

FOODSERVICE EQUIPMENT FOR TODAY'S SCHOOL KITCHEN

and today's great thinkers.



THE UNIFIED BRANDS FAMILY

Trusted for decades to get the job done!



For those responsible for foodservice management in K-12 schools, the challenges are great: labor, budgets, government regulations, food costs, space and time constraints, menu changes, parents, etc. But at the end of the day, it's really all about nutritious, safe and delicious food for your special customers.

And that's where Unified Brands can help.



Unified Brands manufactures time-proven refrigeration, preparation, cooking, serving and display equipment that meets the ease-of-use, cost, energy and flexibility requirements of today's demanding school kitchen. We have solutions for your challenges. **The overview:**

EQUIPMENT

Simple to operate
Easy to maintain
Saves space
Energy efficient
Low cost of ownership
First-class quality
Trusted brands

CUSTOMER SUPPORT

2-year warranty for schools
After-sale service & extended warranties
Authorized Service Agency network
In-house maintenance training
Parts available nationwide
Customized service programs
Full website support

SERVICE, WE'RE HERE FOR YOU

We pride ourselves on building high-quality, durable products that reduce hassles for Foodservice Directors, Child Nutrition professionals and your staffs while maximizing operational efficiencies for school kitchens, day after day, year after year. Our position on service is as strong as it is on product, that's why our service platform starts and ends with you. For example:

- Our national Authorized Service Agency network is the best in the business. We have set industry precedent on what is demanded and how it is managed and measured:

Response time

Repair time

First-time-fix rate

Parts availability

Territory coverage

Technical training

- Our standard 2-year warranty for schools recognizes they have different operating schedules than restaurants and require a pledge that reflects their needs.
- We offer a formal, in-house maintenance department training program. We also coordinate regional or factory-based training for maintenance staffs that need to be brought up to speed on the latest troubleshooting techniques, service documentation, etc.
- 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 reps.

We have solutions for your challenges. **The specifics:**

ISSUE #1: Nutrition

Students have been known to think about things other than nutrition. For nutrition, they count on you. Our Groen line is the recognized leader in steam-cooking equipment. Steam-cooked foods hold their flavor and moisture better than any other form of cooking. Also, steam is the healthiest way to cook because it retains more vitamins and other nutrients, and, it doesn't require added fats to keep meat from drying out. Food tastes good, looks good and it's good for kids.

ISSUE #2: Safety

In the kitchen, there are two ways to look at safety: your staff and co-workers, and the food. We consider safety in every piece of equipment we manufacture—safety catch latches, vent placement, automatic shut-off valves, non-toxic cleaning chemicals, etc. But it's our expert management of temperature for food safety that sets us apart. For example, our blast chillers help minimize "danger zone" hazards. And, our patented FX Precise-Refrigeration Series has solved the age-old problem of how to keep food cold, no matter how many times the unit is opened.



The Randell line of foodservice refrigeration and custom fabrication was established in 1975. The brand has evolved to become the professional gold standard in commercial and institutional kitchens, representing the highest levels of quality and safe, precise temperature management. Today, Randell refrigerated serving lines, grab-n-go display cases, blast chillers, prep tables, reach-ins, hot / cold drop-ins, and the like are staples in schools nationwide. And now available, breakfast and salad program units!



Since 1971, the Avtec brand has stood for workplace-enhancing ventilation hoods and air-handling networks, as well as conveyors and utility distribution systems (UDS). From pre-engineered units to custom designs, Avtec provides schools with hassle-free products to meet any budget. A relatively recent innovation—the Avtec EcoArch ventilation system—represents a breakthrough in energy savings. It is the most energy-efficient, operations-friendly, exhaust-only hood in the market today.





Since its inception in 1907, Groen has developed a strong reputation for innovation and quality. Groen pioneered the stainless steel-jacketed kettle that revolutionized the commercial cooking industry in the 1940s. In the 1960s, Groen introduced the tilting braising pan, then followed it with the industry's first combination oven designed and built in the U.S. In 2009, we introduced the ComboEase—a contemporary combi that brings a new level of simplicity to space-strapped and budget-challenged school kitchens. Today, Groen is the industry leader in steam-cooking equipment, offering a wide range of products that continue to garner Best-in-Class awards year after year.



