

- AUTOMATIC SENSOR:** Devices (electric eye, sonic or others) used to actuate compact- or when material is dumped into charging chamber. (NSWMA)
- BREAKER BAR:** Structural component of stationary compactor that spans width of charging chamber and serves to break bulky items passing from the charging chamber into the compactor container. Clearance is provided between the bottom of the breaker bar and the top of the ram. (NSWMA)
- CART DUMPER:** A mechanism designed to dump the contents of waste carts into the charging chamber or hopper of the compactor. Dumper may be at dock level, ground level and/or from end or side. (NSWMA)
- CHARGING CHAMBER:** The loading enclosures of a stationary compactor that holds materials to be compressed into the compactor container. (NSWMA)
- CHARGING HOPPER:** An enclosure mounted on top of the compactor charging chamber that serves to direct the flow of materials into the charging chamber and reduce spillage during loading. (NSWMA)
- CHUTE:** Structural enclosure over compactor used to guide material into charging compactor. (NSWMA)
- COMPACTOR CONTAINER RAILS:** Two longitudinal, structural support members, located on the bottom of a compactor container. These rails guide and align the container with the tilt-hoist frame during loading and unloading. Container rails also align the container with the compactor through the container guides. (NSWMA)
- COMPACTOR FRAME:** The structural assembly of a stationary compactor. Encloses the charging chamber, ram and ram actuator. The power unit may also be contained within the compactor frame. (NSWMA)
- COMPACTOR LOCKS:** Mechanical connectors attached to the compactor that couple and secure the container to the compactor frame. (NSWMA)
- CONTAINER ATTACHING DEVICE:** Connecting device from tilt-frame to container. May be a cable attachment actuated by a hydraulic winch, hydraulic cylinders or a mechanical bail actuated by a hydraulic cylinder. (NSWMA)
- CONTAINER-COMPACTOR INTERLOCK SWITCH:** Device used to prevent operation of compactor when container is not attached. (NSWMA)
- CONTAINER GUIDE:** A structure, external to the stationary compactor, that properly aligns the container with the compactor during the removal and replacement of the container. (NSWMA)
- CONTAINER HOLD DOWN:** Device on container understructure used to mate with hold down locks on tilt-hoist frame. (NSWMA)
- CONTAINER HOLD DOWN LOCKS:** Devices on tilt-frame to mate with locks on container that secure container to tilt-frame for transport. (NSWMA)
- CONTAINER HOIST HOOK:** Point on the container for connecting with tilt-hoist lifting mechanism. (NSWMA)
- CONTAINER LOCK:** Connecting points on the container for the compactor locking devices. (NSWMA)
- CONTAINER OPENING:** An opening in the container tailgate that couples with the discharge flange of the compactor. (NSWMA)
- CONTAINER ROLLERS:** Rollers attached to the bottom of the container to facilitate its movement during loading and unloading operations. Skids may be used in lieu of rollers. (NSWMA)
- CONTAINER TAILGATE:** Hinged door on the discharge end of the container that opens to facilitate the dumping of materials. (NSWMA)
- CONTROL STATION:** An enclosure that contains the controls for operation of the stationary compactor and power unit. Control stations can be mounted on the compactor unit or remotely located. (NSWMA)
- CYLINDER SUPPORT HANGERS:** Structure used to connect and support tilt-cylinders to truck frame. (NSWMA)
- DEODORIZER:** Automatic device for releasing odor masking agent into charging chamber. (NSWMA)
- DISCHARGE FLANGE:** A frame around the discharge opening of a stationary compactor that serves as an alignment and coupling surface for attaching a compactor container. (NSWMA)
- DOCK RAMP:** Structural platform providing access for loading compactor charging chamber or hopper. (NSWMA)
- INSIDE TILT-FRAME HOIST:** Container support and guide system whereby the container rails rest on top of the tilt-frame. Container understructure (rails) tracks on inside of container guide. (NSWMA)
- OUTSIDE TILT-FRAME HOIST:** Container support and guide system whereby the container understructure (rails) straddles the tilt-frame and rests on rollers. (NSWMA)
- POWER UNIT:** The component of a stationary compactor that furnishes power to actuate the ram. In hydraulically driven stationary compactors, the basic unit would consist of an oil reservoir, electric motor, hydraulic pump and other necessary hydraulic and electrical components. (NSWMA)

RAM: A hydraulic or mechanically actuated component of a stationary compactor that moves and compresses materials into the compactor container. (NSWMA)

RAM ACTUATOR: Hydraulic cylinder(s) or mechanical drive that moves the ram and provides compaction forces to the ram face. (NSWMA)

RAM GUIDES: Integral part of the compactor frame that aligns and/or supports the ram. (NSWMA)

RETAINERS: Devices (steel bars, cables, canvas and others) used to block wastes from falling through container opening during transport. (NSWMA)

SHEAR BAR: Structural component of stationary compactor that spans width of charging chamber and serves to shear or cut items passing from the charging chamber into the compactor container. The shear bar is adjacent to the top of the ram. (NSWMA)

STABILIZING JACKS: Device used to stabilize truck chassis during pick-up and dump operations. May be roller attached to tilt-frame or a separate assembly, or hydraulic cylinders with foot plates. (NSWMA)

STATIONARY COMPACTOR: Power-driven machine designed to compact waste materials into a detachable container. Volume reduction of waste materials is achieved through mechanical or hydraulic compression forces. (NSWMA)

STATIONARY COMPACTOR SYSTEM: An integrated system designed to collect, compact, store, transport and discharge materials. A basic system consists of waste carts, stationary compactor, tilt-hoist compaction container, and tilt-hoist frame. Figure 1 illustrates the basic components of a tilt-hoist stationary compactor system. (NSWMA)

TILT-FRAME: Structure that supports and aligns compactor container and elevates for loading, unloading and dumping. (NSWMA)

TILT-FRAME PIVOT: Point located at the rear of truck chassis about which the tilt-frame rotates. (NSWMA)

TILT-HOIST COMPACTOR CONTAINER: A specially designed container compatible with stationary compactors and tilt-hoist vehicles used to receive, store, and transport compacted materials. The tilt-hoist compactor container is fully enclosed and designed with an opening in the rear discharge door to connect with the stationary compactor. Discharge is by gravity or ejection system. (NSWMA)

TILT-HOIST FRAME: A tilting frame installed on a standard truck chassis designed to pick up, haul, dump and unload a tilt-hoist container. (NSWMA)

WASTE CART: Movable waste storage container capable of dumping into stationary compactor charging chamber. (NSWMA)

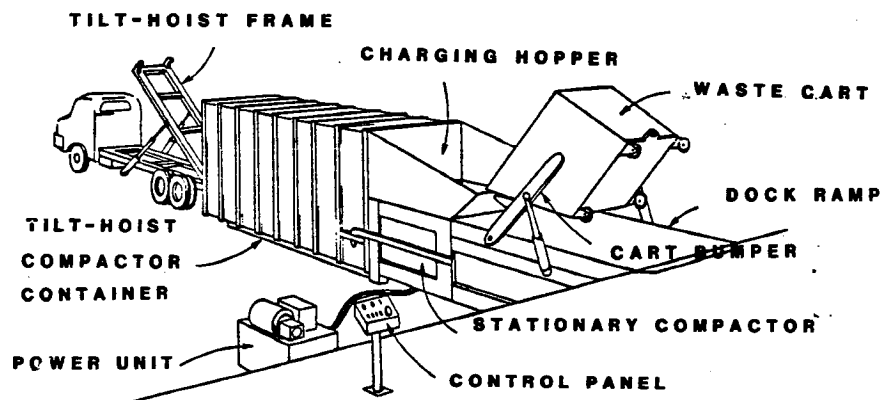


FIGURE 1
FUNCTIONAL COMPONENTS OF TILT-HOIST STATIONARY COMPACTOR SYSTEM

TAILGATE LATCH: Device used to lock tailgate closed. (NSWMA)

TILT-CYLINDER: Hydraulic cylinders used to elevate tilt-frame. (NSWMA)

