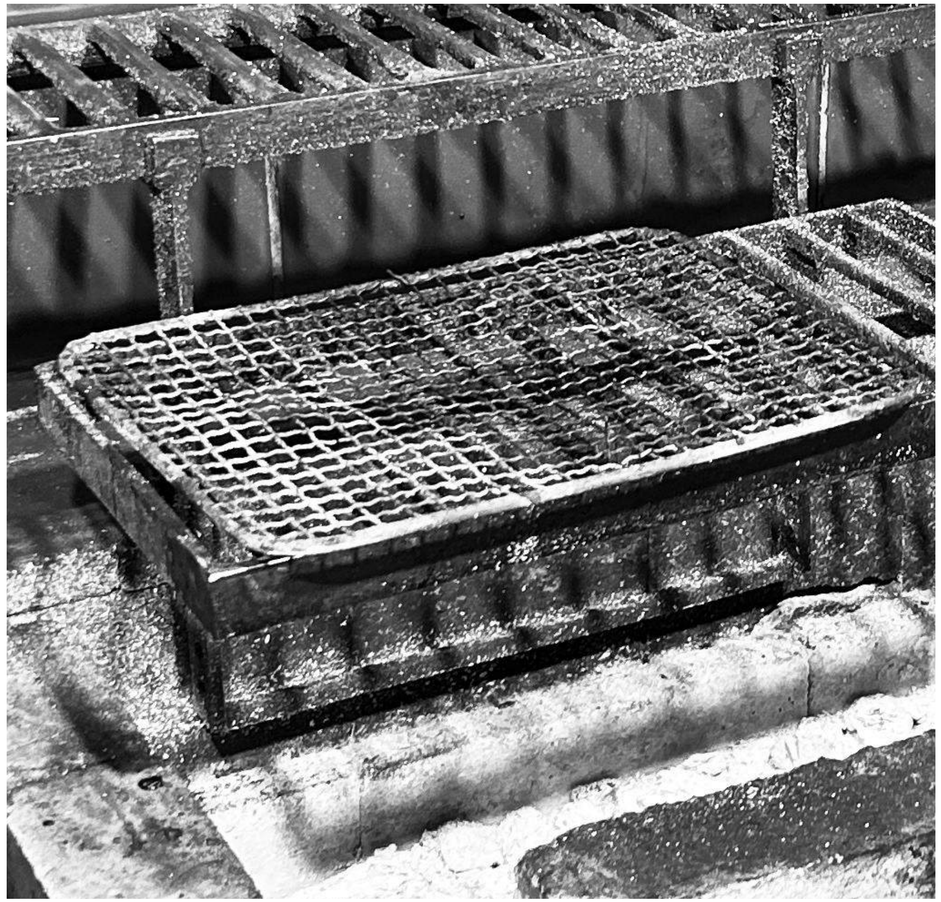
STEEL PALATE SERIES



GUSTAV PREGMARK

DEGREE PROJECT FOR BACHELOR OF FINE ARTS IN DESIGN
MAIN FIELD OF STUDY INDUSTRIAL DESIGN
FROM LUND UNIVERSITY SCHOOL OF INDUSTRIAL DESIGN,
DEPARTMENT OF DESIGN SCIENCES
PROJECT TITLE: STEEL PALATE SERIES
AUTHOR: GUSTAV PREGMARK
EXAMINOR: PROFESSOR CLAUS - CHRISTIAN ECKHARDT
SUPERVISOR: PROFESSOR CLAUS - CHRISTIAN ECKHARDT, LECTURER ANNA PERSSON, SENIOR LECTURER JASJIT SINGH, SENIOR LECTURER CHARLOTTE SJÖDELL
YEAR: 2025

ABSTRACT

The project focus on Industrial design and gastronomy through the development of three kitchen tools for professional chefs. With a focus on enhancing gastronomic creativity, and efficiency, the project aims to solve specific challenges faced in modern kitchens. Each tool has been designed based on chefs demands, user testings, prototyping, and testing. The final designs emphasize functionality, ergonomics, and aesthetics, offering new possibilities for food preparation. A key point of the project is sustainability through reliable long lasting design that can be passed down in generations. This project contributes to the evolution of kitchen equipment by introducing tools that support experimentation and benefit gastronomic practices. AI-tools have been used to improve text quality, for generative expanding/improving images.

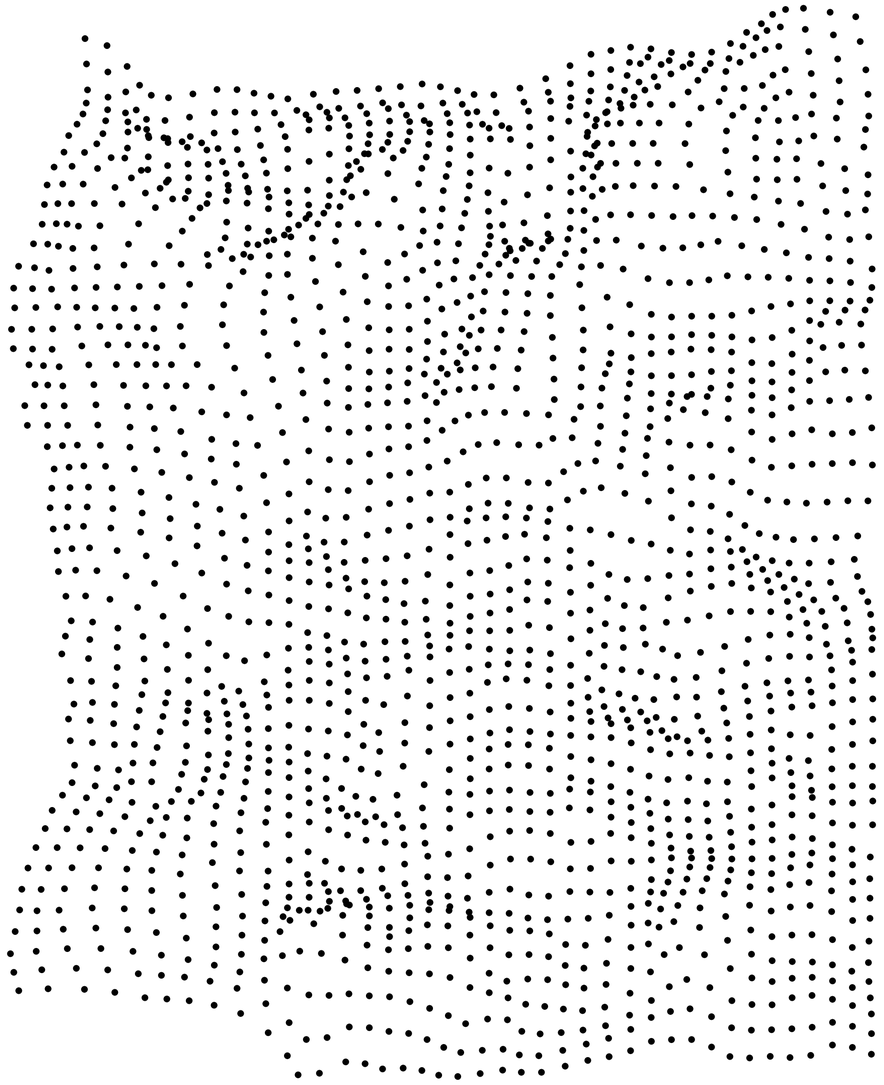
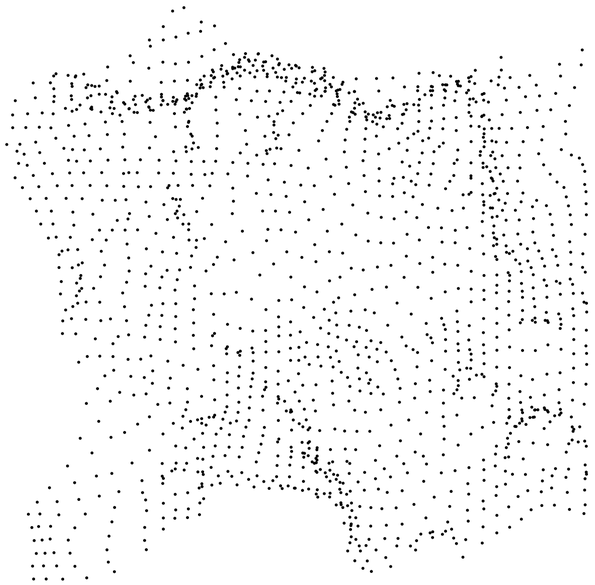


TABLE OF CONTENT



STEEL PALATE SERIES

INSPIRATION PHASE

MOTIVATION

As an industrial designer, I am interested in creating products that merge functionality with creativity especially in the kitchen industry. Innovative experimental cuisine, fascinates me due to the modern new take on food. I do not see food as only something we need to survive, it is a full experience and a form of art. I am interested in kitchen appliances and cooking, The products we use during and while eating. The beauty of how the food components is combined and the full experience of creative cuisine. How all the objects we use to eat and what we eat is combined in a holistic way.

FUNCTIONALITY
CREATIVITY
EXPERIMENTAL

INTENDED OUTCOMES

The intended outcomes of this project is to design an innovative and functional product/products that contribute to innovative gastronomic practices, pushing the boundaries of traditional cooking methods and presentation. The project aims to develop specialized tools, appliances, or food presentation methods that empower enthusiasts to experiment with new techniques, create interesting dining experiences, while taking sustainability in consideration. Ultimately, the goal is to combine industrial design and gastronomy, offering practical solutions that inspire creativity and contribute to the future of modern cuisine.

Figure 1. Grayscale photography of kitchen (Source: Unsplash, n.d.).

INNOVATIVION

BRIEF

Develop new tools, appliances, or food presentation methods for Gastronomy. The goal is to design specialized kitchen equipment for innovative cooking techniques, create interesting and new food experiences, and explore sustainable food solutions.

Figure 2. 많은 냄비와 프라이팬으로 가득 찬 부엌 (Source: Unsplash, n.d.).

SPECIALIZED TOOLS

FOOD

During this project all sorts of experimental foods was looked into for inspiration.

Figure 3. Josiah Citrin's lobster Bolognese (Source: Restaurant Hospitality, n.d.).

Figure 4. Sous vide egg, pork belly, mustard seeds, frisée salad (Source: Sifu Renka, 2011).

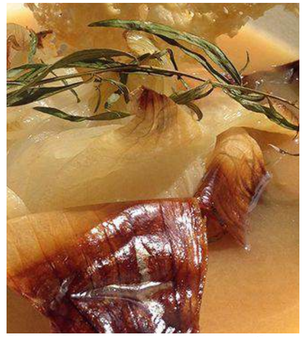


Figure 5. Deconstructed French onion soup (Source: Kitchen Inspirations, 2014).

Figure 6. Basil ganache (Source: Gastronomía Vasca, n.d.).

Figure 7. Valentine's menu dish (Source: Cassons Restaurant, n.d.).

Figure 8. Summer Squash (Source: Pinterest, n.d.).

EXISTING PRODUCTS

Existing products was looked at to find inspiration and what was available at the market. The main focus was on unique experimental products.

Figure 9. Peeling Paradise by Rianne Koens, Design Academy Eindhoven, Art direction by Petra Janssen

Figure 10. Auxiliary tools by Gareth Ladley (Source: Coroflot, n.d.).

Figure 11. Auxiliary tools by Gareth Ladley (Source: Coroflot, n.d.).

Figure 12. Revolution Dicing Mandoline by de Buyer (Source: Williams Sonoma, n.d.).

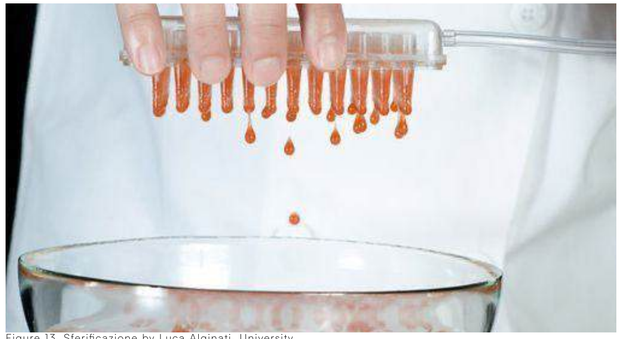


Figure 13. Sferificazione by Luca Alginati, University of Bologna (Source: PLS, n.d.).

FOOD DESIGN

The area of food design was found during the project, not only that one can design products to produce/ create food, but also design the food itself.

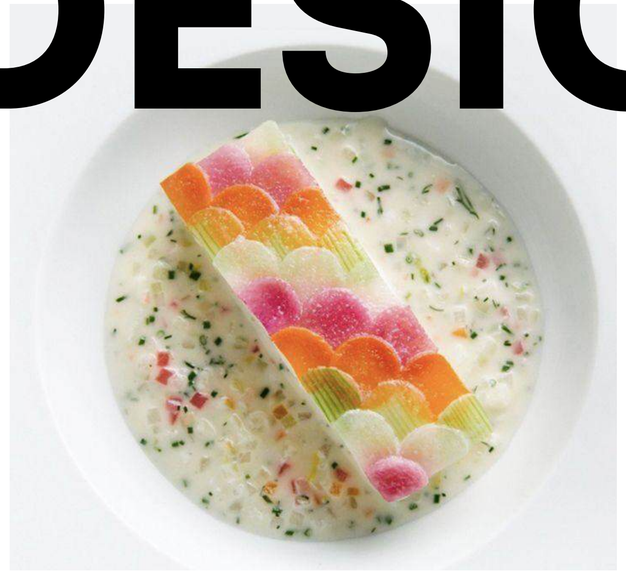


Figure 14. Gourmet food plating by Laurent Lebeau (Source: Pinterest, n.d.).

Figure 15. Red pepper tuile by Tom Aikens (Source: Pinterest, n.d.).

Figure 16. The packaging revolution: 4 innovative materials and concepts by Gabi Chelsoi (Source: The Branding Journal, 2016).

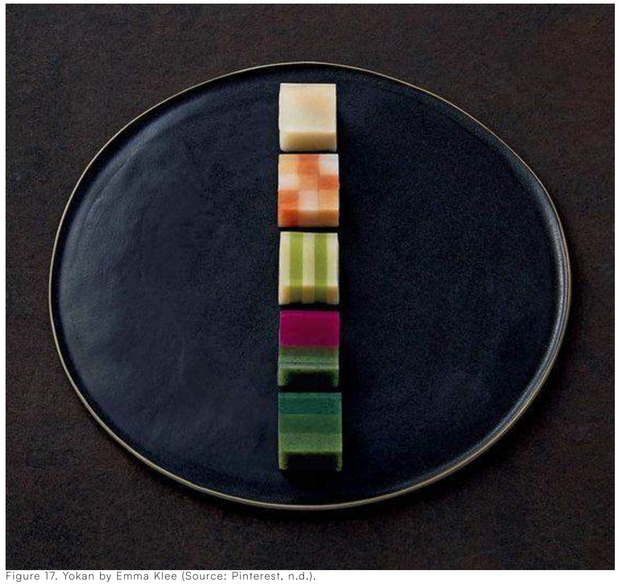


Figure 17. Yokan by Emma Klee (Source: Pinterest, n.d.).

MARTI GUIXE

Martí Guixé is a Spanish industrial and food designer. His work, which often blends functionality with a sense of play and narrative, was a source of inspiration throughout my project.

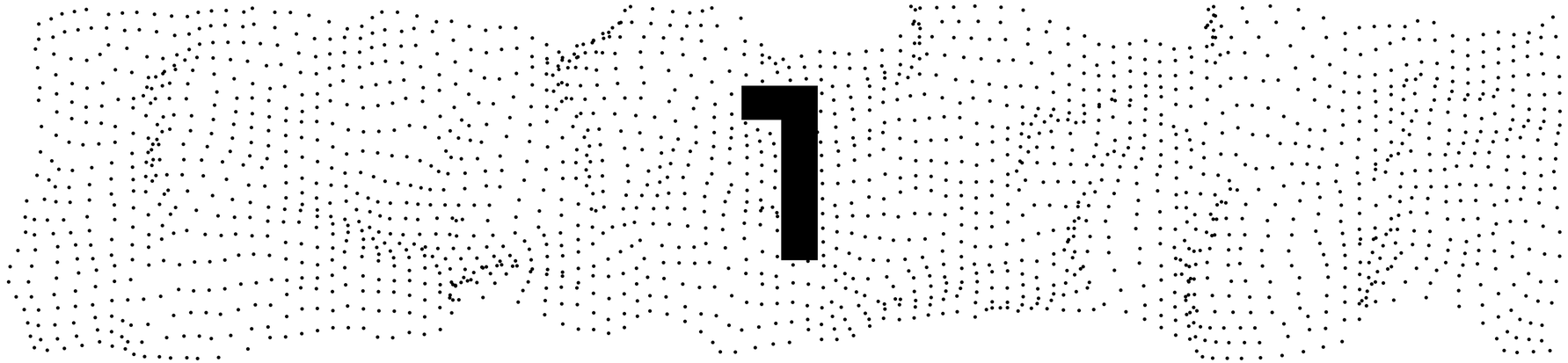
Figure 18. Alessi wins two Green Good Design Awards (Source: Dexigner, 2011).

Figure 19. Martí Guixé takes aim at food design with cross bones and a slingshot by LinYee Yuan (Source: MOLD Magazine, 2018).

Figure 20. Martí Guixé takes aim at food design with cross bones and a slingshot by LinYee Yuan (Source: MOLD Magazine, 2018).

Figure 21. Premios by Madrid Design Festival (Source: La Fábrica, n.d.).

RESEARCH PHASE



ASTER

Aster in Malmö is a modern restaurant that focuses on cooking over an open fire, creating rustic dishes often using locally sourced ingredients. Aster offers a seasonally changing menu that frequently includes fish dishes and vegetables. The restaurant is known for its contemporary approach to cuisine.

Figure 22. Malmös nya paradrätt by Margareta Tuvesson (Source: Tuvessonskan, 2022).

Figure 23. Aster (Malmö) thread on Finewines.se (Source: Finewines.se, 2021).

Figure 24. Aster — Malmö by Sofie Strandberg and Johan Allard (Source: High Five Skåne, 2025).

Figure 25. Good food and nice ambience by Kristian Herceg (Source: HappyCow, 2023).

Figure 26. Aster — Malmö (Source: White Guide, n.d.).

Q/A

What problems do you experience in the kitchen?

We're missing heat-resistant non-stick tools.

Are there any tools you're lacking to achieve certain results?

Heat-resistant non-stick tools.

Are there any presentation methods you wish existed?

