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Agdex 845-31

Kitchen Logistics

When you rent out your commercial kitchen, you'll want to have clean, newer equipment that will suit the needs of many different potential renters: from families and groups to professional caterers, chefs and food processors.

Your equipment doesn't need to be top-of-the-line, nor do you need to have the full range of equipment. Having many of the *basics* in your kitchen is the way to create satisfied (and hopefully, repeat) customers.

To find and price kitchen supplies, deal with a kitchen or restaurant supply company. There are a number of companies in Alberta (some listed at the end of this

factsheet) that can supply large kitchen equipment or small wares for serving.

When stocking your kitchen, shop around with different suppliers to get the best prices. You may want to buy your equipment, but it may make sense for you to lease or rent the larger pieces.

Commercial Kitchen Stock List

The following is a list of items you'll need to make your kitchen fully functional.

FOOD PROCESSING ONLY

Food Storage and Small Equipment Shelving

- refrigeration unit that maintains a temperature of 4°C to -2°C
- freezer that maintains a temperature of below -18°C
- shelves or cabinets for non-perishable foods, dry storage and small kitchen equipment storage

Preparation

- hot and cold water supply
- stainless steel prep tables or counter tops
- two-compartment stainless steel sink
- Garbage containers

Large Cooking Equipment

- industrial range (with burners, flat fry top and stainless steel oven) with hood and ventilation system
- conventional range with gas or electric burners and standard ceramic oven
- flat grill (if separate from range)
- microwave oven
- deep fryer

FOOD PROCESSING ONLY

Small cooking Equipment

- food processor
- meat slicer (optional)
- heavy-duty blender
- industrial-sized mixer, or smaller hand mixer
- meat thermometers and general-purpose thermometers
- kitchen clock and timer

FOR EVENTS AND OTHER FUNCTIONS , ADD THESE SUPPLIES

Cookware

- stove-top cookware sets with lids: sauce pans, sauté pans and pots (with lids in various sizes such as 1- and 2-quart)
- cake pans (round and square) / loaf pans / pie plates
- stock pot (with lids in various sizes such as 8 or 10-quart)
- roasting pans or dutch oven
- casserole dish with lid
- frying pans (various sizes such as 8-inch, 10-inch, 10-inch deep covered, 12-inch)
- baking sheets and cooling racks (various sizes)
- plug-in kettle and teapot
- coffee machine or drip coffee maker
- oven mitts

Small Wares

- salt and pepper containers or mills
- condiment dispensers
- utensils including pie server, ladle, flippers/turners, tongs, spatulas, heavy duty wooden and slotted spoons, whisks, funnels, potato masher, cooking brushes, rolling pin
- measuring spoons and cups
- can openers, wine and beer openers
- colander/strainers
- stainless steel mixing bowls (various sizes)
- knives in various sizes and for various uses (cheese, meat, tomato)
- graters (cheese / fruit / vegetable) and hand-sized peelers
- ice maker / ice machine

Serving Items

- table flatware such as plates (serving and side) and bowls (soup and salad)
- utensils including knives, forks, spoons
- serving trays / table service trays
- glassware (cold beverages) and mugs (hot beverages)
- pitchers for beverage service
- napkin dispensers and napkin supply

Safety in the Kitchen

Safety of your facility and the preparation of safe food are very important. Having the appropriate equipment available and procedures in place will help in providing a safe environment. You should also review the factsheet *Managing Risk*, Agdex 845-32.

Here is a list of items you will need.

- certified sprinkler system or fire extinguisher
- smoke detectors
- first aid kit
- three-compartment sink, or dish commercial washing unit with sanitization feature (required if you are serving food and reusing the dishes)
- dish drying racks and cutting board drying racks
- anti-fatigue or anti-slip rubber mats at work stations
- emergency contact information and facility contact person
- dedicated hand washing station and sanitizers and soap dispensers



Facility and food preparation safety as well as cleanliness are key elements to success

Janitorial and all cleaning supplies

It is important that you have a clean, well maintained kitchen to rent out. How you handle clean up after your facility had been used could determine if you have a return customer or not. No one wants to have to clean a facility before they use it.

One option to ensure cleanliness is to supply cleaning and janitorial services and charge this cost to the customers who rent the facility.

These cleaning items need to be housed in an area away from the kitchen where the food is prepared:

- janitorial supplies: mops and buckets, small vacuum or broom with dustpan, rubber gloves (latex and light disposable)
- cleaning supplies: bleach, vinegar, baking soda, disinfectant spray (green options), dish cloths, tea towels, pot scrubbers, dishwashing liquids, paper towel and dispensers, garbage bags (kitchen and industrial)



Garbage Handling

It is important that you outline how you want all garbage to be handled and the location of a designated area for the garbage to be left for disposal.

For example: “Please place all garbage in the garbage bags provided, tie and leave bags at the back door. If there is any leakage from the bags, you will be charged extra for cleaning.”

Alberta kitchen equipment supply companies

Here are some of the larger kitchen supply companies in Alberta. Others can be found in the Yellow Pages or by doing an Internet search.

Alberta Food Equipment (Edmonton)

Crown Food Equipment (Calgary and Lethbridge)

Hesco Equipment & Supply (Edmonton)

Hendrix Restaurant Equipment (Edmonton & Calgary)

Russell Food Equipment Ltd. (Edmonton & Calgary)

Wescor Food Equipment (Edmonton)

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