

**Manual Adjustable Functions-Select Fry, Hot Pot, Fried and Stir, Programmed temperature and wattage will flash on digital display Press "+" or "-" to adjust heat setting, Timer setting optional.**

**Temperature Control**  
Press the "+" or "-" button to adjust to the needed heat setting. Display indicates temperature and wattage.

**Automatic Functions-Select Soup, Low Fire, Water and Steam. Temperature "-" and "-" and Timer settings will not work. Preset setting optional.**

**Preset Button**  
To set the Preset function select Soup, Water, Low Fire, or Steam only. Then select Preset button. The digital display will show "0:00" to represent 0 minutes prior to cooking start time. Pressing "-" or "+" will adjust preset cook time.

**Timer Button**  
To set the Timer press "Timer" button. The digital display will show "0:00" to represent 0 minutes of cook time. Pressing "-" or "+" buttons will adjust the cook time between 0:00 and 3:59 (180 minutes).

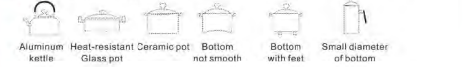
**Compatible and Non-Compatible Cookware**

**Material:** Iron or stainless steel. **Shape:** Bottom diameter about 12-20cm saucenpan or bottom size is 12-20cm square pot.



**Non-Compatible Cookware**

**Material:** Non-iron metal, ceramic, glass and the bottom is made of cooper or aluminum pot. **Shape:** Bottom uneven, diameter less than 12cm.



**CLEANING TIPS**

1. Before cleaning the cooker, make sure the power is off and the power cord is unplugged.
2. Wipe off the casing and panel with a soft cloth or mild detergent.
3. Wipe glass cooktop with a soft damp cloth.
4. Never immerse Induction Cooker in water or other liquids.
5. Any other servicing should be performed by an authorized service representative.
6. The plate is hot after cooking, please clean it after cooling.

20. a) A short power-supply cord is to be provided to reduce risks resulting from becoming entangled in or tripping over a longer cord.
- b) Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.
- c) If a long detachable power-supply cord or extension cord is used:
  - 1) The marked electrical rating of the detachable power-supply cord or extension cord should be at least as great as the electrical rating of the appliance;
  - 2) If the appliance is of the grounded type, the extension cord should be a grounding type 3-wire cord; and
  - 3) The longer cord should be arranged so that it will not drape over the counter top or table top where it can be pulled on by children or tripped over unintentionally.

**SAVE THESE INSTRUCTIONS HOUSEHOLD USE ONLY**

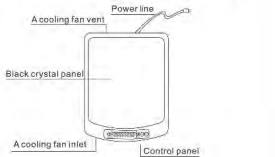
**NOTICE:**  
This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.

**Correct Disposal of this product**  
This marking indicates that this product should not be disposed with other household wastes throughout the EU. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmental safe recycling.

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**WORKING PRINCIPLE**

When the power connection is ON, the electric current will produce a magnetic field in the induction coil, which is embedded in the machine. As soon as the magnetic force lines in the magnetic field touch the alloy steel pot / boiler, it will produce the heating effect, which would lead to the heating of the food in the pot.



**EACH PARTS NAME**

**OPERATING INSTRUCTIONS**

1. Place the cookware with food on the center of the panel.
2. Connect the Plug into the 120 V, 10 Amp power socket. The machine is now ready for use.
3. Press the on/off button, and then choose the function button.
4. After cooking, press the ON / Off button again to switch off the power supply. Unplug from wall outlet.

**AUTOMATIC FUNCTION**

The induction cooker automatic function include: soup, porridge, milk, tea, keep warm, save fire etc. functions, all controlled by CPU of the induction cooker. The cooking time process is completed automatically.

1. Automatic function must be used with a pan. If the bottom is too thin it will not work.
2. When using the automatic function, temperature and timer settings will not work.
3. The automatic function is better used for cooking larger quantity of food.

**MANUAL ADJUSTABLE FUNCTION**

Induction cooker adjustable functions include fry vegetable, hot pot, barbecue, stewing, stir-fry, timer, preset etc. functions. Users can adjust the cooking temperature and timer to their desired settings as needed.

1. It is better to use induction cooker special pot. Use induction cooker with compatible cookware.
2. Never leave induction cooker unattended while operating.
3. After selecting a cooking function, timer setting can be selected.
4. Indicator lights on panel will display current voltage and temperature setting.

**FUNCTION**

1. Low power and high power protection  
If power is lower than 88V or higher than 280V the machine will automatically shut off.
  2. Auto-inspection function for small object  
If cookware diameter is less than 8cm the induction cooker will not power on or heat.
  3. No cookware detected or non-compatible cookware protection  
If the cookware is not compatible or the diameter bottom is less than 8cm, the induction cooker will not power or heat and "beeping" sound will indicate error.
- "Beeping" alarm will also indicate if cooking top surface temperature is too high to prevent overheating. Allow unit to cool before operating.

