

GASTRONOMY

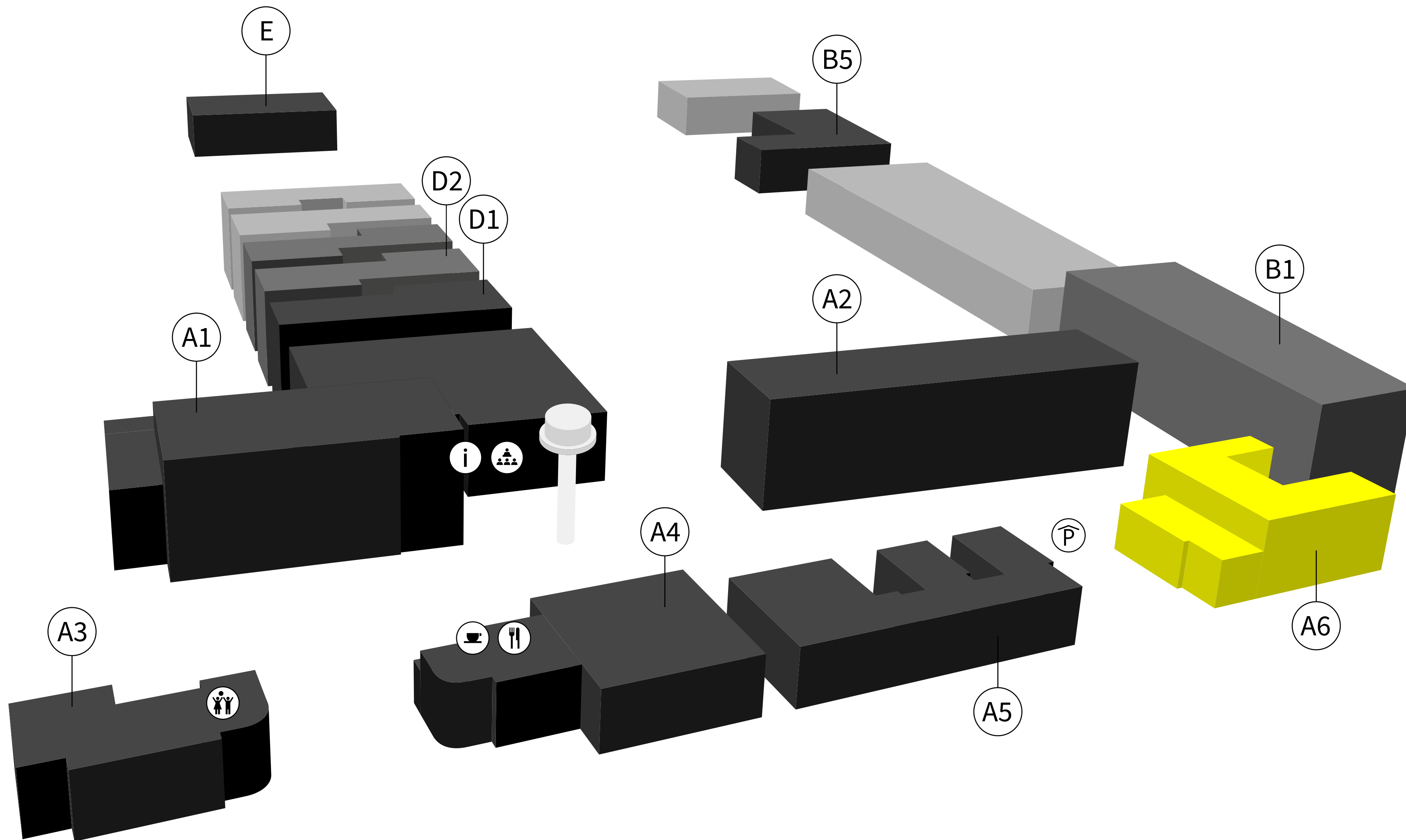
A6

GASTRONOMIE A6

A new hub for culinary innovation is taking shape at NOI Techpark in Bozen-Bolzano: “Gastronomy A6”. If you love to explore beyond the traditional boundaries and crave an exciting, unconventional concept, we invite you to join this unique project. Interested? If so, keep reading...



