

Index & Useful Guides

2 – 13

Tabletop

14 – 42

Buffet

43 – 63

Dining

64 – 72

Bar

73 – 76

Kitchen

77 – 125

Counter Equipment

126 – 159

Storage & Transport

160 – 176

Janitorial

177 – 189

Refrigeration

190 – 228

Equipment

229 – 272

A

Air Curtain Door	228
Air Curtain Refrigerator	216
Airpot	64
Anti-Fatigue Mat	187-189
Apple corer	93
Apron	115, 117-119, 125
Ash Receptacle	184, 186
Ashtray	74

B

Back Bar Cooler	220, 221
Bag, Pizza Delivery	122
Bagel Cutter	92
Bake Pan	78
Bakers Spatula	96
Bakery Case	218
Banquet Cabinet	161
Banquet Table	71
Bar Blender	132
Bar Caddy	73, 74
Bar Condiment Holder	74
Bar Drinkware	159
Bar Equipment	219-221
Bar Glasses	24-27
Bar Mat	73
Bar Mix Container	73, 75
Bar Plastic Drinkware	21-23
Bar Shaker	109
Bar Sink	262, 258
Bar Stool	69, 70
Bar Towel	122, 123
Bar Tray	21, 48, 57
Bar, Portable	55, 66
Barrier for Pan Carrier	60
Barrier, Crowd	72
Basket	35, 36, 50, 109
Batter Dispenser	108
Battery of Equipment	240
Bean Masher	105
Beer Direct Draw Cabinet	219, 220
Beer Glass	21, 22, 24, 25
Beverage Bin	67
Beverage Bin Housing	110
Beverage Carrier	56
Beverage Dispenser	56, 65
Beverage Server	43
Beverage Urn	43
Bin, Condiment	100
Bin, Ice	174
Bin, Ingredient	107, 167, 176
Blast Chiller	209, 229
Blender	129, 132
Booster Heater	272
Booster Seat	105
Booth	68
Bottle Cooler	220, 221
Bottle Holder/Rail	73, 75
Bottle Opener	75
Bottle Rail	73, 75
Bowl	20, 45, 47, 50- 52, 58, 111, 112, 274

Braising Pan	239
Brandy	26
Brazier	79- 82
Bread Basket	35, 36, 109
Broiler Fork	96
Broom	179, 180
Brush for Glasswasher	73, 76
Brush, Cleaning	182
Brush, Kitchen	181
Bucket	177
Buffet Serving Pieces	20, 45, 49, 50, 51
Buffet Stand	49
Buffet Tray	48, 51
Buffet Unit	62, 63
Buffet Unit Template & Pans	46
Buffet Warmer	151, 152
Buffetware	47
Bulb Warmer	127, 136, 139
Bun Pan	79, 108
Bun Pan Rack	165, 166, 168, 171
Bun Rack Cover	125
Bus Box	65, 100
Bus Cart	55, 66, 108, 173, 175
Bus Cart Accessory	55, 173, 175
Butane Fuel	40, 113
Butane Stove	40, 113
Butcher Glove	93, 120, 121
Butcher Twine	125

C

Cabinet	60, 161, 165, 167, 171, 192, 194-201
Cabinet, Heated	161, 171, 192, 194-201
Cabinet, Storage	167
Cabinet, Tray/Pan	165
Café Tray	54
Cake Plate Stand	49
Cake Server	88-91
Can Opener	92, 95, 126, 130
Can Rack	165-168
Candle	38, 39
Candle in Glass	39
Cap	122, 124
Cappuccino Glass	27
Cappuccino/Espresso Sign	72
Carafe	64
Cart	55, 66, 67, 108, 161, 165, 172, 174, 175, 181, 187
Cart Accessory	55, 173, 175
Cart, Floor Mat	187
Cart, Janitor	175, 181
Cart, Lodging	174
Cart, Room Service	172
Cart, Specialty	67
Cashier Station	62
Casserole Dish	46
Casserole Pan	47, 49
Cast Iron Cookware	77
Caution "Wet Floor" Sign or Cone	178, 182
Chafer	40, 43, 44, 47, 48
Chafing Fuel	38, 40
Chair	68-70
Champagne Glass	26, 159

Char-Broiler 138, 141-145, 147, 149
 Check Holder 105
 Cheese Cloth 125
 Cheese Shaker 31
 Cheesemelter 144
 Chef Base 204, 207
 Chef Clothing 114-119
 Chef Table 207
 Chef Torch 113
 Chest Freezer 206, 216
 Chiller for Pan Carrier 60
 China 14-18
 Chopper 126, 131
 Cleaver 96
 Cloth, Clean/Polish 181
 Clothing 114-119
 Coat, Chef 114, 116
 Cocktail Shaker 109
 Cocktail Unit 258, 260, 262
 Coffee Server 43
 Coffee Urn 43, 47, 48, 64
 Coffeemaker 64
 Cold Bowl 52
 Cold Food Pan 52, 53
 Cold Food Station 62
 Combi Oven 231, 234
 Combo Microwave 155
 Compartment Tray 57
 Concession Equipment 127, 140, 158
 Condiment Bin 100
 Condiment Dispenser, Tabletop 31-34
 Condiment Holder 74
 Condiment Jar 31
 Condiment Rack for Table 34, 109
 Container, Trash 182-186
 Convection Microwave 155
 Convection Oven 140, 231, 233, 245, 278
 Convenience Store Cooler 215
 Convenience Store Sink 258
 Conveyor Oven 141, 147, 230
 Cook & Hold Oven 229
 Cooker/Warmer 127, 148
 Cookie Sheet 79, 108, 168, 171
 Cooling Paddle 106
 Corer 130
 Cover for Handle 120
 Cover, Pan Rack 165
 Crisper 107
 Crock 53, 54, 58, 59
 Crowd Barrier 72
 Cruet, Oil/Vinegar 32
 Cube Ice Maker 222, 223
 Cup Rack 269
 Cutlery 86-93, 96
 Cutlery Bin 65
 Cutlery Glove 93, 120, 121
 Cutlery Rack 94
 Cutlery Sharpener 86, 87, 91, 92, 94, 96, 111
 Cutter/Mixer 129, 275
 Cutting Board 106

D

Decanter 21
 Deli Case 217, 218
 Deli Crock 50, 53, 54, 58
 Deli Display Container 49, 50, 51, 58, 59
 Dessert Dish 25, 50
 Diaper Changing Station 177
 Dicer 126, 130
 Dinnerware 14-18, 164
 Direct Draw Beer Dispenser 219, 220
 Dish Caddy 176
 Dish Dolly 161, 173
 Dish Rack 176
 Disher 92
 Dishtable 168, 169, 256, 264
 Dishwasher Test Strip 97
 Dishwasher 265-267, 279
 Dishwashing Apron 119
 Dishwashing Glove 119
 Dishwashing Rack 268, 269
 Dispenser, Flatware 110
 Display Case 127, 137, 151-153, 217, 218
 Display Case, Heated 127, 137, 151-153
 Display Case, Refrigerated 217, 218
 Display Shelving 170
 Disposer 270, 271, 279
 Dolly, Pan Carrier 61
 Dolly, Glass Rack 173
 Dolly, Trash Container 182, 183
 Donut Fryer 254
 Door, Air 228
 Double Boiler 78, 85
 Dough Cutter 88, 89, 91, 96
 Drawer Warmer 138, 149, 150
 Dredge 100
 Drink Dispenser 65
 Drinkware 21, 22, 159
 Drop-In Heated Well 152
 Dunnage Rack 161, 166, 175, 176
 Dust Pan 179, 180

E

Egg Ring 105
 Electric Knife 104
 Equipment Battery 240
 Equipment Stand 173, 204, 207, 255
 Equipment Stand, Refrigerated 204, 207
 Exhaust Hood 242

F

Faucet 261, 263
 Filter, Fryer 246, 248, 249, 252
 Filter, Hood 108, 111
 Finger Towel 123
 Finishing Oven 144
 Fish Platter 49
 Flatware 28, 30
 Flatware Bin 65
 Flatware Dispenser 110
 Flatware Rack 176, 268, 269
 Flatware Washer 279
 Floor Brush 182

