VISION

SMOKER

OPERATING MANUAL



retigo®

PERFECTION IN COOKING AND MORE...

FOREWORD

Dear customer,

thank you for purchasing a RETIGO. RETIGO is a successful and long-established manufacturer and supplier of specialized professional culinary appliances and other gastronomical equipment. We believe this product will help you to achieve great results every time. So whenever you use it, you can rest assured that you will be preparing high-quality meals that will bring your customers back again and again.

We wish you happiness and success in your work with **Retigo Vision Smoker**.

ABOUT THIS MANUAL

This manual will help you understand how to operate **Retigo Vision Smoker** and inform you about its options and capabilities.

▶ Symbols used in this manual

In this manual, you will find symbols with the following meanings:

SYMBOL	MEANING
	These symbols mean **"CAUTION"** and **"WARNING"** and indicate that the appliance may be damaged and/or may cause injury to the user.
	This symbol indicates an important instruction, feature, method or issue that must be followed or considered when operating or maintaining the appliance.
	This symbol indicates useful information related to the appliance or its accessories.
	This symbol points to a different chapter of the manual.

▶ Who is the manual for?

This manual is intended for anyone handling the appliance during operation or maintenance. Any such person must be fully acquainted with its contents before beginning work with the appliance.

Complete documentation on the appliance can be found on the manufacturer's website.

▶ Mandatory notices

Read the manual carefully. It should be viewed as a part of the appliance that must not be separated from it on resale. For this reason, please store it for future use.

Follow the instructions precisely, in order to make using the appliance easier and also to ensure its optimal use and long life.

Do not start up the appliance unless you are fully with all of the instructions, prohibitions and recommendations mentioned in this manual, especially those in the "Safety during use" chapter.

The illustrations in this manual may not always correspond to the actual appliance. Their purpose is to describe the appliance's main principles.

▶ If in doubt

In practice, unforeseen situations may often occur that could not be included or described in this manual. Therefore, if you are unsure what to do, always contact **the manufacturer**:

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When contacting the manufacturer or trained professionals, please have your appliance‘s basic information ready to hand.

The information can be read from the model plate located on the side.

This shows the appliance manufacturer, technical data, such as type and model, serial number, production year, and important information on the type of power supply, electrical input, weight and protection against water.

Jan Malachovský	
Vision Smoker	
Model:	VS1603
Year of production:	2016
Voltage:	1 x 230V AC 50 - 60Hz
Power:	300W
Protection:	IP 44
Made in EU CE	

1| BASIC INFORMATION

1.1 | Use: Information about using the appliance

Retigo Vision Smoker is a universal appliance intended for smoking foods in combi ovens.



Any use of the appliance beyond this scope, including modifications of safety or operational components, is considered unintended use. *The company can accepts no liability for damage resulting from such use; the user shall bear full all of the risk.*

The user shall also be responsible for meeting the conditions prescribed by the manufacturer for installation, operation and maintenance of the appliance, which should be maintained and repaired only by persons familiar with it and instructed on the hazards.

1.2 | Getting to know your appliance: Appliance description

Retigo Vision Smoker is a simple and robust appliance/accessory which is inserted directly into the cooking area of a combi oven, where it produces smoke. The smoke is made by burning smoking sawdust with heating element contained within the appliance.

Item	Name
1	Cover
2	Smoking sawdust container
3	Handle
4	Power supply connection cable
5	Mains cable


1
2
3
4


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2 | SAFETY DURING USE

An appliance like **Retigo Vision Smoker** must be operated with caution, alertness and common sense. Even though the appliance has been designed and manufactured to meet all international safety standards, the operator bears primary responsibility for safety during operation. The manufacturer can bear no responsibility for personal injury, equipment damage or environmental damage caused by failure to operate the appliance in accordance with the manual or by failure to follow the applicable safety regulations.

This chapter provides the most important information on work safety and protecting the health of the operator and all other persons who come into contact with the appliance or its accessories.

2.1 | Safety operation: Mandatory notices

2.1.1 | General safety

! Only trained, qualified personnel may this appliance. Persons not authorized to use the appliance and not trained in its operation must never be allowed to handle or maintain it, or to perform any activity contrary to its purpose. Unprofessional activity may cause injury or may damage the appliance.

