

Chef Kitchen Equipment Catalogue

A visual field guide to cookware, prep tools, service pieces and kitchen systems.



97

CATALOGUED ITEMS

Kitchen Infrastructure	2
HexClad Cookware	13
Cookware	11
Heat & Precision	10
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COOK-08

Viking professional gas range

VGIC53626BSS · 36 in · 6 burners
Freestanding natural-gas range with a 5.1-cu.-ft. convection oven.



PREP-20

Rolling speed rack

full-height · mobile pan storage
Loaded aluminum rack for staging, cooling and transporting sheet and hotel pans.



HEX-01

QTY 2

HexClad Hybrid Wok

14 in

Large-format hybrid woks for stir-fries, noodles, soups and crowd-size service.



HEX-02

QTY 1

HexClad Hybrid Roasting Pan with...

large 14 × 16 in class

Deep rectangular roaster with a removable rack for roasting, carving and pan-dripping collection.



HEX-03

QTY 1

HexClad Hybrid Stock Pot

8-qt class

Two-handle stock pot for soups, sauces, pasta and medium-batch prep.



HEX-04

QTY 2

HexClad Hybrid Stock Pot

10-qt class

Larger two-handle stock pots for batch cooking, stocks, stews and boils.



HEX-05

QTY 3

HexClad Hybrid Fry Pan

12 in

Roomy everyday frying pans for searing, sautéing and larger portions.



HEX-06

QTY 1

HexClad Hybrid Deep Sauté Pan

7-qt class

Wide, high-sided pan with helper handles for braising, frying, simmering and one-pan meals.



HEX-07

QTY 2

HexClad Hybrid Fry Pan

10 in

Mid-size hybrid pans for eggs, vegetables, proteins and daily sauté work.



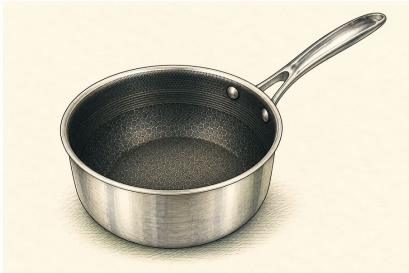
HEX-08

QTY 1

HexClad Hybrid Fry Pan

14 in · helper handle

Jumbo double-handled frying pan with broad surface area for crowd-size cooking.



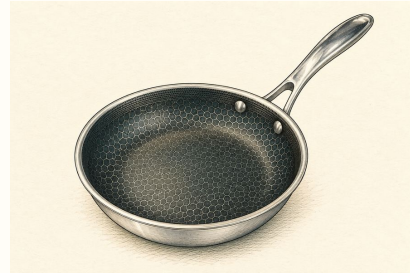
HEX-09

QTY 2

HexClad Hybrid Saucepan

3-qt class

Long-handled saucepans for grains, sauces, reheating and small-batch cooking.



HEX-10

QTY 2

HexClad Hybrid Fry Pan

8 in

Compact frying pans suited to eggs, garnishes, sauces and individual portions.



HEX-11

QTY 1

HexClad Hybrid Deep Sauté Pan

5.5-qt class

Long handle, helper handle and straight sides for searing, braising, frying and simmering.



HEX-12

QTY 1

HexClad Hybrid Griddle Pan

13 in

Low-profile round griddle for pancakes, tortillas, breakfast service and fast searing.



HEX-13

QTY 2

HexClad Hybrid Deep Sauté Pan

10-qt class

Extra-large two-handle pans with high, straight sides for batch cooking and braising.

Cookware

11 items · 1 of 2



NEW-01

QTY 1

Crofton Enameled Cast-Iron Dutch...

approx. 12 in · lid included

Low, wide enameled Dutch oven for braising, roasting and stovetop-to-table service.



NEW-02

QTY 1

Stainless Saucepan with Helper...

approx. 8 in

Compact saucepan with a long handle and helper loop for sauces, grains and reheating.



NEW-03

QTY 1

Stainless Two-Handle Sauce Pot

approx. 8 in · 3-qt class

Small two-handle pot with interior volume marks for sauces, sides and small-batch prep.



NEW-04

QTY 1

Stainless Steamer Insert Set

approx. 11 in · pot + perforated insert

Two-piece stainless setup for steaming vegetables, dumplings and seafood over a stockpot...



