

A close-up photograph of a hand holding a wooden spoon, pouring melted cheese over a plate of pasta. The cheese is dripping with liquid, creating a sense of freshness and warmth. The background is a blurred kitchen environment with warm lighting.

BOOSTING THE GALLEY

Healthier - faster & safer
through
technical support

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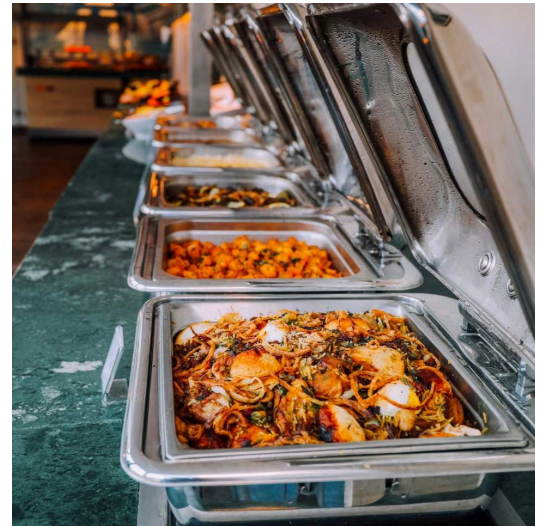
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BAIN-MARIE / CHAFING DISH

Courses: TECHNICAL EQUIPMENT

Categories: MESS ROOM

Source: OCTOPUS OCEAN - Germany



Ingredients

Guidelines

Produced in accordance with hygiene and safety guidelines.

Product bears **CE** marking in accordance with guidelines.

Material complies with European food standards.

Directions

A chafing dish is a container used to keep food warm, typically used in catering and buffet settings.

Definition and Function

A chafing dish

(from the French "chauffer," meaning "to heat")

is made to keep food warm while it's being served.

A food container is typically positioned over a heat source, such as an electric heating element.

To guarantee uniform heating and avoid burning, the food container is frequently submerged in a water bath.

How It Works

Heating Mechanism:

A water bath that envelops the food container is how chafing dishes work. Gentle warming is made possible by this indirect heating technique, which is perfect for preserving food quality without overcooking it.

Conclusion

In the culinary industry, chafing dishes are useful and adaptable instruments that guarantee food stays warm and tasty while being served. They can be used for a variety of occasions and foods because they come in a range of sizes and shapes.

Forms

The classic rectangular shapes are particularly well suited for keeping meat dishes and side dishes warm. The round chafing dishes are often used as soup stations.

AIRFRYER

Courses: TECHNICAL EQUIPMENT

Categories: GALLEY

Source: OCTOPUS OCEAN - Germany



Ingredients

Product dimensions (H x W x D)

50.5 cm x 44.3 cm x 46.7 cm

Product weight 12 kg

Power 2200 W

Voltage 220 V

Cable length: 100 cm

Thermostat control manual

Adjustable temperature ✓

Temperature range 50-200

Temperature range 50 °C to 200 °C

Timer ✓

Programmable delay function ✓

On/off switch ✓

Control panel technology digital ✓

Temperature display ✓

Operating indicator light ✓

Safety thermostat ✓

Cool Touch ✓

Overheating protection ✓

Viewing window ✓

N°. of temperature zones ✓

Deep-frying with little/no fat ✓

Number of frying baskets 2

Number of deep-frying pans 2

Grease trap ✓

Cold zone deep fryer ✓

Bead roll warmer ✓

Directions

An Air Fryer is a kitchen appliance that uses hot air to cook food, making it a healthier alternative to deep-frying. It circulates hot air around the food, creating a crispy exterior and a moist interior without the need for oil or fat. Air Fryers are versatile and can cook a wide variety of foods, including vegetables, meats, and even desserts. They can also be used for baking, grilling, and roasting. Air fryers are an excellent choice for those who are looking to make healthier choices in their diet, as they require less oil and fat to cook food.

The top 5 health benefits of an Air fryer are:

1. Reduced fat intake
2. Lower risk of chronic diseases
3. Time-efficient
4. Versatile cooking
5. Easy to use & clean

23-litres, XXL air fryer with double door and viewing window, 15 programmes, 12 accessories. 360° C. hot air circulation – low in fat & intense. Healthy cooking with even air circulation – crispy on the outside, tender on the inside. Up to 85% less fat than conventional deep fryers.

Maximum flexibility with Dual Zone system.

Two separate 11.5 litres zones or one large 23 litres cooking chamber, ideal for crew meals, party snacks or meal prep. LED touchscreen & viewing window with lighting. All functions at the touch of a button.

Check the cooking status at any time through the double viewing window – without opening it.

