

Observation Baltimore's, state-of-the-art, fully-equipped **Commercial Test Kitchen** features all of the resources to conduct effective taste-test and CLT evaluations.

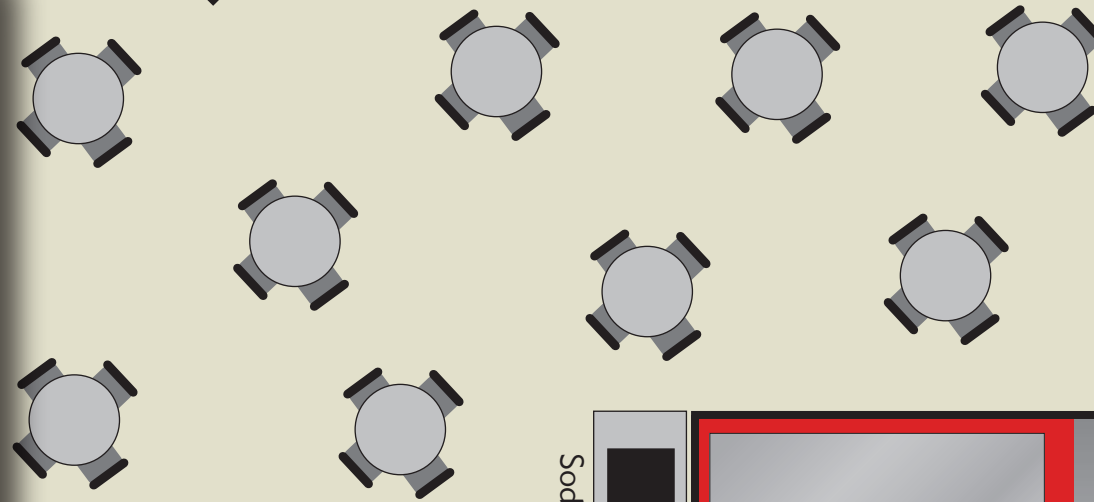
Our staff includes MD state-licensed food preparation professionals with the knowledge and expertise required to ensure reliable results.

Our Test Kitchen is approximately 800 sq. ft and includes the following commercial grade equipment and amenities:

- Two, 1000 watt commercial microwave ovens
- Two, non-commercial microwaves
- Two large gas stoves with burners
- Three ovens
- Dishwasher
- 8x15 cubic foot refrigerator
- 8x15 cubic foot freezer
- An 8ft and 14ft stainless steel prep area
- 33x7 exhaust hood
- Dry storage pantry
- Vegetable prep area and sink

Recent projects conducted by Observation Baltimore include:

- Soups
- Snack foods
- Microwave convenience snacks
- Ready-to-serve breakfast foods
- Alcohol mixers



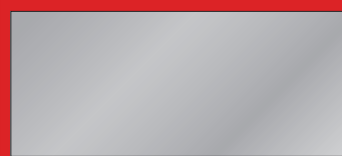
Soda Machines



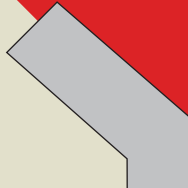
Product Display



Commercial Kitchen



Tray Space



Commercial Freezer



Commercial Refrigerator

