



**Citrus**



# Citrus

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## *design brief*

Citrus is designing for students. Student kitchens are small and offer little storage space. Student kitchens also often lack a full complement of cookware and dishware. Students are active people. While not generally weak, sports and other activities can lead to aches and pains. The aims of the proposed product are to reduce the storage space needed in student kitchens, reduce the number of dishes needed to prepare and eat a meal and design a more ergonomic kitchen utensil.

Citrus has a very specific target market. Based on initial research, it has been concluded that most students have their kitchenware bought for them by their parents before moving to University. With this in mind, the goal of Citrus kitchenware is to appeal to student's parents. Kitchen products that are high quality and functional are going to appeal to parents more than the lowest price approach that a student would look for, if buying on their own. Citrus serves the European Community and the student population in Europe is steadily climbing. Mass manufacturing will be required to keep up with the demand of this product and the design will keep in mind production quantities of no less than 100,000 units in the initial production run.

There are critical deadlines to be met with this project. While concept sketching and ideation will be constant throughout the project, the PPP's have a set deadline of 3PM on the 18th of March, 2010. This will allow for another week of final development and modelling before the 3D Model, PPP's, Design Document, Engineering GA and all previous developmental sketches and models are submitted on the 26th of March, 2010.

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# product design specification

## 1. Performance

- This item acts like a normal pan on the hob but also acts like a plate on the table
- The handle on this pan is removable for eating and for storage
- Handle to come on and off 2,000 times
- Handles stay cool on the stovetop

## 2. Environment

- Oven Safe : 260° C
- Broiler Safe : No
- Refrigerator Safe : No
- Freezer Safe : No
- Dishwasher Safe : Yes
- Utensils : Nylon, Coated or Wooden
- Cleaning : Dishwasher proof  
: Dishwasher safe

## 3. Service Life

- 3 Year Limited Warranty
- Warranty covers manufacturing defects
- Lifespan of 1,000 uses
- Durable but not indestructable

## 4. Lifespan

- 3 Year Sales Lifespan
- 5 Year Service Lifespan
- Service parts no longer available after 5 years since last product sold

## 5. Manufacturing Cost

- Manufacturing Cost Not to Exceed £7
- Specific Manufacturer Not Yet Chosen

## 6. Market Price

- RRSP / MSRP Not to Exceed £30
- Debenhams and M&S Target Resellers

## 7. Manufacturing Volume

- Initial run of 100,000 units

## 8. Weight and Size

- With Handle Attached  
40cm Long x 22cm Wide x 17cm Tall
- Without Handle Attached  
22cm Long x 22cm Wide x 12cm Tall

## 9. Human Factors

- Optimised according to DTI studies
- Optimised according to NIOSH studies
- Handle reduces risk of strain to wrist
- Handle shortened reduces force required

## 10. Quality & Reliability

- MTBR is 3 Years
- MTBF is 4 Years

## 11. Standards and Specs

- Meets ISO 3055
- Meets ISO 9001
- Meets EN 2900

## 13. Packaging & Shipping

- 32cm x 32cm x 22cm Box
- Packed with handle detached
- Product shown on package

## 14. Maintenance Policy

- 2 Service Parts - Handle and Base
- Parts dispatched directly to user
- Non-functioning part returned by user

## 15. End of Life

- End of life recycling policy
- Dispatch prepair label to customer
- Customer boxes and returns to Citrus
- Materials Separated by Citrus
- Materials Given to 3rd Party Recyclers



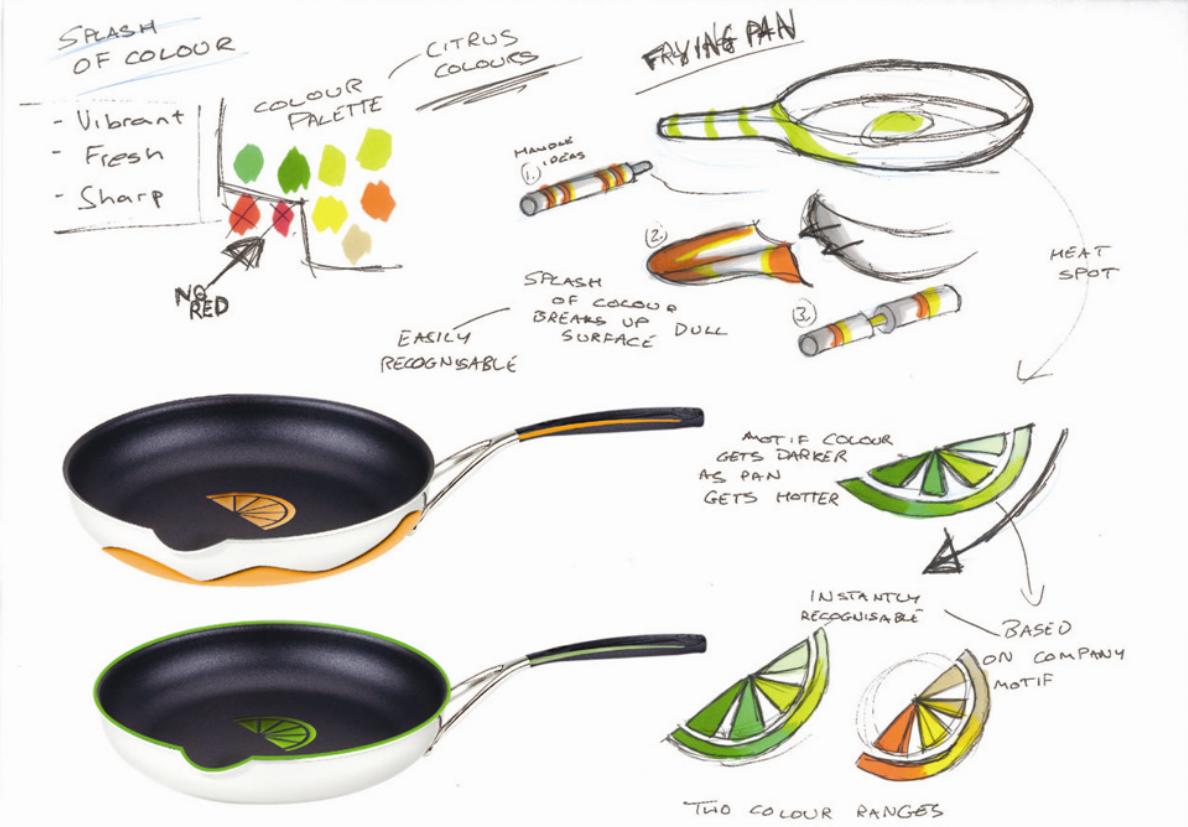


# brand introduction



Citrus is vibrant, fresh and sharp. Citrus brightens up your kitchen. Citrus has new and exciting ideas. Citrus is simple and avoids unnecessary gimmicks. Citrus designs for students. More specifically, Citrus designs for student's mums in the European marketplace. Citrus believes that students are impossible to design for because their price range dictates the cheapest possible

products. However, students usually receive their cookware from their parents when they move to university. Parents, unlike students, can have quality products marketed to them because they have more disposable income. The key to a successful Citrus saucepan is for a mum to see it on the shelf and say to herself "Jack would love this for his new kitchen!"





