



Limited Service Hotels.

Intelligent concepts.
Higher revenues.



The day-to-day challenge. Impressing your guests.

You already know that location and service are important to your guests. That the price-performance ratio has to be right. That you're operating in an attractive and competitive market. And that is exactly why you need to stand out from the competition. This is something a compelling F&B concept can help you do. Even if you're under-staffed, short on kitchen space, and don't have much freedom to experiment.

- ➔ **Make your vision a reality**
Planning and implementing your future concept? No time like the present.

Just the way you want it.

Concept and planning.

Trends, ideas, customer preferences – RATIONAL's concepts reflect them all. And we tailor them specifically to your most pressing concerns. Whether you want help in every area or just one.



Food concept

Aligned to your guests, your overall culinary concept, and your competitive environment:

- › Who are your customers, and what's your menu?
- › What's your overall culinary concept?
- › What kind of local competition do you have?



Kitchen concept

The menu, the staff, the size of the kitchen— so many factors can influence your kitchen concept. For one hotel or 100.

- › How should food be produced? Freshly cooked or using ready-to-serve products?
- › Which technology do you need?
- › How big does the kitchen need to be?
- › Will trained chefs be needed?



Training concept

Tailored to the needs of your workforce.

- › How are kitchen employees trained and qualified?
- › How is standardization ensured?



Service concept

RATIONAL works with certified service partners around the world that will support you with individual concepts.

- › What technical prerequisites need to be in place?
- › Are there service partners near my hotel locations?
- › Could a different maintenance contract help with cost control?



Future concept

Top today, a flop tomorrow. To make sure that doesn't happen, count on regular feedback.

- › What's the best way of responding to current trends?
- › What kind of networking does the kitchen use?

“Now, on the early shift, just two people can prepare breakfast for 300 guests.”

Jens Hulek, Head of Food and Beverage, Premier Inn, Germany

➔ **Advantages you'll enjoy**
Experienced partners, individual consultation, solid implementation.

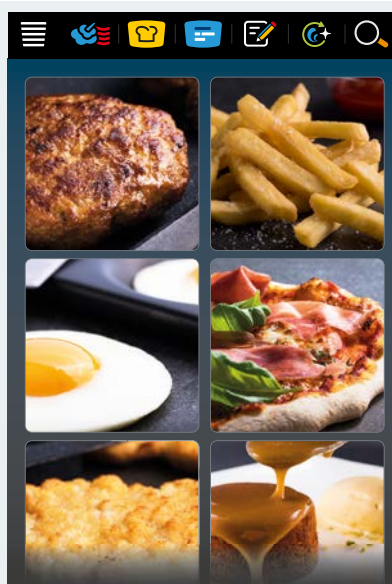


Customized.

Your customized food concept.

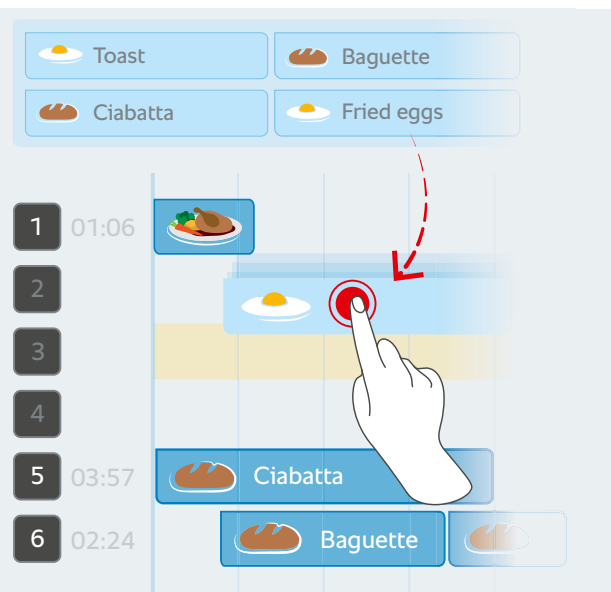
7 AM. Breakfast room: packed. Guests: in a rush. Expectations: as international as your clientèle. Time is tight. But this is where the iCombi Pro really shines. Use it to prepare the hot components of your breakfast buffet, for example – pancakes, omelets, and bacon, all fresh and delicious.

➔ **With one goal in mind**
Consistent quality. No matter who's using the iCombi Pro.



