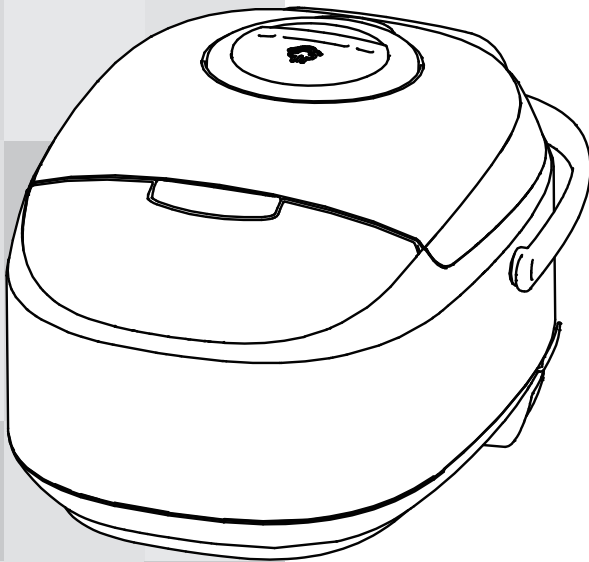


comfee'

RICE COOKER Instruction Manual

CRD30LB3APK



IMPORTANT NOTE: For your safety and continued enjoyment of this product, always read the instruction Manual carefully before using.

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IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

- Read all instructions.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock do not immerse cord, plugs, or (state specific part or parts in question) in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- Household Use Only.
- Do Not Immerse In Water.
- CAUTION : To Reduce The Risk Of Electric Shock, Cook Only In Removable Container.
- Intended for countertop use only.
- WARNING: Spilled food can cause serious burns. Keep appliance and cord away from children. Never drape cord over edge of counter, never use outlet below counter, and never use with an extension cord.

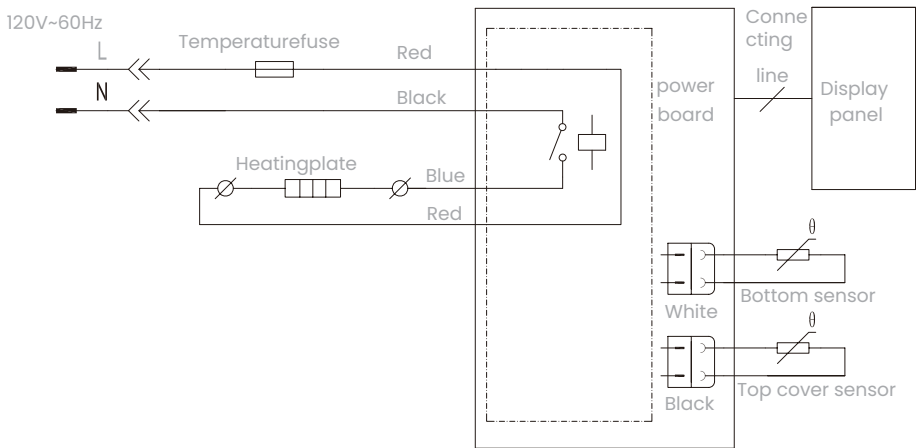
- This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

SAVE THESE INSTRUCTIONS

SPECIFICATIONS

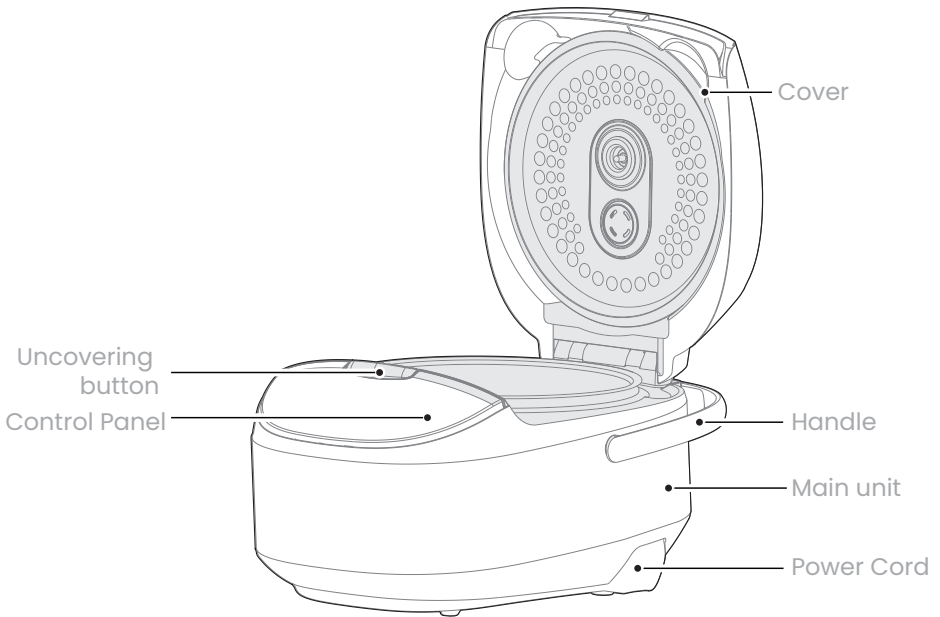
Model	CRD30LB3APK
Rated Voltage	120V~
Rated Frequency	60Hz
Rated Power	619W

