

Foodservice K-12 Schools



ThermalRite: Cold Storage That Holds Up

ThermalRite walk-ins are built with high-performance, energy-efficient foam insulation that delivers superior thermal retention and structural integrity. Designed to withstand the daily demands of school kitchens, our panels are precision-engineered for a tight seal and long-term durability. With NSF-certified finishes and customizable configurations, ThermalRite ensures your cold storage is as dependable as your team.

PrepRite: Chill With Confidence

PrepRite's blast chillers and shock freezers are essential tools for K-12 kitchens focused on food safety and quality. These units rapidly reduce food temperatures to meet HACCP guidelines, helping schools minimize waste and extend shelf life. With intuitive controls and eco-friendly R290 refrigerant, PrepRite supports consistent, safe meal prep—whether you're batch cooking for the week or managing daily service.

Why Everidge for K-12?

K-12 foodservice operations face unique challenges—tight spaces, strict safety standards, and the need to serve hundreds of meals quickly and efficiently. Everidge offers a portfolio of trusted solutions—ThermalRite, ICS, and PrepRite—each designed to meet the specific needs of school kitchens. Whether you're expanding cold storage, improving prep workflows, or upgrading your kitchen infrastructure, these options provide the performance, durability, and support schools rely on.



ICS: Outdoor Innovation That Saves Indoor Space



ICS outdoor walk-ins are a game-changer for schools looking to expand cold storage without sacrificing valuable kitchen real estate. These units are installed on the exterior of the building and are fully operational within hours—minimizing disruption and maximizing efficiency. Our before-and-after renderings show how ICS helps reclaim indoor space for prep, serving, or storage, all while maintaining easy access and secure temperature control.

The Mold Resistant Walk-In: A Triple Defense System

Everidge's Mold Resistant Walk-In is designed for environments where cleanliness is critical. It features:

- UV-C Disinfection: Actively neutralizes airborne pathogens and ethylene gas.
- Sanisteel® Panels: Antibacterial, corrosion-resistant, and easy to clean.
- Slip-Resistant Flooring: Engineered for safety, even in high-moisture conditions.

Together, these components create a walk-in that supports food safety and reduces maintenance concerns.

Let's Build Something Better

With a national footprint, responsive service, and decades of experience, Everidge is the partner schools trust for smarter foodservice solutions. Whether you're upgrading a single kitchen or standardizing across a district, we're here to help you build safer, more efficient operations that support student success.



◀ CROWNTONKA® ◀ ICS® ◀ LOTEMP DOORS™ ◀ PREPRITE® ◀ SMARTRITE® ◀ THERMALRITE®

Proud to be family-owned.

Walk-In Coolers/Freezers • Environmental Chambers • Restoration & Replacement Doors • Blast Chillers • Parts, Service & Warranty • Construction Services

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All specifications are subject to change without advance notice.