

Sugarloaf Pub Building Equipment List

Bar

1. 3' Cocktail unit w/ 2 speed rails
2. 14" x 14" Sink w/ Blender Station
3. Drink board corner
4. 24" Drain Board
5. 15" Sink
6. Bottle Cooler w/ Speed Rails
7. 15" Sink
8. 30" Cocktail Unit
9. Drain Board
10. Corner Filler
11. Drain Board w/ speed rail
12. Drain Board w/ sink
13. Drain Board w/ speed rail
14. Ice Storage
15. 3 Draft Heads

Back Bar

1. 6' – 2 Door Cooler
2. 10' – 3 Door Cooler

Kitchen

1. 4 compartment Sinks w/ Drain boards
2. Work Station w/ 2 Sinks
3. Hand Sink
4. 6' Captive Air Heat Hood
5. 3' Work Table
6. 18' Exhaust Hood (Double 9' – 9')
7. 5' Work table
8. Juice Table
9. 5' Hot Holding Unit w/ Full Wells
10. 10' Chefs Table w/ 2 over shelves : Two 4' Heat Lamps
11. Under 18' Hood are: 6' Range (Vulcan) , 30" Flat Grill, 2 Ovens below
12. 24" Salamander
13. 3' Char grill
14. 2 Gas burner units for Stock Pots
15. 27' True Upright Single Door Refrigerator
16. 5' 2 Door Work Top Refrigerator
17. 30" Work Table
18. Hand Sink
19. 600lb capacity Ice Machine (Hoshizaki)

20. 5' Work Table w/prep sink

21. 3 Fryers – 2 in 1, one single by Pitco

22. 2 Walk-in Coolers (one 8' x 10') – (one 8' x 10' Beverage Cooler)