



CAFETERIA & MEALTIME SOLUTIONS

School Guide



Ways to Overcome
Regulatory Nutrition
Challenges



Make Your School Lunch
Dollar Go Further &
Reduce Kitchen Waste



Enhance Your Cafeteria
& Satellite Serving
Opportunities



Create Healthy School
Environments & Increase
Lunchroom Food Safety



Plus! PRODUCT GUIDES TO HELP YOU ACHIEVE YOUR GOALS

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Make Your School Lunch Dollar Go

Further: Stretch Your Dollar in a Smart and Delicious Way

A good meal fuels a student's mind and lifts her spirit.

There are dozens of reasons kids are missing this mealtime opportunity. We've listened to you and looked at the industry. We've considered the challenges you face – and the challenges our kids face. We want to talk about hurdles. We want to be in the conversation. And where possible we want to offer solutions.



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Read more at www.carlislefsp.com/schools

Make Your School Lunch Dollar Go Further



Would you believe that 17 million kids get most of their calorie intake at school? Do you wonder what they are consuming? In spite of today's shrinking school budgets, your job hasn't changed. You want to provide healthy school meal options kids will eat and enjoy. How can you stretch that dollar in smart and delicious ways?

Stretch your money with functional cafeteria tools and equipment that **performs and lasts.**



Expand Your Budget by Reducing Kitchen Waste

Proper food handling, paired with the right tools and facilities convert to cost savings.

When you reduce food waste, you introduce budget-friendly benefits and new food opportunities:

- **Reduced labor costs due to more efficient food prep, handling, and storage**
- **Lower food purchasing expenses**
- **Decreased waste removal and labor/transport costs**
- **Compliance with green initiatives**
- **Extended freshness with proper storage**
- **Variety! Salad, burrito, potato, and pasta bars give students what they want limiting waste**

Food Waste

In a recent study, a Harvard University research team found Boston middle school students threw out over \$400,000 worth of food products. These students ate less than 85% of the food available to them. Based on this data, scholars estimated our national yearly school lunch food waste at over 1.2 billion dollars.



Fresh food looks better.

Kitchen workers recognize the value of properly cooked, temperature-appropriate food for reducing food waste and increasing student nutrition. Quality meals include proper stock rotation and inventory control to minimize waste.

Studies show kids will eat nutritious foods like fruits and vegetables when they are prepared and presented in appealing ways. Some school districts incorporate highly trained chefs into their lunch programs. This attention to taste can attract more paid participants and boost the overall perception of cafeteria meals.

Students respond to variety, visual appeal, and quality. There's a temptation to cut corners to keep prices (and free meals) as affordable as possible. But we've learned that kids vote by eating homemade lunches, fast food or not eating lunch at all.

Product Solutions

Food Quality

Cateraide pan carriers transport food wherever your students are in your facilities. Safely handle multiple pans of various sizes and don't forget about the pans themselves — our food pans are offered in large variety of sizes for any configuration as well as high- and low-temp materials.



Cateraide™ IT Pan Carriers

- IT Cateraides are made to provide superior food quality and safety
- Perfect for keeping warm foods warm and cold food cold, Cateraides feature commercial foam insulation
- Recessed hinges that stay out of the way and are less likely to catch and break



Cateraide™ PC Pan Carriers

- No metal parts to lose or break, perfect for schools
- Ergonomically designed for easy loading, handling, stacking and storing
- Tough, scratch-resistant polyethylene construction is easy to clean and maintain
- CaterCooler is perfect for maintaining cold foods for off-site feeding and outdoor events



Pro MZR™ Digital Pen Thermometer

- Stainless steel step down probe ensures durability and a quicker read time
- Sheath doubles as extended handle to put distance between hands and hot food
- Display hold records highest temperature reached for easy reporting



StorPlus™ Pans

- Reinforced top and bottom corners on both limit chipping and cracking
- Spoonable bottoms makes removal of contents easier and helps prevent food waste
- Molded-in capacity indicators are listed in both quarts and liters



StorPlus™ High-Heat Pans

- High heat pans excel in high temperature applications (-40°F to 375°F)
- Perfect for all hot applications, microwaves, steam tables and dry heat



StorPlus™ Stainless Steel Pans

- Double-reinforced corners and impact resistant shoulder hold up to daily use
- Industry standard size and fit; tapered pan stacks and nests with other leading brands and won't stick or jam together when stacked
- Corrosion resistant surface resists scratching and dents from metal utensils



Sheet Pans & Cookware

- Sturdy pans for baking and transporting foods
- Aluminum surface allows even browning of foods
- Pans feature a thick base for superior thermal conductivity

Checkout these other great products to further enhance school lunch.



