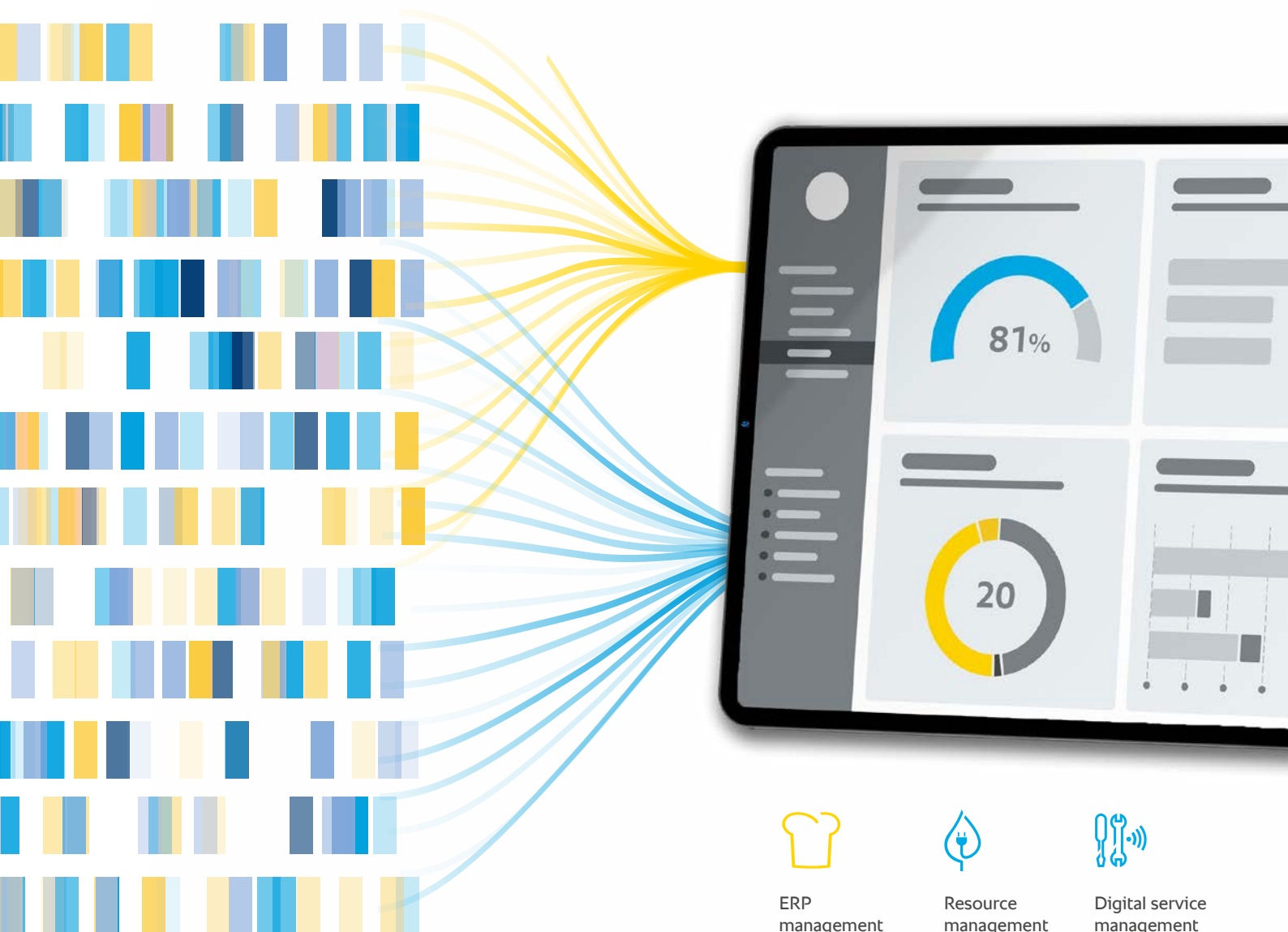


Digital products.

More productivity in the kitchen.



