

<b>Basic Commercial Kitchen Equipment List</b>	
<b>EQP</b>	<b>Items</b>
<b>No.</b>	
1	Three Burner Indian Cooking Range
2	Two Burner Chinese Cooking Range
3	Idli Steamer
4	SS Body Charcoal Tandoor
5	Double Chamber Deep Fat Fryer (Electrical)
6	Hot Plate (Dosa Plate)
7	Pickup Counter with 4nos Hot Round Vessel and O/s with IR Heater
8	Work Table with u/s and splash back
9	Work Table with Sink, u/s and splash back
10	Tilting Type Masala Grinder
11	Pulverizer
12	Two Door Vertical Freezer
13	Two Door Vertical refrigerator
14	Soiled Dish Table with Scrapping Hole
15	Clean Dish Landing Table
16	4-Shelves Clean Dish Rack
17	Three Sink Dish Wash Unit
18	SS Exhuast Hood with Baffle Filter For Three Burner Indian Range
19	SS Exhuast Hood with Baffle Filter Two Burner Chinese Range
20	SS Exhuast Hood with Baffle Filter for Deep Fat Fryer
21	SS Exhuast Hood with Baffle Filter For Dosa Plate