

# COSORI®

## User Manual

### 5.0-Quart Rice Cooker



#### Questions or Concerns?

support@cosori.com | (888) 402-1684  
Mon-Fri, 9:00 am-5:00 pm PST/PDT



Thank you for  
your purchase!



(We hope you love your new rice cooker as much as we do)



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## CONTACT OUR CHEFS

Our helpful, in-house chefs are ready to assist you with any questions you might have!

**Email:** [recipes@cosori.com](mailto:recipes@cosori.com)

**Toll-Free:** (888) 402-1684

Mon–Fri, 9:00 am–5:00 pm PST/PDT

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On behalf of all of us at COSORI,

*Happy cooking!*

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## Package Contents

1 x 5.0-Quart Rice Cooker
1 x Inner Pot
1 x 3.0-Quart Steam Basket
1 x Standing Rice Paddle
1 x Measuring Cup
1 x Recipe Book
1 x User Manual
1 x Quick Reference Guide

## Specifications

<b>Model</b>	CRC-R501-KUS
<b>Power Supply</b>	AC 120V, 60Hz
<b>Rated Power</b>	1000W
<b>Capacity</b>	5 qt / 10 cup* (uncooked rice)
<b>Weight</b>	9.3 lb / 4.2 kg
<b>Dimensions</b>	12.3 x 10.6 x 9.2 in / 31.2 x 26.9 x 23.4 cm

\*using the included rice measuring cup, which is approximately 6.1 oz / 180 mL.

# READ AND SAVE THESE INSTRUCTIONS

## IMPORTANT SAFEGUARDS

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Follow basic safety precautions when using your rice cooker.

Read all instructions.

### Key Safety Points

- **Do not** touch hot surfaces.
- **Do not** touch the steam vent or the area near the steam vent while cooking or in Keep Warm mode. **Do not** cover the area with a cloth.
- **Always** use heat-resistant gloves, pads, or oven mitts when moving the rice cooker, handling hot materials, and when placing items in or removing items from the rice cooker, including the inner pot, steam basket, and accessories.
- **Never** use the rice cooker without the inner pot in place.
- Children should be supervised to ensure that they do not play with the rice cooker.
- **Do not** allow children to clean or perform maintenance on the rice cooker.
- **Do not** use your rice cooker if it is damaged, not working, or if the cord or plug is damaged. Contact **Customer Support** (see page 21).
- Using accessories or replacement parts not recommended by COSORI may cause injuries.

### General Safety

- To protect against electric shock, **do not immerse the rice cooker**, cord, or plug in water or liquid.
- **Do not** use the rice cooker in water or under running water.
- Unplug when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning or storage.
- **Do not** put food, liquid, or foreign objects on the heating plate.
- Ensure the heating plate is clean and the underside of the inner pot is dry before inserting the inner pot.
- Close supervision is necessary when the rice cooker is used by or near children.
- **Do not** use outdoors.
- **Do not** place the rice cooker or any of its parts on or near hot gas or electric burners, or in a heated oven.
- **Do not** use the included accessories and inner pot in a microwave, on a stove or grill, or in an oven.
- Be extremely cautious when moving the rice cooker or inner pot if it contains hot oil or other hot liquids.
- The rice cooker is not intended to be operated by means of an external timer or separate remote-control system.
- This rice cooker 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 rice cooker by a person responsible for their safety.

- **Only** use as directed in this manual. **Do not** use for any purpose other than its intended use.
- Not for commercial use. Household use **only**.

**Note:** See **Care & Maintenance** for instructions on how to clean accessories (page 17).

## While Cooking

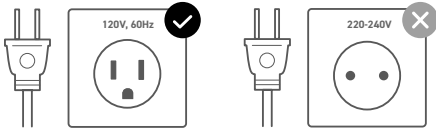
- **CAUTION:** Risk of electric shock. Cook **only** in the removable inner pot. **Do not** put any liquid directly into the rice cooker.
- Use on a flat, stable, heat-resistant surface away from heat sources or liquids.
- The removable inner pot is extremely hot during use and can be heavy when full of ingredients.
- Be careful when handling the inner pot or steam basket when it contains hot food, hot oil, or other hot liquids.
- Place hot accessories on a heat-resistant surface or potholder.
- **Do not** place anything on top of your rice cooker while it is operating. **Do not** store anything inside your rice cooker other than recommended accessories.
- **Do not** touch the metal portion of the lid, hot surfaces, or any accessories during or immediately after cooking because they will be hot.
- **Do not** place paper, cardboard, or plastic into your rice cooker, or any materials which may catch fire or melt.
- **Do not** use this rice cooker for deep frying with oil.

