

Limited service hotels.

Sophisticated concepts.

More sales.



The daily challenge. Impressing the guests.

Of course you know that the location and facilities of the hotel are important to your guests. The price-performance ratio must be right. That this is both an attractive and competitive market. You therefore need to stand out from the competition. With an attractive F & B concept, for example. Although there is little space, staff or room for creativity.

- ➔ **Living a vision**
Your concept of tomorrow,
planned and implemented today.

Everything as you want. Concept and planning.

Trends, ideas and customer requirements - all this is reflected in the concepts of RATIONAL. Concepts that are specially tailored to your core challenges. Regardless of whether you require support at one, or more locations.



Food concept

Oriented to your guests, your culinary concept and the competitive situation.

- › Who are the guests and what types of food are offered?
- › What does the culinary concept look like?
- › What is the competitive situation in the environment?



Kitchen concept

Menu, staff, kitchen size. This and other factors will determine the kitchen concept. For one or for 100 hotels.

- › How to produce this? Ready-to-serve products or freshly cooked?
- › What technology is required?
- › How big does the kitchen need to be?
- › Are skilled workers required?



Training concept

Individually tailored to the needs of your staff.

- › What qualifications do you kitchen staff have?
- › How is standardisation ensured?



Service concept

RATIONAL works with certified service partners worldwide, who will support you with individual concepts.

- › What technical conditions are required?
- › Is there a service partner available at my hotel locations?
- › Are there maintenance contracts for better cost control?



Future concept

Successful today, a flop tomorrow. So that this does not happen, you can rely on regular control.

- › How to respond to current trends?
- › What does kitchen networking look like?

"In the early shift, only two people now prepare breakfast for 300 guests."

Jens Hulek, Head of Food & Beverage, Premier Inn, Germany

➔ **Your advantage**
Experienced contact, individual consultation and specific implementation.

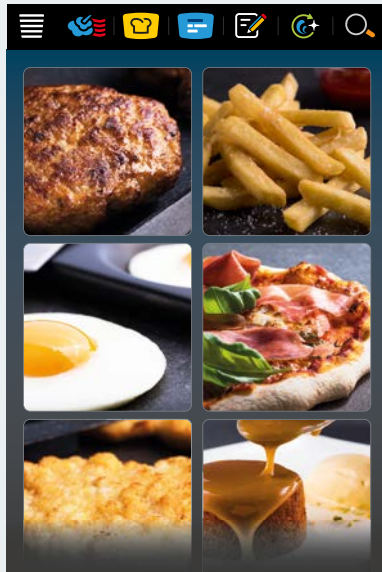


Tailored.

Your personal food concept.

It's 7am. The breakfast room is full, the guests are in a hurry and they have international cuisine requirements. The time frame is limited. So the iCombi Pro gets busy as part of your food concept, and being responsible for the hot food components such as pancakes, omelettes and bacon on the breakfast buffet.

➔ **For one reason**
Consistent quality. No matter who is operating the iCombi Pro.



MyDisplay

Error-free operation and always the same level of quality with MyDisplay. Different dishes that you specify are shown on the display as an image, or icon. Tap and the iCombi Pro will start. You can also add or delete recipes just as easily.



Shopping carts

With the iCombi Pro, you can always serve your dishes to the same quality. Without any effort or trained staff. The unit has shopping carts, which contain the dishes that can be cooked together on the basis of your food concept. Tap the shopping cart required for production, e.g. breakfast, on the display, drag the foods to the rack, load the iCombi Pro and the unit will start.

