SERVING COUNTERS





SimplicitySeries

Intentionally created to help you streamline the design process and the manufacturing of your next serving line

SimplicitySeries counters by LTI are powered by the serving technologies the foodservice industry has been relying on for decades.

QuickSwitch.



QuickSwitch technology allows operators to safely serve hot, cold and frozen foods side-by-side, at the same time - and the ability to switch between temperatures in an hour or less.

ThermalWell.



LTI's energy efficient
ThermalWell Hot Wells
utilize a silicone heat
blanket to provide
consistent heat and they
be used with or without
water inside the well.

QuickSwitch. Glass



QuickSwitch
Glass Displays are
independently controlled
shelves that can convert
from a heated to frosted
surface in an hour or less
with the flip of a switch.

⊘ TempestAir.



TempestAir Cold Pans sit flush to the countertop and have patented air flow below the wells that keeps food cold and fresh without drying it out. All SimplicitySeries counter cabinet bodies are available in either fiberglass, laminated steel, or stainless steel.



Fiberglass

▶ 180+ color options



Laminated Steel

▶ 100s of standard laminates





Stainless Steel

- Durable
- Sanitary
- ► Easy to Clean

Simplicity's features include technologies that allow operators to show off their foods.



Quick Setup

Ceramic black glass that works as a frost top or heated surface with the flip of a switch.





Maximize Merchandising

Merchandise and serve heated grab 'n go foods hot and fresh directly on the heated black glass shelf.





Flexible Service

CrystalClear tempered glass food shields for full-service, self-service, or models that convert from full- to self-service.

··**Ø Crystal**Clear.





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