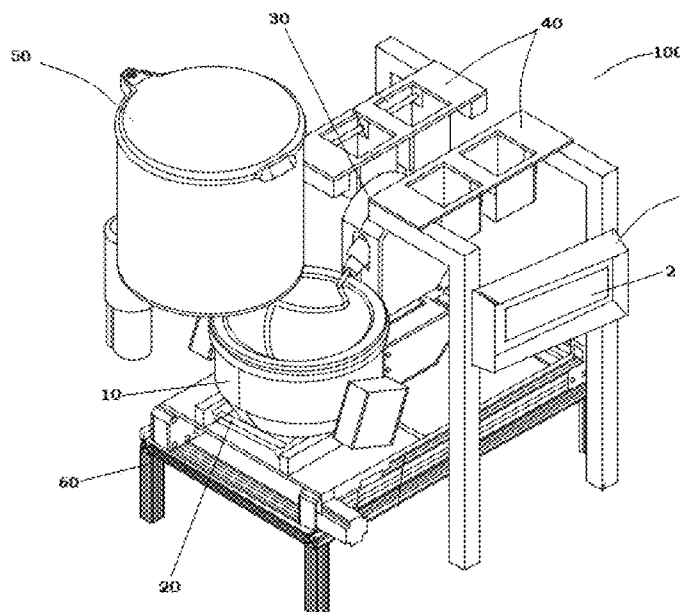


(45) **Date of Patent:** Dec. 6, 2022



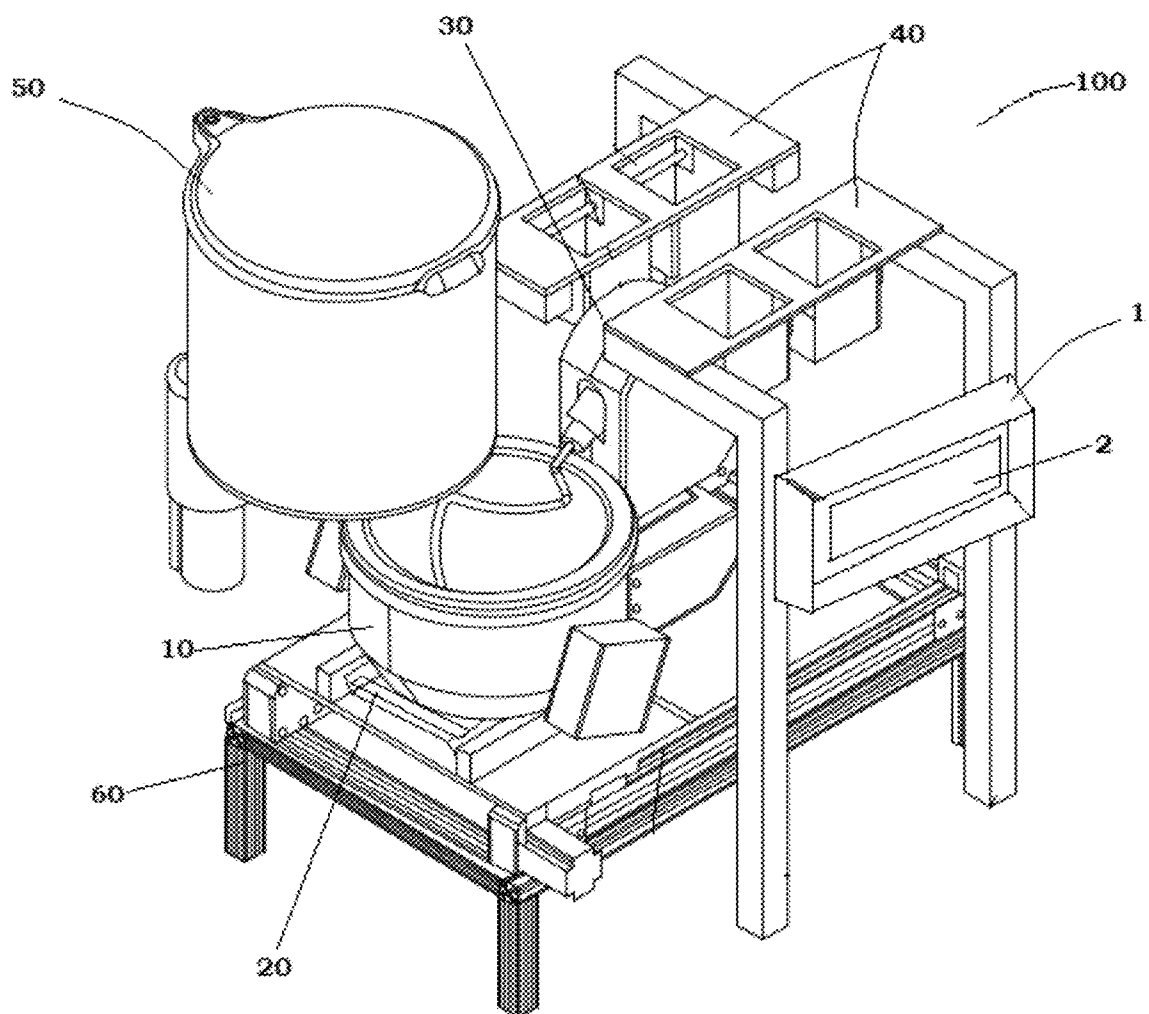


FIG. 1

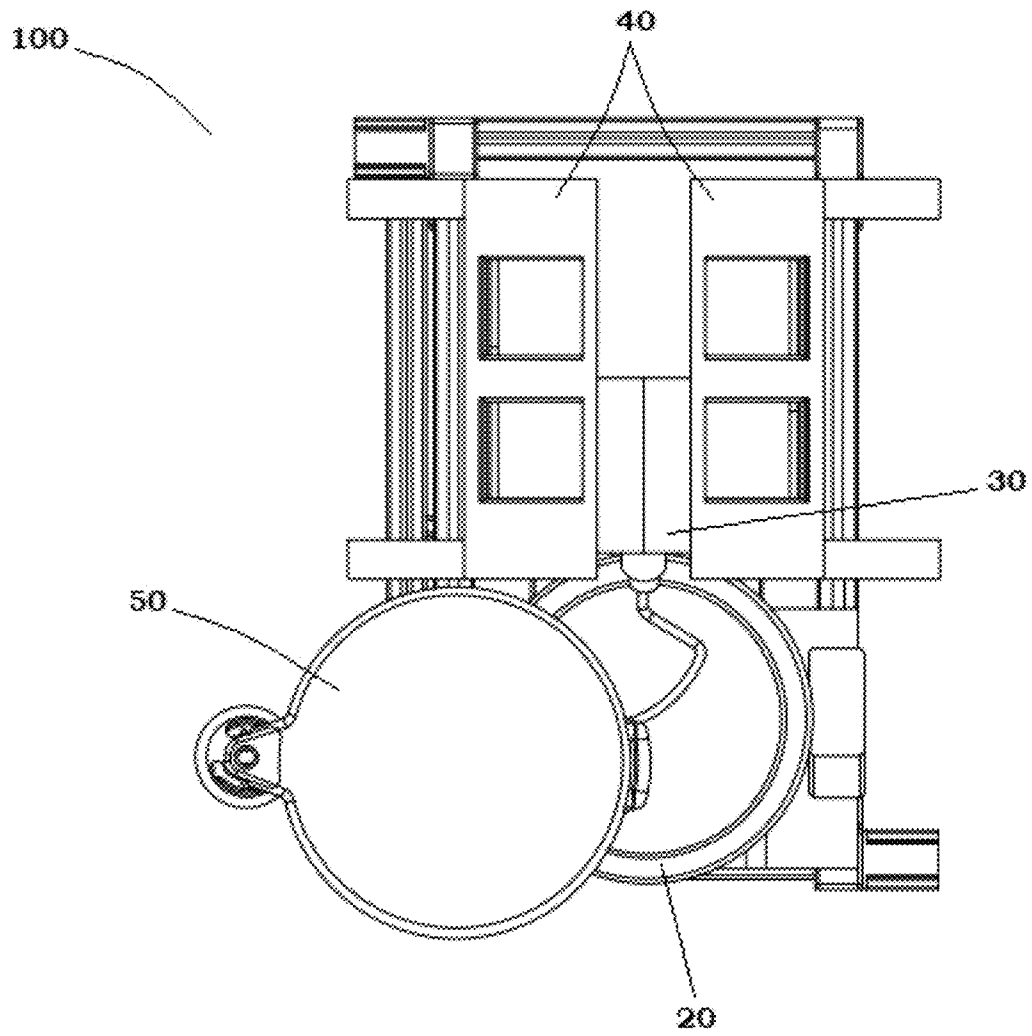


FIG. 2

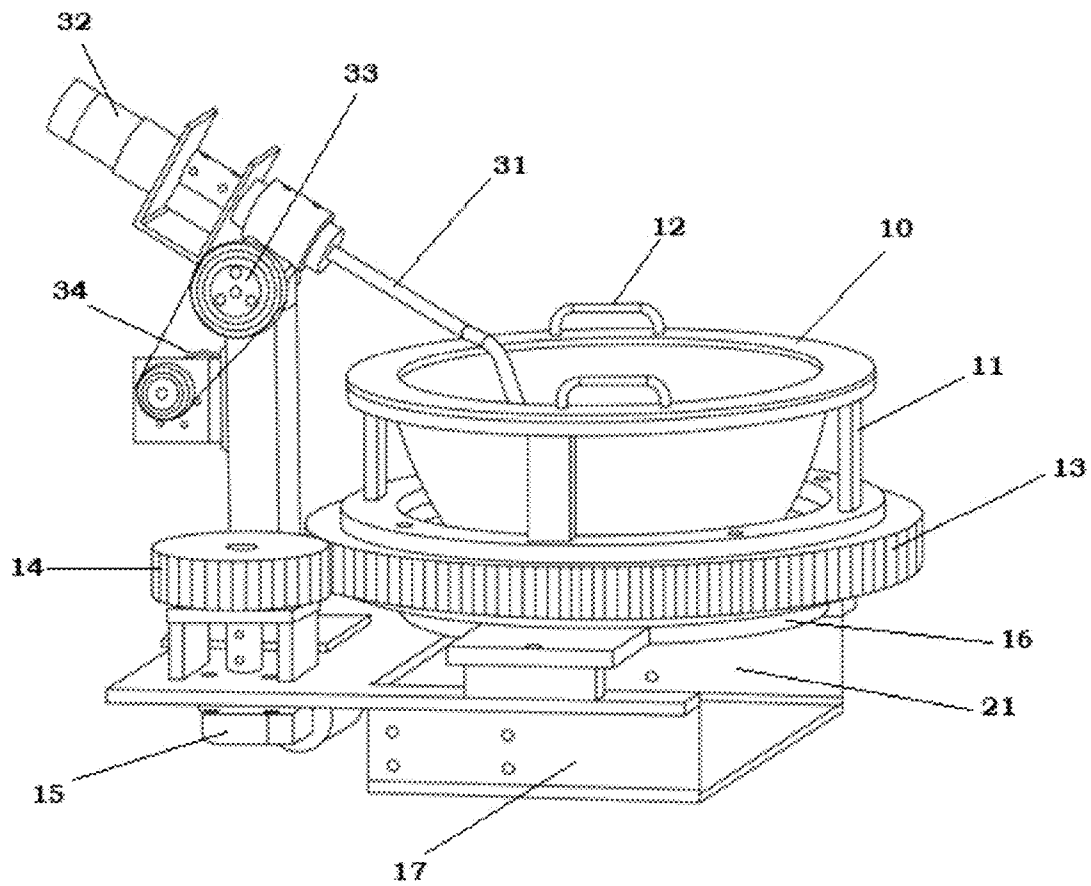


FIG. 3

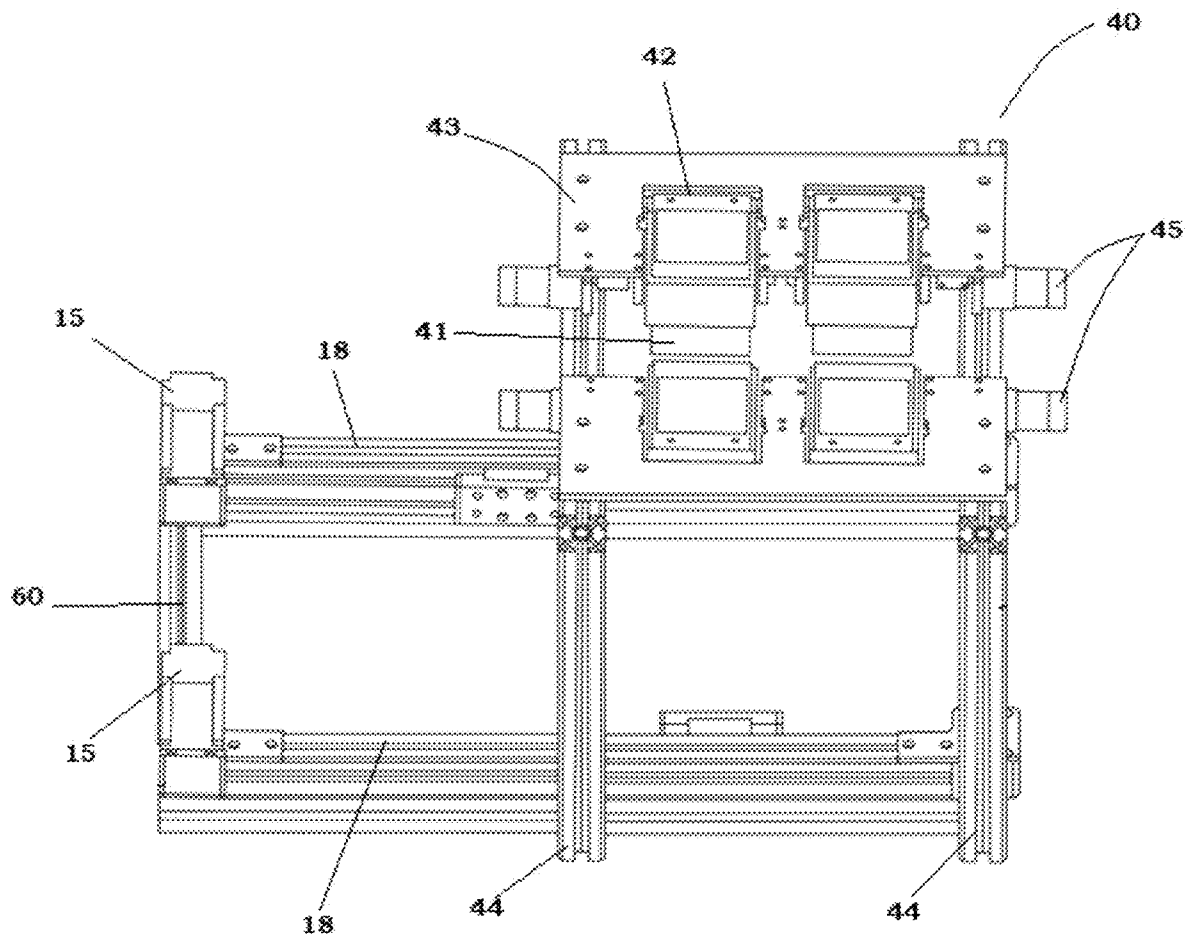


FIG. 4

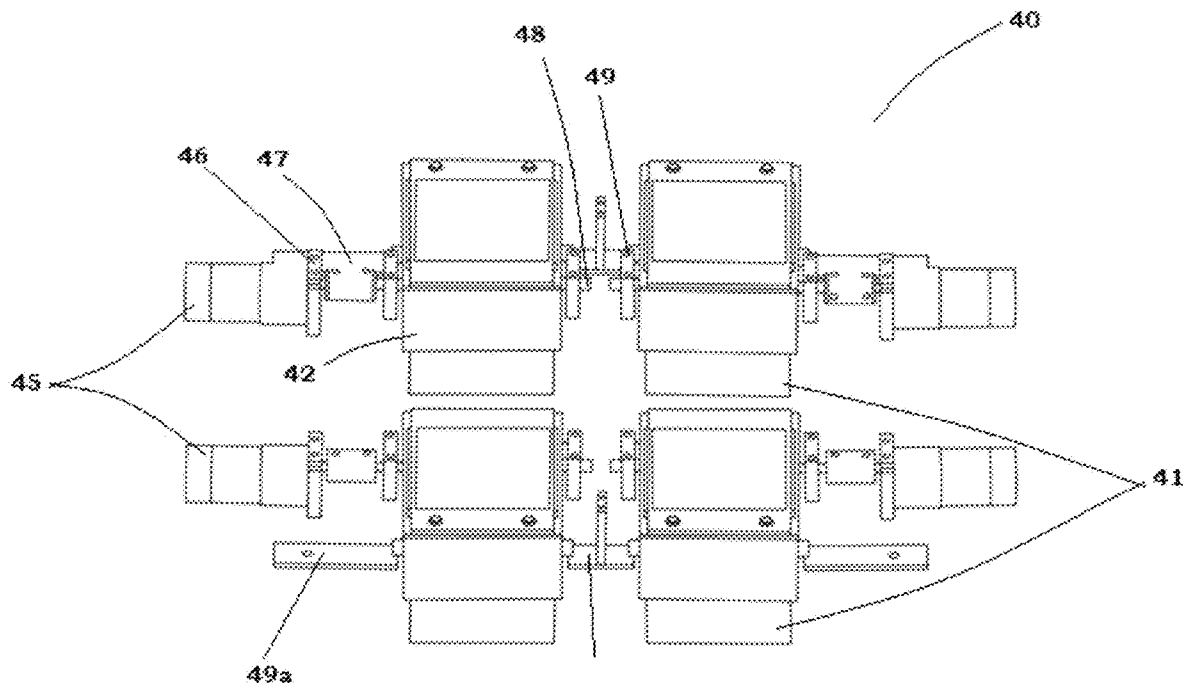


FIG. 5

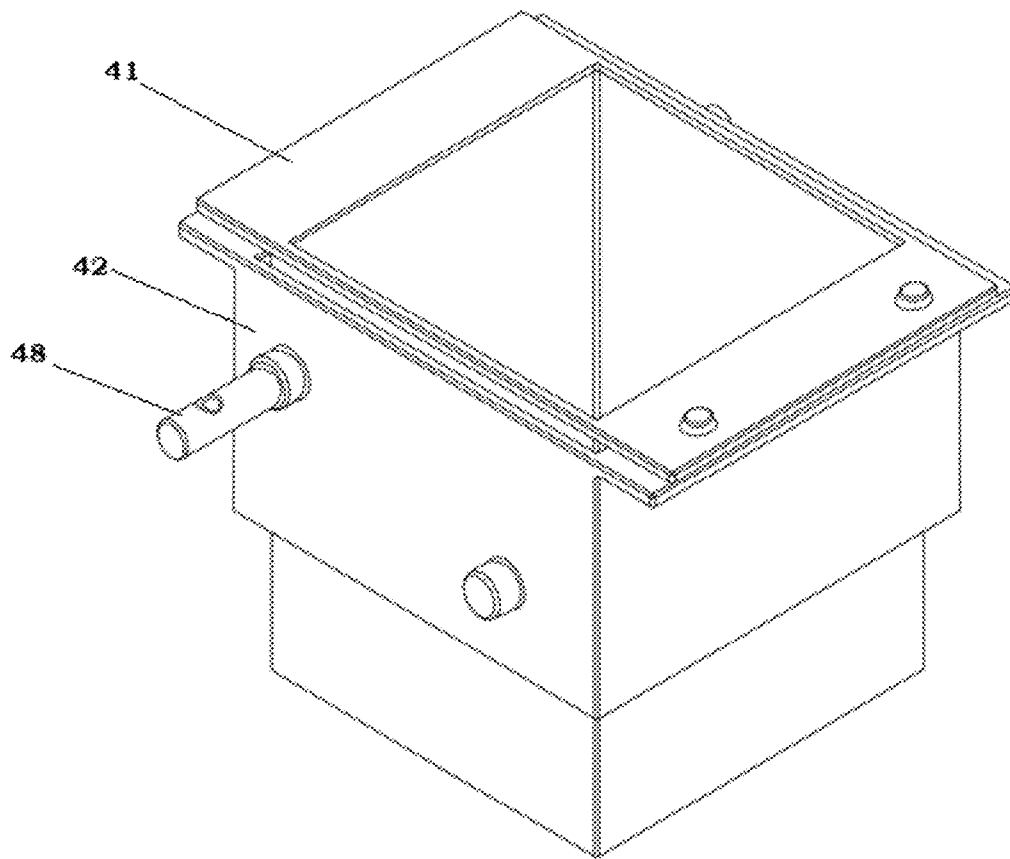


FIG. 6A

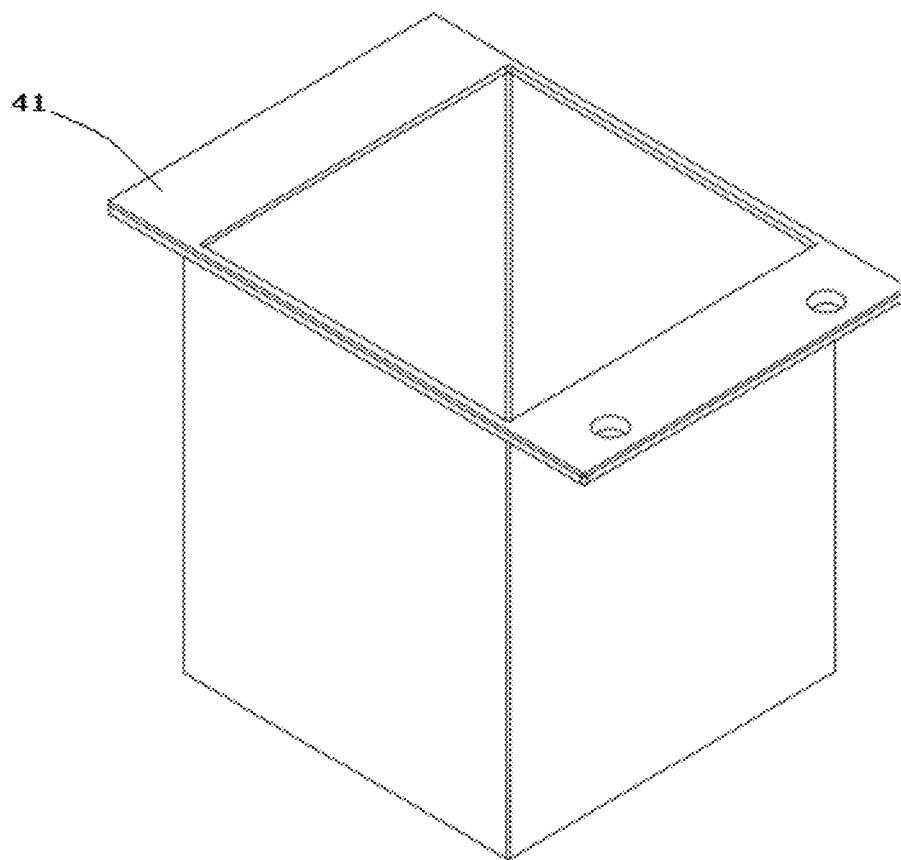


