
멀티쿠커
MULTI PRESSURE
COOKER

사용설명서
OPERATING INSTRUCTION

CMC-ZSN601F TOOL
SERIES 6.0L

CUCKOO



CUCKOOELECTRONICS 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. Before use always check the pressure releasing device for clogging.
20. Do not use this pressure cooker to fry in oil.
21. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
22. Never immerse the appliance in water while cleaning.

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.

HOW TO USE EXTENSION CORD / COMMENT UTILISER UNE RALLONGE

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 usage for the multi cooker:
 - (1) The correct rated voltage should be used for the multi cooker.
 - (2) If the appliance is set on the ground, the extension cord should also be 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). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. do not attempt to modify the plug in any way."

Remarque :

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






"Cet appareil possède une fiche polarisée (une lame plus large que l'autre). Afin de réduire le risque d'électrocution, cette fiche est conçue pour s'adapter à une prise polarisée dans un seul sens. Si la fiche ne s'emboîte pas complètement dans la prise, inversez la fiche. S'il ne convient toujours pas, veuillez communiquer avec un électricien qualifié. N'essayez pas de modifier la fiche de quelque façon que ce soit."

SPECIFICATIONS / 规格 / ESPECIFICACIONES / SPÉCIFICATIONS / 제품규격

Model name/모델명/型号名称/NOM DU MODÈLE	CMC-ZSN601F	
Power supply/전원/电源/CORDON D'ALIMENTATION	120V~/60Hz	
EXTERNAL SIZE/외형크기	346mm(W)x323mm(D)x311mm(H)	
Power consumption/소비전력/功耗/CONSUMMATION D'ÉNERGIE	1000W	
Menu/메뉴/菜单/MENU	PREUSSRUE COOK	
	MEAT/STEW	
	SLOW COOK	
	PORRIDGE	
	COMBO	
	SOUP/BROTH	
	RICE/MULTIGRAIN	
	SAUTE/SEAR	
	BOIL/SIMMER	
	STEAM COOK	
BEAN/CHILI		
YOGURT/CHEESE		
Power cord length/전원코드 길이/电源线长度/ LONGUEUR DU CORDON D'ALIMENTATION	1.0m	
Pressure/사용압력/压力/PRESSION	고압 : 80kPa (0.8kgf/cm ²) 저압 : 40kPa (0.4kgf/cm ²)	
Weight/중량/重量/POIDS	약 5.3kg	
Dimension/치수/ 尺寸/DIMENSION	Width/폭/宽度/LARGEUR	34.6cm
	Length/길이/长度/LONGUEUR	32.3cm
	Height/높이/高度/HAUTEUR	31.1cm

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.		• This sign is intended to remind and alert that something may cause problems under the certain situation.
 Caution	This means that the action it describes may result in injury or property damage.		• Indicates a prohibition
			• Indicates an instruction

Warning **Do not**

<p>Do not cover the automatic steam outlet or pressure weight with your hand or face.</p> <ul style="list-style-type: none"> •It can cause burns. •Especially be careful to keep it out of children's reach. 	<p>Do not use it without the inner pot.</p> <ul style="list-style-type: none"> •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.
<p>Do not use the cooker near hot things such as stove, gas stove or direct ray of light.</p> <ul style="list-style-type: none"> •It can cause an electric shock, fire, deformation, malfunction, or discoloration. Please check the power cord and plug frequently. 	<p>Do not turn the Lid to "OPEN" while cooking.</p> <ul style="list-style-type: none"> •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.
<p>Do not alter, reassemble, disassemble or repair.</p> <ul style="list-style-type: none"> •It can cause fire, electric shock or injury. •For repair, contact dealer or the service center. 	<p>Do not over unplug and plug the power cord over and over.</p> <ul style="list-style-type: none"> •It can cause an electric shock or fire.
<p>Use a single socket with the rated current above 15A.</p> <ul style="list-style-type: none"> •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. 	<p>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.</p> <ul style="list-style-type: none"> •It can cause an electric shock or fire. •Especially be careful to keep it out of reach of children.
<p>Please pay careful attention against water and chemicals</p> <ul style="list-style-type: none"> •It can cause an electric shock or fire. 	<p>This device is not intended for use by people who lack physical, sensory, and mental abilities or lack the experience and knowledge to safely use the device without supervision or instruction, including children.</p> <ul style="list-style-type: none"> •Keep device out of reach of children. •Device may cause electric shock, burns, etc
<p>Do not use a multi cooker at a place where dust is trapped or chemical material is located.</p> <ul style="list-style-type: none"> •Do not use any combustible gas or flammable materials nearby a product. •It can cause explosion or fire. 	<p>Don't spray or put any insecticides or chemicals.</p> <ul style="list-style-type: none"> •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.
<p>Do not use damaged power cord, plug, or loose socket.</p> <ul style="list-style-type: none"> •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. 	<p>Don't let foreign substances such as needle, cleaning pin, or metal get in or block the in let/out let pipe or gape.</p> <ul style="list-style-type: none"> •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 dearing a steam outlet.
<p>Do not clean the product with water or pour water in the product.</p> <ul style="list-style-type: none"> •It can cause an electric shock or fire. •If it contacts water, please separate power cord and contact dealer and service center. 	<p>Do not open the top cover while in heating and cooking.</p> <ul style="list-style-type: none"> •When cooking is in progress, the main body top cover does not open due to pressure. • There is a risk of burns and explosions if forced to open. • If you need to open the main body top cover while cooking is in progress, press the cancel button for about 2 seconds and turn the pressure weight toward "VENTING" to remove the internal pressure and open the main body top cover after the pressure indicator goes down.
<p>Do not cover the automatic steam outlet or pressure weight with a duster, a towel, or apron, etc.</p> <ul style="list-style-type: none"> •It can cause deformation or a breakdown. •It can cause an explosion by pressure. 	<p>Remove a foreign substance on the cord and plug with a clean cloth.</p> <ul style="list-style-type: none"> •It can cause fire. Please check the power cord and plug frequently.
<p>Do not use pots that are not designed for the cooker. Do not use abnormal pot and do not use without the inner pot.</p> <ul style="list-style-type: none"> •It can cause an electric shock or fire. 	<p>Be careful that both the plug and power cord are not to be shocked by animal attack or sharp metal materials.</p> <ul style="list-style-type: none"> •Damages by impact can cause an electric shock or fire. Please check the power cord and plug frequently.
<p>Do not bend, tie, or pull the power cord by force.</p> <ul style="list-style-type: none"> •It can cause an electric shock or short circuit resulting in 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 fill the Inner Pot for more than its maximum capacity.

