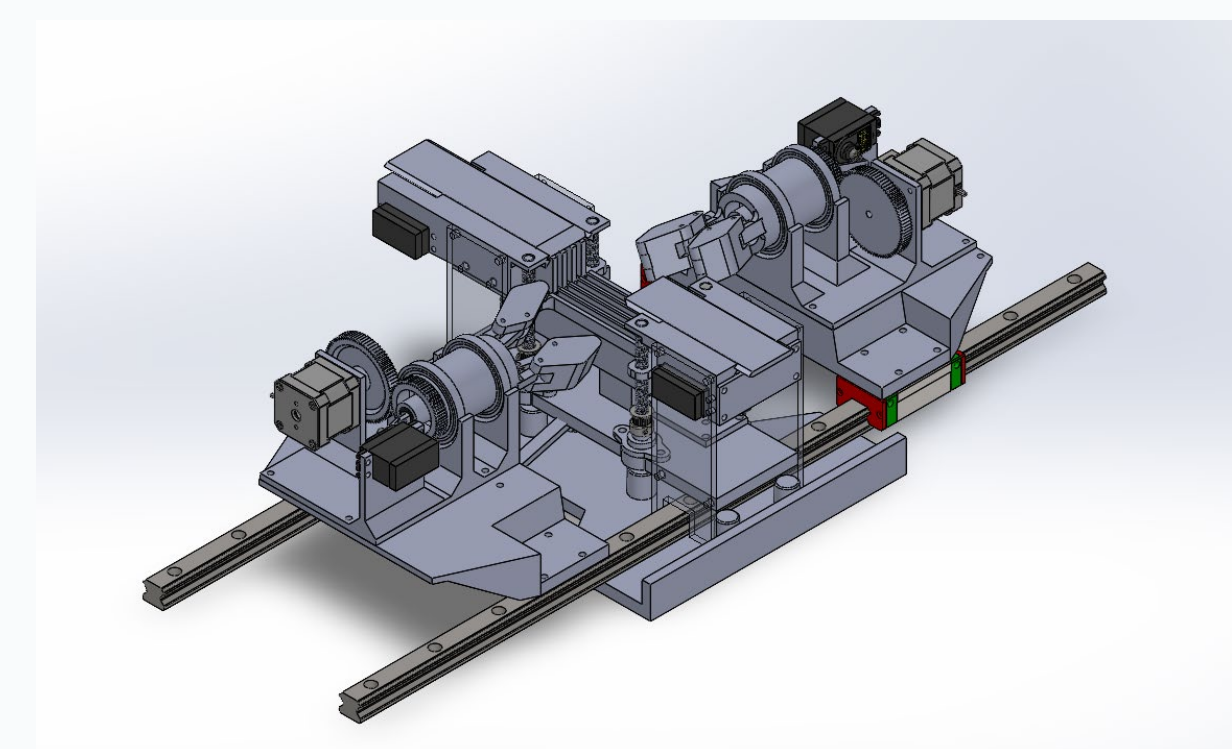




Automated Candy Wrapping Machine

Team: Andrew Carlson, Ryder Jordin, Landon Nipko, Ronan Sullivan, Brennan Beecher, Evan Rand, Cohl Tibbitts
Advisor: Dr. Todd Easton, University of Utah
Sponsor: Julia Simpson, Owner of Mrs. Twister Snack Wrapper



Intro

Our Problem: Candies like caramels and taffy are traditionally wrapped by hand, which is a time-consuming, inconsistent process that limits small businesses and home confectioners.