No, in that area, there's already too much available.

Are there any specific dishes or parts of dishes that are hard to execute with the tools you currently have?

Grilling skinless fish is difficult.

Are there any specific dishes or parts of dishes that are hard to achieve with the tools you currently have?

Grilling fish without the skin is difficult.

Is it okay to ask you questions during the process regarding food or tools?

Absolutely!

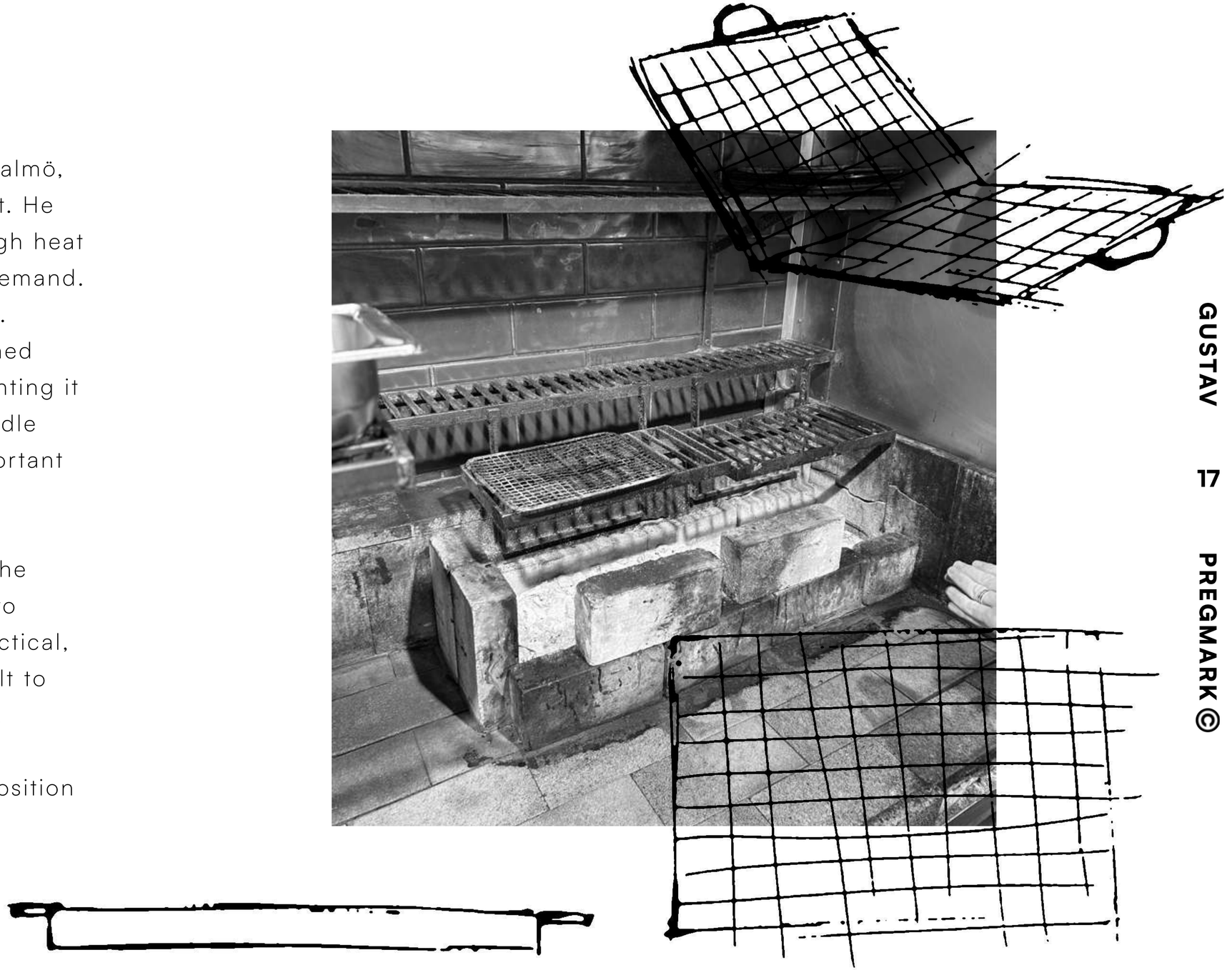
Would it be possible to show you prototypes during the process and get your feedback?

Of course!

Figure 27. Aster – Malmö (Source: White Guide, n.d.).

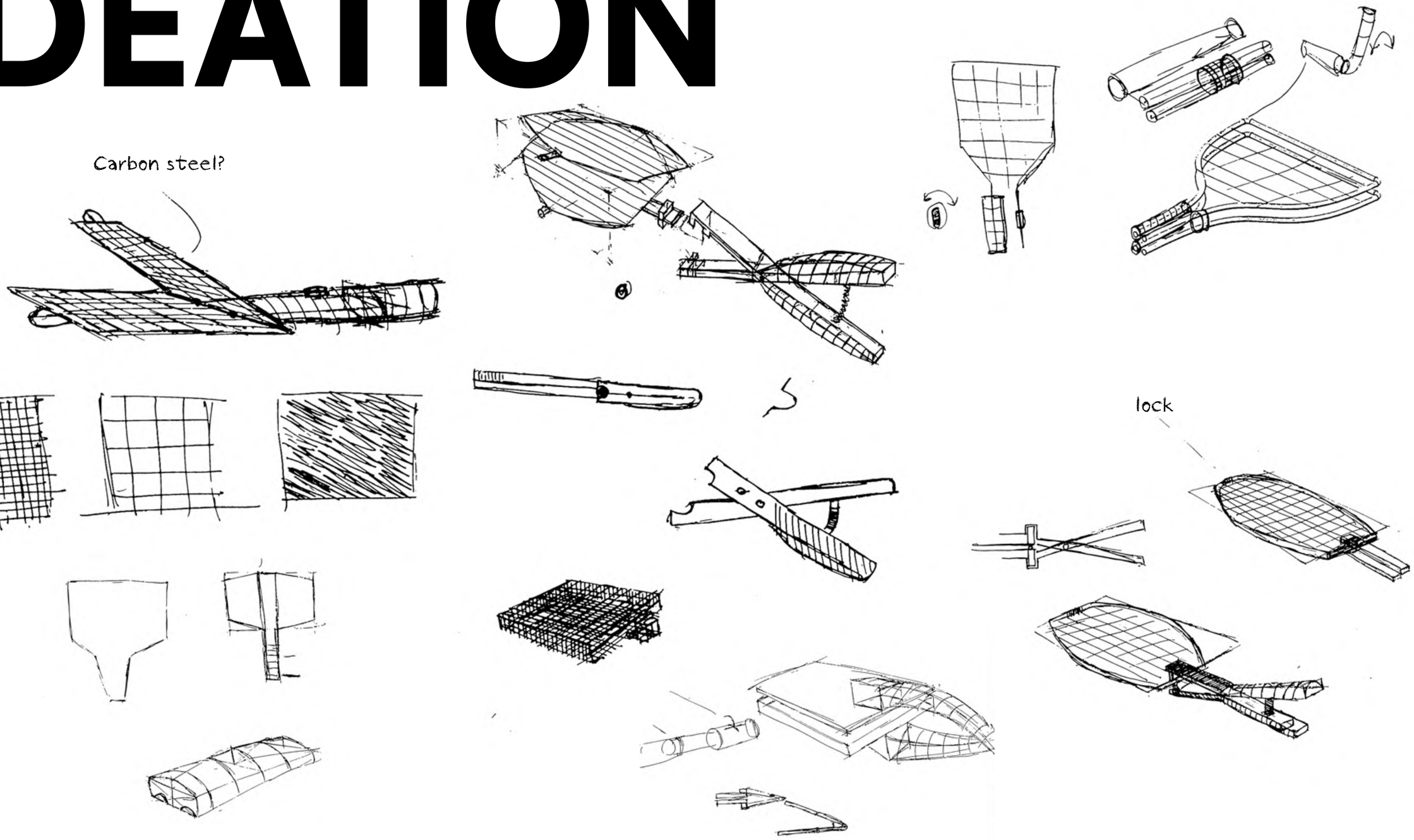
NEED

After speaking with the head chef at Aster in Malmö, he provided some valuable input for the project. He explained that a non-stick grilling tools with high heat resistance (for cooking over open fire) was in demand. He also suggested some alternatives to explore.
One idea was a non-stick grilling basket designed specifically for cooking fish without skin, preventing it from sticking to the surface. An ergonomic handle and a closable design were highlighted as important features, along with ease of use.
Pictured is a basket currently used for grilling vegetables, which is placed directly on top of the grill. The chef mentioned that a version with two closable sides and a handle could be more practical, as the current vegetable baskets make it difficult to move the contents around the grill. Sometimes, stronger direct heat is needed, and other times gentler heat is preferable, so being able to reposition the basket easily would be a major advantage.



CONCEPT 1

IDEATION



MATERIALS

Materials Considered:

Ceramic-coated, aluminium, carbon steel, and stainless steel with a natural non-stick spray.

Chosen Material:

Carbon steel was selected due to its strength, full recyclability, lower cost, and most importantly, it´s ability to develop a natural non-stick surface over time. This means the basket will improve with continued use, as the oil gradually burns into the steel, enhancing its non-stick properties. The article from Blanc Creatives discusses several benefits of carbon steel cookware, including its natural non-stick surface, high heat tolerance, even heat distribution, lightweight durability, versatility, non-toxic properties, and ease of cleaning. (Blanc Creatives, n.d.)

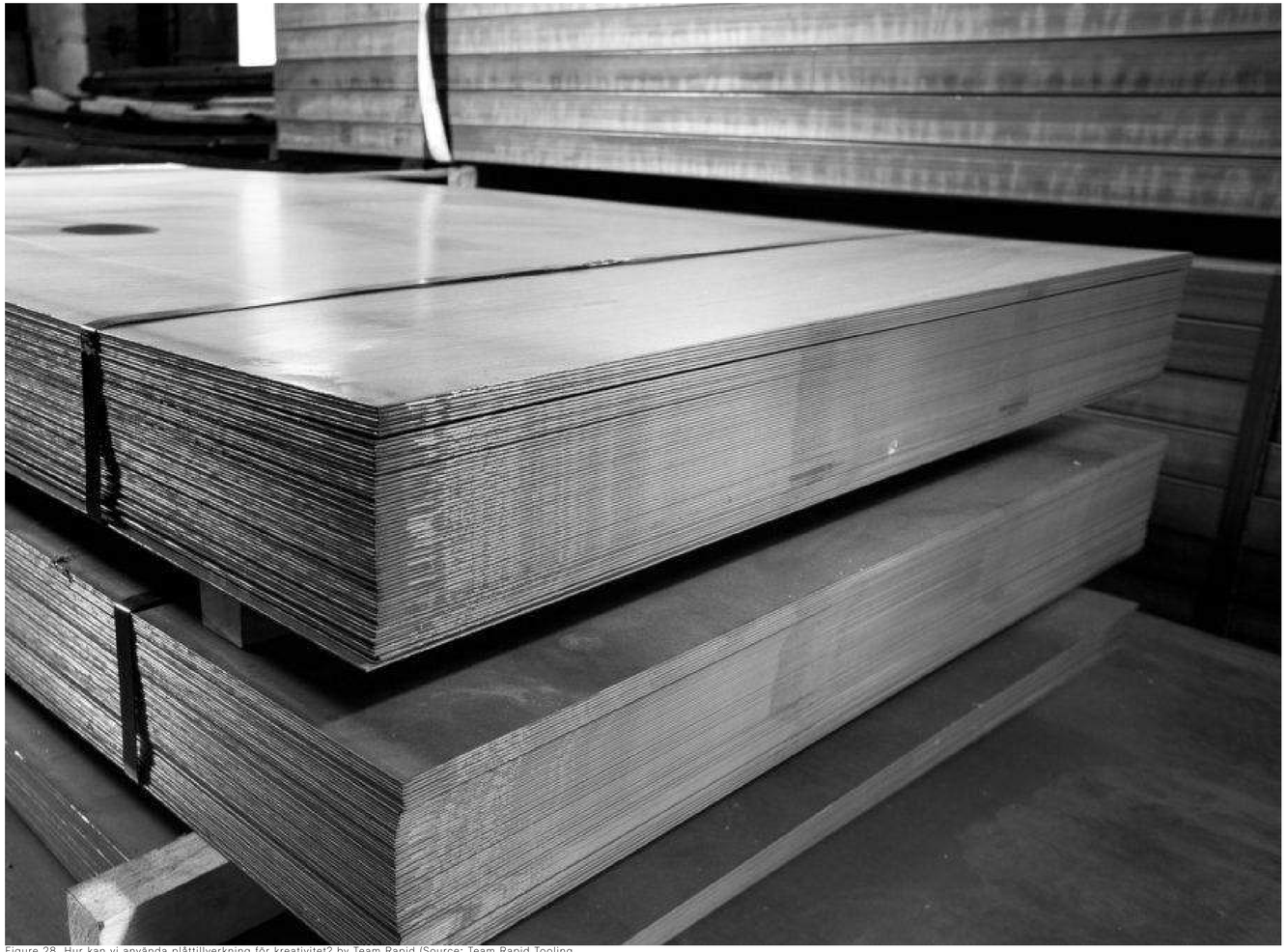


Figure 28. Hur kan vi använda plåttillverkning för kreativitet? by Team Rapid (Source: Team Rapid Tooling, 2024).

INDUSTRIAL MINIMALISM

Figure 29. Askfat 2 st: Ljunggren & Bäckström samt Stelton Arne Jacobsen (Source: Bukowskis, n.d.).

Figure 31. 10" stainless steel poultry shears by WÜSTHOF (Source: WÜSTHOF, n.d.).

Figure 30. Ash Tray — Solid Aluminum by PRACTICE (Source: ADORNO, n.d.).

Figure 32. Panettone pre-order announcement by Jinju Bakery (Source: Instagram, 2023).

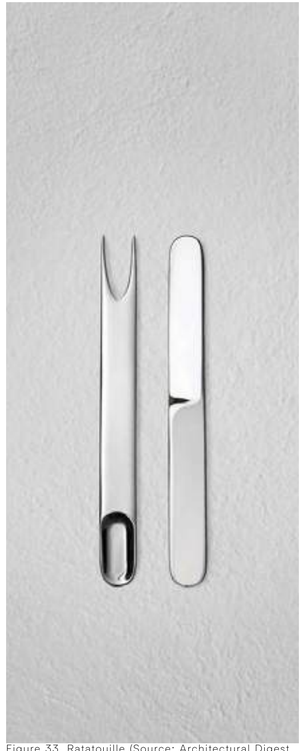


Figure 33. Ratatouille (Source: Architectural Digest México y Latinoamérica, 2014).

Figure 34. Mytnaya Apartment by Ruetemple, photographed by Alexander Kudimov (Source: Minimalissimo, n.d.).

Figure 35. DTILE system by Peter van der Jagt, Erik Jan Kwakkel, and Arnout Visser (2010), shared by Marta Malavasi (Source: Pinterest, n.d.).

Figure 36. Lecce, Italy — Great city tours & activities & foods (Source: Instagram, n.d.).

DE BUYER

De Buyer is a French cookware manufacturer with over 200 years of experience, known for its authenticity, craftsmanship, and commitment to sustainable practices. The company designs and produces professional-grade kitchen utensils such as carbon steel pans for both chefs and home cooks. De Buyer embraces environmentally friendly manufacturing, and has been recognised with the "Living Heritage Company" label by the French government, as well as an CSR commitment rating from AFNOR. (De Buyer, n.d.)

INSPIRING!

Figure 37. De Buyer Carbon Steel Pans Giveaway by Omnivore's Cookbook (Source: Pinterest, n.d.).

Figure 38. Best carbon steel pans for glass cooktop (Source: de Buyer, n.d.).

Figure 39. deBuyer CARBONE | Sartén de hierro. Acero al carbono. Piel de patata by blukid (Source: Pinterest, n.d.).

