BEAT BAUMGARTNER
SELECTED WORKS

Beat Baumgartner is a Swiss designer working primarily in bicycle and food design. He holds a Master of Arts in Product Design from écal (Ecole cantonale d'art de Lausanne) and won the Swiss Design Award 2024 with his regenerative Food Design.

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CV

Beat was born into a farming family where sustainable resources has always been a core value. He grew up in an old mill powered by water, where large machines were driven by the force of nature. This early experience with harnessing natural power left a lasting impression on him. After completing his basic training as an electrician, Beat became self-employed, founding several companies and launching various projects.

Since the age of twenty, he has been designing and handcrafting each of his bicycles in his own workshop near Berne. He further assists companies in developing and testing their design ideas for vehicles, mainly bicycles. He strives at achieving designs that work towards a future-proof, democratically accessible and sustainable mobility.
Together with friends, he runs Bogen17 Kiosque, a restaurant at the shore of Lake Wohlen (Wohlensee). The team develops hyper-local menus and designs its dishes “from field to plate”. Beat and his colleagues collaborate closely with farmers in the immediate vicinity of the restaurant. The team works with the principles of regenerative design. They keep questioning and challenging both cultivation methods and processing techniques to efficiently utilize agricultural resources.

BEDOVELO BOGEN 17 KIOSQUE / FABRIQUE FREE WORK

Work (selection):
2023 – Co-founder of BieniBoni – Regenerative food design concept
2020 – Prototyping and design concept for Freitag lab – Monopole
2017 – Co-founder of POINTO AG – A watch for cyclists
2013 – Co-founder of Bogen17 Kiosque – Local restaurant
2009 – Founder bedovelo – Swiss hand made bicycles

Awards and Exhibitions (selection):
2025 – Berner Design Foundation – Grant
2025 – Pro Helvetia – Grant
2025 – Upcycling Challange – Food design
2024 – Bern ist Bio – Food design
2024 – Swiss Design Awards – Winner food design
2021 – BLC Zurich, Switzerland– Winner best bicycle design
2020 – MODA Atlanta, USA – Exhibition bike to the future
2019 – Bespoked Bristol, UK – Bicycle exhibition
2017 – Alte Viktoria, Berne CH– Personal exhibition Velosculpture
2017 – Design Festival, Berne CH – Bicycle exhibition
2016 – Design 22, Berne CH – Bicycle exhibition
2012 – EHBE , Schwäbisch Gmünd DE – Winner best bike design
2012 – BLC Zurich, Switzerland – Public award best bicycle
2011 – ISPO, Munich DE – Brand new award bicycle design

Talks (selection):
2025 – Hiestand – Sustainable week – Regenerative design
2025 – Bühler Group – Fermented bran
2025 – Bern School of Design – Regenerative design
2024 – Bern ist Bio – Bieni Boni
2024 – Applied School of Agriculture & Food – Regenerative design

Education:
2022 – Master product design (ECAL, sur dossier)
2010 – Federal vocational baccalaureate
2009 – Apprenticeship as an electrician

BOGEN 17 FABRIQUE

Bogen 17 Fabrique is the creative and experimental heart of our work. Here, new food concepts and products are developed. The food sector in Switzerland is responsible for around one third of total CO_2 emissions, and intensive agriculture is increasingly linked to biodiversity loss. With Fabrique, we explore new design approaches that place soil health and biodiversity at the center of innovation, opening new perspectives for a future-oriented agriculture.

Bogen 17 consists of two interconnected spaces:
Kioque and Fabrique.
Kiosque is the point of sale and tasting hub where the innovations are brought directly to the public. Fabrique is the development space where new food products and methods are created and tested. This structure allows us to connect experimentation and real-world application in one ecosystem.
Our projects are supported by the Swiss Federal Office of Culture (Pro Helvetia) and the Bern Design Foundation. In collaboration with partners such as HAFL and many farmers, we explore how food design can contribute to soil health, stable yields, and increased biodiversity rather than purely maximizing output. In this way, we aim to provide tangible solutions for the agricultural sector and reduce the environmental footprint of food production in Switzerland.

REGENERATIVE FOOD DESIGN

At Bogen 17 Fabrique food lab, we work according to the regenerative design method we have developed.
Restore ecosystems, prioritize soil health, enhance resilience.

