

**S o, y o u ' r e  
o p e n i n g a**

**CAFE** / coffee shop  
/ corner store  
/ restaurant



You've signed the lease, done some demo and are getting closer to opening the doors and welcoming your customers! Very cool.

The next step is making sure you get all the things necessary to run a cafe! Perhaps you've sorted out the big things like the espresso machine you are going to use, but have you remembered cleaning supplies and miscellaneous items like scales and a tampmat?! Maybe not.

Here's a list for you to go through of all the essentials you will need to open a cafe successfully without forgetting anything. Run through this checklist and you'll be set the day you open your doors!



# CUPS

It can be hard to know how many of each cup to get and how many sizes to offer. It's important to figure out your drink menu first.

☝ Are you going to offer different sizes for drinks or one set size for each drink?

☝ Are you going to make the controversial and yet confusing difference between a cappuccino and a flat white?

**Generally speaking, we recommend you divide the amount of seats you have by 1.2 to get the amount of cups you need.**

Here's an example; have 30 seats in your cafe? Then get about 25 espresso cups, capp cups & latte cups, or whatever style of cups that you may be needing. This will take into account theft, breakage, and those really busy days you can't seem to be in the dishpit enough.

## OPTIONS TO THINK ABOUT...



### **Demitasse 70ml**

36 per case

Height 55mm Dia. 65mm



### **Flat White 150ml**

36 per case

Height 61mm Dia. 87mm



### **Tulip 170ml**

36 per case

Height 75mm Dia. 80mm



### **Cappuccino 190ml**

36 per case

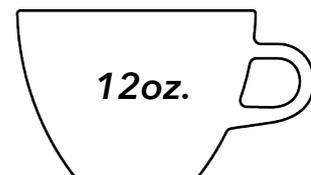
Height 56mm Dia. 96mm



### **Latte 280ml**

24 per case

Height 65mm Dia. 107mm



### **Mighty 350ml**

24 per case

Height 79mm Dia. 112mm

*Will you be wanting to serve your espresso drinks with a demitasse spoon?*



**Teaspoon**

Color: brushed stainless steel

12 per case

Length 124mm

***Don't forget saucers!***

***Have one saucer for every cup you order.***

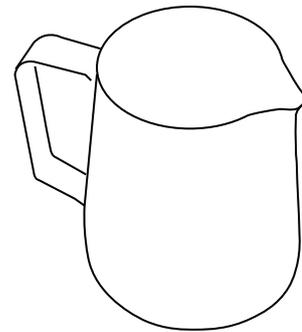
- ☞ 11cm fits Demitasse
- ☞ 14cm fits Flat White, Tulip & Cappuccino
- ☞ 15cm fits Latte and Mighty

# Behind the Bar Essentials:

These may not be the most exciting items to buy but you'll thank us later when you're properly set up and feeling good on opening day.

- ☛ Milk Pitchers

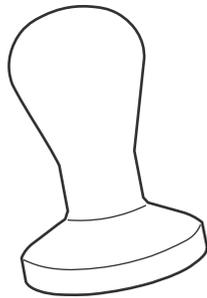
- ☛ 12oz pitchers are good for making 4oz - 8oz drinks
- ☛ 20oz pitchers are good for making 8oz - 12oz drinks
- ☛ 32oz pitchers are good for making 16oz + drinks



- ☛ Knock box

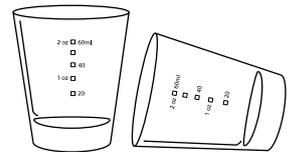
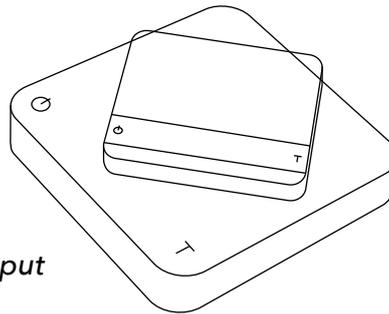
- ☛ Tamp mats

- ☛ Tamper



- ☛ Pitcher rinser

- ☛ Shot glasses

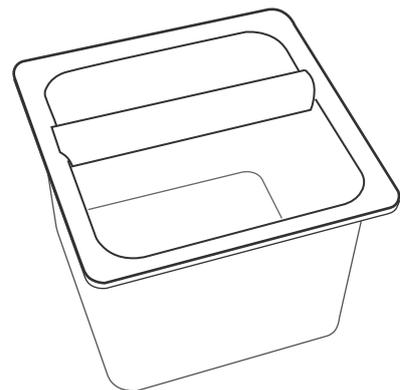


- ☛ Scales

- to measure both dry espresso grinds input & wet espresso output

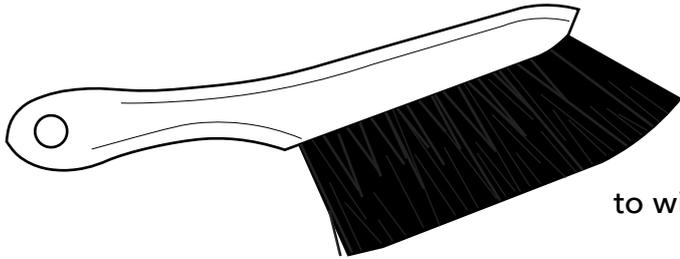
- ☛ Thermometer

- ☛ Fifo squeeze bottle (if you make your own syrups)



# Cleaning Essentials:

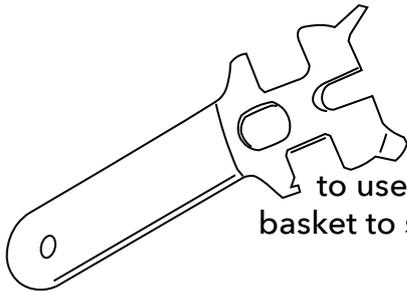
Ya'll don't sleep on being clean. Cleanliness is next to godliness, or so they say - but seriously being clean is where it's at.