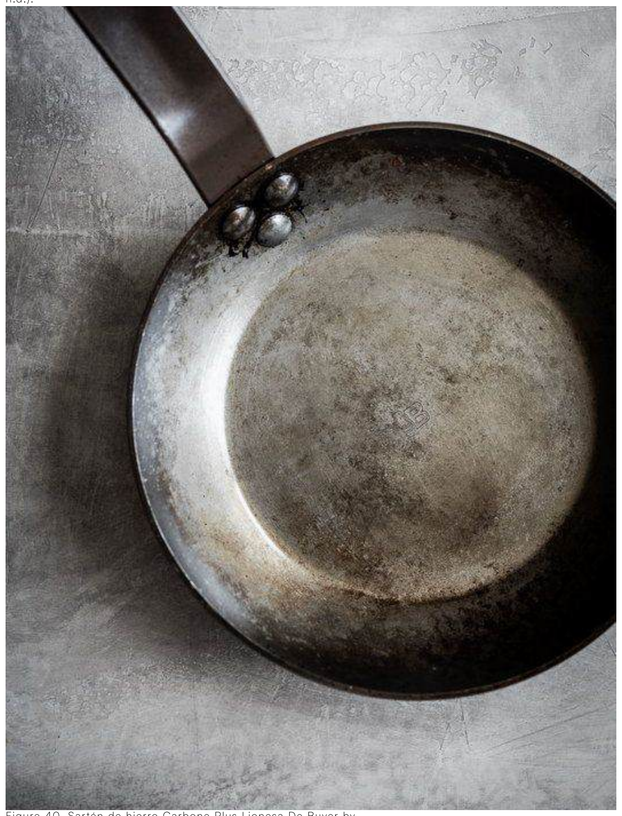
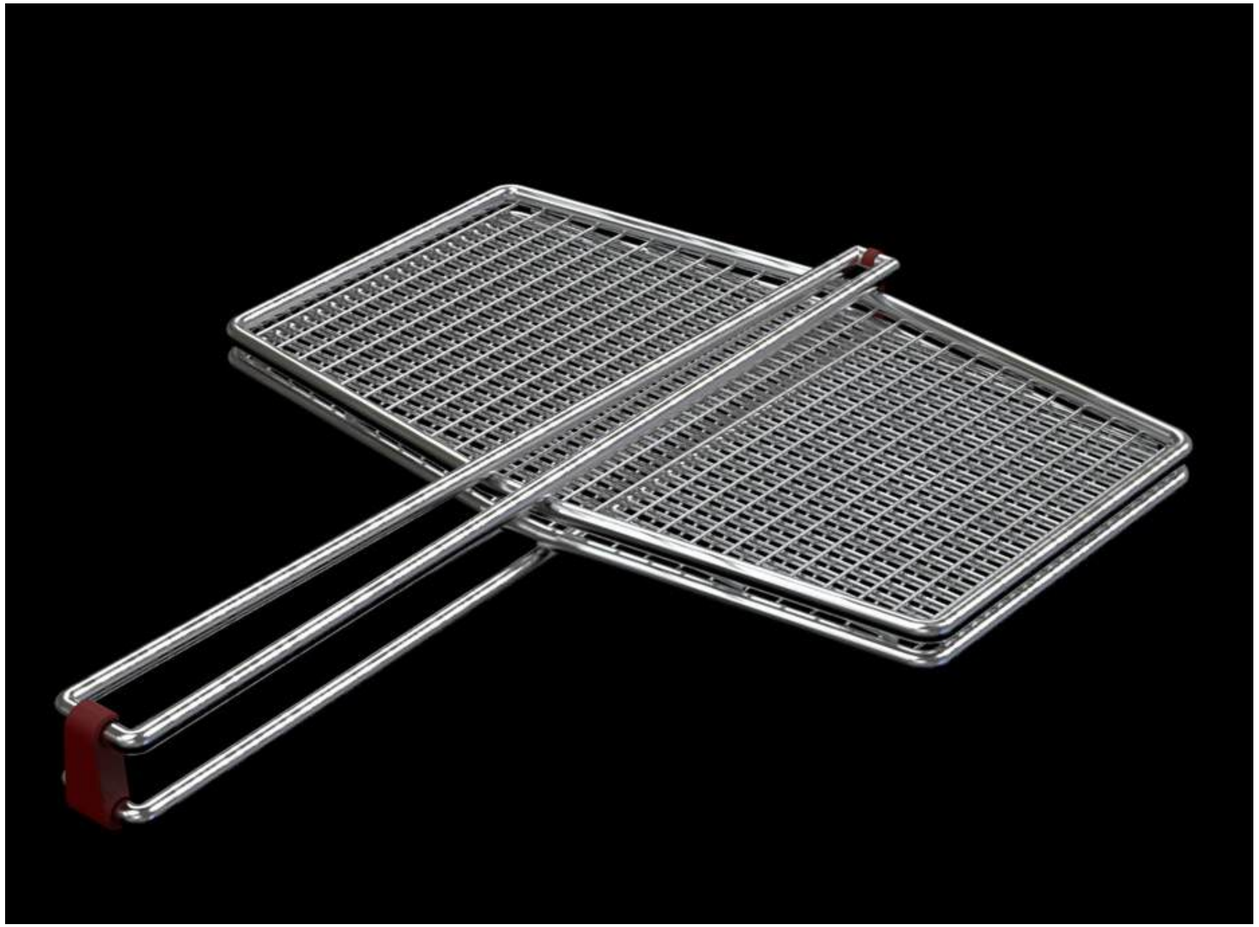


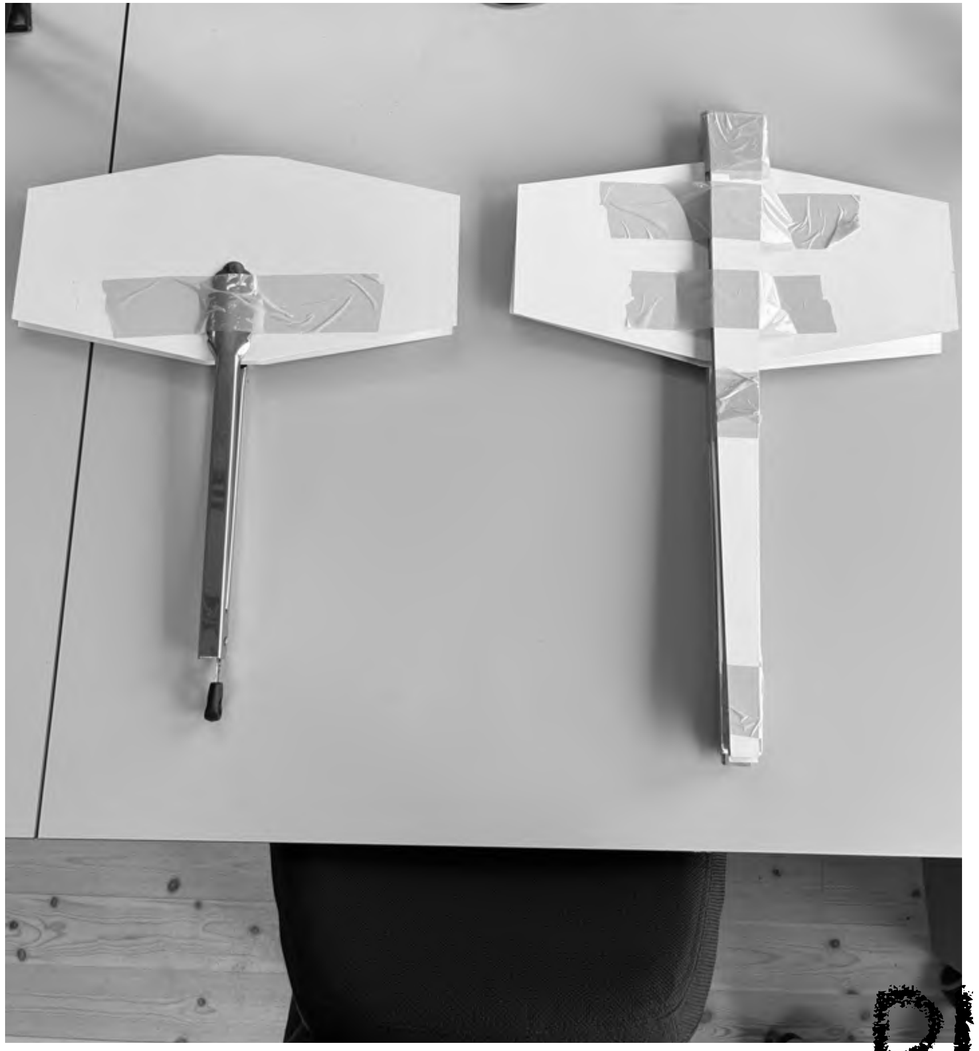
Figure 40. Sartén de hierro Carbone Plus Lionesa De Buyer by Claudia&Julia (Source: Pinterest, n.d.).

FIRST DESIGN

EVERYTHING
SLIGHTLY
ANGLED



MODELS



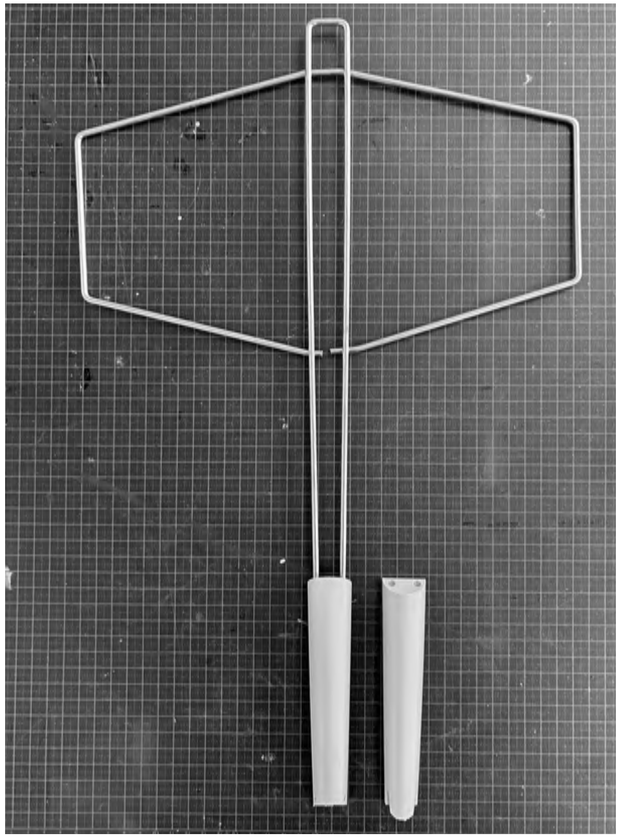
DIRTY MOCKUPS

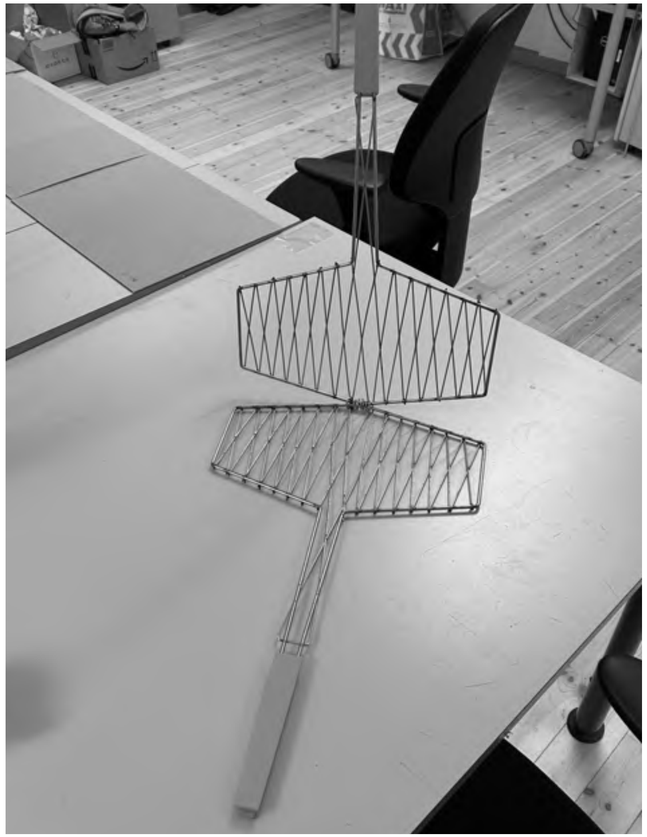
SPRINGBACK?

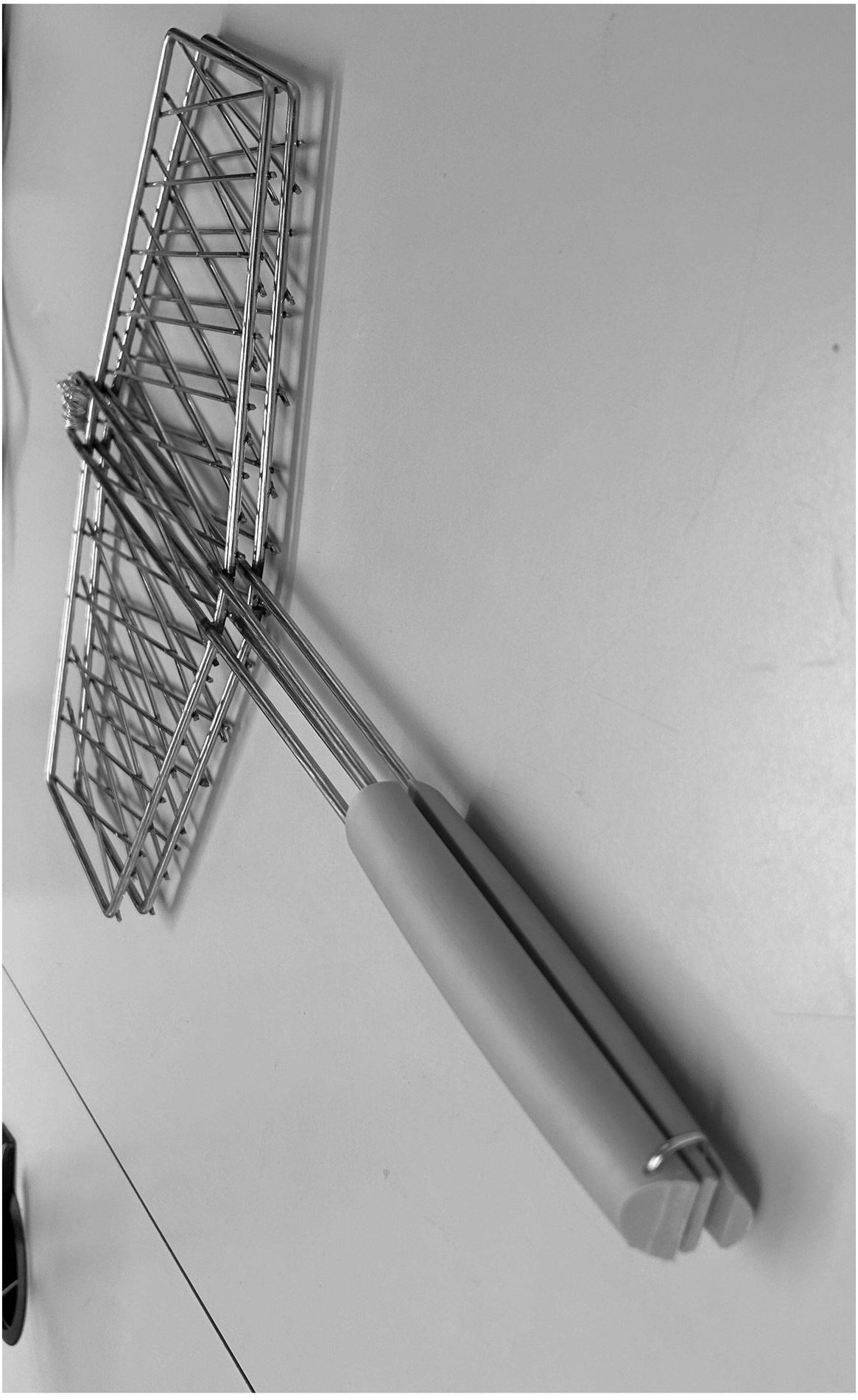
GUSTAV 25 PREGMARK ©

WIRE MODEL

Springback mechanism was not strong enough, therefore the first mechanism was used after several user tests. A model was made from carbon steel wire, to test the design further.







TESTING

ASTER INPUT

The minimum spacing needs to be at least 3—4 cm, since the fillet pieces are usually about that height. I also think this is a great tool for vegetables, and in that case I would probably prefer 5 cm or more.

DESIGN REFINEMENT

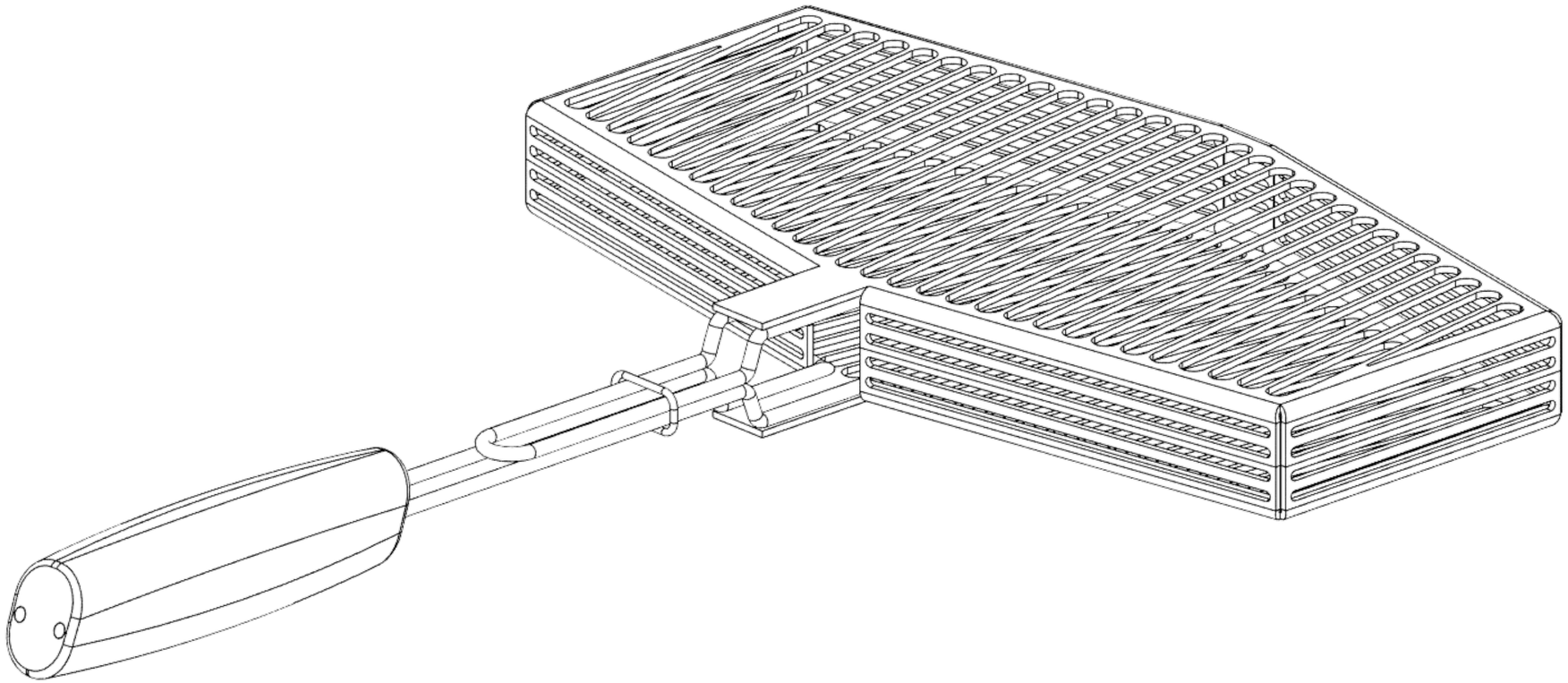
INSPIRATION

Figure 40. X-Line Chair by Niels Jørgen Haugesen for HAY in galvanized steel and pale linden (Source: Scandinavia Design, n.d.).

Figure 41. X-Line Chair – Chromed Base / Indoor by Niels Jørgen Haugesen for HAY (Source: Byflou, n.d.).

