



iCombi Pro / iCombi Classic



# VarioSmoker.

Intense, natural smoked flavor.

### Availability for RATIONAL cooking systems

iCombi Pro / iCombi Classic / CombiMaster Plus XS	Energy type	Available
Type XS	Electric	–
Type 6-half size	Electric / Gas	•
Type 6-full size	Electric / Gas	•
Type 10-half size	Electric / Gas	•
Type 10-full size	Electric / Gas	•
Type 20-half size	Electric / Gas	•
Type 20-full size	Electric / Gas	–

• Available / – not available

Internationally tested



iCombi Pro (LM100) and iCombi Classic (LM200) models are NSF certified as can be seen on the NSF listing.

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80.25.179-V-01-MDS/spis-05/23-en\_US  
We reserve the right to make technical changes in the interest of progress.



# VarioSmoker.

## Smoking made easy.

Smoking without a smoker?  
It's easy with the VarioSmoker.

Give meat, fish, and vegetables wonderful smoked flavor and color, just the way you want it. Control the process easily and intelligently with the iCombi Pro for consistently great results.

The VarioSmoker allows you to cook and smoke at the same time, which saves time, space, and investment costs. Dedicated smokers are no longer necessary.

### ① Smoke box

Natural smoked flavor: Authentic, individual, delicious.

The VarioSmoker works with all common smoking materials, such as wood chips or pellets. By selecting the smoking materials, the temperature in the cooking space and the appropriate preparation of your raw materials, you determine the right flavor and intensity.

The powerful smoke box is heated up and ready to go in just a few minutes.

### ② Plug & Play: Ready, set, cook.

You can use the VarioSmoker in manual operating modes on any RATIONAL combi-steamer manufactured since 1997.

The iCombi Pro can also control the VarioSmoker automatically through intelligent cooking paths, which are enabled when the VarioSmoker is connected via a USB connection. The intelligence of the iCombi Pro ensures optimal and professional cooking and smoking results in the shortest possible time.

Just connect the VarioSmoker to the iCombi Pro, and you're ready to start. The future of smoking.

### ③ The iCombi Pro's intelligent cooking paths - completely free.

The iCombi Pro controls the VarioSmoker intelligently via the USB port. As soon as the VarioSmoker is connected, cooking paths are displayed in the iCookingSuite, which guarantee perfect smoking results.

You can also select additional pre-smoking steps to influence the character and intensity of the smoke flavor.

### ④ Power cord holder

The VarioSmoker includes a variable power supply bracket, which is attached to the RATIONAL combi-steamer. The bracket keeps the power transformer at a safe working height. Whenever the smoke box is not in use, it can also be hung on the bracket to save space.

#### The VarioSmoker includes:

- > Smoke box with connection cable to power supply
- > USB connection cable
- > Power transformer
- > Power supply bracket
- > Application manual

### ⑤ Application manual

The VarioSmoker comes with an application manual full of tasty recipes and tips for choosing perfect cooking methods.

Whether you're smoking manually with a RATIONAL combi-steamer or using intelligent cooking paths on the iCombi Pro, you will receive extensive support. Even professionals without smoking experience can get extraordinary results right from the start. It's an easy way to perfectly smoke foods with distinctive smoky flavors.

#### Safety note:

Do not operate the VarioSmoker outside of the unit, and only use it under an active exhaust vent system. The exhaust vent must have an external connection to draw smoke out of the building.

