RATIONAL

Finishing®.
Application manual
for the iCombi® Pro.

RATIONAL iCombi Pro –
the heart of your kitchen.

Dear customers,

Your own customers' expectations are increasing all the time. Whether they're dining at restaurants, hotels, hot counters, school lunchrooms, company canteens, or catered establishments, they expect an appealing variety of top-quality food. But rising personnel costs and ingredient prices can get in the way of that. And long holding times during service greatly reduce quality.

Finishing with the iCombi Pro puts an end to holding and expensive overproduction. **Finishing** yields **perfectly prepared, great-tasting food with no stress, no frantic rushing around.**

Experienced RATIONAL chefs have compiled the useful tips on the next few pages to help you incorporate Finishing in the iCombi Pro into your kitchen routines.

This manual is intended to inspire you and support you in your daily use of Finishing. We want to help you get back more **time for the important things** and **significantly reduce your operating costs.**

If you have questions related to Finishing, we'd be happy to provide you with direct, individual assistance through our unique ChefLine service.

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Your expert RATIONAL chefs wish you all the best with Finishing.

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Finishing – a whole new dimension of meal preparation.

"Better than cooked fresh and held warm."

Produce your food separately from service – whenever you have time for it. Separating production and service creates extra time for the most important aspects of cooking, planning, calculation, menu design, creative plating, and garnishing.

› **Short Finishing times** ensure that food is always fresh and perfectly cooked. That **prevents loss of quality** during holding and ensures **perfect results every time**.

› **Loading food as needed eliminates expensive overproduction.** You can Finish exactly as much food as you currently need, so you can respond easily to changing head counts. Whatever dishes you don't need today, you can add to your selection of meals tomorrow.

› **Reduce your cost of goods significantly** by using Finishing on only the quantities of food you actually need for your current head count. This avoids additional overproduction-related expenses, such as in buffets or traditional banquet service.

› **Prevent stress and frantic rushing around by minimizing production and service times** while also reducing your personnel costs. By separating preparation and service periods and organizing your time and space efficiently, you can **decrease your staff requirements.**

› **Run** multiple events at the same time, maximizing your **capacity utilization** with **no additional expenses.**

Whether you're running a restaurant, a hotel, or a food service operation, Finishing gives you countless new options in multiple areas of food preparation. With Finishing, you can produce a wide variety of exceptional food. Over and over again.

Customer satisfaction: success.

The various types of Finishing.

The right settings:

Finishing with the iCombi Pro offers solutions for every type of food preparation.

🍽	Plates à la carte	•••	In standard à la carte service, bring food up to temperature on a rolling basis with the help of iProductionManager (see Page 11).
🍽	Plated banquets	•••	Use this option to bring multiple plates up to serving temperature at once, e.g., for events (see Page 16).
🍽	Container service	•••	Heat up food in containers, with or without a core temperature probe (see Page 21).
🍽	Crisp	•••	Use this function to heat previously cooked dishes to serving temperature while also browning and crisping the top (see Page 26).
🍽	Heat through	•••	This cooking path is ideal for heating previously pan-fried or grilled dishes to the desired temperature (see Page 28).
🍽	Hold	•••	Choose this cooking path if you want to keep food warm during service (see Page 29).
🍽	À la carte bake	•••	Use this cooking path to bake various products, either in conventional production or on a rolling basis with iProductionManager for à la carte service. (see Page 31)
🍽	À la carte steam	•••	Use this cooking path to steam various products, either in conventional production or on a rolling basis with iProductionManager for à la carte service. (see Page 32)
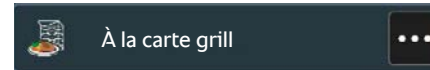
🍽	À la carte grill	•••	Use this cooking path to prepare a variety of common grilled foods on a rolling basis with iProductionManager for à la carte service. (see Page 34)
🍽	À la carte pan-fry	•••	This cooking path is for pan-frying various products, either in conventional production or on a rolling basis with the help of iProductionManager for à la carte service. (see Page 36)

2.1 Finishing – Plates à la carte
Stress, time crunches, frantic rushing around, physical strain, countless pots and pans: a typical à la carte kitchen scene. Experience and perfectly coordinated stations are indispensable to ensuring smooth operations.

Finishing – Plates à la carte puts a wealth of new possibilities at your disposal:
› Separate food production and service
› Ensure consistent quality regardless of service times and head counts
› Standardize portioning and plating
› Prepare your own convenience foods for your restaurant
› Manage food quantities and variety

Finishing helps minimize a variety of common problems and expenses in conventional à la carte service. Advantages at a glance:

Save material costs:
› By plating food cold outside of service, you can portion dishes precisely.
› No more costly overproduction.

Save personnel costs:
› Reduce and optimize your personnel needs for production and service periods vs. conventional à la carte service.

Purchasing and availability:
› Decoupling production and service allows you to purchase ingredients at more favorable price points.
› You can pre-produce a wide variety of foods and store them chilled. Then just plate and Finish each order as it comes in.

Stress-free work:
› iProductionManager monitors every level to the exact second, so you can always keep track of everything easily, even during "rush hour".
› Keep plated meals chilled and at the ready to guarantee smooth, safe service operations even in peak service periods.
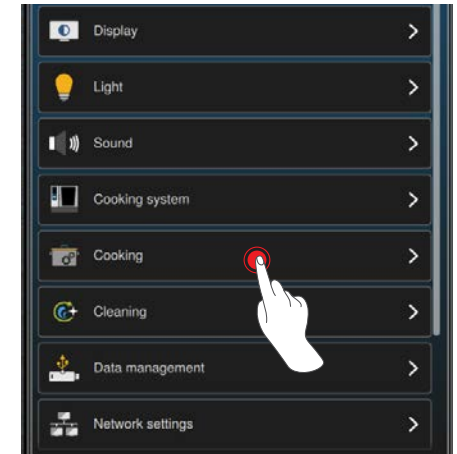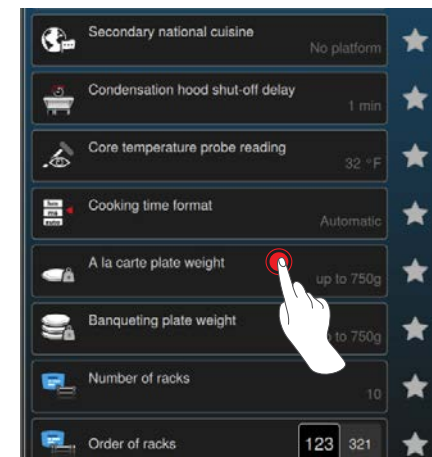
Setting à la carte plate weights
Before you start the Finishing® process, set the weight of an empty plate. The cooking system will adjust its cooking steps accordingly to ensure ideal Finishing® results and prevent condensation on the plates.
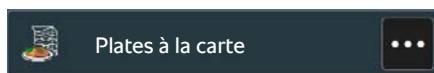
1. Go to Settings

2. Open Cooking Settings

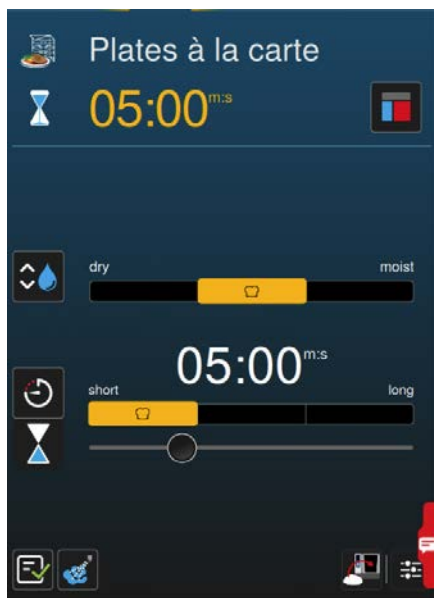3. Select Plate Weight à la carte

4. Set the weight of an empty plate

The right settings:

In Plates à la carte Finishing, dishes are warmed to serving temperature on a rolling basis with the help of iProductionManager.

