



*“Linking the Land
and the
Lunchroom”*

**Wisconsin Homegrown
Lunch**

REAP Food Group
306 E. Wilson St. Suite 2E
Madison, WI 53703
(608) 310-7833
<http://www.reapfoodgroup.org/farmentoschool>

School kitchen equipment suggestions to facilitate fresh prep. of fruits and vegetables

Wedgers / Fry Cutter

1) Sunkist Fresh Fruit and Vegetable Sectionizer

<http://www.centralrestaurant.com/Fruit--Vegetable-Wedger--Slicer-c83p6403.html>

2) Wedgers (insta cut)

<http://www.lincolnsmallwares.com/ProductMap2.cfm?id=56>

3) Nemco Fry Cutter

(used by Wisconsin Homegrown Lunch to prep 300lbs of carrot, sweet potato, or kohlrabi sticks each week)

<http://www.zesco.com/products.cfm?subCatID=611&PGroupID=060110MZ01>

Food Processor

<http://www.robotcoupeusa.com/>

Food Prep recommended model numbers:

R2c Dice

RGX

R301

R301R4n

Salad Spinners

http://www.novon.com/dynamic_salad_spinners.html

World Cuisine 5.5 GI # a488820

Waring Immersion Food Blender

http://www.waringproducts.com/com/catalog/index.php?cat_id=21

Recommended: 18" harm # W5B65

General Suggestions

Tilting skillet

Large Braisers

Convection oven(s)

Steamer(s)

Fresh Fruit Preserver

Nature Seal -- <http://www.natureseal.com/>

(*This would not be covered with kitchen equipment grants)



The REAP Food Group
www.reapfoodgroup.org

Wisconsin Homegrown Lunch

a joint project of:

and



UW-Madison Center for
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www.wisc.edu/cias