

BeezzaAnts

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with the support of:



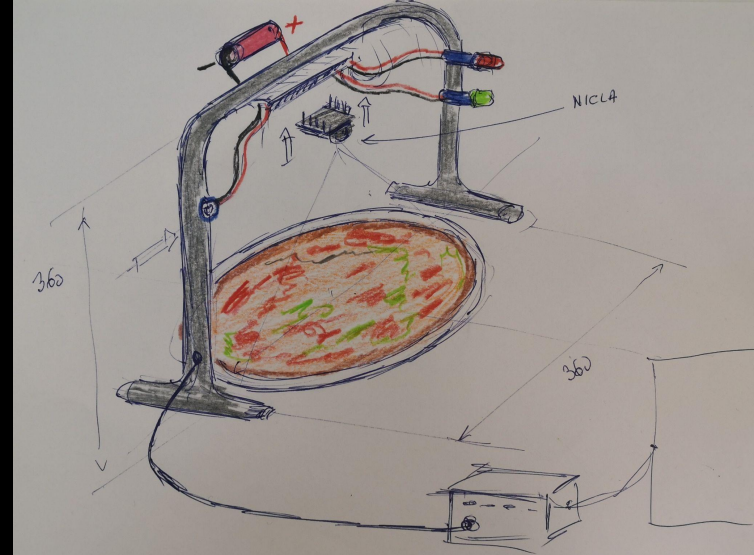
TOOLBOX



1. Project Overview

👁️ **Goal:** automatic pizza topping and cooking quality recognition for industrial/large production and giropizza stores

🎯 **Use case in brief:** out-of-the-oven burnt pizza detection for large pizzerias, grouping of similar pizzas in giropizza stores



2. Dataset & Model



Dataset: collections of pizzas with various toppings and cooking status, no augmentation (pizzas are easy to find)



Model architecture: two classification models - binary for burnt crust detection, multi-class for pizza topping



Trade-offs: size matters (multiple models), so the number of toppings to be recognized is a concern



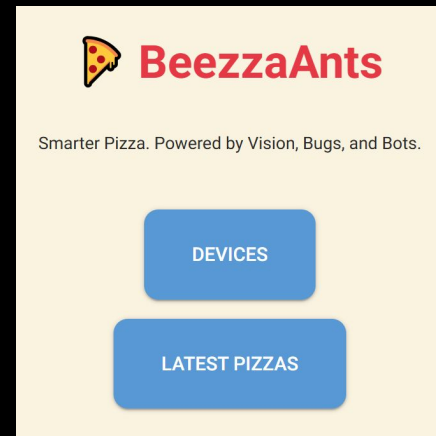
Reasoning: inferences is performed on-device only, easily scalable across multiple ovens / stations

3. Deployment Pipeline

🔧 Pipeline steps: spec. outlining -> model creation
-> GUI -> board deployment -> refactoring


⚡ Performance: (Intel CPU) 624 FPS, 1.602 ms
latency (crust classification), 328 FPS, 3.047 ms
latency (topping classification)


📦 Submission files: .ino, .onnx and model_info.json
(2x), web app




```
Benchmarking latency on Intel64 Family 6 Model 154 Stepping 4, GenuineIntel, size: (96, 96)..  
FPS: 328 Mean latency: 3.047 ms  
=====
```

4. Demo & User Experience

 **Demo flow:** pizza runs below the camera -> picture -> inference and classification -> feedback to end user (web app)

 **Integration:** Wi-Fi for connection to the base station

 **UX:** web app that allows for device control and pizza stream monitoring

Connected Devices

Device ID: ZANT-d92275

Server-side ID: board_65bcecdade80c4bb38653e9b34d98180c

Last seen: 2025-10-05T04:45:16.839351

Online

Uptime: 300

☒ Enabled

5. Impact & Next Steps

🌟 **Innovation & originality:** applies CV to the culinary domain and automates the tedious task of checking pizzas, allowing pizza makers to focus on making more pizzas

🚀 **Future potential:** scaling is easy and encouraged, additional sensors (temperature, ...) may allow for oven control and more pizza analytics

That 's a wrap! 🌮

Thanks