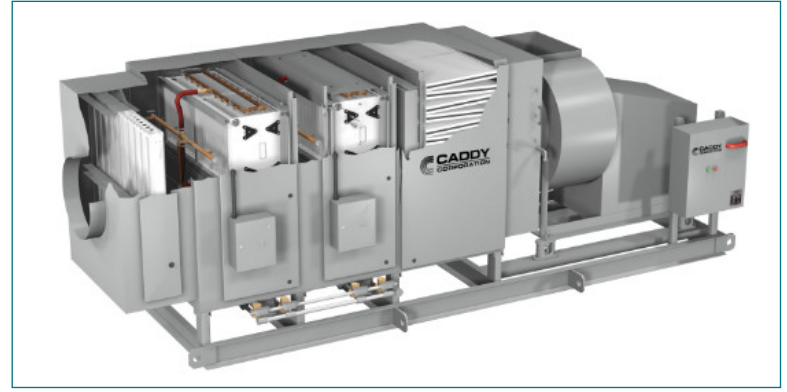
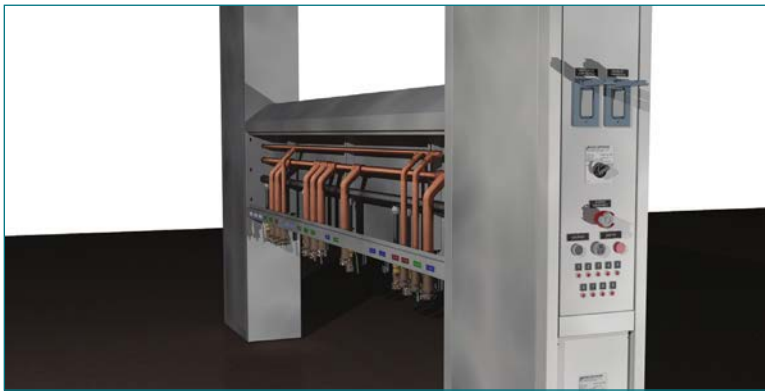


**Kitchen Ventilation Systems** — custom exhaust hoods are precisely engineered to work as great as they look. From baffle and cartridge to the most complex architectural design, we have a solution for you.



**Ecology Systems** — Both filter boxes and precipitators, we have a clean air solution for every size hood.



**Utility Distribution Systems** — Caddy offers Island, wall, or custom configurations. Every UDS has individually sealed, insulated and labeled quick disconnects for the safest and most cost effective flexibility



**Tray Make-Up and Support Equipment** — This is where we got our start! Our time tested tray and plate make-up systems have been a staple in both healthcare and banqueting kitchens alike. We offer a plethora of simple, clean, and efficient conveyor options along with all the necessary support equipment needed. From custom steamtables to quiet, durable rolling tray delivery carts our equipment will please you for years.



**Soiled Tray Conveyors and Accumulators** — With over 70 years of experience we have a solution for every dish room and drop off area. Slats, Belts, Bands, Rollers we will design your custom conveyor to provide the most efficient working environment.



**Cutting Edge Technology** — Caddy constantly strives to introduce beneficial innovation and new technologies. From our best-in-class UVC hood design, to our unique offering of Melink's patented Intelli-Hood DCV system, we leverage state-of-the-art technologies to improve efficiency and increase savings.