Finishing® with the SelfCookingCenter®
Perfect results everytime!
Keeping food hot is a thing of the past.

Offering food of consistently high quality, regardless of how much of a rush there is at the restaurant or hot food counter, is one of the greatest challenges in the kitchen.

Many foods are therefore kept hot. However, the longer they are kept hot, the more quality they lose. Nutrients are lost, vegetables lose colour and meat becomes tough.

Finishing® with the SelfCookingCenter® does away once and for all with the need to keep food hot. Regardless of whether it’s 1, 5, 20 or several thousands of meals, with Finishing® food is perfectly prepared without the stress and hectic rush.

You start with the mise en place for the required food when you have the time to do it; whether in the morning, afternoon or on the previous day. There is no need for expensive temporary staff and overtime. Immediately after production in the SelfCookingCenter®, the foods are chilled which prevents unwanted additional cooking. The quality of the food remains at the highest level. Shortly before service, needs-based Finishing® in the RATIONAL SelfCookingCenter® will finish the dishes to perfection.

What better recommendation than a satisfied customer?

Even medium pre-fried and chilled meat remains medium after Finishing® and appears to be freshly prepared on the inside. See for yourself.
Not only do all plates and dishes look good after Finishing®, but the food tastes as if freshly cooked. This is made possible by the precise distribution of heat and humidity in the cooking cabinet, together with RATIONAL dew point control. This supplies just the right amount of humidity so that there are no pools of condensation on the plates. It forms a protective film of microscopic water droplets which turns into a second skin over the food, protecting it from drying out.

Finishing® with dew point control.
Overview of advantages:

> À la carte without stress and hectic rush
> Many dishes with low staff expenditure
> Consistently high food quality
> No pools of condensation on the plates and the foods do not dry out
> Ideal for room service

Finishing® in the SelfCookingCenter® is the perfect solution for your à la carte. For example, you can prepare up to 150 meals with only two kitchen staff, without the stress or hectic rush, simply at the push of a button.

The dishes from your menu that have been prepared in advance are chilled and ready. Only when the order comes in is the food served on the plate cold. The food is then given the Finishing® treatment in the SelfCookingCenter®.

You can also prepare pan-fried foods, for example, à la minute and add the side dishes completed in Finishing®. The sauce and garnish are added prior to serving. Finishing® has cooked the food to perfection and it comes fresh to table on hot plates.

From plating to serving the ready-to-serve plate, you will only need 8 minutes per batch — your guests will be impressed by the quality.

With RATIONAL iLevelControl, you can retain your composure even during rush hour service. Every plate is monitored. iLevelControl will automatically signal once the relevant plate is ready. Everything is finished to perfection with Finishing®.

24 hour room service without additional staff
Also use the benefits of Finishing® for your room service. Have the plated plates for the room service menu chilled and ready; offer your customers a fresh and high quality menu to their rooms around the clock, without additional staff expenditure.

“This RATIONAL SelfCookingCenter® helps us with the sheer volume of what we do. With Finishing® it is much less stressful and the quality is still always perfect. No drying out or condensation issues. Simply great.”
Paul Taylor, Executive Chef, Hilton Birmingham Metropole, UK

This is how you can master rush hour.
Finishing® in à la carte.
The key to an attractive addition to the business: Finishing® for banqueting.

Effortlessly mastering banquets in addition to normal service is only a question of organisation. Your SelfCookingCenter® will give you the perfect support for this, regardless of whether you are catering for 10 or 1,000 customers, or whether it is for plated service or a buffet.

You can prepare your food in advance, whenever you have time to do it. When chilled quickly, the food quality will be preserved even for several days. For the plate service, plate the plates cold in accordance with the anticipated number of customers and store them chilled in the special mobile plate racks. Just before the food is needed, 20 or several thousands of plates are prepared for service at the same time with Finishing® without the stress and additional staff. The RATIONAL Thermocover offers you maximum flexibility. It keeps food in the mobile plate rack warm for service for up to 20 minutes. This provides the necessary flexibility to respond to the usual time postponements with events in a relaxed manner.

The pre-produced dishes plated cold in containers can simply be finished with Finishing® in the SelfCookingCenter®. As needed, additional containers are quickly provided for service, and the food is always served hot and to the highest quality without having to keep it warm for long periods.

“20,000 meals a day is no longer a challenge for us and thanks to RATIONAL our quality is comparable to that of a 5 star hotel.”
Edward De La Garza, Executive Chef, George R. Brown Convention Center, Houston, USA

Overview of advantages:
> Master events without any impact on à la carte
> Significantly lower staff expenditure for events
> No over-production
> Flexible response to delays
> Excellent and uniform food quality – on every single plate
Top quality foods regardless of volumes.
Finishing® for buffets.

Whether in catering, staff restaurants, schools, hospitals or retirement homes: Finishing® is always the solution in order to offer food variety in large quantities and with top quality results. Until now, food needed to be kept warm resulting in loss of quality, which Finishing® stops completely. With skilful procurement and by menu design, you can significantly reduce your cost of goods, as the pre-produced foods can also be stored for several days in the cool room – and for even longer periods when vacuum-packed.