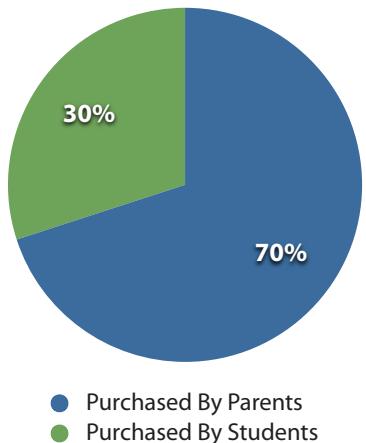
## student's mums

It is nearly impossible to design well made products for students. A student's budget will simply not allow for quality goods to be purchased. Students are usually looking for the absolute lowest price. What this means is that no one can design specifically for a student's needs. Instead, designers and manufacturers simply build the cheapest products possible knowing that students and others will be able to buy these goods simply because they cost less than every other product.

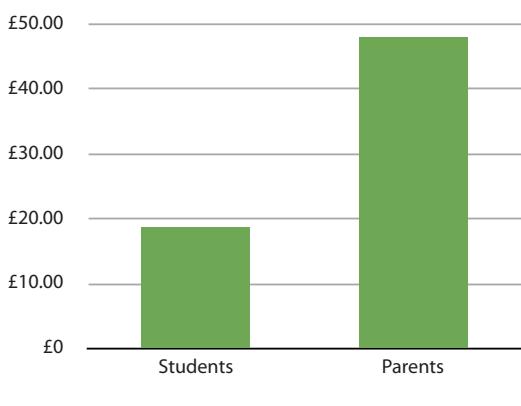
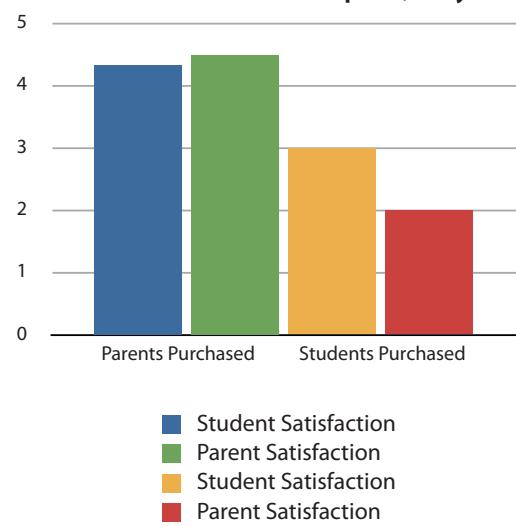
At Citrus, there has been a belief from the beginning that most students don't buy their own kitchenware. A quick poll around the design team and the lecture hall showed that most students had their kitchen products purchased for them by a parent. Unlike students, parents can have products designed for them. They have a little more spending cash and are looking for a higher quality item that will last longer and work better than the lowest cost items available at the local discount store. This is the target market for Citrus. To be sure that this target market exists a small survey was put together

The graphs to the right show that not only did most students receive their saucepans from their parents but the parents were willing to spend more money per saucepan. On top of that the students and parents reported being happier with the quality of the products purchased when the parents did the purchasing. The next two pages show the survey that was put together. One survey is for parents, the other for students.

Saucepans in Student's Kitchens



Satisfaction with Saucepan Quality



■ Average Amount Spent per Saucepan by

# student kitchenware questionnaire

		Strongly Disagree	Agree	Strongly Agree	
1.	You brought all of your dishes to University from home.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
2.	You brought all of your utensils to University from home.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
3.	You brought all of your pots and pans to University from home.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
4	Your parents purchased all of your dishes for your kitchen at University	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
5	Your parents purchased all of your utensils for your kitchen at University	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
6	Your parents purchased all of your pots and pans for your kitchen at University	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
7	You are satisfied with the number of dishes you have at University	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
8	You are satisfied with the number of utensils you have at University	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
9	You are satisfied with the number of pots and pan you have at University	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
10	You are satisfied with the quality of dishes you have at University	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
11	You are satisfied with the quality of utensils you have at University	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
12	You are satisfied with the quality of pots and pan you have at University	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
13	What price range did/would you consider if buying a new plate? £15	Under £16-£30	£31-£45	£46-£60	Above £61
14	What price range did/would you consider if buying a new knife? £15	Under £16-£30	£31-£45	£46-£60	Above £61
15	What price range did/would you consider if buying a new saucepan? £15	Under £16-£30	£31-£45	£46-£60	Above £61

# parent kitchenware questionnaire

	Strongly Disagree					Strongly Agree
1. Your student brought all of your dishes to University from home.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
2. Your student brought all of your utensils to University from home.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
3. Your student brought all of your pots and pans to University from home.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
4. You purchased all of the dishes for your student's kitchen at University	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
5. You purchased all of the utensils for your student's kitchen at University	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
6. You purchased all of the pots and pans for your student's kitchen at University	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
7. You are satisfied with the number of dishes your student has at University	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
8. You are satisfied with the number of utensils your student has at University	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
9. You are satisfied with the number of pots and pans your student has at University	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
10. You are satisfied with the quality of dishes your student has at University	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
11. You are satisfied with the quality of utensils your student has at University	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
12. You are satisfied with the quality of pots and pans your student has at University	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
13. What price range would you consider if buying a new plate for your student? £15	£16-£30	£31-£45	£46-£60	Above £61		
14. What price range would you consider if buying a new knife for your student? £15	£16-£30	£31-£45	£46-£60	Above £61		
15. What price range would you consider if buying a new saucepan for your student? £15	£16-£30	£31-£45	£46-£60	Above £61		

