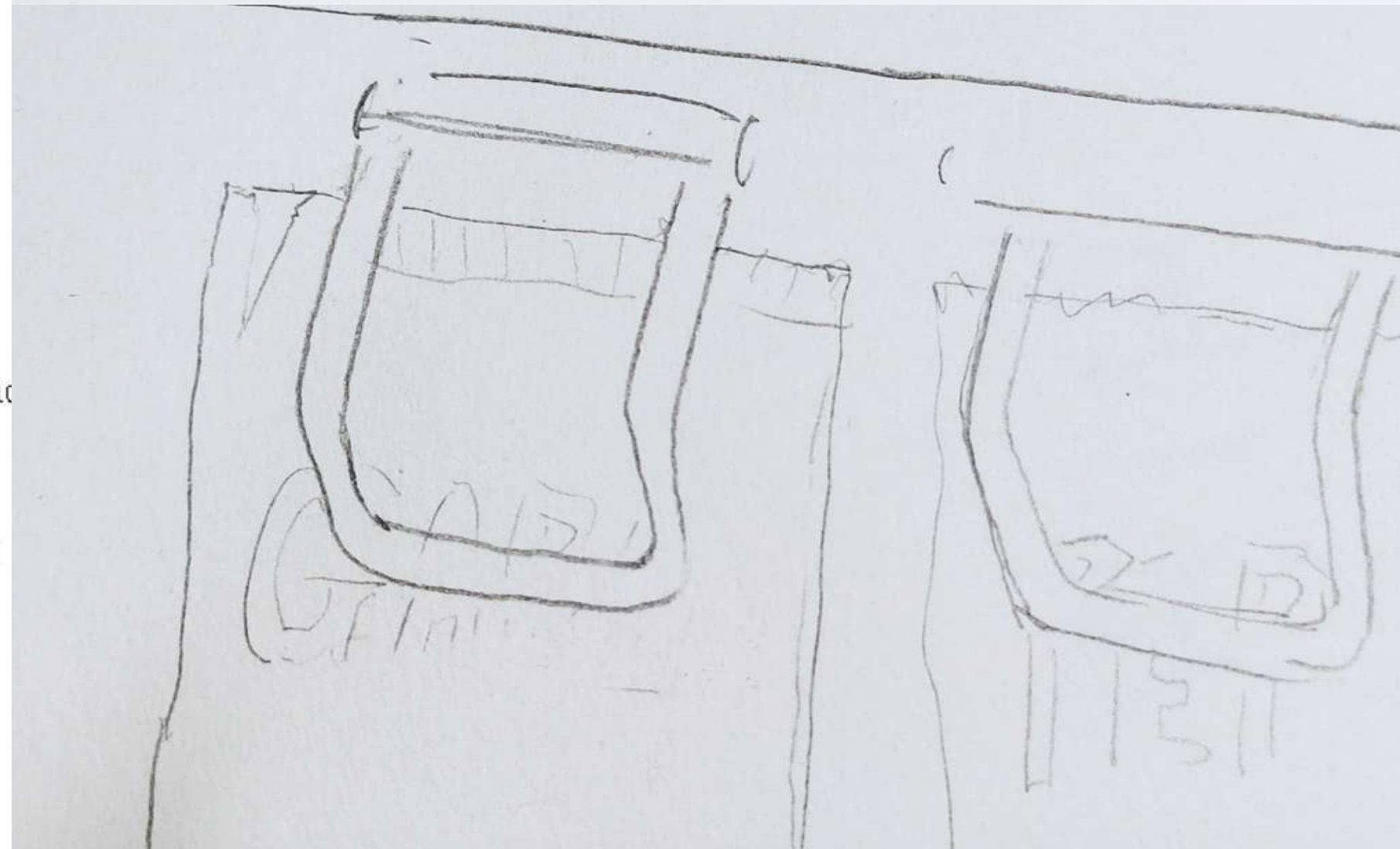
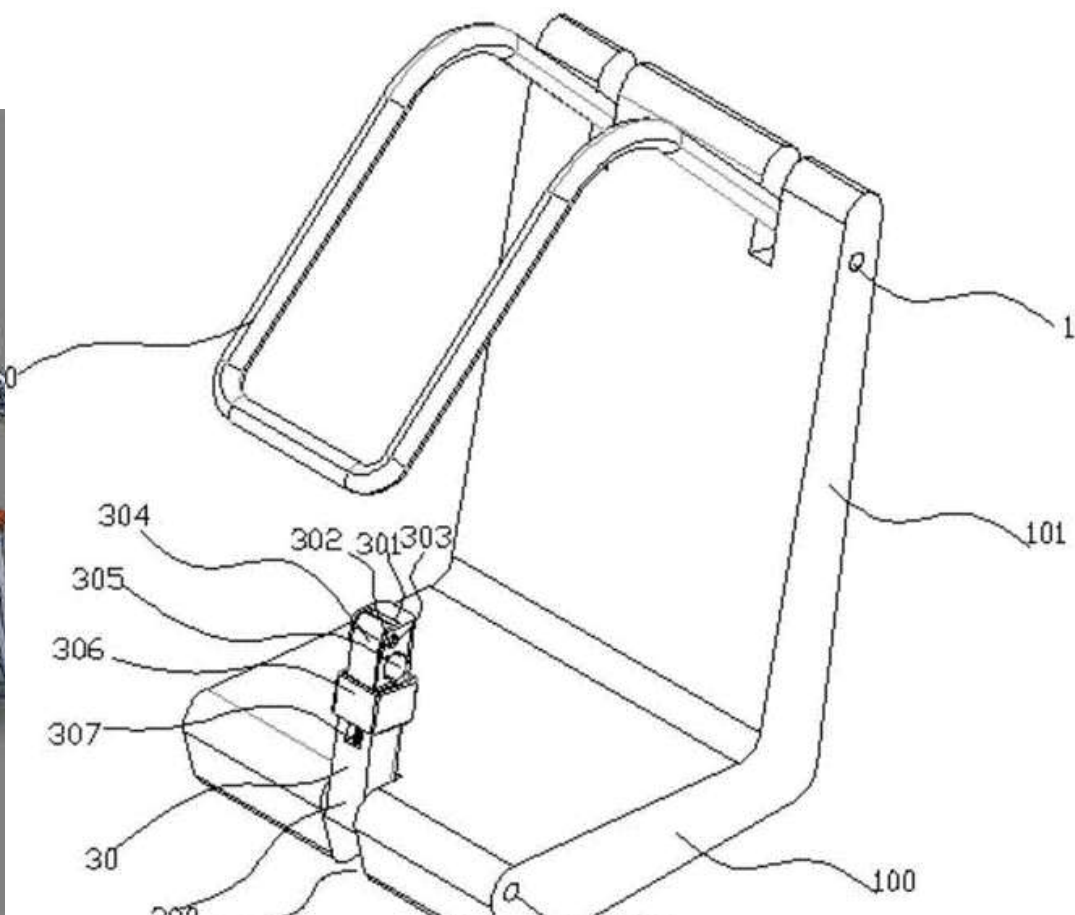
