Objectives

- Build a propane-powered amaranth popper
- Pop amaranth at 7-10 lbs. per hr
- Be able to disassemble and transport
- Easy to operate and build

Seyan Foundation

The Seyan Foundation, our project sponsor, works to promote the use of amaranth around the world. It is their desire to make popped amaranth readily available in developing nations. Our completed design will be passed on to the Seyan Foundation for future manufacturing and distribution.

About Amaranth

Amaranth is a grain commonly grown in South America and Africa. It is a hearty plant, able to survive without water for extended periods. Like popcorn, amaranth can be popped and eaten as a snack or cereal. Unlike popcorn, which pops at around 200°C, amaranth pops at around 260°C. This makes its popping more energy intensive than popcorn.

Our Team

Amaranth Popper Team Members (left to right): Mike Petlicke, Jacob Vanden Bosch, Amanda Hollinger, Tim Thielke

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