

CREATED: March 15th, 2007
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**BLUE VALLEY SCHOOLS
BUSINESS AND FINANCE
FOOD & NUTRITION**

OPERATING AND CLEANING KITCHEN EQUIPMENT PROCEDURE

All Food Service employees at all levels must be able to operate and clean all kitchen equipment to maintain the quality of life and effectiveness of the equipment. Proper use and care of kitchen equipment is a vital element in controlling quality and cost in the operation. In order to insure proper operating and cleaning kitchen equipment the following guidelines must be maintained.

Braising Pan

Braising Pans are versatile and useful for many applications. They provide uniform heating, particularly useful in preparing large batches of thick consistency food items.

Operating Tips:

- Do not heat unless pan is covered with fluid
- Heat only to needed temperature; overheating cause's discoloration and warpage

Cleaning and Maintenance:

- After use, fill with warm soapy water. Clean all pan surfaces with rag or brush, and inside and outside of lid. **DO NOT USE STEEL SCRUBBERS OR METAL SCRAPERS.**
- Drain soapy water, rinse completely, and sanitize.

Dishwasher

Dishwashers provide the important sanitation piece for serving equipment. Machines vary; become familiar with yours and monitor it closely. Report any problems *immediately*, as these could directly affect the health of the customers.

Operating Tips:

- Pre-scrub dishes thoroughly
- Stack dishes to allow water to hit all sides. Do not excessively overlap. Invert all bowl-type items to allow to drain completely.
- Monitor final rinse temp., min. 180 F
- Run full loads for efficient operation
- Monitor chemical dispensers, note any unusual consumption.

Cleaning and Maintenance:

- Daily Spray out the machine, remove all strainer pans and baskets.
- Weekly remove and clean wash arms, curtains, all strainer pans and baskets. Spray out the machine, especially the corners and the hard to reach areas.
- De-lime machine every two weeks. Follow instructions on chemical container.
- Wipe down outside of machine with mild de-lime solution or stainless steel cleaner. **DO NOT USE STEEL SCRUBBERS.**

Ditto Dean

The Ditto Dean is a counter-mounted food processor with interchangeable cutting blades. The Ditto Dean is capable of making over 70 different types of cuts. It is especially useful for slicing tomatoes, cucumbers, carrots, etc. to produce a uniform slice.

Operating Tips:

- Install ejector plate, grids, and cutters in proper order.
- Never feed vegetables by hand, use pusher provided with unit.
- Feed rapidly, applying pressure to item being sliced. Steady pressure ensures uniform slicing and prevents items from bouncing in hopper.

Cleaning and Maintenance:

- Wash all removable parts after each use. Wipe unit with damp rag and sanitize.

Frozen Yogurt Mixer

The frozen yogurt mixer varies in operating instructions; consult manual for details of use and schedules for cleaning and maintenance.

Operating Tips:

- Keep at least 2"-3" of mix in the hopper to prevent freeze-up and damage to drive.
- Monitor daily sales to project amounts; DO NOT use leftover mix the next day.

Cleaning and Maintenance:

- Empty, rinse, clean and disassemble machine daily; leave disassembled overnight.
- Assemble machine in morning and sanitize per manufacturer instructions. Incorrect assemble can damage the machine. Follow instructions on chemical container for making up sanitizing mix. (Most require running through 2 gallons of sanitizer.) DO NOT RINSE AFTERWARDS. Add fresh mix after draining sanitizing solution.

Deep Fryers

Deep frying is solely for the ala carte program at the high schools. Refer to manual for details on use of controls and filtering mechanisms.

Operating Tips:

- Preheat at least 30 min. before use to 350 F
- Do not overfill frying baskets
- Shake off loose particles when loading baskets before putting on fryer; this helps to keep oil cleaner.
- Higher temps or overcooking product will reduce life of the oil

Cleaning and Maintenance:

- Filter frying oil daily, replacing filter paper and powder
- Monitor quality of oil, discard when discolored or imparts odor or taste to product
- Degrease fryer per scheduled recommendation. Follow instructions per chemical manufacturer. Flush thoroughly with water; allow to dry completely before replacing oil.

Hot Food Wells

Hot holding wells maintain safe food temperatures and food quality to serve an attractive and safe product. Units heat with steam wells, or in some cases, without water.

Operating Tips:

- Preheat an hour before serving, once reached desired temperature, monitor temperature of product and adjust as necessary. Overheating diminishes quality of product.
- Fill wells with 2" water. This prevents warping and discoloring of the metal, and provides an even heat with a quick recovery of temp.

Cleaning and Maintenance:

- Clean and sanitize all surfaces daily
- Replace water in wells when contains food debris, at least once a week.
- Empty wells and leave dry when not in use for more than a day.
- Monitor temperatures and thermostat controls; report any needs for recalibration.

Mixers

Standing mixers allow preparation of large batches at one time. Attachments can be used for shredding of large quantities. Tabletop mixers are effective for smaller applications.

Operating Tips:

- Install bowl first, then agitator. Secure both firmly in place.
- Some require machine to be off when changing speed, others require machine to be running. Refer to manual to avoid damaging gears.
- Food chopper attachment should be used in 2nd or 3rd speed.

Cleaning and Maintenance:

- Clean and sanitize all removable parts after each use. Machine body can be cleaned in place.
- Where used infrequently, sanitize bowl and agitator again before use.

