

Finishing®.

Application manual
for iCombi® Pro.

RATIONAL iCombi Pro – the centrepiece of your kitchen.

Dear customers,

Your customers' demands are constantly increasing. Whether in a restaurant, hotel, company restaurant, catering, school catering or at the hot food counter. They expect top food quality and an appealing menu at all times. However, rising raw material prices and staff costs have a completely counteractive effect. In addition, long holding times in service significantly reduce quality.

Finishing with the iCombi Pro finally puts an end to holding food and expensive overproduction. **Finishing** ensures that the food is **prepared to perfection, without the stress and hectic rush**.

On the following pages, experienced RATIONAL chefs have put together a range of useful tips for using Finishing in the iCombi Pro on a daily basis.

The purpose of this application manual is to provide inspiration and support for the use of Finishing on a daily basis.

We would like to help you regain more **time for the essentials** and **significantly reduce your business costs**.

For current questions about Finishing, we offer you our unique ChefLine service. We will also be happy to help you directly and individually on the phone.

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Your RATIONAL chefs hope you enjoy working with Finishing.

Table of contents

6	1. Finishing - the new dimension in food preparation
8	2. The different types of Finishing
	2.1 Finishing – à la carte plates
	2.2 Finishing – plated banquet
	2.3 Finishing – serving containers
	2.4 Finishing – crisp
	2.5 Finishing – heat through
	2.6 Finishing – hold
30	3. Finishing à la carte cooking paths
	3.1 À la carte baking
	3.2 À la carte steaming
	3.3 À la carte grilling
	3.4 À la carte pan-frying
38	4. Step by step to success
	4.1 Perfect planning and menu design
	4.2 Proper pre-production and storage
	4.3 Plating
	4.4 The perfect finish with Finishing
	4.5 Garnishing and serving
44	5. Practical example: Banquet event for 100 people with the RATIONAL Finishing system
	5.1 The menu
	5.2 Quantities/calculation
	5.3 Staffing requirements with Finishing
	5.4 Payback calculation
	5.5 Timing schedule
51	6. More information

Finishing – the new dimension in food preparation.

"Better than freshly cooked and kept warm."

Produce your food on a different time schedule from service. When you have the time to do so. By separating production and service, you create freedom for the essential things in cooking, planning, calculation, menu design, creative plating or the perfect garnish.

- › **The short finishing times** allow you to always finish the dishes fresh and to perfection. This **avoids loss of quality** when keeping warm and ensures **perfect food quality** every time.
- › **Demand-based loads prevent expensive overproduction.** With Finishing, you only finish the foods you actually need and so you can easily adjust to changes in guest numbers. The foods that you don't need today can therefore be kept in stock for the following days.
- › **Significantly reduce your cost of goods** by finishing only the foods actually needed for the current number of guests. This prevents additional costs due to overproduction, e.g. for buffets or in classic banquet service.
- › **Avoid the stress and hectic rush with short production and output times** and also reduce your staff costs. By separating the preparation and service phases, as well as efficient time and space allocation, you **reduce your staffing requirements**.
- › **Hold** multiple events simultaneously **and increase your occupancy, without any** additional costs.

Finishing opens up countless possibilities for you in the most diverse areas of food preparation, whether in restaurants, hotels or industry catering. With Finishing, you can produce perfect food quality with a wide variety of dishes. Each and every time.

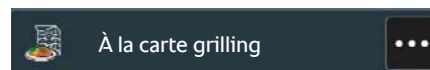
Your success – satisfied customers.

The different types of Finishing.

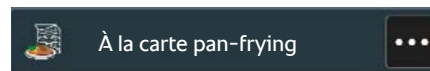
The right settings:

Finishing with the iCombi Pro offers the right solution for every type of food preparation

 À la carte plates	Food is brought to temperature on a rolling basis for classic à la carte service with the help of the iProductionManager (see page 11).
 Plated banquet	This selection is suitable for bringing a large number of plates to consumption temperature at the same time, e.g. at events (see page 16).
 Serving container	Food is heated in the container with or without a core probe (see page 21).
 Crisp	Use this function to heat already cooked food such as pork knuckle or roasts with crackling to service temperature and to crisp (see page 26).
 Heat through	This cooking path is suitable for heating through previously seared or grilled food to the desired core temperature (see page 28).
 Hold	Select this cooking path if you want to keep food warm during service (see page 29).
 À la carte baking	This cooking path is suitable for baking various products in à la carte service on a rolling basis using iProductionManager or in classic production. (see page 31)
 À la carte steaming	Use this cooking path to steam a wide variety of products in production or on a rolling basis in à la carte service with the help of iProductionManager. (see page 32)



Select this cooking path to cook a wide variety of typically grilled products in à la carte service on a rolling basis using the iProductionManager. (see page 34)



This cooking path is suitable for pan-frying various products in à la carte service on a rolling basis with the help of iProductionManager or in classic production. (see page 36)

2.1 Finishing – à la carte plates

Stress, hectic rush, lack of time as well as physical strain and countless pots and pans are all characteristic of any à la carte kitchen. Experience and perfect interaction between all posts are essential to guarantee every runs smoothly.

Finishing – à la carte plates offers you numerous new possibilities:

- › Separation of food production and service
- › Ensuring consistent food quality regardless of service time and guest numbers
- › Standardisation of portions and plating
- › Production of homemade convenience products for your restaurant
- › Control of the produced quantity and the available supply



Finishing can minimise many of the problems and costs of traditional à la carte service.

How you benefit at a glance:

Saves material costs:

- › By arranging dishes cold and without time pressure, the food can be portioned precisely.
- › No overproduction of food.

Saves staff costs:

- › Compared to classic à la carte service, staff requirements for production and service times can be optimised and reduced.

Purchasing and availability:

- › By separating production from the actual time of service, food can be purchased at a more cost-effective time.
- › You can pre-produce a wide variety of foods and store them in a cool place. Food is then only plated and finished when the order is taken.

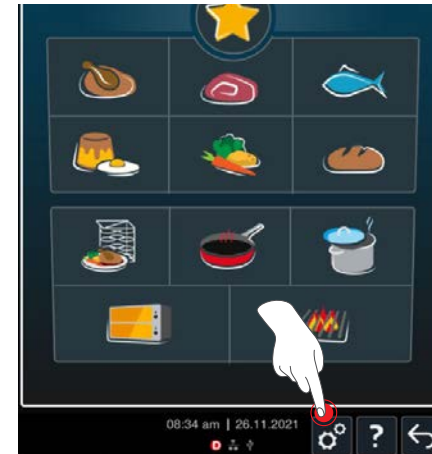
Stress-free working:

- › The iProductionManager monitors every rack to the second and you maintain a confident overview even during rush hour.
- › Plates that are prepared in advance and kept in the refrigerator guarantee a smooth and safe service process, even during busy times.

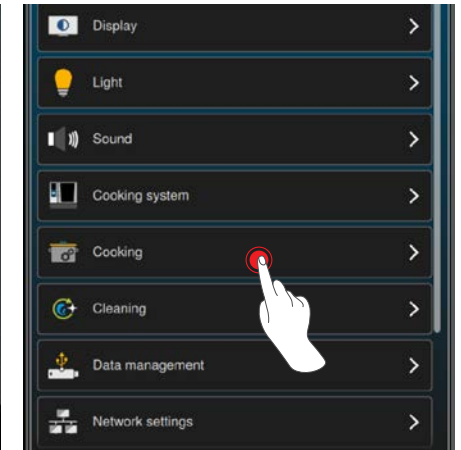


Set plate weight à la carte

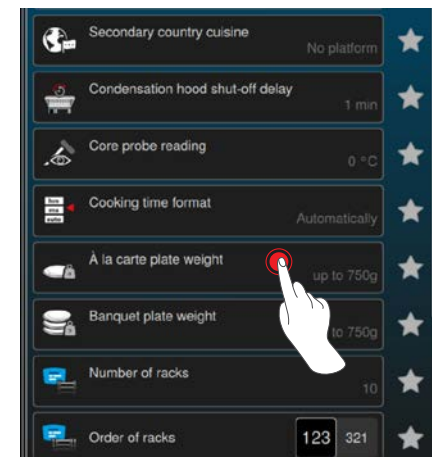
Before you start Finishing®, set the weight of an empty plate. With the help of this information, the cooking system will adjust the cooking steps, so that you achieve an ideal Finishing® result and no moisture condenses on the plate.