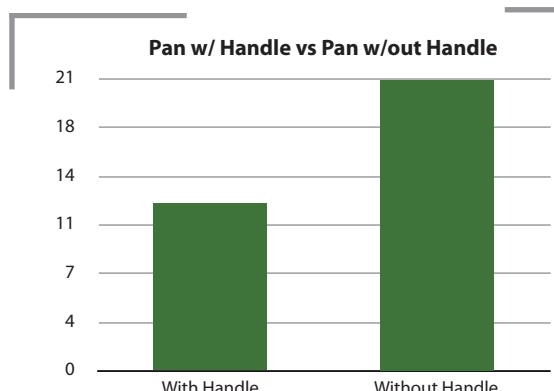
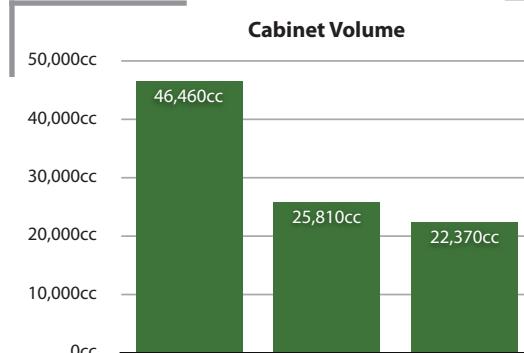


## student's kitchen storage

Students easily push any kitchen to its limits. Kitchens that were previously built for a three person family now hold dishes from four or five different students each with duplicate kitchenware. Even in on-campus accommodation there simply isn't room for every student to have a full complement of kitchenware. With this in mind Citrus aims to reduce the amount of space that a piece of cookware requires in the cupboard.

On a saucepan there is clear source of space waste, the handle. The handle protrudes from the saucepan which literally doubles the pan's volume if the entire utensil is enclosed in a cube of space. One of the primary ways the Citrus saucepan will save space in a student kitchen is by having a removable handle. The handle will be designed so that it can easily be removed and replaced. On top of that the handle will fit into the saucepan when it is being stored. That way the handle will not get lost and will not take up extra space.

After measuring a student's cupboard and the space taken up by a saucepan with the handle attached, the space savings with the new design have been calculated at 1.7 times. This is not a perfect number because small items can fit around the handle of a normal saucepan. This calculation does not take that into account. The removable handle will really help a student use the small amount of space available in the cupboards. It will also allow for the potential sale of more Citrus brand kitchenware items as there will be room in the kitchen for them.



**1.7X**

as many pans with  
handle removed fit  
into the cupboard





# ergonomics of saucepans

Saucepans all have the same basic handles. The handle comes out the end of the pan and is nearly straight and nearly parallel to the work surface. It doesn't matter what the price range or purpose of the pan, it's going to have a handle that is pretty much the same as every other pan.

The problem with these handles is that they are not particularly ergonomic. They aren't dangerous but they are not comfortable either. Students are young and may find ergonomics to be relatively unimportant. But students are also busy. Students are active. Students spend a lot of time typing. All of these activities can lead to small aches and pains in the wrists and sometimes worse. The photo below shows a

standard pan being held. Notice the wrist is overextended. The chart below is cited from the *DTI Specific Anthropometric and Strength Data for People with Dexterity Disabilities* which was published in 2002. This chart shows that non-disabled people can more easily lift more weight with a vertical handle than a horizontal one.



## 3.5.2 Numbers (and percentages) of non-disabled participants according to the level of ease or difficulty experienced when lifting different weights on a platter equipped with a horizontal or a vertical handle

Weights - horizontal handle					
	0.25Kg	0.5Kg	0.75Kg	1Kg	1.25Kg
<b>Cannot do</b>	0 (0%)	0 (0%)	2 (2%)	10 (8%)	24 (19%)
<b>Very difficult</b>	0 (0%)	3 (2%)	10 (8%)	31 (25%)	49 (39%)
<b>Can do</b>	3 (2%)	16 (13%)	41 (33%)	50 (40%)	29 (23%)
<b>Easy</b>	25 (20%)	59 (47%)	55 (44%)	28 (22%)	21 (17%)
<b>Very easy</b>	98 (78%)	48 (38%)	18 (14%)	7 (6%)	3 (2%)

Weights - vertical handle					
	0.25Kg	0.5Kg	0.75Kg	1Kg	1.25Kg
<b>Cannot do</b>	0 (0%)	0 (0%)	1 (1%)	7 (6%)	21 (17%)
<b>Very difficult</b>	0 (0%)	2 (2%)	7 (6%)	27 (21%)	47 (37%)
<b>Can do</b>	3 (2%)	8 (6%)	43 (34%)	47 (37%)	30 (24%)
<b>Easy</b>	13 (10%)	44 (35%)	43 (34%)	32 (25%)	22 (17%)
<b>Very easy</b>	110 (87%)	72 (57%)	32 (25%)	13 (10%)	6 (5%)

## *handle exploration stage 1*

The first concept for the handle is based on a medical crutch. The image at the right shows the type of crutch that was the inspiration for stage 1 of the saucepan handle. This type of crutch spreads the forces involved with walking away from the wrist and to the arm. Because the arm is much stronger than the wrist or hand this really helps reduce the risk of injury to the wrist.

The saucepan handle designs use a similar principle. Three different sized handles can be seen to the right. They are all facing to the right. That is where the saucepan would connect. The vertical part is where the user holds the handle. Then the bottom bit that sticks out to the left goes underneath the hand to reduce the amount of force that needs to be exerted by the user.

The last two images are these weight spreading handles in action. These illustrations clearly show how the handles connect to the saucepan and how the user holds them.

After some testing, these handles were shown not to be optimal. The vertical grab position is awkward to hold and the weight spreader does not go far enough back to reach the arm and spread any weight. If it did the handle would be far too large for normal use. Stage 2 of the handle development simplifies this concept and uses more sound ergonomic principles.



## *handle exploration stage 2*

Stage 2 of the saucepan handle development involved the creation of a pistol grip style handle. This handle is sized at about 40mm to be the most comfortable according to a DTI study that is cited in 2 pages time. 40mm is comfortable for both males and females in both the right and left hand.

The key design decision with this handle was to determine its distance from the saucepan and its orientation to the saucepan. Increasing the distance will increase the amount of force placed on the user's hand, assuming the weight of the pan and the food remains constant. However, making the distance between the pan and the handle shorter means that the user hand is closer to the hob. This increases the risk of the user burning him or herself on the hob or other cookware that is on the cooker. It will also increase the sensation and feeling of heat that is felt from the saucepan.