Ovens- Combination

Combination ovens combine the benefits of convection and steam cooking. They may be used in convection only, steam only, or combination modes. The combi mode is ideal for re-heating foods, baking, and oven frying, as it retains moisture to reduce shrinkage while still providing a crisp exterior to the food. In combi mode the cooking times will be decreased.

Operating Tips:

- Pre-heat oven to required temp +50 F, then load and adjust to desired temp.
- Use in combination mode as recommended in recipes
- Check progress halfway through cooking; adjust time and /or temperature to finish cooking product as necessary.

Cleaning and Maintenance:

- Wipe interior and exterior of oven daily
- Thoroughly clean interior and racks monthly.

Oven – Convection

The convection oven cooks by circulating hot air around food to reduce cooking time. Some units have adjustable fan speeds, consult manual for recommended use.

Operating Tips:

- Pre-heat oven to required temperature +50 F, then load and adjust to desired temp.
- Stand back from doors when first opening to avoid blast of hot air
- Cooking times will be longer when oven is fully loaded
- Center pans on racks to ensure even cooking. Rotate during cooking if necessary.

Cleaning and Maintenance:

- Wipe clean interior and exterior daily.
- Thoroughly clean interior and racks monthly.
- Monitor temperature periodically with oven thermometer. Report any calibration problems.

Slicers

The slicer provides uniform slicing from paper thin to 5/8". Can be used as manual feed or automatic. Slicing blades should be kept sharpened for best results. Great care should be used when operating or cleaning the unit to avoid injury.

Operating Tips:

- Make sure all parts are firmly in place and guard is correctly installed
- Secure unit and cart to prevent movement during operation
- Load product to be sliced and secure firmly in carriage with weighted pusher in place.
- Check for weight/thickness desired after the first few slices
- Let slices fall; DO NOT try to catch them

Cleaning and Maintenance:

- Never touch the cutting blade; use protective gloves when cleaning
- Remove carriage assembly and blade guard. Clean in warm soapy water, rinse and sanitize. Do not clean in dishwasher, as this will ruin the aluminum's protective finish.
- Clean base of unit and cutting blade in place with warm soapy rag. Use great caution around the knife. TIP- wrap rag around a spoon handle to reach and clean back of knife. Rinse and sanitize unit.
- Sharpen blade as needed using built-in sharpening and honing stones. Refer to manual for instructions. Always clean unit after sharpening.

Steamers

Steamers cook with direct steam under pressure at a constant temperature of 225 Fahrenheit. Cooking is controlled by time alone.

Operating Tips:

- Preheat cabinet before use by turning on and running for 5 minutes.
- Use shallow perforated pans whenever possible for faster, even cooking
- Always use a catch pan when cooking foods that will drip
- Turn off steam before opening door. Stand back from door to avoid blast of steam.
- Never place pans directly onto the bottom of steamer; this blocks flow to drain.

Cleaning and Maintenance:

- Wipe out interior and racks daily with soapy water. Rinse and sanitize.
- Some units require regular de-scaling. Refer to manual and perform as scheduled.
- Leave doors open when not in use to prevent odor buildup and increase gasket life.
- Make sure the drain screen is clean and in place before using.

Steam Kettles

The steam kettle cooks with pressurized steam in the jacket of the kettle for even heating. This unit is useful for cooking large batches at one time.

Operating Tips:

- Do not heat empty kettle
- Ensure that drain screen is securely in place and drain valve is closed before filling.
- Kettle retains heat long after turning off; remove food when done to avoid overcooking
- Cook only at needed temp., excessive heating causes sticking and discoloration

Cleaning and Maintenance:

- Add cold water immediately after removing food for easier cleaning
- Clean with soapy water using rags or brushes- DO NOT USE STEEL SCRUBBERS. Rinse thoroughly, drain, and sanitize
- Periodically check water level in sight glass. Report if low.

Walk in Cooler / Freezer

Cold storage of foods at temperatures of 40 F or less in cooler, and 0 F or less in freezer. Units operate most efficiently when reasonably filled and doors kept closed as much as possible.

Operating Tips:

- Monitor and record temperatures twice daily
- Store items at least 6" away from floor and at least 2" away from walls and ceiling for proper air circulation. Do not pack items around condenser and fan unit.
- Make sure doors close and seal properly when going in and out.

Cleaning and Maintenance:

- Sweep and mop floors as scheduled
- Clean door gaskets regularly with warm water and sanitizer, wiping dry with separate rag. Gaskets should be clean and without rips to form a proper seal. Report any problems, as this affects performance of coolers.

Warming Cabinets

Hold food at safe temperatures to preserve quality before serving. Temperature and humidity can be adjusted to suit particular product needs. Most can serve as both hot holding cabinets and proofers (lower temp., high humidity)

Operating Tips:

- Hold foods at internal temp. of 140-150 F . Higher temperatures diminish holding time and quality.
- For most foods, keep water pan full to provide a moist heat. Certain items, such as fries, are better with a dry heat.
- Preheat units to 170 F before loading; after loading product reduce temperature as needed to hold food between 140-150 F

Cleaning and Maintenance:

- Clean cabinet inside and out as scheduled
- Change water pan daily.
- Clean with vinegar if needed to remove mineral build-up.