

## **ABSTRACT**

### ***DEVELOPMENT OF AUTOMATIC SALTED FISH DRYING SYSTEM WITH WIRELESS MONITORING***

*Traditional drying of salted fish in Indonesia using the help of sunlight is still a lot. The traditional obstacle in drying salted fish is when the weather is cloudy or rainy. The dried fish will experience decay and the bacteria that cause damage to the fish will develop so that it will cause losses.*

*In this Final Project, the author designed and made a dried fish drying box without having to depend on the sun's heat. This tool can also streamline the time needed to dry salted fish compared to traditional drying. The component used is a microcontroller that is integrated with the ESP8266 wifi module to monitor all changes through smartphones, Loadcell sensors to read the weight of dried salted fish and the Ds18b20 temperature sensor to read the temperature inside the dryer box.*

*The output obtained from this Final Project is the decrease in the weight of salted fish 40% from the initial weight. The dried fish in this study is pomfret weighing 227 grams, requiring a drying time of 4 hours 18 minutes and tilapia with a weight of 224 grams, requiring drying time of 4 hours 5 minutes. Drying temperature limit of 80°C. All changes are monitored using the MIT App Inventor application on the Smartphone.*

***Keywords: Drying Salted Fish, Arduino Uno, MIT App Inventor, ESP8266.***