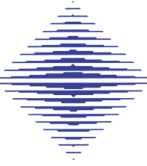


# **PRECISION RESEARCH**



For Quotes Contact:  
Scott Adleman, [scott@preres.com](mailto:scott@preres.com)  
Lori Tomoleoni, [Lori@preres.com](mailto:Lori@preres.com)

**Call 847-390-8666**

## **A LA CARTE SENSORY SERVICES**

We offer an unbundled approach to consumer food testing. This way you can select and pay only for the services you need.

### **Service Menu:**

- Research Design
- Recruitment
- Facility
- Survey Programming
- Cross Tabulation Reports
- Statistical Testing
- Electronic Data Collection
- Data Entry from Paper Surveys
- Raw Data
- Test Product Procurement
- Presentation Reports
- Test Kitchen
- Administrative Staffing
- Kitchen Staffing

### **Commercial Test Kitchen:**

We offer Chicago's largest independent test kitchen located minutes from O'Hare Airport. The dimensions of the kitchen are 33' x 14'. We designed our food testing facility to accommodate the demanding needs of consumer food research projects. The kitchen is equipped with commercial and residential grade equipment.

Efficient and easy access to the first floor kitchen with double door access to the test kitchen. The kitchen is equipped with speakers and 2 flat panel monitors, one transmits testing room activity to kitchen staff the other can be use for any other purpose, menu, data etc.

Our ServSafe certified staff will manage the receiving and logging of your food products with daily updates or as requested. Ample refrigeration and freezer space is available, and additional space is readily available via rental.



### **Consumer Testing Room:**

The test kitchen is connected to a central location testing room that is 29' x 26'. The testing room can seat 30-45 people for taste tests. The testing room provides observation viewing via a wrap around mirror and accommodates up to 25 clients. All rooms are equipped with wired and wireless T1 access. We also offer laptops or iPads for data collection.

### **Utilities:**

With 400 amps of dedicated, 3 phase electrical service and over 1 million BTU of natural gas service power will never be a problem.



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## **COMMERCIAL TEST KITCHEN FEATURES**

### **On Site Equipment - Anything else can be rented or purchased**

- 14 foot exhaust hood
- 30" Gas fired char-broiler & oven
- 2 Consumer grade electric ranges
- 1 Consumer grade gas ranges
- Double convection wall oven
- 10 – Microwaves 1200 watt
- 24 feet of stainless prep tables
- 5 feet dry storage shelving
- 5 Well warmers
- Sheet Pan Rack and pans
- 2 Hot & Cold Water hook-ups
- Food staging/storage/review area
- Consumer grade ice machine
- 3 Sinks (Dish, Vegi and Hand)
- Full complement of kitchenwares
- Grease barrel & Shortening Shuttle
- Dedicated Dumpster



### **Refrigeration Space**

- Walk-In Refrigerator or Freezer  
336 cubic feet

Additional double door coolers:

- Refrigeration (moveable)
  - 2 – 49 cubic feet each
- Freezers (moveable)
  - 2 – 49 cubic feet each