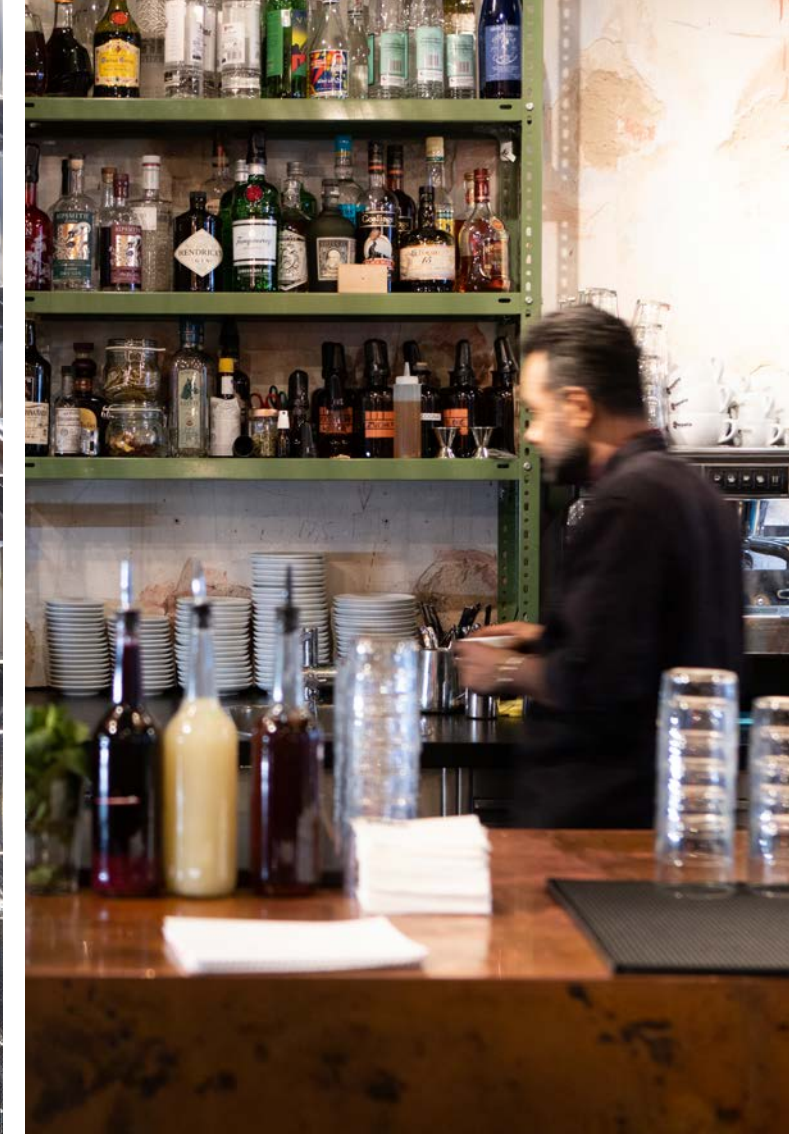


In use all day

You never know what will be ordered next.

Bread rolls, pizza, burgers, pastries, morning, lunch, afternoon, and evening. Always ready when your customers want it. Fast, uncomplicated and after a quick clean, it all looks as if nothing happened.





Expand your menu offering. Generate extra business.

An exhausting day is coming to an end. A drink at the bar or a bite to eat – your guests will love this. Surprise them with chicken wings, mozzarella sticks, burgers, pizza and curries. Quick, reliable and prepared to your specifications. Whether at lunch or in the evening, fresh or convenience product.

It helps
Respond flexibly with intelligence. Including special requests.

rational-online.com/au/iCombiPro

Convenience products

Here too, the iCombi Pro never loses sight of the desired result and will adjust the settings independently. With the iProductionManager for example, which tells you when you can prepare your specified foods. So that your guests are served quickly, with precise perfection and always to the same standard of quality.

Frozen

The iCombi Pro is so powerful that even frozen food is cooked in no time. Finally, the cooking system recognises the condition and size of the food and adjusts the cooking process accordingly. The result, everything is always consistently high quality.

Freshly cooked

Steak or fresh vegetables are normally a challenge for untrained staff. In the iCombi Pro, however, the cooking path is already created for this and many other products, so that it does it all by itself with its intelligence. There is nothing else to do in the kitchen.



Intelligent, flexible, on minimal space.

The iCombi Pro.

On less than approximately 1 m², the iCombi Pro will show what you can do with a combination of heat and steam. For 2 or 200 guests. Ready-to-serve products, freshly cooked, frozen and convenience. Thanks to its cooking intelligence and its climate management, it is all done automatically. Precisely. With maximum loads. With mixed loads. No monitoring or checking required. 24 hours a day. The iCombi Pro gives you outstanding food quality. Time and time again.

More information:

rational-online.com/au/iCombiPro

Intuitive operating concept

The operating concept runs through the production process with visual imagery, logical work steps and interactive instructions. So that everyone can work error-free from the start.

Ergonomic display

Touchscreen, easy to clean surface, large font and a clear structure. All for simplified working methods.

Efficient food production

Together, standardised quality and intelligent processes make a powerful cooking system. For fast, error-free food production.

ENERGY STAR® Partner

The key value is energy-efficiency. This is why the iCombi Pro has been tested by the strictest certification program.

Integrated WiFi

The integrated WiFi-interfaces means the iCombi Pro connects easily both to the Internet and to your smartphone in order to connect with ConnectedCooking. For fast software updates, recipe transfers and HACCP documentation.

Ultrafast cleaning

Dirty to clean in approx. 12 minutes, this can only be done by the iCombi Pro. Even the standard clean saves 50%* in time and cleaner.

Maximum flexibility

Scrambled eggs, sausages and grilled tomatoes – food products that can be cooked at the same time in the iCombi Pro, using the same cooking method. Creates flexibility and saves time.

* Compared to pre-2016 combi-steamers



Making sure your kitchen is lacking in nothing.

The iCombi Pro.

Essentially, the iCombi Pro only has one task. To reliably deliver consistently high quality results. It is therefore equipped with a whole lot of intelligence and impresses with productivity, simplicity and quality. For example, it recognises whether it is going to cook one or 20 burger patties and regulates everything automatically. Or it supports you with time or energy-optimised production plans. For the best way to stock the breakfast buffet for example.

➔ The goal

To save time, energy and raw materials.

rational-online.com/au/iCombiPro



iCookingSuite

This makes the iCombi Pro intelligent so that the desired result is reached reliably and automatically. The sensors recognise the size, quantity, browning and condition of the food and automatically adjust the cooking parameters such as the temperature, cooking cabinet climate, air speed and time. Easy to use. For more time, less raw materials and energy.

iProductionManager

The organisational talent. The unit knows which products can be cooked together, what the optimal order is and will make sure that the standard once defined, is always maintained. Energy-optimised, time-optimised? You decide. All under control without checking and without supervision. For more efficiency and standardisation.

iDensityControl

iDensityControl, the intelligent climate management system, organises the interaction between sensors, the heating system and fresh steam generator, as well as active dehumidification. This maintains the right cooking cabinet climate at all times. For more productivity. 100% quality.

iCareSystem

The cleaning and care system detects the degree of dirt and suggests the cleaning stage and quantity of chemicals. It can even do an ultra-fast interim clean in approximately 12 minutes. Each cleaning stage uses phosphate-free chemicals and has low energy consumption. The result. Hygienically clean and quickly operational.



