

GHOST KITCHEN COMPARISON TOOL

TONS OF INFO



LUNCHBOX

CHOOSE THE RIGHT PROVIDER FOR YOUR VIRTUAL RESTAURANT

THE GHOST KITCHEN SPACE IS RID-
DLED WITH CREATIVE, YET UNTESTED,
BUSINESS MODELS. AND WITH SO
MANY NEW PROVIDERS JUMPING INTO
THE MARKET, CHOOSING THE RIGHT
GHOST KITCHEN PARTNER IS
A CHALLENGE.

WE'VE CREATED AN EASY TOOL THAT
MAKES IT EASY FOR YOU TO COMPARE TOP
GHOST KITCHEN PROVIDERS SIDE-BY-SIDE
ON THE CRITERIA THAT MATTER MOST.

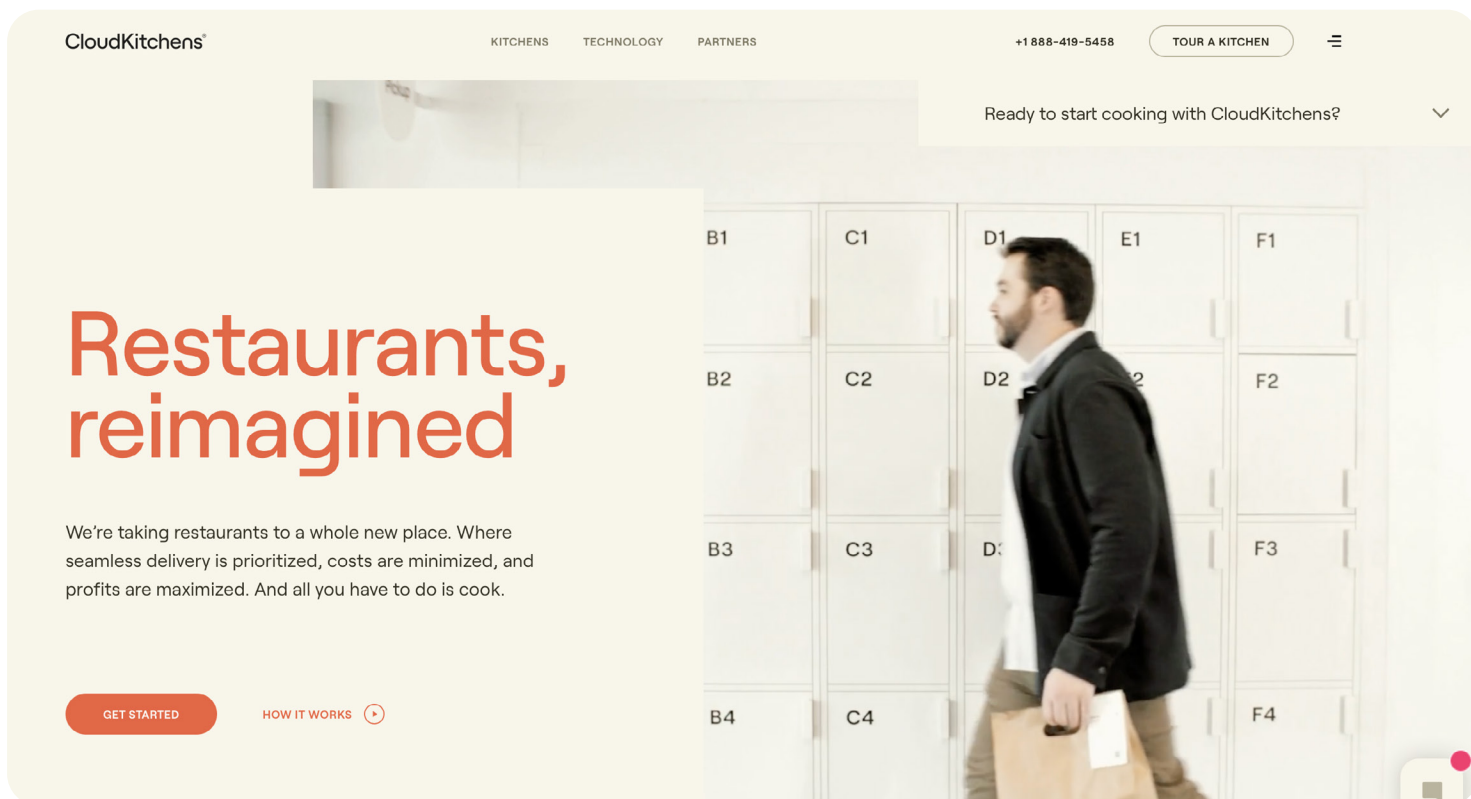
WITH THIS TOOL, YOU'LL LEARN:

- How much you can expect to spend on ghost kitchen startup costs per provider
- Which ghost kitchen providers national brands choose to work with
- What ghost kitchen business model will suit your restaurant's needs

WITH OUR TOOL, YOU'LL HAVE CONFIDENCE
KNOWING WHICH GHOST KITCHEN
PROVIDER AND MODEL WILL HELP YOUR
BUSINESS GET TO THE NEXT LEVEL.

01

CLOUDKITCHENS



[CloudKitchens](#) is the brainchild of former Uber founder, Travis Kalanick. Based in Los Angeles with locations across the country, this ghost kitchen provider boasts that it can open a 200-300 square foot ghost kitchen in as little as one month with a minimal capital investment of \$30,000.

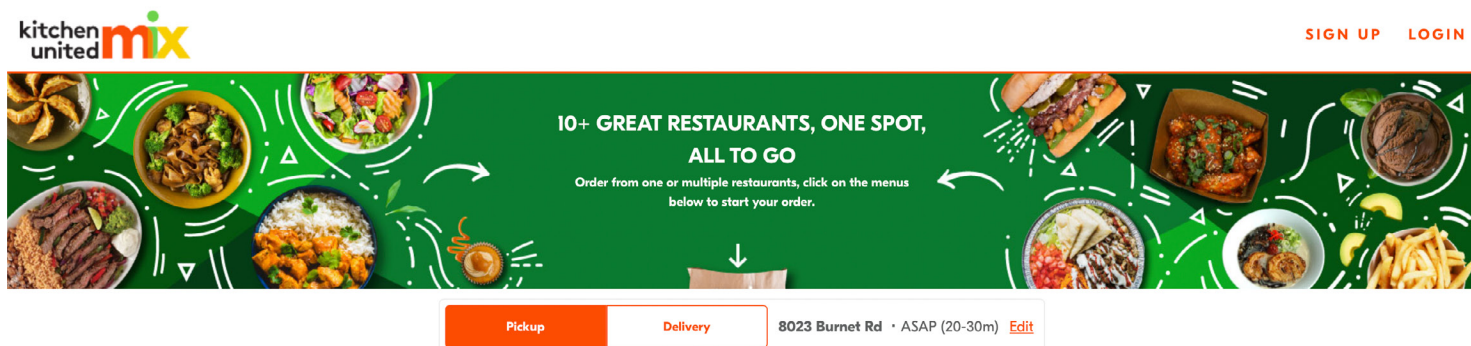
CloudKitchens builds multi-unit commercial kitchens in low-rent areas of major metros. Virtual restaurants rent small spaces where orders arrive and food is produced. CloudKitchens provides runners between restaurant mini-kitchens and the front desk, as well as other operational staff to fulfill each order, so your team can focus on preparing and cooking food.

THE BREAKDOWN

- LOCATIONS:
41 LOCATIONS ACROSS THE UNITED STATES, AS OF 2020
- BUSINESS MODEL:
RENTED SPACE WITH BASIC BUILD-OUT PROVIDED
- STARTUP COSTS:
\$30,000 INITIAL INVESTMENT WITH A 4-WEEK TURNAROUND
- WHO USES THEM:
COFFEE Q, CRAFT BURGER, BUILD A PIZZA
- VENTURE FUNDING:
\$400M RAISED OVER TWO ROUNDS

02

KITCHEN UNITED MIX



kitchen united mix

[SIGN UP](#) [LOGIN](#)

10+ GREAT RESTAURANTS, ONE SPOT, ALL TO GO

Order from one or multiple restaurants, click on the menus below to start your order.

