Unified Brands® is a leader in the foodservice equipment industry manufacturing and marketing cooking, refrigeration and ventilation equipment along with custom fabricated solutions and meal delivery, conveyor, tray assembly, continuous motion warewashing and cook-chill production systems.
K-12 SCHOOLS
Unified Brands manufactures time-proven refrigeration, preparation, cooking, serving and display equipment that meets the ease-of-use, cost, energy and flexibility requirements of today’s demanding school kitchen. We have solutions for your many challenges.

RETAIL
The retail food industry is changing at a blinding pace, and market leaders need to be innovative and nimble to meet the market’s dynamic needs. Our goal is to gain market share by providing a world class customer experience. The formula is simple... put the client above all else, and the rest will fall into place.

CHAINS
We know that your reputation depends upon every meal you make. Our food storage, prep and cooking technologies provide innovative ways to help you serve better food with more consistent quality. With our solutions, your kitchen can work more efficiently, prevent health issues and produce top quality results throughout the workday.

HEALTHCARE
Increasing patient satisfaction, meal service accountability and reducing administrative pressure are some of the many challenges in today’s healthcare industry. Our experience in operational planning has contributed to the design of our tray assembly system and its operational platform, beverage coolers, and many other healthcare focused products.
# Unified Brands Product Guide

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STEAM JACKETED KETTLES

No hot-spots. No constant stirring. And no large stock pots to wrestle on and off a range top. A Groen kettle cooks faster, is much easier to clean, and saves you time and money.

The 2/3 jacket coverage of a Groen kettle provides the kitchen with a one-pot cooking vessel for preparing soups, sauces, stews and custards. An appliance that comes to temperature quickly, heats evenly and gently, and distributes the heat over the largest surface area so that food does not burn or scorch.

- Table top, cabinet base, self-contained floor, direct steam floor and cooker/mixer kettles, gas, electric and direct steam
- Reinforced rim holds its shape and maintains its quality look even through years of service
- Wide pouring lip/butterfly lip ensures the product pours where you want it
- Smoothest tilt in the industry due to our precision manufactured worm gear assembly — only 23 turns for a full tilt

BRAISING PANS

A multitasking, hard-working, high performance braising pan that combines the functions of a skillet and a kettle, and is so versatile it can retherm, grill, braise, hold, steam, boil, or cook just about anything you can dish up.

The Eclipse heats to 350°F/177°C in just four minutes and evenly delivers tremendous cooking power. The floor of the pan is specially designed to distribute heat uniformly across the entire flat surface, eliminating uneven hot or cold areas found in competitive units. And there is no burning or pooling.

- Floor - Gas and electric
  - Table top - Electric only
- Stay-in-place torsion spring assisted cover
- Easiest cleaning surfaces in the industry with 3”/7.62cms radius corners and the smoothest cooking surface available
- Electronic controls
- Center pour lip and seamless drip edge

COMBOEASE® COMBINATION OVEN-STEAMERS

You may already know about the benefits of combination ovens — the savings in labor and space, the versatility of a single unit to replace a steamer and convection oven, faster cook times, the reduced food shrinkage and higher yields, and food that’s more flavorful and nutritious.

But what you may not know is one combi truly gets the job done more easily — the ComboEase from Groen. Easy to learn, operate and maintain, easy on the budget and the environment — in today’s dynamic and ever-challenging kitchen, no full-size combi breathes simplicity like the ComboEase.

- ComboEase and traditional combination oven-steamers, counter top and stand mounted, gas and electric
- 30-day complete guarantee, 2-year extended introductory warranty and free start-up
- Lower price tag, BTU/HR, and water usage
- Flexible cleaning options, easy access to steam reservoirs and self-diagnostic control panel make the ComboEase easy to clean and maintain
INTEK™ CONNECTIONLESS STEAMERS

The Intek Connectionless Steamer has the best possible combination of cooking speed (productivity), efficiency, and reliability of any steamer on the market today.

Some conventional steamers cook faster than an Intek, but they use 1,000 times as much water and three times as much energy to cook the food. Some connectionless steamers are as efficient as an Intek, but they cook slower or are not as reliable.

- Counter top and stand mounted steamers, gas and electric
- ENERGY STAR® certified and qualifies for purchase rebates
- Uses 67% less energy and 99% less water than conventional steamers
- No water connections to worry about, simply plug and play
- Powerful heater combined with convection fan cooks 48lbs/21.8kgs of frozen veggies in only 17 minutes
- Best for batch cooking

SMARTSTEAM®100 BOILERLESS STEAMERS

The SmartSteam100 from Groen is the smart solution for high speed, production steaming.

