

③ Use a wet towel to wipe the outside surface of the product body, but do not use corrosive liquids for cleaning.

④ The method of removing the incrustation of the heating plate: Put 1 to 2 tablespoons of white vinegar or 3 to 5 slices of lemon into the container, and then add water to cover the heating plate surface. Turn on the power first to heat the water until the water is boiling for about 2 minutes, and then turn off the power until the water is cooled to become warm water. Finally, clean it with scouring pad and the incrustation can be removed.

⑤ Do not clean the power line and main body in or with water to avoid product failure and danger.

2. Preservation Methods

Please clean and pack the product into the packing box when it is out of use for a long time. Place it in a dry and ventilated place to prevent it from damp and harmful influence on its normal use.

3. Failure and trouble shooting

It is out of use for a long time. Place it in a dry and ventilated place to prevent it from damp and harmful influence on its normal use.

Failure	Failure causes	Troubleshooting methods
Shortly after it is powered and heated, the nixie tube is off and on after few min....	There is no water in the container, which results in dry-burn power-off protection.	Turn off the power, add appropriate amount of water into the container, and then turn on the power again.
Shortly after it is powered and heated, the nixie tube is off and on after few min....	Stew the foods by directly putting them into S.S. container and create incrustation on the heating plate.	Clean the bottom of S.S. container and put the water into the S.S. container, power on the cooker, do not add food until the water is boiled.
Power failure	The plug of the power line is not properly connected.	Check whether the power cord is properly plugged in place.
Power failure	Product is of failure.	Send to maintenance center for troubleshooting.
The power is switched on but the heating fails.	Product is of failure.	Send to maintenance center for troubleshooting.
"E1" or "E2" are displayed	Product is of failure.	Send to maintenance center for troubleshooting.

Toyomi®

S.S ELECTRIC STEW COOKER & SOUP COOKER & STEAMER 3 IN 1

MODEL: SC 2288

220-240V~50/60Hz, 400-475W CAPACITY: 2.2L

INSTRUCTION MANUAL



SERVICE & IMPORTANT NOTICE

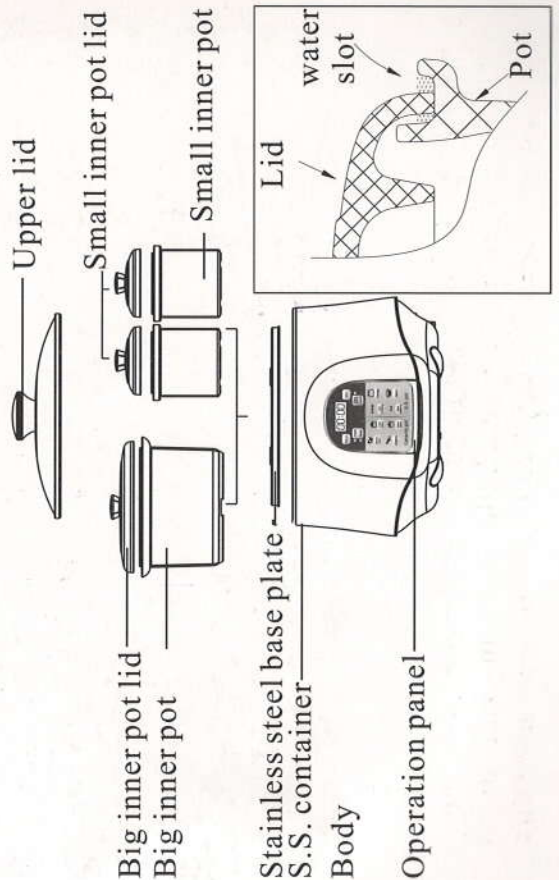
- If the supply cord is damaged, it must be replaced by a special cord or assembly available from the manufacturer or its service agent.
- **WARNING:** This appliance is not intended for use by persons (including children) with reduce physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

