

Cooper's Seafood House.

A Scranton landmark serving exceptional seafood for 70 years.



A unique dining destination.

“We get so many compliments now on our food thanks to the RATIONAL SelfCookingCenter® combi oven.”

Paul Cooper, Co-Owner/Operator,
Cooper's Seafood House

Owned and operated by the Cooper family since 1948, Cooper's Seafood House is a Scranton landmark with its nautical exterior and an interior filled with eclectic decor and memorabilia. The TV show “The Office” filmed several episodes here, and the restaurant has become a destination for fans. The result is a one-of-a-kind dining experience with over 1,000 meals served daily at peak times. People line up to dine on Maryland crab bisque, Rhode Island hard shell clams, Chilean sea bass, scallops, king crab, swordfish, halibut, and dozens of other menu options.

Prior to 2018, Cooper's Seafood House cooked using convection ovens and steam tables. Second-generation Co-Owner/Operator Paul Cooper remembers what it was like: “We were busy, constantly opening the oven door, the temperature was going down ...” He knew it was time to update his kitchen equipment and began to research options.

He chose RATIONAL combi ovens after seeing a CookingLive demo, then seeing them in use at Frank's Place, a restaurant 20 miles up the road. “I couldn't see how a RATIONAL would work in this kitchen. But that was key, seeing it in action, how it worked. Everything was timed. That clinched it for us.”

He was delighted to discover how well RATIONAL SelfCookingCenter® combi ovens perform in a busy à la carte operation.



Industry:
Full-service restaurant

Core business:
Casual dining

Location:
Scranton, PA



“The food quality is amazing.”

Cooper's Seafood House installed its first RATIONAL SelfCookingCenter® combi ovens in fall 2018 and Paul Cooper began receiving compliments from customers immediately.

“Combi oven technology has changed the quality of our food,” he said. “The combination of the steam and the dry heat ... we were just blown away.”

Cooking time has decreased across the board. Heating soup used to take two hours in a steam table insert; now it takes one hour in the RATIONAL. Lobster tails that used to take 12 minutes are ready in six. “We could never do the amount of business we’re doing now using the old system,” he said.

Eighteen months after installation, the restaurant has reduced water consumption by 750,000 gallons, a savings of \$14,000. Gas and electricity consumption have also gone down, as have labor costs.

Cooper credits the RATIONAL. “They are really just terrific pieces of equipment,” he said. “Without them, we could not operate our business.”



The challenge:

- > Keeping up with the demands of an à la carte kitchen serving more than 1,000 dinners on a busy day, while elevating food quality.

The solution:

- > 3 × SelfCookingCenter® 62
- > 2 × SelfCookingCenter® 101

Customer benefit:

- > Quality: delicate seafood flavors, perfectly prepared.
- > Efficiency: food is cooked faster, using less manpower, water and fossil fuel.
- > Overnight cooking: roasts, turkey and corned beef cook slowly overnight and held until you arrive in the morning.



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