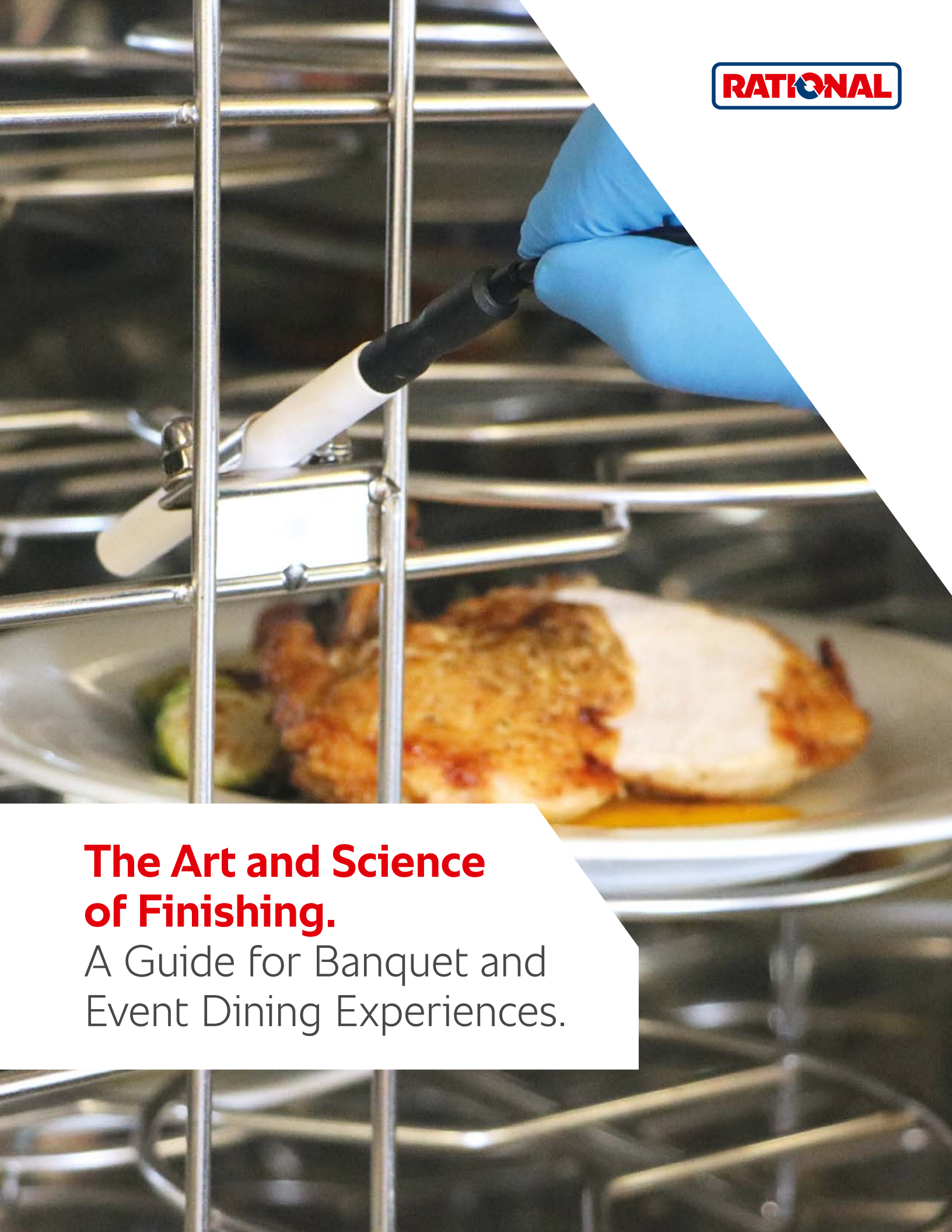


The Art and Science of Finishing.

A Guide for Banquet and Event Dining Experiences.

Content.

Joel Elliott, Senior Corporate Chef, Key Accounts
Introduction by Billy Buck, Vice President of Culinary, RATIONAL USA

Introduction.

“Banquet and large group meal production can be one of the more lucrative aspects of any culinary establishment. However, labor and food costs can easily eat into these potential profits. The challenges of banquet and catering are many: Over/under food production; waste due to unskilled labor; sporadic need for larger staff teams during plating; and most of all, the destructive nature of hot holding and its adverse effect on food quality. This guide is designed to help you, the operator, utilize your RATIONAL iCombi Pro or SelfCookingCenter® to gain the benefits of the RATIONAL Finishing System.

Finishing is a means of culinary production that separates production from service. Food is cooked and immediately chilled to stop the cooking process and then held in a refrigerated state until plating. Production and plating can take place up to two days prior to an event. The plated food is then stored in a refrigerated state until 30 minutes prior to service. Up to 400 plates can be produced in the largest RATIONAL unit in as little as 32 minutes. Plates remain hot using the RATIONAL Thermocover which will hold these plates hot for up to 20 minutes. Utilizing the Finishing process can reduce the amount of labor, minimize overproduction, improve plating aesthetics, decrease the impact of time constraints, and reduce the overall stress of producing a meal for larger groups.

Finishing is as much an art as it is a science. This guide is intended to be a starting point for processing vegetables, starches and proteins so that you can achieve your desired results with minor adjustments. Each section will have tips and tricks to help you work around common challenges and produce the best possible results. There will then be a step-by-step plating guide to assist in plate construction and settings for the three Finishing categories: container service for buffets and platters, a la carte plated service, and plated banquets.”

Billy Buck, Vice President of Culinary, RATIONAL USA

Infrastructure.

To successfully implement the Finishing process into an establishment there are some basic infrastructure requirements needed to accommodate this system. Your local RATIONAL Regional Sales Manager can assist with the items below.

- Correct size and number of RATIONAL iCombi Pro or SelfCookingCenter® units with the Banqueting System to accommodate your maximum size banquet. These unit should be installed by a RATIONAL Certified technician.
- Four mobile plate racks and carts with Thermocover for each unit. Each unit can complete four turns in typical banquet setting and during a regular timeline.
- A properly sized blast chiller to accommodate the throughput necessary for your maximum party size and number of units. We strongly recommend the use of a properly sized blast chiller to ensure the highest food quality, and most importantly, food safety.
- Adequate walk-in refrigeration space to store your mobile plate racks.
- Adequate dry storage space to store mobile plate racks when not in use.
- An unencumbered, clear, and smooth path from the kitchen to the dining room that can be covered in ten minutes or less.

The infrastructure items listed above are necessary to make this system a success. Not having the correct or adequate infrastructure will limit your ability to successfully implement this program.

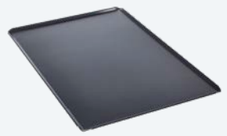
Mise en place.

Proper mise en place ensures a meal service runs smoothly. This is of utmost importance when utilizing Finishing with RATIONAL. In an ideal situation, the banquet production team will start at least one or two days out in advance of the event on production and plating. Mise en place is virtually identical for the three Finishing categories.

The mise en place guide will be presented in 3 sections: vegetables, starches, and proteins. There is a lot of flexibility built into the Finishing system. Production can be completed as normal with traditional equipment (i.e. marking steaks traditionally on a char grill) or you can utilize the iCookingSuite of the iCombi Pro and the diamond and grill grate accessory to grill steaks. We will be concentrating on using the power of the RATIONAL for our mise en place in this guide.

RATIONAL Accessories.

Roasting and Baking Tray



TriLax coated for an outstanding nonstick surface.

Well suited for:
- Sautéing and roasting vegetables and starches
- Baked and roasted proteins
- Breaded and pan-seared proteins

Granite-enameled container

Stick-resistant enameled coating, multiple depths available; ¾ inch, 1 ½ inch, 2 ⅜ inch

Well suited for:
- Roasting and sautéing vegetables, starches, and proteins
- Braising
- Pan-frying breaded items (¾ inch depth)

Grill and Pizza Tray

TriLax coated for outstanding nonstick surface. Should be preheated.

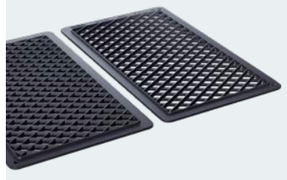
Well suited for:
- Grill marks on smaller cut vegetables and proteins
- Pizza (baking) side well suited for searing smaller proteins

Grilling and searing plate

TriLax coated for outstanding nonstick surface. Should be preheated.

Well suited for:
- Grill marks on smaller cut vegetables or proteins
- Searing side for searing smaller cut proteins

Diamond and Grill Grate



TriLax coated for outstanding nonstick surface. Can be preheated or loaded cold.

Well suited for:
- Grilling vegetables, steaks, seafood, and poultry

Multibaker

TriLax coated for outstanding nonstick surface. Great for individual portions.

Well suited for:
- Individual vegetable custards, potatoes anna, etc.
- Searing crab cakes and duck breasts

Mobile Plate Rack

- Used to prepare plated food for banquets
- Made of high quality steel for quick loading of up to 100 plates in the iCombi Pro 20-full
- Tabletop units need a run-in rail to operate

Run-in rail

- Allows quick and ergonomic loading of mobile plate racks and mobile oven racks
- Required for 6 and 10 pan models

Transport Trolley

- Easy loading and unloading of mobile plate racks and mobile oven racks from tabletop units.

Transport trolley for Combi-Duo

- Allows both cooking systems' contents to be loaded and unloaded safely in a single process
- Separate run in rails is needed

Thermocover

- Made of insulating material to keep food hot for up to 20 minutes after Finishing
- Magnets make for quick opening and closing
- Easy to clean and store

Vegetables.

Fresh vegetables are the best choice when Finishing. While frozen vegetables may be convenient, the high-water content makes them less desirable, thus producing less than ideal results. The cooking method of the protein should be considered when deciding the cooking method of the vegetables. For example, a grilled filet should be paired with grilled or roasted vegetables, and a poached salmon filet should be paired with steamed or sautéed vegetables. Below is a chart with guidance on different vegetable cooking methods. There are many variables to consider: the size of the vegetables and their state, whether they are chilled or room temperature, and the natural sugar content. Testing prior to the event will be necessary to find the correct setting. The chart will show the vegetable type, suggestions for each cooking method, as well as the proper RATIONAL accessory. In addition to the chart, a list of tips and tricks is included to help you.

