
















Equipment Name	Description	Resources
 Continuous Band Sealer	Sealing machine for packaging	<a href="#">Continuous Band Sealer Demo</a>
 Bottle Fillers	Used to fill product in a bottle or a pouch	<a href="#">XpressFill XF2500 Demo</a>
 Bottle Labeller	Applies labels on to bottles	<a href="#">Label Applicator</a>
 Burner Gas Range w/ Standard Oven	A stovetop and an oven with more burners than a traditional stove	<a href="#">How To Use A Gas Stove</a>
 Continuous Feed Food Processor	Continuous feed units are a heavy duty food processor for slicing, dicing, and chopping large quantities	<a href="#">Continuous Feed Food Processor Information</a>
 Convection Gas Oven	Convection ovens are similar to normal ovens bt with an added fan in the back to better circulate air and cook more evenly at a lower temperature in less time	<a href="#">Better Cooking Through a Convection Oven</a>
 Fryer	A type of kitchen utensil that can be used to heat cooking oils	<a href="#">How To Use A Commerical Fryer</a>
 Griddle (Flat Top or Plancha)	A flat metal surface, such as a pan, used for cooking by dry heat	<a href="#">How To Grill on a Flat Top</a>
 Induction Burners	Burners that use magnetic induction instead of thermal conduction for faster and more consistent heating	<a href="#">Induction Cooking Overview</a>
 Jacketed Steam Kettle	A machine that cooks large quantities of food by using steam heat	<a href="#">Steam Jacketed Kettle Demo</a>
 Slicer	A tool used to slice meats and cheeses	<a href="#">Meat Slicer Training</a>
 Mixer - 60 qt / 20qt	A machine used for mixing large quantities	<a href="#">Product Showcase - 60 Quart Mixer</a>
 Pallet Jacks	The most basic form of a forklift intended to move pallets	<a href="#">Pallet Jack Safety</a>
 Proofers (Double, Triple)	A warming chamber used in baking to encourage fermentation of dough by yeast through warm temperatures and controlled humidity	<a href="#">Time Lapse of Dough Proofing</a>
 Robocoup CL60	A commercial food processor used for slicing, shredding, mincing, chopping, pureeing, or otherwise processing at high speeds or large quantities	<a href="#">Robot-Coupe CL60</a>



Robocoup Blixer

The Blixers combine the features of two well-known appliances: the cutter and the blender/mixer

[Robot Coupe Blixer Introduction](#)



Speed Racks

A portable metal rack designed to hold numerous sheet pans or hotel pans to move food quickly from one work area to another



Stock Pot Stove



Vacuum Pack Machine

Packaging machine that removes all the air. This method is usually used to increase shelf life

[Vacuum Sealing Machine](#)



Weigh Filler

Weighs and fills product into packaging to specified amounts

[Automatic Weigh Filler Packaging Machine - Assembly and Instructions](#)



Lowel Ego White Box

White box kit for taking professional product photos

[DIY Product Photoshoot Tips](#)

**Union Kitchen is a food business accelerator located in Washington, D.C. If you are interested in learning more, please reach out to [apply@unionkitchenc.com](mailto:apply@unionkitchenc.com).**