- AU GRATIN OVEN:** Enclosure with hinged door mounted on top of a broiler. Also called finishing oven. (FFCS)
- BAIN MARIE:** Sink-like depression in a table top with a water bath heated by steam, gas or electricity into which containers of food are placed to keep foods heated. Often used by chefs as a double boiler. Also called sandwich unit when used for refrigerated foods in sandwich preparation. (FFCS)
- BAKE OVEN:** See Oven. (FFCS)
- BAKER'S STOVE:** See Pot Stove. (FFCS)
- BAKER'S TABLE:** Table whose top has 4 inches to 6 inches high curbing along the rear and sides to minimize spillage of flour onto floor during preparation. Often furnished with mobile or tilt-out ingredient bins under the top. (FFCS)
- BANQUET CART:** Insulated or noninsulated mobile cabinet with a series of interior shelves and/or racks to hold plates and/or platters of food. Usually equipped with an electric heating unit or refrigeration device. (FFCS)
- BAR WORKBOARD:** Equipment below the top of a bar containing sinks, drainboards, cocktail mix stations, ice storage chests, beverage coolers, glass washers, etc. Also called sink workboard. (FFCS)
- BARBECUE GRILL:** A live charcoal or gas-fired, open hearth, horizontal grill having spits set across the top of the unit with rotisserie-type drive mechanism along the front working side. (FFCS)
- BARBECUE MACHINE:** See Rotisserie. (FFCS)
- BEEF CART:** Mobile unit, with or without bottled gas, alcohol or electric heating unit. Used for display and slicing of roast beef in the dining room. (FFCS)
- BEER COOLER:** Cooler in which kegs, cans or bottles of beer are refrigerated. The direct draw cooler is a low counter type with self-contained tapping equipment and dispensing head(s). (FFCS)
- BEER DISPENSER or TAPPING CABINET:** Refrigerated or ice-cooled insulated cabinet with beer, soda and/or water dispensing heads, drainer plate and pan recessed flush with the bar top and a drain trough under. Usually built into a liquor bar top, between workboards. (FFCS)
- BEER SYSTEM:** A method for tapping beer from remotely located refrigerated kegs and transporting it through pressurized, refrigerated and insulated lines to dispensing heads located at one or more stations in the bar and/or backbar. (FFCS)
- BEVERAGE CARRIER:** See Carrier. (FFCS)
- BIN:** Semi-enclosed, rectangular or round container, open on top, with or without lift-off, sliding or hinged cover. Floor type bins are usually mobile, of height to roll under a table top. Bins under a baker's table may be mobile or built-in to tilt out. An ingredient bin may be used for flour, sugar, salt, beans, dry peas, etc. A vegetable storage bin has a perforated or screened body. An ice storage bin is fully enclosed and insulated with hinged or sliding insulated door(s) at the front; it is normally stationary, and set under an ice-making machine (head). A silverware (flatware) or cutlery bin is small and mounted in a holder set on or under counter top with other bins. (FFCS)
- BLENDER:** Vertical mixing machine with removable cup or jar, having mixing and stirring blades in the bottom and mounted on a base with a drive motor. Normally set on a table or counter top. Used in preparing special diets in hospitals, mixing cocktails in bars, as well as to whip or puree food generally at home. (FFCS)
- BLOWER (EVAPORATOR) COIL:** See Unit Cooler. (FFCS)
- BLOWER-DRYER:** Motor-driven attachment with a blower and electric- or steamheated coil, mounted on top of a dishwasher for quick drying of ware at the end of the final rinse cycle. (FFCS)
- BOARD:** A rectangular or round board, small for easy handling, set on a hard surface or counter top, to prevent dulling the knife blade when cutting food. It can be made of laminated or solid hard rock maple, or composition of rubber or thermal plastic material. Usually furnished with a handle or grip. Sandwich and steam table boards are rectangular and narrow; they are mounted on a sandwich unit or the corresponding section of a counter top. Also called Work Board in preparation areas of a kitchen. (FFCS)
- BOIL-IN-BAG:** A clear plastic waterproof pouch containing foods which are heated by immersing the package in boiling water. (FFCS)
- BONE SAW:** See Meat and Bone Saw. (FFCS)
- BOOSTER:** See Hot Water Booster. (FFCS)
- BOTTLE BREAKER:** Motor-driven device with revolving, horizontal, open top pan, in which empty glass bottles are safely flogged with steel bars. (FFCS)
- BOTTLE CHUTE:** Flexible cylindrical tubing to convey empty bottles from bar to bottle storage bin, or breaking or crushing device. Load end is usually located at the cocktail mix station. (FFCS)

- BOTTLE CRUSHER:** Motor-driven device with rollers or reciprocating plate(s) to crush bottles, plastic containers and cans. The unit is mounted on a stand with a waste receptacle beneath to receive crushed and broken articles. The loading chute is provided with a springloaded or gravity-hinged door. (FFCS)
- BOTTLE DISPOSER:** System consisting of bottle chute and storage bin, bottle breaker or bottle crusher. (FFCS)
- BOTTLE TROUGH:** Trough suspended along the front of a bar workboard, usually at the cocktail mix station, to hold various bottles of liquor or mixer used often. Also called Speed Rail. (FFCS)
- BOWL:** A round bottom container open at top for mixing food. The salad bowl is a shallow type for mixing and displaying leafy vegetables. A coffee bowl is the lower of a two-piece, siphon-type coffee maker, used as a decanter. (FFCS)
- BRAISING PAN, TILTING:** See Fry Pan, Tilting. (FFCS)
- BREAD MOLDER:** Machine with a series of rollers and conveyor belts to shape the ball of dough to pan bread, hearth bread or long rolls of varied length. (FFCS)
- BREAD SLICER:** (1) Motor-driven machine with a multiple set of reciprocating knives in a single frame through which bread is pushed, or vice versa. (2) Motor-driven or hand-operated machine with a single revolving knife to slice single slices while a bread loaf is moved along in a chute by a gear-driven plate. Slice thickness may be varied. (FFCS)
- BREADING MACHINE:** Horizontal rotating cylinder, set on a base with a drive motor and filled with breading mix. Food is placed in one end, carried through the cylinder by an internally mounted auger, and discharged at the other end. Food is tumbled in breading mix. (FFCS)
- BREATH GUARD:** See Display Case Sneeze Guard. (FFCS)
- BRIQUETTE:** One of the coal-size pieces of permanent refractory material used in open hearth, gas-fired grilles to provide radiant broiling heat. (FFCS)
- BROILER, BACKSHELF:** Broiler with gas-heated ceramic radiants or electric heating elements. Having an adjustable sliding grill. The unit is normally mounted on a panel and brackets above the rear of the range. Also called Salamander Broiler. (FFCS)
- BROILER, CHAR or OPEN HEARTH:** (1) Horizontal type with gas-heated briquettes under a grill at the top. (2) Horizontal type with non-glowing electric strip heaters at the top. May also be equipped with an adjustable electric grill above the top grill to broil both sides at once. (FFCS)
- BROILER, CHARCOAL:** Horizontal type with removable bottom pan containing glowing charcoals to radiate high heat into the bottom of foods set on a grill above. Mounted on stand or enclosed cabinet or masonry base. (FFCS)
- BROILER, CONVEYOR:** (1) Horizontal type unit with openings at both ends using a motor-driven grill-type conveyor to transport food between or under gas-fired ceramics or electric heaters. (2) Horizontal type unit, open at both ends, using a motor-driven, revolving, heated griddle to transport food under gas-fired ceramics or electric heaters. (FFCS)
- BROILER, POP-UP:** Enclosed horizontal type unit with a slotted opening in the top and gas-heated radiants on both sides of the cavity. Food is placed in an elevating mechanism and broiled on both sides at the same time. Similar to a pop-up toaster. (FFCS)
- BROILER, PORK AND SPARE RIB, CHINESE:** Counter- or stand-mounted, narrow depth broiler with 2 or 3 decks, each having gas burners and radiants, for cooking pork slices and spare ribs in metal platters. (FFCS)
- BROILER, UPRIGHT:** Vertical type with an opening at the front, and gas-heated radiant ceramics or electric heating elements at the top of the cavity. Food is placed on a sliding adjustable grill set under the radiants. May be mounted on counter top, oven or cabinet base, or stand. Often aligns with ranges. May be equipped with removable charcoal pan. (FFCS)
- BROILER-GRIDDLE, COMBINATION:** (1) Unit with front opening with griddle plate set into top, equipped with gas-heated radiants under the griddle. Radiants heat food and griddle simultaneously. (2) Unit with front opening door(s) having gas-heated radiants at the top of the cavity and food placed on a sliding or swinging type griddle plate set below. (FFCS)
- BUFFET UNIT:** One or more mobile or stationary counters having flat surfaces, with cold pans or heated wells at the top, on which chafing dishes, canape trays or other food displays can be placed for self-service. (FFCS)
- BUN DIVIDER:** See Roll Divider. (FFCS)
- BUTCHER BLOCK:** Rectangular or round shape--6 inches, 10 inches, 14 inches or 16 inches thick--consisting of hard rock maple strips, kiln-dried, hydraulically pressed together, glued and steel doweled through. Work surface of block is smoothed surface of ends of strips. Block-mounted on open type wood or steel legs. (FFCS)

