



The Plex'Eat | Photo source [Christophe Gernigon Studio](#)

[Innovation](#) > [Food & Drink](#) > [Designer creates cone of safety for dining out](#)

DESIGNER CREATES CONE OF SAFETY FOR DINING OUT

 FOOD & DRINK

A designer has come up with an attractive way for diners to socially isolate while eating at re-opening restaurants

Spotted: French designer, Christophe Gernigon, has created a cone of safety that allows restaurant diners to socialise and socially distance at the same time. Gernigon created the aesthetically-pleasing cones to allow diners to safely share food and company in a small space, and to help restaurants to re-open safely.

Gernigon's visor, called the Plex'Eat, consists of a plexiglass cone that hangs from the ceiling above each diner. The cone is designed to fit over your head and shoulders and has a shape similar to that of the personal protective equipment (PPE) used by health workers. The see-through shields curve up at the rear to allow diners to enter and exit easily.

The Plex'Eat shields are designed to be easy to disassemble and clean and could potentially incorporate a light. So far, the cones are still in the concept stage and Gerignon has no immediate plans to begin manufacture.

Gernigon came up with the design while thinking about the way that many restaurants rely on people being able to share food in small spaces. On his website, [Gernigon writes](#) that he "imagined, during the nocturnal creative wanderings of these months of confinement, a new way of welcoming customers of bars and restaurants in search of outings. Even if I hope not to get there, it is better to consider aesthetic, design and elegant alternatives that guarantee the rules of social distancing."

There is no shortage of ideas for how to reinvigorate the hospitality industry during the COVID-19 crisis, while also keeping people safe. Some of the ideas covered recently on Springwise include

hotel rooms turned into private pop-up restaurants and aeroplane seats that could protect fliers from contracting the virus.

Explore more: [Food & Drinks Innovations](#) | [Health & Wellbeing Innovations](#)

1st June 2020

Email: christophe.gernigon@mac.com

Website: christophegernigon.com

[Download PDF](#)

Takeaway:

How to get restaurants safely up and running is one of the most difficult problems facing countries and regions affected by the COVID-19 pandemic. Diners need to feel safe while experiencing the social aspect of dining out. Unaesthetic solutions, such as clunky shields and plastic gloves could prevent diners from seeing restaurants as a luxury. Gernigon's solution is an attempt to emphasise both safety and elegance, in the hope of enticing diners back. Creative solutions like the Plex'Eat could help to encourage people back to a range of hospitality-based businesses in a post-coronavirus world.