

Equipment Staples

Curious about what to request for your equipment grant? Check out these commonly requested items!



Combi Oven

- Ideal for a variety of cooking techniques such as roasting, steaming, smoking, grilling, braising, baking, frying, and re-heating.
- Allows for greater yields of meats & proteins.

Try using the Combi Oven to make [Cilantro-Lime Brown Rice](#)!



Tilt Skillet

- Perfect for ensuring food is cooked uniformly.
- Design is very energy efficient meaning very little heat is lost during the cooking process.
- Tilting mechanism ensures utmost safety.

Try using the Tilt Skillet to make [Mexican Street Corn \(Elotes\)](#)!



Serving Line

- Streamlines operations and separates choices between full meals and sides.
- Food selections can be changed quickly to fit inventory, seasonal availability, and supply chain shortages.

Perfect for serving [Fresh Cilantro Salsa](#) and [Cilantro Lime Dressing](#)!



Milk Cooler

- Reduces milk waste by diminishing spoilage.
- Maintains freshness of milk, prolonging the milk quality and shelf life.

Reliable, quick solution for keeping milk fresh and accessible to students!



Reach-Ins

- Easy to clean and maintain.
- Convenient for staff use during meal service.
- Does not require a big kitchen to be installed.

Reach-in units are easy to operate and use for grab and go options like [Mixed-Berry Parfaits](#)!



Air Fryer

- The air fryer technology allows staff to make more food nearly three times quicker than conventional ovens.
- Improves the texture of popular menu items.

Great option for making crispy and flavorful [Carrot Fries](#)!