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**
   
   
   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**

   **Wedge Maker Insta-Cut**

   **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](http://www.zesco.com/products.cfm?subCatID=611&PGroupID=060110MZ01)

5) **Fresh Fruit Preserver**
   

6) **Food Processor**
   
   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