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
- Cleaveland 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