

CASE STUDY

KITCHEN EQUIPMENT - PLANNING CATERING EQUIPMENT

WHAT SHOULD THE FUTURE OWNER OF A PROFESSIONAL GASTRONOMIC KITCHEN DO BEFORE DECIDING TO CHOOSE THE RIGHT EQUIPMENT SO THAT THE NEW KITCHEN IN THE NEW PREMISES HAS SOMETHING THAT OTHER EXISTING ONES DO NOT HAVE? AND AT THE SAME TIME IT WAS WELL-EQUIPPED.

CAN USED EQUIPMENT BE BROUGHT FROM ABROAD? OF COURSE! BUT IS IT WORTH INVESTING IN DEVICES THAT HAVE BEEN EXPLOITED FOR A FEW OR A DOZEN OF YEARS IN AN UNKNOWN WAY, DO WE HAVE KNOWLEDGE HOW THEY WERE SERVICED? WILL WE HAVE ACCESS TO SERVICE PARTS AND WHETHER WE CAN AFFORD IT AT ALL? CAN I BUY EQUIPMENT AT ONLINE STORES, OR MAYBE AT A PROFESSIONAL DISTRIBUTOR?

THERE ARE AS MANY IDEAS AS THERE ARE MANY CHEFS AND OWNERS OF CATERING ESTABLISHMENTS, BUT NOT EVERYONE WILL DO IT.

YOU HAVE TO START WITH SOMETHING IF YOU WANT TO BE PROFESSIONAL AND PLEASANTLY SURPRISE YOUR CUSTOMERS. YOU NEED TO START WITH CHOOSING A PROFESSIONAL CONSULTANCY COMPANY AND EQUIPPING DINING VENUES.

THE KNOWLEDGE OF A COMPANY, SUPPORTED BY MANY YEARS OF PRACTICE IN FURNISHING PREMISES, GASTRONOMIC CUISINE WILL GUARANTEE US THE RIGHT SELECTION OF DEVICES IN TERMS OF QUALITY, EFFICIENCY AND THEIR USE FOR SPECIFIC MENUS SERVED IN THE FUTURE PREMISES.

THE REQUIREMENTS OF FUTURE CUSTOMERS OF GASTRONOMIC RESTAURANTS AND USERS WILL BE HIGHER AND HIGHER, SO LET US TRY TO THINK TOGETHER WITH AN ADVISORY AND EXECUTIVE COMPANY HOW TO MEET THESE REQUIREMENTS. LET'S INVITE AN INVESTOR, FUTURE RESTAURANT OWNER, KITCHEN TECHNOLOGY DESIGNER AND CHEF WHO WILL DECIDE ON THE METHOD AND SERVED DISHES, AND LET'S GO ON THE FIRST VIRTUAL WALK AROUND THE FUTURE ...

GETTING TO KNOW THE ESTABLISHMENT - ENTRANCE

OUR CUSTOMER IN AN EASY AND CONVENIENT WAY PARKS HIS CAR IN A SPACIOUS PARKING LOT, HE ENTERS THE PREMISES, WHERE ALL THE PRINCIPLES OF ECOLOGY, OCCUPATIONAL HEALTH AND SAFETY ARE PRESERVED. FURNITURE, APPLIANCES, INTERIOR DESIGN, CATERING FACILITIES HAVE THE CURRENT PZH APPROVAL. SERVICE STAFF WORKS IN ELEGANT PROTECTIVE CLOTHING ADAPTED TO THE CLIMATE OF THE PREMISES.

THE CUSTOMER IS INVITED TO A COMFORTABLE TABLE IN A COSY PLACE, ORDERS A STARTER, MAIN COURSE FROM THE DEVELOPED MENU AND WAITS...

LET'S MOVE TO THE CHEF'S KINGDOM, WHO AFTER A WHILE GETS TO ACTION. IT TRIGGERS THE KITCHEN STAFF TO WORK AND BOOSTS THE POWER OF ENERGY-SAVING DEVICES - THE PROCESS OF PREPARING A MEAL FOR THE GUESTS BEGINS.

THE DAY BEFORE, ALL NECESSARY PRODUCTS WERE DELIVERED TO THE PREMISES, WHICH WERE PICKED UP BY AN INDEPENDENT ENTRANCE ONLY FOR SUPPLIERS AND STORED IN APPROPRIATE WAREHOUSES, REFRIGERATION CHAMBERS AND CABINETS FOR INDIVIDUAL PRODUCTS. MOST PRODUCTS ARE DELIVERED DIRECTLY FROM SUPPLIERS, WHICH ENSURES THE RIGHT QUANTITY AND QUALITY. ALL PRODUCTS NEEDED TO PREPARE DISHES ARE PREPARED IN SPECIAL ROOMS, SO-CALLED PREPRESS ROOMS SUITABLY FINISHED AND EQUIPPED WITH THE NECESSARY STAINLESS-STEEL FURNITURE AND DEVICES. A SEPARATE ROOM FOR DIRTY PROCESSING, SEPARATE FOR CLEAN PROCESSING, SEPARATE FOR EGG PREPARATION PROVIDED WITH UV FLOODLIGHT.