Adjust the moisture settings to ensure perfect results on a variety of products.

Dry:
Dry climates are good for heating breaded products or pre-grilled foods, for example before pouring a sauce over them. Examples of dishes that work very well in dry climates might include piccata, breaded cutlets with roast potatoes, or steak with green beans and potato gratin.

Medium-moist:
Choose this setting if you will be Finishing a variety of à la carte plates during service. When Finishing a combination of meat and cooked vegetable sides, this climate ensures that the vegetables do not dry out. For example, this setting would be ideal for roast beef with market vegetables and mashed potatoes.

Moist:
Use a moist climate on pasta and fish dishes, such as pumpkin ravioli or fillet of sole with creamed spinach and boiled potatoes.

Smaller appetizers and sides, e.g., small fish fillets or shellfish, mixed breakfast foods, desserts, finger food.

Main dishes with an average portion size of approx. 300–350 g. Plates where only the sides are being Finished. Dishes that include raw fish.
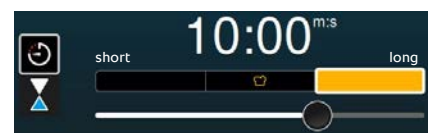
Main dishes in larger quantities, such as casseroles, lasagna, filled crepes, larger pieces of meat (chicken legs, pork knuckle), dishes in aluminum foil.

Saving your desired settings
Test with individual plates to determine the right settings for your dishes. Once you're happy with your settings, just click to name and save them.
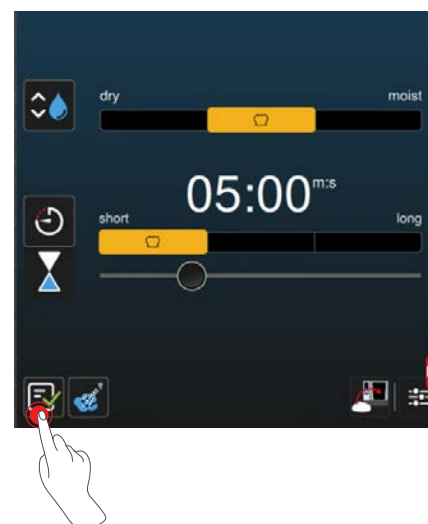
Saving cooking paths
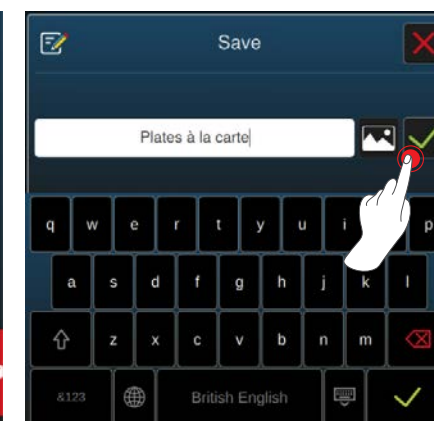
Naming cooking paths

Creating a shopping cart
After finding the optimum settings for your Plates à la carte dishes, compile your individual shopping cart for iProductionManager.
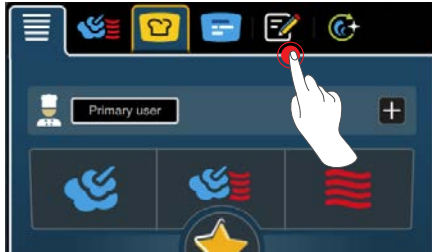
1. Start by entering programming mode.
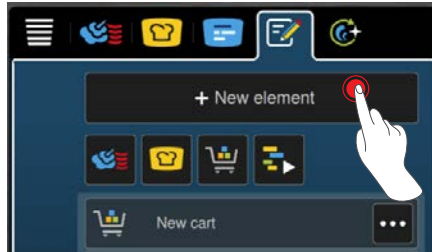
2. Select "+ New Element".
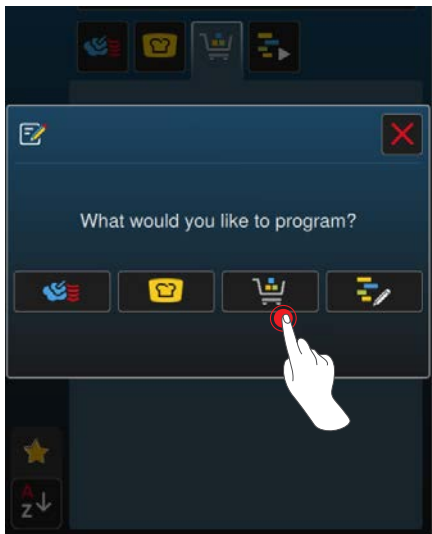
3. Select the shopping cart.
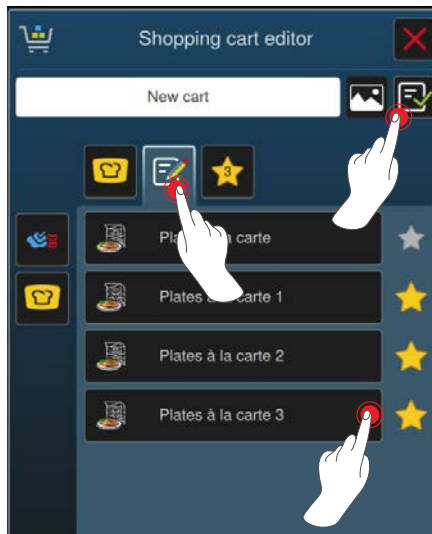
4. Choose your saved Plates à la carte cooking paths, mark them with a star, and name your new shopping cart.
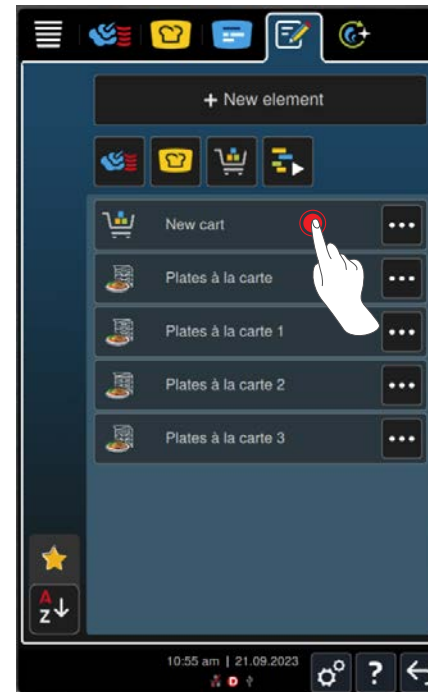
5. Select your newly created shopping cart from the program list. It will start automatically in iProductionManager.

6. Place the tickets you have created in iProductionManager and load your plates as orders arrive.

Practical tip:
Of course, you can also prepare (e.g.) pan-fried main dishes to order and have your side dishes plated in advance for Finishing.

Our stainless steel grids are excellent for Plates à la carte Finishing. The plates slide particularly well on the lengthwise grid bars. You can also use inverted trays.

2.2 Finishing – Plated banquets

Long plating times are commonplace in many hotels and restaurants with banquet catering services. Managing them in parallel with room service or à la carte dining can push any kitchen team to its limits, which results in variable food quality.

Finishing – Plated banquets allows hotels and restaurants to cater:

› Conferences
› Weddings
› Banquets
› Seminars
› Conventions
› or any other event

perfectly, without sacrificing time or personnel capacities in day-to-day operations.

Finishing makes celebrations enjoyable - including for organizers.

