Feature overview



Here you will find an overview of the features of RATIONAL's Digital Solutions for customers and RATIONAL Service Partners.

All Digital Products from RATIONAL are based on the ConnectedCooking networking platform. It includes a number of free features in the areas of recipe, asset and hygiene management as well as with the Digital Service Manager Core. Additional fee-based upgrades are available in selected countries: The ERP Management Interface, Resource Management, Hygiene Management Pro and Digital Service Manager Pro.

Recipe Management

Included free of charge in ConnectedCooking Recipes and inspiration

Access to the public RATIONAL inspiration database

Create and submit recipes to the public inspiration database

Evaluation of recipes, dishes and cookbooks

Print recipes, dishes and cookbooks

Free text search and filtering according to various criteria (e.g. keywords or unit type)

Creation of your own cookbooks with inspiration database content

Access to application videos

Cooking programs, cleaning programs and shopping basket

Create and edit cooking programs (incl. images and accessories)

Import and edit cooking programs from existing recipes in the "My company" area

Import cooking programs from files or networked cooking systems

Immediate or scheduled transfer of created cooking programs to networked cooking systems

Immediate or scheduled transfer of existing recipes to networked cooking systems

Overview of completed cooking program transfers

Create shopping baskets for iCombi Pro cooking systems

Download predefined iLevelControl shopping carts for the SelfCookingCenter

Create and transfer iProductionManager configurations for iCombi Pro cooking systems

Create and edit cleaning programs (depending on the cooking system)

The upgrade:

ERP Management Interface

Generate tokens for authentication. Permissions can be assigned by group

Query cooking program IDs (depending on configured authorisation)

Query cooking system IDs (depending on configured authorisation)

Transfer of cooking programs based on cooking system and cooking program IDs as well as configuration of the transfer time

Verification of cooking program transfer depending on configured authorisation

Using customer-specific logos

^{*}compatible with iCombi Pro, iVario Pro and Self Cooking Centre (from 2017)

Asset Management

Included free of charge in ConnectedCooking

My cooking systems

Standard dashboard with metrics on current cooking system status and ability to create custom dashboard and metric views

Key figures on energy consumption, energy wasted due to noticeable door opening and loading times, energy peaks at group level for the current month (data will take approximately 72 hours to display due to data preparation time).

Overview of all networked cooking systems with details of group assignment, cooking system data, current operating parameters, remaining program time and power status

Overview of online and offline status of cooking systems

Detailed view of group assignment, operating status, device fault history, remote access history, serial number and software version

Remote control of cooking systems without access to the service level

Import cooking programs, MyDisplays (iCombi Pro only) and plans

Display cooking system software updates

Download technical data

Automatic time synchronisation according to time zone

MyDisplay (only iCombi Pro, iVario Pro and SelfCookingCenter (from 2017))

Create and transfer MyDisplay configuration or import from cooking system (from iCombi Pro)

Overview of completed MyDisplay transfers

The upgrade:

Resource Management*

Extension of the evaluation period in the cooking system dashboard to 3 months

Additional display of water consumption for the iCombi Pro

Additional display of cleaner consumption for the iCombi Pro

Energy dashboard with additional key figures for water and cleaner consumption activated and available as template

Database of resource costs depending on individual prices and currency

Resource management report per cooking system (SelfCookingCenter whitefficiency & iCombi Pro) as PDF including...

- ...usage-dependent recommendations for action
- ...quick overview of usage, energy and cleaning analysis
- ...energy traffic light for easy identification of the need for action
- ...note on worn energy-relevant components
- ...detailed evaluations of usage-dependent energy losses
- ...detailed evaluation of cooking system utilisation over the last two weeks
- ...detailed evaluation of cleaning patterns

PDF report can be accessed via the "Unit details" menu item

Automatic; regular sending of the PDF report to desired email recipients

^{*}compatible with iCombi Pro and Self Cooking Centre (from 2017)