- It may cause a malfunction leading to issues such as overflow of contents or poor cooking.

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.

Do not open the main body top cover forcibly while the pressure indicator is on.

- Forcibly opening the main body top cover may cause product failure or accident.

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.

Do not hold the cooker with lid handle.

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

Always turn the Lid to 'CLOSE' when not in use.

- It can cause deformation by remaining pressure
- Check if the triangle mark on the top cover and the triangle mark (lock) on the body match

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, 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.

- If you cook rice or use the Keep Warm function after cooking other food, the rice or the food may smell or stink.
- 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.

As the food could go bad, please avoid using the Keep Warm mode for a long time.

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.

Be careful as water may splash out of the pressure indicator before pressure builds up inside the product during cooking.

Before connecting the power plug to the power connection port, check if there is any moisture in the power connection plug and the power connection port, and remove moisture before using it.

Connect the power connector to the main body first, and then connect the power plug to an outlet.

- Plug the power connector all the way to the end of the product plug.

NAME OF EACH PART

Product



Accessories



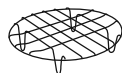
Operating Instruction



Rice Scoop



Measuring cup



Steam Plate



Drain Dish



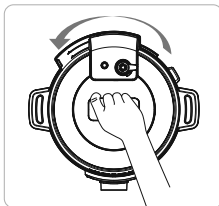
Pressure Weight



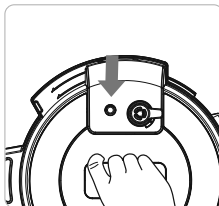
Detachable Power Cord

How to remove and attach the top cover

※ How to remove the top cover



※ As shown in the figure, hold the top cover handle and turn it counterclockwise (in the direction of the arrow) to open the top cover.



※ Before turning the top cover, make sure that the pressure indicator is down. When the pressure indicator is up, residual pressure remains inside and the top cover does not turn.



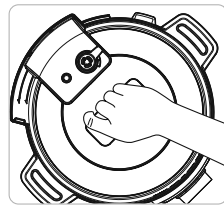
When the pressure indicator is down



When the pressure indicator is up

※ If the pressure indicator is up, remove the pressure by turning the pressure weight in the "VENTING" direction and open the top cover.

※ Check if the triangle mark on the top cover and the triangle mark (lock) on the body match when closing/opening as shown in the picture on the right.



※ Open the top cover after turning it completely as shown in the picture.



<CLOSE>

<OPEN>

- To prevent foul odor clean the lid assy after the multi cooker has cooled and the rice cooker is unplugged
- Clean the body of multi cooker and the cover with a dry towel. Do not use benzene or thinner to clean the rice cooker. The layer of starch, which is the residue from rice cooking, may appear on the detachable cover or inside of multi cooker. This layer does not cause any health risk.
- Do not put materials like screws into holes of detachable cover. Check the back cover and front cover.

How to clean the product before/after cooking

Stainless Inner pot



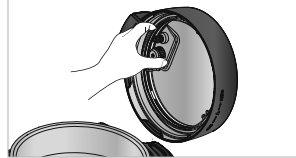
When using for the first time, clean the inside/outside of the stainless steel inner pot with a neutral kitchen detergent and a sponge. Rough scrubbers, brushes, abrasives, etc. may scratch the inner pot. Due to the characteristics of the stainless steel inner pot, scratches may occur when washing with a scrubber. Soak it in water thoroughly before cleaning.

Lid(Inner)



When using for the first time, clean the surface of the main body top cover with a neutral kitchen detergent and a sponge. If food is on the top cover of the body, wipe it off with a dry cloth. Be careful when cleaning as edge of the top cover is made of metal.

Detachabale Packing



The detachable packing can be removed by holding and pulling it with your hand. After cooking, remove the packing and clean it. See below for instructions on how to remove and attach the detachable packing.

Ring frame



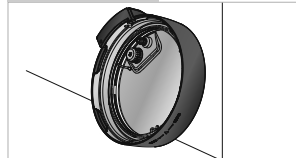
Wipe off the water accumulated in the water holding part of the body with a dry cloth before or after cooking.

Body(Inner)



If a foreign substance is stuck to the temperature sensor, remove it so that the metal plate is not damaged.

Lid(Inner)



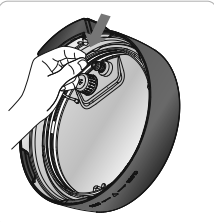
The top cover may be filled with water after washing. In this case, use it after removing the moisture sufficiently with the top cover upright or drying. If there is a lot of water left, it may turn into water vapor during cooking and may be visible, but it will all dry out during cooking.

* Caution when cleaning stainless steel inner pot

- If the surface of the inner pot is discolored due to the adhesion of minerals of water or food, wipe it clean with a soft sponge using vinegar or citric acid.
- If there is melanoizing in the inner pot after cooking, soak it in hot water, macerate it sufficiently, and wash it with a soft sponge.

How to remove and attach the detachable packing

* How to remove



* As shown in the picture, holding one end of the detachable packing (arrow part) and pulling it slightly, it is easily separated.

* Be careful as the parts may be deformed if excessive force is applied.

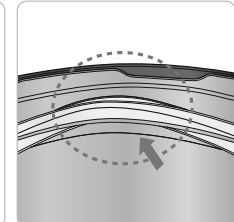


* Separated as shown in the picture

* How to attach



* As shown in the picture, insert one part of the detachable packing (arrow) first, press it in one direction, and insert the entire packing into the corresponding part of the top cover.

