



Low Temp Manufacturing, first established in 1947, has crafted high quality, stainless steel food service equipment for over 50 years. Low Temp has the ability and experience to build what you require.

# QuickSwitch

Patent Pending

*In A Matter Of Minutes!*

**Hot-Cold**  
Drop-Ins



2 Well Unit Shown

## ENERGY SAVING HOT FOOD WELLS

**500 Watt Heat Source  
Equals 1000 Watt Cal Rod  
Performance**

- Same Pre-heat Time
- 27% Less Energy Used
- 50% Reduced Electric Load Requirement
- New Solid State Digital Controller



3-Well Drop-in Shown - 500 Watts per Well (208V)

## COLD FOOD WELL DROP-INS

**TEMP-EST AIRE®**  
Patent No. 5,388,429

This patented design was developed to hold an open food pan at a temperature of 40° fahrenheit or less in an ambient of up to 86 degrees F. with food pans flush with counter top.

The product must be prechilled to a temperature below 40° fahrenheit and kept at a level 1/2" below the top of the storage pan to ensure proper cooling.

**For More Information Contact:**

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