



# Gabe's Chocolate Factory

By Gabriel Falcao, Jordan Coquoz, and George Vandorpe



# Problem Statement

## **Purpose -**

- The engineering team is designing a chocolate 3D printer for “Be Sweet” bakery.
- Primary goal is to print out chocolate letters for designs.
- The printer will be able to manually change the Z-axis for baked goods.

## **Scope -**

- This project will have all its planning and details displayed on our website for future rebuilds.
- The total length of time this engineering team will have to create a functional prototype is 16 weeks.

# Customer Requirements

- Printer must be able to print chocolate lettering for cakes. 30%
- Lettering should be easy to input and have a variety of fonts. 20%
- Must be easy to sanitize. 30%
- Should handle one print job without being reloaded. 10%
- Font must be appropriate for cakes. 10%

All data collected from client

# Customer Requirements Met

- Prints in chocolate
- Has a variety of decoration applications
- Easy to sanitize
- Adequate chocolate volume and build area
- Low cost

# Engineering Specifications

- Two axis bed to avoid inertial loads from the head -15
- Motors that can apply .525 lb of linear force -15
- Extruder head between 80 and 90 degrees celsius -20
- Feed rate of 4000 mm/min -5
- 24 volt power supply -10
- 4 ohm heating element -10
- Accuracy of .5 mm in at least one axis -25

# Competition

Cost: \$2000

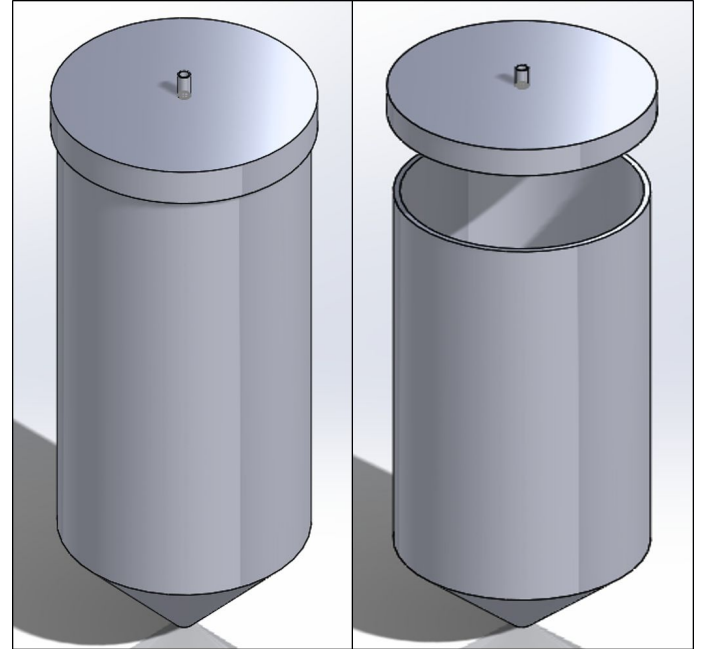
Functionally can print chocolate in 3D



# Concept Generation - Head - Concept 1

The compressed air extruder would operate by having another system of compressed air being inserted into the extruder head.

The pressure from the compressed air would create flow.



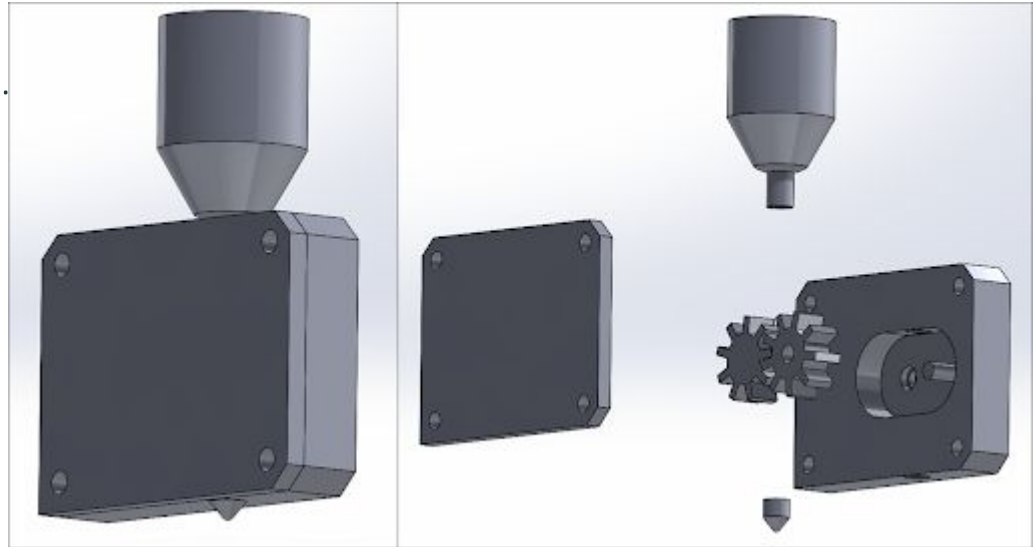
# Concept Generation - Head - Concept 2

The gear extruder head would act like a pump.

