Can You Name this Kitchen Equipment?

Assembled and photographed by

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Look at the pictures on the following pages. Try to name the equipment. The page that follows the picture shows the name of the equipment and describes the equipment.

You may have many of these items in your kitchen at home.

Which pieces of equipment have you seen?

Which have you used?
Egg Beater

Kitchen utensil used to mix things such as eggs or cream
Flour Sifter

Kitchen device used to sift flour or powdered sugar
Grater

Kitchen utensil with sharp perforations used to shred foods such as cheeses or vegetables
Electric Mixer

Small kitchen appliance used to mix food such as batter or dough
Potato Masher

Kitchen utensil used to crush soft foods such as cooked potatoes for mashed potatoes or cooked apples for applesauce.
Meat Thermometer

Used to determine the internal temperature of meats to determine doneness
Cutting Board

A durable board made of plastic or wood where you cut food items
Digital Scale

Instrument used to measure specific weights
Manual Scale

Instrument used to measure specific weights
Coffee Maker

Small kitchen appliance used to brew coffee automatically
Stand Mixer

Kitchen appliance used to mix food such as batter or dough
Blender

Small kitchen appliance used to mix or puree food
Food Processor

Small kitchen appliance with interchangeable blades used for shredding, blending, chopping or slicing food.
Slow Cooker

Small cooking appliance that uses low temperatures to cook food over an extended period of time allowing for unattended cooking
Toaster

Small kitchen appliance designed to toast bread products
Tea Kettle

Small kitchen device used to boil water on top of stove usually for teas or other hot beverages
Liquid Measuring Cup

Measuring cup used to measure large amounts of liquid ingredients
Dry Measuring Cups

Measuring utensils used to measure dry ingredients
Measuring Spoons

Measuring utensils used to measure small amounts of either dry or liquid ingredients
Juicer

Kitchen device used for extracting juice from fruits such as oranges or lemons
Egg Separator

Kitchen utensil used to separate the egg yolk from the egg white
Peeler

Kitchen utensil used to peel the outer skins of fruits and vegetables such as apples and potatoes
Spatula

A kitchen utensil with a long handle and a flat edge designed for lifting or turning foods
Rubber Scraper

Kitchen utensil designed for scraping insides of bowls or jars to remove all of the contents
Apple Corer

Kitchen device used to slice and core apples
Pizza Cutter

A wheel-bladed kitchen cutting utensil used to cut pizza
Wire Whisk

Kitchen utensil with wire coils used to beat eggs, cream, etc.
Pasta Spoon

Kitchen serving utensil used for easily serving pasta such as spaghetti
Tongs

Kitchen utensil used for picking items up, commonly used when grilling
Strainer

Used in the kitchen to separate liquid from solids or to wash and drain small amounts of food
Pastry Brush/Basting Brush

Cooking utensil used to spread oil or glazes on foods
Handheld Can Opener

Kitchen utensil used to remove the lid of aluminum cans; may be electric or handheld
Rolling Pin

Cylindrical kitchen utensil designed for rolling out dough
Serving Spatula

Kitchen utensil used to serve foods such as bars, pies and cakes
Slotted Spoon

Kitchen utensil used for stirring or serving foods such as vegetables
Scoop

Specialized measuring spoon used to portion different amounts of foods
Ladle

Kitchen utensil designed for serving soups and stews
Mixing Bowls

Bowl used in the preparation of food for combining ingredients
Muffin Tin

Pan with individual molds used for making muffins or cupcakes
Cake Pan

Round pan used for baking cakes in the oven
9 inch by 13 inch Pan

Shallow container usually made of metal or glass used to cook or store food
9 inch by 9 inch Pan

Small kitchen pan used to make foods such as bars and cakes
Pie Tin

Round baking pan with slanted sides used for making pies
Loaf Pan

Pan used for baking breads in an oven
Pizza Pan

Round pan used for cooking pizza
Cooling Rack

Wire rack used to cool baked goods such as bread or cookies
Baking Sheet

A flat, rectangular pan used for baking flat products such as cookies
Bar Pan

Kitchen pan with shallow sides used to make baked goods such as brownies and bars
Saucepan

A deep pan with a handle intended for use on the stovetop and is used for stewing and boiling
Double Boiler

Consists of two saucepans, one fitting inside the other. Used to cook sauces or melt chocolate without burning or seizing it. Boiling water is placed in the bottom pot and the sauce or chocolate is placed in the top pot.
Stock Pot

A large, tall, narrow pot used to cook soups, broths or pastas
Griddle

Piece of cooking equipment with a flat metal portion on which food is cooked
Frying Pan

Pan used for frying, searing or browning foods
Colander

Bowl-shaped kitchen utensil with holes used to drain and rinse foods
Skillet

Pan usually large and heavy with moderately shallow sides used for frying or cooking a meal
Cast Iron Frying Pan

Kitchen pan used to fry foods such as meat. Pan comes in varying sizes and can be used to cook with outdoors.
Dutch Oven

Cooking pot usually made of cast-iron with a tight fitting lid normally used to cook on a campfire
Microwave

Kitchen appliance that cooks food by passing an electromagnetic wave through it
Stove or Range

Large kitchen appliance consisting of burners and an oven used to cook food
Refrigerator/Freezer

Large kitchen appliance used to store food and keep it cold; usually has a freezer compartment used to store frozen food items
Carving Knife

A kitchen knife designed to slice meats
Kitchen Shears

Kitchen utensil used to trim food such as chicken
Paring Knife

A thin-bladed kitchen knife used for coring or peeling fruits
Chef’s Knife

A kitchen knife used for chopping, slicing, mincing, etc.
Bread Knife

A kitchen knife with a long serrated blade that easily cuts through bread and other pastries
Casserole Dish

Piece of cookware used in the oven to cook food
Hot Pads

Insulated pads used to protect individual’s hands or counter surface when transferring hot objects