

TYPES OF KITCHEN EQUIPMENT



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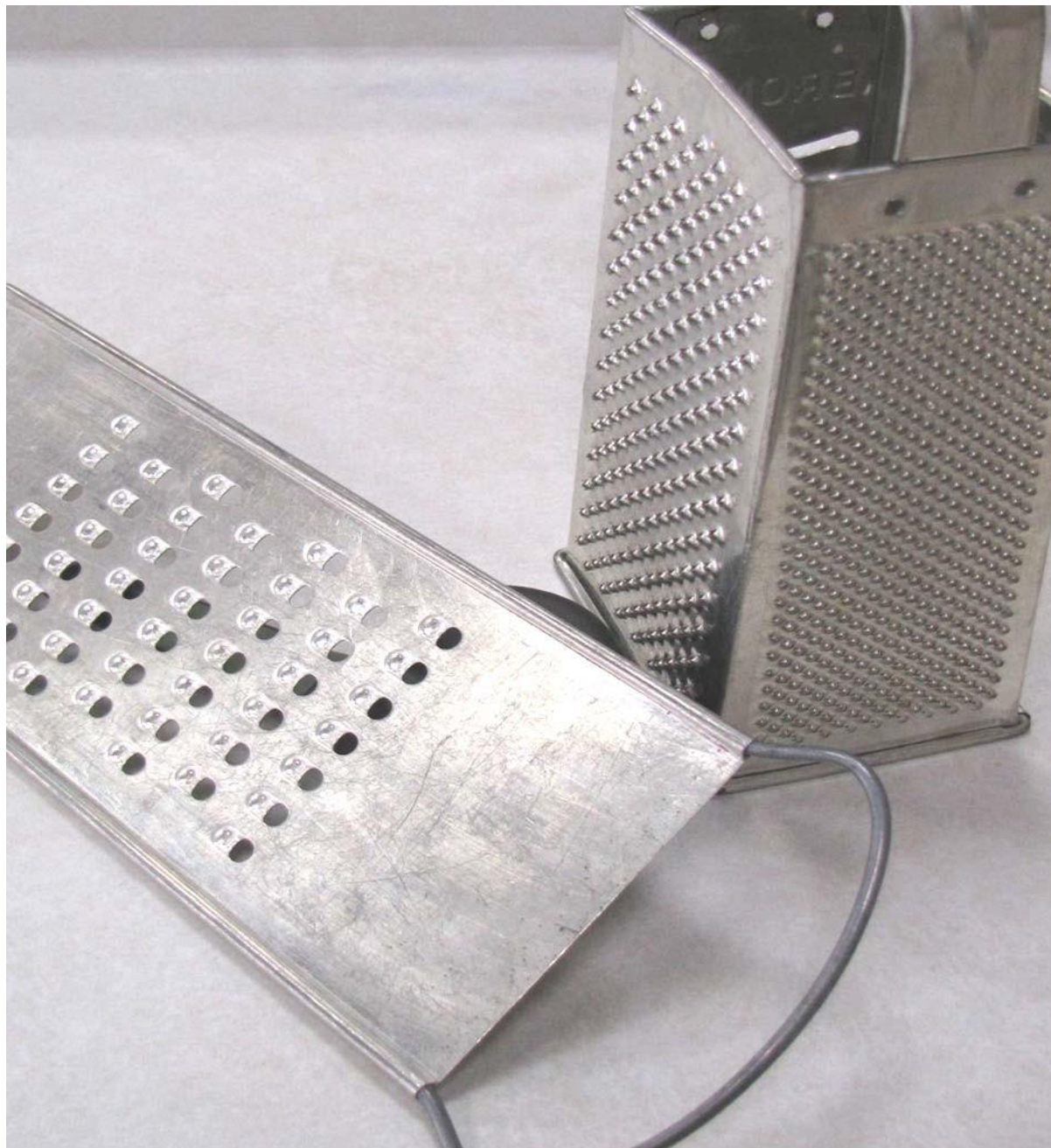
Egg Beater

Kitchen utensil used to mix things
such as eggs or cream



Flour Sifter

Kitchen device used to sift flour or powdered sugar



Grater

Kitchen utensil with sharp perforations used to shred foods such as cheeses or vegetables



Electric Mixer

Small kitchen appliance used to mix food such as batter or dough



Potato Masher

Kitchen utensil used to crush soft foods such as cooked potatoes for mashed potatoes or cooked apples for applesauce.



