

Beelonia

Since 1880
Grilling and smoking technology, cooking and blanching vats
from our own production



Welcome
to Beelonia!





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Smoke appliances



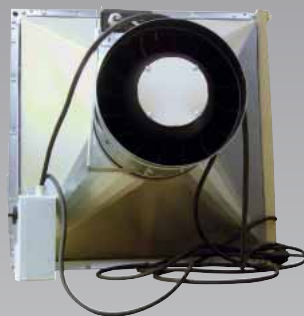
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Cooking- and blanching vats



Cold smoke

Takes place at temperatures between 25 °C and 30 °C. Fine, dry sawdust is ignited with embers, a lighter or similar so that the sawdust only smoulders (smokes).

Warm smoke

Takes place at temperatures between 40 °C and 70 °C. Small pieces of wood, preferably hardwood, are used here to get stronger embers and then cover them with sawdust to get heat and smoke inside the smoke oven.

Hot smoke

It requires adequate firing to reach a temperature between 90 °C and up to 100 °C. As with warm smoke, the embers are covered with sawdust. For warm smoke we recommend heating to appr. 60 °C – for hot smoke appr. 95 °C – then cover the embers with sawdust. This way you get heat and smoke.

Electric or gas heating

Electric or gas heating is only required for warm and hot smoking. The electric or gas heaters are used to heat up the device. To this end, the smoke is also generated using sawdust. Every electric or gas heater is supplied with a sawdust table to be placed on the electric heating coil or the gas burner to generate smoke by igniting the sawdust, i.e. making it smoke.

What is being smoked? (reference value table, for guidance only)

Type	Hot smoke	Warm smoke	Cold smoke	Time/ duration	Temp.
Fish	●			45-60 min.	90-100°C
Salmon			●	ca. 8-10 h	22-25°C
Ham sausage		●		90-120 min.	50-60°C
German sausage		●		90-120 min.	50-60°C
Vienna sausage		●		90-120 min.	50-60°C
Smoked pork loin		●		90-120 min.	50-60°C
Poultry	●			3-6 h	100°C
Ham, bacon			●	4-6 days	20-30°C
Salami, Plockwurst (fatty smoked sausage)			●	1-2 days	20-30°C
Blood and liver sausage			●	1-2 days	20-30°C

Inexpensive and small – perfect for beginners

Completely made of stainless steel, with wood, gas or electric heating. Unbeatable advantages!

- large thermometer
- loading through the (double walled) door
- insulated handles
- special design prevents fat dripping into the embers
- 130 mm stove pipe stud
- draft regulation on stud

Smoky 4

Item no. 1140
Dimensions: 380 x 500 x 800 mm, for appr. 10 fish, 5 hooks and 3 rods incl. 3 levels double-walled door

Smoky 4, 5 and 6 are available with glass door (as shown for Smoky 5)



Smoky 5

Item no. 1145
Dimensions: 380 x 500 x 1000 mm, for appr. 18 fish, 5 hooks and 3 rods incl. 3 levels



Glass door

Smoky 6

Item no. 1160
Dimensions: 380 x 500 x 1250 mm, for appr. 25 fish, 5 hooks and 3 rods incl. 3 levels, double-walled door





Wood

Item no. 1267

Gas + sawdust tray

Item no. 1268

Electric + sawdust tray

Grill plate (cast iron) Item no. 1272

Instead of sawdust trays used with gas and electric heaters a cast iron plate for grilling or a cast iron pan can also be used.

Item no. 1272



Advantages you will only find in a Beelonia oven:



Smoky base frame

Item no. 1269
Stainless steel
W x D x H
500 x 380 x 700 mm

Smoky 4 with smoky base frame



Size 130 pipe nozzle

Very IMPORTANT for any smoke oven!

Pipe connection for draught!

No connection – no draught – no draught – no smoke!

The position and design of the fat collection tray in conjunction with the fire box (wood, electric or gas) always ensures a good smoke distribution inside the oven and absolutely soot-free smoke. This system has a proven track record of over 40 years.

Inexpensive and small – perfect for the novice

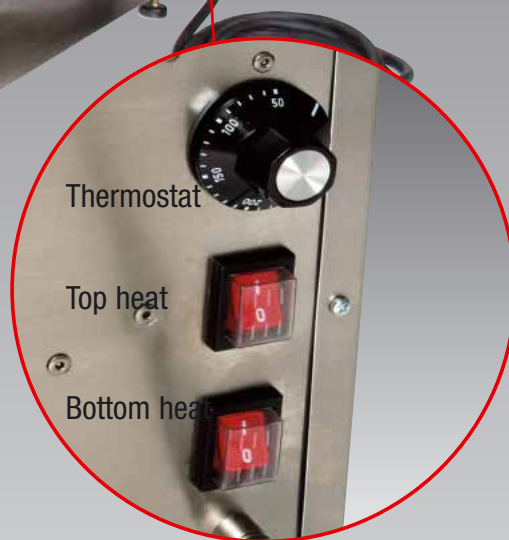
Smoky 2

Item no. 1120
Dimensions: 540(D) x
340(W) x 260(H) mm,
1,5 kW / 230 VAC
incl. rack, for approx. 6 fish



Very user-friendly, complete with accessories: loading rack, drip tray, saw- dust tray, 230 Volt AC, 1,5 kW, made of heat-resistant special stainless steel, thermostat control, top and bottom heat separately switchable, adjustable feet, tubular stainless steel heating element, insulated handles.

For households, hobby and trade, or for events or fairs. Ideal for small volume smoking and roasting of fish, meat, poultry and game, depending on the goods smoked and cooked ready in about 30 minutes.



Modell Chef 1 – as used by professionals

Item no. 1101, Model Chef 1,
Dimensions: 420 without door (D) x 620(W) x 650(H) mm

- double-wall casing and double-walled door
- insulated door lock (handle)
- fast cooking and smoking due to the special smoking process (under pressure)
- electrically heated (power 1,4 kW, 230 VAC, 50 Hz)
- 3 levels
- with timer
- for fish, game, poultry and meat

- all internal corners rounded for good smoke distribution
- fast and easy cleaning
- adjustable and slip-proof feet
- completely made of stainless steel
- for 18 fish
- incl. 3 trout racks
- optional accessories:
smooth racks for fillets (Item no. 1218)
- ideal for restaurants



Double-wall medium range units F1 to F2 70/60 · 12 to 80 fish or 8 to 65 kg of meat

Today, there are many reasons for purchasing a smoking appliance.

An appliance that is expected to provide many years of trouble-free operation.

When purchasing a new appliance you should therefore not make any compromises and compare very carefully: setup, design and size (dimensions WxDxH) – then you will find that there is no other smoking appliance available on the market at this price.

The design and setup of the types F1, F2, F2/70 and F2 70/60 provide lovers of smoked food with solid smoke ovens of almost unlimited durability. Only the Beelonia F series smoke ovens featuring a double-walled steel panel housing and a thick insulated layer are quite different from smoking in normal cabinets.

The supply and exhaust air regulation and the double steel panel housing ensure that thoroughly mixed heat and smoke flow onto the food to be smoked and guarantee even cooking and smoking. This is why you shouldn't forget the advantages offered by Beelonia smoke ovens.

Available designs:

- aluminized / galvanized
- stainless steel

Information on the F1 and F2 series:

The heater modules of F1 and F2 models can be exchanged in seconds (wood with gas or electricity). The wood and gas modules of F2 70 and F2 70/60 models can also be exchanged. This does not apply to F2 70, F2 70/60 fitted with an electric heater (380/400 Volt). Due to their high performance the heating elements are permanently installed, and the cabinet is fitted with a thermostat as standard.



Type F1



F1 is available with a wood, gas or electric heater. The standard specification includes: Thermometer, fat collection tray, condensate drip tray for chimney. The electrically heated oven can be fitted with a thermostat (item no. 1216). The cabinet is available in galvanized / stainless steel or marbled stainless steel. Smoke stack height: 600 mm, technical specifications: also see page 24.



Type F2



F2 smoking appliances are available with a wood, gas or electric heater. The standard specification includes: Thermometer, fat collection tray, condensate drip tray for chimney. The electrically heated oven can be fitted with a thermostat (item no. 1216). The cabinet is available in galvanized / stainless steel or marbled stainless steel. 1200 mm smoke stack height, technical specifications: also see page 24.



galvanized
Item no. 1021

Item no. 1121
stainless steel

galvanized
Item no. 1023

Item no. 1123
stainless steel

galvanized
Item no. 1022

Item no. 1122
stainless steel

Model	W x D x H in mm	Fish, pieces	Meat in kg	Heater	Power	Gas consump.	Pipe dia.
F1	500 x 400 x 1000	15 - 20	8 - 10	wood, gas, electric	electric 2,5 kW /gas 8 kW	0,4 kg/h	130 mm
F2	500 x 400 x 1500	30 - 35	20 - 25	wood, gas, electric	electric 2,5 kW /Gas 8 kW	0,4 kg/h	130 mm

Type F2 70

Item no. 1172
stainless steel
electric

Finish and specification of the F2 70 oven are identical with the F2 smoke appliance. However, only gas and wood heaters can be exchanged for this model. The F2 70 electric appliance has a permanently installed electric heater and is fitted with a thermostat as standard. The models are available galvanized, in stainless steel or marbled stainless steel.
Smoke stack height = 1200 mm.



Item no. 1171
stainless steel
wood (not shown)



Salmon attachment,
stainless steel,
700 x 500 x 400 mm
item no. 1185



Depending on operation and sawdust, the temperature of the cold smoke inside the smoke oven ranges between 25° and 35° C (sausages, ham, bacon, long-life goods). This is too high for smoking salmon, which is why special external smoke generators or attachments are provided. In this case, the smoke takes a longer route to reach the food to be smoked (salmon) and has therefore cooled down correspondingly. Available for models F1 to F2 70/60.

Item no. 1173
stainless steel, gas (wood incl.)

Model	W x D x H in mm	Fish, pieces	Meat in kg	Heater	Power	Gas consump.	Pipe dia.
F2-70	700 x 400 x 1500	45 - 60	30 - 40	wood, gas, electric	electric 5,8 kW / gas 8 kW CEE 16A / 400 V	0,4 kg/h	130 mm

Type F2 70/60

Item no.
11726
stainless steel



600 mm

Electric



The F2 70/60 model is exactly identical with the F2 70 but has a depth of 600 mm.
Custom designs, too, are no problem for us. Contact us.



with glass door



600 mm

Gas

Item no.
11736
stainless steel
gas (wood incl.)

Models F2 70 and F2 70/60 are also available with glass doors.

Model	W x D x H in mm	Fish, Spieces	Meat in kg	Heater	Power	Gas consump.	Pipe dia.
F2-70/60	700 x 600 x 1500	65 - 80	50 - 65	wood, gas, electric	electric 5,8 kW /gas 8 kW CEE 16A / 400 V	0,4 kg/h	130 mm



Item no.
1175



Event smoke oven »Rustikal«

Dimensions: (W x D x H) 600 x 700 x 1500 mm,
with roof 800 x 990 x 1700 mm

Our event smoke oven »Rustikal« offers a very exceptional way of smoking.

The oven's visual appearance, the viewing glass and the internal illumination make it a special event and attraction. This oven is a audience magnet and a highlight for any beer garden, party service, angling festival, fair or Christmas market. It adds a special touch to your garden. In commercial use the oven additionally provides a customer magnet boosting sales. Here, too, wood and gas heater are exchangeable.

The electric heater, including thermostat, is permanently installed.

electric
CEE 16A / 400 V

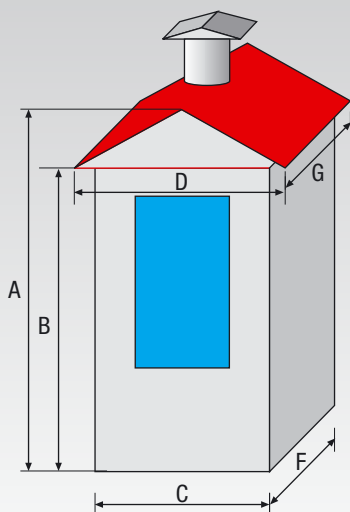


Seafood Star 2010 and
again 2012:
Competition winner
smokes with Beelonia



Item no. gas
1176

Item no. wood
1174



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

Smoke house »Supermarkt«

Smoke appliances convincing in terms of function, appearance, and price, ensuring attention and sales. Available in large, well-known supermarket chains all over Europe. Take the opportunity to refine your goods in front of your customers. Optionally with or without roof or with a hood.

Control can be delivered loose for wall mounting.

