

Cracovia Polish Restaurant & Deli/Bakery

Complete Furniture, Fixtures & Equipment Inventory

3007 Commercial Way · Spring Hill, FL 34606

Compiled from original Bay Supply Sales Order dated 01/25/2018 (21-page commercial equipment schedule) plus owner-provided supplemental list. All equipment supplied new and installed at time of 2018 construction. The equipment package has been continuously maintained throughout eight years of active restaurant operation as Cracovia Polish Restaurant & Deli/Bakery.

Cooking Equipment

QTY	EQUIPMENT	MANUFACTURER / MODEL	SPECIFICATIONS
1	Combi Oven/Steamer, Gas	Alto-Shaam CTP7-20G Combitherm CT PROformance	Boiler-free countertop combi, (8) 18"x26" full sheet capacity, steam/convection/combi/retherm modes, PROtouch control, CombiClean PLUS, SafeVent steam venting, CoolTouch3 glass window, 98,000 BTU, ENERGY STAR, includes Combitherm Combi Oven Stand 38-3/4" x 42" x 36-5/16"
1	Convection Oven, Gas	Vulcan VC44GD	Double-deck, standard depth, electronic spark ignition, 60-min timer, 8" high legs, stainless steel construction, 50,000 BTU per section, ENERGY STAR, gas manifold piping with stacking kit
1	Convection Oven, Gas	Vulcan VC4GD	Single-deck, standard depth, electronic spark igniter, 60-min timer, 25-3/4" high legs, 50,000 BTU, ENERGY STAR
1	Gas Countertop Griddle	Vulcan MSA60	Heavy duty, 60"W x 24"D cooking surface, 1" thick polished steel griddle plate, embedded mechanical snap action thermostat every 12", millivolt pilot safety, manual ignition, 135,000 BTU, includes 24"x24" grooved steel plate
1	Commercial Gas Smoker	Southern Pride SRG-400	Heavy-duty commercial gas-fired smoker
1	Tilting Skillet Braising Pan, Gas	Cleveland Range SGL30TR	DuraPan tilting skillet, 30-gallon capacity, modular open base, hydraulic hand tilt, spring-assisted cover, gallon markings, electronic spark ignition, food strainer, 91,000 BTU
2	Gas Floor Fryers	Pitco Frialator 35C+S	35-40 lb. oil capacity, millivolt control, stainless steel tank, door & front, 90,000 BTU, includes P6072145 baskets (regular mesh, oblong/twin size), natural gas
1	Radiance Gas Hotplate, 24"	Turbo Air TAHP-24-4	Countertop, (4) 32,000 BTU burners, manual controls, removable grease pan, heavy duty

QTY	EQUIPMENT	MANUFACTURER / MODEL	SPECIFICATIONS
			removable cast iron grates, adjustable standing pilots, total 128,000 BTU, includes 2" stainless steel legs
1	Radiance Gas Hotplate, 36"	<i>Turbo Air TAHP-36-6</i>	Countertop, (6) 32,000 BTU burners, manual controls, removable grease pan, heavy duty removable cast iron grates, total 192,000 BTU, includes 2" stainless steel legs
1	Induction Range, Built-In/Drop-In	<i>Vollrath 69508 Ultra Series</i>	Drop-in, front-to-back dual hob, 208/240V, 6.0/7.0 KW (3.0/3.5KW per hob), 29.2 amps, 100 temp settings, dual fan, overheat protect, empty shutoff
2	Six-Burner Gas Ranges	<i>Per owner supplemental list</i>	Heavy-duty restaurant range
2	Microwave Ovens	<i>Per owner supplemental list</i>	Commercial microwave

Refrigeration — Walk-In Units

QTY	EQUIPMENT	MANUFACTURER / MODEL	SPECIFICATIONS
1	Walk-In Cooler (Primary)	AmeriKooler 16-02130	19'-9-5/8" x 8'-4", with Bohn outdoor condensing unit, evaporator coil, and complete refrigeration system
1	Walk-In Cooler (Secondary)	AmeriKooler WALK-IN	Includes evaporator coil and refrigeration system
1	Self-Contained Modular Walk-In Cooler	AmeriKooler 16-04883	6' x 10' walk-in cooler dedicated to liquor storage, with remote condenser unit and refrigeration coil
1	Walk-In Freezer	Per owner supplemental list	Commercial walk-in freezer

