



SESAME CIRCLE

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SESAME CIRCLE

CONTENT

01 INTRODUCTION

**02 FEATURES &
COMPONENTS**

03 OVERALL DESIGN

04 CONSTRAINTS

05 RESULT

06 FUTURE WORK



SESAME CIRCLE

INTRODUCTION

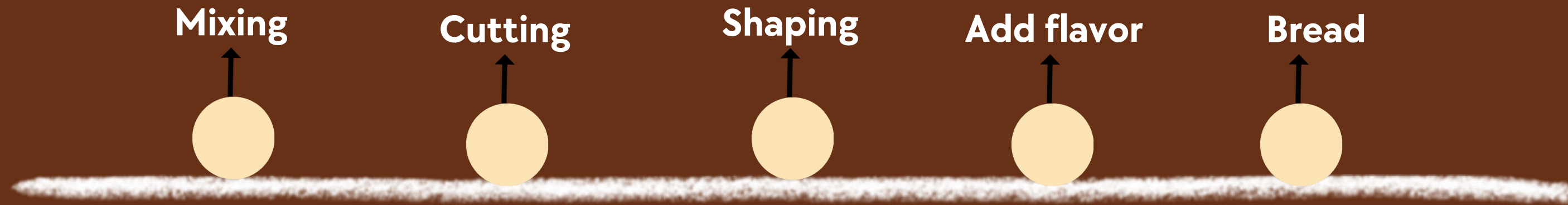
Sesame Circle is a traditional sesame biscuit widely enjoyed in local communities. Its production is usually manual, which makes the process time-consuming, less hygienic, and inconsistent. With the growing demand for higher quality and faster production, small bakeries face challenges in maintaining efficiency while preserving authenticity. To address this, the project introduces a semi-automatic production line that automates key stages such as dough cutting, shaping, baking, and packaging. This solution improves efficiency, hygiene, and consistency while remaining cost-effective and suitable for small-scale bakeries.



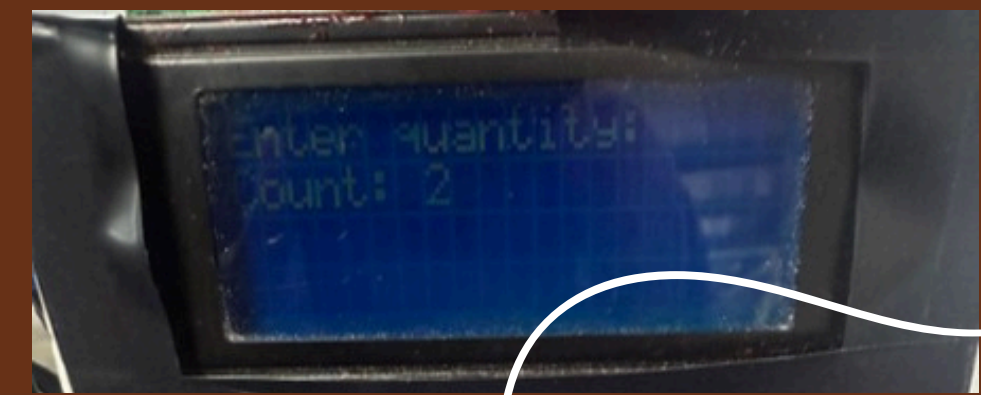


SESAME CIRCLE

FEATURES



CONTROL OPTIONS





SESAME CIRCLE

APPLICATION

الوضع الليلي

نظام إنتاج كعك السمسم



مخبز الجودة العالية - خط الإنتاج الآلي

طلب كعك السمسم

+ 3 -

كم حبة كعك سمسم تريد؟ (1 - 200 حبة)

ملاحظات إضافية:

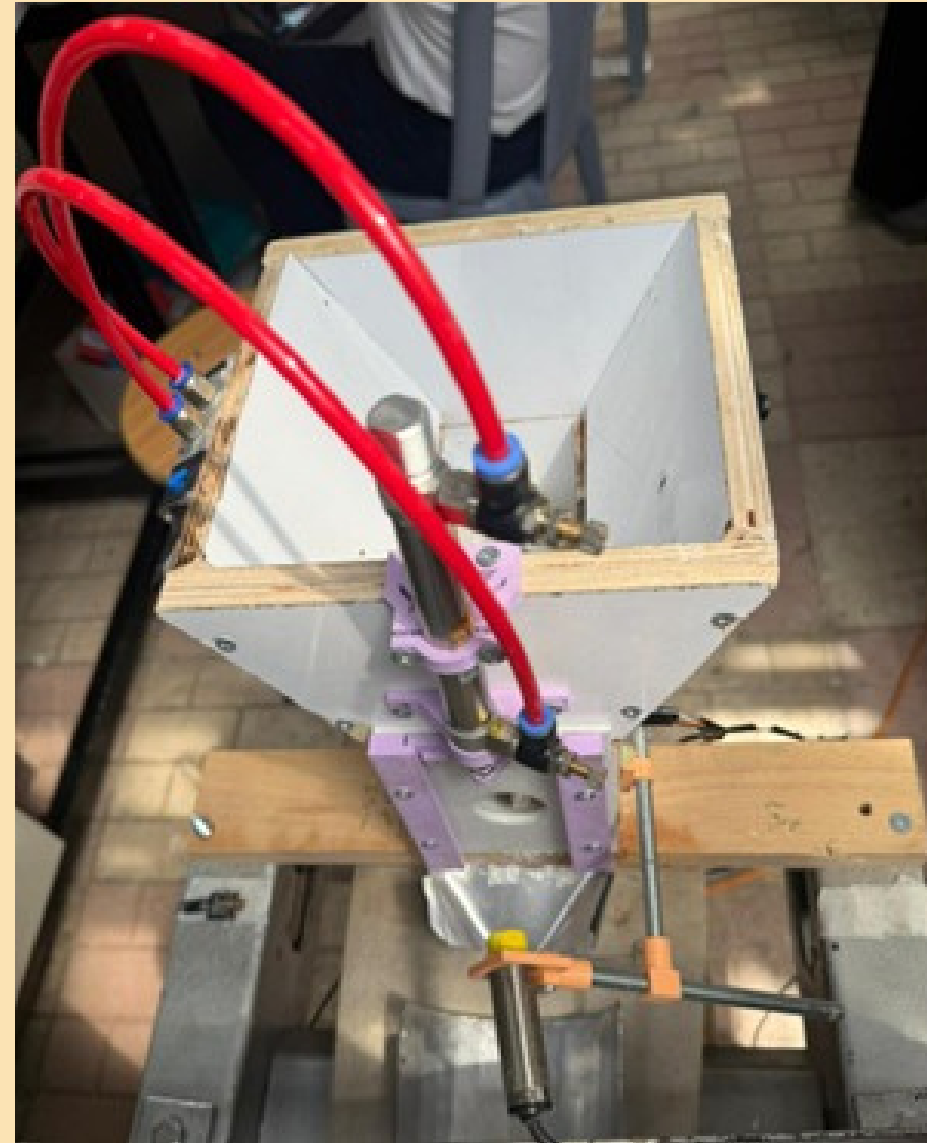
أضف ملاحظات خاصة للطلب (اختياري)



