KITCHEN EQUIPMENT Checklist

This checklist represents most of the typical kitchen equipment that you could have in your restaurant. You may not require everything on this list and there may be specialty items that you need to add to execute your menu.

# RECEIVING AND STORAGE AREAS

|  |  |
| --- | --- |
|  | **Receiving scale(s)** |
|  | **Worktable for inspecting goods (with or without a prep sink)** |
|  | **Fly eliminator** |
|  | **Plastic strip curtains** |
|  | **Receptacles for compostable waste, recyclables, and non-recyclable garbage** |
|  | **Hose reel** |
|  | **Floor drain** |
|  | **Dolly** |
|  | **Hand truck** |
|  | **Shelving for dry goods and paper products** |
|  | **Secure shelving for alcohol and/or high-value ingredients** |
|  | **Linen storage** |
|  | **Walk-in refrigerator with refrigeration system** |
|  | **Walk-in freezer with refrigeration system** |
|  | **Reach-in refrigerators and/or freezers** |
|  | **Coated or plastic shelving for refrigerated goods** |
|  | **Rodent repellers** |
|  | **Hand sink** |
|  | **Other items I need: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_** |

# **FOOD PREPARATION AREAS**

|  |  |
| --- | --- |
|  | **Prep tables with sink(s)** |
|  | **Mobile prep tables** |
|  | **Wall shelving for smallwares** |
|  | **Food processor** |
|  | **Slicer** |
|  | **Blender** |
|  | **Powered vegetable chopper** |
|  | **Powered vegetable peeler** |
|  | **Stand mixer** |
|  | **Scale(s)** |
|  | **Meat saw** |
|  | **Butcher block** |
|  | **Mobile tray racks (also called speed racks)** |
|  | **Spice rack** |
|  | **Storage drawers for small utensils** |
|  | **Hanging storage for long-handled utensils** |
|  | **Storage for pots, pans, sheet trays and other large utensils** |
|  | **Lettuce washer/spinner/crisper** |
|  | **Vacuum sealer** |
|  | **Sous vide cooker** |
|  | **Proofer** |
|  | **Mobile ingredient bins** |
|  | **Floor mixer** |
|  | **Bowl lifter** |
|  | **Receptacles for compostable waste, recyclables and non-recyclable garbage** |
|  | **Hand sink** |
|  | **Specialty items I need: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_** |

# **COOKING EQUIPMENT**

|  |  |
| --- | --- |
|  | **Sauté range** |
|  | **Flat-top range** |
|  | **Wok range** |
|  | **French-top range** |
|  | **Conventional oven** |
|  | **Convection oven** |
|  | **Deck oven** |
|  | **Pizza oven** |
|  | **Combination oven/steamer (also called a “combi”)** |
|  | **Convection steamer** |
|  | **Microwave oven** |
|  | **Charbroiler** |
|  | **Banquet broiler (also called an “overfire” broiler)** |
|  | **Salamander or cheesemelter broiler** |
|  | **Griddle** |
|  | **Deep-fat fryer** |
|  | **Pressure fryer** |
|  | **Portable oil filter/pump** |
|  | **Dump station for fried foods** |
|  | **Heat lamp for fried food holding** |
|  | **Panini press** |
|  | **Rotisserie** |
|  | **Rice cooker** |
|  | **Stock-pot range (also called a “candy range”)** |
|  | **Tilt skillet (also called a “braising pan”)** |
|  | **Tilt kettle** |
|  | **Floor grate and drain pan below tilt skillet and/or kettle** |
|  | **Ventilator (also called an “exhaust hood”) with wall-mounted control panel** |
|  | **Fire protection system** |
|  | **Hot water bath/bain marie** |
|  | **Undercounter refrigeration** |
|  | **Full-height reach-in refrigeration** |
|  | **Reach-in freezer** |
|  | **Storage for clean sauté pans, hotel pans, and sheet trays** |
|  | **Storage for smallwares (tongs, ladles, etc.)** |
|  | **Receptables for compostable waste, recyclables and non-recyclable garbage** |
|  | **Hand sink** |
|  | **Specialty items I need: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_** |

# **PLATING oR EXPEDITOR AREA**

|  |  |
| --- | --- |
|  | **Refrigerated makeup table(s)** |
|  | **Undercounter refrigeration** |
|  | **Heat lamp(s)** |
|  | **Toaster** |
|  | **Clean plate storage** |
|  | **Hot holding table (also called a “steam table”)** |
|  | **Hot water bath/bain marie** |
|  | **Ticket rack** |
|  | **Ticket printer** |
|  | **Order screen** |
|  | **Receptacles for compostable waste and non-recyclable garbage** |
|  | **Hand sink** |
|  | **Dipper well** |
|  | **Fans** |
|  | **Specialty items I need: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_** |

