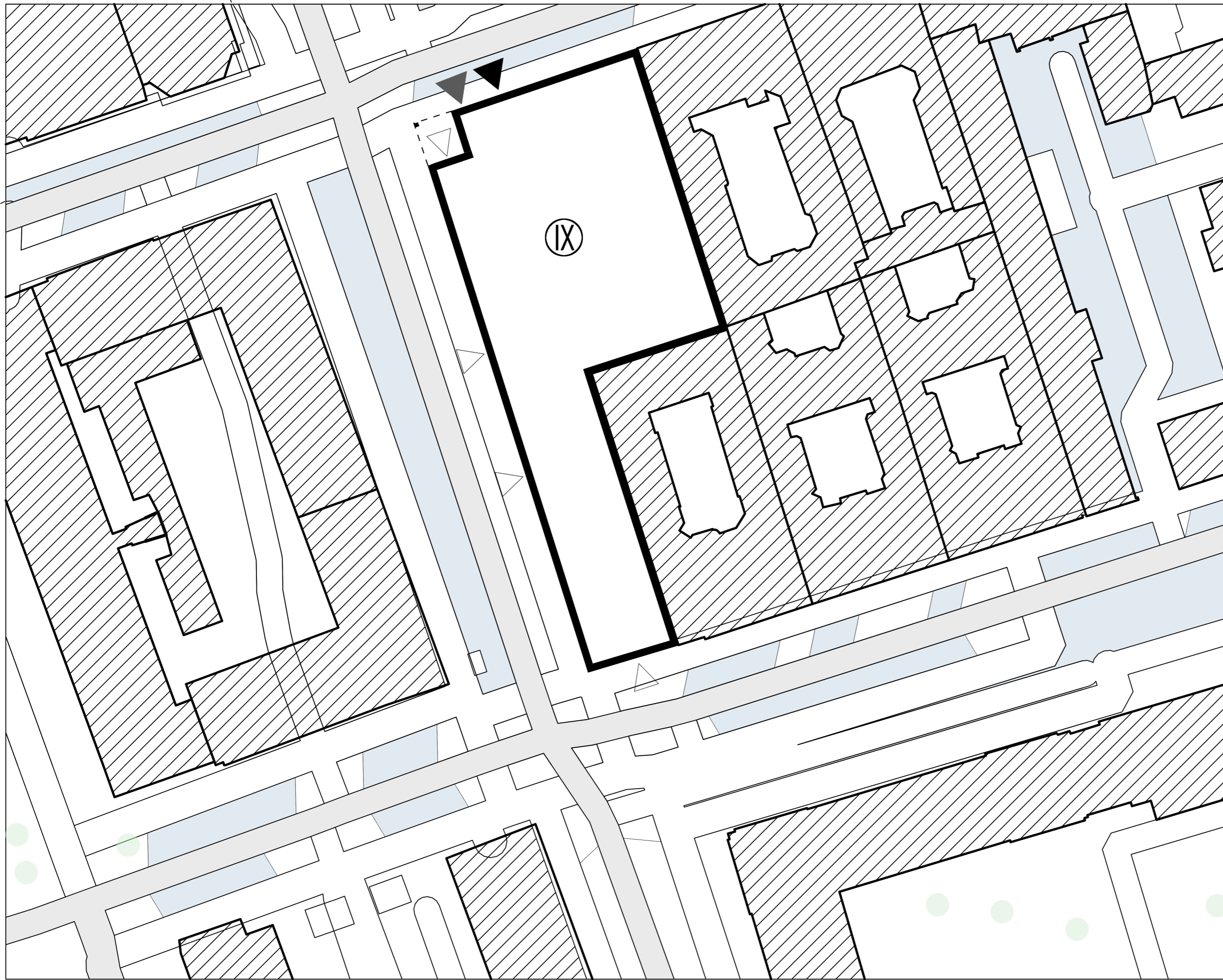


T.U.R.F. - THE URBAN FOOD FACTORY

SCENARIO 2: MAXIMUM FOOD PRODUCTION

SITE PLAN, scale 1:500



The multi-story parking lot on Parkingowa Street in Warsaw is a landmark located in the Downtown district, near such places as the Novotel Hotel, the Cervantes Institute and the District Court at 82 Marszałkowska Street. It was built in the 1970s as a back-up for the then Forum Hotel (now Novotel). At the time, it was one of the first facilities of its kind in Warsaw, capable of accommodating more than 700 cars.

