

VarioSmoker.

Application manual
for iCombi® Pro and
iCombi® Classic.

Table of contents

Chapter 1	Chapter 2	Chapter 5
04 Smoking made easy.	14 Examples with fish.	38 Examples with vegetables.
05 How the VarioSmoker works.		
06 General information on smoking.	Chapter 3	Chapter 6
07 Ingredients for creating smoke.	20 Examples with poultry.	42 Examples with low-temperature smoking.
08 Manual smoking & manual programming.	Chapter 4	
	30 Examples with meat.	

Smoking made easy.

Smoking without an extra smoker oven? The VarioSmoker allows you to cook and smoke food at the same time in your cooking system. This saves valuable time and space. Give meat, fish and vegetables aromatic smoke flavours and unmistakable colours, you can define these yourself according to your preferences.

In the iCombi Pro, the VarioSmoker is controlled intelligently via the USB interface. Once the VarioSmoker has been connected to the cooking system, cooking paths are displayed in the iCookingSuite, which ensures optimal smoking results.

Simply connect the iCombi Pro and VarioSmoker via USB, start the VarioSmoker and regulate it via the intelligent cooking paths. After just a few minutes of heating up, the intelligence of the iCombi Pro will deliver an optimal and professional cooking and smoking result. You can also use the VarioSmoker in all RATIONAL combi-steamers manufactured from 1997, but in manual mode.

This application manual will help you achieve optimal and professional cooking and smoking results both when using the intelligent cooking paths in the iCombi Pro and when smoking manually in RATIONAL combi-steamers.



Information:

- › It takes around 9 minutes for the first smoke to form.
- › If the option "New batch" is available, check whether the smoking chips need to be piled up.
- › We recommend a medium clean after a smoking process. You will find further cleaning tips for your VarioSmoker in your operating instructions.

General instructions for using the VarioSmoker successfully.

How the VarioSmoker works.

Fill the VarioSmoker with wood chips, place it in your iCombi Pro on a rack above or below the food and close the cooking cabinet door. If you are using the bottom rack level, slide another Gastronorm container above the VarioSmoker so that fat does not drip onto it.

Intelligent mode

1. Remove the protective cover on the power supply for the USB port.
2. Insert the USB connector into the power supply and the USB port on the cooking system.
3. Switch on the VarioSmoker with the mains switch. With the iCombi Pro, the smoker cooking paths are displayed in the iCookingSuite.
4.  Press the smoker button to display all the intelligent smoker cooking paths.
5. Start the desired cooking process. The VarioSmoker will be controlled automatically during the cooking path.

If you remove the USB cable from the power supply during operation, a message will appear on the display. The intelligent cooking path will continue without interruption and the VarioSmoker will be switched off. If the USB cable is reconnected, the VarioSmoker will restart in the intelligent cooking path.

Manual operation

Switch on the VarioSmoker with the mains switch. **The VarioSmoker will heat up and smoking will begin.**

Manual operating mode in the iCombi Pro

Once the VarioSmoker has been connected with the **USB cable** and switched on, **on and off** will be shown on the display. This means the VarioSmoker can be used at any time.

General information on smoking.

Smoking is a flavour-enhancement method which also extends the shelf life of food. Traditionally, smoking is used for meat and fish. Oily fish and meat types are especially suited for smoking. Bacon, pork belly, whole fish such as trout or mackerel are classic examples.

Various beef cuts, poultry, lamb, turkey or duck are likewise excellent products for smoking. There are also great options for vegetarian alternatives.

Below you will find some great application tips and ideas. Get inspired.

Ingredients for creating smoke.

The smoke flavour: real, original, individual. The VarioSmoker works with standard smoking materials such as wood chips or pellets. By selecting smoking materials, the temperature in the cooking cabinet and an appropriate preparation of your raw materials you can determine the aroma and intensity.

In order to give your food product an aromatic and natural smoke flavour, you can use wood chips or even dried herbs or spices. It is not necessary to soak the wood chips beforehand. Read the usage examples for ideas on the types of wood that are most suited for each product.

