

**STEAM COOKING SYSTEM FOR RESTAURANT****ABSTRACT OF THE DISCLOSURE**

A steam cooking system for cooking foods such as a light Chinese dish called as dim sum with steam comprises a steam generator disposed outside a guestroom of a restaurant, a cooking chamber formed adjacent to each of tables in the guestroom, and a steam line extending from the steam generator to at least one steam outlet formed in a bottom of the cooking chamber. A valve is provided in the steam line at the vicinity of the steam outlet to be switchable between an open position of supplying steam into the cooking chamber and a close position of stopping the supply of steam. A control unit controls the valve to keep the valve at the open position for a cooking time period determined according to a menu to be cooked with steam. An exhausting unit is formed at a top of the cooking chamber to exhaust used steam from the cooking chamber to the outside of the guestroom. In this system, guests can enjoy the steam cooking operation at the guest's table by themselves and tasting the steam-cooked foods at an optimum tasting temperature.