Central production or commissary kitchen? CapKold addresses cost-effective, large-scale production for schools serving hundreds to thousands of meals daily while still requiring the “prepared individually” quality of just-cooked food. In the early 1970s, Groen and a major packaging film manufacturer developed CapKold—a food-production, packaging and rapid-chilling system designed as a safe, economical alternative to traditional cook-and-serve. We were the first to apply volume-food production techniques, sophisticated control technology and the latest packaging films to the cook-chill concept.



ISSUE #3: Labor

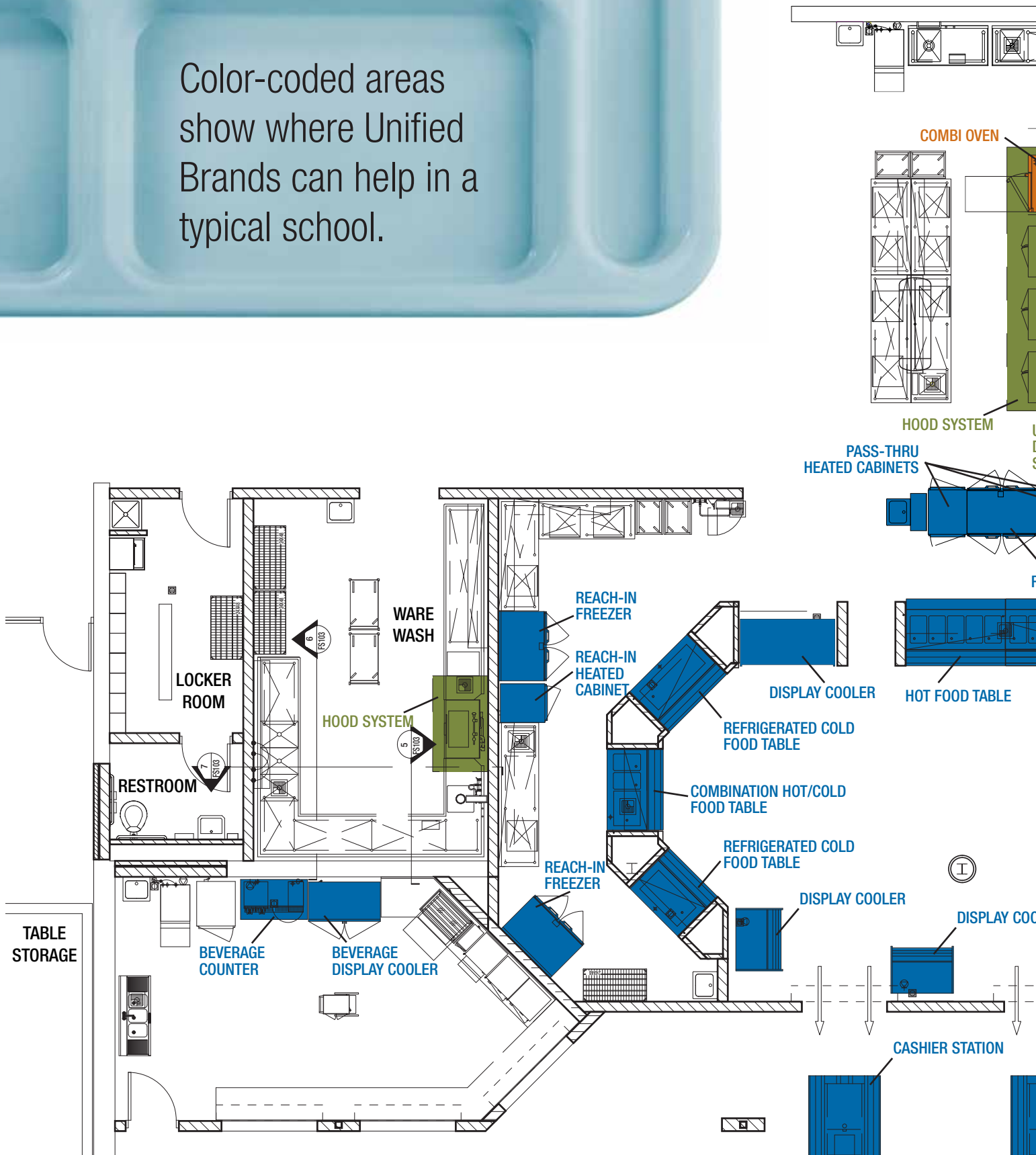
Staff turnover, complex training—labor issues can keep managers up at night. We manufacture equipment that helps minimize labor problems. For example, our recently introduced ComboEase combi oven is so simple one can learn how to use it in under five minutes. Another example: our braising pans are well known for their ability to perform many cooking functions, but it's our 3" radius corners that set our versatile pans apart—they're the easiest to clean in the industry!

