## List of the necessary tools and equipment for the "Timeless Classic" course by Marusya Manko

(Photos are given for illustrative purposes. It is not necessary to have exactly the same tools and equipment)

Name	Photo	Quantity	Necessary	Optional	Comment
A whisk		1 pc	+		
A heat-resistant spatula		1 pc	+		
A silicone spatula		3 pcs	+		
A wooden spatula		1 pc		+	
A serrated knife		1 pc	+		
A knife		1 pc	+		

A small offset spatula		1 pc	+	
	ASS			
A large offset spatula	Angle :	1 pc		
		1		
A zester		1 pc	+	
An icing scraper h=15 cm	icon.	1 pc	+	
A cutting board		1 pc	+	

A pastry brush	1 pc	+		
A pencil	1 pc	+		
A rolling pin	1 pc	+		
A ruler (~ 50 cm)	1 pc	+		
A measuring cup 1L	1 pc		+	Measuring cups of different volume can be used instead

A sieve		1 pc	+	
Scissors	90	1 pc	+	
A plastic scraper		1 pc	+	
A thick-bottomed saucepan 2 L		1 pc	+	A saucepan of different volume can be used instead
A large stainless steel bowl		2 pcs	+	
A small bowl		1 pc	+	

A medium-size bowl		3 pcs	+		
A wide container		1 pc		+	
A cake leveler		1 pc		+	Can be substituted with a large serrated knife
A cake turntable	© Milas	1 pc	+		
Scales at a pitch of 0.5 g		1 pc	+		
A planetary mixer		1 pc	+		

A hand blender	1 pc	+		
A food processor	1 pc		+	
An adjustable cake ring h=15 cm	1 pc	+		
A cake ring d=18 cm	1 pc	+		
A cake ring d=20 cm	2 pcs	+		

A cake ring d=22 cm	2 pcs	+	
A cake base d=18-19 cm	2 pcs	+	
A cake base d=17-18 cm	1 pc	+	
A cake base d=16-18 cm	2 pcs	+	
A cake base d=24 cm	2 pcs	+	

A disposable piping bag		1 pack	+	
A Closed Star tip d=11 cm	18-200 8-4-9 KOREA - 19-11	1 pc	+	
A Closed Star tip 7-8 cm	58 4 9 KOKEA 2011	1 pc	+	
Cling film		1 roll	+	
Parchment paper		1 roll	+	

Foil	5	1 roll	+	
Acetate film		1 roll	+	
Cheesecloth		1 roll	+	Is used to drain the sour cream