- BUTTER CHIP DISPENSER:** Enclosed insulated unit with mechanical refrigeration or ice to hold tiers of butter pats placed on chips, and dispensed one at a time. Normally set on a counter top. Also called Butter Chip Cooler. (FFCS)
- CAFETERIA COUNTER, SERVING COUNTER:** In a cafeteria, top which is usually provided with recessed cold pans, recessed pans for hot foods section, display and protector cases, and drain troughs for beverages; set on legs or masonry base with enclosure panels, semi- or fully-enclosed cabinets with refrigeration or warming units beneath; all as required to accommodate foods to be served. Unit may be equipped with tray slide. (FFCS)
- CAN CRUSHER:** Motor-driven machine with rollers or reciprocating plates or arms to crush cans and break bottles. Unit mounts on stand with space under for refuse receptacle to receive crushed articles. Also called can and bottle crusher. (FFCS)
- CAN OPENER:** (1) Hand-operated or motor-driven device fastened to the top of a table, wall, cabinet, etc., to open individual cans. (2) Portable motor-driven device capable of opening cans while still in case. (FFCS)
- CAN WASHER:** (1) Enclosed cabinet with spray heads for washing the interior and exterior of a can, mounted on open legs. (2) Round platform with a rotating spray head at its center for washing the interior of a can, mounted on a stand with foot-operated water valves. (3) Rinse nozzle built into a floor drain and connected to a hand-operated quick-opening mixing valve. (FFCS)
- CAN WASHER AND STERILIZER:** Enclosed cabinet with spray heads for washing the interiors and exteriors of cans, mounted on open legs, provided with detergent dispenser and 180 degrees Fahrenheit hot water rinse or steam mixing valve for final rinse. See Pot and Pan Washer. (FFCS)
- CARBONATED BEVERAGE SYSTEM:** See Soda System (FFCS)
- CARBONATOR:** Motor-driven water pump, with tank and control valves, to combine cold water and CO₂ gas in a storage tank, producing soda water. Used for soda fountains, carbonated beverage dispensers and dispensing systems. (FFCS)
- CARRIER:** A unit for carrying food, beverages and ware by hand for short distances, furnished with grip(s) or handle(s). Could be an enclosed cabinet, insulated, heated or refrigerated; or a wire basket or rack. (FFCS)
- CART:** Mobile unit of varying structure; as an open shelf or shelves; a semi- or fully enclosed cabinet with single or multiple compartments which may be insulated. Used for transporting food or ware, and for cleaning and storage. (FFCS)
- CASH DRAWER:** Shallow drawer located under a counter top at the cashier end. Often provided with removable compartmented insert for currency and coins. (FFCS)
- CASHIER COUNTER:** See Check-Out Counter. (FFCS)
- CASHIER STAND:** Mobile or stationary stand with solid top set on four legs, or semi-enclosed body open at bottom. May be provided with foot rest, cash drawer, and tray rest on one or both sides. (FFCS)
- CEREAL COOKER:** Rectangular shaped unit with heated water bath, having one or more openings in top with lug holders, into which pots with lugs are fitted to prevent the pot from floating. Cooker may be gas, electric or steam heated. Unit may be floor- or wall-mounted, and equipped with water filler and gauge. (FFCS)
- CHECK-OUT COUNTER:** Counter located between a cafeteria serving area or kitchen and a dining room, for use by checker and/or cashier. Also called "Cashier Counter. (FFCS)
- CHINESE RANGE:** Range with one or more large diameter gas burners on an inclined top, and a raised edge around each burner opening. Food is cooked in shallow bowls called Woks. Range top is cooled by water flowing from a front manifold to a rear trough, with strainer basket at one end. A swing spout faucet mounted on high splashguard at rear fills the bowl when the spout is turned 90 degrees. (FFCS)
- CHOPPING or CUTTING BLOCK:** See Butcher Block. (FFCS)
- CLAM OPENER:** Device with hand-operated, hinged knife and fixed, vee-shaped block attached to a table top. (FFCS)
- CLEANING CART:** Mobile unit with one or more compartments for soiled linen, waste and water for mops and wringer. (FFCS)
- COFFEE FILTER:** Perforated metal container, or disposable paper or muslin bag in coffee maker or urn to hold bed of coffee grounds. (FFCS)
- COFFEE GRINDER:** (1) Bench-mounted, hand or motor-driven machine with bean hopper at the top, grinding mechanism, and discharge chute with holder for container or filter beneath. (2) Coffee grinding attachment for a food machine. (FFCS)

COFFEE MAKER: (1) Hand or automatically operated, electric-heated unit in which a measure of hot water at the proper temperature is poured over a measured bed of coffee grounds contained in a filtering unit. The extracted beverage is discharged into a container and/or serving unit. (2) Hand or automatically operated, electric-heated unit in which a measure of hot water at the proper temperature is combined with a measure of instant coffee mix and discharged into a container. (3) Unit consisting of one or more sets of upper and lower bowls set on gas- or electric-heated range. The measure of water boiled in the lower bowl is forced by pressure into the upper bowl containing measured coffee grounds. When the set is removed from the heat source, the cooling lower bowl creates a vacuum, causing the liquid to flow back down through a filter in the bottom of the upper bowl. The upper bowl is then removed to permit use of the lower bowl as a server or decanter. (FFCS)

COFFEE MILL: See Coffee Grinder. (FFCS)

COFFEE PERCOLATOR: Covered cylindrical container with up to 120 cups capacity, electric or gas-heated. Percolating device in center causes heated water to flow over measured bed of coffee grounds contained in a filtering basket at top. Unit is normally hand-filled. Heating unit keeps coffee warm for serving. Bottom has draw-off faucet. (FFCS)

COFFEE RANGE: Counter unit consisting of one to four low-rated gas or electric burners for making coffee with siphon-type coffee makers. (FFCS)

COFFEE URN: Enclosed container of water with jar (liner) set into top. Urn water is heated by gas, electric or steam. A measure of hot water at proper temperature is poured over measured bed of coffee grounds contained in a filtering unit. Beverage collects in jar and is discharged through bottom connection to draw-off faucet. Urn water is not used for coffee making. Equipped with water inlet valve to fill urn body. (FFCS)

COFFEE URN, COMBINATION: (1) Coffee urn with water inlet valve and additional draw-off faucet for hot water to make tea and instant beverages. (2) Pressure siphon-type has sealed water and hot air chambers with piping control between water jacket and jar. (3) Twin type has two coffee jars set into top of single container. Urn body is usually rectangular in shape. (4) Automatic type has electrically operated device to pump and measure hot water at thermostatically controlled temperature. (FFCS)

COFFEE WARMER: Counter top range with one or more gas, electric or canned heaters to maintain coffee at serving temperature; each with coffee bowl or decanter. Also called Coffee Server. (FFCS)

COCKTAIL MIX STATION: Section of bar work-board where drinks are poured or mixed. Usually includes open top ice storage bin and wells for mixer bottles and condiments. (FFCS)

COLD BEVERAGE DISPENSER OR URN: See Ice Coffee/Tea Urn. (FFCS)

COLD PAN: Insulated depressed pan set into a table or counter top; provided with waste outlet; may be refrigerated with crushed ice, refrigeration coil fastened to the underside of the lining or a cold plate. A perforated false bottom is provided when ice is used. (FFCS)

COMBINATION STEAM COOKER and KETTLE: See Cooker and Kettle, Combination. (FFCS)

COMPRESSOR, REFRIGERATION: See Condensing Unit, Refrigeration. (FFCS)

CONDENSATE EVAPORATOR: Finned coil through which compressed refrigerant flows, absorbing the heat inside refrigerator or freezer. (FFCS)

CONDENSING UNIT, REFRIGERATION: Assembly consisting of mechanical compressor driven by electric-powered motor with either air or water cooling device. (1) Open type unit has major components separate but mounted on same base. (2) Hermetic type unit has major components enclosed in same sealer housing, with no external shaft, and motor operating in refrigerant atmosphere. (3) Semi-hermetic type unit with hermetically sealed compressor whose housing is sealed and has means of access for servicing internal parts in field. (FFCS)

CONDIMENT CABINET: Semi- or fully enclosed cabinet, mobile or stationary, having several removable or intermediate shelves to store cook's or baker's condiments and spices in the cooking and preparation areas. (FFCS)

CONDIMENT SHELF or RACK: Shelf or rack mounted above or under a table top to hold several condiment items for use by the cook or baker. (FFCS)

CONDIMENT STAND: Standard height mobile or stationary stand having a solid top with receptacle for holding condiment containers, and tray rest on one or both sides. May be open type with legs, enclosed type with cabinet base and shelves, or may have insulated cold pan and refrigerated base. (FFCS)

CONFECTIONER'S STOVE: See Pot Stove. (FFCS)

CONVECTION OVEN: Gas- or electric-heated. Heat is circulated through the oven interior with fan or blower system. Interior may be equipped with racks and/or shelves. Ovens may be stacked or set on stand. Oven bottom may be constructed as part of the platform of a mobile basket rack cart. (FFCS)

- CONVENIENCE FOOD:** Any food item that has been processed by any method from the raw state, packaged for resale and/or further processing or use at a later date. (FFCS)
- COOK'S TABLE:** Table located in the cooking area of kitchen for cook's use. (FFCS)
- COOKER and KETTLE, COMBINATION:** One or more steam-jacketed kettles with one or more steam cookers mounted in top of single cabinet base or top of adjoining cabinet bases. May be for direct steam operation, or provided with steam coil, gas or electric heated steam generator in the base under the steam cooker(s). (FFCS)
- COOKER/MIXER:** Direct steam, gas or electric steam jacketed kettle, with hinges or removable agitator mounted to supporting frame or brackets. (FFCS)
- COOKIE DROPPER:** Motor or hand driven machine used to portion and shape drops of cookie dough using dies. Unbaked cookies are dropped onto baking sheet pans or conveyor belt. Also called Cookie Machine. (FFCS)
- CORN POPPER:** Enclosed unit with transparent front and ends, transparent doors on the working side, electrically heated popcorn popper suspended from the top, and warming heaters for storage of finished popcorn. May be mounted on counter or enclosed base. (FFCS)
- COTTON CANDY MACHINE:** Machine with round tub and spinning unit, and electric heating unit for converting sugar into cotton candy. May be set on counter top or stand. (FFCS)
- CREAMER:** (1) Insulated container for cream, having ice or mechanical refrigeration, and provided with adjustable draw-off faucet for each cream measure. Often anchored to counter or wall. Also called Cream Dispenser. (2) Soda fountain unit with self-contained ice cream cabinet. (FFCS)
- CREAMER RACK:** Rectangular basket of wire or plastic construction with compartments to fit glass creamers. Used to wash, fill and store creamers. (FFCS)
- CRUSHER:** See Bottle Crusher, Can Crusher, Compactor, and Ice Crusher. (FFCS)
- CRYOGENIC FREEZER:** See Freezer. (FFCS)
- CUBING MACHINE:** See Dicing Machine. (FFCS)
- CUTLERY BOX:** Unit consisting of one or more compartments for storage and dispensing of flatware (knives, forks, spoons). Often set on a counter or table top, and sometimes built into the front of a cabinet under the top, or as a drawer. (FFCS)
- CUTTING BOARD:** See Board. (FFCS)
- DEEP FAT FRYER:** See Fryer. (FFCS)
- DEFROST SYSTEM:** Refrigeration system for a freezer consisting of a blower evaporator coil, heating unit and controls. Electric-type employs heating elements; hot gas type uses heat exchanger to remove frost from the coil and allow condensate to flow to the drain pan under the coil. (FFCS)
- DESSERT CART:** Cart with several shelves for display and serving of desserts. May be equipped with mechanical or ice-refrigerated cold pan or plate, and with transparent domed cover. (FFCS)
- DETERGENT DISPENSER:** Device mounted on a dishwasher or sink for storage and dispensing of liquid detergent, or mixture of powdered detergent and water, into the wash tank of the unit through the pump manifold or incoming water line. Some units are equipped with control device, electrically operated, to detect detergent strength in tank. (FFCS)
- DICING MACHINE:** Bench-mounted hand or motor driven two-operation machine that first forces food through a grid network of knives in a square pattern and then slices the food the same length as the side of the square. May be attached to food mixing or cutting machine. Also called Dicing Attachment or Cubing Machine. (FFCS)
- DISH BOX:** See Carrier. (FFCS)
- DISH CART:** Cart for storage and dispensing of clean or soiled dishes. Usually of height to roll under counter or table top. (FFCS)
- DISH TABLE:** Work surface with raised sides and end(s) having its surface pitched to a built-in waste outlet, adjoining a sink or warewashing machine. There may be a soiled table used for receiving, sorting and racking ware, located at load end of the sink or washing machine; and a clean table at unload end for draining of rinse water, drying and stacking ware. (FFCS)
- DISPENSER:** Unit for storage and dispensing of beverages, condiments, food and ware. May be insulated and refrigerated or heated. May be provided with self-leveling device. May be counter- or floor-mounted, stationary, or mobile type. (FFCS)
- DISPLAY CASE:** A semi- or fully enclosed case of one or more shelves, mounted on counter top or wall, for display of desserts. Semi-enclosed type have transparent end panels and sneeze guards along customers' side to protect uncovered foods. Refrigerated type has insulated transparent panels and doors. Heated type usually provided with sliding doors and electric heating unit, with or without humidifier. (FFCS)