ISSUE #4: Budget / Cost Containment

Doing more with less—it's no longer a trend; it's everyday business. We can help. For example, our prep and serving tables maximize capacity in the smallest of footprints thereby minimizing restocking time and increasing productivity. Our ventilation hoods can reduce annual energy costs by as much as 55%—the best in the business! And our training program for in-house maintenance departments helps keep outside service costs low.

TYPICAL K-

Color-coded areas show where Unified Brands can help in a typical school.



12 SCHOOL KITCHEN FLOOR PLAN



- COMBI OVENS
(COMBOEASE™
COMBINATION
OVEN-STEAMER,
CONVECTION COMBO
STEAM OVEN)
- CONVECTION STEAMERS
(INTEK,
SMARTSTEAM™ 100,
HYPERSTEAM™)
- STEAM-JACKETED
KETTLES
- BRAISING PANS /
TILTING SKILLETS



- COOK-CHILL
PRODUCTION
(FOR COMMISSARY/
CENTRAL PRODUCTION
KITCHENS)



- BEVERAGE COOLERS
- PREP TABLES
- COMBINATION HOT/
COLD FOOD TABLES
- GRAB-N-GO
- MERCHANDISERS /
DISPLAY COOLERS
- DISPLAY WARMERS
- HOT DRINK DISPENSERS
- HOT FOOD TABLES
- PASS-THRU'S
- REFRIGERATOR
HEATED
- REACH-IN'S
- REFRIGERATOR
FREEZER
- REFRIGERATED COLD
FOOD TABLES
- FX PRECISE
REFRIGERATION
- MOBILE SERVING
LINES / SPEED LINES
- BLAST CHILLERS
- CUSTOM FABRICATION
- CASHIER STATIONS



- ECOARCH™
VENTILATION SYSTEMS
- HOODS
- UTILITY DISTRIBUTION
SYSTEMS (UDS)



Intek™ Connectionless Steamer

The Intek Connectionless Steamer has the best possible combination of cooking speed (productivity), efficiency, and reliability of any steamer on the market today. Some conventional steamers cook faster than an Intek, but they use 1,000 times as much water and 3 times as much energy to cook the food. Some connectionless steamers are as efficient as an Intek, but they cook slower or are not as reliable.



SmartSteam100™ Boilerless Steamer

For high-speed, production steaming the smart solution is the SmartSteam100. This high-powered unit is equally suitable to heavy duty and a la carte applications. It has more power than any competitive boilerless steamer, uses less water for a significant savings in energy and recovers quickly every time the door is opened. Automatic features, simple touch-button control, ready access to all areas of the steamer and no boiler make the SmartSteam100 easy to operate and maintain. In gas or electric models as well as tabletop, stand-mounted and double-stacked versions, it accommodates 3, 5 or 10 pans. Child nutrition programs have a friend in the SmartSteam100. Its rapid food production retains the flavor, freshness, nutrients and texture that make food appealing to children.



Steam-Jacketed Kettle

No hot spots. No constant stirring. No heavy stockpots to wrestle on and off a range top. A Groen steam-jacketed kettle cooks faster, is much easier to clean, and saves you time and money compared to stockpots and other conventional equipment. The steam-jacketed design—introduced by Groen—is what makes this one-pot cooking vessel a lifesaver in busy school kitchens. It comes to temperature quickly, heats evenly and gently, and distributes the heat over the largest surface area possible so that food does not burn or scorch, favorably impacting both yield and flavor. Soups, sauces, stews and custards have never tasted so good!



