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Hotel kitchen equipment list

We have established a strong presence in all 29 states of India and are also capable of serving clients across Asia and globally. Our company has successfully supplied products to customers in numerous cities, including major metropolitan centers like Mumbai, Delhi, Bangalore, Hyderabad, and Chennai, as well as smaller towns and cities across the country. To give you an idea of our extensive reach, we have served clients in over 700 cities and towns in India, covering almost every region of the country. Our services are not limited to domestic markets; we also cater to international customers in various parts of Asia and beyond. Here is a list of some of the places where we have delivered products: * In major states like Maharashtra, Karnataka, Telangana, Gujarat, Tamil Nadu, West Bengal, Rajasthan, Uttar Pradesh, Andhra Pradesh, Madhya Pradesh, Bihar, Punjab, Haryana, Jharkhand, Chhattisgarh, Assam, Odisha, Kerala, Uttarakhand, and many others. * In smaller states like Manipur, Mizoram, Sikkim, Arunachal Pradesh, Nagaland, Meghalaya, Andaman and Nicobar Islands, Dadra and Nagar Haveli, Daman and Diu, Lakshadweep, Ladakh, Leh, Kashmir, Puducherry, etc. * In major cities like New Delhi, Mumbai, Kolkata, Chennai, Hyderabad, Bangalore, Ahmedabad, Pune, Jaipur, Kanpur, Nagpur, Lucknow, Visakhapatnam, Thane, Bhopal, Indore, Patna, Vadodara, Ghaziabad, Ludhiana, Agra, Nashik, Faridabad, Meerut, etc. * And numerous other cities and towns across India. This extensive list of places highlights our ability to provide services and supply products to clients in almost every corner of the country. Silvasa offers its services globally, catering to various countries including the USA, Malaysia, Philippines, Indonesia, Singapore, UK, Canada, Nepal, Bhutan, and many more. The company deals in a wide range of products, including crockery, cutlery, glassware, kitchen equipment, packaging materials, barware, tableware, smallwares, knives, uniforms, room amenities, furniture, fixtures, OS&E, bedding, linens, housekeeping materials, trolleys, cleaning equipment for restaurants, hotels, and catering services. Having the right kitchen equipment is crucial for hotel kitchens to provide high-quality meals that satisfy guests. It can also boost kitchen efficiency and productivity while minimizing accidents and injuries among staff members. This guide will cover essential kitchen equipment for hotel kitchens, including types of equipment, features to look for, and tips for selecting suitable equipment. Key kitchen equipment includes refrigeration equipment such as commercial refrigerators, cooking equipment like ovens, stoves, grills, and fryers, exhaust hoods, storage and preparation equipment, dishwashing equipment, food processors, blenders, mixers, steamers, and grinders. When choosing kitchen equipment for a hotel kitchen, consider factors such as durability. Look for products made from high-quality materials that can withstand frequent use. Steel or Cast Iron Appliances for Hotels and Restaurants in Dubai Looking For Energy-Efficient Options; Choose models with energy-saving features like Energy Star ratings to minimize energy costs. Consider Kitchen Size: Opt for compact equipment that fits the available space, especially if your hotel kitchen is small. Menu Planning: Select appliances suitable for frequent meal types. A deep fryer may be ideal for menus featuring fried foods. Research and Compare Brands: Read customer reviews and compare different brands to find quality at a reasonable price. Check Prices: Visit local vendors or specialized e-commerce websites like Webstaurantstore or Restaurant Supply for competitive prices. Stoneware is the top pick for durability, ease of use, and heat resistance. It's perfect for oven cooking, keeping food warm for longer, and ideal for large dinner parties or big batch cooking. Our beautifully-glazed stoneware dish sets last years and make desserts look presentable. We also offer a range of stoneware hotel kitchen equipment like Amazonia Bowl, Asia Sake Bottle, and Bronze Dinner Plate. Our A to Z Hotel Kitchen Equipment Store has everything you need. We strive to provide the best presentation for your food and drinks, with unique glassware that's elegant yet simple enough for everyday use. Our crystal-clear glass tableware is a customer favorite, offering heat and freeze resistance, break resistance, and dishwasher safety. Check out our hotel kitchen's glass crockery, including elegantly designed beer and wine glasses and swing bottles. Our Glass Dinnerware is the perfect choice for your restaurant's kitchen equipment due to its sleek style. We also offer polycarbonate cookware that sets the bar for food safety, durability, and cleanliness. Our fractional plastic pans match stainless steel pans in terms of functionality and are ideal for cold culinary purposes like preparation tables and salad bars. Our top-of-the-line products guarantee exceptional quality, allowing you to focus on running your hotel or restaurant. Key factors that set us apart include our commitment to staying up-to-date with the latest designs, ensuring that all goods reflect current trends. Additionally, we