



Table of Contents

Metro Bawarchi. [Fast-Food Restaurant Equipment List: Items You Need to Get Your Restaurant Up and Running](#)

1. Ovens
2. Ranges and ventilation
3. Food processors
4. Mixers
5. Slicers
6. Food prep counters and cutting boards
7. Freezers and refrigerators
8. Storage racks and shelving
9. Sinks
10. Kitchen Display System (KDS)
11. Point of sale system (POS)

The startup costs of a restaurant can add up fast. Along with significant expenses such as the commercial space lease, licenses, permits, marketing, etc., procuring the right restaurant equipment is also one of the leading startup costs to look for. This article covers the list of fast-food restaurant equipment needed for opening a fast-food restaurant chain.

Fast-Food Restaurant Equipment List: Items You Need to Get Your Restaurant Up and Running

Having the right restaurant equipment is essential for the long-term success of any restaurant business. Research by the National Restaurant Association states that efficient equipment is the key to significant savings.

Here is a list of fast-food restaurant kitchen equipment that is needed for your business.

1. Ovens

The type of oven you need depends mostly on your product offerings. Before finalizing the right kind of ovens for your restaurant, determine the dishes, oven size, and the overall layout of your kitchen. These are some of the ovens you can look for, depending upon your restaurant requirements:

i) Commercial oven

You should ideally look for a commercial microwave oven that is heavy duty and durable. This type of oven is ideal for practically every style of cooking including baked dishes.

ii) Convection oven

This type of oven can typically cook food faster than the regular commercial oven as they have fans to help circulate hot air. A convection oven is ideal for fast food chains that serve baked items such as bread, pastries, pies, and cookies, and also helps in toasting, roasting, and dehydrating.

iii) Combination oven

The combination oven is typically a mix of convection oven and steamer. The main advantage of this type of range is its versatility. A combination oven can do multiple functions such as roasting, steam, smoke, fry, bake grill, etc.

iv) Pizza oven

Even though this type of oven is primarily used for making pizzas, its high-temperature cooking capacity makes it ideal for preparing multiple dishes.

2. Ranges and ventilation

Your ranges are a vital component of your cooking gear, and your ventilation makes sure you keep the airflow comfortable for your staff. Before investing in any commercial cooking top/ stove range, analyze whether you want to

install a gas-based range or electric range. While gas models make it easier to adjust the heat and temperature settings, electrical products have a smooth, elegant, and easy to clean design.

3. Food processors

A food processor is an essential kitchen appliance that can be used for chopping, shredding, grinding, slicing, and pureeing different kinds of food items. There are different types of food processors, such as batch bowls, combination processors, etc. Consider your kitchen's usage and choose the food processors accordingly.



4. Mixers

It is always advisable to select a mixer depending on the volume of food and usage. Floor mixers are considered one of the most popular types of mixers for a commercial setting. They are high powered and can mix large items quickly. This makes them ideal for fast food restaurants that are planning to use the mixer on a regular basis and at a high capacity. You can also opt for countertop mixers if you don't have a very high output or a lot of space.

5. Slicers

While slicers might not be necessary for every fast food restaurant kitchen, they come in handy if you are planning to serve anything from sandwiches to pizzas or hamburgers. When purchasing the slicer, consider the following aspects depending on the needs of your restaurant:

- Automatic or manual
- Blade size
- Horsepower
- Light, medium, or heavy-duty

6. Food prep counters and cutting boards

Prep tables, counters, and cutting surfaces hold a lot of significance in your restaurant kitchen. Your staff would frequently need it for different types of prep work, so make sure that it is versatile and can last a long time.

Stainless steel is the way to go for your prep counters as they are sturdy, do not absorb any bacteria, and can withstand all the cleaning products. As for the cutting boards, you can choose either wood or plastic as the cutting material. While plastic is not as porous as wood, it makes it harder for bacteria to hide in the cracks, wooden cutting boards are more durable and sturdy.

7. Freezers and refrigerators

To keep your food fresh, you must invest in good quality freezers and refrigerators. Consider the size and capacity of your fast food restaurant, and then look for the features. Ideally, you should opt for reach-in refrigerators as they are the most convenient for your staff. A walk-in cooler is also a good investment if your restaurant requires that much food storage.



8. Storage racks and shelving

For your fast food restaurant, the storage choices must be strategic and durable. When it comes to your storage or shelving, you can choose from a wide variety of materials such as coated, polymer, anti-microbial, stainless steel, etc. You can select the most viable one, depending on your kitchen storage needs. Consider installing mobile shelving units that provide better flexibility to move your shelves, enabling the floors, walls, and other vital surfaces to be thoroughly cleaned and sanitized.

9. Sinks

Sinks play an essential role in ensuring proper cleanliness in the kitchen and achieving food safety goals. You can install a variety of sinks, depending on your requirements. Compartment sinks, for instance, come in a variety of sizes and add versatility to your restaurant kitchen. They can be used for a variety of functions such as handwashing, washing, dishwashing, etc. You may install a single, double, or triple-sink wash station along with a dishwashing unit in your commercial kitchen.

10. Kitchen Display System (KDS)

Operational equipment such as a Kitchen Display System(KDS) provides access to the back of house staff in real-time, without any confusion. A KDS replaces the need for printers and paper tickets, making your fast food business more efficient and sustainable at the same time. Orders can be easily modified and displayed, giving your kitchen staff the entire information they require to complete the order in the correct sequence and on time. With a KDS, you can keep track of order turnaround times and properly manage orders.

11. Point of sale system (POS)

Choosing the [right POS system is extremely important for the long-term success of your cloud kitchen](#). With a multitude of POS systems available on the market, be careful to invest in the right one. Look for cloud-based management software that comes with a centralized ordering and delivery system, integrated inventory management module, CRM, third-party integration, advanced reporting functions to enable complete control over the entire restaurant operations from anywhere.

Utilize this article's information to choose the most appropriate fast-food restaurant equipment for your restaurant business and serve your customers only the best!