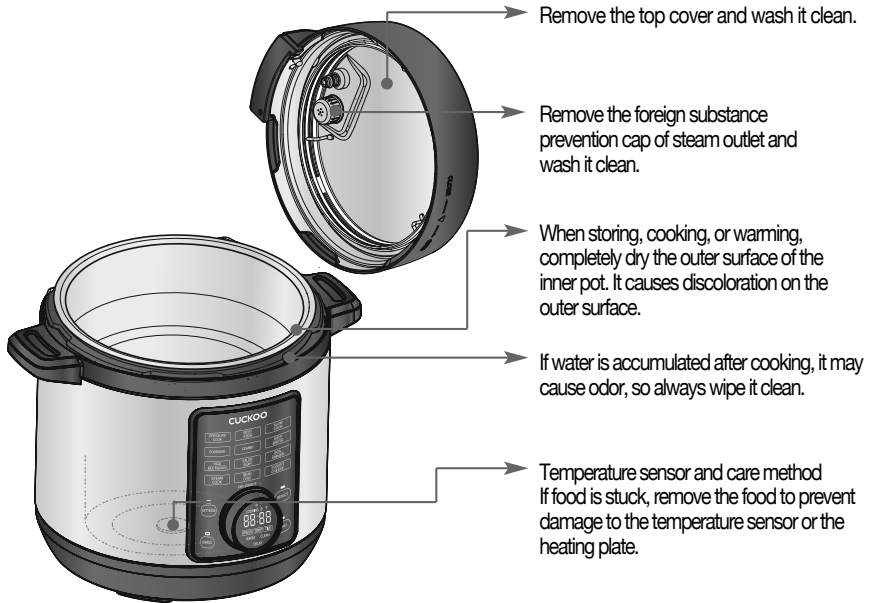


* After inserting the entire packing into the top cover, make sure to check that there are no uninserted parts as shown in the photo (arrow) before using the product. If not, steam will leak, resulting in poor cooking quality and product failure.

HOW TO CLEAN

How to clean the interior of the product

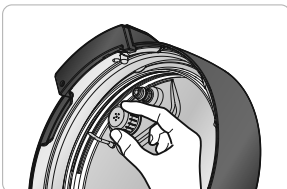
- Be sure to use the spatula provided.
- Do not use metallic spoons or utensils.
- Do not use benzene or thinner.
- Wash immediately when using seasoning.
- Staining may occur during use, but this has no effect on hygiene.



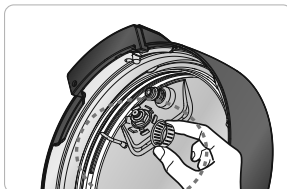
※ How to clean abrasives before using stainless steel parts

- For parts made of stainless steel (inner pot, top cover, foreign substance prevention cap of steam outlet, steaming plate, etc.), a small amount of abrasive may be on the surface because abrasives are used to polish the surface of the parts during the manufacturing process. After purchasing the product, be sure to wash it before use.
- Wash in the following order.
 - 1) Apply a small amount of cooking oil to a soft sponge or kitchen towel and wipe it clean. (At this time, the remaining abrasive is wiped off.)
 - 2) Wash thoroughly again with baking soda or kitchen detergent.
- Check if the cleaning is done well.
 - 1) When you wipe the suspected area with a little cooking oil on a kitchen towel, check if there are any foreign substances on it.
 - 2) If foreign substances come on at this time, repeat washing according to the above washing procedure.

How to remove the foreign substance prevention cap of steam outlet



- ※ First, remove the foreign substance prevention cap of steam outlet by pulling it with your fingers as shown in the figure.




- ※ Clean the inside of foreign substance prevention cap of steam outlet and around the steam outlet (indicator) so that no foreign substance remains.

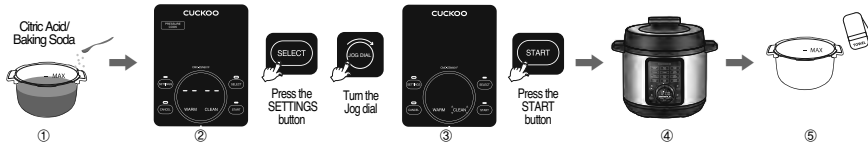
Wash the inner pot like this.

1. How to clean stainless steel inner pot


To remove impurities and stains and to use for a long time, you can use it more cleanly if you manage it as follows.

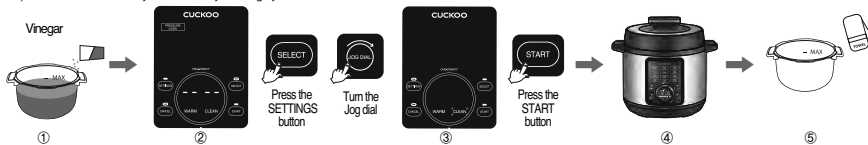
OPTION 1

- In the inner pot, pour 10g of citric acid or baking soda (the amount can be adjusted depending on the degree of stain) and water up to the MAX water scale. Then cover the top cover and turn it in the  (lock) direction.
 - Use citric acid or baking soda for food.
- In standby mode, press the SETTINGS button once and turn the jog dial to select "CLEAN", then press the START button. (If CLEAN is selected, the CLEAN letter blinks.)
- After cleaning, turn the pressure weight toward VENTING to exhaust the steam. (It takes about 40 minutes depending on various conditions such as water temperature and environmental temperature.)
 - Be careful of burns when pressure exhausted.
 - Do not open the detachable top cover forcibly while the pressure indicator is on.
 - Exhaust all pressure before opening the top cover. The inner pot and the top cover may not be separated until the pressure is completely exhausted, and there is a risk of burns due to sudden opening.
- After washing is complete, rinse with lukewarm water.
 - After automatic cleaning, the inner pot is hot, so be careful not to burn yourself.
- Wipe off moisture with a dry towel and dry thoroughly.



