



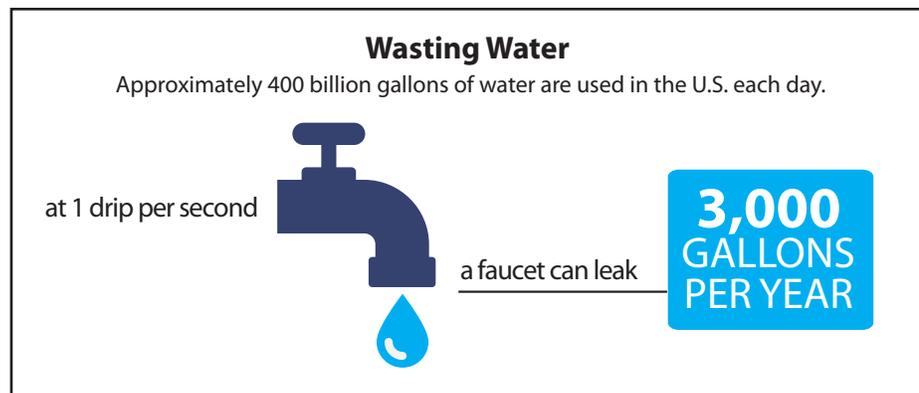
A Smarter, Cleaner Solution for Pre-Soaking Silverware

Addressing the challenges of providing clean, sanitized silverware while conserving water and energy with a cost effective solution

The Importance of Proper Cleaning and Sanitizing

Today's foodservice operators understand the critical nature of effective cleaning and sanitizing — from preventing the spread of foodborne illnesses on shared food contact surfaces to ensuring customers have clean table ware. In fact, clean table ware consistently ranks among the leading indicators of customer satisfaction and likelihood of return business.

With the industry's ever-increasing focus on water conservation and energy efficiency, foodservice operators are beginning to look more closely at their current ware washing operations— specifically what's working, what's lacking and how to optimize the cleaning and sanitizing process for their facility.



U.S. Environmental Protection Agency, World Water Council

Facilities traditionally wash silverware by pre-soaking in a bus tub filled with pre-soak solution followed by multiple passes in a flat rack — often as many as five times — through a dish machine. Despite multiple passes through the dish machine, dirty and unsanitary silverware can still end up in front of guests. Not only is this not cost effective, with results varying greatly, but with traditional silverware pre-soak methods, hundreds of gallons of waters, chemicals, electricity and valuable labor is wasted each day.

Advances in Silverware Pre-Soaking

Thanks to recent advances in silverware pre-soaking technology, today's latest systems of continuous flow silverware pre-washing eliminate the need for multiple passes though the dish machine dramatically reducing labor, water, chemical and energy usage.

Continuous flow silverware pre-washing softens and dislodges even the most stubborn dried on food soils — from ketchup, mustard to caramel and syrups while providing excellent results with one-pass warewashing.

While the upfront cost for these units is higher than traditional solutions, the long-term energy and labor savings are significant — the ROI of these new systems are ultimately more cost- and resource-efficient than their predecessors while insuring excellent results.

New Technology

One-pass washing is the best alternative for today's commercial kitchens.

Continuous Flow Silverware Pre-Washing: The Right Solution

The wasteful drawbacks to multiple-pass washing make it clear that more efficient and effective one-pass washing is the best alternative for today's commercial kitchens. Continuous Flow Silverware Pre-Washing eliminates labor-intensive multiple passes by removing virtually all soils and stains with its continuous recirculating water flow. Considerable smaller in size and footprint, this solution offers drop-and-go simplicity for kitchen staff and their unique wash flow action will provide excellent results with one-pass warewashing.

The patented water flow action maintains the the pre-soaking wash action at 114 degrees with no wash tank heater. The combination of water flow action, heat, and pre-soak chemicals strips the soils, protein build-up and fogginess off the silverware, allowing for the silverware to be washed through the dish machine one time, while providing excellent results.

The Benefits of Single-Pass Washing

Cleaner Silverware With pre-washing system, operators can feel confident that they are always presenting customers with clean, sanitary silverware.

Chemical Savings Pre-washing eliminates the need for multiple chemical applications in bus tubs or pre-soak tanks. As with traditional pre-soak methods, the pre-soak solution gets cold and in many cases dumped out before its maximum usage cleaning potential is reached.

Water Savings Because single-pass washing eliminates the need for multiple passes of the silverware through the dish machine in a flat rack, the customer will realize significant water, energy and labor savings.

Labor Savings Free up valuable kitchen staff for other tasks with its one-pass warewashing simplicity and efficiency.

Energy Savings Pre-washing options help to maintain consistent levels of ideal heat without refilling the bus bucket or pre-soak tank with hot water while providing the removal of dried on food soils, protein build-up and fogginess from the silverware.

Smarter Clean

- Less staff
- Less detergent
- Less energy
- Less water

The Choice is Clear

There's never been a more cost-effective, convenient way to keep silverware looking great meal after meal — and keep satisfied customers coming back. Unified Brands' Silver Soak® silverware pre-wash system allows operators to make a professional impression for your operation every time while reducing water consumption, saving on costly pre-soak detergents and freeing up kitchen staff to serve guests.

With four model options to choose from, Silver Soak is the ideal silverware pre-washing system for commercial kitchens of all sizes.



Summary numbers are average gallons used.

About Unified Brands

Supporting a portfolio of premium branded product lines — Groen, Randell, Avtec, A la Cart and Power Soak — Unified Brands' offering spans the professional operator's essential kitchen workflow functions and needs: cooking equipment, cook-chill production systems, custom fabrication, refrigeration, ventilation, utility distribution, conveyor systems, continuous motion ware washing systems and meal delivery systems.

As an operating company within the refrigeration & food equipment segment of Dover Corporation, Unified Brands is headquartered in Conyers, GA, with operations in Michigan, Mississippi, and Oklahoma.

Unified Brands

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