

Meet the family



TAYAMA APPLIANCE USA INC
www.tayama-USA.com

Tayama

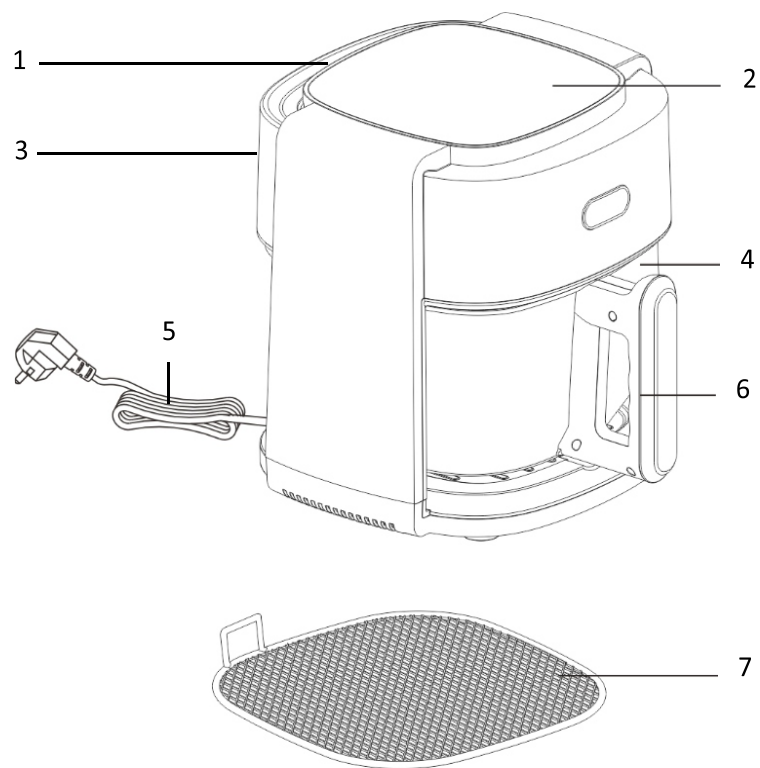


Digital Air Fryer

Air Glass * TDF-450G



Please read through the instruction manual before
your first use and keep it for future reference.