Measure Misers



Hinged Lids



Smart Lids



Trays



Tongs

Product Solutions

Kitchen Efficiency



Measure Misers®

- Control costs and consistency with perfect portioning
- Made of break-resistant plastic
- Each color represents a different size for easy recognition and consistency
- Flat bottoms for spreading sauces and toppings



StorPlus™ Storage Boxes

Use these boxes everyday to organize and inventory kitchen supplies and equipment for increased efficiency

- Available in clear & colors
- Reinforced top and bottom corners on both box and lid, help prevent chipping and cracking
- Easy-grip handles have structural rib reinforcement to provide extra support for heavy loads
- All sizes stack for easy, efficient storage; fit standard carts and racks
- Smooth interior surface makes cleaning easy

Ultigrips® Hot Pads

- Heat resistance up to 450°F with a secure grip
- Flexible and dishwasher safe
- Available in 5"×5", 7"×7", and 10"×10" sizes





KatchAll® Flatware Retriever

- Strong magnetic bar attracts flatware as it goes into the trash can
- Patented design fits on standard trash cans
- Meets health codes for closed refuse containers and is dishwasher safe



Saf-T-Wrap®

- Dispenses dating labels in multiple sizes and configurations
- Accommodates film or foil rolls or slide cutting for one-handed film dispensing
- Saves money by reducing labeling time and minimizing food waste by aiding in FIFO food rotation



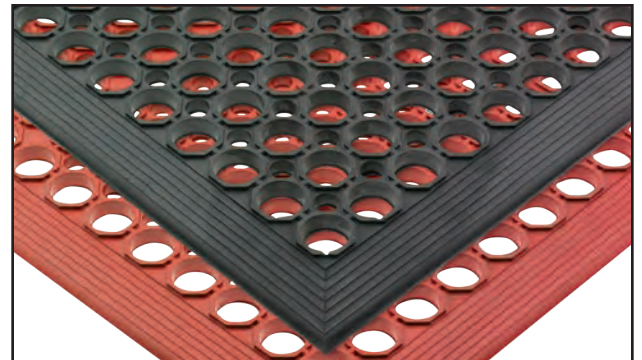
Vinyl Dish Washing Apron

- Institutional grade vinyl to protect against liquids and chemicals
- Available in different colors and thicknesses
- Includes heavy-duty braided ties



Nitrile Gloves

- 22 mil thickness
- Protects to 185°F (85°C)
- Protection against abrasions, punctures, and chemicals




EZ-Mats

- Provides a safe and comfortable walking and standing area for employees
- Engineered for excellent comfort, safety and drainage
- Available in grease-proof red and grease-resistant black



Read more at www.carlislefsp.com/schools

Create Healthy School Environments



School cafeterias and related facilities must provide optimal safety for students. From food quality and safety to allergen control, our kids deserve the very best. School environments like locker rooms and bathrooms must also meet acceptable standards for safety and cleanliness.

From food quality and safety to allergen control, **our kids deserve the very best.**



Cafeterias and related facilities must provide optimal safety for students. Our responsibility doesn't stop in the lunchroom - school environments like locker rooms and bathrooms also have to meet acceptable standards of safety and cleanliness.

It's a team effort, and we want to be part of that team. By following the most-recent USDA regulations and insisting on proper procedures throughout your cafeteria, you can protect your neighborhood's most precious resource – its children. With industry-leading safety and cost-saving equipment, Carlisle makes your effort easier.

Administrators know meal professionals on the front lines hold the keys to school system reputations. They have the power to put a smile on a hungry child's face or a grumble in their stomach.

Lunchroom Food Safety

Avoid a School Lunch Food Poisoning Disaster

School-based foodservice brings numerous challenges, with noticeable effects on students. Problems left unchecked can erode relationships of trust between families and school districts. When you consider the opportunities school meals can bring, small investments can create significant movement in the community.

Cross-Contamination & Cross-Contact Concerns

Cross-contamination procedures and equipment protect students from food poisoning, but not from allergens. To care for kids with food allergies, avoid cross-contact (allergen foods coming in contact with other foods). We offer an Allergen Saf-T-Zone System (page 16) to make it easy. Remember that you can utilize color to identify and separate allergens. This color separation is made easy with StorPlus storage containers (page 28). Use durable StorPlus EZ Access Hinged Lids (page 20) to keep items in food pans separate and avoid both cross-contamination and cross-contact.

