



**Changing**  
*how food is served.™*



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Elevating  
Higher Education  
Foodservice

# LTI TRANSFORMS Higher Ed Dining

Don't settle for the lowest bidder on your dining hall or servery. Rely on the experts at LTI as others have for:

- > Design assistance
- > Beautiful millwork facades and counter-tops
- > Steel frame counters that last for many years
- > High-quality millwork workmanship
- > State-of-the-art serving technologies
- > Turnkey manufacturing and installation



BEAR'S DEN

## University of Maine

LTI was part of this complete renovation - the dining area was gutted and rebuilt.

"Having a company like LTI to partner with on complicated and/or challenging projects makes the process so less stressful. They work with me in the design and budgeting phase of the project to meet the clients needs. They can provide detailed drawings and specifications for the bidding phase. LTI can even provide a factory installation team to complete the project. Having a company that can do all that so well and still be a pleasure to work with makes my job a joy."

Tom McArdle, Foodservice Consultant  
TJM Consulting, Inc.

▶ Read more at [lowtempind.com/maine](http://lowtempind.com/maine)



WORCESTER COMMONS

## University of Massachusetts

LTI supplied 30+ state-of-the-art innovation serving technologies for the #1 ranked dining hall.

"We like to partner with organizations who have the same degree of dedication to quality and service as we do with our students. Working with LTI was an exact fit - the experience has given us the opportunity to serve our students in the best manner possible with a reliable product that will last us far into the future. We're not looking for a quick and transactional partnership - we are looking for a transformational partner."

Garett DiStefano  
Director of Dining Services



# Why **PARTNER** with **LTI**?

The fabricated equipment and serving counters can account for 50%-100% of the equipment budget in a dining hall project. It's important to make sure you are getting the **equipment that will hold up** to the high volume and heavy use.

Maintaining long-standing relationships with our customers is one of our core values. We have been partnering with colleges and universities **for decades** to ensure institutions receive high-quality, long-lasting serveries.



**CATHER DINING**

## University of Nebraska

LTI provided nearly 300 feet of counters in this dining hall and assisted with the installation.

“Using LTI over and over just builds that Designer-Client-Fabricator relationship, and with each project, our (Designer and Client) trust grows in LTI. Not to mention, it’s fun to meet the people behind the names - they become friends rather than just “the guy that builds my casework. Using LTI over and over just builds that Designer-Client-Fabricator relationship, and with each project, our (Designer and Client) trust grows in LTI.”

Jen Rohn  
Interior Designer at Erickson Sullivan  
Architects/Foodlines



**BOLTON HALL**

## University of Georgia

With seating for 1000, patrons can take advantage of a variety of food that emphasizes exhibition cooking and small-batch production in order to promote freshness and quality.

UGA is LTI's longest tenured repeat customer. The University keeps coming to LTI even on small jobs because of consistent quality and because they stand behind their products.

**ASK ABOUT OUR SUSTAINABLE, ENERGY-EFFICIENT COUNTER SERIES**

➤ [Read more at lowtempind.com/uga](http://lowtempind.com/uga)

## **QuickSwitch**<sup>™</sup>

LTI's patented QuickSwitch is the only hot/cold/frozen convertible well offered in the marketplace.

Each serving well is independently controlled, allowing for the ultimate in menu flexibility.



## **QuickSwitch**<sup>™</sup> *Ceran*

Create dramatic displays and speed up service with grab-and-go glass shelves that can either be heated or frosted depending upon your menu.



## **TempestAir**

Show off your menu items with the use of the industry's highest performing cold pans that allow the placement of food pans flush with the counter while holding cold foods at safe serving temperatures.



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