AFTER THAT, THE PRODUCTS GO THROUGH THE APPROPRIATE WAY OF TRANSPORT TO THE KITCHEN FOR INDIVIDUAL POSITIONS. WITH THE HELP OF HIGHLY SPECIALISED CATERING EQUIPMENT MEETING THE HACAP STANDARDS, THEY UNDERGO FURTHER MECHANICAL AND HEAT TREATMENT. IT WILL NOT BE POSSIBLE WITHOUT VARIOUS TYPES OF EQUIPMENT SELECTED IN A PROPER WAY, AS TO THE QUALITY AND EFFICIENCY SUCH AS: DEEP FRYER, GRILL, MIXER, COMBI-STEAM OVEN WITH A SET OF CONTAINERS AND TRILAX PLATES, WHICH ARE ESSENTIAL IN A MODERN KITCHEN. A HANDY CUPBOARD OR COOLER PLACED IN THE CENTRAL KITCHEN FACILITATES THE WORK OF THE STAFF IN THE PREPARATION OF DISHES, AND KITCHEN UTENSILS THAT MEET THE HIGHEST STANDARDS WILL ENSURE HEALTHY AND WHOLESOME DISHES. A CENTRAL OR WALL EXTRACTOR HOOD WITH GREASE CATCHERS AND BUILT-IN HALOGEN LIGHTING WILL BE REQUIRED FOR THE ISLAND OR SEQUENCE OF DEVICES FLOATING ABOVE THE DEVICES. COMFORTABLE, FUNCTIONAL AND ERGONOMIC KITCHEN WILL ALLOW KITCHEN STAFF TO MOVE AROUND THE KITCHEN WITHOUT ANY PROBLEMS DURING ALL-DAY WORK. AFTER THE DISHES ARE DELIVERED, CUSTOMER PLATES ARE RETURNED TO A WASHING ROOM EQUIPPED WITH PROFESSIONAL ENERGY-SAVING, HIGH-PERFORMANCE DISHWASHERS, WHICH HAVE TECHNICAL SOLUTIONS TO REDUCE OPERATING COSTS. OF COURSE, THE FUTURE WASHROOM WILL BE EQUIPPED WITH TWO TYPES OF DISHWASHERS, SEPARATELY FOR GLASS, SEPARATELY FOR PLATES, WHICH WILL ENSURE THE PRISTINE TRANSPARENCY. THE WASHED DISHES ARE STORED IN STEEL CABINETS.

KITCHEN TEAM

THE TEAM IS THE CHEF AND KITCHEN STAFF, BUT ALSO THE WAITERS AND CLEANERS – COMMUNICATION AND TEAMWORK BETWEEN THE STAFF WILL HAVE TO BE VERY GOOD IN ORDER FOR THE PREMISES FUNCTION IN FULL ORDER.

AS IN EVERY JOB HERE, KITCHEN STAFF IN ACCORDANCE WITH THE WORK REGULATIONS SHOULD HAVE A PLACE TO REST DURING A BREAK AT WORK. THE SOCIAL ROOM SHOULD BE CREATED SO THAT THE EMPLOYEE COULD REGENERATE THEIR STRENGTH IN A FEW MINUTES. EACH EMPLOYEE HAS AN ATTACHED CLOTHES LOCKER. THE ROOM CONSISTS OF: BATHROOM AND TOILET, A SOCIAL ROOM WITH A PLACE TO EAT MEALS, EMPLOYEES SHOULD HAVE APPROPRIATE TESTS CARRIED OUT AT THE SANITARY AND EPIDEMIOLOGICAL STATION AND UNDERGO PERIODIC MEDICAL EXAMINATIONS.

CLEANING IN THE KITCHEN SHOULD BE DONE BY CLEANING STAFF WHO HAVE THE RIGHT TOOLS AND APPROVED CLEANING PRODUCTS TO MAINTAIN THE HYGIENE OF THE KITCHEN, CLEANING SHOULD BE DONE AFTER FINISHING WORK IN THE KITCHEN.

