

## CATALOGUE OF COOKING EQUIPMENT AND UTENSILS

**NB:** Schools are advised to contact the accredited dealers for detailed product specifications and samples before placing a purchasing order.

Storage Equipments			
Item Description	Item Specification	Item Picture	Usage and Tips
Stainless Steel Food Storage Shelve			<p>Food storage shelving sits ideal for organizing food storage and space saving- it's easy to find what you need fast. Organize your products by type - baking, cooking, condiments, etc.</p> <p>Make sure all items are labeled.</p> <p>Turn labeled items so that their label is facing out.</p> <p>When you restock, put newer items at the back of the shelf, behind the older ones. Use older items first.</p> <p>As a general note, regularly check expiry dates on all food products.</p>

			
Storeroom Step Ladder			
Food Box Storage Container with Lid	Made of tough polypropylene- different size available		Food Storage containers ideal for storing grocery such as spices, rice, soya and etc. in the dry storage a.

Ingredient Bin Heavy Duty with lids  
and Mobile Dolly

Different sizes available




Store dry ingredients such as mealie  
meal, samp, rice and etc.






## Refrigeration





### *Preparation utensils*


<i>Item Description</i>	<i>Item Specification</i>	<i>Item Picture</i>	<i>Usage and Tips</i>
Measuring jugs- stainless steel or plastic	Sizes: 500ml 1 Lt 2 Lt		To measure fluids (water, oil and etc) during food preparation according to the recipes instructions

Measuring cups- stainless steel or plastic	Includes 1/4-, 1/3-, 1/2-, and 1-cup nesting scoops		Measuring flavorings and for large scale recipes
Can opener – industrial mounted 	Can Opener with clamp, spare wheel and spare blade. Opener is self adjusting for can height.		Opens cans of all shapes and sizes: round, square, oblong, oval, and even dented cans.
Cutting boards- polypropylene plastic material	Available in different colors which are ideal for eliminating the cross contamination of foods- HACCP (Harzard Analysis Critical Control Principles) compliant.		To use during food preparation. White-Dairy and Bakery products e.g cheese Blue-Fish/Yellow-Poultry (chicken)/Green-Raw Vegetables/Red—Raw Red Meat/Brown-Cooked Meats
Stainless steel work table	2200mm X 700mm Stainless steel table with splash back and galvanised under shelf: - 430 Grade Stainless Steel - Removable Galvanised Bottom Shelf & Legs Dimension: 2200mm (L) x 700mm (W) x 950mm (H)		To use as preparation table e.g. cutting vegetables. Should be made from a material that is easy to keep clean. Stainless steel and aluminum are preferred materials. There is wide range of worktable and they come in a number of sizes, styles and materials,


			worktables with flat designs, with backsplashes, multiple shelves for extra storage space to your kitchen needs.
Industrial platform scales			<p>Scales that could be operated by conventional alkaline batteries are available allowing the freedom to use a scale anywhere without the constraints of power sockets.</p> <p>To measure dry ingredients (miele meal, samp, and etc) during food preparation according to the recipes instructions.</p> <p>Ideal for receiving goods and stock checks.</p>
Industrial food processor (vegetable cutter)			<p>It allows fast preparation of large volumes of vegetables, fruits and vegetables. It contains different blades/discs (graters, shredding, dicing, julienne and etc) that are suitable to slice vegetables into different shapes.</p>

Cooks' knives –one standard size for schools	Ranges from 15 cm to 36 cm in length		Knives are cutting tools used in food preparation for peeling and chopping.
Cooking Spoons- Plastic or Stainless Steel	Length of - 600mm, 1200mm and 1500mm		Used to stir during cooking e.g soft porridge, pap, samp; vegetable, soya, beans stew and etc. Use of stirrer with plastic and/or stainless steel is recommended. Wood material is a food safety hazard, bacteria grows easily on wet wood.
Basting Spoons- Stainless Steel	Total length- 330mm & 400mm		Use to stir or mix These are offered in solid, slotted and perforated (could be used to drain oil during cooking e.g. fried soya mince balls).



