

# SCHOOL FOODSERVICE

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Addressing the Challenges in K-12 Schools *Re-affirming Quality*

We have a solution for virtually every challenge faced by school nutrition programs

## GROEN | STEAMERS, BRAISING PANS, KETTLES, COMBI OVENS

For high speed production.

### SmartSteam100 Boilerless

Delivers fast recovery (under a minute to steam from ready mode) while eliminating the typical maintenance, de-liming and harsh chemicals associated with generator/boiler based units.

Counter top and stand mounted, gas and electric, 3, 5 and 10-pan per cavity capacity, with automatic fill and drain, hands-free door latch and field reversible door.

Save money with no water or drain connections.

### Intek Connectionless

No installation of a water or drain line, no boiler to de-lime or repair, and no holding cabinet needed — cooks and holds (electric only) in the same unit.



Counter top and stand mounted, gas and electric, 6 (electric) and 5-pan (gas) per cavity capacity, with heavy duty refrigeration style handles and field reversible doors.

**FACT:**  
REPLACING A GENERATOR  
OR BOILER BASED STEAMER  
WITH A CONNECTIONLESS  
WILL SAVE ABOUT \$6,000  
PER YEAR, PER CAVITY



The best for BULK.

### Vortex100 Connectionless

An economical and efficient solution for bulk cook-and-hold. The Vortex is low maintenance and has a low cost of ownership due to its boilerless and energy saving technology.

Counter top and stand mounted, electric, 3 and 6-pan per cavity capacity, with hands-free door latch, field reversible door, and optional automatic fill. Optional condensate cap.



DID YOU  
GROEN HAS BEEN  
BRAISING PANS L  
ELSE IN THE







The most versatile tool  
in the kitchen.

#### Braising Pans

A multitasking, hard-working, high performance piece 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.

Gas and electric, 15, 30 and 40-gallon capacities, with faucet bracket, etch marks and stay-in-place one-piece torsion spring assisted cover.



Cooks twice as fast  
as stock pots!

#### Steam Jacketed Kettles

No hot-spots, constant stirring, or heavy stock pots to wrestle on and off a range top. The 2/3 jacket coverage provides the kitchen with a burn-free one-pot cooking vessel for preparing and retherming product.

Self-contained, gas and electric, table top and floor models, direct steam floor and cooker/mixer models, with faucet bracket and a 316 stainless steel cooking surface (floor models only).



Convection oven and steamer  
in one simple to use design.

#### ComboEase

Delivers faster cooking times, enhanced control over kitchen production and — most importantly — food that's more flavorful and nutritious. In addition, the ComboEase offers a simplified cooking process that rivals other full-size combi ovens on the market today.

Standard and low height, 10-pan per cavity capacity, single or double stacked, gas, with hands-free door latch and door mounted oven lights.

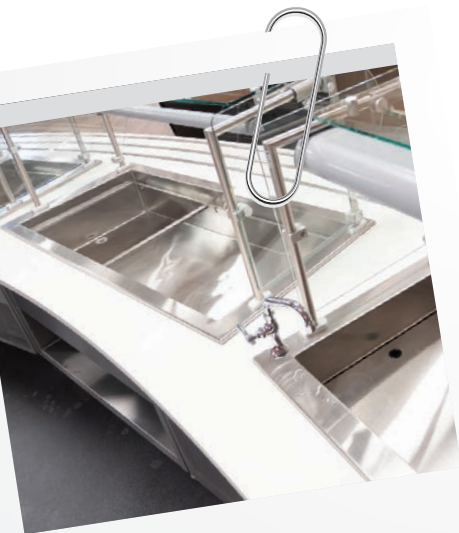


DO YOU KNOW?!

GREEN MANUFACTURING  
LONGER THAN ANYONE  
IN THE UNITED STATES

The ComboEase achieves cooking  
performance with 40-75% less  
input energy than comparable ovens.

## RANDELL | SERVING LINES, MOBILE CARTS



The ultimate in  
design flexibility.



### RanServe® Serving Lines

With three series to choose from, you can create a line-up with varied features and a broad range of personalization options. The Intro allows you to attach standard modules to form a service line specific to your menu and space constraints. Advanced adds options to create personalized style and layouts. Unlimited goes beyond to truly custom, including radius or continuous counters with many finishes available. Options are limitless.

Stainless steel, laminate or fiberglass exteriors, standard or elementary school heights, with hot wells, frost tops, cold pans, freezers, refrigerated storage, tray and silverware stands, open storage, and a variety of cashier stand options.

Use as a complete and  
independent serving station  
OR a support cart.

### Mobile Carts

Whether serving breakfast or hot options, school staff can take advantage of this complete meal delivery cart's numerous applications.