Training with RATIONAL.



To make the new kitchen a successful one.

Training with RATIONAL.

- › Worldwide roll-out
- › Start training at your premises
- › Regular revision and updating of your concepts

The iCombi Pro is self-explanatory and can easily be operated error-free following a brief induction. Tailored to your own food concept or one created by RATIONAL, we will train you and your employees so that everything works smoothly and only desired results are produced.



InterContinental Hotels Group.

Breakfast as the competitive advantage.

Strengthen brands, increase customer satisfaction and build market share with the new breakfast range for HolidayInn Express in North America. Both as concerns the conception and preparation. Now, fresh foods such as scrambled eggs, breakfast bacon, sausages and cinnamon rolls are made from fresh ingredients daily. With a partner on side, which delivers everything from concept development, training to the cooking systems themselves.

The result:

1,800 units installed in 8 months. Increased guest satisfaction for the breakfast and hotel product. Reduced cost of goods while using more fresh products.

- **More flexibility and reliability**
Create loyal guests out of your guests.



WiFi

ConnectedCooking.



All under control.

Networking technology is an important function in hotels. The booking system, billing, HR planning – it all runs digitally, and it is all synchronised. Just like ConnectedCooking by RATIONAL. Recipe transfer, unit control, hygiene data, software updates and remote service access with the secure networking solution you can control everything from your desk. For all connected RATIONAL units. All over the world. You can also access and save HACCP data from all cooking systems. Do you have a new menu? They can also travel around the world at a click. All you need is a PC, smartphone or tablet. Standardisation does not get easier than that.

- ➔ **ConnectedCooking**
Powerful networking by RATIONAL. Always keeps everything under control.

rational-online.com/au/ConnectedCooking



RATIONAL Service.



We've thought of everything.

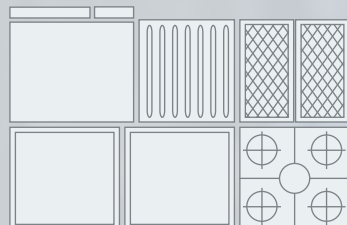
At RATIONAL, service is included. From the initial consultation, the test cook, test unit, through to installation to the worldwide training and automatic software updates, and ChefLine – the telephone hotline for individual questions. You can also attend training on various subjects, such as Finishing, at the Academy RATIONAL. The worldwide RATIONAL Service team is also close at hand in case of emergencies.

- ➔ **All with a single objective**
Ensuring your investment pays off in the long term, that you always get the most out of your cooking systems and that you never run out of ideas.

rational-online.com/au/service

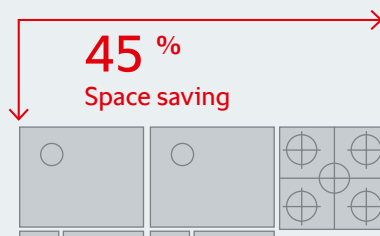
Example:
Limited service hotel
350 rooms, breakfast and à la carte

Conventional technology



2 × bratt pans
1 × combi-steamer
1 × 4-zone induction stove
1 × grill
1 × deep-fryers

iCombi Pro

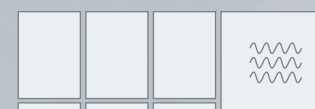


Savings:
Up to 45% less use of space
Up to 60% lower investment costs
Up to 70% less electricity
Up to 50% less staff

2 × iCombi Pro 10-1/1
1 × 4-zone induction stove

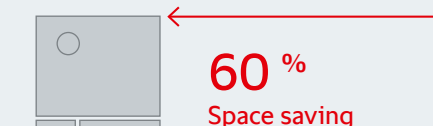
Example:
Limited-service hotel
120 rooms, breakfast, small dishes

Conventional technology



3 × speed ovens
1 × microwave

iCombi Pro



Savings:
Up to 60% less use of space
Up to 50% lower investment costs
Up to 70% less electricity

1 × iCombi Pro 6 1/1
with UltraVent Plus



A worthwhile investment.

For the environment, the cash flow and your hotel.

Get an idea of the savings you can achieve by installing one or more iCombi Pro units. You will save a lot of space. Your kitchen can be up to 60% smaller. Investment costs too. For the iCombi Pro, for example, there is the UltraVent Plus, which requires no external connection and eliminates the need for another ventilation system where the cooking system is installed. And the environment. Sustainable production and low energy consumption of the cooking system on the one hand and less over-production, less consumption of fat and less working time on the other hand. Together this is a major plus for your cash account and the environment.

➔ **For the sake of the balance sheet**
It saves a lot of money, as well as energy and water.





One cooking system. So many possibilities.

Which challenges would you like to overcome with an iCombi Pro? Different unit sizes and set up variations allow for individual solutions. Can't find the right one? You can find more variants at rationalaustralia.com.au.