Vegetable Cooking Methods

Vegetable	Steamed	Sautéed	Roasted	Grilled	Braise
Artichoke	› Steamed Vegetable › Default temp › 16–18 minutes › Accesory: 2 inch hotel pan with court bouillon	› Vegetable Roast › Color 1 › 12–15 minutes › Accessory: Roasting and baking tray or Granite-enameled container	› Vegetable Roast › Color 3 › 8–12 minutes › Accessory: Roasting and baking tray or Granite-enameled container	› Grilled Vegetable › Color 3 › 8–10 minutes › Accessory: Diamond and grill grate or Grill and pizza tray	› Stewed Vegetable › Sear 2 › Braise setting 2 › 18 minutes › Accessory: 2 inch hotel pan or Granite-enameled container
Asparagus	› Plated seasoned and raw	› Plated seasoned and raw	› Plated seasoned and raw	› Plated seasoned and raw	› N/A
Bean, chinese long	› Steamed Vegetable › Default temp › 5–6 minutes › Accessory: Perforated 2 inch hotel pan	› Vegetable Roast › Color 1 › 4–6 minutes › Lightly coat in clarified butter or olive oil › Accessory: Roasting and Baking tray or Granite-enameled container	› Vegetable Roast › Color 3 › 3–5 minutes › Lightly coat in clarified butter or olive oil › Accessory: Roasting and Baking tray or Granite-enameled container	› N/A	› Stewed Vegetable › Sear 2 Braise › Braise setting › 10 minutes › Accessory: 2 inch hotel pan or Granite-enameled container
Bean, fava	› Steamed Vegetables › Default temp › 3–6 minutes › Accessory: Perforated 2 inch hotel pan	› Vegetable Roast › Color 1 › 4–6 minutes › Lightly coat in clarified butter or olive oil › Accessory: Roasting and Baking tray or Granite-enameled container	› Vegetable Roast › Color 3 › 3–5 minutes › Lightly coat in clarified butter or olive oil › Accessory: Roasting and Baking tray or Granite-enameled container	› N/A	› Stewed Vegetable › Sear 2 › Braise setting 2 › 10 minutes › Accesory: 2 inch hotel pan or Granite-enameled container
Bean, flagolett	› Steamed Vegetables › Default temp › 3–6 minutes › Accessory: Perforated 2 inch hotel pan	› Vegetable Roast › Color 1 › 2–5 minutes › Lightly coat in clarified butter or olive oil › Accessory: Roasting and Baking tray or Granite-enameled container	› Vegetable Roast › Color 3 › 2–5 minutes › Lightly coat in clarified butter or olive oil › Accessory: Roasting and Baking tray or Granite-enameled container	› N/A	› Stewed Vegetable › Sear 2 › Braise setting 2 › 10 minutes › Accesory: 2 inch hotel pan or Granite-enameled container
Bean, green	› Steamed Vegetables › Default temp › 5–7 minutes › Accessory: Perforated 2 inch hotel pan	› Vegetable Roast › Color 1 › 4–6 minutes › Lightly coat in clarified butter or olive oil › Accessory: Roasting and Baking tray or Granite-enameled container	› Vegetable Roast › Color 3 › 3–5 minutes › Lightly coat in clarified butter or olive oil › Accessory: Roasting and Baking tray or Granite-enameled container	› N/A	› Stewed Vegetable › Sear 2 › Braise setting 2 › 10 minutes › Accesory: 2 inch hotel pan or Granite-enameled container
Bean, haricot vert	› Steamed Vegetables › Default temp › 3–6 minutes › Accessory: Perforated 2 inch hotel pan	› Vegetable Roast › Color 1 › 2–5 minutes › Lightly coat in clarified butter or olive oil › Accessory: Roasting and Baking tray or Granite-enameled container	› Vegetable Roast › Color 3 › 2–5 minutes › Lightly coat in clarified butter or olive oil › Accessory: Roasting and Baking tray or Granite-enameled container	› N/A	› Stewed Vegetable › Sear 2 › Braise setting 2 › 10 minutes › Accesory: 2 inch hotel pan or Granite-enameled container
Bean, italian snap	› Steamed Vegetables › Default temp › 5–7 minutes › Accessory: Perforated 2 inch hotel pan	› Vegetable Roast › Color 1 › 4–6 minutes › Lightly coat in clarified butter or olive oil › Accessory: Roasting and Baking tray or Granite-enameled container	› Vegetable Roast › Color 3 › 3–5 minutes › Lightly coat in clarified butter or olive oil › Accessory: Roasting and Baking tray or Granite-enameled container	› N/A	› Stewed Vegetable › Sear 2 › Braise setting 2 › 10 minutes › Accesory: 2 inch hotel pan or Granite-enameled container
Bean, lima	› Steamed Vegetables › Default temp › 5–7 minutes › Accessory: Perforated 2 inch hotel pan	› Vegetable Roast › Color 1 › 4–6 minutes › Lightly coat in clarified butter or olive oil › Accessory: Roasting and Baking tray or Granite-enameled container	› Vegetable Roast › Color 3 › 3–5 minutes › Lightly coat in clarified butter or olive oil › Accessory: Roasting and Baking tray or Granite-enameled container	› N/A	› Stewed Vegetable › Sear 2 › Braise setting 2 › 10 minutes › Accesory: 2 inch hotel pan or Granite-enameled container

Vegetable Cooking Methods

Vegetable	Steamed	Sautéed	Roasted	Grilled	Braise
Beets	› Steamed Vegetables Thick/Medium › Default temp › Accessory: Perforated 2 inch hotel pan	› Vegetable Roast › Color 1 › 8–10 minutes › Lightly coat in clarified butter or olive oil › Accessory: Roasting and Baking tray or Granite-enameled container	› Vegetable Roast › Color 3 › 12–15 minutes › Lightly coat in clarified butter or olive oil › Accessory: Roasting and Baking tray or Granite-enameled container	› Steam 3/4 of way, peel and slice, and lightly coat in oil before grilling › Grilled Vegetable › Color 3 › 4–6 minutes › Accessory: Diamond and grill grate or Grill and pizza tray	› Stewed Vegetable › Sear 2 › Braise setting 2 › 18–22 minutes › Accesory: 2 inch hotel pan or Granite-enameled container
Bok Choy	› Steamed Vegetables › Default temp › 3–6 minutes › Accessory: Perforated 2 inch hotel pan	› Vegetable Roast › Color 1 › 4–6 minutes › Lightly coat in clarified butter or olive oil › Accessory: Roasting and Baking tray or Granite-enameled container	› N/A	› N/A	› Stewed Vegetable › Sear 2 › Braise setting 2 › 6–8 minutes › Accesory: 2 inch hotel pan or Granite-enameled container
Broccoli	› Steamed Vegetables › Default temp › 3–5 minutes › Accessory: Perforated 2 inch hotel pan	› Vegetable Roast › Color 1 › 4–6 minutes › Lightly coat in clarified butter or olive oil › Accessory: Roasting and Baking tray or Granite-enameled container	› Vegetable Roast › Color 3 › 3–5 minutes › Lightly coat in clarified butter or olive oil › Accessory: Roasting and Baking tray or Granite-enameled container	› N/A	› N/A
Broccoli, Rabe	› Steamed Vegetables › Default temp › 4–7 minutes › Accessory: Perforated 2 inch hotel pan	› Vegetable Roast › Color 1 › 4–6 minutes › Lightly coat in clarified butter or olive oil › Accessory: Roasting and	› N/A	› N/A	› Stewed Vegetable › Sear 2 › Braise setting 2 › 10 minutes › Accesory: 2 inch hotel pan or Granite-enameled
Broccolini	› Steamed Vegetables › Default temp › 3–5 minutes › Accessory: Perforated 2 inch hotel pan	› Vegetable Roast › Color 1 › 4–6 minutes › Lightly coat in clarified butter or olive oil › Accessory: Roasting and Baking tray or Granite-enameled container	› Vegetable Roast › Color 3 › 3–5 minutes › Lightly coat in clarified butter or olive oil › Accessory: Roasting and Baking tray or Granite-enameled container	› Vegetables Grilled › Color 3 › 3–6 minutes › Accessory: Diamond and grill grate or Grill and pizza tray	› N/A
Brussel Sprouts	› Steamed Vegetables › Default temp › 4–6 minutes › Accessory: Perforated 2 inch hotel pan	› Vegetable Roast › Color 1 › 4–6 minutes › Lightly coat in clarified butter or olive oil › Accessory: Roasting and Baking tray or Granite-enameled container	› Vegetable Roast › Color 3 › 4–6 minutes › Lightly coat in clarified butter or olive oil › Accessory: Roasting and Baking tray or Granite-enameled container	› N/A	› Stewed Vegetable › Sear 2 › Braise setting 2 › 6–8 minutes › Accesory: 2 inch hotel pan or Granite-enameled container
Burdock	› Steamed Vegetables › Default temp › 4–6 minutes › Accessory: Perforated 2 inch hotel pan	› Vegetable Roast › Color 1 › 5–8 minutes › Lightly coat in clarified butter or olive oil › Accessory: Roasting and Baking tray or Granite-enameled container	› Vegetable Roast › Color 3 › 4–6 minutes › Lightly coat in clarified butter or olive oil › Accessory: Roasting and Baking tray or Granite-enameled container	› N/A	› Stewed Vegetable › Sear 2 › Braise setting 2 › 6–8 minutes › Accesory: 2 inch hotel pan or Granite-enameled container
Cabbage	› Steamed Vegetables › Default temp › 4–6 minutes › Accessory: Perforated 2 inch hotel pan	› Vegetable Roast › Color 1 › 5–8 minutes › Lightly coat in clarified butter or olive oil › Accessory: Roasting and Baking tray or Granite-enameled container	› N/A	› N/A	› Stewed Vegetable › Sear 1 › Braise setting 2 › 10 minutes › Accesory: 2 inch hotel pan or Granite-enameled container