With helpful features like dishware storage, a hot well, and a beverage service area, this innovative design can complement any cafeteria or hallway layout. And between meals, mobile serving carts can easily transform into snack carts — maximizing ROI and making the mobile cart an around-the-clock workhorse.

Choose from a standard cart design, configure the design layout to fit your application, or personalize the colors and graphics to show school pride. Hot, cold and ambient food storage, with custom features.





## AVTEC | VENTILATION, UTILITY DISTRIBUTION

✓ Safer environment, streamlined workflow & energy savings.

### Ventilation

Ventilation hoods are essential in school kitchens. Choose your hood based on the size of your school kitchen and budget — each has a multitude of customizable features.

#### EcoArch® Energy Efficient Ventilation

Simple, dynamic design utilizes a unique arch for more efficient exhaust, less air volume, and reduced turbulence.

#### Chinook® Value Ventilation

Designed to meet price-sensitive requirements while still delivering quality, performance and versatility for a variety of applications.

#### Taku® Premium Ventilation

Offers the best available technology on the market and custom exterior finishes for applications where aesthetics are important.

#### EcoAzur® Demand Control Kitchen Ventilation System

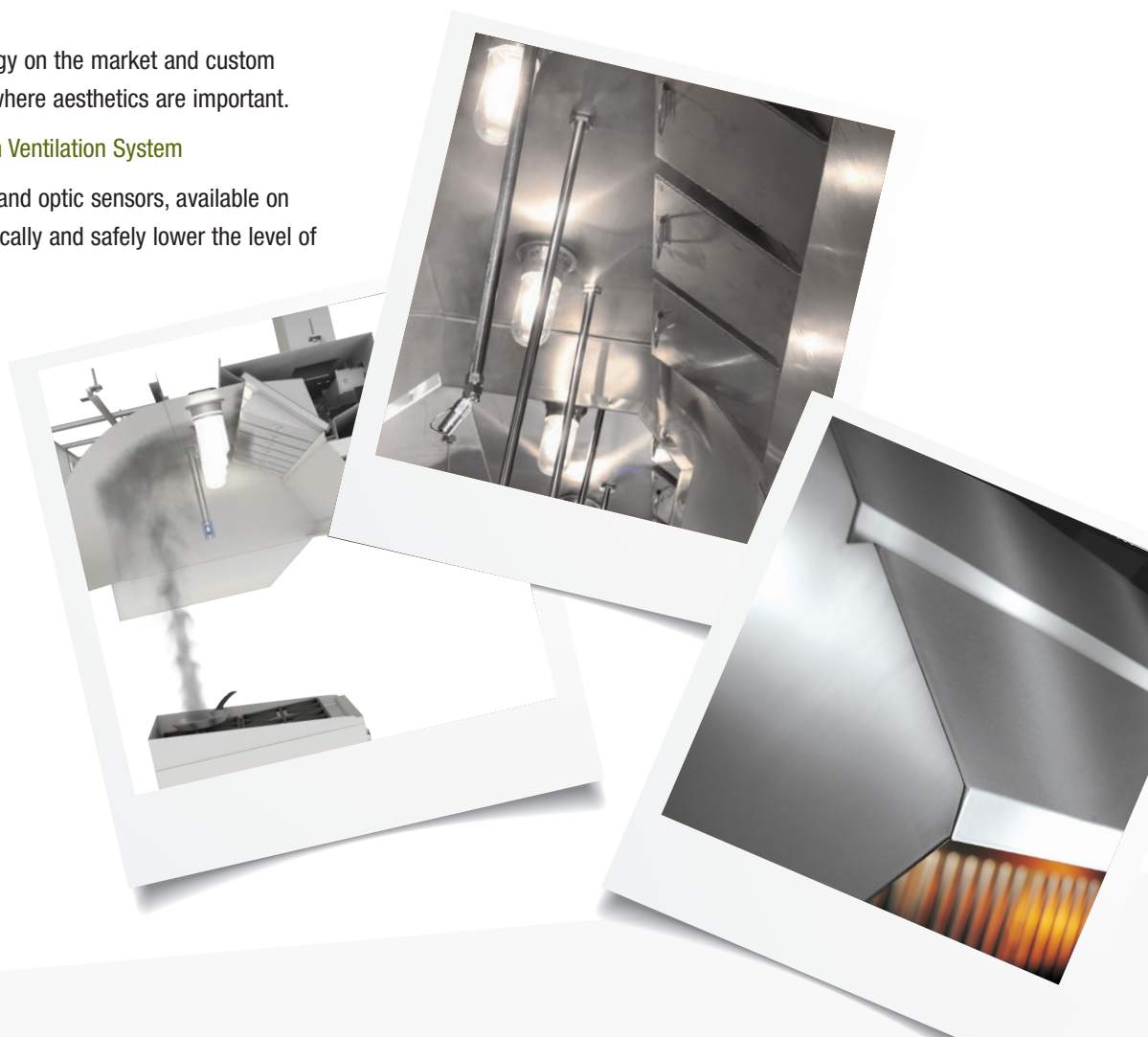
State-of-the-art expandable heat and optic sensors, available on any hood, allows staff to automatically and safely lower the level of air being exhausted.