WHO WE ARE



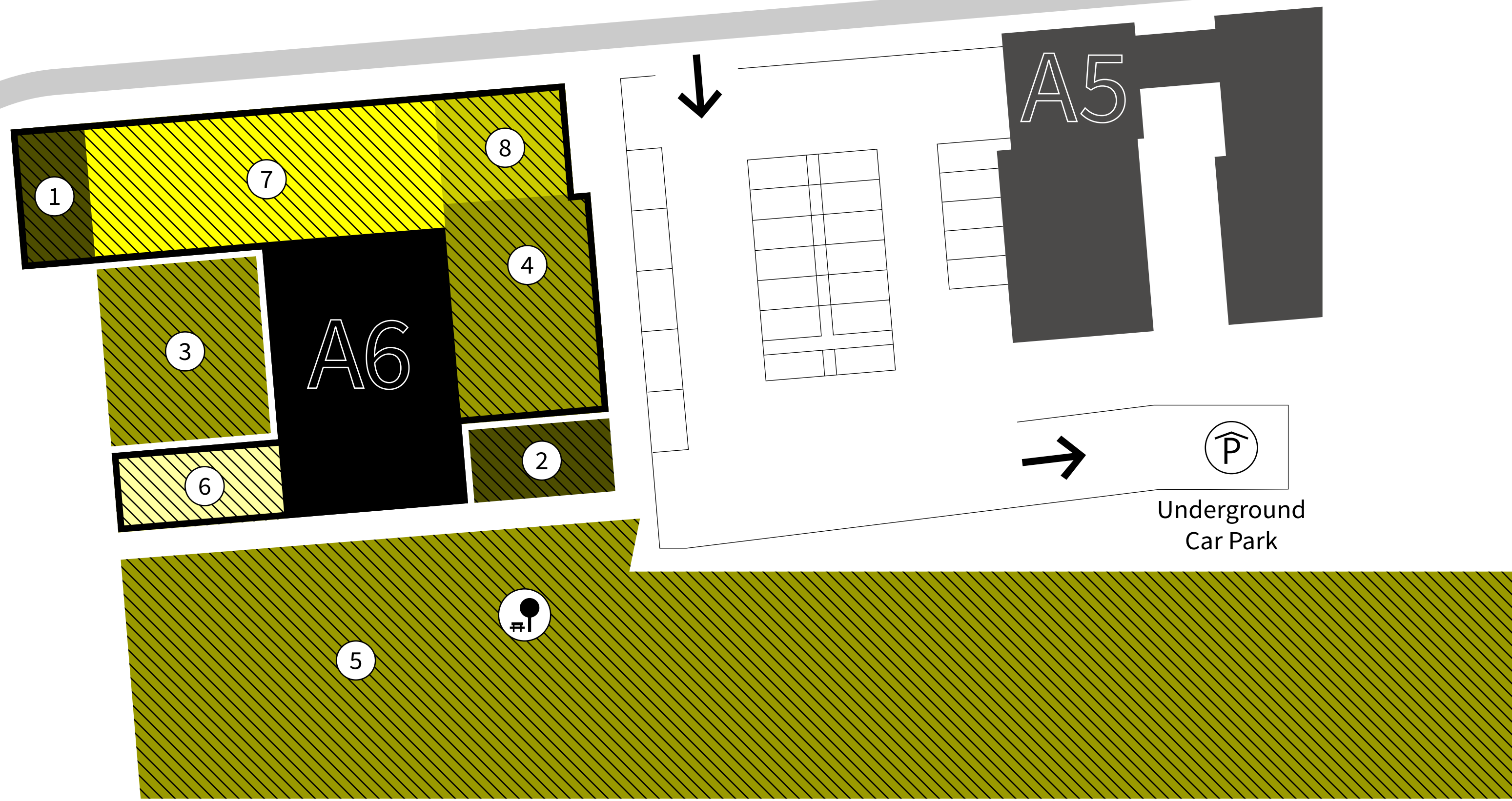
Located in the bustling south of Bozen-Bolzano, NOI is an expanding innovation district on the site of a former aluminum plant. Our campus thrives on diversity: research converges with business, science meets art, and traditional Bauhaus architecture blends with modern design. Our community includes international research institutes, a university, start-ups, established companies and professional associations, all united in their mission to drive sustainable change. At our core, we draw inspiration from nature and consistently strive to challenge the status quo and develop innovative solutions.

