

Robot chef who can make rasam, sambar

Here is a chef that can prepare lip-smacking sambar, rasam and vatta kozhambu and may give the best cooks in Tamil Nadu a run for their money. But the secret of Chef-bot's culinary skills lies not in a kitchen but in a laboratory.

Four students of the Saveetha Engineering College in Sriperumbudur, Chennai's industrial suburb, have designed a robot, Chef-bot, as part of their college project. As of now, Chef-bot's skills are limited to Tamil preparations.

This chef serves sambar, the most complicated among these dishes, in 24 minutes, vatta kozhambu in 18 minutes and rasam in 10 minutes.

What more could a working man or woman want at the end of a hard day at work? A piping hot dinner for as many as four people!

The contraption looks like a canteen cart in a plane. A command panel controls operations. The robot is programmed to chop, mix and stir and cook. One has to feed in the menu.

The ingredients, like vegetables, lentils, spices, salt, tamarind and water are on the first shelf. The output container is in the last shelf.

Jesley Jose, M. Jambulingam, P. Chembian and Aravind Ganesh are ecstatic about the result, hoping the kitchen assistant model will be picked up especially by south Indian students abroad, dying for authentic sambar and rasam.

The project will be showcased at an international conference on embedded systems applications in July at Las Vegas, in the US.

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