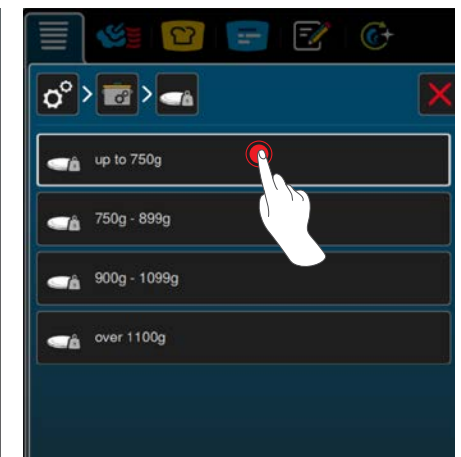
1st Go to the settings



2nd Go to the cooking settings

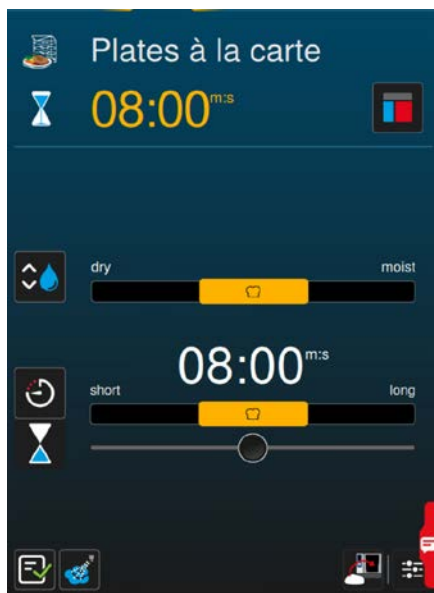
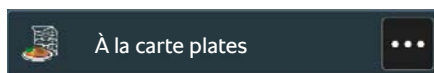


3rd Select à la carte plate weight



4th Select the plate weight

The right settings:



"Finishing à la carte plates", the food is brought to temperature on a rolling basis for classic à la carte service with the help of the iProductionManager.

You can optimally cook different products by adjusting the humidity.

Dry:

In a dry climate, breaded products or pre-grilled dishes can be prepared, which are then basted with sauce if necessary. For example, the following foods can be finished very well with these settings: Piccata, schnitzel with roast potatoes or even steaks with bacon beans and gratin.

Medium humidity:

Select this setting if you use different à la carte plates during service. Especially when combining meat with boiled vegetable side dishes, the vegetables do not dry out in this climate. This setting is very suitable for roast veal with seasonal vegetables and mashed potatoes, for example.

Humid:

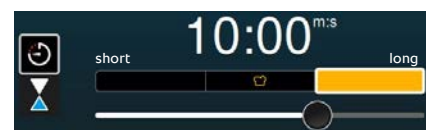
Choose a humid climate for pasta dishes or seafood dishes. For example, you can use these settings to finish ravioli with pumpkin or fillets of sole with creamed spinach and boiled potatoes.



Small appetisers and salad additions, such as small fish fillets or shellfish, mixed breakfast products, desserts, finger food.



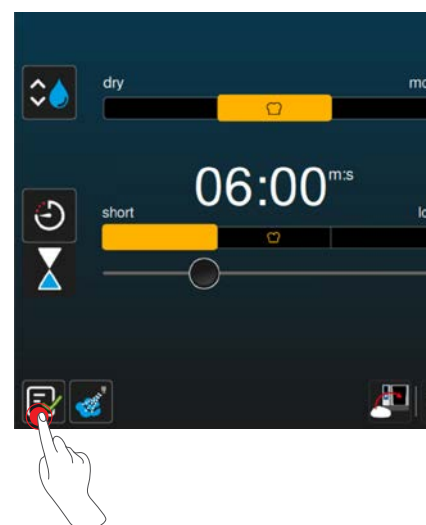
Main courses of average portion size of about 300-350 g. Plates on which only the side dishes are finished. Dishes with raw fish.



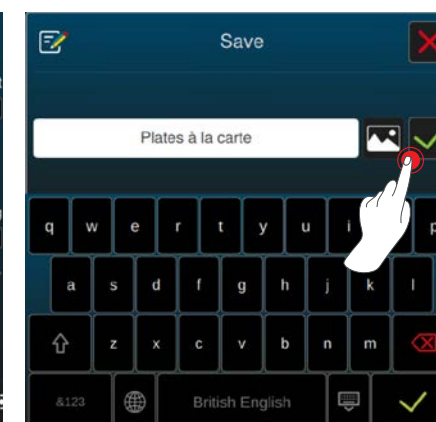
Main dishes with larger quantities, such as casseroles, lasagne or filled pancakes, larger pieces of meat, such as chicken legs or knuckles, food in aluminium foil.

Save the desired settings

Test the right setting for your dishes with individual plates. Once you have found the optimal settings for your individual foods, you can save and name them directly with a simple click.



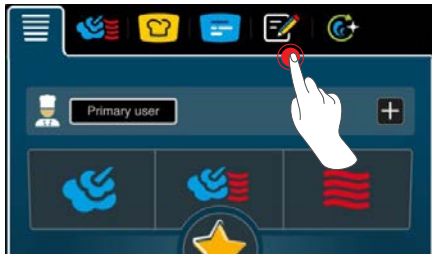
Saving cooking paths



Naming cooking paths

Create a shopping basket

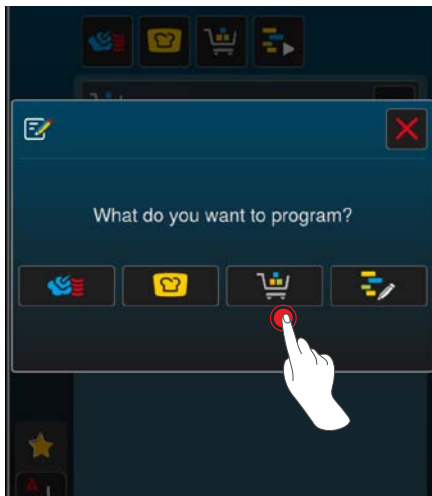
Once you have found your optimal setting for your à la carte dishes, put together your individual shopping basket for the iProductionManager.



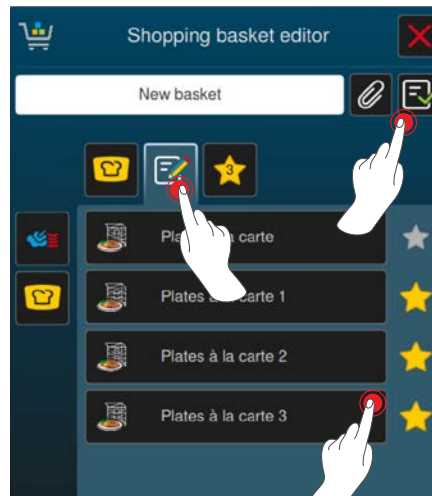
1st To do this, first go to the programming mode.



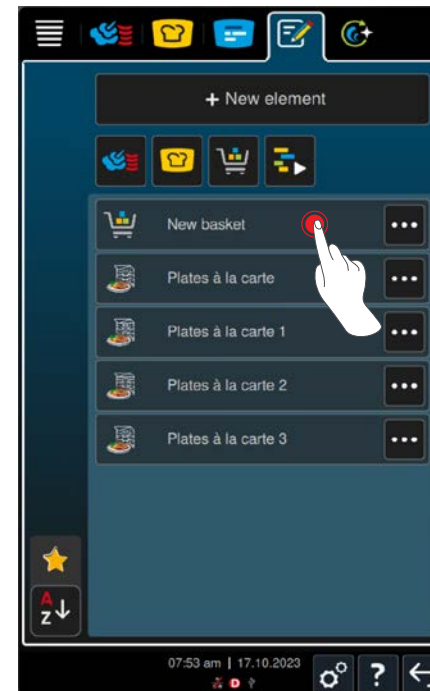
2nd Select "+ New element".



