

## ***AUTOMATIC MIXER MIXING CAKE BATTER INGREDIENTS IS CONTROLLED BY USING A MICROCONTROLLER***

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### ***ABSTRACT***

*Baking companies typically use a smoothing tool to make dough that will be baked in the oven. To smooth the dough would be done by using a cake mixer so that any uncooked dough that has not been blended into a smooth and ready for the oven. As of today there are many who do a cake production company or home industry in general by using the Mixer that works manually and still use human intervention. Cake mixer is one of the means of production of the pastry dough that much in production at the present time.*

*Therefore we need a system that can work automatically to more effectively and efficiently by using the Arduino Microcontroller-Due, Limit Switches, Solenoid, and 12 Volt DC motor as the driving container materials.*

*This tool serves as the driving force that has been filled container materials like raw dough melted butter, egg, flour, and others. By using Arduino-Due, container materials can be moved according to the time entered in the program.*

*From the results of tests on the data, found that the container material does not work out perfectly because it is still not possible to be filled with liquid material or liquid dough and batter for deployment is based on time. In addition to rotating mixer in accordance with the input program and the delay time specified*

***Keywords: Mixer, Arduino-Due, Limit Switches, and Solenoid.***