Featuring a boilerless steam generator inside the steamer compartment, it has the power to cook fast and to recover quickly every time the door is opened. There is no boiler maintenance and easy-access to all areas of the steamer. And the rapid food production retains the flavor, freshness, nutrients and texture that makes food appealing.

- Counter top and stand mounted steamers, gas and electric
- Up to 80% efficient with an infrared gas burner
- Dual-point water and drain connection
- Automatic fill and drain
- Microprocessor controls that are a simple touch-button
- Versatile applications — batch and à la cart cooking

HYPERSTEAM™ CONVECTION STEAMERS

With twin, independent steam generators on most double-stacked and dual-cavity models, the HyPerSteam from Groen is dependable and reliable.

The powerful internal blower increases steam velocity for faster cook times. A free venting drain eliminates flavor transfer. Featuring a two-probe warning system for deliming, auto-clean deliming from a touch pad, a large drain port to better resist lime and scale build-up, and instant steam from the “ready” mode.

- Counter top, cabinet mounted and stand mounted steamers, gas and electric
- Automatic fill and drain
- Dual water connection
- Powerful steam generator delivers 3.1 KW or 12,400 BTU/HR of power input per 2-1/2”/6.35cms deep steam pan
- Flexible for all seafood applications
LOW VOLUME COOK-CHILL PRODUCTION SYSTEMS

The Low Volume Cook-Chill Production System provides foodservice operators the ability to exceed HACCP requirements for chilling pasteurized foods at an affordable price.

Using the cook-chill process locks in all the nutrients lost when exposed to oxygen through traditional cooking and storage processes. With the Low Volume System, everyone now has the opportunity to cook, fill, chill and store for up to 45 days, and then serve delicious and nutritious products.

- Cook in any kettle or braising pan
- Fill casings or any other food service container, pump or hand fill
- Chill casings in water bath, or casings/pan in a blast chiller or FX precise drawer
- Improve inventory monitoring
- Mix and match cook-chill components with existing equipment — let us customize your package
- One operator can do the work of four compared to traditional operations
- Save time and labor with no more pots and pans to clean
- Food lasts up to six times longer with no waste — and reheat only what’s needed

CAPKOLD® COOK-CHILL PRODUCTION SYSTEMS

CapKold provides revolutionary technologies to help you create hundreds to thousands of meals at one time that taste like they were prepared individually.

- Cooking, packaging and chilling equipment allows preparation of multiple portions in a single batch
- Sophisticated systems control equipment and monitor product through the entire process
- Combination of plastic casings and water bath chillers accelerate chilling and deliver safe, extended, refrigerated shelf lives up to 30 days
- System consists of:
  - kettles for cooking
  - transfer and packaging with hot filling casing equipment
  - batch tumble chillers for rapid chilling
  - waterjets for a combination of slow cooking and tumble chilling
  - waterbath slow cookers
  - refrigerated storage, heating, serving, ventilation and energy distribution systems add-ons
- Take advantage of the CapKold test kitchen and on-site assistance program for hands-on training and personal assistance

HYPLUS™ PRESSURELESS STEAMERS WITH BOILERS

Boiler-based steamers generate low pressure steam for use with cabinet mounted steamers and steam jacketed kettles. It’s everything you need, all in one.

- Cabinet base or cabinet mounted steamers and/or kettles, gas, electric and direct steam
- Dual water connection
- 60 minutes per compartment mechanical timer
- Configure your unit — pick table or cabinet mounted, energy source, number of kettles and their capacities, and determine if the boiler will power an additional floor kettle
BASE PREP TABLES

If price is the driver the 9000 series forced air prep table is the answer. Designed to be cost effective, the 9000 series competes with price and performance in its class.

- Forced air has more run time and power usage
- Lower up front cost solution
- Meets NSF-7, designed for kitchens up to 86°F/30°C

BEETTER PREP TABLES

If performance is what you are looking for the 8000N series raised rail unit will fit the bill. With units still operating in the field after 25 years, they are built to stand up to harsh kitchens.

- Long life expectancy
- Multiple options available
- Exceeds NSF-7, designed for the toughest kitchen environments
- Standard drain in rail with clean out valve
- Base and rail have separate temperature controls
- Unique press-fit gasket design allows end-users to easily remove, clean and replace gaskets
- 100% front breathing

BEST PREP TABLES

Randell RanSpec tables can be customized to fit any operation. Remove steps, increase capacity per footprint, or increase efficiency of your workers. With customer direction and Randell’s 30+ years of refrigeration experience, our expert design team builds equipment specific to your operational needs.

