

Commercial Kitchen Equipment

Whenever we talk about commercial kitchens, the first thing that comes in our mind is grills, fryers, and angry chefs who are always yelling out orders. A true **commercial kitchen equipment** is way more than just the equipment found in it. You can see that a successful kitchen has various components that are organized in a particular pattern. This pattern is designed to optimize performance and efficiency. Many famous restaurants set up their kitchen in a good way to match their establishment's concept or design.



Commercial Kitchen - Checklist

Benchtop Catering

Food Prep Equipment

Planetary Mixers

Gas Cooking

Commercial Refrigeration

Stainless Steel Sinks

Stainless Steel Benches

Stainless Steel Shelf

Stainless Steel Hood

Exhaust Hood Canopy

Food Prep Equipment



Planetary Mixers



Benchtop Catering Equipment



Commercial Refrigeration



Commercial Gas Cooktops



Stainless Steel Benches



Stainless Steel Sinks



Stainless Steel Shelves



Stainless Steel Hood



Exhaust Hood Canopy



Things to Consider Before Buying Commercial Kitchen Equipment

Following are the basic important points that one should keep in mind before making any decision while purchasing kitchen equipment:

- Capacity
- Ease of Handling
- Manufacturers' Authenticity
- Space Consumed
- Safety
- Noise Level
- Cost
- Maintenance

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Thank You