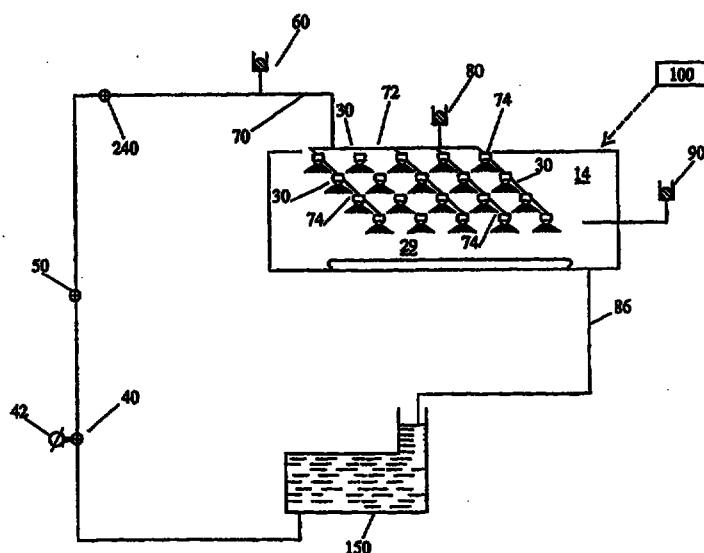




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(54) Title: A METHOD OF CONTROLLING THE OPERATION OF COOKING APPARATUS



(57) Abstract

Disclosed is a method of at least partially cooking food items by exposing them to a heated liquid cooking medium supplied by cooking medium delivery means to a cooking zone of a cooker including a control unit which, during a cooking process: (a) controls the temperature of the cooking medium delivered to the cooking zone to a pre-determined setpoint specific for the food items by controlling heat output from a heat exchanger for heating cooking medium throughout the cooking process; (b) controls the rate of convective heat transfer to the food items by directly controlling a sensed condition of cooking medium delivered to the cooking zone, other than temperature which is controlled in step (a), related to the rate of convective heat transfer; and, optionally, (c) controls the rate of convective heat transfer to the food items by controlling a sensed condition of the cooking zone related to the rate of convective heat transfer. Cookers which implement the method are also described.