



Restaurant Equipment Checklist

Countertop Equipment

- Baking Oven
- Microwave Oven
- Rotisserie Oven
- Countertop Convection Oven
- Griddle
- Panini Grill
- Waffle Maker
- Toaster
- Mixer
- Food Warmer and Holder
- Induction Cooker
- Food Slicer / Chopper
- Meat Grinder
- Pasta Machine
- Heat Lamp
- Rice Cooker
- Vacuum Pack Machine
- Sealer Bags

Cooking Equipment

- Broiler
- Charbroiler
- Combi-Oven
- Convection Oven
- Pizza Oven
- Fryer
- Range
- Oven
- Tilting Skillet
- Steamer
- Soup Wells
- Ice Cream Dipping Cabinet

Coffee Equipment

- Espresso
- Grinder
- Knock Box
- Brewer Coffee
- Brewer Tea

Bar

- Hand Sink
- Bottle Cooler
- Blender Station
- Ice Bin
- Beer System
- Drain Boards
- Liquor Display
- Mug Froster
- Back Bar Cooler

Miscellaneous

- Warming Drawers
- Holding Cabinets
- Steam Table
- Air Curtain
- Display Cases
- Mop Sink
- Wall Shelves
- Hanging Pot Rack

Warewashing

- Glass Washer
- Glass Racks
- Dishwasher
- U/C Dishwasher
- Compartment Sink
- Water Filtration
- Hand Sink
- Pre Rinse Spray

Production

- Carts
- Dollies
- Work Tables
- Shelving
- Wall Shelving
- Dunnage Racks

Food Prep Equipment

- Food Prep Blender
- Immersion Blender
- Planetary Mixer
- Vegetable Slicer / Cutter
- Dicer
- Wedger
- Food Processor
- Salad Spinner
- Scale
- Thermometer

Refrigeration

- Bar Refrigerator
- Refrigerator
- Lowboy Refrigerator / Sandwich Prep Table
- Freezer
- Blast Chiller
- Ice Machine
- Pizza Prep Table
- Display Case / Merchandiser
- Walk-In

