

# Design and Fabrication of Automatic Vegetable Cutting Machine

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**Abstract:** Automation is the growing technology of the engineering world. Automation by innovation has reduced human effort and time to higher rate. The main objective of the project is to manufacture an automatic vegetable cutting machine using slider crank mechanism, with simple design, that saves time and that is of affordable cost and efficient during the process of size reduction of vegetables. Manual slicing of vegetable has ended up to be a tedious and time consuming process and is prone to the risk of food contamination leading to high risk of food borne diseases. Vegetable cutting is important for nourishment in all houses and cafes. Today in Indian market, in light of the advancement in way of life of working couples, the road side restaurant has become a developing business. At last, these sort of issues can be prevented by building up an automatic vegetable cutting machine.

**Keywords:** Fabrication, Vegetable cutting machine.

## 1. Introduction

Vegetable production has increased over the years. The increase has largely been as a result of a prolonged technological advancement. On a large scale, vegetables are produced to suit the supermarkets and some food industries and mainly for road side eateries. The major problem arises on decreasing the size of the vegetable so that it can be easily consumed by the customer. Several methods have been developed for the size reduction of vegetables. Traditional methods made use of knives and other machines devised for those purposes. These methods have proved to be time-consuming especially in our busy lives. Traditional method is still used in hostels of educational institutions, catering services and even in restaurants. The measure of vegetables to be cut for the dishes consistently stays higher than really what's devoured.

Today, most of the fields have embraced with automation, from manufacturing to food processing, biomedical and pharmaceutical industries. The processes which were manual before are slowly being converted to semi-automated and automated nature. Throughout the industrial era revolution, automated machines have gradually become a vital component of human life daily. Compared to their manual counterparts, automated machines have continuously saved most of the people's time to carry out a certain task and this enhancement has greatly led to a more and more competitive and faster way of doing things. The associated difficulties like time constraint, contamination, etc. make it more difficult for the person

handling the job. There, arose a need to automate the process of vegetable cutting, and here we came up with a machine which can help the people to overcome these issues.

In this machine, initially the motor is connected to the supply and it acts as a primary unit. To press the vegetable against the blade, we have chosen the Slider crank mechanism to convert motor's rotary motion into linear reciprocating motion of the piston. Here, chain sprocket is used as the crank and piston arrangement is used for slider. The Slider crank mechanism is easy to construct when compared to other mechanisms. Because of various advantages of this mechanism we have used it to develop our prototype.

## 2. Objective

The main objective of this project is to,

- Provide an alternative to the existing automated system mainly, targeting the financial factor.
- Use simple design and mechanisms, thereby eliminating the difficulties associated with traditional method.
- To eliminate the contamination of vegetables.

## 3. Literature review

Gunjal A.V.et al. (2016), Robotization was the wrath of the designing scene. The arrangement includes a container game plan and the weight square is impelled by a pneumatic chamber, and has a responding movement along the vertical length of packaging, while the cutting lattice stays fixed. The air supply to the chamber is constrained by a solenoid activated DCV, which is constrained by a Timing circuit. The section of Lemon into the network mechanical assembly is controlled utilizing a pneumatic chamber alongside a Double bar system. Variable weight setting for cutting distinctive Lemon is done by the Timing circuit. The proposed work is profited by pneumatic force, which is abundant.

Tilekar J.S. et al. (2017), The fundamental objective of our gathering is to build up an organic product shaper and shaper system that is physically worked more, which is little in size and can work without the utilization of any electrical worked equipment. Our instrument remarkably structured with a balanced shaft instrument making competent to arrive at an

organic product at various statures, the gadget is additionally outfitted with a topped funnel that gets and picks the natural product. Every part of this instrument is structured ergonomically to lessen exhaustion, push and require least measure of strain. For model, a portion of the current cutters and shaper are extremely huge, gauging many pounds and along these lines costly to buy and keep up. Organic product shaper with productively system will create through this venture what's more, will meet client necessity and can help individuals effectively cut and pick neighborhood organic product, for example, mango, coconuts and Drumsticks and so forth.

