

Baking Equipments and Machines

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1. Cake pans

comes in different sizes and shapes and may be round , square, rectangular or heart shaped.



BAKING PANS

CAKE PANS

Various sized pans used for baking identified as width by length in inches

Common ones are:

9"x 13" Oblong

9"x 9" Square

9" Round



1.1. TUBE CENTER PAN

is deeper than a round pan and with hollow center, it is removable which is used to bake chiffon type cakes.



TUBE PAN

Pan with a hollow tube in the center allowing for the cake to rise and yet the center to bake evenly.



1.2. MUFFIN PAN

has 12 formed cups for baking muffins and cup cakes.



MUFFIN PANS

- An oblong pan with round depressions for baking muffins and cupcakes.



1.3. POP OVER PAN

is used for cooking pop over.



1.4. JELY ROLL PAN

is shallow rectangular pan used for baking rolls.



JELLY ROLL PAN

- A flat baking sheet with sides for baking cookies and other baked items.



1.5. BUNDT PAN

is a round pan with scalloped sides used for baking elegant and special cakes.



1.6. CUSTARD CUP

is made of porcelain or glass used for baking individual custard.



1.7. GRIDDLE PANS

are used to bake griddles.



1.8. LOAF PAN

is used to bake loaf bread.



LOAF PAN

- A deep pan approximately 4 by 9 inches used to bake quick and yeast breads, meatloaf and other items.



Biscuit and Doughnut Cutter

is used to cut and shape biscuit or doughnut.



COOKIE CUTTER

- is a tool to cut out cookie/biscuit dough in a particular shape.



3. CUTTING TOOLS

include a knife and chopping board that are used to cut glazed fruit, nuts, or other ingredients in



BREAD KNIFE

Serrated blade
for slicing
through bread.



4. ELECTRIC MIXER

is used for different baking procedure for beating, stirring and blending.



ELECTRIC MIXER

**An appliance
which can mix,
beat and
knead batters
and dough.**



5. FLOUR SIFTER

is used for sifting flour.



FLOUR SIFTER

Wire mesh and rotating bars for breaking up lumps or loosening flour.



6. GRATER

is used to grate cheese, chocolate, and other fresh fruits .



GRATER OR SHREDDER

Various holes and blades which cut cheese and vegetables into thin strips or slices.



7. KITCHEN SHEARS

are used to slice rolls and delicate cakes.



KITCHEN SHEARS

- Heavy scissors for cutting meat, dough, pizza and fresh herbs.
- Can also loosen bottle lids and small jars.
- Cracks nuts and some shellfish.



8. MEASURING CUPS

consist of two types namely:

- a. A graduated cup with fractions ($1, 3/4, 2/3, 1/2, 1/3, 1/4, 1/6$) marked on each side.
- b. A measuring glass made of transparent or plastic is more accurate for measuring.



MEASURING TOOLS

DRY MEASURING CUPS

- allow you to fill the cup to the top and then "level off" or remove any extra with a straight edge knife or metal spatula. Available in nested sets of 4 to 8 cups. Made of metal or plastic, these cups do not have a pouring spout.



LIQUID MEASURING GLASS



- a vessel used specifically for measuring liquids. Liquid is poured into the cup up to the appropriate graduated marker on the side of the cup. Clear glass or plastic measuring cups are easiest to use. When measuring liquids, fill the measuring cup with your liquid and hold the cup at eye level to check the amount. Make sure you hold the cup "level".





9. MEASURING SPOONS

consist of a set of measuring spoons used to measure small quantities of ingredients.



Bake
Sale

MEASURING SPOONS

- available in metal or plastic, measuring spoons are used to measure small quantities of liquid and dry ingredients.





10. MIXING BOWL- comes in graduated sizes and has sloping sides used for mixing ingredients .

- is a deep bowl that is particularly well suited for mixing ingredients together in.





11. MORTAR AND PESTLE-is used to pound or ground ingredients .





12. PARING KNIFE- is used to pare or cut fruits and vegetables into different sizes.





13. PASTRY BAG- a funnel shaped container of icing or whipped cream.





14. PASTRY BLENDER- has a handle and with wire which used to cut fat or shortening in the preparation of pies, biscuits or doughnuts.