6 Sided Grater- Stainless Steel	With six grating sides Stainless steel grating surface No-slip base		For multi grating of vegetables (carrots; cabbage; beetroot and etc) and cheese. Surfaces include: fine, extra fine, julienne, medium, coarse, slice
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### Cooking equipment & utensils

<i>Item Description</i>	<i>Item Specification</i>	<i>Item Picture</i>	<i>Usage and Tips</i>
3 plate gas burner	2x3 burner boiling tables		<b>Installation of Gas Stove:</b> <ul style="list-style-type: none"> <li>Supply and install 2x3 burner boiling tables (SABS approved)</li> </ul> <b>Specification:</b> <ul style="list-style-type: none"> <li>To install 2x48kg cylinders on a 1 on/1 off basis</li> </ul>

Lp gas cylinders and steel cage for gas cylinders storage

48kg x 2 gas cylinder




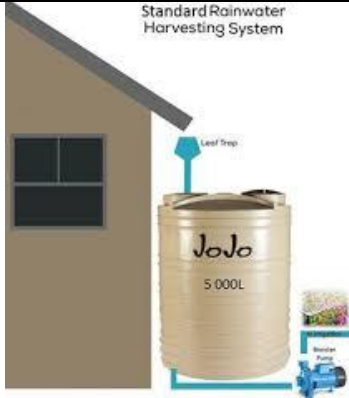
- Supply and install the necessary regulator and change-over valve (SABS approved)
- All cylinders shall be installed outside on a concrete surface and in a lockable steel cages (SABS) approved
- Complete all piping and fittings.
- Supply and install manifolds (SABS approved).
- The quotation for the installation shall offer prices for all equipment in regard to installation excluding 48kg LPG gas cylinders.
- Supply and install 9kg fire extinguishers (SABS approved)




**Gas Safety:**





- Gas cylinders should be located outdoor, preferably in a secure cage protected from sunlight.

			<ul style="list-style-type: none"><li>• <b>Storage indoors is not recommended</b> unless the building has been designed for that purpose with appropriate fire rated walls and ventilation.</li><li>• Store gas cylinders in well ventilated areas to prevent build up of escaped gases.</li></ul> <p><b><i>NB: Volunteer Food Handlers should receive proper training on the Gas Usage.</i></b></p>
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<b>Solar Water Heating System</b>	<ul style="list-style-type: none"> <li>- High pressure solar 150ℓ geyser,</li> <li>- SABS approved</li> </ul>		
<b>Rain Harvesting Water Tank System</b>	<ul style="list-style-type: none"> <li>- 1000 litre polythene water tank</li> <li>- Refer to <b>Annexure A</b></li> </ul>		

Hand washing basin	<p>Stainless steel handwashing basin with:</p> <ul style="list-style-type: none"> <li>- 2 taps for cold and hot water supply.</li> <li>- Mounted to the wall.</li> </ul>		
<p>Stainless steel cooking pots with lids</p> <p>Aluminum cooking pots</p>	<p>60 Lt (500 x 310mm)- SABS approved:</p> <ul style="list-style-type: none"> <li>• 18/10 Stainless Steel in 2mm thickness, satin finished.</li> <li>• Long lasting</li> <li>• Thermo diffusing sandwich base: Stainless steel/Aluminum/Stainless</li> <li>• 99.5% extra heavy pure aluminum, satin finished</li> <li>• Extra heavy-duty base</li> <li>• Use on any heat</li> </ul>	 	<ul style="list-style-type: none"> <li>• Use for cooking e.g. porridge, rice, soup, vegetable, fish stew and etc.</li> <li>• Stainless steel cookware is very resistant and durable, resists to almost any kind of scratches and is also easy to clean.</li> <li>• Cooks choose stainless steel over Aluminum cookware. The reason for this is because unlike Aluminum cookware, the stainless steel does not react to alkaline or acidic foods that are cooked in it.</li> </ul>

