

Online Restaurant Supply Store Alternative To Amazon - Top Commercial Kitchen Brands

Restaurant Industry Trends - Where to find restaurant supplies, commercial kitchen equipment, and which restaurant brands will ship fast.

MIAMI, FLORIDA, UNITED STATES, December 9, 2022 /EINPresswire.com/ -- An online [restaurant supply store](#) is a great alternative to Amazon because these stores carry more specialty kitchen products, industry and professional kitchen brands, and expert industry knowledge experts are available 24/7. Because of the many variations of each product, customers can avoid supply chain issues by choosing brand variations and top restaurant brands with in-stock items instead of 6-12 month lead times.

What is happening in the restaurant industry in 2022?

The market trends point more and more to automation and platforms that integrate with technology to make it easier for customers to shop, checkout and find what they are looking for with services like voice, trusted influencers and supply chain solutions. With inflation at over 9.1%, according to marketresearch.com, customers will also look to cut costs to survive.

What are some of the issues restaurants will face in 2022?

The restaurant industry got hit hard by the side effects of Covid in 2021, but what are some of the issues that the industry will face in 2022 and on?



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Restaurant Supply Store

1. Labor shortages. As labor shortages increase, restaurants will need to depend more on technology.

2. Disruption in the supply chain. The constant issues with shortages will be ongoing, and restaurants must prepare for this long-term.

McKinsey reports that significant disruptions to manufacturing production now occur every 3.7 years, on average.

3. Digital Footprint. Restaurants must have a strong digital footprint so customers can find it.

4. Digital Information Up To Date. Customers depend on the digital information being correct, mostly opening hours. When restaurants do not update this information, customers can become aggravated and lose trust in those locations.

5. Restaurant Design Changes. After Covid-19, according to Food & Wine, restaurant designs will prioritize more space, materials used are more sanitation-friendly, high-backed booths, and more separators between areas.

Getting restaurant supplies fast shipping?

Many restaurant supplies and commercial kitchen equipment have long lead times with supply chain issues. Specialty restaurant stores like <https://www.restaurantsupply.com> offer alternatives to these products that are in stock and will ship fast with expert restaurant industry customer services representatives on chat and phone 24/7.



bar supplies - bartender supply store



Smallware Supplies - dinnerware flatware decor



beverage equipment - coffee maker

What are the top 5 eCommerce trends to watch?

1. Supply Chain Resilience. Many customers are afraid of long lead times and delayed orders, so many have multiple backup vendors in case one is not in stock or is delayed.
2. Social Commerce. Many customers trust Facebook and other social media platforms, so shopping is an added luxury for most.
3. Buy now, pay later. With the high inflation rate, many customers do not have the liquidity and are looking for solutions to upgrade and replace equipment with lease-to-own programs and other financing options.
4. Influencers. When the customers need to learn the brand well, they go to influencers, review sites and search for coupons to find new deals, trust new brands and find the best price.
5. Rise of voice search. Many use Alexa and other voice services to find products while multitasking, driving or saving time. Voice Search is a new technology many will have to learn how to integrate it into current websites and apps with content and technology upgrades. One-third of the US population use voice search features, according to Emarketer; with those numbers growing, it is a must feature to integrate.

Why do professionals and restaurants use restaurant supply stores vs. Amazon?

1. Multiple suppliers avoiding supply chain issues: Supply chain issues are prevalent right now and aren't showing signs of going away, so avoid them. Many customers are developing excel sheets and listing every supplier to variations. Restaurantsupply.com can help with some of this, providing customers with options for each product and lead time planning calendars.
2. Expert industry knowledge: Restaurant Supply Stores have restaurant industry experts available 24/7 with product questions, brand comparisons, top products per category and cuisine specialty products.
3. More variations and specialty products: The importance of variations comes into play when the supply chain becomes an issue, and customers can choose similar kitchen supply products that still meet the customer's needs.
More restaurant industry brands: With more restaurant brands come more possibilities for choosing products that match the business in quality and price.
4. Customers benefit from having a large variety of restaurant brands because customers can avoid supply chain issues by choosing brands in stock.
Restaurant Design Tools: Restaurantsupply.com has a restaurant design tool available to customers wanting help with the design. This tool is helpful when building or re-building a commercial kitchen. It includes a personal account manager and time planning tool.
5. More wholesale direct pricing: Wholesale direct pricing saves the customers money by avoiding all the intermediaries normally involved in 3rd party sales sites and also gives customers a direct link to the manufacturer for warranties, parts and fixes.

