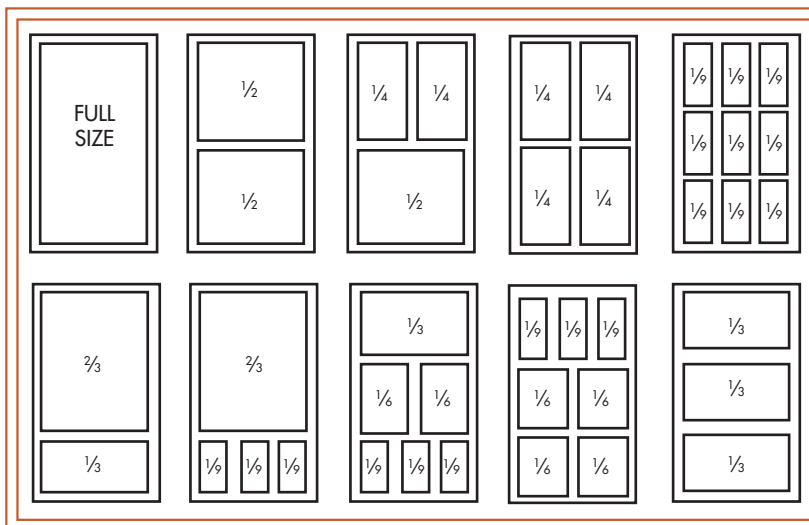


GUIDE TO STEAMTABLE PANS

Complete flexibility for steam table service is available through a wide range of sectional pans which includes... Full Size, 2/3 Size, 1/2 Size, 1/2 Long Size, 1/3 Size, 1/4 Size, 1/6 Size and 1/9 Size. All are made to fit both 19 7/8" x 11 7/8" or 20" x 12" openings. This extensive line makes countless combinations available for meeting specific individual requirements. All pans are seamless with smooth, rounded corners for easy cleaning and quick serving.

Size	Width (L to R)	Length (F to B)	Size	Width (L to R)	Length (F to B)
Full	12 3/4"	20 3/4"	1/3	12 3/4"	6 7/8"
1/2	12 3/4"	10 3/8"	1/6	6 1/4"	6 7/8"
1/4	6 3/8"	10 3/8"	1/9	4 1/4"	6 7/8"
2/3	12 3/4"	13 7/8"			

Standard depths are 2 1/2", 4" and 6". Adapter bars in 12" or 20" lengths are needed when your arrangement gives unsupported corners. A variety of lid sizes and types are available.



KITCHEN MEASUREMENT CONVERSION TABLE

Read down: 1/64 cupful = 1 fluid dram

Units	Fluid dram	Tea spoonful	Table spoonful	Fluid ounce	1/4 cupful	Gill (1/2 cupful)	Cupful	Liquid pint	Liquid quart	Milliliter	Liter
1 fluid dram	1	3/4	1/4	1/8	1/16	1/32	1/64	1/128	1/256	3.7	0.004
1 teaspoonful	1/3	1	1/3	1/6	1/12	1/24	1/48	1/96	1/192	4.9	0.005
1 tablespoonful	4	3	1	1/2	1/4	1/8	1/16	1/32	1/64	15	0.015
1 fluid ounce	8	6	2	1	1/2	1/4	1/8	1/16	1/32	30	0.030
1/4 cupful	16	12	4	2	1	1/2	1/4	1/8	1/16	59	0.059
1 gill (1/2 cupful)	32	24	8	4	2	1	1/2	1/4	1/8	118	0.118
1 cupful	64	48	16	8	4	2	1	1/2	1/4	237	0.237
1 liquid pint	128	96	32	16	8	4	2	1	1/2	473	0.473
1 liquid quart	256	192	64	32	16	8	4	2	1	946	0.946

