

NEU · NEW

**GASTRO
NORM**

**HELIA
SMOKER** 

PRODUCT INNOVATION
The perfect solution for all
PROFESIONAL KITCHENS

INDOOR *OUTDOOR*

- ✓ 5 racks for GN containers and grids allow more **CAPACITY**, absolute **FLEXIBILITY** and easy **HANDLING** in your kitchen.
- ✓ **MULTIFUNCTION** - added value due to:
 - cooking and smoking at the same time = hot smoking
 - smoking without cooking = cold smoking
 - cook without smoke
 - fast cooking with high temperatures
 - slow cooking with low temperature - low & slow
 - finishing with smoke, round off taste
 - keeping warm and hold without dehydration
 - warming up - defrosting
 - baking

What makes the difference:
GASTRONORM-sizes for optimal use in your professional kitchen.

Technology, applications and advantages based on our proven models **HELIA24** and **HELIA48** – also see brochure, recipe booklet, instructions and our homepage

www.heliasmoker.de



HELIA SMOKER

MULTIFUNCTION-SMOKER HELIA Gastronorm item No. 3601

Material: stainless steel, double shell construction, fully insulated, electrical 230 or 115 volts, 2,5 kW
Range of temperature: up to 250 °C / 482 °F
51,5 x 43,5 x 60,5 cm (width x height x depth)
Drip pan size 32,5 x 2 x 53 cms
Quantity of racks for GN 1/1 GN 1/2 GN 1/3 containers & grids: 5
Distances between racks: approx. 40 mms
Weights: 35 kgs empty / 39 kgs incl. standard accessories
Standard accessories included:
1 drip pan, stainless steel (item no. 3610)
1 smoking pan, stainless steel (item no. 3618)
1 flat grill, stainless steel GN 1/1 (item no. 3611)

1 trout grill stainless steel GN 1/1 (item no. 3612)
1 kg sawdust beech (fine), spice sample
recipe booklet with operating instructions
Capacity:
36 fishes
approx. 18 kgs meat

- ✓ Thermostatic control with constant temperature adjustment up to 250°C/248 °F
- ✓ cooking, slow cooking and smoking can be set separately



MARKET INNOVATION:
stainless steel FISH GRILL in GN 1/1 size
(item no. 3612) suitable for all GN 1/1 compatible devices



Special features:

- removable racks (easy to clean)
- rack levels for individual and flexible positioning of your food



How to profit from HELIA SMOKER?

- ✓ create a variety of special recipes also by doing experiments with different kinds of wood mixed with different spices, herbs, liquors etc.
- ✓ use the HELIA SMOKER to produce ready-to-serve smoked food or you use it to round-off and finish your dishes with delicious smoke and give it the final kick
- ✓ smoke (hot or cold) all kinds of foodstuff and make it to a particular specialty
- ✓ smoke indoor, outdoor and take it everywhere
- ✓ use the other multi-functions of the oven in case of not smoking and have it in permanent operation

Highest quality standard
100% made in GERMANY
by **HELIA SMOKER**
Räuchergeräte



Original TÜV Nord Deutschland certified
GS safety certified, production acc. to VDE
European Declaration of Conformity