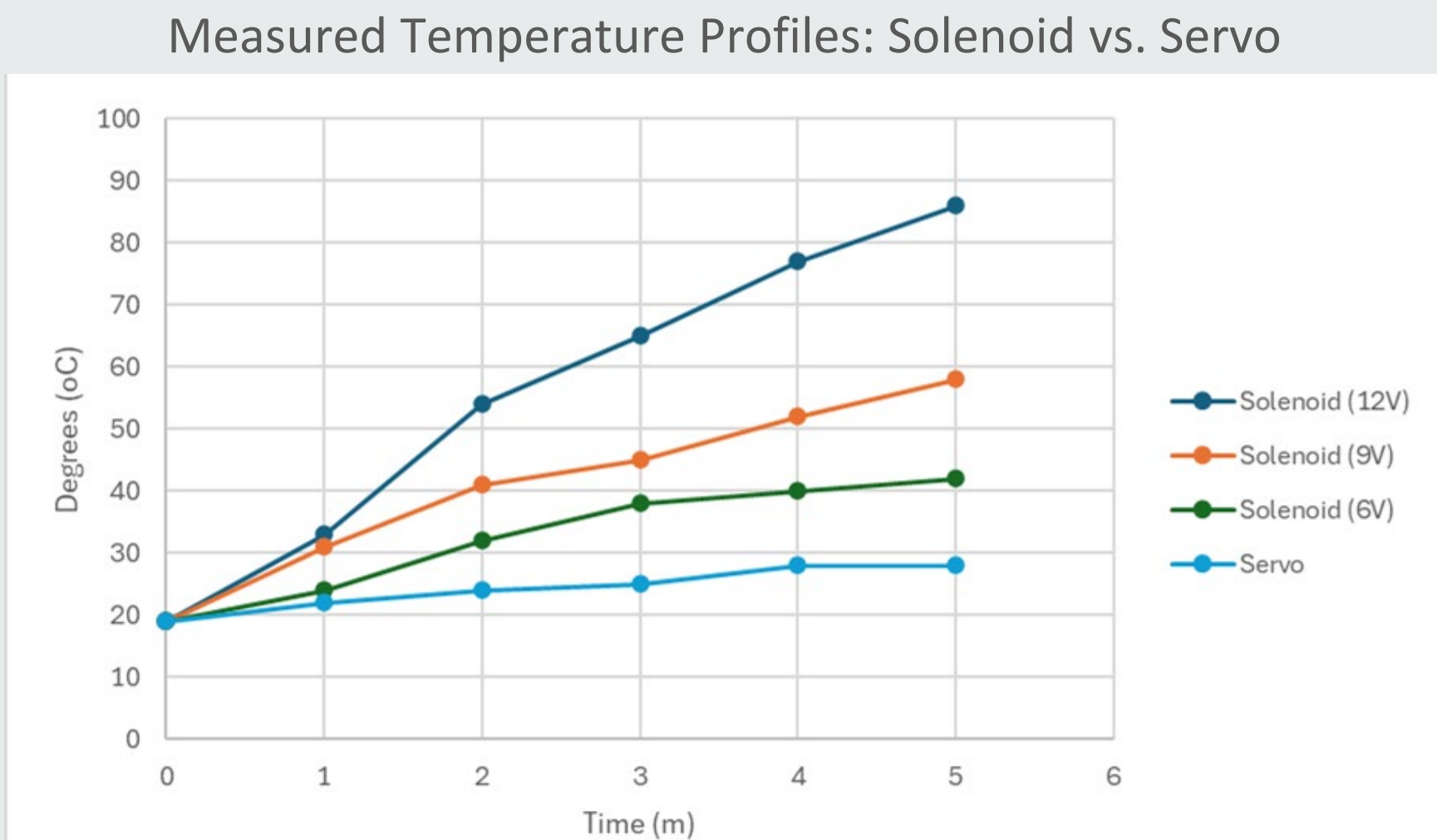
Our Objective: Develop a compact, automated countertop machine ("Mrs. Twister") capable of reliably wrapping a range of confectionery items with consistent, food-safe results.

Design Metrics

Metric	Target	Actual
Machine footprint	< 36 x 36 x 24 in	9 x 32 x 20 in
Wrapping speed	< 10 s	9.81 s
Adjustable twist count	User interface	Yes
Candy removability	Safe & consistent	Yes
Manufacturability	Feasible for scale	Yes

Thermal Analysis

To identify safest and most reliable twisting mechanism, we evaluated servo motors versus solenoids positioned near candy path.

