

RFP 4471Z1
EXHIBIT "B"

* Equipment owned and maintained by the State for the operation of the Capitol Café. This list may not be complete and some equipment owned by the State may be missing from this list.

** It is the responsibility of the Contractor selected to operate the Capitol Café to purchase (own) and maintain any specialty, catering or convenience equipment .

Inv. # Tag	Equipment Description	Manufacturer	Café Location
65CC201	Warming Oven, 2 Units	Alto-Sham	1st Floor or Basement
65CC255	Slo-Cook Oven, 1 Unit with 2 ovens	Alto-Sham	1st Floor or Basement
65CC242	Refrigerator or Freezer, 1 Door	Hobart	1st Floor
	Under counter Freezer and Refrigerator	True	1st Floor
	Hot Food Steamer/Warmer, 5 Compartments		1st Floor
65CC260	Aeroserv Cold Food Unit	Duke	1st Floor
65CC213	Cold Food Unit	Atlas	1st Floor
65CC251	Salad Bar Cold Unit		1st Floor
65CC253	Ice Cream Machine, Top Fill	Taylor/Taylormate Model	1st Floor
65CC254	Conveyor Toaster Unit	Holman	1st Floor - Grill Area
65CC216	Griddle	Hobart	1st Floor - Grill Area
	Electric Fryer, Tabletop, Double Pot	Star	
65CC220	Large Prep Unit with attached Bun Warmer		1st Floor - Grill Area
65CC215	Ventilator	Seco-Wash	1st Floor - Grill Area
65CC218	SS Sink w/ Side Cabinet		1st Floor
	3 Microwaves		2 on 1st, 1 basement
	Square Wood Tables and Chairs		1st Floor Dining Area
	Wood Cabinet		1st Floor Dining Area
	2 = Walnut Storage Cabinets		1st Floor - Office
	Wood Desk		1st Floor - Office
	File Cabinet		1st Floor - Office
65CC202	Industrial Slicer	Globe	Basement
65CC241	Industrial Slicer	Hobart	Basement
65CC247	Prep Table w/sink & hanging rack		Basement
65CC248	SS Table w/utensil or pan rack		Basement
65CC249	Prep Table with 4 shelves		Basement
65CC221	Table on Casters w/front drawer	Seco	Basement
65CC258	Walk-in Cooler and Freezer	Bally	Basement
65CC224	Dishwasher with sink and assembly line	Hobart	Basement
65CC226	Booster Heater (on Dishwasher)	Hatco	Basement
65CC228	Garbage Disposal (on Dishwasher line)	Insinkerator	Basement
65CC229	SS Table w/sink, L shaped	Seco	Basement
65CC227	Garbage Disposal (on above sink)	Insinkerator	Basement
65CC225	Table with Sink	Seco	Basement
65CC232	Range Ventilator	Seco	Basement
65CC233	Gas Convection Oven, 2 Units	South Bend	Basement
	Electric Convection Oven	Master Forge	Basement
	Gas Fryer, Floor Model	Pitco	Basement
	Gas Range/Oven, 60" w/ 10 open burners	South Bend	Basement
	Reach-In Refrigerator, 2 Section/Door	Traulsen	Basement
	Reach-In Freezer, 1 Section	Traulsen	Basement
	Wet/Dry Vacuum, 6 gal	Betco Workman	Basement

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* Basic food prep, service and serving ware owned/replaced by the State for the operation of the Capitol Café. These items are not to be taken out of the Capitol for Catering events, with the exception of the Hotel and baking pans.

** This list may not be complete and some items owned by the State may be missing from this list. A physical inventory will be held in October 2013 to record all inventory and accurate counts. A copy of this inventory will be provided to the Contractor selected to operate the Capitol Café.

*** It will be the responsibility of the Contractor selected to operate the Capitol Café to purchase (own) any specialty, catering or convenience items.

	Café Prep, Service and Serving Items	Approx. Counts from 2012	
	Carts	6	
	Adjustable tray & Dish Cart	1	
	Mobile Storage for Cup/Glass Racks	2	
	Bakers Rack	1	
	Insulated Beverage Carriers, 3 sizes	6	
	Assorted Compartment Dishwasher Racks		
	Counter-Top warmer, Single Well	2	
	Table Mixer, Hamilton Beach	1	
	Vita Mix Blender	1	
	Instacut Tabletop Dicer, 1/4"	1	
	Food Processor, 2.5 Quart	1	
	Grease Filter Pot	1	
	Salt/Pepper Shakers	44	
	Sugar Glass Holders	40	
	6-Sided Trays		
	Dinner & Salad Forks	200	
	Knives	88	
	Bouillon & Soup Spoons	100	
	Teaspoons	190	
	Plates	150	
	Salad Plates	80	
	Dessert Plates	230	
	16 oz Bowls	60	
	12 oz Bowls	140	
	3.5 oz Bowls	75	
	8 oz Colony Coffee Cup	125	
	Coffee Saucer	110	
	12 oz Country Coffee Mug	25	
	Glass Goblet 10.5 oz	75	
	Glass Goblet 6.5 oz	210	
	8 oz "Rocks" Glass	205	
	Assorted sizes SS Hotel Pans (2, 4 & 6")		
	SS Rectangle SS Lids, Assorted sizes		
	Assorted sizes Black HI Plastic Pans (2, 4 & 6")		
	SS Baking Sheet, full size	50	
	SS Baking Sheet, 1/2 size	25	
	SS Mixing bowls, assorted sizes		
	SS Pot Inserts	15	
	Aluminum Stock Pans, Assorted sizes	15	

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	Café Prep, Service and Serving Items	<u>Approx. Counts from 2012</u>	
	Aluminum Sauce Pan, Assorted sizes	15	
	Fry Pans, Assorted sizes	15	
	Assorted SS Lids for Inserts, Stock, Sauce Pans		
	SS Tongs, Assorted sizes		
	SS Slotted and Solid Spoons, Assorted sizes		
	SS Ladle, Assorted sizes		
	Plastic Tongs & spoon for Salad Bar		