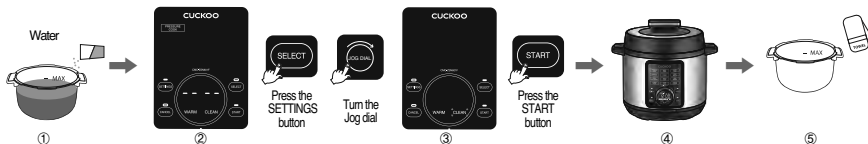
OPTION 2

- Pour water into the inner pot up to the MAX water scale, and add about 1/3 cup of vinegar in a paper cup (the amount can be adjusted depending on the degree of stain). Then cover the top cover and turn it in the  (lock) direction.
- In standby mode, press the SETTINGS button once and turn the jog dial to select "CLEAN", then press the START button. (If CLEAN is selected, the CLEAN letter blinks.)
- After cleaning, turn the pressure weight toward VENTING to exhaust the steam. (It takes about 40 minutes depending on various conditions such as water temperature and environmental temperature.)
 - Be careful of burns when pressure exhausted.
 - Do not open the detachable top cover forcibly while the pressure indicator is on.
 - Exhaust all pressure before opening the top cover. The inner pot and the top cover may not be separated until the pressure is completely exhausted, and there is a risk of burns due to sudden opening.
- After washing is complete, rinse with lukewarm water.
 - After automatic cleaning, the inner pot is hot, so be careful not to burn yourself.
- Wipe off moisture with a dry towel and dry thoroughly.



2. If food is burnt and sticks

- Pour water into the inner pot up to the MAX water scale. Then cover the top cover and turn it in the (lock) direction.
- In standby mode, press the SETTINGS button once and turn the jog dial to select "CLEAN", then press the START button. (If CLEAN is selected, the CLEAN letter blinks.)
- After cleaning, turn the pressure weight toward VENTING to exhaust the steam. (It takes about 40 minutes depending on various conditions such as water temperature and environmental temperature.)
 - Be careful of burns when pressure exhausted.
 - Do not open the detachable top cover forcibly while the pressure indicator is on.
 - Exhaust all pressure before opening the top cover. The inner pot and the top cover may not be separated until the pressure is completely exhausted, and there is a risk of burns due to sudden opening.
- After completing the automatic cleaning, remove it by pushing it with a wooden spatula or a soft one (It takes about 40 minutes depending on various conditions such as water temperature and environmental temperature).
 - In case of severe contamination: After adding water and baking soda to the inner pot, use the automatic cleaning function. After completion, it can be removed better by pushing it out with a wooden spatula.
- Wipe off moisture with a dry towel and dry thoroughly.



※ Notes on stainless steel

- The color of the stainless steel oven becomes slightly dark or iridescent during use is a temporary change due to the ingredients in the food during cooking and is not a product defect. (Mineral phenomenon is a natural phenomenon that can occur when cooking food. It is completely harmless to the human body, so you can use it with confidence.)
- Soaking salt water or acid solution in a stainless steel oven for a long time may cause discoloration.
- Do not wash or wipe the stainless steel parts with Clorox or detergents containing chlorine content

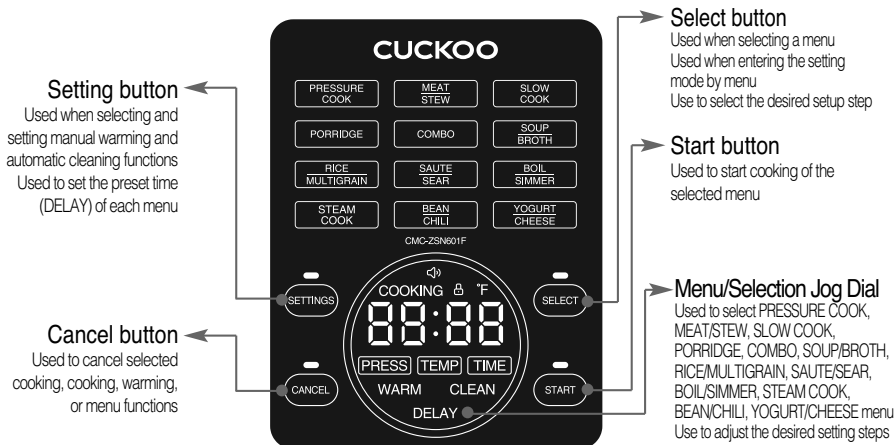
Recommended scrubber for inner pot cleaning (inside, outside)

Available	Not available
cotton scrubber, sponge scrubber, microfiber, mesh scrubber	blue, green scrubber (abrasive material), iron, stainless steel scrubber, and other metallic scrubbers

●Using an unusable scrubber may damage the inner pot.

Name and role of the function control panel / A function to check anomaly in the function indicator

Name and role of the function control panel



- ※ If there is no operation after plugging in the power, the screen status as shown on the right is the standby. (The display on the standby screen may differ from the actual one.)
- ※ If you press the Cancel button while operating a function, it will switch to the standby.
- ※ If there is no button input for about 20 seconds during operation of all functions except the standby, the buzzer sounds 10 times and it switches to the standby after about 2 minutes. (This is not a malfunction.)
- ※ Press the button firmly until you hear a buzzer sound, and the design of this nameplate may be different from the actual product.



< The display on the standby screen >

A function to check anomaly in the function indicator

When the usage method is not correct or there is a problem with the product, the following indication appears and an alarm is generated.



Appears when the top cover is turned in the open direction during cooking or is not turned in the securely locked direction.
Firmly turn the lock/unlock handle on the top cover in the locked direction.



Appears when there is a problem with the temperature sensor.
→ Please contact the customer service.



Appears when there is a problem with the low pressure sensor.
→ Please contact the customer service.



Appears when there is a problem with the temperature sensor.
→ Please contact the customer service.



Appears when there is a problem with the high pressure sensor.
→ Please contact the customer service.



Appears when there is a problem with the high pressure sensor.
→ Please contact the customer service.