تغليف خاص

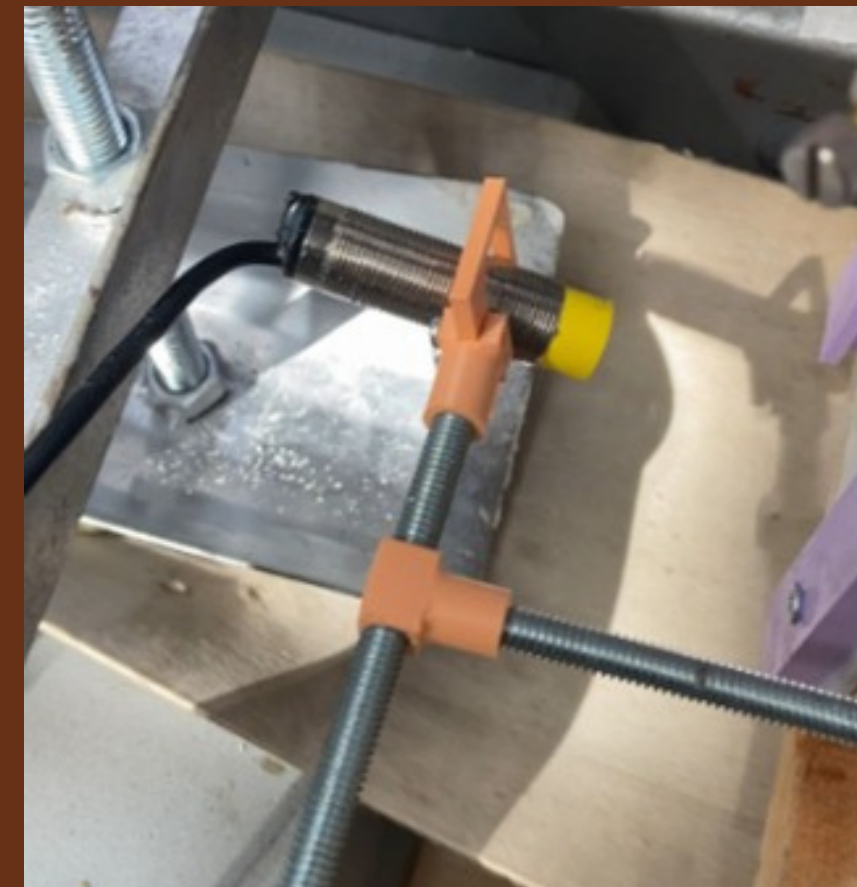
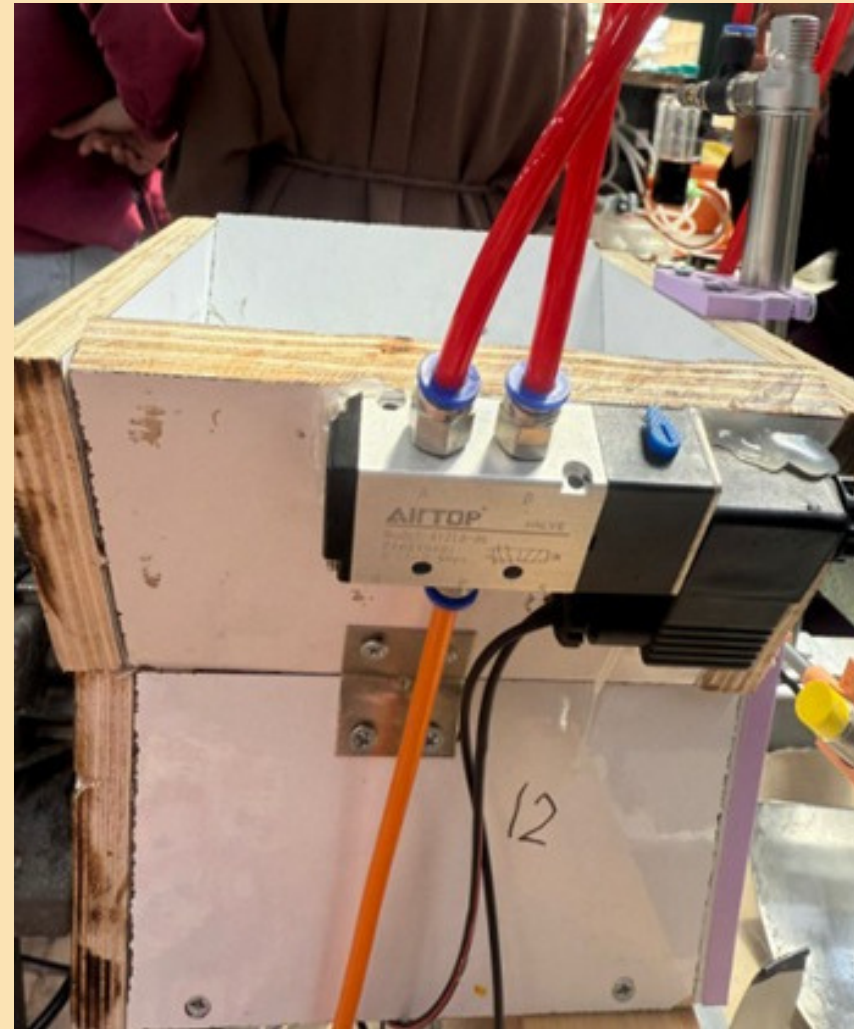
اطلب كعك السمسم الآن

