

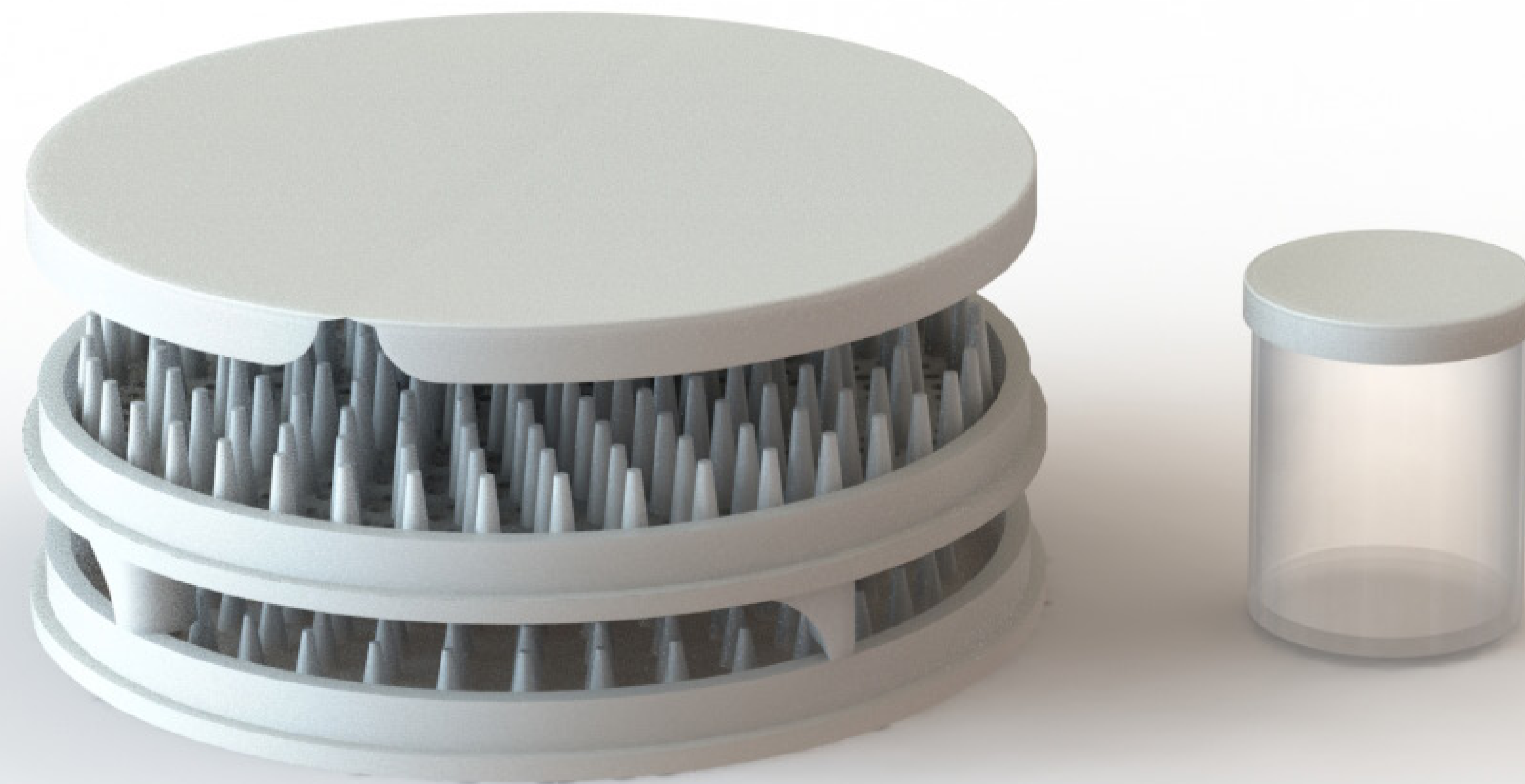
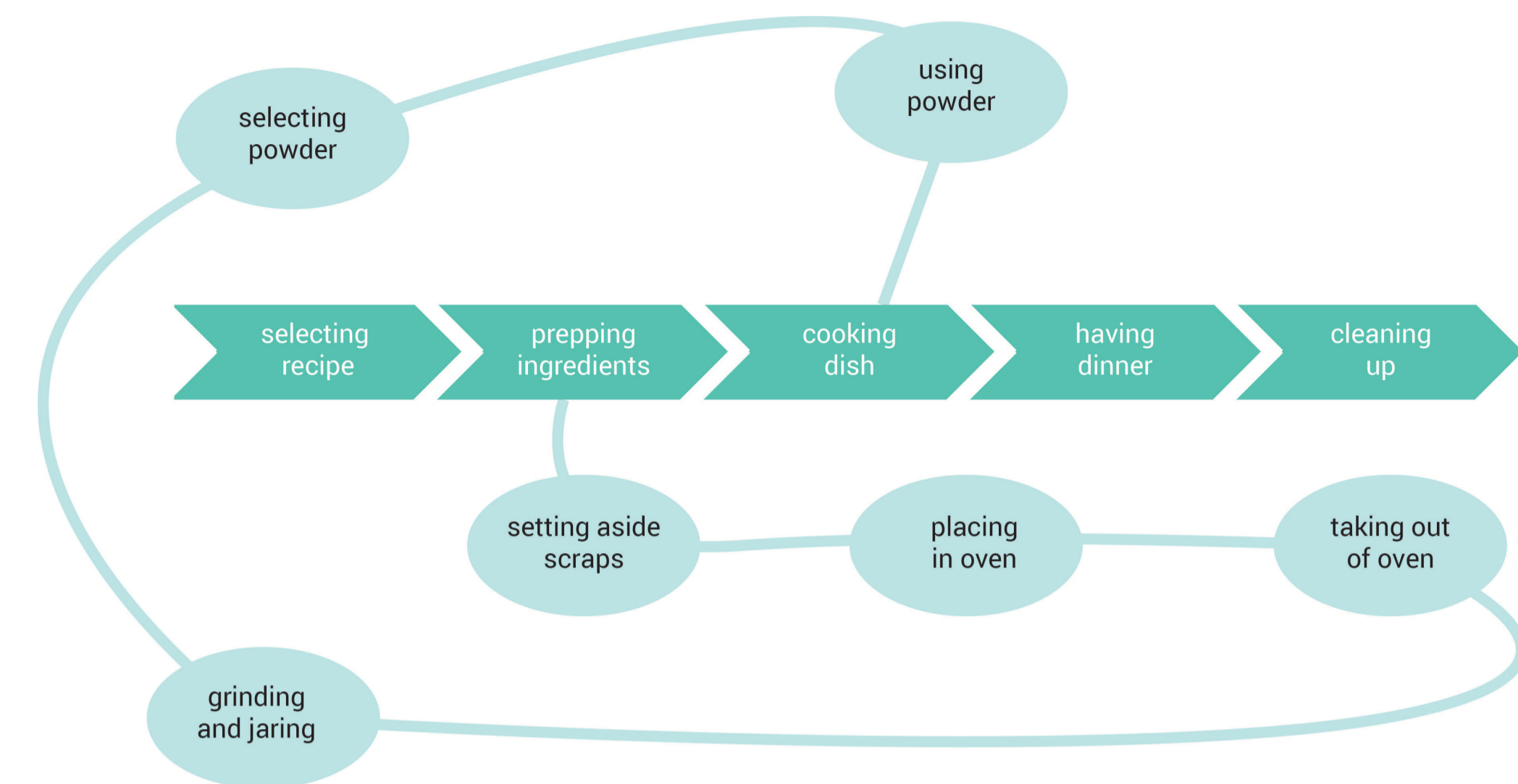
# ZESTURN

