FOODSERVICE EQUIPMENT SCHEDULE

			BUILDING NUMBER AND QUANITY																	
ITEM	ADDITIVE BID ITEM	DESCRIPTION	2 KITCHEN	1 INFIRMARY	1 HOME	3B	4A	5A	5C	6A	6C	7A	7C	8A	8C	12	B&G	SUBTOTAL	EXTRA	TOTALS
1		RETHERM DOCKING STATION, 24-TRAY	2	1	1	3	1	1	1	1	1	1	1	1	1	3	2	21		21
2		RETHERM DOCKING STATION, 30-TRAY																		0
3		RETHERM CONDENSING UNIT, REMOTE	2	1	1	3	1	1	1	1	1	1	1	1	1	3	2	21		21
4		RETHERM CART, 12-TRAY		1														1	1	2
5		RETHERM CART, 24-TRAY	2		1	3	1	1	1	1	1	1	1	1	1	3	2	20	2	22
6		RETHERM CART, 30-TRAY																		
7		HOSPITALITY CART - SEE NOTES	2				A	A	A	A	A	A	A	A	A	A		2		2
8		RETHERM TRAY	941															941		941
9		OPEN NUMBER																		
10		TRANSPORT CART, 12-TRAY		1														1	1	2
11		TRANSPORT CART, 24-TRAY	2		1	3	1	1	1	1	1	1	1	1	1	3		18	18	36
12		TRANSPORT CART, 30-TRAY																		
13		BLAST-CHILLER, 200-POUND ROLL-IN	3															3		3
14		BLAST-CHILLER CONDENSING UNIT	3															3		3
15		POKER CHIP DOLLY	2															2		2
16		FOOD PROCESSOR																		
17		TRAY CARRIER																		
18		DOME RACK, 7.75" DIAMETER PLATE																		
19		DOME RACK, 9" DIAMETER PLATE	64															64		64
20		PAN RACK	12															12		12
21		REFRIGERATOR, 1-SECTION																		
22		DISHMACHINE	1															1		1
23		VENT DUCT, ROUND	1															1		1
24		VENT COWL	1															1		1
25		DISHMACHINE WITH BLOWER DRYER																		
26	NVTC 1	DISHWASHER, UNDERCOUNTER				1										1		2		2
27		VENT DUCT, RECTANGULAR	1															1		1
28		NOT USED																		
29		NOT USED																		
30		COLD FOOD STATION	3															3		3
31		HOT WATER BOOSTER HEATER	1															1		1
32		CIRCULAR TRAY CONVEYOR, MODIFY																		
33	NVTC 2	TWIN 12-GALLON KETTLES & STAND	2															2		2
34	NVTC 3	DISHTABLE MODIFICATION, ADD HOT WATER	1															1		1

NOTES

A. PROVIDE ELECTRICAL OUTLET FOR HOSPITALITY CART