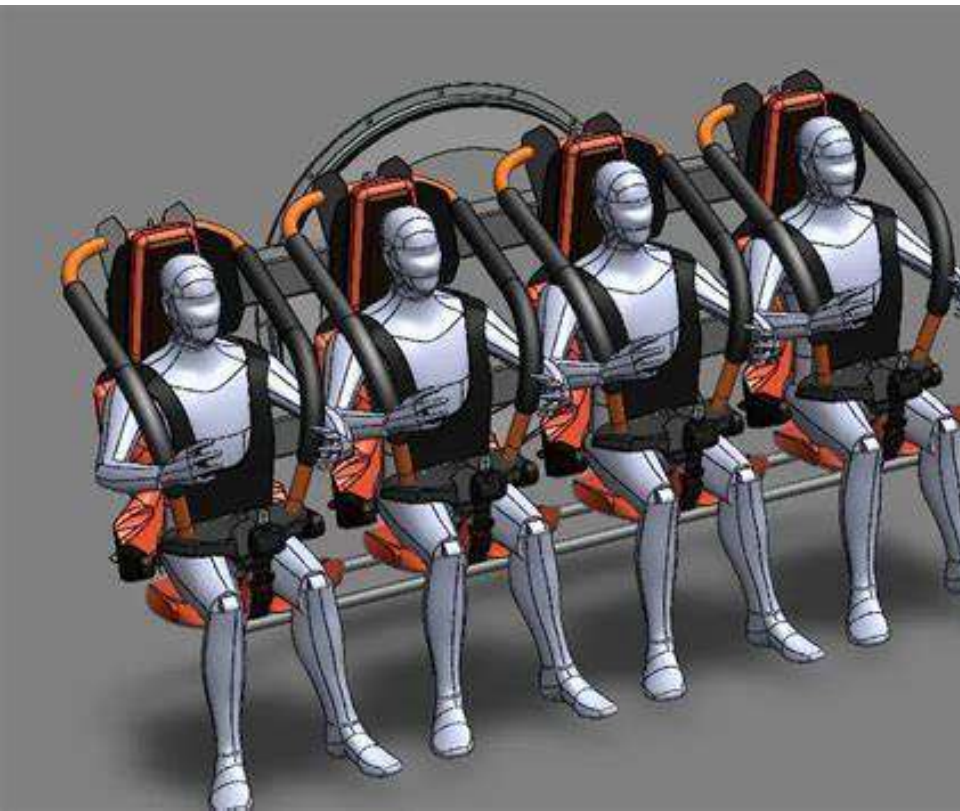
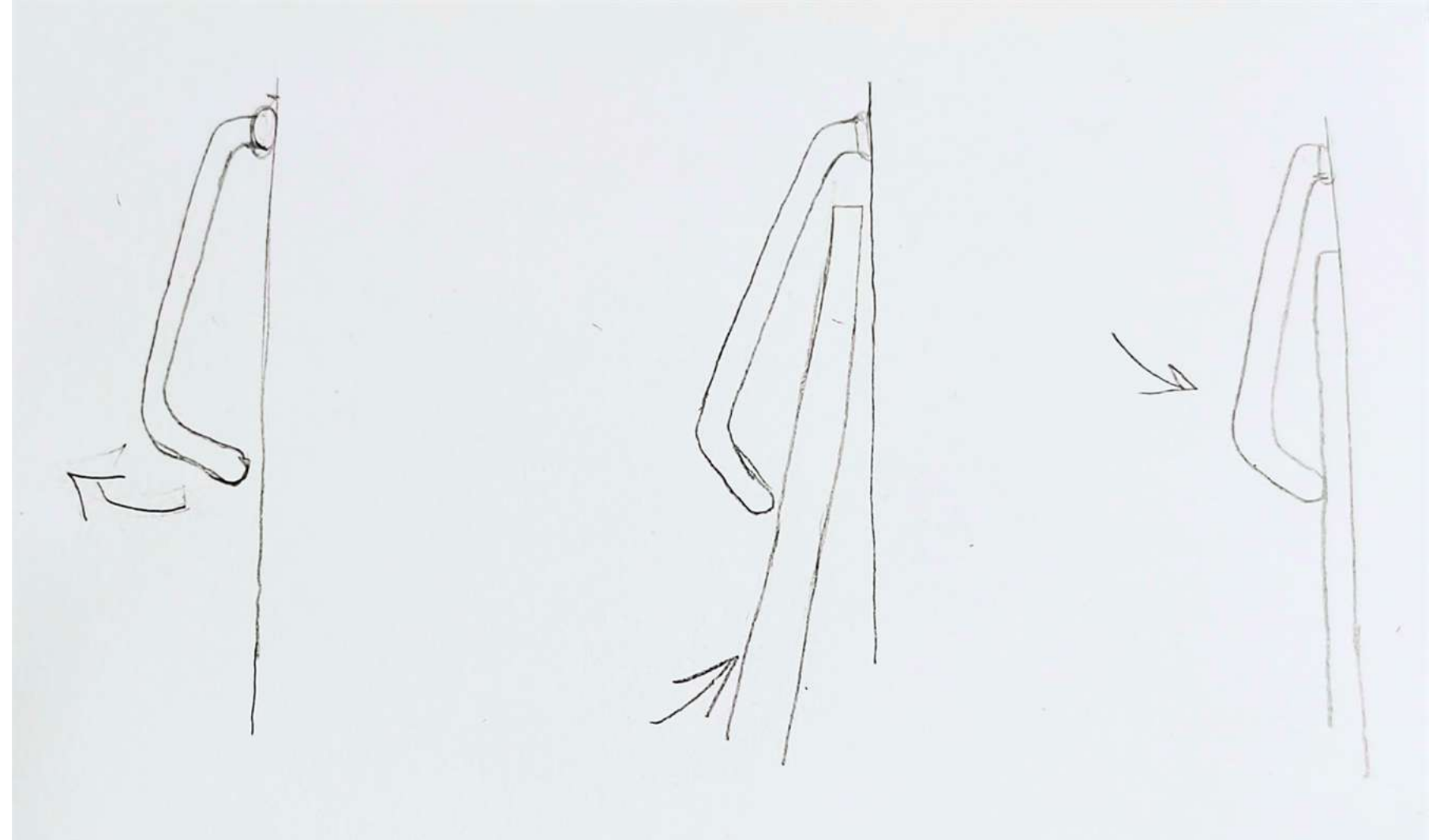


These are the pain points I've