



VarioSmoker

Operating Instructions



Dear Customer,

Congratulations on your new VarioSmoker accessory.

Thanks to an easy, understandable, and robust operation, you will achieve inspiring smoke results in no time at all.

Good luck and have fun with your selected smoke flavoring!



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Explanation of the pictograms



Danger!

Imminently hazardous situation, which, if not avoided, will result in severe injuries or death.



Warning!

Potentially hazardous situation, which, if not avoided, may result in serious injury or death.



Caution!

Potentially hazardous situation, which, if not avoided, may result in slight or minor injuries.



Corrosive substances



Risk of fire!



Risk of burning!



Note:

Damage may be caused if this is ignored.



Handy tips for everyday use.



Read the manual carefully prior to initial start-up.



The maximum rack height is 160 cm.

Initial start-up

Your new VarioSmoker accessory was developed to smoke food in our combi-steamers. The VarioSmoker can be used with our current, as well as our previous combi-steamer generations (from CPC-Line 1997). The VarioSmoker can be used in all unit sizes except in the 202 floor model.

Please note the following instructions for the start-up:

- Please completely remove all of the protective plastic films and packaging before start-up.
- Carefully read all instructions in the operating and installation manual and in the separate conversion instructions.
- The power voltage must match with the information on the label type. Connect the power supply unit only to the power sockets with protective earth.
- Please only use the recommended wood chips for smoking.
- Place the VarioSmoker on a flat GN container at the top or bottom level of the hinging racks.
- **The VarioSmoker must only be operated under a powered exhaust system.**



Risk of fire!

- *Please remove all of the packaging completely!*
- *Do not use sawdust or dust raising materials for smoking!*
- *Avoid opening the cabinet door while you are smoking in the unit. The introduction of fresh air in the cooking cabinet may cause the wood chips to start on fire!*

Safety Instructions and Liability

Keep this manual handy, so that it can always be consulted by anyone using the VarioSmoker.

This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.

Damage caused by the use of pointed, sharp, or other objects will invalidate the warranty. We recommend training your staff regularly to avoid the risk of an accident or damage to the VarioSmoker. Operators must also receive regular safety instruction.



Warning!

Incorrect installation, servicing, maintenance, cleaning, or modifications to the VarioSmoker may result in damage, injury, or death. Read these operating instructions carefully before you start to use the VarioSmoker.

Compare the voltage specified on the label of the VarioSmoker with the power of the installation. If necessary, use a plug adapter for the connection of the VarioSmoker. The VarioSmoker must only be used to smoke food in catering establishments. Any other use is not intended and is therefore considered dangerous.

It must not be used to cook food containing flammable materials (e.g. adding alcohol). Substances with a low flash point can ignite spontaneously - risk of fire!



Warning!

Daily checks before switching on and use

- *Make sure that there are no residues of food and heavy dirt on the VarioSmoker before you start smoking. Remove any residue – risk of ignition!*
- *Lock the air baffle at the top and bottom as per the instructions - risk of injury from the rotating fan wheel.*
- *Make sure that the hinging racks or mobile oven rack are correctly locked in place in the cooking cabinet.*

Safety Instructions and Liability



Warning!