In the smoking paths, you have the option to select an **additional pre-smoking** in order to customise the intensity of the smoke aroma.

5 pre-smoking levels



Basic setting: without pre-smoking.

There are 5 smoking levels to choose from **each with 20 minutes** of smoking. Example: Smoking level 3 = 60 minutes.

Only use suitable and approved material for smoking. Also read the operating instructions enclosed.



Read and carefully follow the operating instructions enclosed, which contain the safety precautions and warranty terms and conditions.



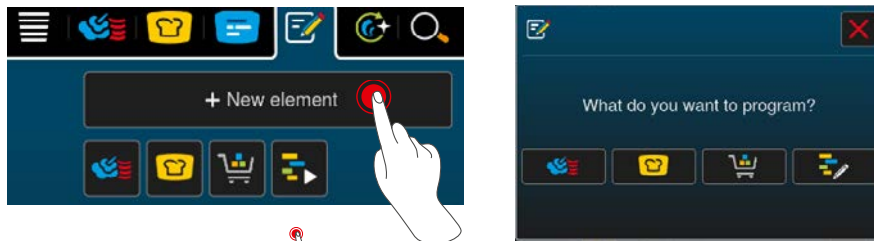
Manual smoking & manual programming.

Manual programming.

To be able to select the VarioSmoker or the smoking function when the VarioSmoker is not connected in the manual programming level, proceed as follows:

- › Press the button:  Settings
- › Press the button:  Cooking system
- › Press the button:  VarioSmoker: ON

Now press the button to  switch to programming mode.

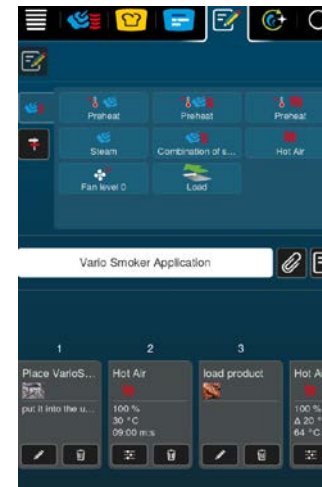


Next, press the button:  button and afterwards the  to then write your manual program with the available programming cards.

 The VarioSmoker preheats for 9 minutes. This time must be taken into account in manual programming.

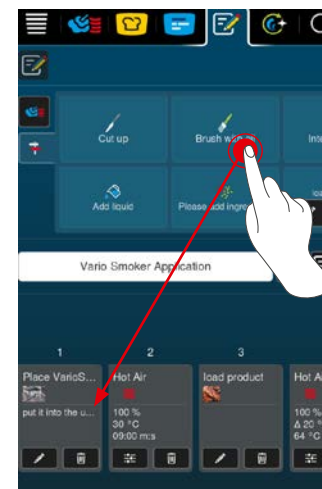


Now select your desired program cards and place them as a program step.



Press the button:  to activate the VarioSmoker for the selected program step. This must be activated separately for each program step.

 Press the button:  to open the selection area for further actions. Here you can, for example, store a note that names the load of the VarioSmoker. This results in a more detailed program step.



To save the entire process after naming, press the button: .

Optimal smoke generation in manual convection mode

Smoking in manual mode requires a high level of expertise to achieve the best possible results. Alternatively, we offer the smoking functions of the iCookingSuite for reproducible and reliable results. This provides specially adapted smoking cooking paths to optimise and simplify the entire smoking process.

Technical specifications

Once the VarioSmoker is connected to the USB cable and switched on, the VarioSmoker can be switched on and off in both manual and programming modes.

Controlling temperature, humidity and fan speed is critical to the quality of the end product. Incorrect humidity control can result in smoke not being retained in the cooking cabinet or escaping too quickly.

Recommended settings

To keep most of the smoke in the cooking cabinet, we recommend that you set the internal humidity to 100% in convection mode, so that the dehumidification flap remains closed. This ensures maximum smoke density and improves flavour formation on the product.

