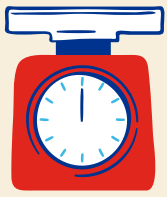


# BREAD EQUIPMENTS

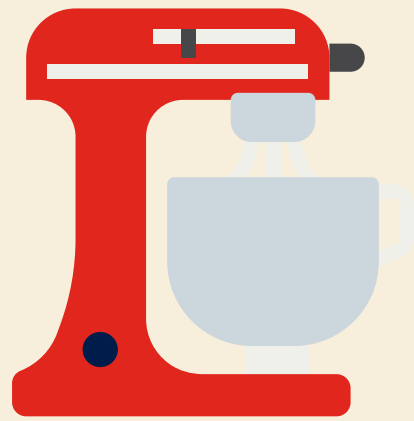
Tools and equipment for each baking process

## WEIGHING



### WEIGHING SCALE

To measure ingredients accurately for consistent quality product.



## MIXING & KNEADING

### STAND MIXER/SPIRAL MIXER

To develop gluten and distribute ingredients uniformly.

## FERMENTATION

### MIXING BOWL WITH CLOTH

To break down sugar in dough, gluten becomes smoother and elastic. Temperature best maintained at 20 °C to 24 °C



## FOLDING PUNCHING

To expel carbon dioxide, redistribute yeast, relax gluten and equalise dough temperature.



## DIVIDING, ROUNDING, RESTING



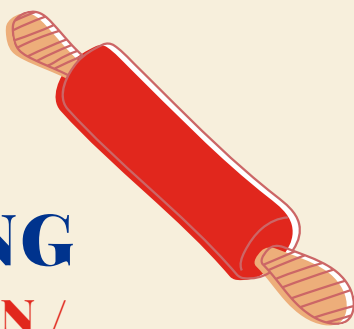
### BENCH SCRAPPER, WEIGHING SCALE

To scale dough into individual pieces, stretch the gluten, remove large air bubbles. Rest gluten to prevent dough from tearing.

## MOLDING

### ROLLING PIN / BREAD TINS / MOULD

To sheet out dough, fold up tightly and mould into the desired shapes. To expel all gas bubbles.

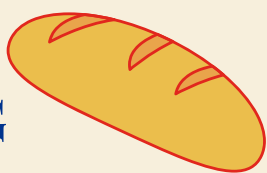


## PROOFING

### OVEN/ PROOFER

To relax and provide good conditions for yeast to generate gas and expand the dough.

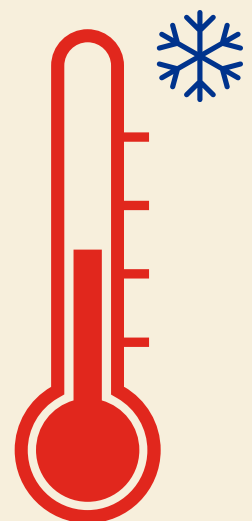
## BAKING OVEN



To transform dough into a light, porous, and flavourful product with a brown crust. Time and temperature depends on sugar content, size, shape & density of the dough.

## COOLING WIRE RACK

To evaporate excess steam with adequate air circulation. The entire loaf cool to around 35°C.



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