

To:
Sodexo School Services K-12
Joe Brown

Project:
Waldo Middle School (Cafeteria
serving line)
56 Jackson St
Aurora, IL 60505

From:
Hubert Co.
Staci Hagen
9555 Dry Fork Road
Harrison, OH 45030-1994
513.367.8600
513-438-5824 (Contact)

Item	Qty	Description	Sell	Sell Total
1	2 ea	CASH REGISTER STAND Low Temp Industries Model No. SPC-CSE-50 SpecLine Cashier Station, single end station, 50-3/8"W x 30"D x 36"H, 14ga stainless steel top, specify base, storage area, 5" casters all with brakes, UL, cUL, UL EPH To Include the following: Top - 14 ga. Stainless Steel (AA) Line-Up Locks (KO) 3" Knock -Out 50" Laminate Plastic On Steel Body Cashier Liner Cashier Tubular Foot Rest Cord Grommet for Cashier Cord (B) 10" X 50" Solid S/S Tray Slide (SS) 6" S/S Legs With Adjustable Bullet Feet (HH) Cashier Drawer With Lock (DD) Electrical Outlet In Cabinet with Wiring	\$5,766.12	\$11,532.24
	2 ea	SPC-BODYLP LP- Laminate Plastic		
	2 ea	5C-SPC 5" Casters (Standard)		
			ITEM TOTAL:	\$11,532.24
2	2 ea	HOT FOOD SERVING COUNTER / TABLE Low Temp Industries Model No. SPC-TW-D/DW-20-05-84 SpecLine Hot Food Serving Counter, 84-3/8"W x 30"D x 36"H, (5) 12" x 20" hot wells, wet & dry operation, individual digital controls, 14ga stainless steel top, specify base, rear storage openings, (6) 5" locking swivel casters, UL, cUL, UL EPH Classified (To include the following: Top - 14 ga. Stainless Steel (AA) Line-Up Locks Four Sided Recessed For Sheet Pans 84" Laminate Plastic On Steel Body TW Hot Food (5) (Z) With STD. CPVC Manifold	\$24,397.20	\$48,794.40



Item	Qty	Description	Sell	Sell Total
		(D) 6" X 84" Solid S/S Work Shelf (B) 10" X 84" Solid S/S Tray Slide CrystalClear 84" Adjustable Front Protector (OFFSET) (RR) Led Lights (S) Heat Lamp (SS) 6" S/S Legs With Adjustable Bullet Feet (2) - (V) 28" Stainless Steel Insert Storage Shelf		
	2 ea	SPC-BODYLP LP- Laminate Plastic		
			ITEM TOTAL:	\$48,794.40
3	2 ea	SERVING COUNTER, COLD FOOD Low Temp Industries Model No. SPC-TA-20-04-60 SpecLine TempestAir Cold Serving Counter, 60-3/8"W x 30"D x 36"H, 14ga stainless steel top with (1) 51"W x 20"D x 9" deep stainless steel cold well, accommodates (4) full size 6" deep food pans, forced air refrigeration with (2) fans, specify base, 5" casters all with brakes, 1/3 HP, UL, cUL, UL EPH (To include the following: Approx. 60-3/8" x 32" x 36" High Top - 14 ga. Stainless Steel (AA) Line-Up Locks 60" Laminate Plastic On Steel Body 2050TA-4 Pan-Temp-est Aire® Built-In Adaptor Bars (D) 6" X 60" Solid S/S Work Shelf (A) 10" x 60" Beaded S/S Tray Slide CrystalClear 60" Single Buffet (RR) Led Lights 5 Inch Locking Casters (V) 14" Stainless Steel Insert Storage Shelf	\$16,421.94	\$32,843.88
	2 ea	SPC-BODYLP LP- Laminate Plastic		
	2 ea	5C-SPC 5" Casters (Standard)		
			ITEM TOTAL:	\$32,843.88
4	2 ea	SERVING COUNTER, PARTS & ACCESSORIES Low Temp Industries Model No. SPC-STW-90 SpecLine Wedge Filler Unite, 14ga stainless steel top, 32"W x 32"D x 36"H, enclosed base, specify base finish, 5" casters all with brakes, UL, cUL, UL EPH To include the following: Approx. 32" x 32" x 36" High Top - 14 ga. Stainless Steel (AA) Line-Up Locks 90 Degree Corner Laminate Plastic On Steel Body (SS) 6" S/S Legs With Adjustable Bullet Feet	\$3,232.44	\$6,464.88
	2 ea	SPC-BODYLP LP- Laminate Plastic		
	2 ea	5C-SPC 5" Casters (Standard)		
WARRANTY: ALL LTI EQUIPMENT IS COVERED WITH A 1-YEAR				



