



**HEARTLAND
REPS**



K-12 SCHOOL

EQUIPMENT SOLUTIONS GUIDE



Foodservice equipment and supplies play a pivotal role in K-12 school foodservice operations, shaping the efficiency, quality, and safety of meal preparation and service. From cooking appliances like ovens and griddles to serving solutions and even ice machines, each piece of equipment serves a critical function in the delivery of nutritious meals that meet regulatory standards and satisfy the diverse tastes and dietary needs of students.

This comprehensive guide is designed for school nutrition directors and staff. The goal is to provide a complete checklist of the different types of equipment that today's school cafeteria might need to provide successful service. We hope you find it useful.

Quick Facts



School meal programs are expected to be self-sustaining, covering their expenses with federal reimbursements and cafeteria sales.



Balanced nutrition throughout the day contributes to student success in and out of the classroom.



90.5% of school meal programs grapple with staff shortages.

Source: School Nutrition Association



Equipment Solutions By Brand

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COOKING



BLODGETT

Hydrovection & Convection Ovens

School cafeterias pose unique challenges due to budget limitations, health regulations, and space constraints. Blodgett Hydrovection with Helix Technology™ can help schools overcome these challenges by maximizing recipe yields and decreasing cook times. Experience 30% better yields and 20% faster cook times to better serve students' nutritional needs.





COOKING



CROWN STEAM

Steam Cooking

Crown Steam Group's Tilting Skillets are ideal for K-12 school kitchens, offering 30- and 40-gallon capacities with efficient heating. Made from durable stainless steel, they feature easy-to-clean interiors and optional power tilt for effortless operation. Adjustable feet and multiple frame options ensure versatility and ease of use in any school setting.



Invoq

COOKING



INVOQ

Combi Ovens

Invoq's Combi Ovens are perfect for K-12 school kitchens, providing precise cooking with a combination of steam and convection. Their user-friendly controls and durable construction ensure reliable performance and easy operation. These ovens enhance meal preparation, making it efficient and consistent for school foodservice needs.





SOUTHBEND

Convection Ovens

Southbend's ventless convection ovens are ideal for school kitchens without hoods. With soft heat mixing zone technology, they ensure even baking and cooking. Plus, the new optional ventless internal catalyst design expands cooking possibilities without needing external venting. Ideal for schools seeking efficient cooking solutions.





COOKING



SOUTHBEND

5 Burner Range

The Southbend 5-Burner Range is ideal for K-12 school kitchens, offering reliable and efficient cooking with its powerful burners and spacious oven. Its durable construction and user-friendly design ensure long-lasting performance and easy operation for school staff. This range enhances meal preparation, making it versatile and dependable for any school foodservice environment.





GLOBE

Mixers & Slicers

Globe offers school kitchens mixers suited to any task, from salad dressing in a 5 qt. to pizza dough in a 175 lb. spiral mixer, all backed by a 2-year warranty.

Their slicers, ranging from a 9" economy slicer to a 13" frozen automatic, define excellence in school kitchen essentials.

VIEW
[MIXER CAPACITY
CALCULATOR](#)



VIEW
[SLICER GUIDE](#)



