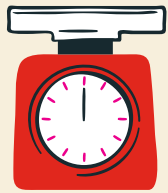


PASTRY EQUIPMENTS

Tools and equipment for each baking process

WEIGHING

WEIGHING SCALE



To measure ingredients accurately for consistent production.



RESTING

CLEAN CLOTH

To prevent dough from tearing and to cool down the choux batter for piping.



MIXING

STAND MIXER

To combine all ingredients into a uniform smooth dough.



FOLDING, LAMINATING & CUTTING

ROLLING PIN

To sheet out dough, fold up tightly and cut into the desired shapes. Dough sheeter can standardise the process. To prevent the layers from being damaged, cut dough with a sharp pastry knife.



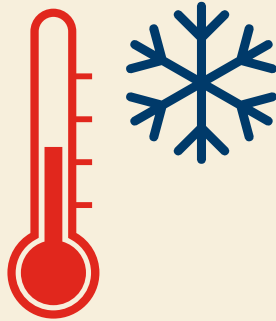
DIVIDING & RESTING

BENCH SCRAPER, WEIGHING SCALE

To scale dough into individual pieces, prevent the layers breaking down and allow gluten to relax, give sufficient rest between folds. Also to pipe the choux batter evenly and make sure there are gap between.

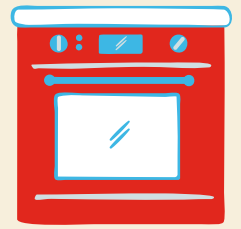
COOLING

WIRE RACK



To allow adequate air circulation to evaporate excess steam. Starches continue to gelatinize and molecules bond with each other and become more solid as the product cools.

BAKING OVEN



To give its shape and structure to the baked products.

Example:

Fruit Pies 200 – 210°C
 Plain pastries 200°C
 Puff pastries 220°C

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