**Bringing together
the kitchen and data.**

Digital products.

Topics such as documentation requirements, energy consumption and skills shortages have long been as much a part of commercial kitchens as cooking. To stay on top of things and maintain productivity, everything has to interact with everything else. It's possible. Thanks to digitalisation. Thanks to digital products from RATIONAL. A broad database, based on artificial intelligence, advanced data analytics and decades of experience.

Simplifies food production, hygiene and asset management. This makes the kitchen more productive. And safer.

ConnectedCooking.

ConnectedCooking, the digital kitchen management system from RATIONAL, forms the basis for the digital products. The platform also offers many free features. Why not give it a try?



A new level of productivity.

Optimise your processes.



ERP management interface

This is how food production works today.

With the RATIONAL interface, food production is standardised, automatic and efficient.



Resource management.

Measurably sustainable.

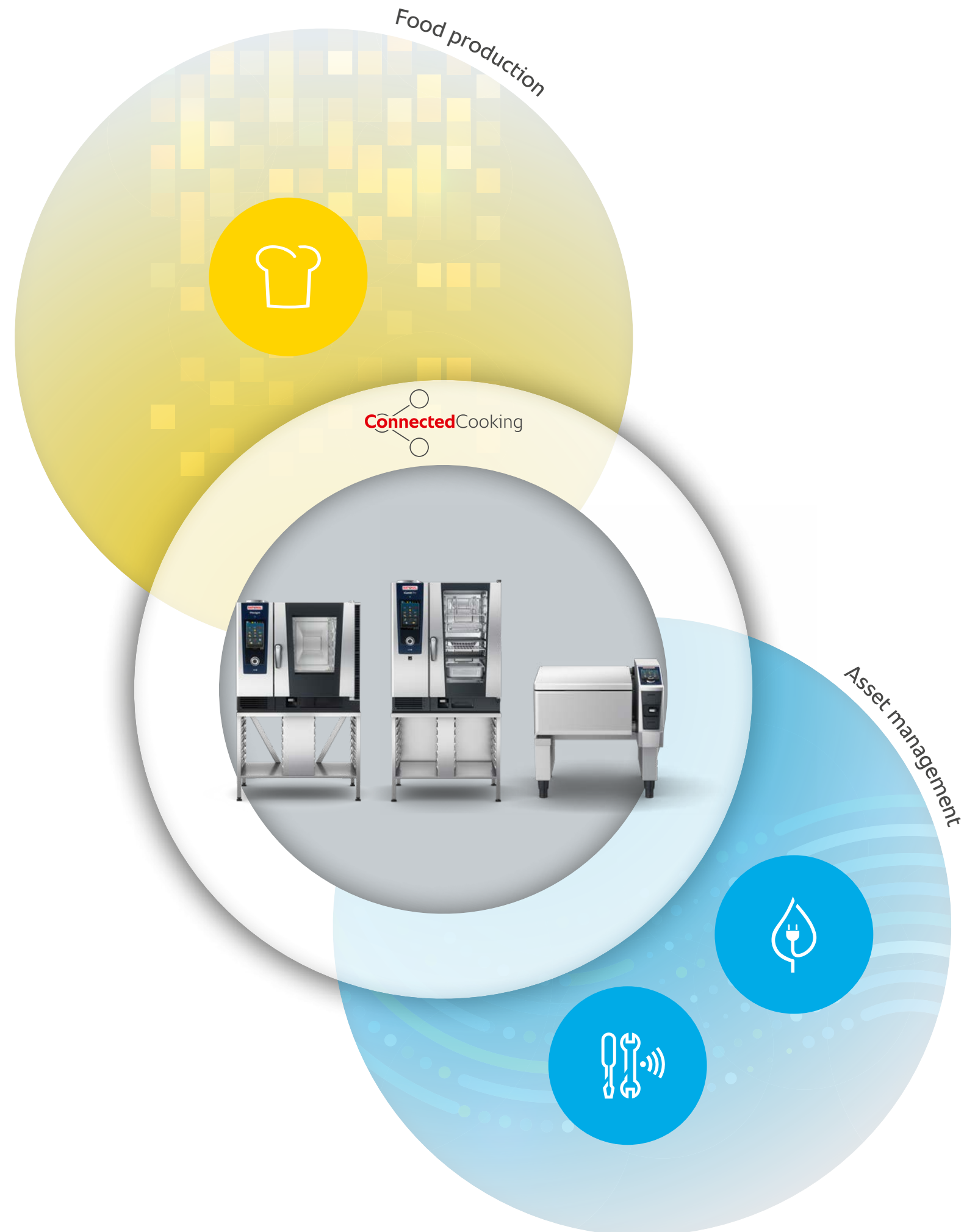
Resource management creates transparency about cleaning and usage patterns, as well as energy and water consumption.