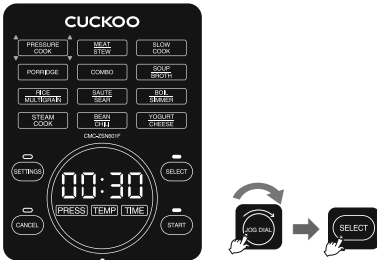


Appears when there is a problem with the low pressure sensor.
→ Please contact the customer service.

This is how you cook.

1 Turn the menu/selection jog dial to select the menu you want.

- Check if the inner pot is installed on the product. (Please use a product-specific inner pot.)
- Make sure that the detachable top cover is attached to the product.
- Before cooking, turn the pressure weight of the detachable top cover toward "SEALING" and adjust it horizontally.
- Each time you turn the SELECT button, the selection is repeated in the following order: PRESSURE COOK → MEAT/STEW → SLOW COOK → PORRIDGE → COMBO → SOUP/BROTH → RICE/MULTIGRAIN → SAUTE/SEAR → BOIL/SIMMER → STEAM COOK → BEAN/CHILI → YOGURT/CHEESE → PRESSURE COOK



Ex) When pressure cooking is selected, the "PRESSURE COOK" menu blinks.

2 After selecting the desired menu by pressing the SELECT button, set the pressure/temperature/cooking time/preset time, and press the START button to start cooking.

- Please refer to the page for setting method.
- If you press the START button, the cooking process starts after preheating (PrE). (SLOW COOK, YOGURT/CHEESE menu has no preheating process)



Ex) In case of cooking PRESSURE COOK, preheating process indication

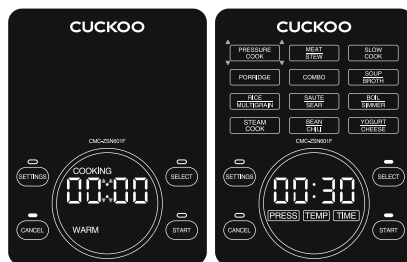
3 Cooking

- After the preheating process has passed, the remaining cooking time is displayed on the display from the cooking process.
- The remaining time varies depending on the menu.



4 Cooking Complete

- When cooking is finished, a buzzer sounds and the automatic warming function starts. (Only for automatic warming menu)



Ex) When the cooking process is over and entering the automatic warming function

Example) When the cooking process is over (when cooking a menu that does not automatically keep warm)

► If you cook after cooking, the smell may be soaked. (Refer to page 9 and use after wiping the top cover cleanly.)

Cooking time and setting steps for each menu

Cooking time and setting steps for each menu

Menu	Pressure	Temperatur	Basic cooking time (setting range)	Preset (DELAY)		COMBO Available menu	Automatic warming
				Off	On		
					Default time (setting range)		
PRESSURE COOK	Hi / Lo	-	30 minutes (0 minute to 6 hours)	Off	0 minute (0 minute to 24 hours)	○	○
	Off	Lo/Nor/Hi	2 hours (5 minutes to 99 hours 59 minutes)	Off	0 minute (0 minute to 24 hours)	○	○
		Manual (210°F~238°F)	30 minutes (5 minutes to 30 minutes)			○	○
		Manual (60°F~209°F)	2 hours (5 minutes to 99 hours 59 minutes)			○	○
MEAT/STEW	Hi / Lo	-	40 minutes (0 minute to 4 hours)	Off	0 minute (0 minute to 24 hours)	○	○
SLOW COOK	-	Lo/Nor/Hi/Manual (60°F~208°F)	4 hours (30 minutes to 20 hours)	Off	0 minute (0 minute to 24 hours)	○	○
PORRIDGE	Hi / Lo	-	20 minutes (0 minute to 2 hours)	Off	0 minute (0 minute to 24 hours)	○	○
SOUP/BROTH	Hi / Lo	-	15 minutes (0 minute to 6 hours)	Off	0 minute (0 minute to 24 hours)	○	○
RICE/MULTIGRAIN	Hi / Lo	-	10 minutes (0 minute to 4 hours)	Off	0 minute (0 minute to 24 hours)	-	○
SAUTE/SEAR	-	-	20 minutes (5 minutes to 30 minutes)	-	-	-	-
BOIL/SIMMER	Hi / Lo	-	20 minutes (0 minute to 4 hours)	Off	0 minute (0 minute to 24 hours)	-	○
STEAM COOK	Hi / Lo	-	5 minutes (0 minute to 4 hours)	Off	0 minute (0 minute to 24 hours)	-	-
BEAN/CHILI	Hi / Lo	-	20 minutes (0 minute to 4 hours)	Off	0 minute (0 minute to 24 hours)	-	○
YOGURT/CHEESE	-	Nor	8 hours fixed	-	-	-	-
		Lo	24 hours fixed				
		Manual (99°F~176°F)	8 hours (1 hour to 48 hours)				
WARM	-	Lo/Nor/Hi/Manual (99°F~199°F)	4 hours (0 minute to 24 hours)	-	-	-	-
CLEAN	Hi / Lo	-	15 minutes fixed	-	-	-	-

- ▶ Initial display time and pressure/temperature/preset per menu are the basic cooking time, and set the desired time and pressure/temperature/preset according to your preference.
- ▶ After cooking is complete, the set time/pressure/temperature/ preset is not saved and returns to the basic setting stage.
- ▶ Use a detachable top cover according to the cooking method for each menu. (Refer to recipe book)
- ▶ After cooking is complete and before opening the top cover, turn the pressure weight toward "VENTING" to exhaust all the pressure and open it.
(Until the pressure is completely exhausted, the inner pot and top cover may not be separated, and there is a risk of burns due to sudden opening.)

