



PHOENIKS

Helia 24 Somker
Product Reference: 2401

HELIA
SMOKER

Technical Data:

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 7kg of roast

Product Description:

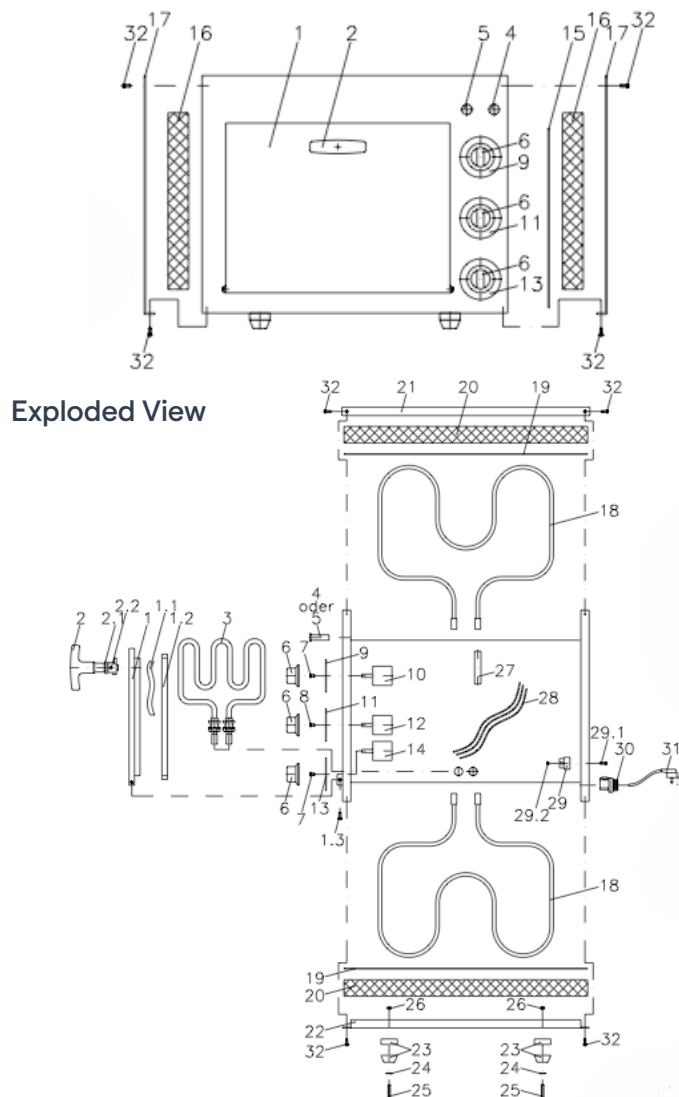
- No extractor fan or hood required. Just plug it in and you are ready to go.
- Cooking and smoking in one operation.
- No transfer of flavours from fish to meat.
- Cooking without addition of grease – low in calories.
- Ideal for fresh as well as frozen products.
- The double shell construction is fully 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).

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.



Front View



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