Advantages at a glance:
› Prepare the chosen dishes gently in advance and chill them immediately for interim container storage.
› Plating for the expected number of guests provides security and guarantees consistent quality.
› Finish multiple main dishes at the same time with no stress.
› Plate soup add-ins or garnishes cold and then Finish them; pour in the hot soup at the pass when serving.
› You can also prepare individual servings of main dishes, e.g., medium-rare roast, to order and then plate them with Finished vegetables and sides.
› Banquet plates can be served from a very small area right in the dining hall, shortening the distance they travel to the table. That saves time and personnel.

Tip:
› When serving large quantities of plates, creating a **sample plate** can help ensure quick, constant plating.
› Be mindful of the maximum plate height on your mobile plate rack when plating.
› Consult our accessories brochure for details.
› When loading the plates, make sure to insert the core temperature probe into the intended ceramic holder attached to the mobile plate rack.

The iCombi Pro allows you to specify the weight of the plates you are using. It is especially important to use this feature when serving on very heavy plates (weighing over 2 2/3 lb). Read on to find out how to set plate weights.

After Finishing, you can either complete the plating process right away or use the Thermocover to keep the food warm for up to 20 minutes. If needed, you can use that time to Finish a second mobile plate rack. This will allow you to serve a much larger group using just one iCombi Pro.

Example banquet schedule:
Service is planned for 8:00 PM.
7:00 PM Remove mobile plate racks from cold storage.
7:15 PM Guests arrive
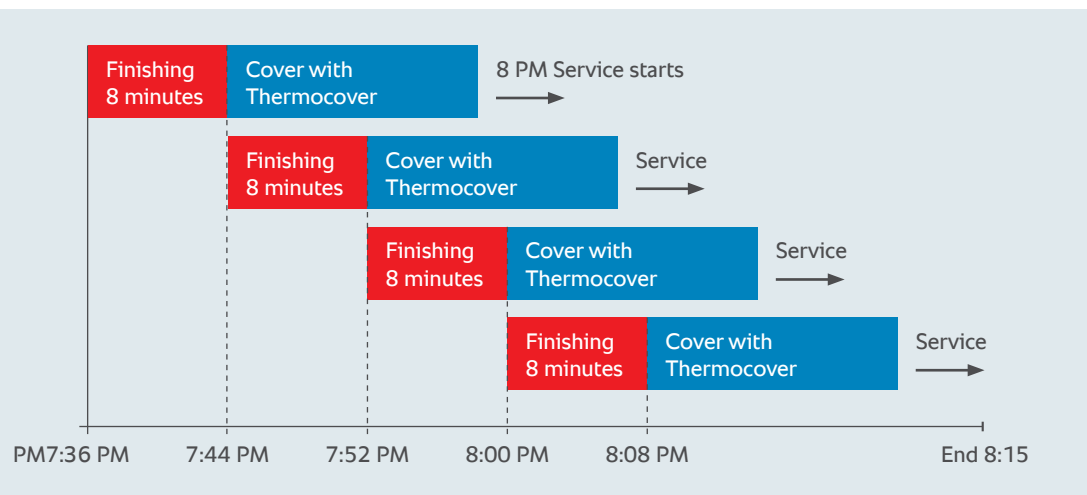
Setting banquet plate weights
Before you start the Finishing® process, set the weight of an empty plate. The cooking system will adjust its cooking steps accordingly to ensure ideal Finishing® results and prevent condensation on the plates.

1. Go to Settings
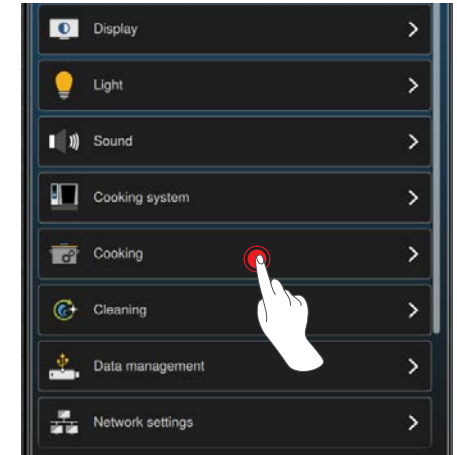
2. Open Cooking Settings

3. Select Banquet plate weight

4. Set the weight of an empty plate

Plated banquets ···

Plated banquets

08:00 m:s

dry — moist

08:00 m:s

short — long

06:00 m:s
short — long

08:00 m:s
short — long

10:00 m:s
short — long
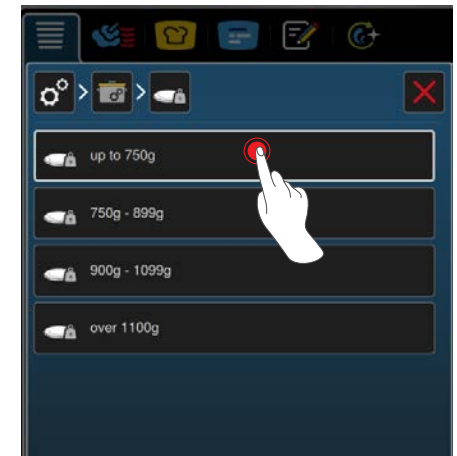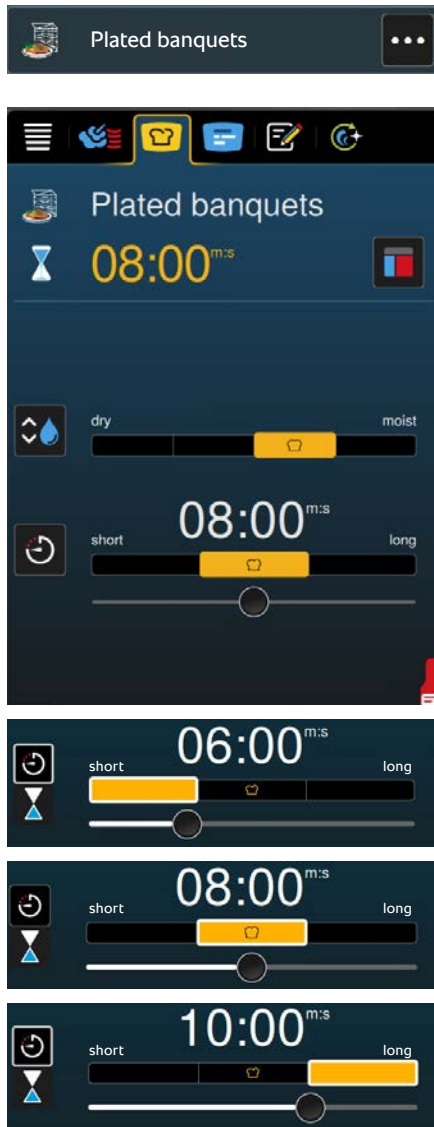
Finishing - Plated banquets is perfect for Finishing large numbers of plates at once in mobile plate racks, e.g., for event catering.

Adjust the moisture settings to ensure perfect results on a variety of products.

Level 1 is for dishes that require **no** additional moisture, such as pre-grilled steaks, breaded cutlets, or pan-fried dumplings.
Example: Rump steak with grilled vegetables and roast potatoes.

Level 2 is for more delicate dishes that require no additional moisture, such as braised vegetables.
Example: Grilled fish with braised vegetables and potato gratin

Level 3 is the best choice when Finishing different plated dishes at the same time.

Level 4 is for dishes that require **more moisture**, such as boiled or poached foods.
Example: Poached cod on blanched vegetables with ravioli.

