



# AUCTION CATALOG

**Pete's Commercial Restaurant Equipment (1285, 1286)**

**Online Auctions with Lots Ending Wed., April 7 & Thurs., April 8 @ 10AM**

10 Eastern Avenue, Center Conway, NH

Preview: Tuesdays, Wednesdays, Fridays from 10AM-4PM

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**THOMAS HIRCHAK COMPANY**

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 Morrisville, VT 05661  
 Phone: 802-888-4662

Pete's Commercial Restaurant Equipment 1 4/7/2021

| LOT #   | QTY | LOT #  | QTY |
|---|-----|--|-----|
| 1   | 1   | 17   | 1   |
| <b>Metro Four Tier Wire Shelf</b><br>28" w x 20" d x 58" h, on casters  |     | <b>6-Tier Stainless Steel Storage Cabinet</b><br>48" w x 26" d x 62" h, on casters   |     |
| 2   | 1   | 18   | 1   |
| <b>Metro Two Tier Wire Shelf</b><br>28" w x 20" d x 58" h, on casters   |     | <b>Corner Display Unit</b><br>34" w x 49" h  |     |
| 3   | 1   | 19   | 1   |
| <b>Metro Four Tier Wire Shelf</b><br>28" w x 20" d x 58" h, on casters  |     | <b>36" American Range 6-Burner w/ Oven</b><br>propane, w/ backsplash & shelf   |     |
| 4   | 1   | 19a  | 1   |
| <b>One Tier Wire Shelf Unit</b><br>28" w x 14" d x 10" h, on casters  |     | <b>Piper Chef System Double Oven</b><br>Model #KMG072S, 2 yrs old, like new, LP, single phase,<br>46" w x 42" d x 76" h        |     |
| 5   | 1   | 20   | 1   |
| <b>Lectern</b><br>25" w x 20" d x 45" h   |     | <b>Winston Industries CVap Holding Cabinet</b><br>Model 4000A Series, 120v, single phase, 28" w x 33" d x<br>73" h, on casters |     |
| 6   | 1   | 21   | 1   |
| <b>6-Tier Stainless Steel Roll-Around Cart</b><br>35" x 21" d x 49" h   |     | <b>Pitco Fryer</b><br>Model #SEF18R, four basket, 3 ph., electric  |     |
| 7   | 1   | 22   | 1   |
| <b>(2) Radiant System Monitors w/ Credit</b><br>Card Swipe Series P1510   |     | <b>Erika Dough Rounder/Divider</b><br>220v   |     |
| 8   | 1   | 23   | 1   |
| <b>Stainless Steel Food Storage System</b><br>on casters, 57" w x 24" d x 60" h   |     | <b>Heat Sealing Machine</b><br>needs signal light, 120v  |     |
| 9   | 1   | 24   | 1   |
| <b>12" Chafing Dish</b>   |     | <b>Vintage Fairbanks Platform Scale</b>  |     |
| 9a  | 1   | 25   | 1   |
| <b>Tec Infrared 20" Char Grill</b><br>LP  |     | <b>Audionvac VMS-153G Vacuum Sealer</b><br>Model #VMS-153G, 110v; may need repair  |     |
| 10  | 1   | 26   | 1   |
| <b>Chafing Dish</b><br>14" x 11"  |     | <b>Audionvac VMS-153G Vacuum Sealer</b><br>Model #VMS-153G, 110v; may need repair  |     |
| 10a   | 1   | 27   | 1   |
| <b>Stoelting Triple Head Countertop Soft</b><br>Serve Machin Model #F131-181-0TZ; 208/240v; water<br>cooled               |     | <b>(2) Audionvac VMS-153G Vacuum Sealers</b><br>Model #VMS-153G, 110v, need repair   |     |
| 10b   | 1   | 28   | 1   |
| <b>Spaceman Forte Triple Head Soft Serve Machine</b><br>Model #6240, two flavors & twist, 220v, on casters; air<br>cooled |     | <b>Alto-Shaam Electric Fryer</b><br>Model #CV25EFLS, electric, 240v  |     |
| 11  | 1   | 29   | 1   |
| <b>5-Tier Stainless Steel Storage Unit</b><br>48" w x 16" d x 56" h   |     | <b>American Range LP Gas Fryer</b><br>Model #AF-45, 40,000 btu, LP gas, no baskets; 45lb.<br>capacity                          |     |
| 12  | 1   | 30   | 1   |
| <b>Deli-Wrap Heat Seal Machine</b><br>Model 630-1, 110 v  |     | <b>Imperial LP Gas Fryer</b><br>IFS-40, 105,000 BTU, LP gas, no baskets; 40lb. capacity  |     |
| 13  | 1   | 31   | 1   |
| <b>Display Unit</b>   |     | <b>Hobart A-200 20 Quart Mixer</b><br>A-200, needs repair, incl. (2) whisks, dough hook, paddle                                |     |
| 14  | 1   | 32   | 1   |
| <b>4-Tier Stainless Steel Storage Cabinet</b><br>72" w x 18" d x 60" h  |     | <b>Commercial 20 Quart Mixer</b><br>incl. whisk  |     |
| 15  | 1   | 33   | 1   |
| <b>Wine Merchandiser</b><br>49" w x 27" d x 55" h   |     | <b>Shredder Attachment for Mixer</b><br>shredder blade   |     |
| 16  | 1   |  |     |
| <b>Wine Merchandiser</b><br>35" w x 13" d x 36" h   |     |  |     |