**SELECTING THE RIGHT COOKWARE**

Induction cooking will only work with induction-ready cookware. For cookware to be induction ready, it must be made of a ferrous (containing iron) material

**Induction is Ideal for:**

- Cast Iron
- Enamled Cast Iron
- Induction-Ready Stainless Steel

**Is My Cookware Induction Ready?**

- The included magnet gift makes a great testing tool.
1. Place the magnet against the bottom of the cookware.
  2. If the magnet sticks solidly, your cookware is induction-ready.
  3. If the magnet doesn't stick, your cookware is not induction-ready.

The included cookware is designed for hot pot / shabu shabu and must be filled with water or broth prior to turning on the induction cooktop. The induction cooktop does not require any pre-heating time.

**IMPORTANT SAFEGUARD**

**Introduction to Induction Cooker**  
Congratulations on the purchase of your new induction cooker by TAYAMA! In order to make our products serve you better, please read the instruction manual carefully before using and preserve it carefully to facilitate future maintenance.

**SPECIFICATION**

- Model NO.: SM15-16A3 Power Rate:1500W Voltage:120V~60Hz
1. Do not allow children to operate unsupervised.
  2. Keep the appliance and its cord out of reach of children.
  3. Do not operate any appliance with a damaged cord or plug or after the appliance malfunction or has been damaged in any manner. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
  4. The surfaces are liable to get hot during use.
  5. If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.
  6. Metallic objects such as knives, forks, spoons and lids should not be placed on the surface since they can get hot.
  7. Appliance is not intended to be operated by means of an external timer or separate remote-control system.
  8. Household and indoor use only. Do not use outdoors.
  9. Read all instructions.
  10. Do not touch hot surfaces.
  11. To protect against electrical shock do not immerse cord, plugs, or the whole unit in water or other liquid.
  12. Close supervision in necessary when any appliance is used by or near children.
  13. Unplug from outlet when not in use and before cleaning. Allow to cool before cleaning and storing away.
  14. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
  15. Do not let cord hang over edge or table or counter, or touch hot surfaces.
  16. Do not place on or near a hot gas or electric burner, or in a heated oven.
  17. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
  18. Check power cord before plugging into wall outlet. To disconnect, select "off", then remove plug from wall outlet.
  19. Do not use appliance for other than intended use.

**CAUTION**

1. Unplug power cord when not in use.
2. Make sure to properly clean the unit before storing it in a cool, dry place.
3. Do not immerse unit directly in water.
4. Clean after use and be careful not to scrape the glass surface with bottom of your cookware.
5. Do not use with a damaged power plug.
6. Please make sure there is water or food in the pot before using pot on the induction cooker.

**TROUBLESHOOTING**

If the Induction Cooker detects an internal / external error or a wrong connection, it will display the error message on the display panel and stop functioning. Please check for solutions. If the problem has been solved the error message will disappear and you will be able to continue usage. If error persist, please contact our Customer Service for assistance.

ERROR MESSAGE	SOLUTION
1. No light when you press ON/OFF button	Check whether plug is working. Check whether fuse is in good circumstance or not. Check whether the electricity was cut off.
2. Induction Cooker sends out "beep" sound	Check for cookware compatibility. Check whether the pot is sitting in the center of the plate. Check whether the diameter of the pot is bigger than 12cm.
3. Warning with E1	Check if voltage is too low. Check whether the socket is loose. Check if the diameter is too small.
4. Warning with E2	Check if the voltage is too high. Check whether the environment temperature is too high.
5. Suddenly stop heating during cooking, warning with E2	Check whether there is something blocking the fan ventilation. Check whether the keep warm temperature or the temperature has been reached. Check if the fan is working. Turn off and try again after 10 minutes.
6. Warning with E4	Check if thermostat is broken/damaged.
7. Warning with E6	Check if radiator is broken/damaged.
8. (In keep warm situation) the temperature is malfunctioning	Check if the cookware bottom is even and compatible. And whether power light is ON.
9. Warning with E0	Check-No cookware on cooker top. Check-Unusable cookware.
10. Warning with E3	Check-The pot has no water or liquid.
11. Warning with E7	Check powercord.

**Note:** If you cannot determine the cause of the error and correct it, contact our Customer Service Department.

**TAYAMA®**  
**INSTRUCTION MANUAL**  
**INDUCTION COOKER**  
**MODEL: SM15-16A3**



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Affordable, Easy to Use, Quality Appliance