

Recommended Kitchen Equipment for Light Processing

Fresh Fruit and Veggie Prep Made Easy

Many hands make light work. Well-trained staff and proper equipment also lighten the work load in the kitchen when preparing local, raw fruits and veggies.

1) Salad Spinners

http://www.novon.com/dynamic_salad_spinners.html

World Cuisine 5.5 GI # a488820

2) Chef's Knives

Mundial

Knife Chefs 8" SCW5610

Knife Paring 4" # SCW0547

R.H. Forschner

Knife Chef 5" Mini #47552

Creative Products Hand held Knife Sharpener #V-3095

3) Cutting Boards

Katchall Industries Cutting Boards

Poly White 15X20x.5 #CB-1520-1/2

Poly White 18X24x.5 #CB-1824-1/2

Also available in multiple colors for HACCP color coding

4) Wedge Makers / Fry Cutters

Sunkist Fresh Fruit and Vegetable Sectionizer

<http://www.centralrestaurant.com/Fruit--Vegetable-Wedger--Slicer-c83p6403.html>

Wedge Maker Insta-Cut

<http://www.rewonline.com/ss/foodprepworld/restaurant-equipment/cat/InstaCut.html>

Nemco Easy FryKutter

(used by REAP Food Group in Madison to prep 500+ lbs of carrot, sweet potato, or kohlrabi sticks weekly)

<http://www.zesco.com/products.cfm?subCatID=611&PGroupID=060110MZ01>

5) Fresh Fruit Preserver

Nature Seal -- <http://www.natureseal.com/>

6) Food Processor

<http://www.robotcoupeusa.com/>

Food Prep recommended model numbers:

R2c Dice

RGX

R301

R301R4n

7) Mandolines

Jaccard #200441 tabletop stand complete with seven blades for julienne, grate, fine grate.

Lincoln-Redco 4 slicing blades available

