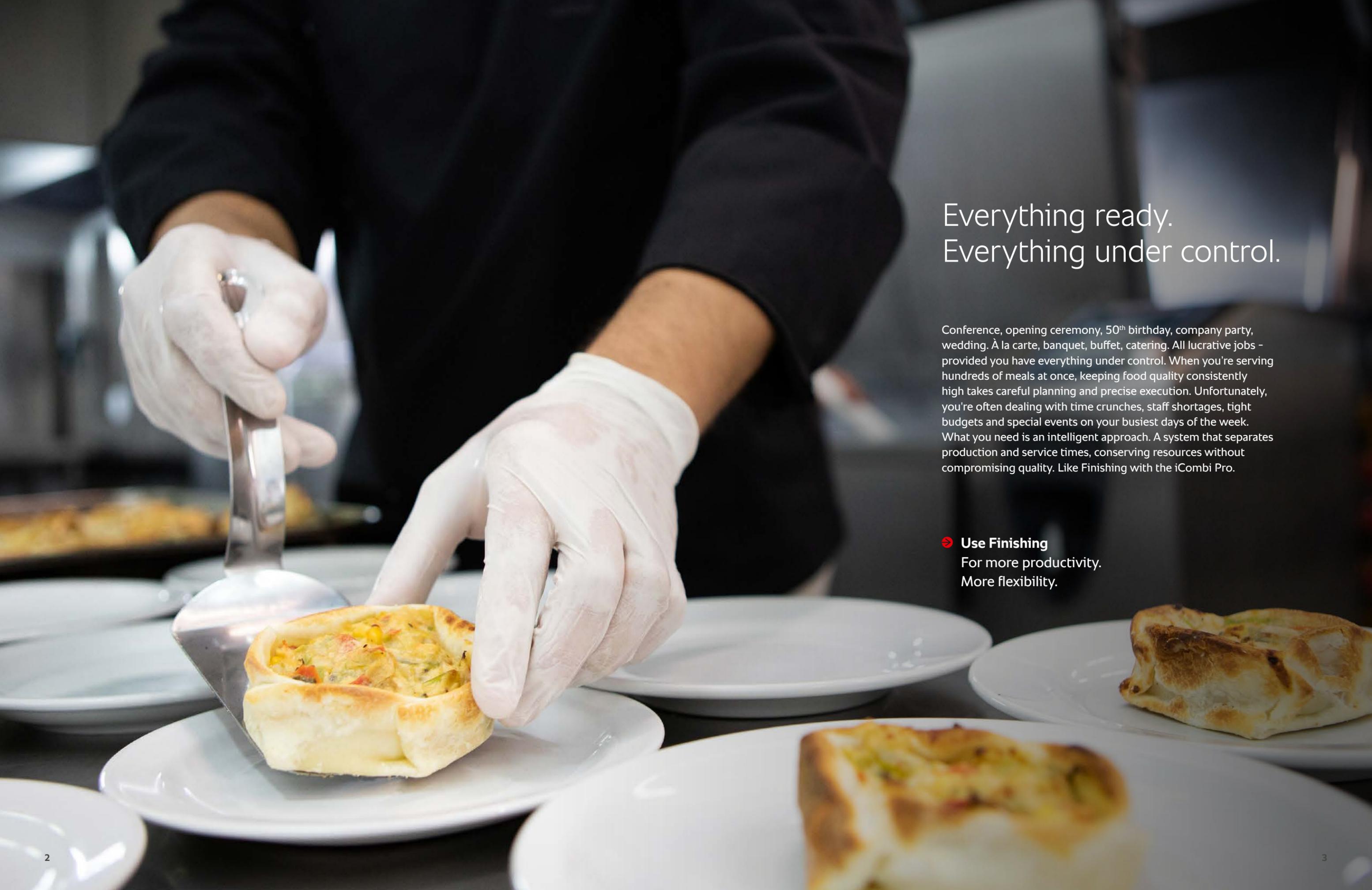


A close-up photograph of a chef's hands in black gloves plating a piece of seared salmon. The salmon is being held by a wooden spatula and is being placed onto a decorative plate with a blue floral pattern. The plate already contains a colorful vegetable medley including red bell peppers, green peas, and purple onions. In the background, another plate with a similar dish is visible, slightly out of focus.

**Finishing with the
iCombi® Pro.**

Precise. Delicious.
Productive.



Everything ready. Everything under control.

Conference, opening ceremony, 50th birthday, company party, wedding. À la carte, banquet, buffet, catering. All lucrative jobs - provided you have everything under control. When you're serving hundreds of meals at once, keeping food quality consistently high takes careful planning and precise execution. Unfortunately, you're often dealing with time crunches, staff shortages, tight budgets and special events on your busiest days of the week. What you need is an intelligent approach. A system that separates production and service times, conserving resources without compromising quality. Like Finishing with the iCombi Pro.

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

Finishing: it's that easy.

On the plate, ready, go!

Warming and holding techniques allow you to put a lot of food on the table at once, but they don't account for different foods needing different degrees of readiness, so you sacrifice quality as well as nutritional value. That's why RATIONAL developed the Finishing system. This intuitive system separates production and service, while assuring that nutrients, taste and texture are perfectly preserved. The secret: dew point regulation. The iCombi Pro intelligently finds the point of equilibrium - the climate that will keep condensation and evaporation in perfect balance. This forms a protective film of microscopic water droplets over the food, protecting it from drying out, but without pooling on the plate.