S. Manjunath et al. (2017) Vegetable cutting is important for readiness of nourishment and it is regular movement in all houses and cafés. The goal is to structure and create a vegetable shaper which worked by utilizing pedal which can be valuable to crippled people too. Huge scale lodgings can utilize numerous kinds of cutting edge programmed machines yet little scale inns can't manage the cost of such high-class hardware. They are not appropriate so well for the medium measured inns and home machines.

BalajiB.a et al. (2017) Cutting vegetables are a risky and tedious assignment in our bustling life. The related troubles like time imperative, tainting, and so on make it really hard for any individual dealing with the job. Manual cutting of vegetables is as yet common, in lodgings, and even in cafés. This framework is predominantly intended to diminish the human exertion and time. This undertaking is planned for taking care of above expressed issues by presenting an uncommon item named computerized vegetable cutting framework.

Tony Thomas.A et al. (2014), The arrangement includes a container course of action and the weight square is activated by a pneumatic chamber, and has a reciprocatory movement along the vertical length of packaging, while the cutting matrix stays fixed. The air supply to the chamber is constrained by a solenoid impelled DCV, which is constrained by a microcontroller. The section of vegetable into the matrix device is controlled utilizing a pneumatic chamber alongside a solitary bar system. The vegetables are fed through slanted cylinder. A plate is put at the base of the contraption to gather the vegetable pieces subsequent to handling. Variable weight setting for cutting various vegetables is done by the microcontroller. The proposed work is profited by pneumatic force, which is inexhaustible.

Thomas Alias et al. (2019), This paper shows the sequential advancement of mechanical stripping and furthermore features on new idea of vegetable peeler which would be the essential prerequisite under breakdown upkeep. The motivation behind our paper is to plan and manufacture the model of stripping and cutting machine. It is planned for giving a base to the business creation of a stripping and cutting machine, utilizing locally accessible crude materials at a moderately minimal effort. The machine establishes a drum, rough based stripping and cutting segment.

Aung KoLatt et al. (2019), The generation of potato is more in the rustic region of Myanmar. The electrically worked gadget

is intended to cut the crude potatoes into meager cuts of thickness 3 mm roughly, appropriate for singing and heating as potato chips. From the test, the limit of component is 4.3 kg of potato every moment. Locally and effectively accessible materials like cast iron, mellow steel and tempered steel are utilized for the development of potato cutting machine. This machine permits in its straightforwardness of structure and unobtrusive expense with the capacity to create meager uniform cuts of the potatoes for the chips maker with the assistance of electric force framework.

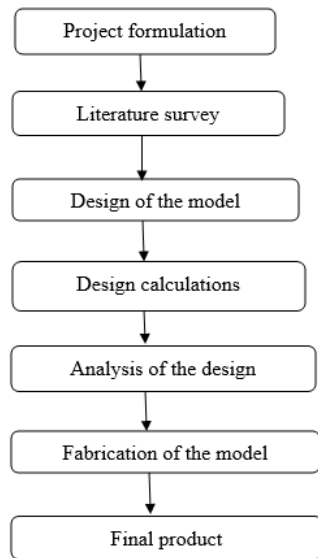
Kamaldeen O. et al. (2016), The improved tomato cutting machine was built and the assessment of both old and new cutting machines were completed. The outcomes from the assessment were looked at utilizing t-test investigation. The outcomes show that there is a huge accomplishment on the recently created tomato cutting machine as

far as cutting productivity while regarding limit, there is no critical contrast. The cutting productivity and yield limit of recently created slicer was 90.10 % and 3.79 kg/hr. separately. While that of old isolating machine 66.07 % and 3.48 kg/hr respectively.

S Ganyaniet al. (2019), Manual cutting and slicing of vegetables has proved to be very time consuming and is prone to the risk of contamination of the food leading to high rates of food borne diseases. The desire to make a design that simplifies, that saves time, that is relatively cheaper and efficient during the process of size reduction of vegetables was the main scope of the whole project. The contaminant free products will be produced through the use of U.V light and this machine will incorporate U.V light as its integral component. The principle of operation of the machine is attached to the theory of rotating hollow discs. Experiments were conducted at the Department Laboratory and a force of 19.5N was obtained for the hardest vegetable. The comparison of newly automated vegetable cutter and manual cutter was made and it was found that the productivity and yield limit of the cutter was increased.

