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

microonde

pasta machine

urdiogila o laminatoio

pasteuriser

planetary mixer

plunging arm mixer

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

sonda

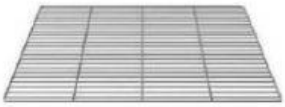
digital kitchen scales

dosing funnel *imbuto*

heat resistant oven gloves

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