

Pastry equipment



blast chiller



chocolate tempering machine



combi pastry oven



convection steam pastry oven



cream whipper



cutter



deep fat-fryer



enrobing machine



fixed proofing chamber



fork mixer



fridge or freezer unit



grinding machine



ice cream



microwave oven



pasta machine



pasteuriser



planetary mixer

microonde



plunging arm mixer

trattoria o laminatore



proofing chamber



rotary rack oven



soft gelato machine



spiral kneading machine



static pastry oven



sugar coating machine

Pastry utensils



biscuit cutters



blow torch



cake moulds



cake palette knife



cake rings with scale height



cake/sandwich tongs



candy slicer



chocolate dipping forks



chocolate moulds



circle cutter



conical sieve



copper bain-marie



crêpe or pancake pan



digital kitchen probe thermometer



digital kitchen scales



dosing funnel *imbuto*



heat resistant oven gloves

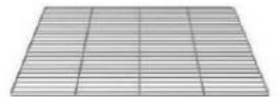
sonda



ice cream scoop



icing comb



icing stand or rack



lemon decorator



madeleine moulds



magic mixing bowl



Mallard Ferriere sugar lamp



melon baller



metal cone



metal scraper



monoportion moulds



non-stick moulds



pastry bag



pastry brush



pastry lattice roller cutter



pastry wheel



powdered milk dispenser



plum cake mould
stampo per plum cake



rolling pin



rubber spatula



serrated or wavy knife



sieve



silicon moulds



siphon



spring form cake tin



stainless steel nozzles



stainless steel spatula



straight or curved knife



sugar pump



sugar thermometer



whisk