

# SPACE10

Chaos



Sense

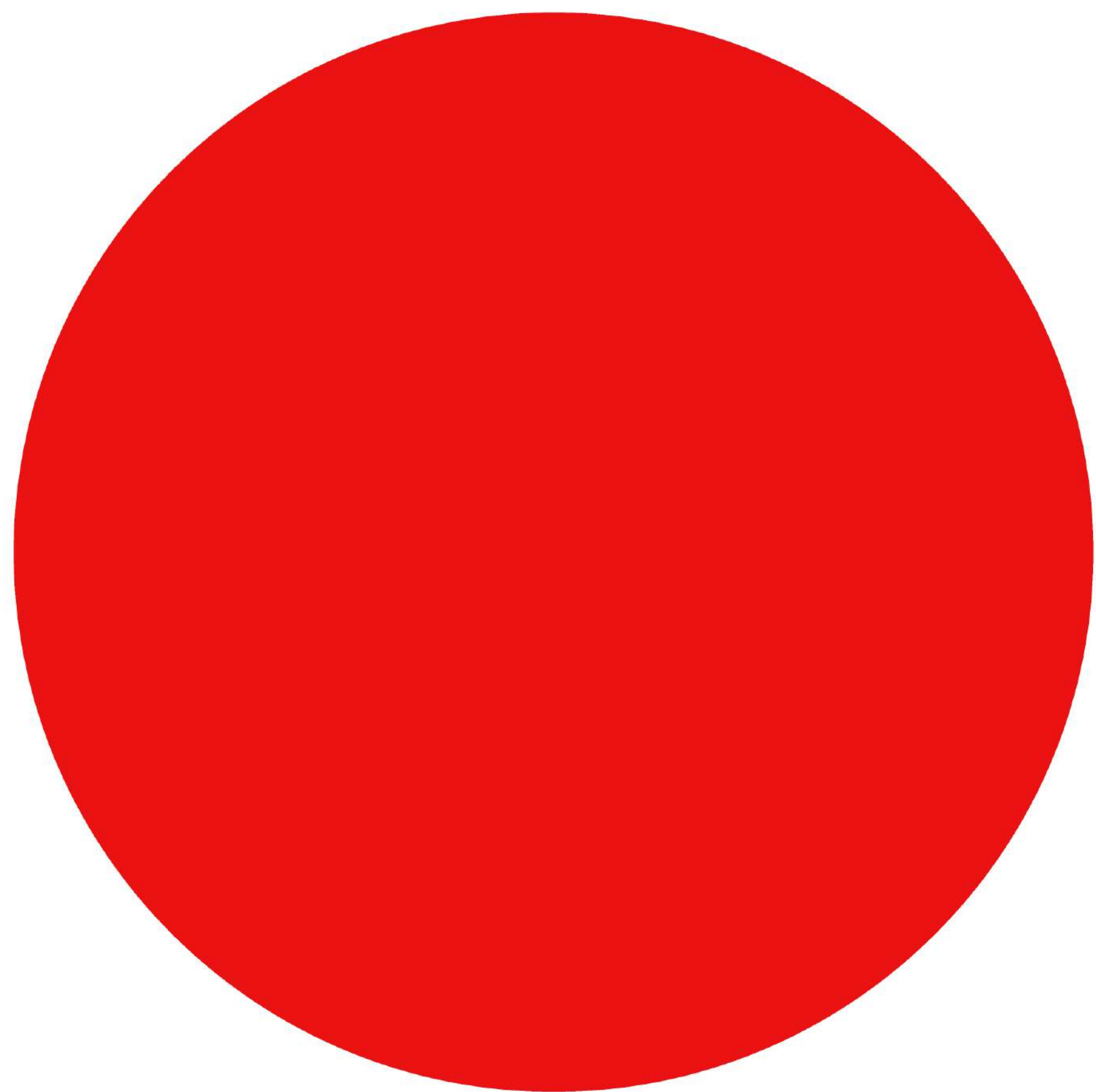
Understand

Logic

Make  
Tangible  
Output



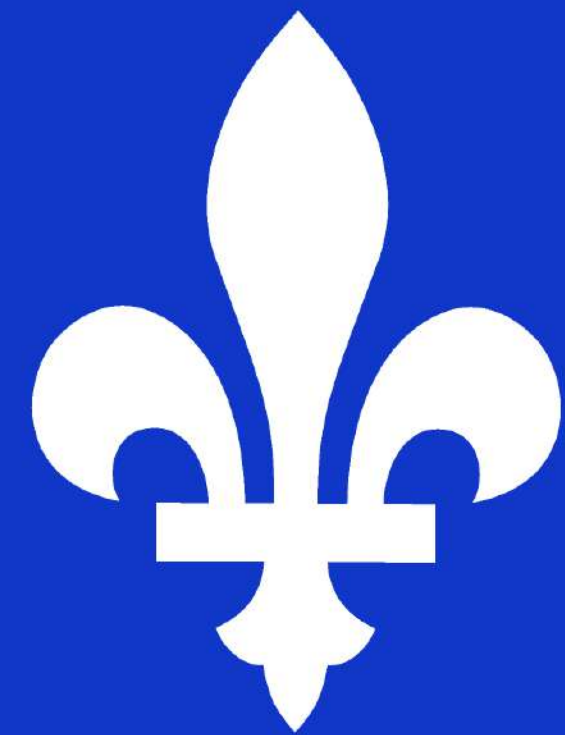
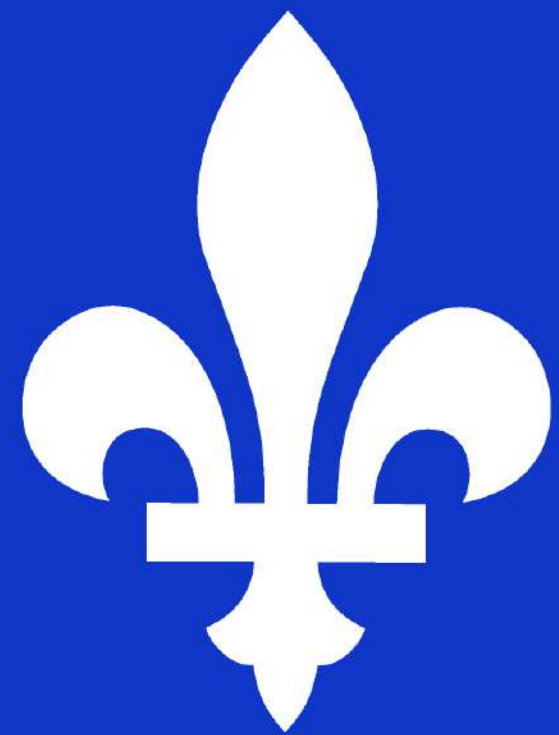
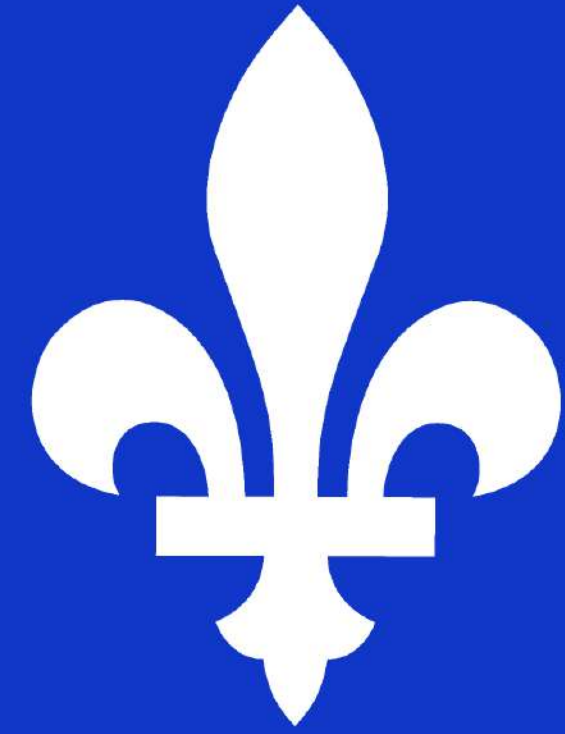
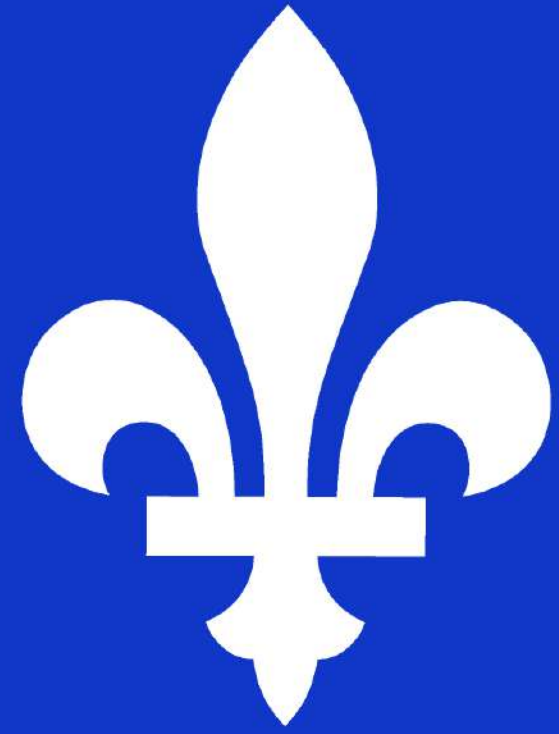
Beautiful  
Cultural  
Chaos











