



THE SuzyQ cart System

THE RESIDENT'S CHOICE!

successful in hundreds of care homes



- ✔ significant food cost savings
- ✔ hotter food
- ✔ individual serving sizes
- ✔ less food waste
- ✔ positive interaction
- ✔ customizable cart

www.hotfoodcart.com

The Food Delivery Solution for Residents



Benefits of self-determined meal service

- ✔ Significant food cost savings
- ✔ Substantial decrease in food waste
- ✔ Hotter food for residents
- ✔ Reduce dietary preference lists
- ✔ Positive direct interaction between food service staff and residents
- ✔ Individualized portion sizes
- ✔ Greater meal satisfaction
- ✔ Fast, efficient and hot meal delivery
- ✔ Empower residents in meal decision



hotter food



large pull out drawers



10 color options



direct resident interaction

Proven solution for:

Assisted Living
Skilled Nursing Home
Independent Living

Memory Care Units
Palliative Care Units
Extended Care

The SuzyQ cart allows each resident to be part of the decision-making process during meal times on a daily basis - this maximizes independence and autonomy. Hotter food, individual serving sizes, positive interaction, immediate feedback on the meal, less food waste, and major cost savings are all key benefits. This all adds up to a “resident-focused” system!

SuzyQ cart System (1 cart serves 20-40 residents)

- Includes complete staff training manual with webinar, email and phone support from a Registered Dietitian to ensure great implementation
- Perfect to serve hot & cold menu items
- System exceeds CMS regulations.
- Overall dimensions: 38”L x 32”W x 35”H (with bumpers)
- Two 12” x 20” x 6” hot food wells to hold variety of insert sizes - (inserts not included).
- Individual heat and drain controls
- Heated plate shelf measures 9”H x 10”D with own control dial
- 4 tray slots to hold 18” x 26” trays to store extra supplies
- Retractable condiment insert rail to hold inserts
- Ergonomic push handle
- H.D. 6” castors 2 c/w directional locks and 2 c/w brakes
- 208V, 1-Phase, 15A, Nema L6-15 twist cap. (240 Volt available on special request)
- When ordered with heated drawer, electrical requirements change to 208V, 1-Phase, 20A, Nema L6-20 twist cap
- CSA certified



ACCESSORIES

Two drawers (unheated)

top holds two full-size x 4” inserts (order separately), bottom supplied with 5” deep removable poly liner

Heated Top Drawer (own control dial)

Removable Poly Cutting Board

9½” x 30” x ½”

Laminate Decorative Panels

10 colors to choose from

Removable Binder Holder (not shown but view on website)

mini SuzyQ cart System (1 cart serves 10-20 residents)

- Includes complete staff training manual with webinar, email and phone support from a Registered Dietitian to ensure smooth implementation
- Perfect to serve hot & cold meals up to 20 residents.
- System exceeds CMS regulations.
- Overall dimensions: 38”L x 26”W x 35”H (with bumpers)
- Steam well holds nine 1/6 insert pans (or similar combination). Inserts not provided.
- **110-120 Volt power** (standard plug), drain and drain hose
- Unheated plate shelf measures 9” H x 10” D
- Ergonomic push handle
- Retractable condiment insert rail to hold inserts
- 4 tray slots to hold extra supplies on standard 15 x 20 trays (trays not provided)
- H.D 6” castors 2 c/w directional locks and 2 c/w brakes
- CSA certified



ACCESSORIES

Removable Poly Cutting Board

9 1/2” x 22” x 3/4”

Laminate Decorative Panels

10 colors to choose from

Removable Binder Holder (not shown but view on website)

For more info: www.hotfoodcart.com

TESTIMONIES

“The SuzyQ cart System works very well and I highly recommend this concept. Suzanne’s customer service has been great! Residents can make choices although staff serving still need to ask residents and observe residents as they may not want to say anything about the food. It is well accepted by the residents and staff - we can’t imagine any other way!”

Denise Turnbull, Food Service Manager Windsor Elms

“The most appealing attribute of the SuzyQ cart system is that residents have some choice again - no more long lists of food likes and dislikes. There is less food waste because residents are served only what they choose to eat, leftovers are utilized in the homemade soups. The use of portion packets has decreased and more bulk condiments are used where opening the packages is not an issue, therefore food costs have decreased. Teamwork between food service and nursing staff has greatly improved. Our residents thoroughly enjoy their meals served hot directly to them by the dietary staff.”

Jane Vanjoff, Manager of Support Services - Ebenezer Home – Abbotsford, BC

“Gloucester House loves their SuzyQ cart, thanks for such a versatile and useful product. It really DOES make a difference!”

Linda Brazil, Director of Dining Services Commonwealth Assisted Living

“I like the SuzyQ cart mobility, the size, weight, etc, basically, I like it all. I think it is a very practical piece of equipment.”

Mohsen T. Saberi, RD – Manager Food Services, Sodexo, UBC Hospital

“From a financial perspective, you have more control on your food costs as waste is eliminated. By interacting one on one with the consumer you have better control on your portions which in turn helps drive your production reports. Knowing how much to produce before the meal is served streamlines purchasing. Overall the SuzyQ cart System helps the dietary staff and the residents to embrace one another and connect more honestly. When you empower the resident with control over what they eat and how much they want to eat, their nutritional needs are met.”

Kevin Poland, Director of Support Services, Jackman Manor

For more testimonies, photos, videos, and ideas,
visit www.hotfoodcart.com

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, and how do you do this with limited resources and meet regulations?

Then come to a free webinar class and learn more! Phone or email with a Registered Dietitian specializing in Residential care for over 20 years, and strong supporter of Eden Alternative and Pioneer Network. We are here to help you.

Visit our website to learn much more!



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