It is not recommended to set the humidity to 0% in convection mode when smoking with the VarioSmoker switched on. Otherwise, the optimised dehumidification process will flush all the smoke out of the cooking cabinet and the oxygen content may rise too high. Combined with a high fan speed, this can have a negative effect on the quality of the smoking process and may result in a short ignition of the smoke chips or shavings.

Benefits of the iCookingSuite smoke cooking paths

- › Automated processes: Pre-defined smoking paths ensure consistent quality without manual adjustment.
- › Easier to use: Even without extensive smoking knowledge, users can achieve optimal smoking results.
- › Energy efficiency: Targeted control of humidity, fan speed and flap opening to optimise energy consumption.

Drying of products

Would you like to dry your smoked products? To do this, the VarioSmoker must be deactivated in manual mode when the humidity setting is 0%.

Summary

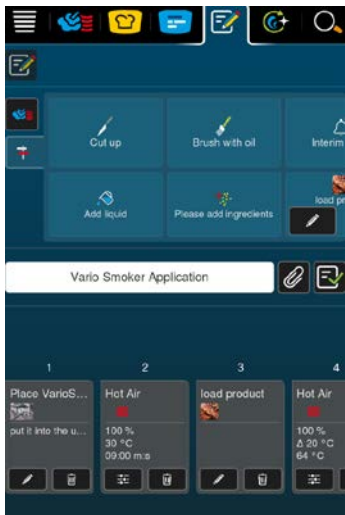
While smoking in manual mode requires a great deal of expertise, iCookingSuite offers a simple and effective solution for reproducible, perfect results in the iCombi Pro. With the right humidity, fan wheel and temperature control, the best results can be achieved. Using these functions in the right way will produce high quality smoking results in the professional kitchen.

Application examples for manual programming.

Pulled pork (see page 30 + 31 for recipe)

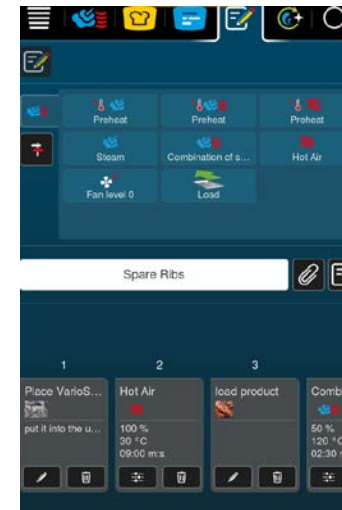


In manual programming, please note that the VarioSmoker requires a preceding program step to preheat. This takes approx. 9 minutes.



Spare ribs (see page 32 + 33 for recipe)

Here you can see an extract from a sample programming in iCombiPro.



The following program step can also include action requests.



Golden yellow skin from the smoke, and the meat underneath has a distinct spicy flavour.

Examples with fish.

The choice of fish is crucial to the quality when smoking, because not every fish is necessarily good for smoking. The protein and fat content and the individual flavour of the fish will determine how the flavour develops after smoking. A high fat content is usually helpful as the fish does not dry out even after smoking. Smoking leaner fish requires particular sensitivity as the exact combination of preparation and temperature is crucial.

When smoking fish, use freshly caught or deep-frozen fish where possible. For all applications, remove the gills and scales and clean the fish thoroughly.

Prior to smoking, the fish should either be placed in brine or be dry salted. Flavour the brine with spices such as bay leaf or juniper berries. The salt serves for cleaning and contributes to the typical distinct flavour. It produces the distinct saltiness and the characteristic smoked skin.

For dry salting, you can also use modern spice mixes such as basil, lime, orange or fresh bay leaves.

The following table summarises the possibilities for preparing fish.

Method	Dry salting	Wet salting	Brine
Preparation	Sprinkle and rub the fish with salt on the inside and outside and place it in a tub. Salt that becomes liquid must be able to drain off in this process.	Prepare a 5-8 percent cooking salt solution. To do this, dissolve 50-80 g of cooking salt in 1 litre of water. Prepare enough brine so the fish can lie loosely in the solution.	Dissolve as much salt in the water as is needed to reach the degree of saturation. Depending on the temperature, the salt content is 27-33 percent.
Time	The salting time is 1-2 hours.	The fish can stay in this solution at room temperature for around 12 hours.	Approx. 2 hours is enough.
Note	This method does not guarantee even salting. A fixed ratio of salt to fish mass is used.	The solution may only be used once (due to blood and mucus residues).	The solution may only be used once (due to blood and mucus residues)

Before smoking, rinse out and pat dry the fish.