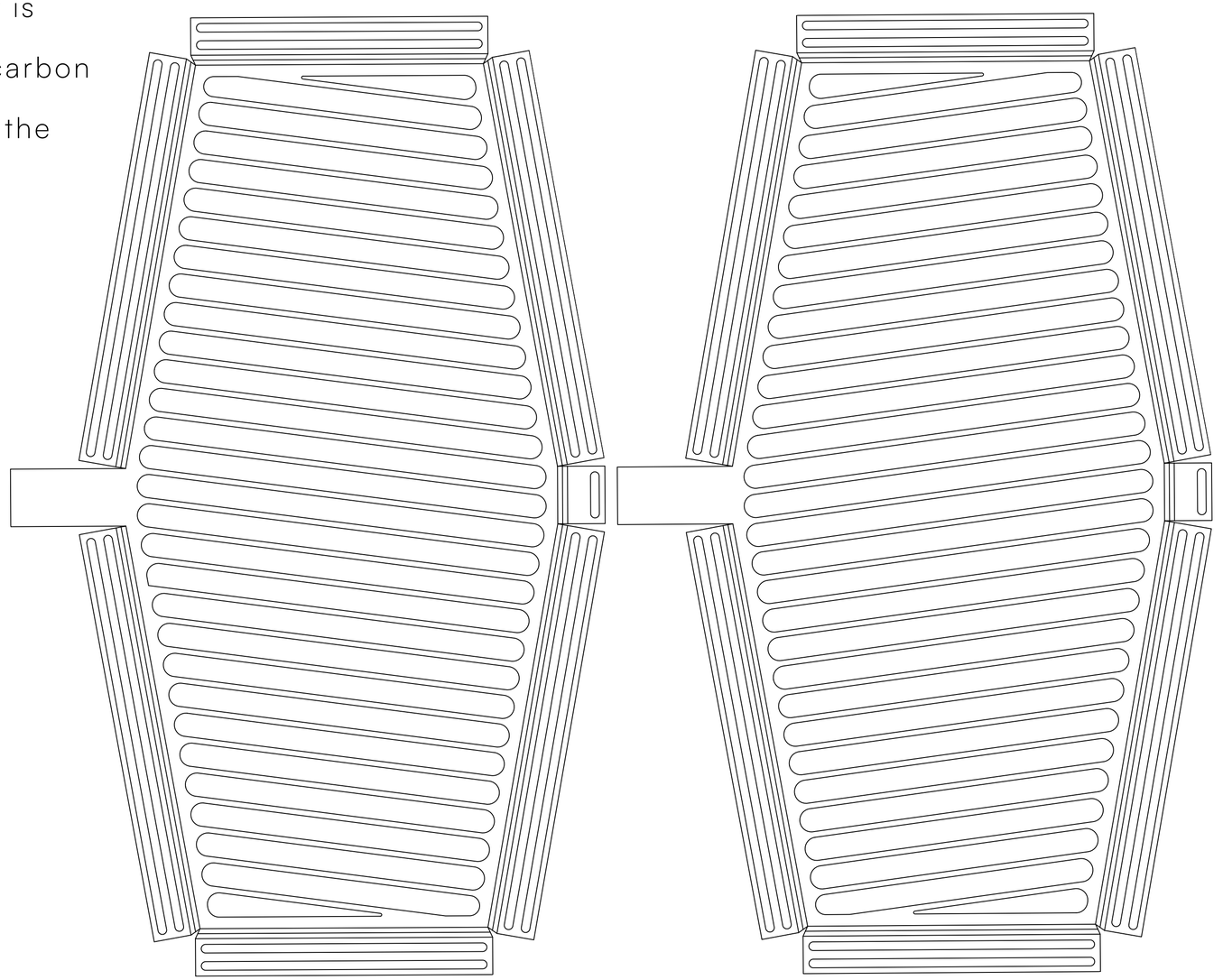
HAY X-LINE

NEW DESIGN

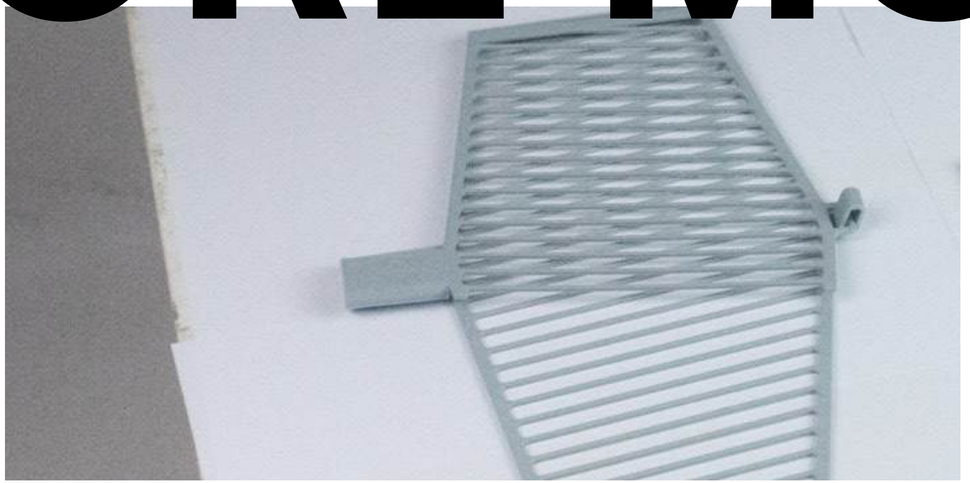


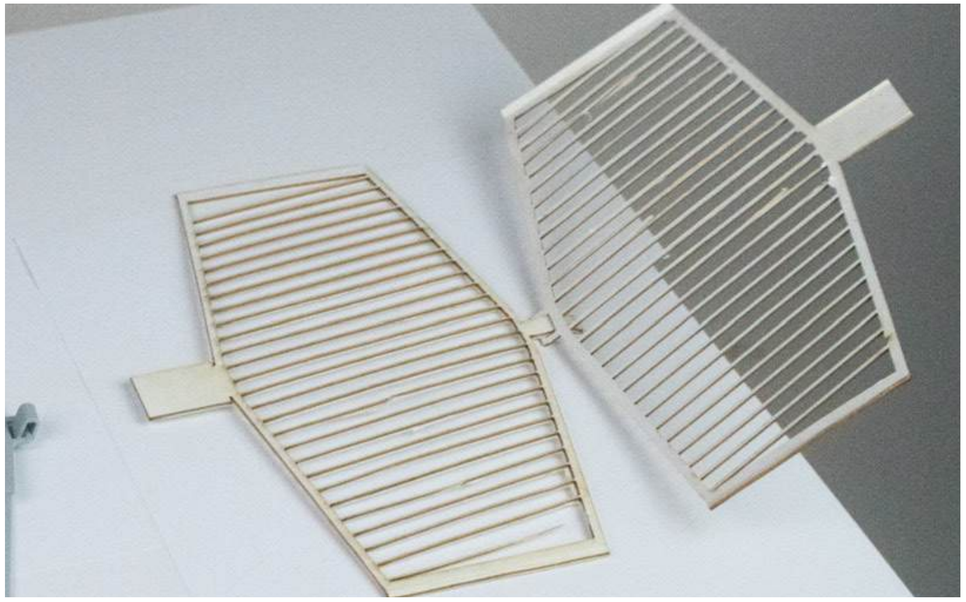
CUT AND BEND

The design is made so the top and bottom part is laser/water cut and then bent to the shape. A carbon steel rod function as the structural base where the sheet is bent over.



MORE MODELS





HANDLE CMF

Three different materials were researched, with the main focus on durability and environmental impact. The first alternative was red cork, chosen for its low environmental impact and attractive aesthetics. The second was shou sugi ban, a traditional Japanese technique of charring wood to improve its fire resistance and durability. The final option was steel, which was ultimately chosen due to its toughness and because, as the rest of the product is also made of steel, it simplifies recyclability. Chefs noted that the product needs to withstand hours of heavy use, making steel the most suitable material.

Figure 42. Red Cork raw material by Montado (Source: Montado, n.d.).

Figure 43. Dragonwood Carbon Larch – charred larch cladding using the traditional Shou Sugi Ban method, offering enhanced durability and a unique aesthetic (Source: Dragonwood, n.d.).

Figure 44. Stainless steel sheet metal products from Tampa Steel & Supply, featuring various grades and finishes suitable for diverse applications (Source: Tampa Steel & Supply, n.d.).

HANDLE

The handle was decided to be steel due to its strength, durability, and recyclability. The design is based on several user tests and research about ergonomics (Canadian Centre for Occupational Health and Safety [CCOHS], n.d.).

SIZE: 140x36x29 mm is based on ergonomic guidelines and user tests.

THE FINAL GRILL BASKET

BLASTERED

The basket was sandblasted to roughen the surface of the carbon steel. This process is used to make the seasoning (burning oil into the surface) more effective.

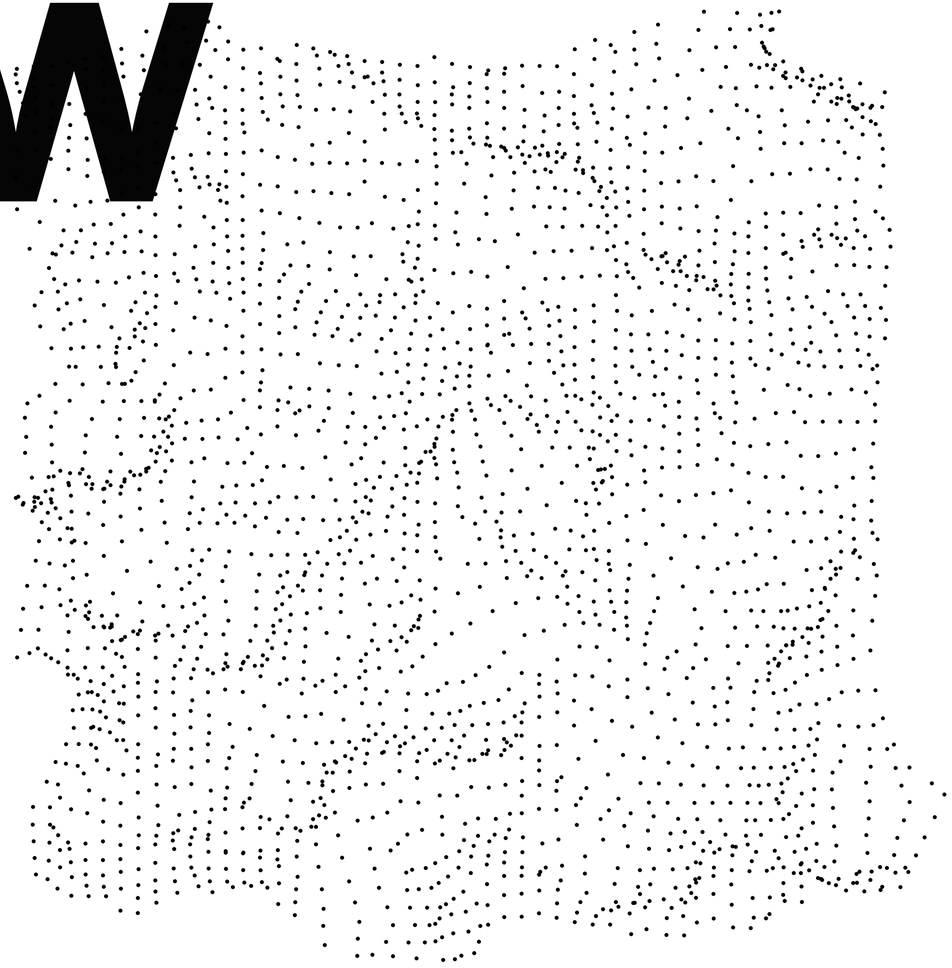
SEASONED

The basket was seasoned with oil to create a non-stick surface. A thin layer of oil was applied and then baked at 275 degrees for one hour. This process was repeated three times to achieve the dark, rustic appearance.


PREGMARK.COM
CARBON STEEL
MADE IN SWEDEN
GUSTAV 41
PREGMARK ©

PRODUCT OVERVIEW

The Carbon Steel Grill Basket is a premium, closable grilling solution designed for chefs who value durability, performance, and ease of use. Crafted entirely from carbon steel, it offers strength and develops a natural non-stick surface over time, improving with every use. It´s ergonomic handle ensures comfort and control, The locking mechanism keeps ingredients secure, allowing flipping over an open flame. Made through water or laser cutting a 2x2mm grid and formed around a carbon steel wire, the basket delivers both structural integrity and industrial functional minimalist design. Ideal for grilling fish, vegetables, or delicate ingredients. This tool is made for professionals, to pass in generations and eventually be simply recycled into a new carbon steel product.



RESEARCH PHASE 2

NOMA

Noma is a restaurant in Copenhagen, Denmark, pioneering in New Nordic cuisine. Established in 2003 by chef René Redzepi and Claus Meyer. The restaurant emphasizes local, seasonal ingredients, often foraged from the surrounding landscape, and is known for its innovative and artistic dishes. Noma offers a unique dining experience in a waterside setting, featuring interconnected buildings with greenhouses and one of the world's most advanced test kitchens. The restaurant has earned three Michelin stars and a Green Star for its commitment to sustainability.

Figure 44. Noma 2.0 interior featuring Dinesen HeartOak and Douglas planks, designed by BIG and David Thulstrup (Source: Dinesen, n.d.).

Figure 45. Noma, led by chef René Redzepi, was named the world's best restaurant for the fifth time in 2021 (Source: Ridzwan, 2021).

Figure 46. A selection of innovative dishes served at Noma, showcasing the restaurant's approach to New Nordic cuisine (Source: Zeveloff, 2014).

Figure 46. Selection of fine dining experiences featured on the Scallionpancake blog (Source: Scallionpancake, n.d.).

Figure 47. Potato magma dish at Noma, Copenhagen, 2018. Served in a terracotta pot with aromatic herbs (Source: Traveling Foodies, 2018).

foraging
innovation
nordic

Q/A

What shapes are difficult to achieve with vegetables, fruits, peels, or flowers?

Sheets, perfect cylinders, points, collars

Which vegetables, fruits, or flowers do you often use for food presentation but find challenging to handle or shape?

same as above

Would you prefer a toolkit with multiple specialized tools or one?

Probably multiple specialized tools, it depends on the design of the multitool as well. But you can get some inspiration from japanese culinary tools, they are incredibly specific and designed for only one purpose. An oroshigane grater for example.

Is it important that the tools are dishwasher-safe?

Yes

What size of sculpting tools would be most useful for you?

Once again, it depends on the end result, and whether we are looking for something small, medium or large.

Are there any materials or finishes that you consider more durable or suitable for kitchen environments?

Stainless steel, surgical steel, anything that can hold up to hours of abuse.

What details or features do you feel are missing in current tools?

Adjustability, their ability to be sharpened properly

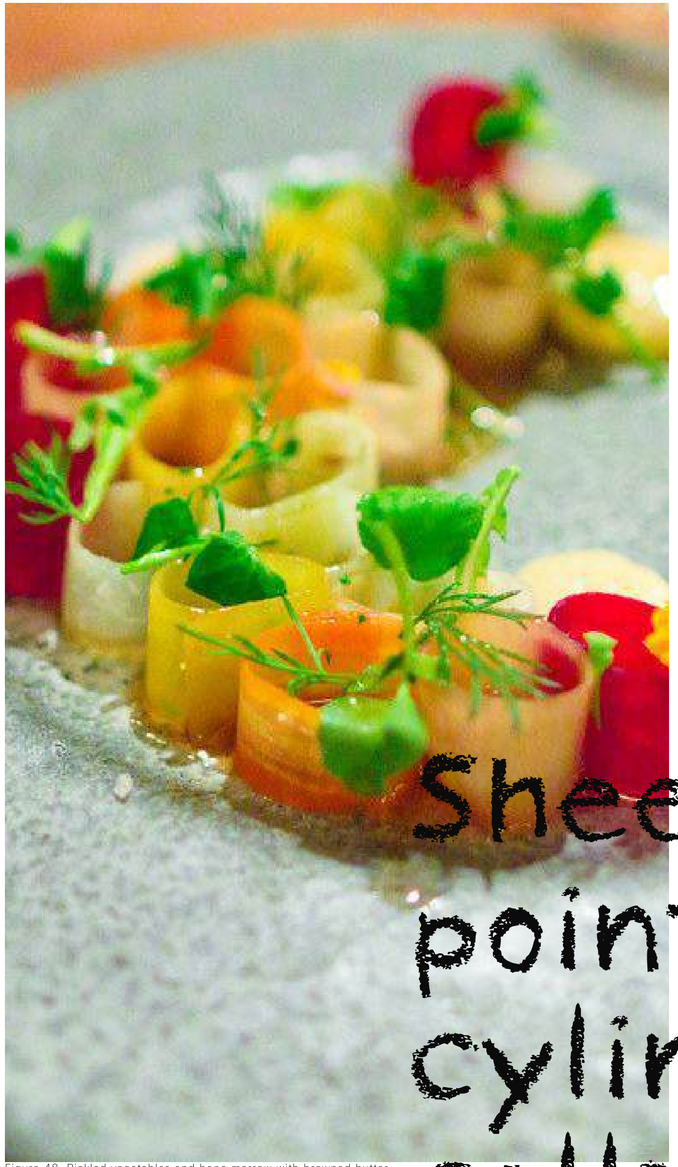


Figure 48. Pickled vegetables and bone marrow with browned butter and parsley, a signature dish at NOMA, Copenhagen (Photograph by Spanish Hipster, 2012).

Sheets
points
cylinders
collars

2 MORE PRODUCTS IN NEED

CONCEPT 2

CYLINDERS

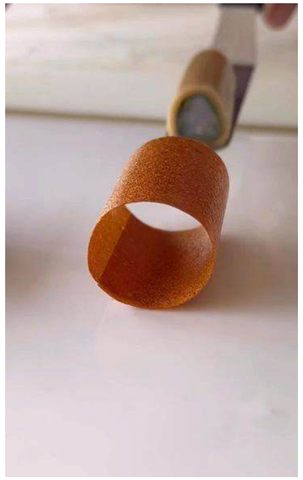


Figure 49. Carrot Cylinder by Chef Fran López, as featured on Culinary Inspiration Official (Source: Pinterest, n.d.).

Figure 51. Sprød crustade med knivmusling og creme fraiche, crispy crustade, caviar, dill, and edible flowers (Source: Arla Pro, n.d.).

Figure 53. Smoked beetroot veil by @toraflorafood, showcasing a beetroot veil infused with smoke, garnished with edible flowers (Source: chefpanel, 2022).

Figure 55. Chicken Nori Roll, snack featuring chicken breast wrapped in nori and rice paper, then deep-fried (Source: Much Butter, 2024).

Figure 50. Tarragon chips made with UniqueGlass by Unique Products Schuurman, showcasing molecular gastronomy techniques (Source: Pinterest, n.d.).

Figure 52. Delicious pumpkin cylinder with orange pumpkin tartare, a dish combining a pumpkin cylinder with orange pumpkin tartare (Source: Jules Cooking, n.d.).

Figure 54. KOKS restaurant in the Faroe Islands, led by Chef Poul Andrias Ziska, offering a culinary experience deeply rooted in the Atlantic's flavors (Source: Bullo, 2021).

MAKING

I identified two main methods for creating cylinders. The first is a molecular gastronomy approach using agar-agar, while the second involves frying. This led to the idea of developing a tool that could be used effectively in both contexts.