日本人

Español

English

Français



FUJICOLOR 89



What

How

THE MEDIUM  
IS THE  
MESSAGE

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Together

**TOGETHER**

**TOGETHER**

**TOGETHER**

**#BLM**

LIVE  15

End

# TOGETHER

# #BLM

 username  
lorem ipsum

 username  
lorem ipsum

 username  
lorem ipsum

 username  
lorem ipsum

 username  
lorem ipsum

Comment 



2013







1996

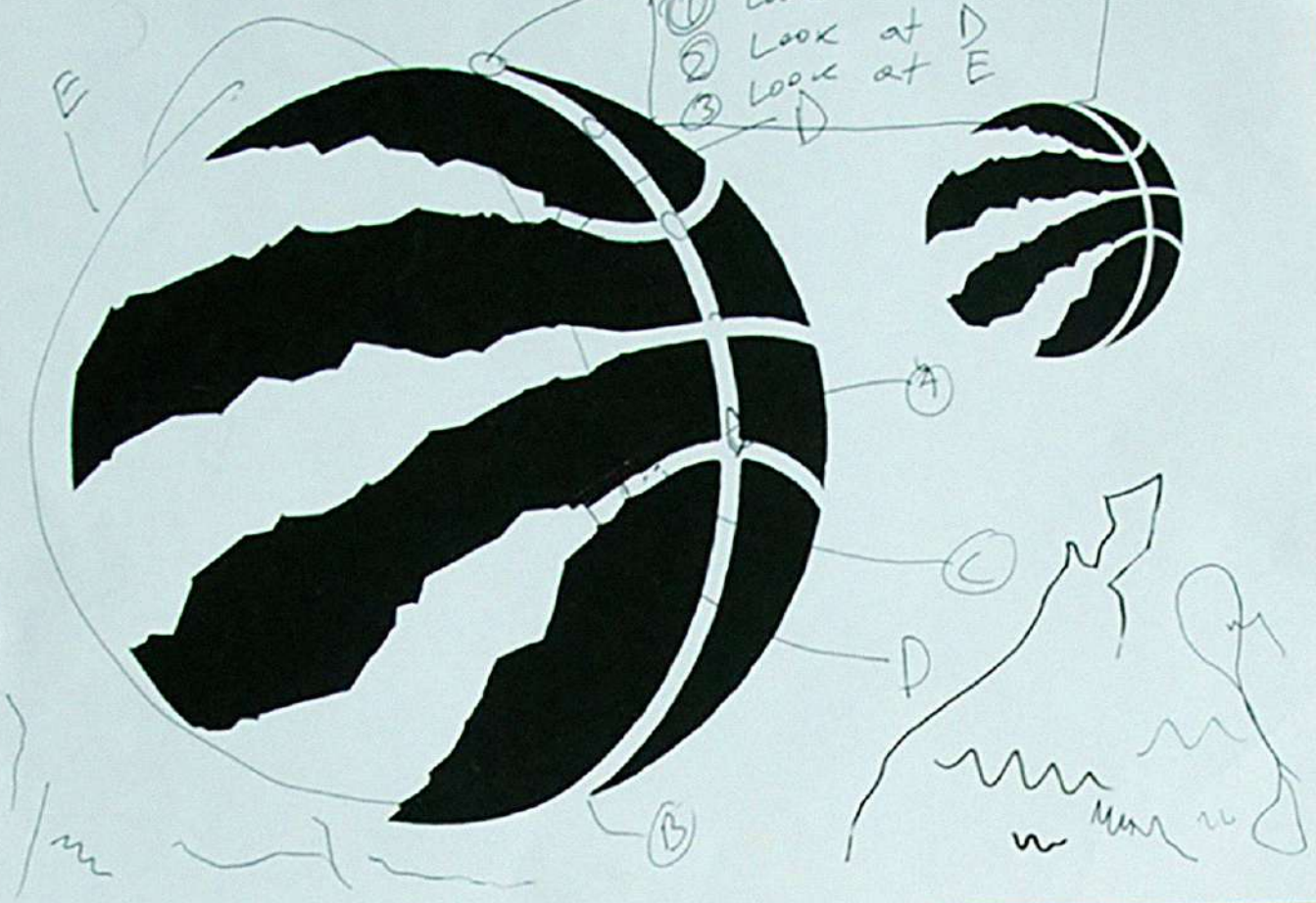


2004

2013

VECTOR 12

3 versions  
① Look At A,B,C  
② Look at D  
③ Look at E



VECTOR 11



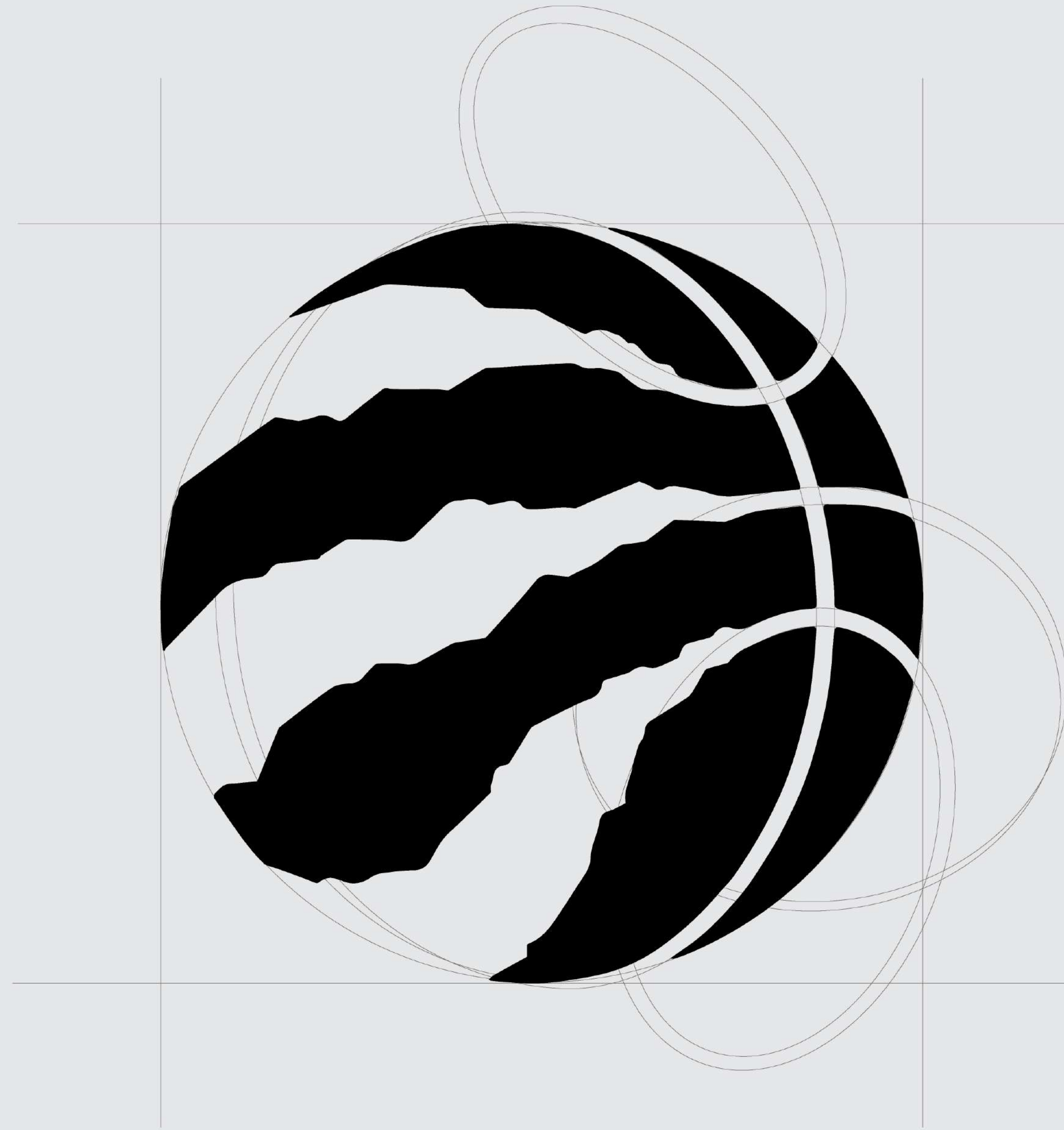
ORIGINAL  
REDRAWN



LIKE 'A' - IF THE NOT PERFECT LINES, THE HAND DONE BUT STILL GRAPHIC QUALITY  
LIKE 'B' - IF THE NOT OVER PERFECT LINE QUALITY  
LIKE 'C' - IF THE NOT OVER PERFECT LINE QUALITY  
LIKE 'D' - IF THE NOT OVER PERFECT LINE QUALITY  
LIKE 'E' - IF THE NOT OVER PERFECT LINE QUALITY  
LIKE 'F' - IF THE NOT OVER PERFECT LINE QUALITY  
LIKE 'G' - IF THE NOT OVER PERFECT LINE QUALITY  
LIKE 'H' - IF THE NOT OVER PERFECT LINE QUALITY  
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LIKE 'J' - IF THE NOT OVER PERFECT LINE QUALITY  
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LIKE 'N' - IF THE NOT OVER PERFECT LINE QUALITY  
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LIKE 'U' - IF THE NOT OVER PERFECT LINE QUALITY  
LIKE 'V' - IF THE NOT OVER PERFECT LINE QUALITY  
LIKE 'W' - IF THE NOT OVER PERFECT LINE QUALITY  
LIKE 'X' - IF THE NOT OVER PERFECT LINE QUALITY  
LIKE 'Y' - IF THE NOT OVER PERFECT LINE QUALITY  
LIKE 'Z' - IF THE NOT OVER PERFECT LINE QUALITY

