



Changing
how food is served.™



**MOST DREAMS START OFF WITH AN IDEA OR NAPKIN SKETCH.
WE ARE NOT ONLY USED TO THIS BUT ENJOY TURNING THESE
VISIONS INTO REALITY.**

lowtempind.com/chainaccounts

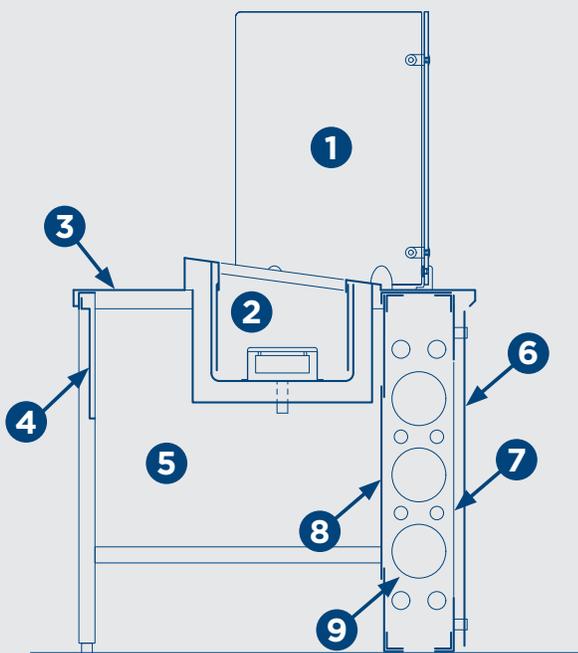


Why change from traditional wall design to a **DIE WALL DESIGN?**

“How can this benefit me?”

- **Consistency in design**
- **Saves time during installation**
- **Factory can provide all electrical and pre-plumbing**
- **Built-in accommodations for any make or model of equipment needed to complete the line**
- **Flexibility for future upgrades or changes**
- **Lower cost option than custom**
- **Unlimited optional finish selections**

LEGEND



1. Full range of self-service or full-service protector shields available
2. Built-in or drop-in: flush cold pans, hot/cold wells, dry/hot wells, and hot/cold shelves
3. Standard 14ga top, 11ga subtop
4. Mechanical panel for controls
5. Base Options: open to floor, storage shelves, refrigeration
6. Shown with 14ga standoff pan with finish over top; several finishes including, tile work, solid surface, laminate, heavy duty vinyl wrap, etc.
7. No back behind hinged standoff for access to mechanical chase way
8. Lift-out access panels
9. Chase way for utilities

With a solid design platform as the foundation, LTI's Die Wall can fit any application.



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 models from 1 to 12 pan sizes - single compressor
- Standard models available in narrow and ingredient rail configurations
- Five-year compressor warranty included

“Finally someone figured out **flush pans.**”



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 and lower energy usage, ThermalWell is a viable option.

- 563 watt element (208V) heat source – savings per/yr \$100 to \$600 per well
- Each well has independent temperature control settings
- Digital controller accurately dials in desired temperatures
- Standard models Dry or Dry/Wet operation
- Two-year parts and labor warranty

“Managing the water in hot wells...**no thanks.**”



QUICKSWITCH serving technology provides the ultimate in menu flexibility and merchandising options.

With QUICKSWITCH, each countertop serving well is independently controlled to be hot, cold or frozen. 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 in cold operation unlike recessed wells
- Easy to transition between menus and serving times to fit any combination of temperatures
- Insulation around each pan to ensure no heat transfer to unit next to it
- 500 watt elements for low power consumption in hot mode
- Hot/Cold technology also available in single or double tier shelf design
- 5 year extended compressor warranty and two-year parts and labor warranty

“Nothing compares to a **QuickSwitch** by LTI.”



**INNOVATIONS THAT
GROW AND EVOLVE WITH
YOUR CHANGING NEEDS**



LTI's solutions are designed to enhance the appearance of your food and beverage offerings—all while merchandising them more effectively.

Inside our state-of-the-art manufacturing plant, our team works every day to develop equipment—and the technology that drives it—to make your job easier. So whether it's the cutting-edge functionality of our products or the sleek, engaging designs that keep customers coming back for more, LTI has your operation covered.

REDUCE YOUR FOOD AND LABOR COSTS

With LTI's QuickSwitch technology, each well is independently controlled to be hot, cold or frozen in an hour or less. Increase foodservice sales and improve customer satisfaction - all at the same time!



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