Dear Customer

Your guests’ demands are continually increasing. In the restaurant, staff restaurant, school catering, catering or the hot food counter, they expect top-quality meals and an attractive choice at all times. However, rising raw material prices and personnel costs stand in the way of this. As well as this, keeping food warm for too long at the serving point causes a definite loss of quality.

Finishing® with the SelfCookingCenter® does away with the need to keep food hot, and expensive overproduction once and for all. With Finishing® meals are cooked to perfection without stress and hectic, and the quality is perfect.

On the following pages, RATIONAL chefs give many useful hints for the day-to-day use of Finishing® in the SelfCookingCenter®.

This guide is intended to inspire and support you in the day-to-day use of Finishing®. We would like to help you to once again have more time for the essentials and to considerably reduce costs in your operation.

For your questions about Finishing® we offer you our unique ChefLine® service. We would be happy to give you individual advice over the telephone.

Germany + 49 8191 327561
UK + 44 7743 389863

Your RATIONAL chefs wish you pleasure and success with Finishing®.
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1. **Finishing® – a new dimension in food preparation**

"Better than freshly cooked and kept warm"

Produce your meals at a different time to serving them, exactly when you have the time. By separating production and serving you create the freedom for the essentials in cooking, such as planning, designing the menu, creative arrangements or perfect garnishing.

The very short **Finishing® times** allow you to always cook your meals fresh and to perfection. In contrast to traditional preparation, this avoids keeping the meals warm and ensures perfect quality meals every time.

Loading as required **avoids expensive overproduction**. With **Finishing®** you only complete the meals which you require, so you respond calmly to changes in the number of guests. The meals which you do not need today can enrich your menu during the following days.

**Significantly reduce your use of materials**, by producing and arranging exactly the calculated quantities. The costs for the usual additionally produced meals are avoided.

**Avoid stress and hectic by very short production and serving times** and reduce your costs for staff at the same time. Through efficient time planning and short distances to your guests as well as serving in a very small area, **you can reduce your staff requirements** by up to 50%.

Hold several events at the same time and increase your bookings without additional costs.

With **Finishing®** you can produce a wide variety of perfect quality meals, whether for à la carte, banqueting or large-scale catering.

**What better recommendation than a satisfied customer?**
2. Success step-by-step

2.1 Perfect planning and menu design

› Schedule your purchasing and preproduction for one of the previous days, separate from serving. In this way you can optimise the allocation of staff capacity.
› Arrange the meals calmly in advance, outside of the service periods. This enables you to use your creativity with large numbers of menu items, even for large numbers of guests.
› When you put together your menu, match the individual components to the 4 different setting options from “dry” to “moist” (see page 8).
› When composing the menu, take into account the necessary number of plates, containers and Finishing® systems.
› When planning your staff, reduce the number of kitchen staff so that you only need 2 people at the most for serving.

Hint:
› Take care that the routes to the individual areas are even and do not have any obstacles to hinder the movement of the transport trolleys.

2.2 Correct preproduction and storage

› Consistency, colour and quality is optimally preserved if you cool the meals immediately after cooking, preferably in a rapid cooler.
› If you do not have a rapid cooler available, for pan fries, which you wish to serve perfectly cooked, select a core temperature which is 3-4 °C lower.
› Cooked meals are best stored dry, well sealed and cool at 3-5 °C. Plates which are prepared the previous day and stored in plate racks should be covered with foil.

Hint:
› Vegetables with a high water content such as courgettes or bell pepper are best grilled or fried. Grilled vegetables remain especially succulent if they are seasoned after cooking. This also optimally retains their colour.
2.3 Arranging

› Portions of meat, fish or poultry should be lightly laid against vegetables or side dishes. This ensures an optimum circulation of air.
› All components should be arranged as dry as possible and without liquids. This avoids unwanted puddle formation.
› Thin fish filets or crustaceans can even be arranged raw. Food remains delightfully succulent and especially tasty if it is marinated beforehand.
› To create visual effects and variety, arrange the food from the edge to the centre of the plate and vary the height and the colour of the arrangement as you wish.
› Pasta which is used as a side dish is arranged slightly covered with other components of the menu, e.g. fish filets. In this way your pasta remains especially succulent.
› Until they are loaded, meals which you have prepared in advance should always be stored cool and covered.
› Dishes served with a ladle, such as goulash or ragù, are arranged and completed without sauce.
› Sauces are heated separately and are only added to the food after Finishing®.

