

# Smallwares Requirements for a 60-80 Seat Fine Dining Restaurant

**Note:** These documents are designed primarily as printable reference. Printout length of this document is approximately 7-8 pages.

<b>Receiving Storage Food Preparation Rangetop Cooking Hot Table Glassware Flatware</b>	<b>Beverage Service/Wait Station Tabletop Accessories Bus Station/Ware Washing Entrance/Lobby Bar Service General Cleaning Supply</b>
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## Receiving

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

## Storage

<b>Dry storage</b>	___ 2 each	dunnage rack 36 inch
	___ 2 each	36 gallon ingredient bin w/slide cover
	___ 6 each	polycarbonate food box - 18 X 26 X 15 inch
	___ 6 each	polycarbonate food box - 18 X 26 X 9 inch
	___ 6 each	polycarbonate food box - 12 X 18 X 9 inch

## Cold storage

___ 2 each	dunnage racks 36 inch
___ 12 each	polycarbonate food box - 18 X 26 X 15 inch
___ 6 each	drain trays for food boxes - 18 X 26 inch
___ 12 each	polycarbonate food box - 12 X 18 X 9 inch
___ 6 each	8 qt. round storage container w/lid
___ 12 each	3.5 qt. round storage container w/lid

\_\_\_ 12 each

2 qt. round storage container w/lid

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**Meat Storage**

\_\_\_ 12 each

polycarbonate food box - 18 X 26 X 9 inch

\_\_\_ 6 each

drain tray for food box - 18 X 26 inch

\_\_\_ 6 each

polycarbonate food box - 12 X 18 X 6 inch

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**Ice  
Storage/Transport**

\_\_\_ 1 each

125 lb. ice caddy w/casters

\_\_\_ 1 each

84 ounce plastic scoops

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**Food Preparation**

**Salad Preparation**

\_\_\_ 2 each

aprons

\_\_\_ 2 each

16 qt. aluminum colander, footed

\_\_\_ 2 each

cutting board 18 X 24 X 1/2 inch (green)

\_\_\_ 1 each

cook's knife

\_\_\_ 3 each

utility knives

\_\_\_ 1 each

twin blade mincing knife

\_\_\_ 3 each

paring knife

\_\_\_ 4 each

8 qt. s/s bowls

\_\_\_ 2 each

13 qt. s/s bowls

\_\_\_ 1 each

63 qt. aluminum salad bowl

\_\_\_ 1 each

mixing bowl dolly stand

\_\_\_ 1 each

bucket opener

\_\_\_ 4 each

spatulas - large blade

\_\_\_ 1 each

stainless box grater

\_\_\_ 4 each

vegetable peelers

\_\_\_ 1 each

parer/corer

\_\_\_ 1 each

egg slicer

\_\_\_ 1 each

egg divider

\_\_\_ 1 each

lemon/tomato wedger

\_\_\_ 1 each

melon baller

\_\_\_ 1 each

apple divider

\_\_\_ 2 each

vegetable brushes

\_\_\_ 1 each

commercial food processor

\_\_\_ 1 each

table mount can opener

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**Meat, Poultry,  
Fish  
Preparation**

___1 each	18 X 24 X 1 cutting board (red)
___1 each	18 X 24 X 1 cutting board (blue)
___1 each	18 X 24 X 1 cutting board (yellow)
___1 each	2 lb. X 1/8 oz. platform scale - fixed dial
___1 each	film dispenser
___1 each	foil dispenser
___2 each	bowl scraper - large blade
___4 each	8 qt. s/s mixing bowls
___4 each	6 qt. s/s mixing bowls
___4 each	4 qt. s/s mixing bowls
___2 each	10 inch cook's knives
___2 each	8 inch utility knives
___1 each	10 inch bread knife
___1 each	6 inch boning knife
___1 each	7 inch clever
___1 each	stainless knife rack

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**Bake Preparation**

___3 sets	measuring spoons
___1 set	dry measures - aluminum (.5 qt. , 1 qt., 2 qt., 4 qt.)
___1 set	liquid measures - aluminum (.5 qt. , 1 qt., 2 qt., 4 qt.)
___1 each	1 cup measure
___1 each	24 ounce aluminum scoop
___1 each	84 ounce aluminum scoop
___1 each	s/s rotary sifter
___1 each	14 inch aluminum sieve
___2 each	dough scrapers
___1 each	24 X 30 X 3 pastry board - maple
___1 each	18 inch maple rolling pin
___1 each	biscuit cutter
___2 each	spatulas - large blade
___2 each	2.5 inch pastry brush
___4 each	spring form pans
___8 each	10 X 1.5 inch cake pans
___12 each	9 inch pie pans
___1 each	7 cut pie marker
___6 each	24 cup muffin pans

___24 each	18 X 26 X 1 inch sheet pans
___1 each	sheet pan rack w/casters
___1 pair	24 inch oven mitts

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**Rangetop Cooking**    **Note:** *All capacities are brim full.*

<b>Stock Pots</b>	___2 each	40 qt. stock pot w/cover
	___2 each	32 qt. stock pot w/cover
	___3 each	20 qt. stock pot w/cover
	___1 each	20 qt. perforated inner basket

