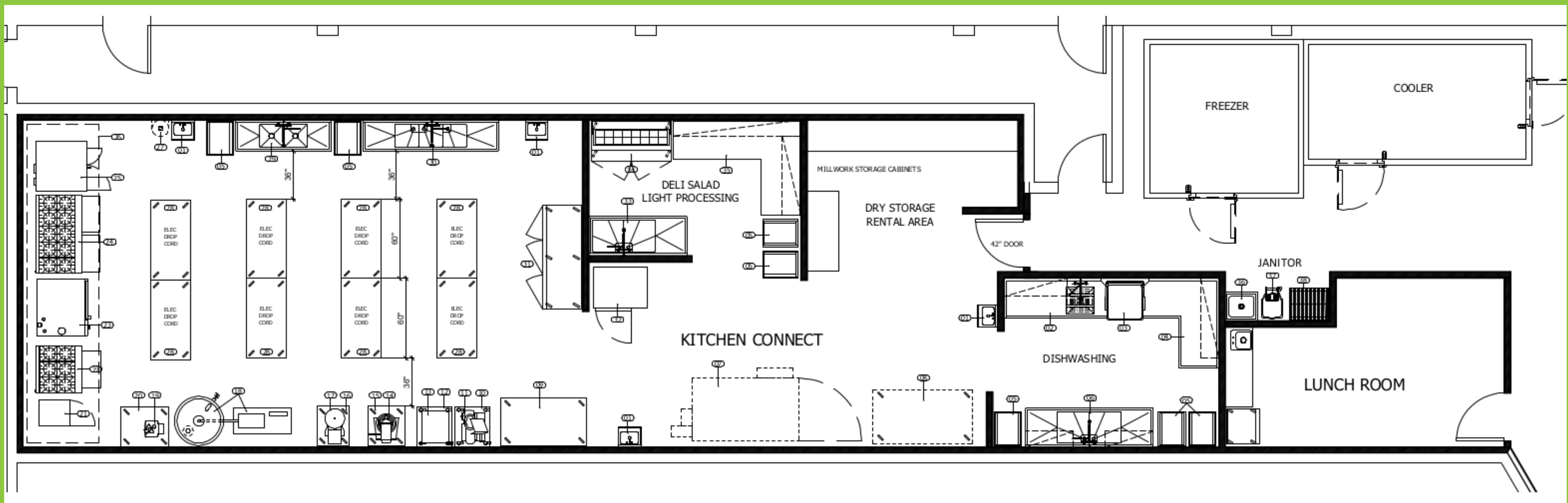




Food Business Incubator
& Processing Facility



Kitchen Connect Floor Plan



Kitchen Connect - Our Vision

Kitchen Connect will focus on providing a wide range of value-added processing options to registered charities, private businesses, farmers, breweries, schools and other food producers in the region. As a facility, we hope to create equal access economic development opportunities for the communities that surround us. We hope to achieve this goal by providing the following processing lines to our community that will be available to rent 24 hours a day, 7 days a week at Kitchen Connect:

