

Commercial Delivery-only kitchens designed for efficiency

Space

- Private kitchen
- Driver pickup area
- Staff locker area
- Restrooms
- Mop wash
- Cold & freezer storage
- Dry storage

Services

- Order pickup & processing
- Courier handoff
- Cleaning & maintenance
- Safety & health inspections
- Delivery logistics
- Extraction & ventilation
- On-site support staff
- Delivery software

Equipment

- 3 compartment sink
- Prep sink
- Hand sink
- Commercial hood
- Tablet
- Grease-trap/interceptor

Utilities

- Gas points
- Power outlets
- High power lighting
- Cold & hot water lines
- Gas/fire safety system
- WiFi
- Trash/recycle
- Ethernet connections
- Grease/trap cleaning
- Hood/flu cleaning
- Pest control

Amenities



Flexible Space to meet your needs

Fulfill delivery, kiosk, pickup and delivery orders efficiently



We'll handle the handoff

Our on-site staff will get every order from your kitchen to the right customer or courier.



Keep everything safely stored

Cold, frozen, and dry storage is available to ensure maximum shelf life.



Assistance with health permitting

We'll help guide you through the process to acquire your permit from your local health department.



Daily cleaning for your kitchen are included

We'll sweep, mop, and sanitize your kitchen at the end of each day, degrease hoods weekly, and more.



Software that connects it all

Manage orders from delivery apps, multiple brands, online menus, and more from your desktop or tablet

*level of service dependent on facility