SOUP-SAUCE LADLES

SIZE

1 oz	2 oz	4 oz	6 oz	8 oz
1/8 cup	1/4 cup	1/2 cup	3/4 cup	1 cup

EQUIVALENT

DISHER CAPACITY CHART

Color	Disher Size	Bowl Dia	Fluid Oz*	Wt Oz*	Patties/Lb †	Scoops/Gal ††	Equivalent
White	6	3"	4.66	4.86	3	16	2/3 Cup
Gray	8	2 3/4"	3.64	3.80	3 1/2	22	1/2 Cup
Ivory	10	2 5/8"	3.19	3.33	4	24	5/8 Cup
Green	12	2 1/2"	2.78	2.90	5	26	1/3 Cup
Blue	16	2 1/4"	2.07	2.16	6-8	35	1/4 Cup
Yellow	20	2 1/8"	1.77	1.84	9-10	42	3+ Tbsp
Red	24	2"	1.49	1.56	11-12	51	2 2/3 Tbsp
Black	30	1 3/4"	1.03	1.07	13-14	62	2+ Tbsp
Orchid	40	1 1/2"	0.68	0.70	15-16	70	1 1/2 Tbsp

* Water Capacity † Hamburger Patties †† Ice Cream Scoop

32 DEGREES IDEAL

Store in back of cooler

ITEM	TEMP. °F	STORAGE
Apples*	31°-32°	Avoid excess movement. Do not rinse.
Broccoli	32°-35°	Store in covered box with drain shelf
Cabbage	32°-35°	Leave wrapper leaves on. Store covered.
Cantaloupe*	38°-42°	Ripen at room temperature.
Carrots	32°-35°	Do not wash until ready to serve.
Cauliflower	32°-35°	Store in original shipping crate, single layers. Store only briefly.
Celery	32°-35°	Keep covered and sprinkle with water.
Corn	32°-34°	Store in original cartons and stack for good air flow.
Grapes*	32°-40°	Store in original cartons. Air circulation causes shriveling. Store only briefly.
Lettuce	32°-35°	Store tightly with drain shelf or colander
Mushrooms*	34°-40°	Put in cooler immediately. Keep dry.
Oranges* (FL)	32°-35°	Need good air circulation. Use dunnage rack.
Peaches	32°	Store at 65°-70°F until ripened.
Pears*	32°-35°	Store at 60°-65°F until ripened.
Radishes	32°	Rinse, remove tops, and drain before storing in covered containers.
Strawberries	32°-35°	Store in original carton. Do not wash or trim before storing. Store only briefly.

45-55 DEGREES IDEAL

Store in warmest part of cooler or coolest section of kitchen.

ITEM	TEMP. °F	STORAGE
Avocados*	40°-45°	Handle gently. Ripen at room temperature.
Cucumbers	45°-50°	Do not wash or sprinkle with water.
Lemons*	45°-50°	Absorb odors easily.
Onions	45°-50°	Keep cool, dry, and ventilated.
Oranges*(CA)	45°-50°	Proper rotation will maintain good fruit.
Peppers	45°-50°	Very susceptible to chill damage.
Pineapple	45°-50°	Won't ripen after harvest. Handle gently.
Squash	40°-55°	Soft shell cooler than hard shell.

55-65 DEGREES IDEAL

Store in coolest part of kitchen. Do not refrigerate.

ITEM	TEMP. °F	STORAGE
Bananas*	56°-60°	Open lid to avoid too quick ripening.
Potatoes	60°-70°	Store in dark area. Cooler temperatures cause accumulation of sugar.
Tomatoes*	55°-65°	Keep out of direct sunlight. Stack palettes to accelerate ripening.
Watermelons*	50°-60°	Store green side up. Cut pieces should be stored in the cooler.

COOLER TEMPERATURE RANGES

STORE OUTSIDE COOLER

Potatoes	Tomatoes
Bananas	Onions
Lemons	Limes

COOLER

FRONT 40° - 45°

Melons	Eggplant
Citrus	Avocados
Cantaloupe	Red Potatoes
Pineapple	Peppers
Green Beans	Summer Squash
Cucumbers	

MIDDLE 35° - 39°

Squash	Herbs
Zucchini	Pears
Sprouts	Parsley
Green Onions	

BACK 33° - 35°

Artichokes	Apples
Asparagus	Apricots
Broccoli	Blueberries
Carrots	Cabbage
Cauliflower	Corn
Celery	Kiwi
Cherries	Leaf Lettuce
Grapes	Mushrooms
Peaches	Strawberries
Radishes	

WHAT IS ETHYLENE GAS?

