

**UNIVERSITI TEKNOLOGI MARA**

**AUTOMATIC POT/ WOK STIRRING  
MACHINE**

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## **ABSTRACT**

Based on the engineering calculations and analyses, I can infer that the product is only partially complete. With the evidence I have, this project can move on to the fabrication phase. By assembling all of the resources that have been created, this project can be completed without any issues. The manufacturing process will be utilized to assess whether the product meets the requirements of the proposal or not. The product is complete by the next semester, all the objectives being complete. This product suggestion is finished. As the name "stirrer cooking machine" suggests, it cooks meals less usage of labor cost. The primary goal is to simplify, expedite, and simplify the process of cooking. You just need to select the recipe you want to eat, prepare the ingredients and the machine will begin stirrer and was added it step by step and alert you when it is ready when smells good. It will come pre-loaded with your choice of recipes, and the quantity of ingredients will be defined according the recipe.

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# CHAPTER ONE

## INTRODUCTION

### 1.1 Background of Study

The burn marks found on nearly every cooking vessel that has been used frequently provide ceramicists with practically direct access to the culinary arts and cooking process. [1] Marks on the inside and outside are equally significant. The inside ones show us places where ancient cooks failed in addition to providing evidence of burnt food. Many Chinese culinary methods, such as stir-frying, steaming, pan-frying, deep-frying, poaching, boiling, braising, searing, stewing, can be prepared with woks. Other uses for woks include smoking and roasting nuts. [2]. These two cooking methods—using a pot and a wok—show how they differ.

### 1.2 Problem Statement

The burn marks that are present on almost all cooking equipment. [3] while using a metal pot or wok to lessen the burn marks and make them easier to wash off. Because metal pots are lighter than ceramic pots, they are used as woks or pots that are easy to handle. To maintain stirrer hygiene, the stirrer must be separated from the cooking stirrer. To avoid destruction, the frying stirrer must be kept dry. The cooking stirrer can be used for depends the types of food need to be cook. Allowing a break between uses depending on how long it is used, avoid heat, and how quickly it is damaged.