### INTRODUCTION

- Dishwashers use water and chemical as main source for cleaning but also cleverly uses Time, Mechanical force and Temperature together
- Cup washers in market are not capable of cleaning all types of cups
- Most cup washers use water as primary source for cleaning
- Energy consumption is not focused

#### **Objectives:**

- Develop a water efficient cup washer that cleans any type of cup, preferably under 30 seconds
- To minimize the usage of chemicals used for cleaning the cups



# LITERATURE SURVEY

**DESCRIPTION** 

• Steam is an effective, chemical-free method for sterilizing bacteria

**PUBLICATION** 

**DETAILS** 

Reduction of microorganisms in dishwashers with using steam	Dennis Johansson	Karlstad University, Sweden, Dec 2017	<ul> <li>The placement and distribution of steam influence the sterilization time</li> <li>Steam sterilization consumes more energy than a regular rinse cycle</li> <li>Using two steam generators enhances sterilization time and uniform distribution. However, using two steam generators increases power consumption</li> </ul>
Study on steam as a rinse agent in dishwashers	Jenny Larsson	Karlstad University, Sweden, Aug 2014	<ul> <li>Using steam as a rinse aid in dishwashers, replacing rinse aids</li> <li>The study found steam to be effective in removing water spots and hard water mineral deposits, enhancing glossy finish</li> <li>Steam also helps in drying the dishes</li> <li>However, some drawbacks exist, like increased energy consumption and non-uniform steam distribution for enclosures that are big and loaded</li> </ul>
Local disinfection using steam in a dishwasher	Marcus Eklund	Blekinge Institute of Technology, School of Eng, Sweden, Nov 2013	<ul> <li>Quality Index Calculation: Heat and time to calculate sterilization quality</li> <li>Temperature Impact: Sterilization is quicker at temperatures &gt;80 °C.</li> <li>Hygiene Enhancement: improved hygiene standards</li> <li>Microorganism Efficacy: Effective against various microorganisms.</li> <li>Exposure Time: Steam exposure times for effective disinfection.</li> </ul>

TITLE

**AUTHOR** 

### PATENT AND MARKET SURVEY

#### **Cup and Glass Cleaning Device**

Dhavalbhai Prakashbhai Nai, 2021

- It is a portable and semi-automatic machine
- capable of cleaning multiple cups
- operating a single handle



#### **Auum**

Patentee: Auum, 2020

- Dry steam technology
- •Heats upto 140 °C
- •Uses 20 ml only
- •Able to clean only the Bodum Glasses given

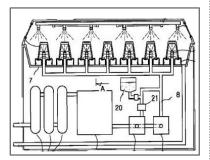




#### **Cup Cleaning Device**

Kim, Sung-soo, 2015

- Washed inside and outside with purified water sprayed at high pressure
- Sterilized with UV rays along with high temperature steam sprayed at high pressure