General Index

Floor Mat	187-189	Grater/Shredder	112
Floor Sign	178	Grease Interceptor	259
Floral Case	214	Greens Crisper	107
Flute	159	Greens Dryer	113
Folding Chair	70	Griddle	138, 141-145, 147, 149, 246, 277
Folding Table	71	Griddle Cleaning Kit	179
Food Bar	55, 59, 63	Griddle Scraper	90, 96, 113
Food Bar Food Containers	52-54, 58, 59	Griddle Screen & Holder	179
Food Bar Utensils	54, 58	Grill Brick	179
Food Box	101	Grill Pad & Holder	179
Food Carrier	122	Grill, Sandwich	140, 158
Food Chopper	275	Grinder, Meat	112
Food Pan	47, 49, 51-53, 83, 101	H	
Food Pan Carrier Accessories	60, 61	Hairnet	122
Food Pan Carrier	56, 60, 61	Hand & Nail Brush	181
Food Pan Housing	110	Hand Mixer	129, 132
Food Processor	128, 129, 132, 275	Hand Sink	257, 260
Food Rotation Label	101	Handle for Broom/Mop	180
Food Storage Container	101	Handwash Accessory for Pan Carrier	61
Food Warmer	112, 127, 136, 138, 139, 146, 148-150, 158	Hat, Chef	115, 116
Fork	86, 87, 96	Head Wrap	124
Fountainware	25	Heat Lamp Warmer	150
Freezer Chest	206, 216	Heat Lamp	127, 134-136, 139, 150
Freezer Glove	121	Heat Strip	134, 135, 146
Freezer	190, 192-194, 196, 198, 199, 201, 206, 208-210, 213, 216, 224-227, 280	Heated Cabinet	161, 166
French Fry Basket	109	Heated Shelf	136, 151
French Fry Cutter	126	Heater/Proofer Cabinet	166, 171
Froster, Mug/Glass	219	High Chair	70, 105
Fry Basket	105	Holding Cabinet, Counter	137, 144, 146, 151-153
Fry Pan	77-82, 85	Holding Cabinet, Floor	60, 171
Fryer, Counter	139, 142, 144, 148, 158	Holding Station for Fried Food	137
Fryer, Floor	149, 247-254	Holloware	43
Fryer Filter System	246, 248, 249, 252	Hood Filter	108, 111
Fryer Oil Disposal Unit	249	Hood Filter Lifter	111
Fryer Oil Filter	179	Hood, Exhaust	242
Fuel for Butane Stove	40	Hose, Hot Water	189
Fuel for Chafer	38, 40	Hospitality Cart	172
Fuel for Table Lamp	37	Hot Dog Cooker	127, 140, 158
Fuel, Butane	113	Hot Food Drop-In Well	152
Furniture	68-71, 105	Hot food Merchandiser	137, 144, 146, 151-153
G		Hot Food Station	62
Garlic Press	92	Hot Food Table	62, 63
Garnishing Tool	92, 93	Hot Plate	127, 139, 141, 147, 149
Gas Connector Kit	243	Hot Water System, Instant	271
Glass Chiller	219	Hurricane Glass	27
Glass Door Merchandiser, Cold	212-215	I	
Glass Filler	261	Ice Bin	174, 262
Glass Rack	260, 268, 269	Ice Bucket	21
Glass Rack Dolly	173, 268	Ice Caddy	61
Glass Rimmer	73, 74	Ice Chest	258, 260
Glass Washer	73, 76	Ice Cream Dish	25
Glass/Mug Froster	219	Ice Cream Disher	92
Glasses Dispenser	167	Ice Cream Server	53
Glassware	24-27	Ice Machine	222, 223
Glasswashing Detergent	76	Ice Merchandiser	213
Glove, Cleaning	119	Ice Scoop	106
Glove, Cutlery	93, 120, 121	Ice Sculpture	49
Glove, Kitchen	119-121	Ice Tote	106
Grater	92	Iced Tea Dispenser	65
		Immersion Blender	129, 132

Induction Cooking Station	67
Induction Range	44
Ingredient Bin	107, 167, 176
Inset	46
J	
Jacket, Chef	114, 116
Janitor Cart	175, 181
Japanese Cutlery	85
Jar	31
Juice Decanter	21
Juice Dispenser	47
K	
Keg Cart	76
Kettle	237, 239
Kettle Filling Faucet	261
Kettle, Soup	158
Kiosk	59
Knife Rack	94
Knife Sanitizing System	94
Knife Sharpener	86, 87, 91, 92, 94, 96, 111
L	
Label	97, 101
Ladle	54, 58, 84
Lamp Fuel	37-39
Lamp, Table	37-39
Lemon Peeler	92
Lettuce Chopper	126, 130
Lettuce Crisper	107
Lighter	40
Linen, Table	41
Locker	165, 166
Lodging Cart	174
M	
Maid Caddy (Trash Container)	183
Maid Cart	174
Maitre D' Station	71
Margarita Glass	27, 159
Martini Glass	21, 22, 26, 159
Mat, Floor	187-189
Matting Transport Cart	187
Matting Wash Rack	187
Measuring Cup	100
Meat Chopper	131, 275
Meat Grinder	112
Meat Tenderizer	113, 275
Melamine Dinnerware	19, 20, 164
Melon Baller	92
Merchandiser, Counter	127, 137, 215
Merchandiser, Hot Food	127, 137, 144, 146, 151-153
Merchandiser, Refrigerated	206, 212-216
Message Board	72, 113
Mexican Specialty Dish	52
Mexican Cook/Servingware	52, 105
Microwave Oven	155-157, 278
Milk Cooler	204
Mitt	106, 120
Mixer	131, 133, 144, 273
Mixer Accessory	111, 112, 274
Mixer Stand	173, 255
Mixer Stand, Mobile	173
Mixer, Hand	129, 132
Mixing Bowl	274
Mixing Glass	25
Money Changer, Clip-On	73
Money Maid	73
Mop Bucket	177
Mop Bucket/Wringer Combo	178
Mop Handle	180
Mop Head	178, 180
Mop Sink	256
N	
Napkin	41
Nutrition Cart	172
O	
Oil & Vinegar Cruet	32
Oil Bottle	32
Oil Disposal Unit	249
Open Sign	72
Organizer Bin	100
Oriental Cutlery	85
Outdoor Trash Container	184-186
Oven Mitt	120
Oven, Combi	231, 234
Oven, Convection	140, 231, 233, 245, 278
Oven, Conveyor	141, 147, 230
Oven, Cook & Hold	229
Oven, Finishing	144
Oven, Microwave	156, 157, 278
Oven, Rotisserie	277
Ovenware	18
Overhead Warmer	146
Oyster Shucking Glove	121
P	
Pail	106, 177
Pail Caddy	106
Pail Cart	76
Pail Opener	104
Pan & Pot	64, 77-83, 108
Pan Carrier	56, 60, 61
Pan Carrier Accessories	60, 61
Pan Grabber	120
Pan Handle Cover	120
Pan Housing	110
Pan Rack	165, 166, 168, 171
Pan Rack Cover	125, 165
Pancake Batter Dispenser	108
Panini Grill	140, 158
Pants, Chef	115, 116
Pass-Thru Cabinet	193, 195, 198, 199
Pasta Basket	105
Pasta Cooker	80, 250, 254
Pastry Cart	67
Pastry Cutter	92
Patio Heater	228
Peeler	92, 275
Pellet Dispenser	172
Pie Server	88, 89, 90, 96
Pilsner	25
Pitcher	21, 24, 43, 73, 74, 100, 107
Pizza Cutter	87, 89, 92, 96