Refrigeration — Reach-In & Display

QTY	EQUIPMENT	MANUFACTURER / MODEL	SPECIFICATIONS
3	Curved Glass Refrigerated Deli Display Cases	Federal Industries CGR7748CD	77"W x 35"D x 48"H, self-contained refrigeration with condensate evaporator, curved thermopane tilt-front glass, top light & lighted mezzanine shelf, glass sliding rear doors, stainless steel finish in lieu of laminate, additional LED mezzanine shelf, stainless steel display deck, 3/4 HP, UL EPH CLASSIFIED
1	Refrigerated Merchandiser	Turbo Air MSR-72G-3	Super Deluxe Glass Door, 3-section, 67.02 cu.ft., self-contained, (3) hinged double-pane glass doors with Low-E glass, (9) PE coated wire shelves, LED interior lighting, digital thermometer, turbo cooling, 2/3 HP
2	Refrigerated Worktops (2-Section)	Turbo Air TWR-48SD-D4	Super Deluxe, 12 cu.ft., self-cleaning condenser, (4) stainless steel drawers with recessed handles, 4" casters, 1/3 HP, NSF
1	Refrigerated Worktop (1-Section, Drawer)	Turbo Air TWR-28SD-D2	Super Deluxe, 7 cu.ft., self-cleaning condenser, (2) stainless steel drawers with recessed handles, 4" casters, 1/4 HP, NSF
1	Refrigerated Worktop (1-Section, Door)	Turbo Air TWR-28SD	Super Deluxe, 7 cu.ft., self-cleaning condenser, (1) stainless steel door, (1) stainless steel wire shelf, 4" casters, 1/4 HP, NSF
2	Back Bar Refrigerated Coolers	Turbo Air TBB-4SG	3-section glass doors, 90.38" W x 27.25" D x 37.13" H, 30 cu.ft., self-contained, (8) PE coated adjustable shelves, LED interior light, (3) glass double-pane Low-E doors, 4" swivel casters, 1/3 HP
1	Draft Beer Cooler	Turbo Air TBD-4SB-N	Beer dispenser, 90-3/8" L, (3) swing doors, (4) 1/2 barrel capacity, (2) 3" dia. stainless steel insulated beer columns with double faucets, door locks, LED interior lighting, R290 refrigerant, 1/3 HP, door lock factory installed

QTY	EQUIPMENT	MANUFACTURER / MODEL	SPECIFICATIONS
2	Two-Door Reach-In Freezers	<i>Per owner supplemental list</i>	Commercial reach-in freezers
2	One-Door Reach-In Freezers	<i>Per owner supplemental list</i>	Commercial reach-in freezers
1	Reach-In Refrigerator	<i>Berg (per owner supplemental list)</i>	Commercial reach-in fridge

Food Preparation Equipment

QTY	EQUIPMENT	MANUFACTURER / MODEL	SPECIFICATIONS
1	Commercial Floor Mixer	Hobart	Heavy-duty commercial mixer
2	Planetary Mixers, 30-Quart	Vollrath 40758	Floor model, 25"W x 24-1/2"D x 47-7/8"H, 3-speed belt-driven transmission, #12 attachment hub, digital timer, automatic stop, includes dough hook, wire whisk, flat beater, stainless mixing bowl, safety bowl guard, 1 HP, 5-year warranty on belt
2	Manual Meat Slicers	Berkel 827A-PLUS	45° angled gravity feed, 12" dia. C.S. knife, cast aluminum base, belt-driven blade assembly, built-in sharpener, 1/2 HP
1	Electric Meat Grinder	Turbo Air GG-22 (German Knife)	Bench type, high volume & heavy duty, 660 lbs/h capacity, 3" dia. knife, gear-driven screw motor, ergonomic hand wheel, removable bowl assembly and feed tray, 1-1/2 HP
2	Food Choppers	Avamix (per owner supplemental list)	Commercial food chopper

