

# USEFUL GUIDES

## – REQUIREMENTS FOR A –

DELI 75 SEAT	FINE DINING 60-80 SEAT	RESTAURANT 100 SEAT	ITEM DESCRIPTION
<b>RECEIVING</b>			
___ 1 ea	___ 1 ea	___ 1 ea	200 lb receiving scale
___ 1 ea	___ 1 ea	___ 1 ea	box knife
___ 2 ea	___ 2 ea	___ 2 ea	dunnage rack 36"
<b>STORAGE - DRY STORAGE</b>			
___ 2 ea	___ 2 ea	___ 2 ea	dunnage rack 36"
___ 2 ea	___ 2 ea	___ 2 ea	36 gallon ingredient bin w/slide cover
___ 6 ea	___ 6 ea	___ 6 ea	polycarbonate food box – 18" x 26" x 15"
___ 6 ea	___ 6 ea	___ 6 ea	polycarbonate food box – 18" x 26" x 9"
___ 6 ea	___ 6 ea	___ 6 ea	polycarbonate food box – 12" x 18" x 9"
___ 12 ea			8 qt round storage container w/lid
<b>STORAGE - COLD STORAGE</b>			
___ 2 ea	___ 2 ea	___ 2 ea	dunnage rack 36"
___ 6 ea	___ 12 ea	___ 12 ea	polycarbonate food box – 18" x 26" x 15"
___ 6 ea	___ 6 ea	___ 6 ea	drain trays for food boxes – 18" x 26"
___ 12 ea	___ 12 ea	___ 12 ea	polycarbonate food box – 12" x 18" x 9"
___ 6 ea			polycarbonate food box – 12" x 18" x 6"
___ 8 ea	___ 6 ea	___ 6 ea	8 qt round storage container w/lid
___ 8 ea	___ 12 ea	___ 12 ea	35 qt round storage container w/lid
___ 12 ea	___ 12 ea	___ 12 ea	2 qt round storage container w/lid
<b>STORAGE - MEAT STORAGE</b>			
	___ 12 ea	___ 12 ea	polycarbonate food box – 18" x 26" x 9"
	___ 6 ea	___ 6 ea	drain tray for food box – 18" x 26"
	___ 6 ea	___ 6 ea	polycarbonate food box – 12" x 18" x 6"
<b>STORAGE - ICE STORAGE/TRANSPORT</b>			
___ 1 ea	___ 1 ea	___ 1 ea	125 lb ice caddy w/casters
___ 1 ea	___ 1 ea	___ 1 ea	84 ounce plastic scoops

### FOOD PREPARATION - SALAD PREP

___ 2 ea	___ 2 ea	___ 2 ea	aprons
___ 2 ea	___ 2 ea	___ 2 ea	16 qt aluminum colander
___ 2 ea	___ 2 ea	___ 2 ea	cutting board 18" x 24" x 1/2" (green)
___ 2 ea	___ 1 ea	___ 1 ea	cook's knife, 10"
___ 3 ea	___ 3 ea	___ 3 ea	utility knives
___ 1 ea	___ 1 ea	___ 1 ea	twin blade mincing knife
___ 3 ea	___ 3 ea	___ 3 ea	paring knife
___ 4 ea	___ 4 ea	___ 4 ea	8 qt stainless steel bowls
___ 2 ea	___ 2 ea	___ 2 ea	13 qt stainless steel bowls
	___ 1 ea	___ 1 ea	63 qt aluminum salad bowl
	___ 1 ea	___ 1 ea	mixing bowl dolly stand
___ 1 ea	___ 1 ea	___ 1 ea	bucket opener
___ 2 ea	___ 4 ea	___ 4 ea	spatulas – large blade
___ 1 ea	___ 1 ea	___ 1 ea	stainless box grater
___ 4 ea	___ 4 ea	___ 4 ea	vegetable peelers
___ 1 ea	___ 1 ea	___ 1 ea	parer/corer
___ 1 ea	___ 1 ea	___ 1 ea	egg slicer
___ 1 ea	___ 1 ea	___ 1 ea	egg divider
___ 1 ea	___ 1 ea	___ 1 ea	lemon/tomato wedger
___ 1 ea	___ 1 ea	___ 1 ea	melon baller
___ 1 ea	___ 1 ea	___ 1 ea	apple divider
___ 1 ea			radish rosette cutter
___ 2 ea	___ 2 ea	___ 2 ea	vegetable brushes

## – REQUIREMENTS FOR A –

DELI 75 SEAT	FINE DINING 60-80 SEAT	RESTAURANT 100 SEAT	ITEM DESCRIPTION
<b>FOOD PREPARATION - SALAD PREP (CON'T)</b>			
___ 1 ea	___ 1 ea	___ 1 ea	commercial food processor
___ 1 ea	___ 1 ea	___ 1 ea	table mount can opener
<b>FOOD PREPARATION - MEAT, POULTRY, FISH PREP</b>			
___ 1 ea	___ 1 ea	___ 1 ea	18" x 24" x 1" cutting board (red)
___ 1 ea	___ 1 ea	___ 1 ea	18" x 24" x 1" cutting board (blue)
___ 1 ea	___ 1 ea	___ 1 ea	18" x 24" x 1" cutting board (yellow)
___ 1 ea			meat slicer
___ 1 ea	___ 1 ea	___ 1 ea	2 lb x 1/4 oz platform scale – fixed dial
___ 1 ea			2 lb rotating dial scale
___ 1 ea	___ 1 ea	___ 1 ea	film dispenser
___ 1 ea	___ 1 ea	___ 1 ea	foil dispenser
___ 2 ea	___ 2 ea	___ 2 ea	bowl scraper – large blade
___ 4 ea	___ 4 ea	___ 4 ea	8 qt stainless steel mixing bowls
___ 4 ea	___ 4 ea	___ 4 ea	6 qt stainless steel mixing bowls
___ 4 ea	___ 4 ea	___ 1 ea	4 qt stainless steel mixing bowls
___ 2 ea	___ 2 ea	___ 2 ea	10" cook's knives
___ 2 ea	___ 2 ea	___ 2 ea	8" utility knives
___ 1 ea	___ 1 ea	___ 1 ea	10" bread knife
___ 1 ea	___ 1 ea	___ 1 ea	6" boning knife
	___ 1 ea	___ 1 ea	7" cleaver
___ 1 ea			butcher steel
___ 1 ea	___ 1 ea	___ 1 ea	stainless knife rack
<b>FOOD PREPARATION - SANDWICH PREP</b>			
___ 12 ea			8" aluminum pizza pans*
___ 1 ea			2 lb rotating dial scale
___ 12 ea			third size 4" deep pan
___ 6 ea			third size cover
___ 12 ea			sixth size 4" deep pan
___ 6 ea			sixth size cover
___ 2 ea			8 qt vegetable inset
___ 2 ea			6 ounce flat bottom ladle
*Note: Pizza pans used to melt cheese on hot sandwiches			
<b>FOOD PREPARATION - BAKE PREP</b>			
___ 3 sets	___ 3 sets	___ 3 sets	measuring spoons
___ 1 set	___ 1 set	___ 1 set	dry measures – alum (1/2 qt, 1 qt, 2 qt, 4 qt)
___ 1 set	___ 1 set	___ 1 set	liquid measures – aluminum (1/2 qt, 1 qt, 2 qt, 4 qt)
___ 1 ea	___ 1 ea	___ 1 ea	1 cup measure
___ 1 ea	___ 1 ea	___ 1 ea	24 ounce aluminum scoop
___ 1 ea	___ 1 ea	___ 1 ea	84 ounce aluminum scoop
___ 1 ea	___ 1 ea	___ 1 ea	stainless steel rotary sifter
___ 1 ea	___ 1 ea	___ 1 ea	14" aluminum sieve
___ 2 ea	___ 2 ea	___ 2 ea	dough scrapers
___ 1 ea	___ 1 ea	___ 1 ea	24" x 30" x 3" pastry board – maple
___ 2 ea	___ 1 ea	___ 1 ea	18" maple rolling pin
	___ 1 ea	___ 1 ea	biscuit cutter
___ 2 ea	___ 2 ea	___ 2 ea	spatulas - large blade
___ 2 ea	___ 2 ea	___ 2 ea	2 1/2" pastry brush
	___ 4 ea	___ 2 ea	spring form pans
	___ 8 ea	___ 4 ea	10" x 1 1/2" cake pans
	___ 12 ea	___ 12 ea	9" pie pans

- REQUIREMENTS FOR A -			ITEM DESCRIPTION
DELI 75 SEAT	FINE DINING 60-80 SEAT	RESTAURANT 100 SEAT	
<b>FOOD PREPARATION - BAKE PREP (CON'T)</b>			
___ 1 ea	___ 1 ea	___ 7	cut pie marker
___ 6 ea	___ 6 ea	___ 24	cup muffin pans
___ 24 ea	___ 24 ea	___ 18"	18" x 26" x 1" sheet pans
___ 1 ea	___ 1 ea	___ sheet	pan rack w/casters
___ 1 pr	___ 2 ea	___ 24"	oven mitts
___ 24 ea		___ 18"	18" x 26" x 3" dough boxes
___ 1 ea		___ dough	box transport dolly