PASTRY BLENDER

- Tool for cutting shortening or butter into flour for flaky products like biscuits or pie crust.





15. PASTRY BRUSH- is used in greasing pans or surface of pastries and breads.



PASTRY BRUSH

- also known as a basting brush, is a cooking utensil used to spread butter, oil or glaze on food.





16. PASTRY TIP- is a pointed metal or plastic tube connected to the opening of the pastry and is used to form desired designs.



DECORATING BAGS AND TIPS



**Bag with
assorted tips
for decorating
cakes, deviled
eggs and other
desserts.**



ROLLING PIN

- a reliable
tool for
shaping and
rolling dough



CASSEROLE OR BAKING DISHES

- Glass, ceramic or metal dishes that may also have a cover to fit.
- Oven safe to cook large quantities of food for long periods of time.



COOKIE SHEET

- are flat, rectangular metal pans used in an oven. They are often used for baking bread rolls, pastries and flat products such as cookies, sheet cakes, and swiss rolls.



METAL SPATULA

Utensil for
lifting and
turning items
like pancakes
and meat.



PASTRY CLOTH AND ROLLING PIN COVER

- is made of a specially treated material that resists grease and moisture and has the necessary stiffness for rolling-out doughs.



WEIGHING SCALE

- is a measuring instrument for determining the weight or mass of an object.



COOLING RACK

Wire
racks for
cooling
hot foods.





17. PASTRY WHEEL- has a blade knife used to cut dough when making pastries.



PASTRY WHEEL

Special blade
used to cut
dough or pie
crusts into
strips





18. ROTARY EGG BEATER- is used in beating eggs or whipping cream.





20.RUBBER SCRAPER- is used to remove bits of food inside of the bowl .



RUBBER scraper

- Scrapes a bowl clean
BUT could melt if used in a saucepan.





21. SPATULA- comes in different sizes; small spatula are used to remove muffins and molded cookies from pans which is 5 to 6 inches; large spatula for icing and frosting cakes; flexible blade is used for various purposes.



STRAIGHT EDGE SPATULA

- A flexible tool for leveling off ingredients or frosting a cake or cookies.





22. STRAINER- is used to strain or sift dry ingredients.





23. TIMER- is used to in timing baked products, the rising of yeast and to check the doneness of cakes.





24. WEIGHING SCALE- is used to measure ingredients in large quantities.





25. UTILITY TRAY- is used to hold ingredients together.





26. WIRE WHISK- is used to beat or whip egg whites or cream.





27. WOODEN SPOON- is also called mixing spoon which comes in various sizes suitable for different types of mixing.

**- Stirring
utensil that
will NOT
conduct heat
as you stir!**





OVENS

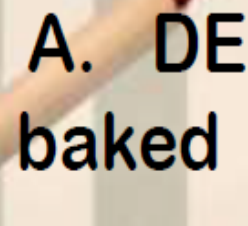
Are the workhorses of the bakery and pastry shop and are essential for producing the bakery products. Ovens are enclosed spaces in which food is heated, usually by hot air.



OVEN

- is a thermally insulated chamber used for the heating, baking or drying of a substance, and most commonly used for cooking.





A. **DECK OVENS**- the items to be baked either on sheet pans or in the case of some bread freestanding are placed directly on the bottom, or deck of oven. This is also called **STACK OVEN** because several may be stacked on top of one another.





RACK OVEN

It is a large oven into which entire racks full of sheet pans can be wheeled for baking.





MECHANICAL OVEN

The food is in motion while it bakes . Its a most common types are a revolving oven, in which its mechanism is like that of a Ferris wheel. The mechanical action eliminates the problem of hot spots or uneven baking because the mechanism rotates throughout the oven .



OVEN THERMOMETER

- are designed to either stand or hang on an oven rack. Since oven temperatures can vary from one part of an oven to another, position the thermometer on the oven rack where the baking sheet or pan will be placed. If there's room, keep the thermometer positioned next to the baking sheet during baking, so that you can determine if the temperature is changing too much during baking or when cookie sheets are switched.



PARCHMENT PAPER

- are cellulose-based papers that are used in baking as a disposable non-stick surface.



Proofing cabinet

