

A close-up photograph of various roasted vegetables on a dark metal tray. The vegetables include a large yellow bell pepper, a red bell pepper, a whole roasted tomato, a roasted eggplant, a roasted onion, a roasted garlic head, and several smaller red and yellow peppers. The vegetables are charred and glistening, suggesting they have been roasted in an oven or smoker.

VarioSmoker.

Application manual
for iCombi® Pro and
iCombi® Classic.



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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 smoky 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 guarantee an optimal smoking result.

To do this, 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 [icon "New batch"] "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 the food and close the cooking cabinet door.

Intelligent mode

1. Remove the protective cover on the power supply for the USB port.
2. Connect the USB plug with the power supply and the USB port on the cooking system.
3. Switch on the VarioSmoker with the mains switch.
In the iCombi Pro, the smoking cooking paths are displayed in the iCookingSuite.
4.  Press the smoker button to display all intelligent smoking cooking paths.
5. Start the desired cooking path. 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 mode

Once the VarioSmoker has been connected with the **USB cable** and switched on, the display include the **on and off** indication. 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.

But various beef cuts, poultry, lamb, turkey or duck are 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 messages and warranty terms and conditions.



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

Usage 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 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.

Methods	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.



Usage example with fish.

Smoked salmon.

Ingredients

for 64 portions

- › 8 salmon sides
- › 3% brube: 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 the cold room for 12 hours.

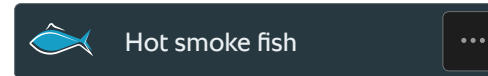
Fill the VarioSmoker with wood chips, place it in your iCombi Pro on a rack above the food and close the cooking cabinet door. Select the appropriate setting for your cooking system. The program will start automatically in the iCombi Pro.

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				Step 1			
							
30 °C	18 min	30%	Stage 2	80 °C	66 °C	100%	Stage 3

Accessories

- › RATIONAL Roasting and baking tray





Usage example with fish.

Hot-smoked trout, mackerel.

Ingredients

for 16 portions

- > 8 trout
- > 3% 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 cold room for 12 hours.

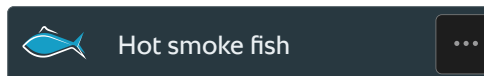
Fill the VarioSmoker with wood chips, place it in your iCombi Pro on a rack above the food and close the cooking cabinet door. Select the setting for your cooking system. The program will start automatically in the iCombi Pro.

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

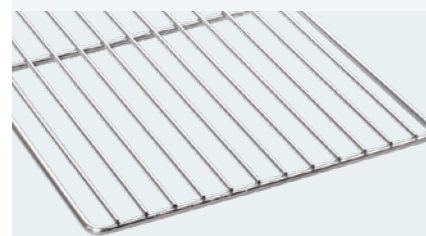


iCombi Classic settings

Pre-smoke			Step 1			
150 °C	30%	Stage 3	150 °C	65 °C	100%	Stage 3

Accessories

- > RATIONAL CNS grid





Create the aromas and intensity according to your taste.

Usage examples for 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.



Usage example for 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 coarsely ground black pepper
- › Cherry wood chips

Instructions

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

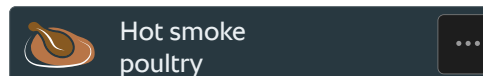
Fill the VarioSmoker with wood chips, place it in your iCombi Pro on a rack above the food and close the cooking cabinet door.

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

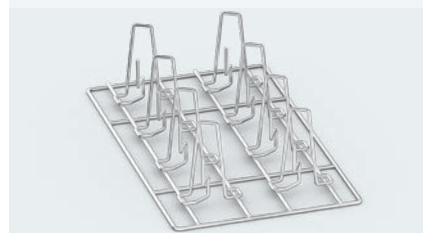


iCombi Classic settings

Pre-smoke		Step 1				
						
194 °C	60%	Stage 2	140 °C	90%	72 °C	Stage 3
Step 2						
						
140 °C	40%	88 °C	Stage 3			

Accessories

- › Chicken superspike





3

Usage example for poultry.

Smoked turkey breast.