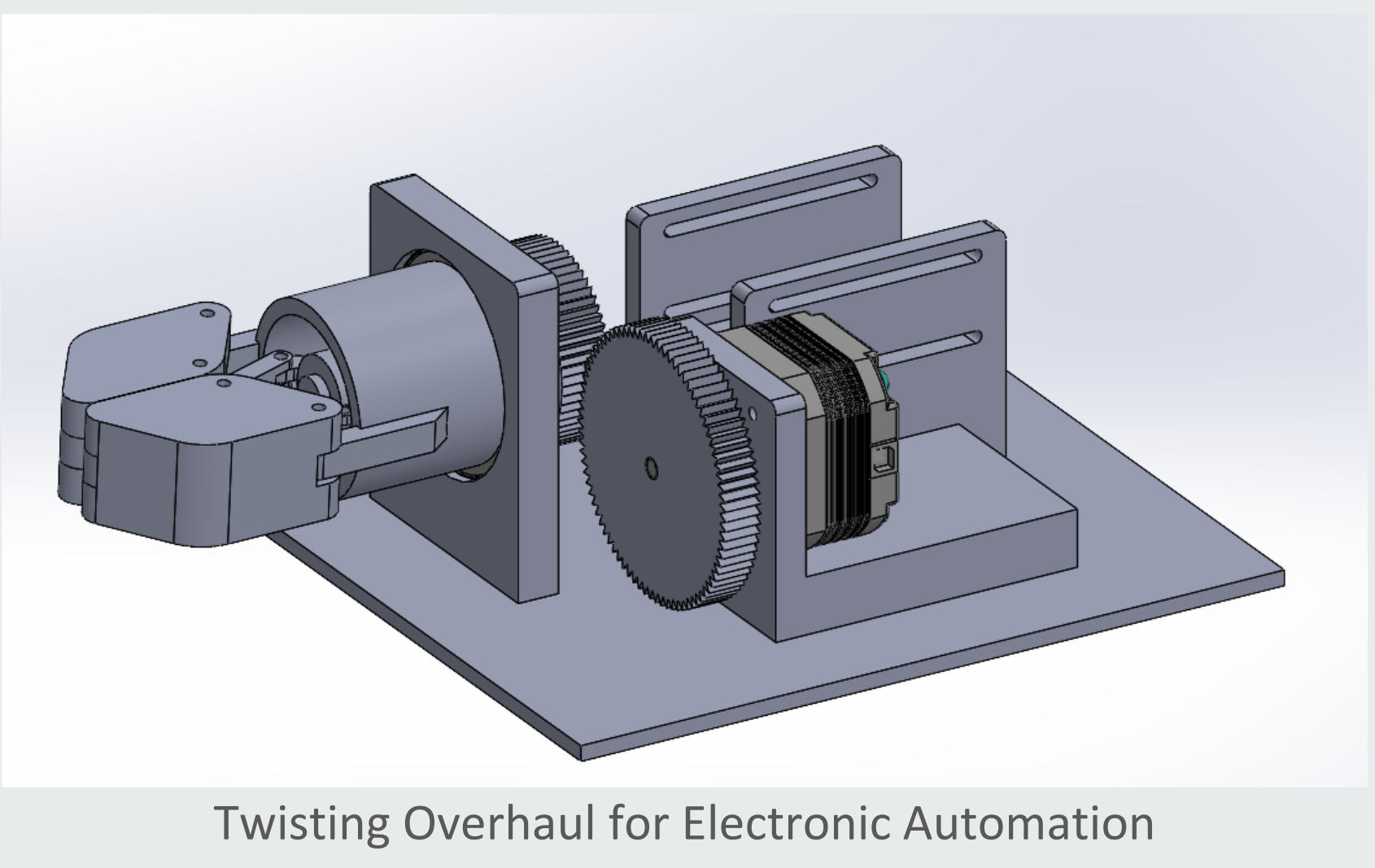