Varimixer

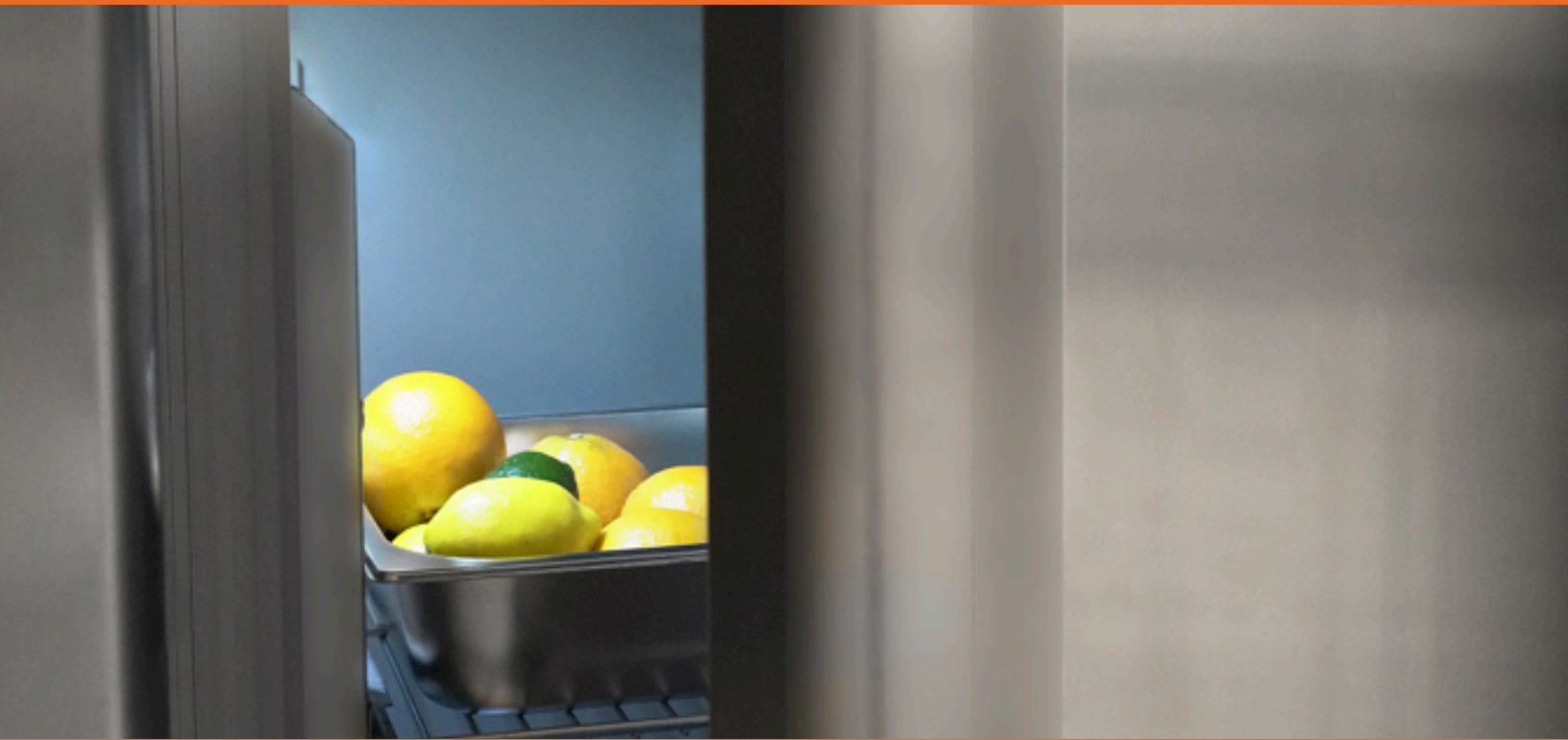
Mixers

The Varimixer Kodiak is designed with the needs of K-12 schools in mind, offering unparalleled safety and ease of use for staff and students. Its robust construction ensures long-lasting durability, while the innovative bowl lift and intuitive controls streamline food preparation, making it an ideal addition to any school kitchen.





REFRIGERATION



U-LINE

Reach-In Refrigerators & Freezers

Keep your ingredients fresh with Uline's commercial reach-in refrigerators and freezers. With various sizes and door options, they're perfect for school kitchens. Easy-to-use controls give your staff confidence in storage.





THERMO-KOOL

Walk-Ins & Blast Chillers/Shock Freezers

Thermo-Kool leads in innovative cold storage solutions, offering advanced technology and superior craftsmanship in walk-in coolers, freezers, blast chillers, and shock freezers.



