Kitchen Tools & Equipment
Vegetable Peeler

• Is commonly used to remove the skin from fruits and vegetables. It can also be used to make delicate garnishes, such as carrot curls and chocolate curls.
Rolling Pin

• Is used to stretch and roll dough, such as pie crusts, cookies, and biscuits. Most are made of hardwood, but marble and others may be used.
Sifter

• Used to incorporate air and eliminate lumps in foods such as flour, powdered sugar, and cocoa.
Rubber Scraper

• A rubber scraper has a flexible tip on a long handle. It is used to scrape food from the inside of bowls and pans. It is also used to fold in whipped cream or egg whites.
Pizza Wheel / Pizza Cutter

• For cutting baked pizza into serving pieces, no other tool slices more sharply and cleanly than a pizza cutter. It can also be used to cut pies.
Metal Spatula

- A metal spatula has a long, flexible blade with a rounded end. It is useful for leveling off dry ingredients when measuring.
Knives

• Different knives are used for a variety of tasks in the kitchen.
**PARER**

Trim and slice small fruits and vegetables.

**BONING**

Trim and carve meats. Pointed tip helps carve around bones.

**PARTOKU®**

Exclusive PARTOKU knife is designed to combine the convenience of a paring knife with the versatility of a Santoku knife.

**CHEF**

Dice onions, mince parsley, core a pineapple or chop carrots. An essential tool for the cook.
STEAK
Slice cleanly through steaks and chops.

UTILITY
All-purpose; slice, peel, carve, and chop almost any food.

SANTOKU
Slice, dice, chop, and mince with ease. The hollow indents above the edge allow food to release from the blade.

BREAD
Slice bread, tomatoes and citrus fruits into thin slices without crushing the fragile interior.
Turner

• A turner is used to lift and turn foods, such as pancakes and cookies, so they can cook on both sides.
Eggbeater / Rotary Beater

• Used to beat foods to incorporate air in such foods as eggs, egg whites, whip cream etc.
Colander

• Is a metal or plastic bowl with 1/8 inch holes pressed through out it. It is used for rinsing and draining foods.
Ladles

• A tool with a bowl and a long handle for reaching to the bottom of deep pots and transferring liquids.
Masher

- Used to break up solid foods: boiled fruits or vegetables.
Cooking Spoons

• These can be made of wood, plastic or metal.
• Large spoon: used for stirring or turning foods
• Slotted spoon: flat with holes pressed through it; used for straining or skimming food particles or items from liquids
Pastry Brush

• Made of wood or plastic, with real or artificial hair.
• Used to brush sauce onto food, glazes on desserts, greasing cake pans, etc.
Pastry Bag & Accessories

- A coned shaped bag (vinyl, nylon or plastic coated cotton), about 2 feet long with a large and small opening
- Accessories: star, cone, flat, curved, three hole and slanted tips, which range in size and diameter
- Used to: pipe cream or mixtures, fill pasta or baked goods (eclairs), etc
Tongs

- Metal or plastic pinching tools used to grab foods without using your hands or fingers.
Wire Whisks

- A long utensil with a set of slim stainless steel wires that are gathered at one end and looped at the other.
- Used to hand beat, incorporate, whisk, blend, and stir.
Mixing Bowls

- Used for mixing and preparing ingredients.
Pastry Blender

- Used to cut-in butter or shortening into dry ingredients for making biscuits
Kitchen Fork

- Is used to lift and turn meat and other foods. It is also used to hold larger pieces of food when cutting them.
Scooper

- Scoopers are used to measure equal amounts of food.
Cutting Boards

• A hard surface on which you place foods to be cut.
• These are made of plastic, wood and even glass, and are available in a variety of sizes.
• Plastic ones are easy to maintain, since these won't splinter or shatter, unlike the wooden or glass types.
Manual Juicer

• A beveled cone used to break up food's fibers (citrus fruits: lemon, orange, lime, etc.), thus releasing their juices
Dry Measuring Cups

• The standard set comes with 1/4, 1/3, 1/2 and 1 cup increments.
• Used for measuring dry ingredients (flour, sugar, etc.)
• Scoop up or spoon ingredient, and then run a straight knife or metal spatula across rim to level off excess ingredient (leveling).
Measuring Spoons

• A set of individual utensils, ranging in increments of: 1/8, 1/4, 1/2, 1 teaspoon and 1/2, 1 tablespoons.
• Used to measure liquid or dry ingredients
• These are more accurate than cutlery teaspoons and tablespoons, since cutlery spoons vary from one manufacturer to an other
Liquid Measuring Cup

• Used for measuring liquid ingredients (milk, water, etc.)
• Place on a leveled surface and check at eye level for accurate measuring
Custard Cups

• Each cup can be used for dividing ingredients, baking, cooking, microwaving, serving and storage.
Meat Thermometer

