

Suggested Equipment List for ProStart

Hot Food Equipment List	Good	Best
4-6 Burner Stove/Range	4 to 6 units	8 to 10 units
Deep Fat Fryer	Stove Top Frying	1 Deep Basket Fryer
Broiler	Stove/Range Broiler	1-24 to 36 wide Broiler
Grill	Stove Top French Grill	24 to 36" Infrared Grill
Oven	Conventional Oven	Convection/Combi
Steamer	Stove Top	Commercial Steamer

Refrigeration List	Good	Best
Refrigerator	2 to 3 Standard Reach-In units	Walk-In Cooler/Freezer
Freezer	1 to 2 Standard Reach-In units	Walk-In Freezer
Refrigerated Display Cabinets	1-4 foot deli display cabinet	1-8 foot display cabinet
Slicer	Hand Slicing knife	Commercial Slicer
Table Top Mixers	3 to 5	6-10
Floor Standing Mixers		1

Smallwares	Good	Best
1 quart Pots	10	20-30
3.5 quart Pots	10	20-30
5 quart Pots	5	10-15
6" Sauté Pans	10	20-30
9" Sauté Pans	10	20-30
10 quart Stock Pots	2-4	10-12
Straight-Sided 12" Sauté Pans	2-4	10-12
Set of Stainless Bowls	10-12	20-25
6-8" China Cap	4-6	10-12

Suggested Equipment List for ProStart

Smallwares (continued)	Good	Best
Off Set Spatulas	10-15	20-30
Serving Spoons/Solid	18-20	30-40
Serving Spoons/Slotted	12-15	20-25
6-8" Wire Whisk	12-15	20-30
Set of Ladles	8-10	20-25
6" Tongs	10-12	20-25
9" Tongs	4-6	10-15
Heat Resistant Rubber Spatulas	10-12	20-25
Meat Forks	6-10	10-15
Roasting Pans	4-6	10-15
Sheet Pans	20-30	40-50
Speed Rack	4-6	10-15
Bus Tubs	10-15	20-30
Cutting Board	10-15	20-25
8" Chef Knife	10-15	20-30
6" Boning Knife	10-15	20-30
3" Paring Knife	10-15	20-30
7" Utility Knife	6-8	10-15
Vegetable Peelers	20-25	30-40
Butcher Steel	6-8	10-15

Facility Sanitation Needs

Equipment	Good	Best
Hand Sinks	2-3	4-6
6 Foot Work Table	2-4	8-12
3-Bin Sink	1	3-5
2-Bin Sink (Vegetable)	1	2-3
Full Hotel Pans	10-15	20-30
Half Hotel Pans	10-15	20-30
Third Hotel Pans	10-15	20-30
Full Perforated Hotel Pans	2	3-5
Measuring Spoons (sets)	10-12	20-30
Measuring Cups (sets)	10-12	20-30
Pocket Thermometers	20-30	30-40
Oven Mitts	12-15	20-25
Trash Container 32 gallon	4-6	8-10
Disposal	1	2-3
Wire Shelving 3' by 6'	2	3-5