Items marked with an asterisk (*) produce ethylene gas, an active plant hormone required for the ripening process. While this is good in certain quantities, some produce can be damaged by ethylene gas exposure, especially leafy vegetables. Be sure to arrange your produce carefully.

SUGGESTED REQUIREMENTS FOR A 100-SEAT RESTAURANT†

For additional suggested seating requirements visit www.nafem.org/information-resources/smallwaresrequirements.aspx

Quantity	Item Description	Quantity	Item Description
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GLASSWARE

_____	12 dz	5 oz juice
_____	12 dz	12 oz iced tea
_____	20 dz	10 oz water goblet
_____	12 dz	6 oz sherbet
_____	12 dz	5½ oz flute
_____	10 dz	Sugar packet holder
_____	3 dz	Salt & pepper shaker
_____	2 dz	Ashtray

DINNERWARE

_____	20 dz	Dinner plate
_____	20 dz	Salad plate
_____	10 dz	Platter
_____	9 dz	Soup/salad bowl
_____	10 dz	Bouillon
_____	20 dz	Fruit
_____	8 dz	Coffee/tea cup
_____	8 dz	Coffee/tea cup saucer
_____	8 dz	18 oz nappie
_____	20 dz	Bread and butter
_____	10 dz	5 oz ramekin
_____	5 dz	12 oz rarebit

FLATWARE

SPOONS

_____	30 dz	Teaspoon
_____	15 dz	Dessert
_____	2 dz	Tablespoon
_____	15 dz	Iced tea
_____	15 dz	Bouillon
_____		Demitasse **

FORKS

_____	15 dz	Salad/dessert
_____	30 dz	Dinner
_____	12 dz	Cocktail

KNIVES

_____	20 dz	Dinner knife
_____	15 dz	Utility/dessert knife
_____	15 dz	B&B Knife or butter spreader
_____		Steak Knife **
_____		Fish Knife **

Note: **Accessory items to be considered separately, depending upon type of service and menu.

BAR SERVICE

_____	2 ea	8" x 12" lemon board
_____	2 ea	Paring knife
_____	1 ea	Drink mixer
_____	2 ea	Cocktail shaker
_____	6 ea	Mixing glass

_____	2 ea	Cocktail strainer
_____	2 ea	Stainless steel ice scoop
_____	2 ea	Jumbo can tapper
_____	2 ea	Bottle cap lifter
_____	1 set	Salt & pepper shaker
_____	1 ea	Wine opener
_____	1 ea	Muddler
_____	1 ea	Zester
_____	2 ea	Condiment caddy
_____	2 ea	Bar caddy
_____	1 set	Drink mix system with back up gallons, pints & quarts
_____	2 ea	10" stainless bar spoon
_____	1 ea	Glass rimmer
_____	12 ea	Ashtray
_____	3 ea	Bar mat
_____	2 ea	Service mat
_____	6 ea	Tip tray
_____	6 ea	Wine cooler & stand
_____	12 ea	Waiter's corkscrew

BAR GLASSES

_____	3 dz	Wine
_____	1 dz	Carafe
_____	12 dz	Beer
_____	1 dz	Pitcher
_____	6 dz	Rocks
_____	4 dz	Double rocks
_____	12 dz	Collins
_____	4 dz	Martini
_____	2 dz	Irish coffee
_____	3 dz	Sour
_____	2 dz	Champagne

ENTRANCE LOBBY

_____	1 ea	Sand urn
_____	1 ea	Menu board
_____	1 ea	Toothpick dispenser
_____	1 ea	Mint tray
_____	60 ea	Menu cover

TABLETOP ACCESSORIES

_____	84 ea	Salt & pepper shaker
_____	24 ea	Ashtray
_____	60 ea	Bread basket
_____	12 ea	12 oz S/S or china creamer
_____	36 ea	Sugar pack holder
_____	36 ea	Table tent
_____	12 ea	Oil & vinegar set
_____	36 ea	Bud vase
_____	36 ea	Table lamp
_____	36 ea	Napkin dispenser

