

ANALISIS EFISIENSI DAN EFEKTIVITAS MESIN PENGGILING KEDELAI DI PABRIK TAHU “BU HARDI”

INTISARI

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Pabrik tahu Bu Hardi adalah salah satu produsen tahu terkenal di Bantul. Proses produksi tahu dipengaruhi oleh efisiensi dan efektivitas mesin produksi salah satunya mesin penggiling kedelai. Tujuan penelitian ini yaitu menganalisis efisiensi dan efektivitas mesin penggiling kedelai dengan menggunakan metode OEE (*Overall Equipment Effectiveness*) serta menguji kualitas tahu dengan pengujian tekstur dan warna.

Metode OEE (*Overall Equipment Effectiveness*) ditentukan melalui perhitungan nilai *availability*, *performance* dan *quality*. Hasil penelitian menunjukkan rata-rata efisiensi mesin penggiling kedelai sebesar 75,56% dan rata-rata efektivitas mesin penggiling kedelai selama proses produksi tahu sebesar 85,15%. Faktor yang mempengaruhi kerusakan mesin penggiling kedelai seperti umur mesin yang sudah tua, pemakaian mesin yang jarang sehingga mengakibatkan mesin mengalami penurunan kinerja.

Kualitas produk tahu Bu Hardi ditentukan melalui pengujian tekstur dan warna. Nilai tekstur tahu berdasarkan SNI memiliki kisaran angka 5 – 7 N/m². Sedangkan pada penelitian ini, nilai tekstur tahu Bu Hardi memiliki tekstur rata-rata 5,384N/m² dan tergolong kategori kenyal. Untuk warna pada produk tahu Bu Hardi sesuai SNI yaitu tergolong putih normal.

Kata kunci : tahu, mesin penggiling kedelai, *availability*, *performance*, *quality*, *overall equipment effectiveness*

ANALYSIS OF EFFICIENCY AND EFFECTIVENESS THE SOYBEAN GRINDING MACHINE IN TOFU FACTORY “BU HARDI”

ABSTRACT

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Bu Hardi tofu factory is one of the famous tofu produser in Bantul. Production of tofu was influenced by efficiency and effectiveness the production machine, and one of them is soybean grinding machine. The objective of this research was to analyze efficiency and effectiveness the soybean grinding machine using OEE (*Overall Equipment Effectiveness*) methods and test the quality in tofu by analysis texture and color.

OEE (*Overall Equipment Effectiveness*) methods can be determined by calculate value of *availability*, *performance* and *quality*. The results showed the average efficiency soybean grinding machine was 75,56% and the average effectiveness soybean grinding machine during the tofu production process was 85,15%. Factors that influence the damage of soybean grinding machine there are old of age machine, reare using the machine and resulting decreased engine performance.

To find out the Bu Hardi tofu quality do testing texture and color. The value texture in tofu based on SNI has range 5 – 7 N/m². While based on the study the value texture in Bu Hardi tofu has average 5,384N/m² and clasified in chewy category. For color Bu Hardi tofu corresponding with SNI and classified as normal white.

Keywords: *tofu, soybean grinding machine, availability, performance, quality, overall equipment effectiveness*