

Training Center Features

Fully Operational Commercial Kitchen for Comprehensive Learning

- Pizza Oven
- Oven
- Combi-Oven
- Deep Fryer
- Flat Top Grill
- Refrigerator

• Stove

- Freezer
- Hood System
- Ice Machines

Fully-operational Dishwashing Area for Interactive Installation Training

- Dishmachine
- Racks & Other Accessories
- 3 Compartment Sink
- Dispensing Equipment

State-of-the-Art Laundry Operation

- Commercial Washer & Dryer
- Dispensing Equipment

Hard Surface Flooring for Live Demonstrations

Other Amenities Include:

- Conference Room Seats 75 People
- Projector Screens & A/V Equipment











