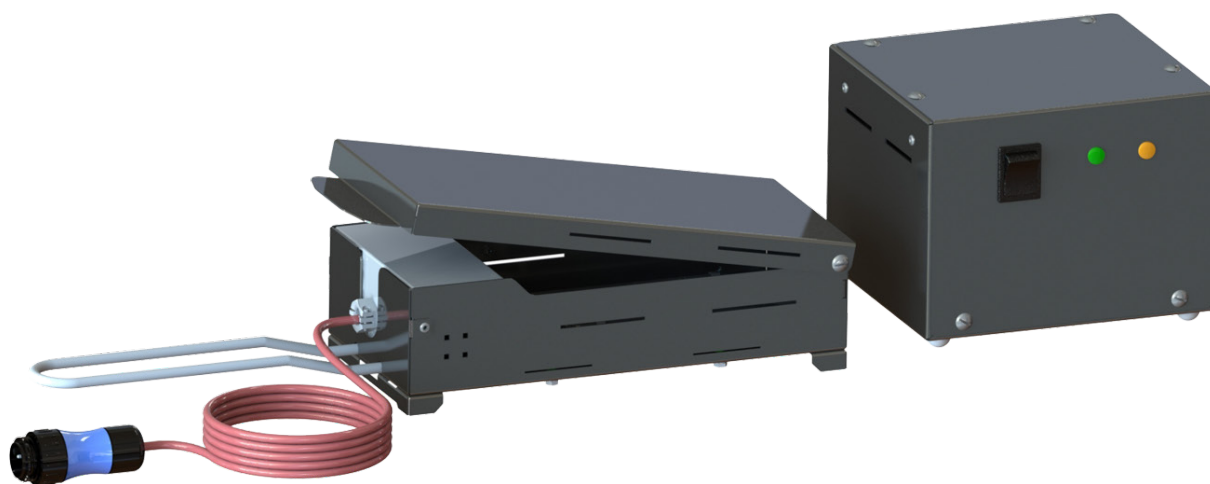




SMOKER FOR
CONVECTION OVEN

INSTALLATION AND OPERATING INSTRUCTIONS



STUJ

CE
2603-25

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1. INSTALLATION

1.1 General and safety warnings



- Read this manual carefully before installing and operating the devices because the text provides important information about safety for their installation, use and maintenance.

condition and there is no damage caused during transportation. Never install or use a damaged appliance; if in doubt, contact the after-sales technical assistance or your local dealer immediately.

- Keep the manual in a location that can be easily accessed by the operators for further consultation.



- As the packaging material is potentially dangerous, it must be kept out of the reach of children or animals and disposed of correctly in compliance with local regulations.

- Always include the manual if the appliance is transferred; if necessary, request a new copy from the authorised dealer or directly from the manufacturer.

- Installation must be performed in compliance with the mandatory regulations of the country of installation.

- The instructions are also available in electronic format on request by the customer and on the manufacturer's website.



- Before installing the equipment, check that the systems are compliant with the regulations in force in the country of use and with that stated on the information plate

- As soon as the packaging is removed, make sure the appliance is in good

affixed to the appliance.



- Installation or maintenance different to those indicated in the manual can cause damage, injury or fatal accidents.
- Installation, extraordinary maintenance and repair operations on the equipment must only be performed by professionally qualified personnel and following the manufacturer's instructions.
- During assembly of the equipment, anyone not involved with the installation should not pass through or remain in the working area.
- The appliance was designed to smoke foodstuffs within the cooking chamber of a closed oven and must only be used for this function. Any different use must therefore be avoided as

it is considered improper and dangerous.

- The appliance must only be used by personnel who have been appropriately trained in its use. To avoid the risk of accidents or damage to the equipment, it is essential that personnel are constantly trained with regard to safe operation.
- The device must not be used by persons with impaired physical, sensory or mental capacities or by persons with no experience or relevant knowledge.
- Children must be supervised to ensure they neither play with nor use the appliance.



- When the appliance is on, it is necessary to be aware of all hot areas on the external surface of the appliance, whose temperatures, in operating conditions, can

even exceed 60°C.

- The use of hearing protectors is not necessary as the sound pressure level of the appliance is lower than 70 dB(A).

- In case of failure or poor operation, the appliance must be deactivated and disconnected from the mains. If repairs are required, only contact technical service centres that are authorised by the manufacturer and always request original spare parts.



- Disconnect the appliance from the electric power supply before performing any installation or maintenance intervention.

- Interventions, tampering or modifications not expressly authorised, which do not respect that stated in this manual, will make the warranty null and void.

- Do not deposit or use flammable substances near the equipment.

- In the event of prolonged lack of use, the electricity must be turned off.

