



Pizza

Meeting the unique demands of the pizza marketplace



17%

of all U.S. restaurants are pizza restaurants; making pizza a \$40 billion industry.

46%

of all pizza operations in the U.S. are chain restaurants.

93%

of all Americans eat one pizza per month.



Looking at the big picture. Finding the best solutions.

Today's pizza operators understand the ever-increasing challenges of expanding topping variety and capacity, as well as managing valuable space in the kitchen. In this fast-paced market, it's more important than ever to adapt quickly and attract highly selective customers while continuing to grow profitably.

With a full line of specialized equipment solutions, Unified Brands helps operators exceed customer expectations by maximizing efficiency in the kitchen and expanding their menu offerings.



SERVING UP AN EVER-EVOLVING MENU

From pasta and subs to specialty chicken and fully stocked salad bars, pizza operations are constantly expanding their menu choices and responding to evolving customer demands. That's why Unified Brands' line of Randell prep tables are designed to give operators ultimate flexibility — allowing them to maximize line space and streamline workflows in both the front and back of house.

Taking on the unique challenges of preparing and serving great pizza.

Even when space is at a premium or expanding menus to keep up with customer demands require more capacity, Unified Brands' Randell line of prep table solutions provides the most standard models plus fully customized, versatile and efficient solutions by creating unique equipment to fit a particular pan configuration or a special prep table application.

Temperature Control

- Reliable, worry-free performance ensures the highest levels of food safety/quality
- Cold-wall models conductive cooling creates a blanket of cold air above prep table pans

Ease of Operational Use

- Simple cleaning and sanitizing
- Quick maintenance through easy access to preventative maintenance areas
- Ergonomic bin location puts ingredients within arm's reach

Flexibility & Capacity

- Customer-specific customization that fits your menu
- Built-in capacity for peak hours and custom orders

Customization for Your Unique Footprint

- Adaptable designs, including solutions for large or small operational footprints
- Prep tables available in 2- and 3-row capacities

Specialized Solutions for Expanding Menus

- Multiple configurations to suit your changing lineup
- Wide wrapped and dual rail designs allows for expansive topping variety

Providing key benefits for today's pizza chains and independent operators alike.

Unified Brands' line of Randell products help pizza chains as well as independent operators work more efficiently, ensure the highest food quality and capacity options to expand their menus to continue growing profitably.

Product Features of all Cold-Wall Designs

- Separate temperature control between base and pan rail/openings
- Superior pan temperatures
- Easy operator temperature control for rail and base
- Easy clean-up, including drains and valves
- Capacity expansion with extra drawers and rail designs (dual, mega)
- Energy efficiency
- Most models and configuration options available to meet your specific needs
- Prep racks with pull-out catch pans
- Convenient drawers, tray racks and pull-out shelves add capacity in storage below

Trust the experts in pizza preparation

Whether it's freeing up more topping space with the efficient cheese and sauce station or building a completely new configuration for your facility's line, Unified Brands delivers the expertise and industry knowledge to help pizza operators make the most of their equipment and serve customers better.

Our complete lineup of Randell prep tables, ingredient stations and holding cabinets allows for greater efficiency in the kitchen — with features like oversized rail drains for more time-saving cleanup and flexible, intuitive layouts that keep toppings and ingredients front and center for busy staff.

SUPPORTING YOUR OPERATION WITH EVEN MORE SOLUTIONS

All kitchens share a few basic challenges, no matter their size or scope. For pizza operations, it takes a talented staff, a dynamic menu, smart space optimization and expanded offerings to attract more customers and grow profitably. That's why Unified Brands is proud to offer a complete lineup of products across our family of brands — all designed to deliver quality, reliability and performance — and refrigeration is just the beginning.

From preparing sauces in our Groen steam jacketed kettles to maintaining proper ventilation with our Avtec hoods, Unified Brands has pizza operators covered.



Setting the standard in design and customization.

Prep Tables

Randell prep tables set the standard for performance using cold-wall conductive cooling to create a cold blanket of air to act as a barrier to high heat environments, assuring the food products are maintained fresher and longer. Standard features for all cold-wall models give operators unparalleled performance such as independent temperature control between the base and pan areas, include drains in all pan areas for easy clean-up and night switch for pan opening providing maximum energy efficiency. Randell prep tables are designed and built to last longer and give operators easy maintenance access from hinged louvers for drain access, easy reach for cleaning condenser coils and all models feature the exclusive press-fit gaskets.



8000N Series

Randell 8000N Series standard refrigerated prep tables are ideal for pizza operations.







Corporate Culinary Center and Test Kitchen, Conyers, GA

Unified Brands

Unified Brands' complete offering spans the essential needs of today's foodservice operators. From cooking equipment, cook-chill production and refrigeration to ventilation, conveyor systems, continuous motion ware washing and meal delivery systems, Unified Brands provides reliable, comprehensive equipment solutions — as well as a single integrated business platform for sales, support, service, manufacturing and business operations.

Unified Brands is an operating company of Dover Corporation, headquartered in Conyers, GA, with operations in Michigan, Mississippi and Oklahoma.

Unified Brands

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SERVING THE PIZZA MARKETPLACE

No matter the concept, no matter the facility, Unified Brands is proud to support an extensive portfolio of premium products — providing smart, customized solutions for today's foodservice kitchens. **Discover our complete lineup and connect with one of our experts today at unifiedbrands.net.**