Guidelines for Equipment to Prepare Healthy Meals
and
Equipment Purchase Decision Forms

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PREPARATION EQUIPMENT GUIDELINES

In previous NFSMI studies, school foodservice directors have indicated that over 65 percent of all schools are considered to use conventional food production (Maize and Conklin, 1995; Nettles, 1996). In other words, all food products are prepared and served at the same school site. Many types of foodservice equipment are needed in kitchens to prepare school meals. Development of guidelines focused on preparation equipment needed to produce meals in schools with conventional food production systems. For the purposes of this project, preparation equipment was defined as those equipment items used to prepare food items for cooking (mixer, slicer, and food processor), cook food products (convection oven, braising pan, kettle, steamer, and range), and hold food for service (heated cabinets and refrigerators).

METHOD

Size of School Kitchens

Three sizes of schools were determined based on an in-progress NFSMI research project which asked the number of meals prepared in conventional kitchens. The three categories were school kitchens that prepared 400 meals or less, 401-700 meals, and 701-1000 meals.

Development of Guidelines

The cycle menus developed in the first phase of the project were the basis for the development of preparation equipment guidelines. A systematic process was used to determine the type and capacity of preparation equipment needed in the three sizes of school kitchens. The process is outlined as follows:

- Number of portions per menu item were calculated for each school size
- Preparation equipment was identified to prepare each menu item.
- The number of pans or quantity of product needed to prepare each menu item was determined.
- The capacity of recommended preparation equipment was evaluated for each school size.

- The number and type of preparation equipment was recommended for each size of school kitchen.

- Preparation equipment was verified by calculating necessary capacity if very limited emergency menus were prepared.

Expert Panel

The proposed preparation equipment guidelines and the accompanying cycle menus were mailed to a nine member panel of experts. A one week example of the menus mailed to the expert panel is included in Appendix D. The panel consisted of six school foodservice directors, a foodservice consultant specializing in facility design, a manufacturers' representative for foodservice equipment, and a university professor whose expertise is quantity food production. There was representation from all areas of the country and sizes of school districts. A complete list of the expert panel members is in Appendix B. The panel members were asked to review the preparation equipment guidelines and the menus in order to verify whether the menus could be produced using the equipment listed for the three sizes of kitchens.

RESULTS

Preparation Equipment Guidelines

The expert panel members were instructed to review the equipment guidelines to determine if the menus could be prepared utilizing the equipment listed. They also were asked to carefully evaluate the number and capacity of equipment items since over-equipping kitchens is a concern as well as having enough foodservice equipment available. The panel made several changes to the preparation equipment guidelines and came to consensus on the final product. Convection oven capacity was increased for the 401-700 and the 701-1000 meal schools. A two burner range and food processor were added for all sizes of school kitchens. The original guidelines listed convection steamers for all sizes of school kitchens: Panel members preferred the term steamers because it was more generic and would include convection, low, and high pressure units. The number and capacity of braising pans were increased to one 40 gallon pan and one 23 or 30 gallon pan for the 401-700 schools and two 40 gallon pans for the 701-1000 schools. The expert panel reached consensus on the preparation equipment guidelines with the changes discussed. The guidelines were revised based on the comments of the panel (Figure 2).

Equipment Descriptions

Detailed descriptions were prepared for the equipment items included in the guidelines (Figure 3). Several sources were used in developing the equipment descriptions. Textbooks (Avery, 1985; Kazarian, 1989; Kotschevar & Terrell, 1985; Payne-Palacio,

Harger, Shugart, & Theis, 1994; and Scriven & Stevens, 1982), USDA and State Department of Education publications (Auburn University Department of Architecture, 1994; *Equipment guide for on-site school kitchens*, 1977; Pannell, 1992; and Puma, 1983), and equipment manufacturer catalogs were utilized in addition to the researchers' prior experiences. Additional questions to consider when purchasing each equipment item were developed. Forms adapted from the equipment descriptions were developed that can be used by foodservice directors when making purchase decisions for these equipment items (Appendix E).

Other Foodservice Equipment

Preparation equipment was the focus of this study; however, this listing does not include all equipment necessary to operate a school kitchen. A list of suggested foodservice equipment for school kitchens was compiled (Appendix F). Quantities of suggested equipment were not delineated.

