



EQUIPMENT LIST

Baking and Patisserie

SECONDARY & POST-SECONDARY

The following equipment will be provided for each competitor by Skills/Compétences Canada

Workstations

- 3 tables and 1 Presentation Table
- 1 Table Top Mixer, with Paddle, Hook, and Whisk
- 1 Bus Tub for Dishes
- 1 Bus Tub for Food Waste
- Dishwashing Sink with sink stoppers
- 6 per Competitor Full Size Baking Trays 40x60cm (18x26")
- 6 per Competitor Half Size Baking Trays 20x30cm (9x13")
- Extension Cord with 3 Receptacles
- Fridge/Freezer Combo
- Rack'n Roll 20 Pan Rack

Shared Equipment

- 4 Ovens
- 2 Microwaves
- 2 Proofers
- 2 Spray Stations with Compressor
- 4 x Butane Torch with Butane
- Cold Spray 2 per competitor (Post-Secondary)

No other equipment, tools or smallwares will be provided by Skills Canada.

Competitors are free to bring in any appliances and small tools they require, providing they fit within the .8 meters³ required dimensions of the tool chests or half rack.