



**Changing**  
*how food is served.*

**K-12 SERVING SOLUTIONS**



## ENRICHING LIVES THROUGH LEADERSHIP IN FOOD SERVING SOLUTIONS.

At LTI, we've been helping operators transform the way food is served for more than 70 years. Backed by our knowledgeable staff and family-driven leadership, we offer a broad range of customizable serving solutions. 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.



## DISCOVER OUR COMPLETE OFFERING OF FRONT SERVE LINES & SERVING COUNTERS FOR YOUR SCHOOL.

We've made it easy for you to choose the serving counter solution that's perfect for your school's dining facility. From standard modular offerings to more personalized options with flexible materials and configurations, LTI is your single source from design to installation.



Image of Coppell Middle School with **SELECTLINE** counter and **VISIONDESIGN** back-lit front panel graphics.



## ✓ **SpecLine**

Choose **SPECLINE** when you need a **modular, counter** solution that's factory-built and precisely assembled. **SPECLINE** is available in 10 standard sizes, with other specialty sizes available. Whether you desire a molded fiberglass cabinet body or counters with laminate or stainless steel exterior, **SPECLINE** has you covered. You get heavy-duty construction, quick installation and the superior quality and value you expect from LTI.

- 14-gauge standard countertops with reinforced, fully-welded interior framework for a longer life
- Counters delivered fully assembled and tested at the factory for fast on-site installation
- Hundreds of decorative laminates, fiberglass colors and vinyl graphic options
- Integrate heating and cooling systems and accessories such as ClearView food shields
- Fiberglass units come with a 5-year warranty against cracking or splitting



## FlexLine

Choose **FLEXLINE** when you need **a modular solution with a more high-end, seamless appeal**. Time-tested Corian® countertops further enhance the appearance and are less costly when compared to stone or Quartz. With a wide variety of decorative architectural and graphic front panels available, it's easy to choose the perfect look for your operation.

- Seamless built-in appearance with high-performing Corian® countertops
- Counters are built around a heavy-duty, welded steel frame
- Front and end panels are removable for ease of service and installation
- Optional one-piece lineup with toe kicks and Corian® waterfall edges
- Optional mounting methods for LTI's serving technologies with stone and solid surface tops
- Available with load centers or daisy chain connections
- Standard ClearView foodshields



## SelectLine

Choose **SELECTLINE** if going modular does not meet your needs and you want to create a look-and-feel that truly reflects your brand and resonates with students. Make a bold impression with a “built-in” look that **feels fully custom, but comes with the modular one-piece convenience** and seamless installation of LTI's FlexLine. **SELECTLINE** has no size constraints, so simply choose the length that's right for your facility — whether it's 10 feet or 100 feet.

- All types of materials and finishes available: solid surface, stone, stainless, Corian®, 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



# WE'RE PUTTING THE LATEST TECHNOLOGY TO WORK FOR YOU.

Discover our complete lineup of serving technology, including unique configurations, accessories and add-ons that truly transform your space. Not only do we build beautiful serving counters, but we manufacture everything that goes in it and on it.



Enjoy Our  
**SPECIALS**

- SPANAKOPITA (spinach pie)
- GIGANDES PLAKI (baked white beans)
- DOLMADES (stuffed grape leaves)
- WATERMELON SALAD (with mint & feta)
- BAKLAVA (honey filo pastry)
- TSOUREKI (sweet egg bread)
- PITA • OLIVES • ROASTED VEGGIES

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

*Comprehensive millwork capabilities incorporating all finishes and materials*





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

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

*High-Capacity Refrigerated Display Cases feature new glass end panels*

*Achieve maximum visibility while maintaining precise temperatures with TempestAir technology*

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



## QuickSwitch

**HOT, COLD, FREEZE  
AT YOUR FINGERTIPS**

**QUICKSWITCH** patented 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



## QuickSwitch CERAN GLASS DISPLAY

**HOT/COLD  
DISPLAY SHELF**

This NSF-approved heated **CERAN GLASS** creates an upscale look by allowing food to be displayed directly on the surface without the use of serving pans. The **QUICKSWITCH** technology allows operators to convert from a heated shelf to frost top with the flip of a switch. Available in a 28" and 42" as a single shelf or two-tier display (as shown above).

- 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





## ThermalWell

### SUPERIOR PERFORMANCE WITH 50% LESS ENERGY

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 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 desired temperatures
- Wells are available without drains
- Two-year parts and labor warranty



## TempestAir

### TEMPERATURE CONTROL WITH COUNTERTOP-FLUSH DISPLAY

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

## TRANSFORM YOUR CAFETERIA WITH VISION.

LTI is proud to offer **an interior design service** to help K-12 foodservice operators transform their school's dining area into a cool place where students want to be seen, eat and socialize. With **VISIONDESIGN**, our team utilizes photography, illustration, paint and dimensional art to create a more dynamic and engaging atmosphere.

