Tips for Buying Catering Equipment in London by Ian Franklin

Article published on July 31st 2012 | Food

Running a successful restaurant, cafe or bar in the capital can be a hugely rewarding job. However, there are more than a few challenges that have to be confronted before you can set up shop. One of the biggest perhaps is finding affordable and high-quality catering equipment. With London always having a premium associated with its prices for pretty much everything, this can seem an impossible task.

If you spend a little time researching the suppliers that are out there, you really can one that ticks the boxes in terms of affordability and quality. You should look for more than the best prices though; the best supplier also needs have a proven service level, good customer testimonials and experience in the food and drink industry.

Getting value for money

Now focus on the cost-effectiveness of your supplier. Think about:

â€¢Â Â Â how you will pay for the appliances and other items you need. Ask your preferred supplier if you can set up an account with them. This is by far the most effective way in which to keep your costs under control, as you should be able to choose when to pay for your purchases. In this way, your cash flow wonâ€™t be interrupted if you need to buy a large piece of equipment

â€¢Â Â Â the range of equipment they have in stock. A good catering-equipment supplier should stock everything from commercial range ovens and blast chillers to catering trolleys and commercial sinks. All of these items should come from reputable manufacturers, have simple-to-follow installation instructions and carry a full set of warranties

Outside of the kitchen

The best suppliers will be familiar with supplying high-quality catering equipment to London bars and dining rooms and so they will be able to supply any items you need. You should make sure the crockery, cutlery and glassware they supply is good quality. Buying cheap equipment is a false economy as you will have to replace items more often.

If you are considering setting up your own bar, or establishment selling alcohol, itâ€™s important to make sure your bar equipment can be easily sourced. From spirit dispensers and bottle openers to bar blenders and cocktail shakers, the best firms supplying the capital will be able to cater for every need. Have a look at how extensive the range of items is that your supplier holds. Will you be able to locate exactly what you need quickly?

Client recommendations

Ask your preferred supplierâ€™s clients (you should be able to get these details from your supplier) what their supply levels are. This way, you will get an idea of how good it is at keeping items in stock at all times. Ask your supplier if they can organise fast delivery seven days a week.

If you do your homework by asking your supplier lots of questions about how they operate, it really is possible to find catering equipment in London which is sensibly priced, well made, and in easy to obtain. Before signing any contract though, talk to the supplierâ€™s current customers about the service they receive in general. If they have no complaints, you will most likely ensure you will have a

smoothly-run business, too.

Article Source:
http://www.articleside.com/food-articles/tips-for-buying-catering-equipment-in-london.htm - Article Side

Ian Franklin - About Author:
Ian has worked in the catering industry since leaving catering college over ten years ago. He currently writes for Alliance Online on subjects such as a catering equipment in London. See more at http://www.allianceonline.co.uk

Article Keywords:
catering equipment, kitchen equipment, restaurant equipment, bar equipment, glassware, crockery, chef's whites, catering equipment in London

You can find more free articles on Article Side. Sign up today and share your knowledge to the community! It is completely FREE!