

Kitchen Equipment Checklist

Here is a general checklist of everything you need to outfit your restaurant kitchen:

Cooking Equipment

- Range Cooker
- Oven
- Grill
- Deep-fryer
- Reach-in cooler
- Walk-in cooler
- Freezer (either a chest, upright or walk-in)
- Sauté pans
- Stock/soup pots
- Sauce pans
- Baking sheets
- Pizza screens
- Baking pans

Kitchen Utensils

- Tongs
- Spatulas
- Ladles
- Chef's knives
- Pizza paddle
- Whisks
- Mixing bowls
- Plastic inserts for coolers
- Steam table

Food Service Equipment

- Entrée plates
- Pasta bowls
- Appetizer plates
- Salad plates
- Dessert Plates
- Metal or plastic shelves for walk-in cooler

Cleaning Equipment

- Cleaning Rags