**DESIGN OF AUTOMATIC AUTOMATIC COOKING MACHINE EQUIPPED WITH TEMPERATURE, TIMER, SPEED CONTROL**

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**ABSTRACT**

**The purpose** The purpose of this study is to provide solutions to existing problems in SME Fried Onion in Sidoarjo Region on the process of frying still conventional and often experience gap.

**Methodology** The method used is to utilize technology TTS (Temperature, Timer, Speed ​​Control) on the onion parser to produce fried onions with good quality and stable cooking temperature.

**Result,** The expected result is to improve the quality of fried onion frying result which will affect the productivity of SME Bawang Goreng can increase up to 2 times which initially only able to fry onion as much as 2 kg, can become 4 kg in one process of frying.

**The findings,** The findings of this study are the use of Temperature, Timer, and Speed ​​Control (TTS) technology to overcome the problems of conventional frying process and onion garlic during frying process.

***Keywords:*** *frying machine, fried onion, thermocontrol, timer, speed regulator*