

# Beelonia

Barbecue and smoking technology,  
cooking and blanching vats produced in-house  
since 1880

**A WARM WELCOME TO BEELONIA!**





# Content

SMOKING SYSTEMS P. 3 – 13

COUNTRY-STYLE SMOKING OVENS P. 14 – 19

COOKING AND SMOKING SYSTEMS P. 22 – 29



DRYING CABINETS P. 30 – 31

SMOKE FILTERS P. 32

BARBECUES P. 33 – 39



LARGE-CAPACITY BARBECUES P. 40 – 43

BEELONIA SMOKERS P. 44

SWIVEL GRILLS P. 45 – 50



CUSTOM-MADE SYSTEMS P. 51

COOKING AND BOILING VATS P. 52 – 55

STEEL VATS AND COLD-SMOKING CABINETS P. 56



# How to smoke

## Cold-smoking

Smoking at temperatures between 25° and 30° C, using fine sawdust. This is lit using embers, lighters or similar, so that it just about smokes only (smoulders).

## Warm-smoking

Smoking at temperatures between 40° and 70° C, using small pieces of wood, preferably hardwood, to achieve a stronger level of smouldering. This is then covered with sawdust to achieve both heat and smoke inside the smoking oven.

## Hot-smoking

The system is fired up to achieve a temperature between 90° and 100° C. Similar to warm-smoking, the embers are then also covered with sawdust. With warm smoking, we recommend heating up to some 60 ° C. With hot-smoking, the system should be heated up to ca. 95° C, then covering the embers with sawdust. This results in both heat and smoke.

## Electric or gas heating

You only need electric or gas heating for warm- and hot-smoking. An electric or gas heating system is used to heat up the device. Smoke is only generated by sawdust.

Every electric or gas heating system is supplied complete with a sawdust table. To generate smoke, this is placed on the electric heating coil or the gas burner to ignite the saw dust (or get it to smoulder).

How and what to smoke (approximate value table only)

Typee	Hot smoke	Warm smoke	Cold smoke	Time/Duration	Temperature
Fish	○			40–60 minutes	90–100° C
Salmon			○	ca. 8–10 hours	22–25° C
Ham sausages		○		92–120 minutes	50–60° C
Bockwurst		○		92–120 minutes	50–60° C
Wieners		○		92–120 minutes	50–60° C
Cured pork		○		45–60 minutes	50–60° C
Poultry	○			ca. 3–6 hours	100° C
Gammon, bacon			○	4–6 days	20–30° C
Salami			○	1–2 days	20–30° C
Black pudding, liver sausage			○	1–2 days	20–30° C

## How to find a smoking system to suit my needs?

We have just explained the different methods for cold, warm and hot smoking and also the different heating options.

The table shows some temperatures and time specifications for different smoking procedures. This can help you decide which Typee of smoking system would suit your projects best.

### You can choose from:

- + Our budget-priced small Smokys (Smoky 2,4,5, and 6)
- + Our double-walled smoking systems (F1 – F2 70/60 XL)
- + Our country-style smoking ovens (“Rustikal” version)
- + Our “Supermarkt” versions
- + Our smoking systems F4 – F6-100, for commercial use (fish farmers/butchers/direct sellers)

Should you have any further questions, please contact us. We will be pleased to advise you.



## Our budget-priced smaller systems - just the thing for beginners

Made completely from stainless steel and heated with wood, gas or electric. Benefits nobody will better!

All models complete with duct connection!

Smoky models 4, 5 and 6 can also be supplied with a glass door (see ill. Smoky 5)



### Smoky 4

Item no. 1140

- + Dimensions: 380 x 500 x 800 mm, suitable for some 10 pieces of fish
- + Incl. 5 hooks and 3 rods, 3 levels
- + Double-walled door
- + Large thermometer
- + Can be fed via the door

### Smoky 5

Item no. 1145

- + Dimensions: 380 x 500 x 1000 mm, suitable for some 18 pieces of fish
- + Incl. 5 hooks and 3 rods, 3 levels
- + Insulated handles
- + Thanks to its special construction, no fat will drip onto the embers.

### Smoky 6

Item no. 1160

- + Dimensions: 380 x 500 x 1250 mm, suitable for some 25 pieces of fish
- + Incl. 5 hooks and 3 rods, 3 levels, double-walled door
- + Size 130 stove pipe socket
- + Damper regulation on the socket

### Smoke generator

Item no. 599

- + Ideal for cold-smoking and drying!

Our smoke generator is the ideal device to add to our Smoky models 4, 5, 6 and F1 - F2 70/60XL for cold-smoking.

This smoke generator employs negative pressure and an integrated fan, to continuously blow high-quality smoke into the smoker. Another great advantage is that the fan can also be used to dry your smoked products. The smoke generator is lit via an opening in the lower section. Please only ever use smoker chips to ensure smoke is generated evenly, and that coils, worms or other feed systems don't get blocked.





## Wood

## Gas and sawdust tray

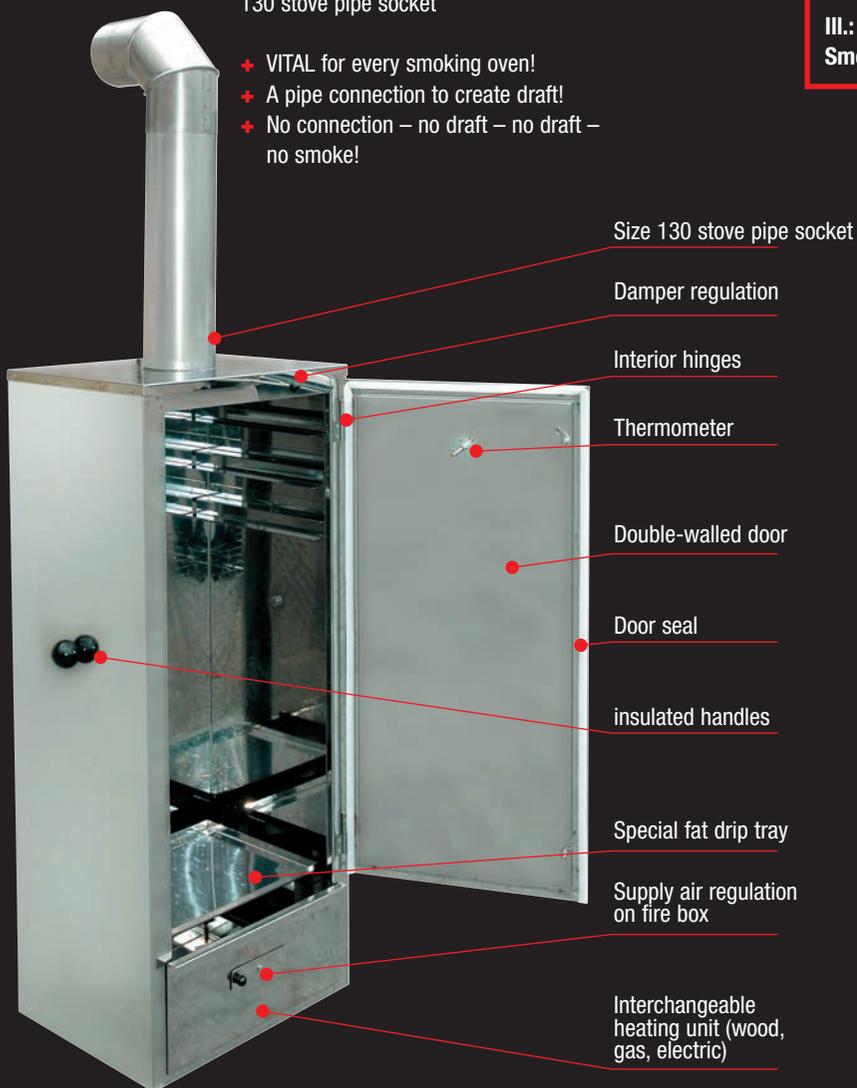
Item no. 1267

## Electric and sawdust tray

Item no. 1268

Some benefits only a Beelonia oven can offer: Size 130 stove pipe socket

- + VITAL for every smoking oven!
- + A pipe connection to create draft!
- + No connection – no draft – no draft – no smoke!



### III.: Smoky 4 with Smoky-Untergestell



## Smoky base

Item no. 1269

- + Stainless steel
- + Dimensions w x d x h: 500 x 380 x 700 mm

The construction and layout of the drip tray combined with the fire drawer (wood, electric or gas) ensures a consistently even smoke distribution inside the oven producing soot-free smoke. This system has proven itself successful for over 40 years now.



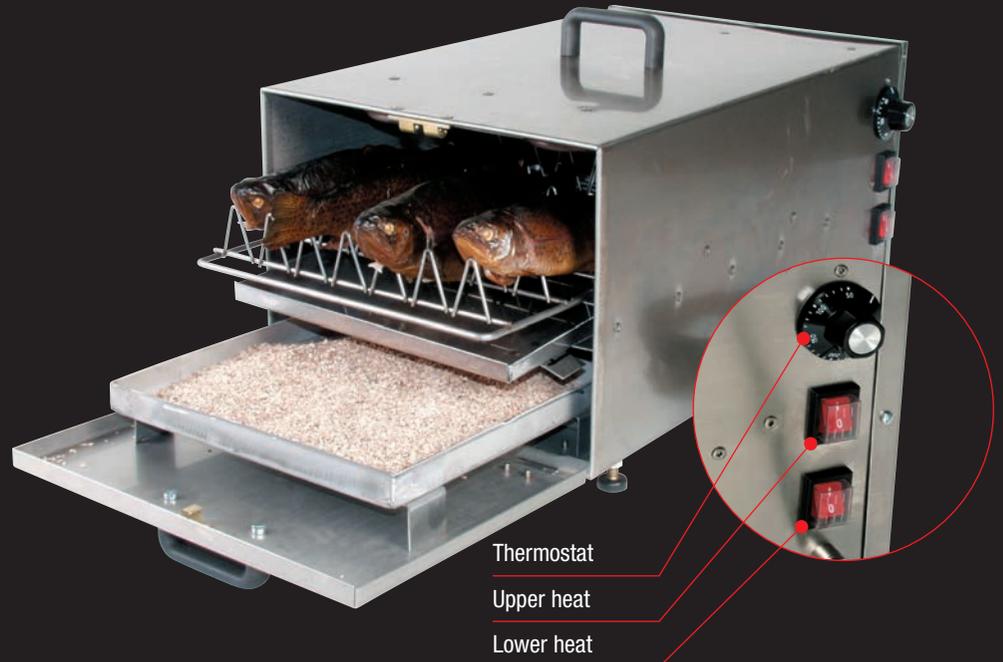
## Our budget-priced smaller systems - just the thing for beginners

### Smoky 2

Item no. 1120

- + Dimensions w x d x h: 540 x 340 x 260 mm,
- + 1,5 kW/230 V
- + For some 6 pieces of fish, incl. grate

**Very user-friendly, complete with accessories:** Grate, fat drip tray, sawdust tray, 230 Volt, 1,5 kW, from special heat-proof stainless steel, thermostat-controlled, upper and lower heat selectable separately, adjustable legs, tubular heating element also made from stainless steel, plus insulated handles. For household, leisure and commercial use, also for fairs and festivals. Ideal for smoking and roasting (cooking) small quantities of fish, meat, game and poultry. Ready-smoked and cooked in ca. 30 minutes, depending on the Typee of smoked produce.



Thermostat  
Upper heat  
Lower heat

## Küchenchef 1 model – as used by professionals

### Küchenchef 1 model

Item no. 1101

- + Dimensions: 420 (D) x 620 (W) x 650 (H) mm
- + Double-walled housing and double-walled door
- + Insulated door latch (handle)
- + Fast cooking and smoking,
- + thanks to the specific smoking procedure used (negative pressure)
- + 3 levels
- + Electric heating (electrical output 1,4 kW, 230 V, 50 Hz)
- + Complete with timer
- + For fish, game, poultry, meat
- + Rounded interior edges - resulting in a good smoke distribution
- + Quick and easy to clean
- + Adjustable and non-slip legs
- + Completely made from stainless steel
- + For 18 pieces of fish
- + Complete with 3 trout racks
- + Optional accessories: smooth grates for fillets (item no. 1218)
- + Ideally suited for restaurants



# Our double-walled medium-size systems

F1 to F2 70/60 XL

There are many reasons nowadays to purchase a smoking system. A system which is meant to provide reliable service for many years to come.

When buying a new system, you should not therefore compromise, and compare closely what is on offer: Design, construction and size (dimensions H x W x D), and you will find that no other smoking system is available in the market at this kind of price.

**Construction and design of our F1, F2, F2/70 and F2 70/60 models offer smoking fans solid smoking systems with near-unlimited service life.**

It is only our Beelonia F-series smoking ovens, characterized by a double sheet metal casing and a thick insulating layer, which distinguish themselves from standard cabinets.

Thanks to their damper and supply air regulation and double sheet metal casing, heat and smoke surround your smoked products in an evenly distributed manner from below, ensuring even cooking and smoking processes.

You should therefore make sure to rely on the benefits offered by Beelonia smoking ovens.

**Versions available:**

- + Aluminised/galvanised
- + Stainless steel

**Information on F1 and F2 series:**

The F1 and F2 heating drawers can be swapped over in a matter of seconds (wood against gas or electric).

With our F2 70, F2 70/60 and F2 70/60 XL models, you can also swap the gas and wood drawers.

