

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

## SCENARIO 3: PREDOMINANTLY SOCIAL FUNCTION WITH FOOD PRODUCTION AND LIMITED PARKING SPACE

### SITE PLAN, scale 1:500

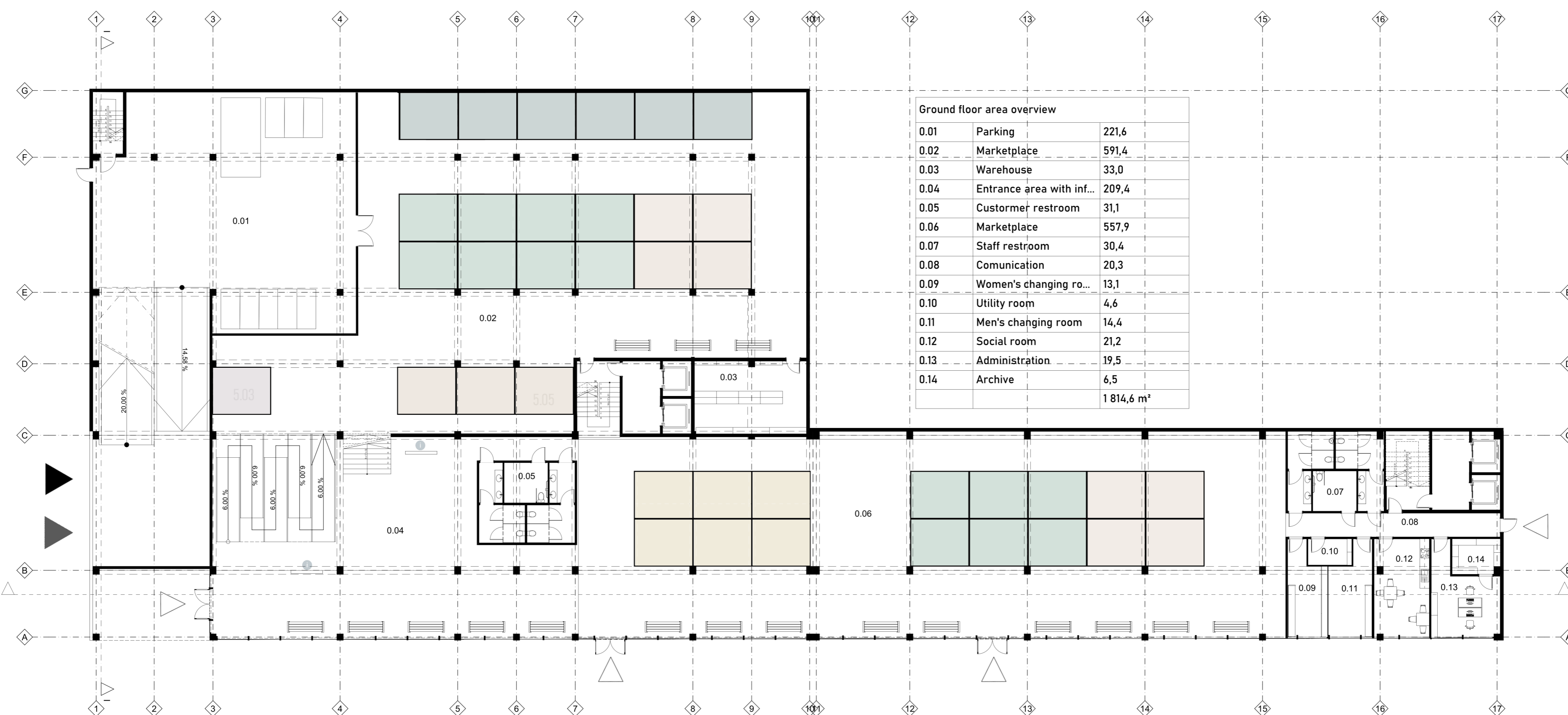


The multi-story parking lot on Parkingowa Street in Warsaw is a landmark located in the Downtown district, near such places as the Novotel Hotel, the Cervantes Institute and the District Court at 82 Marszałkowska Street. It was built in the 1970s as a back-up for the then Forum Hotel (now Novotel). At 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



Ground floor area overview		
0.01	Parking	221,6
0.02	Marketplace	591,4
0.03	Warehouse	33,0
0.04	Entrance area with inf...	209,4
0.05	Customer restroom	31,1
0.06	Marketplace	557,9
0.07	Staff restroom	30,4
0.08	Communication	20,3
0.09	Women's changing ro...	13,1
0.10	Utility room	4,6
0.11	Men's changing room	14,4
0.12	Social room	21,2
0.13	Administration	19,5
0.14	Archive	6,5
		<b>1 814,6 m<sup>2</sup></b>