NEW-05

QTY 1

Le Creuset No. 28 Enameled Skillet

28 cm · approx. 11 in · made in France

Vintage enameled cast-iron skillet with a wooden handle and helper tab for searing and sautéing.



NEW-06

QTY 1

de Buyer Carbon-Steel Country...

approx. 14 in · helper handle

Large, deep carbon-steel pan with long and helper handles for searing, frying and batch sauté...



NEW-07

QTY 1

Stacked Aluminum Steamer Set

approx. 12 in · trays + lid

Multi-tier aluminum steamer with perforated trays and lid for dumplings, vegetables and seafood.



NEW-08

QTY 1

Tall Commercial Stainless Stockpot

approx. 16 in diameter × 16 in high

Extra-deep commercial stockpot for broths, boils, pasta and large-volume batch cooking.



NEW-09

QTY 1

Stainless Stockpot with Grip Handles

approx. 14 in diameter × 13 in high

Tall stainless stockpot with black-grip side handles for stocks, soups and large batches.



NEW-10

QTY 1

Heavy Aluminum Rondeau

approx. 17 in diameter × 9 in deep

Wide, heavy-gauge rondeau for braising, shallow frying, reducing and medium-batch service.



NEW-11

QTY 1

Extra-Large Aluminum Rondeau

approx. 20 in diameter × 9 in deep

Oversize heavy-gauge rondeau for high-volume braising, frying and banquet-scale...



COOK-02

Hamilton Beach deep fryer

countertop electric · basket included

Capacity and temperature range still to confirm.



COOK-03

Zojirushi rice cooker

NL-DCC10 · 5.5-cup class

Menus for white, sushi, brown, quinoa, oatmeal and more.



COOK-04

Instant Pot Duo Plus

electric pressure multicooker

Pressure cook, slow cook, sauté, steam and keep warm; capacity TBD.



COOK-05

Duxtop induction cooktop

portable single burner

Extra induction zone with power, temperature and timer controls.



COOK-06

Culinary propane torch

torch head + fuel cylinder

For finishing, charring and brûlée; use only with proper ventilation.



PREP-07

Anova immersion circulator

sous vide precision cooker

Clamp-on water-bath circulator for controlled low-temperature cooking.



PREP-08

Gramercy immersion circulator

sous vide precision cooker

Second clamp-on circulator for an additional water bath.



FINAL-07

QTY 1

Rectangular Digital Prep Scale

compact gram scale

Low-profile stainless platform for precise small-batch weighing.



FINAL-08

QTY 1

Black Digital Kitchen Scale

wide prep platform

Countertop scale with a broad platform for bowls and containers.



FINAL-30

QTY 1

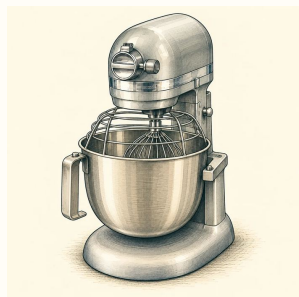
Folding Dual-Probe Thermometer

instant-read · infrared scan

Two-mode thermometer for contact readings and surface checks.

Blend & Prep

31 items · 1 of 4



PREP-01

KitchenAid commercial stand mixer

KSMC895CU · 8-qt bowl-lift · NSF

Stainless bowl guard with flat beater, spiral dough hook and wire whip.



PREP-02

Cuisinart food processor

full-size bowl · feed tube

On and off/pulse controls; blade set and capacity TBD.



PREP-03

Container mandoline slicer

adjustable deck · catch bin

Compact slicing station; guard and blade options TBD.



COOK-07

Breville Smart Scoop

BCI600XL · 1.1-qt compressor bowl

Twelve hardness settings with pre-cool and up-to-3-hour keep-cool.



PREP-04

Blendtec blender set

sound enclosure + extra jars

High-powered blender with full-size and small accessory containers.

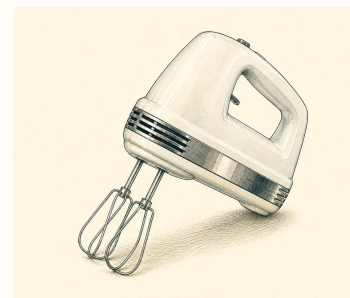


PREP-05

Magic Bullet blender

250-watt compact system

Small-format blender for sauces, dressings and single portions.