General Index

Pizza Delivery Bag	122	Salad Bowl	45, 50, 51, 58
Pizza Knife	87, 89	Salad Dryer	113
Pizza Merchandiser	127, 137	Salad Greens Crisper	107
Pizza Mixer	273	Salad/Sandwich Unit	202, 205, 207, 208, 211
Pizza Oven	141, 147, 230	Salamander	144
Pizza Pan	109	Salsa Dish	52
Pizza Peel	109	Salt & Pepper Shaker	31
Pizza Prep Unit	202, 205, 207, 208, 211	Sand Urn	186
Pizza Screen	109	Sandwich Grill	140, 158
Pizza Server	90	Sandwich Spreader	87, 96
Pizza Sign	72	Sandwich/Salad Unit	202, 205, 207, 208, 211
Plastic Drinkware	21-23, 159	Sanitary Napkin Receptacle	177
Plate Chiller	219	Sanitizing Tablet	76
Plate Dispenser Cabinet	172	Sauce Pan	77, 78, 80-82, 85
Platter	20, 49, 50, 51	Sauce Pot	78-82
Podium	71	Saute Pan	78-82
Popcorn Popper	140	Scale	95, 97
Pot & Pan	64, 77-83, 108	Scoop	106, 107, 110
Pot Filling Faucet	261	Scoop Holder	106, 110
Pot Handle Cover	120	Scratch Brush	181
Pot Holder	120	Scrub Brush	182
Potato Cutter	126	Scrubber	123
Pourer	75	Seating	68-70
Prep Table	202, 205, 207, 208, 211	Security Shelving	160, 170
Pre-Rinse Basket	111	Security Unit	170
Pre-Rinse Parts	263	Service Cart	67
Pre-Rinse Unit	259, 261, 263	Shaker	31, 100, 159
Proofer Cabinet	229	Shears	88, 92, 96
Proofer/Heated Cabinet	166	Sheet Pan	79, 108, 168, 171
Proofer/Holding Cabinet	171	Shelf, Heated	136, 151
Protective Glove	119, 120	Shelf, Wall	264
Protective Mitt/Glove	93, 106	Shelving	160, 162-165, 170
Pump, Condiment	34, 53	Shelving for Work Table	256
R		Shortening Disposal Unit	249
Rack Cover, Bakery	228	Sign	72
Rack, Can	165-168	Silverware Dispenser	110
Rack, Dunnage	161, 166, 175, 176	Silverware Holder for Cart	55
Rack, Floor Mat	187	Sink	169, 256-258, 260, 262, 264
Rack, Pan	165, 166, 168, 171	Sink Accessories	259, 261, 263
Rack, Tabletop Condiment	34	Sink Basket	111
Ramekin	52	Sink Drain Grease Interceptor	259
Range, Counter	40, 44, 104, 143	Sink Water Heater	271, 272
Range, Floor	232, 241, 244, 245, 277	Skillet, Tilt	232, 238, 239
Rapi-Kool	106	Skirting Hangar	124
Reach-In Cabinet	190-194, 197, 199, 205, 206, 208, 210, 280	Skirting, Table	124
Refrigerated Equipment	190-227, 229, 280	Slicer	94, 126, 130, 131, 276
Refrigerator	190-201, 205, 206, 208, 210, 212, 213, 216, 224-227, 280	Soap Dispenser	177
Restaurant Range	232, 244, 245	Soup Inset	46
Rice Cooker/Warmer	156, 158, 159	Soup Kettle	158
Rice Warmer	159	Soup Marmite	44
Roast Pan	78	Soup Station	47
Roll-In Cabinet	196, 198, 201	Soup Urn	47
Roll-Thru Cabinet	196, 198, 201	Soup Warmer	127
Room Service Cart	172	Spaghetti Cooker	80, 250, 254
Rotisserie Oven	277	Spatula	88, 96
S		Speed Rail	73, 75
Salad Bar	55, 59	Spillage Pan	63
Salad Bar Food Container	52-54, 58, 59	Sponge	123
Salad Bar Utensil	54, 58	Spoodle	84
		Spoon	54, 58, 84

Squeegee	180, 181
Squeeze Dispenser	33
Stack Chair	69
Stanchion	72
Stand, Equipment	255
Steak Knife	29
Steam Kettle	237, 239
Steam Table Pan	83, 101
Steam Table	62, 63
Steamer Equipment Stand	232
Steamer	130, 143, 157, 232, 234-237, 239
Stock Pot	64, 77-82, 85
Storage Cabinet	167
Store N Pour	73
Stove, Portable	113
Sugar Pourer	31
Sweep	180
Sweeper	179
T	
Table	71
Table Base	71
Table Condiment Rack	109
Table Lamp	37-39
Table Skirting	41, 124
Table Top	68, 69, 71
Table Truck	71
Table, Work	169, 264
Tablecover	41, 42
Taco Fry Basket	105
Taco Rail	105
Tealight	38
Tealight Lamp	38
Teller	72
Tenderizer, Meat	113, 275
Test Strip	76
Thermal Shelf	136
Thermocouple & Probe	98, 99
Thermometer	97-99, 111
Thermometer Probe Wipe	98
Thermometer Sanitizing System	97
Tilt Skillet	232, 238, 239
Tilt Truck	174
Timer	97, 99, 111
Tissue Holder	177
Toaster	132, 136, 142, 146, 154, 230, 277
Toilet Tissue Holder	177
Tomato Corer	92
Tomato Slicer	126
Tongs	47, 54, 58, 84, 94, 105
Torch	113
Tortilla Server	52
Tote Box	65
Towel	122
Towel Dispenser	177
Trash Container	68, 182-186
Trash Container Caddy Bag	183
Trash Container Dolly	108, 183
Trash Container for Cart	55
Trash Container Lid	183, 185
Trash Receptacle, Outdoor	184-186
Tray	21, 48, 51, 54, 57
Tray Rack	269
Tray Starter Station	172
Tray Transport Truck	172
Tray Transport Cabinet	172
Trigger Sprayer	177
Truck, Tilt	174
Truck, Tray	172
Tulip Dish	50
Tumbler Dispenser	167
Tumbler, Plastic	21-23, 159
Turner	58, 88-91, 96
Twine, Butcher	125
U	
Underbar Equipment	219, 220, 221, 258, 262
Undercounter Refrigerated Unit	203, 209
Underliner for Platter	77
Urinal Screen	177
Urn, Beverage	43, 47, 64
Urn, Sand	186
Utility Cart	66, 161, 165, 173, 175
Utility Sink	258
V	
Vegetable Slicer	274
Ventilation System	242
Votive	39
Votive Lamp	37
W	
Waiter's Opener	75
Waiters Glove	121
Walk-In	224-227
Wall Shelf	163, 264
Warewasher	279
Warmer for Pan Carrier	60
Warmer, Food	112, 146, 148, 158
Waste Basket	182, 184, 185
Waste Receptacle	182-186
Waste Reduction/Disposal Equipment	270, 271, 279
Water Heater	271, 272
Water Pitcher	43
Wedger	130
Whiskey Pourer	75
Window Squeegee	181
Wine Cart	67
Wine Decanter	21
Wine Glass	21, 22, 26, 159
Wine Merchandiser	212
Wiper Towel	123
Work Table	169, 255, 264
Work Table Shelving	256
Worktop Refrigerated Unit	203
Write on Board	72, 113
Z	
Zester	93