**PRODUCT
SELECTOR** >



CARTER-HOFFMANN

HOLDING



CARTER-HOFFMANN

Holding and Transport Equipment

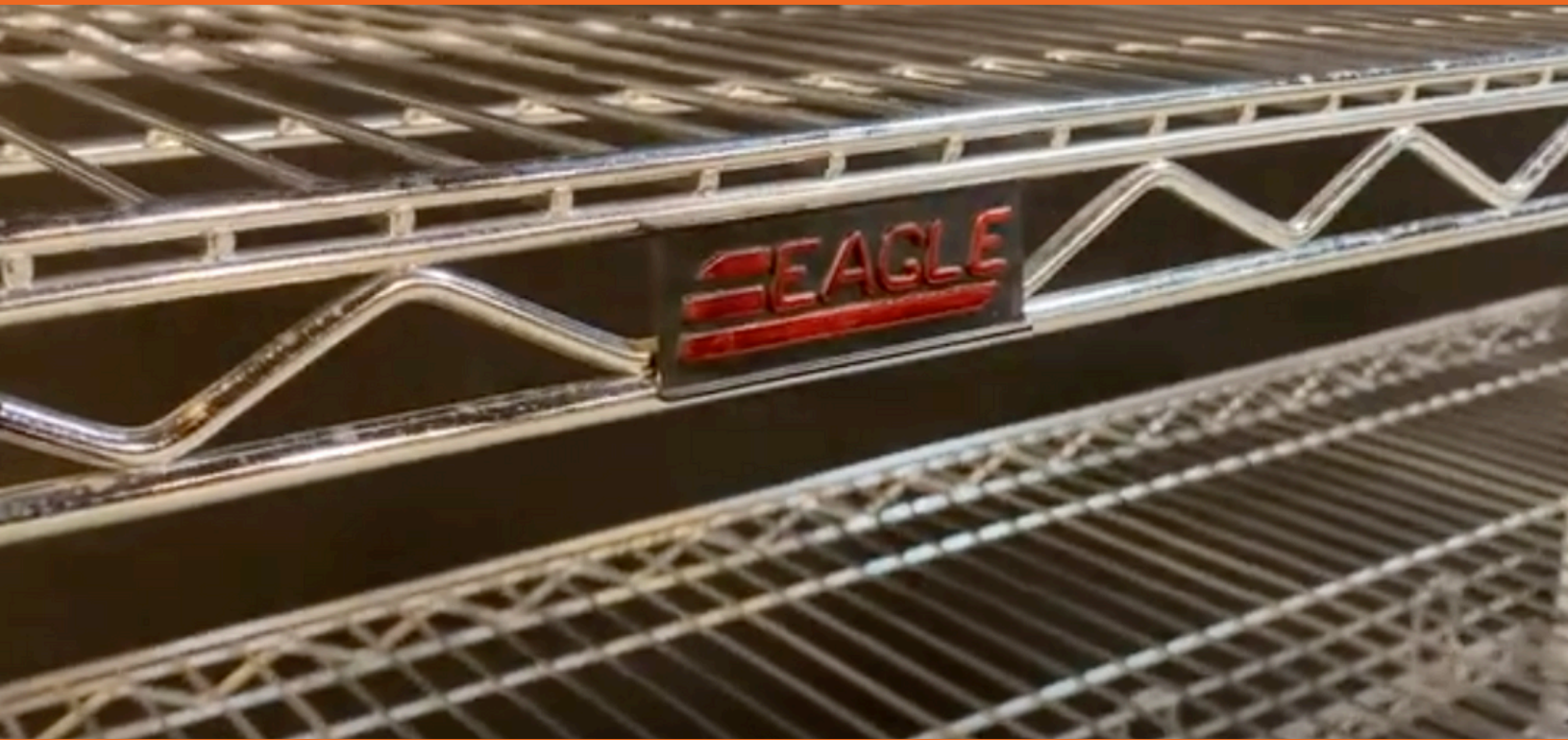
Carter-Hoffmann's holding and transport carts are essential extensions of your school kitchen, ensuring food remains fresh until served. Designed to meet the demands of serving hundreds or thousands of students efficiently, they provide organization and ample storage space for prepared meals.





