

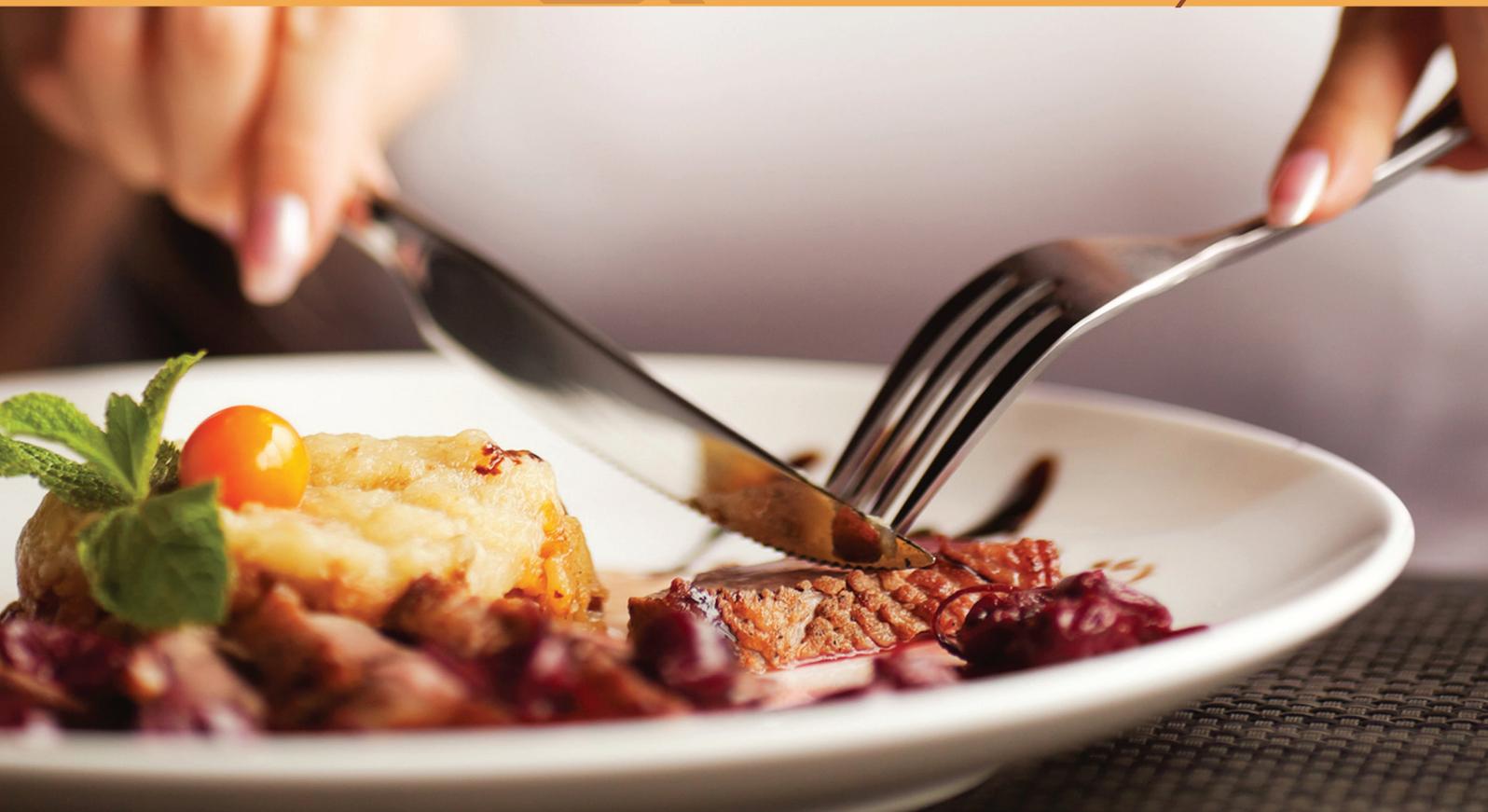


...how to smoke & cook easily in a

HELIA SMOKER

Instruction Manual

& Favourite Recipes



HELIA
SMOKER 



Operating instructions

After removing all of the protective foils, preheat the oven to 170°C for 1 hour prior to initial use. Subsequently switch the heat off, fill the smoking pan with sawdust and 1 tablespoon of water and place it on the heating element. Slightly close the door and set the timer to 15 mins.