Circuit Principle Diagram



PRODUCT OVERVIEW

Component Name

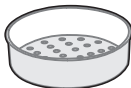


Parts List

Inner Pot



Steam Tray



Rice Measuring Cup



Rice Spatula



Soup Ladle



NOTE

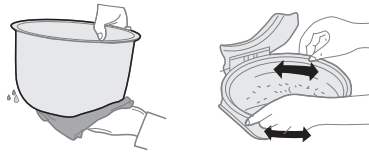
All the pictures in this manual are for explanation purpose only. Any discrepancy between the real object and the illustration in the drawing shall be subject to the real subject.

QUICK START GUIDE

Instructions for Use

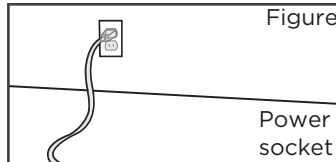
Wipe dry the exterior of cooking pot with cloth and place in the body; rotate the pot around for 2-3 times to ensure close attachment between the pot bottom and heating plate; press the lid until you hear a click.

Do not place the cooking pot on other stoves for heating to avoid deformation due to high temperature; do not replace the cooking pot with other containers and operate on the heating plate.



Plug in the power supply

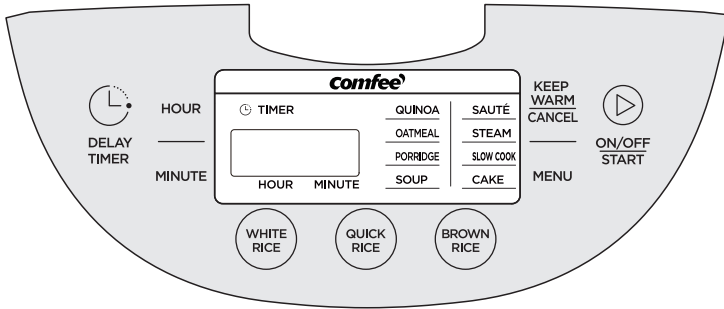
Ensure plugs of the body and power source are properly connected.



Press function button to select functions as you need and then press the "Start" button to start operation. Or press button of the selected function to directly enter operation mode.

OPERATION INSTRUCTIONS

Operation Part



Digital Controls

▶/ON/OFF/START

Turns the cooker on/off and to begin a function.

KEEP WARM/CANCEL

Keep Warm is perfect for keeping food warm and ready to serve. Press once to cancel and to manual set to Keep Warm.

DELAY TIMER

Allows for rice to be ready right when it's needed. Add rice and water in the morning and come home to delicious rice ready to eat!

MENU

Allows the cooker to be set to one of its 8 specialized cooking functions: QUINOA, OATMEAL, PORRIDGE, SOUP, SAUTÉ, STEAM, SLOW COOK, CAKE

QUICK RICE

A great time-saving option for rice in a pinch.

WHITE RICE

Cooks fluffy, delicious rice automatically.

BROWN RICE

Ideal for cooking brown rice and other tough-to-cook whole grains to perfection.

HOUR/MINUTE

Allows you to adjust time for specific functions.