Hint:
› Have all the ingredients, plates and containers ready for use, so that you can quickly arrange the food without delay.
› White asparagus spears can be put in portions into a cloth serviette which is moistened with the asparagus stock. Complete with the "Moist" setting and serve on a plate or tray. Your guests can then remove individual spears from the serviette and can enjoy the asparagus hot to the last spear.
2. Success step-by-step

2.4 Perfect completion with Finishing®

The right settings:

Select **Level 1** for all dishes that do not need additional moisture such as breaded dishes or French fries.

Select **Level 2** if you do not need any additional moisture for sensitive products, such as sautéed vegetables.

Select **Level 3** if you want to bring mixed dishes up to serving temperature at the same time using Finishing®.

“**Level 4**” is suitable for all dishes that are normally prepared in the steam such as rice, pasta and poached fish. This setting is excellent for food in vacuum-sealed bags.

**Hint:**
The SelfCookingCenter® allows you to set the weight of your plates individually. An adjustment should be made particularly for very heavy plates with a weight in excess of 1,200 g. For more details call our ChefLine®.
2.5 Garnishing and serving

Use the time which you gain
› to finish or foam the sauce and to pour it on to the plate.
› to round off your dishes at the last minute with aromatic oils and essences in order to ensure the full development of their taste.
› to glaze the vegetables a little with butter.
› to creatively place your garnishes, such as slices of dried vegetables or fruit and fresh herbs.
› to instruct your service team and explain the various components of the menu.

Hint:
› Heat-proof gloves make it easier to move the plates and therefore increase the speed of serving. Fingerprints on the edges of the plates are also avoided.
› Portioning the sauce with a sauce dispenser simplifies and speeds up serving for large numbers of guests.
› Keep a damp micro-fibre cloth handy to remove drops of sauce and then polish the edges of the plate.
3. Practical example of a 3-course menu for 100 guests

At present, excellent food quality with low production, storage and staff costs, coupled with a wide range of choice are the greatest challenges in all of our kitchens. See for yourself with our practical example of a 3-course menu for 100 guests with one SelfCookingCenter® how

› you can exactly calculate and price the quantities for each portion.
› you can efficiently plan the use of staff for preproduction and serving.
› the SelfCookingCenter® can pay for itself within a few months.

3.1 The menu

Marinated prawns and rare roast lamb filet
with pesto on balsamic foam
thyme crostinis and bell peppers

Braised veal shank in burgundy sauce
with glazed pearl onions and crispy bacon
cream potato gratin and mixed celery

Warm chocolate tartlets
with marinated oranges and
fresh mint
### 3.2 Calculation of quantities /pricing