- Longest life expectancy
- Customized to fit customer requirements
- Exceeds NSF-7, customized for the toughest kitchen environments
- Standard drain in rail with clean out valve
- Base and rail have separate temperature controls
- Unique press-fit gasket design allows end-users to easily remove, clean and replace gaskets
- Heavier gauge tops, lids, door panels and handles
- 100% front breathing
PIZZA HOT HOLDING CABINETS

Designed to keep pizza hot with urethane insulated cabinet sides and dual-pane insulated glass door panels to help reduce heat loss, provide even temperature holding top to bottom, and make the exterior of the box cool to the touch. Urethane insulation also adds additional structural strength to the cabinet. Unit only requires a standard 115 volt outlet to operate.

- Holds up to 36 double-front to back pizza boxes
- Temperatures from 70°F/21°C to 180°F/82°C for pizza with consistent temperature from top to bottom +/-5°F/-15°C
- Foamed in place polyurethane cabinet
- Insulated glass doors and preview panes

FX SERIES® PRECISE REFRIGERATION

FX Series’ modular platform can be used in any point-of-use application. Pre-configured models include refrigerated drawers, cook-top systems, preparation work-top systems and precision storage systems. Drawers operate independently, and users can switch from refrigerator to freezer— or anywhere in between. Or use it as a batch rapid chiller for cooling foods to below 40°F/4°C in four hours or less. The FX unit can also be used as a safety thaw system to thaw frozen foods safely and quickly while maintaining food below 40°F/4°C.

- No “pour-out” effect so cold stays with the product
- No-leak horizontal magnet-to-magnet seal so cold stays in, warm air stays out
- 100% usable storage space; cool only the space that can be used
- Three cubic feet of capacity per section; actual storage capacity (no non-usable space included)
- Even air distribution in full storage area with perimeter air diffuser and slotted insulated insert
- Each section has its own control and compressor
- Slides are outside the cold area eliminating frost and food build-up and slide operation degradation

BLAST CHILLERS

Randell helps you meet HACCP guidelines for safe cooling of pre-cooked products by cooling product to 40°F/4°C within four hours. The blast chiller effectively cools product through the temperature danger zone in 90 minutes or less. With onboard printers and/or ports for downloading information direct to a PC, it makes record keeping easy.

- Simple turn on, probe and start operation, and once product reaches 38°F/3°C the unit goes into hold mode
- Laminar airflow design provides superior and even cooling: less moisture loss and flavor transfer, minimizes edge freezing of products
- Multiple configurations available
EQUIPMENT STANDS

All Randell equipment stands come with our patented heavy duty drawer cartridge system with a 3-year warranty on the entire drawer system. Drawers come with fully welded 14 gauge unitized cartridge assembly, heavy duty full extension tracks, quick release, and are self-closing.

- Patented drawer cartridge system with built-in warranty
- Unique press-fit gasket design allows end-users to easily remove, clean and replace gaskets
- 100% front breathing
- Reinforced top supports up to 225lbs/106Kgs per lineal foot
- Many configurations available as well as a variety of drawer sizes to fit your exact need

REACH-INS

A wide range of models available including traditional refrigerators and freezers, and heated units, pass-thru, dual-temp, and roll-ins. Door/drawer combinations also available.

- Expansion valve refrigeration system
- Lift off louver panel for easier maintenance and access
- Solid state control on freezers; digital readout on refrigerators
- 2.5”/6.35cms minimum CFC-free polyurethane insulation throughout
- Unique press-fit gasket design allows end-users to easily remove, clean and replace gaskets
- Casters and shelves pre-mounted at factory for easy installation — roll the equipment in, place it, and plug in

MOBILE SERVING LINES

Randell’s RanServe® mobile serving equipment allows the ultimate in design flexibility by attaching standard module units to form a service line to fit your menu and space constraints.

Configurations are endless. Units can be built with stainless steel, laminate or fiberglass exteriors. Choose standard or elementary school heights. With hot wells, frost tops, cold pans, freezers, refrigerated backup storage, milk coolers, tray and silverware stands, open storage and a variety of cashier stand options, RanServe makes sense in every school system.