There would be a motor that creates the

Motion of the two gears and pushes the

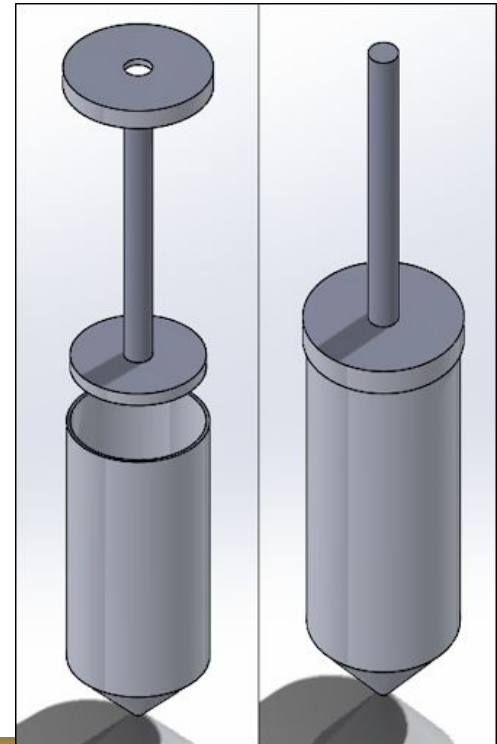
Chocolate through the head.





# Concept Generation - Head - Final

The plunger concept for the head is a design where the chocolate would be extruded by adding pressure to a syringe. The compressed chocolate would escape through the hole at the bottom of the syringe and the rate at which it leaves would be controlled by the pressure.

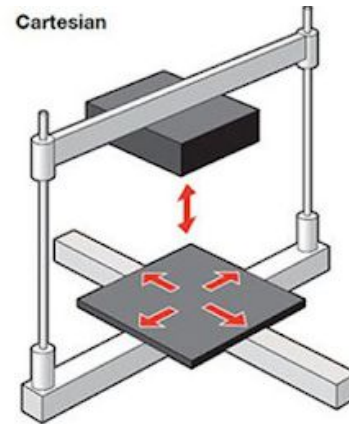


# Concept Evaluation - Head & Chocolate

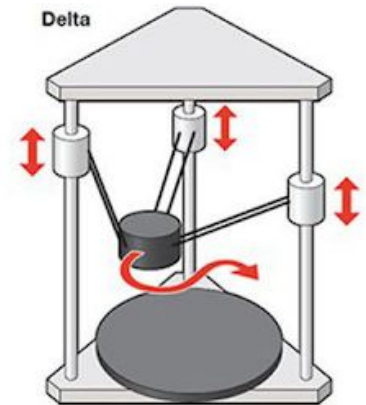
Extruder Heads	Weight	Gear Extruder	Plunger Extruder	Compressed Air
Cleanliness	0.5	0	1	0
Ease of Use	0.2	1	0	-1
Cost	0.2	-1	0	1
Novelty/Aesthetics	0.1	0	0	1
Total		0	0.5	0.1
Chocolate	Weight	Belgian Dark Chocolate	Ukrainian Chocolate	Dense Milk Chocolate
Cost	20%	0	-1	1
Cooling Rate	30%	1	0	-1
Taste	30%	1	1	0
Availability	20%	0	-1	1
Total		0.6	0.3	0.1

# Concept Generation - Bed - Concepts

There were two concepts for the bed which was the delta and the cartesian beds. The delta would operate in 3 Dimensional coordinate system while the cartesian would Operate in a simple X-Y 2 dimensional.

