

redral

consumer insight

1. Shopping for frozen food.
Currently shopping for frozen food gives you many unhealthy options and junk food. With food choices based on graphic design.



6. Frozen food can be amazing. In the 1980's frozen food was about convince at the compromise on nutrition, and excitement. This has tarred frozen food with a bad rep... Frozen food can contain MORE nutrients than the fresh alternative. I plan to address this problem in my product.



2. Contents of Freezer
contents of the freezer are often very hard to get to, with food at the back of the shelves being left there for a long time. Lack of venation leads to frost bit, and ruining of food..



5. Loss of Soul
Because of microwave meals we are having less and less connection with our food. There is no care, and no even any food theatre. This food is truly soulless.

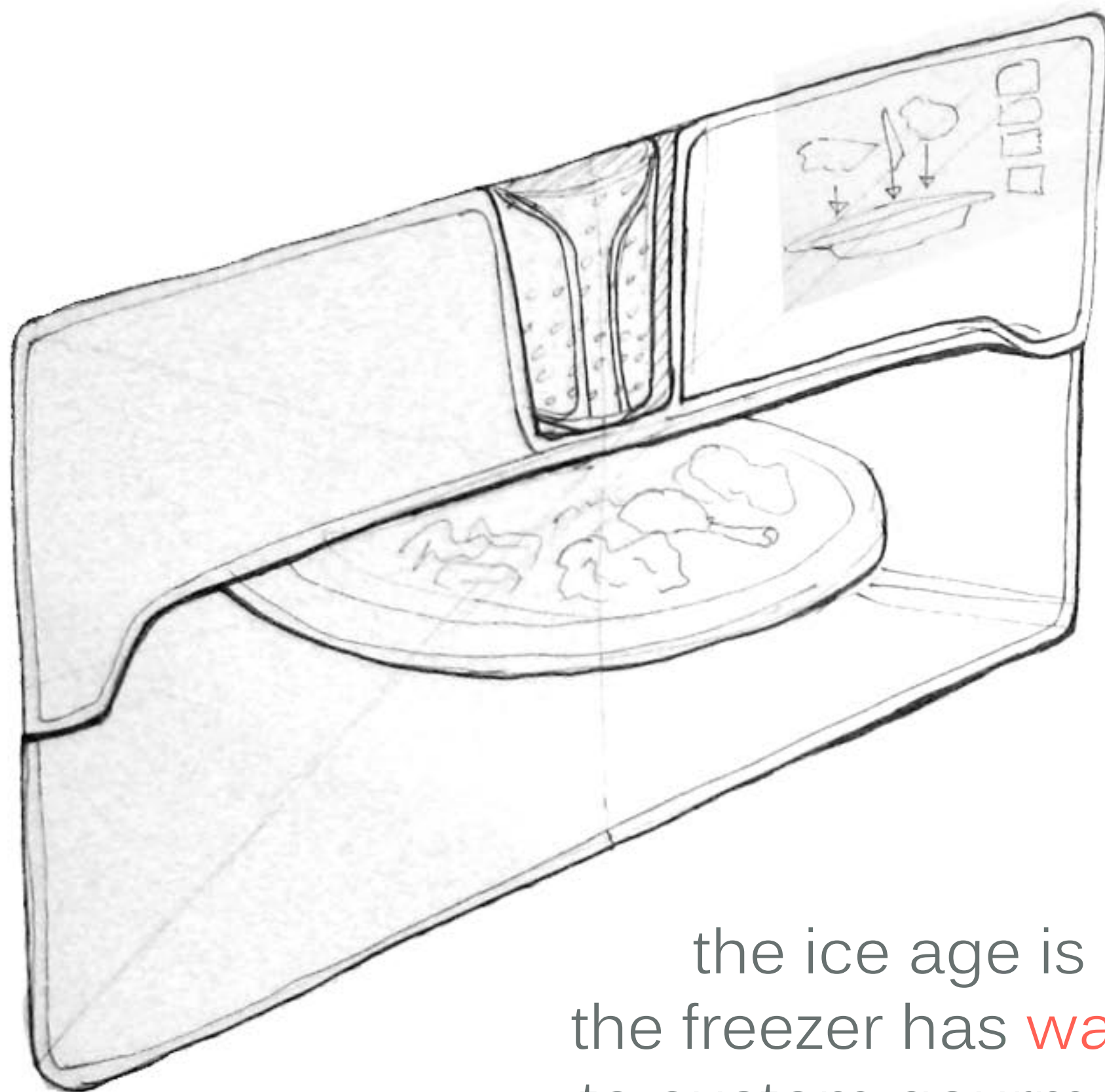
3. Sexy Graphic Design.
A meal with 220 calories, low in salt, and low in fat. This mean is called a healthy choice, but the product doesn't take into account the almost magical nutritional properties of 'real' food. Low calories isn't healthy, a well balanced meal, this will be a area I shall try to address in my product.



