

lowtempind.com/k12



K-12 Serving Systems

Planning | Design | Manufacturing

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 made right here in the USA.

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.



FOOD DISPLAY CASES AND HOT/COLD WELLS

From energy-efficient drop-in hot or cold food wells to ceramic glass hot and cold food display cases for merchandising food, you'll find the latest cutting-edge technology at LTI. Our innovative, low-maintenance solutions open up endless possibilities for menu creativity.

Convertible Hot/Cold Food Wells

Need more flexibility in your serving line? You can expand your options with convertible hot/cold wells. Want cold food wells for lunch but need more hot food wells for dinner? Independently controlled hot/cold food wells can change from hot to cold to frozen, allowing you to completely customize your stations for each meal service. You can create groups of hot wells and cold wells or place hot and cold wells side by side, sitting flush with the countertop to enhance food appearance and presentation.

Hot and Cold Food Displays

Want an elegant way to showcase fresh foods while holding them at optimum temperatures? Hot/cold food display cases can hold temperatures for a variety of menu items, from freshly cooked meals to chilled desserts. Premium models can even convert from a hot food display case to a cold food display case to provide operations with more flexibility in their offerings. These versatile units combine eye-catching beauty with function, keeping foods safe while creating instant demand.



CONVERTIBLE HOT/COLD FOOD WELLS that put hot, cold, and freeze at your fingertips



HOT/COLD DISPLAY SHELVES that showcase fresh foods while holding them at optimum temperatures





With or without water



Energy savings



Enhanced merchandising



Fast temperature changes

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/quickswitch



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. It is available in a 28" and 42" as a single shelf or two-tier display (as shown).

- 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/qsglass



Hot Food Wells

Who doesn't love a fresh, hot meal? With hot food wells, every customer in your high-volume school can get perfect-temperature foods, at any time during service. Perfect for buffet setups or serving lines, hot food wells are ideal for soups, meats, casseroles, and other warm, moist foods. These serving wells increase efficiency and hold foods at optimum temperatures to serve fresh, hot meals.

Refrigerated Cold Pans

Refrigerated cold pans are a better alternative to ice wells or portable cooling units, offering greater precision, efficiency, and reliability during food preparation and service for high-demand foodservice environments. These versatile units allow for a variety of pan configurations and improve operational efficiency by holding foods at safe temperatures for extended durations. Refrigerated cold pans are also visually appealing, making them the perfect choice for salad bars, sandwich stations, and buffet lines.



HOT FOOD WELLS offering superior performance with 50% less energy



REFRIGERATED COLD PANS combine temperature control with countertop-flush display





Independent food wells



Change temperatures quickly



Flush configuration



Exceeds NSF-7 standards

Our energy-efficient technology utilizes a silicone heat blanket that can be used with or without water inside the well. As operators 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 temperatures
- Wells are available without drains
- Two-year parts and labor warranty

lowtempind.com/thermalwell



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 five 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 five pans
- Exceeds NSF-7 standards
- Five-year compressor warranty included

lowtempind.com/tempestair



SERVING COUNTERS FOR EVERY FOODSERVICE OPERATION

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.

Buffet Counters

Need a versatile buffet counter that can fit the look and flow of your serving line? Our modular serving counters can easily be reconfigured to give you a variety of buffet-style options with optional sneeze guards and food shields. Choose from reliable hot wells, cold wells, or QuickSwitch wells that can change between hot, cold, and frozen in an hour or less, making it easy to change menus throughout the day. These heavy-duty buffet counters also feature attractive scratch- and corrosion-resistant finishes to help keep them as beautiful as they are functional.



LTI's **COLORPOINT** fiberglass modular serving counters are a colorful, time-proven and durable offering. Built with timeless toughness out of virtually indestructible fiberglass and available in hundreds of colors, **COLORPOINT** will hold its brilliance for decades to come. **COLORPOINT** is available with LTI's complete technology offering and control systems and can be designed using our online configurator.

