

# **Must Have Equipment Checklist** For A Coffee Shop

14

Total Equipment In Checklist

6,000-1,65,000

Price Range (In Indian Rupees)

Beginner to Pro

For Experience Level

## Let's Check

The Few Must Have Equipment To Run Any **Coffee Shop Smoothly** 









# La Cimbali Coffee Machine Two Group Semi Automatic

**Check Details** 



### **Marfil Coffee Grinder**

**Check Details** 



**Cake Display Showcase** Refrigerated 4Ft

**Check Details** 



Black Back Bar Refrigerator 3 Door

**Check Details** 











# Hoshizaki SS Two Door Vertical Combi Unit

**Check Details** 



Electric Pizza Oven Stone Base Single Door: Single **Layer Full Steel Body** 

**Check Details** 



**Electric Salamander Wall** Mounting

**Check Details** 



**Electric Deep Fryer Single 6** Litre

**Check Details** 











## Sandwich Griller Jumbo

**Check Details** 



Waffle Baker Round

**Check Details** 



Alister Blender Advance

**Check Details** 



Hot Chocolate Milk Dispenser

**Check Details** 











### **Chest Freezer 105 Ltr**

**Check Details** 



Single Burner Gas Range With Splash-Back

**Check Details** 

# **Checkout Best Equipment For Your Coffee Shop**

**Check Now** 







### **We Setup Kitchens For**

























### What Clients Talked About Us



After learning the art of making Japanese Breads, when I came back to India, I decided to follow my passion and start a Specialty Bakery. I Needed the perfect Mixers and Ovens to make these unique products. I am happy that I found ALISTER. Shabbirbhai is very helpful and has an in depth knowledge about the machinery. It is always a pleasant experience working with them.

Mr Rahul Deo

(Baker by Passion & Profession)



When we open a Restaurant, we always think about the ambiance, interior theme, etc. But the Kitchen Equipment is also very important. Believe me, Alister has executed my project in a well-mannered and a hassle free way.

**Chef Tejal Latamble** 

(Restaurant Owner & Chef)













The best thing about Alister Equipments is the support they provide while making the decision of what equipment to buy. Even their post sales customer support is great.

Ms Mariya Zoheb

(Restaurant Owner)



Alister Equipments have provided us with not only Kitchen Equipments but also helped us set-up the project in such a short period with all their experience & expertise. Will definitely recommend this company to everybody interested to set up a new restaurant project

Mr Mayank

(Phoenix Market City, Bengaluru)



When I was in London, I learned that the right quality equipment is very important to get the right quality food. I realized that there are many vendors in India, but very few of them understand exactly what my specific requirement is. When I found Alister Equipment, their team helped me a lot to plan my equipment in the right order.

#### Chef Kanishka Kamat

(Restaurant Owner & Chef & Consultant)







# **THANK YOU & GOOD LUCK** FOR YOUR BUSINESS.

# For Any Help Contact Us On



**&** +91 7777888842











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