Welcome to the
K-State Olathe Food Accelerator
Why K-State Olathe?

- Flexibility
- Meets regulatory needs
- Multi-purpose
- Accessible
- Expertise
Our Facilities
Bistro Restaurant Kitchen

Designed to serve 100-150/meal period

Equipment:
- Stacked convection ovens
- Griddle
- 24” Char grill
- 4 Burner hot-top
- Refrigerated base
- Double fryers
- 2-door freezer
- Pass-through cooler
- 2 sandwich prep units
- 3-bay hot well
- 2-bay soup well
- Beverage cooler
- Ice machine
Research & Development Kitchen

Equipment:
- Stacked convection ovens
- Combi oven
- Steamer
- Steam jacketed kettle
- Braising skillet
- Single fryer
- 30 qt. mixer
- 3-well hot table
- 3600 watt Microwave
- Blast chiller
- (2)4-door cooler, wheeled
- 2-door freezer, wheeled
- 2-8x16 walk-in coolers
- 1-16x16 walk-in freezer
Demonstration Kitchen

Equipment
- Hood and fire suppression
- 24” Gas char broiler
- 4-Burner Hot Top
- Under-counter refrigerator
- Split sink for hand washing and prep
- Seating for 20
- Wired for sound and video capture
- 2 Maple butcher block counter tops
- Direct access to main kitchens and public hallway
Five Station Teaching Kitchen

Equipment

- 2, 6-burner ranges w/ convection ovens
- 3, 4-burner ranges w/ still ovens
- 2, 2-burner induction units
- 5 prep tables with sink and drawer
- Ranges on wheels with quick gas disconnects
- 3 hand sinks
Outdoor Cooking Lab

- 2 Burner Hot Top
- 30” Char Grill
- 48” Under-counter Refrigerator
- 8” SS Prep Table
- Portable Hand Wash Sink
- 60” BBQ Smoker
• Poured epoxy floor
• All prep table hard wired with outlets
• Main kitchen and teaching kitchen share large hoods
• Pot filler spigot behind tilt skillet
• Main kitchen has direct access to loading dock area
• Food storage separate from non-food and chemicals
• Has many items as possible wheeled for convenience and cleanability
• Large capacity coffee station located in back of teaching kitchen
• Large equipment storage area behind teaching kitchen

• Mop closet off back corner of teaching kitchen
• Mop sink/station in receiving area at entrance to dock area
• Fully equipped dishwashing area with conveyor machine and triple sink, hose reel and china storage room
Project Example

Project: Hoganville Family Farms - Sauerkraut Scale-up

Type: Family sauerkraut business

Size: 35,000 pounds of fresh cabbage
26,000 pounds of finished sauerkraut

People involved: 6 family members plus 20 temporary employees

Duration: one month
Project Example

A semi load of cabbage

Cabbage reduction line

Hand packing Sauerkraut
Project: Soy Zen Zay – Edamame Spread Production

Type: cooked, refrigerated spread

Size: 1,500 pounds of spread produced

Duration: Two half days of production
Project Example

Draining the cooked edamame

Processing cooked Edamame

Filling containers of soybean spread

Finished edamame spread in freezer
Education Examples

- Extension Canning Class
- Teachers Workshop
- Charcuterie Course
- Olathe SNA
Training Example

“Focus on Food Safety”
Food Handler Training