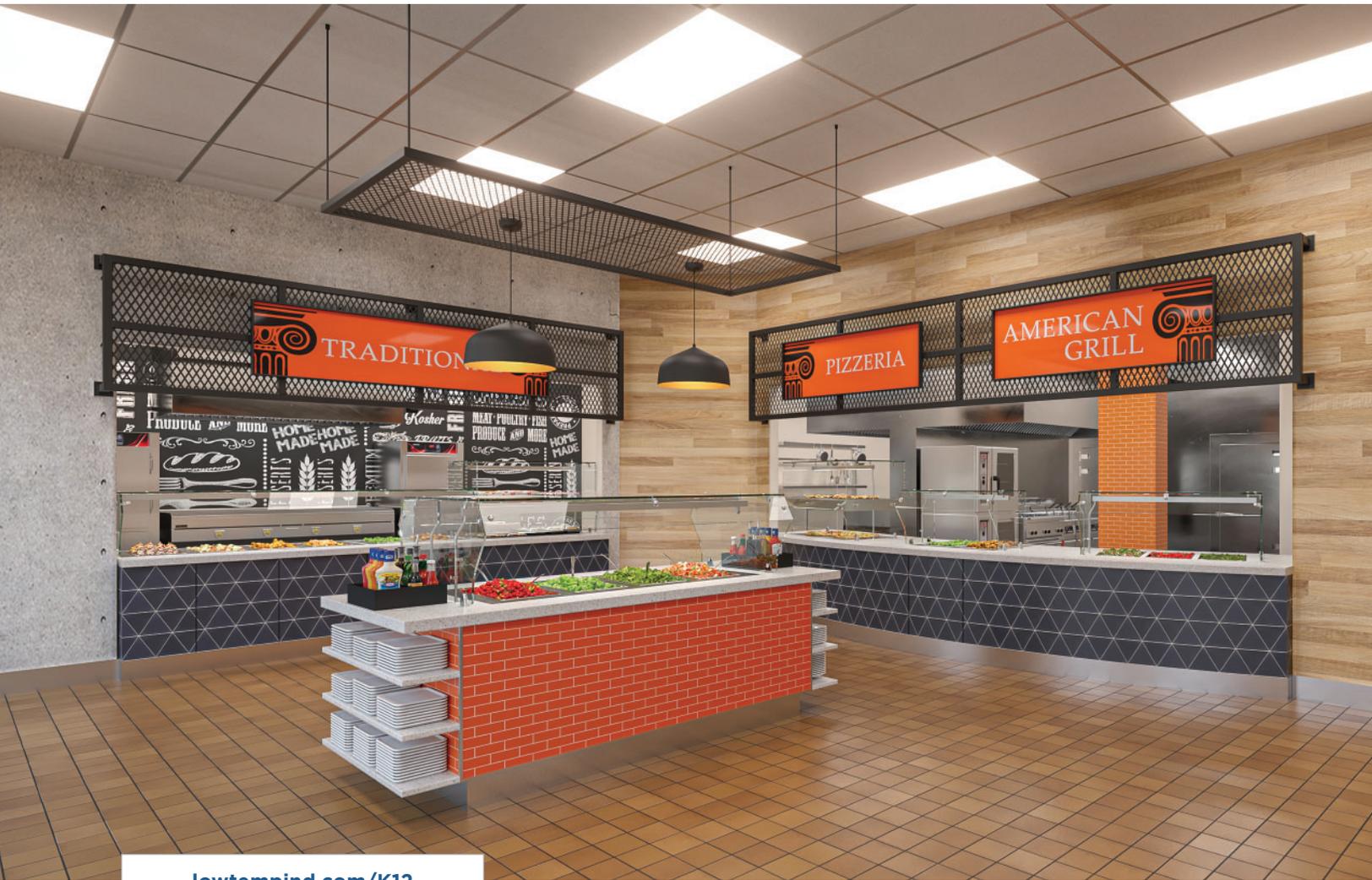




**Changing**  
*how food is served.™*



[lowtempind.com/K12](http://lowtempind.com/K12)



## The Head of the Class

Planning | Design | Manufacturing | Installation

## ENRICHING LIVES THROUGH LEADERSHIP IN FOOD SERVING SOLUTIONS.

At LTI, we've been helping operators transform the way food is served for nearly eight decades. Backed by our knowledgeable staff and family-driven leadership, we offer a broad range of customizable serving solutions. But it's not just our products that define us. We're here to work closely with every customer — listening, collaborating and growing together — because we're not satisfied until you are.





