



futures Platinum

In-flight food system

PDD Futures takes trends analysis that little bit further, making the products of the future possible today. Experts from across the company analyse markets, materials, technology and consumers to investigate and inspire the development of new products and services. We then create solid examples so our clients get to see the future on paper, then hold it in their hands.

Background

The platinum in-flight food system is an investigation into how technology might be able to offer airline passengers a meal cooked to exacting restaurant standards. Currently cost, time and weight work against such a notion so the Platinum project combines a selection of technologies to see what could be achieved in the near future.

Concept

The product itself comprises a base unit, plate and a unique, compartmentalised, clear cover. Each compartment contains fresh ingredients that are cooked using an induction heating process, giving steamed, grilled, fried and even chilled foods, simultaneously.

Heat elements are either embedded in the base unit or work together with a purpose designed heating chamber to provide the overall cooking effect. In the grill area the metallic loop in the cover produces an additional localised heat transfer to create a char-grill effect. The steam compartment contains replenishable, gel-based water pockets. The chilled compartment is created using the Peltier effect and is enhanced by insulation in the compartment walls.



The whole process is bound together with intelligent tagging. At ticket purchase each meal choice generates a profile, ultimately embedded in the meal unit, identifying the passenger, meal and bespoke cooking instructions. During the flight the meal would be prepared to order, perhaps even by passengers themselves, offering a single-plate meal, neatly separated on the plate but otherwise exactly as it would be served in a restaurant.

The beauty of this concept is its compatibility with aircraft conditions. With a local energy heating method, high efficiency and minimal heat loss, as well as virtually 100% material re-use, this product meets the strict criteria for maximising essential weight-fuel cost conversions.

PDD sees in-flight food as a potentially powerful differentiator for the carriers of tomorrow. Passengers too are becoming more demanding of food quality, diet, nutrition and the related health and medical issues. In addition the ritual of the inflight meal is time-consuming and imposes many constraints on air travel. A high-quality catering product such as Platinum has something to offer airlines, caterers, passengers and cabin crew.



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