

UNIVERSITI TEKNOLOGI MARA

**DESIGN AND FABRICATION OF
AUTOMATIC WAFFLE DRY
INGREDIENTS MIXER**

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ABSTRACT

Waffles are among the most sought-after foods, especially during teatime. However, to make waffles need time to measure and mix ingredients. Addition, a lot of people don't know the ingredients of making waffle. With this automatic waffle dry ingredients mixer will reduce time taken for measuring the quantities of waffle batter without the need for manual work and it will mix it well at the end of the process. The market for this product also includes restaurants, cafes, hotels, and other foodservices establishments that serve waffles in their menu, it is not for kitchen use only. So, the marketplaces for this product will achieve the maximum demand.

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CHAPTER ONE

INTRODUCTION

1.1 Background of Study

The purpose of this research is to come up with a new fabrication for an automatic waffle dry ingredients mixer. This kind of fabrication came with the sincere intention to help restaurants, cafes, hotels, and other foodservices establishments that serve waffles in their menu. It will save energy consumption and time taken to such foodservices establishments. Besides that, this fabrication will help people to make waffles for their daily breakfast and teatime. And it will help those who don't know the measurement of waffle dry ingredients. Other than that, this product can easily to keep in the kitchen.

1.2 Problem Statement

Breakfast and teatime are important mealtimes in daily life, but some people are too lazy to wake up earlier to prepare their meal. And the waffle dry ingredients are the mess ingredients to measure. The time taken will take a lot of time to done. Besides that, the traditional method to stir will make our kitchen messy. Next, the foodservices establishments maybe use the kind of waffle ingredients mixer with big size of the machines, it will maximize the kitchen space.

1.3 Objectives

The main objectives of this project are:

- a) To design the Automatic Waffle Dry Ingredients Mixer using CAD Solidworks Software.
- b) To fabricate a functional food mixer.