



For information and brochures, or to arrange to come to a free *SelfCooking Center** 'TeamCooking Live' seminar, contact your dealer or RATIONAL Slovenija on +386 (0)2 8821900.

SLORATIONAL 4...

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Brnik, Slovenia - Restaurant, Hotel, Caterer

"The RATIONAL SelfCooking Center® is one of the major advantages for investors or owners. They have to have it in their kitchens."

MR. LUKA JEZERSEK, OWNER

RESTAURANT | HOTEL + SCHOOL CATERING + STAFF CATERING + SOCIAL CATERING + BUTCHER + CATERING | BANQUETTE + SUPER MARKET | SHOPPING CENTRE, CHAINS + DEALER + PLANNER | DESIGNER



DVOR JEZERŠEK

WHAT MAKES US SPECIAL:

- > Fresh and perfectly cooked meals
- > Banqueting
- > Food quality and personal family touch
- > Culinary center of "Taste Slovenia"



"The SelfCooking Center" is the heart of our kitchen, it is very easy to use, and you need very little effort to get perfect results."

MR. LUKA JEZERSEK. OWNER

Profile



INSTALLED UNIT

> 1 SelfCooking Center® "61, 62, 101 Electric"

MAIN USES

- > 120 banquets per year
- > From 600 to 800 meals per banquet
- > 100 meals per day
- > 4 banqueting rooms

MAIN APPLICATIONS

Duck, goose breasts, roasts, shanks, beef back, roast beef, Salted or sweet dumplings (štruklji), cooked potatoes, sausages, soufflés and gratinated cottage cheese pancakes, frozen pre-baked pastry, croissants, Slovenian role cake (potica), Finishing®, Combi-Grill®, Combi-Fry®, Muffin / Timbale mould. CleanJet®

PERSONNEL

> 16 employees in 2 kitchens

Restaurant

The facility is one of a kind in the whole country. DVOR JEZERŠEK creates one of the biggest catering businesses in the country. It is also one of the main protagonists in national project "Taste Slovenia" and promoter of Slovenian culinary tradition.

Less stress, better organization and less working hours "One of the biggest challenges of our operation was to deal with the stress, and to have everything ready, fresh and perfectly cooked by the time of the event. With Finishing® in the SelfCooking Center®, this is child's play. We can now pre-produce the food whenever we have the time, on the same day or even the day before. The food is then chilled and, shortly before serving, the food is brought to temperature, and can be quickly served. It is just perfect!"



"Since we started using this intelligent technology, 60% of the kitchen can be already clean before we even start to serve meals!"





"I came hungry and went home sad, because there was no more room for your perfect food in my stomach." says MR. ALES DEU, GUEST.