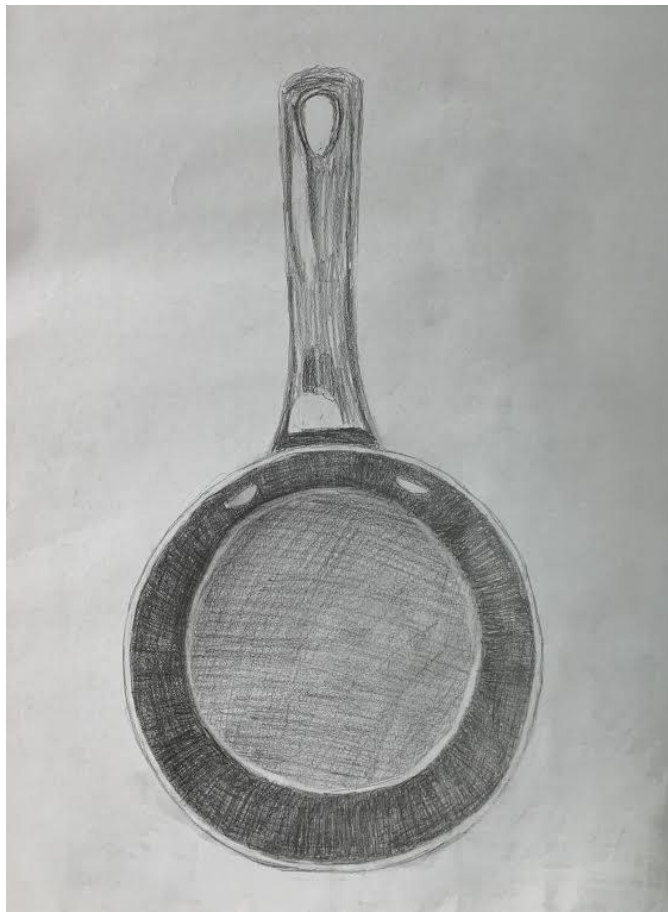
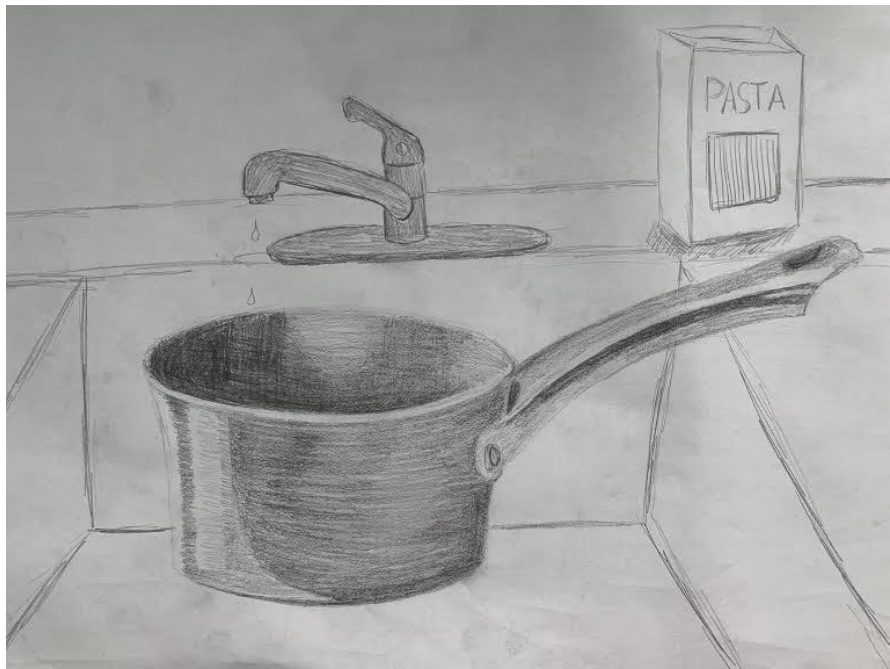


The Boiling Pot

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First Instance: Stone Boiling

- Stones are placed near a heat source until very hot
- Placed at the bottom of a ceramic pot or other container - heat transferred from stones to water and/or food



- Another technique with which most are familiar is simply hanging a pot over a fire

Development/Environmental Elements

- The modern boiling pot requires a stove as it's heat source
 - Stove allows us to place the pot directly on the heat source
- Water - prevents materials in the pot from burning
- Stirring spoon
- Uncooked food

Affordances

- Development of the handle - designed to be comfortable for the human hand grip, allows us to grab the hot pot without getting burned as well as easily move / pour it (visible affordance).
- Material / metal allows it to be directly placed over fire without melting or burning (invisible affordance).
- If the correct material is used, the pot affords us to make hot or boiling water (invisible affordance) - can be used for many things.
- The hole in the handle allows us to hang up the pot on a hook which allows us to create more space in the kitchen (visible affordance).

Another interesting thing about the hole in the handle is that some have begun to use the hole to place a stirring spoon in so that it does not have to be placed down on the counter. Although I am not sure if this is an intended use of the hole, it is interesting that this has become a sort of cultural and / or behavioral development.



Constraints

- Material must be able to withstand high levels of heat (physical constraint)
- One cannot grab the pot anywhere except the handle without getting burned, which may be considered a biological human constraint
- May require natural cooling after being exposed to heat in order for it to be placed on another surface that may burn (physical)
- Pot also requires moisture while being used in order to make good food (cultural constraint)