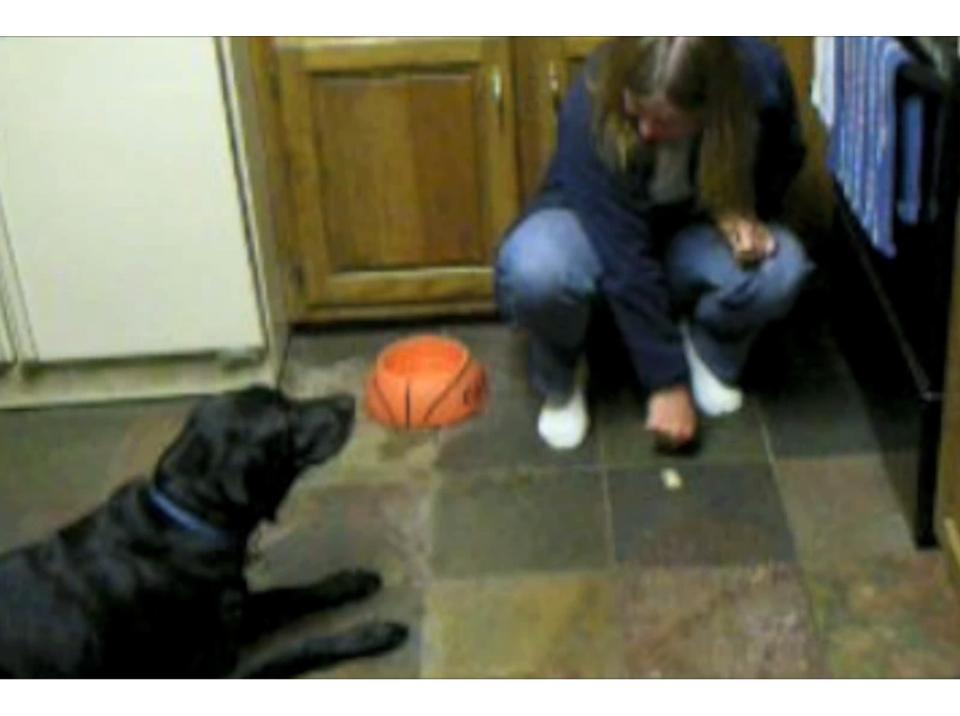
# ejectAoven

sketch model review

2.009 – Team Blue B

October 2, 2008



## the problem

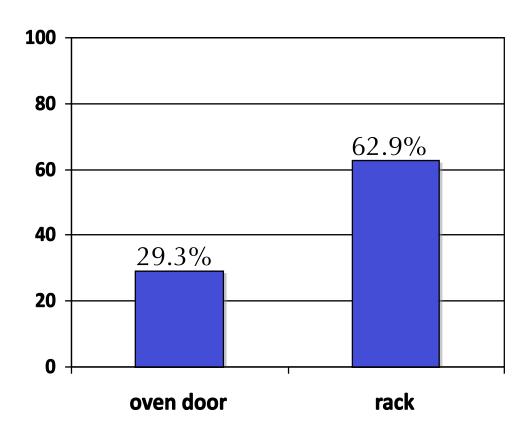
- People are afraid of ovens, too.
  - They don't like getting burned:

"My emotional wounds continue to heal to this day."

– They are afraid to let children and the elderly use the oven, especially alone:

"So I was never allowed to use the oven at home (which is mainly the only place I cook), at least not alone because my mother didn't want me to burn myself or to catch the house on fire."

- In a survey conducted of 194 MIT students,
  - 61% [or 116 people] have been burned from an oven



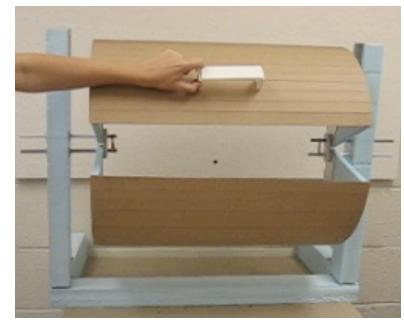
### the models

 Our mechanisms are designed with these statistics in mind, helping customers to:

eject racks



open oven doors



## rack ejector features

"oven rack and pinion" design brings food out of oven...and to you!