## THE PROBLEM

Until food became abundant and readily available, Food Waste was negligible in the Netherlands. Any digestible leftovers had inherent value, as it could be used to maintain livestock, the living recycling bins of pre contemporary times. With increasing wealth food became more plentiful and changes in the demographic

landscape saw the advent of large towns and cities. Whereas in rural areas sustenance waste was administered to self-owned livestock, jobs like the 'schillenboer', who collected the scraps to be used as stock feed elsewhere, emerged in more urban settings. Currently, with commercialization of livestock the viability of such

practices declined, but the rapid increase in consumption and overproduction of food lead to an ever larger pool of food scraps whose only faith is compostation or incineration. Nowadays, perfectly edible leftovers are squandered and wasting food has become commonplace.



## THE PRODUCT

The Zesturn is a low tech vegetable grinder. This should be used in combination with a (convection) oven, where peels can be dried. The device consists of a two interlocking parts (a top and bottom rack) with grinding teeth that double up as aeration racks. To dry, the vegetable strips are placed on the teeth of both parts. The top rack is placed

on the bottom one and they are put in an oven set to 50°-60° and left for 45-90 minutes depending on the thickness and type of vegetable. Note that the top part is perforated to allow air to flow from the lower level. Once dried and cooled off, the top part is flipped over onto the bottom part and the dried vegetables are ground between the teeth. The vegetable powder can be stored for future use.

Attila van Dijk  
Saving food through transformation  
18 December 2018  
Design for Interaction

**Committee** Dr. ir. Schifferstein, H.N.J.  
Dr. ir. Silvester, S.