# **EQUIPMENT LIST**

This is the equipment that is available, it will be updated should this change .

| 6lt S/S Saucepan    | 1     | Oven Trays          | 2 |
|---------------------|-------|---------------------|---|
| 4lt S/S Saucepan    | 1     | BakingTrays         | 2 |
| 2lt S/S Saucepan    | 1     | Gastro Trays GN 1/1 | 1 |
| 26 Cm Sauté/Fry Pan | 1     | Gastro Trays GN 1/2 | 1 |
| 22 Cm Sauté/Fry Pan | 1     | Gastro Trays GN 1/8 | 1 |
| Chinoise            | 1     | Measuring Jug       | 1 |
| Colander            | 1     | Grater              | 1 |
| S/S Mixing Bowls    | 1 set | Silpat Mat          | 1 |
| Chopping Boards     | 2     | Rolling Pin         | 1 |
| Plastic Trays       | 2     |                     |   |
| Cooling Racks       | 2     | Gas Bulbs           |   |
|                     |       |                     |   |

### FIXED EQUIPMENT

| Available Equipment - Each Kitchen:   |  |  |  |
|---|--|--|--|
| 1 x 6 burner gas oven range with bottom oven 1 x 10 tray                                      |  |  |  |
| electric Convotherm   |  |  |  |
| 1 x fridge  |  |  |  |
| 1 x sink  |  |  |  |
| 1 x hand basin  |  |  |  |
| 2 x 600 x 1800mm prep benches 2 x   |  |  |  |
| 10amp power point   |  |  |  |
| 1 	imes Polyscience Sous Vide Professional Thermo Regulator on 18 litre baths $1 	imes$ Stick |  |  |  |
| blender   |  |  |  |
| 1 x Smoking Gun with apple chips  |  |  |  |
|   |  |  |  |



## **EQUIPMENT LIST**

To share if required

2 Robot coup mixer, 2 food processor and 3 planetary mixers Henkelman Jumbo 35 chamber vacuum machine with assorted sized vacuum bags Blast Chiller 1 x Bench top deep fryer with oil supplied 1 x Under bench Dishwasher



**Please note** – we must support our sponsors and therefore their equipment will not be replaced with your own. These items are all pictured

#### Shared

Wash up Area

#### YOU WILL NEED TO SUPPLY YOUR OWN

- Knives
- Whisks Spoons Ladles Tongs
- Measuring cups/spoons Knives, forks & spoons, Scales
- Moulds
- Pasta machine Not electric
- Cream Siphon
- Ramekins/sauce jugs
- Containers to weigh & store ingredients Preference to use sustainable / reusable / biodegradable packaging

Dariole Moulds are **NOT** to be used to weigh up ingredients

#### YOU WILL BE SUPPLIED WITH THE FOLLOWING

- Tea towels x 4
- Cleaning chemicals etc.
- Cling wrap, AL foil, Baking Paper
- Sea salt, Kibbled Black pepper
- Ground White Pepper Cooking Spray

#### PLATES

- Plates will be supplied for Entrée & Main course; they will be a round white plate 28 30 cm you MUST use these plates
- You may bring in plates to present your dessert on
- o Must be China
- No glass, no wood, no slate, no tiles, no coloured plates

### NO OTHER EQUIPMENT TO BE BROUGHT IN BY COMPETITORS