## THE RIGHT SOLUTIONS FOR YOUR SCHOOL.

We understand what it takes to serve in the educational market. In fact, we've been partnering with schools since the 1980s to learn more about the challenges they face and the solutions that work best for them. Today, our team uses that deep experience to develop equipment — and the technology that drives it — to make K-12 school foodservice easier. So whether you count your students by the hundreds or by the thousands, LTI has the ideal serving line solution for your school's dining facility.



Whether you need a modular cold food table, a seamless one-piece serving counter, or anything in between, LTI has what you're looking for. We offer durable, high-quality commercial counters for every application and budget, from modular fiberglass roll-in models to premium built-ins with quartz tops and steel construction.



[lowtempind.com/simplicity](http://lowtempind.com/simplicity)

## **Simplicity**Series

Choose **SIMPLICITY** when you need to streamline the design process of your serving counters.

These counters utilize in stock, ready-to-release components offering a quicker turnaround time.

**SIMPLICITY** includes all of the technologies LTI is known for, including QuickSwitch, QuickSwitch Glass, TempestAir, and ThermalWell.

- Includes LTI's beautiful CrystalClear food shields
- Built with stocked parts resulting in shorter lead times
- Available in three different styles: fiberglass, laminated, and stainless steel
- Intentionally created to help you streamline the manufacturing of your next serving line



[lowtempind.com/specline](http://lowtempind.com/specline)



[lowtempind.com/selectline](http://lowtempind.com/selectline)

## ✓ **SpecLine**™ By LTI

Choose **SPECLINE** by LTI when you need a **modular, counter** solution that's factory-built and precisely assembled. **SPECLINE** by LTI is available in 10 standard sizes, with other specialty sizes available. Whether you desire a molded fiberglass cabinet body or counters with laminate or stainless steel exterior, **SPECLINE** by LTI has you covered. You get heavy-duty construction, quick installation and the superior quality and value you expect from LTI.

- 14-gauge standard countertops with reinforced, fully-welded interior framework for a longer life
- Counters delivered fully assembled and tested at the factory for fast on-site installation
- Hundreds of decorative laminates, fiberglass colors and vinyl graphic options
- Integrate heating and cooling systems and accessories such as LTI's CrystalClear food shields
- Fiberglass units come with a 5-year warranty against cracking or splitting

## ✦ **SelectLine**™

Choose **SELECTLINE** if going modular does not meet your needs and you want to create a more custom look and feel to reflect your brand. Make a bold and lasting impression with LTI's **SELECTLINE** custom counters. There are no size constraints, so simply choose the length that's right for your facility — and LTI will build it.

- All types of materials and finishes available: stone, stainless, Wilsonart Solid Surface, wood, laminate, acrylic and more
- LTI serving technologies are built into the counter, eliminating flanges, creating a smooth and level surface
- One point of electrical connection for easy installation
- Easy-to-switch front panels featuring decorative architectural and graphic designs
- Available with a wide variety of tempered glass food protectors

# WE'RE PUTTING THE LATEST TECHNOLOGY TO WORK FOR YOU.

Discover our complete lineup of serving technology, including unique configurations, accessories and add-ons that truly transform your space. Not only do we build beautiful serving counters, but we manufacture everything that goes in it and on it.



*Transition between hot, cold and frozen wells in 60 minutes or less with QuickSwitch*

*Comprehensive millwork capabilities incorporating all finishes and materials*



*Create an upscale look with 2-Tier QuickSwitch Glass Display Shelves*

*Display menu items prominently with state-of-the-art heated black glass merchandisers*

*Achieve maximum visibility while maintaining precise temperatures with TempestAir technology*

*Give students the best view with all glass food shields available for both attendant- and self-service.*

[lowtempind.com/quickswitch](http://lowtempind.com/quickswitch)



## QuickSwitch.

**HOT, COLD, FREEZE  
AT YOUR FINGERTIPS**

**QUICKSWITCH** serving technology is the first of its kind — providing the ultimate in menu flexibility and merchandising options.