- 26" deep fiberglass bodies and 30" deep 14-gauge stainless steel tops, standard
- These seamless fiberglass counter bodies retain a vibrant color throughout their lifetime
- Hundreds of fiberglass colors, off-set panels and vinyl graphic options are available
- Available with LTI's complete technology offering and control systems
- Specify CrystalClear food shields
- Body: 5-year warranty; Mechanicals: 2-year parts and labor warranty



Five-year body warranty



Timeless and durable



Flexible configurations



Decorative panels

lowtempind.com/colorpoint



LTI's Serving System Configurators let you design ColorPoint serving counters on mobile and desktop. Check out the options and submit your design for a quote at lowtempind.com/configurators

Cafeteria Serving Counters

Have a high volume of diners that you need to serve quickly? Our modular serving counters can be arranged in-line or in multi-station layouts to offer a wider variety of menu options, eliminate bottlenecks, and improve traffic flow. Add QuickSwitch Glass hot/cold display shelves to increase visual appeal by keeping foods at optimal temperatures without the use of serving pans. You can also keep needed supplies within arm's reach with handy storage integrated right into your cafeteria serving counter so your operators can get what they need without having to leave their stations.



Choose **SPECLINE** by LTI when you need a modular counter solution that's factory-built and precisely assembled. **SPECLINE** by LTI is available in standard sizes, with other specialty sizes available. You get heavy-duty unibody construction delivered fully assembled and tested at the factory for fast on-site installation.

- 28" deep 18-gauge stainless steel bodies provide more space to upgrade controllers, a cleaner control panel and apron by relocating fuses and switches to the interior of the cabinet, and easier access for maintenance
- 32" deep 14-gauge stainless steel countertops provide more space than ever before, with available solid surface options
- Units are reinforced with 12-gauge welded uprights for longer life
- Off-set panels and vinyl graphic options are available
- Available with LTI's complete technology offering and control systems
- Integrate heating and cooling systems, and accessories such as CrystalClear food shields



Unique configurations



Customizable counter bodies



Decorative panels

lowtempind.com/specline



LTI's Serving System Configurators let you design SpecLine by LTI serving counters on mobile and desktop. Check out the options and submit your design for a quote at lowtempind.com/configurators

Looking for an attractive counter for your school? Whether you need a buffet counter, serving counter, or commercial kitchen counter, we have a variety of configurations, materials, and finishes to fit your needs. Choose affordable modular fiberglass roll-in models, premium quartz top built-ins, or anything in between and customize them with the technology that best fits your needs. Safely hold hot or cold foods with our accurate and energy-efficient hot wells, cold wells, and cold pans, or switch between hot, cold, or frozen in an hour or less with our QuickSwitch convertible wells and glass display cases.



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



Counter front material options



Decorative gra=



Decorative panels

lowtempind.com/selectline



PUTTING IT ALL TOGETHER





Ask about LTI's comprehensive capabilities incorporating various finishes and materials

1

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

4

Achieve maximum visibility while maintaining precise temperatures with TempestAir technology

2

Conserve water with ThermalWell's energy-efficient silicone heat blanket

5

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

3

Give customers the best view with beautiful food shields available for both attendant- and self-service

6

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

GRAB AND GO CARTS FOR SCHOOLS AND CAFETERIAS

Whether you want to increase meal participation, expand your menu options, or add an extra point of service at a remote location, a grab and go kiosk or cart may be just the solution you've been looking for. These handy mobile solutions provide an excellent way to increase nutritious offerings while reducing congestion and wait times or provide an alternative menu that caters to specific tastes or dietary needs. A single grab and go kiosk or cart can serve up to 250 nutritious snacks, breakfasts or lunches efficiently, even with limited space or staff.

From a high-volume breakfast cart to a versatile hot well cart, our mobile solutions can help optimize your space without the high cost of creating permanent changes to your infrastructure. And because your grab and go kiosk or cart can be outfitted with our QuickSwitch serving technology or ceramic glass merchandisers, you have the flexibility to change your offerings whenever you like.



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.

COFFEE STATIONS / JUICE BAR DESIGN AND KIOSKS

Add some excitement into your operation with a coffee station or juice bar kiosk. Tempt your students with everything they need for a quick pick-me-up—from an energizing cup of ambition to tasty and comforting nutrition.

When your diners need a little something, but a full meal would be too much, a coffee station or juice bar kiosk may be just what they're looking for. At LTI, we can build a coffee bar counter to your specifications or design an eye-catching juice bar kiosk to fit your set-up and needs.