[Pickup](#) [Delivery](#) 8023 Burnet Rd • ASAP (20-30m) [Edit](#)

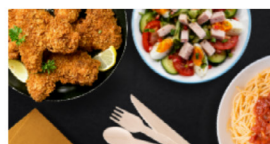
Collections



Light & Fresh



Local Favorites



Family Meals



Vegetarian & Vegan

Browse Restaurants

[Kitchen United MIX](#) has 5 dedicated kitchen centers in major cities such as Chicago with 10 more locations on the way. Kitchen spaces can be completed in approximately 8 weeks, with a minimum \$30,000 starting investment.

Kitchen United centers function as a virtual “food hall.” In addition to standard third-party channels, customers can order multiple cuisine types from various restaurants on a single bill—ideal for families, picky eaters, or large gatherings. Kitchen United MIX’s kitchen centers also offer in-person ordering and dine-in seating, providing customers with a full dining experience if desired.

This “mix” of a ghost kitchen and fast-casual restaurant concept allows businesses to expand their reach, revenue, and menu diversity at the same time.

THE BREAKDOWN

- **LOCATIONS:**
AVAILABLE IN PASADENA, SANTA CLARA, SAN JOSE, AUSTIN, AND CHICAGO
- **BUSINESS MODEL:**
RENTED SPACE WITH BASIC BUILD-OUT PROVIDED
- **STARTUP COSTS:**
\$30,000 INITIAL INVESTMENT WITH 8-WEEK TURNAROUND
- **WHO USES THEM:**
WENDY’S, THE HALAL GUYS, WHITE CASTLE, COLD STONE CREAMERY
- **VENTURE FUNDING:**
\$40M RAISED IN LATEST SERIES B ROUND

NOTE: USING KITCHEN UNITED’S FOOD HALL TECHNOLOGY LIMITS YOU TO THIRD-PARTY, HIGH-FEE ORDERS. YOU ALSO HAVE THE OPTION OF CREATING YOUR OWN FIRST-PARTY DIGITAL FOOD HALL TO OWN YOUR CUSTOMER DATA AND CREATE UNIQUE BRANDED EXPERIENCES.

03

ALL DAY KITCHENS


[Home](#) [Why Go Distributed?](#) [Restaurant Partners](#) [About Us](#) [Partner With Us](#)
[Order Now](#)


There's a better way to do delivery and takeout.

Departing from the traditional ghost kitchen model of leasing or purchasing physical kitchen space, restaurants working with [All Day Kitchens](#) develop delivery-focused recipes that can be replicated across ADK's company's network of kitchens in populated areas.

Rather than cooking in a ghost kitchen from scratch, restaurants still cook dishes out of their primary brick-and-mortar locations, then send near-complete dishes to All Day Kitchens satellite locations around the city. When an order is placed, the ADK satellite location finishes cooking the order and gets it in a delivery driver's hand in less than ten minutes.

THE BREAKDOWN

- LOCATIONS:
AVAILABLE IN SAN FRANCISCO AND CHICAGO
- BUSINESS MODEL:
LAST-MILE DELIVERY RANGE EXTENSION
- WHO USES THEM:
POKI TIME, PARK GYROS, BUTTER CHICKEN STACK
- VENTURE FUNDING:
\$65M RAISED IN LATEST SERIES C ROUND

04

REEF

REEF

About Us ▾

For Landlords ▾

For Businesses ▾

Parking Solutions ▾

Careers



Partner With Us



REEF began as the parking company known as ParkJockey. When it rebranded to [REEF Technology](#), the company used its massive parking and real estate portfolio as the locations for delivery-only ghost kitchens.

Through a zero capital investment and licensing fee structure, restaurant owners can expand their reach to 200+ cities across the country, Canada, and Europe.

REEF partners do not need to pay for additional staffing, as well. REEF kitchens include support staff to cook, fulfill, and organize delivery orders.

