What is claimed is:

1. An apparatus for manufacturing a grilled seaweed comprising:

a grilling unit including

a first housing with a first inlet opening and a first outlet opening which communicate with each other;

a first conveyor for transferring a sheet of seaweed from the first inlet opening to the first outlet opening;

a first heating source installed over the first conveyor to discharge a flame onto a top surface of the seaweed being transferred by the first conveyor;

a lifting member configured to move the first heating source up and down; and

second heating sources installed to be separated from each other on both sides of a lower portion of the first conveyor in a widthwise direction to apply a flame onto a bottom surface of the seaweed being transferred by the first conveyor, the second heating sources being offset in both lateral directions from the seaweed being transferred by the first conveyor,

wherein the first heating source is movable up and down by the lifting member to adjust a distance between the first heating source and the seaweed, thereby adjusting a temperature of heat and a time to apply the flame to the

seaweed by the first heating source according to a type and quality of the seaweed,

the second heating sources are installed to be inclined towards the first conveyor on the basis of a vertical state, and

the first conveyor transfers the seaweed in a direction passing between the second heating sources installed on both sides of the lower portion of the first conveyor in the widthwise direction.

2. The apparatus for manufacturing the grilled seaweed according to claim 1, wherein the first conveyor is a mesh type.

3. The apparatus for manufacturing the grilled seaweed according to claim 1 or 2, wherein the second heating source is installed to be inclined at an angle of 20 to 40 degrees toward the first conveyor on the basis of the vertical state.

4. The apparatus for manufacturing the grilled seaweed according to any one of claims 1 to 3, wherein the first heating source and the second heating source are a heating source with gas.

5. The apparatus for manufacturing the grilled seaweed according to any one of claims 1 to 5, further comprising an oil applying unit including

a second housing disposed at the first outlet opening of the grilling unit and having a second inlet opening and a second outlet opening;

a second conveyor installed in the second housing to transfer the grilled seaweed from the second inlet opening to the second outlet opening;

a nozzle installed over the second conveyor to apply oil onto the top surface of the grilled seaweed being transferred by the second conveyor;

a reservoir storing the oil supplied to the nozzle; and

a pump to feed the oil from the reservoir to the nozzle.

6. The apparatus for manufacturing the grilled seaweed according to claim 5, wherein the oil applying unit further includes a sensor to detect the seaweed being transferred by the second conveyor to output an electric signal.

7. A method for manufacturing a grilled seaweed by using the apparatus for manufacturing a grilled seaweed according to any one of claims 1 to 6, the method comprising:

providing a seaweed to a grilling unit including a heating source capable of discharging a flame; and

applying the flame onto top and bottom surfaces of the seaweed.

8. The method for manufacturing the grilled seaweed according to claim 7, wherein in the step of applying the flame, a temperature of the flame is within a range of 500 to 1500°C.

9. The method for manufacturing the grilled seaweed according to claim 7 or 8, further comprising applying radiant heat onto the seaweed before the step of providing the seaweed.

10. The method for manufacturing the grilled seaweed according to claim 9, wherein a temperature of the radiant heat is within a range of 50 to 350°C.

11. The method for manufacturing the grilled seaweed according to claim 9 or 10, further comprising applying oil onto the seaweed after the step of applying the radiant heat and before the providing the seaweed.

12. The method for manufacturing the grilled seaweed according to claim 11, further comprising seasoning the seaweed with a condiment after the step of applying the oil and before the step of providing the seaweed.

13. The method for manufacturing the grilled seaweed according to any one of claims 7 to 12, further comprising spraying the oil onto the seaweed after the step of applying the flame.