Bakery Equipment

QTY	EQUIPMENT	MANUFACTURER / MODEL	SPECIFICATIONS
1	Electric Bread Slicer	Doyon SM302A	Countertop, up to 240 loaves/hour, loaves up to 5" high x 3/4" thick, 15" wide blade holder, 22" infeed chute, 1/4 HP
1	Mobile Proofer Cabinet	Bay Supply C519-CFC-4	Heated holding & proofing cabinet, mobile, full height, non-insulated
1	Baker's Top Work Table	Advance Tabco TBS-306	72"W x 30"D, 1-3/4" thick wood top with 4" splash at rear & both sides, stainless steel legs with cross rails, adjustable bullet feet
4	Mobile Ingredient Bins	Cambro IBS27148	27-gallon capacity, 1-piece seamless polyethylene, 2-piece sliding polycarbonate lid, S-hook on front, (4) 3" heavy-duty casters (2 front swivel, 2 fixed)
3	Bun/Sheet Pan Racks	Bay Equipment PANRACK20	Full height, end loading, open sides, accommodates (20) 18"x26" pans, slides on 3" centers, 18 gauge aluminum, (4) 5" polyurethane casters
1	Sausage Rack (Custom)	Custom build, wall-mounted	Stainless steel hanging rack for sausage links with brackets per owner
1	Back Counter Beverage & Display (Custom)	Custom millwork	7'-6" L x 30" D x 72" H, five 28" slanted shelves for bakery sheet pans and baskets

Beverage Equipment

QTY	EQUIPMENT	MANUFACTURER / MODEL	SPECIFICATIONS
1	Espresso/Cappuccino Machine	Grindmaster-Cecilware ESP2-220V Venezia II	Automatic/semi-automatic, 2-group, 13-quart capacity stainless steel dual boiler, 480 cups per hour (demi-tasse), touch pad control, double gauge for boiler & pump pressure, auto cleaning function, sight glass, hot water dispensing valve, 240V, 4.7 kW, includes water filter/softener system, dump box, steam pitcher, measuring spoon, tamper & cleaner
1	Ice Maker (Remote)	Hoshizaki KM-1301SRJ	Cube-style remote air-cooled, up to 1,400 lb/24 hours production capacity (at 70°/50°), crescent cube style, stainless steel exterior, R-404A refrigerant, 208-230V, ENERGY STAR, 3-year parts & labor warranty entire machine, 5-year on evaporator
1	Remote Condenser Unit (for ice maker)	Hoshizaki URC-14F	R-404A refrigerant, crossing legs, 115V
1	55' Pre-Charged Tubing Kit	R404-5568-2	R-404 refrigerant tubing for ice maker installation
1	Ice Bin	Hoshizaki B-900PF	Top-hinged front-opening door, 900-lb ice storage capacity, vinyl clad, H-GUARD Plus Antimicrobial Agent, ETL-Sanitation, includes HS-2032 4" ABS top kit
1	Water Filtration System (Ice Maker)	Hoshizaki H9320-53	Triple configuration filtration
1	Iced Tea Brewer	Bunn-O-Matic 41400.0000 Infusion Series	3 or 5 gallon capacity, brews 16.3 to 26.7 gallon/hr, 29" trunk, 3 recipe buttons, digital temperature control, brew counter, pulse interface, English & Spanish display, 1700w, 14amps
1	Post-Mix Soda Beverage Dispenser	ServEnd DI-2323-8	Or as supplied by vendor
1	Carbonator	Custom E400397	Beverage carbonator system
1	Bag-in-Box Soda System	Custom	Bag-in-box soda syrup delivery system

Bar Equipment

QTY	EQUIPMENT	MANUFACTURER / MODEL	SPECIFICATIONS
1	Custom Curved Millwork Bar	Custom	Curved counter with open back for storage and lock-up section for knives and monies
1	Backbar Cabinet, Non-Refrigerated (Custom)	Custom	24" x 48" x 35", by others

