

A FEW THINGS TO CONSIDER WHEN DESIGNING A COMMERCIAL KITCHEN

Welcome to the delicious world of hospitality! While there are many important tasks to undertake, setting up a commercial kitchen is undoubtedly the most important. After all, without a well-functioning kitchen, you'll never be able to produce those mouth-watering dishes that your customers crave. So, what are the key things to consider when designing your kitchen? Here are a few things that you won't want to forget:

BUDGET: Money makes the world go round, and this is especially true in the restaurant business. You can't just splurge on fancy equipment and appliances without considering the cost. So, before you start, set yourself a budget that you can afford. This way, you'll be able to avoid unnecessary expenses and keep your finances in check.

SIZE: When it comes to commercial kitchens, size does matter. You need to have enough space for your kitchen staff to move around efficiently without bumping into each other. A cramped kitchen is a recipe for disaster, so make sure to give your chefs some elbow room. And don't forget about storage space – you'll need enough space to keep all your ingredients and supplies.

PHYSICAL PROPERTIES: The physical properties of your kitchen are also important to consider. You need to think about the type of floor, the number of doors and windows, and the placement of water pipes, electrical outlets, and floor drains. All of these factors will help you design your floor plan and organize your kitchen stations.

WASTE MANAGEMENT: Nobody likes a messy kitchen, especially one that's full of garbage and waste. That's why you need to make sure that you have adequate storage and collection for your garbage and recyclables. And don't forget about the grease trap – it's a must-have in any commercial kitchen to keep your pipes clear and the waterways clean.

YOUR KITCHEN STAFF: Your kitchen staff are the backbone of your business, so it's important to listen to their suggestions. They're the ones who will be working in the kitchen day in and day out, so they'll know what works and what doesn't. Take their advice on board and you'll have a happy, efficient team.

YOUR MENU: Your menu will determine what kind of equipment you need and what stations you should set up. If you're serving Italian cuisine, you'll need a pasta station, and if you're serving Asian cuisine, you'll need a steam station. You should also think about future plans and make space for new stations if needed.

YOUR STORAGE: You'll need ample storage space for all your ingredients and supplies, as well as freezers and cold storage spaces for your perishables. And don't forget about your dry utility shelves – they need to follow health and safety codes to prevent potential injuries.

Once you have a commercial kitchen design that you're happy with, it's time to start buying the necessary equipment and supplies. Remember, quality and durability are key when it comes to kitchen equipment, so don't skimp on the essentials.

Ready to get started? Get in touch with the Crea Designs Team - info@creadesigns.ca