

Lab Equipment

For a fully-equipped kitchen lab, you need a variety of appliances, pots/pans, and utensils. Here is a sample listing:

Appliances



- Gas stove top
- Refrigerator
- Oven (conventional or convection)
- Dishwasher
- Counters or work tables
- Freezer
- Grill
- Broiler
- Sink



Pots/Pans

- Skillets
- Stock pots
- Sauce pans with lids
- Sauté pans
- Hotel pans
- Baking/roasting pans
- Cake pans
- Pie pans
- Sheet pans
- Loaf pans
- Tube pans
- Muffin pans

Utensils and Equipment

- Knives (chef's, paring, boning, slicer, serrated, etc.)
- Steel
- Knife sharpener
- Cutting boards
- Thermometers
- Food processors
- Mixers
- Measuring cups
- Measuring spoons
- Mixing bowls
- Scrapers/spatulas
- Colanders/strainers
- Tongs



- Scales
- Graters/microplanes
- Peelers
- Can openers
- Ladles
- Spoons (slotted and solid)
- Serving dishes
- Tongs
- Casserole dishes/custard cups
- Aprons, hot pads, oven mitts,
- Dishtowels
- Plates, bowls, cups, glasses, flatware

