

XX1T NEW CRAFT

XXI Triennale
Internazionale
della
Esposizione 2016
2 Aprile
12 Settembre
21° Century
Design
After Design



ON THE OCCASION OF THE **XXI TRIENNALE DI MILANO NEW CRAFT** EXHIBITION, CURATED BY **STEFANO MICELLI** AND LOCATED IN EX FABBRICA DEL VAPORE, **FRANCESCO BOMBARDI** PRESENTS THE CONCEPT OF AN ORIGINAL DOMESTIC SCENARIO WHERE NEW HORIZONS IN AUROPRODUCTION CULTURE MEET OPPORTUNITIES GROWING WITH THE DIFFUSION OF DIGITAL FABRICATION METHODS.



THANKS TO THE SUPPORT OF **BARILLA**, A WORLD LEADER IN PASTA PRODUCTION AND A COMPANY DEDICATED TO THE INNOVATION AND EXPLORATION OF EMERGING TECHNOLOGIES AND **MARRONE**, WHO FOR MORE THAN FORTY YEARS HAS BEEN IN THE CUSTOM KITCHENS SECTOR TO SERVE THE CREATIVE NEEDS OF CHEFS ALL OVER THE WORLD.



THIS VISION TAKES SHAPE IN A DISPLAY THAT GIVES LIFE TO A RICH EXPERIENCE, A TRANSFORMATION OF SMALL GRAINS OF WHEAT MILLED INTO A FINE FLOUR, WHICH THEN BECOME 3D-PRINTED PASTA FORMS.



FOLLOWING THE INTERNATIONAL EXPERIENCE OF THE FOOD INNOVATION PROGRAM, AND THE ECOSYSTEM OF VALUES SPREADING FROM THE LOCAL TERRITORY WHICH GENERATED A DYNAMIC MEETING OF THE MINDS FROM COMPANIES, INSTITUTIONS AND PROFESSIONALS LIKE **ACETAIA SAN GIACOMO**, WHO PRESENTS FACETO, EXCLUSIVELY FOR KITCHEN TOOLS, A MACHINE TO PRODUCE VINEGAR AT HOME BY MEANS OF AN ACCELERATION SYSTEM AND SENSORS REMOTE CONTROL.



HESTIA DESIGN LAB BY HILDRETH ENGLAND ALLOWS THE TEAM TO PUSH THE RESEARCH TO EVEN MORE AMBITIOUS LIMITS BY EXPLORING THE UNIVERSE OF INTERACTION AND BEHAVIOR DESIGN, IN COLLABORATION WITH **DQUID**, AN EMERGING COMPANY IN THE WORLD OF INTERNET OF THINGS



TWO OTHER PROJECTS - ENRICO FRANCHINI, ENRICA BONILAUDI, TOMMASO FRATTINI FOR **DISPENSA 2.0** AND MICHAEL FILI AND ALFREDO ADINOLFI BOREA FOR **@ROMATIC** - ARE JOINED BY UNIMORE STUDENTS.



wonderlab

PROTOTYPE DEVELOPMENT AND TECHNICAL CONSULTANCY FOR INTERACTION IS COORDINATED BY LUCA CROTTI AT **WONDERLAB.I**

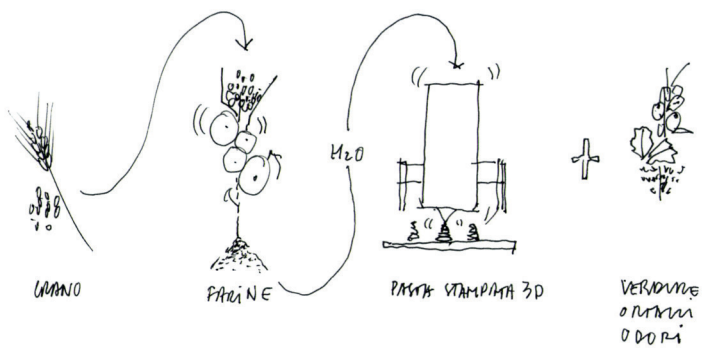
PAOLO TEGONI, DESIGNS THE WEB PLATFORM AND MOBILE APP ARCHITECTURE THAT GUIDES US THROUGH A DOMESTIC EXPERIENCE AND KITCHEN INTERACTION THAT IS COMPATIBLE WITH OUR PERSONAL HEALTH.



THE VIDEO INSTALLATION THAT ACCOMPANIES THE EXHIBITION IS CREATED BY CLAUDIO PICCININI, ALESSIO FERRERA E FEDERICO NOCCO **RED CREATIVE COMPANY**.