- DOLLY:** Solid platform or open framework mounted on a set of casters, for storage and transportation of heavy items. May be equipped with handle or push bar. (FFCS)
- DOUGH DIVIDER:** Motor-driven floor-type machine to divide dough (usually for bread) into equally scaled pieces. Pieces are removed from work surface by conveyor to next operation. Normally used for bread dough. Also called Break Divider. (FFCS)
- DOUGH MIXER:** (1) Motor-driven machine with vertical spindle to which various whips and beaters are attached. Bowl is raised to the agitator. Mixers of 5 to 20 quart capacity are bench-mounted. Mixers of 20 to 140 quart capacity are floor-type. (2) Motor-driven, floor-type horizontal machine with tilting type bowl and horizontal agitator(s) for a large dough batch. Also called Kneading Machine or Mixer. (FFCS)
- DOUGH MOLDER:** See Bread Molder. (FFCS)
- DOUGH PROOFER:** See Proofer, Proofing Box or Cabinet. (FFCS)
- DOUGH RETARDER:** May be upright reach-in, low counter bench-type, or walk-in refrigerator with series of racks or tray slides and/or shelves, in which dough is kept cool, to retard rising. (FFCS)
- DOUGH ROUNDER:** Motor-driven, floor-mounted machine into which a piece of dough is dropped and rounded to ball shape, by means of a rotating cone and fixed spiral raceway running from top to bottom. See Roll Divider and Rounder. (FFCS)
- DOUGH SHEETER:** Motor- or hand-driven machine with a series of adjustable rollers to roll dough to sheets of even thickness. Also called Pie Crust Roller. (FFCS)
- DOUGH TROUGH:** Large tub with tapered sides, usually mounted on casters, for storing and transporting large batches of dough. Some troughs have gates at the ends for pouring dough when the trough is lifted above a divider and tilted. (FFCS)
- DOUGHNUT FRYER:** See Fryer. (FFCS)
- DOUGHNUT MACHINE:** Unit consisting of hand- or motor-driven batter dropper and shallow fryer. Doughnuts are conveyed through heated cooking fat or oil bath, turned over, and discharged out of bath into drain pan. (FFCS)
- DRAINER:** See Drain Trough, Kettle Drainer. (FFCS)
- DRINK MIXER:** Vertical counter type unit with one or more spindles with motor at top. Switch is activated by drink cup when placed in correct position. Also Malted Mixer. (FFCS)
- DROP-IN UNIT:** Any warming, cooling, cooking or storage unit that is dropped into an opening in a counter or table top and is fitted with accompanying mounting brackets and sized flange. (FFCS)
- DUNNAGE RACK:** Mobile or stationary, solid or louvered platform used to stack cased or bagged goods in a store room or walk-in refrigerator or freezer. (FFCS)
- EGG BOILER:** Electric, steam or gas-heated unit with removable timed elevating device(s) to raise basket(s) or bucket(s) out of boiling water bath. Containers are lowered by hand. Ferris wheel type unit will automatically lower and raise baskets through water bath. Also called Egg Timer. (FFCS)
- EGG TIMER:** See Egg Boiler. (FFCS)
- ELECTRONIC OVEN:** See Microwave Oven. (FFCS)
- EQUIPMENT STAND:** See Short Order Stand. (FFCS)
- EVAPORATOR:** See Condensate Evaporator, Unit Cooler. (FFCS)
- EXTRACTOR:** (1) See Juice Extractor. (2) See Grease Filter. (3) See Water Extractor. (FFCS)
- EXTRUDER:** See French Fry Cutter. (FFCS)
- FAT FILTER:** (1) Gravity-type has disposable paper or muslin bag strainer set in holder on top of fat container. Unit is placed under drain valve of fat fryer. (2) Siphon type uses disposable paper or muslin bag strainer over fat container, attached to rigid siphon tube mounted on fat fryer, with other end of tube in fat tank. (3) Motor-driven pump-type, portable or mobile, uses disposable paper strainer. Has flexible hose from fat tank to strainer. Strainer set on fat container. (FFCS)
- FILTER:** (1) See Coffee Filter. (2) See Fat Filter. (3) See Grease Filter. (FFCS)
- FINISHING OVEN:** See Au Gratin Oven. (FFCS)
- FIRE EXTINGUISHER:** Hand-operated, sealed with chemical inside, most commonly wallmounted and provided with control and directional hose, or horn. (FFCS)
- FISH BOX:** (1) Ice-refrigerated, insulated cabinet with counter-balanced hinged or sliding door(s) at the top, and drawer(s) at the bottom front. (2) Ice or mechanically refrigerated cabinet with tier(s) of self-closing drawers with insulated fronts. Also called Fish File. (FFCS)
- FISH FILE:** See Fish Box. (FFCS)
- FISH AND CHIP FRYER:** See Fryer. (FFCS)

- FLATWARE:** Term for knife, spoon and fork used by the diner. (FFCS)
- FLOOR SCALE:** (1) Unit fixed in a pit, its platform flush with finished floor. May have dial or beam mounted on top of the housing at the rear of platform framing, plus tare beam. Used for weighing heavy objects on mobile carriers. (2) Mobile type - See Platform Scale. (FFCS)
- FOOD CARRIER:** See Carrier. (FFCS)
- FOOD CUTTER:** (1) Motor-driven bench- or floor-mounted machine with a rotating shallow bowl to carry food through a set of rotating horizontal knives whose axis is perpendicular to the radii of the bowl. Knives are set under hinged-up cover. (2) Motor-driven, floor-mounted high speed machine with vertical tilting bowl having a vertical shaft with rotating knife. Also called vertical cutter/mixer or sold under various brand names. (FFCS)
- FOOD FRESHENER.** Electrically operated unit to introduce live steam to the exterior or interior of food, heating it to serving temperature without loss of moisture. Cabinet type has a hinged cover or drawer for warming the exterior of foods. Hollow pin-type heats food interior through injection. (FFCS)
- FOOD MERCHANDISER:** Refrigerated, heated or noninsulated case or cabinet with transparent doors, and possibly transparent ends. Used for display and sometimes self-service of foods. (FFCS)
- FOOD SHAPER:** (1) Motor-driven unit with loading hopper, bench- or floor-mounted. Shapes food into rectangular or round patties of varying thickness. May be equipped with paper interleaving, removing and conveying devices. (2) Attachment to meat chopper to shape ground food into rectangles of varied thickness. Also called Food Former. (FFCS)
- FOOD WARMER:** (1) Insulated mobile or stationary cabinet with shelves, racks or tray slides, having insulated doors or drawers. May be electric, steam or gas heated, and provided with humidity control. (2) Infrared lamp or electric radiant heating element with or without a glass enclosure, mounted above the serving unit in a hot food section. (FFCS)
- FRENCH FRY BAGGER:** Motor-driven machine to convey, measure and insert french fried potatoes into paper bag blown open to receive product. (FFCS)
- FRENCH FRY CUTTER:** Hand-operated or motor-driven machine, or attachment to food machine, that pushes potato through grid of knives set in square pattern in frame. (FFCS)
- FRENCH FRYER:** See Fryer. (FFCS)
- FRY PAN, TILTING:** Rectangular pan with gas or electric heated flat bottom, pouring lip and hinged cover. Floor-mounted on a tubular stand or wall-mounted on brackets with in-wall steel carriers. A small electric pan may be table-mounted on legs. Also called Braising Pan, Tilting Griddle or Tilting Skillet. (FFCS)
- FRYER:** (1) Floor- or bench-mounted, unit heated by gas or electricity with tank of oil or fat into which foods are immersed. Common type has deep tank. Special types have shallow tanks for fish, chicken, doughnuts, etc., and a basket conveyor type has a shallow tank for draining with baskets, arms, mesh type belt, or rotating auger to move foods through the bath. Pressure type has a lift or hinged cover to seal the top of the fryer tank. (FFCS)
- FUDGE WARMER:** Counter-mounted electrically heated insulated pot with hinged or lift-off cover and ladle. (FFCS)
- GLASS WASHER:** (1) Multi-tank horizontal machine with hand activated rinse nozzle in one tank, revolving brushes in a second tank, and final rinse nozzles in a third. (2) Single or double tank doortype or rack-conveyor-type dishwasher. (FFCS)
- GRATER:** (1) Bench-mounted hand- or motor-driven machine in which food is forced against the face of a revolving grater plate by a pusher or hopper plate. (2) Part of vegetable slicing attachment to food machine. (FFCS)
- GREASE FILTER or EXTRACTOR:** (1) Removable rectangular or round frame having several layers of wire mesh or baffles and mounted in the exhaust equipment above or behind cooking units. (2) A series of baffles mounted in exhaust equipment, from whose surfaces grease deposits are flushed with wash water into a waste outlet. (3) Manifold mounted water nozzles in exhaust equipment producing a fine spray mist which collects grease from laden air and drains through a waste outlet. (FFCS)
- GRIDDLE:** Extra thick steel plate with a ground and polished top surface, heated by gas or electricity. Surface edges are raised or provided with gutters and drain holes leading to catch trough or pan. May be set on counter top with legs, stand or oven base. (FFCS)
- GRIDDLE STAND:** See Short Order Stand. (FFCS)
- GRILL:** Bench-mounted unit with fixed lower and hinged upper electrically heated plates. Plates have a waffle pattern for waffles, grooves for steaks and are smooth for sandwiches. (FFCS)
- GRILL, CHARCOAL:** See Broiler, Charcoal. (FFCS)