Product Solutions

Food Safety & Efficiency

You can keep your students safe and healthy by implementing restaurant-quality procedures throughout your facilities. Train your employees to use the proper tools and ensure they understand the reasons behind HACCP guidelines. Simple cross-contamination (bacteria transmission from unclean surfaces or food to clean food) can lead to painful, debilitating, and dangerous food poisoning.



Allergen Saf-T-Zone™ System

- Purple color alerts staff to follow special food allergy procedures
- Includes commercial-grade cutting board, tongs, turner, and chef's knife
- Durable purple case is easy to find in the kitchen and securely protects tools and board

Mani-Kare® Bandage Dispenser

- Locked upper compartment to reduce pilferage
- One-at-a-time dispensing to reduce waste
- Wall-mounted to save space



We also offer allergen control storage and handling solutions. To learn more go to page 28

Color-Coded Cutting Boards & Accessories

Use color-coded cutting boards in your kitchen to keep all kinds of foods separate.

Upgrade to color-coded Saf-T-Grip cutting boards in your school lunch kitchen to separate foods. Use red for meats, purple for allergens, green for veggies, and yellow for fruits. These cutting boards hang from specially-cut incorporated hooks to dramatically decrease your chances of cross-contamination and cross-contact.



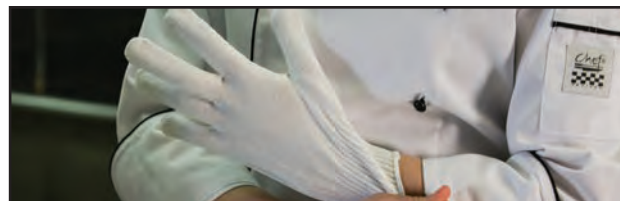
Saf-T-Grip® Cutting Boards

- Reduce cross-contamination with color-coded cutting boards
- Durable co-polymer material will not warp
- Available in Red, Green, White, Yellow, Blue, Purple and Brown



Saf-T-Knife® Station Jr.

- Color-coded lids designed to keep track of which knife is used for what purpose
- Perfect size for prep lines and smaller kitchens
- Easy to assemble and clean



Cut-Resistant Glove with Dyneema®

- 10 gauge Dyneema fiber for superior cut-resistance
- Ambidextrous, lightweight, and machine washable
- ANSI Level A7 cut protection

Product Solutions

Food Safety & Efficiency

Coldmaster® & CoolCheck®

Remove the inconvenience and mess of ice baths.

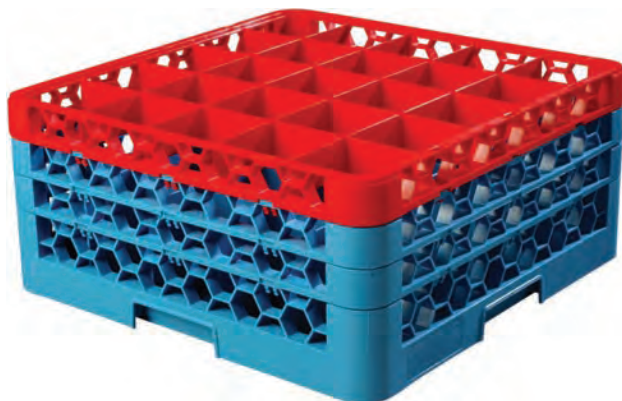
Our pans fit in standard-sized food pan tables – reducing steps of food handling, from storage to cooling to presentation. Maintain cold temperatures under 40°F for up to eight hours. Coldmaster Food Pans are the best solution for keeping food chilled, safe and attractive.

CoolCheck has all of the features of standard Coldmaster pans with the added benefit of color changing technology. When the unit is no longer at a safe temperature, the color change indicates it's time to exchange the CoolCheck with a fresh one.



EZ Access™ Lids

Learn more about EZ Access Lids for Coldmaster on [page 20](#)



OptiClean™ Warewashing

The consistency of your warewashing has a positive effect on your students' health. Establish an effective system of cleaning and sanitation to reduce the risks associated with unclean wares.

