



**Changing**  
*how food is served.™*



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

## Elevating Foodservice In Grocery Environments

Planning | Design | Manufacturing



When integrated into your hot and cold bars, our flexible and customizable array of food service equipment means less waste, higher margins and repeat purchases.

LTI addresses these issues with **CAREFUL PLANNING** and a thought-out **RENOVATION SCHEDULE**. That's why you should...

## START FROM THE INSIDE OUT WITH UD-WALLS BY LTI



## PROBLEM(S), SOLVED

UD-Walls turn **COMMON ISSUES WITH TRADITIONAL FIXTURES** and millwork into mere footnotes: difficult to maintain and upgrade, housekeeping challenges and lack of durability. **MODERNIZE YOUR APPROACH** to foodservice with UD-Walls!



## QuickSwitch



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

Our QuickSwitch serving wells are **INDEPENDENTLY CONTROLLED TO BE HOT, COLD OR FROZEN** and can switch between temps in an hour or less. So whether it's pasta, soup, burritos, made-to-order salads or anything your latest menu calls for, count on your offerings to be **VISIBLE AND ACCESSIBLE**.

Fixtures are open to floor for ease of service and cleaning



## QuickSwitch<sup>™</sup> Glass

Our NSF-approved heated shelf creates an **UPSCALE LOOK** by allowing food to be displayed directly on the surface without the use of serving pans.

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



## TempestAir

Our patented flush-to-the-counter top pan display offers customers **BETTER VISIBILITY** and can be made to fit your needs.

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



## ThermalWell

Our **ENERGY EFFICIENT** technology utilizes a silicone heat blanket that can be used with or without water in the well.

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





With LTI's patented TempestAir technology, operators can offer customers better visibility with countertop-level displays while ensuring the product does not dry out.



- 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 holds up to six pans
- Exceeds NSF-7 standards
- Five-year compressor warranty included



**LTI, INC.**

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