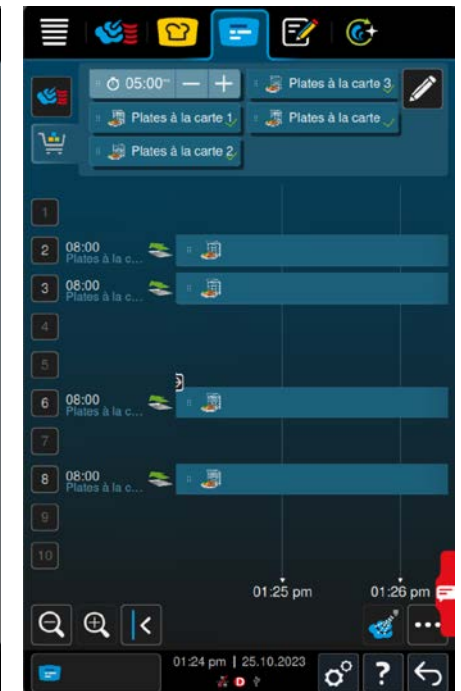
3rd Select the shopping basket.



4th Select your saved à la carte plates cooking paths, mark them with a star and name your new shopping basket.



5th Select your newly created shopping basket in the program list. It will start automatically in the iProductionManager.



6. Now place your created tickets in iProductionManager and load your prepared plates after receiving your order.

Practical tip:

Of course, you can also cook pan-fried foods à la minute, for example, and arrange the finished plates with side dishes.

Use our stainless steel grids for à la carte plate Finishing. The plates slide particularly well on the longitudinally arranged grids. Inverted metal sheets are also a possibility.

2.2 Finishing – plated banquet

Long serving times at events are a daily occurrence in many hotels and restaurants. In parallel operation with room or à la carte service, any kitchen crew would reach its limits which results in fluctuating food quality.

Finishing – plated banquet offers restaurants and hotels the possibility to hold events such as:

- › Conventions
- › Weddings
- › Banquets
- › Seminars
- › Conferences
- › or other celebrations

in the best quality and with minimal time and staff expenditure during day-to-day business.



Finishing makes parties fun – including for the organiser.

How you benefit at a glance:

- › The agreed dishes are gently pre-produced, immediately cooled and temporarily stored cold in containers.
- › Plating dishes according to the expected number of guests gives security and guarantees consistent quality.
- › Different main courses can be finished at the same time without stress.
- › Soup garnishes can be portioned cold in a plate and then finished. The hot soup is poured in at the pass.
- › Menu components can also be finished individually and medium roasted large roasts, such as roast beef, can be served à la minute on the finished plate with side dishes and vegetables.
- › Banquets can be served in the smallest space directly at the dining room, which shortens the path to the guests. This saves you time and staff

Tip:

- › The creation of a **sample plate** serves as a template for larger quantities of plates and guarantees a quick and consistent way of plating.
- › When arranging food, observe the maximum food height of your mobile plate rack.
- › You will find more detailed information in our accessories brochure.
- › When loading, the core probe must always be placed in the ceramic tube provided, which is attached to the mobile plate rack.

The iCombi Pro offers the possibility to adjust the weight of your plates individually. An adjustment is recommended for very heavy plates weighing more than 1,200 g in particular. How to adjust the plate weight can be found on the following pages.

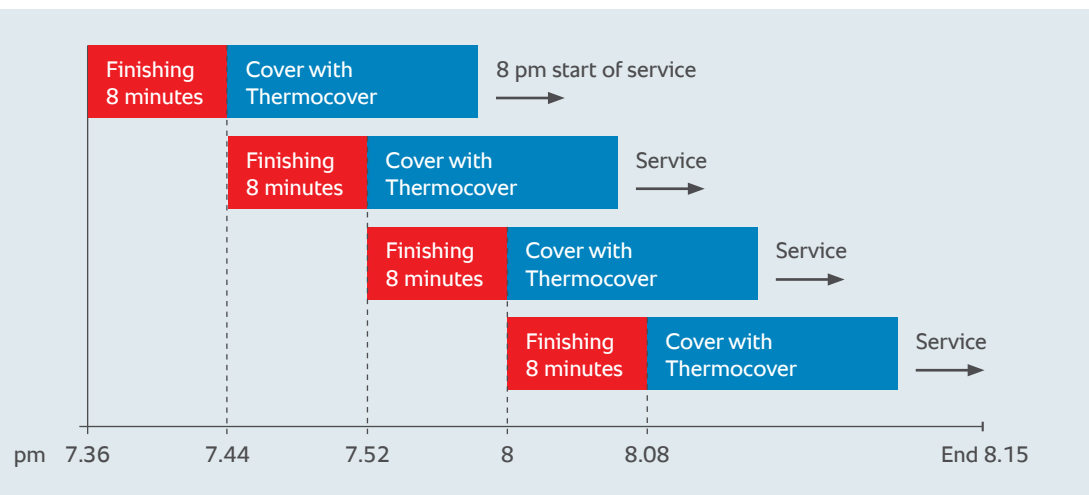


After Finishing, the dishes can either be served immediately or covered with the Thermocover. The Thermocover keeps food warm for up to 20 minutes. Another mobile plate rack can also be finished with Finishing in the meantime if required. This means you can also cater for events with significantly more guests from one single iCombi Pro.

Possible sequence of a banquet:

The service start is set for 8 pm. 7 pm Removal of the mobile plate racks from the cold store.

7.15 pm Arrival of the guests

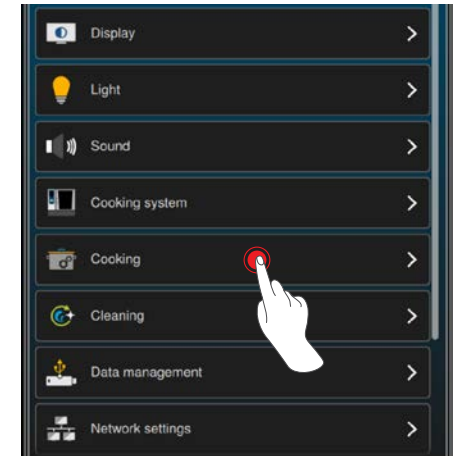


Set banquet plate weight

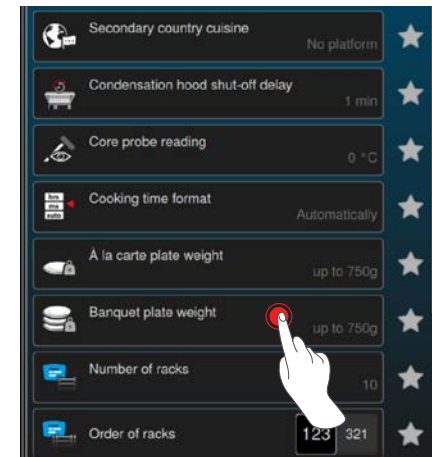
Before you start with Finishing®, set the weight of an empty plate. With the help of this information, the cooking system will adjust the cooking steps, so that you achieve an ideal Finishing® result and no moisture condenses on the plate.