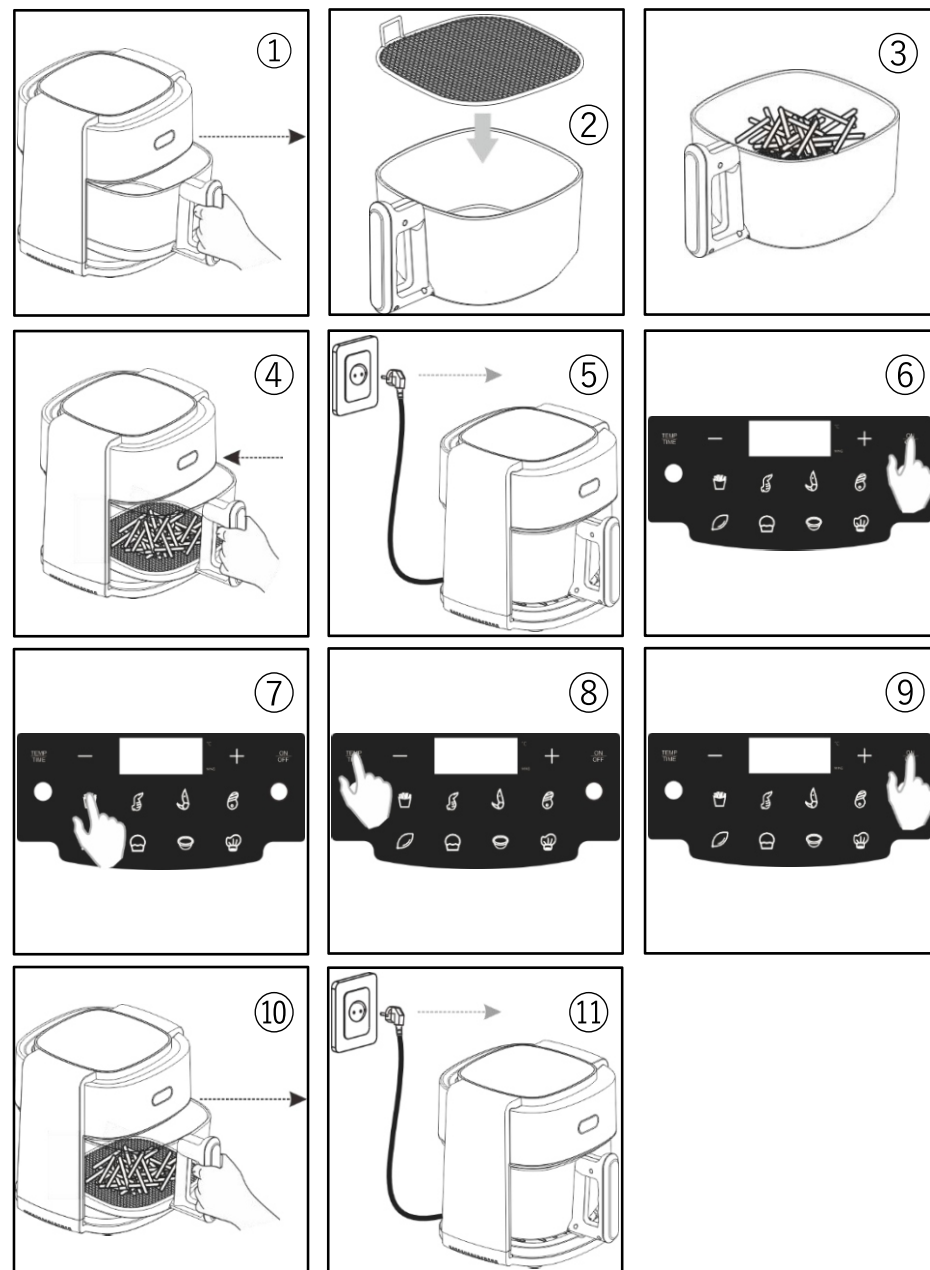


Warranty

Warranty Terms and Conditions

1. The product is guaranteed for the period stipulated by the legislation where it is placed on the market, starting from the date of purchase, against manufacturing defects and/or workmanship. The lack of conformity manifested in this period is presumed to exist at the date of purchase. After this period, it is for the customer to prove that the lack of conformity already existed at the time of delivery.
2. If, during the warranty period, the product is defective in normal use, the buyer should contact the selling establishment and send the appliance to the place indicated by the seller.
3. The warranty is only valid upon presentation of the invoice proving the purchase and the completed warranty certificate (indicating the date of purchase, the name of the dealer, the reference of the model, and it is also recommended to indicate the serial number and lot number).
4. The importer/seller reserves the right to refuse warranty assistance if such information has been deleted or altered after the original purchase of the product.
5. The responsibility of the importer/seller includes the costs of repairing and/or replacing the unit covered by the warranty with the reservation of the right to replace it with an equivalent product, in cases where it is not possible to repair it.
6. The warranty does not apply to problems that are not directly related to defects in material, design or workmanship.
7. This product is an appliance and is intended for home use only. The warranty will be void if the product is used for professional purposes.
8. The warranty does not cover damage caused by misuse, improper installation, spillage, external factors, or intentional damage.
9. The warranty does not cover damage resulting from falls, use of excessive force, blows, exposure to extreme environmental conditions or deterioration caused by the normal use of plastic parts or keyboards, as well as the use of batteries other than those specified in this manual.
10. The warranty does not cover installation and programming by the dealer. No claim for installation and free programming by the reseller may be accepted.
11. The warranty does not cover deficiencies that insignificantly impair the operation of the appliance. Other costs, such as installation, transportation and travel of the technician are expressly excluded from the warranty.
12. The applicability of the warranty presupposes that the appliance is sent to the seller or place indicated by him, complete and in well-protected packaging (if possible, in its original packaging) and accompanied by its sheet or warranty card duly filled out and proof of purchase.
13. If after verification, it is found that there are no reasons for the claim, or that the product is not defective, the inherent costs will be imputed to the customer, and the dealer is authorized to charge those costs to the customer.
14. The warranty will be void when it shows signs that an unauthorized person has attempted to carry out repairs, modifications or replacement of parts on the appliance.
15. Repairs carried out after the end of the warranty period are subject to costs.
16. This warranty does not affect your legal rights that you may have as a consumer under applicable national law governing the purchase of products where the product is sold.

INSTRUCTIONS



English

Dear customer

Thank you for having chosen a Tayama product.

The Tayama products have been produced to think about the welfare of the consumer privileging the most raised standards of quality, functionality and assign. We are sure you will be happy with this appliance.

We assume that the user is familiar with the common procedures of handling household appliances.