Figure 56. Rolling Cylinders by MoldBrothers, designed for creating uniform cylindrical shapes. (Source: MoldBrothers, n.d.).

Figure 57. Pommes Paolo by Jules Cooking, showcasing an innovative approach to potatoes, ideal for elegant plating (Source: Jules Cooking, n.d.).

Figure 58. A modernist twist on comfort food done right, showcasing innovative cooking techniques (Source: Koerner Company, 2025).

CRUSTADE IRONS

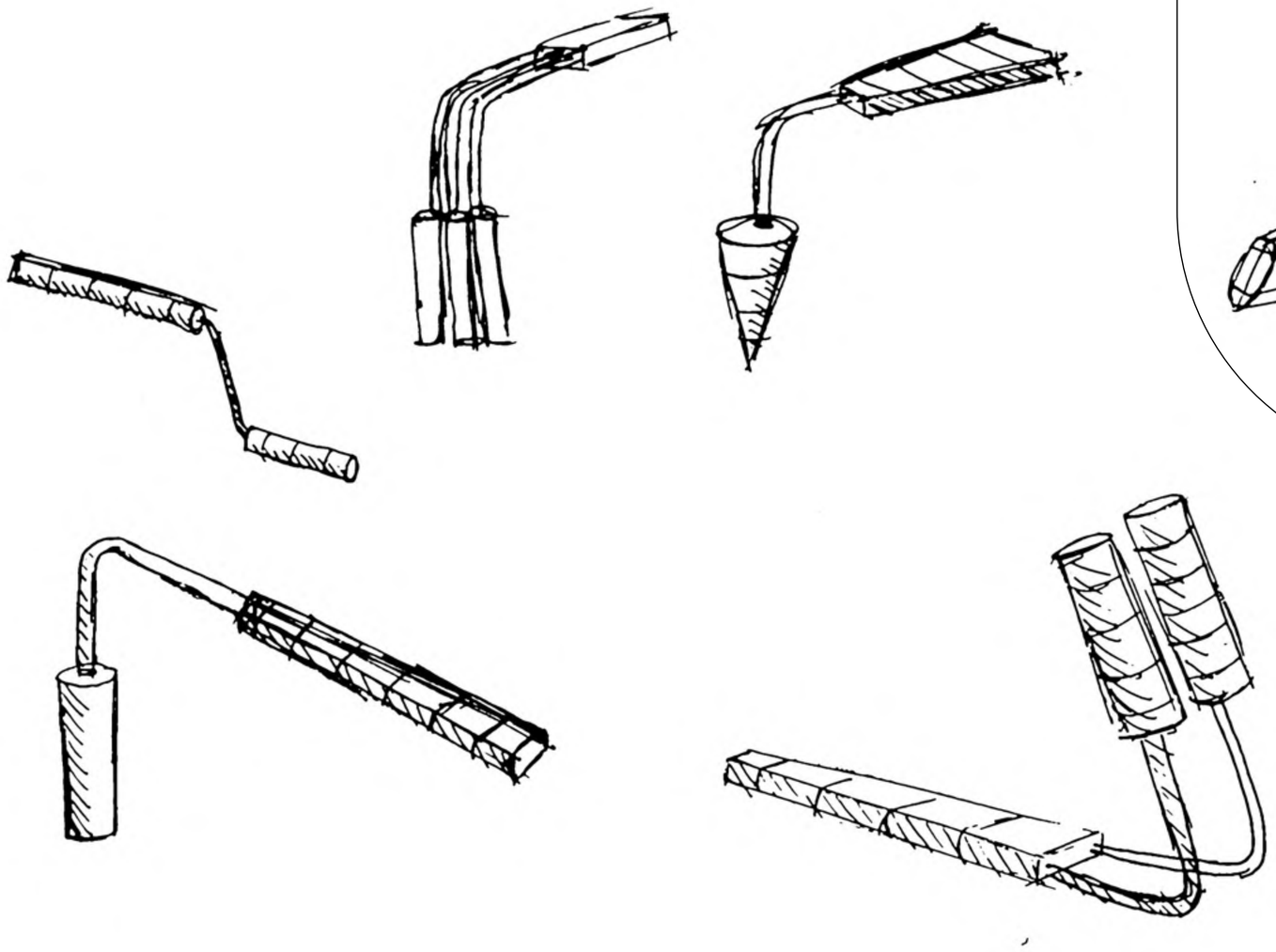
Figure 59. Krustader med brieost och hjortronsylt—appetizer combining brie cheese with sweet jam in a crisp crustade shell (Source: Sara, 2017).

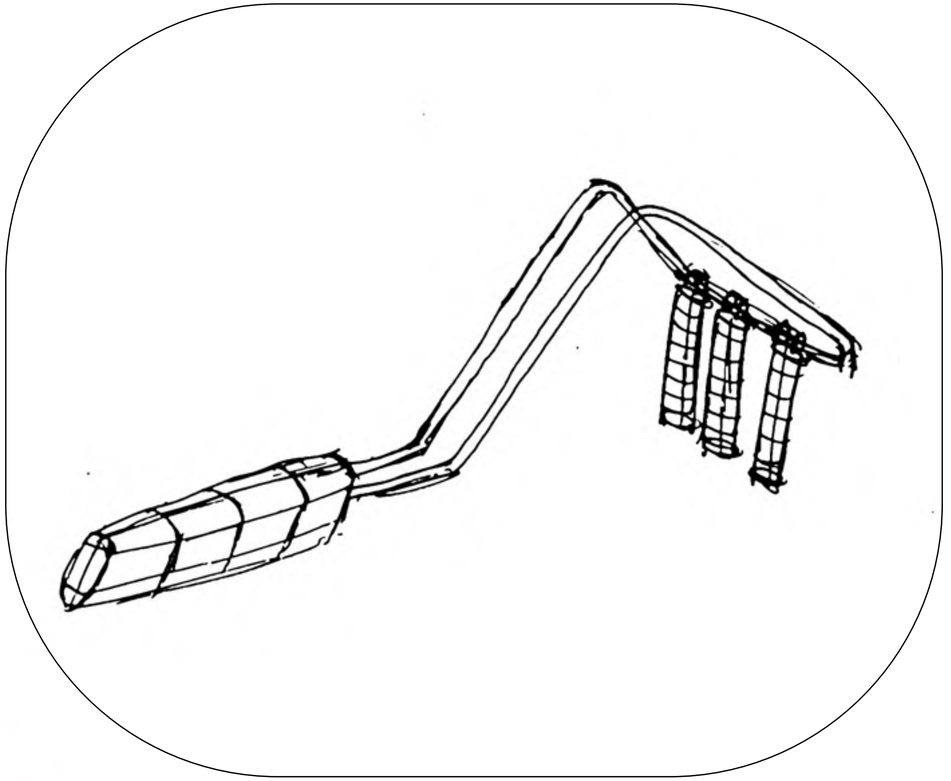
Figure 60. Krustādjārn, double from PJ Service, a specialized tool for frying crustades (Source: PJ Service, u.å.).

figure 61. Krustadjārn, a traditional Swedish cooking tool from the Hallwyl Museum, featuring a conical iron with a wooden handle (Source: Hallwyl Museum, n.d.).

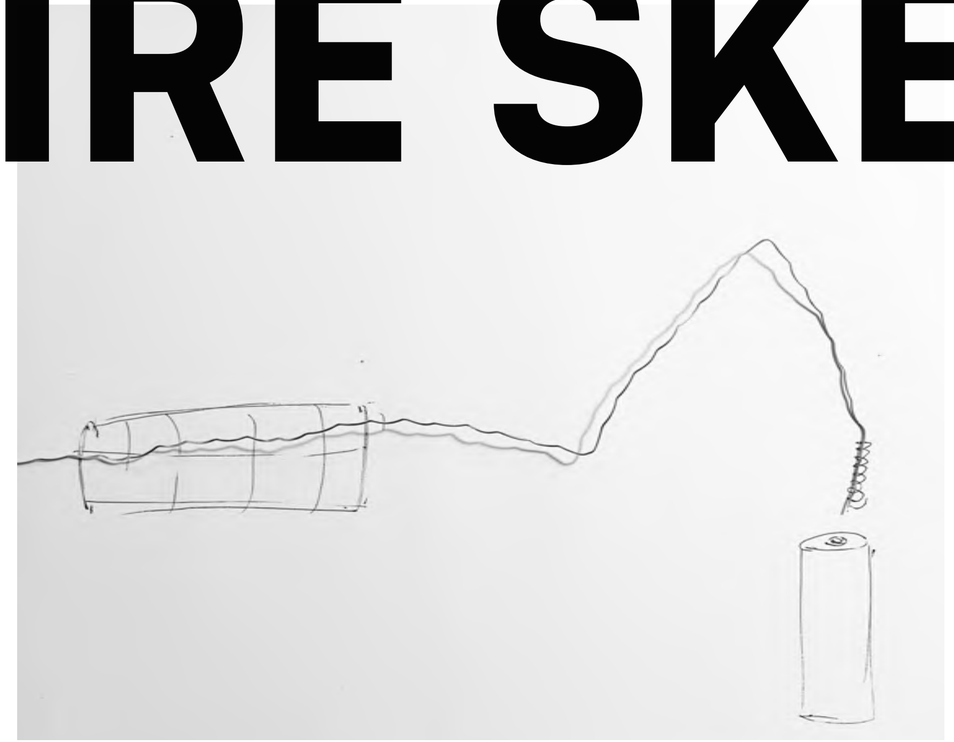
CONCEPT DEVELOPMENT

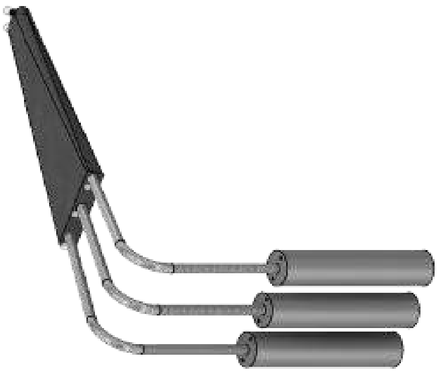
IDEATION

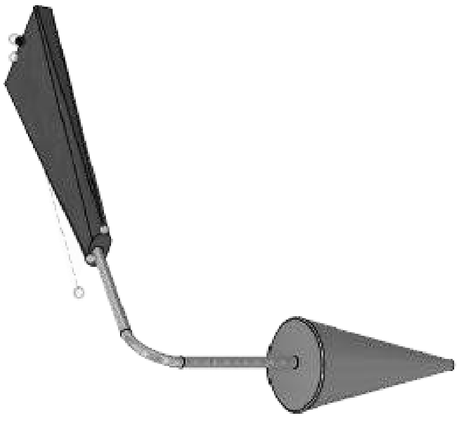


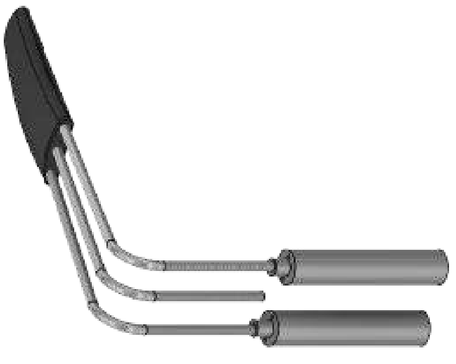


WIRE SKETCHING



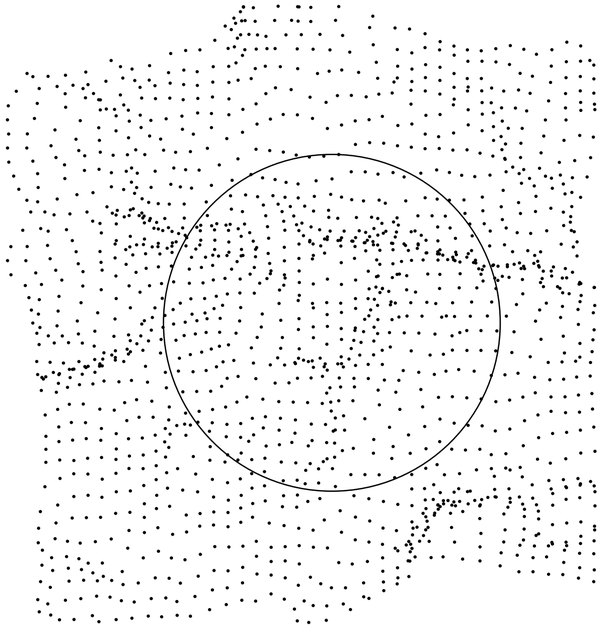




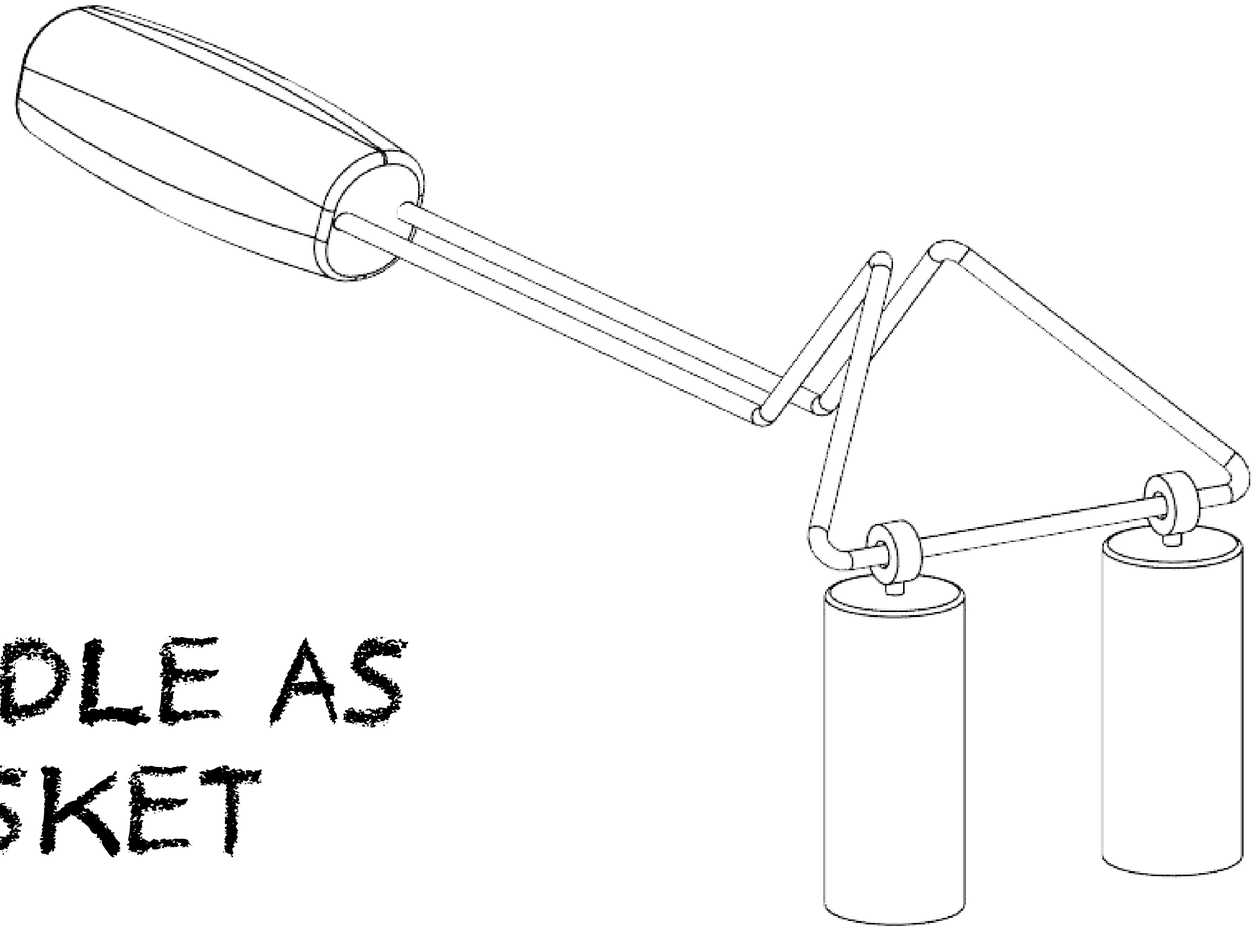


3D

THE CYLINDER MAKER



THE DESIGN



SAME HANDLE AS
GRILL BASKET

ROTATE

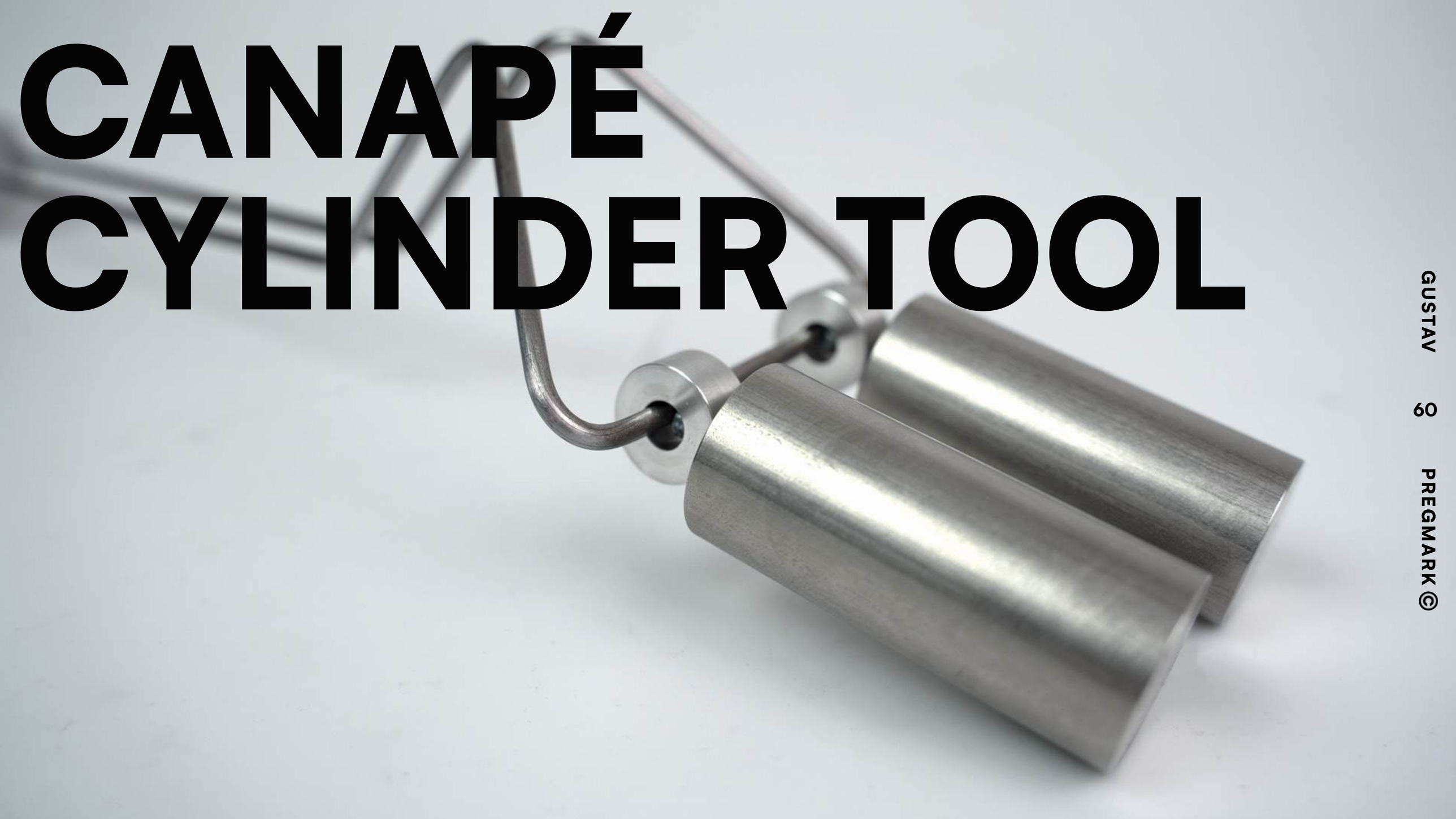
MODEL

PREGMARK.COM
STAINLESS STEEL
MADE IN SWEDEN

316 STAINLESS STEEL

GUSTAV 59 PREGMARK ©

CANAPÉ CYLINDER TOOL



GUSTAV & PREGMARK ©

PRODUCT OVERVIEW

The Canapé Cylinder Tool is designed to meet the need for creating perfectly shaped, uniform cylinders in professional kitchens. Inspired by the functionality of a traditional crostade iron, the tool allows chefs to dip moulds into batter and fry them into crisp, hollow canapé shells ready to be filled.

