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› [CUCKOO](#) /

› CUCKOO CRP-PK1001S 10-Cup (Uncooked) / 20-Cup (Cooked) Heating Pressure Rice Cooker & Warmer with Nonstick Inner Pot, 13 Menu Options, Fuzzy Logic Tech, Auto Clean (Black) - Instruction Manual

CUCKOO CRP-PK1001S

CUCKOO CRP-PK1001S Heating Pressure Rice Cooker & Warmer

INSTRUCTION MANUAL

1. Introduction

Thank you for purchasing the CUCKOO CRP-PK1001S Heating Pressure Rice Cooker & Warmer. This appliance is designed to provide perfectly cooked rice and a variety of other dishes with ease and efficiency. Please read this manual thoroughly before use to ensure safe operation and optimal performance.

This manual covers essential information regarding product overview, setup, operation, maintenance, troubleshooting, and specifications.

2. Safety Information

- Always ensure the unit is unplugged before cleaning or performing any maintenance.
- Do not immerse the main body of the rice cooker in water or any other liquid.
- Keep out of reach of children.
- Use only the provided accessories.
- Ensure the steam release valve is clear before operation.
- Do not touch hot surfaces during or immediately after cooking. Use oven mitts or handles.
- Place the rice cooker on a stable, heat-resistant surface away from walls or cabinets to allow for proper ventilation.

3. Product Overview



Figure 3.1: Front view of the CUCKOO CRP-PK1001S Heating Pressure Rice Cooker & Warmer, showcasing its digital display and control panel.

3.1. Components

- **Main Unit:** Houses the heating element, control panel, and internal mechanisms.
- **Inner Pot:** Nonstick pot for cooking rice and other dishes.
- **Rice Measuring Cup:** For accurate measurement of rice.
- **Rice Spatula:** Designed for stirring and serving cooked rice without damaging the nonstick coating.

- **Steam Plate:** Used for steaming certain foods.



Figure 3.2: Included accessories: Inner Pot, Steam Plate, Rice Paddle, and Measuring Cup.

3.2. Features

- **13 Versatile Modes:** Offers a wide range of cooking options including white and brown rice, porridge, scorched rice, multi-cook, and more.
- **Large Capacity:** 10-cup (uncooked) / 20-cup (cooked) capacity, suitable for large family gatherings.
- **Easy-to-Use Functionality:** Features user-friendly digital controls, a modern LCD display, and Fuzzy Logic Technology for optimized cooking.
- **Safe Steam Release:** Automatically releases pressure softly and quietly.

- **Durable Xwall Black Inner Pot:** Built for heat, pressure, and easy cleanup.
- **2-Layer Steam Seal:** Ensures optimal moisture and pressure retention for delicious results.



Figure 3.3: The rice cooker's capacity of 10 cups uncooked, yielding 20 cups cooked rice, highlighting its pressure cooking capabilities.

Durable by Design

Built for Heat, Pressure, and Easy Cleanup



LOCK-TIGHT

2-Layer Steam Seal

Locks in Moisture and Pressure

Figure 3.4: Illustration of the durable Xwall Black inner pot and the 2-layer steam seal, designed for heat retention and easy cleaning.

4. Setup

1. **Unpack:** Carefully remove all components from the packaging.
2. **Initial Cleaning:** Wash the inner pot, rice measuring cup, and rice spatula with warm, soapy water. Rinse thoroughly and dry completely. Wipe the exterior of the main unit with a damp cloth.
3. **Placement:** Place the rice cooker on a flat, stable, and dry surface. Ensure there is adequate

space around the unit for ventilation.

4. **Connect Power:** Plug the power cord into a grounded electrical outlet.

5. Operating Instructions

5.1. Basic Operation

1. **Measure Rice:** Use the provided measuring cup to measure the desired amount of rice.
2. **Wash Rice:** Rinse the rice thoroughly until the water runs clear.
3. **Add Water:** Place the washed rice into the inner pot. Add water according to the water level markings inside the inner pot, corresponding to the amount of rice.
4. **Place Inner Pot:** Insert the inner pot into the main unit, ensuring it is seated correctly.
5. **Close Lid:** Close the lid firmly and turn the handle to the 'LOCK' position.
6. **Select Menu:** Use the 'MENU SELECTION' buttons to choose your desired cooking mode (e.g., White Rice, Brown Rice).
7. **Start Cooking:** Press the 'PRESSURE COOK' button to begin cooking. The display will show the remaining cooking time.
8. **Keep Warm:** Once cooking is complete, the rice cooker will automatically switch to 'KEEP WARM' mode. Rice can be kept warm for several days.



