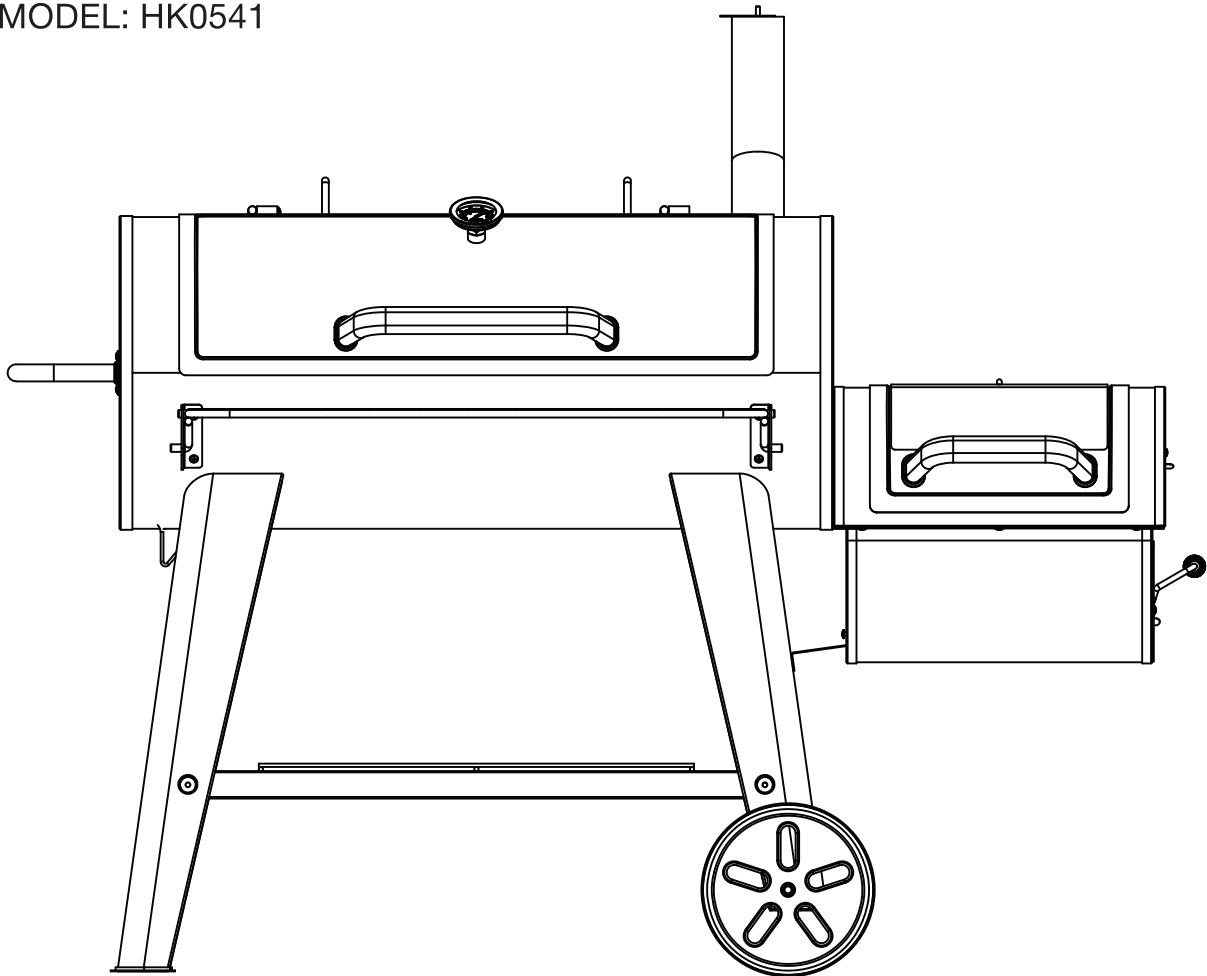


Owner's Manual
ASSEMBLY, CARE & SAFETY INSTRUCTIONS



HARK WRANGLER REVERSE FLOW OFFSET SMOKER

MODEL: HK0541



FOR OUTDOOR USE ONLY

HARK® WRANGLER REVERSE FLOW OFFSET SMOKER

Warranty Details



This product is guaranteed to be free from defects in workmanship and parts for a period of 12 months from the date of purchase. Defects that occur within this warranty period, under normal use and care, will be repaired, replaced or refunded at our discretion.

Exposure of the product to the elements should be minimised. Once the unit has cooled and is cleaned, store the product under cover. Polyester / vinyl barbecue covers are an optional accessory that are recommended and can be purchased from your local HARK retail dealer.

- This warranty does not cover units that have been altered or modified.
- This warranty does not cover unauthorised repairs during the warranty period.
- This warranty does not cover commercial use of the product.
- This warranty does not cover damage due to normal wear and tear, misuse, abuse, accidents or improper maintenance.
- This warranty does not cover surface scratches, dents, chips, corrosion, discolouring caused by heat or heat damage or caused by abrasive or chemical cleaners.
- This warranty does not cover corrosion or rust caused by exposure to the elements, grease fires, insects, weather or hail. (Rust can be removed by a scrub pad and then the surface coated with cooking oil or touched up with high heat resistant paint).

CONDITIONS OF WARRANTY

- The appliance is delivered to the HARK distributor's service department or authorised service agent and freight charges both ways are paid by the owner. No liability is accepted for loss or damage during transit.
- The appliance is installed by a qualified person and operated and maintained in accordance with the instructions supplied. Repairs or service must be carried out by an authorised person.
- Installation must conform to the applicable Gas, Electrical and Building standards laid down by the local codes for your country or region.
- No alterations or repairs have been carried out without obtaining the distributors prior consent. Such repair or any replacement does not extend the warranty period.
- Proof of purchase together must be provided to verify purchase date and establish the warranty period. Only the original purchaser is covered under this warranty.
- The warranty period is calculated from the date of purchase only.
- Parts installed from other manufacturers' products will void this warranty.

The benefits conferred by this warranty are in addition to all rights and remedies in respect of the product that the consumer has under the Competition and Consumer Act 2010 and similar state and territory laws.

