

## **Battenkill Kitchen Ready for Producers**

Over this past winter, the Battenkill Kitchen, a shared use kitchen facility in Salem, Washington County, went through major renovations. The Battenkill Kitchen was originally the kitchen for the Salem Jailhouse, but has now been transformed into a commercial food processing facility. Renovations included a new commercial tile floor, a hand washing station, a 40-gallon steam kettle, rolling stainless steel food preparation tables, and a 40-quart stand mixer. The kitchen also maintains a six burner gas range, a convection oven, two baking ovens, a walk-in cooler, and commercial dishwasher.

The new equipment at the facility will allow producers to maximize their rental time more efficiently. The new 40-quart stand mixer allows processors to make larger batches while the new 40-gallon steam kettle brings food up to and maintains the proper temperature for hot pack jarring. The stationary cabinets in the center of the kitchen were removed allowing the new rolling stainless steel tables to create a table arrangement that is most efficient for the equipment used. Also storage shelving has been added to house smaller tools and equipment. By making as many items as possible movable, the kitchen has expanded its usable space and flexibility.

Having new state of the art commercial size equipment allows the Battenkill Kitchen to be a viable option for local small scale food processors to bring their products to our local markets. For more information on the Battenkill Kitchen, Inc. or how to rent the kitchen, call 518-854-3032 or email Will Lennon, President at [bbuck@nycap.rr.com](mailto:bbuck@nycap.rr.com).