

Operating Instructions

CRP-PK10 Tool Series

1.8L(2~10 Persons)

CUCKOO

happiness

NO.1 CUCKOO

Electric Pressure Rice cooker/warmer

love

design



motion

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

Read the following instruction manual before use. Save this instruction manual for future reference.  
This manual will be useful if you have any questions or have problems operating the rice cooker.

CUCKOO ELECTRONICS CO., LTD.

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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 cord 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. 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.

## SAVE THESE INSTRUCTIONS THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY

## ADDITIONAL IMPORTANT SAFEGUARDS

**WARNING :** This appliance generates heat and releases steam during use. Use proper precaution to prevent risk of burns, fires, other injuries, 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.

This appliance is intended to be used in household and similar applications such as :

- staff kitchen areas in shops, offices and other working environments;
- farm houses;
- by clients in hotels, motels and other residential type environments;
- bed and breakfast type environments.

## MESURES DE PROTECTION IMPORTANTES

1. Lisez toutes les instructions avant d'utiliser cet appareil.
2. Ne touchez pas les surfaces chaudes. Utilisez les poignées ou les boutons.
3. Pour prévenir les risques d'incendie, les chocs électriques et/ou les blessures, ne plongez pas le cordon, les prises ou le corps autocuiseur dans l'eau ou tout autre liquide.
4. Une surveillance étroite est nécessaire quand cet appareil est utilisé par des enfants ou qu'il se situe à leur portée. Cet appareil n'est pas prévu pour être utilisé par de jeunes enfants sans surveillance.
5. Débranchez le cordon de la prise lorsque vous ne vous servez pas de l'appareil et avant de le nettoyer. Laissez l'appareil refroidir avant de remettre en place ou de retirer des pièces, et avant de le nettoyer.
6. N'utilisez aucun appareil si le cordon ou la fiche est endommagé, s'il ne fonctionne pas correctement ou s'il est endommagé de quelque façon que ce soit. Renvoyez l'appareil à un centre technique agréé le plus proche pour le faire examiner, réparer ou régler.
7. L'utilisation d'accessoires non recommandés par le fabricant peut causer un incendie, un choc électrique et/ou des blessures.
8. Si le cordon d'alimentation est endommagé, il doit être remplacé par un cordon ou ensemble prévu à cet effet, disponible auprès du fabricant ou de réparateurs agréés.
9. N'utilisez pas l'appareil à l'extérieur.
10. Ne laissez pas le cordon pendre d'une table ou d'un comptoir. Ne le laissez pas non plus en contact avec une surface chaude.
11. Ne placez pas l'appareil au-dessus ou près d'un brûleur à gaz, sur une plaque électrique ou dans un four chaud.
12. Branchez toujours la fiche sur l'appareil en premier, puis branchez le cordon dans la prise murale. Pour débrancher, ou désactiver toutes les commandes, retirez la fiche de la prise murale.
13. N'utilisez pas cet appareil à des fins autres que celles pour lesquelles il a été conçu.
14. Une prudence extrême est requise lorsque vous déplacez l'appareil contenant de l'huile chaude ou tout autre liquide chaud.
15. Des denrées alimentaires de taille excessive, les emballages sous feuille métallique, ou les ustensiles ne doivent pas être insérés dans l'appareil car ils constituent un risque d'incendie ou de choc électrique.
16. Un incendie peut se déclarer si l'appareil est couvert ou en contact avec des matériaux inflammables, y compris des rideaux ou des draperies, des murs, etc durant son fonctionnement.
17. Afin de réduire le risque de choc électrique, faites cuire uniquement dans le récipient amovible fourni.
18. Cet appareil cuit sous pression. Un mauvais usage peut entraîner des brûlures. Avant d'utiliser l'appareil, mettez l'appareil bien en place et fermez-le. Reportez-vous à la section « Instructions d'utilisation ».
19. Ne cuisinez pas des aliments tels que compotes de pommes, canneberges, céréales, macaronis, spaghettis ou autres. Ces aliments ont tendance à mousser, écumer et à crépiter et peuvent obstruer le dispositif de relâchement de la pression.
20. Avant toute utilisation, vérifiez toujours si le dispositif de relâchement de la pression est obstrué.
21. N'ouvrez pas l'autocuiseur jusqu'à ce que l'appareil ait refroidi et que la pression interne ait diminué. Reportez-vous à la section « Instructions d'utilisation ».
22. N'utilisez pas cet autocuiseur pour faire frire dans de l'huile.

## CONSERVEZ CES INSTRUCTIONS

CET APPAREIL EST DESTINÉ À UN USAGE DOMESTIQUE UNIQUEMENT

## MESURES DE PROTECTION SUPPLÉMENTAIRES

**AVERTISSEMENT :** Cet appareil génère de la chaleur et libère de la vapeur durant son fonctionnement. Utilisez les protections appropriées pour prévenir le risque de brûlures, d'incendies, de blessures ou de dégâts matériels.

1. Gardez vos mains et votre visage à l'écart de la soupape de décharge lors du relâchement de la pression.
2. Faites extrêmement attention lors de l'ouverture du couvercle après la cuisson. La vapeur à l'intérieur peut provoquer des brûlures graves.
3. N'ouvrez jamais le couvercle lorsque l'appareil est en fonctionnement.
4. N'utilisez pas l'appareil sans la cuve de cuisson à sa place.
5. Ne recouvrez pas la soupape de pression par un objet quelconque, une explosion pourrait survenir.
6. Ne touchez pas la cuve de cuisson ni les éléments chauffants immédiatement après utilisation. Laissez tout d'abord l'appareil refroidir complètement. Cet appareil est prévu pour être utilisé à la maison à des fins telles que :
  - la cuisine pour le personnel dans des magasins, des bureaux et d'autres environnements de travail;
  - les fermes;
  - par des clients dans des hôtels, des motels et autres environnements de type résidentiel;
  - des environnements de type chambres d'hôtes.

# HOW TO USE EXTENSION CORD / COMMENT UTILISER UNE RALLONGE

## Note:

- A short power-supply cord (or detachable power-supply cord) is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
- Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.
- If a longer detachable power-supply cord or extension cord is used:
  - The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance;
  - The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally; and
  - If the appliance is of the grounded type, the cord set extension cord should be a grounding-type 3-wire cord.

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, Do not attempt to modify the plug in anyway.

Please, keep this safety feature.

## Remarque :

- Un cordon d'alimentation court (ou câble) est fourni pour réduire les dangers d'emmêlement causés par un cordon plus long.
- La rallonge doit être utilisée correctement.
- L'utilisation de la rallonge pour le cuiseur à riz :
  - La tension nominale correcte doit être utilisée pour le cuiseur à riz.
  - Si l'appareil est installé sur le sol, la rallonge doit aussi être installée sur le sol.
  - Les câbles et la rallonge doivent toujours être disposés dans le but d'éviter les dangers pour les enfants.

Cet appareil dispose d'une fiche polarisée : (une broche est plus large que l'autre).

Par mesure de sécurité, cette fiche ne peut s'enfoncer dans une prise polarisée que dans un seul sens.

Si la fiche ne s'enfonce pas correctement dans la prise, retournez-la.

Si elle ne s'enfonce toujours pas, contactez un électricien qualifié.

Veuillez respecter cette mesure de sécurité.

# SPECIFICATIONS / 规格 / SPÉCIFICATIONS

Model Name / 型号名称 / NOM DU MODÈLE		CRP-PK10 Tool Series
Power Supply / 电源 / CORDON D'ALIMENTATION		120V~/60Hz
Power Consumption / 功耗 / CONSOMMATION D'ÉNERGIE		1150W
Cooking Capacity 菜单 CAPACITÉ DE CUISSON	Glutinous Rice	0.36~1.8L (2~10cups)
	HIGH HEAT GLUTIN. RICE	
	LONG GRAIN	
	Mixed Rice	0.36~1.44L (2~8cups)
	HIGH HEAT MIXED. RICE	
	BROWN RICE	
	HIGH HEAT BROWN RICE	0.36~1.08L (2~6cups)
	GABA RICE	
	Turbo Glutinous Rice	
	Scorched Rice	0.36~0.72L (2~4cups)
Power Cord Length / 电源线长度 / LONGUEUR DU CORDON D'ALIMENTATION		1.4m
Pressure / 压力 / PRESSION		49.0KPa(0.5kgf/cm <sup>2</sup> )
Weight / 重量 / POIDS		6.5kg
Dimension / 尺寸 / DIMENSION	Width / 宽度 / LARGEUR	29.4cm
	Length / 长度 / LONGUEUR	39.5cm
	Height / 高度 / HAUTEUR	29cm

# HOW SERVICE IS HANDLED / MISE EN OEUVRE DU SERVICE

**USA**  
The East and the Central Districts  
Tel. No. 718 888 9144  
The West and the Central Districts  
Tel. No. 323 780 8808

**Canada**  
**TORONTO**  
Tel. No. 905 707 8224  
**VANCOUVER**  
Tel. No. 604 540 1004



## SAFETY PRECAUTIONS

- Read the following product safety guide carefully to prevent any accidents and/or serious danger.
- '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.