4. appetizing???.
Umm.. The above picture says 1000 words, frozen food from the tray is very uninspiring and flat to both the eye and taste.



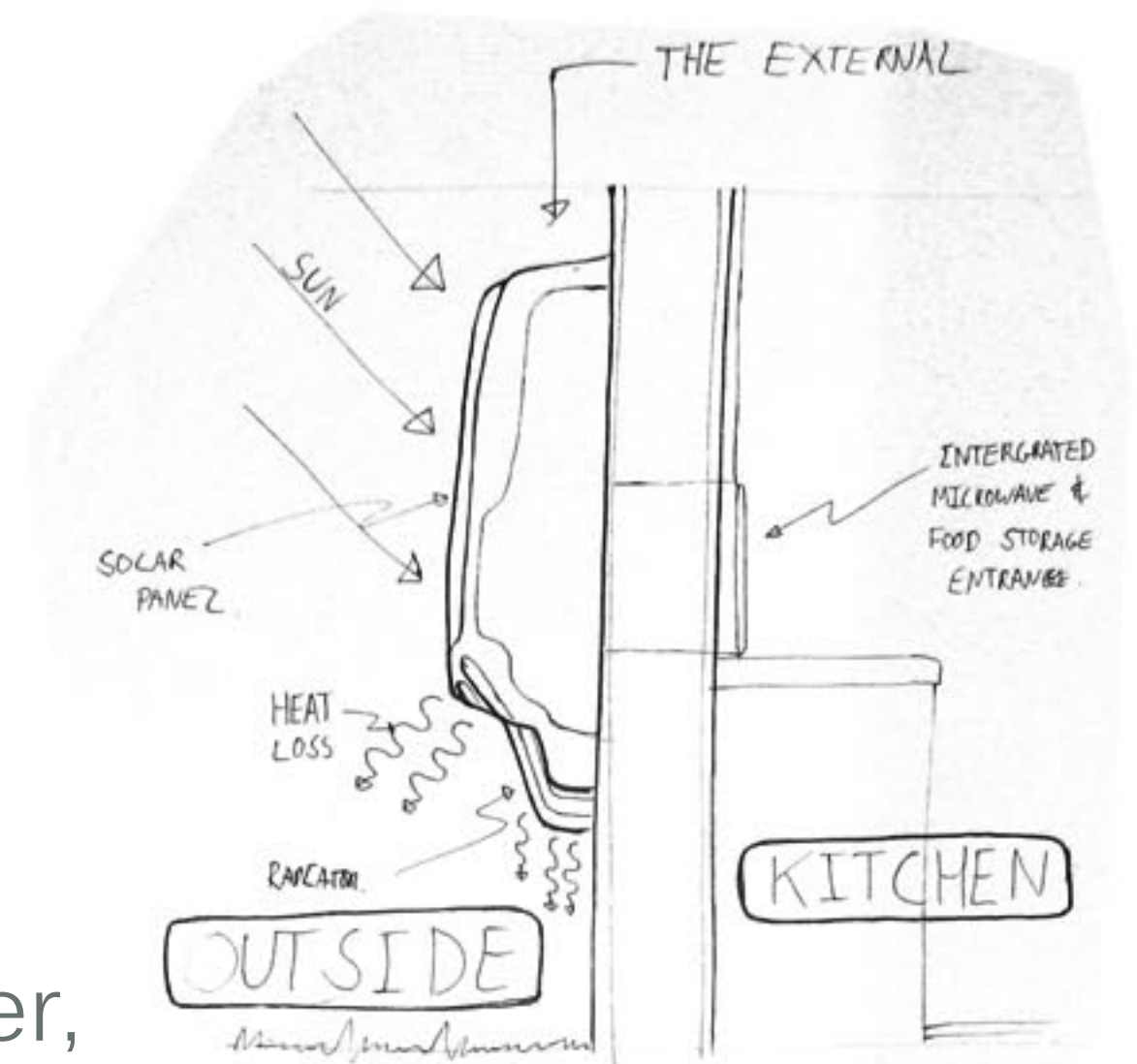
redral



redral is a new appliance in both green design and substantial design, while enhancing users pleasure with the product.

Building the freezer outside allows for both solar and convection heat transfer to power the freezer.

