

BACK-TO-SCHOOL COVID SOLUTIONS



As schools work to formulate safe and practical plans for the return of students in the fall, the ability to safely and efficiently feed those students is of paramount concern to school nutrition professionals.

In light of that concern, we at Pace Reps would like to share just some of the equipment solutions that we offer to help in meeting this challenge.

Whether students are getting their meals in the school cafeteria using a modified service approach, or having their meals delivered to them in the school hallways or classrooms, we are here to assist in helping you get it done effectively.

In the pages to follow you will find some of the equipment we offer that supports your efforts to feed kids in the new ways that will be required in the post-COVID environment.

Please know that we stand ready to answer questions or to provide additional information or assistance relating to your needs!

Kitchen Solutions

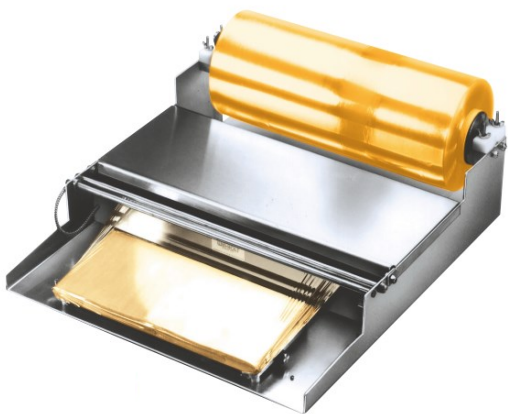


PACE
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WRAPPING STATION

- Aluminum and stainless steel construction.
- Sanitary and easily maintained.
- Temperature-controlled Teflon covered Hot Plate prevents sticking. Seals film to ensure food stays fresh and protected.
- Accommodates rolls of film up to 18" and 8" diameter.





With the supply of certain foods in short supply due to COVID conditions around the country, the ability to preserve the usability of foods for the maximum amount of time possible has become more essential than ever. Vacuum Packaging equipment can provide a needed solution to meet this need at times of critical shortage.



VACUUM PACKAGING UNITS

- All stainless steel construction
- Maximize storage life of perishables for maximum usage
- Perfect for packaging foods for blast chilling or bulk retherm
- Eliminate FOOD WASTE during times of short food supply
- Preserve COMMODITY foods until ready for use





Should your plan of service call for the rethermalization of bulk food containers or individually portioned menu items, Cook-Hold / Retherm Cabinets are a great way to meet this need without the requirement for additional hood space.



CARTER-HOFFMANN

COOK-HOLD/RETERM CABINETS

- All stainless steel double-wall, insulated construction
- Removable stainless steel tray racks
- Individually heated compartments for maximum versatility
- Easy-to-use digital controls
- Capacity for (8) 18" x 26" pans or (16) 12" x 20" x 5 pans
- Air circulation fans and heat duct system provide gentle, even heat for cooking or rethermalization





Combi ovens have become a standard equipment item in many school kitchens over the past several years due to their incredible cooking versatility. However, what is sometimes overlooked is the combi's ability to rethermalize a wide variety of foods with outstanding results. Higher power input and steam generation allows for faster, more even rethermalization of all foods, providing the quickest and most consistent rethermalization available for frozen school menu items.

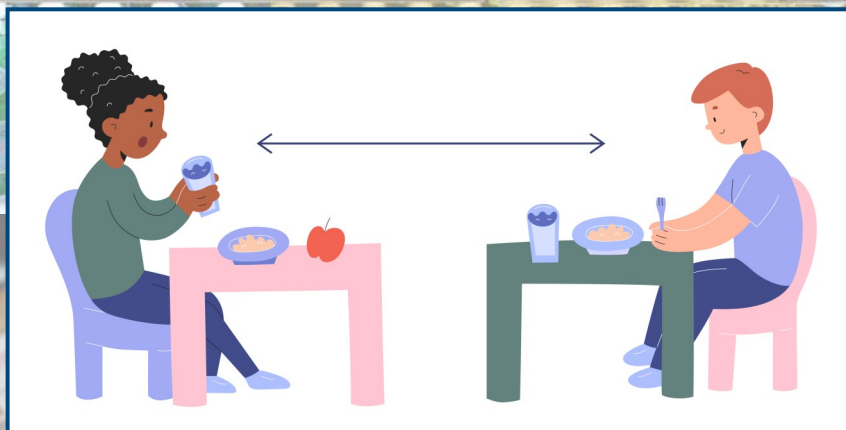


COMBINATION OVEN/STEAMERS



- Automatically provides the ideal bulk cooking/retherm environment for any menu item
- Perfect for rethermalization of all I/W products with individual tracking of retherm times
- Advanced iDensityControl™ system facilitates faster cooking, more even browning and perfect crisping when desired
- Available in Electric or Gas versions

Cafeteria Solutions



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Cafeteria Solutions



Shown with optional extras.

