CITY KITCH



13K sq ft



9545 Pinnacle Dr, Charlotte, NC 28262



(800) 803-2514

Our original location is aptly located near UNC Charlotte and is exclusively for producers. Food trucks, meal prep businesses, caterers, and bakers have all found a home here, many of which have been here since City Kitch was founded.

Best suited for:

food trucks, meal prep businesses, caterers, bakers, product developers, recipe developers, culinary instructors, pop up concepts

STANDOUTS

Our trained, on-site facility team are operational professionals with decades of experience in food and beverage.

Tap into strategic partnerships with Toast, Sysco and ServSafe education to access exclusive pricing for City Kitch members.

We assist our members from the very beginning, starting with the permitting processes for the **Department of Health and the Department of** Agriculture.

Onsite amenities include food truck plan reviews, linen services, utilities, pest maintenance, and specialized facility cleaning.

We make it easy for you to focus on food by streamlining operations through our online customer portal and scheduling system in the shared kitchen.

Access exclusive ServSafe Food Handler, Manager, and Alcohol training for City Kitch members and employees through Raise the Grade.

MORE THAN A KITCHEN

YOUR CULINARY COMMUNITY



CITY KITCH

OFFERINGS



Shared kitchen packages

Access to prep space in open kitchen

Dedicated dry storage

Dedicated cold storage

Access to fully equipped hotline for production

Private suites without commercial hood

Private production space

Private storage space

Access to fully equipped hotline for production

Food truck parking

Parking spaces

Charging spaces

Gray and fresh water exchanges

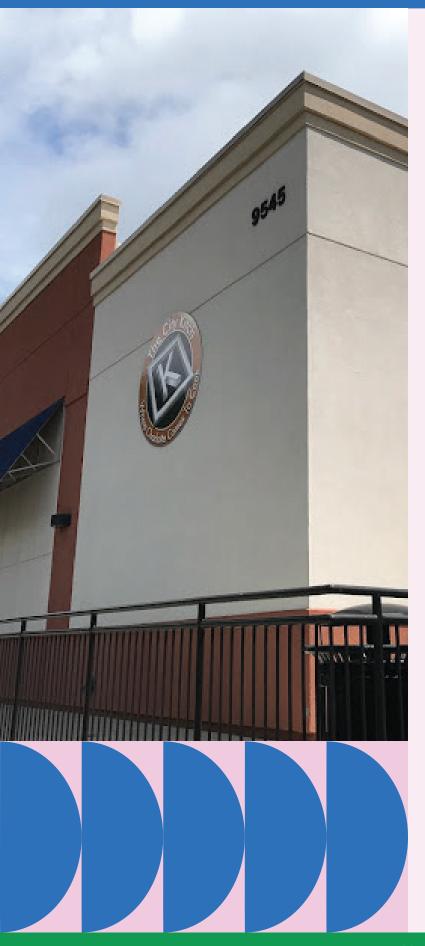
Grease disposal

"City Kitch has truly transformed the way I operate my business. The kitchen is clean and well-maintained, providing a professional and hygienic environment for my entire team. City Kitch is a pleasure to work in and I cannot recommend it enough!"

- Noha Shawky

CITY KITCH

BACK OF HOUSE



Community of food businesses

Share ideas and inspiration from your fellow peers

Commercial kitchen

Hotline with natural gas
Commercial prep sinks
Commercial dishwasher

Commercial prep tables
Commercial refrigeration
Secure 24x7 access

Premium equipment

Convection and combi ovens Blast chiller
Tilt skillet Ranges
Smoker Flattops

Facility Services

Facility management
Permit support
Food safety chemicals

Pest elimination Electricity, gas and water

Trash service

Wireless internet

Grow your business online

Bulk ordering

Access to bulk food and supply ordering and delivery to facility

Access to private event bookings

Private chef Food truck

Access to marketing support

Logo, brand story, photography, social media