SIX QUALITIES OF GREAT COMMERCIAL KITCHEN DESIGN



ERGONOMICS

A KITCHEN DESIGNED TO MINIMIZE THE MOVEMENT OF STAFF WILL:
SAVE COOKING TIME • PREVENT ACCIDENTS • REDUCE FOOD SPILLAGE.

ENERGY EFFICIENCY

PLACE EQUIPMENT IN LOCATIONS THAT REDUCE ENERGY CONSUMPTION.

APPROPRIATE SIZE

DEDICATE ENOUGH BACK-OF-HOUSE SPACE PROPORTIONATE TO FRONT-OF-HOUSE SEATING:

1 RESTAURANT SEAT = 5 SQUARE FEET OF KITCHEN SPACE NEEDED.

GOOD VENTILATION

DECREASE HAZARDOUS STEAM AND SMOKE FOR KITCHEN STAFF.
MINIMIZE ODORS FOR GUESTS.

EASY MAINTENANCE

CHOOSE EASY-TO-CLEAN MATERIALS AND STORAGE CABINETS.
ARRANGE COOKWARE AND SUPPLIES FOR QUICK ACCESS.

24/7 EQUIPMENT SERVICE

AVOID LOSSES DUE TO BROKEN EQUIPMENT.

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.**