What to look for when buying restaurant equipment?

When looking for the best places to shop for restaurant supplies, there are three important factors restaurant owners look for including; high-quality restaurant brands, fast shipping, short lead time, and affordable wholesale pricing on restaurant supply products. With all these online solutions for buying restaurant supplies with fast shipping directly to the location, restaurant owners can now save money on restaurant supplies and fast-track delivery and lessen supply chain issues.

Shopping from an online restaurant supply store should be a simple experience that helps consumers save time and money. With simplified ordering and great customer service experts available 24/7 on the website and via phone, <https://www.restaurantsupply.com> is a top choice for both cooking enthusiasts and professional cooks.

How to find a good restaurant supply store online?

Search <https://Google.com> with keywords of specific model numbers or restaurant supply categories that fit what the customer is trying to find. Most online restaurant supply stores have search bars in the top header, making it easier to find products fast.

Some online restaurant stores have long lead times and show incorrect delivery times; customers must do the due diligence and research before ordering large appliances and smallware or bakeware items, which could have over six months lead times in some cases. With customer service experts in place, <https://www.restaurantsupply.com> is one restaurant supply store that can help get the exact lead and delivery times for items that are needed sooner. This store also offers alternatives to products that are similar that can arrive on the dates needed.

How to know if an online restaurant store has good customer service?

Many restaurant supply stores have chat and phone numbers customers can call for more information on commercial equipment and supplies. Some are only available at certain times, and others are available 24 hours a day, seven days a week. Take a look and see which stores offer 24-hour customer support and where customers can call anytime to get more information.

How to know if personal information is safe shopping online?

To know if an eCommerce store or website is safe to shop on, look for the padlock on the http bar and the security seals at the bottom.

What are the top items ordered at an online restaurant eCommerce store?

Some of the top items ordered at an online restaurant Ecommerce store are ovens, refrigerators, knives, blenders, glasses, disposable cutlery, cutting boards, frying pans, stock pots, and hand tools (whips, scoops/dishers).

Top-rated restaurant brands?

A top-rated restaurant brand is a brand that consumers trust the most and visit often.

<https://www.restaurantsupply.com/brands> has many top-rated kitchen brands trusted by professional chefs and cooking enthusiasts.

Some of the top-rated restaurant equipment brands are:

True Refrigeration

<https://www.restaurantsupply.com/true> True Refrigeration is a Houston, TX-based manufacturer of high-end restaurant equipment for commercial and industrial clients. The company's products include walk-in coolers, freezers, blast chillers, refrigerated warehouses, and other industrial coolers.

Manitowoc

<https://www.restaurantsupply.com/manitowoc> Manitowoc ice machines are a top-quality ice maker manufacturer, with one of the only ice makers that are fully frozen, improving the taste of the ice for those high-end cocktails. These machines are typically installed in restaurants, cafes, bars, nightclubs, hotels, and other establishments that use ice to keep drinks cool or provide patrons with chilled water. Manitowoc ice machines are known for durability and long-lasting performance and are made with high-quality materials like stainless steel and aluminum, making them corrosion-resistant and easy to maintain.

Everest Refrigeration

<https://www.restaurantsupply.com/everest-refrigeration> Everest Refrigeration manufactures various home and commercial appliances, including ice makers, wine chillers, and beverage coolers. Everest Refrigerators are designed with the latest features that make these appliances efficient and convenient. The brand is known for its power-efficient and eco-friendly refrigerators. Everest Refrigeration is a high-capacity, energy-efficient commercial refrigeration solution suitable for both high and low-volume restaurants.

Scotsman Ice Maker

<https://www.restaurantsupply.com/scotsman> Scotsman ice machines are highly efficient, commercial-grade ice makers that produce high-quality ice. These ice machines come in various sizes and produce a range of ice cube sizes, depending on the model. Most Scotsman ice machines have an ice-making capacity of up to 110 pounds per day, perfect for any commercial setting, such as restaurants, bars, hotels, catering companies, convention centers, and more. Scotsman ice machines are durable, reliable, and easy to maintain. Available in both self-contained and non-self-contained configurations.

