Our sensory space is equipped with a consumer and commercial test kitchen as well as a break-out focus group room area, it’s the ideal space for testing both qual and quant research. The space works well for taste tests, CLT, wet/dry CPG studies and bar/restaurant studies.

**OUR COMMERCIAL KITCHEN INCLUDES THE FOLLOWING EQUIPMENT**
- Two 40 lb Fryers
- 2 commercial stove top ovens (6 burners)
- 4 consumer ovens
- 13 consumer microwaves
- 1 Flat top grill
- 2 commercial refrigerators
- 2 commercial freezers
- 2 large metal prep tables
- 2 small metal prep tables
- 2 commercial sinks

**SMALLER COMMERCIAL AND CONSUMER EQUIPMENT**
- Blenders
- Soup Pots
- Serving trays
- Utensils
- Digital scales

**MISCELLANEOUS ITEMS TO NOTE**
- All equipment is hooked up by electric, there is no gas running to the kitchen.
- There is 1 commercial overhead vent that works for most cooking.
- The kitchen is in the lower level and there is no freight elevator, only a normal office elevator.