

A method of baking both sides of ingredients and an electric cooker used therefor

[TITLE] Abstract

[SUMMARY]

[PURPOSE] To provide an inexpensive method of baking both sides of ingredients, in which temperature of a lower die is made closer to that of an upper die thereby baking the ingredients uniformly.

[SOLUTION] In a method of baking both sides according to the present invention, the upper die 7 is smaller in mass than the lower die 6, which is heated at the maximum rated consumed power of the lower electric heater 23. When the temperature is detected by a temperature sensor 25, consumed power of the upper electric heater 45 that heats the upper die 7 is controlled by an upper heater power control device to make temperature of the lower die 6 closer to that of the upper die 7, thereby baking ingredients.

[SELECTED VIEW] FIG. 8