



Le Bernardin.

Technology elevates tradition.



Great food requires great control.

Exquisite banquets for up to 200 guests, prepared à la minute within a 10-minute window? RATIONAL makes it possible at Le Bernardin in New York City, the venerable French restaurant that has served discerning diners for over three decades.

Decorated chef and co-owner Eric Ripert has overseen the kitchen at Le Bernardin since 1994. When he was just 29, the restaurant earned a coveted four-star rating from the New York Times. Twenty years later, Le Bernardin received another New York Times four-star rating, becoming the only restaurant to achieve this status for two decades without dropping a star.

Le Bernardin Privé is the newest addition to Le Bernardin's private dining options, located across the Galleria just steps from the restaurant in Midtown Manhattan. Sophisticated and vibrant, the space hosts a variety of private events, and the dynamic design, accented with contemporary art, reflects the signature style of Le Bernardin.

In early 2022, Chef Ripert oversaw installation of two new RATIONAL iCombi Pros in the Privé banquet kitchen.

Anchored in French cuisine with an emphasis on seafood, the menu incorporates a vibrant blend of international ingredients and cooking techniques – a symphony of global flavors that reflects New York City itself. And while Chef Ripert and Le Bernardin have earned an impeccable reputation for cooking in a manner that honors traditional techniques and structure in the kitchen, they also welcome the role of technology in kitchen operations.

His team isn't one to grow accustomed to doing things a certain way. Chef Ripert and his team continually embrace new technologies to allow them to become more efficient, more precise, more sustainable, and less stressed in the kitchen.

"From when I started my career to when I started at Le Bernardin, to today, we have seen technology changing the life of the kitchen, the energy of the kitchen," he says. "It is slowly but surely changing the dynamic of our kitchens for the better."

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Chef Eric Ripert



Industry:

Full-service restaurant and private event space

Core business:

Fine dining

Location:

New York, NY, USA



Flawless precision for peak consistency.

Le Bernardin Privé echoes the understated elegance of the midtown restaurant's dining room, and Chef Ripert works to ensure that each guest receives a three-star Michelin dining experience. Everything is prepared à la minute within a 10-minute window; nothing is cooked in advance or reheated.

Entrees might include crispy back bass with wood ear mushrooms and water chestnuts; duck breast with fresh snow peas and sour cherry sauce; and for dessert, a milk chocolate pot de crème with caramel foam, maple syrup and sea salt.

At Le Bernardin, consistency is paramount, especially in banquets, and with RATIONAL powering the kitchen, events require fewer kitchen staff due to the more controlled environment.

"It takes a lot of effort to be able to create the experience for clients, taking high risks because it's all handmade; there are a lot of movements and moving parts," Chef Ripert says. "RATIONAL eliminates a lot of those elements and makes it extremely precise, so the cooks are much more relaxed. It enables an environment with fewer employees, who depend on technology more, giving them a precision that we will never have just by looking at what we are doing, even with years of experience."

"Consistency is very important, as we mentioned before," he says. "The technology of RATIONAL is helping us do all those dishes that were stressful and risky."

"Today it is basically zero risk, and in terms of stress, it is a walk in the park. You put everything in the oven, you program it, it comes out, you put it on a plate, it goes out to the clients, it's perfectly cooked, and that's it. Done!"



The challenge:

- › Elevate consistency and minimize risk as banquets are prepared à la minute

The solution:

- › 2x iCombi Pro 6-full size

Customer benefit:

- › iDensityControl: intelligent climate management for optimal cooking.
- › ConnectedCooking: digital kitchen management app.
- › iCookingSuite: intelligent cooking that learns from you.
- › iCareSystem: automatic cleaning leaves the unit perfectly clean.



Chef Eric Ripert preps his food before it goes into the iCombi Pro.



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