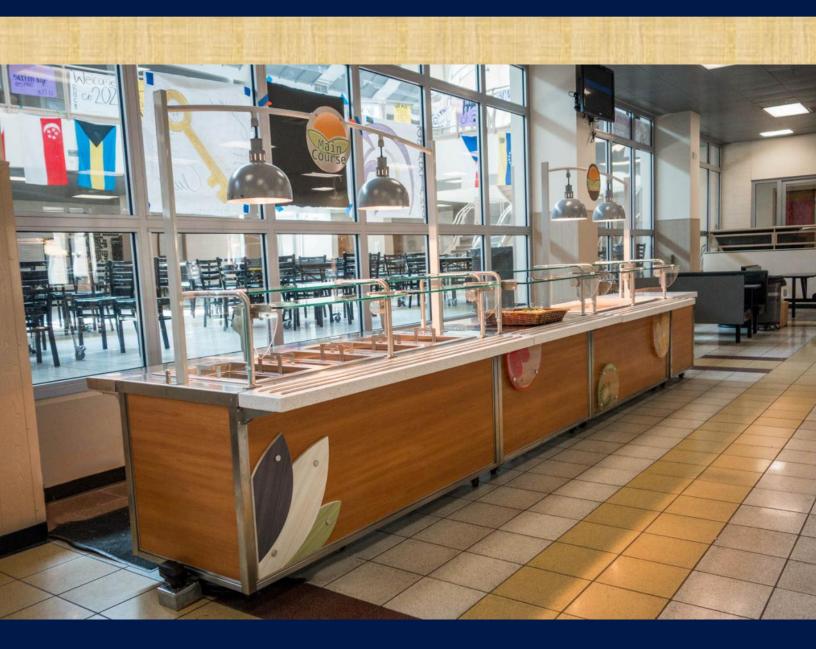
G.A. SYSTEMS, INC.

Specializing in Cafeteria Serving Lines





226 W. Carleton Avenue • Orange, CA 92867 sales@gasystemsmfg.com • www.gasystemsmfg.com

P: (714) 848-7529 • F: (888) 596-0387



Everything you need for an elegant stylish and functional serving line.



"Built Strong to Last!"

Mission.

Here at G.A. Systems we understand food service, we make a point to get to know our customer and their needs before designing a serving line for them. Our mission is to build equipment that is attractive, durable and economical to meet the needs of our customers, now and in the future.

A History of Innovation.

Since 1968, G.A. Systems has been leading the way with new innovations in cafeteria equipment. Our founder developed and introduced the Speedee-Serv[®] Speedline Serving System with the idea of increasing student participation while decreasing labor cost, improving food quality and satisfying students, administrators and directors. G.A. Systems builds durable equipment. The first Speedline delivered is still in operation today and has served generations of students.

Continuing to Lead the Industry.

We continue to lead the way in developing new products that help improve the food service industry. G.A. Systems was the first to develop and introduce food wells which switch between refrigerated and heated. We manufacture a wide range of cabinets, carts, custom fabrication and accessories that allow us to build you the serving line you desire with all mobility, function and flexibility needed to serve generations to come.



Our Cabinets details set us apart.

Every cabinet is quality built with the goal of sanitation and longevity in mind.

Wells

Food Wells are manufactured from 18ga 304 stainless steel, never die stamped or pressed and with no exposed screws.

Rails & Body

We ensure that our rails on the top of and surrounding the cabinet have no gaps. The front and back edges are turned down 102 degrees. This eliminates the gap between the top and the cabinet body. Only four screws are visible, two on each end.

Laminate

We have developed an interchangeable laminate panel system which allows for colors and themes to change over time. Since your cabinet will live on for decades, it is important to have the ability to freshen up its style as your serving system evolves. Our cabinet exterior, back and ends trimmed with 22 gauge stainless steel #4 finish trim which accepts interchangeable color panels. We also secure our laminate to a board backing which increases its strength and durability and to minimize risks of cracks and chips over time.

Refrigeration Snap In

Self contained Refrigerated Snap-In (RSI) is easily removable for maintenance or repair.





Customized for your brand, style and budget.

Cabinet Exterior Finish

Choose a colorful laminate, stainless steel finish or add your brand to the exterior of the cabinet. Our graphics team can use your brand or help you develop a brand especially for your serving lines. You're not limited to a small "standard" list of colors.

We encourage you to be creative.





Tray Slides

Finish off your customized look with a tray slide unique to your brand. Choose a solid surface material to complement your cabinets or stainless steel. Our stainless steel tray slides fold down and lift off making it easy to clean.



Quick Click Adjustable Glass Sneeze Guard

U.S. Patent No. 10,415,285

Customized for the functionality you need.



We offer a wide array of sneeze guards in different shapes and functionality to fit your space, style and service needs while meeting NSF standards.

Our sneeze guards are available in glass or poly, adjustable or fixed and top mounted. Tuck Away Ends move with the front glass; eliminates the protruding end glass. We also offer divider screen options.

Available in single or double sided depending on your customer's access to your serving line.



Overhead Signage to Toe Kicks

We cover all your bases.



Our custom overhead structures allow your serving line and cabinets to be more eye catching, even in a crowd.

Show off your uniqueness by adding digital menu boards or station signs to identify the types of food you are serving or represent your school brand!

Our design team is here to guide you and meet your needs to create a perfect and beautiful solution using our overhead structures.



