

**PREP** | cook  
create  
connect®

**BROKERS PROTECTED!**

# YOUR CULINARY ACCELERATOR

## DEDICATED & COWORKING SHARED KITCHENS



Sizes Ranges  
600 sf to 30.000 sf

100% Permit Ready Commercial Kitchens Available.  
PREP Provides An Alternative To A Commercial Lease.

### For Restaurateurs That Need:

- Central Commissary to produce for multiple restaurant Locations
- To Move growing catering operations from existing stores
- Delivery Kitchens for the fastest growing segment of the industry
- Kitchens for any type of food production or manufacturing
- Ghost Kitchens - operate multiple delivery only concepts online
- Expansion into Food Truck operations



## **COWORKING SHARED KITCHEN**

PREP provides a complete kitchen space with NSF certified commercial equipment, featuring 10 kitchen stations, reservable private workspaces and lockable dry, refrigerated and freezer storage.

Stay agile as you grow, with just a one-year minimum Membership for easier expansion as your business grows. Online scheduling allows for flexible and customizable production shifts. Bookings can be edited, deleted and extended on your smartphone or computer. Members are billed only for time used at one of our shared kitchen stations. Enjoy unlimited access to our co-working spaces and conference rooms.

PREP's shared kitchen is equipped with 220v outlets to accommodate your specialty equipment, and a la carte storage is available for quick storage.

All PREP Members enjoy access to permitting assistance, procurement services, and business development support. Grow your business more quickly with referrals for acquiring business capital, workshops and other educational resources, information regarding packaging, labelling, nutritional information, barcoding and batch numbering, and social media and marketing assistance.

## **FOOD TRUCK DEDICATED SPACE**

PREP houses 56 dedicated food truck commissaries or "base of operations" for mobile food service operators, including food trucks, food trailers, food carts, movie set caterers and BBQ trailers. Mobile food service operators at PREP benefit from a community of like-minded people who are all selling their delicious food in this very unique way.

We offer four different sized dedicated bases of operation for mobile food services. Each commissary is climate controlled, has access to hot/cold water and is equipped with a hand sink, 3-compartment sink, prep sinks (as required) and common mop sinks. Each unit is fully customizable.

Members enjoy access to lead generation marketing, available truck parking with generator hook ups, complimentary pushcarts for loading and unloading ease, access to gray water dumping stations and water refill stations, and access to PREP's procurement partnership with Gordon Food Service.

## **PRIVATE KITCHEN FACILITIES**

Expand Your Business.

Move in & Permit Ready.

100% Production Space

Ghost Kitchens, Take Out Kitchens, Commissary Kitchens,

Food Production Kitchens, Movie set catering and Mobile

Food Service. Dedicated production space for startups to

national enterprises who already have a foothold in the

market, but which could still benefit from having access to

PREP's member driven infrastructure. PREP provides a

complete rental kitchen space with NSF certified hoods and

walk-in refrigeration. Prior to move-in, PREP takes each

customer through the various processes of regulation and

compliance, packaging and labeling, nutritional information,

barcoding and batch numbering to make your move in

process painless as possible.

PREP assumes the expense on the following:

Grease trap pumping and maintenance

Hood Cleaning and maintenance

HVAC maintenance

Walk-in and reach in Cooler and Freezer maintenance

FOG permits

Fire system and extinguisher inspections and permitting

Facility pest control

Sanitation & recycling

Common area area utilities

Maintenance of roof, walls, structure, utilities runs to unit,

parking areas, access control systems, common area

lighting and landscaping