Scratch Cooking Wonders

High-quality equipment is available to improve production times and flexibility when incorporating scratch recipes into your program. Whether you choose local potatoes, culinary sauces and seasonings, cheeses or meats, having the right equipment can help the transition to scratch cooking.

1) 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)

2) Tilt skillets

- Great for boiling potatoes and pasta, stir fry, batch cook recipes, grilled sandwiches and more.
- Cleveland floor model: SEL30T1, SEL40T1 gas, table top model; SET15 gas
- Vulcan-Heart floor model (VE30): 30 gal V-Series electric
- Southbend: 30 gallon gas w/open leg frame base #BGLT-30 (NG)
- Market Forge: 1200-TILT, Electric, 23 Gallon Capacity, Counter Top Model 301-1200

3) Steamers and combi/convi ovens

- A wonderful addition for steaming or browning potatoes, meats, processed items and homemade pizza
- Blogett BCX-14 series full size combi ovens
- Cleveland 10 pans-full size boiler-less electric OES-10.20 Convotherm
- Cleveland OES-6.10 Convotherm "The Mini"
- Hobart Boiler-less steamers HC24EA3 and HC24EA5

4) Waring Immersion Food Blender


5) Panini/clamshell grills

- Step up your sandwich offerings utilizing fresh, local ingredients in a hot, grilled sandwich
- Cadco Unox CPG-10 single sandwich grill w/riobbed plates
- CPG-20 double sandwich grill w/riobbed plates
- Waring (WPG150) 12” grooved full-top panini grill, Panini Perfetto series
- Star (GX10IS) 15 ¾” Grill Express™ smooth two-sided grill

6) Mixers

- Mashed potatoes cooked from scratch are only the beginning!
- Hobart Legacy Mixers, countertop, 12 and 20 quart