

# Restaurant Equipment Checklist

## Kitchen Equipment

- Kitchen Equipment Inspection or Purchase**
- Ice machines
- Cooking equipment**
  - Ovens
  - Ranges
  - Deep fryer
  - Exhaust system (hoods, ducts, vents)
  - Hot holding equipment
  - Grill
  - Refrigeration equipment
  - Walk-in refrigerators
  - Freezers
- Washing Machine**
  - Set up dish machine service

## Clean, Organise & Label All Shelving:

- Dry storage
- Walk-in
- Freezer
- Supply area
- Service area
- Chemical storage
- Bar storage

## Hand Wash Stations

- Soap
- Sanitiser
- Towel Dispensers
- Hand wash signs
  
- Kitchen Clock
- Rubber Mats (Anti-fatigue)

## Smallwares

- Bakeware**
  - Cake pans
  - Muffin pans
  - Sheet pans
- Cookware**
  - Frying pans
  - Ramekins
  - Cast iron pans
  - Pots
  - Double Boiler
  - Sauce pots
- Kitchen cutlery**
  - Garnishing tools and peelers
  - Boning knives
  - Bread knives
  - Chef knives
  - Paring knives
  - Utility knives
  - Spatulas
  - Ladles
  - Spoons
- Kitchen supplies**
  - Colanders
  - Cutting boards
  - Funnels
  - Mixing bowls
  - Thermometers

# Restaurant Equipment Checklist

## Kitchen Appliances

### Food processing tools

- Food processors
- Immersion blenders
- Vegetable prep machines

### Dough prep

- Dough press
- Dough roller sheeter
- Speciality dough machines
- Pasta machines

### Food packaging

- Vacuum packaging machine

### Meat prep

- Band saws
- Hamburger press
- Meat grinders

### Mixers

- Countertop mixers
- Planetary mixers
- Spiral mixers
- Vertical cutter mixers

### Scales

### Slicers

- Bread slicers
- Meat slicers
- Cheese Graters

## Bar Equipment

### Glasses

- Wine glasses (red & white)
- Highball glasses
- Beer glasses
- Martini glasses
- Champagne glasses

Wine cooler/refrigerator

Beer taps

Blender

Soda gun

Corkscrews

Bottle openers

Martini mixers

Glass mats

Cutting boards

## Dining Room

### Tables & Chairs

- Booths
- High-tops
- Two-tops
- Four-tops
- Bar stools
- Dining room chairs
- Bar stools
- High chairs
- Booster seats
- Benches
- Patio tables

### Dinnerware

#### Cutlery

- Spoons
- Forks
- Knives
- Water glasses
- Mugs
- Plates
- Bowls
- Platters

### Tablecloths & Linen

- Tablecloths
- Cloth Napkins

## Ordering & Payment Equipment

- Electronic Point of Sale \_\_\_\_\_
- Cash drawer \_\_\_\_\_
- Credit/debit card readers \_\_\_\_\_

Read the [Restaurant Equipment Buyer's Guide](#) for more information on purchasing equipment for your restaurant.

## Notes

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