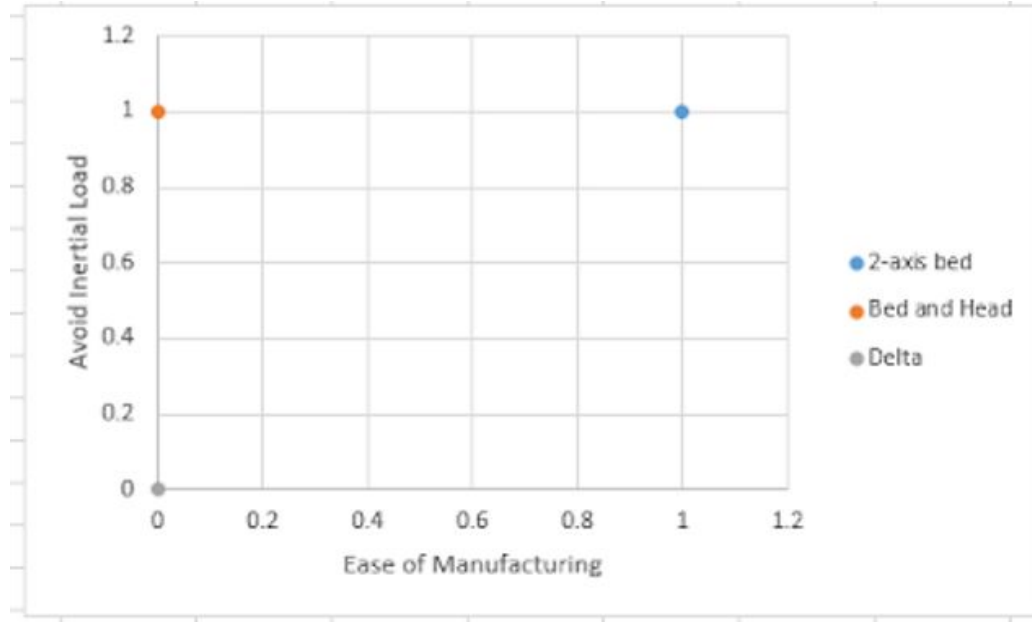


Each element moves only in one direction.



Printer head can move in any direction quickly.

# Concept Evaluation - Bed



# Head Heating

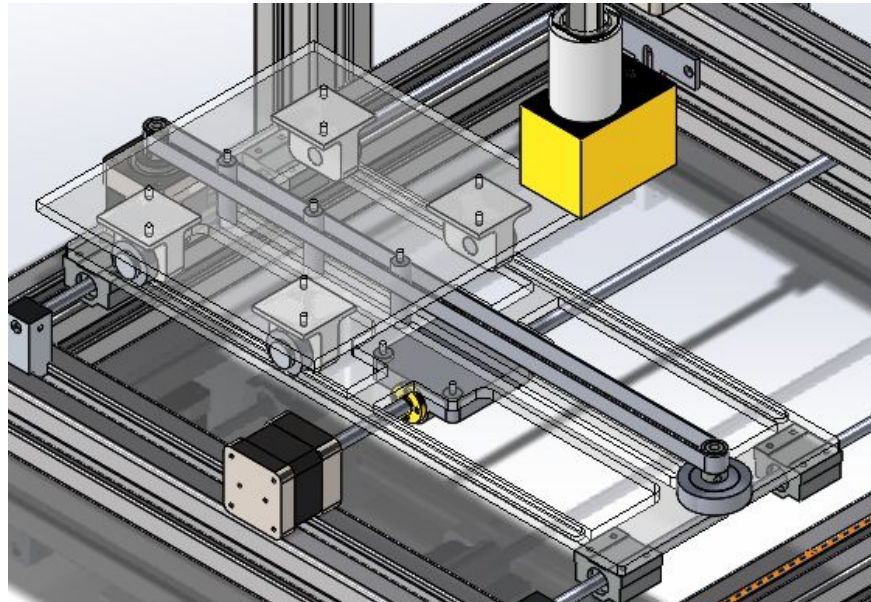
4 ohm heating wire

Temperature control circuit

DC to DC converter



## 2 Axis Bed Method



# Nema 17 Motor Calcs

Torque of motor = 44 N\*cm

Lead screw Diameter = .8cm

From daycounter torque calculator

Friction = .12

Pitch diameter = 4mm

Threads per cm = 4

Total force = 150 lb

Weight of full table = 1.73 lb

Friction of bearings = .3

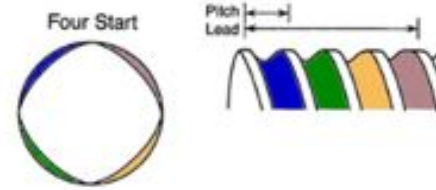
Total force needed to be pushed =  
.525 lb

Belt

$44 \text{ N*cm} / .4 \text{ cm} = 110 \text{ lb}$

Needs to move even less than lead  
screw so will be able to do so with  
almost 0 motor load

# Code Customization



Steps per mm.

