



UNIVERSIDAD DE VALLADOLID ESCUELA DE INGENIERIAS INDUSTRIALES

Grado en Ingeniería de Diseño Industrial y Desarrollo del Producto

"From Factory to Pop-Up Bar"

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TFG REALIZADO EN PROGRAMA DE INTERCAMBIO

TÍTULO: From Factory to pop up bar

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CENTRO: Hochschule Der Bildenden Künste Saar

TUTOR: Mark Braun

TFG REALIZADO EN PROGRAMA DE INTERCAMBIO

Proyecto en dos fases en el marco de la Dutch Design Week 2017 (DDW) y en colaboración con estudiantes de la Design Academy Eindhoven (DAE).

La primera fase consistió en el diseño por parejas de un objeto de vidrio soplado para ser utilizado en un bar, que después se produciría. Se diseñó un vaso para beber GinTonic ahumado, desde la idea inicial y los primeros bocetos hasta los moldes necesarios, la bebida y la experiencia del usuario.

La segunda parte consistió en el diseño, en grupos, de un bar efímero que funcionará durante la DDW 2017 en el estudio Atelier NL, utilizándose en él los productos de vidrio anteriormente diseñados. Se crearon varios modelos a escala real del lugar de emplazamiento del bar así como de parte del mobiliario necesario.

Ambas partes se presentaron frente a un tribunal compuesto por tres profesores de la HBKSaar y uno de la DAE.

Palabras clave: Cristal, vidrio, bar, instalación, pop-up

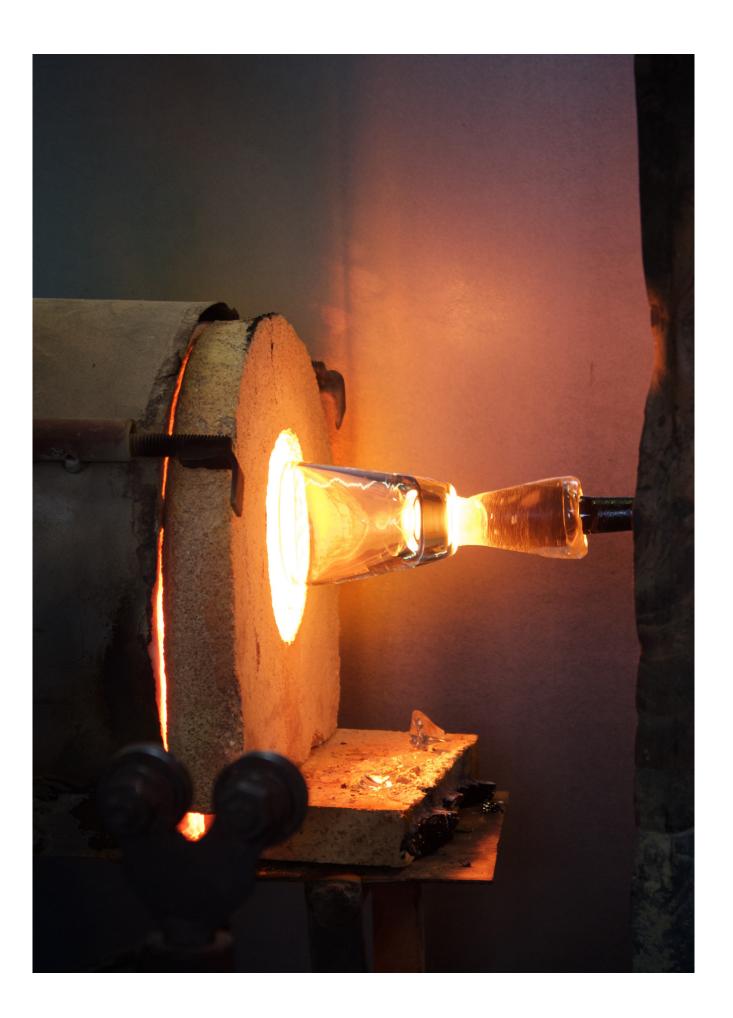


FROM FACTORY TO POP UP RESTAURANT

betreut von:
Prof. Mark Braun
Dipl. Des. Christine Schößer
Dries Verbruggen
Hochschule der Bildenden Künste Saar
Sommersemester 2017

PART 1

Glass



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This studio project focuses on designing glass products in the context of eating, drinking, preparing, serving, and storing, their small - scale production and the development of a Pop Up restaurant or scenario.

