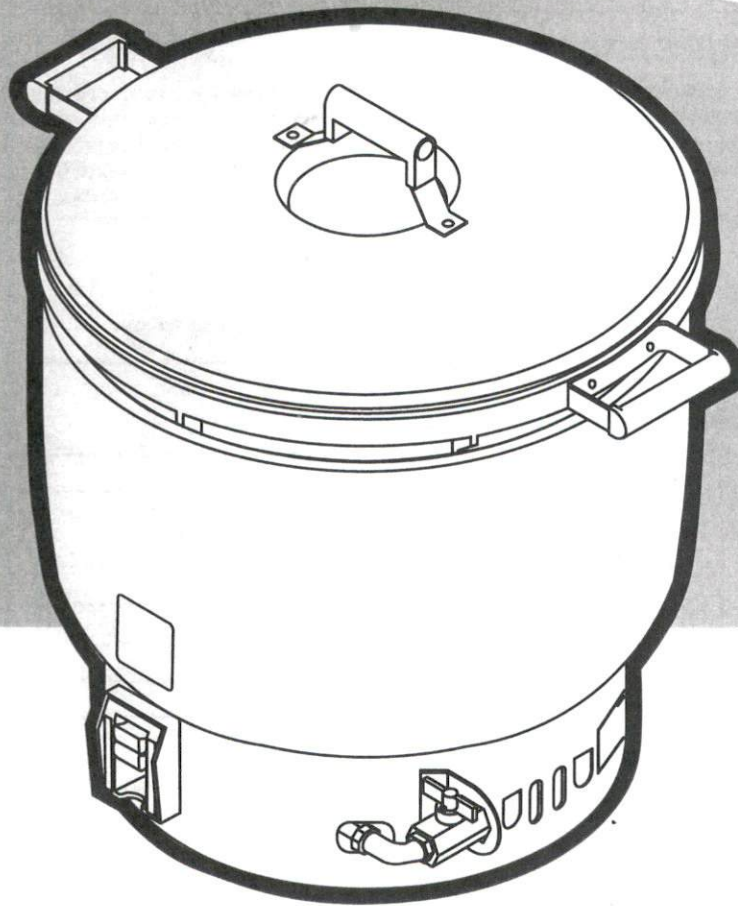


# **amko** AK-55RC

**GAS FIRED RICE COOKER**

INSTALLATION & OPERATING MANUAL

**55 CUPS**



**AK-55RC**  
**Rice Cooker**



**amko**  
GAS FIRED RICE COOKER

**FOR YOUR SAFETY**

Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

**ESURE DE SECURITE**

Ne pas entreposer ni utiliser de l'essence ni autres vapeurs ou liquides inflammables à proximité de cet appareil ou de tout autre appareil

**WARNING**

Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read this installation, operating and maintenance instructions thoroughly before installing or servicing this equipment

**AVERTISSEMENT**

L'installation, le réglage, la modification, la réparation ou l'entretien incorrect de cet appareil peut causer des dommages matériels, des blessures ou la mort. Lire attentivement les instructions d'installation, de fonctionnement et d'entretien avant de procéder à son installation ou entretien

**TO PURCHASER**

Contact your local gas supplier and ask instructions in the event the user smells gas. This information should be posted in a prominent location

**À L'ACHETEUR**

Communiquez avec votre distributeur de gaz et informez vous quant aux procédés à suivre si vous détectez une odeur de gaz. Cette information doit être affichée à un endroit facile d'accès et très visible.

