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UNIVERSITI
TEKNOLOGI
MARA

TECHNOLOGY BLUEPRINT CHOCOMAKE BROADRANGE

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1.0 INTRODUCTION

1.1 Problem Statement

Nowadays many young individuals and couples start business from their homes. This includes housewives and single mothers. As food and beverages are one of 'easy selling' items as they are daily consumption, business starters would choose to work on either home-based homemade cooking or repacking snacks. Chocolate is one of the best-selling sweets, however, most of these business starters lack in knowledge behind chocolat-ing. As such, **they could be lacking in cooking skills and not confident in handling chocolate.** In this era of globalisation, people are busy with careers and spend more time on works and jobs. With striving technology and innovations, food technologists come up with fast foods to save time for prep to cooking their meals. Young couples tend to miss this particularly important skill which is cooking skills. On the other hand, raw cocoa-based ingredients are fairly rare to obtain in Malaysia unless you get them in bulks and steps in handling chocolate may require professional technique and insightful knowledge. For example, chocolates are overly sensitive and delicate especially when it comes to white chocolate, thus it must be handled with care and only be exposed to low heat to prevent it from disintegrating. As **chocolate was not originated in Malaysia, we lack basic knowledge in handling chocolate.**

We are also aware that **housewives have many things up their sleeves to juggle with managing house chores from cleanings to serving foods on the table to preparing children for school.** Time management and multitasking is crucial in performing their routines. Sleep deprivations from overworking is bad for health as they manage more tasks while not being able to multitask, attending one thing at a time could be time consuming. Having an automated machine could immensely aid them. Mothers are also worried when it comes to handling big machines which could harm their children. Made to withstand heat and low temperatures, this machine is safe to be used in home with children as the body of the machine is surrounded with heat insulators to prevent any injuries or burns.

Domestic chocolate machine is still unavailable in Malaysia, only industrial kinds of machines used in factories are available, upgrading every year-round. We have yet to see domestic chocolate machine besides children's chocolate-melting toy machine. At most, chocolate fountain or fondue by right is the most popular to be used as fruits and candy costings but are only used in certain occasions. Chocomake BroadRange is the first domestic

chocolate making machine which are user-friendly and suitable for in-house uses to support individual businesses as well as domestic uses.

1.2 Objectives

The Chocomake Broadrange is a life-changing mechanical device that is suitable for household and domestic uses. This machine is designed for target users such as housewives, new business starters of any age, all home-based cooking business and domestic usage for large families. With the low cost of chocolate and a bit of investment on Chocomake BroadRange, the business could rise and become

This project of innovation was made first in thoughts **to aid housewives and likes managing home-based business while handling house chores**. Time management and multitasking is the key for the success of everyday tasks. Thus, with the presence of an automated machine, this will immensely be helpful in order to balance out the time for every and each matter they are carrying out.

The second objective is **to help those who are lacking in cooking skills**. Young generations tend to lose this useful skill which is cooking skills. With today's lifestyles, frequent take outs and dining in restaurants after long days of working are common. This includes the food hunters who often find any Instagram-able foods. This has immensely influenced younger generations to be less productive in kitchen. In the end, they would not know how to use proper techniques with kitchen utensils. With innovative Chocomake BroadRange, this will help users by automatically from chopping into tiny bits to melting with specific suitable temperature and solidifying to their best quality in their choices of moulds.

Moreover, this chocolate machine should be introduced to help those who are lacking exposure to chocolatier works. As chocolate was not originated in Malaysia, we lack knowledge on chocolate. On the other hand, raw cocoa-based ingredients are fairly rare to obtain in Malaysia and steps in handling chocolate may require professional technique and insightful of knowledge. Thus, **the automated chocolate handling machine is preprogrammed to set up suitable conditions for respective kinds of chocolates**.

2.0 PRODUCT DESCRIPTION

Nowadays, people find it more comfortable and time-flexible to work on their own especially home-based businesses. Many attempts on homemade food such as desserts or main course dishes, then they either use delivery services or their customers pick up on their own. This is because food is much easier to sell and only require small amount of modal for start. However, younger generations may or may not acquire certain level of cooking skills which are needed in the business.

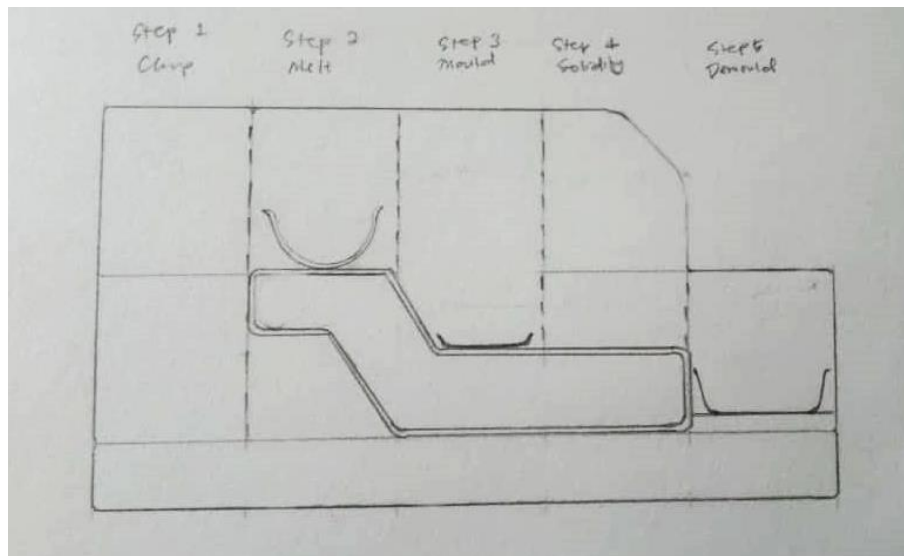


Figure 1: Side view of machine with isolated chambers

Chocomake Broadrange is an automated machine which processes chocolate and produces chocolate bonbon of various sizes depending on the choice on moulds selected. This machine does not require cooking skills and ability of user. Consisting of five isolated chambers, the sequential stepped machine chambers have its own specified functions. The vacuum heat system and a few other systems helps minimise heat transfer between chambers, improving process efficiency while save electricity power.

This automated Chocomake Broadrange helps users to multitask, producing chocolates while carrying out their household chores and routine every day. It also comes with stainless steel equipment such as 3 Litres of maximum capacity heat absorbent bowl, and a number of assorted patterns of moulds. Enclosed with effective heat and electrical insulator, it is by far the most suitable domestic chocolate making machine for household uses and home-based business with children. This feature is made especially for the safety of users and people around it, preventing injuries and burns.