! Obtain regular training on how to operate the appliance. This will prevent occupational injuries and damage to the appliance.

! This appliance is to be used only for food preparation and in compliance with the manual. Any other use would be contrary to its purpose and considered dangerous.

! For safety reasons, do not cut the hard covers or try to get into the appliance. The device contains no components that the user can manipulate. Repair of any defects or maintenance beyond that described in this manual must be done by a qualified service technician.

! Do not work with the appliance if you suffer from dizziness, fainting or other weakness or lack of concentration or if under the influence of drugs or alcohol!

! It is strictly forbidden to remove or damage the labels fastened to the appliance.

! It is forbidden to produce smoke by using material that contains flammable substances (e.g. alcohol). Material characterized by a low flare point can spontaneously ignite – this may lead to the risk of fire.

! Do not touch the **Retigo Vision Smoker** or any accessories within cooking area of the combi oven during heating operations. Warning! Risk of burns! Always use heat resistant protective clothes!

! The temperature around the **Retigo Vision Smoker** can exceed 60 °C. Risk of burns!

! Do not store flammable substances or easily ignitable material near the **Retigo Vision Smoker.** Fire hazard!

! The power supply of the **Retigo Vision Smoker** must always be placed outside the cooking area of the combi oven.

! The mains plug of the **Retigo Vision Smoker** must not become warm! Do not overfill the **Retigo Vision Smoker** with smoking sawdust to increase efficiency. If the cover is not closed, smoking sawdust can ignite and cause a fire!

! Always open the cover of the **Retigo Vision Smoker** slowly! Risk of burns!

2.1.2 | Before using the appliance

! If you have any doubts about the installation, operation or safety of the appliance, contact your equipment supplier.

! If the electrical equipment is damaged in any way, arrange a repair immediately – never use damaged equipment.

! Do not block the appliance's vents with objects, and especially do not place cooking utensils, fabrics or other items on the appliance. Make sure that the smoke escapes freely from the vents.

! Check the appliance before using. Remove all leftover sawdust particles, cleaning agent residues or other objects, and thoroughly rinse the appliance with water.

! Be sure not to sprinkle or spray water onto the appliance, and do not place objects filled with water on it.

! Do not place naked flame sources on or near the appliance.

! The power supply must not be placed on the top of the appliance.

2.1.3 | While using the appliance

! Do not continue using the appliance if you have the slightest doubt as to its safe operation or whether it is damaged. Turn it off immediately, unplug the electrical cable, shut off the water supply and contact your equipment supplier.

! Do not leave the appliance unattended while it is turned on, unless explicitly instructed to by the manual.

! Operate the control panel buttons only by hand. Using sharp, pointed or other objects to operate the appliance voids the warranty.

! When working with the appliance, be aware that it can be hot. There is a burning hazard at all times.

! When the appliance is working, heat and smoke are produced. There is a burning hazard when handling or removing the appliance.

! Take great care when removing the appliance from the combi oven!

! Open the door of the combi oven always slowly to protect against hot steam and smoke. Risk of burns!

! Use the appliance only with the ventilation turned on.



Do not open the door of Retigo Vision Smoker during the smoking process. Do not open the fresh air supply into the appliance. There is a hazard of sawdust ignition if the fresh air supply is opened.

2.1.4 | After finishing work with the appliance

! Carefully remove all remaining burned or partly burned sawdust, and any other residues from the surface of the appliance.

! Burning sawdust residues must not be discarded as ordinary waste. Fire hazard!

! Place the ash only into a fireproof container!

! Cleaning agents are to be used only in accordancewith the instructions in this manual and in compliance with the instructions for the individual cleaning agent.

! After work, take the Retigo Vision Smoker out of the combi oven and place on fireproof material.

! During long downtimes, shut off the electricity.

! Unplug the power supply before disconnection of smoker.

2.2 | Safe operation: Protective equipment

When operating the appliance, it is also necessary to wear the right clothes and use personal protection gear. Clothing, shoes and protective gear must comply with national safety requirements for your type of work.



