

Sala Kitchen

- Appliances
 - Rational Combi Oven
 - Water Boiler
 - Mobile Induction Boiling Top with Oven Under
 - Walk in Cold Room
 - Microwave
 - Refrigerator
 - Freezer
 - Stand mixer
 - Food Processor
 - Rice Cooker
 - Immersion Blender
 - Power outage backup
 - Power switches for cooking appliances
 - Ventilation Fan
- Dishwasher Operation
 - Quick guide to operation and basic maintenance (cleaning)
 - Operation manuals and videos
 - List of detergents/salt etc (and where to purchase them)
 - Service contacts
 - Deep clean dates spreadsheet (?)
- GreasePak drain dosing system
- New Sala Kitchen Routine
- Safety procedures

- Fire Alarm and Suppression Systems
 - In the event of a power cut
- Maintenance
 - Canopy
 - Grease separators
- Floor Cleaning
- Dish Washer

Appliances

Appliances

Rational Combi Oven

Training Video

<https://www.rational-online.tv/unitintrotraining/videos/unit-intro-icp>

Operation Manual

Rational I-Combi Procombi oven

Appliances

Water Boiler

Operation Manual

Sureflow Water Boiler

Mobile Induction Boiling Top with Oven Under

Operation manual

Falcon F99 Induction Range

Warning: Pacemaker and Induction hob

Induction hob generates strong electromagnetic field which can interfere pacemaker setting, so keep a distance of at least 60cm (2ft) between the stove top and your pacemaker.

Appliances

Walk in Cold Room

Turn the switch and red light comes on.



Appliances

Microwave

Appliances

Refrigerator

Appliances

Freezer

Appliances

Stand mixer

Appliances

Food Processor

Appliances

Rice Cooker

Immersion Blender

Power outage backup

Wall sockets backup

1. Washing up stations under the sinks

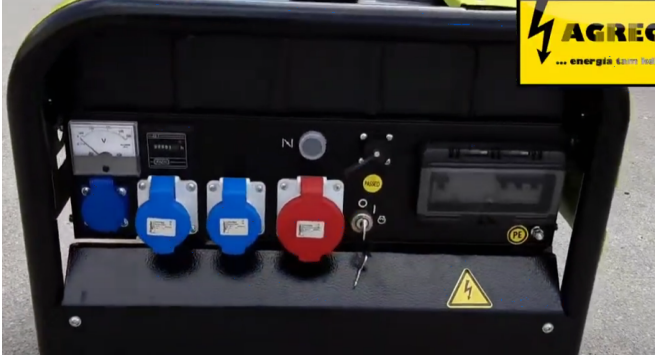
2. and right cupboard



Power outage generator backup

How to Start a Generator

1. move generator to the back of the kitchen (never run generator inside the building because generator produces carbon monoxide which is poisonous)
2. ground the generator (to reduce chance of electrical shock)
3. plug in both cord ends - white color end to generator receptacle and red color end to the house inlet box and turn the switch on
4. check fuel level
5. turn the fuel valve to the "on" position
6. put the generator circuit breaker to "on" position
7. turn engine switch "on" to start the generator
8. go to the kitchen attic and flip the main breakers from "Live" to "Generator" power



Appliances

Power switches for cooking appliances

Location

wall facing the kitchen store



Appliances

Ventilation Fan

Offers air circulation whisk away steamy air.

