



## Restaurant Schwass

Christchurch, New Zealand – Restaurant



*"Every day we discover new ways in which the SelfCookingCenter® makes us, and above all our guests, happier."*

*Jonny Schwass*



Profile

## Restaurant Schwass

### SelfCookingCenter®

- 1 x 101 appliance

### Main use

- Restaurant operation
- Occasional event-catering

### Main applications

- Meat – mainly lamb and poultry
- Whole fish
- Egg dishes – White Chocolate Brulee
- Bakery products – Donuts, Biscotti, Biscuits

### Staff

- 5 kitchen staff
- 5 service staff

### Portions

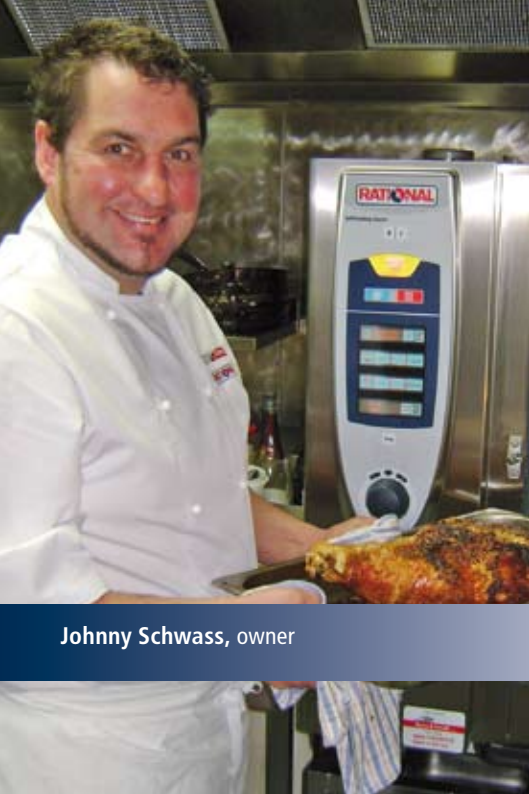
- approx. 50 meals per day



## Maintaining the natural quality of produce

Restaurant Schwass in Christchurch, New Zealand, is highly praised by connoisseurs. The award of "South Island Restaurant of the Year 2008" once again confirms the recipe for success of owner and chef Jonny Schwass: "My cooking concentrates on maintaining the pure natural character of the product, its colour and its consistency. With the SelfCookingCenter® we can now achieve this better than ever.

The uncanny certainty with which this appliance works even allows me to offer dishes in live operation, which I would never have risked before. And our guests can watch us at work in our open kitchen. Above all, the rapid change from moisture-retaining low temperatures and dry heat is an inestimable help for our gourmet menus."



Johnny Schwass, owner

## With the SelfCookingCenter® we simply work smarter ...

With around 40 covers, Restaurant Schwass offers an especially personal atmosphere. Jonny Schwass: "For us, every guest is unique and therefore deserves a unique service. For this we create 3-course menus which change every week, in which we mainly use regional products. These dishes are very work-intensive, but with the SelfCooking Center® this is now no longer an issue. From sweet dishes such as White Chocolate Brulee – one of our specialities – to crispy pork tenderloins ... everything is cooked to perfection thanks to the SelfCooking Center®.

With the SelfCookingCenter® we simply work smarter: We prefer to develop new creations and leave the routine work to the SelfCooking Center®. We are continuously discovering new ways in which the SelfCooking Center® can help to make our guests even happier. The flexibility is enormous, and is basically only limited by our own imagination and the seasonally available

products. You could think that this appliance had been specially developed for my concept of cooking: to cook everything as naturally as possible.

The weight losses are considerably lower, every dish receives exactly the cooking which it needs to develop its optimum taste and the usual losses, for example due to preparation mistakes, are practically excluded. Fortunately, we no longer need complicated programming and monitoring of the cooking processes. Of course this increases our profitability. I already knew from my work as captain of the New Zealand Culinary Team that RATIONAL performs excellently in the kitchen. However, since working with the SelfCooking Center® myself, I have become a real fan. Above all", smiles Jonny Schwass, "because it also saves me from tedious cleaning. The CleanJet® function cleans the SelfCookingCenter® completely automatically."



*"With the overnight cooking function  
I save valuable time with large roasts."*

*Jonny Schwass*



*"In our small kitchen the SelfCooking Center® delivers a great performance in a minimum space." Jonny Schwass*

*"I have tested a large number of appliances, but only the SelfCooking Center® takes the stress and rush out of our kitchen."*

*Jonny Schwass*





*"Even now, I would no longer like to be without the SelfCookingCenter<sup>®</sup>, although I have by no means exhausted its possibilities yet." Jonny Schwass*

*"Since I started working with the SelfCooking Center<sup>®</sup> far more guests want to see my kitchen. They can hardly believe everything that we create with this appliance – and all in top quality." Jonny Schwass*





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**For product information and contact details see [www.rationalnz.co.nz](http://www.rationalnz.co.nz)**



For information and brochures, or to arrange to come to a free SelfCooking Center® 'TeamCooking Live' seminar, contact us via +64 (9) 633-0900.