THE BREAKDOWN

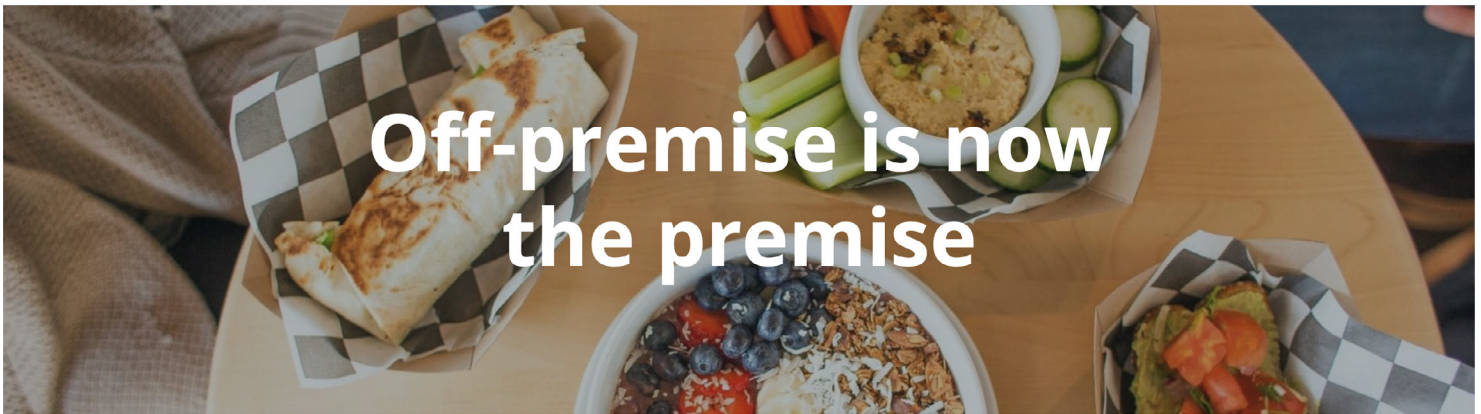
- LOCATIONS:
350 GHOST KITCHENS AS OF JULY 2021, 1,300+ DIGITAL STOREFRONTS
- BUSINESS MODEL:
BRAND LICENSING AND OUTSOURCED PRODUCTION
- WHO USES THEM:
WENDY'S, WAYBACK BURGERS, PAPA MURPHY'S
- STARTUP COST:
BACKED BY THE SOFTBANK VISION FUND AND MIC

05

KITCHEN PODULAR



[Our Work](#) [About Us](#) [Financing](#) [Make Your Own](#) [Contact](#) [Financing](#)



Modular Ghost Kitchens for the New Era

Take-out & delivery are the fastest growing segments in the restaurant industry, yet most brands are struggling to adapt their existing locations for this operational shift. Kitchen Podular offers customized off-premise solutions to enable efficient sales and growth without impacting the in-store guest experience.

Kitchen Podular caters to businesses looking to purchase a permanent ghost kitchen facility. Instead of leasing out kitchen spaces, Kitchen Podular builds fully functional off-premise kitchen pods for use as stand-alone restaurants or expansion projects. These facilities tend to be more affordable than a food truck build-out or new restaurant project.

With a base pod kitchen starting at \$100,000, the company offers financing options as low as \$29/month through Ascentium Capital. Best of all, these pods are delivered in a matter of weeks, not months.

Pods can be built to accommodate delivery and take-out business models with a pick-up window or drive-thru if desired. All pods are shipped fully assembled, meaning there's no additional work or setup required.

