



Outperform every day.™

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# K-12 SCHOOL CAFETERIA GUIDE

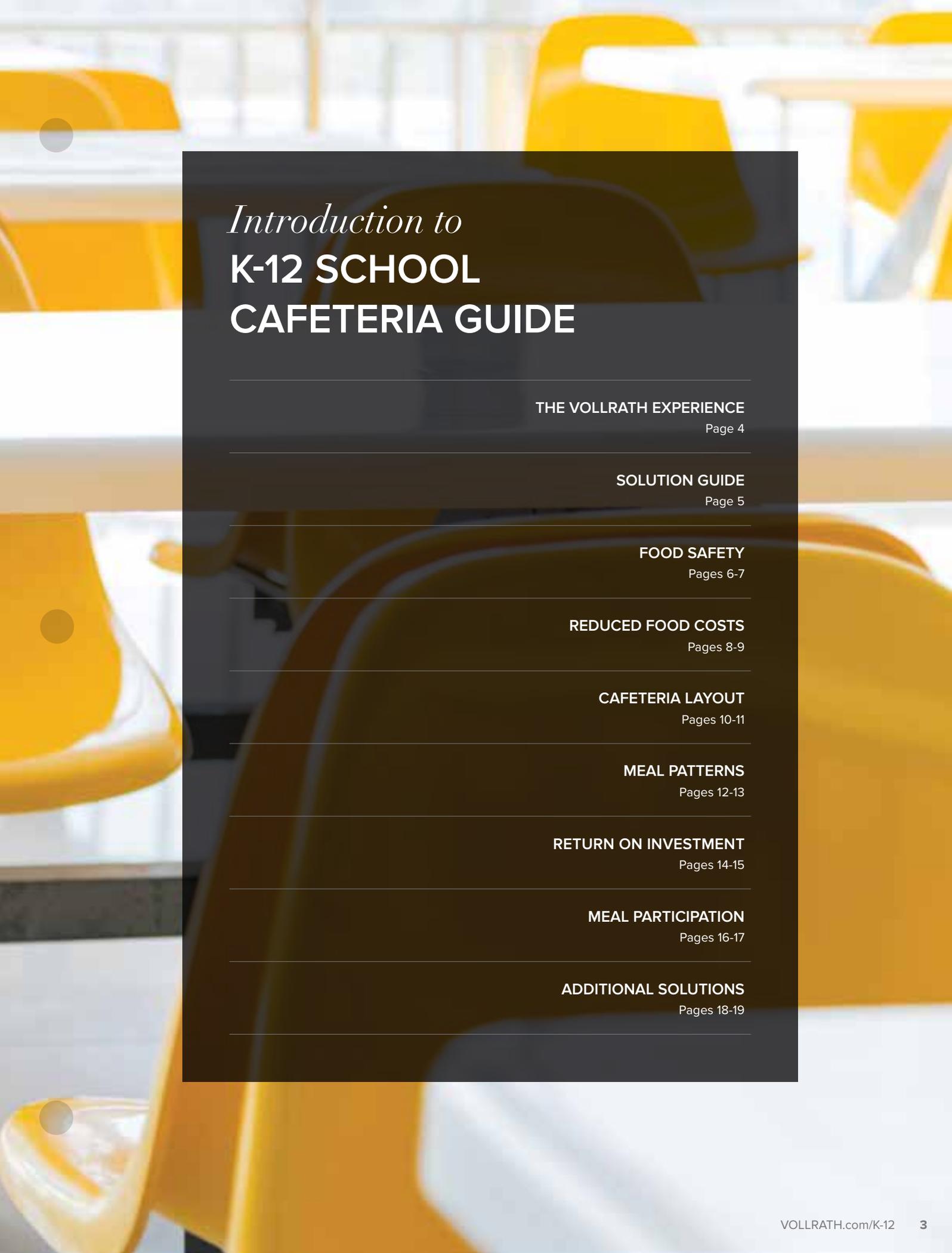




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## **FOOD FOR THOUGHT.**

*Discover how Vollrath products, services,  
and expertise help school meal programs  
outperform every day.*



*Introduction to*  
**K-12 SCHOOL  
CAFETERIA GUIDE**

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# *The* VOLLRATH EXPERIENCE

Knowledge is power. And schools that choose Vollrath quickly learn how strong their meal programs can be. Beyond just designers and manufacturers of cafeteria supplies, we are a true partner with unprecedented expertise that can help you make smart decisions for your school.



