



Product Guide

unified brands®

A **DOVER** COMPANY





BRAISING PANS

A multitasking, hard-working, high performance braising pan 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.

The advanced electronic control delivers unmatched temperature precision with low and high preset temperature functions as well as a digital timer – offering operators additional cooking options when they need them. The classic electronic control delivers the same unmatched temperature precision you expect from Groen. Both controls are easy to operate, and both the classic and advanced design are IPX6 water rated for reliable operation in today’s kitchens.

- Floor - Gas and electric
- Table top - Electric only
- Stay-in-place torsion spring assisted cover
- Easiest cleaning surfaces in the industry with 3”/7.62cms radius corners and the smoothest cooking surface available
- IPX6 water rated electronic controls
- Center pour lip and seamless drip edge
- Smoothest tilt in the industry due to our precision manufactured worm gear assembly — only 23 turns for a full tilt
- Open leg design for ease of cleaning and no pinch points



STEAM JACKETED KETTLES

No hot-spots. No constant stirring. And no large stock pots to wrestle on and off a range top. A Groen kettle cooks faster, is much easier to clean, and saves you time and money. The 2/3 jacket coverage of a Groen kettle provides the kitchen with a one-pot cooking vessel for preparing soups, sauces, stews, custards, and many more applications.

Groen controls make it easier than ever before to achieve precise, consistent cooking. The advanced electronic control delivers unmatched temperature precision with low and high preset temperature functions as well as a digital timer – offering operators additional cooking options when they need them. The classic electronic control delivers the same unmatched temperature precision you expect from Groen.

But, that isn’t all they offer. They also provide significant cost savings by reducing operating expenses, service and repair costs, as well as food waste.

- IPX6 water rated electronic controls
- Table top, cabinet base, self-contained floor, direct steam floor and cooker/mixer kettles, gas, electric and direct steam
- Reinforced rim holds its shape and maintains its quality look even through years of service
- Wide pouring lip/butterfly lip ensures the product pours where you want it
- Smoothest tilt in the industry due to our precision manufactured worm gear assembly — only 23 turns for a full tilt



COMBOEASE® COMBINATION OVEN-STEAMERS

Why pay good money for bells and whistles that rarely get used? ComboEase is the full-size, gas combination oven-steamer that cooks great food while taking the complexity out of the process. It’s the affordable combi experience, made easy — easy to learn, operate and maintain, easy on the budget and the environment.

- ComboEase and traditional combination oven-steamers, counter top and stand mounted, gas and electric
- Lower price tag, BTU/HR, and water usage
- Flexible cleaning options, easy access to steam reservoirs and self-diagnostic control panel make the ComboEase easy to clean and maintain



SMARTSTEAM®100 BOILERLESS STEAMERS

The SmartSteam100 from Groen is the smart solution for high speed, production steaming. Designed to satisfy even an a la carte style venue, delivering 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.

Featuring a boilerless steam generator inside the steamer compartment, it has the power to cook fast and to recover quickly every time the door is opened. There is no boiler maintenance and easy-access to all areas of the steamer. And the rapid food production retains the flavor, freshness, nutrients and texture that makes food appealing.

- Counter top and stand mounted steamers, gas and electric
- Up to 80% efficient with an infrared gas burner
- Dual-point water and drain connection
- Automatic fill and drain
- Microprocessor controls that are a simple touch-button
- Electronic timer provides controlled steaming and audible alert when done



INTEK™ CONNECTIONLESS STEAMERS

The Intek saves you money in water, electricity and chemical cleaning cost — and that's just the beginning. No installation of a water or drain line, no boiler to de-lime or repair, and no holding cabinet needed — the Intek cooks and holds (electric only) in the same unit.

- Counter top and stand mounted steamers, gas and electric
- ENERGY STAR® certified and qualifies for purchase rebates
- Uses 67% less energy and 94% less water than conventional steamers — uses less than 1.5 gallons per hour
- No water connections to worry about, simply plug and play
- Electric units can double as a NSF holding cavity with holding temp settings from 100°-212°F
- Powerful heat source combined with convection fan cooks 48lbs of frozen vegetables in only 17 minutes



VORTEX®100 CONNECTIONLESS STEAMERS

A connectionless steamer is an economical and efficient solution for bulk cook-and-hold applications for varying menu demands.