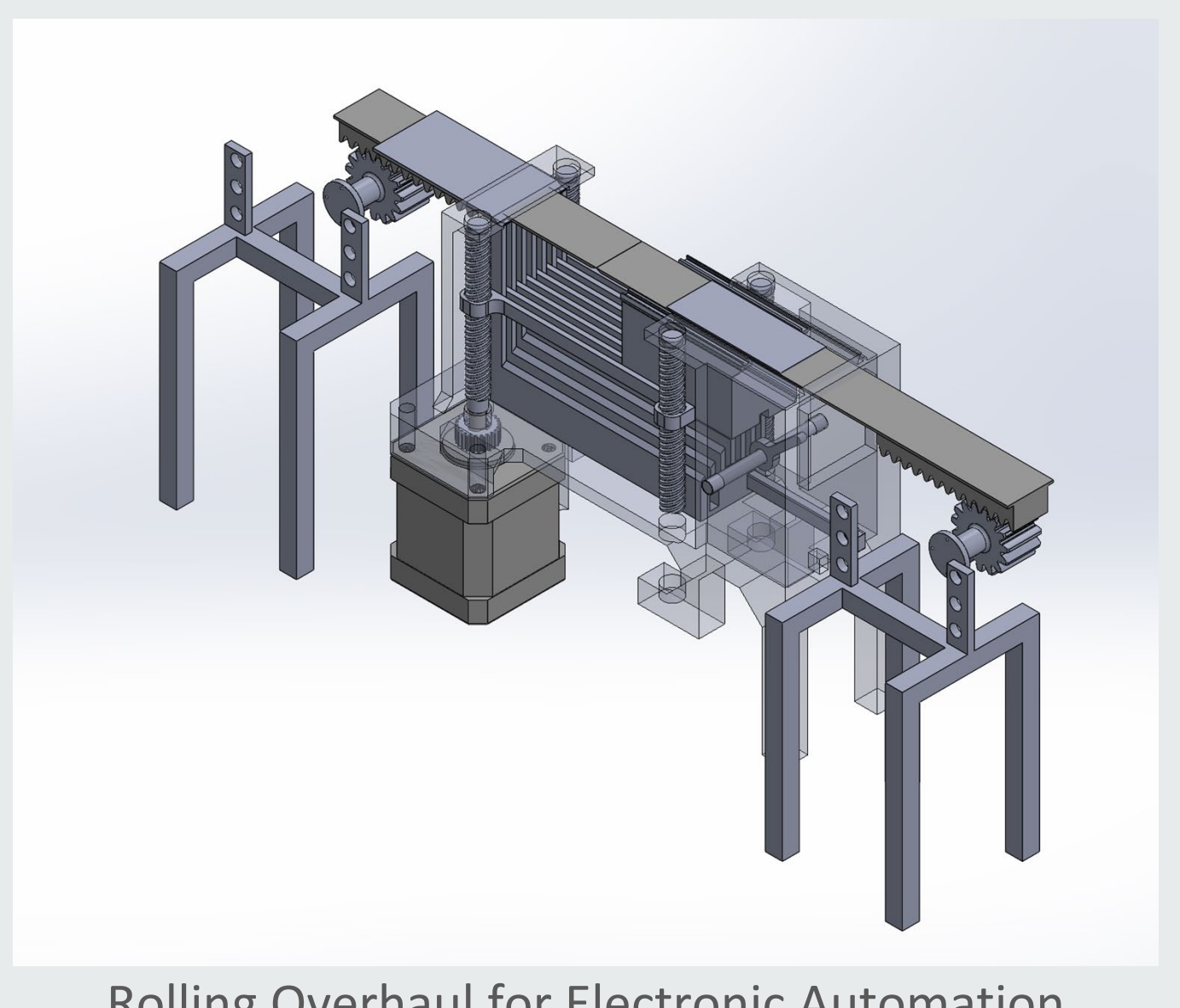
