

## Frank's Place.

Classic mom-and-pop tavern becomes a popular restaurant and bar.



# Consistent and space-efficient.

“The RATIONAL SelfCookingCenter® combi oven is bulletproof and consistent, and it frees up time.”

Frank Cerminaro, Owner, Frank's Place



When you tell someone who's been in the restaurant business 25 years he has to change the way he cooks, he gets a little nervous. But in 2015, Frank's Place owner Frank Cerminaro knew he had to make the change from convection ovens to combi oven technology so his family restaurant could keep up with customer demand.

Cerminaro and his brother grew up living above Frank's Place; his parents, Frank and Joann Cerminaro, opened the restaurant in 1968, cooking mostly his mother's family recipes which are still used today. After two expansions that increased the number of seats from 28 to 250, he needed to maximize productivity and make the most efficient use of limited kitchen space.

“When I first saw RATIONAL at a show, I was impressed, but I thought it was a little out of my price range,” Cerminaro said. “Now I'm on my fourth RATIONAL.”

Cerminaro trains his chefs and line cooks to use the RATIONAL SelfCookingCenter®, most of whom haven't worked with a combi oven before. As they grow familiar with its operation, they get nothing but rave reviews from guests saying the food is the best they've ever had.

“We could not have grown without RATIONAL,” Cerminaro remarked. “We would have needed a 20-burner stove, and the footprint and the manpower just would not have been possible.”

Frank Cerminaro, second from the right, stands with the Frank's Place chefs.



**Industry:**  
Full-service restaurant

**Core business:**  
Casual dining

**Location:**  
Simpson, PA



# Intuitive, versatile, consistent.

Frank's Place puts its RATIONAL SelfCookingCenter® ovens to the test, using them to bake, smoke, sauté and retherm items from its extensive menu. The Finishing® process enables the team to perfectly prepare a wide variety of foods within a short time without stress or a hectic rush. This is especially helpful when catering events.

Overnight, the staff uses the RATIONAL to roast incredibly juicy and flavorful turkey, beef short ribs, top round or brisket, maximizing usage and making customer favorites.

Combi technology is different, but Cerminaro finds the learning curve straightforward. He recalls a day when one of his line cooks took another job and didn't come in to work. Down a man, he beckoned to one of the dishwashers to help out on the line, a young man with no culinary experience. An hour later, this young man was creating perfectly prepared entrées using à la carte iLevelControl settings.

A few days later on Mother's Day, this same dishwasher-turned-cook was a driving force in the kitchen as he and the RATIONAL helped prepare meals for 1,000 guests.



## The challenge:

- > Maximize performance, productivity and consistency while making efficient use of limited kitchen space.

## The solution:

- > 1× SelfCookingCenter® 61
- > 3× SelfCookingCenter® 62
- > 1× SelfCookingCenter® 102

## Customer benefit:

- > The iLevelControl and Finishing® processes allow for fast, consistently excellent preparation of a wide range of menu items.
- > The SelfCookingCenter® enables high production and consistent quality in a small space.
- > RATIONAL ovens at Frank's Place generate efficiencies that eliminate the need for additional labor cost.



The owners of Frank's Place from left to right: Joann, Chris, Kelly and Frank "Turk" Cerminaro.



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