Example with fish.

Smoked salmon.

Ingredients

for 64 portions

- › 8 salmon sides
- › 3-percent brine:
120 g salt,
4 litres of water
- › Lemon rind, tarragon
and dill
- › Apple wood chips

Instructions

Place the salmon pieces in the brine for 8 hours on the previous day. Drain the fish well and leave it to dry in a cold room for 12 hours.

Fill the VarioSmoker with wood chips, place it in your iCombi Pro on a rack above or below the food and close the cooking cabinet door. Select the appropriate setting for your cooking system. The program will start automatically in the iCombi Pro.

In the meantime, season the salmon with lemon rind, tarragon and dill and use an appropriate roasting and baking tray for cooking.

Once the VarioSmoker begins smoking and your RATIONAL combi-steamer asks you to load, place the salmon in the cooking cabinet and close the cooking cabinet door.

iCombi Pro settings

Cooking path



iCombi Classic settings

Pre-smoke

30 °C	20 min	30 %	Stage 2	80 °C	54 °C	100 %	Stage 3

Step 1

Accessories

- › RATIONAL roasting and baking tray





Example with fish.

Hot-smoked trout, mackerel.

Ingredients

for 16 portions

- › 8 trout
- › 3-percent brine:
120 g salt,
4 litres of water
- › Juniper berries, bay leaves, peppercorns, allspice
- › Beech chips, hickory chips

Instructions

Place the trout in the brine for 8 hours on the previous day. Drain the fish well and leave it to dry in the cool room for 12 hours.

Fill the VarioSmoker with wood chips, place it in your iCombi Pro on a rack above or below the food and close the cooking cabinet door. Select the appropriate setting for your cooking system. The program will start automatically in the iCombi Pro.

In the meantime, season the trout to taste and use a grid for cooking.

Once the VarioSmoker begins smoking and your RATIONAL combi-steamer asks you to load, place the salmon in the cooking cabinet and close the cooking cabinet door. You can place the fish on a CNS grid or hang it on a hook in the cooking cabinet.

iCombi Pro settings

Cooking path



iCombi Classic settings

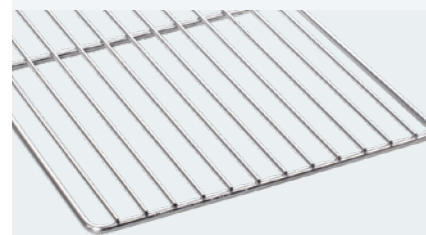
Pre-smoke

30 °C	20 min	30 %	Stage 2	150 °C	65 °C	100 %	Stage 3

Step 1

Accessories

- › RATIONAL CNS grid





Create flavours and intensity according to your taste.

Examples with poultry.

Poultry includes chicken, duck, goose, pigeon, quail and turkey. Due to the low fat content and the relatively high proportion of protein, poultry is a popular food. However, poultry meat does have a tendency to become dry.

A gentle cooking process combined with the VarioSmoker is therefore ideal for preparing poultry meat.



Example with poultry.

Smoked grilled chicken.

Ingredients

for 24 portions

- › 12 grilled chickens
- › 50 g raw sugar
- › 30 g paprika, sweet
- › 30 g onion powder
- › 30 g mustard powder
- › 20 g garlic powder
- › 30 g thyme
- › 50 g sea salt
- › 30 g black peppercorns, crushed
- › Cherry wood chips

Instructions

Prepare a spice mix from the spices and rub it into inside and outside of the chicken.

Fill the VarioSmoker with wood chips, place it in your iCombi Pro on a rack above or below the food and close the cooking cabinet door.

Select the appropriate setting for your cooking system. The program will start automatically in the iCombi Pro.