Manufacturer Index

A			
Adcraft	158		
Advance Tabco	168, 169		
Alfa	112		
Amana	155		
American Metalcraft	109		
Anchor Hocking	24–27		
Anets	246, 247		
Anvil	144		
APW Wyatt	146, 147		
Artic Air	206		
ATS	68		
Avtec	242		
B			
Bally Refrigeration	224		
Bar Maid	76		
Berner International	228		
Best Value Textiles	116–125		
Blodgett	231		
Browne-Halco	47, 77		
C			
Cactus Mat	187		
Cal-Mil	110		
Cambro	22, 57–61, 66, 100, 101, 176		
Candle Lamp	39, 40		
Carlisle	19, 23, 48–56, 73, 102, 103, 180–182, 268		
Carroll Chair	69		
Champion	266		
Chef Master	113		
Chef Revival	114, 115		
Cleveland Range	234–238		
CMA Dishmachines	265		
Comark	98		
Continental Manufacturing	107, 174, 175, 177–179, 183–186		
Cooper Atkins	99		
D			
Dean	248		
Delfield	205		
Dexter Russell	86–91		
Disco	179		
Dormont	243, 259		
E			
Eagle	63, 138, 139, 162, 163, 170, 171, 255–258		
Edlund	94, 95		
F			
Franklin Machine Products	111		
Frymaster	249, 250		
G			
Garland	244, 245		
GET	20, 21		
Globe	131		
Groen	239		
H			
Hatco	150–154, 272		
Hobart	273–279		
Hollowick	37, 38		
Holman	141–142		
Homer Laughlin	14, 15		
I			
In Sink Erator	271		
Intermetro	160, 161		
International Patterns	72		
International Tableware	18		
J			
Jackson	267		
K			
Kelmax	165		
Krowne Metal	262, 263		
L			
LaCrosse	260		
Lakeside	67, 172, 173		
Lincoln	78, 79, 130, 230		
M			
Magikitch'n	145		
Market Forge	232		
Marko by Carlisle	41, 42		
Merco Savory	136, 137		
Mundial	96		
N			
Nemco	126, 127		
Norlake	226, 227		
P			
Panasonic	156, 157		
Piper Products	167, 229		
Pitco	251–254		
R			
R. H. Forschner	93		
Randell	207		
Regalware	64		
Robot Coupe	128, 129		
Royal Industries	70, 71, 80		
S			
Salvajor	270		
San Jamar	106		
Scotsman	222, 223		
Southbend	143, 233, 240, 241		
SSP, Inc.	264		
Star Mfg	140–142		
Sunfire	244, 245		
T			
T & S Brass	261		
Tablecraft	31–36, 65, 74, 75, 92, 104, 105		
Taylor	97		
Teknor Apex	188, 189		
Thunder Group	159, 164		
Tradeco	17		
Traulsen	210, 211, 280		
True	190–204, 212–221		
U			
U.S. Range	244, 245		
Update International	85, 108		
V			
Varimixer	133		
Vertex	16		
Victory	208, 209		
Vollrath	44–46, 62, 81–84, 134, 135, 269		
W			
W. A. Brown	225		
Walco	28, 29, 43		
Waring	132		
Wells	148, 149		
Wilco	178		
Winco	30		
Win-Holt	166		

- REQUIREMENTS FOR A -			ITEM DESCRIPTION
DELI 75 SEAT	FINE DINING 60-80 SEAT	RESTAURANT 100 SEAT	
RECEIVING			
1 ea.	1 ea.	1 ea.	200 lb. receiving scale
1 ea.	1 ea.	1 ea.	box knife
2 ea.	2 ea.	2 ea.	dunnage rack 36"
STORAGE - DRY STORAGE			
2 ea.	2 ea.	2 ea.	dunnage rack 36"
2 ea.	2 ea.	2 ea.	36 gallon ingredient bin w/slide cover
6 ea.	6 ea.	6 ea.	polycarbonate food box - 18" x 26" x 15"
6 ea.	6 ea.	6 ea.	polycarbonate food box - 18" x 26" x 9"
6 ea.	6 ea.	6 ea.	polycarbonate food box - 12" x 18" x 9"
12 ea.	12 ea.	12 ea.	8 qt. round storage container w/lid
STORAGE - COLD STORAGE			
2 ea.	2 ea.	2 ea.	dunnage rack 36"
6 ea.	12 ea.	12 ea.	polycarbonate food box - 18" x 26" x 15"
6 ea.	6 ea.	6 ea.	drain trays for food boxes - 18" x 26"
12 ea.	12 ea.	12 ea.	polycarbonate food box - 12" x 18" x 9"
6 ea.	6 ea.	6 ea.	polycarbonate food box - 12" x 18" x 6"
8 ea.	6 ea.	6 ea.	8 qt. round storage container w/lid
8 ea.	12 ea.	12 ea.	3.5 qt. round storage container w/lid
12 ea.	12 ea.	12 ea.	2 qt. round storage container w/lid
STORAGE - MEAT STORAGE			
12 ea.	12 ea.	12 ea.	polycarbonate food box - 18" x 26" x 9"
6 ea.	6 ea.	6 ea.	drain tray for food box - 18" x 26"
6 ea.	6 ea.	6 ea.	polycarbonate food box - 12" x 18" x 6"
STORAGE - ICE STORAGE/TRANSPORT			
1 ea.	1 ea.	1 ea.	125 lb. ice caddy w/casters
1 ea.	1 ea.	1 ea.	84 ounce plastic scoops
FOOD PREPARATION - SALAD PREP			
2 ea.	2 ea.	2 ea.	aprons
2 ea.	2 ea.	2 ea.	16 qt. aluminum colander
2 ea.	2 ea.	2 ea.	cutting board 18" x 24" x 1/2" (green)
2 ea.	1 ea.	1 ea.	cook's knife, 10"
3 ea.	3 ea.	3 ea.	utility knives
1 ea.	1 ea.	1 ea.	twin blade mincing knife
3 ea.	3 ea.	3 ea.	paring knife
4 ea.	4 ea.	4 ea.	8 qt. stainless steel bowls
2 ea.	2 ea.	2 ea.	13 qt. stainless steel bowls
1 ea.	1 ea.	1 ea.	63 qt. aluminum salad bowl
1 ea.	1 ea.	1 ea.	mixing bowl dolly stand
1 ea.	1 ea.	1 ea.	bucket opener
2 ea.	4 ea.	4 ea.	spatulas - large blade
1 ea.	1 ea.	1 ea.	stainless box grater
4 ea.	4 ea.	4 ea.	vegetable peelers
1 ea.	1 ea.	1 ea.	parer/corer
1 ea.	1 ea.	1 ea.	egg slicer
1 ea.	1 ea.	1 ea.	egg divider
1 ea.	1 ea.	1 ea.	lemon/tomato wedger
1 ea.	1 ea.	1 ea.	melon baller
1 ea.	1 ea.	1 ea.	apple divider
1 ea.	1 ea.	1 ea.	radish rosette cutter
2 ea.	2 ea.	2 ea.	vegetable brushes
1 ea.	1 ea.	1 ea.	commercial food processor
1 ea.	1 ea.	1 ea.	table mount can opener
FOOD PREPARATION - MEAT, POULTRY, FISH PREP			
1 ea.	1 ea.	1 ea.	18" x 24" x 1" cutting board (red)
1 ea.	1 ea.	1 ea.	18" x 24" x 1" cutting board (blue)
1 ea.	1 ea.	1 ea.	18" x 24" x 1" cutting board (yellow)
1 ea.	1 ea.	1 ea.	meat slicer
1 ea.	1 ea.	1 ea.	2 lb. x 1/2 oz. platform scale - fixed dial
1 ea.	1 ea.	1 ea.	2 lb. rotating dial scale
1 ea.	1 ea.	1 ea.	film dispenser
1 ea.	1 ea.	1 ea.	foil dispenser
2 ea.	2 ea.	2 ea.	bowl scraper - large blade
4 ea.	4 ea.	4 ea.	8 qt. stainless steel mixing bowls
4 ea.	4 ea.	4 ea.	6 qt. stainless steel mixing bowls
4 ea.	4 ea.	1 ea.	4 qt. stainless steel mixing bowls
2 ea.	2 ea.	2 ea.	10" cook's knives
2 ea.	2 ea.	2 ea.	8" utility knives
1 ea.	1 ea.	1 ea.	10" bread knife
1 ea.	1 ea.	1 ea.	6" boning knife
1 ea.	1 ea.	1 ea.	7" cleaver
1 ea.	1 ea.	1 ea.	butcher steel
1 ea.	1 ea.	1 ea.	stainless knife rack
FOOD PREPARATION - SANDWICH PREP			
12 ea.	8"	8"	aluminum pizza pans*
1 ea.	2 lb.	2 lb.	rotating dial scale
12 ea.	third size	4"	deep pan
6 ea.	third size	4"	deep pan
12 ea.	sixth size	4"	deep pan
6 ea.	sixth size	4"	deep pan
2 ea.	8 qt.	vegetable inset	
2 ea.	6 ounce	flat bottom ladle	
*Note: Pizza pans used to melt cheese on hot sandwiches			
FOOD PREPARATION - BAKE PREP			
3 sets	3 sets	3 sets	measuring spoons
1 set	1 set	1 set	dry measures - alum.
1 set	1 set	1 set	(1/2 qt., 1 qt., 2 qt., 4 qt.)
1 set	1 set	1 set	liquid measures - aluminum
1 ea.	1 ea.	1 ea.	(1/2 qt., 1 qt., 2 qt., 4 qt.)
1 ea.	1 ea.	1 ea.	1 cup measure
1 ea.	1 ea.	1 ea.	24 ounce aluminum scoop
1 ea.	1 ea.	1 ea.	84 ounce aluminum scoop
1 ea.	1 ea.	1 ea.	stainless steel rotary sifter
1 ea.	1 ea.	1 ea.	14" aluminum sieve
2 ea.	2 ea.	2 ea.	dough scrapers
1 ea.	1 ea.	1 ea.	24" x 30" x 3" pastry board - maple
2 ea.	1 ea.	1 ea.	18" maple rolling pin
2 ea.	1 ea.	1 ea.	biscuit cutter
2 ea.	2 ea.	2 ea.	spatulas - large blade
2 ea.	2 ea.	2 ea.	2 1/2" pastry brush
4 ea.	2 ea.	2 ea.	spring form pans
8 ea.	4 ea.	4 ea.	10" x 1 1/2" cake pans
12 ea.	12 ea.	12 ea.	9" pie pans
1 ea.	1 ea.	1 ea.	7 cut pie marker
6 ea.	6 ea.	6 ea.	24 cup muffin pans
24 ea.	24 ea.	24 ea.	18" x 26" x 1" sheet pans
1 ea.	1 ea.	1 ea.	sheet pan rack w/casters
1 ea.	1 pr.	2 ea.	24" oven mitts
24 ea.	18" x 26" x 3"	dough boxes	
1 ea.	dough box	transport dolly	