Let your iCombi Pro do its job:

- › Lower investment costs
- › Less staff
- › Space-saving, on less than approx. 1 m²
- › Flexibility when changing menus
- › Guaranteed success
- › Energy savings of up to 70% compared to conventional cooking technology

➔ The result

As the size and performance adapt to the daily challenges.



- ① iCombi Pro 10-1/1 with condensation hood and stand
- ② Combi-Duo with two iCombi Pro 6-1/1 and Combi-Duo kit
- ③ iCombi Pro XS with wall bracket
- ④ Installation kit for iCombi Pro XS with condensation hood



Step by step.

Shaping the future together.

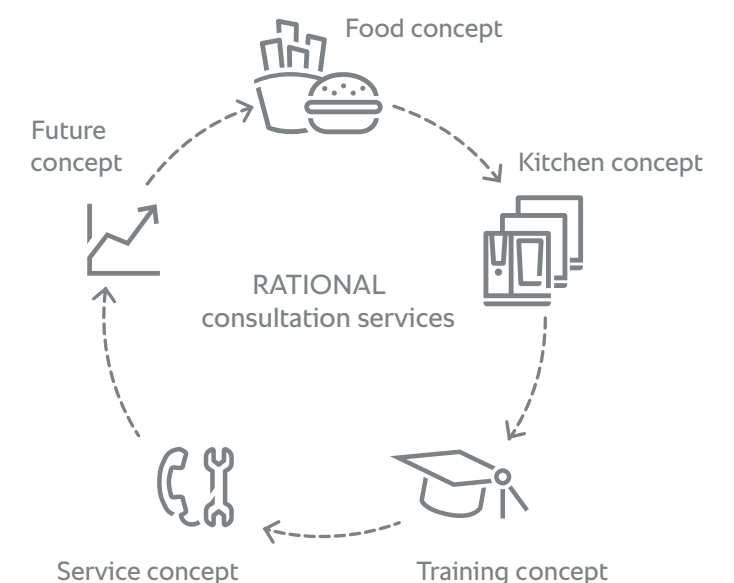
In the hotel business, anyone who is not one step ahead today will have no more guests tomorrow. It is becoming more and more important to regularly revise concepts, generate input and implement new ideas. This applies both to room design, breakfast or the bar. This is precisely why RATIONAL is here for you. With know-how. With the necessary expertise. With many new ideas. Always on the basis of what has already been created together.

- ➔ **What does the future bring?**
A whole lot of new ideas and concepts, so that you can continue keeping your customers happy.

Individual consultation services for your hotel.

Take advantage of our know-how.

Whether you require a comprehensive consultancy, concept creation or maintenance contract, for one or multiple hotels - RATIONAL is an experienced partner when it comes to supporting limited service hotels. You can use the whole service cycle or just one of the points listed. You can also enter at any point in the cycle. Interested? Then the RATIONAL hotel experts look forward to receiving your email at sales@rationalaustralia.com.au.



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Snack & bake.
Delicious. Quick
preparation.



Time to rethink the old rules
and to create new ones.

The take-away market is booming, but many establishments are still playing by the old rules. Quantity rather than quality is being served over the counter. Customers require quality, creativity and individuality. It is not simply about getting full, but about eating well. Snacks must also have their vitamins, proteins and minerals. Quickly throughout the day and just as flexible as the modern working life. For you this means all of this, but with the same number of employees. How can this be done? With something that writes new rules. Because it delivers quality. When frying, baking or boiling. All day long. Because it is intelligent. Like the iCombi Pro.

● **The result**

Generate additional business with
high-quality and flexible production.



Simpler than you think.
Setting trends.

Pizza, burgers, wraps, buttermilk chicken, wholegrain bread, and omelette with chia seeds. Always individual and prepared to perfection. Always when your customers want it. Morning, lunchtime and evening. Fast, uncomplicated and healthy. Following a quick clean, it all looks as if nothing happened. Indulgent, unusual and individual. Your creativity knows no limits. This is the snack business with the iCombi Pro.



➔ For one reason
 So you can stand out even more from the catering mass produced products, with your individual products and services. Around the clock.

The iCombi Pro.

Expect the unexpected.

Humidity, air speed and temperature. Carefully coordinated. In a unit that thinks with you, learns from you, forgets nothing, adjusts and adapts. Always delivers consistent quality at the press of a button. Easily operated even by temporary staff. Thanks to its intelligence assistant functions, it responds to all changing requirements dynamically. Frozen food? Has the cooking cabinet door been open too long? Do you want to bake more croissants than usual? The iCombi Pro never loses sight of the desired result and adjusts the settings independently.

➤ Everything for the one goal

So you can keep on impressing your customers with outstanding products.

rational-online.com/au/iCombiPro

Intuitive operating concept

The new operating concept runs through the production process with visual imagery, logical work steps and clear, interactive instructions. So that everyone can work error-free from the start.

Cooking intelligence

The iCookingSuite knows the way to your desired cooking result and produces it time and time again. In excellent quality. You can also intervene at any time during the cooking path or switch from a single to a mixed load. This is freedom. This is flexibility.

Precise temperature setting

When baking, even just a couple of degrees will impact the result. This is why the iCombi Pro is also very precise in its temperatures.

ENERGY STAR® Partner

The key value is energy-efficiency. This is why the iCombi Pro has been tested by the strictest certification program.