The internal user unit is two fold with one draw for 3 sections to easily view all freezer items. The main innovation is a replicated feature that prepares individual food pods to create you own custom gourmet meal.



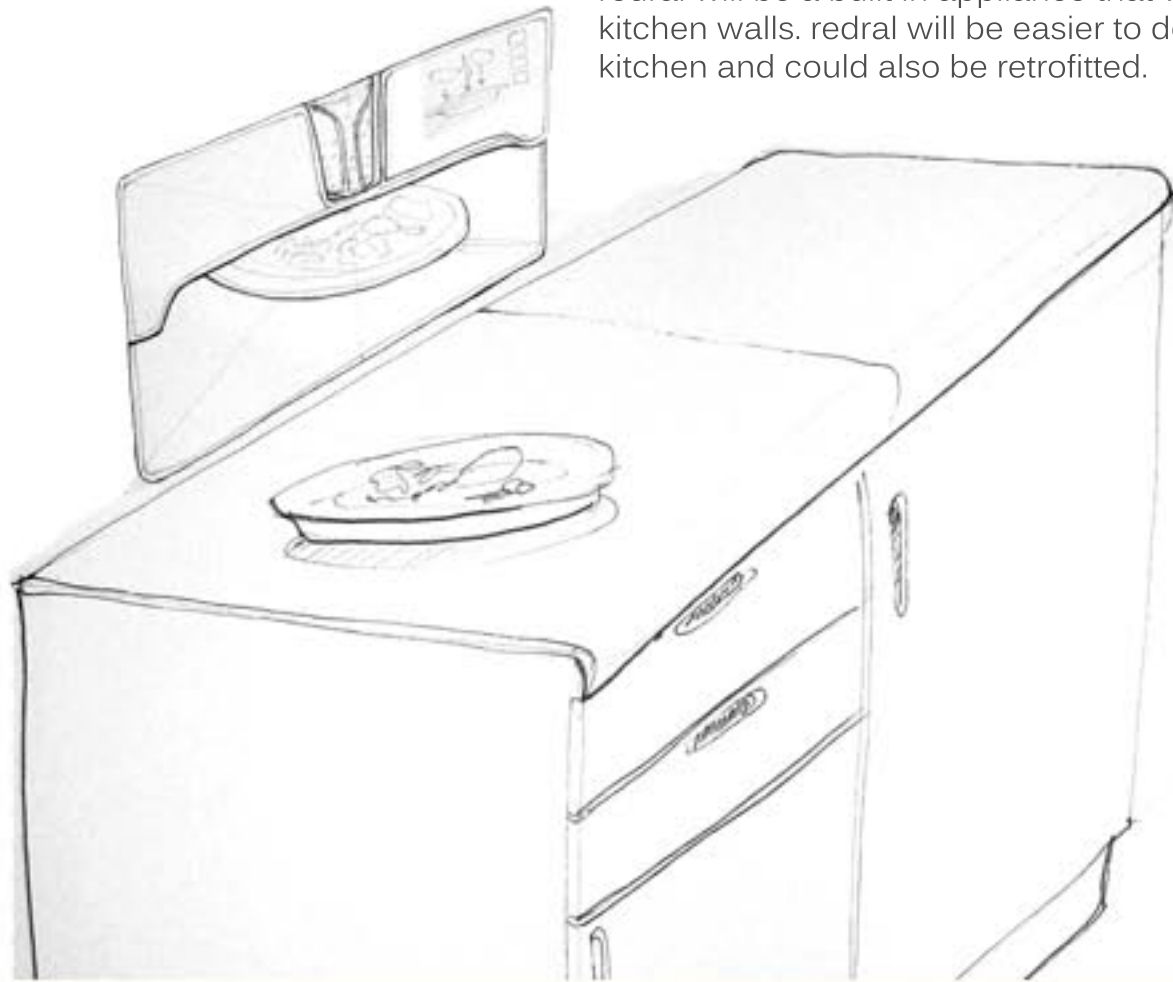
the ice age is over,
the freezer has **warmed up**
to custom gourmet meals.

