

## **4 Must-Have Restaurant Kitchen Equipment**

One of the biggest investments in opening a brand new restaurant would have to be the kitchen. A commercial kitchen needs industrial-grade equipment that can withstand the restaurant's busy schedule. The layout for such should also allow food to flow seamlessly from the prep area, to the cooking area, and on to the line to be served.

Oftentimes a new restaurant has a fabulous location but little kitchen space. This in turn will dictate the kind of equipment you need to buy.

### **Understanding the Role of a Restaurant Kitchen**

The kitchen is considered to be the heart of the restaurant, a place where your menu comes to life. It's where the food is prepared, cooked and plated. Usually, it's where the dishwasher is located and the food stored. It's also home to the different kinds of utensils, cooking equipment, and dishes you need.

Unlike in a home kitchen, where it's just for you and your family, a restaurant kitchen has a ton of people coming in and out of it during any given shift. Thus, it's essential that it's neatly organized. This will not only save you more time when the schedule gets busy, it also helps keep the kitchen stay organized no matter what.

### **The Essential Restaurant Equipment You'll Need**

There are several pieces of restaurant equipment that are considered to be necessities, though not every restaurant will ultimately need the following. The following list is just a good starting point for restaurant owners looking for ideas.

#### **Commercial Ice Makers**

One piece of restaurant equipment you're guaranteed to see in just about every restaurant would be the ice maker. Without ice, you may as well close your doors, especially during the summer. You're going to need a lot of ice for food preparations, storage and for serving cold drinks to your customers.

Whether you're operating a full service restaurant or a fast-paced one, an ice maker is going to be a crucial piece of equipment.

#### **Deep Fryers**

Believe it when we say this: There's no restaurant in the entire world without commercial fryers. While fried foods may not be the healthiest alternative, you'll love it and it's hard to operate a restaurant without a few fried foods on the menu.

From French fries to fried green tomatoes, many side dishes and appetizers are fried, and a quality deep fryer bought from a [food service equipment Philippines](#) provider is the one

thing you must never forget to have.

### Griddle

For short-order restaurants and anyone planning to serve breakfast, having a griddle is a must. Griddles are used to cook everything from hamburgers to scrambled eggs, and they have many other uses in between.

The griddle is a fairly simple piece of equipment, to be sure, but with it being so versatile, most restaurants have even just a small section set aside for it.

### Convection Oven

Convection ovens come in very handy in most every type of restaurant, from baking biscuits for breakfast or roast beef for dinner, a convection oven is the best way to go. You can probably get by with just the standard or conventional oven. However., a convection oven cooks food slightly faster and more evenly. This will eventually help you save time and energy.

These are just some of the [cooking tools and equipment](#) you're going to need when you're planning to open up a brand new restaurant. All you have to do now is to look for a kitchen equipment provider that will fit your budget properly. Of course, it's just as important for you to consider the quality of the things you're buying for your kitchen.