This is how you set the cooking time and pressure level

How to set cooking time

- 1 After selecting the menu for setting the cooking time using the jog dial, press the SELECT button once to enter the user setting mode.
 - ▶ Menu for setting cooking time: PRESSURE COOK, MEAT/STEW, SLOW COOK, PORRIDGE, SOUP/BROTH, RICE/MULTIGRAIN, SAUTE/SEAR, BOIL/SIMMER, STEAM COOK, BEAN/CHILI, YOGURT/CHEESE
- 2 Turn the jog dial to move to the position where "TIME" blinks, then press the SELECT button once. At this time, "TIME" and "Time (88:88)" blink together.
 - ▶ The default time varies depending on the menu.
 - ▶ The settable time varies depending on the menu. (See page 14)
 - ▶ If you turn the JOG dial slowly, it increases or decreases by 1 minute, and if you turn the dial fast, it increases or decreases by 10 minutes.
 - ▶ In the PRESSURE COOK menu, the settable cooking time varies depending on whether or not pressure is used.
 - ▶ In the YOGURT/CHEESE menu, the settable cooking time varies depending on the temperature setting.
- 3 Turn the jog dial to set the desired time.
- 4 Press the START button to start cooking immediately, or press the SELECT button once to complete other settings and then press the START button to start cooking.



Before entering the cooking time setting mode
(when selecting the PRESSURE COOK menu)



After entering the cooking time setting mode
(when selecting the PRESSURE COOK menu)

How to set the pressure level

- 1 After selecting the menu to set the pressure level using the jog dial, press the SELECT button once to enter the user setting mode.
 - ▶ Menu for setting the pressure level: PRESSURE COOK, MEAT/STEW, PORRIDGE, SOUP/BROTH, RICE/MULTIGRAIN, BOIL/SIMMER, STEAM COOK, BEAN/CHILI
- 2 Turn the jog dial to move to the position where "PRESS" blinks, then press the SELECT button once. At this time, "PRESS" and "High Pressure (HI)" indicators blink on the DISPLAY window.
 - ▶ The default pressure varies depending on the menu.
 - ▶ The settable pressure level varies depending on the menu. (See page 14)
- 3 Turn the jog dial to set the desired pressure.
 - ▶ The default pressure varies depending on the menu.
 - ▶ The settable pressure level varies depending on the menu. (See page 14)
 - ▶ If you are using a menu that allows you to set the pressure level, close the detachable top cover before starting cooking.
- 4 Press the START button to start cooking immediately, or press the SELECT button once to complete other settings and then press the START button to start cooking.



Before entering the pressure level setting mode
(when selecting the PRESSURE COOK menu)



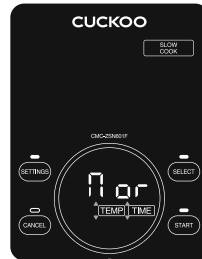
After entering the pressure level setting mode
(when selecting the PRESSURE COOK menu)

- ▶ There are differences in the items that can be set for each menu.
- ▶ After cooking is complete and before opening the top cover, turn the pressure weight toward "VENTING" to exhaust all the pressure and open it. (There is a risk of burns because the top cover may not open well or the top cover and inner pot may be separated suddenly until the pressure is completely exhausted.)
- ▶ Be careful not to touch the metal part of the top cover during cooking of the menu using the top cover or when removing the top cover after cooking is complete. There is a risk of burns due to the heat.

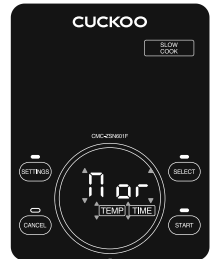
This is how you set the temperature and preset

How to set the temperature

- 1 After selecting the menu to set the temperature using the jog dial, press the SELECT button once to enter the user setting mode.
 - ▶ Temperature setting menu: PRESSURE COOK (when setting pressure OFF), SLOW COOK, YOGURT/CHEESE (when setting manual temperature control)
- 2 Turn the jog dial to move to the position where “TEMP” blinks, then press the SELECT button once. At this time, “TEMP” and “Nor” are blinking on the DISPLAY window.
 - ▶ The default temperature varies depending on the menu.
 - ▶ The settable temperature varies depending on the menu. (See page 14)
- 3 Turn the jog dial to set the desired temperature.
- 4 Press the START button to start cooking immediately, or press the SELECT button once to complete other settings and then press the START button to start cooking.



Before entering the temperature setting mode
(when selecting the SLOW COOK menu)



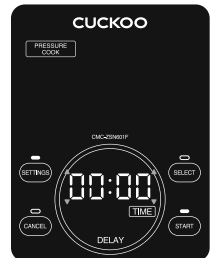
After entering the temperature setting mode
(when selecting the SLOW COOK menu)

How to set up a preset

- 1 After selecting the menu you want to preset by using the jog dial, press the SELECT button once to enter the user setting mode.
 - ▶ Menus that cannot be preset: SAUTE/SEAR, YOGURT/CHEESE, COMBO
- 2 After completing the cooking time/pressure/temperature setting in the user setting mode, press the SETTINGS button once to enter the preset setting mode. At this time, “DELAY” and “TIME” light up and “00:00” blinks.
- 3 Turn the jog dial to set the desired preset time.
 - ▶ The default preset time is set to 0 minutes, and can be set from 0 minutes to 24 hours (See page 14).
 - ▶ Cooking starts after the set time.
 - ▶ If you make a preset for a long time on a hot day, the food in the inner pot may go bad.
- 4 If you press the START button, preset cooking starts. Cooking starts after the set time.



Before entering the preset setting mode
(when selecting the PRESSURE COOK menu)



After entering the preset setting mode
(when selecting the PRESSURE COOK menu)



Preset time setting screen



Preset cooking screen
(preset time: 3 hours)

- ▶ There are differences in the items that can be set for each menu.
- ▶ After cooking is complete and before opening the top cover, turn the pressure weight toward “VENTING” to exhaust all the pressure and open it. (There is a risk of burns because the top cover may not open well or the top cover and inner pot may be separated suddenly until the pressure is completely exhausted.)
- ▶ Be careful not to touch the metal part of the top cover during cooking of the menu using the top cover or when removing the top cover after cooking is complete. There is a risk of burns due to the heat.

This is how you set up and use additional cooking (COMBO function)

What is additional cooking (COMBO function)?

