

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



**BIA**  
OBAIR



## **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 Cold Store Panels internal walls and ceiling



#### **Customisable**

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



#### **Meeting Rooms**

Discounted use of meeting rooms within **BIA Eolas**



#### **Support**

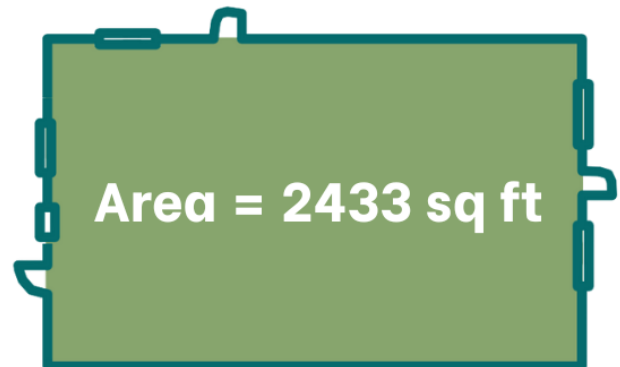
Access to specialist business and food technical/development support

## 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 plus an additional service charge**

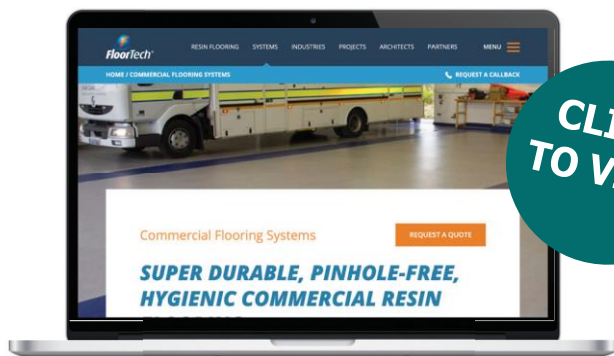
## Our technical specification

**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 Cold Store Panels.
- The floors will be "Trazcon Décor" or similar Resin floor.
- 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:



## Expression of Interest

Open for expressions of interest now. Please contact [hello@biainnovatorcampus.ie](mailto:hello@biainnovatorcampus.ie) for more information.