- REQUIREMENTS FOR A -			ITEM DESCRIPTION
DELI 75 SEAT	FINE DINING 60-80 SEAT	RESTAURANT 100 SEAT	
RANGETOP COOKING - STOCK POTS			
Note: All capacities are brim full.			
1 ea.	2 ea.	2 ea.	40 qt. stock pot w/cover
2 ea.	2 ea.	2 ea.	32 qt. stock pot w/cover
3 ea.	3 ea.	3 ea.	20 qt. stock pot w/cover
1 ea.	1 ea.	1 ea.	40 qt. perforated inner basket
1 ea.	1 ea.	1 ea.	20 qt. perforated inner basket
RANGETOP COOKING - SAUCE POTS			
2 ea.	2 ea.	1 ea.	14 qt. sauce pot w/cover
2 ea.	2 ea.	2 ea.	10 qt. sauce pot w/cover
RANGETOP COOKING - BRAZING PANS			
1 ea.	1 ea.	1 ea.	18 qt. brazier
RANGETOP COOKING - SAUCE PANS			
3 ea.	6 ea.	3 ea.	8 qt. sauce pans
2 ea.	6 ea.	2 ea.	5 qt. sauce pans
2 ea.	6 ea.	2 ea.	3 qt. sauce pans
2 ea.	8 ea.	2 ea.	2 qt. sauce pans
2 ea.	6 ea.	2 ea.	1 qt. sauce pans
RANGETOP COOKING - FRY PANS			
Note: Fry pans are available with nonstick coatings and insulated handles.			
2 ea.	2 ea.	14"	aluminum fry pans
1 ea.	1 ea.	1 ea.	dome lid for 14" fry pan
3 ea.	12 ea.	6 ea.	12" aluminum fry pans
4 ea.	2 ea.	2 ea.	dome lids for 12" fry pans
3 ea.	12 ea.	12 ea.	10" aluminum fry pans
6 ea.	4 ea.	8"	aluminum fry pans
RANGETOP COOKING - DOUBLE BOILER			
Note: Double boiler insets are sold to fit your stock pots.			
1 ea.	1 ea.	1 ea.	large aluminum double boiler (17-20 qts.)
1 ea.	1 ea.	1 ea.	med. aluminum double boiler (10-15 qts.)
SPOONS - STAINLESS			
Note: Spoons with insulating handles are available to reduce hot handles.			
3 ea.	1 ea.	1 ea.	15" spoon solid
3 ea.	1 ea.	1 ea.	15" spoon perforated
1 ea.	1 ea.	1 ea.	15" spoon slotted
3 ea.	6 ea.	3 ea.	13" spoon solid
3 ea.	3 ea.	3 ea.	13" spoon perforated
1 ea.	1 ea.	1 ea.	13" spoon slotted
1 ea.	2 ea.	1 ea.	21" spoon solid w/hook handle
1 ea.	1 ea.	1 ea.	18" stainless fork w/hook handle
SPOONS - WOOD			
3 ea.	12 ea.	3 ea.	12" spoon
3 ea.	12 ea.	3 ea.	14" spoon
LADLES			
Note: One piece ladles are available, they are stronger and more sanitary.			
2 ea.	6 ea.	2 ea.	2 ounce
4 ea.	6 ea.	4 ea.	4 ounce
2 ea.	6 ea.	2 ea.	6 ounce
4 ea.	6 ea.	4 ea.	8 ounce
2 ea.	2 ea.	2 ea.	12 ounce
2 ea.	1 ea.	1 ea.	32 ounce
TONGS			
Note: Tongs are sold in many weights, 1mm thick is heavy duty.			
3 ea.	3 ea.	3 ea.	16" spring tong
8 ea.	8 ea.	4 ea.	12" spring tong
8 ea.	8 ea.	4 ea.	9" spring tong
STRAINERS			
1 ea.	1 ea.	1 ea.	10" china cap medium mesh
1 ea.	1 ea.	1 ea.	8" fine mesh
4 ea.	4 ea.	2 ea.	8" double medium mesh
1 ea.	2 ea.	1 ea.	10" double medium mesh
1 ea.	1 ea.	1 ea.	14" reinforced double medium mesh
1 ea.	1 ea.	1 ea.	bouillon strainer 8" dia.
1 ea.	1 ea.	1 ea.	perforated 6" stainless skimmer
1 ea.	1 ea.	1 ea.	culinary fry basket 1/2" mesh
THERMOMETERS			
2 ea.	4 ea.	2 ea.	0° - 220° pocket test with 6" stem - calibratable
2 ea.	2 ea.	2 ea.	50° - 550° pocket test with 6" stem - calibratable
1 ea.	1 ea.	1 ea.	50° - 550° kettle therm. with side clip
1 ea.	2 ea.	1 ea.	candy thermometer
1 ea.	1 ea.	1 ea.	oven thermometer
1 ea.	1 ea.	1 ea.	refrigerator thermometer
FRYER STATION			
1 ea.	1 ea.	1 ea.	culinary fry basket 1/2" mesh
1 ea.	1 ea.	1 ea.	5 x 6" fine mesh skimmers
1 ea.	1 ea.	1 ea.	16" tong
1 ea.	1 ea.	1 ea.	2 bulb heat lamp
1 ea.	1 ea.	1 ea.	insert pan full 2 1/2" deep w/pan grate
1 ea.	1 ea.	1 ea.	seasoning dredge
1 ea.	1 ea.	1 ea.	fryer thermometer 50° - 550°
1 pair	1 pair	1 pair	grease proof oven mitts
1 ea.	1 ea.	1 ea.	grease filter cone
1 cs.	1 cs.	1 cs.	grease filters
GRILL STATION			
3 ea.	3 ea.	16"	tong
1 ea.	1 ea.	1 ea.	large turner 4" x 8" blade
1 ea.	1 ea.	1 ea.	medium turner 2 1/2" x 8" blade
1 ea.	1 ea.	1 ea.	grill brush
1 pair	1 pair	1 pair	oven mitts - flame retardant
2 ea.	2 ea.	2 ea.	sauce mops
1 ea.	1 ea.	1 ea.	insert pan one fourth 4" deep (for butter)
1 ea.	1 ea.	1 ea.	21" s/s meat fork w/hook handle
1 ea.	1 ea.	1 ea.	steak weight 9 1/2" x 5 1/2" - 3 lb. iron
1 ea.	1 ea.	1 ea.	toast/bacon weight 11 x 9" - 2 lb. alum.