MyDisplay

MyDisplay eliminates user error and keeps results uniform. Choose the dishes you want shown on the display as images or icons. Simply tap them, and the iCombi Pro will get started. You can add or delete recipes just as easily.



Shopping carts

The iCombi Pro helps you produce the same high quality results over and over. No stress, no additional staff. It uses preset "shopping carts", which contain the dishes in your food concept that can be cooked at the same time. Just tap the correct shopping cart on the display ("Breakfast," for example), drag the dish to a level, load the iCombi Pro, and the unit will start.



In service around the clock.

Because you never know what or when your guests will order.

Sandwiches, pizza, burgers, pastries. Mornings, lunchtime, afternoon, evenings. Whenever your customers are hungry, it's ready to work. Using it is quick and straightforward, and after a few minutes of cleaning, you'd never know it was even used.





Expand your menu.

Generate additional business.

A quick drink at the bar and a bite to eat at the end of a stressful day? Music to your customers' ears. Delight them with chicken wings, mozzarella sticks, burgers, pizza, and curry dishes. Fast, reliable, and prepared just the way you want them. At any time of day, using fresh or convenience products.

The help you need
Special requests? No sweat.
React flexibly thanks to cooking intelligence.

rational-online.com/ca/iCombiPro

Convenience products
No matter what type of product you're preparing, the iCombi Pro adjusts its settings to give you the results you want - for example, using iProductionManager, which helps you determine what to prepare when, so that your customers can enjoy consistently delicious food quickly.

Frozen foods
The iCombi Pro is so powerful, it can even do frozen food in the blink of an eye. The cooking system detects the size and condition of the food, and adjusts the cooking process accordingly. The result: Uniformly great food.

Freshly cooked
Steak, fresh vegetables - often challenging when you're new in the kitchen. But the iCombi Pro provides cooking paths for these and many other products, so its intelligence automatically handles everything. Now everyone can get expert-level results.

Intelligent, versatile, incredibly compact.

The iCombi Pro.

Within just 11 ft², the iCombi Pro combines convection heat and steam into countless culinary possibilities. Whether it's 2 meals or 200. Ready-to-serve meals, freshly cooked food, frozen and convenience products. Thanks to its climate management system and its cooking intelligence, every dish is an automatic success. Perfectly cooked. Even with maximum capacity loads. Or mixed loads. With no monitoring or checking required. 24 hours a day. That's how the iCombi Pro guarantees excellent results. Over and over again.

For more info, visit:
rational-online.com/ca/iCombiPro

Intuitive control concept
The control concept guides users through the production process using pictograms, logical work steps, and clear, interactive instructions, which means anyone can get it right the first time.

Ergonomic display
Touchscreen, easy-to-clean surfaces, large print, clear structure. All in the name of making work easier.

Efficient food production
Standardized quality plus intelligent processes equals a truly powerful cooking system. For fast, error-free food production.

ENERGY STAR® Partner
Exceptional – there's no other word for this level of energy efficiency. One of the world's most stringent certification programs happens to agree.

Integrated WiFi
Thanks to a built-in WiFi interface, your iCombi Pro can get online and access ConnectedCooking as easily as your smartphone. For quick software updates, recipe transmission and HACCP documentation.

Ultra-fast cleaning
From dirty to clean in around 12 minutes? Must be the iCombi Pro. The standard cleaning program works 50%* faster, using 50% less cleaning agents, so you'll be cleaning up and cashing out at the same time.

Fantastic flexibility
Scrambled eggs, sausage, grilled tomatoes – foods prepared using the same method can go into the iCombi Pro at the same time. Which saves time and gives you even more flexibility.

*compared to conventional cooking technology



So your kitchen will be equipped for anything.

The iCombi Pro.

When it comes down to it, the iCombi Pro only has one job: reliably delivering the same great results every single time. That's why it's equipped with so much intelligence - and why it offers such impressive productivity, quality, and simplicity. It detects whether you're making one burger or 20, and adjusts its own parameters automatically. It helps you optimize your production schedule for speed or energy consumption - to keep your breakfast buffet perfectly stocked, for example.