Vegetable Cooking Methods

Vegetable	Steamed	Sautéed	Roasted	Grilled	Braise
Cabbage Savoy	› Steamed Vegetables › Default temp › 4–6 minutes › Accessory: Perforated 2 inch hotel pan	› Vegetable Roast › Color 1 › 5–8 minutes › Lightly coat in clarified butter or olive oil › Accessory: Roasting and Baking tray or Granite-enameled container	› N/A	› N/A	› Stewed Vegetable › Sear 1 › Braise setting 2 › 10 minutes › Accesory: 2 inch hotel pan or Granite-enameled container
Cardoon	› Steamed Vegetables › Default temp › 8–12 minutes › Accessory: Perforated 2 inch hotel pan	› N/A	› N/A	› N/A	› Stewed Vegetable › Sear 1 › Braise setting 2 › 10 minutes › Accesory: 2 inch hotel pan or Granite-enameled container
Carrots, round, baby	› Steamed Vegetables › Default temp › 4–7 minutes › Accessory: Perforated 2 inch hotel pan	› Vegetable Roast › Color 1 › 5–8 minutes › Lightly coat in clarified butter or olive oil › Accessory: Roasting and Baking tray or Granite-enameled container	› Vegetable Roast › Color 3 › 5–8 minutes › Lightly coat in clarified butter or olive oil › Accessory: Roasting and Baking tray or Granite-enameled container	› Vegetables Grilled › Grilled color 3 › 3–6 minutes › Accessory: Diamond Grill Grate or Pizza and Grilling Tray	› Stewed Vegetable › Sear 2 › Braise setting 2 › 6–8 minutes › Accesory: 2 inch hotel pan or Granite-enameled container
Cauliflower	› Steamed Vegetables › Default temp › 7–10 minutes › Accessory: Perforated 2 inch hotel pan	› Vegetable Roast › Color 1 › 4–6 minutes › Lightly coat in clarified butter or olive oil › Accessory: Roasting and Baking tray or Granite-enameled container	› Vegetable Roast › Color 3 › 3–5 minutes › Lightly coat in clarified butter or olive oil › Accessory: Roasting and Baking tray or Granite-enameled container	› Vegetables Grilled › Color 3 › 3–6 minutes › Accessory: Diamond and grill grate or Grill and pizza tray	› N/A
Celeriac	› Steamed Vegetables › Default temp › 7–10 minutes › Accessory: Perforated 2 inch hotel pan	› N/A	› N/A	› N/A	› N/A
Chayote	› Steamed Vegetables › Default temp › 7–10 minutes › Accessory: Perforated 2 inch hotel pan	› Vegetable Roast › Color 1 › 5–8 minutes › Lightly coat in clarified butter or olive oil › Accessory: Roasting and Baking tray or Granite-enameled container	› Vegetable Roast › Color 3 › 5–8 minutes › Lightly coat in clarified butter or olive oil › Accessory: Roasting and Baking tray or Granite-enameled container	› Vegetables Grilled › Color 3 › 3–6 minutes › Accessory: Diamond and grill grate or Grill and pizza tray	› Stewed Vegetable › Sear 2 › Braise setting 2 › 6–8 minutes › Accesory: 2 inch hotel pan or Granite-enameled container
Chinese Broccolli	› Steamed Vegetables › Default temp › 4–7 minutes › Accessory: Perforated 2 inch hotel pan	› Vegetable Roast › Color 1 › 4–6 minutes › Lightly coat in clarified butter or olive oil › Accessory: Roasting and Baking tray or Granite-enameled container	› N/A	› N/A	› Stewed Vegetable › Sear 2 › Braise setting 2 › 10 minutes › Accesory: 2 inch hotel pan or Granite-enameled container
Corn, Baby	› Steamed Vegetables › Default temp › 3–6 minutes › Accessory: Perforated 2 inch hotel pan	› Vegetable Roast › Color 1 › 4–6 minutes › Lightly coat in clarified butter or olive oil › Accessory: Roasting and Baking tray or Granite-enameled container	› Vegetable Roast › Color 3 › 3–5 minutes › Lightly coat in clarified butter or olive oil › Accessory: Roasting and Baking tray or Granite-enameled container	› Vegetables Grilled › Color 3 › 3–5 minutes › Accessory: Diamond and grill grate or Grill and pizza tray	› N/A

Vegetable Cooking Methods

Vegetable	Steamed	Sautéed	Roasted	Grilled	Braise
Corn, cobb	› Steamed Vegetables › Default temp › 6–10 minutes › Accessory: Perforated 2 inch hotel pan	› Vegetable Roast › Color 1 › 6–10 minutes › Lightly coat in clarified butter or olive oil › Accessory: Roasting and Baking tray or Granite-enameled container	› Vegetable Roast › Color 3 › 5–8 minutes › Lightly coat in clarified butter or olive oil › Accessory: Roasting and Baking tray or Granite-enameled container	› Vegetables Grilled › Color 3 › 4–6 minutes › Accessory: Diamond and grill grate or Grill and pizza tray	› N/A
Eggplant, European, Japanese, Thai, white	› N/A	› Vegetable Roast › Color 1 › 6–10 minutes › Lightly coat in clarified butter or olive oil › Accessory: Roasting and Baking tray or Granite-enameled container	› Vegetable Roast › Color 3 › 15–20 minutes › Lightly coat in clarified butter or olive oil › Accessory: Roasting and Baking tray or Granite-enameled container	› Vegetables Grilled › Color 3 › 4–6 minutes › Accessory: Diamond and grill grate or Grill and pizza tray	› Stewed Vegetable › Sear 2 › Braise setting 2 › 10 minutes › Accesory: 2 inch hotel pan or Granite-enameled container
Endive Belgian	› Steamed Vegetables › Default temp › 3–6 minutes › Accessory: Perforated 2 inch hotel pan	› Vegetable Roast › Color 1 › 4–6 minutes › Lightly coat in clarified butter or olive oil › Accessory: Roasting and Baking tray or Granite-enameled container	› Vegetable Roast › Color 3 › 5–8 minutes › Lightly coat in clarified butter or olive oil › Accessory: Roasting and Baking tray or Granite-enameled container	› Vegetables Grilled › Color 3 › 3–4 minutes › Accessory: Preheated Diamond and grill grate or Grill and pizza tray	› Stewed Vegetable › Sear 2 › Braise setting 2 › 10 minutes › Accesory: 2 inch hotel pan or Granite-enameled container
Fennel	› Steamed Vegetables › Default temp › 3–6 minutes › Accessory: Perforated 2 inch hotel pan	› Vegetable Roast › Color 1 › 4–6 minutes › Lightly coat in clarified butter or olive oil › Accessory: Roasting and Baking tray or Granite-enameled container	› Vegetable Roast › Color 3 › 5–8 minutes › Lightly coat in clarified butter or olive oil › Accessory: Roasting and Baking tray or Granite-enameled container	› Vegetables Grilled › Color 3 › 3–4 minutes › Accessory: Preheated Diamond and grill grate or Grill and pizza tray	› Stewed Vegetable › Sear 2 › Braise setting 2 › 10 minutes › Accesory: 2 inch hotel pan or Granite-enameled container
Kolrabi	› Steamed Vegetables › Default temp › 5–8 minutes › Accessory: Perforated 2 inch hotel pan	› Vegetable Roast › Color 1 › 6–10 minutes › Lightly coat in clarified butter or olive oil › Accessory: Roasting and Baking tray or Granite-enameled container	› Vegetable Roast › Color 3 › 6–8 minutes › Lightly coat in clarified butter or olive oil › Accessory: Roasting and Baking tray or Granite-enameled container	› Vegetables Grilled › Color 3 › 3–4 minutes › Accessory: Preheated Diamond and grill grate or Grill and pizza tray	› Stewed Vegetable › Sear 2 › Braise setting 2 › 10 minutes › Accesory: 2 inch hotel pan or Granite-enameled container
Leeks	› Steamed Vegetables › Default temp › 4–8 minutes › Accessory: Perforated 2 inch hotel pan	› Vegetable Roast › Color 1 › 4–6 minutes › Lightly coat in clarified butter or olive oil › Accessory: Roasting and Baking tray or Granite-enameled container	› Vegetable Roast › Color 3 › 6–8 minutes › Lightly coat in clarified butter or olive oil › Accessory: Roasting and Baking tray or Granite-enameled container	› N/A	› Stewed Vegetable › Sear 2 › Braise setting 2 › 10 minutes › Accesory: 2 inch hotel pan or Granite-enameled container
Mushrooms	› N/A	› Vegetable Roast › Color 1 › 4–6 minutes › Lightly coat in clarified butter or olive oil › Accessory: Roasting and Baking tray or Granite-enameled container	› Vegetable Roast › Color 3 › 6–8 minutes › Lightly coat in clarified butter or olive oil › Accessory: Roasting and Baking tray or Granite-enameled container	› Vegetables Grilled › Color 3 › 3–4 minutes › Accessory: Preheated Diamond and grill grate or Grill and pizza tray	› Stewed Vegetable › Sear 2 › Braise setting 2 › 10 minutes › Accesory: 2 inch hotel pan or Granite-enameled container
Okra	› Steamed Vegetables › Default temp › 6–10 minutes › Accessory: Perforated 2 inch hotel pan	› Vegetable Roast › Color 1 › 4–6 minutes › Lightly coat in clarified butter or olive oil › Accessory: Roasting and Baking tray or Granite-enameled container	› Vegetable Roast › Color 3 › 6–8 minutes › Lightly coat in clarified butter or olive oil › Accessory: Roasting and Baking tray or Granite-enameled container	› N/A	› Stewed Vegetable › Sear 2 › Braise setting 2 › 10–15 minutes › Accesory: 2 inch hotel pan or Granite-enameled container

