

# Choosing Equipment For Your Commercial Kitchen



<http://www.sydneycommercialkitchens.com.au/> - Ph 1300 881 119

So you are going to set up a commercial kitchen -  
that's great... but where do you start?

<http://www.sydneycommercialkitchens.com.au/>

phone no:1300 881 119

**When you choose the correct equipment you remove the headaches of running a commercial kitchen, let SCK show you how!**

# Choosing Equipment For Your Commercial Kitchen

So you are going to set up a commercial kitchen - that's great... but where do you start?

While ultimately it will depend on what is appropriate for the commercial kitchen you are setting up, there is a wide range of equipment you can select when establishing your commercial kitchen.



## Where to start?

Before you start ordering equipment there are a couple of major points to consider:

### 1. Have you designed your menu?

The menu will give you an idea of what equipment will be required to do your cooking.

### 2. Have you designed your kitchen?

When designing your kitchen you need to understand the flow of both food and work processes and then incorporate what you have learned into the design.

Here are a couple of articles that may assist you with designing your commercial kitchen.

<http://www.sydneycommercialkitchens.com.au/newsletter/design1.htm>

<http://www.sydneycommercialkitchens.com.au/newsletter/design2.htm>



<http://www.sydneycommercialkitchens.com.au/>

phone no:1300 881 119

**When you choose the correct equipment you remove the headaches of running a commercial kitchen, let SCK show you how!**

## Some more things to think about:

- How many people will your food business cater for at a time?
- Who is your clientele, and what will their expectations and needs be?
- Is there a theme or design that you need to work with when making your decisions?
- What is your budget?
- What are your time frames?

**The equipment requirements for a restaurant differ from restaurant to restaurant.**

More elaborate equipment is necessary if a restaurant owner is looking to offer a full menu of hot and cold items and alcoholic beverages. Even where a food business plans to offer only cold menu items, such as salads and sandwiches, basic equipment is necessary for smooth operation and food safety.

## Hand Washing Stations

A hand-washing station is typically required to prevent the spread of food-borne illness and bacteria. Typically a hand washing station will incorporate a minimum 11 litre basin with either a mixer tap or knee and/or wand operated controls. Also required are a disposable towel and soap dispensers as well as a visible hand washing instruction sheet.

## Warewashing Equipment

Dish washing and glass washing are integral to most food service businesses and both are typically required by local health departments. Many commercial restaurant dishwashers automatically dispense dish-washing liquids and rinse aids as well as keep water at a pre-set operating temperature.

## Ice Machines

Automatic ice machines are necessary, particularly for restaurants with full bars and cocktail offerings. There are a variety of different ice shapes and research is required to establish the perfect type ice for your business.



**When you choose the correct equipment you remove the headaches of running a commercial kitchen, let SCK show you how!**

## Refrigeration

Refrigerators are a must for any food business. Most food items must be kept at a minimum temperature, as required by food safety codes. Typically you will require at least 2 fridges, one for raw food and a second, nearer the cooking line for prepared food that is ready for cooking.

Commercial refrigerators come in many sizes, from full walk-ins, to reach-ins with refrigerated drawers.

## Freezers

You will have to decide what style and the capacity of any freezers that you may require in your food business.

Commercial freezers also come in many sizes, from full walk-ins, to reach-ins with refrigerated drawers, as well as chest freezers for bulk storage.

## Food Displays

Food displays are available as cold food displays, heated food displays and ambient temperature displays.

How you display food for sale can massively impact on your bottom line in terms of revenue. These days there are some great options with matching and attractive displays which highlight product and encourage sales.

My experience is that for ambient temperature displays you might be best buying a refrigerated model and adjusting the cabinet temperature to suit.

## Stainless Steel Benches

Stainless steel benches are standard kitchen equipment, and stainless steel is an approved food grade surface. Stainless steel prep tables can be free-standing or attached to other equipment, depending on the configuration of the kitchen.

With stainless steel benching you have 2 choices, custom fabricated and pre-fabricated.



