



# THE SuzyQ cart System

*Bringing relationship-centered dining into focus*



Less food waste  
major cost  
saving



Perfect for  
hot or cold  
food choices



Improved  
dining  
experience



Flexible and  
customizable



High-quality  
workmanship



Safe &  
comfortable  
use



Fast &  
effective  
teamwork



Free  
education  
& support

# Improving the dining experience

Bringing relationship-centered dining into focus = Best Practice



Food service delivery should be focused on each individual and as hospitable as possible. How? By allowing the residents to have a daily voice as to what is served before the meal is plated in front of them. In the dining room, down hallways, on the patio...really, anywhere they would like to eat!



# Massive reduction in food waste & major cost savings



## Serving only what residents like

There is less food waste because residents are served only the foods they desire, at point-of-service.

## Almost zero waste

You have more control on your food costs and waste is nearly eliminated.

## Better control on portions

By interacting one on one and fulfilling the consumers needs; they take control of their portions, which in turn drives your production reports.





**Suzanne Quiring**  
RD, CDM

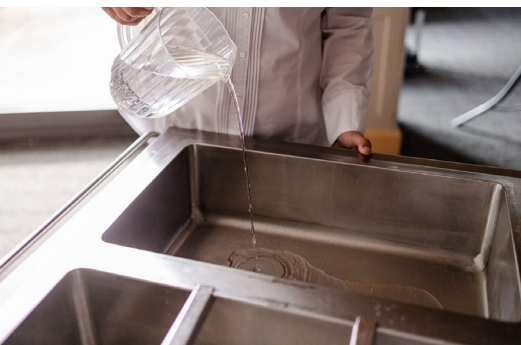
2020 ANFP Dining Distinction  
Award winner



## It's not just a cart. It's a system developed through many years of experience.

Implementing a new and improved meal service delivery can sometimes feel difficult, especially for staff that have followed the same procedure for the same way for many years. Change can have its challenges but with Suzanne's knowledge and assistance, operators are helped navigate through this period in a straight-forward, common-sense method. Each SuzyQ cart purchase comes with a **personalized phone call** from Suzanne, a **staff education manual** full of photos, stories, examples, implementation steps, and access to a **webinar class** lead by her. Suzanne is also available for teleconference or on-camera meetings when needed to help the community be successful with this mobile meal service. Support is readily available to assist with your implementation of person-centered dining, by a Registered Dietitian who has personally implemented SuzyQ carts in numerous communities herself, and walked beside 1,000's of appreciative customers.

## FREE support & education





## Heated parts with full control

Thermostat controls for the heated components of the SuzyQ. Hot, warm or cold and wet or dry depending on the menu and items being served

\* optional accessory

## Comfortable & safe handling

SuzyQ carts have been ergonomically designed and allow your staff to easily bring hot, mobile meal choices to residents. Anywhere. Fits in elevators. Travels down hallways. Moves throughout dining rooms or neighbourhoods.





## Flexible options to fit your needs

Depending on your food service requirements, each SuzyQ cart can be fully customized to your customers needs. All options shown are stock items. Custom modifications and accessories are available upon request.

\* optional accessory

\*\* insert pans not included

## Accessories

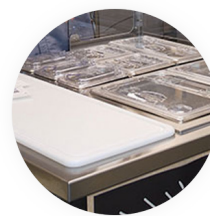
(to be ordered when cart is initially purchased)



**Heated Plate Shelf**  
with own control dial



**Heated Drawer**  
with own control dial



**Cutting Poly Board**  
Removable, 9½" x 30" x ½"



**Binder Holder**  
Removable



**Sneeze Guard**  
Removable



**Laminate decor panel**  
Many colors available



**Magnetic themed panels**  
Easy on/off



**Protective coating**  
Commercial grade ceramic coating

# Technical Specifications

Available in 2 sizes to fit your needs



## SuzyQ Cart

(1 cart serves  
20-40 residents)



## Mini SuzyQ Cart

(1 cart serves  
10-20 residents)

### HEATED PARTS

Two 12" x 20" x 6" hot food wells to hold variety of insert sizes - (inserts not included)

Steam well holds nine 1/6 insert pans (or similar combination) - (inserts not included)

Heated plate shelf measures 9"H x 10"D with own control dial

Two 12" x 20" x 6" hot food wells to hold variety of insert sizes - (inserts not included)

4 tray slots to hold extra supplies on standard 15 x 20 trays (trays not provided)

Individual heat and drain controls

### SAFE USE

CSA certified, Ergonomic push handle, H.D. 6" castors 2 c/w directional locks and 2 c/w brakes

### ELECTRIC INPUT

208V, 1-Phase, 15A, Nema L6-15 twist cap. (240 Volt available on special request)

110-120 Volt power (standard plug), drain and drain hose

When ordered with heated drawer, electrical requirements change to 208V, 1-Phase, 20A, Nema L6-20 twist cap

### OVERALL DIMENSIONS

38"L x 32"W x 35"H (with bumpers)

38"L x 26"W x 35"H (with bumpers)

### AVAILABLE OPTIONAL ACCESSORIES

Heated plate shelf, heated drawer, cutting board, sneeze guard, laminate colors, magnetic graphic panels

Heated drawer, cutting board, sneeze guard, laminate colors, magnetic graphic panels

# SuzyQ cart System

The resident's choice!

Not exactly sure how to move away from institutional tray service, or boring pre-plate service? What does "Resident-focused" meal service actually mean and look like? How is this accomplished with limited resources and still able to meet regulations?

Come to a free webinar class and learn more! Phone or email and speak with a Registered Dietitian who understands Residential care for over 30 years and is also a strong supporter of Eden Alternative and Pioneer Network.

Visit our website  
to learn much more!



Suzanne Quiring, RD

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