

## **Standard Operating Procedures and Equipment Maintenance**

### **1) Light equipments**

Clean and wash all the light equipment thoroughly, wipe them and then use.

**Care:** All light equipments should be cleaned and washed with hot soapy solution immediately after use. All small utensils should be wiped dry.

### **2) Pressure Cooker**

Fill the cooker only 3/4 cover it with lid, check rubber and safety valve. Keep weight (whistle) on and keep it on slow flame. Do not keep cooker on high pressure burner.

**Care:** Wash pressure cooker with soapy water, wipe dry. Check safety valve, rubber ring regularly.

### **3) Meat Mincer**

a) Fix attachments i.e., rotating rod, blade, sieve, and rings, tightly with the machine.

b) Keep tray on, put vegetable dices / boiled potatoes / meat without fat in the tray.

c) Put on main switch, and then turn mincer's switch.

d) Slide vegetable or meat little at a time, press with wooden rod.

**Care:** Remove all the attachments of mincer. Soak in warm water for 10 minutes. Remove and wash with soap solution. Rinse and wipe dry. Keep in clean cupboard. Grease when necessary.

### **4) Masala Grinder**

a) Wash grinder and stone.

b) Keep stone in grinder, attach belt to it put the masala ingredients in grinder with enough of moisture.

c) Put on main switch of grinder.

**Care:** Detach belt from grinding stone, remove all the masala from stone. Wash thoroughly and wipe dry. Grinder wash with warm water, wipe with dry duster. Do over-hauling once in a month.

Do not nut on stone in grinder and start without putting masala or idli mixture etc. in it.

### **5) Dough Mixer**

a) Wash bowl and dough kneading rod, or creamer or whisk.

b) Fix bowl on mixer, then attach rod or creamer as per requirement.

c) Put ingredients in the bowl, lift up the bowl by turning handle anti-clock wise.

d) Press green switch, increase speed by turning gear-handle clock-wise. After use reduce speed, press red switch lift-down the bowl by turning handle clockwise remove mixing rod and then remove the finished product.

**Care:** Put off main switch of the dough mixer. Wash all the attachments. Check belt of the motor occasionally.

## 6) Potato Peeler

- a) Wash Peeler from inside tightly close the door. Put potatoes from top.
- b) Start main switch as well as water supply. After peeling open door of the peeler, let all the peeled potatoes come out of the peeler. Switch off the main.  
**Care:** Detach upper deck of the peeler, wash it thoroughly with scrubber, rinse and wipe it dry. Remove all the potato peels from it, scrub thoroughly with scrubber wash and dry completely. Fix upper deck and check for its function.

## 7) Griller – Hot Plate

- a) Wipe griller - hot plate with damp duster.
- b) Put on the switch, once it becomes hot, put pre-prepared item on it and cook.  
**Care:** Cast iron grill plates may occasionally need scraping. After every season, it is the best to wash the plates with a mild detergent solution, rinse and dry.

## 8) Tandoor

- a) Put charcoal in tandoor separately light some coal on gas burner.
- b) Pour live coal in tandoor. Keep the ash-pit half open.  
**Care:** Allow the tandoor to cool. Once in week coat the tandoor with mixture of ash, earth and water. Season inside of tandoor with mustard and oil.

## 9) Deep Fat Fryer

- a) Clean and wipe deep fat fryer.
- b) Put oil/fat in containers, put on main switch turn temp, control knob, press operating switch.
- c) Once oil reaches desire temp, add frying food to the fryer. When breaded foods are prepared, strain fat frequently.
- d) Load fry basket to one-half and never more than 2/3 of capacity.
- e) Never salt foods directly over the fat. Salt in the fat reduced its life.
- f) Discard fat as soon as it tends to bubble excessively before food is added gummy film collects on the frying basket or heating element.
- g) Raw, wet foods such as potatoes and oysters, should be drained or wiped dry before frying to extend the life of the fat.  
**Care:** Switch off the fryer and allow to cool. Drain all the oil in normal way. Remove all debris and particle matter from the fryer. Fill the fryer compartment with soap solution. Brush inside using a bristle brush (never use steel wool). Flush with clean water to which vinegar has been added. Dry with cloth.

## 10) Tilting Pan

- a) Ensure that pan is tightly fitted by moving handle of the pan.
- b) Switch on the main, then switch on operating switch, turn temp. control on high.
- c) Start gas connection. Press ignition switch for 20 secs. Put fat or oil and then use according to preparation.

**Care:** The equipment should be cleaned thoroughly after use. Normally washing with hot soapy water and rinsing with clean water will be sufficient. Wire scourers or scouring powders are not recommended for models with an all stainless steel finish. If the pan has been used for frying, care should be taken to remove all oil film build up. The tilting mechanism may require occasional greasing with a light non-toxic oil. This will ensure easy and trouble free operation.

### **11) High Pressure Burners Range**

- a) Start main connection of gas. Slightly turn the operating knob towards left and light the gas with help of match-stick or gas lighter.
- b) Do not increase gas pressure before lighting the burners.

**Care:** - Immediately wipe up all the spillings and boilers. If during cooking periods, spillings are left to bake and harden on hot surfaces the cleaning becomes much more difficult.

### **12) Convection Oven**

- a) Switch on oven, set the temp, once it reaches desire temp.
- b) Always load the lower compartment first. Always load each shelf evenly, spacing pan, trays away from each other and the side of the oven.
- c) Never add material to a section after food has already have started to bake. Open doors as seldom as possible

**Care:** The oven should be switched off. The oven should be allowed to cool until only warm. Remove all removable shelves or rack for separate clearing. Using a clean cloth soaked in hot soap solution, wipe the oven. Rinse the cloth as necessary. The shelves and racks should be cleaned in the same way.

### **13) Refrigerator / Deep Freezer / Walk-in Coolers.**

- a) Once installed, temperature is to be set as required and store food items at proper temperature.
- b) Do not store items that tend to absorb smell from other food items such as eggs near a strongly aromatic food item.

**Care:** Refrigerating equipments need to be kept clean at all times. Remove spoiled food items regularly and defrost if necessary.