

사용설명서 Operating Instructions

CRP-N06 Fuzzy Series

1.08L(1~6Persons) / 1.08L(1~6인분)

CUCKOO

always new

happiness

NO.1 CUCKOO

CUCKOO IH PRESSURE JAR COOKER



design

love

motion

CUCKOO ELECTRONICS CO., LTD.

CONTENTS

Thank you very much for purchasing "CUCKOO" electric rice cooker/warmer

Read the following instruction manual before use. Save this instruction manual for future reference. This manual will be useful if you have any questions or have problems operating the rice cooker.

저희 쿠쿠 압력보온밥솥을 이용해 주셔서 대단히 감사 드립니다.

이 사용설명서는 잘 보관하여 주십시오. 사용 중에 모르는 사항이 있을 때나 기능이 제대로 발휘되지 않을 때 많은 도움이 될 것입니다.

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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
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 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. A 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. Do not cook foods such as applesauce, cranberries, cereals, macaroni, spaghetti, or other foods.
These foods tend to foam, froth, and sputter, and may block the pressure releasing device.
20. Before use always check the pressure releasing device for clogging.
21. Do not open the pressure cooker until the unit has cooled and internal pressure has been reduced.
See "Operating Instructions."
22. Do not use this pressure cooker to fry in oil.

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.

MESURES DE PROTECTION IMPORTANTES

1. Lisez toutes les instructions avant d'utiliser cet appareil.
2. Ne touchez pas les surfaces chaudes. Utilisez les poignées ou les boutons.
3. Pour prévenir les risques d'incendie, les chocs électriques et/ou les blessures, ne plongez pas le cordon, les prises ou le corps autocuiseur dans l'eau ou tout autre liquide.
4. Une surveillance étroite est nécessaire quand cet appareil est utilisé par des enfants ou qu'il se situe à leur portée. Cet appareil n'est pas prévu pour être utilisé par de jeunes enfants sans surveillance.
5. Débranchez le cordon de la prise lorsque vous ne vous servez pas de l'appareil et avant de le nettoyer. Laissez l'appareil refroidir avant de remettre en place ou de retirer des pièces, et avant de le nettoyer.
6. N'utilisez aucun appareil si le cordon ou la fiche est endommagé, s'il ne fonctionne pas correctement ou s'il est endommagé de quelque façon que ce soit. Renvoyez l'appareil à un centre technique agréé le plus proche pour le faire examiner, réparer ou régler.
7. L'utilisation d'accessoires non recommandés par le fabricant peut causer un incendie, un choc électrique et/ou des blessures.
8. Si le cordon d'alimentation est endommagé, il doit être remplacé par un cordon ou ensemble prévu à cet effet, disponible auprès du fabricant ou de réparateurs agréés.
9. N'utilisez pas l'appareil à l'extérieur.
10. Ne laissez pas le cordon pendre d'une table ou d'un comptoir. Ne le laissez pas non plus en contact avec une surface chaude.
11. Ne placez pas l'appareil au-dessus ou près d'un brûleur à gaz, sur une plaque électrique ou dans un four chaud.
12. Branchez toujours la fiche sur l'appareil en premier, puis branchez le cordon dans la prise murale. Pour débrancher, ou désactiver toutes les commandes, retirez la fiche de la prise murale.
13. N'utilisez pas cet appareil à des fins autres que celles pour lesquelles il a été conçu.
14. Une prudence extrême est requise lorsque vous déplacez l'appareil contenant de l'huile chaude ou tout autre liquide chaud.
15. Des denrées alimentaires de taille excessive, les emballages sous feuille métallique, ou les ustensiles ne doivent pas être insérés dans l'appareil car ils constituent un risque d'incendie ou de choc électrique.
16. Un incendie peut se déclarer si l'appareil est couvert ou en contact avec des matériaux inflammables, y compris des rideaux ou des draperies, des murs, etc durant son fonctionnement.
17. Afin de réduire le risque de choc électrique, faites cuire uniquement dans le récipient amovible fourni.
18. Cet appareil cuit sous pression. Un mauvais usage peut entraîner des brûlures. Avant d'utiliser l'appareil, mettez l'appareil bien en place et fermez-le. Reportez-vous à la section « Instructions d'utilisation ».
19. Ne cuisinez pas des aliments tels que compotes de pommes, canneberges, céréales, macaronis, spaghettis ou autres. Ces aliments ont tendance à mousser, écumer et à crépiter et peuvent obstruer le dispositif de relâchement de la pression.
20. Avant toute utilisation, vérifiez toujours si le dispositif de relâchement de la pression est obstrué.
21. N'ouvrez pas l'autocuiseur jusqu'à ce que l'appareil ait refroidi et que la pression interne ait diminué. Reportez-vous à la section « Instructions d'utilisation ».
22. N'utilisez pas cet autocuiseur pour faire frire dans de l'huile.

CONSERVEZ CES INSTRUCTIONS

CET APPAREIL EST DESTINÉ À UN USAGE DOMESTIQUE UNIQUEMENT.

MESURES DE PROTECTION SUPPLÉMENTAIRES

AVERTISSEMENT : Cet appareil génère de la chaleur et libère de la vapeur durant son fonctionnement. Utilisez les protections appropriées pour prévenir le risque de brûlures, d'incendies, de blessures ou de dégâts matériels.

1. Gardez vos mains et votre visage à l'écart de la soupape de décharge lors du relâchement de la pression.
2. Faites extrêmement attention lors de l'ouverture du couvercle après la cuisson. La vapeur à l'intérieur peut provoquer des brûlures graves.
3. N'ouvrez jamais le couvercle lorsque l'appareil est en fonctionnement.
4. N'utilisez pas l'appareil sans la cuve de cuisson à sa place.
5. Ne recouvrez pas la soupape de pression par un objet quelconque, une explosion pourrait survenir.
6. Ne touchez pas la cuve de cuisson ni les éléments chauffants immédiatement après utilisation. Laissez tout d'abord l'appareil refroidir complètement.

Cet appareil est prévu pour être utilisé à la maison à des fins telles que :

- la cuisine pour le personnel dans des magasins, des bureaux et d'autres environnements de travail;
- les fermes;
- par des clients dans des hôtels, des motels et autres environnements de type résidentiel;
- des environnements de type chambres d'hôtes.

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 rice cooker:
 - (1) The correct rated voltage should be used for the rice 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).

As a safety feature, this plug will fit in a polarized outlet only one way.

If the plug does not properly fit in the outlet, turn the plug over.

If it still does not fit, contact a qualified electrician.

Please, keep this safety feature.

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 dispose d'une fiche polarisée : (une broche est plus large que l'autre).

Par mesure de sécurité, cette fiche ne peut s'enfoncer dans une prise polarisée que dans un seul sens.

Si la fiche ne s'enfonce pas correctement dans la prise, retournez-la.

Si elle ne s'enfonce toujours pas, contactez un électricien qualifié.

Veuillez respecter cette mesure de sécurité.

SPECIFICATIONS / 제품규격 / SPÉCIFICATIONS

Model Name / NOM DU MODÈLE (모델명)		CRP-N06 Fuzzy Series
Power Supply / CORDON D'ALIMENTATION (전원)		AC120V, 60Hz
Power Consumption / CONSOMMATION D'ÉNERGIE (소비전력)		890W
Cooking Capacity CAPACITÉ DE CUISSON (취사용량)	Glutinous Rice (백미)	0.18~1.08L (1~6cups)
	Mixed Rice (잡곡)	0.36~0.72L (2~4cups)
	Sushi Rice (김초밥)	
	Turbo Glutinous Rice (백미쾌속)	0.36~0.72L (2~4cups)
	Turbo Mixed Rice (잡곡쾌속)	
	GABA Rice (현미/발아)	
	Black Bean (검은콩)	
	Nutritious Rice (영양밥)	
	Nu Rung Ji (누룽지)	0.36~0.72L (2~4cups)
Nutritious Porridge (죽)	0.18~0.27L (1~1.5cups)	
Power Cord Length / LONGUEUR DU CORDON D'ALIMENTATION (전원 코드 길이)		1.0m
Pressure / PRESSION (사용압력)		78.4KPa(0.8kgf/cm ²)
Weight / POIDS (중량)		5.4kg
Dimension / DIMENSION (치수)	Width / LARGEUR (폭)	26cm
	Length / LONGUEUR (길이)	37cm
	Height / HAUTEUR (높이)	25.7cm

HOW SERVICE IS HANDLED / MISE EN ŒUVRE DU SERVICE

USA The East and the Central Districts
Tel. No. (718) 888-9144
The West and the Central Districts
Tel. No. (323) 780-8808

Canada TORONTO
Tel. No. 905 707 8224 / 416 878 4561
VANCOUVER
Tel. No. 604 540 1004/604 523 1004



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

Do not
This means that the action it describes may result in injury or property damage.

! This sign is intended to remind and alert that something may cause problems under the certain situation.


⊘ Please read and follow the instruction to avoid any harmful situation.

⊘ Indicates a prohibition

! Indicates an instruction


Warning **Do not**

Do not cover the automatic steam outlet or pressure weight with your hand or face.




- It can cause burns.
- Especially be careful to keep it out of children's reach.

Please pay careful attention against water and chemicals.



- It can cause an electric shock or fire.

Do not use the cooker near hot things such as stove, gas stove or direct ray of light.




- It can cause an electric shock, fire, deformation, malfunction or discoloration.
- Please check the power cord and plug frequently.

Do not use a rice cooker at a place where dust is trapped or chemical material is located.


- Do not use any combustible gas or flammable materials nearby a product.
- It can cause explosion or fire.

Do not alter, reassemble, disassemble or repair.



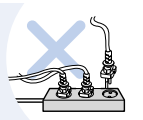
- It can cause fire, electric shock or injury.
- For repair, contact dealer or the service center.

Do not use damaged power cord, plug or loose socket.



- 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.

Use a single socket with the rated current above 15A.



- 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.

Do not clean the product with water or pour water in the product.

- It can cause an electric shock or fire.
- If it contacts water, please separate power cord and contact dealer and service center.



SAFETY PRECAUTIONS



Warning



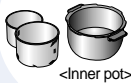
Do not

Do not cover the automatic steam outlet or pressure weight with a duster, a towel, or apron, etc.



- It can cause deformation or a breakdown.
- It can cause an explosion by pressure.

Do not use pots that are not designed for the cooker. Do not use abnormal pot and do not use without inner pot.



- It can cause an electric shock or fire.

Do not use it without the inner pot

- 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 shark it please contact to dealer or service center.

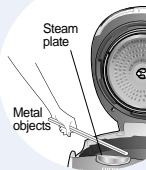
Do not turn the Lock/Unlock Handle to “Unlock” during cooking

- 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.

Do not over plug the power cord over and over.

- It can cause an electric shock or fire.

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.



- It can cause an electric shock or fire.
- Especially be careful to keep it out of reach of children.

Keep the cooker out of reach of children.

- It can cause burns, electric shock or injury.

Don't spray or put any insecticide and chemicals.



- 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.

Do not put any needle, cleaning pin etc in the ventilator or any gap of the cooker

- Do not insert cleaning pins to other parts except to the valve hole of the pressure weight.
- It can cause an electric shock or fire.

Do not open the lid during heating and cooking.

- It can cause burns.
- If you need to open the lid while cooking, keep pressing the cancel button for 2 seconds and confirm internal steam is released, completely turning the pressure weight over.

Do not bend, tie or pull the power cord by force.