Regenerative food systems rely on the specificities of each socio-ecological and cultural context, with local knowledge playing a key role. Here, human beings are not separated from nature and caring for nature is a prerequisite to caring for humans. They focus on activities and ideas that can restore or enhance communities and ecosystems that have been eroded by decades of implementation of extractive narratives.
Regenerative food systems are the most promising alternative to industrial agriculture because of their multifunctionality. By emphasizing diversity of crops and livestock and reducing dependence on external inputs, regenerative systems enhance resilience, self-sufficiency and dietary diversity.
Additionally, they help to mitigate greenhouse gas emissions by sequestering carbon in enhanced soil and reducing or eliminating the use of fossil fuels to produce synthetic fertilizers and power machinery.

By building from local and traditional knowledge, the dependence of farmers on external knowledge is reduced. This decreases vulnerability and enhances social and human capital at the community level, enabling better resilience in the face of all kinds of shocks.

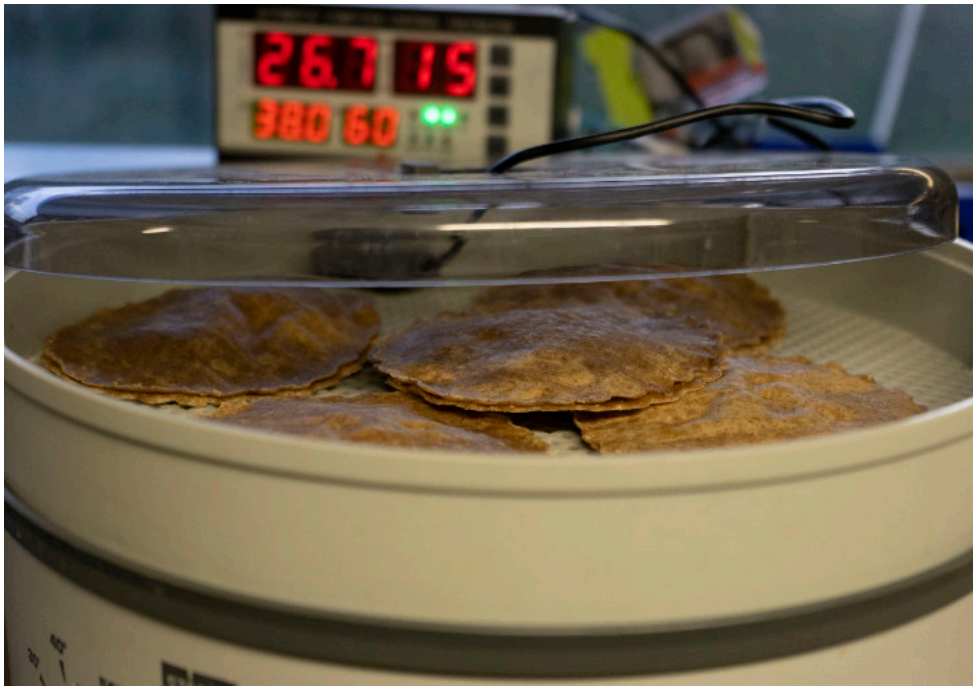
The concept of regenerative design is applicable to all design work. It aims to actively improve the environment, while approaches like sustainability or circularity are known for preserving resources and optimizing material cycles.

INSTELLONI FOOD DESIGN

Food design is mostly consumer-centric. My personal goal for this project was to show that it is possible to develop a good, tasty product with soil-centric design or so called regenerative design.

Instellonis are:
- instant pasta made from Emmer because durum wheat does not grow here.
- made from whole grains because this avoids food waste and enhances nutritional values.
- fermented twice because this adds more flavor and improves the whole grain taste.
- food safers because the veggies are coming from overproduction.
- packaged plastic-free because the vegetables are tightly enclosed.
- are quick and easy to prepare because they are pre-embossed.

SWISS DESIGN AWARD WINNER 2024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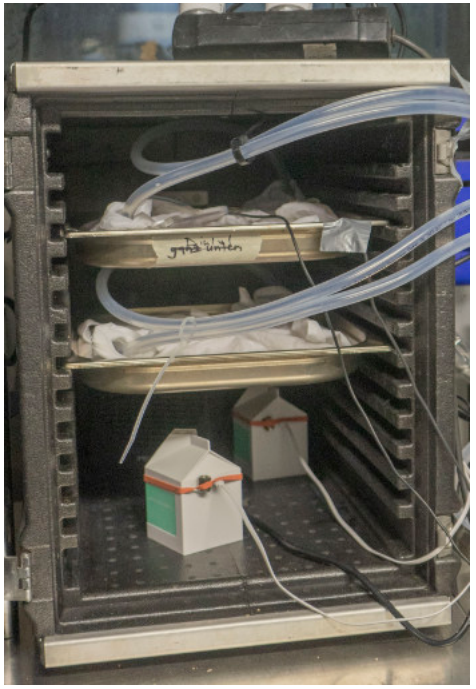
Old Mill
Fermentation Lab
Restaurant
Bogen 17
Emmer
Swimming
Pool
My Brothers
Farm



