

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

Food Prep Equipment

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

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
- C Knock Box
- □ Brewer Coffee
- Brewer Tea

Refrigeration

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

Warewashing

- □ Glass Washer
- □ Glass Racks

Bar

□ Hand Sink

🛛 Ice Bin

Bottle Cooler

Beer System

Drain Boards

Mug Froster

□ Liquor Display

Back Bar Cooler

□ Blender Station

- Dishwasher
- U/C Dishwasher
- Compartment Sink
- Water Filtration
- Hand Sink
- □ Pre Rinse Spray

Wall Shelves

Miscellaneous

O Warming Drawers

Holding Cabinets

□ Steam Table

□ Air Curtain

□ Mop Sink

Display Cases

- Hanging Pot Rack
- Production
- □ Carts
- Dollies
- Work Tables
- Shelving
- □ Wall Shelving
- Dunnage Racks

