



low volume
cook-chill production systems

Groen is not only Cook-Chill, it's Cook-Safe.

Are you meeting the FDA code?

How long is your food staying in the danger zone (135° - 41°F)?

Is monitoring your food times and temperatures cumbersome?

Are you following HACCP Guidelines?

Are you properly dating and labeling your stored product?

Did you think cook-chill systems were only for the big guys? Think again.



According to the Center for Disease Control & Prevention, over 76 million food-borne illnesses occur each year. Foodservice operators are under increased scrutiny by industry regulators to ensure the safety of their food products.

The Groen Low Volume Cook-Chill Production System is the first product in the industry today to provide foodservice operators the ability to exceed HACCP requirements for chilling pasteurized foods at an affordable price.

As the first Cook-Chill system introduced in the foodservice equipment industry, the systems have been providing safe food products to large kitchens responsible for feeding thousands of people daily for over 35 years. The new Low Volume Cook-Chill Production System allows foodservice operators with smaller volume requirements the opportunity to utilize Cook-Chill technology at a price they can afford. Now all foodservice operators have the opportunity to prepare, store for up to 30 days, and then serve safely soups, sauces, macaroni and cheese, mashed potatoes and other products. Using the cook-chill process, they can rest assured their products will be safe and delicious for their customers, locking in all the nutrients often lost when exposed to oxygen through traditional cooking and storage procedures.

That's what we mean when we say we're not only Cook-Chill, we're Cook-Safe.

Food safety

- This system ensures you can exceed the FDA food code by using pasteurization. Plus, we follow HACCP guidelines for Reduced Oxygen Packaging criteria.

Labor savings

- One operator can do the work of four when compared to a traditional cook/serve operation.
- No more pots and pans to clean saving time and labor in the dish room.

Increased food yield

- Food lasts up to 6 times longer with no waste.
- Reheat only what is needed.
- Increased ingredient control.
- Improved inventory monitoring.

Flexibility

- Mix and match our Cook-Chill components with your existing equipment.
- With multiple packages to choose from, we can help you create a system which fits both your needs and your budget.

MINI-SYSTEM SOLUTION



Cook soups, stews and sauces in agitator kettle.



Pump into bags or other containers with sanitary food pump.



Rapidly chill in turbulent water bath.



KETTLES

Groen makes it easy to afford Cook-Chill by creating a system which can utilize practically any kettle configuration. Operators can choose from a wide array of kettles. Whether your kettle has agitators, is stationary, tilting or has draw-off valves, all kettles can work as an integral part of the system because our pumping system can either connect to a variety of valves or draw directly from the top of a kettle.

PUMPS

The piston style filler pump can handle a wide range of hot or cold product. The pump is capable of pumping from 32 to 160 ounces per stroke depending on the model and can be ordered as a simple transfer pump or a metering filling station. The pump is made of USDA approved stainless steel, has a positive shut-off spout for safety and has the options of manual clipper, air-actuated clipper or heat sealer available. Because the pumps are mobile, the system fits into your design where you need it.

CHILLERS

The new CKWJ50 Water Bath Chiller has the capacity to chill up to 50-gallons of liquid product cooked and pumped into casings fresh from your own kettle. The unit will chill most products in approximately one hour, with no ice builder or glycol tanks required. The new slim design fits easily into most operations.

For the lighter duty Cook-Chill system, the Randell Blast Chiller may be just what the Chef ordered. This unit was designed to rapidly cool cooked items from 160°F to 40°F in 90 to 120 minutes depending on product density. You can use this unit to chill a wide range of products including product pumped from your kettle in either pans or plastic casings.

COOK-CHILL COMBOS

By combining our new Randell FX Series FX 4-N-1 unit combined with a Groen SmartSteam100 steamer, you have the flexibility to prep, blast chill, store, thaw and reheat a variety of foods while keeping them fresh and safe. The 4-N-1 features a platform of one to four-refrigerated units with different applications including: Refrigerated Drawer, Cook-Top, Preparation Work-Top, and Precision Storage systems. Drawers operate independently, and users can switch from refrigerator to freezer- or anywhere in between. Or use it as a batch rapid chiller for cooling foods to below 40°F in 4 hours or less! The FX unit can also be used as a safety thaw system to thaw frozen foods safely and quickly while maintaining food below 40°F.

For unsurpassed flexibility and convenience, combine our combo oven with a Randell Blast Chiller. The TriRes20 can be used as a Steamer, Convection Oven or a combination of both for much faster cooking. When combined with the Randell Blast Chiller you have a convenient system which is a serious workhorse for cooking and blast chilling.



BRAISING PANS



**VORTEX100®
CONNECTIONLESS
STEAMERS**



**SMARTSTEAM100™
BOILERLESS
STEAMERS**



KETTLES



**COMBOEASE™
COMBINATION
OVEN-STEAMER**



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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 and CapKold—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.