Use the chicken superspike for cooking.

iCombi Pro settings

Cooking path



iCombi Classic settings

Preheat



160 °C



60 %



Stage 2

Step 1



150 °C



90 %



72 °C



Stage 3

Step 2



150 °C



40 %



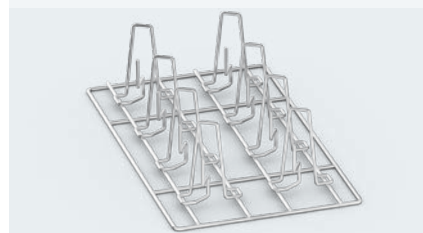
88 °C



Stage 3

Accessories

- › Chicken superspike





Example with poultry.

Smoked turkey breast.

Ingredients for 24 portions

- › 2.4 kg turkey breast
- › 6-percent brine:
4 litres of apple juice,
120 g salt,
120 g sugar
- › Zest one each of
untreated lemon and
orange, 1 bunch of
chopped parsley (add
to the brine)
- › 3 tbsp black
peppercorns
- › 1 tbsp ground aniseed
- › 40 g paprika, sweet
- › 2 tbsp ground
mustard seeds
- › 3 tbsp brown sugar
- › 8 Garlic cloves
- › Juniper wood chips

Instructions

Bring the brine to the boil and then chill it. Place the turkey breast in the brine in the cool room for 12 hours. Then take the turkey breast out of the brine. Dry it for another 6 hours in the cold room.

Prepare a spice mix from the ground coriander, pepper, aniseed, paprika, ground peppercorns, brown sugar and fresh garlic.

Fill the VarioSmoker with wood chips, place it in your iCombi Pro on a rack above or below the food and close the cooking cabinet door. Select the appropriate setting for your cooking system. The program will start automatically in the iCombi Pro.

In the meantime, season the turkey breast with the spice mix and use a CNS grid for cooking.

iCombi Pro settings

Cooking path



iCombi Classic settings

Pre-smoke

30 °C	20 min	30 %	Stage 2	120 °C	60 °C	100 %	Stage 2

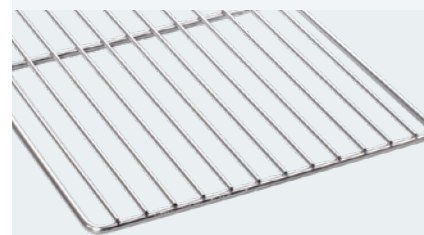
Step 1

Step 2

110 °C	72 °C	80 %	Stage 2

Accessories

- › RATIONAL CNS grid





Example with poultry.

Smoked duck breast.

Ingredients

for 6 portions

- › 6 duck breasts
- › 3-percent brine:
½ litre of orange juice,
½ litre of water,
30 g salt
- › Zest of one untreated
orange (add to the
brine)
- › Rosemary
- › Oak wood chips,
orange wood

Instructions

Place the duck breast in the brine for 12 hours. After this, leave the breast on a CNS grid for 2 hours to air dry.

Fill the VarioSmoker with wood chips, place it in your iCombi Pro on a rack above or below the food and close the cooking cabinet door. Select the appropriate setting for your cooking system. The program will start automatically in the iCombi Pro.

In the meantime, season the duck breast with the fresh rosemary and use a CNS grid for cooking.

iCombi Pro settings

Cooking path



iCombi Classic settings

Pre-smoke

30 °C	20 min	30 %	Stage 2	190 °C	80 %	3 min	Stage 3

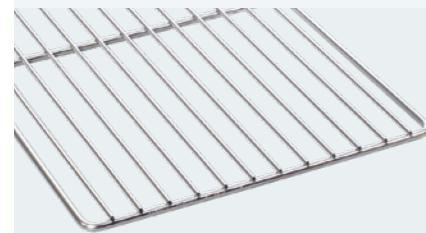
Step 1

Step 2

150 °C	80 %	68 °C	Stage 3

Accessories

- › RATIONAL CNS grid





Example with poultry.

Smoked chicken legs.