SIO LEE







AIR CANADA CENTRE

TORONTO RAPTORS

TORONTO RAPTORS

AIR CANADA CENTRE

AIR CANADA CENTRE

WE THE NORTH



IBM IBM IBM IBM IBM IBM IBM IBM

IBM IBM IBM IBM IBM IBM IBM IBM

RAPTORS.COM

RAPTORS.COM

BMO

BMO

BMO

BMO

ARE

WE THE NORTH  
SPORT

Coors



Miami

PTOR

ETH  
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PTORS  
2

NBA FINALS  
2019

FINALS  
TC

GO



Viet-Nam Denmark  
Thailand Canada  
Cambodia Japan  
Australia USA

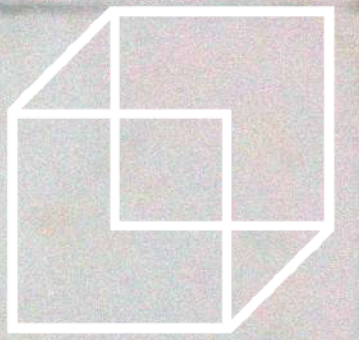


Mitsuko, California

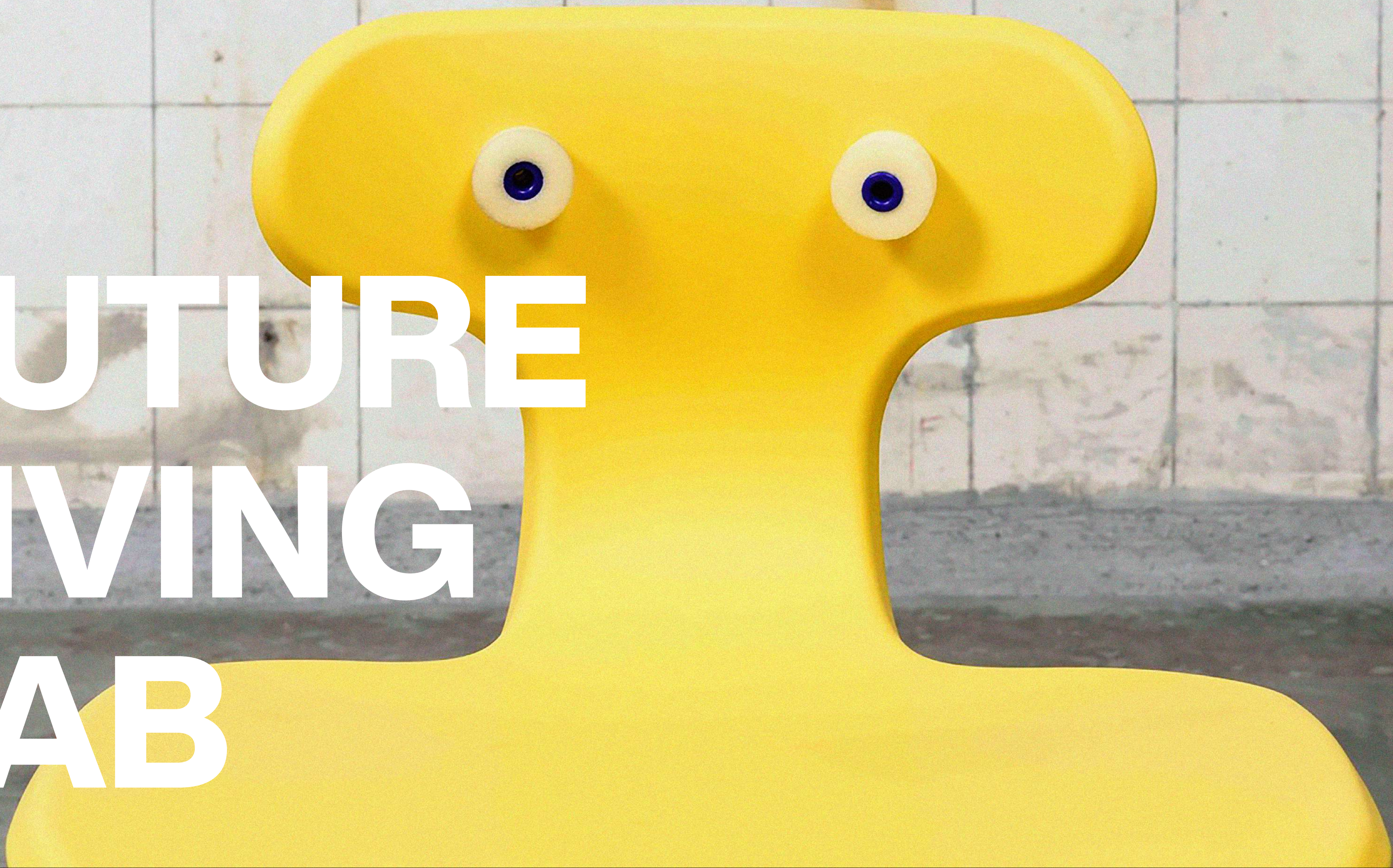


SPACE10, Copenhagen





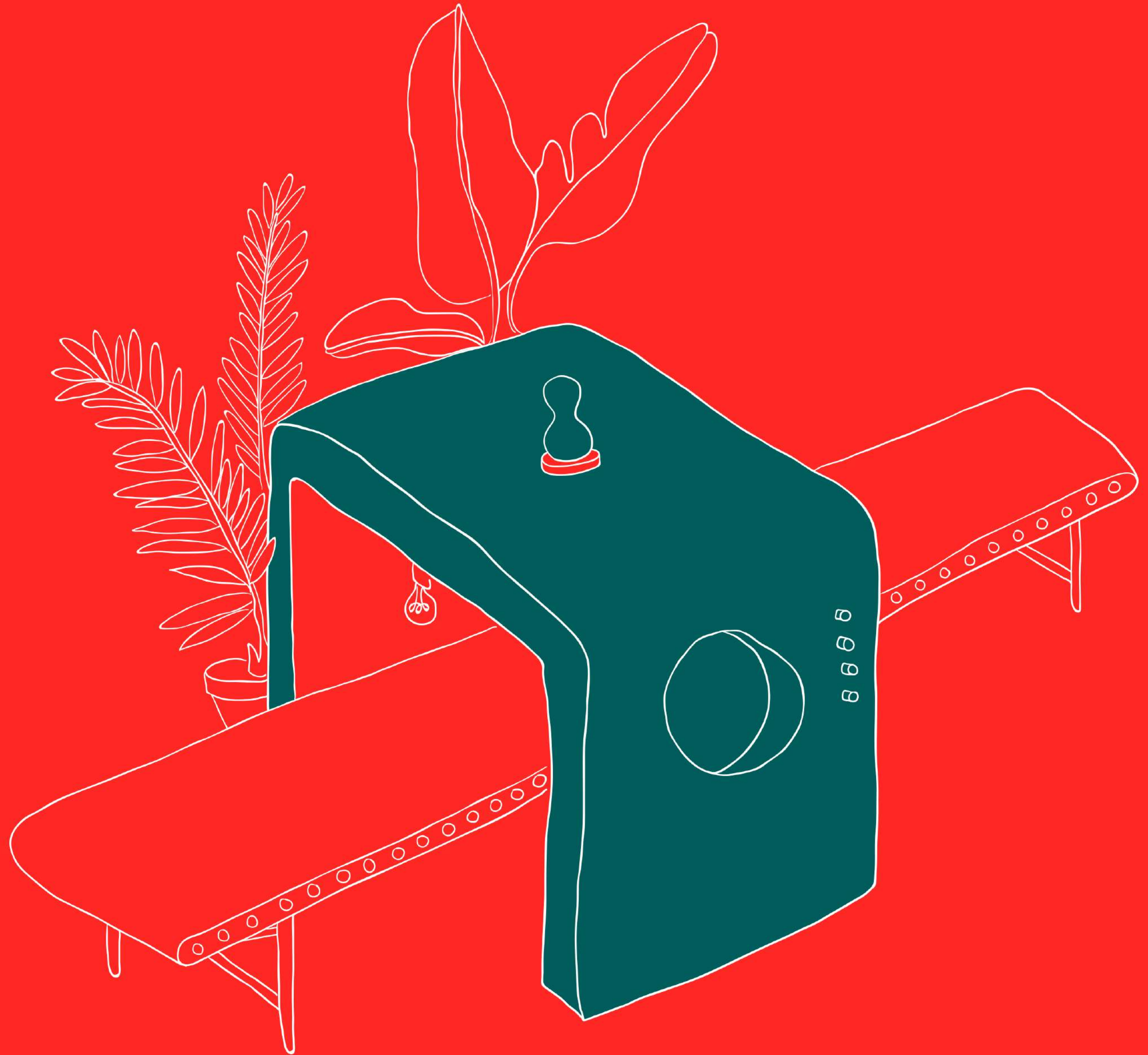
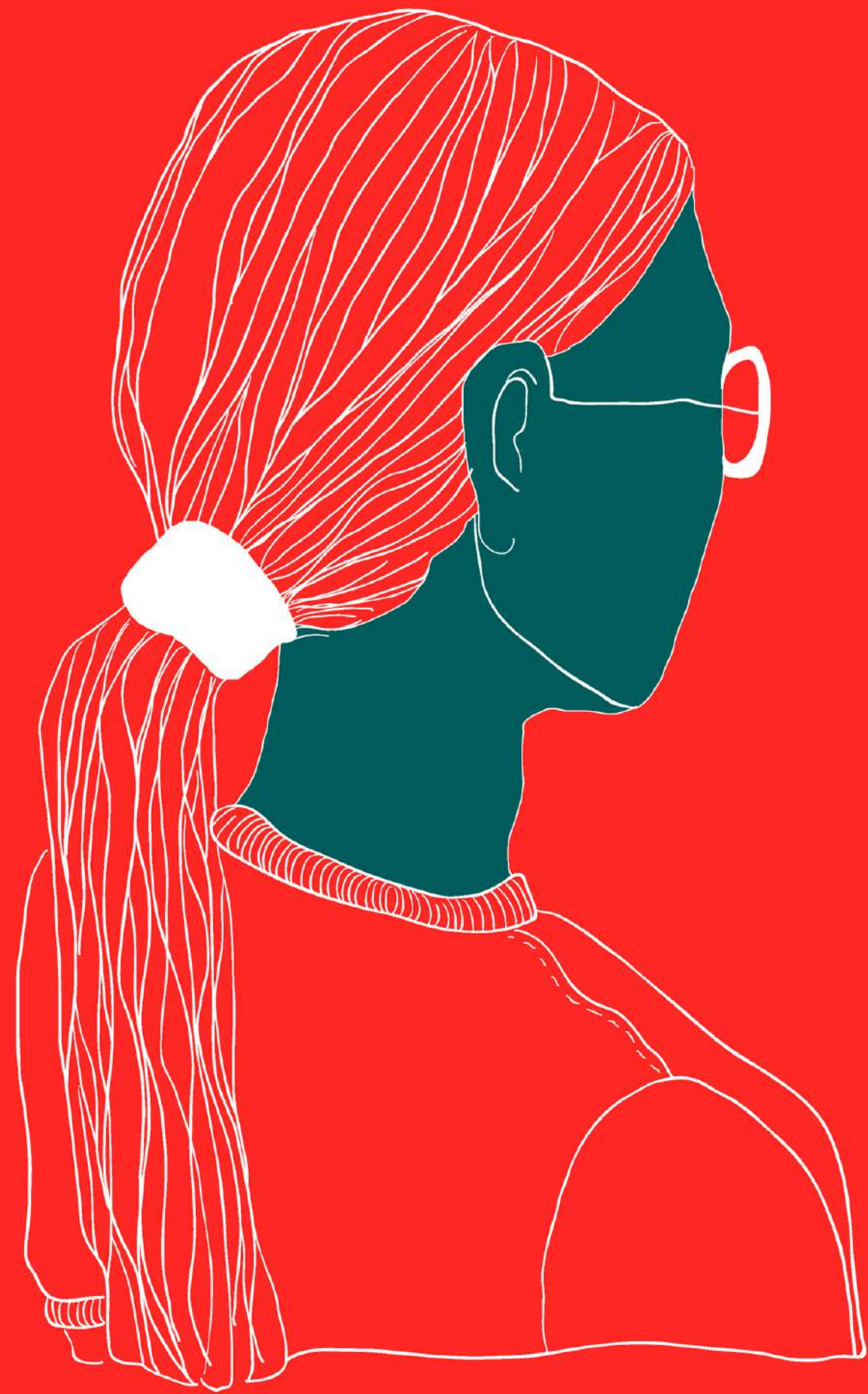
# FUTURE LIVING LAB