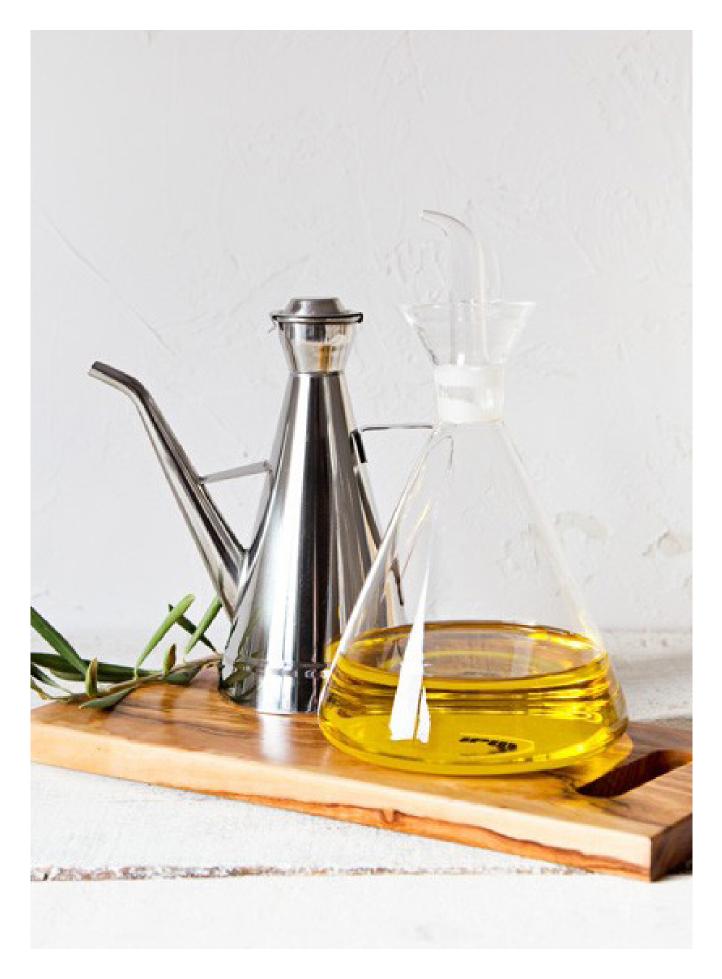
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These concepts and product ideas will go in small - scale production in a second workshop in Meisenthal.

The last part of the project will be the development of two concepts for a popup restaurant or scenario and will be finally presented in front of a jury. The winner concept will then be built and run by all students together and shown during **Dutchdesignweek**.

Irene + Lukas

Glass
+
Serving
+
Presentation















25. - 26.04.
CIAV
Meisenthal
Workshop
No. 1

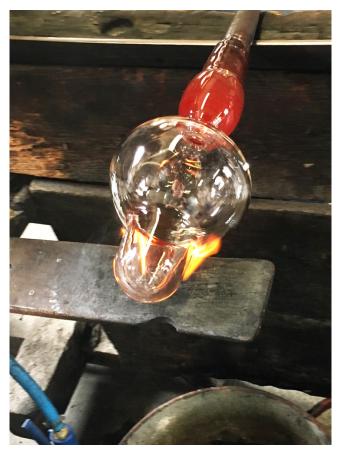




Test trying to conect two glasses.



Selection of moulds.



Glass with two different cavities.



One glass inside another glass.



Metal shavings embedded in glass.

09. - 10.05. Eindhoven Atelier NL + DAE



Atelier NL



Exposition of early concepts in DAE.