Vegetable Cooking Methods

Vegetable	Steamed	Sautéed	Roasted	Grilled	Braise
Onion, cipollini, pearl, red, white, yellow	› Steamed Vegetables › Default temp › 6–10 minutes › Accessory: Perforated 2 inch hotel pan	› Vegetable Roast › Color 1 › 4–6 minutes › Lightly coat in clarified butter or olive oil › Accessory: Roasting and Baking tray or Granite-enameled container	› Vegetable Roast › Color 3 › 6–8 minutes › Lightly coat in clarified butter or olive oil › Accessory: Roasting and Baking tray or Granite-enameled container	› Vegetables Grilled › Color 3 › 3–4 minutes › Accessory: Preheated Diamond and grill grate or Grill and pizza tray	› Stewed Vegetable › Sear 2 › Braise setting 2 › 10 minutes › Accesory: 2 inch hotel pan or Granite-enameled container
Parnsip	› Steamed Vegetables › Default temp › 4–7 minutes › Accessory: Perforated 2 inch hotel pan	› Vegetable Roast › Color 1 › 5–8 minutes › Lightly coat in clarified butter or olive oil › Accessory: Roasting and Baking tray or Granite-enameled container	› Vegetable Roast › Color 3 › 5–8 minutes › Lightly coat in clarified butter or olive oil › Accessory: Roasting and Baking tray or Granite-enameled container	› Vegetables Grilled › Color 3 › 3–6 minutes › Accessory: Diamond and grill grate or Grill and pizza tray	› Stewed Vegetable › Sear 2 › Braise setting 2 › 6–8 minutes › Accesory: 2 inch hotel pan or Granite-enameled container
Pea, sugar snap, snow	› Steamed Vegetables › Default temp › 3–6 minutes › Accessory: Perforated 2 inch hotel pan	› Vegetable Roast › Color 1 › 2–5 minutes › Lightly coat in clarified butter or olive oil › Accessory: Roasting and Baking tray or Granite-enameled container	› Vegetable Roast › Color 3 › 2–5 minutes › Lightly coat in clarified butter or olive oil › Accessory: Roasting and Baking tray or Granite-enameled container	› N/A	› Stewed Vegetable › Sear 2 › Braise setting 2 › 10 minutes › Accesory: 2 inch hotel pan or Granite-enameled container
Peppers, assorted	› Steamed Vegetables › Default temp › 3–7 minutes › Accessory: Perforated 2 inch hotel pan	› Vegetable Roast › Color 1 › 5–8 minutes › Lightly coat in clarified butter or olive oil › Accessory: Roasting and Baking tray or Granite-	› Vegetable Roast › Color 3 › 5–8 minutes › Lightly coat in clarified butter or olive oil › Accessory: Roasting and Baking tray or Granite-	› Vegetables Grilled › Color 3 › 3–6 minutes › Accessory: Diamond and grill grate or Grill and pizza tray	› Stewed Vegetable › Sear 2 › Braise setting 2 › 10 minutes › Accesory: 2 inch hotel pan or Granite-enameled container
Potato, fingerling, golden, red, russet	› Steamed Vegetables › Hard if cooking potatoes further, Medium for potatoes to be served, Soft for mashed and puree › Accessory: Perforated 2 inch hotel pan	› Vegetable Roast › Color 1 › 10 –12 minutes › Lightly coat in clarified butter or olive oil › Accessory: Roasting and Baking tray or Granite-enameled container	› Vegetable Roast › Color 3 › 10–14 minutes › Lightly coat in clarified butter or olive oil › Accessory: Roasting and Baking tray or Granite-enameled container	› Slice potatoes, steam for 9 minutes, and lightly oil before grilling › Vegetables Grilled › Color 3 › 6–8 minutes › Accessory: Preheated Diamond and grill grate or Grill and pizza tray	› Dauphinois, Au Gratin › Vegetable Potato Gratin with probe › Color 3 › Accesory: 2 inch hotel pan or Granite-enameled container
Salsify	› Steamed Vegetables › Default temp › 4–7 minutes › Accessory: Perforated 2 inch hotel pan	› Vegetable Roast › Color 1 › 5–8 minutes › Lightly coat in clarified butter or olive oil › Accessory: Roasting and Baking tray or Granite-enameled container	› Vegetable Roast › Color 3 › 5–8 minutes › Lightly coat in clarified butter or olive oil › Accessory: Roasting and Baking tray or Granite-enameled container	› Vegetables Grilled › Color 3 › 3–6 minutes › Accessory: Diamond and grill grate or Grill and pizza tray	› Stewed Vegetable › Sear 2 › Braise setting 2 › 6–8 minutes › Accesory: 2 inch hotel pan or Granite-enameled container
Shallot	› Steamed Vegetables › Default temp › 6–10 minutes › Accessory: Perforated 2 inch hotel pan	› Vegetable Roast › Color 1 › 4–6 minutes › Lightly coat in clarified butter or olive oil › Accessory: Roasting and Baking tray or Granite-enameled container	› Vegetable Roast › Color 3 › 6–8 minutes › Lightly coat in clarified butter or olive oil › Accessory: Roasting and Baking tray or Granite-enameled container	› Vegetables Grilled › Color 3 › 3–4 minutes › Accessory: Preheated Diamond and grill grate or Grill and pizza tray	› Stewed Vegetable › Sear 2 › Braise setting 2 › 10 minutes › Accesory: 2 inch hotel pan or Granite-enameled container
Spinach	› Steamed Vegetables › Default temp › 1–3 minutes › Accessory: Perforated 2 inch hotel pan	› N/A	› N/A	› N/A	› Stewed Vegetable › Sear 2 › Braise setting 2 › 10 minutes › Accesory: 2 inch hotel pan or Granite-enameled container

Vegetable Cooking Methods

Vegetable	Steamed	Sautéed	Roasted	Grilled	Braise
Spinach Baby	› Steamed Vegetables › Default temp › 1–3 minutes › Accessory: Perforated 2 inch hotel pan	› N/A	› N/A	› N/A	› Stewed Vegetable › Sear 2 › Braise setting 2 › 10 minutes › Accesory: 2 inch hotel pan or Granite-enameled container
Spaghetti	› Steamed Vegetables › Default temp › 8–20 minutes depending on size and cut › Accessory: Perforated 2 inch hotel pan	› Vegetable Roast › Color 1 › 6–8 minutes › Lightly coat in clarified butter or olive oil › Accessory: Roasting and Baking tray or Granite-enameled container	› Vegetable Roast › Color 3 › 6–8 minutes › Lightly coat in clarified butter or olive oil › Accessory: Roasting and Baking tray or Granite-enameled container	› Vegetables Grilled › Color 3 › 3–4 minutes › Accessory: Preheated Diamond and grill grate or Grill and pizza tray	› N/A
Sweet dumpling	› Steamed Vegetables › Default temp › 8–20 minutes depending on size and cut › Accessory: Perforated 2 inch hotel pan	› Vegetable Roast › Color 1 › 6–8 minutes › Lightly coat in clarified butter or olive oil › Accessory: Roasting and Baking tray or Granite-enameled container	› Vegetable Roast › Color 3 › 6–8 minutes › Lightly coat in clarified butter or olive oil › Accessory: Roasting and Baking tray or Granite-enameled container	› Vegetables Grilled › Color 3 › 3–4 minutes › Accessory: Preheated Diamond and grill grate or Grill and pizza tray	› Stewed Vegetable › Sear 2 › Braise setting 2 › 10 minutes › Accesory: 2 inch hotel pan or Granite-enameled container
Squash, acorn	› Steamed Vegetables › Default temp › 6–20 minutes depending on size and cut › Accessory: Perforated 2 inch hotel pan	› Vegetable Roast › Color 1 › 6–8 minutes › Lightly coat in clarified butter or olive oil › Accessory: Roasting and Baking tray or Granite-enameled container	› Vegetable Roast › Color 3 › 6–8 minutes › Lightly coat in clarified butter or olive oil › Accessory: Roasting and Baking tray or Granite-enameled container	› Vegetables Grilled › Color 3 › 3–4 minutes › Accessory: Preheated Diamond and grill grate or Grill and pizza tray	› Stewed Vegetable › Sear 2 › Braise setting 2 › 10 minutes › Accesory: 2 inch hotel pan or Granite-enameled container
Squash, butternut	› Steamed Vegetables › Default temp › 6–20 minutes depending on size and cut › Accessory: Perforated 2 inch hotel pan	› Vegetable Roast › Color 1 › 6–8 minutes › Lightly coat in clarified butter or olive oil › Accessory: Roasting and Baking tray or Granite-enameled container	› Vegetable Roast › Color 3 › 6–8 minutes › Lightly coat in clarified butter or olive oil › Accessory: Roasting and Baking tray or Granite-enameled container	› Vegetables Grilled › Color 3 › 3–4 minutes › Accessory: Preheated Diamond and grill grate or Grill and pizza tray	› Stewed Vegetable › Sear 2 › Braise setting 2 › 10 minutes › Accesory: 2 inch hotel pan or Granite-enameled container
Squash, crooked neck	› Steamed Vegetables › Default temp › 3–5 minutes depending on size and cut › Accessory: Perforated 2 inch hotel pan	› Vegetable Roast › Color 1 › 6–8 minutes › Lightly coat in clarified butter or olive oil › Accessory: Roasting and Baking tray or Granite-enameled container	› Vegetable Roast › Color 3 › 6–8 minutes › Lightly coat in clarified butter or olive oil › Accessory: Roasting and Baking tray or Granite-enameled container	› Vegetables Grilled › Color 3 › 3–4 minutes › Accessory: Preheated Diamond and grill grate or Grill and pizza tray	› Stewed Vegetable › Sear 2 › Braise setting 2 › 10 minutes › Accesory: 2 inch hotel pan or Granite-enameled container
Squash, delicata	› Steamed Vegetables › Default temp › 3–8 minutes depending on size and cut › Accessory: Perforated 2 inch hotel pan	› Vegetable Roast › Color 1 › 6–8 minutes › Lightly coat in clarified butter or olive oil › Accessory: Roasting and Baking tray or Granite-enameled container	› Vegetable Roast › Color 3 › 6–8 minutes › Lightly coat in clarified butter or olive oil › Accessory: Roasting and Baking tray or Granite-enameled container	› Vegetables Grilled › Color 3 › 3–4 minutes › Accessory: Preheated Diamond and grill grate or Grill and pizza tray	› Stewed Vegetable › Sear 2 › Braise setting 2 › 10 minutes › Accesory: 2 inch hotel pan or Granite-enameled container
Squash, patty pan	› Steamed Vegetables › Default temp › 3–6 minutes depending on size and cut › Accessory: Perforated 2 inch hotel pan	› Vegetable Roast › Color 1 › 6–8 minutes › Lightly coat in clarified butter or olive oil › Accessory: Roasting and Baking tray or Granite-enameled container	› Vegetable Roast › Color 3 › 6–8 minutes › Lightly coat in clarified butter or olive oil › Accessory: Roasting and Baking tray or Granite-enameled container	› Vegetables Grilled › Color 3 › 3–4 minutes › Accessory: Preheated Diamond and grill grate or Grill and pizza tray	› Stewed Vegetable › Sear 2 › Braise setting 2 › 10 minutes › Accesory: 2 inch hotel pan or Granite-enameled container

Vegetable Cooking Methods

Vegetable	Steamed	Sautéed	Roasted	Grilled	Braise
Squash, zucchini	› Steamed Vegetables › Default temp › 3–5 minutes depending on size and cut › Accessory: Perforated 2 inch hotel pan	› Vegetable Roast › Color 1 › 6–8 minutes › Lightly coat in clarified butter or olive oil › Accessory: Roasting and Baking tray or Granite-enameled container	› Vegetable Roast › Color 3 › 6–8 minutes › Lightly coat in clarified butter or olive oil › Accessory: Roasting and Baking tray or Granite-enameled container	› Vegetables Grilled › Color 3 › 3–4 minutes › Accessory: Preheated Diamond and grill grate or Grill and pizza tray	› Stewed Vegetable › Sear 2 › Braise setting 2 › 10 minutes › Accesory: 2 inch hotel pan or Granite-enameled container
Sweet potato, Korean white, okinawan purple, red garnet	› Steamed Vegetables with probe › Hard if cooking potatoes further, Medium for potatoes to be served, Soft for mashed and puree › Accessory: Perforated 2 inch hotel pan	› Vegetable Roast › Color 1 › 10-12 minutes › Lightly coat in clarified butter or olive oil › Accessory: Roasting and Baking tray or Granite-enameled container	› Vegetable Roast › Color 3 › 6–8 minutes › Lightly coat in clarified butter or olive oil › Accessory: Roasting and Baking tray or Granite-enameled container	› Slice, and steam potatoes for 9 minutes › Vegetables Grilled › Color 3 › 6–8 minutes › Accessory: Preheated Diamond and grill grate or Grill and pizza tray	› Dalphinous, Au Gratin, Vegetable Potato Gratin with Probe › Color 3 › Accesory: 2 inch hotel pan or Granite-enameled container
Turnip	› Steamed Vegetables with probe › Hard if cooking potatoes further, Medium for to be served, Soft for mashed and puree › Accessory: Perforated 2 inch hotel pan	› Vegetable Roast › Color 1 › 8–10 minutes › Lightly coat in clarified butter or olive oil › Accessory: Roasting and Baking tray or Granite-enameled container	› Vegetable Roast › Color 3 › 6–8 minutes › Lightly coat in clarified butter or olive oil › Accessory: Roasting and Baking tray or Granite-enameled container	› Slice, and steam potatoes for 9 minutes › Vegetables Grilled › Color 3 › 6–8 minutes › Accessory: Preheated Diamond and grill grate or Grill and pizza tray	› Dalphinous, Au Gratin, Vegetable Potato Gratin with Probe › Color 3 › Accesory: 2 inch hotel pan or Granite-enameled container

Vegetables.
Tips and Tricks.