Before using the appliance for the first time please read carefully and thoroughly through these operating instructions and the safety advice, completely familiarising yourself with the appliance. Retain these instructions for future reference and pass them on to whoever might acquire the appliance at a future date.

Intended use

This appliance serves to process food by heat. Do not use it for any other purpose than for which it was designed. It may only be used in the manner described in these instructions for use. The device must not be used for commercial purposes. Any other use of this device is contrary to the intended use and may result in damage to materials or even personal injury.

This appliance is designed for household use only. It is not intended for use in locations such as:

- staff kitchens in stores, offices and other workplaces; agricultural farms; hotel or motel rooms and other living areas; bed and breakfast establishments.

The manufacturer/distributor does not accept any liability for damage caused because of the use of this device contrary to its intended use.

Important Safety Instructions

Please keep this instruction manual in a safe place, along with the warranty card, purchase receipt and carton for future reference. The safety precautions enclosed here in reduce the risk of fire, electric shock and injury when correctly adhered to.

- The input voltage of this product is 110-120V, 60Hz. Before turning on, ensure the electrical voltage and frequency of the circuit corresponds to those indicated on the appliance.
- The fryer should be placed on a flat surface when operating to avoid overturning.
- Do not place the appliance on windowsills, sink drainboards, unstable surfaces, on electric or gas stoves, or in their vicinity. Only place the appliance on a stable, even, dry surface.



Below are the cooking times and temperatures for each preset:

Preset Function	Icon	Pre-set Temperature	Pre-set Time
Fries		375°F	13 min
Chicken Wings		355°F	15 min
Shrimp		400°F	8 min
Steak		355°F	12 min
Sweet Potato		400°F	38 min
Cake		300°F	30 min
Egg Tart		340°F	11 min
DIY (Chef)		355°F	15 min

Troubleshooting

Problem	Solution
Smoke and smell when using the machine for the first time.	When using for the first time, bake for 5 minutes without food, so as to completely evaporate the protective grease of the parts.
The machine does not work.	Check whether the plug is properly inserted into the socket and whether the glass pot is placed correctly.
The machine does not heat.	Check whether the switch is activated and whether the carbon fibre heating tube is illuminated.
	If the heating tube does not light up, please contact the after-sales service.
Glass pot is broken.	Please contact the after-sales service.

Error Code	Reason	Solution
E1	NTC is broken	Replace NTC
E2	NTC make short-circuit	Replace NTC
E3	Heating tube is broken	Replace heating tube
	Power board is broken	Replace the power board
	The connection wire between the heating tube and the power board is loose	Check the connection wire.

Technical Data

Product Model	TDF-450G
Rated Power	1200W
Rated Voltage	110-120V~, 60Hz
Capacity	4.5L
Timer range	1-60 minutes
Temperature range	140°F - 400°F

- Improper installation may result in the risk of fire, electric shock and or injury to persons.
- The manufacturer/distributor is not responsible for any eventual damages caused by improper or faulty use.
- **Attention:** This appliance is not designed to be controlled using a programmed device, external timer switch or remote control.
- The use of accessory attachments not recommended by the manufacturer/distributor may cause fire, electrical shock or injury. Only use the appliance with the original accessories from the manufacturer.
- Do not use the appliance near flammable materials such as curtains, kitchen towels, etc.
- To ensure sufficient air circulation during operation, there must be a clearance of at least 15 cm on all sides of the appliance. Do not place any items on to the appliance and do not cover the ventilation openings.
- Avoid contact with hot steam, which is released from the ventilation openings while the appliance is running.
- Do not overfill the removable basket with a large amount of food. Make sure that the food placed in the removable basket does not meet the heating element.
- Do not place your hands into the internal area of the appliance while it is running.
- Do not fill the removable pan with oil. Filling the pan with oil could result in a dangerous situation arising. This healthy frying method is based on the principle of circulating hot air that does not require the use of oil. A small amount of oil can be added purely for the purpose of flavouring the food.
- Do not use the appliance to fry foods with a high fat content.
- Do not insert any objects into the fryer nor kink or damage the power cord.
- Power plug must be removed from power socket before cleaning, servicing, maintenance or moving the fryer. When it is not in use, unplug it.
- The unit has no user-serviceable parts contained within. Do not attempt to repair, disassemble or modify the fryer.
- Do not use chemical, steel wool or abrasive cleaners to clean the outside of the unit, as these will scratch the stainless steel and die-cast metal surface.