analyzed and summarized.

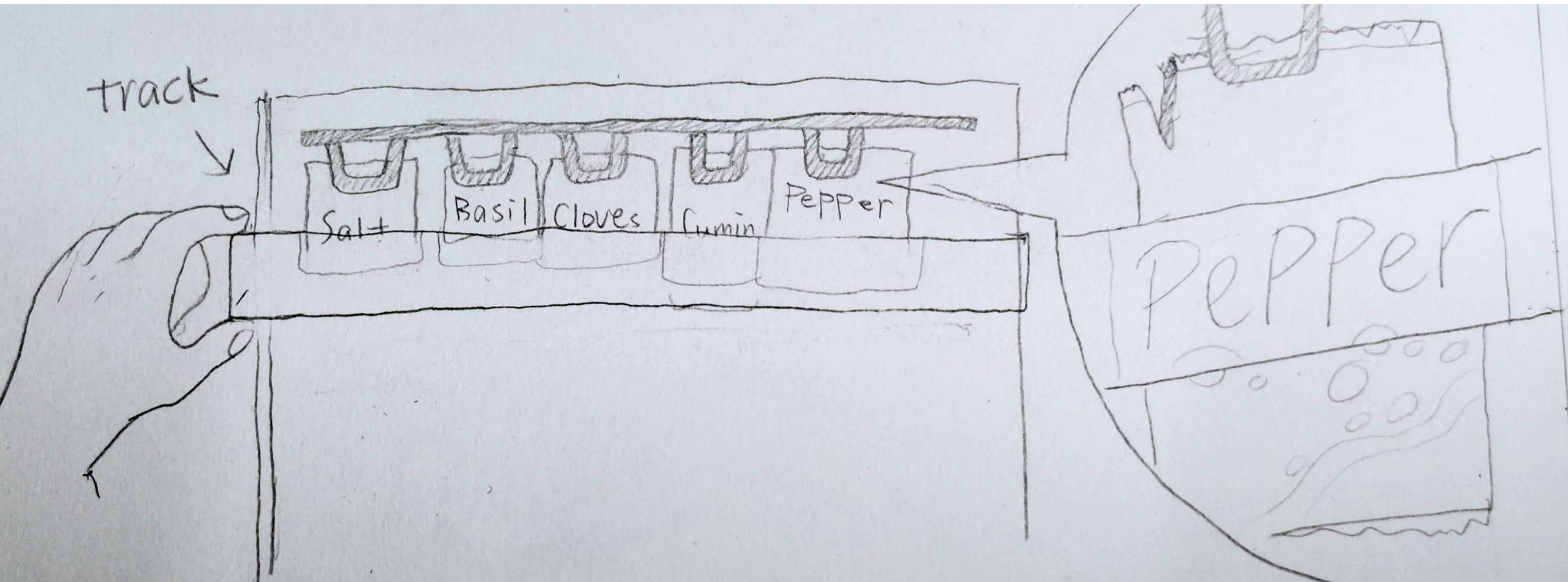
1. Limited space
2. Ingredients scattered
