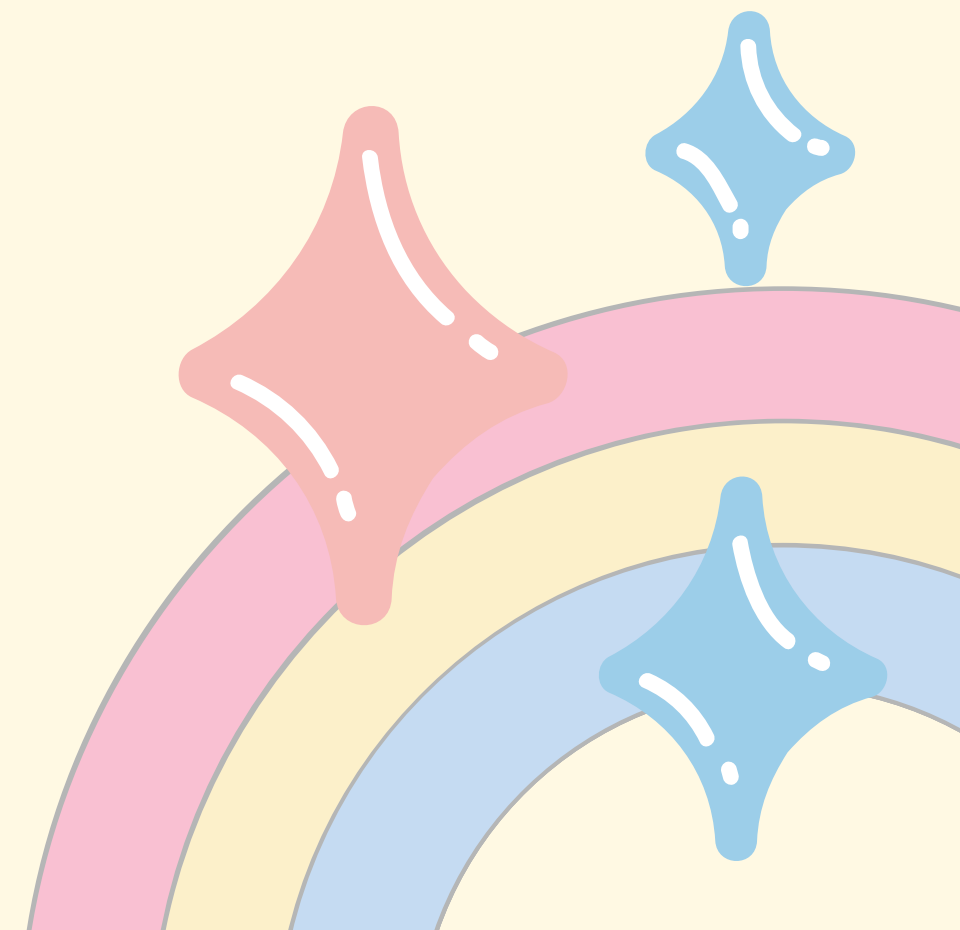




Cupcake machine

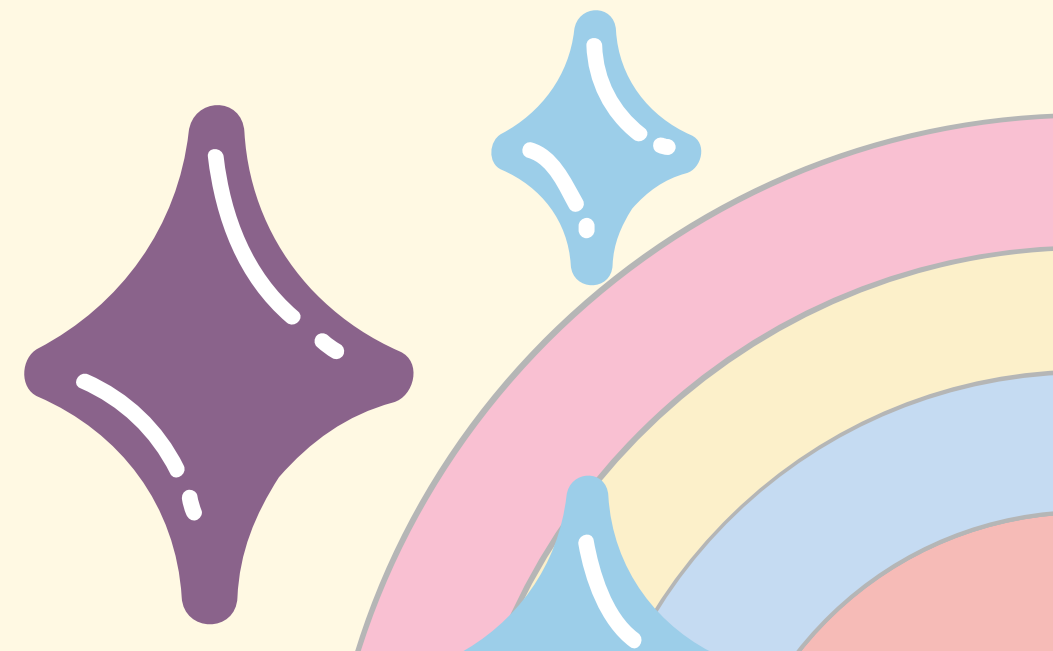
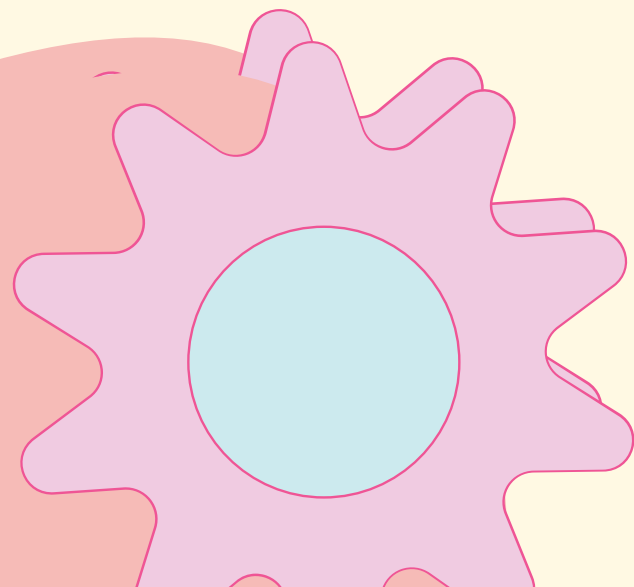


Prepared by **Jannat Dawabsheh & Dalia Khlaif**

Table of Content



- Introduction
- Project stages
- Hardware
- Mobile App
- Constraints
- Future Work



