

EQUIPMENT

THIS IS A GUIDELINE TO EQUIPMENT AVAILABLE, PLEASE KEEP IN MIND IT DOES VARY BETWEEN REGIONS. FOR FURTHER CLARIFICATION ON THE EQUIPMENT AVAILABLE AT YOUR REGIONAL COOK-OFF PLEASE CONTACT YOUR VENUE HOST DIRECTLY.

General Products available to competitors

Butcher's string - Greaseproof paper – Foil – Cling wrap- Cooking Spray, Drinking Water

Per Entrant:

- 4 burners on a commercial stove with oven
- Fridge, minimum 2 shelves
- Workstation to accommodate 1 competitor
- 2 tea towels per entrant
- Rubbish Disposal as per local regulations

General access to the following:

- Deep fryer with clean oil
- Freezer
- Commercial food processors
- Grill plate
- Microwave
- Salamander
- Slicer
- Mixers
- Scales
- Pasta machines
- Cryovac machine plus bags
- Convotherm for steaming only

Small equipment:

- Assorted stainless steel mixing bowls
- Assorted stainless steel saucepans and frypans
- Baking trays and sheets
- Can opener
- Chinoise
- Colander
- Ladles

General products:

- Cleaning chemicals
- Disinfectant/sanitiser
- Disposable gloves
- Foil
- Cling wrap
- Baking paper/silicon paper
- Sponges/scourers
- Mops/ brooms / brushes
- First aid kit
- Safety equipment
- Fire blanket and extinguisher