Waste to Raw Material,  
Empower Communities  
Local, Sustainability,  
Collaboration, Make,  
Co-Creation, Explore





Future Foods, Local,  
Circularity, Tactility  
Accessibility, Open,  
Aspirational, Practical,  
Creative





2740  
1010



A collection of delicious and future-proof recipes from the **SPACE10** Test Kitchen.



Future Food Today

# Future Food Today

A cookbook by **SPACE10**



FRAME

FRAME

SPACE10

## Spirulina Buns

Lukewarm water	150 ml
Fresh yeast	25 g
Runny honey	1 Tbsp
1 large egg, beaten	50 g
Wheat flour	260 g
Clear rapeseed oil	2 Tbsp
Salt	10 g
Spirulina	12 g

Notes

We recommend using a bread machine for this recipe.



**Step 1** Preheat the oven to 180°C. Mix the water, yeast, honey and egg in a large bowl. Make sure the yeast is dissolved. Add the flour and oil and knead everything for 1–2 minutes until well mixed.



**Step 2** Add the salt and spirulina and knead with high intensity for 8–10 minutes. The dough should be a little sticky, but completely smooth and firm. Cover the dough with a slightly damp towel and let it rise for 30 minutes at room temperature.



**Step 3** Remove the towel and give the dough a good punch to knock out the air. Scatter a bit of flour on a clean work surface and roll the dough into one big sausage. Cut it in half, then roll out each piece again. Cut each piece of dough into five buns, so you end up with ten equally-sized pieces.



**Step 4** Lay the buns out on an oven tray lined with baking paper and let rise for another 15 minutes. Put the buns in the oven and bake for 5–8 minutes. Test if they're ready by poking one of them with your finger; if the dent doesn't smooth out on its own, pop the buns back in the oven for another minute.

box in the back to house all the  
nts.

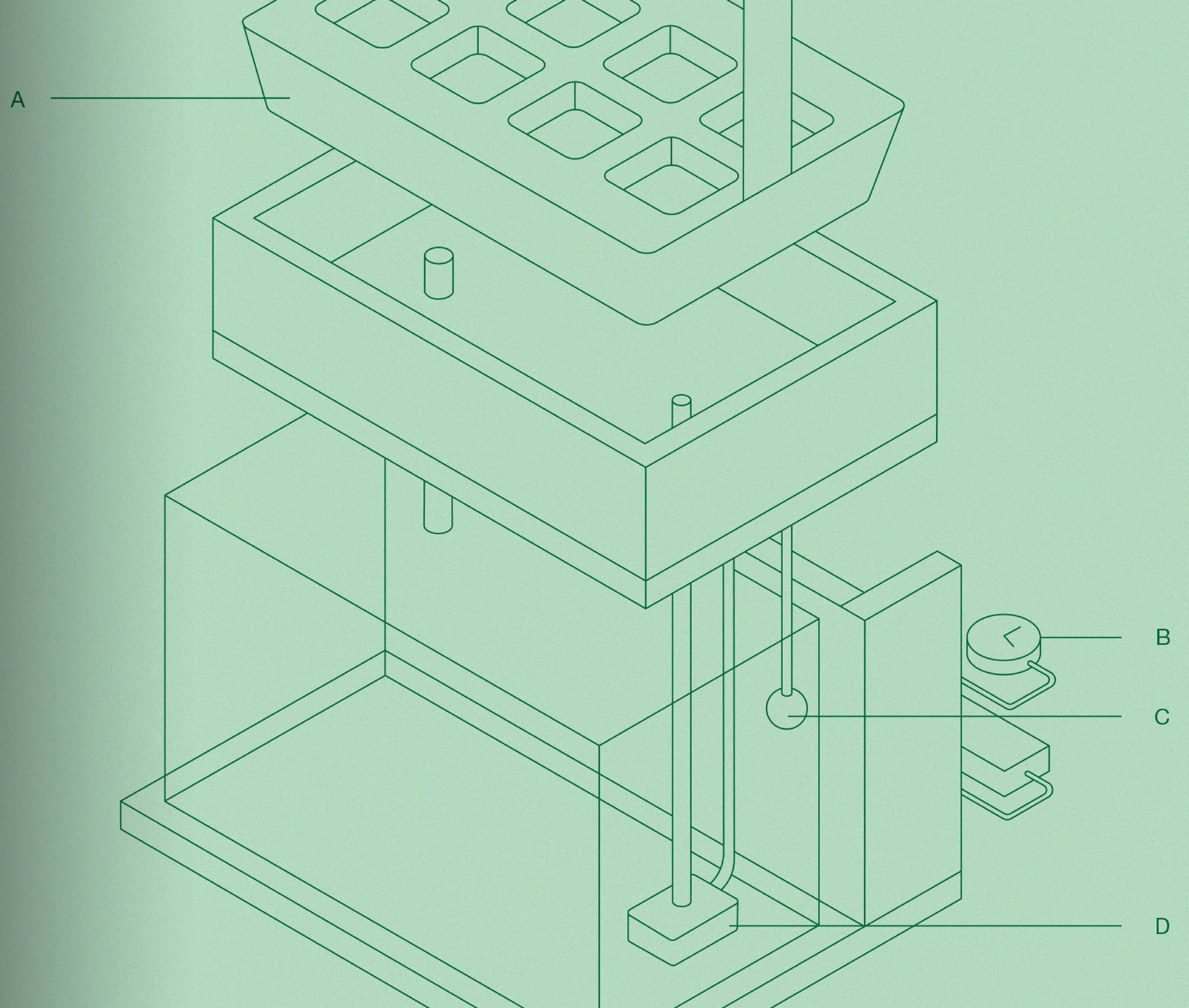
wooden planks to your desired size  
semble them using nails or screws  
d glue. You'll need to add holes  
e grow bed sits for its inlet and  
es. Treat the system with linseed  
ect it from the water.

holes in the grow bed (A) floor, one  
nd, to install the water inlet and  
es. (The inlet pipe is connected to  
pump (D), filling up the grow bed  
r, while the outlet pipe will empty  
back to the aquarium, letting the  
ulate.) Seal the pipes to the grow  
aquarium silicone.

sure the outlet pipe is 2–3 cm be-  
ge of the grow bed. This will regu-  
ater level.

row bed, aquarium and wooden  
together. In your aquarium, install  
pump (D) and connect it to the in-

grow lights above the grow bed  
e plug-in mechanical timer (B) to  
rs a day. Set up the air pump and  
Put in the net pots with herbs or