QTY	EQUIPMENT	MANUFACTURER / MODEL	SPECIFICATIONS
2	Lighted Liquor Bottle Display	<i>Perlick LMD2-48L</i>	Lighted Merchandise Display, 2-tier, 48"W, white LED, custom (no returns for credit), 100-240V transformer to 12VDC
1	Underbar Hand Sink	<i>Bay Equipment BAR-1</i>	1-compartment with crossbracing, 10"W x 14"D x 5" deep bowl, stainless steel bowl/body/legs, includes 1-1/2" drain basket & 6" faucet
1	Underbar Sink Units, 3-Compartment	<i>Bay Equipment BAR-3-2D</i>	60"W x 19"D x 33"H, 18/304 stainless steel, 10"W x 14" x 10" deep compartments, 12" drainboards left & right, includes (2) drain baskets and (1) 10" faucet
2	Underbar Ice Bins	<i>Bay Equipment ICP-1824-7C</i>	Underbar ice chest with cold plate, 24"W x 18"D x 25"H, 18/304 stainless steel, 22"W x 15"D x 11" deep bin, 80-lb ice capacity, aluminum 7-circuit cold plate
2	Speed Rails (24")	<i>Krowne RD-24</i>	Royal Series Double Speed Rail, built-in, 24"W x 10"D, sound-deadened bottom, stainless steel
1	Speed Rail (60")	<i>Krowne RD-60</i>	Royal Series Double Speed Rail, built-in, 60"W x 10"D, sound-deadened bottom, stainless steel
2	Underbar Glass Racks	<i>Bay Equipment GC-2S-24</i>	Underbar Glass Storage Unit, drainboard top, 24"W x 23-1/2"D x 33"H, open front base, holds (2) 20"x20" glass racks, 304 stainless steel, fixed intermediate shelf
1	Commercial Bar Blender	<i>Waring BB190S NuBlend Elite</i>	32 oz. capacity, pulse feature, hi/lo/off toggle switch, removable (2) piece jar lid & rubber jar pad, heavy-duty die cast base, stainless steel container, 3/4 HP motor
2	Soda Guns	<i>Custom (by others)</i>	Bar-mounted soda dispensing guns

Sinks & Plumbing

QTY	EQUIPMENT	MANUFACTURER / MODEL	SPECIFICATIONS
1	Mop Sink	<i>Custom (plumbing contractor)</i>	Custom mop sink with service faucet
1	Service Faucet	<i>Bay Equipment WSF-65</i>	Mop sink service faucet
2	Floor Troughs	<i>Advance Tabco FTG-2424</i>	24"W x 24"D x 4" deep, 14 gauge 304 stainless steel, includes stainless steel subway grating, removable strainer basket, 4" O.D. waste pipe
1	Three-Compartment Sink (Dish Area)	<i>Bay Equipment ECS32D24</i>	102"W x 26-1/2"D x 41"H, 18/304 stainless steel, (3) 18"W x 24" front-to-back x 14" deep compartments, 9"H backsplash, (2) 24" drainboards
1	Two-Compartment Sink (96")	<i>Bay Equipment EIT22D24</i>	96"W x 29-1/2"D x 41"H, 16/304 stainless steel, 24"x24"x14" deep compartments, 8-1/2"H backsplash, (2) 24" drainboards
1	Two-Compartment Sink (53")	<i>Bay Equipment EIT2</i>	53"W x 29-1/2"D x 41"H, 16/304 stainless steel, 24"x24"x14" deep compartments, 8-1/2"H backsplash
1	Two-Compartment Sink (68-1/2", with Drainboard)	<i>Bay Equipment EIT2DL</i>	68-1/2"W x 29-1/2"D x 41"H, 16/304 stainless steel, 24"x24"x14" deep compartments, 8-1/2"H backsplash, 18" drainboard on left
8	Space Saver Hand Sinks (Wall Mount)	<i>Bay Equipment SSPHS-1000-19</i>	13"W x 19"D, 304 type stainless steel, 9"x9" x 4.5" deep bowl, side splashes, splash mount gooseneck faucet with wrist handles on 4" centers, includes basket drain
2	Work Tables with Prep Sink Right	<i>Bay Equipment STB3084BR</i>	84"W x 30"D x 37"H, 18/304 stainless steel top, marine edge, 16"W x 20" x 11" deep sink with deck-mounted faucet and drain basket
1	Work Table with Prep Sink Left	<i>Bay Equipment STB3084BL</i>	84"W x 30"D x 37"H, 18/304 stainless steel top, marine edge, 16"W x 20" x 11" deep sink with deck-mounted faucet and drain basket
6	Deck Mount Faucets	<i>Krowne 15-310L Royal Series</i>	4" centers, 10" swing spout, 1/4 turn ceramic cartridge valve, low lead compliant
6	Wall/Splash Mount Faucets	<i>Krowne 10-400L Commercial Series</i>	4" centers, 3-1/2" gooseneck spout, includes mounting kit, chrome finish, low lead compliant
2	Wall/Splash Mount Faucets	<i>Krowne 18-812L Royal Series</i>	Full flow, 8" centers, 12" spout, ceramic cartridge valves, 3/4" diameter piping, cross handles
1	Wall Mount Faucet	<i>MF12</i>	8" center, 12" spout
1	Pre-Rinse Assembly with Add-On Faucet	<i>Krowne 17-109WL Royal Series</i>	Wall mount, 8" centers, spring-action flexible gooseneck, 38"H, 15" overhang, 1.2 GPM spray head, built-in check valves, 2.0 GPM add-on faucet with 12" swing spout
1	Pre-Rinse Unit (Bar)	<i>Krowne B-0113</i>	Standalone pre-rinse unit