### RANGETOP COOKING - STOCK POTS

Note: All capacities are brim full

___ 1 ea	___ 2 ea	___ 2 ea	40 qt stock pot w/cover
___ 2 ea	___ 2 ea	___ 2 ea	32 qt stock pot w/cover
___ 3 ea	___ 3 ea	___ 3 ea	20 qt stock pot w/cover
___ 1 ea	___ 1 ea	___ 40 qt	perforated inner basket
___ 1 ea	___ 1 ea	___ 20 qt	perforated inner basket

### RANGETOP COOKING - SAUCE POTS

___ 2 ea	___ 2 ea	___ 2 ea	14 qt sauce pot w/cover
___ 2 ea	___ 2 ea	___ 2 ea	10 qt sauce pot w/cover

### RANGETOP COOKING - BRAZING PANS

___ 1 ea	___ 1 ea	___ 18 qt	brazier
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### RANGETOP COOKING - SAUCE PANS

___ 3 ea	___ 6 ea	___ 3 ea	8 qt sauce pans
___ 2 ea	___ 6 ea	___ 2 ea	5 qt sauce pans
___ 2 ea	___ 6 ea	___ 2 ea	3 qt sauce pans
___ 2 ea	___ 8 ea	___ 2 ea	2 qt sauce pans
___ 2 ea	___ 6 ea	___ 2 ea	1 qt sauce pans

### RANGETOP COOKING - FRY PANS

Note: Fry pans are available with nonstick coatings and insulated handles

___ 2 ea	___ 2 ea	___ 14"	aluminum fry pans
___ 1 ea	___ 1 ea	___ dome	lid for 14" fry pan
___ 3 ea	___ 12 ea	___ 6 ea	12" aluminum fry pans
___ 4 ea	___ 2 ea	___ dome	lids for 12" fry pans
___ 3 ea	___ 12 ea	___ 12 ea	10" aluminum fry pans
___ 6 ea	___ 4 ea	___ 8"	aluminum fry pans

### RANGETOP COOKING - DOUBLE BOILER

Note: Double boiler insets are sold to fit your stock pots

___ 1 ea	___ 1 ea	___ large	aluminum double boiler (17-20 qts)
___ 1 ea	___ 1 ea	___ med	aluminum double boiler (10-15 qts)

### SPOONS - STAINLESS

Note: Spoons with insulating handles are available to reduce hot handles

___ 3 ea	___ 1 ea	___ 1 ea	15" spoon solid
___ 3 ea	___ 1 ea	___ 1 ea	15" spoon perforated
___ 1 ea	___ 1 ea	___ 1 ea	15" spoon slotted
___ 3 ea	___ 6 ea	___ 3 ea	13" spoon solid
___ 3 ea	___ 3 ea	___ 3 ea	13" spoon perforated
___ 1 ea	___ 1 ea	___ 1 ea	13" spoon slotted
___ 1 ea	___ 2 ea	___ 1 ea	21" spoon solid w/hook handle
___ 1 ea		___ 18"	stainless fork w/hook handle

- REQUIREMENTS FOR A -			ITEM DESCRIPTION
DELI 75 SEAT	FINE DINING 60-80 SEAT	RESTAURANT 100 SEAT	
<b>SPOONS - WOOD</b>			
___ 3 ea	___ 12 ea	___ 3 ea	12" spoon
___ 3 ea	___ 12 ea	___ 3 ea	14" spoon
<b>LADLES</b>			
Note: One piece ladles are available, they are stronger and more sanitary			
___ 2 ea	___ 6 ea	___ 2 ea	2 ounce
___ 4 ea	___ 6 ea	___ 4 ea	4 ounce
___ 2 ea	___ 6 ea	___ 2 ea	6 ounce
___ 4 ea	___ 6 ea	___ 4 ea	8 ounce
___ 2 ea	___ 2 ea	___ 2 ea	12 ounce
___ 2 ea	___ 1 ea	___ 1 ea	32 ounce

### TONGS

Note: Tongs are sold in many weights, 1mm thick is heavy duty

___ 3 ea	___ 3 ea	___ 3 ea	16" spring tong
___ 8 ea	___ 8 ea	___ 4 ea	12" spring tong
___ 8 ea	___ 8 ea	___ 4 ea	9" spring tong

### STRAINERS

___ 1 ea	___ 1 ea	___ 1 ea	10" china cap medium mesh
___ 1 ea	___ 1 ea	___ 1 ea	8" fine mesh
___ 4 ea	___ 4 ea	___ 2 ea	8" double medium mesh
___ 1 ea	___ 2 ea	___ 1 ea	10" double medium mesh
___ 1 ea	___ 1 ea	___ 1 ea	14" reinforced double medium mesh
___ 1 ea	___ 1 ea	___ bouillon	strainer 8" dia
___ 1 ea	___ 1 ea	___ perforated	6" stainless skimmer
___ 1 ea	___ 1 ea	___ culinary	fry basket 1/4" mesh

### THERMOMETERS

___ 2 ea	___ 4 ea	___ 2 ea	0° - 220° pocket test with 6" stem - calibratable
___ 2 ea	___ 2 ea	___ 2 ea	50° - 550° pocket test with 6" stem - calibratable
___ 1 ea	___ 1 ea	___ 1 ea	50° - 550° kettle therm with side clip
___ 1 ea	___ 2 ea	___ candy	thermometer
___ 1 ea	___ 1 ea	___ oven	thermometer
___ 1 ea	___ 1 ea	___ refrigerator	thermometer

### FRYER STATION

___ 1 ea	___ 1 ea	___ 1 ea	culinary fry basket 1/4" mesh
___ 1 ea	___ 1 ea	___ 5 x 6"	fine mesh skimmers
___ 1 ea	___ 1 ea	___ 16"	tong
___ 1 ea	___ 1 ea	___ 2 bulb	heat lamp
___ 1 ea	___ 1 ea	___ insert	pan full 2 1/2" deep w/pan grate
___ 1 ea	___ 1 ea	___ seasoning	dredge
___ 1 ea	___ 1 ea	___ fryer	thermometer 50° - 550°
___ 1 pair	___ 1 pair	___ grease	proof oven mitts
___ 1 ea	___ 1 ea	___ grease	filter cone
___ 1 cs	___ 1 cs	___ grease	filters

### GRILL STATION

___ 3 ea	___ 3 ea	___ 16"	tong
___ 1 ea	___ 1 ea	___ large	turner 4" x 8" blade
___ 1 ea	___ 1 ea	___ medium	turner 2 3/4" x 8" blade
___ 1 ea	___ 1 ea	___ grill	brush
___ 1 pair	___ 1 pair	___ oven	mitts - flame retardant
___ 2 ea	___ 2 ea	___ sauce	mops
___ 1 ea	___ 1 ea	___ insert	pan one fourth 4" deep (for butter)
___ 1 ea	___ 1 ea	___ 21"	s/s meat fork w/hook handle
___ 1 ea	___ 1 ea	___ steak	weight 9 1/2" x 5 3/4" - 3 lb iron
___ 1 ea	___ 1 ea	___ toast/bacon	weight 11 x 9" - 2 lb alum

# USEFUL GUIDES

— REQUIREMENTS FOR A —  
DELI 75 SEAT | FINE DINING 60-80 SEAT | RESTAURANT 100 SEAT

ITEM DESCRIPTION

## GRIDDLE STATION

___ 1 ea	large turner 4" x 8" blade
___ 1 ea	med turner 2¾" x 8" square blade
___ 1 ea	grill scraper
___ 1 ea	steak weight 9½" x 5¾" – 3 lb iron
___ 1 ea	toast/bacon 11 x 9" – 2 lb alum
___ 1 ea	batter/oil dispenser
___ 1 ea	grill brick holder
___ 1 cs	grill bricks
___ 1 ea	butter wheel
___ 2 ea	stainless steel seasoning dredges
___ 1 ea	griddle thermometer

## HOT TABLE

___ 3 ea	___ 3 ea	___ 3 ea	20½" adapter bar
___ 6 ea	___ 6 ea	___ 6 ea	12½" adapter bar
___ 6 ea	___ 6 ea	___ 6 ea	inset pans full 2½" deep
___ 4 ea	___ 4 ea	___ 4 ea	inset pans full 4" deep
___ 2 ea	___ 2 ea	___ 2 ea	inset pans full 2½" deep perforated
___ 4 ea	___ 4 ea	___ 4 ea	inset pans half 2½" deep
___ 4 ea	___ 4 ea	___ 4 ea	inset pans half 4" deep
___ 1 ea	___ 1 ea	___ 1 ea	inset pans half 2½" deep perforated
___ 6 ea	___ 6 ea	___ 6 ea	inset pans one third 2½" deep
___ 4 ea	___ 4 ea	___ 4 ea	inset pans one third 4" deep
___ 4 ea	___ 4 ea	___ 4 ea	inset covers full w/notch
___ 6 ea	___ 6 ea	___ 6 ea	inset covers half w/notch
___ 6 ea	___ 6 ea	___ 6 ea	inset covers one third w/notch
___ 4 ea	___ 4 ea	___ 4 ea	8 quart vegetable inset w/cover
___ 2 ea	___ 2 ea	___ 2 ea	8 oz food portioners solid
___ 2 ea	___ 2 ea	___ 2 ea	8 oz food portioners perforated
___ 2 ea	___ 2 ea	___ 2 ea	4 oz food portioners solid
___ 2 ea	___ 2 ea	___ 2 ea	4 oz food portioners perforated
___ 1 ea	___ 1 ea	___ 1 ea	thumb activated disher #8
___ 1 ea	___ 1 ea	___ 1 ea	thumb activated disher #12
___ 4 ea	___ 4 ea	___ 4 ea	13" spoon solid
___ 4 ea	___ 4 ea	___ 4 ea	13" spoon perforated
___ 2 ea	___ 2 ea	___ 2 ea	13" spoon slotted
___ 2 ea	___ 2 ea	___ 2 ea	12" tongs
___ 1 ea	___ 1 ea	___ 1 ea	2 bulb heat lamp
___ 1 ea	___ 1 ea	___ 1 ea	inset pan 2½" deep w/pan grate
___ 1 ea	___ 1 ea	___ 1 ea	4 ounce ladle
___ 1 ea	___ 1 ea	___ 1 ea	8 ounce ladle
___ 60 ea	___ 60 ea	___ 60 ea	2½ ounce s/s oyster cocktail cup

