



Restaurant Facilities for Shipyard Workers

By United States Shipping Section

Rarebooksclub.com, United States, 2012. Paperback. Book Condition: New. 246 x 189 mm. Language: English . Brand New Book ***** Print on Demand *****.This historic book may have numerous typos and missing text. Purchasers can download a free scanned copy of the original book (without typos) from the publisher. Not indexed. Not illustrated. 1918 Excerpt: .wood. One butter cutter. One meat sheer. Two large steam tables. One polisher for silver. Two large vegetable choppers. Four kitchen tables (wood). Four egg whips. Two large carving knives. One large platform scale. One counter scale. Twenty-four granite pans, 16 by 22 inch (for pudding). Two silver baskets (to wash silver with). Twelve garbage cans. One flour sifter. One potato masher. One large dish washer. One ice box for cheese. One ice box for butter. One ice box for cooked meats and salads. One ice box for milk. COST OF EQUIPMENT. It is impossible to do more than present a few general statements as to cost of kitchen and catering equipment. In any large cafeteria or restaurant labor-saving machinery and apparatus will be found economical, quite regardless of original cost, provided that only high-grade articles are purchased. In the British Health of Munition Workers Committee...



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Reviews

This written publication is wonderful. It really is loaded with knowledge and wisdom You will not really feel monotony at at any time of your time (that's what catalogues are for relating to if you ask me).

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Absolutely essential go through publication. I am quite late in start reading this one, but better then never. You will not feel monotony at at any time of the time (that's what catalogues are for regarding if you ask me).

-- Ambrose Thompson II