

Beatrix Oak Brook.

Exceptional results with the versatile VarioCookingCenter®.



Delicious food with a healthy twist.

“We don’t have to check the temperature or set a timer or make sure the pilot didn’t go out or someone changed the temperature ... the RATIONAL VarioCookingCenter® is just a smart piece of equipment.”

John Chiakulas, Corporate Executive Chef Partner, Lettuce Entertain You Enterprises



Since opening in March 2019, Beatrix Oak Brook has used the RATIONAL VarioCookingCenter® to prepare its distinctive brand of healthy-meets-delicious fare. Beatrix is a full-service restaurant, coffee house, and meeting place with four Chicago area locations, but only the Oak Brook location has a RATIONAL VarioCookingCenter®. Its 100 employees serve several hundred meals daily – more on weekends – for breakfast, lunch, dinner and brunch.

“Beatrix offers great tasting food, but with a healthy twist,” said John Chiakulas, corporate executive chef partner of Lettuce Entertain You Enterprises restaurant group. “We offer a lot of vegetarian and special dietary needs options; we try to take care of everyone and have a little bit of something for everyone.” Celebrated for its coffee and pastry bar with fresh baked goods, Beatrix’s seasonal menus include skirt steak, burgers, salads, short ribs, and homemade soups and sauces.

Chiakulas, who has worked with Lettuce Entertain You Enterprises for 38 years and used RATIONAL combi ovens since the 1990s, was delighted to see that the Beatrix recipes could be consistently and easily replicated in the VarioCookingCenter®.

“Transferring the recipes did not take long at all,” he said. “It was simple; the transition was seamless. With recipes that needed to be adjusted, the VarioCookingCenter® was able to fine-tune those recipes a bit, with excellent results.”



Industry:
Full-service restaurant

Core business:
Casual dining

Location:
Oak Brook, IL



Perfect results in record time.

“The RATIONAL VarioCookingCenter® is fantastic; it's so user-friendly and easy for our staff to use, no matter what language they speak,” Chiakulas said. It cuts traditional cooking time nearly in half when it comes to braised dishes, allowing completion of two to three recipes per employee shift, whether it's pot roast or short ribs.

The three other Beatrix locations continue to braise meats the way they always have: searing in a hot skillet, then transferring to a deeper pan to cook in liquid in a low, slow oven for three hours. It can take half a cook's shift to complete one recipe, he said.

“We can get more work out of one prep cook based on having a VarioCookingCenter®,” Chiakulas said. “We can prepare a greater range of products, and get more done, than the other three Beatrix restaurants, based on that one piece of equipment.”

“The intelligent cooking processes tells us what to do and is very intuitive; the machine takes away a lot of the guesswork,” he added.

He estimates the VarioCookingCenter® saves at least an hour of labor a day in cooking and cleaning – savings that add up over the course of a month or a year.



The challenge:

- > Making the most efficient use of space and time while maintaining exceptional consistency and quality.

The solution:

- > 1 x VarioCookingCenter® 211+

Customer benefit:

- > VarioCookingControl® achieves perfect cooking and browning every time, with no monitoring required.
- > VarioBoost® delivers fast, sophisticated heating power, so your pan is searing hot in 2.5 minutes.
- > Pressure cooking provides perfect cooking results even under pressure.



The latest generation, iVario®, is now available in the US market.

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