



DESIGN & SUPPLIES

TWIN FALLS - BOISE - IDAHO FALLS

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The 100 Seat Restaurant Smallwares Guide.

Foodservice professionals get request for start-up packages for the wide spectrum of foodservice operations. From hot dog carts, to institutional operations. Foodservice operators assume that there is a reference book that will offer the perfect smallwares package for the food service operation they are working on. Forget it, it does not exist.

Just as no two finger prints are the same, no two foodservice operations are the same. The smallwares packages required for each are dependent upon several factors. By defining the size of the operation, the style of service and the menu to be served we have the general information needed to outline the basic requirements for a smallwares package. We are going to examine several foodservice operations and supply it with the standard supply items. One of the best ways to fill a smallwares order is to go through the various stations in the restaurant. As you read along add or subtract the items or stations that pertain to your foodservice operation.

Receiving

1 each 200 lb. receiving scale

1 each box knife

2 each dunnage rack 36"

Storage

Dry storage

2 each dunnage rack 36 inch

2 each 36 gallon ingredient bin w/slide cover

6 each polycarbonate food box - 18 X 26 X 15 inch

6 each polycarbonate food box - 18 X 26 X 9 inch

6 each polycarbonate food box - 12 X 18 X 9 inch

Cold Storage

2 each dunnage racks 36 inch
12 each polycarbonate food box - 18 X 26 X 15 inch
6 each drain trays for food boxes - 18 X 26 inch
12 each polycarbonate food box - 12 X 18 X 9 inch
6 each 8 qt. round storage container w/lid
12 each 3.5 qt. round storage container w/lid
12 each 2 qt. round storage container w/lid

Meat Storage

12 each polycarbonate food box - 18 X 26 X 9 inch
6 each drain tray for food box - 18 X 26 inch
6 each polycarbonate food box - 12 X 18 X 6 inch

Ice Storage/Transport

1 each 125 lb. ice caddy w/casters
1 each 84 ounce plastic scoops

Food Preparation

Salad Preparation

2 each aprons
2 each 16 qt. aluminum colander
2 each cutting board 18 X 24 X 1/2 inch (green)
1 each cook's knife
3 each utility knives
1 each twin blade mincing knife
3 each paring knife
4 each 8 qt. s/s bowls
2 each 13 qt. s/s bowls
1 each 63 qt. aluminum salad bowl
1 each mixing bowl dolly stand
6 each 24 cup muffin pans
24 each 18 X 26 X 1 inch sheet pans
1 each sheet pan rack w/casters
1 pair 24 inch oven mitts

Rangetop Cooking - Note: All capacities are brim full.

Meat, Poultry, Fish Preparation

- 1 each 18 X 24 X 1 cutting board (red)
- 1 each 18 X 24 X 1 cutting board (blue)
- 1 each 18 X 24 X 1 cutting board (yellow)
- 1 each 2 lb. X 1/8 oz. platform scale - fixed dial
- 1 each film dispenser
- 1 each foil dispenser
- 2 each bowl scraper - large blade
- 4 each 8 qt. s/s mixing bowls
- 4 each 6 qt. s/s mixing bowls
- 4 each 4 qt. s/s mixing bowls
- 2 each 10 inch cook's knives
- 2 each 8 inch utility knives
- 1 each 10 inch bread knife
- 1 each 6 inch boning knife
- 1 each 7 inch cleaver
- 1 each stainless knife rack

Bake Preparation

- 3 sets measuring spoons
- 1 set dry measures - aluminum (.5 qt., 1 qt., 2 qt., 4 qt.)
- 1 set liquid measures - aluminum (.5 qt., 1 qt., 2 qt., 4 qt.)
- 1 each 1 cup measure
- 1 each 24 ounce aluminum scoop
- 1 each 84 ounce aluminum scoop
- 1 each s/s rotary sifter
- 1 each 14 inch aluminum sieve
- 2 each dough scrapers
- 1 each 24 X 30 X 3 pastry board - maple
- 1 each 18 inch maple rolling pin
- 1 each biscuit cutter
- 2 each spatulas - large blade
- 2 each 2.5 inch pastry brush
- 2 each spring form pans
- 4 each 10 X 1.5 inch cake pans
- 12 each 9 inch pie pans
- 1 each 7 cut pie marker

Stock Pots

- 2 each 40 qt. stock pot w/cover
- 2 each 32 qt. stock pot w/cover
- 3 each 20 qt. stock pot w/cover
- 1 each 40 qt. perforated inner basket

Sauce Pots

- 2 each 14 qt. sauce pot w/cover
- 2 each 10 qt. sauce pot w/cover

Brazing Pans

- 1 each 18 qt. brazier

Sauce Pans

- 3 each 8 qt. sauce pans
- 2 each 5 qt. sauce pans
- 2 each 3 qt. sauce pans
- 2 each 2 qt. sauce pans
- 2 each 1 qt. sauce pans

Fry Pans - Note: Fry pans are available with nonstick coatings and insulated handles.

