

# **SEMI-AUTOMATIC TART PRESSURE MACHINE**

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There must be a race of reality in which those are having will to come more forward succeed in the acquiesce world of any fight or competition. Actually, the project is like an extension from theoretical and practical working. With this willing, we had joined in this particular project which is Semi-Automatic Tart Pressure Machine. First of all. we would like to thank the one who has always guided me to work on which is special for the supreme power the almighty god who is obviously always guided us to work on the right path of our life. In fact, without his agility, this project could not become an existence. Next, we would like to thank to our parents, whom we are greatly obliged for us to initiate and bring up with love and inspiration to this phase. Sincerely thanks to our worthy supervisor of Final Year Project in Mechanical Engineering Sir Hazriel Faizal bin Pahroraji, who actually introduced us to the Methodology of work. Moreover, we are highly obliged to our parents. We would like to show our gratitude to Universiti Teknologi Mara for giving us a good guideline for assignment throughout many consultations. Many people, like our classmate have gave us a lot of idea and many suggestions, and a lot of thanks for those who are directly or indirectly giving us opportunity to let us finish our contributed project.

## **ABSTRACT**

A tart pressure prototype model which combines mechanical and electrical performance of a semi-automatic tart pressure machine has been created successfully. This prototype solves the electrical equations and mechanical equations providing the values required for shaft, torque, tensile strength, power and the others. This machine is called semi-automatic because it still required human energy for making the dough and removing the mold. However, this product has improvement in terms of time consumption, productivity and portability.

Other than that, this machine also can improve the quality of the tart shell since it is not easier to get the same thickness for every tart shell when doing manually. So, with help by this machine, the quality of the tart shell can be improved. This machine uses kinetic energy that has being converted from electrical energy. This machine operates by using the power window motors connected to the AC/DC power supply from one side of the machine. When the push button is pushed downward, the energy is transferred from the power supply to the powerwindow motors. Then, these motors rotate the shafts and the tart shell is shaped. Semi-Automatic Tart Pressure Machine has a lot of strength that very useful for human life. In addition, this project is aimed to help small entrepreneur to increase their income especially in Johor. It is because Johor famous with Industri Kecil Sederhana (IKS), so this machine can help them to improve their product and develop their business.

## TABLE OF CONTENTS

<b>CHAPTER</b>	<b>ITEM</b>	<b>PAGE</b>
	<b>TITLE</b>	<b>i</b>
	<b>ACKNOWLEDGEMENT</b>	<b>ii</b>
	<b>ABSTRACT</b>	<b>iii</b>
	<b>TABLE OF CONTENTS</b>	<b>iv</b>
	<b>LIST OF FIGURES</b>	<b>vii</b>
	<b>LIST OF TABLES</b>	<b>ix</b>
<b>1</b>	<b>INTRODUCTION</b>	<b>1</b>
	1.1 Problem Statement	1
	1.2 Objective	2
	1.3 Significance of the Project	2
	1.4 Project Management	3
<b>2</b>	<b>DESIGN PROBLEM DEFINITION</b>	<b>4</b>
	2.1 Market Analysis	4
	2.1.1 Targeted Market and Estimation of Market Size	4

	2.1.2 Customer Needs and Identification	6
	2.2 Competitive Benchmarking Product	7
	2.3 Final Product Design Specification	9
<b>3</b>	<b>CONCEPT GENERATION AND SELECTION</b>	<b>11</b>
	3.1 Feasible Concepts	11
	3.2 Morphological Analysis	12
	3.2.1 Concept 1	14
	3.2.2 Concept 2	15
	3.2.3 Concept 3	16
	3.2.4 Concept 4	17
	3.2.5 Concept 5	18
	3.3 Selection of Final Concept	19
	3.3.1 Pugh Chart Analysis	19
<b>4</b>	<b>EMBODIMENT DESIGN</b>	<b>22</b>
	4.1 Product Architecture	22
	4.2 Configuration Design	25
	4.2.1 List of Parts	25
	4.2.2 Details Standard Part Selection	26
	4.3 Parametric Design for Custom Parts	29
<b>5</b>	<b>DETAIL DESIGN</b>	<b>31</b>
	5.1 Engineering Drawing	31