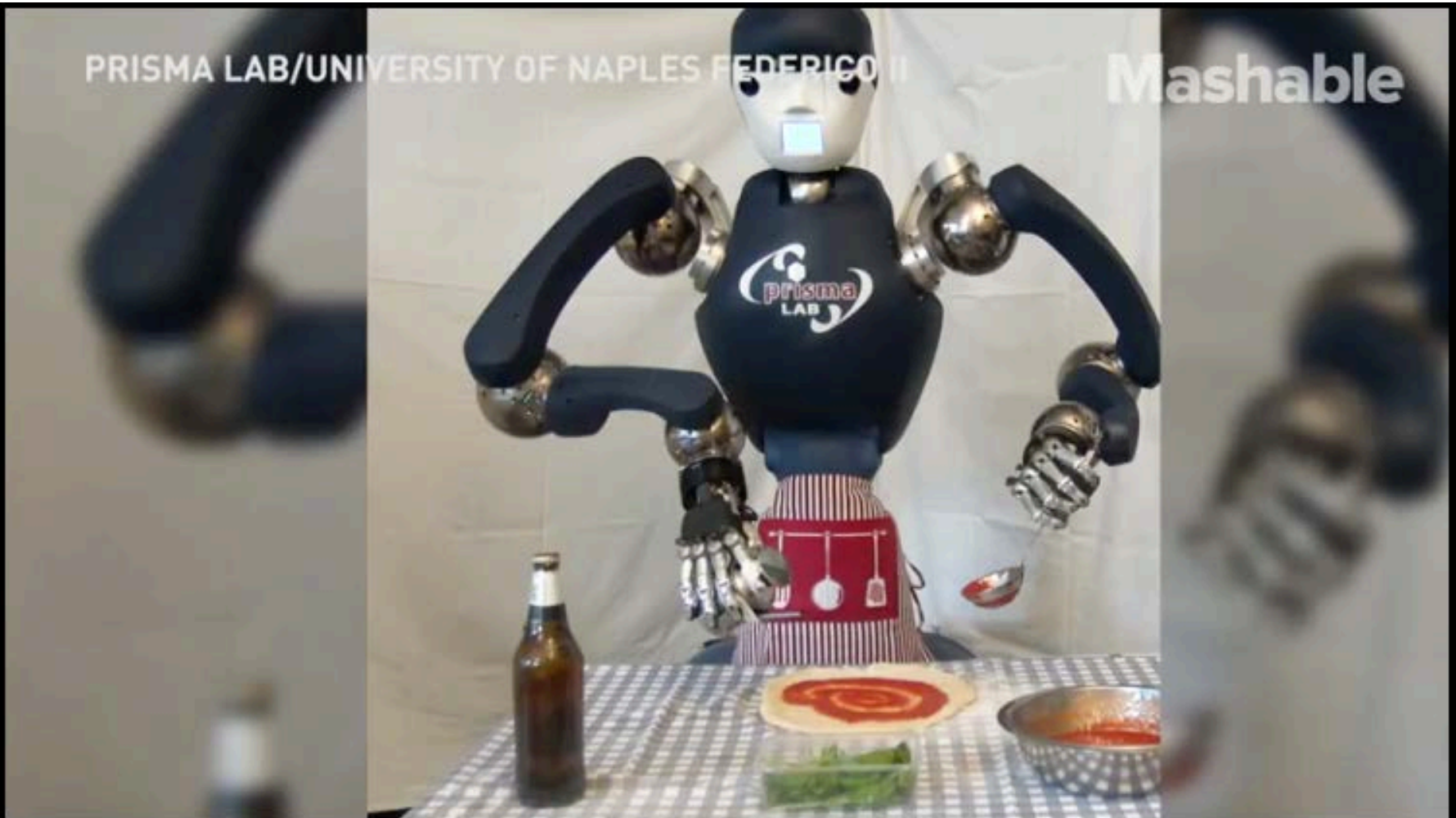




PRISMA LAB/UNIVERSITY OF NAPLES FEDERICO II

Mashable



This pizza-loving robot chef is being taught the craft by one of the masters

 Share on Facebook

 Share on Twitter









This pizza-loving robot chef is being taught the craft by one of the masters

Maria Dermentzi 3 days ago

A group of engineers from [PRISMA Lab](#) at the [University of Naples Federico II](#), led by Prof. Bruno Siciliano, is developing a service robot that is mastering the craft of pizza-making. In order for [RoDyMan](#) to learn from the best, the project has engaged a famous Neapolitan pizzaiolo, [Enzo Coccia](#), who had to wear a biokinetic sensorized suit so that the robot could record and replicate his movements.

The goal of the project is to create a robot that can dynamically manipulate deformable objects, such as the pizza dough, making it able to undertake tasks that are typically considered as human-executed. According to Prof. Siciliano, the project is still under development and its expected year of completion is in 2019 when he wishes to showcase the robot at Naples' pizza festival.