**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.

**Do not alter, reassemble, disassemble or repair.**

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

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

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

**Please pay careful attention against water and chemicals.**

- It can cause an electric shock or fire.

**Do not use a rice cooker at a place where dust is trapped or chemical material is located.**

- Do not use any combustible gas or flammable materials nearby a product.
- It can cause explosion or fire.

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

- Please check the power cord frequently for damage.
- Serious damage can cause electric shock or fire.
- If the plug is damaged, contact the dealer or a service center.

**Do not clean the product with water or pour water in the product.**

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

**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 the inner pot.**

- It can cause an electric shock or fire.

**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.

**Do not use it without the inner pot.**

- It can cause electric shock or malfunction.
- Do not pour rice or water without the inner pot.
- If rice or water gets in then do not turn the product over or shake it, please contact the dealer or service center.

**Do not turn the Lock/Unlock Handle to "Unlock" while 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 over unplug and plug the power cord over and over.**

- It can cause an electric shock or fire.

**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.

**Keep the cooker out of reach of children.**

- It can cause burns, electric shock or injury.

**Don't spray or put any insecticides or 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.

**Don't let foreign substances such as needle, cleaning pin, or metal get in or block the in let/out let pipe or gape.**

- It can cause an electric shock or fire.
- Do not put a cleaning pin in a gap or a hole of the product except when clearing a steam outlet.

**Do not open the top cover while in 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 released completely turning the pressure weight over.

**Remove a foreign substance on the cord and plug with a clean cloth.**

- It can cause 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.



# SAFETY PRECAUTIONS



## Caution



## Do not

### Do not use it on a rice chest or a shelf.

- Do not place the power cord between furniture. It can cause an electric shock resulting in fire. Please check the power cord and plug frequently.
- When using on furniture be cautious of steam release. As it can cause damage, fire and and/or electric shock.

### Do not press heavy things on the power cord.

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

### Do not change, extend or connect the power cord without the advice of a technical expert.

- It can cause an electric shock or fire.

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

- It can cause a system malfunction or fire.

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

- It can cause an electric shock.

### Do not move the product by pulling or using the power cord.

- Electric short might cause fire.

### Please contact a dealer or service center when there is a strange smell or smoke.

- First pull out the power cord. And contact dealer or the service center.

### Do not use over the maximum capacity.

- It can cause overflow or breakdown.
- Do not cook over stated capacity 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 while and right after the cooking.

### Don't use the cooker near a magnetic field.

- It can cause burns or breakdown.

### Do not drop or impact the cooker.

- It can cause a safety problem.

### Please surely 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.

### Don't use for various purpose for inner pot. And do not heat up the inner pot on the gas stove.

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

### Please pull out the plug when not in use.

- It can cause electric shocks or fire.

### Please use the cooker for it's intended purpose.

- It can cause malfunction or smell.

### 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.

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

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

### Do not hold the cooker by the inner pot handle.

- It can cause problems and danger. There are portable handles on the bottom right and left side of the cooker. Hold the handles with both hands and move it carefully.

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

- It can cause deformation by remaining pressure.

### Wipe off any excessive water on the cooker after cooking.

- It can cause odor and discoloration.
- Wipe off water that is left behind from dew.

### Please contact dealer or service center when either a button of a product or a product itself is not working properly.

### In case of a blackout during cooking, steam from a rice cooker will be released automatically. Thus, the quality of rice is lower than normal.

- Please start cooking with an indicated amount of rice and water.
- Water can overflow if the amount of water in a pot exceeds the indicated level of water usage.
- Please start cooking in a status that steam control cap is installed completely.

### Please clean the body and other parts after cooking.

- After cooking chicken soup, multi cook dishes, and 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.

### Be cautious when steam is being released.

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

### If possible, only use warming function when cooking white rice. Other foods are easily discolored.

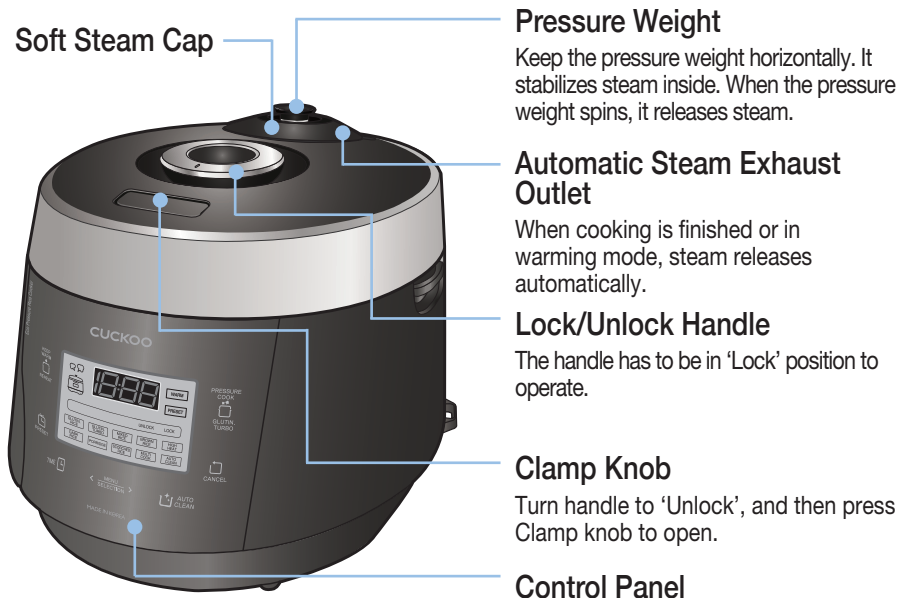
### When you pull out the power plug, don't pull the power cord. Please, safely pull out the power plug.

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

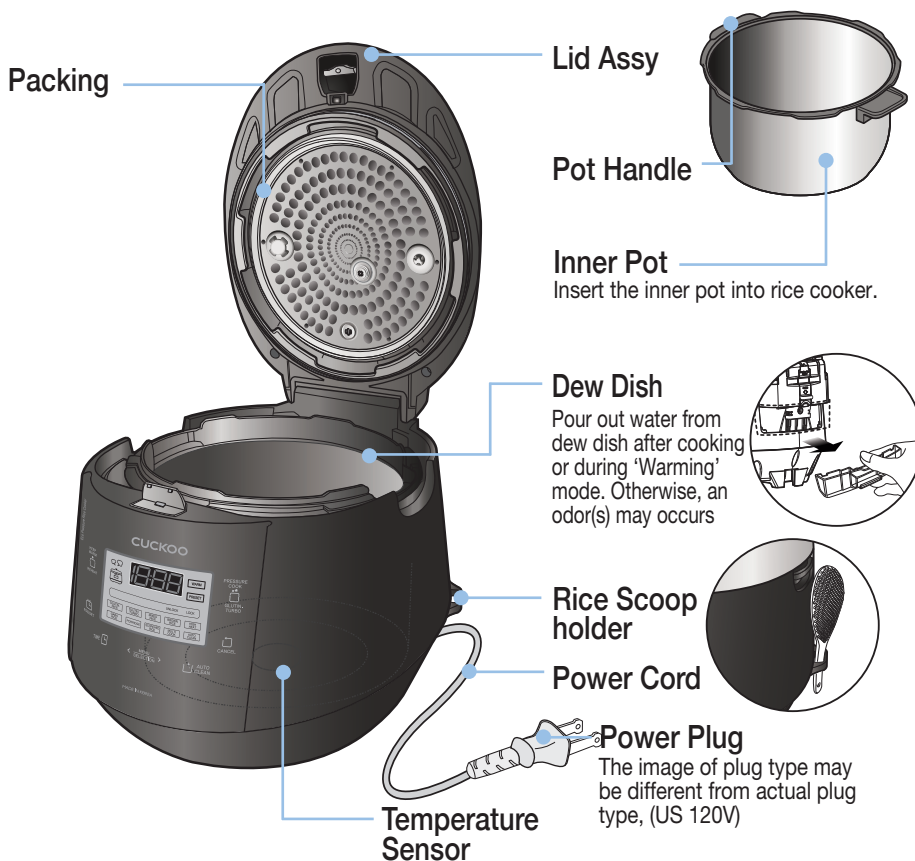


## NAME OF EACH PART

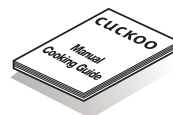
### Name of each part



### Name of each part



### Accessories



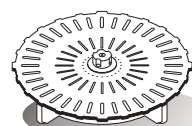
Manual & Cooking Guide



Rice Scoop



Rice Measuring Cup



Steam Plate  
(Steam plate can be purchased separately at Cuckoo service center.)



