

WSSK @ 1001
FFE Budget- Joseph Hedrick

4/10/2024

Food Service Equipment (FS&I)	Quantity	Unit Cost	Total Cost
WALK-IN COOLER	1200 SF	45000	\$60,000.00
WALK-IN FREEZER	600 SF	15000	\$25,000.00
Exhaust for Bathrooms and Scullery	3	100	\$300.00
HAND SINKS, hands free	8	125	\$1,000.00
Ecolab Dishmaster	2	10000	\$20,000.00
3 compartment sink	4	1000	\$4,000.00
2 compartment sink	4	500	\$2,000.00
Blast Chiller	1	16000	\$16,000.00
Dehydrator	1	250	\$250.00
hot water tap	1	100	\$100.00
rotating rack oven	1	40000	\$40,000.00
deck oven	1	25000	\$25,000.00
2 door frig	2	10000	\$20,000.00
two cold compartment low boy t	8	3500	\$28,000.00
40 gallon tilt skillets	2	25000	\$50,000.00
25 gallon steam kettles	1	15000	\$15,000.00
double stack ovens	4	10000	\$40,000.00
Freeze Dryer	1	6000	\$6,000.00
Turbochef High Speed Oven	1	8000	\$8,000.00
6 burner with oven	3	2500	\$7,500.00
12 burner with oven	1	7000	\$7,000.00
48 inch flat top	1	3000	\$3,000.00
45 lb deep fryers	3	2000	\$6,000.00
Charboil grill	1	1200	\$1,200.00
(1)Alto cham	1	10000	\$10,000.00
(1)Holding/proofing oven	2	1500	\$3,000.00
(1)Spiral mixer	1	4000	\$4,000.00

WALK-IN COOLER	1200 SF
WALK-IN FREEZER	600 SF
Exhaust for Bathrooms and Scullery	3
HAND SINKS, hands free	8
Ecolab Dishmaster	2
3 compartment sink	4
2 compartment sink	4
Blast Chiller	1
Dehydrator	1
hot water tap	1
rotating rack oven	1
deck oven	1
2 door frig	2
two cold compartment low boy tables	8
40 gallon tilt skillets	2
25 gallon steam kettles	1
double stack ovens	4
Freeze Dryer	1
Turbochef High Speed Oven	1
6 burner with oven	3
12 burner with oven	1
48 inch flat top	1
45 lb deep fryers	3
Charboil grill	1
(1)Alto cham	1
(1)Holding/proofing oven	2
(1)Spiral mixer	1

Planetary Mixer	2	5000	\$10,000.00
20 qt mixer	2	2500	\$5,000.00
vitamix	2	800	\$1,600.00
meat slicers	1	2500	\$2,500.00
Hobart veg slicer	1	4000	\$4,000.00
induction burner	5	700	\$3,500.00
dough sheeter	1	3000	\$3,000.00
Vacuum sealer	1	4000	\$4,000.00
scales	5	100	\$500.00
robocoupe	2	2000	\$4,000.00
attachements for robocoupe	5	100	\$500.00
warming bays	2	150	\$300.00
pots and pans, small	8	70	\$560.00
pots and pans, medium	8	100	\$800.00
pots and pans, large	4	150	\$600.00
lids for all pots and pans	20	50	\$1,000.00
cast iron pans	5	50	\$250.00
strainers, large	3	40	\$120.00
stainless steel tables with casters	24	300	\$7,200.00
rolling racks in cooler	50	700	\$35,000.00
rolling racks in freezer	30	700	\$21,000.00
rolling racks in dry storage	100	475	\$47,500.00

Hood system	7	\$	37,250	\$	260,750
Classroom kitchen equipment				\$	65,000
Misc (40%)				\$	352,412
KITCHEN EQUIPMENT SUBTOTAL				\$	1,233,442

Planetary Mixer	2
20 qt mixer	2
vitamix	2
meat slicers	1
Hobart veg slicer	1
induction burner	5
dough sheeter	1
Vacuum sealer	1
scales	5
robocoupe	2
attachements for robocoupe	5
warming bays	2
pots and pans, small	8
pots and pans, medium	8
pots and pans, large	4
lids for all pots and pans	20
cast iron pans	5
strainers, large	3
stainless steel tables with casters	24
rolling racks in cooler	50
rolling racks in freezer	30
rolling racks in dry storage	100

Additional Equipment (FF&E)	Quantity	Unit Cost	Total Cost
Security/Data/Communication			\$ 25,000
Office/Common Area FF&E			\$ 15,000
ADDITIONAL EQUIPMENT SUBTOTAL			\$ 40,000

EQUIPMENT TOTAL

\$ 1,273,442