Item no. 11751



CEE 16A / 400 V

Item no. 11753

CEE 16A / 400 V
suction hood



Roofs available in different RAL colours.



Item no. 11752

CEE 16A / 400 V

Oven 11753 has a suction hood. Smoke is drawn off when the door is open.

Item no. 11754

A highlight at every bar

Item no. 11755



CEE 16A / 400 V

smoke generator hot smoke

smoke generator cold smoke



CEE 16A / 400 V

smoke generator cold smoke

Oven 11756 has a suction hood. Smoke is drawn off when the door is open.

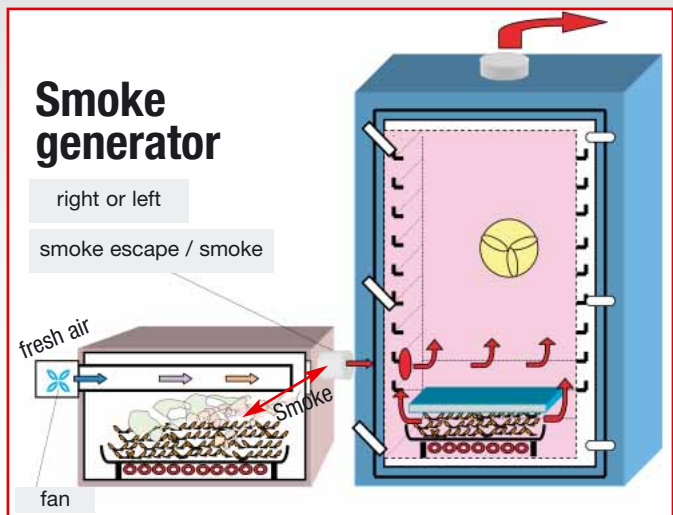
Art.-Nr. 11756



CEE 16A / 400 V

smoke generator hot smoke

smoke generator cold smoke



Smoke house Supermarkt XXL
has a suction hood. Smoke is drawn
off when the door is open.

Smoke house »Supermarkt XXL«



Freshly smoked !

Item no. 1142 XXL

Dimensions in mm
(W x D x H)
1620 x 700 x 2250

Power 11,6 kW

CEE 32 A / 400 V



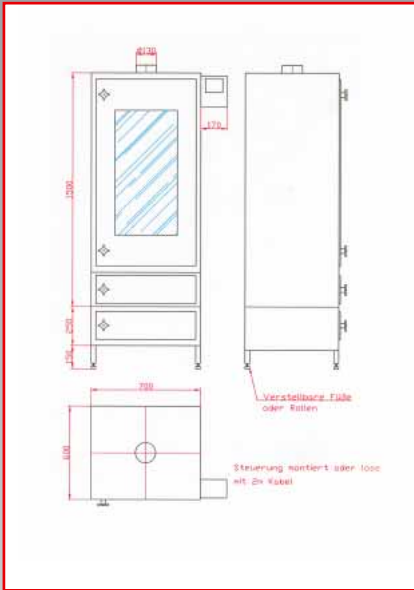
smoke generator
hot smoke

smoke generator
cold smoke

Dimensions and technical data

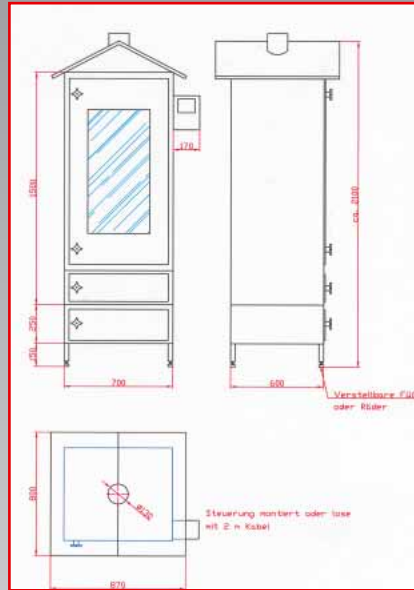
Smoke house with base cabinet

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



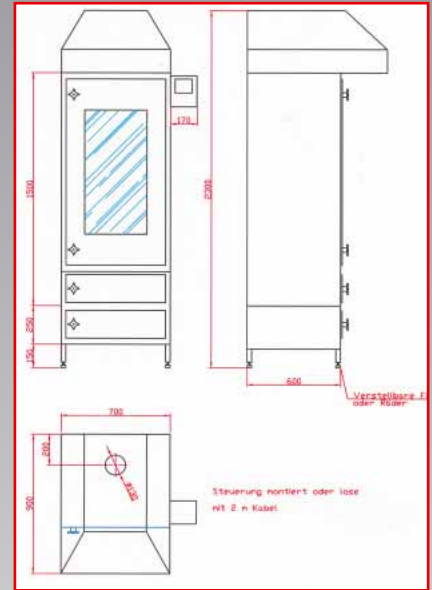
Smoke house with roof and base cabinet

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



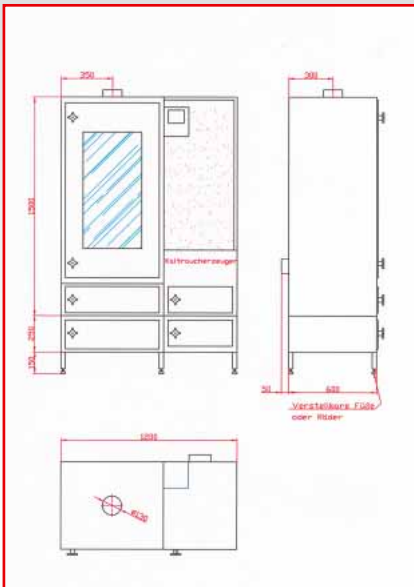
Smoke house with suction hood and base cabinet

Item no. 11753
7 kW
CEE 16 A / 400 V



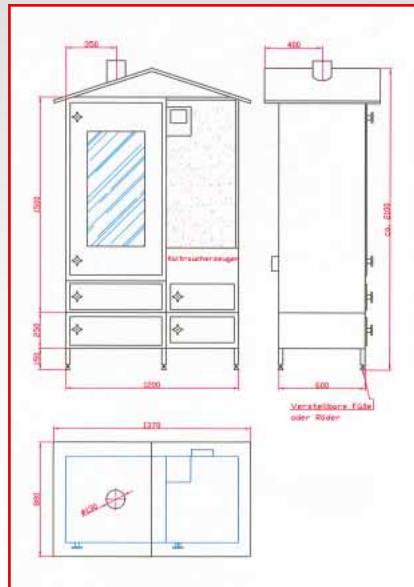
Smoke house with cold smoke generator and storage compartment for wood

Item no. 11754
6,6 kW
CEE 16 A / 400 V



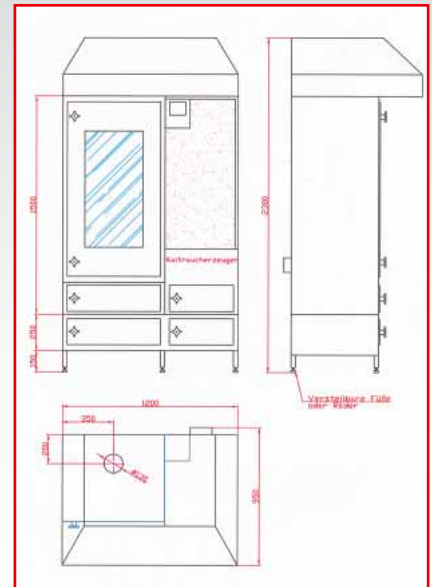
Smoke house with roof, cold smoke generator and storage compartment for wood

Item no. 11755
7 kW
CEE 16 A / 400 V



Smoke house with cold smoke generator, suction hood and storage compartment for wood

Item no. 11756
7 kW
CEE 16 A / 400 V



Beelonia »Supermarkt« designs in daily use



Beelonia »Supermarkt« designs in daily use



The large professional appliances F3 to F6 100 120 to 400 fish or 80 to 250 kg of meat



Type F3

Dimensions: (D x W x H)
500 x 1070x 1800 mm,
900 mm internal width,
for app. 120 - 130 fish or
80 - 100 kg of meat, 8 levels,
Electric = 9,1 kW,
Gas = 20,9 kW,
Gas consumption = 1,64 kg/h,
Stovepipe
connection dia. 130 mm

Item no. 1131
wood burning



For the models F3 to F6 100 we again call attention to the ease of use and user-friendliness as well as the extremely favourable price. Here, we offer models that are particular interest to secondary income and small operators because they make it possible to produce high-quality goods in a cost-saving manner. Traditional smoking (the food to be smoked is suspended in the rising smoke) is combined with modern technology (digital controller). The compact systems require little space and are easy to operate. The control elements are clearly laid out and functional and can be placed either on the right-hand or the left-hand side, depending on individual requirements (please specify on order). The door stop is fitted on the right-hand side as standard but can also be positioned on the left, if required. For charcoal-burning cabinets the usual smoking method should adhere to practical experience: larger pieces of charcoal are used for heating – wood chips and sawdust for smoke generation.

Type F4

Dimensions: (DxWxH) 700 x 1070 x 1800 mm, 900 internal width, for app. 220 - 230 fish or 150 - 160 kg of meat, 8 levels, electric = 10,8 kW, gas = 20,9 kW, gas consumption = 1,64 kg/h, stovepipe connection dia. 130 mm

Extractor hood for models F4, F5, F6, F6-100

Open the door to automatically extract the smoke (height + 440 mm)



NEW

Item no. 1142
Electric

Detail image:
contoller



With chamber temperature control and core temperature control

NEW

Item no. 1142
Electric



Model	W x D x H in mm	Fish, pieces	Meat in kg	Heater	Power in kW	Gas consump.	Pipe dia.
F3	1070 x 500 x 1800	120-130	80-100	wood, gas, electric CEE16A/400V	electric 8,3 / gas 20,9 kW	1,64 kg/h	130 mm
F4	1070 x 700 x 1800	220-230	150-160	wood, gas, electric CEE32A/400V	electric 10,8 / gas 20,9 kW	1,64 kg/h	130 mm

Function and method of operation of smoke appliances with external smoke generator

There are three different methods:

- cold smoke of up to about 28°C
- warm smoke of up to about 65°C
- hot smoke of up to about 90°C or more

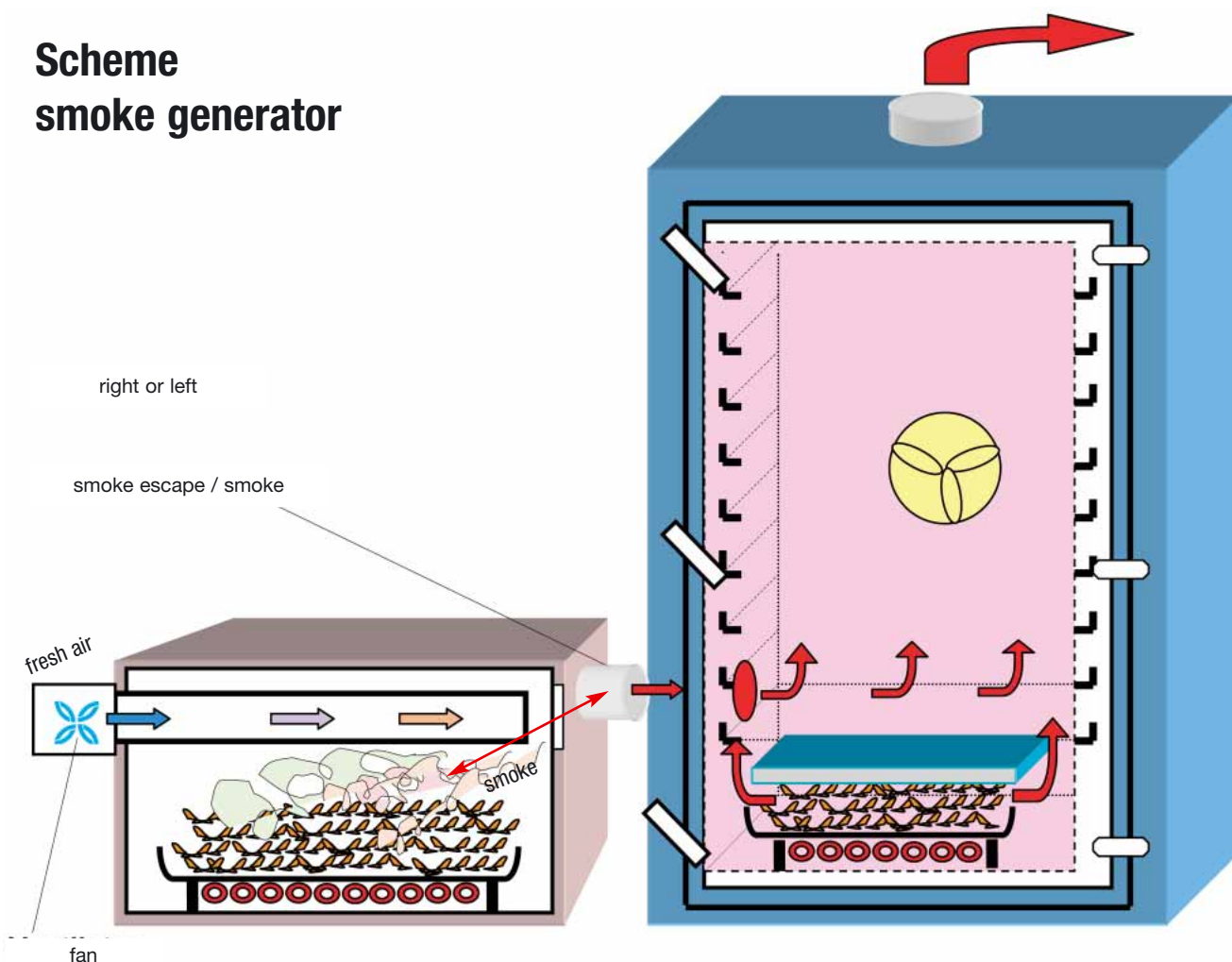
Smoke appliances must be properly insulated to save energy and produce only little condensation. At the same time, the embers must not produce too much heat when in cold smoke mode.