2019

# SPACE10

Høkerboderne



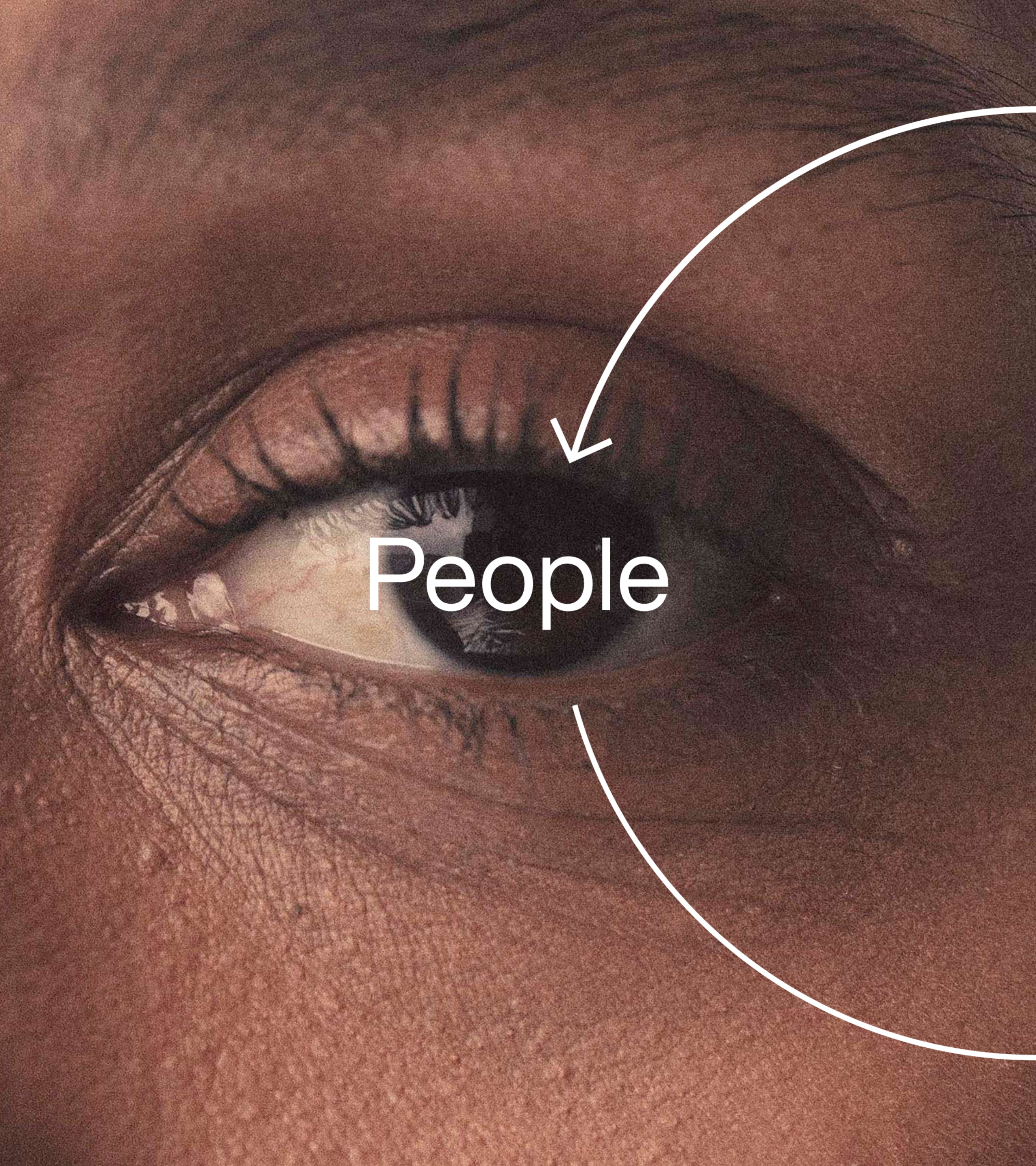
SPACE10  
A research and design lab on  
a mission to create better and  
more sustainable ways of living

Test Kitchen  
A culinary space exploring imaginative and  
sustainable ways for growing, making and  
experiencing food and beverages in the city.



Research and design lab  
on a mission to create a  
better everyday life for  
people and planet.





People



Planet

‘A better home  
creates a better  
everyday life.’



— IKEA



Home

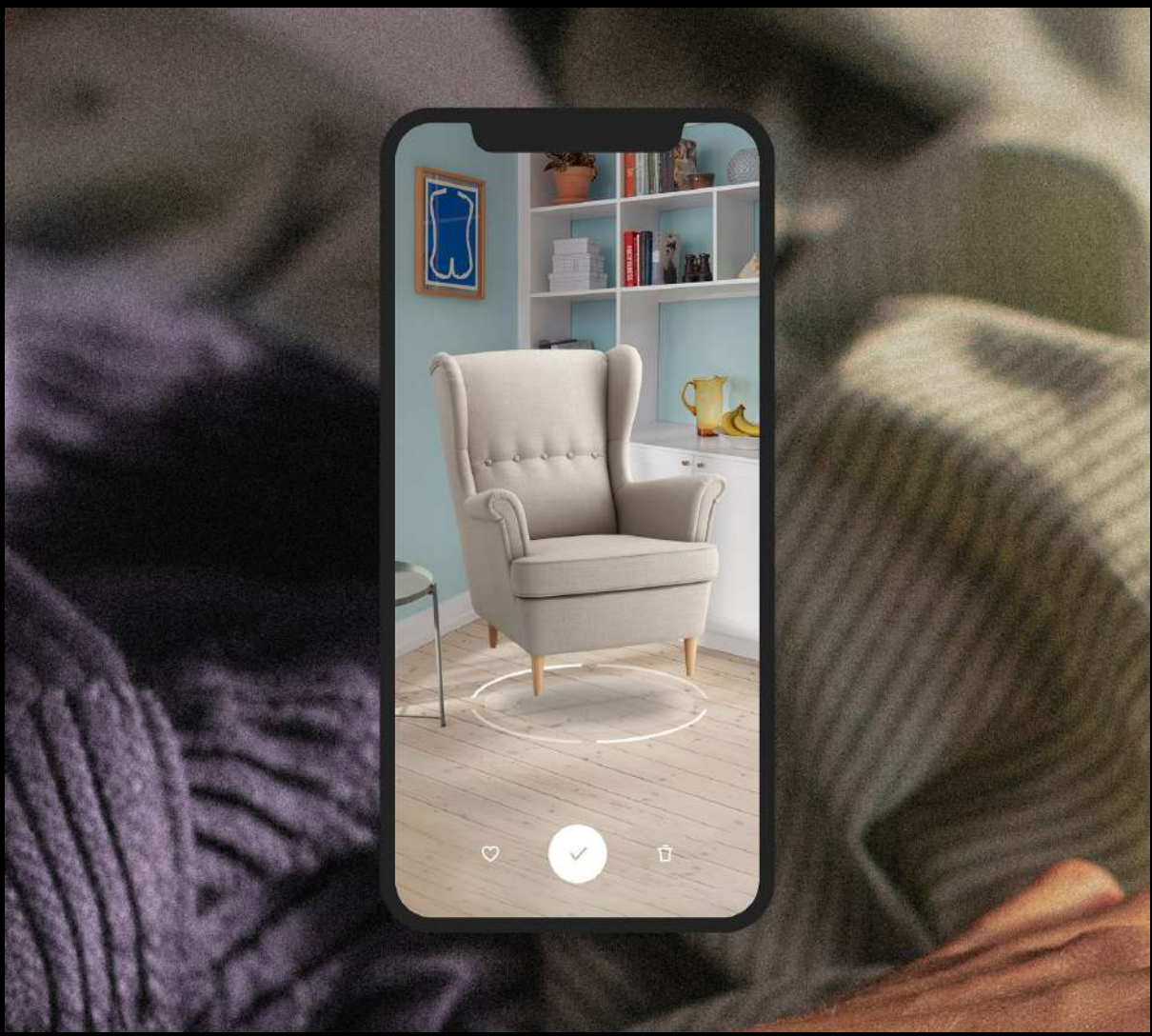


Research and design  
community and engage  
them in our work to  
accelerate our mission.

