Tayama Appliance USA Inc.

www.tayama-usa.com

TAYAMA®

User Manual

1500-Watt Countertop Induction Cooker

Model TIH-1500X

Please read all instructions carefully before operating the appliance and keep for future reference.

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

1. Read all instructions before use.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock do not immerse cord, plugs, or (state specific part or parts in question) in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. To disconnect, turn any control to “off”, then remove plug from wall outlet.
13. Do not use appliance for other than intended use.
14. Household use only.
15. Do not immerse in water.
16. Do not place metallic objects such as knives, forks, spoons and lids on the cooktop since they can get hot.

Please Save These Instructions.

Short Cord Instruction

A short power-supply cord should be used to reduce the risk resulting from becoming entangled in or tripping over a longer cord.

Extension cords are available and may be used if care is exercised in their use.

If an extension cord is used:

1) The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance; and

2) The cord should be arranged so that it will not drape over the countertop or tabletopwhere it can be pulled on by children or tripped over unintentionally.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 attempt to modify the plug in any way.

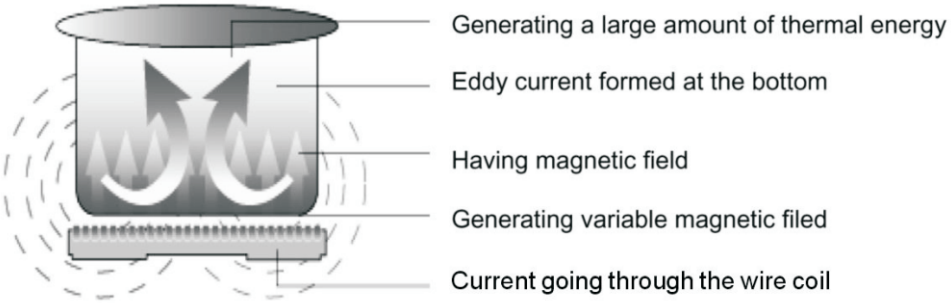
Thank you for purchasing the Tayama® Induction Cooker, please read this instruction manual carefully before using and keep it for your future reference.

Table of Contents

Product Introduction

Congratulations on purchasing a Tayama® Countertop Induction Cooktop TIH-1500X! This 1500 Watt Micro-Induction Cooktop from Tayama® is designed to provide the best performance, safety and efficiency in cooking. When cookware is placed on the ceramic surface, currents are induced in the cookware and instant heat is generated due to the resistance of the pan. Heat is generated only to the pan and no heat is lost. Since there are no open flames, induction is safer to use than conventional burners. This 1500 Watt cooktop is designed for countertop applications and includes two functions: cook and warm. There are nine power settings and 9 warm settings, allowing you to have complete control over cooking power. The TIH-1500X has an LED panel for easy temperature monitoring and the timer can be programmed for up to 8 hours. The control panel is touch-sensitive and includes a control lock.

Induction Cooker Working Principle



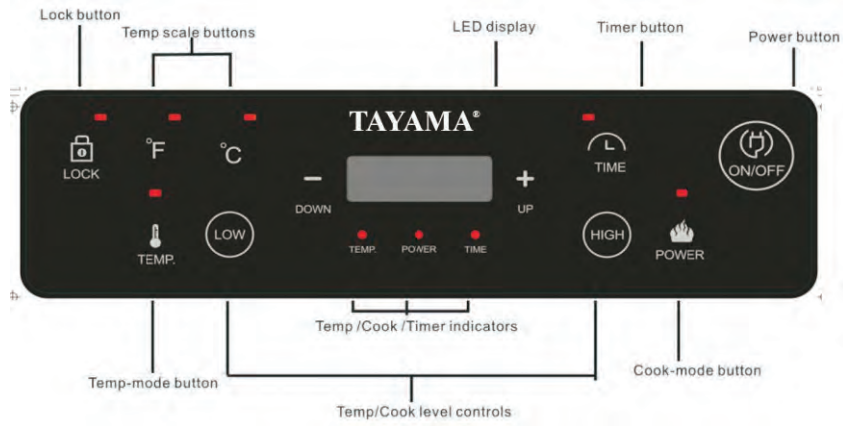
The induction cooker is mainly based on the principle of electromagnetic induction technology. Current generates variable magnetic field after running through the wire coil. Eddy current is generated at the bottom when the magnetic field induces the cooker plate. A large amount of thermal energy produced can heat the bottom quickly, thus heating up the food very fast, with thermal efficiency up to 94.36%.

