

With over 70 years of industry leading ventilation, conveyor, and support equipment Caddy corporation has stayed true to their roots by designing and manufacturing best of class food service equipment. From their NJ based manufacturing plant they work with forward – looking clients to uniquely design and engineer every product for the world’s smartest kitchens. Whether it’s a UV architectural hood or custom conveyor system, Caddy’s detail-oriented design services will come up with a highly functional concept, guaranteed to impress. Caddy does not only build their equipment to last for years in the most demanding kitchens they also have stayed on top of the latest technologies to offer you efficiency and savings. Choose Caddy for superior quality, innovation and service.

Quality, Innovation, Service

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, innovation and service.

Conveyors



Tray Make- Up
Banqueting Systems
Custom Accumulators
Soiled Dish Room
Conveyors and Design

Cart and Support Equipment



Tray Delivery Carts
POD Systems
Custom Fabrication
Hot and Cold Wells

Kitchen Ventilation Systems



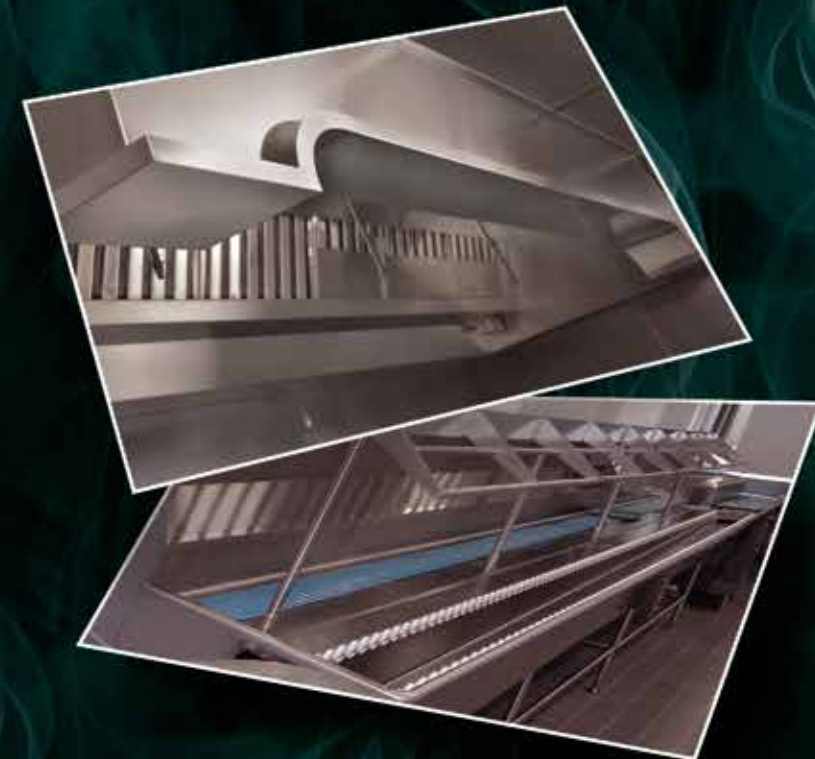
Baffle | Cartridge | UVC
Low Air Volume | DCV
Architectural Design
Ecology Units

Utility Distribution Systems



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

Smart Kitchen Solutions



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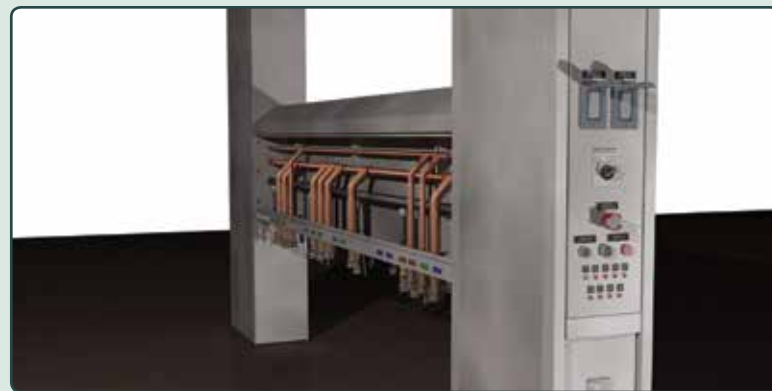
Kitchen Ventilation Systems — custom exhaust hoods are precisely engineered to work as great as they look. From baffle and cartridge to the most complex architectural design, we have a solution for you.



Ecology Systems — Both electrostatic precipitators and multi stage filter box style units are designed to meet your hood's cfm requirements. Our ESP and CAS units are available with side access to be used with central air handling systems or as a standalone fan powered unit. Perfect for multi-story or mixed use facilities.



Tray Make-Up and Support Equipment — Caddy's time tested plate and tray make-up systems have been a staple in healthcare and banqueting kitchens for over half a century. We offer a plethora of conveyor options along with all the necessary support equipment to make a perfect long lasting serving system.



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



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.