Purchasing Checklist

— REQUIREMENTS FOR A —

DELI 75 SEAT | FINE DINING 60-80 SEAT | RESTAURANT 100 SEAT

ITEM DESCRIPTION

GRIDDLE STATION

— 1 ea. large turner 4" x 8" blade
 — 1 ea. med. turner 2 1/2" x 8" square end blade
 — 1 ea. grill scraper
 — 1 ea. steak weight 9 1/2" x 5 1/2" - 3 lb. iron
 — 1 ea. toast/bacon weight 11 x 9" - 2 lb. alum.
 — 1 ea. batter/oil dispenser
 — 1 ea. grill brick holder
 — 1 cs. grill bricks
 — 1 ea. butter wheel
 — 2 ea. stainless steel seasoning dredges
 — 1 ea. griddle thermometer

BAKING/OVEN

— 1 ea. timer
 — 1 ea. 20 ounce aluminum scoop

HOT TABLE

— 3 ea. 20 1/2" adapter bar
 — 6 ea. 12 1/2" adapter bar
 — 6 ea. insert pans full 2 1/2" deep
 — 4 ea. insert pans full 4" deep
 — 2 ea. insert pans full 2 1/2" deep perforated
 — 4 ea. insert pans half 2 1/2" deep
 — 4 ea. insert pans half 4" deep
 — 1 ea. insert pans half 2 1/2" deep perforated
 — 6 ea. insert pans one third 2 1/2" deep
 — 4 ea. insert pans one third 4" deep
 — 4 ea. insert covers full w/notch
 — 6 ea. insert covers half w/notch
 — 6 ea. insert covers one third w/notch
 — 4 ea. 8 quart vegetable inset w/cover
 — 2 ea. 8 oz. food portioners solid
 — 2 ea. 8 oz. food portioners perforated
 — 2 ea. 4 oz. food portioners solid
 — 2 ea. 4 oz. food portioners perforated
 — 1 ea. thumb activated disher #8
 — 1 ea. thumb activated disher #12
 — 4 ea. 13" spoon solid
 — 4 ea. 13" spoon perforated
 — 2 ea. 13" spoon slotted
 — 2 ea. 12" tongs
 — 1 ea. 2 bulb heat lamp
 — 1 ea. insert pan 2 1/2" deep w/pan grate
 — 1 ea. 4 ounce ladle
 — 1 ea. 8 ounce ladle
 — 1 ea. 2 1/2 ounce s/s oyster cocktail cup

DINNERWARE

— 10 dz. service plates
 — 20 dz. dinner plates
 — 10 dz. salad plates
 — 10 dz. platters
 — 12 dz. 11 1/2" rolled edge platters
 — 9 dz. soup/salad bowls
 — 6 dz. bouillions
 — 8 dz. fruits
 — 8 dz. coffee cups
 — 8 dz. saucers
 — 8 dz. 18 ounce nappie
 — 20 dz. bread & butter
 — 10 dz. 5 ounce rarebits
 — 5 dz. 8 ounce rarebits
 — 5 dz. 12 ounce rarebits
 — 3 dz. escargot plates
 — 3 dz. 12 ounce casseroles
 — 3 dz. 4 1/2 ounce baking shells
 — 3 dz. 3 ounce sauce dishes
 — 3 dz. 2 1/2 ounce ramekins
 — 3 dz. 5 ounce ramekins

GLASSWARE

— 15 dz. 14 ounce large beverage
 — 20 dz. 10 ounce water
 — 12 dz. 5 ounce juice
 — 6 dz. 4 1/2 ounce sherbet

FLATWARE

— 12 dz. teaspoons
 — 15 dz. dessert/oval bowl spoons
 — 12 dz. iced teaspoons
 — 8 dz. bouillon spoons
 — 12 dz. dinner forks
 — 12 dz. salad forks
 — 8 dz. dinner knives
 — 5 dz. A.D. coffee spoons
 — 8 dz. oyster forks
 — 12 dz. bread & butter spreader

BEVERAGE SERVICE/WAIT STATION

— 1 ea. 2 element coffee warmer
 — 2 ea. decaf coffee decanters
 — 2 ea. regular coffee decanters
 — 4 ea. silverplate coffee pitchers, 64 ounces
 — 1 ea. iced tea urn
 — 2 ea. silverplate ice tea pitchers w/ice guard
 — 2 ea. silverplate water pitchers w/ice guard
 — 2 ea. amber iced tea pitchers
 — 2 ea. clear water pitchers
 — 2 ea. gel filled refreezing crocks for non dairy creamers
 — 2 ea. gel filled refreezing crocks for lemon wedges w/lid
 — 2 ea. 6" ice tong
 — 6 ea. 12 ounce stainless steel ice scoops
 — 12 ea. 14" rubber coated nonslip beverage trays
 — 12 ea. 22" x 27" oval rubber coated nonslip waiter's tray
 — 12 ea. chrome tray stands w/rubber feet
 — 1 ea. 12" x 14" stainless steel dessert tray
 — 1 ea. 12" x 14" silverplate dessert tray
 — 1 ea. 6 hole flatware dispenser w/ cylinders
 — 1 ea. silver bin
 — 6 ea. 2 way booster seats
 — 6 ea. high chairs
 — 12 ea. tip trays
 — 12 ea. check minders
 — 3 ea. crumb tray w/crumber

— REQUIREMENTS FOR A —

DELI 75 SEAT | FINE DINING 60-80 SEAT | RESTAURANT 100 SEAT

ITEM DESCRIPTION

WINE SERVICE

— 8 ea. wine cooler & stands
 — 6 ea. waiter's corkscrew

TABLETOP ACCESSORIES

— 84 ea. salt & pepper shakers
 — 84 ea. tower salt & pepper shakers
 — 24 ea. ashtrays
 — 36 ea. bread baskets
 — 60 ea. bread baskets, stainless
 — 12 ea. 12 ounce stainless steel creamers
 — 12 ea. 12 ounce china creamers
 — 36 ea. sugar pack holder
 — 36 ea. china sugar pack holder
 — 36 ea. table tents
 — 36 ea. table sign holders
 — 12 ea. oil & vinegar sets
 — 36 ea. bud vases
 — 36 ea. table lamps
 — 24 ea. napkin dispensers

BUS STATION/WARE WASHING

— 2 ea. 3 tier bus carts
 — 12 ea. 7" tall bus tubs
 — 1 ea. manual carpet sweeper
 — 1 ea. lobby dust pan w/toy broom
 — 2 ea. rubber coated aprons
 — 3 pair insulated gloves
 — 1 ea. scrap block
 — 15 ea. 36 compartment glass racks
 — 5 ea. plate/tray racks
 — 5 ea. multipurpose rack
 — 4 ea. flat rack
 — 1 ea. rack dolly
 — 24 ea. poly cylinders
 — 1 ea. max. hold dishwasher thermometer
 — 2 pair insulate rubber gloves
 — 1 ea. 20" pot brush
 — 2 ea. 8" pot brush
 — 2 ea. general pan brush
 — 1 ea. triple glass brush
 — 12 ea. stainless metal sponges
 — 12 ea. green pads

ENTRANCE LOBBY

— 1 ea. sand urn
 — 1 ea. menu board
 — 1 ea. toothpick dispenser
 — 1 ea. mint tray
 — 60 ea. menu covers

BAR SERVICE

— 2 ea. 8" round lemon boards
 — 2 ea. paring knives
 — 1 ea. drink mixer
 — 2 ea. cocktail shakers
 — 6 ea. mixing glasses
 — 2 ea. cocktail strainers
 — 2 ea. stainless steel ice scoops
 — 2 ea. jumbo can tapper
 — 2 ea. bottle cap lifters
 — 1 set salt & pepper
 — 1 ea. wine opener
 — 1 ea. muddler
 — 1 ea. zester
 — 2 ea. condiment caddies
 — 2 ea. bar caddies
 — 1 set drink mix system with back up
 — 2 ea. gallons, pints, quarts
 — 1 ea. 10" stainless bar spoons
 — 12 ea. glass rimmer
 — 3 ea. ash trays
 — 2 ea. bar mats
 — 6 ea. service mats
 — 6 ea. tip trays

