



## Artisan Food Center

### Commercial Kitchen

The Artisan Food Center is a multi-tenant building that houses 5 food processing spaces, a commercial kitchen, a small retain area and a public restroom. All food processing spaces meet USDA and local health department standards. The building was constructed to LEED standards, with top-notch energy efficiency.

### Commercial Kitchen

- 1,152 square feet
- Food-grade wall covering (FRP) to a height of 6 feet; 10-foot ceilings
- Type 1 Exhaust hood over 6 burner propane stove/oven combo
- Electric convection oven
- Under-counter commercial dishwasher
- 8'x8' walk-in cooler
- 8'x8' walk-in freezer
- Floor mixer, standing mixer, scale, food processor, power grinder, meat slicer, coffee mill and microwave
- Cutting boards, stainless steel food prep containers, mixing bowls, crock pots
- Miscellaneous kitchen utensils, including rolling pins, spatulas and large spoons
- Stainless steel 3 compartment sink, separate vegetable washing sink
- Janitor's closet with mop sink and separate hand washing sink
- Floor drains
- Glass front entry door with windows to the south
- Double doors to rear of the building (service and delivery area)
- Access to the public restroom
- Serving counter/window into Co-Op Market retail area
- Opportunity to sell product in Co-Op Market retail area
- **May be leased by the hour occasionally or on a regular basis. Rates, rules and user agreement available at [www.bluemountainstation.com](http://www.bluemountainstation.com)**

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