Allow the closed oven to cool down for at least 2 hours. Do not fully close the door during the pre-heating process. Close it just enough that approximately the same quantity of smoke escapes as from a cigar. This process should also be carried out for the further smoking processes, until such time as the oven is completely black.

Do not clean the interior, just wipe off any coarse soiling.

Important:

For hot smoking, always work with a drip pan on the lower bar! For each hot smoking process, always ensure that 1 tablespoon of water is added to the sawdust, in the smoking pan! Initially only close the door to the marking „ZU“!

Structure of the device

- 1) Flat grill (for flatfish, filets, meat)
- 2) Fish grill (fish lies with the belly-side facing upwards)
- 3) Drip pan
- 4) Door with special seal
- 5) Active light
- 6) Thermostat / Temperaturee control (0°C-250°C) for upper and lower heat: Cooking function
- 7) Timer (0-15 mins): Smoking function
- 8) Signalling timer (0-60 mins): Cooking time
- 9) Fish spice mixture (500g)
- 10) Sawdust beech (1kg)
- 11) Roasting pan (7cm high)
- 12) Smoking pan (with sawdust)
- 13) Juniper granules

Procedure for cooking and smoking

1. Preheat: Turn thermostat control to the desired cooking Temperaturee. As soon as the Temperaturee is reached the green lamp goes out. The timer can be switched on simultaneously in order to preheat more quickly.
2. Fill the smoking pan with sawdust and place on the heating element in the oven, you may add juniper granules.
3. Place the dripping pan and directly above, the corresponding grill with the item(s) to be smoked onto the lower bar of the device, if necessary, add an additional grill with item(s) to be smoked on the upper bar, and close the door only up the marking „ZU“.
4. Switch timer on (Set to 1x 10 - 15 minutes). This serves to initiate and end the smoking process, the red lamp lights up.
5. The cooking time is adjusted on the signalling timer according to the recipe book. After the cooking time has expired, a signal sounds. The Helia Smoker remains in operation until the thermostat is turned to „0“. The heating does not turn off automatically!
6. For cold smoking, please refer to the recipe book.
7. Carefully open the device, in order that residual smoke and moisture can escape at the top.

General information

In addition to our pure beech sawdust, any other wood that is suitable for smoking can be used with the exception of glued woods and particle board. The flavour of the smoke can be refined by means of adding other woods and herbs.

Repair instructions

Remove the mains plug and unscrew the outer housing. All parts are easily accessible from one side. Repair work should be carried out by a specialist.



Preparation of the goods

Smoking agent

Only use resin-free hardwoods such as beech, birch, willow, ash, alder, maple, or mixtures thereof. Do not use chippings from glued wood, never use wood from particle board. Only use healthy and mould-free wood, chippings must be washed and dried. Plant complies to §4 of the German additive approval directive for the curing of foodstuffs.

Seasoning

Fish and meats obtain their special flavours from the seasonings used. The selection of sawdust already provides a special smoky aroma. Seasoning enables you to achieve an even more characteristic flavour for the fish or meat. Our seasoning mixtures have been especially created for this device by experienced chefs.

You can achieve a particularly fine taste in fish and meats by means of adding a few juniper berries, or better, a tablespoon of juniper sawdust and other herbs to the sawdust.

Dry salting - if you are in a hurry -

cover the outer side of the fish with a generous amount of salt and allow to work in for 10 - 20 minutes. Afterwards rinse off and thoroughly wash off the slime.