## Pete's Commercial Restaurant Equipment 1 4/7/2021

| LOT #   | QTY | LOT #  | QTY |
|---|-----|--|-----|
| 34  | 1   | 54   | 1   |
| <b>Pitco LP Gas Fryer</b><br>Model #120, LP gas, (2) baskets  |     | <b>Anvil 12" Slicer</b><br>Model #SL7012, 120v; blade cover may need repair          |     |
| 35  | 1   | 55   | 1   |
| <b>Star Countertop Gas Fryer</b><br>Model#615FD, liquid propane, (1) basket   |     | <b>Alpha Burger Press</b>  |     |
| 36  | 1   | 56   | 1   |
| <b>Globe Countertop Electric Fryer</b><br>Model #PF10E, 120v, single phase, (2) baskets   |     | <b>Hobart 12" Slicer</b><br>missing knob, auto does not work; may need repair        |     |
| 37  | 1   | 57   | 1   |
| <b>Star Countertop Gas Fryer</b><br>630FD, liquid propane, (2) baskets  |     | <b>Hobart 12" Slicer</b><br>Model #1712E, no knob, no sharpener, no chute, for parts |     |
| 38  | 1   | 58   | 1   |
| <b>Stainless Steel Frying Oil Filter</b><br>31" d x 21" w x 14" h   |     | <b>Hobart 12" Slicer</b><br>Model #1712, no sharpener, knobs do not work, for parts  |     |
| 39  | 1   | 59   | 1   |
| <b>Stainless Steel Frying Oil Filter</b><br>25" d x 19" w x 14" h   |     | <b>Globe Slicer</b><br>for parts only  |     |
| 40  | 1   | 60   | 1   |
| <b>Stainless Steel Frying Oil Filter</b><br>24" d x 16" w x 8" h  |     | <b>Hobart 12" Slicer</b><br>Model #1512, needs repair                                |     |
| 41  | 1   | 61   | 1   |
| <b>Stainless Steel Frying Oil Filter</b><br>16" d x 15" w x 8" h  |     | <b>Hobart 12" Slicer</b><br>Model #1612, for parts only                              |     |
| 42  | 1   | 62   | 1   |
| <b>Hobart N50 5 Quart Mixer</b><br>Model #N50, 120v, (3) dough hooks, paddle, whisk, *needs repair  |     | <b>Berkel Automatic Bread Slicer</b><br>MB7/16, for parts only                       |     |
| 43  | 1   | 62a  | 1   |
| <b>KitchenAid KSM5 5 Quart Mixer</b><br>Model #KSM5, 120v, paddle, whisk, (2) dough hooks   |     | <b>Berkeley MB1 Bread Slicer</b><br>1"; 110v   |     |
| 44  | 1   | 63   | 1   |
| <b>Hobart Shredder Attachment</b>   |     | <b>Univex 12" Slicer</b><br>Model #7512, for parts only                              |     |
| 45  | 1   | 64   | 1   |
| <b>Dough Master 20 Quart Mixer</b><br>Model #B20-F, 120v, no attachments; *needs repair   |     | <b>Bizerba 12" Slicer</b><br>for parts only  |     |
| 45a   | 1   | 65   | 1   |
| <b>Eurodib 20 Qt. Mixer</b><br>Model #M20, incl. whisk, (2) paddles, & grinder, 110v  |     | <b>Globe 12" Slicer</b><br>Model # 40D, for parts only                               |     |
| 46  | 1   | 66   | 1   |
| <b>Stainless Steel Frying Oil Filter</b><br>21" w x 14 d x 7" h, w/ pump  |     | <b>Hobart 12" Slicer</b><br>Model #2812, for parts only                              |     |
| 47  | 1   | 67   | 1   |
| <b>Stainless Steel Frying Oil Filter</b><br>28" w x 17" d x 10" h, w/ pump  |     | <b>Hobart 12" Slicer</b><br>Model #2812, for parts only                              |     |
| 48  | 1   | 68   | 1   |
| <b>Hunter Stainless Steel Frying Oil Filter</b><br>22" w x 15" d x 10" h  |     | <b>Electric Timer</b><br>Gralab Model #167B  |     |
| 49  | 1   | 69   | 1   |
| <b>Stainless Steel Belsaw Donut Rack</b>  |     | <b>Hobart 12" Slicer</b><br>Model #1612, for parts only                              |     |
| 50  | 1   | 70   | 1   |
| <b>Garland Double Oven 6-Burner w/ Griddle</b><br>Model # RZ84/1R/24G, natural gas; electric ignition, infra red boiler, right side convection, 24" griddle, 60" w x 32" d x 52" h  |     | <b>Globe Slicer Chute</b><br>7" diameter   |     |
| 51  | 1   | 71   | 1   |
| <b>Vulcan 60" Double-Oven 6-Burner Range</b><br>w/ Griddle Model # 60SC-2DH, LP gas, six burner, double oven, right side convection, 24" griddle, on casters, 60" w x 44" d x 48" h |     | <b>Hobart Knife Pack</b><br>for Model #2812  |     |
| 52  | 1   | 72   | 1   |
| <b>Traulsen Stainless Steel Proofing Cabinet</b><br>Model #RPP132LFHS, 36" w x 36" d x 85" h, digital display   |     | <b>Asst. Digital Scale Parts</b>   |     |
| 53  | 1   | 73   | 1   |
| <b>No Lot</b><br>No Lot   |     | <b>Portable Bus Station</b><br>on casters, 52" w x 25" d x 41" h                     |     |
|   |     | 74   | 1   |
|   |     | <b>Scharpen Buffalo Chopper</b><br>single phase, 120v, needs repair                  |     |
|   |     | 75   | 1   |
|   |     | <b>Stainless Steel Plate Lowerator</b><br>on casters, 32" w x 27" d x 39" h          |     |

