



2025 WORLD BUTCHERS' CHALLENGE EQUIPMENT LIST

Last updated 11 April 2024

COMPETITORS WILL BE PROVIDED WITH:

- x1 scaffold railing (measurements TBC)
- Stainless steel benches (*x6 stainless steel benches, each 2m deep and 0.8m wide*)
- Display trestle tables (*7m long x 1.5m wide*)
- x6 dixies for fat/bone and trim/lean meat
- x7 standard buckets
- x6 chopping boards
- Roll of kitchen cloth (for under chopping board to stabilise)

EACH TEAM WILL HAVE ACCESS TO THE FOLLOWING EQUIPMENT

- Mincer/Grinder
- Sausage filler
- Bandsaw
- Vacpac machine
- Manual vertical slicer
- Hand washing sinks

LIST OF APPROVED EQUIPMENT

(To be provided by team and housed within own working space. Any equipment brought in that requires power must be sent to pippa@wbccouncil.com for further sign-off by January 31, 2025 with full specifications)

- Bowl Cutter
- Combi steamer / oven
- Pressure cooker
- Induction hotplate
- Waffle iron
- Cotton candy machine
- Food processor / blender / robot coupe
- Air fryer
- Kettle
- Meat tenderiser

(more on next page)



- Electric meat strip cutter
- Vertical cutter
- Portioning machine / Kebab box
- Blast Chiller

The guidelines for final approval of team equipment are as follows. The Head Judge makes the final decision.

- All mechanical equipment (e.g. mincers, bowl cutters, band saws etc') must be manned by an operator at all times when in use
- The size of the equipment is expected to be a similar size to those found in retail butcher business and not a processing plant
- Max power usage of 32 amp 3 phase
- Machines must be lifted in manually by the team without the use of a mechanical lifting device