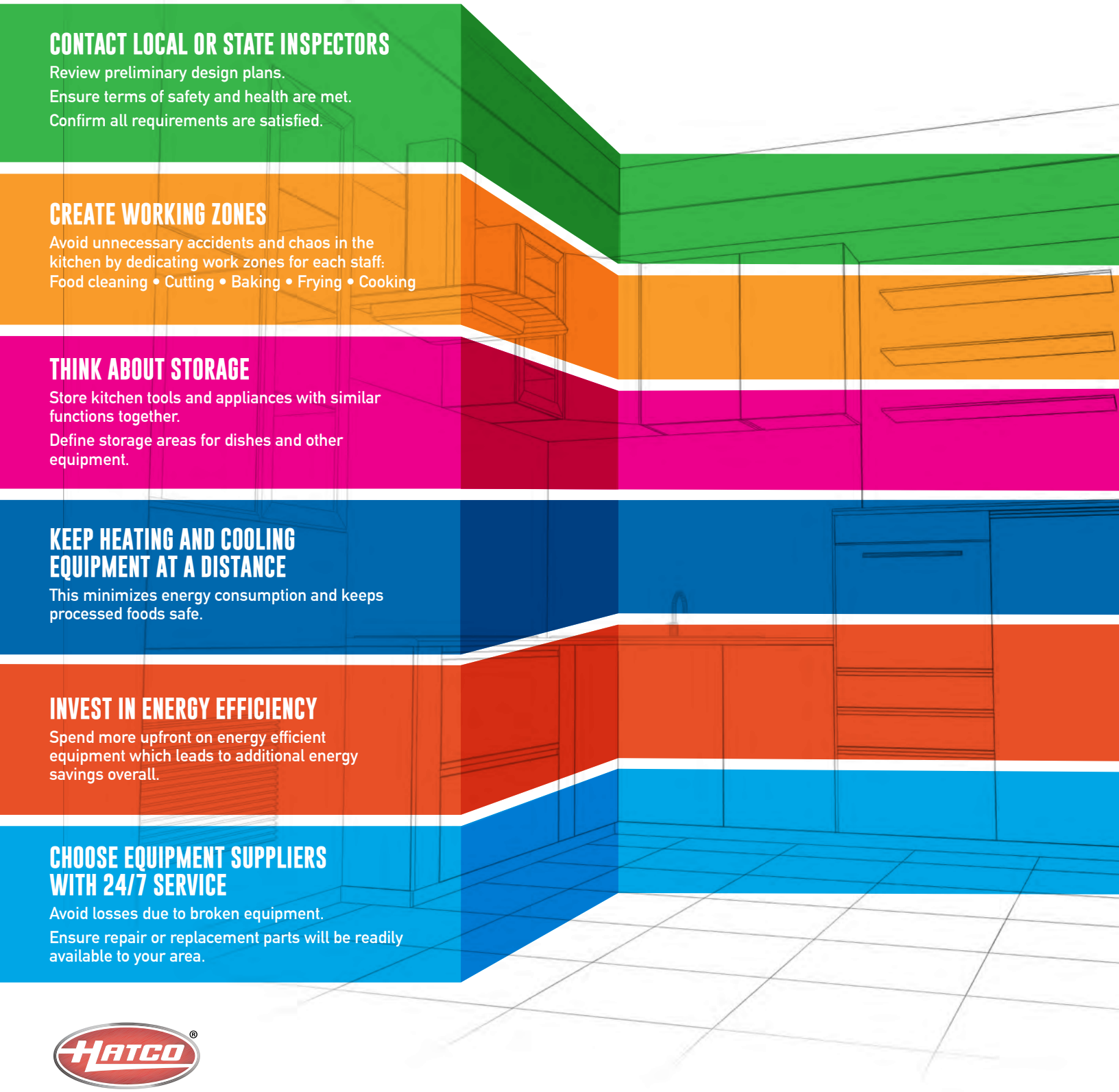
TIPS FOR SMART COMMERCIAL KITCHEN DESIGN



CONTACT LOCAL OR STATE INSPECTORS

Review preliminary design plans.

Ensure terms of safety and health are met.

Confirm all requirements are satisfied.

CREATE WORKING ZONES

Avoid unnecessary accidents and chaos in the kitchen by dedicating work zones for each staff:
Food cleaning • Cutting • Baking • Frying • Cooking

THINK ABOUT STORAGE

Store kitchen tools and appliances with similar functions together.

Define storage areas for dishes and other equipment.

KEEP HEATING AND COOLING EQUIPMENT AT A DISTANCE

This minimizes energy consumption and keeps processed foods safe.

INVEST IN ENERGY EFFICIENCY

Spend more upfront on energy efficient equipment which leads to additional energy savings overall.

CHOOSE EQUIPMENT SUPPLIERS WITH 24/7 SERVICE

Avoid losses due to broken equipment.

Ensure repair or replacement parts will be readily available to your area.

HATCO® TIPS

These tips were brought to you by Hatco, the #1 foodservice equipment supplier for quality, reliability and customer service. For more information on smart equipment solutions from Hatco, visit **www.hatcocorp.com or call (414) 671-6350 or email support@hatcocorp.com.**