F.H.C.A. Silva et al. (2016) The target of this study was to build up a ginger slicer so as to improve the cutting proficiency of the crisp ginger. The machine has a cutting instrument with a revolving cutting circle and a semi-computerized transport nourishing framework. The transport feeder comprises of a belt and a holding plate to hold the ginger rhizomes while cutting. The slicer circle comprises of an etched (one side angled) treated steel straight sharp edge connected to a SS revolving plate. The machine was assessed at two distinctive turning speeds; 400 rpm and 480 rpm separately for a ginger assortment. Cutting proficiency, material misfortune, machine limit and the mean thickness of the cuts determined.

#### 4. Methodology



#### 5. Components and their functions

##### A. Motor

The main source of power transmission system is electric motor, one pulley is mounted on motor shaft and another pulley is mounted on driven shaft. Driven shaft supported by two housing block and it is mounted on the frame. Power is transmitted from driving shaft to driven shaft using V-belt. The specifications of the motor are 0.5hp and 1440 rpm.

##### B. V belt mechanism

Belt transmits the power from one shaft to other shaft. The material of the belt is most important, because the life time of the belt depends on the material quality. The main for choosing V-belt is to avoid slippage and to minimize losses.

##### C. Shaft

Shaft is rotating part of the machine which is of 470mm length and the diameter of the shaft is about 18mm, in which a driven pulley of 295mm and two chain sprockets of 100mm is fixed. The shaft is driven by the main motor by using a V belt drive.

##### D. PVC pipe hopper

PVC pipe hopper is designed using creo4.0. The diameter of the hopper is about 3 inch. The cutting blades are inserted inside the hopper and the blades are perpendicular to the piston. The main purpose of this hopper is to feed the vegetables into the blades and to reduce the size of the vegetables.

##### E. Piston

The piston is the main part of the machine. The piston is connected to the sprocket with the help of a pin the main purpose of the piston is to convert the rotary motion of the sprocket into reciprocating motion which may help to the size reduction of vegetables. The diameter of the piston is about

75mm and the length is about 300mm.

##### F. Pulley

Pulley is a wheel on a shaft that is used to support movement and used to transmit power, here two V Grooved pulleys made of cast iron are used and the dimensions of the smaller and larger pulley is 292mm and 31.75 mm. The main purpose of using V-grooved pulley instead of flat pulley is to increase the efficiency and to minimize the losses and to prevent slippage.

##### G. Frame

Frame is stationary part of the machine in which the entire weight or load of the other components is acting on it. At the top of the frame motor and shafts are placed and various other parts are either welded or clamped within the frame. The dimensions of the frame are 1000mm length, 850mm height and 450mm width.

##### H. Cutting blades

Cutting blades are mounted on a cylindrical PVC pipes use to cut the vegetable into pieces. Blade are mounted on the cylindrical PVC pipe at equal distance at an angle. The material used in cutting blades is stainless steel. The thickness of the blades are about 0.3mm.

Table 1  
Material for construction of different parts of the machine

S.No.	Parts	Materials Used
1	Motor	Aluminum
2	V Belt	Rubber
3	Cutting Blades	Stainless Steel
4	Pulley	Cast Iron
5	Shaft	Mild Steel
6	Piston	wood
7	Cylindrical PVC Pipe	Plastic

#### 6. 3D model of the machine

3DModel and Drafting for Automatic- Vegetable Cutting Machine is done using PTC creo 4.0, each and every parts or components in the machine is analyzed using Ansys software.

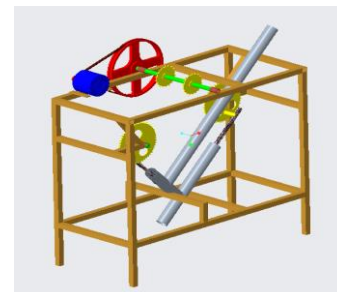


Fig. 1. Design of cutting machine

#### 7. Calculations

Dimensions of frame:

Length (L) =1000mm

Breadth (B) = 450mm

Height (H) =850mm

*Motor calculations:*

$$N=1440\text{rpm}$$

$$P=0.5\text{hp}=372.85\text{ watts}$$

$$P=2\pi NT/60$$

$$372.85=2 \times 3.14 \times 1440 \times T/60$$

$$T=2.47\text{Nm.}$$

*Speed ratio Formula*

$$=D_2/D_1=N_1/N_2$$

$$=292.5/31.75=1440/N_2$$

$$N_2=156\text{rpm.}$$

*Pulley design*

Step 1: Selection of pulley = cast iron v grooved pulley.