SUMMARY

Preparation equipment guidelines for three sizes of schools were developed. A panel of CNP and foodservice equipment experts reviewed the guidelines to verify whether the menus could be prepared using the equipment listed for the three sizes of kitchens. Preparation equipment guidelines were revised based on recommendations of the expert panel. These guidelines will be used by NFSMI in future research to determine whether school kitchens appear to be adequately equipped to offer menus consistent with the DGAs.

Figure 2. Preparation Equipment Guidelines for Conventional Kitchens

Preparation Equipment	Meals Prepared Per Day		
	<400	401-700	701-1000
Convection Ovens	(1) double	(2) double	(3) double
Tilting Braising Pans	(1) 23 or 30 gal.	(1) 23 or 30 gal. and (1) 40 gal.	(2) 40 gal.
Kettles	(1) 10 gal.	(1) 10 gal.	(1) 10 gal. and (1) 20 gal.
Steamers	(1) 2 compartment	(1) 2 compartment	(2) 2 compartment
Ranges	(1) 2-burner	(1) 2-burner	(1) 2-burner
Mixers	(1) 60 qt. with 30 qt. attachments	(1) 60 qt. with 30 qt. attachments	(1) 30 qt. and (1) 60 qt.
Slicers	(1) automatic	(1) automatic	(2) automatic
Food Processors	(1) table top	(1) table top	(1) table top
Heated Cabinets: Pass-thru or Reach-in	1 section	2 section	3 section
Refrigerators: Pass-thru or Reach-in	1 section	2 section	2 section

CONVECTION OVENS

School _____ Breakfast ADP _____ Lunch ADP _____

Manufacturer _____ Model No. _____

Manufacturers Representative _____

Phone No. _____ Fax No. _____

Questions to Consider	Comments
How many meals are to be prepared?	
Do I need a single or stacked oven?	
What types of food products will be prepared in this oven?	
Does this oven have the necessary capacity to allow for increased production due to participation growth?	
Does this oven provide production flexibility?	
How often and for how many items will this oven be used?	
What power requirements are necessary? Do I have the necessary utilities available in this kitchen? If not, how much will it cost to obtain necessary utilities?	
Do I need a gas or an electric oven?	
How many KWs or BTUs does this oven use? Is it energy efficient?	
If I purchase a gas oven, are there any electrical connections required?	
What are the dimensions of this oven? Will it fit in the space available in this kitchen?	
What is the life expectancy for this oven?	

Is the oven NSF listed and AGA design certified or UL listed?	
What are the ventilation requirements for the oven?	
What optional features do I need?	
Do I want to purchase additional oven racks?	
Are legs included with this oven?	
What control panel options do I need?	
What is the temperature range of this oven?	
Is the oven easy to clean and operate?	
What preventive maintenance procedures are recommended?	
What do I need to know about this oven's heat transfer mechanism?	
How long does it take the oven to pre-heat?	
What are the differences in door construction?	
Who is the factory authorized service agent for this oven?	
How long does it take to receive replacement parts and where are they inventoried?	
What is the warranty and what is covered?	
Is an extended warranty available?	
What is the budget cost for this oven?	
What exterior finishes are available for the sides, legs, and back panel? What is the cost differential?	
Do I need a glass insert in the door or can it be solid?	

Do I need a training demonstration on the operating, cleaning, and preventative maintenance procedures for my employees? If so, is there any additional cost for the training?	
Does the manufacturer provide a videotape that I can use to train new employees?	

Name, phone number, and recommendation of school food service directors who have used this _____ convection oven.
(manufacturer/model)

Name	Phone Number	Recommendation

Recommendation for purchase:

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TILTING BRAISING PAN

School _____ Breakfast ADP _____ Lunch ADP _____

Manufacturer _____ Model No. _____

Manufacturers Representative _____

Phone No. _____ Fax No. _____

Questions to Consider	Comments
How many meals are to be prepared?	
What capacity of braising pan do I need?	
What types of food products will be prepared in this braising pan?	
Does this braising pan have the necessary capacity to allow for increased production due to participation growth?	
Does this braising pan provide production flexibility?	
How often and for how many food items will this braising pan be used?	
What power requirements are necessary? Do I have the necessary utilities available in this kitchen? If not, how much will it cost to obtain necessary utilities?	
Do I need a gas or electric braising pan?	
How many KWs or BTUs does this braising pan use? Is it energy efficient?	
If I purchase a gas braising pan, are there any electrical requirements for controls?	
What are the dimensions of this braising pan? Will it fit in the space available in this kitchen?	
What is the life expectancy of this braising pan?	