The Vortex is designed to meet any requirements of batch style operations. It is low maintenance and has a low cost of ownership due to its boilerless and energy saving technology that has earned its place as an energy star certified unit.

The Vortex100 with its boilerless design uses under 1.5 gallons of water per hour in heavy use. In addition, with its industry leading four (4) gallon fully-accessible reservoir, it saves time over the competition with less filling and easy cleanup with a simple vinegar water solution.

- Counter top and stand mounted steamers, electric
- Uses 94% less water than conventional steamers — under 1.5 gallons/hr.
- Unit automatically goes to hold mode when cook cycle is complete — visual and audio alarm when cook time expires
- Powerful steam generator delivers 3.1 KW or 12,400 BTU/HR of power input per 2-1/2"/6.35cms deep steam pan
- Elements are not immersed in water, so no de-liming necessary
- Optional condensate cap allows for select use outside of a hood (contact factory for confirmation)
- Optional auto fill available



HYPERSTEAM™ CONVECTION STEAMERS

With twin, independent steam generators on double-stacked and dual-cavity models, the HyPerSteam from Groen is dependable and reliable.

The powerful internal blower increases steam velocity for faster cook times. A free venting drain eliminates flavor transfer. Featuring a two-probe warning system for delimiting, auto-clean delimiting from a touch pad, a large drain port to better resist lime and scale build-up, and instant steam from the “ready” mode.

- Counter top, cabinet mounted and stand mounted steamers, gas and electric
- Dual water connection
- Powerful steam generator delivers 3.1 KW or 12,400 BTU/HR of power input per 2-1/2”/6.35cms deep steam pan
- Flexible for all seafood applications
- Receive a 2nd year warranty on steam generators by installing proper Groen water treatment system

HYPLUS™ PRESSURELESS STEAMERS W/BOILERS

Boiler-based steamers generate low pressure steam for use with cabinet mounted steamers and steam jacketed kettles. It's everything you need, all in one.

- Cabinet base or cabinet mounted steamers and/or kettles, gas, electric and direct steam
- Dual water connection
- 60 minutes per compartment mechanical timer
- Configure your unit — pick table or cabinet mounted, energy source, number of kettles and their capacities, and determine if the boiler will power an additional floor kettle



COOK-CHILL PRODUCTION SYSTEMS

CAPKOLD® HIGH VOLUME COOK-CHILL

CapKold is a market leader in cook chill and sous vide technology – food production, packaging and rapid chilling systems plus advanced HACCP temperature recording that match food production with demand.

Cook chill and sous vide volume food production is comprised of cooking, packaging and chilling equipment with temperature recording that allows for the preparation of multiple portions in a single batch. Volume food production yields an inventory of prepared foods for safe, extended storage in a controlled refrigerated environment when food quality, taste, texture and aroma are key for serving various audiences.

- Cooking, packaging and chilling equipment allows preparation of multiple portions in a single batch
- Sophisticated systems control equipment and monitor product through the entire process
- Combination of plastic casings and water bath chillers accelerate chilling and deliver safe, extended, refrigerated shelf lives up to 30 days
- System consists of; kettles, transfer and packaging with hot filling casing equipment, batch tumble chillers, waterjets, waterbath slow cookers, refrigerated storage, heating, serving, ventilation and energy distribution systems add-ons
- Take advantage of the CapKold test kitchen and on-site assistance program for hands-on training and personal assistance

LOW VOLUME COOK-CHILL

The Low Volume Cook-Chill Production System provides foodservice operators the ability to exceed HACCP requirements for chilling pasteurized foods at an affordable price. With the Low Volume System, everyone now has the opportunity to cook, fill, chill and store for up to 45 days, and then serve delicious and nutritious products.