What sets this design apart is its versatile shaft collar mechanism, which enables quick and secure swapping of cylinder moulds to accommodate different diameters or custom shapes—tailored to the needs of individual restaurants. The moulds are simply screwed into place, with the shaft collar tightening around the wire to ensure stability during use. The rotating mechanism also allows for precise control, whether working with agar-agar preparations or frying batters. The design utulize the same handle as the grill basket.

Made entirely from 316 stainless steel, the tool is highly durable, resistant to acidity, and designed to withstand the demands of a professional kitchen. Its design encourages culinary experimentation, supporting advanced techniques such as working with liquid ice or other temperature-sensitive ingredients.

CONCEPT 3

PRESSED SHEETS

Different types of food sheets were explored after the Q/A with Noma. The initial idea focused on tools for creating thinly sliced vegetables, such as turning slicers. However, the focus shifted towards the concept of pressing or compressing food into thin, uniform sheets since theese products is limited on the market. This approach allows for layering various ingredients and forming them into sheets, terrines or potatoe pavé.

Figure 62. (Eisenhauer, 2022)

Figure 63. Fruit-Paper by Char Heuschkel, showcasing edible paper made from watermelon, lime, and melon (Source: Pinterest, n.d.).

INSPIRATION

Figure 63. (McCafferty, 2022)

EXISTING

Figure 64. Vegan Kitchen Essentials by Veganising It, tofu presses, blenders, and air fryers, designed to enhance the vegan cooking experience (Source: Veganising It, 2025).

Figure 65. Roots & Harvest Stainless Steel Cheese Press (Source: Roots & Harvest, n.d.).

Figure 66. Wiltec 51473 fruit press, featuring a 3-liter stainless steel basket and a manual two-arm twist handle, designed for efficient juice extraction from fruits, vegetables, and herbs (Source: Wiltec, n.d.).

Figure 67. Etching Press floor model etching presses, designed to produce high-quality fine art prints using various techniques such as monotype printmaking and intaglio (Source: Etching Press, n.d.).

Figure 68. Handmade wooden bookbinding tools by 疯子, showcasing artisanal techniques in bookbinding and woodworking (Source: 疯子, 2025).

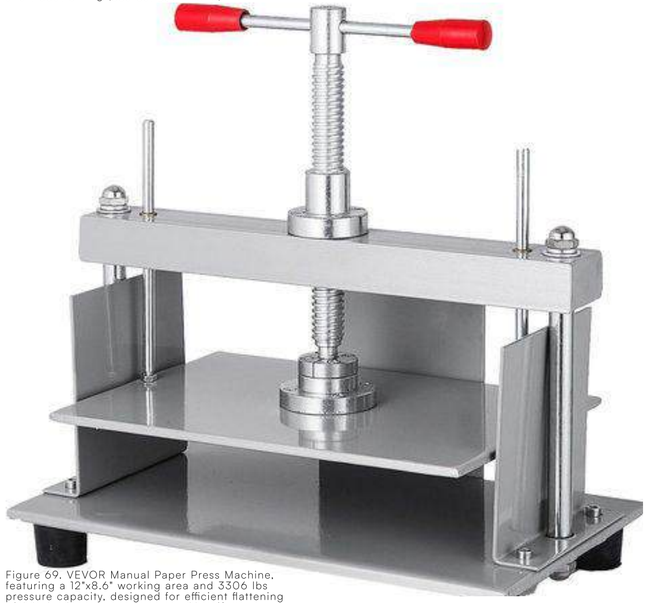
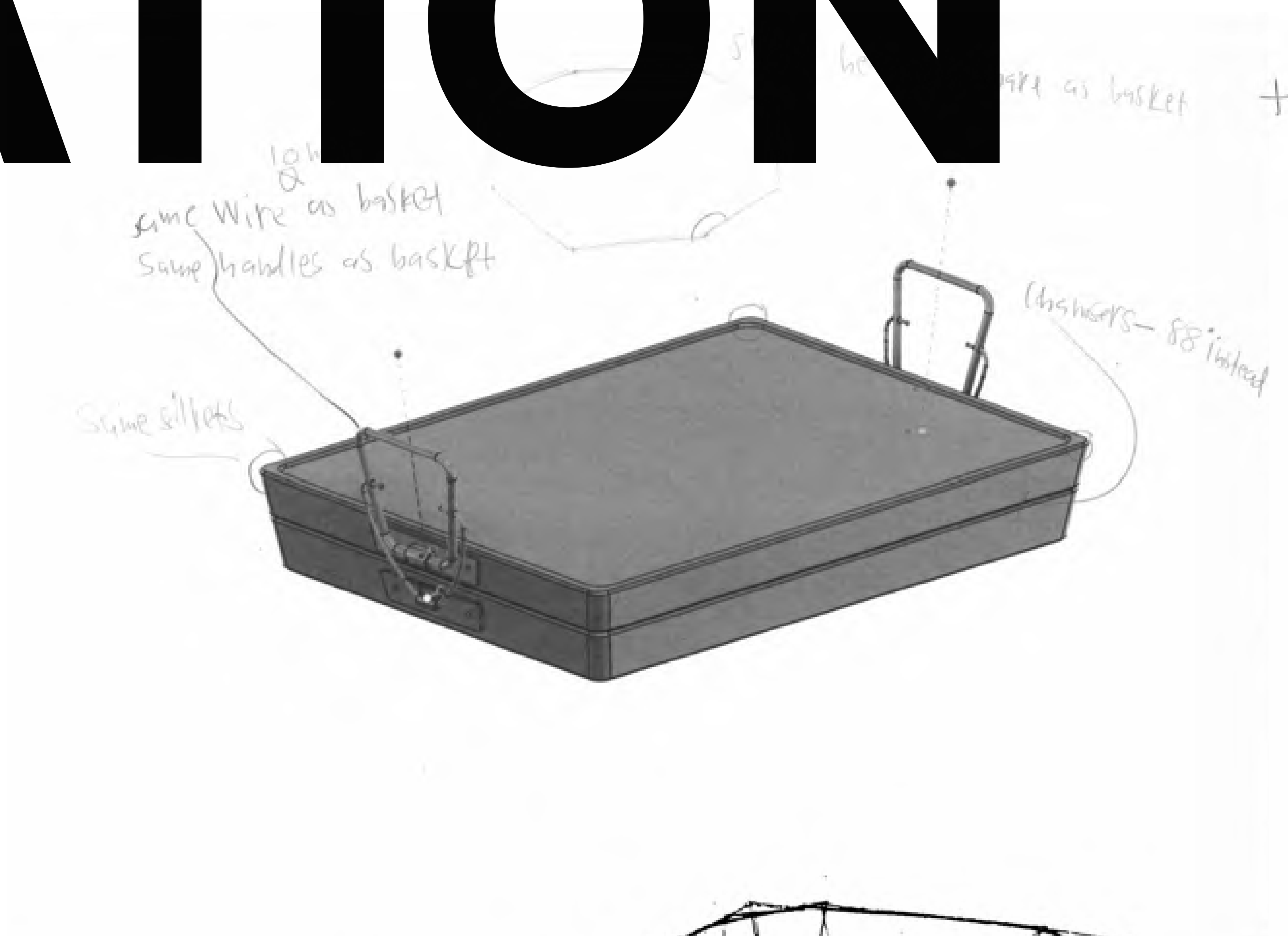
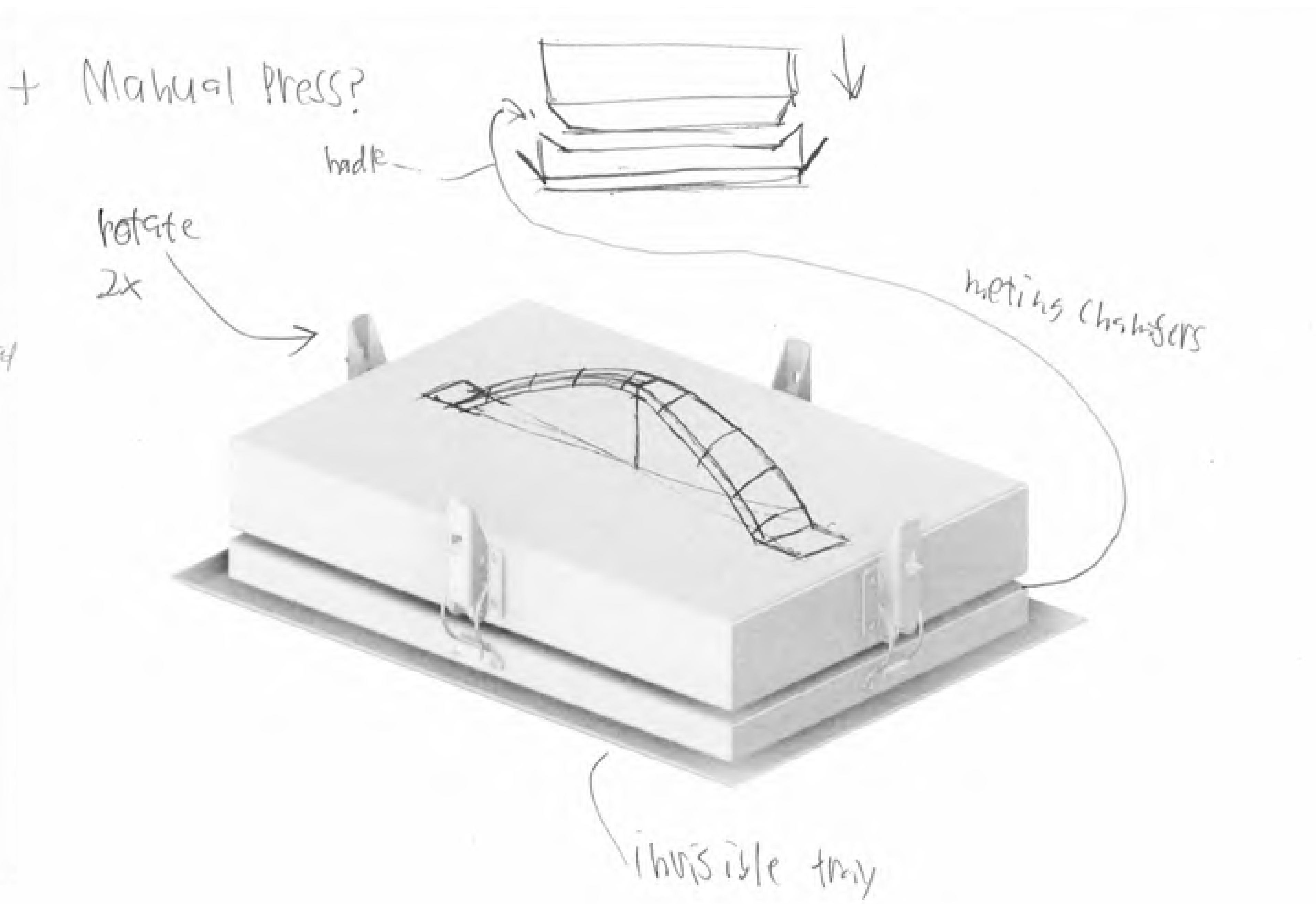
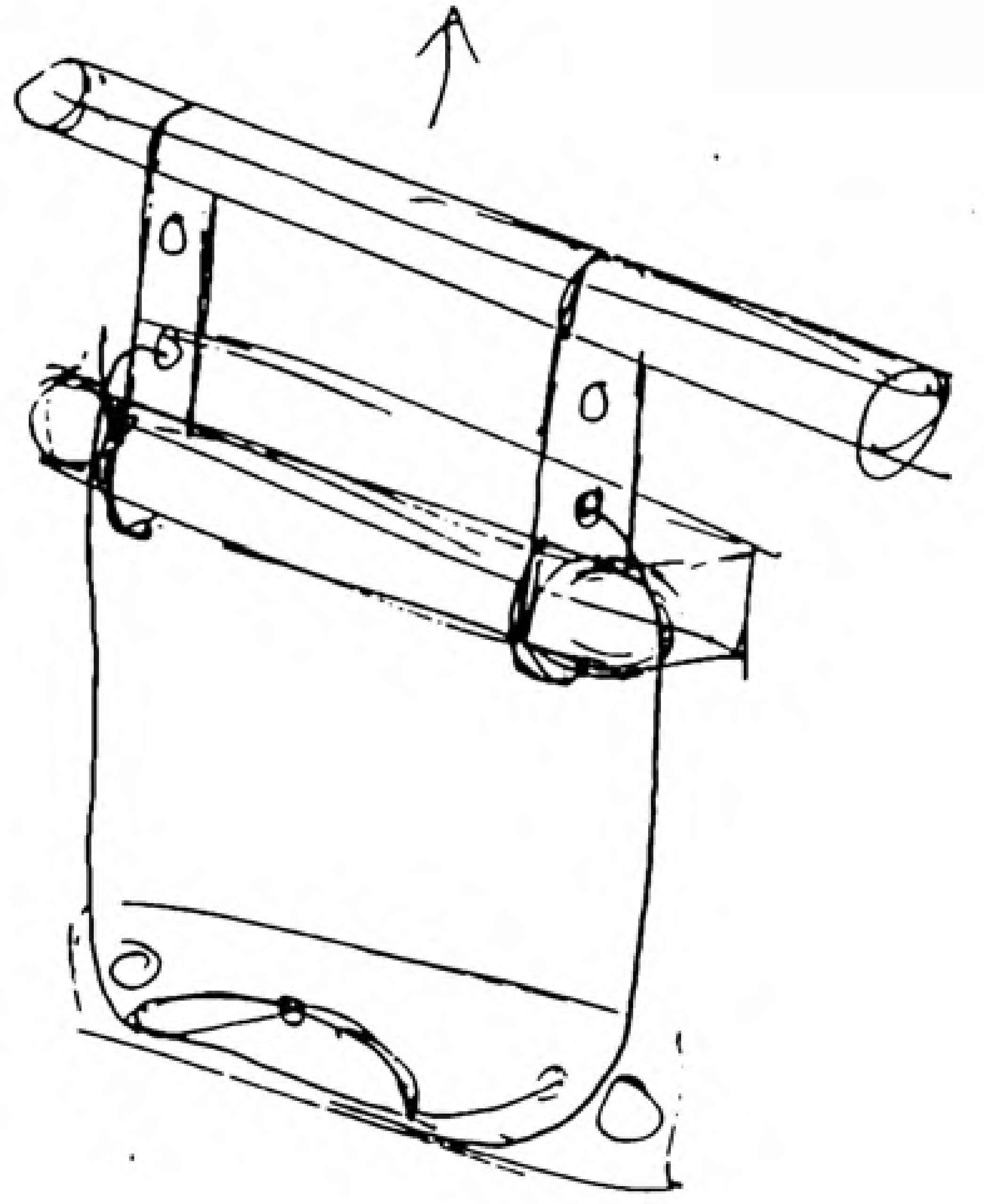


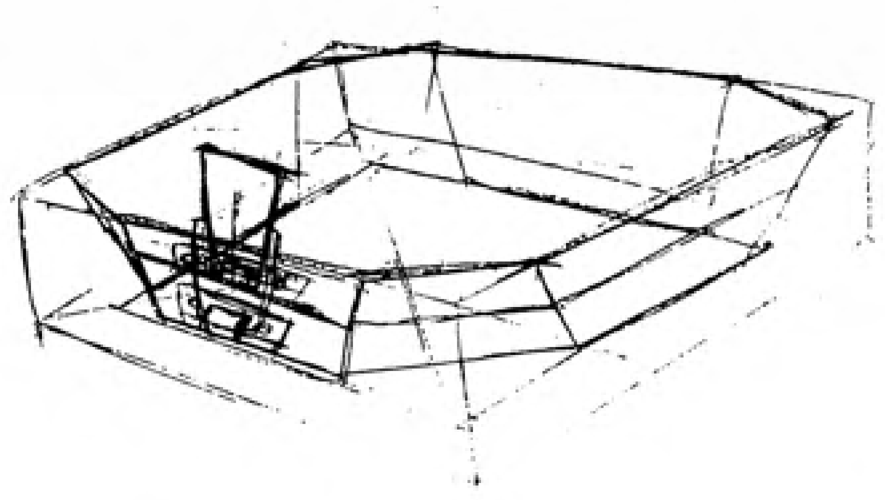
Figure 69. VEVOR Manual Paper Press Machine, featuring a 12"x8.6" working area and 3306 lbs pressure capacity, designed for efficient flattening of A4-sized papers and papermaking (Source: VEVOR, n.d.).