Our solution: an external smoke generator for cold smoke (see scheme).

In cold smoke mode, the smoke is generated externally and blown into the cabinet by a fan using negative pressure. Thus, the temperature inside the cabinet does not rise.

In warm and hot smoke mode, the temperature is controlled by the digital controller and the smoke generator produces smoke inside the cabinet (see scheme).

Scheme smoke generator





Smoke systems model F5, gas

Stainless steel, 8 levels, 900 mm internal width, item no. 11531



NEW

Detail image:
contoller

With chamber temperature control and core temperature control

NEW

FischMagazin issues awards for exemplary business concepts in the fish trade:
1st price »Best Direct Marketing«
Fa. Fisch Jakob, Mühlhausen, Germany
Fisch Jakob produce smoked goods using a Beelonia system!

For customers that wish to use the cabinet universally, i.e., for cold, warm and hot smoke, we recommend the external smoke generator (optional). The smoke generator fitted as standard inside the cabinet is used for warm and hot smoke, the external smoke generator placed next to the system is used for cold smoke.

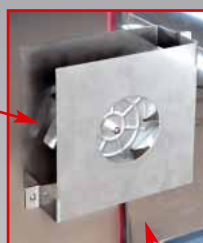


Fig.: ventilation fan

- large capacity
- app. 12 - 14 hours smoking time
- temperature does not rise through the sawdust embers
- this design makes it possible to produce top-quality goods (cold smoke)
- available with cooling system

see next page

Model F5, electric

NEW – optionally with cooling system for models F4 to F6 100

Models F4, F5, F6

- available with wood, gas or electric heater
- controller optionally on the right-hand or left-hand side
- door hinges optionally on the right-hand or left-hand side
- Option: air circulation (item no. 1181) F2-70 to F6 fan assisted
- Option: smoke trolley (item no. 1180) for F4, F5 and F6
no smoke trolley possible for model F3
- Option: smoke generator, wood (item no. 597) for F3 to F6-100
- Option: smoke generator, electric (item no. 598) for F3 to F6 100
smoke inlet connection optionally on the right, left or rear of the device
- Option: electric smoke systems F4 to F6 100 also available with cooling system (cooling range up to + 10°C)

NEW!



Model	W x D x H in mm	Fish, pieces	Meat in kg	Heater	Power in kW	Gas consump.	Pipe dia.
F5	1070 x 800 x 1800	260-280	180-190	wood, gas, electric CEE32A/400V	electric 10,8 / gas 20,9 kW	1,64 kg/h	130 mm

Beelonia »in practice«



Pastrami ham



Beelonia F4 with wing doors





F6 smoke systems Electric

Model F6

Item no. 1162 (electric)
 Dimensions: (DxWxH)
 800 x 1070 x 2000 mm,
 900 mm internal width,
 for app. 340 - 360 fish odr
 220 - 230 kg of meat,
 8 levels,
 electric = 10,8 kW,
 gas = 20,9 kW,
 gas consumption = 1,64 kg/h,
 stovepipe connection
 dia. 130 mm

For customers producing cold smoked products we recommend external smokers (optional).

- large volume
- smoking temperature app. 12 – 14 hours
- temperature does not rise through the sawdust embers

Models F3 to F6 100 also available
with glass cover and light

Model F6 gas

Item no. 1163 (gas)

Dimensions: (D x W x H) 800 x 1070 x 2000, 900 mm internal width, for app. 240 - 360 fish or 220 - 230 kg of meat, 8 levels,
 gas = 20,9 kW, gas consumption = 1,64 kg/h, stovepipe connection dia. 130 mm



Model	W x D x H in mm	Fish, pieces	Meat in kg	Heater	Power in kW	Gas consump.	pipe dia.
F6	1070 x 800 x 2000	340-360	220-230	gas, electric CEE 32A / 400V	electric 10,8 / Gas 20,9 kW	1,64 kg/h	130 mm

Beelonia



Model F6 100

Item no. 116210 (electric)
 Dimensions: (T x B x H)
 1060 x 1170 x 2000,
 1000 mm internal width,
 for app. 400 - 420 fish
 or 250 - 260 kg of meat,
 8 levels,
 gas = 21 kW,
 gas consumption = 1,7 kg/h,
 electric = 10,8 kW
 CEE 32 A / 400 V
 stovepipe connection dia 130 mm

F6 100 smoke systems

For customers intending the universal use of the cabinet, i.e., for cold, warm and hot smoke, we recommend the external smoke generator (optional). The smoke generator fitted as standard inside the cabinet is used for warm and hot smoke, the external smoke generator placed next to the system is used for cold smoke.

- large capacity
- smoking time app. 12 – 14 hours
- temperature does not rise through the sawdust embers
- this design makes it possible to produce top-quality goods (cold smoke)
- optional: device with cooling system

1060 mm

1170 mm



On request also available as double-trolley device

Model F6 100

- available with wood, gas or electric heater
- controller optionally on the right-hand or left-hand side
- door hinges optionally on the right-hand or left-hand side
- fan-assisted air circulation as standard
- smoke trolley as standard
- option: wood smoke generator (item no. 597) for F3 to F6-100
- option: electric smoke generator (item no. 598) for F3 to F6 100
- option: smoke inlet connection optionally on the right-hand or left-hand side or on the backside of the device
- Option: roasting pan (item no. 1182)



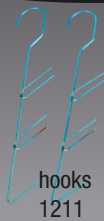


Book 1234
only german language



hooks
1210

1248



hooks
1211

1233



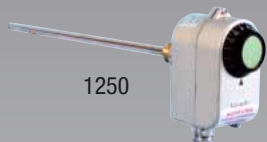
1241



1237



1239



1250

thermometer
1232



1216



beech chips
fine
1242



alder chips
fine
1206

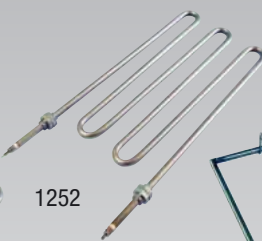


beech chips
coarse
1243

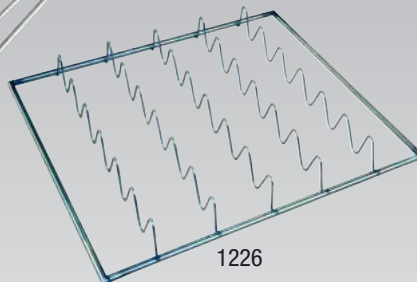


1254

1253



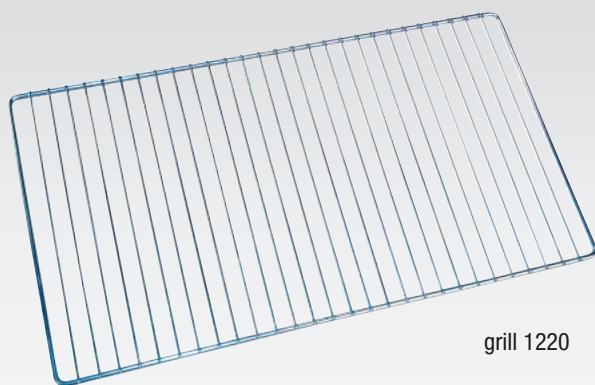
1252



1226



1264



grill 1220



1249



book 1270
only in german language



1263



1258



Type	F1	F2	F2 70	F2 70/60	F3	F4	F5	F6	F6 100
D x W x H external size	400 x 500 x 1000	400 x 500 x 1500	400 x 700 x 1500	600 x 700 x 1500	500 x 1030 x 1800	700 x 1030 x 1800	800 x 1030 x 1800	800 x 1030 x 2000	1060 x 1170 x 2000
internal width	390	390	590	590	900	900	900	900	1000
Levels	3	5	5	5	8	8	8	9	9
Distance	150 mm	150 mm	150 mm	150 mm	100 mm	100 mm	100 mm	100 mm	100 mm
Fish, pieces	15-20	30-35	45-60	65-80	120-130	220-230	260-280	340-360	400-420
Meat in kg	8-10	20-25	30-40	50-65	80-100	150-160	180-190	220-230	250-260
Heater	wood, gas, electric	wood, gas, electric	wood, gas, electric	wood, gas, electric	wood, gas, electric	wood, gas, electric	wood, gas, electric	wood, gas, electric	wood, gas, electric
Power Electric/gas in kW	2,5/8	2,5/8	5,8/8	5,8/8	8,3/20,9	10,8/20,9	10,8/20,9	10,8/20,9	10,8/20,9
Gas-consumption in kg*	0,4/h	0,4/h	0,4/h	0,4/h	1,64/h	1,64/h	1,64/h	1,64/h	1,64/h
Connection stovepipe dia.	130	130	130	130	130	130	130	130	130
H1	1000	1500	1500	1500	1800	1800	1800	2000	2000
D	400	400	400	600	500	700	800	800	1060
W1	500	500	700	700	1070	1070	1070	1070	1170
H2	1150	1650	1650	1650	1970	1970	1970	2170	2170
W2	-	-	only electric/170	only electric/170	electric/gas/160	electric/gas/160	electric/gas/160	electric/gas/160	electric/gas/160
G	-	-	-	-	gas/300	gas/300	gas/300	gas/300	gas/300
Weight in kg	34	47	54	62	140	160	175	190	210

* value = 1 hour at full power

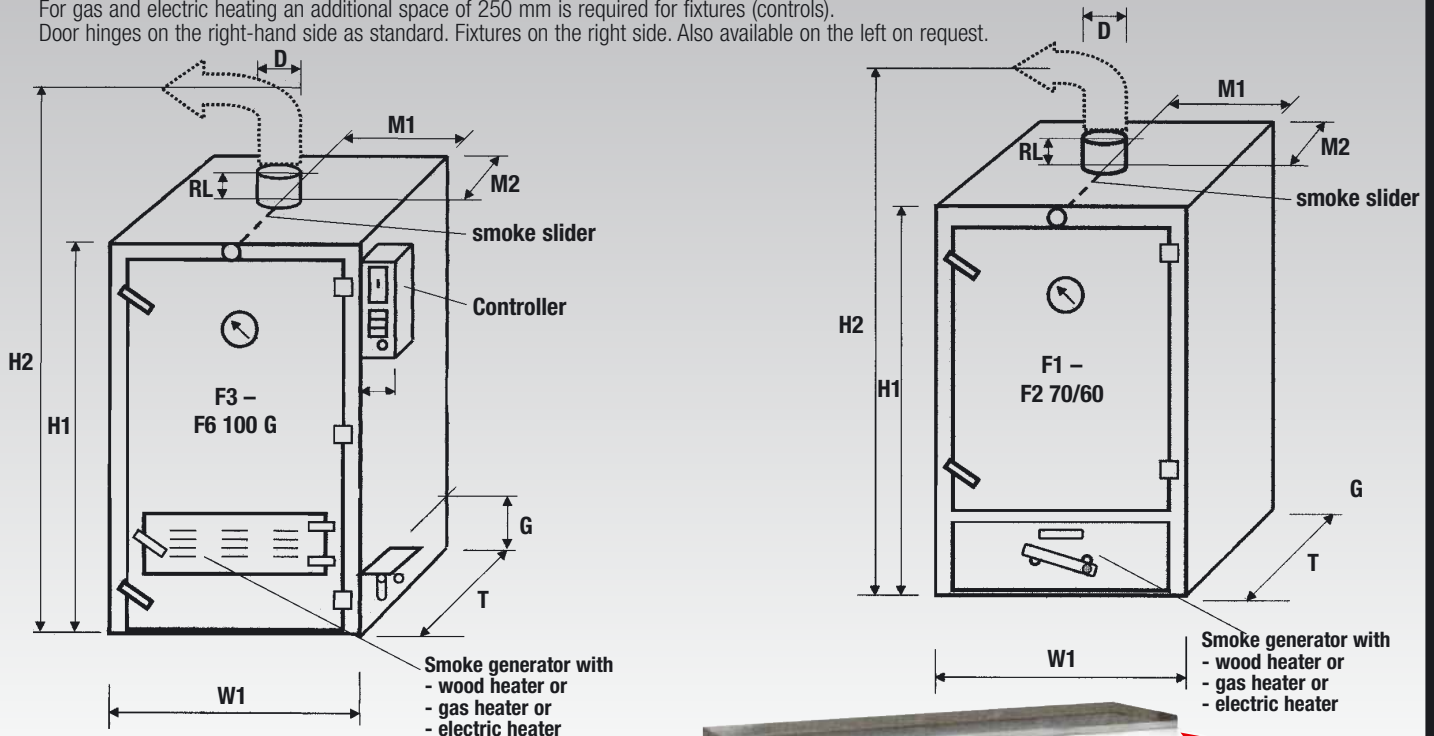
Smoke house (same as model F2 70/60): Due to the roof, the system has an increased weight (to 71 kg) and height (see image).