➔ Taste the difference
Vibrant color, rich in nutrients, perfect consistency. Always ready at exactly the right time.

Garnishes
Watercress, parsley, edible flowers - garnish the plate after Finishing it.

Thyme chicken breast
Add the feta-and-thyme filled chicken breast to the plate afterward.

Asparagus
Plate undercooked asparagus to one side of the risotto.

Beet risotto
Plate the dishes cold for Finishing. The risotto, made in advance, serves as the base for the other components.





Plate Finishing for banquets. All a matter of organization.

A hundred guests, a hundred plates, served at the same time. Thanks to Finishing. Prepare your food in advance, for example using the cook-and-chill method before the event. Plate the food cold and store it chilled on our specially designed mobile plate rack. And then go about your regular working day. Shortly before the food needs to be served, use Finishing to bring every plate up to the perfect temperature. What if you're serving a thousand meals, or five thousand? No problem! Just use multiple mobile plate racks and keep Finished plates hot for up to 20 minutes with the RATIONAL Thermocover.



➔ **Guaranteed banquet success**
No stress. No extra staff.

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À la carte Finishing.

Everything at once? No problem.

Every restaurant has times where there just aren't enough hands in the kitchen. Unless you're using Finishing, that is. Prepare individual menu components in advance, when you're not pressed for time. Keep them chilled until you need them. When an order comes in, just plate the food cold and let the iCombi Pro do the rest. The meal comes out piping hot, perfectly fresh and ready to enjoy. Enjoy greater flexibility without compromising on quality - for example, you might use Finishing to bring the side dishes up to serving temperature while you're pan-frying your main dish.



➔ **Designed with you in mind**
When the heat's on, keep a cool head. It's all under control.

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Container Finishing.

Any quantity of food. Perfectly prepared, right on time.

Catering, buffets, company cafeterias, schools, hospitals, retirement homes. All serve a wide variety of food in large quantities. Tasty, nutritious, not over or under cooked. Container Finishing makes it a breeze. Prepare your dishes and store them vacuum-sealed, or in containers in cold storage. That way, you can purchase in bulk and prepare food well in advance. At mealtime, use Finishing to bring food items up to serving temperature quickly and easily. Repeat for as many batches as necessary.



- ➔ **How you benefit:**
Food is always piping hot. Full of nutrients, full of color. Less fat. With no overproduction.

rational-online.com/us/finishing

Useful helpers.

iCombi Pro and its accessories. An experienced team.

With the right accessories, Finishing in the iCombi Pro is a breeze - and the results are impressive.

① Mobile plate rack

The mobile plate rack lets you put up to 120 ready-to-serve plates, up to 12 1/4" in diameter, into the iCombi Pro for Finishing. Convenient height, open on all four sides, smooth double rollers on ball bearings - the mobile plate rack is ergonomic.

② Plate rack with transport trolley

To load and unload tabletop units ergonomically, place the plate rack on a transport trolley. Maximum stability, maximum durability. Work made easy.

③ Thermocover

The easy-to-use RATIONAL Thermocover offers exceptional heat insulation and maximum hygiene safety. It keeps your food warm for up to 20 minutes, giving you time to finish additional plate racks, transport the food to the serving station... or to wait until the end of a speech.



Cost-effectiveness.

A great rate of return.
Plate after plate.

Labor, raw materials, energy... Finishing in the iCombi Pro means across-the-board savings. To counteract staff shortages. To compensate for a small kitchen. To help you save for new investments. Do the math 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-half size.

➔ **Worth it**
It all adds up to an appliance that pays for itself in no time, while making work fun.

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Calculation basis per month	Your additional earnings per month	Calculate for yourself
À la carte service		
Personnel 3 assistant cooks \$ 11,242 per month		
Personnel with iCombi Pro 2 assistant cooks \$ 7,495 per month	= \$ 3,748	
Banquet service*		
Personnel 4 assistant cooks per banquet, 8h each x \$ 25 = \$ 800 per month		
Personnel with iCombi Pro 2 assistant cooks per banquet, 8h each x \$ 25 = \$ 400 per month	= \$ 400	
Your additional earnings** per month	= \$ 4,147	
Your additional earnings** per year	= \$ 49,763	
Your additional earnings** after 10 years	= \$ 497,631	

*mixed chef/assistant calculation rate (employer costs). **Minus \$ 407 monthly depreciation over 5 years.

iCombi live.

Don't just take our word for it – find out for yourself.

Enough theory – time for practice! Nothing's more convincing than seeing it for yourself. Experience the iCombi Pro up close, see its intelligent features in action, and discover how easy it is to use. Attend one of our free RATIONAL CookingLive events at a location near you – live and at no obligation. Seeing is believing!

Or maybe you already own an iCombi Pro, and you're ready to try your hand at Finishing? Academy RATIONAL can show you the ropes. Visit rational-online.com for more information.

➔ **Dates and registration**
rational-online.com/us/live

rational-online.com/us/academy





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