"With the new RATIONAL unit we have made a great leap forward on the à la carte side. We are able to serve up to 150 meals in just 15 minutes, using the same number of staff. The quality is excellent and the food is always hot when it reaches the guest. We have received so much positive feedback from our guests."

Harald Keßler, owner, Gasthaus zum Luitpold,
Fuchstal/Leeder, Germany
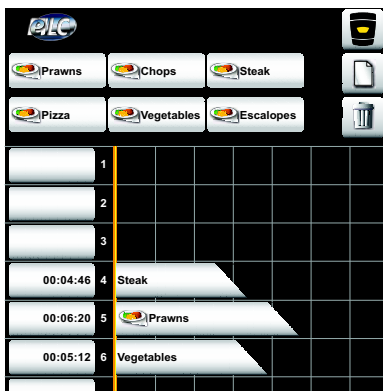
Efficient production.
Flexible service.

In preproduction, on the à la carte side or when setting out breakfast or lunchtime buffets, the chef has to be able to prepare a variety of dishes quickly and flexibly. But he also has to make sure that quality does not drop in the chaos of daily business and thus leave a negative impression on the guest's taste buds.

You can use the racks of a unique SelfCookingCenter® whitefficiency® for an incredible range of cooking processes. You can do this more efficiently than with all the different cooking appliances, such as boilers, ovens, tilting pans, pots and pans, frying and grill plates which normally have to be kept at the right temperature. They are so simple to use. You insert *all the different food at the same time* rather than in succession. For example, you can cook steaks, grilled vegetables, pizza and pan-fried fish or even steamed dishes such as vegetables and fish in a single load, with no taste transfer whatsoever. Efficient LevelControl® ensures that you have complete control over the cooking sequences for every type of food. Each rack level is individually monitored. Efficient LevelControl® automatically signals as soon as each food is ready. Efficient LevelControl® corrects the cooking time according to the amount of food and how often, and for how long, the door is opened, ensuring that everything is cooked to perfection – every time. Under control – consistently.

Varied mixed loads; ELC® knows how.

> Displays which foods can be cooked together
> Intelligent adjustment of the cooking time to the load size, and the number of times the door is opened, and for how long
> Consistently high quality
> Less stress and chaos
> Replaces numerous special appliances
> Saves energy compared to individual appliances
> Production time cut by 30 %

whitefficiency®

PLC

| Prawns | Chops | Steak |
| Pizza | Vegetables | Escalopes |

	1	
	2	
	3	
00:04:46	4	Steak
00:06:20	5	Prawns
00:05:12	6	Vegetables

19.23 2 × rump steak
With potato wedges and borlotti beans, one medium rare, one well done for table 7, and with an extra portion of herb butter, please.

19.28 5 × fish
For table three: Two pike-perch on a bed of spinach, one tuna steak with baked potato, two pan-fried fish medley, one without eel

19.37 grilled prawns
For table 2 (regular customer, please be generous).

19.39 4 × pizza
Calzone, prosciutto, Grimaldi and one with sardines, olives, onions, capers and artichokes.

19.42 2 × caramelised fruit parfait with grilled fruit
Dessert for table 7, one highly caramelised, one not too dark please, with calvados parfait.