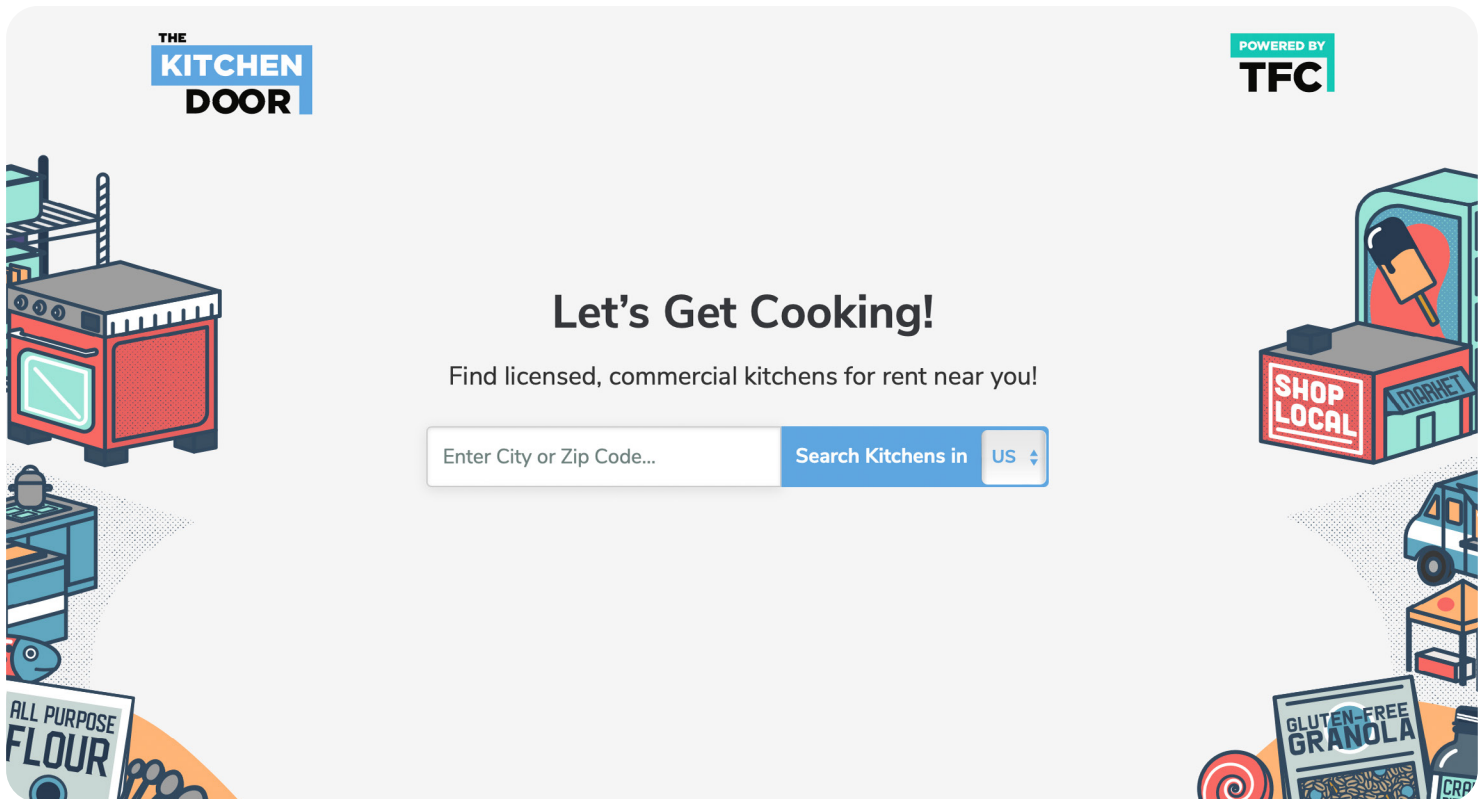
THE BREAKDOWN

- LOCATIONS:
100+ PODS BUILT AS OF 2020
- BUSINESS MODEL:
SELF-OWNED AND OPERATED KITCHEN PODS
- STARTUP COST:
BASE MODEL BEGINS AT \$100K (FINANCING AVAILABLE)

*IN COMPARISON TO OTHER GHOST KITCHEN PROVIDERS, KITCHEN PODULAR IS FOCUSED ON PRODUCING THE PHYSICAL SPACE ITSELF RATHER THAN THE TURNKEY ORDERING FULFILLMENT AND DELIVERY SERVICES.

06

INDEPENDENT KITCHEN COMMISSARIES



Not ready to be pinned down by a ghost kitchen provider? Take the independent route and consider [finding an independent commissary kitchen in your city](#).