Smaller appetizers and sides, e.g., small fish fillets or shellfish, mixed breakfast foods, desserts, finger food.
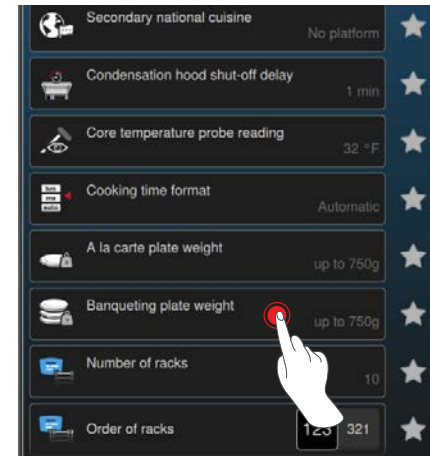
Main dishes with average portion sizes of approx. 300-350g, plates where only the sides are being Finished, dishes that include raw fish.

Main dishes in larger quantities, such as casseroles, lasagna, filled crepes, larger pieces of meat (chicken legs, pork knuckle), dishes in aluminum foil.

2.3 Finishing – Container service
Besides complying with hygiene and occupational safety regulations, the biggest challenges in large-scale food service operations include budgetary pressures and the need to prepare a variety of dishes in differing quantities.

Finishing - Container facilitates food preparation for:
› School and employee lunchrooms
› Hospitals and care homes
› Catering
› Breakfast service
› Buffets

Large quantities, served fresh.

Advantages at a glance:
› prepare a broad range of dishes gently in advance, chill them immediately, and store them cold in containers.
› Loading food as needed eliminates expensive overproduction. Finishing brings the containers up to temperature in no time, so you'll always have hot food ready to serve.
› The gentle Finishing process is ideal for preserving vitamins, minerals, and other nutrients.
› Core temperature probe measures to the exact degree, ensuring 100% hygiene safety. HACCP data is automatically saved for up to 10 days and can be accessed at the touch of a button.
› Dishes prepared with Finishing can also be combined with other cooking methods. For example, use Finishing to bring chicken thighs up to serving temperature and bake French fries fresh to order. Easy and stress-free!

Practical tip:
› When Finishing roast meat in slices, fan them out in the container for maximum juiciness.
› Fish fillets are great for buffets. Try lining the container with vegetable strips; they will absorb the juice and create a delicate side dish.

The right settings:
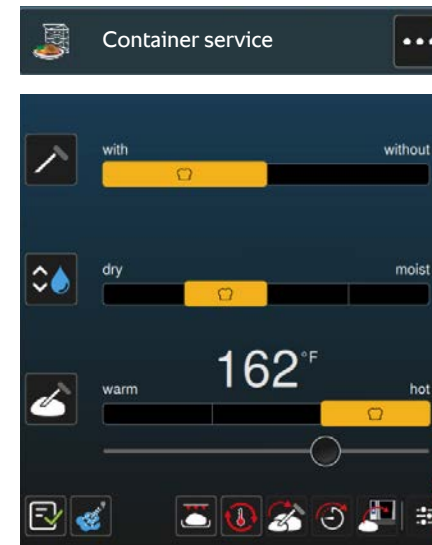
When Finishing cooked dishes in containers for food service, catering, or buffets:

Finishing in containers with the core temperature probe is especially useful for whole roasts, poultry, and fish dishes. You can set your desired core temperature to the exact degree to keep meat pink and juicy. Use the "Continue" function on mixed loads of differing sizes. When the smallest product or dish reaches the desired core temperature, switch the core temperature probe into the next-smallest one.

Container Finishing without the core temperature probe is used for Finishing various dishes on a rolling basis. iProductionManager monitors every level to the exact second, so you can always keep track of everything easily. You can save your custom settings as described under Finishing - Plates à la carte.

Here's one example of how you can serve large groups with Finishing while also producing food for the next day, with no monitoring, in just two iCombi Pro cooking systems.

7:00 AM	Start of workday, Unload low-temperature dishes > chill Start producing side dishes Start pre-production on dishes for following day Divide food into portions and fill containers for service
10:00 AM	Start iCareSystem cleaning
11:00 AM	Lunch break
11:30 AM	Begin loading and serving on rolling basis
15:30 AM	Prepare low-temperature dishes
16:00 AM	Start low-temperature cooking Start iCareSystem cleaning End of workday

Use your iCombi Pro's capacity around the clock by optimizing your production and service schedules.
› Overnight cooking gives you additional production capacity.
› The quick turnaround time boosts your capacity even more by allowing you to Finish large quantities with just one iCombi Pro.
› With rolling production, you can prepare food for the next day parallel to service.
› Fully automated cleaning allows you to continue producing right through the end of the workday; the cooking system will then clean itself automatically, saving you time and money.

Pre-production of food for future service	iCareSystem

Production Side dishes	iCareSystem	Food service	Low temperature cooking

7:00 AM   4:00 PM   7:00 AM

2.4 Finishing – Crisp

Crisp food up at just the right time:

When roasts are slow-cooked overnight, they won't have a crisp, brown top when they're unloaded the next morning. Instead of browning it immediately, you can blast-chill the pre-cooked roast and store it. Whenever you're ready to serve it, use Finishing to bring it up to temperature and give it a crisp, brown top. Perfect roast pork with crackling: guaranteed.

The Crisp cooking path lets you bring pre-cooked roasts up to serving temperature and brown them perfectly.

Advantages at a glance:
› Fresh browning when you need it, no monitoring required.
› Mixed loads let you make the most of your existing production capacity.
› Given their long cooking time, you can also prepare roasts of different sizes and diameters simultaneously
› Thanks to relatively short Finishing times, you can prepare large quantities of food in just one iCombi Pro, boosting your capacity even more.
› Rolling production allows you to brown your roasts one by one during service.

The right settings:
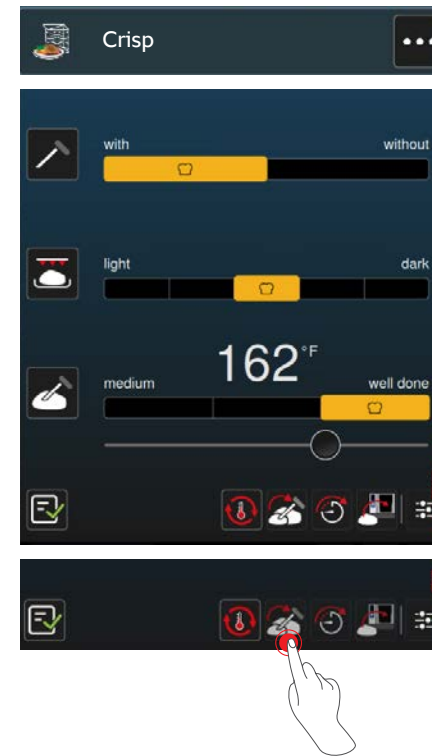
For Finishing and browning large roasts with crackling or whole chickens.

You can select your degree of browning here. The cooking process will then bring the food up to the proper serving temperature, ensuring that it meets your HACCP regulations as well

Use the "Continue" function on mixed loads of differing sizes. Once the smallest product (e.g., roast) reaches the desired core temperature, switch the core temperature probe into the next-smallest one.

2.5 Finishing – Heat through

Whether you're making large roasts, individual steaks, or fish, Finishing - Heat through allows you to bring previously seared or grilled dishes up to your desired serving temperature.

You can choose whether to prepare them normally or extra-gently, and your iCombi Pro will then adjust the cooking time and temperature accordingly - so your dishes will turn out exactly the way you envision, on the schedule you want.

The available settings options:

For heating various dishes to the desired core temperature.
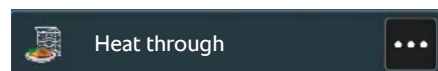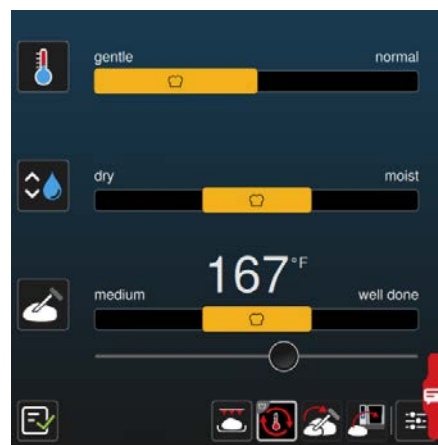

Fish and other delicate foods can be heated gently at a lower cooking cabinet temperature.

