

Automatic Dispensing Deep Fryer

A Project Study presented to the

Faculty of Engineering

De La Salle University-Dasmariñas

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## ABSTRACT

Title: Automatic Dispensing Deep Fryer

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Deep fryer is a kitchen appliance for deep-frying. This is commonly used in commercial kitchens or restaurants and household models. The most common fryer models are using electricity and using gas range. In fast food chains, deep fryers are very useful for cooking. Most of fast food chains especially in McDonalds and Jollibee, they prepare French fries on deep fryer in manual dispensing manner.

From the existing deep fryer, the researchers obtain the idea to develop a new deep fryer with an improvised mechanism. The basis of this improvement is the former design that can be seen in many fast food chains in our country. To have a convenient way of using a deep fryer, its manual method has been enhanced through an automated dispensing mechanism

that will minimize the time consumption and staff requirements of any restaurant or fast food chain that will use this equipment. It has a control system that is used for the settings input of cooking French fries. A time setting that will modify the time needed to cook is included in the control system. Different light signals can be seen that indicates the output of the equipment during the process.

Since the study is concerning on the existing invention, the researchers are expecting a good efficiency of the automated dispensing deep fryer.



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