

KANISHKA FOOD SERVICE

Flat No-10 Wing No-07 Bldg-Chandrabhaga Block Sara Wadgaon Ko Aurangabad 431136

E-mail: kanishkafoodservice@gmail.com Mob No – 9156521013

KITCHEN EQUIPMENT AND CARE

SELECTION FACTORS

Kitchen equipment being a capital investment, is expensive and therefore, the initial selection is important. The following points should be considered before each item is purchased.

- Overall dimensions : In relation to available space
- Weight : Can the floor support the weight ?
- Fuel supply : Is the existing fuel supply sufficient to take the load ?
- Capacity : Can it cook the quantities of food required efficiently ?
- Ease : Is it easy for staff to handle, control and use properly ?
- Maintenance : Is it easy for staff to clean and maintain ?
- Noise : Does it have an acceptable noise level ?
- Construction : Is it well made - are all knobs, handles and switches sturdy and heat resistant ?
- Spare parts & servicing : Are they easily obtainable ? Is there a local representative?
- Durability : Will it withstand the usage?

CLASSIFICATION

Kitchen equipment may be divided into three categories:

1. Large equipment

e.g. Ranges, Stoves, Boiling pans, Steamers etc.

1. Mechanical equipment

e.g. Peelers, Mincers, Choppers, Refrigerators, Mixers etc.



KRUSHNA DUKARE

Utensils and small equipment

e.g. Pots, Pans, Knives, Whisks, Bowls, Spoons, Strainers etc.

LARGE EQUIPMENT

Induction cookers:

These are solid top plates made of vitro ceramic material which provide heat, only when pans are put on them and which stop the heat immediately, once the pan is removed.

Advantages - Energy saving, faster cooking, flexible, hygienic and easy maintenance

Steamers:

There are basically three types of steamers;

1. Pressure steamers
2. Atmospheric or pressure less steamers
3. Combi steamers eg. Pressure/convection steamer.

Upkeep and maintenance:

- The water generating chamber should be drained, cleaned and refilled and the inside of the steamer cleaned.
- Grease door controls occasionally, and when not in use ,leave the door slightly open to let air circulate inside the steamer.

Hot cupboards (hot plate) and Bains marie

Hot plates are used for heating plates and keeping food hot. Care should be taken to see that the heat is regulated or controlled to a reasonable temperature.



KRISHNA DUKARE

A bain marie is an open well of water used for keeping food hot, and is available in many designs. Care should be taken to see that the bain marie is never allowed to burn dry and that there is always water in the well.

Food processing equipment:

Rotary mixers:

This is an important labour saving, electrically operated machine used for many purposes; e.g. mixing doughs, batters, mashing potatoes, beating egg whites, making mayonnaise etc.

Care and maintenance:

- It should be lubricated frequently in accordance with the manufacturer's instructions.
- The motor should not be over loaded
- All components as well as the main machine should be thoroughly washed and dried.
- The mincer/mixing knife and plates will rust if not cleaned and dried.

Refrigerators:

There are two types;

1. A) Domestic
2. B) Industrial (Commonly used ones are Walk-in-cooler/freezer and Reach-in-cooler/freezer)

Refrigeration equipment is only designed to retard the natural process of deterioration. For the maximum storage life of food and minimum health risk, the following points have to be kept in mind:

- Select the appropriate refrigeration equipment for storage of food.
- Ensure that refrigerators maintain the correct temperature for food stored.
- Do not keep unwrapped food in the refrigerator.



KRUSHNA DUKARE

Do not keep cooked and raw foods in the same refrigerator

Never re-freeze food that has been thawed

- Clean the equipment regularly and thoroughly.

SMALL EQUIPMENT, TOOLS AND UTENSILS

Small equipment and utensils are made from a variety of materials such as non-stick coated metal, iron, steel, copper, aluminium, wood etc.

Eg. frying pans, strainers, saucepans, stock pots, baking trays, mixing bowls, basins, graters, cutting boards, knives etc

SAFETY RULES FOR USING KNIVES

Always observe the rules of safety for the benefit of yourself and others.

- Hold the knife point downward, when carrying knives around the kitchen.
- Place knives flat on tables.
- Do not let knives protrude over the edge of the table.
- When using a knife, keep your mind and eye on the job.
- Use the right knife for the right job.
- Always keep knives sharp
- After use, always clean the knife and store correctly.
- Always keep the handle of the knife clean and free from grease.



KRUSHNA DUKARE