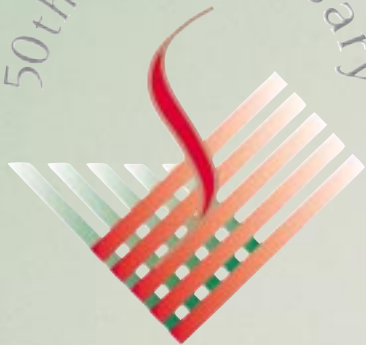


50th Anniversary



HARVIA
sauna

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 READY COOKED FISH.**

**AS A SAUCE YOU CAN USE
YOUR HOMEMADE FISH-ROE
RECIPE.**



HARVIA FLARESMOKER

Fish delicacies made by flare, smoke, embers or steam.

The new Harvia FlareSmoker enhances the joy of cooking.

Easy, clean, versatile and fast. No smoke inconvenience, weatherproof. Because of the closed (protected) firespace the use of the FlareSmoker is safe under any weather.

The stylish outlook, the durability and specially the easy use of Harvia FlareSmoker make it a desired quality product.

It's mostly made of stainless steel. All the grids are chromeplated and can be washed. The Smoker includes a heat transfer, a grease separator, smokegrids and a flaregrid with holders. Extra equipments are bottom pan and emberer.

Technical details: Weight 27 kg, Ø 420 mm, Height 700 mm

Flaring	Smoking	Embering	Steaming
The most favorable fish to flare are Salmon and Whitefish. The flaring time is about 20-30 min depending of the fish size.	The smoking time for small fish is about 20 min (Vendace, Baltic herring). For middle size fish 30 min (Perch, White fish, Pikeperch). And big fish about 40 min (Salmon, Pike, Bream).	The most favorable fish to ember are Baltic Herring and White fish. Fish will be fried on both sides, frying time is about 5-10 min.	The cleaned fish will be wrapped tightly in greaseproof paper and will be steamed about 30 min, specially big fish longer. Good steamed fish are White fish, Ide and Bream.



Some tips:

- For as a 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.
- In this so called fireplace it is easy to prepare oven potatoes, turnips and even a roast beef.
- Flaring will broil fast your chickens and steaks.

Even many delicious desserts will be a success in FlareSmoker. With the device you will get very versatile food preparing guide à la Harvia.