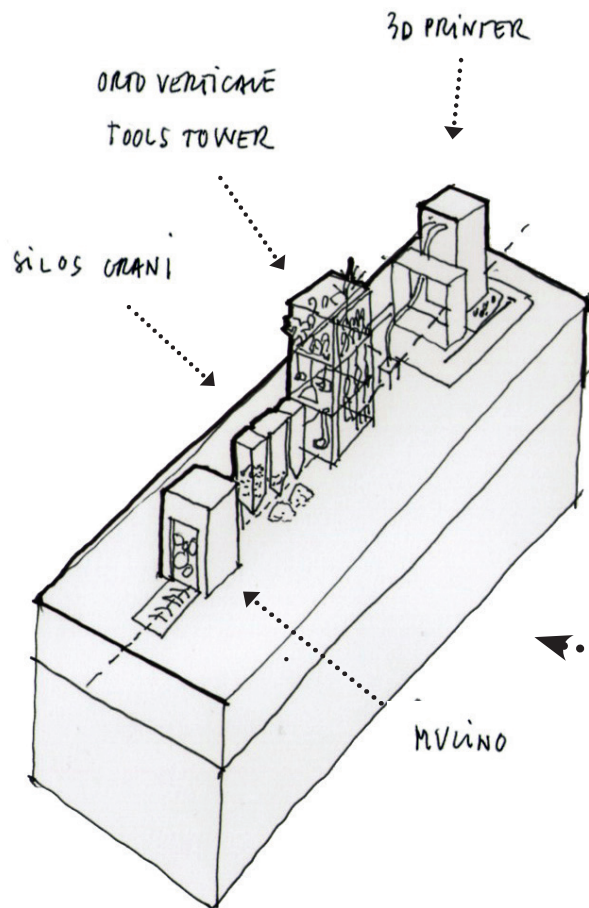


GIANMARIA SFORZA IS PROPOSING A PERSONAL SELECTION OF TOOLS FOR THE NEW DOMESTIC LANDSCAPE



HAVE YOU EVER THOUGHT ABOUT CREATING YOUR OWN PASTA STARTING FROM SCRATCH? TO EXPERIENCE THE MAGIC OF MILLING THE GRAINS...TRANSFORMING THE SEMOLINA OR WHEAT INTO A UNIQUE PASTA SHAPE AND FLAVOR IT WITH NATURAL AROMAS?

THE XXI TRIENNALE PUTS THIS EXPERIENCE ON STAGE SO WE CAN IMAGINE BEING TRANSPORTED INTO THE DOMESTIC LANDSCAPE. IF WE ADD A RESEARCH TEAM MADE OF EXPERTS IN BEHAVIOR AND INTERACTION DESIGN, IT'S ALSO POSSIBLE TO IMAGINE AN ABSOLUTELY ORIGINAL EXPERIENCE THAT USES A PERSONALIZED FORMULA CUSTOMIZED TO YOUR HEALTH NEEDS.



THE GRAINS ARE KEPT IN SMALL SILOS, READY TO BE GROUND UP BY AN ELECTRIC MILL INTEGRATED INTO THE COUNTERTOP, AND TRANSFORMED INTO FRESH FLOUR, WHICH WILL BE CONSERVED IN THE ADJACENT SILOS.

BY USING AN ACCOMPANYING APP, THE USER CAN DECIDE THE QUANTITY AND TYPE OF INGREDIENTS BASED ON THE USER'S PERSONAL HEALTH NEEDS FOR THE DAY



KITCHEN TOOLS IS INSPIRED BY AURASANO, A CONCEPT DEVELOPED BY HESTIA DESIGN LAB THAT PLAYS WITH LIGHTS AND SOUND TO GUIDE US THROUGH THE PROCESS OF MEAL PREPARATION, CUSTOMIZED TO OUR PREFERENCES AND HEALTH. AURASANO ENVISIONS A KITCHEN THAT ENGAGES US IN A CONVERSATION ABOUT FOOD, HEALTH, AND WELLNESS IN SURPRISING AND DELIGHTFUL WAYS.

TO OBTAIN THE IDEAL MEAL THE STEPS ARE SHORT: IT IS ENOUGH TO INSERT THE MIX INTO THE PRINTER, SELECT THE SHAPE AND IN A FEW MINUTES, YOU GET YOUR OWN PERSONAL PASTA, READY FOR COOKING, ENRICHED BY AROMATIC HERBS CULTIVATED IN THE INDOOR HYDROPONIC GARDEN.

PASTA 3D PRINTER



CURATED BY: BARILLA, FUTURE FOOD
INSITUTE, FOOD INNOVATION PROGRAM,
SIMONE ARDIGÒ, CESARE PUZZI, EMILIO
ANTINORI CON ABACO SOC.COOP, SLOWD,
TOURDEFORK, OPEN DOT, ANDREA
PATERNOSTER, ANDREA BEZZECCHI



04 / 02>	OPENING
04 / 28>	BEZZECCHI -FACETO
05 / 03>	SLOW/d - VINEGRAAL
05 / 17>	BARILLA
05 / 18>	EMILIO ANTINORI
05 / 26>	TOURDEFORK - FOOD MACHINES
05 / 31>	ARDIGO' - FAUNA MACROBENTONICA + PATERNOSTER - HONEY DOMESTIC
06 / 17>	UNIMORE CORSO FOOD DESIGN WORKSHOP .FBOMBARDI
06 / 24>	UNIMORE CORSO FOOD DESIGN WORKSHOP .FBOMBARDI
07 / 06>	BARILLA
09 / 07>	BARILLA



THE STUDENTS OF ENGINEERING PROF.
MATTEO VIGNOLI CHOOSE THE THEME
FOR "IDEA CHALLENGE" AS THEIR COURSE
CHALLENGE OF THE PROJECT TEAM.