As is seen in the photos, it is possible to mount this handle in a more joystick-like position when compared to the handle of the pan. This would mathematically have a negligible effect on the perceived weight of the pan because the fulcrum point, application of force and the force caused by the weight of the pan have not moved. It does create an almost video game-like appeal to the pan. This would most likely alienate female users and is not in fitting with the Citrus brand of "Vibrant, Fresh and Sharp."

The third image from the top shows simply attaching this contoured handle to the end of a current "standard" pan handle will result in an overly long and awkward looking handle.



## *handle exploration stage 3*

After informal testing of the handles on the previous page a compromise was made. It was clear that the concept of the handle extending underneath the user's wrist was simply not going to work. It would not change the fulcrum point, it would just spread the weight out to the wrist instead of the arm and was generally uncomfortable. The best solution came when grabbing the arched end of the handle and putting the part that went under the user's wrist underneath the pan. This led to a near vertical riser from the pan and a short, arched, handle for the user to grab onto.

This handle keeps the user's wrist straight in line with the user's arm. This fixes the overextended wrist issue that the horizontal pan handles cause. It also gets the design closer to a vertical handle which was shown by DTI to allow for the user to more easily lift more weight. It also has a shorter handle in general which means the weight is closer to the fulcrum of movement and closer

to the force applied by the user's wrist. The diameter of the handle is also 40mm at its biggest to support DTI's research (shown on the next page) about optimal handle diameter.

This handle should make the pan incredibly easy to lift and use for an extended period with optimal ergonomics for a human wrist.





## testing improved ergonomics

The testing performed on the experimental handles is on the last three pages and is mostly practical with very little measurable data. Luckily, DTI has published excellent ergonomics information on handles.

This image and chart are from the *DTI Specific Anthropometric and Strength Data for People with Dexterity Disabilities* which was published in 2002. This chart shows the different preferred diameters for grasping something by non-disabled participants.

The chart clearly shows that there is a pretty common consensus. Both males and females in both their right and left hands prefer a handle around 40mm in diameter. Because of this the handle for this saucepan has been designed to have a diameter of about 40mm.



### 8.5.2 Non-disabled

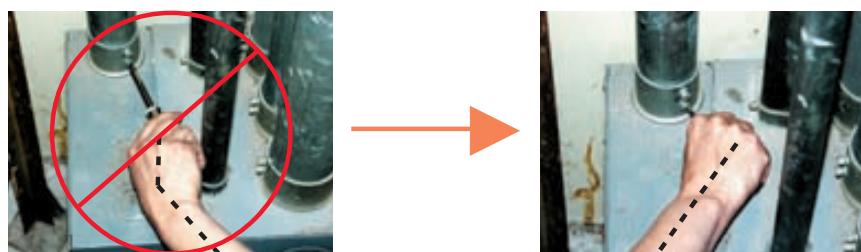
Finger - thumb grasping diameters of non-disabled participants (mm)					
Male	No.	Mean	S.D.	Min	Max
Left hand	46	41.09	4.72	33.17	55.83
Right hand	46	41.16	3.34	31.97	54.23
Left and right combined	92	41.12	3.93	31.97	55.83
Female					
Left hand	78	39.97	3.91	30.22	51.82
Right hand	77	40.03	5.28	32.30	49.12
Left and right combined	155	40.00	4.48	30.22	51.82
Male and female combined					
Left hand	124	40.38	4.24	30.22	55.83
Right hand	123	40.46	4.19	31.97	54.23
Left and right combined	247	40.42	4.21	30.22	55.83



These images support the decision to have a curved handle. A normal horizontal handle on a pan causes the user to extend his wrist so that it is not parallel with his arm. These images are part of workplace health and safety guidelines from NIOSH and OSHA. The report is titled *A Guide to Selecting Non-Powered Hand Tools* and it was published in December of 2004.

The bottom image asks the user to find a hand tool with a shape that will allow him to keep his wrist in an optimal, straight, position so that he can apply maximum force.

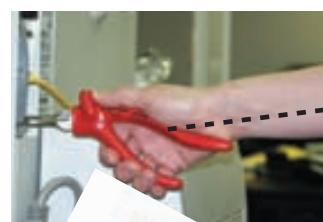
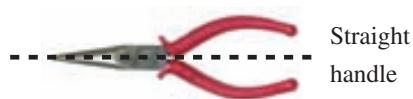
The top image is just a guideline about working in tight spaces. But again it encourages the user to choose a tool that will allow him to work with a straight, safe, wrist.



## 8

Select a tool with an angle that allows you to work with a straight wrist.

Tools with bent handles are better than those with straight handles when the force is applied horizontally (in the same direction as your straight forearm and wrist).





## *inspiration*

### *reverse wedge*

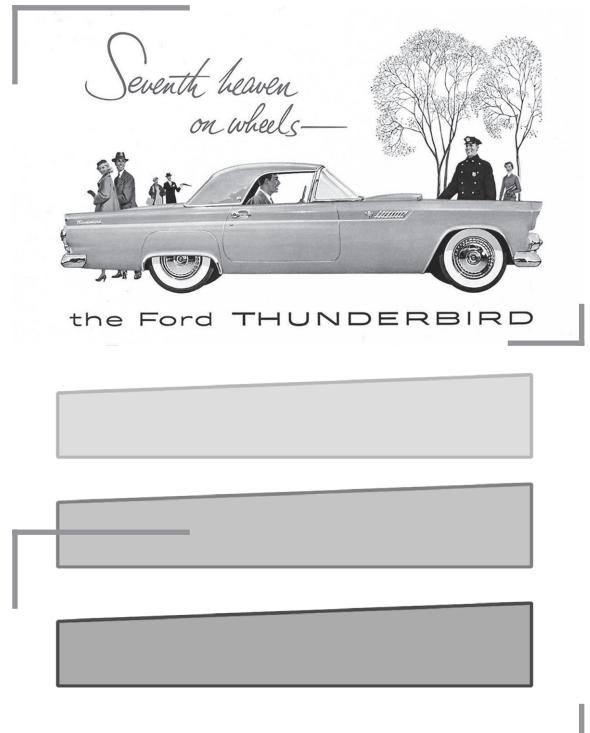
The wedge is an interesting concept in automotive design. By making the front of the car shorter than the rear of the car it is made to look like it is about to pounce. However, I think that an even more impressive feat is the reverse wedge. By doing the opposite, the car looks like it is in the middle of pouncing on unsuspecting prey. It looks sharp and fast and in motion.

