

School canteen setup

Bulk cooking, hot holding and tray-line equipment for primary, secondary and university kitchens.

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Overview

School canteens serve 100-1500 lunches in a 30-90 minute window, often with limited staff. The kit must scale: combi ovens for batch cooking, hot holding for the service window, walk-ins for daily produce drop, and dishwashing that keeps up with tray return. HACCP record-keeping is mandatory; equipment with built-in HACCP logging saves admin time.

Setup tiers

Primary school canteen

€ 8 000 – 18 000

For schools serving 100-300 lunches — convection oven, hot holding, prep and warewashing.

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

Secondary / university canteen

€ 25 000 – 50 000

For sites serving 500+ meals — combi oven, walk-in cold room, pass-through dishwasher.

Equipment categories: Combi ovens, Convection ovens, Ranges & Cookers, Bain maries, Heated displays, Upright fridges, Refrigerated counters, Cold rooms, Sinks, Work tables, Pass-through dishwashers, Extraction hoods, GN containers

Workflow zones

Bulk cooking. Combi ovens, ranges, kettles for batch portions.

Hot holding line. Bain-marie + heated displays for the service window.

Cold storage. Walk-in or upright fridges for daily produce drop.

Tray service. Trays, GN containers, plate dispensers for self-service.

Warewashing. Pass-through dishwasher sized for tray return rate.

Frequently asked

How many combi ovens do I need for 500 lunches?

500 lunches in 90 min = roughly 5500 portions/hour theoretical. One 20-grid combi = 400 portions/cycle × 1.5 cycles in the window = enough for 600 with margin. For backup + variety, use 2× 10-grid instead.

Do I need a walk-in cold room?

Daily intake of 200+ lunches = yes, walk-in pays off. Below that, 2-3 uprights + a refrigerated counter handle the produce drop. Walk-in also enables weekly bulk deliveries vs daily, cutting supplier overhead.

Trays vs plates — which is cheaper to run?

Tray service cuts your dishwasher load by 30% (one tray = one wash, vs plate + bowl + cup separately) but needs dedicated tray-return logistics. Plates feel less institutional but cost 20-30% more in dishwasher TCO.

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