# FUNCTION OPERATING PART



**Display**

**Keep Warm /Reheat button**  
Used to warm or reheat.  
(Refer to page 21)

**Preset button**  
Used to preset time.  
(Refer to page 19)

**Time Button**  
Used to modify preset time  
(Refer to page 19).  
Used to set GABA and multi cooking time  
(Refer to page 18~19)

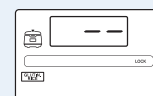
**Menu / Selection button**  
Used to select Glutinous Rice, High Heat Glutinous, Turbo Glutinous Rice, LONG GRAIN, Mixed Rice, High Heat Mixed Rice, Brown Rice, High Heat Brown Rice, Germinated Brown Rice, Scorched Rice, The Nutritious Porridge, Thin Porridge, Multi Cook, All-Purpose steaming and Automatic Sterilization(Refer to page 15-16)

**Pressure Cook/Turbo Button**  
Used to start cooking  
(Refer to page 15~16)

**Cancel button**  
Used to cancel a selection of mode or releases remaining steam inside of rice cooker.

**Auto Clean button**  
Used to operate automatic steam clean function.  
Used to set temperature during 'Warming' mode  
(Refer to page 21).  
Used to set 'Scorched Rice (crispy rice)'(Refer to page 17).

- ※ When you an image like one in the right side on your display, it means the rice cooker is in 'Waiting' mode.
- ※ Press 'Cancel' button to enter the 'Waiting' mode.
- ※ Press the button until you hear the buzzer sound. The image of the plate may different.



<Screen on standby>

## 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 .

LL

When the inner pot is not placed into the unit.

E - -

Temperature sensor problem or fan motor problem.  
( " - " marks blink.)

E01

When pressing the Pressure Cook and Timer button, while the Lock/Unlock handle is on "Unlock" Turn the Lock/Unlock handle "Lock"

E03

When boiling only water.

E do

It appears on the display when you press Start button again, or if the cooking has finished and you've never ever turned the handle to 'Unlock'. It can be solved by turning handle to 'Unlock' and then turn to 'Lock'.

EUF

MICOM Inner Memory have been something problem.

EEF

MICOM Outer Memory have been something problem.



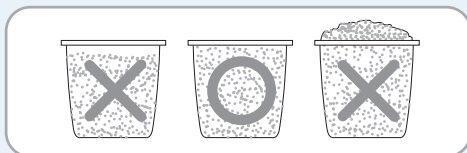
## BEFORE COOKING RICE



### 1

#### Use a dry cloth to clean inner pot.

- ▶ Use a soft scrubber to wash the inner pot.
- ▶ Do not use rough or metallic scrubber. Otherwise, coating will be peeled off.
- ▶ Do not put anything that is metallic and sharp into the inner pot while cleaning. (Fork, spoon, chopsticks, knife, and etc.)



### 2

#### Use measuring cup to measure desirable cooking amount.

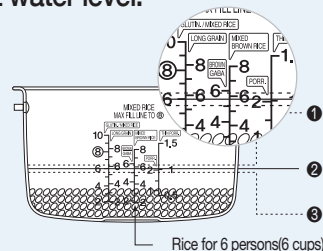
- ▶ Make the rice flat to the top of measuring cup and it is serving for 1 person. (ex: for 3 servings → 3 cups, for 6 servings → 6 cups)

### 3

#### Use another container to wash the rice.

### 4

#### Adjust water level.



- ▶ Place inner pot on the flat surface to adjust water level.
- ▶ The marked lines in the inner pot are water level.
- ① If you want to cook old or soft rice, pour more water than measured scale.
- ② Glutinous rice for 6 people (6 cups) pour water to '6'.
- ③ Overcooked rice: pour less water than measured scale.

### 5

#### Please plug the power cord before inserting inner pot in the rice cooker.

- ▶ Wipe off or remove any substances on the temperature sensor or bottom of the inner pot.
- ▶ Please place the inner pot correctly into the rice cooker.



### 6

#### Plug the power cord and turn the hand to "Lock"

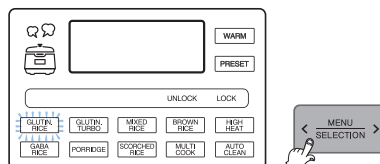
- ▶ The lamp turning on means closed perfectly.



# HOW TO COOK

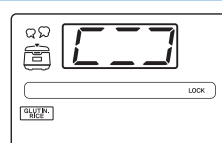


- 1 Choose menu from 'Menu/Selection' button.
  - Before cooking, check that the Pressure Weight is well placed horizontally.
  - Each time "Menu" button is pressed, the selection switches in the sequential order, Glutinous Rice → High Heat Glutinous → Turbo Glutinous Rice → Mixed Rice → High Heat Mixed Rice → Brown Rice → High Heat Brown Rice → Germinated Brown Rice → The Nutritious Porridge → Scorched Rice → Multi Cook → Automatic Sterilization.
  - If the button is pressed, repeatedly, the menu switches continuously in sequential order.
  - In the cases of Glutin Rice, Glutin Turbo, Mixed Rice, Brown Rice, GABA 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 Glutin Rice.

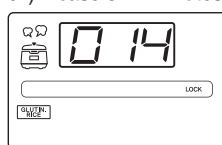
- 2 Start cooking by pressing Pressure Cook button.
  - You must turn lid handle to lock before cooking. Then press the pressure Cook/Turbo button.
  - Unless lid handle is not turned to close, you get alarm with "E01".



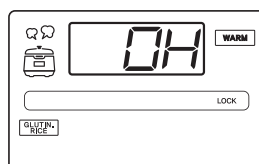
ex) In case of cooking Glutinous.

- 3 Cooking thoroughly
  - The cooktime remaining on the display is shown from cooking thoroughly. The cook time is different according to the menu.
  - Be careful not to burn yourself from the automatic steam outlet.

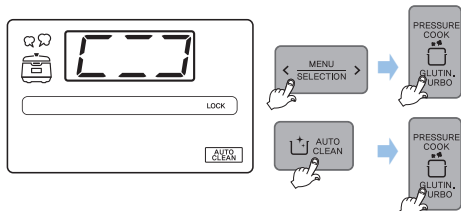
ex) In case of 14 minutes left.



- 4 The end of cooking
  - When cooking is completed, warming will start.
  - If you don't want to keep the cooked rice warm, press Cancel for 2 seconds.
  - If the lid handle is not working well, take out the steam completely out of inner pot by turning over pressure weight.
  - Do not press 'Cancel' button during cooking.



## How to use Automatic Sterilization



Pour water up to scale 2, make sure to close and lock the cover.

Method 1. After choosing automatic cleaning menu by pressing "Menu/Select" button, and then press "Pressure cook/turbo" button.

Method 2. Press Auto Clean in the waiting mode, and then press Pressure Cook/Glutin Turbo button.

## 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.

## What is Blackout Compensation

- This product remembers and maintains previous condition and processes. After blackout, it operates immediately.
- If blackout occurs during cooking, the cooking will be delayed depending on blackout time.
- 'Warming' will be cancel, if blackout occurs.



## HOW TO COOK

### How to use the cooking menu

Glutinous	Used to cook sticky and nutritious white rice.	Mixed Rice	Used to cook by mixing glutinous rice in cereals.
Brown Rice	Used to cook brown rice without germinating.	GABA Rice	Used to cook germinated brown rice.
Porridge	This menu is used to cook porridge.	Scorched Rice (Nu Rung Ji)	Used to cook scorched rice when cooking is done.
Multi cook	Used to cook various dishes by setting a time manually.	HIGH HEAT (GLUTIN.RICE/ MIXED RICE /BROWN RICE)	Used to cook more savory and sticky rice
Automatic Sterilization	Used to eliminate smell soaked after cooking.		
Turbo function for Glutinousrice	<ul style="list-style-type: none"><li>• Press Pressure Cooking/White Rice Turbo button twice after selecting "White Rice" menu, and the cooker will go for white rice turbo cooking, which will cut rice cooking time. (Two servings of white rice normally takes 17 minutes or so.)</li><li>• The mode of white rice turbo does not produce cooked rice as good as normal cooking mode. Use white rice turbo mode only for 6 servings or less.</li><li>• For better taste of cooked rice, cook rice in white rice turbo mode after macerating rice for 20 minutes or so before cooking.</li></ul>		

※ After cooking in white rice turbo mode or cooking of small serving, discard water. In case of small servings white rice turbocooking, more water may be required than other menu.

