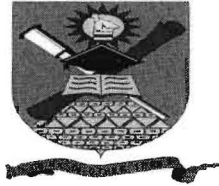


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National University of Science and Technology

Department: Technical Teacher Education

Course Code: TTE 3020

Title: Design And Manufacture of A Manual Operated Meat Mincer.



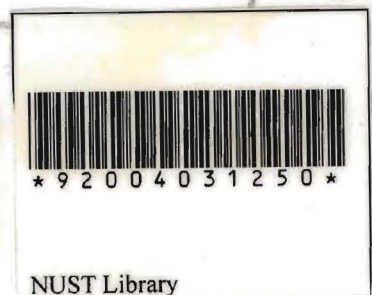
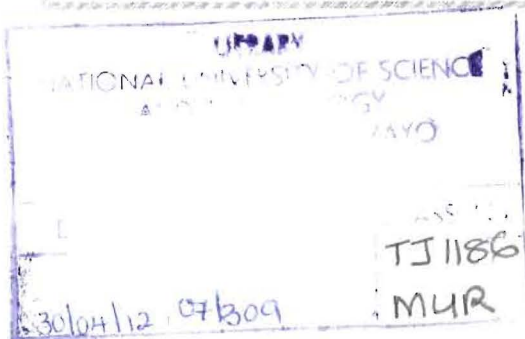
Name: Laston Murwira [N0041271C]

Submitted In Partial Fulfillment of the Requirements of the Bachelor of Technical Education (honours) Degree in Mechanical and Automotive Engineering.

Bulawayo, Zimbabwe

Project Supervisor: Mr. S Matope

Submitted: 26/04/2007



Abstract

This project focuses on the design and manufacture of a manually operated meat mincer. The need was realized after discovering that the non- existence of such machines on the market. The consumers are buying minced meat heavily mixed with fat and still the price will be very high. When it is cooked the meat volume decreases while the fat content increase. Hence I come up with an idea of making one.

All aspects of the machine including the physical size of parts and forces necessary to operate it are considered. Standard parts and materials that are locally available are used. The construction was done professionally, using traditional manufacturing operations.