MIXING & CUTTING MACHIEN



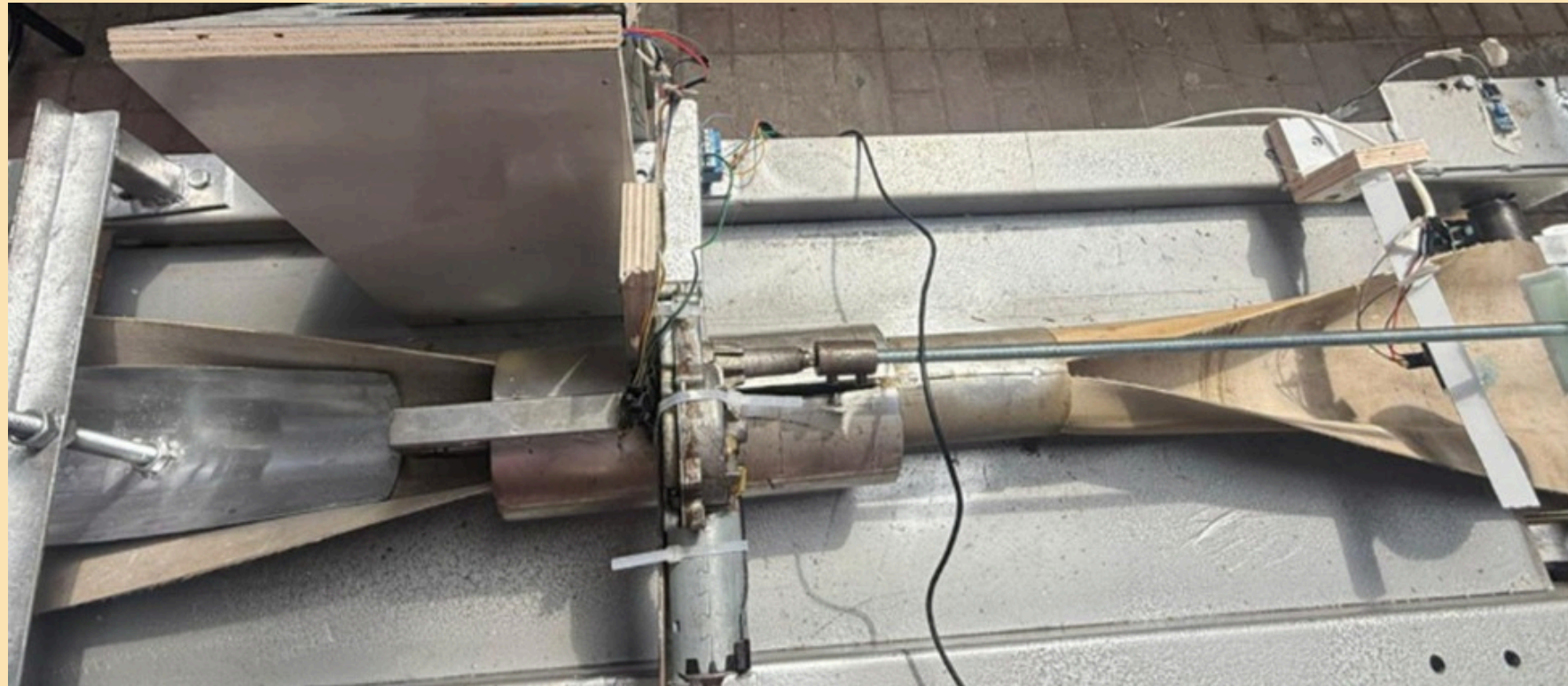
DC Motor

PNEUMATIC PISTON + PNEUMATIC SOLENOID



Capacitive Proximity Sensor