FIG. 6B

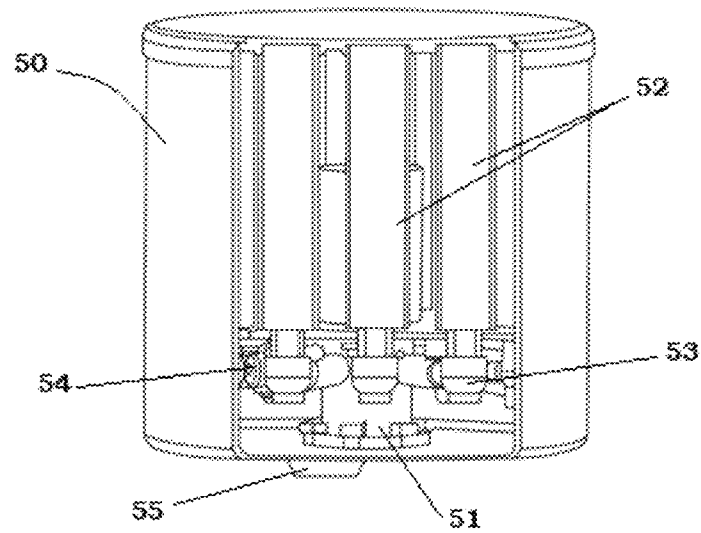


FIG. 7A

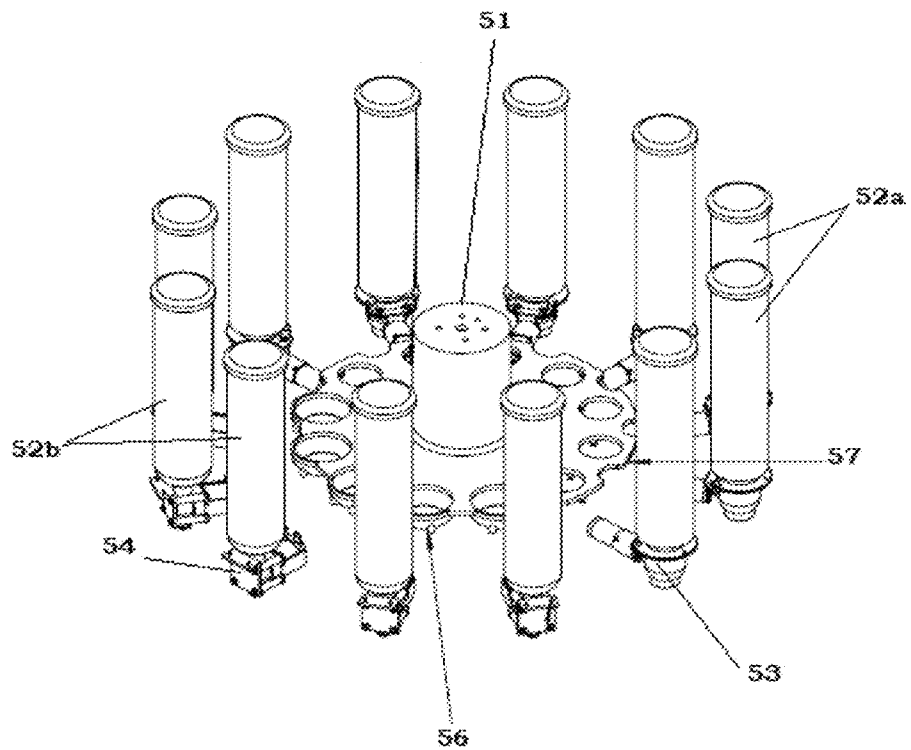


FIG. 7B

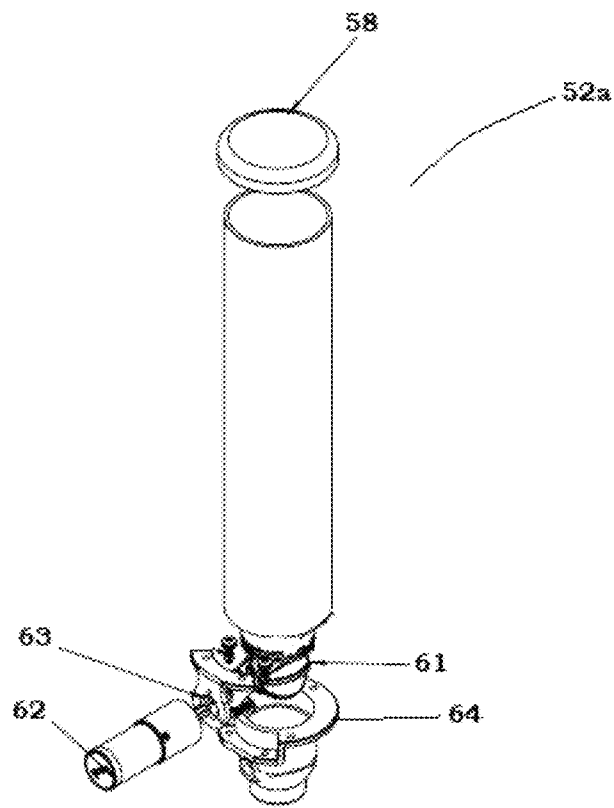


FIG. 7C

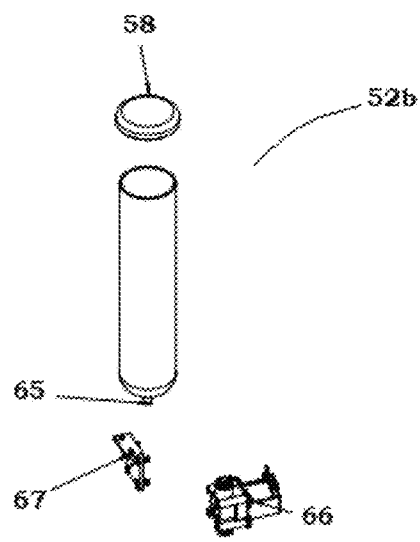


FIG. 7D

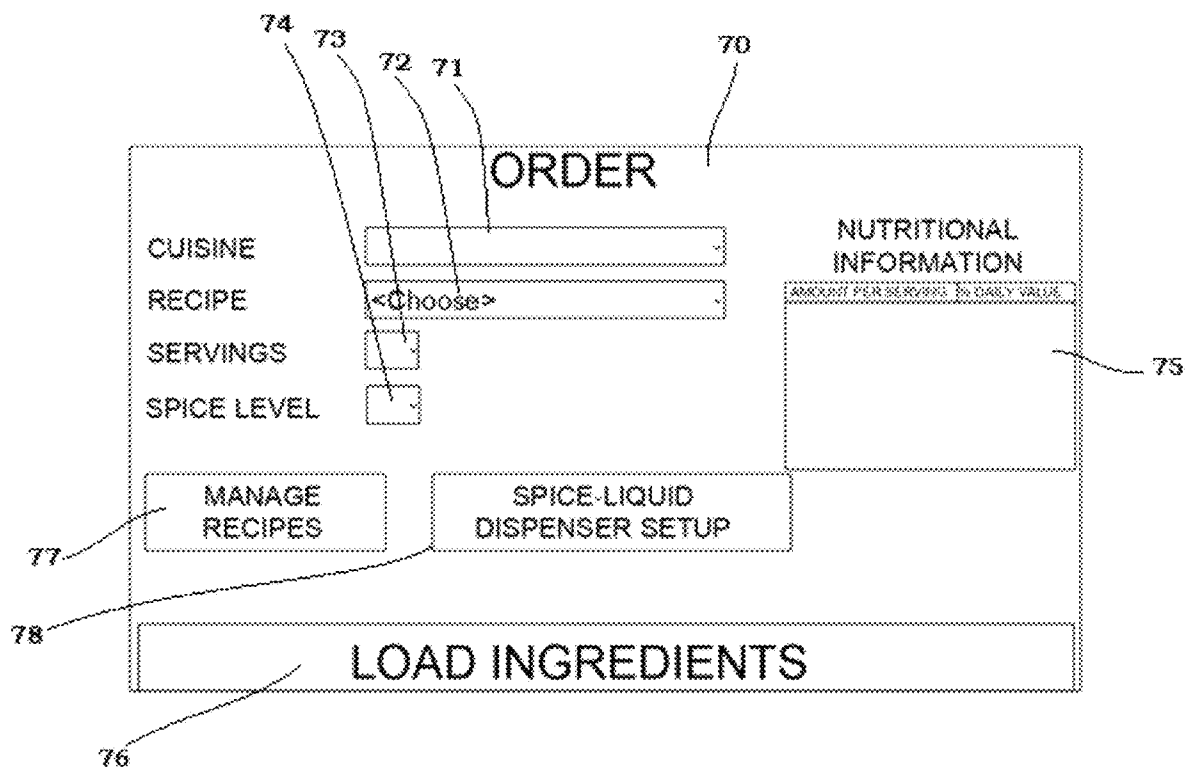


FIG. 8

MANAGE RECIPES

RECIPE NAME: HASH BROWNS

TYPE: BREAKFAST

CUISINE:

PREPARATION TIME: MIN

SLOT NUM	INGREDIENT	QUANTITY	UNITS
1	TEASPOON PEPPER		
