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 Gl # 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 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