

Do the numerous options of meal delivery carts overwhelm you? If your hospital or long-term care facility is in need of a new cart, we are here to help simplify the selection process and ensure that you have the proper cart for your operation. When purchasing your next cart, ask yourself the following questions:

What style is your food service operation? Is your hospital participating in a room service approach?

The type of operation your hospital participates in plays a huge role in selecting the right meal delivery cart. If you use a room service approach and make made-to-order meals for patients, a lower-capacity cart, such as the [Choice Room Service Cart](#) or [Premier Room Service Cart](#), is ideal. These compact models are designed for fewer trays and more frequent delivery trips. In addition, the one-tray per slide style may be preferred as it avoids the need of reaching the back tray on the bottom shelf. With tray capacities of 12 and under, these carts will allow your hospital to efficiently deliver customized meals.



If your hospital has a conventional tray line meal service, the cart you choose will heavily rely on your hospital's bed count. In general, with a larger bed count, higher capacity carts are needed. It is also important to note the amount of storage space your hospital will have when the cart is not in use. Footprint is important and you want carts that are streamlined and fit your needs. While selecting a meal delivery cart, take note of possible building and expansion plans to ensure that the cart and style of room service will meet your hospital's long-term needs.

What areas should you measure and what logistics do you need to think about when you are choosing carts?

Walk the path of the meal delivery cart to fully understand the cart's journey to the patient. Measure all doorways that carts will pass through to determine the maximum depth your cart can be. It is essential that the cart will pass through halls, doorways, and into cleaning areas. Also, be sure to measure passages into washing areas, kitchens, patient rooms, and/or elevators.

Which cart is ideal for you – wider or taller?

In general, larger capacity carts are configured in two ways. One-tray per slide carts are typically taller, but have a smaller footprint, making them easy to store. However, taller carts have a lower visibility factor during transport. Two-trays per slide carts are shorter, easily allowing employees to see over the cart when navigating through the hospital halls. Due to size, these carts may not be ideal for facilities with narrower halls, doorways, or elevators. Furthermore, these carts take up additional storage space, increasing footprint.

Should you purchase a pass-through or single-door meal delivery cart?

Pass-through carts feature doors on two sides to enable easier and faster loading, unloading, and cleaning. This style of cart can account for a more ergonomic and productive meal delivery service. They are priced slightly higher than single-door models, but may be worth the investment to better fit your food service operation.

What type of casters should my cart have?

The maneuverability of your cart is dependent on the casters. Casters that are 6" or 8" tall allow the cart to easily maneuver over thresholds and elevator openings. The larger the caster, the more ideal it is for transportation on tiled or rougher floors. Casters featuring cushion-tread wheels will help absorb vibration and noise. If you will be traveling over carpeted areas, a rounded-tread wheel is recommended. A 2" wide rounded caster with soft treads rolls easily over carpet and quietly over tile. In carpeted areas, thinner-width casters are also more ideal. An all-swivel caster configuration allows for easier maneuverability in constricted areas, while a two-fixed and two-swivel configuration provides directional control stability. Having a cart equipped with the appropriate casters, allows your staff to easily navigate quietly through the halls, enhancing the healing environment and aiding in a better patient experience.



Is your goal to create an aesthetically pleasing experience for patients and guests?

Attractive exterior panels are available for most carts to upgrade the overall appearance. These panels can complement and enhance current facility décor. Branding signs or logos can also be added to promote a specialized meal program.

What is your hospital's greatest challenge when selecting a meal delivery room service cart?