



Rational  
White Efficiency



## Fergus Stapleton comments / reviews

Fergus is a chartered designer who has run his own design practice for 25 years. Good design is one of the most profitable investments any business can make. Call us to make this a reality for your projects.

With ongoing technical advances and ever changing environments I am always exploring the latest in design styles and food service equipment within the Hospitality Industry.

Recently I went to the launch of the new 'Rational Self Cooking Centre (White Efficiency)' and thought it worth bringing to your attention.

Rational Self Cooking Centre is marketed as the piece of kit to change kitchens forever whilst this may be an overstatement I do believe that on a number of levels it does offer something quite interesting.

Well, I have seen it in the flesh and did it live up to expectations? I would say 'on the whole, yes'. Its ability to cook various items at once was demonstrated with burgers, steak and pork loin all being cooked in the same oven, with each shelf being controlled separately. There did not appear to be transference of flavours. The control panel was easy to use and comprehensive. There is a question mark over its quality and flexibility with fried foods but this may be overcome by using ingredients that have been part pre-fried. It will have its detractors but for bulk cooking in commercial environments it certainly has a place.

- The combination ovens already used by many are a great piece of kit allowing fast and efficient bulk cooking. However the new 'White Efficiency' model offers the following advantages:
- It promises, with its ability to bake, roast, grill, steam, blanch, poach etc, to combine many conventional pieces of kit into one. This has a significant impact on financial investment in terms of equipment costs and on space requirements within the kitchen which has an impact on the ongoing property-related operating costs.
- It boasts the ability to cook many different items of food (mixed loads) at one time. This potentially has the benefit of reducing power usage and saving on energy costs.
- The comprehensive control panel allows precision control of the cooking process and the guarantee of consistency that comes with this.
- It would appear to have good environmental credentials with the reduced 'oven on times' and also the advertised 40% reduction in care and cleaning costs.