

Metos Vario Smoker

Intensive and natural
smoky flavours.



Vario Smoker.

Smoky flavors without a smoker oven

Smoking without a smoker oven. It's ideal with the VarioSmoker! Give meat, fish and vegetables aromatic smoky flavours and unmistakable colours, you can define these yourself according to your preferences. Controlled simply and intelligently in the iCombi Pro with consistently high quality. The VarioSmoker allows you to cook and smoke food at the same time. This saves time, space and purchasing costs. A special smoker is no longer required. For the best news: The intelligence of the iCombi Pro and the detailed recommendations on smoking make it very easy to get started.

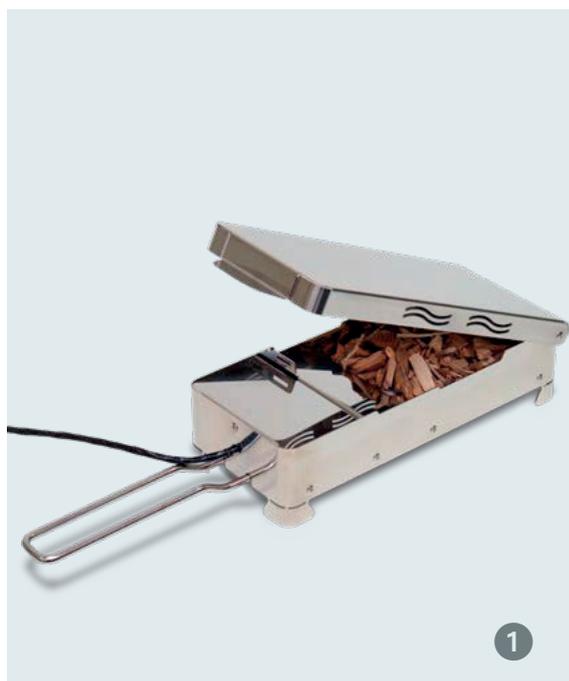


❶ Smoker box

Natural smoky flavour: Real, original, individual. The VarioSmoker works with standard smoking materials, such as wood chips or pellets. By selecting natural smoking materials, the temperature in the cooking cabinet and the appropriate preparation of your raw materials, you can determine the aroma and intensity exactly as you require. The powerful smoker box heats up and is ready to use in just a few minutes.

❷ Plug & play

Getting started is that simple. You can now use the VarioSmoker in all Metos System Rational combi-steamers manufactured from 1997 in manual mode. The automatic control of the VarioSmoker in intelligent cooking paths is also possible in the iCombi Pro. These become active with the USB connection. The intelligence of the iCombi Pro provides for an optimal and professional cooking and smoking result in no time. Connect the VarioSmoker and iCombi Pro and get started right away. This is how smoking is done today.



③ Intelligent cooking paths in the iCombi Pro - completely free. In the iCombi Pro, the VarioSmoker is controlled intelligently via the USB interface. Once the VarioSmoker has been connected, cooking paths are display in the iCookingSuite which guarantee an optimal smoking result. To additionally influence the intensity and aroma of the products, individual pre-smoking steps can be selected.

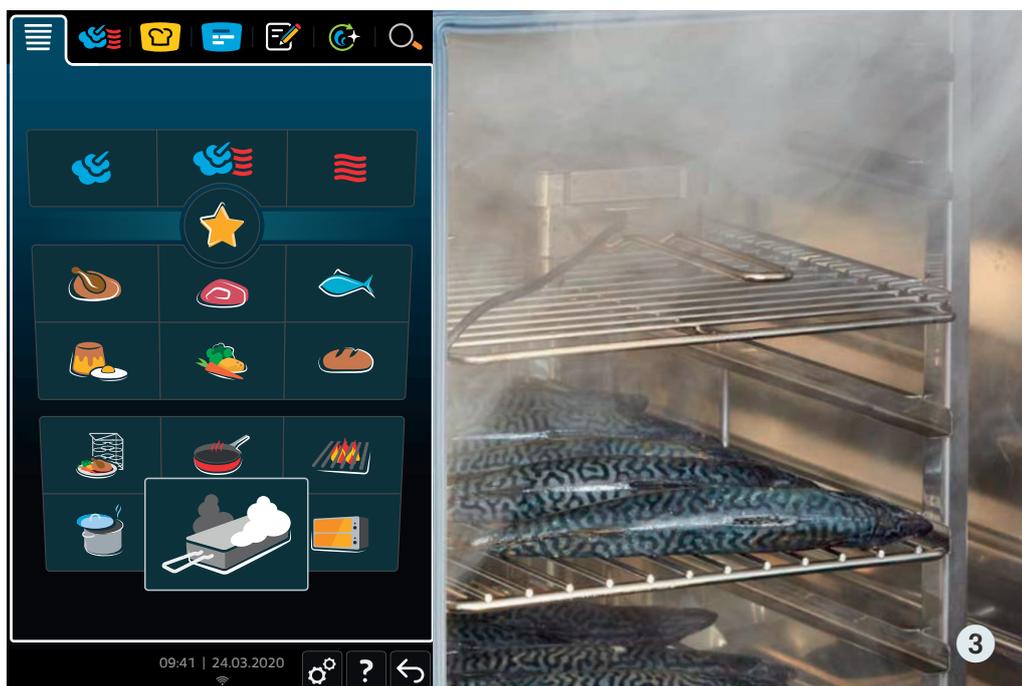
④ Power supply bracket
The VarioSmoker is delivered with a variable power supply bracket, which is affixed to the combi-steamer. This means the power supply is always safely placed at the correct working height. If the smoker box is not used, it can also be hung in the bracket to save space.

The VarioSmoker comes with:

- › Smoker box with power supply connection cable
- › USB connection cable
- › Power supply unit
- › Power supply bracket
- › Application manual

⑤ Application manual
The easy introduction to perfect smoking. The application manual accompanying the VarioSmoker offers delicious recipes and tips on the optimal cooking parameters. This will give you full support both when using the intelligent cooking path in the iCombi Pro and when smoking manually in Metos System Rational combi-steamers. Even experts without any smoking experience will achieve professional smoked and flavouring results from the beginning.

Safety note: The VarioSmoker must not be operated outside of the ventilation system and only under an operational ventilation system. The smoke gases must be discharged from the building by the exhaust air system.





**Metos VarioSmoker is compatible with
with iCombi Pro models:**

Metos iCombi Pro

iCombi Pro 6-1/1

iCombi Pro 6-2/1

iCombi Pro 10-1/1

iCombi Pro 10-2/1

iCombi Pro 20-1/1

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