The building is distinguished by its modernist architecture from the communist era, with a distinctive concrete facade. In the 1970s and 1980s, it was considered modern, and its aesthetics followed Western models.

Parking is paid, and the charge per hour was 4 zloty. The facility is available to drivers 24 hours a day and is an important parking point in the center of Warsaw, especially for those visiting nearby institutions and facilities.

Thanks to its location and capacity, the parking lot on Parkingowa Street has for years played an important role in Warsaw's transportation infrastructure, offering drivers a convenient place to park in the heart of the city.

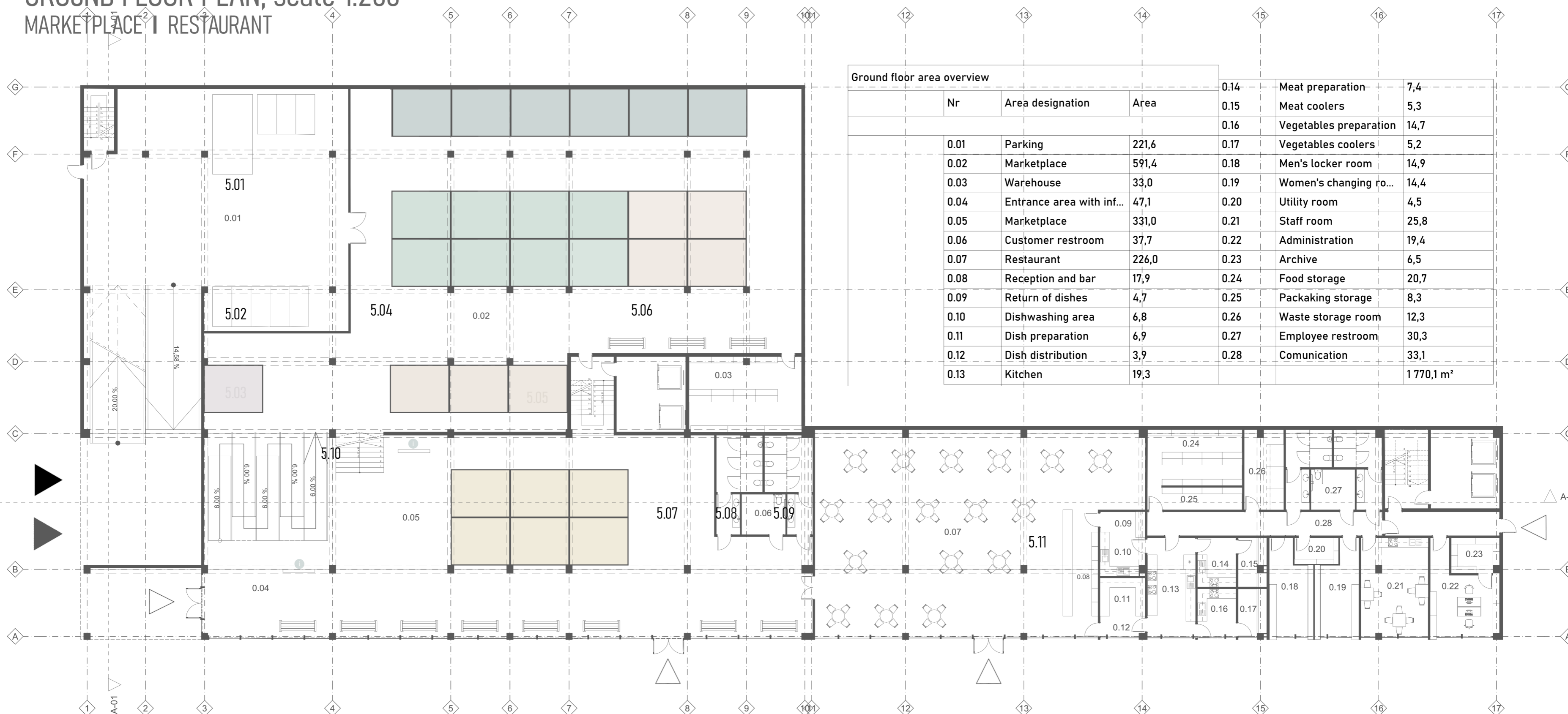
This parking lot consists of 9 floors and is 25 m high.