Before First Use

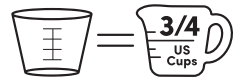
1. Read all instructions and important safeguards.
2. Remove all packaging materials and check that all items have been received in good condition.
3. Tear up all plastic bags and dispose of properly as they can pose a risk to children.
4. Wash steam vent and all other accessories in warm, soapy water. Rinse and dry thoroughly.
5. Remove the inner pot from cooker and clean with warm, soapy water. Rinse and dry thoroughly before returning to cooker.
6. Wipe cooker body clean with a damp cloth.

NOTE

- Do not use harsh abrasive cleaners, scouring pads or products that are not considered safe to use on nonstick coatings.
- If washing in the dishwasher, a slight discoloration to the inner pot and accessories may occur. This is cosmetic only and will not affect performance.
- Any other servicing should be performed by Comfee's official service.

To Clean

1. Remove the steam vent from the lid when cooker is completely cooled by lifting up.
2. Handwash the inner pot and all accessories or wash them in the top rack of the dishwasher.
3. Wipe cooker body clean with a damp cloth.
4. Thoroughly dry cooker body and all accessories.
5. Reassemble for next use.



Helpful Hints

The provided rice cooker cup is the equivalent to a 3/4 standard US cup.

Troubleshooting

Rice is too dry/hard after cooking.

If your rice is dry or hard/chewy when the cooker switches to KEEP WARM, additional water and cooking time will soften the rice. Depending on how dry your rice is, add 1/2 to 1 cup of water and stir through. Close the lid and press the WHITE RICE button. When cooker switches to KEEP WARM mode, open the lid and stir the rice to check the consistency. Repeat as necessary until rice is soft and moist.

Rice is too moist/soggy after cooking.

If your rice is still too moist or soggy when the cooker switches to KEEP WARM, use the serving spatula to stir the rice. This will redistribute the bottom (moistest) part of the rice as well as release excess moisture. Close the lid and allow to remain on KEEP WARM mode for 10-30 minutes as needed, opening the lid and stirring periodically to release excess moisture.

NOTE

- Because rice varieties may vary in their make-up, results may differ. Here are some troubleshooting tips to help you achieve the desired consistency.

Cooking Rice

1. Using the provided measuring cup, add rice to the inner pot.
2. Rinse rice to remove excess starch. Drain.
3. Fill with water to the line which corresponds to the number of cups of rice being cooked.
4. Place the inner pot into the cooker.
5. Close the lid securely.
6. Plug the power cord into an available (120V ~) wall outlet.
7. Press the  /ON/OFF/START button to turn on the cooker.
8. Press WHITE RICE, QUICK RICE, or BROWN RICE to start cooking, the cooking start indicator light and corresponding function indicator light will turn on. The digital display will start showing the cooking time after one rotation.
9. The rice cooker enters the full countdown display, and in the final stage of cooking, it counts down accurately in 1-minute increments.

10. After the the cooking is finished, it will automatically switch to the keep-warm mode.
11. When finished serving rice, turn the cooker off by pressing KEEP WARM /CANCEL so digital display reads "----". Press  /ON/OFF/START to turn offcooker.
12. Unplug the power cord from the power outlet.

NOTE

- Before placing the inner pot into the cooker, check that it is dry and free of debris. Adding the inner pot when wet may damage the cooker.
- BROWN RICE requires a much longer cooking cycle than other rice varieties due to the extra bran layers on the grains. The BROWN RICE function on this cooker allows extra time and adjusted heat settings in order to cook the rice properly. If it appears the cooker is not heating up immediately on the BROWN RICE setting, this is due to a low-heat soak cycle that proceeds the cooking cycle to produce better BROWN RICE results.
- Rice should not be left in the cooker on KEEP WARM for more than 12 hours.
- Recommended timer pre-setting is no more than 12 hours to avoid food deterioration.

HELPFUL HINTS

- If you misplace the measuring cup, a 3/4 standard US cup is an exact replacement.
- To add more flavor to rice, try substituting a favorite meat or vegetable broth or stock. The ratio of broth/stock to rice will be the same as water to rice.
- For approximate rice cooking times and suggested rice/water ratios, see the "Rice/ Water Measurement Table" on page 11.

STEAM

1. Using the provided measuring cup, add 2 cups of water to the inner pot.
2. Place the inner pot into the cooker.
3. Place the steam tray into the cooker.
4. Place food to be steamed onto the steam tray.
5. Close the lid securely.
6. Plug the power cord into an available (120V ~) wall outlet.

