

# Harvia flare smoker



## Flared Salmon à la Harvia

Salt your salmon filet in advance. Sprinkle fleshside with lemon pepper. Flare first the skin side until crispy, then the other side. Squeeze lemon juice over the fish. As a side dish serve your homemade sour cream sauce seasoned with dill and onion. The gourmets could add their favorite caviar.

**HARVIA**  
Natural well-being.



**Harvia flare smoker –**

**Delicacies flared, smoked, fried or steamed**

The Harvia FlareSmoker enhances the joy of cooking.

- Versatile, fast, easy to use and to clean.
- No smoke inconvenience, weatherproof.

The closed fire space of the FlareSmoker makes it safe under any weather conditions. The stylish outlook, the durability and specially the easy use of the Harvia FlareSmoker make it a desirable quality product. It is mostly made of stainless steel. All the grids are chromeplated and easy to wash. The Smoker includes a heat transfer, a grease separator, smokegrids and a flaregrid with holders. The fireplace bottom pan is optional.

As an optional device you can order a thicker heat transfer unit, which will work as a fireplace bottom pan. This way you can fry fish, meat, thin pancakes and vegetables. On this so-called fireplace bottom pan it is easy to cook foil wrapped potatoes, any vegetable and even a roast beef. Flaring will broil fast your poultry and steak. Even many delicious desserts will be a success in the FlareSmoker.

With the the Harvia FlareSmoker you will get a booklet of recipes à la Harvia.

Dimensions: weight 17 kg, diameter 420 mm, height 700 mm.



With your Harvia FlareSmoker you can prepare almost everything. You can...

**FLARE**

- The most favorable fish to flare are salmon and white fish.
- The flaring time is about 20–30 min depending of the fish size.

**SMOKE**

- The smoking time for small fish is about 20 min (soft-water white fish, herring). For middle size fish, 30 min (perch, white fish, pike-perch). For big fish, about 40 min (salmon, pike, bream).

**FRY**

- The most favorable fish to fry are herring and white fish.
- Fish will be fried on both sides, frying time is about 5–10 min.

**STEAM**

- The cleaned fish will be wrapped tightly in greaseproof paper and will be steamed about 30 min (longer for big fish). White fish and bream are very good when steamed.

Local dealer:

**Contact information:**