ExpressLine

Built for speed and safety

ExpressLines come in two different body styles to fit industry standard baskets, which allows for easy loading and unloading of products. Also, several options may be added: tray slides, stainless or glass over-shelves and heated or frosted upper structures for display and serving. You can also upgrade the counter-tops to have solid surface and bodies finished with laminate, fiberglass and even vinyl graphics.

LEGEND

1. Heated module holds 26" X 13" baskets (available in 2 1/4" deep, holding seven baskets per opening or 4 1/4" deep, holding three baskets per opening) with packaged product to serve 200 to 400 meals, depending on packaging.
2. Optional over-shelves available including; stainless steel, glass or heated shelf (as shown).
3. Refrigerated module holds 26" X 13" baskets (available in 2 1/4" deep, holding seven baskets per opening or 4 1/4" deep, holding three baskets per opening; above compressor, only holds 2 baskets) for holding and serving of cold entrees and sides.
4. Cold module shown with optional frost-top over-shelf.
5. Grab 'n go refrigerated drink station holds standard crates or bottles.
6. Cashier stand with vertical protector to comply with social distancing guidelines.

Wire baskets included. Shown with optional vinyl graphic decals.

Cafeteria Solutions

Protective Shields

Learn more at lowtempind.com/addons

Safety at the point of contact

Vertical Free Standing Barrier

LTI's vertical barrier is free standing. That means tools are not required for installation and it can be added to any existing or new cashier counter.

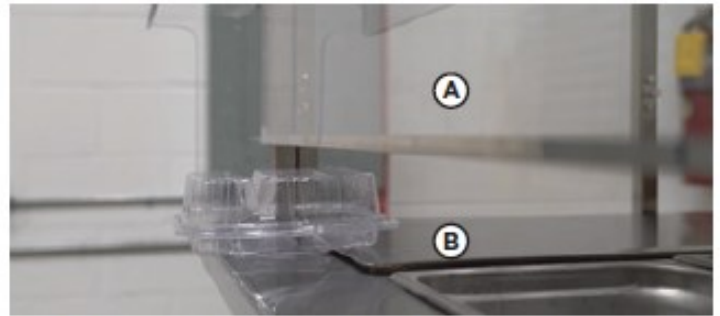
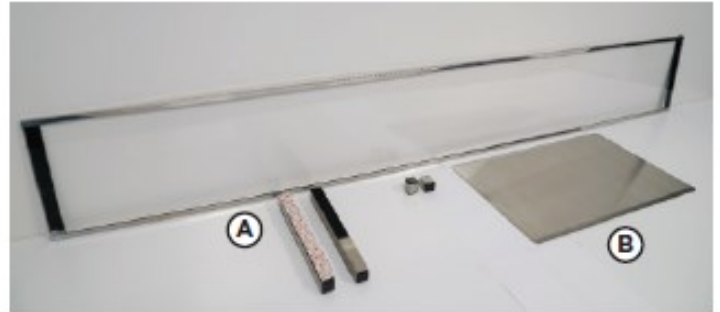


Cashier station installation ↑
Guest (front) and staff (back) views →



Economical Buffet Conversion Kit

LTI's Buffet Conversion Kit (A) needs no tools, comes in eight standard sizes and gives you two ways of serving: 1) From self service to full service and 2) The ability to serve prepackaged foods under the protector.



Buffet self serve to full serve installation. Single well stainless steel cover option (B), part #SWSSCV, shown.



Changing
how food is served.

Cafeteria Solutions



BEVERAGE-AIR

OPEN AIR GRAB & GO MERCHANDISERS

- Excellent solution for expediting self-service of beverages and prepackaged foods
- Night curtain allows for overnight maintenance of proper food temps
- Optional locking front security panel available
- Several sizes available to meet various volume needs



Hallway/Classroom Solutions



ExpressLine

COMPACT

Learn more at lowtempind.com/expresslinecompact

Small footprint, big solution



A solid stainless push handle makes out ExpressLine Compact easy to move if remote feeding is required.

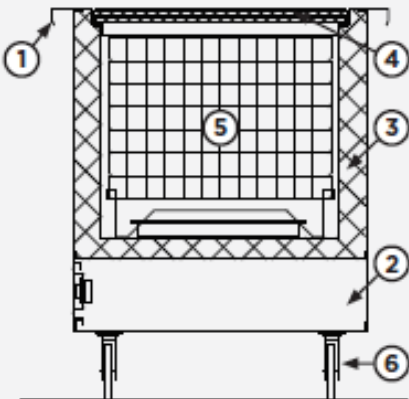
This compact counter is built with the same solid LTI construction and can now hold racks for easy processing of hot or cold packaged foods.