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

After Sales Support


Telephone: 03 9702 8823

Email: service@hark.com.au

1 YEAR
WARRANTY

SAFETY INFORMATION

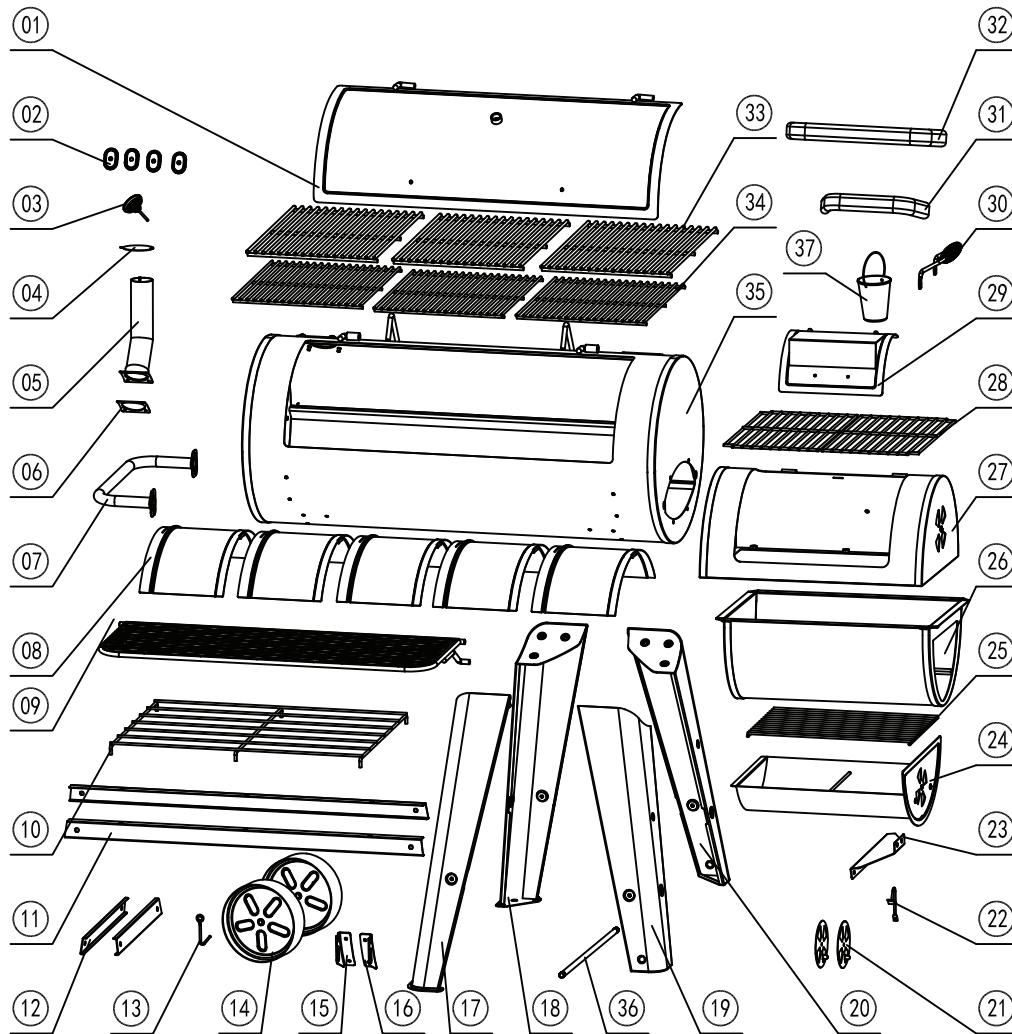
Please read and understand this entire manual before attempting to assemble, operate, or install the product. If you have any questions regarding the product, contact our customer service department - (03) 9702 8823; service@hark.com.au.

 Use caution when lifting and moving the unit to avoid back strain or back injury. Do not move the unit while it is in use.

- The Hark® Wrangler Smoker is for OUTDOOR USE ONLY.
- **NEVER** operate the smoker unattended.
- The use of alcohol, prescription or non-prescription drugs may impair your ability to properly assemble or safely operate the smoker.
- **NEVER** operate this smoker within 7.5 metres (25 feet) of any flammable liquids.
- Keep the area clear of all flammable liquids, combustible material including but not limited to wood, dry plants and including grass, brush, paper and canvas.
- Use this smoker only on a level, stable non-combustible surface like brick, concrete or dirt.
- **DO NOT** use smoker on or around any surface that will burn or melt, such as on wooden decks, dry grass, wood rails, vinyl or plastic.
- **NEVER** use inside an enclosed area such as screen patios, garages, buildings and tents.
- **NEVER** operate this smoker under any overhead roof covering, awning or overhang.
- Keep a minimum clearance of 1 metre (3 feet) from any walls or rails.
- Keep your hands, hair and face away from any naked flame. Do not lean over or into the firebox or cooking chamber when lighting or operating the smoker. This smoker has an open flame. Be careful of loose clothing and hair that could catch fire during operation.
- Use caution since flames can flare-up when fresh air comes into contact with fire. Take caution opening doors.
- **Use caution when opening doors:**
 - Flames can flare-up when fresh air meets fire so stand back whilst opening lids.
 - Make sure the door is pushed all the way open and resting on the back stop. If not fully open it could fall back to closed position and cause an injury.
- **ALWAYS** wear shoes and protective clothing during operation of this smoker.
- **NEVER** use this smoker as a heater.
- The smoker is HOT while in use and after use. Always wear protective gloves or mitts when operating the smoker. Avoid touching hot surfaces at all times.
- Keep **CHILDREN AND PETS** away from the smoker at all times. Do not allow anyone to conduct activities around the smoker during or following its use until the unit has cooled.
- **NEVER** move the smoker when it is in use. Allow the smoker to cool before moving or storing it.
- **NEVER** leave hot coals or ashes in the smoker unattended. Always wait for the grill to cool before removing hot coals or ashes and dispose of them in a non-combustible metal container and then dose with water to extinguish fully. Wear protective gloves to do this.

- **NEVER** use in or on recreational vehicles and/or boats.
- **NEVER** use this product for anything other than its intended purposes. This smoker is not intended for commercial use.
- Accessories and cookware not supplied by Hark® are not recommended. Never use glassware, plastic or ceramic cookware in the smoker.
- **DO NOT** modify the Hark® Wrangler Smoker. Any changes to the smoker will void the warranty.
- **DO NOT** use in windy conditions or days of a Total Fire Ban.
- **DO NOT** exceed a temperature of 260 °C (500 °F). **DO NOT** allow charcoal and or wood to rest on the walls of the firebox or cooking chamber. Doing so will greatly reduce the life of the metal finish.
- Only build the fire on top of the wire charcoal grates.

A. PARTS LIST








NO.	Name
01	Cooking Chamber Lid
02	Handle Washer
03	Temperature Gauge
04	Smoke Stack Damper
05	Smoke Stack
06	Smoke Stack Gasket
07	Side Handle
08	Baffle Plate
09	Front Shelf
10	Bottom Shelf
11	Long Bar
12	Short Bar
13	Grease Bucket Holder
14	Wheel
15	Front Shelf Support (L)

NO.	Name
16	Front Shelf Support (R)
17	Left Front Leg
18	Left Rear Leg
19	Right Front Leg (Shorter Leg)
20	Right Rear Leg (Shorter Leg)
21	Damper
22	Firebox Lid Stop
23	Firebox Support Bracket
24	Ash Drawer
25	Firebox Charcoal Grate
26	Firebox Base
27	Firebox Top
28	Firebox Cooking Grill
29	Firebox Lid
30	Ash Drawer Handle

NO.	Name
31	Firebox Lid Handle
32	Cooking Chamber Handle
33	Cooking Grill
34	Charcoal Grate
35	Cooking Chamber
36	Wheel Axle
37	Grease Bucket

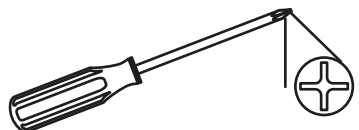
B. HARDWARE PACK

Part	Description	Qty.	Fig.
AA	M6 x 12 mm Bolt	53	
BB	M6 Nut	17	
CC	M6 Flat Washer	12	
DD	M12 Nut	2	
EE	Lock Nut (Sliver)	2	

C. ASSEMBLY INSTRUCTIONS

Before beginning assembly of product, make sure all parts are present. Compare parts with package contents list and hardware contents above. If any part is missing or damaged, do not attempt to assemble the product.

