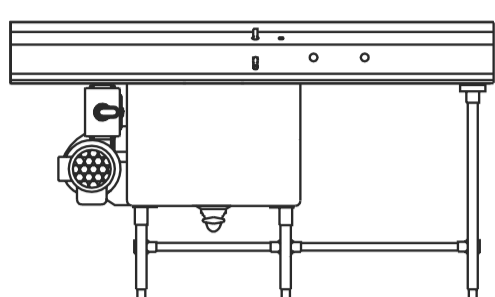


7 WAYS TO MAINTAIN EFFICIENCY WITH LESS LABOR IN THE KITCHEN

PLEASE BE PATIENT
WE ARE VERY UNDERSTAFFED

Food service in the health care market has always been about mobility, ease of use and patient satisfaction — and now it's also about doing more with less. Unified Brands offers an in-depth level of knowledge and experience built in to every product, adding efficiency and safety into your kitchen.

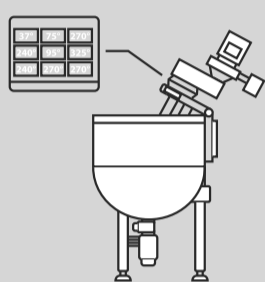


1 POWER SOAK: PRODUCE CLEANING

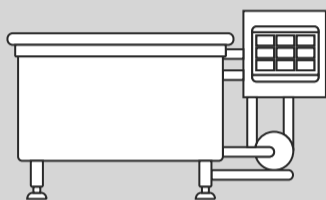
Power Soak's Power Prep units generate free flowing wash water that dislodges debris and bacteria from hard to reach places in produce. When used with a free rinsing antimicrobial, extended shelf life and optimal sanitation is achieved. Save time and labor when prepping your fresh and healthy produce.

2 CAPKOLD: COOK-CHILL

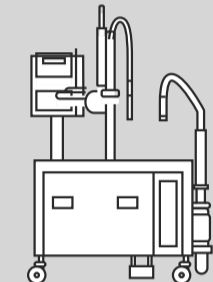
Prepare food in advance and safely store it until reheating and serving. The sous vide and cook-chill method of preparing and storing food provides high production foodservice operators with an incredibly effective and efficient solution for achieving consistently high quality and better tasting food with less labor.



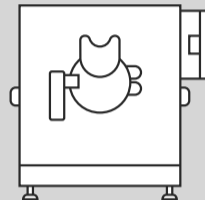
Kettle



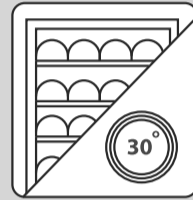
Sous Vide



Pump, Fill & Seal



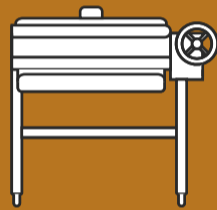
Tumble Chill



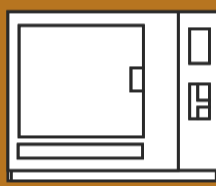
Refrigerated Storage



Kettle



Braising Pan

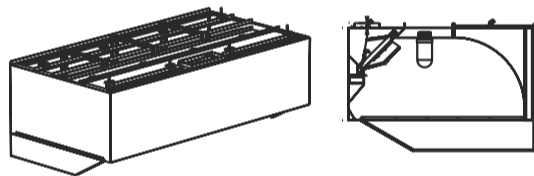


Steamer

3 GROEN: COOKING & RETHERMING

Achieve consistent culinary excellence shift-to-shift with our acclaimed Groen line of kettles, braising pans and steamers. Create healthy dishes quickly and efficiently without compromising on quality.

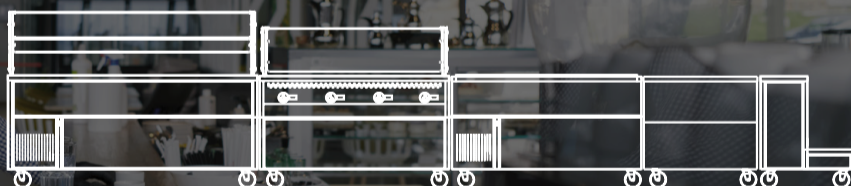
4 AVTEC: VENTILATION



Let's face it, ventilation hoods are essential in kitchens. They create a safer environment, and some models offer energy savings over traditional styles. Avtec offers convenient high performance hoods that solve your ventilation challenges and fit your budget. Choose your hood based on the size of your kitchen and budget — each has a multitude of customizable features.

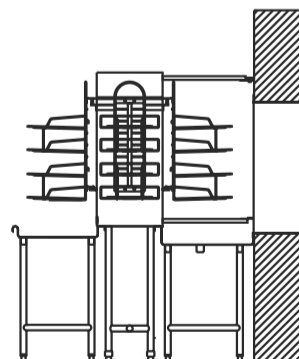
Randell's serving line is a complete mobile food system solution. Featuring a variety of available finishes and aesthetics, it offers the ultimate flexibility to fit your specific menu and space with interlocking cafeteria-style serving units, as well as a fully customizable design that easily adapts to future changes.

RANDELL: SERVING

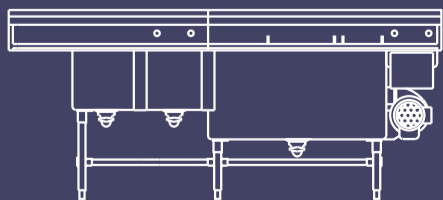


6 AVTEC: CLEAN-UP

The low-cost, high-performance Bus Trac™ Conveyor is a soiled tray accumulator for busy cafeterias. Easy to clean and operate, the Bus Trac conveyor from Avtec is ideal for soiled tray return in cafeterias of all sizes, utilizing a vertical accumulation of between 2-5 tiers to form a buffer between the dining area and dish room.



7 POWER SOAK: WARE WASHING



Power Soak's innovative warewashing systems virtually eliminate manual scrubbing — which reduces labor and has been known to increase employee satisfaction! Plus, they provide exceptionally reliable cleaning and sanitizing of pots, pans, sheet pans, skewers and utensils.

Contact us for more information or to request a quote.

CONTACT US

REQUEST A QUOTE