Is the braising pan NSF listed and AGA design certified or UL listed?	
What are the ventilation requirements for this braising pan?	
What are the optional features and which ones do I need?	
What is the temperature range for this braising pan?	
What is the recommended pre-heat time for this braising pan?	
What will cause the pan bottom to dent or warp?	
Will the braising pan be located near an existing water line? If no, how difficult and expensive would it be to locate a water line near the braising pan?	
Do I need a spray rinse hose or filler faucet as an accessory?	
How is the cover constructed? Is it counterbalanced so that it will not slam?	
Where is the lifting handle located? Is it located where the employee can lift the cover without being in the path of steam?	
Are a cover vent and condensate drip shield provided in the pan cover?	
Is the braising pan easy to operate?	
Is the braising pan easy to clean?	
What preventive maintenance procedures are recommended?	
Who is the factory authorized service agent for this braising pan?	
How long does it take to receive replacement parts and where are they inventoried?	

What is the warranty and what is covered?	
Is an extended warranty available?	
What is the budget cost for this braising pan?	
How is the bottom constructed?	
What do I need to know about the braising pan's heat transfer mechanism?	
If I select a braising pan with an electric tilting mechanism, is there a manual override in case of power failure?	
Does the manual tilting mechanism have a self-locking worm and gear assembly?	
Do I need a training demonstration on the operating, cleaning, and preventive maintenance procedures for my employees? If so, is there any additional cost for the training?	
Does the manufacturer provide a videotape that I can use to train new employees?	

Name, phone number, and recommendation of school food service directors who have used this _____ tilting braising pan.
(manufacturer/model)

Name	Phone Number	Recommendation

Recommendation for purchase:

KETTLES

School _____ Breakfast ADP _____ Lunch ADP _____

Manufacturer _____ Model No. _____

Manufacturers Representative _____

Phone No. _____ Fax No. _____

Questions to Consider	Comments
How many meals are to be prepared?	
Do I want a stationary or tilting kettle? What is the price differential?	
What capacity of kettle do I need?	
What types of food products will be prepared in this kettle?	
Does this kettle have the necessary capacity to allow for increased production due to participation growth?	
Does the kettle allow for production flexibility?	
How often and for how many food items will this kettle be used?	
What is a tangent draw-off? Is it standard on this kettle? Do I need it on this kettle?	
Is a kettle cover included as standard equipment?	
What types of kettle covers are available?	
How are table top kettles mounted?	
Is there a floor drain adjacent to the installation site for this kettle?	

What power requirements are necessary? Do I have the necessary utilities available in this kitchen? It not, how much will it cost to obtain necessary utilities?	
Do I need a self-contained or direct steam model?	
Do I need a gas or electric self-contained kettle?	
If I purchase a gas kettle, are there any electrical requirements for the controls?	
How many KWs or BTUs does this kettle use? Is it energy efficient?	
What are the dimensions of this kettle? Will it fit in the space available in this kitchen?	
What is the life expectancy of this kettle?	
Is the kettle NSF listed and AGA design certified or UL listed?	
Is this kettle ASME shop inspected? What is the maximum working pressure that this kettle is registered for?	
What are the ventilation requirements for this kettle?	
What optional features do I need?	
Will the kettle be located near an existing water line? If no, how difficult and expensive would it be to locate a water line near the kettle?	
Do I need a spray rinse hose or filler faucet as an accessory for this kettle?	
What benefit would it be to have etched numbers on the inside of the kettle indicating the volume of liquid? How much does it cost?	

Does the kettle have a safety valve to release the jacket steam pressure? Is this automatic or does an employee manually release it? At what psi level, does this happen? How often does it occur?	
Is there a pressure gauge on the kettle?	
Does the kettle have a temperature control?	
Is the kettle easy to operate?	
Is the kettle easy to clean?	
What preventive maintenance procedures are recommended?	
Who is the factory authorized service agent for this kettle?	
How long does it take to receive replacement parts and where are they inventoried?	
What is the warranty and what is covered?	
Is an extended warranty available?	
What is the budget cost for this kettle?	
For what applications would I need a 316 stainless steel interior for this kettle?	
Do I need a training demonstration on the operating, cleaning, and preventive maintenance procedures for my employees? If so, is there any additional cost for the training?	
Does the manufacturer provide a videotape that I can use to train new employees?	
What do I need to know about operating and understanding the controls on this kettle?	
What safety features are designed into this kettle?	