Tools Required for Assembly (not included): Phillips Screwdriver, Adjustable Wrench

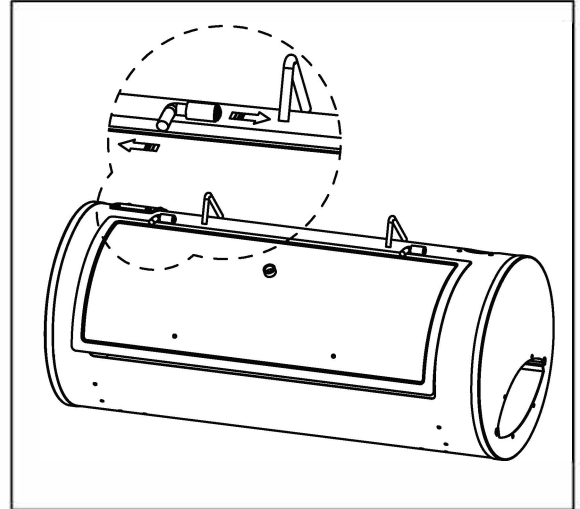


ASSEMBLY INSTRUCTIONS

CAUTION: This unit is HEAVY! Do not attempt to handle this unit without assistance!





1. Remove the pre-installed bolt and washer from the left lid hinge on the cooking chamber (35) and slide the cooking chamber lid (01) off the cooking chamber hinges.

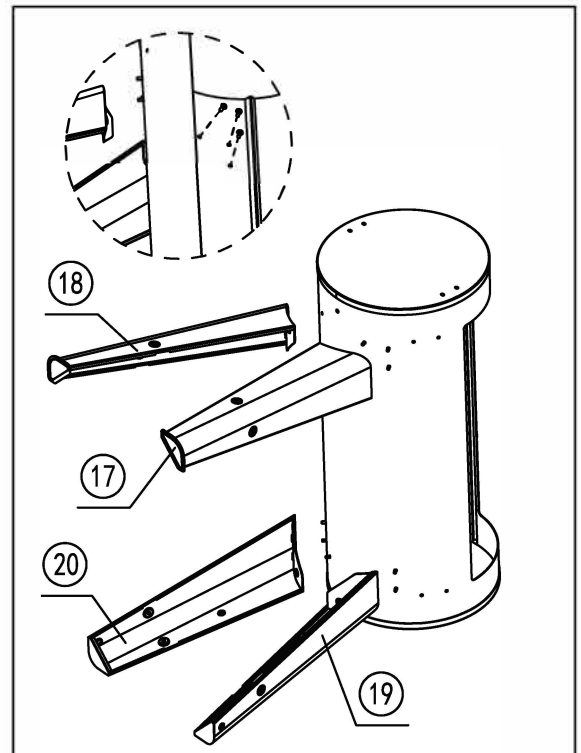


2. Attach the left front leg (17) and the right front leg (19), followed by the left rear leg (18) and right rear leg (20) using three M6 x 12mm bolts (AA), and three M6 flat washers (CC) for each leg. Keep bolts loose during assembly.

NOTE: The right side legs are the shorter legs.

Hardware Used

AA	M6 x 12mm Bolt		x 12
CC	M6 Flat Washer		x 12

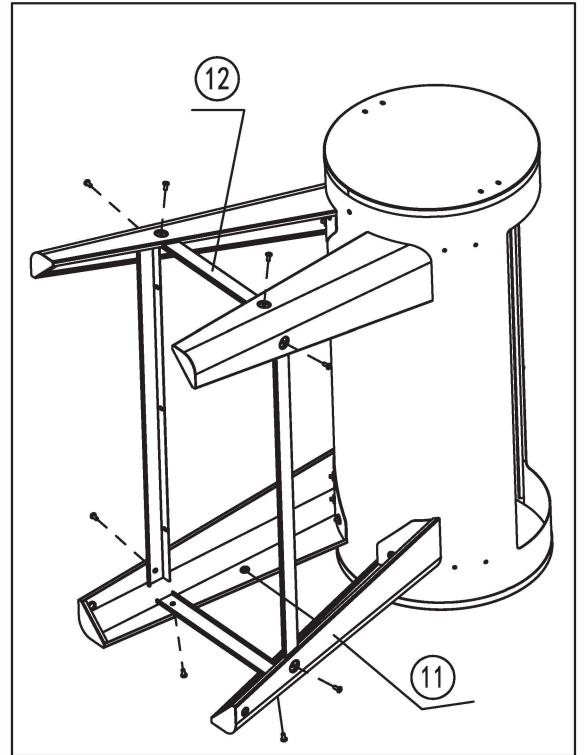


ASSEMBLY INSTRUCTIONS

3. Using four M6 x 12mm bolts (AA) attach a short bar (12) between the front and rear right legs (19 & 20), and another between the front and rear left legs (17 & 18). Using four M6 X 12mm bolts (AA), attach a long bar (11) between the left & right front legs (17 & 19), and another between the left and right rear legs (18 & 20).

Hardware Used

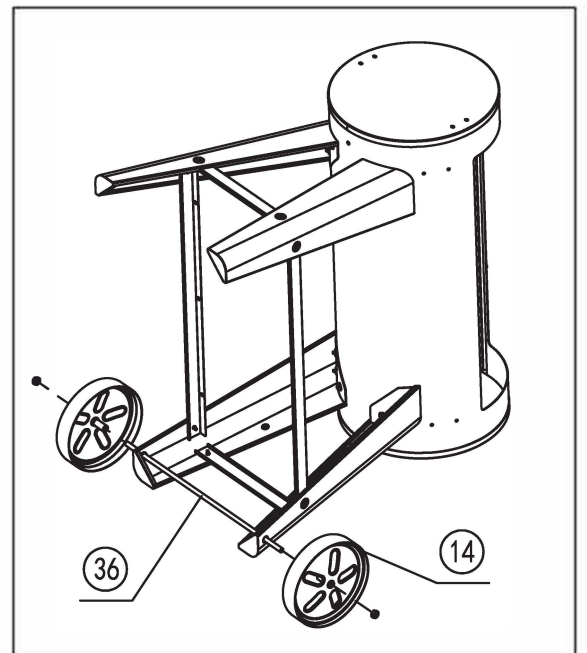
AA M6 x 12mm Bolt  x 8



4. Insert the wheel axle (36) through the holes on the right legs (19 & 20) and attach a wheel (14) using one M12 nut (DD) per side.

Hardware Used



DD M12 Nut  x 2



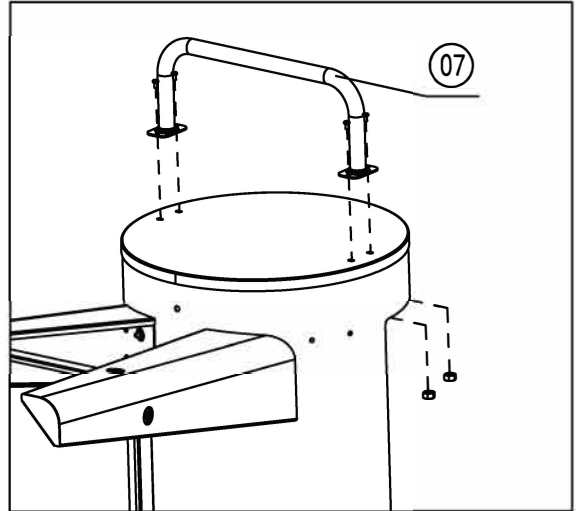
ASSEMBLY INSTRUCTIONS

5. Attach side handle (07) to the left side of the cooking chamber (35) using four M6 x 12 bolts (AA) and four M6 nuts (BB).

