Models 6754, 6755

The Solution For Creating A Person-Centered Dining Environment

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

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.
Optional Accessories:
- Heated top drawer* (Model 6755, 4” deep pan)
- Poly cutting board
- Double-sided food shield (canopy style)
- Heated plate shelf (Model 6755)*
- Swivel menu holder
- Custom laminate finish

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

Model Information:

<table>
<thead>
<tr>
<th>Model</th>
<th>Overall Size</th>
<th>Heated Well(s)</th>
<th>Interior Storage</th>
<th>Casters</th>
<th>Ship Wt. Lbs. (Kg)</th>
</tr>
</thead>
<tbody>
<tr>
<td>6754</td>
<td>26½” x 45½” x 35¼”</td>
<td>1 Ea. 12” x 27” (305 x 686)</td>
<td>4 ea. ledges for 15” x 20” trays</td>
<td>All swivel</td>
<td>270 (122.5)</td>
</tr>
<tr>
<td>6755</td>
<td>34” x 41½” x 35¼”</td>
<td>2 Ea. 12” x 20” (305 x 508)</td>
<td>2 ea. drawers for full size pans</td>
<td>2 ea. w/brake, 6”</td>
<td>336 (152.4)</td>
</tr>
</tbody>
</table>

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

Electrical Specifications:

<table>
<thead>
<tr>
<th>Model</th>
<th>VAC</th>
<th>Plug</th>
<th>Amps</th>
</tr>
</thead>
<tbody>
<tr>
<td>6754</td>
<td>110/120</td>
<td>NEMA 5-15</td>
<td>15</td>
</tr>
<tr>
<td>6755</td>
<td>208</td>
<td>NEMA 6-15</td>
<td>15</td>
</tr>
</tbody>
</table>

SuzyQ™
Dining Room Meal Serving System

Standard Laminate Finishes:
- Hard Rock Maple
- Beige Slate
- Red Maple
- Earth Wash
- Gray Sand
- Ashen Ribbonwood
- Walnut
- Sepia Mineral
- Sand Stone

Custom Finishes Available:
- Sand Stone
- Beige Slate
- Earth Wash
- Red Maple
- Ashen Ribbonwood
- Gray Sand
- Walnut
- Sepia Mineral
- Sand Stone
- Hard Rock Maple

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