Salt serves to break up the slime. Dry the fish well, otherwise the fish will not take on any colour. Season the inside of the fish with Helia fish spice mixture and allow to work in for a few minutes.

Wet salting

This means marinating in a brine solution. This method is always preferable to dry salting. It achieves a better and more even level of salting and cooking.

Hot smoking

Fish and meat are prepared with freshly created smoke and are heated simultaneously. They are cooked and smoked in a single operation.

Cold smoking

Fish and meat are prepared with freshly created smoke at a Temperature of under 30°C. (See instructions for cold smoking).

Deep frozen fish:

Place fish in cold water for 20 minutes and add a generous amount of salt. Or marinate in brine for 3 to 12 hours.

Brine for fish:

250 g table salt for 6 l of water
A few juniper berries
1 tablespoon of hot paprika
Store brine at room Temperature

Brine for meat:

250 g pickling salt for 6 l water
A few juniper berries
1 tablespoon of hot paprika
Store brine as cool as possible

You can refine the brines for both fish and meat by means of adding 1 tablespoon of peppercorn, 1 tablespoon of mustard seed, 3 bay leaves and a little sugar.

Cooking and smoking times

Fish	Temperature	Time
Trout	150° C	15 - 20 min.
Carp	150° C	30 - 60 min.
Pike / Zander	150° C	20 - 35 min.
Feilen / Reindeer	150° C	15 - 20 min.
Flounder fish	150° C	15 - 20 min.
Halibut	120° C	15 - 20 min.
Haddock	150° C	25 - 30 min.
Redfish	150° C	15 - 20 min.
Mackerel	120° C	20 - 25 min.
Herring	80° C	12 min.
Salmon hot smoked	70° C	20 min.
Eel (size)	80° C	bis 90 min.
Mussels raw	150° C	30 - 35 min.
Meat		
Rolled Roast	200° C	45 - 60 min.
Kassler (approx. 8 cm ,L)	200° C	25 - 35 min.
Trotters	200° C	60 - 120 min.
Belly	200° C	25 - 30 min.
Escalope / Steak	200° C	15 - 20 min.
Suckling Pig	200° C	45 - 60 min.
Saddle of Lamb	200° C	60 - 70 min.
Meat Balls smoked	200° C	15 - 20 min.
Frying Sausages	200° C	15 - 20 min.
Black Pudding	200° C	25 - 30 min.
Chicken		
Chicken	200° C	30 - 45 min.
Chickenlegs / Chickenbreast	200° C	25 - 35 min.
Turkey / Duck	200° C	60 - 90 min.
Inject TurkeyRoll	200° C	45 - 60 min.
Baked goods / Vegetables		
Smoked potatoes	200° C	30 - 35 min.
Potatoes in foil	200° C	45 - 90 min.
Liver pate baked	200° C	60 - 90 min.
Bread and Pizza baked (1 kg)	200° C	50 - 60 min.

All values are intended as guidelines and depend on the size and fat content.





Basic recipes Fish

Smoked trout

Temperaturee: 150° Celsius
Time: 15 - 20 minutes
Procedure: Remove the gutted trout from the brine, rinse briefly under cold water and dry thoroughly. Allow to dry in the open for several minutes and season the inside with **HELIA** fish seasoning.

Chef's trout

Procedure: Preparation as above. Add a tablespoon of juniper sawdust and the peel of one orange to the smoking fuel. Bone the smoked trout - still hot - from the belly and stuff with curry cream.

Lachsstremelchen (heiß geräucherte Lachsfilets)

Temperaturee: 80° Celsius
Time: 15 - 20 minutes
Procedure: Lachsseite in Streifen (Stremel) schneiden und (über Nacht, mindestens 7 Stunden) in eine Salzlake legen (oder trocken salzen). Danach sehr gut trocknen lassen (ggfs. einen Tag lufttrocknen).
Tipp: vor dem Räuchern noch mit **HELIA** Fischgewürzmischung würzen.

