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Equipment

EQUIPMENT Prep Table

Description

The prep table provides a sturdy stainless steel surface for the preparation of food.



Settings

None.



CAUTION: Do not use steel wool, abrasive cloths, cleaners, or scouring powders on stainless steel. Do not use a metal knife, spatula, or any other metal tool to scrape stainless steel. Scratches are impossible to remove. Scratching cooking equipment surfaces makes cleaning more difficult and provides an ideal environment for bacteria.

Daily Cleaning Procedure



- Remove food containers to refrigerated storage as soon as you complete preparation.
- Scrub all surfaces with a brush and a hot solution of Greasercutter Plus. This includes top, backboard.
- If it is necessary to scrape surfaces to remove encrusted materials soak the encrusted area with hot, wet cloths to loosen material, then use a wood or nylon scraper.
- Rinse with clean water.
- Sanitize with 200 ppm Dynamix Quat Sanitizer and allow to drain.

Weekly Cleaning Procedure



Same as above.

Safety Notes



Scratching cooking equipment surfaces makes cleaning more difficult and provides an ideal environment for bacteria.

Prep Table Troubleshooting Guide

Problem	Possible Cause	Corrective Action
<ul style="list-style-type: none">• Legs are loose and wobbly	<ul style="list-style-type: none">• Moving the table around incorrectly• Overloading the bottom shelf	<ul style="list-style-type: none">• Ask for help in lifting the table and carrying it to the designated area• Do not overload the bottom shelf

Range

Description

The six-burner, heavy-duty gas range with oven is used to prepare and/or bake food products.



Operation

- Be sure that the range is clean.
- Check that the grills are in the proper position.
- Ensure that the pilots are lit and burning steadily.

To Light the Pilot

1. Remove the top grates and ring grates.
2. Check the flash tubes to see if they are properly positioned on the burner charge ports.
3. Light the pilots.
4. Replace the top grates and ring grates.
5. Turn the valve completely ON by rotating the knob counter-clockwise $\frac{1}{4}$ turn. The burner flame should be $\frac{1}{2}$ " stable blue flame and should impinge on the underside of pot placed on the ring grate.

Shut Down

1. Turn all valves to the OFF position by rotating the knob clockwise $\frac{1}{4}$ turn clockwise.
2. If the unit is to be shut down for an extended period of time, close the inline gas valve.

Daily Cleaning Procedure

1. Remove the grills and racks, and put them in the dishwasher to clean.
2. Very carefully, wipe any deposits that might have accumulated on the gas line. If there are substantial amounts of debris, use a wire brush to clean the area.
3. No heavy items should be placed on the range when the grills have been removed.
4. If there are cracks or warped gas lines, the service representative should be called.
5. Clean the stainless steel areas with a hot water and detergent solution. Rinse with a clean sponge dipped in sanitizing solution. Wipe the area dry with a soft cloth before it can dry.

Note: *Wash a small area at a time or the water will evaporate leaving chemicals that cause streaking. Do not use ordinary steel scrapers or knives to remove food debris from the stainless steel areas. Particles of iron can become imbedded and rust. Steel wool should NEVER be used.*

OVEN

Note: *Disconnect the line cord (if applicable) from the power supply before cleaning or servicing.*

1. Remove all the oven racks and guides (if “RC” base). Oven racks and guides can be cleaned with a mild soap and warm water or run through a dishwasher.
2. The porcelain interior can be cleaned with an oven cleaner. Apply oven cleaner only when the oven is cold.

Weekly Cleaning Procedure

Same as above.

Safety Notes

Caution should be used while using the range.

Range Troubleshooting Guide

Problem	Possible Cause	Corrective Action
<ul style="list-style-type: none"> Broken pilots 	<ul style="list-style-type: none"> Accidentally hitting the pilots when cleaning the range 	<ul style="list-style-type: none"> Be careful when taking the oven apart and cleaning the area near the pilots Prevent chemicals from getting into the pilots when cleaning the range
<ul style="list-style-type: none"> Pilots are off 	<ul style="list-style-type: none"> Water and/or chemicals have gotten into the pilot 	<ul style="list-style-type: none"> Call the Gas Company
<ul style="list-style-type: none"> Broken burner 	<ul style="list-style-type: none"> Dropped during cleaning 	<ul style="list-style-type: none"> Call the Gas Company
<ul style="list-style-type: none"> Knobs missing 	<ul style="list-style-type: none"> Knobs are loose or the wrong type 	<ul style="list-style-type: none"> Check to make sure the correct knobs are being used
<ul style="list-style-type: none"> Improper gas calibration 	<ul style="list-style-type: none"> Improper cleaning or maintenance 	<ul style="list-style-type: none"> Call the Gas Company