



A Comprehensive Buying Guide

For the Front to Back of House



 **TriMark**
Foodservice Equipment, Supplies and Design

www.rwsmithco.com

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Every effort has been made to verify the accuracy of all data contained in this publication, however, we cannot assume responsibility for errors or omissions.

- REQUIREMENTS FOR -

QUICK SERVICE RESTAURANT	FINE DINING 60-80 SEAT	RESTAURANT 100 SEAT	ITEM DESCRIPTION
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Receiving

___ 1 ea	___ 1 ea	___ 1 ea	200 lb receiving scale
___ 1 ea	___ 1 ea	___ 1 ea	box knife
___ 2 ea	___ 2 ea	___ 2 ea	36" dunnage rack

Storage

Dry Storage

___ 2 ea	___ 2 ea	___ 2 ea	36" dunnage rack
___ 2 ea			wire shelf unit
___ 1 ea			can rack
	___ 2 ea	___ 2 ea	36 gal ingredient bin w/slide cover
___ 6 ea	___ 6 ea	___ 6 ea	12" x 18" x 9" polycarbonate food box
___ 6 ea	___ 6 ea	___ 6 ea	18" x 26" x 9" polycarbonate food box
___ 6 ea	___ 6 ea	___ 6 ea	18" x 26" x 15" polycarbonate food box

Cold Storage

___ 2 ea	___ 2 ea	___ 2 ea	36" dunnage rack
___ 12 ea	___ 12 ea	___ 12 ea	12" x 18" x 9" polycarbonate food box
___ 6 ea	___ 12 ea	___ 12 ea	18" x 26" x 15" polycarbonate food box
___ 6 ea	___ 6 ea	___ 6 ea	18" x 26" drain tray for food box
___ 12 ea	___ 12 ea	___ 12 ea	2 qt round storage container w/lid
___ 12 ea	___ 12 ea	___ 12 ea	3½ qt round storage container w/lid
___ 6 ea	___ 6 ea	___ 6 ea	8 qt round storage container w/lid

Meat Storage

___ 6 ea	___ 6 ea	___ 6 ea	12" x 18" x 6" polycarbonate food box
___ 12 ea	___ 12 ea	___ 12 ea	18" x 26" x 9" polycarbonate food box
___ 6 ea	___ 6 ea	___ 6 ea	18" x 26" drain tray for food box

Ice Storage/Transport

___ 1 ea	___ 1 ea	___ 1 ea	125 lb ice caddy w/casters
___ 1 ea	___ 1 ea	___ 1 ea	84 oz plastic ice scoop

Food Preparation

Salad Preparation

___ 2 ea	___ 2 ea	___ 2 ea	apron
___ 1 ea	___ 2 ea	___ 2 ea	16 qt colander
___ 2 ea	___ 2 ea	___ 2 ea	18" x 24" x ½" green cutting board
___ 1 ea	___ 1 ea	___ 1 ea	10" cook's knife
___ 3 ea	___ 3 ea	___ 3 ea	utility knife
	___ 1 ea	___ 1 ea	twin-blade mincing knife
___ 3 ea	___ 3 ea	___ 3 ea	paring knife
___ 1 ea	___ 1 ea	___ 1 ea	parer/corer
	___ 4 ea	___ 4 ea	8 qt stainless steel bowl
	___ 2 ea	___ 2 ea	13 qt stainless steel bowl
	___ 1 ea	___ 1 ea	63 qt aluminum salad bowl
	___ 1 ea	___ 1 ea	mixing bowl dolly/stand
___ 1 ea	___ 1 ea	___ 1 ea	bucket opener
___ 4 ea	___ 4 ea	___ 4 ea	large blade spatula
	___ 1 ea	___ 1 ea	stainless box grater
	___ 4 ea	___ 4 ea	vegetable peeler
___ 1 ea	___ 1 ea	___ 1 ea	egg slicer
___ 1 ea	___ 1 ea	___ 1 ea	egg divider
___ 1 ea	___ 1 ea	___ 1 ea	lemon/tomato wedger
	___ 1 ea	___ 1 ea	melon baller
	___ 1 ea	___ 1 ea	apple divider
___ 1 ea			onion slicer
___ 1 ea			tomato slicer
___ 2 ea	___ 2 ea	___ 2 ea	vegetable brush
	___ 1 ea	___ 1 ea	commercial food processor
___ 1 ea	___ 1 ea	___ 1 ea	table mount can opener