With **QUICKSWITCH**, each countertop serving well is independently controlled to be hot, cold or frozen. So whether it's pasta, soup, made-to-order salad or anything your latest menu calls for, LTI makes all your offerings easily visible and accessible.

- Wells switch between hot, cold and frozen in 60 minutes or less
- Designed to remain flush with the countertop unlike recessed wells
- Easy to transition between different meals and dayparts
- Ideal for any serving area
- Exceeds NSF-7 standards
- Two-year parts and labor warranty

[lowtempind.com/qsglass](http://lowtempind.com/qsglass)



## QuickSwitch™ Glass

**HOT/COLD  
DISPLAY SHELF**

This NSF-approved heated shelf creates an upscale look by allowing food to be displayed directly on the surface without the use of serving pans. The **QUICKSWITCH GLASS** technology allows operators to convert from a heated shelf to frost top with the flip of a switch. Available in a 28" and 42" as a single shelf or two-tier display (as shown above).

- Ceramic glass converts from heated to frosted surface in one hour for changing menus
- Upper and lower shelves independently controlled
- First-of-its-kind speckled glass masks scratches
- New heat blanket technology ensures even heat across entire surface
- Displays can be used for packaged and unwrapped items

[lowtempind.com/thermalwell](http://lowtempind.com/thermalwell)



[lowtempind.com/tempestair](http://lowtempind.com/tempestair)



## **ThermalWell**™

### **SUPERIOR PERFORMANCE WITH 50% LESS ENERGY**

Our energy-efficient **THERMALWELL** technology utilizes a silicone heat blanket that can be used with or **without water** inside the well. As operators continue to look for new ways to conserve water while also moving away from the hassles of water-based wells and expensive induction equipment, **THERMALWELL** technology provides reliable performance with just half the energy of traditional hot wells.

- 580-watt (208V) heat source, maintaining temperature equal to traditional calrod systems
- Six-well units offer twice the capacity versus the competition
- Wells operate wet or **dry** with individual settings
- Digital controller accurately dials in desired temperatures
- Wells are available without drains
- Two-year parts and labor warranty

## **TempestAir**

### **TEMPERATURE CONTROL WITH COUNTERTOP-FLUSH DISPLAY**

With LTI's patented **TEMPESTAIR** technology, operators can offer students better visibility with countertop-level displays while ensuring the product does not dry out. Our standard units feature up to six pans, with custom sizes and configurations available to fit your specific needs. Optional sloped cold pans allow for even greater accessibility while still maintaining precise temperature control.