FERMENTED FRENCH FRIES

French fries are highly energy-intensive to produce. At the same time, most potatoes used today come from conventional farming. By replacing pre-frying and freezing with a natural fermentation process and working exclusively with future-proof potato varieties, we can build a more resilient and cost-efficient production model to make organic fries competitive.

Together with students at HAFL, we are conducting a feasibility study to test lacto-fermentation as an alternative to industrial pre-frying and deep-freeze storage. Instead of blanching, pre-frying, shock-freezing, and storing at sub-zero temperatures for months, potatoes are fermented in brine — similar to sauerkraut fermentation. Early results are promising and show that this method can stabilize the product, reduce energy use, and preserve quality. Key variables under investigation include salt content, pH, fermentation and storage temperature, fermentation duration, and the Maillard reaction during frying. Additional tests will identify optimal potato varieties adapted to local soils, ecosystems, and future climatic conditions, as well as the best cutting shapes and salt concentrations for stable storage at moderate temperatures. The aim is to make organic fries more affordable and scalable while following soil-centered design principles. If successful, the results will be published through HAFL to enable broad application and establish an energy-efficient, regional production model for organic fries in Bern.

FERMENTED BRAN

Every year, large amounts of bran and secondary flours from milling end up as animal feed. By fermenting these byproducts with Koji, we can transform them into a flavorful ingredient for bakeries. This approach adds value to what is currently a low-grade side stream and creates new opportunities to reduce food waste in the baking industry.

At Bogen 17 Fabrique, we are exploring how bran and secondary flours can be upgraded through Koji fermentation and used as functional fillers in bakery products. Typically, about 25% of the byproduct flours from white flour milling are diverted to animal feed. Through fermentation, these flours are converted into an ingredient that enhances flavor, texture, and baking performance. Because Koji breaks down proteins and starches into natural flavor compounds, the fermented flour works especially well in savory bakery fillings. In our best trials, we were able to reduce the meat content in fillings by 50% without compromising taste or texture. This not only cuts ingredient costs but also prevents valuable food resources from being lost in the value chain. In collaboration with Bohnenblust Bakery in Bern and ONRI Ferments, we are now scaling up production to make this process accessible to bakeries on a larger scale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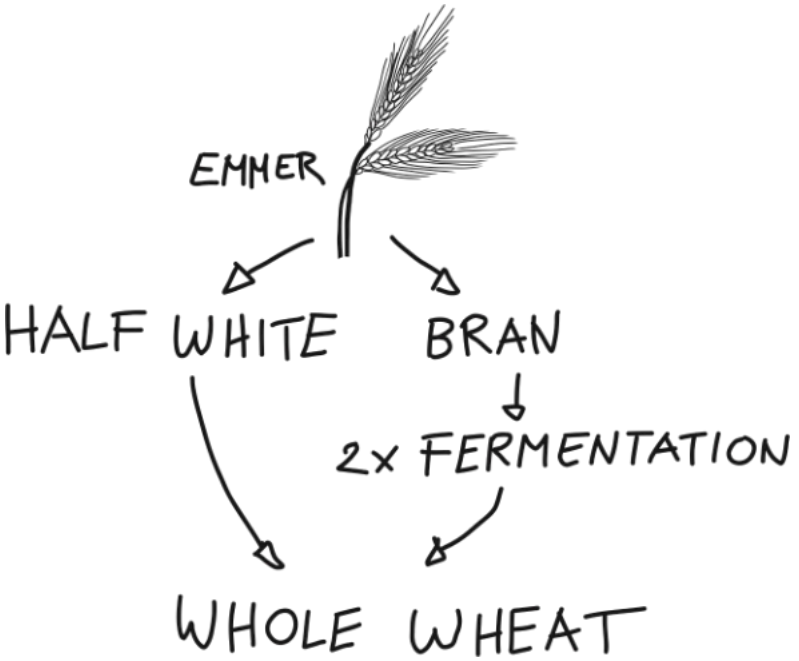
INTRODUCTION KIOSQUE

Serving fresh and local food out of a converted shipping container is what we do during the summer months at Bogen 17 Kiosque. The design of democratically accessible menu is one of our main concerns, as we welcome guests from the city and the countryside.