<table>
<thead>
<tr>
<th>Product</th>
<th>Quantity per person</th>
<th>Quantity for 100 persons</th>
<th>Price per kg in £</th>
<th>Total in £</th>
</tr>
</thead>
<tbody>
<tr>
<td>Prawns</td>
<td>50 g</td>
<td>5 kg</td>
<td>12.03</td>
<td>60.17</td>
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<tr>
<td>Lamb fillet</td>
<td>60 g</td>
<td>6 kg</td>
<td>15.98</td>
<td>95.85</td>
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<tr>
<td>Vegetable stock</td>
<td>0.02 l</td>
<td>2 l</td>
<td>6.07</td>
<td>12.14</td>
</tr>
<tr>
<td>Peppers red/yellow</td>
<td>50 g</td>
<td>5 kg</td>
<td>3.51</td>
<td>17.57</td>
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<tr>
<td>Pesto</td>
<td>30 g</td>
<td>3 kg</td>
<td>1.88</td>
<td>5.64</td>
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<tr>
<td>Balsamic vinegar</td>
<td>5 g</td>
<td>500 g</td>
<td>3.41</td>
<td>1.70</td>
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<tr>
<td>Olive oil</td>
<td>5 g</td>
<td>500 g</td>
<td>6.32</td>
<td>3.16</td>
</tr>
<tr>
<td>Cream</td>
<td>0.04 l</td>
<td>4 l</td>
<td>1.39</td>
<td>5.57</td>
</tr>
<tr>
<td>Veal shank</td>
<td>200 g</td>
<td>20 kg</td>
<td>6.18</td>
<td>123.54</td>
</tr>
<tr>
<td>Burgundy</td>
<td>0.04 l</td>
<td>4 l</td>
<td>3.20</td>
<td>12.78</td>
</tr>
<tr>
<td>Roasted vegetables</td>
<td>50 g</td>
<td>5 kg</td>
<td>1.42</td>
<td>7.10</td>
</tr>
<tr>
<td>Veal stock</td>
<td>0.05 l</td>
<td>5 l</td>
<td>6.07</td>
<td>30.35</td>
</tr>
<tr>
<td>Tomato puree</td>
<td>5 g</td>
<td>500 g</td>
<td>1.35</td>
<td>0.67</td>
</tr>
<tr>
<td>Bacon slices</td>
<td>20 g</td>
<td>2 kg</td>
<td>1.88</td>
<td>3.76</td>
</tr>
<tr>
<td>Potatoes</td>
<td>80 g</td>
<td>8 kg</td>
<td>1.14</td>
<td>9.09</td>
</tr>
<tr>
<td>Mushrooms</td>
<td>20 g</td>
<td>2 kg</td>
<td>3.05</td>
<td>6.11</td>
</tr>
<tr>
<td>Grated cheese</td>
<td>20 g</td>
<td>2 kg</td>
<td>1.85</td>
<td>3.69</td>
</tr>
<tr>
<td>Celery sticks</td>
<td>30 g</td>
<td>3 kg</td>
<td>1.28</td>
<td>3.83</td>
</tr>
<tr>
<td>Celeriac root</td>
<td>80 g</td>
<td>8 kg</td>
<td>0.64</td>
<td>5.11</td>
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<tr>
<td>Butter</td>
<td>25 g</td>
<td>2.5 kg</td>
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<tr>
<td>Chocolate</td>
<td>30 g</td>
<td>3 kg</td>
<td>4.97</td>
<td>14.91</td>
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<tr>
<td>Eggs</td>
<td>1/2 pieces</td>
<td>50 pieces</td>
<td>0.06</td>
<td>3.34</td>
</tr>
<tr>
<td>Milk</td>
<td>0.08 l</td>
<td>8 l</td>
<td>0.64</td>
<td>5.11</td>
</tr>
<tr>
<td>Oranges</td>
<td>100 g</td>
<td>10 kg</td>
<td>1.26</td>
<td>12.64</td>
</tr>
<tr>
<td>Vanilla</td>
<td></td>
<td>10 sticks</td>
<td>1.42</td>
<td>14.20</td>
</tr>
<tr>
<td>Mint</td>
<td></td>
<td>3 bunches</td>
<td>1.07</td>
<td>3.20</td>
</tr>
<tr>
<td>Cornflower</td>
<td>100 g</td>
<td></td>
<td>1.35</td>
<td>0.13</td>
</tr>
<tr>
<td>Icing sugar</td>
<td>500 g</td>
<td></td>
<td>1.35</td>
<td>0.67</td>
</tr>
<tr>
<td>Pistachios</td>
<td>500 g</td>
<td></td>
<td>6.04</td>
<td>3.02</td>
</tr>
<tr>
<td>Thyme, rosemary,</td>
<td>3 bunches of each</td>
<td></td>
<td>1.07</td>
<td>6.39</td>
</tr>
<tr>
<td>Baguette</td>
<td>10 pieces</td>
<td></td>
<td>1.78</td>
<td>17.75</td>
</tr>
<tr>
<td>Pearl onions</td>
<td>20 g</td>
<td>2 kg</td>
<td>3.20</td>
<td>6.39</td>
</tr>
<tr>
<td><strong>Total ingredients</strong></td>
<td></td>
<td></td>
<td><strong>£ 501.81</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Ingredients per guest</strong></td>
<td></td>
<td></td>
<td><strong>£ 5.02</strong></td>
<td></td>
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</tbody>
</table>

With a menu price of £22.72 per person, the ingredients cost 22%.
3.3 Time schedule

Preproduction on Friday:
10:00  Arrival of the chefs and distribution of ingredients
11:00  Preproduction
18:00  Braising of the veal shank overnight

Arranging on Saturday:
08:00  Removal of the veal shank by the regular staff
15:00  Arrival and instruction of the kitchen assistants and chef
15:15  Arrangement of the starters       ☀ refrigerator
16:15  Arrange the main course           ☀ refrigerator
17:15  Arrange the dessert               ☀ refrigerator
18:15  Meal break

Serving on Saturday:
18:45  Remove the mobile plate racks from the cold room
19:00  Arrival of the guests, aperitifs

<table>
<thead>
<tr>
<th>19:10</th>
<th>19:20</th>
<th>19:40</th>
<th>20:00</th>
</tr>
</thead>
<tbody>
<tr>
<td>Finishing® of starter</td>
<td>Finishing® of main course</td>
<td>Finishing® of dessert</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Serving of starter</td>
<td>Serving of main course</td>
<td>Serving of dessert</td>
<td></td>
</tr>
</tbody>
</table>

