Clean Mean Veggie (Banana) Cutting Machine

Ya Chi Cheng, Liliana Nasrallah, Hannah Sherman, May Wang, Zubin Bhaumik "It would help if you could chop onions faster so you're less exposed"

"...chopping
vegetables takes
longer than cooking
the food"

Why us?

"the veggies end up slipping around on the cutting board or you end up with veggies in uneven pieces" Cutting produce can be difficult and dangerous. We want to find a safer way to cut vegetables that is accessible to students.

Our Core Metrics

Automation

Save the user time and physical effort

Affordability

Affordable pricing for college students



Safety

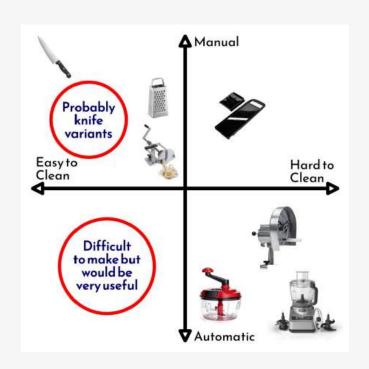
No exposed blades during use

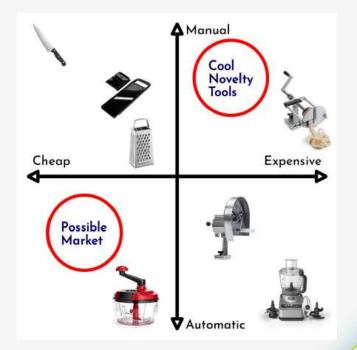
Ease of Use

Simple to operate, disassemble, and clean

Target Market

The intersection of automation, easy cleaning, and affordability





Market Comparison



Food Processor



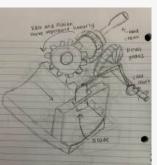
Rotary Vegetable Slicer

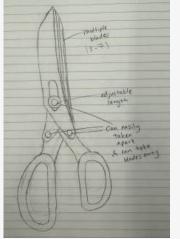


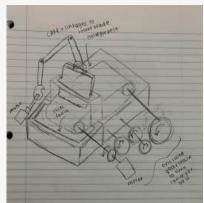
Veggie Hand Slicer

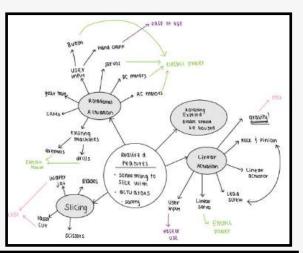
Brainstorming and Prototyping

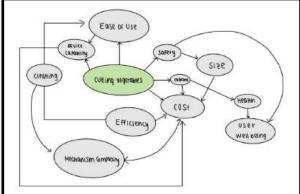


















Initial Prototype



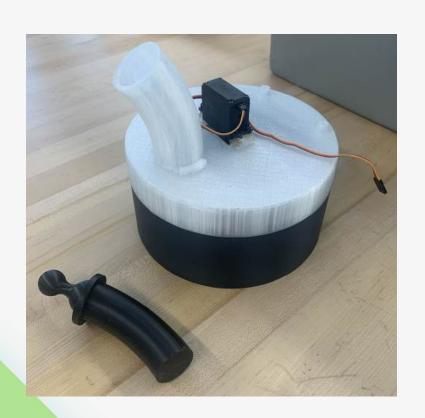


Pros	Cons
TransparencyProof of conceptTesting platform	 Loose tolerancing Cube shape made machine space inefficient Difficult to assemble

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Key Features

- Rotary blade (safety)
- Gravity fed chimney (automation) and backup plunger
- Removable chimney (potential for varying shapes and sizes of produce)
- 4 main components (easy disassembly and cleaning)

Thank you!

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