

GUSTA Cooking Studio - KITCHEN RENTAL

We know that running your food business is about efficiency. Time saved is money in your pocket. That is why renting our commercially licensed kitchen makes sense! It helps you cut production time and you don't have to worry about overhead, equipment maintenance, and utilities!

Functional Working Space

Spread out as you need with ample table space and cold storage while you're here.

8	Work tables with quartz countertop (4' x 2½' or bigger)
2	Work tables with stainless steel top (5' x 2½')
2	Cold storage space, in freezer and refrigerator, 11 cubic feet each
1	Prep sink, 36" extra wide with strong spray faucet
1	Two-compartment sink with sideboards, electrical outlet nearby
1	Bun rack with 20-tray space on wheel
numerous	Full-, half-size US sheet pans and European Gastronorm pans; Mixing bowls, whisks, spatulas etc. from Matfer France; Knives from Wusthof Germany; Cutting boards from Epicurean US

State-of-the-art Equipment

Experience the precise results delivered only by the best commercial equipment.

1	Miwe Econo 10-tray convection oven with steam reducer
1	Miwe Condo 60cm x 80cm deck oven
1	Miele 36" induction 5-burner cooktop
1	Rondo tabletop dough sheeter with smooth rollers
2	Traulsen freezer and refrigerator, spaces for use while you're here
1	Miele 90-second cycle commercial dishwasher

Powerful Appliances

Efficient production with selected appliances emphasizing their performance.

4	KitchenAid stand mixers, 8-Qt commercial, and 6.0-, 5.5-, 5.0-Qt.
2	Chocolate melters, 6 kg capacity, dry heat system
1	Bamix 150W 2-speed immersion blender
1	Vitamix blender with wet and dry cups
1	Cuisinart food processor, 8-cup capacity
1	Panasonic microwave oven
numerous	Other powerful tools upon request

Ingredients can be supplied at very affordable price. See next page for details.
Free wifi and free parking also available.

Ingredient in Bulk Prices

Shopping takes time, and keeping them fresh requires your efforts and space. That's why we do the stocking up, and offer you common ingredients in bulk.

Flour, cake flour	\$1.5	/1kg	
Flour, all purpose organic	\$1.5	/500g	
Flour, bread flour	\$1.5	/1kg	
Sugar, white granulated	\$1.0	/1kg	
Sugar, "golden yellow"	\$1.5	/1kg	
Eggs, large*	\$0.3	/piece	*48 hours advance order required
Eggs, large, free-run omega	\$0.4	/piece	
Milk, 3.8% organic	\$1.5	/500g	
Butter, Stirling unsalted 80% fat	\$6.0	/454g	
Butter, Stirling unsalted 84% fat*	\$9.0	/454g	*48 hours advance order required
Gelatin sheets, Gold grade	\$11.0	/30 sheets (60g)	
Fruit purees, Boiron	\$18.0+	/1kg (smaller size also available)	

Plus many more!

You will also gain access to our signature *Gustatory Concierge* service where we will use our network to source hard-to-find ingredients or tools -- saving you valuable time and money!

Contact

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