- ➔ **The goal**
Doing everything possible to help you save time, energy, and raw product.

rational-online.com/ca/iCombiPro



iCookingSuite

It makes the iCombi Pro intelligent – so you'll get the results you want reliably and automatically. Sensors detect the size, quantity, condition, and browning level of your food, and automatically adjust parameters like temperature, cooking cabinet climate, fan speed, and time. Easy to use. To save time, raw materials, and energy.

iProductionManager

The organizational genius. It knows which products can be prepared together and the best order in which to cook them, and makes sure that everything meets the standards you've specified. Optimized for energy use? For speed? You decide. Set it and forget it – it's all under control. For greater efficiency and standardization.

iDensityControl

iDensityControl – the intelligent climate management system coordinates the sensors, the heating system, the fresh steam generator, and the active dehumidification system. So that the cooking cabinet will always be exactly right. For more productivity. 100% quality.

iCareSystem

The cleaning and care system detects how much cleaning your unit requires, and suggests a level of cleaning along with a quantity of chemicals. It even offers ultra-fast interim cleaning in just 12 minutes. And every cleaning program uses minimal energy and phosphate-free chemicals. The result? Your appliance is hygienically clean and ready to use again in no time.



Training with RATIONAL.

To help your new kitchen succeed.



Training with RATIONAL

- › Worldwide roll-outs
- › Train-the-Trainer
- › Chef Assist training at your locations
- › Regular reviews and updates of your concepts

The controls on the iCombi Pro are self-explanatory, so new personnel can master them in no time. RATIONAL chefs will train you and your employees based on your own food concept or one created for you by RATIONAL, so that you'll get perfect results effortlessly from the very beginning.



InterContinental Hotels Group.

Breakfast as a competitive edge.

Stronger brand, more satisfied customers, increased market share - all thanks to HolidayInn Express's new breakfast service in North America. With a partner at their side to help with everything from concept development to training - and to deliver the cooking systems themselves, of course. Now they're using fresh ingredients to create delicious food every morning: scrambled eggs, bacon, sausage, and piping-hot cinnamon rolls.

The result:

1,800 units installed in 8 months. Increased customer satisfaction with hotel breakfast and general services. Reduced product use while incorporating a larger percentage of fresh ingredients.

➔ **More flexibility, more reliability**
Turn guests into loyal fans.



WiFi

ConnectedCooking.



Keep an eye on everything.

In hotels, technology is the rule, not the exception. Booking systems, billing, personnel planning - everything's digital, everything's coordinated. Just like ConnectedCooking by RATIONAL. Recipe transmission, unit inspections, HACCP data, software updates, service remote access - our secure networking solution lets you do everything from your desk. For all networked RATIONAL units. Anywhere in the world. You can also access and save HACCP data from all cooking systems. Created a new menu? Send it around the world with just a click. All you need is a PC, tablet or smartphone. Standardization has never been easier.

- ➔ **ConnectedCooking**
High-performance networking by RATIONAL. You'll always have everything under control.

rational-online.com/ca/ConnectedCooking



RATIONAL service.



We've thought of everything.

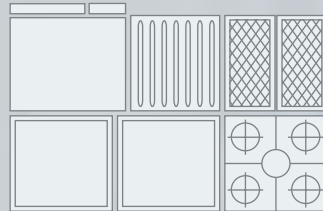
Customer care and support is important at RATIONAL. From initial consultations and trial cooking to test units, installation, and worldwide training - not to mention automatic software updates and the ChefLine hotline for individual questions - we cover all the bases. You can also turn to Academy RATIONAL for additional training on specific topics, such as Finishing. And if an emergency ever arises, RATIONAL's worldwide certified service network will be there in no time.

- ➔ **Designed to help you make the most of your cooking systems** and gain enjoyment for years to come... and ensure that you're never short of ideas.

rational-online.com/ca/service

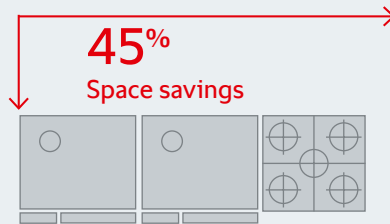
Example:
Limited Service Hotel
350 rooms, breakfast and a-la-carte service

Conventional technology



2 × tilt skillet
1 × steamer
1 × 4-zone induction stove
1 × grill
1 × deep fryer

iCombi Pro

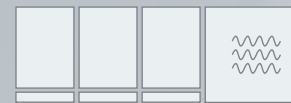


Savings:
Up to 45% less use of space
Up to 60% lower investment costs
Up to 70% less electricity
Up to 50% less staff

2 × iCombi Pro 10-half size
1 × 4-zone induction stove

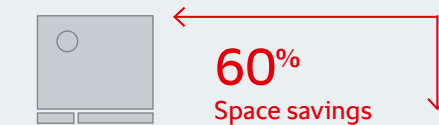
Example:
Limited Service Hotel
120 rooms, breakfast, small meals

Conventional technology



3 × speed oven
1 × microwave

iCombi Pro



Savings:
Requires up to 60% less space
Reduces investment costs by up to 50%
Uses up to 70% less electricity

1 × iCombi Pro 6-half size
with UltraVent Plus

An investment that's worth it.