- Designed for years of heavy use with durable construction, stable stacking and easy-to-grip handles molded in

Use as a stationary or mobile storage and drying rack



Dinex® Mobile Heater Cabinet

Keep prepared foods hot and out of danger zones with the Dinex Holding Cabinet

- Perfect for maintaining consistent temperatures
- 10-slide cabinet capacity (12 pans or 24 trays)
- 12-slide cabinet capacity (16 pans or 32 trays)
- Options: Stainless steel push handles, transport latch, menu card holder, additional slides



Stainless Steel Pans



Sheet Pans

Product Solutions

Food Safety & Efficiency



StorPlus® EZ Access™ Hinged Lids

EZ Access food pan lids offer convenient, hands-free operation, allowing operators to self serve without having to hold the lid open. Reduce the risk of cross-contamination and retain food freshness.



Pro MZR™ Oven Thermometer

- Oven safe to verify proper operating temperatures
- HACCP hot food handling temp reminders
- Easy-read dial makes temperature recording quick and simple



Pro MZR™ Extra Large Display Timer

- Large display can be seen across kitchen
- Flashing LED and loud alarm compete with loud kitchen environments
- Magnetic back or kickstand display



Pro MZR™ Mechanical Scale

- Removable access panel for quick cleaning and maintenance
- Dual tare feature for accurate portioning
- NSF approved



Rapi-Kool® Plus Cold Paddles

- Wide opening allows for on-demand use by filling with ice and water
- Patented Fill-Rite design eliminates over-filling when pre-freezing
- Integrated hanging hook for sanitary and secure storage

Ice Handling

Totes, Scoops and Carts

Protect ice from dangerous contact with dirty, contaminated knuckles and thumbs while scooping and moving ice



Light Duty Ice Tote

- Economical, easy and safe way to transport ice
- Attaches to ice bin for faster and easier filling
- Dual-grip design provides secure handling options for improved ergonomics



Saf-T-Scoop® Guardian™ System

- Germ-guards protect ice from contact with hands
- Provides safe, dedicated scoop storage
- Flexible mounting options



Saf-T-Ice® Cart

- Avoid costly injuries and increase productivity
- Transport over 50 pounds of ice
- Folds for convenient and easy storage
- Holds two Saf-T-Ice Totes

Color-Coded Cleaning




Control critical contamination points and increase cleaning efficiencies with a low cost, workhorse product trusted by the most scrutinizing food service operations.



Read more at www.carlislefsp.com/schools

Great Results Come From Better Lunches



Great chefs have proven that nutritional restrictions don't have to restrict flavor. You can tempt taste buds with new options and variety. It's possible to offer flavor kids want and nutrition they deserve.

As a foodservice professional, you know the **regulatory and financial challenges of school meal programs.**



Flavoring **Without** Salt

With national regulations on salt, grains, fat, and other ingredients, there's a real challenge to get more kids eating school meals. We love salt and fat in our diets, but these requirements don't have to restrict flavor. The challenge is to tempt taste buds with a variety of new and exciting flavors that kids will remember and talk about. Providing food that competes with convenient/tasty off-campus options can increase districts' paid lunch participation rate.

We understand the limitations regarding regulation of fat and salt content in school lunches.

Carlisle offers an industry exclusive 6" deep, ninth-size food pan ([page 26](#)) that holds one-sixth by four inch food pans but takes up 35% less space in your food well. Combine these pans with air tight Smart lids ([page 27](#)) and you have an easy-to-implement storage solution.

Mint Lemons
Shallot Cucumber Ginger Honey
Dijon Mustard Scallions Fennel Red Pepper Flakes
Feta Cheese Chipotle Chiles Mushrooms Limes
Tomatoes Tarragon Basil Cilantro Parsley
Garlic Green Olives Jalapeno
Smoked Paprika
Lemon Zest
Greek Yogurt
Black Olives
Sherry Vinegar

School Lunch Affects Academic Performance

Let's face it – hungry kids have trouble paying attention and need as much support as we can provide.

Researchers at the Brookings Institute have highlighted the impact of nutrition on kids' physical development (including vision), concentration, memory, and hyperactivity. Experts found students whose schools provided healthy meals, and kids consumed them, performed 4% higher on standardized tests. Kids who qualified for free or reduced-price lunches saw even better academic improvements of around 40%. School lunch professionals can make a huge difference in students' lives by advocating for healthy, good-tasting meals. By offering the best possible dishes, you can set children up for better lives – and help them escape the cycle of poverty.

In 2013, a UK research team highlighted the effects of ample breakfasts on students' ability to stay on-task in class, especially for kids under 13 years of age. They found that breakfast in school improved test scores and lifted grades. However, the effects of nutrition on behavior were the most significant. Let's face it – hungry kids have trouble paying attention and need as much support as we can provide.

