

EVAPORATING COOLING SYSTEM

Problem:

1 out of 5 people suffering from Micronutrient malnutrition (MNM), a medical condition resulting from insufficient consumption of nutrients. These people have access to needed fruits and vegetables but lose 20% of their produce due to improper storage. Losses are primarily temperature and humidity related



Goal:

Help combat MicroNutrient Malnutrition (MNM)
Provide better way to store food

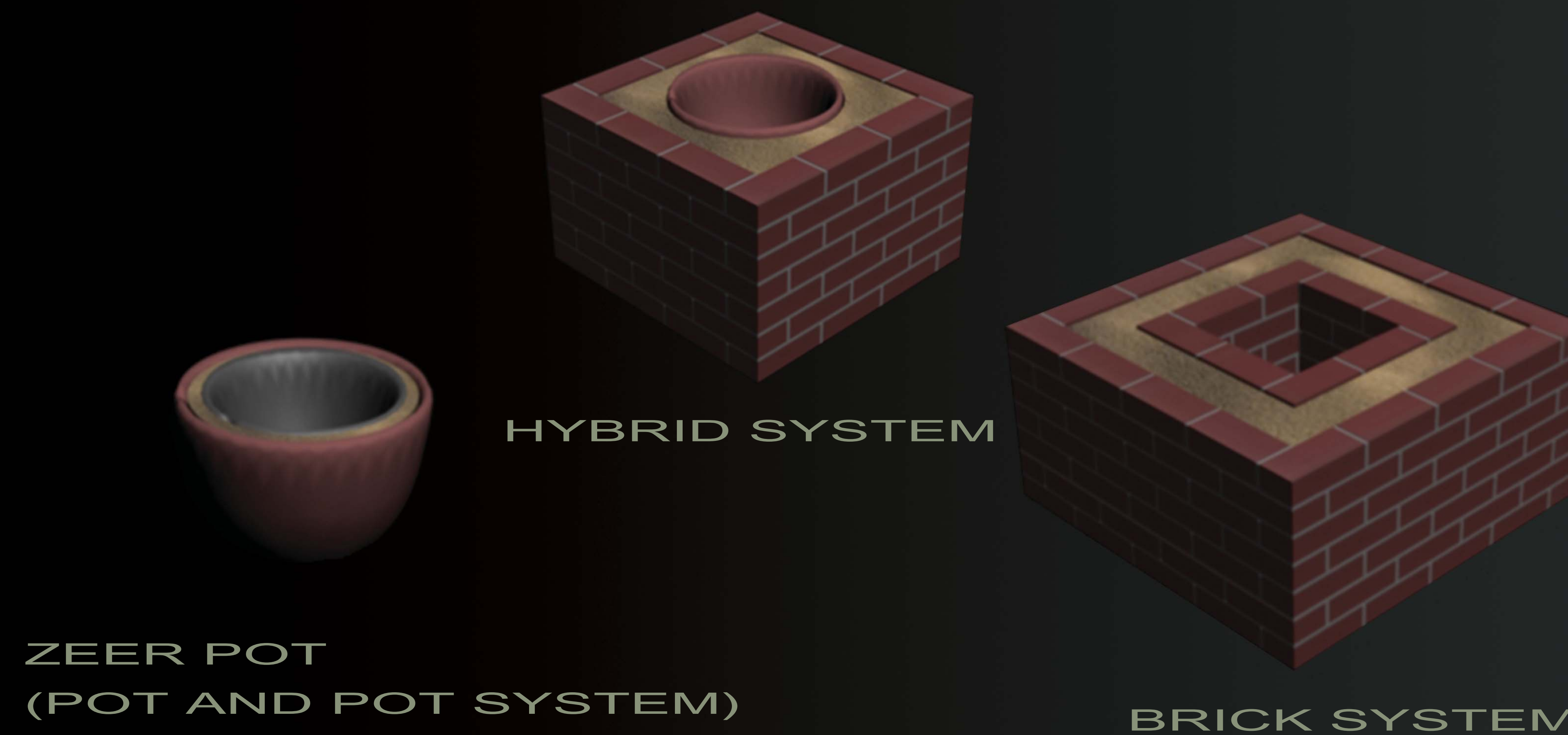
Objective:

To design, test and implement an evaporative cooler costing \$5 or less and that can be implemented and maintained by local people using locally available materials.



