## **CUSTOMER NEED**



#### For people like these...



who like to adventure through places like these...



while still enjoying things like these.



# **THANK YOU**

David Wallace Dick Fenner Chevalley Duhart Bill Cormier Jeff Mekler Joe Cronin Lauren Hernley James Dudley Josh Ramos Steve Haberek Angie Locknar

# **TEAM RED**

#### **Team Members** Instructors

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# HEATWARE

#### HEAT. ANYWHERE.

MIT 2.009 Red Team December 10, 2012

### HEATWARE

Heatware is here to serve your on-the-go food needs. Take it with you on your next picnic for a hot meal outdoors. Take it camping without the dangers of maintaining your own fire. Take it canoeing to have a quick snack out on the water.



## **HOW IT WORKS**

Heatware applies a technology that has been used by military personnel for 30 years as a quick and easy method to heat food off the grid.



A packet of magnesium and iron is added to water to produce an exothermic reaction. The heat from this reaction passes from the outer pot to the inner pot to heat food. Heatware comes with 5 packets. Additional packets are sold separately. **Venting Holes** Release hot steam from reaction chamber to relieve pressure

Lid Threaded, watertight cover to keep your food safe from spilling; can also be used as a handle

**Pouring Spout** Allows you to easily dispense food away from the venting holes



Food Container Maximum capacity of 32oz

**Reaction Chamber** Holds fuel packet and water used for exothermic reaction that heats your food

**Insulation Layer** Located within the outer pot; ensures maximum heat transfer to your food and minimal heat loss

**Tripod Base** Rubber, durable, used for stability on most surfaces