Eclipse™ Ergonomic Tilting Braising Pan

Multitasking, hardworking, high performance—by combining the features of a skillet and a kettle, this versatile unit can grill, braise, simmer, boil, steam, hold, retherm and cook. It heats rapidly and distributes heat evenly for predictable results. Labor friendly, the Eclipse incorporates exclusive ergonomic elements such as clear-view controls, smooth-action tilt and large radius corners to facilitate ease in use. It maximizes capacity in challenging footprints and features the shortest pour path available for easy pouring. The flexibility of the Eclipse readily addresses menu changes common in schools and offers many opportunities for preparing healthy foods. When not cooking, it can be used as a water-bath holding point for sauces, soups and other prepared items.



ComboEase™ Combination Oven-Steamer

You may already know about the benefits of combi ovens—the savings in labor and space, the versatility of a single unit to replace a steamer and convection oven, faster cook times, the reduced food shrinkage and higher yields, and food that's more flavorful and nutritious. But what you may not know is one combi truly gets the job done more easily—the ComboEase from Groen. It's easy to learn, operate and maintain, and, it's easy on the budget and environment. In today's dynamic and demanding school kitchen, no full-size combi brings simplicity to child nutrition programs like the ComboEase does.



Kettles

CapKold Cook-Chill Production Systems

For commissary and central production kitchens, cook-chill is a resourceful way to create meals that look and taste like they were freshly and individually prepared, even though they have been produced for hundreds or thousands at a time. Groen was the first to apply volume-food production techniques, sophisticated control technology and the latest packaging films to the cook-chill concept, and today, CapKold reigns as a market leader. The cook-chill benefits are many:

- batch cook a large quantity now for storage and future use in several locations
- control the quality and consistency of a product that is going from a central kitchen to many schools
- save in food cost and labor through bulk purchasing and fewer people involved in the cooking process
- increase food safety through reduced handling and strict monitoring of temperature
- extend shelf life
- increase yield

CapKold can provide all the equipment necessary for a cook-chill system.



Cook Tanks



Pump / Fill Stations



Tumble Chillers



Water Jets



RanServe™ Mobile Serving Line

Menu flexibility? Space constraints? Time demands? Our RanServe mobile serving equipment offers the ultimate in design flexibility by attaching standard units to form a serving line that increases staff productivity while attracting students. Configurations are endless, graphics are customizable and mobility allows you to move the line for special events outside the cafeteria. Built to withstand the rigors of any school environment, these durable units can be constructed with stainless steel, laminate or fiberglass exteriors. Include hot wells, frost tops, cold pans, freezers, refrigerated back-up storage, tray and silverware stands, open storage and a variety of cashier stand options.



Blast Chiller

In upright and undercounter models, Randell blast chillers are a must-have in every school kitchen where food safety is at the forefront. Randell helps you stay HACCP compliant by safely cooling precooked products, quickly. You can effectively cool products through the 135°F - 41°F temperature “danger zone” in 90 minutes or less. On board printers and / or ports for downloading information directly to a PC make documentation easy. Additional benefits of our blast chillers include increased food product shelf life, batch-cooking cost savings and the elimination of cross contamination with pan covers.



Reach-in's, Pass-thru's & Roll-in's

With over 35 years in refrigerated systems, these Randell units are in use nationwide in every type of commercial and institutional environment. Operators of school kitchens appreciate their durability, reliability and full range of models and options.



Prep Tables

Compact or high capacity, salad top or work top, Randell is the industry leader in prep tables which means we've got a standard or customized model that's just right for the K-12 school kitchen. Efficient, versatile and built to meet strict food safety temperature requirements, our prep tables are the perfect solution for pizza, sandwich and sub assembly, salad prep and bulk salad storage, etc. Operator-friendly features, superior cooling for the base as well as the pans above, and hot-food prep table complements help make Randell the “first call” for prep tables.



Grab-N-Go Display Merchandiser

Looking for opportunities to increase impulse sales? Our display air-curtain units allow you the flexibility and visibility to better merchandise a la carte offerings. They provide easy access to products for students of all sizes. With no doors to open or close, kids can make their selection and move through the line quickly.



FX Precise-Refrigeration Series

With today's ever-changing school menus and increasing emphasis on food safety, more schools are turning to Randell's patented technology in the FX Series for precise temperature management and the flexibility of point-of-use refrigeration. By coupling Randell's experience in serving lines with the FX, you can achieve maximum utilization in a limited footprint. For the most user-friendly and food-safe serving lines incorporate the FX, then design what you want and put it exactly where you need it!