- Electrical distribution system allows units to be banked together to eliminate needless wires
- Easily accessible control panel is located on the chef side of the units
- Hinged louver provides easy access to temperature controls and cleaning of condenser coil
- Easy to use, concealed spring-activated locking mechanism holds the units together
- Endless options include overshelves, lighting, creative graphics, sneeze guards, tray slides, custom surfaces, canopies and kick plates
CHEF TABLES

Start with basic pre-designed modules. Decide what you need and how you’ll line them up. Then customize the line-up with accessories and options.

- Randell refrigeration systems run 25°F/-3.9°C cooler than traditional condensing area designs
- Patented unitized drawer cartridge system is easily removable and comes standard with a 3-year warranty
- Unique press-fit gasket design allows end-users to easily remove, clean and replace gaskets
- Single point main power connection to factory wired and factory tested UL listed breaker panels
- Exclusive rail/pan opening drain and oversized drain line are easy to clean
- Customize with soup wells, overshelves, pedestal outlets, silverware bins, plate shelves, sinks — anything you need to be efficient and functional

Included in the Chef Table shown:

Hot Food Tables

These hot food tables offer you the flexibility of electric or gas, and waterbath, sealed well or open well heating. Individual controls give you the specific heating that you need for each hot food well. Heating elements and controls are accessible through the control panel.

- Three standard well configurations: sealed wells with drains and manifold system, open element and common water bath/single sealed tank with drain

Drop-In Components

Drop-ins may be easily incorporated into any new or existing countertops. Styles include water and ice stations, glass fillers, freezers, cold pans, frost tops, hot wells and dual temp wells.

- Cold units have a rotating refrigeration system – install the drop-in in any direction you choose and then rotate the refrigeration unit 90 degrees to exhaust from the front or side of the counter
- A multitude of styles, capacities, and sizes to choose from

CUSTOM SOLUTIONS

In addition to Randell’s proven self contained refrigeration, Randell also offers remote refrigeration at its best. Create custom designed equipment for the ultimate solution for your design-specific projects.

- Work with an expert design team to create equipment that is custom engineered to fulfill every need
- Be highly creative and produce more efficiently and safely with an unparalleled finished quality
- Create a totally new and innovative piece of equipment, or make modifications to something existing
- Equipment includes Randells exclusive, patented and unique features

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Included in the Chef Table shown:
**ENERGY DISTRIBUTION SYSTEMS**

Avtec Energy/Utility Distribution System Raceways offer the ability to allow for one-point service connections for multiple utilities, thereby lowering connection costs, and simplifying installations. These systems are uniquely designed to allow for future additions and changes of equipment and are generally provided with electrical cord sets and quick-disconnect hoses for ease of cleaning and service. Only Avtec offers many different styles and designs to fit the project need.

- Open “H” design allows for view through the kitchen as well as easily cleanable floor space
- Attractive stainless steel housing, mounted on pedestals, with connections below, eliminates panel boxes, unsightly connections and valves, pipes and conduit
- One-point connection for electric, gas, water, steam, air, etc, eliminates critical field rough-in dimensions
- Entire system can be removed and relocated easily during renovations or remodels
- Wall, overhead, back-splash, or cart mounted (“power train” uses), down from above, up from below or floor to ceiling

**CHINOOK VALUE VENTILATION®**

Standard features include attractive single-shell hood with stainless steel on exposed surfaces.

The systems also feature a built-in, three-inch rear air space. An optional zero-inch clearance is approved for use against combustible surfaces and is available on the top, back, or ends.

- Double sidewall construction
- Removable front mounted perforated panels, grease trough and grease cup
- UL Listed aluminum grease filters standard
- Pre-wired globe lighting on maximum of 4’ /10cms centers

**TAKU PREMIER VENTILATION®**

Ideal for open kitchens where designer driven aesthetics are a must. A double skin ventilation hood allows customized interior and exterior finishes to match any décor.

Models feature our popular programmable water wash system for applications that require the best available technology on the market. Adjustable location hanger brackets and built-in, three-inch rear air space are standard.

**ECOARCH® ENERGY EFFICIENT VENTILATION**

Since its introduction in 2007, the Avtec EcoArch has taken the commercial kitchen ventilation market by storm. And with good reason—the EcoArch is the most energy-efficient, operations-friendly, exhaust-only hood on the market.

- New optional UV air cleaning system
- High-velocity exhaust slot
- Front-located exhaust vents/grease filters
- Front-mounted make-up air plenum
- Fastest payback
- Heat sensors
- Quality construction
- Light fixture alternatives
- Energy-efficient design
- Patent-pending, aerodynamic arch

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- Energy-efficient design
- Patent-pending, aerodynamic arch
SLAT BELT CONVEYORS

Patented slanted rollers on belt slats allow for virtually frictionless belt operation. This allows for longer belt runs and additional turns without adding horsepower to the drive motor.