- It can cause an electric shock or short circuit resulting in fire.
- Please check the power cord and plug frequently.

Do not pull out the clean steam vent by force.

- When separated it, the steam control vent can be damaged.

Please make sure you clean and check the assembly condition of the clean steam vent before and after use.



- If you have any problem with assembly and cleaning of the clean steam vent, please call a dealer or service center.
- Keep clean the product before and after use.

Be careful that both the plug and power cord are not to be bit by animals, or pierced by sharp metal materials.



- Damages by impact can cause an electric shock or fire.
- Please check the power cord and plug frequently.

Remove external substances on plug with a clean cloth.

- It can cause fire.
- Please check the power cord and plug frequently.



SAFETY PRECAUTIONS

Warning

Do not use 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.



Remember

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 press heavy things on the power cord.

- It can cause an electric shock or fire.
- Please check the power cord and plug frequently

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 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.

Caution

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 use over the maximum capacity.

- It can cause overflow or breakdown.
- Do not cook over capacity stated for cooking of chicken soup and congee.

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 during and after the cooking.

Don't use the cooker near a magnetic field.

- It can cause burns or breakdown.



Please 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.

Do not drop the cooker or impact.

- It can cause malfunction.

Please use the cooker for original purposes.

- It can cause the malfunction or smell.



SAFETY PRECAUTIONS

Warning

Do not

After finish cooking, do not try to open the cooker by force until the steam is completely out.



- 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.

Please call customer service if the inner pot coating peels off.



- Oven coating may wear away after long use.
- When cleaning the inner pot, do not use tough scrubber, metallic scrubber, brush, abrasive metallic etc.

Do not place the unit on the uneven surface.



- It can cause burns or breakdowns.
- Be careful to install the power cord to pass without disruption.

Do not hold the cooker by the inner pot handle.

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

Caution

Remember

Always turn the Lock/Unlock Handle to "Lock" when not in use.



- It can cause deformation by remaining pressure.

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 the dealer or service center when the unit is not working properly.



Please clean the unit after every use.



- After cooking chicken soup or, multi cook dishes, etc., the smell may be absorbed.
- Clean the oven packing, top heater plate and inner pot every time you cook any of those.
- Use dry kitchen cleaner or sponge to clean the inner pot, since rough scrub or metallic ones are abrasive to the coating. (Refer to page 11~13)
- Depending on the using methods or user's circumstances inner pot coating might rise. Please call the customer service for those cases.

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.

In case of a blackout during cooking, steam from a rice cooker will be released automatically. Thus, 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.

If possible, only use warming function when cooking white rice. Other foods are easily discolored.

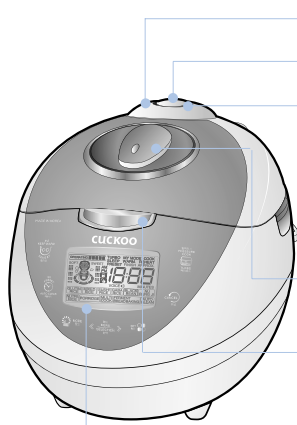
When you pull out the power plug, don't pull the power cord. Please, safely pull out the power plug.

- If you inflict impact on power cord, it can cause an electric shock or fire.



NAME OF EACH PART

Name of each part



Soft Steam Cap

Pressure Weight

Always keep it horizontal. It stabilizes steam inside of the oven. Pressure weight is twisted, it release steam.

Automatic Steam Exhaust Outlet (Solenoid valve)

When finished cooking or during warming, steam is automatically released.

Lock / Unlock Handle (Set the handle to lock when cooking or warming the rice)

The handle has to turn to 'Lock' for operation

Lid Clamp

Turn handle to 'Unlock', and then press Lid Clamp to open.

Control Panel

Accessories



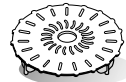
Manual & Cooking Guide



Rice Scoop



Rice Measuring Cup

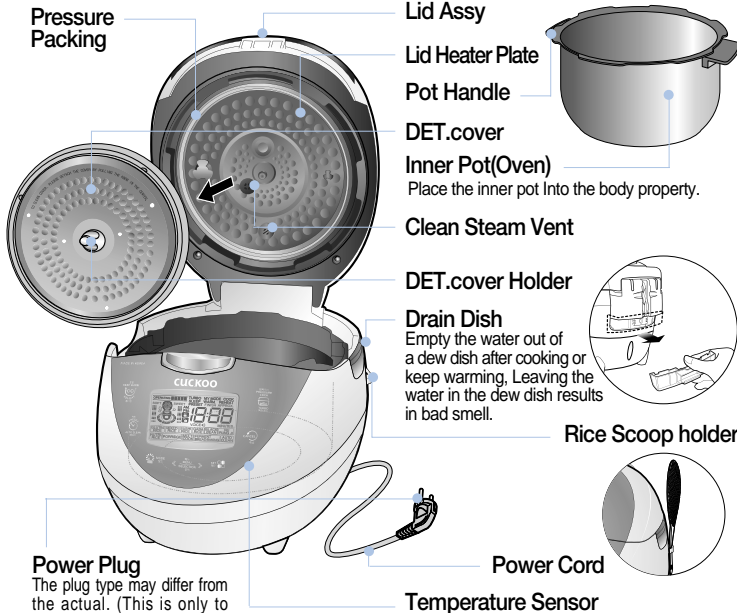


Steam Plate (Optional)



Cleaning Pin (Attached on the bottom of the unit) (Refer to page 12)

Name of each part



Pressure Packing

Lid Assy

Lid Heater Plate

Pot Handle

DET.cover

Inner Pot(Oven)

Place the inner pot into the body properly.

Clean Steam Vent

DET.cover Holder

Drain Dish

Empty the water out of a dew dish after cooking or keep warming, Leaving the water in the dew dish results in bad smell.

Rice Scoop holder

Power Plug

The plug type may differ from the actual. (This is only to explain about how it works.)

Power Cord

Temperature Sensor



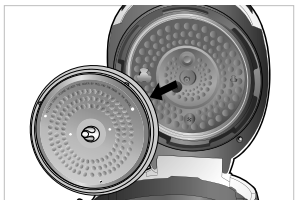
HOW TO CLEAN

Detachable cover & Pressure packing

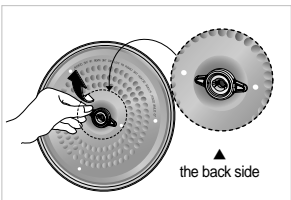
After cleaning detachable cover, put it back on the lid

Unless detachable cover is mounted, preset cooking cannot be done, (Alarm may sound while keeping warm.)

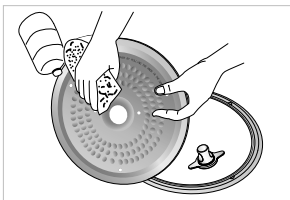
- Clean the detachable cover to prevent odor.
- Clean the body and cover with a dry dish towel. Do not use benzene while using the rice cooker. Starch may be remain, however there is no health risks.
- Do not put materials like screws into holes on the detachable cover. Check the back cover and front cover.



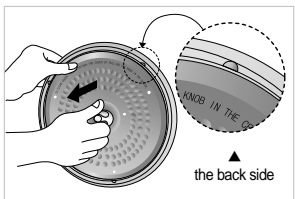
① If you pull out the detachable cover indicated by the arrow, it can be easily separated.



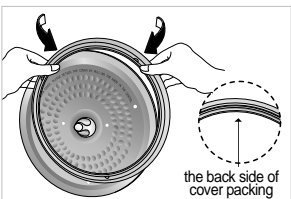
② When cleaning the detachable cover, hold and pull out the both side wing of the cover, then separate the holder and the detachable seal.



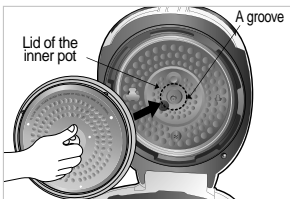
③ Frequently clean the cover with a sponge using with a neutral detergent.



④ Please put the detachable cover.

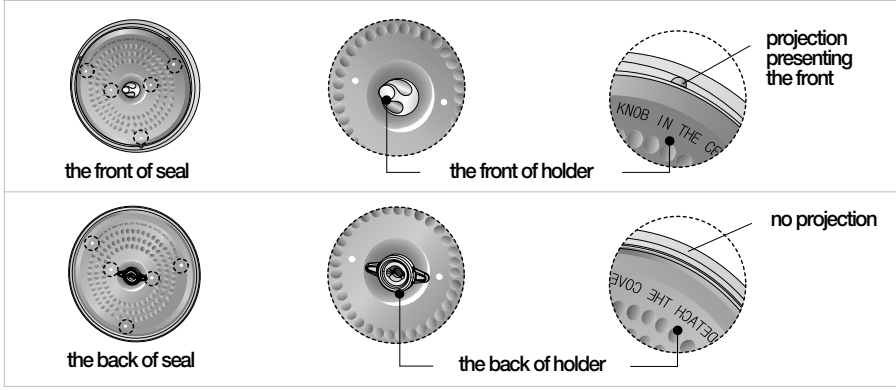


⑤ When you fix the rubber packing to the detachable cover, hold it between and put it in the edge of the detachable cover by turning it.



⑥ When putting the cover into the lid, press the cover handle after fitting the handle into the groove indicated by the arrow.

Correct example



- ※ Do not put any other objects like screws into hole of detachable cover.
- ※ Check the back cover and front cover.





HOW TO CLEAN

- To prevent foul odor clean the lid assy after the rice cooker has cooled and the rice cooker is unplugged
- Body and cover should be cleaned with a dry dish towel. Do not use betel while using rice cooker, starch can remain. No effect on health.
- Do not put materials like screws into holes of detachable cover. Check the back cover and front cover.

Inner Pot



Wipe the water on the outside and bottom of the Inner Pot. A rough sponge, a brush or an abrasive can cause scratches on the coating. Use a dishwashing liquid and a soft cloth or a sponge.
 ※ Keeping the contact area of the Inner Pot with the pressure packing always clean, increases the product's durability.

Inner Pot Lid



Wipe any water on the Inner pot lid with a well wrung dish cloth. Clean the Inner Pot with care as it has a metallic edge.

Pressure Packing



While cleaning, make sure the pressure packing is well in place. Clean it by wiping it gently. If the pressure packing partially hangs off, press the part that is hanging back into its original position with your fingers.

Steam Vent



Keep clean the Steam Vent before and after use.

Moisture Dish of the Main Body



This part is designed to gather the moisture coming through the stem vent during cooking. When the cooking is done, wipe it clean with a well wrung dish cloth.

Inside of the Main body



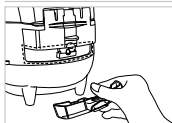
Remove gently any substance that might contaminate the temperature sensor.

Control

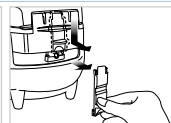


In case the cauldron is stained with cooked rice broth or foreign matter, wipe the cauldron with a damp dish cloth. Using a rough scouring pad or brush etc may damage cauldron surface. If the buttons are functioning correctly please contact our customer care service.

How to clean drain dish



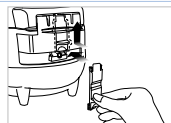
① Separate drain dish.



② Separate the drain ditch cap by pushing it down.



③ Clean the drain ditch cap and dew dish with a neutral detergent.



④ Securely put in the drain dish after cleaning.



