

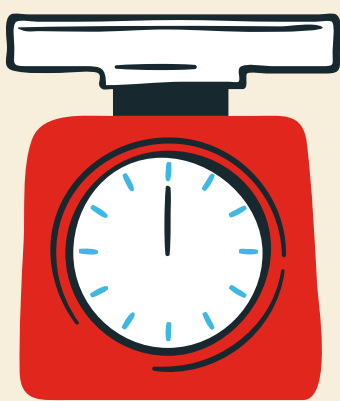
CAKE EQUIPMENTS

Tools and equipment for each baking process

WEIGHING

WEIGHING SCALE

To measure ingredients accurately for consistent production. Any addition or minimal ingredient changes the quality and taste.



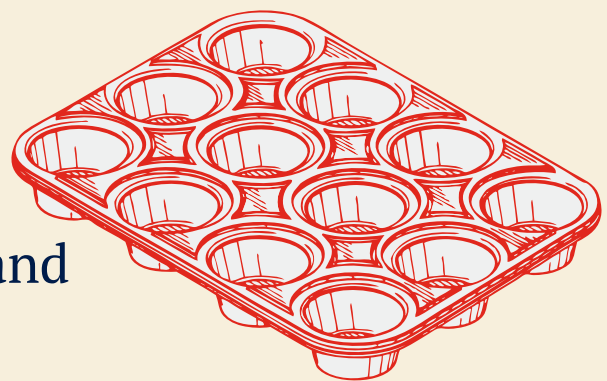
MIXING & CREAMING MIXER

To combine all the ingredients into smooth batter. To whip up the air, providing volume in cakes

POUR INTO

CAKE PANS/ MOULDS

To create various shapes and sizes for cakes



COOLING WIRE RACK

To prevents baked products from over-baking in the hot pan. Starches continue to gelatinize and molecules bond with each other and become more solid as the product cools



BAKING OVEN

To expand and rise the cake batter to give volume, set the structure, and form colour. Deck oven with a steel bottom is good or a convection oven



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