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APPROVAL AND DECLARATION SHEET

This project report titled “Performance Evaluation of A Lemang Oven” was prepared and submitted by Hanisah Bt Abdullah (061050174) and has been found satisfactory in terms of scope, quality and presentation as partial fulfillment of the requirement for the Bachelor of Engineering (Manufacturing Engineering) in Universiti Malaysia Perlis (UniMAP).

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KAJIAN MENILAI PRESTASI TENTANG KETUHAR LEMANG

ABSTRAK

Teknologi menghasilkan lemang telah lama dimajukan, daripada penggunaan buluh sebagai medium menghasilkan lemang bertukar kepada menggunakan 'stainless steel'. Projek ini adalah untuk mendapatkan maklum balas tentang penggunaan ketuhar bagi menggantikan penggunaan api secara tradisional. Selain itu, projek ini juga untuk memperbaiki potensi ketuhar menghasilkan lemang. Perbezaan kadar mengalir haba menjadi bahan utama ujikaji. Hal ini adalah untuk mendapatkan jenis dan saiz ketuhar yang bersesuaian untuk digunakan dalam proses penghasilan lemang. Setelah kajian yang terperinci dilakukan, dapat diteliti bahawa penghasilan lemang secara moden lebih sesuai untuk masa kini, selain dapat menjimatkan masa dan tenaga.

PERFORMANCE EVALUATION OF LEMANG OVEN

ABSTRACT

The way of processing lemang nowadays more modernized and sophisticated. Through understanding the physical and mechanical properties of material with heat transfer theory using Fourier's Law and Newton's Law of cooling and then application, the technology can be manufacture and later will be used widely. Lemang that cook traditionally require the use of bamboo stalk, which occur trouble for consumer in town to get them. Fortunately, by this new technology, the bamboo will be replaced by stainless steel cylinder which help all consumer especially lemang maker to do business whenever they are. This project basically is to collect data from consumer and lemang maker about their opinion on differences between traditional lemang that made by bamboo and modern lemang made by stainless steel. The hedonistic test will be answer and the data will be analyzed to get the information.

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