- Before commissioning the appliance, make sure that all parts of the packaging have been removed, ensuring they are disposed of in compliance with current legislation.

- Any changes to appliance installation that become necessary must be approved and performed by authorised technicians.

- Any electrical repair must be performed by highly qualified personnel.



- **WARNING!** In case of damage to the power cables, it is not possible to use the appliance and the damaged cable must be replaced by qualified personnel.

- The appliance is intended for professional use only.
- No changes of any kind are permitted to the wiring of the equipment.
- Failure to comply with the previous warnings can compromise both your safety and the safety of the equipment.



- **WARNING!** The floor near the appliance must not be slippery.



- When the smoker is running take care when handling. **BURNS HAZARD!!**



- The smoker must be extracted from the hot oven using heat-resistant protective gloves.


- Use protective glasses and suitable gloves during smoker cleaning operations.

- The technical plate, affixed to the appliance, provides important information: this is essential if interventions must be requested for maintenance or repairs of the appliance; therefore, it must not be removed, damaged or modified.
- After installation, it is recommended to set-up a scheduled maintenance plan (at least once a year), performed by qualified personnel.

- The equipment complies with the essential requirements of the **E l e c t r o m a g n e t i c Compatibility Directive 2014/30/EU**.

- The equipment complies with the essential requirements of the **Low Voltage Directive 2014/35/EU**.

- The appliance complies with the essential



requirements of the
1935/2004 EC regulation
regarding contact with
foodstuffs.





1.2 Construction features

The appliance is composed of two elements:

- the power supply unit **Fig.1**.
- the smoker, placed inside the oven **Fig.2**.

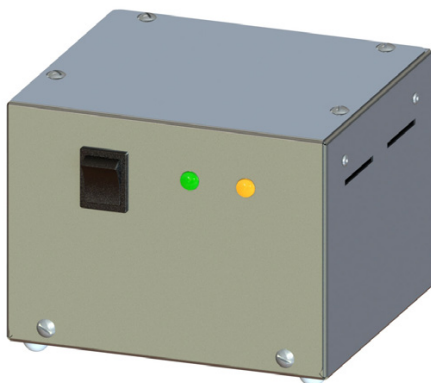


Fig.1

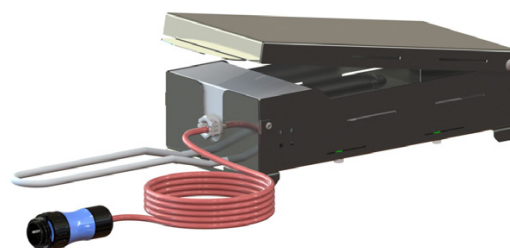



Fig.2

1.3 Electrical connection

As prescribed, the electrical system must have an efficient earth system, as required by the regulations in force. The electrical safety of the appliance can only be ensured when the electrical system is compliant.

MOD	XXXXXXXX	S/N	XXXXXX/XX/XX	
COD	XXXXXXXX			
POWER SUPPLY		xxxVxN 50/60Hz		
TOT. POWER kW			CE	IPx3 G _K [®]

Before making the electrical connection, check the mains voltage and frequency values to ensure that they conform to the requirements of the appliance, as indicated on its information plate (**Fig. 3**).

Fig.3

For direct connection to the mains, a device, sized according to the load, must be placed between the appliance and the mains itself, which ensures disconnection. Its contacts should have a minimum opening distance that enables complete disconnection under the conditions of category III overvoltage, according to installation rules; this device should also be located so that it can be easily used by the operator at any time.



WARNING:

THE MANUFACTURER IS NOT RESPONSIBLE AND WILL NOT COVER UNDER GUARANTEE DAMAGE CAUSED BY INCORRECT INSTALLATION NOT FOLLOWING THE INSTRUCTIONS.

2. GENERAL INSTRUCTIONS FOR USE

2.1. Smoking material

The smoker has been designed for smoking foods through the use of wood chips and pellets.

It is recommended that you use only natural products, not treated with substances that can cause damage to health.