**VISIONDESIGN** packages offer a full array of options to choose from, including signage, paint, furniture, food court structures, dimensional art and other accessories. We work with architects, consultants and operators across the country. No matter the application, we have the solution that's right for you. Whether recreating your entire space or developing a custom seating layout, **VISIONDESIGN** is your turnkey design solution. Services include site visits, design renderings, finish schedule, budget estimates, manufacturing and installation — available with **SPECLINE**, **FLEXLINE** and **SELECTLINE** serving counters, or separately.

### PAINTS & WALL GRAPHICS



### MILLWORK DESIGN



### WALL TILE



### LIGHTING





---

## SIGNAGE

Transform your dining area with **VISIONDESIGN** signage. We have capabilities to enhance the look of your serving area. Our team creates signage that includes lighted signs, brushed aluminum, laminates, printed graphics, stand-off acrylic panels and more. Our team can match the size, shape and message that's perfect for your facility.

---

## PAINT

Our team will work with you to create the perfect color palettes and paint scheme to invigorate your space. One of our professional paint crews will even paint your space at your convenience.

---

## FURNITURE

When you're looking to offer on-trend seating, we can help. We have a variety of seating options - from traditional, durable seating to high-tops, booths and restaurant-style seating complete with charging stations.

---

## FOOD COURT STRUCTURES

Create a food court environment utilizing LTI's unique modular-built columns and soffits. Our designers will work closely with you on layout and design services. Our food court structures are a feasible alternative to major construction. It's also an easy way to add another station to quickly move students through a serving line.

---

Contact LTI to start your **VISIONDESIGN** project today at 888-584-2722.





# KIOSKS

For remote serving.



# COFFEE, SMOOTHIE & JUICE BARS

Offer students and faculty something truly unique and memorable with LTI's coffee, smoothie and juice bar solutions.





# MOBILE CARTS

Delivering food to customers.

## GRAB 'N GO CARTS

From a quick, convenient breakfast to lunch on the go, LTI's Grab 'N Go carts are perfect for multiple applications wherever and whenever you need an extra point of service. Simply stock a cart with product and wheel it where it's needed. LTI's carts are extremely durable, versatile and built to last — and because they're constructed from molded fiberglass and stainless steel, they're always easy to clean and last longer than plastic or laminated units.



Multiple models to choose from to serve quick foods and breakfast items.



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.

# LTI IN ACTION

## ALBANY HIGH SCHOOL

We partnered with Pace Reps to transform the serving line experience inside Albany High School’s cafeteria. The goal was to create multiple serving lines to move students through more efficiently, while giving them a variety of food options. Our team built nearly 100 feet of serving counters with five stations — each with its own theme, design and signage. We also installed digital menu boards above each station, which allowed for quick and easy menu updates.

Blaine Allen, the Dougherty County School Nutrition Director, wanted to be able to offer action-style cooking stations and empower students to be a part of their lunch experience with features such as panini grills, griddles and a turbo pizza oven. This concept at the high school level allows students to see their food being made in front of them. Director Allen also wanted to give the cafeteria a bright, vibrant look-and-feel using the school’s mascot colors of orange and green — a solution made possible with our **VISIONDESIGN** planning and décor.

In the end, the school was very pleased with the outcome.

# ALBANY HIGH SCHOOL



**Consultant, Designer and Architect:**  
Buckley & Associates





## LTI IN ACTION

### ANDREW JACKSON HIGH SCHOOL

With Andrew Jackson High School in Jacksonville Florida becoming a magnet school within the Duval County Public School system, changes to the cafeteria infrastructure were necessary to serve the increasing student body. In order to gain more meal participation by both students and faculty, we designed the cafeteria to have a more inviting atmosphere. We also made the functionality of the serving more efficient and productive, which helped create a more appealing work environment for the food service staff.

We were responsible for manufacturing and installing the new serving counters, the food court columns and soffits — creating the retail and restaurant-like environment and additional serving stations to speed along service. We also helped design and provide all new signage and corresponding paint schemes throughout the cafeteria with our **VISIONDESIGN** planning and décor service.

The final product provided a beautiful and visually appealing aesthetic that emulates today's retail-like atmosphere. The kitchen and cafeteria became far more operationally sound and efficient through its addition of a food prep room as well as two serving lines — increasing the total number of access points from two to four and increasing meal plans by 50 in the first year.



Architects: Bhide & Hall Architects



*Soffits and signage to create a food court look.*



## CUSTOM COUNTERS

LTI manufactures custom counters to the most stringent specifications — all featuring the industry's most innovative serving technologies. We not only build and supply everything your servery needs, we have the capability and experience to execute the installation expertly on time and on budget. Foodservice directors around the country have relied on us to handle their serving needs for many years. Here are just a few of our installations:

Mandarin Middle School



Land O' Lakes High School



Yulee High School



LTI has been changing how food is served since 1947. It means we're always innovating, always delivering — and always here to help.

### READY TO LEARN MORE ABOUT WHAT LTI CAN DO FOR YOU?

Visit [lowtempind.com](http://lowtempind.com) to explore our complete lineup of food serving equipment solutions, or contact our team for more information about factory and installation visits.



**LTI, INC.**  
1947 Bill Casey Parkway  
Jonesboro, GA 30236  
888 584 2722  
[lowtempind.com](http://lowtempind.com)

Find us online:

