

# POD Systems for Every Application

### Expertly designed for ergonomic efficiency

Our custom designed PODs provide maximum efficiency and flexibility for tray make-up environements. Built to each client's specific requirements, these unique equipment groups enable institutions to provide greater patient satisfaction while increasing profitability. Caddy's team of engineers provides in-depth analysis of your current system, including number of people being served, menu choices, employees, space limitations, and cost restraints. Based on your specific requirements, we design and manufacture the optimum components to make your POD versatile, productive and cost-effective.

#### **Patient Satisfaction**

- À la cart style service- spoken menu very personal
- Flexible service times improves food quality and taste
- Better response to specific patients' issues and tracking through accountability

#### **Administrative Benefits**

- Reduced labor costs through more efficient production
- Low conversion cost to POD system provides rapid ROI
- PODs incorporate existing equipment when possible
- Add UDS( power) to assembly tables hot/cold food units for total flexibility and satellite kitchens
- Improved food safety







To learn how your organization can benefit from the flexibility and efficiency of a unique Caddy POD system call (856) 467-4222 or click on www.caddycorp.com today.

## 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.





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