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(54) Title: COOKING APPLIANCE, CONTROL METHOD THEREFOR, CONTROL DEVICE THEREOF, AND COMPUTER READABLE STORAGE MEDIUM

(54) 发明名称: 烹饪设备及其控制方法、控制装置和计算机可读存储介质

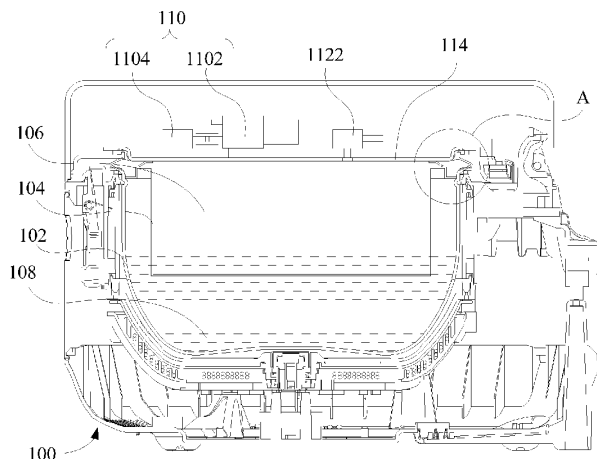


图 1

(57) Abstract: Provided are a cooking appliance (100), a control method therefor, a control device (300) thereof, and a computer readable storage medium. The cooking appliance (100) comprises: a cooking pot (102, 102'); a material container (104, 104'), the material container (104, 104') being at least partially accommodated in the cooking pot (102, 102'), a first cavity (106, 106') being formed in the material container (104, 104'), a second cavity (108, 108') being formed between the cooking pot (102, 102') and the material container (104, 104'), a liquid communicating structure being formed between the first cavity (106, 106') and the second cavity (108, 108'), and

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the liquid communicating structure communicating the first cavity (106, 106') and the second cavity (108, 108'); a pressure device (110, 110', 160), configured to produce a pressure difference between the first cavity (106, 106') and the second cavity (108, 108'); and a pressure relief structure (112, 170), the pressure relief structure (112, 170) having a gas passage, the gas passage being connected to at least one of the first cavity (106, 106') and the second cavity (108, 108'), and the pressure difference between the first cavity (106, 106') and the second cavity (108, 108') being reduced when the gas passage is open. For the cooking appliance (100), a user can select the specific time point, the number of times, and the length of time for washing the food (200) to be cooked in the first cavity (106, 106') with a liquid, such that the working flexibility of the cooking appliance (100) is improved, and the taste can be improved.

(57) 摘要: 提供了一种烹饪设备(100)及其控制方法、控制装置(300)和计算机可读存储介质, 烹饪设备(100)包括: 烹饪锅(102, 102'); 物料盛放件(104, 104'), 物料盛放件(104, 104')至少部分容置于烹饪锅(102, 102')内, 物料盛放件(104, 104')内形成第一腔室(106, 106'), 烹饪锅(102, 102')与物料盛放件(104, 104')之间形成第二腔室(108, 108'), 第一腔室(106, 106')与第二腔室(108, 108')之间形成有液体导通结构, 且液体导通结构导通第一腔室(106, 106')与第二腔室(108, 108'); 压力装置(110, 110', 160), 配置为使第一腔室(106, 106')与第二腔室(108, 108')之间产生压差; 释压结构(112, 170), 释压结构(112, 170)具有气体通道, 气体通道与第一腔室(106, 106')和第二腔室(108, 108')中的至少一者相连, 且当气体通道导通, 使第一腔室(106, 106')与第二腔室(108, 108')之间的压差减小。烹饪设备(100), 用户可选择液体对第一腔室(106, 106')内待烹饪食物(200)的冲刷的具体时刻、冲刷次数及冲刷时长, 提升烹饪设备(100)的工作灵活性, 提升烹饪口感。