



RATIONAL USA

PlateCraft: Impacting the kitchen environment

Billy Buck
Vice President of Culinary

RATIONAL USA

PlateCraft: Impacting the kitchen environment

› Your presenter

- **Billy Buck**
Vice President of Culinary
- With RATIONAL since 1999

› Known for saying

- Better is all we know!



RATIONAL USA

PlateCraft: Impacting the kitchen environment

› Also from RATIONAL

- **Drew Hedlund**
Chef/Regional Sales Manager - Carolinas
- Former RATIONAL Certified Chef
- Graduate Johnson & Whales University
- Former Dir. of Culinary Rocket Hospitality



RATIONAL USA

PlateCraft: Impacting the kitchen environment

› **iCombi Pro—The Wow Effect!**

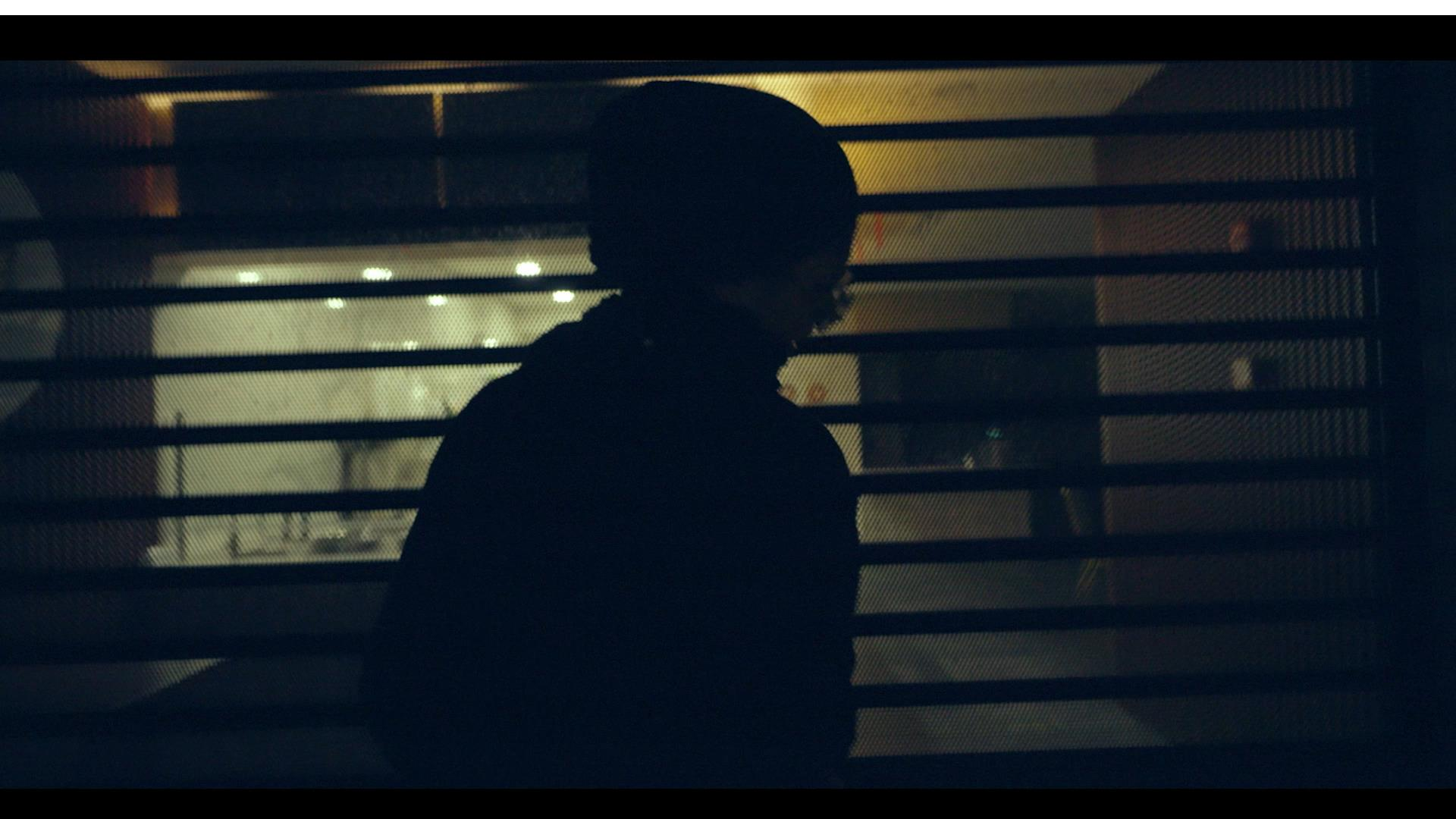
- Adding the third shift to your kitchen
- Keeping it clean

› **iVario Pro—The Game Changer**

- #CookDifferent
- Doing more with less

› **ConnectedCooking**

- Connecting you kitchen for faster, easier, safer management



RATIONAL USA

PlateCraft: Impacting the kitchen environment

- › **iCombi Pro – The Wow Effect!**
 - Use intelligent cooking and cooking paths to add another shift to your kitchen
 - Can improve work/life balance for your team
 - Frees up time to focus on more important things



RATIONAL USA

PlateCraft: Impacting the kitchen environment

- › **iCombi Pro – The Wow Effect!**
 - New AutoDose feature allows for fully autonomous cleaning
 - No direct contact with chemicals or cleaning agents
 - Monitor unit status and cleaning schedule remotely through ConnectedCooking



RATIONAL USA

PlateCraft: Impacting the kitchen environment

- › **iVario Pro – The Game Changer**
 - Height adjustable stand provides ergonomic benefit
 - Integrated water inlet and outlet
 - Doing more with less
 - See how you can cook different



RATIONAL USA

PlateCraft: Impacting the kitchen environment

- › **ConnectedCooking**
 - Make managing your kitchen faster, easier, safer
 - Recipe management, research new recipes
 - Monitor unit status
 - Update system software and record HACCP data