**This does not apply to our electric models!** Our electric heating unit is an integral part of the system, and as our latest **innovation** now boasts an integrated **cold smoke generator**.



Roof/stove pipe

Damper regulation

Drip tray for condensation

Interior casing

Insulation

Outer casing

Drip tray for fat

Fin plates

Interchangeable heating units for wood, gas, electric

Base



Wood



Gas



Electric



## F series smoking ovens / wood

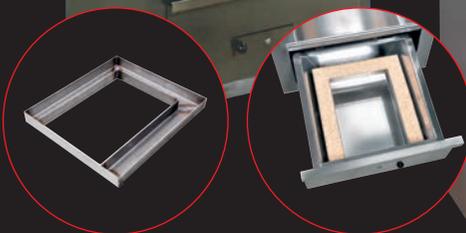
### Type F1, wood

Item no. 111	stainless steel
Item no. 1011	galvanised
+ Outer dimensions (mm):	500 x 1000 x 400
+ Interior dimensions (mm):	460 x 750 x 365
+ Height (mm):	390
+ Weight (kg):	36
+ Number of/Space between levels (mm):	3/150
+ Capacity for fish (pieces):	ca. 15–20
+ Capacity for meat (kg):	ca. 8–10
+ Max. temperature (C°):	120–130
+ Chimney connection (mm):	130
+ Nominal voltage (V):	–
+ Capacity (kW):	ca. 6–8



### Type F2 70, wood

Item no. 1171	stainless steel
Item no. 1071	galvanised
+ Outer dimensions (mm):	700 x 1500 x 400
+ Interior dimensions (mm):	660 x 1250 x 365
+ Height (mm):	590
+ Weight (kg):	68
+ Number of/Space between levels (mm):	5/150
+ Capacity for fish (pieces):	ca. 45–60
+ Capacity for meat (kg):	ca. 30–40
+ Max. temperature (C°):	130
+ Chimney connection (mm):	130
+ Nominal voltage (V):	–
+ Capacity (kW):	ca. 6–9



Cold smoke insert

### Type F2, wood

Item no. 1121	stainless steel
Item no. 1021	galvanised
+ Outer dimensions (mm):	500 x 1500 x 400
+ Interior dimensions (mm):	460 x 1250 x 365
+ Height (mm):	390
+ Weight (kg):	55
+ Number of/Space between levels (mm):	5/150
+ Capacity for fish (pieces):	ca. 30–35
+ Capacity for meat (kg):	ca. 20–25
+ Max. temperature (C°):	120–130
+ Chimney connection (mm):	130
+ Nominal voltage (V):	–
+ Capacity (kW):	ca. 6–8



Item no. 599



**Information on series:**

**F1 - F2 70/60 XL, wood and gas**

These models can be supplied either with a cold smoke insert or a smoke generator

**Type F2 70/60, wood**

Item no. 11716 stainless steel  
Item no. 10716 galvanised

- + Outer dimensions (mm): 700 x 1500 x 600
- + Interior dimensions (mm): 660 x 1250 x 565
- + Height (mm): 590
- + Weight (kg): 88
- + Number of/Space between levels (mm): 5/150
- + Capacity for fish (pieces): ca. 65–80
- + Capacity for meat (kg): ca. 50–65
- + Max. temperature (C°): 130
- + Chimney connection (mm): 130
- + Nominal voltage (V): –
- + Capacity (kW): ca. 6–8



**Type F2 70/60 XL, Holz**

Item no. 11716xl stainless steel  
Item no. 10716 galvanised

- + Outer dimensions (mm): 700x1800x600
- + Interior dimensions (mm): 660 x 1550 x 565
- + Height (mm): 590
- + Weight (kg): 106
- + Number of/Space between levels (mm): 7/150
- + Capacity for fish (pieces): ca. 120–130
- + Capacity for meat (kg): ca. 80–100
- + Max. temperature (C°): 130
- + Chimney connection (mm): 130
- + Nominal voltage (V): –
- + Capacity (kW): ca. 6–8



## F series smoking ovens - gas

### Type F1, gas

Item no. 1113	stainless steel
Item no. 1013	galvanised
+ Outer dimensions (mm):	500 x 1000 x 400
+ Interior dimensions (mm):	460 x 750 x 365
+ Height (mm):	390
+ Weight (kg):	46
+ Number of/Space between levels (mm):	3/150
+ Capacity for fish (pieces):	ca. 15–20
+ Capacity for meat (kg):	ca. 8–10
+ Max. temperature (C°):	130
+ Chimney connection (mm):	130
+ Nominal voltage (V):	–
+ Capacity (kW):	8



### Type F2 70, gas

Item no. 1173	stainless steel
Item no. 1073	galvanised
+ Outer dimensions (mm):	700 x 1500 x 400
+ Interior dimensions (mm):	660 x 1250 x 365
+ Height (mm):	590
+ Weight (kg):	78
+ Number of/Space between levels (mm):	5/150
+ Capacity for fish (pieces):	ca. 45–60
+ Capacity for meat (kg):	ca. 30–40
+ Max. temperature (C°):	130
+ Chimney connection (mm):	130
+ Nominal voltage (V):	–
+ Capacity (kW):	8



Item no. 599

### Type F2, gas

Item no. 1123	stainless steel
Item no. 1023	galvanised
+ Outer dimensions (mm):	500 x 1500 x 400
+ Interior dimensions (mm):	460 x 1250 x 365
+ Height (mm):	390
+ Weight (kg):	55
+ Number of/Space between levels (mm):	5/150
+ Capacity for fish (pieces):	ca. 30–35
+ Capacity for meat (kg):	ca. 20–25
+ Max. temperature (C°):	130
+ Chimney connection (mm):	130
+ Nominal voltage (V):	–
+ Capacity (kW):	8



#### Information on series:

#### F1 - F2 70/60 XL, wood and gas

These models can be supplied either with a cold smoke insert or a smoke generator.

### Type F2 70/60, gas

Item no. 11736	stainless steel
Item no. 10736	galvanised
+ Outer dimensions (mm):	700 x 1500 x 600
+ Interior dimensions (mm):	660 x 1250 x 565
+ Height (mm):	590
+ Weight (kg):	98
+ Number of/Space between levels (mm):	5/150
+ Capacity for fish (pieces):	ca. 65–80
+ Capacity for meat (kg):	ca. 50–65
+ Max. temperature (C°):	130
+ Chimney connection (mm):	130
+ Nominal voltage (V):	–
+ Capacity (kW):	8

All Beelonia systems are either canted from one piece or spot-welded. NEVER riveted and NEVER bolted together!



Item no. 600

### Type F2 70/60 XL, gas

Item no. 11736XL stainless steel  
Item no. 10736 galvanised

- + Outer dimensions (mm): 700 x 1800 x 600
- + Interior dimensions (mm): 660 x 1550 x 565
- + Height (mm): 590
- + Weight (kg): 116
- + Number of/Space between levels (mm): 7/150
- + Capacity for fish (pieces): ca. 120–130
- + Capacity for meat (kg): ca. 80–100
- + Max. temperature (C°): 130
- + Chimney connection (mm): 130
- + Nominal voltage (V): –
- + Capacity (kW): 8



## F series smoking ovens - electric



### Type F1, electric

Item no. 1112 stainless steel  
Item no. 1012 galvanised

- + Outer dimensions (mm): 500 x 1000 x 400
- + Interior dimensions (mm): 460 x 750 x 365
- + Height (mm): 390
- + Weight (kg): 46
- + Number of/Space between levels (mm): 3/150
- + Capacity for fish (pieces): ca. 15–20
- + Capacity for meat (kg): ca. 8–10
- + Max. temperature (C°): 130
- + Chimney connection (mm): 130
- + Nominal voltage (V): 230
- + Capacity (kW): 2.5

### Type F2 70, electric

Item no. 1172 stainless steel  
Item no. 1072 galvanised

- + Outer dimensions (mm): 850 x 1500 x 400
- + Interior dimensions (mm): 660 x 1250 x 365
- + Height (mm): 590
- + Weight (kg): 86
- + Number of/Space between levels (mm): 5/150
- + Capacity for fish (pieces): ca. 45–60
- + Capacity for meat (kg): ca. 30–40
- + Max. temperature (C°): 130
- + Chimney connection (mm): 130
- + Nominal voltage (V): 400
- + Capacity (kW): 5.8



### Type F2, electric

Item no. 1122 stainless steel  
Item no. 1022 galvanised

- + Outer dimensions (mm): 650 x 1500 x 400
- + Interior dimensions (mm): 460 x 1250 x 365
- + Height (mm): 390
- + Weight (kg): 65
- + Number of/Space between levels (mm): 5/150
- + Capacity for fish (pieces): ca. 30–35
- + Capacity for meat (kg): ca. 20–25
- + Max. temperature (C°): 100
- + Chimney connection (mm): 130
- + Nominal voltage (V): 230
- + Capacity (kW): 2.5

**You can swap the firing type for our F1 to F2 model series between wood, electric and gas.**

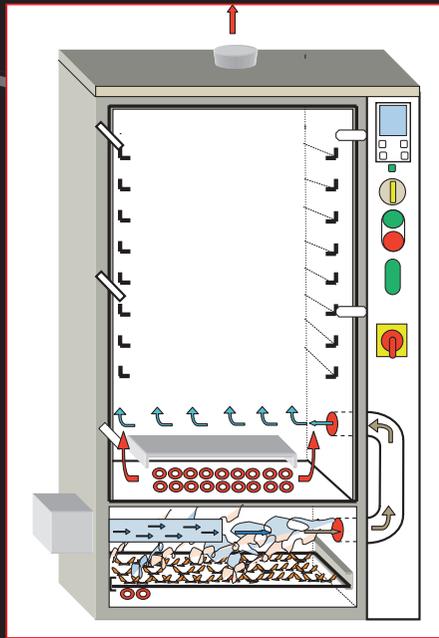
You will only find this drawer system with Beelonia.

To achieve high-quality cold smoke, please only ever use our smoke generator or our cold smoke insert.

### Type F2 70/60, electric

Item no. 11726 stainless steel  
Item no. 10726 galvanised

- + Outer dimensions (mm): 850 x 1500 x 600
- + Interior dimensions (mm): 660 x 1250 x 565
- + Height (mm): 590
- + Weight (kg): 106
- + Number of/Space between levels (mm): 5/150
- + Capacity for fish (pieces): ca. 65–80
- + Capacity for meat (kg): ca. 50–65
- + Max. temperature (C°): 130
- + Chimney connection (mm): 130
- + Nominal voltage (V): 400
- + Capacity (kW): 5.6



Our F2 70, F2 70/60 and F2 70/60 XL electric models are the first smoking systems of their kind boasting an integrated cold-smoke generator. This smoking oven is a total innovation on the world market.

How do we always manage to keep one step ahead? Because of you! Our customers! Who we will always keep meeting up and consulting with.



### Type F2 70/60 XL, electric

Item no. 11716xl stainless steel  
Item no. 10726xl galvanised

- + Outer dimensions (mm): 850 x 1800 x 600
- + Interior dimensions (mm): 660 x 1550 x 565
- + Height (mm): 590
- + Weight (kg): 129
- + Number of/Space between levels (mm): 7/150
- + Capacity for fish (pieces): ca. 120–130
- + Capacity for meat (kg): ca. 80–100
- + Max. temperature (C°): 130
- + Chimney connection (mm): 130
- + Nominal voltage (V): 400
- + Capacity (kW): 5.8



## “Rustikal” country-style smoking ovens



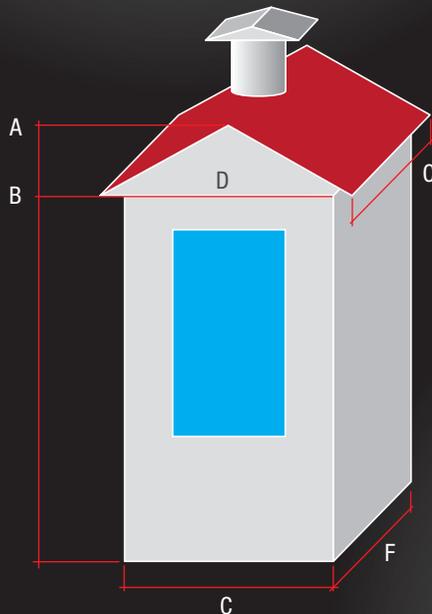
Item no. 1174 wood

### Rustikal

Item no. 1174, wood  
Item no. 1176, gas

- + Dimensions: 600 x 700 x 1500
- + Complete with roof (mm): 800 x 900 x 1700

Our “Rustikal” country-style smoking ovens offer quite an extraordinary way of smoking. This oven’s design, its inspection panel and interior lighting make it into a proper eye catcher and attraction of the special kind. For every beer garden, party service, country fete, festival or Christmas market - this oven is a major attraction and highlight. And it provides your garden with that certain something. When using this oven for commercial purposes, you also create a customer magnet to increase your turnover. You can exchange the wood for a gas heating system and vice versa here, too.