Introduction



Minimizing Leftovers



Fresh Products



High Demand

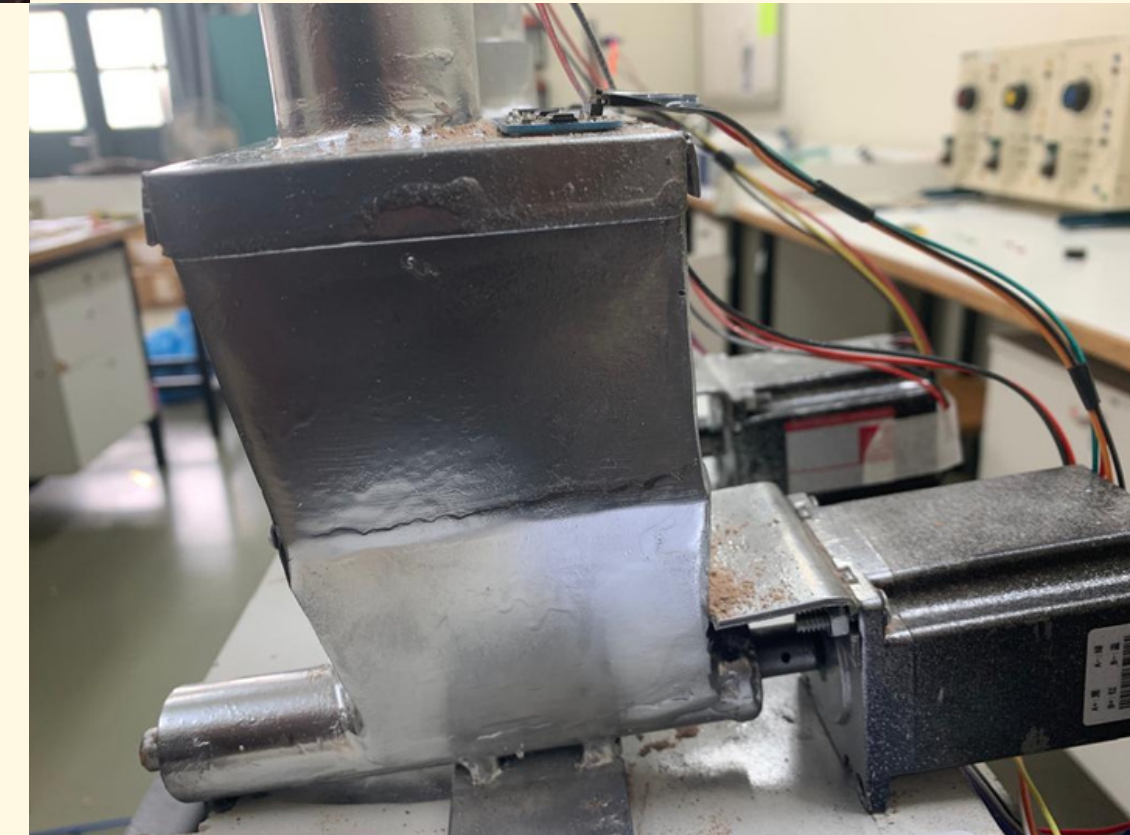
External Design



Stages

The Powder Dispenser

Two mechanisms are used for the powder dispensing. using dc and stepper motors

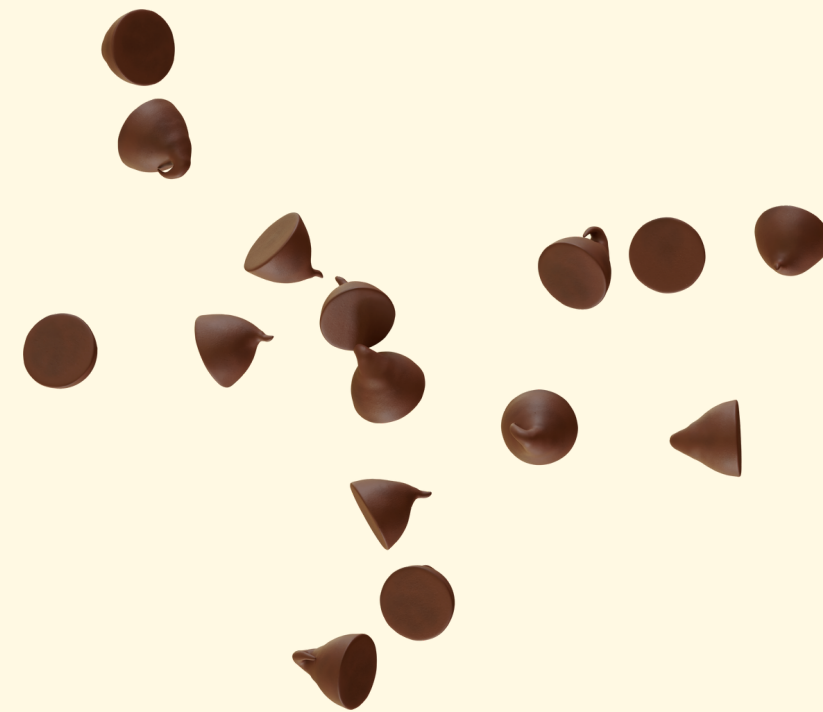


