

Finding Success with T&S:

K-12 School Kitchens

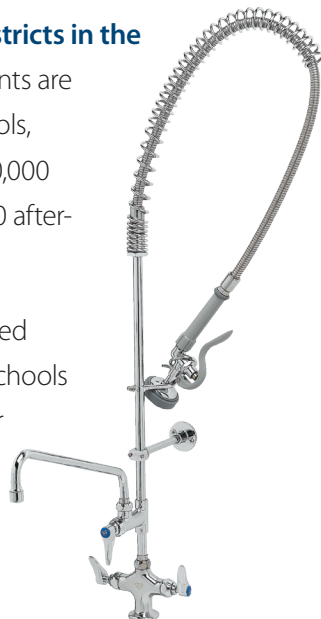


School kitchens can't afford downtime from equipment failure when there are hungry kids to feed. High-volume, high-speed applications like these, in which large quantities of food are served in a compact timeframe, must be able to rely on their equipment to keep the food flowing and the kitchen clean and safe.

The Need

At one of the **20 largest school districts in the nation**, where nearly 150,000 students are enrolled across more than 175 schools, the kitchens serve approximately 40,000 breakfasts, 95,000 lunches and 5,000 after-school snacks each day.

With food service needs concentrated during short, frantic meal periods, schools need to ensure plumbing and other crucial kitchen equipment can be counted on to perform during the crunch of intense, heavy use.



The Solution

To get the performance schools need, the district's nutrition services department selects T&S products for all its facilities. **T&S faucets** and **pre-rinse units** are installed in 2- and 3-compartment sinks for daily cleaning and cooking needs, and **hose reels** are used for regular kitchen and equipment washdown.

"The facility managers insist on T&S Brass equipment for its durability," said Mike Orlando, T&S director of foodservice sales.

Since school districts often experience tight budget requirements, reliable equipment is both a time-saver and an important money-saver. Preventing leaks or malfunction not only spares kitchens from critical downtime but also saves valuable resources from going to repair or replacement.

"T&S is proud to help keep schools across the country performing at their best day in and day out. Whether it's one of the country's largest school districts or smaller, more specialized schools, we have the products, expertise and service to help."

— *Mike Orlando,*
T&S Director of Foodservice Sales

