

## Chapter 4

# Baking Equipment

My mission in this chapter is to give you a feel for the kind of equipment that's usually required by the health department, equipment not required but needed, and where the equipment can be purchased. I've included a few helpful tips that can make your work a little easier and less time consuming. There are also tips on equipment that's traditionally used in a personal kitchen but can also be used in your business to get you started.

Here's your first money-saving tip: used commercial equipment will more than satisfy your needs. It's not necessary to purchase new equipment. Commercial equipment tends to have a long operating life when it's taken care of properly.

The following equipment list will be especially helpful if you're operating on a shoestring budget. It will also be helpful if you don't have budget issues but are uncertain about operating this type of business and want to test the waters.

### OVENS

The health department has no requirements concerning the size, type, or make of oven you use, only that you have one in your work area. You can use the same type of conventional stove that you have in your personal kitchen if it bakes properly and produces the results that you need. But you should be aware that conventional ovens limit the quantity that you can bake at one time and the speed of the baking. If you have a large order and a short time frame, the conventional oven will most definitely be a problem.