

## Places to be for a HELIA smoke oven

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, and 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...

A unique  
*taste*



## Always up to date

The **HELIA SMOKER** makes your meat cook 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



You can download our detailed brochure, photos, videos and further information:  
[www.heliasmoker.de/english](http://www.heliasmoker.de/english)



## CONTACT

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MADE  
IN  
GERMANY

## 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!

### MULTIFUNCTION - What you can do with a HELIA:

- 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
- Gratinat
- Bake
- Defrost

### 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 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 speciality
- 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



### Simple and clever features

- 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.

For diverse  
*applications*