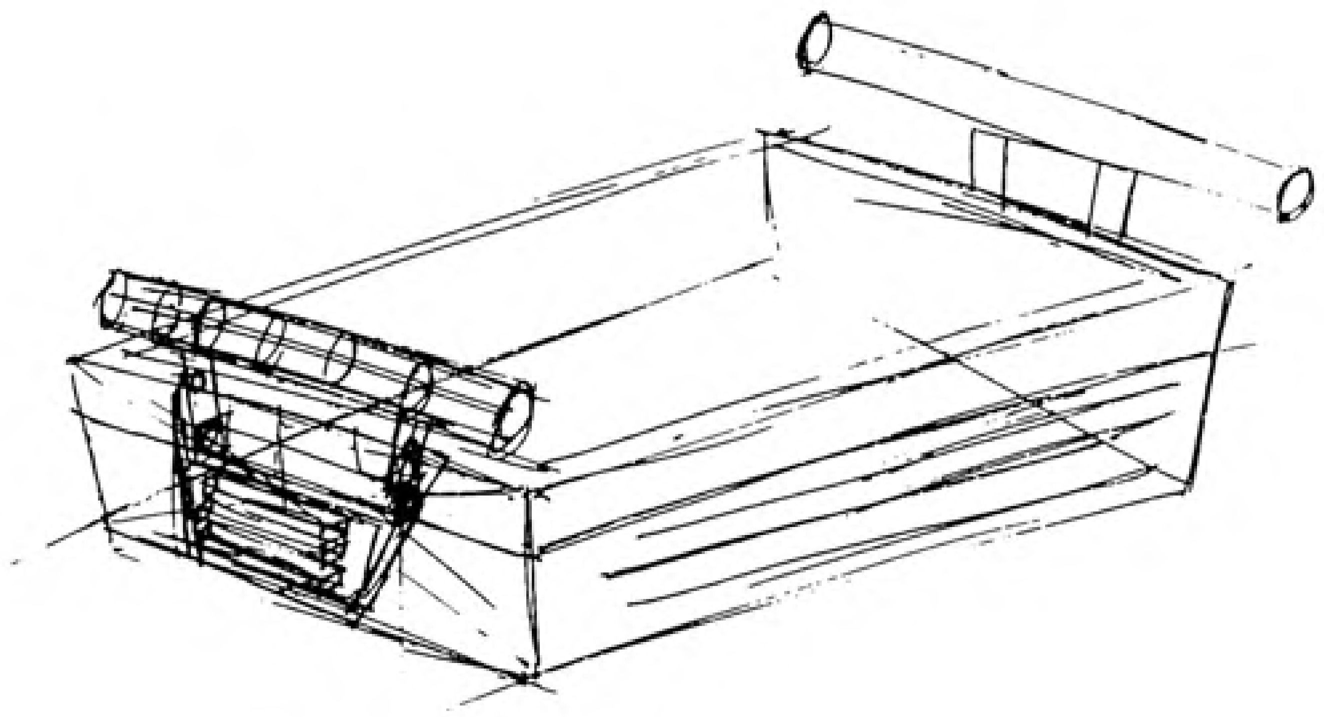
IDEATION

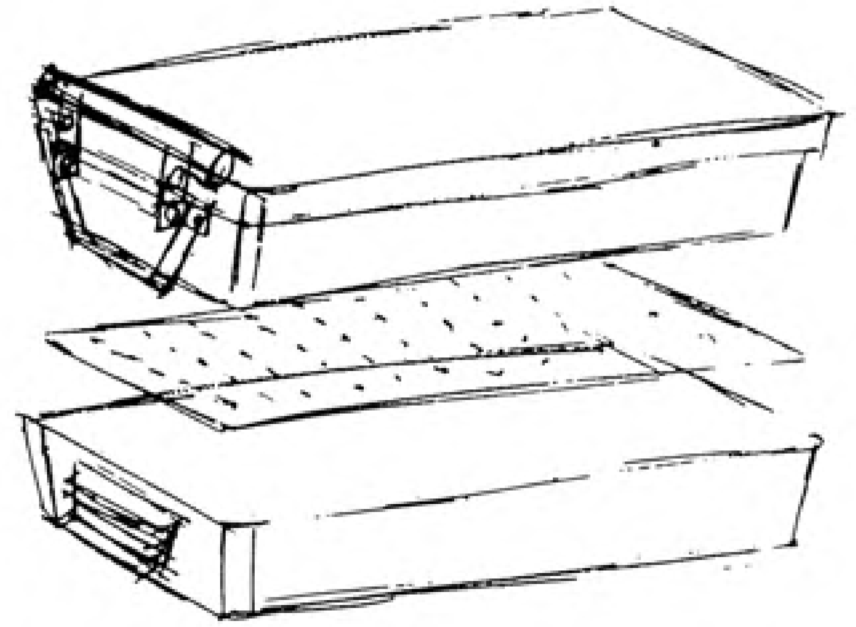

same wire as basket
Same handles as basket
Same fillets


+ Manual Press?
handle
Rotate
2x
mating chamfers
invisible tray

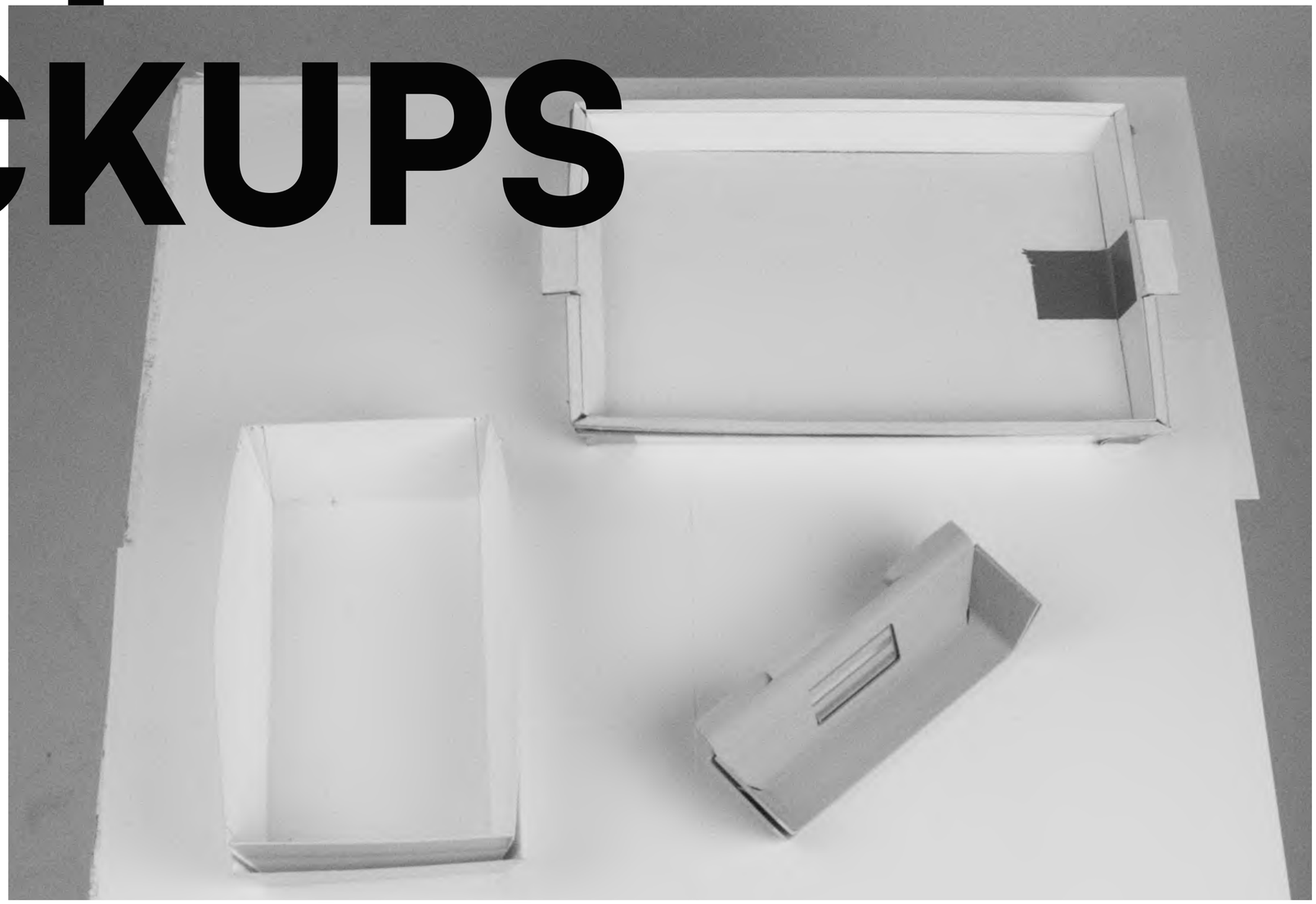

toggle latch



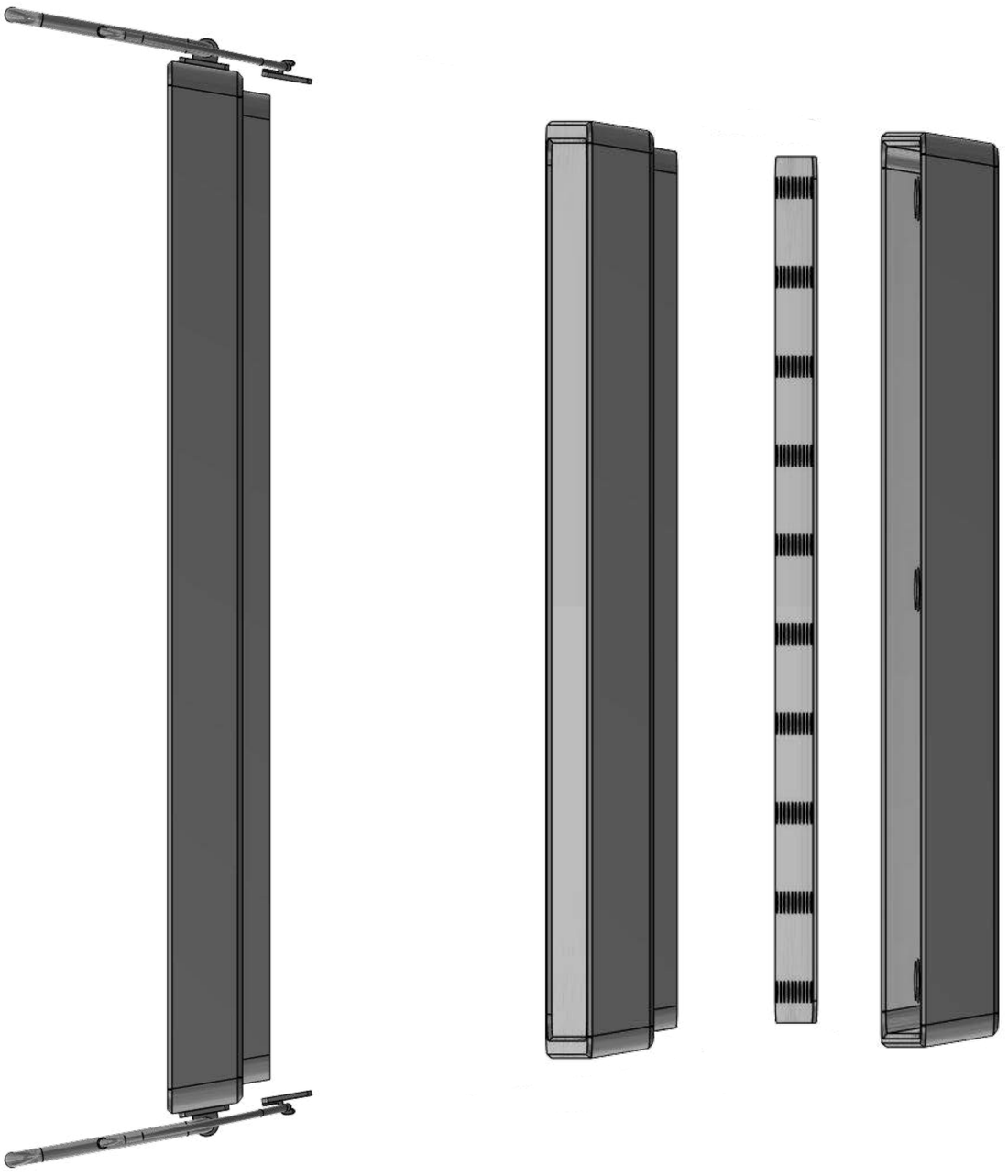




DIRTY MOCKUPS



FIRST DESIGN



TOP AND BOTTOM PART

TOFU PRESS INSPIRED

TOGGLE LATCH MECHANISM

STACKABLE

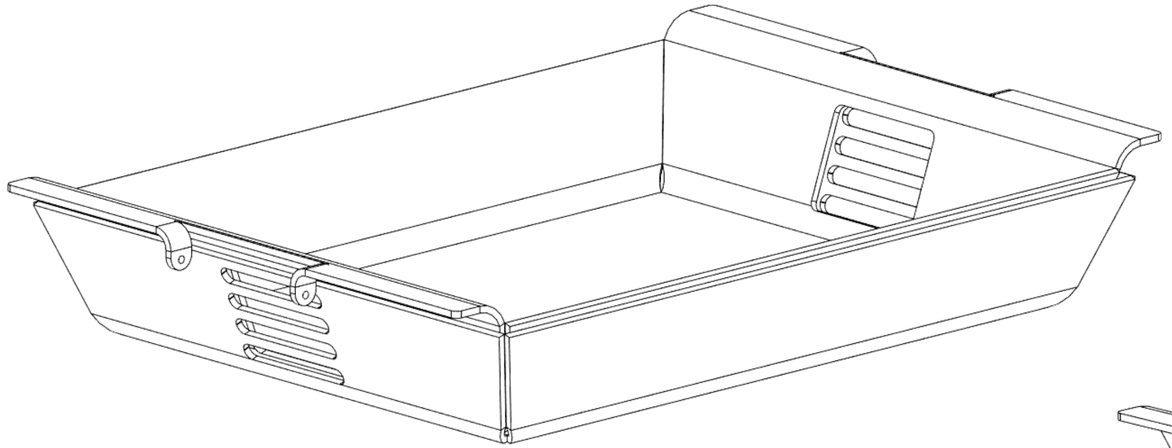
PRESS TEST

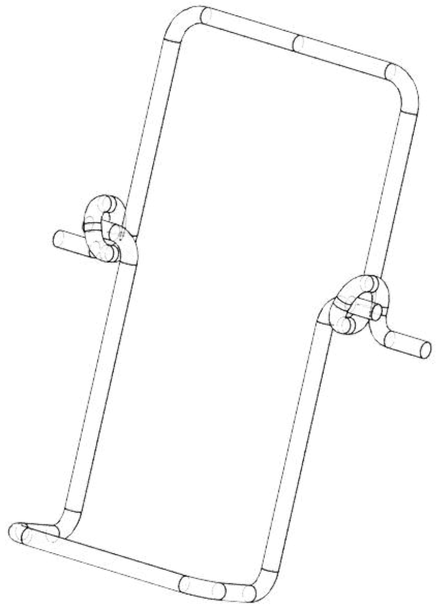
To test the design concept, I created my own potato millefeuille using pressure, and the result was successful.