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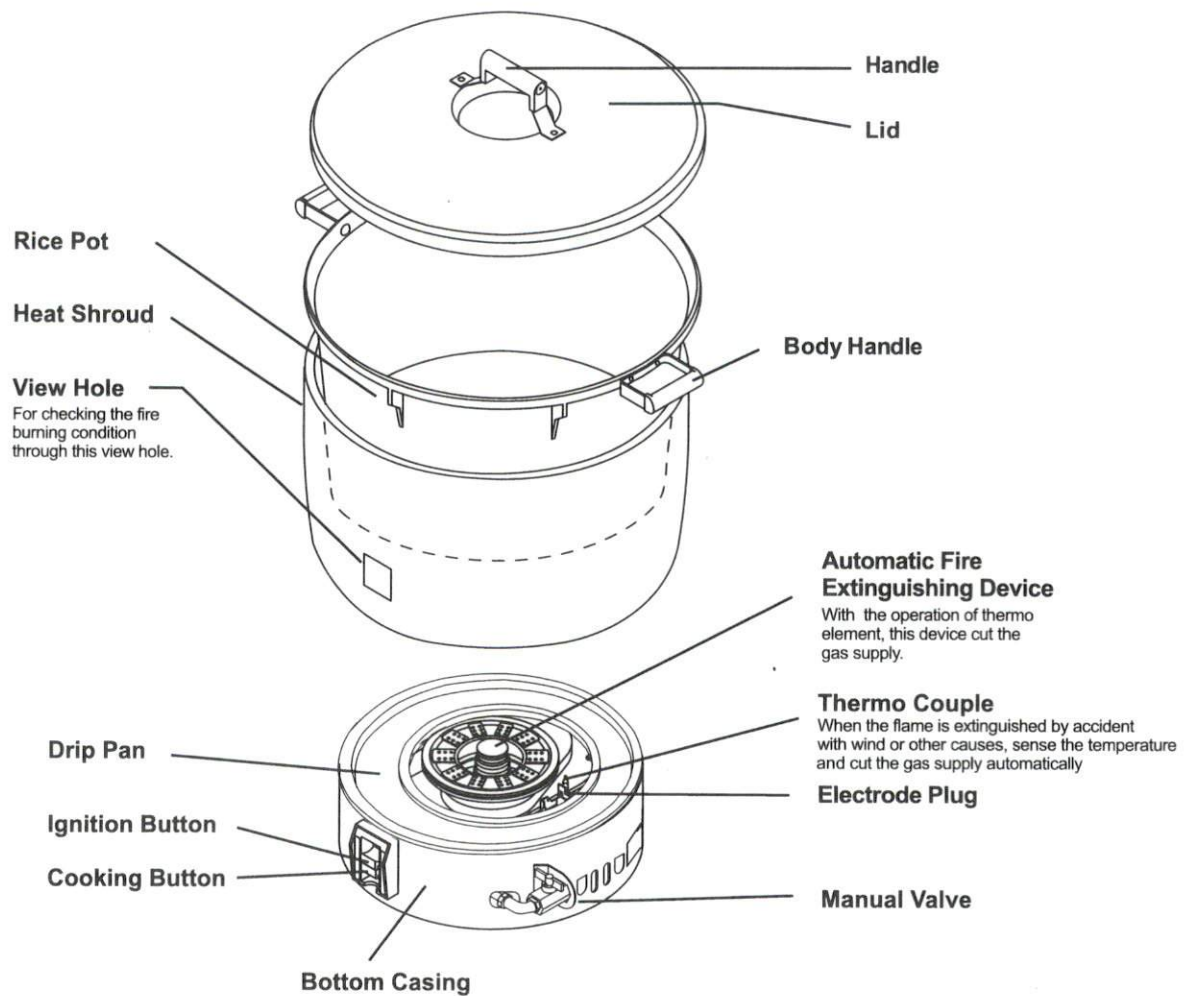
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## 1. GENERAL INFORMATIONS

### 1. SPECIFICATIONS

TYPE	Gas Rice Cooker
MODEL	GC-6000N/GC-6000L
WEIGHT	39.6LBS
RICE CAPACITY (CUPS)	25 - 55
GAS CONNECTION	1/2" NPT FEMALE
SAFETY DEVICE	Flame Failure Safety Device
INPUT RATING	35,000 BTU/h (NAT. GAS), 34,000 BTU/h (LP. GAS)

