

# 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

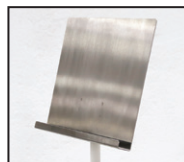
- Purchase comes with access to educational e-mail, phone, and webinar support from Registered Dietitian
- Includes comprehensive staff training guide



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.

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**Models**

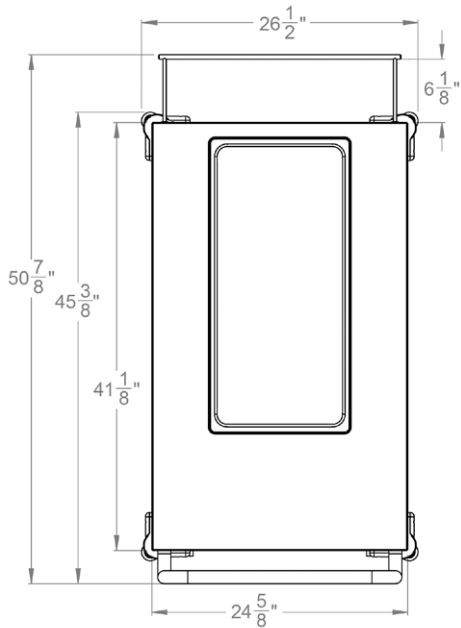
6754  
6755



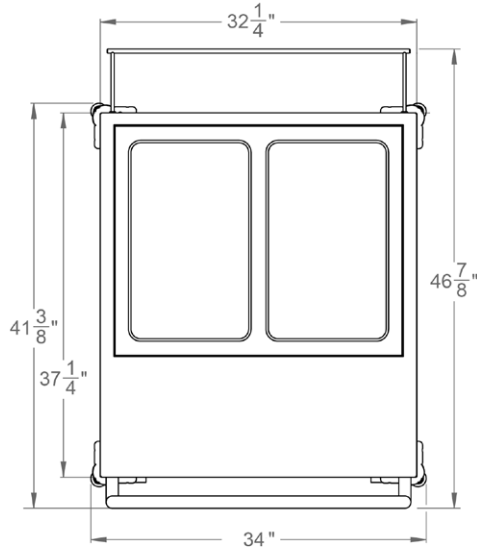
**Dining Room Meal Serving System**

Spec. #

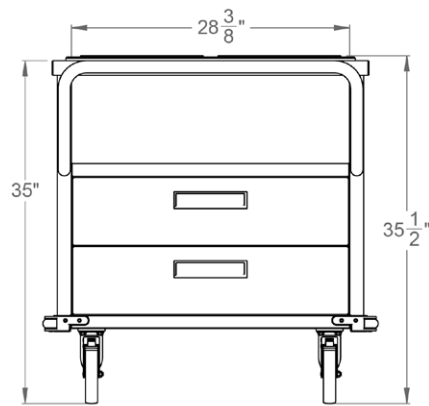
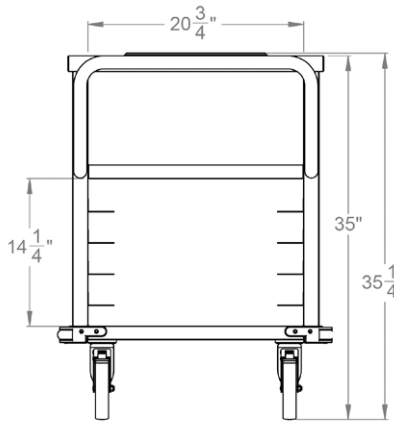
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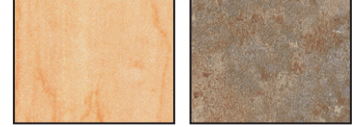
**Model 6754**



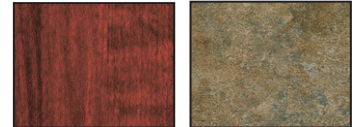
**Model 6755**



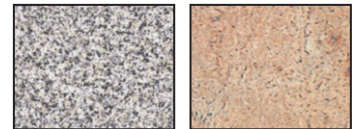
**Standard Laminate Finishes**



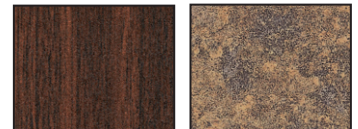
Hard Rock Maple     Beige Slate



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	26½" (673)	45⅜" (1153)	35¼" (895)	1 Ea. 12" x 27" (305 x 686)	4 ea. ledges for 15" x 20" trays	All swivel 2 ea. w/brake,	6" (152)	270 (122.5)
6755	34" (864)	41⅜" (1051)	35½" (902)	2 Ea. 12" x 20" (305 x 508)	2 ea. drawers for full size pans	2 ea. w/ directional lock		336 (152.4)

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

**Optional Accessories**

- Heated top drawer\*                       Heated plate shelf (Model 6755)\*
- (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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