Winco

<https://www.restaurantsupply.com/winco> Winco is one of the most well-known kitchen equipment and supplies brands. Now in business for over 40 years, Winco focuses on customer service and quality products, making them a top choice for many customers. Winco products are used in restaurants, cafes, hotels, and other food service establishments. This equipment includes refrigerators, freezers, ranges, grills, and other cooking appliances. It may also include non-cooking appliances such as dishwashers and ice machines. This company manufactures high-quality products that are durable and long-lasting.

Ice-O-Matic

<https://www.restaurantsupply.com/ice-o-matic> Ice-O-Matic is a commercial ice machine brand that produces high-quality ice for bars, restaurants, hotels, and other establishments. Often used in bars or other businesses that need to serve large amounts of ice quickly or keep large reserves of ice on hand. These high-quality ice makers are known for reliability and efficiency, and Ice-O-Matic makes several different models to meet the needs of different customers. Most of Ice-O-Matic's commercial ice machines offer a variety of features that deliver industry-specific solutions.

Turbo Air

<https://www.restaurantsupply.com/turbo-air> Turbo Air is a commercial kitchen equipment brand that offers a variety of products, including microwaves, warming cabinets, refrigerators, and even food processors. These appliances are available in different makes and models to suit the needs of different commercial food establishments, including restaurants, convenience stores, and grocery stores. Some popular Turbo Air kitchen equipment items include refrigerated display cases, under-counter refrigerators, microwaves, and hot-holding units. These pieces of equipment help restaurants, caterers, and other food service providers maintain quality control over foods while keeping customers happy. These products are manufactured by Turbo Air Products, Inc., a U.S.-based company established in 1985. These appliances are also durable and marked energy efficient but stylish, easy to maintain, and easy to load.

Vulcan: <https://www.restaurantsupply.com/vulcan> Vulcan kitchen equipment is a company specializing in manufacturing commercial kitchen equipment and offering a wide range of products, including bakery supplies, exhaust systems, ventilation systems, refrigeration systems, and cooking equipment.

Hoshizaki

<https://www.restaurantsupply.com/hoshizaki> Hoshizaki is a Japanese manufacturer of commercial-grade ice machines and refrigerators. These appliances are used in restaurants, hotels, convenience stores, and other commercial food service settings. Hoshizaki is a Japanese company that has been around for over 100 years and has been dedicated to producing some of the finest refrigeration products on the market. Also popular for being used in food processing and manufacturing businesses, Hoshizaki is known for reliability and durability. These refrigerators offer many benefits, including energy efficiency, reliability, durability, and great

maintenance service options. With a very low operating cost, a wide range of temperature settings, and advanced features like remote monitoring, these products accommodate any business or organization with high and low volumes.

Vollrath

<https://www.restaurantsupply.com/vollrath> Vollrath kitchen equipment is a brand of commercial kitchen equipment manufactured by Vollrath Company, a manufacturer based in Louisville, Kentucky, that started making cast iron cookware in 1819. Many culinary professionals, including schools and professional organizations, use Vollrath industrial and restaurant equipment. Vollrath manufactures equipment for commercial kitchens, restaurants, hotels, convention centers, and other food service establishments. Vollrath kitchen equipment includes industrial cookers, griddles, convection ovens, broilers, warming trays, holding cabinets, steamers, and other kitchen equipment.

List of top categories for wholesale restaurant supply products

Commercial Restaurant Equipment: <https://www.restaurantsupply.com/restaurant-equipment>

Food Preparation Equipment: <https://www.restaurantsupply.com/food-preparation>

Smallware Supplies: <https://www.restaurantsupply.com/restaurant-smallwares>

Restaurant Storage Supplies <https://www.restaurantsupply.com/storage-and-transport>

Tabletop Supply: <https://www.restaurantsupply.com/tabletop-supplies>

Disposable Plates Cups: <https://www.restaurantsupply.com/disposables>

Restaurant Faucets: <https://www.restaurantsupply.com/restaurant-plumbing-and-faucets>

Restaurant Outdoor Furniture: <https://www.restaurantsupply.com/restaurant-furniture>

Restaurant Dinner Plates: <https://www.restaurantsupply.com/restaurant-dinnerware>

Commercial Cleaning Supplies: <https://www.restaurantsupply.com/janitori>

Summary

The restaurant industry is changing rapidly with upgrades and changes in technology, issues with the supply chain and changes in how the customer shops. With these trends, restaurants and suppliers must change how business is done and integrate new technologies to improve customer and employee experience.

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