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Meat, Poultry, Fish Preparation

___ 1 ea	___ 1 ea	___ 1 ea	18" x 24" x 1" red cutting board
	___ 1 ea	___ 1 ea	18" x 24" x 1" blue cutting board
___ 1 ea			18" x 24" x 1" yellow cutting board
___ 1 ea			18" x 24" x 1" white cutting board
___ 1 ea	___ 1 ea	___ 1 ea	2 lb x ½ oz fixed dial platform scale
	___ 1 ea	___ 1 ea	film dispenser
	___ 1 ea	___ 1 ea	foil dispenser
	___ 2 ea	___ 2 ea	large blade bowl scraper
	___ 4 ea	___ 1 ea	4 qt stainless steel mixing bowl
	___ 4 ea	___ 4 ea	6 qt stainless steel mixing bowl
	___ 4 ea	___ 4 ea	8 qt stainless steel mixing bowl
___ 2 ea	___ 2 ea	___ 2 ea	10" cook's knife
___ 2 ea	___ 2 ea	___ 2 ea	8" utility knife
___ 1 ea	___ 1 ea	___ 1 ea	10" bread knife
___ 1 ea	___ 1 ea	___ 1 ea	6" boning knife
___ 1 ea	___ 1 ea	___ 1 ea	7" cleaver
___ 1 ea	___ 1 ea	___ 1 ea	butcher steel
___ 1 ea	___ 1 ea	___ 1 ea	knife rack

Baking Preparation

___ 3 st	___ 3 st	___ 3 st	measuring spoons
___ 1 st	___ 1 st	___ 1 st	dry measures (½, 1, 2, & 4 qt)
___ 1 st	___ 1 st	___ 1 st	liquid measures (½, 1, 2, & 4 qt)
___ 1 ea	___ 1 ea	___ 1 ea	1 cup measure
___ 1 ea	___ 1 ea	___ 1 ea	24 oz aluminum scoop
___ 1 ea	___ 1 ea	___ 1 ea	84 oz aluminum scoop
___ 1 ea	___ 1 ea	___ 1 ea	stainless steel rotary sifter
___ 1 ea	___ 1 ea	___ 1 ea	14" aluminum sieve
___ 2 ea	___ 2 ea	___ 2 ea	dough scrapers
___ 1 ea	___ 1 ea	___ 1 ea	24" x 30" x 3" pastry board
___ 1 ea	___ 1 ea	___ 1 ea	18" rolling pin
___ 2 ea	___ 1 ea	___ 1 ea	biscuit cutter
___ 2 ea	___ 2 ea	___ 2 ea	large blade spatula
___ 2 ea	___ 2 ea	___ 2 ea	2½" pastry brush
	___ 4 ea	___ 2 ea	springform pan
	___ 8 ea	___ 4 ea	10" x 1½" cake pan
	___ 12 ea	___ 12 ea	9" pie pan
	___ 1 ea	___ 1 ea	7-cut pie marker
___ 6 ea	___ 6 ea	___ 6 ea	24 cup muffin pan
___ 24 ea	___ 24 ea	___ 24 ea	18" x 26" x 1" sheet pan
___ 1 ea	___ 1 ea	___ 1 ea	sheet pan rack w/casters
___ 1 pr	___ 1 pr	___ 2 ea	24" oven mitts

