

## **329 Main Street - Equipment List**

**4.29.26**

- **Pizza Make Station (Atosa)**
  - Width: 60–67 in, Depth: 30 in, Height: 42–44 in to top of rail
  - Cutting board size: 19–20 in deep, full width front
- **20 beer tap setup with drain rail/rack**
- **Bakers Pride countertop pizza/deck oven**
  - Electric, deck is stone, 250°–700°
  - Exterior: 28–32" wide, 24–30" deep, 15–18" tall
- **Perlick undercounter back bar refrigerator (back bar cooler)**
  - Temp range: 33°–40°
  - Width: 60–72 inches, Depth: 24–26 inches, Height: 34–36 inches (counter height)
  - Usually fits 2–3 kegs OR 200–300+ cans
- **Lancer Ice Chest**
  - Model 415, holds ice that feeds fountain soda or bar gun
- **Montague “Hearth-Bake” double deck pizza oven**
  - Classic gas deck oven (brick/stone heat + crisp crust)
- **True Manufacturing back bar refrigerator / glass door cooler**
- **Commercial kitchen exhaust hood system with fire suppression system**
- **Standard upright reach-in freezer**
- **Heated holding shelf / pass-through (Hatco Heat Shelf) s/n 276702250**
- **Glass door merchandise refrigerator (Pepsi)**
- **Chest freezer commercial unit (Ojeda)**
- **2-compartment commercial washing sink**
- **Commercial 2-burner stock pot range**
- **2-door merchandiser freezer labeled displays frozen food**
- **Single-door commercial reach-in refrigerator (True Manufacturing)**
- **3 stainless steel prep / portioning tables with undershelf**
- **Canned good rack on wheels (speed racks)**
- **8 dry storage racks assembled**

- **Countertop electric hot plate (double burner)**
  
- **Prep table stainless small hand sink / prep sink built in with undershelf storage**
  
- **Walk-in cooler evaporator (fan coil unit), 3 fans (Russell brand)**
  
- **Beer cooler keg lines, CO2 / gas lines & regulator**
  
- **5 industrial metal keg racks**
  
- **5 hand washing sinks designated**
  
- **Industrial U-shaped metal countertop bar**
  
- **Commercial under counter glass door refrigerator**
  - 27-36in with standard under counter height 34/36in
  
- **13 bar stools (red seats, feet holders)**
  
- **Matching Table & Chairs (Scotsman)**
  - 6 6' / 4' approx metal dinner tables (3 black, 3 gray)
  - 6 two-seater metal high top tables with 10 matching stools
  - 20 metal diner table seats
  
- **Commercial 2-compartment (2 bay) washing sink setup**
  - (Ser# John Boss E288-1620-12)
  
- **3 stainless chemical storage wall shelf mounted**
  
- **Stacked commercial convection oven setup, 2 full size (Southbend)**
  - One on top of other with timers, 140° to 550°F both
  
- **Flat top griddle over a refrigerated chef base (Star Manufacturing: Ultra Max)**
  - 3 heating zones, 150°–550°
  
- **Stainless utility / prep / storage table with bottom shelf**

• **Refrigerated sandwich / pizza prep table with cutting board and flip top rail with refrigerated base drawers(True)**

- 4 drawers

• **Refrigerated chef base / work top stations (True)**

- 4 large drawers

• **Countertop steam table / food warmer (Nemco)**

• **Commercial deep fryer (Pitco)**

- Serial #: D073295

• **Toast POS System**

- With cash drawer & printer

• **Toast POS Self Order Kiosk**

• **3 Toast kitchen deploy screens**