GRACE

Restaurant equipment list

Select the equipment your menu needs. Enter quantities, assign item IDs, then use page 2 for specifications.

Service format

Peak covers / time window

Revision / date

Use	Zone	Equipment / function	Qty	Item ID	Menu / duty details to confirm
☐	Receiving / storage	Storage shelving			
☐	Receiving / storage	Receiving / transport trolley			
☐	Cold storage	Chilled storage			
☐	Cold storage	Frozen storage			
☐	Preparation	Preparation worktable			
☐	Preparation	Prep / sanitizing station			
☐	Preparation	Processor / mixer			
☐	Cooking	Oven / steamer			
☐	Cooking	Range / griddle			
☐	Cooking	Fryer / other menu equipment			
☐	Cooking	Ventilation interface			
☐	Service	Pass / holding equipment			
☐	Service	Service counter / display			
☐	Warewashing	Dishwashing machine			
☐	Warewashing	Dirty / clean landing areas			
☐	Warewashing	Sink / potwashing system			
☐	Support	Handwashing provision			
☐	Support	Waste / recycling station			

Examples support scope planning. Repeat a page or attach extra lines when your menu needs more items.

Confirm sizes, tested working capacity, utilities and applicable local requirements with the project team.

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Equipment detail worksheet

Use the same item IDs as page 1. Record each requirement and ask the supplier to confirm the proposed configuration.

Equipment line 1

Item ID | Qty | Equipment / function

Footprint W x D x H (mm) | Tested duty / working capacity

Electrical / gas / water / drain interfaces

Supplier model / evidence / unresolved item

Equipment line 2

Item ID | Qty | Equipment / function

Footprint W x D x H (mm) | Tested duty / working capacity

Electrical / gas / water / drain interfaces

Supplier model / evidence / unresolved item

Equipment line 3

Item ID | Qty | Equipment / function

Footprint W x D x H (mm) | Tested duty / working capacity

Electrical / gas / water / drain interfaces

Supplier model / evidence / unresolved item

Equipment line 4

Item ID | Qty | Equipment / function

Footprint W x D x H (mm) | Tested duty / working capacity

Electrical / gas / water / drain interfaces

Supplier model / evidence / unresolved item

Check before ordering

Match item IDs to the layout, verify complete operating clearances and access, and confirm responsibility for each connection.

Attach the offered model evidence, trial conditions where relevant, and the open-item list. Retain one agreed revision.