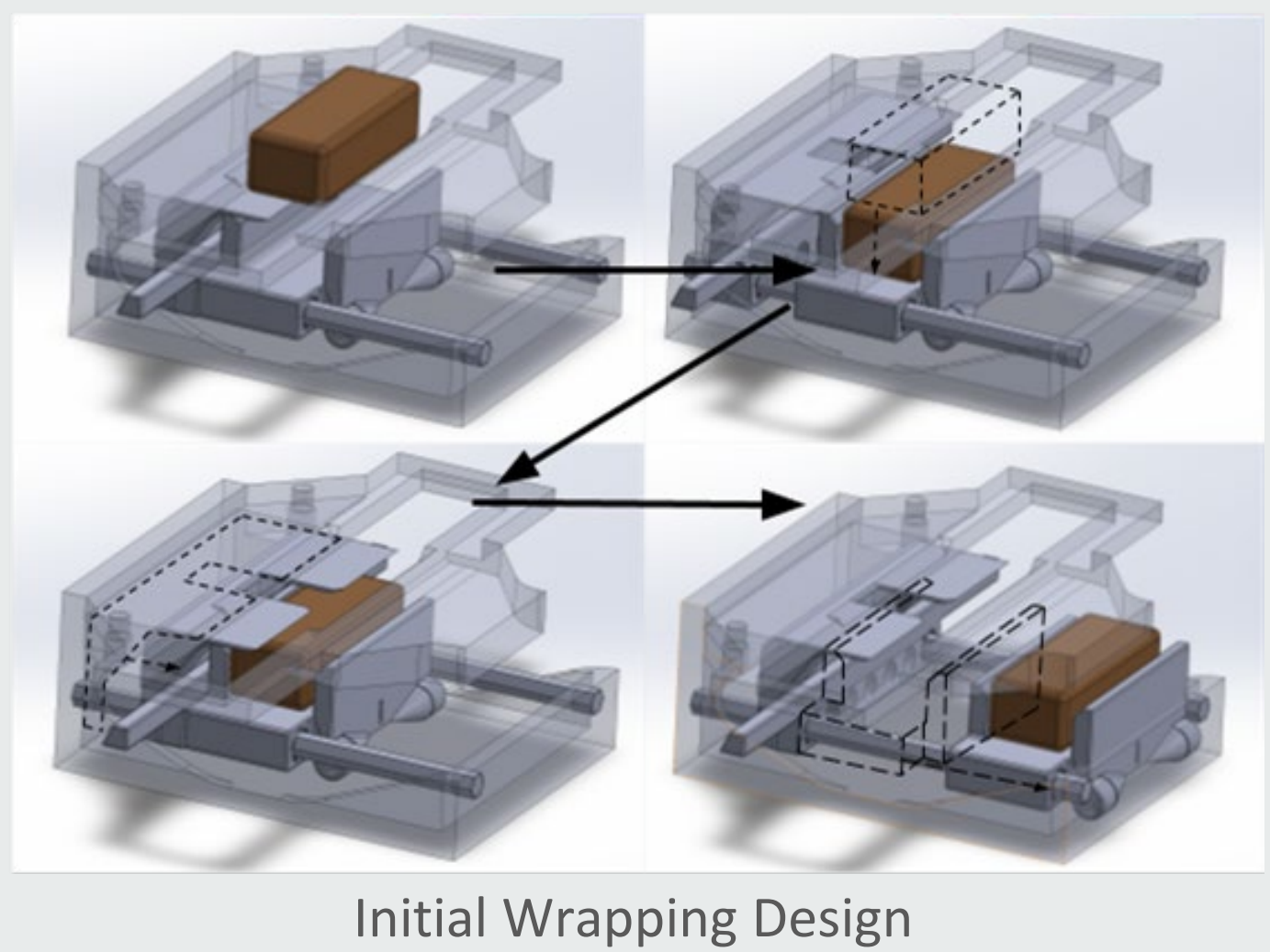