IMPORTED BY NATIONAL ELECTRICAL TRADERS

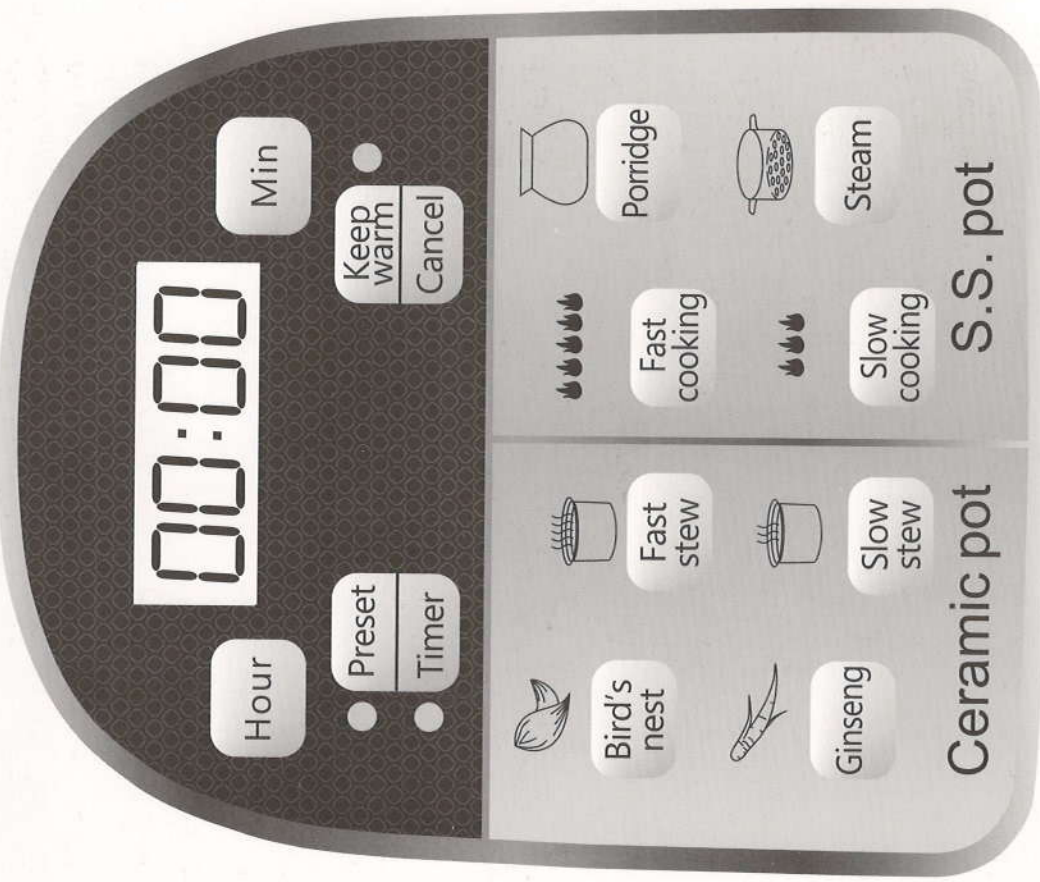
Product Features:

1. Adopting high-quality all-ceramic inner pot to make the foods stewed more nutritious and healthy;
2. Stewing food out of water is effective for preventing it from sticking and burning and can effectively preserve the nutritional ingredients of the food.
3. Using the combination of multiple inner pots can stew various foods at the same time, without the need of stewing them separately.
4. Food-grade 304# stainless steel pot body can also be used to cook food directly, which makes it achieve the truly "one pot with multiple functions".
5. Single-key and single-control operating pattern makes it simple and practical, being suitable for the old people to operate.
6. Specially-designed PRESET/TIMER function makes the time setting under your free control.
7. Equipped with multiple safety protection device can ensure the product safety when in use.

Parts



1. How to use
Description of operation panel and keys:



1. "PRESET/TIMER" key: In the standby mode, press the "PRESET/TIMER" key once, the presetting indicator is on and the screen displays "2:00" and flashes on. At this

moment, you can press the "HOUR" key and "MIN" key to adjust the presetting time.

Note: The presetting function means that the stewpot does not stew food temporarily, and after the time is set it will start its function of stewing.

2. Function Keys ("BIRD NEST", "GINSENG", "FAST COOKING", "SLOW COOKING", "FAST STEW", "PORRIDGE", "SLOW STEW", "STEAMER"): Press the above function keys, the indicators of various functions flash on, and the nixie tube displays the corresponding default stewing times and flashes on. Each time press other function keys within six seconds, the corresponding function indicators and the default times will change and flash on. If there is no any other operation, it will enter into the default state of the function in six seconds.

3. "HOUR" key: After pressing the "PRESET/TIMER" key, you can press the "HOUR" key to adjust the presetting time or timing time. Each press will increase the time by 1 from the default time, and return to "0" when it reaches maximum. If continue to press it, it will increase by 1 again as a circle. If press the "HOUR" key for a longer time, it will continuously increase by the unit of 1.

