



What's in the kitchen? Here's a list if the equipment and small appliances available

60" Garland range with 4 burners, 24" griddle and 2 regular ovens

2 Frymaster deep fat fryers, MJ35

Blodgett convection oven, 5 rack oven

24" Garland griddle

36" Garland range with 6 burners, 1 convection oven

Cleveland 12 quart. Soup kettle

Globe 20 quart mixer

Walk in cooler, 7 x 9

2 True triple door coolers

1 True double door cooler

1 True double door freezer

7 quart Kitchenaid pro-line stand mixer

13 cup Kitchenaid food processor, multiple attachment

8 cup Cuisinart food processor

4 cup Cuisinart processor / chopper

8 cup Kitchenaid blender

6 cup Breville mini hemisphere blender

4 stainless steel prep tables, 8' x 2'6"

5 bun racks with covers



Smallwares

Mixing bowls, variety of sizes

Fry pans, assorted sizes

Large pots, stock pots

Hotel pans

Roasting pans

Chafing dishes

Utensiles

The demonstration kitchen includes

Electrolux double wall oven, features include convection and probe cooking.

Electrolux induction cooktop, 5 burners

Induction cookware

Storage

Lockable storage is available for regular clients. Tired of moving your basics back and forth, we have designed storage lockers for your dry good and small equipment. The walk in cooler is available for storage of you perishables. Cooler space will be defined by the size of the 20'x30' plastic storage tote.

Dishwashing

Hobart commercial dishwasher

Triple sink