

MOBILESERV® MODELS

MANY CUSTOMIZATION OPTIONS AVAILABLE

FOOD CARTS

OVERALL SIZE, MOBILITY

Models designed with long term care facilities in mind
Overall weight of cart manageable for food delivery servers

CAPACITY

4-Bay, 3-Bay & 2-Bay sizes

Choice of:

2½" pans (3-Bay serves approximately 30 residents)

4" pans (3-Bay serves approximately 50 residents)

2-Bay cart has approximately half the capacity

HOT AND COLD OPTIONS

All food carts have hot bays

Optional Cold Bay accessory switches hot bay to cold bay

OPTIONAL ACCESSORIES

Flip-up Outer Shelf

Tray Slide

Safety Shield

TOPS

Rolltop lids on all models

Sneeze guards available

CART PANELS OPTIONS

Attractive choices (below)

Coordinate the carts with your decor



3-BAY with SNEEZE GUARD

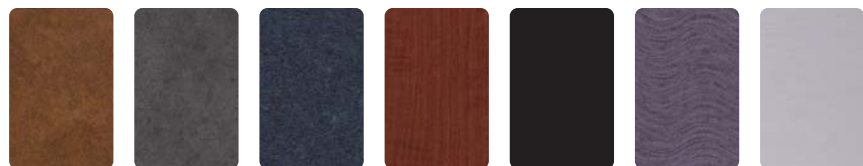


2-BAY ("Junior")



SMALL

PANELS OPTIONS FOR FOOD CARTS AND BEVERAGE CARTS



-L1 LAMINATE -L3 LAMINATE -L4 LAMINATE -L5 LAMINATE -L6 LAMINATE -L7 LAMINATE -LST STAINLESS

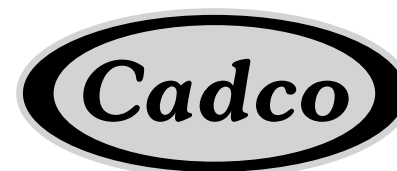


COLD, INSTITUTIONAL FOOD SERVICE IS A THING OF THE PAST!

Long Term Care now has fresh dining choices



INNOVATIVE MOBILE DINING EQUIPMENT



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MOBILE DIRECT DINING CARTS: CHANGING THE WAY FOOD IS SERVED!

IMPROVING THE DELIVERY OF MEALS IN LONG TERM CARE FACILITIES

IMPRESSIVE BENEFITS FOR MANAGERS

- Make overall improvements in freshness, presentation and appeal.
- Encourage residents to eat well.
- Raise resident satisfaction scores.
- Reduce your food service bottom line:
 - Cut capital equipment costs: mobile carts include or replace other pieces of equipment.
 - Save in dishwashing operations.
 - Improve staff efficiency.
 - Decrease food waste.
 - Eliminate paperwork and processing in preordering.

WELCOME ADVANTAGES AND BENEFITS FOR RESIDENTS

- Enhance the entire meal experience with personal interaction among residents and staff.
- Give residents individual choices, variety and greater independence.
- Improve the dining experience with hot, fresh meals; with timely selections based on the look, aroma and appeal of offerings.
- Adjust portions as requested.
- Provide the opportunity for residents to provide direct feedback on the food and service.

Keep prepared food fresh – hot or cold – with MobileServ® Buffet Carts!

Roll the buffet to your residents, whether they are in dining areas or their rooms. Let them savor the smell of the food and make their own choices.

Place the hot foods on one side and cold on the other side, (using optional Cold Bay accessory) and provide an attractive display of various menu items.

Easily replenish with back-up menu items close at hand in the optional insulated hot/cold box on the cart's lower storage shelf.

Drawer pulls out to help with plating.

Tray shelf holds standard or large trays.

Drawers for plates, silverware, cold items and more.



BEVERAGE CARTS, TOO!



See the demo at www.cadco-ltd.com



Cadco's Mobile Carts come in many different models/versions to meet your needs.

We also have a new Beverage Cart; a smaller table side cart, MobileServ® Junior; and sneeze guards and other accessories available for all food cart models.

These carts are designed with insights and design features requested by long term care professionals. Special features include clear, high rolltop lids that open on both sides; coiled cords; extra large wheels; bumper guards, and many options.

“Going to direct dining, the investment and return has been met with great satisfaction ...a real improvement, all-round.”



**Peter W. Ponticelli, General Manager of Dining Services,
Manchester Manor in Manchester, CT.**

“Meal times are so important to residents. Serving them individually, with fresh foods they can see and select, makes the whole experience. I also get to know them and encourage them to eat well. And, yes, sometimes they sample!” –Food service worker