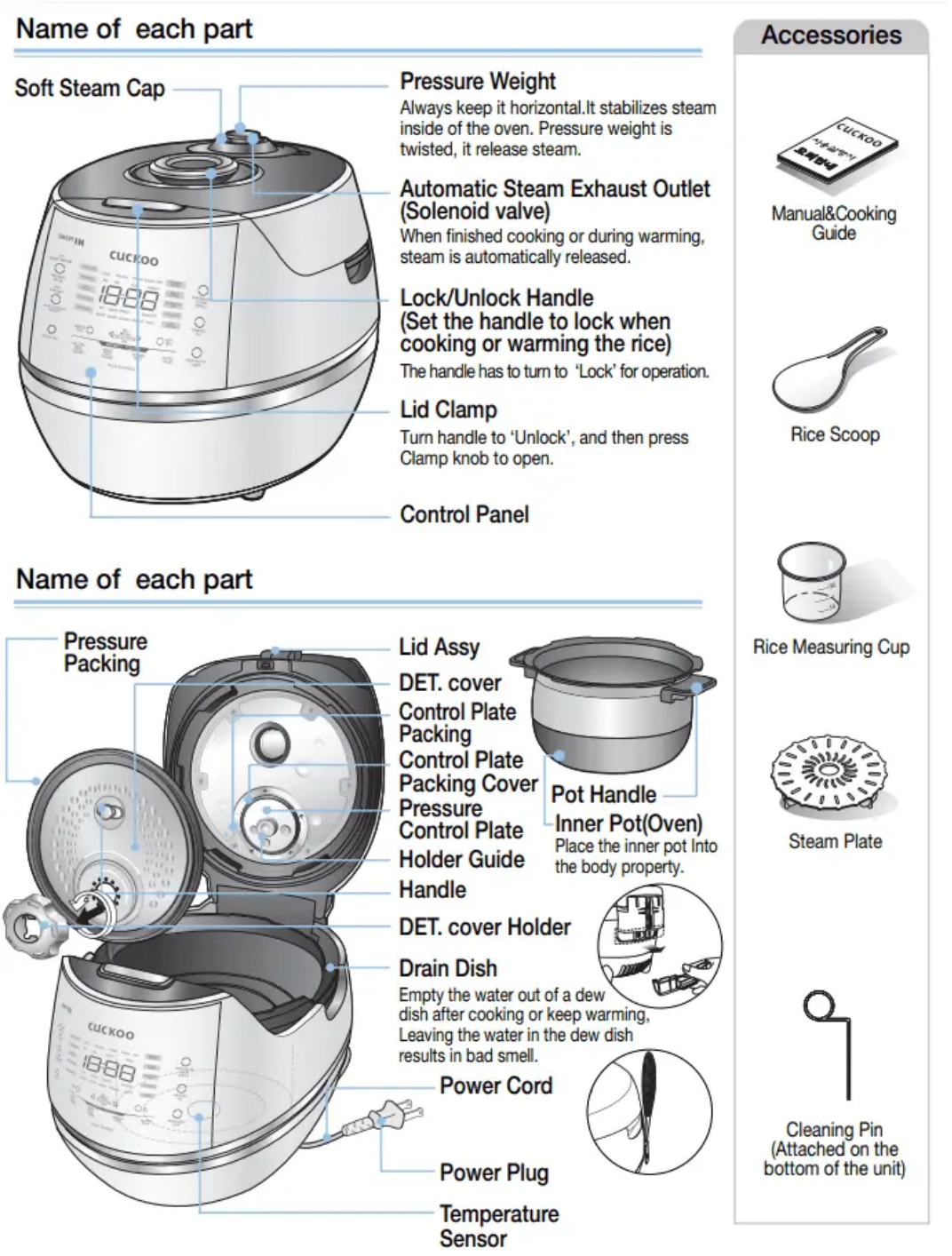
USER MANUALRice Cooker

NAME OF EACH PART



HOW TO CLEAN

- To prevent foul odor clean the lid assy after the rice cooker has cooled and the rice cooker is unplugged.

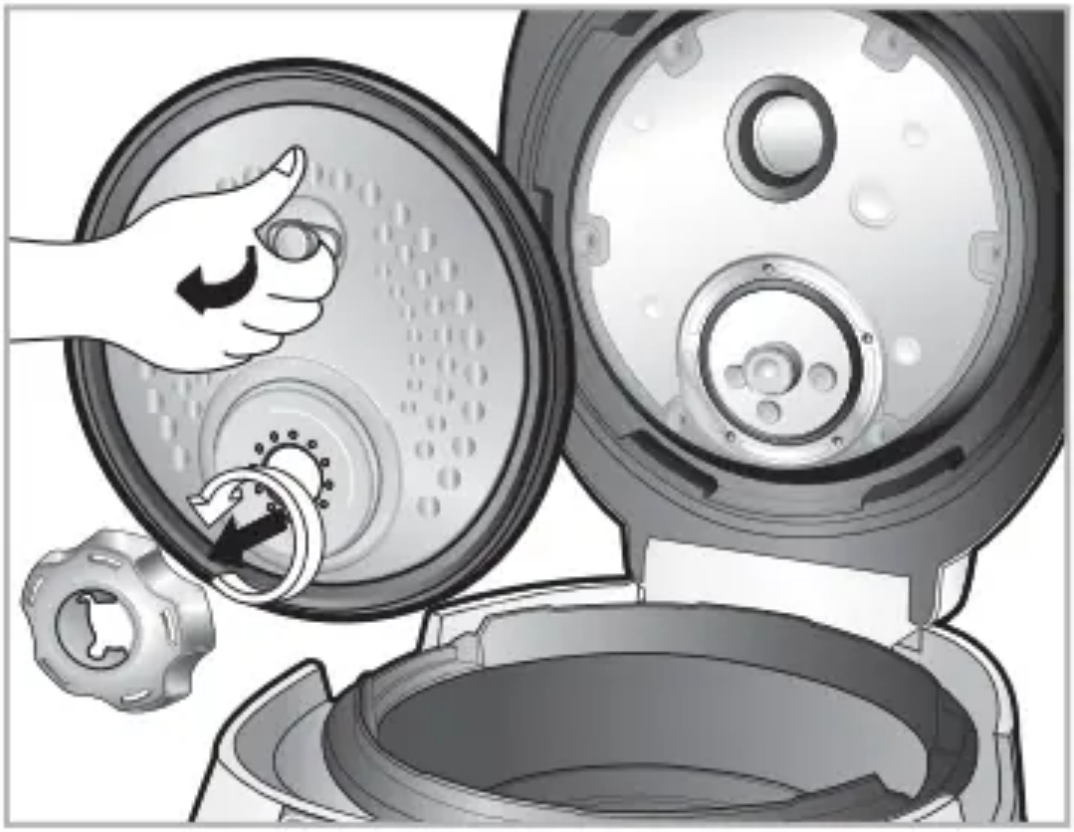
- Clean the body of rice cooker and the cover with a dry towel. Do not use benzene or thinner to clean the rice cooker. The layer of starch, which is the residue from rice cooking, may appear on the detachable cover or inside of rice cooker. This layer does not cause any health risk.
- Do not put materials like screws into holes of detachable cover. Check the back cover and front cover.

Detachable cover & Pressure packing

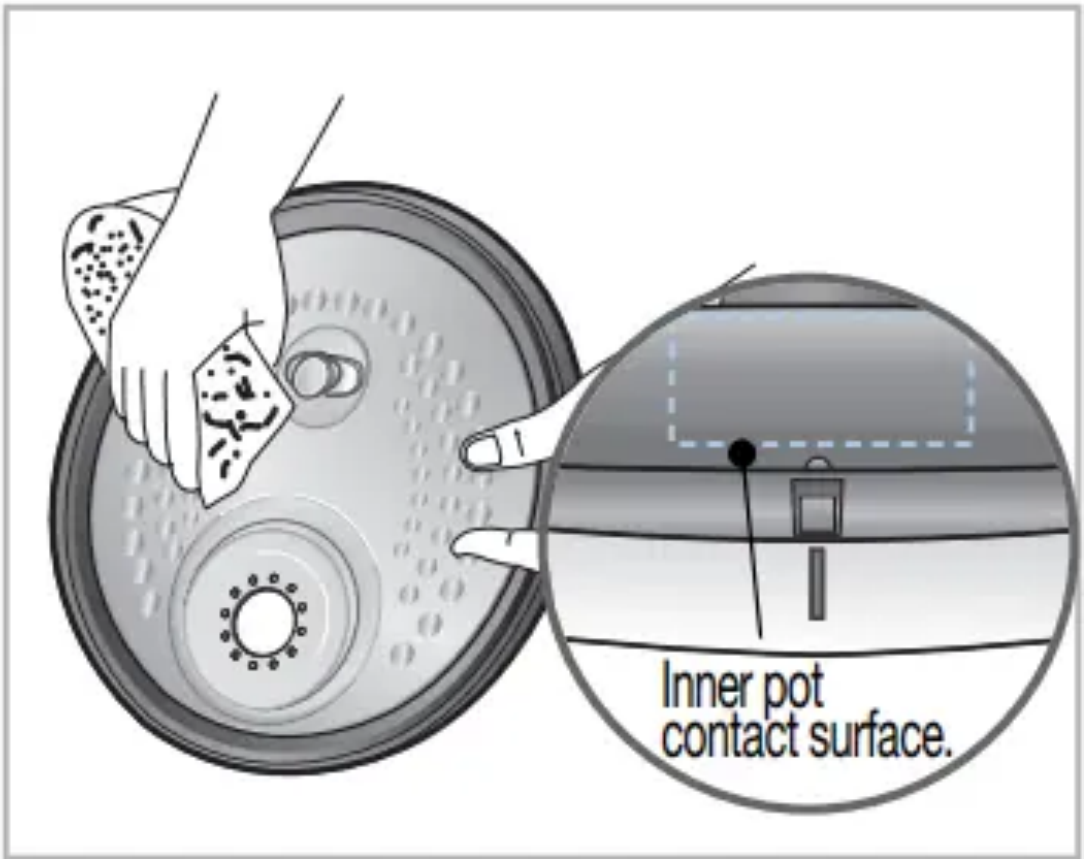
After cleaning detachable cover, put it back on the lid