Hardware Used



AA	M6 x 12mm Bolt		x 4
BB	M6 Nut		x 4

After attaching the handle and with the assistance or one or more helpers, place the smoker upright and on its feet.

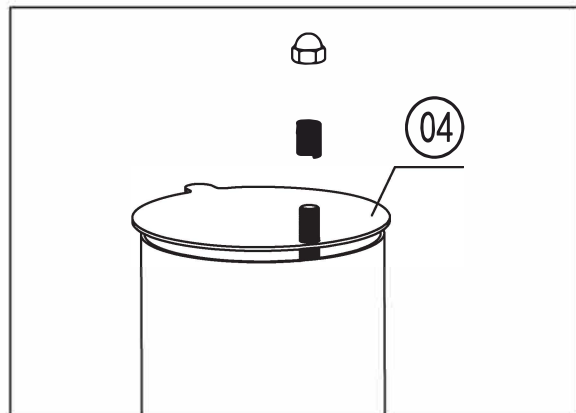
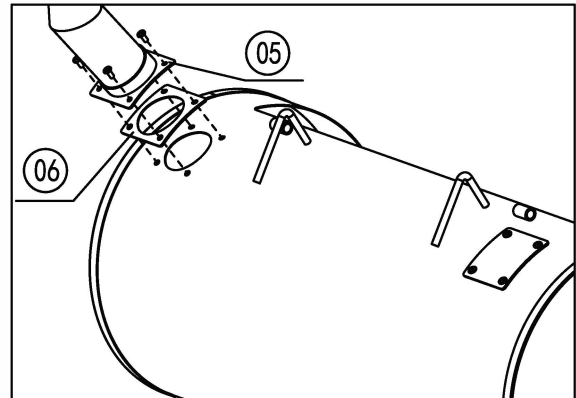


6. Place the smoke stack gasket (06) between the cooking chamber (35) and the smoke stack (05) and attach using four M6 x 12 bolts (AA) and four M6 nuts (BB).

Hardware Used

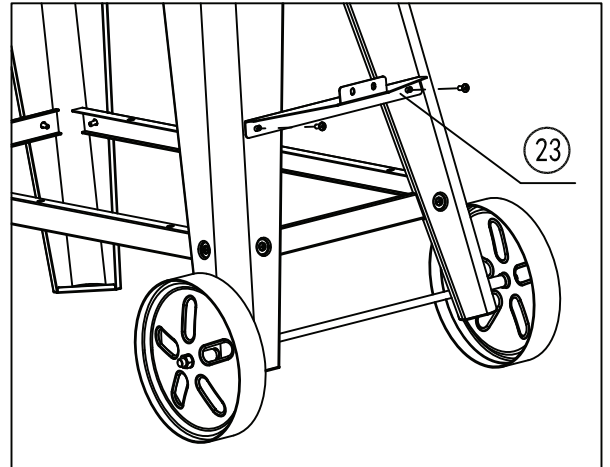
AA	M6 x 12mm Bolt		x 4
BB	M6 Nut		x 4

7. Attach the smoke stack damper (04) using the preinstalled spring and nut.




ASSEMBLY INSTRUCTIONS

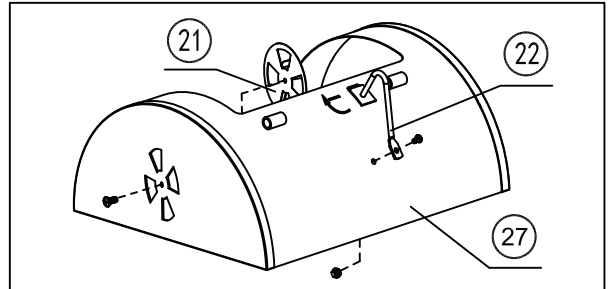
8. Attach the firebox support bracket (23) to the right front and rear legs (19 & 20) using two M6 x 12 bolts (AA).






Hardware Used

AA	M6 x 12mm Bolt		x 2
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9. Insert the end of the firebox lid stop (22) into the slotted opening on the firebox top (27). Attach using one M6 x 12 bolt (AA) and one M6 nut (BB). Attach a damper (21) to the right firebox side using one M6 x 12 bolt (AA) and one M6 lock nut (EE).




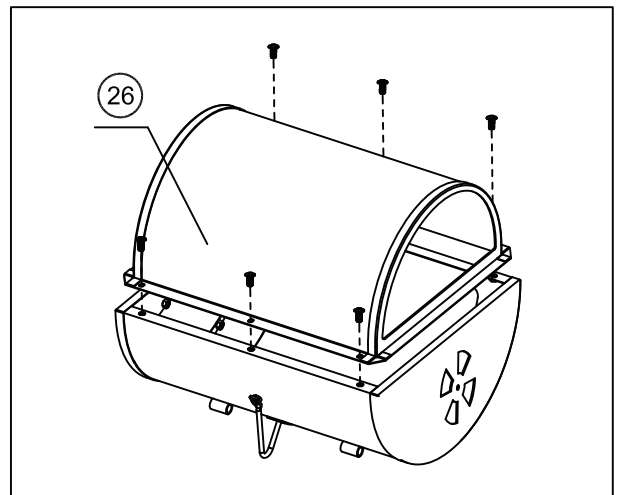
Hardware Used

AA	M6 x 12mm Bolt		x 2
BB	M6 Nut		x 1
EE	M6 Lock Nut		x 1

10. Attach the firebox base (26) to the firebox top (27) using six M6 x 12 bolts (AA).

Hardware Used


AA	M6 x 12mm Bolt		x 6
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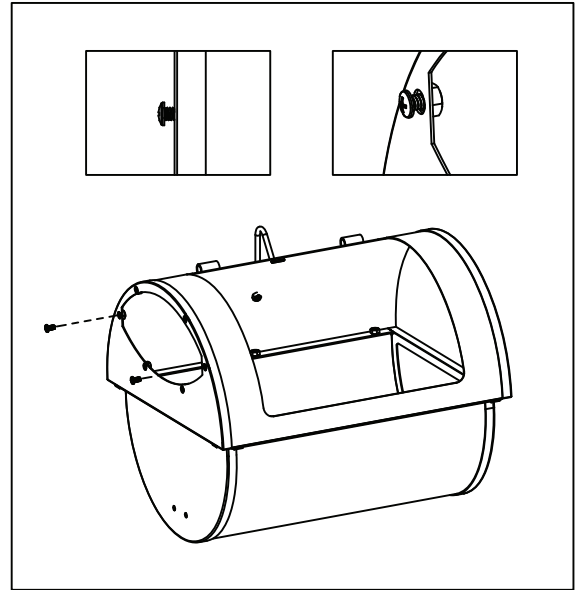


ASSEMBLY INSTRUCTIONS

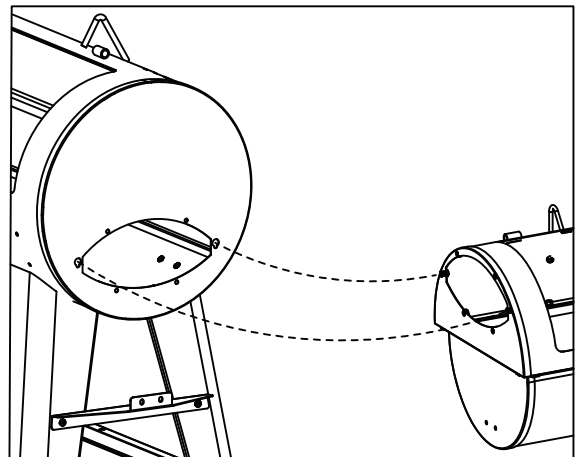
11. Attach one M6 x 12 bolt (AA) into each side of the opening on the firebox top (27), as shown. Leave about 1/4" (6mm) of the bolt exposed.

