

# COMMERCIAL KITCHEN SPACES | THE MILL FOOD CO. MELWOOD AVE | PGH PA 15213

Virtual restaurant concepts are perfect for both enterprise level and small food businesses. By eliminating the dining room and front of the house staff, your food business can save on overhead costs (like energy) by utilizing the shared kitchen model.

Ghost kitchens have the same specialized equipment as commercial kitchens such as; a refrigerator, grill, freezer, fryer, prep area, etc. This is a great option for extremely busy restaurants where online delivery orders are becoming overwhelming to take on. This frees up time for your chefs and kitchen staff so they can focus on the flavors and food safety, ensuring a higher quality service in-house.

### The Mill Food Co

Centrally located in the heart of Pittsburgh, this ghost kitchen facility brings access to up to 200K hungry customers. With its walkability, nearby shopping, and prime location, this area is attracting tourists and locals alike. This ghost kitchen facility is near high concentrations of both online delivery demand and walk in traffic, meaning more incoming orders for your restaurant.

## **More Information:**

cloudkitchens.com/locations/pittsburgh/melwood



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## Services

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

## Facility Features

We offer kitchens for modern-day chefs and help get you set up with specialized commercial kitchen equipment and minimal fuss. The kitchen is open 24/7 and is a private kitchen space so no one is sharing spaces

Included with all licenses Additional fees apply

## Space

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

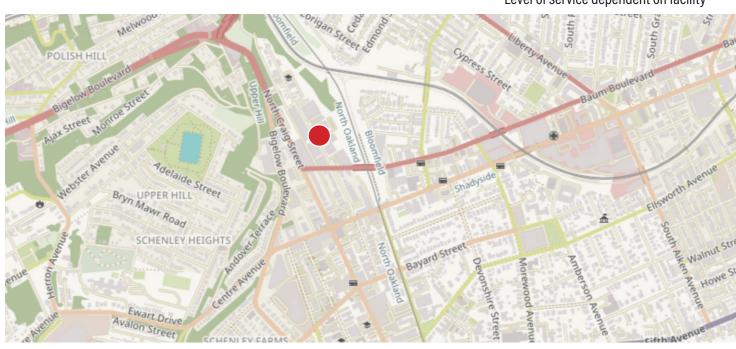
## Utilities

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

\*Level of service dependent on facility

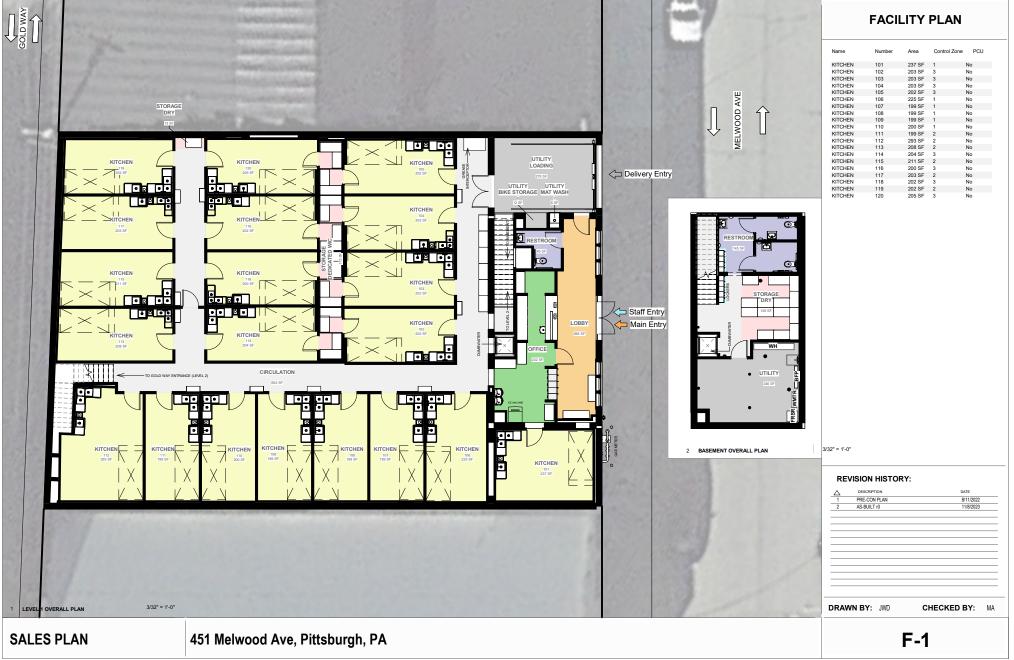
## Equipment - 9ft ansul hood

- 911 ansui nood
- 3 compartment sink, hand sink + prep sink
- Grease trap interceptor that's built into the kitchen.





#### HIGHLY CONFIDENTIAL - DO NOT SHARE



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