3. Difficulty in retrieving and identifying spices
4. Troublesome dish and plate cleaning

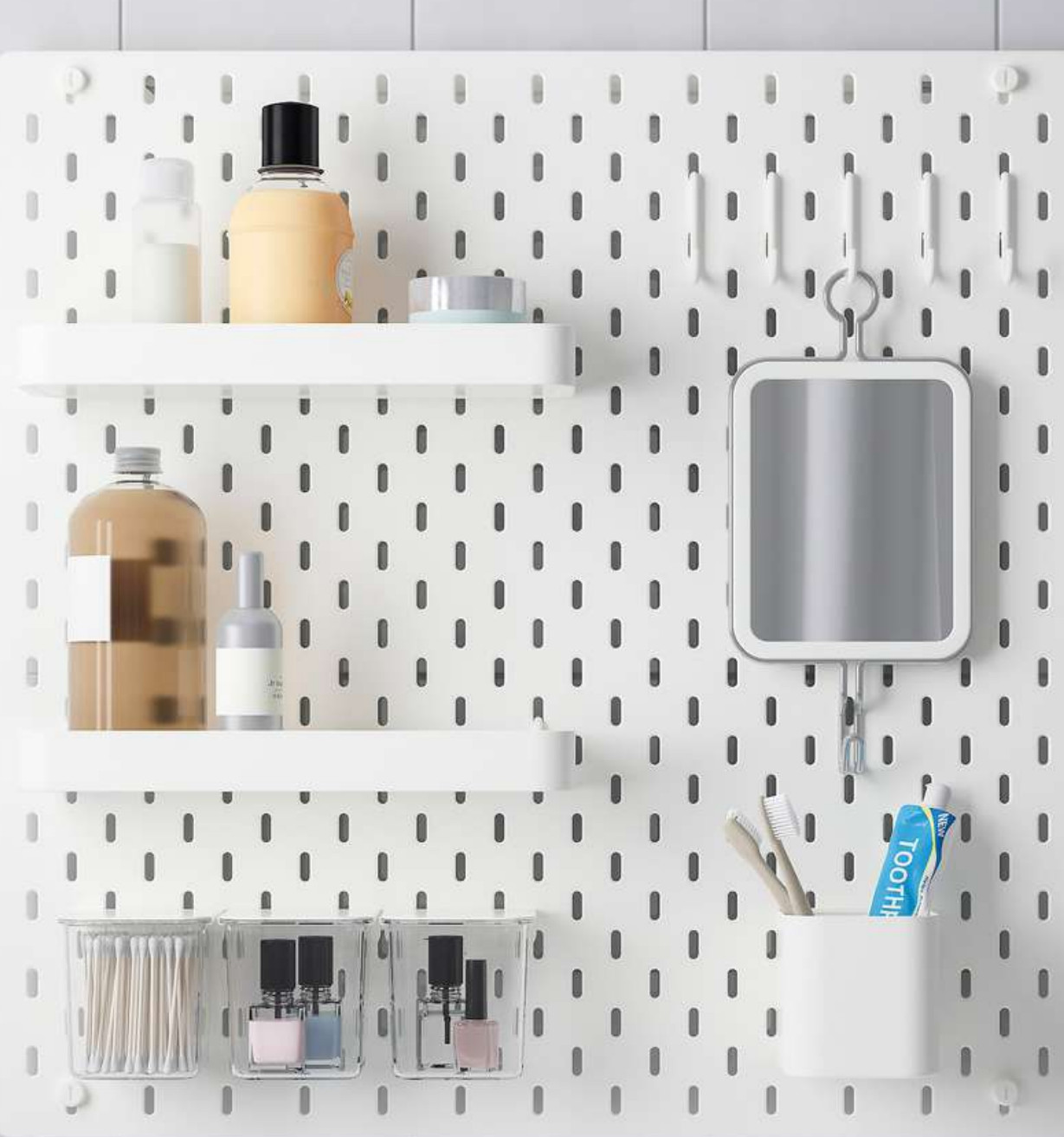
I want to address the issue of storing and retrieving spices.

