

Smallwares Requirements for a 100 Seat Restaurant

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

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

Receiving	___1 each	200 lb. receiving scale
	___1 each	box knife
	___2 each	dunnage rack 36"

Storage

Dry storage	___2 each	dunnage rack 36"
	___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 rack 36"
	___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

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

Ice Storage/Transport ___1 each 125 lb. ice caddy w/casters
___1 each 84 ounce plastic scoops

Food Preparation

Salad Preparation

___2 each aprons
___2 each 16 qt. aluminum colander
___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

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
___1 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 cleaver
___1 each	stainless knife rack

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
___2 each	spring form pans
___4 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
___2 each	24 inch oven mitts

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

Stock Pots ___ 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 40 qt. perforated inner basket

Sauce Pots ___ 2 each 14 qt. sauce pot w/cover
 ___ 2 each 10 qt. sauce pot w/cover

Brazing Pans ___ 1 each 18 qt. brazier

Sauce Pans ___ 3 each 8 qt. sauce pans
 ___ 2 each 5 qt. sauce pans
 ___ 2 each 3 qt. sauce pans
 ___ 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.*

 ___ 2 each 14 inch aluminum fry pans
 ___ 1 each dome lid for 14 inch fry pan
 ___ 6 each 12 inch aluminum fry pans
 ___ 2 each dome lids for 12 inch fry pans
 ___ 12 each 10 inch aluminum fry pans
 ___ 4 each 8 inch aluminum fry pans

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.)

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

Stainless	___1 each	15 inch spoon solid
	___1 each	15 inch spoon perforated
	___1 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
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 each	4 ounce
___2 each	6 ounce
___4 each	8 ounce
___2 each	12 ounce
___1 each	32 ounce

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

___3 each	16 inch spring tong
___4 each	12 inch spring tong
___4 each	9 inch spring tong

Strainers	___1 each	10 inch china cap medium mesh
	___1 each	8 inch fine mesh
	___2 each	8 inch double medium mesh
	___1 each	10 inch double medium mesh
	___1 each	14 inch reinforced double medium mesh

Thermometers	___2 each	0° - 220° pocket test with 6 inch stem - calibratable
	___2 each	50° - 550° pocket test with 6 inch stem - calibratable
	___1 each	50° - 550° kettle therm. with side clip

Fryer Station	___1 each	culinary fry basket 1/4 inch mesh
	___1 each	5 X 6 inch fine mesh skimmers
	___1 each	16 inch tong
	___1 each	2 bulb heat lamp
	___1 each	insert pan full 2.5 inch deep w/pan grate
	___1 each	seasoning dredge
	___1 each	fryer thermometer 50°- 550°
	___1 pair	grease proof oven mitts
	___1 each	grease filter cone
	___1 case	grease filters

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
	___1 each	21 inch s/s meat fork w/hook handle

Griddle Station	___1 each	large turner 4 X 8 inch blade
	___1 each	medium turner 2.75 X 8 square end blade
	___1 each	grill scraper
	___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
	___1 each	batter/oil dispenser
	___1 each	grill brick holder
	___1 case	grill bricks
	___1 each	butter wheel
	___2 each	s/s seasoning dredges

___1 each griddle thermometer

Baking/Oven

___1 each timer
___1 each 20 ounce aluminum scoop

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
___2 each 8 oz. food portioners solid
___2 each 8 oz. food portioners perforated
___2 each 4 oz. food portioners solid
___2 each 4 oz. food portioners perforated
___1 each thumb activated disher #8
___1 each 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
___60 each 2.5 ounce s/s oyster cocktail cup

Dinnerware

___20 dozen	dinner plates
___20 dozen	salad plates
___10 dozen	platters
___9 dozen	soup/salad bowls
___10 dozen	bouillons
___20 dozen	fruits
___8 dozen	coffee cups
___8 dozen	saucers
___8 dozen	18 ounce nappie
___20 dozen	bread & butter
___10 dozen	5 ounce ramkins
___5 dozen	12 ounce rarebits

Glassware

___15 dozen	14 ounce large beverage
___20 dozen	10 ounce water
___12 dozen	5 ounce juice
___6 dozen	4.5 sherbert

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

Beverage Service/Wait Station

___2 each	2 element coffee warmer
-----------	-------------------------

___2 each	decafe coffee decanters
___2 each	regular coffee decanters
___1 each	ice tea urn
___4 each	amber ice tea pitchers
___4 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
___12 each	22 X 27 oval rubber coated nonslip waiter's tray
___12 each	chrome tray stands w/rubber feet
___1 each	12 X 14 s/s dessert tray
___1 each	6 hole flatware dispenser w/ cylinders
___6 each	2 way booster seats
___6 each	high chairs
___12 each	tip trays
___12 each	check minders

Tabletop Accessories

___84 each	salt & pepper shakers
___24 each	ashtrays
___60 each	bread baskets
___12 each	12 ounce s/s creamers
___36 each	sugar pack holder
___36 each	table tents
___12 each	oil & vinegar sets

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

Entrance Lobby

___1 each	sand urn
___1 each	menu board
___1 each	toothpick dispenser
___1 each	mint tray
___60 each	menu covers

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
___12 each	ash trays
___3 each	bar mats
___2 each	service mats
___6 each	tip trays

Bar Glasses

___3 dozen	wine
___1 dozen	carafe
___12 dozen	beer
___1 dozen	pitchers
___6 dozen	rocks
___4 dozen	double rocks
___12 dozen	collins
___4 dozen	martini
___2 dozen	Irish coffee
___3 dozen	sour
___2 dozen	champagne

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