To the environment, to your
bottom line, and to your hotel.

Let us help you get an idea of the savings you could enjoy by installing one or more iCombi Pro units. You'll save a lot of space, for one thing: You can produce the same amount of food in a kitchen up to 60%* smaller. You'll save investment costs: for example, the UltraVent Plus for the iCombi Pro doesn't require a connection to the outside, and eliminates the need for additional ventilation around the cooking system. And you'll save the environment: The iCombi Pro uses less energy, which means more sustainable production. You'll also reduce your overproduction, use less fat, and cut your labour hours. Which adds up to major pluses for the environment as well as your bottom line.

➔ **The bottom line**
It significantly reduces
your costs. And conserves
energy and water, too.





One cooking system. So many possibilities.

Which challenges do you want to address with the help of an iCombi Pro? Choose from a variety of unit sizes and installation options to create a tailor-made solution. Don't see the one for you? Visit rational-online.com for additional options.

Let the iCombi Pro do its work everywhere:

- › Lower investment costs
- › Fewer working hours
- › Space-saving design requires less than 11 ft²
- › Menu flexibility
- › Guaranteed results
- › Up to 70% energy savings compared to conventional cooking technology

➔ The result

Size and performance to fit your day-to-day challenges.



- ① iCombi Pro 10-half size with recirculating hood and stand
- ② Combi-Duo with two iCombi Pro 6-half size units and Combi-Duo kit
- ③ iCombi Pro XS with wall mount
- ④ Installation kit for iCombi Pro XS with recirculating hood



Inspiration. Skill. Achievement.

Let's create the future together.

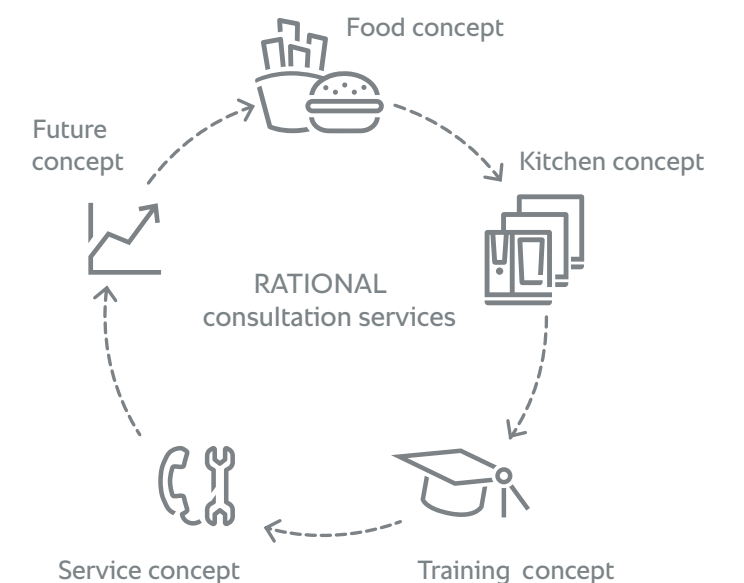
In the hotel business, if you don't have a leg up on the competition today, you might not have guests tomorrow. Which makes it that much more important to regularly evaluate your concepts, gather input, and implement new ideas. That goes for your room decor as well as for your breakfast and bar food. And RATIONAL can help with all of the above. We offer knowledge. We offer experience. We offer new ideas. And we'll always build on what we've already achieved together.

- ➔ **What does the future hold?**
A wealth of new ideas and concepts to help you continue impressing your customers again and again.

Individual consultation services for your hotel.

Benefit from our expertise.

Whether you're looking for comprehensive consultation, help with concept development, or maintenance agreements - for one location or several hundred - RATIONAL is your experienced partner when it comes to support for limited service hotels. You can use our entire service cycle or just one of the items listed. And, most importantly, you can jump in at any point on the cycle. Interested? RATIONAL's hotel experts would love to hear from you at hotels@rational-online.com.



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