

# Scaled-up Heating System for Microbial Compost Product

2024 Design Project ME 4015-4016

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Client: Kenkashi Microbes



COLLEGE OF ENGINEERING  
MECHANICAL ENGINEERING  
VIRGINIA TECH.

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## Background

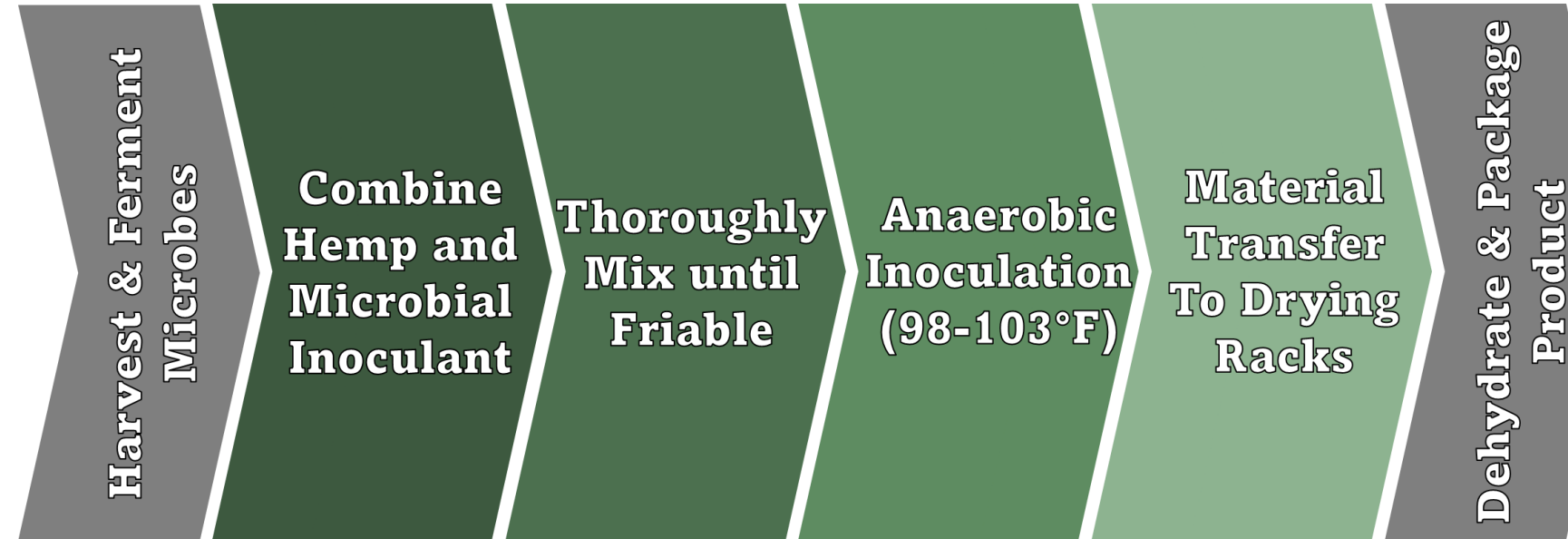
Kenkashi, a local company, creates a compost accelerant product which:

- ❖ Speeds up composting process
- ❖ Allows users to compost a diverse range of food waste