Hardware Used

AA M6 x 12mm Bolt  x 2




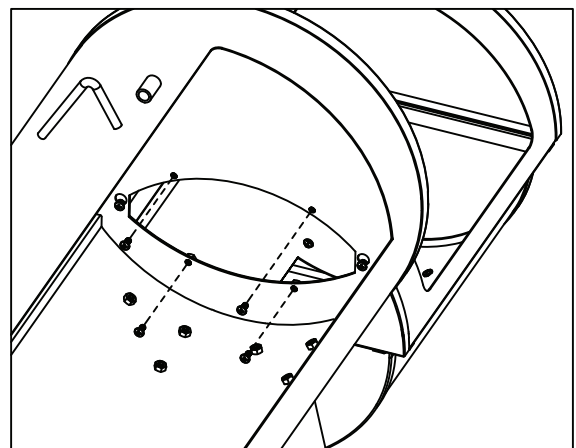
12. Insert each of the exposed bolts into the keyholes located on both sides of the smoker body opening. Allow the bolts to slide down to the bottom of the keyhole before tightening.



13. Use four M6 x 12 bolts (AA) to complete the firebox attachment.

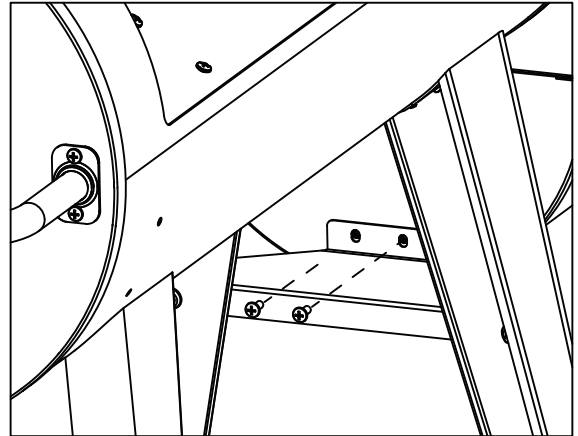
Hardware Used

AA M6 x 12mm Bolt  x 4





ASSEMBLY INSTRUCTIONS

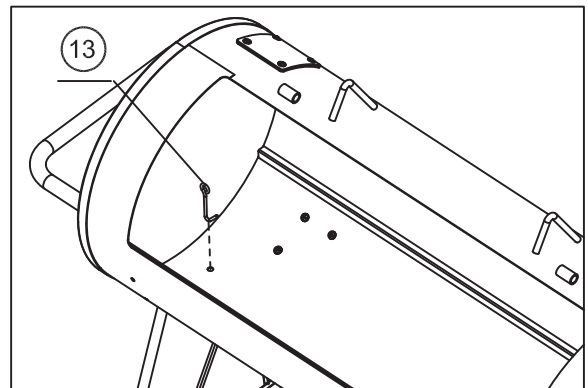
14. Attach the firebox support bracket (23) to the firebox, using two M6 x 12 bolts (AA) and two M6 nuts (BB).





Hardware Used

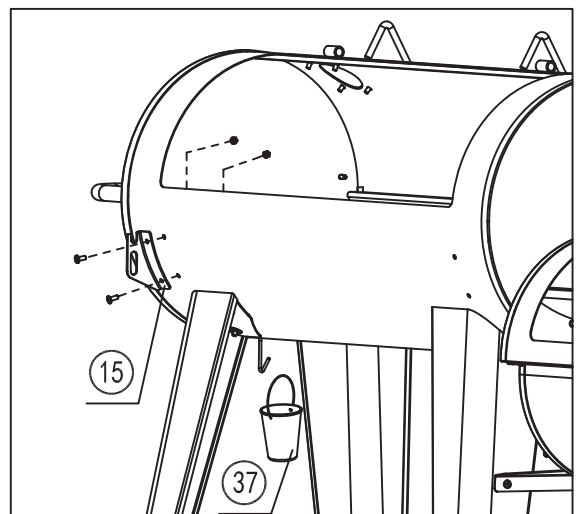
AA	M6 x 12mm Bolt		x 2
BB	M6 Nut		x 2

15. Insert the end of the grease bucket holder (13) into the hole located at the bottom of the cooking chamber (35). Thread the holder through the hole until the grease bucket holder is hanging as shown.



16. Attach the left shelf bracket (15) into the cooking chamber (35) using two M6 x 12 bolts (AA) and two M6 nuts (BB). Then hang the grease bucket (37) onto the grease bucket holder (13)



AA	M6 x 12mm Bolt		x 2
BB	M6 Nut		x 2

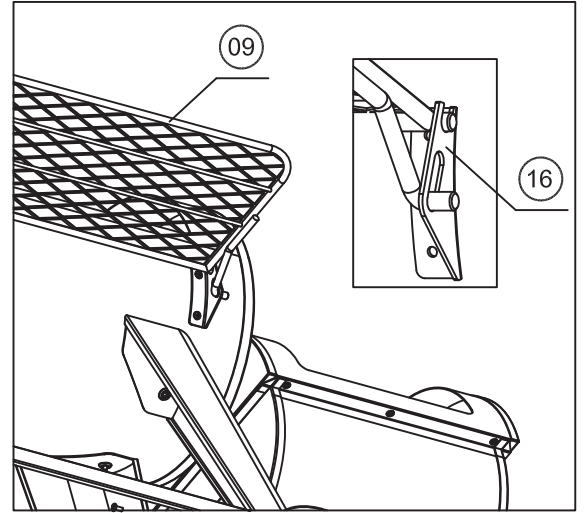


ASSEMBLY INSTRUCTIONS

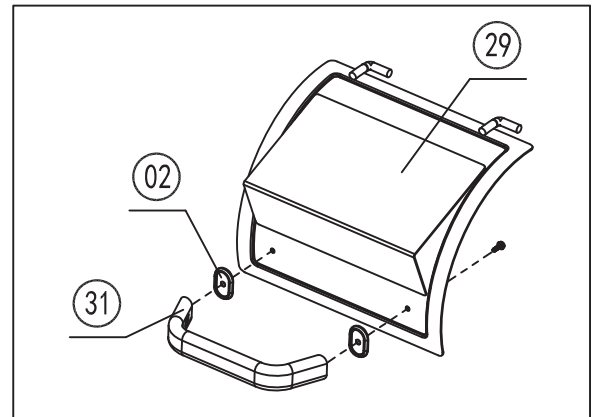
17. Insert the front shelf (09) into the front shelf support as shown (16). Then attach the right shelf support (16) using two M6 x bolts (AA) and two M6 nuts (BB).

