

COMMERCIAL KITCHEN SPACES AVAILABLE: 5333 Adeline Street, Oakland, CA

:: PLUG AND PLAY OPPORTUNITY ::



PROPERTY DESCRIPTION 5333 Adeline Street, Oakland, CA

Gordon Commercial Real Estate Brokergre presents unique, Delivery or Alternative kitchens designed for efficiency. Be part of this vibrant community of Commercial Kitchens housing chefs, bakers, catering and artisanal makers. CloudKitchens provide a turnkey solution for restaurant owners to quickly and affordably expand their businesses.

This unique, private kitchen opportunity in North Oakland is located in the center of delivery demand. Operate multiple brands out of the same kitchen to expanding your customer base and increase your visibility on delivery platforms without added costs. The kitchens themselves don't have a storefront and the staff prepares dishes off of their menus that are available for delivery or distribution. Instead of a physical location, your presence is digital, allowing you to reach more customers than you ever could with just a physical location. Designed for speed, quality, and scale, making it easy to launch a delivery restaurant with lower risk and capital. Optimized for delivery food production, these kitchens require minimal staff and resources. Ideal for both large and small businesses, this model allows for multiple brands and cuisines, reducing overhead and increasing profits.

SPACE	SIZE	MONTHLY RATE
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K12	201 SF
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K13	201 SF
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K21	199 SF
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K22	200 SF
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Example of pricing psf for a double kitchen in Adeline Food Hall (K21/K22) which is 400 SF total:

- Total Monthly LF: \$4,696 --> \$11.74 "Rent"/PSF
- Total Monthly CAMs: \$4,142 --> \$10.34 CAMs /PSF

Get up and running in just a few weeks

On-site fulfillment team for online orders

Move-in ready space

Fully setup and ready for equipment

Excellent for start-ups or existing restaurants

Expand your business or capacity





WHY OPEN A GHOST KITCHEN?

- Ghost kitchens provide you with prime real estate at a fraction of the cost, compared to a brick-and-mortar
- They come with fulfillment and logistics services, so you can focus on cooking your delicious food
- Build multiple concepts. Since your presence is digital, you can create more than one brand to target different segments online
- Endless possibilities in terms of what you can do to launch new brands or manage multiple virtual restaurants all in one place, since your presence is online
- With streamlined operations, there's less food waste and better inventory control, boosting your profit margins
- They allow you to tap into the online delivery business which is rapidly growing and projected to reach \$490 billion by 2025
- Now more than ever in the restaurant industry, it is crucial to adapt to the online delivery market to capitalize on market demand



SPECS 5533 Adeline Street, Oakland, CA

Size	199 SF, 200 SF, or 201 SF	Walls	Painted, water-based epoxy Semi-Gloss finish
Ceiling height	8'-0"	Ceiling	Painted, water-based epoxy Semi-Gloss finish, White
Corridor width	Min. 4'-0"	Floor	Sealed concrete
Equipment provided	1 x 3 Compartment sink 1 x Prep sink 1 x Hand sink 1 x Type 1, 9' hood	Lighting	LED flat panel (2'x 2')
Additional storage	Modular dry and cold storage available	Power	Minimum 5 dedicated 120v outlets. All hookups for gas/water/electric

This commercial kitchen provides an efficient, and low-risk solution for launching delivery restaurants. Shared spaces eliminate the need for dining rooms and front-of-house staff, offering commercial-grade equipment for busy restaurants to focus on food quality and safety. Designed for speed, quality, and scale, making it easy to launch a delivery restaurant with lower risk and capital. Businesses can open a ghost kitchen in weeks. Ideal for startup concepts, personal chefs, catering companies, food trucks, single-location operators, and national chains looking to expand. Discounting available for multi-unit or multi-year deals. If a customer wants to be connected to a kitchen supplier we can help.

All equipment specific to the kitchen concept/cuisine needs to be brought by the operator.



IDEAL TRADITIONAL RESTAURANT VS. CLOUDKITCHENS

	BRICK & MORTAR RESTAURANT	CLOUDKITCHENS
Real estate cost	2000 ft ² High cost, high traffic address	191-300 ft ² Same area, low cost low traffic address
Capital investment	\$1M	\$30K
Staff required	30 employees Many dedicated to front-of-house	~4 employees We provide onsite support
Time required to open	1 location, 12 months 10 locations 5-10 years	1 location ~ 6 weeks 20-30 locations 1 year
Breakeven	5 years 10% profit on 1M run rate	6 months 10% profit on 1M run rate

SPACE SERVICES 5333 Adeline Street, Oakland, CA



Before you start cooking, you'll need:

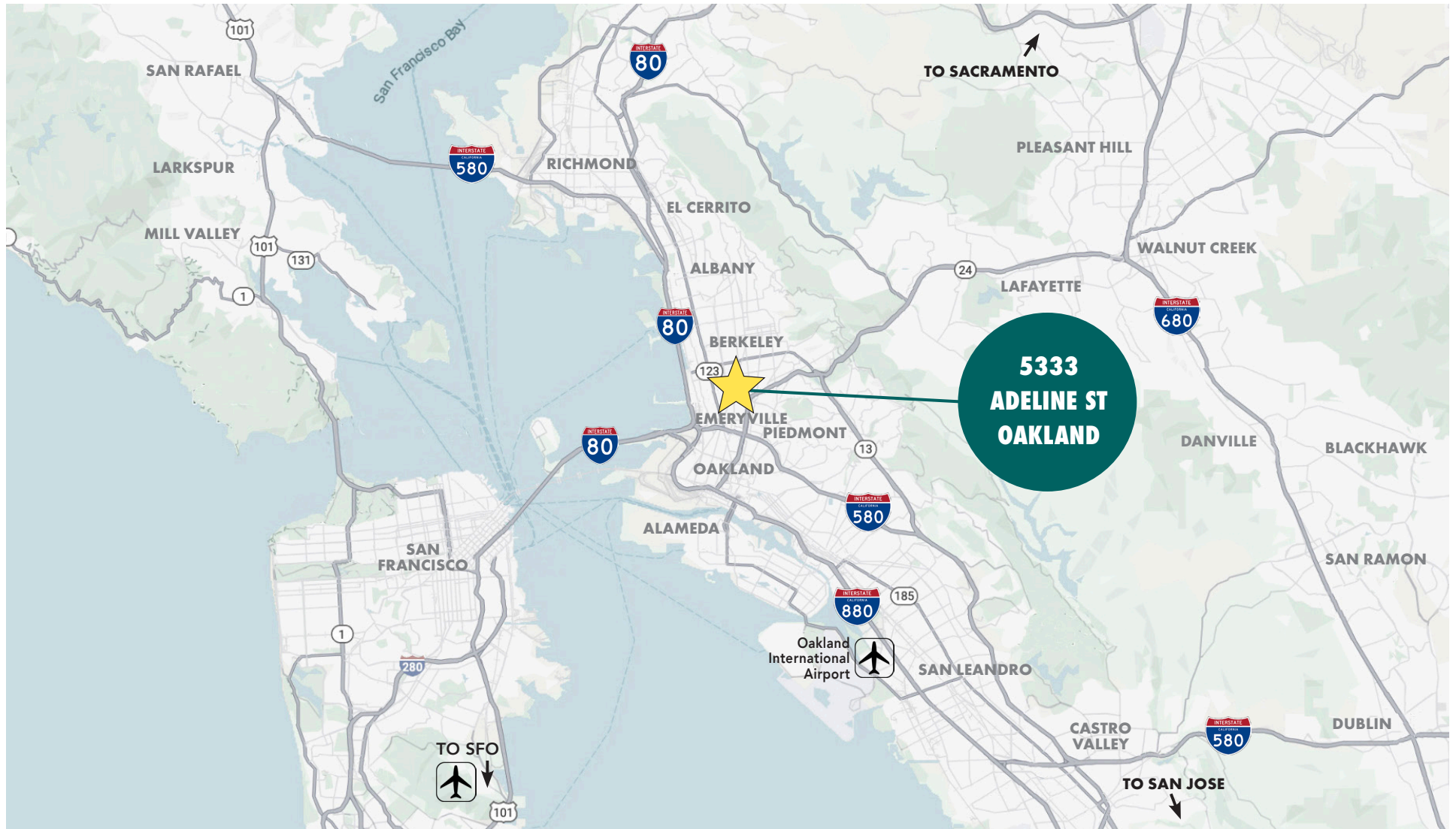
- Your own kitchen equipment
- Health permit
- Insurance - we have a deal with CAL insurance if you don't already have it
- EIN letter from the IRS
- Servsafe Food Manager Certification
- Driver's license
- Articles of organization
- Business license
- Seller's permit with facility address

Space Services:

- Equipment Utilities
- Private kitchen
- Driver pickup area
- Staff locker area
- Restrooms
- Mop wash
- Cold & freezer storage
- Dry storage
- Order pickup & processing
- Courier handoff
- Cleaning & maintenance
- Safety & health inspections
- Delivery logistics
- Extraction & ventilation
- On-site support staff
- Delivery software
- 3 compartment sink
- Prep sink
- Hand sink
- Commercial hood
- Tablet
- Grease-trap/interceptor
- Gas points
- Power outlets
- High power lighting
- Cold & hot water lines
- Gas/fire safety system
- WiFi
- Trash/recycle
- Ethernet connections
- Grease/trap cleaning
- Hood/flue cleaning
- Pest control

LOCATION MAP 5333 Adeline Street, Oakland, CA

Easy freeway accessibility between both I-880 and I-580, close to I-80 and the entire SF Bay area. Oakland Airport is 12 miles away. 10 miles from San Francisco. 17 miles from Marin, 15 miles to Walnut Creek. 42 miles to San Jose, 79 miles to Sacramento. Located in this high-demand area, ensures accurate, timely orders and integrate all delivery apps on a single tablet. This model allows for multiple brands and cuisines, reducing overhead and increasing profits. Ideal for both large and small businesses,



The information contained herein has been provided by the owner of the property or other sources we deem reliable. We have no reason to doubt its accuracy, but we cannot guarantee it. All information should be verified prior to leasing.



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