Store, clean and prepare fresh food in one location.

Preparing healthy meals is made easy with the features of this preparation center. Produce can be easily accessed from sliding mesh dividers; which allow humid air to circulate evenly, keeping it fresher longer. The sink is equipped with cleaning, drying and cutting areas. An automatically watered herb garden is within reach to boost the flavor of your meals.

Know with confidence whether your food is safe to eat.

Integrated sensors in the sink alert you when chemicals or bacteria are present. Wash your produce until the readout says the contaminants are gone, giving you the confidence you are eating safe, and healthy food.

Quickly clean small loads, or run large loads when needed.

The in-sink dishwasher cleans small loads in 5 min. Pre-rinse water is stored for use in the next cycle and preheated by capturing the waste heat from the fresh food drawer's evaporator. The cutting board doubles as a dishwasher lid; turn it over to clean the cutting surface. For times when there are lots of dirty dishes or large pots and pans, the lower dishwasher drawer accommodates your needs.

Turn your food scraps into compost.

With all the fresh produce you're eating, you'll have plenty of food scraps to nourish your garden. Turn the food disposal into compost mode, and create compost pellets. A small collector tray captures the compressed pellets. An indicator lets you know when the tray is full and needs to be emptied.

A faucet that instantly dispenses ice.

Taking a cue from a popular bar trick, chilled carbonated water turns instantly into ice when an electronic pulse hits it. Instant ice allows for ice to be dispensed directly from the faucet. Cartridges located below the sink can be changed allowing for the dispensing of carbonated water, vitamins, and various beverages.

*cross-section of ice and water dispenser

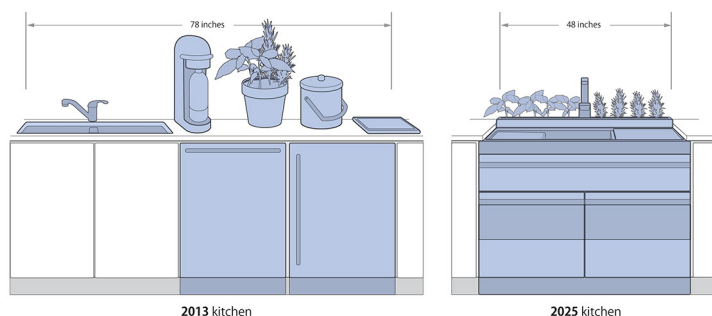## Stay properly hydrated with a built-in hydration sensor.

Staying hydrated is an important part of a healthy lifestyle. Place your finger on the faucet and instantly see your hydration level.

Streamlined and optimized...Everything you need to prepare a meal is within reach.

From one location you can access, clean and prepare your meal. As an additional benefit, water and energy inputs are shared and optimized in the combination of a sink, dishwasher, cooling device, and food disposal.

sink + dishwasher + fresh food storage + ice & beverage dispenser + cutting board + garbage disposal + composter + herb garden

78 inches

48 inches

2013 kitchen

2025 kitchen

A refrigerator that adapts to you and your needs.

Seasons change, tastes change, and you change. Now, with "flex-temp" shelving, your appliances can change with you. These shelves make sure your food stays at the perfect temperature and is at the tip of your fingers.

All your favorite foods in one convenient location.

No longer do you need a pantry space, a refrigerator, and a freezer. Through revolutionary cooling technology, all of your fresh foods, beverages, spices, ice cream, and cereal can be kept in one convenient location.

68°

37°

How it Works

Each shelf is thermally sealed. When a shelf moves up or down, air vents in the rear of the unit open or close depending on the set temperature of that shelf. Cool air then circulates out the left vents and back in the right vents.
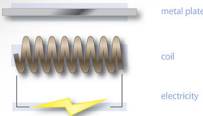
Adjustability on the fly.

Using powerful electromagnets, the shelves are easily moved up or down to accommodate changing storage needs. Press the buttons on the left side of the shelf to adjust the vertical position. The buttons on the right dial in the temperature to accommodate any food item.

Level

metal plate

coil

electricity

How it works

Through an electromagnetic suspension system, the height and position of the shelves can be easily manipulated. A magnetic field is formed using electricity and a copper coil. The shelf contains a metal plate on the bottom which reacts to the raising or lowering of electricity voltage.
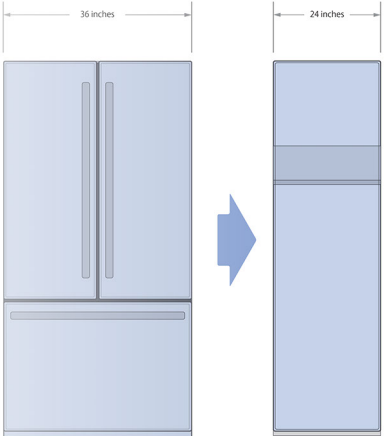
Information at your fingertips.

Nobody wants to see a dirty pantry or a messy refrigerator, but we all have them. With the smart display on the front of the storage column, everyone only sees a clean, organized layout of all your food items. This not only looks great, but also provides rich information about which items are available, and how much of each item is left. It can also coordinate with outside applications to show where items are located for new recipes you may be trying.

The future of small spaces is not about less storage, it's about smarter storage.

At only 24 inches wide, this new food storage device is not only space saving, but also time saving. Moving away from a traditional system of having multiple cabinets, closets, cupboards, refrigerators, and freezers to this new system of having only one or two 24 inch columns will change the way you think about food storage. With all of your food being monitored in one location and being kept at the perfect temperature, you can say goodbye to forgetting about foods in the cupboard and to spoiling foods in the refrigerator.

36 inches

24 inches

2013 kitchen

2025 kitchen