IPRO 325-

Affordable Solutions for the World's Poor
Prof. Daniel Ferguson
Prof. Ken Schug



SATURDAY (4/19/08)

TIME RECORD	TEMPERATURE OF OUTSIDE (°C)	HUMIDITY OF OUTSIDE (%)	POT N POT SYSTEM (°C)	BRICK SYSTEM (°C)	HYBRID SYSTEM (°C)
2:47PM	26.4	75	21	22	22
3:14PM	25.8	75	21	22	22
3:28PM	27.1	69	21.2	22	22
3:37PM	30	71	21	22	22
3:55PM	28.3	61	22	22	22
4:06PM	28.4	59	21.9	22	22
4:20PM	28.8	56	22.2	21.9	21.9
4:25PM	28.9	56	22.5	21.9	21.9
4:30PM	28.8	55	22	22	22
AVERAGE	28.06	64.22	21.64	21.98	21.98

MONDAY (4/21/08)

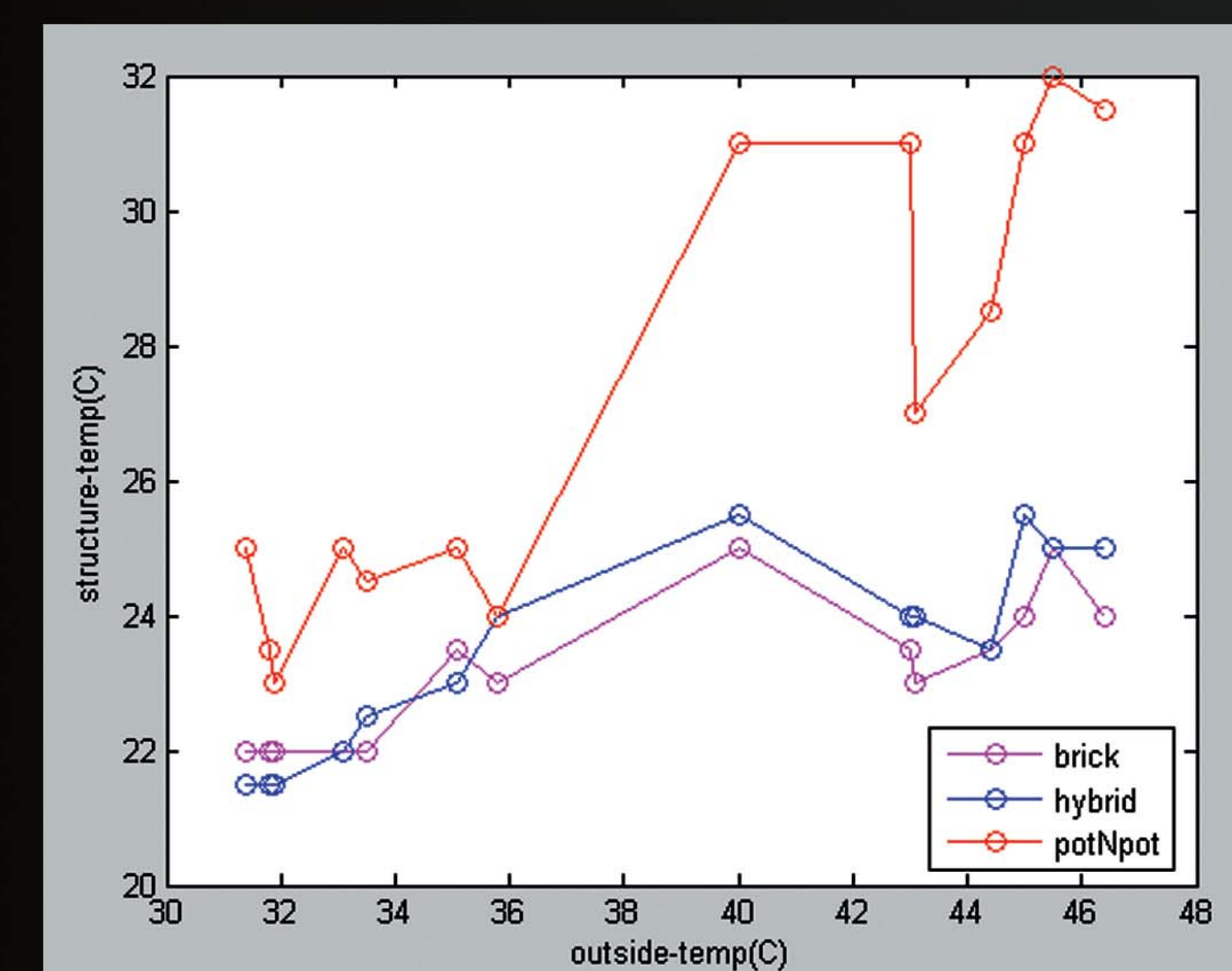
TIME RECORD	TEMPERATURE OF OUTSIDE (°C)	HUMIDITY OF OUTSIDE (%)	POT N POT SYSTEM (°C)	BRICK SYSTEM (°C)	HYBRID SYSTEM (°C)
9:50AM	34.2	36	19	20	20
9:55AM	35	36	19	20	20
10AM	35.5	34	19	20	21.5
11:17AM	32	52	20	21	21
11:17AM	34.5	48	21	21.3	21.3
12PM	40.6	31	20.9	22	22
12PM	36.3	40	22.9	23.5	23.5
AVERAGE	35.44	39.57	20.26	21.11	21.11