4. "MIN" key: After pressing the "PRESET/TIMER" key, you can press the "MIN" key to adjust the presetting time or timing time. Each press will increase the time by 5 from the default time, and return to "00" when it reaches "55". If continue to press it, it will increase by 5 again as a circle. If press the "MIN" key for a longer time, it will continuously increase by the unit of 5.

Note: The maximum adjustable time for presetting is 23:55, and the maximum time for timing is 11:55.

5. "KEEP WARM/CANCEL" key: In the standby mode, press the "KEEP WARM/CANCEL" key once, and it enters into the heat preservation function state; under the working conditions, press the "KEEP WARM/CANCEL" key, it will stop working to return to the standby mode, and the screen displays "00:00".

2. Function Setting Table of the Product:

Function	Bird's nest	Ginseng	Fast cooking	Slow cooking	Fast stew	Porridge	Slow stew	Steamer	Keep warm
Default (unit: hour)	1:00	2:30	2:00	3:00	2:00	2:00	3:00	1:00	12:00
Presetting available or not	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	No

3. Operational Procedures

Working principle of water-sealed stewing: it is a cooking method which takes water as a medium to evenly and gently heat the food inside the inner pot (or the inner container). Therefore, you must add water into the S.S. container of the appliance for normal use.

1. Preparing the food materials and utensils

- ① Brief introduction of the water-sealed inner pot operation:
 - a. Clean up the inner pot and its lid;
 - b. Put the food materials into the inner pot and add appropriate amount of water into it (the water level shall be equal to or slightly higher than the food, and the food materials and water added shall not exceed the 80% of the inner pot volume);
 - c. Put on the inner pot lid.

- ② Description of how to place the big inner container and small inner container:

- a. Add water into the container to the maximum water line;
- b. Put the stainless steel base plate into the container;
- c. Put the inner container or the small inner container with prepared food materials in it onto the stainless steel base plate inside the container;
- d. Pour clean water into the water slot at the edge of the inner pot;
- e. Gently turn the inner pot lid to make the water inside the water slot distributed more evenly.
- f. Put on the upper lid.

Tips: When the stewing is finished, take out the inner pot

and open the upper lid at this moment, it is recommended then you dry the water in the water slot with cotton cloth, in order to avoid that you will mix the water in the water slot into the soup when you pour the soup out of the inner pot.

2. Switch the power on: First connect the attached power cord to the product, and then connect the other end to a power socket. The nixie tube on the operation panel is on, and the product is in the standby mode.

Note: In the standby state, the presetting indicator is off, and the screen displays "00:00".

3. Selecting functions and setting time

① Stewing with default time (respectively taking "BIRD NEST" and "SLOW COOKING" as examples)

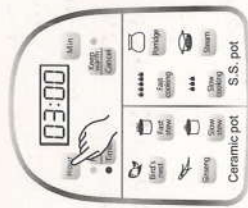
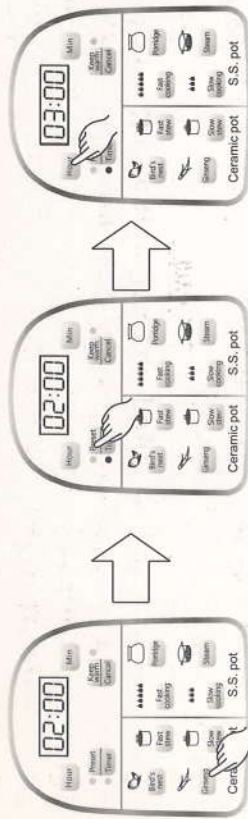
Press the "BIRD NEST" key, the nixie tube displays "01:00", and the "BIRD NEST" function indicator flashes on. If you do not press any keys any more, it will automatically enter into the stewing of this function after a while.

Press the "SLOW COOKING" key, the nixie tube displays "03:00", and the "SLOW COOKING" function indicator flashes on. If you do not press any keys any more, it will automatically enter into the stewing of this function after a while.

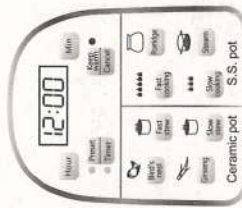
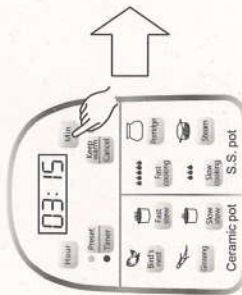
The functions of "BIRD NEST", "GINSENG", "FAST COOKING", "SLOW COOKING", "FAST STEW", "PORRIDGE", "SLOW STEW", "STEAMER" adopt the single-key and single-control operation pattern!