This Citrus branded saucepan needs to look fresh and sharp. By making the front lip of the pan slightly higher than the rear lip I can bring action to something as static as a saucepan.

### *mopar sublime*

Auto manufacturers get a bad rap for meaningless and complicated vehicle colour names. Names such as "Lava Gray Pearl," "Lake Silver Metallic" and "Ibis White" say nothing extra about the paint colours. However, MOPAR's Dodge had the most descriptive colour name in its brochures.

Sublime is exactly what it says. It is the exact hue you think of when you think of something that is lime coloured. It is bright but somehow still relaxing. It catches the eye instantly but does not irritate it. Sublime is absolutely sublime.



## *citrus-ness*

### *vibrant, fresh and sharp*

Citrus is vibrant. Citrus makes refined products that have tasteful colour accents. Citrus is green. Citrus does not use its logo or its distinctive colour in vein. Highlights and gentle additions are how Citrus comes through on Citrus cookware.

Citrus is fresh. Citrus cookware prepares fresh food for the betterment of its young users. Citrus encourages its users to skip the ready made meal and prepare fresh food made from fresh ingredients for a fresh and invigorating taste.

Citrus is sharp. Citrus products stand out on the shelf. Citrus products aren't goofy like some brands out there. Citrus products stand out in the same way that British Racing Green Aston Martin stands out. Citrus cookware stands out because they are sharp.

This saucepan features the reverse wedge to make it look fast and dynamic. It features green highlights and accents. It also has polished aluminium mechanical bits to give it a solid and engineered feeling.



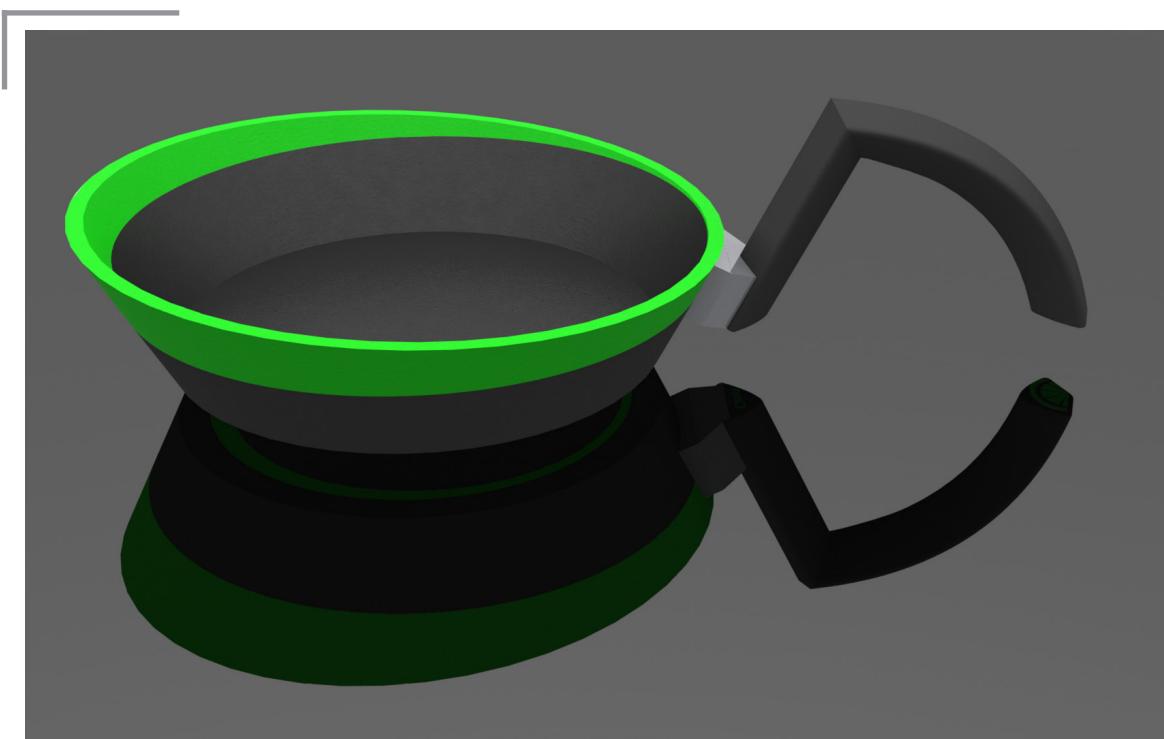
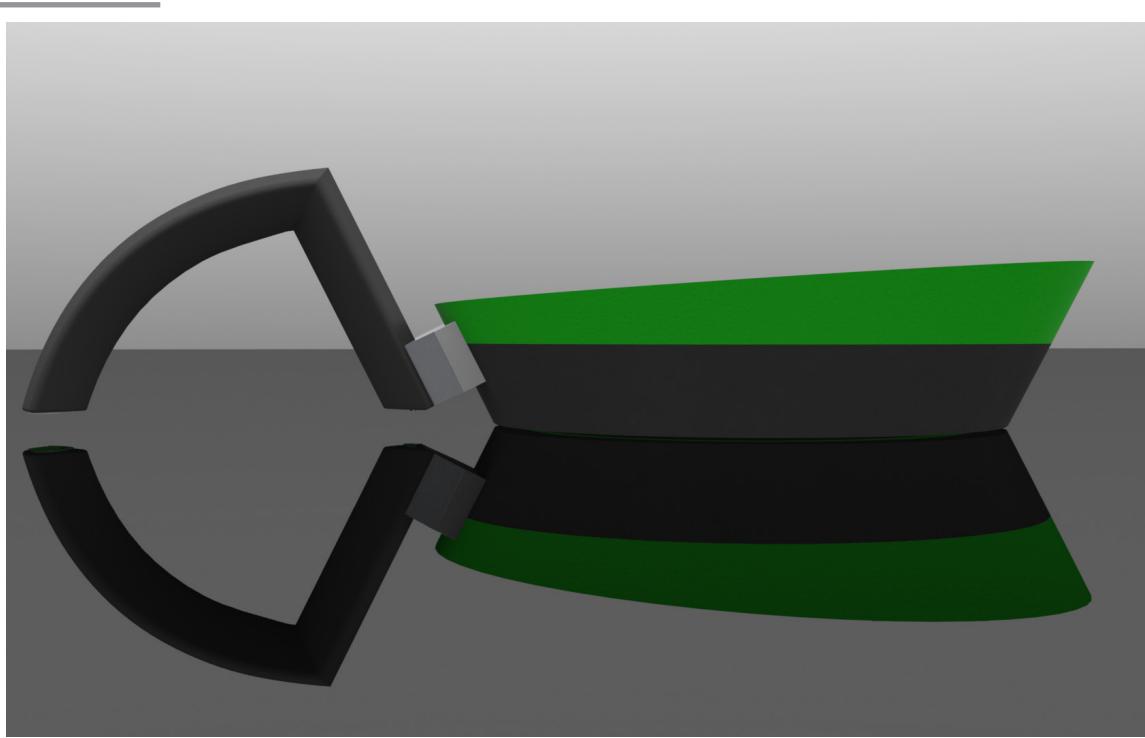