Rangetop Cooking

Stock Pots

___ 3 ea	___ 3 ea	20 qt stock pot w/cover
___ 2 ea	___ 2 ea	32 qt stock pot w/cover
___ 2 ea	___ 2 ea	40 qt stock pot w/cover
___ 1 ea		20 qt perforated inner basket
	___ 1 ea	40 qt perforated inner basket

Sauce Pots

___ 2 ea	___ 2 ea	10 qt sauce pot w/cover
___ 2 ea	___ 2 ea	14 qt sauce pot w/cover

Brazing Pans

___ 1 ea	___ 1 ea	18 qt brazier
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Sauce Pans

___ 6 ea	___ 2 ea	1 qt sauce pan
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QUICK SERVICE RESTAURANT	FINE DINING 60-80 SEAT	RESTAURANT 100 SEAT	ITEM DESCRIPTION
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Sauce Pans *Continued*

___ 8 ea	___ 2 ea	2 qt sauce pan
___ 6 ea	___ 2 ea	3 qt sauce pan
___ 6 ea	___ 2 ea	5 qt sauce pan
___ 6 ea	___ 3 ea	8 qt sauce pan

Fry Pans

___ 6 ea	___ 4 ea	8" aluminum fry pan
___ 18 ea	___ 12 ea	10" aluminum fry pan
___ 12 ea	___ 6 ea	12" aluminum fry pan
___ 4 ea	___ 2 ea	dome lid for 12" fry pan
___ 2 ea	___ 2 ea	14" aluminum fry pan
___ 1 ea	___ 1 ea	dome lid for 14" fry pan

Double Boiler

___ 1 ea	___ 1 ea	medium double boiler (10-15 qt)
___ 1 ea	___ 1 ea	large double boiler (17-20 qt)

Spoons

Stainless Steel

___ 3 ea	___ 6 ea	___ 3 ea	13" solid spoon
___ 3 ea	___ 3 ea	___ 3 ea	13" perforated spoon
___ 1 ea	___ 1 ea	___ 1 ea	13" slotted spoon
___ 1 ea	___ 1 ea	___ 1 ea	15" solid spoon
___ 1 ea	___ 1 ea	___ 1 ea	15" perforated spoon
___ 1 ea	___ 1 ea	___ 1 ea	15" slotted spoon
___ 1 ea	___ 2 ea	___ 1 ea	21" solid spoon w/hook handle

Wood/Plastic

___ 12 ea	___ 3 ea	12" spoon
___ 12 ea	___ 3 ea	14" spoon

Ladles

___ 2 ea	___ 6 ea	___ 2 ea	2 oz
___ 4 ea	___ 6 ea	___ 4 ea	4 oz
___ 6 ea	___ 2 ea	6 oz	
___ 4 ea	___ 6 ea	___ 4 ea	8 oz
___ 2 ea	___ 2 ea	12 oz	
___ 1 ea	___ 1 ea	___ 1 ea	32 oz flat bottom transfer ladle

Tongs

___ 8 ea	___ 8 ea	___ 4 ea	9" spring tongs
___ 12 ea	___ 8 ea	___ 4 ea	12" spring tongs
___ 8 ea	___ 3 ea	___ 3 ea	16" spring tongs

Strainers

___ 1 ea	___ 1 ea	10" china cap medium mesh
___ 1 ea	___ 1 ea	8" fine mesh
___ 4 ea	___ 2 ea	8" double medium mesh
___ 2 ea	___ 1 ea	10" double medium mesh
___ 1 ea	___ 1 ea	14" reinforced double medium mesh
___ 1 ea		8" bouillon strainer
___ 1 ea		6" perforated stainless skimmer

Thermometers

___ 2 ea	___ 4 ea	___ 2 ea	0° - 220°F pocket test with 6" stem
___ 2 ea	___ 2 ea	___ 2 ea	50° - 550°F pocket test with 6" stem
___ 1 ea	___ 1 ea	___ 1 ea	50° - 550°F kettle therm. with side clip
___ 2 ea			candy thermometer
___ 1 ea			freezer thermometer
___ 3 ea			refrigerator thermometer
___ 1 ea			grill thermometer