Safety instructions during use

- *The VarioSmoker must **not** be operated outside of the unit and **only under an operational** exhaust system. The fume from the exhaust system must be evacuated from the building.*
- *Air circulation systems, such as the UltraVent, are not suitable with the VarioSmoker because the direct connection to the exhaust is missing.*
- *The VarioSmoker's power supply must be properly routed during the operation - risk of falling! (cable to power socket and cable from VarioSmoker to power supply)*
- *Always open the cooking cabinet door very slowly (hot vapors and fume) – risk of burns!*
- *Always wear thermal protective clothing to hold the VarioSmoker and other objects in the hot cooking cabinet – risk of burns!*
- *The external temperatures of the VarioSmoker may exceed 140 °F (60 °C). Only touch the VarioSmoker at the controls – risk of burns!*
- *Cool-down mode – do not use the cool-down function while using of the VarioSmoker in the unit – risk of injury and fire!*
- *Do not store highly flammable or combustible materials near the VarioSmoker – risk of fire!*
- *Always place the VarioSmoker's power supply (transformer) outside of the cooking cabinet.*
- *Do not place the power supply unit on the cover of the unit.*
- *The VarioSmoker's plug to the power supply must not be heated in the cooking cabinet.*
- *Do not use sawdust or dust raising materials for the smoke! The use of unsuitable material for the smoking function could result in a fire explosion and serious damage to the VarioSmoker and the unit! - Risk of Inflammation of wood dust in the cooking cabinet!*
- *Do not overfill the VarioSmoker with wood chips. Not closing the cover may lead to the wood chips bursting into flames - risk of fire!*
- *Avoid opening the cabinet door during the smoking function. Do not open the fresh air intake of the unit during the smoking function. The introduction of fresh air in the cooking cabinet may cause the wood chips to burst into flame - risk of fire!*
- *Always open the cover of the VarioSmoker very slowly (hot vapors and fumes) - risk of burns!*
- *Dispose the hot ash only in a fireproof dustbin - risk of fire!*

Safety Instructions and Liability



Risk of fire!

Never lay the connection cable over the VarioSmoker smoker box. Danger of cable fire!



Liability

Installations and repairs that are not carried out by authorized specialists, not using genuine spare parts, and/or any technical change that is not approved by the manufacturer will invalidate the manufacturer's warranty and product liability.

Care, Inspections, Maintenance, and Repair

Your VarioSmoker must be cleaned after every use to maintain the high quality of the stainless steel, for hygiene reasons, and to avoid operating faults. To do this, follow the instructions in the “Cleaning” section.



Warning!

If the VarioSmoker is not cleaned or is not cleaned well enough, deposits of grease and/or food residues may catch on fire – risk of fire!

- Do not use a high pressure cleaner to clean the VarioSmoker.
- Do not use CleanJet® to clean the VarioSmoker.
- Do not treat the VarioSmoker with acids or expose to acid fumes since this will damage the passivated coating of the nickel-chromium steel and the VarioSmoker might discolor.
- Only use commercial cleaning agents for professional kitchens and note the warnings of the manufacturer.
- Do not use scouring products or scratchy cleaning agents.
- Do not use, also for your own protection, any caustic cleaning agent for the manual cleaning.
- Daily cleaning of the cooking cabinet seal with a non-abrasive cleaning agent will extend the service life and avoid undesirable odors.

Inspection, Maintenance, and Repair

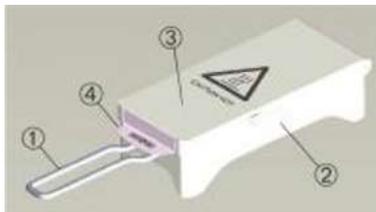


Danger – high voltage

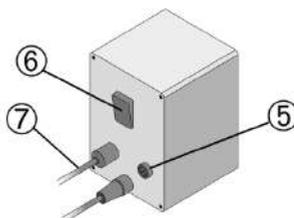
- Inspection, maintenance, and repair work may only be carried out by qualified technicians.
- The VarioSmoker must be switched off at the mains on-site when carrying out a cleaning, inspection, maintenance, or repair work.
- Your VarioSmoker should be serviced at least once a year by an authorized service partner to guarantee its perfect technical condition.
- If the supply cord is damaged, it must be replaced by the manufacturer, its authorised RATIONAL Service Partner or similarly qualified persons in order to avoid a hazard.

Features

- ① **Handle -**
(use protective gloves against burns)
- ② **Box for wood chips -**
for smoking and storing the wood chips
- ③ **Cover -**
cover sheet to close the box after loading the wood chips
- ④ **Handle to open the cover -**
handle for loading and unloading the box
- ⑤ **Connector for the supply cable -**
for connecting VarioSmoker's supply cable
- ⑥ **Power switch**
- ⑦ **Power cable -**
use a plug adapter if necessary