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Quantity	Item Description	Quantity	Item Description
BUFFET			
HOT TABLE			
_____ 3 ea	20½" adapter bar	_____ 2 ea	2 element coffee warmer
_____ 6 ea	12½" adapter bar	_____ 2 ea	Decaf coffee decanter
_____ 6 ea	Insert pan full 2½" deep	_____ 2 ea	Regular coffee decanter
_____ 4 ea	Insert pan full 4" deep	_____ 4 ea	64 oz Coffee pitcher
_____ 2 ea	Insert pan full 2½" deep, perforated	_____ 1 ea	Iced tea urn
_____ 4 ea	Insert pan half 2½" deep	_____ 4 ea	Iced tea pitcher w/ice guard
_____ 4 ea	Insert pan half 4" deep	_____ 4 ea	Water pitcher w/ice guard
_____ 1 ea	Insert pan half 2½" deep, perforated	_____ 2 ea	Gel filled refreezing crock for non dairy creamers
_____ 6 ea	Insert pan one third 2½" deep	_____ 2 ea	Gel filled refreezing crock for lemon wedges w/lid and 6" ice tong
_____ 4 ea	Insert pan one third 4" deep	_____ 2 ea	12 ounce stainless steel ice scoop
_____ 4 ea	Insert cover full w/notch	_____ 6 ea	14" rubber coated nonslip beverage tray
_____ 6 ea	Insert cover half w/notch	_____ 8 ea	22" x 27" oval rubber coated non-slip waiter's tray
_____ 6 ea	Insert cover one third w/notch	_____ 12 ea	Chrome tray stand w/rubber feet
_____ 4 ea	8 quart vegetable inset w/cover	_____ 1 ea	12" x 14" stainless steel dessert tray
_____ 2 ea	8 oz food portioner, solid	_____ 1 ea	6 hole flatware dispenser w/cylinders
_____ 2 ea	8 oz food portioner, perforated	_____ 1 ea	Silver bin
_____ 2 ea	4 oz food portioner, solid	_____ 6 ea	2 way booster seat
_____ 2 ea	4 oz food portioner, perforated	_____ 6 ea	High chair
_____ 1 ea	Thumb activated disher #8	_____ 12 ea	Tip tray
_____ 1 ea	Thumb activated disher #12	_____ 12 ea	Check minder
_____ 4 ea	13" spoon, solid	_____ 12 ea	Crumb tray w/crumber
_____ 4 ea	13" spoon, perforated		
_____ 2 ea	13" spoon, slotted		
_____ 2 ea	12" tongs		
_____ 1 ea	2 bulb heat lamp		
_____ 1 ea	Insert pan 2½" deep w/pan grate		
_____ 1 ea	4 ounce ladle		
_____ 1 ea	8 ounce ladle		
_____ 60 ea	2½ ounce S/S oyster cocktail cup		
BUFFET WARE			
STAINLESS			
_____ 1 ea	15" spoon, solid		
_____ 1 ea	15" spoon, perforated		
_____ 1 ea	15" spoon, slotted		
_____ 3 ea	13" spoon, solid		
_____ 3 ea	13" spoon, perforated		
_____ 1 ea	13" spoon, slotted		
LADLES			
_____ 2 ea	2 ounce		
_____ 4 ea	4 ounce		
_____ 2 ea	6 ounce		
_____ 4 ea	8 ounce		
_____ 2 ea	12 ounce		
TONGS			
_____ 2 ea	16" spring tongs		
_____ 4 ea	12" spring tongs		
_____ 4 ea	9" spring tongs		
BEVERAGE SERVICE/ WAIT STATION			
FOOD PREPARATION			
SALAD PREPARATION			
_____ 2 ea	Apron		
_____ 2 ea	16 qt aluminum colander		
_____ 2 ea	18" x 24" x ½" Cutting board (green)		
_____ 1 ea	10" cook's knife		
_____ 3 ea	Utility knife		
_____ 3 ea	Paring knife		
_____ 4 ea	8 qt stainless steel bowl		
_____ 2 ea	13 qt stainless steel bowl		
_____ 1 ea	Bucket opener		
_____ 4 ea	Large blade spatula		
_____ 1 ea	Stainless box grater		
_____ 4 ea	Vegetable peeler		
_____ 1 ea	Parer/corer		
_____ 1 ea	Egg slicer		
_____ 1 ea	Egg divider		
_____ 1 ea	Lemon/tomato wedger		
_____ 1 ea	Melon baller		
_____ 1 ea	Apple divider		
_____ 2 ea	Vegetable brush		
_____ 1 ea	Commercial food processor		
_____ 1 ea	Table mount can opener		
MEAT, POULTRY, FISH PREPARATION			
_____ 1 ea	18" x 24" x 1" cutting board (red)		
_____ 1 ea	18" x 24" x 1" cutting board (blue)		
_____ 1 ea	18" x 24" x 1" cutting board (yellow)		
_____ 1 ea	Meat slicer, electric		

