HELIA SMOKER
electric food smokers with multifunction

HELIA SMOKER
made in Germany since 1983
The Original HELIA for professional, commercial, hobby, in- & outdoor use
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.

Models:

**HELIA 24**
- 230 or 115 Volt, 1500 Watt
- 45 x 35 x 45 cm (breadth x height x depth)
- drip-pan 30 x 40 cm
- weight 25 kg

**HELIA 48**
- 230 or 115 Volt, 2500 Watt
- 45 x 35 x 85 cm (breadth x height x depth)
- drip-pan 30 x 80 cm
- weight 45 kg

Standard accessoires
1. smoking pan
2. dripping-pan 30 x 40 cm
3. 1 trout grill* 30 x 40 cm
4. flat grill* 30 x 40 cm
5. 1 kg of sawdust, spice sample
6. recipe book with operating instructions

Capacity
- 24 trouts à 250g / 12 trouts à 500g
- 4 chicken, 7 kg of roast approx.
- 48 trouts à 250g / 24 trouts à 500g
- 8 chicken, 14 kg of roast approx.

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

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

Use our expert knowledge - it will be your profit!
### Cooking- and smoking times

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Time</th>
</tr>
</thead>
<tbody>
<tr>
<td>trout</td>
<td>15 - 20 min.</td>
</tr>
<tr>
<td>carp</td>
<td>20 - 30 min.</td>
</tr>
<tr>
<td>pike/zander</td>
<td>20 - 30 min.</td>
</tr>
<tr>
<td>mackerels</td>
<td>20 - 25 min.</td>
</tr>
<tr>
<td>plaice / Dover sole</td>
<td>15 - 20 min.</td>
</tr>
<tr>
<td>salmon</td>
<td>15 - 20 min.</td>
</tr>
<tr>
<td>mussels</td>
<td>20 - 25 min.</td>
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<tr>
<td>eel</td>
<td>30 - 60 min.</td>
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<tr>
<td>pork’s legs</td>
<td>45 - 60 min.</td>
</tr>
<tr>
<td>roast park</td>
<td>40 - 60 min.</td>
</tr>
<tr>
<td>belly of pork</td>
<td>30 - 45 min.</td>
</tr>
<tr>
<td>pigling</td>
<td>60 - 90 min.</td>
</tr>
<tr>
<td>steaks</td>
<td>15 - 20 min.</td>
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<tr>
<td>meat balls</td>
<td>15 - 20 min.</td>
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<tr>
<td>liver loaf</td>
<td>15 - 20 min.</td>
</tr>
<tr>
<td>chicken</td>
<td>30 - 45 min.</td>
</tr>
<tr>
<td>chickenleg</td>
<td>20 - 25 min.</td>
</tr>
<tr>
<td>turkey / canard</td>
<td>50 - 90 min.</td>
</tr>
<tr>
<td>saddle of venison</td>
<td>45 - 60 min.</td>
</tr>
<tr>
<td>leg of lamb</td>
<td>60 - 90 min.</td>
</tr>
<tr>
<td>toast-hawaii</td>
<td>05 - 10 min.</td>
</tr>
<tr>
<td>potatoes en papillote</td>
<td>25 - 35 min.</td>
</tr>
<tr>
<td>pizza</td>
<td>20 - 25 min.</td>
</tr>
<tr>
<td>tofu</td>
<td>15 - 20 min.</td>
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</tbody>
</table>

### 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...

### 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

Please find recipes in our comprehensive recipe booklet or under:

www.heliasmoker.de
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.

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 feedback 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.

www.heliasmoker.de

HELIA SMOKER
Produktion & Handel
Inh. Torsten Georg e.K,
Scheidwaldstraße 8
57299 Burbach
Deutschland / Germany
Phone: +49 (0) 2736-2 98 26 60
Fax: +49 (0) 2736-2 98 26 62
Mobile: +49 (0) 175-2 47 78 38
E-Mail: office@heliasmoker.de

www.heliasmoker.de
PRODUCT INNOVATION
THE perfect solution for all professional kitchens

INDOOR OUTDOOR

✓ 5 racks for GN containers and grids allow more CAPACITY, absolute FLEXIBILITY and easy HANDLING in your kitchen.

✓ MULTIFUNCTION - added value due to:

- cooking and smoking at the same time = hot smoking
- smoking without cooking = cold smoking
- cook without smoke
- fast cooking with high temperatures
- slow cooking
  - with low temperature - low & slow
- finishing with smoke, round off taste
- keeping warm and hold without dehydration
- warming up - defrosting
- baking

What makes the difference:
GASTRONORM-sizes for optimal use in your professional kitchen.

Technology, applications and advantages based on our proven models HELIA24 and HELIA48 – also see brochure, recipe booklet, instructions and our homepage

www.heliasmoker.de
MULTIFUNCTION-SMOKER
HELIA Gastronorm item No. 3601

Material: stainless steel, double shell construction, fully insulated, electrical 230 or 115 volts, 2.5 kW
Range of temperature: up to 250 °C / 482 °F
51.5 x 43.5 x 60.5 cm (width x height x depth)
Drip pan size 32.5 x 2 x 53 cms
Quantity of racks for GN 1/1 GN 1/2 GN 1/3 containers & grids: 5
Distances between racks: approx. 40 mms
Weights: 35 kgs empty / 39 kgs incl. standard accessories
Standard accessories included:
1 drip pan, stainless steel (item no. 3610)
1 smoking pan, stainless steel (item no. 3618)
1 flat grill, stainless steel GN 1/1 (item no. 3611)

1 trout grill stainless steel GN 1/1 (item no. 3612)
1 kg sawdust beech (fine), spice sample
recipe booklet with operating instructions
Capacity:
36 fishes
approx. 18 kgs meat
✓ Thermostatic control with constant
temperature adjustment up to 250°C/248 °F
✓ cooking, slow cooking and smoking can be set separately

MARKET INNOVATION:
stainless steel FISH GRILL in GN 1/1 size
(item no. 3612) suitable for all GN 1/1 compatible devices

Special features:
- removable racks (easy to clean)
- rack levels for individual and flexible positioning of your food

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www.heliasmoker.de | office@heliasmoker.de | Phone +49 (0)2736 - 298 26 60

Highest quality standard
100% made in GERMANY
Original TÜV Nord Deutschland certified
GS safety certified, production acc. to VDE
European Declaration of Conformity