Exhibition The Last Avant Garde

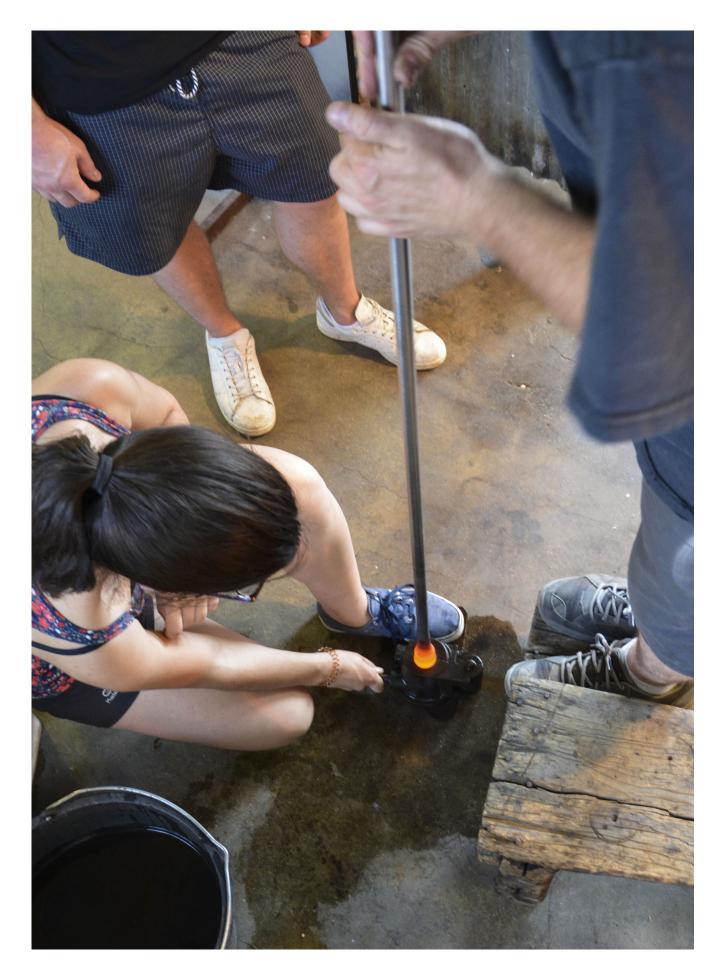


Getting to know DAE students.



Visit to Atelier NL

30. - 01.06. CIAV Meisenthal Workshop No. 2





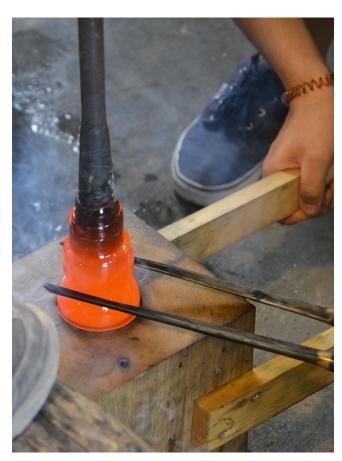
Finished products.



Test of coloured glass and smoke.



Test of different shapes.



Manufacturing of the main part.



Manufacturing of the top part.

Irene + Marvin

Ginfluence

Concept Text

Ginfluence represents a completely new way of enjoying one of the nowadays most acclaimed cocktails.

It was conceived down to the last detail. The narrow grip avoids the ice from quickly melting, prolonging the original cocktail's taste. Its incomparable shape helps the aromatic smoke from rosemary and cinnamon to influence Gin Tonic's flavour and guarantees an exceptional drinking experience, not only for the sense of taste but also for the senses of smell and sight.





Mould making



Mould being used during Meisenthal's second workshop.



Mould making in CNC milling machine.

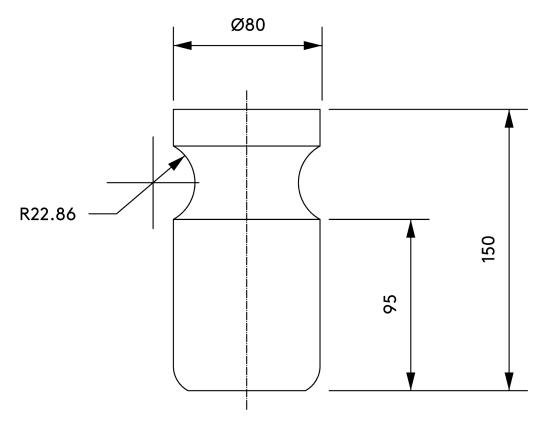


Mould making in CNC milling machine.