Feed your students the food they want and need.

You can overcome the difficulties of fat and salt limitations with a diverse set of ingredients. Keep it fresh and safe with Carlisle's broad selection of storage solutions. StorPlus food boxes (page 10) are durable and convenient. Available in a variety of colors, StorPlus can facilitate color-coding and organization - preventing the risk of cross-contamination or cross-contact.

StorPlus rounds and squares (page 28) offer a storage solution with tight double-sealing lids to protect against spills and extend the life of your ingredients. Our squares are also available in a low-cost alternative polyethylene material (page 28). Our Bains Maries (page 29) provide a tried and true storage solution used by school lunchrooms for years.

Product Solutions

Increase your flavoring options and applications



StorPlus™ 6" Deep 1/9th Size Food Pan

Holds nearly the same amount of ingredients as its larger sibling, the four inch sixth-size food pan, but takes up the same amount of space as a regular ninth-size pan. Combine these pans with air tight smart lids and you have an easy-to-implement storage solution.



Sparta® Food Preparation Brushes

- Choose from three bristle materials to best suit your application – Nylon for up to 350°F; Boar or silicone for high-heat applications up to 500°F
- Tapered Nylon bristles with chisel-point trim provide superior surface coverage
- Nylon and boar bristles are epoxy-set in ferrules to provide superior bristle retention and to prevent bacteria harboring in air pockets



Sparta® Equipment Cleaning

Keep your cutting boards, ice machines, bottles, and fryers clean. Preserve the flavors you intended.



StorPlus™ Smart Lids

Inside seal provides superior leak-resistance and keeps foods fresh longer. Smart lids are perfect for transporting food to off-site locations. Use with food pans inside Cateraide top loaders and end loaders (page 40).

Dishwasher safe and approved for use in -40°F to 180°F.

Checkout these other great products to further enhance school lunch.



PAGE 9

High Heat Pans



PAGE 9

Low Temp Pans



PAGE 10

Measure Misers



PAGE 10

Tongs

Product Solutions

Proper Bulk Storage



StorPlus™ Rounds & Squares

Take advantage of these storage solutions that extend the life of your ingredients. They allow a greater variety of options for kitchen staff without any major hits to your budget.

- Tight double-sealing lids protect against spills and extend freshness
- Unique reinforced stacking lugs adds strength, rigidity, and helps prevent jamming when stacked together
- Printed capacity indicators are listed in both quarts and liters and match lid color
- Wide, easy-grip handles with drain holes for quick drying on all sizes
- Date indicators on the lid and container help maintain food quality and make inventory control easy



Budget Friendly Options

- Available in 2, 4, 6, 8, and 18-quart options
- Offer a lower cost storage and handling solution when compared to our polycarbonate options
- Square shape allows for practical storage in the freezer, cooler, or shelf
- Molded-in volume graduations indicate capacity



Bains Maries

- Outside stacking lugs prevent jamming
- Snap-on, air-tight lids are tabbed for easy on/off
- 12, 18, & 22-quart sizes
- Recessed handles add strength and stability in lifting
- Measurements shown on the side of the container



StorPlus™ Food Boxes

- Available in clear and colors
- Reinforced top and bottom corners on both box and lid helps prevent chipping and cracking
- Date indicators on all four sides and lid help maintain food quality and make inventory control easy
- Reinforcement ribs on handles add strength and rigidity
- Convenient color coding to address cross contamination




Bronco™ Bulk Storage Cans

- Food Safe – NSF certified for food contact provides a cost-effective alternative to large food prep and storage containers
- High-strength plastic walls and double reinforced stress ribs withstand daily use in commercial environments
- Lids sold separately
- BPA Free
- Made in the USA



Read more at www.carlislefsp.com/schools

Increase Paid Lunch Participation



17 million kids get most of their calorie intake at school. As dedicated food service professionals, we will make the most of limited resources and use cafeteria tools and equipment that will last.

You want to **serve every student a fresh, delicious meal** that meets government requirements.



The USDA estimates that to meet new Healthy Hunger-Free Kids Act (HHFKA) and USDA standards it will require schools to absorb over a billion dollars in food and labor costs.

To be competitive, not with other schools but with fast food restaurants and convenience stores, you have to offer an affordable, restaurant-like experience. It's challenge to provide delicious meals when fast food chains aren't bound by the same restrictions.