Fryer Station

___ 1 ea		___ 1 ea	¼" mesh culinary fry basket
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- REQUIREMENTS FOR -

QUICK SERVICE RESTAURANT	FINE DINING 60-80 SEAT	RESTAURANT 100 SEAT	ITEM DESCRIPTION
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Fryer Station *Continued*

___ 1 ea		___ 1 ea	5" x 6" fine mesh skimmer
___ 2 ea			fry scoop
___ 1 pr			flat sided tongs
___ 1 ea		___ 1 ea	16" tongs
___ 1 ea		___ 1 ea	2-bulb heat lamp
___ 1 ea		___ 1 ea	full size insert pan 2½"d w/pan grate
___ 1 ea		___ 1 ea	dredge for seasoning
___ 1 ea		___ 1 ea	50° - 550°F fryer thermometer
___ 1 pr		___ 1 pr	grease-proof oven mitts
___ 1 ea		___ 1 ea	grease filter cone
___ 1 cs		___ 1 cs	grease filter
___ 2 ea			timer

Grill Station

___ 3 ea	___ 3 ea	___ 3 ea	16" tongs
___ 1 ea			steak weight
___ 1 ea			grill scraper
___ 1 ea	___ 1 ea	___ 1 ea	4" x 8" blade large turner
___ 2 ea	___ 1 ea	___ 1 ea	2¾" x 8" blade medium turner
___ 1 ea	___ 1 ea	___ 1 ea	grill brush
___ 1 pr	___ 1 pr	___ 1 pr	oven mitts - flame retardant
___ 2 ea	___ 2 ea	___ 2 ea	sauce mop
___ 1 ea			butter wheel
___ 1 ea	___ 1 ea	___ 1 ea	one fourth insert pan 4"d
___ 1 ea	___ 1 ea	___ 1 ea	21" S/S meat fork w/hook handle
___ 1 ea			9½" x 5¾" steak weight - 3 lb
___ 1 ea			11" x 9" toast/bacon weight - 2 lb
___ 1 cs			grill brick
___ 2 ea			dredge for seasoning

Griddle Station

___ 1 ea		___ 1 ea	4" x 8" blade large turner
___ 1 ea		___ 1 ea	2¾" x 8" blade square end med. turner
___ 1 ea		___ 1 ea	grill scraper
___ 1 ea		___ 1 ea	9½" x 5¾" steak weight - 3 lb
___ 1 ea		___ 1 ea	11" x 9" toast/bacon weight - 2 lb
___ 1 ea		___ 1 ea	batter/oil dispenser
___ 1 ea		___ 1 ea	grill brick holder
___ 1 cs		___ 1 cs	grill brick
___ 1 ea		___ 1 ea	butter wheel
___ 2 ea		___ 2 ea	dredge for seasoning
___ 1 ea		___ 1 ea	griddle thermometer

Baking/Oven

___ 1 ea	___ 1 ea	___ 1 ea	timer
___ 1 ea	___ 1 ea	___ 1 ea	20 oz aluminum scoop

Hot Table

___ 6 ea	___ 6 ea	12½" adapter bar
___ 3 ea	___ 3 ea	20½" adapter bar
___ 6 ea	___ 6 ea	full size 2½"d insert pan
___ 4 ea	___ 4 ea	full size 4"d insert pan
___ 2 ea	___ 2 ea	full size 2½"d insert perforated pan
___ 4 ea	___ 4 ea	half size 2½"d insert pan
___ 4 ea	___ 4 ea	half size 4"d insert pan
___ 1 ea	___ 1 ea	half size 2½"d perforated insert pan
___ 6 ea	___ 6 ea	third size 2½"d insert pan
___ 4 ea	___ 4 ea	third size 4"d insert pan
___ 4 ea	___ 4 ea	full size insert cover w/notch