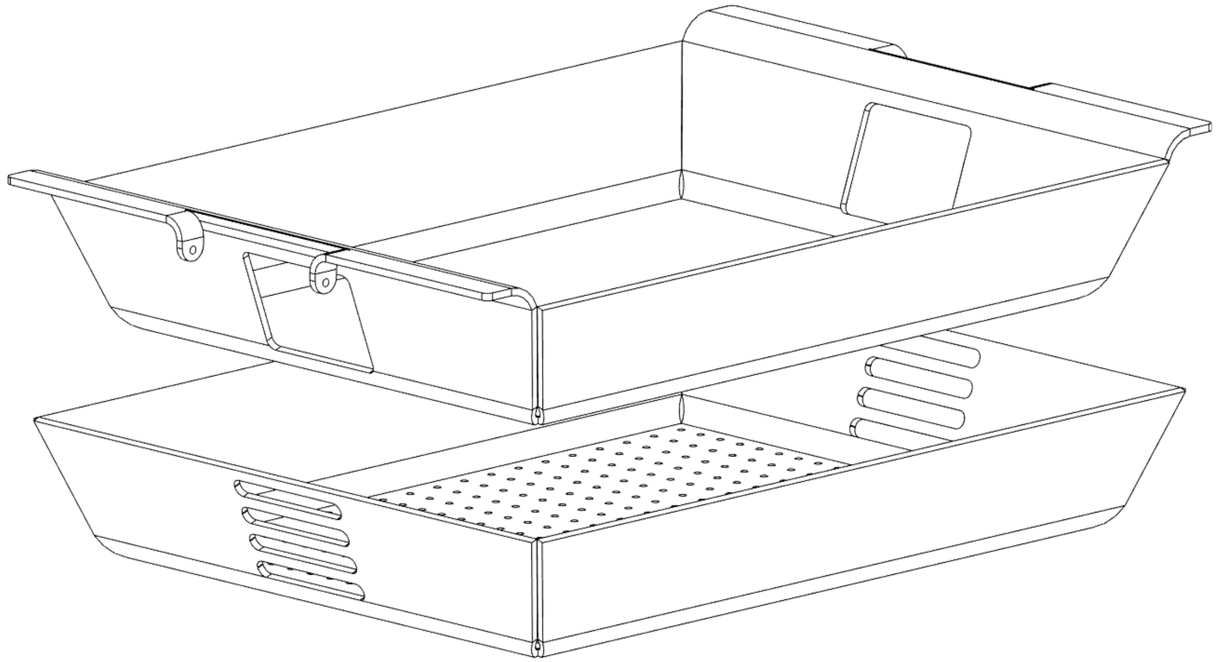
RESULT

POTATOE
MILLEFUILLE
WITH SMETANA
SEAWEED CAVIAR
OXALIS

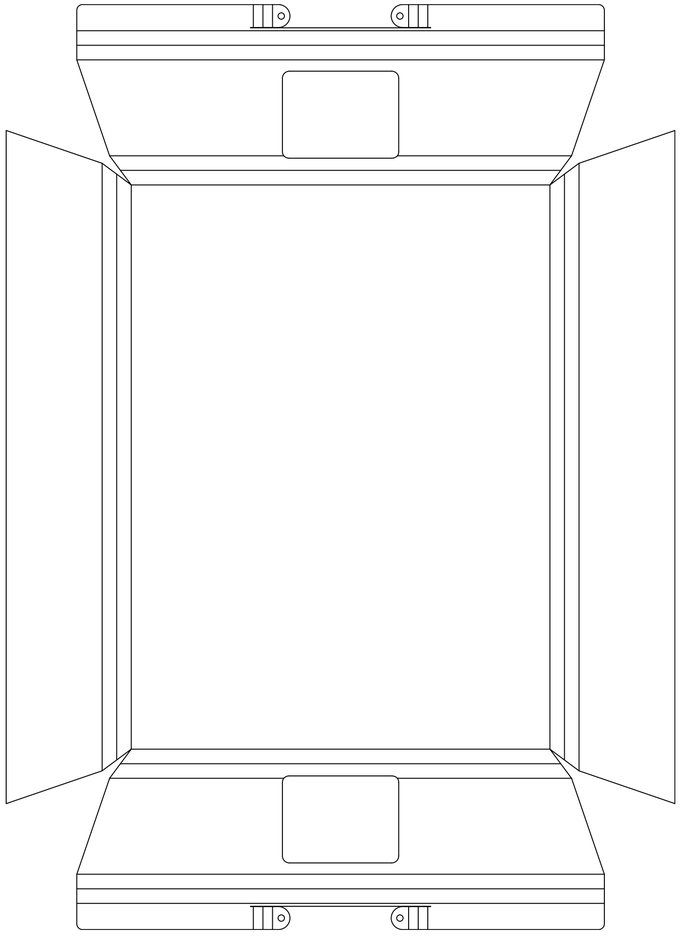
NEW DESIGN

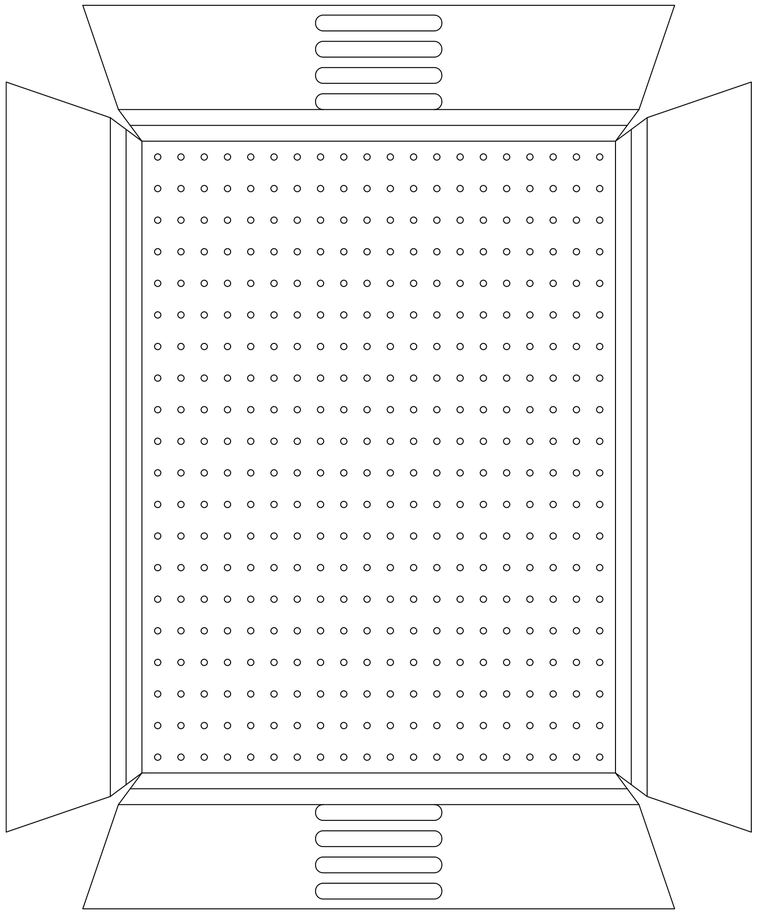






CUT AND BEND





THE DESIGN

airflow
drainage
crispiness

PREGMARK.COM
STAINLESS STEEL
MADE IN SWEDEN

304
STAINLESS
STEEL

GUSTAV 78 PREGMARK ©

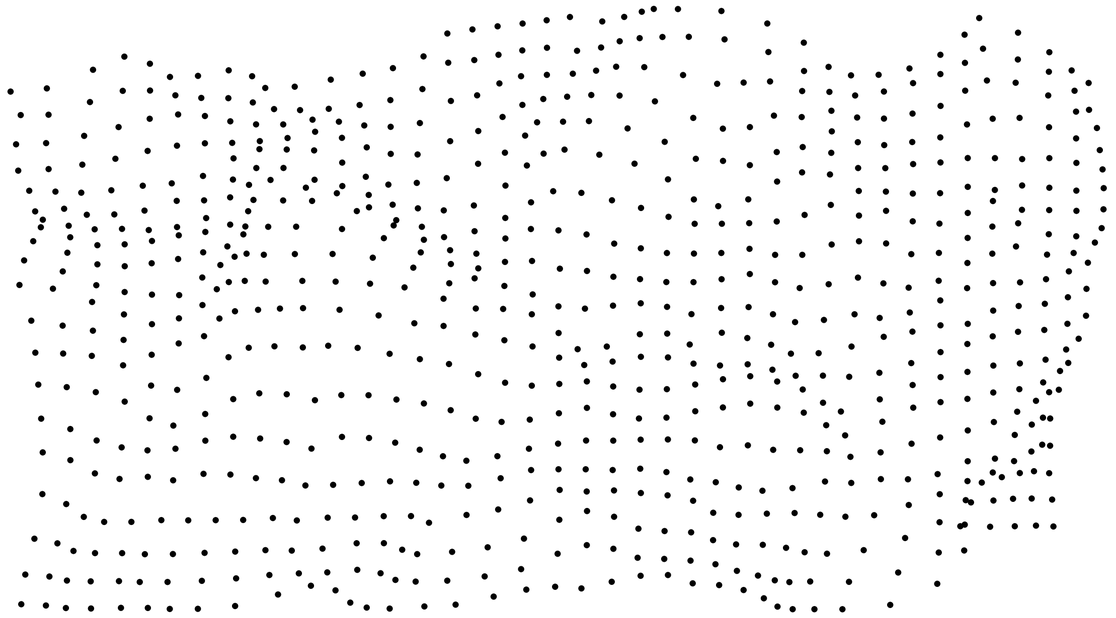
PRODUCT OVERVIEW

The Press Tray is crafted entirely from 304 stainless steel, precision-cut from a flat sheet using water cutting and then bent into its final form. The design consists of two trays that rest inside one another, allowing chefs to press ingredients into uniform sheets, compress tofu, layer components, or extract excess liquid from vegetables.

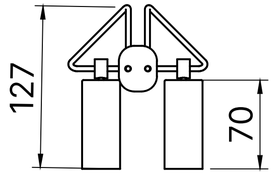
Thanks to its 2mm thick 304 stainless steel construction, the Press Tray is durable and safe for both oven and freezer use, ideal for techniques ranging from dehydration to cold setting. The bottom tray is perforated to allow for moisture removal and airflow during pressing.

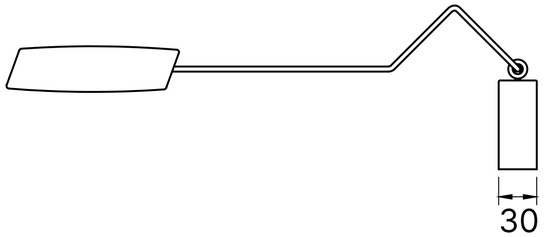
An adjustable toggle latch mechanism is built into the design, enabling the user to adjust the pressure applied to the ingredients.

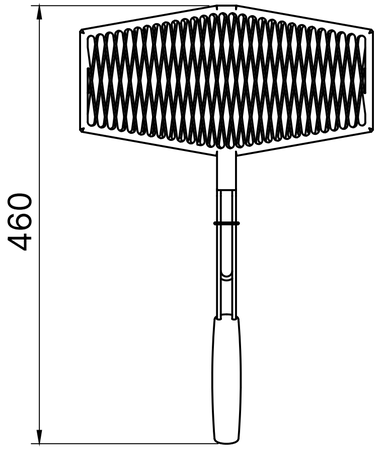
The top tray can also be used as a normal tray meanwhile items is being pressed. This flexible, durable tool is designed for professional kitchens seeking precision and versatility.

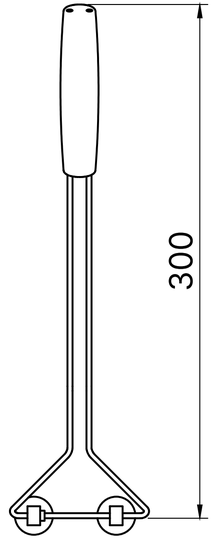


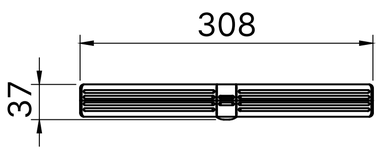
TECHNICAL DRAWINGS

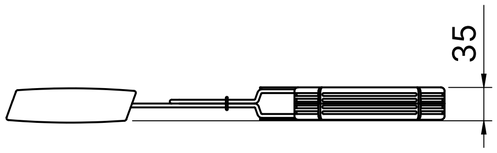












190
150

40
64

268

CMF

RAW/NATURAL

Figure 70. Stainless steel round bars stacked in an industrial setting, used in various manufacturing applications. (Source: Manan Steel & Metals, n.d.)

CARBON STEEL

Figure 71. Aesthetic arrangement of stainless steel kitchen tools. (Source: Pinterest, n.d.)

SEASONED CARBON STEEL

Figure 72. A seasoned carbon steel pan on a gas cooktop, illustrating the polymerized oil layer that provides a nonstick surface. (Source: Gritzer, 2023)

304/316 STAINLESS STEEL

Figure 73. Blomus Basic Glass Condiment Server featuring a minimalist design with a stainless steel lid, suitable for modern kitchen settings (Source: House&Hold, n.d.)

POLISHED 304/316 STAINLESS STEEL

Figure 74. Geo 7-Ply Steel Sauté Pan featuring a polished stainless steel exterior. (Source: Rikumo, n.d.)

GUSTAV 83
88 PREGMARK ©

REFERENCES

Architectural Digest México y Latinoamérica. (2014, November 13). Ratatouille. https://www.admagazine.com/gran-diseno/ratatouille-20141113-211-galerias

Arla Pro. (n.d.). Sprød crustade med knivmusling og creme fraiche. https://www.arlapro.com/da/opskrifter/sprod-crustade-med-knivmusling-og-creme-fraiche/

Blanc Creatives. (n.d.). The advantages of carbon steel cookware. https://blanccreatives.com/blogs/news/benefits-of-using-carbon-steel

blukid. (n.d.). deBuyer CARBONE | Sartén de hierro, Acero al carbono, Piel de patata [Pinterest pin]. Pinterest. https://se.pinterest.com/pin/520729394191108882/

Bullo, G. (2021, November 29). Koks [Restaurant review]. Passione Gourmet. https://passionegourmet.it/2021/11/29/koks/

Canadian Centre for Occupational Health and Safety. (n.d.). Tool design: Ergonomics for hand tools. https://www.ccohs.ca/oshanswers/ergonomics/handtools/tooldesign.html

chefpanel. (2022, October 18). Smoked beetroot veil [Instagram reel]. Instagram. https://www.instagram.com/reel/C8AKF5moa0j/

Claudia&Julia. (n.d.). Sartén de hierro Carbone Plus Lionesa De Buyer [Pinterest pin]. Pinterest. https://se.pinterest.com/pin/531424824800250997/

de Buyer. (n.d.). Best carbon steel pans for glass cooktop. https://debuyer-usa.com/blogs/news/best-carbon-steel-pans-for-glass-cooktop

De Buyer. (n.d.). Our missions. https://www.debuyer.com/en/content/46-our-missions

Dinesen. (n.d.). Noma 2.0. https://www.dinesen.com/se/inspiration/noma-20-1

Dragonwood. (n.d.). Dragonwood Carbon Larch. https://dragonwood.eu/sv/produkter/bekladnad/dragonwood-carbon-larch/

Eisenhauer, M. (2022, March 19). Seaweed Snacks. Eyes and Hour. https://www.eyesandhour.com/seaweed-snacks/

Etching Press. (n.d.). Etching presses. http://www.etchingpress.co/

Gritzer, D. (2023, April 15). How to season carbon steel pans. Serious Eats. https://www.seriouseats.com/how-to-season-carbon-steel-pans

疯子. (2025, April 22). Pin by 疯子 on offline event setup | Wooden ideas, Handmade books, Bookbinding [Pin]. Pinterest. https://it.pinterest.com/pin/425660602300976676/

Hallwyl Museum. (n.d.). Krustadjärn [Cooking and wine cellar inventory]. Swedish History Museum. https://samlingar.shm.se/object/EAD96AD7-8B2F-4553-BDE0-55F893CEE4E2

14-4

HAY. (n.d.). X-Line Chair — Chromed Base / Indoor. Byflou. https://www.byflou.com/sv/hay-x-line-chair-chromed-base-indoor/chromed-steel-chromed-steel

HAY. (n.d.). X-Line Chair — Galvanized Steel and Pale Linden. Scandinavia Design. https://www.scandinavia-design.fr/shop/en/x-line-indooroutdoor/72195-x-line-chair-galvanized-steel-and-pale-linden-hay.html

House&Hold. (n.d.). Blomus Basic Glass Condiment Server. https://www.houseandhold.com/products/blomus-basic-glass-condiment-server?variant=31967642386512

italy. (n.d.). Lecce, Italy — Great city tours & activities & foods [Instagram post]. Instagram. https://www.instagram.com/_____italy_____/p/DFhzfgKM9ZX/

Jinju Bakery. (2023, March 31). Panettone pre-order announcement [Instagram post]. Instagram. https://www.instagram.com/p/Csp6rJstRAw/

Jules Cooking. (n.d.). Delicious pumpkin cylinder with orange pumpkin tartare recipe [Pinterest pin]. Pinterest. https://ru.pinterest.com/pin/794322453043782494/

Jules Cooking. (n.d.). Pommes Paolo [Pinterest pin]. Pinterest. https://se.pinterest.com/pin/539025267853863 18/

Koerner Company. (2025, April 2). A modernist twist on comfort food done right [Instagram reel]. Instagram. https://www.instagram.com/koerner_company/reel/DH9MNxvSvcM/

Malavasi, M. (n.d.). DTILE system by Peter van der Jagt, Erik Jan Kwakkel, and Arnout Visser (2010) [Pinterest pin]. Pinterest. https://in.pinterest.com/pin/446278644343434525/

Manan Steel & Metals. (n.d.). Stainless steel round bar manufacturer, supplier in India. https://manansteel.com/stainless-steel-round-bar-manufacturer-supplier-india/

McCafferty, H. (2022, February 15). Mille-Fries: How to make crispy thousand-layer French fries. Fine Dining Lovers. https://www.finediningloversl.com/explore/articles/mille-fries-how-make-crispy-thousand-layer-french-fries

Minimalissimo. (n.d.). Mytnaya Apartment. https://minimalissimo.com/articles/mytnaya-apartment

MoldBrothers. (n.d.). Rolling Cylinders [Product]. https://shop.moldbrothers.com/fr/produit/rolling-cylinders/

Montado. (n.d.). Red Cork. https://www.montado.gr/en/product/red-cork/

Much Butter. (2024, January 10). Chicken Nori Roll. https://muchbutter.com/chicken-nori-roll/

Omnivore's Cookbook. (n.d.). De Buyer Carbon Steel Pans Giveaway [Pinterest pin]. Pinterest. https://se.pinterest.com/pin/115967759148505928/

Pinterest. (n.d.). Aesthetic stainless steel kitchen tools [Image]. Pinterest. https://se.pinterest.com/pin/311592867982082740/

REFERENCES

PJ Service. (n.d.). Krustädjärn, dubbelt [Product]. KitchenLab. https://www.kitchenlab.se/p/krustadjarn-dubbelt-pj-service/

Ridzwan, S. (2021, October 6). Noma named is the world's best restaurant — again. Luxuo. https://www.luxuo.com/lifestyle/gastronomy/noma-named-is-the-worlds-best-restaurant-again.html

Rikumo. (n.d.). Geo 7-Ply Steel Sauté Pan. https://rikumo.com/products/geo-7-ply-steel-saute-pan

Roots & Harvest. (n.d.). Roots & Harvest stainless steel cheese press. Amazon. https://www.amazon.com/Roots-Harvest-Stainless-Cheese-Press/dp/B083ZLXTGD

Sara. (2017, August 16). Krustader med brieost o hjortronsylt. Få lite Matro. https://mat-ro.blogspot.com/2017/08/krustader-med-brieost-o-hjortronsylt.html

Spanish Hipster. (2012, February 6). NOMA - Copenhagen [Photograph]. Flickr. https://www.flickr.com/photos/jmoranmoya/6827149693

Tampa Steel & Supply. (n.d.). Stainless Steel Sheet Metal. https://tampasteel.com/products/stainless-steel/sheet-metal/

Traveling Foodies. (2018). Potato magma [Photograph]. https://travelingfoodies.co/restaurants/noma-copenhagen-2018/content/potato-magma/

Unique Products Schuurman. (n.d.). Tarragon chips made with UniqueGlass [Pinterest pin]. Pinterest. https://es.pinterest.com/pin/567875834283541160/

VEVOR. (n.d.). VEVOR Manual Paper Press Machine, 12x8.6 inch for A4 sized papers flattening machine, 10cm thickness steel frame manual flat paper press machine, papermaking book press. https://eur.vevor.com/binding-machine-c_10880/vevor-steel-bookbinding-press-a4-size-papermaking-book-press-12-x-8-6-inch-p_010974457875

Veganising It. (2025, March 6). Vegan kitchen essentials. https://www.veganisingit.com/vegan-kitchen-essentials-tools/

Wiltec. (n.d.). Fruit press wine press steel 3 l stainless steel basket berry press [Product page]. https://www.wiltec.de/se/51473

Zeveloff, J. (2014, April 28). What it's like to eat at Noma, the best restaurant in the world [Photos]. Business Insider. https://www.businessinsider.com/photos-of-food-at-noma-in-copenhagen-2014-4

THANKS TO

all the chefs, classmates, supervisors, and the workshop team for all the support and help throughout this project.

CONTACT

GUSTAV PREGMARK
Gustav@pregmark.com
Pregmark.com