This function allows you to cook with SAUTE/SEAR menu first, then proceed with additional menus in succession.

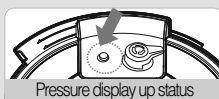
Example) SAUTE/SEAR menu + PRESSURE COOK menu

How to set up and use additional cooking (COMBO function)

- 1 In the standby state, turn the jog dial to move to the position where the COMBO menu blinks, then press the SELECT button once. At this time, "COMBO" lights up in the DISPLAY window, and "SAUTE/SEAR", "TIME", and "Time (00:20)" blink together.
 - ▶ Menu with additional cooking settings: PRESSURE COOK, MEAT/STEW, SLOW COOK, PORRIDGE, SOUP/BROTH
- 2 After setting the cooking time for the "SAUTE/SEAR" menu you want with the jog dial, press the SELECT button once.
 - ▶ In "SAUTE/SEAR" cooking time setting mode, "COMBO" lights up, "SAUTE/SEAR", "TIME", "00:20" blinks.
 - ▶ The basic cooking time of the "SAUTE/SEAR" menu is set to 20 minutes and can be set from 5 to 30 minutes. (See page 14)
- 3 After selecting the desired additional cooking menu using the jog dial, press the SELECT button once to enter the user setting mode of the selected menu.
 - ▶ Refer to pages 15~16 for how to set cooking time/pressure/ temperature for the additional cooking menu.
 - ▶ When setting additional cooking (COMBO function), preset setting is not possible.
- 4 Start cooking by pressing the START button.
 - ▶ After heating until it reaches a certain temperature through the preheating process (Pre), cooking proceeds for the set time.
 - ▶ After the SAUTE/SEAR menu is completed, additional cooking starts immediately.
- 5 When starting additional cooking, close the detachable top cover and turn it in the locking direction.
 - ▶ When additional cooking starts, a buzzer sounds.
 - ▶ If the lid is not turned firmly in the direction of locking, Lid error and buzzer will occur and additional cooking will be stopped. (In case of a lid error, all output is blocked and only the cancel button can be entered.)
 - ▶ If the top cover does not close well due to the hot contents, turn the pressure weight to the "VENTING" direction to close the top cover. Then turn the pressure weight in the "SEALING" direction to align it so that it is horizontal.
- 6 After additional cooking is complete, turn the pressure weight toward "VENTING" to exhaust all the steam, then open the detachable top cover by turning it toward the open direction.



- ▶ Be careful not to burn yourself with hot steam or product.
- ▶ Do not open the top cover forcibly while the pressure indicator is on.
- ▶ Forcibly opening the top cover may cause product failure or accident.



This is how you set and use manual warming

How to set and use manual warming

The manual warming function keeps cooked food warm and keeps warm for a set time.

- 1 In the standby state, press the SETTINGS button once and when the "WARM" letter blinks, press the SELECT button once to enter the warming setting mode.



- 2 Press the SELECT button once to enter the warming temperature setting mode. At this time, "WARM", "TIME" lights up in the DISPLAY window, and "TEMP" and "HI" blinks.



- 3 Turn the jog dial to set the desired warming temperature and press the SELECT button once.
 - ▶ The default temperature is set to "High Temperature (HI)".
 - ▶ Manual temperature control can be set with the jog dial after pressing the SELECT button once when 129°F blinks. (After adjusting to the desired temperature, pressing the SELECT button once selects the temperature and enters the warming setting mode.)
 - ▶ The default temperature for manual temperature is set to 129°F. (Manual temperature setting range: 99°F~199°F)



- 4 Turn the jog dial and press the SELECT button once while "TIME" is blinking to enter the warming time setting mode. Set the desired warming time with the jog dial.
 - ▶ The default setting time is set to "4 hours". (Settable time: 0 minutes to 24 hours)



- 5 Press the START button to start warming immediately, or press the SELECT button once and after completing other settings, press the START button to start warming.
 - ▶ The temperature is kept warm for the set time, after completion, the buzzer sounds and goes back to the standby state.



Precautions when keeping warm

When opening the top cover immediately after cooking or during warming, the top cover may not open well due to pressure. Turn the pressure weight in the direction of VENTING to completely exhaust the pressure and open it. The inner pot and the top cover may not be separated until the pressure is completely exhausted, and there is a risk of burns due to sudden opening.

When keeping warm, be sure to turn the detachable top cover to the lock side. (This affects warming performance.)

After cooking is complete, mix the contents evenly to the bottom and keep warm to improve the condition of the contents.

If there is no content in the inner pot during warming or not in use, press the Cancel button to cancel the warming or disconnect the power cord from the outlet.

Do not keep warm with a spatula in it. (Especially wooden spatulas, etc., generate bacteria and cause odor.)

In case of keeping warm for a long time, it is recommended to keep warm within 1 hour as food may go bad or smell bad.

In the case of mixed grains and brown rice, the warming condition is worse than that of white rice, so avoid warming as much as possible.

Check before reporting a malfunction

▼ If there is anything wrong with the product, check the following points before contacting the customer service center.

