

**UNIVERSITI TEKNOLOGI MARA**

**DESIGN AND FABRICATION  
OF FORMING  
FOOD STEAMER**

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**DIPLOMA**

**Feb 2024**

## **ABSTRACT**

This project is presenting that the food steamer is a kitchen appliance in demand around people nowadays that utilize steam to cook a food ingredient to be healthy and well-organized method. This project exists to help people with something ease their problem in making dishes by enhancing the existing food steamer with making some improvement to deal with this problem. The problem was lacking exact temperature control, user-friendly characteristics, and multipurpose cooking choice. The objective is to design a forming food steamer using Solidwork and to fabricate a forming food steamer. In general, the methodologies that being used are designed using Solidwork and fabrication processes. The expected result is to achieve the objective and can help the community to overcome the problem.

## **ACKNOWLEDGEMENT**

I would like to express my heartfelt gratitude to all those who have contributed to the completion of this project. First and foremost, I wish to thank God for giving me the opportunity to embark on my diploma and for completing this long and challenging journey successfully. Thus, I want to thank my supervisor, Dr. Abdul Hadi bin Abdol Rahim@Ibrahim, for their invaluable guidance, encouragement, and support throughout the research process. Your expertise and insightful feedback have been instrumental in shaping this work.

I am also deeply thankful to my colleagues and friends who helped and gave encouragement when I needed it the most. Your willingness to share your knowledge and expertise made a significant difference to the outcome of this project.

Furthermore, I extend my appreciation to my family for their unwavering support and understanding during the long hours of research and writing. Your love and encouragement kept me motivated and inspired.

Lastly, I would like to take a moment to acknowledge and thank myself for the dedication, hard work, and perseverance I have put into this project. Throughout the challenges and obstacles faced, I remained steadfast and committed to achieving my goals.

Thank you to everyone who contributed in any way, big or small. Your support has been invaluable, and I am truly grateful for the opportunity to work with such amazing individuals.

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# **CHAPTER ONE**

## **INTRODUCTION**

### **1.1 Background of Study**

In Malaysia, food steamers have a long history of use. In many Asian nations, including Malaysia, steaming is a common way to prepare food. Vegetables, seafood, and chicken are frequently prepared using short-term gains and nutritious cooking techniques of steaming. In Malaysia, there has been an increase in interest utilizing food steamers in recent years. It is because more people are becoming aware of the health advantages of steaming, considering using a steamer is convenient and because there are many variety steamers readily accessible on the market. According to 2016 research by the Malaysian Ministry of Health, steaming is a healthier method of meal preparation than frying or baking. In comparison to frying or baking, steaming vegetables maintained more nutrients, and steaming poultry and fish resulted in lower amounts of carcinogens. Other elements that have contributed to the rising popularity of food steamers in Malaysia is how convenient they are to use. Steamers can be used to cook a range of dishes and are simple to use and clean. People who are pressed for time may find steamers to be a useful alternative since they can cook meals rapidly. The market's wide selection of steamers has also aided in the rise in popularity of food steamers in Malaysia. To meet the demands of various homes, steamers are offered in a range of sizes and designs. A steamer is also available with a variety of price points, thus there is a steamer fits with every budget. Steaming, as a method of food preparation, has been practiced and becomes a growing trend in Malaysia across various cultures which is widely being used among people which giving a healthy, convenient, and structured technique of cooking that is popular with Malaysians of all ages.[1]

### **1.2 Problem Statement**

The problem is that food steamers must be affordable and user friendly to customers. Food steamers can be expensive, especially if we are looking for a high-quality model. The customers ask for a kitchen appliance that makes easier their daily