

Silver A

# Tournée-Do

*Perfect Tournées in No Time*

Thursday, October 21, 2010  
2.009 Mock-Up Review

# Product Vision

Automated, electrically powered tournée cutter

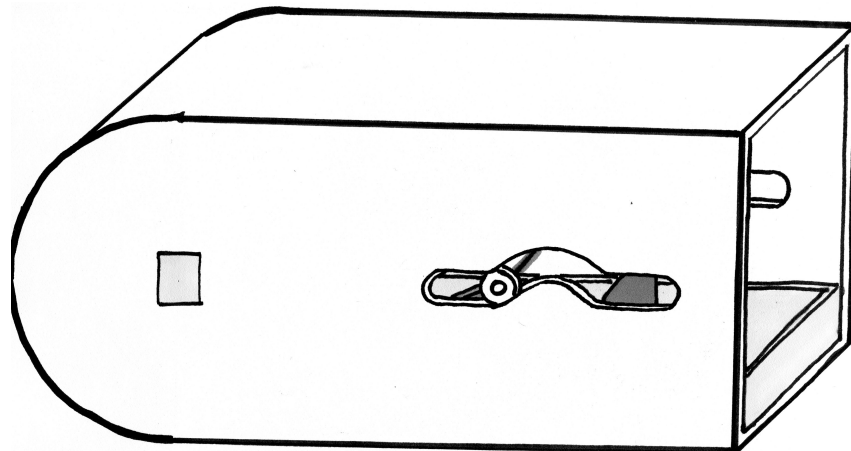
Consistent shape & surface finish

One tournée per 20sec

Projected price: \$100-200



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# Customer Information

## Refined market

French restaurants  
Catering companies

## Major customer needs

Easy-to-use / Quick  
Easy-to-clean  
Consistent

## Secondary customer needs

Safe  
Automated



# Product Contract

Customer Need	Product Attribute	Engineering Specification
Fits easily on kitchen countertops	Size	Less than 12"x18" base
Easy-to-use / Quick	Rate	1 tournée $\leq$ 20 sec
Automated	User interaction time	$\leq$ 20% of total tournée preparation time
Easy maintenance	Time to disassemble	$\leq$ 1 min to remove wire
Safe	Number of sharp cutting edges	Zero

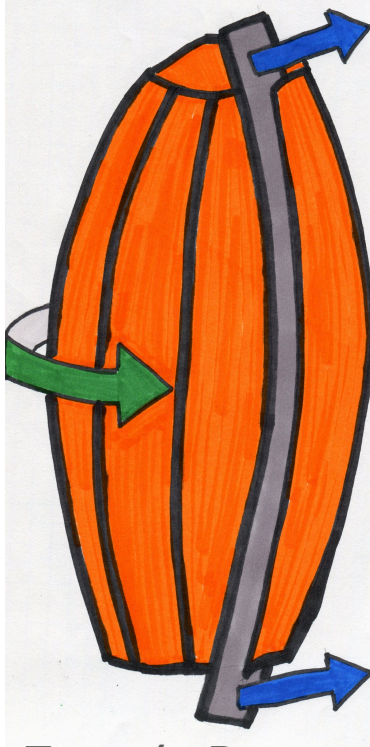
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# Key Risk: Cutting Method