- Mix and match cook-chill components with existing equipment — let us customize your package
- Food lasts up to six times longer with no waste — and reheat only what's needed



PREPARATION TABLES

BASE

If price is the driver a 9000 series forced air prep table is the answer. Designed to be cost effective, the 9000 series competes with price and performance in its class.

- Forced air has more run time and power usage
- Lower up front cost solution
- Meets NSF-7, designed for kitchens up to 86°F/30°C

BETTER

If performance is what you are looking for, a wrapped coldwall prep table (8000N, 8000D, 8000W & 9000W series) unit will fit the bill. With units still operating in the field after 25 years, they are built to stand up to harsh kitchens.

- Long life expectancy
- Wrapped coldwall units have less run time and power usage
- Exceeds NSF-7, designed for the toughest kitchen environments
- Standard drain in rail with clean out valve
- Base and rail have separate temperature controls
- 100% front breathing

BEST

Randell Custom tables can be tailored to fit any operation. Add efficiency into the design to remove steps, increase capacity or improve ergonomics for your workers. With customer direction and Randell's 30+ years of refrigeration experience, our expert design team configures equipment specific to your operational needs.

- Longest life expectancy
- Exceeds NSF-7, customized solutions for unique kitchen environments
- Standard drain in rail with clean out valve
- Base and rail have separate temperature controls
- Heavier gauge tops, lids, door panels and handles
- 100% front breathing



PRECISE REFRIGERATION

FX SERIES® & ICELESS SEAFOOD

FX Series' modular platform can be used in any point-of-use application. Pre-configured precision storage systems include equipment stands, work top models and various prep top configurations. Drawers operate independently, and users can switch from refrigerator to freezer – or anywhere in between (40° to -4°). Or use it for iceless fish storage to hold product at precise temperatures within 1° of the set point.

- No "pour-out" effect so cold stays with the product
- No-leak horizontal magnet-to-magnet seal so cold stays in, warm air stays out
- Maintains precise temperature, holding within 1° of the set-point anywhere from 40° to -4°
- 100% usable storage space; cool only the space that can be used
- Even air distribution in full storage area with perimeter air diffuser and slotted insulated insert
- Each section has its own control and compressor
- Highly energy efficient with 1.7 amps per drawer

BLAST CHILLERS

Randell helps you meet HACCP guidelines for safe cooling of pre-cooked products by cooling product to 40°F/4°C within four hours. The blast chiller effectively cools product through the temperature danger zone in 90 minutes or less. With onboard printers and/or ports for downloading information direct to a PC, it makes record keeping easy.

- Simple turn on, probe and start operation, and once product reaches 38°F/3°C the unit goes into hold mode
- Laminar airflow design provides superior and even cooling; less moisture loss and flavor transfer, minimizes edge freezing of products
- Multiple configurations available



HOT FOOD TABLES

Randell's selection of hot food tables outshine the competition with precision control, 100% factory assembled with solid construction that stands up to the fast-paced environment of today's commercial kitchens.

Our hot food tables feature a standard plate shelf design providing handy storage of utensils for the operator, while additional available options like casters, counter protectors and tray slides make these units truly functional additions to the kitchen.

Each well features specially designed thermostatic controls that offer more precise food temperatures, and is built to take food pans directly.

- Three standard well configurations: sealed wells with drains and manifold system, open element and common water bath/ single sealed tank with drain
- Dual-voltage elements make field installation easy (240/208 dual-voltage element)
- Additional options available include casters, counter protectors, over-shelf, finished backs, tray slides, 3-phase power and more
- Die-stamped, raised sanitary rim pan openings in stainless steel top



CHEF TABLES

Start with basic pre-designed modules. Decide what you need and how you'll line them up. Then customize the line-up with accessories and options.

- Randell refrigeration systems run 25°F/-3.9°C cooler than traditional condensing area designs
- Patented unitized drawer cartridge system is easily removable and comes standard with a 3-year warranty
- Unique press-fit gasket design allows end-users to easily remove, clean and replace gaskets
- Single point main power connection to factory wired and factory tested UL listed breaker panels
- Exclusive rail/pan opening drain and oversized drain line are easy to clean
- Customize with soup wells, overshelves, pedestal outlets, silverware bins, plate shelves, sinks — anything you need to be efficient and functional

RANCHEF TABLES

Form and functionality marry for the ultimate budget conscious solution. Start with a winged wall shell, and roll your free-standing equipment into the spaces. These shells support the overshelves and allow standard catalog units to roll in and out for cleaning, servicing or rearranging.