## DINNERWARE

___ 10 dz	___ 10 dz	___ 10 dz	service plates
___ 20 dz	___ 20 dz	___ 20 dz	dinner plates
___ 10 dz	___ 20 dz	___ 20 dz	salad plates
___ 12 dz	___ 10 dz	___ 10 dz	platters
___ 9 dz	___ 9 dz	___ 9 dz	11½" rolled edge platters
___ 6 dz	___ 3 dz	___ 10 dz	soup/salad bowls
___ 8 dz	___ 20 dz	___ 20 dz	bouillons
___ 8 dz	___ 10 dz	___ 8 dz	fruits
___ 8 dz	___ 10 dz	___ 8 dz	coffee cups
___ 20 dz	___ 8 dz	___ 8 dz	saucers
___ 10 dz	___ 8 dz	___ 8 dz	18 ounce nappie
___ 5 dz	___ 20 dz	___ 20 dz	bread & butter
___ 5 dz	___ 10 dz	___ 10 dz	5 ounce rarebits
___ 3 dz	___ 5 dz	___ 5 dz	8 ounce rarebits
___ 3 dz	___ 5 dz	___ 5 dz	12 ounce rarebits
___ 3 dz	___ 3 dz	___ 3 dz	escargot plates
___ 3 dz	___ 3 dz	___ 3 dz	12 ounce casseroles
___ 3 dz	___ 3 dz	___ 3 dz	4½ ounce baking shells
___ 3 dz	___ 3 dz	___ 3 dz	3 ounce sauce dishes
___ 3 dz	___ 3 dz	___ 3 dz	2½ ounce ramekins
___ 3 dz	___ 3 dz	___ 3 dz	5 ounce ramekins

— REQUIREMENTS FOR A —  
DELI 75 SEAT | FINE DINING 60-80 SEAT | RESTAURANT 100 SEAT

ITEM DESCRIPTION

## GLASSWARE

___ 15 dz	___ 15 dz	___ 15 dz	14 ounce large beverage
___ 20 dz	___ 20 dz	___ 20 dz	10 ounce water
___ 12 dz	___ 12 dz	___ 12 dz	5 ounce juice
___ 6 dz	___ 6 dz	___ 6 dz	4½ ounce sherbet

## FLATWARE

___ 12 dz	___ 30 dz	___ 30 dz	teaspoons
___ 12 dz	___ 15 dz	___ 15 dz	dessert/oval bowl spoons
___ 8 dz	___ 15 dz	___ 15 dz	iced teaspoons
___ 12 dz	___ 15 dz	___ 15 dz	bouillon spoons
___ 12 dz	___ 30 dz	___ 30 dz	dinner forks
___ 12 dz	___ 15 dz	___ 15 dz	salad forks
___ 8 dz	___ 20 dz	___ 20 dz	dinner knives
___ 5 dz	___ 5 dz	___ 5 dz	AD coffee spoons
___ 8 dz	___ 8 dz	___ 8 dz	oyster forks
___ 12 dz	___ 12 dz	___ 12 dz	bread & butter spreader

## BEVERAGE SERVICE/WAIT STATION

___ 1 ea	___ 2 ea	___ 2 ea	2 element coffee warmer
___ 2 ea	___ 2 ea	___ 2 ea	decaf coffee decanters
___ 2 ea	___ 2 ea	___ 2 ea	regular coffee decanters
___ 4 ea	___ 4 ea	___ 4 ea	silverplate coffee pitchers, 64 ounces
___ 1 ea	___ 1 ea	___ 1 ea	iced tea urn
___ 2 ea	___ 2 ea	___ 2 ea	silverplate iced tea pitchers w/ice guard
___ 4 ea	___ 4 ea	___ 4 ea	silverplate water pitchers w/ice guard
___ 2 ea	___ 4 ea	___ 4 ea	amber iced tea pitchers
___ 2 ea	___ 4 ea	___ 4 ea	clear water pitchers
___ 2 ea	___ 2 ea	___ 2 ea	gel filled refreezing crocks for non dairy creamers
___ 2 ea	___ 2 ea	___ 2 ea	gel filled refreezing crocks for lemon wedges w/lid
___ 2 ea	___ 2 ea	___ 2 ea	6" ice tong
___ 2 ea	___ 2 ea	___ 2 ea	12 ounce stainless steel ice scoops
___ 6 ea	___ 6 ea	___ 6 ea	14" rubber coated nonslip beverage trays
___ 6 ea	___ 12 ea	___ 12 ea	22" x 27" oval rubber coated non-slip waiter's tray
___ 12 ea	___ 12 ea	___ 12 ea	chrome tray stands w/rubber feet
___ 1 ea	___ 1 ea	___ 1 ea	12" x 14" stainless steel dessert tray
___ 1 ea	___ 1 ea	___ 1 ea	12" x 14" silverplate dessert tray
___ 1 ea	___ 1 ea	___ 1 ea	6 hole flatware dispenser w/cylinders
___ 1 ea	___ 1 ea	___ 1 ea	silver bin
___ 6 ea	___ 6 ea	___ 6 ea	2 way booster seats
___ 4 ea	___ 2 ea	___ 6 ea	high chairs
___ 12 ea	___ 12 ea	___ 12 ea	tip trays
___ 3 ea	___ 3 ea	___ 3 ea	check minders
___ 3 ea	___ 3 ea	___ 3 ea	crumb tray w/crumber

## WINE SERVICE

___ 8 ea	___ 8 ea	___ 8 ea	wine cooler & stands
___ 6 ea	___ 6 ea	___ 6 ea	waiter's corkscrew

# USEFUL GUIDES

## — REQUIREMENTS FOR A —

DELI 75 SEAT	FINE DINING 60-80 SEAT	RESTAURANT 100 SEAT	ITEM DESCRIPTION
___ 84 ea	___ 84 ea	___ 84 ea	salt & pepper shakers
___ 24 ea	___ 24 ea	___ 24 ea	tower salt & pepper shakers
___ 36 ea	___ 24 ea	___ 24 ea	ashtrays
___ 12 ea	___ 60 ea	___ 60 ea	bread baskets
___ 36 ea	___ 12 ea	___ 12 ea	bread baskets, stainless
___ 36 ea	___ 12 ea	___ 12 ea	12 ounce stainless steel creamers
___ 12 ea	___ 36 ea	___ 36 ea	12 ounce china creamers
___ 36 ea	___ 36 ea	___ 36 ea	sugar pack holder
___ 12 ea	___ 36 ea	___ 36 ea	china sugar pack holder
___ 36 ea	___ 36 ea	___ 36 ea	table tents
___ 12 ea	___ 12 ea	___ 12 ea	table sign holders
___ 36 ea	___ 12 ea	___ 12 ea	oil & vinegar sets
___ 36 ea	___ 36 ea	___ 36 ea	bud vases
___ 24 ea	___ 36 ea	___ 36 ea	table lamps
			napkin dispensers

### BAKING/OVEN

___ 1 ea	___ 1 ea	___ 1 ea	timer
___ 1 ea	___ 1 ea	___ 1 ea	20 ounce aluminum scoop

### BUS STATION/WARE WASHING

___ 2 ea	___ 2 ea	___ 2 ea	3 tier bus carts
___ 12 ea	___ 12 ea	___ 12 ea	7" tall bus tubs
___ 1 ea	___ 2 ea	___ 2 ea	manual carpet sweeper
___ 1 ea	___ 1 ea	___ 1 ea	lobby dust pan w/toy broom
___ 2 ea	___ 2 ea	___ 2 ea	rubber coated aprons
___ 3 pair	___ 3 pair	___ 3 pair	insulated gloves
___ 1 ea	___ 1 ea	___ 1 ea	scrap block
___ 15 ea	___ 15 ea	___ 15 ea	36 compartment glass racks
___ 5 ea	___ 5 ea	___ 5 ea	plate/tray racks
___ 5 ea	___ 5 ea	___ 5 ea	multipurpose rack
___ 4 ea	___ 4 ea	___ 4 ea	flat rack
___ 1 ea	___ 1 ea	___ 1 ea	rack dolly
___ 24 ea	___ 24 ea	___ 24 ea	poly cylinders
___ 1 ea	___ 1 ea	___ 1 ea	max hold dishwasher thermometer
___ 2 pair	___ 2 pair	___ 2 pair	insulate rubber gloves
___ 1 ea	___ 1 ea	___ 1 ea	20" pot brush
___ 2 ea	___ 2 ea	___ 2 ea	8" pot brush
___ 2 ea	___ 2 ea	___ 2 ea	general pan brush
___ 1 ea	___ 1 ea	___ 1 ea	triple glass brush
___ 12 ea	___ 12 ea	___ 12 ea	stainless metal sponges
___ 12 ea	___ 12 ea	___ 12 ea	green pads