Processing Line 1 - Batch Processing and Pasteurization Line

Processing Line 2 - Combi Oven Line

Processing Line 3 - 10 Burner Stove and Convection Oven Line

Processing Line 4 - Dehydrator Line

Processing Line 5 - Light Processing Line

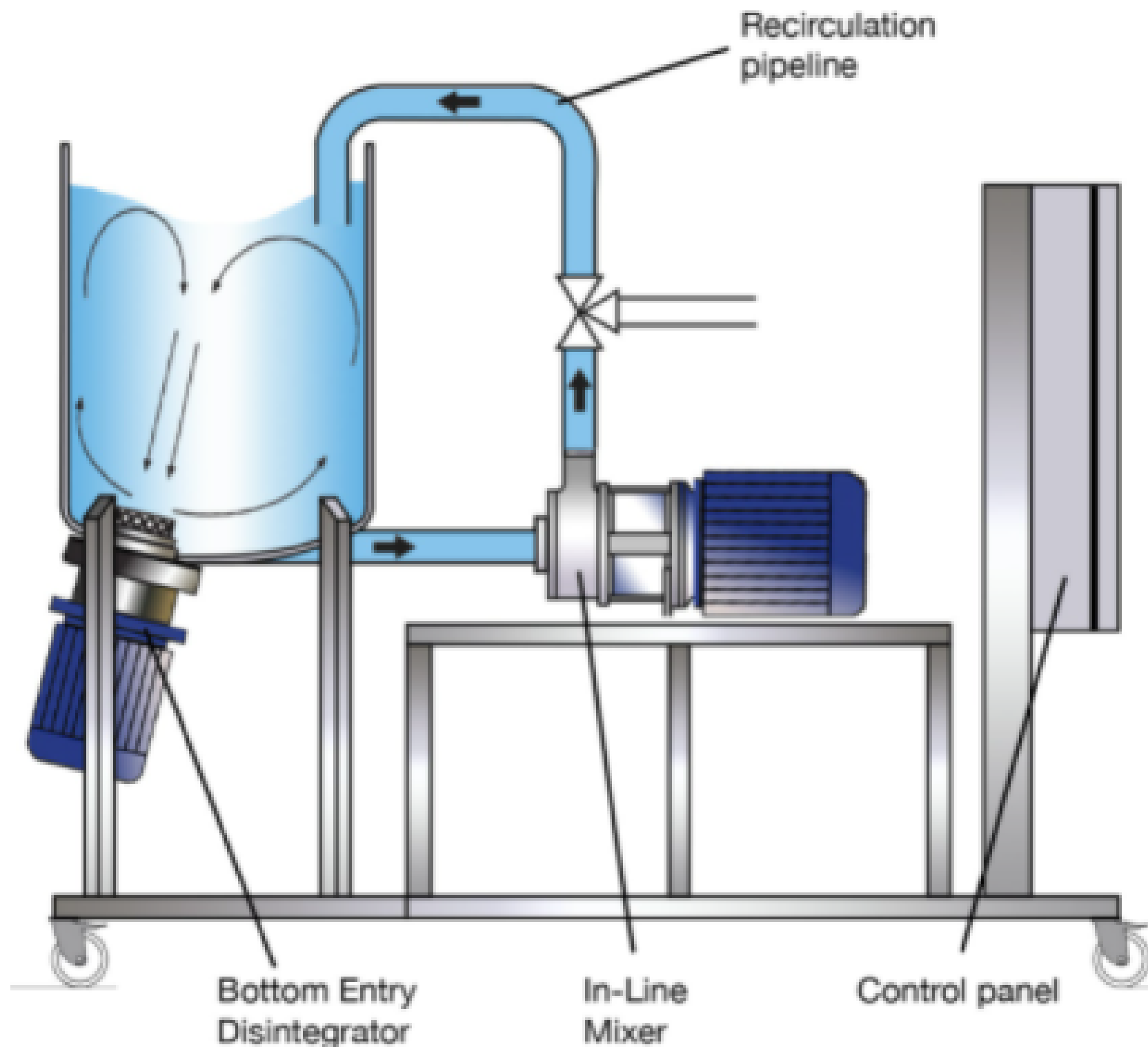
Processing Line 1 - Batch Processing and Pasteurization Line



Processing Line 1 Equipment:

- Silverson Blending Plant
- Pro 2000i Unifiller
- Chamber Pasteurizer
- Stainless Steel Packing and Labelling Area

Processing Line 1 - Silverson Blending Plant



- A complete system capable of disintegrating large solids without pre-treatment
- The Bottom Entry mixer provides the initial disintegration of the solids
- The In-Line Mixer further refines the product to give the required smooth consistency
- Capable of processing smoothies, beverages, soups, sauces, dips, pesto and hummus
- 100 GAL vessel can process 1000+ x 250 ML units in a single batch

Processing Line 1 - Unifiller

The Pro 2000i Low Level (lowboy depositor) with agitator is a perfect depositor and filling system for chunky soups, fillings, stews, chili, deli salads or stiff products such as cream of wheat or hummus.