Ingredients

for 24 portions

- › 2.4 kg turkey breast
- › 6% 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 cold 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 the food and close the cooking cabinet door. Select the 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

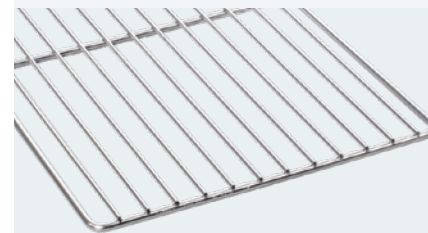
Hot smoke turkey ⋮

iCombi Classic settings

Pre-smoke				Step 1			
30 °C	18 min	30%	Stage 2	120 °C	60 min	100%	Stage 2
Step 2							
110 °C	72 °C	80%	Stage 2				

Accessories

- › RATIONAL CNS grid





Usage example for poultry.

Smoked duck breast.

Ingredients

for 6 portions

- › 6 duck breasts
- › 3% brine:
 - ½ litre orange juice,
 - ½ litre water,
 - 30 g salt
- › For the brine: Zest from one untreated orange
- › Rosemary
- › Oak wood chips, orange wood

Instructions

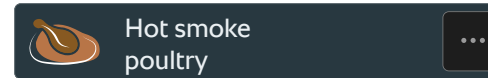
Place the duck breast in the brine for 12 hours. After this, leave the breast on a CNS grid for 2 hours to air dry.

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

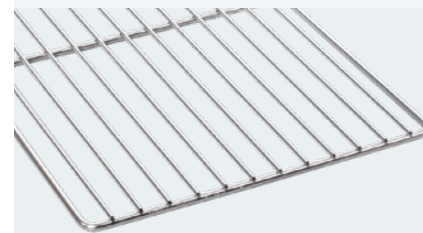


iCombi Classic settings

Pre-smoke				Preheat			
30 °C	18 min	30%	Stage 2	188 °C	60 %	Stage 3	
Step 1				Step 2			
188 °C	80%	3 min	Stage 3	150 °C	80%	68 °C	Stage 3

Accessories

- › RATIONAL CNS grid





Usage example for poultry. Smoked chicken legs.

Ingredients for 10 portions

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

Instructions

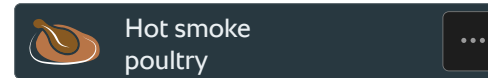
Place the chicken legs in the brine for 24 hours. After this, leave the chicken legs on a CNS grid in cold room to dry for 12 hours.

Fill the VarioSmoker with wood chips, place it in your iCombi Pro on a rack above 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 (sweet) and use a roasting and baking tray for cooking.

iCombi Pro settings

Cooking path



iCombi Classic settings

Pre-smoke				Step 1			
30 °C	18 min	30%	Stage 4	140 °C	84 °C	100%	Stage 2

Accessories

- › RATIONAL Roasting and baking tray





This special method produces extremely tender meat with smoky aromas.

Usage 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 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.



Usage 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 pepper
- › 2 tsp salt
- › 2 tbsp brown sugar
- › 2 tsp cumin
- › 2 tsp onion powder
- › 1 tsp ground ginger
- › Hickory chips, oak chips

Instructions

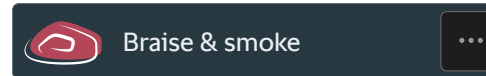
Mix all ingredients for the rub and rub it evenly into the pork meat. Vacuum pack the meat and place it in the cold room for 12 hours.

Fill the VarioSmoker with wood chips, place it in your iCombi Pro on a rack above 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				Preheat			
30 °C	18 min	30%	Stage 2	150 °C	100%	Stage 3	
Step 1				Step 2			
150 °C	20 min	80%	Stage 3	110 °C	83 °C	100%	Stage 3
Step 3							
110 °C	60 min	100%	Stage 2				

Accessories

- › RATIONAL container, granite-enamelled



Tip:



Manual cooking:
Delta-t cooking possible
as well.



Usage example with meat.

Smoked spare ribs.

Ingredients

for 12 portions

- › 12 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

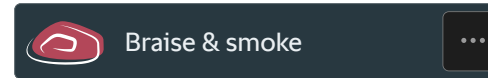
Mix the ingredients for the spice paste and evenly rub it into the ribs; season the meat side more than the bone side.

