

사용설명서 | Operating Instructions

CRP-HN10 Fuzzy Series

1.8L(2~10Persons) / 1.8L(2~10인분)

CUCKOO
always new

happiness

NO.1 CUCKOO

Electric Pressure Rice cooker/warmer



design

love

emotion

CUCKOO ELECTRONICS CO., LTD.

CONTENTS

Thank you very much for purchasing “CUCKOO”
Electric Rice cooker/warmer

Read all instructions before use. Save these instructions for future reference. The Instruction will be greatly useful when you find any question or face improper operation of function.

저희 쿠쿠 압력보온밥솥을 애용해 주셔서 대단히
감사 드립니다.

이 사용설명서는 잘 보관하여 주십시오.
사용 중에 모르는 사항이 있을 때나 기능이 제대로
발휘되지 않을 때 많은 도움이 될 것입니다.

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IMPORTANT SAFEGUARDS

1. Read all instructions before using this appliance.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against fire, electric shock and / or injury to persons do not immerse cord, plugs, or Pressure Cooker Body in water or any other liquid.
4. Close supervision is necessary when this appliance is used by or near children.
This appliance is not intended for use by young children without supervision.
5. Unplug from outlet when not in use and before cleaning.
Allow appliance to cool before putting on or taking off parts, and before cleaning the appliance.
6. Do not operate any appliance with a damaged cord or plug, after the appliance malfunctions, or has been damaged in any manner. Return the appliance to the nearest authorized service facility for examination, repair or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock, and / or injury to persons.
8. If the supply cord is damaged, it must be replaced by a special cord or assembly available from the manufacturer or your service agent.
9. Do not use outdoors.
10. Do not let the cord hang over the edge of a table or counter, or touch hot surfaces.
11. Do not place on or near a hot gas, electric burner, or in a heated oven.
12. Always attach the plug to the appliance first, then plug the cord into the wall outlet. To disconnect, or set all control to "off", then remove the plug from the wall outlet.
13. Do not use this appliance for other than its intended use.
14. Extreme caution must be used when moving an appliance containing hot oil or any hot liquids.
15. Oversized foods, metal foil packages, or utensils must not be inserted into the appliance as they are a risk of fire or electric shock.
16. A fire may occur if the appliance is covered or touching flammable material, including curtains, draperies, walls, etc while in operation.
17. To reduce the risk of electric shock, cook only in the provided removable container.
18. This appliance cooks under pressure. Improper use may result in scalding injury.
Before operating the unit, properly secure and close the unit. See "Operating Instructions."
19. Do not cook foods such as applesauce, cranberries, cereals, macaroni, spaghetti, or other foods.
These foods tend to foam, froth, and sputter, and may block the pressure releasing device.
20. Before use always check the pressure releasing device for clogging.
21. Do not open the pressure cooker until the unit has cooled and internal pressure has been reduced.
See "Operating Instructions."
22. Do not use this pressure cooker to fry in oil.
23. Be sure that handles are assembled and fastened properly before each use.
Cracked, broken or charred handles should be replaced.

SAVE THESE INSTRUCTIONS THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY

ADDITIONAL IMPORTANT SAFEGUARDS

WARNING : This appliance generates heat and escaping steam during use. Use proper precaution to prevent risk of burns, fires, other injury to persons, or damage to property.

1. Keep hands and face away from the Pressure Release Valve when releasing pressure.
2. Take extreme caution when opening the Lid after cooking. Severe burns can result from steam inside.
3. Never open the Lid while the unit is in operation.
4. Do not use without the inner Pot in place.
5. Do not cover the Pressure Valve with anything as an explosion may occur.
6. Do not touch the inner pot nor any heating parts, immediately after use.
Allow the unit to cool down completely first.

HOW TO USE EXTENSION CORD

Note:

- A. A short power-supply cord (or cord set) is provided to reduce the hazards from entanglement by a longer cord.
- B. Extension cord should be used properly.
- C. Extension cord should be used
 - (1) The rated voltage for extension cord should be proper for the appliance.
 - (2) If the appliance is set on the ground, the extension cord should also set on the ground.
 - (3) The cord wires and extension cord should always be arranged to prevent hazards to children.

This appliance has a polarized plug : (one blade is wider than the other).

As a safety feature, this plug will fit in a polarized outlet only one way.

If the plug does not properly fit in the outlet, turn the plug over.

If it still does not fit, contact a qualified electrician.

Please, keep this safety feature.

SPECIFICATIONS / 제품규격

Model Name(모델명)		CRP-HN10 Fuzzy Series
Power Supply(전원)		AC120V, 60Hz
Power Consumption(소비전력)		1315W
Cooking Capacity (취사용량)	Glutinous Rice(백미)	0.36~1.8L (2~10cups)
	GAMASOT Rice(무쇠술밥)	
	Rinse Free(세척미)	0.36~1.44L (2~8cups)
	Sushi(김초밥)	
	Mixed Rice(잡곡)	0.36~1.08L (2~6cups)
	GABA(현미/발아)	
	Turbo Glutinous Rice(백미쾌속)	
	Nu Rung Ji(누룽지)	0.36~0.72L (2~4cups)
Power Cord Length(전원 코드 길이)		1.0m
Pressure(사용압력)		78.4KPa(0.8kgf/cm ²)
Weight(중량)		7.5kg
Dimension(치수)	Width(폭)	40.5cm
	Length(길이)	30.1cm
	Height(높이)	29.0cm

HOW SERVICE IS HANDLED

USA The East and the Central Districts
Tel. No. (718) 888-9144
The West and the Central Districts
Tel. No. (213) 687-9828

Canada TORONTO
Tel. No. 905 707 8224 / 416 878 4561
VANCOUVER
Tel. No. 604 540 1004/604 523 1004

WARNINGS FOR SAFETY



- The following must be observed to use the product safely and correctly to prevent accidental and dangerous situations.
- 'Warning' and 'Caution' are different as follows.

Warning

This means that the action it describes may result in death or severe injury.

Caution

This means that the action it describes may result in injury or property damage.



- This sign is intended to remind and alert that something may cause problems under the certain situation.
- Please read and follow the instruction to avoid any harmful situation.



- Indicates a prohibition



- Indicates an instruction



Warning



Do not

Do not cover the automatic steam outlet or pressure weight with your hand or face.

- It can cause burns.
- Especially be careful to keep it out of children's reach.



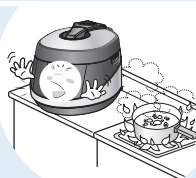
Please pay careful attention against water and chemicals

- It can cause an electric shock or fire.



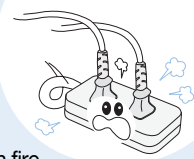
Do not use the cooker near hot things such as stove, gas stove or direct ray of light.

- It can cause an electric shock, fire, deformation, malfunction, or discoloration.
- Please check the power cord and plug frequently.



Use a single socket with the rated current above 15A.

- Using several lines in one socket can cause overheating resulting in fire. Please check the power cord and plug frequently.
- Use an extension cord with a rated current above 15A.



Do not alter, reassemble, disassemble or repair.

- It can cause fire, electric shock or injury.
- For repair, contact dealer or the service center.



Do not pull out the clean steam vent by force.

- When separate it, the steam control vent can be blocked.

Please make sure you clean and check the assembly condition of the clean steam vent before and after use.

- If you have any problem with assembly and cleaning of the clean steam vent, please call a dealer or service center.
- Keep clean the product before and after use.

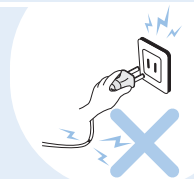


Do not let the cooker contact any water by sprinkling water on the cooker.

- It can cause an electric shock or fire.
- If it contacts water, please separate power cord and contact dealer and service center.

Do not use damaged power cord, plug or loose socket.

- Please check the power cord and frequently because it can be damage by using circumstance or method. Also, the damaged one can cause and electric shock or fire.
- It can cause an electric shock short circuit or fire.
- If the plug was damaged, contact dealer or a service center.





WARNINGS FOR SAFETY



Warning



Do not

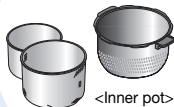
Do not cover the automatic steam outlet or pressure weight with a duster, a towel, or apron, etc.

- It can cause deformation or a breakdown.
- It can cause an explosion by pressure.



Do not use pots that are not designed for the cooker.
Do not use abnormal pot and do not use without inner pot.

- It can cause an electric shock or fire.



Do not turn the Lock/Unlock Handle to “Unlock” during cooking.

- The hot steam or any hot content within the cooker can cause burns.
- After you finish the cooking do not try to open the cooker by force until the steam is completely exhausted.

Do not place heavy things on the power cord.

- It can cause an electric shock or fire.
Please check the power cord and plug frequently.

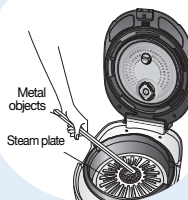
Keep the cooker out of children's reach.

- It can cause burns, electric shock or injury.

Remove external substances on plug with a clean cloth.

- It can cause fire. Please check the power cord and plug frequently.

Do not insert metal objects such as pins and wires or any other external substances in the automatic steam exhaust outlet or any other slot.



- It can cause an electric shock or fire.
- Especially be careful to keep it out of reach of children.

Don't spray or put any insecticide and chemicals.



- It can cause an electric shock or fire.
- If cockroaches or any insects get inside the cooker, please call a dealer or a service center.

Do not put any needle, cleaning pin etc in the ventilator or any gap of the cooker.

- Do not insert cleaning pins to other parts except to the valve hole of the pressure weight.
- It can cause an electric shock or fire.
- Especially be careful to keep it out of reach of children.

Do not open the top cover during heating and cooking.

- It can cause burns.
- If you need to open the lid while cooking, keep pressing the cancel button for 2 seconds and confirm internal steam is released, completely turning the pressure weight over.

Do not bend, tie or pull the power cord by force.



- It can cause an electric shock or short circuit resulting in fire. Please check the power cord and plug frequently.

Be careful that both the plug and power cord are not to be shocked by animal attack or sharp metal materials.



- Damages by impact can cause an electric shock or fire.
Please check the power cord and plug frequently.

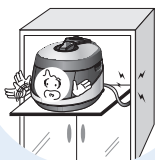
WARNINGS FOR SAFETY



Warning

Do not use on a rice chest or a shelf.

- Do not press the power code between furniture. It can cause an electric shock resulting in fire. Please check the power cord and plug frequently.
- When using on furniture, automatically released steam can cause damage, fire and an electric shock.



Do not plug or pull the power cord with wet hands.

- It can cause an electric shock.



Remember

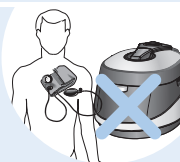
Clean any dust or external substances off the temperature sensor and inner pot.

- It can cause a system malfunction or fire.



If you use cardiac pacemakers or electrical medical supporting equipment, consult a doctor before using this unit.

- When this unit is working, it can influence any electrical medical equipment.



Caution



Do not

Please contact dealer or service center when strange smell or smoke has occurred.

- First pull out the power cord.

Do not use over the maximum capacity.

- It can cause overflow or breakdown.
- Do not cook over capacity stated for cooking of chicken soup and congee.

Do not touch the metallic surface of the inner pot and pressure weight after cooking or warming.

- It can cause burns.
- Remaining hot steam can cause burns when you tilt the pressure weight during and after the cooking.

Don't use the cooker near a magnetic field.

- It can cause burns or breakdown.



Please pull out the plug when not in use.

- It can cause electric shocks or fire.
- Use AC 120V only.



Use product on a flat surface. Do not use on a cushion. Please avoid using it on an unstable location prone to falling down.

- It can cause malfunction or a fire. Please check the power cord and plug frequently.