MOBILE SERVING LINES

Randell's RanServe® mobile serving equipment allows the ultimate in design flexibility by attaching standard module units to form a service line to fit your menu and space constraints.

Configurations are endless. Units can be built with stainless steel, laminate or fiberglass exteriors. Choose standard or elementary school heights. With hot wells, frost tops, cold pans, freezers, refrigerated backup storage, tray and silverware stands, open storage and a variety of cashier stand options, RanServe makes sense in every school system.

- Electrical distribution system allows units to be banked together to eliminate needless wires
- Easily accessible control panel is located on the server side of the units
- Hinged louver provides easy access to temperature controls and cleaning of condenser coil
- Easy to use, concealed spring-activated locking mechanism holds the units together
- Endless options include overselves, lighting, creative graphics, sneezeguards, tray slides, custom surfaces, canopies and kick plates



CHEF STANDS

All Randell equipment stands come with our patented heavy duty drawer cartridge system with a 3-year warranty on the entire drawer system. Drawers come with fully welded 14 gauge unitized cartridge assembly, heavy duty full extension tracks, quick release, and are self-closing.

- Patented drawer cartridge system with 3-year warranty on the entire assembly
- Unique press-fit gasket design allows end-users to easily remove, clean and replace gaskets without tools
- 100% front breathing
- Reinforced top supports up to 225lbs/106Kgs per lineal foot
- Many configurations and a variety of drawer sizes available to fit your need



INTEGRATED CUSTOM SOLUTIONS

In addition to Randell's proven self contained refrigeration, Randell also offers remote refrigeration at its best. Create custom designed equipment for the ultimate solution for your design-specific projects.

- Work with our expert design team to create equipment that is tailored to your unique design requirements
- Be highly creative and produce more efficiently and safety with unparalleled finished quality
- Create a totally new and innovative piece of equipment, or make modifications to something existing
- Equipment includes exclusive, patented unique features along with the performance and reliability our reputation depends on



WORKTOPS & UNDERCOUNTERS

Our point-of-use undercounter refrigerator and freezer design and legendary functionality help streamline kitchen workflow by preventing repeated trips to the walk-in cooler, which takes staff away from value-added tasks like preparation and serving customers.

- Solid state control on freezers (digital readout on refrigerators) and reach-ins
- Energy-efficient 2.5" minimum CFC-free polyurethane insulation throughout
- Lift-off louver panel for easier maintenance and access to temperature control (refrigerator) on reach-ins
- Top-mounted refrigeration system runs cooler for higher efficiency on reach-ins
- Casters and shelves pre-mounted at factory for easy installation on site
- 10-year warranty on hinges & handles on reach-ins
- "Front-breathing" refrigeration system requires no side or back clearance
- Interior of cabinet is fully coved to meet NSF standard #7



DROP-IN COMPONENTS

Drop-ins may be easily incorporated into any new or existing countertops. Styles include water and ice stations, glass fillers, freezers, cold pans, frost tops, hot wells and dual temp wells.

- Cold units have a rotating refrigeration system – install the drop-in in any direction you choose and then rotate the refrigeration unit 90 degrees to exhaust from the front or side of the counter
- A multitude of styles, capacities, and sizes to choose from



REACH-INS

A wide range of models available including traditional refrigerators and freezers, heated, pass-thru, dual temp and roll-in units.