- Close supervision is necessary when any appliance is used by or near children. Children should be supervised to ensure that they do not play with the appliance.
- This appliance shall not be used by children from 0 year to 8 years. This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Keep the appliance and its cord out of reach of children aged less than 8 years.
- Cleaning and user maintenance shall not be made by children unless older than 8 and supervised.



Surface are liable to get hot during use.

- When the appliance is in operation, the temperature of accessible surfaces may be higher. Do not touch the hot surface. Otherwise, this could cause burns. Use the handle to remove and carry the hot pan and basket. Only place the hot pan and basket on heat resistant surfaces. When removing the pan out of the appliance, be especially careful not to scald yourself by the steam that is released from the food. The residual heat of the appliance means that it remains hot for a certain time after it is turned off.
- If the food inside the appliance catches on fire, immediately turn it off and disconnect it from the power socket. Wait until the smoke coming out of the ventilation openings disappears before sliding out the pan.
- A fire may occur if the appliance is covered by or touching flammable material, including curtains, draperies, walls, and the like, when in operation. Do not store any item on top of the appliance when in operation.
- Do not pour icy cold water into the hot pan.
- Always turn off the appliance and disconnect it from the power socket when leaving it without supervision or when not using it and before moving or cleaning it. Allow the appliance to cool down before moving or cleaning it.
- To protect against electrical shock, do not submerge the appliance in water or in any other liquid.
- Do not place heavy items on the power cord. Make sure that the power cord does not hang over the edge of a table or that it is not touching a hot surface.

Below are the cooking times and temperatures for each preset:

Preset Function	Icon	Pre-set Temperature	Pre-set Time
Fries		375°F	13 min
Chicken Wings		355°F	15 min
Shrimp		400°F	8 min
Steak		355°F	12 min
Sweet Potato		400°F	38 min
Cake		300°F	30 min
Egg Tart		340°F	11 min
DIY (Chief)		355°F	15 min

Note: These settings are suggestions. Cooking time and temperature may need to be adjusted.

Auto-resume Cooking

When the frying pot is pulled out during cooking, the air fryer will stop working automatically. Put it back in place to resume cooking under previous settings.

Overheat Protection

If the air fryer overheats, it will automatically shut off for safety. Allow the air fryer to cool down before using it again.

Cleaning and Maintenance

- Please unplug the power supply and wait for the product to cool completely before cleaning.
- The glass pot and rack can be washed in the dishwasher.
- Please avoid hitting the glass pot when cleaning.
- After cleaning, wipe the glass pan, grill, etc. with a dry cloth.

2. After cleaning the rack and glass pot, put a little water and the rack into the glass pot. The water will prevent the fat from becoming encrusted and, in certain dishes, will add moisture so that the result is more delicious.
3. Spread the prepared food evenly onto the rack.

CAUTION! Do not touch the food basket, or the inside of your air fryer during and immediately after use, as they will be extremely hot. Only hold the food basket by its handle. Remember to always use oven mitts, the unit will be HOT!

4. After placing the food, push the glass pot into the main unit.
5. Connect the power supply, insert the plug into the power socket.
6. Under standby mode, press ON/OFF to select the program.
7. You can choose the desired program by yourself, and the corresponding indicator lights up after selection.
8. After selecting the program, press the "TEMP/TIME" and "+ -" to set the temperature. Press "TEMP/TIME" again to enter the setting time.
9. After the adjustment is completed, press "ON/OFF" to start the cooking process (if no operation is performed, the appliance will automatically enter the working state after 5 seconds), the function indicator light is always on.
Warning: Do not touch the glass pot when cooking!
10. If you need to flip the food during use, please hold the handle and take out the glass pot and then put back the glass pot into the main unit when finished.
(Food Flipping Reminder: The machine will beep three times, when 1/3 of the set time is left)
11. After cooking, the appliance goes to standby, pull out the glass pot and place it on a heat-resistant platform. When the appliance is not in use, please unplug the power cord.

Tips

1. Please wait until the glass pot cools down before cleaning.
2. The product exhaust vent should not be close to the wall.
3. Be careful with the exhaust vents and the steam discharged to avoid burns.

Using the Preset functions

- 8 preset functions are available: fries, chicken wings, shrimp, steak, sweet potato, cake, egg tart and DIY.
- The time and temperature settings can be adjusted at any time when using the preset menus.