BAR GLASSES

— 4 dz. wine
 — 1 dz. carafe
 — 12 dz. beer
 — 1 dz. pitchers
 — 6 dz. rocks
 — 4 dz. double rocks
 — 12 dz. collins
 — 4 dz. martini
 — 2 dz. Irish coffee
 — 3 dz. sour
 — 2 dz. champagne

GENERAL CLEANING SUPPLY

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

LIQUID CAPACITY

LITER

1 gill	=	7.219 cu. in.	=	0.1183
4 gills	=	1 pint	=	28.2875 cu. in.
2 pts.	=	1 quart	=	57.75 cu. in.
4 qts.	=	1 gallon	=	231 cu. in.
31.5 gals.	=	1 barrel liquid	=	119.24
42 gals.	=	1 barrel petrol	=	158.98

BASIC LIQUID EQUIVALENTS

Dash	=	less than 1/8 teaspoon
3 teaspoons	=	1 tablespoon
4 tablespoons	=	1/4 cup
5 1/3 tablespoons	=	1/3 cup
8 tablespoons	=	1/2 cup
10 2/3 tablespoons	=	2/3 cup
12 tablespoons	=	3/4 cup
14 tablespoons	=	7/8 cup
16 tablespoons	=	1 cup
1 cup	=	1/2 pint (8 fl. ounces)
2 cups	=	1 pint (16 fl. ounces)
2 pints	=	1 qt. (32 fl. ounces)
4 qt.	=	1 gallon (128 fl. ounces)
16 oz.	=	1 pound (dry weight)

TO SUBSTITUTE FOR LIQUID EGGS

Liquid Egg Equivalent Lb.	Whole Lb.	Egg Blends Oz.	Plus Lb.	Water Lb.
1	—	4	—	12
2	—	8	1	8
3	—	12	2	4
4	1	0	3	0
5	1	4	3	12
6	1	8	4	8
7	1	12	5	4
8	2	0	6	0
9	2	4	6	12
10	2	8	7	8

TO SUBSTITUTE FOR SHELL EGGS

Shell Eggs	Whole Egg Blend	plus Water
1	1/8 cup	1/8 cup
2	1/3 cup	1/3 cup
3	1/2 cup	1/2 cup
4	2/3 cup	2/3 cup
5	5/8 cup	5/8 cup
6	1 cup	1 cup
7	1 1/8 cups	1 1/8 cups
8	1 1/3 cups	1 1/3 cups
9	1 1/2 cups	1 1/2 cups
10	1 2/3 cups	1 2/3 cups

COUNTING

1 dozen	=	12 units
12 dozen	=	1 gross = 144 units
12 gr.	=	1 great gross = 1728 units

HOUSEHOLD CAPACITY

1 teaspoon	=	1/8 fl.oz.
3 teaspoons	=	1 tablespoon = 1/2 fl.oz.
16 TBSP.	=	1 cup = 8 fl.oz.
2 cups	=	1 pint = 16 fl.oz.
2 pints	=	1 quart = 32 fl.oz.
4 quarts	=	1 gallon = 128 fl.oz.

ICE CREAM SCOOPS

Size	Equivalent	Scoops/Qt.
No. 6	2/3 cup	3 to 5
No. 8	1/2 cup	5 to 7
No. 10	5/8 cup	7 to 8
No. 12	1/3 cup	7 to 10
No. 16	1/4 cup	10 to 13
No. 20	3+ TBSP.	14 to 17
No. 24	2 2/3 TBSP.	17 to 20
No. 30	2+ TBSP.	21 to 25
No. 40	1 1/2 TBSP.	25 to 28

RECIPE ABBREVIATIONS

tsp.	teaspoonful
TBSP.	tablespoonful
c.	cup
pt.	pint
qt.	quart
pk.	peck
bu.	bushel
oz.	ounce or ounces
lb.	pound or pounds
sq.	square
min.	minute or minutes
hr.	hour or hours
mod.	moderate
dz.	dozen
E.P.	edible portion
A.P.	as purchased

STANDARD PACKING PER BOX: FRESH FRUIT

Cherries	20 to 50 per lug
Grapefruit	18, 23, 27, 32 or 40 per crate
Pineapple	9, 12, 15, 18, or 24 per crate
Melons:	
Honeydew	5, 6, 8, or 9 per crate
Cantaloupe	20, 24, 32, 36, or 48 per crate
Peaches	1/2 bushel basket, 60 or 72 to a flat (25 lbs)
Oranges:	
Florida	88, 100, or 125 per box
California	56, 72, 80, or 100 per box
Watermelon	18 to 32 lb. each
Strawberries	12 pints per flat
Raspberries	12 pints per flat
Bananas	6 lbs. per hand, 27, 36, or 45 per crate
Lemons	95, 115, 140, 165, 200 or 230 per 4/5 bushel
Plums	6 lbs. per till, 4 tills per carton

DRY CAPACITY

LITER

1 pint	=	33.6 cu. in.	=	0.5506
2 pt.	=	1 quart	=	67.2 cu. in.
8 qt.	=	1 peck	=	537.6 cu. in.
4 pk.	=	1 bushel	=	2150.4 cu. in.
1 barrel	=	7056 cu. in.	=	115.62

AVOIRDUPOIS WEIGHT

1 grain	=	0.0648 gm.
27.343 gr.	=	1 dram = 1.7718 gm.
16 dr.	=	1 ounce = 28.3495 gm.
16 oz.	=	1 pound = 453.5924 gm.
100 lb.	=	1 hundredweight = 45.3592 kg.
2000 lb.	=	1 short ton = 907.18 kg.

BOILING TEMPERATURES OF WATER AT VARIOUS ALTITUDES

Sea Level	212.°F	100.0°C
2,000 ft.	208.4°F	98.4°C
5,000 ft.	203.0°F	95.0°C
7,500 ft.	198.4°F	92.4°C

STEAM PRESSURES AT VARIOUS ALTITUDES AND TEMPERATURES

Temperatures	Sea Level	4,000 Feet	6,000 Feet	7,500 Feet
228°F	109°C	5 lb.	7 lb.	8 lb. 9 lb.
240°F	115°C	10 lb.	12 lb.	13 lb. 14 lb.
250°F	121°C	15 lb.	17 lb.	18 lb. 19 lb.
259°F	126°C	20 lb.	23 lb.	23 lb. 24 lb.

OVEN TEMPERATURES

Slow	250 - 300°F
Slow-Moderate	325°F
Moderate	350 - 375°F
Moderately Hot	400°F
Hot	425 - 450°F

FRESH VEGETABLES

Lettuce	24 heads per box
Tomatoes	20 lb. per flat, 40 to 80 lb. per lug, 6 lb. til: 12-24 tomatoes
String Beans	28 lb. per bushel
Spinach	20 lb. per bushel
Washed Spinach	8 oz. per bag, 16-20 bags per case
Broccoli	12 bunches per case
Artichokes	24 to 48 heads per box
Carrots	50 lb. per bushel
Onions	50 lb. per bushel
Potatoes	50 lb. per bag
Peeled Potatoes	30 lb. per box
Peeled Onions	20-25 lb. per box
Asparagus	30 lb. per crate
Cauliflower	50 lb. per box
Beets with tops	50 lb. per box
Mushrooms	3 lb. per basket
Leeks	1/2 bushel basket
Chicory, Escarole, Romaine	16-20 heads per case
Radishes	30 bunches per box
Watercress	25 bunches per box
Celery	24, 30, 36, or 48 heads per crate
Eggs	30 dz. per crate

Product Storage Guide

32 DEGREES IDEAL STORE IN BACK OF COOLER

ITEM	TEMP.	STORAGE
Apples*	31-32	Avoid excess movement. Do not rinse.
Broccoli	32-35	Store in covered box with drain shelf
Cabbage	32-35	Leave wrapper leaves on. Store covered.
Cantaloupe*	38-42	Ripen at room temperature.
Carrots	32-35	Do not wash until ready to serve.
Cauliflower	32-35	Store in original shipping crate, single layers. Store only briefly.
Celery	32-35	Keep covered and sprinkle with water.
Corn	32-34	Store in original cartons and stack for good air flow.
Grapes*	32-40	Store in original cartons. Air circulation causes shriveling. Store only briefly.
Lettuce	32-35	Store tightly with drain shelf or colander
Mushrooms*	34-40	Put in cooler immediately. Keep dry.
Oranges* (FL)	32-35	Need good air circulation. Use dunnage rack.
Peaches	32	Store at 65-70 until ripened.
Pears*	32-35	Store at 60-65 until ripened.
Radishes	32	Rinse, remove tops, and drain before storing in covered containers.
Strawberries	32-35	Store in original carton. Do not wash or trim before storing. Store only briefly.

