

Project Title: [Next Generation Fried Food Holder](#)

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Area: [Mechanical Engineering](#)

Sponsored by: [Meister Cook, LLC](#)

Meister Cook is a restaurant equipment manufacturer, located in Fort Wayne, Indiana. Meister Cook designs and manufactures custom restaurant equipment for large restaurant chains. One of Meister Cook's patented designs is the Fried Food Holder, which holds fried foods in an open hot holding well. The current design will need to be improved, as the current version does not meet Meister Cook's expectations. The main design flaw is the current grease filtration system, which does not filter foreign particles and causes damage to internal components.

The goal of this project is to design a fried food holder with an improved foreign contaminate filtration system that increases the reliability and maintains current standards for food quality. The design must hold French fries for at least 7 minutes and other fried food products (fried chicken products, potato wedges, hash browns, etc.) for at least 30 minutes without losing any crispiness quality. The design must also be energy-efficient, cost-effective, and adaptable to a wide variety of kitchen environments. This must be accomplished within the allotted budget of \$5,000 (parts are available from the sponsor at no expense), with a desired unit cost of \$600.