

SuzyQ™

Dining Room Meal Serving System

Models 6754, 6755

The Solution For Creating A Person-Centered Dining Environment



Model 6755



Model 6754



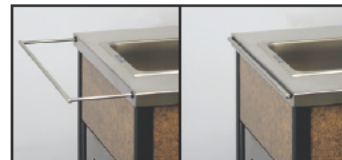
Control Panel, Well Drain



Well(s) With Drain



Optional Menu Holder



Retractable Bar

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
- Detailed System Training Manual and ongoing support from factory registered dietitian
- 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

Spec. # _____

AIA # _____

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. Sale shall include detailed System Training Manual and ongoing consultation with registered dietitian from factory.

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

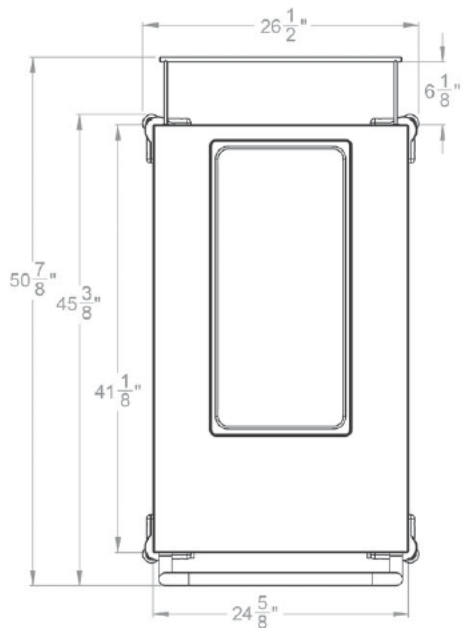
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SuzyQ™

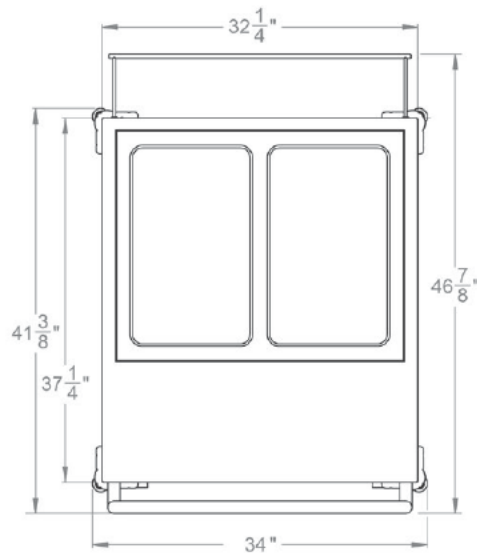
Dining Room Meal Serving System

Spec. #

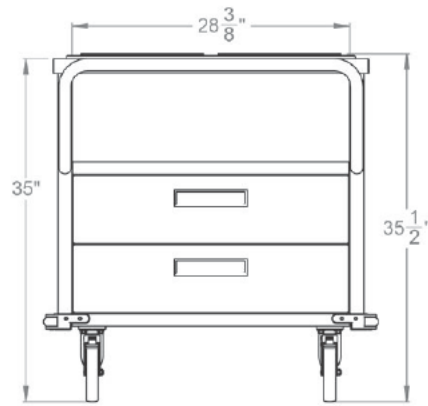
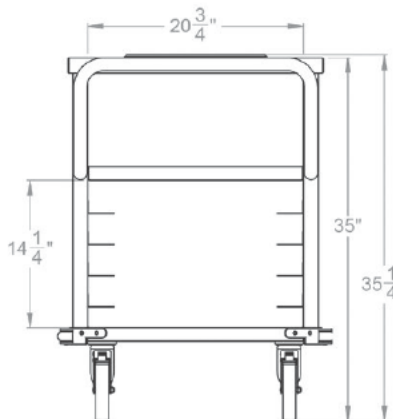
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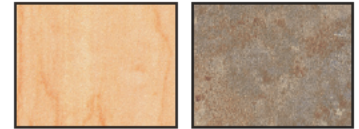
Model 6754



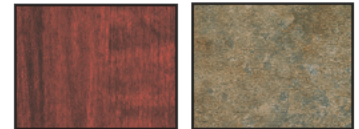
Model 6755



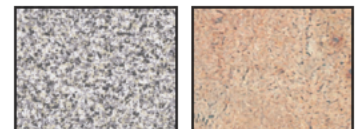
Standard Laminate Finishes



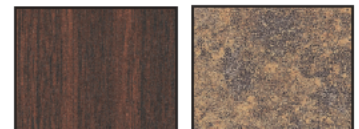
☐ Hard Rock Maple ☐ Beige Slate



☐ Red Maple ☐ Indian Slate



☐ Gray Sand ☐ Cotta Stone



☐ Walnut ☐ Sepia Mineral



☐ Sand Stone

Custom Finishes Available

Model Information:

Model	Overall Size			Heated Well(s)	Interior Storage	Casters		Ship Wt. Lbs. (Kg)
	W	L	H			Type	Dia.	
6754	26 1/2" (673)	45 3/8" 1153	35 1/4" 895	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" (864)	41 3/8" 1051	35 1/2" 902	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 bottom drawer* ☐ Heated plate shelf*
- ☐ (Model 6755, 4" deep pan) ☐ Swivel menu holder
- ☐ Poly cutting board ☐ 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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