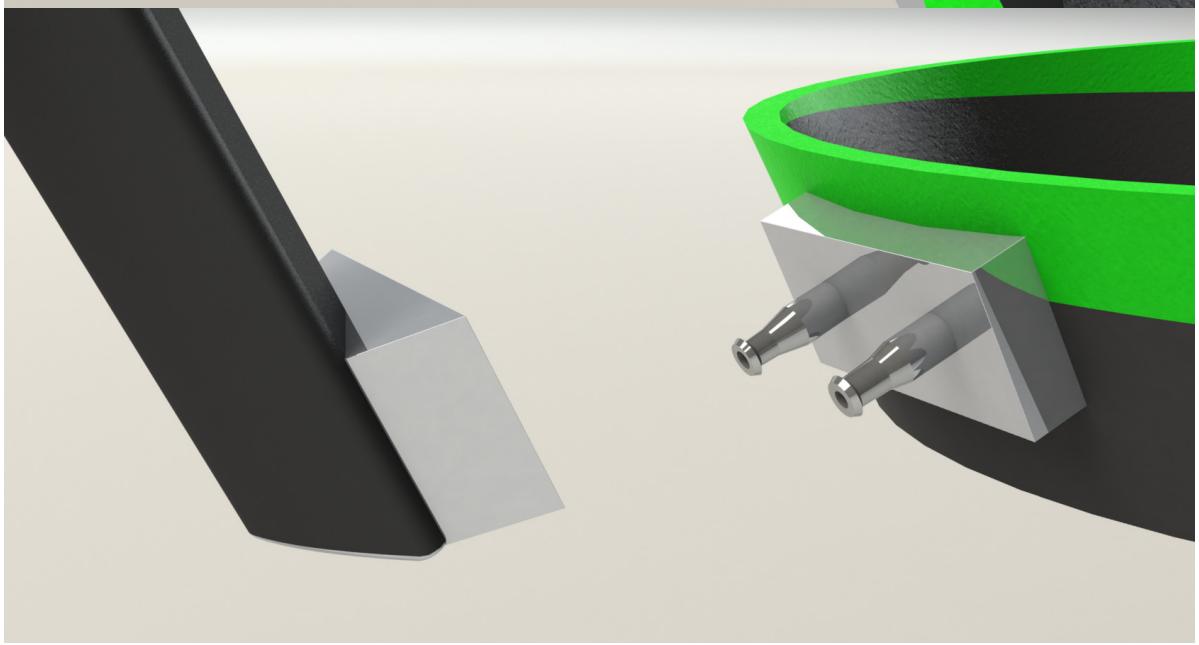
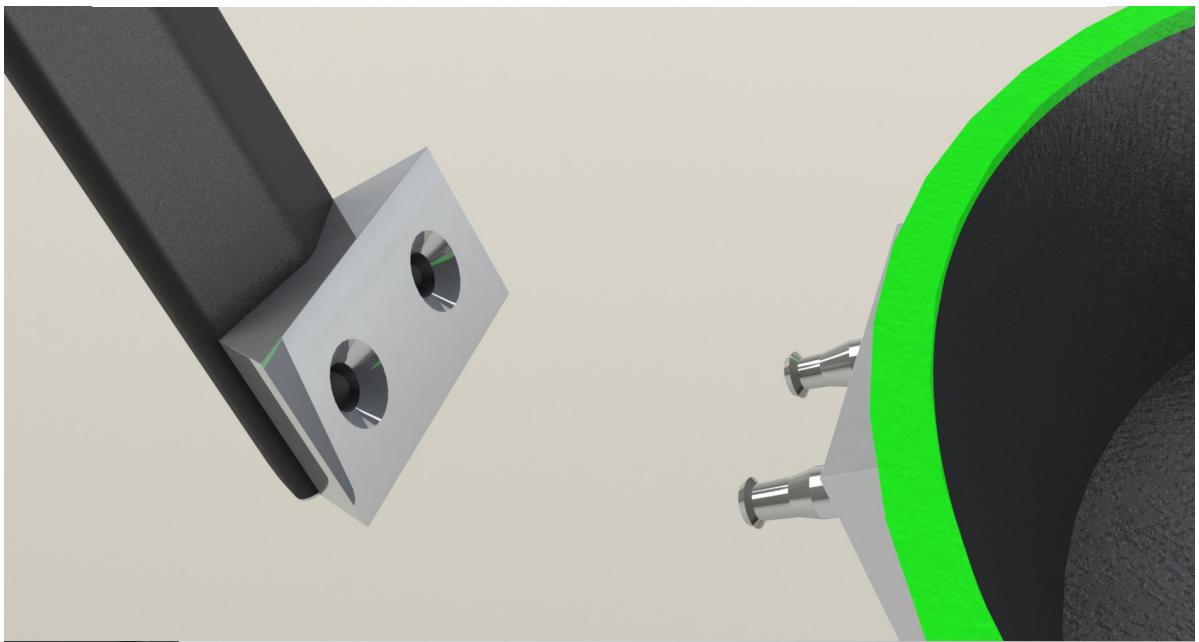
*foam model*





*cad model*







## *proof of principle prototypes*

There are several PPP's that make it simpler to understand the materials and attachments that go into this product.

PPP01 is a pink knife. These come in many colours, including green. Unfortunately the green ones were sold out. But the point of this PPP is to show the type of coloured coating that the green stripe on the pan should be. The packaging for this product says that the the coloured coating is a non-stick coating. It must be a type of coloured PTFE coating.

