BUILT AND REDESIGN KING OYSTER MUSHROOM BAGLOG STERILIZATION MACHINE WITH 2232 CAPACITY USING THE CYLINDER OVEN

Name : 1. DAMAR RAGILATA  
       2. AINUR RAHMAN ALI  
NRP : 1. 2109 039 014  
      2. 2109 039 032  
Department : D3 Teknik Mesin FTI-ITS  
Counsellor Lecturer : Liza Rusdiyana, ST, MT  
Counsellor Instructor : Wahyu Kustriratno, S.Pd

Abstract

Nowdays, mushroom is the most popular consumption ingredient and there are a lot of food using mushroom as ingredient. Because of high mushroom demands, it will increasing the mushroom production.

Until now the mushroom production still using cubic sterilization oven for mushroom sterilization. It will causing the mushroom baglog productions not maximal, because the steam cycle aren’t prevalent. And with his method, the sterilization process is often failure. The product interval 30% from baglog sterilization from cultivationist aren’t perfectly cooked. From that problem we have an idea using cylinder sterilization oven basic. With this basic, the steam cycle inside the oven will be spread evenly cooked and have low presentation of failure.

With using the cylinder sterilization oven, sterilization process decrease from 7-8 hours to 5-6 hours, so than the fuel use is low. And decrease the cooling time from 2 days to 1 day.

keyword : mushroom, sterilization, king oyster mushroom, baglog, sterilization of mushroom baglog