You can choose a dry or moist climate depending on the type of food you are preparing – for more information, see Page 33.

Set your desired target core temperature for your food here.

2.6 Finishing – Hold

Service start delays and extended service periods can happen for a variety of reasons. When that happens, the risk of meat being overdone or sides going cold is great.

Finishing - Hold allows you to keep individual dishes warm under conditions you specify.

You can set either a cooking cabinet / serving temperature or a desired core temperature.

Various moisture settings are available as well:

you can set (for example) a dry climate for breaded foods, a moist climate for braised vegetables, or a mixed climate.

The "Hold" cooking path allows you to keep your food warm at a core or service temperature of your choosing.

The available settings options:

For holding food warm.

You can use the function with or without a core temperature probe. Using the probe helps ensure that the food does not go above or below the desired core temperature.

You can hold the food in either a dry or a moist climate depending on the dish you are preparing – for more information, see Page 33.

Various serving temperatures ranging from warm to hot are saved here, though of course you can adjust them as necessary.

Finishing À la carte cooking paths.

Typical service situations involve cooking multiple components at the same time. It is commonplace to prepare meat, fish, sides, and even baked goods for guests in parallel and then plate them together – ideally timed to allow the entire table to enjoy their orders at once. This typically requires a large number of pans, pots, sauteuses and other vessels along with stoves, grill plates, and ovens.

Finishing á la carte cooking paths provide assistance through general cooking processes modeling typical climates for grilling, baking, pan-frying, and steaming/boiling. Using them within iProductionManager allows you to prepare multiple products simultaneously, with the iCombi Pro display clearly tracking each process. You can customize the cooking process for each individual product. Dishes that are typically cooked together can be organized into a clear sequence of mixed loads, saving you time and boosting your production capacity.

iProductionManager will monitor each rack individually to make sure that each dish turns out exactly as its target parameters specify.

3.1 Finishing – À la carte bake

Baking is a science unto itself, and each product often requires its own unique technological process steps during manufacturing. Even the final step, baking, can involve different climatic settings at different times during the process.

The Finishing – À la carte bake function establishes a general baking climate suitable for production or rolling-batch baking of products that have no special requirements regarding moisture or temperature changes during the baking process. It is ideal for kitchens that pre-bake goods and then finalize them for service. iProductionManager allows users to bake to order in rolling batches.

Cooking time and browning level settings are fully customizable. This cooking path does not require use of the core temperature probe.

The available settings options:
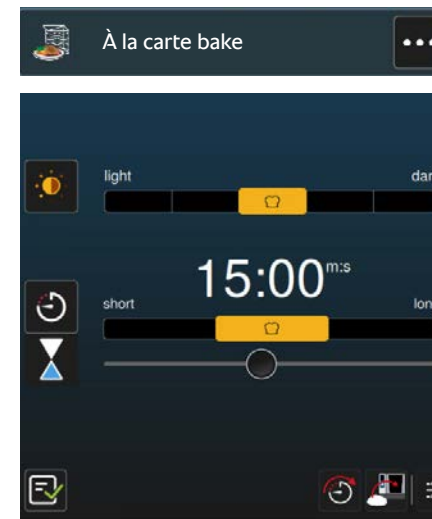
For baked goods of various types.

Set the browning level to get the exact results you envision.

This setting offers various preset process times, which you can adjust if desired.

3.2 Finishing – À la carte steam

Needing to cook several different products at once is quite common in service situations. The Finishing – À la carte steam cooking path lets you prepare multiple components simultaneously rolling batches using a steam climate. Each individual rack is monitored and times precisely based on cooking parameters that remain viewable at any time, so a single cooking cabinet can handle (for example) both vegetables and fish.

Users only need a single cooking path for all of their products that require a moist climate.

Besides the iProductionManager mixed loads function, the cooking path also allows users to produce different quantities of individual products, or to test out product-specific cooking times for future use in iProductionManager.

The available settings options:
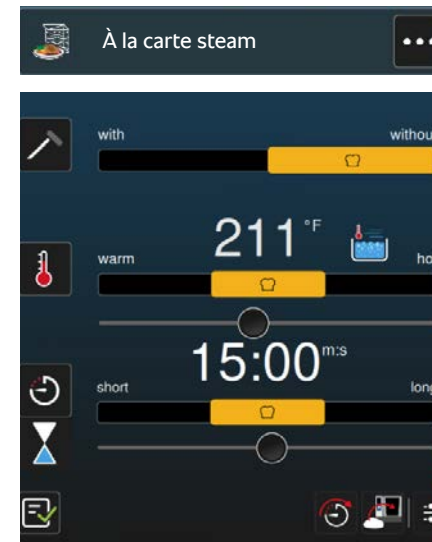
For cooking different products in a moist climate.

You can use the function with or without a core temperature probe. Using the probe helps ensure that the food does not go above or below the desired core temperature.

The cooking cabinet climate can be set to the exact degree, which offers greater flexibility – for poaching, for example.

You can also set a product-specific cooking time, precise to the exact second.

Using a core temperature probe gives you the option of setting a target core temperature reflecting your desired degree of doneness.

Core temperature settings are particularly useful when preparing meat and fish dishes.

3.3 Finishing – À la carte grill

Products from a wide variety of food groups are suitable for grilling. It can be practical, for example, to grill meat or fish menu components at the same time as vegetables or poultry, and then get them ready for service at the same time. Within the general grilling climate, different products can be cooked to different degrees of doneness using different settings.

As a result, users only need a single cooking path for all of the products they intend to grill.

Besides the iProductionManager mixed loads function, the cooking path also allows users to produce different quantities of individual products, or to test out product-specific cooking times for future use in iProductionManager.

The available settings options:

À la carte grill
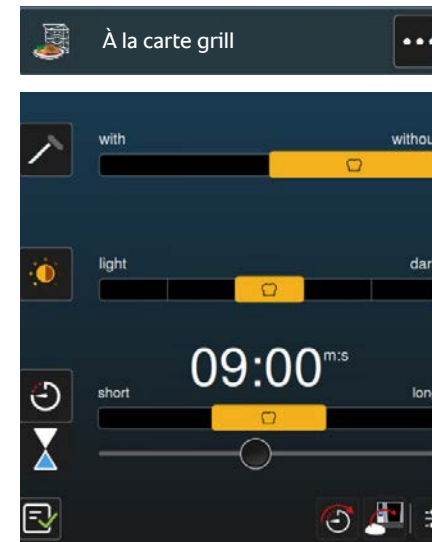
Used with typical grilled foods.

You can use the function with or without a core temperature probe. Using the probe helps ensure that the food does not go above or below the desired core temperature.

Set the browning level to get the exact results you envision.

You can also set a product-specific cooking time, precise to the exact second.

09:00 m:s

You can use the function with or without a core temperature probe. When preparing products at least 3/4" thick, you can use the core temperature probe to measure internal temperature to the exact degree.

Choose a slightly lower temperature when making steak or other meats that are typically served medium. On poultry products, choose settings that will ensure thorough cooking.

149 °F

3.4 Finishing – À la carte pan-fry

Similar to the À la carte grill cooking path, in that it is suitable for any service situation where foods of different types need to be pan-fried at the same time. This could include stir-frying meat and vegetables, browning chicken thighs or drumsticks, sautéing beef tips, or searing burgers.

Users can use the same cooking path for all of their pan-frying operations.

