

Contract catering kitchen

Modular high-capacity equipment for industrial canteens, office catering and event operations.

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Overview

Contract catering covers everything from office canteen lunches to event marquees to industrial sites: 100-3000 meals per service, often delivered off-site or finished on location. Mobile and modular equipment is key — hot boxes, transportable bain-maries, induction stations that work from a single 13A plug. For fixed-site contracts, the focus is reliable batch cooking and warewashing throughput.

Setup tiers

Event / office catering

€ 4 000 – 10 000

Mobile, modular equipment for off-site service — bain-marie, heated displays, chafing dishes.

Equipment categories: Bain maries, Heated displays, Refrigerated counters, Work tables, Serving trolleys, Chafing dishes

Industrial canteen

€ 20 000 – 45 000

Fixed-site high-volume catering — combi ovens, walk-ins, blast chillers, pass-through dishwashing.

Equipment categories: Combi ovens, Bain maries, Refrigerated counters, Cold rooms, Blast chillers, Pass-through dishwashers, Heated displays, Sinks, Work tables, Extraction hoods, Serving trolleys

Workflow zones

Production cooking. Combi ovens, ranges, kettles for off-site or canteen volume.

Chilling / cook-chill. Blast chillers, walk-in cold storage for prep-ahead.

Transport / off-site. Insulated thermo boxes, mobile bain-maries for delivery.

On-site service. Heated displays, induction stations, chafing dishes.

Warewashing. Pass-through dishwasher or three-compartment sink.

Frequently asked

Best equipment for cook-chill operations?

Blast chiller is non-negotiable — cook to >75°C core, blast to 3°C within 90 min. Store in walk-in at 0-3°C. Regen at endpoint with combi oven (steam at 80% for 8 min). 5-day shelf life with proper HACCP.

Mobile catering — what fits in a van?

Standard Transit-class van: 2× 1/1 GN bain-marie + 1 induction station + 4× insulated thermo boxes + serving tray storage. Total power draw under 32A single-phase. Generator backup recommended for outdoor events.

Industrial canteen — how to size the cooking line?

1000-meal canteen: 2× 10-grid combi + 1× 100L kettle + 1× chargrill + 1.5m bain-marie hot line. Pass-through dishwasher rated 200 racks/hr handles tray return for the 90-min service window.

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