



Article published on August 23rd 2012 | [Home Improvement](#)

Before we explain the term "restaurant equipment", it is necessary to understand term "restaurant" itself. For the purpose of this article, a restaurant could be any place serving or selling food and drinks and could include bars, snack bars, bakeries, caf  s, restaurants, bistros, hotels, delicatessens, patisseries – not to forget informal eating-places such as clubs, canteens, convenience stores, takeaways, petrol stations, and raw food sellers like butcheries, malls and fruit markets.

Running a restaurant is perhaps the most demanding job of all. It is like walking on a tightrope. Of all the service-oriented industries, a restaurant demands the highest point of service. Restaurants are highly dependent on the patronage from customers so it is incumbent upon them to serve the customers in the best possible manner. A single incident of bad dish or bad service can invite the wrath of the customers and ruin their reputation.

Since restaurants are connected with the most basic need of humans – food and drinks – they need to take considerable care in sorting, cleaning, storing, preserving, processing, preparing, cooking and serving it. In order to carry the business efficiently, they need hundreds of different restaurant equipment, kitchenware, tools and utensils in different categories – hand-operated, automatic, semi-automatic, mechanical and electric.

The range of restaurant equipment indispensable to launch a restaurant is extremely wide. The type of equipment will depend on the type of eatery described above. A bakery, for example, requires equipment such as dough mixer, dough sheeter, bread slicer, ovens, automatic depositor, prover, and baking utensils (cake tins, moulds, baking plates). An ice cream machine is necessary for ice cream vendors and soda fountains.

It is very tough to categorise restaurant equipment. Generally, items such as refrigerators, freezers, and chest freezers are the equipment common to all types of eateries.

Most restaurants however cannot work without:

– Cooking equipment such as ovens, hot plate, cooking range, burner, griller, fryer, cook top, pasta cooker, rice cooker, steamer, kettles, etc.

– Food preparation equipment like meat mincer, meat cutter, blender, mixer, food processor

– An astounding variety of tools like slicers, cutters, knives, peelers, chopping board, food mill, garlic press, egg slicer, grater, meat tenderiser, pizza cutter, potato masher, scraper, spatula, sifter, sieve, skewers, skimmer, tongs, whisk, rolling pins, dough roller, thermometer, timer, tin opener, lemon squeezer

– Kitchenware of all shapes and sizes, including bowls, pots, pans, woks, jugs, colander, cutlery, crockery etc.

The above is just an indicative list and does not include items like furniture, cash register, table cloths, waiters'™ uniforms, cleaning equipment and hundreds of miscellaneous items.

Article Source:

<http://www.articleside.com/home-improvement-articles/different-types-of-restaurant-equipment.htm> - [Article Side](#)

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Nicholas Williams is fond of buying and analyzing branded a [Commercial pizza ovens](#) for sale in Sydney. He always shares articles on it.

Article Keywords:

restaurants equipments, pizza ovens Sydney, catering supplies, bakery equipment

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