

Rendezvous Hotel Auckland

Auckland, New Zealand – Hotel



"The SelfCooking Center® 202 has revolutionised our banquet kitchen forever. With Finishing® we achieve consistency across all menus, especially for large numbers."

Paul Clarke, Executive Chef

Rendezvous Hotel Auckland

SelfCooking Center®

🇳🇿 1 SelfCooking Center® 202

Number of rooms

🇳🇿 455

Number of kitchens

🇳🇿 5

Number of meals/day in reference kitchen

🇳🇿 500

Number of staff in the reference kitchen

🇳🇿 4

Main applications

- 🇳🇿 Finishing® – Banquet system
- 🇳🇿 Roasts – Overnight cooking
- 🇳🇿 Seafood
- 🇳🇿 Poultry
- 🇳🇿 Egg dishes

Number of banquets/year

🇳🇿 700

Number of banqueting rooms

🇳🇿 12



Model 61



Model 62



Model 101



Model 102



Model 201



Model 202



A luxury stay in the heart of Auckland

Rendezvous Hotel is one of Auckland's premier hotels. Located in the very heart of the cosmopolitan city, it offers pure comfort for business and leisure travellers. The hotel possesses not only a business centre, health club, indoor heated swimming pool and Japanese rooftop garden, but also a variety of award-winning restaurants and bars.

Over 500 meals are produced daily, catering for the twelve banquet rooms spread throughout the hotel. "The main challenge in banqueting is to prepare a consistently high quality of food in a short time. In the past we always had problems with production inconsistency and our output was limited. With our new SelfCooking Center® 202 we have solved this problem completely. Now everything turns out just the way we expect it. The SelfCooking Center® has ended up being the heart of our kitchen operation due to its versatility."



Paul Clarke
Executive Chef

The SelfCooking Center® is the heart of our banquet kitchen

"I have been using the RATIONAL technology for more than ten years and I am very impressed by the way it supports and simplifies our daily routine in the kitchen. At Rendezvous Hotel we want to exceed our guests' expectations and offer them an unforgettable experience. This means not only the restaurant ambience and service must be perfect, but also the quality and the presentation of the food. Our SelfCooking Center® 202 achieves this result everytime!

Thanks to Overnight Cooking abilities and the Finishing® program we save time and can concentrate more on the preparation and presentation of the dishes. The new RATIONAL technology has assisted us in improving our productivity. Thanks to Finishing® we now can serve

our meals in time, without any stress in preparation or service", says Paul Clarke, Executive Chef.

Pankaj Sharma, Executive Sous Chef, adds: "The SelfCooking Center® helps us to not only offer our guests a delicious meal, it also saves costs. We reduced our energy costs by up to 20 %. The SelfCooking Center® is really easy to use, so all of our staff can utilise it."





"By using the SelfCooking Center® we have been able to greatly reduce our preparation and cooking times. Stress in the kitchen has nearly disappeared and we have more time for the presentation of the food." Paul Clarke, Executive Chef



"No matter how large or small the event may be, with the RATIONAL technology we can offer our guests a consistently high quality of food." Paul Clarke, Executive Chef

"The SelfCooking Center® has become the engine room of our banquet kitchen. Thanks to Finishing® we can easily prepare our 500 meals per day and volume is no longer an issue for us." Paul Clarke, Executive Chef





*„By using the SelfCooking Center®,
we also reduce labour and save around
twelve hours working time every week“*

Pankaj Sharma, Executive Sous Chef

*“Due to the ease of operation the SelfCooking Center® is used by all of our staff.
The electronic display is self explanatory and simple to use“* Pankaj Sharma, Executive Sous Chef





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For information and brochures, or to arrange to come to a free SelfCooking Center® 'TeamCooking Live' seminar, contact your dealer or phone RATIONAL NZ Ltd on +64 (9) 633 0900.