In general
- Use only the freshest produce.
- Vegetables should be cut the size they will be served (cooking and then cutting will cause moisture loss).
- Vegetable cuts should be as uniform as possible.
- Store cooked vegetables in refrigerator until right before cooking.

Raw
- Raw delicate vegetables can be coated in Finishing vegetable glaze and plated raw (i.e. asparagus, snow peas, sugar snap peas, fiddleheads).


Step 1

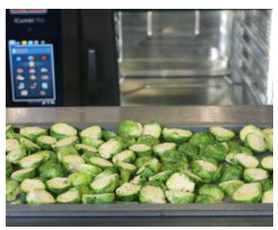

Step 2

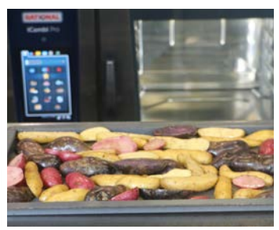

Step 3

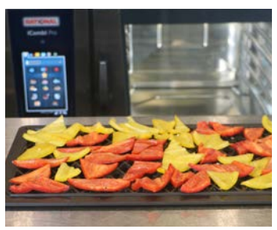

Step 4

Steamed
- Steamed vegetables should be cooked in a perforated two-inch hotel pan which can be filled with vegetables (there is no need to cook in a single layer, avoid the four and six-inch pans).

Roasted
- If using a mix of sautéed, roasted, or grilled vegetables, you should cook them separately then chill and mix to account for different cooking times.
- For sliced and grilled vegetables, cut at least ½ inch thick; otherwise, they will become limp and overcooked.
- Sautéed, roasted, and grilled vegetables should be very sparingly oiled. It should just be enough to lightly coat and make them shiny – a little goes a long way. Over oiled vegetables will get soggy and leave extra oil on the plate. Start with a quarter of the oil you think you need and then toss vegetables with oil in a bowl to completely coat.
- Oil and season vegetables just prior to cooking. Oiling and seasoning ahead of time will pull water out of your vegetables.
- Do not overload pans: vegetables should be in a single layer for sautéing, roasting and grilling.







Chilling vegetables after they are cooked
- Once cooking is completed, immediately blast chill the vegetables. Products that are sautéed, roasted, or grilled on RATIONAL accessories should be moved to a pre-chilled sheet pan prior to chilling. This is the best practice.


Step 1


Step 2


Step 3


Step 4

- Be careful not to freeze the product when blast chilling. Use timers to monitor. Allowing the product to freeze can break down delicate items such as squash and peppers.
- Roasted and sautéed vegetables can also be lightly coated in the vegetable glaze once they are chilled for protection and flavor enhancement.

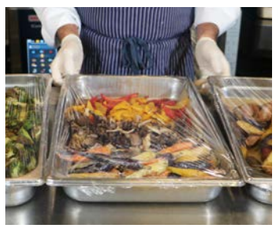

Step 1


Step 2


Step 3


Step 4

- Steamed vegetables that have been blast chilled should be stored in a perforated 2 or 4-inch hotel pan which can be filled with vegetables. There is no need for a single layer after they have been cooked and chilled. 6-inch pans should be avoided for storage.
- Once chilled, the product should be covered and refrigerated.



Vegetables.
RATIONAL USA Recipe.

Butterstock: Vegetable Glaze (Finishing), Yield: 3.5 quarts			
Ingredients			**Equipment**
3	quarts	Stock, chicken, blond veal, or vegetable (very flavorful)	1 medium saucepan
1	lb	Butter, diced	1 medium whisk
11	Tbsp	Cornstarch	
TT		Salt and pepper	
TT		Seasonings (garlic powder, onion powder, fresh-chopped garlic, lemon juice)	
TT		Fresh chopped herbs	

Preparation

1. Bring the stock to a boil. While the stock is coming to a boil, add water to the cornstarch to make a slurry.
2. Whisk the slurry into the stock and bring to a boil to thicken.
3. Remove the thickened stock from the heat and whisk in the butter a few cubes at a time to mount the butter into the sauce.
4. When the butter is fully incorporated, add in any seasonings you wish. If the mixture becomes too viscous, run through a chinois before you add any of the flavorings.
5. Allow the butterstock to cool slightly and use to dip vegetables, add to risotto, or other starches and purees before plating.
6. This butterstock or vegetable glaze can be cooled completely and stored in the refrigerator for up to 1 week or stored in the freezer for up to 6 months. To use, slowly bring up to a simmer while whisking constantly until it's the right consistency and temperature.

Notes

Starches:
Potatoes, Pasta, Purees, Polenta, and Rice.

This section covers what is traditionally categorized as starches. While the iCombi Pro and SelfCookingCenter® can prepare many of these items, some are best prepared via conventional methods. The iVario is suitable for more traditional stove top and tilt skillet preparations.
A preparation chart is provided in this section to highlight cooking methods and best practices. The tip and tricks section will help you make the most of your RATIONAL units and provide the best possible results for your customers.

Starches: Pasta, Potatoes, Polenta and Grains.
Tips and Tricks.

In general
› Use only the freshest potatoes, rice, and grains.

Potatoes and purees
› For mashed potatoes and purees, small cut potatoes will cook faster than whole or halved potatoes.
› Mashed potatoes and purees should just be a touch firmer than normal.
› Mashed Potatoes can be piped warm, chilled, and plated cold.
› Mashed potatoes and purees can be plated warm and allowed to cool on the plate.





Rice, grains, risotto
› Rice and grains require some type of fat or coating. Butter may be used, but for best results opt for the Vegetable Glaze.
› Risotto should be made creamier than normal. The Vegetable Glaze also may be used as a risotto additive.
› Risotto can be plated warm and allowed to cool on the plate.
› Risotto quenelles may be formed ahead of time.



Pasta
› Pastas should be cooked, chilled, and oiled. The Vegetable Glaze is also an option for coating pasta. Pasta also may be coated in the sauce if the sauce is stable.

Gratin and grain cakes
› Firm polenta and Dauphinoise potatoes should be no thicker than 2 inches. Two smaller shapes perform better than one large piece.



Chilling starches after they are cooked
› Cover starches well when storing in the refrigerator to prevent drying.


Proteins – Center of the Plate.

Fresh proteins are always best. However, with modern chilling techniques, frozen proteins also may work very well for Finishing. Some frozen seafood items, particularly high-fat fish, can be a challenge with excess albumin purge and moisture loss.

As with all products, testing is recommended prior to serving to the public. This section is dedicated to the center-of-the-plate items, namely proteins. This matrix is intended to be a broad overview of protein types and cooking methods. It is by no means a complete or exhaustive list. However, it should be inclusive enough find a comparable item and cooking method for most any protein.

Protein size and consistency are important considerations when planning your menu. Proteins should be in a range of 4–14 ounces – anything smaller or larger should be plated as a 'hot garnish' after the full plate rack has been Finished and properly held under the Thermocover.

While almost any protein can be prepared in the iCombi Pro or SelfCookingCenter®, we realize some operations may want to continue using conventional cooking methods (for example, marking steaks on the grill and completing cooking in an oven). By utilizing the heat-through function on the iCombi Pro and SelfCookingCenter®, an operation can still mark their steaks traditionally. The RATIONAL units will complete the cooking process precisely, without overcooking.

Protein Cooking Methods

Protein	iCombi Pro/SelfCookingCenter® Preparation	iVario Preparation	Standard Preparation
Grilled Steaks and Chops (Beef, Pork, Lamb, Venison, Game) 4–14 oz	› Loaded cold on Diamond and Grill grate › Meat Mode Grilled Color 3 to an internal temperature that is 10% less than the desired service temperature › Upon completion of cycle, transfer to a chilled sheet pan and blast chill	› N/A	› Mark steaks on hot charbroiler bring to service temp using Finishing › Heat-Through Dry to an internal temperature that is 10% less than the desired service temperature
Seared Steaks and Chops 4–14 oz	› Loaded cold on Roasting and Baking Tray or on Preheated Grilling and Searing plate or Grill and Pizza Tray › Meat Mode Grilled Color 3 to an internal temperature that is 10% less than the desired service temperature › Upon completion of cycle, transfer to a chilled sheet pan and blast chill	› Meat Mode Pan-fry Natural + Breaded Color 3 › Internal temperature that is 10% less than the desired service temperature	› Mark steaks on hot flattop or Tilt skillet bring to service temp using Finishing › Heat-Through Dry to an internal temperature that is 10% less than the desired service temperature
Braised Red Meat, Short Ribs , Cheeks, Shanks etc	› Meat mode Braise Thick, cook overnight to maximize production space during the day › Blast chill in the sauce	› Meat mode Braise, cook overnight and hold › Blast chill in the sauce	› Braise Traditional method on stove top or oven
Roasted Prime Rib, Tenderloin, Striploin, Leg of Lamb, Game	› iCombi Pro Meat mode › Low-Temperature Roasting Color 4 › Internal temp to desired doneness › This should be plated as a 'hot garnish' right before service	› N/A	› N/A

