

## **Guidelines and Restrictions for the Use of Kitchen Facilities**

### **Walk-In Refrigerator**

The walk-in refrigerator is very sensitive to influx of moist air, which causes the compressor coils to freeze over and the internal temperature to rise. Do not leave door open for any length of time other than absolutely necessary for immediate ingress or egress. If the coils do freeze or the temperature rises above 40° F, notify the residential caretaker or other on-site staff member immediately.

### **Gas Ovens**

Nature Camp is equipped with two commercial gas ranges, both with electric convection ovens: the American unit has a griddle top and the Superior has six burners and a Salamander broiler.

The American oven works best in the range of 350-425° F; the bottom tends to get hotter than the top even with the convection fan operating. Large sheet pans and rectangular baking pans slide into slots on the interior sides without the need for oven racks. The dials above the oven door control the flames for the griddle. The griddle surface should be cleaned when still hot by first using water and a griddle scraper. Stubborn stains and burned-on portions of food may be removed by adding vinegar or lemon juice to the water. The surface should then be buffed using a pumice stone and pumice oil.

The Superior oven runs about 50° F colder than indicated, so an oven thermometer should be used to ensure an accurate cooking temperature. To achieve even cooking, periodically switch baking trays from top to bottom and turn front to back. The convection fan is controlled with a switch above the door; it should turn on automatically when the oven door is closed, but if that does not happen, open the bottom panel and manually flip the metal switch. The oven pilot light should be checked periodically by opening the bottom panel and looking under the oven. To relight the pilot, press and hold the red button on the left side of the panel compartment and insert a long-handled lighter deep inside. Once the flame is relit, continue to hold the button for a full minute. The pilot light for the center back burner may have to be relit periodically. The Salamander broiler does not light from a pilot; to use the broiler, turn on the gas and use a long-handled lighter to ignite the burners beginning with the rear.



## Champion Warewashing Machine

*Note: Instructions for the use of the Champion warewashing machine are also posted on the wall of the kitchen.*

With the front door closed, push the power switch to the ON position. The power switch will illuminate and the machine will fill with water.

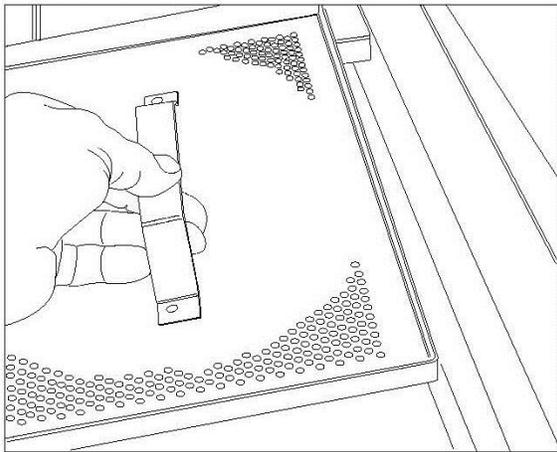
Check the pressure gauge as the machine fills and make sure the incoming water pressure is between 20-25 PSI. Wait up to 10-minutes for the WASH temperature gauge to indicate a minimum of 150° F.

Load soiled wares into the dish rack. Place plates, glasses, cups and bowls in a peg rack. Place utensils in a single layer in a flat-bottom rack. Place pots and pans in a flat-bottom rack. Do not overload the dish racks. Slide a single dish rack into the wash compartment making sure that wares do not interfere with the rotating spray arms. Do not wash more than one dish rack at a time. Close the front door fully, the wash cycle will begin automatically. The green in-cycle light will illuminate. The wash cycle time runs for approximately 40-seconds.

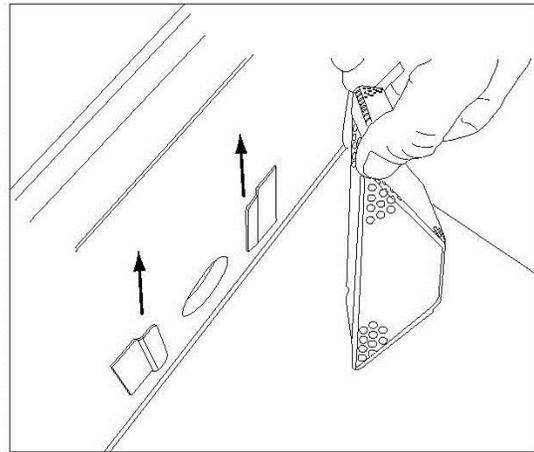
The final rinse cycle begins at the end of the wash cycle and runs for approximately 12-seconds. Check the FINAL RINSE temperature gauge during the final rinse and make sure that it indicates a minimum of 180° F. The acceptable range of operation is 180-195° F. Check the pressure gauge located at the top of the dishwasher to ensure that the final rinse pressure maintains a flowing pressure between 20-25 PSI. At the end of the rinse cycle, the in-cycle light will go out. Open the door and remove the clean rack of wares.

At the end of operation, press the lighted power switch to the OFF position. The power switch light will go out and the unit will drain automatically. Flush the interior of the machine with fresh water. Remove the scrap screens and remove debris. Flush the wash tank, the pump suction strainer and drain screen.

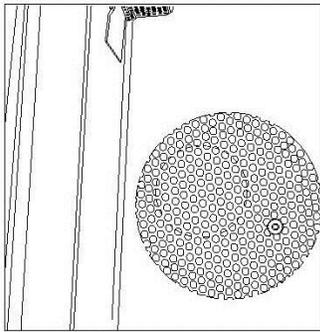




*Clean scrap screens.*



*Clean pump suction strainer*



*Clean drain screen.*