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Hospitality Supplies for your New Restaurant by Austin Bradley

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There are several wholesale distributors of commercial kitchen equipment to hotels, restaurants, catering companies, hospitals, clubs and cafes. This is a competitive and dynamic market as newer products come out frequently. The range of products is diverse and they have to meet the growing expectations of the consumers. Hotels require fine dining ware to large kitchen equipments. Distributors have a network of branches in order to market the products effectively.

Commercial Kitchen Equipment

All culinary establishments require a range of commercial kitchen equipment to deliver top quality dishes of various kinds. Even when you set up a small cafe there are various requirements. The appliances should not only be cost-effective, it should also function well. Large catering companies require an extensive range of cookware such as woks, tandoori ovens, pasta/noodle cookers, grills and barbeques, kebab machines,

salamanders etc.

Other cooking equipment include bakery equipment, refrigerators, deep freezers, salad presentation chillers, different kinds of racks, cocktail station, crockery, cutlery, bar equipment and many more.

Choosing the Right Commercial Kitchen Equipment

Selecting the right catering equipment when you start a restaurant or a catering company is crucial to the success of your business. Firstly, the equipments should be of top quality. Make a check-list of the appliances and machines that you require. There is no question of compromising on quality of products.

Budgeting is significant, so buying all the kitchen equipment at one time may also be a problem. In such a situation, you can consider second hand products but only if they are in a good condition. It is not advisable to buy used electrical items but purchasing other equipment such as used peelers, servers, vessels etc is fine. Another option is to rent the equipment for the first couple of months and then you can purchase new supplies as your business picks up. An important advice for food service owners is to regularly check the condition of your equipment to avoid a catastrophe.

Online Shopping of Hospitality Supplies

There are several kitchen equipment companies that encourage online shopping of their products. You can view the product range according to the category you wish to shop or you can go by the brand name. Online stores for hospitality supplies are becoming very popular as you can get anything from crockery to cutlery or fine dining glassware. Companies in Australia ship the products to any part of the country.

Popular brands are available in the online stores such as Chef Inox, Royal Porcelain, Tablekraft, Bormioli Rocco and other quality cooking equipment can be easily purchased by just the click of a button. You only have to register on their website and create a shopping cart. Itâ€™s thatâ€™s simple.

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