

The background of the entire page is a close-up photograph of various roasted vegetables. In the upper left, there is a large, bright yellow bell pepper. Next to it is a whole, slightly wrinkled orange tomato. Below the yellow pepper is a large, vibrant red bell pepper. To the right of the red pepper is a head of roasted garlic, with its individual cloves visible. Further right is a whole, roasted yellow squash or zucchini. In the lower right, there are more roasted vegetables, including a red chili pepper and some green herbs like rosemary. The vegetables are resting on a dark, possibly metal, surface, and the lighting creates a warm, appetizing glow.

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 flavors and unmistakable colors, 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 guarantees 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 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 new smoking material needs to be added.
- › 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 lowest rack level, slide another GN container over the VarioSmoker to prevent it from being soiled by dripping fat.

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 main 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 main switch.

The VarioSmoker will heat up and smoking will begin.

Manual mode in the iCombi Pro

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

General information on smoking.

Smoking is a flavor-enhancement method that 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 also 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 flavor: 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 appropriate preparation of your raw materials you can determine the aroma and intensity.

To give your food product an aromatic and natural smoke flavor, 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 **additional pre-smoking** to customize 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 flavor.

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 flavor of the fish will determine how the flavor develops after smoking. 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.

Before smoking, the fish should either be placed in brine or dry salted. Flavor the brine with spices such as bay leaves or juniper berries. The salt serves for cleaning and contributes to the typical distinct flavor. 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 2-3oz of cooking salt to 1qt 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.	—	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 % brine:
 - 4 oz (120 g) salt,
 - 1 gallon 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 under refrigeration 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

86 °F	20 min	30 %	Speed 2	176 °F	129 °F	100 %	Speed 3

Step 1

Accessories

- › RATIONAL Roasting and baking tray





Usage example with fish.

Hot-smoked trout, mackerel.

Ingredients

for 16 portions

- › 8 trout
- › 3 % brine:
4 oz (120 g) salt,
1 gallon 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 under refrigeration 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 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 stainless steel grid or hang it on a hook in the cooking cabinet.

iCombi Pro settings

Cooking path



iCombi Classic settings

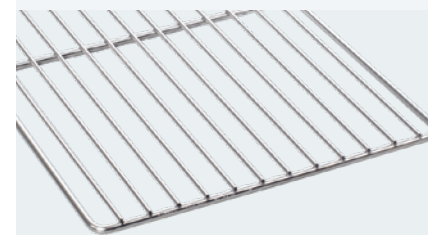
Pre-smoke

302 °F	20 min	30 %	Speed 2	302 °F	150 °F	100 %	Speed 3

Step 1

Accessories

- › RATIONAL Stainless steel 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 tend to become dry.

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



Usage example for poultry.

Smoked roasted chicken.

Ingredients

for 24 portions

- › 12 whole chickens
- › 1 ²/₃ (50 g) raw sugar
- › 1 oz (30 g) paprika, sweet
- › 1 oz (30 g) onion powder
- › 1 oz (30 g) mustard powder
- › ³/₄ oz (20 g) garlic powder
- › 1 oz (30 g) thyme
- › 1 ²/₃ oz (50 g) sea salt
- › 1 oz (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 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

Pre-heating

320 °F	60 %	Speed 2	302 °F	90 %	162 °F	Speed 3

Step 1

Step 2

302 °F	40 %	190 °F	Speed 3

Accessories

› Chicken superspike





3

Usage example for poultry.

Smoked turkey breast.

Ingredients

for 24 portions

- › 5 lbs turkey breast
- › 6 % brine:
 - 1 gallon of apple juice,
 - 4 oz (120 g) salt,
 - 4 oz (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
- › 3 tbsp 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 under refrigeration.

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 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 stainless steel grid for cooking.

iCombi Pro settings

Cooking path



iCombi Classic settings

Pre-smoke

86 °F	20 min	30 %	Speed 2	250 °F	140 °F	100 %	Speed 2

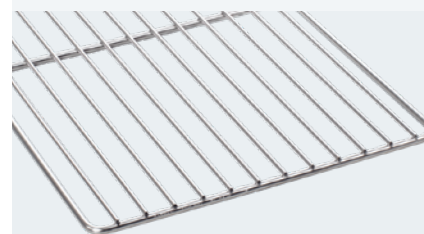
Step 1

Step 2

230 °F	160 °F	80 %	Speed 2

Accessories

- › RATIONAL Stainless steel grid





Usage example for poultry.

Smoked duck breast.

Ingredients

for 6 portions

- › 6 duck breasts
- › 3% brine:
 - ½ qt orange juice,
 - ½ qt water,
 - 1 oz (30 g) salt
- › For the brine: Zest from one untreated orange
- › Rosemary
- › Oak wood chips, orangewood

Instructions

Place the duck breast in the brine for 12 hours. After this, leave the breast on a stainless steel 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 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 stainless steel grid for cooking.

iCombi Pro settings

Cooking path



iCombi Classic settings

Pre-smoke

86 °F	20 min	30 %	Speed 2	370 °F	80 %	3 min	Speed 3

Step 1

Step 2

300 °F	80 %	155 °F	Speed 3

Accessories

- › RATIONAL Stainless steel grid





Usage example for poultry.

Smoked chicken legs.

Ingredients

for 10 portions

- › 10 chicken legs
- › 6 % brine:
4 oz (120 g),
½ gallon 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 stainless steel grid under refrigeration 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 (sweet) and use a roasting and baking tray for cooking.

iCombi Pro settings

Cooking path



iCombi Classic settings

Pre-smoke

86 °F	20 min	30 %	Speed 2	285 °F	185 °F	100 %	Speed 4

Step 1

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.

