Equipment Guide for the Food Application Lab Babcock Hall

Cooking options

- Griddle – Montague Legend gas fired heavy duty counter range C24-8T [Griddle operation and cleaning guide](http://example.com)
- Charbroiler – Montague Legend Heavy Duty Underfired Gas Broilers, p. 7 for use instructions and p. 8 for cleaning instructions [Charbroiler instructions](http://example.com)
- Kettle – 60 gallon, gas fired, steam jacketed, leg type, model KGL-60-T Cleveland Co. p. 6 – 7 for operating instructions, p. 8 - 9 for cleaning instructions, p. 13 for troubleshooting tips [Steam jacketed kettle manual](http://example.com)
- Skillet – tilting braising pan p. 6 – 7 operating instructions, p. 8 – 9 cleaning instructions [Skillet tilt braising manual](http://example.com)
- Combi Ovens – CE10FD Boilerless full size combi oven Hobart Co. Hobart.com Instruction manual and quick start guide are at [Combi oven quick start guide](http://example.com) and [Combi Oven instructions](http://example.com)
- Ranges and convection ovens – 11 Montague Legend gas fired heavy duty convection oven ranges [Oven and range instructions](http://example.com)
- Air impingement oven [Turbochef oven manual](http://example.com)
- Microwave ovens
- Drying ovens

Food Preparation

- Counter space, stainless steel tables and work stations
- Ice Maker – self contained flaker
- Immersion blenders
- Fondue pot
- Raclette grill
- Toaster oven
- Pressure cookers
- Food processor and slicing disks [Food processor manual](http://example.com)
- Small processors [Chopper one touch instructions](http://example.com)
- Cutting boards
- Knives, mixing spoons
- Pots, skillets, lids, cooking utensils
- Metal mixing bowls
- Marinating containers
- Colanders, strainers
- Measuring cups and spoons, rolling pins
- Scales including toploaders, 6 and 15 pound digital scales
- Oven cooking equipment including trays, muffin, bread, cake tins, glassware for microwaving

Mixers

- 60 Quart HL600 Legacy mixer - with vegetable slicer and adjustable plate, 2 shredder plates, grater plate, 1 Brite Metal meat chopper with S/S pan, Hobart Co. Quick start guide and manual at [60Q mixer quick start](http://example.com), p. 12 – 14 use instructions, p. 22-23 cleaning instructions [60Q mixer instruction manual](http://example.com)
• 30 qt. Hobart mixer.
• 20 Quart – Hobart Co.
• 10 Quart – Hobart Co.
• Electric hand mixers and beaters

Lab Equipment – a variety of chemical and physical testing equipment is available including color analysis, moisture analysis and pH measurement. Additional testing capabilities can be arranged for.

Safety and Communication

• First Aid kit
• Fire Extinguishers
• Personal protective equipment including hot pads, safety glasses, aprons
• Projector, white board
• Computer, reference textbooks

Serving Ware

• Dishes – Including large and small plates, bowls, stoneware cups - oven safe to 350 F or 176 C
• Silverware
• paper plates, plastic utensils,
• pitchers

Clean up

• Dishwasher – CL44e Hobart dishwasher, p. 14 – 17, 19 use instructions, p. 20 – 23 cleaning instructions, p. 29 – 31 troubleshooting instructions dishwasher instructions
• Garbage disposers – In Sink Erator with Aqua Saver Garbage Disposer Instructions
• Pre-rinse spray assembly, sinks and drain area
• Cart washing bay
• Hand washing and locker storage area

Storage

• Refrigerator, walk - in
• Freezer, walk - in
• Dry goods storage room
• Carts