Item	Qty	Description	Sell	Sell Total
		PARTS AND LABOR WARRANTY,excluding:		
		1. QuickSwitch, TempestAir, Thermawell which have a 2-year parts and labor warranty		
		2. K-12 Market Segment Equipment has a 2-year parts and labor warranty		
		3. All self-contained refrigeration equipment has a 5-year compressor (parts only) warranty		
		4. Please Contact Factory for Extended Parts and Labor Warranty Pricing.		
			ITEM TOTAL:	\$6,464.88
			Merchandise	\$99,635.40
			Freight	\$1,800.00
			Subtotal	\$101,435.40
			Total	\$101,435.40

Prices Good Until: 04/15/2025



Cashier Station

Molded Fiberglass (F)



Project: _____

Item: _____

Quantity: _____

Date: _____

Models

- 28-CSE-F - end station
- 36-CSE-F - end station
- 50-CSE-F - end station
- 60-CSE-F - end station
- 66-CSE-F - end station
- 74-CSE-F - end station
- 28-CSS-F - side station
- 36-CSS-F - side station
- 50-CSS-F - side station
- 60-CSS-F - side station
- 66-CSS-F - side station
- 74-CSS-F - side station

36-CSE-F shown with options: (A) beaded stainless steel tray slide, and (HH) locking cash drawer.



- Versatile counters, add the options you need!
- Durable, colorful, molded fiberglass
- Easy to clean, low maintenance
- 50" and longer units can contain a drop-in freezer/merchandise or display shelves for added versatility.

Standard Features

- ✓ 30" wide 14 gauge stainless steel top
- ✓ Molded fiberglass body
- ✓ Tubular footrest
- ✓ 5" Locking Swivel Casters
- ✓ Cam locking Line-up Lock

Specifications

Top - Top to be 30" wide and fabricated from a minimum of 14 ga. stainless steel with square turndown on all sides and corners fully welded, ground and polished. Top to have #4 satin finish and with all edges having a #7 hi-lite finish.

Body (F) - Body to be seamless molded fiberglass (F.R.P.) with smooth exterior surfaces and rounded corners. To be constructed by a hand lay-up process with four layers of 1.5 oz continuous strand fiberglass mat, plus a 24 oz layer of woven roving on the bottom for added strength.

Fiberglass to be flame retardant per specification ASTM E-162 having a flame spread of 25% or less. Body interior to be reinforced at each end with 4 wide, 12 gauge galvanized channels welded to form integral U frame for maximum stress relief.

Options

Top

- Height other than std. 36" (specify ____)
- Keypad bracket

Above the Top (50" and longer units)

- (F) Overshelf
- (G) Sloped Front Protector
- (GA) Sloped Front Protector, Adjustable
- (GAG) Sloped Front Protector, Adjustable - Glass Top Shelf
- (GC) Sloped Front Protector, Glass Clips
- (GCG) Sloped Front Protector, Glass Clips - Glass Top Shelf
- (M) Buffet Shield Single Service Hinged
- (N) Buffet Shield Double Service Hinged
- (I) 2 tier Display Shelf, single service
- (I2) 2 tier Display Shelf, double service
- (SCP) Straight Tempered Glass Protector
- (RR) LED Lights

Tray Slide/Cutting Board Options

- (A) Beaded, stainless steel tray slide
- (B) Flat Surface, stainless steel tray slide
- (C) Tubular Solid Surface, ss tray slide
- (D) 8" wide Stainless Steel cutting board
- (E) 8 wide Richlite® composite cutting board

Plumbing & Electrical Options

- (DD) Convenience outlet, flush
- (EE) Convenience outlet, pedestal

Base Options

- (Y) Hinged Doors
- (NN) Fiberglass Door Panels
- (MM) Vertical Trim Strips
- (SS) Stainless Steel Legs
- Slide-out shelf
- Locking cabinet
- S/S Toe Kick

Cash Drawer Options

- (HH) Locking Cash Drawer
- Plastic cash tray
- Other (specify _____)

REV 10/23/19 - Printed in the U.S.A.



