# The space to grow **BIA Obair Growth**





## Grow Your Food Business

3 individual growth units - 2,433sqft floor area each

Ideal for companies wishing to scale-up their production capacity.

### BIA Obair purpose built, high specification growth units

BIA Obair offers 3 purpose built, high specification growth units to enable start-up or established businesses to fulfill their production requirements BIA Obair growth tenants benefit from:



#### **Food Grade Space**

Food-grade non-slip resin flooring, Kingspan ColdStore Panels internal walls and ceiling

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## Customise to you

Customise to your own requirements

#### **Own Contract**

Own metered electricity (three and single phase), gas and water

Industrial Doors Roller shutter doors for accessibility

#### Drainage

Individual Drainage System for fat, sink etc from units with pre-treatment unit on site



#### - Safety

All standard fire safety features and exits

24/7 Access
24-hour access to site / 7 days a week

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#### Meeting Rooms Discounted use of meeting rooms within BIA Eolas



#### Support

Access to specialist business and food technical / development support

www.biainnovatorcampus.ie

#### You Are Fully in Control:

- We offer a food-grade 'blank canvas' – walls, floors and ceilings. You design and layout your production unit, invest in your equipment and make amazing products
- Your rent includes a service charge. Business rates and utility costs are additional.

#### **Our technical specification**

NB units are provided as a blank canvas for your own specific customisation.



#### Production areas finishes will be as follows:

- The internal walls and ceiling will be Kingspan ColdStore Panels.
- Food production areas will have insulated cold store doors in white to match the panels, with Stainless steel fittings, and flush panels, trims etc for hygiene reasons. Images of similar doors can be found here:
- The floors will be "Trazcon Décor" or similar Resin floor.





## Expression of Interest

Open for expressions of interest now. Please contact **hello@biainnovatorcampus.ie** for more information.