MENU	COOKING INSTRUCTION	WATER LEVEL	CAPACITY	COOKING TIME
GLUTIN. RICE	Select "GLUTIN. RICE" → Press "Pressure Cook/Turbo" button	GLUTIN. RICE, MIXED RICE	2 ~ 10 PERSONS	Approx. 30 ~ 39 min
LONG GRAIN			2 ~ 8 PERSONS	
HIGH HEAT GLUTIN. RICE	Select "HIGH HEAT GLUTIN. RICE" → Press "Pressure Cook/Turbo" button		2 ~ 10 PERSONS	Approx. 31 ~ 44 min
TURBO GLUTIN. RICE	1. Press "Pressure Cook/Turbo" button twice (2) in a row 2. Select "TURBO GLUTIN. RICE" → Press "Pressure Cook/Turbo" button		2 ~ 6 PERSONS	Approx. 20 ~ 26 min
MIXED RICE	Select "MIXED RICE" → Press "Pressure Cook/Turbo" button		2 ~ 8 PERSONS	Approx. 49 ~ 59 min
HIGH HEAT MIXED RICE	Select "HIGH HEAT MIXED RICE" → Press "Pressure Cook/Turbo" button		2 ~ 8 PERSONS	Approx. 51 ~ 65 min
MIXED BROWN RICE	Select "MIXED RICE" → Press "Pressure Cook/Turbo" button	BROWN MIXED RICE	2 ~ 8 PERSONS	Approx. 46 ~ 59 min
HIGH HEAT MIXED BROWN RICE	Select "HIGH HEAT MIXED RICE" → Press "Pressure Cook/Turbo" button		2 ~ 8 PERSONS	Approx. 49 ~ 64 min
BROWN RICE	Select "BROWN RICE" → Press "Pressure Cook/Turbo" button	GABA MIXED RICE	2 ~ 6 PERSONS	Approx. 55 ~ 64 min
HIGH HEAT BROWN RICE	Select "HIGH HEAT BROWN RICE" → Press "Pressure Cook/Turbo" button		2 ~ 6 PERSONS	Approx. 59 ~ 69 min
GABA RICE	Select "BROWN RICE" → Set time for germination process → Press "Pressure Cook/Turbo" button		2 ~ 6 PERSONS	Germination Time+ Approx. 71 ~ 98 min
PORRIDGE	Select "PORRIDGE" → Press "Pressure Cook/Turbo" button	PORRIDGE	1 ~ 2 CUPS	Approx. 95 ~ 112 min
THIN PORRIDGE			0.5~1.5 CUPS	Approx. 93 ~ 125 min
Scorched Rice	Select "Scorched Rice" → Press "Pressure Cook/Turbo" button	GLUTIN. RICE, MIXED RICE	2 ~ 4 PERSONS	Approx. 38 ~ 41 min

※ When keeping warm, press Cancel to stop and select the desired function.

※ When you cook after using options like Multi Cook, the odor may stick (refer to the product care method section to wipe the packing and cover and clean with the auto sterilization function).

※ Brown Rice/Mixed Rice, Brown Rice/Mixed Rice and High Heat options are useful when cooking white rice and brown rice in 5:5 ratio.

※ Please soak or boil hard grains such as beans and red beans under water first before start cooking in mixed rice option.

※ Cooking time for each option may vary depending on user's environment such as voltage, amount/temperature of water, etc.

※ When you see "E" on display, turn the Lock/Unlock handle towards "△" (Unlock), and then turn it back towards "△" (Lock) for it to work properly. (This does not apply when you turned the handle towards "△" (Unlock) once or more after finishing cooking in the previous cooking.)

# CUCKOO Customized Taste Function / For Scorched Rice (Korean Crispy Rice Snack)



## CUCKOO Customized Taste Function (cooking temperature customization)

This function allows you to select your preferred temperature level when cooking. Compare to previous model, the temperature level has been fixed, and consumers are able to set the temperature with their preferences.

The initial value is set to 2:0. Please select the level depending on your preferences.

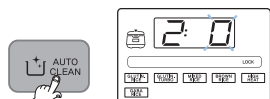
- High level : Select high level if you are cooking grains or want sticky rice.

- Low level : Select low level if you are cooking freshly harvested rice or don't want sticky rice.

## How to use CUCKOO Customized Taste Function

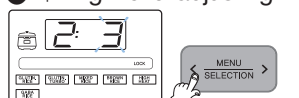
Press the Auto Clean button in the waiting mode for 3 seconds to go to warming temperature setting mode. Press the Auto Clean button 2 times to enter the customized taste setting mode. All options supported by 'CUCKOO Customized Taste' will be displayed.

### ① CUCKOO customized taste setting display



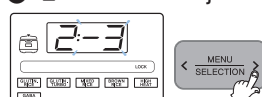
press the Auto Clean button for 3 seconds to enter warming temperature setting mode. Press the Auto Clean button 2 more times to go to customized taste setting display. Please refer to the display for the initial values.

### ②-1 High level adjusting mode



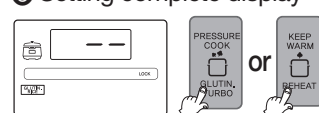
press the Menu/Selection button to change display as shown in the image above.

### ②-2 Low level adjusting mode



press the Menu/Selection button to change display as shown in the image above.

### ③ Setting complete display



press the Pressure Cook/Glutin Turbo or Keep Warm/Reheat button to save the set value and return to waiting mode (If you press Cancel or do not operate for 7 seconds, setting will be canceled and you will go back to the waiting mode). (When you press the Auto Clean button, you will enter the more Crispy Scorched rice setting mode without saving the changed value.)

1. 'CUCKOO Customized Taste' function is applied to the following options: glutin rice, glutin rice - high heat, glutin turbo, mixed rice, mixed rice - high heat, brown rice, brown rice - high heat and GABA rice.
2. Set up the step of customized cooking function to taste. The scorch can occur when cooking in high level mode.
3. Cook is subject to be set differently depending on the percentage of water content and the condition of rice.

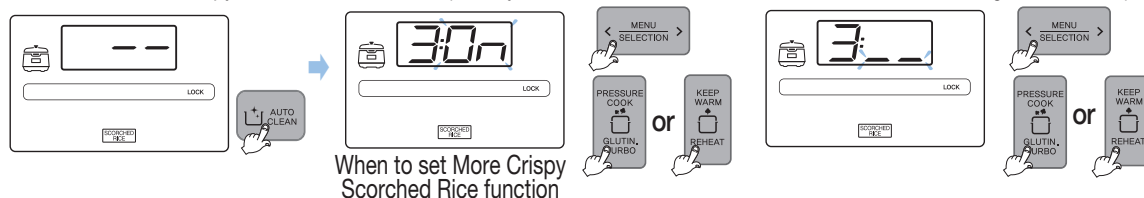
## How to make Scorched Rice

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

## How to make more crispy Scorched Rice

When cooking with "Scorched Rice" option, you can scorch the cooked rice on the bottom in different levels according to your preference.

▶ How to set More Crispy Scorched Rice function (When you want the cooked rice more "scorched" when cooking scorched rice)



1. Press the Auto Clean button under waiting mode for 3 seconds or longer to enter the warming temperature setting mode. Press the Auto Clean button 3 times to start More Crispy Scorched Rice setting mode.
2. When the More Crispy Scorched Rice setting mode begins, press Menu/Selection to select or cancel More Crispy Scorched Rice mode. Press Pressure Cook/Glutin Turbo or Keep Warm/Reheat button to select or cancel the mode.
3. When you press Cancel or do not operate for 7 seconds, the function will be canceled, and the product will return to the waiting mode.



## HOW TO USE “GABA RICE (BROWN RICE)”

### What is Germinated Brown rice?

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

### 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.
- ▶ Easier to digest and is rich in nutrients.
  - Diabetic hormone is generated improving digestion.
- ▶ Good as a health food for children or adults.
  - Rich with dietary fiber.
- ▶ Germinated brown rice has rich GABA (Gamma Aminobutyric 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.

### 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 amount of water to soak the rice.
  - ▶ Pre-germination shall not exceed 16 hours. Make sure to rinse the rice clean with flowing water before using “GABA” menu. Be careful not to rinse too much or else the embryos that are required to germinate may wear off.
  - ▶ Unique smell may be generated according to the soaking time of pre-germination
  - ▶ When pre-germination has been completed, wash the rice and insert the inner pot. Pour appropriate amount of water and use “GABA” menu.
  - ▶ During summer or hot temperature environment, an 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”**
  - ▶ When cooking brown rice with or without germination, select “Brown Rice” option and start cooking.
- 3 Press Pressure Cook/Glutin. Turbo button.**
  - ▶ If you press the Pressure Cook/Glutin Turbo button, the brown rice will start to germinate for the set time and cooking will start after germination is complete.
  - ▶ When germinating the brown rice, remaining time will be displayed.

### When the “GABA” is selected, “3H” is indicated in the display

- 1 If smaller germ is preferred, omit pre-germination process. Select “GABA” menu, set-up appropriate germination time, and start cooking (nutrients 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 feeds up to 6 people
- 4 City water can be used for germination. However, filtered or drinkable water is recommended. Germination may not be properly performed in hot or boiled water even after cooking.
- 5 Germination rate and germ growth may differ by the type of brown rice, condition, or period of storing.
  - The brown rice should be within 1 year from harvest, and not long since pounded.
- 6 In GABA mode, preset on 3H may not be possible. If you want to preset the GABA, set up BROWN RICE menu . (See the page 14)
- 7 The taste of rice could be different depending on a kind of brown rice. Use customized taste function or control the amount of water for your taste. (Refer to page 17)
- 8 Depending on the user’s environment or the condition of the rice, the sprout may not be visible.

