



**Kitchen Training  
Equipment Notes  
2023-2024**

# **EQUIPMENT NOTES:**

## **Stove**

30,000 BTU Burners compared to house stove 9,000-12,000 BTU

Stir items more often than normal with a flat edge paddle.

## **Convection Oven**

Items will cook in 60 – 70 % of the time of a normal oven.

Baking in convection oven – reduce heat and set fan to low

i.e. Cornbread calls for 400° - set to 350° and fan on low, cooking time will still be a little faster than a regular oven

## **Griddle**

Pancakes -	350°
Hot Dogs -	350°
Hamburgers -	375-400°
Holding Soups -	200°
Heating up Soup/Sauce -	500°
Heating up Cream Soup/Sauces -	400°

## **Pancakes** –

1 large box of Aunt Jemima Complete serves 25 people.

Make 4" pancakes.

Mix batter a little on the loose side.

Very lightly oil griddle and wipe off any excess.

Pour in rows front to back and across griddle.

Flip pancakes in the same order.

Remove pancakes in the same order, allowing a little time for the last flipped cakes.

Place cakes in a 2 ½" deep hotel pan with parchment paper between.

Stack cakes only 2 high.

Place in a 200° oven to finish cooking and holding.