To stay relevant in an  
ever-changing world,  
we are not set up to last  
— but to evolve.



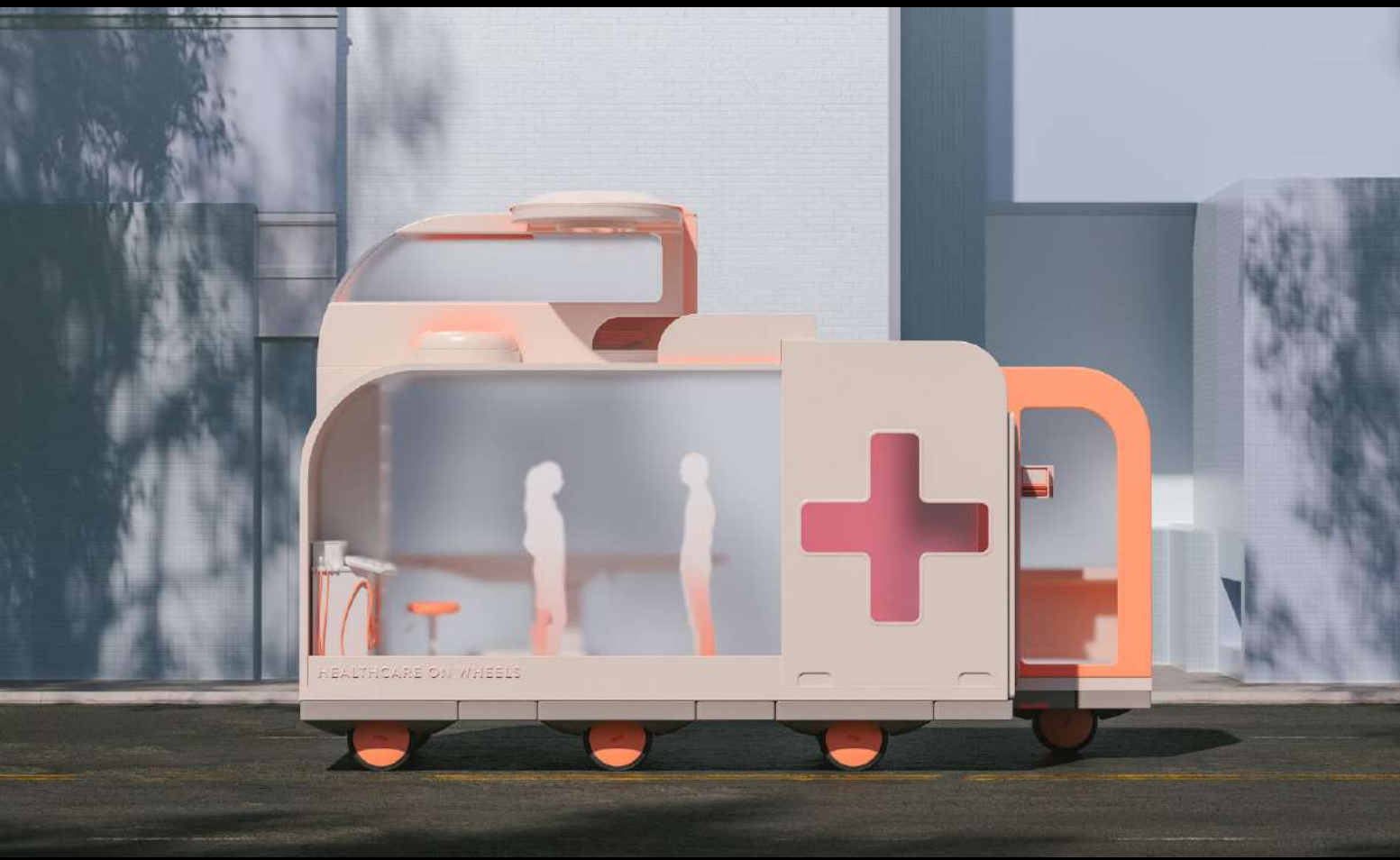
**Urban Village**  
Designing affordable, liveable  
and sustainable homes



**Place**  
Bridging the imagination gap with spatial  
computing



**Open Fabrication**  
Playing with computational design  
and sustainable materials



**Spaces on Wheels**  
Imagining how autonomous mobility  
might influence our everyday life



**Future Food Today**  
Exploring the future of  
sustainable foods



**Solarville**  
Creating a vision for a  
clean energy future



**Everyday Experiments**  
Redefining Technology in the Home



**Bee Home**  
Experimenting with open-source  
design and digital fabrication

Beehome

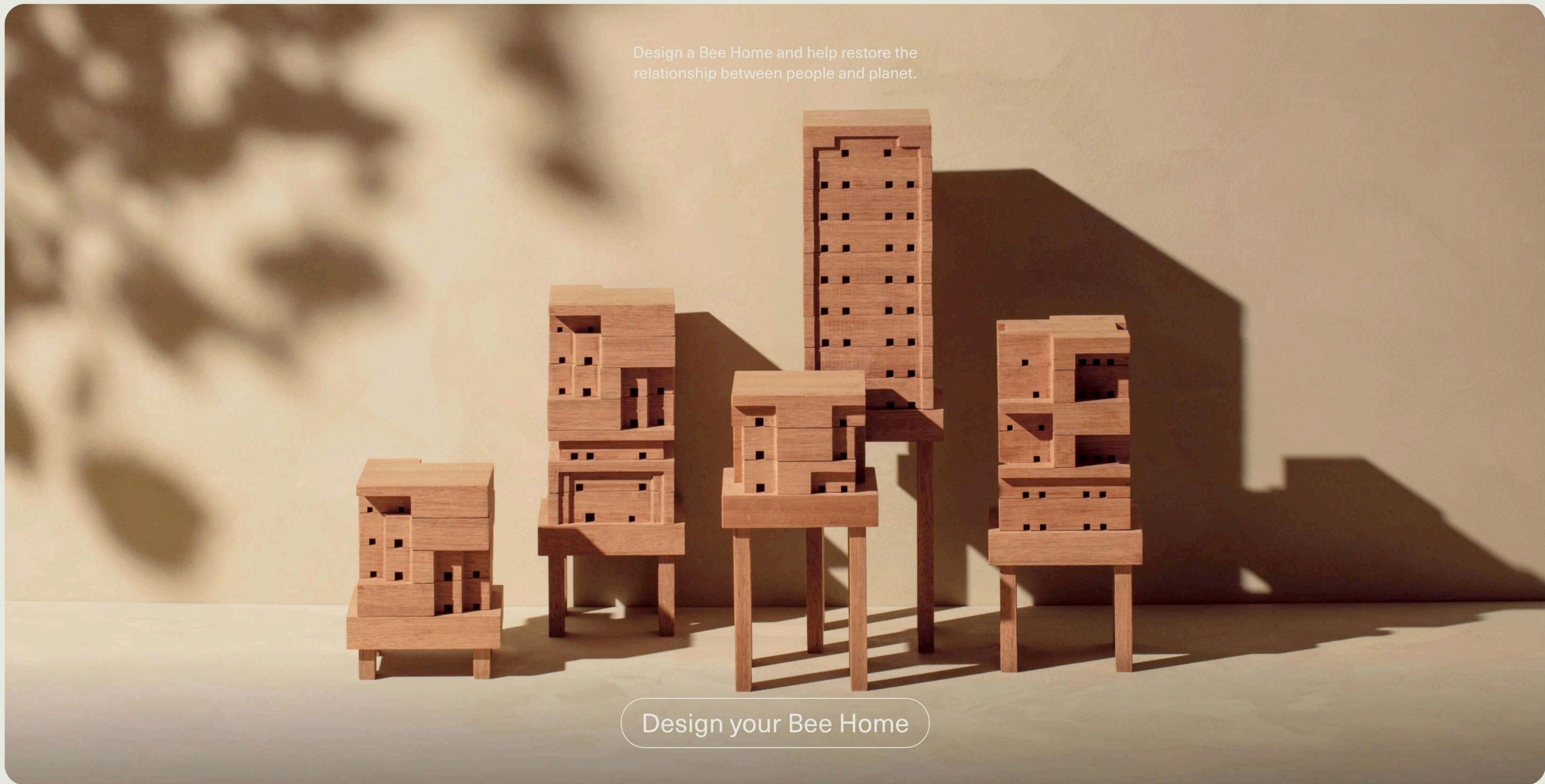








Design a Bee Home and help restore the relationship between people and planet.