VarioSmoker for the cooking cabinet and supply cable



Power supply unit with power switch and power supply connecting cable

Notes on Using Your Accessory

- Place the VarioSmoker on a rack level above the food in order to avoid heavy pollution.
- For the maximum load size, you must use the bottom rack level for the VarioSmoker.
- Always place the VarioSmoker's power supply (transformer) outside of the cooking cabinet.
- Always place the VarioSmoker's plug to the power supply outside of the cooking cabinet.
- Do not damage the power cable by bending at the sharp edges. Always pass the cable gently through the door seal.
- Please only use recommended wood chips for smoking.
- Place the removed VarioSmoker only on a fireproof surface.
- A drip tray should always be inserted under the food when grilling and roasting (e.g. chicken) in order to catch the fat.
- Only use genuine heatproof accessories made by the unit manufacturer.
- Always clean the VarioSmoker before and after use.
- Clean your unit and the door seal after using the VarioSmoker every time in order to avoid undesirable odor.
- Disconnect the VarioSmoker from the power during long breaks.
- The VarioSmoker must not be disposed of with general waste.



Never cool down the VarioSmoker using the hand shower!

General Instructions for Use

Your accessory is simple and robust. You can use the VarioSmoker in all of our unit generations (from CPC-line 1997). The VarioSmoker can be used in all unit sizes, except for the 202 floor model. Follow the instructions when using the VarioSmoker.



Fill the box with wood chips. Make sure that the cover can be closed safely.



Place the VarioSmoker in the cooking cabinet. Place the cable outside of the cabinet and close the door.



Connect the cable to the external power supply unit and connect the power supply unit with power.



Table-top unit: recommended position for the power supply unit during the use of the VarioSmoker (with Stand UG I, please place the power supply unit on the intermediate shelf).



Combi-Duo and floor unit: recommended position for the power supply unit during the use of the VarioSmoker (except CPC-version of the Combi-Duo and units with left hinge doors).



General Instructions for Use



Make sure the exhaust system is operating before turning on the VarioSmoker with the power switch. Start preheating your unit as soon as the smoke is coming out of the box noticeably (duration: approximately 20 minutes).



Turn off the VarioSmoker after finishing the cooking program and disconnect from the power supply unit. Place the VarioSmoker on a fireproof surface subsequently.

Caution! Risk of burns!



Open the cover of the VarioSmoker to empty the wood waste.

Caution! Hot gases!



Please only use the recommended wood chips for smoking. You can use any common coarse and fine wood chips as well as wood pellets. Do not use sawdust or dust raising materials for the smoke. The cover of the VarioSmoker must always be completely closed. Please do not overfill!

Do not place the power supply on the cover of the unit.

General Instructions for Use



- The use of water-soaked wood chips results in a significantly elongated preheating time for the VarioSmoker. It is not necessary to soak the wood chips to extend the smoking time due to the finely controlled heating element.
- If the smoking time is not enough, you simply empty the wood waste and continue with a fresh batch of wood chips.
- The smoking time may also be extended by holding the food in the existing smoke with the cabinet door closed and having a closed fresh air intake.
- To avoid your smoked products having a bitter taste, we generally recommend the use of low cooking temperatures below 300°F (below 150°C) or a small browning level during smoking. Please also see our application instructions.

Cleaning

Your VarioSmoker must be cleaned after every use to maintain the high quality of the stainless steel, for hygiene reasons, and to avoid operating faults and undesirable odor.

When cleaning your VarioSmoker, it is important to protect it against corrosion and damage. Abrasive, corrosive, and acid cleaning agents can damage the stainless steel and electronic components. Use mild detergent and a soft cleaning sponge for cleaning the VarioSmoker. Cool down the VarioSmoker before cleaning and disconnect it from the power. For cleaning purposes, the inlay sheet can simply be removed using the release tab. Thoroughly remove all fat and food containing residues. Spray heavily contaminated areas with a water soluble degreaser and let it soak. Dry your VarioSmoker before the next use.

To remove dirt and the smoky smell from the cooking cabinet of your combi-steamer, use the recommendations found in the unit's manual. Undesirable odor on the door seal or other external parts of the unit, can be removed with a mild detergent and a soft sponge.