The foods pre-produced in the SelfCookingCenter® are prepared in containers for Finishing®. When you require the foods, you can finish them as needed for service. Foods are quickly prepared with Finishing® which ensures consistently hot food on the counter.

Every Finishing® is different. Fully automatically, Finishing® will adjust to the requirements of the relevant food, but the quality remains at the highest level at all times.

With Finishing® you prepare exactly the quantities that you need for service. This cuts costs of over-production completely.

100% hygiene safety at all times
With the SelfCookingCenter®, you will be able to prove the hygiene levels of your food at all times. HACCP data is automatically stored for up to 10 days, and can be called up at any time at the push of a button.
**It comes down to the right accessory.**

The RATIONAL Finishing® system.

**Mobile plate racks and transport trolleys**

Up to 120 plates, up to 31 cm in diameter can be stored ready for Finishing® in special mobile plate racks. The free accessibility and low height of the mobile plate racks of less than 1.60 m allow for quick and ergonomic loading and unloading on all four sides.

Simple transportation of foods is achieved by way of the narrow structure and the large and quiet tandem castors. The mobile plate rack can easily roll over even larger bumps. With the RATIONAL Thermocover dishes can be “parked hot” for up to 20 minutes after Finishing®, which is enough time for Finishing® additional mobile plate racks and to move them to the service station.

**Thermocover**

The RATIONAL Thermocover stands out with its outstanding insulation properties. Special magnetic strip seals make for quick and easy handling and hygienic safety.

For further information, please request our accessories brochure or our application brochures. Or visit our website at rationalaustralia.com.au.

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<table>
<thead>
<tr>
<th>Mobile plate rack capacity</th>
<th>Size of event (number of persons)</th>
<th>Mobile plate rack</th>
<th>Thermocover Transport trolley</th>
<th>Maximum plate height in mm</th>
<th>Maximum food height in mm</th>
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</thead>
<tbody>
<tr>
<td>15/20 plates* with SelfCookingCenter® 61</td>
<td>15/20</td>
<td>1</td>
<td>1</td>
<td>32/25</td>
<td>72/53</td>
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<tr>
<td></td>
<td>30/40</td>
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<td>2</td>
<td>32/25</td>
<td>72/53</td>
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<td></td>
<td>45/60</td>
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<td>3</td>
<td>32/25</td>
<td>72/53</td>
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<tr>
<td></td>
<td>24/34</td>
<td>1</td>
<td>1</td>
<td>40/32</td>
<td>82/63</td>
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<tr>
<td>24/34 plates* with SelfCookingCenter® 62</td>
<td>48/68</td>
<td>2</td>
<td>2</td>
<td>40/32</td>
<td>82/63</td>
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<tr>
<td></td>
<td>72/102</td>
<td>3</td>
<td>3</td>
<td>40/32</td>
<td>82/63</td>
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<td>26/32 plates* with SelfCookingCenter® 101</td>
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<td>2</td>
<td>32/25</td>
<td>70/53</td>
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<td>78/96</td>
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<td>32/25</td>
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<td></td>
<td>104/128</td>
<td>4</td>
<td>4</td>
<td>32/25</td>
<td>70/53</td>
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<tr>
<td>42/53 plates* with SelfCookingCenter® 102</td>
<td>82/105</td>
<td>2</td>
<td>2</td>
<td>40/32</td>
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<td></td>
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<td>3</td>
<td>40/32</td>
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<td>168/208</td>
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<td>4</td>
<td>40/32</td>
<td>82/65</td>
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<tr>
<td>50/60 plates* with SelfCookingCenter® 201</td>
<td>100/120</td>
<td>2</td>
<td>2</td>
<td>32/25</td>
<td>70/55</td>
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<tr>
<td></td>
<td>150/180</td>
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<td>32/25</td>
<td>70/55</td>
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<tr>
<td></td>
<td>200/240</td>
<td>4</td>
<td>4</td>
<td>32/25</td>
<td>70/55</td>
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<tr>
<td>84/100/120 plates* with SelfCookingCenter® 202</td>
<td>168/200/240</td>
<td>2</td>
<td>2</td>
<td>40/32/25</td>
<td>82/68/55</td>
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<td>252/300/360</td>
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<td>40/32/25</td>
<td>82/68/55</td>
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<tr>
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<td>336/400/480</td>
<td>4</td>
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<td>40/32/25</td>
<td>82/68/55</td>
</tr>
</tbody>
</table>

* Plate size up to 31 cm diameter.
The SelfCookingCenter®.
An investment that pays off.

Whether in à la carte or in the event business, your SelfCookingCenter® will pay for itself in only four months. Higher number of slices for meat, fish and poultry pays off just as the significantly reduced fat and energy requirements do. Of particular note is the lower labour costs due to Finishing®. You can easily hold banquets for 300 customers with only two chefs. In à la carte, 150 meals with two chefs is also no problem.