Time ON : 9a.m -11.15am

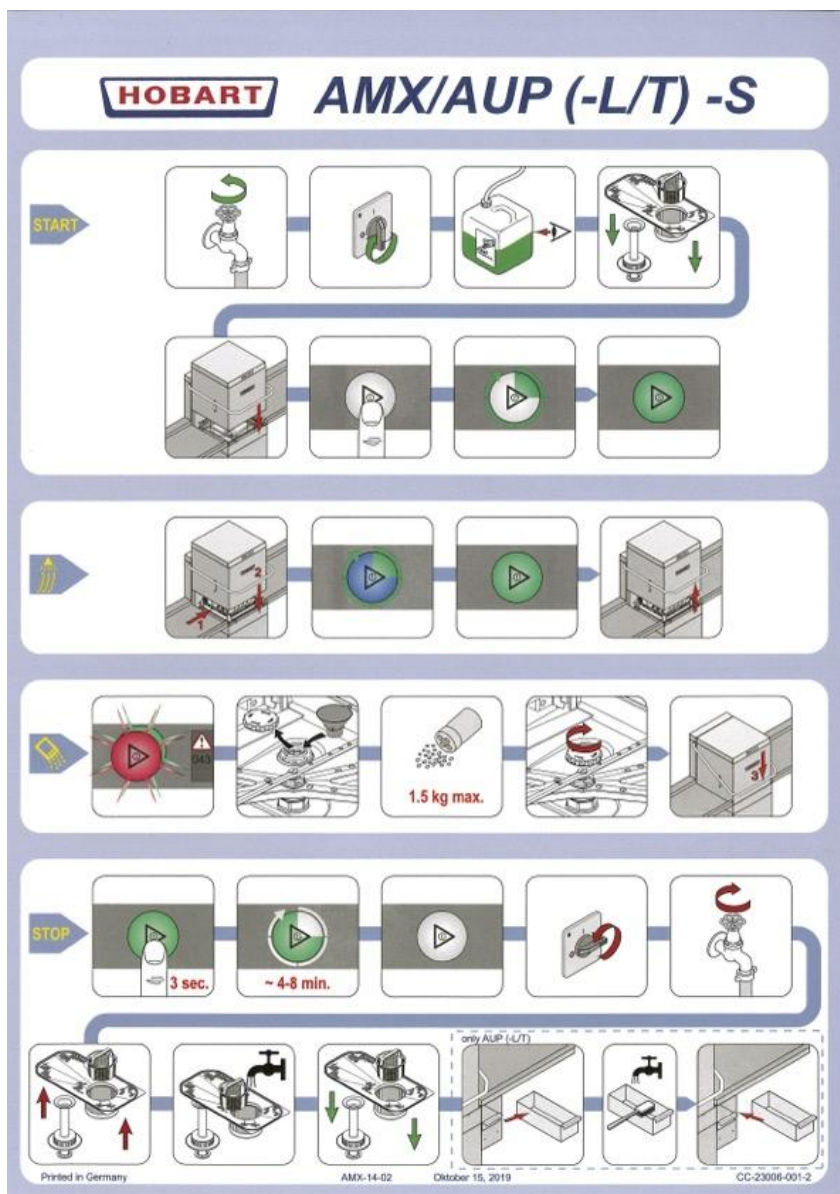
Dishwasher Operation

Informations and documents to guide operation, cleaning and service of the dishwasher:

Hobart AUPLS-10B

serial # 867231636

Visual cheatsheet



Dishwasher operation

- switch on the isolator (red and yellow, on the wall)
- touch the start button to load water in the tank
- wait until the green wheel is complete (loading and warming up water)
- select QUICK cycle (with the hood open) by pressing the "clock" icon and the up/down/select icons:

- ☐ quick (recommended)
- ☐ standard (default)
- ☐ intensive (for oily pots and pans)

- prepare the kitchenware for washing:
 - o remove food from plates, rinse, load on basket
 - o load the basket in the machine
 - o lower the hood: the selected cycle starts
 - o the machine beeps when the cycle is finished
(wait 30", until the ventilation system will be installed)
 - o open the hood
 - o slide forward the cleaned basket on the line, to air dry
- repeat (°)
- All concave surfaces must face down
- Be careful not to let cutlery drop inside the machine
(only use baskets with fine mesh)
- Carry out the relevant cleaning operations at the end of the working day
(please turn this sheet)

Dishwasher daily cleaning

At the end of the working day:

- drain the tank (press and hold 5" the start button); the machine will turn off
- switch off isolator
- remove the grille
- check lower sprayers, remove and clean if needed
- remove filters + blue filter in the tank, clean
- clean the inside surfaces of the machine with a soft cloth and detergent, to remove all debris
- replace filters, blue filter, sprayers, grille (on lower notches)
- empty and clean the outer debris basket
- leave machine open to dry