Profit from the Eagle Advantage®

ORGSOLUTIONS

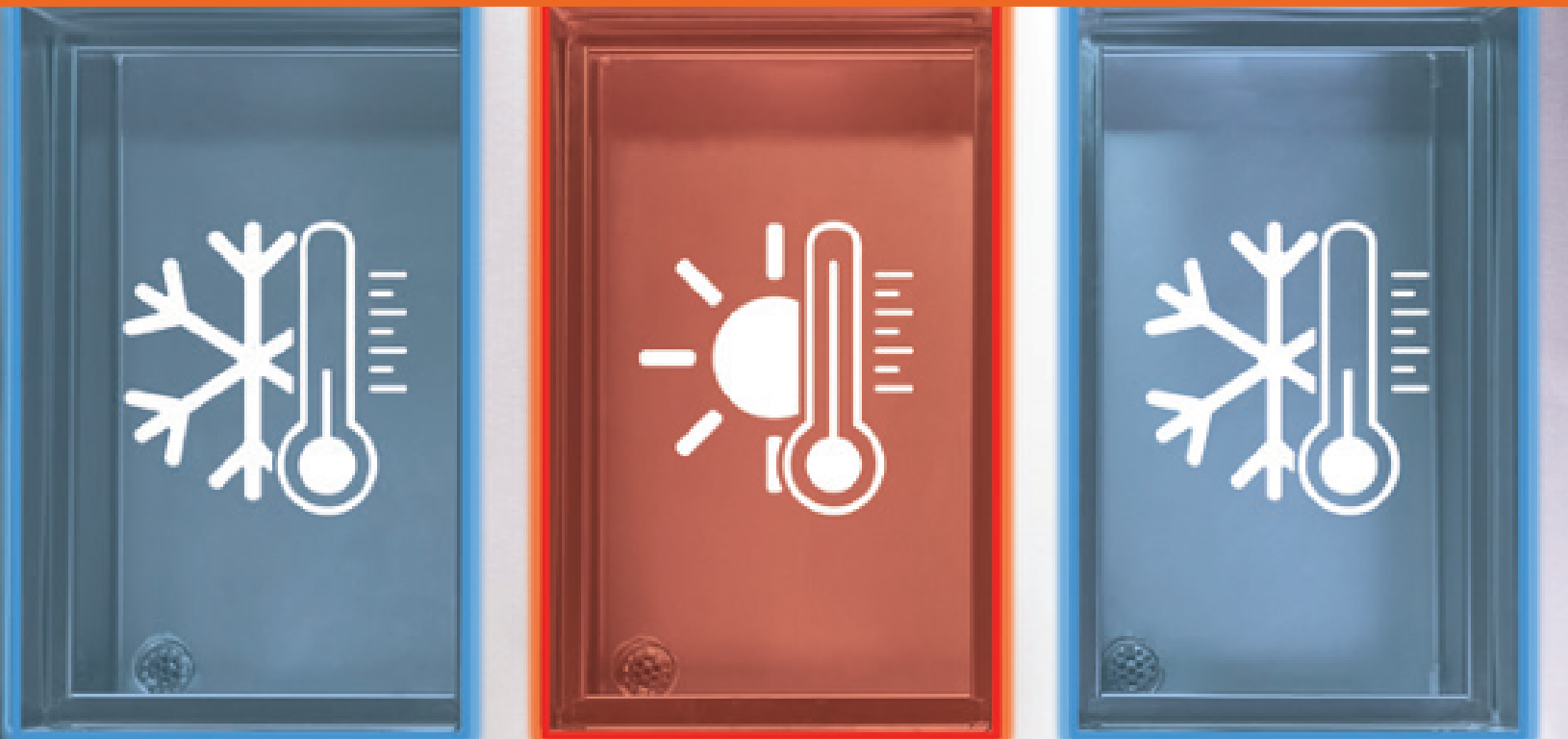


EAGLE GROUP

Stationary & Mobile Shelving

Discover Eagle's diverse shelving solutions, crafted in the USA for durability. With patented Quad-Truss® Design enhancing strength by 25%, select from various sizes and layouts. Utilize our Shelf Select™ service for optimal organization and enjoy dedicated customer support. Optimize your storage efficiency with Eagle today!





ATLAS METAL

SERVING LINES | DROP-INS | FOOD GUARDS

The Atlas Dual-Temperature Hot/Cold Pan is ideal for K-12 cafeterias, offering the flexibility to serve both hot and cold foods in one unit. Its dual-temperature capability ensures meals are kept at optimal temperatures, enhancing food safety and quality. This versatile equipment streamlines meal service, providing nutritious and varied options to students.





LAKESIDE

Utility Carts/Serving /Merchandising Solutions

Lakeside Manufacturing offers a comprehensive range of foodservice solutions for K-12 schools, including mobile meal delivery systems, hand washing stations, PPE storage carts, and versatile serving kiosks. Their products are designed to enhance efficiency, safety, and convenience in school meal programs, ensuring hygienic and streamlined foodservice operations





SERVING



MULTITERIA

Serving Lines

Multiteria's versatile equipment streamlines K-12 foodservice. Their Essence Serving Lines offer adaptable counters, while M-Power serving lines provide mobile convenience. With added sanitation features, our equipment ensures safety and cleanliness.





CONCORDIA
BEVERAGE SYSTEMS

BEVERAGE



CONCORDIA

Coffee Systems

Concordia brings automated and semi-automated coffee machines to schools. Serve up a delicious range of beverages, from classic espresso to frothy cappuccinos. Count on Concordia for consistent quality and an efficient system.



Let's Develop Your K-12 Foodservice Program!

Visit one of our conveniently located test kitchens to schedule a personalized demonstration on any of the equipment listed in this guide.

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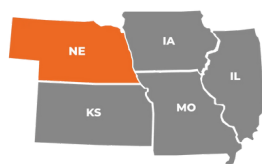


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