## **When you choose the correct equipment you remove the headaches of running a commercial kitchen, let SCK show you how!**

Pre-fabricated benches, such as the Simply Stainless products are supplied flat packed and are ready for self-assembly. Typically it might take 10-15 minutes for assembly for each bench. You can save money using pre-fabricated but you might also somewhat limit functionality of your kitchen, as there are limits based on the standard sizes.

Custom made benches are exactly that, they are custom made to fit perfectly into your kitchen design.

Over the years I have used both methods for my customers and the results were always positive.

### **Cooking Line**

The cooking line can comprise cook tops, pizza ovens, ovens with open burners, grill plates, char grills, salamanders, microwaves and deep fryers.

If your food business has an Asian styled theme then wok burners and noodle cookers are available.

For small café's and takeaways there are some great choices available in benchtop cooking equipment to replace free standing equipment.

### **Preparation Equipment**

Food processors, vegetable slicers, meat slicers, planetary mixers, spiral mixers, pizza dough rollers, vacuum sealers are all commonly found in commercial kitchens around the world and are quite often indispensable.

You must also decide on blenders, milk shake makers

### **Pots, Pans & Utensils**

Before you can open you also need to decide on and purchase from the myriad of essential accessories that make a commercial kitchen work more effectively.



**When you choose the correct equipment you remove the headaches of running a commercial kitchen, let SCK show you how!**

My equipment supplier:	
Contact Name:	
Phone:	

Equipment	Chosen Brand	Model		✓
-----------	--------------	-------	--	---

<b>Hand Washing</b>				
Basin				
Towel Dispenser				
Soap Dispenser				

<b>Warewashing</b>				
Glasswasher				
Dishwasher				

<b>Ice Maker</b>				
------------------	--	--	--	--

<b>Refrigeration</b>				
Coolroom				
Upright Fridge				
Under Counter Fridge				
Milk Fridge				
Pizza Prep Fridge				
Sandwich Bar				

<b>Freezers</b>				
Freezer Room				
Upright Freezer				
Under Counter Freezer				
Chest Freezer				

<b>Food Displays</b>				
Cold Food Display				
Hot Food Display				
Pie Warmer				
Cake displays				



**When you choose the correct equipment you remove the headaches of running a commercial kitchen, let SCK show you how!**

<b>Stainless Steel</b>				
Custom				
Pre-fabricated				

<b>Cooking Line</b>				
Cook tops				
Pizza ovens				
Ovens with open burners				
Combi ovens				
Grill plates				
Char Grill				
Deep Fryers				
Wok Burners				
Noodle Cookers				

<b>Benchtop Cooking</b>				
Hot plates				
Griddles				
Griddle toasters				

<b>Deep Fryers</b>				
Contact toasters				
Toasters				
Convection ovens				
Microwaves				

<b>Preparation Equipment</b>				
Food processor				
Vegetable slicer				
Meat slicer				
Planetary mixer				
Spiral mixer				
Dough Roller				
Vacuum sealer				
Blenders				
Milk shake mixers				



**When you choose the correct equipment you remove the headaches of running a commercial kitchen, let SCK show you how!**

## Top 3 Reasons To Buy From SCK

### 1. Rapid Response Centre

Because we recognise that speed matters we established Australia's first Rapid Response Call Centre. Our promise is that once we know what your catering equipment requirements are, our focus will be in supplying you with that information, quotation or product, ASAP.

And our sales specialists are qualified chefs, we know what you do and how you want to work.

### 2. Peace of Mind

All our restaurant equipment products are supported by the Manufacturer's warranty. Our team will help you make contact if you need it.

On some products we are able to offer additional warranty for your additional peace of mind.

### 3. Reputation

Operating since 1998, Sydney Commercial Kitchens enjoys a highly respected position within the hospitality industry. The trust from our long term suppliers and repeat customers is testament to the quality of service we provide. This has also been recognised by numerous awards for both social responsibility and business services.

I hope you enjoyed this as much as I enjoyed creating it for you. If you are serious about getting a Kitchen Equipment, then your'e probably going to want to talk to the Team At Sydney Commercial Kitchens on 1300 881 119...

Thanks reading this Report...

If you'd like me to help you with your Kitchen Equipment, I'd be happy to...

Thanks & Regards,

Neil Willis  
Sydney Commercial Kitchens