- **Do not** block any ventilation openings. Hot steam is released through openings. Keep your hands and face clear of openings.
- **Do not** leave the rice cooker unattended while in use.

## Power & Cord

- This rice cooker uses a short power-supply cord to reduce the risk of being pulled on by children, entangling, or tripping.
- To turn the rice cooker off, tap **CANCEL** to stop cooking, then unplug. To unplug, grasp the plug and pull from the outlet. **Never** pull from the power cord.
- **Do not** use with an extension cord. This rice cooker is intended for countertop use only.
- **Do not** let the power cord hang over the edge of a table or counter or touch hot surfaces.
- The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.
- **Never** use an outlet below the counter when plugging in your rice cooker.
- Your rice cooker has a polarized plug (one prong is wider than the other), which fits into a polarized outlet only one way. If the plug does not fit, reverse the plug. If it still does not fit, **do not** use the plug in that outlet. **Do not** alter the plug in any way.
- Keep the rice cooker and its cord out of reach of children.

- Your rice cooker should **only** be used with **120V, 60Hz** electrical systems. **Do not** plug into another type of outlet.



- If the power supply cord is damaged, it must be replaced by Arovast Corporation or similarly qualified persons in order to avoid an electric or fire hazard. Please contact **Customer Support** (page 21).

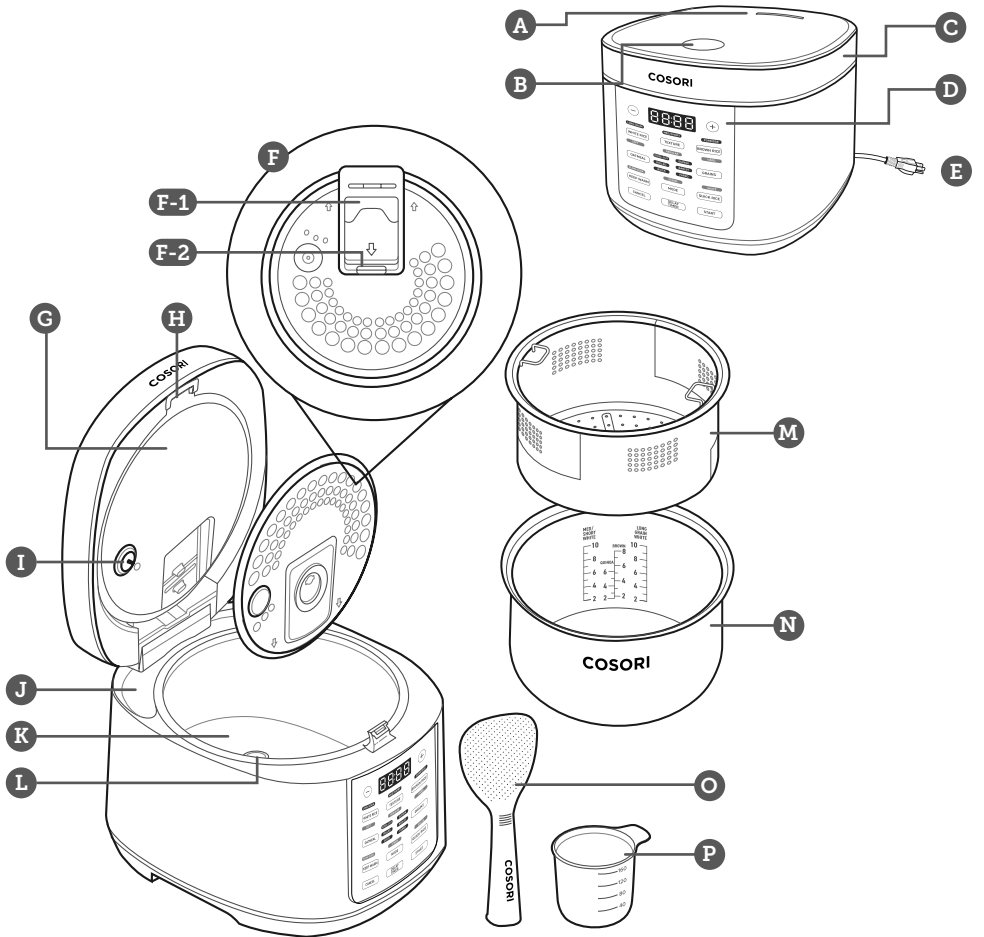
## Electromagnetic Fields (EMF)

This rice cooker complies with all standards regarding electromagnetic fields (EMF). If handled properly and according to the instructions in this user manual, the appliance is safe to use based on scientific evidence available today.

