

# TAYAMA®

## Convection Oven

### TO-2000XR



**PLEASE READ THIS MANUAL CAREFULLY  
BEFORE USING YOUR CONVECTION  
OVEN AND KEEP IT FOR FUTURE  
REFERENCE**

# GENERAL INFORMATION

## Use and Storage of the User Manual

Inside this user manual you will find information on how to properly use and maintain your Glass Bowl Convection Oven, including but not limited to, safety instructions and precautions, assembly and use instructions, frequently asked questions, and warranty conditions. Please store this user manual in an easily-accessible location for future reference.

## Intended Use

Your Glass Bowl Convection Oven has been designed for food preparation as described in this user manual. **DO NOT** use this appliance for any other purpose. This product is intended for household use only.

Convection cooking combines hot air movement by means of a fan. In many cases, convection cooking provides significantly faster cooking versus conventional radiant ovens. The fan gently circulates air to every part of the food, quickly browning, crisping and sealing in moisture and flavor, producing an even temperature all around the food to cook food more evenly versus conventional ovens that create hot and cold spots.

## Emphasis Used

Words in *italic* refer to settings on the control panel.

## Technical Data

Voltage Rating	120V AC, 60Hz
Power Rating	1300 Watts
Capacity	3 Gallons (4 Gallons with Extender Ring)
Product Dimensions	16.1" x 12.8" x 12.6" (W x H x D)
Net Weight	12.3 Lbs.

# PRODUCT SAFETY

## Explanation of Symbols

Recognize these symbols:



Hazards or unsafe practices which COULD result in severe personal injury or death.



Hazards or unsafe practices which COULD result in minor personal injury.

## SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE



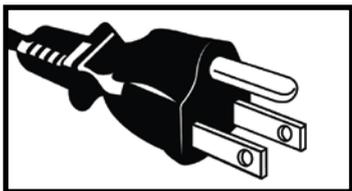
Read and understand all safety precautions. Failure to follow all instructions described in this user manual may result in electric shock, fire and/or serious personal injury. The warnings, cautions and instructions discussed in this user manual cannot cover all possible conditions and situations that may occur. It must be understood by the user that common sense and caution are attributes which cannot be built into the appliance, but must be supplied by the user.

### Electric Power

If an electric circuit is overloaded with other appliances, your Glass Bowl Convection Oven may not operate properly. Your Glass Bowl Convection Oven should be operated on a separate electrical circuit from other operating appliances.

# PRODUCT SAFETY

## 3-Prong Plug



Your Glass Bowl Convection Oven is equipped with a power supply cord that has a grounding wire with a grounding plug. In the event of an electrical short circuit, the grounding plug reduces the risk of electric shock by providing an escape wire for the electric current.

The plug must be plugged into an electrical outlet that is properly installed and grounded. Your Glass Bowl Convection Oven requires a standard 120 Volt, 60 Hz electrical outlet with a 3-prong ground receptacle. **DO NOT** attempt to modify the plug in any way. If the plug fits loosely into the AC outlet or if the AC outlet feels warm, **DO NOT** use that outlet. Improper use of the grounding plug and/or outlet can result in a risk of electric shock. Consult a qualified electrician or serviceman if the grounding instructions are not completely understood.



A short power supply cord is provided to reduce the risk of becoming entangled in or tripping over a longer cord. An extension cord is not recommended for use with this product, but if necessary, the marked electrical rating must be equal to or greater than the electrical rating of this product. **DO NOT** alter the plug of the appliance or any extension cord used with this appliance. Arrange the extension cord so that it will not drape over the countertop or tabletop where it can be tripped over or pulled.

**THIS PRODUCT IS INTENDED FOR  
HOUSEHOLD USE ONLY**

# PRODUCT SAFETY

## Important Safety Instructions



To reduce the risk of fire, electric shock, or serious personal injury, please read and save all instructions before using your Glass Bowl Convection Oven.