Ingredients

for 10 portions

- › 10 chicken legs
- › 6-percent brine:
120 g salt,
2 litres of water
- › Salt, sugar, madras
curry powder and
ground paprika
(sweet)
- › Apple wood chips

Instructions

Place the chicken legs in the brine for 24 hours. After this, leave the chicken legs on a CNS grid in cold room to dry for 12 hours.

Fill the VarioSmoker with wood chips, place it in your iCombi Pro on a rack above or below the food and close the cooking cabinet door. Select the appropriate setting for your cooking system. The program will start automatically in the iCombi Pro.

In the meantime, season the chicken legs with salt, sugar, madras curry powder and ground paprika, and use a roasting and baking tray for cooking.

iCombi Pro settings

Cooking path



iCombi Classic settings

Pre-smoke

30 °C	20 min	30 %	Stage 2	140 °C	84 °C	100 %	Stage 4

Step 1

Accessories

- › RATIONAL roasting and baking tray





This special method produces extremely tender meat with smoky aromas.

Examples with meat.

In principle, you can use any meat for smoking.

One small exception is cured meat, which should not be grilled or processed at high temperatures because of the curing salts they contain. Beef, pork, poultry and lamb are good options for smoking.

Pulled pork, beef brisket and spare ribs are now the most well-known meats used for smoking. Beef brisket in particular has recently become very popular.

This is made by cooking and smoking beef brisket. It is the time that makes the beef brisket so irresistible. Pulled pork is where the pork meat has been cooked and pulled apart. Here too, the time is what produces the delicious result. It is made by cooking a pork shoulder in the cooking system for up to 11 hours. Spare ribs are also known as baby back ribs. They are succulent and meaty and are also cooked in the cooking system for several hours and then smoked with the VarioSmoker.



Example with meat.

Pork neck/ shoulder (pulled pork).

Ingredients

for 18 portions

- › 3 kg pork neck/
shoulder
- › 60 g mild red paprika
- › 2 tsp cayenne pepper
- › 4 tsp garlic powder
- › 2 tsp black
peppercorns
- › 2 tsp salt
- › 2 tbsp brown sugar
- › 2 tsp cumin
- › 2 tsp onion powder
- › 1 tsp ground ginger
- › Hickory chips, oak
chips

Instructions

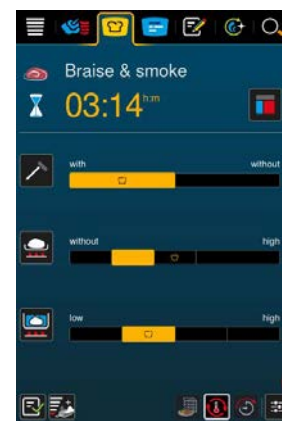
Mix all ingredients for the rub and rub it evenly into the pork meat. Vacuum pack the meat and place it in the cold room for 12 hours.

Fill the VarioSmoker with wood chips, place it in your iCombi Pro on a rack above or below the food and close the cooking cabinet door. Select the appropriate setting for your cooking system. The program will start automatically in the iCombi Pro.

Use a granite-enamelled container for cooking.

iCombi Pro settings

Cooking path



iCombi Classic settings

Pre-smoke

30 °C	20 min	30 %	Stage 2	150 °C	20 min	80 %	Stage 4

Step 2

110 °C	83 °C	100 %	Stage 3	110 °C	60 min	100 %	Stage 3

Step 1

Step 3

Accessories

- › RATIONAL container, granite-enamelled



Tip:



Manual cooking:
Also possible with
Delta-T cooking.



Example with meat.

Smoked spare ribs.

Ingredients

for 12 portions

- › 12 spare ribs
- › 12 tbsp medium mustard
- › 12 tbsp Worcestershire sauce
- › 12 tsp coarse sea salt
- › 12 tsp cane sugar
- › 12 tsp chilli powder
- › 6 tsp garlic powder
- › 6 tsp freshly ground black pepper
- › Apple wood chips

Instructions

Mix the ingredients for the spice paste and evenly rub it into the ribs; season the meat side more than the bone side.