Carp

Brine: 12 hours
Temperaturee: 180° Celsius
Time: 30 - 60 minutes
Procedure: Bone the carp and place in brine. Dry well and season inside with Helia fish seasoning. Preferably allow to dry overnight in the air. Raw filleted pieces of trout or halves of trout can also be used.

Pike / Perch

Brine: 6-12 hours
Temperaturee: 180° Celsius
Time: 20 - 35 minutes
Procedure: Bone the fish and remove the scales. Remove the slime, preferably by means of generously salting the outside. Salt serves to break up the slime. Sprinkle a few drops of lemon juice inside and season.

Salmon

Temperaturee: 150° Celsius
Time: 30-35 minutes
Procedure: Place salmon overnight in brine. Rinse briefly and allow to dry for one day. Season with **HELIA** fish seasoning, a little lemon juice and smoke.

look at our latest NEWS / homemade recipe suggestion
www.heliasmoker.de/english

Eel

Time: 60-90 minutes
Procedure: Salt the eel generously and place in brine. Smoke for 30 minutes at 50°C, afterwards set temperature to 80°C.

Halibut

Temperaturee: 120° Celsius
Time: 15 - 20 minutes
Procedure: Wipe fish until dry. Preferably allow to dry overnight. Salt 2 hrs before smoking. Afterwards dab off with salt and sprinkle lightly on both sides with **HELIA** fish seasoning.

Herring / Buckling

Temperaturee: 80° Celsius
Time: 2 hours
Procedure: Place herrings in a strong brine solution. (Marinate in 1l water, 3 tablespoons of salt for approx. 3 hours). Hang up for 1-2 days to dry, smoke for 60 minutes, afterwards refill the smoking pan with smoking fuel and allow to smoke again for a further 60 minutes, in doing so, set the timer to 15 minutes.

Hering / Rollmops

Temperaturee: 120° Celsius
Time: 30 minutes
Procedure: Clean and fillet herrings. Marinate for 1 hour in a brine of 1l water, 3 tablespoons of salt, 2 tablespoons of sugar, 3 tablespoons of aromatic vinegar. Drain the fillets well and sprinkle with salt, pepper, paprika and curry powder. Fill and roll with gherkins and onion. Skewer with cocktail sticks.

Mackerel

Brine: 6 - 8 hours
Temperaturee: 120° C
Time: 20 - 25 minutes
Procedure: Gut the mackerel and place it in brine. Rinse under cold water and dry well, preferably over night. Season inside and outside (pepper mackerel with pepper mackerel- seasoning).

Plaice / Sole

Brine: 2 - 3 hours
Temperaturee: 150° Celsius
Time: 15 - 20 minutes
Procedure: Gut the mackerel and place it in brine. Rinse under cold water and dry well, preferably over night. Season inside and outside (pepper mackerel with pepper mackerel- seasoning).

All other types of fish, such as ocean perch, angelfish, haddock, etc. can be treated in the same way!

All values are intended as guidelines and depend on the size and fat content of the fish. If the fish bursts open, this means the temperature was too high or the time too long. Please determine the required values yourself.

Basic recipes meat

Kasseler (cured pork)

Temperaturee: 200° Celsius
 Time: 40 minutes for 8cm diameter
 Procedure: Place meat in a saltpetre brine for 12 hours and store in a cool place. You can also buy the meat pre-injected, from your butcher.

Smoked belly of pork

Temperaturee: 200° Celsius
 Time: 25 - 30 minutes
 Procedure: Marinate the raw belly of pork for 12 hours in brine. Ensure that the brine is kept in a porcelain dish in the fridge. Allow to drain well and allow to dry for min. 1 hour in the open air.

Knuckle of pork

Temperaturee: 200° Celsius
 Time: 60- 120 minutes
 Procedure: Knuckle of pork should be marinated for at least 12 hours in a saltpetre solution and stored in a cool place, or have it pre-injected by your butcher. Drain well and allow to dry for min. 1 hour in the open air. A very special delicacy!

