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Cooking System

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Cooking System

The present publication refers to a cooking system, preferably cooking hob, more preferably induction hob.

The cooking system comprises at least one possibility for computation, from now on referred to as algorithm, with which a predetermined cooking condition can be identified. The input for the algorithm comprises at least one of the following parameters but is not limited to: Selected power level, actual consumed power, temperature measurement underneath cooking/glass surface, elapsed time, electrical parameter of the power electronic underneath cooking/glass surface, and selected program. Wherein particularly in a first cooking step, the vessel with the food stuff is heated up until a predetermined cooking condition is reached. Preferably, the predetermined cooking condition is a boiling state of the water and/or foodstuff.

The reaching of the predetermined cooking condition is either predicted by an algorithm, preferably as described above, or measured (eye inspection, bubble formation, vibration, MEMS, temperature (food sensor)).

After having reached the predetermined cooking condition, particularly boiling, the timer is activated with a predetermined time, preferably is set to count-down, preferably preset timer value is set and stored dependent on a specific selection of the user, e.g. the selection of a foodstuff type (rice, veggies, etc).

The timer preferably is shown on the respective user interface already in the first cooking step. The UI might be a local UI or a remote UI.

Subsequent to the first cooking step, a second cooking step is carried out, which particularly may be a simmering step, i.e. at a determined or measure power level and temperature sufficient to keep the water and/or food stuff in a forth cooking condition.

Thereby, the timer is started automatically after/with start of the second cooking step for the predetermined time period.

In other words, timer shown during heat- up phase but will start running only during simmering phase, preferably.

Thereby, depending on a preselected foodstuff, the timer is set as default dependent on the selected food stuff, however, preferably, the timer value, which is preset for a specific food stuff can be changed by the consumer and the value stored by the cooking system.

In case the cooking process, comprising the first and the second cooking step, is run the next time for a specific selected food stuff type, the respectively stored timer value, adjusted or preset, is recalled from a memory and set as the predetermined countdown time.

Similarly, the customer may alternatively or additionally change/store a respective cooking power level for the second cooking step, i.e. during simmering phase.

Combining the algorithm for cooking condition identification with an automated and saveable timer allows to adjust the cooking procedure to the used food in the best ways possible while maximizing the degree of automization. Big potatoes need a longer cooking time than small ones. The invention allows a one push function for a certain dish while communicating the process to the user optimally and allowing the user to adapt and save the cooking process for the next time.

Algorithm or sensor for identifying a predetermined cooking condition in combination with an automatically set and running timer afterwards. The value of the timer and the power level during this phase can be adapted and saved by the users preference for next time. Leading to a training effect on the cooking system and to a maximization of atomization of the cooking process.

Figure 1