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New commercial kitchen space to open in Dallas in early 2025

The new 60,000-square-foot location will be Prep Kitchens' second property in Texas and its first in D-FW.



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A shared kitchen at a Prep Kitchen facility in Atlanta. The company is expanding to Dallas in early 2025. (Reginald Rohadfox)











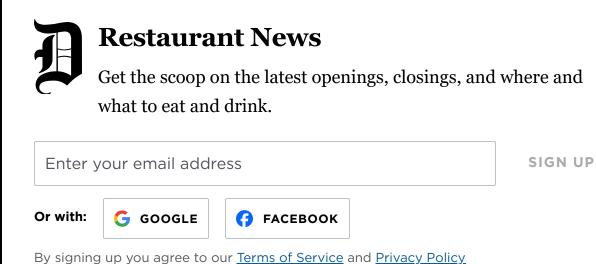
Prep Kitchens, an Atlanta-based <u>commercial kitchen company</u>, is expanding into Dallas early next year. Once completed, CEO Mitchel Jaffe says the more than 60,000-square-foot facility will be the largest of its kind in Texas.

"People in Texas like big, right?" he joked during an interview with *The Dallas Morning News*.

Jaffe says his business aims to attract a large range of potential customers in the food industry like caterers, food trucks, <u>ghost kitchens</u>, meal-prep services and even wholesale retailers and national chains.

Prep Kitchens serves as a facilitator for these businesses, providing the <u>culinary</u> infrastructure that companies need to get up and running. They streamline the

process and eliminate many of the complicated hurdles that come with starting a new food business.



"Prep's whole thing is that chefs and very creative food people don't have to worry about real estate development, capital, engineering, permitting, construction and all that. We want them to come do their thing," Jaffe said. "That's the exciting part."

The new Dallas facility is opening at 1499 Regal Row and bringing 53 private professional kitchens and a shared kitchen space with 10 stations. Prep worked with Ridge Pointe Commercial Real Estate in its real estate search.

"Dallas is just a super dynamic business environment, and it's growing. We felt it was underserved for anything like what we're doing," Jaffe said.

Prep membership costs are priced depending on each business, but Jaffe says they range from around \$600 per month to upwards of \$10,000 per month. The variance can be attributed to the difference in facilities available to each member. The entry-level is shared kitchens, and spaces can go up to a 3,000-square-foot private kitchen. Each member has access to a series of benefits that include procurement services and additional business assistance.

Jaffe said the Dallas facility is in its second month of construction and aims to be fully operational by February 2025. In the meantime, Prep is already offering facility tours to prospective members.

"I can't be more excited to be part of Dallas's community and help unleash something here," Jaffe said.

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