

**PASTRY TOOLS (for PSTR 1301, 1340, and 2331)**

**1. Digital scale in oz/gm**



**2. Digital Thermometer**



**3. Bread Knife(Serrated Knife) 12- 14 inch**



**4. Paring Knife 3-4 inch**



**5. French Knife**



**6. Peeler**



**7. Parisian Scoop (Mellon Baller)**



**8. Pallet Knife 8- 10 inches (comfortable for icing a cake) and small 4 inch (for pastry work)**



**9. Plastic Bowl Scraper**



**10. Pastry bag and decorating tips: star, plain, rose, leaf and coupler**



## 11. Cake Comb



## 12. Bench Scraper

