



EQUIPMENT & FACILITY SPECIFICATION SHEET

Commercial commissary kitchen • Arvada, Colorado

13

KITCHENS

12,000

SQ FT

2,000

SQ FT COLD STORAGE

100+

FT CLASS I HOOD

COOKING & PRODUCTION

- 16 commercial convection ovens
- Revent rotating rack oven and Baxter oven
- Ranges, flat tops, char-broilers, steamers and tilt skillets
- More than 100 feet of Class I hood space

MIXING & SPECIALTY

- Commercial mixers in 10-quart, 40-quart and 60-quart capacities
- Steam kettles in 10-gallon, 20-gallon and 80-gallon capacities
- Commercial dough sheeter
- Dedicated gluten-free kitchen

STORAGE & SUPPORT

- Approximately 2,000 square feet of refrigeration and freezer space
- Dry, refrigerated and freezer storage options
- Lockable storage cabinets
- Three commercial dishwashers

ACCESS & LOGISTICS

- Flexible hourly and monthly scheduling for approved members
- Overnight food-truck parking with 24/7 member access
- Loading and unloading areas shown on the facility floor plan
- Tour the facility to match your production workflow to the right kitchen

PLAN BEFORE YOU BOOK

Equipment availability can vary by kitchen, maintenance status and schedule. Confirm required capacity, attachments, utilities, sanitation procedures and storage needs during your tour.