Hardware Used

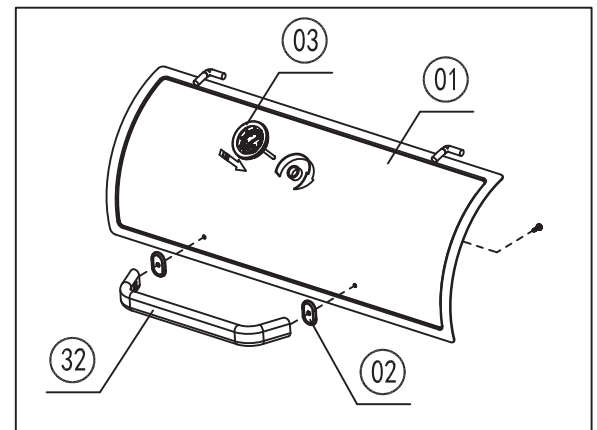
AA	M6 x 12mm Bolt		x 2
BB	M6 Nut		x 2



18. Attach the firebox lid handle (31) and handle washers (02) to the firebox lid (29) using the pre-installed bolts and nuts.



19. Attach the temperature gauge (03) by inserting the probe through the threaded opening on the cooking chamber lid (01) and turn clockwise (do not remove the pre-installed nut prior to attaching the gauge). Attach the cooking chamber handle (32) and handle washers (02) using the pre-installed bolts and nuts.





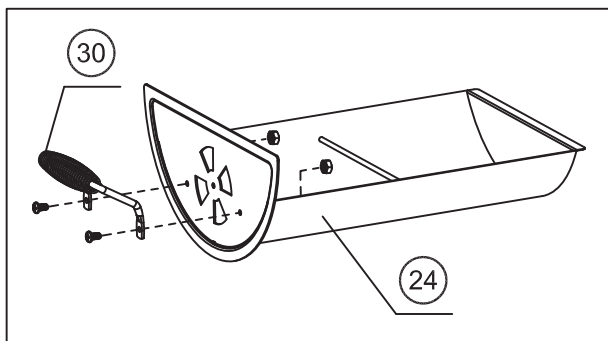
NOTE: The alignment of the temperature gauge can be adjusted by turning the pre-installed nut counter-clockwise, prior to installing. Do not over tighten.

ASSEMBLY INSTRUCTIONS

20. Attach the ash drawer handle (30) to the ash drawer (24) using two M6 x 12 bolts (AA) and two M6 nuts (BB).



Hardware Used

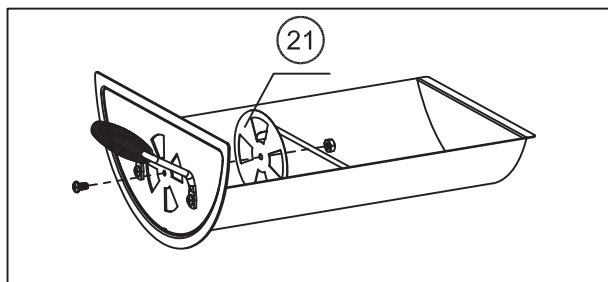
AA	M6 x 12mm Bolt		x 2
BB	M6 Nut		x 2



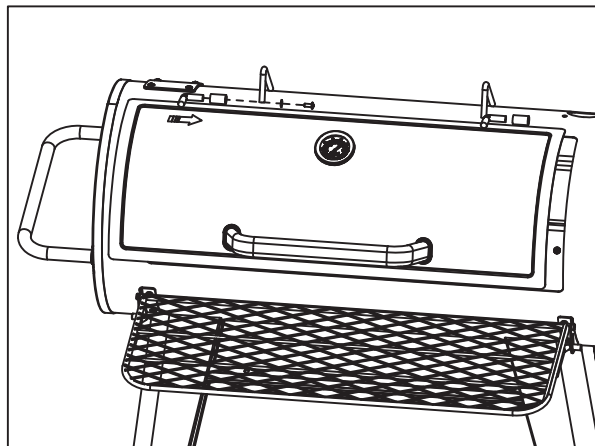
21. Attach a damper (21) to the inside of the ash drawer (24) using one M6 x 12 bolt (AA) and one M6 lock nut (EE).

Hardware Used

AA	M6 x 12mm Bolt		x 1
EE	M6 Lock Nut		x 1

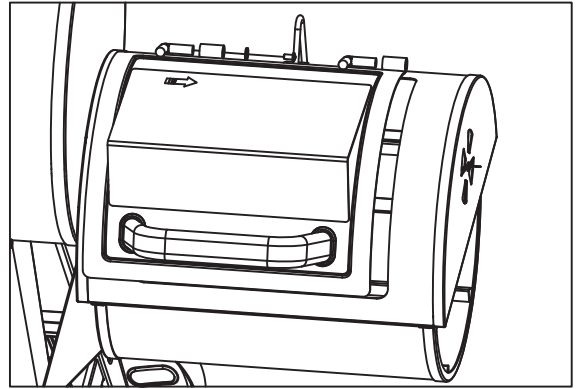


22. Attach the cooking chamber lid assembly to the hinges on the cooking chamber (35) using the pre-installed bolt and washer.

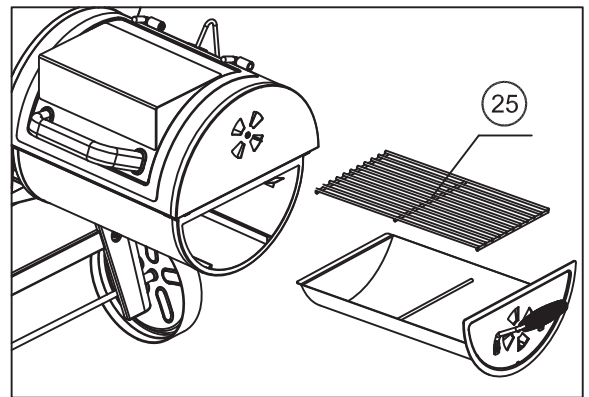


ASSEMBLY INSTRUCTIONS

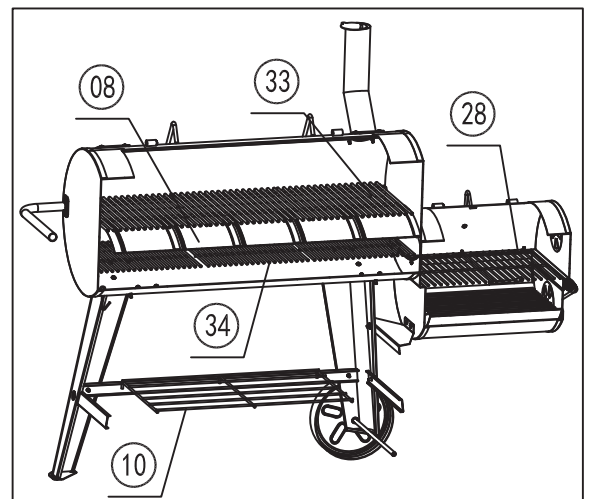
23. Attach the firebox lid assembly to the hinges on the firebox top (27) using the pre-installed bolt and washer.