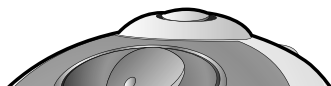
⑤ Insert the drain dish firmly by pressing it in direction of the arrow.

How to clean the pressure weight nozzle.

If the valve of the pressure part is clogged, puncture it with the cleaning pin

- The valve hole of the pressure weight allows steam to release. Check regularly to ensure that it not blocked. If the valve hole of the pressure weight is blocked, the hot steam and hot content within the cooker can cause serious injury.

※ Do not use the cleaning pin for any other use except to clean the valve hole of the pressure weight.



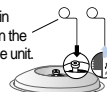
Soft steam cap



Pressure Weight

Cleaning Pin

※ Attached on the bottom of the unit.



Allen Substance

How to disassemble the pressure weight

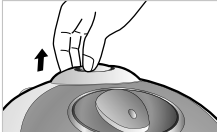
Under the Lock/Unlock handle is locked (located on "Lock") turn the pressure weight counter clockwise while pulling it up, and pull it out. Puncture the clogged valve hole with the cleaning pin and reassemble it by turning it clockwise. When the pressure weight is properly assembled, it can freely be turned.



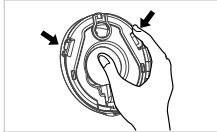
HOW TO CLEAN

How to clean the soft steam cap

※ Do not touch the surface of the soft steam cap right after cooking. You can get burned.



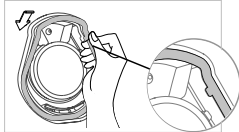
1 Take out soft steam cap as in the figure.



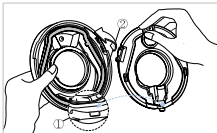
2 Disassemble soft steam cap in the rear by pressing the hook in direction, at the arrow and wash it frequently with a neutral detergent and sponge.



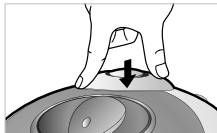
3 Disassemble the rubber packing in the direction of the arrow.



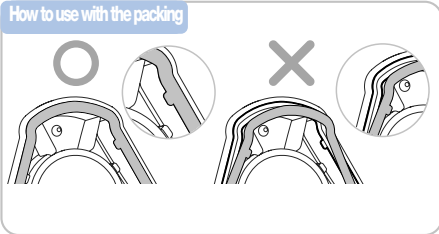
4 When fitting the rubber packing into the plate, please make sure the packing is facing the correct direction.



5 When assembling the soft steam cap, match the sill of the below and insert the cap firmly by pressing it in the direction of the arrow.



6 When installing the soft steam cap, insert the cap firmly by pressing in the direction of the arrow indicated in the figure.



How to use handle

1. Handle must be turned to "Lock" during Cooking.

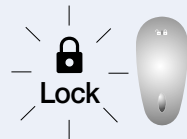
When the lamp is turned on it means that it is ready to cook.

2. After cooking, turn the handle from "Lock" to "Unlock" turn the handle to open.

If there is unreleased steam in the Inner pot it might be hard to turn the handle. In this case twist the pressure weigh and let the excess steam out. Do not open by force.

3. Handle must be turned to "Unlock" when opening and closing.

· If the lamp does not turn on, it would not operate the "Cook" and "Preset" buttons. Make sure the handle is located in "Lock".



When lid does not close perfectly

Do not try to close the top cover by force. It can cause problems.



1. Check to make sure the inner pot is place correctly inside the main body.

2. To close the top cover turn the handle to unlock, in shown in the picture on the right.



3. If there is excess steam inside the inner pot it might be difficult to lock the handle. Twist the pressure weigh and allow the excess steam to release. Then try to turn the handle again.



FUNCTION OPERATING PART

Keep Warm / Reheat button

Used to warm or reheat.
(Refer to page 30)

Pressure Cook / Turbo Button

Used to start cooking
(Refer to page 18)

Display

Cancel button

Used to cancel a selection or release remaining steam inside the inner pot.

Preset/AUTO CLEAN Button

Used to preset preferred cooking time (Refer to page 28~29)

When you use automatic steam cleaning function (Refer to page 19)

Mode button

Used to customize individual cooking preference, time-setting, voice volume setting, keep warm temperature setting, and power saving movement

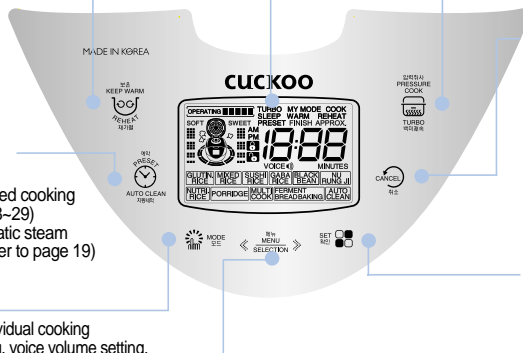
Menu / Selection button

Used to select glutinous rice, sushi, mixed rice, GABA, rice and beans, old rice, nu rung ji, nutritious rice, nutritious porridge, all-purpose steaming and automatic sterilization (Steam Cleaning), and to modify preset time. See page 29.

For mode button and setting Gaba use the multi cook time See page 23~27

Set button

Used to select a function or to button lock function.



※ The button has to be pressed until buzzer sounds. There is a chance that the picture may be different with actual one.

Error Code and Possible Cause

When the product has any problems or used it inappropriately, you can follow the below marks.

If error persistently shows up even in normal using conditions or after taking measure, inquire with customer service.

LI

When the inner pot is not placed into the unit.

E..

Temperature sensor problem or fan motor problem.
(".." mark blink.)

E01

When pressing the Pressure Cook and Timer button, while the Lock/Unlock handle is on "Unlock" Turn the Lock/Unlock handle "Lock"

E03

When boiling only water.

13H0

When setting preset time longer than 13 hours
Set the preset time within 13 hours. (Refer to page 29)

EUF

Problem on micom memory.

E do

This error messenger shows up when Pressure Cook or keeping warm/reheating button is pressed while separate cover is not mounted. Mount separate cover. Note: While keeping warm, alarm will sound and keeping warm and reheating do not work.

HOW TO SET CURRENT TIME / HOW TO SET OR CANCEL VOICE GUIDE FUNCTION

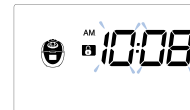


How to set current time

ex) 8:25am now

1 Press mode button once.

- ▶ Press mode button for more than 1sec
- ▶ "Current time mode press yes button" after setting current time with selection button Menu/selection button blinks and Mode, Set and Cancel buttons turn ON.
- ▶ Colon mark (:) on the sec. screen is blinking once per second.



2 Set 0'clock and 25 minute as pressing menu/selection button.

- ▶ 1 min up " >> " button
- ▶ 1 min down " << " button
- ▶ 10 min up or down " << ", " >> " keep pressing
- ▶ Careful of setting am, pm
- ▶ In case of 12:00 it is 12:00pm.

3 When finishing to set time you want, press "Set" button.

- ▶ If it is over 7sec without yes button, setting time will be canceled with voice, "it is canceled due to overtime".



■ About Lithium battery

- This product contains lithium battery for improving blackout compensation and time. Lithium battery lasts 3 years.
- When current time is not displayed on the screen, it means the battery is exhausted. It should be replaced.

■ What is blackout compensation

- This product remembers and maintains previous condition and processes. After finishing blackout, it operates immediately.
- If blackout happens during cooking, the cooking time will be delayed depending on blackout time.
- If the rice became cold because of blackout, warming will be cancelled.

■ How to set current time during keep warming mode

1. Press Cancel button to cancel keep warm and then press Mode button over 1 time to set current time.
2. After setting time, press keep warm button to re-start keep warm.

Voice guide volume control (The function which can control volume and cancel)

First hold the mode button for more than 1sec. Then enter this function, press Mode button 2 times



"3" sign is displayed when entered volume control mode by pressing Mode button 2 times.



If set value became "0" by pressing button, voice guide function is off.



Press button to set "5", that is the maximum volume sound. When finish setting desired volume, press Mode button to store.

- ▶ Set to desired voice volume, and press Set button.



BEFORE COOKING RICE

1 Clean the inner pot and wipe the water on the inner pot with dry cloth.

- ▶ Use the soft cloth to wash the inner pot.
- ▶ Using scrubber may cause the coating to peel off.

2 Measure the amount of rice you want to cook using the measuring cup.

- ▶ Make the rice flat to the top of measuring cup and it is serving for 1 person.
(ex: for 3 serving → 3 cups, for 6 servings → 6 cups)

3 Wash the rice in another container until water is clear. (We recommend not to use inner pot for washing grains)

4 Put rinsed rice into the inner pot.

5 Adjust the water amount according to the menu.

- ▶ For measuring, place the inner pot on a leveled surface and adjust the amount of water.
- ▶ The marked line of the inner pot indicates water level when putting the rice and water into inner pot together
- ▶ About water scale
 - Glutinous rice, Turbo Glutinous rice, Nu rung ji and Nutritious rice : Adjust water level to the water scale for 'GLUTINOUS'. Glutinous rice can be cooked to max 6 servings, Turbo Glutinous rice to max 4 servings, Nu rung ji to max 4 servings, nutritious rice to max 4 servings.
 - Mixed Rice, Turbo Mixed rice, Sushi rice, Black Bean : Adjust water level to the water scale for 'Sushi rice, Mixed Rice'. Mixed Rice can be cooked to max 4 servings, Turbo Mixed Rice to max 4 servings, Sushi rice to max 4 servings, Black Bean to max 4 servings.
 - GABA Rice : Adjust water level to the water scale for 'GABA Rice'. GABA Rice can be cooked to max 4 servings
 - Nutritious porridge : Adjust water level to the water scale for 'Nutritious porridge'. Nutritious porridge can be cooked to max 1.5 servings

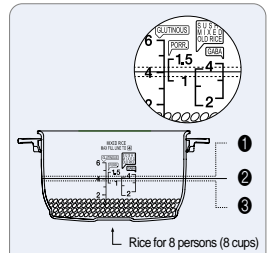
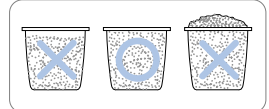
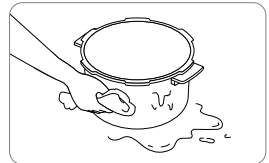
※Cook in cereals menu, hard cereals like red-bean can be half-cooked depending on the kind of cereal.

6 Put the inner pot into the main body and close the lid.

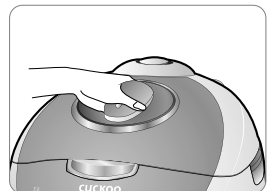
- ▶ If there is any substance/object on the temperature sensor or the bottom of the inner pot, wipe it off before putting the pot into the main unit.
- ▶ Top cover will not close if the inner pot is not placed correctly in the main body (Place the inner pot to the corresponding parts of the main body)

7 Connect power plug and turn the handle to "Lock"

- ▶ The lamp turning on indicates that the unit is locked.
- ▶ If you press the cook button without setting the Lock/Unlock handle to "Lock", the cooker will not operate. You will hear "beep beep beep" sound and "E0 1" is shown in The LCD.
- ※ If you want to select another function while cooking, push cancel button.
- ▶ If "E 0 1" mark shows up in other instance, turn cover handle to "Open" direction, and turn it toward "Lock". Then the cooker will work normally.
(The operation of cover lock sensing device can be checked.)
- ※ Note : This instruction is not applicable if cover handle is turned toward "Open" direction once or more after cooking was completed in previous cooking.