GRINDER: (1) See Meat Chopper. (2) See Coffee Grinder. (FFCS)

HAMPER: See Linen Hamper. (FFCS)

HEAT EXCHANGER, STEAM: Boiler with coils to generate clean steam with possibly contaminated house steam. Used for steam cooking units. (FFCS)

HIGH SPEED COOKER: See Steam Cooker. (FFCS)

HORS d'OEUVRE CART: Cart with platforms on ferris wheel having several food containers on each platform. Used for display and service. (FFCS)

HOT CHOCOLATE DISPENSER or MAKER: (1) Counter-mounted electrically heated glass bowl with agitator, or insulated tank with agitator for dispensing premixed hot chocolate. (2) Counter-mounted electrically heated unit that combines measure of heated water with measure of chocolate mix, and dispenses mixture at touch of button. (FFCS)

HOT DOG and HAMBURGER BROILER: Semi- or fully enclosed cabinet with glass doors and panels for display. An electric heater under the top radiates onto hot dogs in baskets or on pins on wheel, or onto hamburgers laid on platforms mounted on motor-driven ferris wheel. Food rotates while cooking. (FFCS)

HOT DOG STEAMER: Counter-mounted cabinet with transparent display panels and hinged covers for doors. The unit is electrically heated with a water bath and immersion device to generate steam for heating hot dogs, and dry heat for warming rolls. (FFCS)

HOT FOOD CABINET: See Food Warmer, Carrier. (FFCS)

HOT FOOD TABLE or SECTION: See Steam Table. (FFCS)

HOT PLATE: Counter-top and floor-mounted unit with one or more open gas or tubular electric burners arranged left to right and/or front to rear. French hot plates are round or square solid steel plates, gas or electrically heated. (FFCS)

HOT WATER BOOSTER: Electric, steam-, or gas-heated insulated tank or coil used to raise the incoming hot water from house temperature to sanitizing temperature, as required by code. Booster may be mounted inside housing or at end of ware washing machine, under ware washing table, or may be remotely located. (FFCS)

HOUSEKEEPING CART: Cart with one or more semi- or fully enclosed compartments for clean linen, a compartmented tray at the top for supplies, a cloth hamper for soiled linen, and a waste receptacle. (FFCS)

HUMIDIFIER: Electric, steam or gas heated unit used to evaporate and distribute water inside proofing equipment and hot food warmers. May be fixed or removable attachment. (FFCS)

ICE BREAKER: See Ice Crusher. (FFCS)

ICE CHEST: See Ice Storage Bin. (FFCS)

ICE CREAM CABINET: (1) Mechanically refrigerated low-type chest with removable, hinged, flip-flop covers, used for storage and dispensing of ice cream. (2) Mechanically refrigerated upright cabinet with hinged door(s), for storage of ice cream. (FFCS)

ICE CREAM DISPLAY CABINET: Ice cream cabinet with sliding or hinged transparent doors or covers. Mostly used in self-service stores. (FFCS)

ICE CREAM FREEZER: Floor- or counter-mounted machine with mechanically refrigerated cylinder, having a dasher to mix and refrigerate an air-and-ice cream mix to flowing ice cream. The product is then placed inside a hardening cabinet. (FFCS)

ICE CREAM HARDENING CABINET: Low cabinet with a lid(s) or upright cabinet with hinged door(s), insulated and refrigerated at a very low temperature to set ice cream hard. (FFCS)

ICE CRUSHER: (1) Motor-driven or hand-operated floor- or counter-mounted machine with spiked rollers, to crush large pieces of ice or ice cubes. (2) Attachment mounted between an ice cube making machine and an ice storage bin, having a damper for directing cubed ice to motor-driven rollers with spikes to crush ice as required. (FFCS)

ICE CUBER: See Ice Maker. (FFCS)

ICE DISPENSER: A floor-, counter- or wall-mounted stationary ice storage bin with motor driven agitator and conveyor mechanism, or gravity feed, that dispenses a measure of ice (cubed or crushed) through a discharge chute into a container at working level. (FFCS)

ICE MAKER: Floor-, counter- or wall-mounted unit containing refrigeration machinery for making cubed, flaked, and crushed ice. Maker may have integral ice storage bin. Larger capacity machines generally have a separate bin in which ice is received via a connecting chute. Capacity is rated in pounds of ice per 24-hour day. (FFCS)

ICE MAKER and DISPENSER: Floor-, counter- or wall-mounted ice maker with storage bin and dispensing mechanism. See Ice Maker, Ice Dispenser. (FFCS)

ICE PAN, DISPLAY: See Cold Pan. (FFCS)

- ICE PLANT:** (1) An assembly consisting of a large capacity ice maker that empties into a walk-in freezer or ice storage bin(s) on the floor below via directional chute(s). (2) A large capacity, floor-mounted ice maker, having a small capacity bin connected to vertical and horizontal conveyors with insulated sleeves for transporting ice to large capacity bin(s). (FFCS)
- ICE SHAVER:** Hand-operated or motor-driven floor- or bench-mounted machine whose rotating plate or wheel has a sharp knife which produces ice like snow when forced against the face of a cake of ice. Also called Snow Cone Machine. (FFCS)
- ICE STORAGE BIN:** Insulated mobile or stationary cabinet of one or more compartments with hinged or sliding door(s), or cover(s). It is commonly mounted under an ice making machine, with opening(s) in the top to receive product(s) and is fitted with a waste outlet in the bottom. Ice is normally scooped out of bin. Unit may be built into counter. (FFCS)
- ICE VENDOR:** Floor-mounted, mechanically refrigerated freezer with a coin-operated mechanism to release a measure of loose or bag of ice cubes at working level. (FFCS)
- ICED COFFEE/TEA URN:** Urn with stainless steel or transparent glass jar and draw-off faucet. Stainless steel type may be insulated. Glass jar may be equipped with ice compartment suspended from cover. Also called Iced Tea/Coffee Dispenser. (FFCS)
- INFRA-RED HEATER or WARMER:** Unit consisting of one or more lamps or electric strip heaters, with or without protective covering or reflector, mounted in a bracket or housing. Usually set over hot food serving and display areas, or inside enclosed displays. Unit produces infra-red heat to keep food warm. (FFCS)
- INFRA-RED OVEN:** Oven having heat generated and radiated from electric infra-red heating elements encased in a glass tube, or from an exposed quartz infra-red plate. (FFCS)
- INJECTOR, RINSE:** See Rinse Injector. (FFCS)
- INJECTOR, STEAM:** See Steam Injector. (FFCS)
- INSERT:** Rectangular pan or round pot set into the top of a steam or hot food table. (FFCS)
- JUICE EXTRACTOR:** (1) Counter-mounted motor-driven ribbed cone having base with drain hole for juice. Half of fruit is pressed by hand, down onto cone. (2) Bench- or floor-mounted motor driven machine that slices fruit in half, and squeezes halves between nesting cones. (3) Hand operated bench type machine that squeezes fruit halves between inverted cones. Also called Juicer. (FFCS)
- KETTLE DRAINER:** Mobile sink with screen, or strainer basket, waste outlet with adjustable tailpiece, and push handle. (FFCS)
- KETTLE, ELECTRIC HEATED:** (1) Stationary or tilting two-thirds steam jacketed, or stationary full steam jacketed kettle with electric immersion heater in water between shells. Kettle is floor-mounted inside housing or attached to housing with tilting mechanism. Tilting device may be hand or power-operated. Stationary unit is provided with water filler, hinged cover and draw-off valve. Tilting-type has pouring lip and may have draw-off valve, hinged cover and water filler. (2) Stationary or tilting two-thirds steam jacketed kettle set into top of cabinet base with remote electric heated steam generator adjoining kettle. Kettle provided with hinged cover, water filler and draw-off valve. (FFCS)
- KETTLE, FLAT BOTTOM:** Rectangular pan with flat bottom having inner and outer shells. Live steam is introduced between shells, heating inner shell for cooking. Kettle is tilting type, floor-mounted on tubular stand, or wall mounted with brackets and in-wall steel chair carriers. Kettle front has pouring lip. Top has hinged cover. (FFCS)
- KETTLE, GAS HEATED:** (1) Stationary full or two-thirds steam jacketed kettle with a gas burner under the bottom of its outer shell to heat water between shells. The kettle is floor-mounted inside housing and provided with a water filler and hinged cover. (2) Stationary or tilting two-thirds steam jacketed kettle set into the top of a cabinet base with remote gas heated steam generator adjoining the kettle. The kettle provided with hinged cover, water filler and draw-off valve. (3) Stationary floor-type direct-fired kettle with a single shell, mounted inside insulated housing, with a gas burner under bottom of shell, draw-off valve and hinged cover. (FFCS)
- KETTLE, STEAM JACKETED:** Kettle having live steam introduced between the inner and outer shell to heat the inner shell for cooking. Deep type kettle generally is two-thirds jacketed. Shallow-type kettle generally is fully jacketed. May be mounted to the floor with tubular legs or pedestal base, or mounted to the wall with brackets and in-wall steel chair carriers. Tilting- or trunnion-type may be floor- or wall-mounted, having a worm gear device for hand operation. The stationary kettle has a draw-off valve. The tilting kettle has a pouring lip and may have a draw-off valve. The kettle may be equipped with lift-off or hinged cover, filling faucet, water cooling system, thermostat, etc. (FFCS)
- KETTLE, TABLE TOP:** Two-thirds steam jacketed kettle, tilting type, with operating lever up to 20 qt. capacity, or tilting worm gear device for 40 qt. capacity; all direct steam, electric heated. All kettles have

