



Zentralverband des  
Deutschen Bäckerhandwerks e.V.

Equipment for "The iba-UIBC-Cups 2023"	Quantity per bakery
<b>In Planning</b> (in March there will be the concrete list)	
Deck oven (with steam)	1
Proofing cabinets	1
Spiral kneading machines	1
Beater-mixers	1
Dough sheeter	1
wooden tables (1,50 m) open sides with lower shelf and drawers	1
stainless steel tables (1,50 m) open sides with lower shelf or drawers	2
refrigerator	1
freezer	Shared
load transport carts for baking trays	1,5
load transport carts for ingredients with rectangular bowls (60x30x30)	1
universal-glazing tables 80 x 60, 78 x 50 (4 steering rollers 2 of which are fixed)	2
digital scales (2 g/5 g accuracy of the scale, max. 6 kg/15 kg)	1
dough thermometers (0,1°C accuracy, giving quick measurement)	1
dough scales (beam scales)	1
proofing boards for bread rolls (60x80)	10
aluminum perforated sheet 78x58 cm	15
aluminum perforated sheet 60x40 cm	8
cake tray 60x20x5 cm	3
aluminum baking sheet 78x58x3,5 cm	8
aluminum baking sheet 60x40x2 cm	15
cake tray 30/26 cm	4
metal rectangular baking tins for bread	5
shelf trolleys for bread with wooden floorboards	1
casseroles stainless steel (induction)	5
cutting boards (made of synthetic)	2
hand-whisks (big)	2
hand-whisks (small)	3
flour sieves (40 cm diameter)	1



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flour sieves (20 cm diameter)	1
rolling pins	1
bread baskets (round) (for 1 kg of dough)	10
bread baskets (long) (for 1 kg of dough)	10
medium-sized, round bowls for weighing up and preparing of ingredient	14
1-litre measuring cup	4
2- litres measuring cup	4
5- litres measuring cup	2
dough rulers	2
dough scrapers made of synthetics, different shapes and sizes	10
dough scrapers made of metal	10
handled scraper (rubber) different shapes and sizes	10
Piping bags (disposable)	2
Hole nozzles	2
Star nozzles	2
Pastry cutters (round/straight)	2
Pastry cutters (round/crinkled)	2
big knives (serrated edge)	2
big knives (saw)	2
big knives (smooth edge)	2
cooking knife 901.26	1
dough knives, small knives for e.g. cutting bread rolls	5
short-time alarm clock	2
dockers	1
pastry brushes	1
flat brushes (different widths)	4
water spray bottles	1
baking paper cut to size of baking trays	Shared
plastic cover sheets for dough	Shared
linen cloths to hold dough units (40 cm width)	5
wooden bread peel to load into oven (1,80 m )	1
oven brushes	1
bread / bread roll shovels	1
Leaching device 60x40 cm	Shared
full vision goggles for working with lye	1



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pairs of oven gloves	2
disposable vinyl gloves in different sizes	Shared
bread roll baskets pileable for appr. 50 bread rolls	4
tin plates (60x40) (for the presentation)	10
separating wax (spray)	6
tin-openers	1
Microwave	2
Induction cooking plate	2
tempering devices for fat glazing, coating and fondant	1
universal kitchen scissors	1
granite or marble sheet for working with chocolate	1
hand blender 25cm (adjustable speed)	1
transfer foil unprinted (1 box)	Shared
foil tape, 4cm (roll)	1
foil tape, 5cm (roll)	1
airbrush	Shared
modeling set	1
aluminum roll-out set	1
air compressor for the table	Shared
painting guns, small	1
sugar lamp	1
hot air dryer	1
silicone mats 60x40cm	4
Pralines cutter	Shared
ladle, 250ml	1
ladle, 50ml	1
Angled pallet, small 20cm	2
Pallet, small 20cm	2
Pallet, large 25cm	1
Table shock freezer (for 60x40 trays / 4 shelves / up to -35°C)	1