

Top Five Tips for...

Choosing the Right Equipment for Your Kitchen

from...



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1

Seek equipment that is multi-functional.

Try incorporating equipment that has multiple cooking capabilities. For example, a steamer/oven combination.

2

Search for equipment that produces consistency in product results.

Certain pieces of equipment produce a better quality product. Choose the one that fits your priorities!

3

Aim to choose equipment that is not only in your budget, but can help with other costs.

Find equipment that can reduce other significant costs such as labor, food, energy, etc

4

Select the equipment that fits your facility.

It is important to assess your space to determine what type of equipment to purchase. Consider space, plumbing, power and water source, etc.

5

Choose equipment that will help you create meals your current equipment doesn't allow you to create.

Take the time to discover what gaps in your meal service could be filled in by a new piece of equipment!