



## KITCHEN EQUIPMENT

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Here is a checklist of a few items that I have in my kitchen. While there are many more items that are helpful in a kitchen, this is at least a guide to get you started. Feel free to add to it as you go along.

### **Knives – High Quality Stainless Steel**

- Chef's Knife 8 – 10"
- Paring Knife
- Serrated Knife
- Filet Knife
- Shears
- Honing Steel

### **Cookware**

- 12" Stainless Steel Sauté Pan
- 12" High Sided Stainless Steel Sauté Pan
- 4 Quart Sauce Pan
- 2 Quart Sauce Pan
- Cast Iron Pan
- 12 Quart Stock Pot
- Roasting Pan

### **Utensils**

- Tongs
- Spatulas
- Whisks
- Ladle
- Zester
- Vegetable Peeler
- Fish Spatula
- Mallet
- Thermometer (Instant Read & Probe)
- Measuring Cups & Spoons

- Large Spoons

### **Electrical Equipment**

- Heavy Duty Blender
- Food Processor
- Stand Mixer

### **Miscellaneous**

- Sheet Pans
- Cutting Boards
- Mixing Bowls
- Colander
- Grater
- Cooling Racks