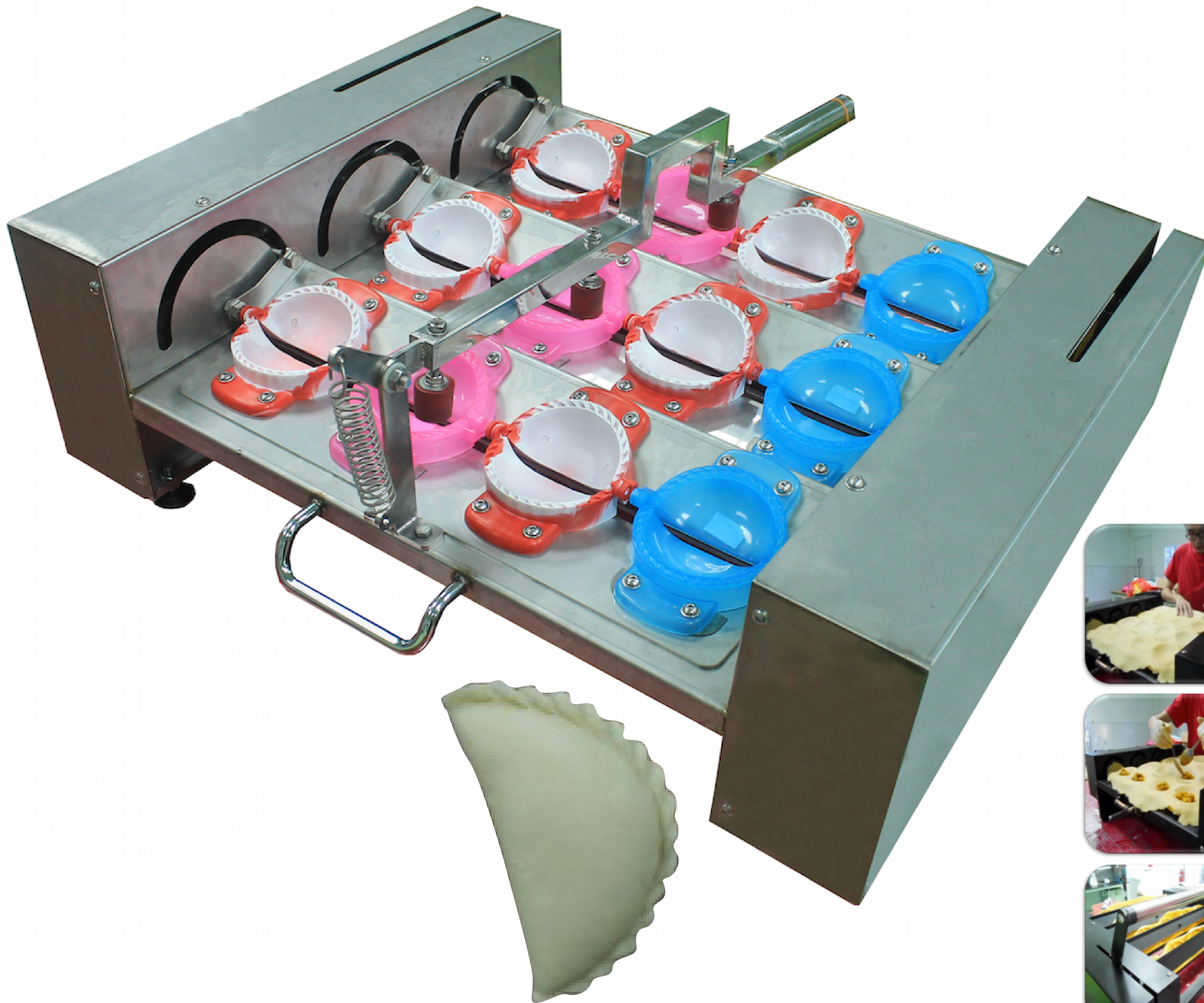




# CurryPuff Maker

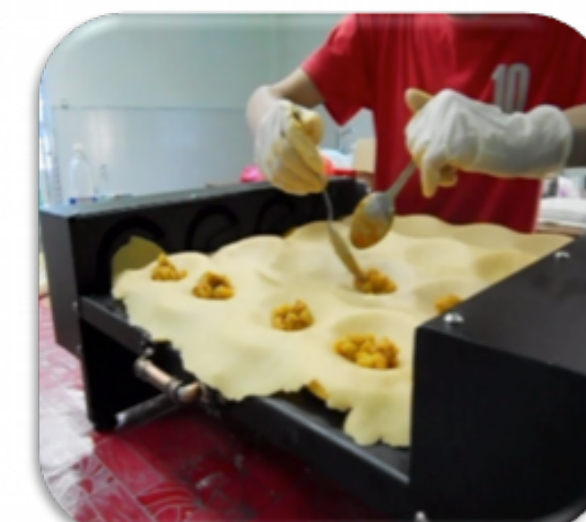
ID pending : 14-00445-0101



## HOW TO USE:



**Step 1:**  
Dough sheets are placed on the mold sets of machine and pressed gently into the mold shapes



**Step 2:**  
Pre-prepared fillings are filled on the dough sheets



**Step 3:**  
The handle is swung forward to cut the excessive dough and sharp the curry puff



**Step 4:**  
The handle is then swung backward



**Step 5:**  
Excess dough is removed from formed puffs and recycled



**Step 6:**  
Formed puffs are collected



**Step 7:**  
Puffs are ready for frying/ freezing/ baking

## NEED

- To alleviate the burden and increase productivity in the puff industry which is currently being done manually
- To ensure consistency in size and shape for product quality

## APPROACH

The CURRY PUFF MAKER machine is designed for puff formation, with curry puff as its main product. The machine allows for 12-16 puffs to be formed at a time, by laying dough sheets and manual filling, then hand swinging of the handle incorporated as part of the machine. The invention works on the mechanism of connecting rods joined and relay next fold clamp sets. The machine aims to carry out many functions simultaneously, which are, folding, pressing, cutting, edge design forming and eliminating excess dough. The dimension of the machine is 560 mm(L) x 720 mm(W) x 230 mm(H).

## BENEFITS

- Portable
- Affordable
- More hygiene
- Save time and energy
- Low labour cost
- Easy for maintenance (replaceable molds in the market)
- Feasible and easy for handling
- Uniform shape & sizes

## COMPETITOR/MARKET POTENTIAL

SME Food Industries



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