



## Commercial Kitchen Information

### Included Equipment in Kitchen Hire

Item	Description	Quantity
<b>Chest Freezer</b>	Fisher & Paykel - 163 litres storage capability	1
<b>Cold Room</b>	Removable shelving rack with five shelves	1
<b>Deep Fryer</b>	Blue Seal - Vee ray with 2 x fryer baskets	1
<b>Dishwasher</b>	Washtech commercial dishwasher includes 2 x flat trays for washing cups and crockery, 2 x plate trays, 3 x multi-compartment cutlery trays & 1 x small cutlery tray	1
<b>Electric Ovens</b>	Bakbar, Turbofan 32max. Four racks in each oven. NO TRAYS	2
<b>Gas Stove / Oven</b>	Blue Seal. Six hobs plus two oven racks. NO TRAYS	1
<b>Glass washer</b>	Washtech GM commercial glass washer including racks. Note: All beer glasses & jugs MUST be washed in this not the dishwasher	1
<b>Microwave</b>	Sharp 1200 watt	1
<b>Refrigerators</b>	Williams double glass door (Model: HR2GDCB)	2
<b>Teapots</b>	Large capacity	4
<b>Urns</b>	20 Litre/100 cup capacity. More available on request	4

#### Extra's available to hire:

- Crockery – cups, saucers, side plates, entrée & dinner plates, dessert/soup bowls
- Glassware – water/juice glasses, beer & wine glasses, champagne flutes, jugs
- Cutlery – knives, forks, dessert spoons & tea spoons

#### Please Note

- All crockery/cutlery must be washed, polished and returned to correct storage areas. Dishwashing detergent is supplied. Please ensure lipstick is removed prior to washing in dishwasher/glass washer. Dishwasher and glass washer must be left cleaned and drained of water.
- The venue **does not** provide cooking utensils i.e. pots/pans, cutting knives, boards etc. or cleaning products including cloths & tea towels. These MUST be provided by the caterer. We also do not have ice buckets.
- Signage – no BLU TAC to be used on painted surfaces.
- Caterers must advise venue staff when they are finished with the kitchen prior to vacating the premises.
- A mop & bucket, broom, brush & pan should be on site in the kitchen at all times. Should any of these items not be available, please advise venue staff. Caterers must leave the kitchen in a clean and tidy condition. The bins must be lined for use and emptied into the outdoor wheelie bins at completion of use.
- Kitchen also contains hand washing liquid and paper towels for washing/drying hands.