

Golden Pheasant Inn Equipment List

Second Floor

Icemaker

Undercounter refrigerator

Keurig Coffee Maker

Solarium Dining Room

Undercounter wine refrigerator

Under counter refrigerator

POS System

Bar

POS System

Double-sided reach in refrigerator

Hand sink

3-sink dish wash sink

Speed racks

8 draft beer dispenser

8 spout wine keeper

Ice chest

Front Porch

8 integrated ceiling heaters

Seasonal detachable custom made enclosure for front door to limit draft/wet (currently stored in barn)

Main Dining Room

Tall wine cooler

POS system

Kitchen – Coffee Area

Hot water dispenser mounted by coffee station

Dedicated small glass/silverware washing machine (Champion)

Lowboy refrigeration

Kitchen – Dish Area

Commercial Dishwasher

Deep three sink pot wash sinks

Ample wash racks (peg, flat and glassware)

Kitchen – Main Line

True Tall double reach in refrigerator

Hand wash sink

Ansel System

Hood

MagiKitch'n Grill

Assorted Le Creuset Pots

Two lowboy pizza-style prep double refrigerators with drawers, telescopic lids, cutting board tops

Steam table

Large line with pass through shelves with Hatco Infrared Strip Heaters

16 burner cooktop

Pitco double basket Frialator

Vulcan Gas Convection Steamer

Large Convection Oven

Lowboy double freezer

POS Printer

Smoker

ALTO-SHAAM

Assorted stainless steel pans

Kitchen – Pantry Area

Dedicated Sink

One lowboy pizza-style prep double refrigerators with drawers, telescopic lids, cutting board tops

Chest freezer

True Tall Refrigerator

Hatco Thermo Finisher

POS Printer

Microwave

Stainless steel counter height shelving on opposite side of line/pantry

Kitchen – Prep Area/Dry Storage

Lowboy refrigerator

Prep sink

Shelves with pots, lids, stainless steel bain marie

Walk-in refrigerator

Sheet pans and two sheet pan racks

Scales

Kitchen Aid Mixer

Mandolin

Robot Coupe

Vita mix

Cutting boards

One tall reach in refrigerators

One tall stainless steel freezer
Ice maker
Stainless steel prep tables
Hand wash sink
Seven plastic coated wire shelves for storage of dry ingredients
Three drawer bread warmer
Berkel Vacuum Sealer
Meat slicer
Large plastic Rolling dry ingredient containers
Stainless steel shelves
Ample plastic storage containers
Very large stock pots (multiple)
Various spoons, tongs, spatulas, etc.

Office

Chest freezer
Printer
Monitor for security camera
Washer/dryer
Space heaters
Safe
Rack with linens, ironing board and iron

Basement

Manitowoc Ice maker
Wire racks with various catering serving items (pitchers, bowls, baskets)
Arctic Beer cooler with 8 tap beer system and ample additional cold storage on plastic coated shelves
Mop sink

Vacuum

Staff locker

Metal cages for wine/liquor (locking)

Miscellaneous

Chafing dishes

Two carving stations with detachable heat lamps

Plates

Glassware

Silverware

Pepper/Salt shakers

Vases

Coffee heaters

Coffee pots

Coffee presses

Creamers

Sugar holders

Menu/Wine list covers

Candle holders

Tray stands

Trays

Wine holders

Hostess stand

Lawn mower

Extra storm windows

Portable beer kegerator

Please note, this list does not include every item in the restaurant/kitchen but is intended to highlight the main pieces of equipment.