

Choco Palette





Presentation Contents:

1. Main Idea
2. Hardware Modules
3. Features
4. Constraints
5. Future Work

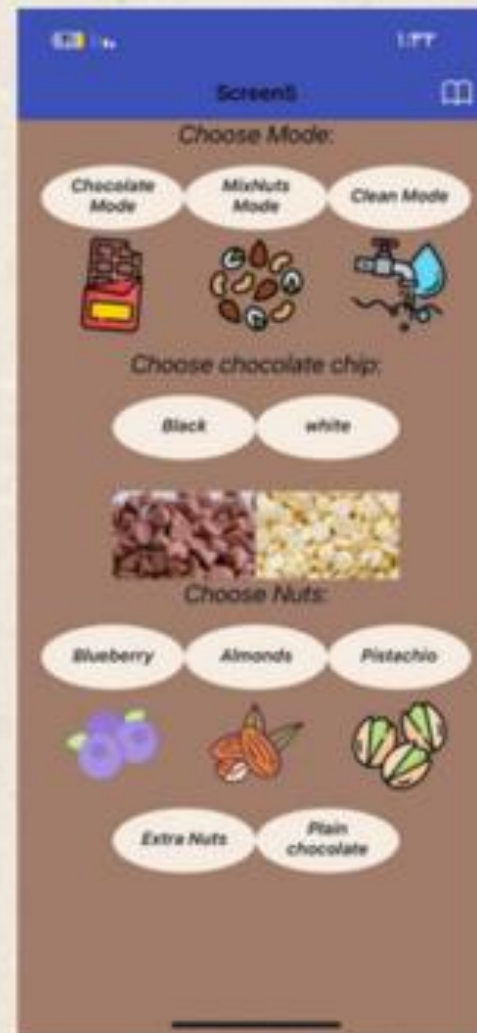


How to
use the
machine:

Keypad



Mobile application



Control Unit



Arduino Mega



ESP32

Powering Devices



Computer Power Supply

Part One:

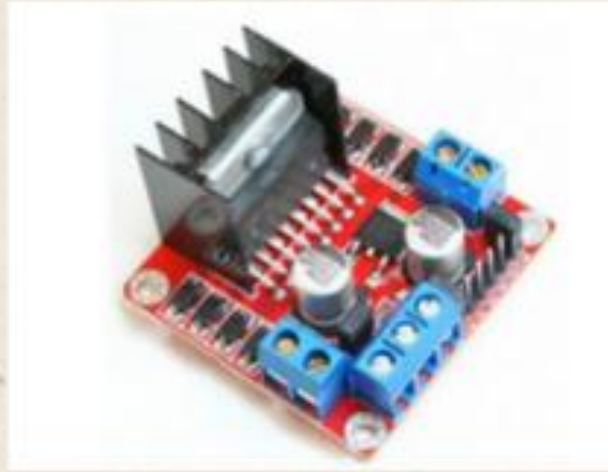
Download the chocolate templates:



Tools of this part:



Stepper motor



H bridge



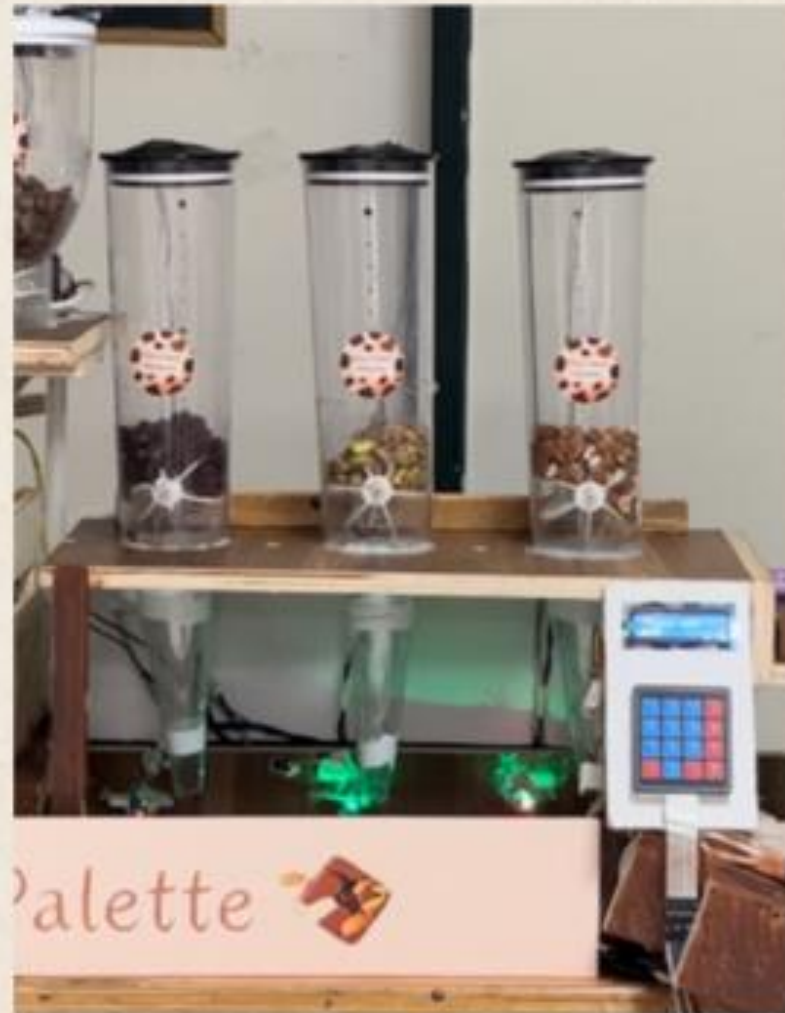
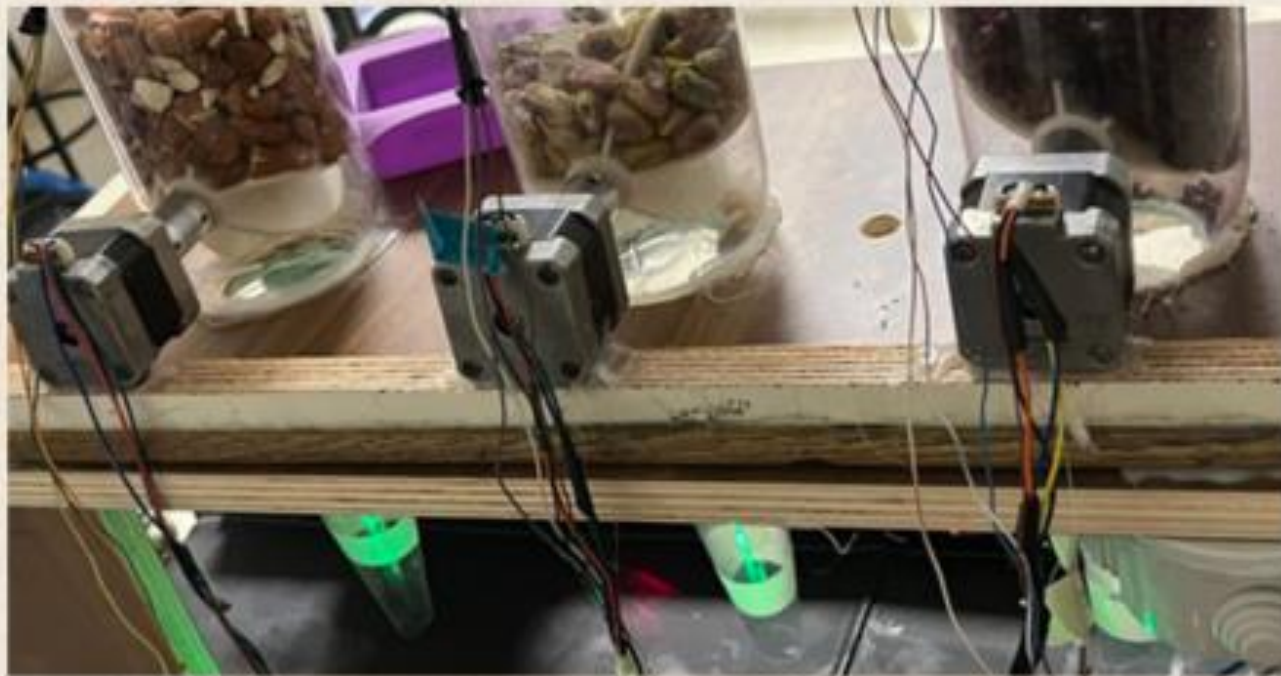
LDR module
and Laser



BTS Motor Driver

Part Two:

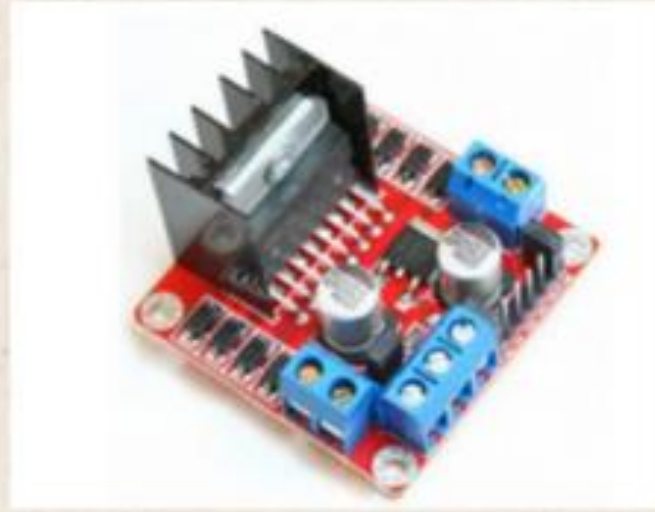
Nuts selection stage:



Tools of this part:



Stepper motor
(nema 17)



H bridge

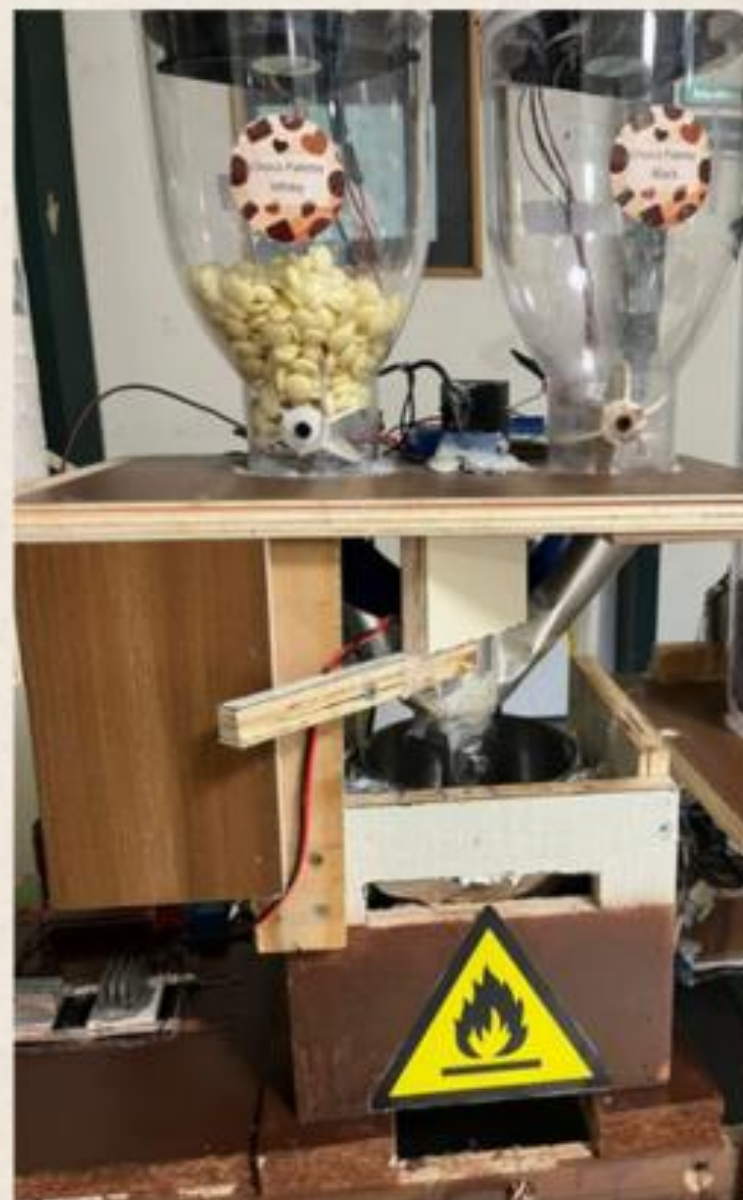


Ultrasonic Sensor



LDR module
and Laser

Part three: Tempring



Tool of this part:



Part Four: Cooling Chocolate



tool of this part:



Features:

Mix nuts:

in this featurse the user can able to choice two diffrent type of nuts

Extra nuts:

if user prefer or need more nuts like (bluebrry,almonds,pistashio) ,the quantity become double .

Cleen mode:

tthe user can able to clean the bowl of chocolate and prepare it to next chocolate

Features:

Standard chocolate:

made chocolate depend on user
prefer one addition only

Plain chocolate:

If user not prefer any nuts to
chocolate
you can find plain chocolate without
any addition.

Temperature Automation:

Precise and automatic
temperature regulation using
the water temperature
sensor.

Constraints:



ulette



Constraints:



Constraints:



final result :



future work:

Add choices of colors:

we want to create colored chocolates and add a variety of color options to the system

More Choices of mold:

we want to create chocolate molds in various shapes to offer more variety

Packaging:

We package the chocolates after the chocolate making process.

Thank You