- clean the grease trap

Dishwasher weekly cleaning (Sundays)

At the end of the working day:

- drain the tank (press and hold 5" the start button); the machine will turn off
- switch off isolator
- remove down and up sprayers, wash in soapy water, rinse
- remove filters + blue filter in the tank, wash in soapy water, rinse
- replace filters, blue filter, sprayers
- empty and clean outer food basket
- leave machine open to dry
- clean the grease trap

Dishwasher monthly cleaning (Kitchen Cleanup days)

At the end of the working day:

- do NOT drain the machine
- put one hygiene tablet inside the machine (caution: irritant – use gloves)
- select and run hygiene cycle (20 min)
- check salt level, top up if necessary
- drain the machine
- check detergent/rinse levels (5 l cans), replace can if necessary

(keep pierced caps)

- leave the hood open at the end of cycle
- turn off the isolator

Operation manuals and videos

work in progress

[Link to folder](#) in Google Drive

List of detergents/salt etc (and where to purchase them)

Detergent:

Jantex Dishwasher Detergent Concentrate 5Ltr

Rinse Aid:

Jantex Dishwasher Rinse Aid Concentrate 5Ltr

Salt (water softener):

Water Softening Dishwasher Salt 25kg

Hygiene tablets:

Hobart Service – Hyline tablets

(best price)

Also available on Nisbets and Wolseley.

Service contacts

Deep clean dates spreadsheet (?)

GreasePak drain dosing system

The Grease-Pak doses in the drainage system a fluid that permanently breaks down Fats, Oils, Grease [FOGs] and starches, keeping drains clear and free flowing.

The wall-mounted dispenser automatically doses the specially formulated multi-strain solution directly into the drain system every day at 2am.

The biofluid pack needs to be regularly replaced (the machine will beep when the liquid pack is empty).

[Buy Mechline GreasePaK Fluid GPK MSGD5 3 x 5L Bio-Enzymatic Fluid - CK9056](#)



The Grease-Pak is in the kitchen, behind the main cooking line, next to the combi-oven.

(picture needs to be replaced as layout changed)



Instruction manual

Video channel of the manufacturer (YouTube)

More documents and pictures on GreasePak (on
GoogleDrive)

New Sala Kitchen Routine

Time	Activity	Comment
6:30	Sala Chores	
6:30	Porridge Making	
6:30	KA Breakfast ?	<ul style="list-style-type: none">• 4 Islands Table• Oak Panel open
7:15	Breakfast	<ul style="list-style-type: none">• Monk washing up in monk area (nun the same)
8:15	Cooking	<ul style="list-style-type: none">• 2 Islands Tables• Oak Panel Closed
11:00	Anumodana	<ul style="list-style-type: none">• One monk open one panel for the senior monk
11:15	Lay people meal	<ul style="list-style-type: none">• Kitchen Staff open all the oak panels
13:00	Washing up	<ul style="list-style-type: none">• Close all Oak Panels• Erase the washing up crew names and add new names

Notes

Where to put the information board for general information and washing up crew

Safety procedures

Fire Alarm and Suppression Systems

Automatic Suppression System (extinguish flames)

Manual

1. flip cover
2. pull out the yellow pin
3. hit the blue knob



Total two suppression systems

Location

1. by the combi oven
2. by the wok



Emergency stop button

Hit the actuator, it cuts off the power supply to the kitchen appliance (e.g. wok, induction hobs, combi oven) , washing machine and dryer machine.

Flip the red cover and pull, it released the actuator to its original position.