LTI, Inc.
1947 Bill Casey Parkway (888) 584-2722
Jonesboro, GA 30236 lowtempind.com

Approvals: _____

Cashier Station
Molded Fiberglass (F)

A.I.A. File No. 00-0-00

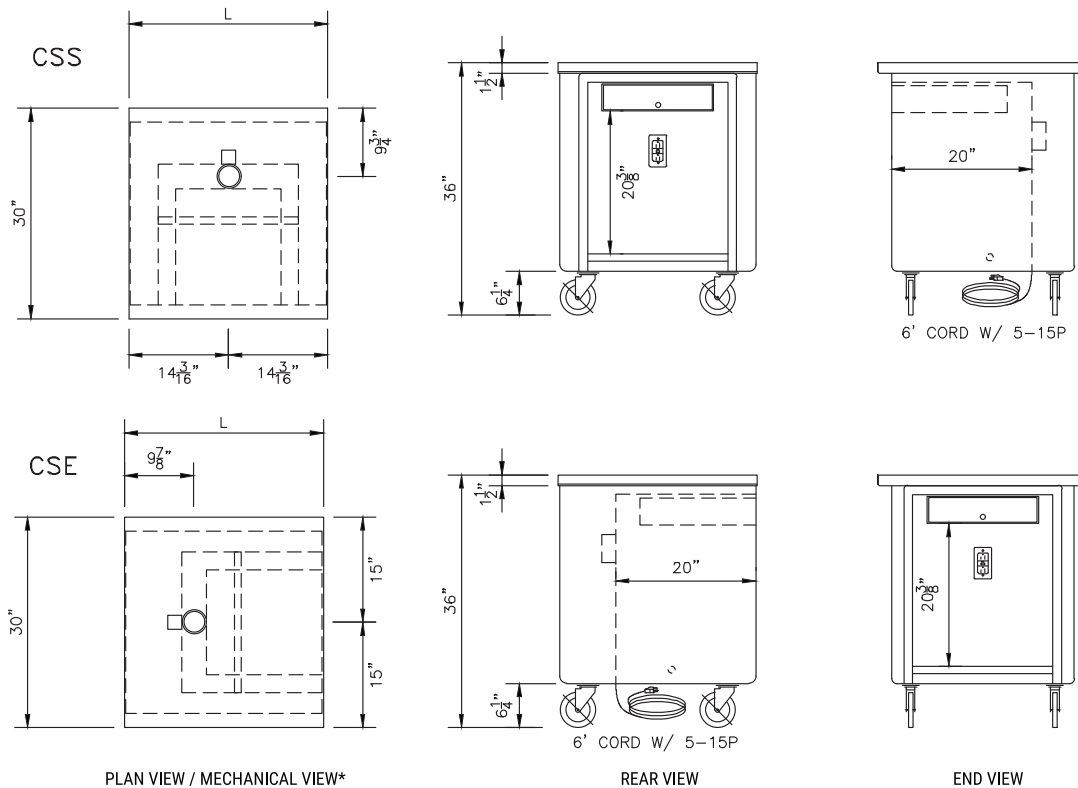
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Cashier Station

Molded Fiberglass (F)



Cashier Station
Molded Fiberglass (F)



*Shown with optional cashier drawer & receptacle with cord and plug.

CSE Models	L	S*	APPROX. SHIP WEIGHT
28-CSE	28 3/8"	N/A	205 lbs.
36-CSE	36 3/8"	N/A	260 lbs.
50-CSE	50 3/8"	15"	320 lbs.
60-CSE	60 3/8"	28"	440 lbs.
66-CSE	66 3/8"	36"	480 lbs.
74-CSE	74 3/8"	46"	540 lbs.

