HELIA SMOKER

electric food smokers with multifunction



HELIA SMOKER

made in Germany since 1983

The Original HELIA for professional, commercial, hobby, in- & outdoor use





HELIA SMOKER

The top technology among electric smokers. Indoor & Outdoor.

HELIA SMOKERs are the groundbreaking technology among electric smoke ovens, they can be used anywhere. Just plug them in and you are ready to go... at any time!

Easy to use – method of operation

1. Pre-heating: Set the thermostat at the desired cooking temperature, the green lamp will go off as soon as the temperature is reached.
2. Fill the smoking-pan with sawdust/wood chips, moisten the chips and place it on the heating element inside the oven.
3. Put a grill on the drip-pan and bring it together with the food on the first rack, when required put another grill with food on the second rack and close the door according to the markings.
4. Switch on the timer to start/stop the smoking process, the red lamp lights
5. Set the signal timer for the recommended cooking time (see recipe book)
6. The cold smoking procedure is described in the instruction manual.

- All models are functional table top appliances and can be placed everywhere
- The door opens to the front thus it is no obstacle on the right or the left side
- No specific ventilation or installation directions
- Application under or nearby a simple fume hood is practicable, only small amounts of smoke escape
- A practical and affordable option for in-house authentic smoking
- Heating and cooking with thermostatic control – low and slow or high and speed…
- Smoking with automatic timer
- Cooking and smoking function separate (2 heating circuits) thus cook with or without smoke, or smoke with or without heat
- Equal upper and lower heat without ventilation thoroughly cooks your food to a consistent temperature and makes it extremely juicy, tender and delicious.
- Optimal distribution of smoke and the use of different natural woods create the most delicious and appetizing smoked food you´ve ever tasted.
- Energy saving of up to 60% because of double shell construction with double insulation for minimal heat loss and short pre-heating thus cost-saving
- All switches on the front side are easy to operate and user friendly and all parts are easily to change.



1. **fish grill** (fish lies with the belly up)
2. **flat grill** (for plaice, filet, meat)
3. **drip-pan**
4. **door with special gasket**
5. **active light**
6. **thermostat** (0° - 250° Celsius) for upper and lower heat
7. **timer** (0 - 15 min.) smoking process
8. **signal timer** cooking time
9. **fish spice mixture** (500 g)
10. **beech sawdust** (1 kg)
11. **casserole** (7 cm height)
12. **smoking pan** (with sawdust)



New and perfect for professional kitchens

GastroNorm



5 removable racks for GN containers for individual and flexible positioning of food.More capacity, absolute flexibility and easy handling.

Models	Technical data	Standard equipment	capacity
HELIA 24 	230 or 115 volts, 1,5 kW W 45 H 35 D 45 cms weight, empty: 25 kgs tested and certified by RWTÜV / GS manufactured acc.to VDE CE-certificate temperature range up to 250 °C	drip pan (30x40 cms) * 1 trout grill (30x40 cms) * 1 flat grill (30x40 cms) * 1 smoking pan * 1 kg sawdust, beech (fine) recipe booklet and manual 2 rails removeable 3 rails on request	24 trouts up to 250 gs each or 12 trouts each 300 gs and up approx. 4-6 chicken approx. 7 kgs roast
HELIA 48 	230 or 115 volts, 2,5 kW W 45 H 35 D 85 cms weight, empty: 39 kgs tested and certified by RWTÜV / GS manufactured acc.to VDE CE-certificate temperature range up to 250 °C	drip pan (30x80 cms) * 2 trout grills (each 30x40 cms) * 2 flat grills (each30x40 cms) * 1 smoking pan * 1 kg sawdust, beech (fine) recipe booklet and manual 2 rails removeable 3 rails on request	48 trouts up to 250 gs each or 24 trouts each 300 gs and up approx. 8-10 chicken approx. 14 kgs roast
HELIA GASTRONORM 	230 or 115 volts, 2,5 kW W51,5 H 43,5 D 60,5 cm weight, empty: 35 kgs tested and certified by RWTÜV / GS manufactured acc.to VDE CE-certificate temperature range up to 250 °C	drip pan (32,5x53 cms) * 1 trout grill GN 1/1 (53x32,5 cms) * 1 flat grill GN 1/1 (53x32,5 cms) * 1 smoking pan * 1 kg sawdust, beech (fine) recipe booklet and manual special feature: 5 racks for GN containers and grills, removeable, distance each approx. 40 mms	36 trouts up to 250 gs each or 18 trouts each 300 gs and up approx. 18 kgs roast