- For hygiene reasons and to prevent malfunctions, it is essential to clean the VarioSmoker after every use - risk of fire.
- Do not clean the VarioSmoker with a high pressure cleaner, like CleanJet®!
- Only use commercial cleaning agents for professional kitchens and note the manufacturer's warnings.
- Do not treat the VarioSmoker with acids or expose to acid fumes since this will damage the passivated coating of the nickel-chromium steel and the VarioSmoker might discolor.
- Do not spray cleaner on a hot VarioSmoker.
- Carefully remove all cleaner residuals after cleaning!
- Do not use steel wool, wire brushes, scrapers, or other sharp objects to clean the VarioSmoker.

Cleaning



- Cleaning the cooking cabinet seal every day will extend the service life. Use a soft cloth or sponge and a nonabrasive cleaning agent to clean the cooking cabinet seal.

Power Supply Options

The power voltage must match with the information on the label. Connect the power supply unit only to power sockets with protective earth.



60.73.010

For 100V-127V and 50Hz/60Hz.

The VarioSmoker has the UL approval.



60.73.008

For 200V-240V and 50Hz/60Hz.

EU Declaration of Conformity

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Product: VarioSmoker

BG Фирма Рационал потвърждава, че тези продукти съответстват на следващите директиви на ЕС:
CZ Firma Rational prohlašuje, že výrobky jsou v souladu s následujícími směrniciemi EU:
D Konformitätserklärung. Rational erklärt, dass diese Produkte mit den folgenden EU-Richtlinien übereinstimmen:
DK, N Rational erklærer at disse produkter er i overensstemmelse med følgende EU-direktiver:
E Rational declara que estos productos son conformes con las siguientes Directivas Europeas:
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GR Rational δηλώνει ότι τα προϊόντα αυτά συμμορφώνονται προς τις οδηγίες της Ε.Ε.
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HR Rational izjavljuje da su ovi proizvodi u skladu s slijedećim smjernicama EU:
I Rational dichiara che questi prodotti sono conformi alle seguenti Direttive della Comunità Europea:
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LV Firma Rational paziņo, ka izstrādājumi atbilst sekojošām ES normām:
NL Rational verklaart, dat deze producten in overeenstemming zijn met de volgende richtlijnen:
P A Rational declara que estes produtos estão em conformidade com as seguintes directivas da UE:
PL Firma Rational oświadcza, że dane wyrobki są zgodne z niniejszymi wytycznymi UE:
RO Societatea Rational declară că aceste produse sunt în conformitate cu următoarele directive ale Uniunii Europene:
RU Фирма Рационал заявляет, что данные изделия отвечают следующим нормам ЕС:
S Rational försäkrar att dessa produkter är i överensstämmelse med följande EU-direktiv:
SER Rational izjavljuje da su ovi proizvodi u saglasnosti sa sledećim smernicama EU:
SI Rational izjavlja, da so ti izdelki v skladu z naslednjimi smernicami EU:
SK Firma Rational prehlasuje, že výrobky sú v súlade s nasledovnými smernicami EU:
TR Rational bu ürünlerin Avrupa Birliği' nin aşağıdaki Direktiflerine uygunluğunu onaylar:

Low Voltage Directive (LVD) 2014/35/EU

- DIN EN 60335-1 (VDE 0700-1):2012-10; EN 60335-1:2012

Electro Magnetic Compatibility EMV 2014/30/EU

- EN 55014-1:2006 + A1 :2009,
- EN 61000-3-11 :2000, EN 61000-3-12:2006,
- EN 55014-2:1997+A1:2001 + A2 :2008.

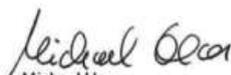
Restriction of Hazardous Substances RoHS 2011/65/EU

Restriction of Hazardous Substances RoHS 2011/65/EU

EN 1717: 2011-08 Protection against pollution of potable water in water installations and general requirements of devices to prevent pollution by backflow – certified by KIWA.

Bei nicht mit uns abgestimmten Änderungen verliert diese EG-Konformitätserklärung ihre Gültigkeit.
In case of any not with us attuned modifications, this EG conformity declaration loses its validity.

Landsberg, 01.01.2017


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