### ENTRANCE LOBBY

___ 1 ea	___ 1 ea	___ 1 ea	sand urn
___ 1 ea	___ 1 ea	___ 1 ea	menu board
___ 1 ea	___ 1 ea	___ 1 ea	toothpick dispenser
___ 60 ea	___ 1 ea	___ 1 ea	mint tray
	___ 60 ea	___ 60 ea	menu covers

### BAR SERVICE

___ 2 ea	___ 2 ea	___ 2 ea	8" round lemon boards
___ 2 ea	___ 2 ea	___ 2 ea	paring knives

## — REQUIREMENTS FOR A —

DELI 75 SEAT	FINE DINING 60-80 SEAT	RESTAURANT 100 SEAT	ITEM DESCRIPTION
___ 1 ea	___ 1 ea	___ 1 ea	drink mixer
___ 2 ea	___ 2 ea	___ 2 ea	cocktail shakers
___ 6 ea	___ 6 ea	___ 6 ea	mixing glasses
___ 2 ea	___ 2 ea	___ 2 ea	cocktail strainers
___ 2 ea	___ 2 ea	___ 2 ea	stainless steel ice scoops
___ 2 ea	___ 2 ea	___ 2 ea	jumbo can tapper
___ 2 ea	___ 2 ea	___ 2 ea	bottle cap lifters
___ 1 set	___ 1 set	___ 1 set	salt & pepper
___ 1 ea	___ 1 ea	___ 1 ea	wine opener
___ 1 ea	___ 1 ea	___ 1 ea	muddler
___ 1 ea	___ 1 ea	___ 1 ea	zester
___ 2 ea	___ 2 ea	___ 2 ea	condiment caddies
___ 2 ea	___ 2 ea	___ 2 ea	bar caddies
___ 1 set	___ 1 set	___ 1 set	drink mix system with back up gallons, pints, quarts
___ 2 ea	___ 2 ea	___ 2 ea	10" stainless bar spoons
___ 1 ea	___ 1 ea	___ 1 ea	glass rimmer
___ 12 ea	___ 12 ea	___ 12 ea	ash trays
___ 3 ea	___ 3 ea	___ 3 ea	bar mats
___ 2 ea	___ 2 ea	___ 2 ea	service mats
___ 6 ea	___ 6 ea	___ 6 ea	tip trays

### BAR GLASSES

___ 4 dz	___ 3 dz	___ 3 dz	wine
	___ 1 dz	___ 1 dz	carafe
	___ 12 dz	___ 12 dz	beer
	___ 1 dz	___ 1 dz	pitchers
___ 8 dz	___ 6 dz	___ 6 dz	rocks
___ 6 dz	___ 4 dz	___ 4 dz	double rocks
___ 12 dz	___ 12 dz	___ 12 dz	collins
___ 4 dz	___ 4 dz	___ 4 dz	martini
___ 4 dz	___ 2 dz	___ 2 dz	Irish coffee
___ 4 dz	___ 3 dz	___ 3 dz	sour
___ 4 dz	___ 2 dz	___ 2 dz	champagne

### GENERAL CLEANING SUPPLY

___ 4 ea	___ 4 ea	___ 4 ea	hand & nail brushes
___ 2 ea	___ 2 ea	___ 2 ea	hi-lo brushes w/squeegee
___ 1 ea	___ 1 ea	___ 1 ea	drain brush
___ 1 ea	___ 1 ea	___ 1 ea	steam kettle brush
___ 2 ea	___ 2 ea	___ 2 ea	coffee decanter brush
___ 1 ea	___ 1 ea	___ 1 ea	bake pan lip brush
___ 2 ea	___ 2 ea	___ 2 ea	coffee urn brushes
___ 1 ea	___ 1 ea	___ 1 ea	stack oven brush
___ 4 ea	___ 4 ea	___ 4 ea	heavy duty hand brush
___ 12 ea	___ 12 ea	___ 12 ea	16 ounce spray bottle
___ 144 ea	___ 144 ea	___ 144 ea	hand towels
___ 2 ea	___ 2 ea	___ 2 ea	mop buckets & wringer
___ 2 ea	___ 2 ea	___ 2 ea	mops
___ 2 ea	___ 2 ea	___ 2 ea	wet floor signs
___ 1 ea	___ 1 ea	___ 1 ea	counter brush
___ 2 ea	___ 2 ea	___ 2 ea	floor brooms
___ 4 ea	___ 12 ea	___ 12 ea	28 gallon grey trash can w/lids
___ 2 ea	___ 4 ea	___ 4 ea	dollies for 28 gallon trash can
___ 2 ea	___ 4 ea	___ 4 ea	rectangular trash cans

# USEFUL GUIDES

## LIQUID CAPACITY

				LITER
1 gill	=	7.219 cu in	=	0.1183
4 gills	=	1 pint	=	28.2875 cu in = 0.4732
2 pts	=	1 quart	=	57.75 cu in = 0.9463
4 qts	=	1 gallon	=	231 cu in = 3.7853
315 gals	=	1 barrel liquid	=	119.24
42 gals	=	1 barrel petrol	=	158.98

## BASIC LIQUID EQUIVALENTS

Dash	=	less than 1/8 teaspoon
3 teaspoons	=	1 tablespoon
4 tablespoons	=	1/4 cup
5 1/2 tablespoons	=	1/2 cup
8 tablespoons	=	1/2 cup
10 2/3 tablespoons	=	2/3 cup
12 tablespoons	=	3/4 cup
14 tablespoons	=	7/8 cup
16 tablespoons	=	1 cup
1 cup	=	1/2 pint (8 fl ounces)
2 cups	=	1 pint (16 fl ounces)
2 pints	=	1 qt (32 fl ounces)
4 qt	=	1 gallon (128 fl ounces)
16 oz	=	1 pound (dry weight)

## TO SUBSTITUTE FOR LIQUID EGGS

LIQUID EGG EQUIVALENT LB	WHOLE LB	EGG BLENDS OZ	PLUS LB	WATER LB
1	—	4	—	12
2	—	8	1	8
3	—	12	2	4
4	1	0	3	0
5	1	4	3	12
6	1	8	4	8
7	1	12	5	4
8	2	0	6	0
9	2	4	6	12
10	2	8	7	8

## TO SUBSTITUTE FOR SHELL EGGS

SHELL EGGS	WHOLE EGG BLEND	PLUS WATER
1	1/8 cup	1/8 cup
2	1/3 cup	1/3 cup
3	1/2 cup	1/2 cup
4	2/3 cup	2/3 cup
5	5/8 cup	5/8 cup
6	1 cup	1 cup
7	1 1/8 cups	1 1/8 cups
8	1 1/3 cups	1 1/3 cups
9	1 1/2 cups	1 1/2 cups
10	1 2/3 cups	1 2/3 cups

## COUNTING

1 dozen	=	12 units
12 dozen	=	1 gross = 144 units
12 gr	=	1 great gross = 1728 units

## HOUSEHOLD CAPACITY

1 teaspoon	=	1/8 fl oz
3 teaspoons	=	1 tablespoon = 1/2 fl oz
16 TBSP	=	1 cup = 8 fl oz
2 cups	=	1 pint = 16 fl oz
2 pints	=	1 quart = 32 fl oz
4 quarts	=	1 gallon = 128 fl oz

## ICE CREAM SCOOPS

SIZE	EQUIVALENT	SCOOPS/QT
No 6	2/3 cup	3 to 5
No 8	1/2 cup	5 to 7
No 10	5/8 cup	7 to 8
No 12	1/3 cup	7 to 10
No 16	1/4 cup	10 to 13
No 20	3+ TBSP	14 to 17
No 24	2 2/3 TBSP	17 to 20
No 30	2+ TBSP	21 to 25
No 40	1 1/2 TBSP	25 to 28

## RECIPE ABBREVIATIONS

tsp	teaspoon
tbsp	tablespoon
c	cup
pt	pint
qt	quart
pk	peck
bu	bushel
oz	ounce or ounces
lb	pound or pounds
sq	square
min	minute or minutes
hr	hour or hours
mod	moderate
dz	dozen
EP	edible portion
AP	as purchased

## STANDARD PACKING PER BOX: FRESH FRUIT

Cherries	20 to 50 per lug
Grapefruit	18, 23, 27, 32 or 40 per crate
Pineapple	9, 12, 15, 18, or 24 per crate
Melons:	
Honeydew	5, 6, 8, or 9 per crate
Cantaloupe	20, 24, 32, 36, or 48 per crate
Peaches	1/2 bushel basket, 60 or 72 to a flat (25 lb)
Oranges:	
Florida	88, 100, or 125 per box
California	56, 72, 80, or 100 per box
Watermelon	18 to 32 lb each
Strawberries	12 pints per flat
Raspberries	12 pints per flat
Bananas	6 lb per hand, 27, 36, or 45 per crate
Lemons	95, 115, 140, 165, 200 or 230 per 1/2 bushel
Plums	6 lb per till, 4 tills per carton