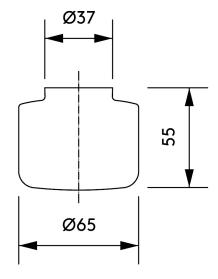




Technical Drawing

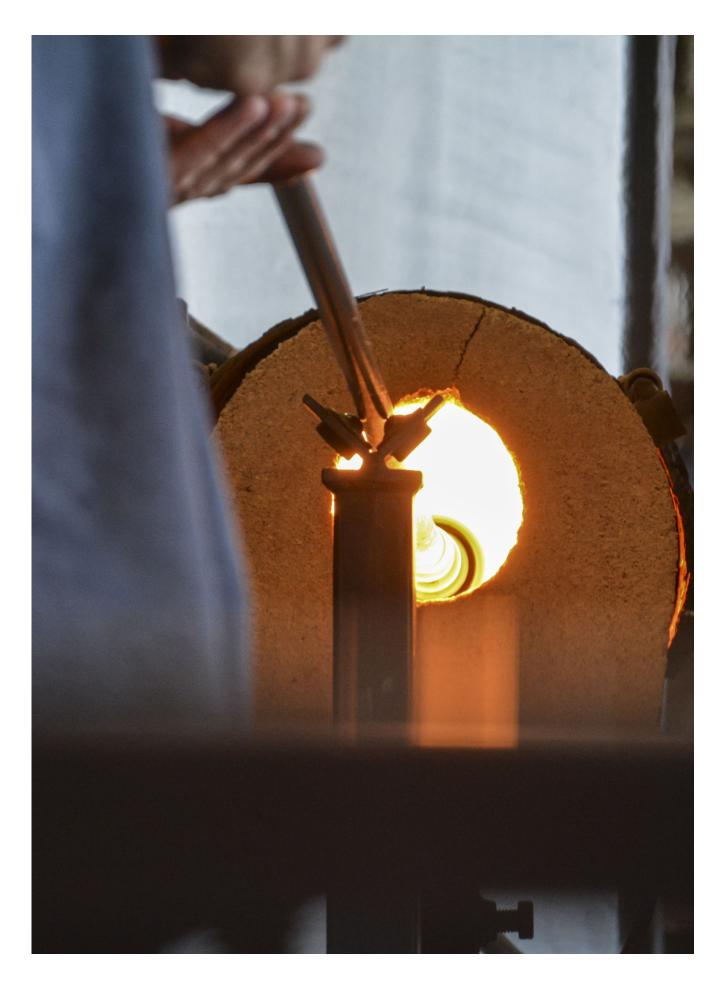


MAIN GLASS Scale 1:2



TOP GLASS. Mould n°706 from Meisenthal archive. Scale 1:2

Making Of





Tests of smoked Gin Tonic taste and ingredients' performance when burned.



Herbs used in tests.



Citrus fruits used in tests.



Different shape glasses to test smoke's performance.



Finished products in Meisenthal.



Glass manufacturing.



Cold work.

One of the most decisive points to take into account in the design of Ginfluence was its shape. The right shape would allow the smoke to perform as it was desired. In order to get it, different tests were made with existing glasses for both, the main glass and the top glass.

Another important aspect to decide was which ingredients would be burned in the Gin Tonic. It was not only relevant in the taste of the cocktail, but also in the ingredients' performance when burned. Finally, the selected ingredients were cinnamon and rosemary.

During Meisenthal's second workshop, the colour of the glass was also discussed. Some tests with colour powder were made but, at the end, the only one used was Smoke Blue (*Rauch Blau*).



