ABSTRACT

SOLAR POWERED VEGETABLE COOLER

Main aim of this project is designed and developed for storage of fruits and vegetables The minimum and maximum drop in temperature ranged between 8.1°C and 11.2°C, and the increase in relative humidity was observed to be up to 15% and 25% inside the vending card chamber in June. The requirement of water ranged between 16.5 and 20.0 litre/day. There was considerable effect on physiological loss in weight of different vegetables kept either inside or outside the mobile chamber. The freshness and shelf life of vegetables increased substantially after storage in the cart. This system runs in low temperature by controlling temperature. The solar powered cooler uses a simple evaporative cooling principle to lower temperature.

NOTE-2021 Latest Best Mechanical Final year Project Ideas, Guidelines and Technical Information Can Be Provided.