# SAVE THESE INSTRUCTIONS

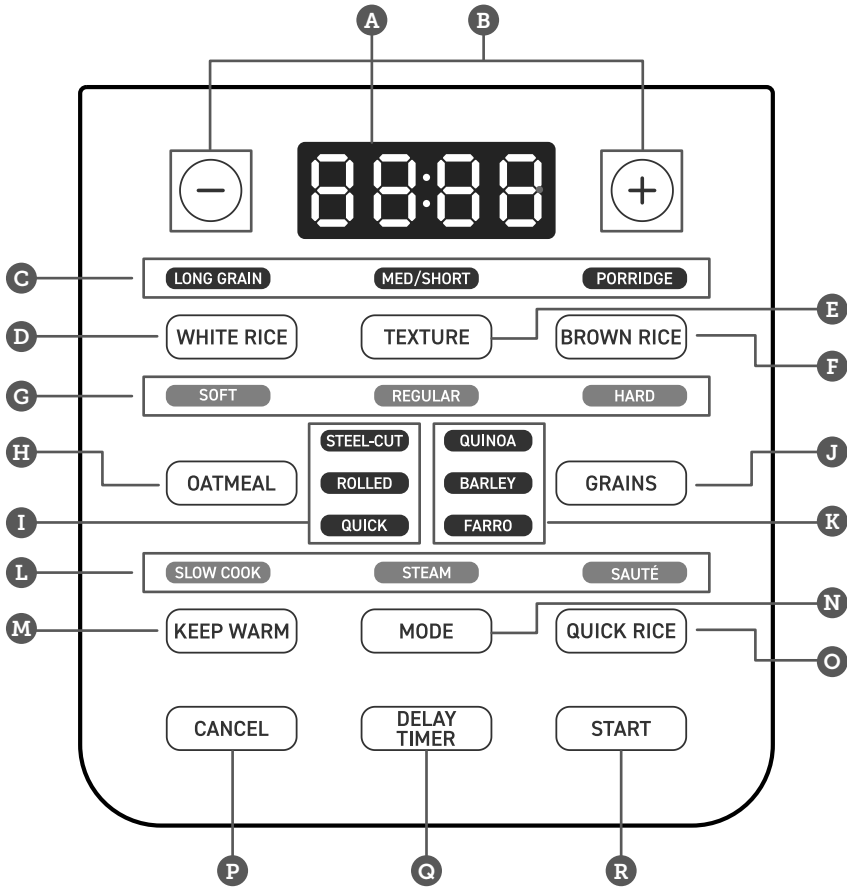
# GETTING TO KNOW YOUR RICE COOKER

## Rice Cooker Diagram



- |                             |                                     |                                  |
|-----------------------------|-------------------------------------|----------------------------------|
| <b>A.</b> Steam Vent        | <b>G.</b> Radiator Plate            | <b>M.</b> 3.0-Quart Steam Basket |
| <b>B.</b> Open Button       | <b>H.</b> Inner Lid Release Button  | <b>N.</b> Nonstick Inner Pot     |
| <b>C.</b> Lid               | <b>I.</b> Top Temperature Sensor    | <b>O.</b> Standing Rice Paddle   |
| <b>D.</b> Control Panel     | <b>J.</b> Condensation Collectors   | <b>P.</b> Measuring Cup          |
| <b>E.</b> Power Cord        | <b>K.</b> Heating Plate             |                                  |
| <b>F.</b> Inner Lid         | <b>L.</b> Bottom Temperature Sensor |                                  |
| 1. Steam Cap                |                                     |                                  |
| 2. Steam Cap Release Button |                                     |                                  |

# Control Panel



- |                                  |                               |
|----------------------------------|-------------------------------|
| <b>A.</b> Display                | <b>J.</b> Grains Button       |
| <b>B.</b> Increase/Decrease Time | <b>K.</b> Grain Type          |
| <b>C.</b> Rice Type              | <b>L.</b> Cooking Modes       |
| <b>D.</b> White Rice Button      | <b>M.</b> Keep Warm Button    |
| <b>E.</b> Rice Texture Button    | <b>N.</b> Cooking Mode Button |
| <b>F.</b> Brown Rice Button      | <b>O.</b> Quick Rice Button   |
| <b>G.</b> Rice Texture           | <b>P.</b> Cancel Button       |
| <b>H.</b> Oatmeal Button         | <b>Q.</b> Delay Timer Button  |
| <b>I.</b> Oatmeal Type           | <b>R.</b> Start Button        |



# BEFORE FIRST USE

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## Setting Up

1. Remove all packaging around and inside the rice cooker.
2. Place on a stable, level, heat-resistant surface. Keep away from areas that can be damaged by steam (such as walls or cupboards).
3. Remove the inner lid (see page 17).  
[Figure 1.1]
4. Wash the inner lid, steam cap, inner pot, steam basket, rice paddle, and measuring cup with hot, soapy water and a non-abrasive sponge.
5. Dry the parts and reinstall the inner lid. Place the inner pot in the rice cooker.

