

Thomas Keller Restaurants

Yountville, CA



**"It's one of those pieces of equipment I now cannot work
without in the kitchen."**

Thomas Keller, Chef/Proprietor



Precision, Consistency, Excellence

Thomas Keller Restaurants

- > The French Laundry, Yountville
- > Per Se, New York
- > Bouchon Bistro, Yountville and Las Vegas
- > Bouchon Bakery, Yountville, New York, Las Vegas
- > Ad Hoc, Yountville
- > The Surf Club Restaurant, Surfside

Thomas Keller, Chef/Proprietor of The French Laundry in the Napa Valley, is among the most acclaimed chefs in the world and the only American-born chef to hold multiple three-star ratings from the Michelin Guide. Renowned for his impeccable culinary skills, exquisite ingredients and exacting standards, he relies on fundamental kitchen equipment that allows the use of a variety of skills and cooking techniques.

With hospitality at the forefront, Chef Keller's restaurants strive to deliver a memorable dining experience. The chefs at each restaurant pay special attention to even the smallest detail, so that every guest leaves happy. "That's what cooking is all about," stated Chef Keller.

“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/Proprietor



The RATIONAL Solution

RATIONAL was the first combi oven Chef Keller used in the 90s, and it has featured prominently in his kitchens ever since. Combi technology and the dynamic cooking range it provides has been instrumental in his cooking techniques. "The RATIONAL SelfCookingCenter® has given us the ability to be dynamic with our dishes and develop a menu that is continually evolving," Chef Keller said.

RATIONAL ovens play a role at Chef Keller's restaurants and bakeries. The prep and pastry kitchens use them throughout the day, while chefs also rely on them for à la minute preparation. The French Laundry kitchen recently underwent a complete renovation, and RATIONAL remains a cornerstone. "RATIONAL is a part of our brigade on the line."

Benefits

- > iCookingControl:
Intelligent cooking processes ensure that there is no need for monitoring.
- > Efficient CareControl:
Automatically cleans and descales, even overnight if desired.
- > Overnight cooking:
Allows the chefs to cook 24 hours a day, which creates workflow efficiencies.
- > HACCP documentation:
Able to download HACCP data in order to ensure food safety.
- > Combi-Duo configuration:
Two cooking cabinets let the chefs use different cooking applications, and saves on space.
- > Certified service partner network:
Provides best in class service locally around the clock.

Equipment

- > 2× SelfCookingCenter® XS
- > 11× SelfCookingCenter® 61
- > 5× SelfCookingCenter® 62
- > 7× SelfCookingCenter® 101
- > 1× SelfCookingCenter® 102
- > 2× CombiMaster® Plus 62
- > And more to come...



Preferred by one of the world's most acclaimed Chefs

Approximately 75% of dishes are prepared using RATIONAL equipment.

Foods prepared with RATIONAL equipment:

- > Sous vide seafood and vegetables
- > Braised meats
- > Leg of lamb and roasted chicken
- > Pain au chocolat, tarts, pastries and cookies

Applications:

- > Fine dining, family-style dining, bistro, bakery and special events



“The RATIONAL combi oven has allowed us to be more consistent and more precise, and therefore deliver to the guests a better experience – and at the end of the day, that’s what it’s all about.”

Thomas Keller, Chef/Proprietor

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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