

Complete restaurant kitchen

From cooking line and refrigeration to dishwashing and storage — full kitchen setups matched to your menu and covers.

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Web	https://ecaterstore.com/solutions/restaurant-kitchen
Setup tiers	3
Workflow zones	5

Overview

A restaurant kitchen is a balanced operation: 50-300 covers per service, mise-en-place to plate in under 15 minutes for the hot pass, walk-in storage for raw goods, sanitation that meets HACCP without bottlenecking service. Our setups cover the full kitchen — cooking line, refrigeration, prep, warewashing — sized to your concept and cover count.

Setup tiers

Bistro starter

€ 6 000 – 12 000

Essentials for a 30-60 cover bistro — cooking line, refrigeration, basic prep and warewashing.

Equipment categories: Convection ovens, Griddles, Refrigerated counters, Upright fridges, Sinks, Work tables, Undercounter dishwashers, Extraction hoods

Professional restaurant

€ 15 000 – 30 000

Full-service kitchen for 80-150 covers — combi oven, ranges, salamander and hot displays.

Equipment categories: Combi ovens, Ranges & Cookers, Convection ovens, Griddles, Salamanders, Refrigerated counters, Upright fridges, Upright freezers, Heated displays, Sinks, Work tables, Undercounter dishwashers, Extraction hoods, Mixers

Premium fine dining

€ 35 000 – 80 000

High-end kitchen — blast chillers, walk-ins, induction, sous-vide and pass-through warewashing.

Equipment categories: Combi ovens, Ranges & Cookers, Induction equipment, Salamanders, Refrigerated counters, Blast chillers, Cold rooms, Upright fridges, Upright freezers, Heated displays, Pass-through dishwashers, Sinks, Work tables, Extraction hoods, Vacuum packing

Workflow zones

Prep station. Work tables, slicers, mixers, mise-en-place storage.

Cooking line. Ranges, combi ovens, griddles, chargrills — main hot service.

Cold storage. Walk-in cold room or upright fridges + refrigerated counters.

Service pass. Salamander, heated displays, hot-holding for plate finishing.

Warewashing. Pre-rinse sink, undercounter or pass-through dishwasher.

Frequently asked

How do I size the cooking line for my covers?

Rule of thumb: 1 burner per 15 covers + 1 combi grid per 25 covers. 80-cover bistro = 6-burner range + 6-grid combi. 150-cover restaurant adds a second combi + dedicated griddle/fryer.

Combi oven or convection oven?

Combi (steam + dry) wins for any restaurant doing protein in volume — better yields, faster batches, can hold cooked food without drying. Convection-only is cheaper but limited to bakery and dry items.

Walk-in cold room or upright fridges?

Below 80 covers: 2-3 uprights + 1 refrigerated counter is cheaper and more flexible. 100+ covers: walk-in pays off in 18 months (better wholesale prices on weekly drops, less door-opening loss).

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