

1. Natural Gas 10 Burner 60" Range with 2 Standard Ovens - 360,000 BTU. Our range boasts (10) 30,000 BTU open top burners to deliver the impressive cooking performance you demand. The independently controlled burners mean you can simultaneously execute a wide variety of tasks while their 12"x12" heavy-duty cast iron grates support your saucepans, fry pans, and other cookware.



Open Top Burners

This range boasts (10) 30,000 BTU open top burners to deliver the impressive cooking performance you demand. The independently controlled burners mean you can simultaneously execute a wide variety of tasks while their 12"x12" heavy-duty cast iron grates support your saucepans, fry pans, and other cookware.

2. Double Deck Standard Depth Full Size Natural Gas Convection Oven with Legs - 120,000 BTU





3. Full Size Insulated Heated Holding / Proofing Cabinet with Clear Dutch Doors



4. Manual Gravity Feed Meat Slicer



5. 40 Qt. Planetary Floor Mixer with Guard & Standard Accessories



6. 30 Qt. Planetary Floor Mixer with Guard & Standard Accessories



7. Vertical Broiler for Perfect for gyros, shawarmas, tacos al pastor, and doner kebabs.



8. Dishwasher





9. Deep fryer 90,000 BTU stainless steel, open pot floor fryer



10. Smoothie blender- Quiet one blender with cover 64oz. Container



11. Conveyor toaster- commercial 10' wide conveyor toaster. 300 slices per hour



12. Rotisserie chicken machine- features 8 spits that holds 40-48 whole chickens total, each spit has its own independent motor, glass doors, 121,00 BTU



13. Food dehydrator- 18 trays
14. Walk-in freezer
15. Reach-in cooler shelving freezer
16. Reach in cooler shelving fridge
17. Dry storage
18. Large prep packaging station
19. Baking station
20. Ice machine
21. Industrial meat cutter