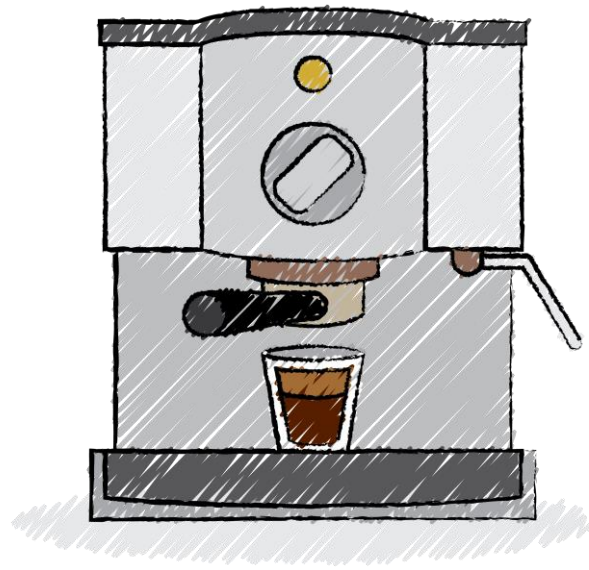


# Coffee Shop Equipment & Supplies Checklist



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# Equipment & Supplies Checklist

## How to Start a Coffee Shop\*

- Commercial grade drip coffee brewers
- Commercial grade espresso machine
- Commercial grade coffee bean grinders
- French presses (if on your menu)
- Industrial blenders
- Coffee decanters
- Water filtration system
- Ice maker
- Industrial dishwasher
- Industrial grade refrigerator
- Industrial grade freezer (if serving or storing frozen items)
- Food storage bins
- Food storage bottles & pumps
- Food preparation tables
- Trash and waste bins
- Insulated containers for dairy items
- Industrial shelving for food and supply storage
- Oven, toasters, and grills (if hot food items are on your menu)
- Condiment storage and organizers
- Coffee cups, glasses, plates, and serving ware for all menu items
- Paper supplies for to-go orders
- Commercial coffee dispensers for self-serve coffee
- Menu board
- Knock box for espresso grounds
- Thermometers
- Refrigerated and non-refrigerated display cases (for pastries and self-serve food and drinks)
- Point-of-Sale (POS equipment and software)

*\*The number and quality you'll need for each of these items will depend on the type and size of your coffee shop. As equipment sometimes fails, you may want to purchase duplicate items required to prepare essential menu items on which your business relies.*

The above list includes items you'll likely need to get started. As your business grows, it's likely that your supply and equipment list will expand, too.