



HELIA SMOKERs have been successfully used worldwide since 1983.

### Product Advantages:

- 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.
- 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).



**HELIA**  
SMOKER 



### 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.

### Technical Data:

|                |                                                                      |
|----------------|----------------------------------------------------------------------|
| Model No.      | 2401                                                                 |
| Dimensions     | 450 x 350 x 450 mm                                                   |
| Connected load | 1.5 kW – 240 1 phase AC<br>1 x 10 A                                  |
| Drip-tin       | 30 x 40 cm                                                           |
| Weight         | 25 kg                                                                |
| Capacity       | 24 trouts of 250 g<br>12 trouts of 500 g<br>4 chicken, 7 kg of roast |