- 1 When you want to cook the old rice or want the soft rice : pour more water than the measured scale
- 2 Glutinous rice for 6 persons (6cups) : set the water to scale 6 of "Glutinous"
- 3 For overcooked rice : pour less water than the measured scale

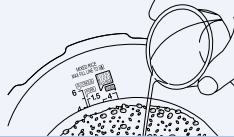





FOR THE BEST TASTE OF RICE

Cook tasty rice with Cuckoo pressure rice cooker

For the best taste of rice, check the following points carefully.

<p>Use the measuring cup!</p> <p>Pour the water until water level marking in the inner pot!</p>	<ul style="list-style-type: none"> When measuring the rice, Use the measuring cup. (The amount of the rice may vary depending on the quality of the rice) Place the inner pot on a flat surface and adjust the water to water level in the inner pot. 	<p>If amount of water and amount of rice is different, rice can be soggy or hard.</p> 
<p>How to store rice</p>	<ul style="list-style-type: none"> If possible, buy a small amount of rice and keep the rice some place where it ventilates well and avoid direct sun light. It can prevent evaporation of rice moisture. If the rice has been unsealed for long, rice can be dry and stale. In the case, you should pour the half of water more. It's tastier. 	<p>If rice is too dry, rice can be crisp even though it is measured properly.</p>
<p>Shorten the duration of the "Present" time for better cooking.</p>	<ul style="list-style-type: none"> If possible, do not use the preset time function when rice is too dry and pour the half of water more. 	<ul style="list-style-type: none"> If you set "Preset" over the 10 hours or "Preset" dried rice, rice can be crisp or half cooked. Even worse condition, rice can be cooked different tastes each level. If the preset time is longer, the melanoizing effect could be increased.
<p>It's better to set the Keep warming time shortly.</p>	<ul style="list-style-type: none"> We recommend not to contain the cooked rice on keep warm mode exceed 12 hours. 	<p>If rice is kept warm for a long period of time, rice color will change, as well as odor.</p>
<p>Keep the product clean.</p>	<ul style="list-style-type: none"> We recommend to clean the unit after each use. (Especially clean the top of the cover for external substance.) 	<p>Wipe the lid heating part well for any rice or external substance.</p>



HOW TO COOK

1 Choose menu with menu/selection button

- Select button.
- Each time "Menu" button is pressed, the selection switches in the sequential order, Glutinous Rice → Turbo Glutinous Rice → sushi → GABA → old rice → mixed rice → nutritious rice → Rice free → NU RUNG JI → porridge → chicken soup → multi cook → automatic Sterilization
- If the button is pressed, repeatedly, the menu switches continuously in sequential order.
- In the cases of glutinous rice, mixed rice, sushi, GABA rice, and black bean the menu remains memorized once each cooking is completed, so for continuous use of the same menu, no selection of menu is required.



ex) In case of selecting Sushi

▶ You can hear a voice, Sushi. When cook Sushi, automatic steam outlet operates while cooking.

2 Start cooking by pressing Pressure Cook/Turbo button.

- You must turn lid handle to lock before cooking. Then press the pressure Cook/Turbo button.
- Unless lid handle is nit turned to close, you get alarm with "E0 1", and sound "turn lid handle to lock"



ex) In case of cooking Glutinous.

3 Cooking thoroughly

- The cook time remaining on the display is shown from cooking thoroughly. The cook time is different according to the menu.
- Be careful not to burn yourself from the automatic steam outlet.

ex) In case of 14minutes left



4 The end of cooking

- When cooking completed. Warming will start with the voice "cuckoo completed glutinous"
- When cooking ends, stir rice equally and immediately. If you don't stir rice at once and keep it stagnant, rice will go bad and smell bad.
- If the lid handle is not working well, take out the steam completely out of inner pot by tilting the pressure weight.
- While cooking, do not press cancel button.



Cooking time for each menu

Menu Class	Glutinous	Turbo Glutinous Rice	Mixed Rice	Turbo Mixed Rice	Sushi Rice	GABA Rice	Black bean	Nu rung ji	Nutritious Rice	porridge	Multi Cook	Fermentation/ Bread Baking	Automatic Sterilization (Steam Cleaning)
Cooking Capacity	1 servings - 6 servings	2 servings - 4 servings	2 servings - 4 servings	2 servings - 4 servings	2 servings - 4 servings	2 servings - 4 servings	2 servings - 4 servings	2 servings - 4 servings	2 servings - 4 servings	1 servings - 1.5 servings	See detailed guide cooking by the menus		Up to water scale 2
Cooking Time	About 28 min About 37 min	About 19 min About 23 min	About 43 min About 48 min	About 29 min About 35 min	About 35 min About 43 min	About 50 min About 58 min	About 46 min About 49 min	About 40 min About 43 min	About 37 min About 42 min	About 80 min About 88 min			About 23minutes

※ After cooking chicken soup and multi cook etc, the small may permeate into the unit, use the Unit after cleaning the rubber packing and lid part according to page 11.

※ Cooking time by menus may vary to some degree depending on the using environment of the product.



HOW TO COOK

How to use the cooking menu

Glutinous	When you want to have sticky and nutritious white rice.	Sushi Rice	When you want to have sticky and nutritious white rice.
Mixed /Brown	This menu is used to cook by mixing glutinous rice in cereals.	GABA Rice	Used to cook germinated brown rice.
Black Bean	Use when cooking black soy rice	Ferment Bread (Ferment/Baking)	This menu is used to either ferment or bake the bread.
Nu rung ji (Scorched rice)	Used to cook crispy burnt rice.	Nutritious Rice	This menu is used to cook nutritious rice.
Porridge	This menu is used to cook porridge	Multi Cook	This menu is used to cook various dishes by setting a time manually
Automatic Sterilization (Steam Cleaning)	This feature is used to eliminate the smell after cooking or warming.		
Turbo function for Glutinous rice	<ul style="list-style-type: none"> Pressing twic "Pressure Cook/Turbo" twice will switch to quick cooking and shorten the cooking time. (It takes about 19minutes when you cook the Glutinous rice for 2 persons.) Use this turbo cooking function only for cooking rice for less than 4 persons. (The rice might not be cooked properly when prepared for 4 person.) 		
Mixed Rice Turbo	<ul style="list-style-type: none"> If selected turbo mixed rice, total cooking time will be reduced. (It takes about 29minutes for cooking mixed rice for two people.) Turbo mixed rice cooking lessens the quality of food, so only use for less than six people. For better taste, we recommend soaking mixed rice or boiling hard beans before cooking. 		

- ※ After cooking in white rice turbo mode or cooking of small serving, discard water. In case of small servings white rice turbo cooking, more water may be required than other menu.
- ※ Please refer to the cooking guide. (Refer to page 72~73)

How to do Automatic Sterilization (Steam Cleaning)



- Put water until water scale 2, make sure to close and lock the cover.
- Method 1. After choosing automatic cleaning menu by pressing "Menu/Selection" button, and then press "Pressure cook/turbo" button.
- Method 2. After choosing automatic cleaning function by pressing "Preset/Auto clean" button twice in standby mode, press "Pressure Cook/turbo" button.

Cook Black Bean as follows

- Put salt into the black soy, wash clean and take out water.
 - Put cleanly washed rice into inner pot, and after seasoning with sake, pour water up to white rice water graduation 2, add 1/2 measuring cup of it.
 - Place black soy on top of it, and after locking lid and selecting black soy with Menu/Selection button, press Pressure Cooking Turbo.
- ▶ Cook black soy only up to 4 servings.

Melanizing effect

The cooked rice can be light yellow at the oven, because this product is designed to improve pleasant flavor and taste. Especially, Melanizing is more serious at the "Preset cooking" than just "Cooking". It does not mean malfunction.

- ※ When mixing other rice with Glutinous, Melanizing effect could increase more than "Glutinous Rice" setting.



MY MODE(Cuckoo Customized Taste Function)

What is "MY MODE"?

Cuckoo's patented technology based on variable circuit design. User can select the degree of "softness" and "glutinosity & tastiness" to meet a user's desire.

My Mode Function

- ▶ Longer "SOFT" Time : rice become soft and glutinous. (selectable in 4 steps)
- ▶ Longer "SWEET" Time : rice become taste. (selectable in 4 steps) [amelanizing will occur]
- ▶ Above 2 function can be selected both or individually

How to use "MY MODE"

To enter "Customized Rice Taste Setting Mode", select the menu in which Customized Rice Taste is supported such as glutinous rice, mixed rice, GABA, Black Bean, nu rung ji, and press the mode button for 1 second or longer. Then, you are going to enter "Customized Rice Taste Setting Mode" while hearing the voice saying "You've entered Customized Rice Taste Setting Mode. Select swelling and heating stage with Selection button, and press Set button."

1 "MENU" setting screen



Select menu you want with menu/select button and press the set button.

2 "MY MODE" setting screen



To enter Customized Rice Taste Setting Mode, select desire menu and press Mode button once for 1 second or longer.

▶ Menu/Select button will blink, and Set, Pressure Cook and Cancel buttons will turn ON.

3-1 Soak time control mode



Select desired swelling time by pressing the button.

▶ Set button will blink, and Pressure Cook, Cancel and Menu/Select button will turn ON.

3-2 Heat time control mode



Select desired heating extension time by pressing the button, and press Set button.

▶ Set button will blink, and Pressure Cook, Cancel and Menu/Select button will turn ON.

※ Note : For 16 customized rice tastes, refer to the graph for 6 rice tastes. (See page 20.)

4 Setting completed screen after



Set up desired customized rice taste, and press Pressure Cook.

▶ If you press cancel or do not press a button within 7 seconds, the function will deactivate and return to the standby mode.

How to use "MY MODE" II

You can set the major cooked rice taste of customized cooked rice taste by entering Customized Cooked Rice Taste mode and pressing Mode button. At each press of Mode button, the major cooked taste will show up in the sequential order "Sticky Cooked Rice Taste -> Soft Cooked Rice Taste -> Soothing Cooked Rice Taste -> Soft and Soothing Cooked Rice Taste".

1 "MENU" setting screen



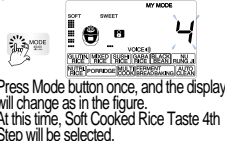
Select a menu for which customized cooked rice taste is supported by pressing Menu/Select button.

2 "MY MODE" setting screen



Press Mode button once or more for 1 second or longer after selecting desire menu, and you will enter Customized Cooked Rice Taste mode.

3-1 Soak time control mode



Press Mode button once, and the display will change as in the figure.

At this time, Soft Cooked Rice Taste 4th Step will be selected.

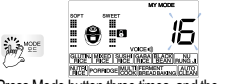
3-2 Heat time control mode



Press Mode button twice times, and the display will change as in the figure.

At this time, Soothing Cooked Rice Taste 4th Step will be selected.

3-3 Heat time control mode



Press Mode button three times, and the display will change as in the figure.

At this time, Soft, Soothing Cooked Rice Taste will be selected.

4 Setting completed screen after



Set up desired customized rice taste, and press Pressure Cook.

▶ If you press cancel or do not press a button within 7 seconds, the function will deactivate and return to the standby mode.

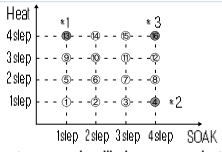


MY MODE(Cuckoo Customized Taste Function)

The display of my mode



This graph is for the flavors of 16 types of cuckoo custom-made rice



- *The rice becomes solid and glutinous.
- *The rice becomes soft and well-raised rice.
- *The rice becomes soft and glutinous.
- ※ Note : Rice taste number from 1 to 16 will be displayed on the display window.

