

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.



Mission

Unified Brands doesn't try to do everything,
we strive to do the right thing –
for customers, consumers and employees.
We solve difficult food preparation challenges
by delivering unique solutions that
*inspire creativity, elevate food
quality and enhance experiences.*

Vision

To cultivate innovative and
collaborative partnerships
focused on
*re-imagining
food preparation.*

Value

We partner with our customers to
find smart, differentiated solutions
that result in better meals, an
*elevated consumer experience and an
exponential return on investment.*



Re-imagining food preparation



<p>➔ Kettles</p> <p>➔ Braising Pans</p> <p>➔ Steamers <i>SmartSteam Pro Boilerless</i> <i>Intek Connectionless</i> <i>HyPerSteam Convection</i> <i>HyPlus Pressureless with Boilers</i></p>	<p>➔ Prep Stations <i>Raised Rail "Pizza"</i> <i>Flat Top "Sandwich/ Salad"</i> <i>Specialty</i> <i>Custom Chef Service Counters</i></p> <p>➔ Serving Stations <i>Serving Lines</i> <i>Mobile Carts</i> <i>Drop-Ins</i> <i>Hot Food Tables</i> <i>Hot Holding Cabinets</i></p> <p>➔ Refrigerators & Freezers <i>Chef Bases</i> <i>Worktops</i> <i>Blast Chillers</i> <i>Precise Temp FX Series</i></p> <p>➔ Chef Service Counters <i>Modular</i> <i>Custom</i></p>	<p>➔ Ventilation <i>EcoArch Energy Efficient</i> <i>EcoAzur Demand Control</i> <i>Chinook Value</i> <i>Taku Premier</i> <i>SimpleSpec</i></p> <p>➔ Conveyors <i>Slat Belt</i> <i>Fabric Belt</i> <i>Bus-Trac</i></p> <p>➔ Utility Distribution</p>	<p>➔ Power Soak <i>Advanced</i> <i>Unlimited</i></p> <p>➔ Power Prep <i>Advanced</i> <i>Unlimited</i></p> <p>➔ Silver Soak</p> <p>➔ Skewer Soak</p>	<p>➔ Cook-Chill System <i>Sous Vide</i> <i>Band Sealers</i> <i>Pump-Fill Stations</i> <i>Kettles</i> <i>Chillers</i></p>
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