PREP-06

Cuisinart hand mixer

electric · twin beaters

Portable mixer for batters, cream and other light-duty mixing.



FINAL-04

QTY 3

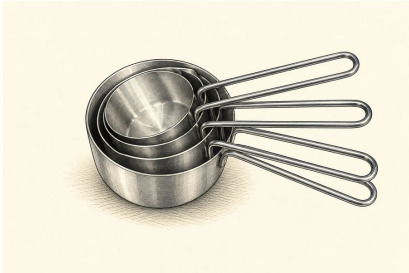
Glass Measuring Cup Set

2 cup · 4 cup · 8 cup

Three handled glass measures for liquids, batters and scaled prep.

Blend & Prep

31 items · 2 of 4



FINAL-05

QTY 4

Stainless Measuring Cup Set

4 nested cups

Compact stainless measures with long loop handles.



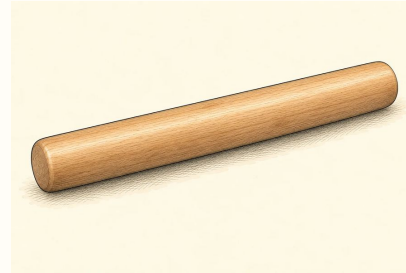
FINAL-06

QTY 1

Stainless Measuring Spoon Set

6 spoons · leveler

Small-volume measures on a storage ring with a straight leveler.



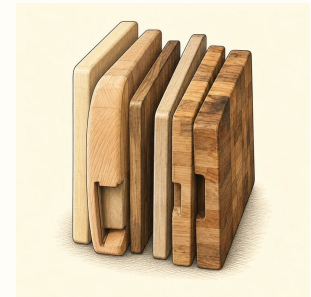
FINAL-09

QTY 1

Wooden Rolling Pin

approx. 18 in long

Straight dowel-style pin for pastry, pasta and laminated dough.



FINAL-10

Cutting Board Assortment

multiple woods · assorted sizes

Collection of thick and thin boards for prep and carving stations.



FINAL-11

QTY 4

Ladle Assortment

4 ladles · assorted capacities

Three stainless ladles plus one heat-safe black nylon ladle.



FINAL-12

QTY 4

Balloon Whisk Assortment

4 whisks · assorted sizes

Stainless wire whisks for sauces, batters, creams and emulsions.



FINAL-13

QTY 2

Solid and Slotted Turner Pair

2 turners

Black stainless turners for griddles, pans and delicate proteins.



FINAL-14

QTY 2

Fine-Mesh Strainer Pair

2 sizes

Handheld mesh strainers for sauces, tea, dusting and small batches.

Blend & Prep

31 items · 3 of 4



FINAL-15

QTY 4

Spring Tong Assortment

4 tongs · mixed tips

Stainless and silicone-tipped tongs for the line, grill and plating.



FINAL-16

QTY 3

Slotted Serving Spoon Trio

3 stainless spoons

Three perforated and slotted profiles for draining and serving.



FINAL-17

QTY 6

Silicone Spatula Assortment

6 spatulas · assorted profiles

Flexible scrapers for bowls, pans, folding and detail work.



FINAL-18

Wooden Utensil Assortment

spoons and slotted spatulas

Mixed wooden tools for stirring, sautéing and nonstick cookware.



FINAL-19

QTY 4

Vegetable Peeler Set

4 peelers · straight and Y styles

Assorted swivel peelers for vegetables, fruit and garnish prep.



FINAL-20

QTY 3

Precision Plating Tong Set

3 tongs · assorted lengths

Fine straight and curved tweezers for garnish and detailed plating.



FINAL-21

QTY 5

Pastry Brush Assortment

5 brushes · silicone and bristle

Mixed brushes for egg wash, butter, glaze, oil and sauce.



FINAL-22

QTY 1

Hinged Egg Slicer

wire cutting grid

Quick uniform slicing for hard-cooked eggs and soft ingredients.

Blend & Prep

31 items · 4 of 4



FINAL-23

QTY 1

Pastry Blender

5-blade hand tool

Curved stainless blades cut cold fat cleanly into flour.