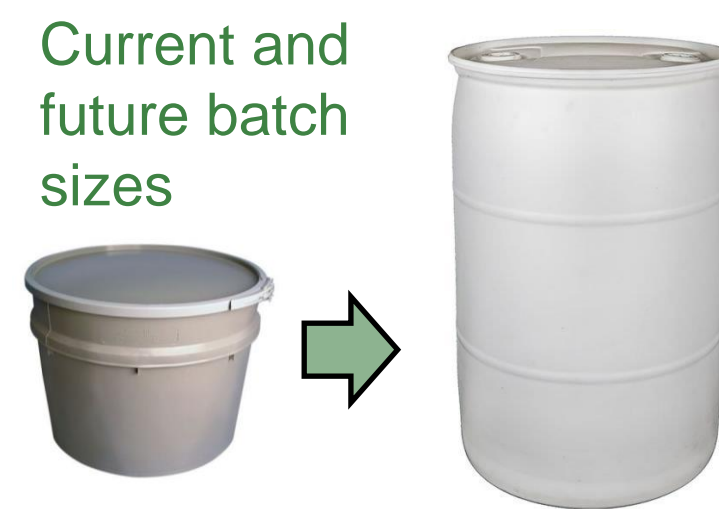
## Production Process

Goal: combine highlighted steps with new system



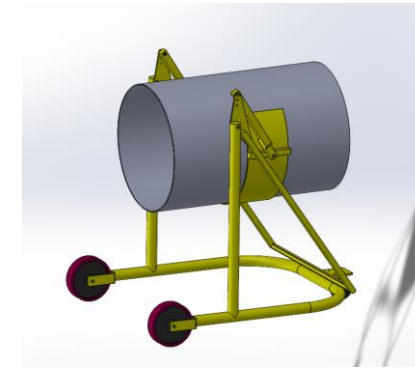
## Problem Statement

- ❖ Kenkashi can only produce ~7.5 lbs of product at a time, but want to scale up 300%
- ❖ Previous company issues with upscaling:
  - ❖ Maintaining temperature range
  - ❖ Liquid & solid material separation
  - ❖ Maintaining cost-effectiveness
  - ❖ Minimizing physical labor