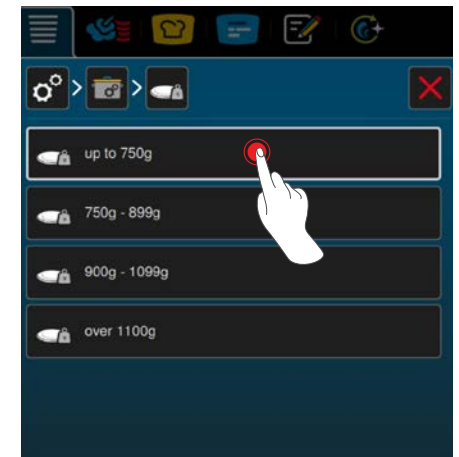
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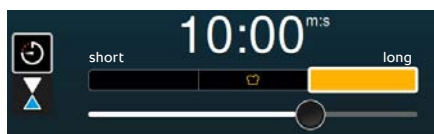
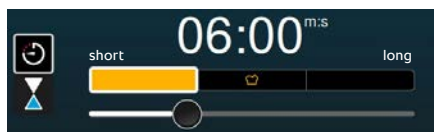
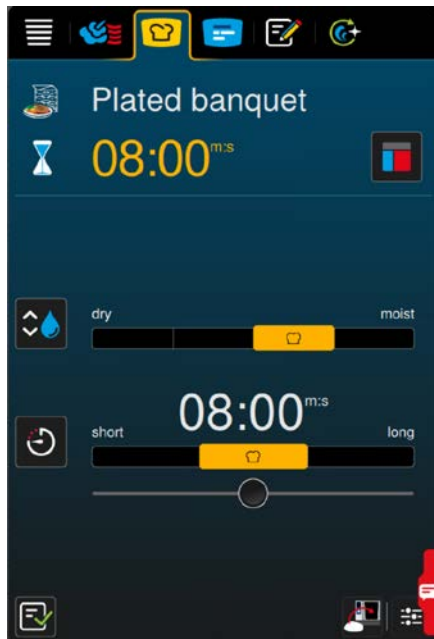
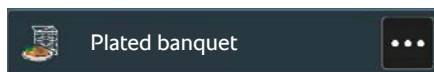
2nd Go to the cooking settings



3rd Select banquet plate weight



4th Select the plate weight



"Finishing plated banquet" serves for simultaneous finishing of multiple plates in the mobile plate rack, e.g. at events.

You can optimally cook different products by adjusting the humidity.

"Level 1" Select for all dishes that require **no** additional humidity, such as pre-grilled steaks, breaded escalope or fried bread dumplings.

For example: Rump steak with grilled vegetables and roast potatoes

"Level 2" Select if preparing delicate foods that do not need extra humidity, such as steamed vegetables.

For example: Grilled fish with steamed vegetables and potato gratin

"Level 3" Select if you want to finish several plate dishes at the same time with Finishing.

"Level 4" Select if you are serving dishes that require **more humidity**, such as poached or boiled products.

For example: Poached cod on blanched vegetables with ravioli.

Small appetisers and salad additions, such as small fish fillets or shellfish, mixed breakfast products, desserts, finger food.

Main courses of average portion size of about 300-350 g. Plates on which only the side dishes are finished, dishes with raw fish.

Main dishes with larger quantities, such as casseroles, lasagne or filled pancakes, larger pieces of meat, such as chicken legs or knuckles, food in aluminium foil.

2.3 Finishing – serving containers

High cost pressure and food variety in varying quantities are the biggest challenges in large-scale catering, along with compliance with hygiene and work regulations.

Finishing – containers makes it easier for you to prepare:

- > School and staff catering
- > Catering for the sick and elderly
- > Catering
- > Breakfast service
- > Buffets



Large quantities fresh on the table.

How you benefit at a glance:

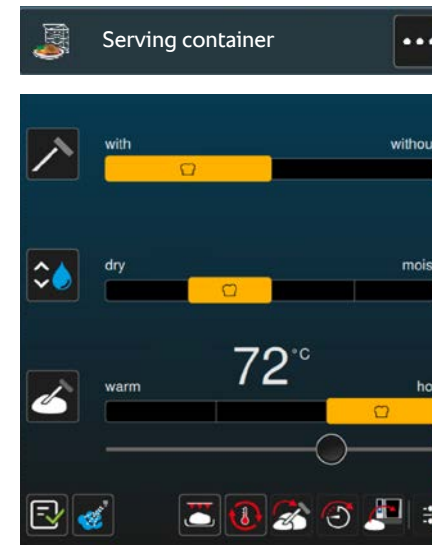
- › A wide range of dishes is gently pre-produced, immediately cooled and served cold in the containers.
- › Demand-based loads prevent expensive overproduction. The different dishes are made available in the shortest possible time with Finishing, thus ensuring that the food is always hot at the service counter.
- › Gentle Finishing ensures that vitamins, minerals and nutrients are optimally preserved.
- › 100% hygiene safety at all times thanks to core temperature measurement accurate to the degree. HACCP data is automatically stored for up to 10 days and is easily retrievable at the touch of a button.
- › Dishes that have been prepared with Finishing are also perfect in combination with other cooking methods. This makes it very easy to combine classic dishes such as chicken legs from Finishing with freshly baked fries, without any stress.

Practical tip:

- › Place roasts that you want to finish in slices in the container in a fan shape. This prevents the meat from drying out.
- › Fish fillets are excellent for buffets. If you line the container with vegetable strips, the vegetable bed binds the juice and also serves as a delicate garnish.

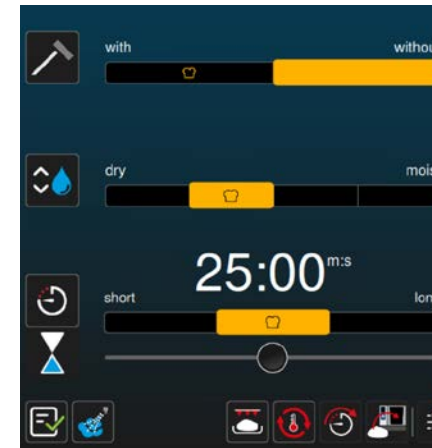


The right settings:



To finish cooked food in containers for food service, catering or buffets:

Finishing containers with the use of the core probe is particularly suitable for whole roasts, poultry and fish dishes. For medium roasted pieces of meat, you can set the desired core temperature to the exact degree. For mixed loads in different sizes, use the "Next" function. Once the core temperature has been reached, move the core probe from the smallest to the next largest food.



Finishing containers without the use of the core probe is used to finish different dishes in rolling loads. The iProductionManager monitors every rack to the second and you maintain a confident overview. To do this, save your personal settings as described in the Finishing à la carte plates.

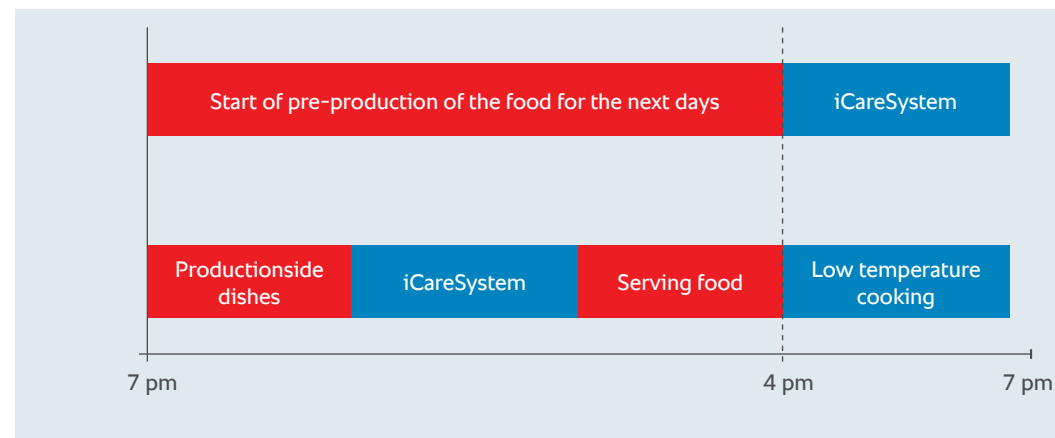


Use the capacity of your iCombi Pro around the clock with perfect timing for production and service.

