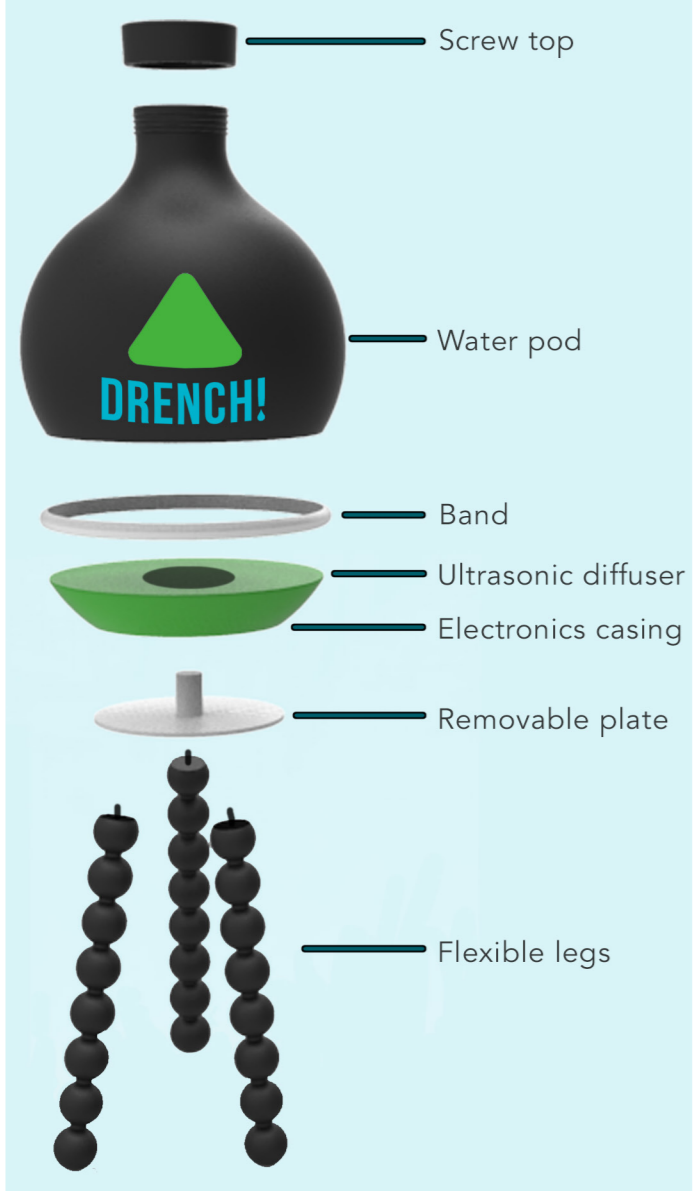
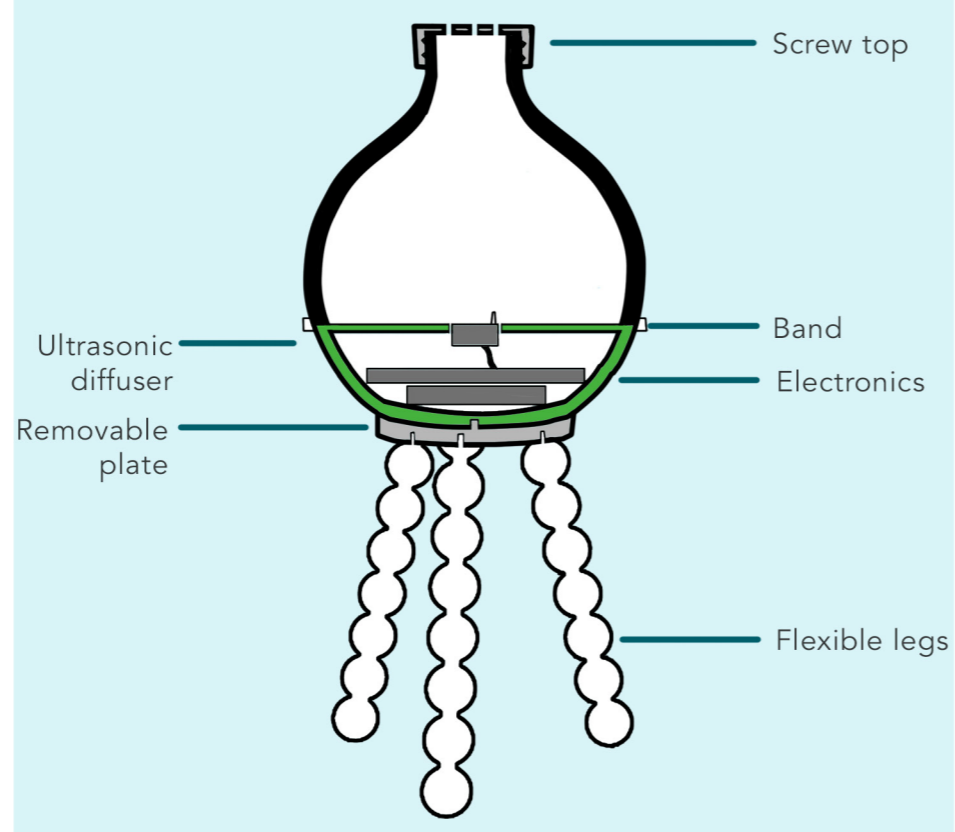


DRENCH!