## DRY CAPACITY

				LITER
1 pint	=	33.6 cu in	=	0.5506
2 pt	=	1 quart	=	67.2 cu in = 1.1012
8 qt	=	1 peck	=	537.6 cu in = 8.8096
4 pk	=	1 bushel	=	2150.4 cu in = 35.238
1 barrel	=	7056 cu in	=	115.62

## AVOIRDUPOIS WEIGHT

1 grain	=	0.0648 gm
27.343 g	=	1 gram = 1.7718 gm
16 dr	=	1 ounce = 28.3495 gm
16 oz	=	1 pound = 453.5924 gm
100 lb	=	1 hundredweight = 45.3592 kg
2000 lb	=	1 short ton = 907.18 kg

## BOILING TEMPERATURES OF WATER AT VARIOUS ALTITUDES

Sea Level	212.0°F	100.0°C
2,000 ft	208.4°F	98.4°C
5,000 ft	203.0°F	95.0°C
7,500 ft	198.4°F	92.4°C

## STEAM PRESSURES AT VARIOUS ALTITUDES AND TEMPERATURES

Temperatures		Sea Level	4,000 Feet	6,000 Feet	7,500 Feet
228°F	109°C	5 lb	7 lb	8 lb	9 lb
240°F	115°C	10 lb	12 lb	13 lb	14 lb
250°F	121°C	15 lb	17 lb	18 lb	19 lb
259°F	126°C	20 lb	23 lb	23 lb	24 lb

## OVEN TEMPERATURES

Slow	250 - 300°F
Slow-Moderate	325°F
Moderate	350 - 375°F
Moderately Hot	400°F
Hot	425 - 450°F

## FRESH VEGETABLES

Lettuce	24 heads per box
Tomatoes	20 lb per flat, 40 to 80 lb per lug,
	6 lb til: 12-24 tomatoes
String Beans	28 lb per bushel
Spinach	20 lb per bushel
Washed Spinach	8 oz per bag, 16-20 bags per case
Broccoli	12 bunches per case
Artichokes	24 to 48 heads per box
Carrots	50 lb per bushel
Onions	50 lb per bushel
Potatoes	50 lb per bag
Peeled Potatoes	30 lb per box
Peeled Onions	20-25 lb per box
Asparagus	30 lb per crate
Cauliflower	50 lb per box
Beets with tops	50 lb per box
Mushrooms	3 lb per basket
Leeks	1/2 bushel basket
Chicory, Escarole, Romaine	16-20 heads per case
Radishes	30 bunches per box
Watercress	25 bunches per box
Celery	24, 30, 36, or 48 heads per crate
Eggs	30 dz per crate

# USEFUL GUIDES

## 32 DEGREES IDEAL STORE IN BACK OF COOLER

ITEM	TEMP	STORAGE
Apples*	31-32	Avoid excess movement. Do not rinse.
Broccoli	32-35	Store in covered box with drain shelf.
Cabbage	32-35	Leave wrapper leaves on. Store covered.
Cantaloupe*	38-42	Ripen at room temperature.
Carrots	32-35	Do not wash until ready to serve.
Cauliflower	32-35	Store in original shipping crate, single layers. Store only briefly.
Celery	32-35	Keep covered and sprinkle with water.
Corn	32-34	Store in original cartons and stack for good air flow.
Grapes*	32-40	Store in original cartons. Air circulation causes shriveling. Store only briefly.
Lettuce	32-35	Store tightly with drain shelf or colander.
Mushrooms*	34-40	Put in cooler immediately. Keep dry.
Oranges* (FL)	32-35	Need good air circulation. Use dunnage rack.
Peaches	32	Store at 65-70 until ripened.
Pears*	32-35	Store at 60-65 until ripened.
Radishes	32	Rinse, remove tops, and drain before storing in covered containers.
Strawberries	32-35	Store in original carton. Do not wash or trim before storing. Store only briefly.

## 45-55 DEGREES IDEAL STORE IN WARMEST PART OF COOLER OR COOLEST SECTION OF KITCHEN

ITEM	TEMP	STORAGE
Avocados*	40-45	Handle gently. Ripen at room temperature.
Cucumbers	45-50	Do not wash or sprinkle with water.
Lemons*	45-50	Absorb odors easily.
Onions	45-50	Keep cool, dry, and ventilated.
Oranges*(CA)	45-50	Proper rotation will maintain good fruit.
Peppers	45-50	Very susceptible to chill damage.
Pineapple	45-50	Won't ripen after harvest. Handle gently.
Squash	40-55	Soft shell cooler than hard shell.

## 55-65 DEGREES IDEAL STORE IN COOLEST PART OF KITCHEN DO NOT REFRIGERATE

ITEM	TEMP	STORAGE
Bananas*	56-60	Open lid to avoid too quick ripening.
Potatoes	60-70	Store in dark area. Cooler temperatures cause accumulation of sugar.
Tomatoes*	55-65	Keep out of direct sunlight. Stack palletes to accelerate ripening.
Watermelons*	50-60	Store green side up. Cut pieces should be stored in the cooler.

## COOLER TEMPERATURE RANGE

### STORE OUTSIDE COOLER

Potatoes	Tomatoes
Bananas	Onions
Lemons	Limes

### DOOR

#### FRONT 40° - 45°

Melons	Eggplant
Citrus	Avocados
Cantaloupe	Red Potatoes
Pineapple	Peppers
Green Beans	Summer Squash
Cucumbers	

#### MIDDLE 35° - 39°

Squash	Herbs
Zucchini	Pears
Sprouts	Parsley
Green Onions	

#### BACK 33° - 35°

Artichokes	Apples
Asparagus	Apricots
Broccoli	Blueberries
Carrots	Cabbage
Cauliflower	Corn
Celery	Kiwi
Cherries	Leaf Lettuce
Grapes	Mushrooms
Peaches	Strawberries
Radishes	

## \*WHAT IS ETHYLENE GAS?

Items marked with an asterisk (\*) produce ethylene gas, an active plant hormone required for the ripening process. While this is good in certain quantities, some produce can be damaged by ethylene gas exposure, especially leafy vegetables. Be sure to arrange your produce carefully.

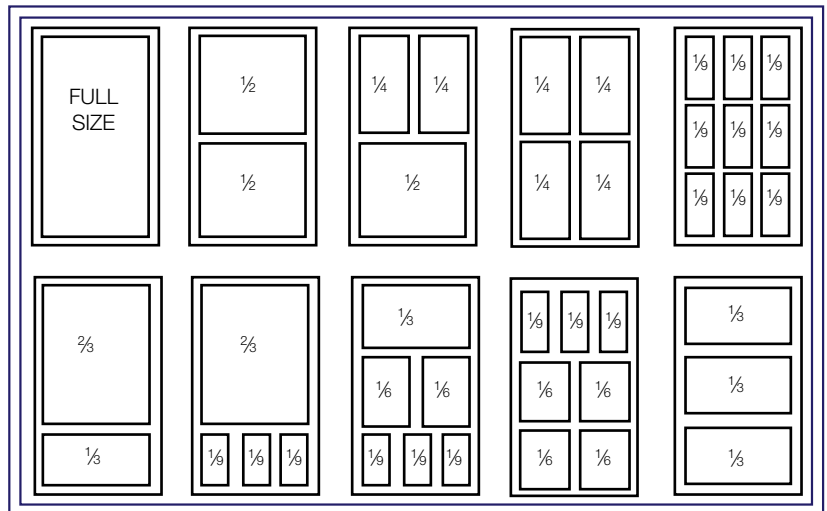
# USEFUL GUIDES

## GUIDE TO STEAM TABLE PANS

Complete flexibility for steam table service is available through a wide, wide range of sectional pans which includes . . . Full Size,  $\frac{2}{3}$  Size,  $\frac{1}{2}$  Size,  $\frac{1}{2}$  Long Size,  $\frac{1}{3}$  Size,  $\frac{1}{4}$  Size,  $\frac{1}{6}$  Size,  $\frac{1}{9}$  Size. All are made to fit both 19 $\frac{7}{8}$ " x 11 $\frac{1}{8}$ " or 20" x 12" openings. This extensive line makes countless combinations available for meeting specific individual requirements. All pans are seamless with smooth, rounded corners for easy cleaning and quick serving.

SIZE	WIDTH (L TO R)	LENGTH (F TO B)
Full	12"	20"
$\frac{1}{2}$	12"	10"
$\frac{1}{4}$	6"	10"
$\frac{2}{3}$	12"	13 $\frac{1}{3}$ "
$\frac{1}{3}$	12"	6 $\frac{2}{3}$ "
$\frac{1}{6}$	6"	6 $\frac{2}{3}$ "
$\frac{1}{9}$	4"	6 $\frac{2}{3}$ "

Standard depths are 2 $\frac{1}{2}$ ", 4" and 6". Adapter bars in 12" or 20" lengths are needed when your arrangement gives unsupported corners. A variety of lid sizes and types are available.