Fill the VarioSmoker with wood chips, place it in your iCombi Pro on a rack above or below the food and close the cooking cabinet door. Select the appropriate setting for your cooking system. The program will start automatically in the iCombi Pro.

Use the ribs rack for cooking. Remove the VarioSmoker from the iCombi for gratinating.

iCombi Pro settings

Cooking path



iCombi Classic settings

Pre-smoke

30 °C	20 min	30 %	Stage 2	120 °C	150 min	50 %	Stage 3

Step 1

Glaze

Take out and marinate the spare ribs. Remove the VarioSmoker from the cooking cabinet.

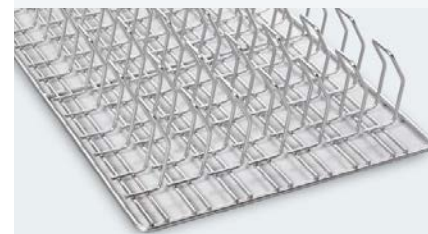
Preheat

Step 2

260 °C	40 %	Stage 4	255 °C	15 min	40 %	Stage 4

Accessories

- › RATIONAL spare rib rack





Example with meat.

Smoked brisket.

Ingredients

for 35 portions

- › 7 kg beef brisket (point and flat)
- › Salt, pepper
- › Hickory chips

Instructions

Rub the beef brisket with salt and crushed pepper.

Fill the VarioSmoker with wood chips, place it in your iCombi Pro on a rack above or below the food and close the cooking cabinet door. Select the appropriate setting for your cooking system. The program will start automatically in the iCombi Pro.

Use a granite-enamelled container for cooking.

iCombi Pro settings

Cooking path



iCombi Classic settings

Pre-smoke

			
30 °C	20 min	30 %	Stage 2

Step 1

			
140 °C	60 °C	100 %	Stage 2

Step 2

			
110 °C	72 °C	80 %	Stage 2

Accessories

- › RATIONAL container, granite-enamelled



Tip:



Manual cooking:
Also possible with
Delta-T cooking.



Example with vegetables.

Smoked sweet potato.

Ingredients

- › 1 kg sweet potatoes
- › Salt
- › Apple wood chips

Instructions

Peel the sweet potato and dice. First steam for 15 minutes. Leave to cool after steaming, as the humidity has to dry out.

Fill the VarioSmoker with wood chips, place it in your iCombi Pro on a rack above or below the food and close the cooking cabinet door. Select the appropriate setting for your cooking system. The program will start automatically in the iCombi Pro.

Use a granite-enamelled container for cooking.

iCombi Pro settings

Cooking path



iCombi Classic settings

Pre-smoke

							
30 °C	20 min	30 %	Stage 2	140 °C	20 min	100 %	Stage 3

Step 1

Accessories

- › RATIONAL container, granite-enamelled



Tip:



Manual cooking:
Also possible with
Delta-T cooking.



Example with vegetables.

Smoked colourful vegetables.

Ingredients

- › 10 tomatoes
- › 3 Onions
- › 150 g red chilli
- › 5 bulbs of garlic
- › 3 yellow and 3 red peppers
- › Sunflower oil
- › Salt
- › Apple wood chips

Instructions

Fill the VarioSmoker with wood chips, place it in your iCombi Pro on a rack above or below the food and close the cooking cabinet door. Select the appropriate setting for your cooking system. The program will start automatically in the iCombi Pro.

Slice or halve your vegetables as required and season with a little salt and sunflower oil. Use a RATIONAL roasting and baking tray for cooking. Select the specified settings. Once the VarioSmoker begins smoking and your RATIONAL cooking system asks you to load, place the vegetables in the cooking cabinet and close the cooking cabinet door. Serve the vegetables as a side dish or make a salsa out of them.

iCombi Pro settings

Cooking path



iCombi Classic settings

Pre-smoke

30 °C	20 min	30 %	Stage 2	150 °C	100 %	20 min	Stage 3

Step 1

Accessories

- › RATIONAL roasting and baking tray





Preserving, flavouring and seasoning food.

Examples with low-temperature smoking.

With the VarioSmoker, you can gently smoke in the temperature range between 30 °C and 40 °C in the iCombi Pro. This is because the fan wheel only rotates slowly and no heat is used.

