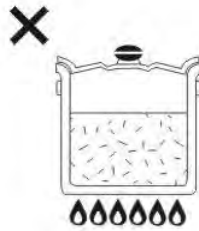
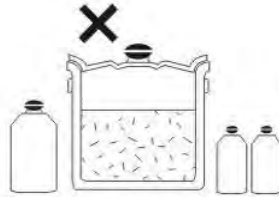


Precautions for Usage

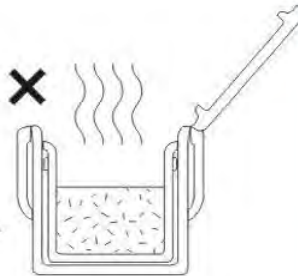
- A. ● Do not directly heat the outer thermal pot.
● Do not put food directly into the outer pot.
● Keep the outer pot away from fire to prevent deformation or burnt marks.
● Always use caution when handling hot liquids. Grip handles may be HOT!
● When heating or cooking, do not let the flames reach the grip handle of the inner pot.
● Food kept in the thermal pot too long will rot, So heat the food once every 6 hours or store it in refrigerator.



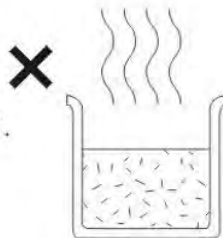
- B. ● Do not use corrosive cleaner, metallic brush or bleaching powder to clean the pot surface to avoid any damage or color change.



- C. ● Thermal-cooking of small amounts of food is not as effective due to rapid temperature change.
● In the thermal-keeping process, opening the lid frequently will affect achieving the right temperature. Reheat the food if necessary.



- D. ● Repeated heating may affect the taste of the food. Season food to your preference.
● DO NOT fill the inner pot to the full capacity. Only fill 80% of the inner pot.



TAYAMA®

Energy-Saving Thermal Cooker

A Thermal Cooker And Food Warmer In One



**COLD/HEAT
RETAINING**



ISO 9001:2008
COOKWARE THAT IS
IDEAL FOR YOU AND YOUR FAMILY

List Of Cooking Time

KING OF COOKING	NAME OF FOODS	COOKING TIME	THERMO KEEPING
ORIGINAL TASTE & SOUP STOCK	ASPARAGUS & CHICKEN SOUP	20 minutes	1.5 hours
	ABALONE & PIGS TRIPE SOUP	20 minutes	2 hours
	CHICKEN SOUP WITH BLACK DATES & GINSENG	20 minutes	2.5 hours
	CHIRETTA DUCK	20 minutes	1 hour
	BORSCH	20 minutes	3 hours
	4-PRECIOUS SOUP	20 minutes	1 hour
	MUSHROOM & CHICKEN CONGEE	10 minutes	50 minutes
	BITTER SQUASH & PORK RIBS SOUP	15 minutes	1.5 hours
	PORK RIBS & SEAWEED SOUP	15 minutes	1.5 hours
	CHIRETTA & MEDLAR	10 minutes	30 minutes
	MELON & CHICKEN	15 minutes	1 hour
BRAISED WITH BROWN SAUCE	SIMMER BRISKET	10 minutes	3 hours
	SPICY TENDON	20 minutes	2 hours
	PIG'S LEG WITH BROWN SAUCE	40 minutes	2 hours
	STEWED ASSORTED MEATS	20 minutes	2 hours
	GARLIC & CHICKEN	5 minutes	20 minutes
	STEWED PORK BALLS	15 minutes	1 hour
	STEWED PIG'S INTESTINES	20 minutes	2 hours
	STEWED FISH HEAD WITH BROWN SAUCE IN CASSEROLE	15 minutes	1 hour
	SPICY CHICKEN WINGS	5 minutes	20 minutes
CONGEE / DESSERT	LINPOLISHED RICE CONGEE WITH PIG'S INTESTINES	10 minutes	2 hours
	EGG & MEAT CONGEE	5 minutes	1.5 hours
	MILLET & BEEF CONGEE	5 minutes	1.5 hours
	STEAMED EGG IN CUP	5 minutes	20 minutes
	SCALLOPS CONGEE	10 minutes	50 minutes
	GREEN BEAN CONGEE	5 minutes	1 hour & 45mins
	LOGAN RICE GLUE CONGEE	10 minutes	1 hour
	WHITE FUNGUSES, RED DATES & LOTUS-NUTS SWEET SOUP	10 minutes	20 minutes

Instruction for Usage

1. Take out inner pot and put ingredients into the inner pot.
2. Cover the inner pot with lid and place it on heat source (electric, gas or induction) and bring it to boil. According to the different cooking temperature of each ingredient, turn off fire or continue cooking for several minutes.
3. Remove the inner pot from stove, place it into the outer pot and cover the lid of the outer pot, allow the food to continue cooking in the thermal pot, most food should be thermal-cooked within 2-4 hours.
4. Once the thermal cooking process finished, the delicious food is ready for serving.



Step 1



Step 2



Step 3



Step 4

Instruction for Function

Function for Thermal Keeping

Cook or place hot food in the inner pot and then place inner pot into the thermal pot and close lid tightly for thermal keeping.

Function for Cold Keeping

Put food and ice cubes together into the inner pot. Place the inner pot into the outer pot and cover the lid of the outer pot well to keep food cold.