

USDA Meat Processing Facility For Lease

The 11,000 square foot facility 4 year old facility, is turnkey and federally inspected by the USDA. The property owners operated a value-added meat processing business out of the facility for the past 4 years, and are winding down to transition into retirement.

Key Aspects

- Fully outfitted with modern equipment and technology that can support processing of 2,400+ lbs of product per day, 12,000+ lbs per week
- Owners are willing to transfer a new Nationally trademarked USDA certified brand to the leasing party.
- 8 active HACCP programs
- Current facility use type by product category;
 1. Raw intact, raw ground
 2. Fully cooked Sausage - steamed, smoked
 3. Bacon and ham
 4. Dry cured Whole Muscle - coppa, prosciutto, pancetta, Beef Bresaola
 5. Semi dry salami - summer sausage, snack sticks, landjaeger
 6. Dry Salami 14-60 day agings
 7. Jerky

Facility

The facility available for lease is 10,000 square feet.

Production/Aging/Packaging Space: 4250 sq ft

Office/ Employee Space: 1000 sq ft

Freezer Space: 850 sq ft

Cooler Space: 1250 sq ft

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Video Links:

- [Packaging & Shipping Space](#)
- [Production & Aging Rooms](#)
- [Stuffer, Linker, Hanger](#)

Equipment

Equipment would be leased separate from the real estate. Key equipment pieces include,

- NOWICK Bowl Chopper KN-125, (200-225Lb load)
- NOWICKI Brine Injector, MHM-21M (21 needle)
- NOWICKI Tumbler U-17 (600Lb)
- Vacuum Chamber DC-650 ProMark
- Rollstock -Ultrasource Bison w/ Gas Flush packaging machine, with Video Jet printer/labeler, 6 different packaging indexes, 5 with variable depth.
- Nexus Slicer 245ES, 10.5" bacon slicer, salami and cold cut slicer.
- 2 Enviro-Pak pass through ovens, 1- 1 truck, 1- 2 truck, capacity 400-500Lb capacity per truck

- With steam generators and glycol chilled.
- RISCO RS305 Suffer, with Linksizer and Auto Hanging Line.
- Vista Trac Hardware 4 Stations, Quickbooks integrated, full receiving, usage and shipping traceability.

A full list of equipment will be provided to interested parties.

Property Owner Objectives

The owners are interested in leasing both the equipment and facility. They would like the leasing party to have a solid business model to ensure the longevity of the lease. They have a need for specialty meat products within their restaurant businesses and would consider being a customer for the leasing party, if it was a good fit for both businesses.

Details

Location: Wenatchee, WA, central access to PNW markets, Seattle corridor and Spokane, WA. Plant access, One mile from East/west US Highway 2, 30 minutes south to I-90.

Type: Processing Facility

Facility Lease Rate: \$13,350 per month

Equipment Rent Rate: \$5,200 per month

Current and Prior Use: Value-Added Meat Processing Services

Triple Net Lease : Yes

Applicant Requirements

- A business plan including financial projections detailing a sustainable business or path to profitability within the facility
- Cash flow projections showing ability to maintain positive cash flow year round
- Historic financial statements for existing businesses
- Ability to exemplify knowledge and experience with the facility's equipment
- References

Interested parties please reach out to:

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