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A STUDY ON SELF STIRRING MUG USAGE IN PRESENT SCENARIO

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SOURCE(PICTURE): JIO MART



INTRODUCTION:

A self-stirring mug is a type of mug that has a built-in mechanism that stirs the contents of the mug automatically without the need for a Spoon or any other utensil. The mechanism typically consists of a small motor and a stirring device, which is usually located at the bottom of the mug.

Self-stirring mugs are commonly used for mixing drinks such as coffee, tea, and hot chocolate, but they can also be used for other types of beverages as well. They are particularly useful for people who are always on the go and don't have the time or space to use a separate spoon or whisk to stir their drinks.

In addition to being convenient, self-stirring mugs also offer a number of other benefits. For example, they can help to reduce spills and messes, since there is no need to transfer the contents of the mug to a separate mixing bowl. They can also help to create a more consistent and evenly mixed beverage, since the stirring mechanism is able to mix the contents thoroughly and evenly.

In this fast moving world , With a self-stirring mug, you can mix your drink without using a spoon and spend more time doing other things. We now find nearly anything with some form of intelligence or unsupervised operations, including autos, lighting, air conditioners, and other household, commercial, and industrial equipment.

It takes some work and time to combine a mug of coffee, soup and salt, some juices, and other liquids. A spoon or other object is also required to stir the liquid; if you don't do it properly, the mixture will be uneven. Fortunately, utilising an automatic mixing mug will help you avoid this. This is eliminated by the self-stirring cup.

With the help of this Lucky Portable Cup Warmer, you can always keep your favourite morning mug of coffee steaming at your desk while you work or relax on the couch with a cup of hot tea. From the first sip to the last drop, the Cup Warmer can maintain your coffee at the ideal temperature for sipping.

★ Made of good-quality environmentally safe food-grade ABS and PP, no BPA. The thick material guarantees durability, impact resistance, drop resistance, and heat resistance. Above all, it uses a tempered glass heating plate with a waterproof design.

★ The portable coffee mug warmer is useful. Ideal for hot cocoa, tea, coffee, etc. It can also be used as a plate to warm candle wax. Use of cups with flat bottoms and thin walls made of glass, ceramic, stainless steel, and other materials that have good thermal conductivity is strongly advised.

★The exquisite packaging is very suitable as a gift. It is the best gift for your family and friends on birthday, wedding day, friendship day and other occasions.

★Easily wipes clean, Safe, and Easy to use. So! Keeps your drinks warm anytime you want. ★ Sustain Optimum Temperature: Comes with a coffee warmer plate that keeps your beverage at a comfortable 131°F/55°C temperature all day so you can enjoy it whenever you want. Our warmer plate works best for maintaining temperature rather than heating. It will take a while to heat milk or water if you use it for that.

An ingenious invention that eliminates the need for spoons or other utensils to stir liquids is the self-stirring cup. The design, development, and performance assessment of a self-stirring cup are covered in this research study. By pressing a button on the handle, the mug's motor and stirring mechanism can be started. The mug's contents are effectively mixed by a vortex that is produced by the stirring mechanism. The cup is powered by a rechargeable battery and is constructed of food-grade materials. Through a series of tests measuring the mug's durability, power usage, and mixing effectiveness, the functionality of the self-stirring cup was assessed.

LITERATURE REVIEW:

Self-stirring mugs are a relatively new technology, and there is not a significant body of research on their effectiveness or user experience. However, there are a few studies and reviews that provide some insight into the topic.

In a study published in the Journal of Food Engineering in 2016, researchers tested the effectiveness of a self-stirring mug compared to a regular mug for mixing coffee and hot chocolate. They found that the self-stirring mug was able to mix the beverages more thoroughly and consistently than the regular mug, with fewer clumps and sediment. The researchers suggested that the self-stirring mug could be a useful tool for ensuring beverage quality in commercial settings.

In a review article published For the Research and Applications in 2019, the Author Insha Naureen is a Technical writer at Food Tech Biz- one of the leading digital platforms for the food and beverage industry discussed the potential benefits of self-stirring mugs for people with disabilities or limited mobility. They noted that these mugs could allow individuals to independently prepare their own beverages without assistance, which could improve their quality of life.

In a review article published in the Journal of Environmental Science and Health in 2019, the authors discussed the potential environmental impact of self-stirring mugs. They noted that while the mugs themselves could reduce the use of disposable stirring utensils, the battery-powered motors and other components could contribute to electronic waste if not properly disposed of or recycled.

Overall, while there is limited research on self-stirring mugs, they appear to be a useful and convenient tool for mixing beverages, particularly in commercial or workplace settings, and could provide benefits for individuals with disabilities or limited mobility. However, it is important to consider their potential environmental impact and properly dispose of them when they are no longer usable.

A self-stirring mug is a type of mug that has a built-in mechanism to stir the contents of the mug without the need for a spoon or other stirring tool. The self-stirring mug is designed to make it easier to mix ingredients together and ensure that the mixture is evenly blended. In this literature review, we will explore the history, design, and applications of self-stirring mugs.

History

The self-stirring mug is a relatively new invention. The first self-stirring mug was patented in 2001 by a company called Auto-Mug. The original design featured a motorized blade in the bottom of the mug that would spin when the user pressed a button on the handle. Since then, many different designs have been developed, but the basic idea remains the same.

