Resea	arch	Lab
Food	Sys	tems

Contact:	N/A	
Programmers:	N. Anderson (NIU)	

 ${\bf Nature\ of\ Operations\ \underline{The\ Food\ Systems\ Lab\ includes\ a\ research\ component\ with\ potential\ serving\ \ from\ an\ adjoining\ conference}}$

room or meeting room.

The kitchen shall be planned for potential interaction with industry.

The kitchen component and its supporting functions provide the food production area for the Food Systems Lab.

Metabolic Food Lab is the main component of the research.

Operating Essentials See attached lab drawing for furnishings, equipment, venting, vacuum and gases requirements.

Lab shall be planned for flexible equipment changes and supporting power, data, water, and venting.

Food Systems Lab shall include: a food lab kitchen, shared laundry and storage. Cameras required for virtual demonstrations.

Handwash station and PPE is required within lab. Provide floor drain.

Provide eye wash and shower. All plumbing shall be non-corrosive.

Provide windows into Food Systems Lab from corridor or other public/common area. Provide dual channel perimeter electrical raceway.

SUPPORT	Qty.	SF	SF Ext.
See Lab Drawing.			
SUBTOTAL SF			450
CIRCULATION 20%			<u>90</u>
SUPPORT SF			540

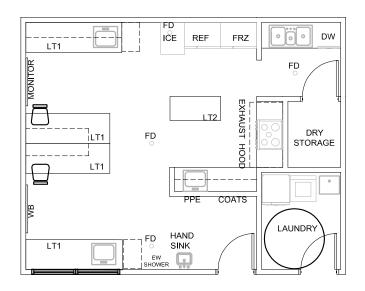
TOTAL SF	540
Users_	3-4 (No permanent personnel)

Adjacencies Laundry requires indirect access to both Food Systems Lab and corridor for shared use. Provide adjacency to shared work area for staff.

Remarks Kitchen shall meet requirements of DeKalb County Health Department and NSF standards

 $Flooring \ and \ walls \ shall \ support \ hygiene, \ safety, \ durability, \ and \ longevity \ for \ commercial \ kitchens.$

Provide white board and display monitor.



FURNITURE LIST

LT-1: SST NSF WORK TABLE WITH 2 TIER OVER SHELF LT-2: SST NSF WORK TABLE ON CASTER BAKERS RACKS ON CASTERS (2) METAL BASE CABINETS WITH SST TOPS ALL FURNISHINGS TO COMPLY WITH NFS STANDARDS

EQUIPMENT LIST

RANGE WITH OVER AND INDUCTION COOKTOP PORTABLE INDUCTION COOKTOPS (2) REACH-IN REFRIGERATOR REACH-IN FREEZER

UNDER COUNTER DISHWASHER ICE MACHINE SCALES (2) FREEZE DRYER MICROSCOPES (2) WASHER DRYER EYEWASH / SHOWER

22244

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ASK-12

FOOD SYSTEMS LAB

SCALE 1" = 1'-0" 0

PROJECT NAME CDB NIU NICCS PROJECT NUMBER Architecture Chicago Interiors New York Warsaw PROJECT MANAGER Engineering Construction PA\PE: LREBBE DRAWN BY: 600 W. Fulton Street **FSL LAYOUT** Chicago, IL 60661-1259 T 312.454.9100 ISSUED: 11/24/25 www.epsteinglobal.com SKETCH NUMBER