Meat Thermometer

Used to determine the internal temperature of meats to determine doneness



Cutting Board

A durable board made of plastic or wood where you cut food items



Digital Scale

Instrument used to measure specific weights



Manual Scale

Instrument used to measure specific weights



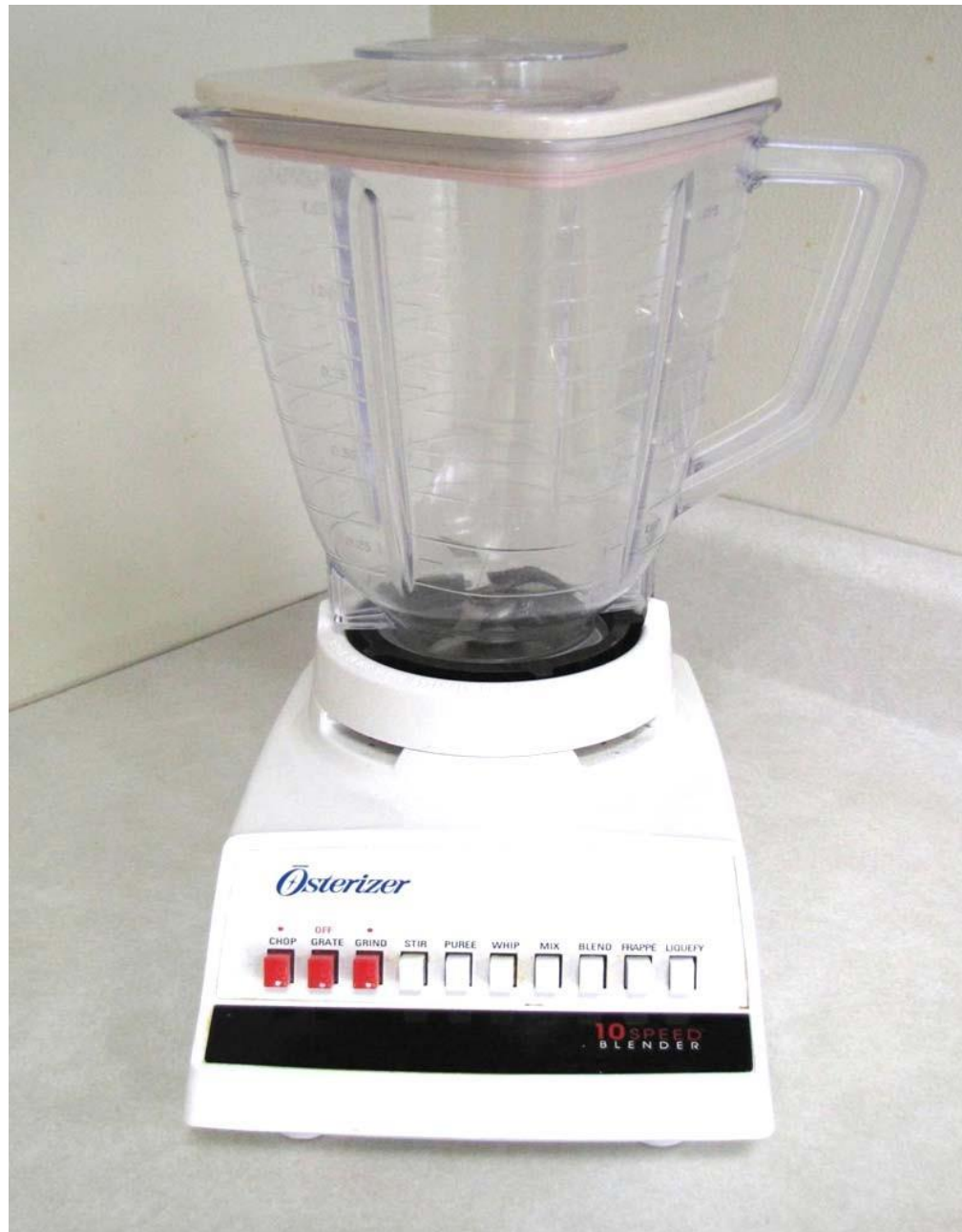
Coffee Maker

Small kitchen appliance used to brew coffee automatically



Stand Mixer

Kitchen appliance used to mix food
such as batter or dough



Blender

Small kitchen appliance used to mix
or puree food



Food Processor

Small kitchen appliance with interchangeable blades used for shredding, blending, chopping or slicing food



Slow Cooker

Small cooking appliance that uses low temperatures to cook food over an extended period of time allowing for unattended cooking



