

Choose the ingredients



temps by turris

turris

Toast the bread as you like.

Proposal of a redesign of a space with the aim of creating a pop-up store for the brand turris.

Design and sale of a toaster.

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Values

We have defined our project following this concepts

Craft

"we want to make bread that show the trade in order to have awareness and respect for the baker"

Creativity

"the main concern is to make good bread"

Patience

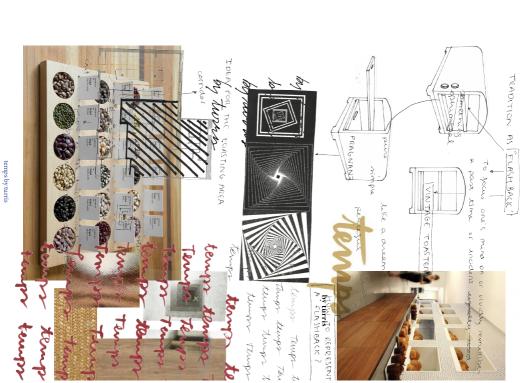
"we do not want to be a conventional bakery, we want people to live new sensation each time"

"we believe in touch, in the work done with the hands"

Passion



Mix the dough



It was a first idea to use the concep of the box in the toaster. The main concern was to evoque the idea of the future travelling, the idea of a flashback and to return to the past in a atique bakery, where the tradition and the hand made products were typical.

All the three disciplines, the graphic part, the product and the space part needed to be attached to the travelling box concept in order to have coherence in between them.



The Name

Temps is the name of the designed project. The name apreal to the process and the time you invest while doing a bread. We wanted to recreate the philosophy of Turris which is patience, passion and creativity. With patience and avoiding hurry everything ends better because it demostrates that what you are doing it with passion and gives you better impressions.



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We wanted to represent the idea of a traditional oven and the process to put in the bread to bake it and toast it, a process that in Turris is described as careful and delicate.

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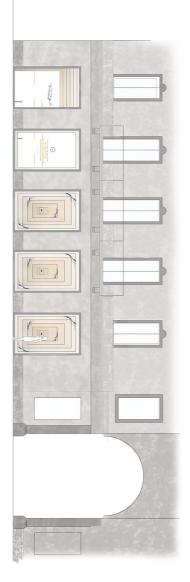
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We have created different handmade drawings to explain the fundamental elements of the space. With this work we want to express effort and dedication as the main values.



Bake the bread







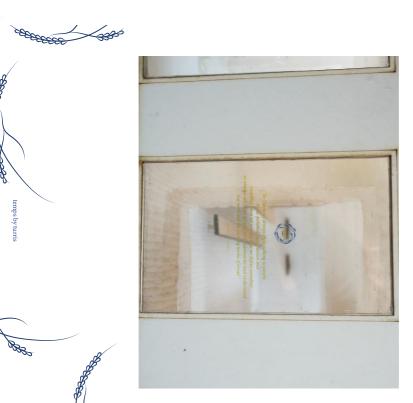




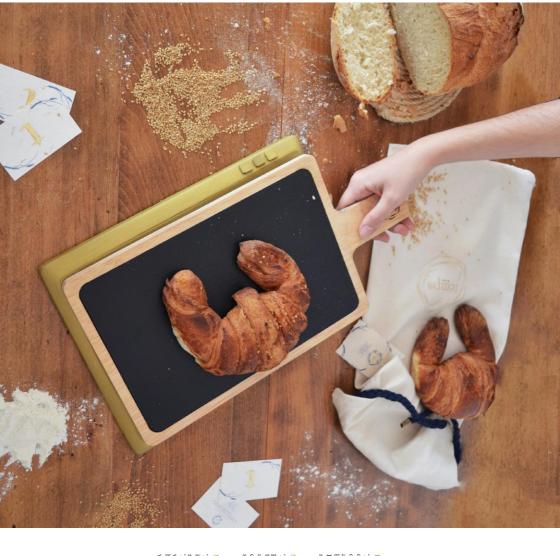












How it works

The toaster uses a electric resistance to heat the piece of board and it toast the bread. It is included inside of the base, this is separate from the floor at 1.5 cm and it is protected with a structure of stainless steel beacuse it does not oxidizes with high temperatures. For the resistence we used a wire of nichrome arount a sheet of mica.

System

This model integrates a electric resistance of 1.100W powered by connections of 100V, which generate the energy required to heat the board. The desig and the stainless steel reflector guarantee the full and the stainless steel reflector guarantee. distribution of the heat, avoiding cold zones in the surface of cooking.

Materials

The base is made of gold stainless steel with a insulation metallic coat for the heat surrounding the

The upper part is made of wooden frame polished and varnished with a transparent coat against the heat. It has four supports of rubber in each corner and they were fitted in the base. resistance.



The Toaster

Temps is a toaster that starts a revolution in the world of toasters as it is not a conventional one. It is composed of two parts, one part static that is made of gold stainless steel and it's the part that gets heated up. The other part is the paddle, it is made of wood and blackboard. The blackboard stone is where you have to place the bread or pastries to toast them, to give them a little bit of heat or to defrost it. This paddle is a mobile surface that allows you to bring the food you have placed on it in any other place.





Wood

Blakboard

















Process of toasting the bread





Toast your bread anywhere you want