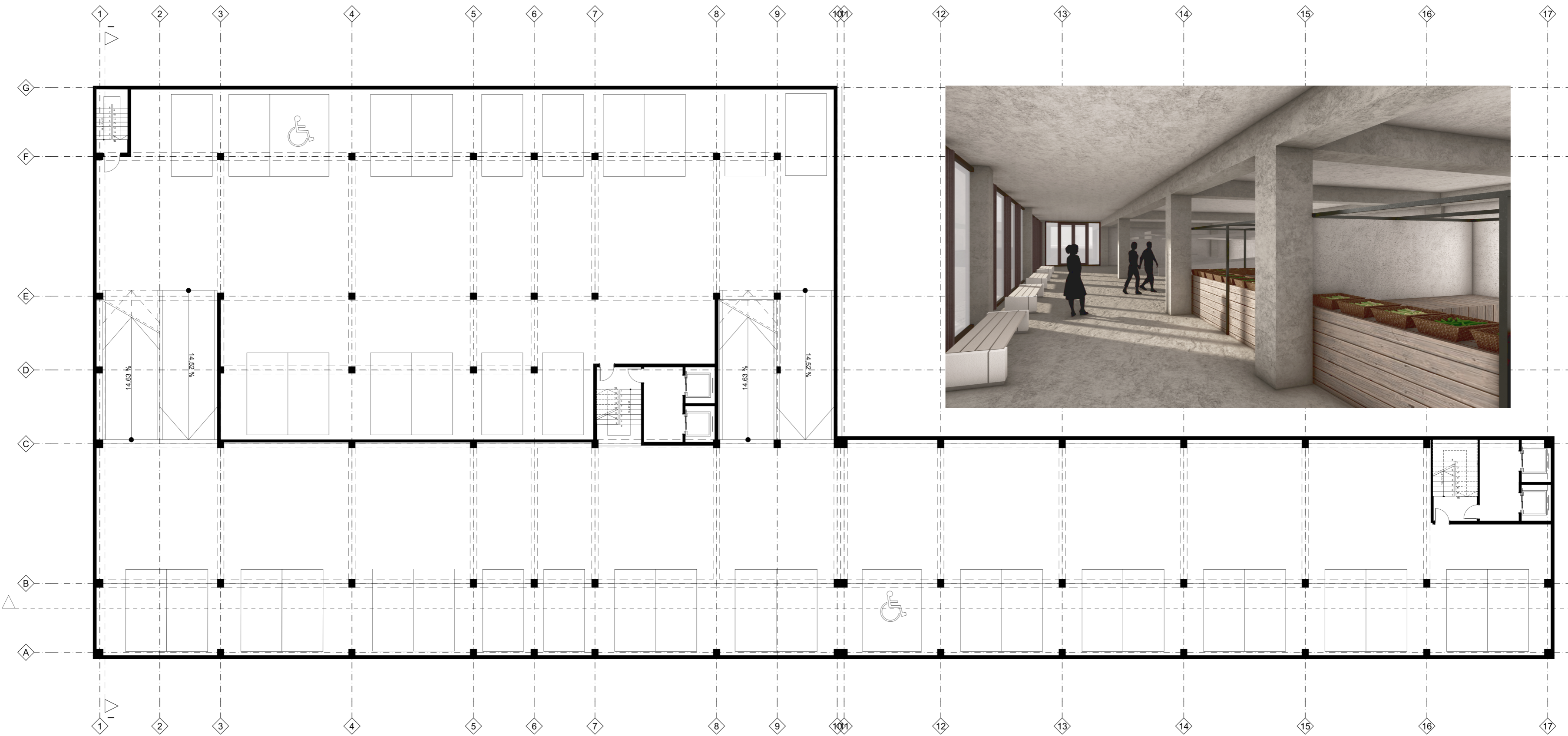
- LEGEND**
- MODULAR MARKET STALLS**
- Vegetable market stall
  - Fish market stall
  - Mushroom market stall
  - Gastronomy stall
  - Storage stall
  - Information point

The ground floor plan represents a well-organized layout of a marketplace designed to accommodate various commercial and service functions. The plan is divided into three main sections: the entrance and parking area, the central marketplace zone, and the administrative and service areas. Upon entering from the left side of the plan, visitors arrive at the main entrance hall, which provides direct access to the spacious marketplace area. This central zone forms the core of the building, containing a series of modular market stalls arranged in a grid-like structure for efficient circulation and visibility. The marketplace offers products that were produced in the cultivation area above and it includes: vegetable stalls, fish market stalls, mushroom stalls, gastronomy stalls, and storage stalls. An information point is also integrated into the layout, offering customer assistance within the market area. The overall layout emphasizes clarity of circulation, with clearly defined pathways guiding visitors through the market stalls and towards the exit or service zones. The arrangement ensures a natural flow from parking and entrance to the main commercial area and finally to support and back-of-house spaces.

