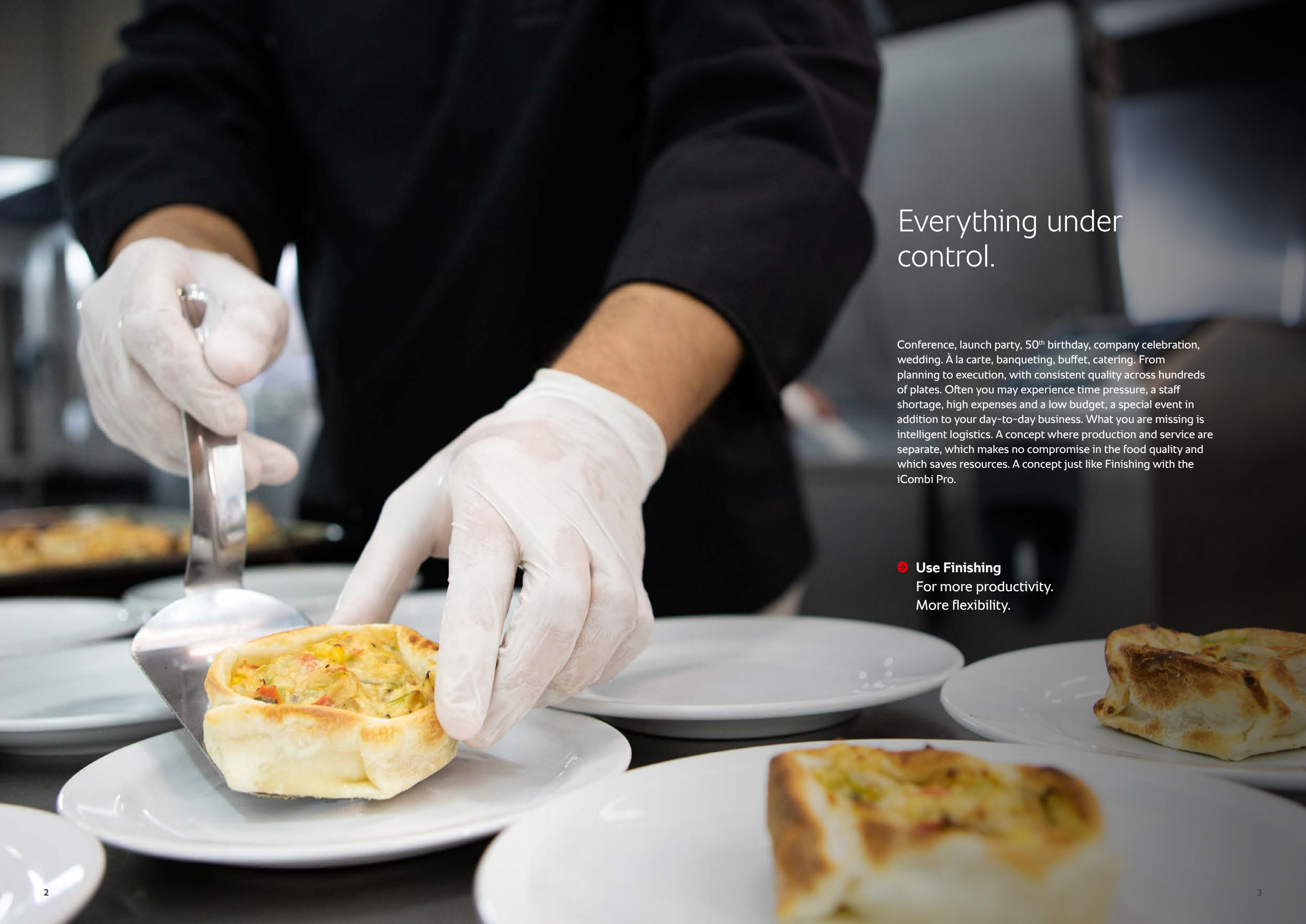


The background image shows a chef's hands in black gloves plating a dish. A seared salmon fillet is being placed on a plate that already contains a salad of red and yellow bell peppers, green peas, and other vegetables. The plate has a blue and white floral pattern. In the background, another plate with a similar dish is visible, and a kitchen setting is blurred.

**Finishing[®] with the
iCombi[®] Pro.**

Precise. Delicious. Productive.



Everything under control.

Conference, launch party, 50th birthday, company celebration, wedding. À la carte, banqueting, buffet, catering. From planning to execution, with consistent quality across hundreds of plates. Often you may experience time pressure, a staff shortage, high expenses and a low budget, a special event in addition to your day-to-day business. What you are missing is intelligent logistics. A concept where production and service are separate, which makes no compromise in the food quality and which saves resources. A concept just like Finishing with the iCombi Pro.

➤ **Use Finishing**
For more productivity.
More flexibility.

Finishing is that simple.

On the plate, ready, set, go!

Warming, regeneration techniques that may bring numerous dishes to the table at the same time, but which do not take into account the different cooking climates of different foods, with significant loss of quality and nutrients. This is why RATIONAL relies on Finishing. Proven. Reliable. Safe. Consistent separation of production and service. This preserves the flavour, vitamins, colour and texture of the food. Thanks to the dew point control. With its intelligence, the iCombi Pro finds the balance between condensation and evaporation. This creates a protective film of microscopic water droplets around the food and protects it from drying, eliminating pools of condensation on the plate.