Commissary kitchens are shared-use commercial kitchen spaces. Outfitted with a variety of equipment and all the right legal licensing, food businesses can use these facilities to manage catering orders, delivery programs, and more.

By taking this route, business owners also gain access to a network of like-minded chefs, caterers, employees, suppliers, and other beneficial resources in a scalable system.

These kitchen spaces often operate on a membership model with a monthly payment or a “by the hour” fee. This lack of startup costs provides new virtual restaurants the opportunity to test and validate their concepts before scaling or taking on a larger investment such as a commitment to a ghost kitchen provider.

CHOOSE YOUR GHOST KITCHEN PROVIDER

WHICH GHOST KITCHEN SERVICE WORKS BEST FOR YOUR RESTAURANT? USE OUR QUICK COMPARISON CHART TO FIND OUT.



	MODEL	COSTS	BEST FOR..	NOT IDEAL FOR..
CLOUDKITCHENS	RENTED SPACE WITH BASIC BUILD-OUT PROVIDED	\$30K STARTUP COSTS	RESTAURANTS LOOKING FOR LOW-COST RENTAL SPACE IN AN ESTABLISHED KITCHEN NETWORK	BUSINESS OWNERS INTERESTED IN OWNING A DEDICATED KITCHEN SPACE
KITCHENS UNITED MIX	RENTED SPACE WITH BASIC BUILD-OUT PROVIDED	\$30K STARTUP COSTS	RESTAURANTS THAT WANT TO TAKE PART IN MIX'S MULTI-RESTAURANT ORDERING PLATFORM	BUSINESS OWNERS INTERESTED IN OWNING A DEDICATED KITCHEN SPACE
ALL DAY KITCHENS	LAST-MILE DELIVERY RANGE EXTENSION	LICENSE FEE + PER-ORDER COMMISSION	EXISTING BRICK-AND-MORTAR RESTAURANTS WHO WANT TO EXTEND DELIVERY REACH IN THEIR CITY WITHOUT NEW BRICK-AND-MORTAR LOCATIONS	VIRTUAL-ONLY RESTAURANTS
REEF	BRAND LICENSING AND OUT-SOURCED PRODUCTION	LICENSE FEE + PER-ORDER COMMISSION	RESTAURANTS LOOKING TO TEST IDEAS IN FUTURE MARKETS AND GROW DELIVERY ORDERS AGGRESSIVELY THROUGH A LARGE NETWORK OF LOCATIONS	SMALL, LOCAL RESTAURANTS EXPERIMENTING WITH A GHOST KITCHEN CONCEPT
KITCHEN PODULAR	SELF-OWNED AND OPERATED KITCHEN PODS	\$100K BASE MODEL	RESTAURANTS THAT WANT COMPLETE OWNERSHIP OF THEIR GHOST KITCHEN SPACE AND EQUIPMENT	BUSINESSES NOT WILLING TO INVEST IN A FULL BUILD-OUT
COMMISSARY	SHARED COMMERCIAL KITCHEN SPACES	MEMBERSHIP OR HOURLY FEE	RESTAURANTS NEEDING ONE-OFF, LOW-INVESTMENT SPACE TO VALIDATE A CONCEPT	RESTAURANTS NEEDING ACCESS TO FOOD DELIVERY AND FULFILLMENT PLATFORMS

NO MATTER WHICH GHOST KITCHEN PROVIDER YOU CHOOSE TO WORK WITH, YOU NEED THE RIGHT TOOLS ON YOUR SIDE TO STREAMLINE AND FULFILL ORDERS.

LUNCHBOX IS A SUITE OF BUSINESS TOOLS DESIGNED TO HELP RESTAURANTS MANAGE THEIR ENTIRE DIGITAL EXPERIENCE

From reclaiming customer data from third-party ordering platforms to discovering new marketing opportunities, our powerful system transforms your operations into a perfectly managed system.

Schedule a demo and discover how Lunchbox helps ghost kitchens thrive.

SCHEDULE A DEMO