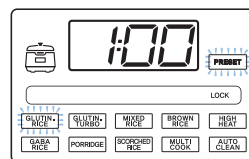


# HOW TO USE PRESET/MULTI-COOK FUNCTION



## How to Preset Timer for Cooking

- 1 Turn the Lock/Unlock handle to the lock position and a lock icon will be displayed on the screen. Then press the “preset” button.
  - ▶ How to use Preset/Multi Cook function
  - ▶ Set the preset time in 7 seconds after pressing the Preset button.
  - ▶ To set the preset time during the warming mode, stop the warming mode by pressing the Cancel button prior to setting the preset time.
- 2 Press the Time button to set the preset time.
  - ▶ Each time you press the Time button, 10 minutes are added to the preset time.
  - ▶ Preset time ranges from 1 hour to 12 hours and 50minutes
- 3 Press the Menu/Selection button to select the menu.
  - ▶ GABA rice option cannot be preset with 3H setting. If you want to preset, select the “Brown Rice” option.
  - ▶ Multi-Cook option can be preset after setting the time for the option. When the set time is longer than 60 minutes, the preset time will be set as 2 hours.
  - ▶ If you do not set a specific option, the default will preset as Glutin. Rice.
- 4 Press Pressure Cook/Turbo button.
  - ▶ After pressing the preset button, if you don't operate in 7 seconds, the preset mode will start automatically.
  - ▶ When the preset mode begins, the preset light will stop blinking and the preset time will go down by minute until it starts the preset cooking. (While the preset cooking continues, the “:” sign between the hour and minute will blink).



<Preset mode display>



<Preset Cooking>



<Cooking>



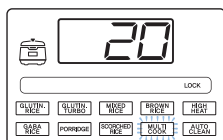
<Cooking Complete/Keep Warm>

## Precautions for Preset Cooking

- 1 In case of preset cooking
  - ▶ If the rice is old and dry, the result may not be good
  - ▶ If the rice is not well cooked, add more water by about half-scale.
  - ▶ If the preset time is longer, melanization could be increased.
- 2 The change of preset time
  - ▶ Press “cancel” button for more than 2 seconds and restart it to change the preset time

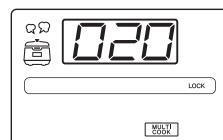
## How to Use Multi-Cook and Preset Time

- 1 Turn the top handle to “Lock” and press the menu to select the Multi-cook.
  - ▶ When selecting Multi-cook, the display indicates cooking time to be 20 minutes.
- 2 Set the time with Time Button.
  - ▶ Each time you press “Selection”button, the time increases 5 minutes.
  - ▶ Available setting time is 10 ~ 90 minutes.
- 3 Press “Pressure cook/turbo” button.
  - ▶ The resting time will be displayed when the Multi-cook mode begins.



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

- ▶ When selecting Multi-cook, the display indicates cooking time to be 20 minutes.



Press “Pressure cook/turbo” button.

- ▶ The resting time will be displayed when the Multi-cook mode begins.



## FOR THE BEST TASTE OF RICE

### Caution

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

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.

If possible, buy a small amount of rice and keep the rice some place where it ventilates well and avoids 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.

If possible, do not use the preset time function when rice is too dry and pour the half of water more. 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 rice is kept warm for a long period of time, rice color will change, as well as odor.

Wipe the top cover heating part well for any rice or external substance.

If rice is kept warm for a long period of time, rice color and the odor will change.

It's better to set "warm" less than 12 hours.

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 the water level in the inner pot.

If amount of water and amount of rice is different, the rice can be crisp or hard.

If possible, buy a small amount of rice and keep the rice some place where it can ventilate well and avoids a direct ray of light. It can help 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 half of water more. It's tastier.

If the rice is too dry, rice can be crisp even though it is measured properly.

If possible, do not use the preset time function when rice is too dry and pour half of water more. If you set "Preset" over the 10 hours or "Preset" dried rice, rice can be crisp or half cooked. Even in worse condition, rice can be cooked with different taste on each level.

If the preset time is longer, the melanoizing effect could be increased.

Wipe the top cover heating part well for any rice or external substance.

Especially clean the top of the cover for external substance.

### Cautions for Keeping Warm

It will be hard to open the lid during warming, or right after it has finished cooking. So push the pressure weight to the side and allow the steam to release.

Make sure the handle is in the "Lock" position 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.

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

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.)

It will be hard to open the lid during warming or right after it has finished cooking. So push the pressure weight to the side and allow the steam to release.

Make sure the handle is in the "Lock" position during warming or reheating.

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 rise and turn white. In this case, mix the rice.

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).

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.

### When Odors are Rising During the Warming Mode

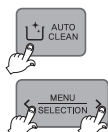
- ▶ Clean the lid frequently. It can cause growth of bacteria and odors.
- ▶ Even though exterior looks clean, there might be germs and it can cause odor so please be sure to use automatic sterilization (steam cleaning) menu for cleaning. Clean the inner pot completely after automatic cleaning function is done. (Refer to page 22)
- ▶ Clean the inner pot properly to prevent rice from smelling after you cook soups and steamed dishes.

# TO KEEP COOKED RICE WARM AND TASTY



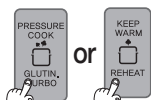
## Controlling Method of Warming Temperature

If the temperature in the rice cooker is not set properly, an odor or the color of the rice may change even though it is cleaned frequently and boiled up. Temperature needs to be set.



① Press the Auto Clean button for 3 seconds in the waiting mode to enter the warming temperature setting mode. The display will show as seen in the image. 74°C current keep warm temperature will show.

② Press Menu/Selection button so that the display shifts 74 → 75 → 76 → 77 → 78 → 79 → 80 → 89 → 70 → 71 → 72 → 73



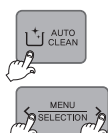
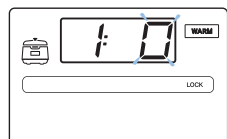
③ After setting the desired temperature, press Pressure Cook/Glutin Turbo or Keep Warm/Reheat button to automatically input the selected temperature and enter the waiting mode (if you press Cancel or do not operate for 7 seconds, the function will be cancelled and go to the waiting mode.)  
(When you press the Auto clean button, you will enter the customized Keep Warm setting mode without saving the changed value.)

## Device Temperature Control

1. When you smell bad odors and the rice is too watery: The keep warm temperature is too low. In this case, increase the "Keep Warm" temperature by 1-2°C.
2. When the rice has a yellowish color or is too dry: The Keep Warm temp is too high. In this case decrease the "Keep Warm" temperature by 1-2°C.

## How to Operate My Mode Function.

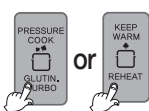
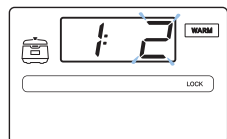
Use it while opening the lid when there is too much water or rice becomes too soft.



① Press the Auto Clean button for 3 seconds in the waiting mode (" - - ") displayed on the number screen to go to warming temperature setting mode. Press the Auto Clean once to enter the customized Keep Warm setting mode.

② Press the Menu/Selection button so that the display shifts

0 → 1 → 2 → -2 → -1 → 0



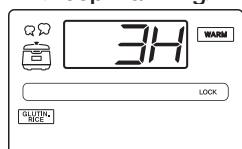
③ Set the desired value and press Pressure Cook/Glutin Turbo or Keep Warm/Reheat button to automatically input the set value and enter the waiting mode. (When you press the Auto Clean button, you will enter the customized taste setting mode without saving the changed value).

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.

## Having a Meal

- If you want to have warm rice, press the "Reheat/keep" warm. Then "Reheat/keep" warm function will be started and you can eat fresh rice in 9 minutes.

<Keep warming>



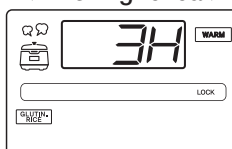
"3H" on display means that the cooked rice has been kept warm for 3 hours.

<Reheating>



The remaining reheat time will show in minutes while the Keep Warm light is blinking with the "0" sign on display twirling.

<Finishing reheat>



When reheating is done, Keep Warm function will start, and the amount of time that the Keep Warm has been functioning will be displayed.

- 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 rice cooker and press the "Keep Warm/Reheat" button to keep the rice warm. At this time, "0:01" 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)



## HOW TO CLEAN

### INNER POT



Wipe the inner, upper, and outer parts of the inner pot of any alien substance.

### TOP COVER



If there is rice water left on the lid, please wipe it out with a wet towel. The center of the lid is made out of metal so beware when cleaning.

### OVEN PACKING



Wipe the top cover with a damp cloth. Be careful when cleaning the top heater

### DEW DISH



Rice water from cooking is designed to gather to the dish through the steam outlet so please wipe it clean with a wet towel after cooking.

### INNER BODY



If there are foreign substances stuck on the temperature sensor, remove them without damaging the metal plate. Cleanly wipe the foreign substances or moist on the heat plate.

### CONTROL



In case the cauldron is stained with cooked rice broth or foreign matter, wipe the cauldron with a damp dishcloth. Using a rough scouring pad, brush, or etc. may damage cauldron surface. If the buttons are not functioning correctly, please contact our customer care service.

### MAIN UNIT



Wipe the main unit with a damp cloth.

### LID OPEN BUTTON

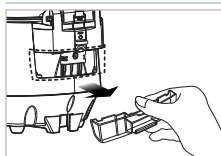


Before or after use, please wipe around the Lid Open button and remove rice water or any other foreign substances using a wet towel. Before or after use, if the Lid Open button does not work, please contact customer service.

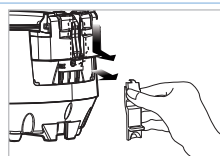
#### ※ Caution

- Do not clean the inner pot with any sharp cutlery inside (fork, spoon, chopsticks, etc.).
- The coating of the inner pot may peel off.

