

How to Select the Right Stainless Steel Utility Cart to Fit Your Needs

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Choosing the right utility cart for a foodservice operation—whether it’s a K-12 school, college or university, hospital, senior living community, casino, or hotel—may seem like a minor detail. However, the wrong choice can result in inefficiency, frequent repairs, or even unexpected injury claims. With years of experience in the foodservice industry, I’ve helped countless operators select the equipment that makes their kitchens and cafeterias run smoothly.

This guide was developed to help you understand the options available for utility carts, pinpoint their specific needs, and make informed decisions. A utility cart isn’t just a tool—it’s an investment in efficiency, durability, and safety.

Why Utility Carts Are Essential

Utility carts are the backbone of any foodservice operation. They enable transporting ingredients, meals, equipment, and more with ease, protecting staff from unnecessary strain. However, not all utility carts are created equal. Different tasks and environments require different designs, materials, and capacities.

You’ll need to consider key details like weight capacity, ease of maneuverability, type of floor surface, and durability—and we’ll cover these considerations in-depth here.

Choosing the Right Cart by Weight Capacity and Durability

When selecting a cart, one of the most critical factors is its **weight capacity**. The wrong choice can lead to inefficiencies or equipment failures. Thankfully, utility carts are available with a variety of capacities to meet specific needs. [Here’s how to decide which to choose:](#)

1. Standard Duty Utility Carts (up to 300 lbs. spread evenly per shelf)

Lightweight and compact, these carts simplify small-scale tasks like transporting supplies, organizing items, and quick cleanups. Designed for durability and easy maneuverability, they assist in environments where convenience and functionality are essential.

Ideal for:

- Using as equipment stands and bussing stations.
- Transporting lighter loads like bus tubs, utensils, or trays.
- Assisting with dining area bussing, setting up trays, and maintaining a soiled dish station.
- Smooth indoor surfaces like indoor concrete or vinyl flooring.

Features to look for:

- Stainless steel design ensures cleanliness, disinfection of surface, and durability in high-use environments.
- All-welded frame for long-term use.

- Noise-reducing features to keep meal service areas calm and distraction-free.
- Typical Usage: Up to 3 hours per day.

2. Medium Duty Utility Carts (up to 500 lbs. spread evenly per shelf)

Built for heavier tasks, medium duty utility carts offer increased capacity and reliability. Their sturdy design enables dependable performance across a variety of foodservice segments.

Ideal for:

- Bussing dining areas during peak dining periods or cleaning up after corporate gatherings.
- Transporting soiled dishes back to the dish room without frequent trips.
- Operations with medium-sized cafeterias or high-traffic areas.
- Smooth indoor surfaces like vinyl and ceramic tiles or indoor concrete.

Features to look for:

- Durable all-welded leg frame to handle the demands of a dynamic environment.
- Reinforced hemmed front that adds strength where the cart is most vulnerable to stress.
- Typical Usage: Up to 4-9 hours per day.

3. Heavy Duty Utility Carts (up to 700 lbs. spread evenly per shelf)

This category excels at supporting large-scale operations and handling outdoor transport needs. Made to perform throughout the day, these workhorses deliver heavy duty support in demanding environments.

Ideal for:

- Tasks requiring several hours of cart use in receiving docks, storage rooms, and moving dishes and flatware.
- Moving heavier equipment or bulk supplies such as cases of milk, canned goods, or cleaning products across different floor surfaces, including vinyl or ceramic tiles, indoor concrete, and buildings with carpet.

Features to look for:

- Durable frame and construction for long-lasting performance.
- Fixed larger front wheels to help guide the cart in a straight line on uneven surfaces.
- Typical Usage: Up to 9-12 hours per day.

4. Tough Transport® Utility Carts (up to 1,000 lbs. spread evenly per shelf)

These high-capacity carts excel in managing heavy-duty tasks and outdoor operations. Their durable construction tackles challenging workloads across diverse settings.

Ideal for:

- Receiving deliveries in areas like indoor/outdoor docks and transporting them into storage rooms.
- Navigating uneven or rough floors, including sidewalks or asphalt near loading zones.
- Facilities operating 24/7, such as prisons, hospitals, hotels, and casinos.

Features to look for:

- Increased capacity for handling cases of food, cleaning chemicals, or catering setups for large specialized events.
- All joints are full bead welded to better withstand heavy loads and frequent use.
- Fixed larger front wheels to help guide the cart in a straight line on uneven surfaces.
- Typical Usage: 10-18 hours per day.

