

Plan your kitchen zones and flow before you buy

- 1

Map your menu first
List every dish and its cooking method. Find your busiest station.
- 2

Define the five zones
Receiving and storage, prep, cooking line, plating, warewashing.
- 3

Plan the flow
Food moves one direction: raw to cooked to plated. Clean never crosses dirty.
- 4

Size equipment to peak volume
Match capacity to your busiest hour, with a little headroom.
- 5

Plan ventilation and utilities
Cluster heat under one hood. Rough in gas, power, water, and drains.
- 6

Check code clearances
Hand sinks, three-compartment sink, spacing, and cleanable surfaces.
- 7

Get a professional review
Have a designer and your inspectors approve the plan before building.

Rough equipment fit-out ranges (2026)

Small cafe or coffee shop	\$25,000 to \$60,000
Quick-service or takeout	\$50,000 to \$120,000
Full-service restaurant line	\$100,000 to \$250,000
Large or high-volume kitchen	\$250,000 and up

Building a new kitchen? Spec your equipment at canadafoodequipment.com/shop