- LEGEND
- Building under consideration
 - ▶ Car park exit
 - ◀ Car park entry
 - ◀ Building entry
 - ▭ Surrounding buildings
 - ▭ Road
 - ▭ Parking lot
 - Greenery

GROUND FLOOR PLAN, scale 1:200

MARKETPLACE | RESTAURANT



This ground floor layout is organized into two main functional zones: a marketplace area and a restaurant, with additional supporting facilities.

Marketplace (left side of the plan):

The entrance leads directly into the marketplace, where modular stalls are arranged according to the building's structural grid. These stalls showcase and sell fresh vegetables, mushrooms, and fish produced by the building's integrated urban farm. In addition, several stalls offer prepared products such as smoothies, healthy to-go meals, and other farm-based goods.

At the entrance area, information points are provided for visitors, offering orientation and details about the farm-to-table concept.

Restaurant (right side of the plan):

The second half of the floor is dedicated to a restaurant that serves dishes made primarily from the products grown and prepared in the building itself. This space includes a reception and bar area, customer seating, staff facilities, and kitchen facilities. The kitchen is connected to distribution areas that link the restaurant and marketplace.

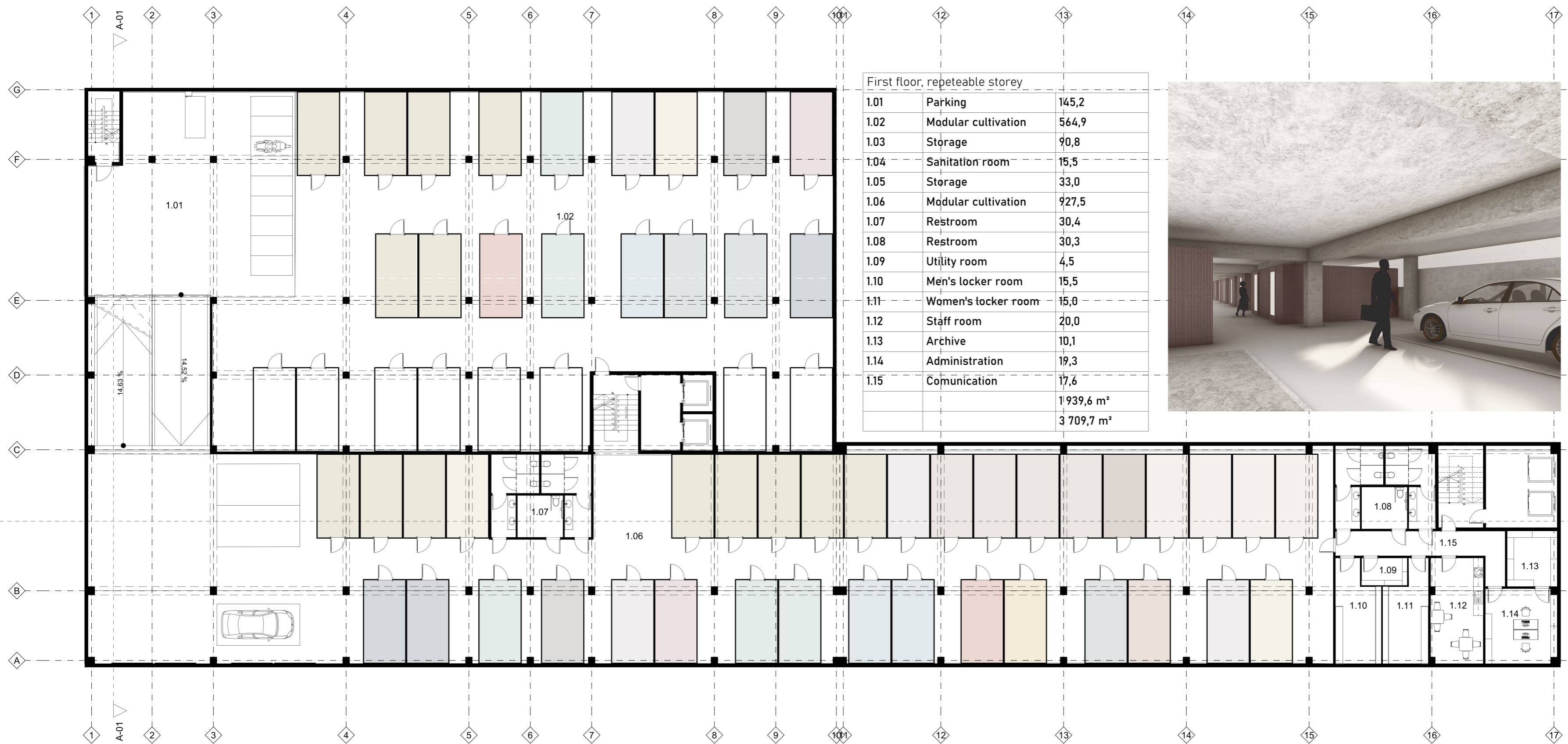
Overall, the design creates a seamless integration between production, sales, and consumption, reinforcing the building's concept as a sustainable food hub. The modular marketplace provides flexibility, while the restaurant extends the urban farm experience into prepared meals, promoting healthy and local food culture.

