

BREAD DOUGH MIXER MACHINE DESIGN

Name : Riski Fernando M
NIM : 2103201152
Supervisor : Firman Alhaffis, ST., M.T.

ABSTRACT

One of the foods that can be categorized as market snacks is bread which is easily available and affordable. and is also one of the best choices in terms of filling the body's carbohydrates on the sidelines of our busyness and activities. With prices that are affordable and quite easy to find, one of them that is currently available is donut bread which contains nutrients and carbohydrates. The technique of mixing the dough by mixing the ingredients with the right composition and also stirring the dough until it is smooth and elastic, in kneading bread dough can be done with two techniques, one of which is by using a dough mixer. The test results for the dough mixer machine are designed to require a power of 1/2 HP or 0.37 kw with an engine speed of 1400 RPM. With this machine, mixing can be completed quickly, namely in a matter of minutes compared to manual stirring by hand which can take hours so that it is more efficient to use a bread dough mixer.

Keywords: *Iron Mixer, Dough Flour, Dough Container.*