The stage mark will show up as in the figure above on the display as much as the time set during wetting swelling time and heating maintenance time, and the mark will continue to show up during cooking, reservation, keeping warm and reheating as well.

► Cuckoo customized taste function is applied to glutinous, mixed, GABA, Black bean, Nu Rung Ji.
 ※ Set-up time is stored until the next reset. No need to set-up at every cooking.
 During cooking, warming and preset time cooking modes, "soak" and "heat" time cannot be readjusted.

Cautions

1. MY MODE' function may influence scorching or cooking quality. Ensure that cooking time is not changed, by children.
 ※ Default settings are "SOFT" 1 step, "SWEET" 1 step.
2. MY MODE' function may elongate cooking time according to set-up time.
3. Scorching of rice may occur by longest "SWEET" Time.

Cuckoo customized cooking function

While cooking you can control the heating temperature (both high an low) depending on, your preference. Initialization is set up "OPER ■■■" Get step by step as the case may be.

- High step : for cooking cereals, soft-boiled rice.
- Low step : for cooking the year's crop of rice.

How to use Cuckoo Customized cooking function

If you press the mode button 5 times, customized cooking function is set up. Select heating power by selection button. You can see all means with cuckoo customized cooking function on the display.

1 The display Cuckoo customized cooking function

If you push the mode button 5 times, the display for customized cooking function will be set up. Initialization is like above picture.
 ► Menu/Selection button will blink, and Mode, Menu, Set and Cancel buttons will turn ON.

2-1 High level mode

Make the screen changed by pressing menu button.
 ► Set button will blink, and Mode, Menu/Selection and Cancel buttons will turn ON.
 ► Keep pressing the button, and the menu will switch continuously.

2-2 Low level mode

Push the menu/selection button, then the screen will be changed as above picture.
 ► Set button will blink, and Mode, Menu/Selection and Cancel buttons will turn ON.
 ► Keep pressing the button, and the menu will switch continuously.

3 Setting completed screen after

If you press the "set" button, established menu will be set up automatically. (If you press cancel or do not press a button within 7 seconds, the function will deactivate and return to the standby mode.)

1. 'Cuckoo customized cooking function' applies to Glutinous rice, Turbo Glutinous Rice, Sushi Rice, Mixed Rice, GABA Rice, Nutritious rice, Black Bean collectively.
2. Set up the step of customized cooking function to taste. The scorch can occur when cooking in high step.
3. Cook is subject to be set differently depending on the percentage of water content and the condition of rice.





MY MODE(Cuckoo Customized Taste Function)

How to set up the function of burning nu rung ji

- ▶ When cooking nu rung ji, please set it up for your taste with function which controls the level of burning nu rung ji.
- ▶ How to set up the enhanced burning nu rung ji (for enhanced burning nu rung ji).



- 1.If you push mode button 7 times at the waiting state, enhanced burning nu rung ji mode will be set up when pushing mode button more than it will be possible to set up.
- 2.When enhanced burning nu rung ji mode is set up, it says “after removed or selection of enhanced burning nu rung ji, push the yes button”. At this time, Menu/Selection button will blink, and Mode, Set and Cancel buttons will turn ON.
- 3.If you push the Menu/Selection button it says “enhanced burning nu rung ji chosen press the Set button after choosing a mode you want. Press the Set button.”
- 4.Without any button within 7 seconds or cancel button, enhanced burning nu rung ji mode will be canceled and on standby.

- ▶ How to cancel the enhanced burning nu rung ji



- 1.If you push mode button 7 times at the waiting state, enhanced burning nu rung ji mode will be set up when pushing mode button more than it will be possible to set up.
- 2.When enhanced burning nu rung ji mode is set up, it says “after removed or selection of enhanced burning nu rung ji, push the set button.” At this time, Menu/Selection button will blink, and Mode, Set and Cancel buttons will turn ON.
- 3.If you push the menu/selection button it says “enhanced burning nu rung ji chosen press the Set button after choosing a mode you want. Press the Set button.”
- 4.Without any button within 7 seconds or cancel button, enhanced burning nu rung ji mode will be canceled and on standby.

- ▶ Set up this function as the situation demands because this function is on the condition of cancel for enriched scorch at the first use.

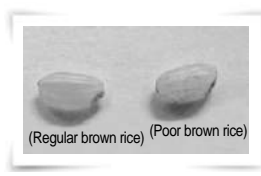
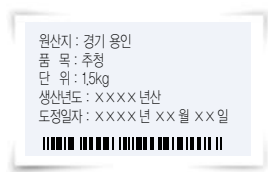


HOW TO USE "GABA RICE(Brown rice)"

What is Germinated Brown rice?

▶ Brown rice has richer nutrients than polished rice. However, brown rice is rather tough and harder to be digested. By germination, the enzymes in the brown rice are activated, generating nutrients and become more digestible.

Tip to buy Quality Brown Rice

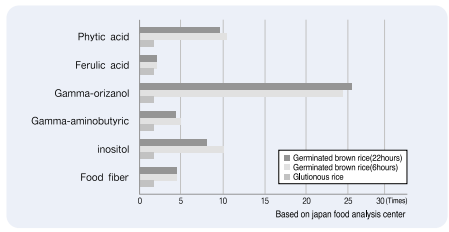


- ① Check the dates of harvest and pounding.
 - ▶ The dates should be within 1 year from harvest, 3 months from pounding.
- ② Inspect rice with your eyes.
 - Check that embryo is alive
 - Rice surface should be light yellow and glazing. Whitely stirred up surface, or darkish colored Brown rice is not suitable for germination.
 - Avoid fractured, not fully comed, or empty ear's. Empty ear's may generate odors during germination and bluish-nor comed Brown rice cannot be germinated.

Features of Germinated Brown rice

Germinated Brown rice increases nutrients and enhances taste which is a weak point of brown rice. Germinated Brown rice also improves digestion.

- ▶Taste will be greatly enhanced.
- ▶Digestive and rich in nutrients.
 - Diabetic hormone is generated improving digestion.
- ▶Good as a health food for children or students.
 - Rich with dietary fiber.
- ▶Germinated Brown rice has rich GABA Rice (Gamma Amino Butyric Acid)
 - GABA promotes metabolism in liver and kidneys, suppresses neutral fat, lowers blood pressure, promotes metabolism in brain cells-these effects have been proven by medical science.



- <Comparison of Germinated brown rice's nutrition and Glutinous rice's (6 hours) nutrition>
- ▶ Phytic acid 10.3 Times
 - ▶ Ferulic acid 1.4 Times
 - ▶ Gamma-oryzanol 23.9 Times
 - ▶ Gamma-aminobutyric 5 Times
 - ▶ Inositol 10 Times
 - ▶ Food fiber 4.3 Times





HOW TO USE “GABA RICE(Brown rice)”

Using “GABA RICE” Menu

1 In Order to promote germination, soak brown rice for 16 hours in water.

Method of Pre-germination

- ▶ Put washed brown rice in an appropriate container, pour sufficient water to soak the rice
- ▶ Pre-germination shall not exceed 16 hours. Make sure to wash rice clean with flowing water before using. “GABA RICE” menu. Be careful that hard washing may take off embryos which generate the germination
- ▶ unique smell may be generated according to the soaking time of pre-germination
- ▶ When pro-germination has been completed, wash the rice and put in inner pot(Over). pour appropriated volume of water, and use “GABA RICE” menu.
- ▶ In summer or hot temperature environment odor may be generated. Reduce germination time and wash clean when cooking.

2 Set the Lock/Unlock handle at “Lock”, press “Menu/Selection” button to select “GABA RICE” Menu



※ First setting time 0H(0 hours)

- ▶ When the “GABA Rice” is selected, “0H” is indicated in the display.
- ▶ Set button will blink, and Mode, Menu/Selection, Cancel and Pressure Cook/Turbo buttons will turn ON.

3 Press “Set” and “Menu/Selection” buttons to set time.

▶ Menu/Selection button will blink, and Mode, Cancel and Pressure Cook? Turbo buttons will turn ON.

1. Pressing “Menu/Selection” button changes germination time by 3hours.
 2. Pressing “Menu/Selection” button changes Germination time by 3hours.
 3. “GABA Rice” time by 0hours, pressing “Pressure Cook/Turbo” button will start cooking immediately.
- ☞ If GABA time is set “0” hours, pressing “Pressure Cook/Turbo” button will start cooking immediately
To cook without germination or cooking germinated Brown rice ,set the time at “0”

4 Press “Pressure Cook/Turbo” button



※ 3 more hours for germination

- ▶ Pressing “Pressure Cook/Turbo” button will begin the “GABA Rice” process, after which. Cooking will begin immediately.
- ▶ During “GABA Rice” mode “ [] ” indicator will show the remaining time and will be displayed in minutes with the “3H” mark going around clock wise.

Precautions for “GABA Rice” Cooking

- 1 If smaller germ is preferred, omit pre-germination process. Select “GABA Rice” menu, set-up appropriate germination time, and start cooking (nutrient ingredients do not vary significantly by the size of germ).
- 2 During hot seasons, longer germination time may generate odor. Reduce germination time.
- 3 GABA Rice cooking is allowed up to 6 persons.
- 4 City water can be used for germination. However, spring water is recommended. Germination may not be properly performed in hot or boiled water even after cooling.
- 5 Germination rate, germ growth may differ by the Brown rice type, condition of period of storing, etc.
-Germination brown rice is sprouted brown rice. Germination rate and growth may differ by the Brown rice type. The brown rice should be within 1 year from harvest, and not long since pounded.
- 6 In GABA Rice mode, present on 3H may not be possible. If you want to preset the GABA, set up '0H'.(See the page 28)
- 7 The taste of rice could be different as depending on a kind of brown rice. Use customized taste function or control the amount of water for your taste. (Refer to page 20~22)



HOW TO COOK THE MULTI-COOK AND NU RUNG JI

How to use the Multi-cook and preset time



Turn the top handle to “Lock”, press menu to select the Multi-cook.

- ▶ Set button will blink, and Menu/Selection, Cancel and Pressure Cooking buttons will turn ON.
- ▶ When selecting Multi-cook, the display indicates cooking time to be 20 minutes.

2 Press “Set”, “Menu/Selection” button to set up the time.

It says after setting cooking time with selection button press the cook button.

- ▶ Menu/Selection button will blink, and Cancel and Pressure Cook/Turbo buttons will turn ON.










<p>1. </p> <p>Each time you press “Menu/Selection” button, the time increase 5 minutes.</p> <ul style="list-style-type: none"> ▶ Press Menu/Selection to choose desired Menu 	<p>2. </p> <p>“Menu/Selection” button, the time decrease 5 minutes.</p> <ul style="list-style-type: none"> ▶ Press Menu/Selection to choose desired Menu 	<p>3. Available setting time is 10-90 minutes.</p>	<p>4. </p> <p>If you press the yes button after choosing time you want it says “press cook or preset button”</p>
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3 Press “Pressure Cook/Turbo” button.

- ▶ Pressure Cook button will blink, and Menu/Selection and Cancel buttons will turn ON. Press the Pressure Cook/Turbo button and Multi-cook will start. If the Multi-cook starts, the display shows the ‘cooking mark’ and remaining minutes.