Note: When this button is activated, it does not send alarm nor reflect messages on the fire alarm panel. (Request made to Rachaya on 16th Dec for fire engineer who is due to come on 18th Dec if it can be programmed in such a way it links to the fire alarm panel ~ Sr Tejas)

In the event of a power cut





Maintenance

Maintenance

Canopy

Maintenance

Grease separators

Operation Manual

GS1850-F Grease Separator

Floor Cleaning

Floor Cleaning System

Regular Cleaning

1. Sweep



2. **Wet Vileda Ultraspeed Professional Mopping** (with Vileda UltraSpeed Microlite Mop Pad) + **Altro 44** detergent (1 to 40 part)





Deep Cleaning

1. Sweep



2. **Wet Scrubbing Brush** with squeegee + **Altro 44** detergent (1 to 40 part or 1part to 10 for stronger)



3. **Wet Vileda Ultraspeed Professional Mopping** (with Vileda UltraSpeed Microlite Mop Pad) + **Altro 44** detergent (1 to 40 part)



Mechanical Cleaning

The machine I was thinking is actually 2000 GBP

<https://www.janitorialdirect.co.uk/victor-oscillating-machine-ocelot-400-vr-o400b.html>

<https://www.youtube.com/watch?v=o1EcaH31Dzk&t=48s>

Additional Information

For the anti-slip surface in the kitchen, servery, and public toilets, we chose this product:

*Altro Stronghold 30 Slip
Resistant Vinyl Flooring
Colour K30332 Skyeline
3mm thick*

On the internet on "how to clean altro strongholds" and found the technical cleaning guide on Altro website (attached PDF). The manual suggested using a microfibre mop, a deck scrubber, or an Altro unipad.

[Recommended cleaning methods PDF](#)

on **Amazon**, you can find some product:

- [Altroclean 44 \(5ltr\) or cheaper here](#)
 - Alternative: equivalent alkaline cleaner to the floor in the correct dilution and leave for several minutes.
 - [Scrub Kleen](#)
- [Altro UniPad For Manual Cleaning 14" x 4"](#)
- [Scot Young DL940 Deck Scrubber](#)
- [Scot Young L349 Colour Coded Interchangeable Handle, Yellow](#)
- Heavy Duty Flat Mop [90cm](#) and [105cm](#) + [Pad](#)

Other special website includes:

- <https://www.onestopcleaningshop.co.uk/blog/i-need-a-mop-for-a-large-area-of-safety-floor/>

There is a mechanical way (with machine) of doing the cleaning as well.