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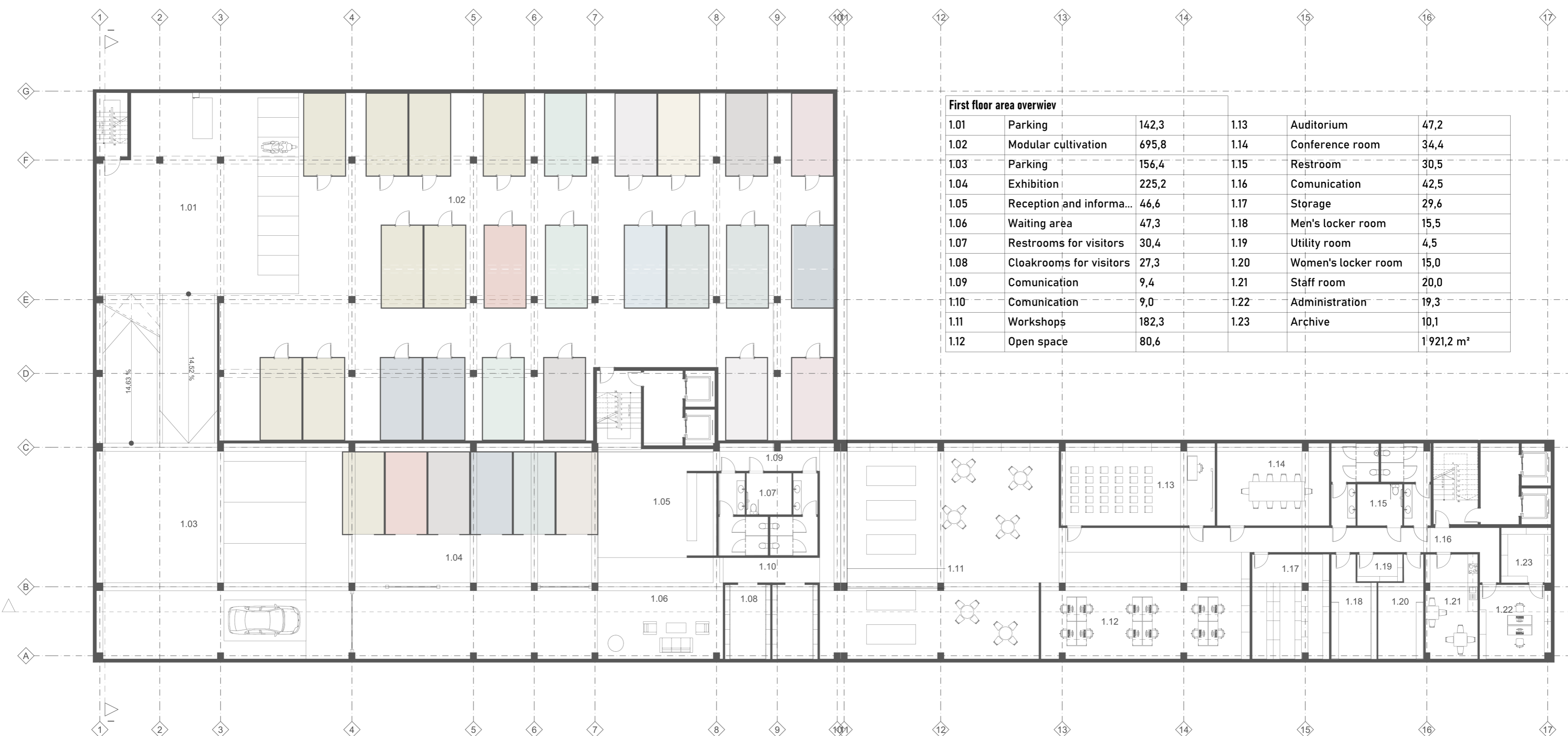
## FIRST FLOOR, repeatable story, scale 1:200

PARKING SPACE



## 5TH FLOOR, scale 1:200

MODULAR CULTIVATION | EXHIBITION | WORKSHOPS | OFFICE SPACE



First floor area overview					
1.01	Parking	142,3	1.13	Auditorium	47,2
1.02	Modular cultivation	695,8	1.14	Conference room	34,4
1.03	Parking	156,4	1.15	Restroom	30,5
1.04	Exhibition	225,2	1.16	Comunication	42,5
1.05	Reception and informa...	46,6	1.17	Storage	29,6
1.06	Waiting area	47,3	1.18	Men's locker room	15,5
1.07	Restrooms for visitors	30,4	1.19	Utility room	4,5
1.08	Cloakrooms for visitors	27,3	1.20	Women's locker room	15,0
1.09	Comunication	9,4	1.21	Staff room	20,0
1.10	Comunication	9,0	1.22	Administration	19,3
1.11	Workshops	182,3	1.23	Archive	10,1
1.12	Open space	80,6			1'921,2 m²

- LEGEND**
- HYDROPONIC MODULES**
  - Harvest
  - Dosing
  - Control
  - Propagation
  - Growing
  - Storage
  - Staff
- AQUAPONIC MODULES**
  - Harvest
  - Growing
  - Fish
  - Fish processing
  - Filtration
  - Bio-battery
  - Storage

The fifth-floor plan, depicts a multifunctional layout combining modular cultivation areas, exhibition zones, workshops, and office spaces. The plan is structured along a grid, ensuring clarity and efficient spatial organization. The left portion of the plan is primarily dedicated to modular cultivation, which occupies the largest area on the floor. This section contains a variety of hydroponic and aquaponic modules. The modular arrangement allows for flexibility in cultivation and research processes. Adjacent to this zone is exhibition space, which serves as public interface for educational and display purposes. Supporting facilities such as reception and information, restrooms, and cloakrooms are conveniently located for visitors and staff. The right side of the plan transitions into a more formal and administrative area, including offices, workshops, and a range of meeting and support spaces. Key rooms include an auditorium for presentations and events, a conference room, and rooms dedicated for staff. Overall, the fifth-floor plan demonstrates a thoughtful balance between productive, educational, and administrative functions. The modular design supports adaptability for various cultivation and research activities, while the adjacent exhibition and office areas promote collaboration, learning, and management.



