



**CapKold® Low Volume
Cook-Chill Production System.
Cook, fill, chill, retherm.**





Other quality products from Groen:

Tilting Braising Pans

Intek® Connectionless Steamers

SmartSteam100™ Boilerless Steamers

Steam-Jacketed Kettles

ComboEase™ Combination Ovens



888.994.7636
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Unified Brands is one of many individual operating companies of Dover Corporation, a multi-billion dollar, global manufacturer of industrial products. The product lines of Unified Brands—Groen, Randell, Avtec, CapKold and À La Cart—have leading industry positions in cooking equipment, cook-chill production systems, custom fabrication, foodservice refrigeration, ventilation and conveyor systems. Headquartered in Jackson, MS, Unified Brands operates manufacturing facilities in Weidman, MI and Jackson, MS.

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Did you think cook-chill was only for the big guys? Think again.

Over 76 million food-borne illnesses occur every year.

Foodservice operators are under increased scrutiny by industry regulators to ensure the safety of their food products. We can help.



The Groen Low Volume Cook-Chill Production System provides foodservice operators the ability to exceed HACCP requirements for chilling pasteurized foods at an affordable price. As the first cook-chill system introduced in the industry, Groen has been providing safe food products to large kitchens responsible for feeding thousands of people daily for over 35 years.

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 The Groen cook-chill system can utilize practically any kettle configuration. Operators can choose from a wide array of kettles with agitators, draw-off valves, stationary or tilting. All kettles can connect to the pumping system through a variety of valves or draw directly from the top of a kettle.

Fill The piston style Filler Pump can handle a wide range of hot or cold product and is capable of pumping up to 13-gallons per minute. The stainless steel pump has a positive shut-off valve for accuracy and safety. This mobile unit can be used in conjunction with a pneumatic or manual clipper, heat sealer, or simply fill your own containers. If pumping is not in your budget, hand-fill using a simple ring stand.

Chill The CapKold Water Bath Chiller can chill up to 50-gallons of liquid product that has been cooked and pumped into casings fresh from your

kettle. The unit will chill in 1 to 2-1/2 hours depending on the product and operation, with no ice builder or glycol tanks required. The new slim design fits easily into most operations.

For the lighter duty system, the Randell blast chiller rapidly cools cooked items from 160°F to 40°F in 90 to 120 minutes depending on product density. Chill product pumped from the kettle in either pans or plastic casings.

Retherm Rethermalizing your product couldn't be easier. Place the casings into a kettle, steamer, combi oven or other heating device and bring it up to temperature. You can also cut the casings open while cold and place the product into a kettle. Whichever way you choose, rethermalization has never been easier.

Groen is not only Cook-Chill, it's Cook-Safe.

Are you meeting the FDA code? How long is your food staying in the danger zone (135°-41°F)? Is monitoring your food times and temperatures cumbersome? Are you following HACCP Guidelines? Are you properly dating and labeling your stored product?

1

Cook in any kettle or braising pan.



2

Fill casings or any other food service container, pump or hand fill.



3

Chill casings in water bath, or casings/pans in a blast chiller or FX-4N1 drawer.



Food safety

- This system ensures you can exceed the FDA food code by using pasteurization. Plus, we follow HACCP guidelines for Reduced Oxygen Packaging criteria.
- Improved inventory monitoring.

Flexibility

- Mix and match our cook-chill components with existing equipment. With multiple packages to choose from, we can help you create a system that fits both your need and budget.
- Increased ingredient control.

Cost savings

- One operator can do the work of four compared to a traditional operation.
- No more pots and pans to clean, saving time and labor.
- Food lasts up to 6 times longer with no waste — and reheat only what's needed.



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