Kitchen Equipment

Production Line
- Several prep stations/work stations throughout the kitchen
- Hobart 200 Mixer with a 20-quart capacity
- Curtis Brewer Commercial Coffee Brewer for hot and iced coffee as well as iced tea
- Commercial Refrigerator and Freezer for quick access
- Traulson Tumble Blast Chiller to quickly chill or freeze food
- Alto Shaam Hot Holding dual cabinets to keep food warm
- Groen Steamer with two compartments
- 40 gallon Groen Tilting Braising Pan (or tilting skillet)
- 40 gallon Groen Kettle to make soups and liquid based foods
- Alto Shaam Combination Oven with touch screen controls
- 2 Hobart Food Processors with multiple attachments
- Kitchenaid Tabletop Mixer
- Hobart Deli Slicer

Short Order Line
- Southbend 6 Burner & 4 Burner Commercial Gas Ranges
- Star Charbroiler
- Star Flat Top Grill
- Pitco Fryer

Washing
- Hobart under counter dishwasher
- Hobart conveyor belt dishwasher
- 3 bay sink
- Ecolab cleaning chemicals

Baking Line
- Hobart 400 Mixer with a 40-quart capacity
- Baxter Rotating Rack Oven
- Baxter Dough Proofer
- 2 Southbend Convection Ovens
- Vertical Dough Sheeter

Storage
- Walk in Cooler
- Walk in Freezer
- Dry storage shelves