



Beatrix and Beatrix Market

Restaurant and Market – Chicago, IL



"The RATIONAL SelfCookingCenter® combi oven is the best cooking equipment I've ever worked with, and ever will."

John Chiakulas, Chef Partner



Healthy Meets Delicious

Beatrix and Beatrix Market

- > Owned and operated under the Lettuce Entertain You Enterprises, Inc. restaurant group
- > Three Beatrix restaurants in the River North, Streeterville and Fulton Market neighborhoods
- > Four Beatrix Markets with food to go
- > First Beatrix restaurant opened in July 2013 in the River North neighborhood
- > 1,000+ meals served daily

Amid the hustle and bustle of Chicago's neighborhoods, you can enjoy a freshly brewed coffee and a healthy, flavorful meal at a Beatrix® restaurant. Alternatively, select some delicious food to go from one of the local Beatrix Markets®. Incorporating ingredients from local vendors, both concepts feature modern, health-conscious options within their seasonal menus.

John Chiakulas, Chef Partner of Lettuce Entertain You® Restaurants, is one of the original chefs at Beatrix who has used combi technology to execute each venue's menu. "We are able to offer vegetarian, vegan as well as gluten-free options because the RATIONAL combi ovens are so multifunctional, allowing us to cook virtually anything," Chiakulas said.

Open for breakfast, brunch, lunch and dinner, guests enjoy a variety of innovative and creative dishes that include chicken, pot roast, tuna and salmon expertly prepared in the RATIONAL SelfCookingCenter® combi.



“We use our RATIONAL combi ovens all day long. It's so versatile; we use it for just about every recipe.”

John Chiakulas, Chef Partner

The RATIONAL Solution

From the beginning, Beatrix and Beatrix Market used RATIONAL combi ovens. "Years ago, if we didn't have a RATIONAL in other restaurants, we used convection ovens and steamers, which seem like such outdated pieces of equipment. Nowadays, we only work with RATIONAL," Chiakulas said. The chefs at Beatrix use RATIONAL combi ovens for about 95 percent of the cooking, and for many activities that traditionally don't occur in an oven.

Starting in the early morning, pastry chefs use the RATIONAL SelfCookingCenter® to prepare fresh baked goods, cookies and muffins; then prep cooks use it all day for everything from steaming vegetables and grilling chicken to re-therming homemade soup. The group dining team uses the RATIONAL Finishing® process to heat racks of pre-plated meals without loss of quality.

By making full use of intelligent cooking processes, their RATIONAL ovens are versatile, reliable workhorses. "It's very user-friendly and lets you create a fantastic product," Chiakulas added.

Equipment

- > 12x SelfCookingCenter® 62
- > 2x SelfCookingCenter® 202



Benefits

- > iCookingControl:
The intelligent probe accurately identifies the lowest internal temperature, ensuring perfect results every time.
- > Efficient CareControl:
The self-cleaning function is easy to use, effective and saves time and labor. In addition, the integrated, retracting hand shower makes it easy to clean splatters between deep cleanings.
- > Combi-Duo configuration:
Two cooking cabinets let the chefs use different cooking applications, and saves on space.
- > Finishing®:
Takes the stress out of group dining by enabling early preparation without loss of food quality or safety concerns.

Versatile and powerful

Approximately 95% of dishes are prepared using RATIONAL equipment.

- Foods prepared with RATIONAL equipment:
- > Roasted red peppers
 - > Steamed asparagus and snap peas
 - > Hard-boiled eggs
 - > Grilled chicken
 - > Crispy roasted chicken
 - > Re-thermed food and soups
 - > Pastries, muffins, cookies and baked goods

Applications:

- > À la carte dining, grab-and-go meals, group dining and special events



“The SelfCookingCenter® allows us to do more work and to do our job better, with fewer mistakes.”

John Chiakulas, Chef Partner

Seeing is believing! Come cook with us. Experience the high-performance SelfCookingCenter® for yourself and visit one of our free RATIONAL CookingLive events at a location near you.

Reserve your spot today at rationalusa.com or call us toll free at 888-320-7274. We look forward to seeing you at our next event!



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- > Fulton Market

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- > Fulton Market
- > Loop
- > DePaul Loop