



Electric SMOKER with multifunction, stainless steel for Gastronomy, HoReCa, Food Sector, Hobby, etc. HELIA24 | HELIA48 | HELIA Gastronorm



-  cooking and smoking at the same time = hot smoking
-  smoking without cooking = cold smoking
-  low-temperature cooking and smoking
-  cook and hold, keeping warm, no quality loss
-  cooking, grilling, stewing, roasting (also without smoke)
-  baking, cooking au gratin (also without smoke)
-  no specific installation instructions, ready plug-in table top smokers, extractor hood optional

Models	Technical data	Standard equipment	capacity
HELIA24 	230 or 115 volts, 1,5 kW W 45 H 35 D 45 cms weight, empty: 25 kgs tested and certified by RWTÜV / GS manufactured acc.to VDE CE-certificate temperature range up to 250 °C	drip pan (30x40 cms) * 1 trout grill (30x40 cms) * 1 flat grill (30x40 cms) * 1 smoking pan * 1 kg sawdust, beech (fine) recipe booklet and manual 2 rails removeable 3 rails on request * stainless steel	24 trouts up to 250gs each or 12 trouts each 300 gs and up approx. 4-6 chicken approx. 7 kgs roast
HELIA48	230 or 115 volts, 2,5 kW W 45 H 35 D 85 cms weight, empty: 39 kgs tested and certified by RWTÜV / GS manufactured acc.to VDE CE-certificate temperature range up to 250 °C	drip pan (30x80 cms) * 2 trout grills (each 30x40 cms) * 2 flat grills (each 30x40 cms) * 1 smoking pan * 1 kg sawdust, beech (fine) recipe booklet and manual 2 rails removeable 3 rails on request * stainless steel	48 trouts up to 250gs each or 24 trouts each 300 gs and up approx. 8-10 chicken approx. 14 kgs roast
HELIA Gastronorm 	230 or 115 volts, 2,5 kW W51,5 H 43,5 D 60,5 cm weight, empty: 35 kgs tested and certified by RWTÜV / GS manufactured acc.to VDE CE-certificate temperature range up to 250 °C	drip pan (32,5x53 cms) * 1 trout grill GN 1/1 (53x32,5 cms) * 1 flat grill GN 1/1 (53x32,5 cms) * 1 smoking pan * 1 kg sawdust, beech (fine) recipe booklet and manual * stainless steel special feature: 5 racks for GN containers and grills, removeable, distance each approx. 40 mms * aus Edelstahl	36 trouts up to 250gs each or 18 trouts each 300 gs and up approx. 18 kgs roast