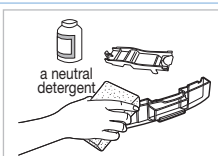
## How to Clean Dew Dish



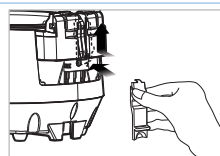
① Separate the dew dish.



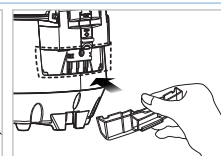
② Separate the drain ditch cap by pushing it down.



③ Clean the drain ditch cap and dew dish with a neutral detergent.



④ Securely put in the dew dish after cleaning



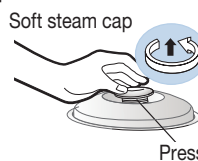
⑤ Insert the dew dish firmly by pressing it in direction of the arrow.

## How to Clean The Pressure Weight Nozzle

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

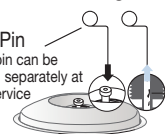
- The valve hole of the pressure weight allows steam to release. Check regularly to ensure that it is not blocked. If the valve hole of the pressure weight is blocked, the hot steam and hot content within the cooker can cause serious injury.

※ Do not use the cleaning pin for any other use except to clean the valve hole of the pressure weight.



#### Cleaning Pin

※ Cleaning pin can be purchased separately at Cuckoo service center.



Alien substance

### How to Disassemble the Pressure Weight

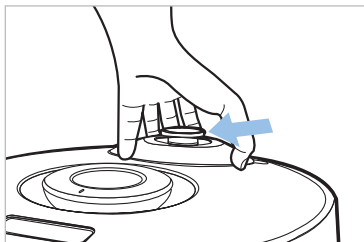
- Under the Lock/Unlock handle is the steam cap that guards the pressure weight. To remove the pressure weight, remove the steam cap, turn the pressure weight counter-clockwise while pulling it up, and keep turning until it comes out.
- Puncture the clogged valve hole with the cleaning pin and reassemble it by turning it clockwise.
- When the pressure weight is properly assembled, it can freely be turned.



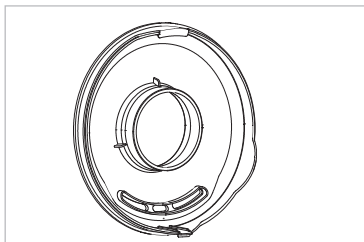
## HOW TO CLEAN

### How to clean the soft steam cap

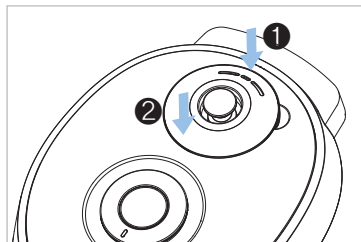
※ Do not touch the surface of the soft steam cap right after cooking. You can get burned.



► Peel off the soft steam cap as shown in the image above by grasping the dented part with your fingers and pulling to the side while lifting gently.



► Detach the soft steam cap by pressing down (in the direction of the arrow), and please wash the inside frequently with a kitchen cleaner or a sponge.



► When installing the soft steam cap on the product, insert the ① part as shown in the figure and press the ② part firmly to secure it

### How to use the handle

1. After cooking, turn the handle from “Lock” to “Unlock” to open

2. After cooking, turn the handle from “Lock” to “Unlock” turn the handle to open.

If there is unreleased steam in the Inner pot it might be hard to turn the handle. In this case twist the pressure weight and let the excess steam out. Do not open by force.

3. Handle must be turned to “Unlock” when opening and closing.

• If the lamp does not turn on, it would not operate the “Cook” and “Preset” buttons. Make sure the handle is located in “Lock”.



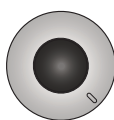
### When top cover does not close perfectly

Do not try to close the top cover by force. It can damage your cooker and cause problems.



1. Check to make sure the inner pot is place correctly inside the main body.

2. To close the top cover turn the handle to unlock shown in the picture on the right.



3. If there is excess steam inside the inner pot it might be difficult to lock the handle. Twist the pressure weight and allow the excess steam to release. Then try to turn the handle again.

# 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"> <li>• Press “Pressure Cook/Turbo” button is pressed?</li> <li>• Is there power cut while in cooking?</li> </ul>	<ul style="list-style-type: none"> <li>• Press the “Pressure Cook” button once. And check “ ” sign on the display.</li> <li>• Blackout backup power source for the Rice Cooker, see Page 15.</li> </ul>
When the rice is not cooked well.	<ul style="list-style-type: none"> <li>• Did you use the measuring cup for the rice?</li> <li>• Did you put proper amount of water?</li> <li>• Did you rinse the rice before cooking?</li> <li>• Did you put rice in water for a long time?</li> <li>• Is the rice old or dry?</li> </ul>	<ul style="list-style-type: none"> <li>• Refer to Page 14,20</li> <li>• Add water about half the notch and then cook.</li> </ul>
Rice is too watery or stiff.	<ul style="list-style-type: none"> <li>• Is the menu selected correctly?</li> <li>• Did you properly measure water?</li> <li>• Did you open the top cover before cooking was finished?</li> </ul>	<ul style="list-style-type: none"> <li>• Select the correct menu.</li> <li>• Properly measure water.</li> <li>• Open the top cover after cooking finished.</li> </ul>
When the water overflows.	<ul style="list-style-type: none"> <li>• Did you use the measuring cup?</li> <li>• Did you use proper amount of water?</li> <li>• Is it the menu selected correctly?</li> </ul>	<ul style="list-style-type: none"> <li>• Refer to Page 14,20</li> </ul>
When you smell odors while warming.	<ul style="list-style-type: none"> <li>• Did you close the top cover?</li> <li>• Please check if the power cord is plugged.</li> <li>• Did it warm over 12 hours?</li> <li>• Is there any other substance such as rice scoop or cold rice?</li> </ul>	<ul style="list-style-type: none"> <li>• Close the top cover perfectly.</li> <li>• Always keep the power on while warming.</li> <li>• As possible, keep warming time within 12 hours.</li> <li>• Don't warm rice with other substance.</li> </ul>
“  ” signs show up.	<ul style="list-style-type: none"> <li>• Temperature sensor does not work properly.</li> </ul>	<ul style="list-style-type: none"> <li>• Unplug the power cord and call the Service center.</li> </ul>
Warming passed time mark blinks during keeping warm	<ul style="list-style-type: none"> <li>• 24 hours has not passed yet after keeping warm</li> </ul>	<ul style="list-style-type: none"> <li>• This function alarms if the rice remained warm for more than 24 hours.</li> </ul>
Rice has gotten cold or a lot of water flow during keeping warm	<ul style="list-style-type: none"> <li>• Keeping warm was set in “Sleeping” mode</li> </ul>	<ul style="list-style-type: none"> <li>• Keep warm after cancelling or setting “Sleep Keeping Warm” mode depending on the necessity</li> </ul>
If “  ” sign appears.	<ul style="list-style-type: none"> <li>• 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’.</li> </ul>	<ul style="list-style-type: none"> <li>• It can be solved by turning handle to ‘Unlock’ and then turn to ‘Lock’.</li> </ul>



# 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 “  ”	<ul style="list-style-type: none"> <li>• Is the inner pot inserted?</li> <li>• Check the rated voltage?</li> </ul>	<ul style="list-style-type: none"> <li>• Please insert inner pot.</li> <li>• This product is AC 120V only.</li> </ul>
When the Pressure “Cook/Turbo” Timer button does not operate with “  ”	<ul style="list-style-type: none"> <li>• Did you turn the Lock/Unlock Handle to “Lock”</li> <li>• Is “pressure” lamp on?</li> </ul>	<ul style="list-style-type: none"> <li>• Please turn the “Lock/Unlock” handle to “Lock”.</li> </ul>
When the rice is badly sticky.	<ul style="list-style-type: none"> <li>• Is there any rice or any other alien substance on the temperature sensor or the bottom surface of the inner pot?</li> </ul>	<ul style="list-style-type: none"> <li>• Clean all the alien substance on the temperature sensor or the bottom surface of the inner pot.</li> </ul>
When “  ” is showed on the LCD	<ul style="list-style-type: none"> <li>• Check the rated Voltage?</li> </ul>	<ul style="list-style-type: none"> <li>• Unplug power and contact customer service.</li> <li>• It is normal to get “” when putting only water.</li> <li>• This is only for AC 120V.</li> </ul>
When the time cannot be preset.	<ul style="list-style-type: none"> <li>• Is the current time correct?</li> <li>• Is AM or PM set properly?</li> <li>• Did you set the reservation time over 13 hours?</li> </ul>	<ul style="list-style-type: none"> <li>• Set the current time.</li> <li>• Check the AM and PM.</li> <li>• Maximum reservation time is 13 hours. (Refer to page 19)</li> </ul>
When you smell after and before cooking?	<ul style="list-style-type: none"> <li>• Did you clean it after cooking?</li> </ul>	<ul style="list-style-type: none"> <li>• Please clean it after cooking.</li> </ul>
When the Lid cannot be closed	<ul style="list-style-type: none"> <li>• Is the inner pot correctly inserted in the main body?</li> <li>• Is the Lock/Unlock handle on the top cover set to “Lock”?</li> <li>• Is there hot food in the inner pot?</li> </ul>	<ul style="list-style-type: none"> <li>• properly insert the inner pot.</li> <li>• Please turn the “Lock/Unlock” handle to “Lock”.</li> <li>• Pull the pressure handle to aside once.</li> </ul>
When “tick, tick” sounds occurs while cooking and warming.	<ul style="list-style-type: none"> <li>• Is it the sound of cooking relay?</li> <li>• Did you wipe the moisture of bottom of inner pot?</li> </ul>	<ul style="list-style-type: none"> <li>• It is normal that the “tick, tick” sound of relay is an on and off operation.</li> <li>• The moisture of the bottom of the inner pot may cause “tick, tick” sound. Please wipe the moisture.</li> </ul>