Juniper smoked Ham (hot cured)

Temperaturee: 85° Celsius
 Time: 90 minutes in smoke
 Procedure: Ham joints with fat and skin, underskin, nut and haunch. 10 l water, 1.2 kg nitrite saltpetre, 1 kg POWU liquid (seasoning for pickled foodstuffs), 0.1 kg liquid juniper, 0.05 kg garlic salt (for reasons of preservation, fresh garlic cloves treated with table salt).
 Inject the prepared ham joints with 15% of the above brine, in relation to the raw weight. After completion of the process, the ham is allowed a weight increase of max. 3%. The hams are to be massaged with or placed in the brine for 2 days. Subsequently, the hams are lightly rinsed off and smoked to a golden yellow. Core temperature = 66 °C. Allow to cool in the open air.

Smoked spare ribs with American sauce

Ingredients: 900 g spare ribs of pork, 1/2 cup of ketchup, 2 tablespoons of brown sugar, 2 tablespoons of mustard, 1 tablespoon of oregano, 1/4 tablespoon of cayenne pepper, salt
 Procedure: Coat the ribs with a mixture of the ketchup, brown sugar, mustard, salt, cayenne pepper and oregano. The sauce should dry onto the meat as thickly as possible. Procedure: Distribute the ribs onto the greased flat grill and cook and smoke in the oven at 200°C for approximately 25 minutes.

Tip:
 For those who don't like marinates and sauces, the spare ribs can be simply sprinkled with salt and pepper and subsequently cooked and smoked as described above. This means the smoky aroma is brought out optimally.

Pork chops, Blade shoulder of pork

Temperaturee: 200° Celsius
 Time: 20 minutes
 Procedure: 4 Pork chops of 150 g each. For the marinade: 2 tablespoons of sherry vinegar, 3 tablespoons of olive oil, 1 tablespoon of honey, 1 piece of ginger, 2 cloves of garlic. For the smoking fuel: beech sawdust, cinnamon sticks, crushed juniper berries. Salt, black pepper fresh from the mill.
 Wash the meat off and dab dry with kitchen paper. Mix the vinegar, oil and honey with the finely chopped ginger. Rub the chops with a peeled, diagonally halved clove of garlic.
 Afterwards coat generously with the marinade, lay chops on top of each other, wrap in foil and allow to marinate in the fridge for at least 2 hours. Dab off chops thoroughly and allow to dry in the open air. Lay the chops on the grill and allow to cook and smoke. Sprinkle the smoked chops with salt and pepper while they are still hot.

Oxtail

Temperaturee: 200° Celsius
 Time: 30 minutes
 Procedure: Chop oxtail into pieces. For the smoking fuel: Beech sawdust, seasoning according to taste. Wash oxtail off with cold water and remove excess fat. Dab off and allow to dry for at least 2 hours in the open air. Lay the oxtail onto the well greased grill and allow to „brown“ for 30 minutes at 200°C. As it is not yet fully cooked and must be used immediately, you can make a stew out of it or cook it as a casserole with various vegetables.

Smoked Meat Balls

Temperaturee: 200° Celsius
 Time: 20 minutes
 Procedure: Prepare the meat balls in the usual way and shape into rolls the thickness of a finger. This is a particular delicacy for party services.

Brisket of beef / shoulder

Temperaturee: 200° Celsius
 Time: 45 minutes
 Procedure: Marinate 1 kg of beef according to taste or just season with salt and pepper. Mix the beech sawdust with 1 tablespoon of thyme and 1 tablespoon of rosemary. Lay the meat on the grill and allow to cook and smoke.



Basic recipes for game

Fillets of venison

Temperature: 200° Celsius

Time: 20 - 25 minutes

Procedure: Wash fillets, dab dry and hang to dry for approx. 1 hour in the open air. Mix beech smoking fuel with juniper berry granules (1 heaped teaspoon) and 3 crumbled bay leaves.

