

Kitchen Tour & Inventory

The shelter's commercial kitchen is outfitted to meet all your needs for preparing and serving meals. This inventory is intended to help you plan your meal. Tips for using and cleaning our equipment are included at the end of this document.



Equipment

- 2 reach-in fridges
- 2 reach-in freezers
- 2 Hotwell drop-in food wells
- 6-burner range with gas oven (skip to how to use)
- Flat top grill with gas oven
- Convection oven (capacity of up to 10 full size (18"x26") baking sheets)
- 22-quart roaster oven
- Propane outdoor grill



Linens

- Aprons
- Oven mitts
- Kitchen towels

Cookware	Quantity
3.5-quart stainless steel saute pan with lid	1
5.5-quart nonstick sautee pan	1
14" non-stick fry pan	2
Wok	2
10-quart sauce pan	1
24-quart stock pot with lid	1
40-quart stock pot with lid	1

Bakeware	Quantity
Full sheet tray (18"x26")	6
Half sheet tray (18"x13")	1
Cookie sheet (15"x20")	1
Cookie sheet (17"x11")	1
Muffin pan (6)	1
Muffin pan (12)	1
Rectangle aluminum pans	Assortment



Food Prep	Quantity
Plastic cutting board	4
Small salad/herb spinner	1
Metal mixing bowls (large >13qt)	5
Metal mixing bowls (small <6 qt)	4
Plastic mixing bowls	3
Plastic colander (size you'd use at home)	1
Metal colander (size for commercial kitchen)	1
Small plastic funnel	1
Box grater	1
4-cup liquid measuring cup	1
Sets of dry measuring cups and spoons	2
Can opener	2
Bottle opener	1
Vegetable peeler	7

Storage	Quantity
16-liter square container + lid	1
6-liter square container + lid	8
1-quart clear plastic pitcher	2
Plastic food storage containers	Assortment
Aluminum foil / Plastic wrap / Wax paper / Press'n'Seal	Assortment



Cutlery & Utensils	Quantity
Chef's knife	2
Bread knife	1
Carving/slicing knife	1
Paring knife	1
Sharpening steel	1
Kitchen shears/scissors	2
Pizza cutter	5
Cake server	1
Ice cream scoop	2
Potato masher	1
Rubber spatula	7
Wood spatula/spoon	7
Metal ladle	5
Metal spatula	6
Offset spatula	1
Plastic serving spatula	7
Butter spreader	3
Pasta spoon	2
Slotted metal spoon	7
Solid metal spoon	9
Plastic serving spoon	28
Metal serving fork	5
Metal tongs	2



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Plastic serving tongs	20
Wire whisk	5
Silicone pastry brush	1
Pastry scraper	1
Grill spatula	1
Grill tongs	1
Instant read thermometer	1

Tips for Using the Imperial Convection Oven

1. In general, reduce the cooking temperature 50 degrees from what is listed in a conventional recipe.
 - a. For bakery products, reduce the temperature by 50 degrees and bake for 25% to 33% less time.
 - b. For casseroles, reduce the temperature by 50 degrees and bake for 25% to 50% less time.
 - c. For meat roasting, reduce temperature to 275-300 degrees. Use a meat thermometer. Cooking time may be reduced up to 50%.
2. Use the fan for preheating and baking.
3. Check the product halfway through the stated time of the regular recipe.



How to Use the Hotwell Drop-in Food Wells

1. Verify that the drain valves (located under the hot well) are in the closed position to prevent water from draining out.
2. Fill each well to max fill line. DO NOT OVERFILL.
3. Cover the wells with empty hotel pans (stacked underneath the hot wells) and turn the temperature control to the maximum heat setting to preheat.
4. Place containers of hot food, above 140 degrees, into preheated equipment.
5. Reduce heat setting to a level that will maintain a safe holding temperature and maintain food quality



How to Turn Off & Clean the Hotwell Drop-in Food Wells

1. Use oven mitts to protect hands when removing hot food containers.
2. Turn the heat control to the "0" setting.
3. Rotate the drain valves to the open position. Drain the water.
4. Use a damp cloth dipped in soapy water or sanitizer water to clean the inside of the well and the outside of the equipment.
5. Thoroughly rinse equipment with water after cleaning.
6. Rotate the valves to the closed position.



Cleaning the Flat Top Griddle

1. Pour a pitcher of ice with salt onto the grill while it is still hot to cool.
2. Use the press with the handle on top of a green scrubber brush to scrub, especially in the corners.
3. Mix $\frac{1}{4}$ cup of cold water with 1 cup pure white vinegar and pour onto the grill.
4. Use brick to cut grease – scrub in a Z-shape one way and then the other.
5. Scrub again with scrub pad and press with handle.
6. Pour boiling water onto the grill and scrape into the oil drip.
7. Once cool, wipe with a dry cloth. Add 4 tablespoons of vegetable oil and wipe again with a cloth.
8. Dump oil drip trap into metal coffee canister (located under phone).