When using your Glass Bowl Convection Oven, basic safety precautions should be observed, including the following:

1. READ ALL INSTRUCTIONS BEFORE USE.
2. Before using the appliance for the first time, check if the voltage of the appliance corresponds to the voltage in your home.
3. DO NOT share the electrical outlet with other appliances.
4. DO NOT use the appliance with a damaged electrical outlet.
5. This appliance should not be operated through an external timer or remote control.
6. DO NOT use a cracked glass bowl container or a glass bowl container that has loose or weakened handles.
7. DO NOT operate the appliance if it has a damaged or cut power cord or plug, if the wires are exposed, if the unit malfunctions, if the unit is dropped or damaged, or if the lid is dropped in or exposed to water.
8. DO NOT expose or immerse the lid, power cord or plug of this appliance in water or any other liquid.
9. ALWAYS assemble the appliance completely before plugging the unit into an electrical outlet. DO NOT begin operating this appliance until it is properly assembled.
10. ALWAYS ensure the appliance is unplugged from the electrical outlet, has cooled down completely, and all parts have stopped before assembling, disassembling, relocating or cleaning the unit. Unplug the unit from the electrical outlet when not in use.

# PRODUCT SAFETY

11. ALWAYS place the appliance on a level and stable surface.
12. DO NOT place the convection oven on or near a hot gas or electric burner, or in a heated oven.
13. Ensure that the appliance and its power cord do not come into contact with hot surfaces or hang over the edge of a table or counter.
14. For adequate air circulation, leave approximately 6 to 8 inches of open space all around the exterior of this appliance while it is in use.
15. ALWAYS ensure the lid, extender ring and racks are securely locked in place before operating the product. NEVER try to remove the parts while the appliance is in use.
16. DO NOT cover any part of the oven with metal foil. This may cause the oven to overheat.
17. A fire may occur if the oven is covered or touches flammable materials, including curtains, draperies, walls, and the like, when in operation. DO NOT place any item on top of the appliance during operation.
18. DO NOT move or lift the convection oven while the power cord is still connected to the wall outlet.
19. DO NOT put any stress on the power cord where it connects to the appliance, as the power cord could fray and break.
20. DO NOT leave the appliance unattended while it is in use. ALWAYS unplug the appliance from the electrical outlet when not in use.
21. Close supervision is necessary when the appliance is used near children, incapacitated persons, or pets.
22. Keep the appliance out of the reach of children and pets. This appliance is not intended for use by children or incapacitated persons.
23. The temperature of accessible surfaces may be hot when the appliance is operating.
24. Avoid contact with internal parts during operation. Keep hair, hands, fingers or any other body part from coming into contact with the internal components while the appliance is operating.
25. Ensure that nothing touches the heating elements of the oven.

# PRODUCT SAFETY

26. Oversized foods or metal utensils must not be inserted into the oven as they may create a fire hazard or risk of electric shock.
27. The use of attachments or accessories not recommended or sold by the manufacturer may result in fire, electric shock or injury.
28. Extreme caution must be exercised when using any container inside the glass bowl.
29. Extreme caution should be exercised when using cookware or bakeware constructed of anything other than ovenproof metal or glass. DO NOT place any of the following materials in the oven: cardboard, plastic, paper, or anything similar.
30. DO NOT use this appliance as a fryer. DO NOT attempt to fill with oil or attempt to deep fry. Such actions may cause fire and injury.
31. The glass bowl is exclusively designed for use with the convection oven. It must never be used on a range top.
32. DO NOT touch hot surfaces. ALWAYS use the handles or control knobs. ALWAYS wear protective, insulated oven gloves and the provided tongs when inserting or removing items from the hot oven.
33. Before removing the lid:
  - a. Turn off the timer.
  - b. Disconnect the power cord.
  - c. Lift the lid by the safety handle.
34. DO NOT plug or unplug the appliance into or from the electrical outlet with a wet hand.
35. To disconnect the appliance from the electrical outlet, ensure the appliance is turned off, by verifying that the timer control knob is turned to the *OFF* position, and then pull directly on the plug. DO NOT pull on the power cord.
36. Extreme caution must be taken when moving the convection oven containing hot liquids or foods.
37. DO NOT set the hot glass bowl on a cold surface.
38. DO NOT place the hot underside of the lid directly onto laminated, wood, paper, plastic or other flammable surfaces. Place the lid on heat resistant surfaces only.