## Pete's Commercial Restaurant Equipment 1 4/7/2021

| <u>LOT #</u>  | <u>QTY</u> | <u>LOT #</u>  | <u>QTY</u> |
|---|------------|---|------------|
| 76  | 1          | 98  | 1          |
| <b>Cambro 6" Dish Caddy</b><br>DC575, 33" w x 23" d x 32" h   |            | <b>Aluminum Sheet Pan Cart</b><br>19" w x 28" d x 34" h                         |            |
| 77  | 1          | 99  | 1          |
| <b>(2) Cambro 7" Plate Caddy's</b><br>DC700, 33" w x 23" d x 32" h  |            | <b>Stainless Steel Heat Lamp Strip</b><br>58" w x 11" d x 8" h, (4) lamps, 120v |            |
| 78  | 1          |   |            |
| <b>5-Tier Stainless Steel Electrified</b><br>Shelf Unit 72" z x 18" d x 68" h, 3 amps only                  |            |   |            |
| 79  | 1          |   |            |
| <b>Contents of Shelves</b><br>incl. serving trays, phones, serving dishes, etc.                             |            |   |            |
| 80  | 1          |   |            |
| <b>Stainless Steel Plate Lowerator &amp;</b><br>Dishwasher Rack 35" w x 21" d x 40" h, up to 5.5 inch plate |            |   |            |
| 81  | 1          |   |            |
| <b>Stainless Steel Plate Lowerator</b><br>31" w x 16" d x 40" h, up to 9.25" plate                          |            |   |            |
| 82  | 1          |   |            |
| <b>Stainless Steel Plate Lowerator</b><br>29" w x 17" d x 40" h, up to 9" plate                             |            |   |            |
| 83  | 1          |   |            |
| <b>Stainless Steel Dishwasher Rack Cart</b><br>29" w x 21" d x 36" h  |            |   |            |
| 84  | 1          |   |            |
| <b>Tach-it Model 3555 Twist Tie Machine</b><br>Model #3555  |            |   |            |
| 85  | 1          |   |            |
| <b>Toledo Scale</b><br>Model #3575EK, 18 lb. capacity, 110v, casing damaged                                 |            |   |            |
| 86  | 1          |   |            |
| <b>(16) Feet of Double Sided Gondola Shelving</b><br>most shelves 18" deep                                  |            |   |            |
| 87  | 1          |   |            |
| <b>Vintage Lee Bread Crumber</b><br>Model #30   |            |   |            |
| 88  | 1          |   |            |
| <b>Mortara Model L2 Ice Cream Maker</b><br>Model #L2, single phase, 120 v                                   |            |   |            |
| 89  | 1          |   |            |
| <b>(2) Curtis Hot Beverage Dispensers</b><br>Model #GEM3  |            |   |            |
| 90  | 1          |   |            |
| <b>(2) Hot Beverage Dispensers</b><br>(1) Curtis; (1) Bloomfield  |            |   |            |
| 91  | 1          |   |            |
| <b>(2) West Bend Automatic Percolators</b><br>(1) 12-32 cup, (1) 12-42 cups                                 |            |   |            |
| 92  | 1          |   |            |
| <b>Robot Coupe Food Processor</b><br>Model CL50 Series E, needs parts                                       |            |   |            |
| 93  | 1          |   |            |
| <b>(4) Hamilton Beach &amp; Waring Blender Bases</b><br>need parts  |            |   |            |
| 94  | 1          |   |            |
| <b>(2) Rolling Carts</b><br>(1) 31" w x 16" d x 28" h; (1) 24" w x 24" d x 37" h                            |            |   |            |