- Disconnect the appliance from the power socket by gently pulling the plug of the power cord, and not the power cord itself. Otherwise, this could damage the power cord or the socket.
- If the power cord is damaged, it must be replaced with an original power cord that is available at an authorised service centre. It is forbidden to use the appliance if it has a damaged power cord.
- To avoid the danger of injury by electrical shock, do not repair the appliance yourself or make any adjustments to it. All repairs must be performed at an authorised service centre. By tampering with the appliance, you risk voiding your legal rights arising from unsatisfactory performance or quality warranty.

Caution!

- **Do not touch the glass pot when cooking.**
- Always place the appliance on a horizontal, flat, heat resistant and stable surface.
- This appliance is intended for normal household use only.
- Always unplug the appliance after use.
- Let the appliance cool down for approximately 30 minutes before handling or cleaning it.
- The appliance is equipped with a safety micro switch inside that will pause the cooking process automatically if the basket is removed during cooking.
- Do not cover the air inlet/outlet when appliance is in use.

Short cord instructions

A short power supply cord is provided to reduce the hazards resulting from becoming entangled in, or tripping over a longer cord. Extension cords may be used if care is exercised in their use.

- The electrical rating of the extension cord should be at least that of the appliance. If the electrical rating of the extension cord is too low, it could overheat and burn.
- The resulting extended cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over.

**SAVE THESE INSTRUCTIONS
FOR HOUSEHOLD USE ONLY**

Description of the appliance

1. Air inlet
2. Touch Control Panel
3. Air outlet (at the back)
4. Frying glass pot
5. Power cord
6. Handle
7. Rack

Description of the control panel and display

NOTE: The buttons on the appliance are touch keys. Gently tap the buttons with a finger to execute the function. Whenever a key is pressed, it will be confirmed by a beep sound.

Symbol	Name of symbol	Function
Touch screen buttons		
	Power switch START/STOP	Tap to cycle through working and standby.
	Time Setting Temp Setting	The cooking time can be set in the range of 1 to 60 minutes. The temperature can be set in the range of 140°F - 400°F.
	Increase time or temperature	Each time button is pressed, the time will increase by 1 minute or the temperature by 5°F.
	Decrease time or temperature	Each time the button is pressed, the time will decrease by 1 minute or the temperature by 5°F.
	FRIES	 SWEET POTATO
	CHICKEN WINGS	 CAKE
	SHRIMP (or PRAWNS)	 EGG TARTE
	STEAK	 DIY (CHIEF)
Screen & Indicator symbols		
	Digital screen	Loop display of temperature and time.
	Temperature Indicator Light	This icon will be on when temperature is displayed on the screen.
	Time Indicator Light	This icon will be on when time is displayed on the screen.

Know your air fryer

Prepare your favorite foods and snacks in a quick, healthy, and easy way with your new air fryer. This air fryer uses high-speed hot air circulation to cook your ingredients from all sides, simultaneously! It also allows you to prepare a variety of tasty dishes without the addition of excess oils or fats to most ingredients. This air fryer features:

- A touch-sensitive control panel with 8 preset menus.
- A digital control of the cooking time and temperature.
- A temperature control range of 140°F - 400°F.
- A timer ranges from 1 to 60 minutes, which is equipped with an auto shut-off feature. Once the timer reaches "0", the unit will turn itself off.

Other advantages provided by your Air Fryer include:

- 360 Visual design – Observe the cooking effect of food at any time.
- Fast cooking, with little to no preheating required.
- Power-off function: Add ingredients from the pot at any time during cooking. Continue to work according to the original set procedure after replacing.
- Healthy without coating, long-term use without peculiar smell.
- Glass bowl made of high borosilicate glass achieved by a heat process, making the cleaning super easy and quick.
- Food grade stainless steel inner rack without any coating.
- Hassle-free frying - no spatters, no mess, and no oil smell!
- Versatility - with its frying, baking, grilling, and roasting capacities, this unit serves as a great cooking tool for a busy kitchen.
- No assembly required-very easy and safe to use!

Operating the appliance

Preparing for use

- Place the appliance on a stable, horizontal, and level surface. Make sure that the surface is heat resistant and that your air fryer is also positioned **at least 15cm (6 inches)** away from any surrounding objects.
- Insert the plug into a wall socket. The unit will light up entire control panel for few seconds and goes to stand-by mode with only Start/Stop button lighted up.

Using the appliance

Your air fryer can be used to prepare a large variety of foods. Please refer to the table in the **Using the Presets** section for basic cooking times.

1. Hold the handle and pull out the glass pot.