

CHAPTER 11

FOODSERVICE EQUIPMENT



RECEIVING FOOD

- Receiving table/area
 - Weigh, inspect, and check delivered items
- Scales
 - Confirm ordered matches delivered
- Utility carts
 - Carry food cases to storage



STORING FOOD

- Dry goods
 - Store 6 inches off of floor
- Perishable goods
 - Store in refrigerators and freezers



STORING FOOD

Refrigerators and freezers:

- Walk-in refrigerator/freezer or “walk-in”
- Reach-in refrigerator/freezer or “reach-in”
 - Full size or half doors
 - Windows
 - Doors on both sides
 - Wheels
- Portable refrigerators and freezers
- Temperature
 - Refrigerators: between 32°F and 41°F (0°C and 5°C)
 - Freezers: 0°F (−18°C) or lower



PROCESSING EQUIPMENT: CUTTERS AND MIXERS

- Cut meats and vegetables
- Mix sauces and batters
- Start on slow speed
- Scrape bowl
- Never place objects in mixing bowl while it is running
- Use safety guards
- Properly trained

TYPES OF CUTTERS AND MIXERS

Countertop blender:

- Purée, liquefy, and blend food
- Base houses motor
- Removable lid
- Propeller-like blade
- Speed settings at base
- Jars—stainless steel, plastic, or glass



TYPES OF CUTTERS AND MIXERS

Food chopper:

- Chops vegetables, meat, and other food
- Vertical rotating blade
- Bowl rotates food under blade
- Buffalo chopper
- Never push food under cover



TYPES OF CUTTERS AND MIXERS

Food chopper:

- Grind, purée, blend, crush, and knead foods
- Motor separate from bowl, blades, and lid



TYPES OF CUTTERS AND MIXERS

Immersion blender:

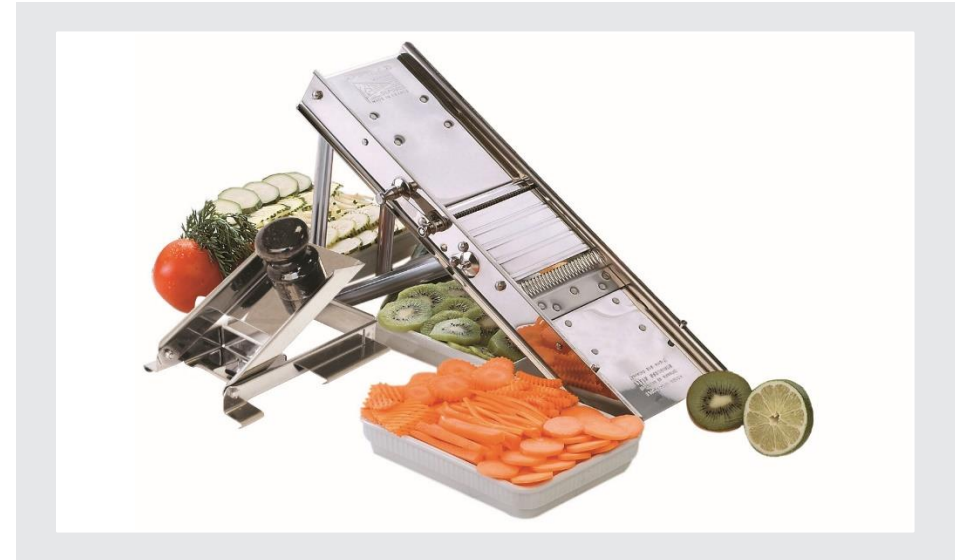
- Hand blender, stick blender, burr mixer
- Long, stick-like machine
- Motor on one end; blade on the other end
- Purée and blend food
- Place in container of food



TYPES OF CUTTERS AND MIXERS

Mandoline:

- Manually operated slicer
- Slice and julienne
- Small quantities of fruits and vegetables
- Stainless steel or plastic
- Use a hand guard or steel gloves



TYPES OF CUTTERS AND MIXERS

Mixer:

- 5-quart, 20-quart, 60-quart, and 80-quart sizes
- Mix and process large amounts of food
- Specialized attachments



TYPES OF CUTTERS AND MIXERS

Mixer attachments:

- Flat beater paddle
 - Mix, mash, and cream foods
- Wire whip
 - Beat and add air to light foods
- Wing whip
 - Heavier version of the wire whip
 - Whip, cream, and mash heavier foods
- Dough arm (hook)
 - Mix heavy, thick dough



STEAMERS

- Used to cook vegetables and grains
- Food comes in direct contact with steam
- Heats food very quickly

TYPES OF STEAMERS

Steamer:

- Vegetables and grains
- Low or high steam pressure
- Consists of stacked pots
 - Lower pot—boiling water
 - Upper pot—perforated bottom
- Cooks food quickly
- Hot water vapor—212°F (100°C)



BROILERS

- Intense, direct heat
- Cook food quickly
- Heat source is above or above and below

TYPES OF BROILERS

Charbroiler:

- “Grills”
- Gas or electricity
- Mimic effects of charcoal grill
- Food drips onto heat source
 - Flames and smoke
 - Adds flavor to food



TYPES OF BROILERS

Countertop broiler:

- Small broiler
- Sits on top of worktable
- Quick-service restaurants
- Intense radiant heat



RANGES, GRIDDLES, AND FRYERS

- Cooking units with open heat sources
- Multiple sizes
- Variations to specific needs

TYPES OF RANGES, GRIDDLES, AND FRYERS

Deep-fat fryer:

- Gas or electric
- Cook food in oil
- Temperature between 300°F and 400°F (149°C and 204°C)



TYPES OF RANGES, GRIDDLES, AND FRYERS

Griddle:

- Similar to flat-top range
- Heat source beneath thick plate of metal
- Edges to contain food
- Drain to collect waste



TYPES OF RANGES, GRIDDLES, AND FRYERS

Induction burner:

- Magnetic attraction between cooktop and steel or cast-iron pot
- Cooktop remains cool
- Reaction time is faster
- Do not use copper or aluminum pans



TYPES OF RANGES, GRIDDLES, AND FRYERS

Open burner:

- Grate style
- Gas burner
- Direct heat by open flame
- Heat easily controlled



TYPES OF OVENS

Convection oven:

- Fan circulates heated air
- Shortens cooking time
- Energy used efficiently
- Reduce recipe temperatures by 25 to 50 degrees compared to conventional ovens



TYPES OF OVENS

Conventional (standard) oven:

- Heat source located on floor of oven
- Heat rises into open space
- Contains racks for food
- Usually located below a range-top burner
- Inexpensive
- Easy to integrate with other cooking equipment



TYPES OF OVENS

Microwave oven:

- Microwaves of energy
- Food molecules move rapidly
- Create heat inside food
- Thaw and reheat foods



PROOFING/HOLDING CABINETS

Proofing cabinet:

- Proof dough
- Keep hot after baked
- Control temperature and humidity of dough
- Consistent product
- Save space and time



SAFETY PRECAUTIONS

1. Read manufacturer's instructions
 - Train employees
 - Demonstrate proper use
 - Disassemble all equipment
2. Use all safety features



SAFETY PRECAUTIONS

3. Turn off and unplug after use
4. Unplug before disassembly
 - Clean and sanitize
5. Reassemble properly
 - Leave unplugged
6. Report problems or malfunctions



TYPES OF HOLDING AND SERVING EQUIPMENT

Chafing dish:

- Keeps food hot on buffet
- Fuel source—canned fuel
 - Placed underneath
- Chafers filled with hot water



TYPES OF HOLDING AND SERVING EQUIPMENT

Food warmer or steam table:

- Holds hotel pans
- Full-size pans or multiple smaller pans per slot
- Can use with or without water
- Holds food at 135°F (57°C)
- Do not cook or reheat food



TYPES OF HOLDING AND SERVING EQUIPMENT

Hot-holding cabinet:

- Heavily insulated cabinet
- Hold hotel pans or sheet pans
- Thermostat controls temperature
- Controls for humidity
- Easily movable



TYPES OF HOLDING AND SERVING EQUIPMENT

Hot box:

- Insulated
- Holds sheet pans and hotel pans



TYPES OF HOLDING AND SERVING EQUIPMENT

Ice machine:

- Makes ice cubes, flakes, chips, or crushed ice
- Use proper ice scoop



TYPES OF HOLDING AND SERVING EQUIPMENT

Speed racks:

- Metal
- Holds sheet pans
- Easily movable
- Kitchens, bakeshops, dry storage, refrigerators, and freezers