# *School Meal* **SOLUTION GUIDE**

From meal patterns and participation to safety and dollars and cents, Vollrath makes it easy to select the supplies and equipment that serve your school best.

We've identified the six major challenges for school meal facilitators and created an intuitive color-coded system to help identify the solutions in our product portfolio that are designed to meet those challenges.

While we explore each challenge and the corresponding products individually throughout this piece, you will find a comprehensive color-coded overview of our entire collection of solutions on pages 18-19.

 For product specifications and order details, visit [VOLLRATH.com/K-12](http://VOLLRATH.com/K-12)



FOOD  
SAFETY



REDUCED FOOD  
COSTS



CAFETERIA  
LAYOUT



MEAL  
PATTERNS



RETURN ON  
INVESTMENT



MEAL  
PARTICIPATION





## Food safety **COLD TRUTH.**

### **VOLLRATH CAN HELP SERVE FOOD SAFELY.**

Over 1,000 students. Three lunch periods. Hundreds of different ingredients. Zero margin for error. Like many schools, a client in our northeast region was determined to address the rising concerns over food safety.

The first step was to factor Vollrath into the equation. Implementing a Forced Air Cold Drop-In system enables schools to store cold food and serve students with confidence throughout the day.

In addition to equipment that allows schools to serve both hot and cold foods at proper serving temperatures, Vollrath offers a system of color-coded utensils and smallwares to avoid cross-contamination, prevent allergic reactions, and help manage food safety.

SEE PAGES 18-19 FOR  
ADDITIONAL SAFETY  
SOLUTIONS AND IDEAS

## **NSF 7 Forced Air Cold Drop-Ins**

- Soft blanket of consistent airflow from both sides chills food at proper temperature
- 1" recess shoulder brings food closer to students for easy access
- Pair with Super Pan V® and Super Shapes stainless steel pans to maintain proper serving temperatures
- Ideal for salad bars and vegetable serving stations



## **Breath Guards**

- A stylish barrier that prevents potential contamination and maintains a healthy environment
- NSF-certified breath guards meet strict requirements by offering safer, more complete coverage





## Mirage® Induction Ranges

- Accommodate special diet restrictions or specialty menu items with portable induction ranges
- Portable, easy-to-use, heat quickly, and plug into any 120V 15A outlet
- Prepare special meals and relocate to avoid other kitchen activities
- Quick and easy cleanup. Wipe down the range and wash the induction-ready Tribute® cookware in the kitchen sink



## LidSaver™ 2 Dispensers

- Forty percent cleaner and reduces yeast and mold counts by 80 percent
- 1 in 4 lids from non-LidSaver™ 2 dispensers are dirty. Vollrath LidSaver products reduce that number to virtually zero
- Simple-to-use design reduces cross-contamination and excess handling
- Variety of functions and styles is available for your cafeteria operation



LS02IB-(lid code)



LS02MS18B-(lid code)

## Smallwares for Food Safety

- Color coding provides easy identification to help avoid contamination
- One-piece designs help eliminate bacteria-prone food traps and reduce risk of food-borne illnesses
- Antimicrobial-handled utensils fight growth of microbes
- Serve requirements and help create allergen-free prep spaces
- Utensils, cutting boards, storage boxes – ideal for maximizing your HACCP program





## *Reduced food costs* **BELT TIGHTENING.**

### **TRIM FOOD SPENDING WITH VOLLRATH.**

With his bottom line under a microscope and budgets under increased scrutiny district-wide, a school superintendent in the Midwest was searching for a way to cut food costs without sacrificing the program's menu quality.

When every dollar counts, turning to Vollrath makes perfect sense. By introducing an Induction Soup Drop-In, the school can now offer a menu option that is healthy and hearty while helping manage costs.

Serving up soup was just the start. With color-coded, precisely sized utensils like ladles, dashers and Spoodles®, Vollrath can help control portions, manage costs, and better serve the school's budget and bottom line.

