

## **FEATURES OF APPLICATION OF STEAM CONVECTION EQUIPMENT IN ESTABLISHMENTS OF RESTAURANT ECONOMY**

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The theoretical going near the evaluation of efficiency of introduction of steam convection equipment were generalized. By an alternative way that can provide the increase of economic efficiency of establishments of restaurant economy there is the use of modern steam convection ovens it was well-proven. Steam convection ovens have the opportunity fully to provide the technological process of preparation of meal, in particular to bake, to fry, to prepare on a pair and on a grill.

The aim of the article are determination of the optimal modes of operations of steam convection ovens, that assist the receipt of the prepared foods with maintenance of them high food, biological and taste internals that are important advantage above preparation of foods with application of traditional thermal equipment.

It was set in the process of research, that vehicles of thermal treatment of foods, that is used in establishments of restaurant economy differ in a structure, principle of action, structural implementation, type of fuel, setting and rules of exploitation. The feature of application of steam convection ovens is a presence of three modes: "pair", "steam convection", "convection"; presence of switches

of office hours. Examples of work of a few models of steam convection ovens are made for the evaluation of economic efficiency of the use of this equipment in establishments of restaurant economy. Advantages of making of foods with the use of steam convection ovens were well-proven.

The generally accepted standard methods of researches of work of steam convection ovens were used for implementation of the put tasks. During the deep (steam convection) processing of foods of raw material with the use of modern steam convection equipment process of fermentation take place with less intensity, than at the traditional method of thermal treatment – boiling, cooking, extinguishing it was set.

Comparatively with fresh raw material at thermal treatment in steam convection ovens there is maintenance of nutritives, taste quality indexes of the prepared foods it was shown. Setting of such equipment, as steam convection ovens, optimizes all productive process, reducing the losses of raw material, power resources, time on preparation of foods and facilitates work of workers, improves quality of the prepared foods, promotes a service of establishment of restaurant economy culture it was well-proven.