- Slanted rollers allow easy removal of the belt at turns for more efficient cleaning
- Self-cleaning return track keeps refuse and spills from accumulating
- “Uni-body” construction of the drive and wash housing, all stainless steel, allows for perfect alignment of bearings
- Precision, laser-cut, inter-locking parts eliminate the need for adjustable bearings and rolled steel framework that rusts and goes out of square
- Patented drive shaft allows for easy assembly of belt and additional safety and belt slat protection

BUS-TRAC® CONVEYORS

The Avtec Bus-Trac System utilizes vertical accumulation of soiled trays with adjustable 2-5 tiers, to form a “buffer” between the dining area and dish room, and brings the trays to your personnel by continuously rotating.

- Eliminates “stack up” at the cafeteria tray drop off area
- Handles up to 20 times the trays of conventional single belt conveyors
- Cantilever design provides efficient scrapping, saving labor costs in a reduced footprint
- Removable inserts standard on the bottom tray carrier and additional inserts are available
- Scrupping conveyors, troughs and dishtables are available to minimize floor space and maximize FTE’s through creative layout solutions
- Heavy duty motor, sprocket, axle and stainless steel chain link drive assembly
- Infrared, polarized retro-reflective beam type limit switch prevents tray jams at tray drop off area
- “Uni-body” construction of the drive and wash housing, all stainless steel, allows for perfect alignment of bearings

CORDVEYOR CONVEYORS

Ideal for cafeteria soiled tray return and tray make-up, the Avtec Cordveyor is the cleanest operating conveyor in its class.

- Features belt wash cabinets where the cord is washed clean by a series of knife edge spray jets and dried
- Strategic placement of spray jets keep the cords clean from spillage and contamination
- Micro roller turns allow the cord assemblies to be lifted for easy cleaning of the turn and cord
- Utilizes three strands of Kevlar® to strengthen the cord and eliminate stretching
- Cords glide in a continuous UHMW track to assure straight tracking and minimal friction
- “Uni-body” construction of the drive and wash housing, all stainless steel, allows for perfect alignment of bearings
SYSTEM II
MEAL TRAY RETHERM

- Supports advanced meal production and tray assembly
- Single tray with hot & cold sections
- Gentle conductive heating
- 35-40 minute cycle time
- Built in HACCP monitoring
- Automatic programming
- User friendly digital controls & display

DUALTEMP™ 120
MEAL TRAY TEMPERATURE MAINTENANCE

- Hot and Cold temperature maintenance
- Single tray with hot & cold sections
- Indefinite holding periods
- Single phase power
- Complete Flexibility of dishware used
- Multiple applications – late trays, extended holding, bulk food holding

CONDUVECTION SERVING CART

- Rethermalization or Temperature Maintenance
- Heated serving top with sneeze guard
- Hot & cold compartments
- Accommodates food pans or plated meals
- Automatic programming

TAS – TRAY ASSEMBLY SYSTEM

- Efficient and ergonomic tray assembly
- Modular system with integrated tray slides
- Configurable to suit application
- Suitable for cold plating, cook-serve or room service
- Facilitates high levels of productivity and a tray presentation
- Maximum use of linear and vertical space
- Minimal footprint

HANDLING & STORAGE EQUIPMENT AND DISHWARE

- A complete range of equipment to compliment A la Cart’s meal delivery and tray assembly systems or for general use in any foodservice operation
- A comprehensive range of tray carts for meal delivery and tray retrieval
- Tray carts manufacture in stainless steel or aluminum
- Self Levelling and fan assisted plate and pellet dispenser – varying dish size and capacities
- Self Levelling and adjustable tray dispensers in single or double stack versions

TRAYS & DISHWARE

- A full range of trays and dishware to compliment A la Cart’s meal delivery systems for rethermalization and temperature maintenance.
- China and reusable hi-temperature plastic dishware items

MOBILE BREAKFAST (OR SNACK) SERVING CART

- Multifunctional applications
  - Continental breakfast with hot food options
  - Roving snack cart for visitors and staff
  - Moveable kiosk – beverage and snack service
  - Support cart to mobile full meal serving carts
- Ergonomic design
- Hot, cold and ambient food storage
- Optional customized graphic
- Available in 3 configurations to suit application, space and power availability
**POWER SOAK GENERATION 4**

The Power Soak Generation 4 System marks an evolutionary step for the leader in continuous motion washing. This new system boasts 10 major innovations and each one has been engineered to save your operation time and money.