TUESDAY (4/22/08)

TIME RECORD	TEMPERATURE OF OUTSIDE (°C)	HUMIDITY OF OUTSIDE (%)	POT N POT SYSTEM (°C)	BRICK SYSTEM (°C)	HYBRID SYSTEM (°C)
11AM	31.8	43	23.5	22	21.5
12:15PM	31.9	43	23	22	21.5
12:30PM	31.4	48	25	22	21.5
1PM	33.1	45	25	22	22
1:30PM	33.5	45	24.5	22	22.5
AVERAGE	32.34	44.8	24.2	22	21.5

WEDNESDAY (4/23/08)

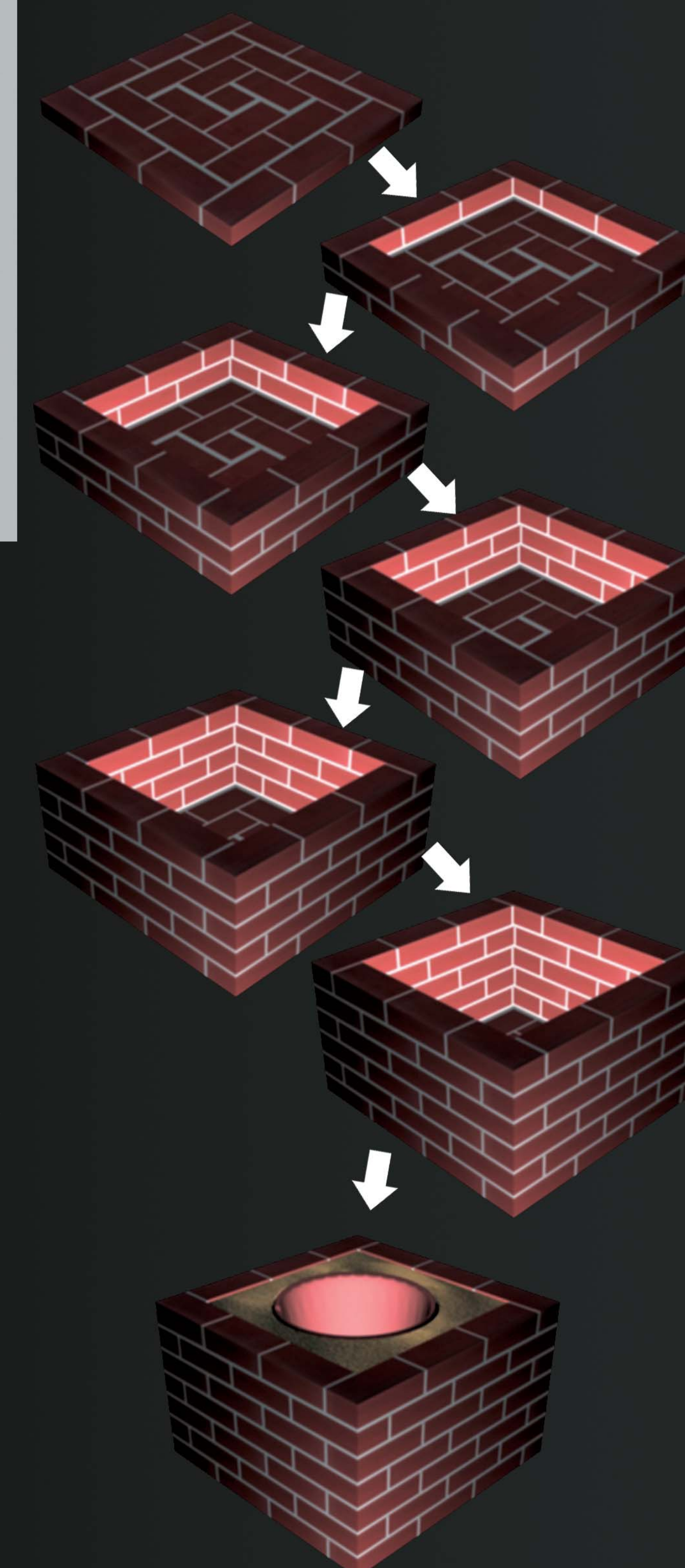
TIME RECORD	TEMPERATURE OF OUTSIDE (°C)	HUMIDITY OF OUTSIDE (%)	POT N POT SYSTEM (°C)	BRICK SYSTEM (°C)	HYBRID SYSTEM (°C)
11:30AM	35.1	30	25	23.5	23
12PM	35.5	30	24	23	24
12:30PM	43.1	26	27	23	24
1PM	44.4	28	28.5	23.5	23.5
1:30PM	43	29	31	23.5	24
2PM	<45.4>	29	31.5	<24>	<25>
2:30PM	45.5	29	32	25	25
2:45PM	45	34	31	24	25.5
3PM	40	31	31	26	26.5
AVERAGE	42.03	29.56	28	23.03	24.39



