

Jadel Training Center – Equipment and Other Materials Available

Large Conference Rooms – AV Equipment, etc:

We have 3 projectors and audio capability for each of the 3 rooms. Guests need to provide their own computers, TV's or DVD players. We installed jacks in the front and back of each room and have all the assorted cords for hooking up equipment. The Campmaster on duty should be able to manage the control panel.

Jadel Training Center Kitchen

Equipment:

- Gas Oven with 6 burners
- 1 industrial freezer
- 2 industrial refrigerators
- Large open griddle top for eggs, pancakes, etc. (NO grease producing cooking on it. Meats, etc. must be cooked outdoors or in the convection oven.)
- Convection oven with cooking trays
- Warming oven
- Serving station with bays to keep cool or warm – One has a 30 foot cord which reaches the equipment room (plug in below breaker box) then used in East (North) room only
- 2 microwaves (Don't plug in on same circuit)

Other Materials:

- Bins to use in serving station bays:
 - 4 large deep
 - 1 small (half bay) deep
 - 8 long narrow deep and 5 lids
 - 10 large shallow
 - 14 small (half bay) shallow
- 40-quart pot
- 10-quart pot
- 2 Small saucepans
- 2 – 16 inch frying pans (purchased by Woodbadge)
- Metal, 2 quart mixing bowl
- Large metal colander
- Plastic colander
- Wire mesh strainer (1 qt)
- Omelet pan
- Small fry pan
- Plastic salad serving bowl
- Several lightweight (disposable) serving trays
- Pitchers for cold drinks:
 - Clear plastic – 12
 - Mix & pour – 12
 - Large mix & pour – 1
- Thermal carafes for hot drinks – 7
- Glass carafes for Bunn coffee maker – 7-8
- 3 dish pans
- 14 pot holders
- Miscellaneous utensils for cooking/serving
- Manual can opener
- Percolators for coffee (1-30 cup, 2-60 cup and 1-80 cup)
- Bunn coffee maker is in East (North) training room
- 3 toasters
- 5 – 3-gallon drink coolers