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SUGGESTED REQUIREMENTS FOR A 100-SEAT RESTAURANT†

For additional suggested seating requirements visit www.nafem.org/information-resources/smallwaresrequirements.aspx

Quantity	Item Description	Quantity	Item Description
MEAT, POULTRY, FISH PREPARATION CONTINUED			
_____ 1 ea	2 lb x 1/8 oz platform scale, fixed dial		
_____ 1 ea	2 lb rotating dial scale		
_____ 1 ea	Film dispenser		
_____ 1 ea	Foil dispenser		
_____ 2 ea	Bowl scraper, large blade		
_____ 4 ea	8 qt stainless steel mixing bowl		
_____ 4 ea	6 qt stainless steel mixing bowl		
_____ 1 ea	4 qt stainless steel mixing bowl		
_____ 2 ea	10" cook's knife		
_____ 2 ea	8" utility knife		
_____ 1 ea	10" bread knife		
_____ 1 ea	6" boning knife		
_____ 1 ea	7" cleaver		
_____ 1 ea	Butcher steel		
_____ 1 ea	Stainless knife rack		
BAKE PREPARATION			
_____ 3 sets	Measuring spoon		
_____ 1 set	Dry measure, alum. (1/2 qt, 1 qt, 2 qt, 4 qt)		
_____ 1 set	Liquid measure, alum. (1/2 qt, 1 qt, 2 qt, 4 qt)		
_____ 1 ea	1 cup measure		
_____ 1 ea	24 ounce aluminum scoop		
_____ 1 ea	84 ounce aluminum scoop		
_____ 1 ea	Stainless steel rotary sifter		
_____ 1 ea	14" aluminum sieve		
_____ 2 ea	Dough scraper		
_____ 1 ea	18" maple rolling pin		
_____ 1 ea	Biscuit cutter		
_____ 2 ea	Large blade spatula		
_____ 2 ea	2 1/2" pastry brush		
_____ 2 ea	Spring form pan		
_____ 4 ea	10" x 1 1/2" cake pan		
_____ 12 ea	9" pie pan		
_____ 1 ea	7 cut pie marker		
_____ 6 ea	24 cup muffin pan		
_____ 24 ea	18" x 26" x 1" sheet pan		
_____ 1 ea	Sheet pan rack w/casters		
_____ 2 ea	24" oven mitts		
_____ 9 ea	18" x 26" x 3" dough box		
_____ 1 ea	Dough box transport dolly		
COOKING			
STOCK POTS			
_____ 2 ea	40 qt stock pot w/cover		
_____ 2 ea	32 qt stock pot w/cover		
_____ 3 ea	20 qt stock pot w/cover		
SAUCE POTS			
_____ 2 ea	14 qt sauce pot w/cover		
_____ 2 ea	10 qt sauce pot w/cover		
BRAZING PANS			
_____ 1 ea	18 qt brazier		
SAUCE PANS			
_____ 3 ea	8 qt sauce pan		
_____ 2 ea	5 qt sauce pan		
_____ 2 ea	3 qt sauce pan		
_____ 2 ea	2 qt sauce pan		
_____ 2 ea	1 qt sauce pan		
FRY PANS			
_____ 2 ea	14" aluminum fry pan		
_____ 6 ea	12" aluminum fry pan		
_____ 12 ea	10" aluminum fry pan		
_____ 4 ea	8" aluminum fry pan		
DOUBLE BOILER			
_____ 1 ea	Large aluminum double boiler (17-20 qt)		
_____ 1 ea	Medium aluminum double boiler (10-15 qt)		
FRYER STATION			
_____ 1 ea	Culinary fry basket 1/4" mesh		
_____ 1 ea	5 x 6" fine mesh skimmer		
_____ 1 ea	16" tongs		
_____ 1 ea	2 bulb heat lamp		
_____ 1 ea	Insert pan full 2 1/2" deep w/pan grate		
_____ 1 ea	Seasoning dredge		
_____ 1 ea	Fryer thermometer 50°- 550°		
_____ 1 pr	Grease proof oven mitt		
_____ 1 ea	Grease filter cone		
_____ 1 cs	Grease filter		
GRILL STATION			
_____ 3 ea	16" tongs		
_____ 1 ea	4" x 8" blade large turner		
_____ 1 ea	2 3/4" x 8" blade medium turner		
_____ 1 ea	Grill brush		
_____ 1 pr	Oven mitt, flame retardant		
_____ 2 ea	Sauce mop		
_____ 1 ea	Insert pan one fourth 4" deep (for butter)		
_____ 1 ea	21" S/S meat fork w/hook handle		
_____ 2 ea	Steak weight 9 1/2" x 5 3/4" - 3 lb iron		
_____ 2 ea	Toast/bacon weight 11 x 9" - 2 lb aluminum		
GRIDDLE STATION			
_____ 1 ea	4" x 8" blade large turner		
_____ 1 ea	2 3/4" x 8" square end blade turner		
_____ 1 ea	Grill scraper		
_____ 1 ea	Steak weight 9 1/2" x 5 3/4" - 3 lb iron		
_____ 1 ea	Toast/bacon weight 11 x 9" - 2 lb aluminum		
_____ 1 ea	Batter/oil dispenser		
_____ 1 ea	Grill brick holder		
_____ 1 cs	Grill brick		

