

Restaurant Equipment Information

- Main Restaurant Kitchen:
 - Southbend 10 burner range/2 oven
 - Volrath 36" Chargrill/3 zone
 - 2 Pitco Frymaster 7gal. deep fryers (1 additional parts unit in storage)
 - Southbend 60" flat griddle/ 5 zone
 - Southbend 6 burner range/ 1 oven/ attached broiler(2 element)
 - 6 ft Steam well/ Gas
 - True 48" Chef top cooler
 - True 32" Deli top cooler/ Over storage
 - True double door reach in cooler
 - Avantco single door freezer
 - 3 Stainless Prep tables/ Under storage

- Pizza Parlor:
 - 2 Bakers Pride 48" Deck Oven/ Stacked
 - Randell 2 door Cooler 48"
 - Hobart D-300 Mixer
 - 6 ft Pizza top cooler/3 door
 - Franklin Chef 4 burner oven

- Shared
 - 6x10 Walk-In Cooler/ Main Kitchen
 - 6x18 Walk-In Cooler/ Reach-thru/Bar