Lead = the amount of linear motion in one rotation

```
09:52:29.778 -> $0=5.367 (x, step/mm)
09:52:29.778 -> $1=25.000 (y, step/mm)
09:52:29.778 -> $2=25.000 (z, step/mm)
```

Lead screw 4 start with pitch of 2mm = 8mm translation / rotation

200 steps / rotation

25 steps / mm



# Code Customization

Pulley translation

Diameter = 11.86 mm

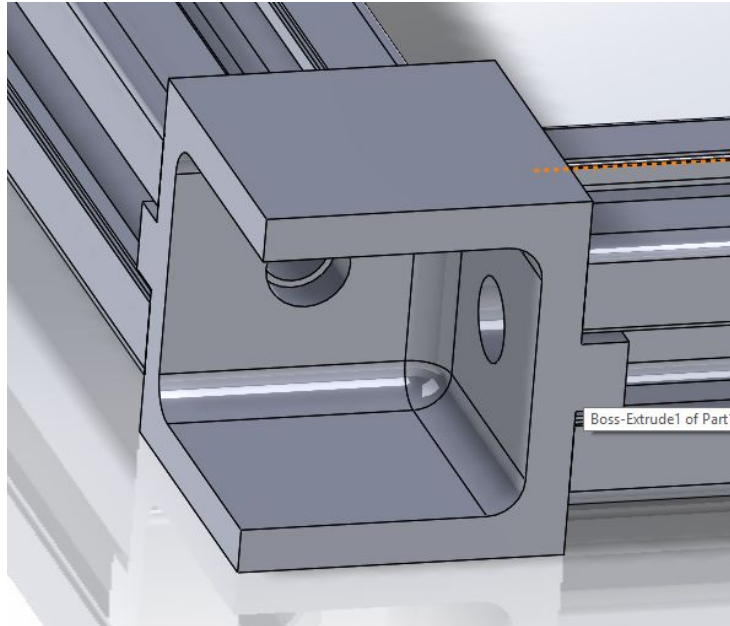
Circumference = 37.26 mm

200 steps / rotation

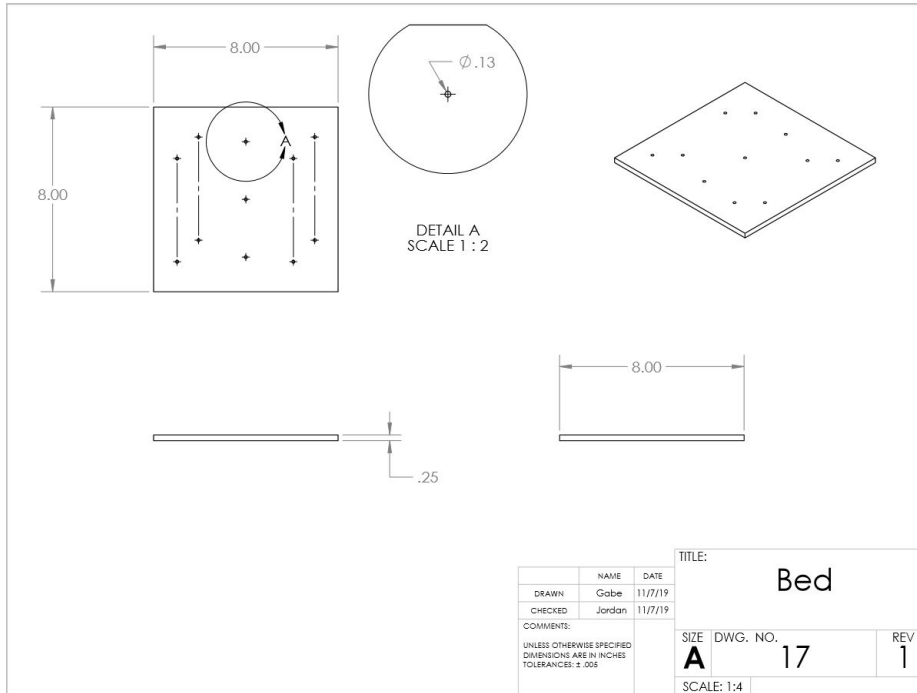
5.367 steps / mm

```
09:52:29.778 -> $0=5.367 (x, step/mm)
09:52:29.778 -> $1=25.000 (y, step/mm)
09:52:29.778 -> $2=25.000 (z, step/mm)
```

