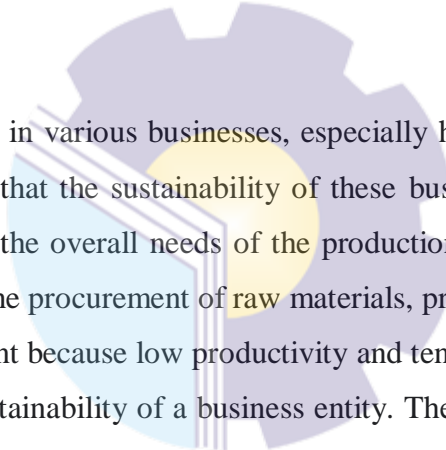


DESIGN AND CONSTRUCTION OF MIXER MACHINE

DESIGN BREAD

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ABSTRAC



Increasing productivity in various businesses, especially home-scale industries, is always endeavored so that the sustainability of these businesses can continue to produce and can meet the overall needs of the production aspect which includes various halls, namely the procurement of raw materials, production costs and sales results. This is important because low productivity and tend not to increase will be able to threaten the sustainability of a business entity. Therefore the author thinks to make this bread mixer so that household scale business actors can increase production and can meet market demand, with several stages of the design method, namely the perispan stage, the workmanship stage and the last stage is the installation of the tool. From the machine that has been made, it can be concluded that this designed bread mixer requires a power of 1 HP/0.75 kw with an engine speed of 1400 rpm which is reduced using a gearbox ratio of 1: 60 to 23.3 rpm. Accelerate the production performance of bread dough making (From the test results it takes 13 minutes to mix 7 kg of dough evenly).

Keywords: Dough Mixer Machine