

Equipment Finder for Menu Applications Guide

Use this chart to help you choose the right cooking equipment for your establishment.

Menu Applications	Ranges		Ovens		Steam Equipment			Fryers	Griddles	Broilers	
	Medium	Heavy	Convection	Cook & Hold	Steamers	Kettles	Brazing Pans			Cheesemelters	Char Broilers
Breakfast											
Eggs	🔥	🔥	🔥		🔥	🔥	🔥		🔥		
Pancakes	🔥	🔥					🔥		🔥		
Biscuits	🔥	🔥	🔥	🔥							
Bacon	🔥	🔥	🔥	🔥			🔥		🔥		
Hash Browns	🔥	🔥	🔥	🔥			🔥		🔥		
Appetizers											
Soups	🔥	🔥				🔥	🔥				
Pizza	🔥	🔥	🔥	🔥							
Shrimp	🔥	🔥	🔥		🔥	🔥	🔥	🔥	🔥	🔥	🔥
Fish	🔥	🔥	🔥		🔥	🔥	🔥	🔥	🔥	🔥	🔥
Scallop Gratin	🔥	🔥	🔥	🔥						🔥	
Potato Skins	🔥	🔥	🔥	🔥						🔥	
Entrees											
Steak	🔥	🔥	🔥				🔥		🔥	🔥	🔥
Roast Beef	🔥	🔥	🔥				🔥				
Whole Chicken	🔥	🔥	🔥	🔥		🔥	🔥				
Meatloaf	🔥	🔥	🔥	🔥			🔥				
Lamb	🔥	🔥	🔥			🔥			🔥	🔥	🔥
Veal	🔥	🔥	🔥			🔥	🔥		🔥	🔥	🔥
Burgers 4oz.	🔥	🔥	🔥				🔥		🔥	🔥	🔥
Ribs	🔥	🔥	🔥	🔥	🔥	🔥	🔥				🔥
Chicken Parts	🔥	🔥	🔥	🔥	🔥	🔥	🔥	🔥	🔥		🔥
Shellfish	🔥	🔥	🔥		🔥	🔥	🔥	🔥	🔥	🔥	🔥
Salmon	🔥	🔥	🔥		🔥	🔥	🔥		🔥	🔥	🔥
Vegetables											
Grilled	🔥	🔥							🔥		🔥
Steamed	🔥	🔥		🔥	🔥	🔥	🔥				
Boiled	🔥	🔥				🔥	🔥				
In Cream Sauce	🔥	🔥	🔥			🔥	🔥				
Au Gratin	🔥	🔥	🔥	🔥						🔥	
Sautéed	🔥	🔥					🔥				
Sides											
Sauces	🔥	🔥				🔥	🔥				
Gratin Potatoes	🔥	🔥	🔥	🔥						🔥	
Baked Potatoes	🔥	🔥	🔥	🔥							
Mashed Potatoes	🔥	🔥	🔥	🔥	🔥	🔥	🔥				
Fries			🔥					🔥			
Rice	🔥	🔥		🔥	🔥	🔥	🔥				
Desserts & Bakery											
Breads	🔥	🔥	🔥								
Soufflés	🔥	🔥	🔥								
Pastries	🔥	🔥	🔥								
Cakes	🔥	🔥	🔥								
Crepe Bruléé	🔥	🔥	🔥	🔥						🔥	