Step 2: Various dimensions of pulley:

Diameter of larger pulley =292.5mm

Diameter of smaller pulley=31.75mm

Number of arms =4

Step 3: Thickness of arm from PSGDB

pg no: 7.56

$$b=2.94 (aD/4n)^{1/3} \text{ where } (a=26\text{mm and } D=292.5\text{mm})$$

$$b=2.94(26 \times 292.5/4 \times 4)^{1/3}$$

$$b=23\text{mm.}$$

Step 4: Radius of cross section of arms:

$$r=0.75b$$

$$r=17.25\text{mm.}$$

Step 5: Minimum length of bore:

$$l=2/3 \times a=0.66 \times 26$$

$$=17.33\text{mm.}$$

Step 6: Thickness of rim

$$t=D/200+3\text{mm}$$

$$=4.4\text{mm}$$

*Design of driver shaft:*

$$T=\pi/16 T d^3 \text{ (} T=200\text{mpa for mild steel)}$$

$$2.47=3.14/16 \times 200 \times 10^6 \times d^3$$

$$d=4\text{mm (minimum diameter)}$$

*Design of driven shaft:*

$$P=2\pi NT/60 \text{ where } N=156\text{rpm and } P=0.5\text{hp}$$

Substituting the values we get,

$$T=23\text{ Nm}$$

$$T=(\pi/16) T d^3$$

$$23 \times 16/3.14 \times 200 \times 10^6 = d^3$$

$$d=9\text{mm (minimum diameter)}$$

*Cutting force and cutting torque calculation*

As referred from the journal (Experimental Determination of Cutting Force Required for Severing Fruit Stalks Volume 1, Issue 8, January 2015) Cutting Force value for the hardest vegetable is 52.145 N

Cutting Torque = Cutting Force  $\times$  Length of the Arm on cutting side

$$= 52.145 \times 0.28=14.6\text{ Nm}$$

*V-belt design:*

Step1: Selection of Belt = Type A (from PSGDB pg no:7.58)

Step 2: Selection of Pulley diameter

$$d=32\text{ mm and } D=293\text{ mm}$$

Step 3: Selection of center distance

$$C=360\text{ mm}$$

$$\text{Step 4: Length of the belt: } L=2C + \pi/2 (D+d) + ((D-d)^2/4C)$$

PSGDB pg. no:7.61

$$=1166.3\text{mm.}$$

Step 5: correction factor  $F_C$  (from PSGDB pgno:7.59), For type A belt and length 1166 mm,  $F_C=0.92$ .

Step 6: Correction factor for arc of contact:(PSGDB pg. no.:7.68)

$$\text{Arc of contact angle: } 180-(D-d/c \times 60)$$

$$=180-(293-32/380 \times 60)=136.5$$

$$\text{Correction factor } v-v=0.89,$$

$$v \text{ flat } 0.85$$

Step 7: Calculation of service factor  $F_a$  (From PSGDB pg. no 7.69)

$$\text{For medium duty application } F_a=1.1$$

Step 8: Calculation of maximum power capacity (from PSGDB pg. no:7.62)

$$\text{(For type A belt), } KW=(0.45s^{-0.09}-19.62/d_e-0.765 \times 10^{-4}s^2)s$$

$$S=(3.14 \times d \times N)/(60 \times 10000)$$

$$S=2.4\text{m/s. and } d_e=36.48\text{mm}$$

$$P=2.28\text{KW}$$

Step 9: Determination of Number of Belts (from PSGDB pg no:7.70)

$$\text{No. of belts } = (P \times F_a)/(KW \times F_C \times F_d)$$

$$= (0.372 \times 1.1)/(2.2 \times 0.85 \times 0.92) = 0.8 \approx 1$$

Step 10: Calculation of actual center distance: (from PSGDB pg. no:7.61)

