

Restaurant Kitchen Equipment Checklist

Cooking Equipment:

- Stove (Gas or Electric)
- Oven (Conventional or Convection)
- Grill (Gas or Charcoal)
- Fryer
- Range Hood
- Prep Table
- Food Processor
- Blender
- Microwave
- Kitchen Display System (KDS)

Refrigeration Equipment:

- Reach-in Refrigerator
- Reach-in Freezer
- Undercounter Refrigerator
- Undercounter Freezer
- Walk-in Refrigerator or Freezer (if space allows)
- Ice Machine

Serving Equipment:

- Plates
- Utensils (Forks, Knives, Spoons)
- Glassware (Glasses, Cups)
- Serving Trays
- Chafing Dishes
- Beverage Dispensers
- Coffee Maker

Food Preparation Equipment:

- Cutting Boards
- Knives
- Mixing Bowls
- Pots and Pans
- Cooking Utensils (Spatulas, Tongs, Ladles)

- Baking Sheets and Pans
- Food Storage Containers

Cleaning Equipment:

- Dishwasher or Three Compartment Sink
- Prep Sink
- Hand Sink
- Mop Sink
- Cleaning Supplies (Detergent, Sanitizers, Brushes, Mops)

Additional Equipment:

- Shelving Units
- Storage Racks
- Food Storage Containers (for dry storage)
- Work Tables
- Food Display Cases
- Cash Register or POS System (Point-of-Sale)
- Security System (CCTV cameras)