

**AUTOMATED NATA DE COCO CUTTING MACHINE  
(DOUBLE MOVING BLADES)**

By

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in

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### STATEMENT BY THE AUTHOR

I hereby declare that this submission is my own work and to the best of my knowledge, it contains no material previously published or written by another person, nor material which to a substantial extent has been accepted for the award of any other degree or diploma at any educational institution, except where due acknowledgement is made in the thesis.

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## ABSTRACT

### AUTOMATED *NATA DE COCO* CUTTING MACHINE (DOUBLE MOVING BLADES)

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This research is sponsored by *PT. Keong Nusantara Abadi*, under their request to fulfill the customer's demand, that is to research for methods to cut perfect *nata de coco* cubes and to construct the machine prototype. This research is also one of the requirements from Swiss German University for students to get the bachelor's degree.

The previous study, done by Sesarius Egi Budiman, for his thesis in 2017, provides informations regarding his experiments on *nata de coco*. His experiments include: calculating strength of *nata de coco*, researching proper blade position and methods to effectively cut *nata de coco*. It is found that *nata de coco* is better off stationary, with blades approaching them. This will result in constant and steady *nata de coco* arrangement and position: before being cut, after being cut once and twice.

The data from the experiment leads to a drawn, discussed and researched conclusion. Finally, a design of a machine prototype has been created, undergoing quite number of modifications. The machine prototype was designed to accomplish a *nata de coco* cut, with it being clamped under a calculated force, stationary.

*Keywords: Nata de coco, PT. Keong Nusantara Abadi, Nata cutting machine*





## DEDICATION

I dedicate this thesis for the future of the company I loved:

*PT. Keong Nusantara Abadi*

**SWISS GERMAN UNIVERSITY**

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