Fan-assisted = depth + 70 mm

For the smoke ovens F3 / F4 / F5 / F6 the depth is specified without door. Total depth plus door and fittings + 95 mm. Door and fittings removeable.

For gas and electric heating an additional space of 250 mm is required for fixtures (controls).

Door hinges on the right-hand side as standard. Fixtures on the right side. Also available on the left on request.



Item no. 1196:

Dimensions: (D x W x H)
710 x 1500 x 850

Our stainless steel processing table is available in 2 sizes. It is completely weld-jointed, with adjustable height, has a storage tray and a plastic chopping board.

Custom designs als possible.

Item no. 1197

Dimensions: (D x W x H)
710 x 2000 x 850

available widths
1500 and 2000 mm



NEW

**Beelonia
cooking plants and smoke systems**

KR 6 (Item no. 1165)

KR 6-100 (Item no. 1166)

- cold smoke
- warm smoke
- hot smoke
- cook
- scald
- do the cooking

2100 mm

1070 / 1170 mm

600 mm

450 mm

550 mm

Item no.	1165	1166
Type	KR 6	KR 6-100
W x D x H in mm	1070 x 800 x 2100	1060 x 1170 x 2100
Heater	electric	electric
	CEE 32 A / 400 V	CEE 32 A / 400 V
Power	15,4 kW	15,4 kW

- **The appliance needs a 1/2" water connection!**
- **Amount of the steam is adjustable.**

Drying cabinets for fruit, vegetables, herbs, mushrooms, pasta products, meat, sausages



Model TF3



Model TF4
(two-stage air volume as of TF4)



two-stage air volume

This is how it's done:

e. g. fruit

- only use ripe and undamaged fruit
- clean and thoroughly dry the fruit
- cut fruit into pieces of equal size
- remove pips and cores
- distribute the fruit on the grill with the cut surface facing upward
- dry at 30 – 65° C

Our drying cabinets work with a cross flow as can easily be seen from the drawing. This allows the drying cabinet to generate an even air flow and to achieve very good drying results. The doors of our drying cabinets can be optionally hinged on the right-hand or the left-hand side.

Drying cabinets with rack trolley on enquiry.



Grills with frame available as accessory.

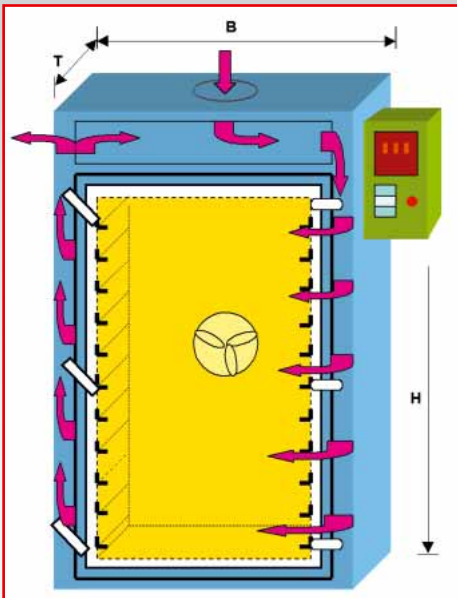
**Drying cabinets
Model TF 6-100**

Fig.: trolley



Model TF 6-100 XL

The TF 6-100 XL models have a computer control. Thus, it is possible to choose different curves and programs!



Item no.	11722	117262	11422	11522	11622210	11622210 XL
Type	TF 2	TF 3	TF 4	TF 5	TF 6-100	TF 610 XL
W x D x H	700 x 500 x 1700 mm	700 x 700 x 1700 mm	1030 x 700 x 2000 mm	1030 x 800 x 2000 mm	1040 x 1130 x 2300 mm	2120 x 1130 x 2300 mm
Levels	15	15	20	20	25	50
Grill dimensions	590 x 450 mm	590 x 650 mm	900 x 650 mm	900 x 750 mm	910 x 1000 mm	910 x 1000 mm
Number of rear wall fans	1	1	2	2	3	6
Power	400 V / 5 kW	400 V / 5 kW	400 V / 7,5 kW	400 V / 7,5 kW	400 V / 9,0 kW	400 V / 18,0 kW
Max. temp.	70 °C	70 °C	70 °C	70 °C	70 °C	70 °C
Air volume	450 m³/h	450 m³/h	900 m³/h	900 m³/h	2400 m³/h	4800 m³/h
	CEE 16A / 400V	CEE 16A / 400V	CEE 16A / 400V	CEE 16A / 400V	CEE 16A / 400V	CEE 32A / 400V

Smoke filter

Item no. 1183
230 Volt
50 Hz
250 Watt

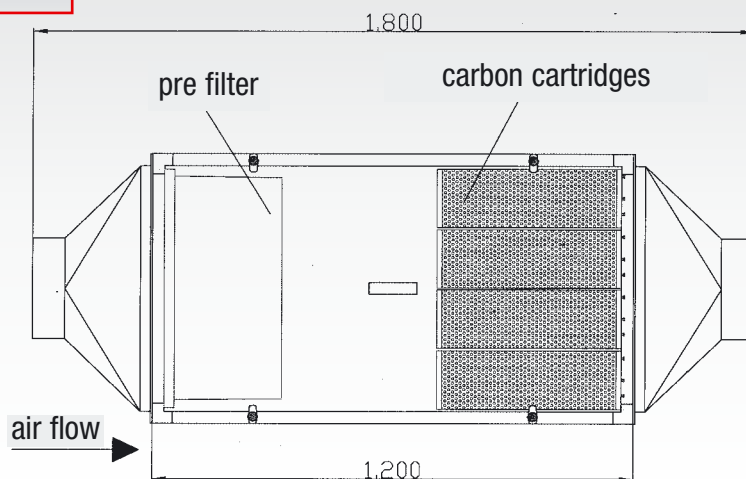
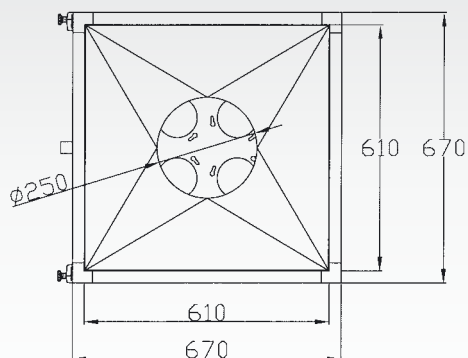
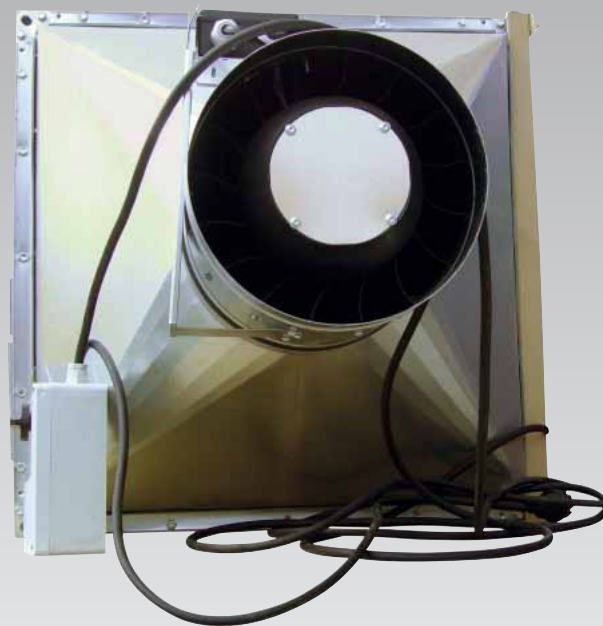


Problems with the authorities or the neighbours?

The Beelonia smoke filter can help. A chimney connection is no-longer necessary when using the Beelonia filter system. The system is also suitable for use with third-party or self-built appliances. The maximum volume is 2 cubic meters.

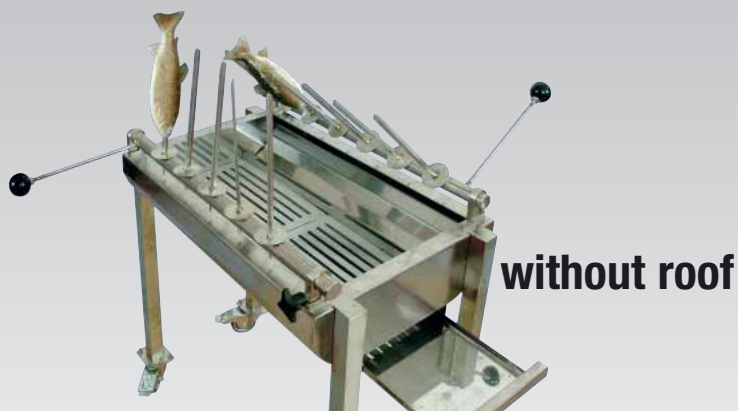
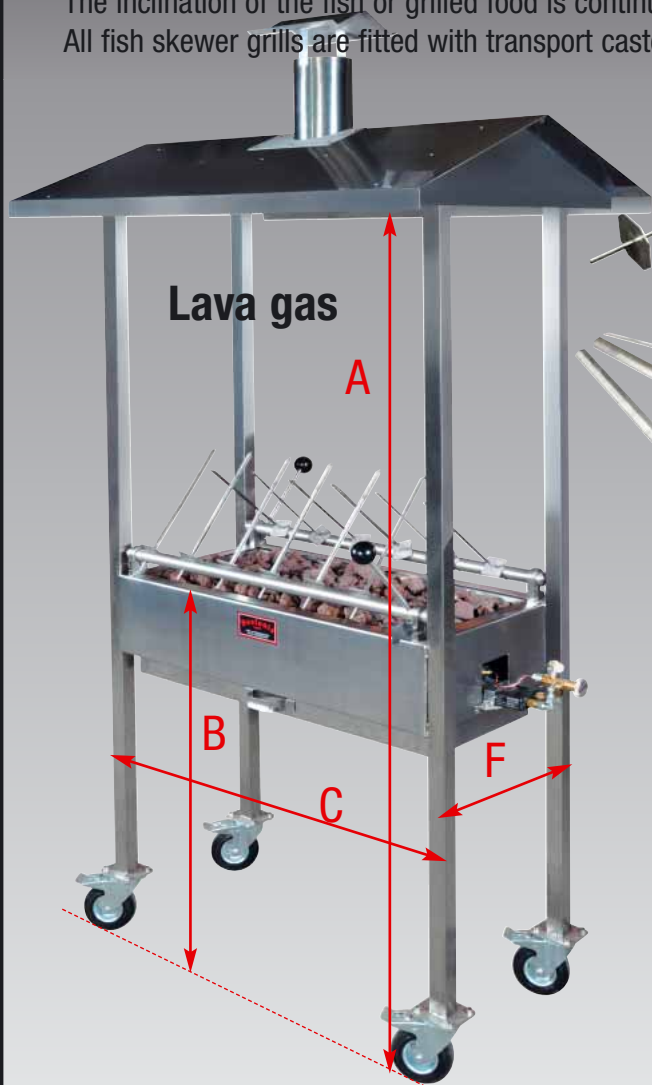
Our smoke filter system is characterized by its low energy consumption.

