



School Foodservice Food Processors

Food processors have become more popular pieces of equipment in K-12 kitchens, with some schools citing they utilize them for more than 50% of their chopping, dicing and grating needs. This places the equipment second in use only to convection ovens.

Good – CA-31 Food Processor with School Disc Package. [Video of the CA-31 in action](#)

- Shred Cheese
- Cut French fries
- Dice tomatoes
- Julienne carrot sticks

...and much more – [Sammic Cutting Guide](#)



CA-31

Slice | Dice | Julienne | Grate



SCH Disc Pack

Better – CK-38V ULTRA Combination Food Processor & Bowl Processor with School Disc Package. [Video of the CK-38V in action](#)

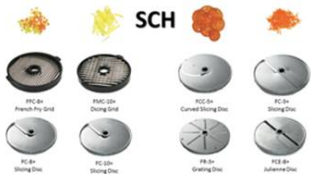
- Grind Meat
- Puree Sauce
- Make creamy nut butter
- Mince Garlic
- Shred Cheese
- Cut French Fries

...and much more – [Sammic Cutting Guide](#)



CK-38V

Slice | Dice | Julienne | Grate



SCH Disc Pack

**Best – CK-38V ULTRA Combination Food Processor & Bowl Processor with School Disc Package,
 Cleaning Kit, & Equipment Cart
 Make your processor mobile
 Move from station to station to optimize labor and production
 Tuck the equipment away when not in use
 Stay organized**



Perfect Salad and Slaws



Salad

"Pico de gallo"	Combination of 8 mm cube disc and grid	FC-8D + FMC-8D
Coleslaw	Disc for grating vegetables of different thickness	Discs FR / SH

Fresh French Fries and Chipped Potatoes

Fresh French Fries

French fries	Combination of 10 mm disc and grid	FC-10D + FFC-10D
"Patatas bravas"	Combination of 20 mm cube disc and grid	FC-20+ + FMC-20D

