



HELIA SMOKERs have been successfully used worldwide since 1983.

Product Advantages:

- No extractor fan or hood required. Just plug it in and you are ready to go.
- Cooking and smoking in one operation.
- Short cooking and smoking times – quickly ready to serve.
- Hot or cold smoking with minimum smoke emission.
- No transfer of flavours from fish to meat.
- Cooking without addition of grease – low in calories.
- Ideal for fresh as well as frozen products.
- Defrosting or smoked food.
- The double shell construction is fully insulated allowing for short pre-heating times with minimal heat loss.
- All switches on the front side are easy to operate and user friendly.
- Heating with thermostatic control, automatic timer.
- Highest standard of quality – Approved by RWTUV/GS (proven security Germany).



HELIA
SMOKER 



Standard accessories:

Stainless steel drip-tin 30x40
cm Smoking pan
1 Trout grill 30x40 cm
1 Flat grill 30x40 cm
1 kg sawdust, spice-sample
Recipe booklet
Operating instructions.

Technical Data:

Model No.	2401
Dimensions	450 x 350 x 450 mm
Connected load	1.5 kW – 240 1 phase AC 1 x 10 A
Drip-tin	30 x 40 cm
Weight	25 kg
Capacity	24 trouts of 250 g 12 trouts of 500 g 4 chicken, 7 kg of roast