QTY	EQUIPMENT	MANUFACTURER / MODEL	SPECIFICATIONS
1	Pot Filler	<i>Custom</i>	Pot filler faucet for bakery area

Dishwashing System

QTY	EQUIPMENT	MANUFACTURER / MODEL	SPECIFICATIONS
1	Conveyor Dishwasher	<i>CMA Dishmachines EST-44/L-R Energy Miser</i>	44"W x 25-1/8"D x 55-1/2"H, left-to-right operation, low-temp chemical or high-temp sanitizing, dual tank design, (3) stage wash process, 19" dish clearance, 249 racks/hour, electric tank heat, auto start/stop, auto fill, automatic water control, power rinse heater system, automatic soil purging, chemical resistant industrial heaters, includes (1) open & (1) peg rack, 1 HP wash motor, 1/3 HP rinse motor, 1/8 HP conveyor motor, ENERGY STAR, 208V/60/3-ph, 53.0 amps
1	Clean Dishtable	<i>Advance Tabco DTC-S70-72R-X</i>	72"W x 30"D x 34"H, straight design, 10-1/2"H backsplash, 3" rolled front & side rims, stainless steel legs with crossrails, 16/304 stainless steel
1	Soiled Dishtable	<i>Advance Tabco DTS-D70-84L</i>	L-shaped with landing, 83" long, 10-1/2"H backsplash, with pre-rinse sink, stainless steel legs with crossrails, 16/304 stainless steel
1	Pre-Rinse Basket with Slide Bar	<i>DTA-100</i>	For 20"W x 20"D fabricated sink bowls
7 LF	Double Sided Slant Tubular Rack Sorting Shelf	<i>DTA-79</i>	Table mounted, sold per linear foot, field convertible for back-to-back or one-side angles
1	Water Filter Assembly	<i>Everpure EV910022 CGS-22 Value Filtration</i>	20" twin bowl series filter housing with gauge & shut-off valve, 1.34 cu.ft. volume
1	Triple Configuration Water Filtration System	<i>H9320-53</i>	Triple-stage water filtration
2	Rack Dollies (Camdolly)	<i>Cambro CDR2020151</i>	For Camracks, 21-3/8" L x 21-3/8"W x 8"H, without handle, (4) swivel 3-1/2" casters, no brakes, soft gray polypropylene
1	Custom Dishwasher Rack Set (Cup and Glass)	<i>Custom</i>	Glass and cup racks

Holding & Warming Equipment

QTY	EQUIPMENT	MANUFACTURER / MODEL	SPECIFICATIONS
2	Heat Lamps / Infrared Foodwarmers	<i>Hatco GRAHL-66D6 Glo-Ray</i>	High wattage, tubular metal heater rod with lights, double heater rod housing, 6" spacing, aluminum construction, 3,420 watts, includes (3) BLT TOG-B built-in toggle controls (remote recommended)
1	Drop-In Hot Food Well (Custom)	<i>Custom</i>	Drop-in hot food holding well

QTY	EQUIPMENT	MANUFACTURER / MODEL	SPECIFICATIONS
3	Countertop Food Pan Warmers	<i>Bay Supply 7700</i>	Anti-drip edge, lighted on-off switch, stainless steel
1	Sneeze Guard (Custom)	<i>Custom (by others)</i>	Custom sneeze guard for retail display

