## Smallwares Requirements for a 75 Seat Pizza Restaurant

Note: These documents are designed primarily as printable reference.
Printout length of this
document is
approximately 6-7 pages.

Receiving<br>Storage<br>Food Preparation Dough Preparation<br>Rangetop Cooking<br>Glassware<br>Flatware<br>Beverage Service/Wait Station<br>Tabletop Accessories<br>Bus Station/Ware Washing Entrance/Lobby<br>General Cleaning Supply

## Receiving

$\qquad$
1 each
1 each
_ 2 each

200 lb . receiving scale
box knife
dunnage rack 36"

## Storage

Dry storage $\qquad$ 2 each 2 each 6 each
$\qquad$
6 each
$\qquad$ 12 each
dunnage rack 36 inch
36 gallon ingredient bin w/slide cover
polycarbonate food box-18 $\times 26 \times 15$ inch
polycarbonate food box $-18 \times 26 \times 9$ inch
polycarbonate food box $-12 \times 18 \times 9$ inch
8 qt. round storage container w/lid

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

2 qt. round storage container w/lid

Ice


1 each

125 lb . ice caddy w/casters
84 ounce plastic scoops

## Food Preparation

Salad Preparation $\qquad$ 2 each 2 each 2 each 2 each 3 each 1 each
$\qquad$
4 each 2 each 1 each 2 each 1 each
$\qquad$ 1 each 1 each 1 each 1 each 1 each 1 each 2 each
$\qquad$
1 each
aprons
16 qt. aluminum colander
cutting board $18 \times 24 \times 1 / 2$ inch (green)
cook's knife 10 inch
utility knives
twin blade mincing knife
paring knife
8 qt. s/s bowls
13 qt. s/s bowls
bucket opener
spatulas - large blade
stainless box grater
vegetable peelers
parer/corer
egg slicer
egg divider
lemon/tomato wedger
melon baller
apple divider
vegetable brushes
commercial food processor
table mount can opener

Meat, Poultry Preparation
$\qquad$ 1 each 1 each
1 each
1 each
__1 each
__1 each
meat slicer
2 lb . rotating dial scale
$18 \times 24 \times 1$ cutting board (red)
$18 \times 24 \times 1$ cutting board (white)
$18 \times 24 \times 1$ cutting board (yellow)
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 | butcher steel |
| 1 each | stainless knife rack |

Pizza I Sandwich Preparation Note: Pizza pans are for serving and screens are for cooking

| 24 each | 8 inch aluminum pizza pans |
| :---: | :---: |
| 24 each | 12 inch aluminum pizza pans |
| 24 each | 14 inch aluminum pizza pans |
| 24 each | 16 inch aluminum pizza pans |
| 24 each | 8 inch aluminum pizza screens |
| 24 each | 12 inch aluminum pizza screens |
| 24 each | 14 inch aluminum pizza screens |
| 24 each | 16 inch aluminum pizza screens |
| 2 each | racks for pans \& screens |
| 1 each | 2 lb . rotating dial scale |
| _12 each | third size 4 inch deep pan |
| 6 each | third size cover |
| 12 each | sixth size 4 inch deep pan |
| _6 each | sixth size cover |
| 2 each | 8 quart vegetable inset |
| 2 each | 6 ounce flat bottom ladle |

24 each 8 inch aluminum pizza pans
24 each 12 inch aluminum pizza pans
24 each 14 inch aluminum pizza pans
24 each 16 inch aluminum pizza pans
24 each 8 inch aluminum pizza screens
24 each 12 inch aluminum pizza screens
24 each 14 inch aluminum pizza screens
24 each 16 inch aluminum pizza screens
2 each racks for pans \& screens
1 each 2 lb . rotating dial scale
third size 4 inch deep pan
third size cover
sixth size 4 inch deep pan
sixth size cover

6 ounce flat bottom ladle

## Dough Preparation

$\qquad$
1 set
1 set
1 each
1 each
1 each
1 each
measuring spoons
dry measures - aluminum (. 5 qt. ,1 qt., 2 qt., 4 qt.)
liquid measures - aluminum (. 5 qt. , 1 qt., 2 qt., 4 qt.)
1 cup measure
24 ounce aluminum scoop
84 ounce aluminum scoop
s/s rotary sifter

14 inch aluminum sieve
dough scrapers
$24 \times 30 \times 3$ pastry board - maple
18 inch maple rolling pin
spatulas - large blade
2.5 inch pastry brush
$18 \times 26 \times 3$ dough boxes
dough box transport dolly

Rangetop Cooking Note: All capacities are brim full.

| Stock Pots | 1 <br>  each each | $40 \mathrm{qt}$. stock pot w/cover |
| :--- | :--- | :--- |
| $32 \mathrm{qt}$. stock pot w/cover |  |  |
| $20 \mathrm{qt}$. stock pot w/cover |  |  |
| 20 qt. perforated inner basket |  |  |