| 95  | 1          |   |            |
| <b>Stainless Steel Half Pan Rack</b><br>20" w x 14" d x 21" h   |            |   |            |
| 96  | 1          |   |            |
| <b>(2) Steel Rolling Carts</b><br>28" w x 18" d x 26" h, 27" w x 21" d x 27" h                              |            |   |            |
| 97  | 1          |   |            |
| <b>(50+/-) Full Sheet Pans</b>  |            |   |            |

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Pete's Commercial Restaurant Equipment 2 4/8/2021

| LOT #   | QTY | LOT #  | QTY |
|---|-----|--|-----|
| 100 (45) Pastry Racks<br>26" w x 10" l  | 1   | 120 (9) Asst. Hood Filters<br>various sizes  | 1   |
| 101 (40) Pastry Racks<br>20" w x 10" l  | 1   | 121 Castle Pizza Oven<br>Model P018, natural gas, one stone cracked, 23" w x 29" h x 32" d | 1   |
| 102 (40) Pastry Racks<br>20" w x 10" l  | 1   | 122 APW Bread Warmer<br>Model #BW-20, 110v, 18" w x 10" h x 21" d                          | 1   |
| 103 (27) Pastry Racks<br>20" w x 10" l  | 1   | 123 Ember-Glo Food Warmer<br>Model #BR20, 115v   | 1   |
| 104 (8) Glazing Racks<br>18" w x 13" l  | 1   | 124 APW Conveyor Toaster<br>Model # AT-10, 208/240v  | 1   |
| 105 (7) Glazing Racks<br>18" w x 13" l  | 1   | 125 Hatco Steamer<br>30" w 20" d x 20" h, gas, needs repair                                | 1   |
| 106 Asst. Baking Trays & Racks  | 1   | 126 Stainless Steel Inset Hot Dog Tank<br>20" w x 20" h x 14" d                            | 1   |
| 107 Asst. Muffin Pans   | 1   | 127 Thermohauser Thermo Container<br>30 liter capacity                                     | 1   |
| 108 (2) Dry Product Dispensers  | 1   | 128 Holman Conveyor Toaster<br>Model #QCS3-1000, 208/240v                                  | 1   |
| 109 Six Tier Luan & Stainless Pastry Display<br>20" h   | 1   | 129 Hatco Conveyor Toaster<br>Model #60, 220v  | 1   |
| 110 Farberware Convection Turbo Oven<br>20" w x 16" d x 14" h, 100v, Model 460                                    | 1   | 130 Holman Conveyor Toaster<br>Model #T714H, missing bread chute, 208/240v                 | 1   |
| 111 Amana Radarange<br>110v, 18" w x 23" d x 15" d  | 1   | 131 Holman Conveyor Toaster<br>Model #QCS , 120v   | 1   |
| 112 Sharp Commercial Microwave Oven<br>CP-50, 108/220 v, 22" w x 15" h x 25" h                                    | 1   | 132 Holman Conveyor Toaster<br>Model #710, 208/240v, missing chute                         | 1   |
| 113 Waring Commercial Waffle Maker<br>two station, Model WW250, 120v, upper elements do not heat as same as lower | 1   | 133 Toastmaster Four Slice Toaster<br>220v   | 1   |
| 114 Zojirushi Rice Cooker<br>Model #THA-803, 120v   | 1   | 134 Toastmaster Four Slice Toaster<br>220v   | 1   |
| 115 Waring Panini Ottimo Press<br>208/220v,   | 1   | 135 (3) Asst. Toasters<br>(2) four slice, (1) two slice                                    | 1   |
| 116 Star Panini Grill<br>RESERVE Model #C6281EGT, 240v  | 1   | 136 (21) Akro Bins   | 1   |
| 117 (11) Stainless Steel Circular Paper Cup<br>Dispensers   | 1   | 137 Two Level Pass Through Warmer<br>Model #GRSDS-36D, 240v, partially functional          | 1   |
| 118 (2) Thermal-Raye Heat Lamps<br>Model T40GW, 230v, 40" l   | 1   | 138 Belleco Holding Oven<br>17" w x 12" h x 18" d, 115v                                    | 1   |
| 119 General Electric Two Drawer Bun Warmer<br>220v  | 1   |  |     |