The smoke is completely cleaned by pre-filter, particle filter, smoke filter and odor absorber. The device can be wall-mounted horizontally (as shown) or installed vertically next to the smoke system.



The fish skewer grill

The Beelonia fish grill is made entirely from stainless steel. The inclination of the fish or grilled food is continuously adjustable. All fish skewer grills are fitted with transport castors.



Model	Item no.	Item no. with roof	Item no. gas lava with roof	A in mm	B in mm	C in mm	F in mm	Fishe pieces	kW (gas)
ST1	9601	9604	96043	1900 mm	950 mm	1000 mm	450 mm	12	25
ST2	9602	9605	96053	1900 mm	950 mm	1400 mm	450 mm	18	28
ST3	9603	9606	96063	1900 mm	950 mm	1800 mm	450 mm	24	35



When using V rod grids the fat drips into the drip groove and from there into the drip pan.

Round-rod grid = item no. 9913

The Beelonia charcoal grills:
Unique design and construction of GR models.
Developed, designed and build especially for the professional use.
Our range meets all expectations.

Model	Item no.	W x D x H in mm	Weight
GR 1	9010	1010 x 610 x 910	80 kg
GR 2	9020	1260 x 610 x 910	90 kg
GR 3	9030	1510 x 610 x 910	100 kg

Beelonia professional charcoal grill GR

available in three sizes,
completely made of stainless steel
and with fireproof bricks

*»A barbecue
for life«*



GR 1



GR 2

Firebed adjustable in different heights.
Fitted out with fireclay inside!

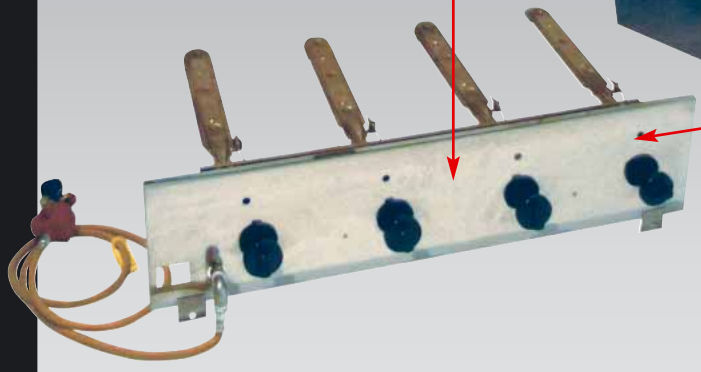


GR 3

Beelonia grills are the only grills worldwide that have a changing system from charcoal to gas lava (or vice-versa)

The charcoal grill will turn into a gas lava grill, or a gas lava grill will turn into a charcoal grill within less than 5 minutes!

The charcoal grill turns into a gas lava grill by the swap of the charcoal drawer against a burner unit.



Electric lava: electric heater elements



Gas lava: gas burner



Grill types GR1, 2 and 3 are also available as electric lava grills.

- Item no. 9012 (GR1)
- Item no. 9022 (GR2)
- Item no. 9032 (GR3)



Beelonia's charcoal grills:

The GR models are unique in design and construction. They were developed, designed and constructed for commercial and professional use. The offered variety leaves nothing to be desired.

Model	Width x depth x height	Weight	Power gas	Power electric
GR 1	1010 x 610 x 910 mm	80 kg	24 kW gas, Art.-Nr. 9013	12 kW electric, Art.-Nr. 9012 CEE 32A / 400V
GR 2	1260 x 610 x 910 mm	90 kg	32 kW gas, Art.-Nr. 9023	16 kW electric, Art.-Nr. 9022 CEE 32A / 400V
GR 3	1510 x 610 x 910 mm	100 kg	40 kW gas, Art.-Nr. 9033	20 kW electric, Art.-Nr. 9032 CEE 63A / 400V

Special equipment for Beelonia charcoal / gas and electric lava grills



- ① fish skewer
- ② central height adjustment
- ③ solid internal cast grills
- ④ hood
- ⑤ heat shield
- ⑥ side shelf
- ⑦ braked castors
- ⑧ fire flap



Round-rod grids can be inserted or supplied as an accessory upon request, if you want to combine them.
Round-rod grid element = item no. 9913

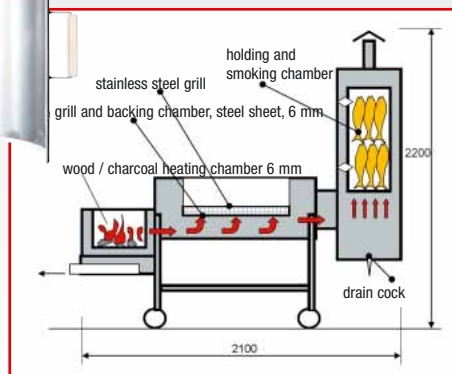
Beelonia Smoker

Item no. 9260

What makes the Beelonia smoker unique:

- 6 mm steel case
- cover with counterweight for easy opening
- smoke tower with 2 removable grills
- removable stainless steel grill
- 4 braked castors
- unique removable firebox
- with cast grate and fitted out with fireclay
- equipped with ash drawer for quick and easy cleaning

*Also for
direct grilling!
Unique!*





GR2 Item no. 9220, stainless steel, wood/charcoal, ember basket in the back



gas

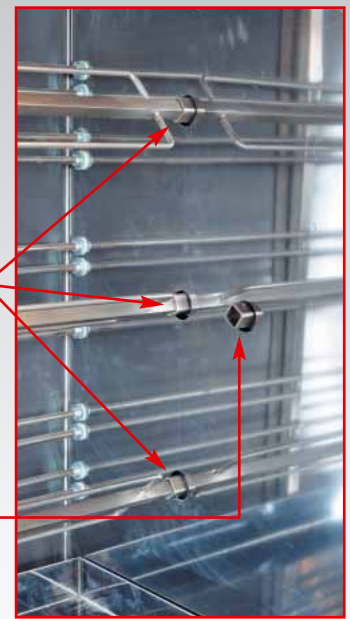


electric - panorama

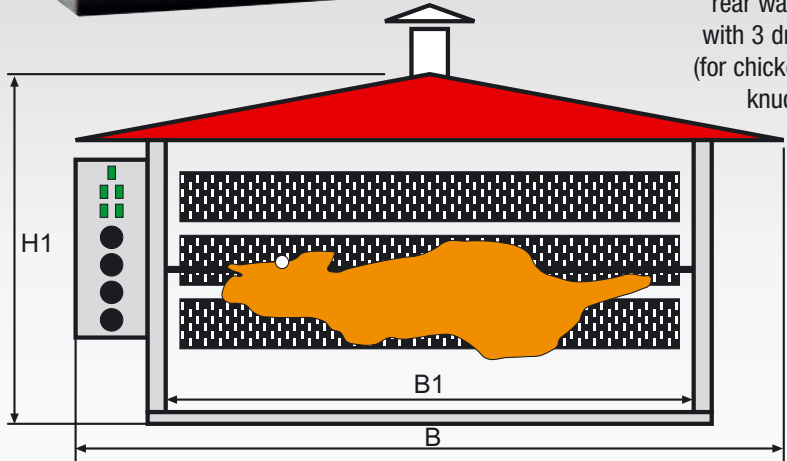
Also available as modul unit without gable roof.



All units with heating on the rear wall (wood/gas/electric) with 3 drives on the rear wall (for chicken, rolled roast, pigs' knuckles) and 1 drive for suckling pig, lamb, etc. in the middle



Electric spit for lamb, pork, ham, etc. in the middle



Model	H1	B	B1	T	Weight	Power electric	Power gas
GR 1	1110	1540	1120	800	110 kg	12 kW	20 kW
GR 2	1110	1790	1370	800	140 kg	12 kW	30 kW
GR 3	1110	2040	1620	800	170 kg	12 kW	34 kW

Large volume grill unit

for suckling pig, lamb, pigs' knuckles, chicken, etc.

- inkl. Spanferkelspieß, Klammern und Rückenhalterung
- available in 3 sizes:
 - GR1 spit lenght 1000 mm
 - GR2 spit lenght 1250 mm
 - GR3 spit lenght 1500 mm
- 3 heating variants: wood/charcoal, gas, electric
- 4 designs: stainless steel, stainless steel »Rustikal« (red/black), heating on the rear, heating from the top (only gas and electric with glass pane front and back)
- gas + electric heating individually controlled on 3 levels
- heating on the rear with 4 drives (3 in the back for chicken and knuckles, 1 in the middle for suckling pig, lamb, etc.)
- heating from the top with 3 drives (1 in the middle, 2 at the top for chicken and knuckles)
- Standard accessories: fat/drip tray, 4 individually controlled drives (panorama 3 drives), 1 suckling pig/lamb spit with pins and back bracket
- capacity: 1 pig/lamb up to 70 kg
- gas in 6 zones continuously adjustable
- electric in 3 zones + 3 powerlevels adjustable
- accessories: chicken spit, meat basket, piglet basket
- **NEW:** all large volume grills are available with **cabinet base** or with a **frame base with castors**.



Fig.: cabinet base

Suckling pig spit / grill station

Combined grill unit:

large volume grill for suckling pig, lamb, pigs' knuckles, chicken, etc. on top grill for sausages, steaks, fish, etc. below



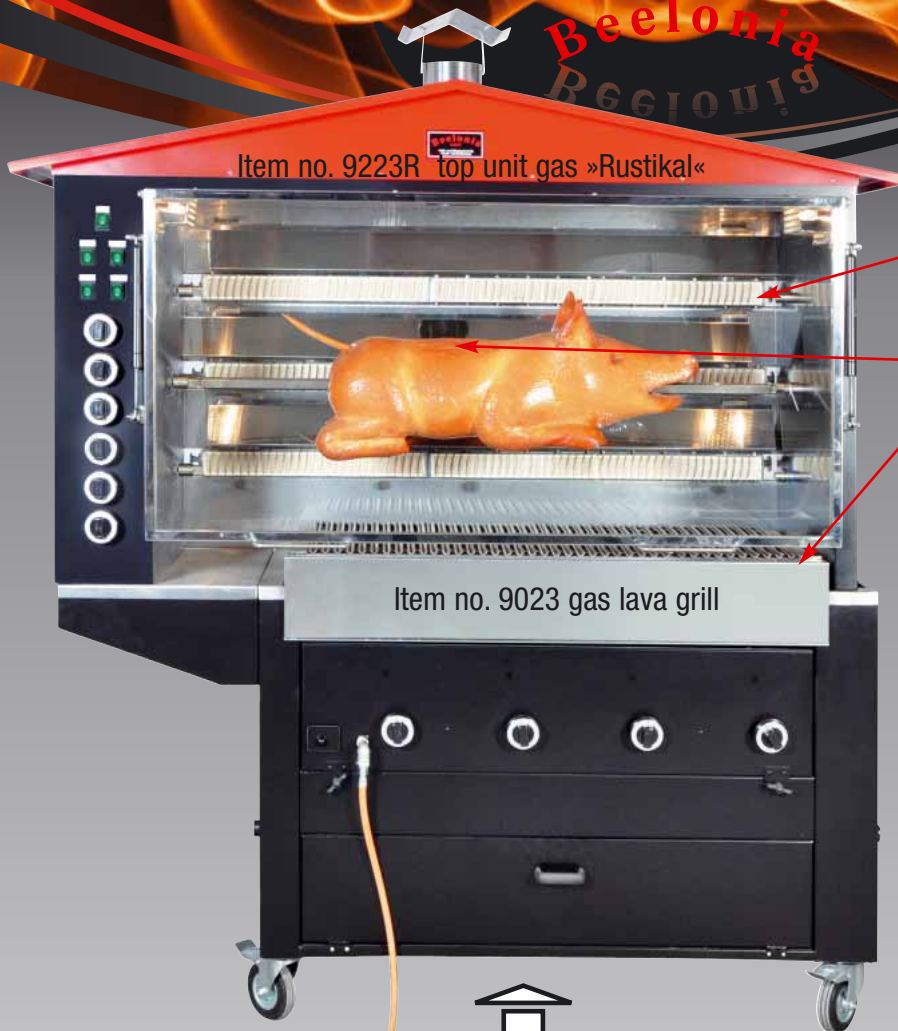
3 rear slots for pigs' knuckles, chicken, roasts, etc.