Besides the iProductionManager mixed loads function, the cooking path also allows users to produce different quantities of individual products, or to test out product-specific cooking times for future use in iProductionManager.
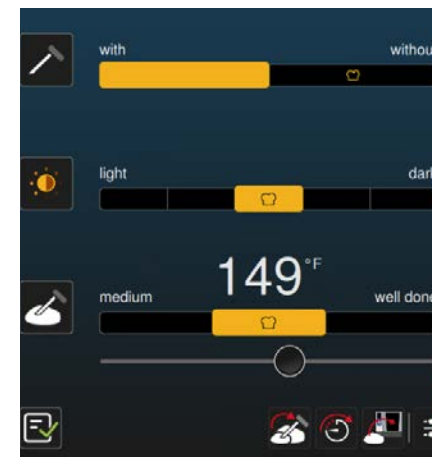
The available settings options:
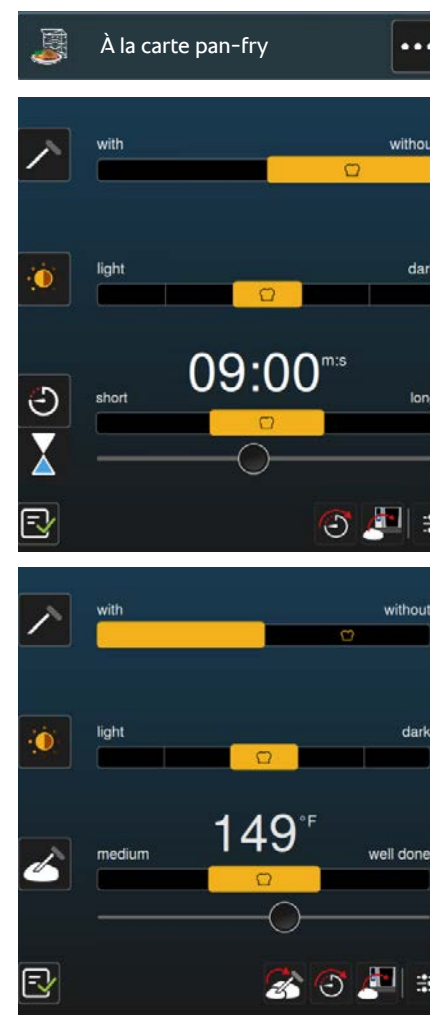
For pan-frying a wide variety of foods.

You can use the function with or without a core temperature probe. Using the probe helps ensure that the food does not go above or below the desired core temperature.

Set the browning level to get the exact results you envision.

You can also set a product-specific cooking time, precise to the exact second.

You can use the function with or without a core temperature probe. When preparing products at least 3/4" thick, you can use the core temperature probe to measure internal temperature to the exact degree.

Choose a slightly lower temperature when making steak or other meats that are typically served medium. On poultry products, choose settings that will ensure thorough cooking.

Steps to success.

4.1 Perfect planning and menu design

› Plan purchasing and pre-production separately from service, for example on the previous day.
› That way, you can plan your personnel capacities as efficiently as possible.
› Arranging food on plates or in containers outside of service hours
› will give you more time for creativity, even when serving multi-component meals to large groups.
› When composing your menu, coordinate individual components to the four climate settings (ranging from "dry" to "moist" – see Page 33).
› Account for how many plates, containers, and Finishing systems you will need as part of your menu creation process.
› You will need no more than two people for service, so trim your kitchen personnel scheduling accordingly.
› Coordinate your dishes by selecting compatible components. Consider factors like the thickness of the products and the climate they require.
› Make sure that you will have enough mobile racks available.

Practical tip:
Make sure that paths between different locations are level and that no obstacles will impede transport trolley mobility.

4.2 Proper pre-production and storage

Make the most of Finishing in your kitchen operations by preparing and storing products correctly, which will ensure optimum food quality, consistency, and color. Also, make sure to coordinate individual components in terms of heating time and degree of doneness, so that everything will arrive at the table hot.

Here are a few tips to guide you:
› After cooking individual components of a dish, chill them as quickly as possible. Blast chillers provide the best results.
› If you do not have access to a blast chiller, reduce your target core temperature on pan-fried foods by 6-7°F. Make sure to remove the food from the hot accessory immediately after cooking.
› After cooking, store your food in a well-sealed container in a cool (37-41°F), dry location.
› In production planning, note that thin fish fillets and shellfish can also be plated raw for Finishing.
› Vegetables containing a great deal of water, such as zucchini and bell peppers, are best grilled or pan-fried. Grilled vegetables will remain extra-juicy if you wait until after cooking to season them. It will also help preserve the color.

Tip:
Finishing is Cook & Chill in the best possible quality. Thermal and temporal separation of food production and service makes service periods easier while guaranteeing high-quality food.

4.3 Plating

› Proper plating allows you to create visual variety and appeal.
   → Arrange your dishes from the outside of the plate to the center, varying plating height and color as desired.
› Avoid undesired excess liquid on plates.
   → Plate components as dry as possible, without liquid.
› After plating food in advance, keep the plates covered and chilled until ready to load.
› Make sure that the plates you use are **free of residues** such as grease or fingerprints, as the Finishing process could cause them to stand out.
› Having all of your plates, containers, and ingredients ready when needed will help you plate as quickly as possible, **avoiding unnecessary delays.**


Practical tip:

› Arrange meat, fish, or poultry so that it is leaning slightly against your vegetables or other sides. This will optimize air circulation and help heat energy enter the food.
› Thin fish fillets and shellfish can even be plated raw. Marinating food beforehand will make it taste especially good and keep it wonderfully juicy. However, be mindful of the special hygiene requirements involved.
› When serving pasta as a side, plate it so that other menu components (e.g., fish) partially cover it. This will prevent the pasta from drying out.
› Plate and Finish bowl foods (goulash, ragout, etc.) without sauce.
› Heat the sauce separately and then pour it over the food after the Finishing process.
› When plating food the day before and storing it in the mobile plate rack, cover the plates with foil.

4.4 The Finishing touches

The right settings:
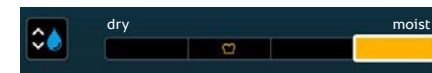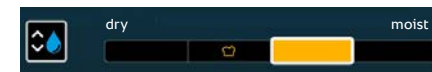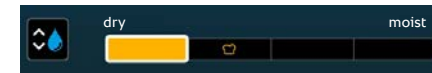
Level 1 is for dishes that require **no** additional moisture, such as pre-grilled steaks, breaded cutlets, or pan-fried dumplings.
Example: Piccata, rump steak, entrecôte, roast potatoes, grilled vegetables.

Level 2 is for **more delicate dishes** that require **no additional moisture**, such as braised vegetables.
Example: Braised vegetables, filet mignon, grilled fish.

Level 3 is the best choice when Finishing **different plated dishes at the same time**.

Level 4 is for dishes that require **more moisture**, such as boiled or poached foods.
Example: Poached or sous-vide cod, dumplings, rice, pasta (ravioli), blanched vegetables.