4 Use the preset time of Multi-cook as following instruction.

<p>1. Check the present time.</p>	<p>2.. Turn the Lock/Unlock handle to “Lock” and press the “Preset/Auto clean” button.</p> 	<p>3. Press the Menu/Selection to preset time. Then press the Set button.</p>  	<p>4. Press the Menu/Selection button to select the Multi-cook. Then press the Set button.</p>  	<p>5. Set up the cooking time for pressing menu/selection button.</p>  	<p>6. Press the “Set” button. Then press pressure cook/Turbo button.</p>  
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How to make Nu rung ji

1. Turn the Lock/Unlock handle to “Lock” and press menu/selection the “Nu Rung Ji,” Refer to page 22
2. Press the “Pressure Cook/Turbo” button to start cooking.
3. When cooking is completed, scoop pit the boiled rice. The “Nu Rung Ji” on the jar bottom can be prepared for your taste (e.g. scorched rice tea)
 - ▶ Nu Rung Ji” can be prepared for up to 4 people.
 - ▶ For “Nu Rung Ji” cooking, set the water volume at “Glutinous” level.
 - ▶ Not too much washing rice.
 - ▶ If you want enhanced burning nu rung ji, cook after soaking rice in water for 30 minutes.



HOW TO COOK USING FERMENTATION/ BREAD BAKING

USING FERMENTATION

- 1 Turn the top handle to “Lock”, press menu to select the “Ferment”.
 - ▶ Set button will blink, and Menu/Selection, Cancel and Pressure Cooking buttons will turn ON.
 - ▶ When the Fermenting Menu is selected, the display indicates cooking time to be 40 minutes.
- 2 Press “Set” button and “Menu/Selection” button to set fermentation time
 - ▶ Available setting time is 5-120 minutes.
(From 90 minutes or more onward, the fermentation time increases or decreases by 10 minutes)
- 3 Press “Pressure Cook/Turbo” button
 - ▶ Press “Pressure Cook/Turb” button will begin the “Ferment” process, after which cooking will begin immediately.
During “Ferment” mode, indicator will show the remaining time.
- 4 When first ferment is completed, press softly dough for remove gas and repeat process 2-3 for second ferment
 - ▶ After second ferment, open the lid and make sure dough size is 1.5 to 2 times.



USING BREAD BAKING

- 1 Press “Menu/Selection” button to select the “Bread Baking” mode.
 - ▶ When selecting “Bread baking”, the display indicate cooking time to be 40 minutes.
- 2 Press “Set” button and “Menu/Selection” button to set baking time.
 - ▶ Available setting time is 1-80 minutes.
 - ▶ Set the baking time depending on the fermentation state and the capacity of the dough.
- 3 Press “Pressure Cook/Turbo” button
 - ▶ Press “Pressure Cook/Turb” button will begin the “Bread Baking” process, after which cooking will begin immediately.
During “Bread Baking” mode, indicator will show the remaining time.



- ※ When the “Bread Baking” process is complete. Immediately remove the bread from inner pot
- ※ After the “Bread Baking” is complete, the bread is hot and you should be careful.

HOW TO COOK USING FERMENTATION/ BREAD BAKING



▼ If there is a problem of fermentation / bread baking, check the following details

	Case	Check point	Do the following
D O U G H	When dough is not inflated	<ul style="list-style-type: none"> · Is capacity of the material accurate? · Do not have the dough is elastic with flaccid? · Is the surface of the dough smooth and elastic, and transparent? · Does fermentation time is long or short? 	
B A K E D	When bread is small and stiff.	· Capacity of the material, the time set correctly?	
	When bread is rough and .crunch	· Fermentation time and kneading time set correctly?	
	When bread was undercooked.	· Did you set short fermentation time or baking time?	
	When bread was overcooked.	· Did you set long fermentation time or baking time?	
B R E A D	When the baked color of the Underside of the bread is not appered.	<ul style="list-style-type: none"> · Did you put the dough in the middle of inner pot. · Did you set short baking time? 	<ul style="list-style-type: none"> · When the second fermentation is complete, the dough should be left in the middle of the inner pot. Extend ther baking time.
	When the bread is too sticky and wrinkled.	· Did you remove baket bread immediately?	<ul style="list-style-type: none"> · When the "Bread Baking" process is complete. Immediately remove the bread from inner pot





HOW TO PRESET TIMER FOR COOKING

How to preset timer for cooking

How to use timer function

1 Check if the current time and the menu are correct.

- ▶ Refer to page 14 for the time setting.
- ▶ If the current time is not set correctly, the presetting time will also be incorrect.
- ▶ Make sure to select AM or PM correctly.



2 Turn the Lock/Unlock handle to the lock position and a lock icon will be displayed on the screen. Then press the "preset" button.

- ▶ To activate Preset 1, press the "preset" button once. To activate Preset 2, press the "preset/timer" button twice.
- ▶ Factory Set Configurations-Preset 1 : Preset at 6:30 am, Preset 2 : Preset at 7:00pm. If you want to use these times, select Preset 1 or Preset 2
- ▶ If the lock/unlock handle is not in the locked position then you will not be able to program or use the preset function
- ▶ When you press the "preset" button, the preset time will be displayed, and the Preset 1 & Preset 2 signs will be blinking.
- ▶ Gaba menu, you have to select "CH" in order to use the preset timer function.



- ※ When it is in keep warm mode, press cancel to exit keep warm mode, then select your desired preset time.

3 Select menu with "Menu/Selection" button.



4 Preset the time.

- ▶ In case of setting up timer while warming, increases by 10min when you press "➤" button
- ▶ Please set up timer after canceling warming, decreases by 10min when you press "◀" button



If you keep on pressing either button, It can be changed continually.

- ※ Please be careful no to change from AM to PM.
- ▶ Then press the "Set" button to program your desired time.

5 Press "Pressure Cook" button.

- ▶ It says that preset cook for glutinous is booked Preset cook will be completed at the timer
- ▶ Once cook is completed with preset time, preset time is stored in the memory.
- ▶ Don't need to set up time again.
- ※ If a small amount of rice is cooked, it could be finished earlier than time you programmed it.





HOW TO PRESET TIMER FOR COOKING

Precautions for preset cooking

- 1 In case of preset cooking
 - ▶ If the rice is not old and dry; the result may not be good.
 - ▶ If the rice is not well cooked, add more water by about half-scale.
 - ▶ If the preset time is longer, melanizing could be increased.
 - ▶ Rinsed rice adds precipitated starch, Preset Cook may cause scorching.
To reduce scorching, cook washed rice by rinsing in running water or reduce cooking amount.

- 2 The change of preset time
 - ▶ Press "Cancel" button for more than 2 seconds and restart it to change the preset time.

- 3 If the preset time is shorter than cooking time, cooking will immediately begin.
 - ▶ If set time is shorter than preset time, cooking will immediately begin.

- 4 When the preset time is longer than 13 hours.
 - ▶ "13H0" will be displayed and the preset time will be changed to 13 hours automatically.
ex) If cooking is preset to AM07:00 of the follow day at PM5:00 of the day ,where preset time is 14 hours.
"13H0" will be displayed and preset time automatically to AM06:00(Preset time is 13 hours)
 - ※ If the preset time is over 13 hours, it can cause bad smell. Tim limited preset time is set up than 13 hours because the rice spoils easily during the summer time.
 - ※ When you want to finish presetting P.M12:00, preset P.M 12:00.
 - ※ Use this function when you want to finish between 1 hours to 13 hours based on the preset time.
 - ※ If you press the set button to check the present time during the preset cooking function, the preset time will be displayed for 2 second.

Possible time setting for each menu

Menu Class	Glutinous Rice	Mixed Rice	Sushi Rice	GABA Rice	Black bean	Nu rung ji	Nutritious Rice	porridge	Multi Cook	Ferment Bread baking	Automatic Sterilization (Steam Cleaning)
Possible time Setting	From (42minutes +My mode) to 13hours	From (53minutes +My mode) to 13hours	From 48minutes to 13hours	From (63minutes +My mode) to 13hours	From (54minutes +My mode) to 13hours	From (48minutes +My mode) to 13hours	From 47minutes to 13hours	From 93minutes to 13hours	From (1minutes +My mode) to 13hours	From (1minutes +My mode) to 13hours	From 28minutes to 13hours

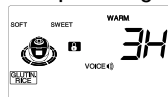


TO KEEP COOKED RICE WARM AND TASTY

Having a meal

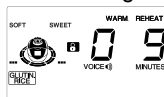
- ▶ If you want to have warm rice, press the “Keep warm/ Reheat” button. “Reheat” Function will be started and you can eat fresh rice in 9 minutes.
- ▶ To use reheating in standby status after power is applied, turn lid combining hand grip to Locked location, press Reheat/Keep button, and the cooker will convert to Heat Preservation mode. Here press Reheat/Keep warm button once more.

<Keep warming>



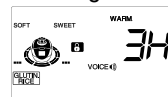
3H indicates the time elapsed as warming time.

<Reheating>



The lamp blinks and “09” indicator will show the reheat remaining time displayed in minutes with the mark going around clockwise.

<Finishing reheat>



When the reheat finishes with the beep sound, keep warming function will be operated and show the time elapsed.

※ If you change the present time during warming, see the page 15.

- ▶ The frequent use of the “Reheat” function may cause cooked rice to be discolored or dried. Use it once or twice per day.
- ▶ If a separate heating appliance or gas burner is used to cook rice, into the cooker and press the “Keep Warm/Reheat” button to keep the rice warm. At this time, “0H” is shown on the display. (Like this, transforming hot rice to a cold cooker may cause the rice to be discolored or develop an odor)
- ▶ After 24 hours of heat preservation, the lamp of heat preservation time lapse blinks, indicating that long time has passed in heat preservation condition.
- ▶ In case the lid combining hand grip is in open status during heat preservation, the cooker does not operate for reheating. For reheating, lock the lid combining hand grip to (Locked) position, and then press Keep warm/reheat button.
- ▶ If the lid combining hand grip is turned to open status during reheating, function display will show “E0 1”. At this time, reheating will be cancelled, and heat preservation will proceed.

Simple Soft Function

It will be hard to open the lid during warming or right after it has finished cooking, so push the pressure weight to the side and allow the steam to release.

Make sure the handle is the “Lock” position during warming or reheating.

It is recommended to evenly stir the cooked rice after cooking. The rice taste is improved (For a small quantity of rice, pile up the rice on the center area of the inner pot to keep warm)

It is recommended to evenly stir the cooked rice after cooking. The rice taste is improved (For a small quantity of rice, pile up the rice on the center area of the inner pot to keep warm)

Do not keep the scoop inside the pot while warming the rice. When using a wooden scoop it can create serious bacteria and odors.

It would be better to warm the rice for less than 12 hours because of odors and color change.

The cooked rice, which cooked by pressure cooker is more prone to changing color than the rice cooked by general cooker. During warm mode, the rice can arise and turn white and rise. In this case, mix the rice.

The mixed and brown rice cannot be in such good condition as white rice while in warm function due to their characteristics. Therefore do not keep mixed and brown rice in function for a long period of time.