- A = 1700 mm
- B = 1500 mm
- C = 700 mm
- D = 990 mm
- F = 600 mm
- G = 800 mm



Winners smoke with Beelonia

Item no. 1176



# Smoking hut "Supermarkt"

## Supermarkt

- Item no. 11751 without roof
- Item no. 11752 complete with roof
- Item no. 11753 complete with extractor hood

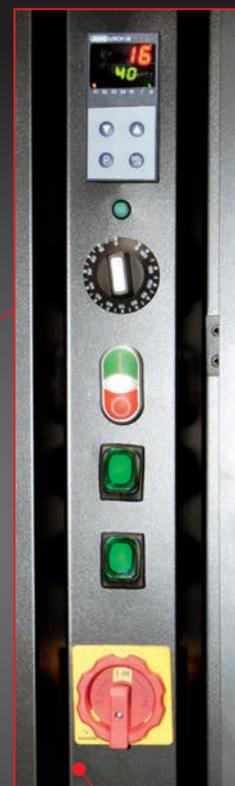
+ For dimensions, see drawings on page 17

Smoking systems which convince with their functionality, looks and price, and are sure to draw attention and increase your turnover. These systems can be found in large supermarket chains all over Europe. Take this opportunity to refine your products in front of your customers' very eyes. Optionally complete with roof or extractor hood.

- + Roofs can also be provided in different RAL colours.
- + Oven model 11753 is provided with an extractor hood. With the door open, smoke is then extracted.



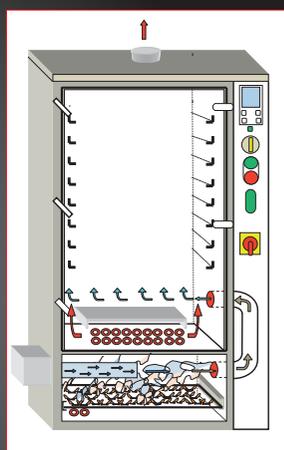
Item no. 11752



Controls



Extractor hood



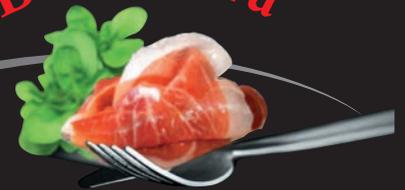
Wood shelf

### Wood shelf

- + Wood shelf dimensions (mm): 400 x 600 x 1950
- + For smoking oven dimensions, see page 17
- + Our wood shelf is available at a surcharge
- + Also compatible with item nos. 11751 + 11752



Item no. 11751



## Smoking hut »Supermarkt XXL«

### Electric

Item no. 1142 XXL

+ Dimensions (mm)	1620 x 700 x 2250
+ Capacity (kW)	11.6
+ CEE	32 A/400 V

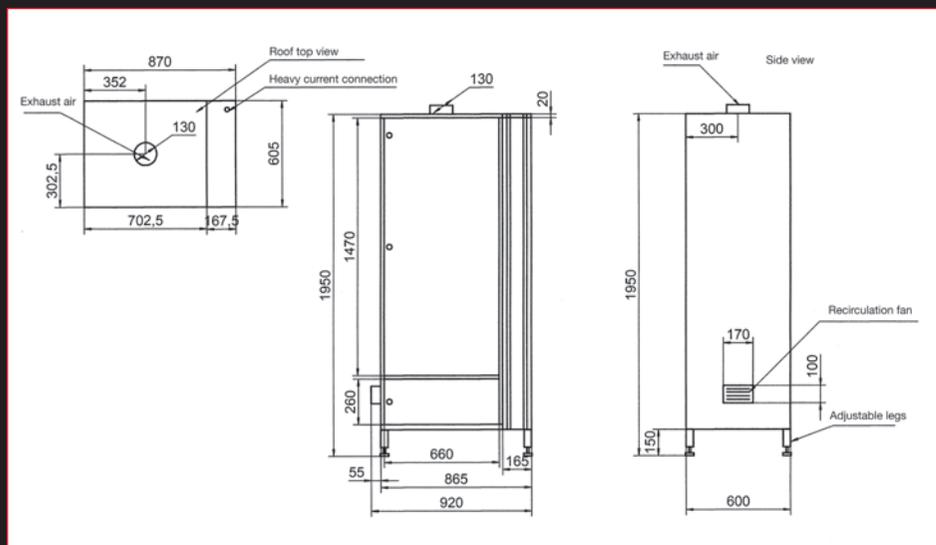
Our "Supermarkt XXL" smoking hut is fitted with an extractor hood. With the door open, smoke is then extracted.



Smoke generator  
Hot smoke

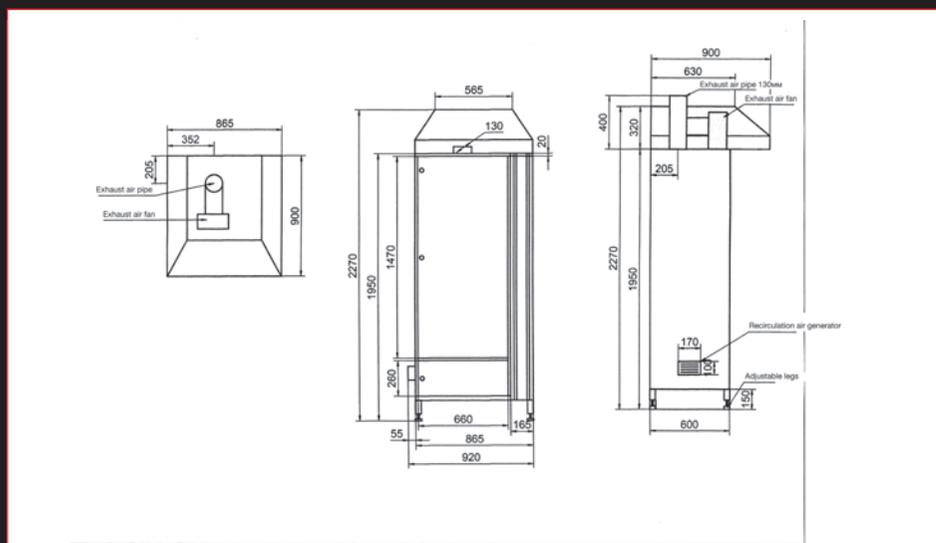
Smoke generator  
Cold smoke

## Dimensions and technical data



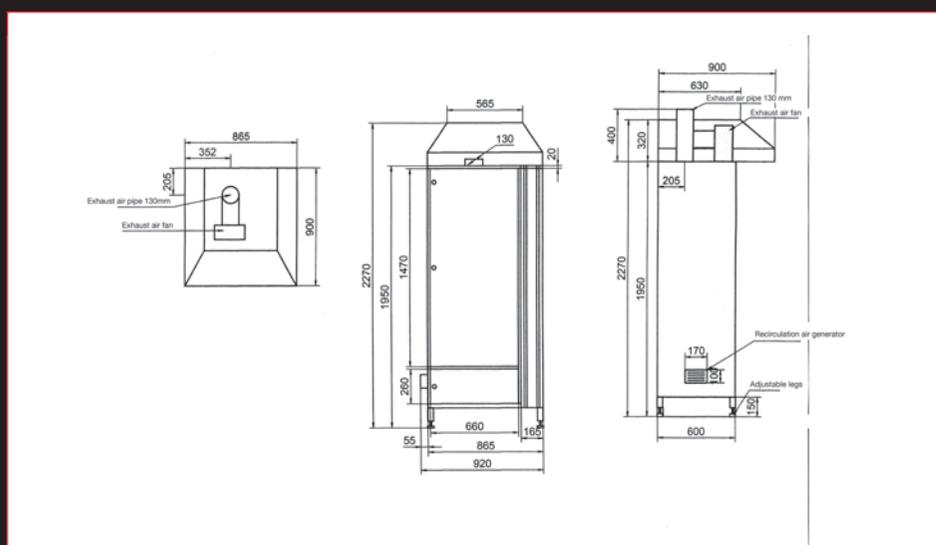
### Smoking hut without roof

- + Item no. 11751
- + 5,8 kW
- + CEE 16 A / 400 V



### Smoking hut complete with roof

- + Item no. 11752
- + 5,8 kW
- + CEE 16 A / 400 V



### Smoking hut complete with extractor hood

- + Item no. 11753
- + 5,8 kW
- + CEE 16 A / 400 V



Beelonia "Supermarkt" versions in daily use



## Beelonia "Supermarkt" versions in daily use





## Our large professional F4 to F6 100 systems

For 120 to 400 pieces of fish or 80 to 250 kg meat.



Illustration: wood

### The right choice of system for you!

First establish the **proper dimensions** for your future smoking system. Then select the required type of heating: **wood, electric or gas.**

### Then fit your smoking system with extras as required:

- + Recirculation fan
- + Smoking cart/trolley
- + Exterior smoke generator
- + Program controls
- + Door with inspection panel plus interior lighting



### Type F4

	wood	electric	gas
Item no. 1141			
Item no. 1142			
Item no. 1143			
+ Outer dimensions (mm):	1070 x 700 x 1800		
+ Height (mm):		900	
+ Number of levels:		8	
+ Capacity for fish (pieces):		ca. 220	
+ Capacity for meat (kg):		ca. 160	
+ Max. temperature (C°):		130	
+ Chimney connection (mm):		130	
+ Nominal voltage (V):		400	
+ Capacity (kW):		10.4	
+ Gas (kW):		20.9	
+ Gas consumption (kg/h)		1.64	

For our models F4 to F6, we would once again like to draw your attention to their high operating and working comfort and their extremely favourable price.

With these systems, we would like to offer some models which are of particular interest to sideline and small businesses, since they enable you to produce high-quality products in a cost-efficient manner. With these systems, we combine traditional smoking processes (smoked products hang down into rising smoke) with modern technology (digital controls). These compact systems require little room and are easy to operate. Their control units are clearly laid out and functional, and depending on your requirements will be fitted either to the left or right of the system (please state when ordering). By default, doors are right-hinged; on request though, we will also supply them left-hinged. For charcoal-fired cabinets, the standard smoking process used should always remain one that has been tried and tested in practice: Larger charcoal pieces serve to generate heat, wood shavings and sawdust to generate smoke.



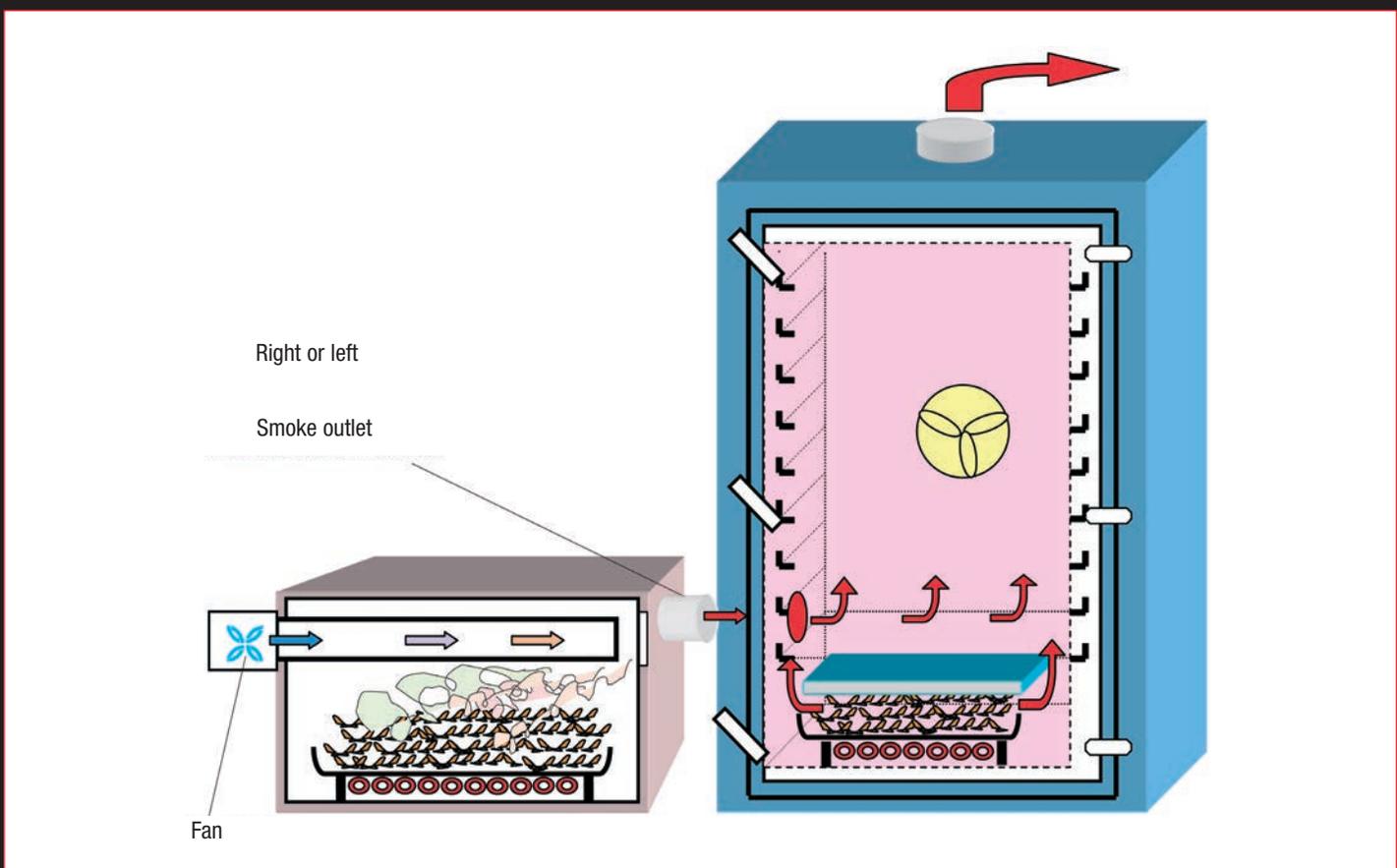
## Function and operation of smoking systems with external smoke generators

There are three different methods:

- + Cold smoke up to ca. 28°C
- + Warm smoke up to ca. 65°C
- + Hot smoke from 90°C and more

Smoking systems should be well-insulated to save energy and ensure that as little condensation is created as possible. At the same time, for cold smoke, the embers must not generate too much heat. **The solution: An external smoke generator for cold smoke (see diagram).**

For cold-smoking, smoke is generated externally and then blown into the cabinet by a fan using negative pressure. This ensures the temperature inside the cabinet does not rise. With warm- and hot-smoking, temperatures are regulated via the digital controls to generate smoke inside the cabinet via the smoke generator. **(see diagram)**





## Model F5 gas smoking systems

Modell F5 gas



Our F5 - F6-100 gas systems are only available with external smoke generators, since our cabinets are heated by gas, which prevents saw-dust from overheating/burning.



