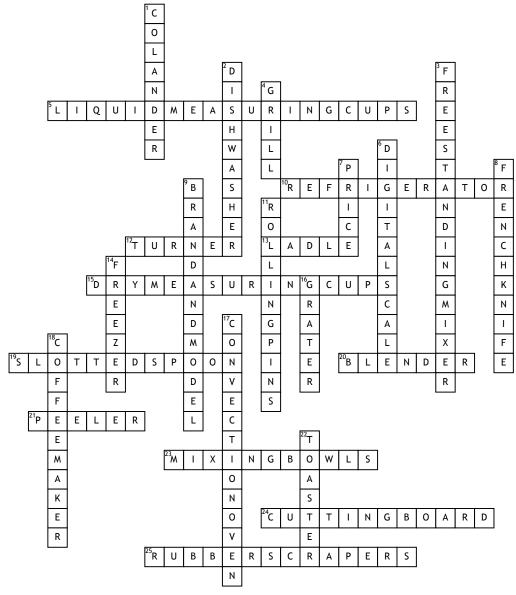
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## Unit 10: Using Kitchen Equipment



## Across

- 5. used to measure liquids
- 10. used to keep perishable foods cold
- **12.** used to TURN meats, pancakes, vegetables, and fruits
- **13.** used to serve soups, gravy, and sauces
- **15.** used to measure dry foods
- **19.** used to lift food from a liquid it was in
- **20.** uses whirling blades to blend and mix foods
- 21. used to pare veggies and fruits
- 23. used to hold foods being mixed

- **24.** used to protecttable top while cutting foods
- **25.** used to scrap sides of utensils **Down**
- 1. used to rinse salad greens and berries
- **2.** used for automatic cleaning of kitchen utensils
- **3.** used for mixing cakes, batter and doughs
- **4.** cooks food over hot coals or hot heat source
- **6.** electronic device used to display numerical readings of the weight

- **7.** when something has bigger features, it can raise the...
- **8.** used to chop, dice, and mince foods
- **9.** the factor that tells you who created the equipment
- 11. used to roll out doughs
- **14.** used to keep perishable foods frozen
- **16.** used to grate and shred foods
- 17. an oven with a fan that circulates heated air evenly around the food in the chamber
- **18.** used for making coffee and other hot drinks
- 22. used for toasting bread