

Press Release

Barcelona, November 30, 2006

Spice up life with automated dispenser in a cooker hood

Design Lab 2006 finalist from the US introduces computer steered herb and spice dispenser

Jonathan Assaraf, one of nine finalists in the 2006 edition of the Electrolux Design Lab, has tackled the issue of "healthy eating habits in 2016" by investigating the use of herbs and spices, for their medicinal as well as cooking benefits. His concept product, called SpiceHood, combines existing cooker hood technology with a clever automated spice rack. Jonathan was selected as a finalist in this year's competition for thinking beyond pure food related solutions, and tackling issues surrounding meal preparation in an insightful manner.

SpiceHood, a cooker hood with integrated spice rack and dispenser system, is designed to help reduce clutter around the kitchen while simultaneously encouraging the use of herbs. The appliance literally removes the need to store numerous containers around the kitchen and keeps them within reach during the cooking process. Popular herbs found in the spice rack can include Basil, known for its ability to reduce nausea, gas pains, dysentery; Rosemary, used as a stimulant for the nervous system and dried Garlic, a well known antiseptic and antibiotic.

Unlike modern-day cooker hoods, SpiceHood filters and recycles extracted air from cooking to meet the storage requirements of the herbs stored inside. The appliance works like a dehumidifier which condenses moisture from the extracted air and keeps spices in a dry condition. Cool ambient air is sucked into the chamber from the top of the appliance to maintain a required constant temperature.

As a key benefit, SpiceHood helps consumers decide on, and produce, exact spice combinations based on recipes stored in the system or developed by

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its user. An automated mechanism rotates and dispenses spices into a small drawer at the bottom of the appliance. For lovers of manual cooking, the spice containers can also be extracted individually.

"I wanted to re-encourage the use of spices in the home, beyond the pure use of pepper and salt", Assaraf states. "Although many of us are aware of the value of herbs and spices for flavor and health reasons, their use is often ignored in the daily rush which has typified the 21st century. Offering consumers an automated, easy to use and integrated spice rack will help encourage their use once again".

Key to SpiceHood's added value is an integrated touch-sensitive display inside the center of the hood and which can be opened if used or neatly closed away when not required. The display powers the appliance's extensive spice information and dispensing systems. Consumers can consult the extensive library containing not only recipes and suggestions for spice use, but also information on their origin, use, medicinal benefits and so forth.

SpiceHood is one of nine finalists in this year's Design Lab Competition. In the fourth edition of this global competition, run by Electrolux, design students are being challenged to seek food preservation and preparation solutions that promote healthy eating habits for the consumer in 2016.

More details on the current as well as past editions of Design Lab can be found on the competition's recently revamped and dedicated website:
www.electrolux.com/designlab

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