Specification

Model No.	**TIH-1500X**
Power Supply	**AC120V~60HZ/1500W**
Power Adjustment	**9-stage power**
Temperature Adjustment	**140°F/60°C - 430°F/220°C**
Timer	**8 hours**

Structure Description

Function Diagram



Operation and Usage

COOK Mode: Heat is constantly added at the selected power level.

- 9 COOK levels (wattage): 600, 700, 800, 900, 1000, 1100, 1200, 1300. 1500

TEMP Mode: Unit will maintain at selected temperature.

- 9 TEMP settings (°F/°C): 140/60, 175/80, 210/100, 250/120, 285/140, 320/160, 355/180, 390/200, 430/220
- Temperature may vary slightly at different sections of the pot.
- Factors such as ambient temperature, type of cookware and food content may cause temperature variance up to 20°C ±.

1. Plug power cord to power source and place cookware centered on cooktop. (Once power is connected, the LOCK button will illuminate).
2. To turn on, press LOCK (LED now displays "- - - -"). Press ON/OFF button within 30 seconds. If ON/OFF is not pressed within 30 seconds, unit will return to locked mode.
3. Press COOK or TEMP buttons to select desired mode.
4. Press + or - button to adjust cooking level or temperature setting; press LOW button to jump to lowest cook/temp setting or press HIGH button for highest cook/temp setting.
5. In TEMP mode, press the °F or °C button to change scale display.

Note: ① Factory default setting is COOK at 1500W.

② Factory default setting is TEMP at 430°F /200°C

TIMER SETTING

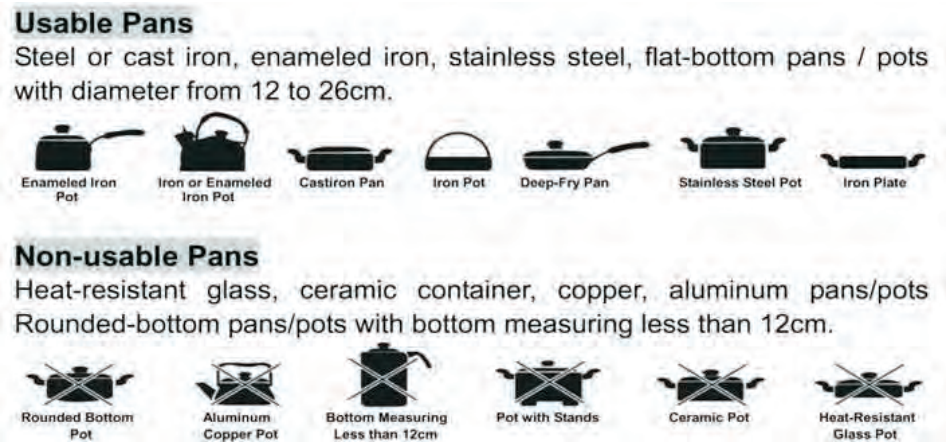
1. Press TIMER button.

2. Press + or - button to set cooking time. Each single press is increment of 1 minute; press and hold for increments of 10 minutes. Press LOW button will jump to 1 minute on the timer or HIGH for the maximum 8 hours. (Default is 2 hours)

LOCK BUTTON

1. Press LOCK button to lock in settings.
   When locked, display will jump between time left and setting.
   No changes can be made (mode, level or time).
2. Press LOCK button again to unlock.

Selecting the Proper Cookware



- The base of the cookware must be of a ferrous metal (metal that can be magnetized): Cast iron, steel and stainless steel.
- Base of cookware should be between 4.5 to 12 inches.
- A simple test to check if cookware will be compatible is to take a small magnet and place it to the bottom of pan. If the magnet firmly sticks, the cookware is compatible.
- These type of cookware will NOT work with inductions: Glass, copper, aluminum, ceramic, cookware with a concaved bottom, bowl-shaped cookware or those with a diameter smaller than 4.5 inches.