- › Overnight cooking gives you additional production capacity.
- › Due to the short post-production times, you can finish large quantities with just one iCombi Pro and thus create additional capacity.
- › Rolling loads allow you to produce the next day's food in parallel with service.
- › Thanks to fully automatic cleaning, you can keep producing until the end of service, the cooking system cleans itself automatically afterwards and you save time and manpower.

Take a look at our example of how you can cater for large numbers of people with Finishing in just two iCombi Pro systems and produce the food for the next few days at the same time, without supervision.

7 am	Start of service, removal of low temperature cooking > refrigerate Start of production of side dishes Start of pre-production of the food for the next days Portioning the food and filling the containers for serving
10 am	Start iCareSystem cleaning
11 am	Lunch break
11.30 am	Start of rolling loads and food service
3.30 pm	Preparation of low temperature cooking
4 pm	Start low temperature cooking Start iCareSystem cleaning End of service



2.4 Finishing – crisp

Crisp it up at the right moment:

Roasts that have been cooked overnight or at a low temperature will not have a crispy crust in the morning or at the end of the planned cooking time. You now have the option of quickly cooling the pre-cooked roast pieces without the crust. The crust is then only brought back up to temperature for service in the coming days and freshly crisped up in time for service. This guarantees the perfect roast with crackling every time.

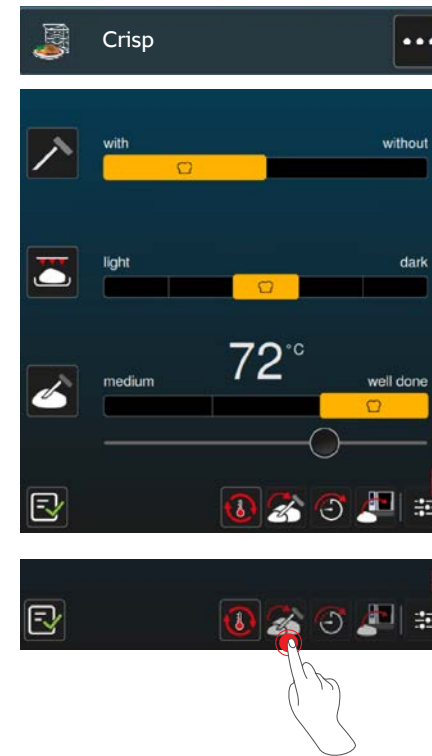
With the crisp cooking path, you bring pre-cooked roasts back to service temperature and crisp them up perfectly.

How you benefit at a glance:

- › Fresh crusts at the right time without monitoring.
- › Mixed loads enable maximum utilisation of the existing production capacity.
- › The roast pieces can also have different sizes and diameters during the long cooking time and still be cooked together
- › Due to the relatively short finishing times, you can finish large quantities with just one iCombi Pro and thus create additional capacity.
- › Thanks to rolling loads, you can crisp the roast pieces one after the other in parallel to service.



The right settings:



For finishing and crisping large roasts with crackling or whole chickens.

Here you can select the browning stage of your crust. The food is then brought to the entered consumption temperature in a process-controlled manner and thus also fulfils its HACCP regulations

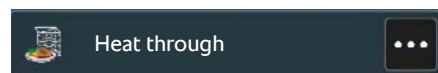
For mixed loads in different sizes, use the "Next" function. Once the core temperature has been reached, change the core probe from the smallest to the next largest food, e.g. roast with crackling.

2.5 Finishing – heat through

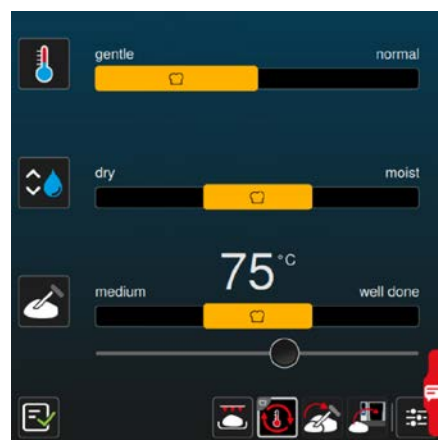
Whether large roasts, individual steaks or seafood – with "Finishing heat through" you can bring previously seared or grilled food to your desired core temperature.

You can decide whether the food is prepared "gently" or "normally". Depending on the setting, your iCombi Pro then intelligently selects the right temperature and cooking time. This allows you to prepare the dishes according to your ideas and time schedules.

The possible settings:



For heating through different foods to the desired core temperature.



For sensitive foods such as seafood, gentle preparation at a lower cooking cabinet temperature can be selected.

Depending on your food, you can choose between dry and humid climate, see page 33 for more details.

Here you set the desired core temperature for your food.

2.6 Finishing – hold

There can be various reasons for service starting late or taking a long time. There is a great risk of your meat cooking through or that other components will get cold.

Finishing "Hold" gives you the option of keeping individual dishes warm at the conditions you set.

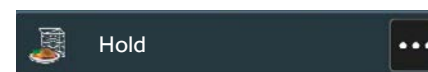
Here, either a cooking cabinet or service temperature or a target core temperature can be set.

There are also various humidity settings available.

Depending on the products used, a dry environment can be selected, e.g. for breaded products, a humid environment, e.g. for steamed vegetables, or a mixed climate.

With the cooking path "Hold" you have the option of keeping your food warm at a desired core or service temperature.

The possible settings:



For keeping different types of food warm.



You can work with or without a core probe. By using the probe, it can be ensured that the desired core temperature is not deviated from.

Depending on the food used, you can choose between dry and humid climate, see page 33 for more details.

Various service temperatures from warm to hot are stored here; these can of course be adjusted as desired.

Finishing À la carte cooking paths.

Typical service situations require the cooking of several components at the same time. For example, it is common to cook different products such as meat, seafood, side dishes or even baked goods for the guest in parallel and to serve the components together, and ideally the entire table should be able to enjoy the ordered dishes together. This requires a lot of pans, pots, sauté pans and other cooking containers, as well as stoves, griddles and ovens.

The finishing à la carte cooking paths provide support here with general cooking methods that reproduce the typical climates of grilling, baking, pan frying and steaming or boiling. Used in the iProductionManager cooking function, several products can be cooked at the same time and these can also be clearly shown on the iCombi Pro display. This allows the cooking process to be customised for each product. Cook products that can typically be cooked together at the same time in an organised and clear way and save time and capacity.



Several dishes can be cooked together in the iProductionManager and are monitored on a rack-specific basis according to their target parameters.

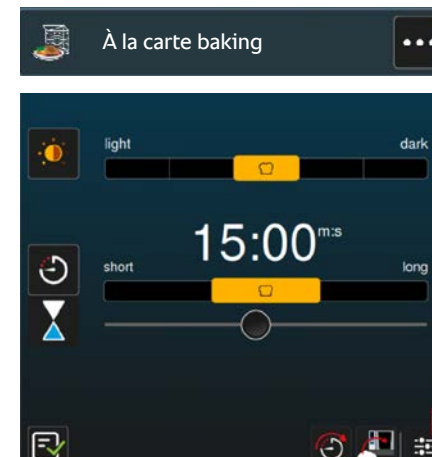
3.1 Finishing – À la carte baking

Baking is a science in itself and the most diverse products often require the most diverse technological process steps for production, but the final step of baking also requires the most diverse climatic settings at the most diverse times in the baking process.

Finishing à la carte baking is characterised by a general baking climate, which is suitable for baking baked goods for production or on a rolling basis, which have no special requirements for different humidity and temperature levels within the baking process. This allows products to be baked up and finalised for service. By baking on a rolling basis in iProductionManager, it is possible to respond à la minute to customer orders.

A desired browning setting and a cooking time setting are available here. The use of the core probe is not necessary with this cooking path.

The possible settings:



For baking different types of baked goods.

Depending on your browning preference, you can select the desired browning intensity.

Various process times are stored here, which can be fine-tuned if desired.

