

IMPLEMENTASI MESIN PENGADUK PETIS OTOMATIS UNTUK MENINGKATKAN KONSISTENSI DAN KUALITAS PRODUK

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ABSTRACT

Petis is a processed by-product of the boiling process of shrimp, fish and mussels that requires a continuous stirring process to produce a consistent texture and taste. In the manual production process, inconsistent temperature and stirring time often cause unstable product quality. The research conducted aims to design and implement an automatic petis stirring machine. This tool is used to improve efficiency and consistency of product quality. This system uses the help of an AC motor as a driver, thus saving time and not requiring a lot of energy. The machine specifications use an AC motor with a speed of 1400 rpm and a gearbox transmission system with a ratio of 1:60 as a transmission between the motor and the blade shaft. The test results show that the machine is able to maintain a stable temperature and stirring speed during the process, resulting in petis with a more uniform color, texture and aroma. Thus, the use of this machine has proven effective in improving the quality and productivity of petis production sustainably.

Keyword : *Petis, Electric motor, Gearbox, Mixer.*