7. Press the /ON/OFF/START button to turn on the cooker.
8. Press MENU to select STEAM. The digital display will show a flashing "5" to represent five minutes of steam time.
9. Press HOUR and MINUTE functions to adjust the cooking time for the steaming function. The range can be adjusted from 1 minute to 1 hour (long press for quick increase).
10. Press the /ON/OFF/START button to begin cooking.
11. When the water reaches a boil, the digital display will countdown in 1 minute increments from the selected time.
12. Once the selected time has passed, the cooker will beep and switch to KEEP WARM.
13. Check steamed food for doneness. If finished steaming, carefully remove food when finished steaming to prevent overcooking. Wear a protective, heat-resistant glove when removing to prevent possible injury.
14. When finished steaming, turn the cooker off by pressing KEEP WARM/CANCEL so digital display reads "----". Press /ON/OFF/START to turn off cooker.
15. Unplug the power cord from the power outlet.

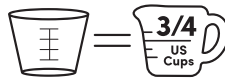


HELPFUL HINTS

- Smaller foods may be placed on a heat-proof dish and then placed onto the steam rack. Parchment paper or aluminum foil may be used as well. Place the paper/foil in the center of the steam rack and ensure it does not create a seal along the bottom of the steam rack. For best results, it is recommended to puncture small holes in the paper/foil.
- For suggested steaming times and water amounts, see the meat and vegetable steaming tables on.

COOKING RICE

UNCOOKED RICE	RICE WATER LINE (inside pot)	APPROX. COOKED RICE YIELD	COOKING TIMES
2 Cups*	Line 2	4 Cups*	White Rice: 39-44 Min. Brown Rice: 72-77 Min.
3 Cups*	Line 3	6 Cups*	White Rice: 39-48 Min. Brown Rice: 75-80 Min.
4 Cups*	Line 4	8 Cups*	White Rice: 46-52 Min. Brown Rice: 78-83 Min.
5 Cups*	Line 5	10 Cups*	White Rice: 47-52 Min. Brown Rice: 80-85 Min.
6 Cups*	Line 6	12 Cups*	White Rice: 48-53 Min. Brown Rice: 81-86 Min.



*1 Rice Cooker Cup = 3/4 US Cup

NOTE

- Rinse rice before placing it into the inner pot to remove excess bran and starch. This will help reduce browning and sticking to the bottom of the pot.
- Want perfect brown rice without the wait? Use the Delay Timer. Simply add rice and water in the morning and set the Delay Timer for when rice will be needed that night. See "USING DELAY TIMER" on for more details.
- This chart is only a general measuring guide, rice/water measurements may vary.

USING DELAY TIMER

1. Using the provided measuring cup, add rice to the inner pot.
2. Rinse rice to remove excess starch. Drain.
3. Fill with water to the line which corresponds to the number of cups of rice being cooked.
4. Place the inner pot into the cooker.
5. Close the lid securely.
6. Plug the power cord into an available 120V AC wall outlet.
7. Press the /ON/OFF/START button to turn on the cooker.
8. Press the function WHITE RICE, QUICK RICE, BROWN RICE or MENU button to select QUINOA/PORRIDGE/SOUP/STEAM(CAN BE RESERVED), OATMEAL/SAUTÉ/SLOW COOK/CAKE (cannot be reserved)
9. Press the DELAY TIMER button to enter the reservation setting state. You can adjust the reservation time through the HOUR and MINUTE buttons. The maximum reservation time is 24 hours, and the set time is the total time required for cooking.
10. After the reservation time is set, press the START button to enter the reservation waiting state. At this time, the digital display shows the remaining time.
11. Once rice is finished, the cooker will beep and automatically switch to KEEP WARM.
12. For better results, stir the rice with the serving spatula to distribute any remaining moisture.
13. When finished serving cooking, turn the cooker off by pressing the KEEP WARM/CANCEL so digital display reads "----". Press /ON/OFF/START to turn off cooker.
14. Unplug the power cord from the power outlet.

NOTE

- Due to the longer cooking time needed, BROWN RICE may only be delayed for 2 hours or more.
- Rice should not be left in the cooker on KEEP WARM for more than 12 hours.
- Recommended timer pre-setting is no more than 12 hours to avoid food deterioration.

HELPFUL HINTS

- If you misplace the measuring cup, a 3A standard US cup is an exact replacement.