3.2 Finishing – À la carte steaming

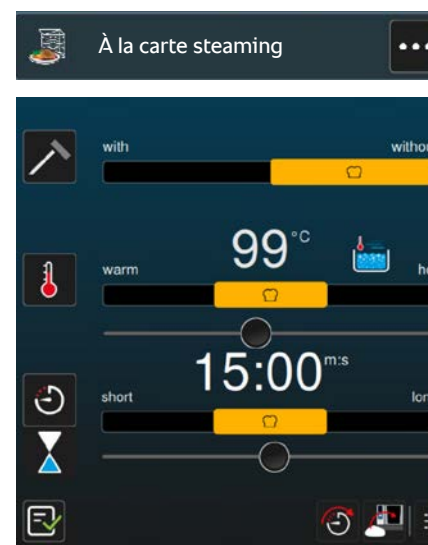
In service situations, having to cook several products at the same time is a frequent occurrence. With the help of the cooking path Finishing à la carte steaming, several components can be prepared simultaneously in a rolling steam climate. Thanks to precise control of the individual racks and the cooking parameters that can be viewed at any time, even several components such as vegetables and seafood can be handled together in one cooking cabinet.

This means that in the service situation, only one cooking path is needed for all products to be cooked in the humid climate.

Outside of the iProductionManager mixed loading function, the cooking path also offers the option of producing individual products in different quantities or testing product-specific cooking times for the use of these products in the iProductionManager.



The possible settings:



For cooking different products in a humid climate.

You can work with or without a core probe. By using the probe, it can be ensured that the desired core temperature is not deviated from.

For more flexibility and therefore also the possibility of poaching products, a temperature of the cooking cabinet can be set to the exact degree.

You can set your desired cooking time to the second, depending on the product.



In the setting with a core probe, a desired internal cooking level can be adjusted by setting a corresponding core temperature.

Cooking to a defined core temperature is particularly suitable for meat and fish products to ensure perfect internal cooking.

3.3 Finishing – À la carte grilling

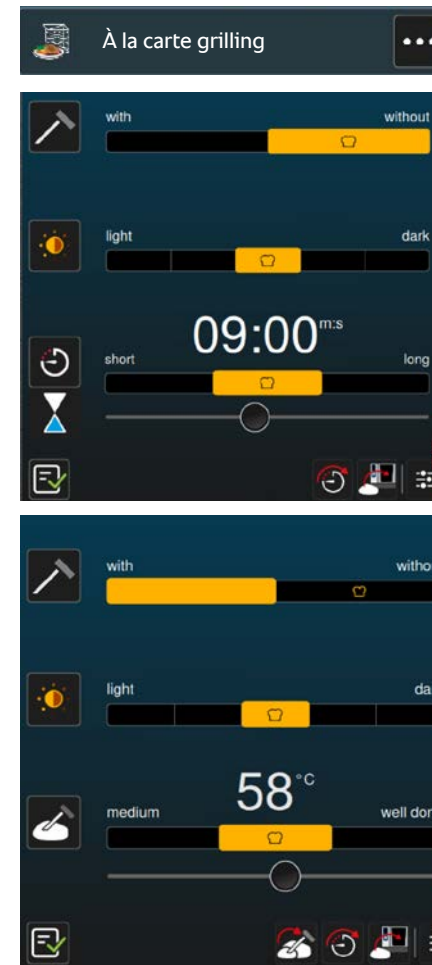
A wide range of products from various food groups are suitable for grilling. For example, it is practical to grill components of meat and/or fish at the same time as vegetables or poultry and have them ready for service at the same time. In a general grilling climate, different products with different settings and cooking points can be cooked together.

This means that in the service situation, only one cooking path is needed for all products to be grilled.

Outside of the iProductionManager mixed loading function, the cooking path also offers the option of producing individual products in different quantities or testing product-specific cooking times for the use of these products in the iProductionManager.



The possible settings:



For cooking typical grilled products.

You can work with or without a core probe. By using the probe, it can be ensured that the desired core temperature is not deviated from.

Depending on your browning preference, you can select the desired browning intensity.

You can set your desired cooking time to the second, depending on the product.

You can work with or without a core probe. For products with a thickness greater than 2 cm, the core probe can be used to measure the internal cooking to the exact degree.

For typically medium cooked meat products such as beef steak, choose a lower core temperature. Poultry products should be cooked through in the setting.

3.4 Finishing – À la carte pan frying

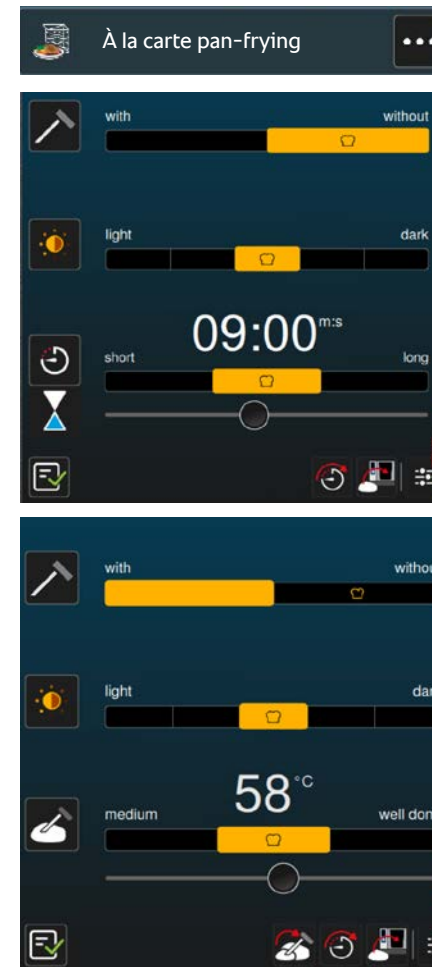
Similar to the cooking path à la carte grilling, service situations are offered in which products from different food groups are pan fried together. This can involve sauteing meat and vegetables or frying poultry products such as chicken thighs or drumsticks, as well as frying sliced products or even burger patties.

This means that in the service situation, only one cooking path is needed for all pan fried products.

Outside of the iProductionManager mixed loading function, the cooking path also offers the option of producing individual products in different quantities or testing product-specific cooking times for the use of these products in the iProductionManager.



The possible settings:



For pan frying a wide variety of products.

You can work with or without a core probe. By using the probe, it can be ensured that the desired core temperature is not deviated from.

Depending on your browning preference, you can select the desired browning intensity.

You can set your desired cooking time to the second, depending on the product.

You can work with or without a core probe. For products with a thickness greater than 2 cm, the core probe can be used to measure the internal cooking to the exact degree.

For typically medium cooked meat products such as beef steak, choose a lower core temperature. Poultry products should be cooked through in the setting.

Step by step to success.

4.1 Perfect planning and menu design

- › Schedule purchasing and pre-production, separate from service, on one of the previous days.
- › Existing staff capacities can therefore be optimally allocated
- › Prepare food at your leisure outside service times, whether on a plate or in a container.
- › This allows you to use your creativity with numerous menu components, even with large numbers of people.
- › When compiling your menu, match the individual components to the 4 different setting options from "dry" to "humid" (see page 33).
- › Consider the required number of plates, containers and finishing systems when designing the menu.
- › Reduce the number of kitchen staff in the staff planning, as you need a maximum of 2 people for service.
- › Coordinate your dishes by selecting the appropriate components. It is important here to adjust the cutting thickness and the required climate of the individual components.
- › Make sure that you have enough mobile oven racks at your disposal.

Practical tip: Make sure that the pathways to the individual premises are level and that no obstacles hinder the mobility of the transport trolleys.



4.2 Correct pre-production and storage

To make the most of Finishing in your business, food should be prepared and stored correctly. This ensures perfect consistency, colour and quality of the food. In addition, the individual components of the dishes should be coordinated in terms of their cooking point and reheating time so that everything arrives hot at the guest's table.