Protein Cooking Methods

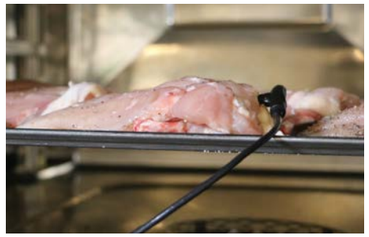
Protein	iCombi Pro/SelfCookingCenter® Preparation	iVario Preparation	Standard Preparation
Fish Filets Grilled 4–14 oz	› Loaded cold on Diamond and Grill grate › Seafood Mode Grilled Color 3 to an internal temperature that is 10% less than the desired service temperature › Upon completion of cycle, transfer to a chilled sheet pan and blast chill	› N/A	› Mark fish on hot charbroiler or grill and bring to temp using Finishing › Heat Through Dry to an internal temperature that is 10% less than the desired service temperature
Fish Filet Poached 4–14oz	› Seafood mode Poach/steam at 163°F to an internal temperature that is 10% less than the desired service temperature › Cook in a 2 inch hotel pan with or without court bouillon	› Seafood › Poached Fish With Basket if using with out if not › With probe to 20% lower than ideal serving doneness	› Traditional stovetop preparation bring to 20% lower than ideal serving doneness
Fish Filet Seared 4–14 oz	› Loaded cold on Diamond and Grill grate › Seafood Mode Grilled Color 3 to an internal temperature that is 25% less than the desired service temperature › Upon completion of cycle, transfer to a chilled sheet pan and blast chill	› N/A	› Sear fish on flat top or plancha and bring to temp using Finishing › Heat Through Dry to an internal temperature that is 10% less than the desired service temperature
Scallops U10 Dry Pack	› Seafood mode Pan-fry Color 4 on preheated Grill and Pizza Tray for 1 minute per side	› Seafood Mode Pan-fry › Without probe Color 5 › 1 minute per side	› Pan Sear both sides, 1 minute per side
Shrimp 16/20 or larger placed on the plate raw	› N/A	› N/A	› N/A
Lobster tail	› Seafood mode Poach/steam at 163°F to an internal temperature that is 10% less than the desired service temperature › Cook in a 2 inch hotel pan with or without court bouillon	› Seafood › Poached Fish With Basket if using with out if not › With probe to 10% lower than ideal serving doneness	› Traditional stovetop preperation bring to 20% lower than ideal serving doness
Chicken Breast boneless 4–12 oz Pan-fried	› Poultry mode Pan-fry Color 3 › Adjust based on seasoning to internal temp of 160° F, the protein will carry over to 165°F › Cook on 3/4 inch Granite-enameled container, skin side up for "Roasted" and skin side down for "Pan-seared"	› Meat, Pan Fry Breaded and Natural, with probe Color 4 internal temp 160 will carry to 165	› Seared on skin side › Finish on iCombi Pro/ SelfCookingCenter® heat
Chicken Breast boneless/ skinless 4–12 oz Grilled	› Poultry Grilled, color 3 to internal temp 160 will carry over to 165. Use Diamond and Grill Grate accessory	› N/A	› Marked on the grill use Finishing › Heat Through › Color 2 › 165 internal temp
Chicken Cordon Bleu/ Chicken Kiev/Breaded Chicken Breast or Thighs	› Poultry Breaded › Color 3 probed to internal of 160 will carry over to 165 on 3/4 inch Granite-enameled container or Roasting and Baking tray dip top side in oil prior to loading	› Meat Pan Fry Breaded and Natural › Color 3 probed to internal temp of 160 °F	› Traditional on stovetop in a pan finished in SelfCookingCenter®/ iCombi Pro using Finishing › Heat Through Dry 165 internal temp
Roast Turkey Breast Sliced	› Poultry, Turkey (SelfCookingCenter®), Roast Turkey (iCombi Pro) Color 3 › 160 °F internal temperature › Slice and plated À la minute on finished plate of starch and vegetables	› N/A	› N/A
Duck Breast (Marget) Seared	› iCombi Pro Poultry › Pan Fry, Color 5 › 120 °F internal temperature › SelfCookingCenter® Duck Breast › Color 4 › 120 °F to 10% lower than ideal serving temperature	› Meat, Pan Fry Breaded and Natural, with probe Color 2 internal temperature 10% lower than the internal temp	› Pan Seared medium flame bring to 120 internal temp

Proteins – Center of the Plate.
Tips and Tricks.

In general

› Use only the freshest proteins.
› Frozen meats (pork, lamb, beef, game, chicken, and poultry) work well, but need to be fully defrosted prior to cooking.
› Frozen fish can work, but will often lose moisture and become dry much more quickly than fresh fish.
› Proteins should be cooked to an internal target temperature 10-15% below desired serving temperature and blast chilled immediately to stop the cooking process and prevent excessive carry-over cooking.
› When inserting the core temperature probe, the probe should be inserted at an angle through the center and thickest part of the protein.





Grilled or seared

› Proteins should come right out of the refrigerator for best grilling and searing results. This is opposite of the conventional method where proteins are brought up to room temperature prior to grilling and searing.
› Testing is required: Coloration settings will need to be adjusted to protein sizes. Larger cuts may need to be adjusted down in color, while smaller cuts may need to be adjusted up to achieve desired sear or grill color.
› Testing is required: Coloration should be adjusted based on seasoning and marinade ingredients.
› Proteins should be as dry as possible prior to cooking. Placing proteins uncovered in the walk-in for three to four hours prior to cooking can help dry the surface. An alternative method is placing proteins in the 'dehydrate' setting in the iCombi Pro/SelfCookingCenter® at 100°F for 10–15 minutes and refrigerate or blast chill fully prior to cooking.
› Pans and accessories should be lightly coated in pan release or oil prior to cooking.
› Pans should not be overloaded. Space for airflow should be accounted for in loading.




› Grilled and seared steaks or fish should be cooked presentation side down on roasting and baking trays and diamond and grill grates.


Skin on chicken and fish

› Skin on fish filets can be cooked either skin side down for a more pan-seared result, or skin side up for a more roasted result. Skin should be scored to prevent curling.
› Skin on airline chicken breast should be panned skin side up for a roasted skin result and skin side down for a pan-seared result.

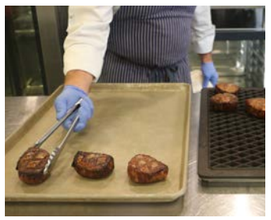



Whole roasts, whole muscle

› Whole roasted muscles (e.g. prime rib, whole strip, whole tenderloins) should be prepared day of service, held, sliced, and placed à la minute on Finished plate with starch and proteins.

Chilling proteins after they are cooked

› Once cooking is complete, proteins should be transferred to a chilled sheet pan and blast chilled immediately to stop the cooking process and reduce carry-over cooking.
› Cover cooked proteins well after blast chilling, before transferring to the refrigerator. Label and date all products.




Cold Plating for Finishing.

Once your mise en place is complete, the next step is the cold plating process. Once completed, these plates can be stored covered and refrigerated for up to two days prior to the event. When and who will do this plating is a decision for every organization. Here are a few examples of how some of our partners handle plating in their organization:

› Banquet staff plate meals for the following day at the beginning of their shift and work on mise en place for upcoming day.
› Garde manager staff cold plates entrees immediately after plating salads for that day.
› Overnight cook who prepares late-night room service plates entrees after late night room service is complete.

For plating, the plate should be clean and completely free of water spots and debris. Automatic dish machines may need adjustments to make sure the final rinse is thorough. Water spots on plates can become darker and more discolored due to the heat of the Finishing process.

The plating station should be set up so it can be easily managed by the number of staff dedicated to this process. The fewer number of the staff, the tighter and more compact the station set up should be. The order of ingredients should be as follows: any purees, starch, vegetable cuts, proteins, and any garnish that will go on the protein. The following picture is for a beef filet plate with purple sweet potato puree, Dauphinoise potatoes, roasted tri-color carrots, roasted red and yellow peppers, and asparagus.

The plating process should be started with items that require special application to the plate such as starches and purees.


Step 1


Step 2


Step 3

Purees are a good base for round vegetables such as carrots and asparagus to keep them from moving during transport. When constructing plates, a compact plate design is ideal for transport and maximum heat retention.

Looser, more pliable starches such as risotto, mashed potatoes, and creamy polenta can be shaped on the plate by either streaking or mounding and flattening. These starches can be plated warm for easier streaking. The remaining vegetables and proteins are layered onto this streaked starch or vegetable puree to create a tight, stable plate for even heating, heat retention, and transport ease. The bottoms of the proteins should be patted dry on clean bar towels or c-fold paper towels to eliminate the natural moisture purge during the cooling process. If this is not done, excess moisture will accumulate on the plate during the Finishing process. The protein is the last plated component and is rested at an angle on the previously plated vegetables and starches to provide maximum airflow for even heating.

Pan-roasted Airline Chicken Breast with Purple Sweet Potato Puree, Roast Fingerling Potatoes, Peppers, Asparagus

Grilled Filet with Dauphinoise Potatoes, Purple Sweet Potato Puree, Peppers, Asparagus

Seared Salmon on Leek Risotto, Roasted Carrots, Brussel Sprouts, Asparagus

As plates are completed, they should be carefully wiped with a 5% white vinegar hot water solution using a bar towel or paper towel. The plate should then be placed on the mobile plate rack. If multiple plate types are available, plates should be separated on the mobile plate rack for easy identification during service. Once the plating is complete, the mobile plate rack should be covered either using a bun rack bag or by wrapping the mobile plate rack in plastic film and sealing the top and bottom. The Thermocover should not be used to cover the mobile plate rack for extended refrigerated storage. The Thermocover is not well sealed and may cause the food to dry out when used for extended storage. This can also result in the Thermocover being cold at the time of service causing it to cool the recently finished plates instead of keeping them hot. The Thermocover should be stored at room temperature until needed.

Once the plating rack is completely wrapped, it should be moved into the walk-in cooler for storage until service, and the cart wheels should be locked once in place inside the walk-in to prevent jostling of the plates as staff move in and out of the cooler.

The iCombi Pro and SelfCookingCenter® need to be set up for Finishing prior to loading the plates. In the setting menu, the operator needs to select the plate weight prior to starting the Finishing process. Once this is done, the plate weight will stay in the unit's memory until it is changed.

Notes

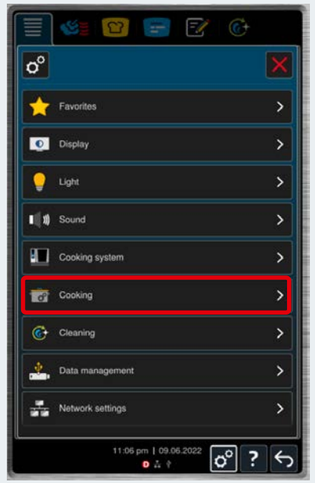
Setting Plate Weights.
iCombi Pro.

On the iCombi Pro, select the setting icon from the main screen. The setting icon is the picture of two gears in the lower right portion of the screen ❶. Select the cooking option from on the settings list ❷. Banquet plate weight and à la carte plate weight are two of the options on the cooking screen ❸.