$$C=A+(A^2-B)^{0.5}$$

$$\text{where, } A=L/4-3.14 (D+d/8)=164\text{mm}$$

$$B=(D-d)^2/8=8515\text{mm}$$

Substituting the values of A and B

$$C=300\text{mm.}$$

*Design of sprocket*

Step 1: Selection of transmission ratio (from PSGDB pg. no 7.74)

$$I=z_2/z_1=42/18=2.33 \approx 2.25 \text{ preferred transmission ratio}$$

Where,  $z_2$  is the no. of teeth on sprocket wheel and  $z_1$  is the no. of teeth on sprocket pinion.

Step 2: Calculation of center distance (from PSGDB pg. no:7.74)

$$a=(30 \text{ to } 50) P$$

$$P=15.875\text{mm (from table for } z_1=18)$$

$$a=30 \times 15.875=476.25\text{mm}$$

Step 3: Selection of type of chain (from table at pg. no:7.72)

Chain 10 A-2 DR 50 is selected.

Step 4: Evaluation of total load

$$P_{\text{TOTAL}}=P_t+P_c+P_s$$

$$P_t=1020\text{N/V}=1020 \times 0.373/0.74 \text{ Where, } (v=zpn/60 \times 1000)$$

$$P_t=514.13\text{N}$$

$$P_c=mv^2$$

$$=1.78 \times 0.74^2=0.97\text{N}$$

$$P_s=K \times W \times a=6 \times 1.78 \times 0.476=5.086\text{N}$$

Where,  $K=6$  (coefficient of sag) from table in pg. no 7.78

$$P_{\text{TOTAL}}=520\text{N.}$$



#### Step 5: Service Factor Evaluation

$$K_S = K_1 * K_2 * K_3 * K_4 * K_5 * K_6$$

$$K_S = 1 * 1 * 1 * 1.25 * 1.5 * 1 = 1.875$$

(Values are taken from table PSGDB pg. no:7.76 and 7.77)

#### Step 6: Calculation of design load

$$\text{Design load} = P_t * K_S$$

$$= 520 * 1.875 = 975 \text{ N}$$

#### Step 7: Calculation of Factor of Safety (PSGDB pg. No:7.77)

From table for  $P=15.875$  and speed  $=156 \text{ rpm}$

Factor of safety  $=7.8$

#### Step 8: Checking of bearing stress (from PSGDB pg. no:7.77)

Bearing stress  $= (P_t * K_S) / A$  (Where  $A=140 \text{ mm}$  from table in pg. no:7.72)

$$= (514.3 * 1.875) / 140 = 6.88 \text{ N/mm}^2$$

#### Step 9: Pitch circle diameter of sprockets (from PSGDB pg. no:7.78)

$$\text{Diameter of smaller sprocket } d_1 = p / (\sin(180/Z_1)) = 91.4 \text{ mm}$$

$$\text{Diameter of smaller sprocket } d_2 = p / (\sin(180/Z_2)) = 212.3 \text{ mm}$$

Where  $p$  is the pitch in  $\text{mm} = 15.875 \text{ mm}$  from PSGDB pg. no:7.74

### 8. Working

Initially, AC motor is connected to the supply and acts as a primary unit, then the vegetables are fed into the hopper, the hopper is made up of PVC pipe. The cutting blades are sealed inside the cylindrical walls of hopper and the cutting blades are placed perpendicular to the reciprocating piston. To press the vegetable against the blade, we have chosen the Slider crank mechanism in which motor's rotary motion is converted into linear reciprocating motion of the piston. This reciprocating motion of piston forces the vegetables over the cutting blades to make into pieces. Again it is forced by another piston against the cutting blade to cut into further smaller pieces. These small pieces can be collected at the end point of hopper using a clean vessel.

### 9. Conclusion

Thus, we have come up with a low-cost automatic vegetable cutting machine. We have been able to design and develop an automatic vegetable cutting machine for different objectives using simple mechanisms. In this paper the attempt made for designing and manufacturing of semi-automatic paper bag making machine was successful.

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