*** stainless steel**

HELIA SMOKER

The advantages of HELIA SMOKERS compared to other smoking methods

- Fish and meat are not cooked directly by the heat of firewood or by infrared heat but by indirectly heated air inside the smoker chamber
- A special double lip door seal is used which makes the oxygen escape out of the oven chamber during heating and there is no additional ventilation thus there are no taste transmissions of different foods. A further positive effect of the special seal is a little under pressure occurring inside the smoking chamber which leads to fast cooking and fast hot smoking times and avoids drying out of food.
- The absence of air circulation and the under pressure make the food very tender and juicy.
- The absence of oxygen inside the oven makes the smoking process non-toxic. The sawdust is ignited by the extra heating element thus we have no burning flames with harmful particles of soot but only the pure filtered harmless smoke is set free.
- During the smoking processes the filtered smoke deposits on the interior oven walls. They get dark but don't worry about this – the darker the better the smoking taste. As this filtered smoke layer is no breeding ground for bacteria or germs you mustn't scrape it off or use chemical cleaning agents – only clean or wipe out the food residues and grease. The drip pan on the lower rack avoids residues on the bottom of the smoker.
- Extremely low follow-up costs as no need of added adapter units and special expensive smoking pads or briquettes.
- Compared to combi-steamers or convection ovens with added smoking function a better smoking quality and intensity, no loss of time because of long-during cleaning programs, more flexibility, more energy-saving and much lower purchasing costs.
- No time-consuming training of your staff because of easy-to-operate and user-friendly design.

Use our expert knowledge - it will be your profit!

How to profit from the HELIA SMOKER in your business

It's all about taste, flavor and quality and it's all about earning money and this is easily to do with a HELIA SMOKER A HELIA SMOKER is the perfect tool for your creative kitchen and the key to your success

YOU CAN:

- create a variety of special recipes also by doing experiments with different kinds of wood mixed with different spices, herbs, liquors etc.
- use the HELIA SMOKER to produce ready-to-serve smoked food or you use it to round-off and finish your dishes with delicious smoke and give it the final kick
- smoke (hot or cold) all kinds of foodstuff and make it to a particular specialty
- smoke indoor, outdoor and take it everywhere
- use the other multi-functions of the oven in case of not smoking and have it in permanent operation

To sum it up a HELIA SMOKER means:

- Continual competitive advantages
- Added value for you
- Diverse possibilities
- More flexibility
- A great deal with little effort
- Easily-earned money
- SUCCESS

