

Title (en)  
METHOD FOR COOKING NON-LIQUID FOOD IN A MICROWAVE OVEN

Publication  
**EP 0000958 B1 19810513 (EN)**

Application  
**EP 78100792 A 19780830**

Priority  
US 82907777 A 19770830

Abstract (en)  
[origin: US4166137A] A method for indicating the optimum time at which to turn meat over in a microwave oven. The method detects the point where the absolute humidity remains constant and no longer increases indicating that the temperature of the meat has reached an equilibrium point. At the temperature equilibrium point, the meat is ready to be turned over.

IPC 1-7  
**H05B 6/68; G05D 22/02**

IPC 8 full level  
**G05D 22/02** (2006.01); **H05B 6/68** (2006.01)

CPC (source: EP US)  
**G05D 22/02** (2013.01 - EP US); **H05B 6/6458** (2013.01 - EP US)

Cited by  
FR2692461A1

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BE DE FR GB LU NL SE

DOCDB simple family (publication)  
**EP 0000958 A1 19790307; EP 0000958 B1 19810513**; AU 3930878 A 19800306; AU 517122 B2 19810709; CA 1094647 A 19810127; DE 2860700 D1 19810820; US 4166137 A 19790828

DOCDB simple family (application)  
**EP 78100792 A 19780830**; AU 3930878 A 19780828; CA 310264 A 19780829; DE 2860700 T 19780830; US 82907777 A 19770830