



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).
- Special feature: 5 racks for GN containers and grills, removeable, distance each approx. 40 mms

Standard accessories:

- Stainless steel drip-tin 32.5x53 cm
- Smoking pan
- 1 Trout grill 53x32.5 cm
- 1 Flat grill 53x32.5 cm
- 1 kg sawdust, spice-sample
- Recipe booklet
- Operating instructions.



HELIA
SMOKER 



Technical Data:

Model No.	3601
Dimensions (w x h x d)	515 x 435 x 605 mm
Connected load	2.5 kW – 240 1 phase AC 1 x 10 A
Drip-tin	32.5 x 53 cm
Weight	39 kg (with accessories) 36
Capacity	trouts of 250 g 18 trouts of 500 g 18 kg of roast