21:00  End of work for kitchen assistants and chef

The benefits to you:
› Holding banqueting events can be effortlessly performed by considerably cheaper temporary staff.
› The use of temporary staff can be precisely scheduled and calculated.
› The à la carte-Restaurant is manned by your regular staff and continues without hindrance in parallel with your banqueting event.
3.4 Staff requirements with Finishing®

Staff requirements for Friday
1 chef for 8 hours
(preproduction of the starters, main course and dessert)

Staff requirements for Saturday
1 chef for 6 hours
(arranging, Finishing® and service of the starters, main course and dessert)
1 kitchen assistant for 6 hours
(arranging, Finishing® and service of the starters, main course and dessert)

3.5 Profitability calculation

Your profit is important to us:

Example
Catering operation with 4 banqueting events per month, with an average price of £ 23.– each for 100 guests and 1 SelfCookingCenter® 101

Staff requirements per banquet with traditional methods:
4 chefs for 8 hours x £ 17.– = £ 2,176.– per month
Materials used with traditional methods 25 % = £ 2,300.– per month

Staff requirements per banquet with Finishing®:
1 chef for 14 hours x £ 17.–, 1 kitchen assistant for 6 hours x £ 9.– = £ 1,168.– per month
Materials used with Finishing® 22 % = £ 2,024.– per month

Your saving = £ 1,284.– per month
Minus write-down over 5 years = £ 80.– per month
£ 1,204.– per month

Investments
4 x Finishing® systems at £ 1,174.– each, 1 x run-in rail £ 97.– = £ 4,793.–

Pay-back period 4 months
4. Finishing® in restaurant

Stress and hectic, lack of time, as well as physical strain and countless pots and pans characterise the picture of all à la carte kitchens. Experience and perfect coordination are essential to ensure smooth operation.

Finishing® à la carte enables you to work without stress, because:
› You can produce a wide range of dishes in advance and store them in chiller drawers. The plates are only arranged and completed when the order is received.
› plates which are prepared in advance and are stored in the refrigerator ensure smooth running, even at peak service periods.
› LevelControl® monitors each rack to the second and you remain in complete control even in the "rush hour".
› Of course, you could also prepare pan fries, for example, à la minute and arrange the side dishes prepared with Finishing®.

Hint:
› Use baking trays for Finishing® and simply insert them the other way around. The plates are easier to load and unload in this way since they slide better.

Finishing® à la carte is intended for finishing individual plates, for example in an à la carte operation.

Small appetisers, such as e.g. small fish fillets or crustaceans, mixed breakfast dishes, deserts, finger food.

Main courses with average portion sizes of approx. 300-350 g, plates on which only the side dishes are completed, dishes with raw fish.

Main courses with larger quantities, such as bakes, lasagne or filled pancakes, larger pieces of meat such as chicken legs or shanks, dishes in aluminium foil.
In its world-wide exhibition restaurant, RATIONAL demonstrates how to serve perfect quality meals à la carte with Finishing®. With the example of our menu you can see what a wide variety of dishes are completed there by a staff of only 2, with a demand for approx 250 meals.

### Meat and poultry
- Braised calf hearts in burgundy sauce
  - with glazed pearl onions and crispy bacon
  - cream potato gratin & mixed celery
- Grilled lamb chops from Scottish meadow lamb
  - with pesto on rosemary jus,
  - thyme gnocchi & bell peppers

### Fish
- King prawns and scallops
  - with a black sesame crust
  - on a lemon-grass mousse
  - glazed mange-tout & tagliatelle
- Fillet of sea bream royal with wild herbs
  - on cassoulette of artichokes and green beans
  - and mature balsamic vinegar

### Vegetarian
- Gratinated cep polenta with baked aubergines
  - on tomato-vegetable coulis and basil

### Dessert
- Warm chocolate tartlets
  - on marinated oranges and fresh mint
5. Finishing® in hotels

Large staff requirements for breakfast and brunch service as well as long arrangement times for banquets are part of everyday life in many hotels. Operating in parallel with the restaurant and room service, every kitchen team is pushed to the limit, resulting in fluctuating quality of the meals.

Finishing® makes banqueting a pleasure – even for the organiser
› Arrangement of the meals according to the expected number of guests gives confidence and ensures constant quality.
› Various main courses are finished at the same time, ideal for half-board.
› Components of the menu can also be finished individually and rare-roasted large roasts, e.g. roast beef can be arranged à la minute.
› Banquets can be served in a very small area directly adjacent to the dining room, and therefore the distance to the guests is shortened.
› When loading, the core temperature sensor must always be placed in the ceramic tube which is attached to the mobile plate rack.

Hint:
› Producing a sample plate serves as an example for larger numbers of plates and ensures rapid and constant arrangement.
› When arranging, observe the maximum height of food for your mobile plate rack. You can find more precise details in our accessories brochure.

