

## **Adventures in Food and Nutrition! © 2012**

### **Chapter 5: A Look at the Kitchen—Glossary**

- built-in dishwasher.** A type of dishwasher built into a cabinet with a permanent connection to hot water, a drain, and electricity.
- chest freezer.** A freezer with the door on top.
- combination oven.** An oven with two or more oven types all in one.
- continuous cleaning oven.** A type of oven with special coating on the inside walls. This coating causes spatters and spills to burn away during cooking.
- convection oven.** A type of oven that cooks food with circulating hot air.
- conventional oven.** A type of oven that uses the hot air inside to cook food.
- cooking and serving center.** The space in a kitchen where food is cooked and placed in serving dishes; it can include a range, microwave oven, and convection oven.
- cooktop.** Part of a range that cooks food in pots through heat produced by surface units.
- drop-in range.** A range designed to fit between two counters.
- dual fuel range.** A range that uses both gas and electricity.
- eating center.** Space in a kitchen where people can sit to eat a meal or snack.
- electric range.** A type of range that produces heat when electricity flows through coils of wire.
- exhaust fan.** A fan used with a cooktop that helps remove smoke, odors, steam, and grease from the air.
- freestanding range.** A type of range that has surface units on the top and an oven below.
- full warranty.** A warranty that covers an entire appliance.
- gas range.** A type of range that produces heat when gas combines with oxygen in the air and burns.
- impingement oven.** An oven that cooks food with blasts of high-speed heated air.
- limited warranty.** A warranty that states conditions under which an appliance will be serviced, repaired, or replaced.
- oven.** Part of a range that uses hot air to cook food in pans on shelves.
- planning and message center.** Part of a kitchen with counter space for writing menus and making shopping lists and storage space for cookbooks.
- portable dishwasher.** A type of dishwasher that can be stored anywhere and is rolled to the sink to wash dishes.
- preparation and storage center.** The space in a kitchen where foods are prepared and stored, usually between the refrigerator and range.
- self-cleaning oven.** A type of oven that, when set on “clean,” becomes very hot and burns food spills to ashes.
- slide-in range.** A range designed to slide in between two counters.
- steam oven.** An oven that cooks food by spraying superheated steam that is almost 600°F (315°C).

**surface unit.** Part of a range that is used to cook food in pots.

**thermal oven.** A type of oven that uses the hot air inside to cook food; also called a conventional oven.

**Underwriters Laboratories (UL).** Association that tests electrical appliances.

**upright freezer.** A type of freezer with a door that swings outward.

**warming drawer.** A drawer that keeps cooked foods warm or hot until mealtime.

**warranty.** A seller's guarantee that a product will perform as specified and will be replaced or repaired if it fails within a certain time.

**work center.** Area in the kitchen where a certain type of task is done and the equipment needed for the task is stored.