

## Project 2: Task Based Kitchen Tool

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Problem statement:

- ***How might we design a chopping board that helps us chop and store different foods?***



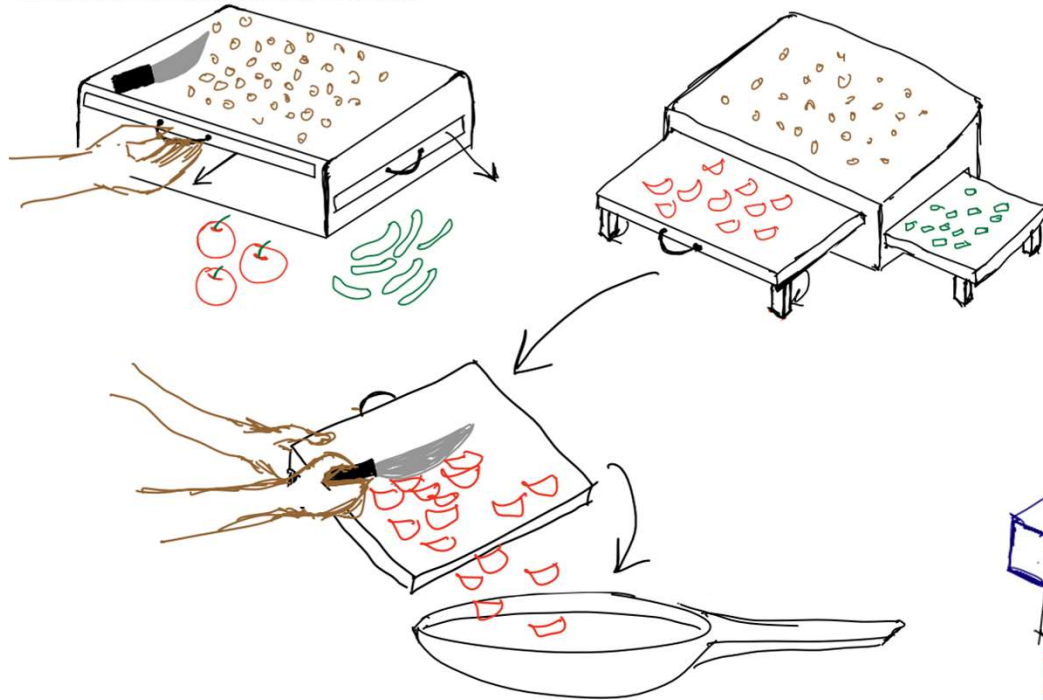
# Pain Points

- X cooks food everyday.
- When using a regular chopping board, X finds it difficult to fit all the veggies on the same chopping board.
- X also faces problems while transferring the chopped veggies to the frying pan.
- Sometimes, X cuts excess veggies that he does not use. X would like to store them for future use.

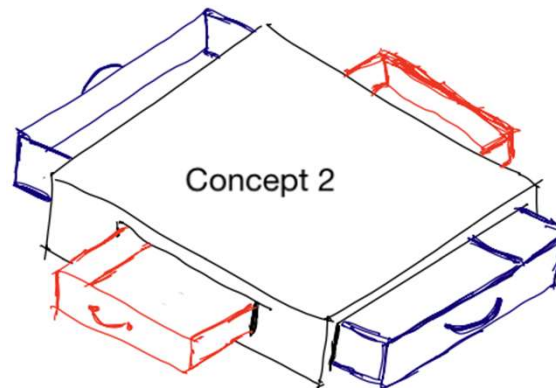
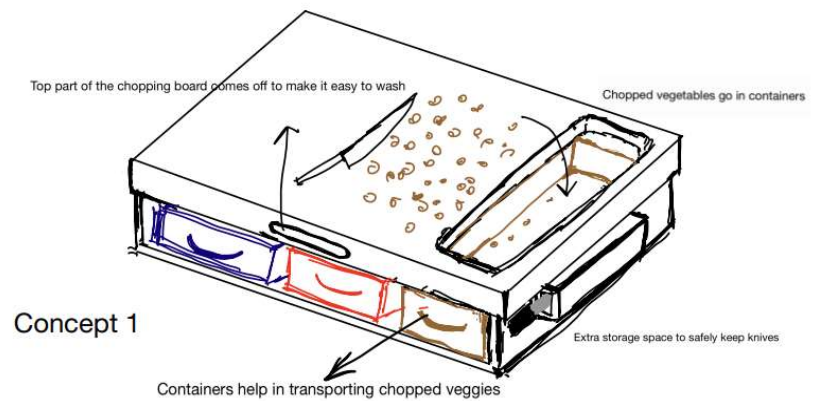


