



Master Equipment List

INTRODUCTION TO PASTRY ARTS

RECOMMENDED BRAND	EQUIPMENT	WHERE TO BUY
Ateco	Pastry Tip-Bismarck	Link
Baking Loaf Pans	2-Baking Loaf Pan, 6.375 x 3.75 x 2.75 inch or 1-Baking Loaf Pan, 9 x 5 inch	Option 1 Option 2 Option 3
Cambro	Airtight Containers	Link
Chef Rubber	Acetate Sheets	Link
Chef Rubber	Cake Board, 10 in (25 cm), optional	
Chef Rubber	Cake Board, 9 in (23 cm), optional	
de Buyer USA	Baking Tray, Black Steel	Link 1 Link 2
de Buyer USA	Cutter, round, 14 cm fluted	
de Buyer USA	Cutter, round, 3 in (7.5 cm) and 1.5 in (3.8 cm), or doughnut cutter	Link
de Buyer USA	French Knife or Chef's Knife	Link
de Buyer USA	Ladle	Link
de Buyer USA	Melon Baller or Apple Corer	Link
de Buyer USA	Metal Pan, 9 in (23 cm), round	
de Buyer USA	Mixing Bowl, Small, Medium, Large	Link
de Buyer USA	Pastry Bag Clips	Link
de Buyer USA	Saucepan, Heavy, Large, Wide & Deep	Link
de Buyer USA	Saucepan, Heavy, Small, Medium	Small Option
de Buyer USA	Whisk	Link
Doran Scales	Digital Scale	Link
John Boos	Cutting Board	Link
King Arthur Baking	Baguette Transfer Peel	Link
King Arthur Baking	Baker's Blade	Link
King Arthur Baking	Baking Stone	Link
King Arthur Baking	Bee's Wrap Roll	Link
King Arthur Baking	Cake Pan, 9 in (23 cm)	Link
King Arthur Baking	Cooling or Wire Rack	Link
King Arthur Baking	Couche or Baker's Linen	Link
King Arthur Baking	Oven Paddle	Link



**The French Pastry
School**

King Arthur Baking	Parchment Paper	Link
RECOMMENDED BRAND	EQUIPMENT	WHERE TO BUY
King Arthur Baking	Rolling Pin	Link
Kitchen Aid	Food Processor with Blade Attachment	Link
Kitchen Aid	Food Processor with Disc Grater or Medium Box Grater	Link
Kitchen Aid	Immersion Blender, Stick Blender, or Whisk	Link
Kitchen Aid	Microwave Oven	
Kitchen Aid	Oven: convection, conventional, electric, or gas	
Kitchen Aid	Scissor	Link
Kitchen Aid	Sifter	Link
Kitchen Aid	Spider Colander	Link
Kitchen Aid	Stand Mixer with Bowl, Paddle, Whisk attachments	Link
Kitchen Aid	Strainer	Link
Kitchen Aid	Sugar Shaker or Sifter	Link
Kitchen Aid	Peeler	Link
Kitchen Aid	Tongs	Link
No preference	24 -Parchment paper, cut to 4 in (10 cm) squares	Link
No preference	Fork	
No preference	Microwaveable Bowl, Small	
No Preference	Paper Towels	
No preference	Plastic Bag, Small	Link
No preference	Plastic Wrap	
No preference	Ruler	
Rose Levy beranbaum	Pastry Rulers or Dough Rails, 1/4 in (6.35 mm) thick	Link
Rose Levy beranbaum	Pastry Rulers or Dough Rolling Strips, 3/16 in (5 mm)	Link
Silpat	Silpat Mat or Silicone Mat	Link
Spring USA	Stove: electric, gas or induction	Link
Thermohausser of America	Dough Docker	Link
Thermohausser of America	Flat Dough Scraper	Link
Thermohausser of America	Offset Spatula, Small & Large	Link
Thermohausser of America	Paring Knife	



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Thermohausser of America	Pastry Bag, Large	Link
RECOMMENDED BRAND	EQUIPMENT	WHERE TO BUY
Thermohausser of America	Pastry Brush, Medium	Link
Thermohausser of America	Pastry Tip, 16 mm, round	Link
Thermohausser of America	Round Dough Scraper	Link
Thermohausser of America	Rubber Spatula, small, medium, large	Link
Thermohausser of America	Serrated knife	Link
Thermoworks	Candy Thermometer	Link
Thermoworks	Thermometer	Link
	Banetton	Link
	Digital Scale Pocket For any scaling under 20 grams, we recommend this pocket jeweler scale."	Link
	Protective Eye Wear - Safety Glasses	Link