- To add more flavor to rice, try substituting a favorite meat or vegetable broth or stock. The ratio of broth/stock to rice will be the same as water to rice.
- For approximate rice cooking times and suggested rice/water ratios, see the "Rice & Water Measurement Table" on.

QUICK RICE

1. Using the provided measuring cup, add rice to the inner pot
2. Rinse rice to remove excess starch. Drain.
3. Fill with water to the line which corresponds to the number of cups of rice being cooked.
4. Place the inner pot into the cooker.
5. Close the lid securely.
6. Plug the power cord into an available 120V AC wall outlet.
7. Press /ON/OFF/START to turn on the cooker.
8. Press the Quick Rice button to start cooking immediately. The digital display will enter the countdown display after one rotation, and in the final stage, it will count down in 1-minute increments until the the cooking is finished.
9. Once rice is finished, the cooker will beep and automatically switch to KEEP WARM.
10. For better results, stir the rice with the serving spatula to distribute any remaining moisture.
11. When finished serving rice, turn the cooker off by pressing KEEP WARM /CANCEL so digital display reads "----". Press /ON/OFF/START to turn off cooker.
12. Unplug the power cord from the power outlet.

NOTE

- Cooking times are approximate. Altitude, humidity and outside temperature will affect cooking time.
- Opening the lid during the cooking cycle causes a loss of heat and steam. Cooking time may be prolonged if the lid is opened before the rice is finished.

Comparison Tobies

White Rice Uncooked Cups*	Cooking Time With Quick Rice Function	Approx Time Savings Compared To White Rice Function
2 Cups*	22-27 Min.	17 Min.
4 Cups*	24-29 Min.	22 Min.
6 Cups*	31-36 Min.	17 Min.

* Cups referenced are with the included measuring cup.

QUINOA

- Using the provided measuring cup, add quinoa to the inner pot.
- Rinse quinoa to remove excess starch. Drain.
- Fill with water to the line which corresponds to the number of cups of rice being cooked.
- Place the inner pot into the cooker.
- Close the lid securely.
- Plug the power cord into an available 120V AC wall outlet.
- Press  /ON/OFF/START to turn the cooker on.
- Press MENU to cycle to QUINOA. The indicator light will confirm which function is selected.
- Press the START button to start cooking. The digital display will enter the countdown display after one rotation, and in the final stage, it will count down in 1-minute increments until the cooking is finished.
- Once rice is finished, the cooker will beep and automatically switch to KEEP WARM.
- When finished serving rice, turn the cooker off by pressing KEEP WARM /CANCEL so digital display reads "----". Press  /ON/OFF/START to turn off cooker.
- Unplug the power cord from the power outlet.

PORRIDGE

1. Using the provided measuring cup, add rice to the inner pot.
2. Rinse rice to remove excess starch. Drain.
3. Fill with water to the line which corresponds to the number of cups of rice being cooked.
4. Place the inner pot into the cooker.
5. Close the lid securely.
6. Plug the power cord into an available 120V AC wall outlet.
7. Press /ON/OFF/START to turn the cooker on.
8. Press MENU to cycle to PORRIDGE. The indicator light will confirm which function is selected.
9. Press the START button to start cooking. The digital display will enter the countdown display after one rotation, and in the final stage, it will count down in 1-minute increments until the cooking is finished.
10. Once rice is finished, the cooker will beep and automatically switch to KEEP WARM.
11. When finished serving rice, turn the cooker off by pressing KEEP WARM/CANCEL so digital display reads "----". Press  ON/OFF/START to turn off cooker.
12. Unplug the power cord from the power outlet.

OATMEAL

1. Follow packaging instructions for suggested oatmeal/water ratio, add oatmeal and water to the inner pot.
2. Place the inner pot into the cooker.
3. Close the lid securely.
4. Plug into an available 120V AC outlet.
5. Press /ON/OFF/START to turn the cooker on.
6. Press MENU to cycle to OATMEAL. The indicator light will confirm which function is selected.
7. Press /ON/OFF/START to begin cooking on the selected function. The digital display will show a "chasing" pattern and the indicator light will become solid to indicate that it is cooking.
8. The cooker will countdown the final minutes of cook time starting at 10 minutes.
9. Once OATMEAL is finished, the cooker will beep and automatically switch to KEEP WARM. The digital display will show the number of hours the cooker has been on the KEEP WARM setting, beginning with "0".
10. When finished serving, turn the cooker off by pressing KEEP WARM/CANCEL so digital display reads "----". Press  ON/OFF/START to turn off cooker.
11. Unplug the power cord from the power outlet.