- a pouring lip. Tilting type have 20 and 40 qt. capacity with a lever handle. Oyster stewing kettle is shallow tilting type kettle. (FFCS)
- KETTLE, TILTING OR TRUNNION:** See Kettle, Steam Jacketed; Kettle, Flat Bottom. (FFCS)
- KNEADING MACHINE or MIXER:** See Dough Mixer. (FFCS)
- KNIFE RACK:** Slotted wood or stainless steel bar set away and attached to edge of table top or butcher block. This forms a slot into which cutlery blades are inserted and held up by handles of same while the handles protrude at the top. (FFCS)
- KNIFE SHARPENER:** (1) Bench-mounted, motor-driven machine with rotating stones forming a vee to grind edges on both sides of a blade. (2) Attachment to slicing machine. (3) Grinding wheel attachment to food machine having an attachment hub. (FFCS)
- LINEN CART:** Cart with several compartments for storage of clean linen. May be semi- or fully enclosed. (FFCS)
- LINEN HAMPER:** (1) Stationary or mobile metal cabinet with hinged metal cover. (2) Stationary or mobile framework with round cloth bag or cloth sides, ends and bottom. (FFCS)
- LOBSTER TANK:** Transparent tank open at the top, and with a water wheel at one end. Tank bottom is lined with special salt. Mounted on a stationary or mobile enclosed base with a filtering and mechanical refrigeration system for tank water. Also called Trout Tank, with salt omitted. (FFCS)
- MACHINE STAND:** Mobile or stationary stand with solid or open frame top, mounted on open legs or cabinet base, with adjustable dimensions to suit a specific machine or device. (FFCS)
- MALTED MIX DISPENSER:** Counter- or wall-mounted unit with a transparent, covered hopper, having a lever for dispensing a measure of malted mix powder. (FFCS)
- MEAT and BONE SAW:** Floor-mounted, motor driven band saw with upper and lower pulleys, stationary cutting table with gauge plate and movable carriage. (FFCS)
- MEAT CHOPPER:** Table- or floor-mounted, hand or motor driven horizontal machine. Food placed in top mounted hopper is fed by a stomper into cylinder with tight-fitting auger to drive food against rotating knife and perforated plate. Also called Meat Grinder. (FFCS)
- MEAT GRINDER:** See Meat Chopper. (FFCS)
- MEAT HOOK RACK:** One or more wood or metal bars mounted on a wall or floor stand, with fixed or removable sharp pointed metal hooks. Also called Meat Rail. (FFCS)
- MEAT ROASTER, STEAM JACKETED:** Shallow steam jacketed kettle with cover and draw-off valve. (FFCS)
- MEAT TENDERIZER:** Counter-mounted machine having two sets of round knives with spaced cutting edges, set apart on slow speed rollers. Meats are inserted into a slot in the top, pass through the rollers and are discharged at the bottom front through which the meats to be tenderized pass. (FFCS)
- MENU BOARD:** Sign with fixed or changeable letters or removable lines listing the food items and prices. (FFCS)
- METER, WATER:** See Water Meter. (FFCS)
- MEXICAN FOOD MACHINE:** Device used to hold a vee-shaped tortilla when filling it to make a taco. (FFCS)
- MICROWAVE OVEN:** Stand- or counter-mounted oven in which foods are heated and/or cooked when they absorb microwave energy (short electromagnetic waves) generated by magnetron(s). (FFCS)
- MILK COOLER:** (1) Low insulated chest with mechanical or ice refrigeration, for storing and dispensing half-pint to two-quart containers of milk. (2) Counter- or stand-mounted refrigerator with one or more 2- to 10-gallon containers equipped with sanitary tube connections which extend through flow control handles for dispensing loose or bulk milk. (FFCS)
- MILKSHAKE MACHINE:** See Drink Mixer, Shake Mixer. (FFCS)
- MIX CABINET:** Low counter-type or upright reach-in refrigerator in which the mix for frozen shakes or ice cream is stored. (FFCS)
- MIXER, DOUGH:** See Dough Mixer. (FFCS)
- MIXER, DRINK:** See Drink Mixer. (FFCS)
- MIXER, FOOD:** Motor-driven machine with vertical spindle having several speeds on which various whips and beaters are mounted. Bowl is raised up to agitator. Mixers of 5 to 20 quart capacity are bench-type. Mixers of 20 to 140 quart capacity are floor-type. (FFCS)
- MIXER STAND:** Low height stationary or mobile stand with four legs and a solid top to support a mixer up to 20 quart size. May be provided with undershelf and vertical rack for mixer parts. (FFCS)
- MIXER, VERTICAL CUTTER:** See Vertical Cutter/Mixer. (FFCS)

- MIXING TANK:** Vertical type has center, bottom or side-mounted agitator assembly. Horizontal type has end agitator assembly. All are floor-mounted and provided with removable or hinged cover and draw-off valve. Tank may be provided with recirculating pump and filtering system. (FFCS)
- MOLDER, FOOD:** See Food Shaper. (FFCS)
- MODULAR STAND:** Low height, open, stationary stand with four or more legs, having an open framework top, to support heavy-duty modular cooking equipment. (FFCS)
- NAPKIN DISPENSER:** Counter top unit for storage and dispensing of folded paper napkins. Napkins forced to head plate by spring. (FFCS)
- ORDER WHEEL:** Metal or wood-spoked wheel with clips or hooks on its perimeter, located between cooks' and servers' areas, on which order slips are placed to maintain rotation and visibility. (FFCS)
- OVEN:** Fully enclosed insulated chamber with gas, electric or oil-fired heat, provided with thermostatic control. Deck type units have chambers or sections stacked one above the other. Bake type decks are approximately 7 inches high inside. Roast type decks are 12 inches to 14 inches high inside. (FFCS)
- OYSTER OPENER:** See Clam Opener. (FFCS)
- PAN AND UTENSIL RACK:** (1) One or more bars and braces suspended from a ceiling, or mounted on posts or a wall, housing fixed or removable hooks for hanging pots, pans and utensils. (2) Upright mobile or stationary unit, open or semi-enclosed, with tiers of angle- or channel-shaped slides to support pans. (3) Heavy-duty rectangular wire basket to hold pans and utensils upright in a pot washer. (FFCS)
- PAN WASHER:** See Pot and Utensil Washer. (FFCS)
- PASS-THRU WINDOW or OPENING:** Trimmed opening between kitchen and serving areas having a shelf for a sill. May be equipped with hinged or sliding door or shutter. (FFCS)
- PEANUT ROASTER:** Electrically heated enclosed display case with hinged cover at the top. (FFCS)
- PEELER:** Floor- or bench-mounted machine having vertical, stationary, abrasive-lined cylinder open at the top, a motor-driven agitator bottom plate, and an over-the-rim water supply. Product discharged through door in cylinder side. Waste water is discharged at bottom and may be equipped with a peel trap basket that can be hung on a pipe over sink, or set inside a cabinet base under the peeler. May also be equipped with garbage disposal unit. (FFCS)
- PEELER STAND:** (1) Special height mobile stand, open-type, with four legs (2) Special height enclosed cabinet with adjustable legs, a door designed to house a trap basket, and a waste outlet. (FFCS)
- PELLET HEATER:** Counter-mounted, electric heated, insulated cabinet having one or more vertical cylinders in which metallic discs, inserted at the top, are heated. Discs are dispensed at the bottom through drawer type device. (FFCS)
- PIE AND PASTRY CASE:** See Display Case. (FFCS)
- PIZZA OVEN:** Baking-type oven of one or more decks, gas- or electric-, or oil-fired, having temperature range from 350 to 700 degrees Fahrenheit. Deck(s) are of heat-retaining masonry material. (FFCS)
- PIZZA SHEETER:** See Dough Sheeter. (FFCS)
- PLATFORM SCALE:** Mobile unit with a dial or beam, for weights up to 1500 pounds. May be floor- or stand-mounted. (FFCS)
- POPCORN MACHINE:** See Corn Popper. (FFCS)
- POT AND UTENSIL WASHER, or POT WASHING MACHINE:** Machine of one or more tanks with hood or wash chamber above, inside which large ware is washed, using very big, high pressure pumps. Water is pumped from tanks and sprayed over ware placed in racks or set on a conveyor or platform. One or more final fresh water rinses sanitizes ware. Machine has a 34 inch to 36 inch working height. (1) Door-type, single-tank machine has power wash and final rinse only. (2) Door-type, two-tank machine has power wash and power rinse tanks, and final rinse. (3) Belt conveyor machine is straight-through type machine having one to three tanks plus final rinse. Ware is set directly on a belt. (4) Revolving tray table type has two to three tanks plus final rinse. Ware is set directly on turntable platform. (FFCS)
- POT FILLER:** Faucet or valve with a hose-mounted at a range, pot stove or kettle to fill a vessel direct. (FFCS)
- POT STOVE:** Low, floor-mounted single burner stove with high BTU or KW rating for use with large stock pots. (FFCS)
- PREFABRICATED COOLER:** Walk-in type refrigerator or freezer having insulated walls, ceiling and floor fabricated in a shop and assembled on the job site. The insulated floor and base of the walls may be constructed as part of the building. (FFCS)
- PREPARATION TABLE or COUNTER:** Unit located in the preparation area of a kitchen, for cutting slicing, peeling and other preparation of foods. (FFCS)

