

Jameed Dehydrator



Nqaireh Woman's Cooperative

Team

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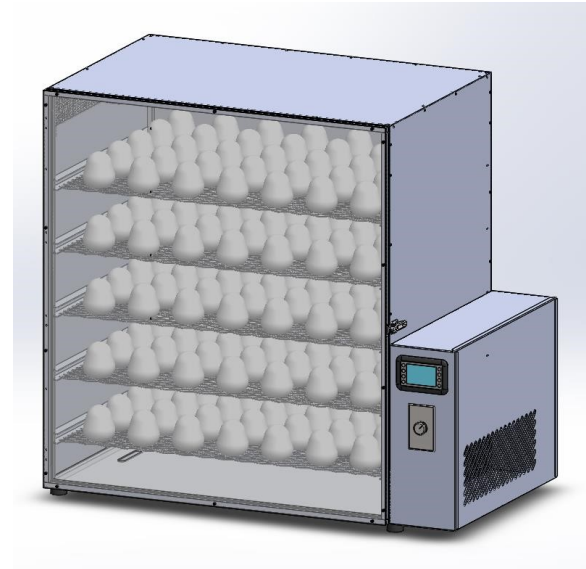


Project Summary

Jameed is a traditional Bedouin food that is used throughout Jordan in many of its most popular dishes, including the national dish: mansaf. The Nqaireh Women's Cooperative rely on jameed as a major source of income to serve disempowered women. In conjunction with the School for International Training, engineering students from the University of St. Thomas were requested to develop a device to effectively and efficiency dehydrate jameed. It is expected that the device will both improve the production rate of jameed as well as enable year-around production to be possible. This project continues the work of the 2018 Jordan senior design team.

Design Goal

To design a dehydration device that is capable of simulating and improving the traditional drying conditions of jameed for increased production rates and yielding product year-round.



Design Constraints

- Must dehydrate jameed faster than traditional method.
- Must be operable throughout the calendar year.
- Jameed quality produced in device must be comparable to traditionally methods.
- Chamber temperature must be adjustable by the operator.
- Must be able to fit through a standard doorway.
- Must interface with Jordanian power grid (240V) and outlets
- Must be operable by humans without safety equipment.
- External temperature must not be a burn or fire hazard.
- Must be design for disassembly for shipping to Jordan
- Must be feasible to manufacture in Jordan.