Temperature distribution with (26%-48%) humidity

Testing Performed

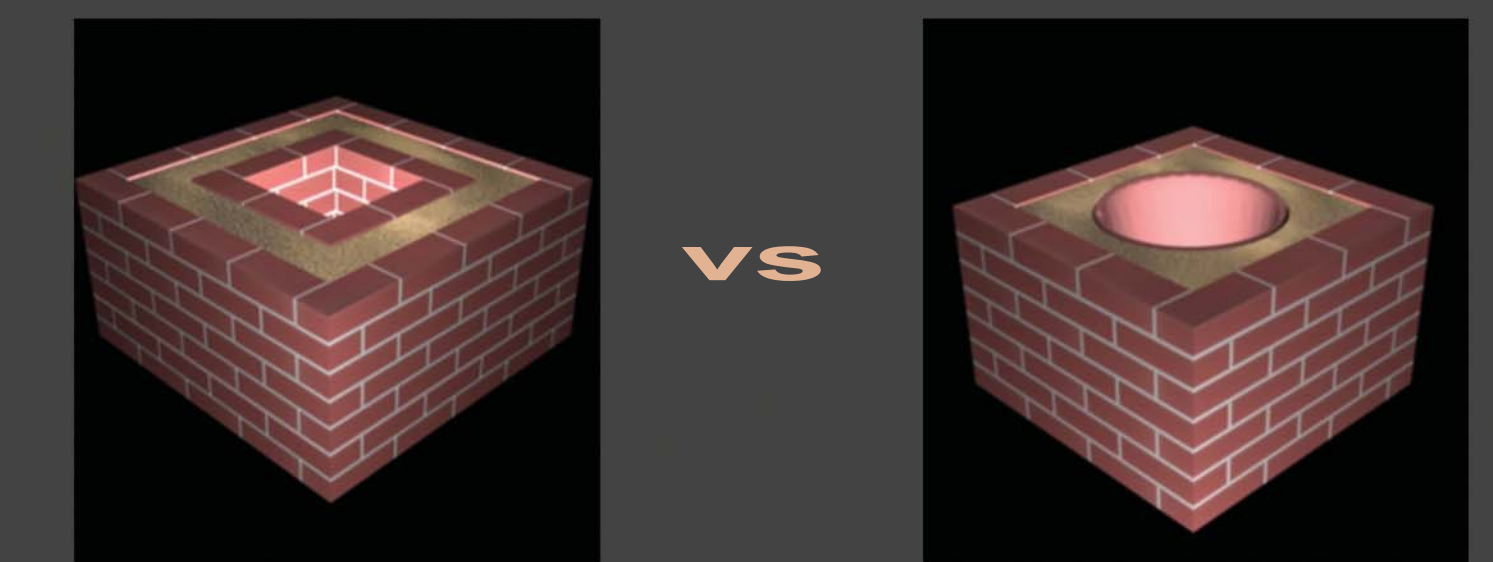
- Average Pot temperature decrease 12.9°F, 7.17°C
- Average Brick temperature decrease 21.33°F, 11.85°C
- Average Hybrid temperature decrease 20.83°F, 11.57°C
- Best result was a 40°F drop (High Heat)



Manual Images

Layer by Layer process

Conclusions:



BRICK SYSTEM

- Cooler
- Large structure
- More expensive
- Hard to clean
- Hard to maintain

HYBRID SYSTEM

- Near same results as Brick system
- Smaller to build
- Same size storage chamber
- 1/3 cost
- Easier to clean & maintain

Additional testing:

- Size and shape variations
- Varying water levels
- Different lid designs
- Long term testing
- Using food from the target region for storage tests

Field Research:

- Can targeted region build our design, per our criteria?
- Does our design actually work in the field?
- How durable will it be in the field?
- How long will it last?

Team members:

