

Abstract

The project aims to create an affordable system for all commercial-grade fryers. In regards to cook-time management, we wish to ease the cooks' workload by automating the deep frying process. However, we do not want our project to interfere with their normal operation while frying. Our project would just be a failsafe so that the food does not get overcooked. To solve these objectives, we opted to go for a modular design, which will include the main system and extensions. The main system will be chain-driven. The extensions can be customized depending on the user's needs and space. Also, this design will feature pre-set and configurable user settings. Thus, giving the cooks a less stressful environment, making them free to do more things in the kitchen. The system is designed primarily as a way to simplify and reduce the complexity of frying food for restaurants by taking into account the FDA's regulations.

Project Overview

The goal is to build an add-on for restaurant deep fryers. This add-on would automate the lowering and raising of the frying basket, with the user inputting how long the deep frying will last. Due to the stressful environment of restaurant kitchens, there are lots of food that get burned from being left alone for too long. With our add-on, food waste would be reduced in addition to simplifying the frying process for workers.

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