- LEGEND
- MODULAR MARKET STALLS
- Vegetable market stall
 - Fish market stall
 - Mushroom market stall
 - Gastronomy stall
 - Storage stall
 - Information point

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1ST FLOOR, repeatable storey, scale 1:200

AQUAPONICS, HYDROPONICS, MUSHROOM MODULES



LEGEND

- | | | |
|---------------------------|--------------------------|-------------------------|
| HYDROPONIC MODULES | AQUAPONIC MODULES | MUSHROOM MODULES |
| Harvest | Harvest | Incubation |
| Dosing | Growing | Control |
| Control | Fish | Fruiting |
| Propagation | Fish processing | Preparation |
| Growing | Filtration | Storage |
| Storage | Bio-battery | Staff |
| Staff | Storage | |

The first floor of the building (which is repeatable) is dedicated to the urban farm, which is based on aquaponic and hydroponic systems for producing fresh vegetables and mushrooms. The layout is modular, with cultivation units clearly organized according to the structural grid of the building.

Cultivation Modules: The farm consists of specialized modules, each serving a distinct function as described in the legend. Hydroponic modules cover harvesting, dosing, control, propagation, growing, storage, and staff areas. Aquaponic modules are designed for harvesting, fish growing, fish processing, filtration, bio-battery functions, and storage. Mushroom modules include incubation, control, fruiting, preparation, storage, and staff zones. These modules create a diverse and efficient food production ecosystem within the building.