- REQUIREMENTS FOR -

QUICK SERVICE RESTAURANT	FINE DINING 60-80 SEAT	RESTAURANT 100 SEAT	ITEM DESCRIPTION
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Hot Table Continued

___ 6 ea	___ 6 ea	half size insert cover w/notch
___ 6 ea	___ 6 ea	third size insert cover w/notch
___ 4 ea	___ 4 ea	8 quart vegetable inset w/cover
	___ 2 ea	8 oz solid food portioner
	___ 2 ea	8 oz perforated food portioner
	___ 2 ea	4 oz solid food portioner
	___ 2 ea	4 oz perforated food portioner
___ 1 ea	___ 1 ea	#8 disher
___ 1 ea	___ 1 ea	#12 disher
___ 4 ea	___ 4 ea	13" solid spoon
___ 4 ea	___ 4 ea	13" perforated spoon
___ 2 ea	___ 2 ea	13" slotted spoon
___ 2 ea	___ 2 ea	12" tongs
___ 1 ea	___ 1 ea	2 bulb heat lamp
___ 1 ea	___ 1 ea	2½"d insert pan w/pan grate
___ 1 ea	___ 1 ea	4 oz ladle
___ 1 ea	___ 1 ea	8 oz ladle
	___ 60 ea	2½ oz S/S oyster cocktail cup

Prep Table

___ 6 ea	12½" adapter bar
___ 3 ea	20½" adapter bar
___ 6 ea	half size 2½"d insert pan
___ 4 ea	half size 4"d insert pan
___ 1 ea	half size 2½"d perforated insert pan
___ 8 ea	third size 2½"d insert pan
___ 4 ea	third size 4"d insert pan
___ 6 ea	sandwich spreader
___ 2 ea	sandwich knife
___ 2 ea	12" tongs
___ 1 ea	2 lb rotating dial scale
___ 2 ea	12 oz yellow squeeze bottle
___ 2 ea	12 oz red squeeze bottle
___ 4 ea	12 oz clear squeeze bottle

Dinnerware

___ 10 dz	service plate
___ 20 dz	___ 20 dz dinner plate
___ 20 dz	___ 20 dz salad plate
	___ 10 dz platter
___ 9 dz	___ 9 dz soup/salad bowl
___ 3 dz	___ 10 dz bouillon
___ 20 dz	___ 20 dz fruit bowl
___ 10 dz	___ 8 dz coffee cup
___ 10 dz	___ 8 dz saucer
	___ 8 dz 18 oz nappie
___ 20 dz	___ 20 dz bread & butter
___ 10 dz	___ 10 dz 5 oz rarebit
___ 5 dz	8 oz rarebit
___ 5 dz	___ 5 dz 12 oz rarebit
___ 3 dz	escargot plate
___ 3 dz	12 oz casserole
___ 3 dz	4½ oz baking shell
___ 3 dz	3 oz sauce dish
___ 3 dz	2½ oz ramekin
___ 3 dz	5 oz ramekin

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QUICK SERVICE RESTAURANT	FINE DINING 60-80 SEAT	RESTAURANT 100 SEAT	ITEM DESCRIPTION
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Glassware

	___ 12 dz	5 oz juice
___ 20 dz	___ 20 dz	10 oz water
___ 15 dz	___ 15 dz	14 oz large beverage
___ 6 dz	___ 6 dz	4½ oz sherbet

Flatware

___ 30 dz	___ 30 dz	teaspoon
___ 15 dz	___ 15 dz	dessert/oval bowl spoon
___ 15 dz	___ 15 dz	iced teaspoon
___ 15 dz	___ 15 dz	bouillon spoon
___ 30 dz	___ 30 dz	dinner fork
___ 15 dz	___ 15 dz	salad fork
___ 20 dz	___ 20 dz	dinner knife
___ 5 dz		A.D. coffee spoon
___ 8 dz		oyster fork
___ 12 dz		bread & butter spreader