GUIDE

†Suggested quantities are only a guide. Your quantities may vary based on your operational needs.

SUGGESTED REQUIREMENTS FOR A 100-SEAT RESTAURANT†

For additional suggested seating requirements visit www.nafem.org/information-resources/smallwaresrequirements.aspx

Quantity	Item Description	Quantity	Item Description
GRIDDLE STATION CONTINUED			
_____ 1 ea	Butter wheel	_____ 2 ea	36" dunnage rack
_____ 2 ea	Stainless steel seasoning dredge	_____ 2 ea	36 gallon ingredient bin w/slide cover
_____ 1 ea	Griddle thermometer	_____ 6 ea	Polycarbonate food box, 18" x 26" x 15"
STRAINERS			
_____ 1 ea	10" china cap medium mesh	_____ 6 ea	Polycarbonate food box, 18" x 26" x 9"
_____ 1 ea	8" fine mesh	_____ 6 ea	Polycarbonate food box, 12" x 18 x 9"
_____ 2 ea	8" double medium mesh	_____ 6 ea	8 qt round storage container w/lid
_____ 1 ea	10" double medium mesh	DRY STORAGE	
_____ 1 ea	14" reinforced double medium mesh	_____ 2 ea	3 tier bus cart
_____ 1 ea	8" dia bouillon strainer	_____ 12 ea	7" tall bus tub
_____ 1 ea	6" Perforated stainless skimmer	_____ 2 ea	Manual carpet sweeper
_____ 1 ea	Culinary fry basket, 1/4" mesh	_____ 1 ea	Lobby dust pan w/toy broom
THERMOMETERS			
_____ 2 ea	0° - 220° pocket test 6" calibratable stem	_____ 2 ea	Rubber coated apron
_____ 2 ea	50° - 550° pocket test 6" calibratable stem	_____ 3 pr	Insulated gloves
_____ 1 ea	50° - 550° kettle thermometer with side clip	_____ 1 ea	Scrap block
As needed	Candy thermometer	_____ 15 ea	36 compartment glass rack
As needed	Oven thermometer	_____ 5 ea	Plate/tray rack
As needed	Refrigerator thermometer	_____ 5 ea	Multipurpose rack
STORAGE			
GENERAL STORAGE			
_____ 1 ea	200 lb receiving scale	_____ 4 ea	Flat rack
_____ 1 ea	Box knife	_____ 1 ea	Rack dolly
_____ 2 ea	36" dunnage rack	_____ 24 ea	Poly cylinder
COLD STORAGE			