redral. Freezer + Microwave. The Larder Evolved

redral

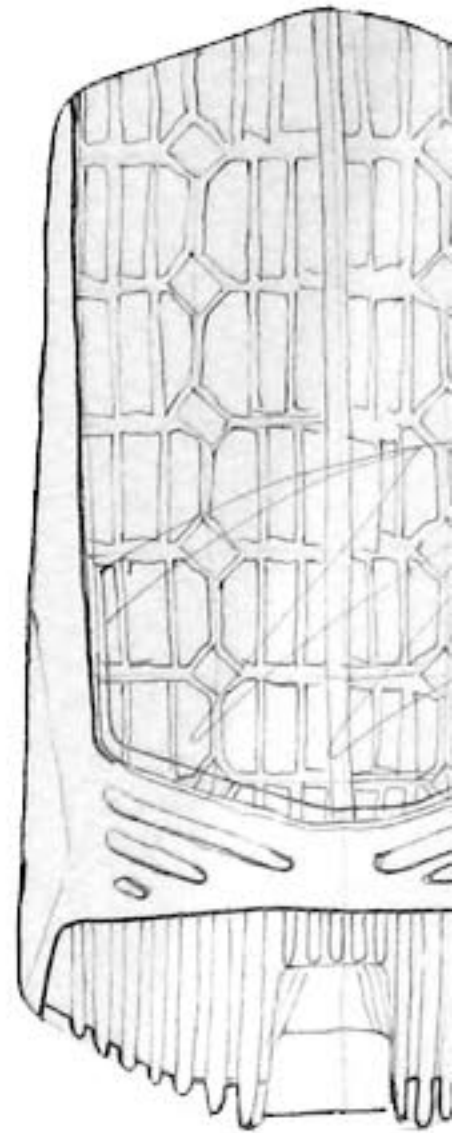
Creating meals with redral.

redral will be a built in appliance that will be flush with the kitchen walls. redral will be easier to design around in new kitchen and could also be retrofitted.