Baker's standard

Are your accessories compatible with bakery standard? No problem, you can choose to have the iCombi Pro with the corresponding hinging rack. Or use the baker's standard mobile plate rack.

Integrated WiFi

The integrated WiFi-interfaces means the iCombi Pro connects easily both to a network and to your smartphone in order to connect with ConnectedCooking. For more convenience, security and inspiration.

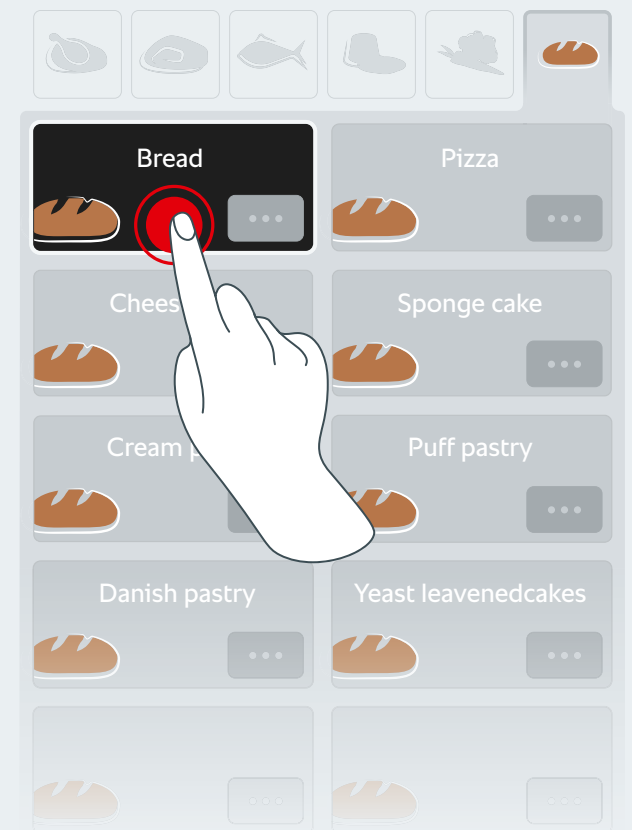
Active dehumidification

A skill to be mastered. Taking the humidity out of the cooking cabinet at the right time so that the baked goods and roasts come out with a crispy crust. The iCombi Pro can do this. Thanks to its baking intelligence.

Humidification

The iCombi Pro distributes the humidity to the cooking cabinet with precision. For elastic dough and optimal gloss.





Baking with guaranteed success: Select the intelligent cooking process, load

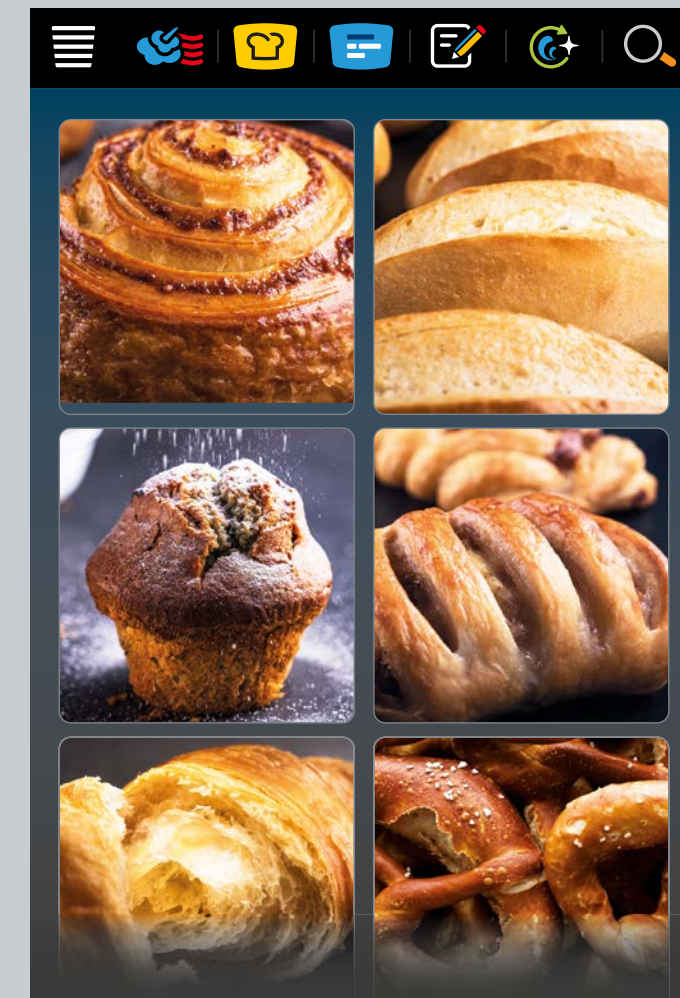
Just one full load.

There's never enough of the good things.

Bread, bread rolls, pretzels – the baskets and shelves need to be full by seven tomorrow morning. Always with the same quality. This is why the iCombi Pro also has intelligent baking paths for bread and bread rolls. So you can produce your desired result easily and reliably. So that the identical results comes out on every single rack and in every single piece. Whether each load contains 60 or 120 bread rolls. No matter who operates the appliance. All thanks to active dehumidification, fan wheels in five speeds and standing heat. This is all done very quickly so that there is enough time to serve your customers.



