

PM Info Nr.: 17/2013
Subject: VarioSmoker
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Dear RATIONAL Team,

Give meat, fish, and vegetables a spicy smoke flavour and distinctive colours. Your products get a natural smoke flavour, which you define according to your taste.

There is no need to buy a separate smoker, now everybody can smoke in a RATIONAL combi-steamer. This is possible thanks to the new RATIONAL VarioSmoker.

With the VarioSmoker, you can cook and smoke at the same time. This saves on time, space, and investment costs.

The VarioSmoker can be used as an accessory in all RATIONAL units built since 1997 (i.e. KlimaPlus Combi®, all CombiMaster®, and all SelfCookingCenter® models).

The VarioSmoker does not work in combination with model 202 in all lines.



Natural smoke flavour:

- The VarioSmoker works with conventional smoke materials, such as wood chips or pellets.
- The individual smoke flavour is achieved by natural fillings.
- Please use only recommended wood chips for smoking. You can use all common coarse and fine wood chips as well as wood pellets. Do not use sawdust or dusty materials.
- It is not necessary to soak the wood chips because the use of water-soaked wood chips results in a significantly elongated preheating time for the VarioSmoker.
- If the smoking time should not be enough, you simply empty the VarioSmoker and refill it with a fresh charge of wood chips.



Plug & Play

You can start smoking right away – just plug it in.



VarioSmoker filled with pellets.



VarioSmoker in a RATIONAL unit.

Place the VarioSmoker on a flat GN container at any level of the hinging racks.

- Place the VarioSmoker on a rack level above the food in order to avoid heavy pollution.
- For the maximum load size, please use the bottom rack level for the VarioSmoker.

Position of the power supply:

Table-top unit



Combi-Duo



Floor model 201



The holder of the power supply does not fit on the door of a Combi-Duo for CPC line and on all Combi-Duo units with left hinged door. For the power supply it has to be found an adequate place.

The RATIONAL VarioSmoker allows you to cook and smoke at the same time

- Whether in manual mode, manual programs, or using the proven SelfCookingCenter® intelligence, everything is possible.
- Please be patient: The heating-up time of the VarioSmoker takes approximately 20 minutes before smoke production starts.
- To avoid a bitter taste of your smoked products, we recommend the use of low cooking temperatures ($\leq 300^{\circ}\text{F}$) or a lower browning level during smoking.
- Note:
 - The flavour is a smoke flavour – it does not match with BBQ-flavour.
 - The VarioSmoker is not made for cold smoking.

➔ **For further information please have a look in the application- and operation manual.**

Important hint for kitchen ventilation

- During the VarioSmoker usage in a RATIONAL unit, the RATIONAL unit has to be placed under an operational exhaust system. Also the VarioSmoker itself has to be used only under operational exhaust system. The fume from the exhaust system must be evacuated from the building.
- Circulating air systems such as the **UltraVent®** are **not suitable** with the VarioSmoker because the direct connection to the exhaust is missing.

Scope of delivery

- VarioSmoker
- Power supply
- Operation manual
- Application manual
- The delivery package includes 3 different holders:
 - Holder for table-top unit 1/1
 - Holder for table-top unit 2/1
 - Holder for Combi-Duo and floor model
 - Depending on the article number of the VarioSmoker the holder on the power supply is already preinstalled for a particular unit.
- Depending on the article number of the VarioSmoker there is also an adapter (for countries using the British mains socket standards) included.

Article numbers and power supply

There are two different power supply options:

- For all countries with voltage 200 – 240 V and 50Hz/ 60Hz
Article number 60.73.008
 - An adapter for countries using the British mains socket standards is included.
 - The VarioSmoker has the CE-conformity
 - Pre-assembled holder on the power supply for an attachment to 1/1 table-top unit (In addition in the package is a holder for an attachment for 2/1 table-top unit and a holder for Combi-Duo/ floor unit).



- For all countries with voltage 100 – 127 V and 50Hz/ 60Hz (e.g. for North America, Canada + Japan)

Article number 60.73.010:

- The VarioSmoker has the UL-confirmation
- Pre-assembled holder on the power supply for an attachment to 2/1 table-top unit (In addition in the package is a holder for an attachment for 1/1 table-top unit and a holder for Combi-Duo/ floor unit).



In case the plug of the power supply unit and the delivered adapter are not adequate, please use an adapter for the local market.

Available marketing material

- Fact file
- Application video
- Banner
- Data sheet in the RATIONAL portal
- Operation manual
- Application Manual

Availability

- The VarioSmoker can be ordered from now on.

Price

To get the price for your VarioSmoker, please contact your sales organisation.

Good luck with our new VarioSmoker.

Yours Sincerely,
Technical Product Management
Katrin Lauterbach