

## KITCHEN EQUIPMENT SCHEDULE

<u>Item NO.</u>	<u>Quantity</u>	<u>Description of Equipment</u>	<u>Notes</u>			
1	3	Hand Washing Sink				
2	1	Desk with Chemical Cabinet				
3	2	Holding Cart				
4	2	Warmer				
5	1	Rationale Oven				
6	1	Double Stacked Oven				
7	2	Double Stacked Steamer				
8	1	Exhaust Hood	9' by 4.5'			
9	1	One Compartment Sink				
9.1	2	Sink Faucets				
10	20	6' long shelving unit	5 shelves high			
11	2	trash cans				
12	2	work table				
13	2	Hobart Mixer				
14	1	Serving Table				
15	2	Push Carts				
16	1	Work table with sink				
17	1	Pot Rack				
18	1	3 door Reach-in fridge				
19	3	Mobile Food bins				
20	2	Mobile Rag Carts				
21	1	Blast Chiller				
22	1	Single stacked oven				
23	1	Steam Jacketed Kettle				
24	1	Exhaust Hood	11.5' by 4'			
25	1	Clean Dish Table				
26	1	Dishwasher				
27	1	Corner Soiled Dish Table				
28	1	Disposal				
29	1	Pre-rinse faucet				
30	1	Pre-rinse sink				
31	1	Soiled Dish Table				
32	8	Hot Food Wells				
33	2	4' long shelves	5 shelves high			
34	1	Counter	2' by 4'			
35	1	Floor Scale				
36	1	Foodservice Counter Scale				
37	1	Toilet				
38	1	Locker Set	6' by 1' by 6'			
39	1	Mop Sink				
40	1	Dryer				
41	1	Washer				
42	1	Walk-in Freezer				
43	1	Walk-in Cooler				
44	1	Food Processor				
45	1	Slicer				
46	1	Dishroom window				