② Other settings and description

A. Timed stewing setting and operation description (Taking 3:15 timing of the "FAST STEW" function as an



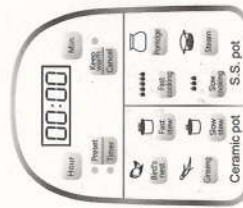
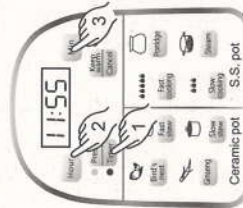
Press the "FAST STEW" key, the "PRESET/TIMER" key, and the timing indicator flashes on and displays "02:00", and the "FAST STEW" function enters into the timing time adjustment state



Press the "MIN" key to set the desired timing minute figure of "15".

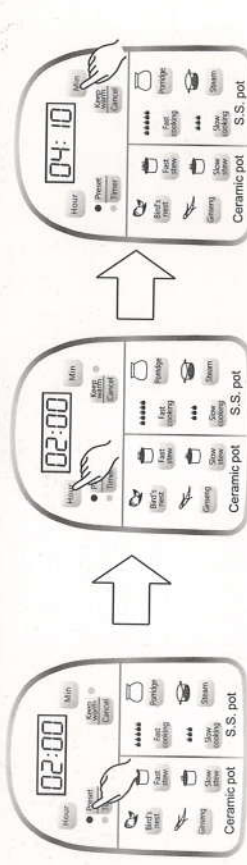
After a few seconds, it automatically enters into the working state. The nixie tube of the "FAST STEW" function indicator and the timing indicator displays "03:15" and turns on, and it starts to work. It immediately starts to count down when it enters into the working state, and the ":" flashes on.

After the timing time is over, it enters into the infinite keep warm state. The "FAST COOKING" indicator is off, the "Heat Preservation" indicator is constantly on, the screen displays "12:00" and the ":" flashes on.



If necessary, press the "TIMER" key first, and then press the "HOUR" key and "MIN" key to adjust the heat preservation into timed heat preservation.

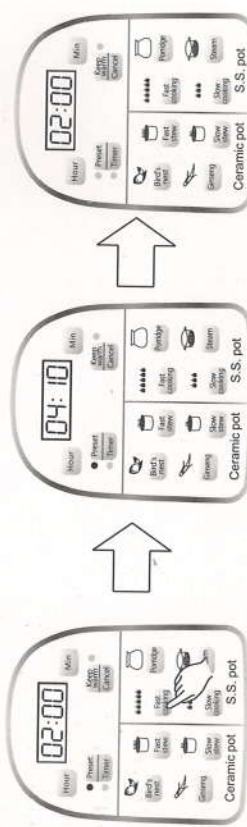
B. Preset "FAST COOKING" setting and the operation description (taking the 4 hours and 10 minutes of the presetting time and default timing time stewing of the "FAST COOKING" function as an example):



Press the "PRESET" key, the "PRESET" indicator flashes on, the nixie tube displays the default presetting time of "02:00" and flashes on.

Press the "HOUR" key to set the desired timing hour figure of "4".

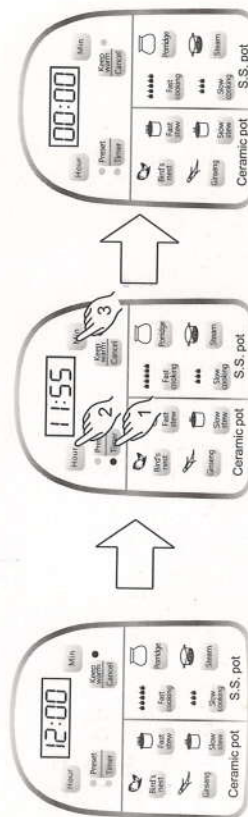
Press the "MIN" key to set the desired timing minute figure of "10".



Press the "FAST COOKING" key, the nixie tube flashes "02:00", and the "FAST COOKING" function indicator flashes on.

After a few seconds, it automatically enters into the working state of presetting. The "FAST COOKING" function indicator and the presetting indicator turn from flashing on to being constantly on. The nixie tube displays "04:10" and starts to work. It immediately starts to count down when it enters into the working state.

After the presetting time is over, it enters into the working state of the "FAST COOKING". The indicator of presetting is off, and the nixie tube displays "02:00" and starts to work. It immediately starts to count down when it enters into the working state.



