

Farm to School Equipment Recommendations

Scratch Cooking

Food Processors

- ◆ Robot Coupe R301 Series D 3.5 qt
- ◆ Robot Coupe R2N Ultra 3 qt. (For demo, check out our [Farm to Table Training Video!](#))
- ◆ Buffalo Chopper/Food Cutter, Model 84186, by HOBART
- ◆ Slicer, Model 2712 by HOBART

Mixers

- ◆ Legacy Planetary Mixer, 60-qt (Model HL600) by HOBART
- ◆ Legacy Countertop Mixer; 20-qt (Model HL200), 12-qt (Model HL120) by HOBART†

Blenders

- ◆ Immersion Blenders 18" Heavy-Duty Big Stix® by Waring®†
- ◆ Vitamix Blender*

Ovens

- ◆ Baker Pride Cyclone Series Convection Oven: Electric BCO-E2; Gas BCO-G2
- ◆ Alto-Shaam Cook & Hold Oven: 1000 TH I HD; 1000 TH II
- ◆ Blogett BCX-14 Series full-size Combi Ovens†
- ◆ Cleveland Electric Convotherm®: full-size/10-pan (OES-10.20); "The Mini" (OES-6.10)†
- ◆ HOBART Countertop Convection Steamers: HC24EA3, HC24EA5†

Tilt Skillets†

- ◆ By Cleveland: Floor Model SEL30T1, SEL40T1 gas; Countertop Model SET15 gas
- ◆ By Vulcan-Heart: 30 gallon V-Series Electric Model VE30
- ◆ By Southbend: 30 gallon Gas Model BGLT-30 (NG); with open leg frame base
- ◆ By Market Forge: 23 gallon Countertop Electric Model 301-1200

Panini/Clamshell Grills†

- ◆ By Cadco Unox: Sandwich Grill w/ribbed plates; Single (CPG-10); Double (CPG-20)
- ◆ Panini Perfetto Series WPG150 12" by Waring®, grooved full-top panini grill
- ◆ Grill Express™ GX10IS 15 ¾" by Star, smooth two-sided grill

References:

†[Recommended Kitchen Equipment for From-Scratch Cooking](#)" Wisconsin Farm to School, Center for Integrated Agricultural Systems, University of Wisconsin – Madison. Farm to School Toolkits – Incorporate Local Food, "

*"Equipment to Make Fresh Prep Easier: Or How I Would Build an Institutional Kitchen if Someone Put Me in Charge" Alyssa M. Moles, The Food Trust, Philadelphia, PA