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<b>Sauce Pots</b>	___2 each	14 qt. sauce pot w/cover
	___2 each	10 qt. sauce pot w/cover

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<b>Brazing Pans</b>	___1 each	18 qt. brazier
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<b>Sauce Pans</b>	___6 each	8 qt. sauce pans
	___6 each	5 qt. sauce pans
	___6 each	3 qt. sauce pans
	___8 each	2 qt. sauce pans
	___6 each	1 qt. sauce pans

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**Fry Pans**    **Note:** *Fry pans are available with nonstick coatings and insulated handles.*

___2 each	14 inch aluminum fry pans
___1 each	dome lid for 14 inch fry pan
___12 each	12 inch aluminum fry pans
___4 each	dome lids for 12 inch fry pans
___18 each	10 inch aluminum fry pans
___6 each	8 inch aluminum fry pans

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**Double Boiler** **Note:** *Double boiler insets are sold to fit your stock pots..*

___1 each	large aluminum double boiler (17-20 qts.)
___1 each	Medium aluminum double boiler (10-15 qts.)

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**Spoons** **Note:** *Spoons with insulating handles are available to reduce hot handles.*

<b>Stainless</b>	___1 each	15 inch spoon solid
	___1 each	15 inch spoon perforated
	___1 each	15 inch spoon slotted
	___6 each	13 inch spoon solid
	___3 each	13 inch spoon perforated
	___1 each	13 inch spoon slotted
	___2 each	21 inch spoon solid w/hook handle

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<b>Wood</b>	___12 each	12 inch spoon
	___12 each	14 inch spoon

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**Ladles** **Note:** *One piece ladles are available, they are stronger and more sanitary.*

___6 each	2 ounce
___6 each	4 ounce
___6 each	6 ounce
___6 each	8 ounce
___2 each	12 ounce
___1 each	32 ounce flat bottom transfer ladle

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**Tongs** **Note:** *Tongs are sold in many weights, 1mm thick is heavy duty.*

___3 each	16 inch spring tong
___8 each	12 inch spring tong

\_\_\_8 each

9 inch spring tong

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**Strainers**

\_\_\_1 each

10 inch china cap medium mesh

\_\_\_1 each

8 inch fine mesh

\_\_\_4 each

8 inch double medium mesh

\_\_\_2 each

10 inch double medium mesh

\_\_\_1 each

14 inch reinforced double medium mesh

\_\_\_1 each

Bouillon Strainer 8 inch diameter

\_\_\_1 each

Perforated 6 inch stainless skimmer

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**Thermometers**

\_\_\_4 each

0ø - 220ø pocket test with 6 inch stem - calibratable

\_\_\_2 each

50ø - 550ø pocket test with 6 inch stem - calibratable

\_\_\_1 each

50ø - 550ø kettle therm. with side clip

\_\_\_2 each

Candy thermometer

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**Grill Station**

\_\_\_3 each

16 inch tong

\_\_\_1 each

large turner 4 X 8 inch blade

\_\_\_1 each

medium turner 2.75 X 8 inch blade

\_\_\_1 each

grill brush

\_\_\_1 pair

oven mitts - flame retardant

\_\_\_2 each

sauce mops

\_\_\_1 each

insert pan one fourth 4 inch deep (butter container)

\_\_\_1 each

21 inch s/s meat fork w/hook handle

\_\_\_1 each

steak weight 9.5 X 5.75 inch - 3 lb. iron

\_\_\_1 each

toast/bacon weight 11 X 9 inch - 2 lb. aluminum

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**Baking Oven**

\_\_\_1 each

timer

\_\_\_1 each

20 ounce aluminum scoop

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**Hot Table**

___ 3 each	20.5 inch adapter bar
___ 6 each	12.5 inch adapter bar
___ 6 each	insert pans full 2.5 inch deep
___ 4 each	insert pans full 4 inch deep
___ 2 each	insert pans full 2.5 inch deep perforated
___ 4 each	insert pans half 2.5 inch deep
___ 4 each	insert pans half 4 inch deep
___ 1 each	insert pans half 2.5 inch deep perforated
___ 6 each	insert pans one third 2.5 inch deep
___ 4 each	insert pans one third 4 inch deep
___ 4 each	insert covers full w/notch
___ 6 each	insert covers half w/notch
___ 6 each	insert covers one third w/notch
___ 4 each	8 quart vegetable inset w/cover
___ 1 ea	thumb activated disher #8
___ 1 ea	thumb activated disher #12
___ 4 each	13 inch spoon solid
___ 4 each	13 inch spoon perforated
___ 2 each	13 inch spoon slotted
___ 2 each	12 inch tongs
___ 1 each	2 bulb heat lamp
___ 1 each	insert pan 2.5 inch deep w/pan grate
___ 1 each	4 ounce ladle
___ 1 each	8 ounce ladle