# 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 you cannot turn to "Unlock".	<ul style="list-style-type: none"> <li>• Did you turn the "Lock/Unlock" handle before exhausting steam thoroughly?</li> <li>• Did you turn the "Lock/Unlock" handle before exhausting steam perfectly?</li> </ul>	<ul style="list-style-type: none"> <li>• 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.</li> <li>• Pull the pressure handle to aside once until the steam is fully exhausted.</li> </ul>
When the top cover cannot open even when Lock/Unlock handle is turned to "Unlock".		<ul style="list-style-type: none"> <li>• Pressure is still remaining in the cooker</li> <li>• Pull the pressure handle to aside once until the steam is fully exhausted.</li> </ul>
When the steam released between the top cover?	<ul style="list-style-type: none"> <li>• Is there an external substance on the packing?</li> <li>• Is packing too old?</li> </ul>	<ul style="list-style-type: none"> <li>• Clean the packing thoroughly</li> <li>• If the steam is released through the top cover, please power off and contact the service center and dealer.</li> <li>• Cover packing life cycle is 12~36 months. Please make sure to replace your packing once a year.</li> </ul>
When the "Cancel" button does not operate while cooking.	<ul style="list-style-type: none"> <li>• Is the inner pot hot?</li> </ul>	<ul style="list-style-type: none"> <li>• Keep pressing the "Cancel" button for 2 seconds for safety reason if you want to cancel while cooking.</li> <li>• Be careful of hot steam emission or hot contents spattered from the automatic steam outlet during cancellation.</li> </ul>
When you hear weird noises during cooking and warming	<ul style="list-style-type: none"> <li>• Is there a wind blowing sound when cooking the rice?</li> <li>• Is there a "Chi" sound when warming the rice?</li> </ul>	<ul style="list-style-type: none"> <li>• This is the sound of the fan motor to cool the internal parts. This is normal.</li> <li>• The "Chi" sound during the warming process is the sound of IH cooker operating. This is normal.</li> </ul>
Bean(other grains) is half cooked.	<ul style="list-style-type: none"> <li>• Is bean (other grains) too dry?</li> </ul>	<ul style="list-style-type: none"> <li>• 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.</li> </ul>



## RECIPE

Recipe	Set Time	Menu Mode	Ingredients	Directions
Boiled Rice	—	Glutinous Rice	Rice 6 cups * The "cup" in ingredients means a measuring cup in the rice cooker. 1 cup (180cc) is for one person.	1. Put clean-washed rice in the inner pot and pour water by water gradation 6. 2. Firstly, lock the cover, and select the menu in the menu/selection button, and then push the <a href="#">Pressure Cook/Glutin Turbo</a> button.
Pea Rice	—	Mixed Rice	3 cups of rice, 1/2 cup of pea, 1 tablespoonful of sake, 1 1/2 teaspoonful of salt. ※ Boil pea before cooking.	1. Drain the grains after washing. 2. Put clean rice with prepared ingredients with some salt and pour water up to the line 3 for glutin and mixed rice. 3. Lock the lid and select the menu with the <a href="#">menu/selection</a> button. Press the <a href="#">Pressure Cook/Glutin Turbo</a> button to save.
Boiled Barley			2 cups of rice, a cup of barley	
Five-grain Rice			Rice 1.5cup, millet1/3cup, glutinous rice1/2cup, red beans 1/3cup, sorghum1/3cup and salt 1 teaspoon	
Boiled Fresh Germinated Brown Rice	4Hours	GABA	Brown rice 4 cups	1. Wash and put brown rice and prepared ingredients into the inner pot. Pour water up to the line 4 for GABA rice. 2. Lock the lid and select the menu with the <a href="#">menu/selection</a> button. Press the <a href="#">Pressure Cook/Glutin Turbo</a> button to save.
Boiled Brown Rice with Red Beans			Brown rice 1 cup, rice 2 cups and red beans 1/3 cup	1. Wash and put brown rice and prepared ingredients into the inner pot. Pour water up to the line 3 for GABA rice. 2. Lock the lid and select the menu with the <a href="#">menu/selection</a> button. Press the <a href="#">Pressure Cook/Glutin Turbo</a> button to save.
Green Tea Rice Blended with Chicken Chest Flesh			2 cups of brown rice, 3g of green tea leaf, 10g of green tea powder, 4 nuggets of chicken chest flesh, a little bit of olive oil, a little bit of salt, a little bit of pepper, 5g of celery, a little bit of lime, a little bit of rosemary	1. Wash and put brown rice and prepared ingredients into the inner pot. Pour water up to the line 2 for GABA rice. 2. Lock the lid and select the menu with the <a href="#">menu/selection</a> button. Press the <a href="#">Pressure Cook/Glutin Turbo</a> button to save.
Saessak Bibimbap (rice with sprout and vegetables)			2 cups of brown rice and some sprouts and vegetables. * Seasoning red pepper paste : Red pepper paste 1/2cup, beef (crushed)40g, sesame oil 1 tablespoon, honey 1 tablespoon and sugar 1 tablespoon, 1/3 cup of water	
Mushroom Tian			2 cups of brown rice, 20g of brown gravy sauce, a little bit of salt, 2 sheets of sesame leaves, 1/3 pieces of pumpkin, a pack of shimeji mushroom ※ Mushroom may be chosen as preferred in the family.	
Pine Nut Porridge	—	Porridge	Rice 1 cup, pine nut 1/2cup and some salt	1. Put the prepared ingredients in the inner pot and pour water up to the appropriate line depending on the quantity of food to be served. Serving for 1: Rice porridge line marking 1, Serving for 1.5 : Rice porridge line marking 1.5, Serving for 2 : Rice porridge line marking 2 (* Note : Rice porridge cooks for maximum 2 servings) 2. Lock the lid and select the menu with the <a href="#">menu/selection</a> button. Press the <a href="#">Pressure Cook/Glutin Turbo</a> button to save.
Abalone Porridge	—		A cup of rice, 1 tablespoonful of sesame oil, 1 piece of abalone, a little bit of salt	
Special Chicken Porridge	—		Rice 1cup, chicken 200g, chicken soup 600cc, green pepper 1 unit, red pepper 1 unit and some salt Seasoning : Chopped scallion 1 tablespoon, crushed garlic 1 tablespoon, soy sauce 2 tablespoons, some ground sesame mixed with salt, sesame oil 2 teaspoons and some ground pepper	
White Porridge	—		Rice 1 cup	
Red Bean Porridge	—		Rice 1 cup, 1/3 cups of red bean, 1 cups of glutinous rice.	
Steamed Rib	45Minutes	Multi Cook	Beef rib (port rib 1.2kg, sake 3 tablespoons, nicely aged soy sauce 5tablespoons, crushed garlic 1 tablespoon, sesame oil 1 teaspoon, onion juice 3 tablespoons, pear juice 3 tablespoons, sugar 3tablespoons, chopped scallion 5tablespoons, ground sesame mixed with salt 1 tablespoon, ground pepper 1 teaspoon, carrot 1 unit, chestnut 10 units, ginkgo nut 20 units and ground pine nuts 1 tablespoon	1. Put the prepared ingredients in the inner pot. → Please refer to our website ( <a href="http://www.cuckoo.co.kr">www.cuckoo.co.kr</a> ) for more information. 2. Lock the lid and select the menu with the <a href="#">menu/selection</a> button. Press the <a href="#">Pressure Cook/Glutin Turbo</a> button to save.
Steamed Chicken			1 chicken (1Kg), potato100g, carrot 100g, sugar 3 tablespoon, chopped scallion 1 teaspoon, crushed garlic 1 teaspoon, nicely aged soy sauce 6 tablespoons, ginger juice 1teaspoon, ground pepper 1/2teaspoon, ground sesame mixed with salt 1 tablespoon and sesame oil 1 1/2 tablespoons	
Butter chocolate cake			200g of butter, 90g of sugar, 3 eggs, 110g of pancake powder, 70g of chocolate	
Steamed Rice Cake			5 cups of nonglutinous rice, 2 cups of adzuki beans, 1 tablespoonful of salt, 5 tablespoonful of sugar and 3 tablespoonful of water	
Potato			Potato (less than 200g) 6EA	
Boiled Pork	40Minutes		Pork (shank or pork belly) 400g, ginger 1EA, some garlic, onion 1EA, scallion 1EA and some kimchi	
Five-flavor Pork			700g of pork, 2/3 cup of soy sauce, 3 tablespoonful of sugar, a little bit of silk yarn * Five flavors : 6 grains of black pepper, 7cm of cinnamon, 4 pieces of star anise	
Corn			Corn 4EA	

