

ABSTRACT

UMKM Ayam Goreng Kalasan Bu Tatik Widodo is one of the makers of fried chicken located in Sentra Ayam Goreng Kalasan in Bedan Hamlet, Tirtomartani Village, Kalasan District, Sleman Regency, DI Yogyakarta. UMKM Ayam Goreng Kalasan Bu Tatik Widodo uses a cover with tampah (Bamboo webbing) must use a press (brick) so that the chicken is not damaged. Therefore, it is necessary to redesign the pan tool that is good and in accordance with the needs of the workers, so that productivity in the UMKM Ayam Goreng Kalasan Bu Tatik Widodo can be improved

The design phase is carried out based on the Pahl and Beitz method. The chicken boiling pan is designed with attention to attributes including faster boiling time, does not require large energy, is easy to operate, easy to maintain, durable and durable, then the design of a chicken boiler frying pan is manifested in real.

The results showed that the chicken boilers that were redesigned in this study could reduce the boiling process time for ayam kampung efficiency by 33% and the efficiency ayam ras petelur was 25%, reducing the level of worker fatigue, from 58.28% CVL to 37.48%CVL, and the level test of user satisfaction is 4.41 on a scale of 5, this shows that the chicken boiling pan is in good classification.

Keywords: *redesign of the chicken boiling pan, pahl and beitz, productivity*