

**ABSTRACT**

VC-MAKER the term represent the vegetable curry maker. The core of this concept is MACHINES ARE SLAVE TO HUMAN, HUMAN NOT FOR IT. In future the peoples are go to the agriculture and the machine prepare the food for their. Where the entire process will be already programed in the control unit. Through this way able to reduce grater human effort and more time consuming for curry preparation. This system capability of various kind of vegetable curry making.

**KEYWORDS:** AVC.**INTRODUCTION**

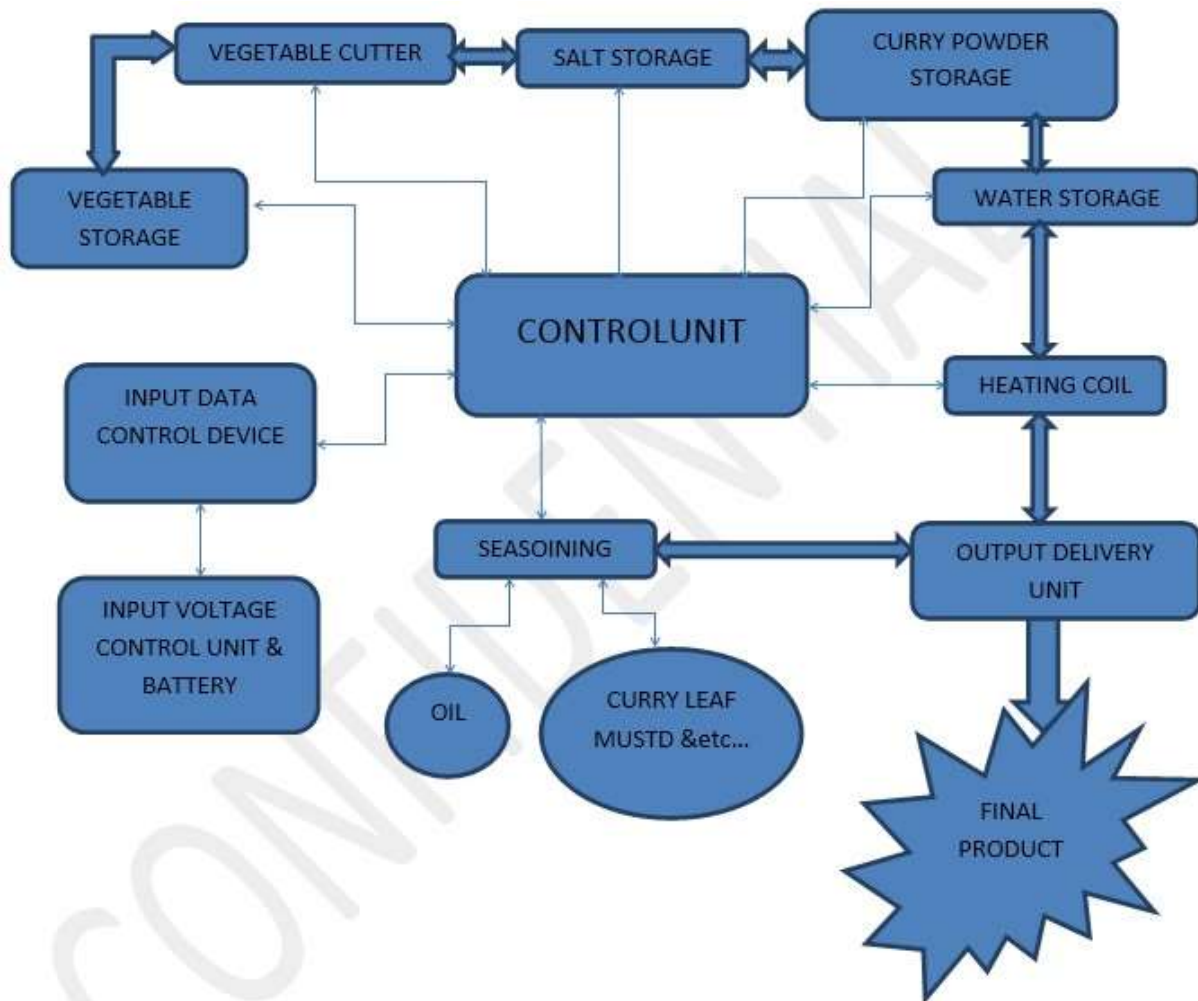
The VC-MAKER is a electro mechanical device. It help to make the vegetable curry automatically and very quickly. It generally operated based on already programmed control device. Where the control device is integrated circuit of open loop system. The arrangement size of the system based on employing place. For example this system may used in home it having compact structure based on kitchen. Where employing electrical devisees such as sensors and control boards are help to operate the mechanical devices with proper and accurate time interval during the operation.

**CONSTRUCTION**

The VC-MAKER is constructed based on following devices such as:

- Control unit
- Input supply
- Input command device
- Vegetable cutter
- Seasoning
- Heating coil
- Storage device
- Water storage
- Refrigeration section
- Curry powder storage
- Salt storage
- Conveyor

**BLOCK DIAGRAM**



**CONTRL UNIT**

It generally based on open loop system. Where the control unit already programmed integrated circuit. It include input supply control device and command device. Where the IC can help to commanding purpose and manage the time variation of process.

**INPUT SUPPLY CONTROL**

It mainly employed for help to avoid the power cut problems during the operation. Where placing the battery and control board can help to provide the linear power supply when may occurs power cut.

**COMMAND DEVICE**

Input of the system feed through the touch screen. It include following command options:

- Quantity of curry in ml.
- What type of curry.
- To show the vegetables availability and chose what will be needed to make curry.
- Quantity of vegetable.

Where the quantity of curry powder automatically decided for quantity curry in ml and quantity of vegetable.

**VEGETABLE CUTTER**

Actually various kind of vegetable cutters are available in market. Where the electro mechanical cutter is employed for quick response and automatic process.

#### FUNCTION:

Initially the vegetables are obtained from the refrigeration section through the conveyor. Now it will be identified on its size and make it pieces through the cutting operation and it also control quantity of vegetable to feed of curry. Where the different type of vegetables are cutting step by step with in minute.

#### SEASONING

It actually include oil storage, mustard, curry leaf,... etc. Where the seasoning done by based on quantity of curry want to be make.

#### HEATING COIL

It help to heating the water. It actually similar to induction heater. Where the heat energy generally based on quantity of water for to prepare the curry.

#### STORAGE SECTION

The various type of storage explained below.

#### WATER STORAGE

It generally like a storage tank where it will be attached to the system or placed separately and connected through the hose. Where employing sensor and electric control valve to control quantity of water for curry.

#### REFRIGERATION SECTION

The refrigeration section actually help to maintain the vegetables at good condition. From this section the vegetables are feed to the cutter through the conveyor. Where employed sensors help to identifying the types and quantity of the various vegetables.

#### CURRY POWDWR STORAGE SECTION

Where the various kind of curry powder will be stored separately. We can able to select what type of curry powder want to be prepare the curry through the input control device.

#### SALT STORAGE

Similar to the curry powder storage section where the salt will be stored separately. The salt rate present in curry decided through the input device.

#### CONVEYOR

Already we know that the conveyor can help to connect entire system and provide the transport support.

#### RESULT

Am very sure through this system we can able to prepare the tasty curry within minute. And it also completely reduce the human effort and make it easily.

#### REFERANCE

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