Digital Service Management.

So everything runs as it should.

With Digital Service Management, you and your service partner can keep an eye on the system status and maximise the availability of the cooking system.





This is how food production works today.

ERP management interface.

Everyday life until now: Maintain recipes in the ERP system and create production schedules. Print out, discuss, set cooking time and temperature manually on the RATIONAL unit. Hope you did everything correctly. That it didn't take too long. That the cooking results are right. In contrast, food production with the ERP management interface:

- › Standardised, automatic, efficient
- › Bridge between ERP management system and RATIONAL cooking system
- › From recipe creation to centralised selection of the correct cooking program in ERP

Planning up to now

Create recipe



Print recipes



Handover to kitchen



Setp up cooking programs on the unit



Start cooking process



Planning with RATIONAL

Create recipes in ERP, synchronise cooking programs and transfer to cooking systems



Start cooking process



Benefits to you.

Consistent food quality.

Make regulars out of your guests.

Menus created in the ERP system are sent as cooking programs to the cooking systems in the kitchen. All from the head office. This ensures uniform standards and consistent food quality at every site.

Efficient processes.

Everything under control.

Everything now works automatically, from planning to setting up the unit. All in a single system. This eliminates sources of error and makes workflows more flexible and efficient.

Save time.

Less is more.

The interface between the ERP management system and RATIONAL cooking systems saves a lot of time. What used to take many steps is now just a few clicks.



Consistent food quality.



Efficient processes.



Save time.



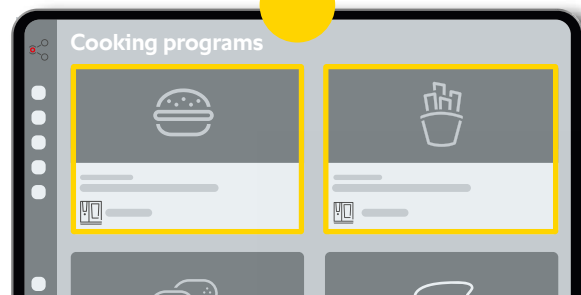
It's as easy as that.

From planning to production.

A lot can happen between food planning and production. But it doesn't have to be that way. With the RATIONAL interface, the menu from the ERP management system becomes the cooking program in the cooking system. Fully automatically.

1 Prepare data in ConnectedCooking

- › Create cooking programs
- › Configure MyDisplay, the customised display view



2 Link recipes to cooking programs

- › Link recipes in the ERP management system with cooking programs from ConnectedCooking via the interface



3 Create menu

- › As usual in your ERP management system

4 Transfer cooking programs to the cooking system

- › Start the transfer of cooking programs to the cooking system from the menu

Menu 1
4 January



Food 1: Burger
Component 1
Component 2



Food 2:
French fries



5 Start cooking process

- › Kitchen staff see required cooking programs on unit display
- › Select the appropriate icon
- › Cooking process starts automatically





Measurably sustainable.

Resource Management.

