

The following equipment can be found in both of our professional kitchens. If there is anything you require not on the list, please contact us and we will do our best to arrange it for you

- 2x Falcon Dominator Gas Oven and 6 ring burner
- 1x Hot cupboard
- 1x 3 minute cycle commercial dishwasher per kitchen
- 1x Filter Coffee Machine, 2 jugs
- 1x 2L Deep Fat fryer
- 1x Griddle Pan
- 1x 400L Freezer
- 1x Ice Machine
- 2x 240L counter top fridges
- 2x 368L counter top fridges
- 10 x Restaurant size pasta machines  
Additional counter top work surface's for 10pax
- 5x 1.8kW induction cookers
- 1x Kenwood Chef
- 1x Rational 101 electric/steam oven with 10 grid per kitchen
- 1x Blast Chiller\*
- 1x Thermomix per kitchen
- 1x Stick Blender
- 1x Food Blender
- 1x Robocoupe
- 1x Kettle
- 1x Rational White Efficiency 10 rack Combination Oven per kitchen
- 1x Electronic scale
- 6x 1.2 l saucepans with lids
- 1x 56L Stock Pot with lid
- 1x 18L stew Pan with lid
- 4x 7L Food Storage Square
- 25x Full Set's of Cutlery
- 25x Tea cups and Saucers
- 25x Large Pasta Bowls
- 25x Main course Plates
- 25x Wine glasses
- 25x Water glasses