

Capital Expenditure Approved Equipment List

Food and Nutrition Division

Revised November 2020



Equipment Definition

2 CFR 200.33 defines “Equipment” as an article of nonexpendable, tangible personal property having a useful life of more than one year and an acquisition cost, which equals or exceeds the lesser of the capitalization level established by the school food authority (SFA) for financial statement purposes, or \$5,000.

Capital Expenditure Equipment Approval

Any equipment with a purchase price over \$5,000 requires State Agency approval via Nevada’s pre-approved equipment list below or by submitting a [Capital Expenditure Pre-Approval Request Form](#) as specified in USDA numbered memo [SP-39-2016](#). When program sponsors purchase equipment included on this list, they must follow proper Federal, State, and local procurement procedures, as applicable.

EQUIPMENT APPROVED FOR PURCHASE	
<p>Countertop Equipment Commercial griddle Commercial microwaves Electric food slicers Commercial toasters Induction cookers Commercial food processors/choppers/dicers Commercial food blenders Commercial food cutters Commercial smoothie blender</p> <p>Dishwasher –Sinks and Supplies Under counter commercial dishwasher Conveyor dishwasher Door type commercial dishwasher Waste disposal (garbage disposal) Commercial sinks Water heater booster Dish table Floor troughs</p> <p>Commercial Food Mixers Commercial countertop mixers Floor mixer Vertical cutter mixer Planetary mixer</p>	<p>Commercial Ice Machines Ice machine Tumble chiller Cook chill kettles Cooling tower</p> <p>Commercial Ranges and Ovens (All Types) Combi-ovens (small and large) Convection ovens Commercial cooktops and ranges Commercial convection ovens Cook and hold ovens Braiser/tilting skillets Tilting kettles Kitchen exhaust systems/ hoods Pizza oven Char broiler</p> <p>Refrigerators Pass (walk)-through refrigerators Drop-in/reach-in refrigerators Solid door reach-in refrigerators Milk coolers Walk-in coolers Refrigerated prep tables Refrigerated buffet tables</p>

<p>Carts Tray station Tray truck Tray delivery cart Tray dispenser Condiment cart/bar</p> <p>Holding and Proofing Cabinets Holding cabinets, stationary and mobile Proofing cabinets Low temperature holding cabinet Hot food storage cabinets Pass-through warmer</p> <p>Miscellaneous Aerators Compressors Computer hardware, e.g., CPU, monitor, keypads Point of service hardware, e.g., scanners, keypads Condensers Electronic menu boards Grease pumps Vending machines for reimbursable meals Washers and dryers (for use by food service only) Delivery car or truck for food/supply transport between schools (for use by food service only) Processing/Packaging Dough presses Muffin depositors Cookie depositors Packaging machines Shrink wrap machine Tray sealer machine</p>	<p>Under-counter refrigerators Worktop refrigerators Glass door or open-front refrigerators (for displaying food or beverages)</p> <p>Freezers Commercial chest freezers Solid door reach-in freezers Walk-in freezers Worktop freezers Under counter freezers Blast chiller/freezer</p> <p>Steam Tables Electric steam tables Gas steam tables Steam table serving shelves Convection steamers Commercial steamers</p> <p>Cold Food Tables Serving bars with guards Refrigerated buffet tables/salad bars Sandwich/salad prep tables</p> <p>Food Warmers Countertop food warmers Drawer warmers Soup kettles Drop-in food warmer</p> <p>Commercial Worktables Enclosed base commercial worktable Poly top worktable Stainless steel worktables with under shelf</p>
--	--