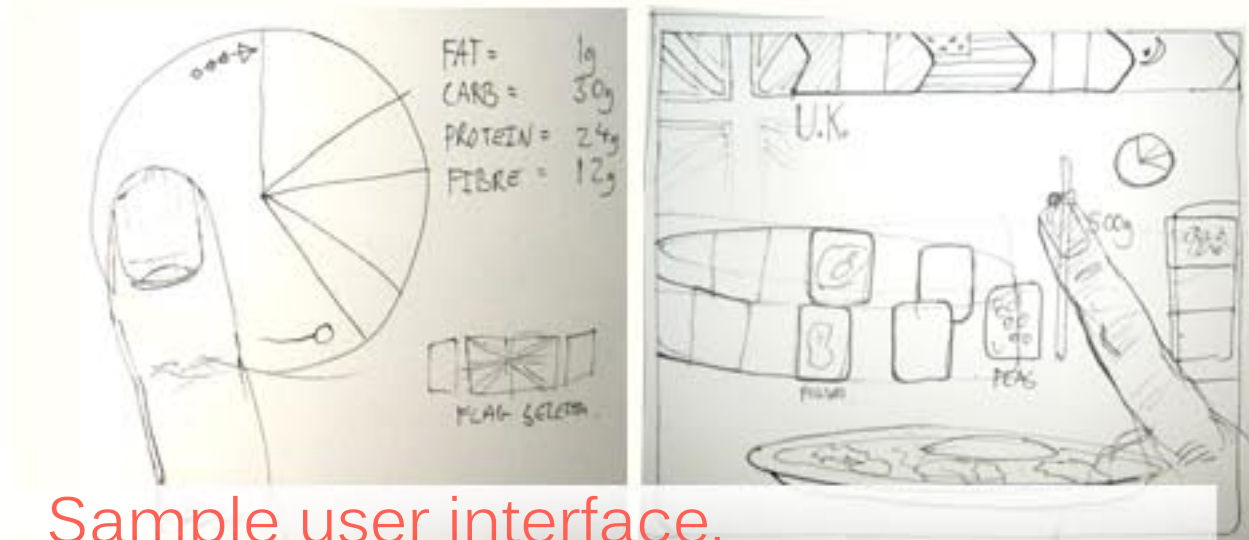
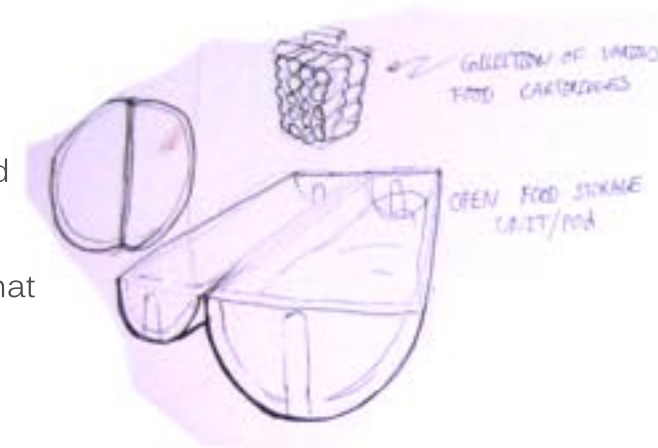
redral on outside of house.

Here you can see the solar panel in the middle of redral, at the bottom are radiator vents that will heat up and help power the freezer through convection of heat flow.



food pod

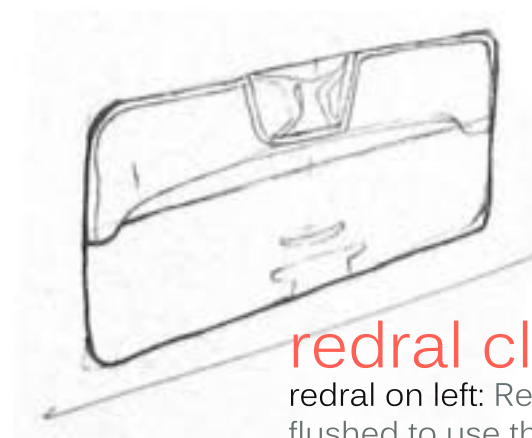
Food pods can be brought pre prepared from supermarkets or you can add your own left overs or home grown produce. RFID's are used so that redral knows what food pods are in the freezer.



Sample user interface.

Pie interface: The left shows a new way of picking your meal, instead of choosing your meal, you pick your key nutrients. Redral will then create a meal of that exact selection, in the flavor that you like, without any nutritional compromise.

Multi-Meal Picker: A new type of meal selector is embedded into redral, instead of picking boring pre-defined meals the multi meal picker creates meals by selection small palettes of food. redral will then customize the key building blocks for easy and delicious meal.



redral closed, and loading.

redral on left: Redral here shows the unit closed with freezer draw flushed to use the gourmet selection you are required to push the draw in.



redral on right: Here the one freezer draw is open, when you open this draw you can choose open one of 3 shelves. This allows for great ergonomics, and easier access to all food in redral.