

EM110 DIPLOMA OF MECHANICAL ENGINEERING  
FAKULTI KEJURUTERAAN MEKANIKAL  
UiTM CAWANGAN JOHOR, KAMPUS PASIR GUDANG

## MEC332 MECHANICAL ENGINEERING DESIGN

**PROJECT:**

**SAUCIETY DISPENSER**

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## ABSTRACT

Nowadays, many people like to eat fast food like McDonald, Kentucky Fried Chicken and Texas Chicken. The number of fast food restaurants is rapidly increasing all over the world. Saucy Dispenser is a product that is built up special for fast food restaurant. The product also invented for food court in shopping mall and hotel restaurant. Saucy Dispenser is an automated sauce dispenser that is fast, accurate and aesthetically pleasing.

After some research we have found that most of the people having problem when they are using the manually sauce dispenser which is the uses of pump. This is because sometimes the pump is sticky. Hence some people might not comfortable to used it caused they feel it dirt to touch. Besides, we also observed that some people often face difficulties in reaching the pump as it is too high which slows down the flow of their work and caused people at the back need to wait for them. Thus, the main objective of this machine is to reduce time consuming and increase hygiene surrounding area.

Our project is to make all those problems stated are solved. This sauce dispenser are connected with Infrared Red (IR) sensor which able it to dispense automatically as it is detect the cup when it is positioned under the faucet. This machine is suitable for any kind of age as it is easy to use. Compared to the manually sauce dispenser, we need to press then the sauce will come out.

Besides, this sauce dispenser also connected to the weight sensor which able it to display the weight of the sauce left inside the container. Hence, it is easier to the workers to alert about the amount of sauce left inside the container by seeing the LCD display outside of the container. Thus, this will help the workers to reduce their working valuable time by checking it all the time.

Last but not least, after a through researched of all the competing solutions in the market today, we found that our machine strikes the best balance in cost, sized and user friendliness which make it more accessible for a whole range of customers especially owners' of the fast food restaurant.

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