



Te-RACTOR 2.0

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Abstract—Te-RACTOR 2.0 is a smart seafood drying rack designated to help small entrepreneurs in producing and maintaining the quality of dried sea food namely salted fish and fish cracker or ‘keropok keping’. It could detect the changes in weather and the presence of rain. Te-RACTOR 2.0 could work independently with minimal supervision. Te-RACTOR 2.0 is a machine which combining electronic and mechanical elements, equipped with solar panel, humidity analog sensor, rain sensor and Light Dependent Resistor (LDR) that have been attached to the drying rack. The rain sensor will detect the rainfall whereas the Light Dependent Resistor (LDR) will detect the changes in weather (light intensity). Solar panel functions as an alternative energy supply besides the electricity and Humidity Analog sensor helps the entrepreneurs to observe the changes of temperature/humidity. Te-RACTOR 2.0 is aimed to protect the sea products which are dried under the hot sun from getting wet when the rain falls suddenly so that the quality of the sea products could be maintained. Other than that, the production of Te-RACTOR 2.0 could help the dried sea food entrepreneurs to save their time, cost and energy and it is also an eco-friendly product.

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