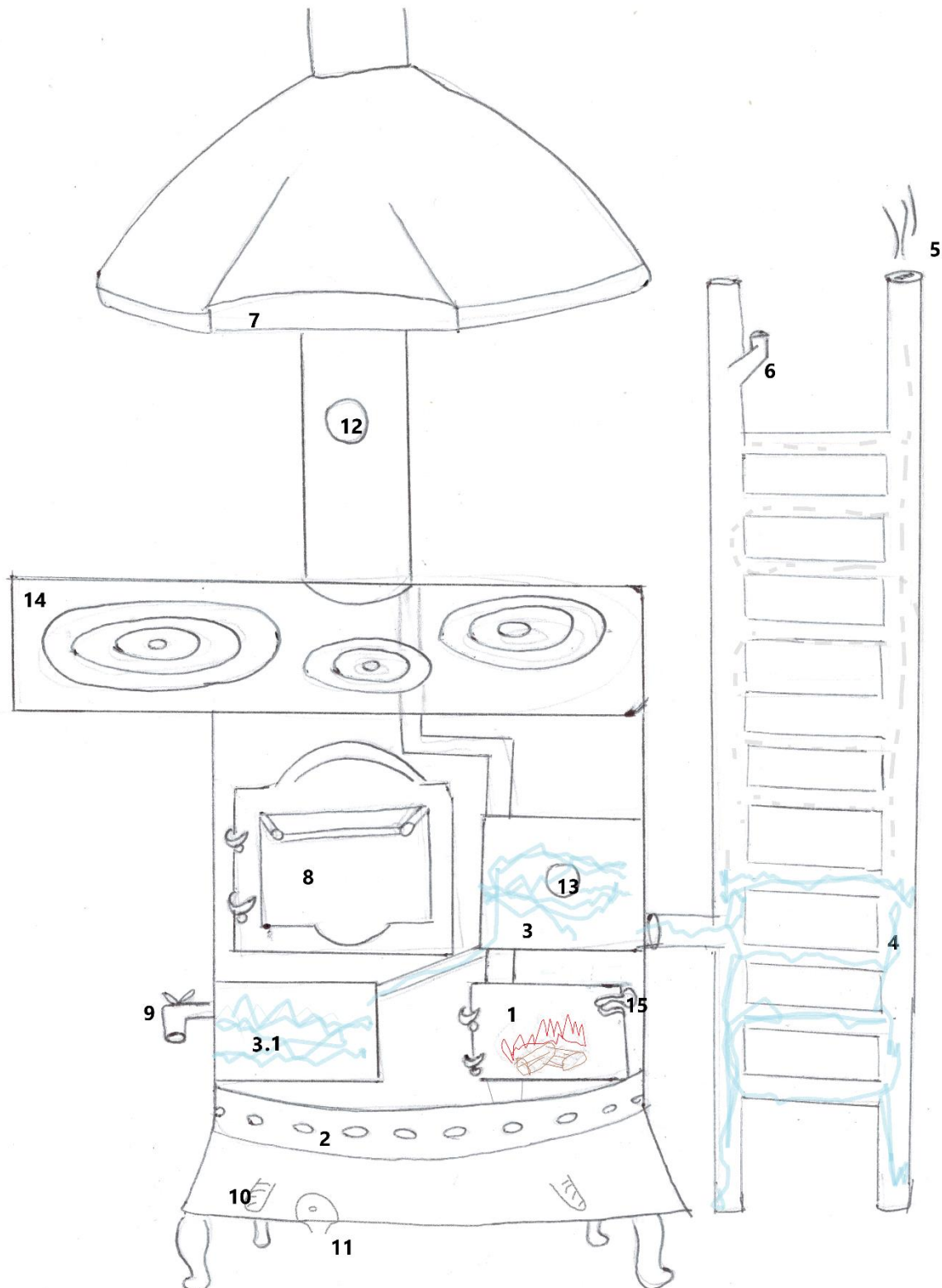


TUTTY FRITTY SOBA

THE ITALIAN TASTE



Engineering and instructions for use

This Soba model was born from the concept of wanting to use the interior space of the original Soba in a different way, slightly modifying its traditional engineering.