Do not forget to use these important items in particular:

- safety gloves
- safety glasses
- work shoes
- work clothing

When working with the appliance, do not wear:

- Scarves, ties, chains, watches, bracelets, keys, rings or other metal objects, or with an inappropriate bandage in place.
- Electrical components such as those in heart pacemakers, watches, credit cards, etc., or other items with magnetic recording media.
- Long, loose hair. Secure long hair with an appropriate head covering.

2.3 | Warranty

The warranty does not cover installation and repairs made by an unauthorized specialist using non-original components or making technical modifications without the manufacturer’s permission.

3 | GENERAL OPERATION INSTRUCTIONS

The **Retigo Vision Smoker** can be used in all types and sizes of combi ovens. Follow these general operation instructions for problem-free operation and the long life of the appliance.

3.1 | Description of the Retigo Vision Smoker control panel



Fig. Retigo Vision Smoker control panel

Start/Stop button

Press the button (2s) to switch on/switch off the control panel
In start mode – press the button to turn off
In stop mode – Retigo Vision Smoker turns off after 5 min inactivity

Smoke intensity options

Smoke 1 – Slow smoking, low intensity of smoke production – Time of smoking 90 minutes; after that the smoker automatically turns off. Recommended temperature: 30°C–70°C (cheese, fish, sausages).

Smoke 2 – Medium smoking, medium intensity of smoke production – Time of smoking 70 minutes; after that the smoker automatically turns off. Recommended temperature: 60°C–130°C (braised and roasted meat, whole fish).

Smoke 3 – Fast smoking, high intensity of smoke production – Time of smoking 50 minutes; after that the smoker automatically turns off. Recommended temperature: 130°C–190°C (grilled meat, fish, steak).

Start – start smoking – icon lights up (the first 3 minutes of intense burning)
Pause – stop smoking – icon blinks

Use only wood sawdust made for smoking. It is possible to use coarse and fine sawdust or wooden pellets, fraction 1 – 4 cm. Do not use raw or dusty materials.

3.2 | Operating instructions for Retigo Vision Smoker



1. Fill smoker with sawdust to cover the heating body.



2. Placed smoker on the lowest position of combi oven and pass the connection cable through the door seal.



3. Before first using, attach control panel to position shown in picture, below combi oven control panel. Remove all grease from stainless-steel surface before attaching..



4. Connect the mains cable to the control panel. Plug the control panel in. Choose the programme according to chapter 3.3 Smoking programmes.



5. After work, place burned sawdust residues into a fireproof container. Take care when opening the door. Open the door in such a way that you cannot be burned by the hot gases. Work in protective clothing.



6. After removing burned sawdust residues, place Smoker into the combi oven and pass the connection cable through the upper door seal. Switch on the short washing programme.

3.3 | Smoking programmes

Hot smoking – Steaks	Smoke III	Temperature 180°C	5 -15 min.
Hot smoking – Fish 150g	Smoke III	Temperature 160°C	5 - 10 min.
Hot smoking – Fish 500g	Smoke III	Temperature 150°C	10 - 20 min.
Warm smoking – Sausages	Drying	Temperature 60°C	40 min.
	Smoke II	Temperature 70°C	70 min.
	Steam	Temperature 80°C	40 min.
Warm smoking – Meat 0.5kg – 1kg	Smoke II	Temperature 110°C	70 min.
	Combi 50%	Temperature 150°C	20 - 40 min.
Warm smoking – Meat 1kg – 2kg	Smoke II	Temperature 110°C	70 min.
	Combi 50%	Temperature 140°C	30 - 60 min.
Warm smoking – Meat 2kg+	Smoke II	Temperature 90°C	70 min.
	Combi 50%	Temperature 130°C	40 – 80 min.
Cold smoking – Salmon filet	Smoke I	Temperature 30°C	40 - 60 min.
Cold smoking – Cheese	Smoke I	Temperature 30°C	50 - 80 min.
Cold smoking – Steak salt	Smoke I	Temperature 30°C	90 min.

1.Gentle (i.e. cold) smoke producing a delicate aromatic flavour – created at lower temperatures and with a slower smoking process. Burning the material releases valuable essential aromatic substances which go through the smoked meat. This creates a unique delicate smoked flavour. The recommended temperatures in the combi oven are 20°C – 50 °C. Smoking time 2 hours.

