

High-capacity production kitchen

10kW+ ovens, fryers and combi systems for production kitchens and large commercial sites.

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Overview

High-capacity production kitchens make 1500-10000 meals per day, supplying schools, hospitals, factories, or central kitchens for chain restaurants. Throughput beats per-meal customization: 20-tray combi ovens, kettle cookers for bulk, blast chillers for HACCP-compliant cook-chill, conveyor dishwashers, and dedicated raw/cooked production zones for BRC compliance.

Setup tiers

Production kitchen	€ 25 000 – 55 000
Cook-chill operations producing 500-1500 meals/day — combi ovens, blast chillers, walk-in storage.	
Equipment categories: Combi ovens, Ranges & Cookers, Blast chillers, Cold rooms, Refrigerated counters, Pass-through dishwashers, Bain maries, Heated displays, Sinks, Work tables, Extraction hoods	
Industrial production	€ 60 000 – 120 000
2000+ meals/day operations — multiple combis, conveyor dishwashing, vacuum packing, full cold chain.	
Equipment categories: Combi ovens, Ranges & Cookers, Blast chillers, Cold rooms, Upright freezers, Refrigerated counters, Conveyor dishwashers, Vacuum packing, Bain maries, Heated displays, Sinks, Work tables, Extraction hoods	

Workflow zones

Raw preparation zone. Separate raw prep, vacuum packing, color-coded equipment.

Production cooking. Multiple combi ovens, kettle cookers for batch volume.

Blast chilling. Mandatory for cook-chill — 90°C to 3°C in 90 min.

Packaging + cold storage. Walk-in cold rooms, vacuum pack stations, labeling.

Industrial warewashing. Conveyor dishwasher, dedicated pot wash area.

Frequently asked

Cook-chill or cook-serve — which for my volume?

Below 2000 meals/day: cook-serve is simpler (no chiller capex, no regen overhead). 2000-10000: cook-chill wins (smooths labor demand, enables central kitchen model). Above 10000: cook-chill mandatory for shift logistics.

How many combi ovens for 5000 meals/day?

2× 20-grid combis running 4 cycles/shift = 8000 portion capacity (comfortable margin for 5000). Add a 100L kettle cooker for soups/stews + 1× 10-grid for special diets. Plan electric backup if gas is primary.

What is required for BRC compliance?

Physical raw/cooked separation (wall not just zoning), color-coded equipment, dedicated staff entry per zone, calibrated probes with audit log, allergen segregation matrix, traceability batch coding. Typical implementation 6-12 months.

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Web: <https://ecaterstore.com> · Submittal package for High-capacity production kitchen

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