Thermal measurements revealed:

- Solenoid (HS-1564B):** Rapid heat accumulation, reaching ~80°C at 36 W—posing risks to candy quality, food safety, and component lifespan.
- Servo Motor:** Stable operation, remaining below 30°C in comparable conditions.

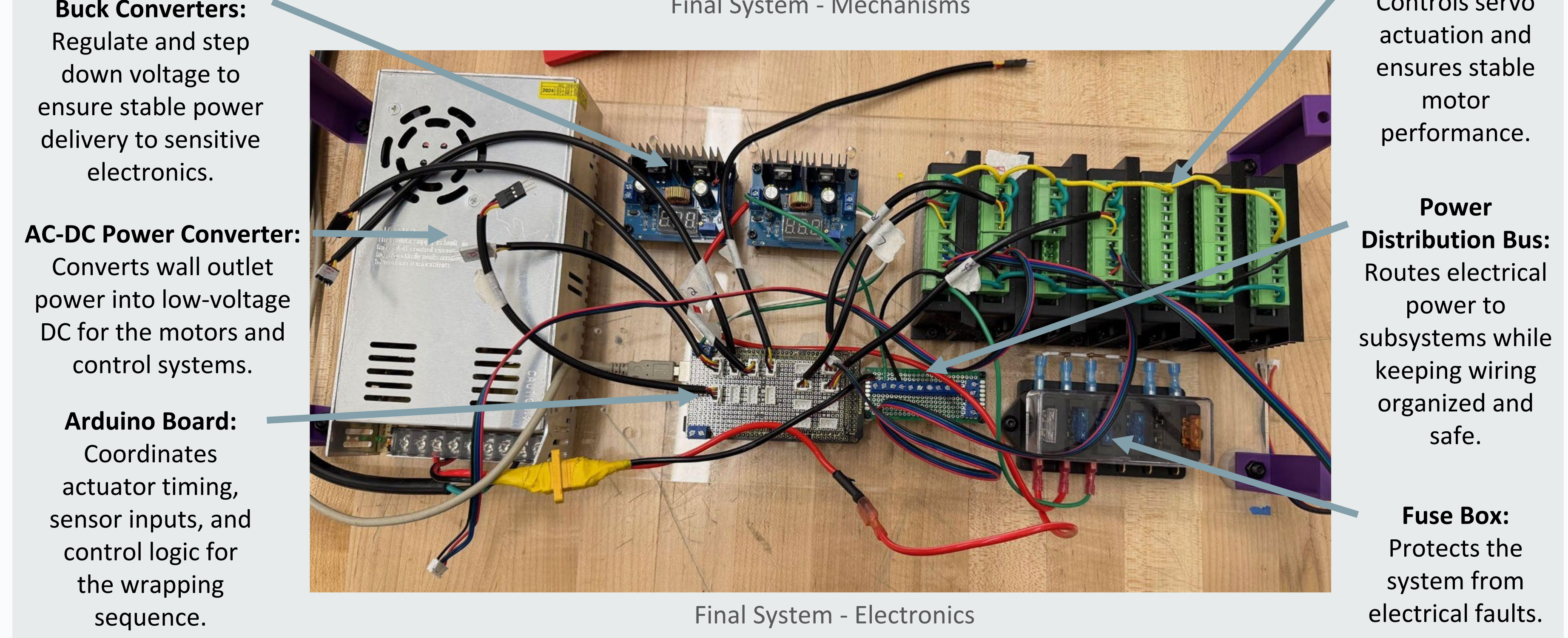
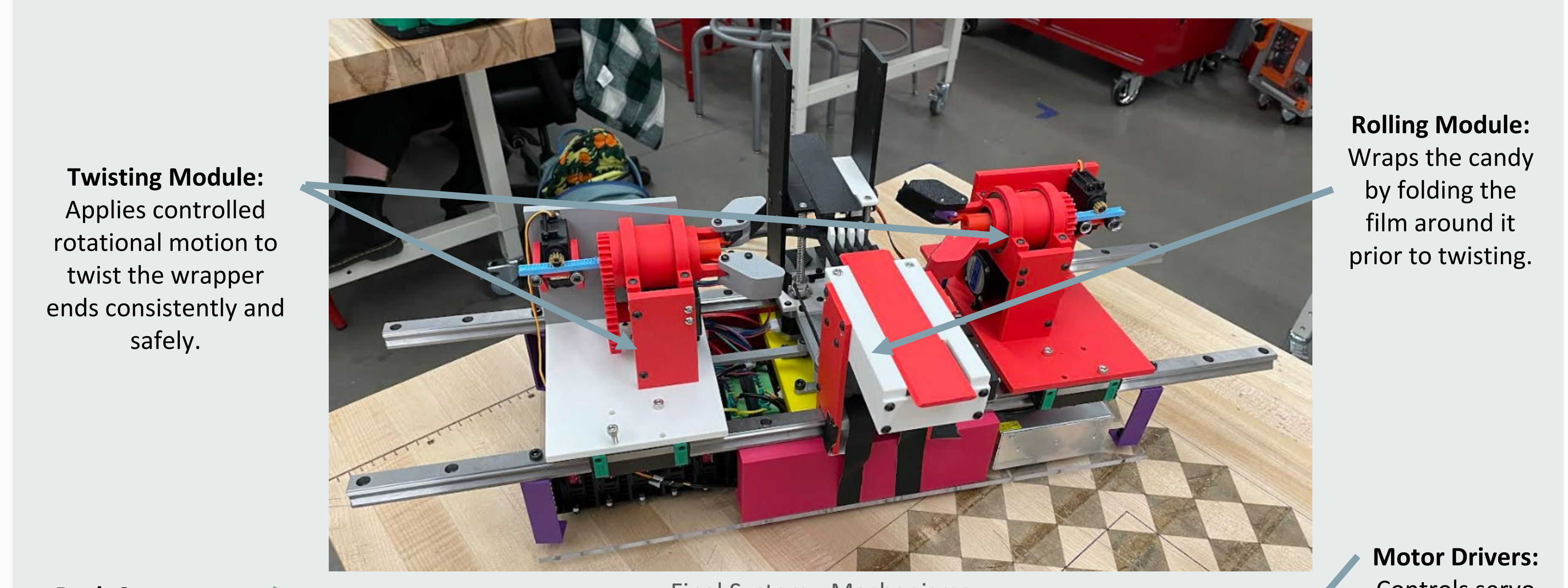
Conclusion: Servo motors offer a safer and more sustainable solution for continuous operation.