Name, phone number, and recommendation of school food service directors who have used this _____ kettle.
(manufacturer/model)

Name	Phone Number	Recommendation

Recommendation for purchase:

STEAMERS

School _____ Breakfast ADP _____ Lunch ADP _____

Manufacturer _____ Model No. _____

Manufacturers Representative _____

Phone No. _____ Fax No. _____

Questions to Consider	Comments
How many meals are to be prepared?	
What types of food products will be prepared in the steamer?	
Does this steamer have the necessary capacity to allow for increased production due to participation growth?	
Does this steamer allow for production flexibility?	
How often and for how many food items will this steamer be used?	
How many steamer compartments do I need?	
Do I need a direct steam model or a steamer with a self-contained boiler?	
Do I need a steamer with a gas- or electric-powered boiler?	
Do I want a pressureless, low pressure (5 psi), high pressure (15 psi), or pressure/pressureless steamer?	
How many steamtable (12x20x2 inch) pans does each compartment hold?	
What power requirements are necessary? Do I have the necessary utilities available in this kitchen? If not, how much will it cost to obtain necessary utilities?	

How many KWs or BTUs does this steamer use? Is it energy efficient?	
If I purchase a gas steamer, are there any electrical requirements for the controls?	
Do I need water (hot or cold) and/or a floor drain to install this steamer?	
Is the steamer NSF and AGA design certified or UL listed?	
Is this steamer ASME shop inspected?	
What are the dimensions of this steamer? Will it fit in the space available in this kitchen?	
What is the life expectancy of this steamer?	
Does the steamer have a safety valve to release steam pressure? Is this automatic or does an employee manually release it? At what psi level does this happen? How often does it occur?	
Is there a pressure gauge on the steamer?	
What are the ventilation requirements for this steamer?	
What optional features do I need?	
What do I need to know about the controls on this steamer?	
Does the steamer automatically turn off at the end of a timed steaming cycle or does it continue cooking until someone opens the door?	
How long does it take the steamer to pre-heat?	
Can the doors be re-hinged if the standard left hand hinging is not convenient in my kitchen?	
Are legs a standard feature?	

Can other equipment (kettles) be operated from the steamer boiler?	
Is the steamer easy to operate?	
Is the steamer easy to clean?	
What preventive maintenance procedures are recommended?	
Who is the factory authorized service agent for this steamer?	
How long does it take to receive replacement parts and where are they inventoried?	
What is the warranty and what is covered?	
Is an extended warranty available?	
What is the budget cost for this steamer?	
What type of maintenance (preventive and annual) is required for the boiler?	
Is a water-softening unit needed on this steamer?	
What type of safety features are built into the steamer?	
In the pressure steamers, are there safety features so that the doors cannot be opened until the steam pressure is reduced?	
Do I need a training demonstration on the operating, cleaning, and preventive maintenance procedures for my employees? If so, is there any additional cost for the training?	
Does the manufacturer provide a videotape that I can use to train new employees?	

Name, phone number, and recommendation of school food service directors who have used this _____ steamer.
(manufacturer/model)

Name	Phone Number	Recommendation

Recommendation for purchase:

RANGES

School _____ Breakfast ADP _____ Lunch ADP _____

Manufacturer _____ Model No. _____

Manufacturers Representative _____

Phone No. _____ Fax No. _____

Questions to Consider	Comments
How many meals are to be prepared?	
What types of food products will be prepared on this range?	
Does this range have the necessary capacity to allow for increased production due to participation growth?	
How often and for how many food products will this range be used?	
What size of range do I need?	
What power requirements are necessary? Do I have the necessary utilities available in this kitchen? If not, how much will it cost to obtain the necessary utilities?	
Do I need a gas or electric range?	
How many KWs or BTUs does this range use? Is it energy efficient?	
Are the gas connections located on the side or rear of this range?	
What are the dimensions of this range? Will it fit in the space available in this kitchen?	
Is the range NSF listed and AGA design certified or UL listed?	
What is the life expectancy of this range?	

