

The famous American writer Louis L'Amour once said, "Some say opportunity knocks only once, that is not true. Opportunity knocks all the time, but you have to be ready for it. If the chance comes, you must have the equipment to take advantage of it."

With this quote in mind, think about the food service industry. Innovative equipment, menu inspiration, and great wow service can help raise you above the competition. When working with innovative, advanced equipment, food service professionals enjoy greater efficiencies, better food preparation, and controlled costs. However, taking an advanced approach to your current equipment can yield the same benefits without having to do a major overhaul.



A recent study conducted by Energy Star® found restaurant owners could increase profits by up to 30% simply by "going green" in the kitchen. Going green is not necessarily about bringing in new equipment. Regular maintenance to your current kitchen equipment helps it run more efficiently and use less energy.

Simply treat your kitchen cooking equipment the same way you would treat your car. Proactively keeping up with basic maintenance services like oil changes will help your car's performance. Additionally, the more you maintain your equipment, the less you will have to spend on costly, major repairs.

Also, consider the layout of your kitchen equipment. As the heartbeat of your operation, the healthcare kitchen (back of the house) must run smoothly to best serve your customers. Staff members need easy access to all major equipment, including refrigerators/freezers, grills, fryers, prep stations, serving dishes, and cooking utensils to move quickly and minimize mistakes.

Having your kitchen strategically laid out will help you run your daily food service operations in a more efficient and effective manner, which will help reduce overhead costs. For example, placing your cold table across from the grill allows your chefs easier access to move raw meat and produce from refrigeration to grill, and grill to plate.

If you are still thinking your equipment needs a major update or your kitchen needs a complete renovation, always remember, to get feedback from staff first. Your managers and head chefs are especially important as they are the ones with the most intimate knowledge of the equipment and can give the best recommendation on what updates will best help your operation.

*How often do you replace your kitchen equipment? Who do you consult when replacing kitchen equipment?*