After the timing time is over, it enters into the infinite keep warm state. The "FAST COOKING" indicator is off, the "Heat Preservation" indicator is constantly on, the screen displays "12:00" and the ":" flashes on.

If necessary, press the "TIMER" key first, and then press the "HOUR" key and "MIN" key to adjust the infinite heat preservation into timed heat preservation.

After the completion of timed KEEP WARM, it enters into the standby mode, and the screen displays "00:00".

Note:

1. After pressing the "PRESET/TIMMER" key first and then pressing the function keys of "BIRD NEST", "GINSENG", "FAST COOKING", "SLOW COOKING", "FAST STEW", "PORRIDGE", "SLOW STEW", "STEAMER" to select the desired functions, it will enter into the presetting working state; if you press these function keys before pressing the "PRESET/TIMER" key, then it will enter into the timing setting state of the functions.
2. Under the condition of presetting work state, the time can not be adjusted;
3. The functions of "KEEP WARM/CANCEL" cannot be preset.

C. Stop working.

After the appliance works for a certain period of time, if you think that the food is stewed to the appropriate degree, you simply press the "KEEP WARM/CANCEL" key (at this moment, this key only has the function of cancel) to stop the operations immediately and return to the standby mode.

NOTE: After the product is used, unplug the power cord and turn off the power.

Tips:

1. Set appropriate reserved time according to the characteristics of food materials and life experience to fully immerse the food materials in water. The time set for those easy-deteriorating food shall not be too long to prevent deterioration.
2. When stewing or steaming the food not easy to cook, or at low temperatures, please properly cook with more time to make sure that the food is fully cooked based on default timing. When steaming chunks of sweet potato, potato, etc, please cut them into small pieces, in order to ensure the food is fully cooked.
3. Set the working time under the working state according to your personal preference to make food taste better.

4. In order to ensure the effect of food stewing, the default time or the self-set time of each function (except for the functions of "KEEP WARM/CANCEL") enters into the working state of the function and immediately starts to count down. For example: the default 1:00 hours of the stewing time of the "BIRD NEST" function refers to that the entire stewing process is only 1:00 hours, and then it automatically turns into the heat preservation function.
5. Please add water into the container in terms of the maximum water level mark on the product, add water in order to ensure the normal stewing and prevent the product from failure or danger. (This water level mark is the one after putting into the inner container)
6. If you need to open the upper lid at the time of stewing, please press the "KEEP WARM/CANCEL" key to stop operation. Do not uncover the lid until the water stops boiling to prevent the boiling water from splashing out of the stewing cup container, causing scalding injury.
7. When the product enters into the state of heat preservation, it is the infinite-time heat preservation, and the screen displays "12:00". Press the "KEEP WARM/CANCEL" key to stop the heat preservation.

Notes

1. AC power voltage should be in accordance with the voltage indicated on the rating label.
2. For your safety, use the power source with ground protection.
3. Do not place the product near or at the surfaces of the items that are flammable and explosive; do not put the product at the places that are wet or near other heat sources to avoid failures and danger.
4. When using this product, it should be placed at a solid platform out of children's reach.
5. When the product is at work, it will produce steam, do not let the face or hands near the steam vent to avoid scalding;

the items that could be harmed by steam should not be put over the product; do not use the rag or similar items to cover the steam vents so as to avoid accidents and product failure.

6. When the product is in use, its upper lid and the home have very high temperature, so do not touch them to avoid burns.
7. Do not directly put the ceramic pot on the fire. And do not add cold water when the pot is hot for avoiding crack.
8. If there is no water in this product when it is in operation, please unplug power cable, it can not be powered on again before it cools down, do not touch the heating base to avoid burn.
9. The amount of water added into the S.S container is at the maximum water level after putting into the inner pot or the small inner pot, and the water added cannot exceed the maximum water line, otherwise, there may be breakdown or dangers.
10. Do not switch on the power for dry burning when no water is added into the S.S. container. Unplug the power cord when it is out of use.
11. When plug in the power line you must fully insert it in to ensure the good contact.
12. The power plug and socket should be kept dry and it is prohibited that inserting and pull the power plug with wet hands to prevent from electric shock.
13. When this product is power on, do not move it
14. The ceramic parts are the fragile items, so prevent them from colliding with hard objects and falling down from a height, causing breaking damage

Repair and maintenance

1. Cleaning methods:

- ① Before it is cleaned, the power line should be unplugged after being cooled down.
- ② The ceramic parts can be washed with detergent and sponge, and do not use a hard steel wire to clean it to avoid damage to the surface.