



Suppliers of New and Used
Catering and Refrigeration Equipment

Start-Up Equipment Checklist

What you actually need to open a new UK food business and what to skip

Before you buy

- › Write your opening menu first, then buy only what those dishes need.
- › Check your power supply (single or three phase) before buying anything big.
- › Measure your kitchen access so equipment actually fits through the door.
- › Budget realistically (equipment is usually 40 to 50% of your total setup cost).

Your essential equipment checklist

Cold storage

- ☐ Upright fridge
- ☐ Upright freezer
- ☐ Undercounter fridge / freezer
- ☐ Prep / saladette counter
- ☐ Display fridge (if customer-facing)

Cooking

- ☐ Oven, range or griddle
- ☐ Fryer
- ☐ Hob or induction
- ☐ Extraction canopy / ventilation
- ☐ Commercial microwave

Prep & storage

- ☐ Stainless steel prep benches
- ☐ Wall & floor shelving
- ☐ Food storage containers
- ☐ Knives, boards & small tools

Washing & hygiene

- ☐ Wash-up sink (double bowl)
- ☐ Separate hand wash basin
- ☐ Glasswasher or dishwasher
- ☐ Cleaning station & bins

Hot holding & service

- ☐ Bain-marie / hot cupboard
- ☐ Heated gantry or display
- ☐ Coffee machine & grinder (cafes)

Don't forget (the costs people miss)

- Register your food business with the council (free, at least 28 days before opening).
- Gas equipment needs an annual Gas Safe check (a CP42, or CP44 for mobile units).
- Factor in delivery, installation and an electrician for anything hardwired.
- Spend on the equipment you rely on most. Save on the lighter-use bits.

Not sure what you need? Talk to us before you buy.

New & used catering equipment, tested and ready to go. We help start-ups equip without overspending.

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