middle spit for lamb, pork

all spits with separate drive motor

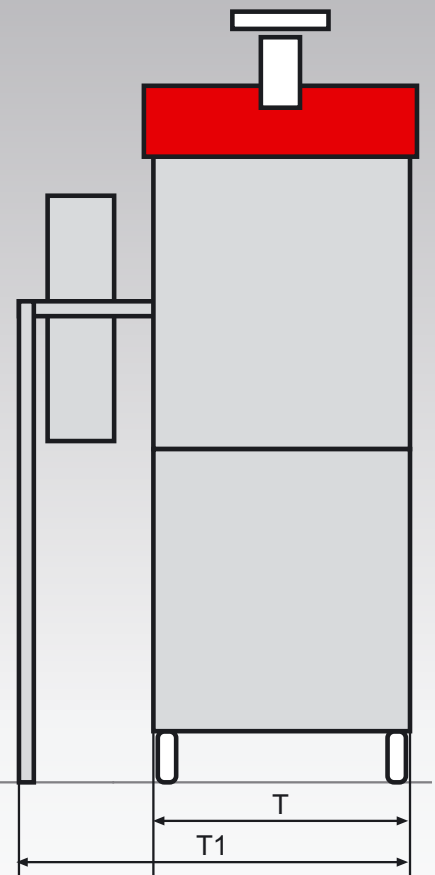
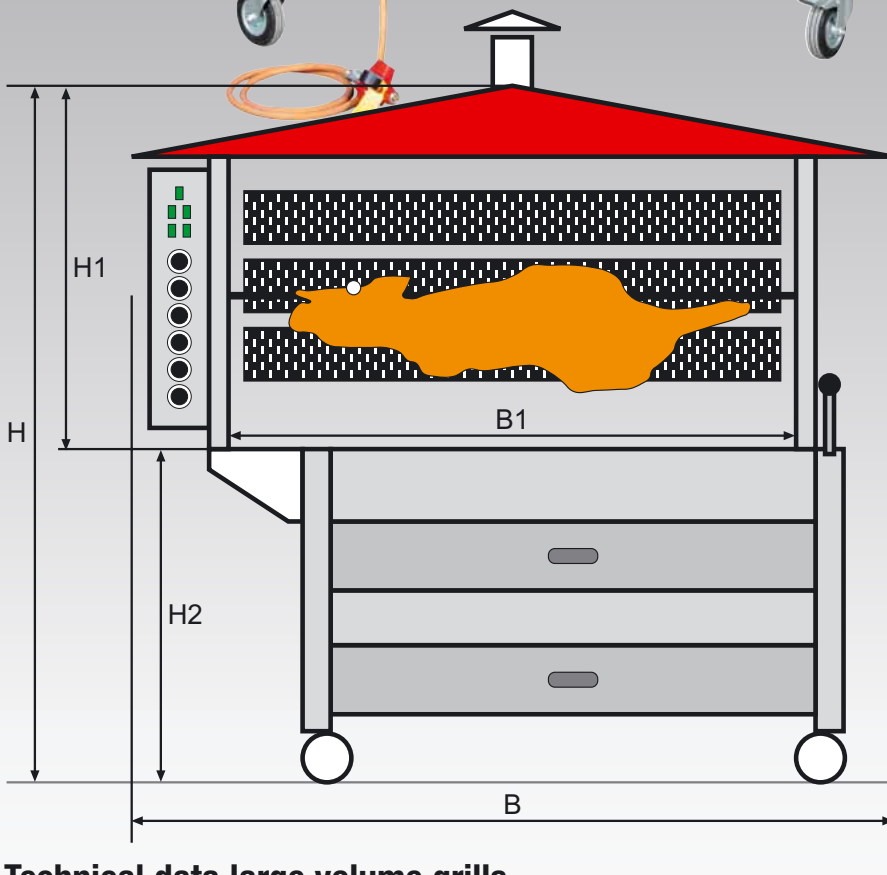
- GR1 spit length 1000 mm
- GR2 spit length 1250 mm
- GR3 spit length 1500 mm

*»Even browning
- for a great taste.«*



- Meat baske (accessory)
- Chicken spit (accessory)
- Mail spit in the middle with pin and back bracket (standard)
- fat drip tray (standard)

- grill station with a gas lava grill or a charcoal grill and the associated top unit for suckling pigs
- top unit and grill always with same firing options:
 - gas
 - electric
 - charcoal

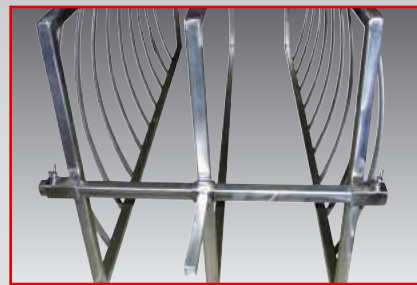
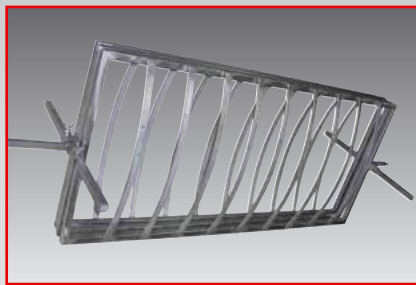
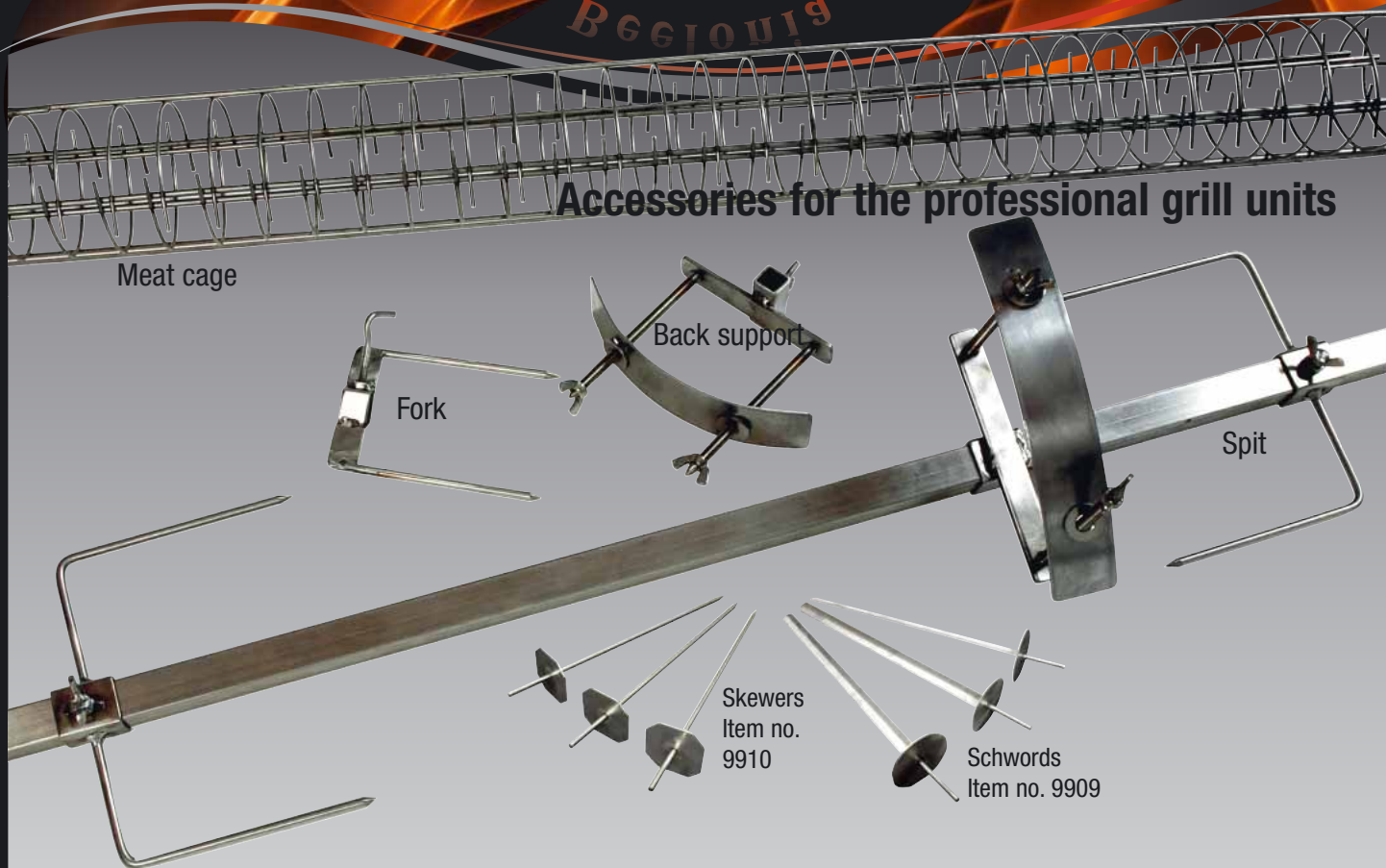


Technical data large volume grills

Model	H	H1	H2	B	B1	T	Spit lenght	Power electric	Power gas	Weight
GR 1	1940	1030	910	1420	1120	800	1000	2 x 12kW	1 x 21kW, 1 x 24kW	app. 230 kg
GR 2	1940	1030	910	1670	1370	800	1250	1 x 12kW, 1 x 16kW	1 x 30kW, 1 x 27kW	app. 266 kg
GR 3	1940	1030	910	1920	1620	800	1500	1 x 12kW, 1 x 20kW	1 x 40kW, 1 x 30kW	app. 292 kg

T1 = 1220 mm (for wood/charcoal ember basket with supports)

Accessories for the professional grill units



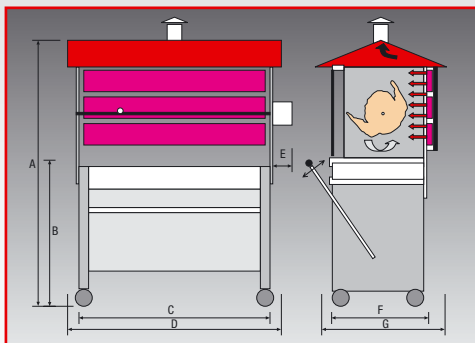
Installation



Hog grill S1



Hog grill up to 90 kg



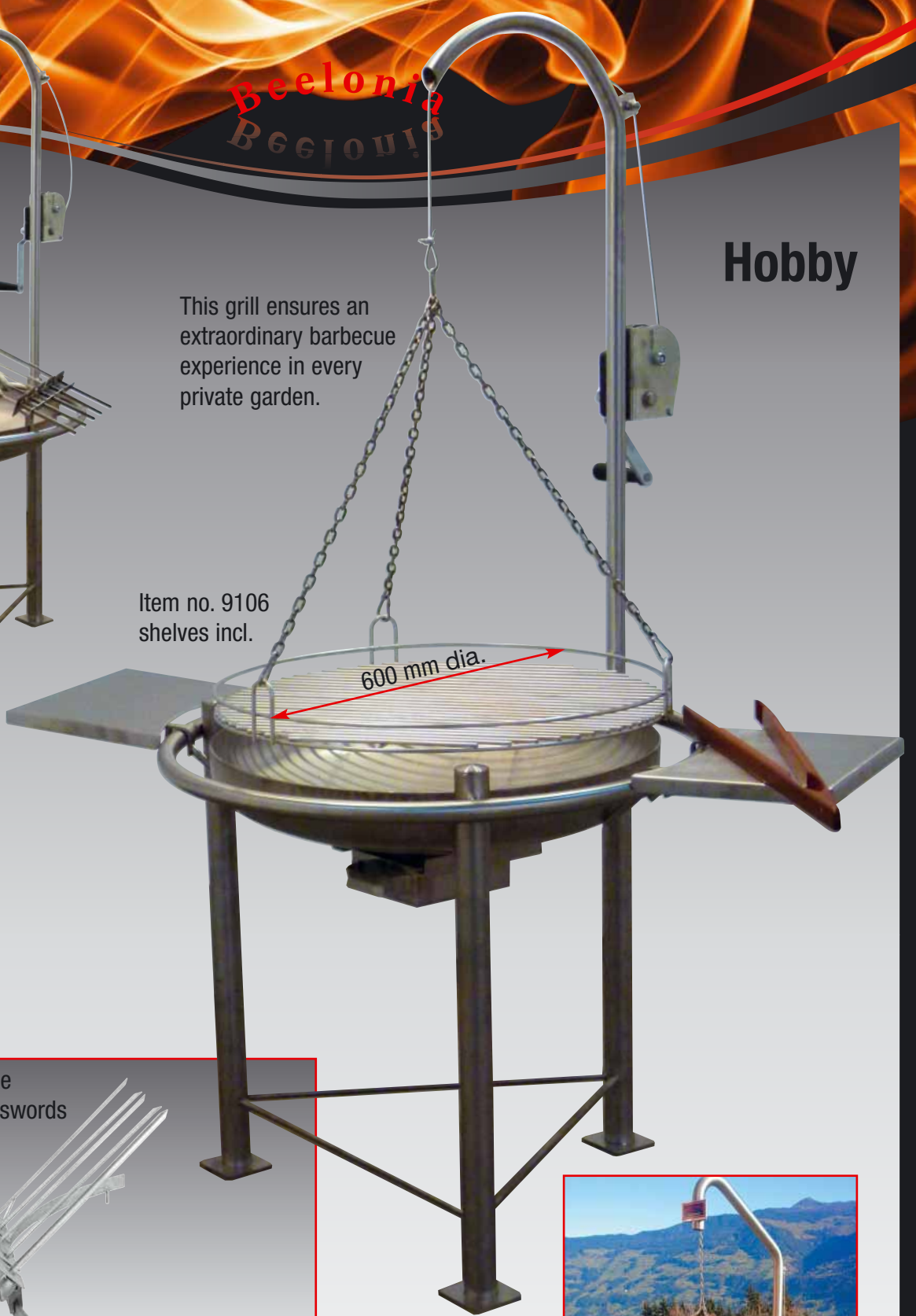
Model	Item no.	A	B	C	D	E	F	G	Spit
S1	9300 / 9301	1900 mm	910 mm	1920 mm	2250 mm	340 mm	610 mm	900 mm without supports	1920 mm

