



Invitation

# Experience the Unexpected.

Join us at a RATIONAL  
CookingLive event.



# RATIONAL CookingLive.

## Come Cook with Us!

Attend a free RATIONAL CookingLive event.  
Discover how the SelfCookingCenter® combi-steamer improves day-to-day kitchen operations.

The SelfCookingCenter® offers the most beneficial and cost effective cooking solution for commercial kitchens today. Discover how leading chefs are cooking more with less equipment, labor and stress.

Participants will learn how the SelfCookingCenter®:

- > Achieves consistently excellent results
- > Cooks different food items at the same time
- > Minimizes food cost by increasing yields
- > Reduces labor time and cost
- > Saves kitchen space, resources and energy

You'll also sample great-tasting food prepared for you by a RATIONAL chef.

Join us!

“We strive for precision in our cooking, in our kitchens and in our restaurants, and RATIONAL has become one of those fundamental pieces of equipment that we rely on.”

Thomas Keller, Chef and Proprietor  
The French Laundry

Up to

**95%\*** less fat.

**70%\*** less energy.

**50%\*** faster cooking.

**20%\*** less shrinkage.

\* Compared to a traditional kitchen without a combi-steamer.



## The SelfCookingCenter®

Highest productivity  
on smallest footprint.

The SelfCookingCenter® can steam, blanch, poach, bake, roast, sear, fry, grill, smoke, sous-vide, overnight cook & hold, and much more, all in a single self-cleaning piece of equipment. It also offers a unique Finishing® system that makes event catering less labor intensive and stressful.

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