# Redesign

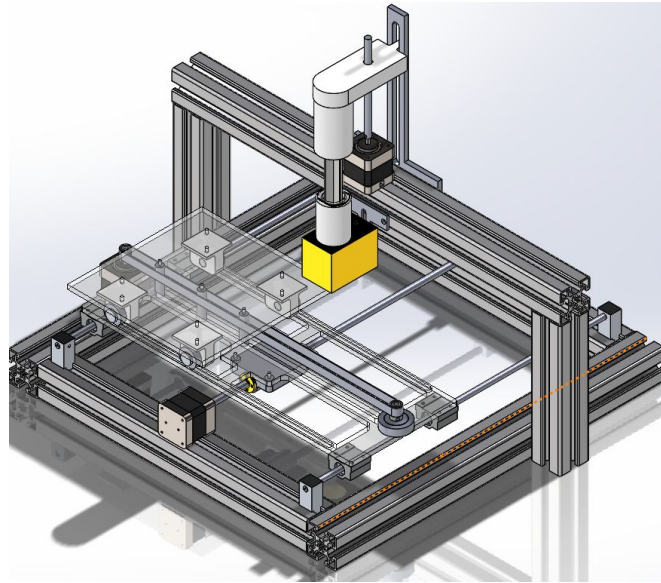


# Drawings & Bill of Materials

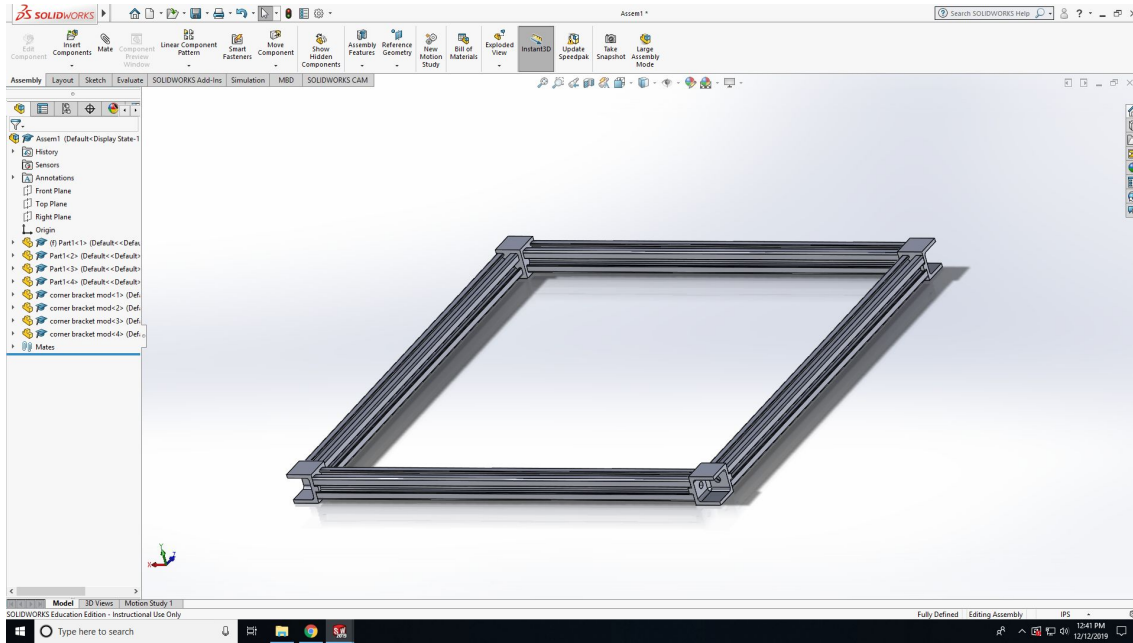


ITEM NO.	PART NUMBER	DESCRIPTION	QTY.
1	Extruded Aluminum	Buy	2
2	Rail Holder	Manufacture	4
3	Rail	Buy	2
4	Linear Bearing	Buy	4
5	Largerrail	Manufacture	1
6	BED	Manufacture	1
7	TableGuide	Manufacture	3
8	3dprintedbedlift	Manufacture	4
9	hold up pin	Manufacture	4
10	bearing	Buy	5
11	NEMA17	Buy	3
12	Shaft	Buy	3
13	GT2 Timing Gear Alumium For Belt	Buy	2
14	Bearing holder	Manufacture	1
15	non_motor_shaft	Manufacture	1