- Maximum wash flow with more jets and a lower velocity with a dedicated wash jet for the all new utensil area produces the gentlest system ever offered for plastic wares

- PS-225 Control Panel — the most advanced and easiest to use control

- Silent Alert System, a 2012 Kitchen Innovations Award recipient, illuminates a surface in the kitchen with color-coded lights, which garner the attention of the staff to deliver a variety of important messages

- Advanced Wash Insert (AWI) installs in the Power Soak wash tank in minutes to create the most effective, fastest, quietest, gentlest, and consistent washing ever offered

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**PRODUCE SOAK**

A never-before-seen solution for washing and assuring sanitation for all produce in the kitchen. The Produce Soak represents a quantum leap in efficient and thorough power-assisted washing and sanitizing of produce.

- Free-flowing water removes soils from hard-to-reach areas on produce

- Individually divided washing areas include three high volume “gentle wash” jets and Power Soak’s exclusive Advanced Wash Inserts (AWI)

- Capable of washing whole piece produce

- Items are free to rotate while being cleaned, promoting more uniform washing and sanitation

- Easy-to-use, self-loading baskets make removal of fruits and vegetables from the Produce Soak a simple, efficient and ergonomic task

- System includes ample drain boards on both sides of the wash tank

- Drain board height on clean side allows for conveniently located roll-under produce spinner/dryer (not included)

- When used with a free rinsing antimicrobial produce wash, you can achieve even greater safety levels and shelf life by reducing pathogen levels

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**SILVER SOAK**

The Silver Soak continuous recirculating wash water ensures clean sparkling silverware for customers with “one pass” warewashing. This eliminates the labor intensive “multiple pass” flat rack washing of silverware. Not only will the customer receive clean sparkling silverware, but labor, chemical and energy costs will be dramatically reduced.

The silverware pre-wash system will change the way you think about cleaning silverware. This easy-to-use machine is small — its footprint is no longer than a standard bus tub — and incredibly effective. Using a patented process, employees simply drop dirty silverware in the Silver Soak and walk away.

The Silver Soak does all the tough work to ensure customers are provided clean, sanitized silverware that will enhance the dining experience.

- Cleaner Silverware

- Water Savings

- Labor Savings

- Energy Savings
Groen, Randell, Avtec, À la Cart, and Power Soak have been trusted sources for refrigeration and ventilation equipment along with custom fabricated solutions and meal delivery, conveyor, continuous motion warewashing and cook-chill production systems to meet the needs of today’s demanding kitchens. With a focus on ease-of-use, cost and energy efficiency, and flexibility, Unified Brands works hard to provide solutions to the challenges you face.

SIMPLE TO OPERATE  |  EASY TO MAINTAIN  |  SPACE SAVING
ENERGY EFFICIENT  |  LOW COST OF OWNERSHIP  |  FIRST-CLASS QUALITY
FOOD SAFETY & SUSTAINABILITY

Food Safety
Our products are manufactured using durable, non-toxic materials enabling them to cook and/or hold food safely. They also meet exacting requirements for precise temperature control, ease-of-cleaning and sanitation effectiveness.

Energy Savings
Unified Brands is committed to the responsible conservation of our planet’s natural resources. Many of our products have been designed to use significantly less energy and cost less to operate than other products in the same category, without sacrificing performance or food safety.

Water Usage
As the leader in commercial steam-cooking equipment, we know a thing or two about increasing water efficiency and lowering usage rates. That’s why we help you evaluate the entire story—water for cooking and water to handle spent steam—when trying to conserve water used in your cooking process. Our combi ovens and steamers are designed to support a very low gallons-per-hour usage rate, and, they are also designed with a venting system that does not require large volumes of cold tap water to temper unused steam down a drain as our competitors do.

HACCP Compliance
Documenting a HACCP procedure can be labor intensive and time consuming. Randell blast chillers make chilling food easy and safe. In 90 minutes or less, they provide documentation of the required time to chill food from 135°F to 41°F as mandated by law using on-board printers.

LEED® Credits / Government Rebates & Incentives
Unified Brands is committed to environmental responsibility and sustainability. We have LEED-accredited professionals ready to help you achieve LEED certification and show you how foodservice equipment can contribute to certification. Additionally, many of our products qualify for utility rebates, helping both the environment and your budget.

International Standards
Our products meet international standards. For more detailed information, check out our website or price book.