1-2-16-10-11: Firewood is inserted in 1, the air draft starts from this perforated grid (2) placed under 1, which is connected to the hood. In addition, the handle (16) would be inspired by the handle for closing beer kegs (which has a closure similar to the block shaft of car handlebars), with an interesting modification. I would insert a sensor in this handle that would make it lock every 72 hours (you can then unlock it with the classic movement you make to unlock this block shaft technology) as a reminder for the user to clean the ash (10-11)

7-12: The hood, to which 7 has been added, takes inspiration from the classic pizza oven which, with its large hood (of which I noticed that the smaller mouth which is the one that pulls more air is inspired by a diatom) pulls much more air, solving the problem of always having to stoke the flame. In addition, with this engineering it would not be possible to stoke the fire by hand, but removing a ring would allow even more air to pass through, and the hood would suck in all the smoke, being composed of a larger compartment and a smaller one. This dome of the pizza oven is easily assembled as the hood is made up of modular rings. In addition, on the tube is placed 12, a thermal sensor that is magnetically applied, which by the way is very economical.

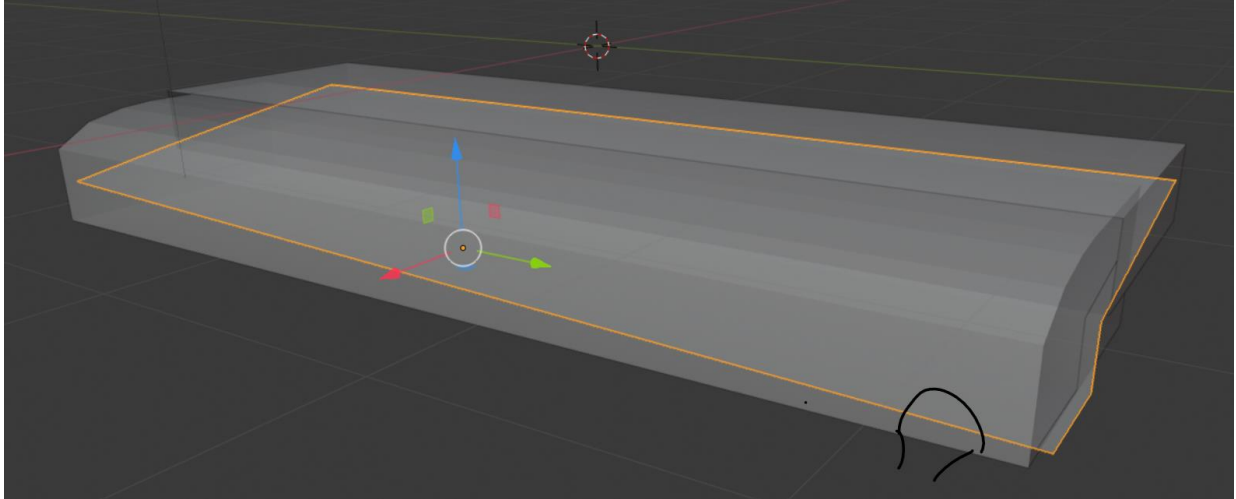
13-3-4-5-6-9: The fire heats compartment 3, which is filled with water, on which 13 is placed, a pressure switch (also very cheap). 3 is connected with a normal 3.1 drop mechanism, to which 9 is connected, which is a classic tap from which you can always draw hot water. 3 is connected to 4, That is, an Italian bathroom radiator, made of an alloy of ceramics, which is also very cheap. This has multiple functions: clothes can be hung on it to dry, it can be touched without burning, you can lean on it to warm up. Also connected to this are 5 and 6 which are respectively a perforated port from which to let out the steam generated by the part without water, and a parrot-billed nozzle to load new water into it. In addition, with this pressure vent, you eliminate the problem of some soba - the explosion of the artifact.

8: The classic oven (8) would benefit from the proximity of 3 and 3.1 because, being compartments with water, it would not reach too high temperatures, thus becoming usable for cooking many more things than you are used to cooking in it.