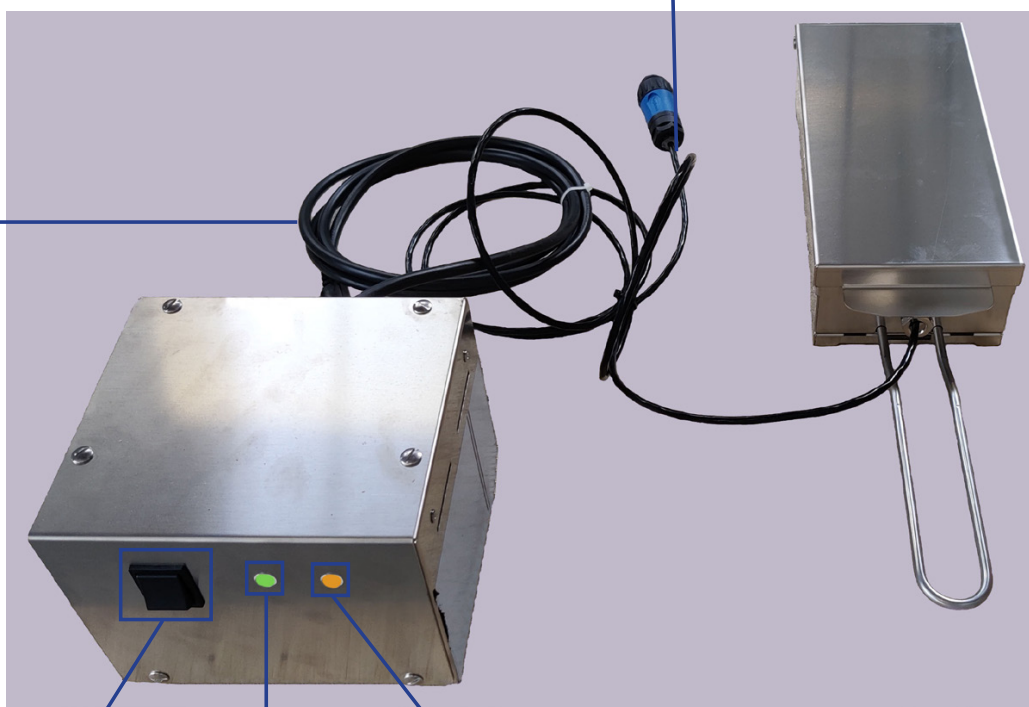
A

Open the cover of the smoker and insert a quantity of wood sufficient to fill the loading space (**Fig. 4-ref. A**).

Fig.4

power supply unit /
smoker
connection cable

power
cable



ON / OFF
key

Green
LED

Orange
LED

Fig.5

2.2. Settings

Connect the smoker to the power supply unit using the cable and connector located on the power supply (**Fig.5**)

Once the power supply unit has been connected to the power socket, the green LED (**Fig.5**) will light up on the appliance.

When the **ON/OFF** key is pressed (**Fig.5**), the orange LED lights up and the smoker starts heating.

3. USE OF THE SMOKER

3.1. Initial switching on

After connecting the sockets and filling the smoker compartment with wood chips or pellets, press the **ON/OFF** key (**Fig.5**) on the power supply unit.

The green and orange LEDs will light up and the smoker will start producing smoke after about 10-15 minutes depending on the type of wood used.

3.2. Insertion in the oven

The smoke is compatible with Steambox, Steambox Evolution, Kompatto, Kore, Minitouch, Magnifico, Easyair and Movair ovens.

It is recommended that you use the smoker only on models equipped with automatic washing.

Place the smoker inside the oven chamber as follows: put the smoker on a baking tray and place it in the oven at the highest level (to prevent any cooking liquids from falling onto the smoker).

The power supply unit/smoker connection cable must pass between the oven gasket and the door.



Warning! The cable must pass between the inner glass of the door and the oven gasket, away from the door condensate collection container, so that it is not deformed or damaged. If the cable is damaged, stop using the smoker and contact technical support.

3.3. Oven settings for the smoking cycle

For smokers for Kompatto, Minitouch, Magnifico, Easyair, Movair and Steambox ovens, the smoking cycle is set manually with the following settings:

Cooking mode: Convection

Temperature: Max 200°C

Valve: Closed

Fan: Max 3

In the case of setting at temperatures below 90°C it is recommended to keep the fan speed between 1 and 2.

To set the smoking cycle in Steambox Evolution and Kore ovens, refer to the manual supplied with the oven.



WARNING! Never set a temperature higher than 200°C during the smoking cycle! It could damage the power cable.

3.4. The end of a smoking cycle

At the end of the smoking cycle, switch off the smoker and remove it from the oven, taking care not to burn yourself using the special gloves; then disconnect the power supply unit from the mains and disconnect the smoker from the power supply unit. Then empty out the wood combustion tray once it has cooled down.



WARNING! Danger of burns!! Handle the smoker carefully after use.



WARNING! Any chip/pellet residues may be very hot! Be careful to avoid the propagation of fires in the event that it comes into contact with flammable material.

3.5. Tips for smoking

There are different types of wood on the market for smoking that can be used, depending on the type of product you want to smoke. You can use the wood dry or after having soaked it for a short period of time (10-20 minutes) in water.

Tab.1 is for indicative purposes only.

