

# SMOKING WITH THE VISION SMOKER IN RETIGO COMBI OVENS

For all programs, the Hot Air mode is used with half fan speed, if not stated otherwise.

SMOKING METHOD	FOOD	STEP	TECHNOLOGY	TEMPERATURE IN COMBI OVEN °C	TIME IN MIN.	OTHER SETTINGS
<b>HOT SMOKING</b>	Steaks	1.	Smoke intensity 3	180	5 – 15	
	Fish 150 g	1.	Smoke intensity 3	160	5 – 10	
	Fish 500 g	1.	Smoke intensity 3	150	10 – 20	
<b>WARM SMOKING</b>	Sausages	1.	Hot air (drying)	60	40	open flap valve
		2.	Smoke intensity 2	70	70	
		3.	Steam	80	30	
	Meat 0,5 kg – 1 kg	1.	Smoke intensity 2	110	70	
		2.	Combi 50 %	150	20 – 40	
	Meat 1 kg – 2 kg	1.	Smoke intensity 2	110	70	
		2.	Combi 50 %	140	30 – 60	
	Meat 2 kg+	1.	Smoke intensity 2	90	70	
2.		Combi 50 %	130	40 – 80		
<b>COLD SMOKING</b>	Salmon fillet	1.	Smoke intensity 1	30	40 – 60	
	Cheese	1.	Smoke intensity 1	30	50 – 80	
	Steak salt	1.	Smoke intensity 1	30	90	
	Prague ham	1.	Hot air (drying)	60	90	open flap valve
		2.	Smoke intensity 2	70	120	fan speed 30 %
		3.	Steam	80	–	core probe 78 °C

## Smoke intensity 1

Light (so-called cold) smoke for a mild, aromatic flavour – used at lower temperatures and lower smouldering process speeds. In applying this smoking process, the smouldering material releases precious, slightly volatile materials that penetrate the food being smoked. You can therefore give the food product an unmistakable gently smoked flavour. The recommended temperature in the combi oven is 20 °C - 50 °C. Smoking period 2 hours.

## Smoke intensity 2

Medium (so-called warm) smoke for a more intense smoky aroma – used when applying the smoking method while baking meat 0.5 kg - 2 kg, fish or vegetables or for smoked meat. The recommended temperature in the combi oven is 50 °C - 150 °C. Smoking time 1 hour.

## Smoke intensity 3

Intensive (so-called hot) smoke for intense aroma – provides the full smoke spectrum and a dark smoky colour without making the food taste bitter. Used for fast smoking of steaks, meat and fish over a short cooking time. The recommended temperature in the combi oven is 150 °C - 190 °C.

## Advice and tips

- If you can regulate the fan RPMs in your combi oven, when smoking always use the medium fan RPMs.
- If possible, open the combi oven door for up to 5 min. after finishing smoking.
- You can reuse unburnt wood chips.
- Do not soak the wood chips in water before hand, thus leading to the formation of moisture and resulting poor colouration.
- Only use recommended wood chips for smoking.
- The Vision Smoker is tested for a fraction of 2 - 4 cm.
- After smoking and pouring out wood chip ash, it is possible to wash the smoker right in the combi oven with automatic washing cycle.