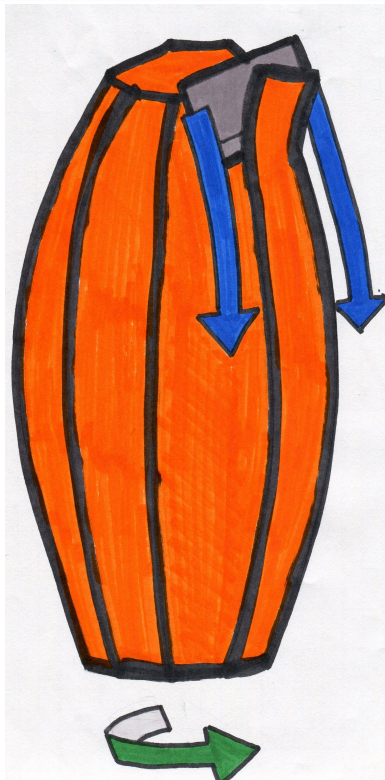
Breadth of Exploration

Lateral

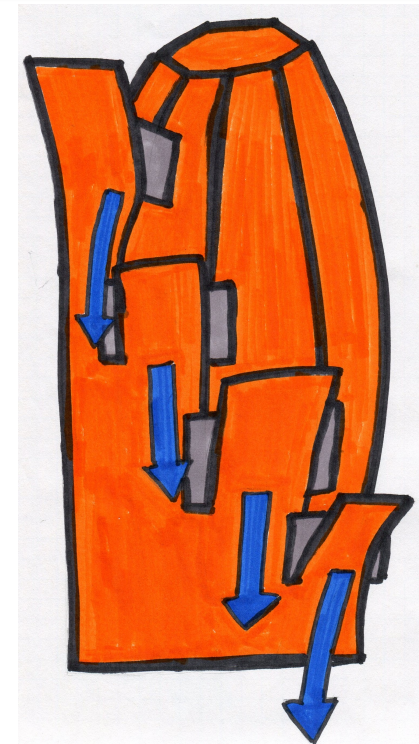


Tournée-Do

Longitudinal



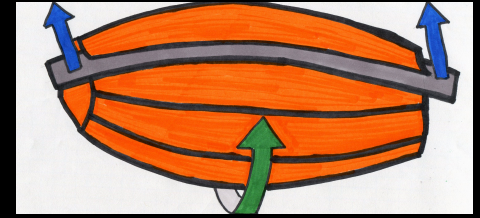
Simultaneous



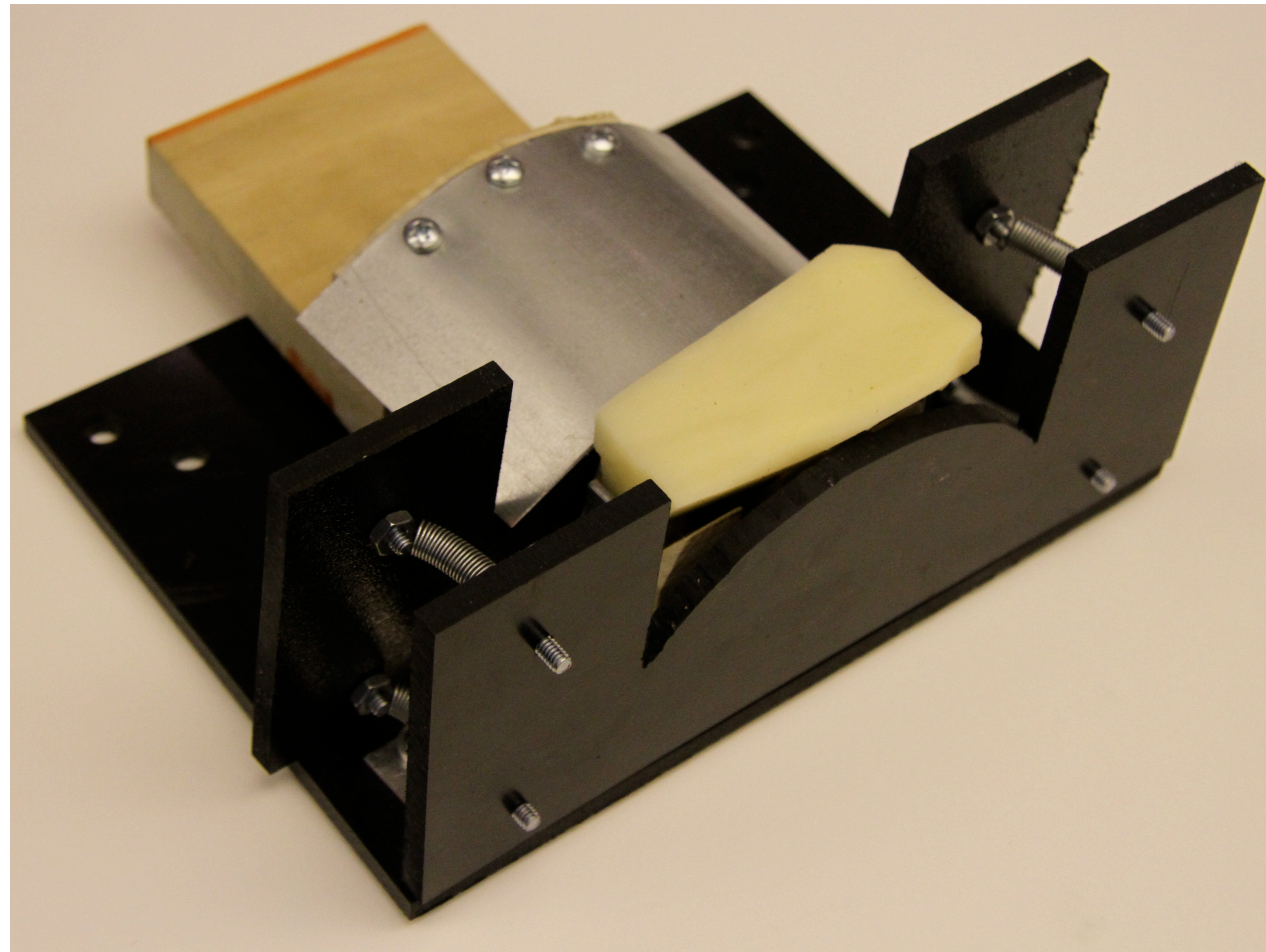
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# Mockup: Lateral



