



Mobile Foodservice Solutions

versatility, durability, efficiency



Over 65 Years of Industry-Leading Cart Design and Manufacturing

This is where it all began for us. It was 1945 when Caddy first started designing and manufacturing carts for the food service industry. In fact, that's where we got our name. For the past 65 years, we've added to our portfolio of carts and caddies by developing a comprehensive line of serving, storing, transfer, and busing equipment. Whether front-of-the-house or back-of-the-house, hot or cold, self-service or employee operated, Caddy products set the benchmark for quality equipment that meets the most demanding requirements.

*Our support equipment is constructed entirely of 304 series stainless steel with fully welded seams and joints. Heavy duty casters, springs, and channel bumpers insure ease of use and durability. Our unique designs provide ergonomic comfort, safe handling, and space saving storage. We look forward to providing you with superior quality, **BUILT TO LAST** Mobile Foodservice Solutions.*



TD Trucks

Tray Delivery Made Easy

Superior design and precision manufacturing insure that Caddy tray delivery trucks out-perform and outlast competitive models. Designed with a super impact polymer shell, these versatile carts resist stains, cracking and denting while eliminating the clattering noise of metal carts. Easy-clean surfaces throughout reduce messes and improve hygiene. Tray slides with large radius rounded corners enable easy tray insertion and removal. Two inches of space, front and back, and 5-1/4 inches between trays provides ample clearance for domes or food products.

Standard Features

- Double-walled construction separates chambers and keeps food at desired temperatures
- 300 series stainless steel in critical areas — top, bottom, and back.
- Doors swing 270 degrees against side of truck. All doors removable with easy full length stainless steel rod. No tools required.
- Airline type latches — 300-series stainless with positive cam lock and thumb bolt adjustments, prevent accidental door openings and eliminate noise.
- Heavy duty perimeter bumpers available with tight grip channels to prevent tearing and buckling
- Menu Holders — Springless, roller-type, easily changed for meal times
- Tubular push pull handle, available on one or (optional) both sides is manufactured of heavy duty 300-series stainless steel. Easy-to-grip design stays clean and will not jiggle.
- Five accent classic colors — Cream, Blue, Grey, Cranberry and Teal
- Custom colors and decals available
- Available in multiple tray sizes — 14" x 18", 15" x 20", 16" x 22"
- Perfect for Pod and Tray Make-up



Models

Single Door Unit

- 1 compartment
- TD-607-D – 7 trays
- TD-608-D – 8 Trays
- TD-610-D – 10 trays



Double Door Unit

- 2 separate compartments
- TD-614-D – 14 trays
- TD-616-D – 16 Trays
- TD-620-D – 20 trays



Triple Door Unit

- 3 separate compartments
- TD-621-D – 21 trays
- TD-624-D – 24 Trays
- TD-630-D – 30 Trays



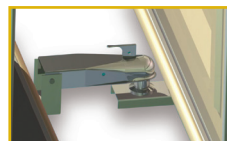
Latch



Advantage Casters



Stainless Screened Drains



Coupling Device



Open Door Retainer



Top Mount Rail

Optional Features:

- ACC-17 Extra push/pull handle
- ACC-19 Door stay open device
- ACC-21 Top perimeter rail
- ACC-45 Vertical Bumpers
- ACC-61 6" Caster brakes
- ACC-62 8" Caster brakes
- ACC-65 8" Casters in lieu of 6"
- ACC-76 8" Carpet casters
- ACC-77 6" S/S non-corrosive casters
- ACC-78 8" S/S non-corrosive casters
- ACC-80 Coupling device
- ACC-84 Compartment drains
- ACC-87 6" Advantage casters
- ACC-88 8" Advantage casters

Caddy T Units

Transfer, Storage, and Busing

For more than half a century Caddy has been producing the highest quality transfer storage and busing units on the market. Designed for both front- and back-of-the-house applications, these units can be used by staff as well as patrons. All Units are constructed of 304 stainless steel and are fully welded. Strong tubular legs are finished off with heavy duty swivel casters.

Tray and silver caddies provide an organized way of serving and storing both trays and cutlery. Made for cutlery cylinders and bulk style service. They are perfect for cafeteria lines (self service) and are available in both mobile units and countertop style. Add the optional napkin dispenser for space savings.

Dish and rack caddies are designed to fit under counters for tight spaces or slim design for clean isles. They make it easy and safe to move and dispense dishes, cups, saucers, glasses, and trays. Rack caddies make it ideal for tray make up and drying of clean domes and under plates. Optional partitions, enclosed fiber glass hinged covers and heated cabinets are available.