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

1. Turn the holder counter clock wise, and the cover will be easily separated from the cooker and can be washed.



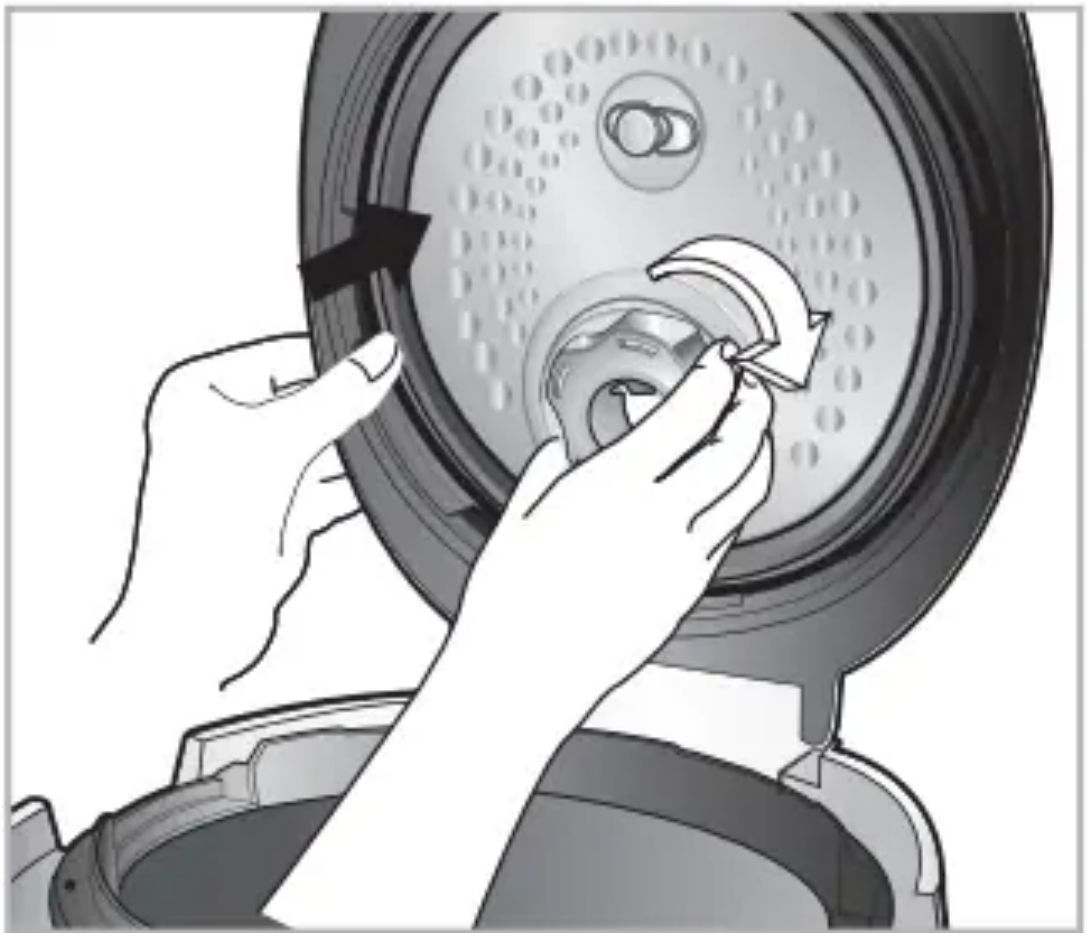
2. Wash the cover with cooking purposeneutral detergent and sponge frequently, and wipe off moisture with handkerchief.



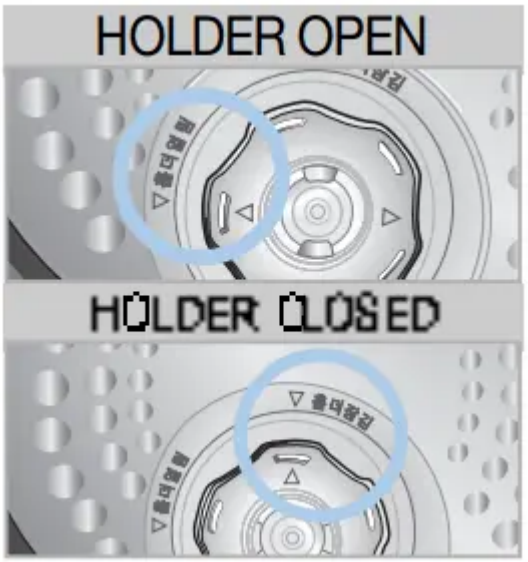
3. Please keep clean the edge of rubber packing, then the rice cooker last's longer

4. When mounting the cover, grab separate cover handle, attach it to hole, and after adjusting holder on top of packing stop tab, fix it by turning it clockwise.

5. It is easier to attach the cover holder when the power part of the detachable cover is pressed.

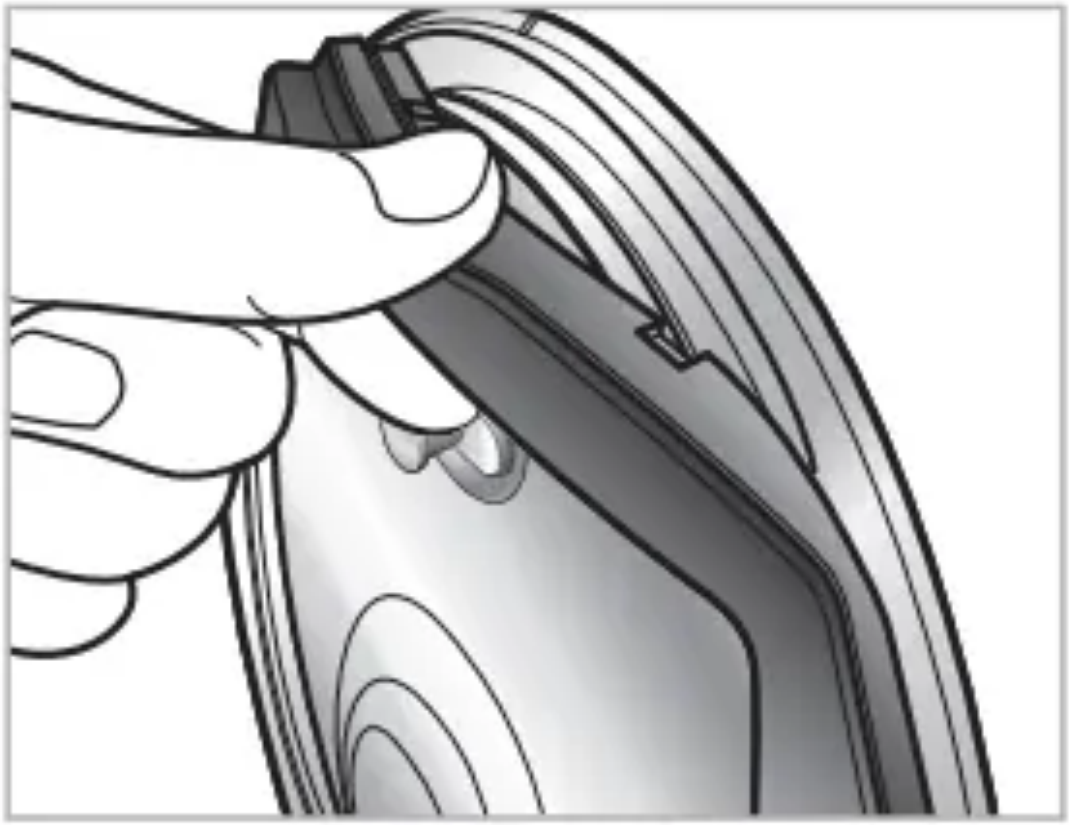


As depicted in the picture, please align holder with arrow mark to open and close.