What are the ventilation requirements for this range?	
What optional features do I need?	
What is the exterior finish for the front, sides and back of the range?	
What other types of exterior finish are available?	
What type of cook top is furnished with this range? Are other types available?	
Is this range furnished with a cabinet base? What are the interior dimensions?	
Are legs standard?	
Does this range have a removable drip/crumb tray?	
Do I need backguard or shelf on this range? What choices are available?	
Is the range easy to operate?	
Is the range easy to clean?	
What preventive maintenance procedures are recommended?	
Who is the authorized service agent for this range?	
How long does it take to receive replacement parts and where are they inventoried?	
What is the warranty and what is covered?	
Is an extended warranty available?	
What is the budget cost for this range?	

Do I need training demonstration on the operating, cleaning, and preventive maintenance procedures for my employees? If so, is there any additional cost for the training?	
Does the manufacturer provide a videotape that I can use to train new employees?	

Name, phone number, and recommendation of school food service directors who have used this _____ range.
(manufacturer/model)

Name	Phone Number	Recommendation

Recommendation for purchase:

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MIXERS

School _____ Breakfast ADP _____ Lunch ADP _____

Manufacturer _____ Model No. _____

Manufacturers Representative _____

Phone No. _____ Fax No. _____

Questions to Consider	Comments
How many meals are to be prepared?	
What capacity of mixer do I need?	
What types of food products will be prepared in this mixer?	
How often and for how many food items will this mixer be used?	
What are the maximum production demands of the mixer?	
Does this mixer have the necessary capacity to allow for increased production due to participation growth?	
Would the purchase of an additional mixer bowl increase flexibility and be money well spent to increase productivity?	
What power requirements are necessary? Do I have the necessary utilities available in this kitchen? If not, how much will it cost to obtain necessary utilities?	
What are the dimensions of this mixer? Will it fit in the space available in this kitchen?	
What are the standard attachments for this mixer?	
What additional attachments are available?	
Is the mixer NSF/UL listed?	

Are mixer parts that have direct contact with the product easy to remove and clean?	
What type of switch does this mixer have?	
What do I need to know about operating and understanding the controls on this mixer?	
What safety features are designed into this mixer?	
Do I need more than one mixer in my operation?	
Is the mixer easy to operate?	
Is the mixer easy to clean?	
What preventive maintenance procedures are recommended?	
What optional features do I need?	
Who is the factory authorized service agent for this mixer?	
How long does it take to receive replacement parts and where are they inventoried?	
What is the warranty and what is covered?	
Is an extended warranty available?	
What is the budget cost for this mixer?	
What is the life expectancy of this mixer?	
Is this mixer located in a convenient area to accomplish job task?	
What is the best location for the mixer?	
Will the mixer be located near an existing water line? If no, how difficult and expensive would it be to locate a water line near the mixer?	
Do I need a water hose located near the mixer?	

What type of storage do I need for the attachments?	
If I purchase the slicer and grater attachments will I need to purchase a food processor?	
Do I need a training demonstration on the operating, cleaning and preventive maintenance procedures for my employees? If so, is there any additional cost for the training?	
Does the manufacturer provide a videotape that I can use to train new employees?	

Name, phone number, and recommendation of school food service directors who have used this _____ mixer.
(manufacturer/model)

Name	Phone Number	Recommendation

Recommendation for purchase:

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SLICERS

School _____ Breakfast ADP _____ Lunch ADP _____

Manufacturer _____ Model No. _____

Manufacturers Representative _____

Phone No. _____ Fax No. _____

Questions to Consider	Comments
How many meals are to be prepared?	
For what type of food products will this slicer be used?	
How often and for how many food items will this slicer be used?	
What type of portion control system does this slicer have? Will it cut off automatically when the desired number of portions are sliced?	
What power requirements are necessary? Do I have the necessary utilities available in this kitchen? If not, how much will it cost to obtain necessary utilities?	
What size horsepower does the motor have? Is it designed for heavy duty and frequent operation?	
What are the dimensions of this slicer? Will it fit in the available space or will I be better served mounting it on a cart?	
Is this slicer NSF and UL listed?	
Does this slicer have a knife guard as a safety feature?	
Does a knife sharpener come standard with this slicer?	
Is the carriage semi-automatic or automatic?	
What is the finish of the housing?	

