

ILLUSTRATION 3-18 The bakery area is an integral part of many kitchens. Here is a layout for a small corner site.

SOURCE: ROBERT A. MODLIN, EDITOR, COMMERCIAL KITCHENS, 7TH ED., AMERICAN GAS ASSOCIATION, ARLINGTON, VIRGINIA.

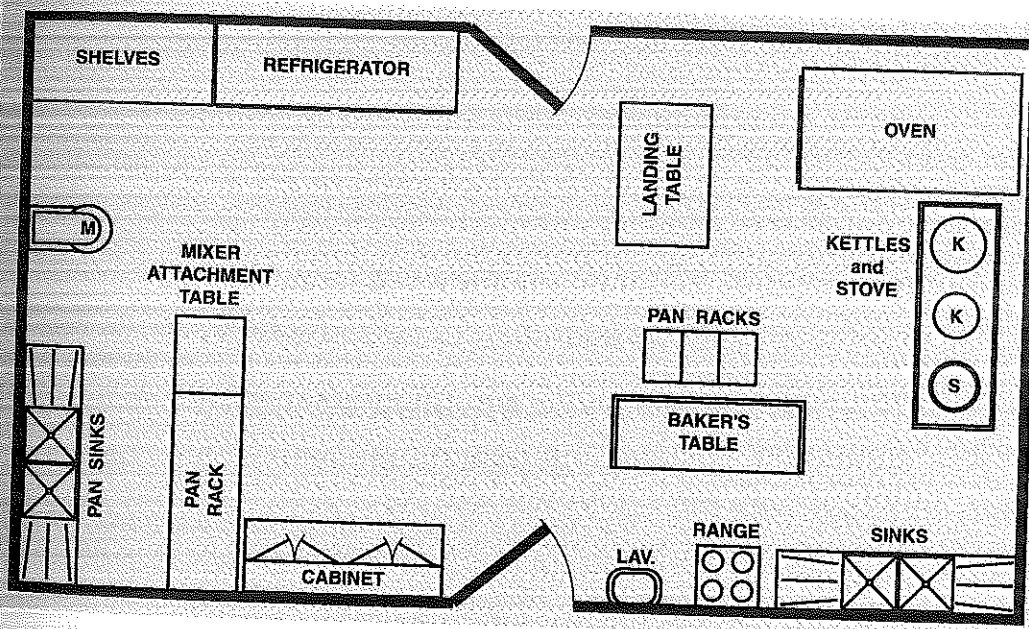


ILLUSTRATION 3-19 A layout for a large, high-volume bakery.

SOURCE: ROBERT A. MODLIN, EDITOR, COMMERCIAL KITCHENS, 7TH ED., AMERICAN GAS ASSOCIATION, ARLINGTON, VIRGINIA.

Forming Area. This is where dough is shaped into rolls, pies and cakes are put in pans, and so forth. In small kitchens, the mixing station must sometimes double as the forming area. The tasks performed here require bakers' tables with tops approved by local health authorities, and mechanical dough dividers and shapers. The same mobile racks from the proofing station can stop here on their way to the oven.

Baking Station. Ovens and exhaust hoods take up most of the space here. The types of ovens depend entirely on what's being baked. If there is only one type of product, in large quantities, a carousel or reel oven is preferable. The combination steamer/oven can add moisture to the baking process to make harder crusts for some types of bread. Deck ovens are stacked on top of each other, each individually