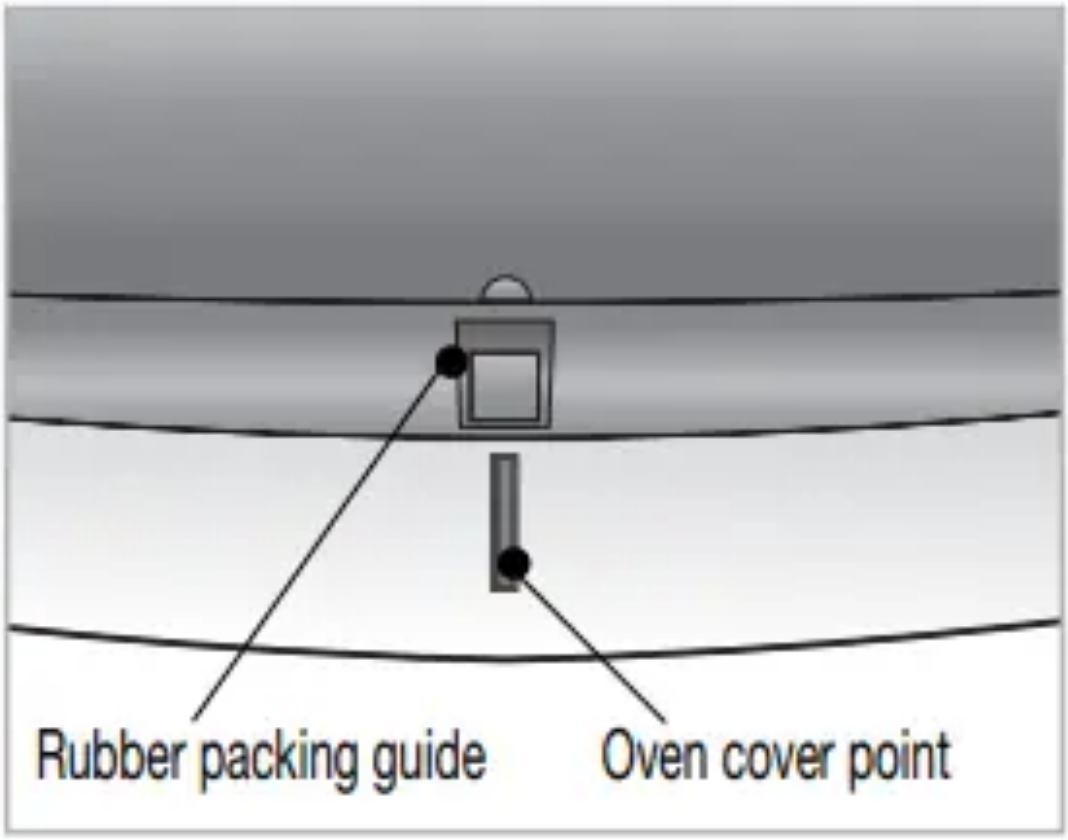


Please fir a rubber packing into the cover plate completely after washing or replacing the rubber packing.

1. To separate the rubber packing, please pull it out from the cover plate as shown in the picture.

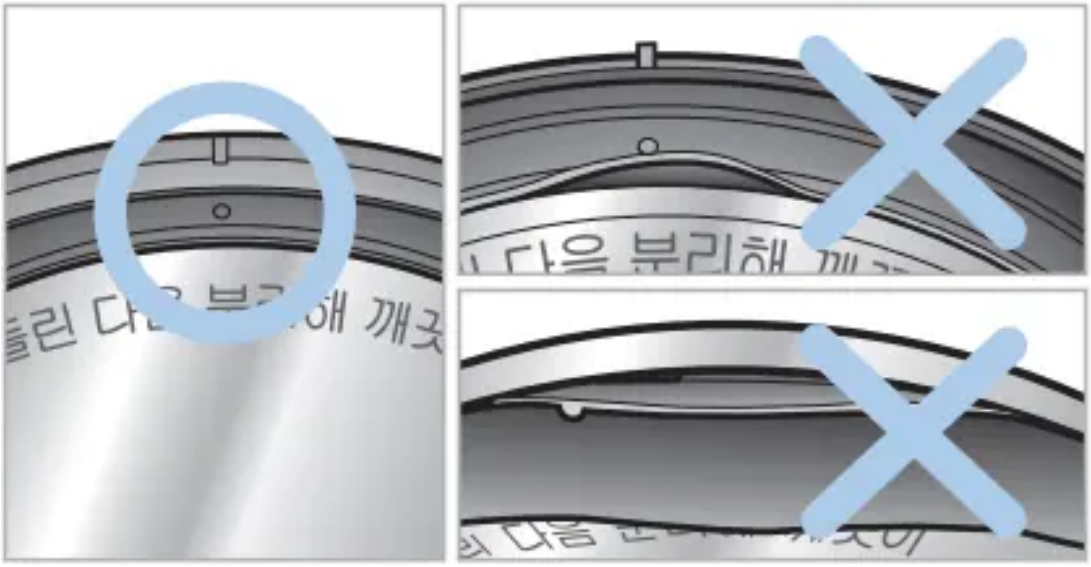


2. To put back the rubber packing, please fit it to each of 6 projections and holes as shown in the picture.



3. After fitting 6 projections to the holes, please press the rubber packing around the corner completely as shown in the picture.

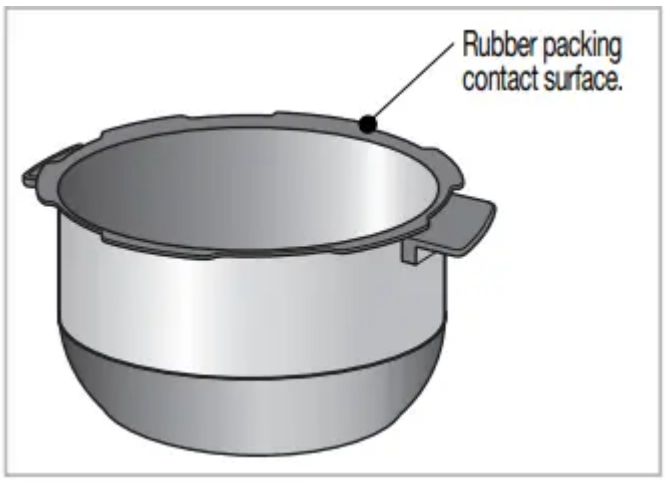
4. Please check that the rubber packing fits into the cover plate completely. If not, steam may be released from the crack between the packing and the plate.



Steam Vent

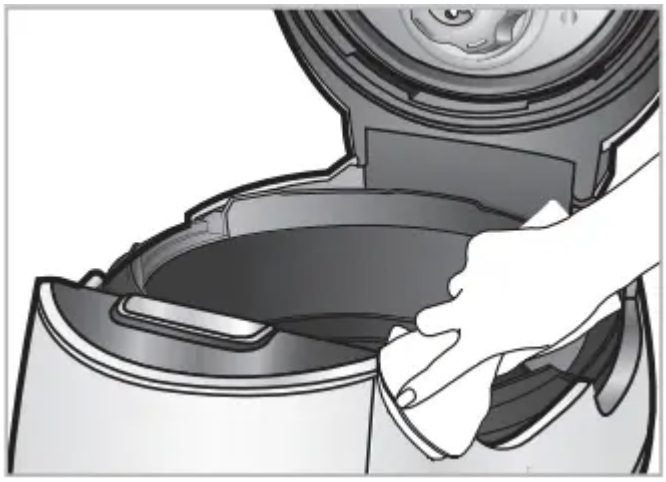
Make sure to clean the clean steam went after/before use. Do not try to pull out the clean steam went and safety packing, clean it with care. Make sure the clean steam went and safety packing are installed completely after/before use. If the steam vent is detached, or not attached completely, please contact customer service.

Inner Pot



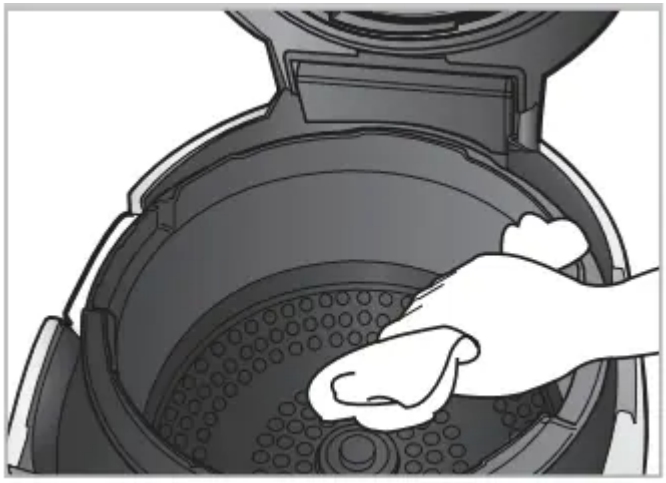
Wipe the water on the outside and bottom of the Inner Pot. A rough sponge, a brush or an abrasive can cause scratches on the coating. Use a dishwashing liquid and a soft cloth or a sponge.

Pressure Packing



Wipe the main unit with a wet cloth that has been extracted out of al water

Inside of the Main body



Make sure to clean the steam control went before and after use.

Keeping the contact area of the Inner Pot with the pressure packing always clean, increases the product's durability

Detachable cover & Pressure packing

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 weight and let the excess steam out. Do not open by force.

- Handle must be turned to “

”(Unlock) when opening and closing.

- If the lamp does not turn on, it would not operate the “PRESSURE COOK” and ‘PRESET/AUTO CLEAN’ buttons. Make sure the handle is located in

“

”(Lock).

HOW TO CLEAN

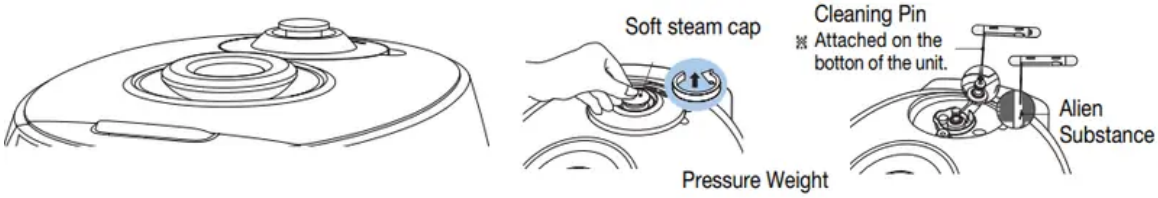
How to clean the pressure weight nozzle.