Tabletop Accessories

___ 84 ea	___ 84 ea	salt & pepper shakers
___ 24 ea	___ 24 ea	ashtray
___ 60 ea	___ 60 ea	bread basket
___ 12 ea	___ 12 ea	12 oz creamer
___ 36 ea	___ 36 ea	sugar pack holder
	___ 36 ea	table tent
___ 12 ea	___ 12 ea	oil & vinegar set
___ 36 ea		bud vase
___ 36 ea		table lamp

Serving

___ 8 dz		polypropylene food tray
___ 12 dz		polypropylene oval food basket

Bar Service

___ 2 ea	___ 2 ea	8" round lemon board
___ 2 ea	___ 2 ea	paring knife
___ 1 ea	___ 1 ea	drink mixer
___ 2 ea	___ 2 ea	cocktail shaker
___ 6 ea	___ 6 ea	mixing glass
___ 2 ea	___ 2 ea	cocktail strainer
___ 2 ea	___ 2 ea	stainless steel ice scoop
___ 2 ea	___ 2 ea	jumbo can tapper
___ 2 ea	___ 2 ea	bottle cap opener
___ 1 st	___ 1 st	salt & pepper shakers
___ 1 ea	___ 1 ea	wine opener
___ 1 ea	___ 1 ea	muddler
___ 1 ea	___ 1 ea	zester
___ 2 ea	___ 2 ea	condiment caddy
___ 2 ea	___ 2 ea	bar caddy
___ 1 st	___ 1 st	drink mix system w/back-up gallons, pints, quarts
___ 2 ea	___ 2 ea	bar spoon
___ 1 ea	___ 1 ea	glass rimmer
	___ 12 ea	ash tray
	___ 3 ea	bar mat
	___ 2 ea	service mat
	___ 6 ea	tip tray

Bar Glasses

___ 4 dz	___ 3 dz	wine
	___ 1 dz	carafe

- REQUIREMENTS FOR -

QUICK SERVICE RESTAURANT	FINE DINING 60-80 SEAT	RESTAURANT 100 SEAT	ITEM DESCRIPTION
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Bar Glasses *Continued*

___ 12 dz	beer
___ 1 dz	pitcher
___ 8 dz	___ 6 dz rocks
___ 6 dz	___ 4 dz double rocks
___ 12 dz	___ 12 dz collins
___ 4 dz	___ 4 dz martini

Bar Glasses

___ 4 dz	___ 2 dz	Irish coffee mug
___ 4 dz	___ 3 dz	sour
___ 4 dz	___ 2 dz	champagne

Wine Service

___ 8 ea	wine cooler & stand
___ 6 ea	waiter's corkscrew

Beverage Service/Wait Station

___ 2 ea	___ 2 ea	___ 2 ea	coffee warmer w/2 burners
___ 2 ea	___ 2 ea	___ 2 ea	decaf coffee decanter
___ 2 ea	___ 2 ea	___ 2 ea	regular coffee decanter
	___ 4 ea		64 oz silverplate coffee pitcher
___ 1 ea	___ 1 ea	___ 1 ea	iced tea urn
	___ 2 ea		silverplate iced tea pitcher w/ice guard
	___ 4 ea		silverplate water pitcher w/ice guard
	___ 4 ea		amber iced tea pitcher
	___ 4 ea		clear water pitcher
___ 2 ea	___ 2 ea	___ 2 ea	insulated crock for non-dairy creamers
___ 2 ea	___ 2 ea	___ 2 ea	insulated crock w/lid for lemon wedges
	___ 2 ea		6" ice tongs
	___ 2 ea	___ 2 ea	12 oz ice scoop
	___ 6 ea		14" non-slip beverage tray
	___ 12 ea		22" x 27" oval non-slip waiter's tray
	___ 12 ea		tray stand
	___ 1 ea		12" x 14" stainless steel dessert tray
	___ 1 ea		12" x 14" silverplate dessert tray
	___ 1 ea		6-hole flatware dispenser w/cylinders
	___ 1 ea		silver bin
___ 2 ea			straw dispenser
	___ 6 ea		2-way booster seat
	___ 2 ea	___ 6 ea	high chair
	___ 12 ea		tip tray
	___ 12 ea	___ 12 ea	guest check presenter
	___ 3 ea		crumb tray w/crumber