1	TEASPOON SALT		
1	TABLESPOON OIL OLIVE		
1	SMALL ONION	1	
1	MEDIUM POTATO	2	

ADD REMOVE

RECIPE STEPS

- 1 DICE ONION
- 2 ADD OIL OLIVE
- 3 HEAT ON MEDIUM
- 4 ADD DICED ONION
- 5 STIRRING ON
- 6 DICE POTATO
- 7 ADD DICED POTATO
- 8 ADD SALT
- 9 ADD PEPPER
- 10 WAIT FOR 2 MINS
- 11 HEAT OFF
- 12 STIRRINGS OFF

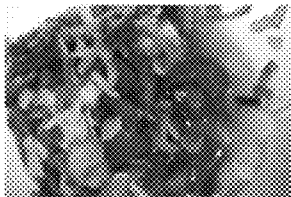
CANCEL OK

FIG. 9

110

LOAD INGREDIENTS

PLEASE LOAD THE INGREDIENTS INTO ASSIGNED SLOTS :

HASHBROWNS		INGREDIENTS	
	1	1 SMALL ONION	
	2	1 MEDIUM POTATO	
	3		
	4		
	5		
	6		
	7		

COOK

111

112

113

FIG. 10

120

121

122

123

SPICES-POWDERS-GRAINS	
SPICE 1	PAPRIKA
SPICE 2	CUMIN
SPICE 3	SALT
SPICE 4	CURRY POWDER
SPICE 5	PEPPER
SPICE 6	CINNAMON
SPICE 7	BASIL

LIQUIDS : OILS AND SAUCES	
LIQUID 1	CHILLE SAUCE
LIQUID 2	TERIYAKI
LIQUID 3	OIL-OLIVE
LIQUID 4	CHILLE SAUCE
LIQUID 5	OIL-CANOLA

