

ABSTRACT

Preservation of fish is a method used to increase the storage capacity of fish. One example of fish preservation is dried or salted. Traditionally, fish processing is done using a fish board. Fish supervision is carried out directly by fishermen. In the production of salted fish, it usually takes 5-6 people to put, pick up and turn the fish. The problem of salted fish production depends on the weather because if it is exposed to rainwater, it will affect the quality of the fish. The process of turning over the salted fish depends on the fisherman. Traditional fish drying solution by changing to automatic. Automatic refers to the drying of salted fish using a device that can detect light intensity and water content. The sensor used is the rain sensor and the LDR sensor. Automatic tools will cover the roof in case of rain or at night. Fish are placed in a place that can be rotated periodically to ensure that the fish can dry evenly. Based on the test results, the value of light intensity is 95 with between (1 -100) day conditions and water content of 72 with between (1-100) rain conditions. By using a servo motor, you can rotate the clothespins to turn the fish with a periodic method that aims to optimize the drying process of the fish.

Keywords: LDR Sensor, Rain Sensor Module, Salted Fish, Servo Motor.