To succeed where famous chefs have failed, you have to get creative.



IN-ROOM MEAL OFFERINGS & RESTAURANT QUALITY FOOD

Better Grades & Better Attendance

Student lunch professionals are leveraging mealtime tactics into better test scores, grades, and attendance numbers. The number of students going to school nurses with stomachache complaints has decreased. Progressive school lunch administrators have even gotten ahead of the curve by using in class lunch programs to generate grant income!

When delivering meals to classrooms, use sturdy, reliable equipment that brings a restaurant-style quality and experience to mobile student lunches. Carlisle offers wheeled serving stations (page 34) in all styles with customizable options available for branding and promotion.

For quick and fun applications like drinks and snacks at physical fitness and outdoor events, consider the durable and easy-to-clean Dinex MealtimEXpress (page 35). With Carlisle's CATERAIDE (page 40) line of insulated food transportation and beverage dispensing carriers, transport and maintain the temperature of meals to your students, wherever they are. For an authentic to-go meal experience consider our ProEX containers (page 35). Control portioning with Measure Misers (page 10).

Product Solutions

Cafeteria Serving Enhancements

Serving counters help kids eat with their eyes. Increase lunch participation with a more restaurant-like service that students can get excited about.



Six Star™ Food Bars

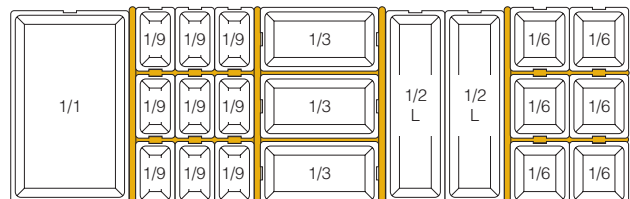
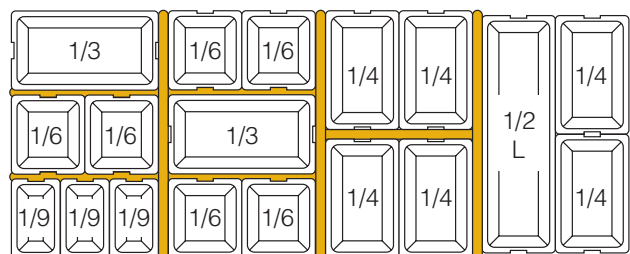
- Wider sneeze guard and end posts with acrylic shields provide more complete coverage
- Two-piece acrylic shields allow for easy assembly
- NSF Listed bars are filled with thick polyurethane foam to hold ice for hours and help keep your food at the correct serving temperatures
- Textured finish resists scratching and is simple to clean
- Recessed 5" non-marking swivel casters, two with brakes; optional tray slides and end shelves



ValueXpress

- The economical series of modular stainless steel counters for serving line or stand-alone station
- Value line hot and cold food counters are available in 2 or 3 well sizes

Samples of Pan Configuration Options





Dinex® MealtimeXpress®

Your Kitchen on Wheels

- Serve Hot and Cold food from cafeteria to off-site locations
- Maintain regulatory hot and cold temperatures with one unit
- Serves up to 40 meals with the Hot and Cold version and up to 100 meals with the Hot and Hot version coupled with an air curtain refrigerator
- Can be plugged anywhere with a standard 120v plug

The unit is powered by a standard outlet



ProEx® Food Packaging

Speed up your serving line and offer more service points for kids on the move.

- Variety of shaped designed to serve, reheat and store hot or cold to-go food
- Available from 8oz to 32 oz for individual serving or family portions
- Attractive Black Polypropylene containers with sure-seal lids
- Ask your Dinex sales representative for custom made container for your school system

Checkout these other great products to further enhance school lunch.



Stainless Steel Pans



High Heat Pans



Low Temp Pans



Measure Misers



Trays



Tongs

Product **Solutions**

Serve In Fast, High-Quality Settings Kids Will Be Excited About

School lunches don't just have to taste good; they need to be quick, clean, and safe. Consider custom-wrapped fiberglass serving trays to keep kids moving down the line with minimum mess.

Your logo. Your artwork.

Seize the opportunity to custom decorate your high-quality fiberglass trays with any image or color, on both sides of the tray. The artwork never fades or washes off.



*Build your reputation and turn heads with your own **customizable trays.***



See our tray buying guide on page 38

Self-Service Improvements

Carlisle offers convenient food stations and dispensers to meet every need. Condiment systems and universal dispensers save money and provide greater choice and quick access to students on the move.