14: I lengthened the hob (14) because, by virtue of the radiation of heat, it would have a warmer area, and a colder area (left).

10-11: Finally, the ash drawer (10), equipped with ergonomic handles and a non-heat-conducting material, is modified with an internal tilting system that brings and cools the ash to its door (11) that can be opened upwards and equipped with a funnel that can precisely pour the ash into a container, which can be a classic Italian brazier used to warm the feet, of which I attach in the section of the creative process.

The system of **10-11**:



Sensoristics:

12. A magnetic Thermometer



13. A pressure switch



Inspirational and creative process

4. In Italy we use to dry damp clothes on radiators. As an anthropology enthusiast, I believe that this radiator design is a cultural legacy of the metal structures that our grandparents used to place in front of fireplaces with a lit fire to do the same thing. Nowadays we use boilers with a centralized system that transports water to the radiators. The solution I have given you at this point combines the present with the past, as room 3 is a bit like a boiler installed in your Soba.



In figure 1 we see an Italian radiator.

In figure 2 we see the old Italian way of drying damp things.

In figure 3 we see a common Italian boiler.

7. We're from Naples, no wonder we're obsessed with pizza ;). Seriously, the first time I saw the engineeredly perfect operation of the pizza hood I was shocked. A pizza hood is capable of sucking up an absurd amount of flames. In addition, I noticed that the smallest hood (which is the one that pulls the most) has the shape of a diatom (which is a single-celled organism that by its nature has a filtering power)

<https://www.youtube.com/shorts/XnzvulwHNn0>

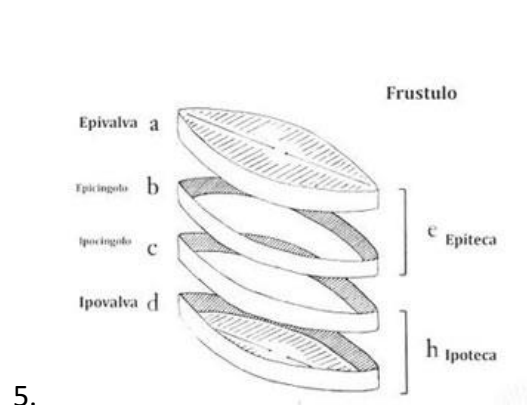


Figure 4 shows the pizza oven. If you notice, it also has a thermometer. The diatom-like hood is circled in red;

Figure 5 shows the diatom in question.

15. The handle of the keykeg is a classic timer. This is a User Experience, we'd have to have some engineer invent it, but it's definitely a workable artifact. In fact, there are speakers to force the user to put down the phone and not let him take it before a certain amount of time. In this case, after a period of 72 hours, with the lock, the user has the suggestion to raise the door to let the ash out.



In figure 6 we can see a handle with a setting system;

In figure 7 we can see a classic kitchen timer.

10-11. For this drawer I was inspired by the classic Italian dust scoop, which has a certain inclination to facilitate the removal of fine dust. In this case, the dust can fall into the famous fire pit to warm the feet that I mentioned earlier. The brazier is a very simple artifact: an iron box full of live ashes covered with a wooden structure on which to rest your feet.

At this point, an interesting topic opens up: recycling. Once the ash is exhausted, it can be treated, as our grandparents did, to clean the clothes. The ash gives a scent characterized by the wood used and can be enriched with essential oils obtained from plants. In Italy, oil made from tea plants was often used. Below are two videos that explain how to use ash to wash clothes:

1. https://www.youtube.com/watch?v=qemjweZSKfE&t=241s&ab_channel=SurvivalSchoolSOS2012%C2%AE
2. https://www.youtube.com/watch?v=nRu2U_ap9gM&ab_channel=PierinoEsposti



Figure 8 shows the brazier in its various sections.

14. For this mechanism I was inspired by an Italian three-Michelin-starred restaurant that has recovered the operation of a wood-burning stove (identical to the Turkish Soba in its operation)

<https://www.youtube.com/watch?v=UztsrOsdCD0>

<https://www.youtube.com/watch?v=a6Xir6mjy0k>

The stove appears at about 5 minutes in both videos.