24. Place the firebox charcoal grate (25) inside the ash drawer (24) and slide the ash drawer into the firebox.

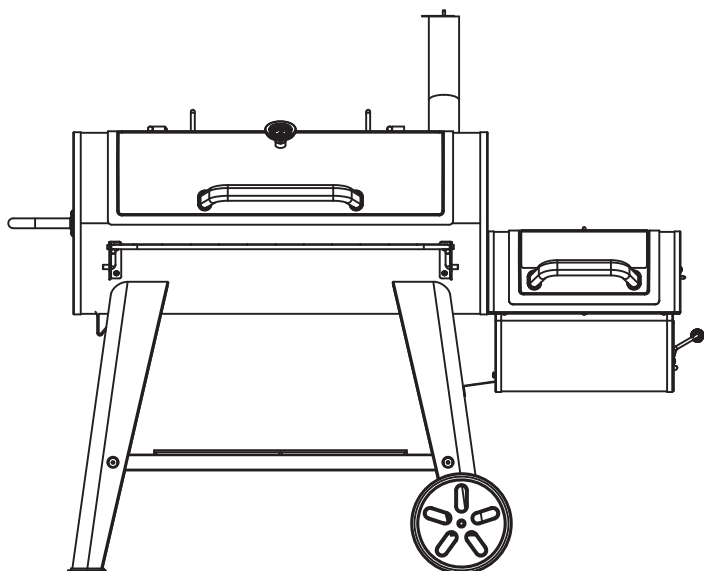


25. Install the smoker internals. Firebox - install the cooking grill (28) onto the firebox support rails. Cooking Chamber - place the charcoal grates (34) on the bottom support rails of the cooking chamber (35). Install the baffle plates (08) above the charcoal grate (34). Insert one baffle plate (08) into the bar hole on the right-hand side of the cooking chamber. Install the remaining baffles into the body of the cooking chamber. Finally, place the cooking grills (33) onto the cooking chamber support rails.



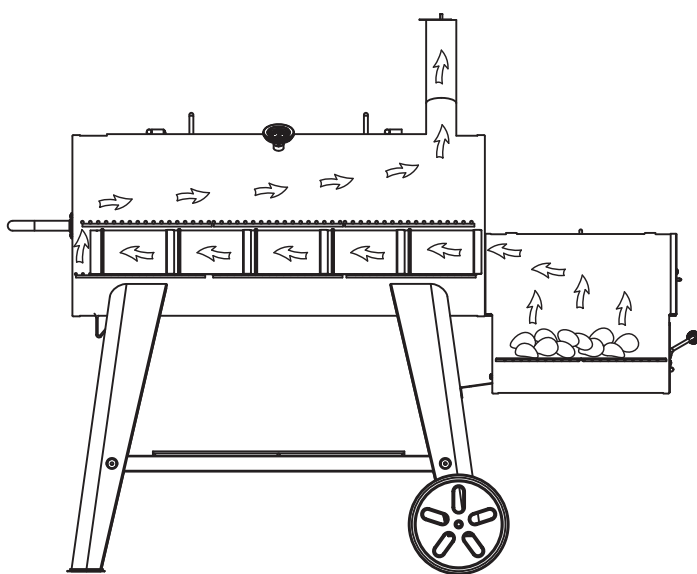
ASSEMBLY INSTRUCTIONS

Assembled Hark® Wrangler Reverse Flow Smoker

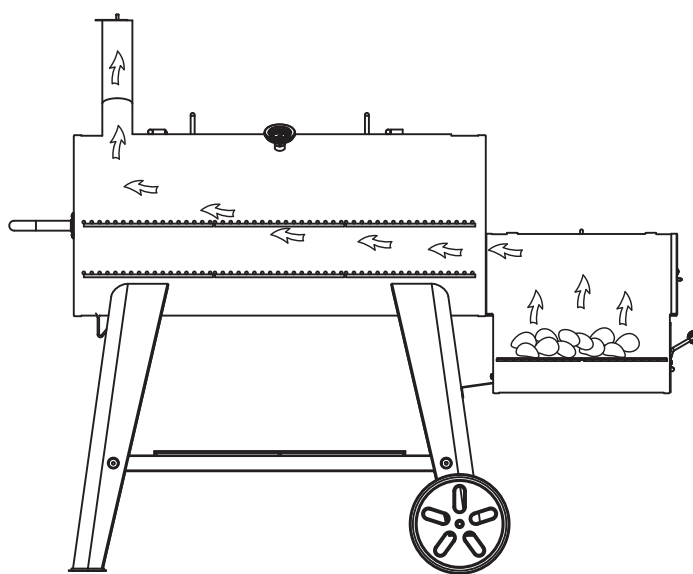


Optional Step: Convert to traditional offset smoker

To convert this reverse flow smoker to a traditional offset smoker, you'll need to move the smoke stack to the left. First up, remove the baffles (08) from the cooking chamber, then remove the cover plate at the top, left side of the cooking chamber (35). Move the smoke stack gasket (06), smoke stack (05) and smoke stack damper (04) over to the left hand side. And finally, place the cover plate over the gap left on the right-hand side.



Reverse Flow Smoker



Traditional Offset Smoker

D. OPERATING INSTRUCTIONS

Preparing Your Smoker for Use

Before cooking, the following steps should be followed to both cure the finish and season the interior steel. Failure to follow these steps may damage the finish.

Coat all the interior of the firebox and cooking chamber with vegetable oil (do not coat the cooking grills). The oil may be any vegetable type and can be applied with a towel, rag or basting brush. An aerosol spray can is ideal and will be the easiest and fastest way to coat the interior.



WARNING

DO NOT APPLY OIL TO THE EXTERNAL PAINTED SURFACE OF THE SMOKER. DO NOT APPLY OIL TO THE CHARCOAL GRATES, COOKING GRILLS OR ASH TRAY.

NOTE: DO NOT APPLY OIL TO THE PAINTED SURFACE OUTSIDE THE SMOKER.

- Build a small fire in the fire box (refer to our Lighting Instructions below). The smoke stack damper and firebox damper should be ½ open. Allow the temperature to gradually rise to no more than 150°C.
- Close all doors and burn for at least two hours. The longer and the more gradually heat rises, the better.
- Care should be taken not to scrape or rub any surface during the curing process.
- After you have burned your fire for 2 hours or more, you will notice a shiny black coating developing on the inside of your smoker. This is a protective resin that comes from the burning wood. This resin will help seal the inside of the smoker for many fantastic cooks ahead.
- It is advisable to repeat this process on a yearly basis to help prolong the life of your smoker.
- Ensure that you hang the grease bucket from the grease bucket holder under the cooking chamber. The bucket must be placed under the grease hole at all times and needs to be checked regularly to ensure it is not full. Always wait until the smoker has fully cooled before emptying the grease.

Your Hark® Wrangler Reverse Flow Smoker is now ready for use.

Lighting Instructions

- Remember, patience is a virtue! Cooking with charcoal and wood is more complicated than using gas, but you will get better results. Always allow plenty of time to prepare the fire prior to cooking.
- Allow 30-45 minutes for the fire to start properly before cooking. To start a charcoal fire using lump charcoal or briquettes, place two or three firelighters on the charcoal grates where you plan to build your fire. Then pile the charcoal on top in a pyramid formation.
- Light the firelighters and let the charcoal burn. Once the coals have a light coating of grey ash, you are ready to cook. Do not disturb the coals in this initial lighting process. They will not look like they are lighting but you need to wait at least 45 minutes for this to occur.

D. OPERATING INSTRUCTIONS

- Have the firebox or cooking chamber door open when you are lighting the fire to allow as much air in as possible.
- If using wood to start your fire, start off with small pieces that are no longer than 30cm in length. Make sure they are dry and able to burn. Light using firelighters or paper and as the fire burns add larger pieces of wood to increase the fire.
- Always wear protective BBQ mitts when lighting your fire.