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Hygiene **Hygiene Management Management Pro** Automatic HACCP data documentation for RATIONAL cooking systems (cooking process, core temperatures and cabinet temperatures) in list form and as a diagram view Export HACCP data in CSV format **Sensors** Cloud service for storing sensor data for 5 years (9999.9872) Analysis of temperature data from sensors Set temperature limits for sensors and receive automatic notification when limits are exceeded Record comments in the event of limit violations for documentation purposes Periodic display of limit value violations for corrective measures Pre-defined and rollable sensor settings with alarm profiles **Checklists and checkpoints** Create digital step-by-step instructions for processes in checklists Assign work instructions, such as videos or instructions, for each process step Initiate corrective action in case of deviations (action checklists) Time-controlled or manual start of checklists Secure checkpoints via QR code or NFC tags Add predefined comments to checklists Pause checklists (e.g. during public holidays and holidays) Integration of Bluetooth thermometers and sensors Push notification in the event of deviations from target conditions at checkpoints Assign checklists to specific users via labels Manage hygiene documents and link them to hygiene areas View temperature curves of temperature checkpoints entered manually or measured with a Bluetooth thermometer Set times within shifts for checklist due dates Centralised creation and roll-out of hygiene areas and checklists

organisation are performed

Additional "product" and "cooking system" attributes can be selected per checkpoint

Customisable navigation within the mobile app per company via attributes

Integration of Sharefolder directories in the mobile application

Multilingual checklists and global areas - each user automatically sees content in their own language

Automatic assignment of checklists to groups and areas by attributes - only checkpoints relevant to the

⁼ included

o = can be ordered optionally for a fee

^{- =} not included

	free	Starter 9999.9891	Basic 9999.9853	Advanced 9999.9717	
Hygiene Management		Hygiene Management Pro			
Evaluation					
Create and manage different areas of an enterprise (e.g. kitchen, incoming goods, sanitary facilities)	-	-	•	•	
Analysis of hygiene data at group or area level, as well as for sensors or cooking systems	-	-	•	•	
Role-based control of access to data and reports	-	-	•	•	
Export hygiene reports in PDF format	-	-	•	•	
Automatic temperature data collection using sensors or insertion thermometers	-	-	•	•	
Customisable dashboard with different widgets (curve diagram, key figures, bar chart, pie chart) (9999.9721)	-	-	0	•	
Template library for dashboards (9999.9732)	-	-	0	•	
Rule Engine					
Linking of causes to actions (e.g. violation of sensor limits starts a checklist) (9999.9723)	-	-	0	•	

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^{- =} not included

Digital Service Manager*

Add customers and customer devices	•	•
Dashboard with KPIs for technical analysis of all connected customer devices	•	•
Error notification via email and in the app (error code, location, serial number, etc.)	•	•
Alarm lists and alarm management	•	•
Download technical data	•	•
Remote access to customer units	•	•
Digital service booklet with mass upload option	•	•
Functions for service partners via app	•	•
Technician administration and role assignment	•	•
Digital Service Report per cooking system (SelfCookingCenter whitefficiency & iCombi Pro) for technicians and customers as PDF included	-	•
recommendations for action/maintenance	-	•
quick overview of maintenance, usage, energy and cleaning analysis	-	•
detailed evaluation of worn components with predictions	-	•
evaluation of cleaning behaviour	-	•
energy traffic light for easy identification of needs for action	-	•
Overview of monthly energy consumption	-	•
Overview of monthly water consumption (iCombiPro)	-	•
Service history with fault history and service booklet	-	•
additional analysis details and cooking system information for technicians	-	•
Database of resource costs depending on individual prices and currency	-	•
Download the Digital Service Report in the Digital Service Manager	-	•
Automatic sending of the Digital Service Report to the desired email recipients	-	•
Solutions by Push (extended error notification via email with information on priority, possible solutions for (remote) repair, descriptions)	-	•

^{*}exclusively for RATIONAL Service Partners and Service Agents
• = included
- = not included

	free	ERP Management Interface 9999.9848	free	Resource Management 9999.9731	free	Starter 9999.9891	Basic 9999.9853	Advanced 9999.9717	Core (free of charge)	Pro
Add-ons	Recipe Management		Asset Manag	: gement Hygiene Management		ment		Digital Service Manager		
Unit Dashboard Library (9999.9734)	-	-	0	-	-	-	-	-	-	-
Role Management: Create user-specific rights (9999.9735)	0	0	0	0	0	0	0	0	-	-
Single Sign On Basic (9999.9736)	0	0	0	0	0	0	0	0	0	0
Single Sign On Advanced (9999.9737)	0	0	0	0	0	0	0	0	0	0
Using customer-specific logos	•	•	•	•	•	•	•	•	•	•
HACCP data export to third-party systems via REST-API or OPC UA cloud interface	•	•	•	•	•	•	•	•	•	•
HMP BI - interface: REST API interface for third-party systems for transferring data on processed checklists and sensor data (9999.9733)	-	-	-	_	-	-	0	0	-	-

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