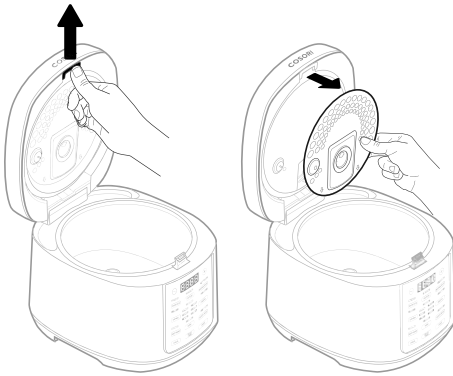


Figure 1.1

## Test Run

A test run will help you become familiar with your rice cooker, make sure it's working correctly, and clean it of possible residues.

1. Make sure there is no food or packaging in the rice cooker and plug it in.
2. Add water to the inner pot up to the "**STEAM**" water level marking. Close the lid.
3. Tap **MODE** twice to select "**STEAM**".
4. Tap **START** to start the Steam function.
5. The rice cooker will beep several times when finished.
6. Open the lid, carefully remove the inner pot, and discard the remaining water.
7. Let the rice cooker cool for 15 minutes. Wipe the inner lid and outside of the rice cooker with a dry cloth.

# COOKING WITH YOUR RICE COOKER

## Cooking Functions

**Note:**

- Cook time is an estimate. Actual cook time may vary depending on factors such as amount of grain and water, room temperature, water temperature, and voltage.
- The inner pot **does not** have water level markings for 1 cup. If you are cooking 1 cup, use the "Grain : Water Ratio" column to determine the correct amount of water.

## Cooking Functions Quick Reference Charts

Grain Type	Function	Water Level Marking	Grain : Water Ratio	Cups*	Estimated Cook Time (Minutes)
Long Grain White Rice	WHITE RICE LONG GRAIN	Long Grain White	1 : 1 $\frac{1}{6}$	1	35–45
				5	45–55
				10	55–65
Medium/Short Grain White Rice	WHITE RICE MED/SHORT	Med/Short White	1 : 1 $\frac{1}{8}$	1	32–42
				5	41–51
				10	51–61
White Rice Porridge	WHITE RICE PORRIDGE	Porridge	1 : 5	$\frac{1}{2}$	35–45
				1	45–55
				1 $\frac{1}{2}$	50–60
				2	55–65
				2 $\frac{1}{2}$	60–70
Quick White Rice**	QUICK RICE	Long Grain White	1 : 1 $\frac{1}{6}$	1	27–37
				5	39–49
				10	50–60
Jasmine White Rice	WHITE RICE LONG GRAIN	Long Grain White	1 : 1 $\frac{1}{6}$	1	35–45
				5	40–50
				10	50–60
Sushi Rice	WHITE RICE MED/SHORT	Med/Short White	1 : 1 $\frac{1}{8}$	1	32–42
				5	41–51
				10	51–61
Long Grain Brown Rice	BROWN RICE LONG GRAIN	Brown	1 : 1 $\frac{3}{8}$	1	59–69
				4	65–75
				8	72–82

Grain Type	Function	Water Level Marking	Grain : Water Ratio	Cups*	Estimated Cook Time (Minutes)
<b>Medium/Short Grain Brown Rice</b>	<b>BROWN RICE MED/SHORT GRAIN</b>	Brown	1 : 1¼	1	60-70
				4	66-76
				8	73-83
<b>Brown Rice Porridge</b>	<b>BROWN RICE PORRIDGE</b>		1 : 3½	½	55-65
				1	60-70
				1½	65-75
				2	70-80
				2½	75-85
<b>Steel-Cut Oatmeal</b>	<b>OATMEAL STEEL-CUT</b>	Steel Cut Oatmeal	1 : 3	1	35-45
				2	40-50
				4	50-60
<b>Rolled Oatmeal</b>	<b>OATMEAL ROLLED</b>	Rolled Oatmeal	1 : 3	1	21-31
				2	28-38
				4	40-50
<b>Quick Oatmeal</b>	<b>OATMEAL QUICK</b>	Rolled Oatmeal	1 : 3	1	14-24
				2	20-30
				4	30-40
<b>Quinoa</b>	<b>GRAINS QUINOA</b>	Quinoa	1 : 1¼	1	37-47
				3	42-52
				6	46-56
<b>Barley</b>	<b>GRAINS BARLEY</b>	Barley	1 : 1¼	1	50-60
				3	54-64
				6	60-70
<b>Farro</b>	<b>GRAINS FARRO</b>	Farro	1 : 1¼	1	65-75
				3	68-78
				6	73-83

