

Places to be for a HELIA smoke oven

HELIA SMOKERs have been successfully utilized worldwide since 1983. You can find them in more than 80 countries...

- In every type of kitchen: professional, semi-professional and hobby
- In the HoReCa sector (Hotel Restaurant Catering)
- In pubs, beer-gardens, take-away restaurants, in canteens, and cafeterias
- In fish delicatessen shops, butcheries, supermarkets, health food stores, snack stands
- Behind deli counters
- In snack cars and food-trucks
- On weekly food market stalls, in market halls, at farmer markets, in the marquees
- On camping sites and in caravans, in ship galleys on cruise and excursion ships, in hunting lodges, in fishing and social clubs
- In testing and experimental kitchens
- In every place you like to create the most delicious smoked food possible...

A unique
taste



Always up to date

The **HELIA SMOKER** makes your meat cook precisely and safely by low temperature and gives it your favorite smoke taste at the same time.

low & slow or high & speed

- Pulled Pork
- Beef Brisket
- Pastrami
- Ribs
- Chicken
- Potatoes



GOOD SMOKED FOOD

with real wood



You can download our detailed brochure, photos, videos and further information:
www.heliasmoker.de/english



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HELIA SMOKER

electric food smokers with multifunction



MADE
IN
GERMANY

HELIA SMOKER

made in Germany since 1983
The Original HELIA for professional,
commercial, hobby, in- & outdoor use

HELIA SMOKER

The top technology among electric smokers. Indoor & Outdoor.

HELIA SMOKERS are the groundbreaking technology among electric smoke ovens, they can be used anywhere. Just plug them in and you are ready to go... at any time!

MULTIFUNCTION - What you can do with a HELIA:

- Cooking and smoking at the same time - hot smoking
- Smoking without cooking – cold smoking
- Cook without smoke
- Fast cooking with hot temperatures
- Slow cooking with low temperatures
- Keep warm and hold
- Reheat
- Roast
- Grill
- Gratinat
- Bake
- Defrost

How to profit from the HELIA SMOKER in your business

It's all about taste, flavor and quality and it's all about earning money and this is easily to do with a HELIA SMOKER. A HELIA SMOKER is the perfect tool for your creative kitchen and the key to your success



You can:

- 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 speciality
- 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



Simple and clever features

- All models are functional table top appliances and can be placed everywhere
- The door opens to the front thus it is no obstacle on the right or the left side
- No specific ventilation or installation directions
- Application under or nearby a simple fume hood is practicable, only small amounts of smoke escape
- A practical and affordable option for in-house authentic smoking
- Heating and cooking with thermostatic control – low and slow or high and speed...
- Smoking with automatic timer
- Cooking and smoking function separate (2 heating circuits) thus cook with or without smoke, or smoke with or without heat
- Equal upper and lower heat without ventilation thoroughly cooks your food to a consistent temperature and makes it extremely juicy, tender and delicious.
- Optimal distribution of smoke and the use of different natural woods create the most delicious and appetizing smoked food you've ever tasted.
- Energy saving of up to 60% because of double shell construction with double insulation for minimal heat loss and short pre-heating thus cost-saving
- All switches on the front side are easy to operate and user friendly and all parts are easily to change.

For diverse
applications