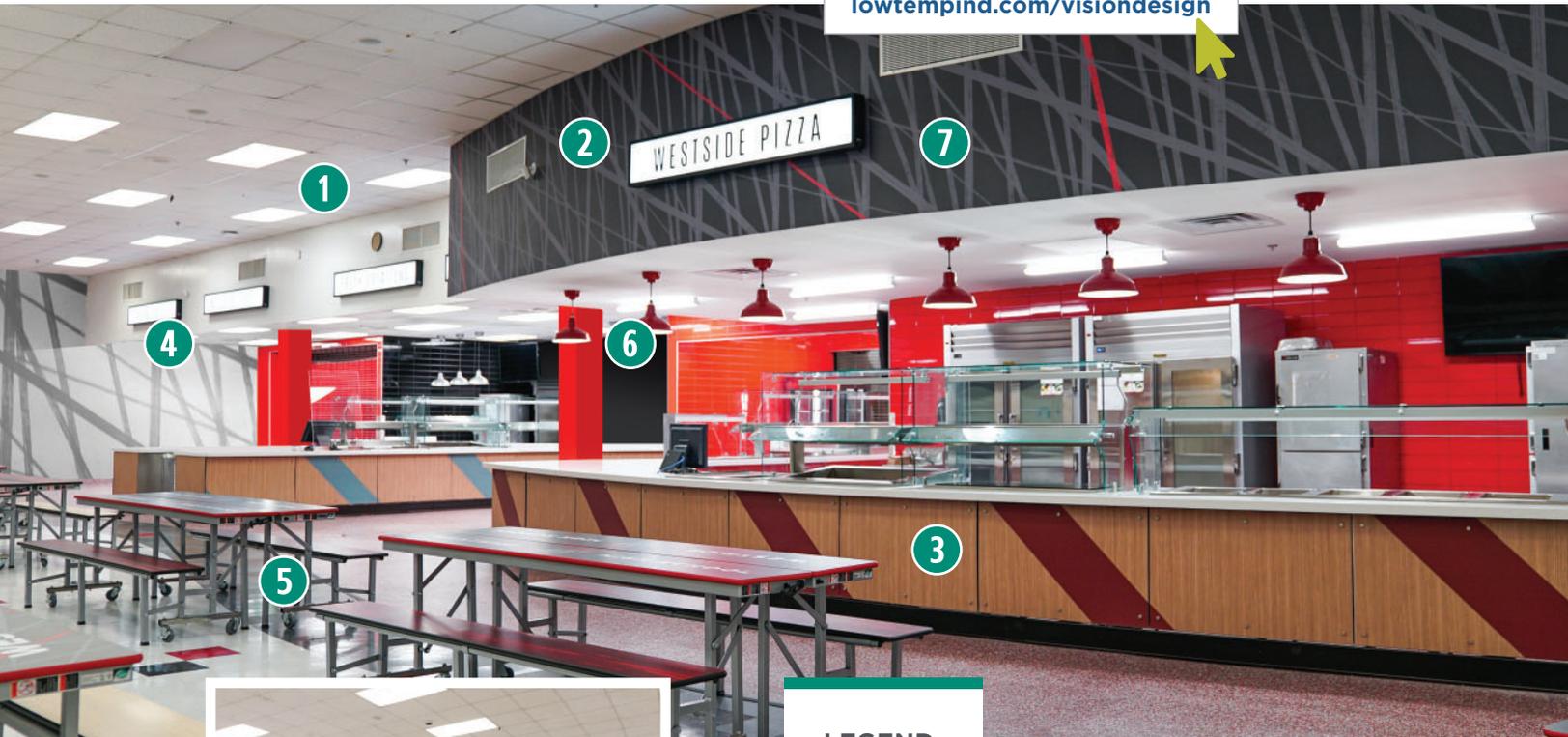
- Patented airflow below the cold pan prevents product from drying out
- Eliminates the need for recessed pans
- Optional sloped cold pans are ideal for greater access and enhanced merchandising
- Digital thermostat for precise temperature control
- Standard capacity accommodates up to six pans
- Exceeds NSF-7 standards
- Five-year compressor warranty included

LTI is proud to offer **an interior design service** to help transform dining areas into something truly memorable and unique. With **VISIONDESIGN**, our team utilizes photography, illustration, paint and dimensional art to create a more dynamic and engaging atmosphere.

**VISIONDESIGN** packages offer a full array of options to choose from, including wall treatments, food court structures, booth seating, signage and decorative counter fronts — all proven to

increase customer engagement. **VISIONDESIGN** provides consultation, design creations and turnkey installations for architects, consultants and operators across the country. No matter the application, we have the solution that's right for you. Whether recreating your entire space or developing a custom seating layout, **VISIONDESIGN** is your turnkey design solution — available with **SPECLINE** by LTI and **SELECTLINE** serving counters, or separately.

[lowtempind.com/visiondesign](http://lowtempind.com/visiondesign)



**BEFORE**

**LEGEND**

- 1 Invigorate your space with the perfect color palette.
- 2 Transform your servery with branded signs and graphics.
- 3 Complete the look with decorative panels.
- 4 Create a dynamic atmosphere with photos, murals, and art.
- 5 Choose from a variety of innovative furniture options.
- 6 Focus on space with pendants, sconces, and accent lighting.
- 7 Enhance dining spaces with architectural ceiling features.
- 8 We back our products with industry-leading warranties.

## PAINT

Create the perfect color palette and paint scheme to invigorate your space.

## SIGNS & GRAPHICS

Transform your servery from commonplace to exceptional with eye-catching graphics. and branded signs. paint crews will even paint your space at your convenience.

## DECORATIVE PANELS

Add decorative architectural and graphic front panels to your serving counter to complete the look.

## ACCESSORIES

Deploy photography, illustration and dimensional art to create a more dynamic and engaging atmosphere.

