Brand Overview

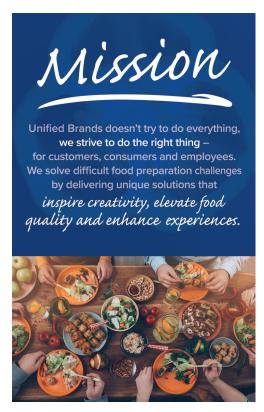
We take great pride in being part of the commercial food service industry, which historically has provided venues for people throughout the world to gather, socialize, celebrate and remember. It is an industry built around individuals and relationships. And these relationships are what uniquely distinguish us among food equipment companies in the commercial food service industry.

We are also a leader in professional cooking equipment design, manufacturing and service. Supporting an extensive portfolio of premium branded product lines for commercial kitchens — Groen, Randell, Avtec, Power Soak, and CapKold — the complete offering spans the essential needs of today's commercial food service operators.

From equipment for cooking, cook-chill production and refrigeration to complete systems for kitchen ventilation, conveying and meal delivery, utility distribution, and continuous motion ware washing, we provide reliable, comprehensive food service solutions—all from a single integrated platform for sales, support, service, manufacturing and business operations.









Re-imagining food preparation





Kettles

capkold.



Braising Pans

Steamers

SmartSteam Pro **Boilerless**

Intek Connectionless

HyPerSteam Convection

HvPlus Pressureless with Boilers

Prep Stations

Raised Rail "Pizza" Flat Top "Sandwich/ Salad"

Specialty

Custom Chef Service Counters

Serving Stations

Serving Lines Mobile Carts Drop-Ins Hot Food Tables Hot Holding

Refrigerators & Freezers

Cabinets

Chef Bases Worktops Blast Chillers Precise Temp FX Series

Chef Service Counters

Modular Custom

Ventilation

EcoArch Energy **Efficient**

EcoAzur Demand Control

Chinook Value

Taku Premier SimpleSpec

Conveyors

Slat Belt Fabric Belt Bus-Trac

Utility Distribution

Power Soak

Advanced **Unlimited**

Power Prep

Advanced **Unlimited**

Silver Soak

Skewer Soak

Cook-Chill **System**

Sous Vide

Band Sealers

Pump-Fill Stations

Kettles

Chillers