CSS Models	L	S (optional)	APPROX. SHIP WEIGHT
28-CSS	28 3/8"	N/A	205 lbs.
36-CSS	36 3/8"	N/A	260 lbs.
50-CSS	50 3/8"	15"	320 lbs.
60-CSS	60 3/8"	28"	440 lbs.
66-CSS	66 3/8"	36"	480 lbs.
74-CSS	74 3/8"	46"	540 lbs.

* Represents optional storage compartment mounted in 50" or longer units.

Décor Options (Contact Factory)

- Vinyl Graphic Wrap
- Body Decal
- Canopy (specify style & color)
- Over-structure with signage & lights (specify _____)
- Stand Off Panel (specify materials _____)

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Hot Food Table Powered by Thermalwell™

Laminate Panel (L) or Stainless Steel (S)



Project: _____

Item: _____

Quantity: _____

Date: _____

Models	Length	Capacity
<input type="checkbox"/> 36-EFS2-CPA-L/S	36 3/8"	2 wells
<input type="checkbox"/> 50-EFS3-CPA-L/S	50 3/8"	3 wells
<input type="checkbox"/> 60-EFS4-CPA-L/S	60 3/8"	4 wells
<input type="checkbox"/> 66-EFS4-CPA-L/S	66 3/8"	4 wells
<input type="checkbox"/> 74-EFS5-CPA-L/S	74 3/8"	5 wells
<input type="checkbox"/> 84-EFS5-CPA-L/S	84 3/8"	5 wells
<input type="checkbox"/> 96-EFS6-CPA-L/S	96 3/8"	6 wells

Standard Features

- ✓ 30" wide 14 gauge stainless steel top
- ✓ 563 watt energy efficient hot food wells
- ✓ Open storage base
- ✓ 5" Locking swivel casters
- ✓ Cam operated line up lock

74-EFS5-CPA-L, shown with options: (A) beaded stainless tray slide, (D) 8" stainless cutting board, and (GA) sloped front adjustable protector.



U.L. Sanitation Classified to NSF Standards

- 563 watt heat source outperforms standard 1000 watt elements
- UL-approved to be used wet or dry

- Hot food wells can be used with 208V, 120V, or 240V power

Specifications

Top - 14 gauge stainless steel with square turndown on all sides with corners welded & polished to a #4 satin finish, all edges to have #7 hi-lite finish.

Hot Food Units - Provide with dry/moist electric hot food wells to be bottom mounted and have a 12" x 20" die stamped opening with ¼ raised beaded edge. Interior pan to be 304 stainless steel, deep drawn with coved corners and fully insulated with fiberglass insulation. Each hot food

well to use a Each hot food well to use a 563 watt at 208V heat source, or 751 watt at 102-240V heat source, with solid state digital controls for maximum energy efficiency. All switches and controls to be fully accessible. All wells come standard with drains manifolded to a common quarter turn valve. Other drain options available.

Body (S) - Uni-body structure, fabricated from 18 gauge stainless steel, welded ground and polished. Interior reinforced with 12 gauge galvanized uprights to support shelving and a 20 gauge steel bottom.

Body (L) - Standard grade laminate to cover all sides of an 18 gauge steel uni-body structure. Interior reinforced with 12 gauge galvanized uprights to support shelving and a 20 gauge steel bottom. Corners and bottom edge provided with ½ stainless steel trim strips.

Options

Top

- Height other than std. 36" (specify_____)
- (RE) Recess for 18" x 26" pans
- (FF) End Drop Shelf

Above the Top

- (GA) Sloped Front Protector – Adjustable
- (GAG) Sloped Front Protector – Adjustable – Glass Top Shelf
- (GC) Sloped Front Protector, Glass Clips
- (GCG) Sloped Front Protector – Glass Clips – Glass Top Shelf
- (M) Buffet Shield Single Service Hinged

- (N) Buffet Shield Double Service Hinged
- (I) 2 tier Display Shelf, single service
- (I2) 2 tier Display Shelf, double service
- (RR) LED Lights
- (S) Infra-Red Lamp Strip
- (U) Infra-Red Strip with Lights

Tray Slide/Cutting Boards

- (A) Beaded, stainless steel tray slide
- (B) Flat Surface, stainless steel
- (C) Tubular stainless steel
- (D) 8 wide Stainless Steel cutting board
- (E) 8 wide Richlite® composite cutting board

