

SuzyQ™

Dining Room Meal Serving System

Models 6754, 6755

The Solution For Creating A Person-Centered Dining Environment



Model 6755



Model 6754



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

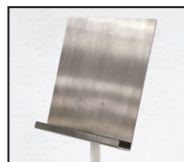
- Purchase comes with access to educational e-mail, phone, and webinar support from Registered Dietitian
- Includes comprehensive staff training guide



Control Panel, Well Drain



Well(s) With Drain



Optional Menu Holder



Retractable Bar

Staff Training Guide



Specifications

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.

Lakeside Manufacturing, Inc.

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Models

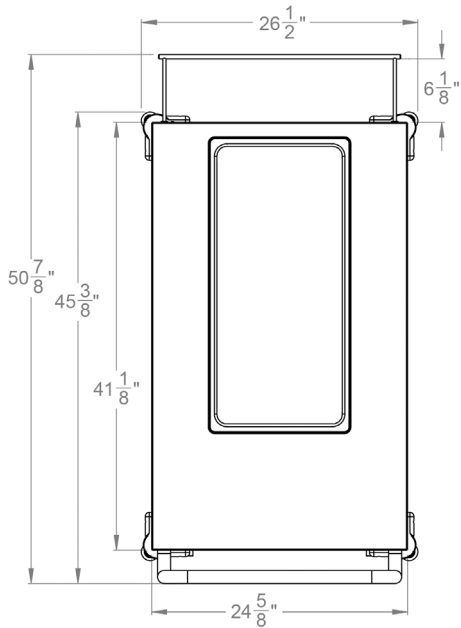
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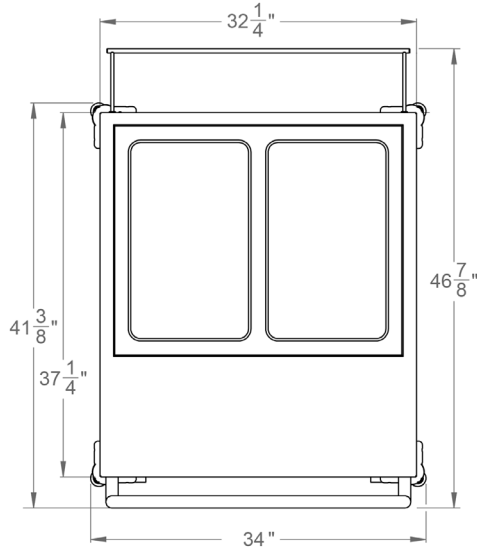
Dining Room Meal Serving System

Spec. #

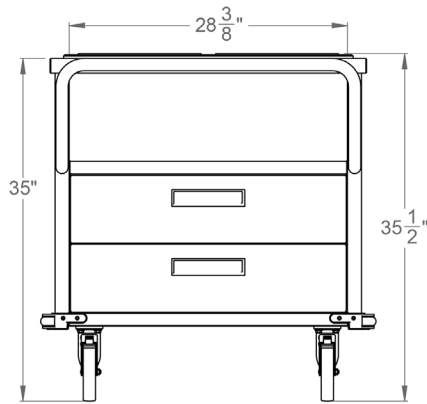
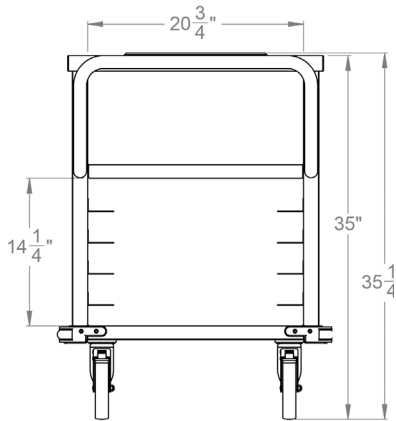
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Model 6754



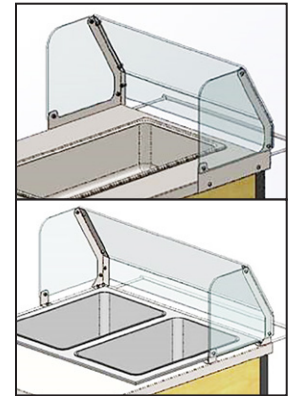
Model 6755



Standard Laminate Finishes



Custom Finishes Available



Optional Removable Food Shields For Models 6754 (Top) & 6755 (Bottom)

Model Information:

Model	Overall Size			Heated Well(s)	Interior Storage	Casters		Ship Wt. Lbs. (Kg)
	W	L	H			Type	Dia.	
6754	26½"	45⅜"	35¼"	1 Ea. 12" x 27" (305 x 686)	4 ea. ledges for 15" x 20" trays	All swivel 2 ea. w/brake, 2 ea. w/ directional lock	6" (152)	270 (122.5) 336 (152.4)
6755	34"	41⅜"	35½"	2 Ea. 12" x 20" (305 x 508)	2 ea. drawers for full size pans			

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

Optional Accessories

- Heated top drawer* (Model 6755, 4" deep pan)
- Poly cutting board
- Removable food shield
- Heated plate shelf (Model 6755)*
- Swivel menu holder
- Custom laminate finish

*Requires 208 VAC, 20 Amp with 6-20P plug.

Electrical Specifications

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



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