5. Extreme Duty® Utility Carts (up to 1,500 lbs. spread evenly per shelf)

Typically reserved for extreme hauling needs, these carts are designed to handle specialized scenarios in casinos, hotels, the hospitality sector, and large K-12 buildings.

Ideal for:

- Moving heavy kitchen equipment for daily operations, occasional use, or maintenance tasks.
- Handling massive deliveries that need to be transported across uneven terrain, outdoor concrete, thresholds, or carpets.
- Round-the-clock use, especially for large casinos and correctional facilities.

Features to look for:

- Engineered for durability in challenging environments.
- Tubing reinforcement under shelves to withstand heavy object drops, even on shelf edge.
- Typical Usage: Up to 24 hours per day.

Design Features to Prioritize

When choosing your cart, ensure it includes the design features that align with your operations. Here are some key features to prioritize based on task and usage:

- **Wheel Design and Size**

Larger wheels help guide carts on uneven surfaces while minimizing vibration.

- **Ergonomics**

If employees use carts for extended hours, ergonomic designs with properly positioned handles and safety height shelves can reduce strain, prevent injuries, and boost productivity.

- **Noise Reduction**

Sound-deadening materials improve the working environment, especially in K-12 schools.

- **Easy to Clean Materials**

For industries like K-12 and healthcare foodservice, stainless steel makes sanitation simple.

- **Durability Index**

If you're unsure, aim for a tougher durability index than you think you'll need. Better safe than needing to replace!

Other Cart Types to Consider

Beyond material and weight capacity, some cart designs cater to specialized needs. These may be critical in niche applications:

- **Plastic Utility Carts:** Lightweight, impact-resistant, and often hardware-free assembly.
- **Ergonomic Carts:** Designed for safety and comfort over long shifts. Helps to prevent back strain and injury.
- **Tubular Carts:** Perfect for navigating narrow spaces.
- **Guard Rail or Deep Well Carts:** Prevent items from falling during transport. Ideal for coffee and beverage service.
- **Motorized Utility Carts:** Electric powered, effortless to use and great for transporting heavy loads across long distances. Increases labor efficiency and reduces strain on operator.
- **Push-Pull Utility Carts:** Converts from pushing to pulling with the ability to tow multiple trailing utility carts with clear visibility of the path ahead.
- **Trailing Utility Carts:** Transports up to 3x more in 3x fewer trips when towing multiple carts from the leading Push-Pull Utility Cart.

Benefits of Stainless Steel vs. Plastic Carts

When deciding on the right cart for your foodservice operation, it's essential to weigh the benefits of stainless steel and plastic. Both materials bring unique advantages to the table, depending on your specific needs and priorities. Here's a side-by-side comparison to help guide your decision.

Why Choose Stainless Steel?

Stainless steel is the gold standard in foodservice equipment and for good reason. Its durability, cleanliness, and resistance to corrosion make it a reliable and lasting investment for any professional kitchen.

- **Proven Performance in Foodservice:** Stainless steel resists cracks, stains, chips, and peeling, making it a top choice for surfaces like countertops, sinks, shelving, and utility carts. Its easy-to-clean finish is perfect for maintaining hygiene standards.
- **Unmatched Strength and Durability:** Known for its incredible strength, stainless steel ensures long-lasting performance in demanding environments. Its ability to withstand high-impact use makes it the preferred material for various foodservice applications.

Why Choose Plastic?

Plastic carts offer distinct advantages, particularly when it comes to flexibility and affordability.

- **Rugged, Contemporary, and Economical Designs:** Polyethylene carts are impact-resistant, stain-resistant, and odor-resistant, helping them maintain a clean and attractive appearance over time.
- **Easy to Assemble:** These carts are typically simple to put together without the need for hardware, saving time and effort.
- **User-Friendly Design:** Many plastic carts feature integrated push handles for comfortable maneuverability and smooth transitions from back-of-house to front-of-house operations.
- **Sleek and Subtle Design:** The plastic construction gives these carts a softer, more polished look compared to stainless steel.

Which One is Right for You?

- **Go with Stainless Steel** if you're looking for unmatched strength, long-term durability, and a surface that's easy to clean and maintain. These carts are a great investment for operations that prioritize heavy-duty performance and long-term ROI.
- **Opt for Plastic** if you want a more budget-friendly solution with lightweight maneuverability and versatility. Plastic carts work best in operations where portability and ease of use are key considerations.

