

Set up a coffee bar in seven steps

The order that saves you returns: location, measurements, power, furniture, gear, layout, then light and styling.

01 Choose the location Within about 3 ft of an outlet, a short walk from a sink, out of the cooking zone. Not next to the stove, not in afternoon sun.	02 Measure the space Width, depth and height under anything above. Plan on 24 × 16 in for one machine, 36 × 18 in for machine plus grinder, 48 in or wider for a full espresso bar.
03 Check the power Add up the wattage of what will run at the same time. A 15 A circuit tops out at 1,800 W, so a kettle and an espresso machine heating together can trip the breaker.	04 Pick the furniture and surface An existing counter, a cabinet, a cart, a console table, or shelves over a narrow table. It must hold the machine's weight and the top must be sealed or covered with a mat.
05 Get the essentials Coffee maker, burr grinder, kettle and daily mugs. Then an airtight bean canister, a tray for sweeteners, a mug rack and a drip mat under the machine.	06 Arrange the workflow Line things up in the order you use them: mugs, beans, grinder, brewer, then milk and sugar. Daily items on the surface, everything else below or on a shelf above.
07 Light it and style it A warm white (2700 to 3000 K) LED strip under the shelf or cabinet above for task light. Then a two or three tone palette, one plant, one sign, matching containers.	08 Before you call it done Make three coffees in a row. Anything you had to walk for, move. Anything you did not touch in a week, put away.

Essentials checklist

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| ☐ Brewer (drip, pod, espresso or manual) | ☐ Tray for sugar, spoons, sweeteners |
| ☐ Burr grinder, if you buy whole beans | ☐ Small lidded bin for grounds and pods |
| ☐ Kettle (gooseneck for pour-over) | ☐ Cloth or towel within reach |
| ☐ Airtight, opaque bean canister | ☐ Surge protected power strip, if needed |
| ☐ Drip mat or tray under the machine | ☐ Cord clips to hide the cables |
| ☐ Mug storage: rack, rail or shelf | ☐ Task light above the surface |

Restock list

Amounts are for one or two coffee drinkers. Where a label gives a shorter date than this table, the label wins. Tick what you are low on, take the sheet to the store.

ITEM	KEEP ON HAND	WHERE	GOOD FOR, ONCE OPENED
☐ Whole beans	One 12 oz bag (about 20 cups)	Airtight opaque canister, room temp	Best within 2 to 3 weeks
☐ Ground coffee or pods	1 to 2 week supply	Sealed, room temp	Ground: 1 to 2 weeks. Pods: date on the box
☐ Decaf	Small bag or a sleeve of pods	Same as above	Same as above
☐ Bottled syrups	2 to 3 flavors	Capped, room temp, out of the sun	Roughly 1 to 3 months. Check the label
☐ Chocolate or caramel sauce	1	Usually the fridge, per label	Per label
☐ Homemade simple syrup (1:1)	1 cup at a time	Fridge, sealed bottle	About 1 month
☐ Milk or half-and-half	1 carton	Fridge, 40 F (4 C) or colder	About 7 days, not past the date
☐ Shelf-stable plant milk	1 open, 1 spare	Pantry, then fridge once opened	7 to 10 days. Check the carton
☐ Homemade creamer	1 small jar	Fridge	5 to 7 days, not past the dairy's date
☐ Cold brew	1 quart	Fridge, sealed	7 to 10 days
☐ Sugar, raw sugar, honey	1 container each	Sealed, room temp	Indefinite if kept dry
☐ Cinnamon, cocoa powder	1 small jar each	Sealed, room temp	Flavor fades after about a year
☐ Tea bags, hot cocoa mix	2 to 3 teas, 1 cocoa	Sealed tin or jar	About a year for good flavor
☐ Filters, stirrers, napkins	A month's worth	Drawer or organizer	Not applicable

Two recipes worth memorising

Simple syrup, 1:1. Equal parts sugar and water by volume. Heat until the sugar dissolves, cool, bottle. Keeps about a month in the fridge. Use 1 to 2 tablespoons per 8 oz drink.

Cold brew. Coarse grind, 1 part coffee to 8 parts water by weight for ready to drink (1:4 for concentrate). Steep 12 to 18 hours in the fridge, strain. Keeps 7 to 10 days.