# PRODUCT SAFETY

39. DO NOT use the dishwasher to clean any of the parts and accessories of the oven.
40. DO NOT clean the inside of the oven with metal scouring pads, as pieces of the pad can break off and touch electrical parts, thereby creating a risk of electric shock.
41. DO NOT use abrasive cleaners, steel wool or scouring pads to clean any part of the convection oven as they will damage the surface.
42. Allow the unit to completely cool and store it in a cool, dry place.
43. DO NOT store any materials other than the manufacturer's recommended accessories in this oven when it is not in use.
44. This appliance has no user serviceable parts. DO NOT attempt to examine or repair this appliance yourself. Only qualified service personnel should perform any servicing. Return the appliance to an authorized service center for examination, repair or adjustment.
45. DO NOT use this appliance for purposes other than its intended use.
46. This appliance is intended for household use only. DO NOT use the appliance outdoors or for any other purpose.

## SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE

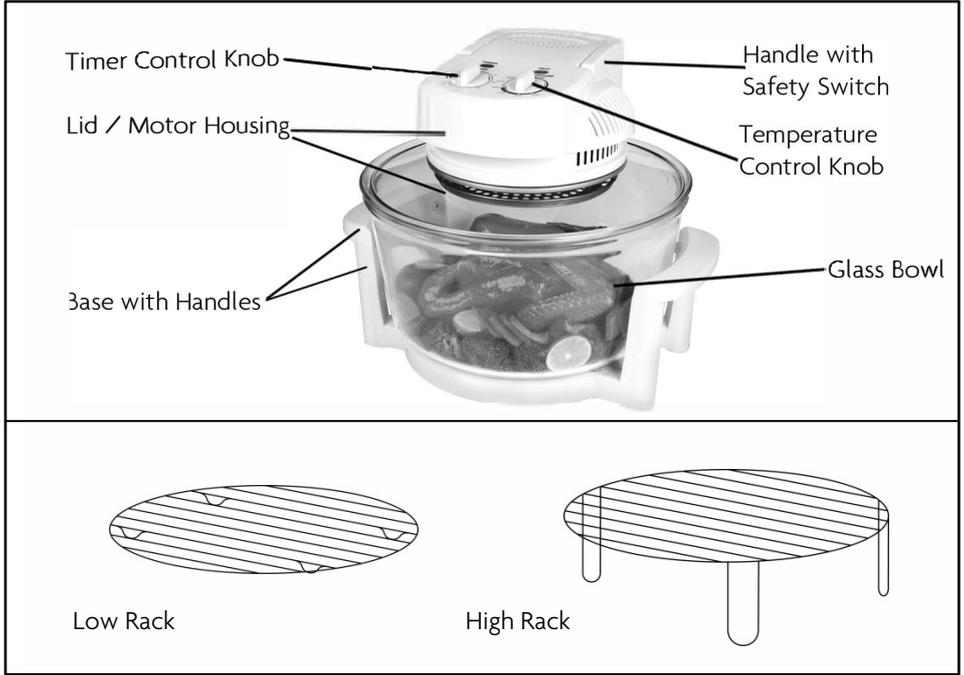
### Safety Warnings

Although the appliance is easy to operate, the warnings below must be followed for your safety:

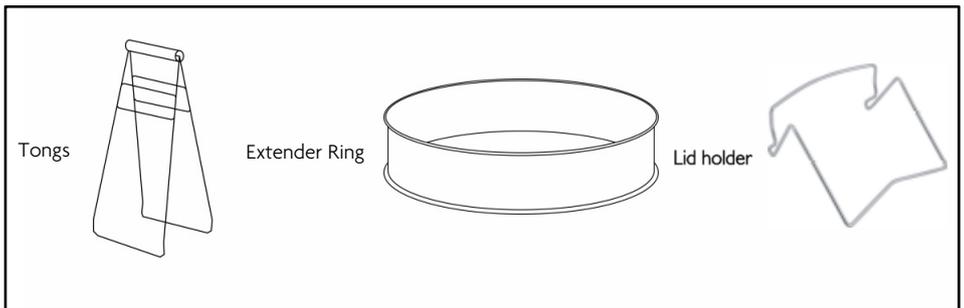
- DO NOT immerse the cord, plug, or any portion of the base unit in water or any other liquid.
- DO NOT use the appliance on an unstable surface.
- DO NOT place the appliance near a heat source.
- DO NOT unplug the appliance by pulling on the power supply cord.
- The appliance must be unplugged and cooled down completely before any cleaning or maintenance duties.
- If the appliance appears to be faulty, it must be unplugged.

# PRODUCT COMPONENTS

## Unit



## Accessories



# ASSEMBLY

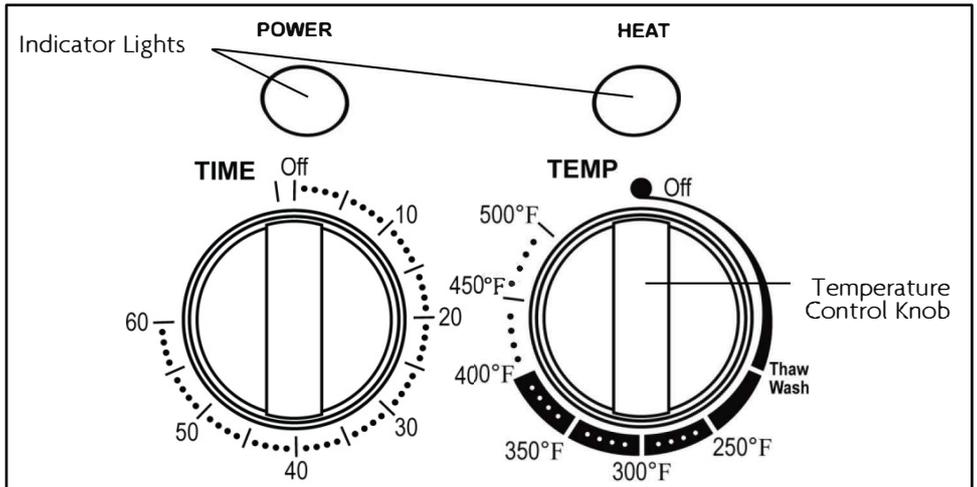
## Before Use

1. Read all instructions.
2. Carefully unpack the convection oven and remove all packaging materials.
3. To remove any dust that may have accumulated on the removable parts during packaging, clean the surfaces with a warm, damp cloth and remove any stickers (except for any warning/caution stickers). Dry thoroughly.  
  
NOTE: DO NOT use the dishwasher to clean any of the parts and accessories of the oven.
4. Wash the glass bowl in warm, soapy water. Rinse and dry thoroughly.
5. Only operate the convection oven on a dry, level, stable and heat resistant surface.
6. The convection oven is to be stored and used under the following conditions:
  - a. Surrounding temperature cannot be lower than 40°F.
  - b. Relative humidity must not be higher than 80%.
  - c. Aggressive impurities in the air are not acceptable.
7. Cover the glass bowl with the lid and ensure it is sealed correctly.
8. Insert the power cord firmly into the wall outlet.
9. Fold the handle until it snaps into place. The heating element and fan will only activate if the handle is folded completely down. As a safety feature, the convection oven will switch off when the handle is lifted up. To turn the unit back on, swing the handle all the way down until it snaps into place.
10. Preheat the convection oven for 3 minutes before the initial use. This will burn off any excess manufacturing or packaging oils. The *Timer Control Knob* must be engaged for the unit to function.