Ventilation & Hood Systems

QTY	EQUIPMENT	MANUFACTURER / MODEL	SPECIFICATIONS
1	Vapor Heat Hood (Main Kitchen)	<i>Captive-Aire VHHS</i>	Vapor heat hood with perforated plenum
1	Condensate Hood	<i>Captive-Aire VCH42</i>	Condensate hood, by others

Work Tables & Equipment Stands

QTY	EQUIPMENT	MANUFACTURER / MODEL	SPECIFICATIONS
1	Stainless Work Table, 84"W	<i>Bay Equipment ABST 3084</i>	84"W x 30"D x 38"H, 18/430 stainless steel top, 2"H backsplash, turned-down edges, reinforced with (3) hat channels, stainless steel undershelf, legs & bullet feet
1	Stainless Work Table, 96"W	<i>Bay Equipment ABST 3096</i>	96"W x 30"D x 38"H, same construction as above
1	Stainless Work Table, 48"W	<i>Bay Equipment ABST 3048</i>	48"W x 30"D x 38"H, same construction as above
1	Stainless Work Table, 36"W	<i>Bay Equipment ABST 3036</i>	36"W x 30"D x 38"H, same construction as above
1	Stainless Work Table, 36"W x 18"D	<i>Bay Equipment ABST 1836</i>	36"W x 18"D x 38"H, same construction as above
1	Stainless Work Table, 30"W x 24"D	<i>Bay Equipment ABST 2430</i>	30"W x 24"D x 38"H, same construction as above
2	Stainless Work Tables, 96"W (16-gauge, with Drawer)	<i>Bay Equipment 16G ABST 3096</i>	96"W x 30"D x 38"H, 16/430 stainless steel top, with DR-30 Work Table Drawer (23" x 29")
1	Stainless Work Table, 72"W (16-gauge, with Drawer)	<i>Bay Equipment 16G ABST 3072</i>	72"W x 30"D x 38"H, 16/430 stainless steel top, with DR-30 Work Table Drawer
1	Stainless Work Table, 60"W	<i>Bay Equipment AST 3060</i>	60"W x 30"D x 36"H, 18/430 stainless steel top, 2"H backsplash, turned-down edges
1	Poly-Top Work Table	<i>Advance Tabco SPS-304</i>	48"W x 30"D, 5/8" thick Poly-Vance top with 6"H stainless steel backsplash, adjustable stainless steel undershelf
2	Work Tables, Cabinet Base with Sliding Doors	<i>Bay Equipment CB-3072</i>	72"W x 30"D x 36"H, stainless steel construction, flat top with turned-down edges, 6" legs
2	Premium Equipment Stands (for Countertop Cooking)	<i>Bay Equipment PES-30601/2</i>	60-1/2"W x 30"D x 24"H, stainless steel top with 2" upturn on sides & rear, (3) support channels, adjustable undershelf
1	Double Overshelf (Custom)	<i>Custom</i>	Custom double overshelf
1	Overshelf with Pot Rack	<i>Bay Equipment PS 1496</i>	Wall-mount, 96"W x 14"D, stainless steel, includes 18 double-sided pot hooks

Shelving & Storage

QTY	EQUIPMENT	MANUFACTURER / MODEL	SPECIFICATIONS
4	Wire Shelving, 36"W x 18"D	Bay Equipment GR 1836	(3) trusses, green epoxy coating, shelf clips included, ANSI/NSF 2
12	Wire Shelving, 36"W x 18"D (Walk-In)	Bay Equipment GR 1836	Same specs, for walk-in use
16	Wire Shelving, 60"W x 18"D	Bay Equipment GR 1860	(3) trusses, green epoxy coating, ANSI/NSF 2
8	Wire Shelving, 72"W x 18"D	Bay Equipment GR 1872	Same construction, 72"W
4	Wire Shelving, 42"W x 24"D	Bay Equipment GR 2442	Same construction, larger depth
4	Wire Shelving, 72"W x 24"D (Dish Area)	Bay Equipment GR 2472	Same construction, dish area
12	Wire Shelving, 48"W x 18"D	Bay Equipment GR 1848	Same construction, 48"W
16	Wire Shelving, 48"W x 24"D	Bay Equipment GR 2448	(3) trusses, green epoxy coating, ANSI/NSF 2
80+	Posts, 74"H Green Epoxy	Bay Equipment GR 74 POST	Various locations
2	Wall-Mount Shelving, 48"W x 12"D	Bay Equipment WS 1248	Stainless steel, ANSI/NSF 2
2	Wall-Mount Shelving, 36"W x 12"D	Bay Equipment WS 1236	Stainless steel, ANSI/NSF 2
1	Wall-Mount Shelving, 36"W x 14"D	Bay Equipment WS 1436	Stainless steel, ANSI/NSF 2
1	Wall-Mount Shelving, 48"W x 14"D	Bay Equipment WS 1448	Stainless steel, ANSI/NSF 2
1	Dunnage Rack	Bay Equipment ADR-2436	One tier, 36"W x 24"D x 8"H, 18 gauge aluminum welded tubes, 2,500 lb capacity