**Counter brush**  
to wipe away all those loose coffee grinds

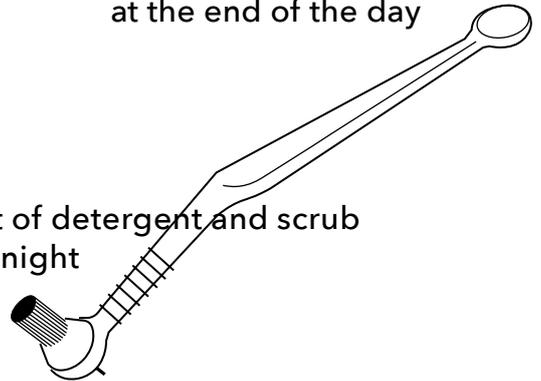


**Grinder brush**  
to clean and detail the small spaces on grinders that often trap coffee grinds

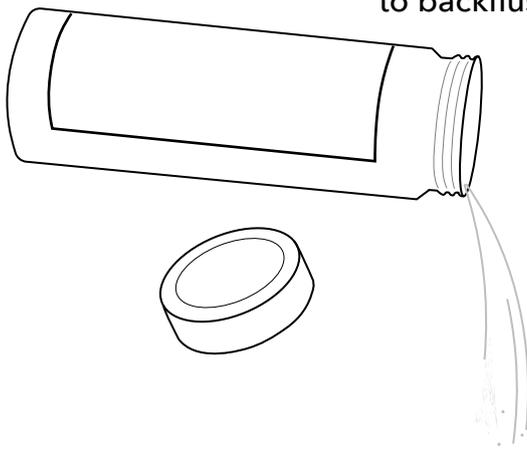


**Handy multi use wrench**  
to use for everything from popping off the portafilter basket to scraping away milk residue to opening a bottle at the end of the day

**Pallo Coffee tool**  
easily dose the right amount of detergent and scrub down your grouphead each night



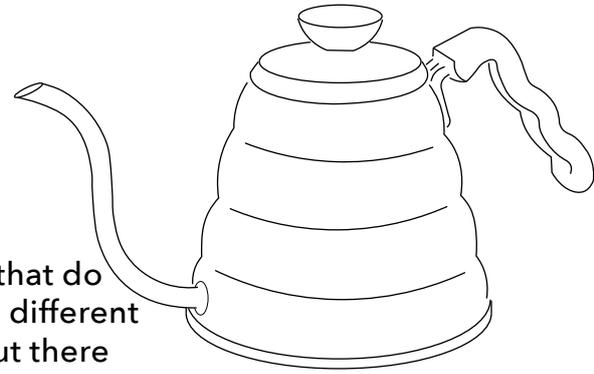
**Espresso Machine Cleaning Powder**  
to backflush your groupheads, soaking espresso machine parts and cleaning coffee brewers





## Pour Over Bar:

Not every coffee shop has a pour over bar and those that do are all pretty unique. Everyone's pour over bar will be different depending on the style of brewer you have chosen but there are some things that everyone will need:



 **Choose your Pour Over Vessel** - and order a few more than you will have on your bar for backup

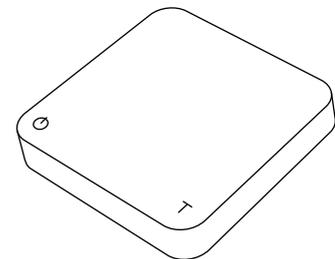
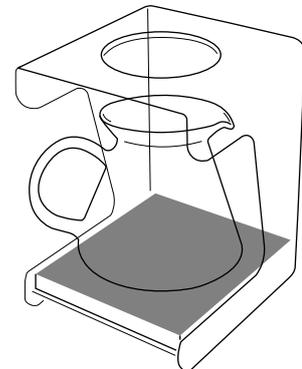
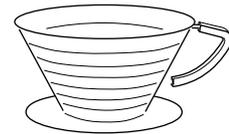
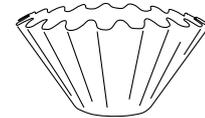
 **Filters!** And stock up because you will likely use more than you think

 **Decanters** - what are you going to brew into? Are you going to serve in this vessel or transfer to a cup?

 **Scales** - brewing coffee is a science and let's get it right! Ideally, each decanter would sit on it's own scale for ease of use and flow behind bar

 **Kettles** - all about that gooseneck kettle when it comes to pour overs as you need the utmost control when it comes to flow rate! Controlling when and where the water falls is going to help with creating an even extraction.

 **Pour Over Stand** - do you want your brewing vessels to sit on a stand or sit directly onto the decanter, this is purely a matter of preference



# Condiment Bar:

Have you thought about how you're going to store lids and straws and cream for customers? Didn't think so.

- ◆ **Creamer Carafes**
- ◆ **Condiment Bar Kit**
- ◆ **Trash Bin**



## **Further Info:**

*If you have any other questions at all feel free to get in touch with Alexandra, [alexandra@eightouncecoffee.ca](mailto:alexandra@eightouncecoffee.ca)!*

*We'll be happy to help you figure out what products may work best for you.*