

Space Overview

Development Kitchen

Primary Use: Product Development, testing, cooking classes, Chef training, product launches.

CAPACITY

Suitable for cooking demonstrations, classes, workshops, tastings, and small dining experiences, with direct access to the Glass Room.



Training / Workshop: 12



Tasting / Dining: 18



Demonstration: 18

EQUIPMENT

2 x Rational iCombi Pro Ovens
10 x Induction hobs
1 x Flat-top griddle
2 x Deep fat fryers*
1 x Commercial mixer

A selection of:

Pots, pans, bowls & 1/1 gastronome trays.

Utensils including knives, chopping boards, spatulas, graters, and spoons

FACILITIES & AMENITIES



Natural light



Cloakroom



Tv Screen



Disabled access



Wifi



Tea & Coffee



Goods lift

LOCATION & LOGISTICS



On site parking
(at additional cost)



Licensed for alcohol*

**additional corkage fee applies*

SPACE RULES

FOOD SAFETY & COMPLIANCE

- All users must hold a Food Safety Level 2 certificate (or equivalent)
- Public & Product Liability Insurance required
- Mandatory induction prior to first use

CANCELLATION POLICY

- Cancellations made 7 days or less prior to the booking date are non-refundable.
- Cancellations made 8-14 days prior to the booking date will receive a 50% refund.
- Cancellations made 15-30 days prior to the booking date will receive a 25% refund.

To make a booking or require more information please contact:
Rose@missionkitchen.org