➔ **You can taste it**
Beautiful colours, healthy vitamins and a succulent texture.
Always ready at the right time.

Decoration
Cress, parsley, edible flowers – the garnish is only added to the plate after Finishing.

Chicken breast stuffed with thyme and feta cheese
Add feta and thyme to the stuffed chicken breast on the plate.

Green asparagus
Plate the al dente asparagus on one side of the risotto.

Beetroot risotto
For Finishing, the food is plated cold. The pre-made risotto serves as the base for the other elements.



Plated Finishing for banqueting. All a matter of organisation.

100 guests, 100 plates, served at the same time. With Finishing. Prepare all the food before the event as your schedule permits using the cook & chill method. Plate up the food cold and keep it chilled on mobile plate racks. Now you have time for your day-to-day business. Shortly before serving, bring all the plates up the serving temperature using Finishing. This is of course also possible with several thousand meals. Simply prepare multiple mobile plate racks. Protect the finished plates from heat loss with the RATIONAL Thermocover, for up to 20 minutes.



➔ Guaranteed banquet success
With no stress. With no additional staff costs.

rational-online.com/gb/finishing



À la carte Finishing.

Everyone wants everything now. Done.

In every restaurant, there are times when there are simply not enough hands in the kitchen. This is not the case if you work with Finishing: prepare the elements of your menu in advance. Chill them and set them aside. Only when the order comes in, you then plate the food cold and place it in the iCombi Pro for Finishing. Out come the hot, freshly prepared dishes. Without any loss of quality. There are many more creative possibilities: such as only using the Finishing method for the side dishes, whilst cooking the pan-fried elements at the same time.



Developed for you
When it all gets too heated, you can keep your cool and keep control.

rational-online.com/gb/finishing



Container Finishing.

Any quantity. Delicious and precise.

Whether in catering, staff restaurants, schools, hospitals, or retirement homes there is a demand for food variety, in large quantities – that must be precise, delicious and healthy. Like when Finishing in containers. The food can be prepared, vacuum-packed or stored in containers in the cool room. This means you can prepare and produce food in advance. Then you can bring the foods that you need to serving temperature when you need them. Quick and easy. The same applies to restocking.



➔ This is how you benefit
Food is always at the right temperature for service. Full of vitamins and colour. Less fat. Without overproduction.

rational-online.com/gb/finishing

Useful assistants.

iCombi Pro and its accessories.
A tried and tested team.

With the right accessories, Finishing in the iCombi Pro is very simple and the results are visible.

¹ **Mobile plate rack**

With the mobile plate rack, you can store up to 120 plates up to 31 cm in diameter ready for Finishing in the iCombi Pro. Comfortable working height, open on all four sides, with double castors with ball bearings, making the rack very ergonomic.

² **Plate rack with transport trolley**

The plate rack is placed on a transport trolley for ergonomic loading and unloading of tabletop units. High stability, maximum endurance. Work made easy.

³ **Thermocover**

The RATIONAL Thermocover is characterised by its outstanding insulation properties, simple handling and hygienically safe – the foods stay hot for up to 20 minutes after Finishing. You will then have enough time to finish other mobile plate racks, transport them to the service station or wait for the end of the speech.



Economy.

An attractive return.
On every single plate.

Staff, raw materials, energy, labour. Finishing with the iCombi Pro offers a range of possible savings. Plus a way to absorb staff shortages. To compensate for the size of the kitchen. To be ready for new investments. Work it out for yourself.

Restaurant example:
150 meals per day in à la carte and 2 banquets per month for 100 customers each with two iCombi Pro 10-1/1.

Amount budgeted per month example	Your additional earnings per month	Do the calculation for yourself
à la carte business		
Staff cost 3 kitchen staff £8,073 /month		
Staff cost with iCombi Pro 2 kitchen staff £5,382/month.	= £2,691	
Banqueting business*		
Staff cost per banquet 3 kitchen staff at 6 hour = £275 × 2 = £550/month		
Staff cost with iCombi Pro per banquet 2 kitchen staff at 6 hour = £183.60 × 2 = £367/month	= £183	
Your extra earnings** per month	= £2,411	
Your extra earnings** per year	= £28,932	
Your extra earnings** after 10 years	= £315,480	

* Chef/temporary staff mixed calculation rate (employer costs). ** Less £436 depreciation per month over 5 years.

iCombi live.

Don't just listen to us,
try it for yourself.

Enough with the theory, time for practice because nothing is more convincing than seeing for yourself. Experience the iCombi Pro in use, see the intelligent functions for yourself and try it out to see how you can work with it. Live, with no obligation and at a location near to you. After all, you should only believe it if you see it.

Do you already own an iCombi Pro and would like to try out Finishing for yourself? Then let us show you everything at the Academy RATIONAL. You can get more information by telephone, email or on the rational-online.com website.

Dates and registration
Tel. +44 1582 480388
info@rational-online.co.uk

rational-online.com/gb/academy



RATIONAL UK Limited

Unit 4 Titan Court, Laporte Way
Luton, LU4 8EF
United Kingdom

Tel. +44 1582 480388
Fax +44 1582 485001

info@rational-online.co.uk
rational-online.com