IN THIS WAY, WE COMPLETED THE FIRST VIRTUAL WALK AROUND THE KITCHEN ALONG AND THE CATERING FACILITIES. REMEMBER THAT OUR ESTABLISHMENT IS A PLACE OF REST FOR GUESTS, AND A PLACE OF WORK FOR STAFF. BOTH SHOULD HAVE PROPERLY EQUIPPED THEIR "POSITIONS" OF WORK AND REST SO THAT THEY WILLINGLY WORK, AND GUESTS OFTEN COME BACK.

TIME FOR THE SECOND PART OF THE VIRTUAL WALK ... LET'S TAKE A LOOK AT ALL THE ACTIVITIES RELATED TO BRINGING THE CATERING FACILITY TO LIFE. IN THE FIRST PART, WE INVITED THE INVESTOR, FUTURE RESTAURANT OWNER, KITCHEN TECHNOLOGY DESIGNER AND CHEF. AFTER THE MEETING OF ALL INTERESTED PARTIES AT THE BEGINNING IDEAS ARISE IN THE HEADS, SUCCESSIVELY ON THE PROJECT AND FINALLY IN THE ACTUAL REALITY OF A GASTRONOMIC ESTABLISHMENT, AND IT LOOKS MORE OR LESS LIKE THIS;

TECHNOLOGY

THE DESIGNER OF THE KITCHEN TECHNOLOGY ON THE BASIS OF ARCHITECTURAL DESIGN CHECKS THE CORRECTNESS AND LEGITIMACY OF THE LAYOUT OF THE FUTURE KITCHEN PREMISES ALONG WITH THE AUXILIARY ROOMS, CONSTANTLY LISTENING TO THE SUGGESTIONS OF THE FUTURE USER, APPLIES CHANGES TO THE PROJECT. IF THE DESIGNER REQUIRES IT, THEY OFFER LAYOUT AND SETTING OF DEVICES IN INDIVIDUAL ROOMS. THE DESIGNER OF KITCHEN TECHNOLOGY VISITS THE BUILDING SEVERAL TIMES, CHECKING THE CONFORMITY OF DIMENSIONS WITH THOSE ON THE PROJECT, CONSULTING THE INSTALLATION WITH CONSTRUCTION AND RENOVATION COMPANIES, TO BE ABLE TO APPLY THE GUIDELINES FOR THE INSTALLATION OF ELECTRICAL, SEWAGE, WATER AND GAS FOR INSTALLATION THAT WILL BE INSTALLED BY THE TECHNICAL SERVICE. THIS WORK MUST BE DONE WITH HIGH ACCURACY AND PRECISION, BECAUSE THE SUCCESS DEPENDS ON THE ASSEMBLY OF THE DEVICES IN THE KITCHENS. THE NEXT STEP AFTER ACCEPTING THE PROJECT BY THE FUTURE USER OF THE RESTAURANT IS THE SELECTION OF DEVICES AND MAKING A VALUATION. WE DO A COST ANALYSIS OF THE HEATING

AND COOLING DEVICES, FURNITURE MADE OF STAINLESS STEEL, DEVICES FOR MECHANICAL AND HEAT TREATMENT, DYNAMIC DEVICES, ALL SMALL DISHES, KITCHEN UTENSILS, ETC., GROUPING THEM ACCORDING TO INDIVIDUAL ROOMS, ACCORDING TO THE DESIGNATIONS ON THE PROJECT.

YES, I WANT IT! I ORDER AND START TO WORK

AFTER ACCEPTING THE PRICE OFFER BY THE USERS AND THE OWNER OF THE PREMISES/ CATERING FACILITY THE EQUIPMENT IS ORDERED THROUGH THE COMMERCIAL DEPARTMENT AND PURCHASED FROM PRODUCERS AND SUPPLIERS. THE DELIVERY TIME OF EQUIPMENT DEPENDS ON THE SUPPLIER AND VARIES FROM SEVERAL DAYS TO SEVERAL WEEKS. IN THE SET TIME, WE TRANSPORT ALL DEVICES AND START THEIR ASSEMBLY ACCORDING TO THE ASSUMED SCHEDULE. WE PUT FOLDING SHELVES FOR STORAGE AND STORAGE FOR RAW MATERIALS, PRODUCTION AND COMMERCIAL GOODS INTO STORAGE ROOMS. IN THE DESIGNATED ROOM WE INSTALL A COOLER MADE OF READY-MADE ELEMENTS AND A REFRIGERATION UNIT, WHICH CAN HAVE ITS OWN FLOOR OR MOUNTED DIRECTLY ON THE PREVIOUSLY PREPARED FLOOR. FOR EGG PREPARATION WE PUT AN EGG COOLER AND A STERILIZATION DEVICE, AS WELL AS DESIGNED WALL-MOUNTED STAINLESS-STEEL TABLES FOR WORK, WASHBASINS WITH COLD AND HOT WATER FOR HAND WASHING, AND IN OTHER ROOMS TABLES WITH ONE OR TWO-SINK SINKS WITH OR WITHOUT SHELVES. WE PLACE THE PEELER FOR PEELING POTATOES AND OTHER VEGETABLES IN THE PEELING ROOM, WHERE THE RIGHT AMOUNT OF VEGETABLES AND POTATOES IS PREPARED FOR FURTHER PROCESSING.