Do not use the cooker except for original purposes. It can cause danger and accidents.

Please use the cooker for original purposes.

- It can cause the malfunction or smell.



WARNINGS FOR SAFETY



Caution

Do not drop the cooker or impact.

- It can cause malfunction.

After you finish cooking, do not try to open the cooker by force until the steam is completely exhausted.

- The hot steam or any hot content within the cooker can cause burns.
- Cautiously open the top cover after cooking is done to avoid dangerous steam and burns.



Do not place on rough top or tilted top.

- It can cause burns or breakdowns.
- Be careful to install the power cord to pass without disruption.

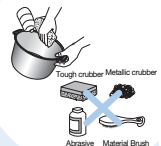


Don't use for various purposes for inner pot.

- It can cause deformation of the inner pot
- It can cause to spill the inner coating.

Please call the customer service if the inner pot coating peels off.

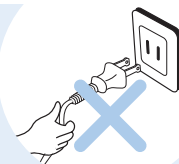
- Oven coating may wear away after long use.
- When cleaning the inner pot, do not use tough scrubber, metallic scrubber, brush, abrasive metallic etc.



Caution

When you pull out the power plug, don't pull the power cord. Please, safely pull out the power plug.

- If you inflict impact on power cord, it can cause an electric shock or fire.



Remember

If power fails during rice cooking, automatic vapor emission device may work, leading to dispersion of contents.

- Cook rice with specified amounts of rice and water.
- In particular, water more than specified amount may cause overflowing of contents.
- Cook rice while soft steam cap is mounted

Please clean the body and other parts after cooking.

- After cooking chicken soup or, multicook dishes, etc., the smell may be absorbed.
- Clean the oven packing, top heater plate and inner pot every time you cook any of those.
- It can cause alteration or smell.
- Use dry kitchen cleaner or sponge to clean the inner pot, since rough scrub or metallic ones are abrasive to the coating.
- Depending on the using methods or user's circumstances inner pot coating might rise.
- Please call the customer service for those cases.
- Please, do not pull out the clean steam vent by force.



Please clean the body and other parts after cooking.

- It can cause alteration or smell.



Be cautious of the released steam of vent.

- When the steam is released don't be surprised.
- Please keep the cooker out of reach of children.



Always turn the Lock/Unlock Handle to "Lock" when not in use.

- It can cause deformation by remaining pressure.



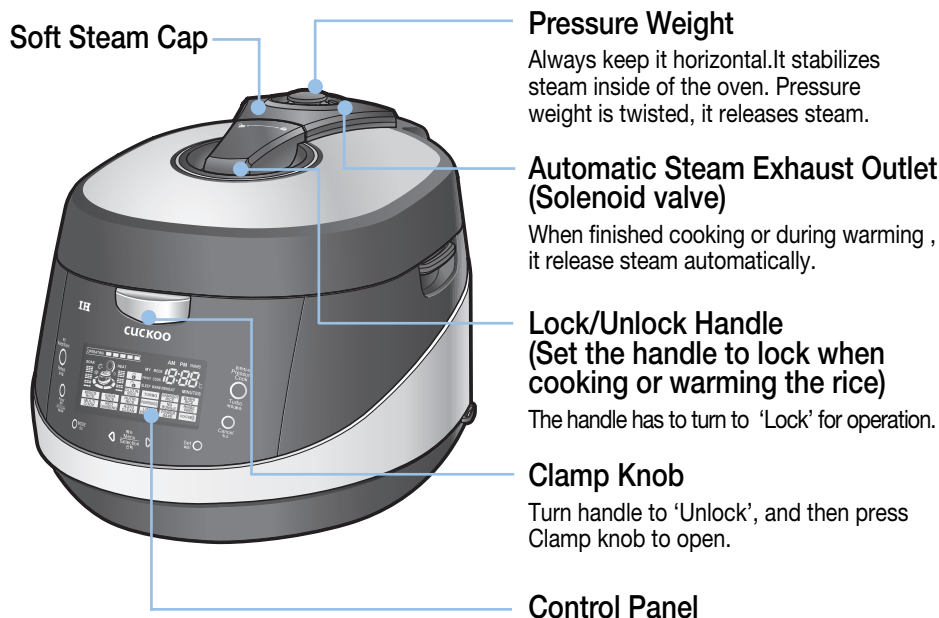
Maintain more than 30cm of distance from the product while using.

- A magnetic field can be released from electronic goods.

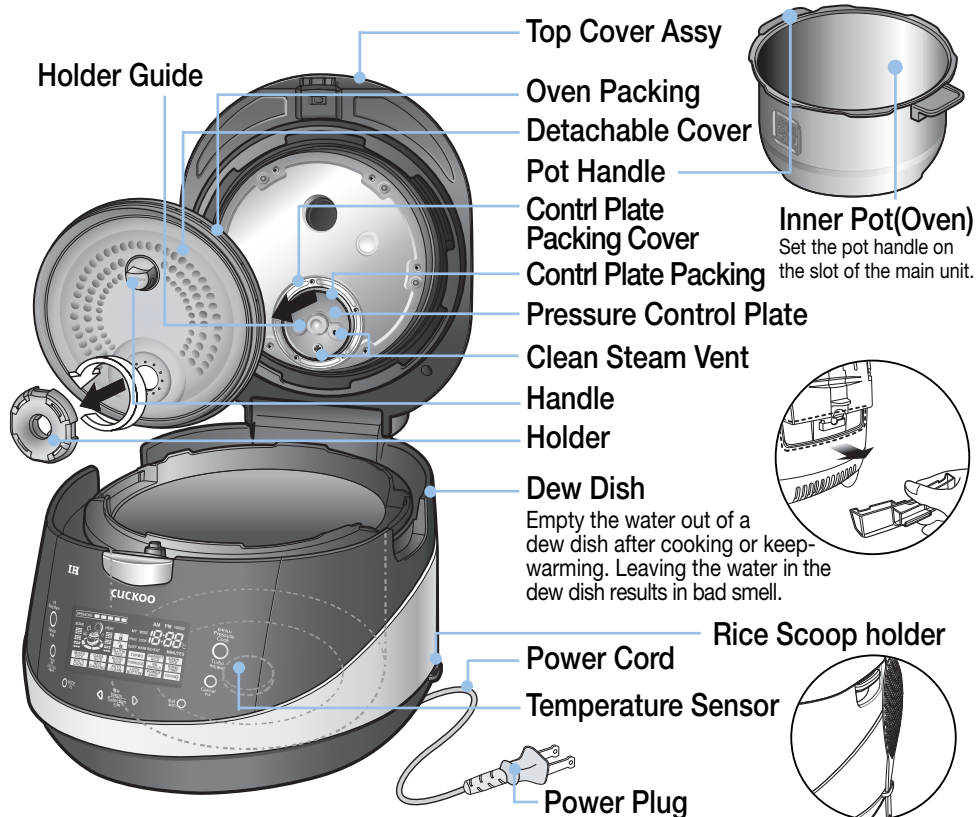
NAME OF EACH PART



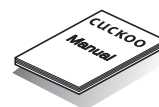
Name of each part



Name of each part



Accessories



Manual&Cooking Guide



Rice Scoop



Rice Measuring Cup



Steam Plate



Cleaning Pin
(Attached on the bottom of the unit)

※ When operating, refer to follow picture



Menu seal



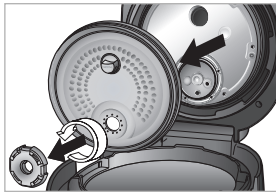
HOW TO CLEAN

- Unless you clean the detachable cover, it can cause bad smell (After cooling out, unplugging and cleaning it).
- Body and cover should be cleaned by a dry dish towel. Do not use bentol while using rice cooker, starch can remain. No effect on health.
- Do not put materials like screws into holes of detachable cover. Look up back cover and front cover.

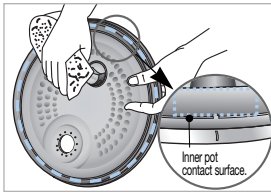
Detachable cover & Pressure packing

After cleaning detachable cover, put it back on the lid

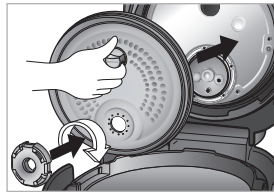
Unless detachable cover is mounted, preset cooking cannot be done. (Alarm may sound while keeping warm.)



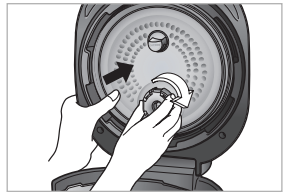
① Turn the holder counterclockwise, and the cover will be easily separated from the cooker and can be washed.



② Wash the cover with cooking purpose neutral detergent and sponge frequently, and wipe off moisture with handkerchief.
※ Please keep clean the edge of rubber packing, then the rice cooker last's longer.

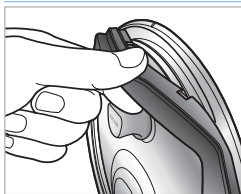


③ When mounting the cover, grab separate cover handle, attach it to hole, and after adjusting holder on top of packing stop tab, fix it by turning it clockwise.

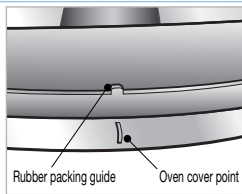


④ It is easier to attach the cover holder when the lower part of the detachable cover is pressed.

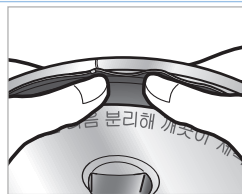
Please fit a rubber packing into the cover plate completely after washing or replacing the rubber packing.



① To separate the rubber packing, please pull it out from the cover plate as shown in the picture.



② To put back the rubber packing, please fit it to each of 6 projections and holes as shown in the picture.



③ After fitting 6 projections to the holes, please press the rubber packing around the corner completely as shown in the picture.



④ Please check that the rubber packing fits into the cover plate completely. If not, steam may be released from the crack between the packing and the plate.

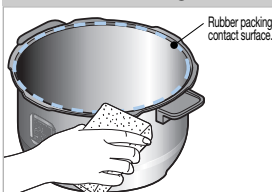


CLEAN STEAM VENT AND SAFETY PACKING



Make sure to clean the clean steam vent after/before use. Do not try to pull out the clean steam vent and safety packing, clean it with care. Make sure the clean steam vent and safety packing are installed completely after/before use. If the steam vent is detached, or not attached completely, please contact customer service.

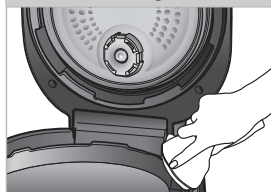
INNER POT



Wipe the inner, upper, and outer of the inner pot of any external substances. Do not use tough scrubber, metallic scrubber, brush, abrasive material etc.

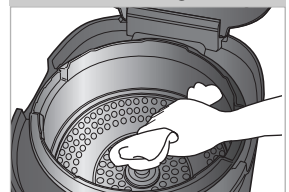
※ Maintaining a rubber packing cleanly will let the rice cooker last longer.

MAIN UNIT



Wipe the main unit with a wet cloth that has been extracted out of all water.

INNER BODY



Make sure to clean the steam control vent before and after use.

How to use handle

1. Handle must be located at "Lock" during Cooking.
The lamp turning on means the top cover is closed perfectly, so you can cook.
2. After cooking, the handle must be turned from "Lock" to "Unlock", and then push clamp knob to open.
It is hard to open when there is remaining steam in the Inner pot. At the time, twist pressure weight and let the steam out. Do not open by force.
3. Handle must be located at "Unlock" when open and close.

- If the lamp does not turn on, it would not operate "Cook" and "Preset" buttons.
Make sure the handle is located at "Lock".



