

# Why Use Commercial Kitchen Equipment for Business?

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If you are starting a new restaurant or looking to expand your current business, investing in [commercial kitchen equipment](#) is essential. Not only does it help increase production and reduce energy consumption, but it also helps improve food safety.

## Maintenance Schedule



If you're in the food service industry, you probably know how important it is to have an effective maintenance schedule. Not only does regular maintenance keep your equipment in good working order, but it also protects you from costly emergency repairs.

A proper maintenance plan includes routine cleaning and maintenance of your kitchen equipment. A thorough deep cleaning of your appliances should be scheduled at least every six months. It is essential for commercial refrigerators

and freezers.

In addition to the apparent cleaning, you should take several other maintenance measures. These include monitoring temperature, checking for leaks, and inspecting electrical connections. However, the most crucial part is ensuring that your kitchen is clean and safe. It can prevent the spread of germs and bacteria that can cause foodborne illnesses.

## Reduces Manual Work

One of the biggest challenges for restaurants is maintaining optimal staffing levels. To do so, you need to be on the ball regarding safety. For example, if you're operating gas blow torches, you should use a buddy or a ringside attendant. The last thing you want is a blowout. Also, if you have a maintenance program, you're likely saving time and money chasing down a problem that can be avoided.

Another challenge is identifying and eliminating the sources of food waste. But, again, it can be done with ingenuity and a little elbow grease. As a bonus, you'll free up your workers to better occupy their time in customer-facing roles.



## Improves Food Safety

In today's global food trade, concerns about food safety are more significant than ever. The World Health Organization (WHO) estimates that one in 10 people yearly gets sick from foodborne disease. It puts the total number of deaths caused by foodborne illnesses at approximately 420,000 annually.

To prevent these infections, proper cleaning and sanitizing procedures are a must. In addition, it is essential to monitor the temperature and storage of foods and to keep the kitchen free of contaminants.

Foodborne illnesses are a significant threat to any business, no matter what type of establishment they operate. The Centers for Disease Control and Prevention reports that one in six Americans get ill from the foodborne disease each year. It is a risk that no restaurant owner wants to accept.

## Increases Production



The use of commercial kitchen equipment for business is becoming more and more popular. It is due to the growth of the food service industry. In addition, the market is also growing in part due to supportive government regulations. Hence, the increasing demand for upgraded cooking appliances is expected to contribute positively to the industry.

The market is fueled by changing youth lifestyles and increased consumer spending on hospitality. As a result, it has encouraged restaurant owners to offer enhanced services and improve the infrastructure of their establishments. Moreover,

technological advances have provided restaurateurs with an array of options to serve their customers better. As a result, it has increased the number of restaurants, pubs, and clubs.

The most important feature of the modern commercial kitchen is the energy-efficient equipment. Efficient equipment can significantly reduce energy consumption, which could lead to increased demand in the retail sector.

## Reduces Energy Usage

In commercial kitchens, energy usage can be high. However, there are simple ways to cut energy costs. For example, switching off appliances when they are not needed can save significant amounts of carbon and cost. In addition, maintaining and cleaning kitchen equipment can help improve performance.

For example, ENERGY STAR-certified equipment has been tested and certified for energy savings. Many local utility companies provide rebates for ENERGY STAR products. They may also qualify for tax credits.

The Department of Energy's ENERGY STAR program is designed to promote using more energy-efficient products and appliances. Currently, there are eight product categories. They include solid-door and glass-door refrigerators, steam cookers, fryers, hot food holding cabinets, ovens, dishwashers and ice machines.

Using energy-efficient products can help restaurants reduce their energy bills and carbon footprint. However, some upgrades require a significant upfront investment, while others are inexpensive.