- Lift off louver panel for easier maintenance and access
- Electronic controls
- 2.5"/6.35cms minimum CFC-free polyurethane insulation throughout
- Unique press-fit gasket design allows end-users to easily remove, clean and replace gaskets
- Casters and shelves pre-mounted at factory for easy installation — roll the equipment in, place it, and plug in



UTILITY DISTRIBUTION SYSTEMS

Avtec Energy/Utility Distribution System Raceways offer the ability to allow for one-point service connections for multiple utilities, thereby lowering connection costs, and simplifying installations. These systems are uniquely designed to allow for future additions and changes of equipment and are generally provided with electrical cord sets and quick-disconnect hoses for ease of cleaning and service. Only Avtec offers many different styles and designs to fit the project need.

- Open “H” design allows for view through the kitchen as well as easily cleanable floor space
- Attractive stainless steel housing, mounted on pedestals, with connections below, eliminates panel boxes, unsightly connections and valves, pipes and conduit
- One-point connection for electric, gas, water, steam, air, etc, eliminates critical field rough-in dimensions
- Entire system can be removed and relocated easily during renovations or remodels
- Wall, overhead, back-splash, or cart mounted (“power train” uses), down from above, up from below or floor to ceiling



VENTILATION

ECOARCH® ENERGY EFFICIENT VENTILATION

With its patent-pending, aerodynamic arch, the EcoArch is the most energy-efficient, operations-friendly, exhaust-only hood on the market.

- Optional UV air cleaning system
- High-velocity exhaust slot
- Front-located exhaust vents/grease filters and make-up air plenum
- Heat sensors

ECOAZUR DEMAND CONTROL KITCHEN VENTILATION

EcoAzur DCKV, with state-of-the-art heat and optic sensors, allows foodservice operators to automatically and safely lower the level of air being exhausted. EcoAzur saves energy usage on the exhaust fans themselves, with the added benefit of limiting the loss of conditioned air within the kitchen. EcoAzur offers the perfect solution to DCKV — from simple heat only to modulating damper systems, EcoAzur expands to meet any project need

- Optics employ the most efficient light wave available, making them the most sensitive to smoke and vapor, and the most forgiving if not cleaned as often as recommended
- Easy to operate and maintain with “spray-down” durability

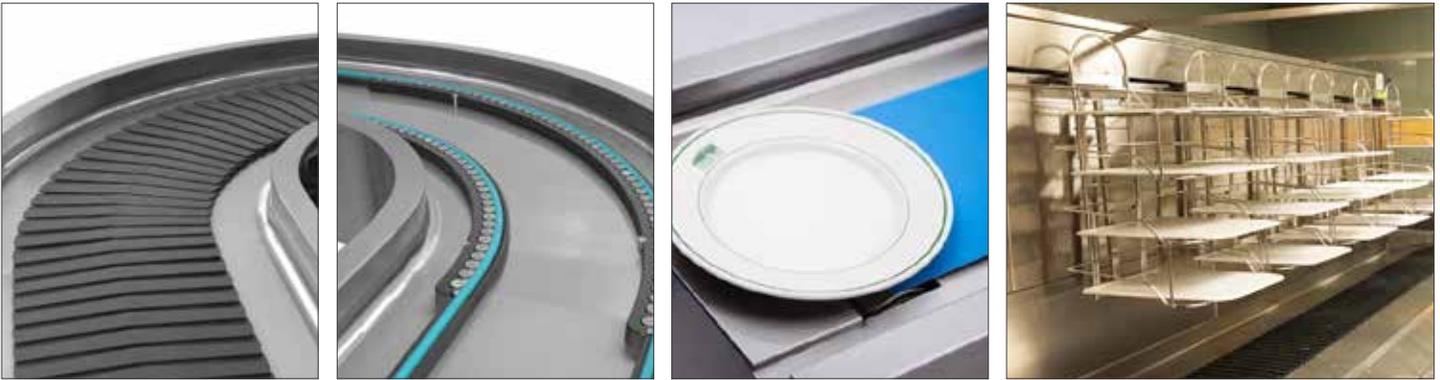
CHINOOK® VALUE VENTILATION

Standard features include attractive single-shell hood with stainless steel on exposed surfaces. The systems also feature a built-in, three-inch rear air space. An optional zero-inch clearance is approved for use against combustible surfaces and is available on the top, back, or ends.