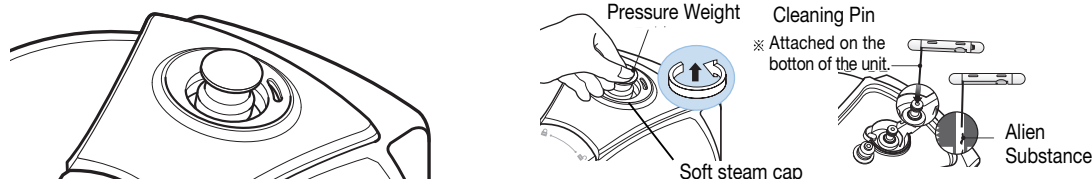
HOW TO CLEAN



If the valve hole of the pressure weight part is clogged, punch it with the cleaning pin

- The valve hole of the pressure weight allowing the escape of steam should be checked regularly to ensure that it is not blocked.
If you use the valve hole of pressure weight as it is blocked, the hot steam or any hot content within the cooker can cause injury.

※ Do not use a Cleaning Pin for other use except cleaning the valve hole of the pressure weight.

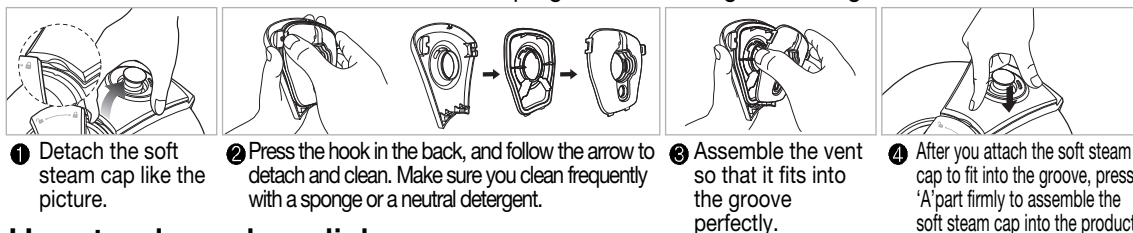


How to disassemble the pressure weight

- ▶ After the Lock/Unlock handle is locked (located on "Lock") turn the pressure weight counter-clockwise while pulling it up, and pull it out.
- ▶ Punch the clogged valve hole with the cleaning pin and reassemble it by turning it clockwise.
- ▶ When the pressure weight is properly assembled, it can freely be turned.

How to clean the soft steam cap

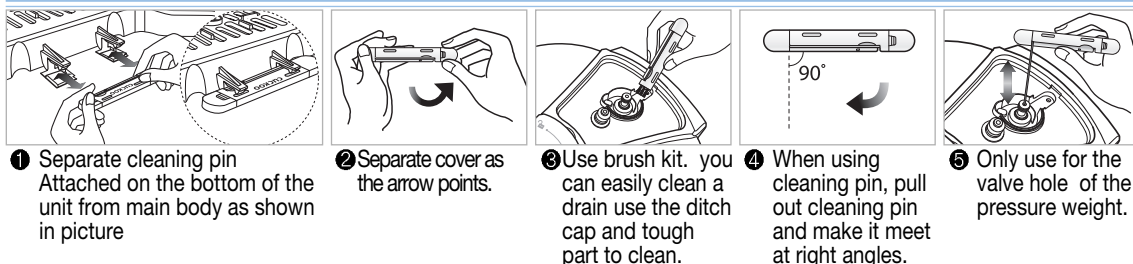
Do not touch the surface of the soft steam cap right after cooking. You can get burned.



How to clean dew dish



How to use cleaning pin and brush kit



Cautions when top cover does not close perfectly

Do not try to close the top cover by force. It can cause problems.



1. Check the inner pot correctly put in the main body.
2. To close the top cover, the handle must be located at "Unlock" as shown by the picture on the right.



3. If there are hot things in the inner pot, the top cover would not be closed. At the time twist the pressure weight and let the steam out and then close the top cover.



FUNCTION OPERATING PART

Function Operating Part

Preset / Auto Clean Button

Use it by presetting the time when you desire specific to eat. (Refer to page 25~26)
When you use automatic steam cleaning function (Refer to page 17)

Mode button

for customized taste function, time-setting, voice volume setting, keep warm temperature setting, power saving movement.

Menu / Selection button

This button is used to select from among glutinous rice, turbo glutinous rice, sushi, mixed rice, GABA, GAMASOT rice, nutritious porridge, nu rung ji, rince free, multi cook, red ginseng, and Automatic Sterilization (Steam Cleaning), and to modify preset time. See page 25.
For setting selected action with mode button and setting gaba time multi-cook time. See page 22, 24.

Keep Warm / Reheat button

Use it for warming or reheating the cooked meal right before eating. (Refer to page 27~29)

Pressure Cook / Turbo Button

Use it for cooking the rice. (Refer to page 17)

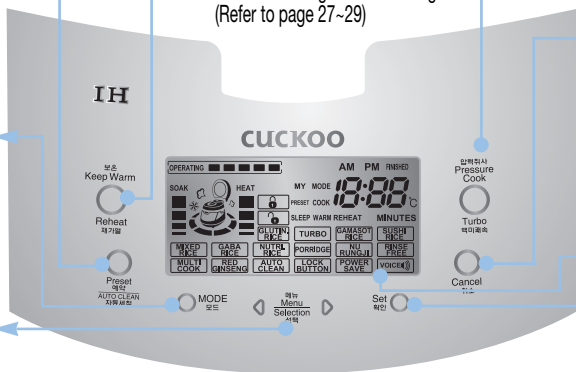
Cancel button

Use it for cancelling selected function or releasing remaining steam in the inner pot. (Refer to page 34)
When using Power saving function (Refer to page 30)

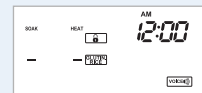
Display

Set button

When you use selected function or button-lock function. (Refer to page 31)



- ※ If no operation is done while power cord is plugged, the system is on standby as shown in the screen in the figure. (The menu on standby screen, time, voice and customized rice taste stage may differ depending on user configuration.)
- ※ If cancel button is pressed during function manipulation, the condition turns to standby condition.
- ※ The button has to be pressed until buzzer sounds. There is a chance that the picture may be different with actual one.



<Standby condition screen>

Error Code and Possible Cause

When the product has any problems or used it inappropriately, you can follow the below marks.

If error persistently shows up even in normal using conditions or after taking measure, inquire with customer service .

	When the inner pot is not placed into the unit.
	Temperature sensor problem or fan motor problem. ("E-1" mark, "E-P" mark, and "※" marks blink.)
	When pressing the Pressure Cook and Timer button, while the Lock/Unlock handle is on "Unlock" Turn the Lock/Unlock handle "Lock"
	When boiling only water.
	When setting preset time longer than 13 hours Set the preset time within 13 hours. (Refer to page 25~26)
	It appears on the display when you press Start button again, or if the cooking has finished and you've never turned the handle to 'Unlock'. It can be solved by turning handle to 'Unlock' and then turn to 'Lock'.
	Problem on micom power.
	Problem on sensor.
	This error message shows up when Pressure Cook / turbo or keep warm/reheat button is pressed while separate cover is not mounted. Mount separate cover. Note: While keeping warm, alarm will sound and keeping warm and reheating do not work.
	This code indicates the function of checking for abnormality of power or product.

HOW TO SET CURRENT TIME / HOW TO SET OR CANCEL VOICE GUIDE FUNCTION



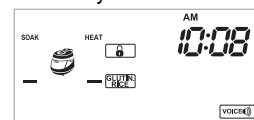
How to set current time

ex) 8:25am now

1 Press mode button once.

- ▶ It can be operated by pressing mode button for more than 1sec
- ▶ 'Current time mode press yes button' after setting current time with selection button.
- ▶ Menu/Selection button blinks and Mode, Set and Cancel buttons turn ON.
- ▶ Colon mark(:) on the sec. screen is blinging once per second.

<Standby mode>



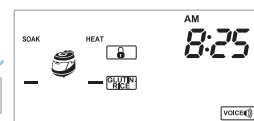
2 set 8 o'clock and 25 minutes as pressing menuselection button.

- ▶ 1 min up "D" button
1 min down "Q" button
- ▶ 10 min up or down "D", "Q" keep pressing.
- ▶ Careful of setting am,pm.
- ▶ In case of 12:00 it is 12:00 pm.



3 When finishing to set time you want, press "Set" button.

- ▶ Set button blinks and Mode, Menu/Selection and Cancel buttons turn ON.
- ▶ If it is over 7sec without yes button, setting time will be canceled with voice, "it is canceled due to overtime".



■About Lithium battery

- This product contains lithium battery for improving blackout compensation and time. Lithium battery lasts for 3 years.
- When current time is not displayed on the screen, it means the battery is exhausted. It should be replaced.

■What is blackout compensation

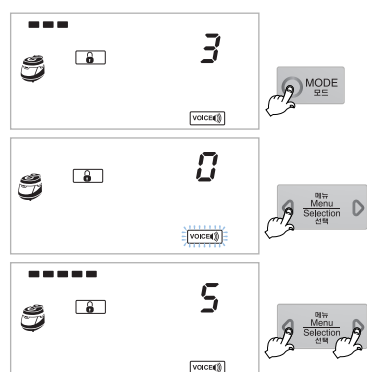
- This product remembers and maintains previous condition and processes. After finishing blackout, it operates immediately.
- If blackout happens during cooking, the cooking time will be delayed depending on blackout time.
- If the rice became cold because of blackout, warming will be cancelled.

■How to set current time during keep warming mode

1. Press Cancel button to cancel keep warm and then press Mode button over 1 time to set current time.
2. After setting time, press keep warm button to re-start keep warm.

Voice guide volume control (The function which can control volume and cancel)

To enter this function, press Mode button 2 times. Mode button needs to be pressed for over 1 second at the first time.



'3' sign is displayed when entered volume control mode by pressing Mode button 2 times.

- ▶ Menu/Selection button blinks and Mode, Set and Cancel buttons turn ON.

If set value became '0' by pressing button, voice guide function is off.

Press button to set '5', that is the maximum volume sound. When finish setting desired volume, press Mode button to store.

- ▶ Set button blinks and Mode, Menu/Selection and Cancel buttons turn ON.
- ▶ Keep the button pressed, and the button will turn to Continuous.
- ▶ Set to desired voice volume, and press Set button.



BEFORE COOKING RICE

1 Clean the inner pot and wipe the water on the inner pot with dry cloth.

- ▶ Use the soft cloth to wash the inner pot.
- ▶ Tough scrubber can make the coating come off.

2 Measure the amount of rice you want to cook using the measuring cup.

- ▶ Make the rice flat to the top of measuring cup and it is serving for 1 person. (ex: for 3 servings → 3 cups, for 6 servings → 6 cups)

3 Wash the rice with another container until the water becomes clear.

4 Put rinsed rice into the inner pot.

5 According to menu, adjust the water amount.

- ▶ For measuring, place the inner pot on a leveled surface and adjust the amount of water.
- ▶ The marked line of the inner pot indicates water level when putting the rice and water into inner pot together.
- ▶ About water scale
 - Glutinous rice, mixed rice, Gamasot rice nutritious rice and nu rung ji : Adjust water level to the water scale for 'glutinous rice and mixed rice'. Glutinous rice can be cooked to max 10 servings, mixed rice to max 8 servings, nutritious rice to max 6 servings and nu rung ji to max 4 servings. Gamasot rice can be cooked to max 10 servings.
 - Sushi : Adjust water level to the water scale for 'sushi'. Sushi can be cooked to max 8 servings
 - GABA : Adjust water level to the water scale for 'GABA'. GABA can be cooked to max 6 servings
 - Nutritious porridge : Adjust water level to the water scale for 'nutritious porridge'. Nutritious porridge can be cooked to max 2 servings
 - Rinse free : Adjust water level to the water scale for 'washed rice'. Washed rice can be cooked to max 10 servings.