Drop-In Components

Randell offers a wide variety of hot or cold drop-ins available for installation in any fabricated counter, making them a perfect fit for any K-12 kitchen.





EcoArch™ Energy-Efficient Ventilation Systems

Schools are paying more attention to the cost of energy—and because a major consumer of that energy is the school cafeteria—kitchen equipment purchases and replacements are being scrutinized for energy efficiency. Since its introduction in 2007, the Avtec EcoArch has taken the commercial kitchen ventilation industry by storm, and with good reason. The EcoArch hood is the most energy-efficient, operations-friendly, exhaust-only hood on the market today. A winner of the 2008 Kitchen Innovations Award, the EcoArch is the first ventilation product to win this coveted prize.

The energy-efficient design draws on the combination of our unique interior arch top and front-mounted, high-velocity exhaust slot. The result is a commercial kitchen hood system that can reach annual energy savings of up to 55%—the best in the business! The arched interior also results in the quietest operating system on the market and a savings in cleaning time. By mounting exhaust filters at the front, operator safety and productivity is enhanced because they no longer need to stand on top of cooking equipment to remove filters for cleaning.



Utility Distribution System (UDS)

A utility (or energy) distribution system is a stainless steel raceway installed underneath the kitchen hood and designed to house the utilities for all the cooking equipment. Our UDSs are pre-engineered, UL listed and offer a single point connection for utilities including: electricity, gas, water and steam. “Pre-engineered” translates to cost savings and ease of use for school kitchens. For example, the cost and time demands of a custom-designed, contractor-built wall is eliminated. Simply hook up the under-the-hood utilities to the outlets in the raceway and reduce your installation costs. Each raceway system, or a single unit, can be relocated exactly where needed without costly remodeling. Also, just unplug the unit and remove the quick-snap disconnects and the cooking equipment rolls out of the way for cleaning. Safe, convenient, practical.

FOOD SAFETY & SUSTAINABILITY

ENVIROSAFE

We believe utility conservation and energy efficiency are paramount to protecting our environment and ensuring the safety of food supplies for future generations. That's why select products in the Groen, Randell and Avtec product lines bear the ENVIROSAFE Standard mark of distinction. Products selected to display the ENVIROSAFE mark have been rigorously tested and proven to meet or exceed energy efficiency and conservation standards without sacrificing performance or food safety.

Food Safety

Products meeting the ENVIROSAFE Standard are manufactured using durable, non-toxic materials enabling them to cook and / or hold food safely. They also meet exacting requirements for precise temperature control, ease-of-cleaning and sanitation effectiveness.

Energy Savings

Unified Brands is committed to the responsible conservation of our planet's natural resources. Every one of our products bearing the ENVIROSAFE Standard mark of distinction has been designed to use significantly less energy and cost less to operate than other products in the same category, without sacrificing performance or food safety.

Water Usage

As the leader in commercial steam-cooking equipment, we know a thing or two about increasing water efficiency and lowering usage rates. That's why we help you evaluate the entire story—water for cooking and water to handle spent steam—when trying to conserve water used in your school's cooking process. Our combi ovens and steamers are designed to support a very low gallons-per-hour usage rate, and, they are also designed with a venting system that does not require large volumes of cold tap water to temper unused steam down a drain as our competitors do.

HACCP Compliance

For all schools participating in the National School Lunch Program and / or the School Breakfast Program, a food-safety program based on HACCP precepts is mandatory. Documenting a HACCP procedure can be labor intensive and time consuming. Randell blast chillers make chilling food easy and safe. In 90 minutes or less, they provide documentation of the required time to chill food from 135°F to 41°F as mandated by law using on-board printers.

LEED® Credits / Government Rebates & Incentives

Unified Brands is committed to environmental responsibility and sustainability. We have LEED-accredited professionals ready to help you achieve LEED certification and show you how foodservice equipment can contribute to certification. Additionally, many of our products qualify for utility rebates, helping both the environment and your budget.



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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.

Information contained in this brochure is known to be current and accurate at the time of printing. Unified Brands recommends referencing our website for updated and additional information.