#### – benefits:

- eliminates the need for users to reach into the hot oven
- ejects racks at different rates, controlled by the gear ratio:
  - bottom shelf comes out faster and further than the top shelf

### – challenges:

• jams

## door opener features

# clam-shell design opens both doors at once

#### – benefits:

- keeps hot surfaces inside the oven and unexposed
- makes opened oven doors 'out of the way'
- eliminates bending down to open/close door

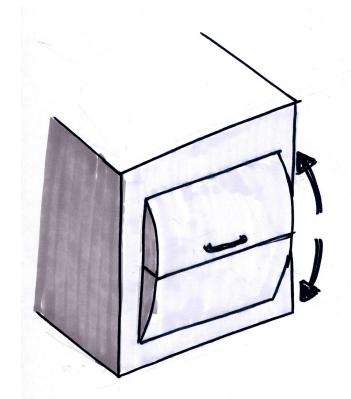
### – challenges:

opens into cooking area

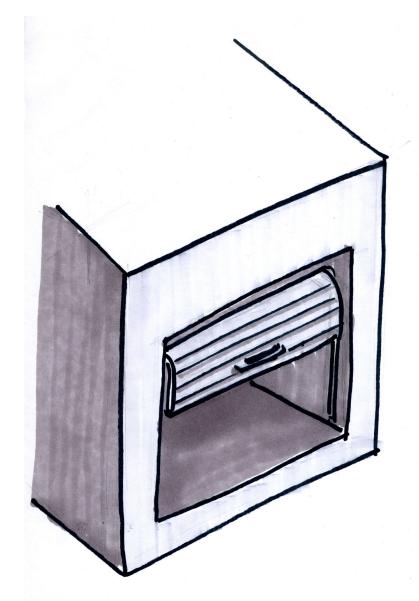
## other door opener ideas

 This is just one way to look at the many possible ways to actuate the system.

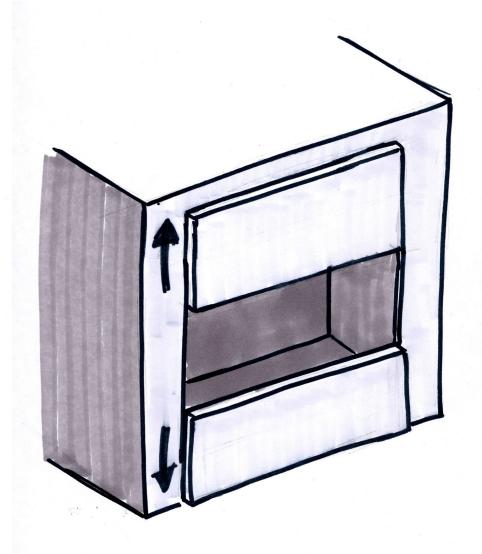
 Other options include the following...



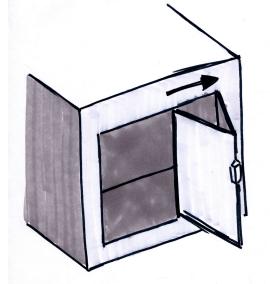
COUPLED BARBEQUE DOOR (ELLIPTICAL)



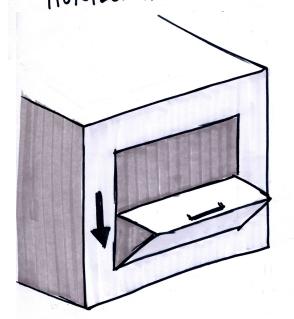
ROLL-TOP DESK MECHANISM



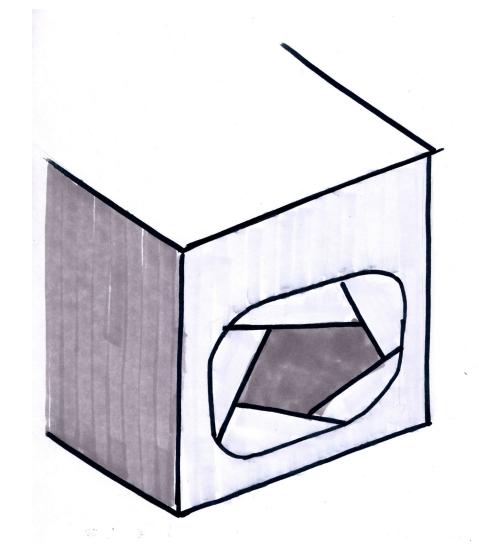
ELEVATOR DOOR MECHANISM



HORIZONTAL BIFOLD



VERTICAL BIFOLD MECHANISM



CAMERA APERTURE MECHANISM

### market and contact

39 million oven units sold globally per year
 ⇒ accounting for \$42 billion in sales

### Kenji Alt

- Associate Editor
  Cook 's Illustrated, America 's Test Kitchen
- MIT Graduate, Class of 2002