POS, Retail & Custom Millwork

QTY	EQUIPMENT	MANUFACTURER / MODEL	SPECIFICATIONS
2	POS Terminals (Sales Registers)	<i>Custom POS (by owner)</i>	Point of sale terminals
1	Sales Printer	<i>Custom POS (by owner)</i>	POS printer
2	Price Computing Scales	<i>Detecto PC-30</i>	13-1/2"W x 12"D x 4-3/10"H, digital display front and back, displays weight, unit price, and total price, AC adapter, 30 lb x .01 lb capacity, stainless steel platform, baked enamel housing, 38 preset prices (expandable to 99), NTEP-certified legal for trade
1	Custom Curved Sales Counter (Millwork)	<i>Custom</i>	Curved counter with open back for storage and lock-up section for knives and money
1	Retail Wall Shelving (Custom Millwork or Metal)	<i>Custom</i>	Located per drawing and design for retail products
1	Desk and Chair (Custom Furniture)	<i>Custom (by owner)</i>	Office furniture

Inventory Summary

TOTAL INVENTORIED ITEMS

175+ individual pieces of commercial restaurant equipment across all categories above.

ORIGINAL INVESTMENT (2018)

Documented Bay Supply invoice total exceeded \$400,000 for the commercial kitchen, bakery, bar, and dishwashing equipment. This figure excludes the building shell, mechanical/electrical/plumbing infrastructure, finishes, furniture, and signage.

ESTIMATED REPLACEMENT COST (2026)

\$550,000 – \$750,000. This range reflects current pricing on equivalent commercial equipment from major manufacturers (Alto-Shaam, Vulcan, Hoshizaki, Turbo Air, Cleveland Range, Pitco, Hobart, Berkel, Bunn-O-Matic, Federal Industries, Captive-Aire, CMA Dishmachines, Advance Tabco, Bay Equipment, Krowne, Cambro, AmeriKooler, Doyon, Vollrath, Detecto, Hatco, Perlick, Waring, and others) plus installation, freight, and the supplemental items added by ownership after the original 2018 build-out.

NOTABLE BRAND-TIER ITEMS

The equipment package includes top-of-category commercial brands typically specified in higher-end full-service restaurant builds — most notably the Alto-Shaam Combitherm combi oven (\$14,560+ at 2018 pricing), Southern Pride commercial smoker (\$7,190), CMA Energy Mizer conveyor dishwasher (\$10,099+), Hoshizaki ice system (\$4,927+), Hobart mixer, Berkel meat slicers, Grindmaster-Cecilware Venezia II espresso machine (\$4,260), and the three Federal Industries curved-glass refrigerated deli display cases (\$32,110 for the three).

CONDITION

All equipment supplied new at time of 2018 construction; continuously maintained throughout eight years of active restaurant operation. Physical equipment inspection welcome for qualified buyers under signed Confidentiality Agreement.

AVAILABLE TO QUALIFIED BUYERS UNDER NDA

The complete 21-page Bay Supply Sales Order (dated 01/25/2018) with itemized pricing, serial numbers where available, and original specification sheets for each piece of equipment is provided to qualified prospective buyers after execution of a Confidentiality Agreement. Physical equipment inspection is welcomed during scheduled site visits arranged through the listing broker.

LISTING BROKER

Brad Kuskin

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