

then remove the lifting ring and the valve core and spring. After washing, put it back in the reverse order.

VI - PLEASE NOTE

1. Never open the cover forcibly when the indicating valve has not been released
2. In case of the regulator being blocked during the cooking process, the pressure must be reduced by the manual release valve. Now open the cover and clear the regulator in order for it to be used again.
3. If the pressure cooker has not been used for a period of time, always check the safety lock before use.
4. To ensure safety when the fusible plate breaks, NEVER replace it with any other fusible plate, than the ones supplied.
5. While in operation, NEVER remove the pressure limiting valve, do not put any weight on it NOR use anything else, other than the pressure limiting valve supplied.
6. In order to ensure safety, NEVER use any other sealing ring, other than the sealing ring supplied.
7. Do not lift the manual release valve to lower the pressure, when cooking
8. Whilst cooking, AVOID knocking the pressure cooker, as the contents are under pressure, and will damage the pressure cooker. Should you experience any problems, please take your pressure cooker to the nearest service agent, or a suitably qualified person.

TAYAMA®

INSTRUCTION MANUAL

ALUMINIUM PRESSURE COOKER

MODELS: A24-07-80, A26-09-80



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Affordable, Easy to Use, Quality Appliance

fusible plate in the fusible safety valve be replaced every (6 months). Turn the hollow thread plug in and the fusible safety valve with the appropriate tools, counter clockwise, as shown in Figure 9. Turn the cover upside down, and push the fusible plate out with a toothpick, as shown in Figure 10 and wash the valve seat and the hole of the thread plug.



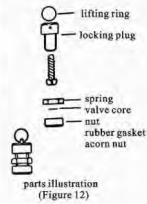
(Figure 10)



(Figure 11)

To put a new fusible plate back into the valve seat turn the thread plug clockwise.

2. To dismantle and replace the spring safety valve is a long procedure. Pull the lifting ring gently to ensure a clear path. To avoid leakage or failure, please dismantle or replace the spring safety valve in the order of the illustrated picture, Figure 12. To wash, take the acorn nut and the nut, out, with a screwdriver,



parts illustration (Figure 12)

The following important safety precautions are recommended.

IMPORTANT

To reduce the risk of personal injury or property damage, basic safety precautions, should always be followed, including the following:

1. Read all instructions carefully, as improper use may result in bodily injury or property damage.
2. Always check the regulator before use. Hold the cover up to the light and look through the regulator to be certain it is clear
3. Do not fill the pressure cooker over 2/3 full. When making soup, cooking rice, and dried vegetables which expand during cooking, do not fill the cooker over 1/2 way.
4. Do not pressure cook foods such as applesauce, cranberries, rhubarb, pearl barley, oatmeal, other cereal, split peas, soup mixes containing dried vegetables, noodles, macaroni or spaghetti. These foods tend to foam, froth and splutter and may block the regulator.
5. This appliance cooks under pressure. Improper use may result in scalding. Make certain that the pressure cooker is properly closed before operating and the cover handle must be directly above the body handle.
6. Do not place or attempt to pressure cook, in a heated oven

7. Extreme caution must be used when moving a pressure cooker containing hot liquids. Do not touch the hot surface, only touch the handles
8. Do not open the cooker until the internal pressure has been completely reduced, the pressure indicating valve has been released and no steam escapes when the pressure limiting valve is removed.
9. Caution: To ensure safe operation and satisfactory performance, replace the sealing ring if it becomes hard or deformed.
10. Close supervision is necessary when the pressure cooker is used near children. It is not recommended that children use the pressure cooker.
11. Do not use the pressure cooker for anything other than its original intended use.
12. Never use this pressure cooker with oil.

SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE

This product is for household use only.

I - WORKING PRINCIPLE

In the process of heating, the cooker is sealed by a rubber ring. The pressure in the cooker increases gradually and the water reaches increased boiling point, accordingly. When the pressure in the cooker exceeds the specified limit, the pressure limiting valve rises up. Steam

end by hand as per the arrow in the directions. Open the cover in a counter clockwise direction. If the indicating valve has not dropped it means that there is still some pressure inside the cooker, and to ensure your safety, the cover cannot be opened. Do not try to force it open, just press the indicating valve downwards with a chopstick, let the remaining steam escape completely and then open the cover as in Figures 6 and 7.