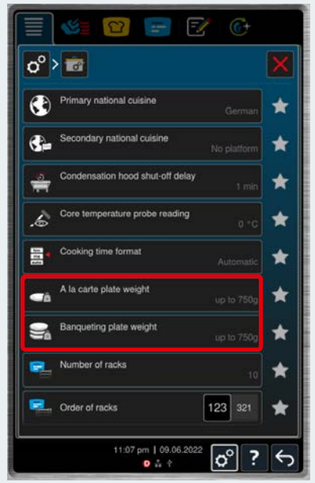
The plate weight is incorporated into the unit's calculations for when to start adding humidity to the cavity. This is based on the readings from the core temperature probe in the ceramic probe holder on the mobile plate rack. It is better to err on the side of too high a plate weight than too low. The options are 700 g, 700–899 g, 900–1,099 g and >1,100 g. Most U.S. plates are between 900 and 1,200 so the >1,100 g option works well in most U.S. kitchens. Once these settings are input, they remain static. You must go in and physically change them if desired.

iCombi Pro

❶



❷



❸

Setting Plate Weights.
SelfCookingCenter®.

On the SelfCookingCenter® select the mySCC icon from the main screen ❶. Select the settings icon on the icon list on the left side of the screen. It is the icon that looks like three gears ❷. Banquet plate weight and à la carte plate weight are two of the options on the settings screen ❸.

The options are 700 g, 700–899 g, 900–1,099 g and >1,100 g. Most U.S. plates are between 900 and 1,200 so the >1,100 g option works well in most U.S. kitchens. Once these setting are input, they remain static. You must go in and physically change them if desired.

SelfCookingCenter®

❶

❷

❸

Service Plated Banquets.

When it comes to Finishing for banquet service, there is a steep learning curve. It is a very different way of servicing large parties and events compared to conventional methods. The biggest obstacle to seamless service is communication between banquet managers, service captains, the chef, and back of house. Eliminating extended holding times in hot-holding cabinets dictates nimble communication for service — time is of the essence and accuracy is crucial. The time needed from firing a mobile plate cart to serving the first plate is approximately 13–18 minutes, and total time for 4 turns in the RATIONAL is between 32–40 minutes. Each round of plates takes between 8–10 minutes and can hold in the mobile plate rack under the Thermocover for up to 20 minutes. Travel from the kitchen to the ballroom needs to be accounted for in the timing. Successful Finishing operations develop honest and accurate communication between front and back of house.

To facilitate the highest quality plates a “Finishing station” should be set up as near as possible to the venue. This station is normally comprised of a 4–6 foot table, overhead heat lamps if available, sauces and garnish. The saucing and garnishing can be completed by one or two chefs per Finishing station. For larger functions two or more Finishing stations can be utilized at different sides of the ballroom. Insulated coffee carafes or a sauce gun is ideal for even and exact sauce placement at the Finishing station. Tray service or hand service can be utilized once plates are sauced and garnished. If hand service is to be utilized, please note that these plates will be hot, and servers should wear cloth gloves and have long sleeves to protect against the hot plates. If tray service is utilized, cloches or plate covers may be used.

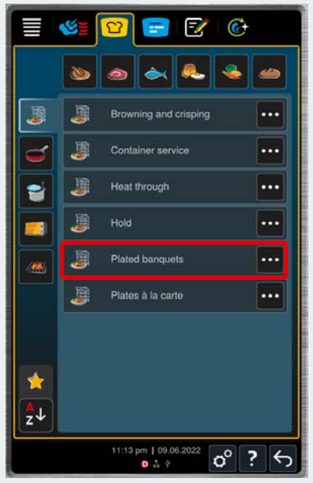
To prepare for service mobile plates rack should be removed from the walk-in refrigerator 30–45 minutes before firing. The bun rack or plastic wrap must be removed to allow the humidity that has built up in the refrigerator to evaporate. Once plate racks are removed from the walk-in, open the door of your RATIONAL unit to allow it to naturally cool down. This is to prevent the unit cooling down with water, which can lead to moisture on your plates.

The preheat/cool-down time on the unit will take approximately 3–6 minutes. This should be considered when planning your firing time. The standard mobile oven rack should be removed from the unit prior to preheating.

To set the iCombi Pro, select the Finishing mode from the main screen ❶ and then the plated banquets cooking path ❷. The plated banquet setting screen will come up. From here we need to make some selections based on the type of food you will be Finishing. The first line is a climate setting which has four options from 'dry' to 'humid' ❸. The type of food on your plate dictates this setting. For most poached and steamed items, a humid setting should be used. For grilled, roasted, and fried items, the drier settings should be used. Most American banquet plates have a combination of these items and fall into climate 1 or 2 for mixed items. For the plates created in this manual, we used setting 2 – one up from dry.

iCombi Pro

❶



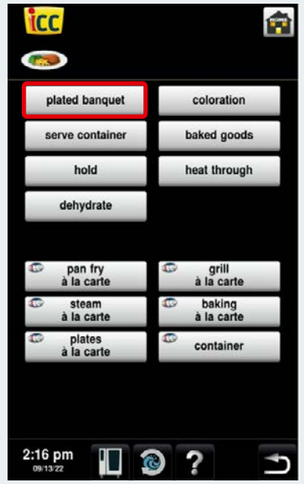
❷

❸

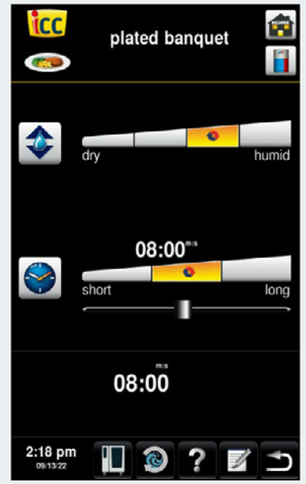
For the SelfCookingCenter®, select the Finishing mode from the main screen and then the Plated Banquet cooking path ❶. This will bring up the Finishing sub menu, and from there you will select the plated banquet options ❷. The plated banquet setting screen will come up. From here we need to make some selections based on the type of food you will be Finishing. The first line is a climate setting which has four options from 'dry' to 'humid' ❸. The type of food on your plate dictates this setting. For most poached and steamed items, a humid setting should be used. For grilled, roasted, and fried items, the drier settings should be used. Most American banquet plates have a combination of these items and fall into climate 1 or 2 for mixed items. For the plates created in this manual, we used setting 2 – one up from dry.

SelfCookingCenter®

❶



❷



❸

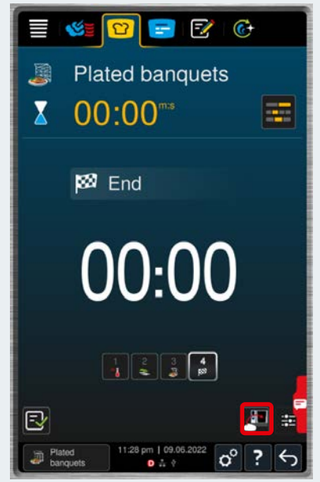
Once the settings are selected the unit will start to go into preheat or cool down mode. If the unit goes into a cool down, it will ask you if you would like to cool with water. Always opt to cool with the fan by selecting the red X when that message pops up. Since this can lead to moisture on your plates, this should be avoided.

The preheat or cool-down should take in between three and six minutes. Once the unit is preheated open the door and roll the mobile plate rack into the unit, use the guides on either side of the door to help position the cart for easy loading. Once the mobile plate rack is loaded, the cart handle should be pushed in to press the bottom of cart tightly against the gasket and the wheel locks should be engaged. The core temperature probe should then be placed in the ceramic probe holder to monitor the effective temperature of the plates on the mobile plate rack. The placement of the probe into the core temperature holder is extremely important for the intelligence of the Finishing process and should not be forgotten. Once the wheels are locked and the core temperature probe is inserted into the ceramic probe holder, remove the mobile plate rack handle and hang on the side of the unit. Once you close the door with the latch engaged, the Finishing process will begin.

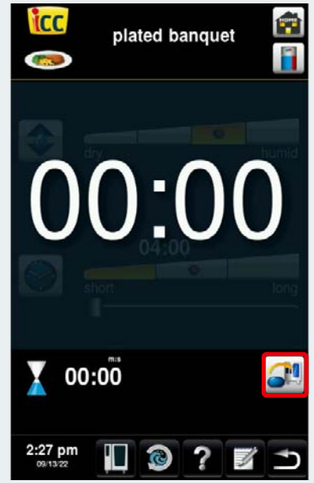
When the process is complete the iCombi Pro/SelfCookingCenter® will audibly alert you that the process is complete.

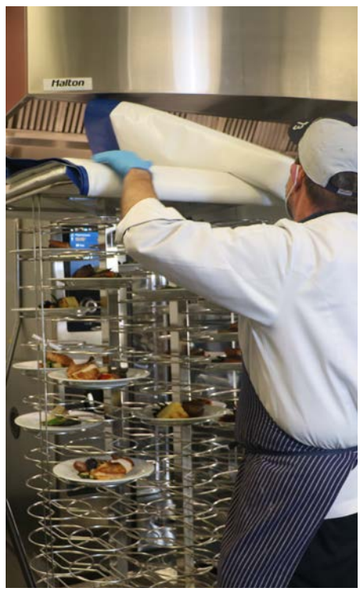
Open the door and remove the probe from the ceramic holder and place it back in the holster inside the unit before you remove the mobile plate rack. Failure to do this will result in a damaged probe. Once the probe is removed and back in its holster, unlock the wheels, insert the mobile plate rack handle, and remove the first cart. Cover the cart with the Thermocover, securing the flaps with the integrated magnets. We recommend that the plates should be held under this blanket for at least 5 minutes.

iCombi Pro



SelfCookingCenter®

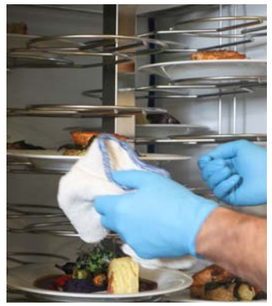


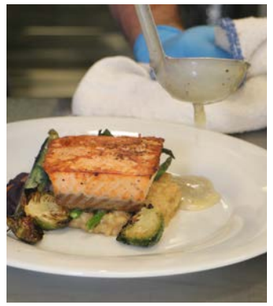


Insert the second cart using the same method as the first: lock wheels, insert probe into the ceramic holder, remove the plate rack handle, select the next batch end option, and shut the door.

Once the second batch has been started, the first batch can be sent to the banquet space Finishing station. When the second cart comes out, it's time for the first-batch of plates to be served. Once the second cart has arrived at the station, the first cart can start to be served. A total of four carts can be served per iCombi Pro or SelfCookingCenter® unit in a timeframe suitable to serve hot plates to guests.

