

ABSTRACT**IMPROVED HEATING ARRANGEMENT FOR AUTOMATED
APPARATUS AND METHOD FOR COOKING**

The orientation of the heating unit of an automated oven-type cooking apparatus is changed from outwardly radiating direction to and inwardly radiating one. As a result, the center core of any automated oven-type cooking apparatus can make way for more meat skewers. Not only is the overall safety of handling breads and/or meat skewers improved, the heat differential between the top and bottom surface of the bread products is narrowed significantly. It follows that the browning of bread products such as naan is completed with the improved orientation of the heating unit while the cooking of skewered meats is unaffected. As a result, a truly portable oven-type cooking apparatus is realized.

Figure 1.