

Specification/Data sheet

VarioSmoker



- 60.75.367 - connector type B (NEMA 5-15P)

Description

Give meat, fish and vegetables aromatic smoke flavours and unmistakable colours, you can define these yourself according to your preferences. The VarioSmoker allows you to cook and smoke food at the same time. This saves time, space and purchasing costs. A special smoker is no longer required.

Features

- Can be used in manual mode in all RATIONAL combi-steamers manufactured from 1997.
- Automatic control of the VarioSmoker by intelligent cooking paths in the iCombi Pro via the USB interface.
- Can be used in all unit sizes, except for floor units type 20-2/1, XS 6-2/3
- Use of all conventional smoking materials.

Technical Specifications

- Ratings: 100-240V 50Hz/ 60Hz, 165 W
- VarioSmoker smoking box: LxWxH: 438 x 121.2 x 69 mm / 17.2 x 4.8 x 2.7 inch
- Power supply unit: LxWxH: 260.7 x 110.4 x 91 mm / 10.3 x 4.3 x 3.6 inch
- Weight of VarioSmoker (smoking box): 1530 g
- Weight of power supply unit: 1190 g
- Certifications: UL, CE

Special characteristics

- The automatic control of the VarioSmoker by intelligent cooking paths is possible in the iCombi Pro. These become active with the USB connection. The intelligence of the iCombi Pro provides for an optimal and professional cooking and smoking result in no time.

Material

- Smoking box: stainless steel (CNS 1.4301)
- Power supply unit: plastic PA6 Durethan
- Bracket: stainless steel (CNS 1.4301)

Equipment

- Smoker box with power supply connection cable
- USB connection cable
- Power supply unit
- Power supply bracket
- Application manual

Note

- The VarioSmoker must not be operated outside of the cooking system and only under an operational exhaust system. The smoke gases must be discharged from the building by the exhaust air system.
- Due to the shock hazard, the power supply unit may no longer be operated if the housing is damaged.