Smart oven replacement. The 23-litre hot air fryer replaces your

oven, grill pan, dehydrator and deep fat fryer – for juicy roasts, crispy pizza and fluffy muffins in one appliance. Energy-saving & quiet.

Temperature display

This product has a temperature display that shows the current internal temperature. This allows you to quickly check whether the appliance is maintaining the correct temperature – important for safe storage and consistent results.

Control panel

This product has a control panel for setting the temperature and other functions. It allows you to control the appliance precisely so that it is tailored exactly to your requirements.

MOVIES on page 2

NOTES:

VIRTUAL COOKING WITH AN AIRFRYER

- **Ridiculously good Air Fryer SALMON**

<https://www.youtube.com/shorts/hRizSq05RGk>

- **Air Fryer POTATO WEDGES**

<https://www.youtube.com/shorts/tNfTi9V4TyU>

- **How to make Air Fryer EGGS**

<https://www.youtube.com/shorts/c8eOJNNZzP4>

https://www.youtube.com/shorts/hyU83l0_Vzs

- **Air Fryer PORK BELLY you'll crave**

<https://www.youtube.com/shorts/VbJ8jCxcU>

- **Bang bang Air Fryer CHICKEN BREAST**

<https://www.youtube.com/shorts/huY87nvs6lE>

- **Air Fryer BACON**

<https://www.youtube.com/shorts/THA1Ka4ZU4U>

- **How to Make Air Fryer CARROTS**

<https://www.youtube.com/watch?v=vnyalni7AHA>

- **Air Fryer CARROTS & POTATOES**

<https://www.youtube.com/watch?v=gen5RKjDQHE>

- **Air Fryer Boneless PORK LOIN**

https://www.youtube.com/watch?v=c_EUiHOMfBU

- **Air Fryer TILAPIA**

<https://www.youtube.com/watch?v=gHnm6Qom-uU>

- **Air Fryer GRILLED FISH**

<https://www.youtube.com/watch?v=zVYQAnJ26YE>

- **Best CHICKEN SKEWERS in Air Fryer**

<https://www.youtube.com/shorts/qXporfaeohQ>

WAFFLE IRON

Courses: TECHNICAL EQUIPMENT

Categories: GALLEY

Source: OCTOPUS OCEAN - Germany



Ingredients

RECIPES AVAILABLE

Number of waffles: 10 waffles

Waffle shape: Heart (shape)

Thermostat: Yes

Adjustable temperature: Yes

Cable storage: Yes

Indicator light: Yes

Power: 1500 Watt

Width: 390 mm

Height: 115 mm

Model: WDM5B-200

Scope of delivery: Scoop laddle

Waffle mould: Heart mould

Dimensions

39 cm x 11.5 cm x 25.5 cm

Manufacturer: Wilfa

Their origins are closely linked to the development of baking + cooking techniques in Europe. Waffles became increasingly popular, particularly with the invention of the cast-iron waffle iron in the 19th cent. This tool allowed for more even heat distribution and thus more consistent + easier preparation of waffles.

Directions

The Double Joy waffle irons were developed and manufactured in Norway and bake two large, crispy and delicious waffles that will give you a heavenly waffle experience!

Small air gaps in the waffle iron allow air bubbles and steam to escape, so that the waffles are baked evenly and are crispy on the outside and moist on the inside.

The unique conical plates are designed to distribute the batter evenly so that the waffles are perfectly baked across the entire waffle plate. The Wilfa JOY double waffle iron is a powerful appliance with a 1,500-watt heating element and 5 different temp. settings for optimal browning of your favourite waffles.

The included batter spoon can be used to measure out the perfect amount of batter for the waffles.

Thanks to the double non-stick coating, the waffles can be baked without burning or sticking.

The waffle iron bakes heart-shaped waffles with a diameter of 20 cm, consisting of 5 small hearts.

The alarm bell helps you bake perfect waffles; use the timer for the optimal browning time.

NOTES

Waffles from the waffle iron: easy, quick and delicious!

Waffles from the waffle iron are a classic treat that delights young and old alike. The secret to perfect waffles lies in the right waffle batter and preparation in the waffle iron. With their golden brown crust and soft, fluffy interior, they are a real treat for the taste buds. Waffles, which are now considered a popular dessert worldwide, have a rich and fascinating history dating back to the Middle Ages.

COFFEE MACHINE - DE LONGHI

Courses: TECHNICAL EQUIPMENT

Categories: MESS ROOM

Source: OCTOPUS OCEAN - Germany



Ingredients

Scope of delivery

Fully automatic coffee machine, water hardness strips, coffee measuring spoon, operating instructions (milk frothing jug not included in delivery). Depending on the batch, a descaling agent sample (100 ml) may also be included in the delivery. However, this is not included in all deliveries.