NOTE: DO NOT touch hot surfaces. ALWAYS use the handles or control knobs. ALWAYS wear protective, insulated oven gloves and the provided tongs when inserting or removing items from the hot oven.

# USE

## Control Panel



- *Temperature Control Knob:* Turn the knob clockwise to choose the desired temperature from 250°F - 500°F.
- *Timer Control Knob:* Turn the knob clockwise to choose the desired cook time. The *Timer* must be engaged for the unit to function. The *Timer Control Knob* has a reminder bell which sounds when the cook time has elapsed.
- *Indicator Lights:* The *Orange Indicator Light* indicates that the *Timer* is engaged. The *Green Indicator Light* indicates that the temperature has been set.
- *Thaw/Wash:* You have the option to thaw frozen foods. The wash function is used to remove stuck-on food particles from the bottom and/or sides of the glass bowl interior. The *Thaw/Wash* function operates at about 100°F - 150°F.

## Accessories

**Tongs:** Use the tongs to lift the rack (with food) out of the bowl. The tongs can also be used to place food into the base of the unit.

**Extender Ring:** Increases the capacity of the oven to 4 gallons to cook larger foods. To use the oven with the extender ring, place the flat part of the extender ring over the lip of the glass bowl. The extender ring has its own lip that will create a perfect seal with the unit's lid.

# USE

## Operation

1. Place the high and/or low rack in the bowl and place food in the center of the rack(s) for the best air circulation. Allow about a ½-inch gap between the food and the bowl. Also, allow about a ½-inch gap between items on the same rack.
2. Set the *Timer Control Knob* using the Helpful Tips section as a point of reference. Use the *Temperature Control Knob* to set the desired cooking temperature. The *Orange* and *Green Indicator Lights* will turn on to indicate that cooking has started.

NOTE: DO NOT touch hot surfaces. ALWAYS use the handles or control knobs. ALWAYS wear protective, insulated oven gloves and the provided tongs when inserting or removing items from the hot oven.

3. The *Timer Control Knob* will switch *Off* after the preset time period has passed and a bell will sound momentarily to alert you that the cooking time is over.
4. After the food is cooked, it can be kept hot by turning the temperature down to 300°F.



NOTE: Ensure the extender ring is properly assembled before use.

## Helpful Tips

All recommended cooking times are approximate. Times may vary depending on the type of cooking, temperature selected and your individual preferences. Always ensure food is fully cooked inside before serving. When cooking meats, always check the internal temperatures with a meat thermometer.

# USE

## Cooking with the Extender Ring

If you need to cook something of a larger size such as a whole chicken, turkey, stuffed turkey, etc., you can place the extender ring on top of the bowl. The extender ring increases the size of the bowl, giving you the extra capacity you need for cooking.

## Thawing Food

Although you can cook almost any food from frozen using the convection oven, the *Thaw/Wash* function allows you to thaw most frozen foods. Place the food onto one of the wire racks and set the *Temperature Control Knob* to *Thaw/Wash*. Allow about 40 minutes of cooking time per 2.2 lbs. Large items like meat joints should be turned at least once during the thawing process. Any liquids or juices from thawed foods should be thoroughly cleaned from the bowl before cooking.

## Frozen Food

Large items like meat joints or poultry cannot be cooked from frozen and must be thawed thoroughly first. However, some foods cook best from frozen. Simply follow the cooking instructions on the packaging as a guideline. It is often the case that cooking time is shorter in the convection oven as it is more efficient than a conventional oven.

## Toasting

You can toast almost anything in the convection oven: bread, bagels, pizza, crumpets, and more. For best results, use the high rack and set the *Temperature Control Knob* to 430°F - 445°F, depending on your preference. It is unlikely that the item you are toasting will need to be turned over halfway through cooking. The hot air circulation will usually toast both sides at once.