Holbrook High School Coffee Bar

HOLBROOK, ARIZONA

In the discussions about updating the school library, the idea was born to add a coffee/smoothie bar for students to enjoy as they read and study. Incorporating it would add another point of service for students to purchase coffee, smoothies and pastries. After the first 18 days of operation, the revenue from sales was \$5,600. Also, the library has checked out an additional 400 books over the same period one year ago.



Lake Brantley High School Coffee Bar

ALTAMONTE SPRINGS, FL

As part of a campus-wide update to dining, serving and food prep areas featuring five independently branded serving concepts, we included Filtered, a new café-style coffee shop, to give the 2,600-strong student body a more high-end, collegiate-style dining hall.

FAYETTE COUNTY HIGH SCHOOL CAFETERIA RENOVATION

FAYETTEVILLE, GEORGIA

With the guidance of school nutrition director, Kokeeta Wilder, the district chose LTI to lead the cafeteria renovation within the oldest high school in the Fayette County public school system.

The renovation featured the installation of three new LTI serving lines. Kokeeta Wilder was delighted with the design process, noting the LTI team was patient, accommodating and consistently attentive to the school's needs.

The Challenge

After years of using the original serving line, the school needed an upgrade to modernize their foodservice experience for students.

The Result

The impact of LTI's equipment on Fayette County High School's foodservice operations was immediate. Most notably, the school noticed increased meal participation. Since the remodel, daily meal participation rose significantly, from 650 to 800 students. This increase highlights the appeal of the new cafeteria design and equipment, which made the dining experience more attractive to students.



lowtempind.com/k12casestudies



LINCOLN NORTHWEST HIGH SCHOOL CAFETERIA

LINCOLN, NEBRASKA

We implemented a wide range of customized foodservice equipment, focusing on improving efficiency, catering to specific food preferences and meeting USDA guidelines.

Lincoln Northwest High School in Nebraska, part of Lincoln Public Schools, opened with a new state-of-the-art cafeteria designed to meet the specific needs of a large student population. The project involved implementing a wide range of customized foodservice equipment, focusing on improving efficiency, catering to specific food preferences and meeting USDA guidelines.

The Challenge

The primary challenge was to create a cafeteria that could manage a high volume of students quickly and efficiently, particularly during peak mealtimes. Specific requirements included accommodating the school's need for serving large quantities of pizza, french fries, and a variety of hot and cold salad bar items. Additionally, at the time, the cafeteria design needed to incorporate features that would allow for social distancing and mobile ordering, addressing concerns from the COVID-19 pandemic.

The Result

The newly designed cafeteria at Lincoln Northwest High School exceeded expectations, significantly improving meal service efficiency. The specialized stations reduced wait times, and the mobile ordering carts alleviated congestion, allowing students to receive their meals more quickly. The aesthetic appeal of the cafeteria, combined with the practical and innovative foodservice solutions, was well-received by both staff and students.



JONESBORO HIGH SCHOOL

JONESBORO, GEORGIA

LTI provided counters and equipment for a new cafeteria that operated as a traditional tray line with the aesthetic appeal of a modern food court.

A school cafeteria that needs more serving capacity is usually one that expands its space. But that wasn't the case for Jonesboro High School, where a complete remodel aimed to make big changes to everything except the physical space.

The Challenge

"The project was challenging in that the 50s-era serving space was already determined, and we couldn't expand it," said Jim Richards, foodservice consultant with PES Design Group, who designed the project. "We had to provide maximum flexibility, maximum display capacity and the aesthetic look the school was looking for in the existing space."

The Result

LTI's QuickSwitch convertible wells were selected to provide the flexibility to create menus that are appealing to students without having to worry about whether the foods can be served in static, single-temperature wells. The wells adapt to the menu, not the other way around.

Audrey Hamilton, Executive Director of Nutrition Services of Clayton County Public Schools, commented, "We are excited and happy to be able to have this technology available to us so that we can serve meals in any way: hot next to cold, cold next to hot, frozen, ice cream...all those kinds of things our students really enjoy eating while they're dining in Clayton County Public Schools."



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