※ Cook in cereals menu, hard cereals like red-bean can be half-cooked depending on the kind of cereal.

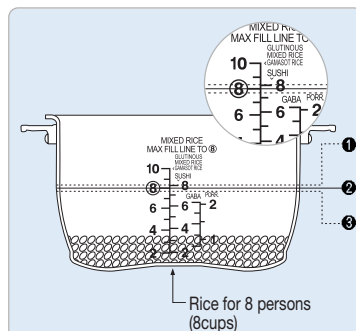
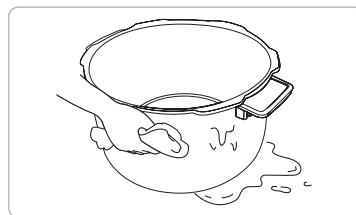
6 Put the inner pot into the main body and close the topcover.

Please, check if detachable cover is attached

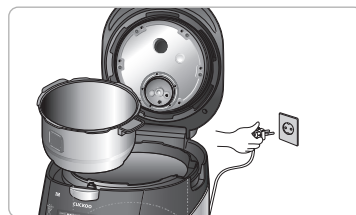
- ▶ In case detachable cover is not attached, when pressure cook/ reheat button is pressed, "Eco" error could occur and cook/ warm function will not work. Put the inner pot correctly.
- ▶ If there is any external substance on the temperature sensor or the bottom of the inner pot, wipe it off before putting the pot into the main unit.
- ▶ Top cover will not close if the inner pot is not placed correctly in the main body (Place the inner pot to the corresponding parts of the main body)

7 Connect power plug and turn the handle to "Lock"

- ▶ The lamp turning on means closed perfectly.
- ▶ If you press the cook button without setting the Lock/Unlock handle to "Lock", the cooker will not operate. You will hear "beep beep beep" sound and "E01" is shown in the LCD.
- ※ If you want to select another function while cooking, push cancel button.
- ▶ If "E01" mark shows up in other instance, turn cover handle to "Open" direction, and turn it toward "Lock". Then the cooker will work normally. (The operation of cover lock sensing device can be checked.)
- ※ **Note: This instruction is not applicable if cover handle is turned toward "Open" direction once or more after cooking was completed in previous cooking.**



- 1 When you want to cook the old rice or want the soft rice : pour more water than the measured scale
- 2 Glutinous Rice for 8 persons (8 cups) : Set the water to scale 8 of "GLUTINOUS, MIXED RICE, GAMASOT RICE"
- 3 For overcooked rice : pour less water than the measured scale

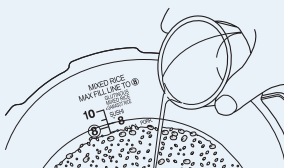



FOR THE BEST TASTE OF RICE



Cook tasty rice with Cuckoo pressure rice cooker

For the best taste of rice, check the following points carefully.

<p>Use the measuring cup!</p> <p>Pour the water until water level marking in the inner pot!</p>	<ul style="list-style-type: none"> When measuring the rice, Use the measuring cup. (The amount of the rice may vary depending on the quality of the rice.) Place the inner pot on a flat surface and adjust the water to water level in the inner pot. 	<p>If amount of water and amount of rice is different, rice can be crisp or hard.</p> 
<p>How to store rice</p>	<ul style="list-style-type: none"> If possible, buy a small amount of rice and keep the rice some place where ventilates well and avoid a direct ray of light. It can prevent evaporation of rice moisture. If the rice has been unsealed for long, rice can be dry and stale. In this case, you should pour the half of water more. It's tastier. 	<p>If the rice is too dry, rice can be crisp even though it is measured properly.</p>
<p>Shorten the duration of the "Present" time for better cooking.</p>	<ul style="list-style-type: none"> If possible, do not use the preset time function when rice is too dry and pour the half of water more. 	<ul style="list-style-type: none"> If you set "Preset" over the 10 hours or "Preset" dried rice, rice can be crisp or half cooked. Even worse condition, rice can be cooked different tastes each level. If the preset time is longer, the melanoizing effect could be increased.
<p>It's better to set the "warm" time shortly.</p>	<p>It's better to set "warm" less than 12 hours.</p> 	<p>If rice is kept warm for a long period of time, rice color will change, as well as odor.</p>
<p>Keep the product clean.</p>	<ul style="list-style-type: none"> Clean the product often. (Especially clean the top of the cover for external substance.) 	<p>Wipe the top cover heating part well for any rice or external substance.</p>

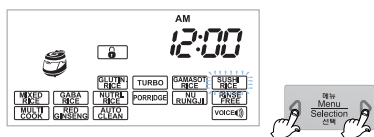


HOW TO COOK

1

Choose menu with menu selection button

- Select button.
- Each time "Menu" button is pressed, the selection switches in the sequential order, glutinous rice → turbo glutinous rice → gamasot rice → sushi → mixed rice → GABA → nutritious rice → nutritious porridge → nu rung ji → rince free → multi cook → red ginseng → Automatic Sterilization (Steam Cleaning)
- If the button is pressed, repeatedly, the menu switches continuously in sequential order.
- In the cases of sushi, mixed rice, GABA and Gamasot rice, the menu remains memorized once each cooking is completed, so for continuous use of the same menu, no selection of menu is required.



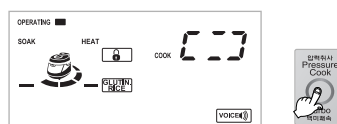
ex) In case of selecting Sushi.

- You can hear a voice, Sushi, when you cook Sushi, automatic steam outlet operates while cooking.

2

Start cooking by pressing Pressure Cook button.

- You must turn lid handle to lock before cooking. Then press the pressure Cook/Turbo
- Unless lid handle is not turned to close, you get alarm with "E01", and sound "turn lid handle to lock".



ex) In case of cooking Glutinous.

4

The end of cooking

- When cooking is completed. warming will start with the voice "cuckoo completed glutinous".
- When cooking ends, stir rice equally and immediately. If you don't stir rice at once and keep it stagnant, rice will go bad and smell bad.
- If the lid handle is not working well, take out the steam completely out of inner pot by turning over pressure weight
- While cooking, do not press cancel button.



3

Cooking thoroughly

- The cooktime remaining on the display is shown from cooking thoroughly. The cook time is different relying on menu.
- Careful not to be burned in automatic steam outlet.

ex) In case of 14minutes left.



Cooking time for each menu

Menu	Glutinous	Turbo Glutinous rice	Sushi	Mixed	GABA	GAMASOT Rice	Nutritious rice	Porridge	Nu Rung Ji	Rince free	Multi cook	Red ginseng	Automatic Sterilization (Steam Cleaning)
Cooking Capacity	2servings~ 10servings	2servings~ 6servings	2servings~ 8servings	2servings~ 8servings	2servings~ 6servings	2servings~ 10servings	2servings~ 6servings	1servings~ 2servings	2servings~ 4servings	2servings~ 10servings	See detailed guide to cooking by the menus.		Up to water scale 2
Cooking Time	About 27 min~ About 37 min	About 13 min~ About 26 min	About 44 min~ About 51 min	About 41 min~ About 52 min	About 55 min~ About 62 min	About 28 min~ About 40 min	About 29 min~ About 37 min	About 61 min~ About 71 min	About 36 min~ About 42 min	About 31 min~ About 44 min			About 18 minutes

※ After cooking chicken soup and multi cook etc, the smell may permeate into the unit, use the Unit after cleaning the rubber packing and lid part according to page 10.

※ Cooking time by menus may vary to some degree depending on the using environment of the product.

HOW TO COOK

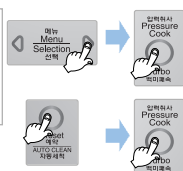
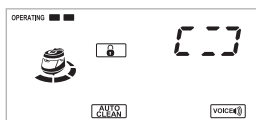


How to use the cooking menu

Glutinous	When you want to have sticky and nutritive white rice.	Sushi	When you want to have a little more sticky and nutritive white rice than Glutinous rice.
Mixed /Brown	This menu is used to cook by mixing glutinous rice in cereals.	GABA	For cooking germinated brown rice.
GAMASOT Rice	For cooking GAMASOT	Nutritious Rice	This menu is used to cook nutritious rice.
Porridge	For cooking germinated brown rice.	Nu Rung Ji (Scorched rice)	Have scorched rice when cooking done.
Rince free	This menu is used to cook washed rice.	Multi cook	For cooking Nutritious Rice.
Red Ginseng	This menu is used to steam-cook and decoct zhi mu(susam).	Automatic Sterilization (Steam Cleaning)	This menu is used to eliminate smell soaked after cooking or warming.
Turbo function for Glutinous rice	<ul style="list-style-type: none"> Pressing twice "Pressure Cook/Turbo" twice will switch to quick cooking and shorten the cooking time. (It takes about 17 minutes when you cook the Glutinous rice for 2 persons.) Use this turbo cooking function only for cooking rice for less than 6 persons. (The condition of the rice will not be good for more than 6 persons) The turbo cooking function is allowed up to 6 persons. If you soak the rice in water for about 20 minutes before cooking the rice and then cook the rice in turbo cooking course, the rice will taste good. 		

※ Please refer to the cooking guide. (page 65~70)

How to do Automatic Sterilization (Steam Cleaning)



Put water until water scale 2, make sure to close and lock the cover.

Method 1. After choosing automatic cleaning menu by pressing "Menu/Selection" button, and then press "Pressure Cook/turbo" button.
Method 2. After choosing automatic cleaning function by pressing "Preset / Auto clean" button twice in standby mode, press "Pressure Cook/turbo" button.

How to cook with Rince free

- Put desired amount of rince free into the cooker body by measuring it with measuring cup, and pour water to meet glutinous water scale. (Rince free can be cooked to min 2 servings to max 10 servings.)
- Stir evenly with scoop so rince free and water may mix properly, lock the cover, and after selecting rince free menu with Menu/Selection button, press Pressure Cook / turbo button.

※ Note: Rince free is cooked only with water poured with no separate washing, so they may experience the fine scorching phenomenon(melanoizing).

※ Note: Do not store rince free in a humid place as it is vulnerable to humidity. In summer or rainy seasons, the rice may go bad or be inhabited by beetles, so when purchasing rince free in the market, buy it by units of small pack.

Melanoizing effect

The cooked rice can be light yellow at the bottom of the oven, because this product is designed to improve pleasant flavor and taste. Especially, melanoizing is more serious at the "Preset cooking" than just "Cooking".

It does not mean malfunction.

※ When mixing other rice with Glutinous, Melanoizing effect could increase more than "Glutinous cook" setting.



MY MODE (Cuckoo Customized Taste Function)

What is “MY MODE”?

- ▶ Cuckoo’s patented technology based on variable circuit design. User can select the degree of “softness” and “glutinosity & tastiness” to meet a user’s desire.

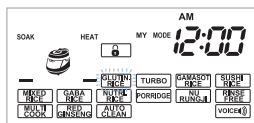
MY MODE Function

- ▶ Longer “SOAK” Time : rice becomes soft and glutinous. (selectable in 4 steps)
- ▶ Longer “HEAT” Time : rice becomes tasty (selectable in 4 steps) [amelanizing will occur]
- ▶ Above 2 functions can be selected both or individually.

How to use “MY MODE”

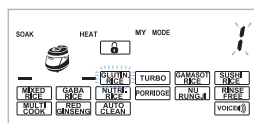
To enter "Customized Rice Taste Setting Mode", select the menu in which Customized Rice Taste is supported such as glutinous rice, GAMA SOT rice, mixed rice, GABA, nu rung ji and rice free, and press the mode button for 1 second or longer. Then, you are going to enter "Customized Rice Taste Setting Mode" while hearing the voice saying "You've entered Customized Rice Taste Setting Mode. Select swelling and heating stage with Selection button, and press Set button."

