


 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



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
FRESH N FIT



Community of food businesses

Share ideas and inspiration from your fellow peers

Commercial kitchen

| | |
|--------------------------|--------------------------|
| Hotline with natural gas | Commercial prep tables |
| Commercial prep sinks | Commercial refrigeration |
| Commercial dishwasher | Secure 24x7 access |

Premium equipment

| | |
|----------------------------|---------------|
| Convection and combi ovens | Blast chiller |
| Tilt skillet | Ranges |
| Smoker | Flattops |

Facility Services

| | |
|-----------------------|----------------------------|
| Facility management | Pest elimination |
| Permit support | Electricity, gas and water |
| Food safety chemicals | 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