## SEATING & FURNITURE

Choose from high tops, booths and restaurant-style seating manufactured by partners who are leaders in innovative design and engineering.

## LIGHTING

Put the focus on serving areas with ceiling pendants, wall sconces and other accent lighting.

## SOFFITS

Enhance dining spaces with architectural ceiling features.

## WARRANTY

We proudly stand behind our products and back them with industry-leading warranties.



**CALL LTI AT (888) 584-2722 AND START  
YOUR VISIONDESIGN PROJECT TODAY.**

## MOBILE FOODSERVICE CARTS AND KIOSKS

Want to increase breakfast or lunch participation? LTI's mobile foodservice carts and kiosks are the way to go.



## COFFEE, SMOOTHIE & JUICE BARS

Carts have a small footprint and serve up to 250 snacks, fast and easy breakfasts, or convenient lunches that students can grab on the go.



## GRAB N' GO CARTS

From a quick, convenient breakfast to lunch on the go, LTI's Grab 'N Go carts are perfect for multiple applications wherever and whenever you need an extra point of service. Simply stock a cart with product and wheel it where it's needed. LTI's carts are extremely durable, versatile and built to last — and because they're constructed from molded fiberglass and stainless steel, they're always easy to clean and last longer than plastic or laminated units.



*Multiple models to choose from to serve quick foods and breakfast items.*

[lowtempind.com/mobilecarts](http://lowtempind.com/mobilecarts)



*Grab-a-Bag cart helps efficiently move students through serving areas.*



*Prepare waffles and serve fresh to students.*



*Fresh 'N Ready Food Bar is a great way to serve nutritious chilled foods to students.*

# THOMASVILLE CITY SCHOOLS CAFETERIA REMODEL

We partnered with the Thomasville City Schools' nutrition director to change not only cafeteria equipment, but also ambiance and functionality to create modern and inviting spaces that offer students an enhanced dining experience.

When Tiffany Charles first embarked on a journey to transform her middle and high school cafeterias, she adopted an "out with the old, in with the new" approach. As nutrition director of Thomasville City Schools in North Carolina, Charles recognized the need for change not only in the cafeterias' equipment but also in their ambiance and functionality. As such, Charles sought to collaborate with industry experts to create a modern and inviting space, ultimately offering students an enhanced dining experience.



# DUVAL COUNTY PUBLIC SCHOOLS CAFETERIA DESIGN RENOVATIONS

[lowtempind.com/k12casestudies](http://lowtempind.com/k12casestudies)

When Florida's Duval County Public Schools wanted to invest in its schools' appeal and function, officials knew to head straight for the cafeterias. At Twin Lakes Academy Middle, a school with about 1,200 students in sixth through eighth grades, an old-fashioned and slow-moving configuration was replaced with a more modern, open design. In the process, points of service were doubled from two to four to increase throughput.

LTI proposed a new décor to create a visually appealing—and physical interactive—environment. One wall incorporated a dry erase board into a graduation-themed graphic so that students could sign their names before leaving the school. Another area, with a notebook paper graphic, created a place for students to hang posters or announcements.

Bright blues and reds were introduced throughout the serving and dining areas to create a vibrant space, and the school's Timberwolves mascot was incorporated into various design elements to build school spirit.

The serving lines in the newly named Twin Lakes Café included LTI serving technologies, including QuickSwitch wells and QuickSwitch Glass shelves. The technology and décor offer long-lasting flexibility in menu design and food service—and a more engaging dining experience for students.