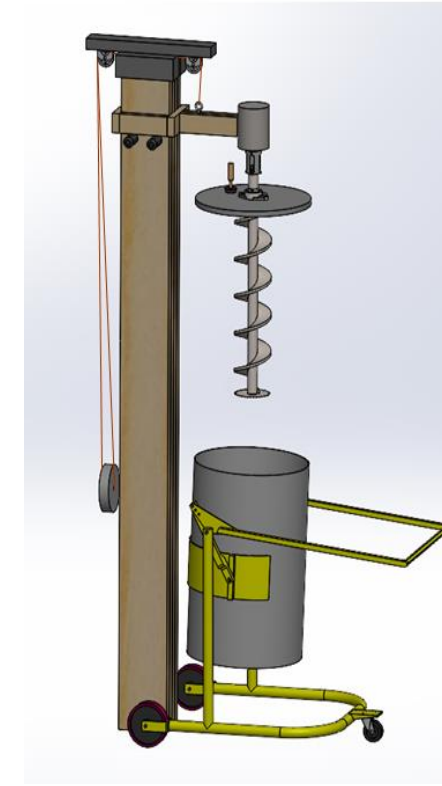


## Design

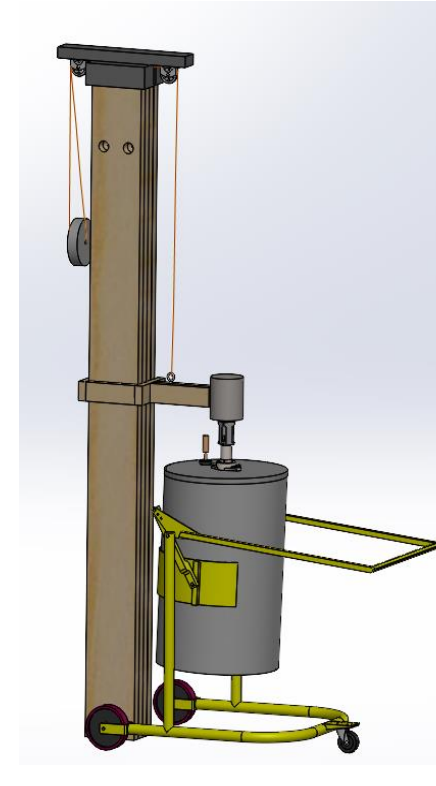
### Original Design



Horizontal position for cleaning, loading, unloading

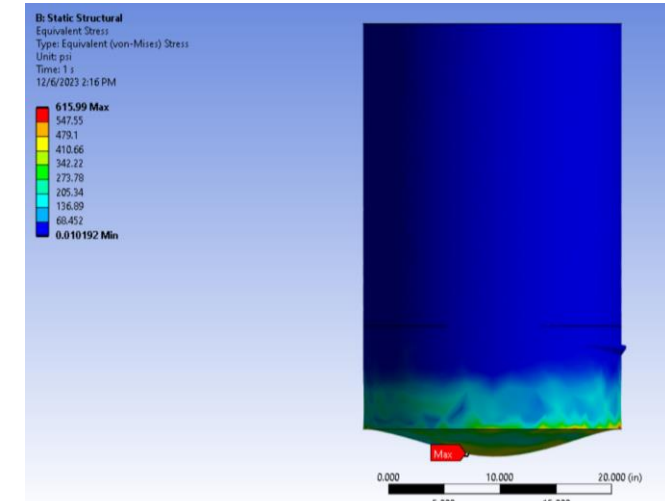


Open position for setup

