



**COOK, LEARN,  
BROADCAST &  
CONNECT**

[order@9layers.store](mailto:order@9layers.store)

Our Studio:



196 Stanton st - New York, NY 10002



# About us

Our Mission, our Philosophy,  
our Values



## MISSION

9layers Studio is a modern culinary incubator where techniques, cultures, and disciplines meet.

It is a space for creation, education, and expressions supporting chefs, producers, and innovators seeking a refined platform in New York City. Designed as a plug-and-play environment, the studio hosts classes, content production, demonstrations, and showcases. It also serves as a safe harbor for Mediterranean producers.

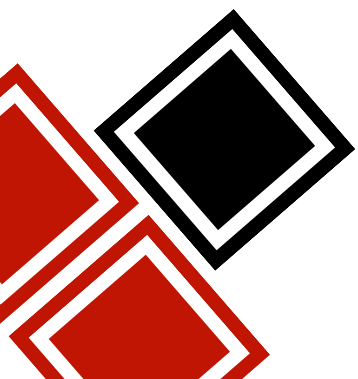
## PHILOSOPHY

9layers Studio is built on the belief that culinary knowledge grows through exchange.

We bring together diverse skills, traditions, and techniques, allowing them to influence and evolve within a shared space that functions as classroom, laboratory, and creative stage.

Our philosophy values openness, rigor, and cultural respect—creating an environment where ideas can be tested, refined, and expressed with authenticity.

It also serves as a safe harbor for Mediterranean producers, offering a respectful platform to present their craft and engage the NYC market with clarity and intention.



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## PROCESS

Our process is modular, flexible, and purpose-driven.

We begin by understanding the needs of the creator—whether they are teaching, filming, showcasing, or incubating a product—then shape the studio environment to support that intention.

Every engagement is structured with clarity: defined timeframes, tailored setups, and seamless access to the tools required for production, education, or presentation. The result is a space that adapts to the creator, not the other way around.



## EXPERIENCE

9layers Studio feels simple, supportive, and easy to work in.

The space removes friction so chefs, producers, and educators can focus on their craft.

Classes are clear and structured.

Content creation is straightforward, with a studio ready for filming and livestreams.

Producers find a welcoming place to share their work with the NYC market.

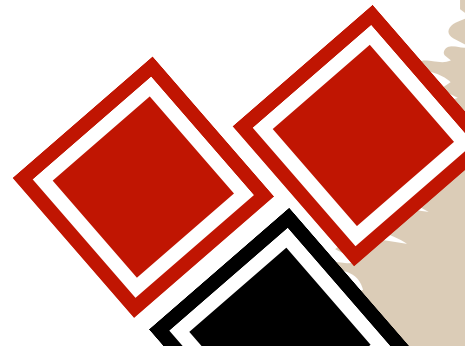




## VALUES

9layers Studio stands for cultural exchange and the preservation of culinary identity, grounded in rigor, craft, and the steady pursuit of excellence. It offers access to creators who arrive without corporate backing, treating education as a thoughtful, structured practice rooted in curiosity. Creativity is supported through professional tools and an environment built for exploration, all held together by a sense of community—an ecosystem where knowledge, skill, and culture grow side by side.

# A SENSORIAL SIGNATURE MADE EDIBLE



# WHERE WE CRAFT EDIBLE IDENTITY

More than a meal  
A statement



# INNOVATIVE SPACE



Professional Chef available On-Site to prepare meals during production and to showcase your products creatively.



Ideal for filming cooking shows, online content, live culinary events, cooking classes, workshops, product demo and showcases.



The Kitchen is tailored to boost creativity and streamline production workflows.

Hybrid culinary think tank, innovation lab to elevate your idea in the food industry.



Chef expertise supports live demonstrations, tastings and cooking classes.



## FOR CULINARY PRODUCTIONS



# PRIME LOCATION



Option to decorate the space for your event as you prefer.



Direct entry from a bustling Lower East Side street enhances visibility.



Street-level access facilitates live events and audience engagement.



Convenient transportation links support crew and guest mobility.



Vibrant neighborhood atmosphere adds energy to culinary productions.



Easy access for delivery and production teams optimizes workflow.



