UNIVERSITI TEKNOLOGI MARA

POTATO PEELER MACHINE

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ABSTRACT

An essential tool in commercial and industrial food processing, the potato peeler machine is made to remove the skin from potatoes quickly and evenly. Foodservice establishments and production facilities can save a significant amount of time and labor by using this automated device to streamline the labor-intensive task of hand peeling. The potato peeler that is available now is big and heavy. It is only suitable for big industries. The objective of this project is to make a potato peeler that is not so big and not heavy so it can be use at home for cooking purposes. Potato peelers efficiently remove the outer skin from potatoes while preserving the vegetable's texture and reducing waste by using abrasive surfaces or revolving blades. Potato peeling machines with advanced models can be customized to meet specific needs by adjusting the thickness of the peeling. Features like safety mechanisms to prevent accidents and adjustable peeling thickness are common in modern potato peeler machines. As a result, this project will help people who want to cook at home. They will have easier time cooking potatoes because this potato peeler machine can peel more than one potato at a time without consume any human energy. This way, people can cook faster and more efficient.

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TABLE OF CONTENTS

		Page
CONFIRMATION BY SUPERVISOR		**ii**
AUTHOR'S DECLARATION		**iii**
ABSTRACT		**iv**
ACKNOWLEDGEMENT		**v**
TABLE OF CONTENTS		**vi**
LIST OF TABLES		**viii**
LIST OF FIGURES		**ix**
LIST OF ABBREVIATIONS		**xi**
CHAPTER ONE : INTRODUCTION		**1**
1.1	Background of Study	1
1.2	Problem Statement	2
1.3	Objectives	2
1.4	Scope of Study	2
1.5	Significance of Study	3
CHAPTER TWO : LITERATURE REVIEW		**4**
2.1	Benchmarking/Comparison with Available Products	4
2.2	Review of Related Manufacturing Process	6
2.3	Patent and Intellectual Properties	7
2.4	Summary of Literature	10
CHAPTER THREE : METHODOLOGY		**11**
3.1	Overall Process Flow	11
3.2	Detail Drawing	14
3.3	Engineering Calculation and Analysis	25
3.4	Bill of Materials and Costing	27
3.5	Fabrication Process	27

CHAPTER ONE
INTRODUCTION

1.1 Background of Study

The food processing industry has undergone significant transformation with the introduction of potato peeler machines, especially in the area of preparing potatoes for different types of culinary applications. Potato peeling was traditionally a labor-intensive and time-consuming manual operation carried out by kitchen personnel. But as the need for processed foods grew and productivity in commercial kitchens and food production facilities became critical, automated potato peeling solutions became necessary. The earliest known instances of potato peeling machines date back to the early 1900s, when crude mechanical tools were developed to help with larger-scale potato peeling. To remove the potato skins, these early devices usually used rotating drums or abrasive surfaces, but they were frequently inefficient and inaccurate. Technological and engineering developments over time resulted in the creation of increasingly complex potato peeling machines. In order to protect users, modern designs include cutting-edge features like high-capacity processing capabilities, adjustable peeling thickness, and improved safety mechanisms. Potato peeler machine adoption has also been aided by the rise in the demand for convenience foods, the expansion of the food manufacturing sector, and the growth of the hospitality industry. These units are essential to the smooth operation of food processing plants, restaurants, caterers, and commercial kitchens around the globe because they save labor costs and improve operational efficiency. Potato peeler machines are a common and efficient tool, but they are always being improved and refined to meet changing consumer preferences, industry standards, and legal requirements. The objective of research and development endeavors in this domain is to augment the efficiency, dependability, and durability of potato peeling machines, guaranteeing their perpetual significance and input to the food processing sector.