

ABSTRACT

Local cuisine uses a lot of spices, but according to a gastronomic expert who is also the UGM spice cosmopolis team, Murdijati Gardjito, to get spices that have a distinctive and delicious taste, you have to use a mortar and pestle. The problem that we often encounter when using a manual mortar is energy efficiency if we want to Smooth a lot of spices will definitely spend a lot of energy. The results of this study will develop a design by taking from research that will modify the blender product. Which will combine a pestle or mortar that is still operated manually and then designed to become an automatic spice grinder with a mash system. Therefore, it is hoped that the results of this design can make it easier to do something using a mortar and pestle and save time and ener

Keywords: seasoning, home appliance