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



How to disassemble the pressure weight

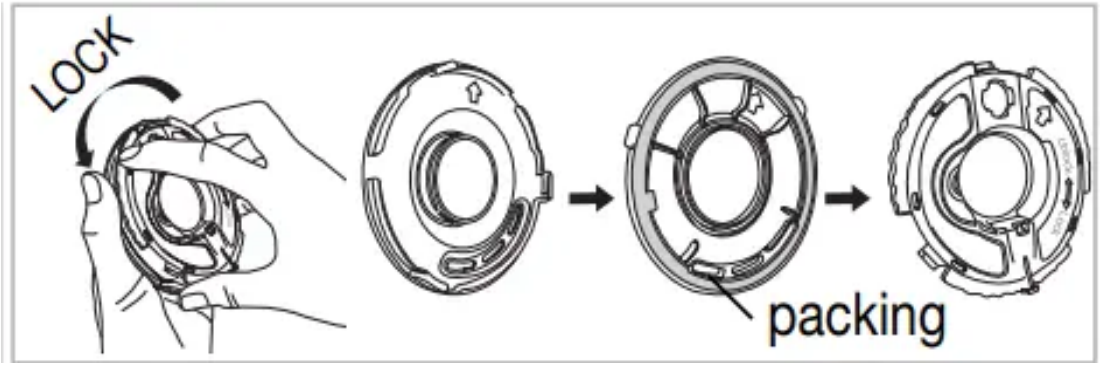
- Under the Lock/Unlock handle is locked(located on “Lock”) turn the pressure weight counterclockwise while pulling it up, and pull it out.
- Puncture the clogged valve hole with the cleaning pin and reassemble it by turning it clockwise.
- When the pressure weight is properly assembled, it can freely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

How to clean the soft steam cap

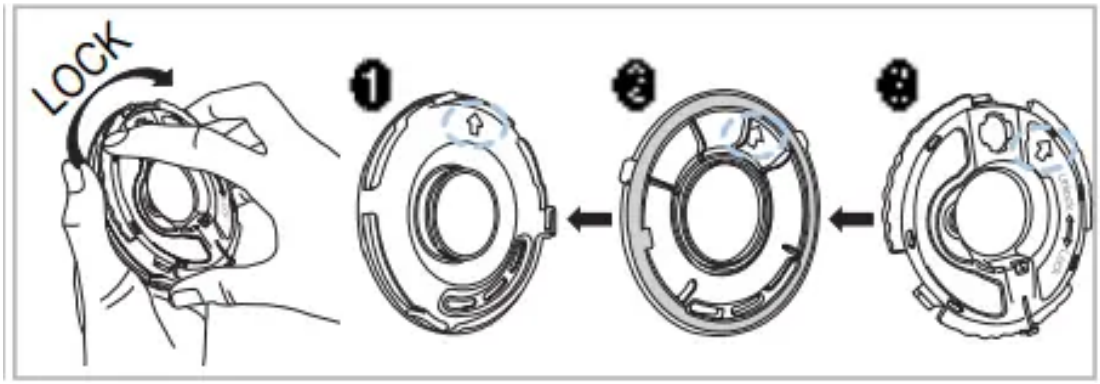
Do not touch the surface of the soft steam cap right after cooking. You can get burned.

1. Detach the soft steam cap like the picture.

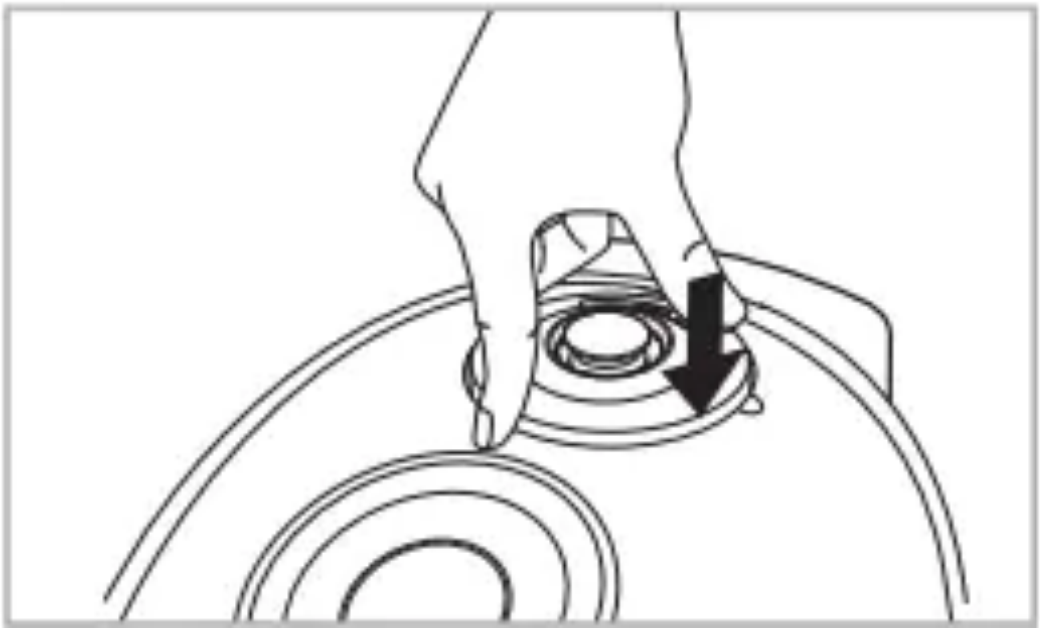
2. Press the hook in the back, and follow the arrow to detach and clean. Make sure you clean frequently with a sponge or a neutral detergent.



3. Assemble the went so that it fits into the groove perfectly.

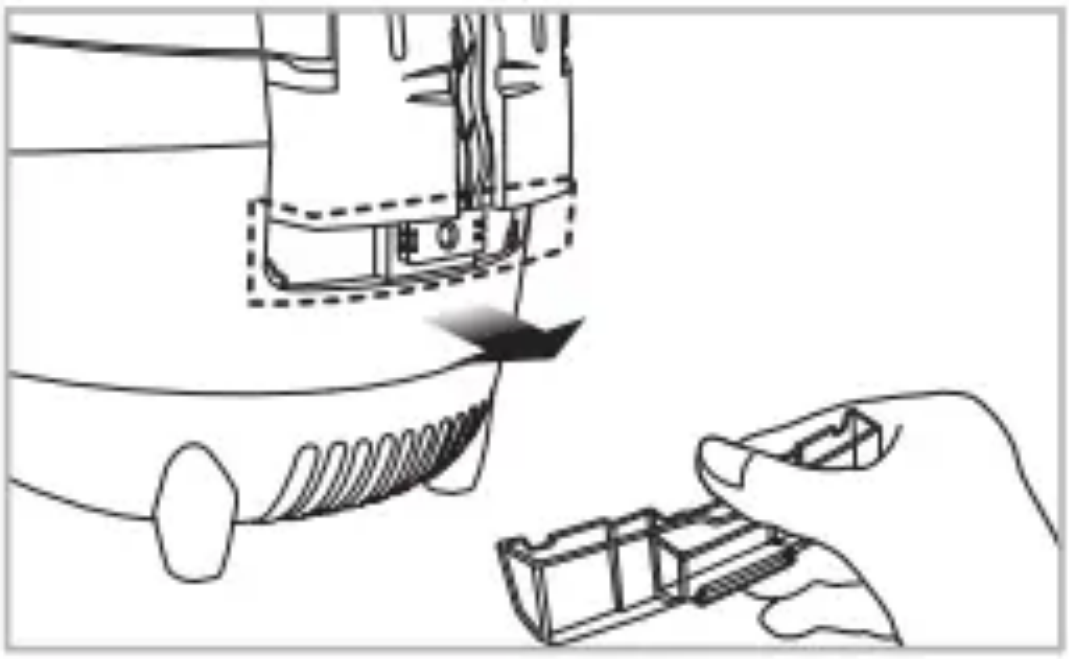


4. After you attach the soft steam cap to fit into the groove, press “A” part firmly to assemble the soft steam cap into the product.

