



PHOENIKS

Helia Gastronorm Smoker
Product Reference: 3601

Technical Data:

Dimensions	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)
Capacity	36 trouts of 250 g 18 trouts of 500 g 18 kg 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.
- 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.
- Highest standard of quality – Approved by RWTUV/GS (proven security Germany).
- Special feature: 5 racks for GN containers and grills, removable, 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



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