➔ **Everything for the one goal**
So you can keep on impressing your customers with outstanding baked goods.



All fresh.

All available. All a matter of organisation.

The first rush is over, time for restocking. The challenge. Not too much and not too little, so that it is all fresh for serving. It is time for sweet treats like cookies, muffins, apple turnovers. This demands organisational talent. This demands the iProductionManager, which tells you what you can cook together and even suggests the time or energy-optimised order. Frozen goods, fresh dough, small pastries, large pastries, one or more trays. None of it a problem. Simply enter the desired result, start the baking path, done. For fast restocking and delicious mixed loads.

- ➔ **It doesn't get any easier than this**
Stand out from the rest and spoil your customers with a variety of products. Without the need for any additional equipment.

MyDisplay

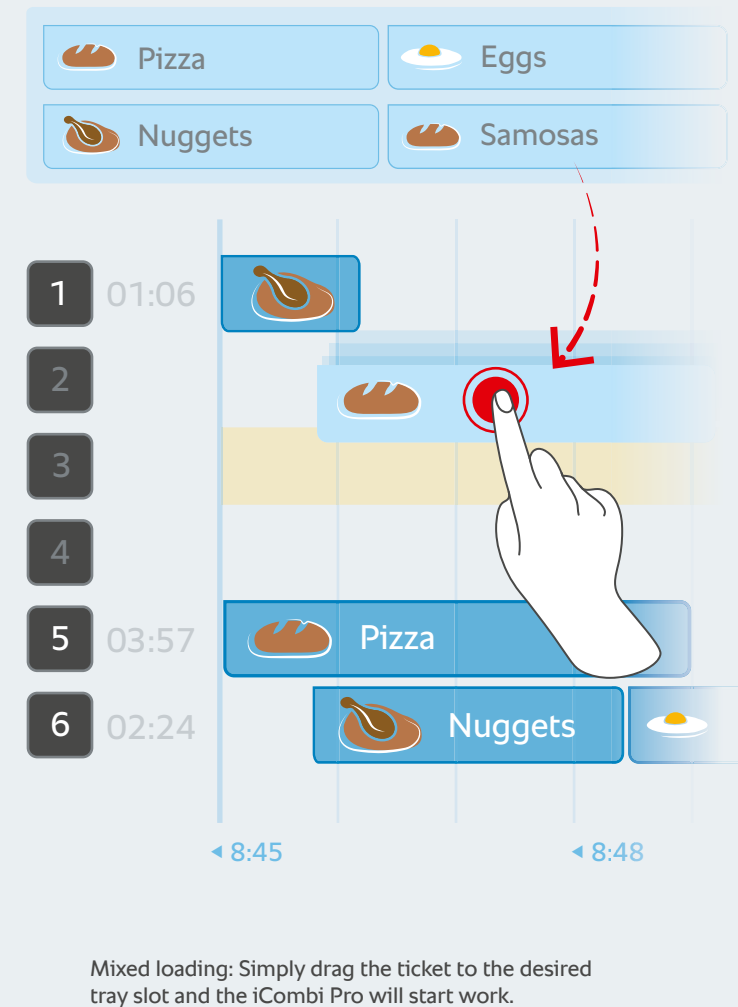
Error-free operation and always the same level of quality with MyDisplay. Here different dishes you specify are shown on the display as an image or icon. Tap and the iCombi Pro will start working. You can add or delete recipes just as easily.



Set a new snacking standard. Delicious, varied and quick.

The trend is all about the mini meal. This appeals to people with flexible working hours plus single people and offers you the potential for a healthy increase in sales. It has to be healthy and taste good too. Hip, fancy, varied and quick are the criteria according to which customers judge their breakfast, bowls and wraps. Fulfil their requirements without additional effort and with consistency, no matter who operates the unit. You can save the recipe for your snack in the shopping carts. The iCombi Pro will start at the push of a button. With the same quality every time.

- ➔ **Create experiences**
Produce different dishes at the push of a button. Reliable consistent quality. Reliable increased sales.



Shopping carts

With the iCombi Pro, you can always serve your products to the same quality. Without any effort or trained staff. Because the unit features shopping carts, which contain the things that can be cooked together on the basis of your menu. Tap the shopping cart required for production, e.g. "Snacks", on the display, drag the foods to the rack, load the iCombi Pro and the unit will start.



How to surpass yourself.

Without having to do much.

No one expected this. Thai curry, samosas, involtini and coq au vin. Or rather escalope with chips? It is so easy to prepare a wide variety of foods with minimal effort, even at lunch time. With the iProductionManager for example, which tells you when you can prepare your specified foods. Then chill it, and bring it to consumption temperature for service with Finishing. This can also be done with convenience products.



How it's done

Prepare anything you require at any time you want. Bring everything to serving temperature with Finishing. Simply delicious.

Tip: Finishing

It is mid-day. The offices are emptying and your shop is getting busy. Quickly. This is when Finishing, the consistent separation of service and production, comes into play. Container finishing is recommended especially for large quantities, such as to efficiently serve crisp and fresh vegetables. To do this, place the pre-produced and chilled food in the iCombi Pro and bring it to the right temperature at the push of a button. Completed with simplicity and certainty. Without any loss of quality.

