

ME, ECE, BE Capstone Design Programs

Team #36: The Perfect Crawfish

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Background

With over 100 million pounds of crawfish produced annually in Louisiana, a large percentage of that crawfish ends up in boils. Cooking crawfish entails a good deal of manual input from the cook. "The Perfect Crawfish" will be manufactured to clean, cook, and dispense crawfish with minimal user input.

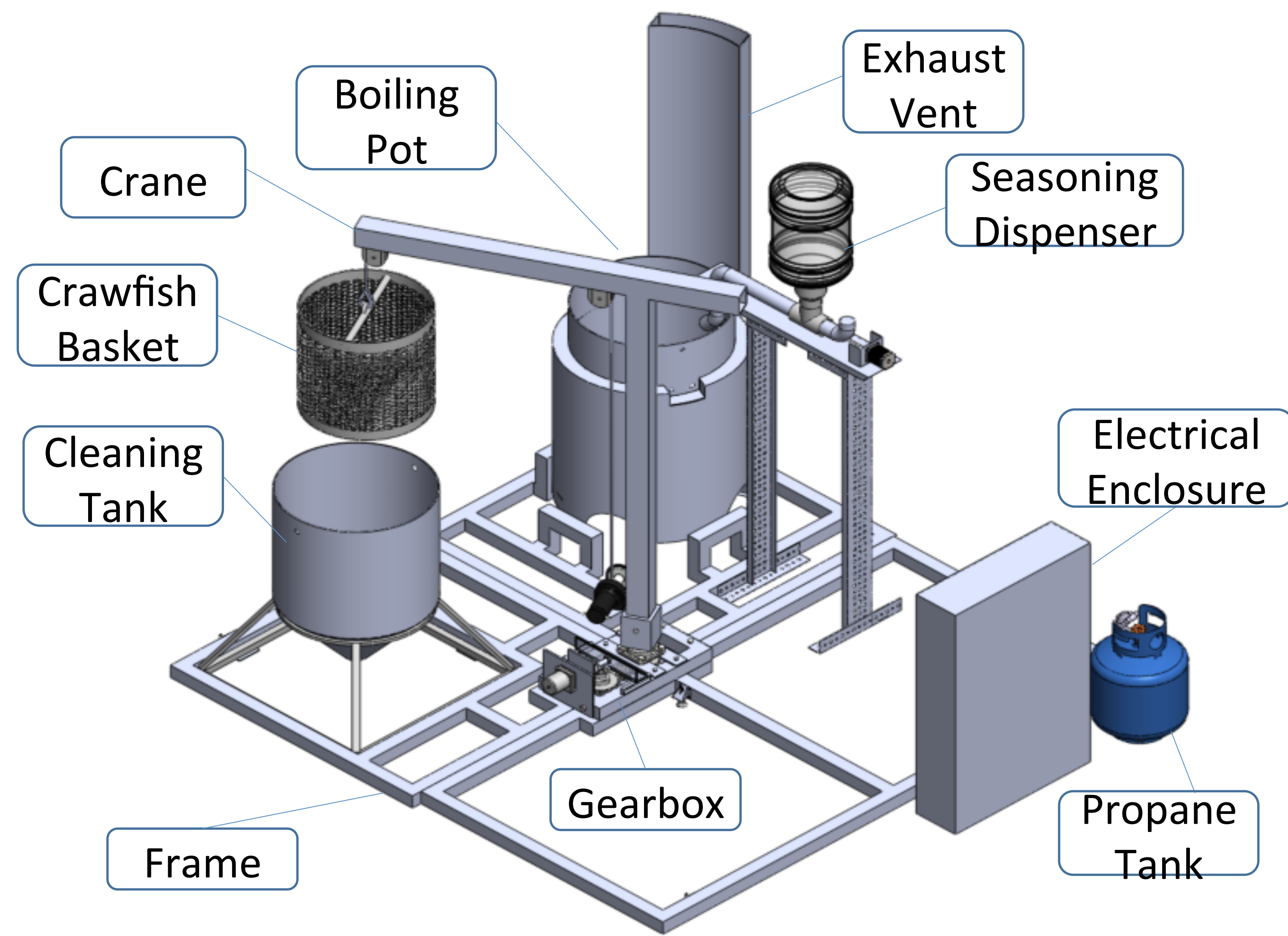
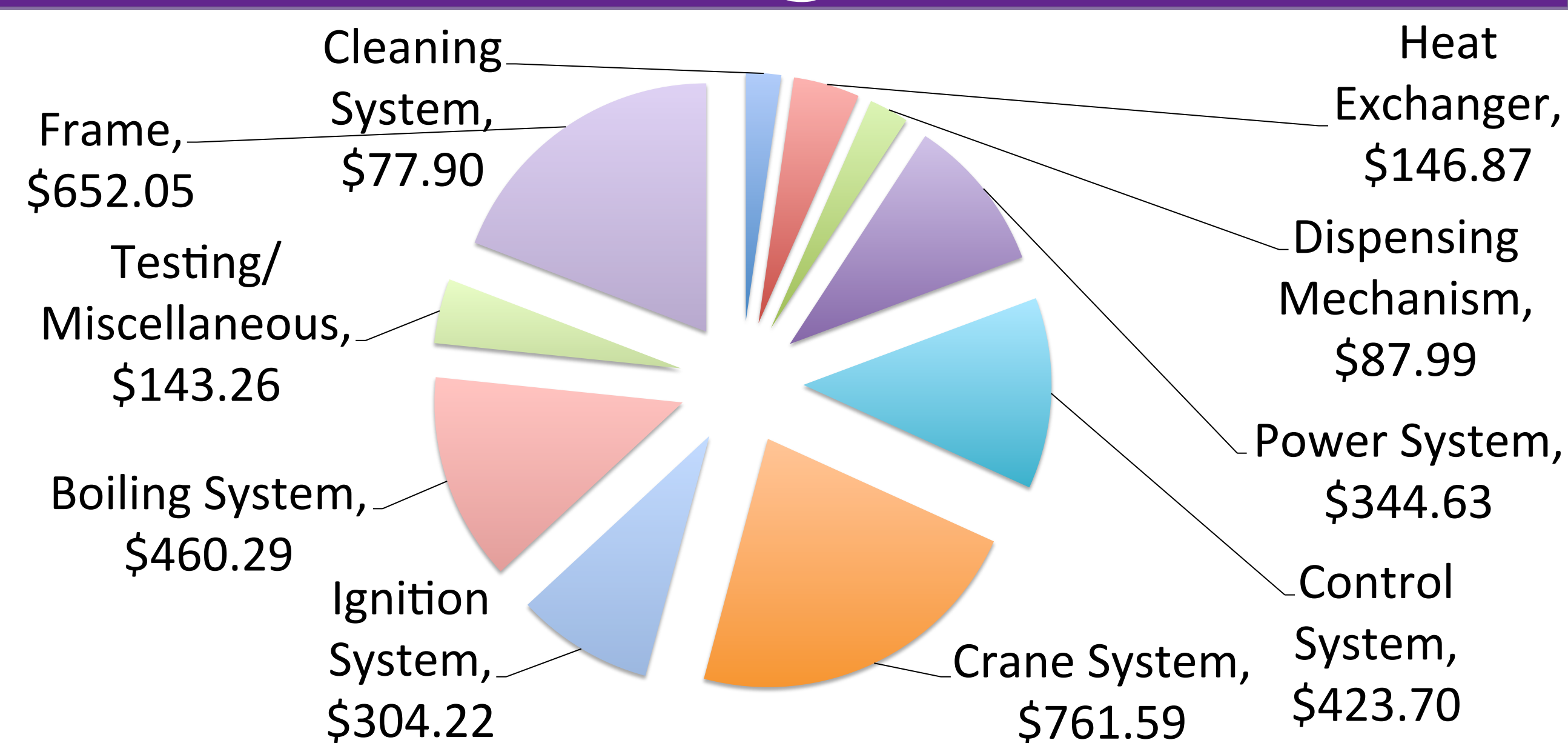
Project Objectives

The objective of this project was to design an automated crawfish boiling system that will produce consistent tasting crawfish over multiple batches with minimal user input. The system must be safe, portable, durable, and able to be easily assembled.

Safety

- User must stay 5 feet away from the burner
- Crawfish cooked at 145°F for 3 minutes
- Fuel system must be shut off before user adds inputs
- Proper PPE (gloves) worn at all times
- Fail safe instruments in case of power loss

Budget



Engineering Specifications

Maximum Weight/Component	100 lbs	☑
Dimensions for Transportation	200 ft <sup>3</sup>	☑
Batches Before Maintenance	3	☑
Assembly Distance from Power/Water Source	15 ft	☑
Time to Clean and Cook Crawfish	50 minutes	☑
Number of People Needed to Assemble Crawfish Cooker	2	☑
Amount of People Fed by 1 Batch of Crawfish	8	☑
Batches/20 lb Propane Tank	5	☑

Testing Results