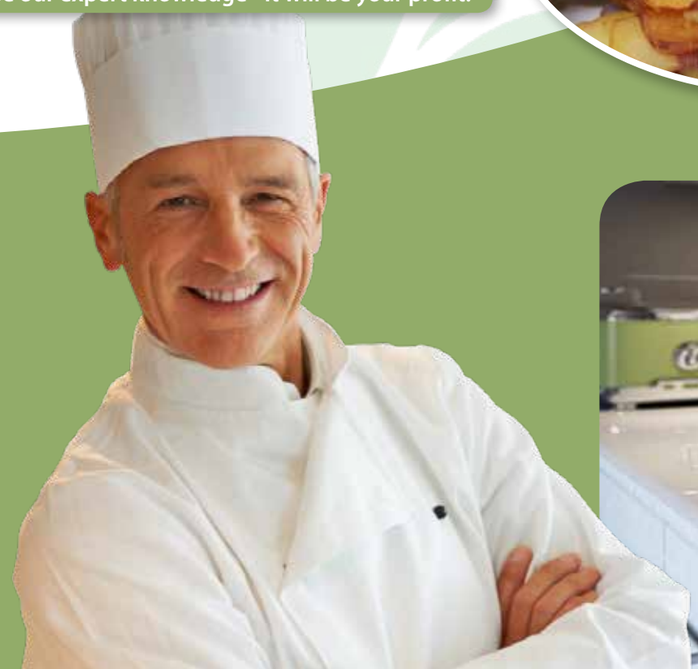




multiple *Applications*









HELIA SMOKER

Cooking- and smoking times

trout	15 - 20 min.
carp	20 - 30 min.
pike/zander	20 - 30 min.
mackerels	20 - 25 min.
plaice / dover sole	15 - 20 min.
saithe	15 - 20 min.
halibut	15 - 20 min.
lobster	20 - 25 min.
salmon steak	15 - 20 min.
mussels	20 - 25 min.
eel	30 - 60 min.
pork's legs	45 - 60 min.
roast park	40 - 60 min.
belly of park	30 - 45 min.
pigling	60 - 90 min.
steaks	15 - 20 min.
meat balls	15 - 20 min.
liver loaf	15 - 20 min.
chicken	30 - 45 min.
chickenleg	20 - 25 min.
turkey / canard	50 - 90 min.
saddle of venison	45 - 60 min.
leg of lamb	60 - 90 min.
toast-hawaii	05 - 10 min.
potatoes en papillote	25 - 35 min.
pizza	20 - 25 min.
tofu	15 - 20 min.

MULTIFUNCTION

- Cooking and smoking at the same time - hot smoking
- Smoking without cooking – cold smoking
- Cook without smoke
- Fast cooking with hot temperatures
- Slow cooking with low temperatures
- Keep warm and hold
- Reheat
- Roast
- Grill
- Gratinate
- Bake
- Defrost

Places to be for a HELIA SMOKER

HELIA SMOKERs have been successfully utilized worldwide since 1983. You can find them in more than 80 countries...

- In every type of kitchen: professional, semi-professional and hobby
- In the HoReCa sector (Hotel Restaurant Catering)
- In pubs, beer-gardens, take-away restaurants, in canteens, cafeterias,
- In fish delicatessen shops, butcheries, supermarkets, health food stores, snack stands
- Behind deli counters
- In snack cars and food-trucks
- On weekly food market stalls, in market halls, at farmer markets, in the marquees
- On camping sites and in caravans, in ship galleys on cruise and excursion ships, in hunting lodges, in fishing and social clubs
- In testing and experimental kitchens
- In every place you like to create the most delicious smoked food possible…



unique in *Taste*



always *up to date*







Either pork shoulder, -neck or beef brisket. Due to long cooking time with low temperature the dissolving of the meat collagen fibres cause tender flesh which can be pulled into small pieces or even break into small pieces itself.

The HELIA SMOKER makes your meat cooked precisely and safely by low temperature and gives it your favorite smoke taste at the same time.

low & slow or high & speed

- Pulled Pork
- Beef Brisket
- Pastrami
- Ribs
- Chicken
- Potatoes

GOOD SMOKED FOOD
with real wood



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Our multifunctional smokers are produced in our own factory. We work with modern machines and good skilled staff. From the stainless steel sheet to the finished appliance all components are assembled with great care and are thoroughly tested. As a result of continuous development based on feed back of the HoReCa sector as well as close cooperation with the professional associations of the fish and meat industry we can offer you state of the art smokers that meet the highest standards.

This has been attested by first class chefs from all over the world.



The multifunctional HELIA SMOKERS are utilized successfully worldwide since 1983. A reliable distributor network is steadily growing. Meanwhile you can find them in more than 80 countries.





MADE IN GERMANY

Highest standard of quality
Tested by the German safety standards authority TÜV NORD
Production following VDE and EN registration

image sources: www.eos-foto.de