	<p>source including an open flame</p> <ul style="list-style-type: none"> <li>• Tough durable</li> </ul>		
Tilting frying pan	<p>Recommended for schools with high enrollment, i.e. over 1000 learners</p>		<ul style="list-style-type: none"> <li>•</li> </ul>
Oil Jacketed Cooking Pots	<p>Recommended for schools with high enrollment, i.e. over 1000 learners.</p>		<ul style="list-style-type: none"> <li>•</li> </ul>

<b>Industrial Stainless-Steel Electric Water Urn</b>	<b>Industrial Stainless-Steel Electric Water Urn - 30lt</b>  Power: 2,5kw Voltage: 230V - 50Hz Dimensions: 354mm x 415mm x 700mm Net Weight: 5,7kg Capacity: 30Lt		<ul style="list-style-type: none"> <li></li> </ul>
<b>Hydroboil</b>			<ul style="list-style-type: none"> <li></li> </ul>
<b>Stainless Steel Heavy Duty 2 Tier Tea Trolley</b> <ul style="list-style-type: none"> <li>- Trolley dimensions: 860 mm x 450mm x 900mm (H)</li> <li>- Trolley weight: 13Kg</li> <li>- Shelf dimensions: (2x) 830 mm x 430mm (H)</li> <li>- Packed dimensions 840mm x 480mm x 150mm(H)</li> <li>- Packed weight: 14Kg</li> </ul>	<b>Stainless Steel Heavy Duty 2 Tier Tea Trolley</b> <ul style="list-style-type: none"> <li>- Trolley dimensions: 860 mm x 450mm x 900mm (H)</li> <li>- Trolley weight: 13Kg</li> <li>- Shelf dimensions: (2x) 830 mm x 430mm (H)</li> <li>- Packed dimensions 840mm x 480mm x 150mm(H)</li> <li>- Packed weight: 14Kg</li> </ul>		<ul style="list-style-type: none"> <li></li> </ul>




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### Serving Equipment & Utensils

Item Description	Item specification	Item Picture	Usage and Tips
Bain Marie Food Warmer			
Stainless steel gastronorms (containers) with lids	25Lt and 15 Lt capacity		(2x 15L for vegetable and protein and 1 x 25L for starch) with lids for serving in classes (3 per class)



<p>20 litre Stainless Steel Bucket With Lid</p> <p>Stainless-steel bowls with steel lids</p>	<p>Dimensions: L: 33cm x H: 28.5cm</p> <p>Weight : 1.44kg</p> <p>Capacity: 20 Litre</p> <p>Material : Stainless Steel</p> <p><b>Available in different sizes:</b></p> <p>20 liter – starch</p> <p>16 litre- vegetable</p> <p>12- protein</p>	 	
<p>Chafing dishes, ethanol fuel gel refill and fuel holder.</p>			<p>Chafing dishes are a server unit used to keep cooked food at a servable temperature. Fuel is designed to provide a safer, hotter and more useful flame to keep your food hot and ready to serve for up to two hours.</p>


			
<p>Serving spoons:</p> <p>Ladles – stainless steel and portion servers- stainless steel with plastic handles</p>	<p>Capacity of Scoop:</p> <p>125 ml 250 ml</p>		<p>3 serving spoons- 125 ml for vegetables and protein, 250 ml for starch.</p> <p>125 ml green Spoon 250 ml blue Spoon</p>
<p>Stainless steel food trolley</p>			<p>The trolley could be used to distribute food containers to the classrooms.</p>

**Large Stainless-steel  
Heavy-Duty Platform  
Pushy Trolley:**

- Stainless-Steel tubular handle and design
- Dimensions:  
1200mm (L) x  
900mm (W)
- Load Capacity:  
500kg



