

Tilt Skillet Transcript

Lorraine is a food service manager at Munson school in Munson Massachusetts. She will be demonstrating the safe procedures for operating a tilt skillet. Because you will be working with hot gas or electric equipment using and cleaning a tilt skillet can be dangerous.

Please review the segment on electrical and gas safety before using this piece of equipment.

This illustration shows the parts of the tilt skillet that you should know.

Before using a tilt skillet 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.

Never preheat the empty pan for more than five minutes at a temperature greater than 350 degrees Fahrenheit. This will damage the skillet. Avoid contact with steam escaping from the skillet. Since you are working with moist heat water may drip on the floor while you are working. This makes the floor slippery and someone could fall. Mop water around the tilt skillet immediately.

Now Lorraine is going to show you how to safely use the tilt skillet to make chicken stir fry.

First, check that the machine power sources are off.

Turn the power on and turn the thermostat to the desired temperature. Allow the pan to preheat and then place the food to be cooked in the tilt skillet. Put the cover down to keep the moisture in and keep the food from drying out. When you add ingredients or stir the food carefully lift the cover, stand to the side of the skillet, and use the handle to protect you from the steam. When the food is done cooking turn the thermostat off and then turn the power switch off. Stand to the side and lift the lid. Tilt the kettle forward slowly to keep the food from splashing out and causing burns. Next empty the food from the tilting skillet according to the standard operating procedures.

Empty the food into a clean and sanitized storage or serving container. Put the container on a flat sturdy surface. Finally return the skillet to its original position.

Safe cleaning directions

When you finish using the tilt skillet follow lockout/tagout procedure. Clean while the skillet is still warm, not hot, to keep the food from hardening on the surface.

First check that the thermostat and power sources are off. Rinse the pan surfaces with warm water and gently scrape stuck food with a stiff brush or 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. Remove any large food particles. Use a lime removing cleaner for mineral deposits. Now wash the tilt skillet thoroughly with warm water and mild detergent and drain the skillet completely. Rinse all surfaces and

allow to air dry as directed by your standard operating procedure. To clean the control panel wipe with a clean, damp cloth. Keep water and cleaning solutions away from the control burners and electrical connections. Mop up any water from the floor.

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

This concludes the tilt skillet 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 tilt skillets 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.