_____ 2 ea	36" dunnage rack	_____ 1 ea	Max. hold dishwasher thermometer
_____ 12 ea	Polycarbonate food box, 18" x 26" x 15"	_____ 2 pr	Insulated rubber glove
_____ 6 ea	Drain trays for food box, 18" x 26"	_____ 1 ea	20" pot brush
_____ 12 ea	Polycarbonate food box, 12" x 18" x 9"	_____ 2 ea	8" pot brush
_____ 6 ea	Polycarbonate food box, 12" x 18" x 6"	_____ 2 ea	General pan brush
_____ 6 ea	8 qt round storage container w/lid	_____ 1 ea	Triple glass brush
_____ 12 ea	3.5 qt round storage container w/lid	_____ 12 ea	Stainless metal sponge
_____ 12 ea	2 qt round storage container w/lid	_____ 12 ea	Green pad
ICE STORAGE/TRANSPORTATION			
_____ 1 ea	125 lb ice caddy w/casters	GENERAL CLEANING SUPPLY	
_____ 1 ea	84 ounce plastic scoop	_____ 4 ea	Hand & nail brush
_____ 1 ea	Ice transport bucket	_____ 2 ea	Hi-lo brush w/squeegee
MEAT STORAGE			
_____ 12 ea	Polycarbonate food box, 18" x 26" x 9"	_____ 1 ea	Drain brush
_____ 6 ea	Drain tray for food box, 18" x 26"	_____ 1 ea	Steam kettle brush
_____ 6 ea	Polycarbonate food box, 12" x 18" x 6"	_____ 2 ea	Coffee decanter brush
DRY STORAGE			
_____ 2 ea	36" dunnage rack	_____ 1 ea	Bake pan lip brush
_____ 2 ea	36 gallon ingredient bin w/slide cover	_____ 2 ea	Coffee urn brush
_____ 6 ea	Polycarbonate food box, 18" x 26" x 15"	_____ 1 ea	Stack oven brush
_____ 6 ea	Polycarbonate food box, 18" x 26" x 9"	_____ 4 ea	Heavy duty hand brush
_____ 6 ea	Polycarbonate food box, 12" x 18 x 9"	_____ 12 ea	16 ounce spray bottle
_____ 6 ea	8 qt round storage container w/lid	_____ 144 ea	Hand towel
BUS STATION/WAREWASHING			
_____ 2 ea	3 tier bus cart	_____ 2 ea	Mop bucket & wringer
_____ 12 ea	7" tall bus tub	_____ 2 ea	Mop
_____ 2 ea	Manual carpet sweeper	_____ 2 ea	Wet floor sign
_____ 1 ea	Lobby dust pan w/toy broom	_____ 1 ea	Counter brush
_____ 2 ea	Rubber coated apron	_____ 2 ea	Floor broom
_____ 3 pr	Insulated gloves	_____ 12 ea	28 gallon gray trash can w/lid
_____ 1 ea	Scrap block	_____ 4 ea	Dolly for 28 gallon trash can
_____ 15 ea	36 compartment glass rack	_____ 4 ea	Rectangular trash can
_____ 5 ea	Plate/tray rack		
_____ 5 ea	Multipurpose rack		
_____ 4 ea	Flat rack		
_____ 1 ea	Rack dolly		
_____ 24 ea	Poly cylinder		
_____ 1 ea	Max. hold dishwasher thermometer		
_____ 2 pr	Insulated rubber glove		
_____ 1 ea	20" pot brush		
_____ 2 ea	8" pot brush		
_____ 2 ea	General pan brush		
_____ 1 ea	Triple glass brush		
_____ 12 ea	Stainless metal sponge		
_____ 12 ea	Green pad		