 CAUTION

- The rice cooker will not switch to KEEP WARM until all liquid is boiled away. Follow the recipe carefully and do not leave the rice cooker unattended.
- Do not use the provided serving spatula to slow cook. It is not intended to be used in contact with high temperatures. Use a long-handled wooden or heat-safe spoon to stir food while slow cooking.
- Inner pot can become hot. Use oven mitts to handle.

SLOW COOK

1. Add food to be slow cooked to the inner pot.
2. Place the inner pot into the cooker.
3. Close the lid securely.
4. Plug the power cord into an available 120V AC wall outlet.
5. Press the /ON/OFF/START button to turn on the cooker.
6. Press MENU to select SLOW COOK. The digital display will show a flashing "2" to represent 2 hours of slow cook time.
7. Press HOUR or MINUTE to set cook time by one hour, upto 10 hours.
8. Press the /ON/OFF/START button to begin cooking.
9. The digital display will countdown in one minute increments from the selected time.
10. Once cooking is finished, the cooker will beep and automatically switch to KEEP WARM.
11. Open the lid to check food for doneness. If fully cooked, remove food for serving.
12. Turn the rice cooker off by pressing KEEP WARM/ CANCEL so digital display reads "----". Press /ON/OFF/START to turn off cooker.
13. Unplug the power cord from the power outlet.

 CAUTION

- When removing inner pot wear a protective, heat-resistant glove to avoid possible injury.

STEAMING TABLES

Meat Steaming Table

Meat	Steaming Time	Safe Internal Temperature
Fish	25 Min.	140°
Chicken	30 Min.	165°
Pork	30 Min.	160°
Beef	Medium = 25 Min. Medium-Well = 30 Min. Well = 33 Min.	160°

HELPFUL HINTS

- Since most vegetables only absorb a small amount of water, there is no need to increase the amount of water with a larger serving of vegetables.
- Steaming times may vary depending upon the cut of meat being used.
- To ensure meat tastes its best, and to prevent possible illness, check that meat is completely cooked prior to serving. If it is not, simply place more water in the inner pot and repeat the cooking process until the meat is adequately cooked.

Vegetable Steaming Table

Vegetable	Steaming Time
Asparagus	20 Minutes
Broccoli	15 Minutes
Cabbage	25 Minutes
Carrots	25 Minutes
Cauliflower	25 Minutes
Corn on the Cob	25 Minutes

Vegetable	Steaming Time
Green Beans	15 Minutes
Peas	20 Minutes
Spinach	20 Minutes
Squash	20 Minutes
Zucchini	20 Minutes

* When steaming, recommends using 2 cups of water with the provided measuring cup.

NOTE

- Altitude, humidity and outside temperature will affect cooking times.
- These steaming charts are for reference only. Actual cooking times may vary.

SAUTÉ

1. Add ingredients to be sauteed or browned to the inner pot.
2. Place the inner pot into the cooker.
3. Plug into an available 120V AC outlet.
4. Press the /ON/OFF/START to turn on the cooker.
5. Cycle through MENU to select SAUTÉ. Press START to start sauteing.
6. The digital display will show a "chasing" pattern and the indicator light will become solid to indicate that it is cooking. Using a longhandled wooden spoon, stir ingredients until sauteed/browned to the desired level.
7. Add other called for ingredients and liquid to the inner pot.
8. Close the lid securely and allow the cooker to cook.
9. After a few minutes, the cooker will automatically switch to its "Simmer" mode. The cooker will countdown the final 10 minutes of cook time.
10. Once the meal has cooked, the cooker will beep and automatically switch over to KEEP WARM.
11. When finished serving, turn the cooker off by pressing the KEEP WARM /CANCEL so digital display reads "----". Press /ON/OFF/START to turn off cooker.
12. Unplug the power cord from the power outlet.