Stages

Liquid Ingredients



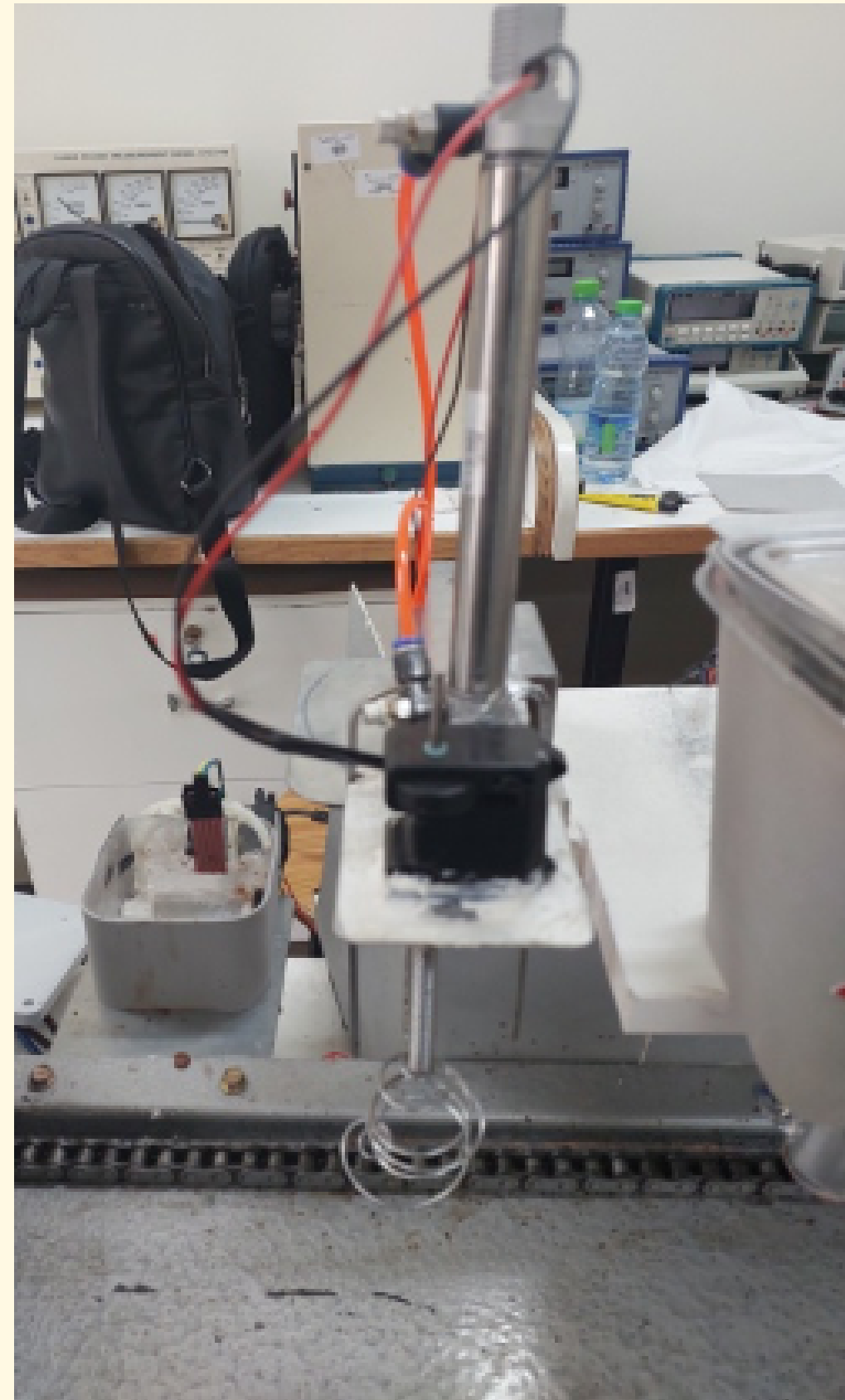
Chocolate Addition



Stages

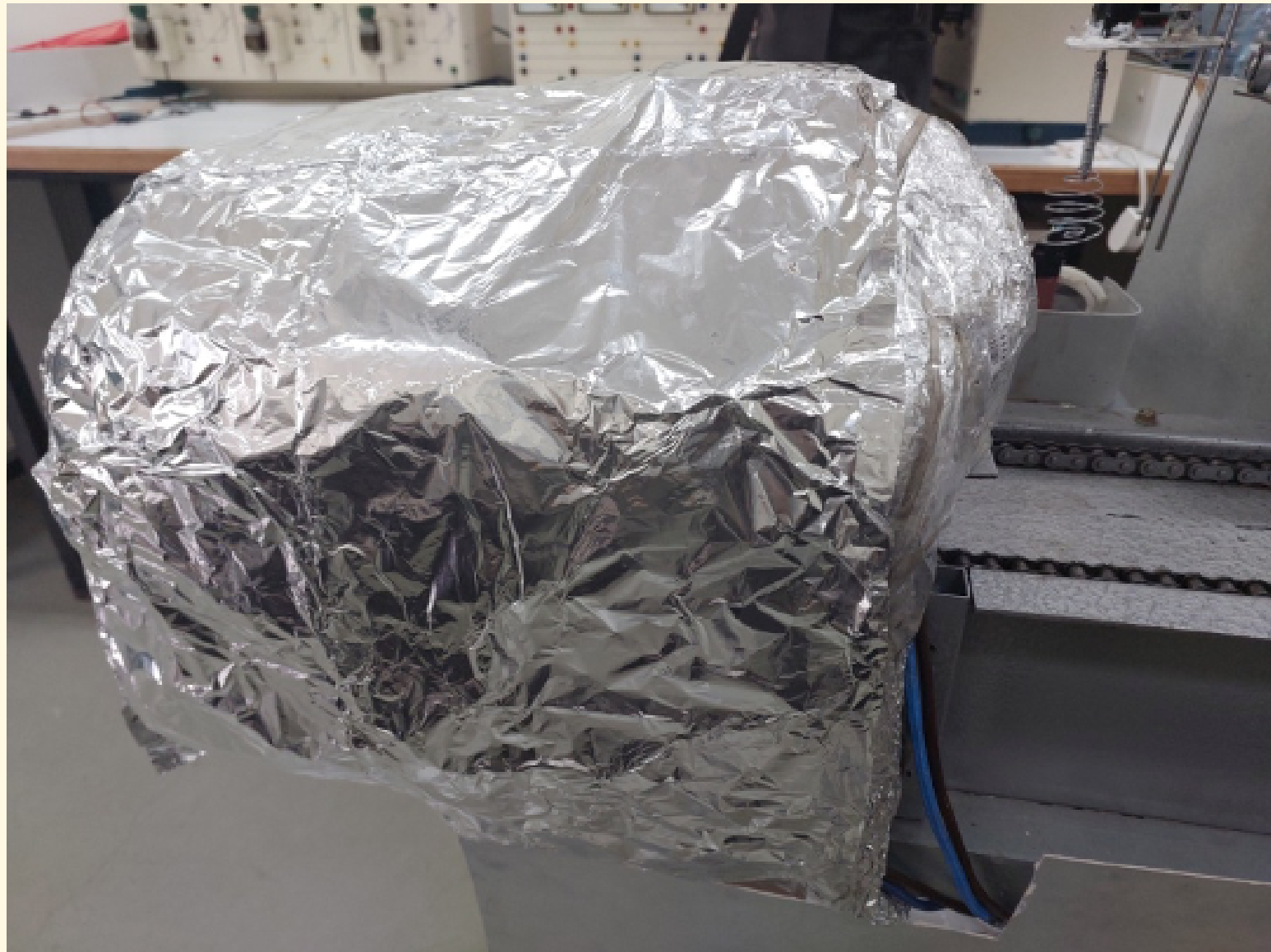
Mixing Stage

Cleaning Stage



Stages

Heating Stage





chocolate powder



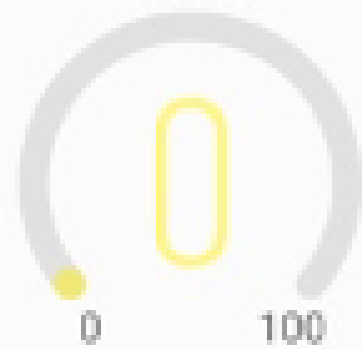
