

How to Pick the Right Commercial Fridges for Your Needs

When buying a [commercial fridge](#) for your restaurant, cafe, hotel, club, hospital, long-term care facility, or another venue, it is essential to consider the unit's size, capacity, and energy efficiency. It will ensure that the team will fit into your space and help you to save money on utility costs.

Pick the Right Refrigerator for Your Needs

Many different models of commercial refrigerators are available, each with a wide range of features and benefits. Choosing the right one for your needs will depend on the type of food your establishment serves, how much room you have to store it in, and the number of people you expect to work in your kitchen at any given time.

ENERGY STAR-Certified Models



An ENERGY STAR-certified refrigerator uses up to 20% less energy on average than non-Energy Star models, saving you money and helping to lower greenhouse gas emissions. It's also a good idea to look for a brand with a good reputation, as this will guarantee that you are purchasing a well-maintained product that will last.

Capacity is another essential factor when buying a commercial refrigerator, usually measured in cubic feet. It is beneficial when choosing between several models, as it will show you how much storage space each will have and how well they will fit into your venue's existing space.

Doors are essential when purchasing a refrigerator, as this will determine how easy it is for staff to access the food inside. You can choose from single, double, and triple-door refrigerators, depending on the needs of your establishment. It will ensure that everyone can easily access the items they need without compromising the integrity of the fridge.

It is also essential to consider the type of glass the doors are made from. Stainless steel, glass, or plastic, there are various options to suit your needs. The type of glass will affect how well the fridge keeps food cold, and some models have tempered glass windows for better insulation.

Temperature Control is another important consideration when buying a commercial fridge. Choosing a refrigerator that can keep the temperature at or below 40 deg F is vital so you don't risk damaging your food. In addition, it will help preserve the quality and texture of your food and the taste.

Deli Cases

You must consider a deli case if your menu includes cakes, pies, or other baked goods. These units offer between one and four display levels, making it easy to showcase various products. In addition, they are often available with straight glass for a traditional look or curved glass designs that provide a more modern aesthetic.

They can also have opaque side panels to keep the merchandise visible from behind counters and walls. They are an excellent choice for restaurants and other businesses that offer various foods.