



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
30x80 cm Smoking pan
- 2 Trout grills 30x40 cm
- 2 Flat grills 30x40 cm
- 1 kg sawdust, spice-sample
- Recipe booklet
- Operating instructions.

Technical Data:

Model No.	4801
Dimensions	450 x 350 x 850 mm
Connected load	2.5 kW – 240 1 phase AC 1 x 10 A
Drip-tin	30 x 80 cm
Weight	45 kg
Capacity	48 trouts of 250 g 24 trouts of 500 g 8 chicken, 14 kg of roast