Making the Final Decision

When selecting the perfect utility cart for your operation, evaluate the following questions:

- What **weight capacity** is required for your tasks?
- How many **shelves** will you need, and what size?
- What types of **floor surfaces** will the cart travel over?
- How many hours will the cart be in **use daily**?

By focusing on these considerations, you'll be well-equipped to choose a cart that enhances your operations, withstands your daily demands, and supports your staff.

Remember, the right utility cart is not an expense—it's an investment in the efficiency, safety, and success of your foodservice operations.

Chart Selector Matrix for Choosing the Right Utility Cart

Use on the NEXT PAGE to get started!

Choosing the right utility cart for your needs can sometimes feel overwhelming. Use the decision matrix on the next page to evaluate your facility's specific needs and select the utility cart that delivers the best efficiency, safety, and performance. **PLEASE NOTE: The column with the most checked boxes determines the type of utility cart you will need!**

By aligning cart features with your operation's specific requirements, you'll ensure smoother and more efficient service. Still unsure which utility cart is right for you? Reach out for recommendations tailored to your setup!

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About The Author:

Marianne Schussler-Yenor is a foodservice equipment expert with over 35 years of experience in primary cooking, holding, prep, storage, display, and transport equipment. Throughout her career, she has collaborated with foodservice representatives, dealers, and operators worldwide to facilitate growth, drive innovation, and enhance operational efficiency. She serves on the Industry Advisory Council for the Association of Nutrition & Foodservice Professionals and the Wisconsin Association of Healthcare Foodservice.

In 2019, she received the MAFSI Pros to Know award for her outstanding contributions to the foodservice equipment industry. In 2018, she became one of the charter members of WESSMA (Women in Equipment & Supply Sales Mentoring Alliance). Today, she is the National Sales Manager for the Sandstone Group, which encompasses the Lakeside®, Geneva, Alluserv®, PrisonBilt®, Made to Drain, and Multiteria™ brands across the U.S. and Canada.

UTILITY CART SELECTOR

Check all boxes that apply, then add up your selections to find the best option.

Feature	OPTION 1	OPTION 2	OPTION 3	OPTION 4	OPTION 5
	300 LBS STANDARD DUTY	500 LBS MEDIUM DUTY	700 LBS HEAVY DUTY	1000 LBS TOUGH TRANSPORT	1500 LBS EXTREME DUTY
Weight Capacity	<input type="checkbox"/> Standard Duty (up to 300 lbs.)	<input type="checkbox"/> Medium Duty (up to 500 lbs.)	<input type="checkbox"/> Heavy Duty (up to 700 lbs.)	<input type="checkbox"/> Tough Transport® (up to 1,000 lbs.)	<input type="checkbox"/> Extreme Duty® (up to 1,500 lbs.)
Weight Visualization	<input type="checkbox"/> 75 plates	<input type="checkbox"/> 150 plates	<input type="checkbox"/> 250 plates	<input type="checkbox"/> 100 12oz. cans	<input type="checkbox"/> 30 cases of wine
Ideal Use	<input type="checkbox"/> Dining area bussing, set-up tray station, soiled dish station	<input type="checkbox"/> Dining room bussing, set-up tray station, soiled dish station	<input type="checkbox"/> Receiving good, moving loads for warewashing	<input type="checkbox"/> Receiving dock and storage room, loading and moving dishes and flatware	<input type="checkbox"/> Casinos and correctional facilities, receiving dock and warehousing
Floor Surface	<input type="checkbox"/> Indoor concrete, vinyl tile	<input type="checkbox"/> Ceramic tile, indoor concrete, vinyl tile	<input type="checkbox"/> Carpet, ceramic tile, indoor concrete, vinyl tile	<input type="checkbox"/> Outdoor uneven terrain, carpet, ceramic tile, indoor concrete, vinyl tile	<input type="checkbox"/> Outdoor uneven terrain, carpet, ceramic tile, indoor concrete, vinyl tile
Caster Size	<input type="checkbox"/> 3-1/2" to 4"	<input type="checkbox"/> 4" to 5"	<input type="checkbox"/> 5" to 8"	<input type="checkbox"/> 5" to 8"	<input type="checkbox"/> 6" to 8"
Typical Usage per Day	<input type="checkbox"/> Up to 3 hours	<input type="checkbox"/> Up to 4-9 hours	<input type="checkbox"/> Up to 9-12 hours	<input type="checkbox"/> Up to 10-18 hours	<input type="checkbox"/> Up to 24 hours
Totals					