

CULINARY (ADV.) SKILLS LAB KITCHENS SMALL WARES

QUANTITY	ITEMS	SIZE
4	Bain Maries-stainless	2 qt.
4	Bain Maries-stainless	4.25 qt.
4	Bain Maries-stainless	8.25 qt.
4	Bain Maries-stainless	12 qt.
4	Bake/roaster pans-stainless	9 3/4" x 13 3/4" x 2 1/4"
4	Bake/roaster pans-stainless	10 7/8" x 16" x 2 1/4"
4	Bake/roaster pans-stainless	11 7/8" x 17 3/4" x 2 1/4"
2	Bake/roaster pans-stainless	18" x 24" x 4 1/2"
4	Mixing bowls-stainless	Large
12	Mixing bowls-stainless	Small
12	Mixing bowls-stainless	Medium
20	Eating bowls-stainless, melamine	
20	Plating bowls-stainless, china	
20	Bowls-stainless, melamine	4 oz.
4	Cambro-camwear w/lids	2 qt.
4	Cambro-camwear w/lids	6 qt.
4	Cambro-camwear w/lids	8 qt.
4	Cambro-camwear w/lids	12 qt.
8	Cutting boards - red	15" x 20"
8	Cutting boards - Yellow	15" x 20"
17	Cutting boards - White	15" x 20"
2	Dishes #20	
2	Dishes #8	
2	Dishes #30	
1	Dishes #40	
20	Flatware - knives	
20	Flatware - Spoons	
20	Flatware - Forks	
2	Ladles	2 oz.
2	Ladles	6 oz.
1	Ladles	8 oz.
16	Sauce pans - stainless	1.5 qt.
8	Sauce pans - stainless	5.5 qt.
8	Sauté pans-coated	7"
8	Sauté pans-non coated, stainless	8"
8	-non coated, stainless	12"
8	-non coated, stainless	14"
1	Scales - utility 30-50#	
4	Scales - portion 5#	
2	Sheet pans - aluminum, perforated	Full
20	Sheet pans - aluminum	Full
8	Sheet pans - aluminum	Half
4	Round skimmers	
2	Round skimmers-coarse mesh	
1	Fryer skimmer	
2	Spatulas-heat resistant	9.5"
2	Spatulas-heat resistant	13.5"
2	Steam table pans	Full - 4"
4	Steam table pans	Full - 2"
4	Steam table pans	Half - 4"
4	Steam table pans	Half - 2"
4	Steam table pans - Perforated	Full
4	Steam table pans - Perforated	Half
8	Stock Pots, stainless	8 qt.
4	Stock Pots, stainless	5 qt.
2	Tongs	9"
2	Tongs	12"
2	Turners	8" x 3"

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4	Volume measure-plastic	Quart
4	Volume measure-plastic	Gallon
1	Piano whisks	36"
2	French whisks	12"
1	French whisks	16"
2	Dough scraper	
2	21 Gallon ingredient bins/scoops	
2	Brooms-Angular	
1	Can opener-restaurant style	
1	Cart, flatbed, Rubbermaid	
2	Chafer - rectangular	
4	China caps	5 1/2 qt.
4	Chinois	
5	Clean-pails	
	Cooler thermometers	
4	Cooling racks	
2	Deck brush	
1	Dust pan, lobby	
2	Grater - 4 sided	
1	Grill brush	
1	Immersion blender	29"
1	Mandolin	
1	Microwave, 1,000-watt	
2	Mini-muffin	6" x 8"
1	Mop wringer	
2	Mops	
	Oven thermometers	
1	Paddle	40"
1	Pasta roller-w/linguine cutter	
4	Pastry bushes	2"
2	Pitchers, plastic	
20	Plates, eating, melamine	
20	Plates, plating, china	
4	Portion scale - 5#	
1	Pot brushes-cleaning, long	
1	Pot brushes-cleaning, short	
5	Quart buckets	
4	Robot coupe food processor, cutter/mixer/dicer	
2	Rolling pins	15"
1	Scoop-ice	
3	Silverware baskets	
1	Slicer	
24	Squeeze bottles	
4	Stand mixer	5 qt.
2	Strainer	5 qt.
2	Strainer	11 qt.
1	Toaster - 4 slice	
3	Trash cans	23 gallon
20	Tumblers	16 oz.
1	Waffle maker	
1	Whetstone - 3 tri	

CULINARY EQUIPMENT FROM LAYOUT

QUANTITY	ITEMS	SIZE
1	Walk-in meat aging Room	
1	Evaporator coil, low profile	
1	Refrigerator, roll-in, remote refrigerator	
1	Freezer, roll-in, remote refrigerator	
11	Pantry shelving unit	
1	High-density pantry shelving	
4	Sheet pan rack	
8	Half height sheet pan rack	
5	Utensil/pot/pan cage shelving	
4	Half height shelving unit	
2	Student workspace exhaust hood	
1	Garde manager exhaust hood	
2	Custom island cooking suite	
1	Combi oven-steamer, double stack	
1	Fryer w/filter	
1	Dump station w/heat lamp	
1	Full-size smoker - existing relocate	
2	Single sided work counter	
1	Double sided work counter	
1	Professor worktable counter	
2	Mobile work table	
1	Vegetable prep counter	
1	Water filter	
1	Three compartment sink	
1	Enclosed janitorial cabinet	
1	Blast chiller/freezer	
1	Slicer - existing/relocate	
1	Slicer stand	
2	Mixer w/stand	20 qt.
1	Buffalo chopper w/stand	
1	Meat grinder - existing/relocate	
8	Refrigerated prep drawers	
1	Microwave oven - existing/relocate	
1	Under counter dish machine	
10	Hand sink	