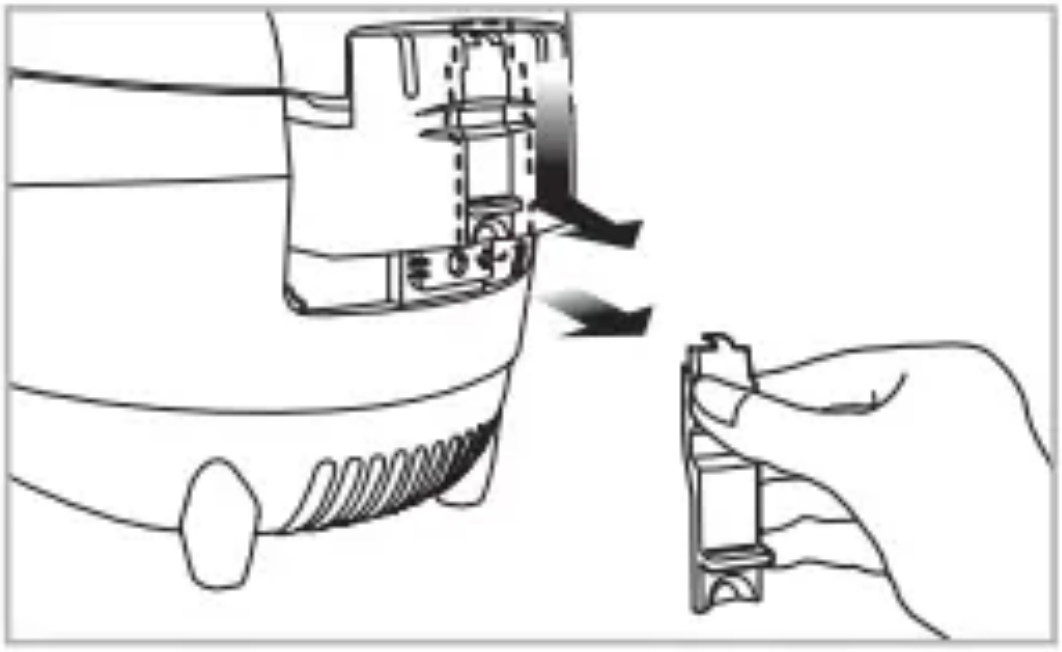


How to clean dew dish

1. Separate dew dish

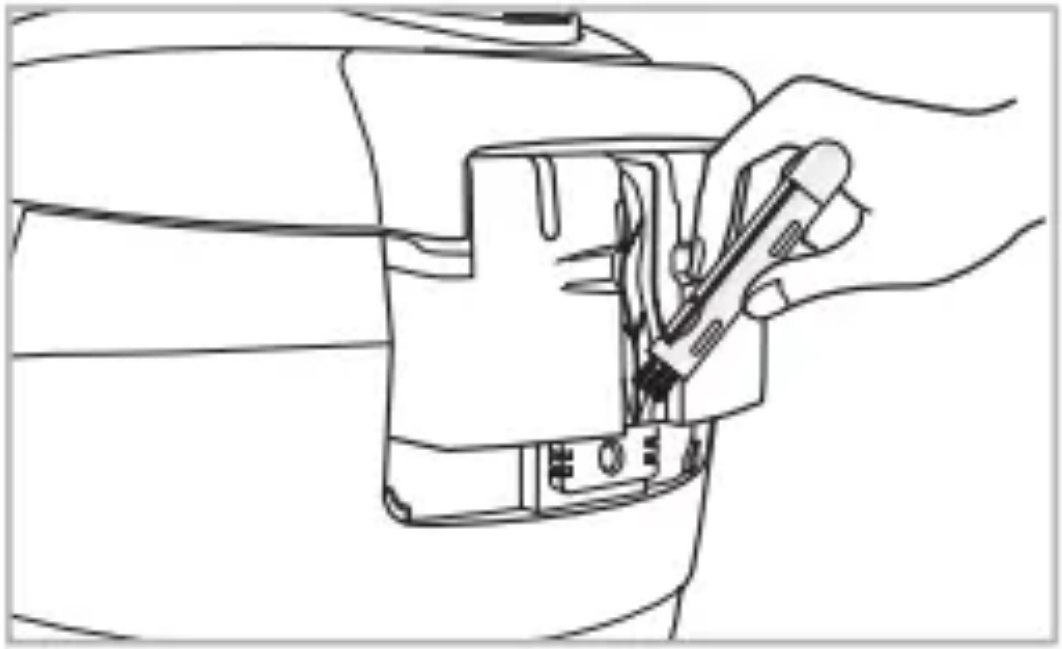


2. Separate the drain ditch cap by pushing it down.

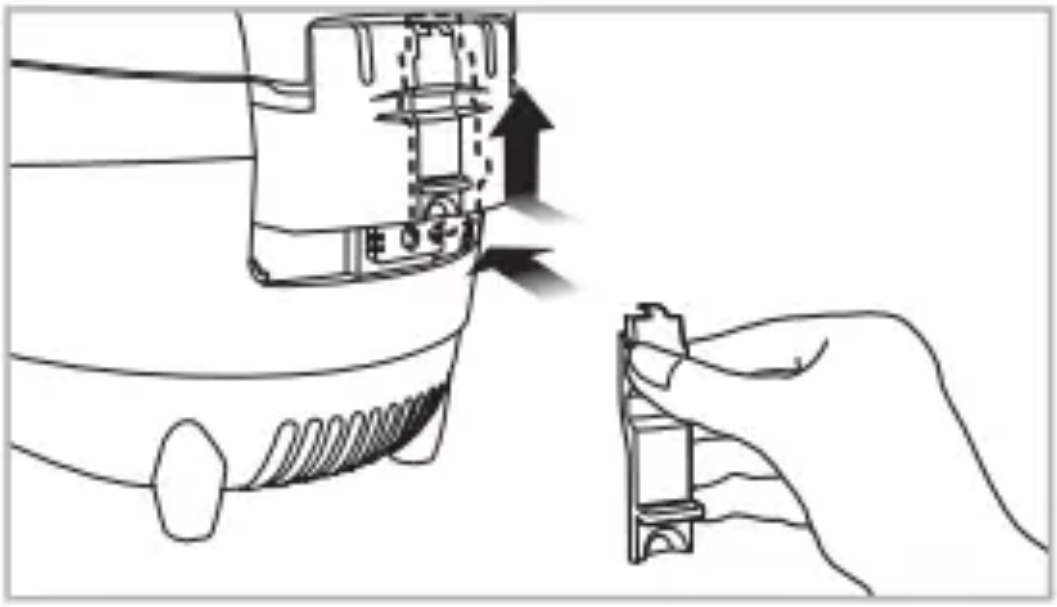


3. Clean the drain ditch cap and dew dish with a neutral detergent.

4. Clean the drain ditch cap with brush kit.



5. Securely put in the dew dish after cleaning.



When lid does not close perfectly

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

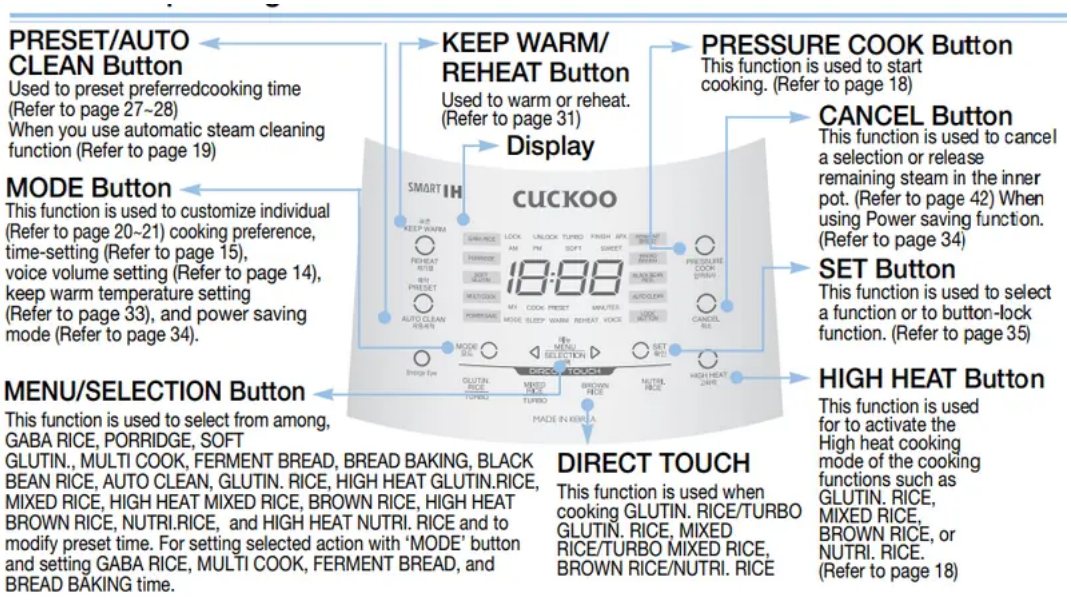
1. Check to make sure the inner pot is place correctly inside the main body.

2. To close the lid 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 weight and allow the excess steam to release. Then try to turn the handle again.

FUNCTION OPERATING PART /ERROR CODE AND POSSIBLE CAUSE

Function Operating Part

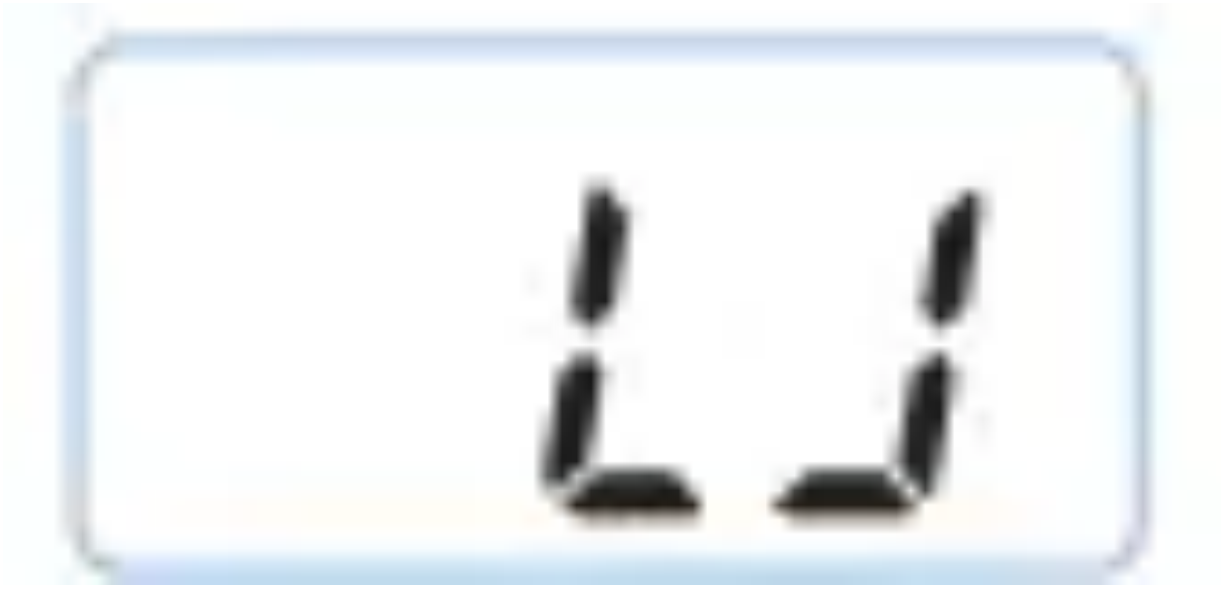


- If no operation is done while power cord is plugged, the system while be on standby mode as shown in the figure. (The menu on standby screen, time, voice and customized rice taste stage may differ depending on used configuration.)
- If cancel button is pressed during cook, the rice cooker will go in standby mode.
- Press the button until the buzzer sounds, Picture may vary depending on model.