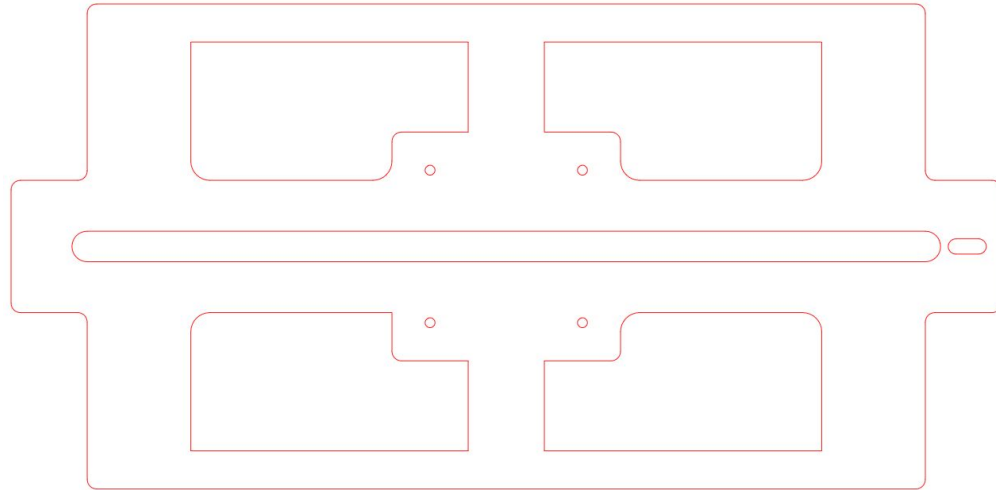
# SOLIDWORKS Design



# Redesigns



# Redesigns



# Cost Breakdown

Vendor Links on Website.

Item	Price
T&B Gt2 2 Meters Timing Belt and 2 X Aluminum 20t 8mm Pulleys Set	\$8.99
Fenstore Linear Rail 2 Pcs 8mm x 400mm Cylinder Liner Rail Linear Shaft Optical Axis + 4 Pcs Rod Rail Shaft Support	\$23.95
4pc 2020 CNC 3D Printer Parts European Standard Anodized Linear Rail Aluminum Profile Extrusion for DIY 3D Printer	\$29.99
PZRT 2PCS Silver 2020 Aluminum Profile European Standard Anodized Linear Rail 2020 Aluminum Profile Extrusion	\$15.99
OctagonStar T8 L400mm 8mm Lead 4 Start Lead Screw and Nut	\$9.90
Professional 3D Printer CNC Kit, GRBL CNC Shield +UNO R3 Board+ RAMPS 1.4 Mechanical Switch Endstop+DRV8825 GRBL Stepper Motor Driver+Nema 17 Stepper Motor	\$57.47
uxcell 635-2RS Deep Groove Ball Bearing 5x19x6mm Double Sealed ABEC-3 Bearings 10-Pack	\$8.79
Shipping + Tax	\$18.58
	\$173.66

# Testing Plan

- Move bed 1 inch and pause. Measure actual distance. Repeat for entire build area. Move bed 1 inch. Place dial indicator on table. Move back .25 inch and measure actual movement. Repeat 4 times.
- Temperature gauge will be set on syringe and measured for variation throughout the extrusion process. - Temperature consistency test
- Volume per second will be measured as the feed rate. It will be evaluated for the jog speed of 10mm/s
- The printer will be tested to an accuracy of 3mm
- The chocolate will be tested to be at the correct temperature where it does not run onto the bed.
- The team will attempt to clean the printer after use to see the level of ease.



# Testing Results X-Axis

X-Axis	Computer Distance	Actual Distance	Units	X-Axis	Computer Distance	Actual Distance	Units
	25	25	mm		10	10	mm
	25	27	mm		15	16	mm
	25	25	mm		20	22	mm
	25	25.5	mm		25	25	mm
	25	25	mm		30	31	mm
AVG		25.5					

X-Axis	Computer Distance	Actual Distance	Backlash	Units
	25	25	0	mm
	25	25	0	mm
	25	25	0	mm
	25	26	1	mm
	25	25	0	mm

# Testing Results Y-Axis

Y-Axis	Computer Distance	Actual Distance	Units	Y-Axis	Computer Distance	Actual Distance	Units
	25	13	mm		10	Motor Coupler Failure	mm
	25	23	mm		15	Motor Coupler Failure	mm
	25	Motor Coupler Failure	mm		20	Motor Coupler Failure	mm
	25	Motor Coupler Failure	mm		25	Motor Coupler Failure	mm
	25	Motor Coupler Failure	mm		30	Motor Coupler Failure	mm

# Testing Results Temperature

Chocolate takes approximately 30 min to melt uniformly.

Temp	Time	Temperature Measured	Units
	10	76	°C
	20	87.1	°C
	30	88.8	°C
	40	82.7	°C
	50	76.6	°C
	60	88.3	°C
Average Temp	83.25°C	Difference (Max-Min)	12.8°C

