

School Nutrition Program (SNP) Pre-approved Equipment List

Capital assets (equipment*) typically purchased by Local Education Agencies (LEAs) for use in the SNPs.

* Equipment means tangible personal property (including information technology systems) having a useful life of more than one year and a per-unit acquisition cost which equals or exceeds \$1,000. The following is a list of equipment pre-approved by the Department of Elementary and Secondary Education (DESE), Food and Nutrition Services (FNS). When an LEA is considering purchasing a piece of equipment using money from the non-profit school food service account, the LEA must utilize the pre-approved list. If the LEA desires to purchase a piece of equipment not on the pre-approved list, and the cost of the equipment is more than or equal to the LEA's defined per-unit capitalization threshold amount or the State defined capitalization threshold of \$1,000, prior approval from DESE, FNS, must be obtained. A Capital Expenditures Request form is available via the SNP web application system. **Note:** All equipment purchases using Federal funds must be properly procured by following the Federal procurement guidelines.

Carts

- Tray Station
- Tray Truck
- Tray Delivery Cart
- Tray Dispenser
- Trash Cart
- Banquet Cart
- Insulated Transport Cart
- Kiosks

Cold Food Tables

- Serve Well Cafeteria Breath Guard / Sneeze Guard
- Refrigerated Buffet Tables
- Refrigerated Salad Bars

Computers/Hardware & Software

- Cash Registers/Point-of-Sale Equipment
- Software/programs for management (i.e. Inventory, Meal Counts, Application Approval)

Dishwasher-Sinks and Supplies

- Under Counter Dishwasher
- Conveyor Dishwashers
- Door Type Dishwasher
- Waste Disposal
- Sinks
- Water Heater Booster
- Dish Tables
- Floor Troughs

Food Preparation Equipment

- Griddles
- Hot Plates
- Microwaves
- Electric Food Slicers
- Toasters
- Induction Cookers
- Food Processors
- Food Blenders
- Food Cutters
- Hot Water Dispenser
- Refrigerated Prep Tables
- Countertop Mixers
- Floor Mixer
- Food Processors
- Vertical Cutter Mixer
- Planetary Mixer
- Dough Divider/Bun Cutter
- Dough Roller/Sheeter

Freezers

- Chest Freezers
- Solid Door Reach-In Freezers
- Walk-In Freezers
- Worktop Freezers
- Under Counter Freezers
- Refrigerator Freezer Dual Temp

Holding and Proofing Cabinets

- Holding Cabinets - Stationary and/or Mobile
- Proofing Cabinets
- Low Temperature Holding Cabinet
- Hot Food Storage Cabinets

Ice Machines

Ranges and Ovens

- Cooktops and Ranges
- Combi Ovens
- Convection Ovens
- Cook and Hold Ovens
- Tilting Skillet
- Tilting Kettle
- Kitchen Exhaust Systems
- Retractable Exhaust

Refrigerators

- Pass (Walk) Thru Refrigerators
- Drop in Refrigerators
- Solid Door Reach-in Refrigerators
- Sandwich/Salad Prep Tables
- Milk Coolers
- Walk-In Coolers
- Refrigerated Buffet Tables
- Under Counter Refrigerators
- Worktop Refrigerators
- Refrigerator Freezer Dual Temp

Shelving for Storerooms, Refrigerators, Freezers

- Storage Racks

Steam Tables

- Electric Steam Tables
- Gas Steam Tables
- Steam Table Serving Shelf
- Serve Well Cafeteria Breath Guard
- Steamer
- Double Stack Convection Steamer

Tray Line

Food Warmers

- Countertop Food Warmers
- Drawer Warmers
- Soup Kettles
- Drop-In Food Warmers

Work Tables

- Enclosed Base Work Table
- Poly Top Work Table
- Stainless Steel work Tables with Under Shelf