The same type gas burner is integrated into our models F4 - F6 100.



### Type F5

Item no. 1151	wood
Item no. 1152	electric
Item no. 1153	gas
+ Outer dimensions (mm):	1070 x 800 x 1800
+ Height (mm):	900
+ Number of levels:	8
+ Capacity for fish (pieces):	ca. 260–280
+ Capacity for meat (kg):	ca. 180–190
+ Wood, gas, electric	CEE32A/400 V
+ Electric (kW):	10.8
+ Gas (kW):	20.9
+ Gas consumption (kg/h)	1.64



Item no. PR1

Standard chamber controls: Chamber temperature is controlled digitally. You can enter the time for the operating process to finish and the saw dust to be ignited yourself.

Fully automatic program controls at a surcharge. This will provide you with an option to enter different programs, and run at different temperatures. In addition, you can set standby times

# Beelonia "in practice"





## F6 smoking systems, electric

Controls as standard



### Type F6

Item no. 1161	wood
Item no. 1162	electric
Item no. 1163	gas

+ Outer dimensions (mm):	1070 x 800 x 2000
+ Height (mm):	900
+ Number of levels:	8
+ Capacity for fish (pieces):	ca. 320–340
+ Capacity for meat (kg):	ca. 230
+ Max. temperature (C°):	130
+ Chimney connection (mm):	130
+ Nominal voltage (V):	400
+ Electric (kW):	10.4
+ Gas (kW):	20.9
+ Gas consumption (kg/h)	1.64

For customers producing cold-smoked goods, we recommend our exterior smoke generator (optional).

- + Large capacity
- + Smoking time ca. 12 to 14 hours
- + Temperature does not increase due to smouldering embers



- A = 1620 mm
- B = 450 mm
- C = 600 mm
- D = 2000 mm
- F = 800 mm



Inspection panel



## F6 100 smoking systems, electric



### Model F6 100

Item no. 1162 electric

+ Outer dimensions (mm):	1170 x 1060 x 2000
+ Height (mm):	1000
+ Number of levels:	9
+ Capacity for fish (pieces):	ca. 400–420
+ Capacity for meat (kg):	ca. 260
+ Max. temperature (C°):	130
+ Chimney connection (mm):	130
+ Nominal voltage (V):	400
+ Electric (kW):	10.4
+ Gas (kW):	20.9
+ Gas consumption (kg/h):	1.64

For customers wishing to make universal use of the cabinet, i.e. for cold, warm and hot smoking processes, we would recommend they buy the external smoke generator (optional). For warm and hot smoke, the standard built-in smoke generator inside the cabinet is used; for cold smoke, you use the adjacent smoke generator.

- + Large capacity
- + Smoking time ca. 12 to 14 hours
- + Temperature does not increase due to the sawdust smouldering
- + This design allows for the production of top-quality goods (cold-smoking)
- + or a system complete with cooling



### Modelle F4 – F6 100

Item no. 597 wood  
 Item no. 598 electric  
 Item no. 1182 Roasting pans

- + Available with wood, gas or electric heating
- + Available with controls to the left or right
- + Smoke entry available either on the left or right or at the back of the system
- + Available with door hinges to the left or right
- + Recirculation as standard
- + Smoking cart as standard



Item no. 1210



Item no. 1233



Item no. 1237



Item no. 1239



Item no. 1234

Item no. 1248



Item no. 1211

Item no. 1241



Item no. 1250



Item no. 1216



Item no. 1232



Beechwood pellets fine  
Item no. 1242



Alder pellets fine  
Item no. 1206



Beechwood pellets coarse  
Item no. 1243



Item no. 1254



Item no. 1252



Item no. 1253



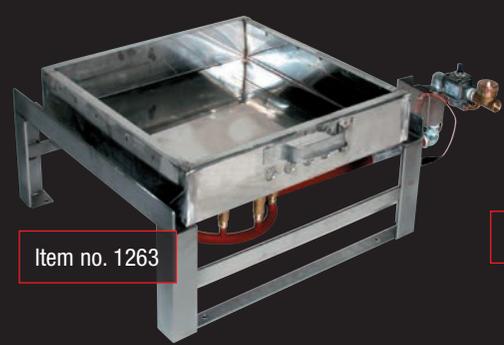
Item no. 1258



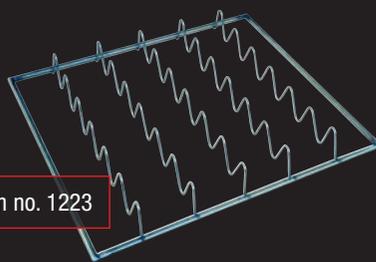
Item no. 1264



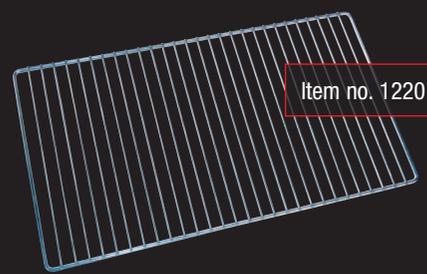
Item no. 1263



Item no. 1223

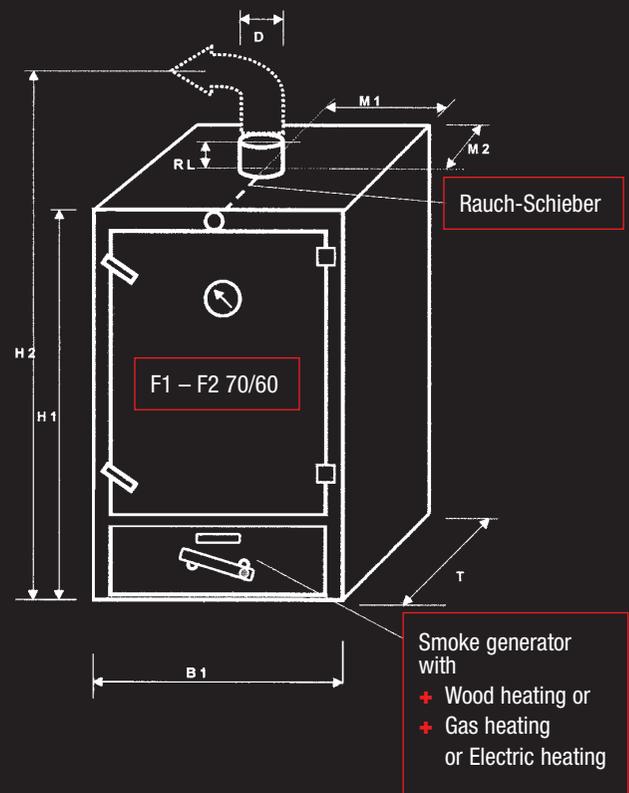
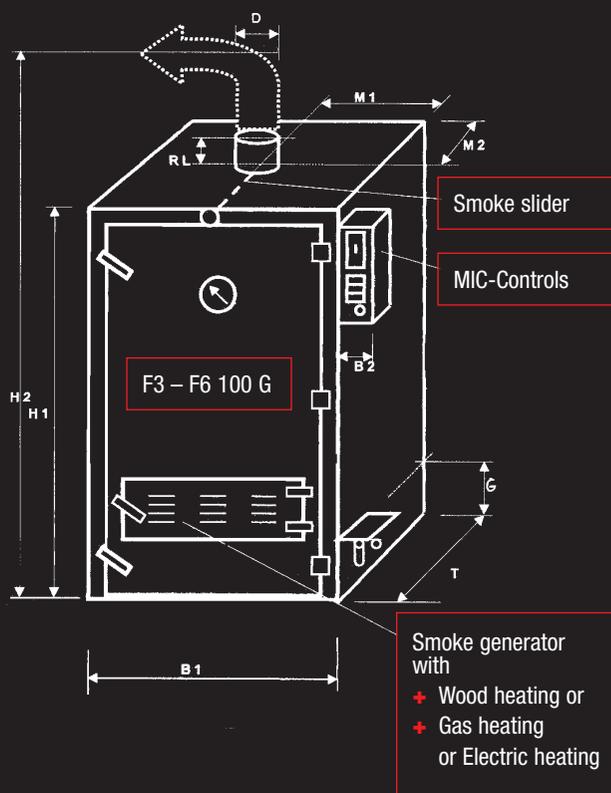


Item no. 1220



Type	F4	F5	F6	F6 100
Outside dimensions (d x w x h in mm)	1070x700x1800	1070x800x1800	1070x800x2000	1170x1060x2000
Inside Height (mm):	900	900	900	1000
Levels	8	8	9	9
Spacing (mm)	100	100	100	100
Fish, pieces	220 – 230	260 – 280	340 – 360	400 – 420
Meat, kg	150 – 160	180 – 190	220 – 230	250 – 260
Heating units	Wood, electric, gas	Wood, electric, gas	Wood, electric, gas	Wood, electric, gas
Electric/gas (kW):	10,4/20,9	10,4/20,9	10,4/20,9	10,4/20,9
Gas consumption (kg*/h)	1,64	1,64	1,64	1,64
Stove pipe connection	130	130	130	130
H1	1800	1800	2000	2000
T	700	800	800	1070
B1	1030	1030	1030	1030
H2	1970	1970	2170	2170
B2	Electric/gas/160	Electric/gas/160	Electric/gas/160	Electric/gas/160
G	Gas/300	Gas/300	Gas/300	Gas/300
Weight in kg	160	175	190	210

Specification = 1 hour at full capacity/smoking hut (like model F2 70/60): The roof increases total weight by 71 kg and also the height, see illustration. Recirculation = Depth + 70 mm



## Processing table

**Item no. 1196** stainless steel

+ Dimensions (mm): 710x1500x850

**Item no. 1197** stainless steel

+ Dimensions (mm): 710x2000x850

Our stainless steel processing table can be supplied in 2 different sizes. It is completely welded, height-adjustable, fitted with a storage shelf and a plastic chopping board.

Customs designs are also available.





## Beelonia cooking and smoking systems



Beelonia cooking and smoking systems have been developed particularly with small businesses (craft businesses) in mind.

Our systems can be used to cook and smoke, and operate 100% with natural smoke. You can optionally smoke using sawdust or wood chips. We have paid special attention to a low connected load.

You can choose between standard chamber and core temperature controls, or program controls at a surcharge.

### KR 6

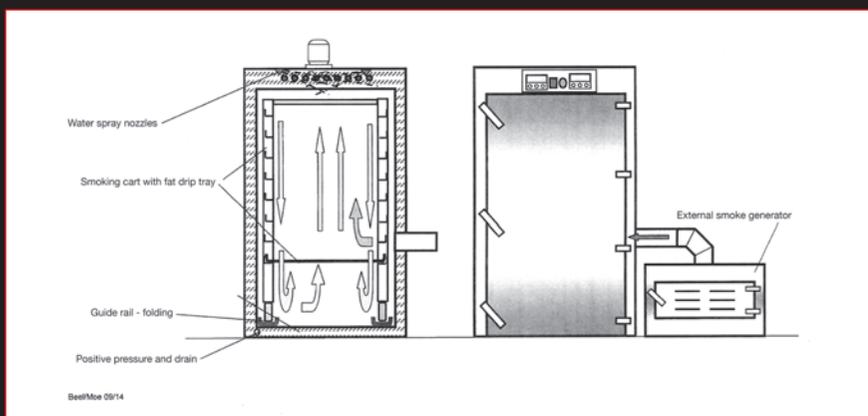
Item no. 1165	electric
+ Dimensions (mm):	1070 x 800 x 2100
+ CEE:	32 A / 400 V
+ Capacity (kW):	15,4

### KR 6 – 100

Item no. 1166	electric
+ Dimensions (mm):	1170 x 1060 x 2100
+ CEE:	32 A / 400 V
+ Capacity (kW):	15,4

This system requires a 1/2" water supply!  
The amount of steam can be regulated.

- + Cold smoke
- + Warm smoke
- + Hot smoke
- + Simmering
- + Boiling
- + Cooking



## Cooking and smoking system with external smoke generator (semi-automatic system)

Also available with  
program controls.



