

TOOLS & EQUIPMENTS OF LARDER EQUIPMENT

1. MINCING MACHINE AND FOOD PROCESSORS-

- These two machines have an important function in the larder. The mincer is used for the mincing of raw meats for sausages, hamburgers, meat loaves, mincing of fats prior to rendering for dripping.
- A food processor is a useful tool in the mixing of the raw and cooked farces, pates, mousses and puree mixtures as well as some sauces. It is also handy for the making of breadcrumbs from the day old breads.
- These metal machines are quite expensive and should be robust for heavy duty for commercial use.
- The mincing and the processor attachments can be dismantled for cleaning which should be done with hot water containing grease solvents, then rinsed and dried before re-assembling.
- The machine needs to be lubricated at regular intervals with the lubricating oil.
- The operator should study the instruction manual to become familiar with the oiling points.

THE SLICING MACHINE

- Is used for cutting slices of cooked meats such as ham or tongue, or any other boneless joints of meat.
- It is also used for cutting bacon or gammon rashers.
- A calibrated scale is fitted to determine the thickness of the slices.
- They may be hand-operated, semi-automated or fully automatic.
- The cleaning of the machine should be done carefully following the instructions on the manual. No food should be left clinging to the parts which cannot be removed for cleaning as the bacterial growth will occur. The blades should be kept sharp always using the grindstone attachment provided along. The machine should be kept lubricated with the oil provided.

SCALES AND WEIGHING MACHINES

- There are various types of weighing scales- large platform scales for weighing large meat joints. There are graduated scales fitted with a price chart showing the prices at a glance.
- No maintenance is necessary other than keeping them clean and hygienic. Sponging them with a cloth soaked in hot water and then drying thoroughly will do the needful.

The pans of the smaller scales should be removed and washed well in hot water.

- Foodstuff should not be placed directly onto the platform or the pans of the scales but should be kept in some container or trays or a sheet of greaseproof paper when being weighed.

ELECTRIC GRINDING MACHINE

- This machine is used for grinding an edge on knives and choppers or cleavers. It should be used if only the carborundum stone fails to set an edge. Frequent use will wear the knives and the choppers down very fast.
- Make sure that there is sufficient water in the well and the grindstone is wet while the sharpening takes place.
- Keep the machine clean.
- Lubricate the machine as per the instructions in the manual.

BOILING PLATE OR GAS RINGS

- These are used to heat or cook as required such as cooking the vegetable hors d'oeuvres, for rendering fats, making aspic jelly, sauces, pickles and other larder preparations. Spilling or boil ovens should be wiped and cleaned with warm water and soap solution. The burners need to be cleaned on the periodical basis.
- The enamelled parts of the surrounding should be sponged down with water.

Abrasives should not be used as they damage and scratch the enamel.

SALAMANDER / GRILL / TOASTER

- These are used for grilling or toasting many foodstuffs for making savouries and canapés and for grilling sausages etc.
- For cleaning the burners should be lightly brushed to prevent the holes from clogging.

Semester V: Unit 1: Chapter 4.3

The metal reflectors should be wiped on a regular basis.

- The fat drip tray must be emptied and cleaned daily. A little water in the tray will help the grease from baking on. Do not allow the crumbs to burn in the tray .
- The enamel parts must be wiped with a damp sponge on a daily basis.

BUTCHERS' BLOCKS

- These are used in the butchery for jointing and cutting meats.
- They have the advantage of being reversible. They can also be re-serviced when badly worn out by sawing at the timber yard.
- A good general rule is to keep the surface as clean and dry as possible and should be washed well and drained and dried after each use.

SAUCEPANS AND LIDS

- They are mostly stainless steel or aluminium or latest can also be hard anodized. They require utmost care for maintaining them clean.
- They should be washed in warm soapy water and dried well after use.

