

UNIVERSITI TEKNOLOGI MARA

**DESIGN, ANALYSIS AND
FABRICATION OF MINI CURRY
PUFF MACHINE**

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ABSTRACT

Day by day, the world is getting more advanced since everything is getting modern due to many inventions produced by mankind. Curry puffs were popular, particularly in Asian countries. Traditional methods, which took a lot of time and effort, were used by the older generation to prepare certain delights. However, mankind has progressed to the point where they have been able to develop and invent a tool to flatten the dough for curry puffs. As a result, the time and energy required to manufacture curry puffs were reduced.

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CHAPTER ONE

INTRODUCTION

1.1 Background of Study

Curry puffs were widely known especially in Asian countries. The older generation has been making those delicacies using traditional methods which took a handful of time and energy. However, mankind has evolved through times that they were able to create and invent a convenience tool to flatten the dough of curry puffs. This had led to the time to make curry puffs were lessened, as well as energy. Despite of those tools being invented, there are still some aspects that is lacking.

Throughout this proposal, a project on designing and fabricating of a mini curry puff machine will be explained to help society on consuming their time, energy and as well as their safety.

1.2 Problem Statement

Curry puff is a really well known delicacies especially in South Asia due to its savoury taste. Although the taste is great, the process to produce a single piece of curry puff is a hustle. It need patience and skills to create them. Despite, there are curry puff machine in the market, it is only specialized in produce a large amount of curry puff for factories or large company.

As for small business owner or housewives who wants to start or casually making it, they could not afford the machine that is available in market. Plus, it is not suitable for home environment where the machine is exposed to surroundings and dangerous especially if there is a child living in the house.

Thus, this project is to assist small business owner and housewives on making curry puff at home.