Since 2014, I have been running Bogen 17 Kiosque at the shore of Lake Wohlen near Bern with three friends. For our first season, we bought an old shipping container and converted it into a kitchen and bar. In the meantime a second container has been added, in which we have installed our own production kitchen. With a team of about 15 people we prepare finely tuned dishes, fresh salads and offer typical outdoor pool-meals such as sausages and fries. We work closely with my brothers farms and have lettuce, tomatoes, other seasonal vegetables and grains grown in the surrounding fields. The offer of meat dishes on our menu is limited. Every summer we slaughter only one cow that grew up on the shores of Lake Wohlen and use it from nose to tail.

PASTA
FOOD DESIGN



Does pasta have to be made from imported grain? And how do you make good whole wheat pasta from local grains? By integrating my own fermentation technique in the manufacturing, I developed an Emmer pasta that focuses on the taste of the grain.

My brother Simon, who farms our parents‘ land at Lake Wohlen, added Emmer to the crop rotation on our request. His first Emmer was harvested in summer 2021. In addition to developing our own fermentation process and pasta production in the winter months, we have created a menu around our Emmer pasta that fits perfectly into the summer. The focus remained firmly on giving the grain, being the basis of our menu, the necessary space and attention. We serve two pasta dishes with locally grown vegetables, finely tuned sauces and Swiss cheese.

BIENI BONI BIODIVERSITY

If anyone has earned bonuses, it's definitely the bees. The Bogen17 kitchen uses food that is not suitable for general sale. This is economical. The saved money is used for biodiversity areas on our partner farm.

What does nature need? Space to recover!

Okara Nuggets:
Okara is a byproduct of tofu production. In Switzerland, tons of okara are generated annually, which usually ends up in compost or biogas plants. We turn it into nuggets.

Herb Pesto:
Vegetable greens often end up in compost. However, wonderful pestos can be made from radish or carrot greens.

Wild Garlic Capers:
Our capers are not imported from Italy. They are actually the small buds of local wild garlic.

It's understandable that farmers want to cultivate their land as best as they can and that space is limited. Therefore, we pay out BieniBoni to directly compensate for the recovery space.

INTRODUCTION SWISS MADE BIKES

In my studio, bicycle frames are made by hand as individual pieces for private customers or prototypes for companies. My goal is to build bicycles that, thanks to the long-term thinking in the design, will accompany my customers for many years.

Immediately after completing my vocational school-leaving certificate, that was in 2009, I started my own business as a bicycle frame builder and founded the brand bedovelo. At that time, I was 20 years old and, to be able to take over a bicycle factory, had to borrow CHF 60,000. When two trucks fully loaded with machines and material were delivered to my parents' farm, my father was in complete shock and wanted me to withdraw from the deal. Luckily for me, as well as to my father's great relief, I was able to repay the debt on time. Bicycle frame building is an old craft that has almost completely disappeared from Europe. In Switzerland there are just a handful of professional frame builders. The in-depth work with high-alloy steel types, different processing techniques as well as ergonomics and bicycle technology fascinated me right from the start. Bedovelo has won various awards and participated in numerous exhibitions.

CUSTOM BIKE SUSTAIN MOBILITY

The owner of this bike rides more than 100 km to work every week. The frame is made of stainless steel and the finish is brushed.

Thanks to stainless steel tubes, adjustments to the frame of this bike are possible at any time. If the needs of the owner change, this frame can be altered with a few simple modifications. The constant possibility for customization makes this product durable and sustainable.

CUSTOM BIKE DISABILITY ERGO

After back surgery, this customer could no longer ride his beloved bike. After several measuring and test sessions, we developed a new frame geometry that mimics the original and made pain-free cycling possible again.