\*1 rice measuring cup is approximately 6.1 oz / 180 mL.

\*\*The Quick Rice function cooks white rice faster but may result in slightly harder rice.

Function	Time Range	Default Time	Default Temperature
Slow Cook	5 min-24 hr	30 min	212°F / 100°C
Steam	1 min-1 hr	10 min	212°F / 100°C
Sauté	1 min-30 min	5 min	320°F / 160°C
Keep Warm	10 min-24 hr		158°F / 70°C
Delay Timer	10 min-24 hr		

## White Rice / Brown Rice

1. Use the measuring cup to measure uncooked rice. Overfill the cup, then level it off to get an accurate measurement. [Figure 2.1]

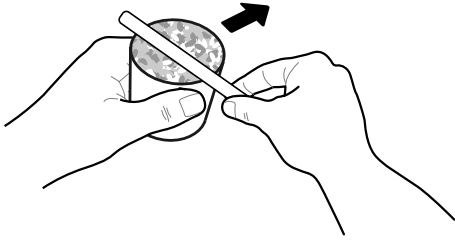


Figure 2.1

2. Place rice in a separate container or fine mesh sieve. Wash rice until the water appears clear.
3. Transfer washed rice to the inner pot and add the appropriate amount of water. You can reference the water level markings printed on the inside of the inner pot.
4. Place the inner pot in the rice cooker. Close the lid.
  - a. Make sure that the inner lid and steam cap are properly installed.
5. Plug in the rice cooker. Tap **WHITE RICE** or **BROWN RICE**. "**LONG GRAIN**" is automatically selected. Continue tapping to select "**MED/SHORT GRAIN**" or "**PORRIDGE**". The estimated cook time will show on the display.
  - a. If you're cooking porridge, you can adjust the cook time from 40 min–2 hr.
6. "**REGULAR**" rice texture is automatically selected. Optionally, tap **TEXTURE** to select "**SOFT**" or "**HARD**".
7. Optionally, tap **DELAY TIMER** and use **+** and **-** to delay cooking for up to 24 hours. Cooking will automatically start after counting down.
8. Tap **START** to start the cooking function.
9. The rice cooker will beep several times when finished and automatically switch to the Keep Warm function. The display will show how much time has passed since cooking finished. Tap **CANCEL** twice to stop the Keep Warm function.
  - a. Keep Warm can last up to 24 hours, but we recommend that you avoid leaving cooked rice in the rice cooker for more than 5 hours.

## Quick Rice

1. Use the measuring cup to measure uncooked rice. Overfill the cup, then level it off to get an accurate measurement.
2. Place rice in a separate container or fine mesh sieve. Wash rice until the water appears clear.
3. Transfer washed rice to the inner pot and add the appropriate amount of water. You can reference the water level markings printed on the inside of the inner pot.
4. Place the inner pot in the rice cooker. Close the lid.
  - a. Make sure that the inner lid and steam cap are properly installed.
5. Plug in the rice cooker. Tap **QUICK RICE**. The estimated cook time will show on the display.
  - a. The Quick Rice function cooks rice faster but the texture may be slightly harder.
6. Tap **START** to start the cooking function.
7. The rice cooker will beep several times when finished and automatically switch to the Keep Warm function. The display will show how much time has passed since cooking finished. Tap **CANCEL** twice to stop the Keep Warm function.
  - a. Keep Warm can last up to 24 hours, but we recommend that you avoid leaving cooked rice in the rice cooker for more than 5 hours.

