

Modelling Tools and Equipment





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Introduction

There are many tools and pieces of equipment available to aid bakers, confectioners and pastry chefs in the completion of their cakes, biscuits, pastries etc.

Provided in this book is a selection of some that are available to purchase and can be used to aid in the production and the enhancement of the appearance of your finished products.

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Modelling Tools



Bulbous Cone Tool



Scallop & Comb Tool



Flower Shaping Tool



Serrated & Tapered Cone



Blade/Shell Tool



Ball Shape Tool



Quilting Tool



Cutting Wheel Tool



Scribing Needle



Crimpers

Used to add design and texture to cake boards, cakes and cookies etc.



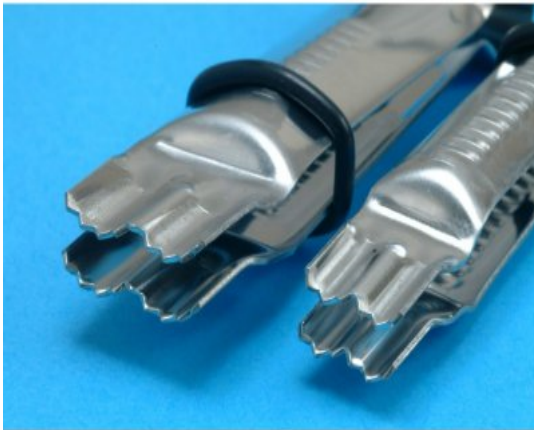
Bow Serrated



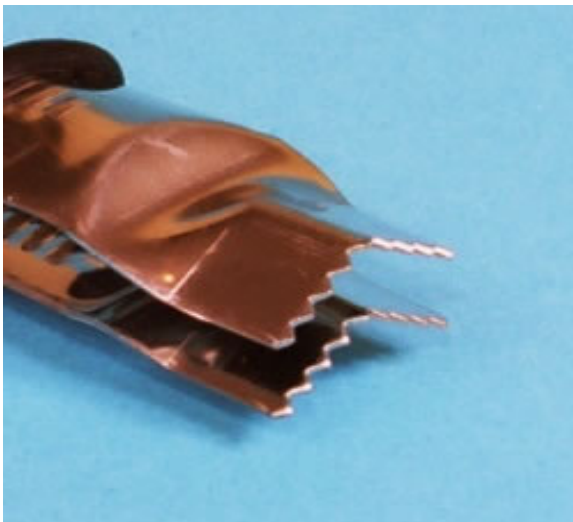
Plain Bow Shaped



Closed Curve Serrated



Closed Scallop Serrated



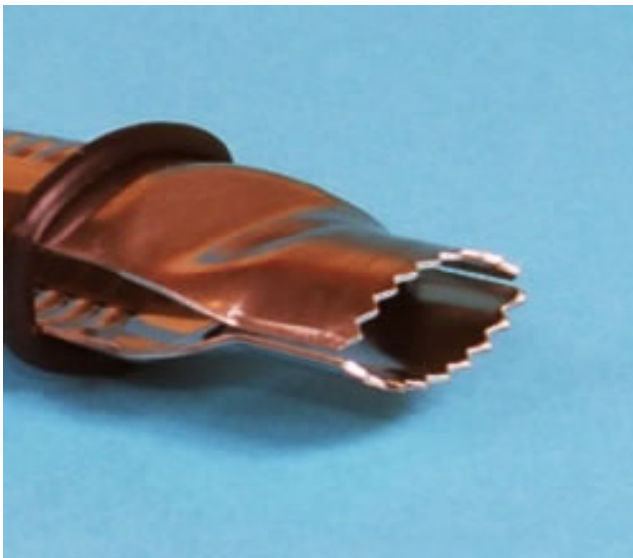
Closed Vee Serrated



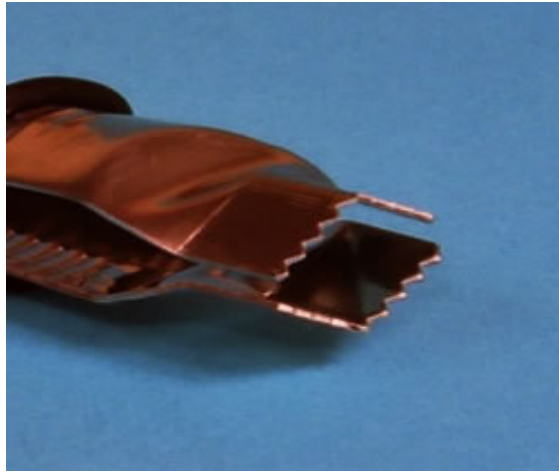
Holly Shaped Serrated



Heart Shape Serrated



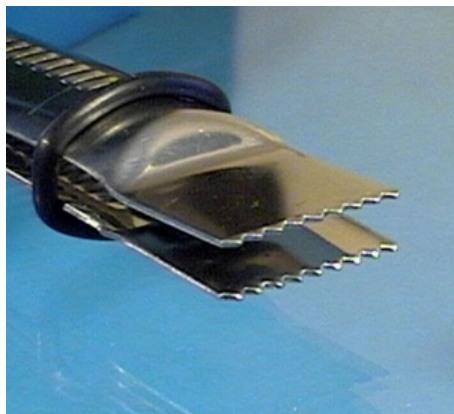
Open Curve Serrated



Open Vee Serrated



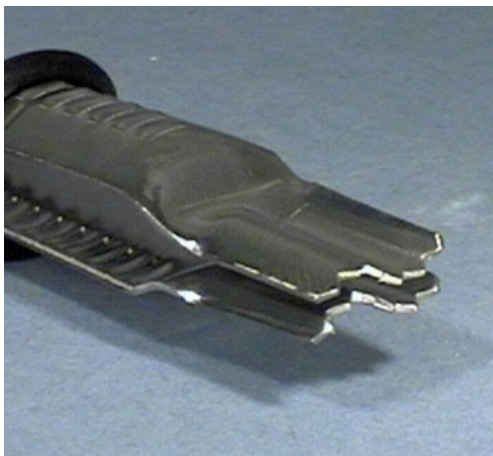
Star Shaped Serrated



Straight Line Serrated



Triple Scallop Closed Serrated



Wavy Line Shaped Serrated



Holly



Triple Scallop Closed Plain



