

# DESIGN OF A COMPUTERISED MUSHROOM GROWING PLANT

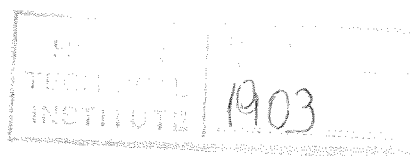
Project Report Submitted by  
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in part satisfaction of the condition for the award of  
Diploma of Technician Engineer in Mechanical Engineering of  
the Higher Technical Institute, Cyprus

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Type of Project : Individual

June, 1991



## Abstract

The purpose of this work is to give a detailed view on how mushrooms (*agaricus bisporus*) are grown commercially, and the automation mechanisms (computer controlled) that can be introduced (wherever possible) in mushroom rproduction.

The different stages of the growing are discussed and PLC'S were used to control different factors in each stage.

Also some special machines are Presented and discussed for increasing the plant's production.

Additionally the author visited a mushroom production plant (fig 1) get a general idea and appreciate the problems involved in the various stages of production.

Finally a description of the plant - plant lay out and production procedure - is given.

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