



EQUIPMENT USED IN A PROFESSIONAL KITCHEN

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Large Equipment



Microwave

In the professional kitchen the microwaves are an addition to their use in cooking food, microwave ovens are used for heating in many industrial processes. Microwave ovens are a common kitchen appliance and are popular for reheating previously cooked foods and cooking a variety of foods.

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Oven

An oven is a thermally insulated chamber used for the heating, baking, or drying of a substance, and most used for cooking. Kilns and furnaces are special-purpose ovens used in pottery and metalworking, respectively.

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Fridge

The fundamental reason for having a refrigerator is to keep food cold. Cold temperatures help food stay fresh longer. The basic idea behind refrigeration is to slow down the activity of bacteria (which all food contains) so that it takes longer for the bacteria to spoil the food.

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Freezer

Store food you buy in bulk (as well as leftovers) in your freezer. Your freezer can be a great storage space for bulk items such as meat, frozen vegetables, and bread, as well as leftovers such as soup, chili, casseroles, and baked goods.

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Plancha grill

The flattop grill is a versatile platform for many cooking techniques such as sautéing, toasting, simmering, shallow frying, stir frying, pan frying, browning, blackening, grilling, baking, braising, and roasting, and can also be used for flambéing.

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Blender

A blender (sometimes called a liquidizer in British English) is a kitchen and laboratory appliance used to mix, purée, or emulsify food and other substances. A stationary blender consists of a blender container with a rotating metal blade at the bottom, powered by an electric

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Kitchen Aid

A kitchen aid is a mixing machine that can combine certain elements together to create a mixture, it also has different mixers so it can shred food items. This machine is electrically powered, and it can be set on different settings to allow it to mix or shred at a certain speed or

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Scales

A kitchen device used to measure the weight of ingredients and other food. Kitchen scales are available in balance or spring models. A balance scale will give a more accurate reading than a spring scale. Using a scale will result in a more accurate measurement of the ingredients than by measuring

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Utensils

A kitchen utensil is a small handheld tool used for food preparation. Common kitchen tasks include cutting food items to size, heating food on an open fire or on a stove, baking, grinding, mixing, blending, and measuring; different utensils are made for each task

Small Equipment



Knives

Larger chef's knives are used for cutting meat, dicing vegetables, disjuncting some cuts, slicing herbs, and chopping nuts. Carving knives are used for slicing and carving dense meats.

Slicing knives are used for cutting thinner slices of roast,