



Graham's Bakery

White Loaf equipment

| Essential Equipment | Optional |
|---|---|
| Digital scales weighing in 1g increments or smaller. | Dough scraper |
| Lightweight Bowl | Thermometer |
| Lightweight Jug | Small sharp serrated knife |
| Large mixing bowl for hand mixing OR Stand Mixer with Dough Hook | |
| Sealed container approximately 7—10 litres in volume. Plastic storage tub with lid is ideal. | Large plastic storage container for final proof |
| 1lb (small) loaf tin | 2lb (large) loaf tin / tray |
| Oven | Pizza / baking stone. |