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## 8TH FLOOR, scale 1:200

AQUAPONICS AND HYDROPONICS | RESTAURANT



8th floor area overview					
2.01	Parking	142,3	2.16	Vegetables coolers	4,8
2.02	Modular cultivation	698,4	2.17	Meat coolers	4,9
2.03	Parking	171,7	2.18	Food storage	25,4
2.04	Restaurant	251,2	2.19	Packaging storage	12,4
2.05	Reception	24,3	2.20	Communication	9,4
2.06	Communication	21,6	2.21	Modular cultivation	341,1
2.07	Utility room	6,5	2.22	Staff restroom	30,5
2.08	Restroom for restaura...	33,8	2.23	Communication	17,8
2.09	Waste storage room	9,8	2.24	Utility room	4,5
2.10	Return of dishes	4,1	2.25	Men's changing room	15,5
2.11	Dishwashing area	6,7	2.26	Women's changing ro...	15,0
2.12	Dish distribution	11,2	2.27	Staff room	20,0
2.13	Kitchen	18,7	2.28	Archive	10,1
2.14	Meat preparation	8,9	2.29	Administration	19,3
2.15	Vegetables preparation	8,6			1'948,5 m <sup>2</sup>

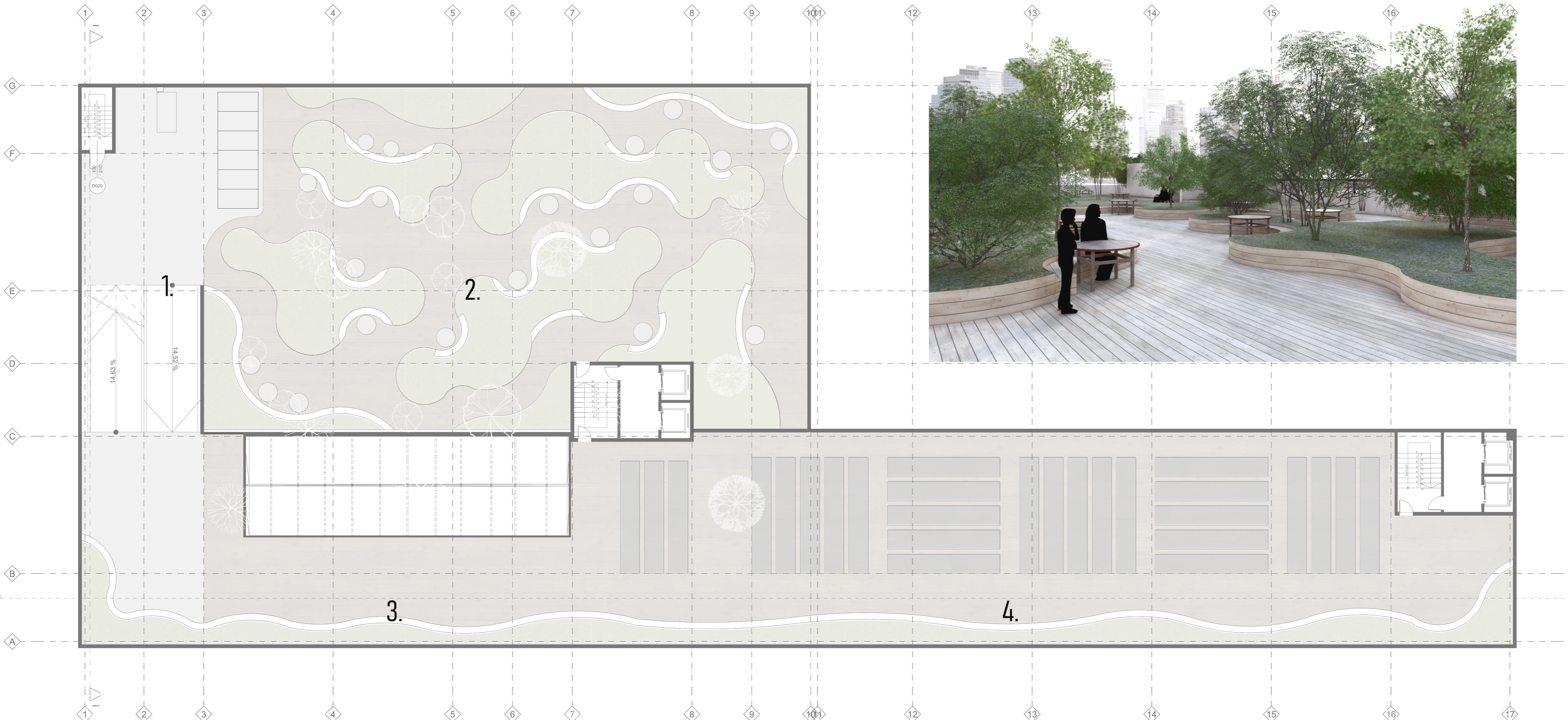
- LEGEND AQUAPONIC MODULES**
  - Propagation
  - Growing
  - Fish
  - Fish processing
  - Filtration
  - Bio-battery
  - Storage
  - Staff
- LEGEND HYDROPONIC MODULES**
  - Harvest
  - Dosing
  - Control
  - Propagation
  - Growing
  - Storage
  - Staff

Next to the dining area is the administrative back office, responsible for coordinating the activities of the entire building - from organizing workshops, through production management, to contacts with partners and the local community. There are offices, a meeting room, and space for the teams managing the facility and its operating program. In addition, this floor also includes a social area for employees, with changing rooms, a dining room, restrooms, and a relaxation area. This ensures that the building's employees, regardless of the department in which they work, have the right conditions for regeneration and cooperation, which promotes integration and creates a friendly working environment. The eighth floor completes the functional structure of the adapted facility, combining commercial, social, and organizational aspects, while also creating a symbolic culmination of the transformation process - from technical infrastructure to a multi-level, sustainable center of urban life.