Here are some ideas: Use a mechanism similar to the safety bar on a roller coaster to grip the spice bags. This not only seals the bags to prevent moisture but also elevates the spices off the ground, utilizing three-dimensional space for storage.



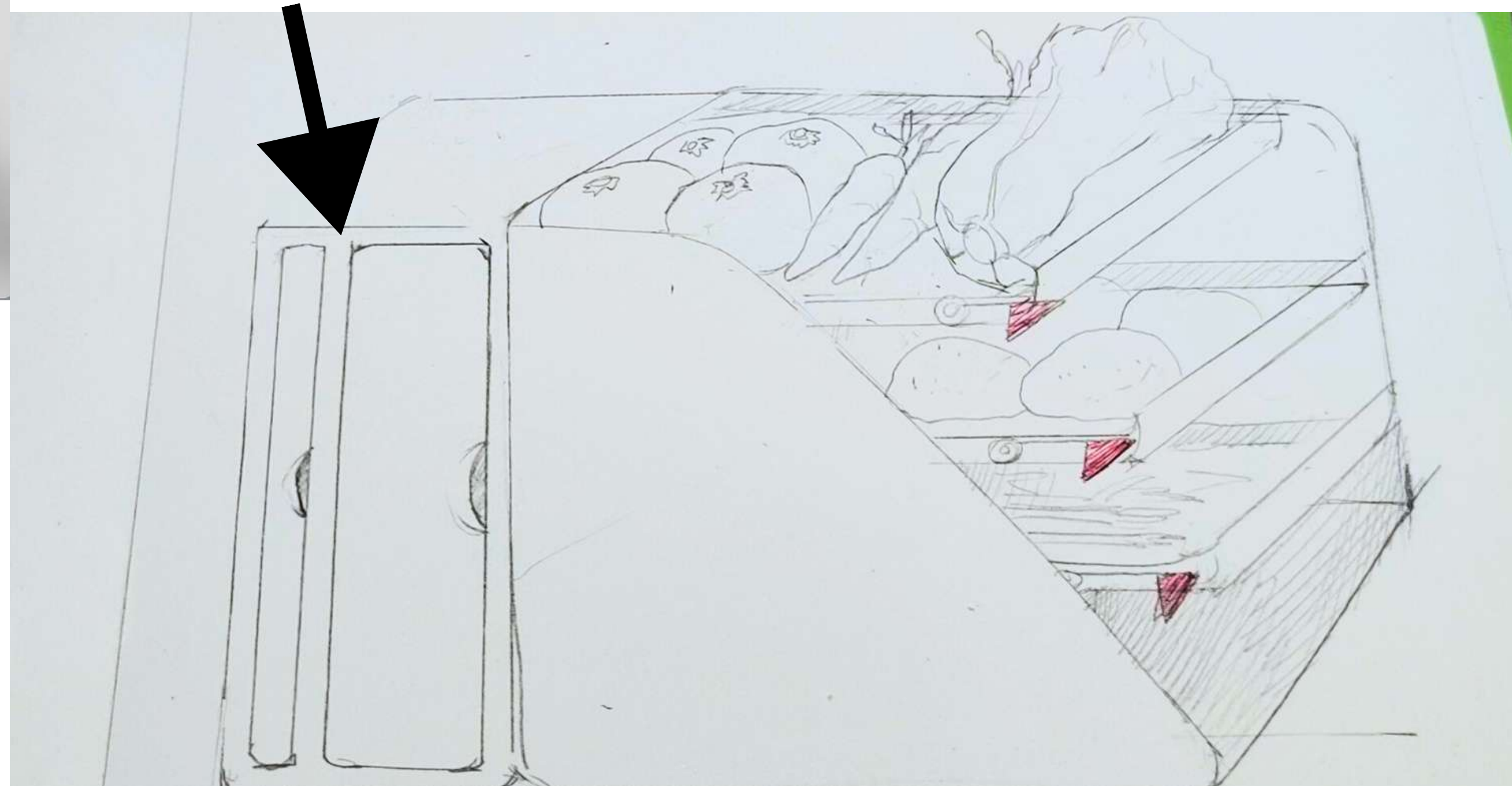
Regarding the issue of spice identification, I propose adding a rectangular magnifying glass with a sliding track to this device. It can be fixed at specific positions, such as above or in the center of the packaging, depending on the user's preference for reading a particular section of label information. The magnified text and graphics will assist users in quickly identifying spices and finding what they need.

