



KITCHEN RENTAL INFORMATION

Byron Bible Camp allows guest groups to rent our commercial kitchen. Here are some helpful things to know when using that space for your event. We will be available to answer questions while you are here.

Renting the Kitchen Includes:

- Use of refrigerator and freezer space
- Commercial dishwasher (We ask that someone be trained to use this before operating)
- Ice machine
- Plates, bowls, silverware, and glasses (we have enough for 250 guests)
- Trash bags
- Pots, pans, bowls, serving utensils, tools for meal prep like measuring cups and spoons.
- Stove, oven, griddle, and outdoor grill.
- Large drink serving containers for 4-8 gallons
- Pitchers for drinks
- Toasters
- Stand Mixers
- Dish towels and rags
- Roasters

Please bring your own:

- Paper products like plates, cups, and napkins (paper towels are provided)
- Coffee grounds
- Food, ingredients, spices and condiments
- Drinks
- Ziplock bags or storage containers for leftovers

Meal clean up:

- When cleaning up after a meal, set out gray tubs on a cart for guests to put cups, silverware and plates in.
- Place trash cans on either side of the cart
- Set out green buckets with soapy water and a rag for guests to use to clean off tables.
- See "Kitchen Cleanup Checklist" below



Information about drinks:

We have a drinks bar that has clean glasses in trays, and ice machine, electric tea kettle, and a coffee maker that you can use.



Using the Bunn Coffee Maker

- Plug in the coffee maker for 15 minutes to let it warm up.
- Use the plastic pitcher and fill it with tap water up to the line.
- Fill basket with a coffee filter and coffee grounds (we recommend 2/3 cup).
- Make sure a coffee pot is under the basket before pouring the water in.

Using Our Convection Oven

- To turn the oven on, flip the switch to “low fan” unless you are baking something that you want to be crispy. Things like French fries and bacon could be run on “high fan”
- When using this oven reduce the baking temperature by 25° compared to a standard oven and reducing the baking time to ¾ of the time for a conventional oven.



Using the indoor griddle:

- Turn on by turning the knobs and watching the flame under the griddle to adjust.
- Wait 10-15 minutes for it to warm up
- Please only clean with a damp rag.

Kitchen Cleanup Checklist (Please leave the kitchen as you found it.)

- ☐ Wash and put away all dishes
- ☐ In the dish room, also wash all tubs and green buckets in the dishwasher
- ☐ Wipe down dish cart, in the dish room, with 65 disinfectant spray
- ☐ Clean off counters and wipe them down with 65 disinfectant spray
- ☐ Clean all sinks with Soft Scrub
- ☐ Make sure all dining room tables are wiped down
- ☐ Wipe down the drinks bar and serving bars
- ☐ Unplug the coffee maker and wash pots
- ☐ Put all dishrags and towels in the laundry
- ☐ Sweep kitchen and dish room
- ☐ Mop kitchen and dish room
- ☐ Take out the trash and put in new trash bags
- ☐ Turn off lights