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 a 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 shoulder or neck (collar)

Ingredients

for 18 portions

- › 6 ½ lb pork neck/shoulder
- › 4 tbsp 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 under refrigeration 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

86 °F	20 min	30 %	Speed 2	300 °F	20 min	80 %	Speed 4

Step 1

Step 2

230 °F	182 °F	100 %	Speed 3	230 °F	60 min	100 %	Speed 3

Step 3

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

- › 6 rack of ribs
- › 12 tbsp medium mustard
- › 6 oz Worcestershire sauce
- › 12 tsp coarse sea salt
- › 12 tsp cane sugar
- › 12 tsp chili 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.

iCombi Pro settings

Cooking path



iCombi Classic settings

Pre-Smoke

86 °F	20 min	30 %	Speed 2	250 °F	150 min	50 %	Speed 3

Step 1

Coloration

Preheat

Step 2

Unload and marinate the spare ribs. Remove the VarioSmoker from the cooking cabinet.							
	500 °F	40 %	Speed 4	490 °F	15 min	40 %	Speed 4

Accessories

- › RATIONAL Stainless steel grid





Usage example with meat.

Smoked brisket.

Ingredients

for 35 portions

- › 15 lb 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-enameled container for cooking.

iCombi Pro settings

Cooking path



iCombi Classic settings

Pre-smoke

86 °F	20 min	30 %	Speed 2

Step 1

285 °F	140 °F	100 %	Speed 2

Step 2

230 °F	162 °F	80 %	Speed 2

Accessories

- › RATIONAL container, granite-enameled



Tip:



Manual cooking:
Delta-t cooking possible
as well.



Usage example with vegetables.

Smoked sweet potato.

Ingredients

- › 2 lb sweet potatoes
- › Salt
- › Apple wood chips

Instructions

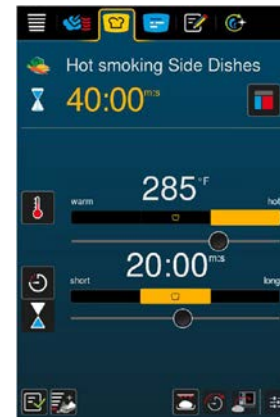
Peel the sweet potato and dice. First steam for 15 minutes. Leave to cool after steaming, as the humidity has to dry out.

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-enameled container for cooking.

iCombi Pro settings

Cooking path



iCombi Classic settings

Pre-smoke

86 °F	20 min	30 %	Speed 2	285 °F	20 min	100 %	Speed 3

Step 1

Accessories

- › RATIONAL container, granite-enameled



Tip:



Manual cooking:
Delta-t cooking possible
as well.



Usage example with vegetables.

Smoked colorful vegetables.

Ingredients

- › 10 tomatoes
- › 3 Onions
- › 5 oz (150 g) red chili
- › 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 or below 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

							
86 °F	20 min	30 %	Speed 2	300 °F	100 %	20 min	Speed 3

Step 1

Accessories

- › RATIONAL Roasting and baking tray





Preserve, flavor, refine food.

Usage examples for low-temperature smoking.

With the VarioSmoker, you can gently smoke in the temperature range between 86°F (30°C) and 104°F (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 flavor.

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:
4 oz (120 g) salt,
1 gallon 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 under refrigeration for 12 hours.

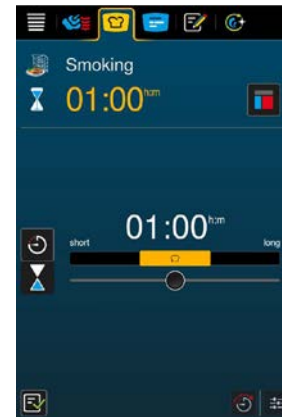
Fill the VarioSmoker with wood chips, place it in your iCombi Pro on a rack above or below the food, and close the cooking cabinet door. Select the appropriate setting for your cooking system. The program will start automatically in the iCombi Pro.

In the meantime, season the salmon with the rind and add other spices as required, and use a RATIONAL stainless steel container.

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 stainless steel container





Usage example for poultry.

Smoked duck breast.

Ingredients

for 6 portions

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

Instructions

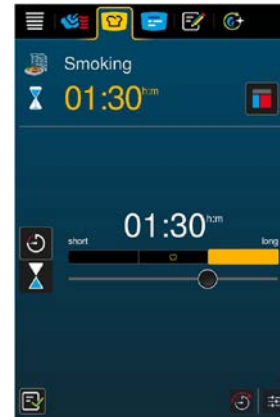
Place the duck breast in the brine for 12 hours. After this, place on a grid for 2 hours to air dry.

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 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 stainless steel grid for cooking.

iCombi Pro settings

Cooking path



Accessories

- › RATIONAL stainless steel grid





Usage example with milk/soya milk.

Smoked cheese or tofu.

Ingredients

- › Cheese or tofu
- › Cherry chips, Sugar maple 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 setting for your cooking system. The program will start automatically in the iCombi Pro.

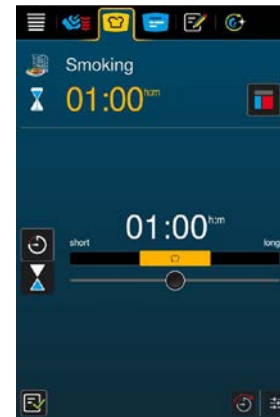
In the meantime, season the cheese or tofu as required. You can use rosemary, thyme, or sage.

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 RATIONAL stainless steel container for cooking.

iCombi Pro settings

Cooking path



Accessories

- › RATIONAL stainless steel container



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