# **Business Plan**

## **Cost & Pricing**

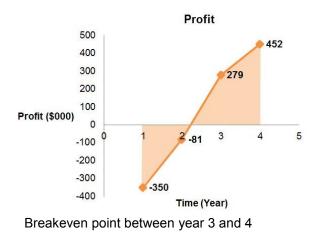


## **Business Opportunities**

- Machine
- Servicing
- Spices

For our initial financial projections, we assumed a business model of selling our machine for profit and not offering a servicing option to our customers.

### **Financial Projection**



# **Orange Team**

### **Students**

Kevin Boehm Michelle Burroughs Ignacio Del Pino Dan Fourie Amanda Grue Karen Hart Wayne Hollman Amber Houghstow Grant Kadokura Melody Kuna Justin Lan Vrajesh Modi Amy Qian Evan Schneider Emily Shao Anne Shen Jesse Thornburg Travis Tucker Mitch Westwood Wendi Zhang

### Instructors, Staff, Mentors

Juhan SoninEric StatzMaria YangGerald TrotmanJane ConnorJustin LaiBobby DyerTom Smith





revolution in spices

# Acknowledgements

David Wallace Ilan Moyer Sangmok Han Chris Durkin Mike St. Clair Don Pierce John Mackey

Dick Fenner Bill Cormier Joe Cronin James Dudley Steve Haberek

Jim Lin

## **Product Overview**

Orange Team MIT 2.009 Product Engineering December 6th, 2010

# Product

### **Purpose**

#### The Problem

Traditional grocery stores sell spices in large bottles, which sit on the shelf and go bad. Specialty stores allow individualized portions but are messy and contaminated.

#### The Solution

*dash* allows quick, easy personalization of spice blends both in composition and in quantity.

#### **Spice Blends**

For grocery store customers who are new to the spice market or simply do not know what to cook with a certain ingredient or course, *dash* offers a number of pre-loaded recipe suggestions that can be multiplied to suit the customer's needs.

#### **Custom Quantities**

For grocery store customers who know what they want, *dash* offers an easy way to select from a variety of spices the exact blend the customer has in mind.

## **Customers and Users**

#### **For Grocers**

*dash* has been designed to be easily restocked with spices, reducing the complications for our customers. The spice bottles can easily be removed from the carousel design, turned upside -down, and unscrewed from the spice dispensing unit without contaminating the machine.

#### **For Cooks**

*dash* is also designed to be friendly for our customer's users, the grocery store customers. The user interface is simple and familiar for busy shoppers. Lots of options provide variety and flexibility that traditional spice buying doesn't!

# **User Interface**

### **User Interaction**

Spice Selection	Recipe Suggestion
1. Choose a Keyword 2. Choose	a Recipe 3. Checkout & Dispense
Baklava	Souvlaki
Greek Orange Roast Lamb	Greek Pork dish! 0.375 tsp Garlic Powder 6 tsp Onion Powder
Herb Garlic Lamb Loin Chops	1 tsp Oregano
Rosemary Seasoned Lamb	
Souvlaki	
Vegetarianetarian Moussaka	
	Serves: 📥
	12
Back to Keywords	Confirm and Purchase

- Simple user interface provides variety and flexibility
- User follows intuitive path to either create his or her own blend, or select a pre-loaded suggested blend based on ingredient, region, or course

## **Industrial Design**

 Sleek and unique, *dash* fits in the common aisle of any standard grocery store



 Anodized aluminum door with slight curvature stands out and engages customers in the busy grocery aisle

# **Technical Design**

### Carousel



- Automated carousel turntable
- Position-sensing encoder allows accurate spice dispensing
- Dispensers prevent contamination by direct deposit of spice to customer's collection cup

## **Spice Dispensing**



- Rotating cavity delivers 1/8th teaspoon consistently and accurately
- Servomotor rotates drum to dispense desired quantity
- Agitator coupled to the drum through gears, allowing spices and herbs of various textures to be dispensed