

Chef's Deal Adds Reach-In Refrigeration Ahead of Fall Menu Shifts

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As restaurants and hotels rework their menus for fall, cold storage and prep-station capacity are often the first gap an operator discovers once the new lineup is set. Chef's Deal Restaurant Equipment Store said it has added in-stock availability of reach-in and undercounter refrigerators and freezers, along with refrigerated prep tables, to help kitchens close that gap before service ramps up.

Fall menu changes typically shift the mix and volume of ingredients a kitchen holds day to day. New proteins, produce, and prepared items each carry their own storage and rotation needs, and a prep line built around a summer menu does not always match what a fall lineup requires. Reassessing cold-storage and prep-table capacity before the transition is complete lets a kitchen adjust on its own schedule rather than mid-service, when changes are harder to make cleanly.

The in-stock selection includes commercial refrigeration in a range of capacities, along with refrigerated prep tables that combine cold holding with an integrated work surface. Each category is intended to let an operator add capacity or reorganize a prep station without waiting on a built-to-order unit, which can carry lead times of several weeks depending on configuration.

"Reach-in and undercounter units are typically a same-week fit, not a six-to-eight-week special order," said Matthew Yaz, Chief Executive Officer of Chef's Deal Restaurant Equipment. "That difference matters most in September and October, when a menu change happens on a Tuesday and the kitchen needs the extra cold storage or prep space in place before the weekend rush, not next quarter."

The timing applies across formats. A hotel adding a fall banquet menu, a multi-unit chain rotating seasonal items across locations, and a caterer building out a busier autumn calendar each face a version of the same scheduling problem: the menu is finalized before the equipment plan is, and the gap between the two has to close quickly. Cold-storage and prep-station planning also tends to get less attention than range or hood

installations, in part because it is treated as routine rather than a discrete project.

Chef's Deal Restaurant Equipment supplies commercial kitchens across the restaurant, hotel, and institutional foodservice sectors, drawing from more than 400 manufacturers across cooking, refrigeration, ventilation, dishwashing, storage, and furniture categories. The company operates from two Tennessee locations, in Nashville and Murfreesboro, and ships equipment nationwide through its own fleet and shipping partners. Design consultation, financing, and price-matching are available to operators planning a new or renovated kitchen.

Additional product updates are available through Chef's Deal on Instagram.

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For more information about Chef's Deal Restaurant Equipment, contact the company here: Chef's Deal Restaurant Equipment Matthew Yaz +1 (877) 254-5449 info@chefsdeal.com 708 Dickerson Pike, Nashville, TN 37207 1155 Haley Rd, Murfreesboro, TN 37129

Chef's Deal Restaurant Equipment

Chef's Deal is a Nashville-based restaurant supply company. Partnering with 400+ manufacturers, specializing in commercial kitchen equipment, design, layout, and consulting. With two Tennessee stores, an online store, it serves customers across the U.S.

Website: <https://www.chefsdeal.com/>

Email: info@chefsdeal.com

Phone: +1 (877) 254-5449