This ExpressLine offers durable and flexible features such as heavy duty 14 gauge tops with solid sliding doors, two different body sizes to fit industry standard baskets allows easy load and unloading of products, and fully removable lids help ensure speed of getting through the line.

Optional upper structures are able to support additional ambient merchandising. Push handles, menu boards, and many exterior finishes are available to personalize the ExpressLine unit to fit your needs.

Unit Size L x W x H	Description 12 Total Models	2-1/4" Deep Racks	4-1/2" Deep Racks	Optional Models - Shallow Depth ¹ or Extra Wide ²	
				30-1/2" Height	36-5/8" Deep
50" X 31" X 34"	Cold unit with slide lids	6	3	Yes (4-2 Racks)	Larger Baskets
63" X 31" X 34"	Cold unit with slide lids	6	3	Yes (4-2 Racks)	Larger Baskets
50" X 31" X 34"	Hot unit with slide lids	6	3	Yes (4-2 Racks)	Larger Baskets
63" X 31" X 34"	Hot unit with slide lids	6	3	Yes (4-2 Racks)	Larger Baskets

Notes: ¹Standard rack 20-11/16" x 13-1/4" ²Extra wide rack 26" x 13-1/4" in 36-5/8" deep units



Unit cross-section

LEGEND

- Standard 14ga top
- 18ga galvanized steel body covered with standard grade plastic laminate panels
- Heated liner shown - refrigerated units available also
- 18ga stainless double pan insulated doors
- Arlington or Standard baskets
- 5" casters

STANDARD FEATURES

- Operators can serve hundreds of meals and snacks
- Made of stainless steel and easy to clean
- Mobility - can easily be moved from courtyards to classrooms and everywhere in between
- Customizable upper structures for display of additional items

PortableSink

*But first,
wash
your
hands*



Learn more at lowtempind.com/portablesinks

Handwashing is here to stay

Now more than ever, LTI's Portable Hand Sinks can serve as the first line of defense against germs for customers and staff. They're ideal for spaces where traditional sinks are not available, yet washing your hands is essential.



DELUXE

Model SL-SCS3330

STANDARD FEATURES

- Heavy duty angle frame and top support
- 14ga fully welded top
- All locking casters
- Hot water heater 110-degree low amp draw
- On board low voltage pump
- Standard 5-15p outlet, even with heatless hand dryer
- Fresh water and gray water tanks - size can vary slightly

OPTIONAL ITEMS

- Standard graphics package and design, custom designs available
- Selection of faucets, soap dispensers and hand drying
- Heatless hand dryer available
- Modifications to top and body size and shape



ECONOMY

Model SL-SCS2626

STANDARD FEATURES

- Unibody construction, available in one size: 26x26"
- All locking casters
- 14ga top
- 5 gallon fresh water tank
- 6 gallon gray water tank
- On board low voltage pump
- Hot water heater 110-degree low amp draw
- Standard 5-15p outlet (even with heatless hand dryer)
- Standard faucet and soap dispenser

OPTIONAL ITEMS

- Hands-free faucet or hands-free soap dispenser
- Heatless hand dryer
- Choose from standard graphics packages

GRAPHIC WRAPS

Portable sinks can also be outfitted with an optional graphic wrap to promote sanitation or blend into the building décor.





GRIDLESS HEATED TRANSPORT CARTS

- Now you can take your service anywhere!
- Operates on AC Electric OR DC Battery power (4-6 hr run time)
- Onboard batteries operate heating element, fan and controls, keeping the cabinet truly warm for holding. Simply charge and go!
- 3/4 and full height cabinets
- Standard 120V, 20 amp required for standard operation or charging



ENDURAHEAT™ TRANSPORT CARTS

- Unique heat retention system allows the flexibility to transport covered food anywhere without having to plug into power.
- After charging, EnduraHeat will radiate warmth throughout the cabinet for 2 hours and keep food at serve safe temperatures.
- Accommodates 12" x 20 steam pans and 18" x 26" sheet pans





MOBILE REFRIGERATORS

- Welded stainless steel construction with wrap-around bumpers, recessed doors, and wheel-ahead caster pattern for durability and years of trouble-free service
- Models to accommodate 12" x 20" and 18" x 26" pans
- Highly energy-efficient

BULK TRANSPORT CARTS

- Cost-effective bulk transport solution for supplies or for meals not requiring special temperature maintenance
- Heavy duty all stainless steel construction
- Push handle and easy-roll wheels





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We are here for you !!!