THE PEELER WITH A SEPARATOR HAS ITS OWN SPECIFIC PLACE EQUIPPED WITH A WATER INTAKE POINT AND A DRAIN GRATE IN THE FLOOR FOR REMOVING THE RINSING WATER AND ELECTRIC POWER SUPPLY. WE WILL ALSO PUT IN A TABLE WITH A SINK AND A ONE-CHAMBER POOL FOR RINSING VEGETABLES. THE TECHNICAL SERVICE CONNECTS THE SUPPLIED DEVICES TO THE MEDIA, CHECKING THE CORRECTNESS OF THEIR ASSEMBLY, PAYING ATTENTION TO THE LEVELING OF FURNITURE AND DEVICES, WHICH HAS A HUGE IMPACT ON THE CORRECT OPERATION AND OPERATION OF THE EQUIPMENT. STAINLESS STEEL FURNITURE TYPE; WALL TABLES FOR WORK FOR CLEAN PROCESSING, TABLES WITH A SINK AND SHELF, SINGLE AND DOUBLE-LEVEL SHELVES, TABLES WITH A DRAWER BLOCK, A SLAB FOR WHIPPING MEAT, SET ACCORDING TO THE DESIGN AT THE APPROPRIATE PLACES IN THE CENTRAL KITCHEN. WE HANG TO THE CEILING ON SPECIAL SLINGS OR STILETTOS, CENTRAL TRAPEZOIDAL EAVES WITH GREASE TRAPS, TAP AND HALOGEN LIGHTING - BUILT-IN. WE HANG CABINETS IN THE DESIGNATED FOR STORING SMALL EQUIPMENT NEAR WORKSTATIONS TO MAINTAIN ADEQUATE ACCESS TO KITCHEN STAFF.

WE INSTALL APPROPRIATE BATTERIES FOR TABLES WITH SINKS AND POOLS TO FACILITATE WASHING. WE SET AND CONNECT TO THE DESIGNED CONNECTION POINTS UNDER THE EAVES HEATING DEVICES; ELECTRIC FRYING PAN, DOUBLE GAS FRYERS, PASTA COOKER, GAS STOOL, 1 / 2L, 1 / 2R FLAT GRILL, NEUTRAL MODULE FOR PAN POTS AND PANS, 6 GAS BURNERS ON A CLOSED CUPBOARD. UNDER A PRE-INSTALLED WALL SHED, WE SET A BASE WITH GUIDES FOR DEPOSITING

BAKERY CONTAINERS AND GRILLS, A CONVECTION-STEAM OVEN WITH WHICH YOU WILL BE ABLE TO PREPARE A LARGER NUMBER OF WHOLESOME DISHES IN A SHORT TIME WITHOUT LOSING VALUABLE NUTRITIONAL VALUES. PLACE THE REFRIGERATION TABLES AGAINST THE WALL AWAY FROM THE HEATING DEVICES. ON THE TABLES, WE SET DEVICES FOR DYNAMIC AND MECHANICAL PROCESSING, EG. VEGETABLE CUTTER, MIXER, MEAT CUTTER, CHEESE SLICERS - DEVICES THAT FACILITATE THE WORK OF THE COOKS WHILE THEY WORK IN THE KITCHEN.