The eighth floor of the building serves as a catering and administrative facility, the central element of which is a restaurant based on the concept of circular and local cuisine, using produce grown directly in the building - both mushrooms from the lower floors and vegetables and herbs from aquaponic systems. In addition to aquaponics, there is also hydroponic cultivation. The restaurant operates in the spirit of zero waste, making maximum use of raw materials, processing organic waste into compost or biochar, and educating customers through seasonal menus and transparent ingredient sourcing. The restaurant space is open and inclusive, with a common area that promotes the integration of different age and social groups, as well as the possibility of organizing culinary events, neighborhood dinners, and processing workshops. Next to the dining area is the administrative back office, responsible for coordinating the activities of the entire building - from organizing workshops, through production management, to contacts with partners and the local

## ROOF, scale 1:200

RESTAURANT ON THE ROOF | URBAN FARM WITH GREENHOUSE



- OVERVIEW OF THE AREAS**
1. Parking
  2. Exterior part of the restaurant
  3. Greenhouse
  4. Urban farm - conventional farming

The roof of the building is a natural extension of the restaurant space on the eighth floor, serving recreational, social, and production functions. Its design is based on the idea of an open, integrative space where architecture harmoniously blends with greenery and functions that support the local ecosystem. The first part of the roof is a dining garden available to restaurant guests, featuring tables, seats, and relaxation platforms subtly integrated into the vegetation. The greenery design is based on the principles of permaculture and biodiversity, with a variety of plants used: edible plants, herbs, nectar-producing flowers, and species that support the microclimate and water retention. The green roof also has a cooling and an anti-smog function, while offering users a pleasant space for rest and informal meetings surrounded by nature.

The second part of the roof is dedicated to traditional plant cultivation, complementing the aquaponic and hydroponic systems on the lower floors. There is a year-round greenhouse here, which allows for the production of vegetables and herbs regardless of weather conditions. The greenhouse has been designed to maximize the use of solar energy and rainwater, integrated with retention tank systems and automatic irrigation. The entire roof, as the highest point of the building, also has a symbolic function - crowning the transformation of the building from a concrete parking lot into a living, green, and socially useful urban organism. It is a place that combines production, relaxation, and education, encouraging city residents to actively co-create a sustainable urban environment.