 **SEE PAGES 18-19 FOR  
ADDITIONAL COST-  
SAVING PRODUCTS**

## **Induction Soup Rethermalizers**

- 3-D induction coil design provides even heating, higher food yield and less food waste
- Stir indicator measures temperature differences and reminds operator to stir – ensuring evenly heated food
- Paired performance with induction-ready insets



74110110

# Better Serve Your Bottom Line.



New eight-size pans

## Super Pan V® Steam Table Pans

- New eighth-size pans add 40 percent more capacity compared with ninth-size layout
- High-quality collection offers a variety of capacities in full- and fractional-size options
- Offer proper storage and right-sized serving
- Paired with our Vollrath serving systems, ensure proper serving temperature and high food yield



## Manual Food Processors

- Consistent-cut quality and higher food yield
- Higher food quality with no browning or bruising
- Significant labor savings and reduced prep time when compared with cutting by hand

**2** TWO YEAR WARRANTY



403NH



400N



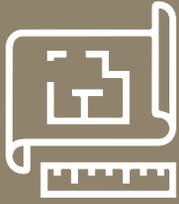
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## Portion Control

- Complete system of color-coded utensils for quick-and-easy size identification
- Avoid searching through utensil drawers and trying to read capacity stamps in a busy kitchen
- Right-size portions keep students properly fed per guidelines while ensuring no food shortage or overruns in cost



Visit [VOLLRATH.com](http://VOLLRATH.com) to download our helpful Portion Control Chart



# *Cafeteria layout* **APPLIED SCIENCE.**

## **OPTIMIZE YOUR CAFETERIA DESIGN.**

Welcome to the pandemonium of fifth-period lunch at a local Southern high school. Crowds swarming to sit together, staring at the latest social feeds, and shedding the stress of daily student life.

Bringing control to the chaos is key when it comes to helping students make the most of this 37-minute period. With well-designed equipment like the Signature Server®, Vollrath can help design a cafeteria experience that's equally fun and functional.

With flexibility as the key ingredient, Vollrath offers a full line of versatile, durable serving solutions that can adapt to student traffic and behavioral patterns while optimizing the cafeteria space or satellite serving areas.

 **SEE PAGES 18-19 FOR  
ADDITIONAL CAFETERIA  
LAYOUT SOLUTIONS**

## **Serving Systems**

### **SERVING SYSTEMS**

- Vollrath partners with foodservice directors from concept to completion with ideas, drawings, renderings, smallwares and after-the-sale support
- Diverse menu options meet students' changing tastes with fresh foods and ethnic options
- Designed to increase throughput in order to accommodate tight school schedules while providing students more time to eat

### **V-CLASS CUSTOM 6-SERIES**

- Custom serving lineups maximize cafeteria layout
- Serving kiosks extend foodservice into noncafeteria spaces
- Variety of modular drop-in options expand menus with minimal footprint

### **SIGNATURE SERVER® 4-SERIES**

- Designed to work independently or paired with simple connection methods
- Durable design with heavy-duty casters for easy movement to reconfigure or clean
- Choose base, breath guards and options to meet functional requirements

### **AFFORDABLE PORTABLE 2-SERIES**

- Streamlined hot, cold, and utility serving units provide value to meet school budgets
- Choose color, function and options through effortless ordering



# Designed for Student Life.



## Hot/Cold Drop-Ins

- Change from a cold salad bar to hot buffet or hot/cold combination bar with the flip of a switch
- Control wells individually for day part flexibility – ideal for schools with breakfast, lunch and after-school meal programs