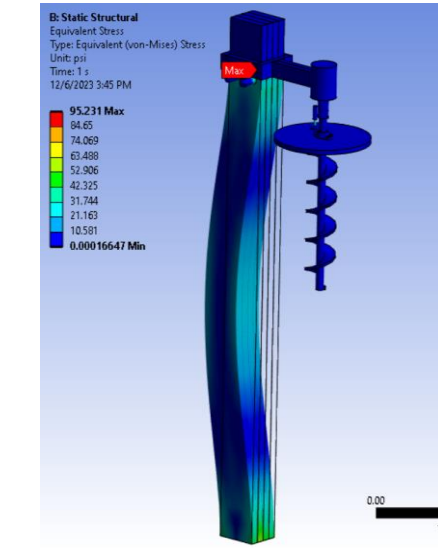


Closed position for mixing & heating

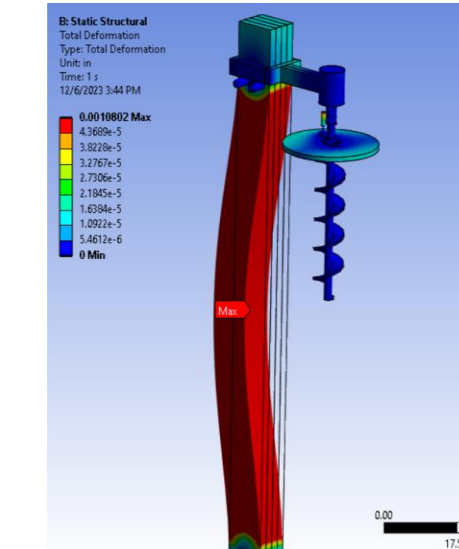
### Analysis



Yielding safety factor: 15

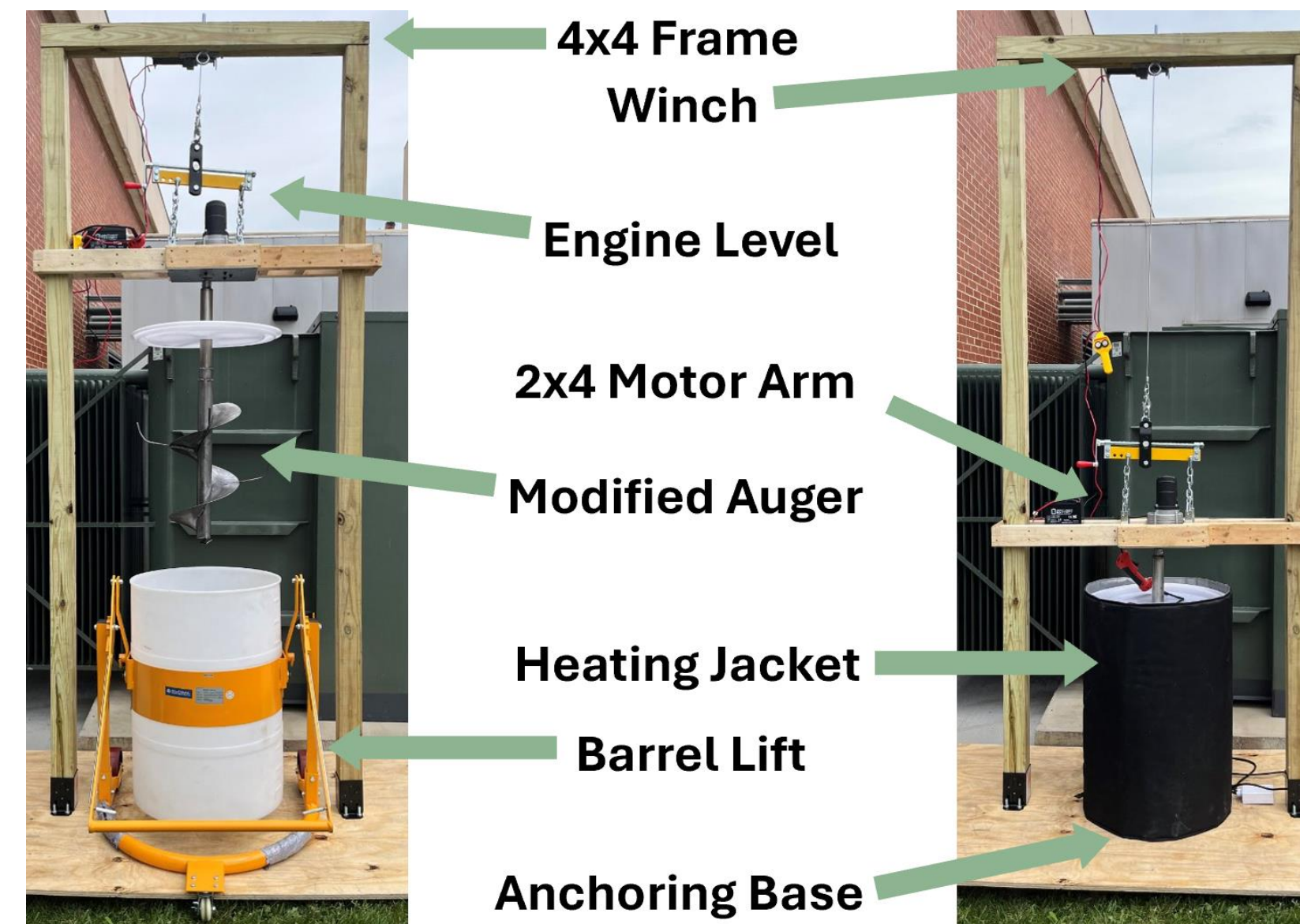


Yielding safety factor: 10



Max deflection: 0.001"

