

NEU · NEW

GASTRO
NORM

HELIA
SMOKER



PRODUCT INNOVATION
THE perfect solution for
all professional kitchens

INDOOR *OUTDOOR*

- 5 racks for GN
✓ containers and grids will 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
1 smoking pan, stainless steel
1 flat grill, stainless steel GN 1/1

1 trout grill stainless steel GN 1/1
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** suitable for all
GN 1/1 compatible devices

Special features:

- removable racks (easy to clean)
- 5 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



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

