



EQUIPMENT SAFETY

FOOD WORKERS



Cooking Equipment: BRAISING PAN; TILT SKILLET

Purpose

Braise, fry, sauté, bake, roast, and warm large amounts of food.

Equipment Safety Precautions

Always use care with any electrical or gas equipment.

- Do not wear loose clothing or jewelry that could get caught in the machinery.
- Before you put together, clean or take apart electrical equipment.
 1. Turn off the appliance.
 2. Turn off the *circuit breaker**, wall switch or unplug from the electrical outlet.
- Avoid any contact with steam escaping from the unit. ***This could result in serious burns.***
- Do not heat an empty pan for more than 5 minutes at a temperature greater than 300 degrees Fahrenheit. This could result in damage to the skillet.
- Always follow the lockout/tagout procedures for your facility.

Food Safety Precautions

To prevent cross contamination, clean and sanitize equipment before use.

Safe Operating Directions

1. Check that wall and machine power sources are OFF.
2. Place the product to be cooked in the tilt skillet.
3. Turn the power ON and turn the thermostat to the desired temperature.
4. Put the cover down (*to keep moisture in and keep the food from drying out when directed to in the recipe*).
5. Be sure the cover fits tightly on the skillet and properly swings on its hinges, so that it does not drop on your fingers.
6. When food is done cooking, turn the thermostat OFF.
7. Turn the power switch OFF.
8. Lift the cover off the skillet if it is down.

NOTES:

(continued)

BRAISING PAN; TILT SKILLET (continued)

NOTES:

9. Stand to the side of the skillet and open the lid using the handle on the side of it.
10. Tilt the skillet forward.
 - a. Turn the *hand wheel*** and pull the *tilting handle*** down, or turn the *automatic tilting device* ** ON.
 - b. Make sure that the skillet stays in place when you tilt it.
11. Empty the food into a clean and sanitized storage or serving container.
12. Return the skillet to its original position.

Safe Cleaning Directions

After you remove all of the prepared food from the skillet, clean the pan as soon as possible while it is still warm. *(This will prevent food from hardening and make it easier to clean.)*

1. Make sure that both the thermostat and the power switch are OFF.
2. Rinse the pan surfaces with warm water.
3. Scrape stuck food off with a stiff brush or a cloth.
 - Do not use steel wool or scouring powder to clean the pan. *(This will scratch the surface and make cleaning more difficult.)*
 - If sticking persists, soak the pan with a solution of water and detergent for about 30 minutes.
 - Use lime-removing cleaner for mineral deposits.
4. Rinse thoroughly with hot water and drain the pan completely.
5. Allow all surfaces to air dry.
6. Clean the *control panel***.
 - Wipe with a clean, damp cloth.
 - Keep water and cleaning solutions away from the controls, burners, and electrical connections.

DEFINITION

- * **Circuit Breaker** – A circuit breaker automatically stops the flow of electricity when the electric circuit gets overloaded. You can also switch off a circuit breaker by hand at any time.

For more food and equipment safety information visit www.mafoodsafetyeducation.info

**The Equipment Safety fact sheets are general guidelines. Final procedures for safe equipment operation and cleaning should follow the manufacturer's specifications. Check the manufacturer's manual at your site or ask your supervisor for specific equipment details.



FOOD EQUIPMENT AND SAFETY TRAINING (FEAST)

Review Questions: BRAISING PAN; TILT SKILLET

Circle the answer that best describes the safe operating procedures related to using and cleaning a tilt skillet.

1. When you use a tilt skillet, it's important to

- a. Fill the skillet with ingredients, then turn the skillet on.
- b. Stand to the side of the skillet when opening the lid.
- c. Lift the lid from the side to allow moisture to escape during cooking.
- d. Pour finished product directly into serving pans and allow the skillet to drain.

2. To clean a tilt skillet, make sure that the skillet and power switch are OFF then

- a. Rinse the pan with warm water, scrape to remove stuck food, rinse with hot water and drain the pan.
Rinse all surfaces and allow to air dry.
- b. Use cool water to wash the inside the skillet, rinse and allow to air dry.
- c. Spray inside and outside the skillet with a sanitizing solution, then wipe with a damp cloth.
- d. Heat the empty skillet for 10 minutes, wash the inside and outside of the skillet, rinse and allow to dry.

3. It is best to clean a tilt skillet

- a. While the pan is still warm.
- b. After the skillet has been allowed to cool down.
- c. By scraping the pan with steel wool or a stiff brush.
- d. By using scouring powder to remove any food that is stuck.

4. Clean the control panel

- a. Once a week.
- b. Once a month.
- c. After using the skillet.
- d. When the controls get sticky.