

## Swissôtel Chicago.

VarioCookingCenter® infuses hotel cuisine with fresh vitality.



# Speed and versatility in the kitchen.

“The RATIONAL VarioCookingCenter®  
does it all for you.”

Dan McGee, Executive Chef and Director  
of Food and Beverage, Swissôtel Chicago



Swissôtel Hotels & Resorts properties provide guests with a luxurious escape that's infused with the freshness and vitality of Alpine energy, a philosophy that carries over into its kitchens and culinary programs. Swissôtel Chicago, the only Swissôtel in the United States, imbues its cuisine with this approach, serving lighter, flavorsome, nutritious fare throughout the day at its banquets and events, restaurant and bar, and in-room dining.

With sweeping views of the Chicago skyline and Lake Michigan, Swissôtel Chicago has 661 guest rooms and 22 meetings rooms with 65,000 total square feet of meeting and event space. The hotel celebrates its 30th anniversary in 2020, and easily serves 1,500 to 2,000 guest meals on peak days.

Dan McGee is the executive chef and director of food and beverage for Swissôtel Chicago, and he designed his menus to reflect the brand's Swiss hospitality and sense of well-being. “We find creative ways to serve really exceptional food that's healthful,” he said. And to prepare it, he relies on the RATIONAL VarioCookingCenter®.

Since 2019, McGee and his kitchen team have used the VarioCookingCenter® to boil, steam, sauté, bake and sear, in record time, even while maintaining energy efficiency. It replaces multiple conventional appliances like the tilt skillet, boiler, range and fryer, and whether it's pasta for banquet pasta bars or braised short ribs that cook overnight, the VarioCookingCenter® delivers consistently outstanding results, with built-in cooking intelligence, accelerated heating, and non-stick surfaces for fast and easy cleaning.



**Industry:**  
Hospitality

**Core business:**  
Full-service hotel

**Location:**  
Chicago, IL



# Greater speed, greater flexibility.

“The main thing about the VarioCookingCenter® is how quickly it does everything – you can prepare food faster, wash it out easily, and two minutes later it’s turned around and ready to cook something else,” McGee said. “I can use it for many things, quickly.”

“The VarioCookingCenter® saves a lot of time for the staff, and it is safer and easier to use than other equipment,” he continued. “No more pulling pots of pasta out of boiling water, and it seals itself when pressure cooking, so you don’t have to worry about it overnight.”

“It saves me labor, because less steps are involved in cooking, so I save on payroll. I don’t know if I could work in another kitchen that didn’t have a RATIONAL VarioCookingCenter®. It takes a lot of the stress out of your daily work because the equipment does everything for you.”

When he requires assistance, McGee turns to RATIONAL service to provide after-sales support. “The service has been perfect,” he said. “If I email someone at RATIONAL, they are right on it.”

“We will always have a RATIONAL VarioCookingCenter® in our kitchen,” he concluded.



## The challenge:

- > Preparing exceptional cuisine quickly for hotel guests, banquets and events.

## The solution:

- > 1 x VarioCookingCenter® 211+

## Customer benefit:

- > VarioCookingControl® built-in cooking intelligence eliminates time-consuming tasks like setting, checking and adjusting the temperature.
- > VarioBoost® heating system brings water to a boil in record time and continues boiling even when cold food is loaded.
- > AutoLift lets you cook up to 300 portions of pasta perfectly al dente in 30 minutes, monitoring and draining the food at precisely the right time.
- > Pressure cooking reduces cooking times for your casseroles, braised dishes, soups, stocks and stews.



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

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