

Kitchen Equipment Selection

Food Service, Restaurants & Cloud Kitchens

Document type: Plan / SOP / strategy / guide · Generated 14 Oct 2026

This guide explains what the tool produces, how to use the output, and what to watch for. The actual output (draft/report) is generated on the tool page.

Background

Recommends the kitchen equipment a food outlet needs at its scale — cooking, refrigeration, prep, storage and delivery/packing gear — with priority, buy-vs-lease and rough cost. Use it to spec the kitchen. For the purchase contract use the Vendor Agreement (F11).

Purpose of this tool & output

Buy the right kitchen equipment

How the output is used

Use the guide to buy the right kitchen equipment for your menu and volume.

Important cautions

Right-size equipment to your menu and output — over-buying strands capital and under-sizing bottlenecks service. Consider good second-hand for costly items (tandoor/refrigeration) and check gas/power needs. Costs are indicative; get local quotes.

Companion documents

- Commercial Kitchen Design & Layout
- Kitchen Operations SOP
- Kitchen Productivity & Throughput
- Prep & Mise-en-Place Planner
- Opening & Closing Checklist Builder
- Food Quality & Consistency System

This is AI-assisted guidance. Verify with a qualified professional before any binding decision. Fees, authorities and processes vary by state and change over time — confirm with your state authority.