

A futuristic Smart Oven will perform brilliantly and you will enjoy this central kitchen kompanion in your "Kitchen Kingdom"

There is much imagination and perception involved to designing a kitchen as we all know. In this composition we'll dream further in highlighting potential kitchen activities showcasing the ultimate Smart Oven with family participation. Key features to this oven experience are teaching new cooking techniques, discovering and preparing recipes through communication with the Smart refrigerator kompanion. Ultimately all the related kitchen activities of purchasing food, cooking, storing of food, enjoying favorite recipes and expanding food preparation is accomplished conveniently through your kitchen kompanions, the main komponents are your smart oven and smart refrigerator creating your "Kitchen Kingdom".

When meals are chosen by the family, the fridge computer communicates with the oven and recommends the proper pots as several types are available and the appropriate burner. All suitable cooking procedures are suggested by the fridge's input and offers understandable/fun cooking instructions from the fridge screen and other convenient locations. And when heating, the oven sets the flame intensity for the proper temp and suggested time. And the same helpful sequence is repeated for baking tasks. The oven knows the proper temp and suggested cooking time. And the oven will alert you when baked. As each meal is prepared over time the family becomes excellent chefs and the menu dishes increase in cooking fantastic delicious healthy meals. Cooking knowledge and ability is a valuable asset in today's world as we all love to enjoy delicious healthy meals!

Our smart oven is equipped with many options. One option is a huge custom pot (and there are several pot sizes available) that can be filled and emptied as the pot sits firmly on the burner. The pot is secured mechanically in its place over the burner while cooking. The center of the burner is also a drain. When a huge pot is filled by the pot filler (swivel spout extending from the wall), how does one empty the pot without spilling any of the contents?? The pot is big, heavy and awkward. But there is a drain built in the pot and connected to the bottom burner, one can drain the pot while on the burner. Simply unlatch the pot when it has emptied and bring the pot to the sink for easy and safer cleaning or you can clean the pot while on the oven since there is also detergent option available in the water line.

Also the pot filler obeys voice commands. When cooking mac and cheese, you need 6 cups of water. Just tell the oven "mac & cheese" and it automatically fills the pot with 6 cups of water or "oatmeal", you'll get one cup. The pot filler also recognizes other commands so there is no more measuring or locating the measuring cup when the recipe calls for water. There is also a heating element built inside the pot filler water line so when you boil the water, you won't have to wait as long as the water coming out is already warmer.

And the voice commands also assists in cooking eggs and burgers. Just voice command the oven and it will adjust the proper flame and time to cook any item programed.

And there is one other burner with a center drain. This drain also acts as a sieve. You drain the water when you're done boiling noodles. So the pot is now ready for other ingredients to be added for further cooling/cooking while never leaving the burner. So it's easy for pasta meals.

This equipped smart oven has a shaker feature built under the burner. We frequently forget to stir the food as it cooks, but the shaker (only in slow motion) feature will move the cooking food around avoiding burning or sticking to the bottom of the pan.

The smart oven is built with a lid device for the burners closest to the wall. It recommends the proper pot and lid and will lift the lid at proper times averting splattering and a boil over. The oven will also place a protective shield device on the neighboring burners when not in use so they won't be splattered. This device comes from just above the burners.

Typical oven baking can potentially dry out the dish being heated. Adding moisture (steam) into the heating process will make the meal moist and more delicious to devour especially reheating pizzas. Steam baking already exists and is a big improvement to enjoying delicious meals!

Another important included feature is knowing the temperature of the meal or item being baked in the oven from beginning to ready to eat. This avoids unnecessary guessing.

And when it comes to cleaning this oven enjoys a cleaning mode that will clean the oven at the end of each cooking session quickly.

All these modern kitchen companions teach families the art and romance of cooking! Cooking can be a meaningful and cool family activity for children at any age group enjoying family togetherness. This Kitchen Kingdom is equipped with available videos to engage a family in a cooking session to learn cooking skills. And there are instant rewards ...enjoying a delicious dinner.

Many of the brilliant appliance manufacturers will offer a link to LIVE home cooking lessons with celebrity participation in preparing a recipe adding entertainment to the cooking session. And the video is recorded and can be seen by other families at their convenience wishing to learn cooking through family participation.

We regularly enjoy all the new great appliance ideas, decorative countertops and imported cabinets but more emphasis should be placed on the joyous art of shopping and cooking by home builders. The simple ability of cooking leads to many exciting outcomes as we all love to eat delicious and healthy meals. There needs to be more effort directed to create an awareness of fun cooking techniques in preparing ordinary meals.

There are also apps available to perform oven functions.

Please send us your future oven ideas so we may share them