What is the finish of the slicer blade?	
What is the diameter of the slicer blade?	
How many speeds does the slicer have?	
Does this slicer provide ease of disassemble and exposure of cleaning all parts?	
Does this slicer operate when the guard is not in place?	
What safety features are designed for this slicer?	
What optional features do I need?	
Is this slicer easy to clean and operate?	
What do I need to know about operating and understanding the controls on this slicer?	
What is the life expectancy of this slicer?	
Are all bearings permanently lubricated?	
What preventive maintenance procedures are recommended?	
Who is the factory authorized service agent for this slicer?	
How long does it take to receive replacement parts and where are they inventoried?	
What is the warranty and what is covered?	
Is an extended warranty available?	
What is the budget cost of this slicer?	
Do I need a training demonstration on the operating, cleaning and preventive maintenance procedures for my employees? If so, is there any additional cost for the training?	
Does the manufacturer provide a videotape that I can use to train new employees?	

Name, phone number, and recommendation of school food service directors who have used this _____ slicer.
(manufacturer/model)

Name	Phone Number	Recommendation

Recommendation for purchase:

FOOD PROCESSORS

School _____ Breakfast ADP _____ Lunch ADP _____

Manufacturer _____ Model No. _____

Manufacturers Representative _____

Phone No. _____ Fax No. _____

Questions to Consider	Comments
How many meals are to be prepared?	
How often will this food processor be used?	
What types of food products will this food processor prepare?	
What versatile features does this machine have?	
How can this processor enhance my production needs?	
Does this food processor have the necessary capacity to allow for increased production due to participation growth?	
What power requirements are necessary? Do I have the necessary utilities available in this kitchen? If not, how much will it cost to obtain necessary utilities?	
What is the horsepower (HP) of the motor? Will I be able to perform heavy duty processing with this machine?	
Is this food processor NSF and UL listed?	
What are the dimensions of this food processor? Will it fit in the available space or will I be better served mounting it on a cart?	
Does this processor allow for production flexibility?	

What special features do I need for this food processor?	
What safety features are designed for this food processor?	
What optional features do I need?	
What attachments are provided as standard?	
What additional attachments are available?	
Does this food processor have a "fail safe" feature that prevents the operation of the machine when the cover is opened?	
Is the blade constructed from stainless steel?	
What is the cutting tool construction? What is the durability of the material?	
How many speeds does this food processor have?	
What is the exterior finish?	
Is this food processor easy to operate?	
Is this food processor easy to clean?	
Will a demonstration be provided for determining attachment needs?	
What is the warranty and what is covered?	
Does this food processor provide easy dismantling with a minimum of removable parts?	
What preventive maintenance procedures are recommended?	
Who is the factory authorized service agent for this food processor?	
How long does it take to receive replacement parts and where are they inventoried?	
What is the budget cost of this slicer?	

What is the life expectancy of this food processor?	
If I already have the slicer and grater attachments for my mixer do I really need to purchase this food processor?	
Do I need a training demonstration on the operating, cleaning and preventive maintenance procedures for my employees? If so, is there any additional cost for the training?	
Does the manufacturer provide a videotape that I can use to train new employees?	

Name, phone number, and recommendation of school food service directors who have used this _____ food processor.
(manufacturer/model)

Name	Phone Number	Recommendation

Recommendation for purchase:

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HEATED CABINETS

School _____ Breakfast ADP _____ Lunch ADP _____

Manufacturer _____ Model No. _____

Manufacturers Representative _____

Phone No. _____ Fax No. _____

Questions to Consider	Comments
How many meals are to be prepared and served?	
What types of food products will be held in the heated cabinets?	
How often and for how many food items will this heated cabinet be used?	
Does this heated cabinet have the necessary capacity to allow for increased demand due to participation growth?	
What type of food pans will the menu items be in? Will the food products be individually plated?	
How many heated cabinet sections do I need?	
Do I need a reach-in, pass-thru, roll-in, or roll-thru heated cabinet?	
Do I need a stationary or mobile heated cabinet?	
Do I need an insulated or non-insulated heated cabinet?	
What power requirements are necessary?	
Is this unit supplied with a cord and plug or is it permanently wired?	
How many amps does this unit use?	