One-point service connections.

### Utility Distribution Systems

Lower connection costs, and simplify installations. These systems are uniquely designed to allow for future additions and changes of equipment, and provide electrical cord sets and quick-disconnect hoses for ease of cleaning and service. Use in the kitchen, or anywhere utilities are needed.

Wall, overhead, back-splash, or cart mounted (“power train” uses), down from above, up from below, or floor to ceiling.



## POWER SOAK | WAREWASHING, PRODUCE WASHING/PROTEIN THAW

Virtually eliminate hand scrubbing of soiled wares.

### **Power Soak® Continuous Motion Warewashing System**

With a variety of standard sizes available as well as custom configurations, they're the ideal warewashing solution for any school kitchen that would normally use a standard three-compartment sink and/or a traditional spray type utensil washer for washing pots, pans and sheet pans.

Power Soak's patented parallel wash flow takes advantage of the natural scouring properties of rotating water, heat and detergent — all working together to maximize cleaning. For sheet pans, a racking system allows them to stand in the wash tank, front to back for optimal cleaning.

The even, scalable wash flow delivers clean wares for easy removal, which means less strenuous back-bending for kitchen staff.

Three series available — Intro, Advanced, and Unlimited — offering an array of options and sizes.



Never-before-seen solution for washing  
and assuring sanitation for all  
produce in your schools kitchen!

### **Power Prep™ Continuous Motion Produce Washing System**

Patented, gentle, free-flowing wash action rotates produce in a circular motion that fully immerses product in each bay during washing. And easy-to-use, self-unloading baskets make product removal a simple, efficient and ergonomic task. Using the patented rotation of the wash water, Power Prep quickly collects the cleaned produce into sturdy stainless steel baskets and allows kitchen staff to completely avoid touching the finished product.

Add the protein-thawing capability, which saves time during pre-service prep, and Power Prep becomes an indispensable addition to any operation.

Three series available — Intro, Advanced, and Unlimited — offering an array of options and sizes.



# CAPKOLD | COOK-CHILL & SOUS VIDE PRODUCTION SYSTEMS

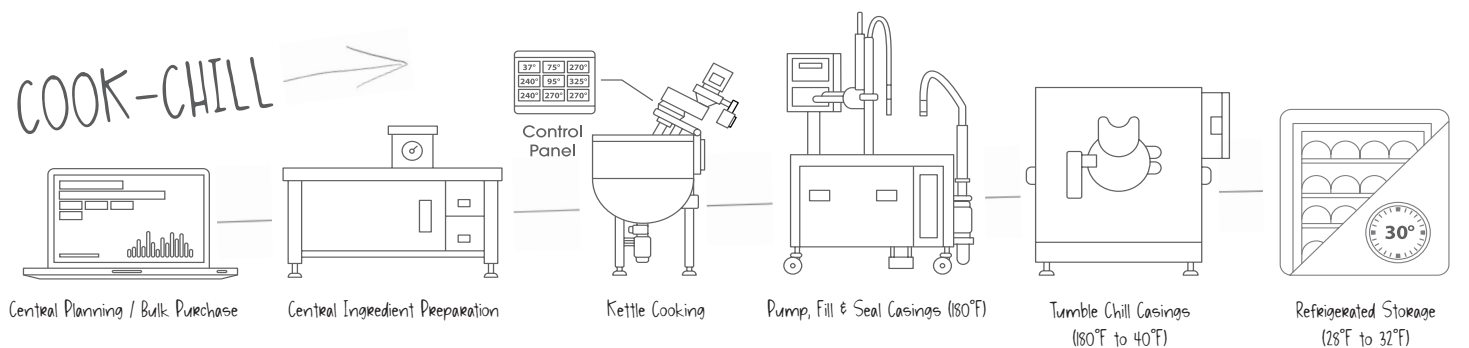
Capitalize on the benefit of preparing large batches of food, then safely storing it until reheating and serving to students.