## Oatmeal

1. Use the measuring cup to measure uncooked oats. Overfill the cup, then level it off to get an accurate measurement.
2. Place oats in the inner pot and add the appropriate amount of water. You can reference the water level markings printed on the inside of the inner pot.
3. Place the inner pot in the rice cooker. Close the lid.
  - a. Make sure that the inner lid and steam cap are properly installed.
4. Plug in the rice cooker. Tap **OATMEAL**. "**STEEL-CUT**" is automatically selected. Continue tapping to select "**ROLLED**" or "**QUICK**". The estimated cook time will show on the display.
5. Optionally, tap **DELAY TIMER** and use **+** and **-** to delay cooking for up to 24 hours. Cooking will automatically start after counting down.
6. Tap **START** to start the cooking function.
7. The rice cooker will beep several times when finished and automatically switch to the Keep Warm function. The display will show how much time has passed since cooking finished. Tap **CANCEL** twice to stop the Keep Warm function.
  - a. Keep Warm can last up to 24 hours, but we recommend that you avoid leaving cooked oatmeal in the rice cooker for more than 3 hours.

## Grains

1. Use the measuring cup to measure uncooked grains, such as quinoa. Overfill the cup, then level it off to get an accurate measurement.
2. Place grains in the inner pot and add the appropriate amount of water. You can reference the water level markings printed on the inside of the inner pot.
3. Place the inner pot in the rice cooker. Close the lid.
  - a. Make sure that the inner lid and steam cap are properly installed.
4. Plug in the rice cooker. Tap **GRAINS**. "QUINOA" is automatically selected. Continue tapping to select "**BARLEY**" or "**FARRO**". The estimated cook time will show on the display.
5. Optionally, tap **DELAY TIMER** and use **+** and **-** to delay cooking for up to 24 hours. Cooking will automatically start after counting down.
6. Tap **START** to start the cooking function.
7. The rice cooker will beep several times when finished and automatically switch to the Keep Warm function. The display will show how much time has passed since cooking finished. Tap **CANCEL** twice to stop the Keep Warm function.
  - a. Keep Warm can last up to 24 hours, but we recommend that you avoid leaving cooked grain in the rice cooker for more than 3 hours.

## Slow Cook

1. Place food in the inner pot.
  - a. **Do not** fill past the 10-cup long grain white rice water level marking.
2. Place the inner pot in the rice cooker. Close the lid.
  - a. Make sure that the inner lid and steam cap are properly installed.
3. Plug in the rice cooker. Tap **MODE** to select "**SLOW COOK**".
4. Tap **+** and **-** to adjust the cook time.
5. Optionally, tap **DELAY TIMER** and use **+** and **-** to delay cooking for up to 24 hours. Cooking will automatically start after counting down.
6. Tap **START** to start the cooking function.
7. The rice cooker will beep several times when finished and automatically switch to the Keep Warm function. The display will show how much time has passed since cooking finished. Tap **CANCEL** twice to stop the Keep Warm function.
  - a. Keep Warm can last up to 24 hours, but we recommend that you avoid leaving cooked food in the rice cooker for more than 3 hours.

## Steam

1. Add water to the inner pot up to the "**STEAM**" water level marking.
2. Place food in the steam basket, then place the steam basket in the inner pot.
  - a. **Do not** overfill the steam basket.
3. Place the inner pot in the rice cooker. Close the lid.
  - a. Make sure that the inner lid and steam cap are properly installed.
4. Plug in the rice cooker. Tap **MODE** twice to select "**STEAM**".
5. Tap **+** and **-** to adjust the cook time.
6. Optionally, tap **DELAY TIMER** and use **+** and **-** to delay cooking for up to 24 hours. Cooking will automatically start after counting down.
7. Tap **START** to start the cooking function. "PrE" will show on the display and the rice cooker will begin preheating. When preheating is finished, the display will show the timer counting down.
8. The rice cooker will beep several times when finished and automatically switch to the Keep Warm function. The display will show how much time has passed since cooking finished. Tap **CANCEL** twice to stop the Keep Warm function.
  - a. Keep Warm can last up to 24 hours, but we recommend that you avoid leaving cooked food in the rice cooker for more than 3 hours.

## Sauté

1. Place the inner pot in the rice cooker. You can leave the lid open or close the lid for faster preheating.
2. Plug in the rice cooker. Tap **MODE** three times to select "**SAUTE**".
3. Tap **+** and **-** to adjust the cook time.
4. Tap **START** to start the cooking function. "**PRE**" will show on the display and the rice cooker will begin preheating. When preheating is finished, the display will show the timer counting down.
  - a. You can add oil to the inner pot before or after preheating.
  - b. If food is added to the inner pot before preheating finishes, the countdown may not appear.
5. Place food in the inner pot to begin cooking.
6. When finished, tap **CANCEL** to stop the cooking function.