PLEASE NOTE: One common mistake when using an offset smoker is to build the fire too big. The Hark® Wrangle Reverse Flow Offset Smoker is very efficient and only requires a small fire to maintain adequate smoking temperatures. The unit only needs a few handfuls of charcoal to achieve a consistent smoking temperature. You are better to start the fire small and then gradually add fuel as you need it.



WARNING

**DO NOT USE SMOKER WITHOUT THE ASH TRAY IN PLACE.
DO NOT REMOVE THE ASH TRAY WHILE IT CONTAINS HOT COALS OR HOT ASH.**

Heat Control

Temperatures in offset smokers like the Hark® Wrangler Reverse Flow Smoker, are controlled through a combination of fuel load, fuel type and air intake in the firebox.

Note: The smoke stack damper is simply a rain cap. It should never but used for temperature control. Always have the smoke stack damper fully open when using the smoker, particularly when establishing your fire.

The firebox air damper is your primary tool for controlling cooking temperatures. Start with the air damper wide open until the cooking chamber is close to reaching the desired cooking temperature. Then half close the damper until the temperature stabilises on the hotter side of your target temperature.

Once you are up and running, you will need plenty of air to keep the fire burning clean. Hence the air damper should be at least one third to half-way open. As the air damper opens wider, increased air will make the fire burn hotter and faster. The hotter the fire, the cleaner it will burn (ie less smoke).

Included with the firebox is a lid stop, a handy feature to keep the firebox door open. This can be used when first starting the fire to allow more oxygen into the fire. Or it can be used during the cooking process to regulate air flow in conjunction with the air damper.

During the smoking process try and avoid opening the lid of the cooking chamber to check food. Opening the lid allows heat and smoke to escape and will extend the cooking times.

D. OPERATING INSTRUCTIONS

When the air damper is almost closed, the fire becomes starved of oxygen. This method causes the fire to smoulder and increases the amount of smoke produced. Making it well suited to smoking or slow cooking.

Food closest to the firebox will cook and brown faster. It is advisable to rotate your food midway through the cooking process to ensure an even cook. If your smoker ever becomes too hot, simply close down the air damper to the fire. Alternatively, you can open the cooking chamber lid to allow excess heat to escape.

The Hark® Wrangler Reverse Flow Smoker comes with baffle plates that are designed to help move smoke and heat move across the cooking chamber and then back towards the smoke stack on the right side.

E. DIFFERENT COOKING METHODS

Direct Grilling



WARNING

REMOVE ALL FAT FROM THE BOTTOM OF THE COOKING CHAMBER BEFORE DIRECT GRILLING.

- Direct grilling is a high heat method best used for searing steaks, hamburgers, sausages, chicken fillets, fish and vegetables.
- You may use either the cooking chamber or the firebox to grill your food - both have charcoal grates and cooking grills. This will give you great capacity if you need to cater for large crowds of people.
- To set your Hark® Wrangler Reverse Flow Smoker for direct grilling, you will need to remove all the baffle plates and clean out any fat or grease that may have pooled on or under the charcoal grates to avoid any fat fires.
- Light the charcoal and use a BBQ mitt or long handled tongs to spread the lit charcoal across the bottom of the charcoal grate. Be careful as the coals will be extremely hot.
- You can achieve the desired heat control if you spread your coals into three temperature zones on the charcoal grate.
 - a. Hot Zone – Double layer of coals. Used for initially searing the food to seal in all the juices.
 - b. Medium Zone – Single layer of coals. Used for cooking the food.
 - c. Cool Zone – No Coals. Used for warming or resting the food if it starts to burn.
- When the charcoal fire has been established, place the cooking grills inside the cooking chamber or firebox and commence grilling your food above the hot coals.

Smoking / Low N Slow

For smoking or slow cooking the fire is built in the firebox and the food is cooked slowly in the cooking chamber. The unique design of the Hark® Wrangler Reverse Flow Smoker uses baffle plates to force the heat and smoke to flow from the firebox to the opposite side of the smoker via the bottom of the cooking chamber, then then back up and over the food, before exiting through the smoke stack on the right. This process takes a little longer but adds great flavour to your food and creates even cooking temperatures by cooking from the top (convection) and from the bottom (radiation).

Temperatures for smoke-cooking range between 100°C - 125°C.

When smoking foods, always build the fire in the firebox on top of the charcoal grate. When using wood, seasoned hardwoods are recommended, such as Mesquite, Pecan, Hickory, Oak and any of the fruit woods. Hark recommends the use of “Western Premium BBQ” brand of 100% natural wood chips and wood chunks.

E. **DIFFERENT COOKING METHODS**

Never use pine or use treated, painted or stained wood in your smoker. These woods will give off toxic fumes and taint your food. Any bark should be removed or burned off prior to adding food as it contains a high acid content and can impart an acrid flavour. Avoid burning pinecones as they are highly flammable.

F. CARE & MAINTENANCE

Ash & Rusting

The Hark® Wrangler Reverse Flow Smoker's steel construction will help extend the smoker's life span.

The inside of the smoker should be treated like a cast iron skillet by applying cooking oil to any rust should it appear (remembering not to coat the cooking grills). Remove ash after each use and oil interior as required by the frequency of use.



WARNING

NEVER HOSE OUT THE SMOKER WITH WATER.

Most rusting is caused after cooking with a fire that's too hot. Inadequate maintenance and protection from the weather also causes unnecessary rusting. What some people describe as burnt-out damage is really rust-out. The primary cause of rust damage is the failure to remove ash after each use. Letting ash sit on the lower charcoal grates and in the bottom of the Hark® Wrangler Reverse Flow Smoker, will eventually cause rust as it will get wet and hold moisture over time. Ash contains corrosive elements that will rust through any thickness of steel.

It is advised that you clean out any ash or coal remains after every cook. Always allow the smoker and the ash to thoroughly cool before cleaning and never dispose of hot ashes in a rubbish bin. Use a protective grill cover to prolong life and store your Hark® Wrangler Reverse Flow Smoker in a covered area.

General Cleaning

Only when fully cooled should you commence cleaning the smoker. Clean the porcelain coated steel cooking grills after each use by removing them from the smoker and cleaning them with warm, soapy water and a non-abrasive scourer.

To prevent rusting from developing inside the smoker, re-season with vegetable oil on a regular basis (excluding the cooking grill). It is also important to regularly check the bucket under the grease hole to check if it needs to be emptied.



WARNING

NEVER USE THE SMOKER WITHOUT THE BUCKET POSITIONED UNDER THE GREASE HOLE.



FOR OUTDOOR USE ONLY

REPLACEMENT PARTS

Note: use only original parts. This will protect your warranty coverage for parts replaced under warranty.

AFTER SALES SERVICE

For enquiries regarding service or spare parts, please contact the Hark Customer Service Department - (03) 9702 8823; service@hark.com.au.

RECIPES AND COOKING INFORMATION

For recipe inspiration and cooking guides, please visit our website at www.harkbbq.com.

Made in China

Imported by:

Hark Enterprises Pty Ltd

19-25 Cyber Loop

Dandenong South, VIC, 3175

Australia

T: (03) 9702 8823

E: service@hark.com.au

After Sales Support

Telephone: (03) 9702 8823
Email: service@hark.com.au