SAVE

FIG. 11

Recipe Feedback

131

Salt Level ok? ☒ Yes ☐ No

Spice Level ok? ☒ Yes ☐ No

Sour Level ok? ☒ Yes ☐ No

Cooked Level ok? ☒ Yes ☐ No

0 10

0 10

0 10

0 10

133 134

136 135

Cancel Save

FIG. 12A

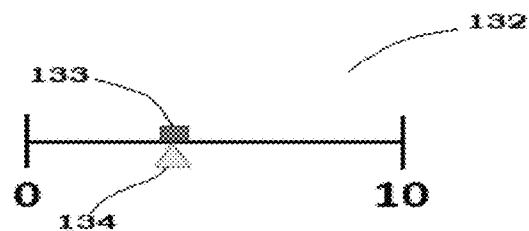


FIG. 12B

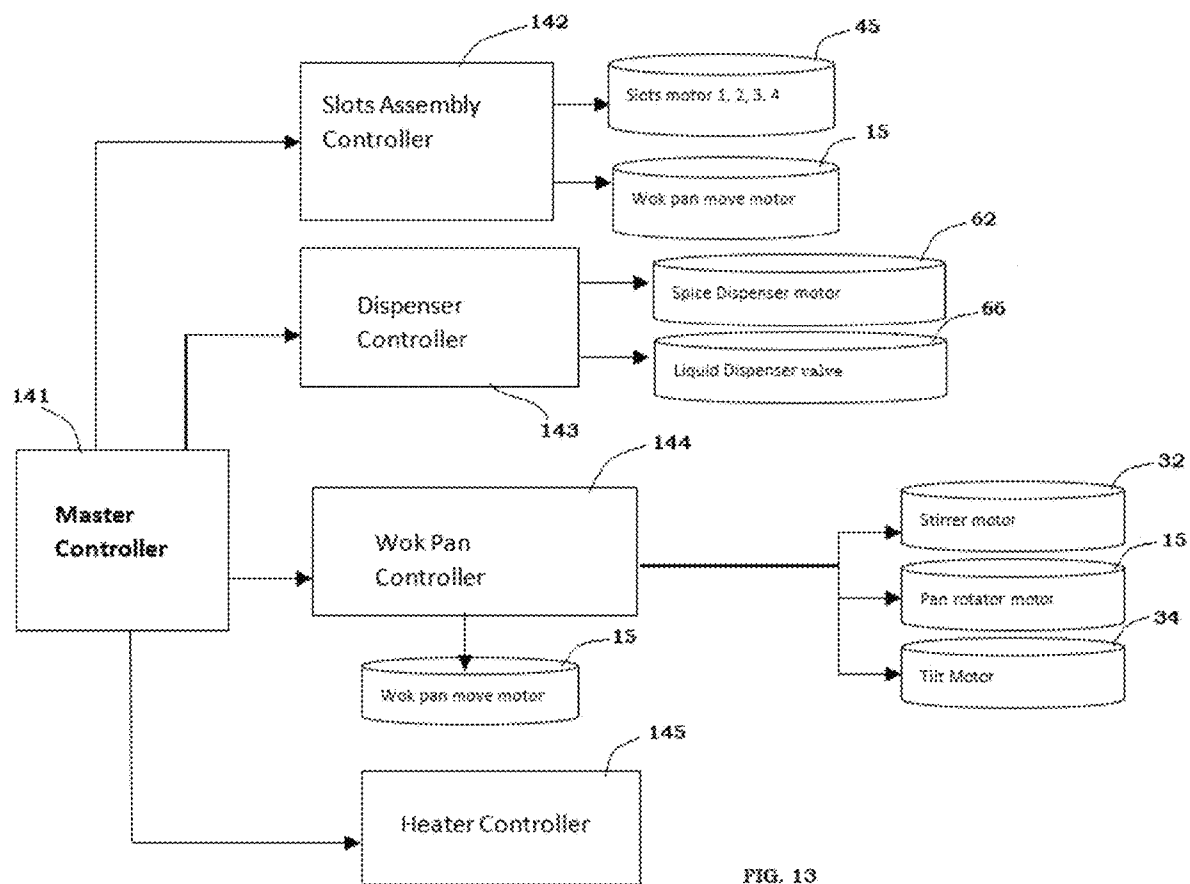


FIG. 13

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AUTOMATIC COMPACT FOOD PREPARATION APPARATUS WITH CUSTOMIZABLE RECIPES

FIELD OF THE INVENTION

The present invention relates to an automatic compact marketable food preparation apparatus. More particularly, it relates to a compact food preparation robot that automatically cooks/prepares food according to the customizable recipes stored within the food preparation apparatus.

BACKGROUND OF THE INVENTION

A basic requirement for the survival of every living being is food and nutrition. Cooking and food preparation, hence, is a survival skill. But in this day and age where men and women are working day and night, keeping up with a fast-paced lifestyle, cooking has become a luxury only those with time can indulge in. Hence, the growth of the fast food industry and a decline in nutrition levels and health. It is the need of the hour that nutritious home-based cooking be made easy and effortless. To facilitate this need, there has been a growth spurt in the use of technology in the kitchen—be it in the form of simple multiple-purpose instant pots to the use of robots in the high-end restaurants.

These existing robots catering to the culinary needs are however very huge and have industry-grade applications and are not feasible to be used within the household. For example, the invention of “Automatic cooking machine” disclosed in a U.S. Pat. No. 6,112,645 which includes a feeding device, a cooker transmission device, a serving device, a washing device, a stir-fry device and a panel each mounted on a base. In an invention like such, the presence of robotic arms, a multitude of compartments, not-to mention the humongous size renders such inventions inaccessible to the public. Also, most of these inventions do not allow preparation of a customized meal and rather depend on a set of pre-loaded instructions and cooking methodologies.

Therefore, there exists a need of an automatic food preparation system or apparatus that is compact in size to make the apparatus commercially suitable and easily marketable. There is further need of an automatic food preparation apparatus that may use electric energy instead of gas or fuel for cooking or stir frying. Also, there exists a need of an apparatus wherein the wok pan may move longitudinally to collect all the ingredients.

Another reason for this compact automatic food preparation is that during the COVID-19 crisis most restaurants were closed and people were locked down in their homes. As outside food was not available, people were forced to cook 3 meals a day in their home, every day for at least 2-3 months. With this compact food preparation apparatus, people are not tempted to go out for food and hence effectively following the shelter in homes law as they are getting the restaurant style food at the comfort of their homes.

SUMMARY

This summary is provided to introduce a selection of concepts in a simplified form that are further disclosed in the detailed description of the invention. This summary is not intended to identify key or essential inventive concepts of the claimed subject matter, nor is it intended for determining the scope of the claimed subject matter.

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The disclosure of present invention provides an automatic food preparation apparatus that is comprising of a smart electronic control unit; a wok pan with a stirring unit; a raw ingredient dispensing unit having a plurality of slots; and a spice/liquid dispensing unit to automatically prepare the recipes stored within the electronic control unit.

According to one embodiment, the electronic control unit is further comprising of a computer controller and a storage unit to store the food recipes, to execute the recipe steps and accordingly manipulate or control operation of all the other units of the food processing apparatus. The electronic control unit is further comprising of a user interface to allow user to select the recipes, modify or make changes in recipes or to communicate with the food processing apparatus. The wok pan with plurality of sensors is configured for cooking the recipes with precise dispensation of spices and monitoring of salt content, sour content as well as temperature of the wok pan.

The stirrer unit with improved design of curved zigzag stirrer is provided for better stirring. The stirring unit further includes a tilting mechanism that automatically tilts down the stirrer within the wok pan during cooking and tilts back upward after cooking. The wok pan and the stirrer unit is configured over a platform mounted within the rail from two sides that allows movement of the platform along with the wok unit, so that the wok pan can collect the ingredients from the dispensing units.

The raw ingredient dispensing unit—slot assembly is provided with a plurality of slots that by rotating, dispenses the raw ingredients into the wok pan unit. The slots of the slot assembly are coupled with the motors that rotate the slots to dispense the ingredients. According to one embodiment, the spice/liquid dispensing unit is provided to dispense the spices and liquid ingredients into the wok pan according to the recipe steps. A wireless communication module is also configured that allows remote monitoring and control of the food preparation apparatus using any smart user device of the user such as smartphone from any remote location.

BRIEF DESCRIPTION OF DRAWINGS

The foregoing summary, as well as the following detailed description of the invention, is better understood when read in conjunction with the appended drawings. For the purpose of illustrating the invention, exemplary constructions of the invention are shown in the drawings.

However, the invention is not limited to the specific methods and structures disclosed herein. The description of a method step or a structure referenced by a numeral in a drawing is applicable to the description of that method step or structure shown by that same numeral in any subsequent drawing herein.

FIG. 1 illustrates functional diagram of an entire food preparation apparatus according to one exemplary embodiment of invention.

FIG. 2 illustrates top view of the same food preparation apparatus of FIG. 1.

FIG. 3 shows detailed view of a wok pan and stirring units of the food preparation apparatus of present embodiment.

FIG. 4 illustrates slot assembly on the base unit of the food preparation apparatus.

FIG. 5 shows detailed view of a slot assembly of present food preparation apparatus.

FIG. 6a shows view of a slot placed within the slot holder of slot assembly.

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FIG. 6b shows view of a slot of the slot assembly of present food preparation apparatus.

FIG. 7A shows cut-out view of the spice/liquid dispensing unit of the food preparation apparatus of present invention.

