

Equipment Options for Efficiency



The types of equipment listed here may help your program reduce labor and/or process fresh produce. While The Colorado Department of Education does not endorse specific equipment, these product types can help sponsors generate ideas of which equipment will best serve their specific food service operation. Products listed here include equipment for chopping, slicing, dicing, washing, peeling, packaging, and sealing. Each type of equipment lists reasons to purchase and considerations sponsors should evaluate before purchasing equipment.

Commercial Food Processors

Benefits	Considerations
<ul style="list-style-type: none"> Quickly dice, slice, grate, shred, and julienne food Decrease food waste Improves productivity & reduces labor 	<ul style="list-style-type: none"> Continuous feed Multiple attachments for different kinds of processing: dicing, slicing, grating, shredding Large hopper size to shred larger pieces of produce Stainless steel blades Removable parts for proper cleaning De-coring screw

Commercial Slicer

Benefits	Considerations
<ul style="list-style-type: none"> Reduce time and labor Can slice hot or cold meat, cheese, and vegetables into uniform thickness Provide maximum yield with less waste 	<ul style="list-style-type: none"> 12” knives for large volume of slicing or 10” knives for occasional slicing Select horsepower based on product to be sliced <ul style="list-style-type: none"> Common: one-third and one-fourth Purchase more horsepower when cheese slicing is frequent Determine need for thickness of slices Evaluate slicing speed <ul style="list-style-type: none"> May range from 1 slice/minute to 55 slices/minute Stainless steel Removable parts for easy cleaning

Commercial Sectionizer

Benefits	Considerations
<ul style="list-style-type: none"> Quickly cut fresh, firm fruits & vegetables without pits Many different blade attachments available Uniform slices Relatively lightweight and portable 	<ul style="list-style-type: none"> Stainless steel blades Multiple attachments for different cutting arrangements

Remember: Equipment over \$5,000 is considered capital equipment and requires approval before purchase. Before purchasing capital equipment, complete the **Equipment Purchase Approval Tree** on the [Capital Equipment](#) section on the website.



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Tray Lidding and Sealing Equipment

Benefits	Considerations
<ul style="list-style-type: none"> • Airtight seal • Sanitary • Retains freshness • Extends shelf life 	<ul style="list-style-type: none"> • Space available - size can vary widely • Packaging options - film sealer, paperboard sealer • Tray options - different equipment have different sizes and varieties of trays • Automatic, semi-automatic, and manual options • Trays per minute - 12-120 trays/minute • Stainless steel • Electronic braking system and other safety features • Easy film threading

Bag Sealing Tape Machine

Benefits	Considerations
<ul style="list-style-type: none"> • Airtight seal • Sanitary • Retains freshness • Extends shelf life 	<ul style="list-style-type: none"> • Space available for equipment • Bag sizes necessary - small snack bags, sandwich size bags, large bags for whole meal • Bag type - cold holding, hot holding, oven-able bags

Commercial Food Peelers

Benefits	Considerations
<ul style="list-style-type: none"> • Reduce food waste • Increased productivity • Reduces labor 	<ul style="list-style-type: none"> • Quantity of produce - 20-50 pounds in 5 minutes • Space available for equipment • Water connection depends on design • Removable parts for cleaning • Stainless steel

Commercial Produce Washer

Benefits	Considerations
<ul style="list-style-type: none"> • Increased productivity - 3x or more efficient than manual washing • Can also dry produce • Reduces labor • Does not damage produce • Low energy consumption - saves water and electricity 	<ul style="list-style-type: none"> • Space available • Water connection; adjustable water flow • Stainless steel • Type of produce to be washed - bubble washing machine for delicate fruits & veggies; root vegetable washing machine for firm vegetables • Quantity of produce to be washed • Easily removable parts for cleaning

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