vanilla powder



Water level



oil level



chocolate level



chocolate powder



vanilla powder



Blynk Notification

cupcake:

Shortage in ingredients

There is a shortage in ingredients

SHOW DEVICE

CLOSE

chocolate level



Mobile App

Sends a notification to the manager

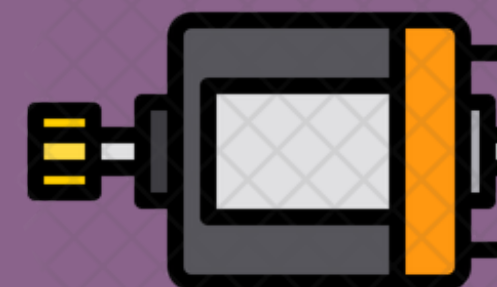
Constraints



Power
Consumption



Heating
Unit Time

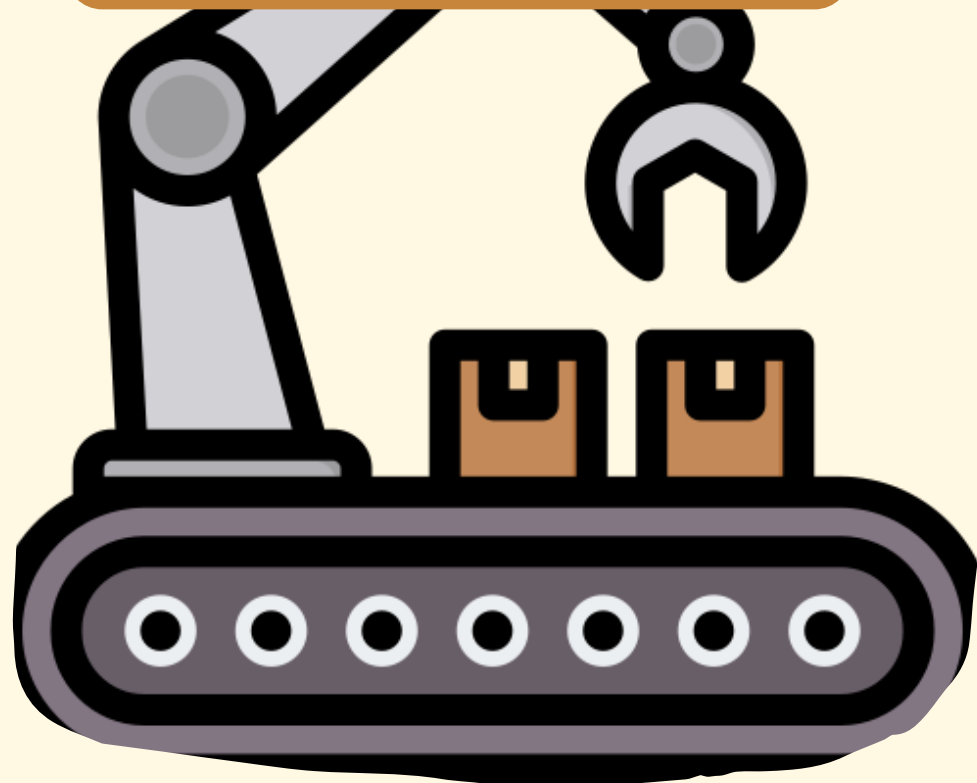


Motor for
Conveyor

Future Work



Cup placed automatically



Multiple flavours & sizes



Automated Ingredients Filling



THANK
you