**Connection  
Smoke generator**  
Connection and smoke  
generator are provided  
as standard.



## Drying cabinets

for fruit, vegetables, herbs, mushrooms, pasta, meat, sausages



TF 3

### Model TF 3

Item no. 117262	electric
+ Outer dimensions (mm):	700 x 580 x 1700
+ Levels	15
+ Grate dimensions (mm):	590 x 530
+ Number of central fans:	1
+ Capacity (kW):	5
+ Nominal voltage (V):	400
+ Max. temperature (C°):	70 °C
+ Air volume (m3/h)	450
+ CEE	16 A/400 V

### Modell TF 2

Item no. 11722	electric
+ Outer dimensions (mm):	700 x 380 x 1700
+ Levels	15
+ Grate dimensions (mm):	590 x 330
+ Number of central fans:	1
+ Capacity (kW):	5
+ Nominal voltage (V):	400
+ Max. temperature (C°):	70 °C
+ Air volume (m3/h)	450
+ CEE	16 A/400 V



TF 4

Grates with frames available as accessories.

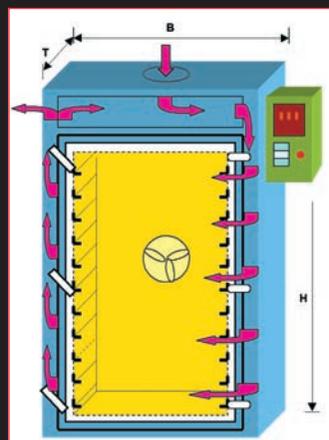


TF 2 without Illustration

Our drying cabinets use cross flow technology, as can be seen from our illustration. This creates an even flow of air inside the drying cabinet, providing for excellent drying results. We can mount the door hinges of our drying cabinets either on the left or right. Drying cabinets with trolleys on request.

How to: for instance fruit

- + Only ever use ripe and undamaged fruit
- + Clean and dry fruit well
- + Cut fruit into small pieces
- + Remove pits and stones
- + Distribute fruit across the grate with its cut side facing up
- + Dry between 30 and 65° Celsius



### Model TF 4

Item no. 11422	electric
+ Outer dimensions (mm):	1030 x 700 x 2000
+ Levels	20
+ Grate dimensions (mm):	900 x 600
+ Number of central fans:	2
+ Capacity (kW):	7.5
+ Nominal voltage (V):	400
+ Max. temperature (C°):	70 °C
+ Air volume (m3/h)	900
+ CEE	16 A/400 V

TF5 and TF6-100 can also be supplied complete with trolleys. This increases the width by 40 mm.



**TF 5**



**TF 6-100**

### Model TF 5 (2-level air volume)

Item no. 11522	electric
+ Outer dimensions (mm):	1030 x 800 x 2000
+ Levels	20
+ Grate dimensions (mm):	900 x 760
+ Number of central fans:	2
+ Capacity (kW):	7.5
+ Nominal voltage (V):	400
+ Max. temperature (C°):	70 °C
+ Air volume (m3/h)	900
+ CEE	16 A/400 V

### Modell TF 6-100

Item no. 11622210	electric
+ Outer dimensions (mm):	1130 x 1060 x 2300
+ Levels	25
+ Grate dimensions (mm):	1000 x 1000
+ Number of central fans:	3
+ Capacity (kW):	9
+ Nominal voltage (V):	400
+ Max. temperature (C°):	70 °C
+ Air volume (m3/h)	2400
+ CEE	16 A/400 V



Drying system Belgium





## Smoke filters



### Smoke filters

Item no. 1183

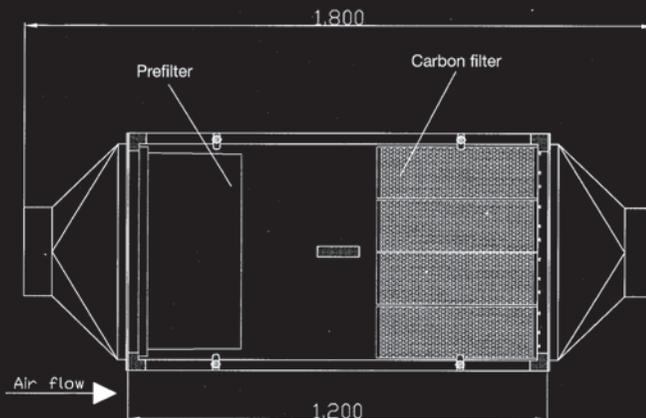
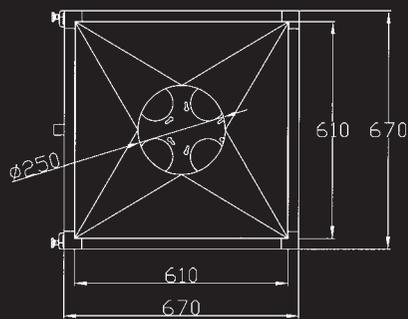
+ Nominal voltage (V):	230
+ Frequency (Hz):	50
+ Capacity (Watt)	250

#### Problems with the authorities or your neighbours?

A Beelonia smoke filter will help. When using a Beelonia filter system, you no longer need any chimney connection. The system can also be used for third-party systems or self-built ones.

Maximum volume is 2 cubic meters.

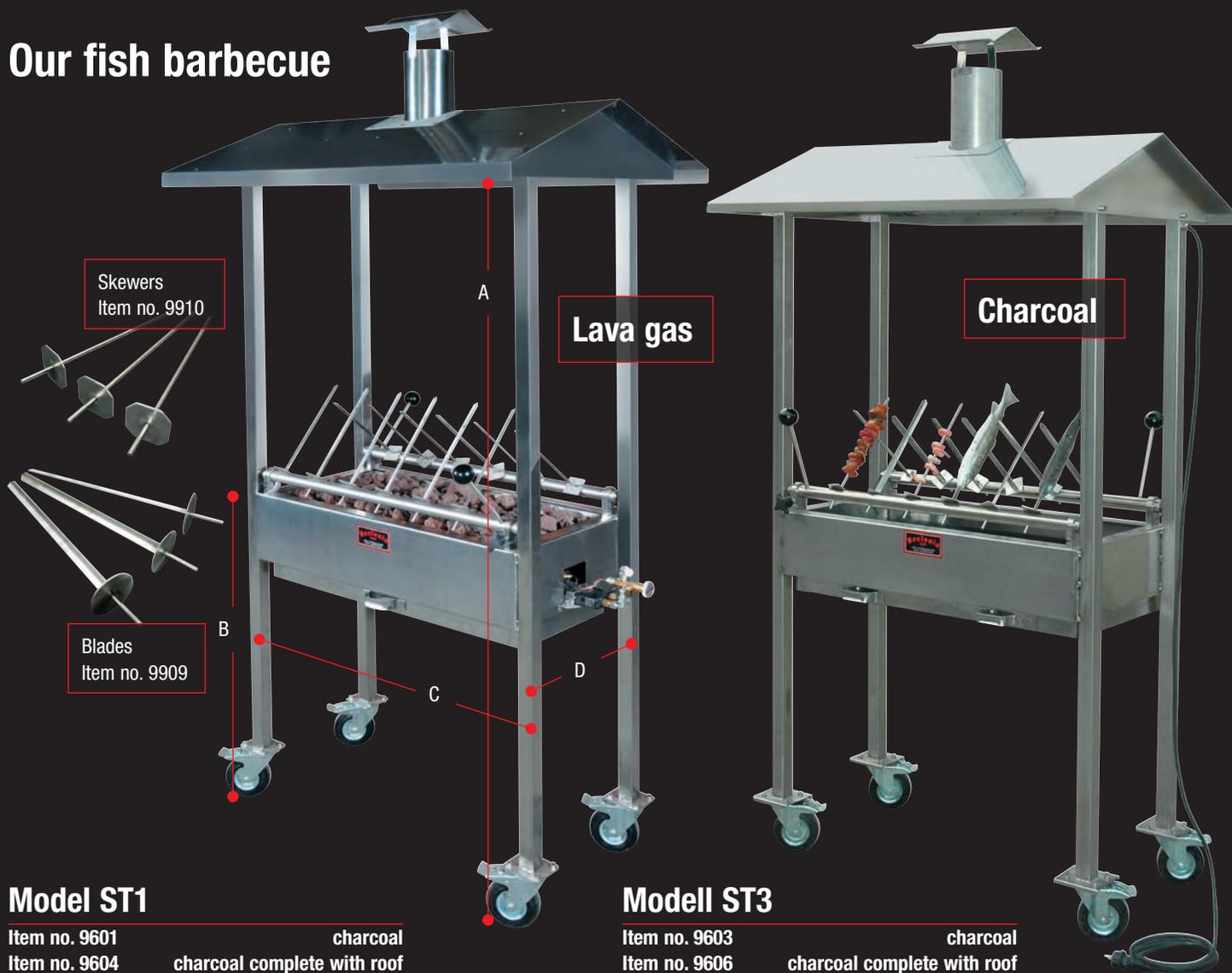
Our smoke filter system is characterised by its low energy consumption. With a prefilter, particle filter, smoke filter and odour absorber, smoke is cleaned completely. This system can be mounted either horizontally on a wall (as shown) or positioned vertically next to the smoking system.



#### Prefilter, electrostatic unit, fan, plasma stage and active carbon

- + Item no. 1184
- + dimensions (mm): 460 x 750 x 365

## Our fish barbecue



### Model ST1

Item no. 9601	charcoal
Item no. 9604	charcoal complete with roof
Item no. 96043	lava gas complete with roof

- + Dimensions A/B/C/D (mm): 1900 / 950 / 1000 / 450
- + Interior dimensions (mm): 460 x 750 x 365
- + Capacity for fish (pieces): 12
- + Capacity gas (kW): 25

### Modell ST2

Item no. 9602	charcoal
Item no. 9605	charcoal complete with roof
Item no. 96053	lava gas complete with roof

- + Dimensions A/B/C/D (mm): 1900 / 950 / 1400 / 450
- + Interior dimensions (mm): 460 x 750 x 365
- + Capacity for fish (pieces): 18
- + Capacity gas (kW): 28

### Modell ST3

Item no. 9603	charcoal
Item no. 9606	charcoal complete with roof
Item no. 96063	lava gas complete with roof

- + Dimensions A/B/C/D (mm): 1900 / 950 / 1800 / 450
- + Interior dimensions (mm): 460 x 750 x 365
- + Capacity for fish (pieces): 24
- + Capacity gas (kW): 35



The Beelonia fish grill is made completely from stainless steel. The inclination of your fish or barbecue food is infinitely variable. All our fish grills are mobile.



## Charcoal barbecue



### Our Beelonia charcoal barbecues:

The design and construction of our GR models are unique. Specially developed, designed and built for commercial use. The variety of versions on offer caters to every need.

### Modell GR1

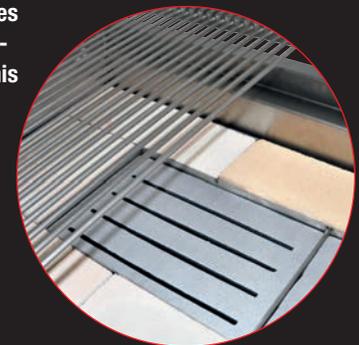
Item no. 9010	charcoal
+ Outer dimensions (mm):	1010 x 760 x 950
+ Grill area (mm)	770 x 600
+ Weight (kg)	140



### Modell GR2

Item no. 9020	charcoal
+ Outer dimensions (mm):	1260 x 760 x 950
+ Grill area (mm)	1020 x 600
+ Weight (kg)	165

The fire pit is fitted with two sturdy cast-iron grates and lined with robust fire-clay stones all around. This provides for stability and intensive ember glow.



Front doors completely isolated. Much less heat emitted towards the person in charge of the barbecue!

### Modell GR3

Item no. 9030	charcoal
+ Outer dimensions (mm):	1510 x 760 x 950
+ Grill area (mm)	1270 x 600
+ Weight (kg)	190



## Gas lava barbecue



### Model GR1

Item no. 9013	gas lava
+ Outer dimensions (mm):	1010 x 760 x 950
+ Grill area (mm)	770 x 600
+ Weight (kG)	152
+ Capacity gas (kW):	21



### Model GR2

Item no. 9023	gas lava
+ Outer dimensions (mm):	1260 x 760 x 950
+ Grill area (mm)	1020 x 600
+ Weight (kG)	185
+ Capacity gas (kW):	28



The burner units of our gas lava barbecues are provided in the shape of an insert, so they are easy to take out for cleaning and maintenance in just a few simple steps.

Front doors completely isolated. Much less heat emitted towards the person in charge of the barbecue!

### Model GR3

Item no. 9033	gas lava
+ Outer dimensions (mm):	1510 x 760 x 950
+ Grill area (mm)	1270 x 600
+ Weight (kG)	215
+ Capacity gas (kW):	35

**Beelonia**



**The modular Beelonia system.  
Globally unique.**

Skillet  
Item no. 9090



Hotplate  
Item no. 9088



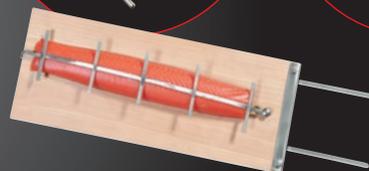
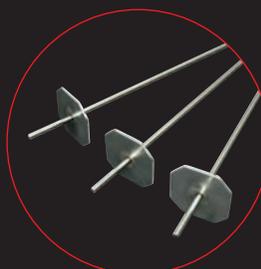
Hygiene plate GR2  
Item no. 9915

Storage shelf GR2  
Item no. 9915



**Electric rotisserie attachment  
for 10/12/15 skewers**

Item no. 9151	GR1
Item no. 9152	GR2
Item no. 9153	GR3



**Supports for skewers,  
blades and salmon board**

Item no. 9909	Blades
Item no. 9910	Skewers
Item no. 9900	Salmon board
Item no. 9984	Attachment GR2



Attachment GR2  
Gas, skewer length 1250  
Item no. 9223R



As a high-capacity  
barbecue



Hood GR2  
Item no. 9902



Roof attachment GR2  
also available with gas  
and rotisserie skewer  
(see illustration)  
Item no. 9092



You can compile your barbecue  
exactly in accordance with your  
own requirements.  
If you have any questions, please  
contact us, we will be pleased to  
assist!