FIG. 7B shows view of the spice/liquid dispensing unit without the outer enclosure showing all the components of the unit.

FIG. 7C shows a detailed view of a spices or powder ingredient dispensing slot of the spice/liquid dispensing unit of present invention.

FIG. 7D shows a detailed view of a liquid ingredient dispensing slot of the spice/liquid dispensing unit of present invention.

FIG. 8 shows order screen over the user interface of the food preparation apparatus.

FIG. 9 shows Manage Recipe screen that allows user to add or modify recipes using the user interface of the food preparation apparatus.

FIG. 10 shows Load Ingredients screen to instruct individual to load the respective ingredient within respective slots according to selected dish.

FIG. 11 shows the screen to instruct the food preparation apparatus of present invention about the spice or liquid ingredient filled within each slot of the spice/liquid dispenser.

FIG. 12A shows a feedback screen that helps the AI mechanism of the present invention to automatically decide levels of ingredient and cooking in future recipes.

FIG. 12B shows a view of a slidable level indicator of the feedback screen that allows user to slide and give feedback on level of ingredients and cooking for future recipes.

FIG. 13 shows a block diagram of working of a control unit of one exemplary embodiment of the food preparation apparatus.

DETAILED DESCRIPTION OF INVENTION

The embodiment herein and the various features and advantageous details thereof are explained more fully with reference to the non-limiting embodiments and detailed in the following description. Descriptions of well-known components and processing techniques are omitted so as to not unnecessarily obscure the embodiments herein. The examples used herein are intended merely to facilitate an understanding of ways in which the method and embodiments herein may be practiced and to further enable those of skill in the art to practice the embodiments herein. Accordingly, the examples should not be construed as limiting the scope of the embodiments herein.

The embodiment of present invention provides an automatic and compact food preparation apparatus that prepares food automatically without any need of human intervention. Particularly, the present food preparation apparatus comprises a wok pan as a cooking utensil to cook the recipe stored within a control unit of an apparatus. According to one embodiment, the food preparation apparatus of present invention is mainly comprising of a control unit having a smart controller to store the recipes, execute the steps or instruction of recipe and accordingly manipulate operation of all the other units of the food preparation apparatus according to the recipe steps to prepare the recipe and a user interface coupled with the control unit to allow user or individual to select the recipe, change or modify the recipe, add new recipe, delete recipe as well as to inform the control unit about the ingredients and respective number of slot in which the ingredient is filled so that the control unit may command to dispense that ingredient from said slot, accord-

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ing to the recipe steps. According to one embodiment, the control unit allows user to add the recipe and recipe steps in layman language and comprises a translation algorithm that converts that layman recipe steps into a corresponding motor/machine actions during recipe preparation. Further, the control unit of present invention includes an Artificial Intelligence (AI) mechanism that automatically learns to alter the recipe steps for next execution of the recipe after a feedback is entered into a system for any recipe.

According to one embodiment, the food preparation apparatus of present invention is further comprising of a movable wok pan unit mounted over a base unit of the food preparation apparatus that is capable of moving longitudinally along the X-axis to collect the ingredients from other ingredient dispensing units. An induction heater or cooktop is mounted beneath the wok pan unit to provide heat for cooking. According to one embodiment, the food preparation apparatus of present invention is further comprising of an improved curved zigzag designed stirrer capable of tilting, allowing the stirrer to tilt within the wok pan to stir the food ingredient during cooking and tilt out of the wok pan after cooking; a slot assembly having plurality of slots placed within the slot holders where the slots stores and dispenses raw ingredients within the wok pan; and a spice/liquid dispensing unit that stores and dispenses the spices and liquid ingredients such as oil or sauces into the wok pan according to the recipe and recipe steps.

Referring to FIG. 1 that discloses one exemplary embodiment of functional diagram of an entire food preparation apparatus 100. The apparatus 100 includes a base frame 60 for mounting and holding all the other units of the food preparation apparatus 100. According to one embodiment, the control unit 1 having an electronic controller and storage is provided to store the recipes and to manipulate or control the operation of all the other units of the food processing apparatus 100 according to the recipe steps. The control unit 1 also allows user to add the recipe and recipe steps in layman language and comprises a translation algorithm that converts that layman recipe steps into a corresponding motor/machine actions during recipe preparation. Further, the control unit 1 of present invention includes an AI mechanism that automatically learns to alter the recipe steps for next execution of the recipe after a feedback is entered into a system for any recipe. A user interface 2 coupled with the control unit 1 is provided to allows user to communicate or give instruction to the apparatus 100 or take a requests or notifications from the apparatus 100 about the ingredients and the number of slots for that ingredient etc. The wok pan 10 is configured over the platform that is configured over the base frame 60 and mounted within the rails in the middle of the platform to allow the movement of platform and hence the wok pan 10 in longitudinal direction to collect ingredients from the slot assembly 40 and the spice/liquid dispensing unit 50. An electronic powered heating unit 20 is configured over the platform below the wok pan 10 to provide heat to the wok pan 10 for cooking. The electronic powered heating unit 20 is any of heating device such as, but not limited to, an induction heater or cooktop.

According to present embodiment, the stirrer unit 30 is also coupled with the platform alongside the wok pan 10. The stirrer unit 30 is comprising of a curved zigzag shaped stirrer connected with the rotator motor to continuously rotate and stir the ingredients within the wok pan 10. The stirrer unit 30 is further comprising of a stirrer tilter and tilter motor that are configured to automatically tilt the stirrer downward into the wok pan during working of the food

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processing apparatus **100** and to move the stirrer upward out of the wok pan **10** after food preparation.

According to one embodiment, the slot assembly **40** is configured that is comprising of plurality of slots to hold the raw ingredients and dispense them within the wok pan **10** according to recipe steps. The slot assembly **40** is configured over the slot support member to hold the slot assembly **40** over the height of the wok pan **10** allowing the slot assembly **40** to rotate each individual slot of plurality of slots to dispense the raw ingredients into the wok pan **10**, according to the recipe steps. The slot assembly **40** of present invention comprises of slot holder plates configured over the slot supports and comprises a plurality of slot holders within which the slots gets placed removably.

According to one embodiment, the spice/liquid dispenser unit **50** is also configured to further comprise of plurality of tube like containers **52** mounted around the perimeter of a circular compartment of the spice/liquid dispenser unit **50**. The bottom of the circular compartment of the spice/liquid dispenser unit **50** comprises a single opening or aperture aligned in a way that the dispensed ingredient from the spice/liquid dispenser unit **50** may fall within the wok pan **10**. According to recipe steps, the spice/liquid dispenser unit **50** rotates the containers **52** to align the aperture with the tube containing required ingredient to dispense the required ingredient into the wok pan **10**. FIG. **2** of present invention shows top view of the same food preparation apparatus of FIG. **1**.

FIG. **3** shows detailed view of a wok pan **10** and stirring unit **30** of the food preparation apparatus **100** of present embodiment. According to one embodiment, the stir frying unit includes a wok pan **10** configured over the wok pan holder **11** to hold the wok pan at its place and to avoid displacement of the wok pan due to stirring during cooking. The wok pan **10** further comprises a wok pan handles **12** to allow individual to remove the wok pan **10** to serve the cooked food. The wok pan **10** is capable of rotating around its axis during cooking for proper spread of heat during cooking. According to one embodiment, the wok pan holder **11** is configured over a toothed wok pan holder rotator **13** that is coupled with the pan rotator motor **15** via a toothed wok pan rotator gear **14**. The shaft of the pan rotator motor **15** is connected with the wok pan rotator gear **14** tooth of which is coupled with the tooth of the wok pan rotator holder **13** causing the rotation of the wok pan holder **11** with the rotation of the pan rotator motor **15**. The wok pan holder rotator **13** is further configured over the platform **17** through a wok pan holder ball bearing **16** that allows rotation of the wok pan holder **11** and hence the wok pan **10** over the platform **17**. The wok pan unit further includes space within the platform **17**, beneath the wok pan holder ball bearing **16** and holder **11** for configuration of the electronic powered heating unit **20**.

According to one embodiment, the wok pan **10** is further comprising of a plurality of sensors fixed within the wok pan **10**. The plurality of sensors includes, but not limited to, a load sensor to precisely detect the amount of spices being dispensed, a temperature sensor to constantly monitor the temperature of the wok pan **10**, a salinity sensor configured to determine the salt content and a pH sensor to identify the sour content.

