

VarioSmoker

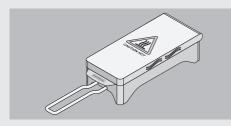


VarioSmoker.

Tasty and natural smoky flavours.

Give meat, fish and vegetables an aromatic smoky flavour and unmistakable colours. Your products will be given a natural smoky flavour, which you can regulate exactly how you like.

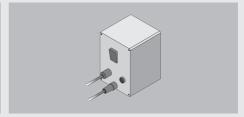
Scope of delivery and use



Smoking appliance

Natural smoky flavour:

Genuine and original with a individual touch. The VarioSmoker works with conventional smoke materials, such as wood chips or pellets. Natural burning substances are used to achieve the right aroma and smoke intensity. By varying the temperature and preparation time you can change the flavour and intensity according to your wishes!



Power supply

Plug & Play. Start smoking foods straight away. The VarioSmoker can be used as an accessory in all RATIONAL appliances built since 1997: from ClimaPlus Combi[®], CombiMaster[®], CombiMaster[®] Plus to all SelfCookingCenter[®] models.

You can start smoking right away – installation of the VarioSmoker takes a matter of minutes. Whether in manual mode or using the proven SelfCookingCenter® intelligence: everything is possible. The VarioSmoker can be used in all RATIONAL appliance sizes except in the standalone unit model 202.





Anyone with a RATIONAL appliance can now prepare smoked foods without a smoking chamber. The new VarioSmoker makes this possible, which you can use as an accessory in your appliance. Quick, easy and cost-efficient.

The VarioSmoker allows you to cook and smoke food at the same time. This saves time, space and purchase costs as you no longer need an extra smoking appliance.

Our operating instructions for the VarioSmoker and detailed recommendations on preparation provide the perfect introduction to help you smoke food. And your menu will also become more exciting!





Multifunctional bracket

Always tidy: Easy to store accessory in five different models.

The VarioSmoker comes supplied with a bracket with five different fastening options available: Using the bracket and two adapter parts, the VarioSmoker transformer can be fastened to a RATIONAL stand, a standalone appliance, a Combi-Duo applianceconfiguration and to a building wall. Or you can conveniently hang the smoking box onto the bracket when it is not in use.

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Application manual

The easy introduction to perfectly smoked foods.

The application manual supplied with the box provides delicious recipes and tips for achieving the perfect cooking parameters. You are guaranteed professional and cooking results the very first time you use the appliance.

The VarioSmoker can be used in all RATIONAL appliance sizes, except in the standalone appliance 202.

The VarioSmoker must not be operated outside of the appliance and only under an operational exhaust system. The smoke gases must be discharged away from the building by the exhaust air system.















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