

Line Equipment:

48" Char broiler

24" griddle

24" salamander

36" (six burners) stove top

110" low boy (refrigerated drawers)

2 35# fryers

24" counter top convection oven

30" refrigerated counter top

Bread toaster with conveyor belt

Lettuce crisper

48" pizza prep 2 drawers and 1 door

24" freezer

110" pizza prep with 4 drawers and 2 doors

30" SS table

7' SS table

2 microwaves

### Back Prep-line

36" oven ( 6 burners and range)

3' SS table

Full size convection oven

Gas rotisserie machine

4' SS table

4' reach in freezer

9' x 14' walk in cooler

### Front of the house

23 tables (different sizes) 2.25 in thick wood

88 chairs

20 bar stools

14 outside tables (3 are high tops)

8 outside stools

36 outside chairs

Open table system leased

Micros POS, 3 stations 2 at wait station 1 at bar

Bose sound system with I believe 12 speakers

Service with dmx

#### Equipment: wait station

2 30" refrigerated counter top

Custom made wait station includes place for 8 glass racks, shelving, coke tower (leased)

Espresso machine (single head)

Coffee bean grinder

Iced tea brewer leased

coffee machine leased

silverware

14 oz water cups

Wine glasses

9 oz rocks

12 oz rocks

10 oz high balls

16 oz pilsners

Steele lite plates 7", 9", small and lg salad bowls, 12" plates

Vertex decorative plates rectangular and square

#### Bar equipment

2 69" bar coolers with glass doors

1 ice well with cold plate

Dump sink

Hand sink

Keg cooler for two large kegs. ( we use it for 2 large and 2 small)

Glass chiller

AND A LOT OF SMALL WARE SUCH AS POTS PANS AND THE WORKS