

GIVING YOU MORE REVOLUTIONARY RESULTS

Versatility, precision and ease-of-use valued in RATIONAL SelfCooking Center



From left: Tim Preiner, principal of Hollander Company and manufacturer's representative for RATIONAL; Nick O'Leary and Tyler Shipton, chefs/owners of Coup d' état and Brian Cepek, director of sales, Premier Restaurant Equipment.



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Uptown's latest hot spot – Coup d' état – offers diners a wide variety of tasting-size dishes from their popular bone marrow to succulent pork belly. To help all those small plates come out perfectly delicious every time, they depend on the versatility, accuracy and customizable capabilities of their RATIONAL SelfCooking Center (SCC).

- **VERSATILITY.** "We can easily use different cooking techniques at the same time such as delicate steaming or slow roasting, all with one piece of equipment," said Shipton. Plus, the RATIONAL includes a smoker option which gives meat, fish and vegetables a spicy smoky flavor and distinctive colors.
- **ENERGY-SAVING TECHNOLOGY.** "These RATIONAL combi ovens provide the reliability, production capability, cost savings and quality of product that the experienced chef team of O'Leary and Shipton require. And the self-cleaning function is a big plus," said Preiner.
- **PRECISION.** "This unit has been particularly accurate for us," added O'Leary. "Its user-friendly interface also allows us to personalize recipes for individual chefs with great results every time."

Coup d' état's two stacked RATIONAL combi ovens qualified for rebates of \$3,000. They added other efficient, natural gas equipment for a total of \$4,550 in CenterPoint Energy rebates. **To add more energy-efficient equipment to your kitchen, contact the Hollander Company.**



\$4,550

Total rebates
awarded

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