What are the dimensions of this heated cabinet? Will it fit in the space available in this kitchen?	
What is the life expectancy of this heated cabinet?	
Is the heated cabinet NSF and UL listed?	
What optional features do I need?	
What is the temperature range of this cabinet?	
Are legs standard?	
Are pan slides standard?	
What type of pans slides do I need? How many pan slides do I need?	
Are pan slides permanently fixed to the cabinet wall or are they adjustable?	
What type of door handles does this heated cabinet have?	
What type of doors are standard?	
Are half doors available?	
Are glass doors available?	
How sturdy and dependable are the brakes on the mobile heated cabinet?	
What type of thermometer is provided?	
How many interior lights are provided?	
Can the doors be re-hinged if the standard hinging is not convenient in my kitchen?	
Is the heated cabinet easy to use?	
Is the heated cabinet easy to clean?	
What preventive maintenance procedures are recommended?	
Who is the factory authorized service agent for this heated cabinet?	

How long does it take to receive replacement parts and where are they inventoried?	
What is the warranty and what is covered?	
Is an extended warranty available?	
What is the budget cost for this heated cabinet?	
What do I need to know about the controls on this heated cabinet? Where are they located?	
What is the exterior finish?	
What is the interior finish?	
What other types of exterior finish are available?	
What type of heating system is used?	
What type and thickness of insulation is used?	
Do I need a training demonstration on the operating, cleaning, and preventive maintenance procedures for my employees? If so, is there any additional cost for the training?	
Does the manufacturer provide a videotape that I can use to train new employees?	

Name, phone number, and recommendation of school food service directors who have used this _____ heated cabinet.
(manufacturer/model)

Name	Phone Number	Recommendation

Recommendation for purchase:

REFRIGERATORS

School _____ Breakfast ADP _____ Lunch ADP _____

Manufacturer _____ Model No. _____

Manufacturers Representative _____

Phone No. _____ Fax No. _____

Questions to Consider	Comments
How many meals are to be prepared and served?	
What types of food products will be stored in the refrigerator?	
What type of food pans will the menu items be in? Will the food products be individually plated?	
How often and for how many food items will this refrigerator be used?	
Does this refrigerator have the necessary capacity to allow for increased demand due to participation growth?	
How many refrigerator sections do I need?	
Do I need a reach-in, pass-thru, roll-in, or roll-thru refrigerator?	
Do I need a stationary or mobile refrigerator?	
What power requirements are necessary?	
Is the unit supplied with a cord and plug or is it permanently wired?	
What size compressor is in this refrigerator?	
How many amps does this unit use?	
What are the dimensions of the refrigerator? Will it fit in the space available in this kitchen?	

What is the life expectancy of this refrigerator?	
Is the refrigerator NSF and UL listed?	
What optional features do I need?	
What is the temperature range of this unit?	
Are legs standard?	
What type of pan slides do I need?	
How many pan slides do I need?	
Are pan slides permanently fixed to the refrigerator wall or are they adjustable?	
What type of door handles does this unit have?	
What type of doors are standard?	
Are half doors available?	
Are glass doors available?	
How sturdy and dependable are the brakes on the mobile unit?	
What type of thermometer is provided?	
How many interior lights are provided?	
Can the doors be re-hung if the standard hinge opening is not convenient in my kitchen?	
Is the refrigerator easy to use?	
Is the refrigerator easy to clean?	
What preventive maintenance procedures are recommended?	
Who is the factory authorized service agent for this refrigerator?	
How long does it take to receive replacement parts and where are they inventoried?	
What is the warranty and what is covered?	

What is the compressor warranty?	
Is an extended warranty available?	
What is the budget cost for this refrigerator?	
What do I need to know about the controls on this refrigerator? Where are they located?	
What is the exterior finish?	
What is the interior finish?	
What other types of exterior finish are available?	
What type of refrigeration system is used?	
What type and thickness of insulation is provided?	
Where are the evaporator coils located?	
Are heater wires provided around each door frame?	
Do I need a training demonstration on the operating, cleaning, and preventive maintenance procedures for my employees? If so, is there any additional cost for the training?	
Does the manufacturer provide a training video that I can use to train new employees?	

Name, phone number, and recommendation of school food service directors who have used this _____ refrigerator.
(manufacturer/model)

Name	Phone Number	Recommendation

Recommendation for purchase:

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