9. Maintenance of the blockade guard: In order to ensure the clear hole of the blockade guard and hygiene of the cooker, the blockade guard should be washed after every use. Turn the blockade guard counter clockwise by 60%, remove and wash. To replace, put it back clockwise, as Figure 8.



(Figure 8)

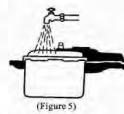
V - REPLACEMENT OF CONSUMABLE PARTS

1. TO dismantle and replace the fusible plate: To ensure the safe operation of the pressure cooker, it is recommended that the



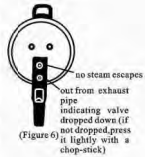
(Figure 9)

If you wish to cool the pressure cooker down quickly, place the pressure cooker, under running cold water (Fig 5). Allow the cold running water to run over the lid until the pressure reduces. The pressure is completely reduced when the pressure indicating valve has been released.



(Figure 5)

If the pressure indicating valve remains in its raised position, there may still be pressure inside the pressure cooker. Continue to cool until the pressure indicating valve drops.



(Figure 6) not dropped, press it lightly with a chop-stick

After the pressure has been completely reduced, remove the pressure limiting valve. Always remove the pressure limiting valve before opening the cover.



(Figure 7)

8. Once all the steam has escaped, and the valve rod has been released, the rod plate should be pushed to the

then escapes from the regulator, keeping the temperature and pressure inside the cooker at a certain level. If the vent is blocked by food, a safety valve will open automatically for safety purposes. To ensure your safety, and in the event that the cover has not been closed correctly, the pressure in the cooker cannot exceed 5kpa. Once cooking is complete and an appropriate cooling down period has been allowed, the pressure in the cooker will be 3kpa. Until such time the cover will remain locked and cannot be opened.

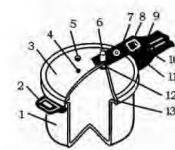
II - TECHNICAL PARAMETER

Working pressure: $80 \pm 10\%$ kPa
 Safety pressure: 112-160 kPa
 Destroy pressure: >480 kPa
 Pressure inside the cooker under the condition that the cover has not been closed to its correct position: \rightarrow kPa
 Pressure in the cover when the indicating valve is locked: <3 kPa

III - STRUCTURE OF COOKER

1. Cooker body
2. Ear handle
3. Cooker cover
4. Fusible safety valve
5. Spring safety valve

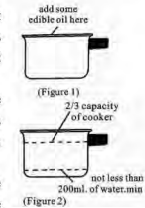
6. Regulator
7. Pressure indicating valve
8. Safety Lock
9. Upper handle
10. Push rod assembly
11. Lower handle
12. Blockade guard
13. Sealing ring
14. 3 Fusible plates replacements are included with this unit



IV - HOW TO USE THE COOKER

Only when adhering to the rules strictly, can the full advantages of the pressure cooker be achieved.

1. To use the pressure cooker for the first time, please add edible oil to the place as shown in Figure 1 for easy opening and closing.
2. The amount of food and water put in the cooker can not exceed 2/3 of the cooker's volume, water or soup can not be less than 200 millilitres (7 ounces)
3. Always look through the regulator to make certain that it is clear before closing the cover.



(Figure 1)

(Figure 2)

Please ensure that the safety valve and pressure indicating valve is in good order and the indicating valve is in the dropped position.

4. Place the cover on the cooker, and turn the upper handle of the cover, clockwise to meet the lower handles position, as shown in Figure 3. This aligns the pushing plate to a working position and, the indicating valve is shown, see as Figure 4.
5. Place the pressure limiting valve on the regulator.



(Figure 3)

6. After the cover has been closed properly, cooking can commence. Some steam may escape from the regulator, but this is normal. As the pressure builds up, the indicating valve rod will rise up and remain in this up position, while the steam escapes from the regulator with a sound. Reduce the cooking temperature, until the cooking is complete.
7. To reduce the pressure after the cooking is complete, set the cooker aside to cool until the pressure is completely reduced.



(Figure 4)