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3M.....	www.3m.com	Havells /Sli.....	www.havells-usa.com
AJM Packaging Corp.....	www.ajmpack.com	Jaccard.....	www.jaccard.com
Allied Metal Spinning Corp.....	www.alliedmetalusa.com	Johnson Diversey.....	www.jdbrands.com
Anchor Hocking.....	www.anchorhocking.com	Libbey Inc.....	www.libbey.com
APW Wyott.....	www.apwwyott.com	Marko by Carlisle.....	www.marko.com
Arden-Benhar Mills.....	www.ardencompanies.com	Mundial.....	www.mundialusa.com
Bar Maid..... NEW	www.barmaidwashers.com	National Checking.....	www.nationalchecking.com
Blaze.....	www.blazeproducts.com	Nemco Food Equipment.....	www.nemcofoodequip.com
Bloomfield/Carrier.....	www.wellsbloomfield.com	O'Cedar.....	www.ocedarcommercial.com
Boyd Products.....	www.boydproducts.com	Oneida Ltd.....	www.oneida.com
Bunn-O-Matic.....	www.bunnomatic.com	Oreck Commercial.....	www.oreckcommercial.com
Cactus Mat.....	www.cactusmat.com	Procter and Gamble.....	www.pgbrands.com
Cambro.....	www.cambro.com	Reckitt Benckiser.....	www.reckittprofessional.com
Cardinal..... NEW	www.cardinalglass.com	San Jamar.....	www.sanjamar.com
Carlisle.....	www.carlislefsp.com	Serving Solutions.....	www.servingsolutions.com
Chef Master.....	www.chef-master.com	Smith-Lee.....	www.hoffmaster.com
Chef Revival.....	www.chefrevival.com	Spectrum Plastics, Inc.....	www.spectrumbags.com
Continental.....	www.continentalcommercialproducts.com	Syracuse China.....	www.libbey.com
Cooper-Atkins.....	www.cooperinstrument.com	T&S Brass.....	www.tsbrass.com
Crewware.....	www.crewware.com	Tablecraft.....	www.tablecraft.com
Daymark Safety Systems.....	www.daymark.biz	Taylor.....	www.taylorusa.com
Dexter Russell.....	www.dexter-russell.com	The Sterno Group.....	www.thesternogroup.com
Disco.....	www.continentalcommercialproducts.com	Tolco.....	www.tolcocorp.com
Discovery Products Corp.....	www.discoveryproducts.com	Traex.....	www.libbey.com
Edlund Company Inc.....	www.edlundco.com	Update.....	www.update-international.com
Focus FS/Regalware.....	www.focusfoodservice.com	Vertex..... NEW	www.vertexchina.com
Forschner/Victorinox.....	www.swissarmy.com/	Vita-Mix Corp.....	www.vita-mix.com/foodservice
G.E.T. Enterprises, Inc. NEW	www.get-melamine.com	Vollrath Co. LLC.....	www.vollrathco.com
Goldmax Industries, Inc.....	www.goldmax.com	Walco Stainless.....	www.walcostainless.com
Hall China.....	www.hallchina.com	Waring.....	www.waringproducts.com
Hamilton Beach.....	www.hamiltonbeach.com	Winco.....	www.wincous.com
Handgards.....	www.handgards.com	Win-Holt Equipment Group.....	www.winholt.com
Handi-foil of America Inc.....	www.handi-foil.com	World Tableware.....	www.libbey.com
Handy Wacks.....	www.handywacks.com		