EXPLODED:



INTERNAL:



MANUFACTURE & MATERIALS:

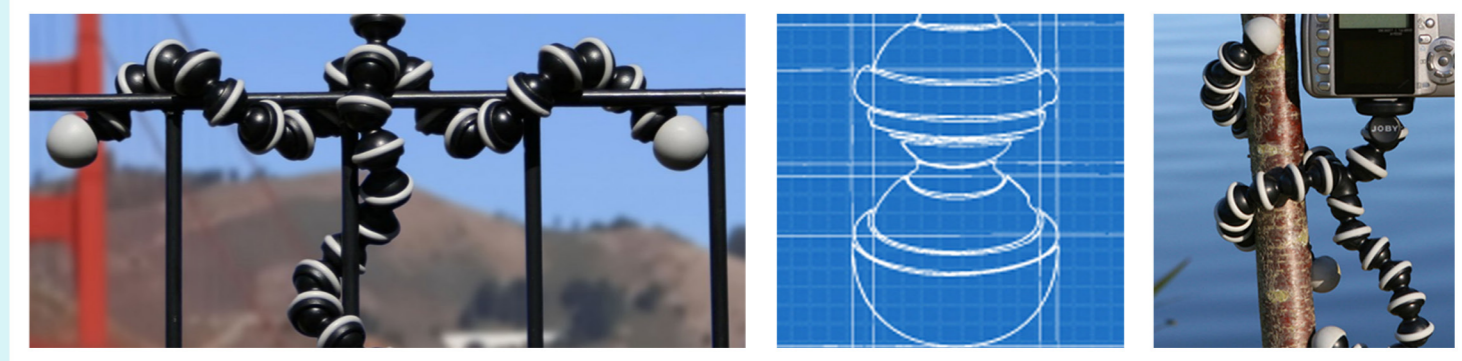
- The screw top, water pod, electronics casing, removable plate charging unit and flexible legs would be manufactured using ABS as it is strong, durable and readily available.
- The screw top, water pod, charging unit and electronics casing would be made using injection moulding.
- The parts made from ABS would be given a satin finish.
- The band would be made using polyurethane.
- Where possible standardised parts would be used to keep costs to a minimum.

TECHNOLOGIES:

DIFFUSER:
The vapour is created by an ultrasonic diffuser. This consists of a membrane that vibrates at an ultrasonic frequency causing water to atomise converting into steam. Not heat is produced during the reaction. This technology is typically used for aroma diffusers.



FLEXIBLE LEGS:
The flexible legs are made from a series of interconnected ball and socket joints. These joints enable the legs to be twisted and straightened out depending on the users requirements. The technology is typically used for camera stands.



INDUCTION CHARGING:
When in the docking station the pods are repowered via induction charging. Energy is transferred between two objects using an electromagnetic field. Typically an induction coil is used to create an alternating electromagnetic field. A second induction coil in the other part takes power from this and converts it to electricity to charge the part.



SCREW TOP:

The removable lid is screwed off like a typical water bottle lid. It has holes on the top to allow the vapour to be released. The holes minimise spillage in the even that the pod get knocked over.

To replace the water the user unscrews the lid, pours the contents out, refills it and puts the lid on.

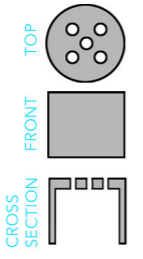
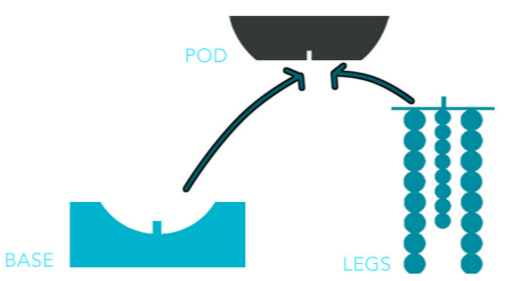


PLATE:

The design of the pod allows it to be easily slotted into either the docking station or the flexible legs.



HUMIDITY:

The device monitors the humidity level of the vegetable drawer. A humidistat is a switch triggered depending on the level of moisture in the air. If the drawer is either too moist or too dry the lifetime of the food can be reduced. The constant monitoring ensures that the humidity level will be kept at an optimum level to keep the food fresh.

FOOD:

Research has indicated that more and more vegetable packaging is being made with perforated material to enable the produce to last longer. This controls the rate of respiration of the produce making it last longer. The controlled humidity will aid this whilst it is fully packaged then have greater effect once opened. (Modified atmosphere packaging.com)