Your additional earnings less depreciation:
£292 per month over 5 years.

Restaurant example:
150 meals per day in à la carte and 2 banquets per month for 100 customers each with two SelfCookingCenter® 101.

<table>
<thead>
<tr>
<th>Amount budgeted per month</th>
<th>Your extra earnings</th>
<th>Do the calculation for yourself</th>
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<tbody>
<tr>
<td>A la Carte Extra earnings per month</td>
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<tr>
<td>Cost of Conventional:</td>
<td></td>
<td></td>
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<tr>
<td>3 kitchen staff $15,000 / month</td>
<td>$5,000.00</td>
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<tr>
<td>Cost of staff with SelfCookingCenter®</td>
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<td></td>
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<tr>
<td>2 Kitchen staff $10,000 / month</td>
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<tr>
<td>Banqueting Business</td>
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<tr>
<td>Cost of Conventional:</td>
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<tr>
<td>Per banquet 4 Kitchen staff at 8 hours x $30* = $960/month</td>
<td>$480.00</td>
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<tr>
<td>Cost of staff with SelfCookingCenter®</td>
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<tr>
<td>Per banquet 2 Kitchen staff at 8 hours x $30* = $480/month</td>
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<tr>
<td>Your extra earnings** per month</td>
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<tr>
<td>Your extra earnings** per year</td>
<td>$65,760</td>
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<tr>
<td>Your extra earnings** after 10 years</td>
<td>$657,600</td>
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</table>

*Chef temporary staff mixed calculation rate (employer cost)  ** Delete depreciation cost

“Costly overtime hours were reduced to practically zero in the event business. We now have time for creative work.”
Nicolas M. Bour, Executive Sous Chef, Hotel Inter-Continental, Miami
SelfCookingCenter® live
Cook with our master chefs and discover how RATIONAL can revolutionise your kitchen. Check event dates at rationalaustralia.com.au
Free trial: 1800 035 327

Consulting and planning
Let us help you with your decision. We will work closely with you to develop a solution that fits your needs best, and also give you planning suggestions to help you design your new kitchen or renovate your existing one.

Free trial
Would you like to test our SelfCookingCenter® in your kitchen for a while before you commit to buying? No problem. Just call us on: Free trial 1800 035 327

Installation
Our RATIONAL Service Partners will take care of installing your device in your kitchen.

Personal orientation
We will come to your kitchen and show your team how our appliances work, or how to use them most effectively for your needs.

Academy RATIONAL
Additional training is included, something you’ll only get with us. Register for one of our free seminars at rationalaustralia.com.au. We also offer paid events on selected special topics, where you can find out how to incorporate the SelfCookingCenter® into your kitchen operations most effectively, and discover the possibilities it opens up for event catering or attractive menu creation.

Software updates
The software updates are included with us: Benefit from the latest findings of our cooking research. We thus ensure that your SelfCookingCenter® is always up to date with the latest technology. This even happens automatically with RATIONAL ConnectedCooking. Just start the update, that’s it.

RATIONAL ConnectedCooking
The internet platform for professional kitchens. Simply connect your appliances and benefit from numerous additional functionalities, such as simple appliance management, remote control via smartphone or simple transfer and management of your cooking programmes or automatic HACCP documentation. Let yourself be inspired by the full recipe library with thousands of international recipes, which you can simply download onto your unit at the click of a button. This is in addition to lots of expert tips, suggestions and videos for the optimisation of your kitchen. This is of course also available for your mobile via app and fulfils the highest security standards. Register at no cost and take advantage of all the benefits immediately: ConnectedCooking.com.

ChefLine®
We would be happy to answer any questions you have on applications or recipes through our telephone hotline service. Call us for quick, straightforward advice from one chef to another, 365 days a year. You can reach our ChefLine® on Tel. 1300 663 864.

RATIONAL Service Partners
Our SelfCookingCenter® units are reliable and built to last. Should you ever encounter technical issues, our RATIONAL Service Partners can provide fast, efficient assistance. Spare part supplies are guaranteed, and weekend emergency service is included: Service Partners – Tel: 1800 810 161.

Returns and recycling
In the interest of maximising resource efficiency, all of our products are recyclable. We will collect your old appliances and return them to the resource cycle.

The all-inclusive package.
RATIONAL ServicePlus.

For further information, please request a copy of our ServicePlus brochure and our RATIONAL ConnectedCooking brochure. Or visit our website at rationalaustralia.com.au
We’ll show you how Finishing® makes running the kitchen easier.
Cook with us!

“We saw the SelfCookingCenter® in action for the first time at the RATIONAL CookingLive. When I tried the food there, and experienced how much time can be saved and how easy it is to use, then I knew that I needed this equipment for my kitchen.”
Raghavendra Rao, Owner, Kadamba, Bangalore, India

Visit one of our free RATIONAL CookingLive events. Live, with no obligation, and near where you are.
Contact us. On: Tel. 1800 035 327 or visit us at rationalaustralia.com.au to find out when and where future events will be held.