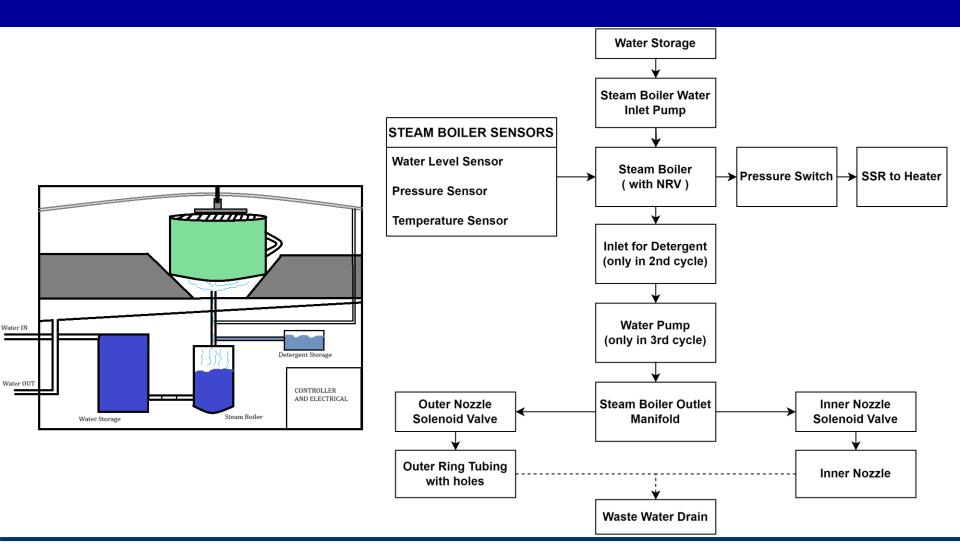
#### **Cup Rinser**

- •Only rinse cups
- •Not suitable for Indian usage
- •Fast and easy to use
- Not clean the outside of cups