Machine Features and Benefits:

- Agitator is gentle on product and ensures even deposit of particulates
- Deposits everything from smooth to chunky to stiff
- Quick, easy cleaning for product change-over
- 4 product cylinder sizes available
- Large capacity quick release 63 Gallon (240 liters) hopper with safety cover
- Nema 4x drive motor and controller

**PRO 2000i LOW LEVEL
WITH AGITATOR**



Processing Line 1 - Chamber Pasteurizer

The Kreuzmayr Chamber Pasteurizers are designed for the pasteurization of product via a water shower or by steam injection. The cans or bottles of product are placed on a trolley or a pallet. Heat-up, holding and cooling times and temperatures can be set via a time and temperature control panel. The product is then heated to the set amount. This ensures a constant processing temperature.

Machine Features:

- Electronic regulation of the pasteurization process
- Heating speed is adjustable (depends also on the capacity of the steam boiler)
- Pasteurization temperature is adjustable
- Required holding time of pasteurization is adjustable
- Switch-off temperature is adjustable
- Electronic datalogger for pasteurization as well as chamber temperature
- Capable of pasteurizing a wide range of products to achieve a longer shelf life of 6-10 months in large single batches of 1000+ X 250ML or more



Processing Line 2 - Combi Oven



Processing Line 2 Equipment:

1. Combi Oven
2. Stainless Steel Packing and Labelling Area

The combi oven is a highly advanced machine that cooks food using steam, convection or a combination of both. This powerful machine can roast, poach, steam, grill, bake, shallow fry and sous vide or smoke food.

Processing Line 3 - 10 Burner and Convection Line



Processing Line 3 Equipment:

1. 10 Burner Stove and Oven
2. Convection Oven
3. Stainless Steel Packing and Labelling Area

The convection oven has a fan and exhaust system that a regular oven does not. The fan and exhaust help blow hot oven air over and around the food, then vent it back out. As a result, this hot air surrounds the food so that it cooks evenly and more quickly.



Processing Line 4 - Dehydrator Line



Processing Line 4 Equipment:

1. Robot Coupe 1.5 HP CL51 Vegetable Prep Machine
2. 2-Zone - Vertical 32 Tray / 5.12m² Tray Area Commercial Dehydrator
3. Stainless Steel Packing and Labelling Area

The digital 2-zone commercial dehydrator is made for ongoing commercial use. With (32) 40x40cm trays and a high-efficiency forced air convection system, food is dehydrated at industrial rates. The 2 zones can be independently controlled, allowing the user to use different temperatures.

Processing Line 5 - Light Processing Line



Processing Line 5 Equipment:

1. 2x2 Door Food Prep Table for Sandwiches/Salads
2. Robot Coupe 1.5 HP CL51 Vegetable Prep Machine
3. Stainless Steel Packing and Labelling Area



The Robot Coupe® CL51 food processor makes preparing a wide variety of vegetables quick and easy. Its continuous feed has a 1.5 HP motor providing high quality slicing, shredding and grating. The unit comes with a 1/8" slicing disc as well as a 1/8" grating disc and can produce 330 lbs. of practical output in an hour.

SI FarmHub - Salad Bubbler



The South Island FarmHub shares the facility with Kitchen Connect and will provide the aggregation and wholesale sourcing of produce locally from farms in the region. Produce sourced locally will serve as key input ingredients into many of the value added recipes that will be produced through Kitchen Connect. The Salad Bubbler seen in the picture to the left will allow the FarmHub to wash and clean thousands of pounds of fresh produce that will be used in products like deli salads, smoothies and other market-ready products.

Commercial Dishwasher and Double Sink



All members who access the processing lines will be expected to leave their station as they found it upon entry. Members will have access to a Hobart AM- 14TC commercial dishwasher station. This station will also include a double stainless steel sink.



Cold and Dry Storage



The Kitchen Connect facility offers storage options including dry storage lockers, walk-in coolers, commercial refrigeration units and a walk-in freezer. These storage options will be accessible to members through membership packages.