Transfer, Storage, and busing Caddy's provide the perfect solution for handling and storing of trays, tableware, Dish racks, and refuse. They save time, keep organization, and provide a safer environment for employees with less lifting.

Utility Caddy's are designed with safety and efficiency in mind. These units are extremely durable for working equipment. Their working height, strong shelves, and robust casters have all been considered in the design for the kitchen staff.



T-402 Tray and Silver Cart with Circular Bumpers and Napkin Dispenser



T-414 Slim Line Tray and Silver Cart with Circular Bumpers, Napkin Dispenser



T-570 Tray Starter with Optional Pans



T-170 Dish Cart with Partitions and Circular Bumpers



T-209 Bussing Cart with Tote Boxes, Cutlery Pan, Stainless Steel Tray, and Refuse Container



T-202 Utility Cart with Tote Boxes and Circular Bumpers

Optional Features:

- Circular leg bumpers
- Caster brakes
- Vinyl draping
- Perforated plastic cutlery holders
- Locking hinged shelf covers
- Removable napkin dispensers



T-305 Bulk Silver Cart



T-407 Silver Caddy with Cups



RH-T-565 Tray Starter
with Optional Pans



T-145 Dish Cart with Partitions



T-540 Dome or Underliner Rack



T-203 Utility Cart with
Tote Boxes and Circular Bumpers



T-249 Kitchen Cart with
Corner Bumpers



T-243 Slicer Cart with
Corner Bumpers



T-242 Mixer Cart with
Corner Bumpers

- Dish partitions
- Plastic cup tray

- Extra plastic cradles
- Vertical perimeter bumpers and corner bumpers (T22)

CM Units

Caddy Magic

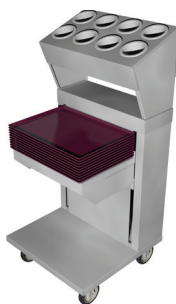
Caddy Magic self-leveling drop in Dispensers are made for the most demanding kitchens and serveries. Built from 18 gauge 300 series stainless steel these units are extremely durable, smooth gliding and adjustable without tools. They have multiple extra heavy duty springs with selective engaging for perfectly balancing and raising of service wares. Available in a multitude of styles and sizes both heated and unheated for plates, bowls, cups, saucers, glasses, trays, dish racks and pellets.



CM-S-303-HH
Pellet Dispenser



CM-S-302-H
Dish Dispenser



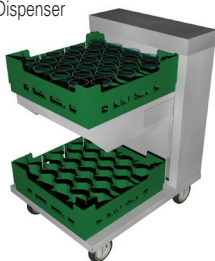
CM-1418-CS Tray &
Silverware Dispenser



CM-S-104-H
Dish Dispenser



CM-S-302-HH
Pellet Dispenser



CM-2020-C Rack Dispenser



CM-1418-C
Tray Dispenser

Optional Features:

- Extra cup & glass trays
- 5 inch swivel casters
- Caster brakes
- Bumpers
- China plate lifter
- Vacuum lifter
- Cutlery cylinders

RIF Cold Food Units

Mobile Cafeterias – Cold

Caddy Cold food units are uniquely designed to assure constant food temperatures.

The pan is fully insulated for maximum efficiency and energy savings. The pan is constructed of stainless steel and is provided with a 3/4" stainless steel drain. The cold pan accommodates standard 12" x 20" pans or fractional pans with adapter bars, perfect for any cold food serving application. Both available in standard width and slim line.

Each unit features:

- Full Height Vertical Bumpers
- Fully insulated wells with copper coils
- Stainless seamless Deep Drawn wells with Cove Corners
- Fully Welded Drains with brass wheel valve
- Power Dial with power indicator light
- Heavy Duty, double bearing swivel casters & polyurethane tires
- 6 foot cord and plug

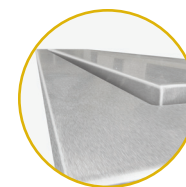
All units come with 1 year warranty and 5 year compressor Warranty



RIF-604 Cold Food Unit with
Overshelf and Tray Slides



RIF-603 Cold Food unit with
Overshelf, Sneeze Protector, Undershelf,
Work Shelf and Push Handle



Stainless Steel
Frost Top

Optional Features:

- Folding tray slides
- Folding removable stainless work shelf
- Stainless under shelf
- Deluxe over-shelf
- Sneeze protector
- Extra outlet
- Tubular push handle

TF Hot Food Units

Mobile Cafeterias – Hot

Caddy offers a Superior Hot Food Unit for every application of serving and storing food. Used in both front and back of the house these units can be made both mobile and stationary. Units are available in open or heated bases with doors and shelves. We offer all units in standard sizes 26 inches wide as well as our Slim Line that comes in at 18 inches wide. You can combine units for multiple configurations. All TF Hot Food Units come standard with full height vertical bumpers and fully insulated 304 stainless deep drawn wells with cove corners, encased in separate metal housing. They also include copper manifold with gate valve, tilted, easy-to-observe infinite control dials with Hi/ Lo marks and power indication light as well as 1200 watt elements to provide fast heat with boiling capability. High-heat wiring with thermostatic limit switches, heavy duty, double bearing swivel casters with polyurethane tires and dry/moist application serviceability round out the standard features.

