

Ranges Transcript

Marixa is a student at the University of Massachusetts Amherst.

She will be demonstrating the safe procedures for operating a gas or electric range. Because you may be working with gas and fire or electricity and hot surfaces using and cleaning a range can be dangerous. Please review the electric and gas overview before using this piece of equipment.

This illustration shows the parts of a gas or electric range that you should know.

Before using a range you need to follow a few general safety guidelines. Do not wear loose clothing or jewelry because they can get caught in the equipment. Before starting or changing food preparation tasks wash your hands. Follow the food code and your standard operating procedures for glove use. And be sure all equipment, pans, and utensils are clean and sanitized.

Use dry pot holders to carry hot items. Be careful not to touch any part of the pots or burners with your bare skin. Turn pot handles inward to prevent them from being knocked off the range top.

Never cook food directly on the burner surface this is a fire hazard. Never set a flame larger than the bottom of a pot or pan when using gas ranges. A large yellow flickering flame is a sign of malfunction. Tell your supervisor immediately.

Use the proper pot or pan. One with a flat bottom and straight sides. Now Marixa is going to show you how to safely use the gas range to make soup.

Place the food you will cook in the proper pot or pan. Turn the burner on. To do this on a gas range turn the burner control knob to a high position until the flame appears slowly turn the knob back to a lower position to set the flame to a level you wish to use. On an electric range set the burner control knob to the desired level and wait for the burner to get to the correct temperature.

Next carefully tend to the food until it is cooked. When you add food to a hot pot or pan be careful of splashing hot liquids or oils. When finished immediately turn off the burner and remove the pot or pan with your pot holders. Always keep your pot holders as well as other kitchen objects away from the burners at all times.

Safe cleaning directions

When cleaning the range follow your operations cleaning schedule. Follow lockout/tagout procedures. First make sure all burners or hot tops are off and allowed to cool. To clean a gas range top wash with warm water and mild detergent. Gently scrub the burner grids and trays with a fiber or wire brush if necessary.

Rinse and allow to air dry. Pull out the trays then wash rinse and allow to air dry.

To clean an electric range wash down the hot top and gently scrub any food off the hot top.

Wash, rinse, and allow to air dry. For heavy cleaning follow your operations cleaning schedule and standard operating procedures.

If you believe your range is not working properly tell your supervisor. Never try to fix it yourself or ask anyone who is not trained.

This concludes the gas and electric range segment of the training. Please take a few minutes to answer the review questions provided by your supervisor. You should get a demonstration in addition to this training to ensure your safety when using the equipment. If you have any questions or need more help to safely operate the equipment ask your supervisor. Remember that ranges may be different and you should always refer to the user's manual provided by the manufacturer for more specific instructions or ask your supervisor.