## Pete's Commercial Restaurant Equipment 2 4/8/2021

| LOT #   | QTY | LOT #   | QTY |
|---|-----|---|-----|
| 139   | 1   | 163   | 1   |
| <b>Holman Heat &amp; Hold Oven</b><br>18" w x 13" h x 12" d                         |     | <b>(8) Wire Bread Baskets</b><br>18" w x 20" d x 5" h   |     |
| 140   | 1   | 164   | 1   |
| <b>Prince Castle Heated Display</b><br>Model STB-22, 120v, 22" w x 23" h x 22" h    |     | <b>(2) Plexiglass Food Station Covers</b><br>26" w x 35" l, cracked   |     |
| 141   | 1   | 165   | 1   |
| <b>Doyon Pizza Warmer</b><br>Model # RP3, missing door, 115v, 20" w x 20" h x 19" d |     | <b>(2) Six Tier Half Sheet Pan Racks</b>  |     |
| 142   | 1   | 166   | 1   |
| <b>Nuova Simonelli Espresso Maker</b><br>Model MAC2000v, 120v,                      |     | <b>Stainless Steel Tray Drying Rack</b><br>56" w x 20" d x 61" h, on casters  |     |
| 143   | 1   | 167   | 1   |
| <b>Bunn Dual Coffee Brewer</b><br>Model 2090U-0002, single phase, 220v              |     | <b>(18) Wire Risers</b><br>13" w x 9" d x 8" h  |     |
| 144   | 1   | 168   | 1   |
| <b>Bloomfield Dual Coffee Brewer</b><br>Model # SS2, 240v,                          |     | <b>(4) Bodega Shopping Carts</b>  |     |
| 145   | 1   | 169   | 1   |
| <b>Bunn Water Heater</b><br>Model H5E, 120 v  |     | <b>Stainless Steel Wall Mounted Shelf</b><br>58" w x 10" d  |     |
| 146   | 1   | 170   | 1   |
| <b>Cuisinart Supreme Grind Mill</b><br>110v   |     | <b>Stainless Steel Based Work Station w/</b><br>Poly Cutting 8" w x 26" d x 34" h   |     |
| 147   | 1   | 171   | 1   |
| <b>Cecilware Hot Beverage Dispenser</b><br>Model #GB3K, 115v                        |     | <b>(2) Steel Storage Cabinets</b><br>24" w x 20" d x 28" h, 24" w x 20" d x 31" h   |     |
| 148   | 1   | 172   | 1   |
| <b>Cecilware Hot Beverage Dispenser</b><br>Model #1K-GB, 115v                       |     | <b>(2) Stainless Steel Work Table Shelves</b><br>30" x 30"  |     |
| 149   | 1   | 173   | 1   |
| <b>Karma Hot Beverage Dispenser</b><br>Model #456, 115v                             |     | <b>(2) Steel Work Table Shelves</b><br>22" w x 32" , (1) stainless, (1) galvanized  |     |
| 150   | 1   | 174   | 1   |
| <b>Bunn Cold Beverage Dispenser</b>   |     | <b>(2) Stainless Steel Work Table Shelves</b><br>20" w x 45" l , 24" w x 45" l  |     |