## Keep Warm

1. Place the inner pot in the rice cooker. Close the lid.
  - a. Make sure that the inner lid and steam cap are properly installed.
2. Plug in the rice cooker. Tap **KEEP WARM**.
3. Tap **+** and **-** to adjust the time.
4. Tap **START** to start the cooking function.

**Note:** After every cooking function (except **"SAUTE"**), the rice cooker will automatically switch to the Keep Warm function. The display will show how much time has passed since cooking finished. Tap **CANCEL** twice to stop the Keep Warm function.

## Delay Timer

1. Before cooking, tap **DELAY TIMER** to set a delay timer.
  - a. You **cannot** set a delay timer in **"KEEP WARM"**, **"SAUTE"**, or **"QUICK RICE"** functions.
2. Tap **+** and **-** to delay cooking for up to 24 hours.

**Note:** This is not a delayed start. Food will **finish** cooking when the delay timer ends.

3. Tap **START** and cooking will automatically start after counting down.



# CARE & MAINTENANCE

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## Note:

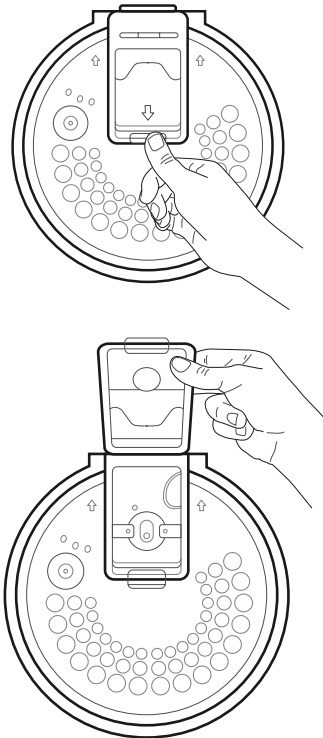
- **Always** clean the inner pot and accessories after every use.
  - The inner pot has a nonstick coating for easy cleaning.
  - **Do not** use abrasive cleaners, metal scouring pads, or metal utensils on any part of the rice cooker, including inner pot and other accessories. These will scratch or damage their surfaces.
  - This rice cooker does not contain any user-serviceable parts. For any repairs, contact **Customer Support** (see page 21).
1. Before cleaning, turn off and unplug the rice cooker and allow it to cool completely.
  2. Wipe the outside and inside of the rice cooker with a moist cloth.
  3. Press the Inner Lid Release Button, then pull the inner lid to remove it. If necessary, press the Steam Cap Release Button to empty and clean the steam cap.
  4. Wash the inner lid, steam cap, inner pot, steam basket, rice paddle, and measuring cup with hot, soapy water and a non-abrasive sponge. Soak if necessary.
    - a. Accessories are also dishwasher-safe on the top rack.
  5. Dry the parts and reinstall the inner lid. Place the inner pot in the rice cooker.
  6. Let all surfaces dry completely before plugging in or turning on the rice cooker.

## Storage

1. Clean and dry the rice cooker and all accessories.
2. Place the inner pot in the rice cooker. Close the lid.
3. Store the rice cooker in an upright position. **Do not** store anything on top.

## Emptying the Steam Cap

1. Press the Steam Cap Release Button located on the inner lid.
2. Empty the water that is collected in the steam cap.
3. Clean the steam cap with hot, soapy water and a non-abrasive sponge.
  - a. If necessary, you can remove the steam cap for easy cleaning and drying.



# TROUBLESHOOTING

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Problem	Possible Solution
<b>The rice cooker will not turn on.</b>	Make sure the rice cooker is plugged into a powered outlet.
<b>The rice cooker has a plastic smell.</b>	Any rice cooker may have a plastic smell from the manufacturing process. This is normal. Follow the instructions for a <b>Test Run</b> (page 9) to decrease the plastic smell. If the plastic smell does not decrease, contact <b>Customer Support</b> (see page 21).
<b>Food is undercooked, too soft, or too hard.</b>	Make sure the food to water ratio is correct.
	Make sure you select the correct cooking function for the food you are cooking.
<b>Food boils over while cooking.</b>	Make sure the food to water ratio is correct.
	Make sure the inner lid and steam cap are properly installed.
<b>Display shows Error Code "E1\E3".</b>	There is an open circuit in the temperature monitor. Contact <b>Customer Support</b> (see page 21).
<b>Display shows Error Code "E2\E4".</b>	There is a short circuit in the temperature monitor. Contact <b>Customer Support</b> (see page 21).