Studio photographs





Grapefruit and cinnamon smoked Gin Tonic and Rosemary smoked Gin Tonic 50







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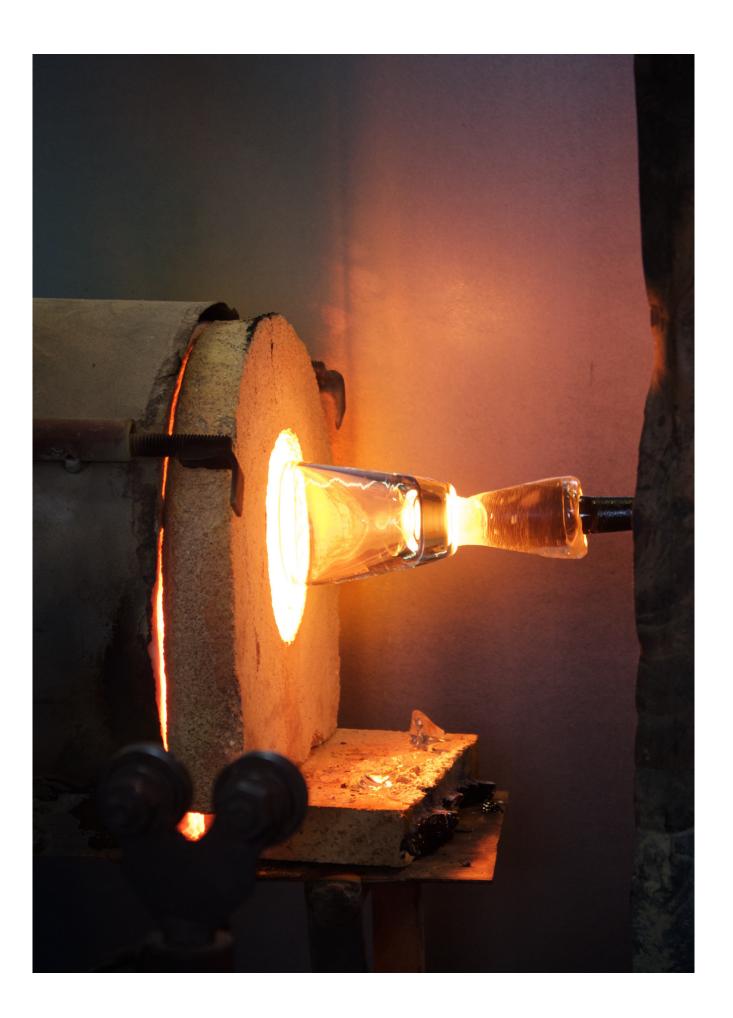




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PART 2 Pop Up Bar



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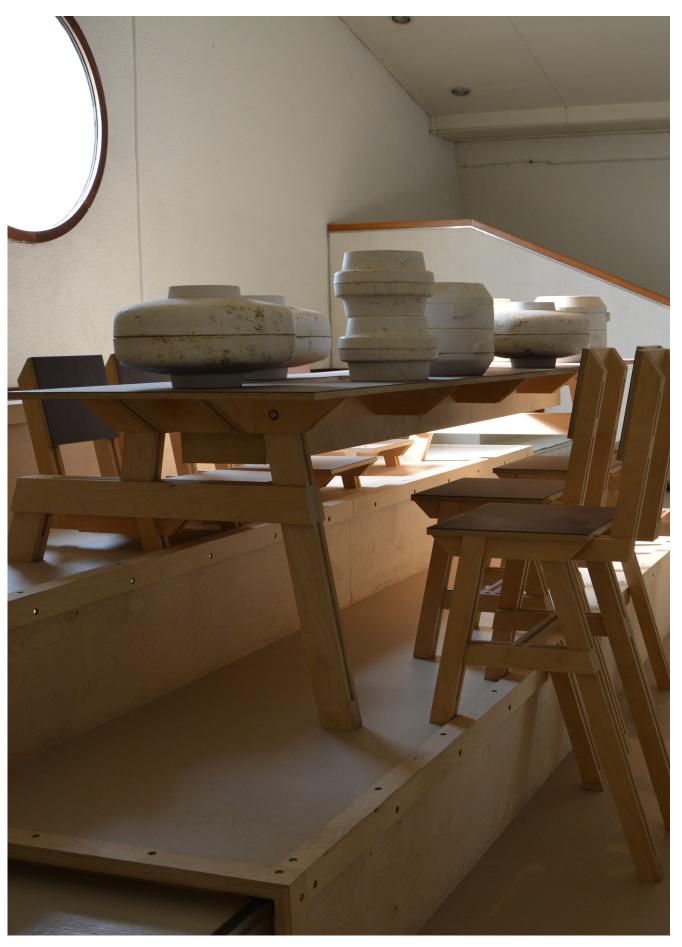
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Atelier NL





Space for the pop-up bar.



First visit to Atelier NL.



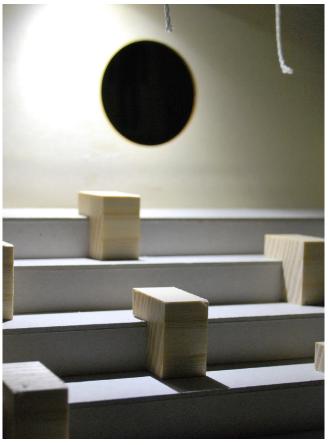
Atelier NL's design sample.



