Shared-Use Kitchens and Incubators

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

<table>
<thead>
<tr>
<th>Equipment</th>
<th>Business Assistance</th>
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</thead>
<tbody>
<tr>
<td>A 800 square foot kitchen areas</td>
<td>None</td>
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<tr>
<td>Sanitation accessories of hair restraints and disposable gloves provided</td>
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<tr>
<td>Unisex rest room</td>
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<td>Secured facility entry</td>
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<td>Ventilated hood systems</td>
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<tr>
<td>Walk-in Cooler</td>
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<tr>
<td>Storage areas</td>
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<tr>
<td>Six Burner Gas Range</td>
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<tr>
<td>Convection Oven</td>
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<tr>
<td>Two Gas Fired Baking Ovens</td>
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<tr>
<td>40 gallon Steam Kettle</td>
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<tr>
<td>Walk-In Cooler - 640 square foot</td>
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<tr>
<td>High Temperature Dishwasher</td>
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<tr>
<td>Hand Wash Station</td>
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<td>Food Preparation Tables</td>
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<tr>
<td>Aluminum Baking Sheets</td>
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<tr>
<td>Two Bay Sanitizing Sink</td>
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<tr>
<td>Griddle</td>
<td></td>
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<tr>
<td>Steamer</td>
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<td>40 quart Stand Mixer</td>
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<td>Digital Scale</td>
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<tr>
<td>Commercial Food Processor</td>
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</tbody>
</table>
Urban Horizons Food Co.  (Shared-Use 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 consolation, 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