① “MENU” setting screen



Select menu you want with menu/selection button and press the set button.

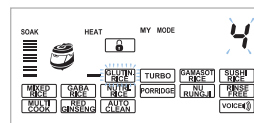
② “MY MODE” setting screen



To enter Customized Rice Taste Setting Mode, select desired menu and press Mode button once for 1 second or longer.

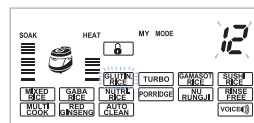
- ▶ Menu/Selection button will blink, and Set, Pressure Cook/turbo and Cancel buttons will turn ON.

③ Soak time control mode



- ◀ Select desired swelling time by pressing the button.
- ▶ Set button will blink, and Pressure Cook/turbo, Cancel and Menu/Selection buttons will turn ON.

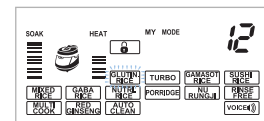
④ Keep heating fine control mode



- ◀ Select desired heating extension time by pressing the button, and press Set button.
- ▶ Set button will blink, and Pressure Cook/turbo, Cancel and Menu/Selection button will turn ON.

※ Note: For 16 customized rice tastes, refer to the graph for 6 rice tastes. (See page 18.)

⑤ Setting completed screen after



Set up desired customized rice taste, and press Pressure Cook/turbo.
▶ Pressure Cook/turbo button will blink, and Menu/Selection, Set and Cancel buttons will turn ON.

The stage mark will show up as in the figure above on the display as much as the time set during setting swelling time and heating maintenance time, and the mark will continue to show up during cooking, reservation, keeping warm and reheating as well.

- ▶ Cuckoo customized taste function is applied to glutinous, GAMA SOT rice, mixed, GABA, rice free, Nu Rung Ji

※ Set-up time is stored until the next reset. No need to set-up at every cooking.

During cooking, warming and preset time cooking modes, "soak" and "heat" time cannot be readjusted.

Cautions

1. 'MY MODE' function may influence scorching or cooking quality. Ensure that cooking time is not changed, by children.
 - ※ Default settings are “SOAK” Time 0 min, “HEAT” Time 0 min.
2. “MY MODE” function may elongate cooking time according to set-up time.
3. Scorching of rice may occur by longer “HEAT” Time.

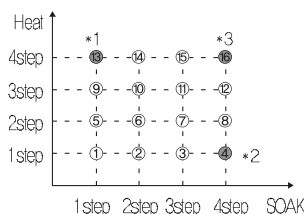
MY MODE (Cuckoo Customized Taste Function)



The display of my mode



This is a graph the flavors of 16 types of cuckoo custom-made rice



*1. The rice becomes solid and glutinous.

*2. The rice becomes soft and well-raised rice.

*3. The rice becomes soft and glutinous.

※ Note: Rice taste number from 1 to 16 will be displayed on the display window.

Cuckoo customized cooking function

While cooking you can control the heating temperature (both high an low) depending on, your preference.

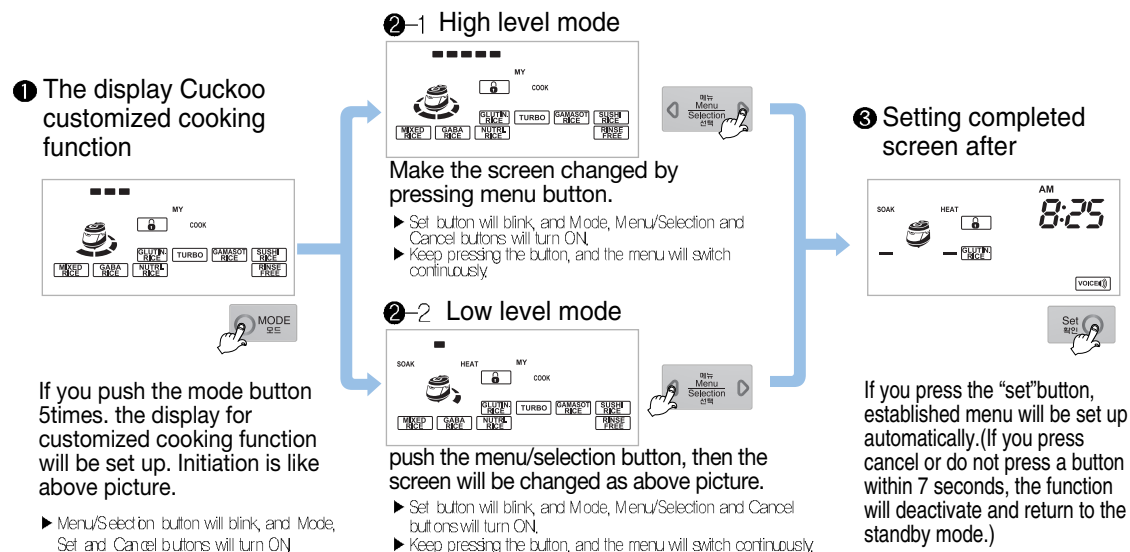
Initialization is set up “” get step by step as the case may be.

- High step : for cooking cereals, old rice and soft-boiled rice.

- Low step : for cooking the year's crop of rice.

How to use Cuckoo Customized cooking function

If you press the mode button 5times, customized cooking function is setup. Select heating power by selection button. You can see all means with cuckoo customized cooking function on the display.



1. 'Cuckoo customized cooking function' applies to Glutinous, Turbo cooking, GAMAOT, Sushi, Mixed rice/Brown rice, GABA, Nutrition rice, Rince free collectively.

2. Set up the step of customized cooking function to taste. The scorch can occur when cooking in high step.

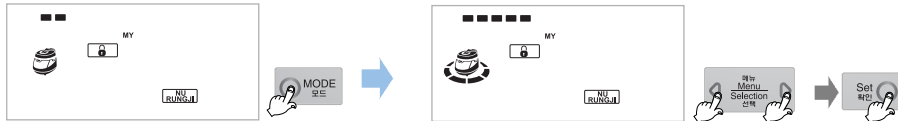
3. Cook is subject to be set differently depending on the percentage of water content and the condition of rice.



MY MODE (Cuckoo Customized Taste Function)

How to set up the function of burning nu rung ji

- ▶ When cooking nu rung ji, please set it up for your taste with function which controls the level of burning nu rung ji.
- ▶ How to set up the enhanced burning nu rung ji (for enhanced burning nu rung ji).



1. If you push mode button 7 times at the waiting state, enhanced burning nu rung ji mode will be set up when pushing mode button more than it will be possible to set up.
2. When enhanced burning nu rung ji mode is set up, it says "after removed or selection of enhanced burning nu rung ji, push the yes button". At this time, Menu/Selection button will blink, and Mode, Set and Cancel buttons will turn ON.
3. If you push the menu/selection button it says "enhanced burning nu rung ji chosen press the yes button after choosing a mode you want. press the yes button".
4. Without any button within 7 seconds or cancel button, enhanced burning nu rung ji mode will be canceled and returned to waiting state.

- ▶ How to cancel the enhanced burning nu rung ji



1. If you push mode button 7 times at the waiting state, enhanced burning nu rung ji mode will be set up when pushing mode button more than it will be possible to set up.
2. When enhanced burning nu rung ji mode is set up, it says "after removed or selection of enhanced burning nu rung ji, push the set button". At this time, Menu/Selection button will blink, and Mode, Set and Cancel buttons will turn ON.
3. If you push the menu/selection button it says, "enhanced burning nu rung ji chosen press the yes button after choosing a mode you want. press the set button".
4. Without any button within 7 seconds or cancel button, enhanced burning nu rung ji mode will be canceled and returned to waiting state.

- ▶ Set up this function as the situation demands because this function is on the condition of cancel for enriched scorch at the first use.

HOW TO USE "GABA (Brown rice)"



What is Germinated Brown rice?

- ▶ Brown rice has richer nutrients than polished rice. However, brown rice is rather tough and harder to be digested. By germination, the enzymes in the brown rice are activated, generating nutrients and become more digestible.

Tips to Buy Quality Brown Rice

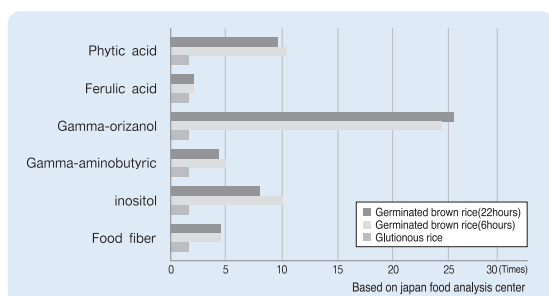


- ① Check the dates of harvest and pounding.
 - ▶ The dates should be within 1 year from harvest, 3 months from pounding.
- ② Inspect rice with your eyes.
 - Check that embryo is alive
 - Rice surface should be light yellow and glazing. Whitely stirred up surface, or darkish colored Brown rice is not suitable for germination
 - Avoid fractured, not fully corned, or empty ear's. Empty ear's may generate odors during germination and bluish- nor corned Brown rice cannot be germinated.

Features of Germinated Brown rice

Germinated Brown rice increases nutrients and enhances taste which is a weak point of brown rice.
Germinated Brown rice also improves digestion.

- ▶ Taste will be greatly enhanced.
- ▶ Digestive and rich in nutrients.
 - Diabetic hormone is generated improving digestion.
- ▶ Good as a health food for children or students.
 - Rich with dietary fiber.
- ▶ Germinated brown rice has rich GABA (Gamma Amino Butyric Acid)
 - GABA promotes metabolism in liver and kidneys, suppresses neutral fat, lowers blood pressure, promotes metabolism in brain cells - these effects have been proven by medical science.



< Comparison of Germinated brown rice's nutrition and Glutinous rice's (6 hours) nutrition. >

- ▶ Phytic acid 10.3Times
- ▶ Ferulic acid 1.4Times
- ▶ Gamma-orizanol 23.9Times
- ▶ Gamma-aminobutyric 5Times
- ▶ Inositol 10Times
- ▶ Food fiber 4.3Times



HOW TO USE “GABA (Brown rice)”

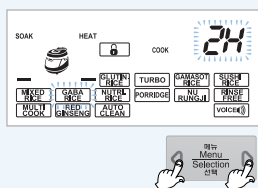
Using “GABA” Menu

1 In order to promote germination, soak brown rice for 16 hours in water.

Method of Pre-germination

- ▶ Put washed brown rice in an appropriate container, pour sufficient water to soak the rice.
- ▶ Pre-germination shall not exceed 16 hours. Make sure to wash rice clean with flowing water before using “GABA” menu. Be careful that hard washing may take off embryos which generate the germination.
- ▶ Unique smell may be generated according to the soaking time of pre-germination.
- ▶ When pre-germination has been completed, wash the rice and put in inner pot (Oven). Pour appropriated volume of water, and use “GABA” menu.
- ▶ In summer or hot temperature environment odor may be generated. Reduce germination time and wash clean when cooking.

2 Set the Lock/Unlock handle at “Lock”, press “Menu” button to select “GABA”.



※ First setting time 2H(2 Hours)

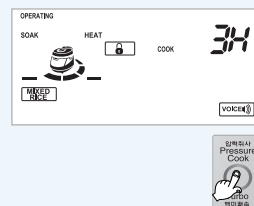
- ▶ When the “GABA” is selected, “2H” is indicated in the display.
- ▶ Set button will blink, and Mode, Menu/Selection, Cancel and Pressure Cook/turbo buttons will turn ON.

3 Press “Set” and “Menu Selection” buttons to set time.

- ▶ Menu/Selection button will blink, and Mode, Cancel and Pressure Cook buttons will turn ON.

