



Choosing Equipment Depending on Your Setup

Warming Kitchen (No Hood)

- **Warming Cabinet:** Keeps prepared food at safe serving temperatures.
- **Rethermalizing Oven:** Heats pre-cooked food efficiently.
- **Serving Line or Portable Wells:** Keeps food hot during service.
- **Milk Cooler:** Maintains milk at proper cold temperatures.
- **Reach-In Refrigerator:** Stores perishable items safely.
- **Reach-In Freezer:** Keeps frozen items at safe temperatures.
- **3-Compartment Sink:** Wash, rinse, and sanitize dishes (consult health department about washing produce here).
- **Ventless Tall Dish Machine:** Efficient dishwashing without the need for a ventilation hood.

Full Kitchen (With Hood)

- **Walk-In Cooler:** Ample refrigerated storage for ingredients.
- **Walk-In Freezer:** Large capacity for frozen goods.
- **Warming Cabinet:** Keeps food at serving temperature.
- **Reach-In Cooler:** Quick access to refrigerated items during service.
- **Combi Oven:** Versatile cooking with steam and convection options.
- **Tilt Skillet:** Ideal for bulk cooking and sautéing.
- **Tall Dish Machine:** Ensures sanitation of dishes and utensils.
- **3-Compartment Sink:** Essential for washing, rinsing, and sanitizing.
- **Produce Sink:** Dedicated for washing fresh fruits and vegetables.
- **Serving Line:** Maintains hot food at safe temperatures during service.
- **Milk Cooler:** Keeps milk cold and safe for consumption.

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