CIRCULAR CAKE FORMING MACIEN



**Chinese water
pump motor**

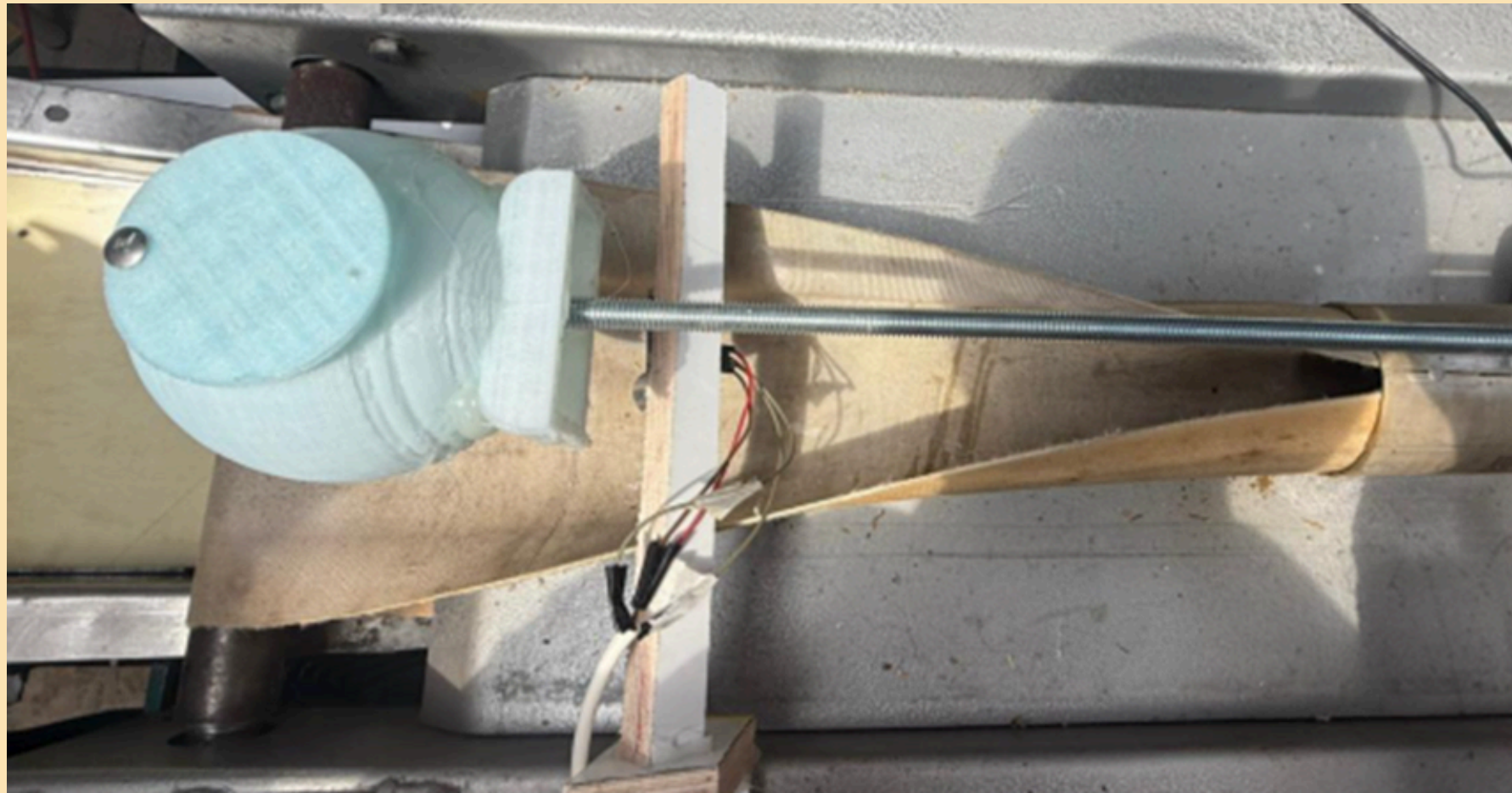


Laser



LDR

FLAVOR DISPENSING MECHANISM

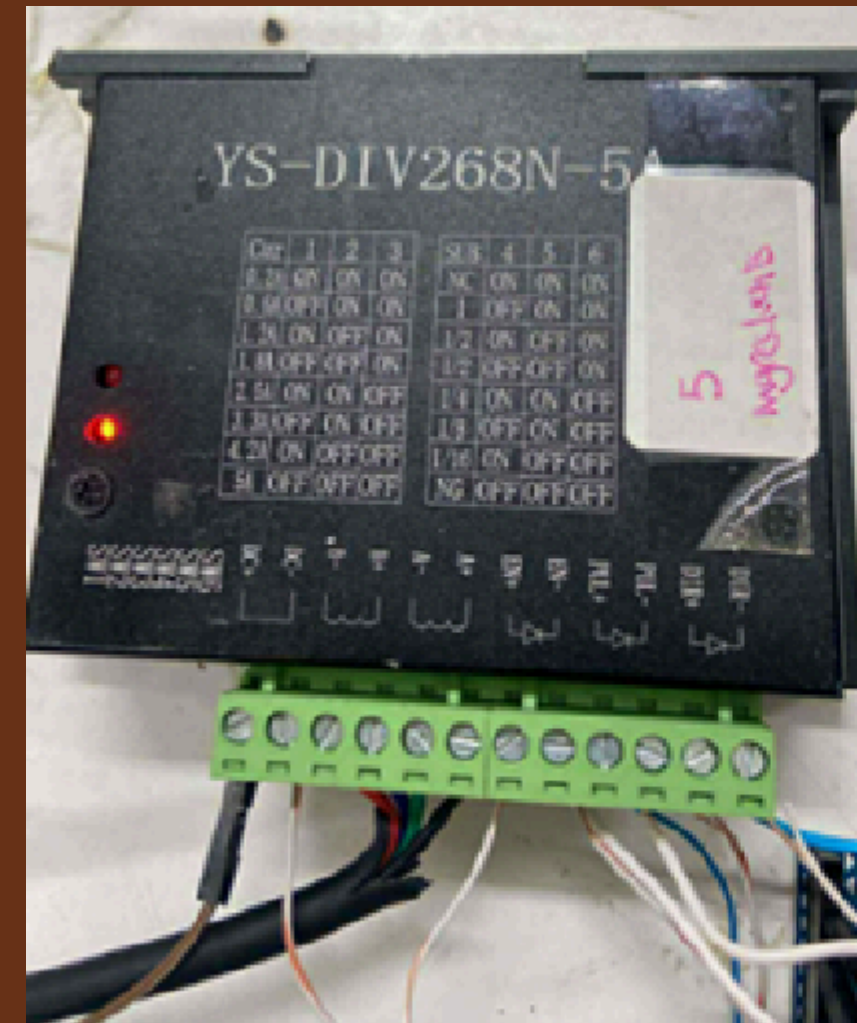


