



1. Beer Cooler 50" → True TD-50-18

6. Handsink - ReGENCY - 600 HS 12

2. Beer Cooler 80" → True TD-80-18

No Food Prep will be Done in the Bar Area
We will have a Dedicated Table in the Back Kitchen
For that.

3. Pops Tower - 2323 Drop in

4. Ice wall - FTN 1522

The Bar will have a Dedicated stand for
Dirty Dishes at the end of the Bent Sink
Glasswear

5. Dirty Beer - GLC 381

Additional equipment specs

3 cook right fryers , 35# grease holding 34,000 btu

1 cook right flat top and 4 burner combo with dule ovens 35,000 btu

Avantco CAG24RC

24inch char grill 60,000 btu

Quick	Item	Qty
Dishwasher	Noble Warewashing HT-180 High Temperature Dishwasher, 208/230V, 1 Phase	1
Griddle/Oven/ Burners	Garland G60-4G36RR Liquid Propane 4 Burner 60" Range with 36" Griddle and 2 Standard Ovens - 262,000 BTU	1
Steamer	Avantco W50CKR 12" x 20" Full Size Electric Countertop Food Cooker / Warmer - 120V, 1500W	2
Prep Sink	Regency 16 Gauge Stainless Steel One Compartment Commercial Sink with 1 Drainboard - 23" x 23" x 12" Bowl	2
3 Bay Sink	Regency 70" 16 Gauge Stainless Steel Three Compartment Sink with Two Drainboards - 14" x 16" x 12" Bowls	1
Prep Table	ServWare SP29-8 Prep Table	1
Ice Mach	Valpro 420lb Full Cube Ice Machine - 400lbs Ice Bin	1
Refrig	ServWare Cooler RR-2	2
Freeze	ServWare Freezer RF-2	2
Water Heater	Rinnai RU199iN Tankless Water Heart	1
Microwave	Solwave Stainless Steel Commercial Microwave with Push Button Controls - 120V, 1000W	1

Hostizaki