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RATIONAL

Press Release

Reduce labor costs and increase efficiency by cooking overnight

RATIONAL SelfCooking Center® overnight cooking feature increases productivity in foodservice kitchens

MISSISSAUGA, ON. - **March 5, 2010** -

For foodservice operations large and small, it might seem like there are never enough hours in the day to complete everything on the daily prep list. RATIONAL's overnight cooking feature can reduce the unevenness of the work during the day by conducting some of the longer cooking processes unattended after hours. The SelfCooking Center and its overnight cooking feature enable operators to make the use of their equipment during non-operational hours - leaving the unit available during operational hours to prepare foods that can't be made ahead of time.

Specifically, the overnight cooking feature can be used to prepare a wide variety of meats, typically larger cuts of meat including prime rib, roasts, pork medallions, ribs, turkey breast and roast duck. The feature is easy to use, chefs select the browning and desired doneness of the food and the SelfCooking

Center determines the cooking time. The process keeps the meat tender and juicy without the need for monitoring the cooking process or basting. Meats of different sizes and cuts can be prepared simultaneously to specification.



The Listel Hotel in Vancouver uses the SelfCooking Center for overnight cooking. "The first time I used the overnight roasting process, my entire staff was amazed at the quality and accuracy of the product we achieved and most of all, and how simple it was," said Chris Whittaker, executive chef at The Listel Hotel in Vancouver. "Out of curiosity we weighed the beef after it came out and found we had minimal loss. Needless to say we cook all of our lamb, beef and pork in the SelfCooking Center," said Whittaker.

As Whittaker learned, products prepared using the overnight cooking feature have significantly reduced yield loss compared to conventional cooking equipment. For example, to yield seven pounds of cooked product, a chef would cook eight pounds of meat using the overnight cooking process instead of 10 pounds using conventional cooking equipment. This equates to a product cost savings of 20 percent. In addition to the cost savings, the overnight cooking process also follows all of the HACCP guidelines - ensuring that the operation is running within industry standards.

RATIONAL provides a hands-on experience with the SelfCooking Center® through its TeamCooking Live events. Register for TeamCooking Live at www.rationalcanada.com. The events, which take place on a range of dates at over 50 venues nationwide, are guided by one of the company's culinary consultants.

About the SelfCooking Center®

The SelfCooking Center® has simplified the cooking process to the press of a button, saving time as well as expensive training and retraining due to staff turnover. It detects product-specific requirements, the size of the food to be cooked and load size. Then, the SelfCooking Center® automatically calculates cooking time, temperature and ideal cooking cabinet climate on an individual basis. It continuously monitors and adjusts 3,600 times per hour to achieve the desired result. The SelfCooking Center® also requires 28 percent less space in the kitchen but cooks up to 15 percent faster than conventional combi-steamers. It is available in six different sizes, and in gas or electric configurations.

About RATIONAL

RATIONAL is the world market and technology leader for the thermal preparation of food in professional kitchens. Founded and based in Germany since 1973, RATIONAL is committed to the principle of sustainability, expressed in its policies on environmental protection, leadership and social responsibility. Numerous awards such as "Best Factory," "Product of the Year," "Manufacturer of the Year" and "Global Excellence in Operations" attest to RATIONAL's high standards and recognition in the industry. www.rationalcanada.com.

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