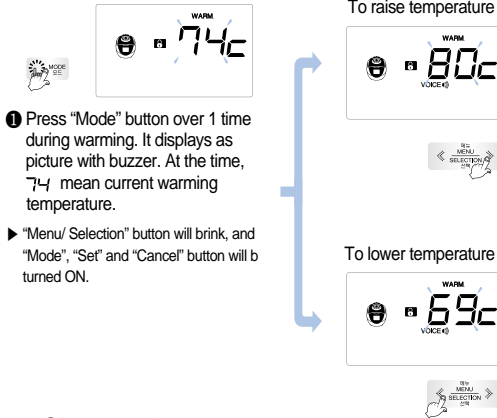
Do not mix small amount rice or leftovers with the rice under keeping warm. Doing so may cause an odor. (Use a microwave oven for the cold rice)

TO KEEP COOKED RICE WARM AND TASTY



Controlling method of warming temperature

If the temperature in the oven is not proper, it will smell bad and the color of the rice will change so make sure to adjust the temperature.



- 1 Press "Mode" button over 1 time during warming. It displays as picture with buzzer. At the time, 74 mean current warming temperature.
- ▶ "Menu/ Selection" button will blink, and "Mode", "Set" and "Cancel" button will be turned ON.

- 2-1 Press "Menu/Selection" button to change the temperature as

74 → 75 → 76 → 77
78 → 79 → 80

- 3 After setting temperature, press "Mode" select button. Preset temperature will be stored with buzzer sound. (If will be cancelled once press "Cancel" button or after 7 seconds without pressing any button)

- 2-2 Press "Menu/Selection" button to change the temperature as

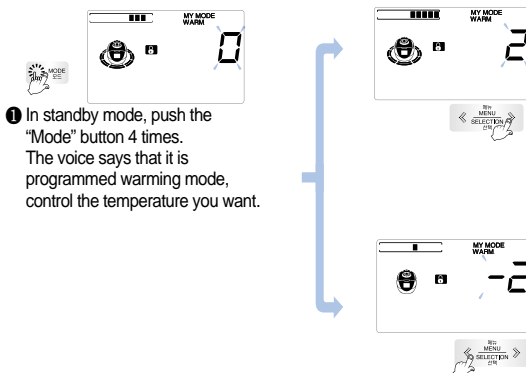
74 → 73 → 72 → 71
→ 70 → 69

Change of temperature

If you want to change cooking temperature in the standby mode, "Mode Select" button over 2 seconds, and press it 2 more times, You can change cooking temperature.

How to operate My Mode function.

Use it while opening the lid when there is too much water or rice becomes too soft.



- 1 In standby mode, push the "Mode" button 4 times. The voice says that it is programmed warming mode, control the temperature you want.

- 2-1 Press "Menu/Selection" button to change the Picture (up)

- 3 Select the menu you want, then press the "Mode" button and set-up time will be automatically entered with a buzzer. (If you press the "Cancel" button or do not press a button within 7 seconds, the Cancelled and returned to standby mode.)

- 2-2 Press "Menu/Selection" button as the picture (down)

1. If too much water is spilled out when you open the lid : Press "Menu/Selection" button to raise the setting mode.
2. If the edge of rice is too soft : Press "Menu/Selection" button to reduce the setting mode.



TO KEEP COOKED RICE WARM AND TASTY

How to activate “Sleeping” mode.

- ▶ When keeping rice warm for a long time, set up the temperature low to prevent the following quality of rice: smelly, dry, change of color: from PM 10:00- AM04:00
- ▶ How to set up



1. Hold “Mode” button for one second, then press the “mode” button 6 times to set up sleeping mode. If sleeping mode is not shown, Keep on pressing the “mode” button until it is heard or displayed.
2. When you are in sleeping mode, it says “After selecting or canceling sleeping mode, press the set button” At this time, “Menu/Selection” button will blink, and the “Mode”, “Set”, and “Cancel” button will turn on.
3. Press the “Menu/Selection” button until you hear or see “Sleeping mode”, then Press “Set” button. You will see nothing surrounding the rice cooker on the screen.
4. This function must be activated by the user depending on necessity

▶ How to set up



1. Hold “Mode” button for one second, then press the “mode” button 6 times to set up sleeping mode. If sleeping mode is not shown, Keep on pressing the “mode” button until it is heard or displayed.
2. When you are in sleeping mode, it says “After selecting or canceling sleeping mode, press the set button” At this time, “Menu/Selection” button will blink, and the “Mode”, “Set”, and “Cancel” button will turn on.
3. Press the “Menu/Selection” button until you hear or see “Sleeping mode”, then Press “Set” button. You will see nothing surrounding the rice cooker on the screen.

- ▶ If you need to keep the rice warm during sleeping, do not use this function. This function makes the rice cooler than normal. In summer, the rice can be spoiled and may smell bad because of high temperature. If possible, do not use the “Custom-made warming” mode while sleeping.
- ▶ This function is set up as cancel state.

When odors are rising during the warming mode

- ▶ Clean the lid frequently. It can cause bacteria and odors.
- ▶ Even though exterior looks clean, there might be germs and it can cause odor so please be sure to use automatic sterilization (steam cleaning) menu for cleaning. Clean the inner pot completely after automatic cleaning function is done. (refer to 19)
- ▶ After you cook soups and steamed dishes, clean the inner pot properly to prevent rice from smelling.

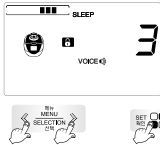


HOW TO USE NIGHT VOICE VOLUME REDUCTION/ REMAINING COOKING TIME DISPLAY MODE

Night Voice Volume Reduction function

Night Voice Volume Reduction is the function of reducing voice volume during night hours 10:00PM ~ 05:5AM. Activate this function when necessary. This function works only during night hours.

► How to activate or inactivate the function of Night Voice Volume Reduction



- No voice
- 20% of daytime voice volume
- 40% of daytime voice volume
- 60% of daytime voice volume
- 80% of daytime voice volume

60% of day time voice volume

※ Marking of process progress bar by the activation of Night Voice Volume Reduction function.

1. Press 'Mode' button 8 times in standby status, and the system will enter night voice volume reduction mode. When pressing 'Mode' button for the first time, press the button for 1 second or longer to enter the function.
2. Upon entering the mode of activating 'Night Voice Volume Reduction', you will hear a voice saying "You have entered the Night Voice Volume Reduction Activation mode. Select or inactivate the Night Voice Volume Reduction function with 'Select' button, and press 'Confirm' button."
3. Press Menu/Select button, and as process progress bar changes, voice volume will change. Select the desired volume of voice, and press 'Confirm' button.
4. If you 'Inactivate' button or no button is pressed for 7 second after process progress bar reaches 5th step through adjustment of Menu/Select button, the function will be inactivated while you hear a voice saying "Specified" time has passed and the function is inactivated", and the system will return to standby mode.

► This function remain inactivated whin the product is shipped. Activate this function when necessary.

Remaining Cooking Time Display Mode

This mode sets on or off the remaining cooking time display which appears periodically during the cooking. (The displayed remaining cooking time may vary from the actual one depending on the cooking volume and process.)

1. In the Standby mode, press the Mode button 10 times to activate the Remaining Cooking Time Display mode. (Press the Mode button for more than 1 second to enter into the Remaining Cooking Time Display mode.)
2. When the Remaining Cooking Time Display mode starts, a voice message will state "Set or cancel the Remaining Cooking Time Display Function by pressing the Selection button."
3. When you press the Menu/Selection button, a voice message will give one of these two statements:
"The Remaining Cooking Time Display Function is selected. Please, press the OK button." or "The Remaining Cooking Time Display Function is canceled. Please press the OK button."
The OK button will then disappear and the Mode, Menu/Selection and Cancel button will be turned on. After selecting either mode, press the OK button.
4. In the Remaining Cooking Time Display mode, press the Cancel button or do not press any button for more than 7 seconds. The setting will be canceled and you return to the Standby mode with a voice message stating "Time is over. The function has been canceled."



※ Remaining Cooking Time Display mode set on



※ Remaining Cooking Time Display mode set off

CHECK BEFORE ASKING FOR SERVICE

- ▼ If there is a problem with your cooker, check the following details before requesting service to your dealer. Sometimes the cooker may not operate as desired if used incorrectly.

Case	Check points	Do the following
When the rice is not cooked.	<ul style="list-style-type: none"> Pressure Cook/Turbo "button is pressed? Is there power cut while in cooking? 	<ul style="list-style-type: none"> Press the "Pressure Cook button once. And check "E _ _" sign on the display. Blackout backup power source for the Rice Cooker, see page 15.
When the rice is not well cooked.	<ul style="list-style-type: none"> Did you use the measuring cup for the rice? Did you put proper amount of water? Did you rinse the rice before cooking? Did you put rice in water for a long time? Is the rice old or dry? 	<ul style="list-style-type: none"> Refer to page 16-17 Add water about half the notch and then cook.
Rice is too watery or stiff.	<ul style="list-style-type: none"> Is the menu selected correctly? Did you properly measure water? Did you open the lid before cooking was finished? 	<ul style="list-style-type: none"> Select the correct menu. Properly measure water. Open the lid after cooking finished.
When the water overflows.	<ul style="list-style-type: none"> Did you use the measuring cup? Did you use proper amount of water? Is the menu selected correctly? 	<ul style="list-style-type: none"> Refer to page 17-18
When you smell odors while warming.	<ul style="list-style-type: none"> Did you close the lid? Please check if the power cord is plugged. Did it warm over 12 hours? Is there any other substance such as rice scoop or cold rice? 	<ul style="list-style-type: none"> Close the lid perfectly. Always keep the power on while warming. As possible, keep warming time within 12 hours. Don't warm rice with other substance.
"E _ _" Signs show up.	<ul style="list-style-type: none"> Temperature sensor or fan motor does not work properly. 	<ul style="list-style-type: none"> Unplug the power cord and call the Service center.
Warming passed time mark blinks during keeping warm.	<ul style="list-style-type: none"> 24 hours has not passed yet after Keeping warm 	<ul style="list-style-type: none"> This function alarms if the rice remained warm for more than 24 hours.
Rice has gotten cold or a lot of water flow during Keeping warm	<ul style="list-style-type: none"> Keeping warm was set in "Sleeping" mode 	<ul style="list-style-type: none"> Keep warm after cancelling or setting "Sleep Keeping Warm" mode depending on the necessity.
If "E do" sign is appears.	<ul style="list-style-type: none"> It shows on the display when pressing "Start" button again, or when the cooking has finished and you've never ever open turned the handle to "Unlock" 	<ul style="list-style-type: none"> It can be solved by turning handle to "Unlock" and then turn to "Lock"

CHECK BEFORE ASKING FOR SERVICE

▼ If there is a problem with your cooker, check the following details before requesting service to your dealer. Sometimes the cooker may not operate as desired if used incorrectly.