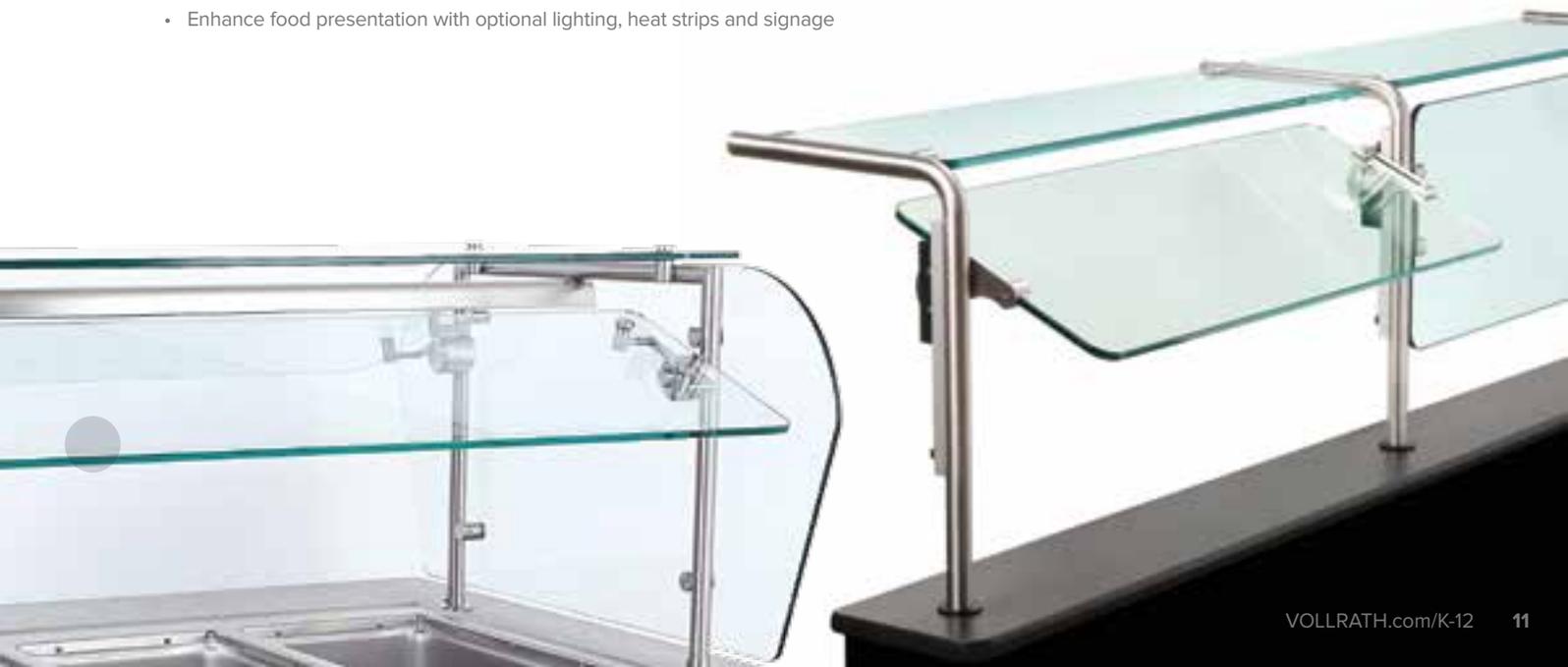
## Induction Dry Wells & Drop-Ins

- No plumbing requirements allow for location flexibility
- No hot steam, hot water or hot well flange. Reduces risk of student or staff burns



## Breath Guards

- Variety of designs, colors and functions meet self-service or staff-service operational needs
- Custom-adjustable breath guards provide height and angle flexibility
- Enhance food presentation with optional lighting, heat strips and signage





# Meal patterns

## MULTIPLE CHOICE.

### CREATE A WELL-BALANCED MENU.

The atomic weight of nitrogen. Asking Marissa to prom. The capital of Tanzania. College applications deadlines. The third act of *Macbeth*. Tonight's game against the crosstown rival.

This Portland-area high school student already has a lot on his plate. The last thing on his mind is the latest USDA standards in portions and meal patterns.

Luckily, his cafeteria features equipment like the Hot/Cold Drop-Ins from Vollrath, so choosing a healthy, well-balanced meal doesn't take much brainpower. Vollrath's knowledge and product lineup make it easy for kids to choose fresh, healthy foods. Plus, promoting and providing nutritional options helps schools qualify for additional funding.

SEE PAGES 18-19 FOR  
ADDITIONAL MEAL  
PATTERN SOLUTIONS



### Hot/Cold Drop-Ins

- Offer cold fruits and vegetables along with hot proteins and whole grains in one serving unit
- Control wells individually for day part flexibility – ideal for schools with breakfast, lunch and after-school meal programs
- Pair with Super Pan V® and Super Shapes stainless steel pans to maintain proper serving temperatures



### Forced Air Cold Drop-Ins

- NSF7-certified unit is ideal for serving cold salads, vegetables and fruits
- Optimum design offers better food quality and presentation to encourage healthy eating
- Pair with Super Pan V® and Super Shapes stainless steel pans to maintain proper serving temperatures



# Create a Menu That Makes the Grade.

## Induction Soup Rethermalizer with New Contemporary Hinged Lid



- Easy way to add healthy soups as well as macaroni and cheese to your menu
- New contemporary, appealing design lid with large opening for easy access
- Great unit for serving oatmeal and hot cereal or holding maple syrup for breakfast programs



