

Nebraska's Child Nutrition Program Approved Equipment List

The following is a list of kitchen equipment approved by NDE Nutrition Services. When a SFA is considering purchasing a piece of kitchen equipment using money from the non-profit school food service account, the SFA must utilize this list of approved equipment.

If the SFA is in need of purchasing a piece of equipment that is not on the approved list, and the cost of the equipment is more than or equal to the SFA's district defined per-unit capitalization threshold amount *or* the Federal defined capitalization threshold amount of \$5,000, an equipment purchase request must be submitted in writing to NDE Nutrition Services for prior approval. (SP 39-2016; 2 CFR 225, Appendix B, Section 15)

Note: All equipment purchases using Federal funds must be properly procured by following the Federal procurement regulations, should be cost prorated if shared with other programs, and should be reasonable and necessary for the school food service program.

<p><u>Countertop Equipment</u> Commercial Griddle Hot Plate Commercial Microwave Electric Food Slicer Commercial Toaster Induction Cookers Commercial Food Blender Commercial Food Cutter Refrigerated Prep Table</p> <p><u>Dishwasher-Sinks and Supplies</u> Under Counter Commercial Dishwasher Conveyor Dishwasher Door Type Commercial Dishwasher Waste Disposal Commercial Sink Water Heater Booster Dish Table Floor Trough Produce Wash Sink</p> <p><u>Commercial Food Mixers</u> Commercial Countertop Mixer Floor Mixer Commercial Food Processor Vertical Cutter Mixer Planetary Mixer</p> <p><u>Hospitality Carts</u> Tray Station Tray Truck Tray Delivery Cart Tray Dispenser Condiment Cart</p>	<p><u>Commercial Ice Machines</u> Icing Machine Ice Builder Cook Tank Tumble Chiller Cook Chill Kettle Cooling Tower</p> <p><u>All Types of Commercial Ranges and Ovens</u> Combi Oven (small and large) Commercial Cooktops and Range Commercial Convection Oven Cook and Hold Oven Tilting Skillet Tilting Kettle Kitchen Exhaust Systems/Hood Retractable Exhaust</p> <p><u>Refrigerators</u> Drop in Refrigerator Solid Door Reach-in Refrigerator Milk Cooler Refrigerated Buffet Table Under Counter Refrigerator Worktop Refrigerator Commercial Refrigerator Freezer Dual Temp</p> <p><u>Freezers</u> Commercial Chest Freezer Solid Door Reach-In Freezer Worktop Freezer Under Counter Freezer Commercial Refrigerator Freezer Dual Temp</p>
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<p><u>Holding and Proofing Cabinets</u> Holding Cabinets - Stationary and/or Mobile Proofing Cabinet Hot Food Storage Cabinet Low Temperature Holding Cabinet</p> <p><u>Commercial Work Tables</u> Enclosed Base Commercial Work Table Poly Top Work Table Stainless Steel Work Table with Under Shelf</p> <p><u>Steam Tables</u> Electric Steam Table Gas Steam Table Steam Table Serving Shelf Double Stack Convection Steamer Commercial Steamer</p> <p><u>Cold Food Tables</u> Serving Bars w/guard Refrigerated Buffet Table/Salad Bar Sandwich/Salad Prep Table</p> <p><u>Food Warmers</u> Countertop Food Warmer Drawer Warmer Soup Kettle Drop-In Food Warmer</p>	<p><u>Processing/Packaging</u> Dough line Packaging Machine Commercial Vegetable Peeler Commercial Salad Dryer</p> <p><u>Misc.</u> Electronic Menu Board TV Monitor (display menu, nutrition, and physical activity information) Vending Machine for Reimbursable Meals Washer and Dryer (for use by food service only)</p>
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