# **NON-ALCOHOLIC BEVERAGE & DESSERT SERVICE EQUIPMENT**

|  |  |
| --- | --- |
|  | **Coffee brewer** |
|  | **Coffee grinder** |
|  | **Espresso machine** |
|  | **Hot water dispenser** |
|  | **Grounds dump** |
|  | **Undercounter refrigeration** |
|  | **Post-mix (“bag in box”) soda system** |
|  | **Soda dispenser** |
|  | **Soda gun** |
|  | **Clean glass rack storage** |
|  | **Clean cup storage** |
|  | **Reach-in refrigeration** |
|  | **Ice cuber** |
|  | **Ice bin** |
|  | **Floor drain** |
|  | **Water softener** |
|  | **Water filtration system** |
|  | **Chilled water dispenser** |
|  | **Water carbonator** |
|  | **Dipper cabinet for ice cream** |
|  | **Dipper well** |
|  | **Garnish pan(s)** |
|  | **Milkshake blender** |
|  | **Hand sink** |
|  | **Specialty items I need: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_** |

# **WAREWASHING and WASTE HANDLING AREAS**

|  |  |
| --- | --- |
|  | **Soiled dishtable** |
|  | **Overcounter racks for soiled glassware** |
|  | **Food disposer** |
|  | **Dishwasher** |
|  | **Exhaust hood for dishwasher** |
|  | **Booster heater** |
|  | **Clean dishtable** |
|  | **Pre-rinse faucet** |
|  | **Three-compartment pot sink** |
|  | **Clean dish dollies** |
|  | **Clean dish storage shelving** |
|  | **Clean cutlery storage** |
|  | **Glass rack dollies** |
|  | **Dish rack storage** |
|  | **Secure storage for chemicals** |
|  | **Mop sink** |
|  | **Janitorial closet** |
|  | **Receptables for compostable waste, recyclables, and non-recyclable garbage** |
|  | **Soiled linen bin(s)** |
|  | **Fly eliminator** |
|  | **Rodent repeller(s)** |
|  | **Grease trap** |
|  | **Floor drain** |
|  | **Hose bib** |
|  | **Waste fat, oil and grease storage** |
|  | **Returnable bottle and keg storage** |
|  | **Hand sink** |
|  | **Specialty items I need: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_** |

# **SERVICE EQUIPMENT**

|  |  |
| --- | --- |
|  | **Reach-in refrigeration** |
|  | **Tray stands** |
|  | **POS terminals** |
|  | **Check printers** |
|  | **Ice bins** |
|  | **Glass and cutlery storage** |
|  | **Condiment storage** |
|  | **Chilled water filler station** |
|  | **Clean linen storage** |
|  | **Soiled linen bin(s)** |
|  | **Patio heaters** |
|  | **Patio misters** |
|  | **Sound system** |
|  | **Other items I need: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_** |

# **BAR EQUIPMENT**

|  |  |
| --- | --- |
|  | **Back bar refrigerators** |
|  | **Back bar display shelving** |
|  | **Cocktail mix unit(s)** |
|  | **Soda gun (connected to post-mix soda system)** |
|  | **Ice bin with or without cold plate for soda gun** |
|  | **Beer taps** |
|  | **Keg refrigerator** |
|  | **Wine refrigerator** |
|  | **Coffee brewer** |
|  | **Coffee grinder** |
|  | **Espresso machine** |
|  | **Grounds dump** |
|  | **Speed rail** |
|  | **Blender** |
|  | **Glasswasher** |
|  | **Multi-bay bar sink** |
|  | **Frozen drink dispenser** |
|  | **Tiered bottle racks** |
|  | **POS terminals** |
|  | **Check printers** |
|  | **Top-access bottle cooler** |
|  | **Glass froster** |
|  | **Glass rack storage** |
|  | **Glassware display** |
|  | **Receptables for compostable waste, returnable bottles, other recyclables, and non-recyclable garbage** |
|  | **Specialty items I need: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_** |

# **EMPLOYEE AREAS**

|  |  |
| --- | --- |
|  | **Employee lockers** |
|  | **Whiteboard** |
|  | **Breakroom furniture** |
|  | **Clean uniform storage** |
|  | **Soiled uniform dropoff** |
|  | **Employee check-in terminal** |
|  | **Water fountain/filler station** |
|  | **Other items I need: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_** |

# **OFFICE and administrative AREAS**

|  |  |
| --- | --- |
|  | **Secure document storage** |
|  | **Computer(s) and printer** |
|  | **Desk(s) and ergonomic chair(s)** |
|  | **Office supplies and paper storage** |
|  | **Bulletin board and/or whiteboard** |
|  | **Safe** |
|  | **Security monitors** |
|  | **Other items I need: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_** |

# **RETAIL/MERCHANDISING AREAS**

|  |  |
| --- | --- |
|  | **Refrigerated display case** |
|  | **Bakery display case** |
|  | **Bread slicer** |
|  | **Display shelving** |
|  | **POS terminal** |
|  | **Receipt printer** |
|  | **Refrigerated merchandiser** |
|  | **Security monitors** |
|  | **Other items I need: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_** |