FAST & FLAVORFUL

Turbo Mode

Perfect Rice in 20 Minutes

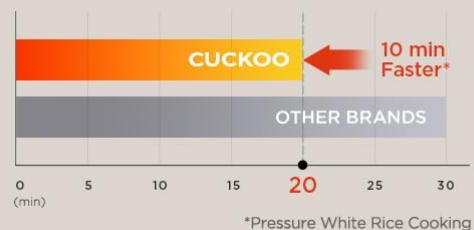


Figure 5.1: The Turbo Mode feature allows for quick cooking of white rice in approximately 20 minutes.

5.2. Cooking Modes

The CRP-PK1001S offers 13 distinct menu options for various cooking needs:

- **White Rice:** Standard setting for perfectly cooked white rice.
- **Mixed Rice:** Ideal for cooking mixed grain rice.
- **Brown Rice:** Optimized for brown rice, ensuring proper texture.
- **GABA Rice:** Special mode for germinated brown rice.
- **Porridge:** For preparing creamy and smooth porridge.
- **Scorched Rice:** Creates a crispy layer at the bottom of the pot.
- **Multi-Cook:** Versatile setting for various non-rice dishes like stews, soups, and more.

- **High Heat:** For dishes requiring higher cooking temperatures.
- **Keep Warm:** Maintains cooked rice at an optimal serving temperature.
- **Reheat:** Reheats cooled rice to a fresh, warm state.
- **Preset:** Allows setting a delayed cooking start time.
- **Auto Clean:** Self-cleaning function using steam.
- **Voice:** Adjusts voice guide settings (Korean/English).

