

Café starter kit

Coffee bar, prep counter, refrigeration and display — every piece a small café needs.

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Overview

From specialty coffee shops to bakery cafés and brunch spots, every café runs on three stations: front-of-house coffee and serving, prep behind the counter, and refrigerated display. We ship the espresso-supporting refrigeration, prep tables, undercounter ice and dishwashing — everything except the espresso machine itself. EU warehouses, installation and 24/7 service.

Setup tiers

Compact startup

€ 5 500 – 11 000

Single under-counter fridge, prep table, undercounter glasswasher, ice maker. Enough for 30-60 covers/day.

Equipment categories: Upright fridges, Work tables, Glasswashers, Ice makers, Cold displays

Professional café

€ 14 000 – 25 000

Full prep + display refrigeration, undercounter dishwasher, dedicated ice + display cooler for cakes. 100-200 covers/day.

Equipment categories: Upright fridges, Refrigerated counters, Display refrigeration, Work tables, Undercounter dishwashers, Ice makers

Premium specialty café

€ 28 000 – 50 000

Multi-display refrigeration, dedicated cake counter, hood dishwasher, blast chiller for pastry. 200+ covers/day, food-led concept.

Equipment categories: Display refrigeration, Refrigerated counters, Blast chillers, Work tables, Heated displays

Workflow zones

Coffee service. Underneath / behind the espresso bar — undercounter fridges, ice, milk storage.

Front counter. Customer-facing display cabinets — cake counter, sandwich saladette.

Back prep. Sandwich and salad prep, dishwashing, stainless worktables.

Frequently asked

Do I need a hood dishwasher for a small café?

No — undercounter dishwashers handle up to ~30 racks/hour, enough for a 60-100 cover/day café. Upgrade to a hood dishwasher when you exceed 200 covers/day or run plate-led food (more dishes per cover).

Refrigeration: countertop vs upright vs walk-in?

Compact cafés: 1-2 undercounter units behind the bar + display cooler at front. Mid-size: add an upright back-of-house fridge. Walk-ins only make sense at 500+ covers/day or when daily delivery is impractical.

What about the espresso machine?

We don't sell espresso machines directly — partner with La Marzocco / Synesso / Faema dealers. We ship everything else (fridges, ice, undercounter glasswasher, prep counters) that connects to your espresso program.

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Web: <https://ecaterstore.com> · Submittal package for Café starter kit

Prices indicative — request a formal quote at <https://ecaterstore.com/quote-request?solution=cafe-starter>