## KITCHEN MEASUREMENT CONVERSION TABLE

UNITS	FLUID DRAM	TEA SPOONFUL	TABLE SPOONFUL	FLUID OUNCE	$\frac{1}{4}$ CUPFUL	GILL ( $\frac{1}{2}$ CUPFUL)	CUPFUL	LIQUID PINT	LIQUID QUART	MILLILITER	LITER
1 fluid dram	1	$\frac{3}{4}$	$\frac{1}{4}$	$\frac{1}{8}$	$\frac{1}{16}$	$\frac{1}{32}$	$\frac{1}{64}$	$\frac{1}{128}$	$\frac{1}{256}$	3.7	0.004
1 teaspoonful	$\frac{1}{13}$	1	$\frac{1}{3}$	$\frac{1}{6}$	$\frac{1}{12}$	$\frac{1}{24}$	$\frac{1}{48}$	$\frac{1}{96}$	$\frac{1}{192}$	4.9	0.005
1 tablespoonful	4	3	1	$\frac{1}{2}$	$\frac{1}{4}$	$\frac{1}{8}$	$\frac{1}{16}$	$\frac{1}{32}$	$\frac{1}{64}$	15	0.015
1 fluid ounce	8	6	2	1	$\frac{1}{2}$	$\frac{1}{4}$	$\frac{1}{8}$	$\frac{1}{16}$	$\frac{1}{32}$	30	0.030
$\frac{1}{4}$ cupful	16	12	4	2	1	$\frac{1}{2}$	$\frac{1}{4}$	$\frac{1}{8}$	$\frac{1}{16}$	59	0.059
1 gill ( $\frac{1}{2}$ cupful)	32	24	8	4	2	1	$\frac{1}{2}$	$\frac{1}{4}$	$\frac{1}{8}$	118	0.118
1 cupful	64	48	16	8	4	2	1	$\frac{1}{2}$	$\frac{1}{4}$	237	0.237
1 liquid pint	128	96	32	16	8	4	2	1	$\frac{1}{2}$	473	0.473
1 liquid quart	256	192	64	32	16	8	4	2	1	946	0.946

Read down: -  $\frac{1}{64}$  cupful = 1 fluid dram

## SOUP/SAUCE LADLES

SIZE	1 oz	2 oz	4 oz	6 oz	8 oz
EQUIVALENT	$\frac{1}{8}$ cup	$\frac{1}{4}$ cup	$\frac{1}{2}$ cup	$\frac{3}{4}$ cup	1 cup

## DISHER CAPACITY CHART

COLOR	DISHER SIZE	BOWL DIA	FLUID OZ*	WT OZ*	PATTIES/LB†	SCOOPS/ GAL‡‡	EQUIVALENT
White	6	3"	4.66	4.86	3	16	$\frac{3}{8}$ Cup
Grey	8	2 $\frac{3}{4}$ "	3.64	3.80	3 $\frac{1}{2}$	22	$\frac{1}{2}$ Cup
Ivory	10	2 $\frac{5}{8}$ "	3.19	3.33	4	24	$\frac{3}{8}$ Cup
Green	12	2 $\frac{1}{2}$ "	2.78	2.90	5	26	$\frac{1}{4}$ Cup
Blue	16	2 $\frac{1}{4}$ "	2.07	2.16	6-8	35	$\frac{1}{4}$ Cup
Yellow	20	2 $\frac{1}{8}$ "	1.77	1.84	9-10	42	3+ Tbsp
Red	24	2"	1.49	1.56	11-12	51	2 $\frac{3}{8}$ Tbsp
Black	30	1 $\frac{3}{4}$ "	1.03	1.07	13-14	62	2+ Tbsp
Orchid	40	1 $\frac{1}{2}$ "	.68	.70	15-16	70	1 $\frac{1}{2}$ Tbsp

\* Water Capacity †Hamburger Patties ‡‡Ice Cream Scoop

## GUIDE TO KNIVES

### Knife Types & Their Uses:

#### Paring Knife -

The knife used most frequently. Cuts, peels and dices fruits, vegetables, cheese and meats.



**Paring Knife**

#### Boning Knife -

Deboning chicken or ham, trimming fat and sinews. The tapered, pointed blade is a necessity for working closely around joints.



**Boning Knife**

#### Utility Knife -

Excellent for food preparation or almost any kitchen chore from cutting vegetables and meats to halving sandwiches.



**Utility Knife**

#### Chef's Knife -

(Also known as Cook's Knife or French Knife). It is the most essential of all knives used in the kitchen. Used for all kinds of heavy-duty cutting, as well as chopping, dicing and mincing of virtually every kind of food. Perfectly balanced, an extension of your hand.



**Chef's Knife**

#### Carving Knife -

Ideal for ham and large cuts of meat and for breaking down larger fruits and vegetables.



**Carving Knife**

#### Bread Knife -

Slices bread, delicate fruits and vegetables. Cuts through hard crust for uniform slicing.



**Bread Knife**

#### Fillet Knife -

Filleting delicate fish or preparing carpaccio - it's easier with this extra thin, flexible blade.



**Fillet Knife**

#### Steel -

Realigns the knife edge. Should be used frequently to maintain sharpness.

#### Fork -

The perfect complement to any carving or slicing knife. Provides a secure hold, especially on the tail end of a joint of meat.



**Fork**

### Blade Edges:

**Straight Edge** - Allows a smooth and clean cut. When carving no fibers are torn out of the meat. This edge can be used for firm and soft food like meat, vegetables and fruit

**Serrated Edge** - The wavy or serrated edge allows an easy cut through crusty food like a traditional roast and crispy bread.

**Hollow Edge** - When cutting an air pocket is created between the hollow edge and the slice. This prevents food from sticking to the blade and allows for finer slices.



# USEFUL GUIDES



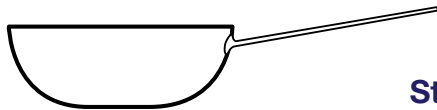
**Fry Pan**

- Curved side walls for easy stirring and sliding food out of the pan
- Ideal for frying, scrambling, sautéing or searing
- Sloped sides prevent steam from forming in the pan



**Sauté Pan**

- Wide bottom area for maximum heat conduction
- Ideal for sautéing, searing, deglazing, poaching, and stir frying
- Straight, tall sides help contain food and expose all sides to heat and minimize spattering



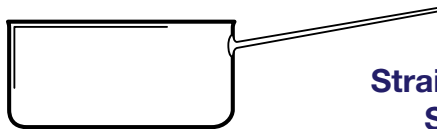
**Stir Fry Pan**

- Ideal for stir frying or wok applications
- Deep curved sides promote excellent food movement
- Stir Fry Pan flat bottom sits level on cooking surface as opposed to a wok's rounded bottom



**Saucier**

- Hybrid sauce pan and fry pan
- Sauté, brown, poach, create a stir-fry and build a sauce
- Curved sides allow for thorough and efficient whisking of ingredients



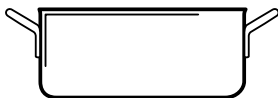
**Straight Sided  
Sauce Pan**

- Wide bottom area for maximum heat conduction
- Ideal for creating and reducing sauces and cooking vegetables
- Use with a lid to control evaporation and accelerate cooking



**Tapered  
Sauce Pan**

- Small bottom diameter for less heat exposure
- Flared sides allow for good stirring action
- Ideal for cooking at lower temperatures for a longer time



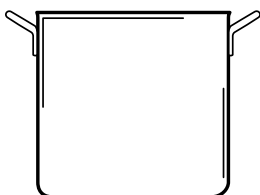
**Brazier/Rondo**

- Wide heating surface allows the cooking of meats and vegetables in limited amounts of liquid
- Ideal for long, slow cooking which allows the liquid to add juices and flavor
- Also used as a hot bath in conjunction with tapered sauce pans for melting butters, heating sauces or for blanching vegetables
- Braziers have a large diameter and short side walls that make them a great multi use pot for all kitchens



**Sauce Pot**

- Wide bottom area for maximum heat conduction
- Ideal for slow cooking stews, sauces, soups, casseroles and roasts while reducing the content
- Two loop handles for easier pouring and movement
- Sauce pots are shorter and wider than stock pots to make it easier to work over the pot



**Stock Pot**

- Thick base for a good slow simmer
- Ideal for stocks, soups, pastas, bulk vegetables and seafood
- Smaller diameter and taller height of pot preserves liquids longer and forces the liquid to bubble up through the ingredients, maximizing flavor transfer



**Griddle**

- Wide flat bottom for maximum cooking area
- Designed to heat or brown foods
- Ideal for eggs, grilled cheese, quesadillas, sandwiches

## GENERAL COOKWARE TIPS

- Before using for the first time, remove all labels and wash in hot soapy water to remove any manufacturing lubricants on new cookware.
- **Never leave cookware on heat source without food or liquid inside. Overheating in this manner may cause warping or delamination of metal layers and could void warranty.**
- For safety and to prevent warping, allow cookware to cool before cleaning or immersion in water.
- Direct contact with salt can cause pitting. Add salt to boiling water to dissolve it.
- Salt solutions, acidic products like tomatoes, disinfectants, or bleaches can corrode cookware. Never store these items in cookware and avoid prolonged exposure.
- All cookware will last longer and look better if washed by hand with hot soapy water. Always scrub in the direction of the material grain. Rinse thoroughly and allow to air dry completely.
- Use of plastic, wooden or rubber utensils is recommended.
- If label adhesive remains on cookware, wipe off with WD-40 and clean with warm soapy water.
- To remove white film caused by starch or water minerals, rub with sponge that has been dipped in lemon juice or vinegar, then wash with hot, soapy water.
- To remove food burnt to the bottom of cookware, boil a mild solution of vinegar and water for 10 minutes to dislodge food particles.