Rear wiper motor



Ultrasonic Sensor

TRANSFER THE CAKE TO THE OVEN

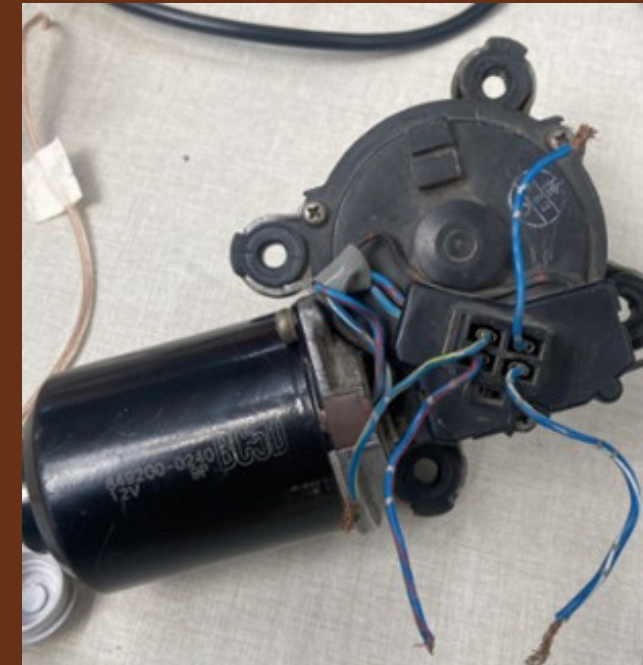


driver (YS-DIV268N-5A)