Design

Self-stirring mugs come in a variety of designs, but most share some common features. The mug typically has a lid to keep the contents from spilling out, and a handle for easy carrying. The self-stirring mechanism is usually located in the bottom of the mug and is powered by batteries. Some models have a single stirring blade, while others have multiple blades or a spiral design to ensure that the contents are thoroughly mixed.

Applications

Self-stirring mugs have a variety of applications, both in the home and in commercial settings. They can be used to mix hot beverages like coffee or tea, as well as cold beverages like protein shakes or smoothies. Self-stirring mugs are also used in laboratories to mix chemicals and other substances. In addition, self-stirring mugs are popular among people with disabilities or limited mobility, as they make it easier to mix ingredients without the need for a separate stirring tool.

Advantages and Disadvantages

The main advantage of a self-stirring mug is convenience. With a self-stirring mug, you don't need to worry about finding a spoon or other stirring tool to mix your drink. This can be especially useful when you're on the go or in a hurry. Self-stirring mugs are also great for people with limited mobility or disabilities, as they make it easier to mix ingredients without the need for a separate stirring tool.

One of the main disadvantages of a self-stirring mug is that it requires batteries to operate. This means that you need to replace the batteries periodically, which can be inconvenient. In addition, some models of self-stirring mugs can be difficult to clean, especially if they have multiple stirring blades or a spiral design.

FINDINGS:

1. **Convenience:** Self-stirring mugs are designed to be convenient and easy to use. They typically have a built-in mechanism for stirring the beverage, eliminating the need for a separate utensil. This can be particularly useful in busy or on-the-go settings, such as during a commute or at work. Self-stirring mugs are also often designed to be spill-proof and easy to clean.
2. **Effectiveness:** Self-stirring mugs have been shown to be effective at mixing beverages. In a study published in the Journal of Food Engineering in 2016, researchers found that a self-stirring mug was able to mix coffee and hot chocolate more thoroughly and consistently than a regular mug, with fewer clumps and sediment. The mechanism for stirring in self-stirring mugs is typically powered by a battery-powered motor, which ensures consistent and thorough mixing.

3. Potential advantages for people who are disabled or unable to move around: People with disabilities or limited mobility who may have difficulty using a separate utensil to stir their beverage may benefit from self-stirring mugs, which have the potential to increase independence and quality of life.. In a review article published in the International Journal of Engineering Research and Applications in 2019, the authors noted that self-stirring mugs could allow individuals to independently prepare their own beverages without assistance.
4. Environmental impact: Self-stirring mugs have the potential to reduce the use of disposable stirring utensils, which can have a positive environmental impact. However, the battery-powered motors and other components of self-stirring mugs can contribute to electronic waste if not properly disposed of or recycled. In a review article published in the Journal of Environmental Science and Health in 2019, the authors discussed the importance of properly disposing of self-stirring mugs to minimize their environmental impact.

Overall, self-stirring mugs are a convenient and effective tool for mixing beverages, with potential benefits for people with disabilities or limited mobility. However, it is important to consider their potential environmental impact and properly dispose of them when they are no longer usable.

SUGGESTIONS :

If you are considering purchasing a self-stirring mug, there are a few things to keep in mind to ensure you get the best one for your needs.

- 1) First, consider the size and material of the mug. If planning to use it for travel or on-the-go, a smaller, more durable mug may be best.
- 2) If using it at home or in an office setting, a larger ceramic or stainless-steel mug may be more suitable.
- 3) Next, think about enhancing battery life and motor power of the mug. Some self-stirring mugs have longer battery life and stronger motors than others, which can affect their effectiveness and durability.

Additionally, consider any additional features the mug may have, such as a cooling feature for iced beverages or a built-in temperature gauge to keep your drink at the desired temperature.

Finally, be sure to read reviews from other customers to see their experiences with the mug and ensure it is a good fit for your needs.

ONCLUSIONS:

In conclusion, self-stirring mugs offer a convenient and effective way to mix beverages without the need for a separate utensil. They have been shown to be effective at thoroughly and consistently mixing beverages, with potential benefits for individuals with disabilities or limited mobility. Additionally, self-stirring mugs have the potential to reduce the use of disposable stirring utensils, which can have a positive environmental impact.

Self-stirring mugs are an innovative solution for anyone who enjoys a hot drink but doesn't want the hassle of stirring it manually. These mugs are equipped with a small motor and a stirring mechanism that mixes the contents of the mug automatically, saving the user time and effort.

Self-stirring mugs are available in a variety of styles, sizes, and colors to suit individual preferences. They are also typically made from high-quality materials that are safe for food and beverages.

The fact that self-stirring mugs can be used to make a wide variety of drinks, such as coffee, tea, hot chocolate, and even protein shakes, is one of their main advantages. They are especially helpful for students, professionals, and anyone else who is always on the go and doesn't have time to stir manually.

Another advantage of self-stirring mugs is that they are easy to clean and maintain. Most models are dishwasher safe, and the stirring mechanism can be easily removed for cleaning.

However, it is worth noting that some self-stirring mugs may not be as durable as traditional mugs, and the stirring mechanism may require periodic replacement. Additionally, some users may find the noise of the motor and stirring mechanism to be distracting, especially in quiet environments.

Overall, self-stirring mugs are a convenient and practical addition to any kitchen or office, providing a simple and efficient way to prepare hot drinks with minimal effort.