Error Code and Possible Cause

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

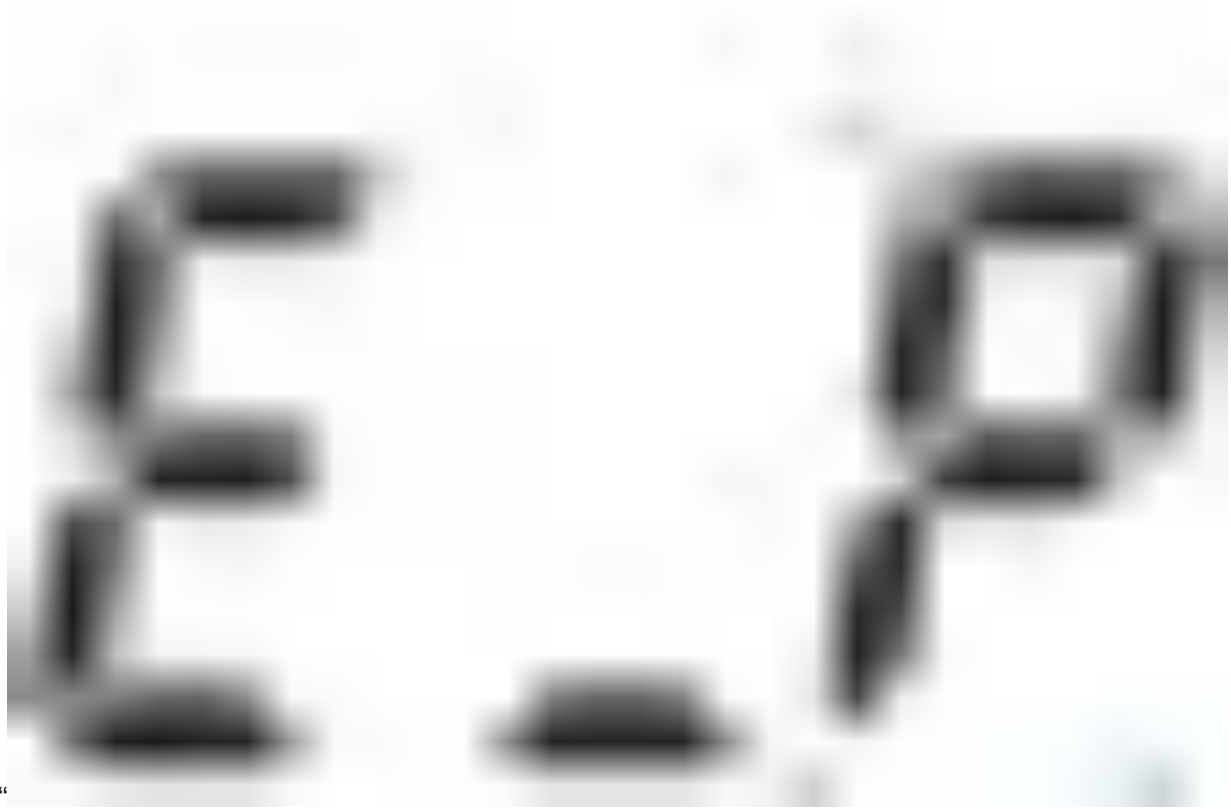
If error persistently shows up even in normal using conditions or after taking measure, inquire with customer service



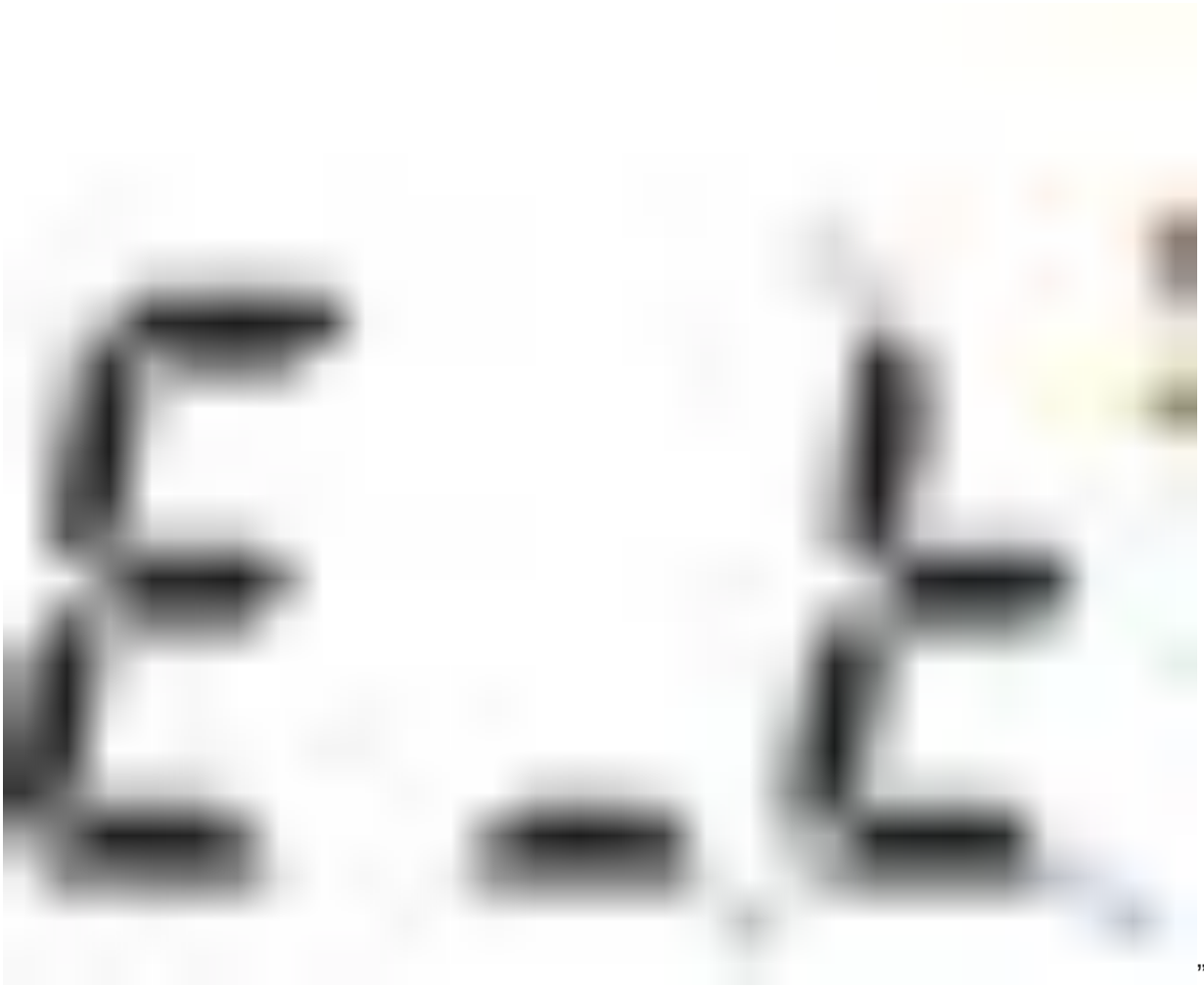
When the inner pot is not placed into the unit.

Problem on temperature sensor.