offer a wide range of high-quality supplies from renowned brands such as Vista Alegre Portugal and Bonna Turkey, eliminating the need for you to search multiple websites for your needs. Our comprehensive selection includes everything from crockery to commercial restaurant equipment, making it easy for you to find what you're looking for in one convenient place. We pride ourselves on being the best hotel kitchen equipment suppliers, maintaining high standards of excellence and continually improving our offerings. By choosing us, you can be confident that your restaurant will have everything it needs to run smoothly and efficiently. Given text. At Restaurant.Store, we frequently receive requests to guide newly established hotels in setting up their kitchens. This inspired me to write this blog! Below is a comprehensive list of hotel kitchen equipment and items you'll need for your restaurant. Remember to consider the culinary aspect of your restaurant while noting down these lists. Depending on the type of restaurant you're starting, you'll require specific commercial equipment catering to the preparation of your food cuisine. For instance, if you're opening an Italian restaurant, you'll need high-quality pizza ovens suitable for different types of pizzas. Similarly, research the best equipment that suits your hotel's menu the best! Apart from equipment for specific cuisines, there are various types of common commercial kitchen equipment with multiple uses. These devices can be used for procedures like mixing, kneading, chopping, and heating. Here's a list of such multifaceted commercial kitchen equipment: 1. Cooking/Food Preparation Equipment A. Commercial Ovens From electric ovens to pizza ovens, commercial ovens are versatile in any hotel kitchen. Adding baking options expands your cooking possibilities. Our commercial ovens feature auto cooking, cleaning, touch screens, and USB memory sticks. B. Grills, Fryers, Steamers, and Toasters These equipment heat up and cook food dishes inside and out. They're useful for multiple cuisine kitchens like Indian, fast food, or Chinese. Restaurant.Store offers durable and heat-conducting commercial Grills, Toasters, Steamers, and Fryers for your kitchen collection! C. Gas Ranges and Burners A kitchen can't run without a gas range or burner! While you likely already know you need this equipment, consider factors like power, size, capacity, and type before choosing. Ask yourself: How efficient is the equipment for my dishes? Will it occupy too much space? Can I prepare multiple dishes at once? Is it electric induction or gas-powered, which will benefit my kitchen and menu more? D. Mixers, Blenders, Dough Kneaders, and Cutting Machines Mixing ingredients is an art in cooking. You'll likely need commercial mixers and blenders for your kitchen, whether you require advanced equipment or a basic mixer. Restaurant.Store offers a wide range of mixers you can select from! That's as good as hand-massaged dough! Besides high-end Kitchen Gadgets, you should also splurge on Vegetable Choppers, since most Indian eateries feature a variety of veggies on their menus. 1. Storage Equipment A. Refrigerators & Freezers It's best to invest in commercial fridges and freezers based on capacity, power, and size, depending on the scale of your eatery and food storage needs. Also, consider the layout of this Kitchen Gadgets and how many compartments, shelves, and sections they have for storing diverse shapes of pots, pans, and containers. B. Food Warmers Commercial food warmers are a huge advantage to hotel kitchen equipment. They speed up food prep and serving times while ensuring it's always piping hot! Research thoroughly before investing in one, though. Browse the extensive range of highly-efficient commercial food warmers on Restaurant.store to find the best fit for your kitchen space. C. Display Cabinets These cabinets not only enhance ambiance but also showcase your plating skills! Look for attractive display showcases that are refrigerated and well-equipped to hold your dishes. D. Water Coolers Water coolers may be an often-overlooked basic necessity, but don't compromise on this essential. Research thoroughly before investing in the perfect one for your kitchen, ensuring you check out high-quality water coolers based on their liters and capacity for holding water! 2. Cleaning Equipment If you have a large capacity in your eatery, a dishwasher is a must-have. It saves time spent washing utensils by hand and does a more thorough job. Get the best dishwashers and rinsers for your utensils at Restaurant.Store! 3. Tables, Trolleys, Trays, and Shelves Besides cooking, storage, and cleaning equipment, you'll also need trolleys for serving food, tables for setting up your kitchen and storage purposes, baskets and trays, and shelves. Find more miscellaneous hotel kitchen equipment on Restaurant.Store! Conclusion Each restaurant requires a list of basic types of equipment to run smoothly. Use this list as a starting point and continue researching specific hotel equipment based on the cuisine of your eatery. The A-to-Z guide to hotel kitchen equipment mentioned in this blog is all available on Restaurant.Store!

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