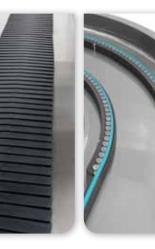
utility distribution systems. conveyor systems. ecoarch ventilation systems.







## core products.



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## **Utility Distribution Systems.**

A Utility Distribution System (UDS) is a stainless steel raceway installed underneath the kitchen hood and is designed to house the utilities for all of the cooking equipment. UDSs are pre-engineered, UL listed, and offer a single point connection for all utilities including: electricity, gas, water, and steam. The utilities for the equipment under the hood simply hook-up to the outlets provided in a stainless steel raceway reducing installation costs. Just unplug the unit and remove the quick snap disconnects and the cooking equipment rolls out of the way for cleaning.

The UDS eliminates the need for running the utilities for the cooking appliances in a contractor built wall and also the expensive charges incurred when those appliances or utilities change.

## **Conveyor Systems.**

Let s face it, no two commercial foodservice kitchens are alike. Avtec designs and engineers conveyor systems with the largest available design variations to meet the exact needs of foodservice facilities.

With Avtec s outstanding reputation for innovative technology and reliability, we have the experience to deliver a customized solution that will fit any need or budget.

Avtec conveyors are constructed of a uni-body 100% stainless steel construction and are assembled and tested prior to shipping to the field. Due to the uni-body assembly, field adjustments to the frame are a thing of the past.

Choose from Bus-Trac conveyors, ideal for cafeteria soiled tray return, Slat Belt conveyors, ideal for cafeteria soiled tray return and dishroom accumulation, or Cordveyor conveyor systems, ideal for cafeteria soiled tray return and tray make-up.

## EcoArch<sup>™</sup> Energy Efficient Ventilation Systems.

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 in the market today.

The EcoArch hood was a winner of the 2008 Kitchen Innovations Award given at NRA and was the first ventilation product to have ever won the award. The energy efficient design draws on the combination of our innovative interior arch top and front mounted high velocity exhaust slot.

The result is a commercial kitchen hood system that can operate at volumes up to 50% less than a traditional hood translating to substantial energy savings.

The arched interior results in the quietest operating system on the market and saves time in cleaning while lending safety to kitchen personnel. The front mounted exhaust filters mean that personnel no longer have to stand on top of cooking equipment to remove them for cleaning.

And to make the best even better, the EcoArch hood is now available in UV. Call the factory at 888-994-7636 for more information.