# Testing Results Z-Axis

Inconclusive

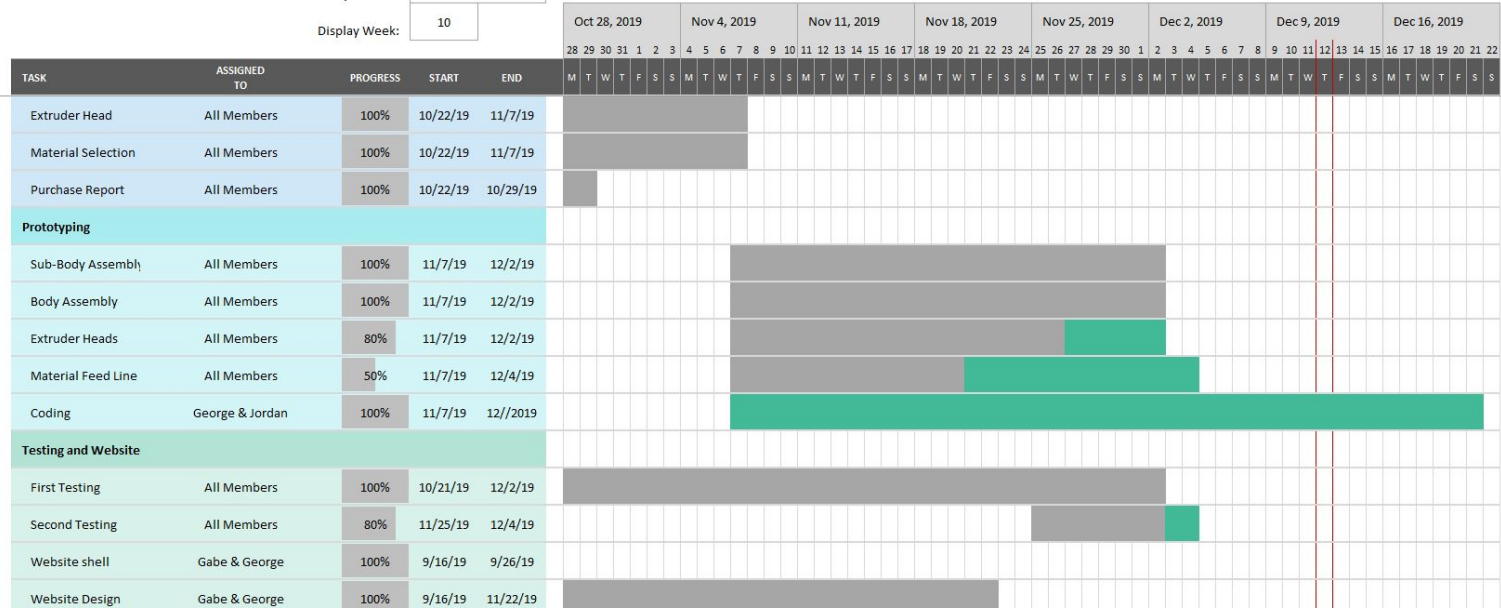
# Customer Requirements and Engineering Specifications

- Has a two letter function: i and l
- Can create - symbol
- Severely limited in final functionality for customer
- Two axis bed to avoid inertial loads from the head
- Motors that can apply .525 lb of linear force
- Extruder head between 80 and 90 degrees celsius
- Feed rate of 4000 mm/min
- 24 volt power supply
- 4 ohm heating element
- Accuracy of .5 mm in at least one axis

# Gantt Chart and Timeline

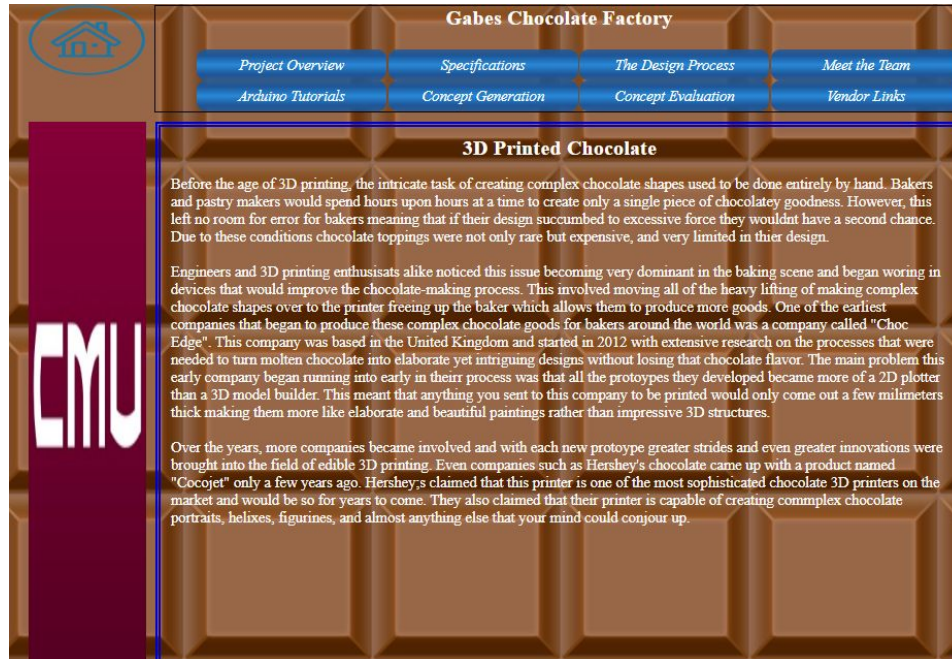
Project Start:

Display Week:



# Website

[https://org.coloradomesa.edu/~gavandorpe/Gabes\\_Chocolate\\_Factory/](https://org.coloradomesa.edu/~gavandorpe/Gabes_Chocolate_Factory/)



**Gabes Chocolate Factory**

[Project Overview](#)   [Specifications](#)   [The Design Process](#)   [Meet the Team](#)  
[Arduino Tutorials](#)   [Concept Generation](#)   [Concept Evaluation](#)   [Vendor Links](#)

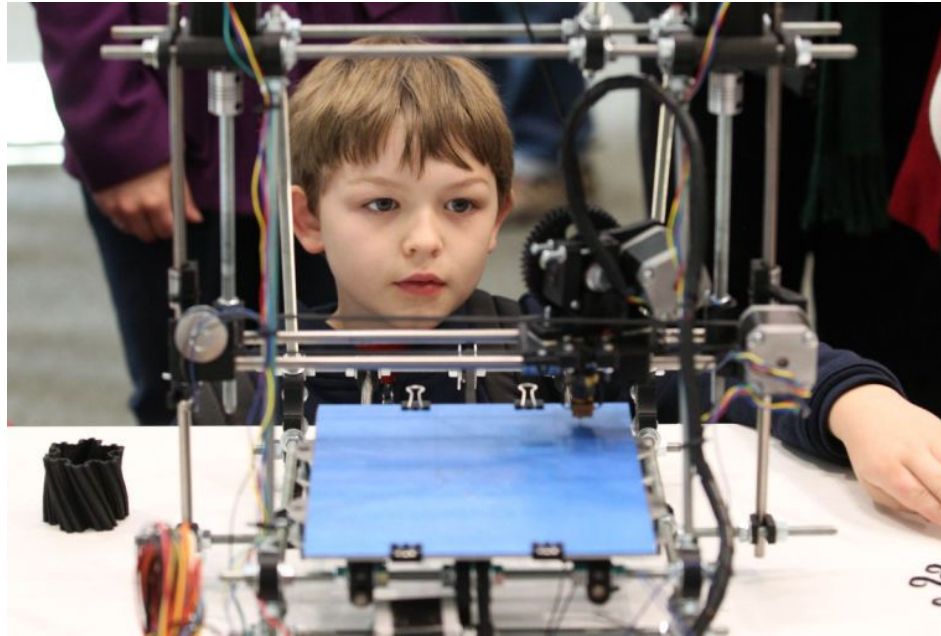
### 3D Printed Chocolate

Before the age of 3D printing, the intricate task of creating complex chocolate shapes used to be done entirely by hand. Bakers and pastry makers would spend hours upon hours at a time to create only a single piece of chocolatey goodness. However, this left no room for error for bakers meaning that if their design succumbed to excessive force they wouldn't have a second chance. Due to these conditions chocolate toppings were not only rare but expensive, and very limited in their design.

Engineers and 3D printing enthusiasts alike noticed this issue becoming very dominant in the baking scene and began working in devices that would improve the chocolate-making process. This involved moving all of the heavy lifting of making complex chocolate shapes over to the printer freeing up the baker which allows them to produce more goods. One of the earliest companies that began to produce these complex chocolate goods for bakers around the world was a company called "Choc Edge". This company was based in the United Kingdom and started in 2012 with extensive research on the processes that were needed to turn molten chocolate into elaborate yet intriguing designs without losing that chocolate flavor. The main problem this early company began running into early in their process was that all the prototypes they developed became more of a 2D plotter than a 3D model builder. This meant that anything you sent to this company to be printed would only come out a few millimeters thick making them more like elaborate and beautiful paintings rather than impressive 3D structures.

Over the years, more companies became involved and with each new prototype greater strides and even greater innovations were brought into the field of edible 3D printing. Even companies such as Hershey's chocolate came up with a product named "Cocojet" only a few years ago. Hershey's claimed that this printer is one of the most sophisticated chocolate 3D printers on the market and would be so for years to come. They also claimed that their printer is capable of creating complex chocolate portraits, helixes, figurines, and almost anything else that your mind could conjure up.

# Demonstration





Questions?