

Winning Ideas for Future Home and Business Appliances

By Carol Lamkins, CID, CMKBD

Since 2003 the [Electrolux Design Lab](#) has held an annual competition for all students of industrial design to develop future household appliance ideas. This year the students were asked to design concepts that reflect more of a sensory experience. 1,200 entries were submitted that set the bar for surprise and challenge future development of products for home and businesses.

Following are the final ten entries that were chosen for presentation to a jury of esteemed professionals at the final event in Milan, Italy. The winners are announced at the end of this article.

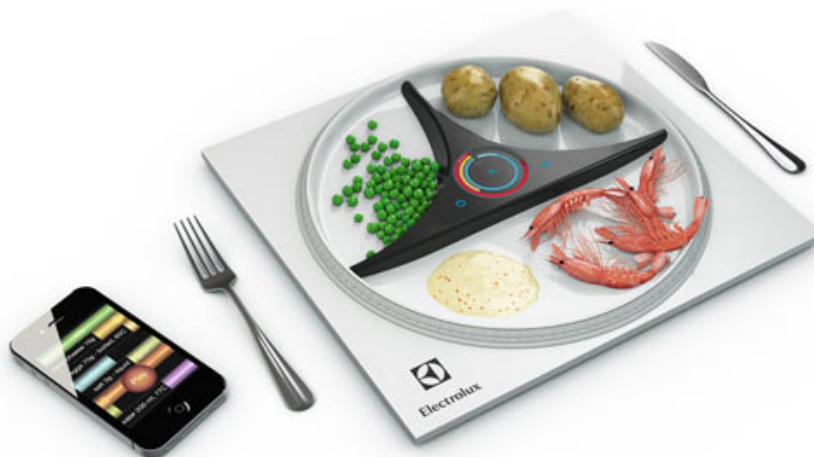


DESIGN LAB

1. SmartPlate

Designed by Julian Caraulani of Romania, a student at Coventry University in the UK.

SmartPlate is an intelligent dish that physically understands food and transforms it into sound. The plate wirelessly connects to the user's mobile device. It measures different aspects of the meal's ingredients to identify food and attaches musical notes, harmonies, and rhythm to each ingredient. The user can actively listen, compose, and interact with recipes of sound.



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2. Tastee

Designed by Christopher Holm-Hansen, a student at the Technical University of Denmark in Denmark.

Tastee acts as a professional chef by “tasting” food to tell you what you need to add to it. It is an electronic method of providing the sophisticated palette of the professional chef to the home user. It functions as a taste indicator used during cooking to assist the cook in bringing out the flavors in the meal.

The Tastee is the shape and size of a regular spoon. Receptors are based on the human taste bud enables the device to assist the cook in preparing the food. The result is a perfectly balanced, flavorful meal.



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3. Mo'Sphere

Designed by Yunuén Hernández, a student at Centro de Investigaciones de Diseño Industrial- UNAM in Argentina.

Utilizing molecular cooking technology, the Mo'Sphere allows for experimentation in the kitchen just like professional chefs do. New flavors and sensations are created through molecular cooking. The molecular cooking appliance makes use of physical and chemical reactions during cooking. Capabilities include flash freezing, foams, frosts, gels and even cotton candy.



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4. Spummy

Designed by Alexandre de Bastiani, a student at Pontificia Universidade Catolica do Parana in Brazil.

Using nano-technology, Spummy creates edible foam with any flavor or combination of flavors to add to your dishes at home. Spummy is inspired by Ferran Adria, the inventor of flavored foam that helped win him Restaurant of the Year four years in a row. This appliance results in five-star cuisine in the home.



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5. ICE

Designed by Julen Pejenaute, a student at Universidad Politecnica de Valencia in Spain.

This multi-purpose device makes mealtime a whole new experience by throwing in interactive backgrounds that react to the human's movements. ICE is a lamp with adjustable brightness or color, to fit the mood of dining occasions. An "Experience" mode can enhance a meal by adding interactive backgrounds that react to diner movements and by creating dynamic links between objects on the table.

Placed above a cooking or dining area the lamp will scan its surroundings and assist the user in creating the best meal to suit the occasion. The lamp can scan ingredients chosen to cook with and give suggestions on meals that can be made from those ingredients. The user can also access a database of recipes and ICE will guide the cook through meal preparation.



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6. Memory

Designed by WenYao Cai, a student at Guangdong Industry Technical College of China in China.

The unit is designed to address a small but important part of many people's lives which is having a barista who remembers who you are and how you have your coffee. The Memory coffee maker scans the individual's hand for print recognition to make the exact cup of coffee for each person.



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7. **Easystir**

Designed by Lisa Frodadottir Låstad, a student at the Norwegian University of Science and Technology in Norway.

Easystir frees up hands by stirring food perfectly. It is designed with magnets that react to below-glass components of an induction cooktop, to stir food continuously and freeing up the cook for other things. Because the device is powered by the cooktop, it needs no batteries or other power source of its own.



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8. Impress

Designed by Ben de la Roche, a student at Massey University in New Zealand.

Impress is a refrigeration wall that holds food and drink out in the open and not behind closed doors, allowing the user to easily see all the food items. The refrigerated wall allows the user to press storage containers and bottles directly into the wall. Impress uses thermo-acoustic technology and gases such as argon and helium that are non-ozone depleting and harmless to the environment. The refrigeration function does not operate when there is nothing in it, so the appliance uses less power the fewer items are stored in it.



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9. Aeroball

Designed by Jan Ankiersztajn, a student at Uniwersytet Artystyczny w Poznaniu in Poland.

Small bubbles float about to clean and filter the air around you. They can even glow at night after soaking up the light all day. The Aeroball is a concept for helium-filled floating bubbles that both clean and scent the air.



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10. Treat

Designed by Amy Mon-Chu Liu, a student at Queensland University of Technology in Australia.

A food storage system that combines freshness with convenience by warning you when your food is going bad. The device combines classic food storage techniques, such as vacuum sealing, with modern remote, mobile technology for a new level of user convenience. A user can access the Treat with a mobile app and tell it to preheat a meal. The containers change color as the food ages and will eventually drop off of the tree when the food has gone bad.



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And the winners are...

First place went to **Aeroball** designed by Jan Ankiersztajn; Uniwersytet Artystyczny Poznaniu in Poland.

Second place went to **Impress** designed by Ben de la Roche; Massey University, New Zealand.

Third place went to **Tastee** designed by Christopher Holm-Hansen; Technical University of Denmark, Denmark.

"The Retail Observer", November 2012

<http://www.electrolux.co.uk/Global-pages/Promotional-pages/Electrolux-Design-Lab/>

<http://www.flickr.com/photos/electrolux-design-lab/8124557742/>

<http://design-milk.com/electrolux-design-lab-2012-finalists/>

<http://www.appliancemagazine.com/editorial.php?article=2447>