

Tools and Equipment



Tools and Equipment

- A thorough knowledge of equipment is essential.
- All kitchen personnel need to be orientated on the proper usage, cleaning, and safety of all equipment.
 - Modern cooking and food processing equipment has an extraordinary capacity to burn, cut, smash, mangle, and amputate parts of the tender human body.
- Never use a piece of equipment until you are thoroughly familiar with its operation and all its features.
- You must learn how to know when a machine is not operating correctly.

Tools and Equipment

Cleaning

Cleaning is part of the operating procedure!

- Thorough, regular cleaning of ALL equipment is essential.
 - Most large equipment can be partially disassembled for cleaning.
 - Operating manuals should describe these procedures in detail.

Cooking Equipment

Rangetops

- The range is still the most important piece of cooking equipment in the kitchen.
- Many of its functions have been taken over by other tools such as steamers, steam kettles, tilting skillets, and ovens.

Cooking Equipment

Rangetops

Open Elements



- Either electric coils or gas flames.
- Fastest to heat and can be turned off after short use.
- Cooktop space is limited to one pot per burner.

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Cooking Equipment

Stock pot Gas Range

Open Elements



YES, Big Pots!



No- not this pot!

Cooking Equipment

Rangetops

Flattop or Hot Top (lightweight)



- Burners covered with steel plate.
- More cook space is available.
- Top supports moderately heavy weights.
- **Stelly's- do not have any.**

Cooking Equipment

Rangetops

Heavy-duty Flattop

Stelly's - NO



- Burners covered with heavy cast steel.
- Top supports many heavy pots.
- Requires longer preheating.
- Ring-top range is a type of flat top that has removable rings.
- Allows access to more intense heat from the flames below.

Cooking Equipment

Rangetops

Induction Cooktop

Stelly's - NO



- Top of an induction unit does not become hot.
- Works by magnetically agitating the molecules in steel or iron cookware.
 - Aluminum pots and pans sandwiched between layers of stainless steel will also work.
- Much less energy is used.
- No open flame; kitchen stays cooler.
- Only pots, pans and their contents become hot.