



# 精准感知烹饪 Precise Cook

Using computer sensing technology to monitor the cooking state of ingredients, to achieve just right intelligent one-click cooking

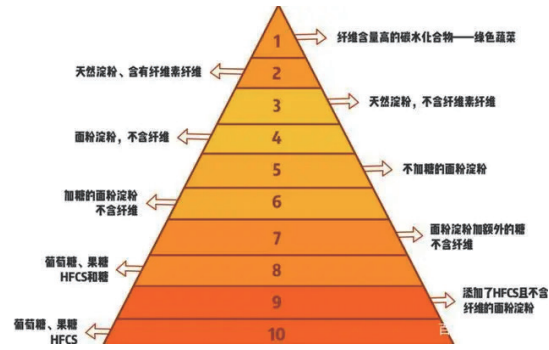


# User Study

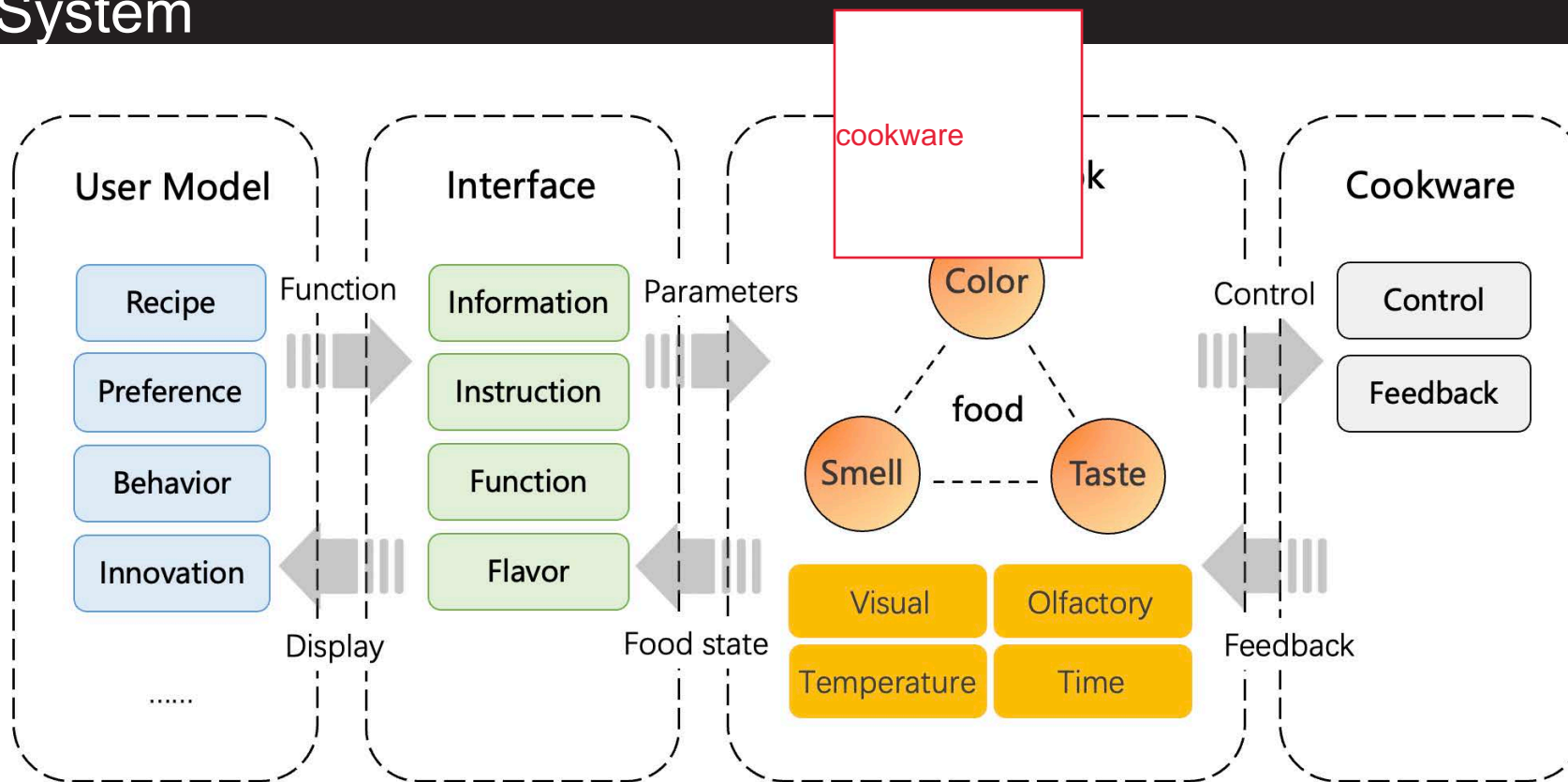
1. Recipe research: Develop perception algorithms according to recipe categories to cover the range of recipes users use the oven.

2. Preference research: Users' demand for taste, smell and maturity is biased.

3. Behavioral research: the interactive behavior of users when using the oven, and the interaction between them System impact



# System



# Technical Solution



1. Oven cooking does not require complex stir-frying process, simplifies user participation, and can truly achieve "one-click cooking".
2. Ovens have a relatively closed environment, and the state of the ingredients is less affected by external interference. The perception technology is also less affected by the outside world. Similar cooking equipment: air fryer, steam oven, microwave oven, integrated stove.