Lamb / Moorland sheep (4 persons)

Temperature: 200° Celsius

Time: 60 minutes

Ingredients: 1.5 - 2.0 kg saddle of lamb, 50 g ox tongue, 100 g shallots, 100 g fresh mushrooms, 2 small gloves of garlic, 10 g chopped chervil, 10 g chopped parsley, 100 g bread crumbs, 20 g mustard, 2 egg yolks, 50 g butter, marjoram, thyme, salt and coarsely ground pepper, juniper berries and 1 tablespoon of hot paprika.

Procedure: Place meat in brine, a la chef, for 2 - 3 days and store in a cold place. Dry well and skin. Rub in the ground garlic, chopped marjoram, thyme, salt and pepper and allow to stand for an hour. Sear briefly in a hot pan. Coat with egg yolk and mustard. Now cut the shallots, mushrooms and tongue in brunoise and mix into the breadcrumbs, together with the chopped chervil and chopped parsley. Spread mixture over the lamb and press down firmly.

Cold smoked wild boar or venison raw ham

Brine: 6 l water, 250 g pickling salt, a few juniper berries, 1 tablespoon of hot paprika, 1 teaspoon of peppercorns, 1 teaspoon of mustard seed, a little sugar and a small quantity of red wine. Store the brine with the meat as cool as possible (fridge).

Pickling time: Depending on the thickness of the pieces 12 - 15 days (bones should be removed beforehand).

Smoking time: Depending on the thickness of the pieces 5 - 10 cold smoking processes. (See instructions for cold smoking).

Tip: Mix 1 teaspoon of juniper berry granules into the smoking fuel.

Basic poultry recipes

Turkey breast / Turkey leg

Temperature: 200° Celsius

Time: 20 - 25 minutes

Procedure: Wash the pieces of turkey and dab dry. Mix honey, soya sauce, sherry, oil and garlic, coat and add pepper and salt all around the turkey pieces. Wrap the poultry in plastic foil and allow to marinate in the fridge for at least 2 hours. Afterwards, drain well and hang up to dry. Lay the pieces of poultry with the skin side facing downwards on the grill.

Salted whole duck or goose

Temperature: 200° Celsius

Time: 60 minutes

Zutaten: 1 1 Duck or goose approx. 2.5 kg

Ingredients for the brine:

2 carrots, 1 stick of leek, 2 sticks of celery, 3 onions, 5 juniper berries, 10 white peppercorns, 1 bay leaf, pickling salt (100 g per litre of water).

Ingredients for the smoking fuel:

Beech sawdust, 1 tablespoon of black tea, cinnamon sticks, juniper berries or rosemary and thyme.

Procedure: Wash the duck or goose thoroughly both inside and out and lay in a deep bowl. Wash and peel the carrots, leek and celery. Chop coarsely and add to the bowl. Cut an unpeeled onion in 3 to 4 rings and lay on the hot stove (with aluminium foil underneath) and roast until the cut surfaces are nearly black. Add to the duck or goose together with juniper berries, peppercorns and bay leaves and cover everything with the pickling brine (the amount of pickling salt and water depends on the size of the pot). Allow the duck or goose to pickle in the fridge for 8 days. Wash the poultry off, rub dry and hang with the opening facing downwards for 3 hours to dry. Place the duck or goose on the grill or in the roasting pan and smoke for approximately 60 minutes at 200°C.

Smoked breast of goose (hot smoked)

Temperature: 200° Celsius

Time: 20 - 25 minutes

Procedure: Entenbrust waschen und trockentupfen. Die obere Haut bis zur Fettschicht leicht einschneiden. Mit Salz und Pfeffer würzen.

Tip: zusätzlich mit Hühnerfond (Knorr oder Maggi) einpinseln und mit ca. 4 Esslöffeln Buchenspäne räuchern und garen.

Chicken leg

Temperature: 200° Celsius

Time: 20 minutes

Procedure: Rub chicken legs with Maggi poultry seasoning (or salt, pepper, paprika). Lay the meat on the grill and allow to cook and smoke.

