



TOOLS AND EQUIPMENTS USED

1. SIEVE

A sieve is used to sift all the dry ingredients so as to get rid of any unwanted particles or impurities that may be present. It also breaks any lumps and provides aeration to the flour. A drum sieve with a fine mesh is most widely used.

2. WEIGHING SCALE

A digital scale is recommended as it can provide exact measurements as accuracy is most important.

3. MIXING BOWLS

Though any bowl can be used but a big glass bowl is a preferred choice as it provides room for proofing of dough and also provides a clear view.

4. DOUGH SCRAPER

It is used for shaping and cutting the dough. It is very useful if one is working directly on the counter as it can be used to combine back all the scattered ingredients. A strong steel dough scraper should be chosen over a loose plastic one if one is working with a more hydrated dough.

5. OVEN THERMOMETER

Although every oven has its own way of showing the inside temperature, but it is a good idea to invest in an oven thermometer as it gives more accurate readings of the inside temperature of an oven.

6. KITCHEN THERMOMETER

When it comes to checking the doneness of breads, it is the best tool one can have as it can easily give the inside temperature of a baked bread.

7. COOLING RACK

It is as important as any other tool, as after baking the bread, it is very important to cool down the bread on a cooling rack so that the bread gets air circulation from all sides.

8. LOAF PAN

Also known as Bread tins, these are required to bake the bread in a particular shape. One can have a loaf pan of any shape, be it rectangular or round. But make sure it is sturdy one which can handle the pressure of dough while proofing without changing its shape.

9. BREAD KNIFE

To cut the bread loaves, only a bread knife should be used as it has serrations which can easily slice a loaf without crumbling or breaking it.



10. OVEN MITS

A good quality oven gloves should be used which has extra padding or even silicon oven gloves can be used to prevent burns on hand.

11. OVEN TRAY

An oven tray is used for making loaf of breads without any tin or mould. A sturdy good quality tray should be preferred.

12. PROOFER

Mostly used where large quantities of bread is being made, it helps the bread to proof at a faster rate without making the dough dry as these comes with an option to control humidity.

13. OVEN

An oven can be of any kind, Deck, OTG or convection, but one has to ensure that it has both upper and lower rods to facilitate even baking.