Base Options

- (EB) Enclosed Base – no under storage
- (Y) Hinged Doors
- (BB) Heated Storage Base
- (MM) Vertical Trim Strips
- (SS) Stainless Steel Legs
- S/S Toe Kick

Plumbing & Electrical Options

- (DD) Convenience outlet, flush
- (DV) Individual Hot Food Well Drains
- Alternate Drain Location(s) _____
- Water Fill Faucet
- Auto Water Fill Valve

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Approvals: _____

Hot Food Table Powered by Thermalwell™
Laminate Panel (L) or Stainless Steel (S)

A.I.A. File No. 00-0-00

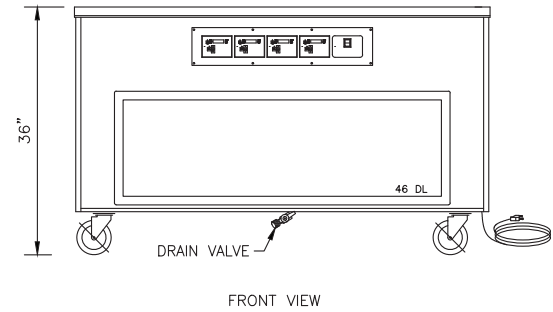
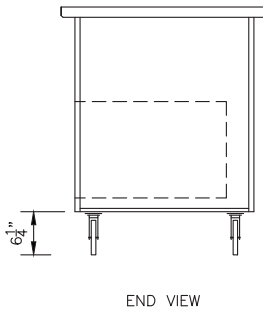
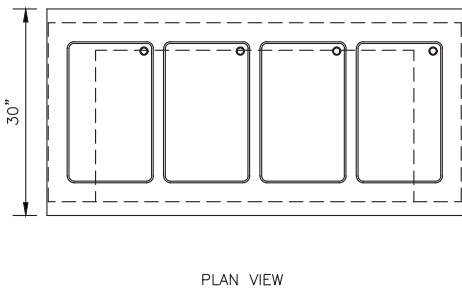
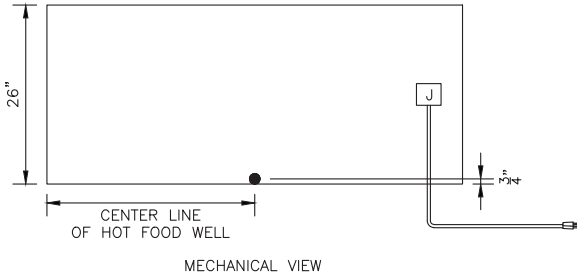
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Hot Food Table Powered by Thermalwell™

Laminate Panel (L) or Stainless Steel (S)



Hot Food Table Powered by Thermalwell™
Laminate Panel (L) or Stainless Steel (S)



Model	Wells	Length	208V, 1 Phase			120V, 1 Phase			240V, 1 Phase			Approx. Ship Weight
			Amps	Watts	Nema	Amps	Watts	Nema	Amps	Watts	Nema	
36-EFS2-CPA	2	36 3/8"	5.4	1127	6-15	12.5	1502	5-15	6.3	1502	6-15	400 lbs.
50-EFS3-CPA	3	50 3/8"	8.1	1690	6-15	18.8	2253	5-30	9.4	2253	6-15	450 lbs.
60-EFS4-CPA	4	60 3/8"	10.8	2253	6-15	25	3004	5-30	12.5	3004	6-15	580 lbs.
66-EFS4-CPA	4	66 3/8"	10.8	2253	6-15	25	3004	5-30	12.5	3004	6-15	600 lbs.
74-EFS5-CPA	5	74 3/8"	13.5	2816	6-20	31.3	3755	5-30	15.6	3755	6-20	676 lbs.
84-EFS5-CPA	5	84 3/8"	13.5	2816	6-20	31.3	3755	5-30	15.6	3755	6-20	700 lbs.
96-EFS6-CPA	6	96 3/8"	16.3	3380	6-20	37.6	4506	5-50	18.8	4506	6-20	750 lbs.

Adding additional electrical components will change the total electric load.

Décor Options (Contact Factory)

- Vinyl Graphic Wrap
- Body Decal
- Canopy (specify style & color)
- Over-structure with signage & lights (specify _____)
- Stand Off Panel (specify materials _____)

We reserve the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacement for previously purchased equipment.