45-55 DEGREES IDEAL STORE IN WARMEST PART OF COOLER OR COOLEST SECTION OF KITCHEN.

ITEM	TEMP.	STORAGE
Avocados*	40-45	Handle gently. Ripen at room temperature.
Cucumbers	45-50	Do not wash or sprinkle with water.
Lemons*	45-50	Absorb odors easily.
Onions	45-50	Keep cool, dry, and ventilated.
Oranges*(CA)	45-50	Proper rotation will maintain good fruit.
Peppers	45-50	Very susceptible to chill damage.
Pineapple	45-50	Won't ripen after harvest. Handle gently.
Squash	40-55	Soft shell cooler than hard shell.

55-65 DEGREES IDEAL STORE IN COOLEST PART OF KITCHEN. DO NOT REFRIGERATE.

ITEM	TEMP.	STORAGE
Bananas*	56-60	Open lid to avoid too quick ripening.
Potatoes	60-70	Store in dark area. Cooler temperatures cause accumulation of sugar.
Tomatoes*	55-65	Keep out of direct sunlight. Stack palettes to accelerate ripening.
Watermelons*	50-60	Store green side up. Cut pieces should be stored in the cooler.

COOLER TEMPERATURE RANGE

STORE OUTSIDE COOLER

Potatoes	Tomatoes
Bananas	Onions
Lemons	Limes

DOOR

FRONT 40° - 45°

Melons	Eggplant
Citrus	Avocados
Cantaloupe	Red Potatoes
Pineapple	Peppers
Green Beans	Summer Squash
Cucumbers	

MIDDLE 35° - 39°

Squash	Herbs
Zucchini	Pears
Sprouts	Parsley
Green Onions	

BACK 33° - 35°

Artichokes	Apples
Asparagus	Apricots
Broccoli	Blueberries
Carrots	Cabbage
Cauliflower	Corn
Celery	Kiwi
Cherries	Leaf Lettuce
Grapes	Mushrooms
Peaches	Strawberries
Radishes	

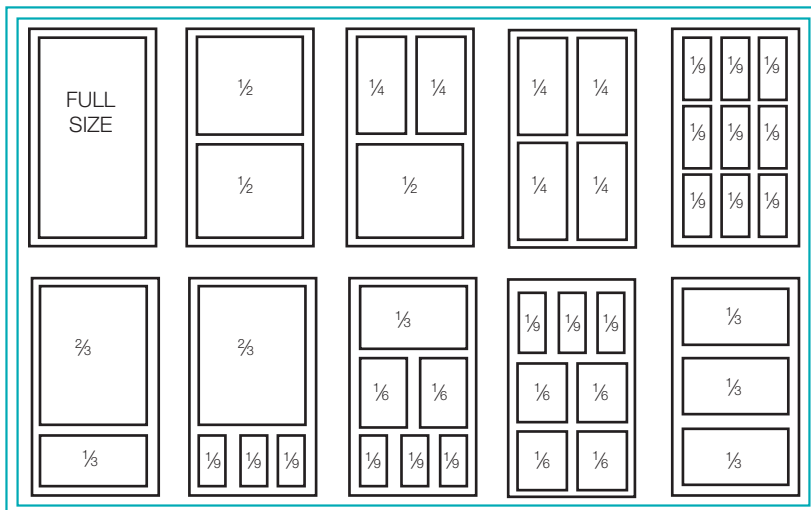
*WHAT IS ETHYLENE GAS?

Items marked with an asterisk (*) produce ethylene gas, an active plant hormone required for the ripening process. While this is good in certain quantities, some produce can be damaged by ethylene gas exposure, especially leafy vegetables. Be sure to arrange your produce carefully.

GUIDE TO STEAM TABLE PANS

Complete flexibility for steam table service is available through a wide, wide range of sectional pans which includes... Full Size, 2/3 Size, 1/2 Size, 1/2 Long Size, 1/3 Size, 1/4 Size, 1/6 Size, 1/9 Size. All are made to fit both 19 7/8" x 11 7/8" or 20" x 12" openings. This extensive line makes countless combinations available for meeting specific individual requirements. All pans are seamless with smooth, rounded corners for easy cleaning and quick serving.

SIZE	WIDTH (L TO R)	LENGTH (F TO B)
Full	12"	20"
1/2	12"	10"
1/4	6"	10"
2/3	12"	13 1/3"
1/3	12"	6 2/3"
1/6	6"	6 2/3"
1/9	4"	6 2/3"



Standard depths are 2 1/2", 4" and 6". Adapter bars in 12" or 20" lengths are needed when your arrangement gives unsupported corners. A variety of lid sizes and types are available.

KITCHEN MEASUREMENT CONVERSION TABLE

UNITS	FLUID DRAM	TEA SPOONFUL	TABLE SPOONFUL	FLUID OUNCE	1/4 CUPFUL	GILL (1/2 CUPFUL)	CUPFUL	LIQUID PINT	LIQUID QUART	MILLILITER	LITER
1 fluid dram	1	3/4	1/4	1/8	1/16	1/32	1/64	1/128	1/256	3.7	0.004
1 teaspoonful	1/13	1	1/3	1/6	1/12	1/24	1/48	1/96	1/192	4.9	0.005
1 tablespoonful	4	3	1	1/2	1/4	1/8	1/16	1/32	1/64	15	0.015
1 fluid ounce	8	6	2	1	1/2	1/4	1/8	1/16	1/32	30	0.030
1/4 cupful	16	12	4	2	1	1/2	1/4	1/8	1/16	59	0.059
1 gill (1/2 cupful)	32	24	8	4	2	1	1/2	1/4	1/8	118	0.118
1 cupful	64	48	16	8	4	2	1	1/2	1/4	237	0.237
1 liquid pint	128	96	32	16	8	4	2	1	1/2	473	0.473
1 liquid quart	256	192	64	32	16	8	4	2	1	946	0.946

Read down: - 1/64 cupful = 1 fluid dram

SOUP/SAUCE LADLES

SIZE	1 oz.	2 oz.	4 oz.	6 oz.	8 oz.
EQUIVALENT	1/8 cup	1/4 cup	1/2 cup	3/4 cup	1 cup

DISHER CAPACITY CHART

COLOR	DISHER SIZE	BOWL DIA.	FLUID OZ.*	WT. OZ.*	PATTIES/LB.†	SCOOPS/ GAL.‡	EQUIVALENT
White	6	3"	4.66	4.86	3	16	2/3 Cup
Grey	8	2 3/4"	3.64	3.80	3 1/2	22	1/2 Cup
Ivory	10	2 5/8"	3.19	3.33	4	24	5/8 Cup
Green	12	2 1/2"	2.78	2.90	5	26	1/3 Cup
Blue	16	2 1/4"	2.07	2.16	6-8	35	1/4 Cup
Yellow	20	2 1/8"	1.77	1.84	9-10	42	3+ Tbsp.
Red	24	2"	1.49	1.56	11-12	51	2 2/3 Tbsp.
Black	30	1 3/4"	1.03	1.07	13-14	62	2+ Tbsp.
Orchid	40	1 1/2"	.68	.70	15-16	70	1 1/2 Tbsp.

* Water Capacity †Hamburger Patties ‡Ice Cream Scoop