## Manual Food Processors

- Reduce staff prep time by 75 percent with a wide selection of manual food processors
- Whether produce is locally grown or school grown, Vollrath processors enhance presentation to entice the pickiest eaters



## Self-Service Carts & Kiosks

- Offer an assortment of healthy grab-and-go snacks like fruits, granola, cheese and raisins
- Mobile unit offers location flexibility when cafeteria space is limited
- Merchandising grabs attention and creates focus on healthy snacks





## Return on investment

# INVESTMENT EDUCATION.

### MAKE EVERY DOLLAR MATTER.

Before speaking at the annual budget meeting, a key decision maker in the Southeast did her homework. She learned that spending money on the right cafeteria equipment would pay off in the long run.

By partnering with Vollrath, she was able to build a case for investing in products that would improve the lunch program's performance and participation while minimizing overall annual operation and maintenance costs.

From energy savings and staff efficiency to reducing food waste and maintaining food quality, every Vollrath product comes with a compelling cost-of-ownership story proven to maximize value and make every dollar matter.

SEE PAGES 18-19 FOR MORE PRODUCTS TO IMPROVE YOUR ROI



## NEW Induction Dry Well Technology

- 2.9 times more energy-efficient than steam warming systems – reduces electrical costs
- No water eliminates need for plumbing infrastructure and refilling wells
- Food constantly held at precise temperature – reduces waste and improves consistency
- Induction-ready pans sit flat in wells and deliver performance, safety, and savings benefits compared with steam table pans with bent corners
- Extends equipment life by eliminating costly water and steam damage from leaks, corrosion and extreme heat exposure
- Reduces the liability of potential injury to staff and students from steam and hot water
- Reduces cost and demand for electrical service

Visit [VOLLRATH.com/SERVESMARTER](http://VOLLRATH.com/SERVESMARTER) to request your energy savings audit



NO WATER



NO STEAM



NO DRAIN



NO HASSLE



# The Economics of Proven Equipment.

## Jacob's Pride® Collection Lifetime Warranty

- Tools with lifetime warranty offer years of superior use while offering higher food quality, staff efficiency and energy savings
- Heavy-gauge materials withstand the wear and tear of school kitchens
- Offers a lower total cost of ownership when compared with lower initial-priced alternatives
- Includes:
  - Tribute® Cookware
  - Intrigue® Cookware
  - Centurion® Cookware
  - Wear-Ever® Classic Select Cookware
  - NSF One-Piece Heavy-Duty Spoodle®, Ladles, Dishes and Tongs
  - NSF Heavy-Duty Stainless Basting Spoons and Skimmers
  - NSF Whips



## Super Pan V® Steam Table Pans

- Exclusive corner and edge design is 300 percent stronger than low-quality pans; they stay flat on the steam table so no energy is lost due to bent corners
- Save an annual average of \$36\* on energy costs per full-size pan opening
- Kilowatt-hour usage shows that Super Pan® is 38 percent more efficient



Steam table pan	kWh usage	Total annual hrs	Total annual kWh	Price per kWh	Total annual cost
Super Pan®	.20	2,488	97.60	0.1225	\$60.96
Competitor with bent edges	0.32	2,488	96.11	0.1225	\$97.52

\*Third-Party Testing on Super Pan®. Total hours based on 8 hours a day/311 days a year



Encapsulated bead

## Wear-Ever® Sheet Pans

### NSF SHEET PANS

- Encapsulated aluminum bead prevents rust and provides excellent strength without unnecessary weight
- 3000-Series aluminum for longer life and even heat distribution
- Lighter weight, more affordable options: 16 gauge and 18 now available

### NONSTICK SHEET PANS

- Proteins, starches and typical sweets remove easily
- Reduced cleaning time — pans pay for themselves in no time



# *Meal participation* **ATTENTION, PLEASE.**

## **A LESSON IN MEAL ENGAGEMENT.**

Here's a homework assignment for school lunch programs across the country: Study up on the statistics of meal participation. Every day, American schools serve 30.4 million lunches and 13.6 million breakfasts. However, only about 55 percent of students are choosing "hot lunch." The math simply doesn't add up.