1. Pressing “Menu Selection” button increases germination time by 2 hours.
 2. Pressing “Menu Selection” button decreases germination time by 2 hours.
 3. “GABA” time can be set up by 0, 2, 4, 6 hours.
- ※ If GABA time is set “0” hours, pressing “Pressure Cook” button will start cooking immediately.
To cook without germination or cooking germinated Brown rice, set the time at “0”.

4 Press “Pressure Cook” button.



※ 3 more hours for germination

- ▶ Pressing “Pressure Cook/turbo” button will begin the “GABA” process, after which, cooking will begin immediately.
- ▶ During “GABA” mode, “[]” indicator will show the remaining time and will be displayed in minutes with the “3H” mark going around clockwise.

Precautions for “GABA” Cooking

- 1 If smaller germ is preferred, omit pre-germination process. Select “GABA” menu, set-up appropriate germination time, and start cooking (nutrient ingredients do not vary significantly by the size of germ).
- 2 During hot seasons, longer germination time may generate odor. Reduce germination time.
- 3 GABA cooking is allowed up to 6 persons.
- 4 City water can be used for germination. However, spring water is recommended. Germination may not be properly performed in hot or boiled water even after cooling.
- 5 Germination rate, germ growth may differ by the Brown rice type, condition or period of storing, etc.
 - Germinated brown rice is sprouted brown rice. Germination rate and growth may differ by the Brown rice type. The brown rice should be within 1 year from harvest, and not long since pounded.
- 6 In GABA mode, preset on 4H, 5H, 6H may not be possible. If you want to preset the GABA, set up ‘[]’.(See the page 25)
- 7 The taste of rice could be different as depending on a kind of brown rice. Use customized taste function or control the amount of water for your taste. (Refer to page 18~20)

How to Cook Red Ginseng

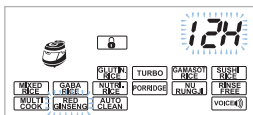


Red Ginseng Menu Manipulating Method

Red Ginseng menu will guide you to steam-cook and decoct zhi mu(susam).

1 Turn cover handle to (pulling) direction, and select Red Ginseng by pressing Menu/Selection button.

- ▶ Set button will blink, and Menu/Selection, Cancel and Pressure Cook/turbo buttons will turn ON.



When red ginseng is selected, display window will show 12H.
(You will hear the voice saying "Press Red Ginseng Set button.")


Initially set to 12H(12 hours)

- ▶ To steam-cook, place 4 cups of water in steaming plate, and put zhi mu(susam) on it.
- ▶ To decoct steam-cooked ginseng, take out steaming plate, and add water again. (See page 67.)
- ▶ To change steam-cooking and decocting time, follow instruction ② using Menu/Selection button.

2 Press Set button, and set up time with Menu/Selection button.

- ▶ Menu/Selection button will blink, and Cancel and Pressure Cook button will turn ON.

1.  To increase red ginseng time by 2 hours, press Menu/Selection button.

2.  To decrease red ginseng time by 2 hours, press Menu/Selection button.
▶ To switch continuously, keep pressing the button.

3. Red ginseng time can be set by intervals of 2 hours, unit between 2 hours and 24 hours.
(Initial set time is configured to 12 hours.)

3 Press Pressure Cook/turbo button.

- ▶ Pressure Cook/turbo button will blink, and Menu/Selection and Cancel buttons will turn ON.
- ▶ To proceed with steam-cooking or decocting for a set time, press Pressure Cook/turbo button, or press Pressure Cook/ turbo button after pressing Set button.
- ▶ During the progress of red ginseng, 'Cook' mark and remaining time will show up. (A voice will sound, saying "Red ginseng menu is starting.")

How to Choose and Buy Good Zhi Mu(Susam)

1. Good zhi mu will have vertical balance of trunk, and be smooth with no scar or scratch.
2. Good zhi mu shall have two or at most three roots for balance just as human legs, and shall be flourishing with fine roots evenly.
3. Saponin, the main ingredient of ginseng, starts to shape up from 3 year old root and reaches culmination when the root reaches 6 years of age. Thus, 6 year old root offers the best effects, but is expensive, so a purchase of 3 to 4 year old roots through choice in reference to the aforementioned red ginseng purchasing method may also be a good buy.

How to Store Zhi Mu

1. Zhi mus are collected and shipped out in the fall when ginseng leaves fall, so fall season is a good period to buy zhi mu for affordable price.
2. Zhi mu can be best stored in dry place of low temperature about 3 to 5 degree Celsius, and requires storage in refrigerated condition.
3. Mostly, zhi mu is liable to decay in 2 weeks of purchase, so purchase only as much as may be consumed within 2 weeks.

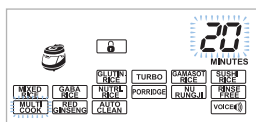
※ Note: Red ginseng function cannot be preset.



HOW TO COOK THE MULTI-COOK AND NU RUNG JI

How to use the Multi-cook and preset the time

1 Turn the top handle to “Lock,” press menu to select the Multi-cook.

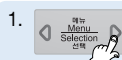


- ▶ Set button will blink, and Menu/Selection, Cancel and Pressure Cook/turbo buttons will turn ON.
- ▶ When selecting Multi-cook, the display indicates cooking time to be 20 minutes.

2 Press “Set,” “Menu/Selection” button to set up the time.

It says after setting cooking time with selection button press the cook button.

- ▶ Menu/Selection button will blink, and Cancel and Pressure Cook/turbo buttons will turn ON.



1. Each time you press “Menu/Selection” button, the time increases 5 minutes. (After 90min, each 10min increase.)
▶ To switch the functions continuously, keep pressing the button.



2. Each time you press “Menu/Selection” button, the time decreases 5 minutes. (After 90min, each 10min decrease.)
▶ To switch the functions continuously, keep pressing the button.

3. Available setting time is 10 ~ 120 minutes. (Please refer to cooking guide for time setting of each menu.)

4. If you press the yes button after choosing time you want it says “press cook or tinner button”



3 Press “Pressure Cook/turbo” button.

- ▶ Pressure Cook button will blink, and Menu/Selection and Cancel buttons will turn ON. Press the Pressure Cook/Turbo button and the Multi-cook will start. If the Multi-cook starts, the display shows the ‘cooking mark’ and remaining minutes.

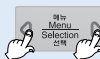
4 Use the preset time of Multi -cook as following instruction.

1. Check the present time.

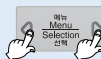
2. Turn the Lock/Unlock handle to “Lock” and press the “Preset” button.



3. Press the Menu/Selection or set to preset time.



4. Press menu selection button to select the Multi-cook.



5. Set up the cooking time for pressing menu/selection button.



6. Press the “Timer” or “Pressure Cook”.



How to make Nu rung ji

1. Turn the Lock/Unlock handle to “Lock” and press menu to select the ‘Nu Rung Ji.’ Refer to page 20
2. Press the “Pressure Cook/Turbo” button to start cooking.
3. When cooking is completed, scoop out the boiled rice. The “Nu Rung Ji” on the jar bottom can be prepared for your taste (e.g. scorched rice tea)
 - ▶ “Nu Rung Ji” can be prepared for up to 4 people
 - ▶ For “Nu Rung Ji” cooking, set the water volume at “Glutinous” level.
 - ▶ Not too much washing rice.
 - ▶ If you want enhanced burning nu rung ji, cook after soaking rice in water for 30minutes.

HOW TO PRESET TIMER FOR COOKING

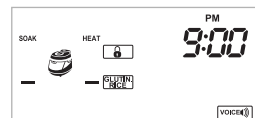


How to preset timer for cooking

How to use timer function

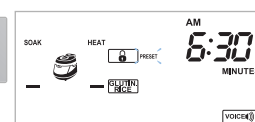
1 Check if the current time and the menu are correct.

- ▶ Refer to page 12 for the time setting.
- ▶ If the current time is not set correctly, the presetting time will also be incorrect.
- ▶ Make sure not to confuse AM and PM.



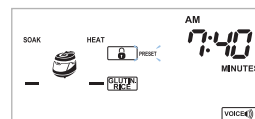
2 Press the “Preset/Auto Clean” button.

- ▶ The initial time set at 6:30 am is already programmed.
 - ▶ “Lock/Unlock” handle should be locked.
 - ▶ If you push timer button, timer screen will be blinked.
 - ▶ In GABA mode, preset on “QH” is possible.
- ※ If you want to preset “Timer” while keeping warm, cancel keep warm and preset the “Timer”



3 Preset the time.

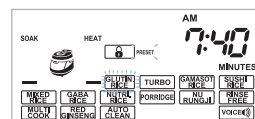
- ▶ “Set” button will blink, and “Menu/Selection”, “Cancel” and “Pressure Cook/turbo” buttons will turn ON.
 - ▶ In case of setting up timer while warming 10min increase by pressing “▷” button
 - ▶ Please set up timer after canceling warming 10min decrease when you press “◁” button
If you keep pressing, It can be changed continuously.
- ※ Please be careful not to change from AM to PM.



When preset time is set to AM07:40

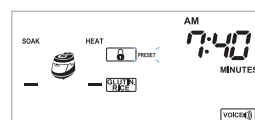
4 Select menu with “Menu/Selection” button

- ▶ If you select “Preset” menu with selection button, it says “Please, press the “Pressure Cook/Turbo” button.
- ▶ “Set button” will blink, and “Menu/Selection”, “Pressure Cook/turbo” and “Cancel” buttons will turn ON.
- ▶ In case of menu with “Customized Rice Taste” such as glutinous rice, mixed rice, GABA, GAMASOT rice, nu rung ji and rince free, “Mode” button will turn ON.



5 Press “Pressure Cook / turbo” button.

- ▶ “Pressure Cook/turbo” button will blink, and “Menu/Selection” and “Cancel” buttons will be turned ON.
 - ▶ It says that preset cook for glutinous is booked
 - ▶ Preset cook will be completed at the timer
 - ▶ Once cook is completed with preset time, preset time is stored in the memory.
Don't need to set up time again.
- ※ If a small amount of rice is cooked, cook could be finished earlier than time you set up.





HOW TO PRESET TIMER FOR COOKING

Precautions for preset cooking

1 In case of preset cooking

- ▶ If the rice is old and dry, the result of the cooking may not be good
- ▶ If the rice is not well cooked, increase the amount of water by about half-scale.
- ▶ If the preset time is longer, melanoizing effect could be increased.
- ▶ Washed rice included precipitated starch, scorching may occur in case of preset cook. To reduce scorching, cook washed rice by rinsing in running water or reduce cooking amount.

2 The change of preset time

- ▶ Press "cancel" button for more than 2 seconds and restart it to change the preset time

3 In case preset time is shorter than cooking time in the following table, cooking starts immediately

- ▶ If set time is shorter than presettable time, cooking will start immediately.

4 In case the preset time is over 13 hours.

- ▶ "13Ho" will be displayed and the preset time will be changed to 13 hours automatically.
- ex) If cooking is preset to AM07:00 of the following day at PM5:00 of the day, where preset time is 14 hours, "13Ho" will be displayed, and preset time automatically changes to AM06:00. (Preset time is 13 hours)
- ※ If the preset time is over 13 hours, it can cause bad smell. The limited preset time is set up less than 13 hours because the rice spoils easily during the summer time
- ※ When you want to finish presetting P.M 12:00, preset P.M 12:00
- ※ Use this function when you want to finish cooking between 1 hour to 13 hours based on the preset time
- ※ If you press the set button to check the present time during the preset cooking function, the preset time will be displayed for 2 second.