- A short metal probe with a gauge, which is inserted into food and instantly indicates the food's internal temperature.
- This tool is used to determine a food's (roast, bread, etc.) doneness by registering its internal temperature.
- The most accurate way to determine if a food is cooked. Cooking foods to their proper temperature is essential to help prevent food borne illnesses.
Kitchen Shears

- Are used to tackle a variety of cutting chores such as snipping butcher’s twine, trimming artichoke leaves, and dividing taffy.
- To be used only in the kitchen with foods, not for household use.
Skimmer

- Has a flat, perforated surface for removing food from stocks and soups. It is also used to skim impurities from the top of liquids.
Meat Tenderizer

• Each side of a meat tenderizer has different-sized toothlike points that are made of aluminum, steel or wood. These points tenderize meat by breaking up and bruising the fibers.
Garlic Press

- Used to mince garlic by pressing garlic cloves through the fine holes on the garlic press.
Grater

• The most common of grater is the four-sided. Each side has different sized holes that determine the size of the grated food pieces, from slices to shreds to crumbs.
Spoon Rest

• Used to rest a spoon, fork, whisk, pasta server, etc., in between use to help keep it clean. Do not use counter, sink, or outside of food containers, because they contain germs.
Strainer or Sieve

- Comes in a variety of sizes. Has a cup shaped body made of perforated mesh. The holes range from extra fine to coarse. Strainer can be used to drain pastas, vegetables, and stocks, or sift foods like powdered sugar, flour, chocolate etc.
Cookie Sheets

- These range in size (half and full sheet pans) and are usually made of metal or a combination of metals, and have only one edge to them, or all four as a jelly roll pan: available with or without a nonstick coating.
- Specifically made for baking cookies and similar items
- Designed to allow heat to circulate freely around baked goods
Muffin Pan

• Baking pan used to bake individual portions such as muffins and cupcakes.
Cake Pan

- Circular baking pan used to bake a layer of a cake.
Loaf Pan

• Rectangular baking pan used to bake quick breads, yeast breads and pound cakes.
Pie Pan

- Round baking pan with sloped sides used for baking pies.
Casserole Dish

- Serves as both the cooking vessel and the serving dish.
- Usually made of ovenproof glass, casserole dishes are generally round or oblong and may have a fitted cover that allows food to be cooked in the oven without drying out.
- A combination of meat, vegetables and rice, pasta or potatoes cooked in a sauce is customarily baked in a casserole dish.
STOCKPOT

• Has straight sides and is taller than it is wide. A stockpot is used to cook large quantities of liquid on the range, such as stocks, or soups.
SAUCEPAN WITH LID

• Has a long handle and straight sides. Primarily used for heating and cooking food in liquid; saucepans come in many sizes in order to accommodate a variety of needs.
Skillet

- Used to sauté and fry foods. The slope-sided pan allows the chef to flip items without using a spatula.
A wok is useful for fast stove top cooking. The wok’s height and sloped sides are well-suited for tossing ingredients, an essential step in stir-frying. Once food has been cooked, it can be pushed to the side of the pan, leaving the hot center free for new ingredients to be cooked or heated.
Stand Mixer

- A freestanding countertop appliance used to mix foods and make dough.
- Has a variety of attachments for different needs.
- Convenient because it offers hands-free operation.
Blender

- A tall and narrow container with small detachable blades.
- Used to liquefy foods quickly: e.g., milkshakes, sauces, soups, etc.
Microwave Oven

• It uses invisible waves of energy called microwaves to heat, reheat, defrost, and cook foods.
Electric Hand Mixer

• A small handheld appliance used to mix foods that require time and endurance: whipping cream, whipping egg whites, mixing batter, etc.
Slow Cooker

• Consists of a liner and shell. The liner is made of crockery, enameled steel or non-stick steel and slips into the shell.
• The shell contains the works of the slow cooker: high resistance heating coils that surround the liner, completely contained in a double-sided insulated round or oval container on pudgy feet that lift it off the counter.
• The food is cooked with a constant heat that is distributed evenly by the thick liner.
Electric Skillet

- Used to cook foods from pancakes and eggs to cooking a covered casserole.
- Contains a skillet, heat probe for temperature control and a lid.
Coffee Maker

• Contains a carafe that holds the brewed coffee, a water reservoir, and filter basket for the filter and ground coffee.
Toaster

- Used for toasting bread. Adjustment knobs determine the amount of crispness of the toast.
Toaster Oven

• Used for toasting bread and cooking food.
Food Processor

- Used for grating cheeses, chopping herbs, slicing vegetables, and making bread dough.
- Different blades and attachments perform different tasks.
Crepe Maker

- An electric appliance used to make crepes, which are like paper-thin pancakes. Crepes can be stuffed with a variety of foods.
Waffle Maker

- An electric appliance used to make waffles.
Pasta Machine

• A manual machine used to make different types of pasta.