# **Project Report**

# "Avling Kitchen and Brewery", Toronto





The urban farming roof at the "Avling Kitchen and Brewery" in Toronto is a great example that might inspire the surrounding, triste rooftop desert to opt for green roofing.

## **Project Data**

Area: ca. 400 m<sup>2</sup>

Construction Year: 2019/2020

Architect:

LAMAS Architecture Ltd., Toronto

Ginkgo Sustainability Inc., Etobicoke

System Build-up:

"Urban Farming" with Floradrain® FD 40-E

Coordinates:

43°39'42.26"N 79°20'17.78"W

#### Conception

Beside the restaurant and the brewery, the 400 m<sup>2</sup> roof garden is an essential component of the Avling Kitchen and Brewery conception: it provides tasting ingredients from their own roof garden for both business units. The company's declared goal is to have a sustainable and organic farm with a wide variety of indigenous plants. This includes herbs, vegetables, cereal grain, and naturally hops. Flowers are also grown there, as they are important for a vibrant ecosystem. The type of crop is also selected with a view to allowing for the longest possible harvest period through the year.

is appropriate for crops. The choice was made in favour of the "Urban Rooftop Farming" System Build-up. It's core piece is the 40 mm deep drainage and water retention element Floradrain® FD 40-E which stores stormwater in its upper cells and draws excess water off safely to the roof outlets through its underlying channel system. It also provides for an optimal water -air balance which is vital to enable the vegetation to become permanently established.

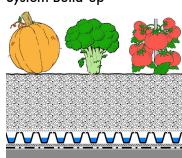
In order to use the 2 %-pitched roof for

growing, a system build-up was needed that



Avling Kitchen and Brewery is currently also research partner with ZinCo Canada to establish data on soil amendments for rooftop farms using FLL growing

### System Build-up



Plant layer (fruit and vegetables)

System Substrate "Lawn"

Filter Sheet TG Floradrain® FD 40-E Protection Mat SSM 45 Root Barrier WSF 40



For most of the plants, a system substrate depth of 200 mm is sufficient, however, certain types of plants with deeper roots thrive in the raised beds with up to



Everything is grown organically, self-harvested and used straight from the garden by the restaurant kitchen. Special herbs and spices are used for the seasonal craft beers



The living roof is just bursting with vitality. An incredible array of herbs, vegetables, flowers and cereal arains arow here.



The "farm to table" idea puts the harvested crops directly onto the plate: lettuce tastes best when it's this fresh!

#### ZinCo GmbH