Heated Base Models

These top of the line units include heated insulated compartments with temperature control and pilot indicator light. Each compartment holds four full size 2.5 inch steam table pans and pan slides can be removed with no tools for cleaning and storage of 4 and 6 inch pans.



TF-615-U Hot Food Unit
U Shaped



TF-613 Hot Food Unit
Slim Line



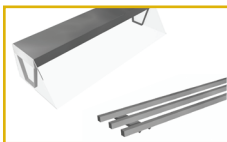
TF-603-L Hot Food Unit
L Shaped



TF-624 Hot Food Unit with
Heated Base Cabinet



TF-605 Hot Food Unit with
Manifoldded Drains



Sneeze Guard & Tray Slide



Push Handle



Fully Welded Drains



Under & Over Shelves



Electrical Outlet & UDS



Hinged Work Shelf

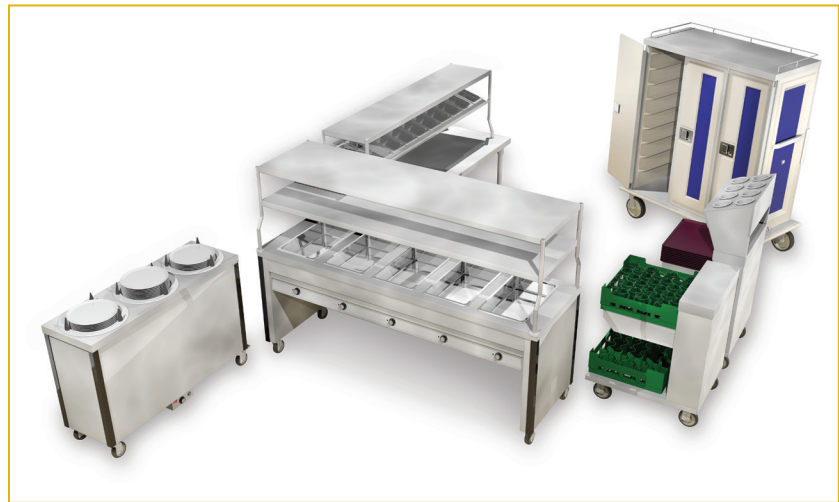
Optional Features:

- Folding 16 gauge 1 inch square tray slides
- Folding removable 16 gauge stainless work shelf
- Folding NSF cutting board
- Infrared warmer
- Stainless 18 gauge under-shelf
- Stainless 16 gauge deluxe over-shelf
- Sneeze protector
- Extra Outlet
- Tubular push-pull handle
- Custom UDS and other options available

POD Systems for Every Application

Expertly designed for ergonomic efficiency

Our custom designed PODs provide maximum efficiency and flexibility for tray make-up environments. Built to your specific requirements – including number of people being served, menu choices, employees, space limitations, and cost restraints – these unique equipment groups enable you to provide greater patient satisfaction while increasing profitability.



To learn how your organization can benefit from the durability and efficiency of Caddy mobile food service solutions, call (856) 467-4222 or click on www.caddycorp.com today. And don't forget to ask about Caddy's free trial period on multiple unit orders!

Smart Kitchen Solutions

We don't just manufacture the best Exhaust Systems, Conveyors, UDS, and Carts in the business – we carefully design and hand-craft every product to perfectly fit our clients' unique needs. Every Caddy product is backed with industry benchmark warranties. Whether you're in need of a custom serving POD or a decorative architectural hood and accumulator, our engineers and designers will bring your ideas to life. Choose Caddy for superior quality and service.

Conveyors



Tray Make- Up
Custom Accumulators
Soiled Tray and Plate
Conveyors

Kitchen Ventilation Systems & Utility Distribution Systems



Baffle | Cartridge | UVC
Low Air Volume | Variable
Air-volume Control
Custom Architectural
Design



Island | Wall | Custom
Ceiling | Mobile
Quick-Disconnect Fittings
Safe Cost-effective
Flexibility

Cart and Support Equipment



Tray Delivery Carts
POD Systems
Custom Fabrication
Hot and Cold Wells