

Farm to School Cooking: Kitchen Tool & Equipment Ideas

5 gal Salad Spinner
\$500-1,000



Fruit & Veggie
Wedge Cutter
(and optional blades)
\$200-400



Fruit & Veggie
Corer
\$200-400



French Fry Cutter
\$200-500



Mandoline Slicer
\$50-100



Immersion Blender
\$500-1,000



Pasta Maker
\$500-2,000



Utensils- knives,
whisks



Pots & Pans



Spice
Storage



*Prices reflect commercial sized equipment
More items on reverse side*



Food Processor

\$2,000-4,000
*Blend, slice,
dice, puree*



Combi Oven

\$14,000-25,000
*Roast, Braise,
Broil, Steam, Grill
& Smoke*

Planetary Stand Mixer

\$2,000-5,000
*Making dough, with
attachments to
slice, grate, and
shred*



Dehydrator

\$500-2,000
*Preserve fruits,
vegetables,
herbs & meats*



Blast Chiller

\$3,000-8,000
*Rapidly cool
foods while
maintaining
flavor & texture*



Convection Oven

\$3,000-9,000
*Even, more
efficient
cooking*

Steam Kettle

\$5,000-10,000
*Simmer, saute,
melt while the
steam helps
prevent scorching*



Tilt Skillet

\$10,000-
20,000
*Sautee, braise,
boil*



Salad Bar

\$800-2,000

Salad Bar Trays

\$50-100

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