Possible time setting for each menu

Menu Class	Glutinous	Turbo Glutinous Rice	Sushi	Mixed	GABA	GAMASOT Rice	Nutritious Rice	Porridge	Nu Rung ji	Rinse Free	Multi Cook	Automatic Sterilization (Steam Cleaning)
Possible time Setting	From (37minutes + My mode) to 13 hours	From 26minutes to 13 hours	From 51minutes to 13 hours	From (52minutes + My mode) to 13 hours	From (62minutes + My mode) to 13 hours	From (40minutes + My mode) to 13 hours	From (37minutes + My mode) to 13 hours	From 71minutes to 13 hours	From (42minutes + My mode) to 13 hours	From (44minutes + My mode) to 13 hours	From (setting time + 1minutes) to 13 hours	From 18minutes to 13 hours

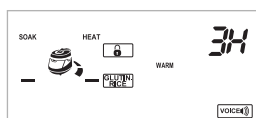
TO KEEP COOKED RICE WARM AND TASTY



Having a meal

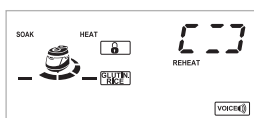
► If you want to have warm rice, press the Keep warm/Reheat button. Then “Reheat/Keep” warm function will be started and you can eat fresh rice in 9 minutes.

<Keep warming>



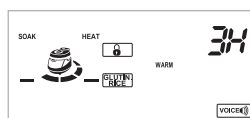
3H indicates the time elapsed as warming time.

<Reheating>



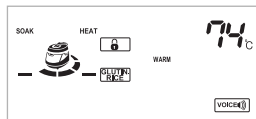
The lamp blinks and “00” indicator will show the reheat remaining time displayed in minutes with the mark going around clockwise.

<Finishing reheat>



When the reheat finishes with the beep sound, keep warming function will be operated and show the time elapsed.

<Present warm temperature>



If you push the “set” button present warming temperature is displayed and push “set” button again. The current time is displayed during warming. Moreover, when you push the button once more, the time elapsed of warming is displayed

- ※ There is a difference between the outer temperature and inner temperature because it operates with various users and environment.
- ※ After cooking rice, temperature is much higher than the warming temperature programmed.

※ If you change the present time during warming, see the page 13.

- The frequent use of the “Reheat” function may cause the cooked rice to be discolored or dried. Use it once or twice per day.
- If a separate heating appliance or gas burner is used to cook rice, put the cooked rice into the cooker and press the “Keep Warm/Reheat” button to keep the rice warm. At this time, ‘00’ is shown on the display. (Like this, transferring hot rice to a cold cooker may cause the rice to be discolored or develop an odor)

Cautions for Keeping Warm

It would be hard to open the lid during warming or finished cooking right after, therefore at this time pull the pressure weight aside once and exhaust the steam perfectly.

Make sure the handle must be located on “Lock” during warming or reheating.

It is recommended to evenly stir the cooked rice after cooking. The rice taste is improved. (For a small quantity of rice, pile up the rice on the center area of the inner pot to keep warm)

Do not keep the scoop inside the pot while warming the rice. When using a wooden scoop it can create serious bacteria and odors.

It would be better to warm the rice for less than 12 hours because of odors and color change.

The cooked rice, which cooked by pressure cooker is more prone to changing color than the rice cooked by general cooker.

During warm mode, the rice can arise and turn white and rise. In this case, mix the rice.

The mixed and brown rice cannot be in such good condition as white rice while in warm function due to their characteristics. Therefore do not keep mixed and brown rice in function for a long period of time.

Do not mix small amount of rice or leftovers with the rice under keeping warm. Doing so may cause an odor. (Use a microwave oven for the cold rice.)



TO KEEP COOKED RICE WARM AND TASTY

Controlling method of warming temperature

If the temperature in the oven is not proper, it smells bad and changes rice color even though it is cleaned frequently and boiled up. Temperature needs to be set.

To raise temperature

To lower temperature

① Press "Mode" button over 1 time during warming. It displays as picture with buzzer. At the time, 74°C means current warming temperature.

- ▶ "Menu/Selection" button will blink, and "Mode", "Set" and "Cancel" buttons will be turned ON.

②-1 Press "Hour/up" button to change the temperature as 74°C → 75°C → 76°C → 77°C → 78°C → 79°C → 80°C

- ▶ "Set" button will blink, and "Mode", "Menu/Selection" and "Cancel" buttons will be turned ON.
- ▶ To switch the functions continuously, keep pressing the button.

③ After setting temperature, press "Mode" select button. Preset temperature will be stored with buzzer sound. (It will be cancelled once press "Cancel" button or after 7 seconds without pressing any button.)

②-2 Press "Minute/Down" button to change the temperature as 74°C → 73°C → 72°C → 71°C → 70°C → 69°C

- ▶ "Set" button will blink, and "Mode", "Menu/Selection" and "Cancel" buttons will be turned ON.
- ▶ To switch the functions continuously, keep pressing the button.

※ Note: The reference temperature programmed when the product is shipped may differ from the Instruction.

Change of temperature

If you want to change cooking temperature in the standby mode, press "Menu/selection" button over 2 seconds, and press it 2 more times. You can change cooking temperature.

How to operate My Mode function.

Use it while opening the lid when there is too much water or rice becomes too soft.

① In standby mode, push the "mode" button 4 times. The voice says that it is programmed warming mode, control the temperature you want.

②-1 Press "Menu/selection" button to change as the picture(up)

- ▶ "Set" button will blink, and "Mode", "Menu/Selection" and "Cancel" buttons will be turned ON.
- ▶ To switch the functions continuously, keep pressing the button.

③ Select the menu you want, then the press the "My Mode" button and set-up time will be automatically entered with a buzzer. (If you press the "Cancel" button or do not press a button within 7 seconds, the function will be cancelled and returned to standby mode.)

②-2 Press "Menu/choice" button as the picture(down)

- ▶ "Set" button will blink, and "Mode", "Menu/Selection" and "Cancel" buttons will be turned ON.
- ▶ To switch the functions continuously, keep pressing the button.

1. If too much water is spilled out when you open the lid : Press "Menu/Selection" button to raise the setting mode.
2. If the edge of rice is too soft : Press "Menu/Selection" button to reduce the setting mode.

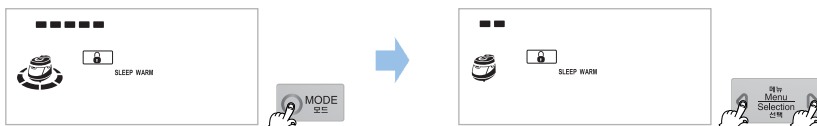
TO KEEP COOKED RICE WARM AND TASTY



How to activate “Sleeping” mode.

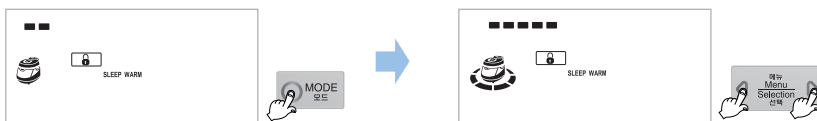
- ▶ When keeping rice warm for a long time, set up the temperature low to prevent the following quality of rice: smelly, dry, change of color; from PM10:00 ~ AM 04:00.

▶ How to set up



1. Hold “the mode” button for one second, then press the “mode” button 6times to set up sleeping mode. If sleeping mode is not shown, keep on pressing the “mode”button until it is heard or displayed.
2. When you are in sleeping mode, it says “After selecting or canceling sleeping mode, press the set button.” At this time, Menu/Selection will blink, and the Mode, Set, and Cancel will turn on.
3. Press the “Menu/Selection” button until you hear or see “Sleeping mode”, then Press set. You will see nothing surrounding the rice cooker on the screen.
4. In the Sleep/Warm mode, if you press the Cancel button, the Voice message will state: “Time is over. The function setting has been canceled.” If no button is pressed for more than 7 seconds, you’ll return to the Standby mode.

▶ How to release



1. Hold “the mode” button for one second, then press the “mode” button 6times to set up sleeping mode. If sleeping mode is not shown, keep on pressing the “mode”button until it is heard or displayed.
2. When you are in sleeping mode, it says “After selecting or canceling sleeping mode, press the set button.” At this time, Menu/Selection will blink, and the Mode, Set, and Cancel will turn on.
3. Press the “Menu/Selection” button until you hear “Sleeping mode has been canceled”, then Press set. You will see rings around the rice cooker on the screen.
4. In the Sleep/Warm mode, if you press the Cancel button, the Voice message will state: “Time is over. The function setting has been canceled.” If no button is pressed for more than 7 seconds, you’ll return to the Standby mode.

- ▶ If you need to keep the rice warm during sleeping, do not use this function. This function makes the rice cooler than normal. In summer, the rice can be spoiled and may smell bad because of high temperature. If possible, do not use the “Custom-made warming” mode while sleeping.
- ▶ This function is set up as cancel state.

When odors are rising during the warming mode

- ▶ Clean the lid frequently. It can cause bacteria and odors.
- ▶ Even though exterior looks clean, there might be germs and it can cause odor so please be sure to use automatic sterilization (steam cleaning) menu for cleaning. Clean the inner pot completely after automatic cleaning function is done. (refer to 17)
- ▶ After you cook soups and steamed dishes, clean the inner pot properly to prevent rice from smelling.



HOW TO USE POWER SAVING FUNCTION

What is power saving of “Standby” mode?

- ▶ A little electricity is wasted if power cord is not plugged in. It is called manual way as standby electric power.
The power saving of “Standby” mode is technology which minimises electricity consumption.

Manual Method

▶ How to start power saving

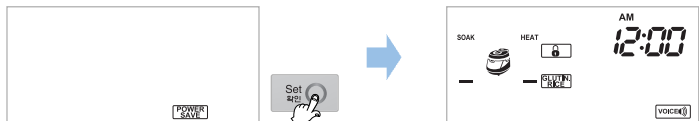
Push Cancel button for 3seconds at waiting state Saving power function is set up.



▶ How to end power saving

method 1) Push any button then it will be returned to waiting mode.

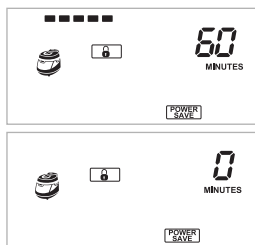
method 2) If lid handle is turned to open or close, power saving mode will be canceled and back to waiting state.



Automatic Method

If the standby time is chosen as a number without "0" at the automatic power saving mode, the automatic saving power function will be operated.
If you move lid handle or push any button before passing waiting time, the waiting time which is reduced will go back to the setting.

▶ How to set up



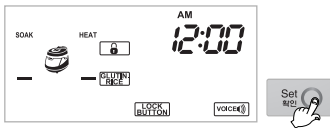
1. If you “Push” mode button 8times at the standby state, automatic power saving mode is set up.
2. When automatic power saving mode is set up, it says that this is automatic power saving mode. Press the "Set" button after selecting waiting time.
3. If you select '0'minute with “Menu/Selection” button. automatic power saving will be canceled. After setting up waiting time you want, press the "Set" button.
4. Without pressing any button within 7seconds or pushing “Cancel” button. Automatic power saving function will be canceled and back to waiting mode



How to lock buttons

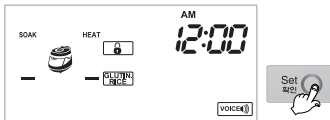
- ▶ Lock can be set for touch button to prevent malfunction during cleaning with touch button or by children touch.

▶ Setting Method



1. Button will be locked if "Set" button is pressed for 3 seconds or longer during cooking, presetting, warming, reheating or in standby condition.
2. When button is locked, a voice will sound saying "Button lock is selected." At this time, button lock is displayed on the screen.

▶ Setting Method










1. To cancel button lock, press "Set" button for 3 seconds or longer on locked the button.
2. "Lock" sign on the display disappears when button lock is cancelled, a voice will be saying "Button lock is cancelled."

