

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 HxWxD) – 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.

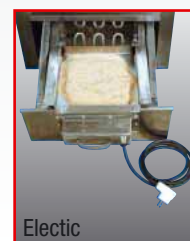
The supply and exhaust air regulation and the double steel panel housing ensure that thoroughly mixed heat and smoke flow onto the food to be smoked and guarantee even cooking and smoking.

This is why you shouldn't forget the advantages offered by Beelonia smoke ovens.

- Available designs:**
- aluminized / galvanized
 - stainless steel
 - stainless steel marbled

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 16.



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 16.



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 consumption | 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/hr | 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 | F1 | F2 | F2 70 | F2 70/60 | F3 | F4 | F5 | F6 | F6 100 |
|----------------------------|---------------------|---------------------|---------------------|---------------------|---------------------|---------------------|---------------------|---------------------|---------------------|
| DWH 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 | 9,1/20,9 | 11,6/20,9 | 11,6/20,9 | 11,6/20,9 | 11,6/20,9 |
| 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 | 130 | 130 | 130 | 130 | 130 | 130 | 130 | 130 | 130 |
| H1 | 1000 | 1500 | 1500 | 1500 | 1800 | 1800 | 1800 | 2000 | 2000 |
| T | 400 | 400 | 400 | 600 | 500 | 700 | 800 | 800 | 1060 |
| B1 | 500 | 500 | 700 | 700 | 1030 | 1030 | 1030 | 1030 | 1170 |
| H2 | 1150 | 1650 | 1650 | 1650 | 1970 | 1970 | 1970 | 2170 | 2170 |
| B2 | — | — | nur Elektro/170 | nur Elektro/170 | Elektro/Gas/160 | Elektro/Gas/160 | Elektro/Gas/160 | Elektro/Gas/160 | Elektro/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

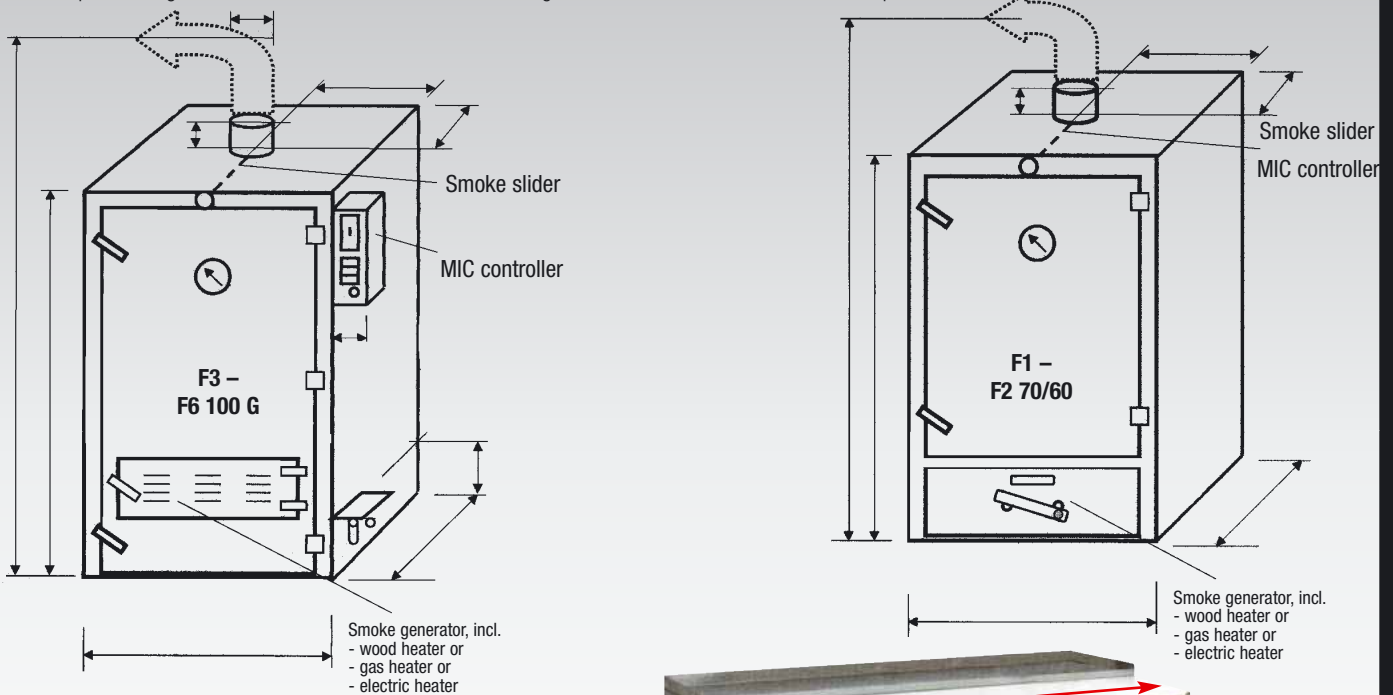
Smoke house (same as modell F2 70/60): Due to the roof, the system has an increased weight (to 71 kg) and height (see image).

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 stop 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 also possible.

Item no. 1197

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

available 1500 and 2000 mm wide