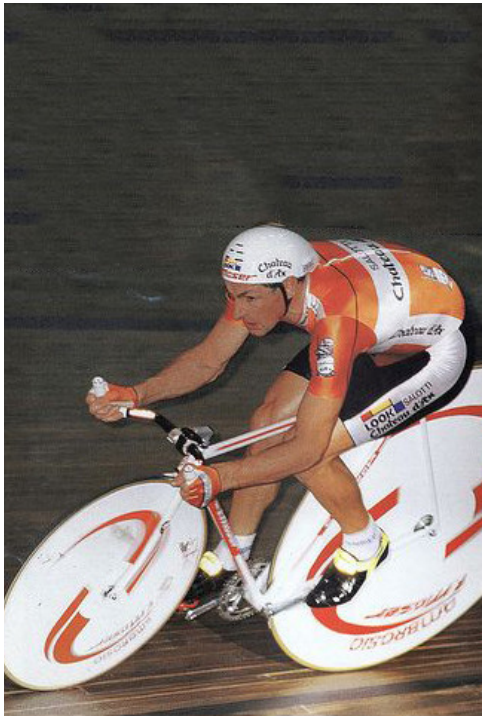
Some of my private clients are affected by physical limitations. My goal is to provide them with the most efficient and pain-free mobility possible. To meet the wide range of individual needs, I work closely with physiotherapists. The lugs on this bike are hand polished and the frame is protected with a wet paint finish.

EXHIBITION BIKE F. MOSER HOMAGE

Inspired by record breaker Francesco Moser, this bike comes with a 37” rear wheel. It won the European Handmade Bicycle Award in 2012 and was subsequently exhibited at the Cube Design Museum in Kerkrade and Museum of Design Atlanta MODA.

The Moser Track Bike is the result of my attempt to replicate the infamous bicycle Francesco Moser rode in 1984, setting a new world record that remained unbeaten for nine years. In the late 1990s, this type of bike was banned by the International Bicycle Federation for record attempts.
My work was inspired by these significant events in the history of cycling. For the bedovelo Moser Track Bike, I let the maxim of what distance between rear and front wheel is possible guide me. This approach made the installation of two bottom brackets and the manufacturing of a special crank necessary.

Both disc wheels are painted with illustrations by
Simon Kiener and Manuel Abella.



PROTOTYPING CONCEPT WORK

The company MONoPOLE is a spin-off of FREITAG lab AG from Zurich that develops cargo bikes. I was invited to offer conceptual support, develop frame geometry and weld prototypes for this exciting project.

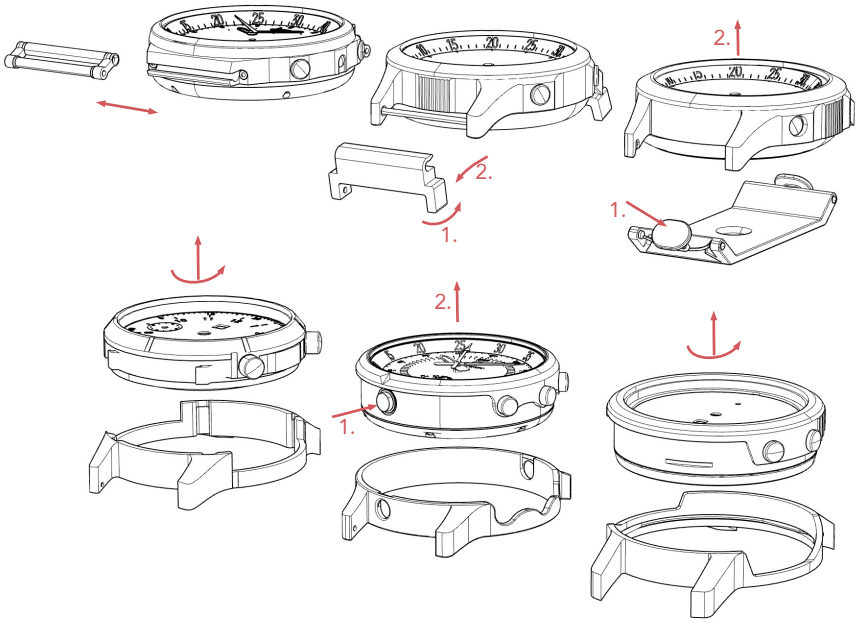
Various companies have given me the opportunity to carry out geometry developments, build test systems or produce small series of bicycles. My customers include Swatch, FREITAG lab AG and DT Swiss.

INTRODUCTION BICYCLE WATCH

In December 2016 I launched a sucessful protject on Kickstarter together with a team. My intention was to bring a watch onto the market that bike lovers could identify with and motivate them to use their bikes as often as possible.