## Eating *Utensils*

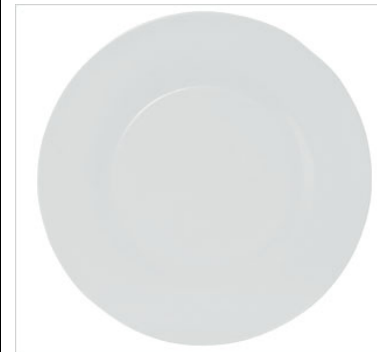
<i>Item Description</i>	<i>Item Specification</i>	<i>Item Picture</i>	<i>Usage and Tips</i>
Dinner Plate; bowls and cups-stainless steel or polypropylene plastics	Dinner plate - 235mm x 15mm Cereal Bowl - 235mm x 35mm Cup - 220ml	  	<p>Learners use for eating.</p> <p>Stainless steel and polypropylene plates are durable and long lasting</p>

**Polycarbonate Plate 3 division 250mm**

**Polycarbonate Dinner Plate 3  
division 250mm**



**Polycarbonate Dinner Plate 250x20mm White  
Medium**



**Polycarbonate Breakfast Bowl Medium-**

**Breakfast Bowl 160x50mm**



**Polycarbonate Stackable mug –275ml**



**Polycarbonate Rectangular Tray 525x375mm**



Standard table spoon, table fork and table spoon- stainless steel



**Dessert spoon- Polycarbonate dessert/sp or melamine heavy duty**



**Teaspoon- Polycarbonate tea/spoon**



Learners use to eat with.

**1200mm Stainless Steel pot double sink with plain under- shelf**



**1200mm Stainless Steel pot wash double sink with plain under- shelf**

**1200mm Stainless Steel pot wash double sink with plain under- shelf**

**Dimensions:** 1200mm (L) long x 650mm (D) x 900mm (H) with 150mm splashback.

**Up stand to rear** - 30cm deep bowls x 2 taps for cold and hot water

- Stainless Steel legs and adjustable feet







	<p>- wall and floor mounted</p> <p>Plain under shelf</p> <p>NB: Recommended for schools with high learner enrolment – over 1000 learners</p>		
Racking – Wire Type Racks – Crockery Racks	<p><b>Racking – Wire Type Racks – Crockery Racks</b></p> <p>Capacity: 400 piece</p> <p>Dimensions: 840 x 610 x 1650mm (H)</p> <p>Weight: 39kg</p> <p>Crated Size &amp; Weight: 910 x 770 x 1900mm – 62kg</p> <p>Available in different sizes</p>		

### Cleaning Equipment


Item Description	Item Specification	Item Picture	Usage and Tips
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Cleaning buckets	Single and Double bucket		Used for cleaning and disinfecting with mop. Buckets with two compartments, use one compartment for cleaning detergent solution and one for clean water to rinse.
Mop and broom	Plastic or Aluminum handle		Always sweep the floor with broom before cleaning and disinfecting with a mop.
Waste bin or recycling waste bin	Metal or plastic with lids	 shutterstock · 17567743	<p>Have separate bins for papers, cans and food waste. Line the bin with plastic bags. Keep the bin closed at all times. Bin should be emptied and cleaned daily.</p> <p><b><i>NB: Collection of waste cans for fish can be collected for re-cycling/re-sale. Organic</i></b></p>

			<i>waste can be used for compost for food gardens.</i>
Fly traps			



### ***Protective Clothing***

<b><i>Item Description</i></b>	<b><i>Item Specification</i></b>	<b><i>Item Picture</i></b>	<b><i>Usage and Tips</i></b>
Light coloured bib apron and head gear	Poly/Cotton blend material		Butcher material is recommended as it does not catch fire easily. Always wear clean hat, “doek” to cover your head to prevent hair or sweats from dropping into food during preparation. Poly/cotton blend contains materials that are resistant

			to fire flames and stains (material is easy to wash). Light coloured material is recommended for hygiene purpose- dirt is more visible in light colours.
Latex gloves- powder free and silicon oven mitts- heat resistant			Wear disposable gloves during preparation and handling of food- protect possible germs transfer (cross contamination). Use to hold hot pots. <b>For handling pots.</b>
Safety shoes	Flat, closed, non slippery sole shoes to protect one from slipping, hot water and sharp objects.		Allows for maximum comfort and are ideal for people who are on their feet all day.