| 151   | 1   | 175   | 1   |
| <b>Cecilware Hot Beverage Dispenser</b>   |     | <b>Steel Work Table Shelf</b><br>22" w x 66" l, galvanized  |     |
| 152   | 1   | 176   | 1   |
| <b>Stainless Steel Chocolate Fondue Fountain</b>                                    |     | <b>Stainless Steel Work Station w/ Backsplash</b><br>& Under 60" w x 18" d x 47" h, some holes drilled in, 14" backsplash |     |
| 153   | 1   | 177   | 1   |
| <b>(2) Coffee Grinders</b><br>Bloomfield & Nuova, 115v                              |     | <b>Aluminum Roll Around Portion Cart w/ Drain</b><br>34" w x 17" d x 35" h, on casters                                    |     |
| 154   | 1   | 178   | 1   |
| <b>Asst. Coffee Warmer Parts</b>  |     | <b>Stainless Steel Work Station</b><br>36" w x 18" d x 29" h  |     |
| 155   | 1   | 179   | 1   |
| <b>(7) Coffee Brewers</b><br>need repair  |     | <b>Stainless Steel Work Table</b><br>11' w x 4' d x 3' h, (2) center shelves  |     |
| 156   | 1   | 180   | 1   |
| <b>(4) Coffee Brewers</b><br>need repair  |     | <b>Two Tier Stainless Steel Shelf</b><br>6' w x 10" d x 10" h   |     |
| 157   | 1   | 181   | 1   |
| <b>Asst. Dispensers</b><br>cream, tea & other                                       |     | <b>Two Tier Stainless Steel Work Station</b><br>w/ dump chute, 60" w x 30" d x 42" h                                      |     |
| 158   | 1   | 182   | 1   |
| <b>(8) Coffee Pots &amp; Vacuum Jugs</b>  |     | <b>Stainless Steel Double Sided Workstation</b><br>center divider, 60" w x 54" d x 35" h                                  |     |
| 159   | 1   | 183   | 1   |
| <b>Beverage Server Stations</b><br>(1) dispenser, (1) base, (1) heater              |     | <b>Stainless Steel Left Side Workstation</b><br>w/ under shelf, 58" w x 36" d x 36" h                                     |     |
| 160   | 1   | 184   | 1   |
| <b>(8) Carafes</b>  |     | <b>(2) Asst. Shelving Units</b>   |     |
| 161   | 1   | 185   | 1   |
| <b>(4) Coffee Brewers</b><br>need repair  |     | <b>Stainless Steel Work Station w/ Backsplash</b><br>& Under 48" w x 30" d x 51" H, 16" backsplash                        |     |
| 162   | 1   |   |     |
| <b>(5) Station Hot Beverage Dispenser</b><br>needs repair                           |     |   |     |