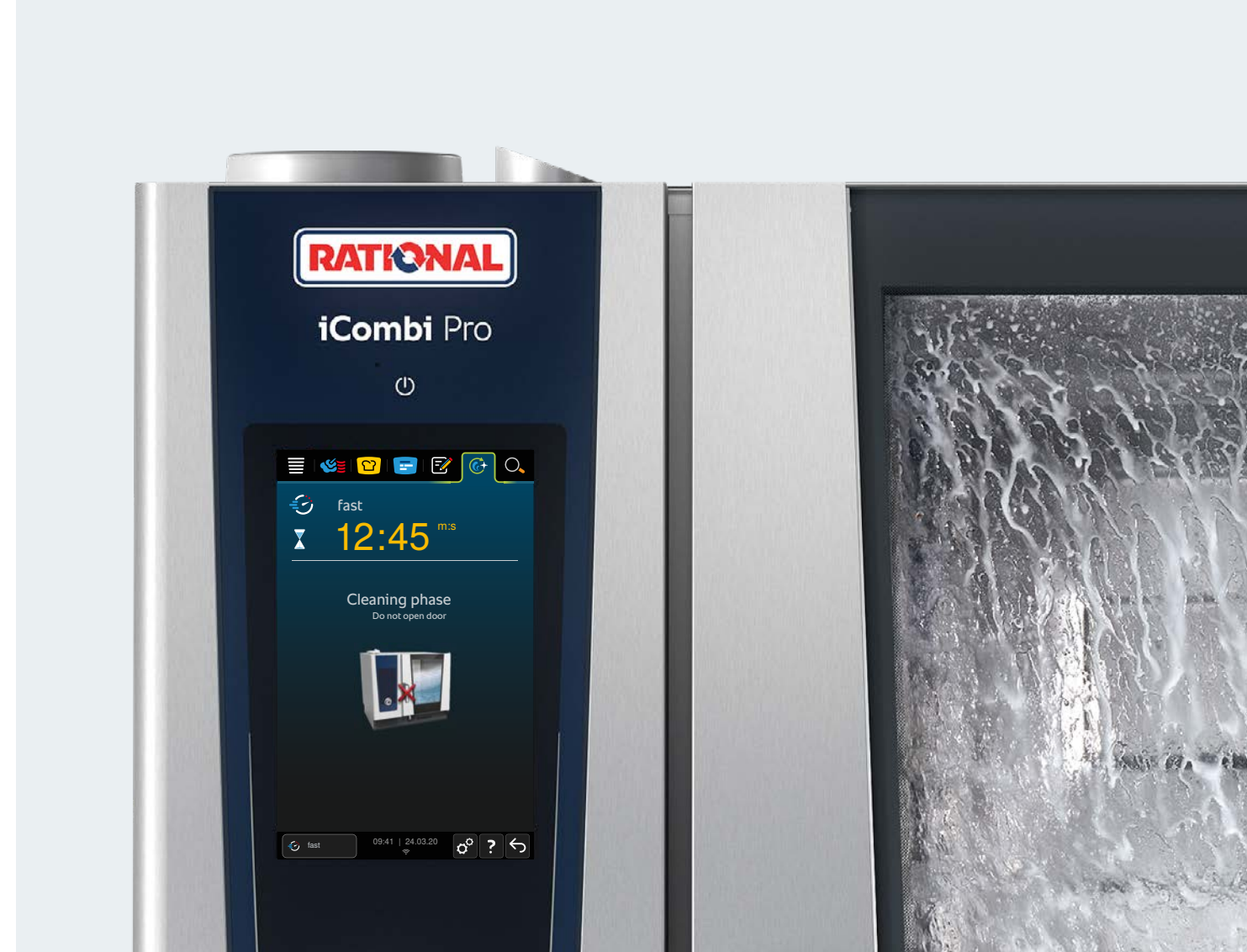


ConnectedCooking. All under control.

Everyone's talking about networking. The iCombi Pro has it. You can connect the iCombi Pro with ConnectedCooking, RATIONAL's secure internet platform, with the WiFi interface fitted as standard. Was the turkey breast recipe a hit? Simply send it off to all the cooking systems on the network. Wherever they may be. Which cooking system is being used and how? Check on your smartphone. Looking for inspiration? Right there in the recipe database. Software update? The cooking systems are easily updated at the push of a button. Retrieving HACCP data? Completed with just a click. Also if you wish, the iCombi Pro will alert its RATIONAL service partner for servicing.

➔ **ConnectedCooking**
Powerful networking by RATIONAL. Always keeps everything under control.