English name	Italian name	Characteristics	Food recommended
ALDER	ONTANO	Very delicate with a hint of sweetness.	Fish, pork, poultry, white meat birds.
ALMOND	MANDORLO	Sweet flavour.	Any kind of meat.
APPLE	MELO	Light but particular flavour.	Fish and red meat.
ASH	FRASSINO	Flavour similar to maple.	Pork and poultry.
BEECH	FAGGIO	Considered the best for smoking.	Poultry, pork and beef.
CHERRY	CILIEGIO	Sour, produces a lot of smoke. Rich and fruity.	Poultry, pork and beef.
GRAPE	UVA	Sour, rich and fruity.	Poultry, red meats, lamb.
HICKORY	NOCE AMERICANA	Sweet and strong with hints of bacon.	Pork, ham and beef.
LILAC	LILLA	Very light, slightly floral aroma.	Crustaceans, molluscs and lamb meat.
MAPLE	ACERO	Delicate and slightly sweet.	Pork, poultry, small game and cheese.
MESQUITE	ALBERO LEGUMI	Strong flavour.	Beef, fish, poultry and game.
MULBERRY	GELSO	Sweet smell, reminiscent of apple.	Shellfish, poultry and lamb.
OAK	QUERCIA	Intense flavour.	Pork, red meat, fish and heavy game.
WHISKEY OAK	QUERCIA	Hints of whiskey.	Pork, red meat, fish and heavy game.
ORANGE	ARANCIA	Light flavour.	Beef, pork, seafood and poultry.
PEAR	PERO	Very light.	Poultry and pork.
PECAN	NOCE PECAN	Sweet and light.	Poultry, beef, pork and cheese.
PLUM	PRUNO	Delicate aroma.	Very good with white and pink meat.
WALNUT	NOCE	Heavy smoke to be used along with other woods.	Red meat and game.

Tab.1

3.6. Cold and hot smoking

Both cold and hot smoking are possible, depending on the type of product and the desired result. Hot smoking can also be identified as: Smoking and Cooking. For the latter the oven can be set either in Delta-T cooking or fixed temperature cooking.

To perform a cold smoking cycle, as for example for smoked salmon, it is recommended to insert into the oven chamber, at the lowest level, a tray of ice in such a way as to maintain a low temperature in the cooking chamber.

4. MAINTENANCE and CLEANING

Before performing any cleaning or maintenance operation, disconnect the appliance from the electrical power supply and wait for the smoker to cool down.

At the end of the working day, clean the appliance, both for reasons of hygiene and to prevent operating faults.

The appliance must never be cleaned with direct or high-pressure jets of water. Moreover, the appliance should not be cleaned with wire sponges, ordinary steel brushes or scrapers; eventually, you can use stainless steel wool, wiping the appliance in the direction of sheet metal grain.

To clean the outer parts of the appliance, use a damp cloth and a mild detergent.

5. FAULTS AND MALFUNCTIONS

Possible faults:

- the smoker does not heat up but the orange LED is lit:
 1. check that the connector is plugged in correctly;
 2. disconnect the power socket and check the fuse behind the power supply unit (**Fig.6**);

if the problem persists, contact technical support.

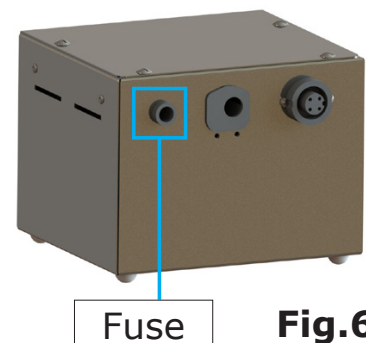


Fig.6

6. DISPOSAL OF THE APPLIANCE

At the end of its life span, the appliance must be disposed of in accordance with legal obligations.

The symbol in **Fig.7** specifies that, at the end of its service life, the appliance must be disposed of according to the indications of the European Parliament Directive 2012/19/EU dated 04/06/2012.



Fig.7

Information regarding disposal in nations of the European Union

The European Community Directive regarding WEEE appliances has been implemented differently by each nation, therefore if this appliance is to be disposed of, we suggest you contact the local authorities or the dealer to find out the correct method of disposal.



THE MANUFACTURER SHALL NOT BE HELD LIABLE FOR ANY DAMAGES DUE TO IMPROPER INSTALLATION, TAMPERING WITH THE APPLIANCE, MISUSE, IMPROPER MAINTENANCE, FAILURE TO COMPLY WITH APPLICABLE STANDARDS AND INTENDED USE.

THE MANUFACTURER RESERVES THE RIGHT TO MAKE CHANGES TO THE PRODUCT AT ANY TIME IT DEEMS NECESSARY OR USEFUL.





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