

PRESENTATION 1

BAKING TOOLS AND EQUIPMENT



A corporate social responsibility project of:



Multimedia Toolkit for Bread and Pastry Production

in partnership with



PRESENTATION OUTLINE

BAKING TOOLS AND EQUIPMENT

I. HAND TOOLS AND SMALL EQUIPMENT

- A. FOR MEASURING INGREDIENTS AND TEMPERATURE**
- B. FOR MIXING BATTERS AND DOUGHS**
- C. FOR HANDLING DOUGHS AND BATTER**
- D. FOR PANNING, BAKING AND COOLING**

II. BAKERY EQUIPMENT

- A. TYPES OF MIXERS**
- B. BREAD AND DOUGH HANDLING EQUIPMENT**
- C. TYPES OF OVENS**
- D. OTHER EQUIPMENT**

HAND TOOLS AND SMALL EQUIPMENT



**DIGITAL WEIGHING
SCALE**



**LIQUID
MEASURING CUP**



**DRY MEASURING
CUP**

FOR MEASURING INGREDIENTS



**MEASURING
SPOONS**



THERMOMETER



**OVEN
THERMOMETER**

**FOR MEASURING INGREDIENTS
AND TEMPERATURE**



MIXING BOWLS



HAND WIRE WHIP

FOR MIXING BATTERS AND DOUGHS



FLOUR SIEVE OR SIFTER

ELECTRIC MIXER ATTACHMENTS



FLAT-BEATER PADDLE, WIRE WHIP, SPIRAL DOUGH HOOK

FOR MIXING BATTERS AND DOUGHS



ANGLED OR OFFSET SPATULA



STRAIGHT-BLADE SPATULA

FOR HANDLING DOUGHS AND BATTER



BOWL SCRAPER

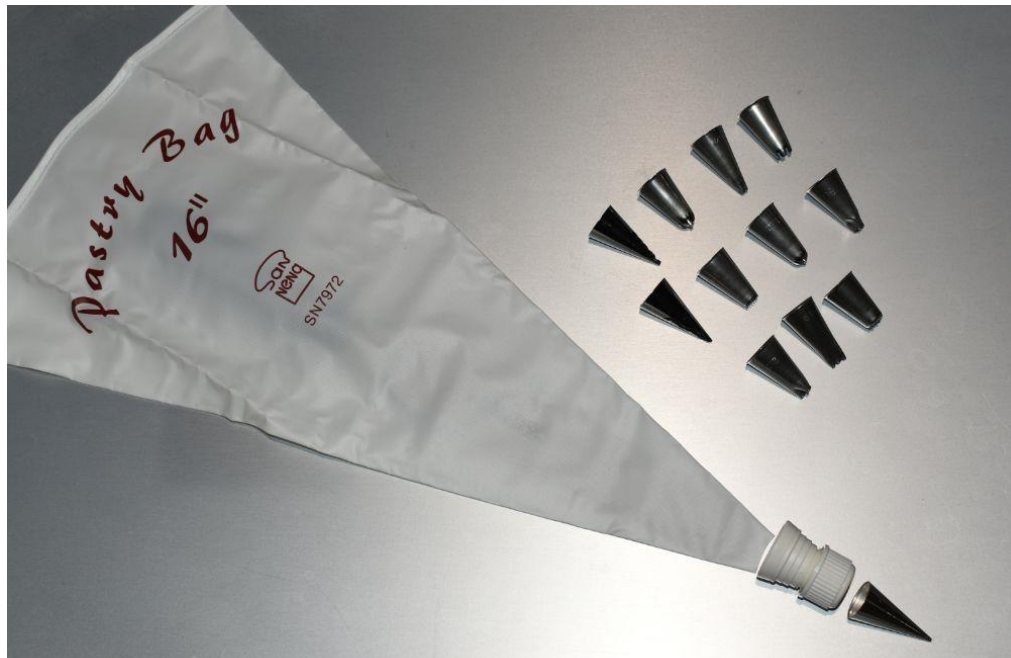


**COOKIE
DOUGH
SCOOPER**



**BENCH SCRAPER/
DOUGH CUTTER**

FOR HANDLING DOUGHS AND BATTER



PASTRY BAG AND TIPS



PASTRY BRUSH

FOR HANDLING DOUGHS AND BATTER



ROLLING PIN



**RIBBED
ROLLING PIN**



**CROISSANT ROLLER
CUTTER**

FOR HANDLING DOUGHS AND BATTER



