

**Dean & DeLuca**  
**Commissary Kitchen**  
*New York, NY*

*Food Facilities Designed by*  
*Clevenger Frable LaVallee Inc.*

*Store Front*



**project data**

Commissary space: 10,000SF  
Functional Areas: Cook/Chill Soup Production, Coffee Making and Ice Farm, Meat and Fish Fabrications Area, Client Dining/Tasting Room, Retail Support and Catering Production Space  
Equipment Cost: \$750,000  
Cost/SF: \$75

**situation analysis**

Dean and DeLuca's kitchen at their flagship store on Broadway near Houston Street had supported an ever increasing number of their outlets in NYC. Having outgrown the existing kitchen and with the idea to increase the retail space, the need for a new commissary was clear.

**the challenge**

To build a commissary that could support the increased requirements of the retail stores and help to build their off premise catering business. In addition, prepare all soups from scratch "in house" as this had been outsourced in the old operation.

**project strategy**

The shipping and receiving area at Dean and DeLuca is critical and needed to be designed to allow quick and well organized shipments of products all being distributed in a short timeframe.

The Project Architect Richard Lewis and Clevenger Frable LaVallee, Inc. developed a strategy to eliminate as many areas with drop ceilings as possible by bringing all of the duct work for the exhaust hoods across the space only above the large walk-in cooler. By doing so we were able to keep the full height to the underside of the slab in the main production area thereby maintaining the large spacious environment.

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## Project Profile Dean & DeLuca

### *Project Strategy Continued*

Knowing Dean and DeLuca required the highest flexibility in the production area to produce full scale high end catering requirements to premade sandwiches and cooked dishes for their retail stores, we designed the production area with multiple sizes of mobile tables and equipment that can easily be reconfigured to meet any production requirements at a moments notice.

### **solution**

Clevenger Frable LaVallee, Inc., designed a commissary that included a Cook/Chill kettle system to produce 600 gallons of soup per week. We examined several different large systems before selecting a system that cost 60% of what the most expensive system would have cost. In addition, by selecting the option of a chill tank that could also “low temperature” cook muscle meats in the overnight hours with no labor involved, the payback for the system will be realized within two years. Further, the design allowed each of the functional areas to operate simultaneously without circulation conflicts and cross traffic of staff and products.

### **results**

The new facility has allowed Dean & DeLuca to centralize their food production in a more efficient way and has satisfied their desire to expand production to include a greater variety of items “in house”, rather than outsourcing these items. This has further enhanced the quality of what they sell in the retail stores as well as reinforcing their brand in marketing catering events.

*Pastry Counter*

