



Kitchen fantasies with Vectra® LCP

What do tiny precision components for the electrical and electronics industry have in common with household utensils like gravy boats, plates or even lunchboxes? The answer is easy: Vectra® LCP!

Scene: University of Applied Sciences and Arts (HAWK) in Hildesheim, Germany. The assignment is every bit as exciting as it is new for the students. Putting their creativity to the test, they have to show what the liquid crystal polymer (LCP) from Ticona can do for the booming cuisine and bakeware market. The Kelsterbach-based polymer producer had invited them to participate in the “Ticona Design Award” competition.

“Product design is more important than ever for the commercial success of a company as products are often interchangeable making design, a key purchase criterion,” says Dr. Alexandra Jacobs-Hattwig, who initiated and supported the project together with Dr. Achim Hofmann. Responsible for Product

Marketing High Performance Polymers at Ticona, the two polymer specialists provided the necessary basic knowledge ranging from the manufacturing process to the properties and the processing of LCP. This was only natural for them, in view of the assignment “Preparation, baking or serving with pans made of Vectra® LCP”: The polymer has long since received the green light for food contact applications from the U.S. Food and Drug Administration (FDA).

“New materials have always been a challenge for designers,” admits Andreas Schulz, associate professor at HAWK and head of the joint project with Ticona. And he also knows: “In processing and later use, the possibilities of Vectra® LCP are virtually unlimited.”

The result is a whole series of ideas for the kitchen – fresh, unorthodox and fully developed down to the smallest detail. Presented as 3D models made of plaster, they nonetheless took all the advantages of LCP into account.

Outstanding design

The specific properties of Vectra® LCP also gave participants a real opportunity to play with shapes, colors and functions. One participant, David Drobny, developed a three-piece plate-bowl combination called “Scru”. Among other things, he was inspired by the fact that the polymer withstands high temperatures and absorbs no media that cause discoloration or undesirable deposits. His highly unusual oven-proof dish turns out to be a true multi-talent

DESIGN AWARD