SHEET PAN



LOAF PAN



**MUFFIN OR
CUPCAKE PAN**

FOR PANNING, BAKING AND COOLING





**ROUND CAKE PAN WITH
DIFFERENT DEPTHS**



RECTANGULAR CAKE PAN

FOR PANNING, BAKING AND COOLING



**SQUARE CAKE
PANS**



**REGULAR-SIZE
BUNDT PAN**



**MINI BUNDT
PANS**

FOR PANNING, BAKING AND COOLING





TUBE PAN



PIE PAN

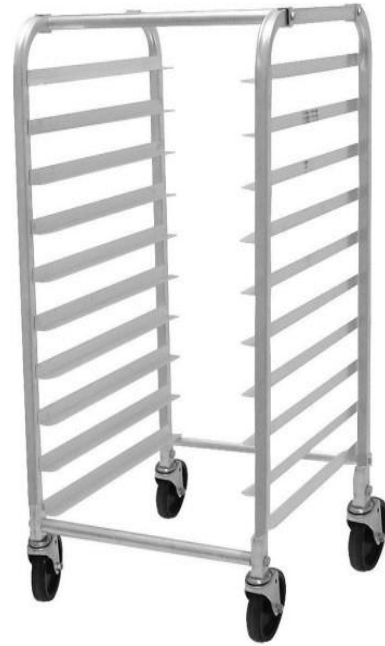


TART PANS

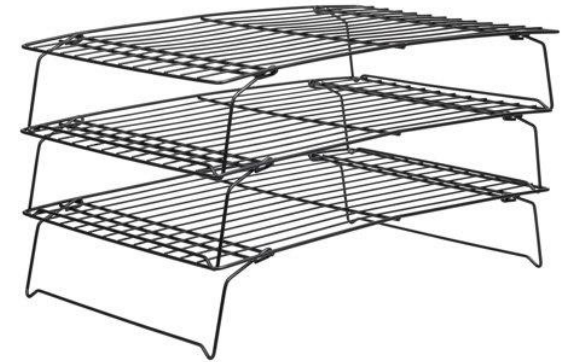
FOR PANNING, BAKING AND COOLING



BAKER'S PEEL



**MOBILE
COOLING RACK**



**TABLE-TOP
COOLING RACK**

FOR PANNING, BAKING AND COOLING



BAKERY EQUIPMENT



**SPIRAL
MIXER**



**TWIN
HAND
AND
STAND
MIXER**

TYPES OF MIXERS

HORIZONTAL MIXER



TYPES OF MIXERS



**BREAD AND
DOUGH
HANDLING
EQUIPMENT**

DOUGH ROLLER AND SHEETER





BREAD AND DOUGH HANDLING EQUIPMENT

DOUGH DIVIDER AND ROUNDER





**BREAD AND
DOUGH
HANDLING
EQUIPMENT**

PROOFER OR PROOF BOX





TYPES OF OVENS

DECK OVEN





TYPES OF OVENS

CONVECTION OVEN





RACK OVEN

TYPES OF OVENS



TYPES OF OVENS

TUNNEL OVEN





**COMBINATION REFRIGERATOR
AND FREEZER**

**OTHER
EQUIPMENT**

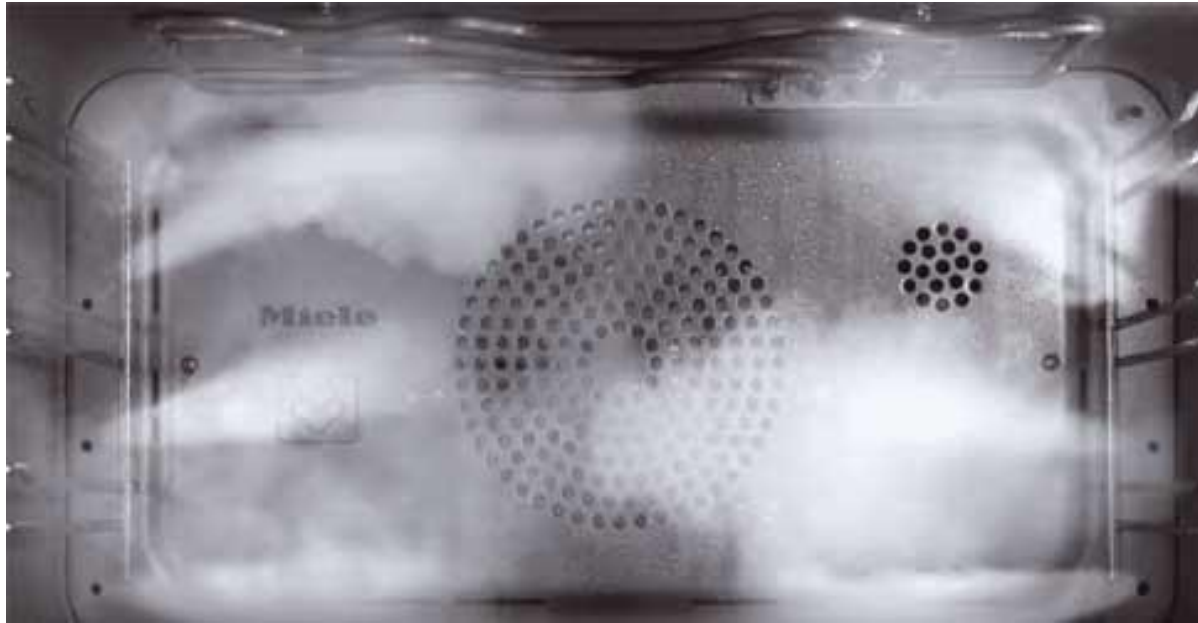




CHILLER

**OTHER
EQUIPMENT**





HIGH PRESSURE STEAM OVEN

**OTHER
EQUIPMENT**





BREAD SLICER

**OTHER
EQUIPMENT**



END OF PRESENTATION



A corporate social responsibility project of:



Multimedia Toolkit for Bread and Pastry Production

in partnership with