### 2. NAME OF EACH PARTS



1. Installation must conform with local codes, or in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1, Natural Gas Installation Code, CAN/CGA-B149.1, or the Propane Installation Code, CAN/CGA-B149.2.
2. During any pressure testing of the system at test pressure in excess of 1/2 psig, both the appliance and its individual valve must be disconnected from the gas supply piping system.
3. During any pressure testing of the gas supply piping system with the test pressures equal to or less than 1/2 psig, the appliance must be disconnected from the gas supply piping system by closing its individual manual shutoff valve.
4. The product for LNG and the one for LPG is different in structure, so check this first. Check if gas you want to use is the same with the type of gas printed on the label on the product.

#### Notice to Gas Suppliers :

The followings must be followed to check the proper operation of the rice cooker's extinguishing system.

1. Install the Rice Pot and the Heat Shroud, bottom casing rightly as the manual.
2. Open all the manual valves.
3. Press the (2) buttons for ignition with the pot is empty.
4. Measure the time elapse from the ignition.
5. Check if the cooking button get lifted with the function of thermostat and the flame of the main burner goes out, after 2~3 minutes from ignition.
6. Lift up the simmer button to put the simmer flame out.

## 2. LOCATION AND CLEARANCES

### LOCATION

1. Keep the appliance area free and clear from combustible materials, gas line and other flammable vapors and liquids.
2. Locate this rice cooker in a well ventilated place.  
Do not block or cover the opening between the shroud and pot.

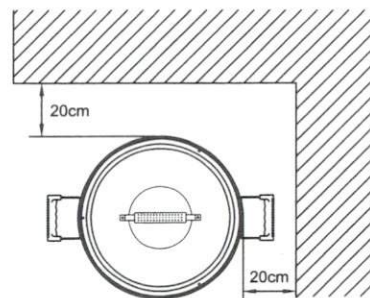
### DO NOT OBSTRUCT FLOW OF COMBUSTION AND VENTILATION AIR.

3. Provide adequate clearance for the air openings into the combustion chamber.

### CLEARANCES

Minimum clearances from combustible materials are as follows :  
6" from side and 6" from back.

Minimum clearances from NON-combustible materials are as follows :  
0" from side and 0" from back



1. Open the manual valve.
2. Push the Ignition button for several seconds. At this moment, you can hear the "click" sound from the Electrode Plug, and the burner will be ignited. After the ignition keep pushing the button for more several seconds.
3. Check if the main burner is ignited through the view hole.
4. If you push the ignition button, the cooking button gets lowered also.  
( Caution: While you make ignition, do not near your face to the view hole, it may be dangerous. )
5. If the ignition is not done, lift the cooking button and repeat the ignition 3~4 times.  
( Caution : If you touch the parts where the electric spark is made, you might be electric shocked. )
6. If the ignition is done, the cooking button gets lowered.

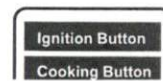
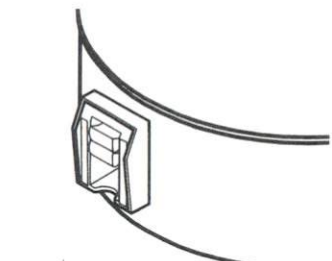
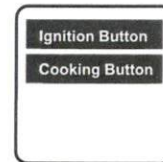
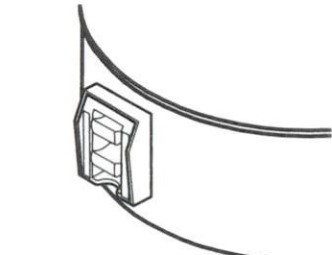
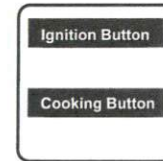
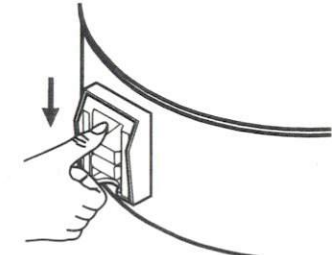
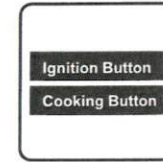
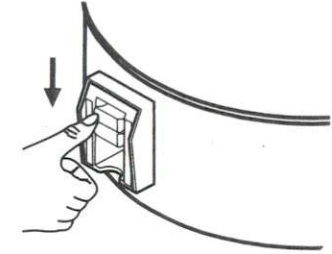
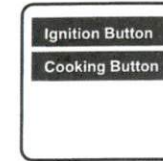
## 2. FIRE EXTINGUISHING

