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## ROAST LAUNCH

# Coffee Shop Equipment Checklist

Every piece of equipment you need to open, organized by category with budget ranges.

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Check off each item as you research, price, and purchase. The budget ranges reflect new equipment; used equipment can save 30–50% on many items. Always have used equipment inspected before purchasing.

### Espresso & Coffee Brewing

- Commercial espresso machine (2 or 3 group) \$8K–\$25K
- Espresso grinder \$2K–\$5K
- Batch/drip grinder \$1K–\$3K
- Decaf grinder (if applicable) \$1K–\$3K
- Commercial batch brewer \$500–\$2K
- Pour-over station (if applicable) \$200–\$800
- Hot water tower / dispenser \$300–\$1K
- Water filtration system \$1.5K–\$3K
- Cold brew system / kegs \$500–\$2K

### Refrigeration & Cold Storage

- Reach-in commercial refrigerator \$1.5K–\$4K
- Under-counter refrigerator (backup milk) \$800–\$2K
- Display case (pastries/food) \$1K–\$3K
- Commercial ice machine \$2K–\$4K
- Ice bins \$100–\$300

### Food Service

- Food warming display \$300–\$1K

- Panini press or convection oven \$500–\$2K
- Commercial blender(s) \$200–\$600
- Food prep surfaces \$500–\$2K

## **Technology & POS**

- POS system (terminal + tablet) \$1K–\$3K
- Receipt printer \$200–\$400
- Cash drawer \$50–\$150
- Card readers \$100–\$300
- WiFi router (commercial grade) \$200–\$500
- Music system + speakers \$300–\$1K
- Security cameras \$300–\$1K

## **Cleaning & Sanitation**

- Three-compartment sink \$500–\$1.5K
- Handwashing sink \$200–\$500
- Mop sink \$200–\$500
- Commercial dishwasher \$2K–\$5K
- Cleaning chemical dispensers \$100–\$300

## **Smallwares & Bar Tools**

- Milk pitchers (6–10, multiple sizes) \$100–\$250
- Tampers & distribution tools \$50–\$200
- Knock boxes \$30–\$80
- Espresso scales (2+) \$100–\$300
- Thermometers \$20–\$60
- Shot glasses / measuring cups \$30–\$60
- Bar towels (3–4 dozen) \$60–\$150
- Bus tubs & serving trays \$50–\$150
- Storage containers & shelving \$200–\$800

## Disposable Supplies (Initial Order)

- Hot cups (multiple sizes) \$300–\$600
- Cold cups (multiple sizes) \$200–\$400
- Lids, sleeves, straws \$200–\$500
- Napkins & stir sticks \$100–\$200
- To-go bags & food packaging \$100–\$300

## Furniture & Fixtures

- Tables (4–10) \$1K–\$5K
- Chairs / stools (16–40) \$1.5K–\$6K
- Bar / counter seating \$500–\$2K
- Lounge seating (optional) \$500–\$2K
- Lighting fixtures \$500–\$3K
- Menu board (physical or digital) \$200–\$1K
- Outdoor furniture (if applicable) \$500–\$2K

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### Want to go deeper?

Watch our free training on the 5 things that kill most coffee shops before they open.

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