

| Equipment | | |
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| Item | Value | Additional notes |
| Buffet Steam Table | \$600 | |
| Hood system | \$3,500 | Recently upgraded fire system |
| Commercial mixer | \$800 | |
| Deli slicer | \$200 | |
| 2 fryers | \$1,200 | Pitco fryers |
| Freezer | \$1,500 | |
| Walk-in cooler | \$1,800 | |
| Ice maker | \$400 | |
| Wok station | \$1,000 | |
| Prep table | \$1,000 | Has a refrigerated base |
| 3 compartment sink | \$300 | Has sprayer valve |
| Hand sink | \$200 | Installed to satisfy requirements |
| Misc. Equipment | \$1,200 | Pots, pans, tables, chairs, etc. |
| | | |
| Total value of equipment | \$13,700 | |
| Improvements | | |
| Vented heating and cooling | \$6,000 | |
| Mini split heating and cooling | \$6,000 | |
| New doors and blinds | \$2,400 | Recently changed, around 1 yr. |
| Coated roof and painted exterior | \$4,000 | |
| New fan motor and driver | \$1,300 | |
| Other improvements | \$4,000 | Front entrance tiles, siding, storm door |
| | | |
| Total value of improvements | \$23,700 | |
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| Improvements and equipment total | \$37,400 | |