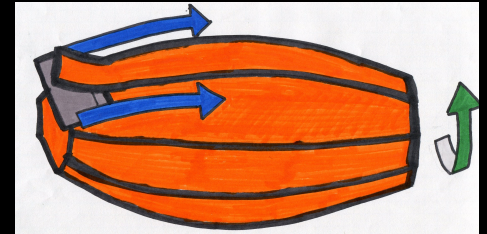
- 3-sided tournée
- Uses curved blade



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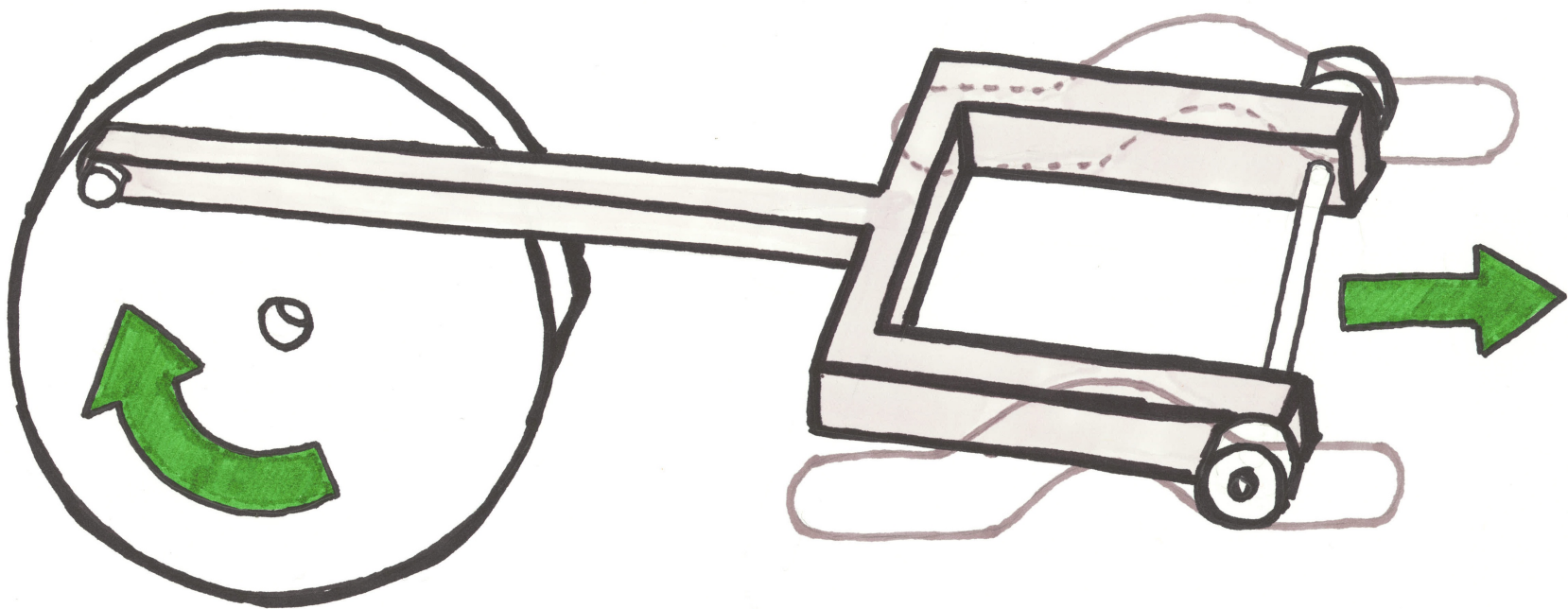
# Mock Up: Longitudinal



rotational motion  
(motor, hand crank)



curvilinear motion  
(tourn ee-shaped track)