Dish Washer

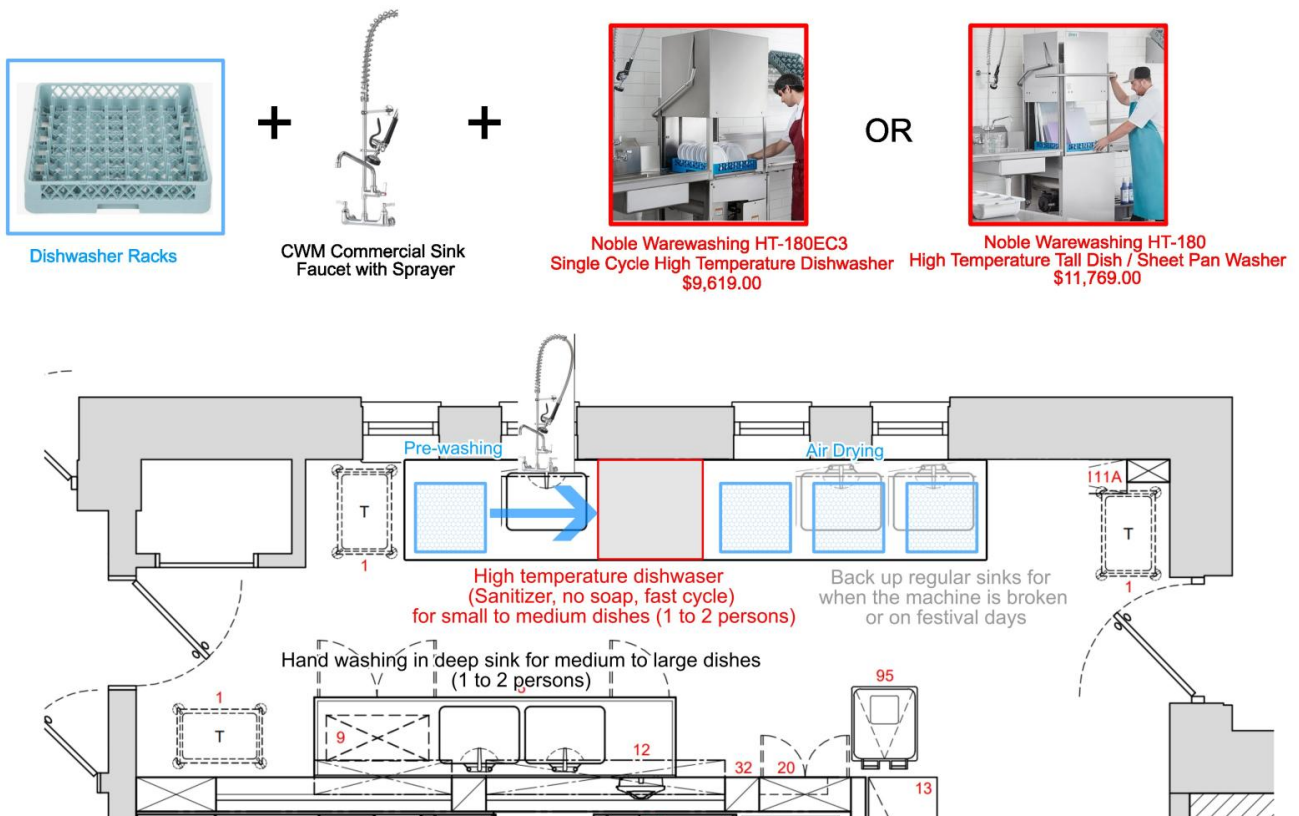
Dishwasher in the New Sala

Notes from Cittadhammo

My initial thoughts about the dishwasher were that *we did not have enough small dishes to justify sacrificing two sink stations* (four sinks) in order to wash 40-100 plates and cutlery. But I have realized now that the double servery implies that the food dishes are actually quite smaller than what they use to be in the older kitchen (RC or old Sala). This means that a lot of them could be washed rapidly in an industrial sanitizer, especially a large one.

I have some experience with industrial dishwashers. The first one I have used for many years was in a Vipassana Center in Canada, where they cooked for 200 people. The washing up was divided in two sections with large dishes on one side, washed by hand with two big sinks, the other section had a factory line for small dishes (mostly plates, bowls and cutlery) with a high temperature fast single cycle sanitizer. The beginning of the line had a sink with a hand sprayer to prewash the dishes where the tray could sit on it. It would then slide into the sanitizer and get washed below 60 secs. It would then be sliding to the air drying area where it would sit for another few minutes in order to dry. One skilled person was able to operate all part of the process.

I made a sketch for what could be an equivalent in our kitchen:



[drawing-9.pdf](#)

“ **Pass through dishwashers** streamline the washing process, making it faster and far more efficient. Also known as **hood dishwashers**, these impressive commercial pass through dishwashers reduce your workload and make washing exceptionally easy. By processing a continuous stream of dirty dishwasher racks full of crockery, cutlery or utensils, these machines with their smooth operation can combat all but the highest demand.

Notes:

- With a dishwasher (sanitizer) we would not need **sanitization sinks** any more.
- It would be useful to have two **backup sinks** on the right-hand side for the time when the dishwasher is in maintenance or during festival days.
- The **wash cycle time** is the critical variable when choosing an appliance, I would recommend **single cycle with wash cycle of 60 sec maximum**

Price list

1. There is a range of quality for high temperature dishwasher that can be seen on that website for example from 4000\$ - 11000\$ (taller for pots and pans) I would recommend single cycle with wash cycle at 60 sec
2. UK Website ask for quote on price
3. This UK website offer 91 product with complete solution, but I cannot sort by high temperature vs low temperature with chemicals. The wash cycle time is the critical variable

Other experience

I have worked as well in the Swiss Vipassana Center about 8 years ago where they cook for around 70 people. They had a modern low temperature multi cycle dishwasher with chemicals (soap) that took much longer to clean dishes. I thought in that case that we would have been better off with a normal large sink, as it took a long time to complete a washing cycle with the dishwasher and only clean a small amount of dishes at a time.