FINAL-24

QTY 1

Immersion Blender Shaft Attachment

stainless shaft and blade guard

Detachable blending shaft for purées, soups, sauces and emulsions.



FINAL-25

QTY 4

Spring-Release Scoop Assortment

4 scoops · assorted sizes

Portion scoops for cookies, ice cream, batters and composed plates.



FINAL-26

QTY 1

Garlic Press

hinged handheld press

Handheld presses for garlic, ginger and other small aromatics.



FINAL-27

QTY 1

Glass Citrus Juicer

reamer with catch bowl

Handled glass juicer with a pour spout and integrated straining rim.



FINAL-28

QTY 2

Bench Scraper Pair

2 stainless scrapers

Wide blades for portioning dough, lifting prep and cleaning boards.



FINAL-29

QTY 1

Pizza Wheel Cutter

stainless wheel · black handle

Handheld wheel for pizza, flatbreads and sheeted dough.

Bake & Hold

8 items · 1 of 1



PREP-16

Rimmed sheet-pan assortment

includes 7 half-sheet pans

Half-sheet quantity confirmed; additional photographed sizes are also pictured.

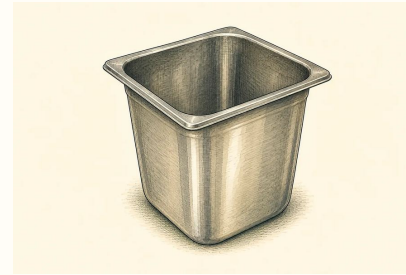


PREP-17

Stainless hotel-pan assortment

5 pans · 1 XL · 1 large · 3 medium

Stainless holding pans in three confirmed size classes.



PREP-21

Deep square ingredient holders

7 × 7 × 9 in · qty 7

Deep stainless containers for staged ingredients or mise en place.



PREP-18

12-cup muffin pan

approx. 16 in long · 12 wells

Standard metal pan for muffins, cupcakes or portioned bakes.

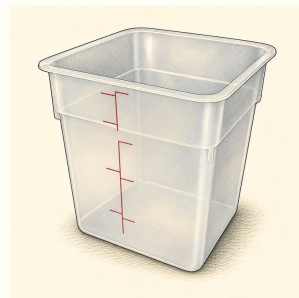


PREP-19

Four-sided box grater

coarse + fine grating surfaces

Stainless grater with a stable base and horizontal handle.



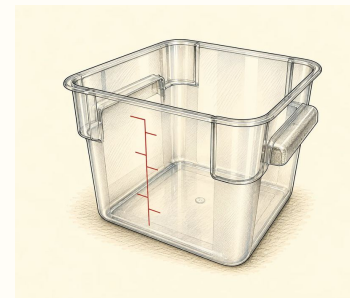
FINAL-01

QTY 1

7.5-Quart Graduated Ingredient...

7.5 qt · graduated

Tall translucent bin for measured prep, brines or bulk ingredients.



FINAL-02

QTY 1

6-Quart Graduated Ingredient Bin

6 qt · graduated

Clear square container with easy-read liter and quart markings.



FINAL-03

QTY 4

Polycarbonate Food-Pan Set

1/3 size · assorted depths

Four nesting clear pans for cold holding, prep or mise en place.

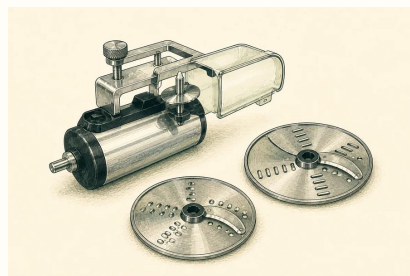


PREP-09

Whipped-cream dispenser

stainless canister

For aerated creams, foams and cold culinary preparations; size TBD.

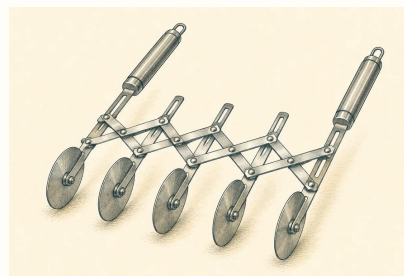


PREP-10

Vegetable sheet cutter

KitchenAid mixer attachment

Creates thin or thick vegetable sheets; boxed attachment set.