Fill the VarioSmoker with wood chips, place it in your iCombi Pro on a rack above 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.

iCombi Pro settings

Cooking path



iCombi Classic settings

Preheat			Step 1				Glaze
							Marinate spare ribs.
130 °C	50%	Stage 3	121 °C	150 min	50%	Stage 3	
Preheat			Step 2				
260 °C	40 %	Stage 3	255 °C	150 min	40 %	Stage 3	

Accessories

- › RATIONAL Roasting and baking tray





Usage example with meat.

Smoked brisket.

Ingredients

for 35 portions

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

Instructions

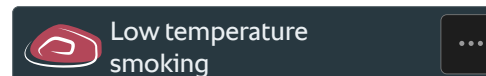
Rub the beef brisket with salt and crushed pepper.

Fill the VarioSmoker with wood chips, place it in your iCombi Pro on a rack above 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	18 min	30%	Stage 2

Step 1

			
140 °C	60 min	100%	Stage 2

Step 2

			
110 °C	72 °C	80%	Stage 2

Accessories

- › RATIONAL container, granite-enamelled



Tip:



Manual cooking:
Delta-t cooking possible
as well.



Usage example with vegetables. Smoked sweet potato.

Ingredients

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

Instructions

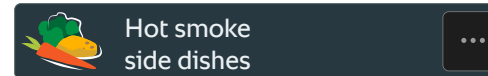
Peel the sweet potato and dice. First steam for 15 minutes. Leave to cool after steaming, as the humidity has to dry out.

Fill the VarioSmoker with wood chips, place it in your iCombi Pro on a rack above 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				Step 1			
30 °C	18 min	30%	Stage 2	140 °C	20 min	100%	Stage 2

Accessories

- › RATIONAL container, granite-enamelled



Tip:



Manual cooking:
Delta-t cooking possible
as well.



Usage 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 each
- › Sunflower oil
- › Salt
- › Apple wood chips

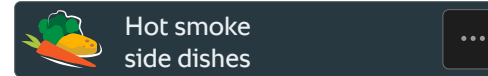
Instructions

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








Slice and halve your vegetables as required and season with a little salt and olive oil. Use a suitable roasting and baking tray for cooking. Select the settings provided below. 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

Preheat			Step 1			
						
30 °C	30%	Stage 3	150 °C	100%	20 min	Stage 3

Accessories

- › RATIONAL Roasting and baking tray





Preserve, flavour, refine food.

Usage examples for 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 produce a low cooking cabinet temperature, 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.



Usage example with fish.

Smoked salmon.

Ingredients

for 64 portions

- › 8 salmon sides
- › 3% 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 dry in the cold room for 12 hours.

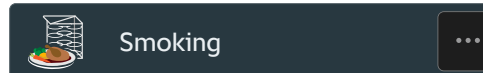
Fill the VarioSmoker with wood chips, place it in your iCombi Pro on a rack above the food and close the cooking cabinet door. Select the appropriate setting for your cooking system. The program will start automatically in the iCombi Pro.

In the meantime, season the salmon with 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 Roasting and baking tray





Usage example for poultry.

Smoked duck breast.

Ingredients

for 6 portions

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

Instructions

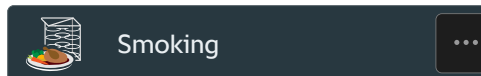
Place the duck breast in the brine for 12 hours. After this, place on a grid for 2 hours to air dry.

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

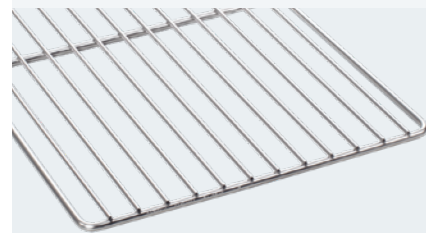
iCombi Pro settings

Cooking path



Accessories

- › RATIONAL CNS grid





Usage example with milk/soya 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 the food and close the cooking cabinet door. Select the setting for your cooking system. The program will start automatically in the iCombi Pro.

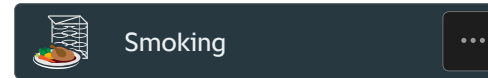
In the meantime, season the cheese or tofu as required. You can use rosemary, thyme or sage.

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 Roasting and
baking tray



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