Sauce Pots $\qquad$ 14 qt. sauce pot w/cover
10 qt. sauce pot w/cover

| Sauce Pans | 3 each | 8 qt. sauce pans |
| :---: | :---: | :---: |
|  | 2 each | 5 qt. sauce pans |
|  | 2 each |  |
|  | 2 each | 2 qt. sauce pans |
|  | 2 each | 1 qt. sauce pans |

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

| 3 each | 12 inch aluminum fry pans |
| :--- | :--- |
| 10 inch aluminum fry pans |  |

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

| Stainless | 3 each | 15 inch spoon solid |
| :---: | :---: | :---: |
|  | 3 each | 15 inch spoon perforated |
|  | 11 each | 15 inch spoon slotted |
|  | _3 each | 13 inch spoon solid |
|  | _3 each | 13 inch spoon perforated |
|  | _1 each | 13 inch spoon slotted |
|  | 1 each | 21 inch spoon solid w/hook handle |
|  | _1 each | 18 inch stainless fork w/hook handle |
| Wood | _3 each | 12 inch spoon |
|  | 3 each | 14 inch spoon |

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

| 2 each | 2 ounce |
| :--- | :--- |
| 4 | 4 ounce |
| 2 | each |
| 4 each | 6 ounce |
| 2 each | 8 ounce |
| 2 each | 12 ounce |
|  | 32 ounce flat bottom transfer ladle |

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

| 3 each | 16 inch spring tong |
| :--- | :--- |
| 8 each | 12 inch spring tong |
| 8 each | 9 inch spring tong |

Strainers
1
$\ldots$
$\ldots$ 1 each

10 inch china cap medium mesh
8 inch fine mesh
8 inch double medium mesh
10 inch double medium mesh
14 inch reinforced double medium mesh
culinary fry basket 1/4 inch mesh

Thermometers | $\quad 2$ each |
| ---: |
| $-\quad 2$ each |
| -1 each |
|  |

$0 \varnothing-220 \varnothing$ pocket test with 6 inch stem - calibratable
$50 \varnothing$-550ø pocket test with 6 inch stem - calibratable
$50 \varnothing$-550ø kettle therm. with side clip
oven thermometer
refrigerator thermometer

Pizza Oven

2 each
4 each
4 pair
1 each
2 pair
timers
aluminum pizza peel
pizza pan gripper
bubble popper
18 inch oven mitts

Melamine
Dinnerware

12 dozen dinner plates
_ 10 dozen salad plates
_ 9 dozen soup/salad bowls
_ 6 dozen bouillons
_ 8 dozen coffee cups
8 dozen
saucers

## Glassware

| 15 dozen | 14 ounce large beverage |
| :---: | :---: |
| 20 dozen | 10 ounce water |
| 12 dozen | 5 ounce juice |
| 6 dozen | 4.5 sherbert |

## Flatware

| _12 dozen | teaspoons |
| :--- | :--- |
| $\ldots 15$ dozen | ice tea spoons |
| 8 dozen | bouillon spoons |


| 12 dozen | dinner forks |
| :--- | :--- |
| $\ldots 12$ dozen | salad forks |
| 8 dozen | dinner knives |

## Beverage Service/Wait Station

| __1 each | 2 element coffee warmer |
| :---: | :---: |
| 2 each | decafe coffee decanters |
| 2 each | regular coffee decanters |
| 1 each | ice tea urn |
| 2 each | amber ice tea pitchers |
| 2 each | clear water pitchers |
| 2 each | gel filled refreezing crocks for non dairy creamers |
| 2 each | gel filled refreezing crocks for lemon wedges w/lid |
| 2 each | 12 ounce s/s ice scoops |
| 6 each | 14 inch rubber coated nonslip beverage trays |
| 6 each | $22 \times 27$ oval rubber coated nonslip waiter's tray |
| 1 each | 6 hole flatware dispenser w/ cylinders |
| 6 each | 2 way booster seats |
| _4 each | high chairs |

Tabletop Accessories

| 84 each | salt \& pepper shakers |
| :---: | :---: |
| 48 each | swirl glass hot pepper shaker |
| 24 each | ashtrays |
| 60 each | bread baskets |
| 12 each | 12 ounce s/s creamers |
| 36 each | sugar pack holder |
| 36 each | table sign holders |
| 12 each | oil \& vinegar sets |
| 24 each | napkin dispensers |

## Bus Station/Ware Washing

__ 2 each
12 each

3 tier bus carts
7 inch tall bus tubs

| __1 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 |

## Entrance/Lobby

$\qquad$ 1 each
sand urn
1 each
menu board
1 each
toothpick dispenser
$\qquad$ 60 each
menu covers

## 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
2 each
_2 each
2 each
1 each
2 each
4 each
2 each
2 each
hand towls
mop buckets \& wringer
mops
wet floor signs
counter brush
floor brooms
28 gallon grey trash can w/lids
dollies for 28 gallon trash can
rectangular trash cans