 **SEE PAGES 18-19 FOR MORE IDEAS ON HOW TO BOOST YOUR SCHOOL'S MEAL PARTICIPATION**

Capturing the attention of today's students starts by adding Vollrath to the equation. Customizable equipment, appealing presentation and creative merchandising solutions can help reduce wait times, increase engagement and elevate the overall lunchroom experience.

With inviting, accommodating solutions like the Signature Server® Series, Vollrath can boost meal participation by presenting a variety of fresh, healthy, beautiful food that kids love.

## **Serving Systems**



2-Series

4-Series

6-Series

- Enhance food presentations with colorful base graphics or theme packages
- Create a fun food presentation with Super Pan® Super Shapes
- Provide a more diverse menu with the flexibility of Vollrath Hot/Cold Drop-Ins
- Add lighting to serving lines for a more enticing display

# Presentation Equals Participation.

## Custom Graphic Serving Systems

- Contact Vollrath to learn more about our custom graphic capabilities



## Food Display Options

- Wide assortment of styles, shapes, and capacities creates expanded menus
- Choose from Miramar® Display Cookware and Templates, Super Pan®, Super Shapes or Super Pan V® steam table pans
- Stainless or resin templates provide presentation flexibility when paired with Vollrath prep or serving stations
- Dual-and single-angled adaptor plates elevate pans to enhance food presentation



## Carts/Kiosks

- Countless options to meet school needs for grab-and-go stations
- With tight lunch schedules, offer foodservice in satellite locations
- Portable and modular for easy transport and storage



## Hot Food Serving

- Freshen up your hot food menu with items such as soups, mac and cheese, or chili using a variety of serving solutions from Vollrath
- Induction soup rethermalizers require no water or preheating to reduce prep time
- Portion-control ladles with high-temperature plastisol handles are cooler to touch for staff and student safety
- Choose from several appetizing graphic options for countertop



## Frozen Granita Beverage Machines

- Expand beverage offerings
- Designed for cold or frozen slush and milk-based drinks, including granitas, iced or frozen coffee or tea, frozen cocktails, smoothies and more



# K-12 Product

## ADDITIONAL SOLUTIONS



FOOD SAFETY



BREATH GUARDS  
PB8926720



HEAT STRIPS  
72708019



HEATED SHELVES  
7277036



REDUCED FOOD COSTS



VACUUM PACK MACHINES  
40858



MANUAL FOOD PROCESSORS  
15000 & 15105



INDUCTION DRY WELL DROP-INS  
FC-6IH-03120



CAFETERIA LAYOUT



LOW-PROFILE HINGED BREATH GUARD  
LP55280



BREATH GUARD  
CB98665099



4-SERIES SERVING SYSTEMS



MEAL PATTERNS



SUPER PAN V® STEAM TABLE PANS\*



JACOBS PRIDE® UTENSILS  
4980420, 6433655, 47143



SCHOOL COMPARTMENT TRAYS  
2015-104



RETURN ON INVESTMENT



INDUCTION RANGES  
59500P



SERVEWELL HOT, COLD,  
AND UTILITY TABLES



INSTACUT 5.0 & FRUIT SLICER  
55000 & 403NH



MEAL PARTICIPATION



BAKERY CASES  
XLBC2FR-1826-13



COUNTERTOP DISPLAY CASE  
40856



CUBIC DISPLAY CASES  
SBB13F-06 & SBB23F-06

\*Contact your local sales rep or visit [VOLLRATH.com](http://VOLLRATH.com) for products listed above without item numbers.



CAN OPENERS  
BCO-2000



INDUCTION DRY WELL DROP-INS  
FC-6IH-03120



NSF SHEET PANS\*



COLOR FOOD STORAGE BOXES  
1521-C08 & 1527-C80 with 1522-C80



DOUBLE WALL BOWLS\*



PAN BANDS\*



MOBILE GRAB AND GO STATION



CASHIER STATION\*



2-SERIES SERVING SYSTEMS



LETTUCE KING  
400N



CUCUMBER SLICER  
55010



STAINLESS STEEL INSETS & COVERS\*



LIDSAVER™ DISPENSERS  
G58804\* & G58822\*



WAREWASHING RACKS\* AND TRAY CADDIES\*



SERVING SYSTEMS\*



SUPER SHAPES  
3100320 & 3100321



SHEET PAN ADAPTOR PLATE\*



ANGLED ADAPTOR PLATE\*