### Final Design

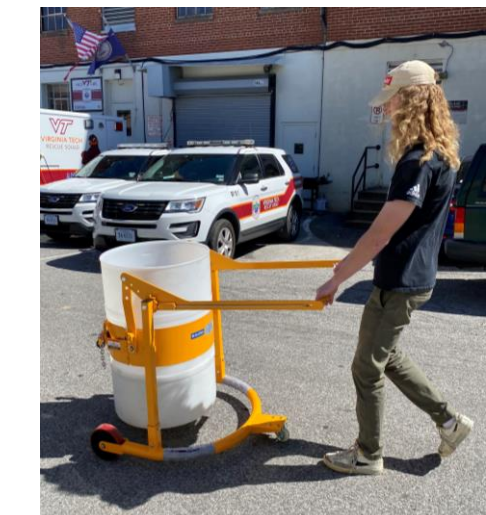


Open position for setup

Closed position for mixing & heating



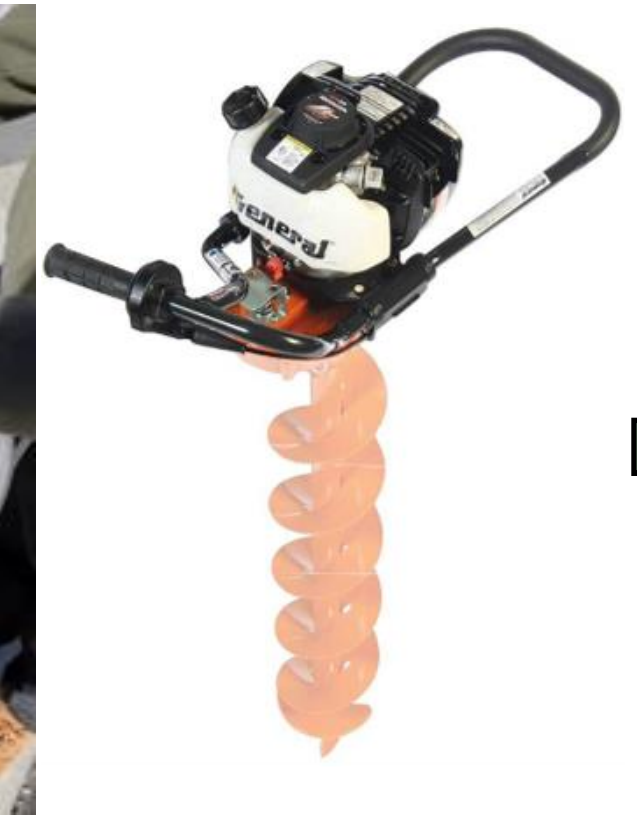
Modified Auger inside barrel



Material in transit

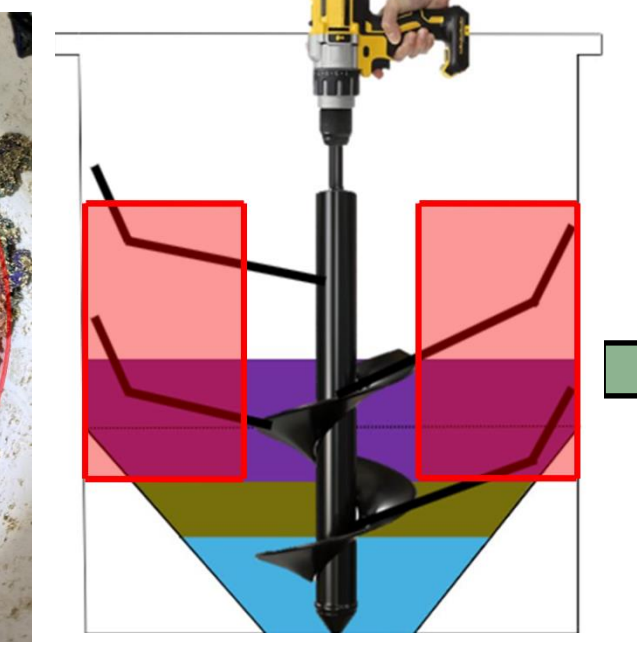
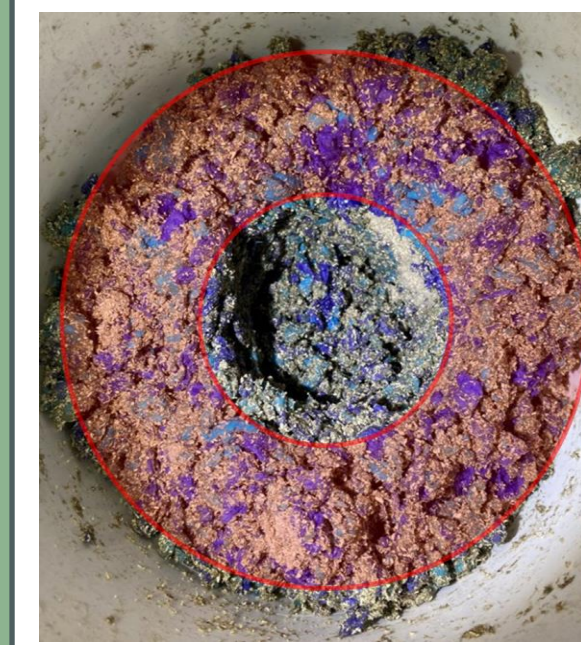
## Testing

### Torque Experiment



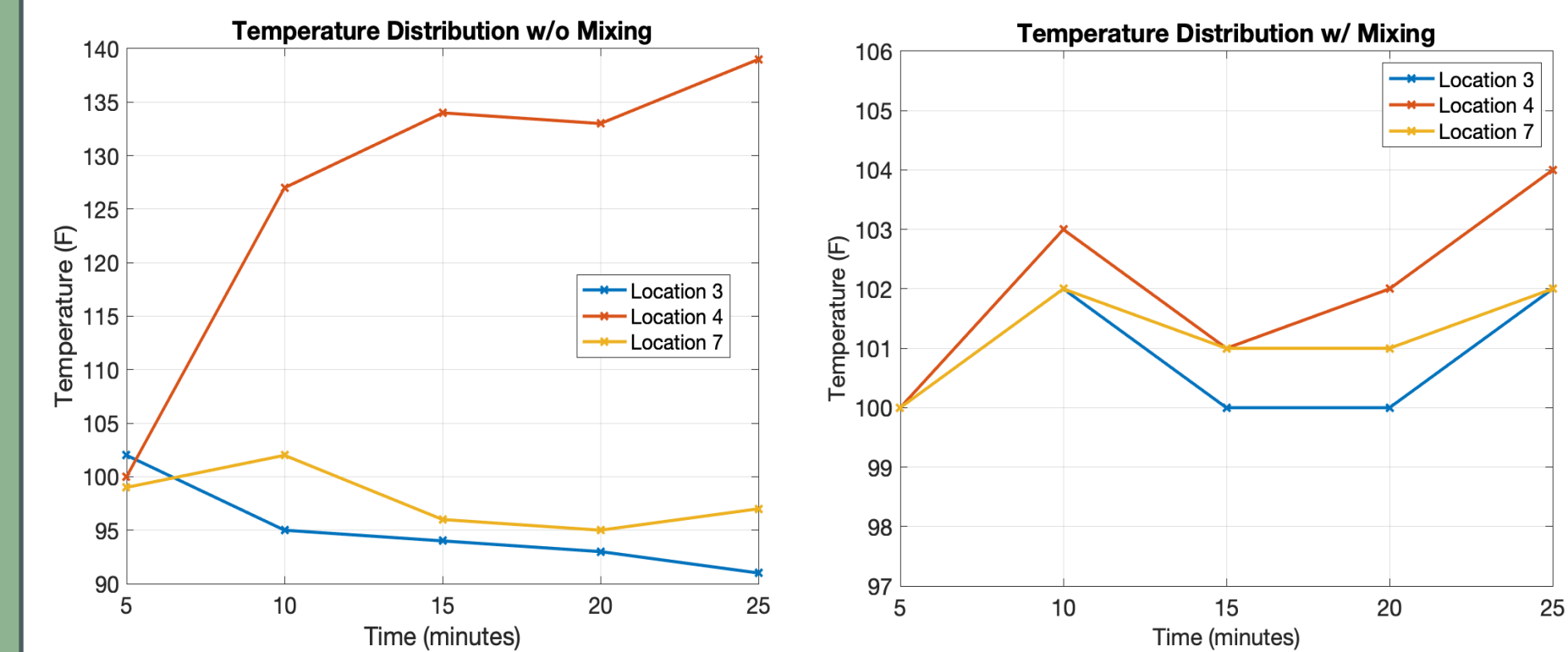
Rented auger rated at 51 ft-lbs validated sufficiency of electric auger drive instead of high-torque gearbox

