

Spaghetti measuring tool

Spaghetti measure kitchen utensil is exceptionally simple and practical tool that serves us to measure amount of dry pasta quickly and accurately. There are various models that do not differ much one from another. In general, they are all just a small flat boards that have 4 different-sized openings on them. Spaghetti measures are made out of wood, metal or plastic, and the material selection depends solely on which of these materials you prefer.

With this volume measurement you can easily gauge the amount of pasta that needs to be cooked for one, two, three or four portions without usage of kitchen scale. Spaghetti measure is very practical, because it is easy to gauge the pasta with it. Just take a larger amount of pasta in your hand and put it to the desired opening on the pasta measuring tool – pasta does not even have to be removed from its packaging, it is enough to put an opened bag of pasta to the opening and the opening will allow just right amount of pasta to fall from the bag. Spaghetti measure tool is very useful equipment in restaurants, where it ensures the equally gauged portions without excessive waste of time for weighting out the pasta with the kitchen scale. Furthermore, when preparing pasta in restaurants, but also at home, by using spaghetti measure it will not happen to cook more or less pasta than you actually need, so you will not come to situation to cook smaller amount of pasta or to throw out over-measured pasta and to lose the invested money, work and energy to cook and prepare food that you do not need.



We recommend that you make a spaghetti measure out of wood. Each hole represents a specific amount of portions. Hole for 1 portion has 23mm (7/8 inch) diameter; 2 portions have 29mm (1-1/8 inch) diameter; 3 portions have 38,5mm (1-1/2 inch) diameter and 4 portions have 45mm (1-3/4 inch) diameter.

Having in mind the fact that the portion sizes differ depending on which part of the planet you live on, we encourage you to test just how large portions you will get out of the different openings on

this spaghetti measure, so you would know which of the opening to use for the right amount of pasta.

You can choose between various kinds of wood that are generally considered convenient for the manufacture of wooden kitchen utensils, such as beech wood, olive wood, poplar, cherry, oak, maple, etc.

We recommend using local wood, whose origins you are familiar with. Use drill press and hole saws to bore the 7/8-inch, 1-1/8-inch, 1-1/2-inch and 1-3/4-inch holes in your stock. At the end you should also drill a small hanging hole. The surface needs to be treated with sandpaper, to make it smooth. Depending on which wood you decide to use, you can leave it natural – without finishing, or it can be treated with some non-toxic food-safe finish.

Maintain the wooden kitchen tools by hand washing in warm water with mild detergent. Wipe and dry it thoroughly after washing. Store it in a dry place. Never wash wooden kitchen equipment in dishwasher.