## Gas lava barbecue

### Table-top grill

Stainless steel or coated black stainless steel

**Item no. 9401** **GLT 1**

- + Dimensions (mm): 930 x 700 x 500
- + Capacity gas (kW): 21

**Item no. 9402** **GLT 2**

- + Dimensions (mm): 1180 x 700 x 500
- + Capacity gas (kW): 28

**Item no. 9403** **GLT 3**

- + Dimensions (mm): 1430 x 700 x 500
- + Capacity gas (kW): 35

Our table-top units are fitted with a double-walled insulated casing. This means that there is very little heat emission, protecting your barbecue expert.

Our table-top units can also be extended in a modular fashion, if required.



Insulated side walls!

Removable burner unit, strong and stable construction.

## Dwarf boiler

Pan Ø 800 mm  
Item no. 1273



Dwarf boiler with protective ring and insulated side walls.  
This is where stability and safety count!



## Table-top unit

Item no. 9404

gas

+ Outer dimensions (mm): 710x650x440

## Floor-mounted unit

Item no. 9405

gas

+ Outer dimensions (mm): 710x650x440  
complete with base (mm): 710x650x950



Removable burner unit,  
strong and stable  
construction.



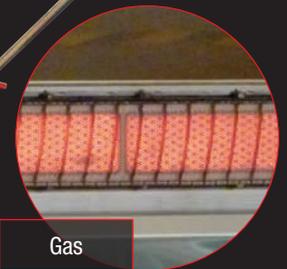
## Beelonia high-capacity barbecue

for suckling pigs, lamb, knuckles, chicken, etc.  
incl. suckling pig skewer, clips and back support

- + available in 3 different sizes:
- + **GR1** skewer length 1000 mm
- + **GR2** skewer length 1250 mm
- + **GR3** skewer length 1500 mm
- + 3 different heating types: Wood/charcoal, electric, gas
- + 4 different versions: Stainless steel, "rustic" stainless steel (red/black), heating at the back, heating at the top (gas and electric only: glass panel front and back)
- + gas and electric heating can be individually regulated at 3 levels
- + Heating at the back: incl. 4 drives (3 at the back for chicken and knuckles, 1 at the centre for suckling pig, lamb, etc.)
- + Heating at the top: incl. 3 drives (1 at the centre, 2 at the top for chicken and knuckles)
- + Standard equipment: Fat/drip tray, 4 drives, all switchable individually (Panorama 3 drives), 1 suckling pig/lamb skewer with needles and back support
- + Capacity: 1 pig/lamb, up to 70 kg
- + Gas can be infinitely regulated within 6 zones
- + Electric can be regulated within 3 zones and 3 power levels
- + Accessories: Chicken skewer, meat basket, suckling pig basket
- + **NEW:** All high-capacity barbecues can be supplied complete with a **base cabinet** or an **undercarriage**.



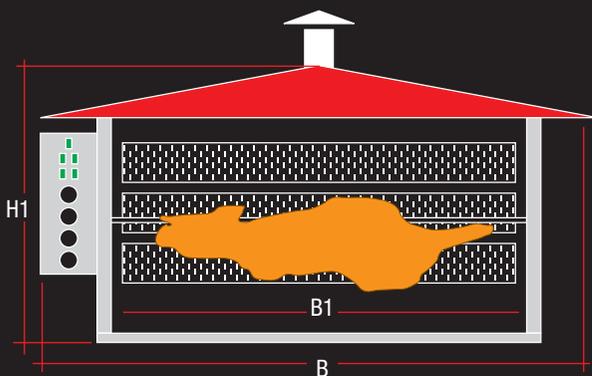
**GR 2**  
Item no. 9220,  
stainless steel  
Wood/Charcoal  
Ember basket at  
the back



Gas

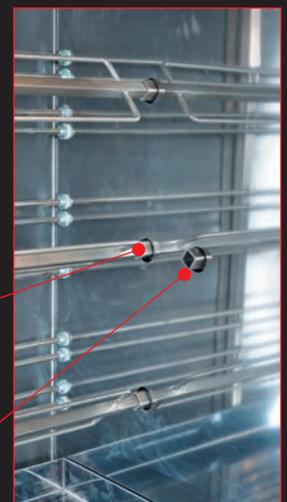
Also available **without gabled roof** for use as a **fitted unit**

Electric Panorama



Model	H1	B	B1	T	Weight kg	Capacity Electric kW	Capacity Gas kW
GR 1	1110	1570	1120	850	110	12	20
GR 2	1110	1820	1370	850	140	12	30
GR 3	1110	2070	1620	850	170	12	34

All units with heating at the back, Wood, gas and electric have 3 drives at the back (chicken, rolled joints, knuckles) 1 drive at the centre for suckling pigs, lamb, etc.



Central rotisserie skewer for lamb, pigs, gammon, etc.

# Suckling pig/Barbecue station

## Combination Barbecue station

High-capacity barbecue at the top for suckling pigs, lamb, knuckles, chicken, etc.  
Barbecue below for sausages, steaks, fish, etc.

- + GR1 skewer length 1000 mm
- + GR2 skewer length 1250 mm
- + GR3 skewer length 1500 mm

Evenly browned all over –  
so tasty!



3 back inserts for knuckles, chicken, roasts, etc.

Central skewer for lamb, pigs

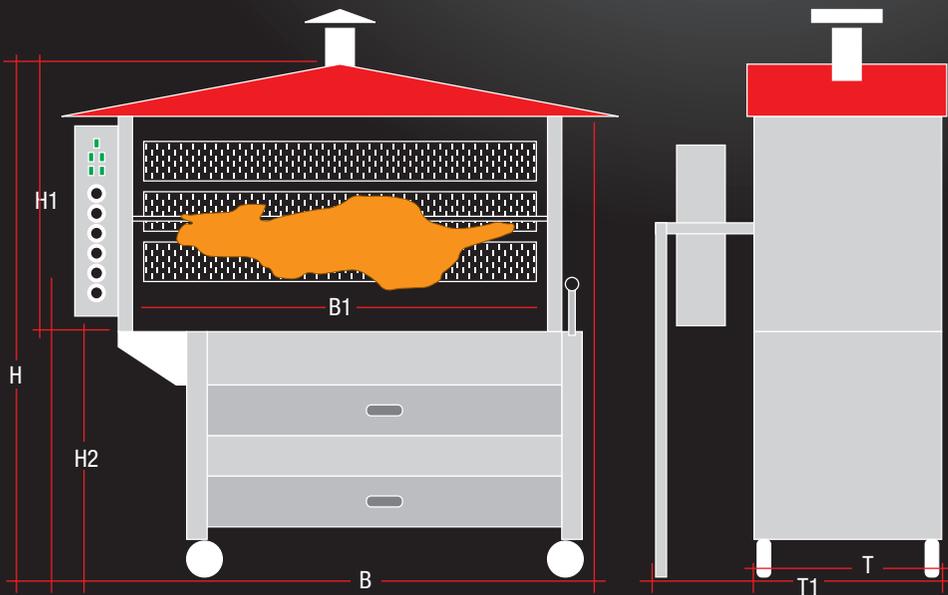
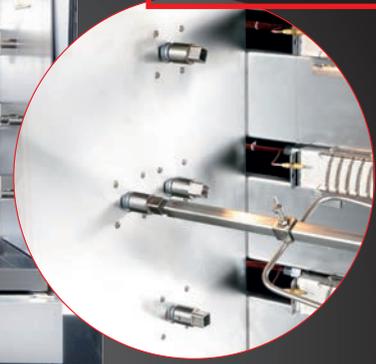
All skewers complete with their own drive motor

Illustration Barbecue Station GR3  
"Rustikal"  
Red or black roof  
Item no. 92331R

**Beelonia**

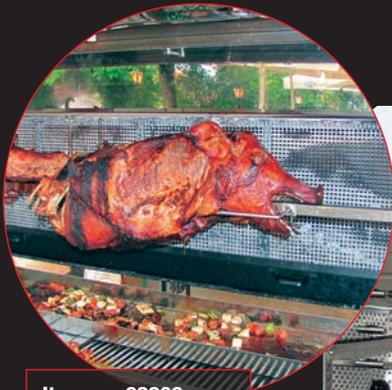


**4 drives**  
for chicken, ducks, rabbit,  
suckling pigs, lamb, goat, etc.



Model	H	H1	H2	B1	B	T	Skewer length	Capacity Electric (kW)	Capacity Gas (kW)	Weight kg
GR 1	1940	1030	910	1420	1570	850	1000	2x12	1x21, 1x24	ca. 230
GR 2	1940	1030	910	1670	1820	850	1250	1x12, 1x16	1x30, 1x27	ca. 266
GR 3	1940	1030	910	1920	2070	850	1500	1x12, 1x20	1x40, 1x30	ca. 292

# Suckling pig grill S1

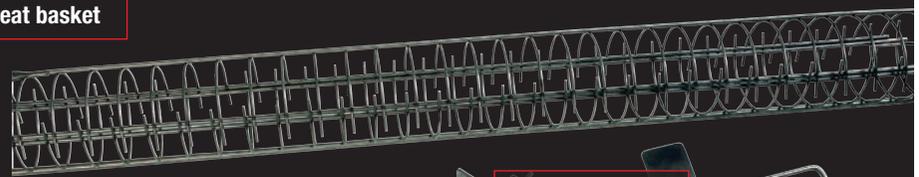


Item no. 92203  
with a 2 m skewer



## Accessories

Meat basket



Back support



Needle



Suckling pig basket



Skewer



Beelonia



## Beelonia smokers

This is what makes Beelonia smokers so unique.

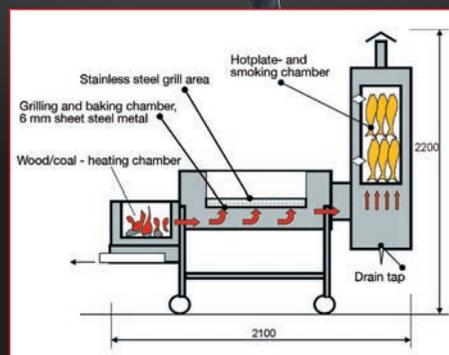
Item no. 9260

charcoal

- + 6 mm steel casing
- + Lid with counterweight for easy opening
- + Smoke tower with 2 grates, removable
- + Removable stainless steel grilling grate
- + 4 wheels with brakes
- + Unique removable fire box
- + Complete with cast iron grate, and lined with fireclay
- + With ash drawer for quick and easy cleaning



Removable  
fire pit!!!



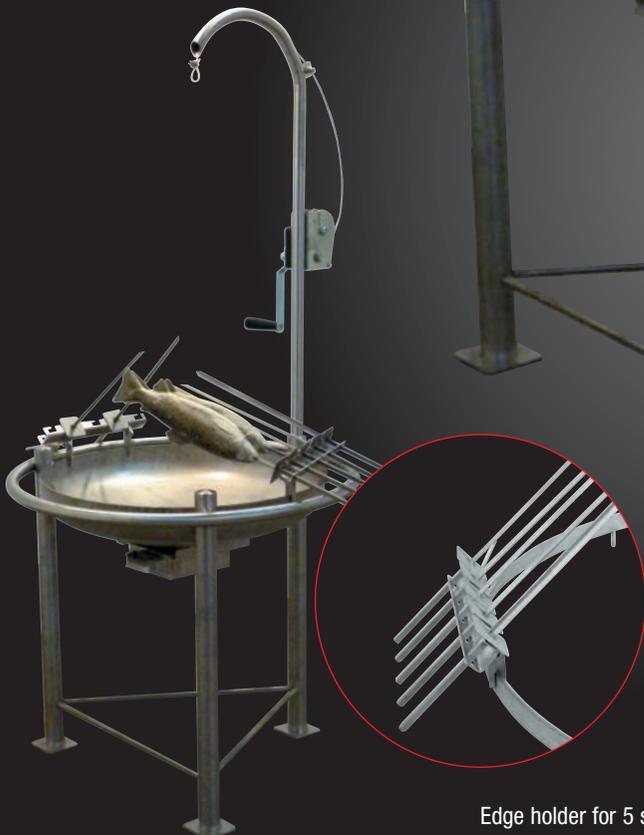
## Hobby

This barbecue will also offer an exceptional barbecue experience for private gardens!



