



Manuals.plus /

› TAYAMA /

› Tayama 3-Tier Electric Food Steamer (Model TFS-003) - Instruction Manual

TAYAMA TFS-003

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Prepare healthy and nutritious meals with ease.

TAYAMA®

TAYAMA: Innovating Kitchen Appliances

1. INTRODUCTION

The Tayama 3-Tier Electric Food Steamer (Model TFS-003) is designed to provide a convenient and healthy way to prepare a variety of foods. With its 24-liter capacity and three removable BPA-Free trays, you can steam multiple dishes simultaneously. Key features include an adjustable timer, delay start function, keep warm function, and dry-boil protection for safe and efficient cooking.



Image: The Tayama 3-Tier Electric Food Steamer, fully assembled and filled with various foods being steamed.

2. IMPORTANT SAFETY INFORMATION

WARNING: To reduce the risk of fire, electric shock, or injury, always follow these basic safety precautions:

- Read all instructions before using the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical hazards, do not immerse the cord, plugs, or appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.

- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let the cord hang over the edge of a table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Always attach the plug to the appliance first, then plug the cord into the wall outlet. To disconnect, turn any control to "off", then remove the plug from the wall outlet.
- Do not use the appliance for other than intended use.

3. PARTS AND COMPONENTS

Familiarize yourself with the components of your Tayama Electric Food Steamer:

1. **Base Unit:** Contains the heating element, water reservoir, and control panel.
2. **Water Reservoir:** Located within the base unit, with a 1.5-liter capacity. Features a clear water level indicator.
3. **Steaming Trays (3):** Removable, BPA-Free, and stackable for multi-tier steaming.
4. **Lid:** Transparent cover to retain steam and allow monitoring of food.
5. **Control Panel:** Features an LCD display, adjustable timer, delay start, and keep warm functions.



Image: Front view of the steamer, highlighting the control panel and water level indicator.



Image: Side view of the steamer, illustrating the three transparent steaming trays.

4. SETUP

1. **Unpack:** Carefully remove all components from the packaging. Retain packaging for future storage or transport.
2. **Clean:** Before first use, wash the steaming trays, lid, and any accessories in warm, soapy water. Rinse thoroughly and dry. The base unit should only be wiped with a damp cloth.
3. **Placement:** Place the steamer base on a stable, heat-resistant, and level surface. Ensure adequate ventilation around the unit.
4. **Fill Water Reservoir:** Fill the water reservoir in the base unit with fresh water up to the 'MAX' line. The reservoir has a 1.5-liter capacity. Do not exceed the 'MAX' fill line.
5. **Assemble Trays:** Place the desired number of steaming trays onto the base unit. The trays can be stacked or dismantled to accommodate different food sizes and quantities.
6. **Place Lid:** Securely place the transparent lid on the top steaming tray.



Image: Back view of the steamer, showing the water reservoir and power cord connection.

5. OPERATING INSTRUCTIONS

1. **Add Food:** Place your food items into the steaming trays. For optimal results, ensure food is arranged to allow steam to circulate freely.
2. **Power On:** Plug the steamer into a 110V electrical outlet. The LCD display will illuminate.
3. **Set Cooking Time:** Use the control panel to set the desired steaming time. The adjustable timer allows for precise cooking. Refer to the 'Cooking Guide' section for recommended times.
4. **Delay Start Function:** To delay the start of cooking, set the desired delay time (up to 24 hours) before setting the cooking time. The steamer will begin steaming automatically after the delay period.
5. **Keep Warm Function:** After the cooking cycle is complete, the steamer will automatically switch to a 'Keep Warm' mode for up to 2 hours, keeping your food at an ideal serving temperature.
6. **Auto Shut-off & Dry-Boil Protection:** The steamer is equipped with an auto shut-off feature that

activates when the cooking cycle is complete or if the water reservoir runs dry. This prevents damage to the unit and ensures safety.

7. **Monitoring Water Level:** The clear water level indicator allows you to monitor the water level during operation. If water levels drop too low, the dry-boil protection will activate.



Image: Close-up of the control panel, showing the LCD display and function buttons.

6. COOKING GUIDE

Steaming times may vary based on food quantity, density, and desired doneness. The following are general guidelines:

Food Item	Approximate Steaming Time
Vegetables (e.g., broccoli, carrots, green beans)	10-20 minutes
Potatoes (small, diced)	15-25 minutes
Fish Fillets	10-15 minutes
Chicken (boneless, small pieces)	20-30 minutes
Eggs (hard-boiled)	12-15 minutes
Rice (in a heat-safe bowl)	25-35 minutes

The 3-tier design allows for steaming different foods simultaneously. Place items requiring longer cooking times or more intense steaming closer to the water reservoir (bottom tray). Foods that cook faster or require less steam can be placed in the upper trays.



Image: Steamer with corn and sweet potatoes in the lower tray, demonstrating food placement.



Image: Steamer with steamed buns in the middle tray, showing versatility for different food types.



Image: Steamer with fish, broccoli, and eggs in different trays, illustrating multi-tier cooking.

7. MAINTENANCE AND CLEANING

Proper cleaning and maintenance will ensure the longevity and optimal performance of your steamer.

1. **Unplug and Cool:** Always unplug the steamer from the power outlet and allow it to cool completely before cleaning.
2. **Dishwasher Safe Parts:** The steaming trays and lid are BPA-Free and dishwasher safe. They can also be washed by hand with warm, soapy water.
3. **Clean Base Unit:** Wipe the exterior of the base unit with a damp cloth. Do not immerse the base unit in water or any other liquid.
4. **Descaling:** Over time, mineral deposits may accumulate in the water reservoir. To descale, fill the reservoir with a mixture of equal parts water and white vinegar. Run the steamer for 20-30 minutes, then rinse thoroughly. Repeat if necessary.
5. **Storage:** Ensure all parts are clean and dry before storing. The trays can be nested for compact storage.

8. TROUBLESHOOTING

If you encounter any issues with your steamer, refer to the following common problems and solutions:

- **Steamer not producing steam:**
 - Check if the unit is properly plugged into a working outlet.
 - Ensure the water reservoir is filled to at least the 'MIN' level.
 - Verify that the timer is set correctly and the unit is powered on.
- **Food not cooking evenly:**
 - Rearrange food in the trays to allow for better steam circulation.
 - Cut food into uniform sizes for consistent cooking.
 - Ensure the lid is properly sealed.
- **Steamer automatically shuts off prematurely:**
 - This is likely due to the dry-boil protection. Check the water level and refill if necessary.
 - Ensure the steamer is placed on a level surface.
- **Water leaking from the unit:**
 - Ensure the water reservoir is not overfilled.
 - Check that all trays and the lid are correctly assembled and seated.

9. SPECIFICATIONS

- **Model:** TFS-003
- **Brand:** TAYAMA

- **Capacity:** 24 Liters / Quarts
- **Rated Power:** 110V / 500-Watts
- **Product Dimensions:** 11"L x 9"W x 16"H
- **Item Weight:** 6 Pounds
- **Material:** Plastic (BPA-Free trays)
- **Color:** White
- **Features:** 3-Tier steaming, adjustable timer, 24-hour delay start, keep warm function, auto shut-off, dry-boil protection, dishwasher safe trays.

10. WARRANTY AND SUPPORT

For warranty information, product registration, or customer support, please refer to the warranty card included with your product or visit the official TAYAMA website. Keep your purchase receipt as proof of purchase.