surface before being heated to the inside, and there has been no method for optimally heating these kinds of bread.

[0006] Also, a water tank is necessary to supply water to a boiler. If the water in the tank is not used up, or the water remains in the boiler, the tank needs to be cleaned or the water needs to be drained for hygiene, which takes time and effort.

[0007] The present invention aims to provide a heating cooker that is capable of perform cooking to serve tasty food by appropriately managing moisture of an object to be cooked without burning the surface thereof.

[0008] The present invention also aims to provide a heating cooker that has a steam function and is capable of performing cooking while appropriately maintaining a hygienic state of an object to be cooked by using up all water.

Solution to Problem

[0009] To solve the foregoing problems and achieve the above-stated objects, a heating cooker according to the present invention is configured as follows.

[0010] A box-shaped housing; a cooking cavity for accommodating an object to be cooked, the cooking cavity being arranged within the housing; an upper heater and a lower heater for heating the object to be cooked, the upper heater and the lower heater being arranged within the cooking cavity; a steam generator for feeding steam into the cooking cavity; and a control unit for controlling the upper heater, the lower heater, and the steam generator, are provided, wherein the control unit alternately operates the upper heater and the lower heater to heat the object to be cooked while operating the steam generator to generate steam, thereafter stops the steam generator, and operates at least one of the upper heater and the lower heater to heat the object to be cooked.

Advantageous Effects of Invention

[0011] According to the present invention, cooking can be performed to serve tasty food by appropriately managing moisture of an object to be cooked without burning the surface thereof. Also, the steam function is provided but

CLAIMS

1. A heating cooker comprising:

a box-shaped housing;

a cooking cavity for accommodating an object to be cooked, the cooking cavity being arranged within the housing;

an upper heater and a lower heater for heating the object to be cooked, the upper heater and the lower heater being arranged within the cooking cavity;

a steam generator for feeding steam into the cooking cavity; and

a control unit for controlling the upper heater, the lower heater, and the steam generator,

wherein the control unit is configured to operate the steam generator to generate steam, and while operating the steam generator to generate the steam, the control unit is configured to alternately operate the upper heater and the lower heater to heat the object to be cooked, and wherein the control unit is further configured to thereafter stop the steam generator, and to operate at least one of the upper heater and the lower heater to heat the object to be cooked.

2. The heating cooker according to claim 1,

wherein a grill grid on which the object to be cooked is to be placed is provided within the cooking cavity.

3. The heating cooker according to claim 1 or 2,

wherein the steam generator includes a boiler container for accommodating water and a boiler heater for heating the boiler container,

wherein the control unit is configured to control energization of the upper heater, the lower heater, and the boiler heater.

4. The heating cooker according to claim 3, further comprising:

an operation unit for setting a timer to a heating time for the object to be cooked,

wherein if the timer is set, the control unit is configured to start to energize the boiler heater.

5. The heating cooker according to claim 3, further comprising:

an operation unit for setting a timer to a heating time for the object to be cooked,

wherein if the timer is set and water is supplied to the boiler container, the control unit is configured to start to energize the boiler heater.

6. The heating cooker according to any one of claims 3 to 5, further comprising:

a water tray into which a given amount of water is to be poured, the heating cooker being configured such that the given amount of water is entirely evaporated within a given steaming time; and

a water guide passage for guiding the water from the water tray to the boiler container,

wherein the control unit is configured to energize the boiler heater for at least the steaming time.

7. The heating cooker according to any one of claims 3 to 5, further comprising:

a water tank for accommodating water; and

a water supply valve for supplying a given amount of water from the water tank to the boiler container, the heating cooker being configured such that the given amount of water is entirely evaporated within a given steaming time,

wherein the control unit is configured to energize the boiler heater for at least the steaming time.

8. The heating cooker according to any one of claims 3 to 7,

wherein the boiler container is provided with a temperature sensor, and

the control unit is configured to control turning ON and OFF of energization of the boiler heater based on output of the temperature sensor.

9. The heating cooker according to claim 8,

wherein the control unit is configured to stop energizing the boiler heater at a time point when a temperature detected by the temperature sensor reaches a given temperature that is higher than or equal to a boiling point of water.