

We claim:

1. An automatic cooking apparatus 100 comprising:
 - at least one curved heating member 106 configured to move in an arcuate path, the at least one curved heating member 106 comprising at least one heating surface 106a, 106b; and
 - 5 at least one dispensing mechanism for dispensing at least one semi-solid liquid substance on the at least one heating surface 106a, 106b;
 - the at least one curved heating member 106, in the course of dispensing of the at least one semi-solid liquid substance on the at least one heating surface 106a, 106b, moves in the arcuate path to spread the at least one semi-solid liquid substance on the at least one heating surface 106a, 106b, and attains one or
 - 10 more cooking positions in the arcuate path after the at least one semi-solid liquid substance is suitably spread on the at least one heating surface 106a, 106b for cooking the at least one semi-solid liquid substance.
2. The automatic cooking apparatus 100 as claimed in claim 1, wherein the at least one curved heating member 106 comprises a drum- or semi-drum- or partial-drum-configuration having same or varying diameter across its length and is configured to rotate, in clockwise and / or anticlockwise direction, by about 360 degrees or less than 360 degrees in the arcuate path.
3. The automatic cooking apparatus 100 as claimed in claims 1 or 2, wherein the at least one heating surface 106a, 106b comprises a concave surface 106a of the at least one curved heating member 106 or a convex surface 106b of the at least one curved heating member 106 or both concave and convex surfaces 106a, 106b of the at least one curved heating member 106.
4. The automatic cooking apparatus 100 as claimed in any one of previous claims, wherein the at least one dispensing mechanism comprises at least one storage tank and /or at least one feeder tank mechanism having at least one rotatable feeder tank 124 for dispensing the at least one semi-solid liquid substance on the at least one heating surface 106a, 106b.
5. The automatic cooking apparatus 100 as claimed in any claim 4, wherein the feeder tank mechanism comprises a feeder motor M and a gear mechanism G, G1, G2, GF or cam mechanism for rotating the feeder tank 124 in a dispensing position and a retracted position.
6. The automatic cooking apparatus 100 as claimed in claims 4 or 5, wherein the feeder tank 124 comprises one or more separators 162 for separating the inner volume of the feeder tank 124, thereby enabling cooking of different varieties of food items in a single cooking operation.

7. The automatic cooking apparatus 100 as claimed in any one of previous claims, wherein the at least one dispensing mechanism is mounted on a base structure 104 and / or an elongated structure 122 supported on the base structure 104 to dispense the semi solid liquid substance on the cooking surface of the heating member 106.
8. The automatic cooking apparatus 100 as claimed in any one of previous claims comprises a peeling mechanism 120, 120a, 120b for removing a cooked food item, prepared by cooking the at least one semi-solid liquid substance on the at least one heating surface 106a, 106b, from the at least one heating surface 106a, 106b.
9. The automatic cooking apparatus 100 as claimed in any one of previous claims comprises a driving mechanism comprising a worm wheel drive assembly or spur gear drive assembly for moving the at least one curved heating member 106 in an arcuate path.
10. A method of cooking a semi-solid liquid substance into a cooked food item, the method comprising:
dispensing at least one semi-solid liquid substance on the at least one heating surface 106a, 106b of at least one curved heating member 106;
moving, in the course of dispensing of the at least one semi-solid liquid substance on the at least one heating surface 106a, 106b, the at least one curved heating member 106 in an arcuate path to spread the at least one semi-solid liquid substance on the at least one heating surface 106a, 106b; and
attaining one or more cooking position in the arcuate path of the at least one curved heating member 106 after the at least one semi-solid liquid substance is suitably spread on the at least one heating surface 106a, 106b for cooking the at least one semi-solid liquid substance.
11. The method as claimed in claim 10, wherein the step of dispensing of the at least one semi-solid liquid substance on the at least one heating surface 106a, 106b is performed by rotation of at least one feeder tank 124 and / or squeezing at least one storage tank and / or by operating a valve opening or by operating a feed pump dispensing of liquid substance can be achieved.
12. The method as claimed in claims 10 or 11, wherein the step of moving the at least one curved heating member 106 in the arcuate path comprises rotating, in clockwise and / or anticlockwise direction, the at least one curved heating member 106 by about 360 degrees or less than 360 degrees in the arcuate path.

13. The method as claimed in any one of previous claims 10 to 12, wherein the step of attaining one or more cooking position in the arcuate path of the at least one curved heating member 106 the at least one curved heating member 106 in the cooking position comprises attaining a position not limited to one or combination of a topmost position, a bottommost position, a position between topmost position and the bottommost position of the heating member 106 for a pre-determined period to enable cooking of the at least one semi-solid liquid substance on the at least one heating surface 106a, 106b.
14. The method as claimed in any one of previous claims 10 to 13 further comprising the step of removing a cooked food item, prepared by cooking the at least one semi-solid liquid substance on the at least one heating surface 106a, 106b, from the at least one heating surface 106a, 106b.
15. The method as claimed in claim 14 further comprising the step of dispensing the at least one semi-solid liquid substance on the at least one heating surface 106a, 106b simultaneously or consecutively to the step of the removing the cooked food item from the at least one heating surface 106a, 106b.
16. The method as claimed in claims 14 or 15, comprising the step of only removing the cooked food item from the at least one heating surface 106a, 106b without simultaneously or consecutively dispensing the at least one semi-solid liquid substance on the at least one heating surface 106a, 106b in the cooking operation of last food item.