

Shared Use Establishments (Commercial Kitchens/ Kitchen Incubators) in Ohio

Facility Name	Location	Website	Kitchen Equipment Details	Business Options
Appalachian Center for Economic Networks (ACENet), Community Kitchen Incubator	Athens	http://acenetworks.org/	Equipment includes convection ovens, a rotating oven, a hooded ten-burner stove, commercial size mixers, braising tray, commercial processing kettles, a semi-automated labeling machine, automated bottling line and a vacuum-packing machine.	Business incubation, Loan funds, Marketing & Distribution, Product Development
Cleveland Culinary Launch & Kitchen	Cleveland	http://cleculinarylaunch.com/	The kitchen is set up with work stations for Canning, Catering or Baking and Prep Stations also for production that is not required to be under an exhaust hood	Sessions available to learn about food regulations, pricing/financials, marketing, product development, labeling/packaging, and what it takes to create a successful food business
Common Wealth Kitchen Incubator	Youngstown	http://www.cwkitchenincubator.org/	The incubator is open to producers interested in baked goods, catering, sauces and salsa, jams and jellies, canned goods, condiments, value-added produce, pasta, dry mixes, fruits and berries, beverages and other specialty or gourmet goods and other items of choice.	Business counselors are available to assist with business planning, product development and marketing
Food Industry Center (The Ohio State University)	Columbus	http://foodindustries.osu.edu/	Equipment includes cheese vats, ice cream freezer, pasteurizer, homogenizer, bread equipment, canning equipment, dehydrator, freeze dryer, fryers, mixers, ovens, snack foods equipment	Assistance with product development, nutrition labeling, etc.

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Local Roots Community/ Commercial Processing Kitchen	Wooster	http://localrootswooster.com/kitchen	Processors can produce many items, such as fresh packed pre-cut produce, prepared dips, salsa (not canned), frozen food items, and baked goods. Facility does not have a canning and bottling license, but renters can process with their own license.	
Muskingum County Business Incubator FoodWorks Alliance	Zanesville	http://www.foodworksalliance.com/	Ovens, stoves and jacketed kettles	Product Development, ingredient sourcing, packaging and labeling, shelf life information, nutrition analysis, marketing strategies, licensing compliance and business development
Northwest Ohio Cooperative Kitchen - NOCK	Bowling Green	http://agincubator.org/Nock.html	Maintains a baking and canning license; equipment includes stove, bakery depth convection oven, tilting braiser, Hobart mixer, refrigerator and freezer, and state-of-the-art IQF freezer	Assistance is available for entrepreneurs pursuing the food industry. Certain small business development services carry a nominal fee.
Sunapple Company	Columbus	http://sunappleco.com/kitchens/	Commercial cannery handling high-acid foods, certified gluten-free baking facility with a frozen food license, bakery, frozen foods, catering and meat HACCP certifications	Sunapple Kitchens are not a rental kitchen. Vendors work with ARC employees to train the person who will be making their product.
The Hildebrandt Provisions Company Community Kitchen	Cleveland	http://www.hildebrandtco.com/#laboratory1/c1rs8	Target is the culinary entrepreneur	Provide variety of space and tools to help budding artist and food entrepreneurs