# THE PROCESS OF MAKING MANNEQUINS IN DIFFERENT CONDITIONS

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Mannequins over the past hundred and fifty years have evolved from a simple "hanger" for clothes into spectacular figures for its demonstration. Every self-respecting owner of a large chain of stores orders individual mannequins that will reflect the concept of the company. And they do it for a reason, because, according to research, the presence of such a presentation of the product increases sales up to four times. The demand for mannequins is due not only to the desire to show your brand, but also to a short shelf life, which is only a year. The business of making mannequins is considered costly and time-consuming, if only because high-quality samples are made by hand. Consequently, a large number of employees are required. But, nevertheless, such a case attracts Russian businessmen: the market is saturated with foreign-made mannequins, which allows you to find your niche at least at the local level. [1-20]

All mannequins are divided into two large groups: male and female. But there are also many types that differ in purpose, appearance and shape.

Humanoid mannequins: naturalistic - completely imitate the figure and appearance of a person, his skin color, face, hair. Sometimes they even get their nails manicured and put on a wig. Make-up and hairstyle are done by hand. They have a solid figure with body parts that can rotate. Usually the height of female mannequins is 175-185 cm, for men - 185-195 cm. Model parameters (90-60-90) are taken for the figure. The weight of the dummy is 15-18 kg. stylized – often have a rather extravagant look, color, pose, are without any body parts. These include a subtype of abstract mannequins, which may have distorted body parts in the form of squares, cones, etc. Designed to emphasize the style of the store, they are usually made to orderprofiled. This includes sports mannequins, which usually have more dynamic poses and lively faces, mannequins of pregnant women, pets and children. Mannequins for showing underwear are also profile, they are made without seams, have a light coating of very high quality.

2. Demonstration forms - used to demonstrate certain types of goods: watches, hats, gloves, jewelry. For this purpose, fragments of the human body are made: arms, head, leg, torso. [21-38]

3. Tailor's mannequins - used for fitting clothes when sewing. They are made of solid materials, and then covered with upholstery.

4. Crash dummies - used in car safety testing. Production technology: First, the type of the future mannequin is determined and the human figure is projected in 3D format.
The designer models the future dummy and creates a prototype of the matrix. The next stage is the production of molds (matrices) for individual parts of the mannequin made of gypsum, fiberglass or special plastic.

A mannequin is made as follows: in matrices consisting of two parts, some basic and gluing material is laid in several layers. The matrix is connected and left to dry. After drying, parts of the mannequins are removed, excess material is removed, sanded, assembled, putty and re-sanded. The final stage is painting: it is done by spraying, high-quality types of coatings are used, for example, car paint. Mannequins dry for about an hour. Next, they draw eyes, lips, make hair, if required. To make the mannequin movable, it is equipped with hinges that simulate joints. On average, it takes professionals up to 3 hours to produce one standard mannequin. Mannequins made of polyethylene are produced by extrusion using an extruder. For this purpose, a metal mold is made. Polyethylene mannequins are the cheapest (the torso costs about 300 rubles), but they also do not last long. This method can be used for atrates and payback. The most expensive for the mannequin manufacturing business is the creation of a form (matrix). Its design and manufacture will take several months and up to $ 10-15 thousand. It will also take a lot of money to pay for labor: many craftsmen are needed to produce large batches of custom-made mannequins.

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