

Item #	
Quantity	

SuzyQ™ Dining Room Meal Serving System



Models - 6754 - 6755

The Solution For Creating A Person-Centered Dining Environment

Features

- Stainless steel construction with wide choice of laminate finishes
- One or two hot food wells to hold a variety of insert pan sizes (pans not included)
- Individual controls for hot well(s); well(s) feature drain with drain hose and flow valve
- Built-in plate compartment
- Pull-out drawers (Model 6755) accommodate two ea. full size insert pans
- Non-marking rotational corner bumpers
- NSF listed, exceeds CMS regulations

Benefits

- Person-centered, direct interaction between food service staff and residents
- Substantial decrease in food waste
- Fast, efficient and hot meal delivery for greater meal satisfaction
- Empowered residents in meal decision

Implementation Support

- Purchase comes with access to educational e-mail, phone, and webinar support from Registered Dietitian
- Includes comprehensive staff training guide







Well(s) With Drain





Retractable Bar For Bins

Staff Training Guide Staff Training Guide Suzy BARBERE The slike for crossyding serviousest. When the slike for crossyding serviousest. When the slike for crossyding serviousest. When the slike for crossyding serviousest. BLAKESIDE BLAKESIDE

Specifications

Model 6754

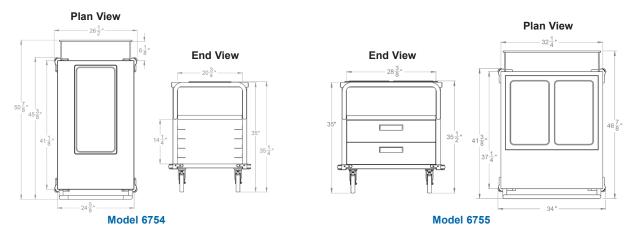
Unit shall be of stainless steel welded construction to accommodate with choice of laminate exterior finish. Top shall be of 16-gauge stainless steel with one or two electrically heated wells installed. Well(s) shall feature individual control(s) with single manifold drain and drain hose with flow shut-off. Cabinet sides shall be 18-gauge stainless steel under exterior laminate. Control panel, power cord and drain flow valve shall be recessed behind a hinged, vented stainless steel end door. Cabinet base shall have corner bumpers with rotating non-marking wheels to prevent damage and marks on walls and doors. Top front of cabinet shall have a full-width retractable bar to accommodate 1/6 size pans for garnishes and ingredients. Unit shall have built-in 9" H x 11" D plate storage compartment and an ergonomic tubular push handle. Casters shall 6" diameter, all-swivel, two with brake and two with directional lock. Unit shall be NSF listed.

Model 6754 - shall have one ea. 1200W 12" x 27" heated well with dial control, storage compartment with four sets of ledges at 3" spacing to accept 15" x 20" trays.

Model 6755 - shall have a 2415W modular heated well with 2 ea. 12 x 20 wells with individual dial controls, and two storage drawers with fixed divider that accept two 6" deep full size pans each.

SuzyQ™

Dining Room Meal Serving System



Model Information:

Model	Overall Size			Heated Well(s)	Interior	Casters		Ship Wt.
	W	L	Н	neated well(s)	Storage	Туре	Dia.	Lbs. (Kg)
□ 6754	261/2"	453/8"	351/4"	1 Ea. 12" x 27"	4 ea. ledges for	All swivel		270
	(673	1153	895)	(305 x 686)	15" x 20" trays	2 ea. w/brake,	6"	(122.5)
□ 6755	34"	413/8"	35½"	2 Ea. 12" x 20"	2 ea. drawers for	2 ea. w/	(152)	336
	(864	1051	902)	(305 x 508)	full size pans	directional lock		(152.4)

Dimensions in () denote metric milimeters, unless otherwise noted.

Optional Accessories

- □ Heated top drawer* (Model 6755, 4" deep pan) □ Swivel menu holder
- Poly cutting board
- □ Removable food shield
- *Requires 208 VAC, 20 Amp with 6-20P plug.
- □ Heated plate shelf (Model 6755)*
- Custom laminate finish
- ☐ Magnetic graphic panels (Available with Black vinyl or stainless steel finish only.)

Electrical Specifications

Model	VAC	Plug	Amps
6754	110/120	NEMA 5-15	15
6755	208	NEMA 6-15	15

Standard Laminate Finishes



Custom Finishes Available

Optional Magnetic Graphic Panels (Stainless steel or Black vinv finishes only.)









TEXT CALL Mexican

FOOD



☐ Ice Cream



Optional Removable Food Shields



Optional Menu Holder



Made In





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