- ※ Note: Any button other than "Set" button is pressed while button lock is set, buzzer will sound.
- ※ Note: Desired function can be set after cancelling button lock by pressing "Set" button for 3 seconds or longer.
- ※ Note: Button lock function is cancelled automatically when the power is off even though the button lock function is already set.

CHECK BEFORE ASKING FOR SERVICE

▼ If there is a problem with your cooker, check the following details before requesting service to your dealer. Sometimes the cooker may not operate as desired if used incorrectly.

Case	Check points	Do the following
When the rice is not cooked.	<ul style="list-style-type: none"> • Pressure “Cook/Turbo” button is pressed? • Is there power cut while in cooking? 	<ul style="list-style-type: none"> • Press the “Pressure Cook / turbo” button once. And check “” sign on the display. • Re-press the “Pressure Cook/Turbo” button.
When the rice is not well cooked.	<ul style="list-style-type: none"> • Did you use the measuring cup for the rice? • Did you put proper amount of water? • Did you rinse the rice before cooking? • Did you put rice in water for a long time? • Is the rice old or dry? 	<ul style="list-style-type: none"> • Refer to page 14~15 • Add water about half the notch and then cook.
Bean(other grains) is half cooked.	<ul style="list-style-type: none"> • Is bean (other grains) too dry? 	<ul style="list-style-type: none"> • Soak or steam beans and other grains before cooking in the pressure cooker in order to avoid partially cooked beans or grains. Beans should be soaked for-2-minutes or steamed for-2-minutes prior to cooking, depending on your taste.
Rice is too watery or stiff.	<ul style="list-style-type: none"> • Is the menu selected correctly? • Did you properly measure water? • Did you open the top cover before cooking was finished? 	<ul style="list-style-type: none"> • Select the correct menu. • Properly measure water. • Open the top cover after cooking finished.
When the water overflows.	<ul style="list-style-type: none"> • Did you use the measuring cup? • Did you use proper amount of water? • Is the menu selected correctly? 	<ul style="list-style-type: none"> • Refer to page 14~15
When you smell odors while warming.	<ul style="list-style-type: none"> • Did you close the top cover? • Please check if the power cord is plugged. • Did it warm over 12 hours? • Is there any other substance such as rice scoop or cold rice? 	<ul style="list-style-type: none"> • Close the top cover perfectly. • Always keep the power on while warming. • As possible, keep warming time within 12 hours. • Don't warm rice with other substance.
“  ”, “  ” signs show up. “  ” signs show up.	<ul style="list-style-type: none"> • Temperature sensor or fan motor does not work properly. 	<ul style="list-style-type: none"> • Unplug the power cord and call the Service center.
Warming passed time mark blinks during keeping warm	<ul style="list-style-type: none"> • 24 hours has not passed yet after keeping warm 	<ul style="list-style-type: none"> • This function alarms if the rice remained warm for more than 24 hours.
Rice has gotten cold or a lot of water flow during keeping warm	<ul style="list-style-type: none"> • Keeping warm was set in “Sleeping” mode 	<ul style="list-style-type: none"> • Keep warm after cancelling or setting “Sleep Keeping Warm” mode depending on the necessity
If “  ” sign is appears.	<ul style="list-style-type: none"> • It shows on the display when pressing “Start” button again, or when the cooking has finished and you’ve never turned the handle to ‘Unlock’. 	<ul style="list-style-type: none"> • It can be solved by turning handle to ‘Unlock’ and then turn to ‘Lock’.
“  ” sign shows up	<ul style="list-style-type: none"> • Detachable cover is not mounted 	<ul style="list-style-type: none"> • Mount detachable cover. (See page 10) • If “” sign is displayed continuously even though you already installed detachable cover, please contact customer service.
Alarm sounds or reheating does not work while keeping warm	<ul style="list-style-type: none"> • Detachable cover is not mounted 	<ul style="list-style-type: none"> • Mount detachable cover. (See page 10)

CHECK BEFORE ASKING FOR SERVICE

▼ If there is a problem with your cooker, check the following details before requesting service to your dealer. Sometimes the cooker may not operate as desired if used incorrectly.

Case	Check points	Do the following
When the button cannot operate with “ L ”	<ul style="list-style-type: none"> Is the inner pot inserted? Check the rated voltage? 	<ul style="list-style-type: none"> Please insert inner pot. This product is 120V only.
When the Pressure “Cook/Turbo” Timer button does not operate with “ E 0 1 ”	<ul style="list-style-type: none"> Did you turn the Lock/Unlock Handle to “Lock” Is “pressure” lamp on? 	<ul style="list-style-type: none"> Please turn the “Lock/Unlock” handle to “Lock”.
When the rice is badly sticky.	<ul style="list-style-type: none"> Is there any rice or any other alien substance on the temperature sensor or the bottom surface of the inner pot? 	<ul style="list-style-type: none"> Clean all the alien substance on the temperature sensor or the bottom surface of the inner pot.
When “ E 0 3 ” is showed on the LCD	<ul style="list-style-type: none"> Check the rated Voltage? 	<ul style="list-style-type: none"> Cut the power and contact customer service. It is normal to get “E 0 3” when putting only water. This is only for 120V.
When the time cannot be preset.	<ul style="list-style-type: none"> Is the current time correct? Is AM or PM set properly? Did you set the reservation time over 13 hours? 	<ul style="list-style-type: none"> Set the current time. (Refer to page 13) Check the AM and PM. Maximum reservation time is 13 hours. (Refer to page 25~26)
When you smell after and before cooking?	<ul style="list-style-type: none"> Did you clean it after cooking? 	<ul style="list-style-type: none"> Please clean it after cooking.
When the top cover cannot be closed.	<ul style="list-style-type: none"> Is the inner pot correctly inserted in the main body? Is the Lock/Unlock handle on the top cover set to “Lock”? Is there hot food in the inner pot? 	<ul style="list-style-type: none"> Please put in the inner pot perfectly. Please turn the “Lock/Unlock” handle to “Lock”. Pull the pressure handle to aside once.
When “ E _ u ”, “ :00 ” are shown on the LCD by turns.	<ul style="list-style-type: none"> Micom power is out. 	<ul style="list-style-type: none"> Please cut the power and contact customer service.
When “ E _ P ”, “ :00 ” are shown on the LCD by turns.	<ul style="list-style-type: none"> The sensor is broken. 	<ul style="list-style-type: none"> Please cut the power and contact customer service.
“ H-F ” sign is displayed during the cooking, warming/reheating, or preset process is activated.	<ul style="list-style-type: none"> Is there inner pot in the product? 	<ul style="list-style-type: none"> Please insert inner pot If the sign continuously displayed, cut the power and contact customer service.
“ H-P ” or “ H-F ” mark shows up during the product operation		<ul style="list-style-type: none"> This function checks to see if power or product has abnormality. If the mark shows up continuously, contact customer service.

CHECK BEFORE ASKING FOR SERVICE

▼ If there is a problem with your cooker, check the following details before requesting service to your dealer. Sometimes the cooker may not operate as desired if used incorrectly.

Case	Check points	Do the following
When cannot turn to "Unlock".	<ul style="list-style-type: none"> • Did you turn the "Lock/Unlock" handle while cooking? • Did you turn the "Lock/Unlock" handle before exhausting steam perfectly? 	<ul style="list-style-type: none"> • Don't open the top cover while cooking. If you want to open top cover while cooking, press the "Cancel" button more than 2 seconds and exhaust the steam. • Pull the pressure handle to aside once and exhaust the steam perfectly.
When the top cover cannot open although the Lock/Unlock handle is turned to "Unlock".		<ul style="list-style-type: none"> • Because of the pressure. • Pull the pressure handle to aside once and exhaust the steam perfectly.
When the steam exhausted between the top cover.	<ul style="list-style-type: none"> • Is there an external substance on the packing? • Is packing too old? 	<ul style="list-style-type: none"> • Clean the packing with duster. • Keep the packing clean. • If the steam is exhausted through the top cover, please power off and contact the service center and dealer. • Packing life cycle is 12 month, please replace the packing per 1 year.
When the "Cancel" button does not operate while cooking.	<ul style="list-style-type: none"> • Is the inner pot hot? • Is currently the setting to lock mode? 	<ul style="list-style-type: none"> • Keep pressing the "Cancel" button for 2 seconds for safety reason if you want to cancel while cooking. • Be careful of hot steam emission or hot contents spattered from the automatic steam outlet during cancellation. • Please press "Set" button for over 3 seconds to release.
When you hear weird noises during cooking and warming	<ul style="list-style-type: none"> • Is there a wind blowing sound when cooking the rice? • Is there a "Chi" sound when warming the rice? 	<ul style="list-style-type: none"> • This is the sound of the fan motor to cool the internal parts. This is normal. • The "Chi" sound during the warming process is the sound of IH cooker operating. This is normal.
Brown rice is not germinated properly	<ul style="list-style-type: none"> • Does the amount of rice exceed the specified maximum capacity? • Is the brown rice too old? 	<ul style="list-style-type: none"> • Put the specified maximum capacity of brown rice. • Old rice or contaminated rice may not be germinated properly. (Refer to page 22)

MEMO





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CUCKOO ELECTRIC RICE COOKER/WARMER LIMITED WARRANTY

KEY Company, P&K USA TRADING CORP and Cuckoo Trading Canada. will repair at its option replace, without charge, your product which proves to be defective in material or workmanship under normal use, during the warranty period listed below from the date of original purchase. This warranty is good only to the original purchaser of the product during the warranty period. P&K USA TRADING CORP covers the east and the central districts, KEY Company covers the west and the central districts, Cuckoo Trading Canada covers the whole Canada.

WARRANTY PERIOD

MODEL#	#LABOR	PARTS	HOW SERVICE IS HANDLED
CRP-HN10	1YEAR	1YEAR	<p>The East and the Central Districts Call : 718 888 9144 Address : 129-04 14th Avenue College Point, NY 11356, USA</p> <p>The West and the Central Districts. Call : 213 687 9828 Toll Free : 877 481 9828 Address : 700 Jackson Street, L.A, CA 90012, USA</p> <p>Canada (TORONTO) Call : 416 878 4561 / 905 707 8224 Address : #D8-7398 Yonge Street Thornhill Ontario Canada L4J 8J2</p> <p>Canada (VANCOUVER) Call : 604 540 1004 / 604 523 1004 Address : 945 Lougheed Hwy Coquitlam BC Canada V3K 3T4</p>

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Some states do not allow the exclusion or limitation of incidental or consequential damages or limitations on how long an implied warranty lasts : so these limitations or exclusions may apply to you. This warranty gives you specific legal rights and you may also have other rights which vary from state to state.

THE ABOVE WARRANTY DOES NOT APPLY IN THESE CASES:

- * To damages problems which result from delivery or improper installation.
- * To damages problems which result from misuse, abuse, accident, alteration, or incorrect electrical current or voltage.
- * To serve call which do not involve defective workmanship or material and explaining the operation of the unit.

Therefore, these costs are paid by the consumer. Customer assistance numbers :

To Prove warranty Coverage : ► **Retain your Sales Receipt to prove date of purchase**
► **Copy of your Sales Receipt must submitted at the time warranty service is provided.**

To Obtain Product, Customer, or Service Assistance and Nearest Authorized service center, Parts Distributor or Sales Dealer:

The East and the Central Districts
Call : 718 888 9144
Address :129-04 14th Avenue
College Point, NY 11356, USA

The West and the Central Districts.
Call : 213 687 9828
Toll Free : 877 481 9828
Address : 700 Jackson Street, L.A,
CA 90012, USA

Canada (Toronto)
Call : 416 878 4561 / 905 707 8224
Address : #D8-7398 Yonge Street
Thornhill Ontario Canada
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Canada (Vancouver)
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