## Pete's Commercial Restaurant Equipment 2 4/8/2021

| LOT #   | QTY | LOT #   | QTY |
|---|-----|---|-----|
| 186   | 1   | 208   | 1   |
| Stainless Steel Wall-Mount Shelf<br>60" w x 11" h                                   |     | Stainless Steel Shelf<br>56" w x 16" d x 36" h  |     |
| 187   | 1   | 209   | 1   |
| Stainless Steel Work Station w/ Wire Shelf<br>50" w x 24" d x 34" h                 |     | Stainless Steel Wall-Mount Utensil Rack<br>30" w x 36" h x 9" d                       |     |
| 188   | 1   | 210   | 1   |
| Roll Around Cart<br>36" w x 18" d x 40" h   |     | Stainless Steel Wall-Mount Utensil Rack<br>76" w x 8" d                               |     |
| 189   | 1   | 211   | 1   |
| Four Tier Stainless Steel Roll Around Cart<br>46" w x 20" d x 47" h                 |     | Dining Table<br>60" w x 36" d x 30" h   |     |
| 190   | 1   | 212   | 1   |
| Stainless Steel Three Tier Sheet Pan Rack<br>60" w x 24" d x 54" h                  |     | (3) Stainless Steel Receptacles<br>(2) 18" w x 9" d x 14" h, (1) 17" w x 12" d x 8" h |     |
| 191   | 1   | 213   | 1   |
| Stainless Steel Cart w/ Shelf<br>31" w x 19" d x 43" h, on casters                  |     | Stainless Steel Dunnage Rack<br>48" w x 24" d x 12" h                                 |     |
| 192   | 1   | 214   | 1   |
| Steel A/V Cart<br>32" w x 22" d x 45" h, on casters                                 |     | Two Tier Wire Rack w/ Stainless Steel Top<br>36" w x 30" d x 43" h                    |     |
| 193   | 1   | 215   | 1   |
| Stainless Steel Inset Work Station w/<br>Under Shelf 99" w x 27" d x 35" h          |     | Steel Table Base & Computer Desk  |     |
| 194   | 1   | 216   | 1   |
| Stainless Steel Shelf<br>84" w x 20" d, w/ (2) 16" legs                             |     | Stainless Steel Wall Mounted Shelf<br>83" w x 9" d                                    |     |
| 195   | 1   | 217   | 1   |
| Two Tier Stainless Steel Work Station<br>w/ dump chute, 60" w x 30" d x 42" h       |     | (4) Asst. Stainless Steel Shelves   |     |
| 196   | 1   | 218   | 1   |
| (5) Small Two Tier Shopping Carts   |     | (2) Wheel Chairs  |     |
| 197   | 1   | 219   | 1   |
| Galvanized Four Wheel Dolly<br>59" w x 34" d  |     | Vulcan 34" 4-Burner Range<br>Natural Gas, on casters, Back Splash                     |     |
| 198   | 1   | 220   | 1   |
| Stainless Steel Wall Mounted Shelf<br>108" w x 11" d                                |     | South Bend 36" 4-Burner Range<br>, needs Pilots                                       |     |
| 199   | 1   | 221   | 1   |
| Five Tier Roll Around Shelf Unit<br>46" w x 24" d x 60" h                           |     | Stainless Steel Ice Table w/ d=/drain<br>36"x 29"x 32"                                |     |
| 200   | 1   | 222   | 1   |
| Four Tier Roll Around Restocking Cart<br>54" w x 24" d x 56" h, on casters          |     | Ice Table w/ Ploy Bin<br>38"x32"x35", W/ SS cover. Damaged                            |     |
| 201   | 1   | 223   | 1   |
| Stainless Steel Shroud<br>31" w x 23" h x 4" d                                      |     | Hinged Ice Scoops<br>18"  |     |
| 202   | 1   | 224   | 1   |
| Cabinet w/ Stainless Steel Top<br>60" w x 34" d x 34" h                             |     | Hinged Ice Scoops<br>18"  |     |
| 203   | 1   | 225   | 1   |
| Stainless Steel Two Tier Shelf<br>16" w x 8" d x 10" h                              |     | (5) Water Stations<br>Need Repair, Parts  |     |
| 204   | 1   | 226   | 1   |
| Work Station w/ Stainless Steel Top<br>33" w x 32" d x 37" h                        |     | Stainless Steel Cabinet w/ Wood Base<br>30"x20"x62"                                   |     |
| 205   | 1   | 227   | 1   |
| Stainless Steel Work Shelf<br>24" w x 13" d   |     | 3 Bay Stainless Steel Pot Sink<br>90"x26.5"x 42", Double Drain Boards, Drain Levelers |     |
| 206   | 1   | 228   | 1   |
| Stainless Steel Shelf Brackets & Shroud<br>48" w x 10" d x 8" h, brackets 22" w     |     | Portable Bar w/ Stainless Steel Ice Sink<br>48"x 28"x 49", on Casters                 |     |
| 207   | 1   | 229   | 1   |
| (2) Buffet Serving Station<br>stainless steel top, on casters, storage compartments |     | (2) Counter Units<br>110"x30"x36", 111"x20"x47", Rough                                |     |
|   |     | 230   | 1   |
|   |     | Portable Bar w/ Stainless Steel Ice Sink<br>48"x 28"x 49", on Casters                 |     |

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| <u>LOT #</u> |   | <u>QTY</u> |
|--------------|---|------------|
| 231          | <b>Stainless Steel Back Bar w/ Water Station</b><br>72"x 28.5"x 36"       | 1          |
| 232          | <b>6-Head Cold Beverage Disp. w/ Ice Station</b><br>24.5"x24.5", Drop -in | 1          |

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