All equipment to be built in accordance with the Underwriters Laboratories, Inc. and the National Sanitation Foundation, Inc. standards and shall bear the Underwriters Laboratories, Inc. listing label for safety and the Underwriters Laboratories classification label for sanitation.

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A.I.A. File No. 00-0-00

SIS No. 00-0-00



Cold Food Table Powered by TempestAir™

Molded Fiberglass (F)



Project: _____

Item: _____

Quantity: _____

Date: _____

Models	Length	Pans
<input type="checkbox"/> 36-CFMA-F	36 3/8"	2
<input type="checkbox"/> 50-CFMA-F	50 3/8"	3
<input type="checkbox"/> 60-CFMA-F	60 3/8"	4
<input type="checkbox"/> 66-CFMA-F	66 3/8"	4
<input type="checkbox"/> 74-CFMA-F	74 3/8"	5
<input type="checkbox"/> 84-CFMA-F	84 3/8"	5
<input type="checkbox"/> 96-CFMA-F	96 3/8"	6
<input type="checkbox"/> 144-CFMA-F	144 3/8"	6

Standard Features

- ✓ 30" wide 14 gauge stainless steel top
- ✓ Molded fiberglass body
- ✓ Open Storage Base
- ✓ 5" Locking Swivel Casters
- ✓ Cam Operated Line-up Locks
- ✓ Adapter Bars for Cold Pans

74-CFMA-F shown with options: (QT) stone top, (TE) top width extension, (E) 8" wide Richlite® composite cutting board, and tempered glass buffet shield.



U.L. Sanitation Classified to NSF Standards

- TempestAir™ cold pans exceed NSF7 with pans flush with top.
- Ideal for Deli Bar or Salad Bar service
- Easy to reach for self-serve
- Forced air system below food pans

Specifications

Top - Top to be 30" wide and fabricated from a minimum of 14 ga. stainless steel with square turndown on all sides and corners fully welded, ground and polished. Top to have #4 satin finish and with all edges having a #7 hilitte finish.

TempestAir™ Cold Pans - Cold pans to be 18 gauge stainless steel fully welded construction with 1/4" covered corners. The cold pan shall be pitched to a 1" drain, which is extended to a valve below the base. All cold pans shall be furnished

with urethane insulation on bottom and all four sides of pan. The pan shall be fully separated from the counter top by a full perimeter breaker strip. Cold pans are to allow for a full steam table pan 6" deep. TempestAir™ cold pan shall be 9" deep and include a patented forced air refrigeration system. Cold pan includes low velocity fans and an advanced cold wall design operating on R-449A refrigerant. Cold pan will meet or exceed NSF7 standards while allowing food pans to remain flush to the counter top.

Body (F) - Body to be seamless molded fiberglass (F.R.P.) with smooth exterior surfaces and rounded corners. To be constructed by a hand lay-up process with four layers of 1.5 oz continuous strand fiberglass mat, plus a 24 oz layer of woven roving on the bottom for added strength. Fiberglass to be flame retardant per specification ASTM E-162 having a flame spread of 25% or less. Body interior to be reinforced at each end with 4" wide, 12 gauge galvanized channels welded to form integral "U" frame for maximum stress relief.

Options

Top

- Height other than std. 36" (specify _____)
- (RE) Recess for 18"x26" pans
- (FF) End Drop Shelf

Above the Top

- (F) Overshelf
- (GA) Sloped Front Protector, Adjustable
- (GAG) Sloped Front Protector
 - Adjustable - Glass Top Shelf
- (GC) Sloped Front Protector, Glass Clips
- (GCG) Sloped Front Protector
 - Glass Clips - Glass Top Shelf
- (M) Buffet Shield Single Service Hinged

- (N) Buffet Shield Double Service Hinged
- (GTS) Glass Top Shelf for Protector or Buffet Shield
- (I) 2 tier Display Shelf, single service
- (I2) 2 tier Display Shelf, double service
- (FTO) Frost Top Overshelf Display
- (RR) LED Lights

Tray Slide / Cutting Board Options

- (A) Beaded, stainless steel tray slide
- (B) Flat Surface, stainless steel
- (C) Tubular stainless steel
- (D) 8 wide Stainless Steel cutting board
- (E) 8 wide Richlite® comp. cutting bd.

