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Selecting the Right Commercial Kitchen Equipment and Catering Paraphernalia by Austin Bradley

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Many people, even if they donâ€™t have a passion for cooking, start a catering business or open a restaurant. In fact, the food and supplies industry is one area of business that is bound to rise up even in the face of an economic turmoil. The power house behind a catering business is undoubtedly the catering equipment. Hence, itâ€™s important to plan well before purchasing the equipment you really require.

Tips on Choosing Catering Paraphernalia

Choosing the right commercial kitchen equipment is indeed overwhelming. But with some research and tips from contacts, you will not make mistakes.

â€¢ Planning is essential because if you buy equipment that does not suit your business, it will be a costly mistake.

â€¢ If you are starting a new kitchen, decide on the space allocation of your kitchen. This should depend on how large your customer base is.

â€¢ Find out the requisites of the health authorities before you begin to shop on items such as ovens, refrigerators, freezers etc. Ensure you purchase hospitality supplies that fulfil safety standards.

â€¢ Refrain from purchasing used kitchen equipment as it becomes more of a burden rather than a bargain.

â€¢ Finally, check warranties of electrical appliances and expensive items such as refrigerators.

Basic Restaurant Equipment

The commercial kitchen equipment that you purchase depends on a few factors. If you are setting up a new enterprise, then there are a whole lot of items you will need. But if itâ€™s only additions or replacing old ones, itâ€™s not an expensive affair.

Before you shop, study the types of apparatus required. Cooking equipment includes coffee makers, food processors, grinders and other manual tools. Refrigeration equipment should be bought according to the establishment you intend to have. Food preparation equipment such as ovens, microwave ovens, toasters, cooking range and grills are necessary for all types of kitchens. There are still other hospitality equipment such as vending machines, bar equipment, food warmers, commercial kitchen tables, sinks and water filters.

Hospitality Accessories

There are numerous Australian companies that supply restaurant and kitchen equipment to the hospitality industry. Depending on the type of restaurant you plan to set up, you should purchase accessories to suit the ambience. Small wares add to the mood and character of the restaurant.

It is said that food presentation is as important as the dish itself. That is why you should have elegant porcelain ware and cutlery. Miscellaneous kitchenware such as bread baskets, storage canisters, wash racks, waste bins etc should also be purchased with care. If you have a catering

company then the disposable packaging should be of fine quality and eco friendly. Catering equipment and accessories such as crockery and cutlery should be presentable.

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