1. If the cooking is over, with the operation of the automatic fire extinguishing device, the main burner gets off.  
(This moment the cooking button is lifted up to the previous position.)
2. When removing the pot after cooking check the fire is extinguished, and close the manual valve.

### 3. OPERATING INSTRUCTIONS

#### 1. OPERATING INSTRUCTIONS

1. Open the manual valve.
2. Push the Ignition button for several seconds. At this moment, you can hear the "click" sound from the Electrode Plug, and the burner will be ignited, After the ignition keep pushing the button for more several seconds.
3. Check if the main burner is ignited through the view hole.
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( Caution: While you make ignition, do not near your face to the view hole, it may be dangerous. )
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shroud and pot.

**CAUTION AND VENTILATION AIR.**  
into the combustion chamber.



1. Measure the volume of rice, according to the following table.

MEASURING CUPS	POUNDS OF DRY RICE
10	3.3
20	6.6
30	9.9
40	13.2
50	16.5
55	18.2

\* 1 measuring cup = 180ml

2. Wash the rice with clean water.

3. Before cooking the rice, soak the rice in water for about 30 minutes, and this makes more tasty rice and you can also save the cooking time.

( If you wash the rice after you soak it in the water, the rice may be broken because it becomes weak after it soaked, so wash the rice first and soak it. If you cook the broken rice, the rice taste is not good and it is easy to get discolored. )

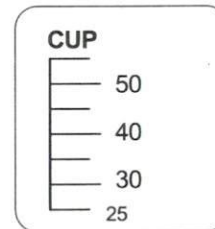
4. Put the rice in the rice pot, and measure the volume of water according to the division inside of the pot.

( Caution )

A : The division displays the volume level of water with rice included.

B : The volume of water should not exceed the water level marking.

C : Avoid rice cooking with the amount of maximum & minimum capacity.



5. Put the drip pan on the bottom casing rightily not to tip over.

Put the heat shroud with the view hole to be in a straight line with the control panel.

Put uprightly the shroud on the Drip pan, and check if it is incline or not.

( Caution : If the heat shroud is incline, the automatic thermo sensor does not operate even after the cooking is over and rice may burn black. )

6. Put the Rice pot inside of the heat shroud, and fit it rightly.

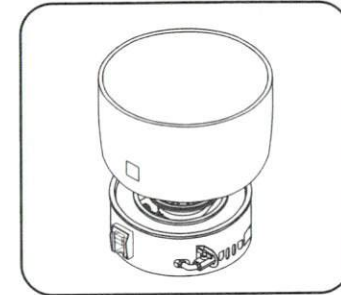
7. Put the lid on, and begin the cooking by pressing the Ignition button.

Check the ignition of burner through the view hole.

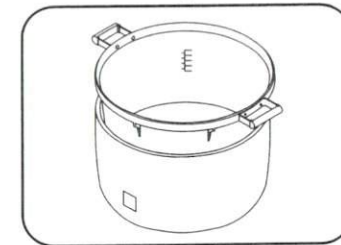
Do not open the lid during cooking.