Proportion Table

Water volume (Scale)	Olive oil (mL)	Onion (piece)	Bell pepper (piece)	Salt (gram)	Ketchup (gram)
One scale	40mL	1/3 piece	1/3 piece	10g	60g
Two scales	60mL	2/3 piece	2/3 piece	20g	90g
Three scales	80mL	1 piece	1 piece	30g	120g

SOUP

1. Add ingredients to the inner pot.
2. Place the inner pot into the cooker.
3. Close the lid securely.
4. Plug into an available 120V AC outlet.
5. Press /ON/OFF/START to turn the cooker on.
6. Press MENU to cycle to Soup . The indicator light will confirm which function is selected. Digital display should read "2:00".
7. Use HOUR/MINUTE to set the time. Adjust cooking time in one hour/ten minute increments 1 and 4 hours for Soup. Press /ON/OFF/START.
8. Once the selected time has passed, cooker will beep and switch to Keep WARM. Digital display will show the number of hours the cooker has been on KEEP WARM beginning with "0".
9. Once food is finished, the cooker will beep and automatically switch to its KEEP WARM setting. The digital display will show the number of hours the cooker has been on the KEEP WARM setting, beginning with "0".
10. When finished serving, turn the cooker off by pressing the KEEP WARM /CANCEL so digital display reads "----", Press /ON/OFF/START to turn off cooker.
11. Unplug the power cord from the power outlet.

CAUTION

- When cooking time has expired, the cooker will go into KEEP WARM. Follow the recipe carefully and do not leave the cooker unattended.
- Do not use the provided serving spatula to cook soups, stews or chilis. It is not intended to be used in contact with high temperatures. Use a long-handled wooden or heat-safe spoon to stir food while slow cooking.
- Inner pot can become hot. Use oven mitts to handle.

CAKE

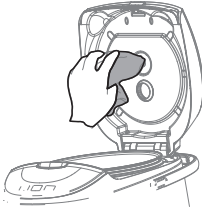
1. Follow instructions on cake mix packaging or recipe to mix liquid ingredients and cake mix. Add cake mix into the inner pot.
2. Place the inner pot into the cooker.
3. Close the lid securely.
4. Plug into an available 120V AC outlet.
5. Press /ON/OFF/START to turn the cooker on.
6. Press the MENU button to cycle to CAKE. The indicator light will confirm which function is selected.
7. Press the Start button to begin cooking on the selected function. The digital display will show a "chasing" pattern and the indicator light will become solid to indicate that it is cooking.
8. The cooker will countdown the final minutes of cook time starting at 10 minutes.
9. Once cake is finished, the cooker will beep and automatically switch to its KEEP WARM setting. The digital display will show the number of hours the cooker has been on the KEEP WARM, beginning with "0".
10. Remove the cake carefully by inverting the inner pot onto a flat dish or surface. Turn the cooker off by pressing the KEEP WARM/CANCEL so digital display reads "----".
Press /ON/OFF/START to turn off cooker.
11. Unplug the power cord from the power outlet.

CAUTION

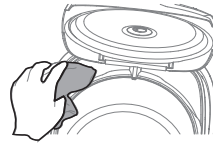
- When removing inner pot wear a protective, heat-resistant glove to avoid possible injury.

CLEANING AND MAINTENANCE

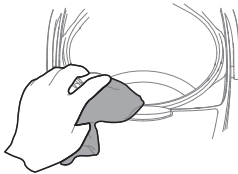
- Wipe the heat preservation cover with wet cloth and do not wash with water.



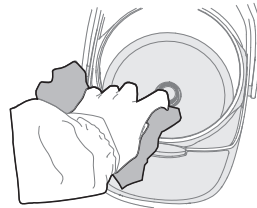
- Wipe dry the water in condensation collector with dry cloth.



- Clean the multi-cooker with a damp cloth.



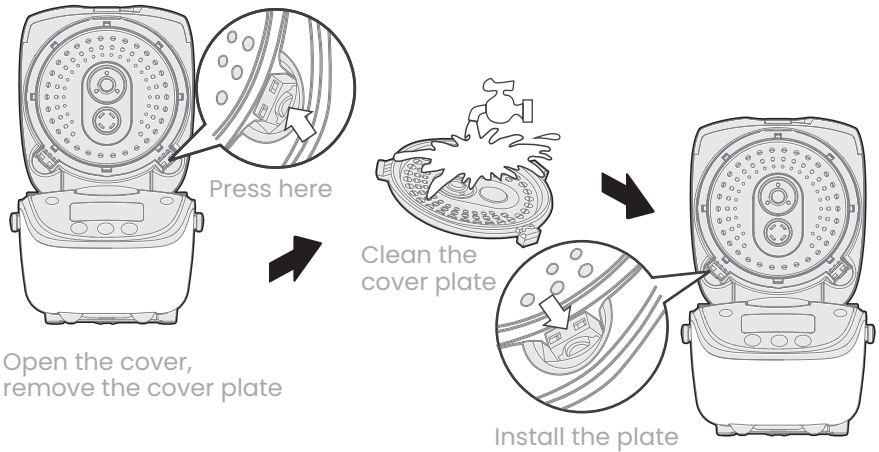
- Clean the water on heating plate (if any) with cloth; polish the burnt rice on the plate (if any) with steel scrubber or sand paper.