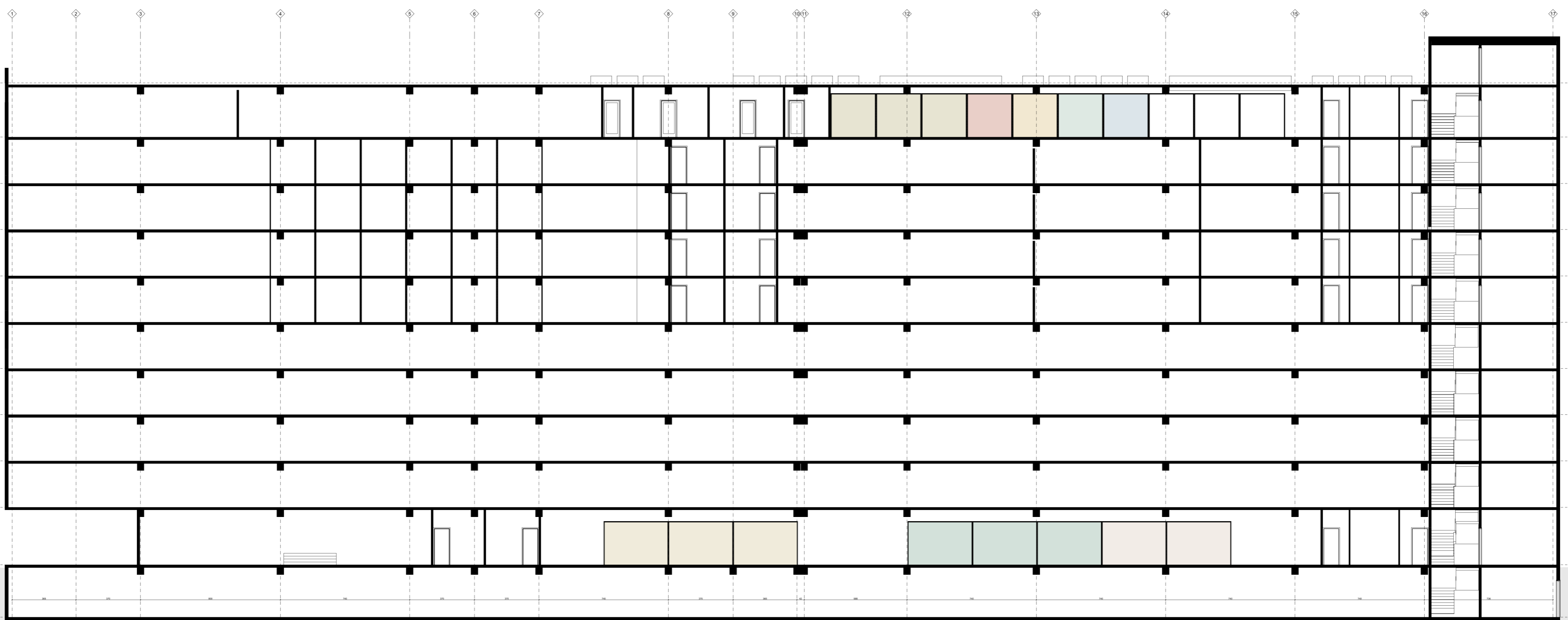


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WESTERN FACADE, scale 1:200



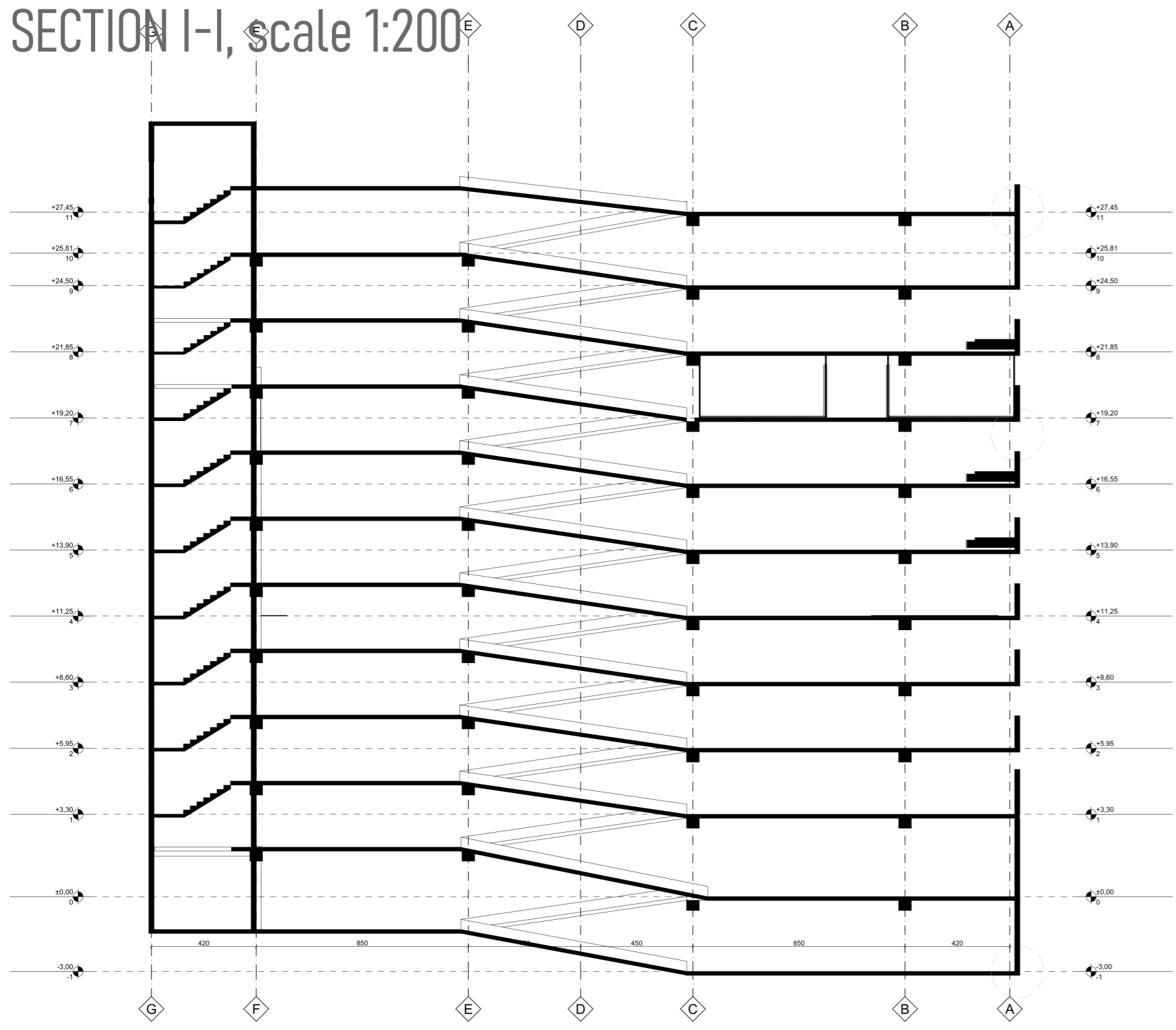
SECTION II-II, scale 1:200



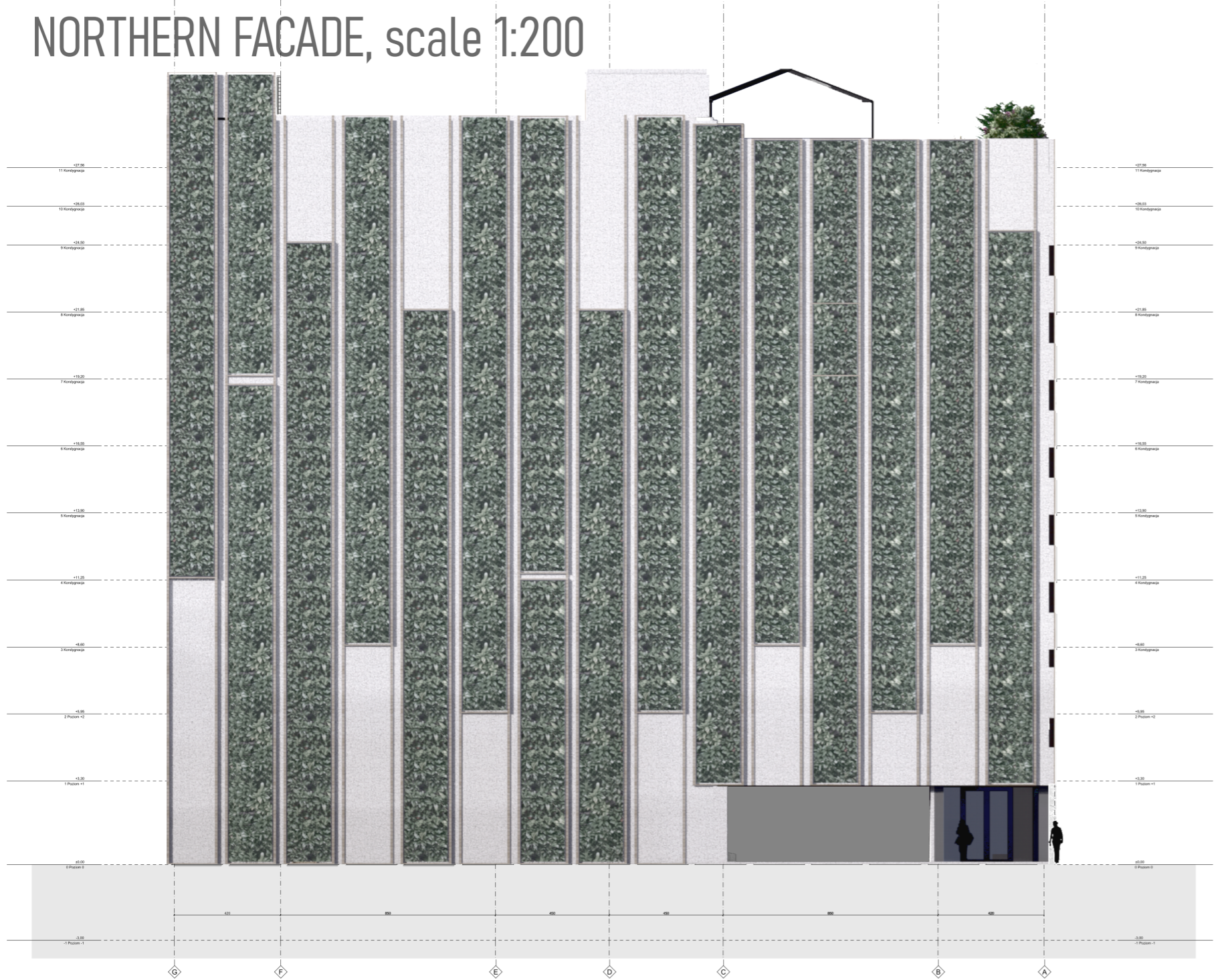
VISUALIZATIONS



SECTION I-I, scale 1:200



NORTHERN FACADE, scale 1:200



SOUTHERN FACADE, scale 1:200



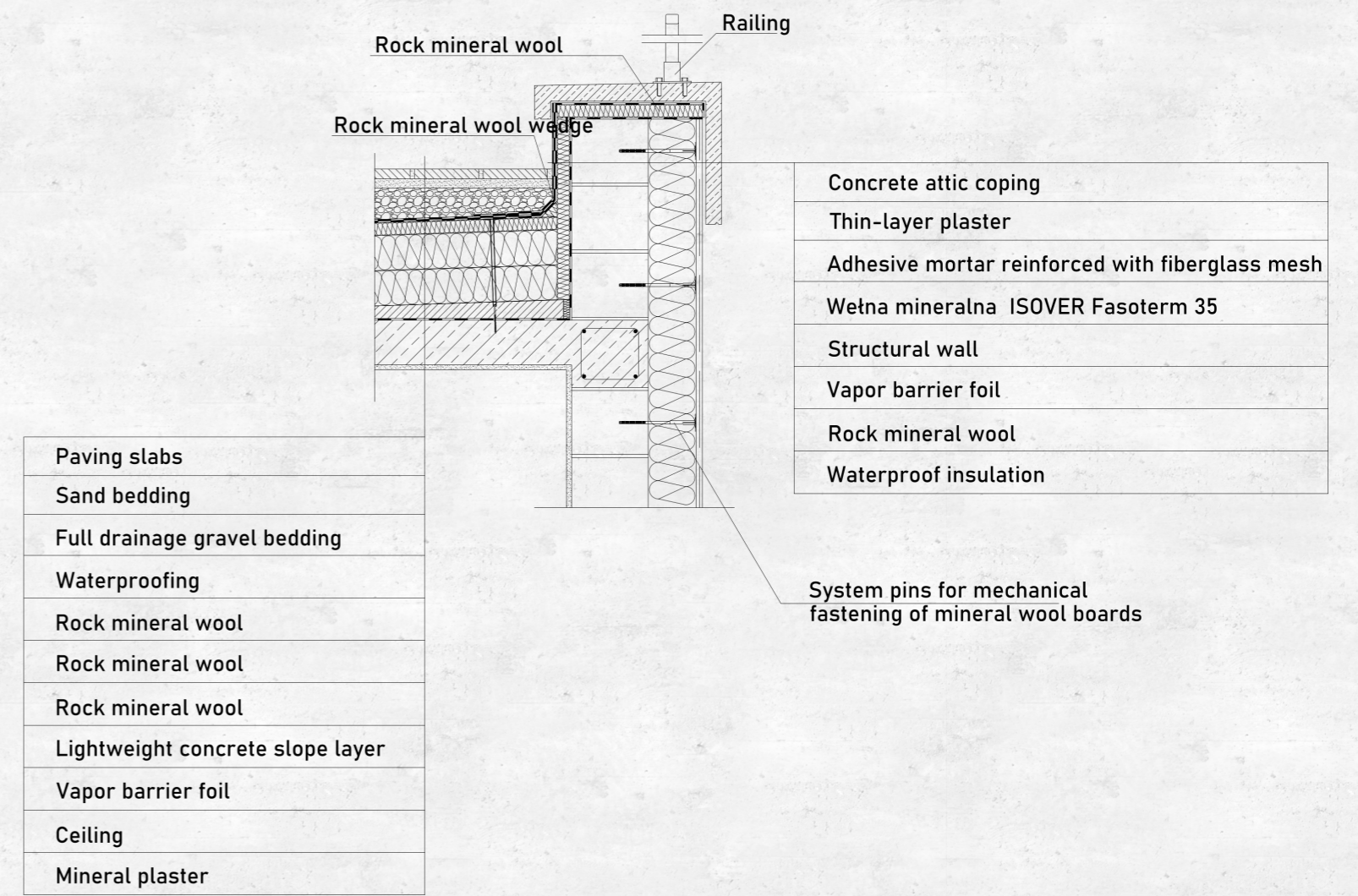
The facades were designed as a green wall, also known as a vertical garden, which is a vertical system for growing plants on the surface of a building wall. The structure is based on several key elements. A metal frame made of pipes is attached to the outer wall of the building, providing a stable scaffold for the entire installation. A rigid PVC panel is mounted to this frame, acting as an insulating layer to protect the building wall from moisture.