My passion for watches is almost as old as my passion for bicycles. With this motivation, it seemed logical to me to start a project that would bring these two worlds together. After three years of development, we have launched the first hybrid smart watch that is also a bike computer.
The MOSKTIO watch has a clever twist lock: within seconds it can be converted from a smart wristwatch to a classic bike computer. This watch is the first in the world to display bike-specific parameters such as speed, distance and average speed. My function within the start up shifted form being the CEO at start to becoming designer in recent years. For the second edition of the watch, I designed the movement, the clasp as well as the concept of the new dial. The project changed name to POINTO Watch and is currently on hold.

BAJONETT CASE DESIGN



The case clasp is the heart of this hybrid smart watch. It makes it possible to convert the watch from a wristwatch into a bike computer. The design of the watch must be convincing on the wrist and on the bike.

The watch should be easy to dismantle, must hold securely and be stable. The space required for a watch case is minimal and production must be as simple as possible. This case design is a work that has accompanied me for a very long time and is constantly being further developed.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SHIMANO
XT

WATCH DIAL CONCEPT DESIGN

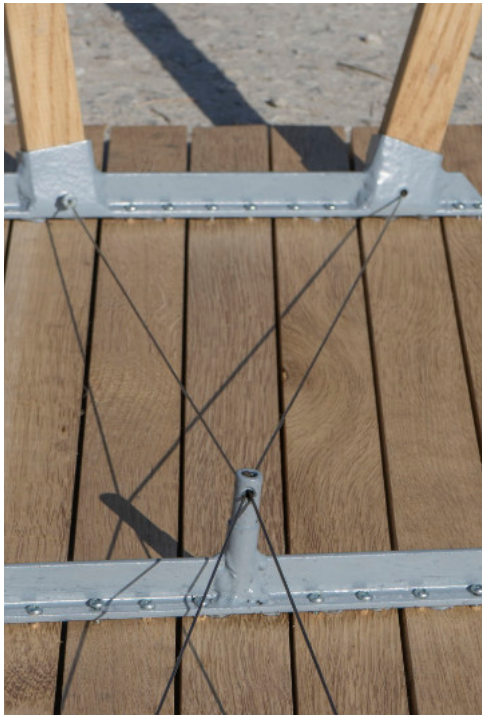
Displaying bicycle-specific values on an analog watch dial is a novelty. The difficulty lay in finding a way to show all the different values on a reduced set of understandable scales.

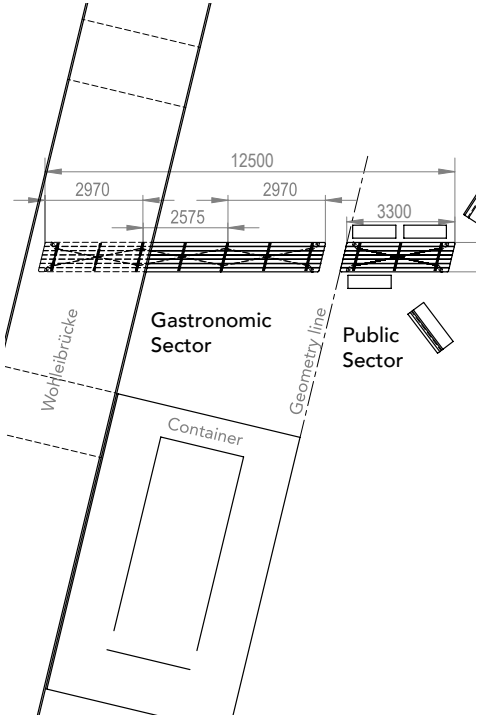
The final dial design of our second watch, including the number design, was developed together with Raphaela Häfliger.

Scale	Value
0 – 70	Speed, Average Speed
0 –10‘000	Distance, distance a year, CO2 savings
0 – 100	Battery %, riding goal in %
+ –	difference from the set heart rate
NO – YES	Connection to sensors and phone

TAVOLATA
SITE SPECIFIC

A connection between public and gastronomic space. This table is set up in two parts, a hosted and a public part. It serves as a mediator and stands for a careful, constructive and conscious use of public space.





With its stamped concrete construction, the Wohlei Bridge is under monument protection. I wanted to base the construction of the table on the construction of this striking bridge, but opted for a more modern cable beam construction. This rope construction stiffens the table, gives it the necessary stability and ensures that it remains easy to dismantle despite its length.
Unfortunately, the construction and setting up of the Tavolata under the arches of Wohlei Bridge was not approved by the authorities.