The following points will help you to do this:

- › Cool down the individual components of the dishes as soon as possible after cooking. A blast chiller is best suited for this purpose.
- › If a blast chiller is not available, choose a core temperature 3-4 °C lower for pan fried food that you want to serve to the point. The food should then be removed directly from the hot accessory.
- › Cooked food is best stored in a dry, well-sealed and cool place at 3-5 °C.
- › When planning your production, bear in mind that thin fish and shellfish can also be served raw on the plate.
- › Vegetables with a high water content, such as courgettes or peppers, are best when grilled or roasted. Grilled vegetables will retain their juices if you only season them after cooking. This also preserves the colour optimally.

Tip:

Finishing is Cook & Chill in top quality. The thermal and temporal decoupling of service and food production relieves your service times and guarantees you high-quality food.



4.3 Plating

- › By plating the food in the right way, you can create visual effects and visual variety.
→ Plate the food from the outside towards the centre of the plate, varying the food height and colours as desired.
- › Avoid unwanted liquids on the plate.
→ Plate all components as dry as possible and without liquids.
- › Food that you have prepared in advance should always be kept refrigerated and covered until it is loaded.
- › Make sure that the plates used are **free of any residues** such as grease or fingerprints, as these may show through the finishing process.
- › Promptly providing all ingredients, plates or containers allows you to prepare **without delay** in the shortest possible time.

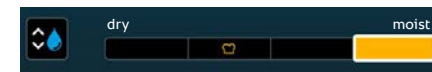
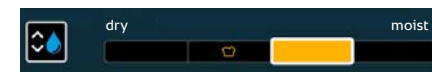
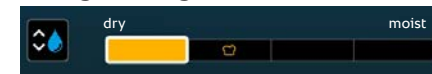


Practical tip:

- › Meat, fish or poultry portions should be arranged slightly leaning on vegetables or side dishes. This guarantees optimal air circulation and thus improved energy input.
- › Thin fish fillets or shellfish can even be served raw. The food remains fantastically succulent and is also particularly tasty if it has been marinated beforehand. However, special requirements regarding hygiene guidelines must be observed here.
- › Arrange pasta that you want to use as a side dish lightly covered with other menu components, e.g. fish. This will prevent the pasta from drying out.
- › Ladle dishes, such as goulash or ragout, are served and finished without sauce.
- › Sauces are heated separately and only poured over the food after Finishing.
- › Cover plates that you plate the day before and store in the mobile plate rack with foil.

4.4 The perfect finish with Finishing

The right settings:



"**Level 1**" Select for all dishes that require **no** additional humidity, such as pre-grilled steaks, breaded escalope or fried bread dumplings.

For example: Piccata, rump steak, entrecôte, roast potatoes or grilled vegetables.

"**Level 2**" Select if preparing **delicate foods** that do **not need extra humidity**, such as steamed vegetables.

For example: Steamed vegetables, fillet steak or grilled fish.

"**Level 3**" Select if you want to finish **several plate dishes at the same time** with Finishing.

"**Level 4**" Select if you are serving dishes that require **more humidity**, such as poached or boiled products.

For example: Poached cod, sous-vide cooked skrei cod, dumplings, rice, pasta (ravioli), blanched vegetables.



4.5 Garnishing and serving

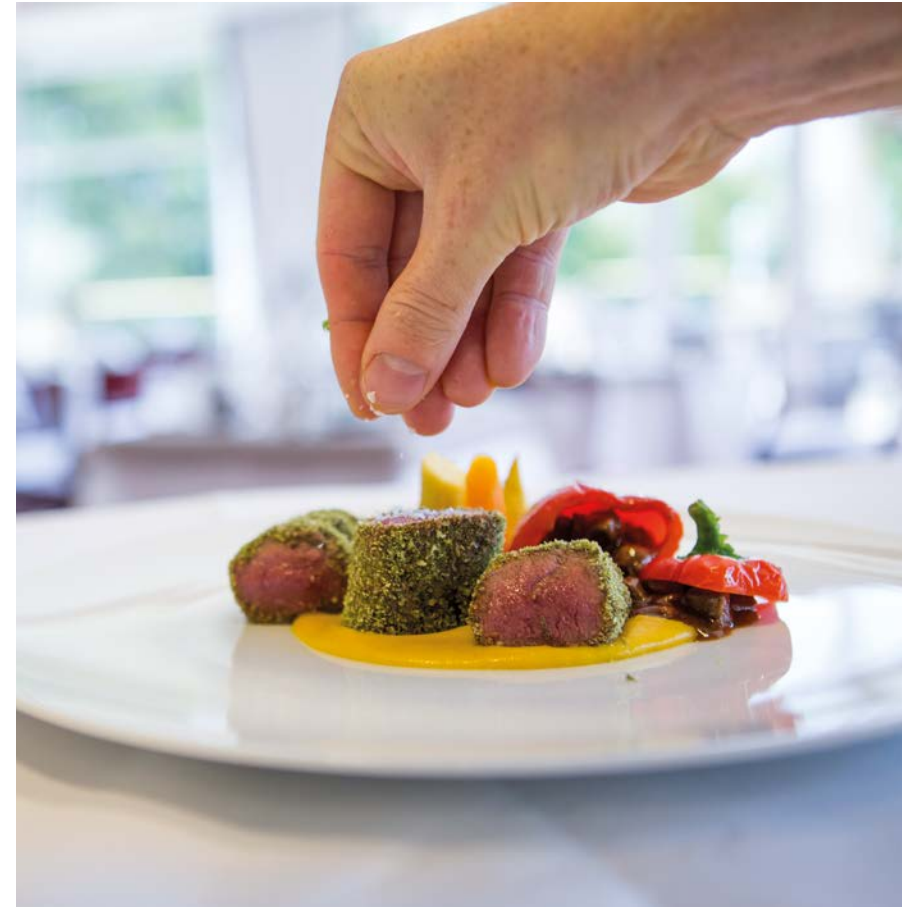
Use the time gained

- › to assemble the sauces, froth them up and nap them on plates.
- › to round off your dishes with aromatic oils and essences and guarantee full flavour development.
- › to give the vegetables a little more shine with a butter brush.
- › to creatively place your garnishes, e.g. slices of dried vegetables and fruits or fresh herbs.
- › to turn pieces or slices of meat, if necessary.
- › to also instruct your service team and explain the different menu components.



Practical tip:

- › Heat-resistant gloves make it easier for you to move the plates and thus increase the service speed.
- › This avoids fingerprints on the edges of the plates.
- › Portioning the sauce with a sauce funnel simplifies and speeds up service for large numbers of people.
- › Keep a damp microfibre cloth handy so that any drops of sauce can be easily removed and the edges of the plate can be polished.



Practical example: Banquet event for 100 people with the RATIONAL Finishing system.

Highest food quality with low production, storage and staff costs, coupled with a wide range of dishes, are currently the greatest challenges in any kitchen. With our practical example of a three-course menu for 100 people, see how:

1. To calculate the quantities in portions and calculate them exactly.
2. To efficiently plan staff deployment for pre-production and service.
3. The iCombi Pro pays for itself in just a few months.

