



**Changing**  
how food is served.™

LOWTEMPIND.COM/SELECTLINE

**SelectLine**™  
TOP EXTENSION — SLTE



## SELECTLINE COUNTERS UTILIZE LTI'S STATE-OF-THE-ART SERVING TECHNOLOGIES, FOOD SHIELDS, AND UNLIMITED MATERIALS AND FINISHES

- One-piece, seamless counters
- Heavy-duty construction methods
- No size constraints
- All components wired to electrical load center for fast connection, saving installation time and cost
- Factory-built, assembled and tested to maximize quality assurance
- Unlimited options and accessories
- Counters delivered completely assembled for seamless coordination

**Bottom Line: A single point of contact from start to finish.**

### SLTE SERIES QUICK SPECS

- Counter body can be between 28" and 32" deep
- Countertop can be between 32" and 40" deep
- Top can be S/S, stone or solid surface
- Top extension to replace tray slide
- Removable laminated plywood front panels with no louvers
- Optional off-set panels available
- Be aware that counter may not fit through tight doorways

### SELECTLINE INCORPORATES:

ThermalWell Hot Wells

TempestAir Cold Pans

QuickSwitch Wells

Frost Tops

Heated Hot Tops

Heated Ceran Glass Tops  
& Displays

Heated Merchandisers

Electrical Load Centers

#### LTI, Inc.

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U.L. Sanitation Classified to NSF Standards



BODY SPECIFICATION

The body is to be manufactured with an 11-gauge galvanized steel frame. The 1/8" thick steel to be precision cut by a computer operated laser to ensure exact fit and finish, resulting in a square and level final counter. At each corner, the framework will include an 11-gauge triangular steel support for additional strength. Body exterior to be fabricated from 18-gauge stainless steel. Plywood panels on front and ends to be 3/4" furniture grade birch plywood with standard

grade plastic laminate applied to the front and all edges. Plywood to have a factory supplied finished backer laminate. Panels to be made removable to allow for service access. Provide aluminum channel along the base of the panels as protection from damage to panels. Working side of counter body to have 18-gauge stainless steel. Provide stainless steel lower shelves where possible for storage on the operators' side. Make shelves removable for cleaning.

CHOOSE A TOP

STAINLESS STEEL TOPS

are a minimum of 14-gauge stainless steel with not less than a #4 satin finish and edges to have a #7 hi-lite finish with 1-1/2" Square turn down with 1/2" return on 45-degree angle down on all long sides on counters with extended tops. Ends turned down 2" tight to the body. 2" square turn down with 1/2" return on 90-degree angle down on customer sides of counters with tray rails. Corners are to be fully welded and polished. Tops are attached to the cabinet body so that no spot weld marks appear. Top to be seamless with any welds completely ground and polished to create an appearance of one-piece construction. All Mechanical devices to be installed integrally into the top with no visible flanges, resulting in a smooth stainless-steel top. Top to extend out over the customers' side of the counter by \_\_\_\_" as shown on drawings.

SOLID SURFACE TOPS

to be fabricated from 1/2" thick Wilsonart Solid Surface or similar material, color selected by architect/owner. Solid surface to be installed onto the counter with a 3/4" plywood substrate. Solid surface top to have 2" eased edge on all sides. All counters tops to have a seamless appearance and edges to be polished smooth and to include cut-outs as required drop-ins. All cut-outs to be fully supported with proper framing support. All cut-outs for hot items will be provided with a thermal shield, vertical support frame to support thermal frame off the surface of the top and wrapped with Nomex Thermal material. Provide properly sized plastic grommets for each cut-out. Top to extend out over the customers' side of the counter by \_\_\_\_" as shown on drawings.

QUARTZ TOPS

to be manufactured from 3 cm Zodiac Quartz or similar material, color selected by the architect/owner. All stone slabs to be seamed in the field by authorized factory technicians per manufacturer's specifications and be accompanied with a full factory warranty against splitting, cracking or warping. All cutouts to be fully supported with proper framing support. All cut-outs for hot items will be provided with a thermal shield, vertical support frame to support thermal frame off the surface of the top and wrapped with Nomex Thermal material. Provide properly sized plastic grommets for each cut-out. Top to extend out over the customers' side of the counter by \_\_\_\_" as shown on drawings.