Dining Room Supply

___ 6 ea	2-way booster seat
___ 6 ea	high chair
___ 6 ea	napkin dispenser

Entrance Lobby

___ 1 ea	___ 1 ea	cigarette waste receptacle
	___ 1 ea	menu board
	___ 1 ea	toothpick dispenser
___ 1 ea	___ 1 ea	mint tray
___ 60 ea	___ 60 ea	menu cover

Bus Station/Ware Washing

___ 2 ea	___ 2 ea	3-tier bus cart
___ 12 ea	___ 12 ea	7" tall bus tub
___ 2 ea	___ 2 ea	manual carpet sweeper
___ 1 ea	___ 1 ea	lobby dust pan w/toy broom

- REQUIREMENTS FOR -

QUICK SERVICE RESTAURANT	FINE DINING 60-80 SEAT	RESTAURANT 100 SEAT	ITEM DESCRIPTION
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Bus Station/Ware Washing *Continued*

___ 2 ea	___ 2 ea	rubber coated apron
___ 3 pr	___ 3 pr	insulated gloves
___ 1 ea	___ 1 ea	scrap block
___ 5 ea	___ 5 ea	plate/tray rack
___ 5 ea	___ 5 ea	multipurpose rack
___ 4 ea	___ 4 ea	flat rack
___ 1 ea	___ 1 ea	rack dolly
___ 24 ea	___ 24 ea	poly cylinder

Bus Station/Ware Washing

___ 1 ea	___ 1 ea	max. hold dishwasher thermometer
___ 2 pr	___ 2 pr	insulate rubber gloves
___ 1 ea	___ 1 ea	20" pot brush
___ 2 ea	___ 2 ea	8" pot brush
___ 2 ea	___ 2 ea	general pan brush
___ 1 ea	___ 1 ea	triple glass brush
___ 12 ea	___ 12 ea	stainless steel scrubber
___ 12 ea	___ 12 ea	green pad

General Cleaning Supply

___ 4 ea	___ 4 ea	___ 4 ea	hand & nail brush
___ 2 ea	___ 2 ea	___ 2 ea	hi-lo brush w/squeegee
___ 1 ea	___ 1 ea	___ 1 ea	drain brush
___ 1 ea	___ 1 ea	___ 1 ea	steam kettle brush
___ 2 ea	___ 2 ea	___ 2 ea	coffee decanter brush
___ 2 ea	___ 2 ea	___ 2 ea	coffee urn brush
___ 1 ea	___ 1 ea	___ 1 ea	bake pan lip brush
___ 1 ea	___ 1 ea	___ 1 ea	oven brush
___ 4 ea	___ 4 ea	___ 4 ea	heavy-duty brush
___ 12 ea	___ 12 ea	___ 12 ea	16 oz spray bottle
___ 144 ea	___ 144 ea	___ 144 ea	hand towel
___ 2 ea	___ 2 ea	___ 2 ea	mop buckets & wringer
___ 2 ea	___ 2 ea	___ 2 ea	mop & handle
___ 2 ea	___ 2 ea	___ 2 ea	wet floor sign
___ 1 ea	___ 1 ea	___ 1 ea	counter brush
___ 2 ea	___ 2 ea	___ 2 ea	floor broom
___ 8 ea	___ 12 ea	___ 12 ea	28 gallon gray trash can w/lid
___ 4 ea	___ 4 ea	___ 4 ea	dolly for 28 gallon trash can
___ 4 ea	___ 4 ea	___ 4 ea	rectangular trash can

Miscellaneous/Specialty Items

Salesperson

Phone Number

Email