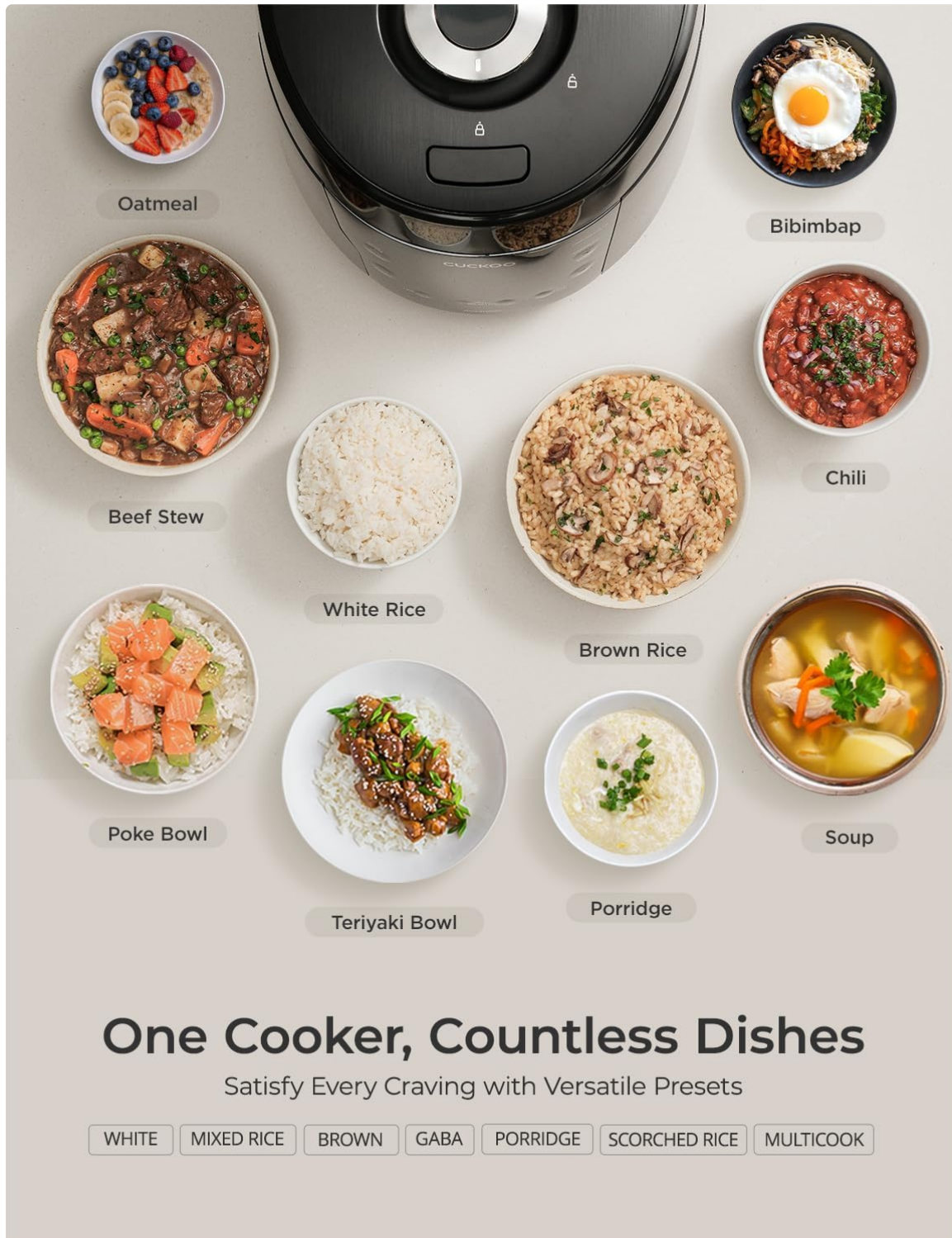


Figure 5.2: Examples of various dishes that can be prepared using the CRP-PK1001S's versatile presets, including oatmeal, bibimbap, beef stew, chili, white rice, brown rice, poke bowl, teriyaki bowl, porridge, and soup.

6. Maintenance and Cleaning

Regular cleaning ensures the longevity and hygienic operation of your rice cooker.

1. **Inner Pot:** Hand wash the nonstick inner pot with a soft sponge and mild dish soap. Avoid abrasive cleaners or metal scrubbers to prevent damage to the nonstick coating.
2. **Lid and Steam Vent:** The inner lid packing and steam vent should be cleaned regularly. Refer to the detailed instructions in the full product manual for removal and cleaning of these parts.
3. **Water Collector (Drain Dish):** Empty and clean the water collector located at the back of the unit after each use to prevent odors and bacterial growth.



Figure 6.1: Location and function of the Drain Dish (water collector) for maintaining freshness and flavor.

4. **Auto Clean Function:** Utilize the 'AUTO CLEAN' function periodically for steam sterilization of the internal components. Fill the inner pot with water up to the 'AUTO CLEAN' line and select the function.



Drain Dish

For Fresh and Flavorful Rice



Steam Sterilization

Self-Cleaning at Its Best

Figure 6.2: The Steam Sterilization feature provides self-cleaning for internal components.

5. **Exterior:** Wipe the exterior with a soft, damp cloth. Do not use harsh chemicals.

7. Troubleshooting

Problem	Possible Cause	Solution
Rice is too hard/dry	Insufficient water; incorrect rice type selected.	Add more water next time; ensure correct cooking mode is selected.

Problem	Possible Cause	Solution
Rice is too soft/mushy	Too much water; lid not properly sealed.	Reduce water next time; ensure lid is securely locked.
Unit does not power on	Power cord not properly connected; power outage.	Check power connection; verify power supply.
Steam leaks from lid	Lid not properly closed/locked; lid packing worn or dirty.	Ensure lid is locked; clean or replace lid packing.
Burning smell during cooking	Food stuck to heating plate; foreign object inside.	Unplug and clean heating plate; remove any foreign objects.

For more detailed troubleshooting, please refer to the complete product manual or contact CUCKOO customer support.

8. Specifications

Attribute	Detail
Brand	CUCKOO
Model Name	CRP-PK1001S
Capacity	10-Cup (Uncooked) / 20-Cup (Cooked)
Product Dimensions	14.5"D x 14.5"W x 20"H
Item Weight	18.7 Pounds
Power Source	Corded Electric
Voltage	120 Volts (AC)
Wattage	1150 watts
Material	Stainless Steel
Special Feature	Non-Stick Inner Pot



Figure 8.1: Product dimensions of the CUCKOO CRP-PK1001S.

9. Warranty and Support

CUCKOO products are manufactured with strict quality control and inspection procedures. In the event of a product malfunction, please refer to the troubleshooting section first.

For warranty information, please consult the warranty card included with your purchase or visit the official CUCKOO website. Keep your purchase receipt as proof of purchase for warranty claims.

For technical support, service, or to order replacement parts, please contact CUCKOO customer service through their official channels. Contact information can typically be found on the CUCKOO website or in the full product manual.