# Preliminary Sketch Ideas

1) User pulls out sliding boards as per requirement, individual platforms come out completely to help transport chopped vegetables  
Ideal for kitchens with limited space on counter tops



2) Inspired by the design on the right, with improvisation



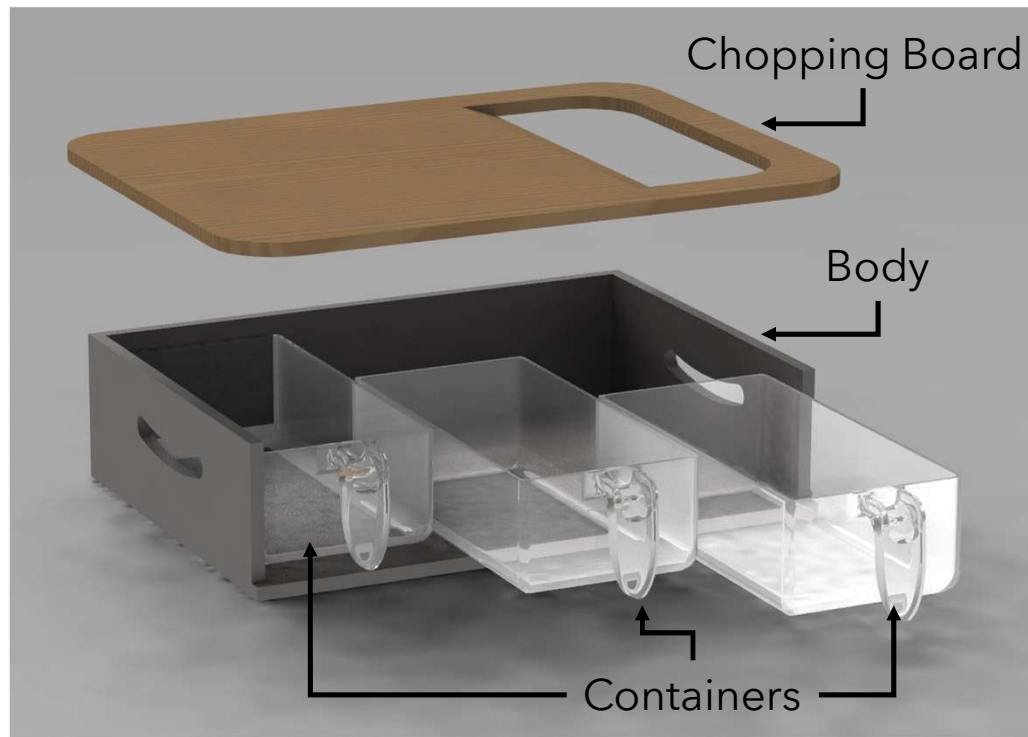


# Materials and Manufacturing Process



## Materials:

- Chopping board: Bamboo
  - Environment friendly
  - Handmade
- Body: Polyethylene (PE)
  - Recyclable
  - Injection molded
- Containers: Polypropylene (PP)
  - Safe for storing food
  - Less costly
  - Injection molded





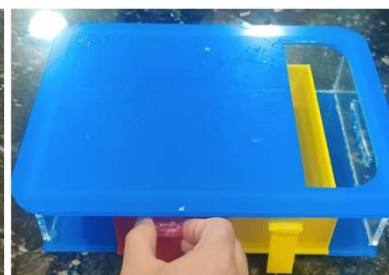
1. Chop first vegetable



2. Slide chopped vegetable into container



3. Take out the filled container



4. Slide other containers towards the right, repeat steps 1 to 3 for next vegetable



Use containers to pour chopped vegetables into pan without spilling



Detachable top makes washing easier



Store on countertop



Store unused vegetables in refrigerator

# KitchenAid

**Visual Elements:** *Streamline form, Metallic finish, Maroon color, Chrome strip with brand name*

**Visual attributes:** *Classic look with modern features, Robust, Ergonomic*