## SPECIFIC COOKWARE TIPS

### NON-STICK COATINGS

Allow non-stick coating to cool before cleaning. Hand wash in hot soapy water and dry immediately to preserve appearance. Use a non-woven scouring pad to remove burnt food. Avoid using abrasive cleaners, metal scouring pads, and strong solvents. When stacking pans, place liners between pans to avoid scratching non-stick surfaces.

### SEASONING NON-COATED ALUMINUM AND STAINLESS STEEL COOKWARE

Season cookware before its first use. Clean and dry cookware. Spray the inside of the pan lightly with vegetable oil or use a small amount of shortening. Place cookware on burner at medium for 5-10 minutes, until light smoke or heat waves appear. When the oil/shortening turns a deep amber color, turn the burner off and allow to cool. Pour out liquid oil/shortening and wipe down pan with paper towels until all oil/shortening is removed. Cleaning with a mild soapy solution after each use will not affect the "seasoning" of the pan. O.K. to repeat this procedure as often as needed without doing damage to the cookware.

### CARBON STEEL COOKWARE

Pans are shipped with mineral oil applied to the pan. Wipe down oil and clean the pan using hot soapy water. Dry immediately. After each use, clean and season. Wipe the inside and outside of the pan with unsalted cooking oil or shortening to prevent oxidation. The pan will turn a dark color as seasoning occurs after repeated use.

### REMOVING DISCOLORATION FROM ALUMINUM COOKWARE

Boil a solution of two tablespoons of cream of tartar to each quart of water in the cookware for ten minutes.

## TYPES OF COOKWARE – USE & CARE

**ALUMINUM** - Aluminum cookware is very popular because it is an excellent conductor of heat. Heat spreads quickly and evenly across the bottom, up the sides and across the cover to completely surround the food being cooked. Aluminum is also lightweight, so that even large pans are relatively easy to handle.

**Use and Care:** After use, aluminum cookware should be allowed to cool before washing or soaking in order to safeguard against warping. Acidic foods (especially tomato-based sauces) and undissolved salt may cause pitting of the surface. Aluminum may stain when it contacts minerals in water and foods. Automatic dishwashing may increase the amount of staining due to the high heat of the drying cycle. Therefore, hand washing may be preferable.

**STAINLESS STEEL** - Stainless steel cookware is exceptionally durable. It won't corrode or tarnish and its hard, non-porous surface is resistant to wear and scratching. Stainless steel cookware is usually made by combining stainless with other metals such as aluminum or copper to improve its heat conductivity.

**Use and Care:** Stainless steel is one of the easiest materials to clean and keep clean. Washing and light scouring will remove soil and stubborn burns. As with aluminum cookware, long exposure to acidic or salty foods should be avoided to prevent pitting.

**COPPER** - Copper's uniform heat conductivity makes it a good material for top-of-range cooking because the heat is distributed evenly. Copper cooking surfaces are usually lined with stainless steel or coated with a nonstock finish since foods left directly in contact with uncoated copper may become discolored.

**Use and Care:** Copper can be easily polished with various commercial copper cleaners.

**CAST IRON** - The key properties of cast iron are its heat retention and heat distribution. It allows for precise control of cooking temperatures and provides even cooking without hot spots. Cast iron is also extremely durable and will last for generations.

**Use and Care:** Cast iron cookware should be seasoned before using. Wash it with warm water, then apply a thin coat of vegetable oil and place in a 350° oven for about an hour. Over time, the cookware will darken to a black patina, a lasting non-stick finish.

**INDUCTION** - With induction cooking, heat is induced into the cookware, not transferred to it by the cooktop. An electromagnetic coil beneath the ceramic cooking surface creates a magnetic field which heats the cookware and its contents. The cookware must therefore have magnetic properties. Most types of induction cookware consist of several layers of different substances, usually stainless steel for its strength and magnetism and aluminum for its conductivity.

**Use and Care:** As with traditional stainless steel cookware, washing and light scouring will keep the cookware clean and attractive. If the surface is stainless steel (rather than a non-stick coating) care should be taken with acidic and salty foods to avoid pitting.

### GUIDE TO SHELVING

**Types:** The best type of shelving for food storage, is one that allows air circulation and light penetration. There are different materials available, including wire-in finishes that feature zinc or chrome-plated epoxy coating with a zinc substrate, polymer and a hybrid of wire and polymer. Plastic shelving is gaining popularity because it can be used in any area, wet or dry. Many types feature a steel core for strength with a heavy duty thick polypropylene outer layer. Shelving may be configured as stand-alone, stationary units, fitted with casters for mobility, or hung from wall supports in a track style.

**Capacity/Size:** Stationary units typically range in length from 24" to 72" with the most common shelf widths being 14", 18", 21", 24", 30" and 36". Load capacities vary but typically range from 600 to 800 lb, per shelf. Longer shelves generally have less capacity than shorter shelves, with shelves measuring up to 48" in length with load capacities of 800 lb per shelf. Longer shelves measuring 50" and longer have capacities of 600 lb. Add-on shelving units allow for increased storage capacity but only require the addition of two posts rather than four posts, thus saving valuable floor space.

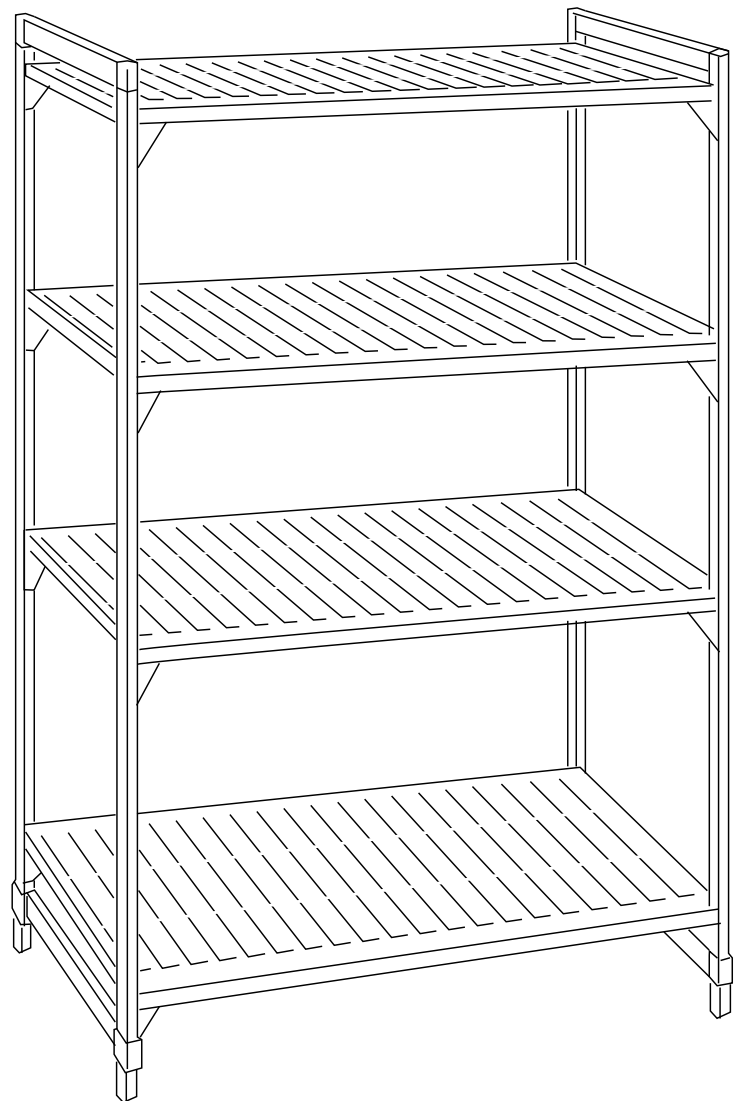
**Finishes:** Steel shelving units are coated with finishes that vary according to storage uses. For dry, moisture-free storage, a zinc or chrome finish is typically used. For front-of-the house applications or displays, customers may prefer shelving units that are available in a brighter chrome finish. The best choices for wet storage, including walk-in coolers and freezers, are polymer epoxy finishes or polymer constructed shelving. These provide the most corrosion-resistant surfaces.

**Features:** Many shelving units offer easily adjustable shelves. Most shelves are attached to the posts by snap-on plastic clips. Manufacturers offer improved versions of clips designed for easy, one-hand adjustability. Custom accessories, such as racks, wine racks and work platforms are easily added to fit the operator's particular needs. Use S hooks to hang wire baskets and utensils from shelving for easy accessibility.

**Cleaning & Maintenance:** Certain types of shelving come with built-in antimicrobial coating designed to inhibit the growth of bacteria, molds, mildew and fungi that can cause odors, stains and product degradation. The coating is designed to keep shelves cleaner between regular cleanings. In addition, wire or polymer shelving offers removable shelf plates that are commercial dishwasher safe for easy cleaning and sanitation. Inspect shelving regularly for exposed wires, bending or warping and cleanliness. Be sure to include shelving in your routine cleaning of equipment.

