

Hot Cook Equipment Assignment Answers

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Introduction A variety of equipment is used by the Hot Cook Person to prepare recipes. For your safety and the safety of your Co-workers, it is important that you operate and clean the equipment properly.

Directions In the Operations Manual, locate and read the equipment section behind the Hot Cook tab. Use this information, as well as the Resource Library on the On Demand Page, to answer the questions below.

1. At what temperature should the Fryer be set?

Set the temperature to 350°F

2. How often should the Hot Cook boil out the fryer?

Once a month

3. How much Grease Cutter Plus is used to boil out the fryers?

The recommended amount of boil out cleaner is 7.5 oz. of Grease Cutters Plus from Kay Chemicals, available from MBM.

4. Why do you leave the doors open on the Steamers overnight?

Leave the door open at night after cleaning to allow the unit to dry and to prolong the life of the door gasket.

5. How often are ashes, hot coals, and remaining wood removed from the Smoker?

Coal and ashes from previous cooking must be removed before loading more wood.

6. How often are Smoker fan blades changed out and cleaned?

Switch Fan Blade twice weekly (soak in degreaser). Note: Extra fan blades and Allen wrench are included with smoker.

7. How is grease removed from the Smoker?

- **Place a container under the grease valve located on the side of the smoker.**
- **Remove any meat debris to prevent clogging the drain.**
- **Open the valve slowly. Caution! Grease will be hot.**
- **Drain the grease from the smoker. Best Practice: drain grease while it is still warm. Do not allow to cool completely.**
- **Pour grease into an approved grease recycling bin.**