

## ABSTRAC

Shaker screen is a mechanical separator with pattern size sieving and filtering materials tailored to the cloth (screen) is used. Screen acts as a sieve, sieve mesh used possess value that states the number of holes per 1 mm<sup>2</sup>. mesh is the number of holes contained in one square inch (square inch), while if it is expressed in mm, then the big numbers shown are the sieved material.

The cake is a light meal that is usually flavored sweet yet savory or salty unisex. The cake can be interpreted as a snack made of flour dough. The cake can be cooked or baked dikukuys way. Kind of - kind of cake is divided into two cakes and pastries.

Sweet potato is made up of 3 kinds: sweet potato purple, white and yellow. Of each type of potato is rich in carbohydrates, calcium, phosphorus, iron, sodium, potassium, niacin, vitamin A, vitamin B, vitamin C, fat and protein.

The materials required in the manufacture of cakes pukis and putu ayu cake with sweet potato flour are: coconut milk, pandan leaves, salt, eggs, sugar, ovalet, fermipan, butter, flour and foremost is the sweet potato flour . The main tool required in sweet potato flour and dairy is a disk mill, shaker screen which is a device consisting of a series of sieves (mesh) and motor function sebegai mover. As well as mixers and cetaakan is a tool required in the manufacture of processed sweet potato flour.

From the experiments that have been carried out, shows that the larger the particle size the more sifting, but inversely proportional to the time that the longer time the sieve results obtained more and more.

From the calculation efficiency is known that the finer the flour and the faster the time, the greater the efficiency obtained. Test efficiency of the coarse flour obtained variables I = 42.46%; 28.99%, 23.80%, 42.14% variable II; 29.81%; 24.03% and 42.24% variable III; 29.16; 24.07%. for variables with flour medium that is: I 42.49% variable; 28.44%; 22:45%, 43.56% variable II; 29.05%; 24.54% and 43.41% variable III; 30.76%; 25 121%. while the refined flour first variable 46.24%; 29.10%; 20.83%, 45.76% variable II; 29.58%; 22:44% and 43.85% variable III; 29.53%; 23:19%. The results of organoleptic test showed that a sense of the level of consumer acceptance of foods made from sweet potato flour is quite good. The taste and texture is not much different from a cake made from wheat flour.

Keywords: shaker screen, sweet potato, sweet potato flour, sweet potato flour processed, efficiency.