- 2 each 14 inch aluminum fry pans
- 1 each dome lid for 14 inch fry pan
- 6 each 12 inch aluminum fry pans
- 2 each dome lids for 12 inch fry pans
- 12 each 10 inch aluminum fry pans
- 4 each 8 inch aluminum fry pans

Double Boiler - Note: Double boiler insets are sold to fit your stock pots.

- 1 each large aluminum double boiler (17-20 qts.)
- 1 each Medium aluminum double boiler (10-15 qts.)

Spoons - Note: Spoons with insulating handles are available to reduce hot handles.

Stainless

- 1 each 15 inch spoon solid
- 1 each 15 inch spoon perforated
- 1 each 15 inch spoon slotted
- 3 each 13 inch spoon solid
- 3 each 13 inch spoon perforated
- 1 each 13 inch spoon slotted
- 1 each 21 inch spoon solid w/hook handle

Wood

- 3 each 12 inch spoon
- 3 each 14 inch spoon

Ladles - Note: One piece ladles are available, they are stronger and more sanitary.

- 2 each 2 ounce
- 4 each 4 ounce
- 2 each 6 ounce
- 4 each 8 ounce
- 2 each 12 ounce
- 1 each 32 ounce flat bottom transfer ladle

Tongs - Note: Tongs are sold in many weights, 1mm thick is heavy duty.

- 3 each 16 inch spring tong
- 4 each 12 inch spring tong
- 4 each 9 inch spring tong

Strainers

- 1 each 10 inch china cap medium mesh
- 1 each 8 inch fine mesh
- 2 each 8 inch double medium mesh
- 1 each 10 inch double medium mesh
- 1 each 14 inch reinforced double medium mesh

Thermometers

- 2 each 0° - 220° pocket test with 6 inch stem -calibratable
- 2 each 50° - 550° pocket test with 6 inch stem - calibratable
- 1 each 50° - 550° kettle therm. with side clip

Fryer Station

- 1 each culinary fry basket 1/4 inch mesh
- 1 each 5 X 6 inch fine mesh skimmers
- 1 each 16 inch tong
- 1 each 2 bulb heat lamp
- 1 each insert pan full 2.5 inch deep w/pan grate
- 1 each seasoning dredge
- 1 each fryer thermometer 50°- 550°
- 1 pair grease proof oven mitts
- 1 each grease filter cone
- 1 case grease filters

Grill Station

- 3 each 16 inch tong
- 1 each large turner 4 X 8 inch blade
- 1 each medium turner 2.75 X 8 inch blade
- 1 each grill brush
- 1 pair oven mitts - flame retardant
- 2 each sauce mops
- 1 each insert pan one fourth 4 inch deep
- 1 each 21 inch s/s meat fork w/hook handle

Griddle Station

- 1 each large turner 4 X 8 inch blade
- 1 each medium turner 2.75 X 8 square end blade
- 1 each grill scraper
- 1 each steak weight 9.5 X 5.75 inch - 3 lb. iron
- 1 each toast/bacon weight 11 X 9 inch - 2 lb. aluminum
- 1 each batter/oil dispenser
- 1 each grill brick holder
- 1 case grill bricks
- 1 each butter wheel
- 2 each s/s seasoning dredges
- 1 each griddle thermometer

Baking Oven

- 1 each timer

1 each 20 ounce aluminum scoop

Hot Table

3 each 20.5 inch adapter bar
6 each 12.5 inch adapter bar
6 each insert pans full 2.5 inch deep
4 each insert pans full 4 inch deep
2 each insert pans full 2.5 inch deep perforated
4 each insert pans half 2.5 inch deep
4 each insert pans half 4 inch deep
1 each insert pans half 2.5 inch deep perforated
6 each insert pans one third 2.5 inch deep
4 each insert pans one third 4 inch deep
4 each insert covers full w/notch
6 each insert covers half w/notch
6 each insert covers one third w/notch
4 each 8 quart vegetable inset w/cover
2 each 8 oz. food portioners solid
2 each 8 oz. food portioners perforated
2 each 4 oz. food portioners solid
2 each 4 oz. food portioners perforated
1 ea thumb activated disher #8
1 ea thumb activated disher #12
4 each 13 inch spoon solid
4 each 13 inch spoon perforated
2 each 13 inch spoon slotted
2 each 12 inch tongs
1 each 2 bulb heat lamp
1 each insert pan 2.5 inch deep w/pan grate
1 each 4 ounce ladle
1 each 8 ounce ladle
60 each 2.5 ounce s/s oyster cocktail cup