To begin serving the plates, the Thermocover can be opened in sections. The side flaps hinge in the middle. The magnets will secure the bottom of the hinge to the top allowing you to pull plates only from the bottom, keeping the plates above covered and hot. The plates should be pulled, sauced, garnished, and wiped. If there are two attendants, one should pull and wipe, and the other should sauce and garnish. At this point, the plates are either picked up for hand service or placed on trays for tray service. Plates should be served as quickly as possible.




In addition to entrees, Finishing can be used for hot appetizers, desserts, and plated breakfast.

Appetizer Finishing functions work the same as entree Finishing. The only difference is the time needed. Appetizer portion sizes are usually much smaller, so the Finishing time is shorter. The time required for appetizer portions is usually between 6–8 minutes. Climate setting guidelines are the same. Climate 1 or 2 for grilled, roasted, and pan-fried items, and climate 3 or 4 for moister items, such as steamed items, pasta, and poached items.

Desserts such as bread pudding, individual cobblers, and chocolate lava cake also can be served using Finishing. The time required for these items also is much shorter, usually 6–8 minutes

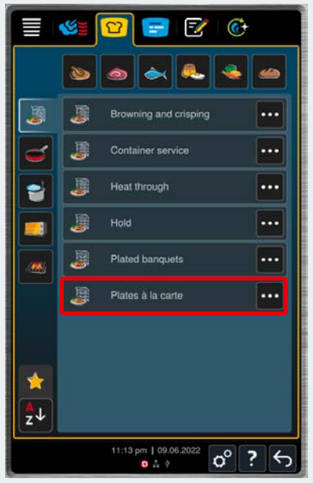
Plated breakfast also can be accomplished using Finishing. Eggs benedict with traditionally poached or sous-vide poached eggs, sausage links or patties, and hash brown or homestyle potatoes is a typical Finishing breakfast plate. Breakfast plates typically take between 6–8 minutes utilizing humidity level 1 or 2.

Service Plates À La Carte.

Finishing for plates à la carte is best utilized for room service in hotels, senior dining, and various hospital units including intensive care and non-intensive care units. There are 2 different ways this system can be utilized; Method 1 with ready-built plates, and method 2 with on-demand built plates.

Method 1 is ready-built plates. This is where the plates are already built, wrapped, and held in refrigeration. This is most often used in late night dining. One typical application is overnight room service at hotels. Another occurs at hospitals, frequently at locations, such as the maternity ward, where meals need to be available at odd hours.

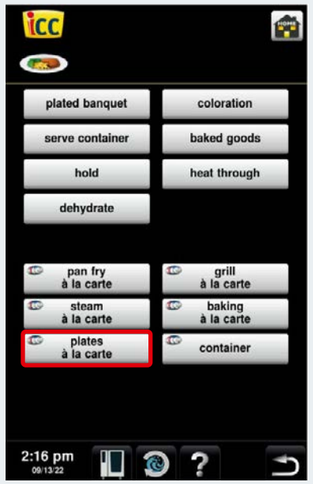
iCombi Pro

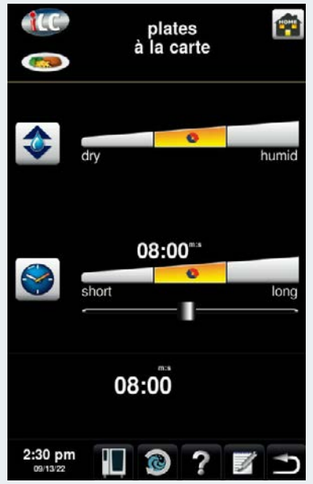


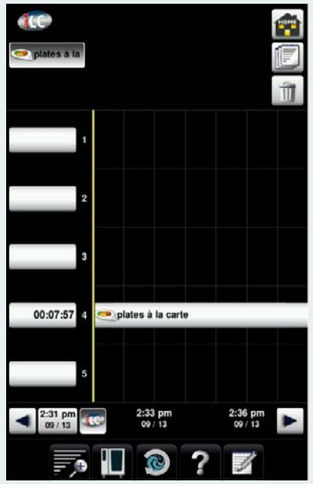
Method 2 is on-demand plates. This is where plates are constructed on demand using a room temperature plate and refrigerated food items. This is most often used in à la carte restaurants and senior living facilities with menu service.

The timing for plate Finishing is like that of plated banquets, a plate that takes 9 minutes to Finish in plated banquet, will also take 9 minutes to Finish in plates à la carte. Unlike plated banquets however, plates à la carte uses iProductionManager on the iCombi Pro and Intelligent Level Control on the SelfCookingCenter®. These settings allow for a loading process where each plate is monitored and has its own timer, therefore plates can be loaded as orders are received.

SelfCookingCenter®



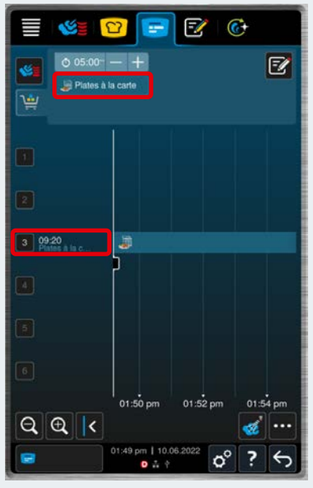




Like plated banquets, for plates à la carte the unit will need to preheat first. Once the preheat is complete, the unit will run in standby mode which means it will hold temperature for a specific period of time. Each time a ticket is added to a shelf the timer is reset. The default standby time is 30 minutes. Standby time can be defined in the settings ranging from as short as 1 minute and up to 2 hours.

Depending on unit size and plate size, 2–6 plates can be loaded per shelf. As orders come in, plates are either built or pulled from the refrigerator, and loaded into the unit. The ticket for the item is then selected from the ticket board at the top of the screen. The corresponding shelf on which plates were loaded is then selected on the left-hand side. Once the shelf is selected and the door is shut, the timer will start.

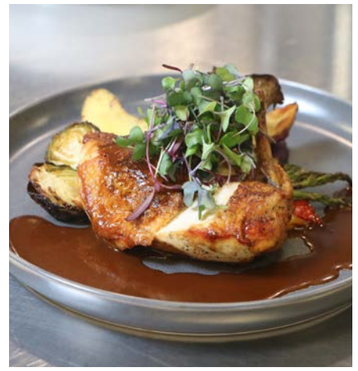
iCombi Pro



SelfCookingCenter®

As tickets come in, the plates are loaded on vacant shelves When the door is opened to add the new orders, the shelf timers stop, and then time will be added as needed to compensate for heat loss.

As plates complete the Finishing process, the unit will audibly alert you and signal on the screen which shelf is ready. The light in the door will flash on the completed shelf as well. The plate should be removed and sauced, then garnished and served.



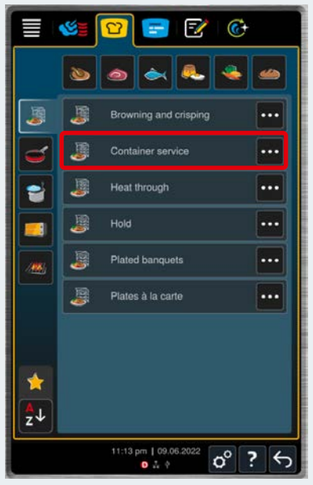
Container Service Finishing for Buffet Service.

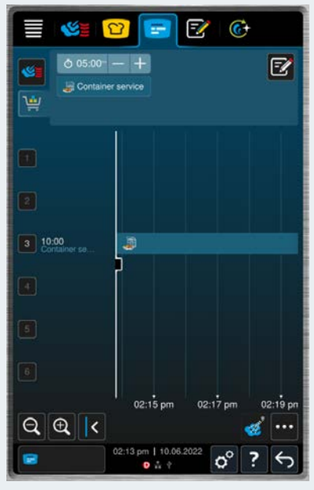
Buffet service can be accomplished with the container service option under the Finishing mode. Container service functions just like plates à la carte with iProductionManager in the iCombi Pro and Intelligent Level Control in the SelfCookingCenter®.

There are a couple of strategies for constructing buffets. One is panning vegetables, starches, and proteins individually and Finishing in that fashion. As with all Finishing applications, testing is necessary to find the ideal Finishing time. Instead of using time, a target temperature can be set.

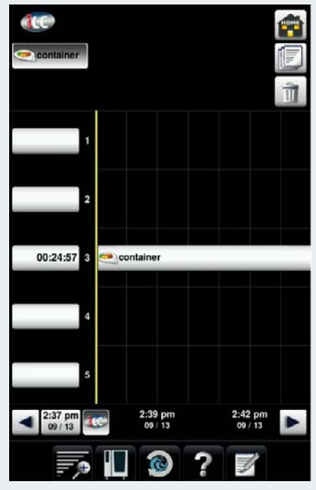
The second option for panning is to pan complete servings of entrees with starch, vegetables, and proteins built as individual servings in the Finishing container. Like plates à la carte, container service utilizes iProductionManager in the iCombi Pro and Intelligent Level Control in the SelfCookingCenter®. These settings allow for a rolling load process where each shelf is monitored and has its own timer, so containers can be loaded as needed on the buffet.

iCombi Pro





SelfCookingCenter®



Depending on unit size and size of the container, 1 or 2 containers can be loaded per shelf. Containers can be loaded into the unit as needed. The ticket for the item is then selected from the ticket board at the top of the screen, and the corresponding shelf which containers were loaded on is selected on the left-hand side. Once the shelf is selected and the door is shut, the timer will start.

As containers are needed, they can then be loaded on vacant shelves. When the door is open to add the new containers the shelf timers stop and time will be added to compensate for heat loss.

As containers complete the Finishing process, the unit will audibly alert to signal completion and the screen will show which shelf is ready. Additionally, the light in the door will flash on the completed shelf. The container should be removed and sauced, then garnished and served.

Conclusion.

Finishing is as much of an art as it is a science. It can enable kitchens to create eye-catching plates and serve food at a much higher quality than conventional banquet hot-plating and hot-holding methods.

Many kitchens have embraced Finishing with outstanding results. They are saving time, labor, and raw product. In addition, they provide a better culinary experience for guests.

Many resources are available to help you get started. There's introductory information on the RATIONAL User Training App and there are videos on YouTube as well.

- We are here to help with your Finishing journey.
  Reach us on the RATIONAL ChefLine® at 866-306-CHEF (2433) to get started or if you need assistance.

We hope that you enjoy the benefits of Finishing with RATIONAL!

RATIONAL USA
1701 Golf Road
Suite C-120, Commercium
Rolling Meadows, IL 60008

Tel. 888-320-7274 (Toll Free)
Fax 847-755-9583

info@rational-online.us
rationalusa.com

21.997 · V-01 · DP/Here · 05/23 · en_US