Farm to School Equipment Recommendations

**Light Processing**

**Salad Spinners**
- Electric Salad Spinner by BEP
- Dynamic Manual Salad Spinner, Model SD92, by NOVON Co. Inc.
  - 5 gallons; dries up to 4-6 heads of lettuce
  - For demonstration, check out our Farm to Table Training Video!
- Dynamic Electric Salad Spinner, Model EM98, by NOVON Co. Inc.*
  - 5 gallons; dries up to 4-6 heads of lettuce
- Manual Salad Dryer, 5 ¼ gallon # A4988820, by World Cuisine*
  - 17” in diameter, 14 ½” high; 11 lbs. with lid (lid alone 6 lbs.)

**Salad Chopper & Mandolines**
- Kutlett, Model #SKK2, by Silver King
- Safe Hands™ Stainless Steel Mandolines, #200441, by Jaccard*
- Redco® InstaSlice™ Produce Slicer by Lincoln*

**Wedge Makers/Fry Cutters†**
- Sunkist® Commercial Sectionizer
- Vollrath Redco® InstaCut™
- Nemco® Easy FryKutter™

**Chef’s Knives & Knife Sharpener**
- By Mundial: Cook’s Knife 8” SCW5610*; Paring Knife 4” SCW0547*
- By R. H. Forschner: Chef’s Knife 5” Mini, Model 47552*
- E-Z Ege Knife Sharpener (Hand-held with protective hand grip) by R. H. Forschner

**Cutting Boards**
- By KatchAll Industries International, Inc.*
  - Poly White 15X20x.5 #CB-1520-1/2
  - Poly White 18X24x.5 #CB-1824-1/2
- Available in multiple colors for HACCP color coding

Reference:
*Wisconsin Farm to School, Center for Integrated Agricultural Systems, University of Wisconsin – Madison. Farm to School Toolkits – Incorporate Local Food, "Recommended Kitchen Equipment for Light Processing"
*Wisconsin Farm to School, Center for Integrated Agricultural Systems, University of Wisconsin – Madison. Farm to School Toolkits – Incorporate Local Food, "Recommended Kitchen Equipment for From-Scratch Cooking"

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