Table Top

Dinnerware

20 dozen dinner plates
20 dozen salad plates
10 dozen platters
9 dozen soup/salad bowls
10 dozen bouillons
20 dozen fruits
8 dozen coffee cups
8 dozen saucers

8 dozen 18 ounce nappie
20 dozen bread & butter
10 dozen 5 ounce ramkins
5 dozen 12 ounce rarebits

Glassware

15 dozen 14 ounce large beverage
20 dozen 10 ounce water
12 dozen 5 ounce juice
6 dozen 4.5 sherbert

Flatware

30 dozen teaspoons
15 dozen dessert/oval bowl spoons
15 dozen ice tea spoons
15 dozen bouillon spoons
30 dozen dinner forks
15 dozen salad forks
20 dozen dinner knives

Tabletop Accessories

84 each salt & pepper shakers
24 each ashtrays
60 each bread baskets
12 each 12 ounce s/s creamers
36 each sugar pack holder
36 each table tents
12 each oil & vinegar sets
36 each table lamps

Beverage Service / Wait Station

2 each 2 element coffee warmer
2 each decafe coffee decanters
2 each regular coffee decanters
1 each ice tea urn
4 each amber ice tea pitchers
4 each clear water pitchers
2 each gel filled refreezing crocks for non dairy creamers
2 each gel filled refreezing crocks for lemon wedges w/lid
2 each 12 ounce s/s ice scoops
6 each 14 inch rubber coated nonslip beverage trays
12 each 22 X 27 oval rubber coated nonslip waiter's tray
12 each chrome tray stands w/rubber feet
1 each 12 X 14 s/s dessert tray

1 each 6 hole flatware dispenser w/ cylinders
6 each 2 way booster seats
6 each high chairs
12 each tip trays
12 each check minders

Bus Station / Ware Washing

2 each 3 tier bus carts
12 each 7 inch tall bus tubs
2 each manual carpet sweeper
1 each lobby dust pan w/toy broom
2 each rubber coated aprons
3 pair insulated gloves
1 each scrap block
15 each 36 compartment glass racks
5 each plate/tray racks
5 each multipurpose rack
4 each flat rack
1 each rack dolly
24 each poly cylinders
1 each maximum hold dishwasher thermometer
2 pair insulate rubber gloves
1 each 20 inch pot brush
2 each 8 inch pot brush
2 each general pan brush
1 each triple glass brush
12 each stainless metal sponges
12 each green pads

Entrance/Lobby

1 each sand urn
1 each menu board
1 each toothpick dispenser
1 each mint tray
60 each menu covers

Bar Service

2 each 8 inch round lemon boards
2 each paring knives
1 each drink mixer
2 each cocktail shakers
6 each mixing glasses
2 each cocktail strainers
2 each s/s ice scoops
2 each jumbo can tapper

2 each bottle cap lifters
1 set salt & pepper
1 each wine opener
1 each muddler
1 each zester
2 each condiment caddies
2 each bar caddies
1 set drink mix system with back up gallons, pints, quarts
2 each 10 inch stainless bar spoons
1 each glass rimer
12 each ash trays
3 each bar mats
2 each service mats
6 each tip trays

Bar Glasses

3 dozen wine
1 dozen carafe
12 dozen beer
1 dozen pitchers
6 dozen rocks
4 dozen double rocks
12 dozen collins
4 dozen martini
2 dozen Irish coffee
3 dozen sour
2 dozen champagne

General Cleanning Supply

4 each hand & nail brushes
2 each Hi-Lo brushes w/squeegee
1 each drain brush
1 each steam kettle brush
2 each coffee decanter brush
1 each bake pan lip brush
2 each coffee urn brushes
1 each stack oven brush
4 each heavy duty hand brush
12 each 16 ounce spray bottle
144 each hand towels
2 each mop buckets & wringer
2 each mops
2 each wet floor signs
1 each counter brush

2 each floor brooms
12 each 28 gallon grey trash can w/lids
4 each dollies for 28 gallon trash can
4 each rectangular trash cans
1 each bucket opener
4 each spatulas - large blade
1 each stainless box grater
4 each vegetable peelers
1 each parer/corer
1 each egg slicer
1 each egg divider
1 each lemon/tomato wedger
1 each melon baller
1 each apple divider
2 each vegetable brushes
1 each commercial food processor
1 each table mount can opener