

Kitchen Training

As of August 1, 2017

Dara West	Steve Honrath
Ed from Maintenance	Kathy Mason
Paul Zimmerman	Chuck Mason
Bridget Zimmerman	Bill Knight
Jane Sheridan	Hoa Nguyen (camera)
Ed Sheridan	Sissy Hector
Meg Honrath	Elizabeth Mahoney

Mark from PMR was instructor number 1 stated most operating instructions are on line.

Traulsen Hot and Cold boxes for storage

Leave Refrigeration (Cold) Box on all the time.

It takes about 25 minutes to have the hot box reach the 140 degree setting.

Tends to dry things out if left in hot box more than 20 minutes.

Pitco Deep fat fryer

Normal setting is 350 degrees.

Better to use liquid peanut oil as opposed to solid or regular cooking oil.

The oil does not like water, air or salt. Keep fryer covered when not in use.

Note: Is there a ladle to remove chunks of food product floating in the oil?

Press the "I" button to turn the unit on.

The "P" button is for programming and not used that much.

If using two baskets, put one basket in and wait a bit for lowering the second basket. That will keep the oil hotter. You don't want the oil to cool down.

Has a built in filter in the bottom, and it's best to filter when oil is warm.

Blue handle is for draining/Red handle is for pumping/filtering. Will bubble when it starts to pump air.

Filter each day and use long white bristle brush to clean around the edges of the fryer.

Blodgett 200 Convention Oven

Don't close doors completely when not in use. It compresses the gaskets.

Preheat to 375 degrees and then drop to 350 degrees for most cooking.

Put in cool down mode at the end of operations.

Microwave Sani C. Steamer Mdl. 3280

Has four magnetrons and very powerful. Keep your eye on items.

Uses AMBER colored pans with lids. (Dara to check on availability.)

Power settings: High, Medium, Low, and Defrost.

Better to set timer.

Could cook one pound of broccoli with water in one and a half minutes.

Panasonic Pro II Commercial Unit

Control buttons located in lower front.

Left button is for Programs, middle button for ?, right button for Program Lock.

Turbo wash sinks

Left sink has water sucked from the back and discharged from the jet tubes located in the sides.

Make sure that the jets are covered with water.

Have a wash, rinse, and sanitize sink. Sanitizer temperature is at 180 degrees.

Best to let items air dry after cleaning.

Drains for each sink are located just above the floor.

Fill sink with water first before turning on the pump and heater or you will burn out the unit.

Not to be used for plates as it's rough. Used for pots and pans.

Dishwasher

Racks are pulled though automatically

(Dara to check on contract for chemical feed to the dishwasher.)

Has a wash and rinse area. Blue plastic strips are arranged so the shorter pieces face the incoming racks.

Wash water is recycled. Rinse water temperature is at 180 degrees.

Don't dry with a towel but hand dry.

Run silverware trough on flat rack and don't stack up the silverware. Put in the round containers with the tines, sharp blades, and spoon side up and run through a second time.

When running silverware through, you could put one rack upside down over the silverware rack.

There is a silverware box located under the stainless steel shelving for people to dump their utencils.

Upper cleaning unit has five tubes have a latch. Lower cleaning unit has four tubes.

Change water at end of day. To drain the unit pull the latch located in the front of the unit.

Pull out the basket and dump any food particles in a trash can.

Remove the 18" by 18" perforated metal plate and clean.

Remove the long drain plug and carefully clean the "O" ring on the bottom with a wet cloth.

Run the three sections of the blue plastic strips through the dishwasher at the end of the day.

Dishwasher has a high and low float to control the water level. Be careful when reinstalling the baskets.

White is the power button and you have to have your wash water at 160 degrees and the sanitizer at 180 degrees. To get the temperature up to code, run a few empty racks through the unit.

Dwell button stops rack from running through the unit. (This is used to de lime the unit)

Lime is a problem in Georgia and Dara is checking if there is a chemical for this issue.

Floor scrubber unit SMT

Turn pointer to the left (yellow) button for soap and to the right (blue) for rinse.

Attach and remove hose connector with the power off, and make sure the pressure is released.

If handle on scrubber is pointed towards soap, it will wash with soap automatically.

Can also use the six foot drain cleaner if necessary. Insert as far down as nozzle will go and pull trigger to apply pressure.

Check the line located at the red dot on the control panel to insure the correct oil level.

Unit has a water filter that should be changed when the color turns a dark brown.

Bruce Marlette of Master Marketing was the 2nd instructor.

Groen Tilt unit

Can be used as a pot, a skillet, and a griddle. (Very versatile) Good for pancakes, soups, chili, etc.

To wash, wipe out large pieces of food fill to lower line with water, cover and turn to 200 degrees.

Bruce doesn't like to use much chemicals, but you could use the light grit green scrub pads.

For pancakes set at 325 degrees and 350 degrees for most other items.

Use tilt mechanism and dump into a bucket. Could use grease trap in floor.

Alto Shawn Steamer Oven

Bill Knight is more up to speed on this unit than I am.

Push and hold button on upper left to turn on. Don't hold too long or it goes into the set up mode.

If that happens, press the "+" on the control panel five times. (the "+" will show up in five different areas.

The oven has three tempered glasses on the door. Wash with soap and water. (Not windex)

Clean the drip tray on the door.

Unit has a probe that you can set in your meat for the proper temperature. If cooking 10 meat loaves, pick the largest one and set for 160 degrees. Probe must be inserted all the way into the meat. If you get an 888 on the screen, the probe may not be plugged in all the way or the contacts may be dirty.

Leave doors cracked when not in use so you don't compress the door gasket.

Pull sprayer out and have it lock to spray water or fill some pans. Will not work if hose is not locked.

If cleaning, it must be cool.

There are two cooking modes: Program and manual. (Can get instructions on line or call Bruce.)

I saw five circles on the control panel, but you'll probably just use the rinse and second circle.

Make sure that you're done cooking before you go to the clean mode.

The steam mode can go from 85 to 250 degrees. For the steam, normally use 212 degrees.

If going from cooking to steam, you have to cool unit to below 200 degrees.

Always preheat your oven using the red up arrow. Heat to 50 degrees above what you want to cook at and then lower to the setting you want after putting the food in the oven.

Faster fan speeds mean drier food. Bruce normally keeps fan speed at 60%.

Bruce likes the humidity at 100% except for items such as baked potatoes and chicken wings.

There is a delta T mode where you can keep the temperature say at 100 degrees above what your meat is for a slower setting. You would need the probe for this operation.

The handle light is solid when cooking and flashing when done.

To change a program, you would press the book and gear symbol on the lower line of the control panel. Press the program (ie. Bacon) , and It will change to red. You can change the time, temperature, or other settings.

Folks, this Aug. 1st is just a draft. Feel free to make any changes, updates, or additions, and I'll update until we can get a finished product. It was good working with you today.

Gratefully,

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