

In the growing world of food trucks our client, Roli Roti, is expanding its operation to construct a new commissary in Oakland to replace an outdated facility in Hayward. The food trucks are very sophisticated machines that both cook and display the food to customers that can purchase meals or food to go. The operation of "Feeding" the machines lives through the commissary where food is prepared and readied for stocking of the food trucks early in the morning when the trucks hit the road.

PROJECT TYPE RESTAURANT,
TENANT IMPROVEMNET

The commissary is effectively a large kitchen that is partially cooled to allow preparation of chicken and pork in a healthy safe environment. The trucks, being the lifeline of the business, come and go from the commissary where food preparation begins and cleaning ends the day. Architectural Dimensions designed the facility and all aspects of the engineering systems to convert an old data center into an active food prep facility.