1450 Watt

Water tank capacity 1.8 Liter

Pump pressure 15 bar

Contents Bean container 250 g

Number of cups 2

Information display

Control panel with direct selection buttons and rotary knob

Programmes

Espresso, 2x Espresso, Espresso

Lungo, Coffee, Large Coffee

Brewing technology

Pre-brewing aroma system for perfect coffee enjoyment

Heating time 40-45 seconds

Directions

ECAM 21.110 Magnifica S fully automatic coffee machine

Compact design and control panel with direct selection buttons for one and two cups and frothing/steaming

Milk frothing nozzle for cappuccino or latte macchiato

Removable, low-maintenance brewing unit: easy and hygienic to clean

Manual adjustment of coffee strength and quantity via rotary knob

Coffee grounds container indicator: after 14 cups or after 72 hours

Integrated use of a De'Longhi water filter (optional accessory)

Pre-brewing aroma system for perfect coffee enjoyment

250 g bean container with aroma protection lid

Suitable for coffee beans and ground coffee

Extra quiet conical grinder (7 settings): grind size can be adjusted individually

Five preset coffee strengths from very mild to very strong

Front-removable 1.8 l water tank

Hot water function for tea preparation

Fully automatic rinsing and descaling programme

Cup tray

Height-adjustable coffee spout from 86 to 142 mm

Removable drip tray with water level indicator

Automatic switch-off

Energy-saving mode

HAND BLENDER

Courses: TECHNICAL EQUIPMENT

Categories: GALLEY

Source: OCTOPUS OCEAN - Germany



Ingredients

Makes it much easier

to prepare delicious

- Bread Spread (recipes av.)
- Sauces (recipes av.)
- Soups (recipes av.)
- Dressings (recipes av.)
- Desserts (recipes av.)

Multi Quick 3 MQ 3135 WH Sauce
Hand Blender

Electric hand blender with 11 speeds
plus turbo setting & stainless steel
blending foot,

3-piece accessory set, 750 watts,
white/grey

Product dimensions

10T x 10W x 10H millimetres

The Multiquick 3 Vario with Vario
Control offers 11 variable speed
settings for precise blending.

The Power Bell Plus blender shaft
with extra grinder chops food in
seconds.

The patented Easy Click system
allows you to quickly change
accessories with just one click.

Directions

Versatility and numerous applications*

One of the biggest advantages of a hand blender is its enormous versatility. Whether soups, smoothies, sauces or desserts – the hand blender handles all these tasks quickly and effortlessly. Many models even have additional functions such as chopping, whisking or ice crushing. This makes it a real all-rounder that allows you to prepare numerous dishes quickly and easily.

Space-saving and uncomplicated

Unlike larger food processors or stand mixers, a hand blender takes up very little space. It can be conveniently stored in any drawer or even hung on the wall. Especially in small kitchens where storage space is at a premium, a hand blender offers a clever solution for cooking professionally and preparing a wide variety of dishes.

Time-saving and easy to clean

With a hand blender, ingredients can be puréed directly in the pot or container – without the hassle of transferring them to another container. This not only saves time, but also reduces the effort required for washing up. Most hand blenders also have a removable blending foot that can be easily cleaned in the dishwasher.

Healthy eating made easy

Another key advantage of a hand blender is that it makes healthy eating so much easier. Fresh smoothies made from fruit and vegetables, creamy soups without additives or homemade baby food – all of this can be prepared in no time at all. This means you always know what's in your meals and can avoid ready-made products.

KEBAB & SHASHLIK MAKER

Courses: TECHNICAL EQUIPMENT

Categories: GALLEY

Source: OCTOPUS OCEAN - Germany



Ingredients

Specification:

Material: ABS

Product weight: 460 g

Product size: 29 x 12.7 x 9 cm

Package size: 29.5 x 13 x 10 cm

Package weight: 569 g

Directions

Easy to transport:

Prepare delicious kebabs in minutes.

Its compact design makes it easy and perfect for outdoor events such as picnics, camping, and barbecues.

Long-lasting use:

The kebab press is made of reusable, food-grade ABS material that is both durable and sturdy.

The wear-resistant surfaces ensure a long service life, so you can prepare perfect kebabs every time.

Easy to clean:

The kebab press ensures perfect grilling results by maintaining the shape of the kebab and preventing the skewer from slipping.

Results in perfect kebab shapes every time and it's easy to clean too. A must-have for outdoor grilling.

User-friendly:

With a simple design and sturdy handle, the kebab maker press allows to prepare delicious shashlik skewers in minutes without the risk of finger injuries.

Simply place the meat in the press, close the lid, and push the skewer through.

MOVIE copy & paste

<https://www.youtube.com/watch?v=VPUPIKHLtdY&t=24s>

VEGETABLE CUTTER - MANDOLINE

Courses: TECHNICAL EQUIPMENT

Categories: GALLEY

Source: OCTOPUS OCEAN - Germany



Ingredients

Once you see how easy it is to use, you might never put that Mandoline away!