**This once-a-month cleaning regimen only takes about 30 minutes.**

1. **Remove all products.**
2. **Move shelving unit to outside area or area away from food products.**
3. **Hose shelving unit to loosen grime and dirt.**
4. **Use water, a mild detergent and sponges to clean shelves.**
5. **Use brushes to clean between wires and remove stubborn residue.**
6. **Hose off unit again to remove cleaning chemicals and loose dirt.**
7. **Towel dry unit and move back to original location.**
8. **Place product back on shelf.**



## BAR SERVICE FOR 100 PEOPLE

<b>BAR SERVICE</b>	<b>COCKTAIL LOUNGES</b>	<b>RESTAURANTS</b>	<b>CATERERS</b>
Champagnes 4½ - 6 oz	3 dz	3 dz	9 dz
Cocktails 2½ - 5 oz	9	6	12
Wines - All Purpose	6	6	9
White 6½ - 9 oz	(3)	-	-
Red 6½ - 16 oz	(3)	-	-
Sherries 2 - 4½ oz	3	-	9
Whiskey Sours	3	-	-
Brandy/Cordials ¾ - 2 oz	3	-	6
Whiskey/Shot ¾ - 3 oz	3	3	-
Old Fashioned - On the Rocks 6 - 9 oz	9	6	12
On the Rocks 6 - 9 oz	9	6	12
Collins 9 - 12 oz	3	3	-
Hi Balls 7 - 10 oz	9	6	12
Beer Servers	3	6	-
Decanters 2½- 6oz	3	3	-
Side Water Pitchers 8 - 24 oz	1	-	6 ea
Plastic Imprinted Stirrers	1-5,000	1-5,000	10,000
Champagne Buckets/Stands	4 ea	2 ea	10 ea
Ice Bowls	6-12	6	10
Liquor Pourers	3-6 dz	2-4 dz	-

<b>BAR SERVICE</b>	<b>COCKTAIL LOUNGES</b>	<b>RESTAURANTS</b>	<b>CATERERS</b>
Bar Mixer	2 ea	1 ea	6 ea
Fountain Scoop	2	1	1
Cocktail Shakers Complete	6	3	6
Jiggers, Metal - ½ - 2 oz	2-3	1-2	4
Lemon Board	2	1	1
Sponges	12	6	6
Lemon Peeler	1	1	1
Bar Strainer	2-3	1	2
Ice Pick, Shaver	2	1	2
Twist Spoons	6	2	2
Muddler	2	1	-
Towel Holder	3	1	-
Bar Caddy	3	1	2
Cork Removers	4-6	2	10
Fruit Knife	3 ea	1 ea	2 ea

<b>DISPOSABLES</b>	<b>COCKTAIL LOUNGES</b>	<b>RESTAURANTS</b>	<b>CATERERS</b>
Coasters	50,000	25,000	100,000
Beverage Napkins	50,000	25,000	100,000
Picks	10,000	5,000	-
Cocktail Straws	5,000	2,000	-

# USEFUL GUIDES

## TABLESETTING GUIDE

This handy reference features six of the most common tablesettings found in restaurants. Your foodservice representative will help you with hints on using additional specialty items.

### CHINA

Breakfast	Two Bread & Butter Plates, Cup, Saucer
Lunch	Bread & Butter Plate, Luncheon Plate
Dinner	Bread & Butter Plate, Salad Plate, Dinner Plate
Formal Dinner	Bread & Butter Plate, Two Salad Plates, Service Plate, Cup, Saucer
European	Bread & Butter Plate, Salad Plate, Service Plate
Banquet/Brunch	Bread & Butter Plate, Salad Plate, Dinner Plate, Cup, Saucer

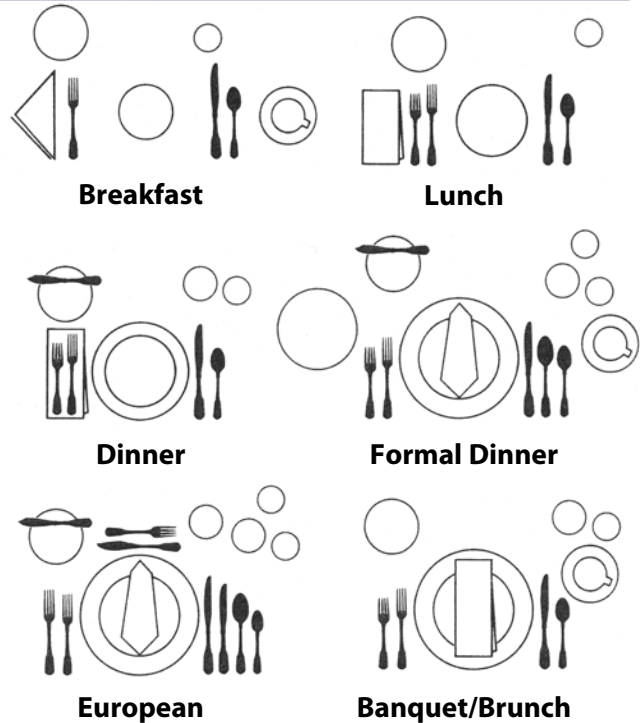
### GLASSWARE

Breakfast	Water Glass, Juice Glass
Lunch	Water Glass, Wine
Dinner	Water Goblet, Wine
Formal Dinner	Water Goblet, Champagne Flute, Wine
European	Water Goblet, Champagne Flute, Two Wines
Banquet/Brunch	Water Glass or Water Goblet, Wine

### FLATWARE

Breakfast	Dinner Fork, Dinner Knife, Teaspoon
Lunch	Salad Fork, Dinner Fork, Dessert or Dinner Knife, Teaspoon
Dinner	Salad Fork, Dinner Fork, Dinner Knife, Teaspoon, Butter Knife
Formal Dinner	Salad Fork, Dinner Fork, Dinner Knife, Oval Bowl/Dessert/Dinner Spoon, Teaspoon, Butter Knife
European	Dinner Fork (European size), Dinner Fork, Dinner Knife (European size), Dessert Knife, Oval Bowl/Dessert/Dinner Spoon, Small Teaspoon (European size), Butter Knife, Fish Knife, Fish Fork
Banquet/Brunch	Salad Fork, Dinner Fork, Dinner Knife, Teaspoon

\*All items U.S. size unless specified otherwise.



## HOW TO DETERMINE TABLECLOTH SIZES

Determining the size of a cloth for any size table is relatively simple. First, determine the amount of drop desired (eight to ten inches is standard), double that number, and add the result to both the width and length of the table. This method works for round tables, too. See the diagrams below for more details.

### 1. Tablecloth on Square Table

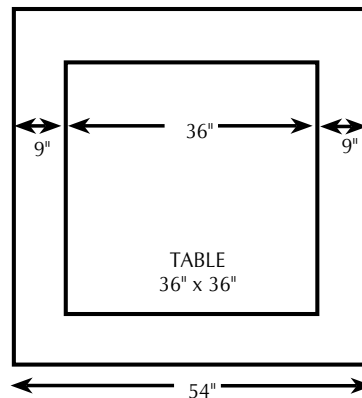
**Table size:** 36" x 36"

**Desired Drop:** 9"

**Cloth Size:** 54" x 54"

**How:** Desired drop of 9" times two = 18", added to both width (36") and length (36") of table

**Remember:** Desired drop must be added to both sides of the table regardless of the shape, square, rectangle or round.



### 2. Overlay on Square Table

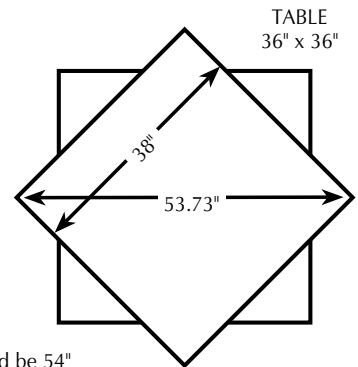
**Table size:** 36" x 36"

**Bottom Cloth:** 54" x 54"

**Desired Overlay Drop at Points:** 9"

**Overlay Size is:** 38" x 38"

**How:** Proper drop on overlay should be 9", same as drop on undercloth. Therefore the diagonal of the overlay should be 54" or slightly less. So, 54" divided by 1.414 = 38.19. Correct size for 9" desired drop at points is 38" x 38".



## HOW TO DETERMINE TABLE SKIRTING SIZE

TABLE TYPE	SKIRTING METHOD	48" Dia - 13 Ft	60" Dia - 16 Ft	66" Dia - 17½ Ft	72" Dia - 19 Ft
ROUND TABLE	Skirting All Sides	48" Dia - 13 Ft	60" Dia - 16 Ft	66" Dia - 17½ Ft	72" Dia - 19 Ft
BUFFET TABLE	Skirting 4 Sides	30" x 72" - 17 Ft	36" x 72" - 18 Ft	30" x 96" - 21 Ft	36" x 96" - 22 Ft
HEAD TABLE	Skirting 3 Sides	30" x 72" - 11 Ft	36" x 72" - 12 Ft	30" x 96" - 13 Ft	36" x 96" - 14 Ft
HEAD TABLE WITH RETURNS	Skirting 3 Sides & 6" Returns	30" x 72" - 12 Ft	36" x 72" - 13 Ft	30" x 96" - 14 Ft	36" x 96" - 15 Ft
HEAD TABLE 2 TABLES TOGETHER	Skirting 2 Tables Together 2 Sides & 6" Returns	2 Tables: 30" x 72" - 18 Ft	2 Tables: 36" x 72" - 19 Ft	2 Tables: 30" x 96" - 22 Ft	2 Tables: 36" x 96" - 23 Ft