



Equipment Requirement for Training Facility

Large Equipment

- Deck oven with steam and at least 4 decks (essential)
- Convection oven
- Spiral mixer
- Planetary Mixer
- Proofer
- Retarder and/or Refrigeration
- Small mixer (kitchen aid style) with appropriate attachments
- Work benches

Small Wares

- Proofing boards
- Speed racks
- Sheet pans
- Couche
- Sifters
- Silpats
- Lames and blades
- Bench scrapers
- Fermentation tubs with covers
- Spatulas
- Whisks
- Pastry cutters
- Measuring tools (rulers, straight edge, caliper)
- Accurate (metric) digital scale for large quantities (flour, water...etc.)
- Accurate (metric) digital scale for small quantities (salt, yeast...etc.)
- Any proofing baskets you may need.
- Accurate digital thermometers