TABLES, COUNTERS AND FLOORS

- Steel tables are used as work tables. Always keep them clean and never use their surface for chopping or cutting as the damage can be two ways. Chopping boards which are color coded are used for this purpose.
- The tables should be cleaned by sponging with hot soapy water and rinsed with warm water and then dried after use. At the end of each session, the sinks, the counters and the floors must be well cleaned.

OTHER LARDER TOOLS

Other small equipment required in the larder section are-

- Serving spoons and ladles
- Sieves
- Colanders
- Conical strainers
- Meat presses
- Pie moulds
- Whisks
- Egg slicers
- Steel basins
- Graters
- Cutlet bat
- Trussing needles
- Larding needles
- Larding pin
- Lemon zesters
- Vegetable scoops
- Butchers hooks
- Skewers
- Brinometer

Semester V: Unit 1: Chapter 4.3

REFUSE BINS

- The waste bins should be lined with disposal bags and be emptied on the daily basis.
- The bins should be stored in air conditioned temperature as they store lot of perishable wastes.
- They should be thoroughly cleaned, inside out, on the daily basis.

USE OF REFRIGERATORS AND FREEZERS

REFRIGERATORS- UPRIGHT

These play a very important part in the functioning of the garde manger as all perishables can be stored at a low temperature to prevent deterioration and the growth of pathogenic bacteria.

- The refrigeration temperatures are set a little above the freezing point and can range from 2-5 degrees C.
- There should be no fluctuations in the temperatures and keep them as constant as possible.
- Always check the thermostat is working well
- Have the refrigerators serviced regularly
- Defrost regularly to maintain the temperatures. The refrigerator should be thoroughly cleaned. The racks and bars be removed and washed with warm water.
- During the defrosting time, the food should be transferred to an alternative storage.
- Never use a n=knife or a sharp instrument to dislodge the ice formation.
- Open the door as little as possible for the temperatures to be maintained inside.
- Never place hot food into the refrigerator as it will raise the temperatures inside.

UNDERCOUNTER REFRIGERATORS

- The under counter fridges have been developed to fight the space restrictions and for the maximum utilization of the spaces. These are normally used to store ready to cook meats and fish. Positioned in the hot and greasy kitchens, these fridges are specially in need of frequent thorough cleaning and servicing.

DEEP FREEZERS

With the increasing bulk of the food production for the catering establishments and the use of more and more of the frozen foods, there is an intensive use of freezers. They help in prolonging the storage life of the perishables.

- Under refrigeration temperatures, the food can deteriorate rapidly through the action of the microbes, enzymatic and chemical reactions.
- By reducing the temperatures, these reactions are slowed down.
- Increased use of deep freezers can be due to bulk buying, special seasonal rates or discounts or irregular supply or delivery.

TYPES OF DEEP FREEZERS

There are three types of deep freezers. The major difference is their shape and size.

1. BUILT-IN WALK-IN TYPE

- These are found in large catering units such as hotels, hospitals, canteens and large restaurants.
- The average size of the deep freezers is 2x2x2.25 mtrs. But these can be tailor built in all shapes.
- All such freezers have divisions within them allowing for the separation of the meat, poultry, fish or vegetables.

2. DEEP FREEZE CABINETS

- These are of two types- the box or the chest types, which is the most popular and cheapest to buy. This has the disadvantage of storing all the foods together as there is no or little compartmentalization. Quick access to the food is often difficult and following first-in-firstout is normally difficult in this.
- The second type is the upright one, to look at it is like a refrigerator. It is more expensive, but by its design and inner shelving, it allows quick and easy access to the foods required.
- These also come having two or three doors with different compartments, in order to store different raw material separately.

Semester V: Unit 1: Chapter 4.3

· Latest have also incorporated the quick freezing shelves which can be used before freezing all the foods and then storing them.

3. FRIDGE- FREEZER CABINET

- This is a combination of the fridge and a freezer compartment.
- Originally meant for larger households, but these can also be used by smaller catering units
- These are available in two doors or three door options as well.