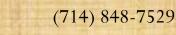
Speedee-Serv® Speedlines

Convert impatient lines that eat up budgets into smiling faces that eat up lunches.



The Speedline serving system was designed with the concept of increasing student participation while decreasing operation cost. Now with over 50 years of history, the Speedlee-Serv[®] Speedline serving system has proven itself and the concept over and over again.

- Increase Participation
- Control Labor Cost
- Improve Food Quality
- Satisfy and Wow Your Students







Classroom ServTM

Built to Transport and Serve



- Transport Rack; designed to transport from central kitchen to school kitchen to classroom. Or anywhere else on campus; hallway, curbside, office or cafeteria.
- Rotating Serving Counter; is 18 ga stainless steel, measures 23-1/2" x 39-3/16", folds up and secures for transporting.
- Hygiene Guard; is made of 3/8" heavy duty polycarbonate material and secures when in the serving position. For transporting the hygiene guard folds down onto the serving counter.
- Shelves; are 18 ga stainless steel and the center shelf is removable. The shelves are designed to hold different carriers. You may choose to use insulated bags, ice chest coolers, milk crates or wire stacking baskets.

Classroom ServTM Ultra Pro

Built to Transport, Hold and Serve



- The Classroom Serv[™] Ultra Pro has the same features as the Classroom Serv[™] plus it includes a insulated holding unit that accommodates full size sheet pans, food pans, wire baskets and more.
- Choose the tall (shown above), two compartment model, or the low, single compartment model.
- Specify electric hot, electric cold or non-electric (passive) holding in each compartment.
- Includes universal rails that fit food pans, sheet pans, wire stacking baskets and more.



Produce Stand, Produce Cart & Display Rack





Display your freshest fruits and vegetables.



Promotes fresh fruit and vegetables.
Small enough to provide second chance options.
Can be used for small prepackaged condiments or sporks.
With the use of pre chilled products like ice pillows or gastronomy pans can be used to serve cold food and beverage items.
Holds standard 12 x 20 full sized pans, 1/2 size food pans and 1/3 size food pans.



Hot Cold Dual Operation Cabinets

The ultimate in flexible serving with the ability to serve hot and cold foods at the flip of a switch.



Improving your Serving Line. Flexible Wells that Meet Your Changing Menu.





Hot Cold Dual Operation Cabinet will meet your flexibility when serving. Our standard well design is available in 1-5 wells and slimline well design is available in 1-3 wells. Choose from 2 different heights, standard height of 34th or elementary height of 31.5th.

All cabinets are shipped with casters, no drain is needed, each well is individually controlled to be hot or cold, and 1 pan lifting rings is included per well.



Salad Bar Cabinets

For an additional healthy option for your students.



Salad Bar standard pan configurations available with pan adapters or a crock insert. Pan Adapters come in 2, 3, 4, or 5 full size pans and adapter bars are available to hold the 1/2 pans and 1/3 pans. Crock adapters come in 3, 5 or 8. Choose from 2 different heights; standard height of 34th or elementary height of 31.5th.

These Salad Bars can come with or without refrigerated under storage. Ice Pan Salad Bar are available, and are Non Electric.







DROP INS:

Hot Cold Dual Operation Wells



Drop In Refrigerated Salad Bar Wells

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Slimline design 1, 2, 3 pans

Standard design 2,3,4,5 pans

Drop In Steam Table Wells

Standard design 1-5 Wells Slimline design 1-3 Wells

Refrigerated Salad Bar Wells & Steam Table Wells



Custom Sizes are Available



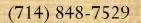
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Sharing Station

Children may take an additional helping of a food or beverage item at no cost!



Students can place un-opened food and drinks they choose not to eat or drink.
Students donate unwanted food. This helps with reducing food waste.
Choose from our standard graphics or customize to display your brand.
Holds standard 12 x 20 full sized pans, 1/2 size food pans and 1/3 size food pans.
Choose of color at www.ralcolor.com.





Our breakfast and campus carts increase participation by their quick grab and go style. Curbside, courtyards and the cafeteria by providing addition P.O.S. locations. They are ideal for hallways, cafeterias and courtyards.

Available in multiple different colors, three custom graphics included, set on casters for optimal mobility, constructed of 16-gauge electro-galvanized steel. Also available in knock down style for shipping.





Steam Tables Cabinets

Keep food hot and fresh.



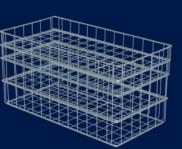
Steam Table Cabinet standard well design is available in 1-5 wells and slimline well design is available in 1-3 wells.

Choose from 2 different heights; standard height of 34th or elementary height of 31.5th.

Our Steam Table is manufactured wells, with a bottom mount heat element, with a manifold drain, and all wells are Individual controlled.



- Mobile Trough with Trivets
- Mobile Stainless Steel Stands
- Dollies
- Wire Baskets







History of G.A. Systems, Inc.





Conveyorized Mug and Glass Froster for A&W restaurants.



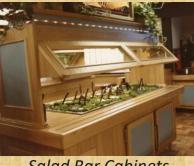
Speedee-Serv® Speedline





Campus Cruisers

Steam Table Cabinets



Salad Bar Cabinets

1968



1988

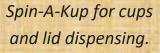
1998



Home and Commercial Soda fountains were created.



G R SYSTEMS, DIC







Elementary Height Speedee-Serv® Speedlines



Solid Surface material cabinet tops and tray slides.

Since 1968



Quick Click Adjustable Glass Sneeze Guards



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