Turning off the tap is a good step towards conserving resources, but it is not enough. But where are the opportunities to save energy and water without disrupting kitchen operations? RATIONAL's resource management knows this:

- › Transparency about cleaning and usage
- › Transparency about energy and water
- › Resource management dashboard showing water and detergent consumption
- › Monthly report by e-mail
- › Online data analysis
- › View data for the previous three months
- › Receive reliable recommendations with the help of artificial intelligence



Measure



Analyse



Recommended actions



Optimise

Benefits to you.

Save resources and money.

The more you know,
the more you can save.

Save water, electricity, gas, cleaning agents and even labour with detailed analysis and automatically derived recommendations.

Optimise equipment usage.

They are now giving
it their all.

Cleaning status, door openings, use of intelligent cooking paths - you can keep an eye on all of this with resource management. And then act on it.

Extend the lifetime of your cooking system.

It just keeps on going.

Resource management shows everything that often goes wrong in day-to-day operations: idle times, care status, incorrect operation. And with specific recommended actions, it significantly extends the life of the cooking system.



Save resources
and money.



Optimise
equipment usage.



Extend the life of
your equipment.



Cleaning.

Save water,
chemicals and
energy.

Cleaning not only contributes to hygiene,
but also to the service life of the unit.
That's why the cleaning analysis offers:

- › Analysis of water consumption
- › Cleaning frequency and status
- › Individual improvement suggestions

Examples of recommended actions



Recommended action cleaning

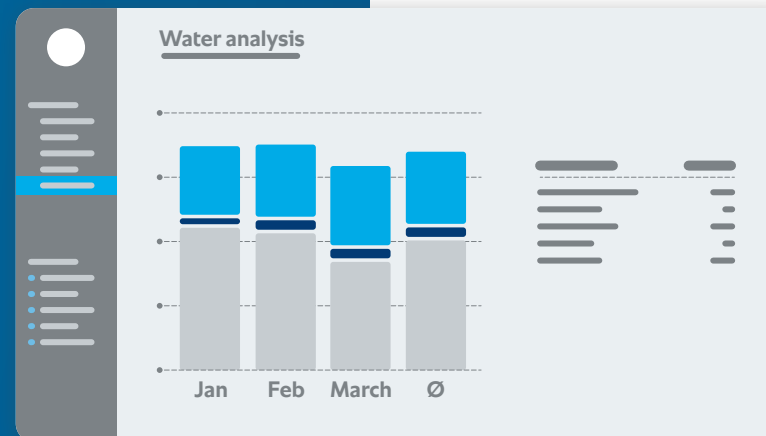
"Based on the available data, there is an increased need for cleaning. If you use automatic cleaning more often, you will increase your hygiene status and can reduce your costs in the long run."

Recommended action tab consumption

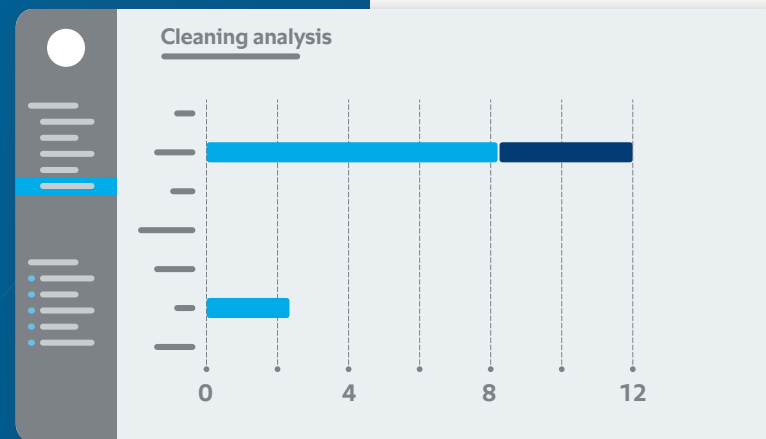
"You should use care tabs regularly to maintain your cooking system. This avoids unnecessary energy and maintenance costs."

