



# The Do's and Don'ts of Selling Restaurant Equipment at Auction

Do research market trends, set realistic starting bids, and provide comprehensive information. Clean and showcase equipment effectively, time your auction strategically and monitor bidder activity. Don't overinflate values, neglect cleaning, or hide flaws. Avoid setting starting bids too high and disregard platform rules. To know more visit here

<https://www.auctionmasters.com/industries/food-service-hospitality>



## DO'S AND DON'TS

### Selling Restaurant Equipment at Auction

Selling restaurant equipment at a **restaurant auction** can be a strategic move to declutter, upgrade, or liquidate assets. To ensure a successful auction experience, it's crucial to navigate the process with a clear strategy. Here are the do's and don'ts to guide you through selling restaurant equipment at auction.

#### DO'S

Do Research and Set Realistic Expectations

Do Clean and Showcase Equipment Effectively

Do Set Competitive

#### DON'TS

Don't Overestimate the Value

Don't Neglect Cleaning and Maintenance

Don't Hide Flaws or

## Starting Bids

## Issues

Do Provide  
Comprehensive  
Information

Don't Ignore the  
Importance of  
Descriptions

Do Check Auction  
Platform Policies

Don't Set Starting  
Bids Too High

Do Time Your Auction  
Strategically

Don't Disregard  
Auction Platform Rules