

Foodservice Quick Service Restaurants



Speed, Safety, & Simplicity for QSR Success

In the QSR world, every second counts. Whether you're prepping for the lunch rush or managing late-night demand, your cold storage needs to work as fast as you do. Our ICS and ThermalRite solutions are designed for speed, safety, and simplicity.

1 Fast, Disruption-Free Setup

Modular, pre-engineered coolers install quickly, keeping your kitchen running and your service uninterrupted.



2 Custom-Built for Compliance

Tailored configurations help you meet evolving food safety standards, enabling separation of proteins, produce, and ready-to-eat items exactly how your operation requires.



3 Built to Last

Rugged construction and premium materials ensure long-term durability, even in high-traffic, fast-paced quick-serve environments.



Keep Your Cool When the Heat Is On

Solutions built for the fast pace of Quick Service Restaurants.

Custom Cold Storage for Every QSR Format



Use Cases

- **Drive-Thru Dominance:** Compact coolers for tight footprints.
- **Shared Kitchen Spaces:** Flexible configurations for co-located or multi-brand operations.
- **Franchise Ready:** Scalable solutions with consistent quality.

Product Highlights

- **ICS Coolers:** Fast-ship, plug-and-play cold storage.
- **ThermalRite Panels:** Custom-fit, high-efficiency insulation.
- **Construction Services:** ReFresh® or expand with minimal downtime.

Built for Brands You Know

Trusted by national QSR chains for over 65 years. These features are trusted by industry leaders to help maintain food safety, reduce maintenance, and support long-term performance.

“We cut install time in half & passed inspection with zero issues.”

Regional QSR Franchise Owner

Mold-Resistant by Design

QSR kitchens demand materials that can stand up to heat, humidity, and constant cleaning. That's why our solutions feature mold-resistant components proven to perform in the toughest environments:

- **Sanisteel®:** Anti-microbial coated steel that resists corrosion and mold.
- **UV Pro by Aerapy®:** Designed to autonomously eliminate airborne pathogens.
- **SmartRite®:** Real-time monitoring with automated HACCP-compliant reporting for food safety assurance.



◀ 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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