
ARTIFICIAL INTELLIGENCE AND ELECTRIC RICE COOKERS

NAME: CHHETRI BOHARA BIMAL

STUDENT NUMBER: M23WOO45

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- ✓ Electric rice cookers have been a popular kitchen appliance for several decades, simplifying the process of cooking rice by automating temperature control and timing. They typically consist of a heating element, a cooking pot, and sensors to monitor the cooking process. Traditionally, rice cookers used simple mechanical timers or basic electronic controls to regulate the cooking time and temperature. Cookers will have a temperature sensor, pressure sensor, load cell and level sensor automatically. IT can to clean day by day.
- ✓ The unique, intelligent rice cooker automates the entire process of making rice, automatically and accurately adding water, adding rice, washing rice, and cooking. The innovative design truly frees the user to do other things and have fragrant rice when they return home.

ADVANTAGES

- With the advent of AI technology, rice cookers can be equipped
- with more advanced features and capabilities. Here are a few ways AI can
- enhance electric rice cookers:
- Smart cooking algorithms: AI can improve the cooking process by analyzing data from various sensors to adjust cooking parameters such as temperature, cooking time, and water level. By continuously monitoring and adapting to the cooking conditions, AI-powered rice cookers can ensure consistently well-cooked rice.
- Adaptive cooking programs: AI can learn from user preferences and adapt its cooking programs accordingly. For example, if a user prefers softer rice, the AI algorithm can adjust the cooking time and water level to achieve the desired texture.
- Voice control and smart integration: AI can enable voice commands to control the rice cooker

CONCLUSION

ONE OF THE KEY BENEFITS OF AI IN RICE COOKERS IS ITS ABILITY TO ADAPT TO DIFFERENT RICE VARIETIES. WHETHER IT'S JASMINE RICE, BASMATI RICE, SUSHI RICE, OR ANY OTHER TYPE, THE AI SYSTEM CAN AUTOMATICALLY ADJUST THE COOKING TIME, TEMPERATURE, AND WATER LEVELS ACCORDINGLY. THIS ELIMINATES THE NEED FOR MANUAL ADJUSTMENTS AND GUESSWORK, RESULTING IN CONSISTENTLY DELICIOUS AND EVENLY COOKED RICE.

THANK YOU



M23W0045 CHHETRI BOHARA BIMAL