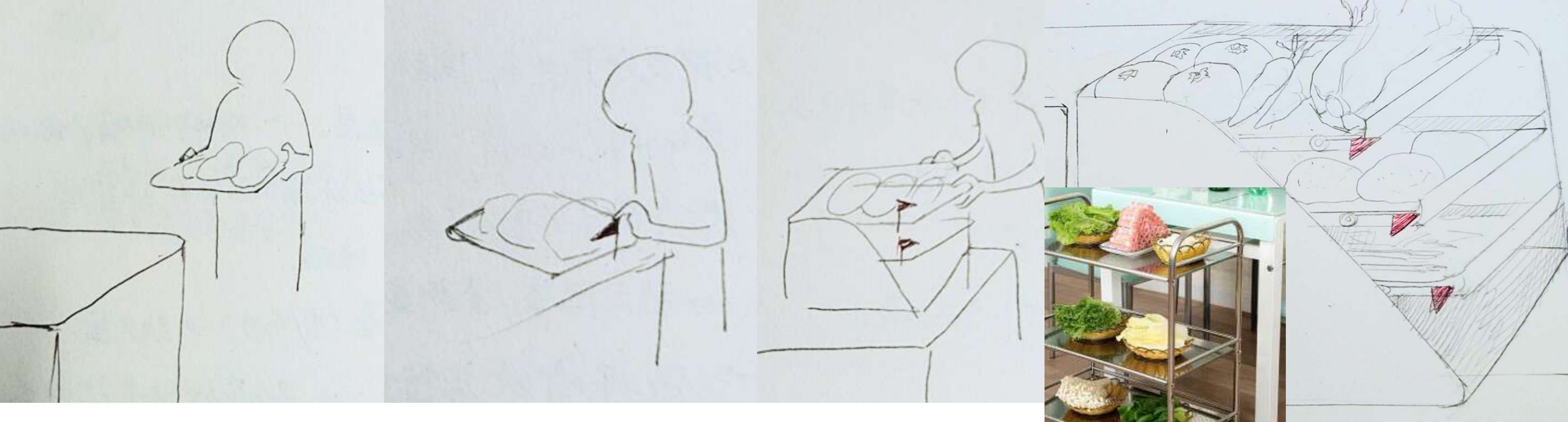




SKÅDIS
pegboard combination

All of these elements are similar to this IKEA product, fixed on a flat surface that can be embedded in a cabinet. When combined with sliding rails, it allows for a quicker display of all items and reading of information. This surface can also be embedded in a matching light-shielding and moisture-resistant housing.





Regarding the issue of scattered ingredients, my idea is:

A simple storage container with a small signal flag. If any ingredients need to be used shortly, they can be placed in the tray with the flag. If the kitchen is too crowded, you can consolidate the ingredients in the tray and place it in a space where it's available, raising the small red flag on the outer edge of the tray. When preparing a meal, you can return the tray to the matching device for easy access, similar to how ingredients are placed on a shelf when eating hot pot in China.

The small red flag, serving as a beacon, allows users to quickly locate the needed ingredients. The tray helps gather the ingredients, preventing round-shaped items like onions or potatoes from rolling off the table.

For these two conceptualized products addressing different issues, they can either exist independently or be part of a collective processing device designed for kitchen use. These two modules can be assembled together or separated and placed in available spaces.