GROUND PLANS

Public Transport  →

North/west entrance

Via A. Volta Straße



- ## A6
- ① Staircase exhibitions
 - ② Show container
 - ③ Patio with terrace: 30 seats
 - ④ 1st floor rooftop terrace: 30 seats covered, 150 seats open, outdoor bar and BBQ
 - ⑤ Public plaza
 - ⑥ Ground floor vending capsules: 24/7 frictionless shopping, consumer behaviour tests
 - ⑦ 1st floor restaurant: 80 seats, kitchen robot, preparation kitchen, main kitchen, front-cooking module, mobile stage
 - ⑧ Pilot production: prototyping, scale-up, packaging

- ## A1
- Kitchen Lab
 - Makerspace
 - Start-up Incubator
 - Institutions (SBB, LVH, HDS, HG)
 - Food start-ups
 - Food companies

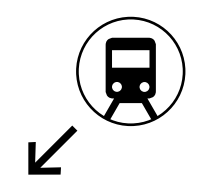
- ## D2
- Labs: Laimburg Research Centre
 - International Center on Food Fermentations
 - Food companies

FACULTY OF ENGINEERING

B1

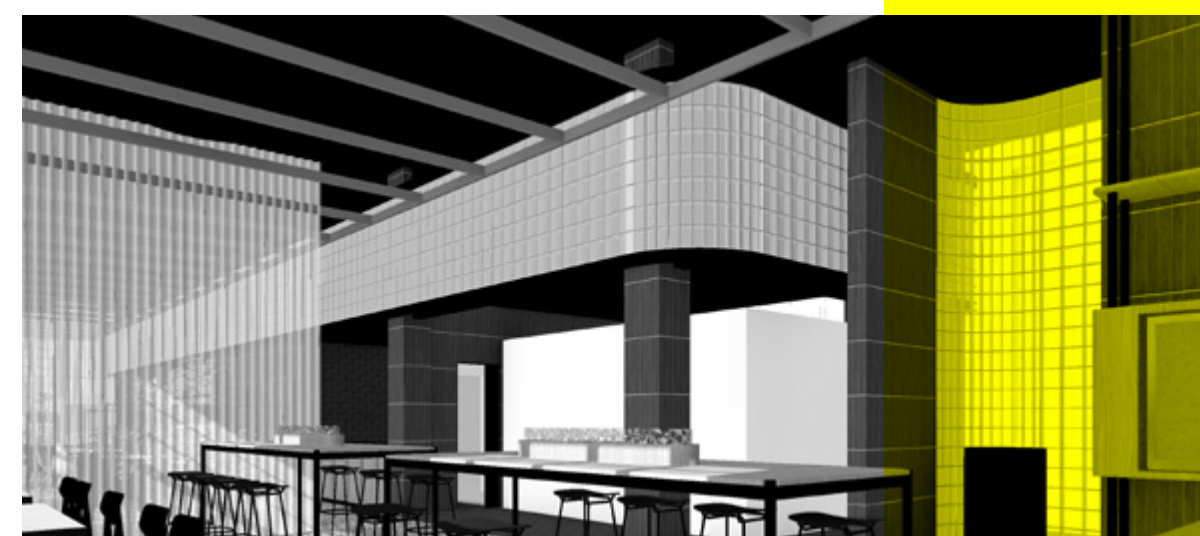
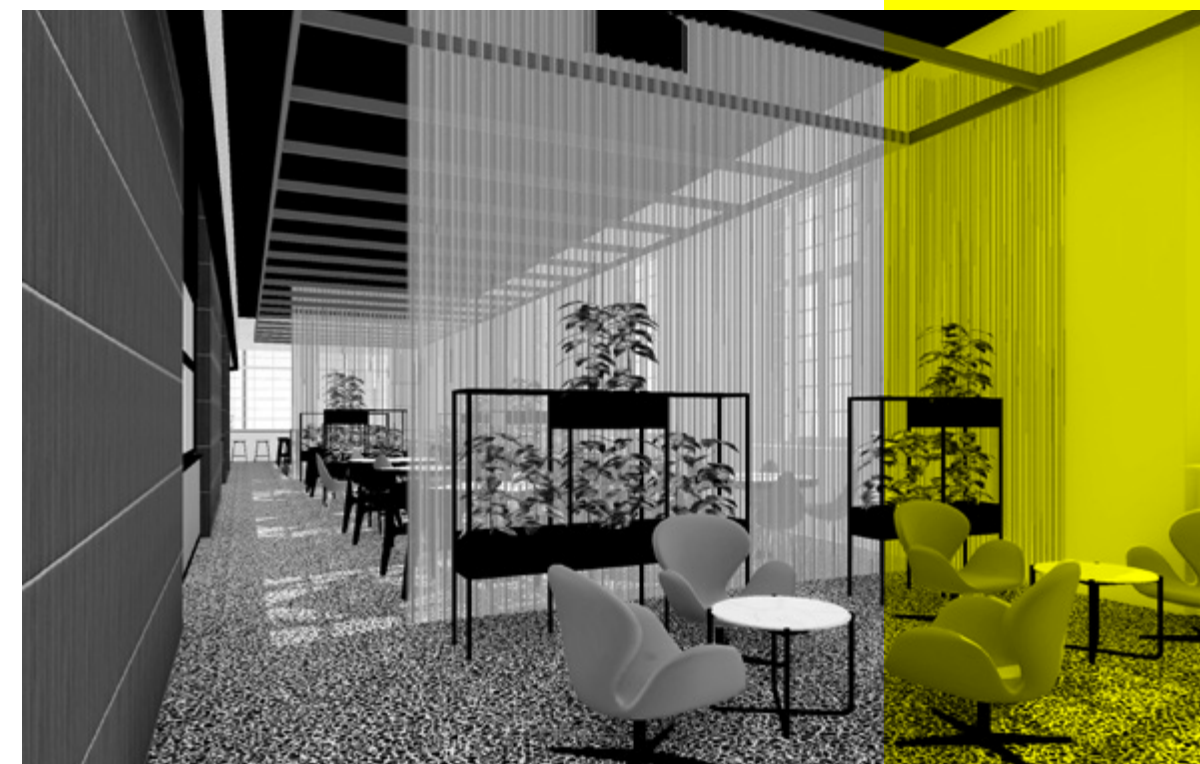
- ## A2
- Micro 4 Food
 - Food Technology
 - Oenolab
 - Laboratory of NMR-Spectroscopy
 - Fruit & Vegetable Processing
 - Laboratory for Flavours & Metabolites