Modular FrontLine™ Pump & Accessories

- Dispenses from gallon jar, #10 can, Cryovac® bag and direct pour
- Portion Cup & Lid Dispensers use EZ-Fit Technology to dispense one-at-a-time
- Soft-Touch pump for smooth dispensing
- Attachable drip tray keeps excess sauce from the countertop
- Rubber feet prevent slipping



Condiment Dispensers

Ideal for large volume applications and all types of condiments, dressings, & toppings



Modular Straw & Napkin Dispenser

- Over-under design for combined footprint to save countertop space
- Integrated dispenser for condiment organizer below napkins (or easily switch to straw dispenser under napkins)
- High capacity napkin dispensing for less frequent refills

Product Solutions

Tray Buyer's Guide

Carlisle offers a large variety of sizes and compartment combinations available.

**6-compartment trays hold government "Type A" lunch*

Middle School > 6-Compartment

- Offers greater variety of serving combinations with three smaller upper compartments, two larger lower compartments, and a flatware holder on right or left side
- Conveniently located silverware compartment for both left and right handed users

High School > Fiberglass

- Offers the most carrying space for a wide variety of food and drink options

Elementary > 4-Compartment

- Smaller size for children to safely carry
- Portioned for children's nutritional needs





Fiberglass Trays

- Metal reinforcing rods provide extra strength, eliminate warping
- Five year warranty against breakage
- Air flow corner reinforcements and stacking lugs
- Temperature range: 35°F to 200°F
- Dishwasher safe



Cafe Trays

- Low cost and durability make this tray the perfect solution for any high traffic, self-bussing cafeteria
- Patterned surface in a basket weave design reduces food and drink spills and extends life



Compartment Trays

Melamine

- Quick dry
- Dishwasher safe
- Heavy, rigid material with the look and feel of china
- Scratch and break-resistant
- Highly resistant to chemicals and food acids
- Temperature range: 0° to 212°F

Polycarbonate

- Highly break-resistant
- Chemical and scratch resistant
- Great for correctional facilities
- Five-year warranty against breakage
- Temperature range: -40° to 212°F
- Dishwasher safe

Polypropylene

- Economical and durable
- Chemical resistant
- Temperature range: 30° to 180°F

ABS

- Excellent choice for general use
- Break and scratch resistant
- Temperature range: 0° to 180°F, dishwasher safe

Product Solutions

Meet Students Where They're At

To ensure students eat, school lunch programs may need to deliver food to students without the traditional kitchen and cafeteria equipment. It takes extra work and the right tools to meet students where they are. Budget-savvy student lunch professionals can borrow from the catering industry and deliver fresh, hot or cold meals anytime, anywhere.



Cateraide™

XD, LD, & PC

- Low-cost food and beverage transport
- Insulated holding that's great for hot or cold applications
- Scratch-resistant polyethylene exterior looks great for years



Bussing Carts

- Perfect for serving and transporting applications
- 300 pound capacity
- Sturdy shelves are textured for better grip and to minimize scratches
- Easy to assemble
- Raised edges on shelves help keep contents secure during transport

Tongs, Ladles & Spoons



Carlisle has the most extensive selection of color-coordinated accessories to complement your food bar or cafeteria line. Tongs, ladles, and spoons are available in a wide range of sizes.

- Heat is transferred so that utensils stay cool to the touch
- One-piece construction for easy cleaning and longer life

Central Kitchen & Cook-Chill

Increase food quality, achieve standardization, consistency, cost control and scheduling efficiency.

Carlisle offers efficient HACCP solutions to deliver meals across the district.



PerfectServe® Ultra

- Can hold up to 8 full size pans per cabinet to serve up to 40 meals in the chillotherm / cold version and 80 in the double chillotherm version
- Innovative: touch screen control panel for easy programming
- Convenient: large work area with 2 programmable top heat zones
- Technology: convention rethermalization results in improved food quality, menu variety, and flexibility

Checkout these other great products to further enhance school lunch.



PAGE 9

Stainless Steel Pans



PAGE 9

Plastic Pans



PAGE 10

Measure Misers



PAGE 40

Tongs



Breakfast Programs Improve Results

Researchers have found that students are more likely to eat breakfasts and other meals when offered in a classroom environment. We can help you mobilize your breakfast offering and reach students where they're at – increasing test scores and improving attendance.