The benefit: The gentle preparation method preserves the nutrients, extends the shelf life of the food and obtains the typical smoked flavour.

Tip:



In order to ensure a low cooking cabinet temperature from the start, the iCombi Pro will perform a "cool down" at the beginning.

In order to achieve an even lower temperature, a container with ice can be placed on the lowest rack.



Example with fish.

Smoked salmon.

Ingredients

for 64 portions

- › 8 salmon sides
- › 3-percent brine:
120 g salt,
4 litres of water
- › Zest of one each of
untreated lemon, lime
and orange
- › Apple wood chips

Instructions

Place the salmon sides in the brine for 8 hours on the previous day. After this, dry well and leave to it dry in a cold room for 12 hours.

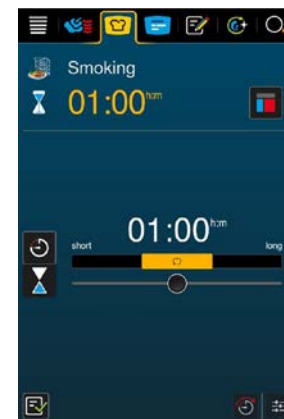
Fill the VarioSmoker with wood chips, place it in your iCombi Pro on a rack above or below the food and close the cooking cabinet door. Select the specified setting. The program will start automatically in the iCombi Pro.

In the meantime, season the salmon with the rind and add other spices as required, and use a RATIONAL roasting and baking tray for cooking.

Once the VarioSmoker begins smoking and your RATIONAL cooking system asks you to load, place the salmon in the cooking cabinet and close the cooking cabinet door.

iCombi Pro settings

Cooking path



Accessories

- › RATIONAL container, stainless steel





Example with poultry.

Smoked duck breast.

Ingredients

for 6 portions

- › 6 duck breasts
- › 3-percent brine:
½ litre of orange juice,
½ litre of water,
120 g salt
- › Zest from one
untreated orange
- › Rosemary
- › Juniper wood chips,
orange wood

Instructions

Place the duck breast in the brine for 12 hours. After this, place on a grid for 2 hours to air dry.

Fill the VarioSmoker with wood chips, place it in your iCombi Pro on a rack above or below the food and close the cooking cabinet door. Select the specified setting. The program will start automatically in the iCombi Pro.

In the meantime, season the duck breast with the fresh rosemary and use a CNS grid for cooking.

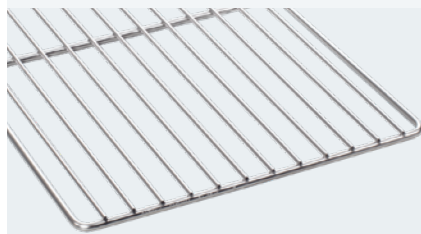
iCombi Pro settings

Cooking path



Accessories

- › RATIONAL CNS grid





Example with (soy) milk.

Smoked cheese or tofu.

Ingredients

- › Cheese or tofu
- › Apple wood chips, olive wood chips

Instructions

Fill the VarioSmoker with wood chips, place it in your iCombi Pro on a rack above or below the food and close the cooking cabinet door. Select the specified setting. The program will start automatically in the iCombi Pro.

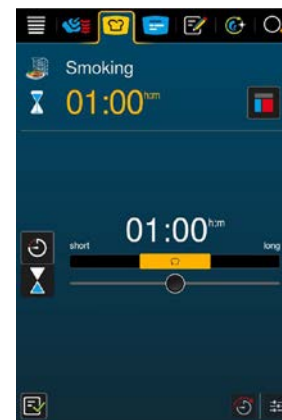
In the meantime, season the cheese or tofu as required. You can use rosemary, thyme or sage.

Once the VarioSmoker begins smoking and your RATIONAL cooking system asks you to load, place the cheese or tofu in the cooking cabinet and close the cooking cabinet door.

Use a suitable roasting and baking tray for cooking.

iCombi Pro settings

Cooking path



Accessories

- › RATIONAL container, stainless steel



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