## CapKold® Cook-Chill & Sous Vide Production Systems

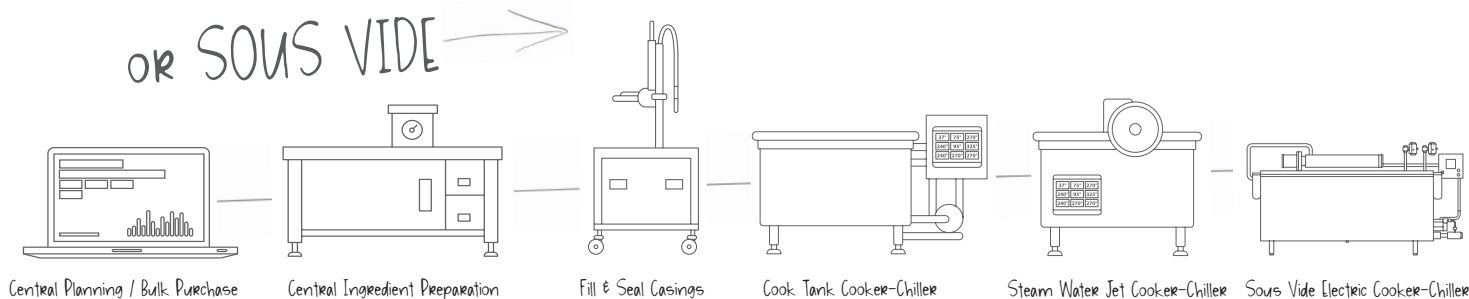
Cook-chill and sous vide technology is comprised of cooking, packaging and chilling equipment allows preparation of multiple portions and large batches in a commissary location to distribute to your satellite cafeterias for rethermalizing and serving. Volume food production yields an inventory of prepared foods for safe, extended storage in a controlled refrigerated environment. CapKold can extend product shelf life from 5-7 days to 30-45 days, allowing product to be used at a later date by only reheating what's needed, resulting in substantial money savings.



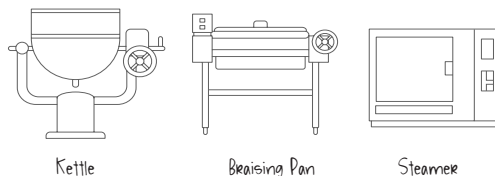
COOK-CHILL



OR SOUS VIDE



then RETHERM



CapKold systems save you up to 50% in Labor & 20% Food Cost while improving product consistency/quality and safety!



**At Unified Brands, we understand the critical role nutrition plays in a child's ability to succeed academically. We also understand the barriers that must be confronted in order to deliver hundreds (or thousands) of well-balanced meals each and every day.**

Whether the task at hand involves food preparation, cooking, service, produce washing or warewashing, we provide schools with equipment that is simple and straightforward to operate. Take charge of your foodservice program, and set new standards for quality and savings in the K-12 environment with our values-driven and results-focused foodservice equipment.

- **Parts stocked locally at ASA**

Greatly reduce down time related to waiting on parts to ship from the factory.

- **Maintenance staff training**

We offer a formal maintenance department training program at Unified Brands facilities. Additionally, we coordinate regional, school-site and factory-based training for maintenance staffs on the latest troubleshooting techniques, service documentation, etc.

- **Customized service programs**

We offer customized and "central service solutions" programs that can assist you with equipment start-ups, preventative maintenance care, central dispatching, central service invoicing and central reporting.

- **Demonstrations are available through our knowledgeable Manufacturer Reps**

- **Made in the U.S.A.**

#### **GROEN, RANDELL, AVTEC, POWER SOAK INTRO**

- **Two-year parts & labor warranty for schools** We recognize that schools have different operating schedules than restaurants and require a warranty that addresses their unique needs.

#### **GROEN**

- **Warranties beyond the two-year** Five-year cavity on steamers, 10-year pan on braising pan, 10-year kettle body on kettles.
- **Free start-up** Start-up is performed on your schedule by a Unified Brands Authorized Service Agency (ASA) to ensure proper equipment installation and operation, for a smooth start-up. Your Unified Brands Rep will be happy to assist you.
- **Free start-up additional 1 year warranty** (Groen steamers only) Receive an additional one-year warranty upon the completion of the free start-up. Yes, that is a total of three years parts & labor for Groen steamers and if you purchase, install and maintain our recommended water treatment system (if required), even water related service issues will be covered for the warranty period (for the HyPlus, HyPerSteam and SmartSteam steamers only).
- **2nd year performance check** Groen provides a 2nd year performance check for all Groen equipment to ensure a smooth start-up for the new school year.

#### **POWER SOAK**

- **Warranties beyond the two-year** Three-year parts & labor on Power Soak Advanced, Power Soak Unlimited, and Power Prep models.

#### **CAPKOLD**

- **Warranties** One-year parts & labor.



888.994.7636 unifiedbrands.net

Unified Brands and its Groen, Randell, Avtec, A la Cart, Power Soak, and CapKold product lines have leading industry positions in cooking equipment, cook-chill production systems, custom fabrication, foodservice refrigeration, ventilation, conveyor systems, and continuous motion ware washing systems. As an operating company within the Refrigerated and Food Equipment Segment of Dover Corporation, Unified Brands is headquartered in Conyers, GA, and has operations in Michigan and Mississippi.

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*Have a Question?*

Contact our Business Development Managers by visiting <https://unifiedbrands.net/k12-landing/> or use the QR code.