Recommended action water consumption

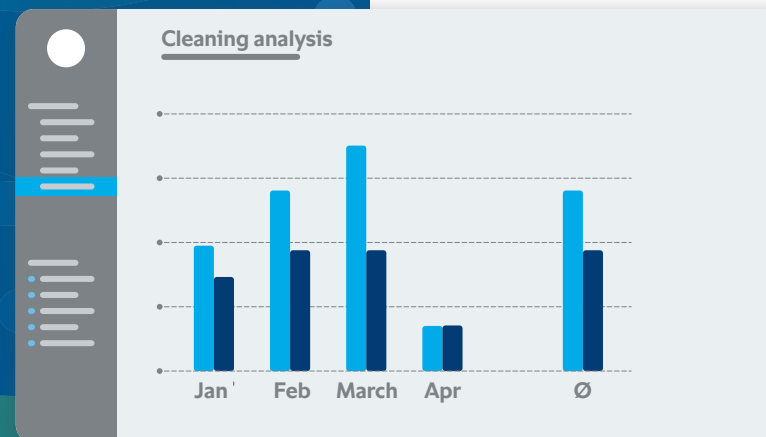
"The cooking system was cleaned more than average during the reporting period. Use the recommended cleaning programs to save water, energy and cleaner. This will not affect the life of the product."



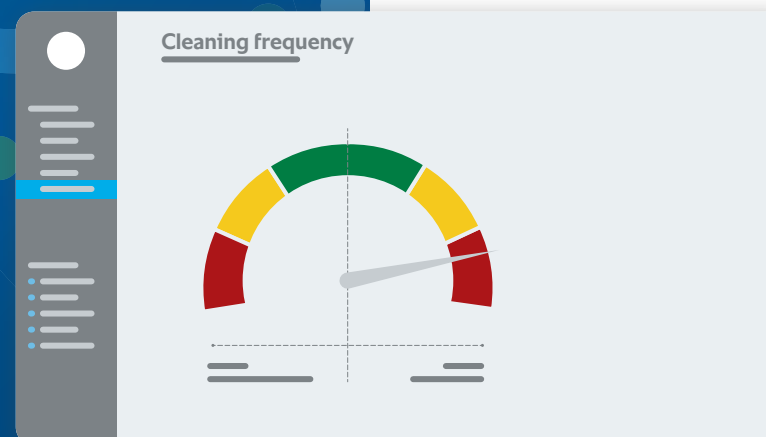
Water consumption
Measured per process



Cleaning programs
Number, type and
duration



Consumption
Cleaning and care
products



Cleaning
Number and intensity



Energy.

Save electricity.
Save gas.

Quickly and easily identify where energy is wasted.

- › Cooking cabinet door opening times
- › Heated but unloaded cooking system
- › Wear parts
- › Can be evaluated individually according to cooking process, cooking system or location
- › Individual improvement suggestions

Examples of recommended actions



Recommended action energy saving potential

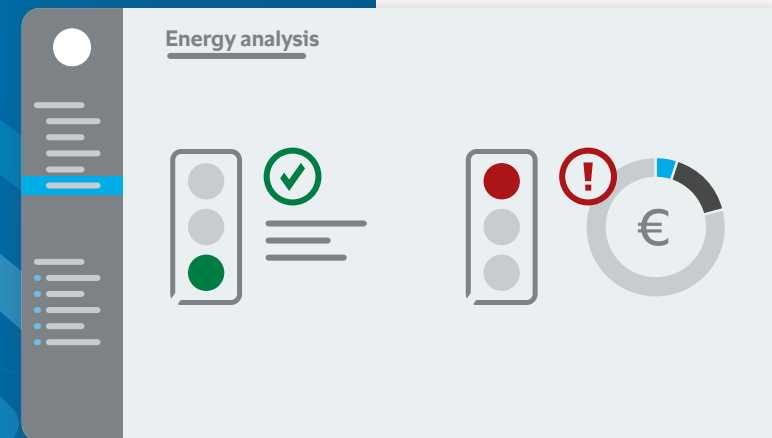
"Signs of increased energy consumption were found on the cooking cabinet door. Have the door adjustment and door seal checked by a professional during the next service."