PPP02 is a green tin. The green colour is nearly perfect for the colour accents on this Citrus saucepan. However, the way the coating is applied is not acceptable. It is very poorly sprayed on and looks very low quality. Basically this saucepan should have the colour from PPP02 but the coating and finish of PPP01.

PPP03 is the key to the handle's functionality. The only cookware currently on the market that has removable handles are camping cookware. The handles and latches are of a very low quality. This pneumatic coupling valve is the perfect replacement. While this is an engineering piece and can require a lot of pressure to snap open and closed, the one that replaces it can be of a lower quality. The one that is on this saucepan needs the coupling action but does not need to hold air pressure and does not need to be so hard to open and close.

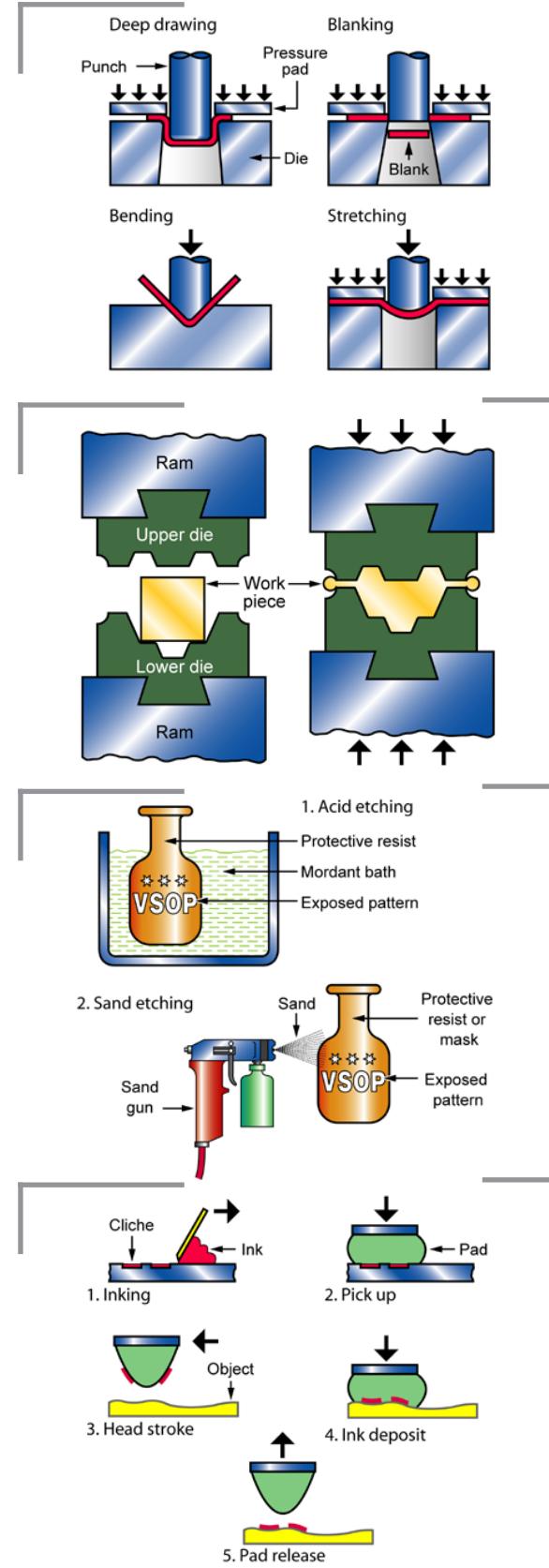




## mass manufacture

After reviewing the CES Materials and Processes database a construction process for production of at least 100,000 units has been developed. The process starts with a 5mm sheet of low carbon steel. It is deep drawn using a stamp tool. The excess steel is then removed to create the distinctive reverse wedge shape. The male end of the aluminium connection will be made by aluminium alloy die casting. Die casting allows for close tolerances and a great level of detail to be achieved. The female end of the aluminium connection will also be die cast. This part is larger because the aluminium reinforces the shape of the handle. The die for this bit will not allow for the holes to be cast economically so they will have to be drilled and chamfered in a secondary CNC manufacturing step. These parts will need to be polished after casting. Lastly the Styrene Acrylonitrile (SAN) handle will be polymer forged with the female aluminium cast as an insert. Polymer forging is a process that allows for thick walled plastics to be manufactured in economical, large, quantities.

Once the raw materials are formed, the finishes can be applied. The bottom of the pan will be painted with a standard dark grey heat resistant paint that is quite common on cookware. The inside will then be sand etched with PTFE and treated to form the non-stick surface. The green lip will be applied by dipped acid etching with green PTFE. The he green circle and Citrus logo on the bottom will be applied with pad printing.



# Exploded Assembly

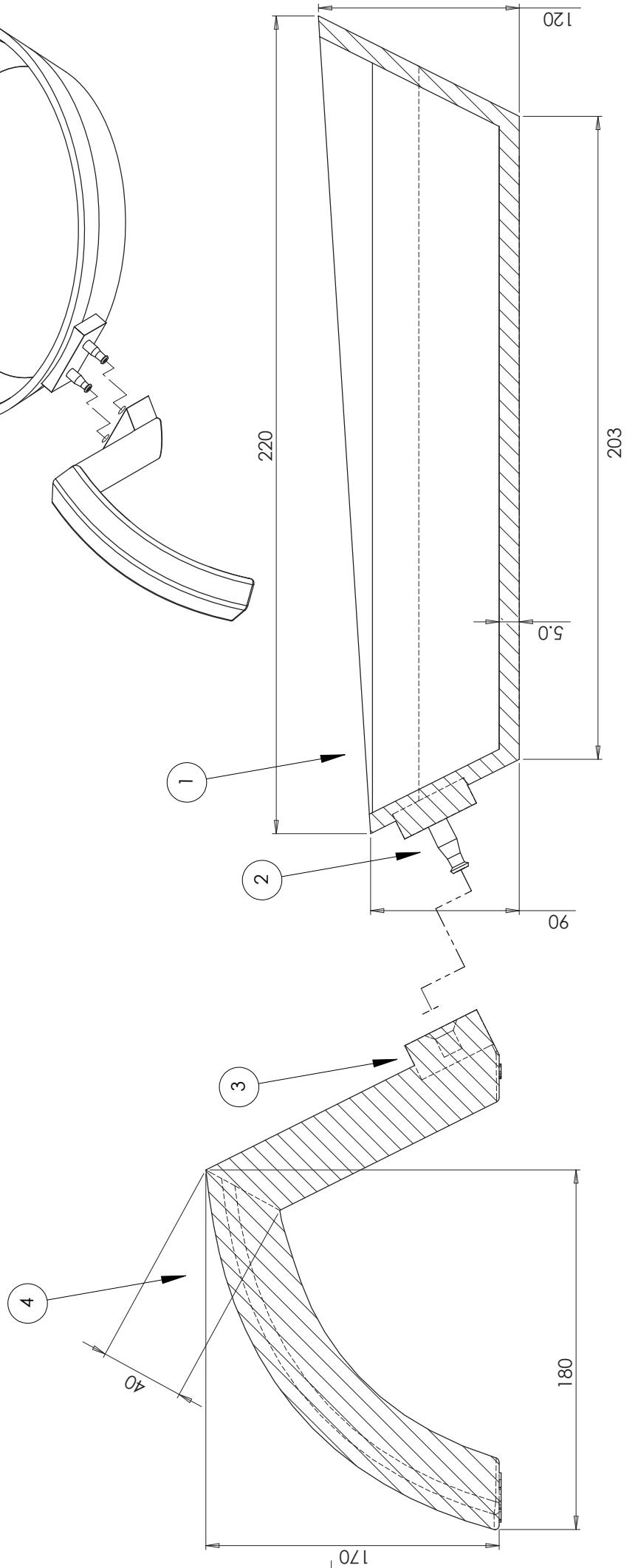
UNLESS OTHERWISE SPECIFIED:  
DIMENSIONS ARE IN MILLIMETERS