If your problem is not listed, please contact **Customer Support** (see page 21).

# FEDERAL COMMUNICATION COMMISSION INTERFERENCE STATEMENT - PART 15

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This device complies with Part 15 of the FCC Rules. Operation is subject to the following two conditions:

1. This device may not cause harmful interference, and
2. This device must accept any interference received, including interference that may cause undesired operation.

NOTE: This equipment has been tested and found to comply with the limits for a Class B digital device, pursuant to Part 15 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment generates, uses and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

- Reorient or relocate the receiving antenna.
- Increase the separation between the equipment and receiver.
- Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
- Consult the dealer or an experienced radio/TV technician for help.

**FCC Caution:** Any changes or modifications not expressly approved by the party responsible for compliance could void the user's authority to operate this equipment.

## **FCC SUPPLIER'S DECLARATION OF CONFORMITY (SDOC)**

Arovast Corporation hereby declares that this equipment is in compliance with FCC requirements. The declaration of conformity may be consulted in the support section of our website, accessible from [www.cosori.com](http://www.cosori.com)

# WARRANTY INFORMATION

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<b>Product Name</b>	5.0-Quart Rice Cooker
<b>Model</b>	CRC-R501-KUS
<i>For your own reference, we strongly recommend that you record your order ID and date of purchase.</i>	
<b>Date of Purchase</b>	
<b>Order ID</b>	

## TERMS & POLICY

Arovast Corporation ("Arovast") warrants this product to the original purchaser to be free from defects in material and workmanship, under normal use and conditions, for a period of 2 years from the date of original purchase.

Arovast agrees, at our option during the warranty period, to repair any defect in material or workmanship or furnish an equal product in exchange without charge, subject to verification of the defect or malfunction and proof of the date of purchase.

There is no other express warranty. This warranty does not apply:

- If the product has been modified from its original condition;
- If the product has not been used in accordance with directions and instructions in the user manual;
- To damages or defects caused by accident, abuse, misuse or improper or inadequate maintenance;
- To damages or defects caused by service or repair of the product performed by an unauthorized service provider or by anyone other than Arovast;
- To damages or defects occurring during commercial use, rental use, or any use for which the product is not intended;
- To damages or defects exceeding the cost of the product.

Arovast will not be liable for indirect, incidental, or consequential damages in connection with the use of the product covered by this warranty.

This warranty extends only to the original consumer purchaser of the product and is not transferable to any subsequent owner of the product regardless of whether the product is transferred during the specified term of the warranty.

This warranty does not extend to products purchased from unauthorized sellers. Arovast's warranty extends only to products purchased from authorized sellers that are subject to Arovast's quality controls and have agreed to follow its quality controls.

All implied warranties are limited to the period of this limited warranty.

This warranty gives you specific legal rights and you may also have other rights which vary from state to state. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.

If you discover that your product is defective within the specified warranty period, please contact Customer Support via **support@cosori.com**. **DO NOT** dispose of your product before contacting us. Once our Customer Support Team has approved your request, please return the product with a copy of the invoice and order ID.

Every Cosori product automatically includes a 2-year warranty. To make the customer support process quick and easy, register your product online at [www.cosori.com/warranty](http://www.cosori.com/warranty)

This warranty is made by:

Arovast Corporation  
1202 N. Miller St., Suite A  
Anaheim, CA 92806

# CUSTOMER SUPPORT

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If you have any questions or concerns about your new product, please contact our helpful Customer Support Team.

**Arovast Corporation**

1202 N. Miller St., Suite A  
Anaheim, CA 92806

**Email:** [support@cosori.com](mailto:support@cosori.com)

**Toll-Free:** (888) 402-1684

**Support Hours**

Mon–Fri, 9:00 am–5:00 pm PST/PDT

*\*Please have your invoice and order ID ready before contacting Customer Support.*

# SHOW US WHAT YOU'RE MAKING

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We hope this has been helpful to you. We can't wait to see your beautiful results, and we think you'll want to share glam shots! Our community awaits your uploads—just pick your platform of choice below. Snap, tag, and hashtag away, COSORI chef!

**#LiveLifeTastefully #iCookCOSORI**

**@COSORICooks**



**@COSORI**



## MORE COSORI RECIPES

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Considering *what* to cook? Many recipe ideas are available, both from us, the COSORI community, and through the VeSync app.



**Scan the QR code  
to get the app.**



# COSORI®

**Questions or Concerns?**

Mon-Fri, 9:00 am-5:00 pm PST/PDT  
support@cosori.com | (888) 402-1684