PRE-RINSE or PRE-WASH SINK: Sink constructed as an integral part of a soiled dish table, located near a dishwashing machine, and furnished with removable perforated scrap basket(s) and spray hose. (FFCS)

PRESSURE COOKER: See Steam Cooker. (FFCS)

PRESSURE FRYER: See Fryer. (FFCS)

PRE-WASH: Separate machine or built-in section of a warewashing machine with tank and pump or fresh water supply. Pump recirculates water over ware; fresh water type sprays over ware; before pumped wash section of machine. (FFCS)

PROOF BOX or CABINET: Fully enclosed cabinet with gas, steam or electric heater and humidifier. Sometimes unit may be insulated type with thermostatic and humidity controls. Box may be mobile. Traveling type proofer has a conveying mechanism inside the overhead cabinet, as in large commercial bread baker. (FFCS)

PROTECTOR CASE: A single shelf mounted on posts with transparent shield at the front, or front and ends. Mounted over a counter top at hot food of sandwich sections to protect uncovered food. (FFCS)

PULPER: Floor-mounted garbage and waste disposal machine with a vertical cylinder, grinder plate and knives, and sump compartment for nongrindable matter. Waste material is ground in a deep water bath to form a slurry which is piped to a water extractor. Water from the extractor is recirculated to the pulper. (FFCS)

QUARTZ OVEN: Oven which employs an electrically heated quartz plate or infra-red quartz element inside a glass tube to generate heat. Also called Infra-Red Oven. (FFCS)

RACK: CUP, DISH, GLASS, PLATE or TRAY:
(1) Rectangular or round shaped basket of wire or plastic construction, with or without compartments or intermediate lateral supports, used for washing and/or storage of small ware. Racks are self-stacking type for cups and glassware. (2) See Tray Rack for upright unit. (FFCS)

RACK PAN: See Pan and Utensil Rack. (FFCS)

RACK WASHER: Machine of one or two tanks with hood or wash chamber over, with one or two doors, using large size high pressure pumps, and final sanitizing rinse. Steam or electric heated water is pumped from tanks and sprayed over racks wheeled onto tracks inside washer. Machine is made to recess in floor to have tracks set flush with finished floor. (FFCS)

RANGE: Unit with heated top surface or burners which heat utensils in which foods are cooked, or cook foods direct. Some ranges are equipped with an insulated oven base. Hot or even heat tops, and fry or griddle tops, are gas- or oil-fired, or electrically heated. Open or hot plate tops have electric or gas burners. Fry or griddle tops are gas- or oil-fired, or electrically heated. (FFCS)

REFL OVEN: See Revolving Tray Oven. (FFCS)

REFRIGERATED TABLE: Table top mounted on counter type refrigerated base. (FFCS)

REFRIGERATOR SHELVES: Shelves of wire, solid, embossed or slotted material with reinforced hemmed edges, mounted on tubular posts with adjustable sanitary brackets. May be in stationary or mobile sections. (FFCS)

REVOLVING TRAY OVEN: Gas, electric or oil heated oven with a motor-driven ferris wheel device inside having four or more balanced trays. Bake or roast pans are loaded and unloaded from a single opening with a hinged down door. Steam may be added for humidity requirements of products. (FFCS)

RINSE INJECTOR: Device mounted to top or side of washing machine for storage and automatic dispensing of liquid water softener into the final rinse manifold. (FFCS)

ROAST OVEN: See Oven; Convection Oven; Revolving Tray Oven. (FFCS)

ROASTER, MEAT, STEAM JACKETED: See Meat Roaster, Steam Jacketed. (FFCS)

ROLL DIVIDER: Hand or motor operated machine that divides a ball of dough into equal pieces. Hand operated unit is stand- or table-mounted. Motor-driven unit is floor-mounted with a cabinet base and may be combined with a rounding device. Also called Bun Divider. (FFCS)

ROLL WARMER: (1) Enclosed cabinet with a telescoping cover, heated by pellet or glowing charcoal under a false bottom. (2) Enclosed insulated cabinet with electric heating elements and humidity controls. The unit is provided with one or more drawers in a tier at the front; it sets on a counter top, legs or a stand, or is built into a counter. Also called Bun Warmer. (FFCS)

ROTISSERIE: (1) Upright enclosed cabinet with a vertical grill having gas-fired ceramics or electric heating elements. A side-mounted motor drives revolving spits set in a tier in front of the

heaters. The unit has hinged or sliding glass doors. (2) Upright enclosed cabinet containing a motor-driven ferris wheel provided with food cradles or baskets passing under gas-fired ceramics or electric heating elements. (3) Enclosed, square, upright cabinet with meat suspended from top in center revolving motor-driven cradle, heated by four infra-red lamps radiating from the corners. (2) Also see Hot Dog and Hamburger Broiler. (FFCS)

SALAD CASE: Unit consisting of a refrigerated counter with refrigerated food pans set into the top, and a refrigerated or nonrefrigerated display case mounted on the counter top. (FFCS)

SALAMANDER: A backshelf or cabinet mounted over the rear of a range or steam table and absorbing the heat therefrom to keep foods on it warm. (FFCS)

SALAMANDER BROILER: See Broiler, Backshelf. (FFCS)

SAW, MEAT AND BONE: See Meat and Bone Saw. (FFCS)

SCALE: See Floor Scale; Platform Scale. (FFCS)

SELF-LEVELING DISPENSER: See Dispenser. (FFCS)

SERVICE STAND: A stationary cabinet with a solid top at a working height used in a restaurant; may have shelves, bins, drawers and refrigerated section for storage of linen, flatware, glassware, china, condiments, water and ice. (FFCS)

SETTEE BENCH: Bench with upholstered seat and upholstered back. (FFCS)

SHAKE MAKER: Floor- or counter-mounted machine with one or two mechanically refrigerated cylinders, having dashers to mix and refrigerate an air-and-milk mixture to a flowing frozen dessert beverage. Unit may be equipped with syrup tanks and pumps and mixing spindle to blend various flavors in shakes. (FFCS)

SHRIMP PEELER AND DEVEINER: Bench-mounted, motor-driven machine that removes vein and shell from shrimp and prawn. (FFCS)

SILVER BURNISHER, HOLLOWARE AND FLATWARE: Machine with a tumbling barrel or vibrating open top tub filled with steel balls and compound, in which silver-plated utensils are placed. Tumbling or vibrating action causes steel balls to roll down plating onto base metal. Units may be bench- or floor-mounted, or made mobile to roll under a table top. (FFCS)

SILVER WASHER AND DRIER: Floor-mounted machine with a fixed or removable tumbling drum set inside a wash chamber with a hinged cover for washing, sterilizing and electrically drying flatware. The removable drum has a perforated bottom and top cover. The fixed drum has a hinged cover and perforated ends. Machine has wash, rinse and final sterilization rinse cycles. Electrically heated air is blown through wash chamber and drum to dry flatware. (FFCS)

SINK: (1) Preparation, Cook's or Utility: one or two-compartment type with drainboard on one or both sides, each compartment averaging 24 inches square. (2) Pot and Pan or Scullery: two, three or four-compartment type with drainboard on one or both sides, and possibly between compartments. Each compartment should be minimum 27 inches left to right, and average 24 inches front to rear. (FFCS)

SLAW CUTTER: Floor- or bench-mounted machine with revolving slicer plate and hopper. Cored and quartered cabbage heads inserted in hopper are forced against slicer plate and product discharges through chute below. (FFCS)