Public Transport



WHAT WE OFFER

Within the dynamic and progressive environment of our expanding innovation district, we provide a distinctive gastronomic perspective. Our Living Lab bridges the gap between research and the public, between science and culinary enjoyment.



Restaurant

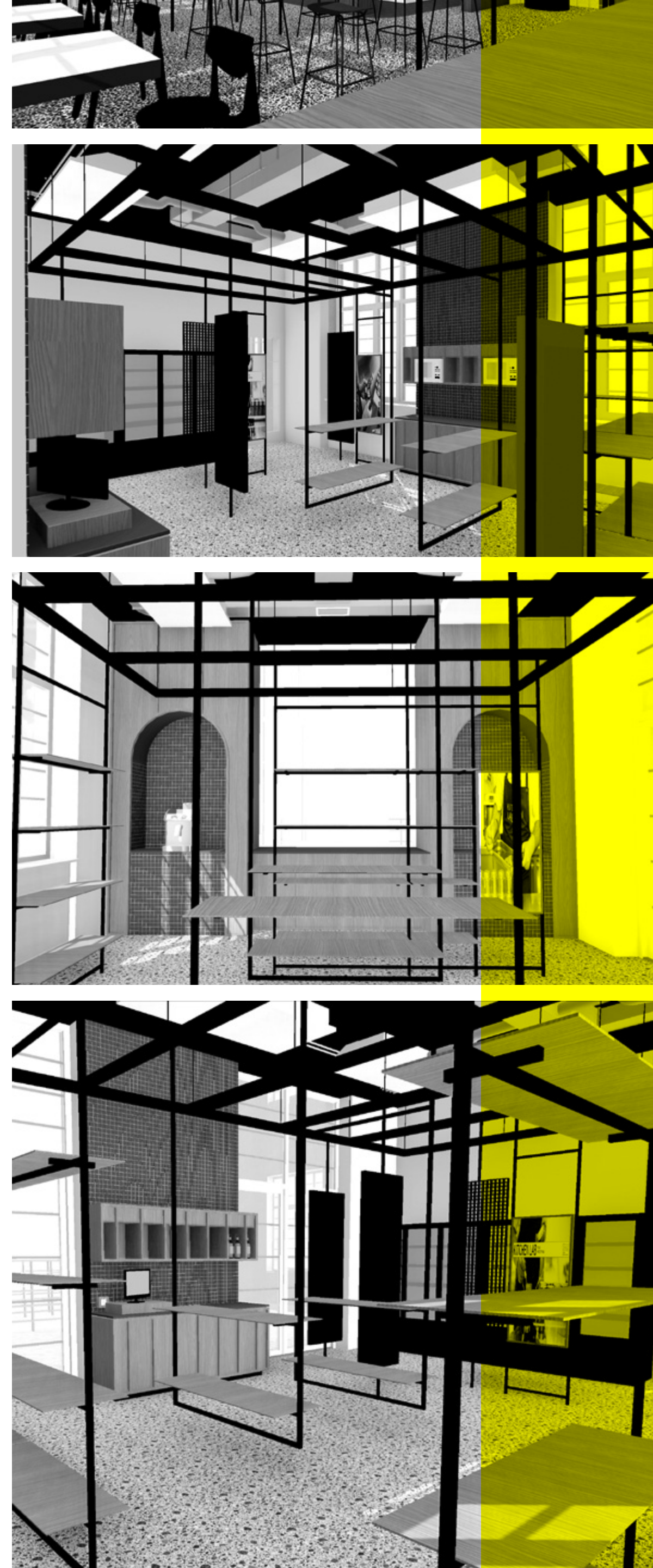
- Location: upper floor
- Total area: approx. 285 m²
- Seating: approx. 80 inside, 30 covered outdoor seats
- Outdoor space: adjoining terrace (approx. 215 m²)
- Facilities: cold storage room, preparation kitchen, main kitchen, dishwashing area and backstage bar
- Kitchen automation: operators can load fresh ingredients into a state-of-the-art kitchen robot that autonomously blends, cooks and serves dishes to patrons
- Basement facilities: set-up kitchen, storage rooms, staff changing rooms, etc.

215m²

of terrace

WHAT WE OFFER

This visionary space is dedicated to exploring flavours and hosting food-related events. It offers a platform for gastronomic innovation that turns research into a sensory delight. Our state-of-the-art facilities cover approximately 500m² and feature advanced elements like a robotic kitchen in the restaurant, a Vending Capsule and a Show Container.



Vending Capsule

- Total area: approx. 55 m²
- Features: shop shelves, drinks dispensers, smart fridges to be stocked by operators
- Outdoor space: an adjoining uncovered terrace in the inner courtyard (approx. 130 m²), approx. 30 seats
- Additional facilities: basement storage rooms

