

Should we use food trolleys to serve in restaurants and hotels?

Food carts are a very familiar item in hotel restaurants, however, why do we need to use them? Let's find the answer through this article.

Food carts are a very familiar item in hotel restaurants, however, why do we need to use them? And should you really use a restaurant food cart? Let's find the answer through this article.

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What is a hotel food cart?



Unlike shopping carts, hotel food carts are designed with many floors, usually 2 floors, 3 floors or more depending on the needs of each person. This device is used to move dishes from the processing area to the customer service table. A trolley with compact design but extremely smart and can handle 3 to 4 people at the

same time.

Food trolleys are products that are widely used in the waitress stages at big restaurants and hotels. With a special stroller design specifically for the transportation of food, drinks, hotel food trolleys, restaurants will bring a lot of benefits in terms of manpower and service performance.

Benefits of using restaurant food trolleys

Compared to using many waiters, waiters can bring quite a lot of benefits thanks to the outstanding advantages during use.

Keep safe during transporting food



In the process of transporting food to the table or to the room for diners, the waiter certainly does not avoid many obstacles such as passers-by, bends, corners . so carrying too many dishes could endanger the servants and the people themselves. Not to mention, the food can also be skewed, unsightly and even altered texture making it substandard, changing the taste.

Restaurant food trolleys will help you solve all these problems. With a design of 2 or 3 floors, the trolley serving the hotel restaurant will help you transfer food to customers more easily and safely. You can also use this vehicle when setting up tables, which saves a lot of time and effort. Thanks to the four wheels below, they help keep the balance when transporting so should reduce the risk of dropping, breaking due to hot food or colliding with others.

Create professionalism in the eyes of customers



With a shiny appearance, with certainty, the service by food cart will bring a more professional and luxurious feeling for the party in particular and for the overall service of the hotel and restaurant in general. Diners when seeing the hot, beautiful dishes are carefully placed on clean, safe trolleys will definitely feel reassuring and more delicious when dining.

With characteristics that are difficult to stick to dirt and are easy to clean, this product also helps to ensure food hygiene and safety for dishes during serving. One more thing is that using a cart to transfer food will solve the problem of inexperienced employees accidentally contacting food with food, causing loss of sympathy for customers.

Increase service productivity



Serving on food carts shows a noticeable increase in productivity. If serving the usual way, a waitress can only serve up to 1 table at a time, but with the help of a food cart, one can serve up to 2-3 tables at a time. Food trolleys of different sizes and number of floors with large food trays, with surrounding compartments, ensuring food is transported quickly, carefully, avoiding shaking, falling on the road. Move, even with the most bulky

dishes. As a result, service productivity is significantly increased.

Saving labor



For hotel and restaurant restaurants, labor costs are always costly. However, you can cut a considerable amount of monthly operating expenses by using a restaurant food trolley. For example, before, you needed at least 1-2 people to serve a table with about 6 people, then with this type of trolley, you only need a waitress to be able to serve about 3 tables in at the same time. Moreover, the cost of purchasing and maintaining a stroller per month will certainly be less than the cost of hiring and training a skilled waitress.

Attention when using and storing waiters trolley

Like every other item, using and preserving restaurant food trolleys is simple but also necessary to ensure the longevity and the best efficiency. Trolleys are usually made of stainless steel or heavy-duty plastic, if you use them carelessly, without paying attention to maintenance and hygiene, the product will be very degraded quickly, rust will cause unhygienic and may cause Dangerous during use.



So in particular, what should we keep in mind when using and storing restaurant food carts? Here are a few tips to keep in mind.

In use

1. Do not carry too much weight, as the truck is likely to break the shelves of the vehicle, causing a very serious breakdown.
2. Do not overload or overload the vehicle with food. because, even if it is enough weight that the car can withstand, the stacking of your dishes higher up in the process of moving will be able to collapse, break and endanger yourself or the surrounding customers.
3. Whether or not there are objects on the table trolley, moving too fast can bring potential harm. Unfortunately, when we bump into something on the road, the stroller will have a force to bounce back against the propeller, even over us when we fall down.

During storage



In order to effectively preserve the durable and durable kitchen food trolley equipment, users should abide by the following principles:

1. Put the food trolley in a cool, dry place away from sunlight. Can use a towel to cover the stainless steel shopping carts when not in use to avoid animals, insects, dirt .
2. Regularly check the wheels for damage to make timely adjustments. Maintain and lubricate gear regularly to avoid jam and whiz when moving.
3. Avoid leaving the car in places greasy, damp, polluting the car. Do not leave food carts exposed to salt or sea water for a long time. The chlorine molecules in salt will attack and destroy the protective layer of the trolley. You should also not store hotel trolleys in anaerobic or ventilated environments because this will help quickly erode the protective layer on the surface of the trolley.
4. Limiting the impact of large forces will cause distortion and failure.
5. Every time you use the food cart, you should use a special solution or cleaning cream and a soft, dry cloth to wipe the surface of the device. Doing so to eliminate harmful bacteria helps the product surface always shiny and durable.

Some products for reference

To assist you in the process of choosing a restaurant food trolley, we would like to suggest some products for your reference.

Waiters trolley HiClean HC 168



HiClean HC 168 restaurant food trolley has an ergonomic design with 3 compartments and 2 leftovers to make table cleaning more convenient. The product uses super durable PP material, has a large load capacity of 165kg, has a long service life. HiClean HC 168 waiting table trolley designed with 4 rubber wheels, can rotate 360 degrees to help move more flexible. Wheels are equipped with stop levers to help the vehicle stand still while cleaning to ensure safety, avoiding slippery and free sliding.

L-010 hotel food cart



L-010 plastic food trolley is very convenient and easy to use, the product is made of durable plastic material, good impact resistance, so it has a very high durability, giving you comfortable use without worrying about damage broken. The car is designed with 2 round curved frames at both ends for easier handling and motion control. The separate floors are designed flat, with raised edges, helping dishes and utensils do not slip out. If accidentally shaken while moving, the car is still kept safe food, dishes are not broken. The flexible, 360-degree spinning wheel design gives you the most comfortable feeling when moving. L-010 plastic food trolley with load capacity of 150kg.

HiClean HC161A table trolley



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HiClean HC161A food trolley with a lighter design than HC 168, with 3 storeys, 1 small plastic container and 1 large plastic container placed on both sides of the vehicle to store dirty, uneaten food is very convenient for you. easily collect at once a large number of cups and plates. The car can withstand loads of up to 100kg, so you can safely collect 2 - 3 tables at the same time quickly and conveniently. Products are gray, black - colors suitable for luxurious, clean space while reducing stains when cleaning. HiClean food trolleys bring professionalism in service, help reduce manpower and manpower, reduce the situation of utensils due to carelessness, increase work efficiency by a multiple times.

With the benefits that food trolleys bring, this is definitely an indispensable product in operating restaurants and hotels today.

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