

BANNARI AMMAN INSTITUTE OF TECHNOLOGY
SATHYAMANGALAM – 638 401



**BIT STUDENTS BAG FIRST PRIZE IN
CII YI START UP CHALLENGE NATIONAL LEVEL EVENT**

FISH CLEANING & CUTTING MACHINE

CII-Yi Start-up Challenge was held at Hotel Le Meridian, Sankey Road, Bangalore on 21 February 2015 in which students from Bannari Amman Institute of Technology participated and obtained the First Prize with a cash award of rupees one lakh for their project “fish c” in this national level technical event.

CII YI START UP CHALLENGE is a CII - Young Indians (Yi) led competition that supports students who wish to launch new business and social-impact ventures. YuStart will serve as a launch pad for budding entrepreneurs. On the whole a maximum of 20 Teams of students from all over India were shortlisted and presented their ideas before CEOs from reputed organizations- **Mr. Hariprasad Hegde**, the 'Global Head - Operations' for Wipro Limited,

Prof. G.Sabarinathan, Chairperson of N S Raghavan Centre for Entrepreneurial Learning, **Mr. Subodh Sankar**, Owner of Atta Galatta, **Mr Ganapathy Venugopal**, former head of Strategy & Planning at Infosys, is the CEO at Axilor Ventures of Microsoft Venture. Finally students from BIT emerged as the winners.

Students from Bannari Amman institute of technology (S. Mohaideen Inzamam, T. Ramkumar, S. Suresh, V. Tamilarasu, J. S. Venkatesan) who pursue their final year B.E. Mechanical Engineering under the guidance of Prof S.K.DHINESH of Mechanical Engineering Department have done a project called “FISH C” which is a Fish Cleaning and Cutting Machine and this machine can make the raw fish into ready to fry fillets automatically.

Fish being one of the most important food sources for Indians. Tonnes of fish are consumed every day. Fish cleaning is a tedious process which can be done only by skilled persons. Hence, to eliminate the manpower involved in the process of cleaning, an automatic fish cleaning machine has been designed. This machine can be automatically adjusted to various sizes of fish, can remove external scales and internal viscera simultaneously and finally can chop the fish into clean ready to fry slices.

This machine can process a single fish in 2 minutes, ensures hygiene in cleaning and reduces man power to clean. This is being unique and first of its kind it received wide recognition and appreciation from all quarters. It will hit the markets soon.