Finishing® Plated banqueting service provides the simultaneous finishing of a large number of plates in the mobile plate rack, e.g. at events.

Small appetisers, such as e.g. small fish fillets or crustaceans, mixed breakfast dishes, deserts, finger food.

Main courses with average portion sizes of approx. 300-350 g, plates on which only the side dishes are completed, dishes with raw fish.

Main courses with larger quantities, such as bakes, lasagne or filled pancakes, larger pieces of meat such as chicken legs or dishes in aluminium foil.
Holding a banqueting event for 100 guests with the RATIONAL Finishing® system

Appliances required:
1 SelfCookingCenter® 101
4 x Finishing® system
1 x run-in rail

Staff requirements:
- Temporary kitchen assistants: 2 persons
- Temporary assistants for service: 4 persons

Schedule:
The start of service is set for 20:00.
19:00 Removal of the mobile plate racks from the cold room.

When the Finishing® is complete, we recommend that you cover the mobile plate rack with the Thermocover for another 5-8 minutes before serving. Another mobile plate rack can then be finished in parallel using Finishing® if required. To do this, simply select the “Next” button on the display. The plates can be parked beneath the Thermocover for up to 20 minutes.
6. Finishing® in community catering

In addition to complying with hygiene and health and safety regulations. High pressure of costs and a varied menu with different quantities are the greatest challenges in school, hospital, and retirement home catering.

Finishing® in containers – large quantities fresh on the table
› A wide range of dishes are gently prepared in advance, chilled immediately and arranged in containers.
› Loading as required avoids expensive overproduction. By using Finishing® a wide variety of meals are available within a short time and ensure that the meals which are served are always hot.
› Finishing® optimally preserves vitamins, minerals and nutrients.
› 100 % hygienic due to exact core temperature measurement to the degree. The HACCP is automatically saved for up to 10 days and can be simply retrieved at the touch of a button.
› Deep fried products from the SelfCookingCenter® are ideal for Finishing® and with 90 % less fat and 36 % less calories offer a healthy supplement to your menu.

Hint:
› Roasts which you wish to finish in slices should be arranged in the container in a fan-shape. This guarantees that they are truly succulent.
› Fish fillets are ideal for buffets if the containers are lined with vegetable strips. The vegetables absorb the juices and therefore make a delicious side dish.

To finish cooked dishes in containers for serving or buffets:

Finishing® containers with core temperature sensors are especially suitable for whole roasts, poultry and fish dishes. For rare-roasted joints, the required core temperature can be selected exactly to a degree. For mixed loads of different sizes, use the “Next” function. After the core temperature has been attained, transfer the core temperature sensor from the smallest to the next larger product.

Finishing®-containers without core temperature sensors are used to finish different dishes with ongoing loading. LevelControl® monitors each tray to the second and you remain in complete control.
Use the capacity of your SelfCookingCenter® around the clock by perfect scheduling of production and service.

› Cooking overnight creates additional production capacity.
› Due to the short post-production times, with only a single SelfCookingCenter® you can finish large quantities and therefore create additional capacity.
› With ongoing loading you can produce meals for the next day in parallel to service.
› Fully automatic cleaning allows you to produce right up to the end of the shift and saves time and work.

From our example you can see how you can serve a large number of guests with Finishing® in only 2 SelfCookingCenter® and at the same time produce the meals for the next day without supervision.

07:00 Start of work, removal of food cooked overnight ▶ refrigerate
  Start of bakery production
  Start of preproduction of meals for the next days
  Portioning of the dishes and filling of the containers for service

10:00 CleanJet® cleaning

11:00 Midday break

11:30 Start ongoing loading and serving of meals

15:30 Preparation for overnight cooking

16:00 Start overnight cooking
  Start CleanJet® cleaning
  end of shift
7. **Finishing® Pizza, bakery products and coloration**

› To finish various bakery products such as bread and bread rolls. Products from the previous day, or bread which has been baked in advance is baked up perfectly and tastes like it has been freshly baked.

› With Finishing® you can even finish frozen products. For safety reasons, use the drill supplied in the Starter Kit in order to insert the core temperature sensor into the still-frozen product.

› To finish large roasts with cracking, or whole chickens.

› The food is finished to the prescribed eating temperature by means of a controlled process and therefore complies with HACCP regulations.

› For mixed loads of different sizes, use the "Next" function. After the core temperature has been attained, transfer the core temperature sensor from the smallest to the next larger product.

**Hint:**

› For pre-browned products select a lower degree of browning, as the products brown a little further with Finishing®.
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