TOLERANCES:  
ZERO PLACE DECIMAL 0.5mm  
ONE PLACE DECIMAL 0.1mm

DWG NO. A3

Drawing01

SCALE 1:1 SHEET 1 OF 1



PARTS LIST:			
NO. PART NAME,	NO. OF PARTS per product	MATERIAL	MANUFACTURE
1 Pan Base	1	Mild Steel	Deep Drawn and Finished with PTFE Coating
2 Male Fastener	1	Aluminum Alloy	Die Cast and Polished
3 Female Fastener	1	Aluminum Alloy	Die Cast and Polished
4 Handle	1	SAN Polymer	Polymer Forged with Port 305 Insert

NAME	SIGNATURE	DATE
Jeffrey Berger		26/03/2010
CHK'D		
APV'D		

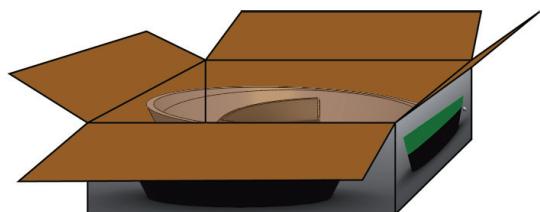
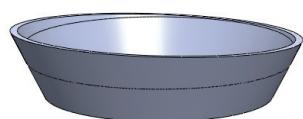


## *end of life*

Citrus stands behind its products. This saucepan comes with a three year warranty against defects in manufacturing and/or workmanship. During that time Citrus will repair or replace any components that fail. This saucpan only has two serviceable components, the handle and the base. If the handle fails or the base fails a new one can be dispatched to the customer. On top of that, after the three years are up, the customer still has options. This saucepan has a service life of 5 years and can be serviced out of warranty until at least 5 years after the last sale of the last of this specific saucpan.

As far as disposing of the product once the customer no longer has a use for it, Citrus will help take care of that. As part of an environmental initiative, Citrus will dispatch a prepaid parcel label so that the customer can return the product for recycling. From there Citrus will separate the product into its component materials. Specifically that of steel components, aluminium components and thermoplastic components. While the specific plastic used is of Type 7 which is not recyclable to the standard agencies, it is a thermoplastic. Citrus will partner with a 3rd party recycler to help this material get the post-consumer treatment. Steel and aluminium are simple to recycle and Citrus will also partner with a specialised agency for the proper handling of those materials.

If any unexpected issue arise, Citrus will be prepared to deal with them and will remain responsive to customer concerns.





# next steps

## further development

In early Citrus history our pans had a colour changing logo at the centre of the top facing surface of the pan. This logo changed colour as the pan warmed up as a visual indicator of the pan's temperature. Researching the colour changing surface finish and application methods would prove a nice addition to the next iteration of this pan.

I started to design the shipping box, as can be seen on the previous page. It is very nice. It has actual size images of the pan on each surface from that angle. This is similar to how Apple does iMac boxes. However, creating the internal protection and packaging to hold the pan steady in the box is an area for future development. Also some development with palletising the boxes and shipping them across the ocean as economically as possible could increase margins on the sales of this product.

Right now I know how I would like the handle to attach with a mechanism similar to PPP03. However I don't know how to draw a connection like that in CAD and I don't know how to manufacture it. That being said, the current system will work even if there is no latch. The pan slides into the handle downward. Gravity alone holds the parts together as they are drawn now. But in the future that latch mechanism with a trigger underneath the handle will be the perfect solution.

### DE IN BRUNEL

DESIGN PROCESS 2 - DM2316  
Academic Year 2009/10

### polymers

5 2010.

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i developed so much in these six weeks. Good for the material part and of PTFE - functional related the quality and cost reduction. Companies still projects have been going. Kitchenware companies. You design to these company brand he designed products.

panks. You should not exceed 5% for PTFE to be in addition to this. The reduction of a Project go projects should be carefully at.

we aware of Design Afordance, native & physical aspects.

N

SCHOOL OF ENGINEERING AND DESIGN

### MADE IN BRUNEL

DESIGN PROCESS  
Academic Year 2009

### The Thermoplastic Family

DESIGN PROCESS 2 - DM2316  
Academic Year 2009/10

#### Acrylonitrile Styrene

This is a specialised resin. Applications: Surfboards

TPE - Thermoplastic Elastomer

Applications: Styrene butadiene rubber (SBR) and Neoprene® is DuPont's Applications: High tensile Samples shown in the Lecture Rattle Ball Gout container, Mineral Water bottle, Food packaging trays.

Kraton® SBS copolymer

The SBS block copolymer Kraton® Bl Lates is a TP

POLYURETHANE RUBBER

Applications: Vehicle body panels, insulation, Samples shown in the Li and yellow - glass fibre Stress Ball and Foam Pin

PCP - foamer (CRO)

There are six generic class Samples shown in the Li

Polyether blends

ExxonMobil's PCT

Thermoplastic polyether

Copolymer polyether

Examples of TPE produc

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