Helpful Hints

1. If no cookware is placed or sensed on the unit, cooker will automatically shut off after 10 seconds.
2. Cooker will automatically shut-off after 2 hours of inactivity (when not set on timer).
3. Place cooktop on flat surface, but keep a clearance of 4 inches all around for proper ventilation. If air inlet or outlet is blocked, the internal temperature will rise and cause unit to overheat and shutoff during cooking.
4. Keep away from water source. Never immerse unit in water or clean under running water.
5. Do not place paper or cloth in between the cooktop and cookware.
6. Due to the magnetic heating of the unit, keep objects that may be affected away from unit, such as credit card, watch, radio, etc.
7. To prevent damage to your cookware, do not heat an empty pan.
8. Do not place one cooktop on top of another.
9. Do not place on or near a hot gas or electric burner or in a heated oven. If the surrounding temperature is high, unit will shut off.
10. Do not use cookware consisting of inferior enamel, synthetic material, china or aluminum. DO NOT USE PLASTIC WRAP.
11. Never heat an unopened can on the cooktop as it may explode.
12. The ceramic plate will retain heat from the cookware; never touch the ceramic plate immediately after cookware is removed. Wait a few minutes and allow unit to cool.
13. Plug cooktop in a dedicated 15-amp outlet. Do not share the outlet with other appliances.
14. Do not damage the ceramic plate. Be careful not to drop anything onto the ceramic plate. If the plate is broken or cracked, stop using immediately. Turn unit off and unplug.

Care and Maintenance

1. Unplug unit from power source.
2. Wipe ceramic plate and exterior surface with a soft damp cloth. If excessively dirty, soak cloth in a mild detergent and water mixture. After remove dirt, please use neat wet cloth to clean the unit.
3. Do not clean by water directly, water gets inside may cause product damage.
4. Make sure the ceramic plate and pan is clean before cooking, otherwise, dirt after charring is very difficult to clean and the plate may become discolored.
5. You may clean air vent/air entry's dirt by vacuum cleaner to suck up or by cotton, if there is dirt with oil, add a little detergent with toothbrush to clean surface. Never clear inside with water or any other liquid.
6. Do not use corrosive elements to clean. It may damage the cooker by chemical reaction.
7. Do not use benzene, thinner, scrubbing brush or polishing powder to clean the induction cooker.

Troubleshooting

PROBLEM	CHECK POINTS
No power or unit does not respond	▪ Is cooktop firmly plugged into a correct outlet? ▪ Is cooktop plugged in a dedicated outlet? ▪ Has the unit been dropped or handled roughly? If so, we suggest sending it in for evaluation ▪ Was there a power shortage?
Unit suddenly stops heating during normal operation	▪ There may have been a power shortage at the facility where the unit is being used and starving the unit of power. This may also occur if you are not using a dedicated circuit. ▪ Check if another appliance is drawing from the same circuit. ▪ Check if the fan is still running. ▪ Are the air vents blocked? Check if dust or grease is clogging the vents. ▪ Make sure enough clearance is around the unit. ▪ Unit was set on cook mode and idle for 2 hours. Unit's safety automatically shuts unit off after 2 hours with no setting changes.
Pan does not get hot enough even though temperature is set on high	▪ Are you using an extension cord? Any use of an extension cord over 10 feet will affect the power from reaching the cooktop. ▪ It is possible that the internal coil supports may have been "dropped" due to the unit being mishandled or frequently moved. If this is the case, it will need to be sent in for repair.
Pan cooks unevenly or does not maintain heat level	▪ Is base of cookeware convex/concave shaped or dented? ▪ Pan is smaller than 4.5" or larger than 12". ▪ Pan may not be centered.
Fan continues to run after unit is turned off	▪ The fan will continue to run until unit is completely cooled down. This is a safety feature and designed to help preserve the life of the cooktop.

Error Codes

ERROR CODE	INSPECTION
Flashes "E0" – beeps and shuts off after 10 seconds.	▪ Either there is no cookware or no compatible cookware placed on unit. ▪ Cookware may be too small or too large for the electromagnetic field. ▪ Cookware is not centered on the ceramic plate
Display "E1" without heating	▪ Power supply voltage is below 90V+-10V. Retry after voltage returns to normal
Display "E2" without heating	▪ Power supply voltage is above 145V+-10V. Retry after voltage returns to normal
Display "E3" without heating	▪ Cookware is heated without any food content. ▪ Excess temperature of cookers ▪ Temperature probe has short circuit ▪ Note: Retry after several minutes, if error remains, contact **TAYAMA®**
Display "E4" without heating	▪ Temperature probe is abnormal, contact **TAYAMA®**
Display "E5" without heating	▪ High ambient temperature ▪ Air inlet or air outlet is blocked ▪ Fan is not working ▪ Note: Retry after several minutes, if error remains, contact **TAYAMA®**
Display "E6" without heating	▪ Temperature probe is abnormal, contact **TAYAMA®**
Display "E7"	▪ Furnace temperature sensor error, contact **TAYAMA®**