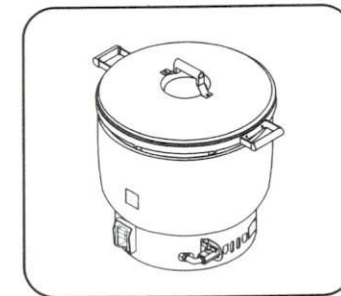
STEP2



STEP3



STEP4



8. After cooking is over, the cooking button is li

9. After the cooking is completed, do not open l  
You need to simmer (warm) the rice for abou  
For better taste of rice, after rice cooking, mi

wing table.

**POUNDS OF DRY RICE**

3.3
6.6
9.9
13.2
16.5
18.2

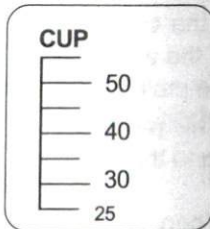
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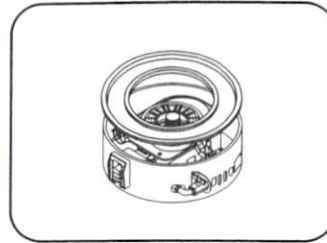


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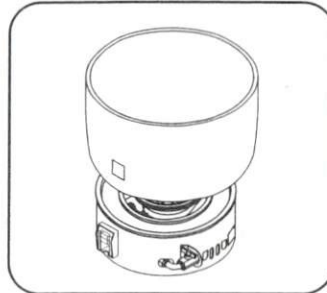
ok if it is incline or not.  
atic thermo sensor does not operate even after

■ **CORRECT**

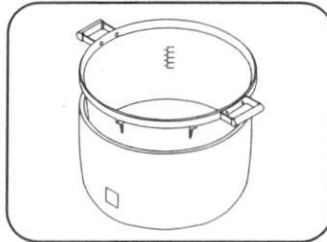
**STEP1**



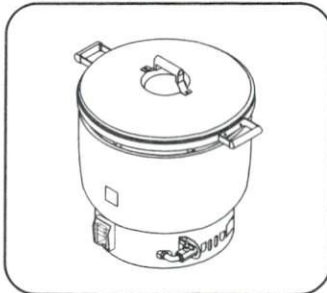
**STEP2**



**STEP3**

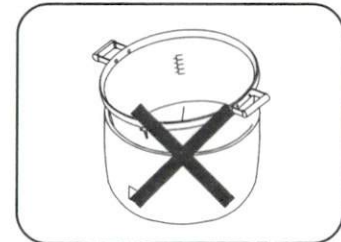
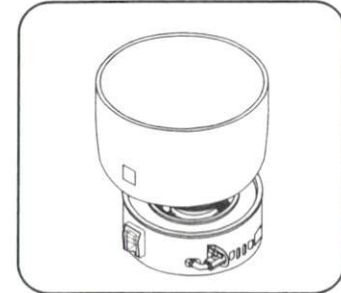
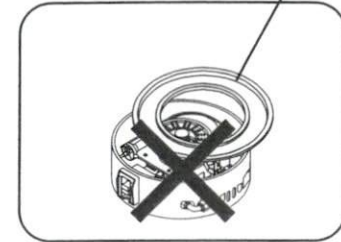


**STEP4**



■ **INCORRECT**

DRIP PAN



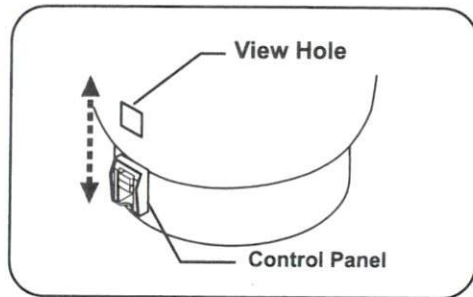
\* The misalignment or improper setting  
as above cause early shutoff of the  
main burner

8. After cooking is over, the cooking button is lifted automatically.

For the visual checking of the Main burner and the Simmer burner, adjust the view hole of heat shroud and the Control Panel of the heating part to be in a straight line.

