

Unit- 4: Kitchen equipment

Introduction of kitchen equipments

The term “equipment” refers to all machinery, tools, utensils, crockery and furniture which are used for preparation, service and storage of food. The types of equipment require vary with the activities carried out in a particular area of establishment. Kitchen is the area or place where different types equipments are scientifically installed to prepare varieties of food items in the hygienic manner. So, the initial selection of kitchen equipment is of most importance to determine efficient culinary operation. In a catering industry huge amount of money is invested to acquire kitchen equipment so the following points should be considered while purchasing and selecting the kitchen equipments.

- **Appearance:** Equipments should look nice and fit-in well with the overall design in the kitchen.
- **Durability:** It should be durable so that could be used for long time which may reduce the cost in long run.
- **Capacity:** It can be able to meet requirement of establishment which may cope with future demand and supply.
- **Ease:** It should be easy for staffs to handle, control and uses. So that everyone can be known about operating manual.
- **Attachment:** Equipments should have additional attachments to fit it when needed.
- **Maintenance:** It should be easy to clean and maintenance. Maintenance facilities and required spare parts should be available in local market.
- **Noise:** Many mechanical types of equipment may produce some sort of noise but we must consider minimizing noise level in the kitchen. So it should have acceptable noise level.
- **Weight:** Weight should be considered as it can be move from one place to another.
- **Construction:** equipments should be bought as per construction of building so as to be safe, hygienic, energy efficient and heat resistant.

Types of kitchen equipments

A. Large equipments (Heavy equipments)

Large equipments are those kitchen equipments which are bigger in size and heavier in weight. These equipments are generally fixed in one particular location of kitchen and difficult to move from one place to another due to its weight and size.

- **Working table:** Three foot high stainless steel working table is generally used in modern commercial catering. These are heavier or medium sized and placed as per the interior design of kitchen layout for efficient and smooth kitchen operation.



- **Dishwasher machine:** A dishwasher is a mechanical device for cleaning dishware and cutlery unlike manual dishwashing which rollers largely on physical scrubbing to remove soiling the mechanical dishwasher cleans by spraying hot water typically between 45c and 75c at the dishes with lower temperatures' used for delicate items.



- **Oven :** Oven is one of the large cooking equipment. An oven is a thermally insulated chamber of used for baking of food commodities and mostly for bread and dough products, paste and pastries etc.



- **Walk-in freezer:** This is a large container for the cold storage of perishable food. The temperature will vary according to the intended use. Walking fridge is used to store frozen meat at -18 degree centigrade.



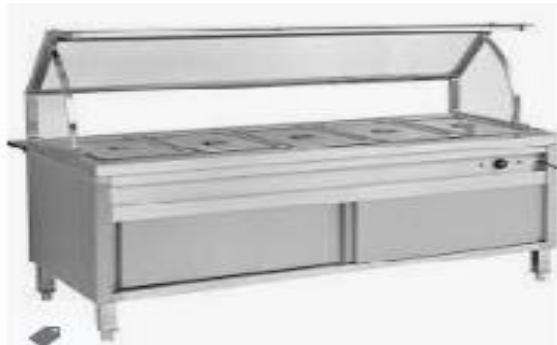
- **Walk-in chiller:** This is also a type of container for storing perishable food which provide chilled or refrigerated temperature.



- **Water boiler:** It is a type of large equipment, typically used to provide an immediate source of hot water for making various foods or for any use where hot water is required.



- **Bain- Marie:** A Bain –Marie is a piece of equipment used as water bath or double boiler. It is used to keep liquid food warm in gentle heat or keep materials warm over a period of time.



- **Hot cupboard:** A container normally of stainless steel and sometimes portable in which cooked food may be kept warm until being served sometimes fitted with a Bain Marie. Hot cupboards are used to keep cooked foods hot for services. They may also be used for heating dishes and plates.



- **Dough mixer:** dough mixer knows as dough kneader. It is specially dough mixer for the catering unit or commercial kitchen designed for heavy duty

and restaurants. They are manufactured with stainless steel with rotating arms and bowls. It is designed for better mixing & easy and hygienic stainless steel bucket.



- **Deep Fat fryer:**

A deep fryer is a kitchen appliance used for deep frying. Deep frying is a method of cooking by submerging food into oil at high heat, typically between temperatures of 350 °F and 375 °F (175 °C to 190 °C).



Griller: Griller is cooking equipments that involve dry heat applied to the surface of food, generally from above, below or in between the heat. It's generally used for making stake, barbeque, etc.



Iron griddle/Hot plate



Cooking Range



Meat Cutting machine / Bone Saw



Bratt Pan



Proofing chamber



Freeze and Refrigerator



B. Mechanical Equipments

These are the equipments which are operated by power supply or known as machine and can be moved easily from one place to another so that these are moderately heavy and medium or small in size. Following are the examples of mechanical equipments.

Slicer: A slicer is a tool used by butcher and delicate seen to slice meats sausages cheeses and other products.