Hobby

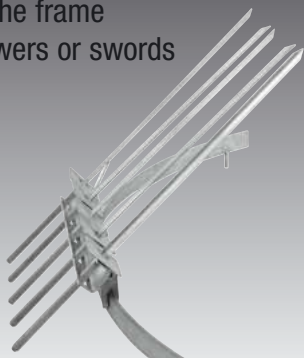
This grill ensures an extraordinary barbecue experience in every private garden.

Item no. 9106
shelves incl.

600 mm dia.



Holder on the frame
with 5 skewers or swords



Salmon board



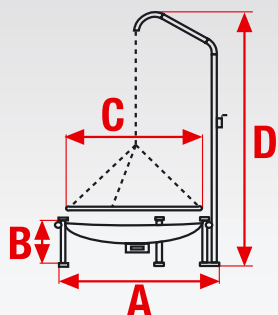


Swing barbecues

The tube around the circumference gives the grill stability and protects against contact with the hot ember basin. The removable suspension pole makes it possible to use the base as a fire basin after barbecuing and to achieve a more pleasing ambience.

The new Beelonia swing barbecue has become an absolute bestseller in a very short space of time. Its stable design, 5 to 6 mm basin, construction and layout immediately convince any expert. The cast iron grate inserted into the bottom ensures an excellent glow. The ash box attached underneath facilitates quick and easy removal.

The barbecue grill can be removed with a handle for cleaning. barbecue grill and suspension pole are connected by a rotary link allowing a 360° rotation of the grill. An indispensable advantage for every barbecue champion.



Item no.	Model	A in mm	B* in mm	C in mm	D in mm
9108	800	1070	530	800	1890
9100	1000	1270	530	1000	1890
9112	1200	1470	530	1200	1950
9114	1400	1670	530	1400	2010
9120	2000	2270	530	2000	2190

* without wheels, with wheels + 150 mm



Beelonia
Beelonia

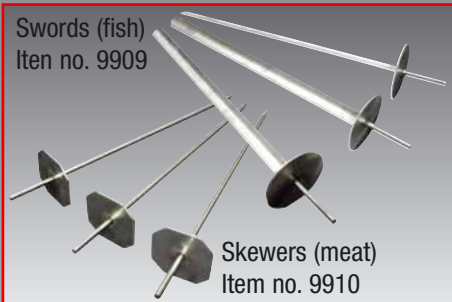
Spit support,
15 skewers or swords incl.

stainless steel pot
(accessory)
Item no. 9149
(30 litres)
with lid



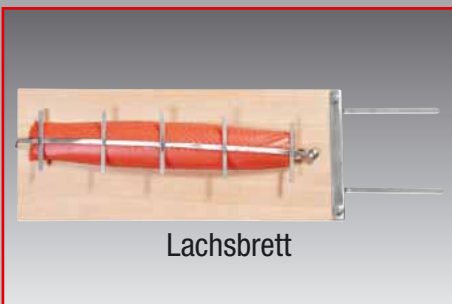


Lighting
Item no. 9131



Swords (fish)
Item no. 9909

Skewers (meat)
Item no. 9910

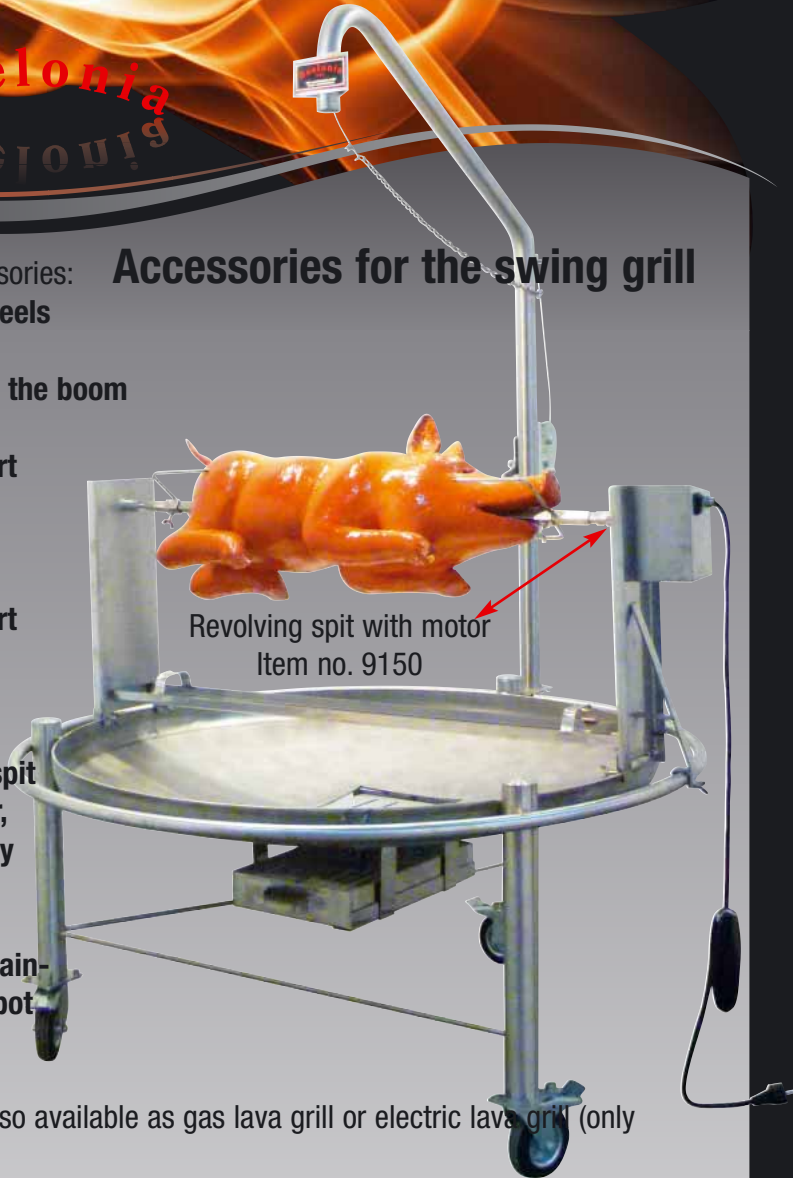


Lachs Brett

Special accessories:

- braked wheels
- lighting on the boom
- spit support swords (for fish)
- spit support skewers (for meat)
- revolving spit with motor, fat drip tray and pins
- 30 litres stainless steel pot with lid

Accessories for the swing grill



Revolving spit with motor
Item no. 9150

Swing grill with 1000, 1200 and 1400 mm dia. are also available as gas lava grill or electric lava grill (only 1200 mm).



Beelonia Beelonia





Special manufactures



Cooking vat, multi fuel, stainless steel, round 150, 200 and 300 litres



150 litres



300 litres



The round multi-fuel vats are the economic variant of our stainless steel vats. The high-quality masonry lining gives the vats an extremely high fuel-efficiency.

- robust cast-iron door frame and door
- safety outlet
- height adjustable legs
- temperature indicator
- lid hinges with stop
- outlet to the right or left of the fire box

(please specify when ordering)



Ideal for:

- domestic households
 - trade
 - pubs
 - butschers
 - commercial kitchens
- made of stainless steel

Round cook vat / multi fuel

Size	Vat size outside	Height	Stud pipe connection	Stud height from floor to bottom edge
150 litres	800	1010	130	805
200 litres	930	1010	130	805
300 litres	1000	1010	130	805

Mini vat (80 / 100 litres capacity)

The small mini vat from Beelonia is fitted with a thermostat and a sieve cover for the heater. This vat is popular for small-scale home slaughtering, festivals, for cooking potatoes, pasta, dumplings, etc.

Item no. 8080 mini vat,
80 litres,
800 mm height,
500 mm diameter,
power 8 kW, 400 VAC



Cooking vat rectangular

150 - 400 litres



Electrically heated vats

Our electrically heated vats are insulated with special mineral fibre (high efficiency). The heater comprises tubular stainless steel heating elements that directly heat the bottom of the vat.

The electrically heated vats are ready to plug in and easy to install.

No connections, e.g. gas and chimney connection, necessary – so that the vats are also versatile in this respect and easy to move.

- entirely made from stainless steel
- seamlessly welded internal container
- high-quality insulation
- double-wall lid
- extremely low operation costs
- digital temperature control (electric or gas)

On multi-fuel and gas-burning models the exhaust gas stud is generally located on the right rear edge, See diagram on the next page. For there, any chimney connection can be realized.

▶ **Controller inside a separate switch cabinet, suitable for wall mounting, for electric and gas vats**

Gas vats

Gas vats are fitted with atmospheric gas burners (propane or natural gas). Propane gas burners are installed as standard. Vermilite is also used as insulating material.

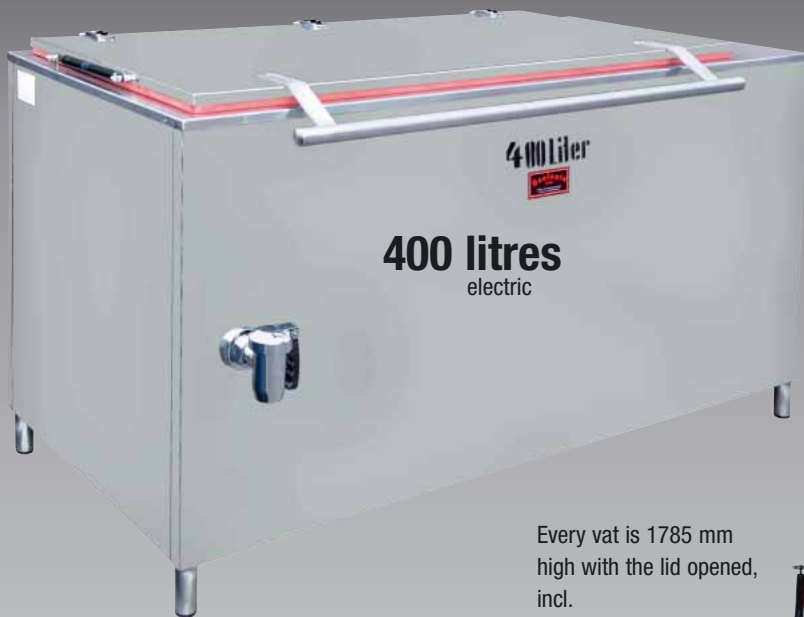


Multi-fuel vat

The lower burner section of multi-fuel vats is lined with fireclay and the exterior of the upper body section is insulated with special material (vermilite).