## Dinnerware

___ 10 dozen	Service plates
___ 20 dozen	dinner plates
___ 20 dozen	salad plates
___ 20 dozen	bread & butter
___ 9 dozen	soup/salad bowls
___ 3 dozen	bouillons
___ 20 dozen	fruits
___ 10 dozen	coffee cups
___ 10 dozen	saucers
___ 10 dozen	5 ounce ramkins
___ 5 dozen	12 ounce rarebits
___ 5 dozen	8 ounce rarebits
___ 3 dozen	escargot plates
___ 3 dozen	casseroles 12 ounce
___ 3 dozen	baking shells 4.5 ounce

___ 3 dozen	sauce dishes 3 ounce
___ 3 dozen	ramekins 2.5 ounce
___ 3 dozen	ramekins 5 ounce

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### Glassware

___ 15 dozen	14 ounce large beverage
___ 20 dozen	10 ounce water
___ 6 dozen	4.5 sherbert

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### Flatware

___ 30 dozen	teaspoons
___ 15 dozen	dessert/oval bowl spoons
___ 15 dozen	ice tea spoons
___ 15 dozen	bouillon spoons
___ 30 dozen	dinner forks
___ 15 dozen	salad forks
___ 20 dozen	dinner knives
___ 5 dozen	A.D. coffee spoons
___ 8 dozen	oyster forks
___ 12 dozen	bread & butter spreader

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### Beverage Service/Wait Station

___ 2 each	2 element coffee warmer
___ 2 each	decafe coffee decanters
___ 2 each	regular coffee decanters
___ 4 each	silverplate coffee pitcher 64 ounces
___ 1 each	ice tea urn
___ 2 each	silverplate ice tea pitchers w/ice guard
___ 4 each	silverplate water pitchers w/ice guard
___ 2 each	gel filled refreezing crocks for lemon wedges w/lid
___ 2 each	ice tong 6 inch
___ 2 each	12 ounce s/s ice scoops
___ 1 each	12 X 14 silverplate dessert tray
___ 1 each	silver bin



___ 2 each	high chairs
___ 12 each	check minders
___ 3 each	crumb tray w/crummer

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<b>Wine Service</b>	___ 8 each	wine cooler & stands
	___ 6 each	waiter's corkscrew

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### Tabletop Accessories

___ 84 each	tower salt & pepper shakers
___ 24 each	ashtrays
___ 60 each	bread baskets - stainless
___ 12 each	12 ounce china creamers
___ 36 each	china sugar pack holder
___ 12 each	oil & vinegar sets
___ 36 each	bud vases
___ 36 each	table lamps

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### Bus Station / Ware Washing

___ 2 each	3 tier bus carts
___ 12 each	7 inch tall bus tubs
___ 2 each	manual carpet sweeper
___ 1 each	lobby dust pan w/toy broom
___ 2 each	rubber coated aprons
___ 3 pair	insulated gloves
___ 1 each	scrap block
___ 15 each	36 compartment glass racks
___ 5 each	plate/tray racks
___ 5 each	multipurpose rack
___ 4 each	flat rack
___ 1 each	rack dolly
___ 24 each	poly cylinders
___ 1 each	maximum hold dishwasher thermometer
___ 2 pair	insulate rubber gloves
___ 1 each	20 inch pot brush

___2 each	8 inch pot brush
___2 each	general pan brush
___1 each	triple glass brush
___12 each	stainless metal sponges
___12 each	green pads

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### Entrance/Lobby

___1 each	sand urn
___1 each	mint tray
___60 each	menu covers

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### Bar Service

___2 each	8 inch round lemon boards
___2 each	paring knives
___1 each	drink mixer
___2 each	cocktail shakers
___6 each	mixing glasses
___2 each	cocktail strainers
___2 each	s/s ice scoops
___2 each	jumbo can tapper
___2 each	bottle cap lifters
___1 set	salt & pepper
___1 each	wine opener
___1 each	muddler
___1 each	zester
___2 each	condiment caddies
___2 each	bar caddies
___1 set	drink mix system with back up gallons, pints, quarts
___2 each	10 inch stainless bar spoons
___1 each	glass rimer

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### Bar Glasses

___4 dozen	wine
___8 dozen	rocks
___6 dozen	double rocks

___ 12 dozen	collins
___ 4 dozen	martini
___ 4 dozen	Irish coffee
___ 4 dozen	sour
___ 4 dozen	champagne

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### General Cleaning Supply

___ 4 each	hand & nail brushes
___ 2 each	Hi-Lo brushes w/squeegee
___ 1 each	drain brush
___ 1 each	steam kettle brush
___ 2 each	coffee decanter brush
___ 1 each	bake pan lip brush
___ 2 each	coffee urn brushes
___ 1 each	stack oven brush
___ 4 each	heavy duty hand brush
___ 12 each	16 ounce spray bottle
___ 144 each	hand towels
___ 2 each	mop buckets & wringer
___ 2 each	mops
___ 2 each	wet floor signs
___ 1 each	counter brush
___ 2 each	floor brooms
___ 12 each	28 gallon grey trash can w/lids
___ 4 each	dollies for 28 gallon trash can
___ 4 each	rectangular trash cans