Second visit to Atelier NL.

Four Proposals

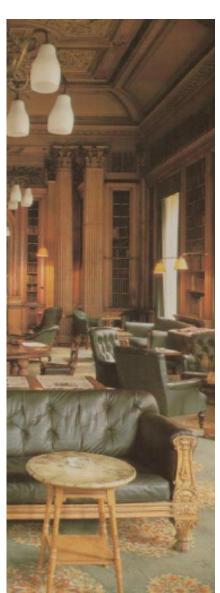








Cathi



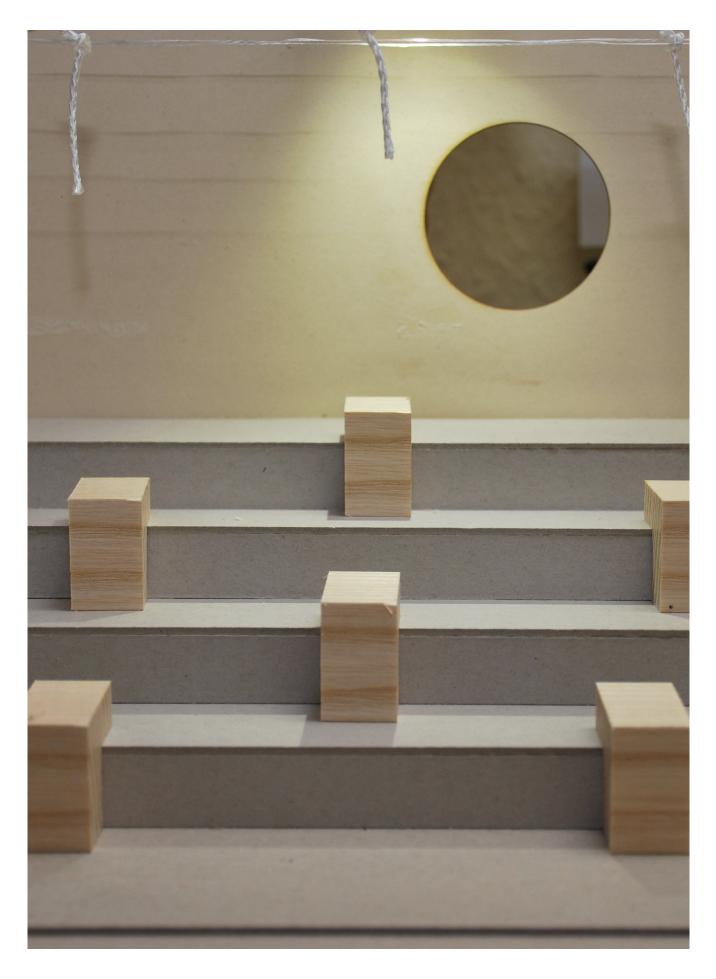








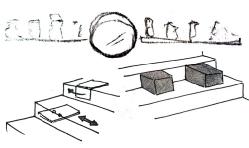
Lukas



Irene











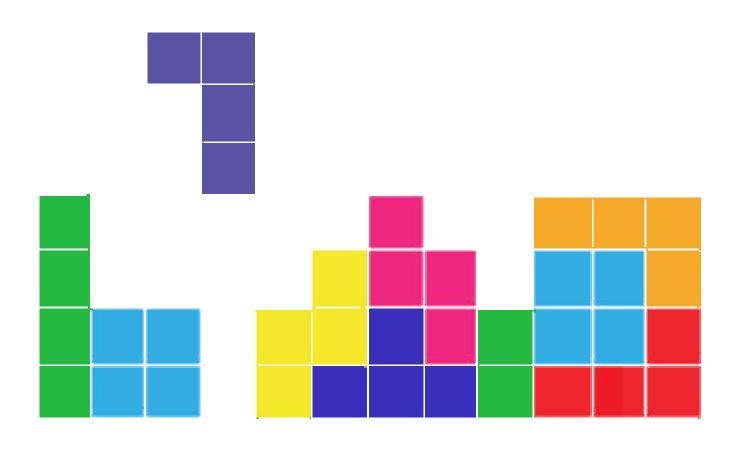






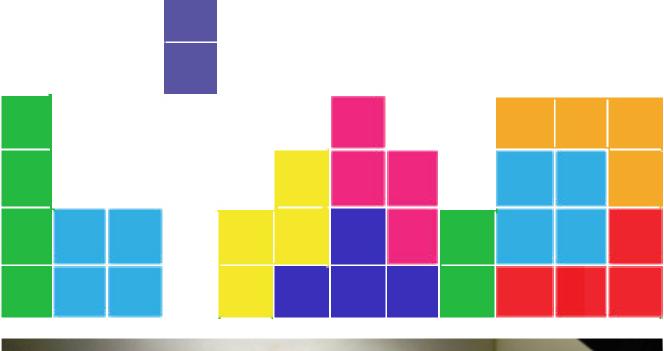


Two Proposals

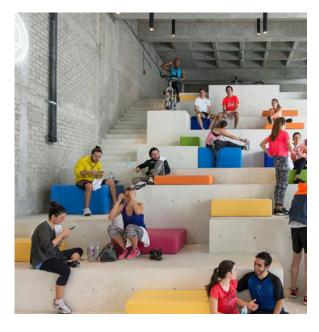




No. 1









No. 2









Concept Text

Out of the Box. Nine different blown glass products just recently unpacked from their original boxes are exhibited