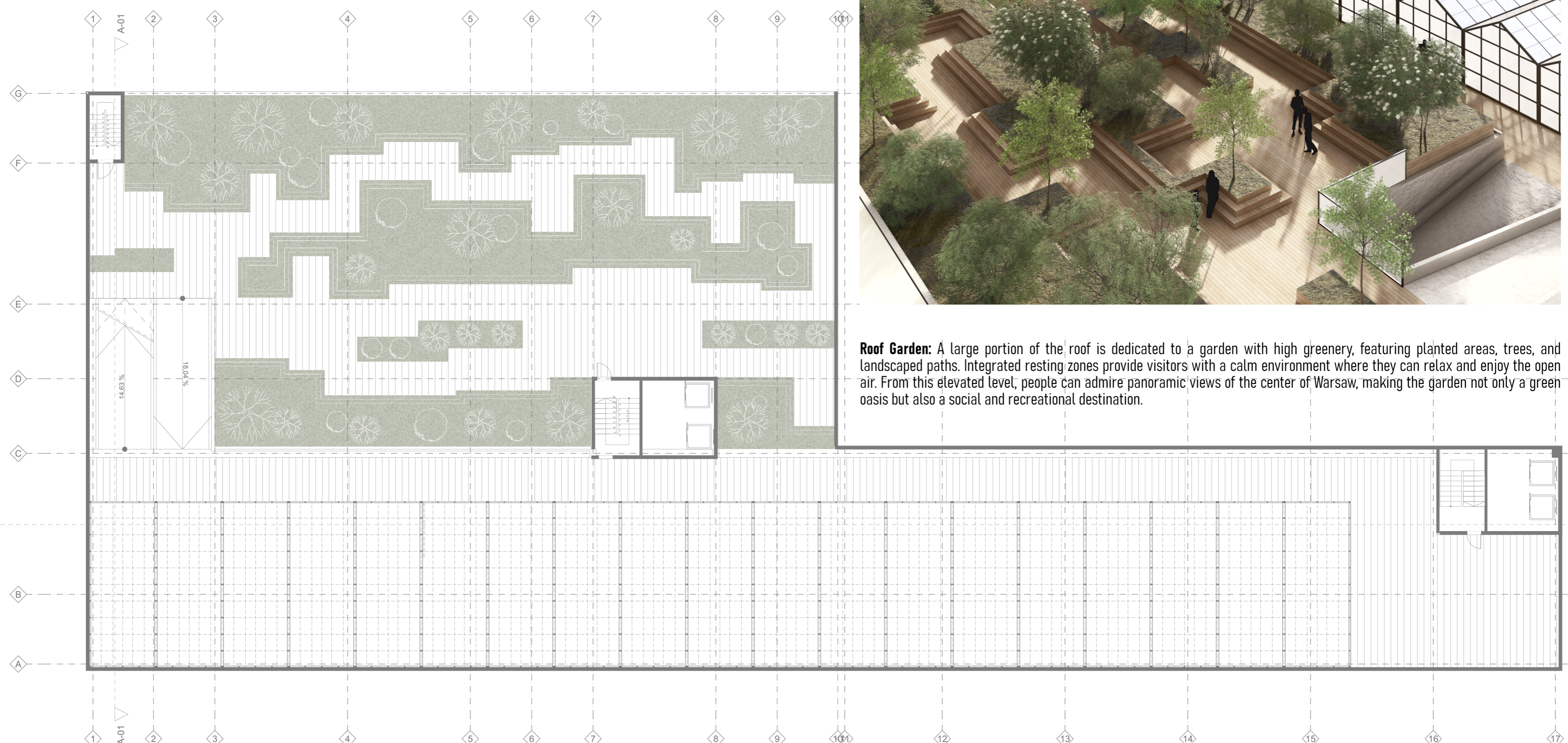
Worker Facilities: Alongside cultivation spaces, the floor includes areas dedicated to the farm workers. Facilities consist of a social room, locker rooms for men and women, sanitation areas, administration offices, and utility rooms. This ensures both functional operation and staff comfort.

