

Care home kitchen

Compact, easy-clean equipment built for residential care kitchens — dietary-portion friendly.

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Overview

Care home kitchens have unique requirements: portioned servings (often pureed/soft diet), low staffing, frequent menu changes for resident preferences, and infection control. Compact equipment with easy-clean stainless surfaces, integrated portion control (1/3 GN trays), and reliable hot holding to bridge from cook-time to bedside delivery.

Setup tiers

Small residential care

€ 5 000 – 10 000

For 15-30 resident homes — compact oven, single fridge, basic prep and warewashing.

Equipment categories: Convection ovens, Bain maries, Work tables, Sinks, Upright fridges, Undercounter dishwashers, Heated displays

Larger care home

€ 12 000 – 25 000

For 50-100 resident facilities — combi oven, multiple fridges, hot holding and dishwashing.

Equipment categories: Combi ovens, Convection ovens, Bain maries, Refrigerated counters, Upright fridges, Work tables, Sinks, Undercounter dishwashers, Pass-through dishwashers, Heated displays

Workflow zones

Prep + diet zone. Slicers, blenders, vacuum cookers — separate raw/cooked + soft-diet area.

Cooking. Compact combi or convection oven, range, bain-marie.

Cold storage. Upright fridges, optional blast cooler for prep-ahead.

Bedside delivery. Insulated heated trolleys, plate dispensers, GN containers.

Warewashing. Undercounter dishwasher + dedicated sink.

Frequently asked

How big a kitchen for a 30-bed care home?

Compact setup: 6-grid combi + 4-burner range + 1× 600L upright fridge + 1× 400L freezer + bain-marie + undercounter dishwasher. Footprint 18-25 m². Above 50 residents, add a second oven and consider a walk-in.

Do I need a separate puree / soft-diet prep area?

HIQA recommends physical separation for soft/puree prep above ~25 residents. A dedicated 1.2m work table with a high-power blender and vacuum cooker is the minimum. Below that, color-coded cutting boards and time-separated prep can work.

Best equipment for bedside meal delivery?

Insulated heated trolleys (active heating, 763°C for 30 min) + GN container portion control. Plate dispensers + drink wells in the trolley keep meals contained. Avoid passive insulated boxes for cooked meals above 15-min delivery time.

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