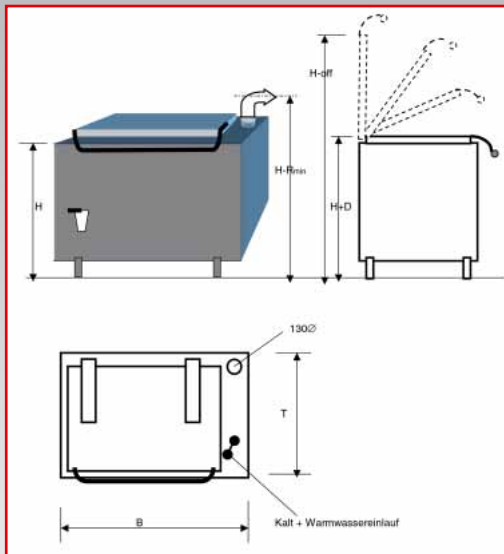
Cooking vats, rectangular 150 - 400 litres



Option:
fitted with
water inlet



Every vat is 1785 mm high with the lid opened, incl.



hand rail the height is 1950 mm (see diagram H2)

The vat is 1010 mm high with the lid closed.



Height adjustable legs



Safety outlet



Value and actual value display



Gas, electric, multi-fuel

Size	External vat size			Internal vat size			Power in kW		Multi-fuel gas	
	T	B	H	T	B	H	electric	gas	stud dia.	H1
150 litres	840	940	950	700	600	400	6,6	20.9	130	1115
200 litres	840	1140	950	700	800	400	10,0	30.2	130	1115
300 litres	840	1440	950	700	1100	400	12,0	30.2	130	1115
400 litres	840	1775	950	700	1435	400	12,0	30.2	130	1115

Glycerine vat (90 litres capacity, 8 kW)



Optional mixing gear
Item no. 8082

Detail from the rear:
thermostat



The Beelonia glycerine vat is indispensable for any butcher and any large kitchen.

It is the right appliance for cooking soups, goulash, stews, etc.

The glycerine-filled double wall makes it impossible to burn the food.

We can optionally fit the vat with a mixing gear for food that needs to be stirred during heating.

Glycerine vat 200, 300, 400 litres

The new glycerine cooking systems are intended for butcher shops, gastronomy, large kitchens and catering operations for cooking food and soups.

Heating up the glycerine inside the double wall prevents burning the food. Choose the single-wall (directly heated) vat for cooking sausages and tins.

All vats are also available with castors (mobile).



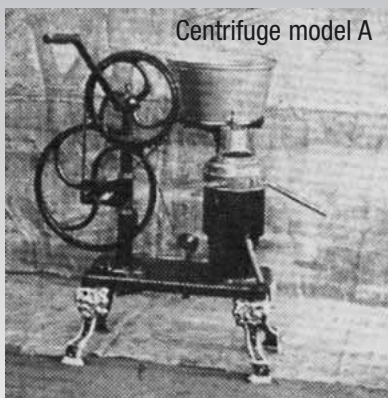
Item no. / Vat model	Capacity	Height	Width	Depth	Diameter	Power	Voltage
8081 Glycerine vat	90 litres	800 mm	–	–	600 mm	8 kW	400 Volts
8220 Glycerine vat	200 litres	950 mm	1170 mm	920 mm	–	16 kW	400 Volts
8330 Glycerine vat	300 litres	950 mm	1470 mm	920 mm	–	16 kW	400 Volts
8440 Glycerine vat	400 litres	950 mm	1805 mm	920 mm	–	22 kW	400 Volts

The Beelonia company history

The company from 1880

In the beginning there was a village smithy and a farm. Then, the production of milk centrifuges began. The image below shows the first centrifuge, model A. At the time, a farmer could skim 150 litres of milk per hour with it. The device was sold at a price of 220 Reichsmark.

As the marriage of the founding couple, Voßschmidt, remained childless, nephew, Josef Vering, was chosen as their heir. The legacy has been carried forward over 4 generations until today; followed by Gerhard Vering, then his son Josef Vering, and today Karl-Josef Vering. When Karl-Josef Vering took over in 2002, the product name Beelonia, became the company name, Beelonia GmbH. Initially, the production of appliances catered for the villagers and farmers in surrounding area. Within a short space of time the sales territory was expanded to North-Rhine-Westphalia and then to all of Germany via distribution partners. Today, the company is internationally active and delivers its appliances throughout the world.



The Beelonia company:
TODAY

Since 1880
Grilling and smoking technology, cooking and boiling vats
from our own production

A family-run business since 1880

What is the origin of the »Beelonia«
name?

Our company has been based in Beelen,
a small town in Westphalia, Germany,
since 1880.

The founder of our company chose the
place-related
name »Beelonia« for his products.
Today, we sell our appliances around the
world. At numerous international trade-
shows we are either present ourselves or
represented by our overseas agencies.

Subject to technical design and measure-
ment changes. No liability for printing
errors.



50 years member of DLG
In appreciation and
gratitude the DLG Board
honours
Beelonia GmbH
with the
Golden Honorary
Certificate.





Export to Chile and Mexico



Shopping centre, Sambia



Speearche house boat, Berlin



Indoor grill, Ischgl



Trade fair, Barcelona



Hog roast stall, Hamburg



Seafood bar, Palma de Mallorca



Beelonia units were also delivered to the Olympic stadium in Garmisch-Patenkirchen



The world's largest bratwurst roaster grills with Beelonia



On the oceans, too, food is smoked with Beelonia, fishing cutter, Texel, Netherlands



Bio butchers and sausage manufacturers Velten, Berlin, prepare suckling pigs and roasts with Beelonia, suckling pig grill unit in the counter area



The winner of »Bestmobile fish trader« smokes their products with Beelonia



Salmon smokery, Hagen, EU-certified company smokes with Beelonia



Trade show stand: »Green Week« in Berlin



Right in the middle of Africa the population cooks with Beelonia



The Hotel Greinau, on the shores of lake Eibsee near Garmisch-Patenkirchen smokes with Beelonia



Christmas fair, New York City



Beelonia F2 70/60 with glass, door, bricked in



Indoor grill, Restaurant, Munich City



Special design with brass roof for motorway inn in Austria



Smoking unit in well-known supermarkets



Beelonia large volume grill, supermarket on the Baltic Sea



Loading and shipping an ox grill and a suckling pig grill for Russia



Panorama grill, Berlin, trade fair »Green Week«



Loading a container with cooking vats for Burundi



Gourmet chef Hans-Peter Engels with a Beelonia professional grill unit



Beelonia smoke units in reputable German supermarket chain stores



Loading Beelonia units for a customer in Kazakhstan



Port restaurant Rantum on the island of Sylt spoils its patrons with smoked fish from Beelonia smoke units

From the port smoke hut in Rantum on Sylt to Garmisch-Partenkirchen with its smoked fish from the Sea Eibsee, we deliver our units all over Germany, Europe and abroad. Beelonia is at home on every continent, and we are there for our customers the world over.

If you have special requests or need a customized design, please do not hesitate to contact us – we will be happy to advise and consult you.

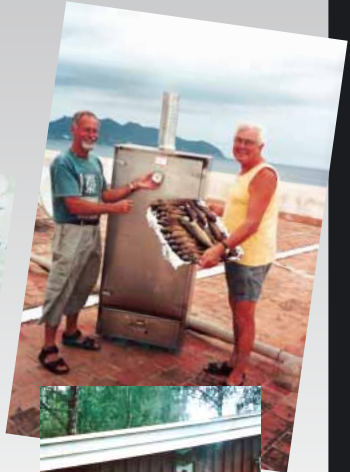


Sehr geschickter Herr Beelonia!
Wir haben diesen Sommer einen Tisch aus dem Holz gekauft und werden dankend diesen Tisch zeigen. Das Holz ist nicht nur schön, sondern auch sehr gut verarbeitet. Es ist auch sehr gut verarbeitet.



TOP WARE HERVORBRINGER DER VIEL GELIHNTER

Diese hochwertigen Fische habe ich mit meinem Räucherofen von Beelonia auf Mallorca (Cala Mi Hor) geräuchert!



Wunderschön! Ganz schön, wie jeder dieser Jahre 2006 gesund und schön für gute Freunde! So, ich habe mir einen kleinen Tisch, damit Sie mit Ihnen wie es aussieht. Ich habe zufrieden sein!



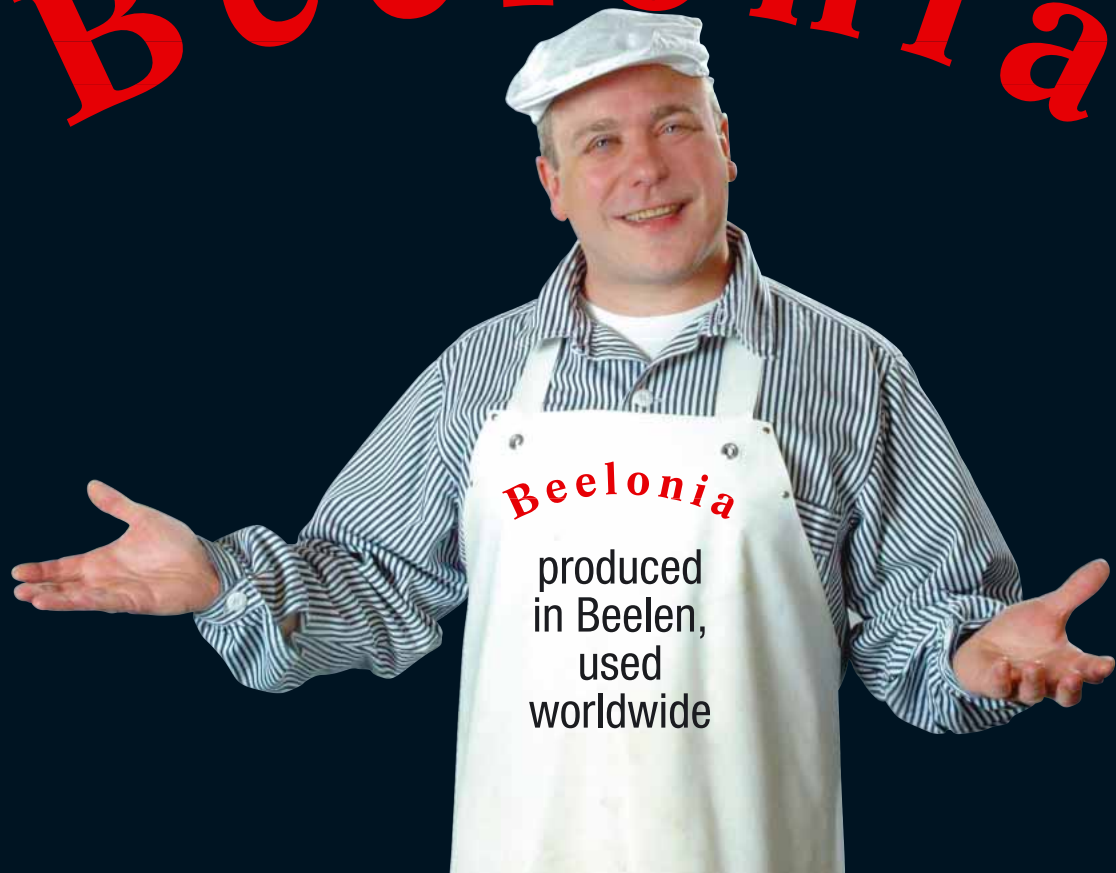
Sehr geschickter Herr Viering, die bei Ihnen gekaufte Räucherofen F II m. Holzofen hat sich bei uns bereits gut bewährt. Wir haben ihn im äußeren Bild entsprechend gestaltet und so fügt sich diese kleine Anlage harmonisch in unser Grundstück ein. So ist hier eine gemütliche Plätzchen entstanden, die bei entsprechendem Räucherofen mit kaltem Rauch Genuss ergibt wird. Zur Ansicht senden wir Ihnen ein Foto mit unserer angewandten Gestaltungsidee.



Am 20. Beelonia & Viering
Ihr Auftrag, meine Freunde sind glücklich an. Ich würde mich Ihnen bei dem schönen ein paar Fotos von dem "Super" Räucherofen, ich würde mich sehr freuen. Alle in der Welt die einen guten Räucherofen haben, sind sehr glücklich. Auch die Freunde, meine, schmecken sehr. Ich würde mich sehr freuen, wenn Sie Ihren Namen von dem "Super" Räucherofen, ich würde mich sehr freuen. Ich würde mich sehr freuen, wenn Sie Ihren Namen von dem "Super" Räucherofen, ich würde mich sehr freuen.

Notes:

Beelonia



Internet: www.beelonia.de
E-Mail: info@beelonia.de

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Beelonia GmbH

P.O. box 1135
D-48357 Beelen

Warendorfer Straße 1
D-48361 Beelen

Phone +49(0)2586.275
Fax +49(0)2586.1695