and demonstrated in a unique setting. Visitors will not only see the objects, but they will also enjoy using them for their original purpose, drinking.

Modularity and versatility are the main characteristics of this proposal. The units that define the bar, as well as the sitting and exhibition area grant the best solution for every space, including one as special as Atelier NL.

Model Making



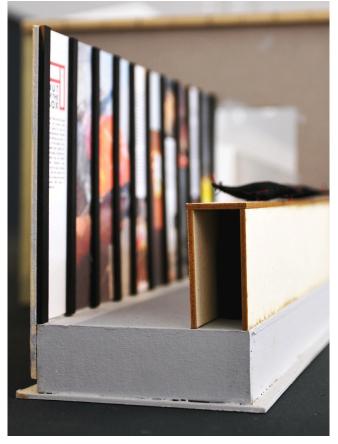
Light testing.



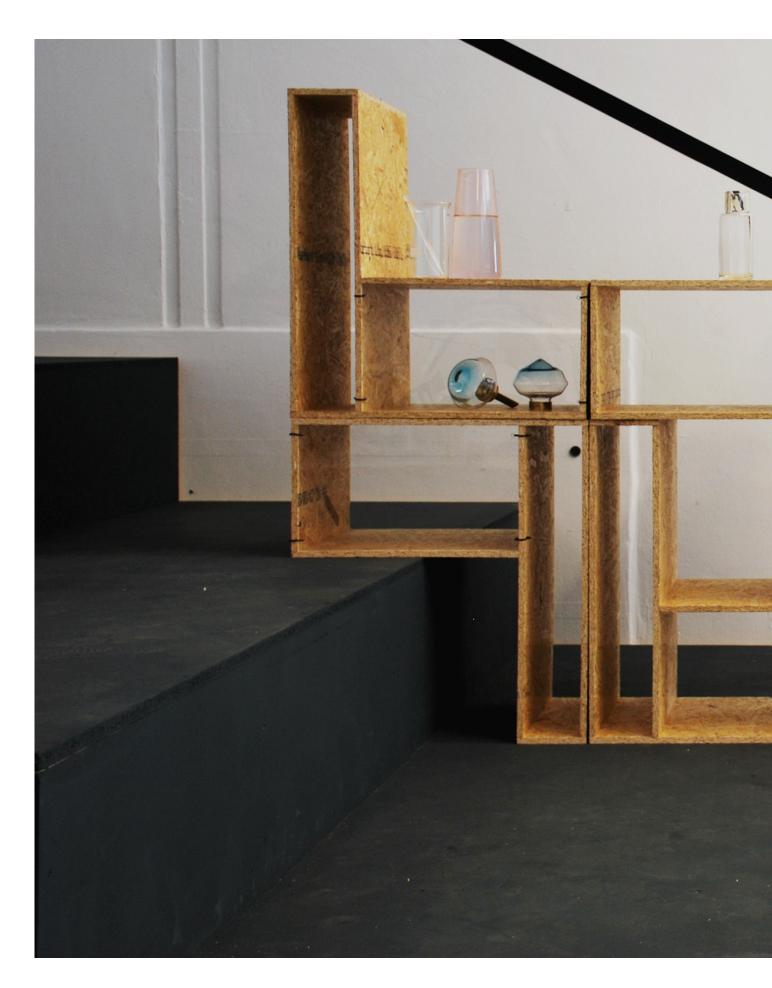
Prototyping 1:1. OBS.