- Wipe the water and rice around and below the cooking pot before placing in.



Cover Plate Cleaning Methods

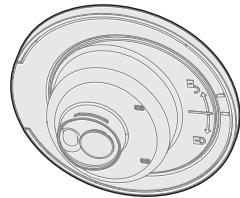
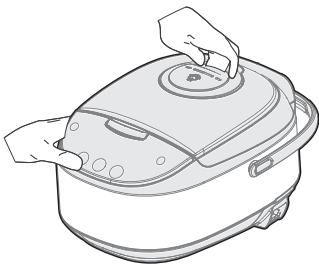


Disassembly, Cleaning and Assembly of Steam Valve.

NOTE:

The valve should be cleaned frequently to ensure smooth venting. Please clean when the appliance cools down to avoid burns.

- Grasp the handle of steam valve and lift upward.
- Open the valve seat and valve cover in according to the direction indicated on the valve seat.



- Drawing of opening it.



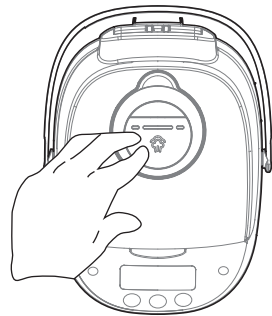
- Clean it with water after opening.



- Align the valve cover with the slot of valve seat, close the steam valve in accordance with the instructions, installation completed when heard "Click" sound



- Press down to install the steam valve



TROUBLESHOOTING

Operation of your appliance can lead to errors and malfunctions. The following tables contain possible causes and notes for resolving an error message or malfunction. It is recommended to read the tables carefully below in order to save your time and money that may cost for calling to the service center.

Fault	Possible reasons	Coping methods
Abnormal code is always on	E1: Bottom sensor open circuit E2: Bottom sensor short circuit E5: Upper cover sensor open circuit E6: Upper cover sensor short circuit EU: Communication failure (receiving) EU (Flashing) : Communication failure (transmission)	If it still reports a fault after unplugging the power and plugging again, please send it to the local after-sales service center
Abnormal code flicking	EU: Communication sending failure	EU: Pull out and re-connect the power cord, if the display still shows the same message, please send the cooker to your local after-sales service center for maintenance.

LIMITED ONE YEAR WARRANTY

This is the only express warranty for this product and is in lieu of any other warranty or condition

This product is warranted to be free from defects in material and workmanship for a period of one (1) year from the date of original purchase. During this period, your exclusive remedy is repair or replacement of this product or any component found to be defective, at your option; however, you are responsible for all costs associated with returning the product to us and our returning the product or component under this warranty to you. If the product or component is no longer available, we will replace with a similar one of equal or greater value.

This warranty does not cover glass, filters, wear from normal use, use not in conformity with the printed directions, or damage to the product resulting from accident, alteration, abuse or misuse. This warranty extends only to the original consumer purchaser or gift recipient. Keep the original sales receipt, as proof of purchase is required to make a warranty claim. This warranty is valid if product is used for other than single-family household use or subject-ed to any voltage and wave form other than as specified on the label (e.g., 120V ~)

We exclude all claims for special, incidental, and consequential damages by breach of express or implied warranty. All liability is limited to amount of the purchase price. Every implied warranty, including any statutory warranty or condition of merchantability or fitness for particular purpose, is disclaimed except to the extent prohibited by law, in which case such warranty or condition is limited to the duration of this written warranty. This warranty gives you specific legal rights. you may have other legal rights that vary depending on where you live. Some states or provinces do not allow limitations on implied warranties or special, incidental consequential damages, so the foregoing limitations may not apply to you.

NOTE:

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... is how i feel !