WHAT WE OFFER

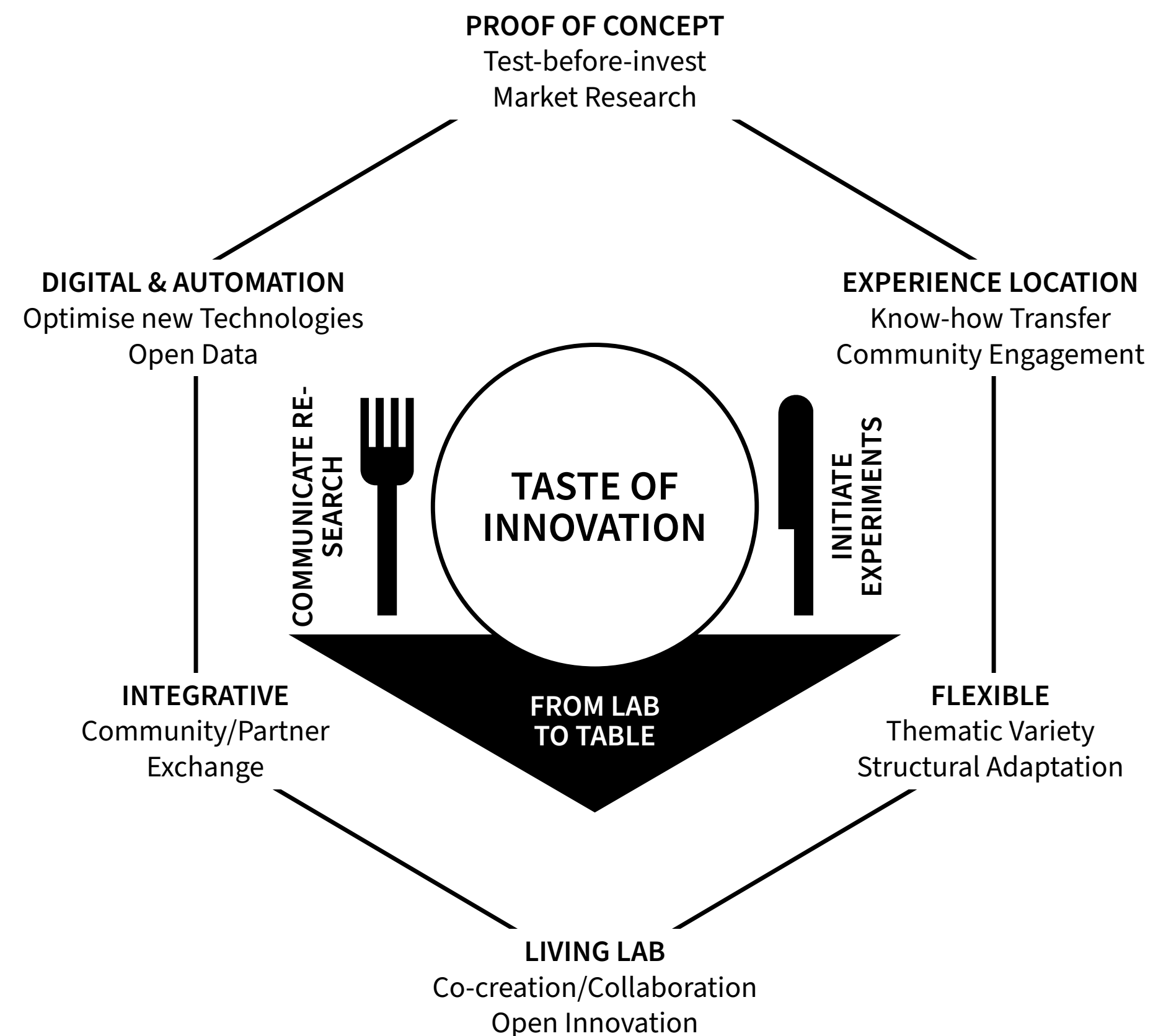
Moreover, our extensive network and wide-ranging expertise, particularly in our Food Prototyping & Experience department, provide the perfect platform for innovation and exploration.

Key information

- Infrastructure completion planned for the end of 2024
- Soft launch planned for the first quarter of 2025
- Potential for expanding one's personal expertise and know-how, particularly in the areas of food science, digitalisation and automation
- Opportunities for close dialogue with various technology suppliers near NOI Techpark
- Target group for the restaurant and Vending Capsule: the NOI community (employees of companies at and near NOI, as well as students; currently approx. 1,200 people). Additionally, it will serve as a flagship endeavour in the regional gastronomy scene, welcoming guests from near and far.



THE IDEA



General conditions

- Bringing concrete research findings and innovative products to the table
- Creativity and expertise in recipe development
- Close collaboration with the Food Prototyping & Experience department at NOI Techpark
- Minimum operating hours: Monday–Friday from 11:30 a.m. to 2:30 p.m., excluding public holidays
- Evening, weekend and holiday operations are contingent upon the concept's readiness. The operator may initiate them independently or in partnership with NOI Techpark's Food Prototyping & Experience department (i.e., through events).
- Vending Capsule: operates 24/7, including weekends and public holidays (accessible via an authentication system)

Ideas and inspiration

- Seasonal themes
- Collaboration with artists, in-residence chefs, innovative start-ups, companies and researchers

JOIN US

We are looking for a gastro-innovator with an innovative spirit, vision and tenacity. Whether you are an individual, a team or a company – a fresh newcomer, a seasoned pro – a drive to succeed is crucial. We're after someone bold enough to aim high and passionate enough to embark on a forward-looking journey within the inspiring atmosphere of NOI Techpark in Bozen-Bolzano. Are you the ideal fit?

If this sounds like your kind of gastronomic adventure, let's talk!

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