4.5 Garnishing and serving

Use the extra time you gain to
› create, froth, and plate sauces.
› round your dishes out with aromatic oils and essences, allowing their full flavor to unfold.
› brush butter onto your vegetables for extra shine and flavor.
› creatively arrange garnishes, e.g., slices of dried fruit and vegetables or fresh herbs.
› turn meat as needed.
› give your service team extra instructions and explain the individual menu components.
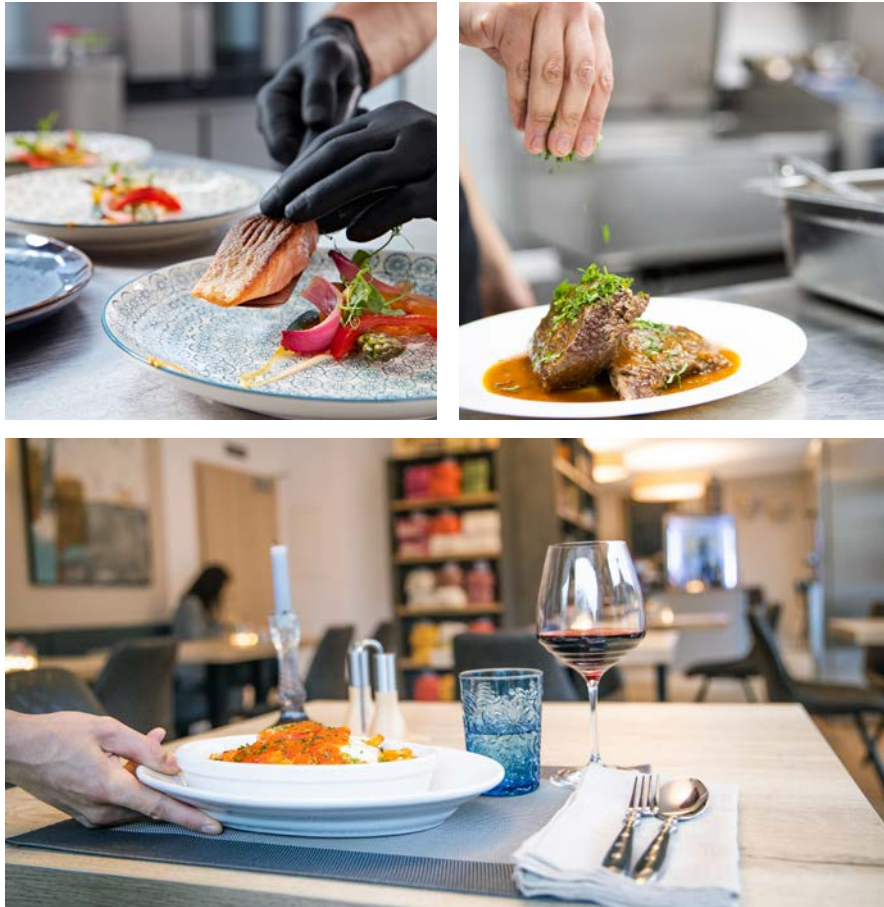
Practical tip:
› Heat-protective gloves will make it easier to handle plates, allowing you to serve them faster.
› They also prevent fingerprints on the plate edges.
› A sauce funnel can make serving large groups easier and faster.
› Keep a moist microfiber cloth on hand to wipe away any sauce droplets and polish plate edges.
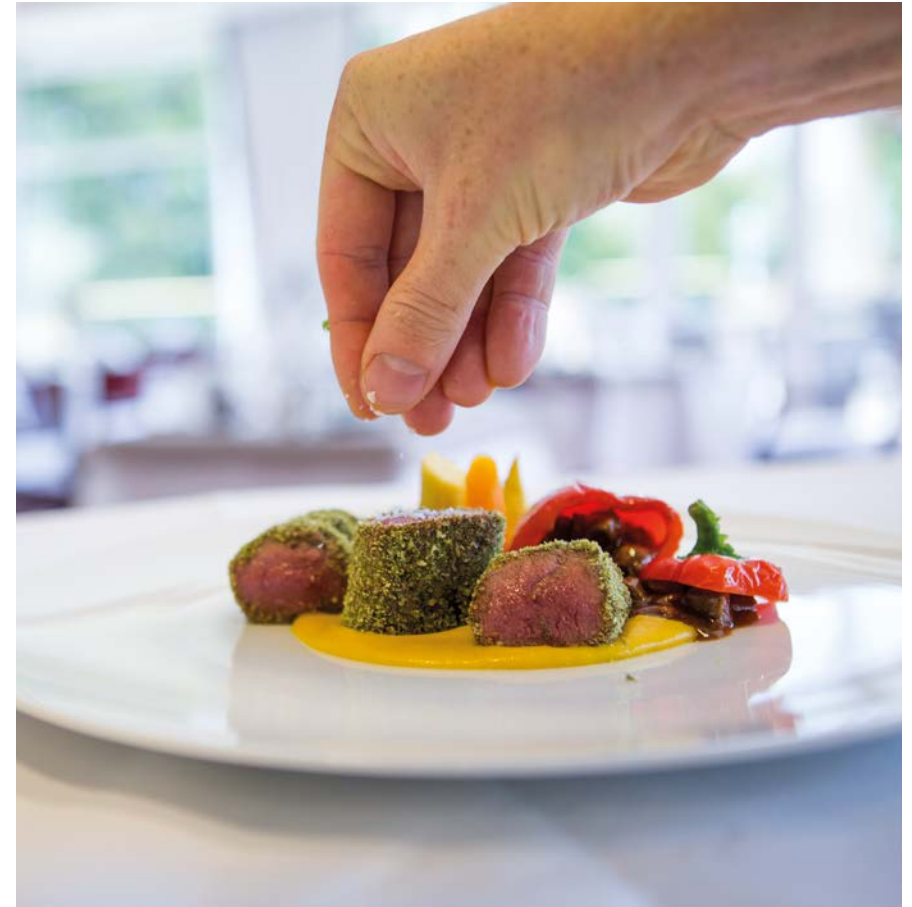
Practical example: Banquet for 100 people with the RATIONAL Finishing system.

The biggest challenges today's kitchens face are all the same: offering a wide variety of high-quality food while keeping production, storage, and staff costs low. Our example three-course meal for 100 guests gives you a real-world example of:

1. **Calculating quantities precisely based on number of servings.**
2. **Planning personnel schedules for efficient pre-production and service.**
3. **Return on your iCombi Pro investment in a matter of months.**

5.1 The menu

MENU

Marinated shrimp and medium-rare fillet of lamb
with pesto over balsamic foam,
thyme crostini and bell peppers

·

Braised veal cheeks
with caramelized pearl onions, crispy pork belly,
multicolored celery and creamy potato gratin

·

Warm chocolate torte
with candied oranges and fresh mint

5.2 Quantity calculations

Food	Quantity per person	Quantity for 100 people	Price per lb/ qt/pc in $	Total in $
Prawns	1.7 oz	10.6 lb	$ 7,99	$ 84,70
Lamb filet	2 oz	12.5 lb	$ 7,99	$ 99,88
Vegetable stock/gal	.6 fl oz	.46 gal	$ 14,08	$ 6,48
Red/yellow peppers	1.7 oz	10.6 lb	$ 25,00	$ 265,00
Pesto	1 oz	6.25 lb	$ 15,17	$ 94,81
Balsamic	5 ml	.5 gal	$ 4,80	$ 2,40
Olive oil	5 ml	.5 gal	$ 8,90	$ 4,45
Cream	1.35 fl. oz	135 fl. oz	$ 47,92	$ 50,32
Veal cheeks	10.5 oz	65.6 lb	$ 19,95	$ 129,67
Red Table Wine	1.35 fl. oz.	135 fl. oz	$ 10,00	$ 10,50
Roast vegetables	1.7 oz	10.6 lb	$4,00	$ 42,40
Veal stock/gal	.01 gal	1 gal	$ 88,00	$ 88,00
Tomato paste	.17 oz	17 oz	$ 1,62	$ 1,78
Bacon slices	.7 oz	4.37 lb	$ 11,99	$ 52,39
Potatoes	2.82 oz	17.6 lb	$ 1,99	$ 35,02
Mushrooms	.7 oz	.27 lb	$ 8,00	$ 2,16
Cheese, grated	.7 oz	.27 lb	$ 9,44	$ 2,55
Celery sticks	1 oz	6.25 lb	$ 4,69	$ 29,31
Celery root	2.82 oz	17.6 lb	$ 3,59	$ 63,18
Butter	.05 lb	5 lb	$ 8,99	$ 44,95
Chocolate	1 oz	6.25 lb	$18,76	$ 117,25
Eggs	½ pc	50 pc	$ 0,09	$ 4,50
Milk	.02 gal	2 gal	$ 6,99	$ 13,98
Oranges	3,25	20.31 lb	$ 1,99	$ 40,41
Vanilla	–	10 pods	$ 10,61	$ 3,50