Detail of 1:20 scale model. Sitting area.



Detail of 1:20 scale model. Corridor.



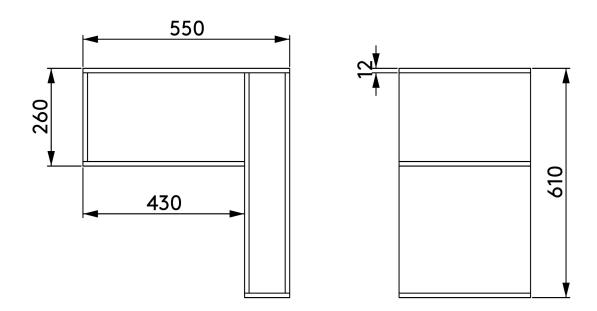


Materials + Budget

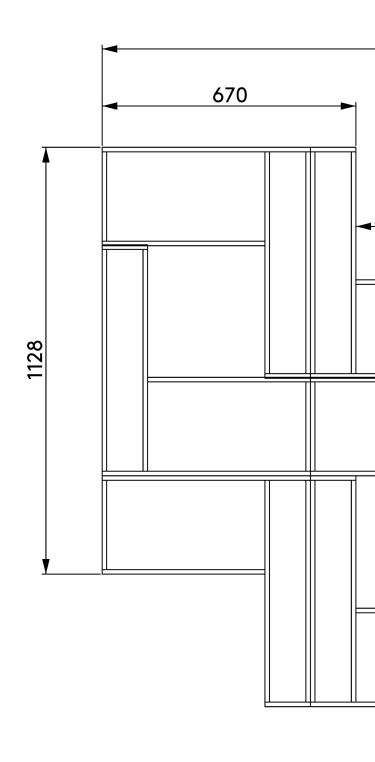
| Wood (OBS) | 130 € |
|---|-------|
| Printings (corridor posters, menu, cards) | 200€ |
| Pillows (fabric + filling) | 130 € |
| Bar illumination | 130 € |
| Exhibition illumination (bulbs + electric wire) | 270 € |
| Acrylic glass | 60€ |
| Paint + chalck spray | 50€ |
| Reusable cable binders | 10 € |

TOTAL 1150€

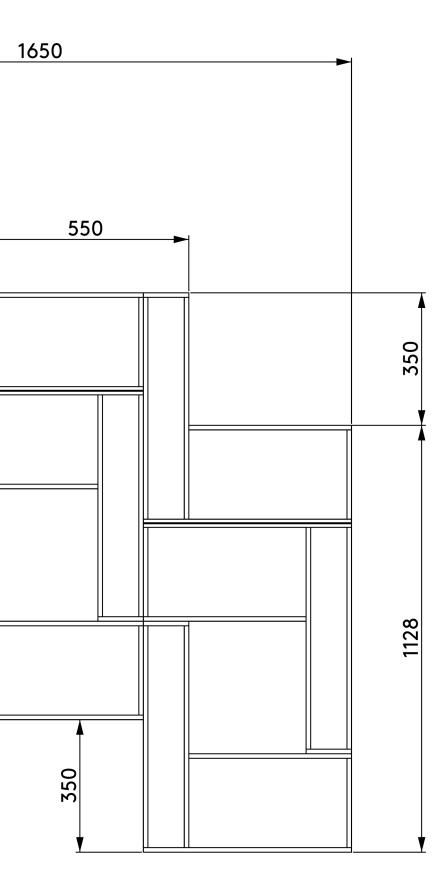
Technical Drawings



MAIN UNIT Scale 1:10



BAR BUILDING PROPOSAL Scale 1:10



Images







Sitting area with pillows.



Main unit.



Light for the exhibition.



Menu suggestion.

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