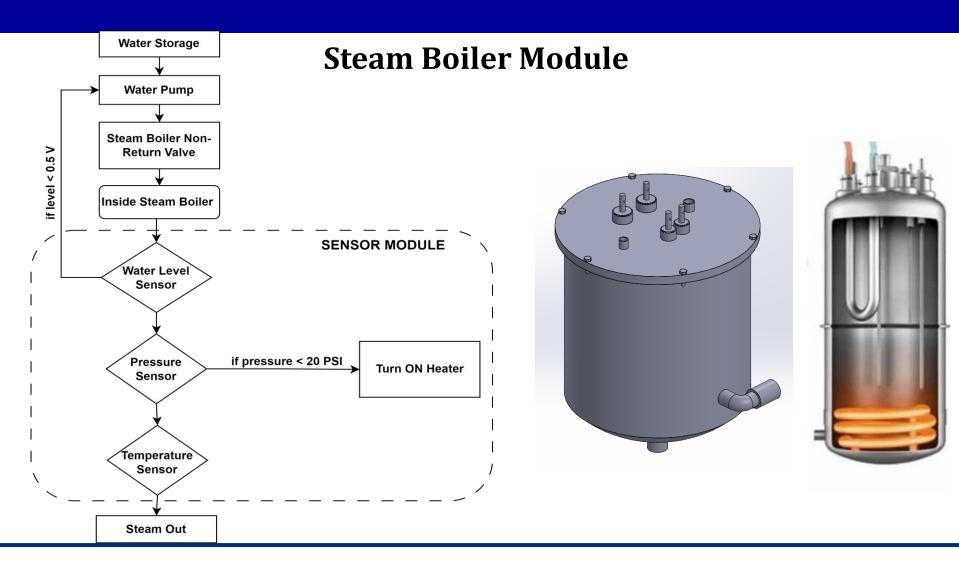




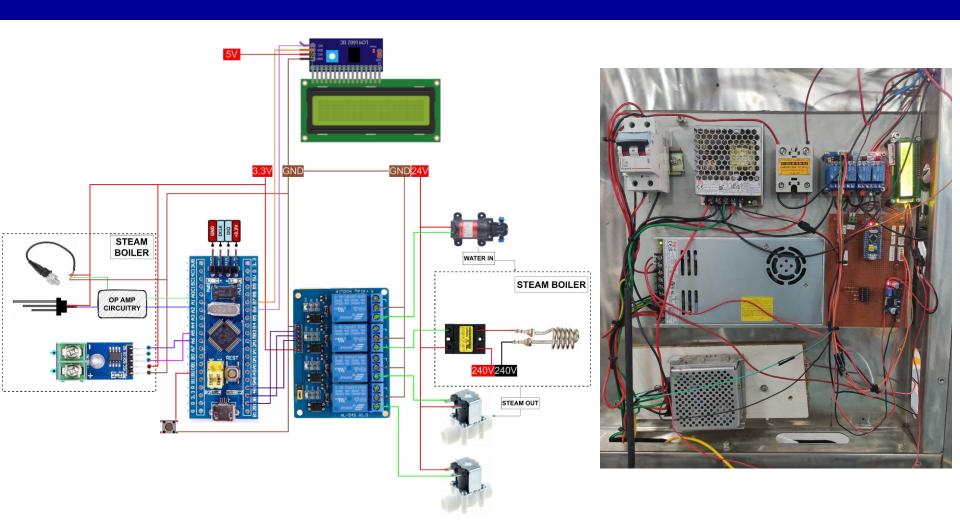
## **METHODOLOGY**



# **METHODOLOGY**

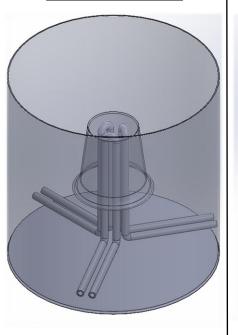


# **DESIGN AND IMPLEMENTATION**



# **DESIGN**

Concept 1

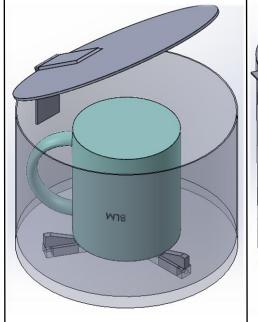


 Many steam inlet pipe required Concept 2



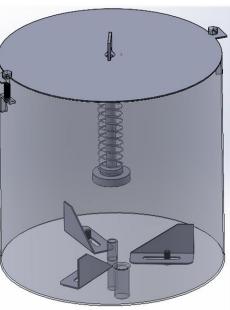
Complicated parts, but might be efficient

Concept 3



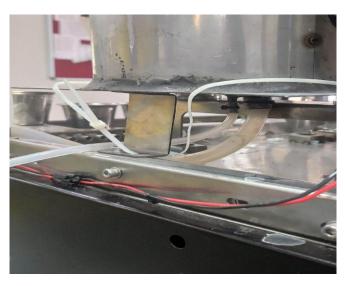
More machining required

Concept 4



 Easy to develop and implement

# **WORKING MODEL AND PROTOTYPE**







### RESULTS AND DISCUSSIONS

- Fair cleaning with milk smell and light coffee stains for 30 seconds cycle
- Removes major stains and sugar deposits
- Approximate water usage 18 ml
- Random visible milk stains
- Zero coffee and sugar stains
- Very less milk and chemical smell
- Visible layers of chemical deposits inside cup
- Random milk and chemical smell
- Complete elimination of milk, coffee, sugar and chemical stains
- Glossy cups after washing the cups
- Reduced cup heat
- Rare chemical or milk smell













## **CONCLUSION AND FUTURE SCOPE**

#### **Conclusion:**

- Steam is effective in cleaning the cups
- The total amount of water is greatly reduced compared to traditional methods
- Steam alone cannot entirely eliminate the odour of milk, thus a little amount of detergent has to be used
- Water is needed to completely rinse of the chemical used

#### **Future Scope:**

- Clean multiple cups at a time
- Use rotating brush setup for satisfactory cleaning
- Develop a simpler design to give easy access to the cup inside

### REFERENCES

- 1. Johansson, "Reduction of microorganisms in dishwashers with steam", M.S. thesis, Environmental and Energy Eng, Karlstad University, Sweden, Dec 2017
- J. Larsson, "Dishwasher with steam injection: Study of steam as rinse aid in dishwashers", M.S. thesis, Faculty of Health, Science and Technology, Karlstad University, Sweden, Aug 2014
- 3. M. Eklund, "Local disinfection using steam in a dishwasher", M.S. thesis, Blekinge Institute of Technology, School of Eng, Sweden, Nov 2013
- 4. Dhavalbhai Prakashbhai Nai, "Cup and Glass Cleaning Device", Indian Patent 202121049081, Nov 2021.
- 5. Kim, Sung-soo, "Cup cleaning device", JP Patent 5652684 B2, Jan 2015.
- 6. Mathieu Bourhis, Thomas Munoz, Clement Houllier, Maxime Prieto, "Device for Cleaning an Object", US Patent 20220193736, 2020.
- 7. AUUM, "AUUM Solutions". https://www.auum.com/ (accessed Apr. 22, 2024).
- 8. Prahantam, "Rapid Glass Washer". https://prahantam.com/ (accessed Apr. 22, 2024).