

UNIVERSITI TEKNOLOGI MARA

**DEVELOPMENT OF AN
AUTOMATED FRENCH FRIES
CUTTER MACHINE**

DANISH AFIQ BIN NASRUL AZREEN

Dissertation submitted in partial fulfillment
of the requirements for the degree of
Diploma
(Mechanical Engineering)

College of Engineering

Feb 2025

ABSTRACT

The activity of eating French fries is ubiquitous these days where it can be found a lot in fast food industries as their side dishes. But French fries actually come from potato that has been cut into small pieces. This project is presenting an automatic French fries cutter that can be used to turn from solid potato to French fries by cutting through them. By using and producing the automatic version of the cutter, this can overcome some of the problems that have always been faced by household members when they are cutting potatoes such are, time-consuming activity where people have to spend their time to cut a potato into small pieces. By using this product, it can be done in no time with the least energy and forces needed to cut it into small pieces. Next, this product can help gives the users a consistent and similar shape of French fries due to its fixed shape of blade and a constant force applied when cutting the potatoes. Other than that, this product can reduce the risks of injuries when cutting the potato to turn them into small pieces. For instance, the elders or people with physical disability want to eat and have French fries, they can have it with the least risks of getting their hand or fingers cut. This machine can be operated automatically without the need of human hands. Users just need to put the potatoes inside the safety channel where it should bring the potato inside the cutting path and the potatoes can be cut safely.

ACKNOWLEDGEMENT

Firstly, I want to thank Allah SWT for giving me such a good and big opportunity to further my studies in Diploma of Mechanical Engineering and giving me the strength and ideas to complete this dissertation along with the opportunities for me to see the true and real world of mechanical engineering.

After that, I want to endlessly thanks my supervisor, Mrs Nor Liawati binti Abu Othman for giving me the ideas and helped me through this whole process from FYP 1 where I need to propose my ideas until the FYP 2 where I need to fabricate and created my product from scratch. She always gave me such an amazing idea and helped me when I was stuck in the middle of the process. She also pushed me to continue my progress to finish this project from FYP 1 to FYP 2. Without the guidance and the motivations from her side, it could not be possible for me to finish this project. Also, I want to express my deepest gratitude to all the lecturers that gave me some advice, recommendations and suggestions regarding my FYP project. Those knowledges do help me a lot through this whole process of completing this project.

Next, I want to give an unwavering appreciation to both of my panels, Dr. Azizul Hakim bin Samsudin and Sir Ahmad Najmie bin Rusli for giving me tons of recommendations regarding my project especially in the design and technical sections in my prototype machine to improve it until it became a true and realistic project of an Automated French Fries Cutter. I would always remember the advice, suggestions from of my esteem panels and I will implement those knowledges in the future.

Next, I also want to express my profound gratitude to my parents for always supporting me physically, emotionally, financially and in every aspect when I was making and completing this whole fabrication and dissertation process. They helped me by giving some advice for FYP 1 and FYP 2 and they always pushed me whenever I was off the track and when I was procrastinating.

Lastly, I would like to express a huge thanks the assistant engineers for giving me some helps and recommendations regarding the technical issues and problems that I encountered during the whole fabrication process. Thank you to Sir Bakri that helped me through the turning process of the stainless steel rod, also thank you to Sir Jamil for

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CHAPTER ONE

INTRODUCTION

1.1 Background of Study

French fries are a food that most people eat. It has been discovered by Frederic Krieger, the musician from Bavaria where he learned how to make French fries in Paris and bring it back to Belgium then he sold it by the name of “Paris-styled fried potatoes” [1]. French fries are potatoes that is being cut into pieces, and it comes with various types of shape and styles because it depends on the blades that is being used to cut also the skills from the cutter. What makes this as a delicious and a needed stuffs is because they have been seasoned into varies types of seasoning thus giving the fries such an amazing taste.

To provide various types of french fries, it depends on the type of cuts and blade. Different types of blades will result to different types of cutting results for example if a straight blade is used then it produces a straight French fry and but if a wavy blade is used then it produces a crinkled type of French fries. Moving into the tandem of the world’s technology, we can see that lots of people made some remarkable advancements. Not forgetting also with the cutters of the French fries which has been through multiple upgrades and changes due to lots of factors such are efficiency, safeties, and costs.

These days the French fry’s cutter has been developed into lots of types to improve the functionality and efficiency depending on the type of usage. One of the reasons why the cutters of the French fry were developing until today are because of the continuous demand in culinary industry because the chefs, and restaurants continuously seeks for ways to improve their French fry’s taste and presentation. Thus, we as the engineers and the problem solver will have to modify the cutter until it meets the requirements in the industry. Other than that, some of the households are using a French fries cutter to make their life easier. The problems come when the demand to get the French fry is high so the producer of that fast food will have to do multiple works by just cutting potatoes into small pieces.