# WITH LES STREET ACCESS



# SPACE DETAILS

## STUDIO OVERVIEW

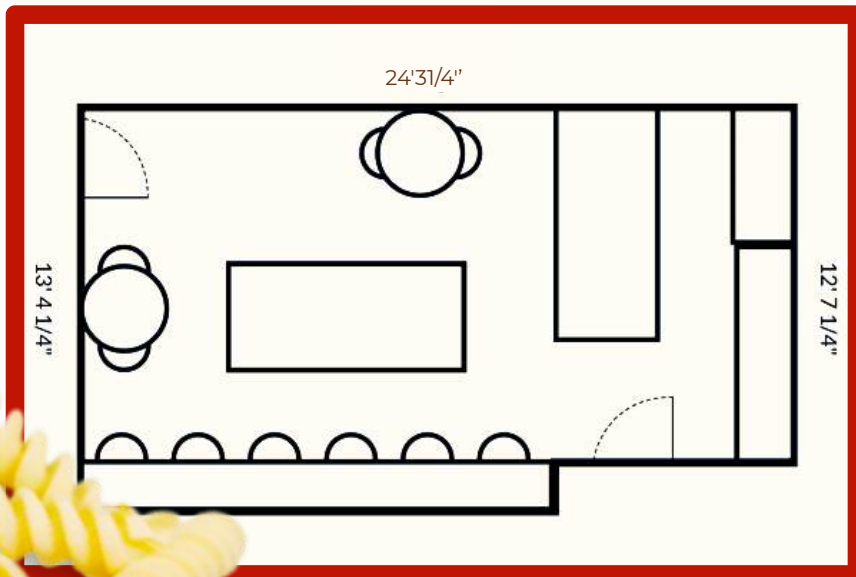
- 300 sq. ft.
- Seated: 14 people
- Standing: 25 people
- The layout offers flexibility to accommodate your needs.

## PREP KITCHEN

- Access to a fully equipped industrial kitchen
- Option for storage space chilled, frozen, room temp

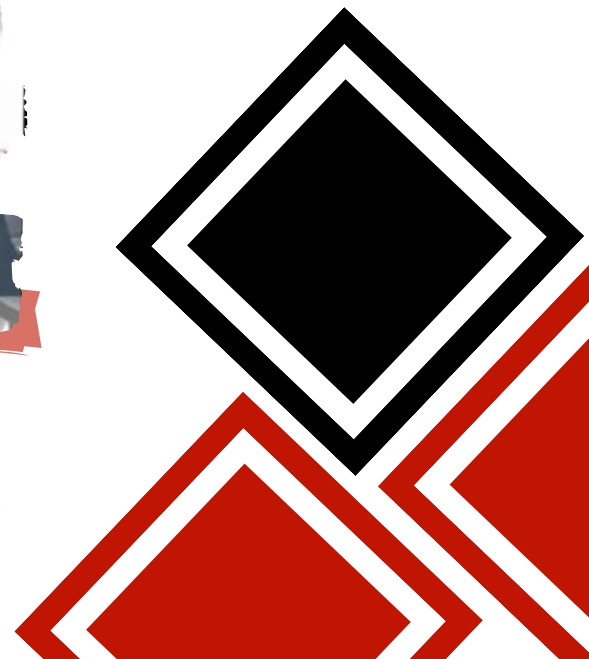
## DEMO KITCHEN

- Fully equipped & stocked
- Five-burner induction stove
- Standard oven
- Large prep sink
- Industrial cooking vents





# Our Studio



# EVENT DETAILS

Our kitchen, your rule!

Whether that's a full service, multi-day video shoot or a studio rental to shoot culinary content in a professional setting or to host an intimate event in an inspired space.

## EXAMPLE OF EVENT OPTIONS

- Pop-Up Cultural Lab Series
- Educational events
- Classes
- Intimate dinners
- Happy Hour
- Work meetings
- Private Culinary

## POSSIBLE ADDS-ON A LA CARTE:

- Chef
- Photographer and/or video maker
- Storage: room temperature, cold, freezer
- Logistics: Receiving, order fulfillment
- Food





# THANK YOU !!

Every great event starts with a conversation  
Feel free to contact us — we'd love to hear from you.  
Thank you for your trust.