Recommended action energy saving potential

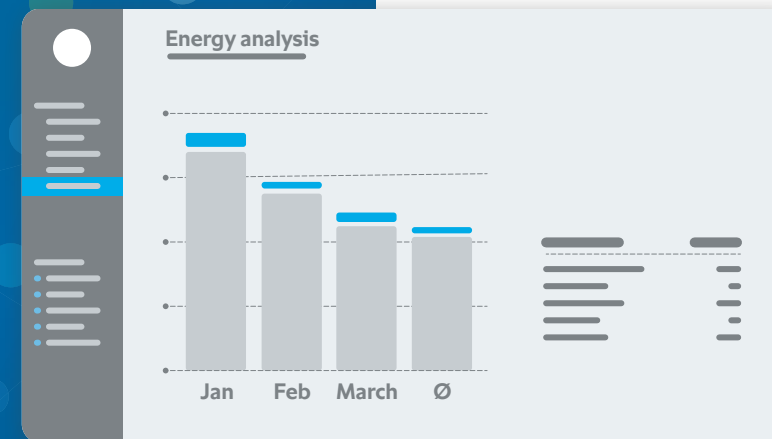
"Increased energy consumption due to wear has been observed. Please inform your RATIONAL service partner and have the clima flap replaced."

Recommended action long preheating times

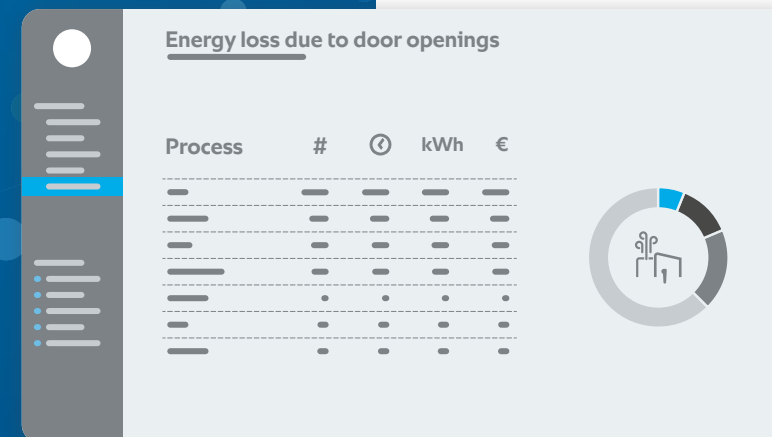
"Your preheat times seem to be too long. To save energy, we recommend that you preheat the iCombi Pro no more than 10 minutes before use."



