

# Byte-B-Q

The Grill Master's Wearable Thermal Imager  
Cody Harris and John Vinyard



# Summer BBQ

Ready-made market of Thermal Enthusiasts





# The Hand Test

High 2~4 seconds

Medium 5~7

Low 8~10



# Grill Master's Wearable

- Augment gesture with Thermal Imaging
- Verify guesstimate and record grill's Thermal Image
- Check size of grilling area
- Training and safety check for neophytes



# Live Demo

- For safety and availability, hot water is used instead of a grill
  - Good grill
  - Small grill
  - Too cold
- Algorithms will scale to Grill-relevant temperatures

# Next Steps

- Indoor cooking
- More I/O
  - Accelerometer for gesture, haptic feedback for safety
- Advanced grilling techniques & fire configurations
  - Indirect heat
  - Two-Zone fire
- Hot-spot/cold-spot detection



**Q & A**

# Demo Detail

- “Hot Area” calculated, looking for 100cm<sup>2</sup>
- Mug is ~62cm<sup>2</sup>
- Hot Pot is ~290cm<sup>2</sup>

