

From conventional technology to RATIONAL iCombi Pro.*

How a casual dining restaurant saves time, energy, and costs.

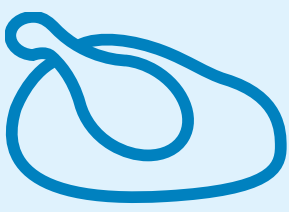


“All that I'm trying to do for my staff is make their lives easier, and that's the journey I started. My partnership with RATIONAL has enabled me to do just that.”

Brain Chinn, CFO of Negril Jamaican Eatery



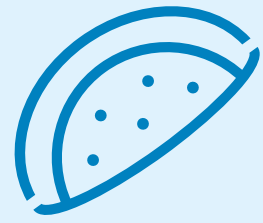
Time savings.



66%

less preparation time for chicken saves around 4 hours per day in total.**

Baking Jamaican beef patties (similar to empanadas), from 50min **down to 20min.**



1/2

the cooking time on their original Jamaican coco bread.

**based on 3 iCombi Pro 6-2/1 full-loads of chicken.

Investment peace on mind.



Energy savings.

Generates less heat than a convection oven, reducing the need for air conditioning in the kitchen.

Cost savings.

Reduction of raw material and ingredients due to intelligent and precise cooking processes.



More.

Find out more about Negril Jamaican Eatery's journey [here](#).

*Analysis with the example of Negril, a Jamaican fast casual food chain.