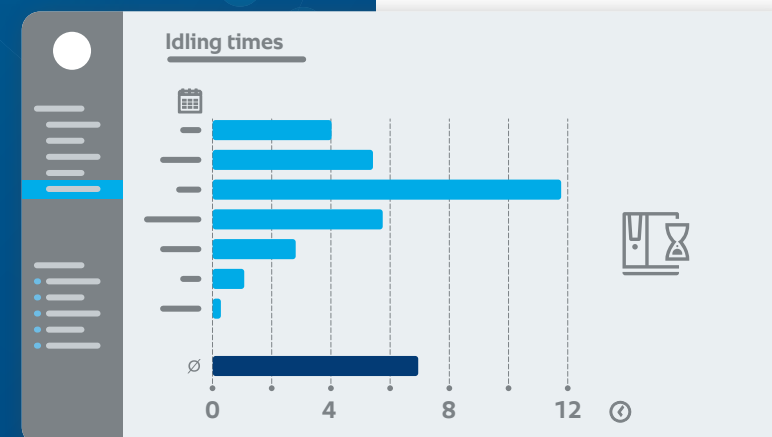
Energy saving
potential



Calculated
energy usage



Door opening times



Preheating and
idling times

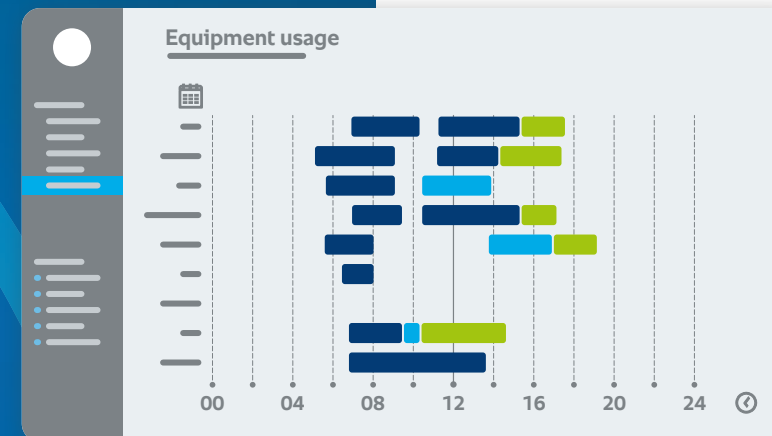


Use.

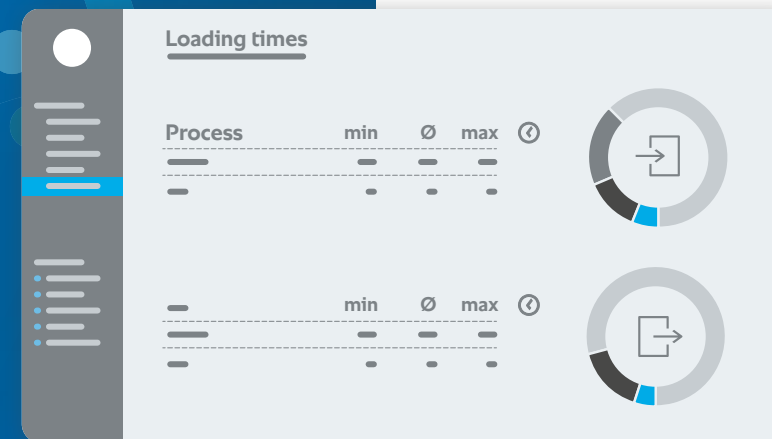
Optimise processes and utilisation.

The usage analysis will provide you with information to help you and your team set uniform standards and make lasting changes to your kitchen routines:

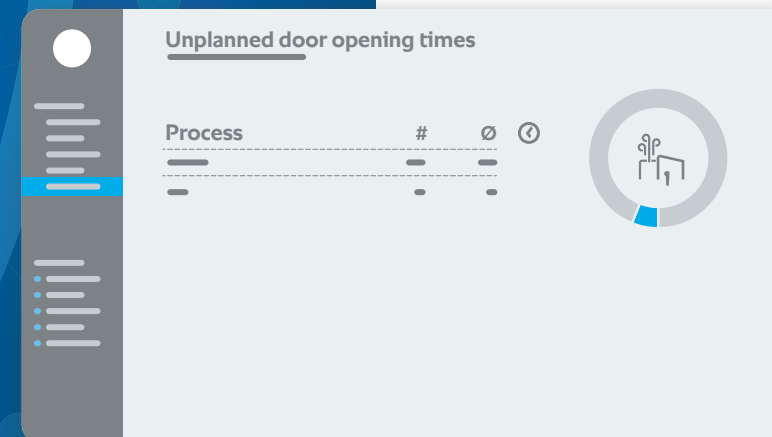
- › Utilisation of cooking systems
- › Use of smart or manual settings
- › Cooking system idling
- › Individual improvement suggestions



Overview of equipment usage



Loading and unloading times



Unplanned door opening times

Examples of recommended actions



Recommended action usage

"You can still optimise your equipment usage. For example, by reducing idle times."

Recommended action energy saving potential

"We found that the core probe was outside the cooking cabinet during preheating. There is a hygiene risk to the food and a risk of damage to the core probe."



**So everything runs
as it should.**

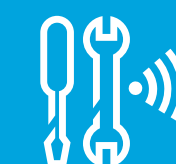
Digital Service Management.