Logistics and Distribution: A designated parking area for electric motorbikes is provided on this level. These vehicles are used for the distribution of urban farm products to local services, ensuring sustainable and low-emission food logistics. Overall, the first floor represents the core of the urban farm's production system, combining advanced cultivation technologies with supporting infrastructure for workers and sustainable distribution methods.

ROOF, scale 1:200

GREENHOUSE CULTIVATION | ROOF GARDEN

The roof of the building is designed as a multifunctional space that combines urban greenery, leisure, and community farming. **Greenhouses:** The second part of the roof contains greenhouse spaces dedicated to traditional-style farming activities. These areas invite local citizens to actively participate in food cultivation, offering an educational and hands-on experience that complements the building's high-tech aquaponic and hydroponic systems on lower floors. Together, the roof functions as both a publicly accessible green space and a community farming hub, reinforcing the building's role as a center for sustainable urban living, environmental awareness, and social engagement.

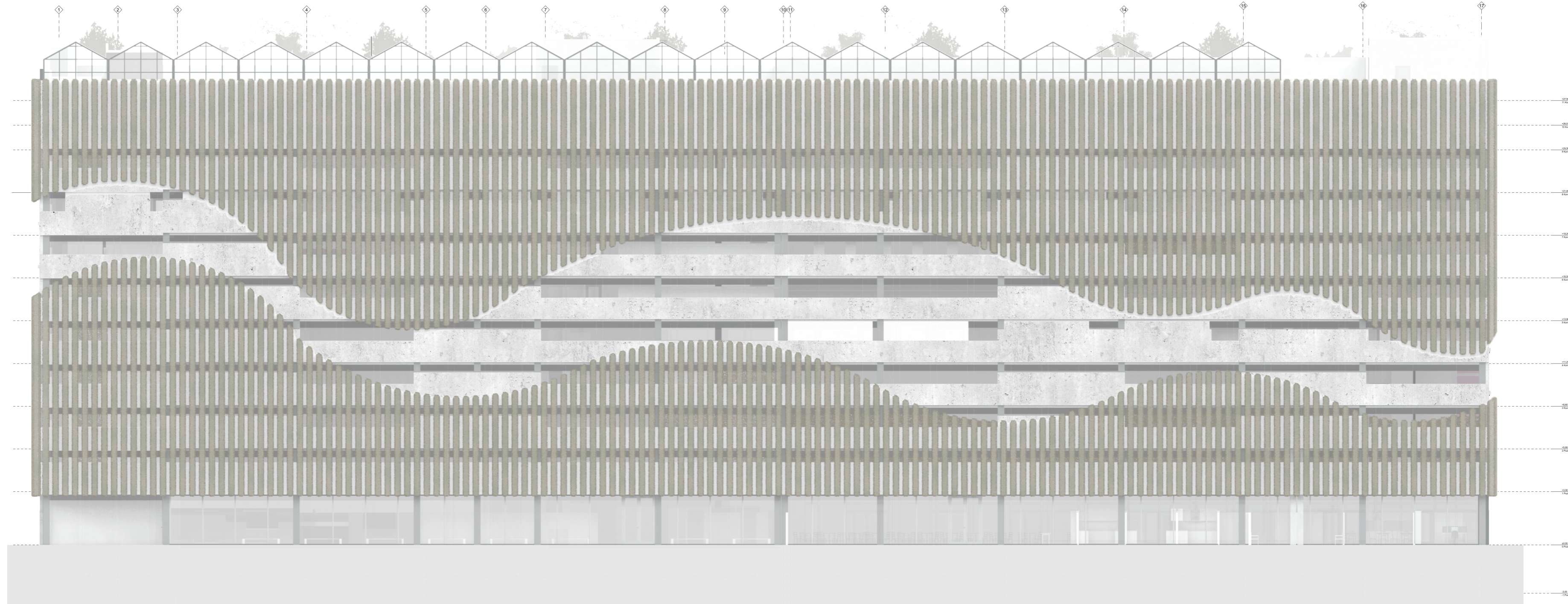


Roof Garden: A large portion of the roof is dedicated to a garden with high greenery, featuring planted areas, trees, and landscaped paths. Integrated resting zones provide visitors with a calm environment where they can relax and enjoy the open air. From this elevated level, people can admire panoramic views of the center of Warsaw, making the garden not only a green oasis but also a social and recreational destination.

