

EQUIPMENT LIST

- 12,500** Walk-in Cooler and Compressor
Storage and cooling is important for food preservation and there is currently no cooling system.
- 2,500** Mixer (60 qt)
Used in mixing ingredients to make dough, shreds cheese, slices/dices vegetables. It is a mixer with the capability of adding attachments that allows it to be a food processor. Price includes only mixer.
- 2,000** 3' x 6' Make-up Table
Table that provides refrigeration and storage compartments. Used to cut meats, prepare vegetables and cut dough into balls to prepare pizza and/or specialties.
- 1,000** Dough Roller
Used to roll out 5 oz to 24 oz dough balls. When making pizza it can roll out and pan the dough to fit a 16", 12" and 7" pans. Also can roll out dough to make other Italian specialties.
- 250** 3' x 8' Cutting Table
Unit has two levels. Lower level used for storing dry goods such as flour, pan coating and other items. Upper level used for cutting dough. Different from make up table because it is not refrigerated.
- 1,100** Pizza Warmer
Enclosed glass unit using distilled water that keeps pizza warmed and preserved longer.
- 600** Register
Used to finalize cash transactions and track sales.
- 250** Steamer
Used to heat and reheat meat for sandwiches and lasagne.
- 350** Microwave
Used to heat and reheat dishes.
- 360** Thirty 16" Pizza Pans
Used to bake large pies.
- 200** Twenty 12" Pizza Pans
Used to bake medium pies.
- 200** Cooking Utensils and Pan Racks
Miscellaneous utensils used in preparing food.

611,310 TOTAL

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