5.1 The menu

MENU

Marinated prawns and medium roasted lamb fillet
with pesto on balsamic foam,
thyme crostini & pepper fillets

▪

Browned veal cheeks in Pinot Noir
with caramelised pearl onions, crispy bacon,
colourful celery & creamed potatoes au gratin

▪

Lukewarm chocolate tartlet
with pickled oranges and fresh mint

5.2 Quantities/calculation

Product	Quantity per person	Quantity for 100 people	Price per kg/l/pc in €	Total in €
Prawns	50 g	5 kg	£ 19,44	£ 97,20
Lamb fillet	60 g	6 kg	£ 21,35	£ 128,10
Vegetable stock	0.02 l	2 l	£ 8,30	£ 16,60
Red/yellow peppers	50 g	5 kg	£ 2,76	£ 13,80
Pesto	30 g	3 kg	£ 19,10	£ 57,30
Balsamic	5 g	500 g	£ 4,80	£ 2,40
Olive oil	5 g	500 g	£ 8,90	£ 4,45
Cream	0.04 l	4 l	£ 21,10	£ 84,40
Veal cheeks	300 g	30 kg	£ 17,50	£ 525,00
Pinot Noir	0.04	4 l	£ 6,50	£ 26,00
Roast vegetables	50 g	5 kg	£ 4,00	£ 20,00
Veal stock	0.05 l	5 l	£ 21,95	£ 109,75
Tomato paste	5 g	500 g	£ 2,95	£ 1,48
Bacon slices	20 g	2 kg	£ 15,91	£ 31,82
Potatoes	80 g	8 kg	£ 0,78	£ 6,24
Mushrooms	20 g	2 kg	£ 2,97	£ 5,94
Cheese, grated	20 g	2 kg	£ 11,00	£ 22,00
Celery sticks	30 g	3 kg	£ 3,40	£ 10,20
Celery roots	80 g	8 kg	£ 1,45	£ 11,60
Butter	25 g	2.5 kg	£ 10,75	£ 26,88
Chocolate	30 g	3 kg	£ 16,50	£ 49,50
Eggs	½ pc	50 units	£ 0,38	£ 19,00
Milk	0.08 l	8 l	£ 0,64	£ 5,12
Oranges	100 g	10 kg	£ 1,39	£ 13,90
Vanilla	–	10 pods	£ 2,95	£ 29,50

Product	Quantity per person	Quantity for 100 people	Price per kg/l/pc in €	Total in €
Mint	–	3 bunches	£ 1,50	£ 4,50
Starch	–	100 g	£ 4,90	£ 0,49
Icing sugar	–	500 g	£ 2,40	£ 1,20
Pistachio nuts	–	500 g	£ 23,50	£ 11,75
Thyme, rosemary	–	3 bunches each	£ 0,26	£ 0,78
Baguette	–	10 units	£ 1,20	£ 12,00
Pearl onions	20 g	2 kg	£ 3,90	£ 7,80
Total cost of goods				£ 1.356,69
Cost of goods per guest				£ 13,57

With a menu price of £ 52 per person, your cost of goods is 26 %.

5.3 Staffing requirements with Finishing

Staff requirements Friday

1 chef for 8 hours

(pre-production of appetiser, main course and dessert)

Staff requirements Saturday

1 chef for 6 hours

(plating, Finishing and service of appetiser, main course and dessert)

1 kitchen hand 6 hours

(plating, Finishing and service of appetiser, main course and dessert)

5.4 Payback calculation

Your earnings are important to us.

Example:

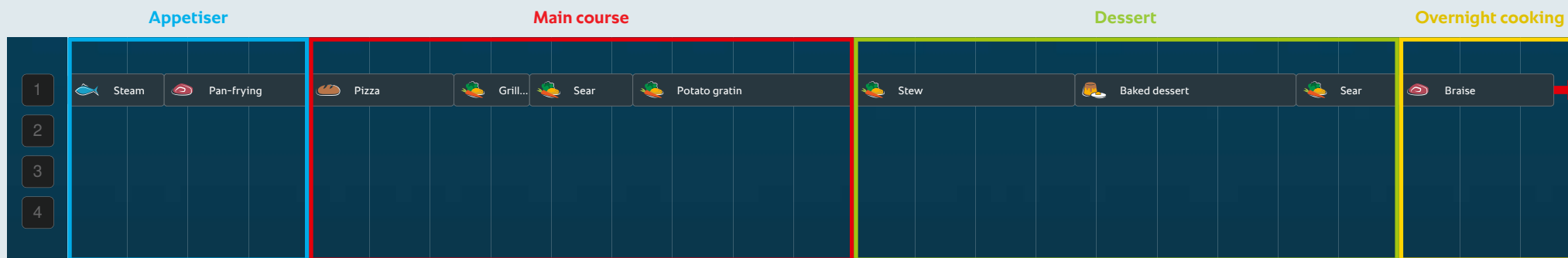
Catering business with 4 banquet events per month each for 100 people with an average menu price of £ 52 and one iCombi Pro 10-1/1.

Staff cost traditional method per banquet 4 chefs à 8 h x £ 18 Cost of goods traditional method 30 %	= £ 2.304,- /monthly = £ 1.560,- /monthly
Staff cost with Finishing per banquet 2 chefs à 7 h x £ 18 1 kitchen hand à 6 h x £ 10 Cost of goods with Finishing 26 %	= £ 1.248,- /monthly = £ 1.357,- /monthly
Your savings	= £ 1.259,- /monthly
Investments 4 x Finishing systems à £ 2.036, 1 x run-in rail £ 162	= £ 8.306,-
ROI time	6,6 months

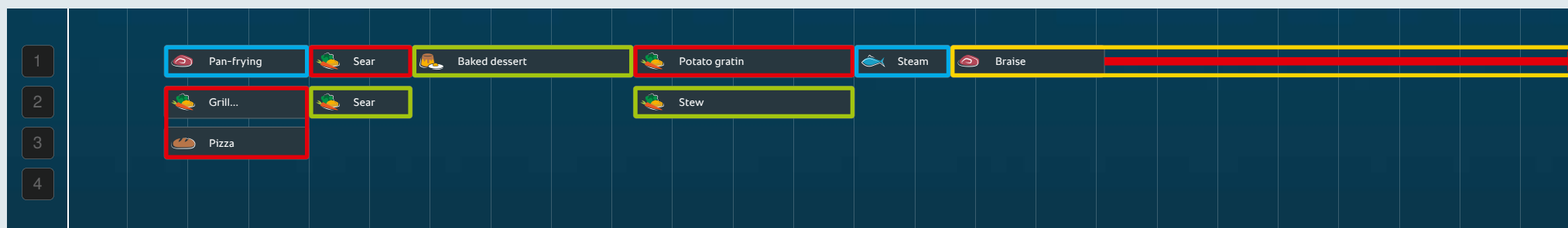


You can make the traditional pre-production process even more efficient with the energy optimised option in iProductionManager. In this example, you save about 10 % in energy, water and time.

Preparation according to courses



Energy-optimised cooking



5.5 Timing schedule

Pre-production Friday:

10 am Arrival of the chef and distribution of the goods

11 am pre-production

6 pm Braise the veal cheeks overnight

Plating Saturday:

8 am Removal of the veal cheeks by regular staff

3 pm Arrival and briefing of kitchen hand and chef

3.15 pm Plate appetiser → refrigerate

4.15 pm Plate main course → refrigerate

5.15 pm Plate dessert → refrigerate

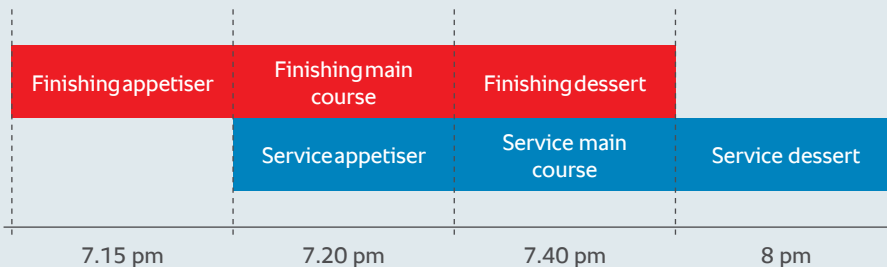
6.15 pm Food break

Service Saturday:

The start of the service is set for 7 pm.

7 pm Remove the mobile plate racks from the cold store

7.15 pm Arrival of guests



Benefits:

- › The organisation of banquet events can now also be carried out in cooperation with significantly cheaper temporary staff.
- › Staff costs can be planned and calculated precisely in terms of time.
- › The à la carte restaurant is catered for by your regular staff and continues to run in parallel without interference from the banquet event.

More information.

For the correct and effective handling of our Finishing systems, we offer you and your employees the opportunity to learn about the various possible applications and opportunities within the framework of the Academy RATIONAL, for example:

- › New inspiration and sales opportunities
- › New profit opportunities
- › New techniques and preparation methods
- › Efficiency in everyday kitchen life

You can find more information on our website:

rational-online.com/en_uk/erleben/academy-rational/

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