Basic sausage recipes

Basic sausage recipes

Temperature: 160°C

Time: 15 minutes

Procedure: Mix the beech sawdust with thyme or rosemary, lay fresh sausages on the grill and allow to cook and smoke. Serve hot or cold.

Special culinary delights

Smoked potatoes with quark and herbs

Procedure:

Precook the unpeeled potatoes for approx. 15 minutes and subsequently place in the smoking oven for approx. 15 minutes at 150°C. Serve with fresh quark and herbs.

Salty smoked potatoes boiled in their skins

Procedure:

Wash and brush small potatoes and boil potatoes in their skins. Take the wet potatoes, roll lightly in salt and place on the flat grill of the smoking oven at 60°C for approx. 10 minutes to smoke. The potatoes are eaten with the skins and go superbly with all meat dishes. They also taste tremendous with fresh quark and herbs.

Potato slices smoked in beechwood

Procedure:

Peel the potatoes and cut into approx. 1 cm thick pieces. Grease the dripping tray and lay the slices on it. Season the slices to taste with salt, pepper and possibly herbs, cook and smoke at 200°C for approx. 20 minutes.

Smoked eggs

Procedure:

Boil the eggs in 10% brine (1l litres of water, 110g of salt) (until nearly hard or hard). Rinse with cold water and peel. Place the eggs in the smoking oven to smoke without any additional heating for 10 - 15 minutes (until they take on a yellow-brown colour). Either serve straight away or eat cold.

Smoked spicy eggs

Prepare the eggs as described above and fill into jars. Cook up a mixture of water, pepper, allspice, chilli, possibly vinegar and other ingredients (according to taste) and pour over the smoked eggs until they are covered up. Close the jars and store in a cool place. The eggs are ready to eat after 2 days.

Marinierte Rostbratwürste

Procedure:

Bratwürste waschen und trockentupfen. Mit einer Gabel rundum einstechen. Eine Marinade aus Weizenbier, Chinagewürz, Knoblauchzehen, ein Spritzer grüner Tabasco, 1 EL Sojasauce und 1 TL Zucker zubereiten. Die Bratwürste 4 - 5 Stunden darin marinieren. Im Räucherofen bei 200° C 15 minutes garen und räuchern.

Marinated grilled sausage

Procedure:

Wash the sausages and dab dry. Pierce all around with a fork. Prepare a marinade of wheat beer, Chinese spices, cloves of garlic, a dash of Tabasco, 1 tablespoon of soya sauce and 1 teaspoon of sugar. Allow the sausages to marinate for 4- 5 hours. Cook and smoke in the smoking oven for 15 minutes at 200°C.

Smoked mussels

Procedure:

The thoroughly washed mussels are placed on a dripping tray, sprinkled with oil and seasoned with salt and pepper to taste (also garlic if desired). Subsequently splash with a little white wine and cook and smoke at 180°C for 30 to 35 minutes.

Smoked oysters

Procedure:

Take fresh oysters without the shells and place in a sieve, dip into boiling water until the gills start to curl. The oysters shrink somewhat and the meat becomes firmer. Place medium sized oysters in a 7% brine solution for approx. ½ an hour, larger ones will need up to ¾ of an hour. Afterwards place on a greased flat grill or a greased aluminium foil. Numerous holes must first be made in the foil in order that the smoke can penetrate well. Smoke for approximately 30 minutes at 30°C. Subsequently raise the temperature to 65°C for approximately 20 to 30 minutes. The oysters are ready when the gills look dry. However, always check that they are cooked through before removing them from the smoke. They taste best directly from the smoking grill and served with a good white wine.

