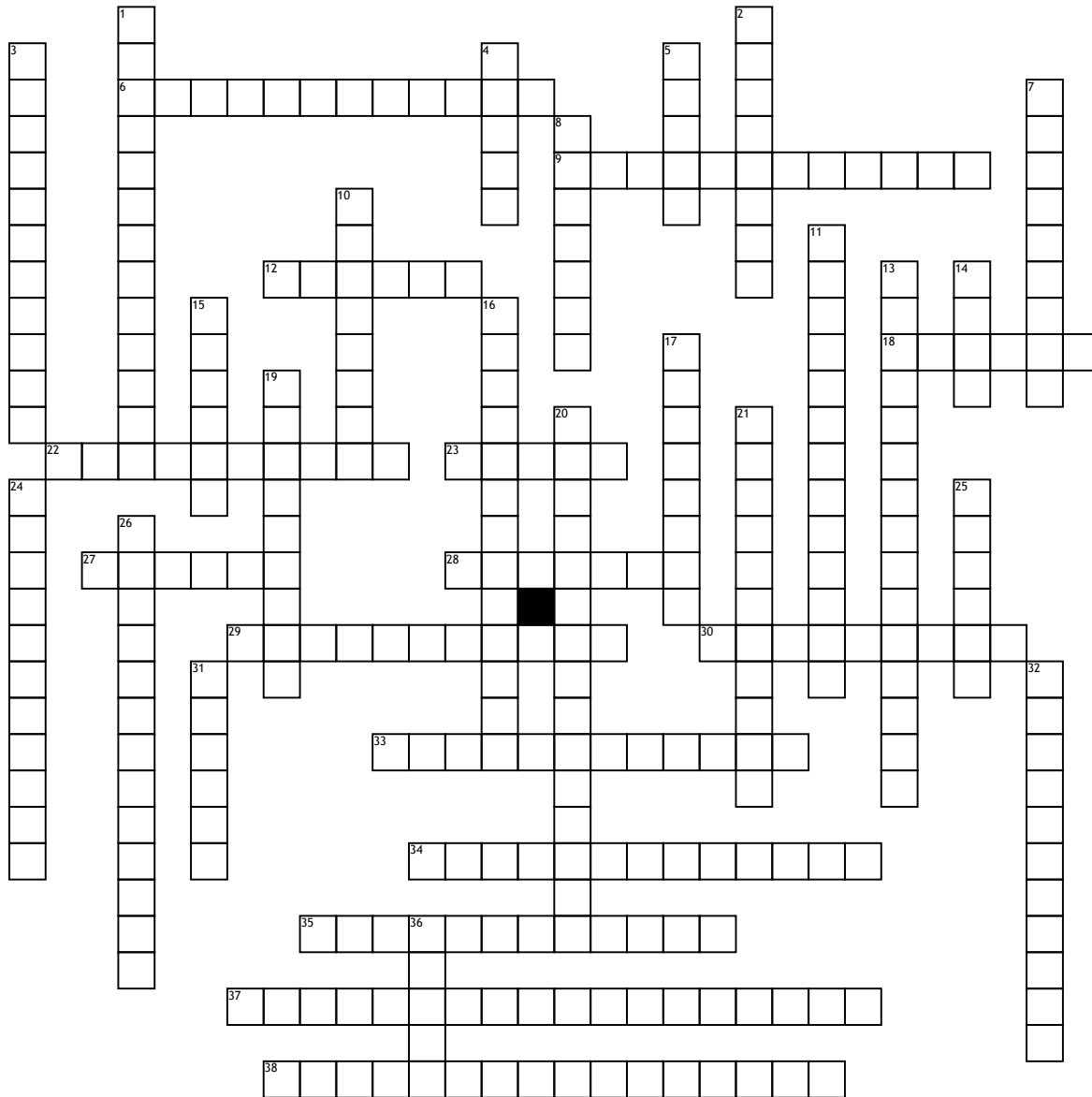


# Cooking Equipment



**Across**

- 6. DRAINS SOLIDS FROM LIQUIDS
- 9. TO ROAST MEATS IN OVEN
- 12. POUND MEAT AND MAKE MORE TENDER
- 18. TO SHRED, SLICE OR GRATE FOOD
- 22. PAN USED TO BAKE A CHEESECAKE IN
- 23. LEVELS INGREDIENTS AFTER MEASURING
- 27. TO BAKE PIES IN
- 28. TO LIFT AND TURN PANCAKES, HAMBURGERS AND EGGS
- 29. USED TO CUT PIZZA AS WELL AS OTHER FOODS
- 30. TO OPEN CANS
- 33. TO MASH COOKED FOODS, SUCH AS POTATOES
- 34. USES ELECTRICITY TO MIX AND BEAT INGREDIENTS
- 35. PROTECTS COUNTERS FROM HOT PANS, ALSO USED TO COOL FOOD ON

- 37. HAS A HANDLE AND POURING LIP, USED TO MEASURE LIQUIDS
- 38. USED TO MEASURE DRY INGREDIENTS...LIKE FLOUR OR SUGAR

**Down**

- 1. USED TO CUT FAT IN WITH FLOUR WHEN MAKING PASTRY OR BISCUITS
- 2. HANDHELD, DRAINS FOOD
- 3. MULTIPURPOSE KNIFE
- 4. USED TO TURN FOOD SUCH AS BACON
- 5. HANDHELD TOOL USED TO WHIP EGG WHITES OR CREAM
- 7. FOR LONG, SLOW COOKING OF STEW, SOUPS AND MEATS
- 8. GRILLS MEAT, PANCAKES AND EGGS
- 10. FREESTANDING & DRAINS FOOD
- 11. MIXES, CHOPS, GRATES, SLICES, PUREES' INGREDIENTS
- 13. PEELS VARIOUS FRUITS AND VEGETABLES

- 14. PAN USED TO BAKE BREAD, POUND CAKE, AND MEAT LOAF IN
- 15. A 9 x 13 PAN USED TO BAKE CAKES, ROASTS AND CASSEROLES
- 16. SCRAPES SIDES OF BOWL
- 17. DEEP, HAS HANDLE AND CAN COOK A VARIETY OF FOODS
- 19. TO BAKE MUFFINS OR CUPCAKES IN
- 20. READS THE INTERNAL TEMPERATURE OF MEAT
- 21. DRAINS DISHES
- 24. USED TO MIX FOOD IN, VARIOUS SIZES
- 25. AIDS IN POURING FOODS INTO SMALL MOUTHED CONTAINERS
- 26. TO CUT OPEN PACKAGES AND CUT HERBS
- 31. USED TO SEPARATE PARTICLES TO MAKE LIGHT AND FLUFFY
- 32. TO BAKE COOKIES, CREAM PUFFS AND FREESTANDING BREADS ON
- 36. USED TO SERVE SOUP, STEW AND BEVERAGES