

INDIGO CATERING EQUIPMENT		
Category	Checklist Item	Complete
Match Equipment to Your Menu & Volume	Analyse your menu to determine required cooking methods and equipment types (e.g., combi ovens, griddles).	☐
	Calculate capacity based on daily and peak serving volumes, allowing room for business growth.	☐
Employ Quantitative Capacity Sizing Methodology	Calculate daily and peak serving volumes and multiply by average portion size to determine total capacity needs.	☐
	Future-proof your plan by accounting for projected growth to prevent future bottlenecks.	☐
Design for Workflow & Ergonomics	Plan zones for prep, cooking, plating, and cleaning to ensure logical movement and efficiency.	☐
	Choose ergonomic, task-specific units like refrigerated prep tables for comfort and productivity.	☐
Prioritise Durability & Value	Look beyond upfront costs — factor in maintenance, lifespan, and energy use (Total Cost of Ownership).	☐
	Use Grade 304 stainless steel for food-contact areas; Grade 430 for structural zones to save costs.	☐
Optimise for Energy Efficiency	Compare efficiency ratings and annual energy use (kWh).	☐
	Verify that choosing energy-efficient models can reduce utility bills by up to 30%.	☐
Ensure Compliance & Reliable After Sale Support	Confirm UKCA or CE certification for safety and legal compliance.	☐
	Review warranty terms and ensure only authorised servicing to maintain coverage.	☐