# RECIPE



Recipe	Set Time	Menu Mode	Ingredients	Directions
Fresh Cream Cake	40Minutes	Multi Cook	Flour (weak flour) 1cup, egg 4EA, 1teaspoon of butter, 1tablespoon of milk, some vanilla perfume, 3/4 cup of sugar and some salt * Whipped cream : 200cc of cream, 1/4cup of sugar * Fruits : Cherry 2EA, strawberry 5EA, 1/4 can of tangerine and kiwi 1EA	1. Put the prepared ingredients in the inner pot. → Please refer to our website (www.cuckoo.co.kr) for more information. 2. Lock the lid and select the menu with the <a href="#">menu/ selection</a> button. Press the Pressure <a href="#">Cook/Gluten Turbo</a> button to save.
Steamed Clam	35Minutes		4 clams, 30g of beef, egg white 1EA, egg 1EA, 2 teaspoonful of minced Welsh onion, 1 teaspoonful of minced garlic, 1/2 teaspoonful of salt, a little bit of pepper grounds Sweet potato 5EA * When sweet potato is large (more than 150g), cut it into two pieces.	1. Pour 2 cups of water in the inner pot and place the steam plate. Put the prepared ingredients on top of the plate. → Please refer to our website (www.cuckoo.co.kr) for more information. 2. Lock the lid and select the menu with the <a href="#">menu/ selection</a> button. Press the Pressure <a href="#">Cook/Gluten Turbo</a> button to save.
Sweet Potato			3 cups of glutinous rice, 60g of raisin, 15 chestnuts, 10 dates, 1tablespoonful of pine nut, 100g black sugar, 1 tablespoonful of thick soy, 3 tablespoonful of sesame oil, a little bit of salt, 1/2 tablespoonful of cinnamon powder	1. Put the prepared ingredients in the inner pot. → Please refer to our website (www.cuckoo.co.kr) for more information. 2. Lock the lid and select the menu with the <a href="#">menu/ selection</a> button. Press the Pressure <a href="#">Cook/Gluten Turbo</a> button to save.
Multi-Flavor Glutinous Rice			2 squid fish, 140g of spinach, 150g of carrot, 2 egg, a little bit of salt, a little bit of sesame oil, a little bit of wheat powder * Seasoning Sauces: 2 tablespoonful of red pepper paste, 2 tablespoonful of soy sauce, 1 tablespoonful of sugar, 1 tablespoonful of refined rice wine, 1 refined rice wine, 1 teaspoonful of sesame oil, 1 teaspoonful of red pepper powder	
Hard-boiled Cuttlefish	30Minutes		Beef (for steak) 500g, some steak sauce, some salt and some ground pepper	1. Pour 2 cups of water in the inner pot and place the steam plate. Put the prepared ingredients on top of the plate. → Please refer to our website (www.cuckoo.co.kr) for more information. 2. Lock the lid and select the menu with the <a href="#">menu/ selection</a> button. Press the Pressure <a href="#">Cook/Gluten Turbo</a> button to save.
Steak			Blue crab 2EA, beef 150g, tofu 1/2 block, red/green pepper each 1/2EA, yolk 1/2EA and some flour	
Steamed Blue Crab			Snapper 1EA, beef 50g, shiitake 3EA, stone mushroom 2EA, red pepper 1EA, egg1EA, some scallion, some garlic, some soy sauce, some ground sesame mixed with salt, some cooking oil, some sesame oil, some salt and some ground pepper	
Steamed Fish			2 pieces of eggplants Seasoning Sauces: 2 tablespoonful of thick soy, 1 green pepper, 1 green chili, 1/2 tablespoonful of red pepper powder, 1 tablespoonful of vinegar, a little bit of ground sesame mixed with salt, 1/2 pieces of Welsh onion, 4 pieces of garlic, 2 teaspoonful of sugar	
Steamed Eggplant/ Steamed Pumpkin			Chestnut 30EA	
Steamed Chestnut			1 set of bean curd, a little bit of salt Seasoning Sauces: 1 tablespoonful of red pepper powder, 1 tablespoonful of minced garlic, a root of Welsh onion, a little bit of sesame oil, a little bit of ground sesame mixed with salt, a little bit of shredded red pepper, 3 tablespoonful of thick soy	
Steamed Bean Curd	25Minutes	Dumplings 20EA	1. Put the prepared ingredients in the inner pot. → Please refer to our website (www.cuckoo.co.kr) for more information. 2. Lock the lid and select the menu with the <a href="#">menu/ selection</a> button. Press the Pressure <a href="#">Cook/Gluten Turbo</a> button to save.	
Steamed Dumpling	Cellophane 250g, paprika (green, red) each 1EA, carrot 100g, onion 100g, some spinach, enoki mushroom 100g, fishcake 100g and cooking oil 2 tablespoons			
Japchae (stir-fried vegetables, and shredded meat)	10 eggs, 4 cups of water, 1~2 drops of vinegar			
Boiled egg	3 eggs, 1.5 cups of water or kelp water, 1/2 teaspoon of salted shrimps, pinch of salt, 15g of carrot, 15g of green onion			
Steamed egg	100g of rice cake for tteokguk, 2 boiled egg, 1 sweet potato, 80g of mozzarella cheese, 2 slice of cheddar cheese, little bit of olive oil, 1 cup of white sauce, little bit of parsley powder * White sauce : Flour, 20g of butter, 200g of milk, pinch of salt and white pepper (Melt butter, add flour and stir it, add milk and boil it until it gets thick, and apply salt and white pepper for seasoning)			
Rice cake gratin	300g of rice cake bars (soft), 3 pieces of fish cake, 1/3 onion, 1/3 green onion, 60g of carrot * marinade : 3 tablespoons of red pepper paste, 1/5 tablespoon of starch syrup, 1.5 tablespoon of sugar, 1/2 teaspoon of sesame salt, 1/2 teaspoon of soy sauce, 1/3 of anchovy wate			
Tteokbokki (spicy and sweet rice cake)	20Minutes	* Dough ingredients : 200g of rice * Topping ingredients : 4 slices of ham, 4 button mushrooms, 4 tablespoons of canned corn, 2 stick of crabmeat, 80g of mozzarella cheese, 8 tablespoons of pizza sauce	1. Put the prepared ingredients in the inner pot. → Please refer to our website (www.cuckoo.co.kr) for more information. 2. Lock the lid and select the menu with the <a href="#">menu/ selection</a> button. Press the Pressure <a href="#">Cook/Gluten Turbo</a> button to save.	
Rice pizza		15 medium size shrimps, 1/3 green onion, 30g of onion, 30g of carrot * Ketchup sauce : 4 tablespoons of ketchup, 1.5 tablespoon of sugar, 1.5 tablespoon of starch powder, 1 tablespoon of water, pinch of salt, soy sauce, and pepper powder		
Shrimp ketchup fried rice		15Minutes		



## MEMO



## MEMO



## 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.

MODEL#	#LABOR	PARTS	WARRANTY PERIOD HOW SERVICE IS HANDLED
CRP-PK10	1YEAR	1YEAR	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 : 323 780 8808 Address : 1137 E. 1st Street, L.A, CA 90033, USA Canada (TORONTO) Call : 905 707 8224 Address : #D8-7398 Yonge Street Thornhill Ontario Canada L4J 8J2 Canada (VANCOUVER) Call : 604 540 1004 Address : 945 Lougheed Hwy Coquitlam BC Canada V3K 3T4

No other express warranty is applicable to this product. **THE DURATION OF ANY IMPLIED WARRANTIES, INCLUDING THE IMPLIED WARRANTY OF MERCHANTABILITY, IS LIMITED TO THE DURATION OF THE EXPRESS WARRANTY HEREIN. CUCKOO ELECTRONICS CO.,LTD, SHALL NOT BE LIABLE FOR THE LOSS, THE USE OF THE PRODUCT, INCONVENIENCE, LOSS OR ANY OTHER DAMAGES, DIRECT OR CONSEQUENTIAL, ARISING OUT OF THE USE OF, OR INABILITY TO USE, THIS PRODUCT OR FOR ANY BREACH OF ANY EXPRESS OR IMPLIED WARRANTY, INCLUDING THE IMPLIED WARRANTY OF MERCHANTABILITY APPLICABLE TO THIS PRODUCT.**

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 : 323 780 8808  
Address : 1137 E. 1st Street, L.A,  
CA 90033, USA

Canada (Toronto)  
Call : 905 707 8224  
Address : #D8-7398 Yonge Street  
Thornhill Ontario Canada  
L4J 8J2

Canada (Vancouver)  
Call : 604 540 1004  
Address : 103-4501 North Road  
Burnaby BC Canada  
V3R 4R7