Smoked cheese

Procedure:

Almost any sort of cheese can be smoked. Soft cheese takes on more smoke than hard cheese. Generally speaking, cheese should be smoked lightly (small quantity of smoking fuel). Cut cheese into slices or cubes and place on a greased, pierced aluminium foil and cold smoke on a flat grill without additional heating for approximately 1.5 to 2 hours. Test of the cheese is ready before taking all of the slices or cubes out of the smoke. After smoking, allow the cheese to stand, wrap in foil and place in the fridge. Approximately 1 - 2 hours before serving, take it out of the fridge in order that the full aroma can develop at room temperature.



HELIA SMOKER

Instructions for cold smoking

1. Pre-cooling the oven: place ice cubes, crushed ice or cold packs into the drip pan and close the oven for approx. 15 minutes.
2. Pre-heat the heating element (by means of the centre timer switch) with the oven door open, until it glows red, then place the smoking pan filled with curing dust onto the heating coil. Place the goods to be smoked on the oven grills and close the oven door.
3. Always take the goods to be smoked (salmon, sausage, etc) directly from the fridge and place into the device. Salmon is best frozen or lightly frozen. Leave the ice cubes / cold packs in the oven for the entire smoking process. It is recommended to place the salmon on the upper bar and instead of using the dripping pan, to fill the roasting pan (special accessory, 7 cm deep) with ice cubes (tip: one can simply fill the roasting pan with water and allow it to freeze in the freezer. This amount of ice cools the oven optimally and produces the best results, especially when cold smoking salmon).
4. Allow the goods to settle for approx. 10 hours in the device (e.g. overnight). If the smoke has failed to penetrate sufficiently, simply repeat the process.
5. The cold smoked salmon should simply be wiped with an oily kitchen paper after completion of the smoking process (this serves to remove the grey smoke colouration) and the salmon will look appetizing again! Info: Sausage or ham can also be smoked with a normally temperatured oven, without cooling it down with ice.

For cold smoking of salmon, it is important to reduce the temperature inside the device to a minimum. It is optimal if the oven is operated in a cooler room.

Note: Of all the smoking processes, cold smoking is the most lengthy. The smoking processes must often be repeated several times. The smoking time is dependent on personal taste.

Highest standard of quality:

Approved by RWTÜV/GS (proven security Germany), production following VDE, SED registration, proven security by accident insurance company SUVA Switzerland, and others



Safety instructions

Your new **HELIA SMOKER** is a technically advanced, quality product which will provide you with a great deal of pleasure.

Please observe the operating instructions carefully at all times, in order that no damage is caused by means of improper use. This is important as the **HELIA SMOKER** is pressurised during operation (when hot smoking and cooking).

Safety list

- Read the operating instructions in their entirety before using the device for the first time. Do not give the device to anybody who has not been previously acquainted with the operating instructions.
- The device may only be operated on an earthed AC socket with voltage in accordance with the type plate on the device.
- Do not connect the device if the cable is damaged or the device is faulty. This also applies to any extension cables that may be used.
- The HELIA SMOKER may only be operated in a horizontal position.
- Do not operate the device in damp rooms or submerge in water.
- For each hot smoking process, add 1 tablespoon of water to the curing dust in the smoking pan.
- Only close the door to the marking „ZU“.
- When heated, the device is under pressure. This pressure must be able to escape via the door seals, at approximately the level of smoke that would come from a cigar. (Do not close the door too tightly, only to the marking „ZU“). If the pressure is not able to escape, there is a risk that the door will pop open. Do not position the device at head height, do not position objects in front of the door.
- When heated, the device gets very hot, therefore do not touch the door handle.
- Do not operate the device unsupervised. Do not leave children alone with the device.
- Do not operate the device on top of or directly next to hot or inflammable objects.
- Do not undertake any structural modifications to the device without prior agreement with the manufacturer.
- Only use original replacement parts.
- Possible malfunctions that cannot be repaired personally may only be repaired by specialist technicians.
- In addition to the supplied accessories, only use suitable, temperature-resistant roasting dishes. Please observe the manufacturer's instructions.
- No liability can be accepted for damage caused by improper use or operation other than that for which the device is intended.

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