Base Options

- (EB) Enclosed Base - no under storage
- (Y) Hinged Doors
- (CC) Refrigerated Storage Base (36" high units only)
- (NN) Fiberglass Door Panels
- (MM) Vertical Trim Strips
- (SS) Stainless Steel Legs
- S/S Toe Kick

Plumbing & Electrical Options

- (DD) Convenience outlet, flush
- 1/4" Turn Ball Valve
- Alternate Drain Location _____

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Approvals: _____

Cold Food Table Powered by TempestAir™
Molded Fiberglass (F)

A.I.A. File No. 00-0-00

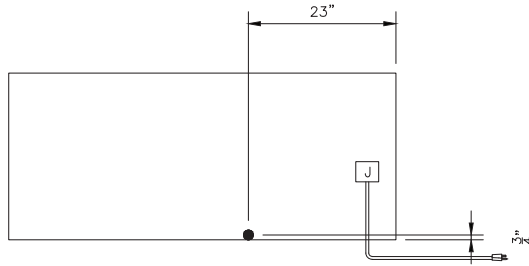
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Cold Food Table Powered by TempestAir™

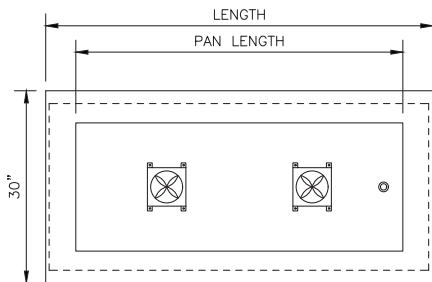
Molded Fiberglass (F)



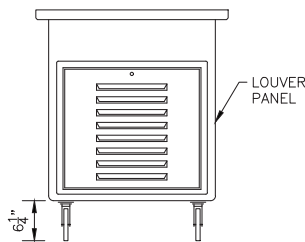
Cold Food Table Powered by TempestAir™
Molded Fiberglass (F)



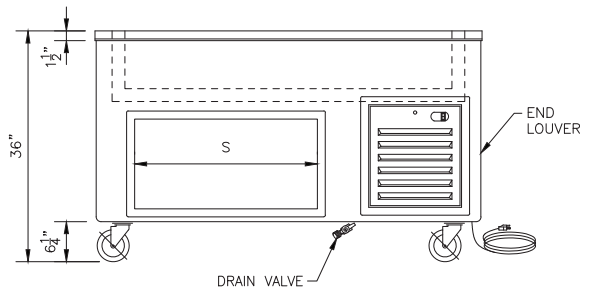
MECHANICAL VIEW



PLAN VIEW



END VIEW



OPERATOR VIEW

Model	Pan Capacity	Unit Length (L)	Cold Pan Length (L)	Storage Length (S)	Comp.	No. Of Fans	120V, 1 phase		Approximate Ship Weight
							AMPS	NEMA	
36CFMA	2	36 3/8"	25"	N/A	1/3	1	7	5-15P	400 lbs.
50CFMA	3	50 3/8"	38"	15"	1/3	1	7	5-15P	450 lbs.
60CFMA	4	60 3/8"	51"	28"	1/3	2	7.1	5-15P	580 lbs.
66CFMA	4	66 3/8"	51"	28"	1/3	2	7.1	5-15P	600 lbs.
74CFMA	5	74 3/8"	64"	36"	1/3	2	7.1	5-15P	676 lbs.
84CFMA	5	84 3/8"	64"	46"	1/3	2	7.1	5-15P	700 lbs.
96CFMA	6	96 3/8"	77"	(2) 28"	1/2	3	8.8	5-15P	750 lbs.
144CFMA	6	144 3/8"	77"	(2) 46"	1/2	3	8.8	5-15P	900 lbs.

Adding additional electrical components will change the total electric load.

Décor Options (Contact Factory)

- Vinyl Graphic Wrap
- Body Decal
- Canopy (specify style & color)
- Over-structure with signage & lights (specify _____)
- Stand Off Panel (specify materials _____)

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