Toaster

Small kitchen appliance designed to toast bread products



Tea Kettle

Small kitchen device used to boil water on top of stove usually for teas or other hot beverages



Liquid Measuring Cup

Measuring cup used to measure large amounts of liquid ingredients



Dry Measuring Cups

Measuring utensils used to measure
dry ingredients



Measuring Spoons

Measuring utensils used to measure small amounts of either dry or liquid ingredients



Juicer

Kitchen device used for extracting juice from fruits such as oranges or lemons



Egg Separator

Kitchen utensil used to separate the egg yolk from the egg white



Peeler

Kitchen utensil used to peel the outer skins of fruits and vegetables such as apples and potatoes



Spatula

A kitchen utensil with a long handle and a flat edge designed for lifting or turning foods



Rubber Scraper

Kitchen utensil designed for scraping insides of bowls or jars to remove all of the contents



Apple Corer

Kitchen device used to slice and core apples



Pizza Cutter

A wheel-bladed kitchen cutting
utensil used to cut pizza



Wire Whisk

Kitchen utensil with wire coils used to beat eggs, cream, etc.



Pasta Spoon

Kitchen serving utensil used for easily serving pasta such as spaghetti



Tongs

Kitchen utensil used for picking items up, commonly used when grilling



Strainer

Used in the kitchen to separate liquid from solids or to wash and drain small amounts of food



Pastry Brush/Basting Brush

Cooking utensil used to spread oil or glazes on foods



Handheld Can Opener

Kitchen utensil used to remove the lid of aluminum cans; may be electric or handheld



Rolling Pin

Cylindrical kitchen utensil designed
for rolling out dough



Serving Spatula

Kitchen utensil used to serve foods such as bars, pies and cakes



Slotted Spoon

Kitchen utensil used for stirring or serving foods such as vegetables



Scoop

Specialized measuring spoon used to portion different amounts of foods



Ladle

Kitchen utensil designed for serving soups and stews



Mixing Bowls

Bowl used in the preparation of food
for combining ingredients



Muffin Tin

Pan with individual molds used for making muffins or cupcakes



Cake Pan

Round pan used for baking cakes in the oven



9 inch by 13 inch Pan

Shallow container usually made of metal or glass used to cook or store food



9 inch by 9 inch Pan

Small kitchen pan used to make foods such as bars and cakes



Pie Tin

Round baking pan with slanted sides
used for making pies



Loaf Pan

Pan used for baking breads in an oven



Pizza Pan

Round pan used for cooking pizza



Cooling Rack

Wire rack used to cool baked goods such as bread or cookies



Baking Sheet

A flat, rectangular pan used for baking flat products such as cookies



Bar Pan

Kitchen pan with shallow sides used to make baked goods such as brownies and bars



Saucepan

A deep pan with a handle intended for use on the stovetop and is used for stewing and boiling



Double Boiler

Consists of two saucepans, one fitting inside the other. Used to cook sauces or melt chocolate without burning or seizing it. Boiling water is placed in the bottom pot and the sauce or chocolate is placed in the top pot.



Stock Pot

A large, tall, narrow pot used to cook soups, broths or pastas



Griddle

Piece of cooking equipment with a flat metal portion on which food is cooked



Frying Pan

Pan used for frying, searing or browning foods



Colander

Bowl-shaped kitchen utensil with holes used to drain and rinse foods



Skillet

Pan usually large and heavy with moderately shallow sides used for frying or cooking a meal



Cast Iron Frying Pan

Kitchen pan used to fry foods such as meat. Pan comes in varying sizes and can be used to cook with outdoors.



Dutch Oven

Cooking pot usually made of cast-iron with a tight fitting lid normally used to cook on a campfire



Microwave

Kitchen appliance that cooks food by passing an electromagnetic wave through it



Stove or Range

Large kitchen appliance consisting of burners and an oven used to cook food



Refrigerator/Freezer

Large kitchen appliance used to store food and keep it cold; usually has a freezer compartment used to store frozen food items



Carving Knife

A kitchen knife designed to slice meats



Kitchen Shears

Kitchen utensil used to trim food
such as chicken



Paring Knife

A thin-bladed kitchen knife used for coring or peeling fruits



Chef's Knife

A kitchen knife used for chopping, slicing, mincing, etc.



Bread Knife

A kitchen knife with a long serrated blade that easily cuts through bread and other pastries



Casserole Dish

Piece of cookware used in the oven
to cook food



Hot Pads

Insulated pads used to protect individual's hands or counter surface when transferring hot objects