- Onion rings
- Tomato slices
- Red radish thinly sliced
- Cucumber salad
- Potato slices for "gratinated potatoes"
- Vegetable slices for "veggie Lasagne"
- Fruit slices
- Carrot slices
- Shred cabbage and lettuce
- Grated vegetables
- Potato chips
- Citrus garnish
- Cheese

Directions

Although it can be used to cut practically anything, a kitchen Mandoline is a kitchen tool most commonly used for thinly slicing vegetables, fruit and sometimes even cheese.

It is a great tool for preparing salads, chips and a variety of other dishes.

While they enable faster slicing than a knife, exercise extreme caution:

The razor-sharp blade of a mandoline has claimed the tips of many chefs' fingers.

- Made entirely of stainless steel
- Sliding rack with non-slip, foldable rear foot
- Ergonomic safety guard with integrated rotation control mechanism
- For cutting slices with adjustable cutting height from 1-10 mm
- 4 julienne blades 2-4-7-10 mm
- Storage box for the cutting plates
- V-shaped blade:
 - for precise and easy cutting of all types of fruit and vegetables, even very soft ones
- *With ergonomic pusher with hand guard and rotation control*

MOVIE copy & paste

<https://youtu.be/x4eVgjeur0E>

DOSING BOTTLE POURER

Courses: TECHNICAL EQUIPMENT

Categories: GALLEY

Source: OCTOPUS OCEAN - Germany



Ingredients

□ Small helpers, big impact

Sometimes the solution lies in the smallest things.

A practical method for measuring out oil cleanly is to use a special pourer.

These little helpers can be screwed directly onto the bottle and allow you to control the amount of oil you use – perfect for salads, frying pans or marinades.

Directions

Advantages of dispensing caps for cooking oils

Dispensing caps offer numerous advantages for packaging cooking oils:

Safety:

They ensure safe filling and packaging, which is particularly important when the products are of high value.

Speed:

Flow meters and pourers enable fast & precise dispensing, which saves time & increases product quality.

Hygiene:

The use of stainless steel & other hygienic materials ensures hygienic packaging.

Adaptability:

Caps can be adapted to the specific requirements and needs of the products to ensure optimal dosing.

Simplicity:

The user-friendliness and ease of handling of the closures make it easier to use the products. '

FISH BONE TWEEZERS

Courses: TECHNICAL EQUIPMENT

Categories: GALLEY

Source: OCTOPUS OCEAN - Germany



Ingredients

Fish bone tweezers are used to precisely remove bones from fish fillets before preparation without damaging the delicate flesh.

Unlike conventional tweezers, they are ergonomically shaped and use the principle of leverage, which makes it much easier to remove even the smallest bones.

Directions

Advantages of use

Precision:

Specially designed to securely grip even the finest bones and pull them out cleanly.

Protection of the fillet:

The flat gripping surfaces prevent of meat from being torn out.

Labour saving:

The ergonomic shape allows fatigue-free working, especially with larger quantities of fish.

Hygiene:

Most models are made of stainless steel and are dishwasher safe.

Tips for use

Feel for bones:

Carefully run your finger against the grain of the fillet to locate the tips of any bones.

Hold the fillet:

Use the 'four-finger system' – your thumb and index finger guide the tongs, while your middle and ring fingers press the fillet down gently to prevent tears in the meat.

Pulling out:

Always pull the bone out in the direction of growth (diagonally forwards/upwards) so that it does not break off.

Cleaning in between:

Keep a bowl of water handy to rinse the tongs of any bones that stick to them.

CARVING SHEARS

Courses: TECHNICAL EQUIPMENT

Categories: GALLEY

Source: OCTOPUS OCEAN - Germany



Ingredients

□ Carving shears

often referred to as poultry shears, are a specialised kitchen tool for cleanly cutting meat, cartilage and bones. Unlike conventional kitchen shears, they are more solidly constructed and often have a curved blade to make cutting on the carcass easier.

The shears are mainly used for portioning poultry (chicken, duck, goose, turkey), but can also be useful for seafood such as lobster or fish. They are ideal for precisely removing legs, wings or breast pieces before serving.

Directions

Key features and functions

Bone crusher:

Many models have a small notch on the blade to cut through even strong bones without splintering.

Serrated blades:

Micro serrations on the cutting edge prevent slippery barbecue food from sliding off during cutting.

Spring mechanism:

An integrated spring (often internal) automatically opens the scissors after each cut, which significantly reduces the amount of force required.

Safety lock:

To ensure that the sharp blades remain securely closed when not in use, the scissors have a locking hook or slider.