According to present embodiment, the stirring unit **30** of the food preparation apparatus is configured alongside the wok pan unit so that a stirrer **31** of the stirring unit may tilt down into the wok pan **10** to stir the food during preparation. The Stirrer **31** according to present embodiment is a curved zigzag designed stirrer that improves the functionality or the

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stirrer **31**. The stirrer **31** is connected to the supporting pole and coupled with a stirrer rotator motor **32** that rotates the stirrer **31**. According to one embodiment, the stirring unit **30** is further comprises a stirrer tilter **33** and a tilter motor **34** that are configured to tilt the stirrer within the wok pan **10** during cooking operation and tilt it upward out of the wok pan **10** after cooking so that the individual may remove the wok pan **10** for serving of cooked food and for cleaning of the wok pan **10**.

Now, FIG. **4** shows only the slot assembly **40** configured on the base unit of the food preparation apparatus **100**. The slot assembly **40** is configured over the base frame **60** through a slot support members **44**. The slot support members **44** holds the slot assembly **40** at a height above the wok pan unit to allow slot assembly **40** to dispense ingredients into the wok pan by rotating slot holder **41**. According to one embodiment, the slot assembly **40** is comprising of a pair of slot holder plates **43** mounted over the slot support members **44** where the slot holder plates **43** holds the plurality of slot holders **42** within which a slots **41** gets fixed removably. According to present invention, the configuration of pair of the slot holder plates **43** over the support member **44** forms a gap between the slot holder plates **43**. The gap allows the slot assembly to rotate the slot holder **42** in the direction of gap and dispense the ingredient present within the slot **41** into the wok pan **10**. As explained in earlier drawings, the wok pan unit is configured over the platform that is fixed within the rails **18** to allow movement of the wok pan unit. The wok pan unit moves in longitudinal direction and places itself under the gap to collect the ingredient being dispensed from the slot **41** according to recipe steps. The slot assembly **40** further comprises a plurality of electric motors **45** coupled with each of the plurality of slot holders **42** to rotate the slot holders **42** in a direction of gap to automatically dispense the ingredients into the wok pan unit present within the gap.

According to one embodiment, separate motors **45** are coupled with each of the plurality of slot holders **42** to provide rotation of each of the slot holder **42** individually. According to one embodiment, the food preparation apparatus **100** of present invention further includes a set of motors **15** fixed over two adjacent corner of base frame **60** and configured to provide power for movement of the wok pan unit and hence the wok pan **10** within the rails **18** in a direction parallel to the rails **18**.

FIG. **5** shows more detailed view of a slot assembly **40** of present food preparation apparatus **100** without the slot holder plates **43** explaining complete mechanism of working of the slot assembly **40**. According to present embodiment, the slot assembly is comprising of a plurality of slots **41** removably fixed within the slot holders **42**. Each of the slot holders **42** are coupled with the separate motors **45** that rotates the slot holder **42** and hence the slot **41**. The slot holder shaft **48** of the slot holders **42** are connected with the shaft of the motors **45** using the coupler **47**. The slot assembly **40** according to present embodiment, is further comprising of a slot ball bearing supports **49** at both the ends of the slot shafts **48** of each slot holder **42** to allow rotation of separate slot holders **42** without affecting other slot holders **42**, motors **45** or the complete slot assembly **40**. A motor supports **46** are provided to connect with the slot holder plates **43** to provide additional stability to the motors **45** and assembly **40** during working. According to one embodiment, a slot rotation stopper **49a** are also configured to prevent the rotation of slot holder **42** in a direction opposite to the gap or outwards.

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FIG. 6a shows view of a slot 41 placed within the slot holder 42 of slot assembly 40. The slot holder 42 holds the slot 41 within it and includes a slot holder shaft 48 that connects the slot holder 42 with the motor 45 that rotates the slot holder 42 and hence the slot 41 to dispense the ingredient. While, FIG. 6b shows view of a slot 41 of the slot assembly 40 of present food preparation apparatus 100.

FIG. 7A illustrates the cut-out view of the spice/liquid dispensing unit 50 of the food preparation apparatus 100 of present invention. According to one embodiment, the spice/liquid dispensing unit 50 is a circular enclosure having a vertical support member 51 at the center and plurality of cylindrical slots 52 connected with the vertical support member 51 and placed around the inner periphery of the circular enclosure. The vertical support member is comprising of an electronic motor configured to rotate the central vertical support member 51, which in turn, rotates the plurality of cylindrical slots 52 connected to the vertical support member 51. A single aperture 55 at the bottom of the spice/liquid dispensing unit 50 is provided to allow dispensing of spices or liquid ingredients from the cylindrical slots 52 into the wok pan via the bottom aperture 55.

according to one embodiment, some of the plurality of cylindrical slots 52 are for holding a spices or powder ingredients while remaining are to hold the liquid ingredients. The cylindrical slot 52 having a liquid ingredients includes an assembly 54 having a solenoid valve at the bottom for dispensing the liquid ingredients while the cylindrical slots 52 having spices includes an assembly 53 having a scoop and motor to dispense the spices. According to the recipe steps, the motor of the vertical support member 51 rotates to align the bottom opening of the cylindrical slots 52 with the bottom aperture 55 of the spice/liquid dispensing unit 50 to dispense the ingredient of that cylindrical slot 52. After alignment of cylindrical slot 52 with the bottom aperture 55, the respective dispensing assemblies 53 or 54 opens to dispense the specific amount of ingredient from the cylindrical slot 52 of the spice/liquid dispensing unit 50.

Now, FIG. 7B shows more detailed view of the spice/liquid dispensing unit 50 without the outer enclosure showing all the components of the unit. According to present embodiment, the spice/liquid dispensing unit 50 includes a central vertical member or a central turret 51 that holds and rotates all of the plurality of cylindrical slots 52 out of which the slots having a powder ingredients are marked herewith as 52a and the ones having a liquid ingredients are marked as 52b. The spice/liquid dispensing unit 50 is further comprising of a liquid container groove 56 to hold the liquid ingredient holding slots 52b and a spice container groove 57 to hold the powder ingredient holding slots 52a.

FIG. 7C shows a detailed view of a spices or powder ingredient dispensing slot 52a of the spice/liquid dispensing unit 50 of present invention. According to one embodiments, the dispensing assembly 53 of the powder ingredient dispensing unit 52a includes an scoop 61 coupled with an electric motor 62 at the bottom of the dispensing unit 52a that rotates the scoop to fill the powder ingredient from the holder and dispense that ingredient. A motor holder 63 and a dispensing unit holder 64 are also configured to respectively hold the motor 62 and the whole dispensing unit 52a. A removable cap 58 is also configured at the top opening of the dispensing unit 52a to allow the user to refill the dispensing unit 52a.

FIG. 7D shows a detailed view of a liquid ingredient dispensing slot 52b of the spice/liquid dispensing unit 50 of present invention. The dispensing assembly 54 of the liquid ingredient dispensing slot 52b comprises a solenoid valve 66

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couple at a bottom conduit 65 of the dispensing slot 52b through a solenoid holder 67 that opens or closes the bottom conduit of the dispensing slot to dispense the liquid ingredients.

Remaining figures discloses various screens on user interface 2 to allow a user or individual to select the recipe, to modify the recipe steps or ingredients based on personal choice, to add or manage recipes as well as to take information from the food preparation apparatus 100 of present invention about which ingredient needs to be filled in which slots of slot assembly 40 and spice/liquid dispensing unit 50. Referring to FIG. 8 now, which shows an order screen 70 of the user interface 2 of the food preparation apparatus 100 that allows user or individual to order the apparatus 100 to make the desired food recipe of the user. The order screen 70 provides drop-down menus for selection of type of cuisine 71; for selection of type of recipe 72; for selection of number of serving 73 and for selection of spice level 74. The order screen 70, at the right side shows a nutritional information 75 of the chosen recipe. According to one embodiment, the order screen 70 further includes options of manage recipe 77 that allows user to change/modify recipe or add new recipe within the control unit 1 of the food processing apparatus 100. The spice-liquid dispenser setup option 78 is provided to allow user to program or simply inform the control unit 1 of an apparatus 100 about which spice or liquid ingredient is being filled in which cylindrical slot 52 of the spice/liquid dispensing unit 50. According to one embodiment, the order screen 70 provides a 'Load Ingredient' 76 button that informs user about the ingredients which needs to be filled and also about the slot 41 of the slot assembly 40 in which it needs to be filled.

FIG. 9 shows a 'Manage Recipe' screen 77 that gets open by touching the manage recipe option 77 in the 'Order' screen 70. The manage recipe screen 77 allows user to change or modify the recipe according to requirement and also add or delete the recipe from the storage of the control unit 1. The manage recipe screen 77 provides drop down menus for selection of type of cuisine 81; for selection of type of food 82 for i.e. breakfast or lunch or dinner etc.; an option to add the name of the recipe 83; an option to add the preparation time 84 for recipe in minutes. According to one embodiment, the manage recipe screen 77 further provides dropdown menus for selection of ingredients 85; quantity required 86; units 87 and slot number 88 in which the said ingredient is filled by the user. The manage recipe screen 77 discloses the list of all the selected required ingredients, their quantities and the number of slot of respective ingredients to allows control unit to take that respective ingredient from the respective slot according to the recipe steps. An 'Add' 89 and 'Remove' 90 buttons are provided to allow user to add ingredient within the list or remove ingredient from the list.

