

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](http://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