STEPPER MOTOR

BAKING



DC MOTOR



IBT_2



CONTACTOR

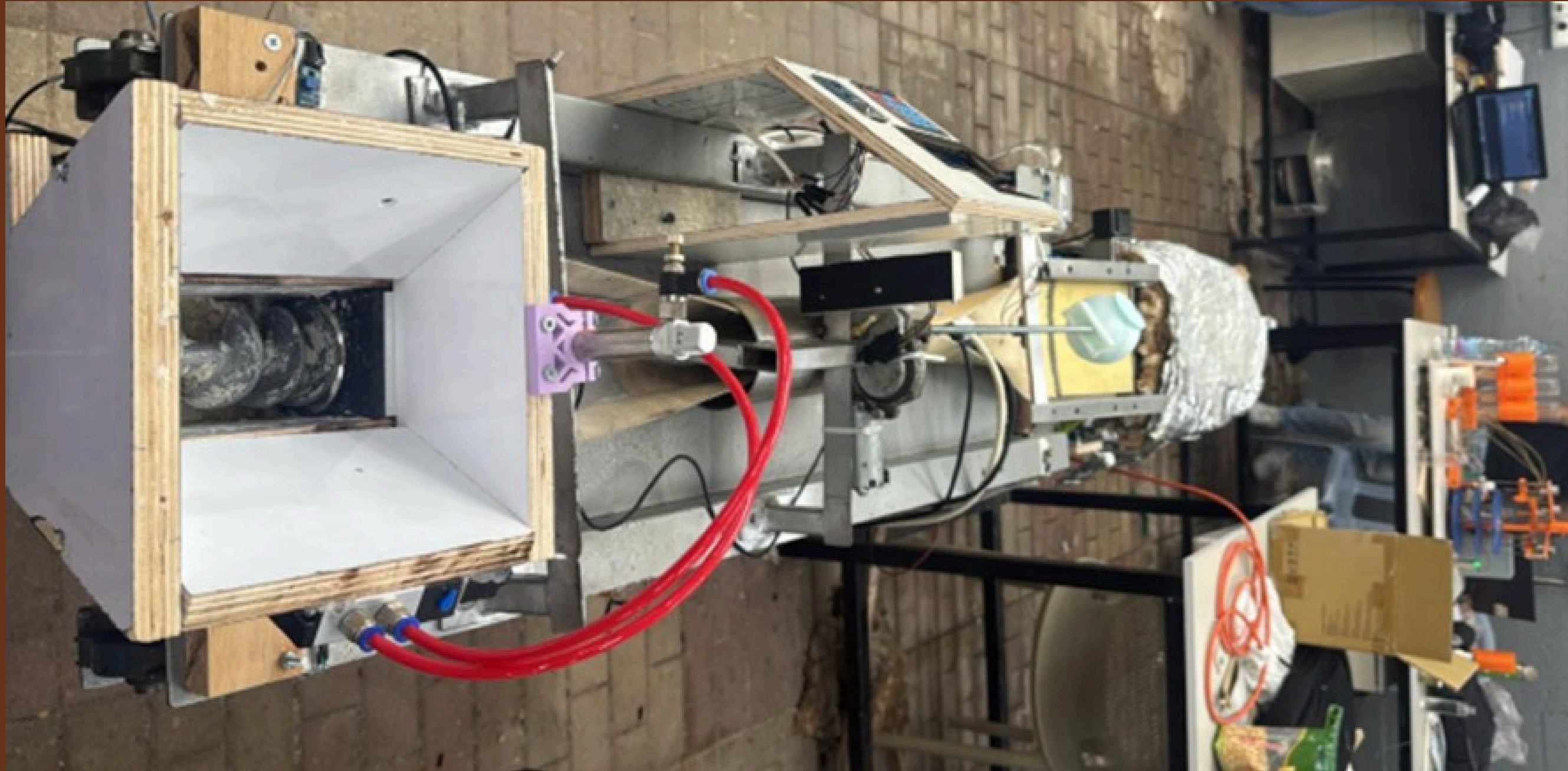


TEMPERATURE SENSOR



SESAME CIRCLE

OVERALL DESIGN

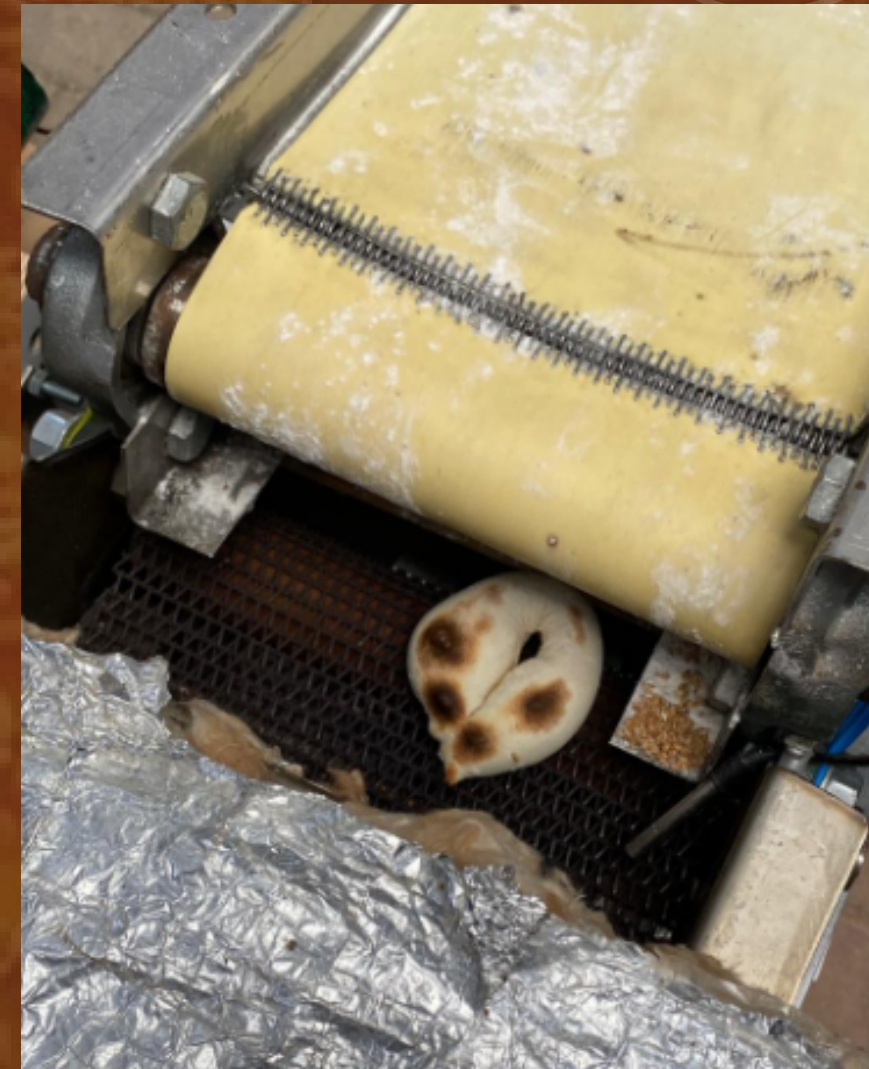


CONSTRAINTS

- 1. DOUGH CONSISTENCY**
 - 2. SHAPING STAGE**
 - 3. BAKING PROCESS**
 - 4. SENSOR POSITIONING FOR ACCURATE CUTTING**
 - 5. ELECTRICAL AND SPACE CONSIDERATIONS**
- 



SESAME CIRCLE



RESULT



SESAME CIRCLE

FUTURE WORK

01 Integrating advanced sensors and feedback mechanisms to improve control of dough texture, forming accuracy, and baking conditions.

02 Developing a programmable user interface to adjust parameters such as dough thickness, portion size, and baking time.

03 Scaling the system to accommodate larger industrial production while maintaining its compact design and ease of operation.

04 Expanding the seasoning stage to add multiple flavors (such as anise or other traditional additives) to diversify the production line.

THANK
YOU