Design your Bee Home

# DEVELOP



# Everyday Experiments

Everyday Experiments

# How will tomorrow's technologies redefine the way we live at home?

EE

→ Browse Experiments

→ Behind The Series

## Neverending Catalogue

GAN

Procedurally Generated Content



Everyday Experiments

# How will tomorrow's technologies redefine the way we live at home?

▶ Watch the film

→ Browse Experiments

→ Behind The Series





Los Angeles  
Air Quality Index 151

Measurement date: 26 May 2020

12AM 2AM 4AM 6AM 8AM 10AM 12PM 2PM 4PM 6PM 8PM 10PM

*Unhealthy*



```
$tradfri_gateway  
Running on localhost:3000
```







Solar



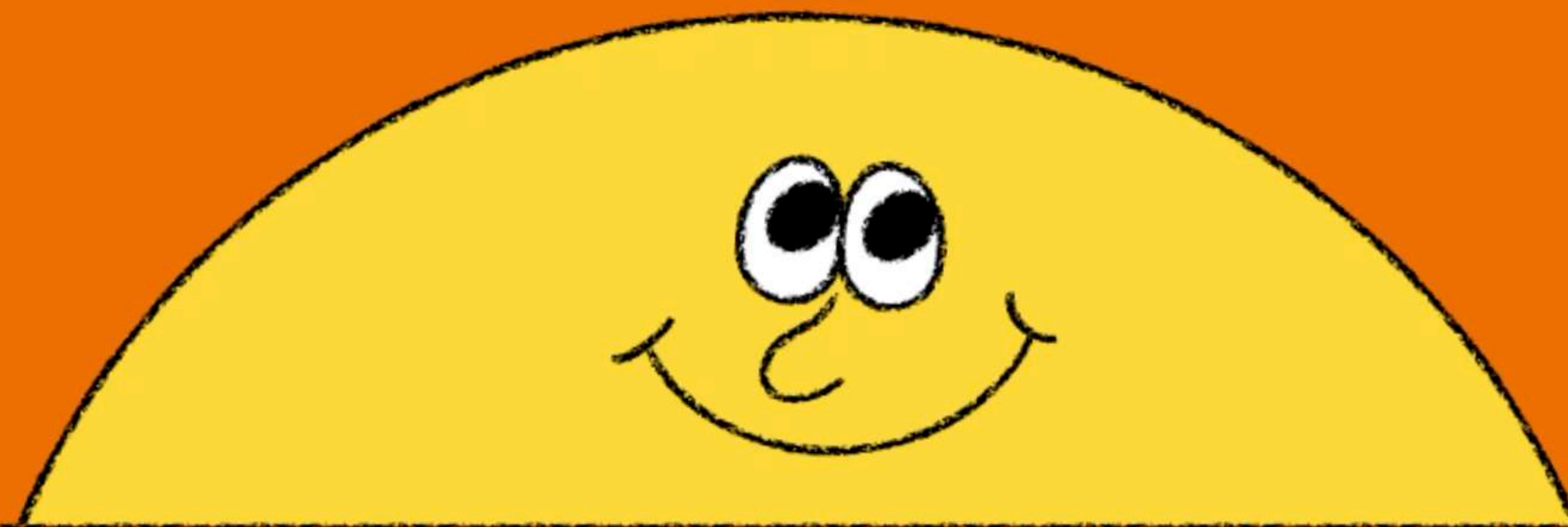


SPACE10 Delhi is a space for experimenting and ideating outside a conventional context, where diverse talents can meet, share and play.

SPACE10 Delhi hosts talks, exhibitions and events that aim to provoke imagination, diversify perspectives and advance the SPACE10 mission of creating a better everyday life for people and planet.



# SOLAR



SPACE10

Chaos

The path to big,  
systemic change is  
collective action.

— Gloria Feldt



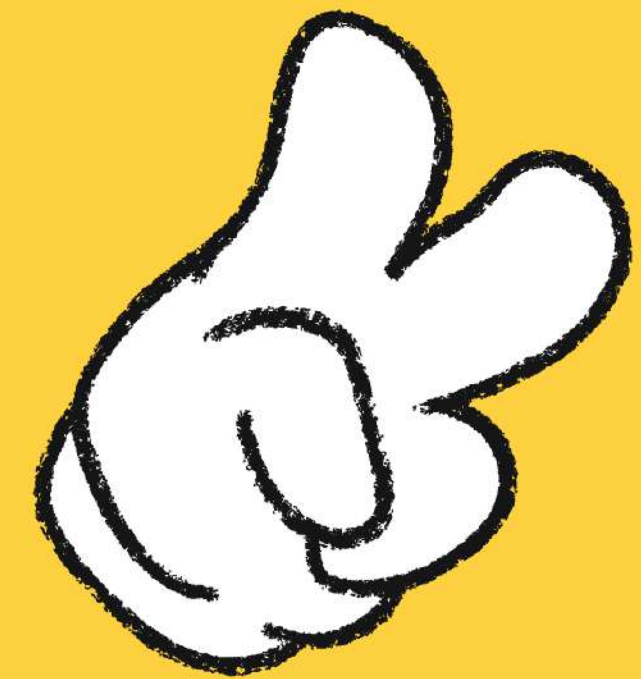
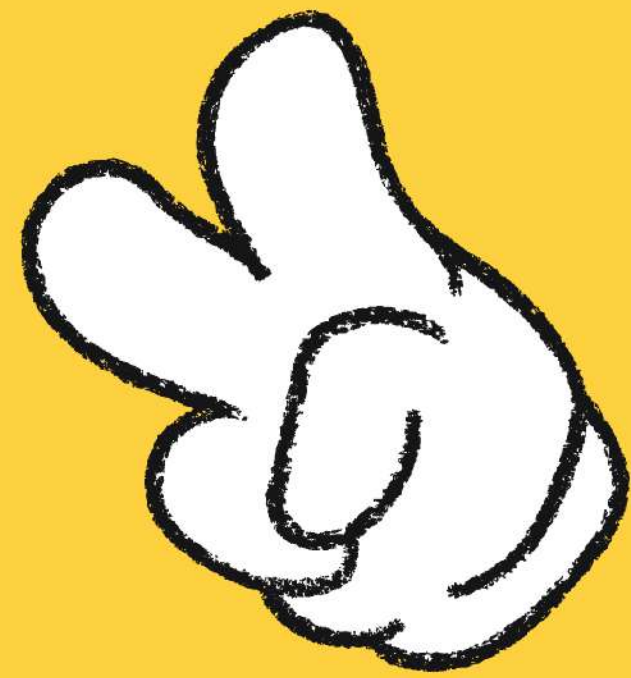
**ARIGATO**

**MERÇI**

**TAK**

**GRACIAS**

**THANKS**



# SPACE10