

5,000 SF Kitchen Suites

Production Ready Kitchen Space. Built Once, Built Right.

Each suite delivers approximately 5,000 SF of code compliant kitchen infrastructure designed for serious volume. The heavy lifting: permitting, utilities, ventilation, layout, is already done.

You just bring the recipes.

What's included:

- 40' type I and II hoods (handles everything but a flamethrower)
- Full dish pit with high heat machine and 3-comp sink
- Prep areas with electrical
- Dry, refrigerated, and freezer storage
- Staff restrooms with locker area
- Garage and loading access (because hand-trucking through the front door gets old fast)
- Office space (additional cost)

Power, plumbing, and ventilation are engineered for continuous use. The layout is flexible enough to adapt to your equipment and workflow, not the other way around.

Built for teams who:

- Run regional or national production operations
- Need corporate culinary and R&D space
- Produce CPG or packaged food products
- Operate multi-unit restaurant groups
- Scale delivery-first concepts

You handle the food. We handled the rest.

Limited availability. Don't chicken out.

What's Next?

Let's get you into the space. Schedule a walkthrough or ask us questions, we're pretty quick on email.

Email: info@tinydrumsticks.com

Sign & Seal the Deal

Once you sign, you're officially part of the flock.

Tiny Drumsticks, Inc.

www.tinydrumsticks.com

