

# SIX QUALITIES OF GREAT COMMERCIAL KITCHEN DESIGN



## ERGONOMICS

A KITCHEN DESIGNED TO MINIMIZE THE MOVEMENT OF STAFF WILL:  
SAVE COOKING TIME • PREVENT ACCIDENTS • REDUCE FOOD SPILLAGE.

## ENERGY EFFICIENCY

PLACE EQUIPMENT IN LOCATIONS THAT REDUCE ENERGY CONSUMPTION.

## APPROPRIATE SIZE

DEDICATE ENOUGH BACK-OF-HOUSE SPACE PROPORTIONATE  
TO FRONT-OF-HOUSE SEATING:

1 RESTAURANT SEAT = 5 SQUARE FEET OF KITCHEN SPACE NEEDED.

## GOOD VENTILATION

DECREASE HAZARDOUS STEAM AND SMOKE FOR KITCHEN STAFF.  
MINIMIZE ODORS FOR GUESTS.

## EASY MAINTENANCE

CHOOSE EASY-TO-CLEAN MATERIALS AND STORAGE CABINETS.  
ARRANGE COOKWARE AND SUPPLIES FOR QUICK ACCESS.

## 24/7 EQUIPMENT SERVICE

AVOID LOSSES DUE TO BROKEN EQUIPMENT.



### ✓ TIPS

These tips were brought to you by Hatco, the #1 foodservice equipment supplier for quality, reliability and customer service. For more information on smart equipment solutions from Hatco, visit [www.hatcocorp.com](http://www.hatcocorp.com) or call (800) 558-0607, (414) 671-6350 or email [support@hatcocorp.com](mailto:support@hatcocorp.com).

