## horizontal line**Bakery Equipment List**

### **1. General Information**

* **Bakery Name**: [Insert Bakery Name]
* **Date of Preparation**: [Insert Date]
* **Prepared By**: [Insert Name]
* **Approval Status**: [Pending/Approved]

### **2. Equipment Details**

| **Item No.** | **Equipment Name** | **Description** | **Quantity** | **Unit Price** | **Total Cost** | **Condition** | **Location** |
| --- | --- | --- | --- | --- | --- | --- | --- |
| 1 | Oven | Commercial convection oven | 2 | [$XX.XX] | [$XX.XX] | [New/Used/Repair] | [Location Name] |
| 2 | Mixer | High-capacity dough mixer | 1 | [$XX.XX] | [$XX.XX] | [New/Used/Repair] | [Location Name] |

### **3. Additional Notes**

* [Insert any notes about daily usage or cleaning schedules.]