

ABSTRACT

What is aimed at in the present invention is to: heat the food material evenly in a large-sized cooking vessel without agitating the food material; and automatically
5 heat and cook the food material with accuracy.

A hermetic type of cooking vessel has numerous nozzles arranged therein, and the conduits which open at these nozzles are connected to a cold water source, a hot water source, a seasoning liquid source, a steam source, a superheated steam source and a heated nitrogen source via associated switching means.

10 Thus, the food material is showered with the heated seasoning liquid and other cooking gases and liquids, and the used seasoning liquid is collected from the bottom of the cooking vessel to be reheated. The so reheated seasoning liquid is made to return to the cooking vessel.

15 The cooking vessel is equipped with a food material temperature sensor, a pressure sensor and such like. In response to the signals from these sensors the temperatures of the seasoning liquid, hot water, steam, superheated steam, superheated nitrogen and cold water are controlled and these liquid and gases are supplied to the nozzles according to the sequencer program. Thus, the food material is disinfected and cooked in the cooking vessel under controlled pressure.



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