

NGCHA – Equipment List – Grand Finals 2026

Equipment

Provided at each station

6L, 4L and 2L stainless steel saucepans	26cm and 22cm sauté or fry pans
Chinoise; colander	1 set of stainless-steel mixing bowls
2 chopping boards; 2 plastic trays	2 cooling racks
2 oven trays; 2 baking trays	Gastronorm trays GN 1/1, 1/2 and 1/8
Measuring jug; grater	Silpat mat; rolling pin; gas bulbs

Fixed equipment at each station

1 six-burner gas range with bottom oven	1 ten-tray electric Convotherm
1 fridge; 1 sink; 1 hand basin	2 prep benches, 600 x 1800mm
2 10-amp power points	1 Polyscience Sous Vide thermo regulator on an 18L bath
1 stick blender	1 smoking gun with apple chips



Shared equipment, on request

2 Robot Coupe mixers	2 food processors
3 planetary mixers	Henkelman Jumbo 35 chamber vacuum machine with assorted bags
Blast chiller	1 Bench-top deep fryer with oil supplied
1 Under-bench dishwasher	Shared wash-up area. Sponsor equipment will not be swapped for your own.



You must supply

Knives; whisks; spoons; ladles; tongs	Measuring cups and spoons; cutlery; scales
Moulds; non-electric pasta machine; cream siphon	Ramekins and sauce jugs
Reusable containers to weigh and store ingredients	Preference for sustainable, reusable or biodegradable packaging
No other equipment may be brought in. Dariole moulds must not be used to weigh ingredients.	

Supplied consumables

4 Tea towels	Cleaning chemicals
Cling wrap, foil, baking paper and Chux	Sea salt, black pepper and ground white pepper
Cooking spray	

Plates

Round white China plates, 28 to 30cm, are supplied for entrée and main.	You must use the supplied plates for entrée and main.
You may bring your own dessert plate, but it must be white China.	No glass, wood, slate, tiles or coloured plates.