CLASSIFICATION OF MANNEQUINS DEPENDING ON THEIR PURPOSE

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Mannequins are widely used in trade and tailoring. The word itself means a copy of a human figure used to fit things. Different types allow you to implement them everywhere.

History. The mass introduction of mannequins into trade began in the 18th century. The first copies were made of wood or papier-mache. In the 19th century, wax manufacturing technology was invented. All of these types had the main drawback – a short period of use at a high cost. Not every store could afford such a figure in the shop window. However, its demonstration had a positive effect on revenue. Trade in shops with the presentation of clothes was more successful. In the 20th century, plastic began to be widely used in industry. There has been a revolution in the production of mannequins – they have become cheaper, more durable, lighter. More attention was paid to appearance. Almost all modern stores use various types of mannequins for clothing in trade.[1-20]

Anthropoids. All mannequins are divided into groups depending on the specifics of use. Regardless of this, they are male, female, and children's (boy and girl), repeating the forms of people by age and gender. They can also be of different skin colors, with or without makeup, with imitation of hair on the head and face, etc. The standard ones weigh up to 20 kg and repeat the "model" parameters. For women: height up to 185 cm, chest 90 /waist 60/ hips 90.

Humanoid are used in sewing. It is easy to try on things, fit, grab, sew, drape, etc. in sartorial. The inside is solid, and the outside is covered with a cover made of soft elastic fabric.

Tailor's mannequins can be made with your own hands or bought ready-made. In the latter case, the clothes will have to be adjusted directly on the person, because all the figures are very individual. You can make a human-sized mannequin yourself within one day at a low cost. Tailors are usually covered with black or white fabric. It is convenient for the seamstress to draw auxiliary lines on it (front length, waist circumference, etc.). Sliding designs are becoming more and more popular among dressmakers, which can be varied within 5-10 sizes, thanks to size-changing details. The cost of such copies is more expensive, but as a result, the savings from buying one instead of several products are greater.

Specialized. Different businesses require individual solutions. For sports shops and youth clothing, mannequins are used, frozen in a dynamic pose (in motion, in a jump, in a headstand). Animal figures are popular in pet stores. There are copies of pregnant women. For the presentation of underwear, light-colored mannequins are made of high-quality plastic, without seams. [21-30]

Individual forms

To demonstrate glasses, jewelry, gloves, hats to customers, you do not need to use full-length figures. There are enough separate parts where the accessory is worn. So, there are demonstration forms in the form of a head, neck, arm, etc.

Avant – gard.

Initially, the mannequin repeated exactly the human body. Gradually, a number of stores wished to stand out among many similar ones, ordering unusual shapes. In the windows of modern shops you can find figures painted in unusual colors, instead of a head there may be geometric shapes, instead of a face - the muzzle of a predator. Shops with unusual figure[31-35]

Test forms. Crash dummies are used when testing a person's physical abilities (in case of a car accident, when jumping from different heights). They may not meet the standards of the figure at all, but at the same time the details withstand the same loads as the human body.

Industrial production. The average life of the product is 5 years. Inexpensive stores are constantly restoring them or changing spare parts, allowing the mannequins to serve up to 10 years. More expensive stores change mannequins about once every five years, ordering new ones that match fashion trends. The most expensive products are made of polymer resin with reinforced glass wool and mineral additives. Another name for the material is fiberglass. The figures are light, durable, resistant to external influences. Cheaper ones are made of gypsum, polyester, plastic. Production on an industrial scale takes place in several stages. The designer determines the future shape, works out the appearance, details and features. The figure is projected in 3D format. A trial prototype is being created. Molds made of gypsum or special plastic material are created for various parts. These four stages take up to five months of production work. According to the finished form, their mass creation begins.

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