Symptom	Checklist	Measures
When cooking doesn't work	<ul style="list-style-type: none"> • Did you press the START button? • Is there a power outage during cooking? • Did you turn the top cover to the locked position before cooking? • Did you turn the top cover to the open position while cooking? 	<ul style="list-style-type: none"> • After selecting the desired menu, be sure to press the START button once and check if "Pre" is displayed on the display or "P" is blinking. • The model does not have a power outage compensation function, so press the START button once to cook again. (If the internal pressure is full, the top cover may not open. Turn the pressure weight toward VENTING to exhaust the pressure sufficiently and open it.) • Cooking will not start if you press the START button without firmly turning the top cover to the lock position. • If the top cover is suddenly turned in the open direction during cooking, a "Lid" error occurs on the display and cooking stops.
When cooking is not completed for a long time or is no longer passed in the preheating process (Pre) stage	<ul style="list-style-type: none"> • Did you fasten the top cover? • Is the pressure weight turned in the direction of VENTING? • Aren't there many contents in the inner pot? • Did you not use it for 220 V (power)? 	<ul style="list-style-type: none"> • There is a preheating process (Pre) in the menu using pressure. If the top cover is not in use, there is no pressure inside the inner pot and the cooking stage does not proceed. Cook after locking the top cover. • If there is no pressure inside the inner pot, it does not proceed to the cooking stage. Turn the pressure weight in the SEALING direction so that the pressure weight is horizontal. • If there is a lot of contents inside the inner pot, it must be heated more than when the contents are small, and it takes a long time until sufficient pressure is filled. • This product is for 120 V only. Use the power properly.
When there is a smell during warming	<ul style="list-style-type: none"> • Did you close the top cover tightly? • Did the power plug come out of the outlet during warming? • Have you kept warm for more than 1 hour or too little rice/food? • Have you put a spatula, cold rice/food, or other types of rice/food to keep warm? 	<ul style="list-style-type: none"> • Lock the top cover completely. • Always connect the power plug during warming. • Keep warming time within 1 hour as much as possible. • Do not keep cold rice or cold food warm.
When the cook button does not work and the "Lid" indication appears	<ul style="list-style-type: none"> • Did you turn the top cover in the locked direction? 	<ul style="list-style-type: none"> • Turn the top cover to the fully locked direction. If the top cover is not fully tightened, the START button will not work.
When the "E1" indication appears	<ul style="list-style-type: none"> • Appears when there is a problem with the temperature sensor. 	<ul style="list-style-type: none"> • Turn off the power and contact the customer service center.
When the "E2" indication appears	<ul style="list-style-type: none"> • Appears when there is a problem with the temperature sensor. 	<ul style="list-style-type: none"> • Turn off the power and contact the customer service center.
When the "E3" indication appears	<ul style="list-style-type: none"> • Appears when there is something wrong with the high pressure detector. 	<ul style="list-style-type: none"> • Turn off the power and contact the customer service center.
When the "E4" indication appears	<ul style="list-style-type: none"> • Appears when there is something wrong with the low pressure detector. 	<ul style="list-style-type: none"> • Turn off the power and contact the customer service center.
When the "E5" indication appears	<ul style="list-style-type: none"> • Appears when there is something wrong with the high pressure detector. 	<ul style="list-style-type: none"> • Turn off the power and contact the customer service center.
When the "E6" indication appears	<ul style="list-style-type: none"> • Appears when there is something wrong with the low pressure detector. 	<ul style="list-style-type: none"> • Turn off the power and contact the customer service center.

Check before reporting a malfunction

▼ If there is anything wrong with the product, check the following points before contacting the customer service center.

Symptom	Checklist	Measures
When cooking or rice is heavily scorched	<ul style="list-style-type: none"> Are there any foreign substances or rice grains severely scorched on the outside of the temperature sensor, hot plate, and inner pot? 	<ul style="list-style-type: none"> Remove foreign substances on the outside of the temperature sensor, hot plate, and inner pot.
When food and rice smells strange immediately after cooking or during warming	<ul style="list-style-type: none"> Did you clean up after cooking with a lot of smell? 	<ul style="list-style-type: none"> Refer to page 9 and use after wiping the detachable top cover and pressure packing.
When the top cover cannot be closed	<ul style="list-style-type: none"> Did you attach the top cover to the opening direction? Is there any hot food in the inner pot? 	<ul style="list-style-type: none"> Close the top cover according to the opening direction. Turn the pressure weight toward VENTING to tilt the pressure weight, then close the top cover.
When the top cover does not move in the open direction	<ul style="list-style-type: none"> Didn't you turn the top cover during cooking? Didn't you turn the top cover when the steam was not fully exhausted? 	<ul style="list-style-type: none"> If the pressure is full during cooking, the top cover will not open. Do not force open the top cover. If it is unavoidable, press the cancel button to cancel it, then turn the pressure weight toward the VENTING direction to completely exhaust the steam and open it. Turn the pressure weight in the direction of VENTING to completely exhaust the steam and open the top cover.
If the top cover does not open even though the top cover is fully turned to the open direction		<ul style="list-style-type: none"> This is due to pressure. Turn the pressure weight in the direction of VENTING to completely exhaust the steam and open the top cover. Do not force open the top cover. There is a risk of burns if hot contents spill.
When steam leaks through the top cover or a "beep" whistle is heard	<ul style="list-style-type: none"> Is there any foreign substances (rice grains, etc.) on the packing? Isn't the packing worn out? 	<ul style="list-style-type: none"> Use after cleaning the packing with a dishcloth or soft cloth. Always keep the area around the packing clean. If steam leaks, immediately press the cancel button for 2 seconds, press the pressure release button to exhaust the steam, unplug the power plug, stop using it, and contact the customer service center. Replace the packing after 1 to 3 years of use depending on the method and frequency of use. If the old packing is used continuously, steam may leak and pressure cooking may not be possible.
When there is a "crackling" sound during cooking, or warming	<ul style="list-style-type: none"> Isn't it the cooking relay sound? Is the water on the bottom of the inner pot wiped? 	<ul style="list-style-type: none"> The "crackling" sound of the relay is a normal operation sound of ON and OFF. If there is water on the bottom of the inner pot, it makes a "crackling" sound. Next time, wipe the water and put in the inner pot.

CUCKOO ELECTRIC MULTI PRESSURE COOKER 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
CMC-ZSN601F	1YEAR	1YEAR	HOW SERVICE IS HANDLED
			The East and the Central Districts
			Call : 718 888 9144
			Address : 5-48 46th Road Long Island City, NY 11101 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.

The East and the Central Districts
 Call : 718 888 9144
 Address : 5-48 46th Road Long Island City,
 NY 11101 USA

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 323 780 8808
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 CA 90033, USA

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 Call : 905 707 8224
 Address : #D8-7398 Yonge Street
 Thornhill Ontario Canada
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Canada (Vancouver)
 Call : 604 540 1004
 Address : 103-4501 North Road
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