### Safety Equipment

Item Description	Item Specification		Usage and Tips
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Fire extinguisher	4kg SABS approved		When a fire breaks out use a fire extinguisher. <b>NB: VFH should be trained on firefighting and prevention.</b> Food handlers should receive basic fire fighting training
First aid kit	Each kit includes a variety of bandages, compresses, tablets, eye care and burn relief products		A Kit is well equipped to handle the burns and other minor injuries common to Food Handlers.

## MISCELLANEOUS

Detergent for dish washing - Concentrated dishwashing liquid. The liquid soap must be lathering and without any strong scent/smell.

Disinfectant for the kitchen- Concentrated Ammonia Cleaner, General purpose cleaner, Oven cleaner, Abrasive powder cleaner for hard surfaces, sinks, walls etc

An Antibacterial hand soap

Dish towels , swaps and Hand paper towel rolls

Gas Burner Cleaner, Drain cleaner

Plastic/Refuse bags

Pest Control Chemicals for cockroaches stored in lockable containers

**NB: All products must be SABS approved and specifically for food industry**

## Kitchen Facility Plan- Medium Size



NSNP kitchen  
nutrition center proto

## REFERENCES

1. The international system ISO 22000. ... "Managing Food Safety: A HACCP Principles Guide for Operators of Food Safety".
2. [www.catercommercial.co.za](http://www.catercommercial.co.za)
3. BCE Food Service Equipments: Buyers Guide Edition 5
4. Cambro 2008 product Catalog
5. <http://www.fantes.com/stainless-steel.html>
6. <http://plastics.inwiki.org/>
7. <http://www.sooperarticles.com/>
8. Food Service in Institution, Bessie B. West LeVelle Wood, 6<sup>th</sup> edition

## ANNEXURE

### A. EQUIPMENT NEED ANALYSIS

The below table could assist schools to determine what is required and at what cost before the procuring process occurs.

Item	Name of equipment/utensil	Quantity available	Quantity required	Unit price	Total cost
<b>1. Food storage equipments</b>	Stainless steel food storage shelves				
	Ingredient bin heavy duty with lids and mobile dolly				
	Food box storage container with lid				
<b>2. Preparation equipment</b>	Measuring jug				
	Measuring cups				
	Industrial can opener				
	Polypropylene plastic cutting boards				
	Cooks' knives –one standard size for schools				
	Large cooking spoons (pap stirrer)				
	Grater				
	Basting spoon				
	Stainless steel table				
	Food weighing scale				
<b>3. Cooking equipments</b>	3 plate gas burner				
	Cooking pots –60 l				
	Gas cylinders 48kg x 2 stored in a steel cages				

<b>4. Serving equipments</b>	Stainless steel ladles -125ml & 250ml				
	Stainless steel gastronorm (containers) 15l & 25l				
<b>5. Cleaning equipments</b>	Mop				
	Broom				
	Bucket				
	Waste bin				
<b>6. Protective clothing</b>	Apron				
	Head gear/cap				
	Oven gloves/mitts – heat resistant				
<b>7. Crockery and Cutlery for learners</b>	Plates				
	Bowls				
	Cups				
	Table spoons				
	Forks				
	Knives				
<b>8. Safety equipments</b>	Fire extinguisher				
	First aid kit				
<b>9. Miscellaneous</b>	Detergent for dish washing and hand washing				
	Disinfectant for the kitchen				
	Plastic/refuse bags				
	Dish towels and swabs				