## Grilling

As with toasting, items to be grilled should be placed on the high rack. The *Temperature Control Knob* should be set between 430°F - 460°F. When deciding the best temperature setting to use, consider the thickness of the food. A 1-inch thick steak will require a lower temperature and longer cooking time than a ½-inch thick steak. Remember frozen foods like burgers need a longer cooking time. You may wish to turn the food halfway through the grilling process to ensure even coloring.

NOTE: DO NOT cover the food while cooking.

# USE

## Baking and Steaming

The temperature for cooking uncovered dishes is usually 70°F - 100°F lower than in a traditional oven. No preheating is necessary in the convection oven before baking. Ordinarily, the center of the cake batter will be moist, while the sections closest to the rim of the baking pan will be finished first. For this reason, a bunt cake pan or tube pan is better to use than the larger layered cake pans.

## Bread Rolls

To reheat fresh bread rolls, wrap each roll in foil, place on the low rack and heat at 400°F for 5 - 7 minutes. If the rolls are a few days old, they can be refreshed by brushing them with a little milk, placing them on the high rack and heating for 6 - 9 minutes at 350°F.

## Pies

Place precooked (unfrozen) pies on the high rack and cook for approximately 8 - 12 minutes at 430°F. Frozen or uncooked pies use the same position and temperature but require a longer cooking time (20 - 25 minutes). Cooking time may vary depending on the size and content of the pie.

## Broiling

For broiling with a convection oven, the *Temperature Control Knob* should be set between 430°F - 480°F. DO NOT cover the food while cooking. Use the high rack to bring food closer to the heat source for additional crispness and browning of food. Add hickory liquid smoke or mesquite to achieve a smoky flavor. Any seasonings should be applied to the surface of the meat. If the fish or meat is lean, spray the rack with non-stick vegetable oil or brush with cooking oil prior to arranging the fish or meat on the rack to avoid food sticking to the rack. For browner or more seared surfaces, broil on both sides as with thick steaks. For thinner pieces, turning is not necessary.

## Roasting

To let hot air circulate freely, use the low rack. The propelled hot air cooks meat evenly and seals in the juice. Turning and basting is not necessary. A meat thermometer is recommended however without one, use the table provided in this manual or follow the chart given for conventional or regular ovens and subtract 75°F.

# USE

## Roast Whole Chicken

Rinse the chicken thoroughly and add desired seasonings. Spices such as garlic, black pepper and salt are suggested. Before roasting, allow seasonings to penetrate for a few hours. The base of the bowl can be lined with aluminum foil to catch any drippings. Roast for approximately 30 minutes per 2.2 lbs. at 400°F.

## Whole Roasts

With the fatty portion facing upward, place meat directly on the low rack and season to taste. The temperature for roasting is usually 75°F less than regular or conventional roasting. Cooking time depends on the type and size of the roast. Using a meat thermometer is recommended.

## Cakes

When selecting an appropriate cake tin to use, ensure that it will fit comfortably in the bowl. Always place the cake tin on the low rack and never directly onto the bottom of the bowl. When using recipes from elsewhere, deduct 50°F from the recommended cooking temperature. Cooking time depends entirely upon the size of the cake you are making but it is easy to monitor its progress with the see-through glass bowl.

## Biscuits and Pastries

You may use your personal frying pan however ensure that it is safe to use in a convection oven like this. Lightly grease the pan and place it on the low rack. The best temperature for biscuits and pastries is between 430°F - 445°F. Cooking times vary but are generally 12 - 15 minutes for biscuits.

## Eggs

Hard or soft-boiled eggs are simple to cook in the convection oven. For starters, there is no boiling involved. Place up to 6 eggs into the pan and place the pan on the high rack. Set the *Temperature Control Knob* to 400°F and set the *Timer* to approximately 5 - 6 minutes for soft-boiled eggs or 10 minutes for hard-boiled. Always use the tongs to carefully remove the eggs after cooking.