*Soffits and signage to create a food court look.*

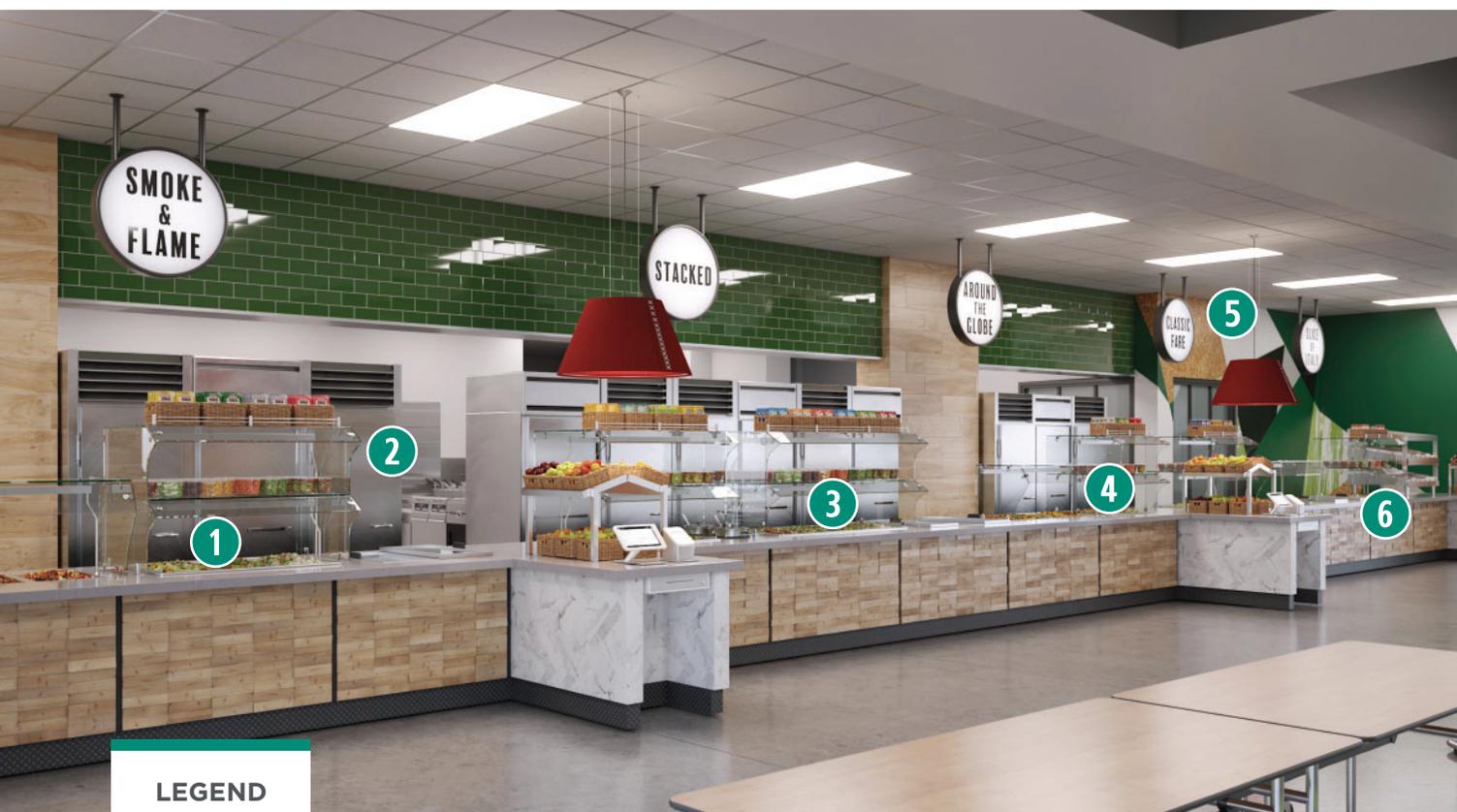


# SCHOOL CAFETERIA EQUIPMENT & SOLUTIONS

Backed by our knowledgeable staff and nearly eight decades of family-driven leadership, LTI offers a broad range of **customizable serving solutions**. But it's not just our products that define us. We're here to work closely with every customer—listening, collaborating and growing together—because we're not satisfied until you are.

## ENRICHING LIVES THROUGH LEADERSHIP IN FOOD SERVING SOLUTIONS.

Explore our complete offering of front serve lines and **serving counters** for schools. We've made it easy for you to choose the serving counter solution that's perfect for your school's dining facility. From standard **modular** offerings to more personalized options with flexible materials and configurations, LTI is your single source from **cafeteria serving line design to installation**.



### LEGEND

- |  |                                      |
|--|--------------------------------------|
| 1 ThermalWell Hot Food Wells             | 4 TempestAir Refrigerated Cold Pans  |
| 2 Back of House Stainless Steel Fixtures | 5 VisionDesign Signage and Décor     |
| 3 QuickSwitch Convertable Food Wells     | 6 SelectLine Custom Serving Counters |



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