### Color Mixing Experiment

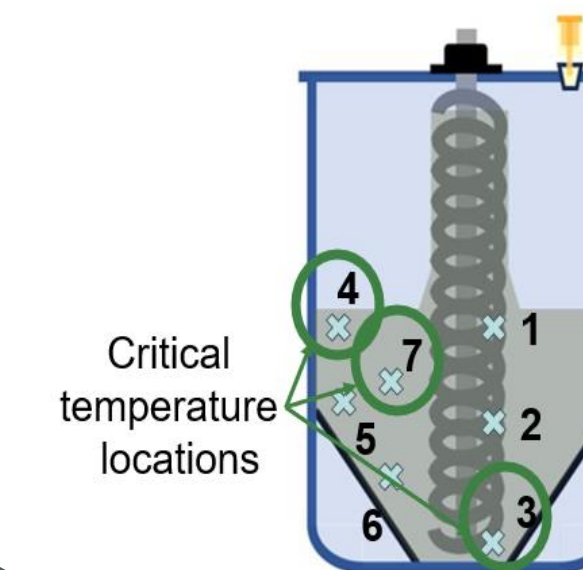


Arms added to auger for additional agitation in previously stagnant red zone

### Temperature Distribution Experiment



Found that constant mixing evens out temperatures throughout drum



- 3 critical temperature locations identified using small-scale model
- ❖ 4: most sensitive to external heat
  - ❖ 7: average
  - ❖ 3: least sensitive to external heat

## Objectives

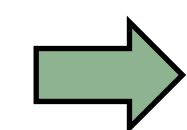
- ❖ Easily replicable design
- ❖ Integration into current process and site
- ❖ Minimal energy use
- ❖ Can be cleaned
- ❖ Does not introduce chemicals to product, maintaining "Garden to Gut" promise

## Requirements

- ❖ Material maintains 98° – 103° F temperature range
- ❖ Evenly distributed temperature throughout drum
- ❖ Prevention of liquid separation
- ❖ Anaerobic inoculation conditions
- ❖ Resultant mixture is evenly friable
- ❖ Motor arm raises and lowers easily
- ❖ Barrel mobility around site for material transfer

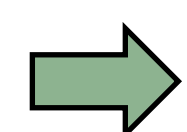
## Conclusions

Did design meet requirements and objectives?



Yes - To improve mix quality or reduce electricity usage, the auger can be turned on or off as often as client desires

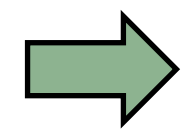
What are positives and negatives of system?



Positives: Mechanical simplicity = easily replicable, physical labor is reduced by automatic raising & lowering

Negatives: Difficult to transport from one place to another, auger is loud when powered on, temperature must be measured manually

How can product be improved in future?



Built-in temperature probes on barrel with live feedback and alert systems, smartphone integration, larger budget could allow for brushless motor and noise reduction