PREP-14

Expandable pastry cutter

five-wheel · approx. 9 in span

Sets five parallel cuts for dough, pastry or pasta strips.

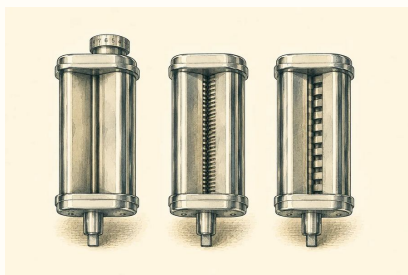


PREP-15

Cast-iron grill press set

round + rectangular · 2 pieces

Weighted presses with wood handles for searing and flattening.

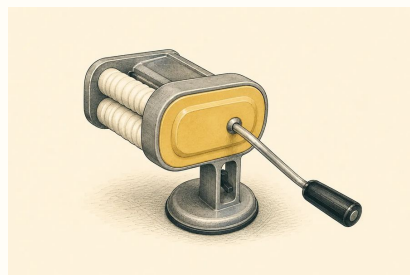


PREP-11

Pasta roller/cutter set

KitchenAid · three attachments

One sheet roller plus two powered noodle cutters.

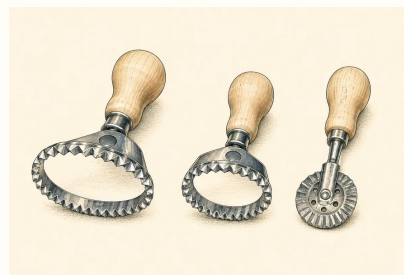


PREP-12

Hand-crank cavatelli maker

ridged rollers · suction base

Manual bench tool for forming ridged cavatelli-style pasta.



PREP-13

Pasta stamp/cutter set

three pieces · wood handles

Two loop stamps plus one fluted wheel for filled and cut pasta.

Serveware

15 items · 1 of 2



SERVE-01

QTY 30

Small matte black plate

approx. 7 in

Low-profile plate for starters, sides or desserts.



SERVE-02

QTY 30

Matte black coupe plate

approx. 8 in

Medium bowl for composed dishes or pasta.



SERVE-03

QTY 30

Matte black dinner plate

approx. 10 in

Wide, low-profile plate with a modern finish.



SERVE-04

QTY 30

Speckled cream platter

approx. 9.5 in long

Rounded rectangular form for shared bites or mains.



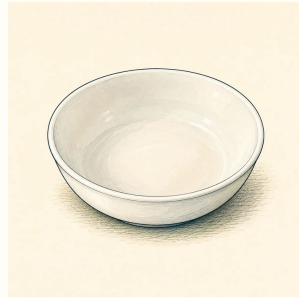
SERVE-05

QTY 30

Speckled pale bowl

approx. 7 in

Soft gray-white glaze with fine dark flecks.



SERVE-06

QTY 30

White round bowl

approx. 7.5 in

Everyday bowl for soups, grains and sides.



SERVE-07

QTY 30

White dinner plate

approx. 10 in

Broad, shallow presentation surface for mains or shared plates.



SERVE-08

QTY 30

White coupe bowl

approx. 9 in

Wide coupe form for composed dishes or family-style service.

Serveware

15 items · 2 of 2



SERVE-09

QTY 30

White square plate

approx. 10.5 in

Clean square canvas for mains or shared plates.



SERVE-10

QTY 30

Four-section serving tray

approx. 14.5 in long

Large divided platter for tastings, snacks or condiments.



SERVE-11

QTY 30

Cobalt blue plate

approx. 7 in

Small glossy plate with a cloudy deep-blue glaze.



SERVE-12

QTY 30

Blue patterned bowl

approx. 6.5 in

White interior, ornamental navy band and a fine gold rim.



SERVE-13

QTY 30

Small white fluted ramekin

approx. 3.5 in

Compact oven-style dish for sauces, custards or mise en place.



SERVE-15

QTY 30

Large white fluted ramekin

approx. 4.5 in

Larger companion ramekin for sides, baked dishes or prep.



SERVE-14

QTY 30

Small white square dish

approx. 3.5 in

Compact dish for condiments, garnishes or mise en place.