SLICER: Bench- or stand-mounted machine with a stationary motor-driven round knife and slice thickness gauge plate, and reciprocating feed trough or carriage. Flat trough may have hand and/or spring pressure type feed plate. Gravity trough may have hand or automatic feed plate. Trough may be hand-operated or motor-driven. Slicer can be equipped with automatic stacking and conveying device. (FFCS)

SLICER, BREAD: See Bread Slicer. (FFCS)

SLICER, VEGETABLE: See Vegetable Slicer. (FFCS)

SLUSH MAKER: Floor/counter-mounted machine with one or two mechanically refrigerated cylinders having dashers to mix and refrigerate a water mixture to a flowing frozen dessert beverage. (FFCS)

SMOKEHOUSE, CHINESE: Floor-mounted, enclosed, insulated roasting cabinet with gas burners and baffle plates, hinged door(s), duct connection and flue at top, and removable grease pan inside the bottom. Meat and fish and poultry are mounted on skewers inside. Interior walls and door have deflector plates to direct drippings into the grease pan. (FFCS)

SWEEZE GUARD: See Display Case. (FFCS)

SNOW CONE MACHINE: See Ice Shaver. (FFCS)

- SODA DISPENSER:** (1) Part of soda making and refrigeration system: dispensing head attachment for mounting on a soda fountain, bar, counter or at a waiter station, complete with drainer. (2) Enclosed cabinet, ice or mechanically refrigerated, to dispense premixed soda or combine soda water with syrup stored in a cabinet or remote tanks. (3) Floor- or counter-mounted cabinet with a self-contained soda and refrigeration system having remote or self-contained syrup tanks. (FFCS)
- SODA MAKER:** Unit consisting of mechanical refrigeration system, carbonator and soda storage tank. (FFCS)
- SODA SYSTEM:** Assembly consisting of soda maker, syrup tanks, syrup, soda and refrigeration tubing, and soda dispensing head(s) and/or cabinet(s). Also known as Carbonated Beverage System. (FFCS)
- SOFT ICE CREAM MAKER:** Floor- or counter-mounted machine with one or two mechanically refrigerated cylinders having dashers to mix and refrigerate air and ice cream mix to a flowing frozen dessert. Unit is equipped with hand or foot-operated dispensing head or control. (FFCS)
- SOILED DISH PASS WINDOW:** Trimmed opening in a partition between dishwashing and serving areas having the soiled dish table as a sill. The opening may be equipped with hinged or sliding door or shutter. (FFCS)
- SOUP STATION:** Section of cook's table or cafeteria counter with a hot food receptacle, rectangular or round, set into the top. (FFCS)
- SPEED RAIL:** See Bottle Trough. (FFCS)
- SPICE BENCH:** Table with stationary cabinet above rear or below top, or mobile cabinet(s) under the top. Cabinet(s) have two or more spice drawers or bins. (FFCS)
- SQUEEZER, JUICE:** See Juice Extractor. (FFCS)
- STEAM COOKER:** Enclosed cabinet with one or more sealed compartments having individual controls into which (chemically clean) steam is introduced for cooking or heating. Cooker may be direct-connected or equipped with gas-fired, electric or steam coil generator in the base. (2) A cooker with compartments in tiers cooks with low pressure steam. Each compartment has a hinged door with a floating inner panel and a sealing gasket made tight with a wheel screw. Unit is floor-mounted, or if direct-connected, may be wall-mounted. (2) Cooker with high pressure has self-sealing door(s) with a gasket made tight by interior steam pressure. May be floor-, counter- or wall-mounted. Also called High Speed Cooker. (FFCS)
- STEAM JACKETED KETTLE:** See Kettle, Steam Jacketed. (FFCS)
- STEAMER, DRY:** See Food Freshener. (FFCS)
- STEAMER, HOT DOG:** See Hot Dog Steamer, Steam Cooker. (FFCS)
- STEP-IN COOLER/FREEZER:** See Walk-in Refrigerator. (FFCS)
- STOCK POT STOVE:** See Pot Stove. (FFCS)
- STORAGE RACK:** Unit consisting of one or more shelves mounted on angle, channel or tubular posts, for storage of goods or ware. (FFCS)
- STOVE:** Floor- or counter-mounted unit with one or more open gas or electric burners. Also called Hot Plate. (FFCS)
- SWILL TROUGH:** (1) Depression in dish table approximately 6 to 9 inches wide and 2 to 6 inches deep, equipped with waste outlet, strainer basket, and perforated cover. (2) Extra sink compartment of shallow depth located between compartments of pot washing sink, equipped with strainer basket. (FFCS)
- TABLE:** Top with solid flat surface, mounted on floor with legs, on wall with brackets and legs, or on semi- or fully enclosed cabinet. May be stationary or mobile. May have shelves under, shelves over and tool drawer(s). (FFCS)
- TEA MAKER or DISPENSER:** (1) See Coffee Urn. Same as coffee urn with tea laid in strainer. (2) Counter-mounted unit to combine instant tea mix with heated water for hot tea or cold water for ice tea. (FFCS)
- TENDERIZER:** See Meat Tenderizer. (FFCS)
- TIMER, EGG:** See Egg Timer. (FFCS)
- TOASTER:** (1) Counter-mounted pop-up type having two or four slice capacity. Electric only. (2) Counter-mounted conveyor type with a motor-driven conveyor carrying the product between electric or gas-fired radiants. (3) Sandwich-type: See Grill. (FFCS)
- TRAY MAKE-UP or ASSEMBLY CONVEYOR:** Motor-driven or gravity type horizontal conveyor to transport trays between various food loading stations. (FFCS)
- TRAY RACK:** Upright mobile or stationary unit, open or semi-enclosed, having angle, channel or tubular posts and one or more tiers of angle or channel-shaped slides to support trays or pans. Rack may be built-in to cabinets or suspended from under table tops. (FFCS)
- TRAY SLIDE or RAIL:** Horizontal surface to accommodate the width of a tray, extended out from, and running the length of, cafeteria counter top. May be constructed of solid material with or without raised edges and vee beads; or of several tubular or solid rails or bars. Mounted on

- and fastened to brackets secured to counter top and/or counter body. Also called Tray Rest. (FFCS)
- TRAY STAND: Low height mobile or stationary four-legged stand with solid top. Top may have raised back and sides to prevent tray stacks from falling over. (FFCS)
- TROUGH, SWILL: See Swill Trough. (FFCS)
- TROUT TANK: See Lobster Tank. (FFCS)
- TRUCK: See Cart. (FFCS)
- UNDERCOUNTER SINK WORKBOARD: See Bar Workboard. (FFCS)
- UNIT COOLER: Semi-enclosed cabinet open at front and rear or top and bottom, depending on air flow, with a motor-driven fan blowing air through a mechanically refrigerated finned coil. Device is normally suspended inside a refrigerator or freezer. Also called blower (evaporator) coil. (FFCS)
- URN, COFFEE/TEA: See Coffee Urn. (FFCS)
- URN STAND: Stationary stand with a solid top having raised edges all around, recessed drain trough(s) with waste outlet and a drainer plate flush with the top. Raised, die-stamped openings are used to connect lines to an urn. Top set on open base with shelf, semi-enclosed cabinet with bottom (and intermediate) shelf, or enclosed cabinet with bottom (and intermediate) shelf and door(s). May also be equipped with fold-down step. (FFCS)
- VEGETABLE PEELER: See Peeler. (FFCS)
- VEGETABLE SLICER or CUTTFER: (1) Hand or motor driven counter-mounted machine having rotating removable plates with varied knives. Product is forced against plates and knives for slicing, dicing, grating, shredding, etc. (2) Similar attachment to a food machine with rotating removable plates and knife arrangements. (FFCS)
- VEGETABLE STEAMER: See Steam Cooker. (FFCS)
- VERTICAL CUTTER/MIXER: Floor-type machine with a vertical tilting mixing bowl having a 25 to 80 quart capacity. The bowl is equipped with a two-speed motor and a high speed agitator shaft at bowl bottom with cutting/mixing knife. A hand or motor-driven stirring and mixing shaft is fixed to the bowl's cover. A strainer basket may be included. (FFCS)
- WAFFLE BAKER, GRILL OR IRON: See Grill. (FFCS)
- WATER BOILER: (1) One or more urns of coffee urn battery, heated by gas, steam or electricity, to bring water to boil for making beverages. Usually connected to other urns with water piping and controls. Can be used separately. (2) Gas-, electric-, steam or oil-fired unit to heat water for use in kitchen. (FFCS)
- WATER EXTRACTOR: Floor-mounted machine located at the terminal of a waste pulping system. The device augers pulp in a slurry out of the tank to a pressure head at the top, extracting water which is then recirculated into the system. The pulp is discharged into a chute to a waste receptacle. (FFCS)
- WATER HEATER: Counter-mounted instant electric heating device with faucet for making tea and hot chocolate drinks. (FFCS)
- WATER STATION: Section of a counter or stand with a glass and/or pitcher filling faucet and drain trough. (FFCS)
- WINDOW, SOILED DISH PASS: See Soiled Dish Pass Window. (FFCS)
- WINE RACK: Fixed or portable folding type unit with alternating stacked compartments open at front and rear to support wine bottles in a horizontal position for storage and display. (FFCS)
- WOK: See Chinese Range. (FFCS)
- WOOD TOP: Table top constructed of kiln-dried, hard rock laminated maple strips, hydraulically pressed together, glued and steel doweled through. (FFCS)
- WORKBOARD: See Bar Workboard. (FFCS)
- WORK TABLE: See Preparation Table. (FFCS)