Case	Check points	Do the following
When the button cannot operate with “ L ”	<ul style="list-style-type: none"> Is the inner pot inserted? Check the rated voltage? 	<ul style="list-style-type: none"> Please insert inner pot. This product is 120V only
When the pressure “Cook/Turbo” Timer button does not operate with “ E01 ”	<ul style="list-style-type: none"> Did you turn the Lock/Unlock Handle to “Lock” Is “pressure” lamp on? 	<ul style="list-style-type: none"> Please turn the “Lock/Unlock” handle to “Lock”
When the rice is badly sticky.	<ul style="list-style-type: none"> Is there any rice or any other alien substance on the temperature sensor or the bottom surface of the inner pot? 	<ul style="list-style-type: none"> Clean all the alien substances on the temperature sensor or the bottom surface of the inner pot.
When “ E03 ” is showed on the LCD	<ul style="list-style-type: none"> Check the rated Voltage? 	<ul style="list-style-type: none"> Cut the power and contact customer service. It is normal to get “E03” when putting only water. This is only for 120V
When the time cannot be preset.	<ul style="list-style-type: none"> Is the current time correct? Is AM or PM set properly? Did you set the reservation time over 13 hours? 	<ul style="list-style-type: none"> Set the current time(Refer to page 15) Check the AM and PM Maximum reservation time is 13 hours. (Refer to page 28–29)
When you smell after and before cooking?	<ul style="list-style-type: none"> Did you clean it after cooking? 	<ul style="list-style-type: none"> Please clean it after cooking
When the time cannot be preset	<ul style="list-style-type: none"> Is the inner pot correctly inserted in the main body? Is the Lock/Unlock handle on the top cover set to “Lock”? Is there hot food in the inner pot? 	<ul style="list-style-type: none"> Please put in the inner pot perfectly Please turn the “Lock/Unlock” handle to “Lock” Pull the pressure handle to aside once.
“ EUF ” mark shows up during the product operation	<ul style="list-style-type: none"> Micom memory is out. 	<ul style="list-style-type: none"> Please clean it after cooking.
When “tick, tick” sounds occurs while cooking and warming.	<ul style="list-style-type: none"> Is it the sound of cooking relay? Did you wipe the moisture of bottom of inner pot? 	<ul style="list-style-type: none"> It is normal that the “tick, tick” sound of relay is an on and off operation. The moisture of the bottom of the inner pot may cause “tick, tick” sound. Please wipe the moisture.

CHECK BEFORE ASKING FOR SERVICE

- ▼ If there is a problem with your cooker, check the following details before requesting service to your dealer. Sometimes the cooker may not operate as desired if used incorrectly.

Case	Check points	Do the following
When cannot turn to "Unlock"	<ul style="list-style-type: none"> · Did you turn the "Lock/Unlock" handle while cooking? · Did you turn the "Lock/ Unlock" handle Before exhausting steam perfectly? 	<ul style="list-style-type: none"> · Don't open the lid while Cooking.If you want to open lid while cooking, Press the "Cancel" button more than 2 seconds and release the steam. · Pull the pressure handle to the Side once and allow the steam to release.
When the lid cannot open although the Lock/Unlock handle is turned to "Unlock"		<ul style="list-style-type: none"> · Because of the pressure. · Pull the pressure handle to aside once and exhaust the steam perfectly.
When the steam exhausted Between the lid.	<ul style="list-style-type: none"> · Is there an External substance on the Packing? · Is packing too old? 	<ul style="list-style-type: none"> · Clean the packing with duster. · Keep the packing clean. · If the steam is exhausted through the lid, please power off the contact the service center and Dealer. · Packing life cycle is 12 month, please replace the packing per 1year
When the "Cancel" button Does not operate while cooking.	<ul style="list-style-type: none"> · Is the inner pot hot? 	<ul style="list-style-type: none"> · Keep pressing the "Cancel" button for 2 seconds for safety reason if you want to cancel while cooking. · Be careful of hot steam emission or hot contents spattered from the automatic steam outlet during cancellation.
When you hear weird noises during cooking and warming.	<ul style="list-style-type: none"> · Is there a wind blowing sound when cooking the rice? · Is there a "chi" sound when warming the rice? 	<ul style="list-style-type: none"> · Is the inner pot inserted? · Check the rated voltage?
Bean(other grains) is half cooked.	<ul style="list-style-type: none"> · Is bean(other grains) too dry? 	<ul style="list-style-type: none"> · Soak or steam beans and other grains before cooking in the pressure cooker in order to avoid partially cooked beans or grains. Beans should be soaked for-2-minutes or stramed for-2-minutes prior to cooking, depending on your taste.



COOKING GUIDE

Tasty Rice

:: Boiled Rice



Ingredients

Rice 6 cups

*The cup in ingredients means a measuring cup in the rice cooker. 1 cup (180cc) is for one person.

Recipe

- Put clean-washed rice in the inner pot and pour water by water gradation 6.
- Firstly, lock the cover, and select [Glutinous Rice] in the menu, and then push the [Pressure Cook/Turbo] button.
- Mix rice when cooking is finished.

Reference

According to gradation on the inside of inner pot, when cooking with newly harvested rice the amount of water should be less than the gradation, and when cooking with old rice the amount of water should be more than gradation.(Control the amount of water according to preference of each family)

:: Pea Rice



Ingredients

3 cups of rice, 1 1/2 cup of pea, 1 tablespoonful of sake, 1 1/2 teaspoonful of salt

※ Boil pea before cooking.

Recipe

- As for peas, add salt into them, wash them clean and extract water from them.
- Put cleanly washed rice into My Caldron, season them with sake and salt, and pour water up to white rice water gradation 3.
- Place peas on top of them, press MENU button after locking the lid, select [Glutinous Rice], and press [Pressure Cook/Turbo] button.
- When the cooker comes to Heat Preservation mode, mix the cooked grains properly.

Store peas as follows

If peas and kidney beans etc are stored in the refrigerator, they change in color and decrease in freshness fast. Therefore, immediately after retting the materials from the market, blanch them slightly, place them in the refrigerator, and whenever they are needed, take them out to use them in natural color and freshness.

:: Boiled Barley



Ingredients

2 cups of rice, a cup of barley

Recipe

Prepare boiled barley with a cup of barley.
Wash rice clean, and after putting it in My Caldron along with boiled barley, pour water up to white rice water gradation 3.
Lock the lid, press MENU button, and after selecting [Mixed Rice], press [Pressure Cook/Turbo].
Once the cooker comes to Heat Preservation mode, mix the cooked grains properly.

Mixed Rice

:: Five-grain Rice



Ingredients

Rice 1.5cup, millet1/3cup, glutinous rice1/2cup, red beans 1/3cup, sorghum1/3cup and salt 1 teaspoon

Recipe

- Wash rice, glutinous rice, millet and sorghum clean and scoop them with a landing net.
- Boil red beans on high heat, and then put only water in which red beans were boiled in another bowl.
- Put rice, glutinous rice, millet and sorghum on a landing net into the inner pot and pour water in which red beans were boiled and water by white rice water gradation 3.
- Put the boiled red beans, and then lock the cover. After select [Mixed Rice] in the menu, push the [Pressure Cook/Turbo] button.
- Mix rice when cooking is finished.

Reference

Oriental medicine calls red beans as Jeoksodu which holds moisture, removes steam and discharges accumulated pus as well as relieving edema by making thirst and diarrhea stopped and bladder empty.



COOKING GUIDE

Mixed Rice

Boiled Fresh Germinated Brown Rice



Ingredients

Brown rice 4 cups

Recipe

- 1 Put washed brown rice into the inner pot, and then put it into the inner pot and pour water by water gradation.
- 2 After locking the cover and choosing [GABA Rice] in the menu, push the button of [Pressure Cook/Turbo] button after setting up the time of germinated brown rice for four hours.
- 3 Mix rice when cooking is finished.

Reference

- Control the time of germinated brown rice according to each preference.
- When cooking with germinated brown rice, set up germinating time for 0 hour if you want to have 100% boiled brown rice without germination.

Boiled Brown Rice with Red Beans



Ingredients

Brown rice 1 cup, rice 2 cups and red beans 1/3 cup

Recipe

- 1 Boil red beans until it become soft, but not to break the shape of red beans and separate it from water.
- 2 Wash brown rice clean and put it in the inner pot. Put the boiled red beans after pouring water by germinated brown rice water scale 3.
- 3 After locking the cover and choosing [GABA Rice] in the menu, push [Pressure Cook/Turbo] button after setting up the time of germinated brown rice for four hours.
- 4 Mix rice when cooking is finished.

Well-being Boiled Rice

Green Tea Rice Blended with Chicken Chest Flesh



Ingredients

2 cups of brown rice, 3g of green tea leaf, 10g of green tea powder, 4 nuggets of chicken chest flesh, a little bit of olive oil, a little bit of salt, a little bit of pepper, 5g of celery, a little bit of lime, a little bit of rosemary

Recipe

- 1 Wash brown rice clean, put the brown rice into My Caldrn along with 10g of green tea powder and 3g of green tea leaf, and pour water up to brown rice water graduation 2.
- 2 Lock the lid, press MENU button, and after selecting [GABA] and setting Germinated Brown Rice Time to 3 hours, press [Pressure Cook/Turbo] button.
- 3 Pickle chicken chest flesh in salt and pepper for 1 hour or so, put olive oil in the pan, and after frying the flesh in the pan, slice it thin.
- 4 Prepare lime by slicing it in half moon shape, and prepare shredded celery.
- 5 When the cooker comes to heat preservation mode, mix the cooked grains properly, and after placing germinated brown rice and chicken chest flesh in the vessel, add lime and celery.

10 Long Points of Green Tea

Anticarcinogenic property, anti-aging effect, prevention of lifestyle disease, prevention of obesity and diet, detoxication of heavy metals and nicotine, recovery from fatigue and removal of hangover, treatment of constipation, prevention of caries, prevention of acidification of constitution, inhibition of inflammation and bacterial contagion.

Green Tea Rice Blended with Chicken Chest Flesh



Ingredients

2 cups of brown rice and some sprouts and vegetables
Seasoning red pepper paste : Red pepper paste 1/2cup, beef (crushed) 40g, sesame oil 1 tablespoon, honey 1 tablespoon and sugar 1 tablespoon

Recipe

- 1 Wash brown rice clean, put it into the inner pot and pour water by germinated brown rice water scale 2.
- 2 After locking the cover and choosing [GABA] in the menu, push [Pressure Cook/Turbo] button after setting up the time of germinated brown rice for 3 hours.
- 3 Pour sesame oil in a pot and stir-fry the crushed beef. Stir-fry it a little more after stirring it with red pepper paste and 1/3cup of water in order to be thick put sugar, honey and sesame oil.
- 4 After stirring up rice when it is changes to heating mode, put the prepared sprouts and vegetables on germinated brown rice.
- 5 Put red pepper paste so that sprouts may not cause a mess.
 - Broccoli sprout : Prevention of cancer,
 - Chinese cabbage sprout : Good for stomach and improve constipation
 - Turnip sprout : improve hepatitis and jaundice,
 - Cabbage sprout : include selenium, preventing aging and cancer
 - Daikon sprout : Lowers body heat heat and makes swelling subside
 - Wheat sprout : purify blood

CUCKOO ELECTRIC RICE COOKER/WARMER 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
			HOW SERVICE IS HANDLED
CRP-N06	1YEAR	1YEAR	The East and the Central Districts Call : 718 888 9144 Address : 129-04 14th Avenue College Point, NY 11356, USA
			The West and the Central Districts. Call : 213 687 9828 Toll Free : 877 481 9828 Address : 700 Jackson Street, L.A, CA 90012, USA Canada (TORONTO) Call : 416 878 4561 / 905 707 8224 Address : #D8-7398 Yonge Street Thornhill Ontario Canada L4J 8J2 Canada (VANCOUVER) Call : 604 540 1004 / 604 523 1004 Address : 945 Lougheed Hwy Coquitlam BC Canada V3K 3T4

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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 , Parts Distributor or Sales Dealer:

The East and the Central Districts
Call : 718 888 9144
Address : 129-04 14th Avenue
College Point, NY 11356, USA

The West and the Central Districts.
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Toll Free : 877 481 9828
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CA 90012, USA

Canada (Toronto)
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Address : #D8-7398 Yonge Street
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Canada (Vancouver)
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