- Double sidewall construction
- Removable front mounted perforated panels, grease trough and grease cup
- UL Listed aluminum grease filters standard
- Pre-wired globe lighting on maximum of 4’/10cms centers

TAKU® PREMIER VENTILATION

Ideal for open kitchens where designer driven aesthetics are a must. A double skin ventilation hood allows customized interior and exterior finishes to match any decor. It can also resolve challenges such as columns and tapered fronts with it’s custom build qualities. Models feature programmable water wash systems for applications that require the best available technology on the market.



CONVEYORS

SLAT BELT

Patented slanted rollers on belt slats allow for virtually frictionless belt operation. This allows for longer belt runs and additional turns without adding horsepower to the drive motor.

- Slanted rollers allow easy removal of the belt at turns for more efficient cleaning
- Self-cleaning return track keeps refuse and spills from accumulating
- Precision, laser-cut, inter-locking parts eliminate the need for adjustable bearings and rolled steel framework that rusts and goes out of square
- Patented drive shaft allows for easy assembly of belt and additional safety and belt slat protection

CORDVEYOR

Ideal for cafeteria soiled tray return and tray make-up, the Avtec Cordveyor is the cleanest operating conveyor in its class.

- Features belt wash cabinets where the cord is washed by a series of knife edge spray jets
- Strategic placement of spray jets keep the cords clean from spillage and contamination
- Micro roller turns allow the cord assemblies to be lifted for easy cleaning of the turn and cord
- Utilizes three strands of Kevlar® to strengthen the cord and eliminate stretching
- Cords glide in a continuous UHMW track to assure straight tracking and minimal friction

FABRIC BELT

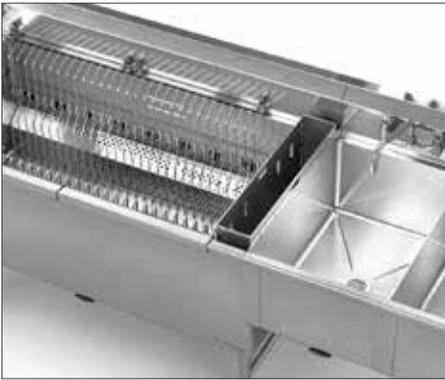
Fabric belt conveyor systems provide efficient plate preparation for foodservice operations. Features a PVC-coated fabric belt that moves plates through an assembly line, yet is stronger, more stain-resistant and much easier to clean than traditional fabric plating conveyor belts.

- Variable speed controls and photo electric accumulation switch at the terminal end of the unit shut down the system when the conveyor is full
- Units can be configured to power ancillary equipment, such as hot food or refrigerated units
- The “slim-line” drum-drive model is perfect for cantilevering over support equipment — no drive chain or motor to get in the way

BUS-TRAC®

The Avtec Bus-Trac System utilizes vertical accumulation of soiled trays with adjustable 2-5 tiers, to form a “buffer” between the dining area and dish room, and brings the trays to your personnel by continuously rotating. It handles up to 20 times the trays of conventional single belt conveyors to eliminate “stack up” at the cafeteria tray drop off area

- Cantilever design provides efficient scrapping, saving labor costs in a reduced footprint
- Removable inserts standard on the bottom tray carrier and additional inserts are available
- Heavy duty motor, sprocket, axle and stainless steel chain link drive assembly
- Infrared, polarized retro-reflective beam type limit switch prevents tray jams at tray drop off area

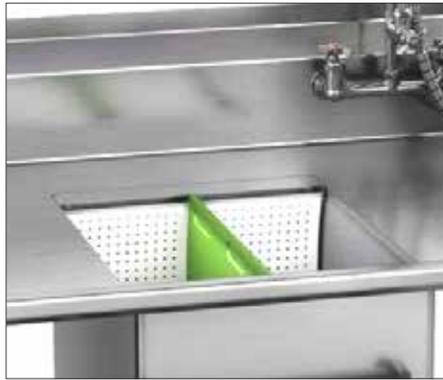


POWER SOAK

Power Soak — a continuous motion pot, pan and sheet pan washing system that delivers a consistent clean, improved sanitation, and a more efficient workforce.