# USE

All recommended cooking times are approximate. Times may vary depending on the type of cooking, temperature selected and your individual preferences. Always ensure food is fully cooked inside before serving. When cooking meats, always check the internal temperatures with a meat thermometer.

Meat	Amount	Approximate Time (in minutes)	Temperature
Beef, Boneless, Whole Roast	2.2 – 3.3 lbs.	Rare: 15 - 20 Medium: 20 - 25 Well Done: 25 – 30	400°F
Beef, Rib Roast, Rump or Chuck	2.2 – 3.3 lbs.	Rare: 15 - 20 Medium: 20 - 25 Well Done: 25 – 30	400°F
Ham with Bone and Fully Cooked	2.2 – 3.3 lbs.	Medium: 12 - 15	400°F
Pork, Loin (Boneless)	2.2 – 3.3 lbs.	Well Done: 20 – 25	400°F
Loin with Bone	2.2 – 3.3 lbs.	Well Done: 25 - 30	400°F

Various Foods	Amount	Approximate Time (in minutes)	Temperature
Whole Chicken	5.0 lbs.	70 – 75	400°F
Drumsticks	8 Pieces	15	400°F
Fish	10 Pieces	7 - 8	480°F
Clams	1.1 lbs.	5 – 7	400°F
Shrimp	1.1 lbs.	5	480°F
Corn	4 Pieces	10	480°F
Potato	1.1 lbs.	25	480°F

# USE

Baking	Approximate Time (in minutes)	Temperature
Brownies	18 – 20	300°F
Buns	10 – 12	400°F
Cakes (Layer)	18 – 20	300°F
Cakes (Loaf)	30 – 35	300°F
Cornbread	18 – 20	350°F
Cookies (Drop)	8 – 10	325°F
Cookies (Rolled)	10 – 12	325°F
Muffins	12 – 15	350°F
Pies / Pastries / Pie Crust	8 – 10	400°F
With Filling (No Top Crust)	25 – 30	325°F
With Filling (Two Crusts)	35 – 40	350°F
Bread, Rolls	12 – 15	350°F
Loaf	25 – 30	325°F

NOTE: The process of cooking and the cooking time may vary depending on depth and size of the mixture or preparing dish.

# MAINTENANCE AND STORAGE

## Cleaning the Product

### CAUTION

- ALWAYS unplug the convection oven from the electrical outlet and allow the parts to cool completely before storing the unit or disassembling it for cleaning. Never immerse the unit in water or any other liquid.
- DO NOT use abrasive cleaners, stiff wool or scouring pads to clean any part of the convection oven as they will damage the surface.
- DO NOT wash any parts or accessories of the convection oven in the dishwasher.

The oven should be cleaned regularly for optimal performance. Regular cleaning will also reduce the risk of fire hazard and electric shock. Before cleaning the oven, check to see that the *Timer Control Knob* is in the *Off* position, and then unplug the oven from the electrical outlet. Allow the oven to cool completely before cleaning.

1. Clean the product after each use. Wash the glass bowl in warm, soapy water and dry thoroughly. Clean the exterior of the base by wiping with a soft, damp cloth.

NOTE: DO NOT use the dishwasher to clean any of the parts or accessories.

2. If any food particles seem to be stuck to the bottom and/or sides of the glass bowl interior, you can use the *Thaw/Wash* function. Fill the convection oven with soapy water and ensure the contents will not come into contact with the heating element. Set the *Temperature Control Knob* to the *Thaw/Wash* setting for approximately 10 minutes and once the time elapses, carefully open the lid and wait for the glass bowl to cool down before emptying the liquid inside.
3. Wash the glass bowl again in clean, warm water to remove the soap residue and food remnants. Dry thoroughly.
4. To clean the lid/motor housing, wipe both with a soft, damp cloth. Use mild detergent, if necessary.
5. Any accessories may be washed in warm, soapy water.
6. Reassemble the product and store the convection oven in a cool, dry place.



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