(“ ”
mark,

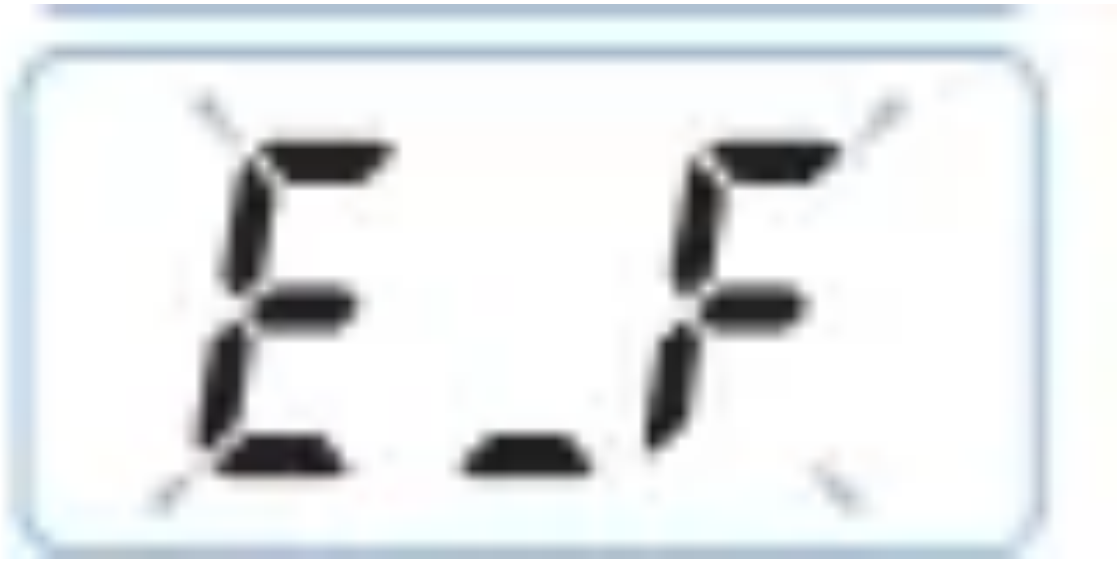


mark, “

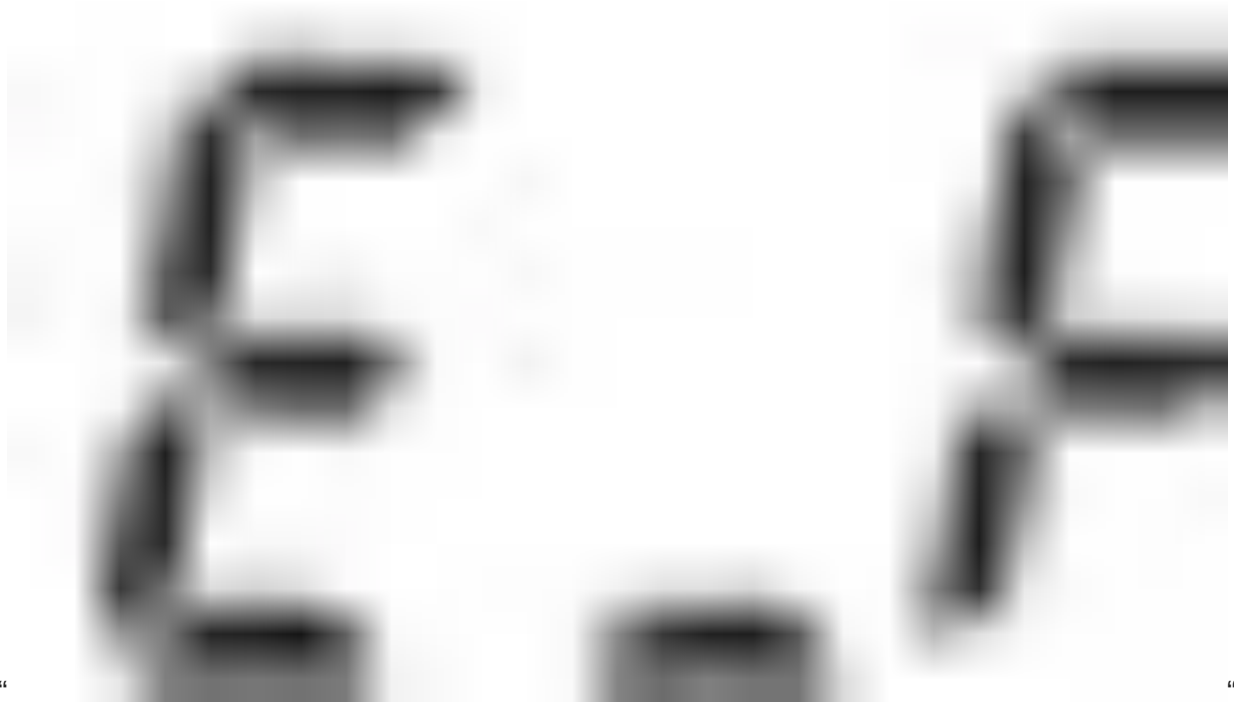


”

mark blink.)



Problem on fan motor.

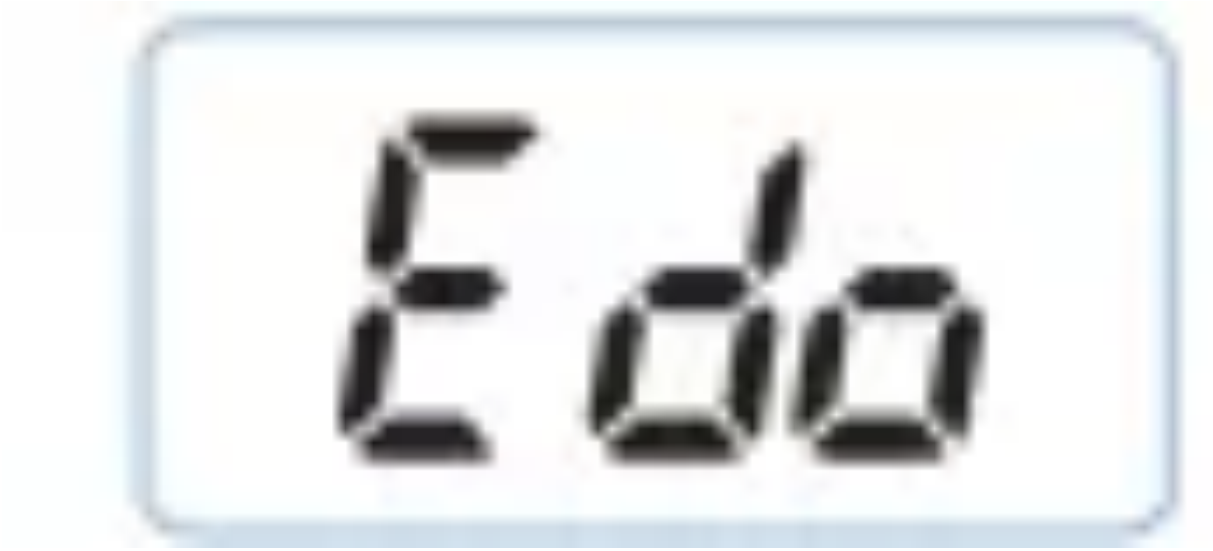
(“  “marks blink.)

When pressing the ‘PRESSURE COOK’ and ‘PRESET/AUTO CLEAN’ button, while the lid handle is on “Unlock”

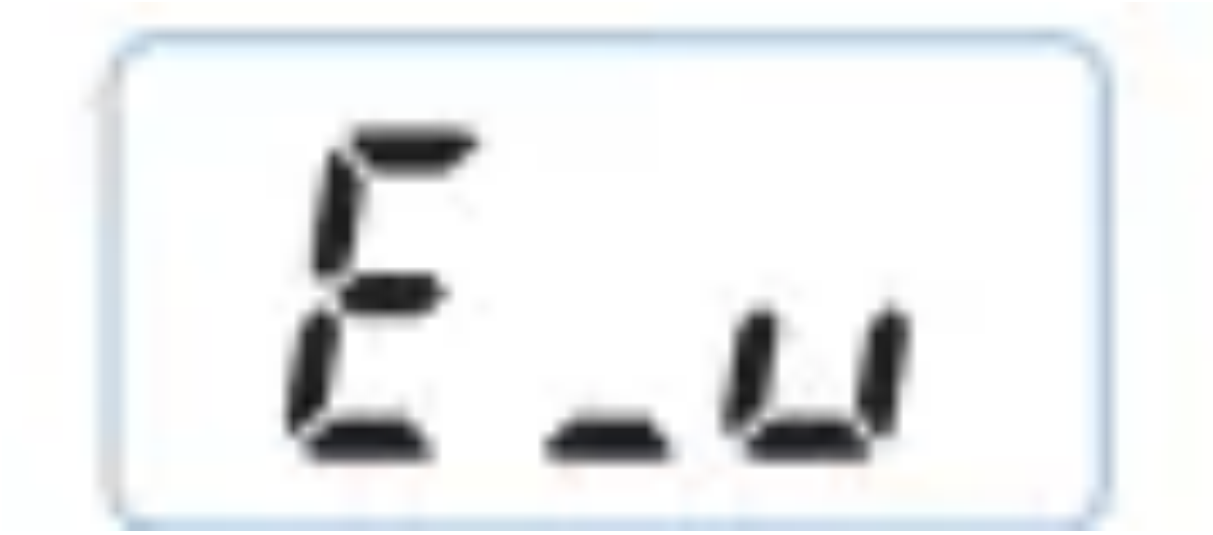
Turn the lid handle “Lock”

When boiling only water.