A fault in the cooking system must be fixed as soon as possible. Or even better: It doesn't happen in the first place. Digital Service Management from RATIONAL makes both possible. It keeps you and your RATIONAL Service Partner informed about the maintenance status. And ensures faster and fewer service calls than before. Digital Service Management has two parts:

- › Digital service report: System and maintenance status report with AI-generated usage-based recommendations
- › Remote troubleshooting: fast remote repair by the service technician

➔ You can purchase **Digital Service Management** directly from your RATIONAL Service Partner.

Keep track of
maintenance status



Fast remote repairs

Benefits to you.

Minimise system downtime.

Always reliable.

You and your service partner can keep an eye on the maintenance status of the cooking system at all times. Receive a push notification automatically in the event of a fault so you can act quickly. This minimises system downtime and creates reliability.

Extend the life of your equipment.

Profit sustainably.

View maintenance status online, detect wear in time and respond with AI-generated recommendations. This ensures a long service life for the individual system components. And therefore of the entire cooking system.

Save time and money.

Less travel, less downtime.

With predictive maintenance, wear and tear can be detected in good time, saving energy costs. And in the event of a fault, automatic fault notifications and remote access get your cooking system back up and running in no time - saving you time.



Minimise system downtime.



Extend the life of your equipment.



Save time and money.



Digital service report.

React in good time.

Keep an eye on everything, detect wear and tear and prevent breakdowns. The Digital Service Report is available to help you keep track. For your service partner, so you can plan maintenance together – individually tailored to usage and the cooking system.

- › AI-based recommendations for action and component replacement
- › Maintenance status of wear parts
- › Fault history and digital service booklet
- › Analyses of cleaning and usage behaviour
- › Analyses of energy and water usage
- › Receive the report regularly by email or download it online when needed
- › The service partner will also receive a report and can provide individual maintenance recommendations based on this. You decide on the timing and scope of the maintenance

Examples of recommended actions



Recommended action care

“High temperatures can reduce the life of the door seal. Please wipe the door seal with a damp cloth after each use”.

Recommended action component replacement

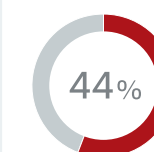
“Signs of increased energy consumption were found in the cooking system. We recommend professional inspection and, if necessary, replacement of the motor shaft seal at the next service.”

Recommended action on cleaning

“We have identified an increased need for cleaning of your cooking system. By using automatic cleaning more frequently, you will reduce your service costs in the long term.”

Digital service report

Maintenance status



Maintenance status



Digital service report

Fault history

Error	Meaning	Date	Fault category	Recommended
				parts

Fault history



Digital service report

Service booklet

Date	Component	Fault/defect	Repair costs

Service booklet





Fault notification to you and your
RATIONAL Service Partner



Remote troubleshooting and
repair



Log in the digital service booklet

Remote troubleshooting.

Quick help from afar.

What if the cooking system fails? Then your service technician can fix the problem quickly, ideally remotely.

- › Automatic push notification to you and your service partner in the event of a fault
- › Repairs can be carried out quickly and remotely by technicians
- › The technician records the work carried out and the components replaced in the digital service booklet



Tailored.

Services related to digital products.

With our services, you get exactly the support you want. From identifying your digital requirements, to system setup, to interactive training courses.

Our offer.

Requirements analysis

Working in partnership with you, specialists analyse the level of digital maturity and the requirements of your company and check their feasibility.

Your benefits

- › Planning reliability
- › Project transparency

Concept and implementation

Experts create an individual concept and support you in the introduction and implementation of our digital products in your business.

Your benefits

- › Tailored onboarding plan
- › Immediately ready to use

Training and support

Learn how to work optimally with the digital products with training and expert support.

Your benefits

- › Well trained employees
- › Safety when using RATIONAL digital products

Next step.

And off you go.

Arrange a no-obligation initial consultation now
or book a live demo of our software.



Contact

Book a free appointment now:

Marco Schmitt

Key Account Director DACH

+49 8191 327-2699

m.schmitt@rational-online.com

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

