Product analysis (philip starch juicer)

Engineering



Product Analysis Product Analysis Good product analysis and awareness entails having a closer look at the product. As such, it involves the description of the product using individual thoughts instead of making judgment of the right or wrong product. In this paper, the focus is on the use of ACCESS FM to analyze Philip Starch Juicer. The most efficient and famous of these juicers is the 1990 Philip starch juicer. The product that is displayed in Museum of Modern art is considered to be an icon of the of the industrial design

This product, manufactured by an Italian Kitchen ware company-Alessi, is made from cast and polished aluminum. It has a diameter of 14 cm and a height of 29cm.

The product is designed for customers who appreciate the finer details. It appeals to customers who want classic and different items. The customer could include an organization or any other entity that wants to use the Philip starch juicer in their day to day operations.

The Philip starch juicer retails at £43. Such is a good price for an effective, simple and durable product. The operation procedure of this product is simple. It involves inserting pressure on the lemon to force the juice together with the pulp from rind through the sieve or filter. During this process, Philip starch juicer itself must resist pressure; hence easily deformable materials cannot be used. The Philip starch juicer is mostly used in lemons.

Consequently, since lemon is acidic, only acid based materials can be used to make the product.

The safety of the product can only be judged during its normal use. In all products, using them in a different way or purpose from that directed by the manufacturers makes them to become unsafe. There is the manual and https://assignbuster.com/product-analysis-philip-starch-juicer/

electric option of the Philip starch juicer. For the manual, after turning the device, the operator must hold the lemon while for the electric option; the squeezer turns the device on automatically. However, the operator must still hold on to the lemon. Other squeezers crush the lemon against projections. Thus, they usually have long handles in order for them to gain mechanical advantage of the lever.