Specification/Data sheet
VarioSmoker

Article number: 60.73.008

Description
- With the VarioSmoker, you can cook and smoke at the same time. The VarioSmoker gives meat, fish, and vegetables a tasty, natural smoking flavor and distinctive colors. It works with conventional smoke materials, such as wood chips or pellets. The VarioSmoker can be used as an accessory in all units built since 1997 (i.e. ClimaPlus Combi®, all CombiMaster®, and all SelfCookingCenter® models, (Exception: floor unit 202 in all lines)).

Technical Info
- Rating: 200-240 V/50Hz/ 60Hz
- VarioSmoker: L 437 (17,2) mm(inch) W 121,2 (4,8) mm(inch) H 69 (2,7) mm(inch); Power supply without holder: L 161,1 (6,3) mm(inch) W 115 (4,5) mm(inch) H 165 (6,5) mm(inch); Power supply with holder for table top units: L 165,1 (6,5) mm(inch) W 269 (10,6) mm(inch) H 165 (6,5) mm(inch); Power supply with holder for floor units: L 231,9 (9,1) mm(inch) W 177 (7,0) mm(inch) H 166,5 (6,6) mm(inch):
- Weight: 9 kg (20 lbs) incl. Power supply with holder
- Approvals: UL, CE

Attention:
- During the VarioSmoker usage in an unit, the unit has to be placed under an operational exhaust system. Also the VarioSmoker itself has to be used only under operational exhaust system. The fume from the exhaust system must be evacuated from the building. Circulating air systems such as the UltraVent® or UltraVent® Plus are not suitable with the VarioSmoker because the direct connection to the exhaust is missing.

Material
- VarioSmoker: stainless steel Power supply without holder: extruded aluminum, coated surface Holder: stainless steel

Hint
- Whether in manual mode, manual programs, or using the proven SelfCookingCenter® intelligence, everything is possible. The heating- up time of the VarioSmoker to produce smoke takes approximately 20 minutes. To avoid a bitter taste of your smoked products, we recommend the use of low cooking temperatures (≤ 300 °F) or a lower browning level during smoking.

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We reserve the right to make technical improvements