

Café Startup Equipment Checklist: What You Do (& Don't) Need!

When you're opening a cafe or a coffee shop, it can be difficult to think through each and every item you'll need to run a successful business. From industrial bean grinders to refrigeration systems, flatware, paper products, storage, and more – the number of items you need can be dizzying.



Food and drink preparation

- ☐ Drip coffeemakers
- ☐ Coffee presses
- ☐ A high-quality espresso machine
- ☐ Industrial coffee grinders
- ☐ A water filtration system
- ☐ Food preparation tables
- ☐ Food storage bins, bottles, and pumps
- ☐ Commercial blenders
- ☐ Ovens/toasters/grills
- ☐ An ice maker

Software

- ☐ A robust security system
- ☐ A POS system

☐ Employee management/scheduling software

☐ Payroll/accounting software

Storage and refrigeration

☐ Industrial refrigerators

☐ A large freezer (walk-in for larger businesses)

☐ Insulated containers for cream and milk

☐ Industrial shelving for dry storage

☐ Food storage containers for opened ingredients

☐ Industrial plastic wrap

Consumable Goods

☐ Napkins

☐ Insulated paper cups and lids

☐ Cardboard sleeves

☐ Plastic cups and lids

☐ Paper towels

☐ Straws

☐ Paper/cardboard plates

Dishes and flatware

☐ Plates

☐ Mugs

☐ Cups and drinking glasses

☐ Spoons, knives, and forks

☐ Drink preparation utensils

Cleanup and maintenance

☐ A 3-compartment sink for rinsing, washing, and sanitizing dishes

☐ Mop and dedicated mop closet/sink

☐ Rags and industrial cleaning spray

☐ Dishwasher

- ☐ Bus trays for dirty dishes
- ☐ Trash cans and bags
- ☐ Dumpster/trash compactor

Furniture and decor

- ☐ Tables and chairs
- ☐ Counters/bar seating
- ☐ Outdoor furniture and umbrellas
- ☐ Food prep/work counters
- ☐ Display/storage cases
- ☐ Overhead menus
- ☐ In-store menus and displays
- ☐ Interior/exterior lighting
- ☐ Wall art, framed photos/posters, etc.
- ☐ Audio systems

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