To learn more about how to create a successful school breakfast program watch what some Wisconsin Schools are doing.

bit.ly/seize-the-morning

Read more at www.carlislefsp.com/schools

Carts

Fold 'N Go®

- Perfect for full kitchens, hallways or classroom grab & go or off-site catering
- Unique combination of space saving design, load capacity, and long-lasting durability
- Support 350 pounds and fold up in a single, quick and easy motion

Stainless Steel

- Knock-down Utility Carts provide an economical solution for transport of packaged Grab&Go breakfast to the classroom
- Utility carts are constructed of heavy gauge stainless steel for superior strength and durability
- Available in 400lb capacity

Dinex® Value Line

- A cost-efficient solution breakfast or meal delivery on trays
- Carts are in stainless steel and available in different sizes

Dinex® Hydration

Keep the kids hydrated at all time with a snack and beverage station on site or at off site location or sporting events

Checkout these other great products to further enhance school lunch.



Coldmaster



Storage Containers



Trays



Cateraides

BEYOND THE CAFETERIA



Lift student morale and impress parents, inspectors, and visitors by offering industrial quality cleanliness and hygiene items in unexpected student and staff spaces. Odor control matters in all areas of your facility. Arriba Twist Passive air fresheners provide green, parent-approved air quality. These include 100% recyclable cartridges and feature energy-generating solar panels that pick up indoor lighting, providing 60 days of clean, fresh air.

Use Rely manual soap and sanitizer dispensers for both soap and hand sanitizer applications throughout your kitchen, cafeteria, locker rooms, bathrooms, and classrooms. These easy-to-mount, rugged dispensers include hand sanitizer labels for easy identification. With Simplicity hands-free towel dispensers, you can help students reduce their exposure to germs and prevent colds from running rampant through your school.

After investing in the right sanitation equipment and getting your staff trained in proper school lunch food safety protocols - you'll know everything is on par.

Read more at www.carlislefsp.com/schools



Twin 9" JBT Dispenser

- Offers the highest capacity of any tissue dispenser
- Slim and compact to fit in any washroom.
- 9" twin jumbo bath tissue dispenser



Rely® Manual Soap & Sanitizer Dispenser

- Available in 900 ml and 1300 ml capacities
- Accepts bulk hand sanitizers, lotion, and foam soap
- Mounts easily with
- Dispenses 0.6ml portions adhesive or screws



Simplicity Essence™ Hands Free Mechanical Roll Towel Dispenser

- Low pull force for hands free dispensing of more types of roll towel
- No batteries required for easy operation
- Dispenses 10" portions of roll towel for 15% more rolls per towel than standard mechanical hands free dispensers



Arriba™ Twist Passive

- No batteries required
- Simple and silent operation

More products listed on the next page >>



Sparta® Floor Brushes & Brooms

- No hood/shroud to break or gather soils leading to cross-contamination issues
- Excellent balance to reduce sweeping fatigue
- Two handle holes; one angled, one upright

Dustpans

- The lobby pans pivot and lock into place during use and release for easy carrying or emptying



Kleen-Pail® & Stand

- Color-coded pails for use with detergent and sanitizer
- Durable, robust handle design
- New embossed feature designed to meet health codes
- Trilingual design aids in training
- Stand available for sanitary storage holder to keep pail off the floor or work surface

Saf-Check®

- Combines thermometer and sanitizer test strips with easy-to-read Smart Scale guide
- Thumb wheel easily dispenses test strips
- Holds replaceable 15 ft. roll of chlorine or quaternary test strips



Mopping

- Highly absorbent and durable blended 4-ply yarn makes this the best mop for foodservice use
- Looped-end construction provides greater floor coverage
- Wide Band available in 3 colors to prevent cross-contamination



Sparta® General Cleaning

- Versatile design for a wide variety of applications
- Multiple trim angles on bristles give you better surface contact for better cleaning
- 5" pistol grip handle
- Plastic handles and crimped staple set Polyester bristles are rugged
- Will not absorb oils or moisture
- Handles are ergonomically shaped, with smooth edges for superior comfort



Bronco™ Trash Cans

- Heavy-duty construction with double-reinforced stress ribs; drag skids for durability
- Comfort Curve handles provide easy handling
- Helper handles on base for controlled tipping or overhead lifting
- NSF Std 21 - meets the criteria for Thermoplastic Refuse Containers
- NSF Std 2 - meets the criteria for food contact and cleanability

CARLISLE®

FOODSERVICE PRODUCTS

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