According to one embodiment, the manage recipe screen 77 further provides option for selection of process 91 such as manual or automatic 92, Ingredients 93; options to Add 94 or Remove 95. List of recipe steps as well as up 96 and down 97 buttons are provided to allow user to modify the sequence to recipe steps and after completion of all the modifications, the screen allows user to save the modification by touching button 'OK' 99 or delete the modification by touching button 'CANCEL' 98.

According to one embodiment, the 'load ingredients' option 76 of the order screen 70 opens a load ingredient screen 110 shown in FIG. 10, when the user touches it. The 'Load Ingredient' screen 110 displays a name and an image 111 of a selected recipe; informs user to load the respected ingredients 112 within the respected slots of dispensing units

40 and 50 and allows user to start cooking process by touching the 'cook' button 113. While the 'Spice-liquid dispenser setup' option 78 of the order screen 70 opens a screen 120 shown in FIG. 11. This screen provides number of drop down menus equal to the number of cylindrical slots 52 of the spice or liquid dispensing unit 50. The drop down menus 121 and 122 allows user to select, mention and save the spice or liquid ingredients being filled in the respective slots of the spice or liquid dispensing unit 50.

According to one embodiment, the control unit 1 of the food preparation apparatus 100 of present invention may further include wireless communication device that may connect the control unit 1 of the food preparation apparatus 100 with the smart user device such as smartphone, tablet or any other smart device to allow user to communicate with the food preparation apparatus 100 from any location. According to one embodiment, the present food preparation system may include a mobile application configurable within the smart user device that allows user to access all the screens shown in the FIGS. 8, 9 10 and 11 within the smart user device of the user to allow control of the apparatus 100 from any remote location.

FIG. 12A shows a Recipe Feedback screen 130 that helps the AI mechanism of the present invention to automatically decide levels of ingredient and cooking in future recipes. The AI mechanism of present invention, from this feedback of the user, learns to alter the recipe steps as well as the level of the ingredients and cooking while cooking the same recipe by the user in future. According to one embodiment, the Recipe Feedback screen 130 pops every time after cooking a recipe to take a feedback from the user that will be used by the AI mechanism in future.

The Feedback screen 130 includes Yes or No answerable questions 131 i.e. Salt level ok?. Further the feedback screen 130, next to this Yes or No option, includes a slidable level indicator 132 indicating level of ingredients from level 0 to 10. The slidable level indicator 132 further shows current level 133 of ingredient present within the dish and allows user to slide and set up the appropriate level 134 as a feedback to the AI mechanism for the next time. The recipe feedback screen 130 also allows user to save 135 the feedback or discard/cancel 136 the feedback. FIG. 12B shows the slidable level indicator 132 of FIG. 12A.

FIG. 13 discloses a block diagram of a control unit of one exemplary embodiment of the food preparation apparatus. According to one exemplary embodiment, the control unit may include a master controller 141 communicatively coupled with other secondary or slave controllers of other units of the apparatus. According to one embodiment, all the other units of the apparatus includes a secondary controllers that by receiving commands from the master controller 141, manipulates operation of motors and other components of that respective unit to accomplish the task based on the recipe steps.

The apparatus of present invention includes a slot assembly controller 142, a dispenser controller 143, a wok pan controller 144 and a heat controller 145 as a secondary controller. The slot assembly controller 142, receiving control commands from the master controller 141, manipulates or actuates the slot motors 45 to dispense the ingredients of the slot 41. The slot assembly controller 142 in combination with the wok pan controller 144, manipulates working of the wok pan move motor 15 that moves the wok pan 10 within the rails 18 to collect the ingredients from the slot assembly 40. According to present embodiment, the dispenser controller 143 is configured to actuate or de-actuate the spice

dispenser motor 62 and the liquid dispenser valve 66 to respectively dispense the spice and liquid ingredients with the wok pan 10.

According to present embodiment, the wok pan controller 144 further controls working of a stirrer motor 32, a tilt motor 34 and a pan rotator motor 15. A heat controller 145 is further configured that by taking data from the temperature sensor and comparing it with the required heat according to the recipe, controls the heat emission of the food preparation apparatus.

The foregoing disclosure is not intended to limit the present disclosure to the precise form or particular field of use disclosed. As such, it is contemplated that various alternate embodiments and/or modifications to the present disclosure, whether explicitly described or implied herein, are possible in light of the disclosure. Having thus described embodiments of the present disclosure, person of ordinary skill in the art will recognize that changes may be made in the form and details without departing from the scope of the present disclosure is limited only by the claims.

The invention claimed is:

1. A compact food preparation apparatus for an automatic food preparation is comprising of:

a wok pan unit having a wok pan mounted over a movable platform via a wok pan holder to allow the wok pan to move and collect raw ingredients for cooking;

a stirring unit placed alongside the wok pan unit wherein the stirring unit is further comprising of:

a curved zigzag shaped stirrer connected with a stirrer motor to stir the food within the wok pan;

a tilter assembly having a stirrer tilter and a tilter motor configured to tilt the stirrer within the wok pan during cooking and tilt upward out of the wok pan after cooking;

a slot assembly having a plurality of slot holders to removably hold a plurality of slots that are configured to hold and dispense the raw ingredients;

a circular spice or liquid dispensing unit configured to dispense spices or liquid ingredients into the wok pan, wherein the circular spice or liquid dispensing unit is further comprising of:

a plurality of cylindrical tubes configured to hold the spice or liquid ingredients, where each of the plurality of cylindrical tubes are coupled with a central horizontal support member via a turret and mounted within an inner periphery of the circular spice or liquid dispensing unit;

an aperture at a bottom of the circular spice or liquid dispensing unit configured to dispense the spice or liquid ingredient from the plurality of cylindrical tubes via the aperture;

an electric motor coupled with the central horizontal support member to rotate the plurality of cylindrical tubes to align them with the aperture; and

a dispensing assembly configured at a bottom opening of each of the plurality of cylindrical tubes to open and dispense the spices or the liquid ingredients from the plurality of cylindrical tubes;

an electronic powered cooktop mounted over the movable platform beneath the wok pan to provide heat for cooking;

a base unit configured to hold all the other units of the food processing apparatus;

a controller unit having a computer controller with memory storage configured to store food recipes, to execute a recipe's steps and accordingly manipulate

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working of all the other units of the food processing apparatus to prepare the food recipe; and

a user interface to allow a user to communicate with the food processing apparatus.

2. The compact food preparation apparatus of claim 1, wherein the base unit is further comprising of rails at two opposite long sides of the base unit.

3. The compact food preparation apparatus of claim 1, wherein the platform is configured within the rails to allow movement of the platform and hence the wok pan to collect the ingredients from the slot assembly.

4. The compact food preparation apparatus of claim 1, wherein the wok pan holder is coupled with a pan rotator motor through a wok pan rotator gear to further rotate the wok pan around its axis during cooking.

5. The compact food preparation apparatus of claim 1, wherein the wok pan unit is further comprising of a load sensor to detect the amount of the spices being dispensed, a salinity sensor to measure salt content, a pH sensor to determine sour content and a temperature sensor to regulate the heat.

6. The compact food preparation apparatus of claim 1, wherein each of the plurality of the slot holders is further comprising of a slot holder shaft connected with a slot rotation motors via a coupler to rotate the plurality of slot holders to dispense the raw ingredients from the plurality of slots into the wok pan.

7. The compact food preparation apparatus of claim 1, wherein the slot assembly is further comprising of a slot ball

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bearing and a slot ball bearing support that are configured to provide rotation of separate slot holder.

8. The compact food preparation apparatus of claim 1, wherein the slot assembly is further comprising of a slot rotation stopper to prevent rotation of the slot holder in a direction opposite to the wok pan.

9. The compact food preparation apparatus of claim 1, wherein the user interface is further configured to select the food recipe, to change or modify the recipe, to add new recipe, to delete recipe as well as to inform the control unit about the ingredients and the respective slot number from the plurality of slots in which the ingredient is filled.

10. The compact food preparation apparatus of claim 1, wherein the user interface allows the user to customize the recipes based on their taste.

11. The compact food preparation apparatus of claim 1, wherein a translation algorithm exists in the control unit that translates a layman recipe steps into a corresponding motor actions.

12. The compact food preparation apparatus of claim 1, wherein an AI mechanism exists in the control unit that learns to alter the recipe steps for next execution of the recipe after a feedback is entered into the control unit for the recipe.

13. The compact food preparation apparatus of claim 1 further includes a wireless communication module configured to allow user to monitor and control the compact food preparation apparatus from any remote location using a smart user device such as a smartphone.

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