Toaster: A toaster or a toast maker, is an electric appliances designed to toast sliced bread by exposing it to radiant heat, thus converting it into toast. It can to multiple types of sliced bread products. It is invented in Scotland.



Small electric Griller: These are mobile small sized griller operated by electricity.



Salamander: A salamander is heater of any variety of portable forced air or convection heaters, often kerosene fueled. Salamanders are generally open in front and have racks that easily slide in and out. They can be used for broiling or slow baking, as well as it is used to keep dishes warm. Salamander can be considered both as mechanical and large if it has heavy weight and difficult to move.



Mixer grinder: A mixer grinder is a portable mill that combines the mixing and grinding operations. A combination of cuffing and crushing occurs in roller mills. It is kitchen devices that use a gear driven mechanism to rotate a set of beaters in a bowl congaing in the food or liquids to be prepared by mixing them.



Weight machine: A scale or balance is a device to measure weight or mass. These are also known as mass scales, weight scales, mass balances, weight balances. The traditional scale consists of two plates or bowls suspended at equal distances from a fulcrum.



Kitchen Thermometers: A meat thermometer *or* cooking thermometer is a thermometer used to measure the internal temperature *of* meat, especially roasts and steaks, and other cooked foods.



Micro wave oven: A microwave oven (commonly referred to as a microwave) is an electric oven that heats and cooks food by exposing it to electromagnetic radiation in the microwave frequency range.



Mincer: It is kitchen appliances for fine chopping or mincing of meat, vegetables etc. The food to be minced is placed into a funnel, which sits on top of the grinder. From there, the material enters a horizontal screw conveyor; the screw conveyor may be hand-cranked or powered by an electric motor.



Juicer: A juicer, also known as a juice extractor, is a tool used to extract juice from fruits, herbs, leafy greens and other types of vegetables in a process called juicing. Some types of juicers can also function as a food processor.



Electric Whisk: It is a kitchen device that uses a gear-driven mechanism to rotate a set of "beaters" in a bowl containing the food or liquids to be prepared by mixing them. It is also known as hand mixtures.



Electric kettle: An electric kettle is an electrical appliance that has a self-contained heating unit, for heating water, and automatically switches off when the water reaches boiling point or at a preset temperature below 100 °C



C. Utensils and Small Equipments

These are the small sized equipments used in the kitchen. They are small, easy to use and very portable in size. They are also generally used manually. Following are the examples of small equipments:

Stock pot: stock pot is a generic name for one of the most common types of cooking pot used worldwide. A stock pot is traditionally used to make stock or broth which can be the basis for cooking more complex recipes.

Wok: A wok is a versatile round bottomed cooking vessel originating from china. The use of the work is very prevalent in south china. It is the most common cooking utensils in the world.

Sauce pans: saucepans are vessels with vertical side about the height as their diameter used for simmering or boiling. Sauces pans generally have long handle. Larger pots of the same shape generally have two handles close to the sides of the pot.

Conical strainer: A chino is a conical sieve with an extremely fine mesh. It is used to strain custards purees, soups and sauces producing a very smooth texture.

Sieve: A sieve or sifter is a device for separating wanted elements from unwanted materials or for characterizing the particles size distribution of a sample, typically using woven screen such as a mesh or net or metal.

Braising pans: Braising pans also known as hilling skillets or tilting frying pans are among the most versatile appliance found in the commercial kitchen. They are used to braise sauté broil roast etc.

Ladle: A ladle is a large round deep spoon with a long handle used for serving soups stew or sauce.

Whisk: A type of utensil used to blend ingredients in a process such as whipping.

China cap: A conical shaped strainer use to strain the stock or any liquid.

Fry pan: Fry pan is small cooking vessels with handle which has sticky and non sticky form is available in the market. Non sticky one is very much suitable for egg preparation.

Colander : Colander is a type of equipment use to drain the liquid from solid particles which has hole to strain and it is use to drain boiled vegetables, boiled pastas, boiled rice etc.

Mandolin: it is a type of small tools to slice the soft commodities like cheese, fruits or vegetables.

Wire strainer; it is a very simple fine strainer made with wire and made like bowl shape with handle.

Grater: grater is a tools used to make small threads like julienne or to grate or mash the fruits, vegetables or any other soft commodities.

Wooden spatula: it is a small tool to stir the food during cooking made with wood.

Cutting Board: A cutting board (or chopping board) is a durable board on which to place material for cutting. The kitchen cutting board is commonly used in preparing food. It is generally found in plastic and wooden form. The plastic cutting board can be found in deferent colors which symbolize different culinary use.



Kitchen knife: A kitchen knife is any [knife](#) that is intended to be used in [food preparation](#). While much of this work can be accomplished with a few general-purpose knives – notably a large [chef's knife](#), a [tough cleaver](#) (butchers knife), a small [paring knife](#) and some sort of [serrated blade](#) (such as a [bread knife](#)) There are also many specialized knives that are designed for specific tasks such as chopping knife, boning knife, peeling knife, carving knife etc.