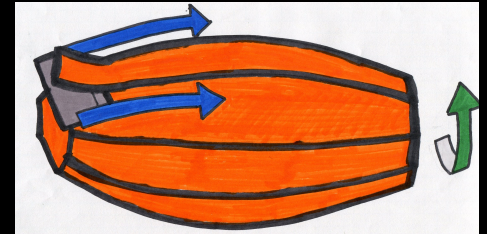


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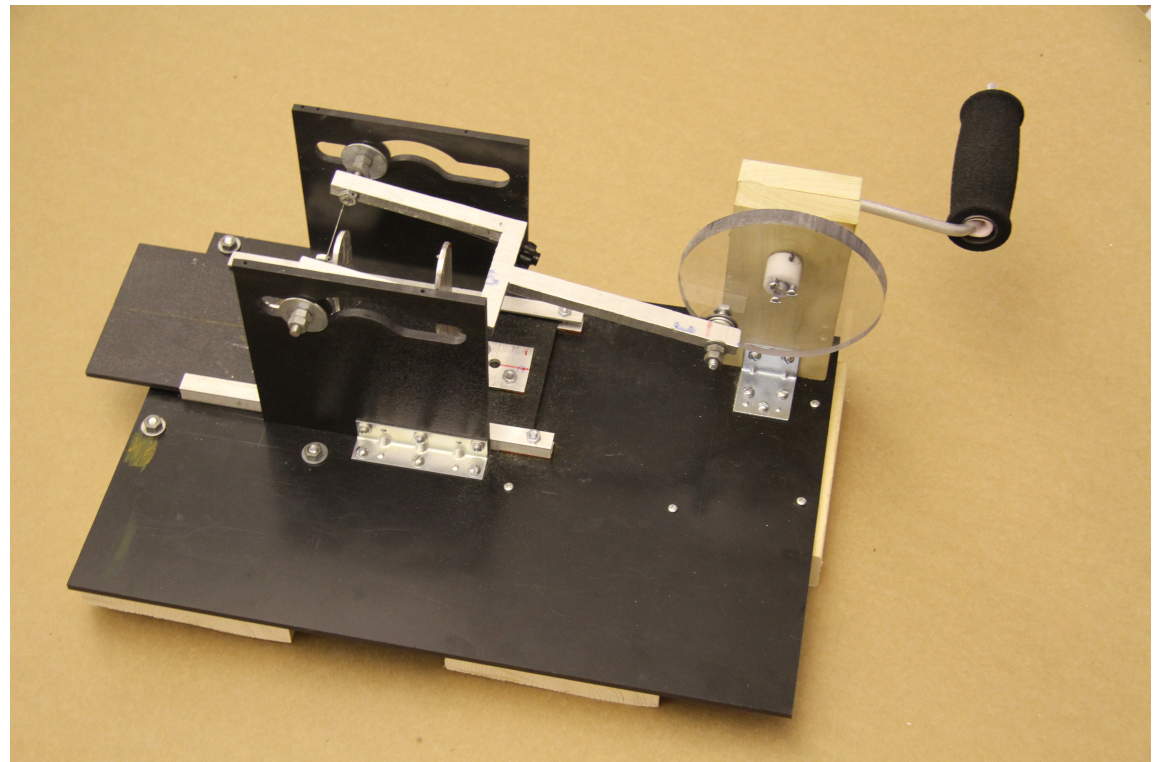


# Mock Up: Longitudinal



Outcome:

- cutting time  
    > 1 min
- consistent cut
- smooth surface  
finish



# Future Directions

Resolve remaining steps—

## **Automation**

Implement motorized solution

## **Reduce user input**

Feed pre-stamped vegetable → tournée cut

## **Careful selection of materials**

Optimized aesthetics, weight, maintenance, and cost

# See you in Lab!

*"The tournée cut is the first technique chefs learn at culinary school, and the last one they master"*



*Tai Sierra,  
America's Test Kitchen*



Fin.