

(54) Title of the invention : AUTOMATED DESSERT PREPARATION DEVICE

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(57) Abstract :
 An automated dessert preparation device comprises of a housing 1 configured with plurality of rods 2 that provides support to the housing 1 on a ground surface, a motorized wheel 3 is attached with each of the rods 2 for providing movement to the housing 1 on the surface, multiple chambers 4 arranged within the housing 1 for storing various ingredients required for preparation a dessert, a touch interactive display panel 5 mapped on the housing 1 for enabling a user to input details regarding number of dessert that the user desires to make, a motorized stirring arrangement 6 configured with a L-shaped link 7 for rotating the links 7 inside the container 8 that aids in mixing of the ingredients to prepare a mixture, an artificial intelligence based imaging unit 11 mapped within the housing 1 to determine successful shaping and translation of the dessert.

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