

**Finishing<sup>®</sup> with the  
SelfCookingCenter<sup>®</sup>**  
Perfect results everytime!





# Precook – cool – plate – Finishing®.

Keeping food hot  
is a thing of the past.

Offering food of consistent 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.

Therefore a lot of food is usually 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 food is 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.



## Finishing<sup>®</sup> with dew point control.

Not only do all plates and dishes look good after Finishing<sup>®</sup>, 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.





**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 food does not dry out
- > Ideal for room service

# This is how you can master rush hour.

## Finishing® in à la carte.

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 food, 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.

“The RATIONAL SelfCookingCenter® help 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



Mise en place



Plating/garnishing



Finishing®



**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



# 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 hot 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 hot 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



**RATIONAL**

SelfCookingCenter

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Finishing Lunch

00:11:53	chicken	ragout	boiled fillet
00:09:54	vegetables		
00:12:56	chicken		
00:09:54	ragout		
00:12:56	boiled fillet		
00:09:57	vegetables		
00:14:59	rice		

10:34 am 10:37 am

**Overview of advantages:**

- > No over-production
- > Excellent food quality
- > Significant cost advantages through procurement-optimised production
- > 100% HACCP safety

# Top quality foods regardless of volumes. Finishing<sup>®</sup> for buffets.

Whether in catering, staff restaurants, schools, hospitals or retirement homes: Finishing<sup>®</sup> 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 hot resulting in loss of quality, which Finishing<sup>®</sup> stops completely. With skilful procurement and by menu design, you can significantly reduce your cost of goods, as the pre-produced food can also be stored for several days in the cool room – and for even longer periods when vacuum-packed.

The items pre-produced in the SelfCookingCenter<sup>®</sup> are prepared in containers for Finishing<sup>®</sup>. So when you need the food, you can finish the items as needed for service. Food is quickly prepared with Finishing<sup>®</sup> which ensures consistent hot food on the counter.

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

With Finishing<sup>®</sup> 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<sup>®</sup>, 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<sup>®</sup> system.

## **Mobile plate racks and transport trolleys**

Up to 120 plates, up to 31 cm in diameter can be stored ready for Finishing<sup>®</sup> 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 food 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<sup>®</sup>, which is enough time for Finishing<sup>®</sup> 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 [www.rational-international.com](http://www.rational-international.com).



Finishing<sup>®</sup> system

## Mobile plate rack capacity

	Size of event (number of persons)	Mobile plate rack	Thermocover	Transport trolley	Maximum plate height in mm	Maximum food height in mm
<b>15/20 plates* with SelfCookingCenter® 61</b>	15/20	1	1	1	32/25	72/53
	30/40	2	2	2	32/25	72/53
	45/60	3	3	3	32/25	72/53
<b>24/34 plates* with SelfCookingCenter® 62</b>	24/34	1	1	1	40/32	82/63
	48/68	2	2	2	40/32	82/63
	72/102	3	3	3	40/32	82/63
<b>26/32 plates* with SelfCookingCenter® 101</b>	52/64	2	2	2	32/25	70/53
	78/96	3	3	3	32/25	70/53
	104/128	4	4	4	32/25	70/53
<b>42/52 plates* with SelfCookingCenter® 102</b>	82/105	2	2	2	40/32	82/65
	126/156	3	3	3	40/32	82/65
	168/208	4	4	4	40/32	82/65
<b>50/60 plates* with SelfCookingCenter® 201</b>	100/120	2	2	–	32/25	70/55
	150/180	3	3	–	32/25	70/55
	200/240	4	4	–	32/25	70/55
<b>84/100/120 plates* with SelfCookingCenter® 202</b>	168/200/240	2	2	–	40/32/25	82/68/55
	252/300/360	3	3	–	40/32/25	82/68/55
	336/400/480	4	4	–	40/32/25	82/68/55

\* Plate size up to 31 cm diameter.



Mobile plate rack



Transport trolley



Thermocover

# 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. A larger 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.

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**“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

Amount budgeted per month	Your extra earnings per month	Do the calculation for yourself
<b>à la carte business</b>		
Cost of staff conventional: 3 kitchen staff 10.350 €/month Cost of staff with SelfCookingCenter®: 2 kitchen staff 6.900 €/month	<b>= 3.450 €</b>	
<b>Banqueting business</b>		
Cost of staff conventional: per banquet 4 kitchen staff at 8 hour x 23 €* = 1.472 €/month Cost of staff with SelfCookingCenter®: per banquet 2 kitchen staff at 8 hour x 23 €* = 736 €/month	<b>= 736 €</b>	
<b>Your extra earnings** per month</b>	<b>= 3.812 €</b>	
<b>Your extra earnings** per year</b>	<b>= 45.744 €</b>	
<b>Your extra earnings** after 10 years</b>	<b>= 457.440 €</b>	

\* Chef/temporary staff mixed calculation rate (employer costs).

\*\* Less 374 € depreciation per month over 5 years.



*Lean & Green  
Management  
Award 2014*

# The all-inclusive package.

## RATIONAL ServicePlus.



### **RATIONAL CookingLive**

Cook with our kitchen professionals and find out how RATIONAL can revolutionise your kitchen. You can find all the dates at [www.rational-international.com](http://www.rational-international.com).

### **Advice and design**

Making important decisions is difficult – we are there to help you: We will work closely with you to develop a solution that is best tailored to your needs. We also provide several planning suggestions for refurbishing your old kitchen or designing a new one.

### **Testing**

Would you like to test our SelfCookingCenter® before you commit to buying? No problem! Simply contact us on: Tel. +41 (0)71 727 9090.

### **Installation**

Our RATIONAL Service Partners can install the appliances in your kitchen.

### **On-site training**

We demonstrate to your kitchen team in your own kitchen how our appliances work and how they can best be used to suit your specific requirements.

### **Academy RATIONAL**

Further training is part of the service at RATIONAL. Register for one of our free seminars at [www.rational-international.com](http://www.rational-international.com). We also offer paid events on selected special topics. There you'll see how you can use the SelfCookingCenter® in your establishment and discover new possibilities for events or for an attractive menu.

### **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 smart phone 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](http://ConnectedCooking.com).

### **ChefLine®**

We offer a telephone consulting service to answer any questions you have about applications or recipes. Fast, uncomplicated and from one chef to another, 365 days a year. Reach the ChefLine® on:  
Tel. +49 (0)8191 327-300.



### **RATIONAL Service Partners**

Our SelfCookingCenter® units are reliable and durable. However, should you encounter technical difficulties, the RATIONAL Service Partners can provide swift and efficient support. Guaranteed spare parts supply and a weekend call-out team included:  
Tel. +49 (0)8191 327-333.

### **Return and recycling**

We contribute to resource efficiency by ensuring that we only use recyclable products. We will collect your old units and will feed them back into our resource cycle.

For further information, please request a copy of our RATIONAL ConnectedCooking brochure. Or visit our website at [www.rational-online.com](http://www.rational-online.com)

# We'll show you how Finishing<sup>®</sup> makes running the kitchen easier.

## Cook with us!

“We saw the SelfCookingCenter<sup>®</sup> 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. +41 (0)71 727 9090 or visit us at [www.rational-international.com](http://www.rational-international.com) to find out when and where future events will be held.







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