2.Medium (i.e. warm) smoke producing a more noticeable smoked flavour – used for smoking and roasting meat, fish or vegetables. This is used mostly for roasting meat of 0.5 kg – 2 kg and sausages. The recommended temperatures in the combi oven are 50°C – 150 °C. Smoking time 1 hour.

3.. Intensive (i.e. hot) smoke producing a highly distinctive smoked flavour – createsa full smoked spectrum and dark smoked colour without bitter taste. This is used for fast smoking of steak, meat and fish characterized by short cooking treatment. The recommended temperatures in the combi oven are 150°C – 190 °C.



If your combi oven can operate at lower fan speeds, always use ½ revolutions during smoking. If possible, open the door of the combi oven 5 minutes after completing the smoking.
The unburned sawdust can be used again.
Do not immerse the sawdust inwater as this will lead to moisture formation and discoloration.
Use only dry sawdust. The smoker was tested on sizes of 1 – 4 cm.
After smoking and the removalof sawdust residues, the smoker can be washed directly in the combi oven using an automatic washing programme.

3.4 | Cleaning

The appliance does not require any special maintenance. However, it must be kept clean, and sawdust residues and other leftovers must be removed.
Failure to follow the cleaning instructions will void the warranty.
Only regular maintenance and adherence to all instructions will ensure the appliance‘s long life and high cooking quality and guarantee trouble-free operation.
For safe, trouble-free operation, the appliance and accessories must be inspected by an authorized service technician.



- *! Before starting any maintenance or service work, familiarize yourself again with all instructions, prohibitions and recommendations set out in chapter 2.*
- *! The warranty does not cover damage caused by unprofessional cleaning and maintenance.*
- *! During the entire time of operation, the appliance must be subjected to regular checks, inspections and tests according to the applicable national regulations on the operationof this type of equipment.*
- *! The user must not rearrange any feature set by the manufacturer or authorized service technician..*

For manual cleaning of the Retigo Vision Smoker, use only the non - abrasive cleaning agents for removing grease together with a soft washing sponge.

Before cleaning, unplug the electrical cable and cool down the appliance.

Thoroughly remove grease and remaining food. Spray the cleaning agent on heavily soiled spots and leave it to work for a moment.

After cleaning, dry the appliance thoroughly.



Never spray cleaning agents ontoa hot Retigo Vision Smoker!
After finishing the cleaning, thoroughly remove all cleaning agent residues.
When cleaning, do not use wire wool, wire brushers, scrapers, metal spatula or other sharp objects that could damage the surface of the appliance.

Never expose the appliance to acid or acid vapour.

3.5 | CE Certicate

CE

Prohlášení o shodě ES

CE Certificate

Legislativa / Legislative

- NV č. 17/2003 Sb. 2006/95/ES
- NV č. 616/2006 Sb. 2004/108/ES

Výrobce / Producer	Distributor/Distributor
Jan Malachovský Tkalcovská 2846 Rožnov pod Radhoštěm	Retigo s.r.o. Láň 2310 Rožnov pod Radhoštěm

Výrobek / Product

Vision Smoker

Splňuje Technické požadavky / Technical requirements

- ČSN EN 60335-1 ed. 2:2003 Low Voltage Directive (LVD)
- ČSN EN 55014-1 ed. 3:2007 Electro Magnetic Compatibility (EMC)
- ČSN EN 55014-2:1998 Electro Magnetic Compatibility (EMC)
- ČSN EN 61000-3-2 ed. 3:2006 Electro Magnetic Compatibility (EMC)
- ČSN EN 61000-3-3 ed. 2:2009 Electro Magnetic Compatibility (EMC)
- RoHS 2011/65/EU Restriction of Hazardous Substances

Prohlášení/Declaration

CZ - Výrobce prohlašuje, že výrobek je ve shodě s uvedenými směrnicemi EU
PL - Wytwórca oswiadcza, ze dane wyroby sa zgodne z niniejszymi wytycznymi UE
D - Hersteller erklärt, dass diese Produkte mit den folgenden EU-Richtlinien übereinstimmen
EN - Producer declares that these products are in conformity with following EU directives

Místo/Place	Datum/Date	Funkce/Function	Podpis/Signature
Rožnov pod Radhoštěm	1.4.2016	Product Director	Malachovský Jan



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