Check the burner's operation through the view hole.

Check the flame color. In case of imperfect combustion with lack of air, the flame gets red color with emitting the black smoke, and in case of perfect combustion, the flame gets the blue color.



## 5. MAINTENANCE

### 1. CLEANING

1. When you use the product for the first time, pour the rice-washed water in the rice pot, and boil the pot with the lid open. This can fully sterilize the inside of the pot.
2. Clean the in & outside of the pot with the neutral detergent.
3. Storing the pot, after washing, wiping and drying the pot.  
( Otherwise, a white spot may be formed. Even though these spots are innocuous, it may spoil the beauty or discolor the pot.)
4. The dirt on the surface of the shroud can be cleaned with neutral detergent.

### 2. MAINTENANCE & SERVICE

1. The gap between the pilot burner and the plug should be 3~4mm.  
clean it with the help of a special technician of gas.
2. If the burner head gets dirty,  
clean it with the help of a special technician of gas.

Spark is not generated from the Spark Plug.	There is dirt or water or
Main burner does not ignite.	The gas has run out. (I
	Too weak flame of the
	The middle valve is
Fire putting out during cooking	The gas has run out. (I
	The volume of water is to that of th
	Some of the following parts (Rice pot, Heat shroud, Drip
Fire does not put out automatically	The pot is not fit
The flame color is yellow	The burner head is
The flame is too weak.	Too low gas pr
Abnormal burner flame (Float away)	The gas pressure or improper air
Rice is scorched.	Improper water
	The pot is not
	Problem on Th The cooker is not loca
The water boils up.	The water volume

### 4. Service

MARUKYO USA, INC

511. East 4TH Street, Los Angeles, CA 90013, I

Tel: 213-488-0707 / Fax: 213-627-2818

E-MAIL: marukyoUSA@Yahoo.com



### 3. TROUBLE SHOOTING

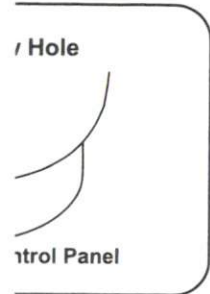
Problem	Cause	How to measure.
Spark is not generated from the Spark Plug.	There is dirt or water on the Spark Plug.	Clean the part with a brush or a dry cloth.
Main burner does not ignite.	The gas has run out. (In case of LPG)	Replace the gas tank with charged one.
	Too weak flame of the Main burner.	Adjust the gas pressure or contact Service DEPT.
	The middle valve is not opened.	Open the middle valve widely.
Fire putting out during cooking	The gas has run out. (In case of LPG)	Replace the gas tank with charged one.
	The volume of water is too small compare to that of the rice.	Measure the volume of rice or water.
	Some of the following parts are not placed rightly. (Rice pot, Heat shroud, Drip pan, bottom casing)	Place it rightly.
Fire does not put out automatically	The pot is not fit correctly	Place the pot rightly
The flame color is yellow	The burner head is not clean.	Clean the head or contact Service DEPT.
The flame is too weak.	Too low gas pressure.	Adjust the pressure properly.
Abnormal burner flame (Float away)	The gas pressure is too high, or improper air adjusting.	Contact Service DEPT.
Rice is scorched.	Improper water volume.	Adjust the volume of the water.
	The pot is not fit rightly.	Fit it rightly.
	Problem on Thermostat	Contact Service DEPT.
	The cooker is not located horizontally.	Place it rightly.
The water boils up.	The water volume is too much.	Adjust the volume rightly.

### 4. Service

ce is about 1 hour.

he Simmer burner, adjust the view hole of heat to be in a straight line.

ole.  
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**Amko**

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2nd Floor, 33-09, Farrington Street, Flushing, NY, 11354