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Rossini's Restaurant
Chatham, Ontario



R E S T A U R A N T



ROSSINI'S RESTAURANT

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Rossini's is one of Chatham's oldest restaurants. Founded in 1948 by Carlo and Amalia Rossini, the restaurant with its beautiful center-piece fireplace is designed to have the warmth and ambience of an Italian family home. Time has gone by and Rossini's has grown from the original 30 seats to 150 seats. Today the restaurant is one of the best places for fine dining for the more than 120,000 inhabitants of the greater Chatham area. Chef Ed Prelaz, who purchased Rossini's with his family in 2003, proudly explains: "We even have guests coming once or twice a year from the US and Toronto." Knowing that Toronto is more than a three hour drive away, the guest book at Rossini's shows that a first impression and top quality reaches a long way.

When Ed Prelaz took over Rossini's he had a clear vision not to just maintain the high level of food quality, but to expand the menu. "When I made up my plans to triple the items on the menu, I immediately became aware that I had to change the way we work in the kitchen", Ed continues. Compared to many other chefs in North America, Ed has a big advantage. Being trained at a culinary school in Turino, Italy, he knows already the advantages of combi-cooking. Since he decided he would



run his own restaurant, Ed knew that he would definitely invest in a combi steamer. Ed Prelaz explains: "I've visited the Hostex show in Toronto and the NRA show in Chicago and the more I compared the different brands, the more I realized that my favourite was the RATIONAL SelfCooking Center®." Finally, Ed decided to visit a RATIONAL TeamCooking Live seminar at Williams Food Equipment, a RATIONAL dealer in Windsor, Ontario. "The interactive demonstration blew away my last reservations, I got answers to all remaining questions and was 100% confident and decided to order the SelfCooking Center® 62 from Williams Equipment", Prelaz adds.

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The RATIONAL SelfCooking Center® was installed right before the Christmas season and after the first few weeks of working with the new technology Rossini's kitchen crew is able to talk about their first experiences. “Some of my chefs have been with Rossini's for more than 15 years, and were very sceptical in the beginning,” explains Prelaz. “They haven't had any combi-steamer experience before. Whatever I told them about the RATIONAL seemed to be rather unbelievable.” Nevertheless it took only a very short time and all of them became RATIONAL SelfCooking Center® lovers. The first “BIG POINT” the RATIONAL made was the CleanJet® automatic cleaning feature. Prelaz explains: “The first feature everybody fell in love with, was the CleanJet® self cleaning system. After 200 covers served, just insert the cleaner tabs, relax and watch the RATIONAL clean itself! It beats the heck out of wasting time scrubbing a dirty oven. There is nothing more motivating on a late Saturday night!”

The main reason for investing in RATIONAL was of course ‘cooking’ and not ‘cleaning’, but here also the SelfCooking Center® meets and even exceeds Ed's expectations. To offer more tasty and healthier food, Ed wanted to use the SelfCooking Center® to get away completely from the fryer. Products like breaded eggplant or breaded veal are now completely cooked in the RATIONAL and the results are just stunning:



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“The breaded veal is like night and day from before, I get a much bigger portion from the same raw weight and I can cut it with the fork”, Prelaz explains. Since using the SelfCooking Center® patented CombiFry® function Rossini’s saves 95% on fat and cooking oil. Ed continues: “This is not only a cost issue, it also makes your life so much easier when you don’t have to clean the fryer and you don’t have to worry about any handling and disposal of the fat.”

Even better, the effect of ‘bigger portions’ not only shows for frying products. With prime rib and lamb racks, Ed Prelaz has gained a similar experience: “With overnight roasting we are now getting two more slices from our prime rib and the quality is exceptional. My customers have nothing but great comments.” The lamb racks are definitely bigger and juicier than before. Ed continues: “The customer’s perception is that I have a bigger product offering at the same price. Knowing that it’s a word of mouth business this will bring in more sales for sure.”

But the Rossini’s team is not only doing normal à la carte dining, private parties are another important part of the business. Even when you work with up to 20 people in kitchen and service those parties always caused delays for the normal guests. Since the RATIONAL SelfCooking Center®



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has been installed, things have changed. Chef Prelaz explains why: “The Finishing® à la carte function of the SelfCooking Center® takes all the pressure off the line. We can now produce everything in advance for special parties and without any stress, we have perfectly decorated plates and the rest of the tables don’t have to wait while we serve the party.”

The RATIONAL SelfCooking Center® hasn’t been running for even three months but for Rossini’s owner Ed Prelaz it’s absolutely clear the investment started to pay for itself from the very first day. “With this new dimension of quality for à la Carte and private parties”, Ed Prelaz comes to a final conclusion for his RATIONAL SelfCooking Center®, “I am bringing in higher profile customers and selling at a higher guest check value”.



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