Open Scallop Serrated



Triple Scallop Open Serrated



Baking Tins



Spring form Round Tin



Baking Sheet



Square Loose Base Deep Tin



Round Loose Base Deep Tin



Round Sandwich Tin



Muffin Tin



Loaf Tin

A selection of novelty Baking Tins, Moulds and Bundt Pans.

<p>Baba mould</p>	<p>Bombe mould</p>	<p>Brioche mould</p>	<p>Loaf pan</p>
<p>Sandwich cake pan</p>	<p>Pineapple upside down pan</p>	<p>Jelly roll tin</p>	<p>Loose base cake pans</p>
<p>Springform pan</p>	<p>Savarin mould</p>	<p>Tube pan</p>	
<p>Cake tins of different shapes: Heart, Oval, Flower, hexagonal</p>			
<p>Shell and Madeleine pan</p>		<p>Caklets/Small cakes and Muffin tins</p>	
<p>Cake tins of different shapes: Paisley, Round, Square, Fancy shapes</p>			
<p>Caklets/Small cakes and Muffin tins</p>			<p>Bundt pans</p>

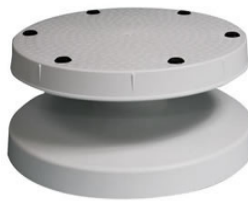
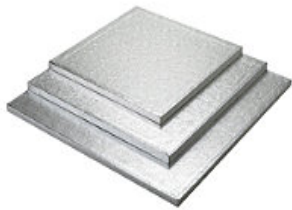


There are a lot more choices of tins etc. available.





Cake Boards

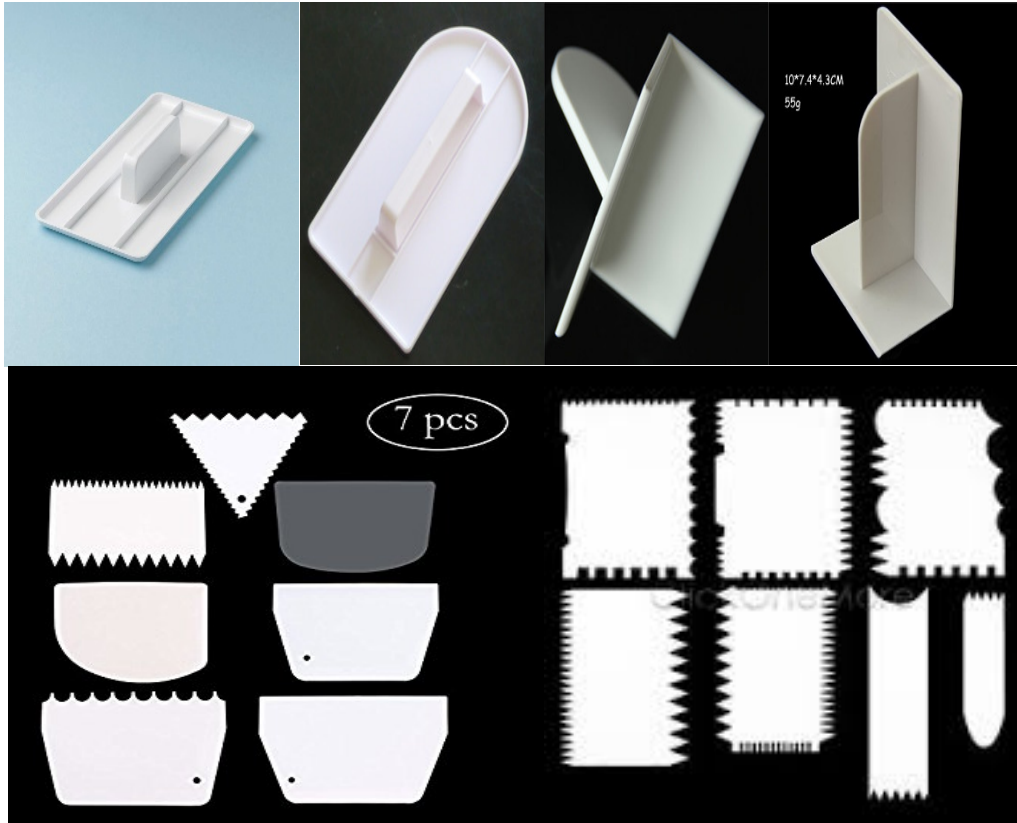


A variety of shapes, designs, colours and sizes of cake boards are now available today.





Cake Edgers & Smoothers



A variety of different styles and designs are available to purchase. Used in the application of fondants, icings, buttercreams etc.



Commercial Plunge Cutters



Used for embossing, modelling and adding design to cakes etc. Lots of different types and designs are available.