Our patented Parallel Wash System generates a uniform and natural scouring, high-turbulence wave action that continuously rotates wares, removing baked-on food soil to virtually eliminate hand scrubbing.

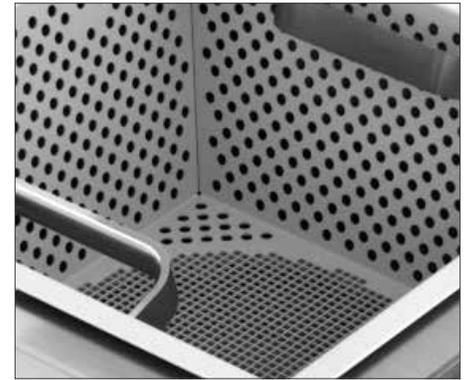
- Maximum wash flow with more jets and a lower velocity with a dedicated wash jet for the all new utensil area produces the gentlest system ever offered for plastic wares
- Three model categories available: Intro, Advanced and Unlimited
- Wash jets are located evenly every 3 to 6" along the back wall of the wash tank
- The patented AWI is available as an option, or comes standard, depending on what unit you choose. Flow guides manage the motion of the water and are made of ultra-high molecular weight plastic (UHMW). These fit easily into each rib section to create an optimally curved inner tank lining, minimizing both impact of wares and noise volume. The AWI rotates wares at maximum velocity with the lowest wash pressure to clean wares faster, while being extremely gentle and quiet.



POWER PREP

A never-before-seen solution for washing and assuring sanitation for all produce in the kitchen. The Power Prep represents a quantum leap in efficient and thorough power-assisted washing of produce. And when used with a free rinsing antimicrobial produce wash, you can achieve even greater safety levels and shelf life by reducing pathogen levels.

- Free-flowing water removes soils from hard-to-reach areas on produce
- Individually divided washing areas include three high volume "gentle wash" jets and Power Soak's exclusive Advanced Wash Inserts (AWI)
- Three model categories available: Intro, Advanced and Unlimited
- Depending on model chosen, capable of washing uncut & unpeeled produce, cut & unpeeled produce, or cut & peeled produce, thaws frozen bagged product, thaws seafood & proteins
- Easy-to-use, self-loading baskets make removal of fruits and vegetables from a simple, efficient and ergonomic task
- System includes ample drain boards on both sides of the wash tank
- Drain board height on clean side allows for conveniently located roll-under produce spinner/dryer (not included)



SILVER SOAK

The Silver Soak continuous recirculating wash water ensures clean sparkling silverware for customers with "one pass" warewashing. This eliminates the labor intensive "multiple pass" flat rack washing of silverware. Using a patented process, employees simply drop dirty silverware in the Silver Soak and walk away.

- Cleaner Silverware
- Water Savings
- Labor Savings
- Energy Savings

SKEWER SOAK

Skewer Soak is a non-caustic, deep cleaning and efficient skewer cleaning system that provides tangible benefits to operators of high volume rotisserie programs. With continuous warewashing and Power Soak's patented Parallel Wash Action, the carousel wash rack effectively battles the safety, time, and cost burdens of cleaning large volumes of skewers.

- Deep-cleans skewers more efficiently while reducing labor costs by as much as 85% compared to traditional cleaning methods
- Sixteen (16) commercial rotisserie skewers can be cleaned in 20-30 minutes
- Rotating carousel design allows products to snap in and out

FOOD SAFETY & SUSTAINABILITY

Food Safety

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

Energy Savings

Unified Brands is committed to the responsible conservation of our planet's natural resources. Many of our products have 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 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

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 data storage.

LEED® Credits / Government Rebates & Incentives

Unified Brands is committed to environmental responsibility and sustainability. Many of our products qualify for utility rebates, helping both the environment and your budget.

International Standards

Our products meet international standards. For more detailed information, check out our website or price book.



888.994.7636
unifiedbrands.net

Unified Brands and its Groen, Randell, Avtec, A la Cart, and Power Soak 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, Mississippi and Oklahoma.
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