Ø 600 mm

Item no. 9106  
incl. storage shelves



Edge holder for 5 skewers  
or blades



Salmon board

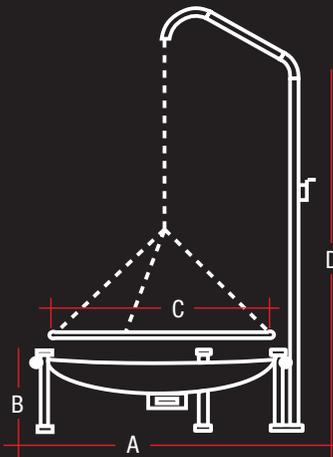
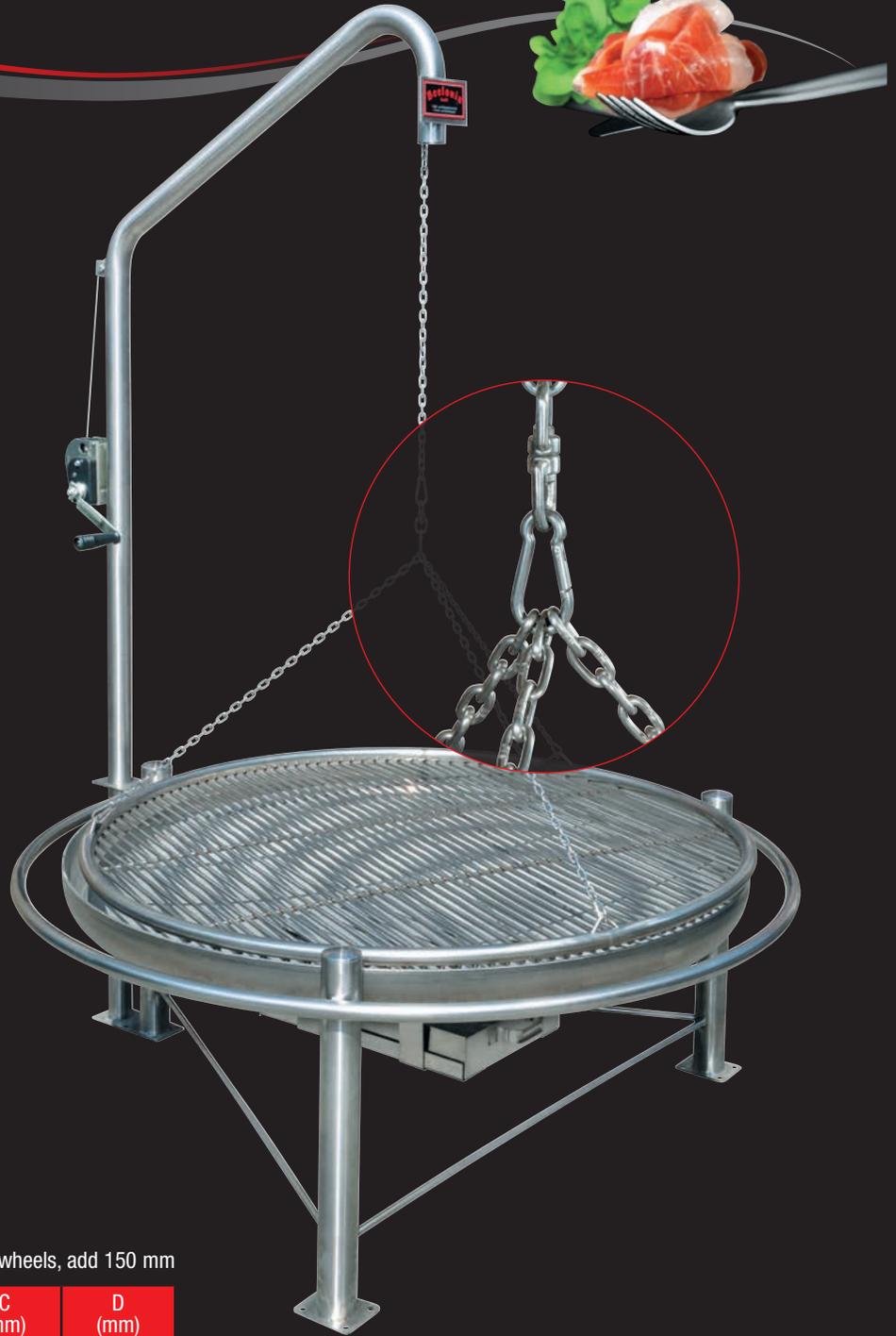


## Swivel grills

Our bestseller

The circumferential tube provides this grill with stability and protects people against coming into contact with the hot ember box. The removable gibbet enables you to use the base unit as a fire pit to provide some cosy ambience after your barbecue has finished.

Our new Beelonia swivel grill has developed into an absolute bestseller in no time at all. Its solid construction, 5 to 6 mm thick box, design and structure convince every professional straight away. The cast iron grate set into the bottom ensures excellent ember glow. The ash box fitted underneath makes it quick and easy to remove the ash. The grill grate can be removed for cleaning, with just one move. The grill grate and gibbet are connected via a peg, so that you can spin the grate by 360°. An essential benefit for every barbecue expert.



\* without wheels. With wheels, add 150 mm

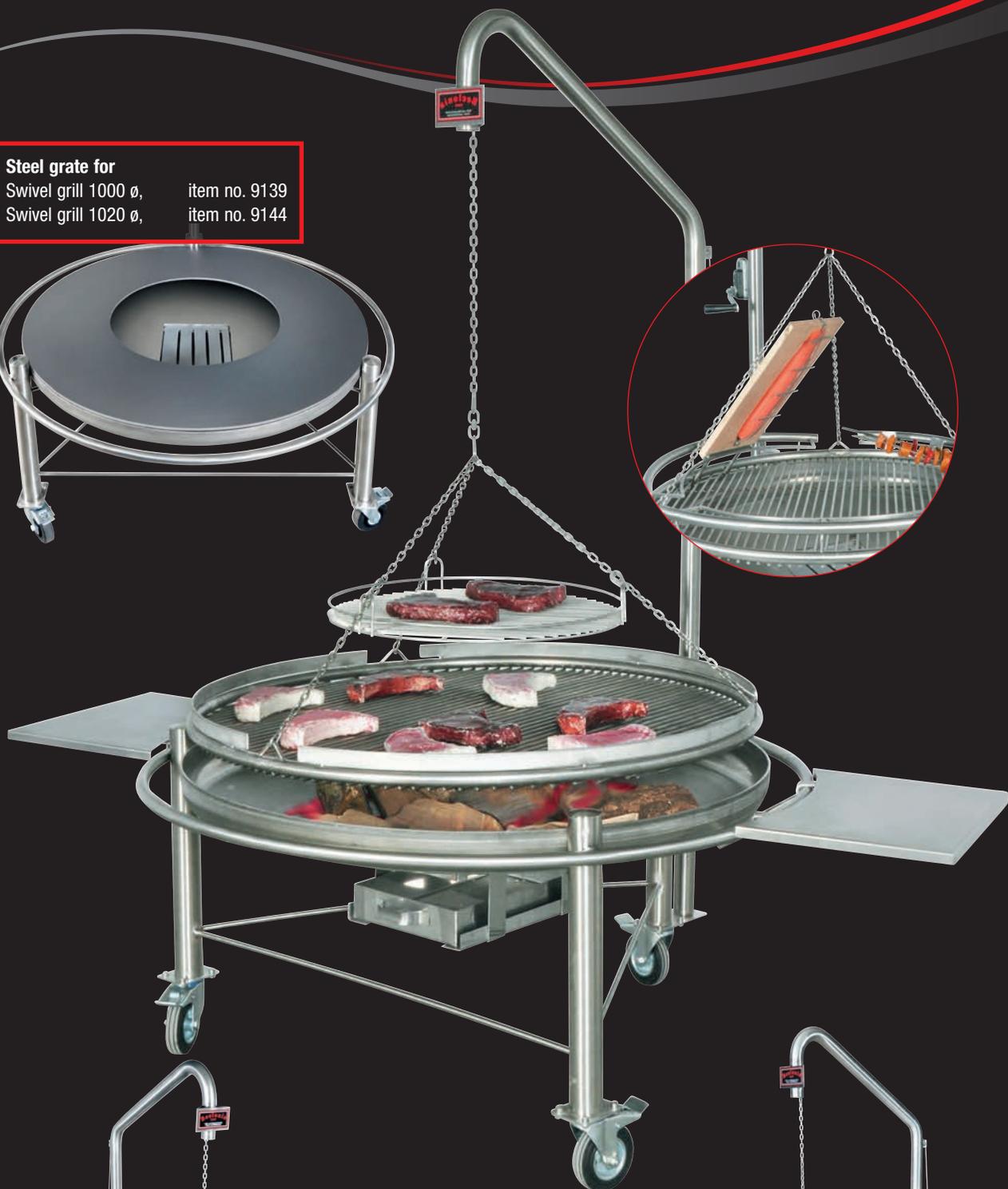
Item no.	Model	A (mm)	B* (mm)	C (mm)	D (mm)
9100	1000	1270	530	1000	1890
9112	1200	1470	530	1200	1950
9114	1400	1670	530	1400	2010
9120	2000	2270	530	2000	2190



**Steel grate for**

Swivel grill 1000 Ø,  
Swivel grill 1020 Ø,

item no. 9139  
item no. 9144



Skewer attachment, incl.  
15 skewers or blades

**Item no. 9149**  
Stainless steel vat  
(accessory)  
(30 litres) with lid



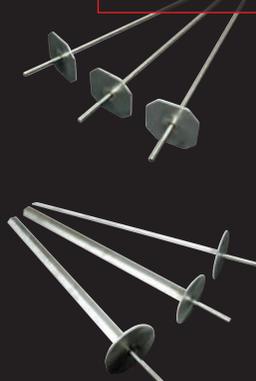
## Swivel grill accessories

**Extras:**

- + Wheels with brakes
- + Gibbet lighting
- + Skewer attachment, blades (for fish)
- + Skewer attachment, skewers (for meat)
- + Rotisserie skewer with motor, fat drip tray and needles
- + 30 litre stainless steel pot with lid

The 1000, 1200 and 1400 mm ø swivel grills are also available as gas lava barbecues; the 1200 ø also as an electric lava grill.

Skewers  
Item no. 9910



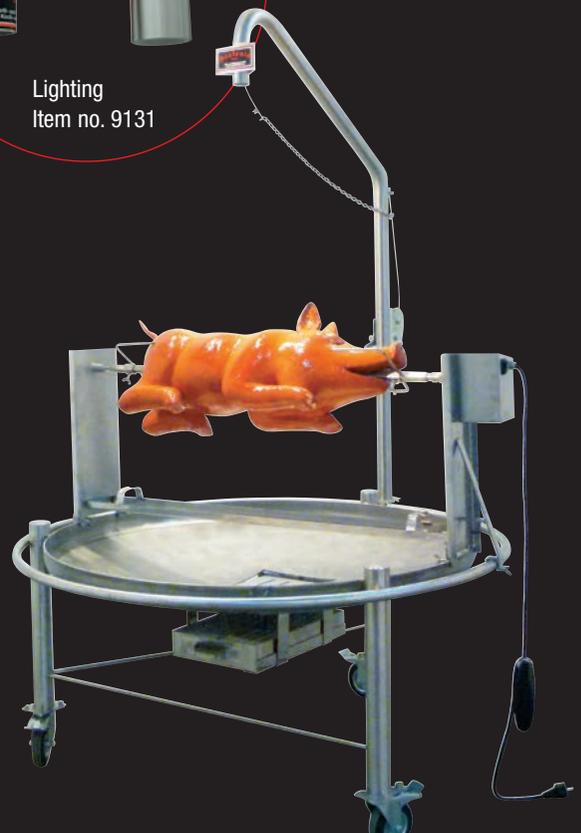
Salmon board  
Item no. 9900



Blades  
Item no. 9909



Lighting  
Item no. 9131



## FSG - Flame sheet steel barbecue

The 1000 Ø and 1200 Ø are also available with gas and an effect flame.

These barbecues are very attractive EYE CATCHERS indeed!

They are also highly versatile. You can use these units as sheet steel barbecues and use the 600 Ø barbecue grate with them. However, you can also take off the sheet steel and barbecue across the whole area with a grate instead.

### Standard equipment:

#### FSG 1 – FSG 2

- + Stainless steel box
- + Stainless steel base
- + Ash box
- + Sheet steel
- + Barbecue gibbet
- + Barbecue grate, 600 Ø
- + Black coating

#### FSG 3 – FSG 4

- + Stainless steel box
- + Stainless steel base complete with chopping board
- + Ash box
- + Sheet steel
- + Barbecue gibbet
- + Barbecue grate, 600 Ø
- + Black coating

### Extras:

#### FSG 1 – FSG 4

- + Barbecue grate, 1000 mm Ø (item no. 9145) / 1200 mm Ø (item no. 9146)
- + Gas burner complete with effect flame (price on request)
- + Stainless steel vat, 30 l (item no. 9149)
- + Storage table (item no. 9902)



**FSG 1**  
Ø 1000 mm  
Item no. 9201

**FSG 2**  
Ø 1200 mm  
Item no. 9202



**FSG 3**  
Ø 1000 mm  
Item no. 9203

**FSG 4**  
Ø 1200 mm  
Item no. 9204

Type	FSG 1	FSG 2	FSG 3	FSG 4
Box Ø (mm)	1000	1200	1000	1200
Height (mm)	950	950	950	950
Weight in kg	115	130	150	165
Base cabinet (DxWxH in mm)	900x600x700	900x600x700	1500x600x700	1500x600x700
Item no.	9201	9202	9203	9204



## Customs designs



Indoor grill



Oxen grill





## Cooking vat/Multiburner

Stainless steel for 150, 200 and 300 litres

The most cost-effective version of our stainless steel vats are our round multiburner vats. Based on their high-quality brickwork, these vats are very efficient as to their fuel consumption.