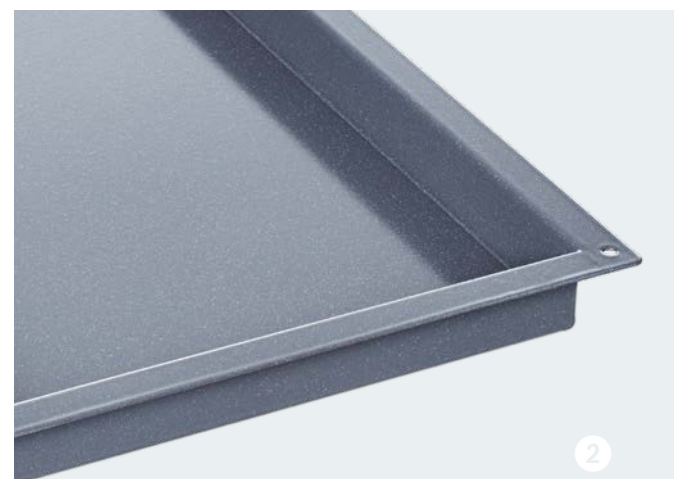
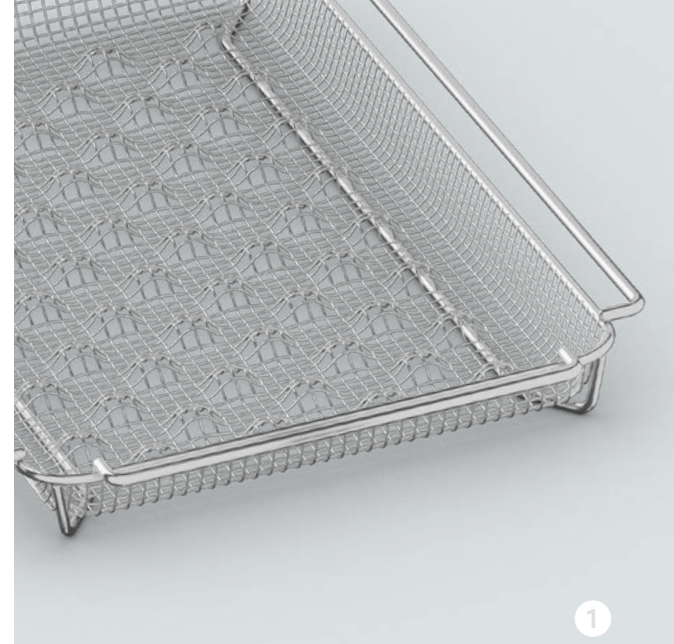
rational-online.com/au/ConnectedCooking



To keep your mind at ease. Top marks in hygiene.

Food safety is important. Especially in the take-away business. This is exactly why you can also rely on the iCombi Pro here. When it comes to hygienic brilliant cleaning the iCareSystem, which recognises the level of soiling, suggests the corresponding cleaning program including cleaner tabs and even completes the ultrafast clean in approximately 12 minutes. Also when it comes to easy operation, it virtually eliminates errors and as such guarantees that all food have a hygienically safe core temperature.

➔ **Play it safe**
The iCombi Pro meets international standards in terms of hygiene. Everything is documented. For peace of mind.



Accessories.

The right ingredients for your success.

It has to be robust to last every day and be able to work hard in the professional kitchen. At RATIONAL this applies to the baking tray and the grill and pizza tray, the condensation hood and the stainless steel containers. Only original RATIONAL accessories can give you outstanding performance from the iCombi Pro in its entire range of applications. Everything from pre-fried products, chicken, baked goods and grilled vegetables will be a complete success.

- ❶ CombiFry
- ❷ Granite-enamelled container
- ❸ Roasting and baking pan
- ❹ Roasting and baking tray
- ❺ Grill and pizza tray
- ❻ Multibaker

➤ Original RATIONAL Accessories

We have sophisticated accessories to thank for such impressive results.

rational-online.com/au/accessories

One unit. So many possibilities.

Which challenges would you like to overcome with an iCombi Pro? Different unit sizes and setup variations allow for individual solutions for your shop concept. Can't find the right one? You can find more variants at rationalaustralia.com.au.

Let your iCombi Pro do its job:

- > Low investment
- > Minimal staff
- > Space saving
- > Flexibility with changing dishes

➔ **The result**
The size and performance adapt to the daily challenges.



- ① iCombi Pro 10-1/1 with condensation hood and stand
- ② Combi-Duo with two iCombi Pro 6-1/1 and Combi-Duo kit
- ③ iCombi Pro XS with wall bracket
- ④ Installation kit for iCombi Pro XS with condensation hood



“We saw the cooking system for the first time at the RATIONAL CookingLive event. That's when we decided to include it in our kitchen, after seeing its excellent and consistent results, along with the savings it provides.”

George Kailis, Owner and Manager TAMALA
Café Bar, Kiti, Cyprus

ServicePlus.

The beginning of a wonderful friendship.

The right service makes the RATIONAL unit and your kitchen a complete success. From the initial consultation, the test cook, through to installation to the individual start up training and software updates and the ChefLine, the telephone hotline for individual questions - RATIONAL has it all. Or you can attend training at the Academy RATIONAL. At the same time, you can contact a certified RATIONAL dealer at any time. They know all the units by heart and will find the right one for your kitchen. The worldwide RATIONAL Service team is also close at hand in case of emergencies.

➔ ServicePlus

All with a single objective.

Ensuring your investment pays off in the long term, that you always get the most out of your units and that you never run out of ideas.

rational-online.com/au/ServicePlus

iCombi live.

Don't just listen to us, try it for yourself.

Enough of the theory, time for some practice because nothing is more convincing than seeing for yourself. Experience the RATIONAL units in use, see the intelligent functions for yourself and try it out to see how you can work with them. Live, with no obligation and at a location near you. Do you have any questions or do you want some information specific to your needs and possible applications? Then call us or send us an e-mail. You can also find further information, details, videos and customer testimonials at rationalaustralia.com.au.

➔ Register now

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