

PUYALLUP SCHOOL DISTRICT



CUSTOMER PROFILE:

The Puyallup School District food and nutrition center in Puyallup, Washington is a stand-alone facility that serves as a central production kitchen for the Puyallup School District. The center, built in 1999, serves 34 sites a day, feeding approximately 22,000 students two meals a day during the school year. Each day the facility prepares and sends out all of the foods needed at the district's elementary schools. The facility also supplements products for all of the district's junior and senior high schools.

JUDY JACKSON

Director of Food and
Nutrition Services

"Without the dependability and speed that our Baxter Proofer and Rotating Rack Ovens provide, we wouldn't be able to do what we do on a daily basis."

JUDY JACKSON

Director of Food and
Nutrition Services

“I looked at and tested both American and European equipment in my search for the kitchen equipment. We chose the products with the greatest longevity, that were the best value and that were in close proximity to our facility.”

CHALLENGE:

With 34 sites depending on the center for their food, the facility needed a proofer and rotating rack oven that were reliable, versatile and efficient enough to handle the high volume of food that must be produced in a four- to five-hour time frame. When it came time to build the facility, Judy Jackson, director of food and nutrition services for the Puyallup School District, looked for equipment that was dependable, large enough to produce a high volume of food and efficient enough to do so in a timely manner.

SOLUTION:

Objective:

- Efficiently bake a variety of baked goods (including cinnamon rolls, dinner rolls and cookies) and entrées (including pizzas, casserole, chicken, and more) within a limited time frame.
- Ensure equipment is large enough to fulfill the volume of food needed to be produced.

Baxter Products Involved:

- **Baxter's Proofer** features quality, modular construction to perfectly match production needs. Precise, digital controls are easy to use. Four independent rack timers help produce consistent results.
- **Baxter's Rotating Rack Oven** is ideal for baking, roasting or reheating a variety of foods, producing food that is cooked thoroughly and evenly. The OV210 series oven set the standard in baking ovens and laid the foundation for today's rack ovens. A self contained steam system, precise airflow management and digital controls produce the quality results expected from a Baxter oven.



Actions Taken:

- The Puyallup School District purchased four Baxter Rotating Rack Ovens and two Baxter Proofers.

RESULTS:

- **Improved productivity:** The equipment's large number of racks enables a large amount of baked goods to be prepared simultaneously, increasing the productivity of the staff. The facility is able to produce baked goods and entrées for 22,000 students in a four- to five-hour time frame.
- **Consistent results:** The proofer and rotating rack oven provide quick, consistent results, saving time and increasing efficiency by eliminating time spent waiting for the food or having to rebake due to hot and cold spots in the equipment.
- **Dependable:** The equipment has been used for approximately five hours a day, five days a week, throughout the entire school year for the past 10 years.



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From consistent, gentle heat to even airflow and generous steam, every Baxter innovation is designed to help you provide an authentic customer experience. That's why Baxter equipment is manufactured by dedicated teams using materials proven to last. And it's backed by 50 years of experience and the legendary service and support of Hobart. If that's the kind of support network you've been looking for to help create everything from artisan bread to appealing entrées, contact us today at 888-4HOBART.



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