

Shared-Use Kitchens and Incubators

Last Updated: August 2014

The University of Massachusetts Extension seeks to connect stakeholders with the resources they need. The University of Massachusetts Extension does not preferentially endorse any of the following businesses; this list is simply a starting point.

If you know of a business that should be included in this list that is not please email amanda.kinchla [at] foodsci.umass.edu with “Website Resource Addition” in the Subject line.

Battenkill Kitchen (Shared-Use Kitchen)

<http://www.battenkillkitchen.org/index.html>

518-854-3032

58 E. Broadway

P.O Box 140

Salem, NY 12865

Equipment

A 800 square foot kitchen areas
Sanitation accessories of hair restraints and disposable gloves provided
Unisex rest room
Secured facility entry
Ventilated hood systems
Walk-in Cooler
Storage areas
Six Burner Gas Range
Convection Oven
Two Gas Fired Baking Ovens
40 gallon Steam Kettle
Walk-In Cooler - 640 square foot
High Temperature Dishwasher
Hand Wash Station
Food Preparation Tables
Aluminum Baking Sheets
Two Bay Sanitizing Sink
Griddle
Steamer
40 quart Stand Mixer
Digital Scale
Commercial Food Processor

Business Assistance

None

Urban Horizons Food Co. (Shared-Use Kitchen)

<http://www.whedco.org/Community-and-Economic-Development/Commercial-Kitchen/>
917-498-3472

50 E 168th St. Bronx, NY 10452

Equipment

Three walk-in refrigerators and freezers

Southbend stovetops

Duke convection ovens

Hobart dishwashing stations

Blodgen pizza oven

Commercial food slicers

Dry storage areas

Loading dock

Business Assistance

None

Western Mass Food Processing Center (Incubator)

<http://www.fccdc.org/>

413-774-7204

324 Wells Street
Greenfield, MA 01301

Equipment

Acid foods, hot-pack, cold-pack,
repackaging
2 100-gallon steam kettles
Hot-bottling/filling automation
Conventional ovens and range
49-gallon tilting skittle
Large capacity mixers, choppers, shredders
Dry, cold and frozen storage
Shipping & receiving area w/loading dock
24-hour secure access
Vegetable wash and prep areas
Complete sanitation program and equipment
Shared office space and equipment

Business Assistance

Business Counseling,
Training,
Lending,

Nelson Farms (Incubator)

<http://www.nelsonfarms.org/>

315-655-8831

3261 US Rt 20

Cazenovia, NY

Equipment

Flott Peeler,

A-600 Modified Atmosphere Packaging,

Semi-automatic tray sealer,

Maple syrup bottling line,

apple cider pasteurization

Business Assistance

Feasibility Studies

Budget Assistance

Cost Base Analysis

Equipment Needs

Personnel Required

Layout Assistance

Special Equipment

Cooler/Freezer Needs

Storage Requirements

Records Required/Outlines

Licenses, Permits Required etc.

Hometown Foods LLC (Shared-Use Kitchen)

<http://hometownfoods.harvestkitchens.net/>

<http://hometownfoods.harvestkitchens.net/rental-clients/>

518-758-7342

362 Eichybush Rd

Kinderhook, NY 12106

Equipment

Commercial vacuum Packing Machine-hard
cheeses, Bulk dry goods, Frozen fresh
produce, frozen savory sauces and fruit
sauces

Tray freezer, Actic Air freezer

Business Assistance

Conference room, Video equipment,
Copy Machine,

Crop Circle Kitchen (Shared-Use Kitchen)

<http://www.cropcirclekitchen.org/>

617-522-7900

31 Germania Street

Buildings I & J

Jamaica Plain, MA 02130

Equipment

3000sq ft. of cooking space with stoves; convection and conventional ovens; stand mixers (20, 30, and 40qt); 300sq ft. each of cold and frozen storage; significant dry food and equipment storage; and access to specialty processing equipment

Business Assistance

ServSafe Certification, business consultation, legal, financial, business planning, food science, market development

Dartmouth Grange Shared Use (Shared-Use Kitchen)

<http://www.dartmouthgrange.org/>

508-636-1900

1133 Fisher Rd

Dartmouth.MA

Equipment

6-burner range with flat top and two conventional ovens

Double-stacked convection ovens

40 gallon tilting braising/skillet pan

40 gallon tilting steam kettle

Commercial mixer with 20 and 40 quart attachments

2 reach-in freezers

2 reach-in refrigerators

4 quart commercial food processor

40 quart immersion blender

Automated filling machine for packaging

Vegetable wash and prep areas

Business Assistance

Business development Assistance,

Cape Cod Culinary Incubator (Incubator)

capeculinaryincubator@gmail.com

<http://www.ckc3.org/>

774 994 0033

PO Box 647

Barnstable, MA 02630-0647

Equipment

Commercial Kitchen Access

Food Processing Equipment Rental

Ingredient Sales

SafeServ Certification

Cooking Classes

Business Assistance

Technical Support & Oversight

Recipe Formulation

Food Industry Economics

Entrepreneurship 101