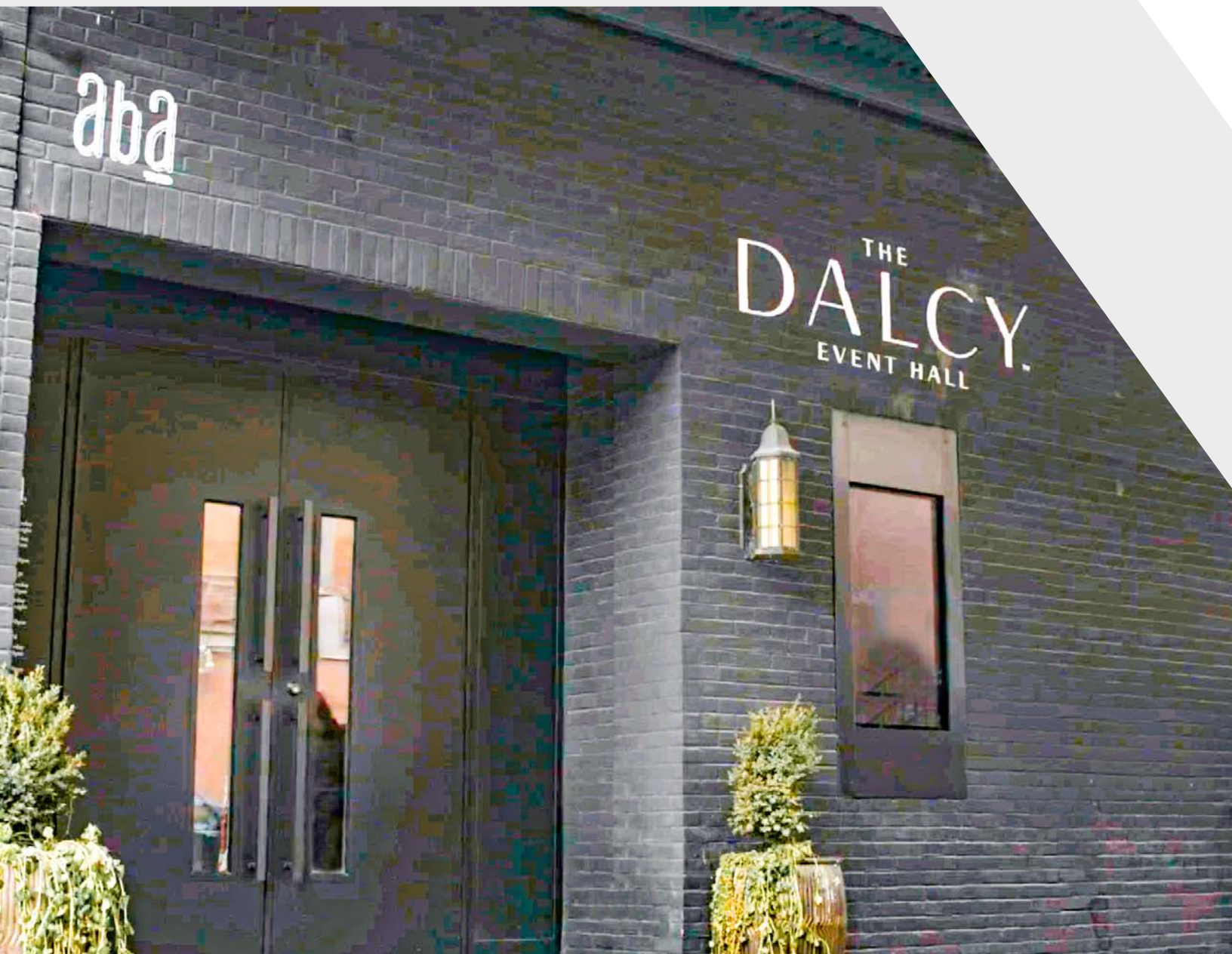


Aba and The Dalcy.

Chicago's premier restaurant
and event hall.



Influences from the Mediterranean.

“RATIONAL SelfCookingCenter® combi ovens have changed the way we approach food production in our restaurant.”

CJ Jacobson, Chef Partner, Aba and The Dalcy

In a landmark building in Chicago's historic Fulton Market District, you'll find the popular restaurant, Aba, and its adjoining event hall, The Dalcy. Aba (its name means 'father' in Hebrew) incorporates a light, fresh style of Mediterranean cooking. Its outstanding cuisine and beautiful decor earned Aba "Best New Restaurant" status from the Chicago Tribune's Readers' Choice Dining Awards. The success also spawned an Aba in Austin, Texas. The Dalcy's 6,000 square foot interior and huge shared rooftop patio provides a striking backdrop for receptions and events.

Chef Partner CJ Jacobson oversees the high-volume kitchen, which serves up to 1,000 people on a busy night. His journey here is interesting, having started as a pro volleyball player in Belgium, Holland and Israel where he experienced new foods and the joy and community that good food cultivates. After culinary school, he made multiple appearances on the show "Top Chef" before coming to Chicago to run Aba and Mediterranean small plates eatery Ēma (Hebrew for 'mother'), also a part of the successful Lettuce Entertain You Enterprises, Inc. hospitality company.



Industry:
Full-service restaurant and private event hall

Core business:
Casual dining and banqueting

Location:
Chicago, IL



Rustic and elegant.



Jacobson relies heavily on his RATIONAL. "It saves time and allows us, especially with multiple units, to have many different preparations going on at once. Plus, the RATIONAL is instrumental to almost every event that we execute at The Dalcy."

"We can be light steaming, dry roasting, braising, dehydrating; it's changed the way we prep food entirely."

It also provides a degree of precision that allows Jacobson to create new things.

"I have control over a lot of variables like humidity and fan speed that allows me to create and slightly change recipes, and think of new recipes. I'm a chef that loves to create and try new things, and the RATIONAL provides me a whole new platform to do so."

"It's made my mind think and made my recipe designs change quite a bit. I know now that I have to consider a lot more factors, and they do in fact affect the food greatly," he said.

The challenge:

- > Creating efficiencies within a high volume kitchen that is preparing dishes for both the restaurant and event hall.

The solution:

- > 2 × SelfCookingCenter® 62
- > 2 × SelfCookingCenter® 202

Customer benefit:

- > Finishing® process generates consistently excellent results with no loss of quality, especially when it comes to banquets.
- > iCookingControl: Prepares food exactly the way you want it, every time, by detecting product status, size and load quantity.
- > HiDensityControl: Adapts the energy level precisely to the food requirements and evenly and efficiently distributes heat.
- > iLevelControl: Intelligent mixed loading lets you prepare different foods at the same time.
- > Efficient CareControl: Automatic cleaning and descaling leaves the unit shiny clean inside.



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