- + Solid cast iron door frame and door
- + Safety outlet
- + Height-adjustable legs
- + Temperature display
- + Hinged lid with stop
- + Outlet to the right or to the left of firing  
*(Please state when ordering)*
- + Made of stainless steel

**Ideal for:**

- + Household
- + Trade
- + Restaurants
- + Butchers
- + Catering businesses



300 litres



150 litres



Size (litres)	Vat size (outside)	Height	Socket (duct connection)	Socket height from floor to lower edge
150	800	1010	130	805
200	930	1010	130	805
300	1000	1010	130	805

## Mini-vat

Item no. 8080 (80/100 litres volume)

The small Beelonia mini-vat is fitted with a thermostat and sieve cover for the heating. People like to use this vat for home slaughter, festivals, to boil potatoes, pasta, dumpling, etc.

- + 80 litres,
- + 800 mm high,
- + 500 mm diameter,
- + Capacity 8 kW, 400 Volt



Cooking vat, square  
150 - 400 litres



## Electric vat

Our electric vats are insulated with special mineral fibre (highly efficient). The heating consists of stainless steel heating tubes which directly heat the whole of the vat's bottom. These electric vats are ready to plug in and easy to install. You don't need any connections such as a gas or chimney one - making these vats versatile in any regard, since they are also easily movable.

With multiburners and gas vats, the flue is generally located at the back edge to the right. See sketch on the next page. From there, you can create a connection to any chimney.

- + Completely made from stainless steel
- + Interior container seamlessly welded
- + High-quality insulation
- + Double-walled lid
- + Very low running costs
- + Digital temperature control (electric and gas)

Controls for electric and gas vat inside a separate control box suitable for wall mounting.

## Gas vat

Gas vats are fitted with atmospheric gas burners (propane or natural gas). As standard, propane burners will be fitted. Vermilite is also used for insulation.

300 litres



## Multi burner

The bottom of multiburner vats is lined with fireclay and insulated in the upper region towards the outside with special material (Vermilite).

200 litres





## Cooking vat, square

für 150 – 400 litres

Every vat with its lid open has a height of 1785 mm. Complete with handle, they are 1950 mm high (see D, sketch: H2). With their lids closed, the vats are 1010 mm high.

Options:  
Fitted with  
water inlet



400 litres, electric



600 litres, on request



A

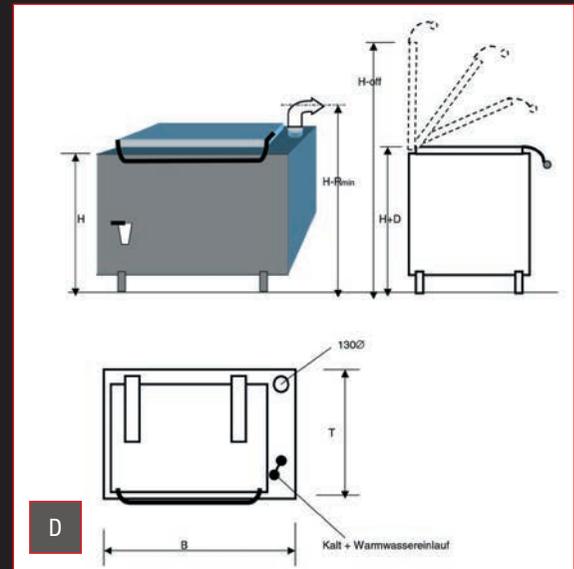


B

- A Height-adjustable legs
- B Target/Actual value display  
Core temperature controls at  
a surcharge.
- C Safety outlet



C



D

Size Litres	Outside vat size			Interior vat size			Capacity in kW		Multiburner gas	
	T	B	H	T	B	H	Electric	Gas	Socket Ø	H1
150	840	940	950	700	600	400	6,6	20,9	130	1115
200	840	1140	950	700	800	400	10,0	30,2	130	1115
300	840	1440	950	700	1100	400	12,0	30,2	130	1115
400	840	1775	950	700	1435	400	12,0	30,2	130	1115

# Glycerine vat

## Glycerine vat (90 litres volume, 8 kW)

The Beelonia glycerine vat is essential for any butcher and commercial kitchen. It is just the thing for boiling soup, cooking goulash, stews, etc. Due to its glycerine-filled double casing, food cannot burn. Optionally, we can fit this vat with a mixer unit for food which needs to be heated and stirred.

Item no. 8081

Optional mixer unit  
Item no. 8082



Details from the back: Thermostat



## Glycerine vat, 200, 300, 400 litres

Our new glycerine cooking systems are meant for butchers, gastronomy, commercial kitchens and the catering trade to cook meals and soups.

Because of the glycerine heating up inside a double wall, food cannot burn. To cook sausages and tins, use our single-walled (directly heatable) vats.

All our vats can also be supplied complete with wheels (mobile).

Item no. 8081	90 litres	Item no. 8330	300 litres
+ Volume (l):	90	+ Volume (l):	300
+ Dimensions (mm):	(height) 800	+ Dimensions (mm):	950 x 1470 x 920
+ Diameter (mm):	600	+ Diameter (mm):	—
+ Capacity (kW):	8	+ Capacity (kW):	16
+ Nominal voltage (V):	400	+ Nominal voltage (V):	400
+			
Item no. 8220	200 litres	Item no. 8440	400 litres
+ Volume (l):	200	+ Volume (l):	400
+ Dimensions (mm):	950 x 1170 x 920	+ Dimensions (mm):	950 x 1805 x 920
+ Diameter (mm):	—	+ Diameter (mm):	600
+ Capacity (kW):	16	+ Capacity (kW):	22
+ Nominal voltage (V):	400	+ Nominal voltage (V):	400



## For traditional home slaughter

### Beelonia steel vat

One-piece up to 150 litres, two-piece from 175 litres onwards, the most cost-effective version of our vat range.

All vats are now only available with stainless steel inserts and lids.



Size (l)	Body Ø	Body height	Vat depth	Inside Ø Vat insert	Socket Ø	Socket height Floor - lower edge
100	705	780	425	625	130	620
125	740	830	460	660	130	640
150	790	850	480	700	130	680
175	870	850	500	770	130	680
200	930	850	500	830	150	740
250	960	900	540	860	150	770

### Cold-smoking and storage cabinets

Beelonia smoking and storage cabinets are exclusively meant for home slaughter, smoking sausages and gammon. These cabinets consist of a sheet steel casing, which is galvanised and coated and fitted with thin insulating slabs on the inside. The ventilation slits in the doors serve for fresh air to continuously circulate, so that smoked products can be stored over long periods of time without any issues.



Item no.	Model	Outside dimensions (D x W x H) in mm	Usable space in litres	Meat in kg	Pigs Live weight ca. 3 hundredweights
2110	B1	50x60x170	330	50–70	0,5
2120	B2l	50x80x170	550	120–130	1,0
2130	B3l	50x100x170	700	150–160	1,0
2140	B4	65x100x170	930	200–250	2,0
2150	B5	70x110x170	1110	280–70	3,0
2160	B6	65x120x170	1130	310–320	3,0–4,0
2180	B8	65x140x170	1310	350–400	4,0
2114	B14	70x160x170	1600	400–430	4,0–5,0

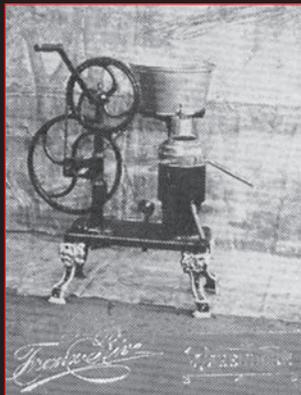
## The Beelonia company:

established in 1880

First, there was a village smithy and an agricultural holding. Then we started producing cream separators. The image below shows our first separator, model A. This enabled farmers of the time to skim 150 litres of milk per hour. This system was sold at a price of 220.00 Reichsmark. Since the Voßschmidt founding couple's marriage remained childless, their nephew Josef Vering was appointed their heir. To date, their legacy has continued through 4 generations: there followed Gerhard Vering, then his son Josef Vering and today Karl-Josef Vering.

When Karl-Josef Vering took on the company, the Beelonia trade mark was then adopted in the company's name, Beelonia GmbH. When equipment was first manufactured, the first to be supplied were the villagers and farmers in the surrounding regions. Within a short space of time, our sales region expanded to the whole of Northrhine-Westphalia and then, with the help of several sales partners, to the whole of Germany.

Nowadays, our company operates on an international scale, supplying our equipment all over the world.



on the right:  
Separator, model A.

below:  
The Vering/Beelonia company  
around 1880





## A family concern since 1880

Where does the name "Beelonia" come from? Since 1880, our company has been located in Beelen, a town in Westphalia. Our company founder chose to use a name associated with its location for his products, i.e. "Beelonia". Today we are supplying our equipment all over the world. We are represented on numerous international trade fairs, either personally or via our foreign agents.



# Impressions



Export to Chile and Mexico



Shopping centre, Sambia



Spreearche houseboat, Berlin



Indoor grill, Ischl



Trade fair, Barcelona



Pig roasting kiosk, Hamburg, Dome



## Impressions



Seafood Bar, Palma de Mallorca



We were also asked to supply the Garmisch-Partenkirchen Olympic Stadium with Beelonia equipment



The largest sausage grilling company in the world uses a Beelonia.



Organic butchers and sausage manufacturer Velten, Berlin, producing suckling pigs and roasts with Beelonia, suckling pig grill station at the counter



The "best mobile fish shop" winner smokes his products using Beelonia



Salmon smokery Westmeyer, Hagen, EU-certified company smokes using Beelonia



Exhibition Stand: "Grüne Woche" in Berlin



In the heart of Africa, people use Beelonia for cooking



Eibsee hotel Greinau, at the Eibsee near Garmisch-Partenkirchen smokes using Beelonia



Christmas market, New York



Indoor grill, München-Stadt restaurant



Custom design with brass roof for a motorway service station in Austria



Beelonia F2 70/60 with a glass door, walled-in



## Impressions



Beelonia high-capacity barbecue, Edeka market at the Baltic Sea



Shipping oxen grill and suckling pig grill to Russia



Panorama grill, Berlin, "Grüne Woche" fair



Star cook Hans-Peter Engels grills with the Beelonia Professional Grill Station



Beelonia smoking systems now also used in renowned German supermarket chains



Harbour smokehouse Rantum on Sylt treats their guests to smoked fish from Beelonia smokers

# Impressions

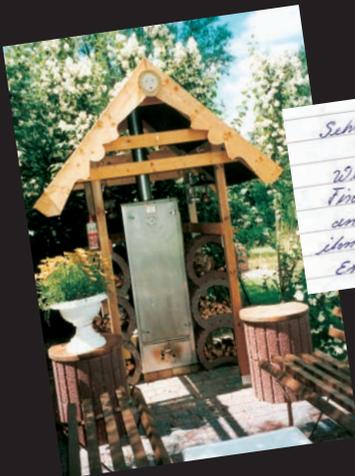
We supply our units all over Germany, from the harbour smokehouse in Rantum, Sylt right down to the Eibsee smokehouse near Garmisch-Partenkirchen. In addition, we supply European countries and the whole rest of the world. You can find our equipment on every continent. We are always there for our customers, wherever they may be.

If you have any specific requirements or ideas, customs designs are no problem for us. Please contact us - We will be pleased to advise you.



Diese bewährten Fische habe ich mit meinem Räucherofen von Eiche auf Mallorca (Cala Millor) geräuchert!

Sehr geehrte Ferma Bielonia!  
Wir haben diesen Sommer einen Fisch räucherofen gekauft und möchten anhand dieses Photos zeigen das sich der Ofen nicht im Regen stehen lassen. Er ist auch schon gut eingesetzt!



Waren entsprechend erhalten: AM FR 20.07.10  
TOP WARE HERVORRAGENDER SERVICE GIERKE WIEDER



An  
Fra. Beilma G. Vering  
Im Auftrag meines Freundes sind wir Ihnen im Oktober 2006 ein Foto von Ihrem "Super" Räucherofen geschickt. Dieser Ofen hat sich in Schweden als ein toller Räucherofen bewährt. Auch die Inbetriebnahme wurde sehr schnell und einfach. Ich bin sehr glücklich, dass Sie Ihren Ofen nun auch in Deutschland einsetzen können. Ich wünsche Ihnen viel Freude bei der Verwendung.

Wünsche Euch allen ein frohes  
Neues Jahr 2006 Gesundheit  
und weiterhin gute Geschäfte!  
Sollte Ihr Unternehmen Bilder,  
damit Sie mal sehen wie es  
aussieht. Bei sehr zu sprechen  
...!

... auf der Messe  
... dafür möglich



Sehr geehrter Herr Viering,  
... der bei Ihnen gekaufte Räucherofen F II m. H...  
gut bewahrt. Wir haben ihn im äußeren Bild ents...  
diese kleine Anlage harmonisch in unser Grundstü...  
... eine gemütliche  
Plaudercke entstanden, die bei entsprechendem Räuchergut mit kulinarischem  
Genuss ergänzt wird. Zur Ansicht schenken wir Ihnen ein Foto mit unserer  
angewandten Gestaltungsidee.

# Beelonia

**Beelonia – manufactured in Beelen, used all over the world.**



## **Beelonia GmbH**

Warendorfer Straße 1 · 48361 Beelen, Germany · Telephone +49 (0) 2586 275 · Fax +49 (0) 2586 1695  
info@beelonia.de · www.beelonia.de

We reserve the right to undertake constructional and dimensional changes.  
We accept no liability for printing errors. All information supplied without any guarantees