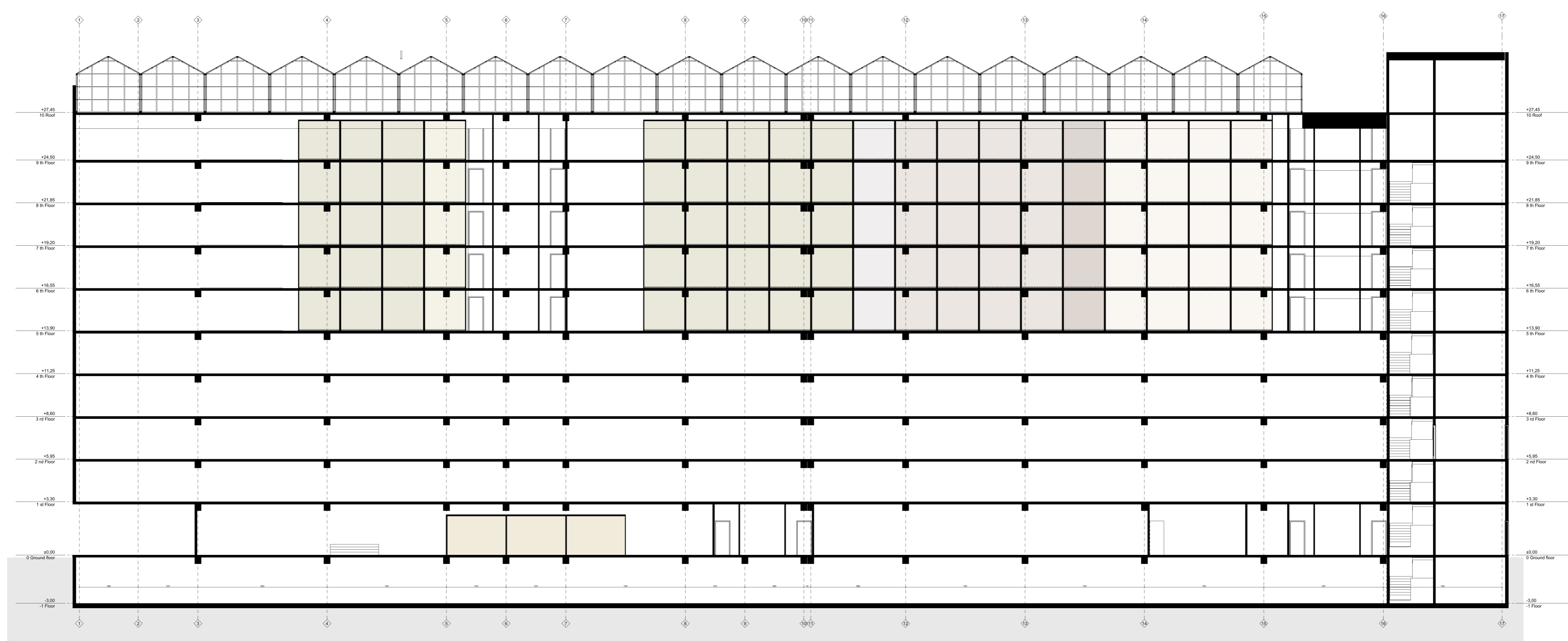


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WESTERN FACADE, scale 1:200



SECTION II-II, scale 1:200



VISUALIZATION