Design Iterations



Using the engineering design process, we designed, fabricated, and tested multiple prototypes for each mechanism. The first prototype was a hand-operated model that demonstrated the ability to roll a wrapper around a caramel. We then transitioned to electronically actuated "rolling" and "twisting" subsystems, refining each iteration to improve alignment, consistency, and reliability. These optimized subsystems were ultimately integrated into a unified baseplate for the final design.

System Architecture



Design Process

Our development followed an iterative engineering workflow:

- User Need Identification:** Interviews and benchmarking with potential users.
- Concept Generation & Selection:** Evaluated multiple twisting, rolling, and feeding designs.
- Subsystem Prototyping:** Hand-powered prototypes for rolling and twisting mechanisms.
- Integration & Testing:** Combined mechanisms into a functional prototype.
- Thermal & Safety Analysis:** Ensured food-safe mechanical operation and temperature.
- Refinement:** Improved reliability, footprint, and usability.

Conclusion

Mrs. Twister is wrapping caramels with a 80 % success rate. The design is fully electronically actuated, wraps caramels faster than a person, and satisfies the footprint constraints.

Next Steps:

- Certify electrical and food-contact safety.
- Build packaging and consumer-ready UI.
- Implement final user interface with Raspberry Pi.
- Run cycle-life testing for durability.
- Validate usability with small-batch confectioners.
- Optimize design for mass manufacturing.