TIME FOR RETROFITTING THE WASHROOM, WHERE DIRTY DISHES ARE DELIVERED FROM THE ROOM THROUGH A WAY THAT DOES NOT INTERSECT WITH THE CLEAN WAY OF ISSUING MEALS. HERE, WE WILL PLACE A GASTRONOMIC DISHWASHER AND A GLASS DISHWASHER THAT WILL ENSURE THE PROPER WASHING PARAMETERS. DEPENDING ON THE DESIGN, THE DISHWASHER WILL BE ADDITIONALLY EQUIPPED WITH A WATER SOFTENING DEVICE, WHICH WILL ALLOW ADDITIONAL SAVING OF CLEANING AND RINSE AGENTS. YOU CAN, OF COURSE, APPLY SPECIAL, CENTRALLY SOFTENING WATER STATIONS TO THE ENTIRE GASTRONOMIC FACILITY, WHICH WILL ADDITIONALLY ELIMINATE THE SECRETION OF THE STONE IN OTHER DEVICES. WE SET THE GLASS WASHER FOR ERGONOMIC REASONS ON THE BASIS OF GUIDE RAILS, CONNECT ELECTRICITY, WATER, CLEANING, POLISHING LIQUIDS, AND INSTALL THE INSTALLATIONS WITH ACCURACY. IN ADDITION TO THE HOOD WASHER WE NEED ADDITIONAL LOADING TABLES WITH SINKS AND UNLOADERS FOR EASY EJECTION OF BASKETS WITH PLATES. FOR THE STORAGE OF CLEAN GLASS AND PLATES, WE WILL INSERT A STORAGE CLOSET, SO THAT THE CLEAN PLATES CAN BE PICKED UP BY THE WAITER IN A COLLISION-FREE MANNER. THE CABINETS CAN BE MADE IN VERSIONS WITH SLIDING DOORS OR OPENING TRADITIONALLY OUTSIDE.

WE ARE LEFT WITH A WAITER SWITCHING STATION AND MEALS. HERE WE SET THE APPROPRIATE TABLES WITH HEATING EXTENSIONS, EQUIPPED WITH LAMPS HEATING THE PLATES, SO THAT THE SERVED DISHES DO NOT COOL DOWN BEFORE SERVING. IN ORDER TO FACILITATE THE WORK OF WAITERS AND THE MOVEMENT OF TABLEWARE, WAITERS AND SPECIAL TROLLEYS FOR TRANSPORTING PLATES ARE USED, WHICH CAN ALSO BE USED AS A STORAGE SPACE.

THE SOCIAL ROOMS FOR THE STAFF HAVE BEEN EQUIPPED WITH METAL CABINETS FOR THE PROTECTION OF PROTECTIVE CLOTHING, A TOILET, A ROOM FOR EATING MEALS WITH A TABLE AND CHAIRS, A WASH BASIN FOR WASHING THE DISHES, CABINETS FOR DISHES AND A SINK.

AS MOST OF THE EQUIPMENT ASSEMBLY WORK IS COMING TO AN END, THE FINAL WORK IS TO REMOVE SPECIAL PROTECTIVE FOILS FROM THE DEVICES AND FURNITURE, LEVELLING THE FURNITURE AND FINAL COSMETICS OF STAINLESS STEEL WITH A SPECIAL COSMETIC AGENT. WE CAN PLAN THE FIRST TRIAL RUN OF THE ENTIRE KITCHEN.

AT THE BEGINNING, THE AUTHORISED TECHNICAL SERVICE CHECKS THE FUNCTIONING OF ALL GAS AND ELECTRIC DEVICES, MAKES NECESSARY ADJUSTMENTS OF WORK PARAMETERS BY MEANS OF ELECTRONIC CONTROLLERS AND SPECIALISED

MEASURING DEVICES. SUBSEQUENTLY, AS PART OF THE CONTRACT, THE EMPLOYEES OF THE COMPANY EQUIPPING THE PREMISES CONDUCT HEALTH AND SAFETY TRAINING FOR KITCHEN STAFF IN THE FIELD OF OPERATING INDIVIDUAL DEVICES. THERE IS ALWAYS THE POSSIBILITY THAT DURING THE FIRST START OF THE PRODUCTION PROCESS AN EXPERIENCED CHEF WILL TAKE PART, WHO WILL SUGGEST AND HELP YOU SET UP THE MENU OF THE PREMISES, AS WELL AS CARRY OUT THE FIRST COOKING AND BAKING TESTS ON HEAT TREATMENT EQUIPMENT. ALL DEVICES AND MATERIALS USED SHOULD HAVE THE NECESSARY PZH APPROVAL CONFIRMED BY DEVICE MANUFACTURERS' CERTIFICATES.

FULL COMMISSIONING AND ADMITTING THE PREMISES TO WORK IS POSSIBLE AFTER THE SANITARY INSPECTOR HAS INSPECTED THE ESTABLISHMENT. AFTER A PERIOD OF PRELIMINARY ATTEMPTS TO COOK IN A NEW, MODERN KITCHEN MADE BY A PROFESSIONAL COMPANY DEALING IN COMPREHENSIVE EQUIPMENT AND CATERING ADVICE, WE CAN BOLDLY START ACCEPTING FIRST CUSTOMERS.

THE RESTAURANT IS RUNNING!