Food	Quantity per person	Quantity for 100 people	Price per lb/ qt/pc in $	Total in $
Mint		3 bunches	$ 3,59	$ 10,77
Corn Starch		.21 lb	$ 2,99	$ 0,63
powdered sugar		1.1 lb	$ 2,99	$ 3,29
Pistachio nuts		1.1 lb	$ 25,58	$ 28,14
Thyme, rosemary		3 bunches each	$ 3,59	$ 10,77
Baguette		10 pc	$ 2,90	$ 29,00
Pearl onion	.7 oz	4.37 lb	$ 8,20	$ 35,83
Total cost of goods				**$ 1.408,02**
Cost of goods per guest				**$ 14,08**

At a menu price of $ 54 per person, your cost of goods is 26%.

5.3 Personnel requirements with Finishing

Friday staff
1 chef, 8 hours
(pre-production of appetizers, main dishes, and desserts)

Saturday staff
1 chef, 6 hours
(plating, Finishing, and service of appetizers, main dishes, and desserts)
1 kitchen assistant, 6 hours
(plating, Finishing, and service of appetizers, main dishes, and desserts)

5.4 ROI calculations
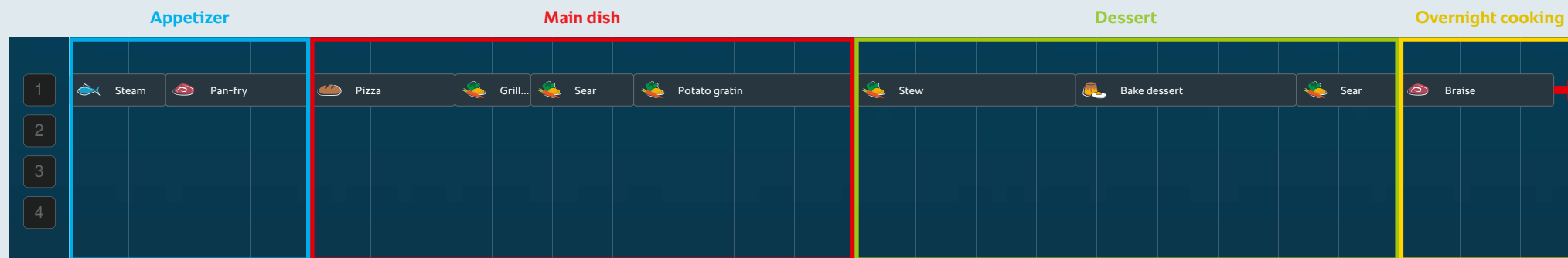
Your earnings are important to us.

Example:
Food service operations with four banquet events per month, averaging 100 guests at a per-person menu price of $ 54, with one iCombi Pro 10-half size.

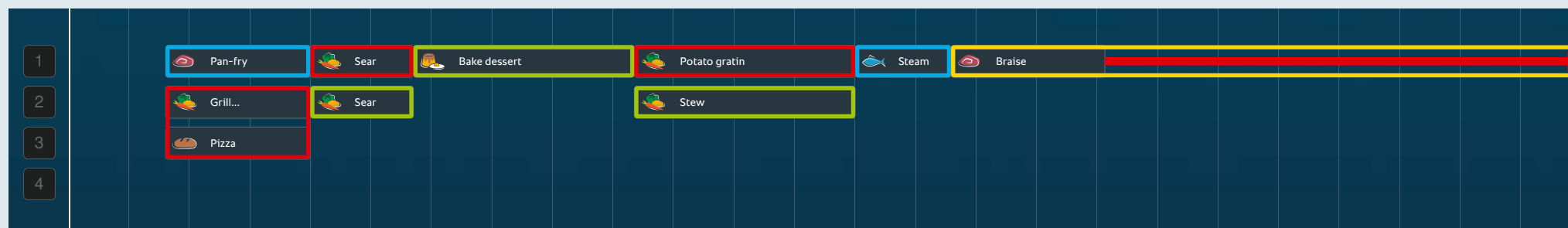|	
Personnel costs - conventional method 4 chefs per banquet, 8 hours each, $ 30/hour Cost of goods with conventional method: 30%	= $ 3.830,- /monthly = $ 1.620,- /monthly
Personnel costs with Finishing 　　　2 chefs per banquet, 7 hours each, $ 30/hour 　　　1 kitchen assistant, 6 hours, $ 20/hour Cost of goods with Finishing: 26%	 = $ 2.160,- /monthly = $ 1.408,- /monthly
Your savings	**= $ 1.882,- /monthly**
Investments 4 x Finishing systems, $ 3.128 each; 1 x run-in rail, $ 240	= $ 12.852
ROI time	**6,8 months**

With the energy optimization option in iProductionManager, you can make your usual pre-production processes even more efficient. In this example, you would save around 10% more energy, water, and time.

Preparation by course

	Appetizer	Main dish	Dessert	Overnight cooking

1	Steam	Pan-fry	Pizza	Grill...	Sear	Potato gratin	Stew	Bake dessert	Sear	Braise
2							
3							
4							

Energy-optimized cooking

1	Pan-fry	Sear	Bake dessert	Potato gratin	Steam	Braise
2	Grill...	Sear		Stew		
3	Pizza					
4						

5.5 Schedule

Pre-production Friday:
10:00 AM Chef arrives; goods distributed
11:00 AM Pre-production
6:00 PM Braise veal cheeks overnight

Plating Saturday:
8:00 AM   Regular staff unload veal cheeks
3:00 PM   Chef and kitchen assistant arrive and receive instructions
3:15 PM   Plate appetizer → chill
4:15 PM   Plate main dish → chill
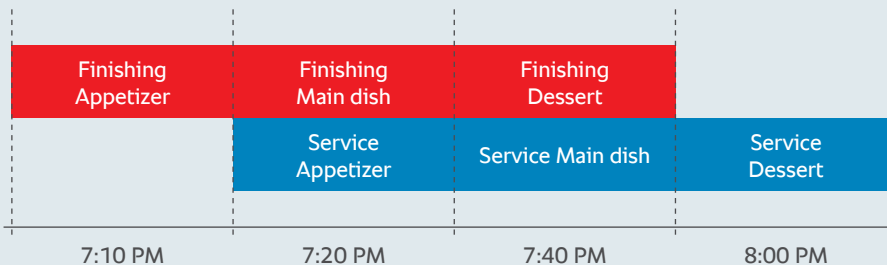5:15 PM   Plate dessert → chill
6:15 PM   Dinner break

Service Saturday:
Service is scheduled to begin at 8:00 PM.
7:00 PM   Retrieve mobile plate racks from cold storage
7:15 PM   Guests arrive

Benefits to you:
› Kitchen assistants can help prepare and serve banquets, which significantly reduces personnel costs.
› Personnel usage can be scheduled and calculated precisely.
› Your regular kitchen staff can handle à la carte business, so it can continue uninterrupted alongside banquet service.

Additional information.

To help you make effective and proper use of our Finishing systems, we offer you and your employees the opportunity to learn more about it and its applications at Academy RATIONAL:

› New inspiration and purchase opportunities
› New ways to profit
› New technologies and preparation techniques
› Efficiency in kitchen routines

Visit our homepage for more information:
rational-online.com/de_de/erleben/academy-rational/

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