Two layers of polyamide felt are placed on the plate. This felt serves as a substrate for the plants - their roots can grow freely in it, and the material effectively distributes water and nutrients. The irrigation system, connected to an external tap, ensures regular watering of the plants from above. Water seeps through the layers of felt, moistening the roots, and the excess flows down, where it can be collected and reused, making the system more sustainable and environmentally friendly.

Thanks to its design, the green wall not only serves decorative functions, but also improves air quality, provides thermal and acoustic insulation for the building, and supports water retention.

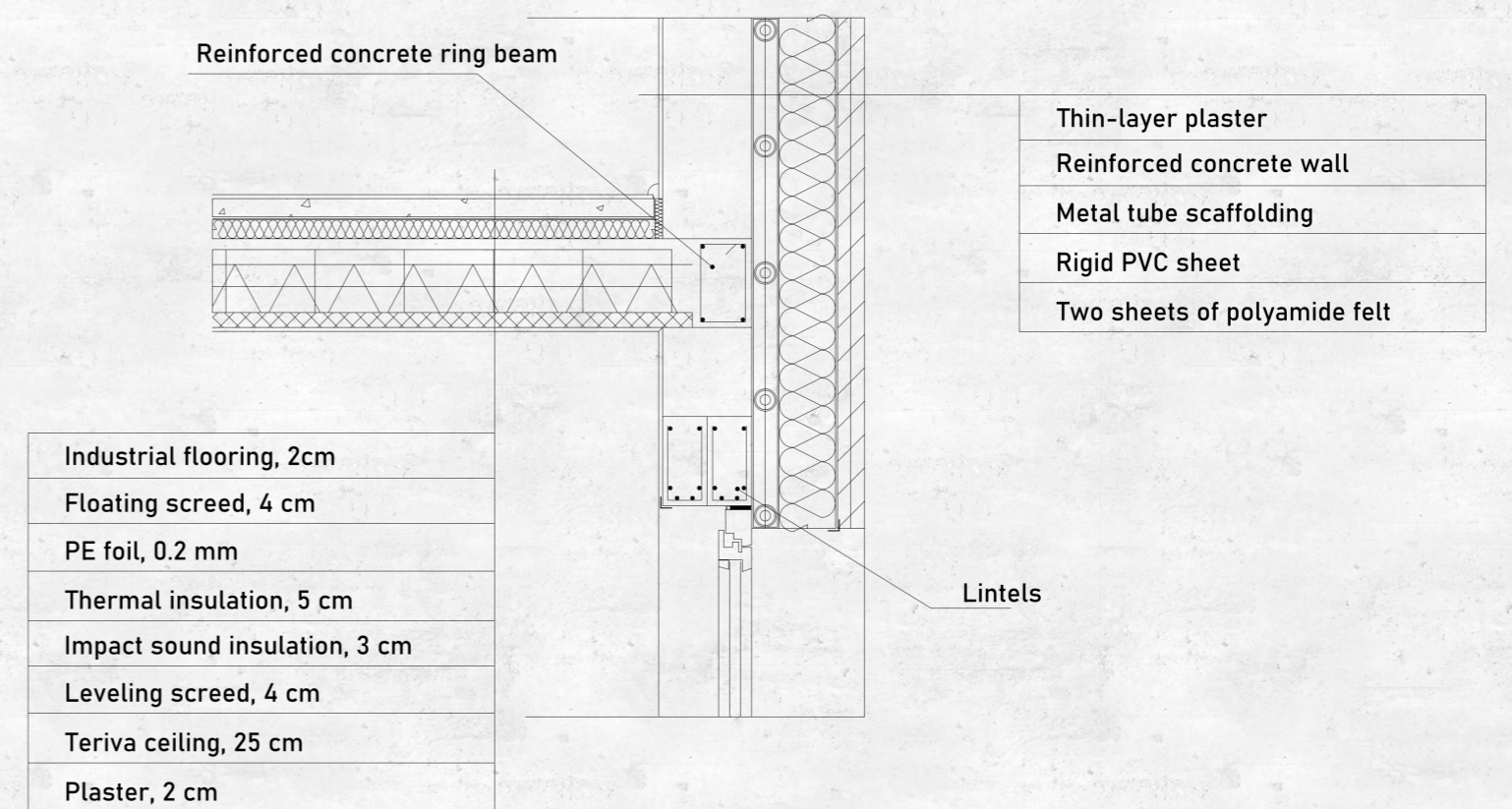
DETAIL 1

Flat roof terrace  
Connection to the attic



DETAIL 2

Method of fixing window frames in a wall with insulation  
Method of fixing green panels  
Connection of the external wall to the inter-floor ceiling



DETAIL 3

Foundation on a footing slab for a building with a basement  
Basement with insulation