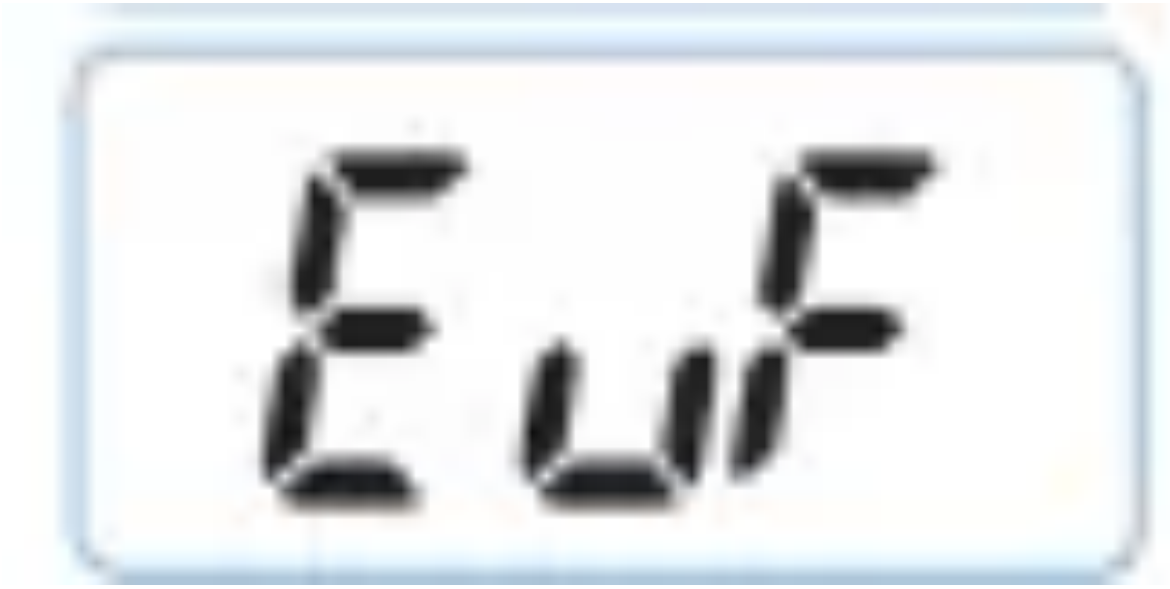
When setting preset time longer than 13 hours Set the preset time within 13 hours. (Refer to page 27~28)



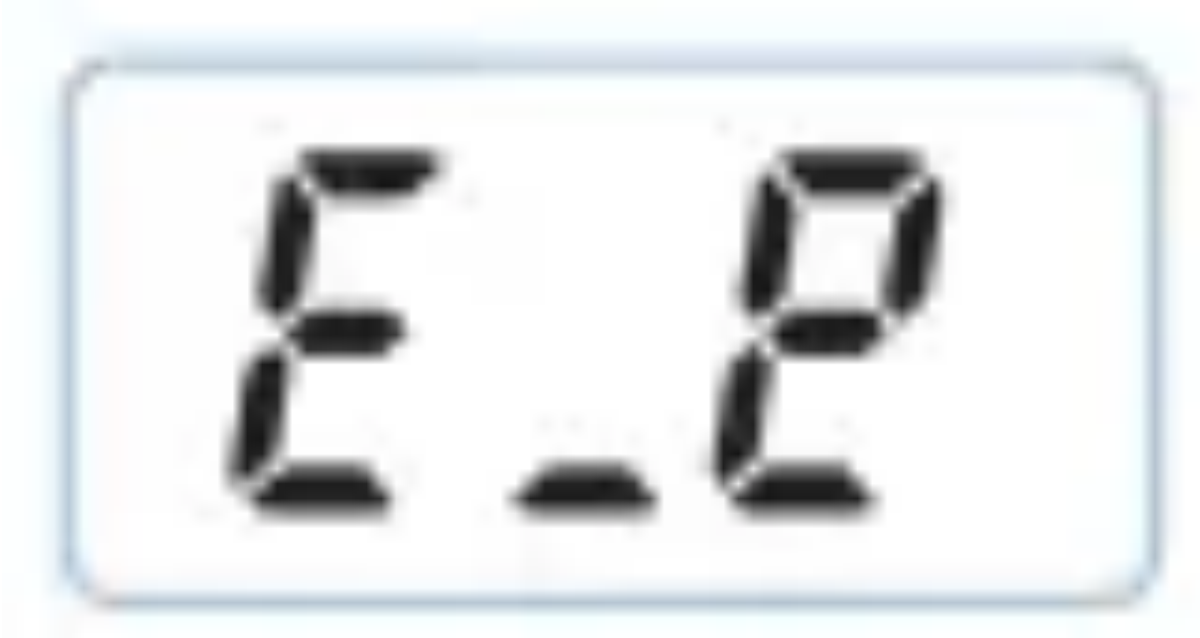
It is appears on the display when you press ‘PRESSURE COOK’ or ‘PRESET/AUTO CLEAN’ button again, or if the cooking has finished and you've never ever turned the handle to “Unlock”, It can be solved by turning handle to “Unlock” and then turn to “Lock”.



Problem on micom power.



Problem on micom memory.



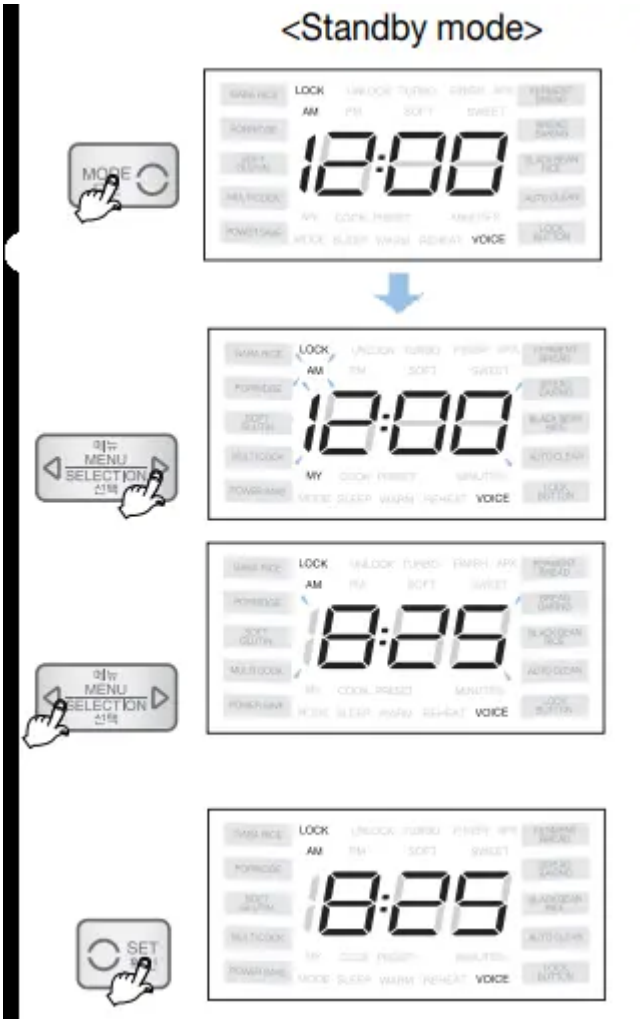
Problem on environment sensor.

This error messager shows up when ‘PRESSURE COOK’ or ‘KEEP WARM/REHEAT’ button is pressed while separate cover is not mounted. Mount separete cover. While keeping warm. alarm will sound and keeping warm and reheating do not work.

This code indicates the function of checking for abnormality of power of product.

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

How to set current time



Press ‘MODE’ button once.

- ‘MODE’ button needs to be pressed for over 1 second at the first time.
- A voice comes up saying “Setting mode for current time. Set current time with ‘MENU/ SELECTION’ button then press ‘SET’ button.
- ” ‘MENU/SELECTION’ button blinks and ‘MODE’, ‘SET’ and ‘CANCEL’ buttons turn ON.

Set **8** o'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 12:00 pm.

When finishing to set time you want, press ‘SET’ button.

- ‘SET’ button blinks and ‘MODE’, ‘MENU/SELECTION’ and ‘CANCEL’ buttons turn ON.
- If it is over 7sec without ‘SET’ button, setting time will be canceled with “Function setting has been canceled with overtime.”, it is canceled due to overtime.

About Lithium battery

- This product contains lithium battery for improving blackout compensation and time. Lithium battery lasts for 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

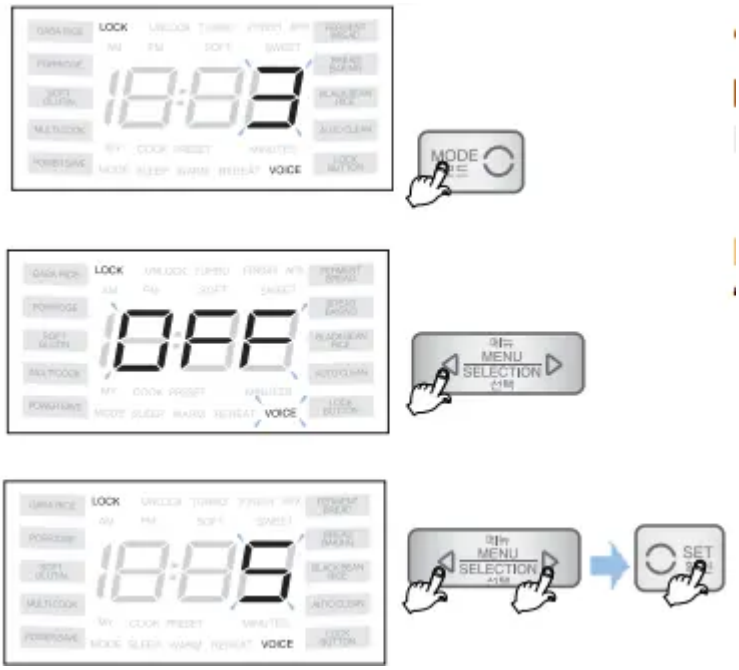
- This product remembers and maintains previous condition and processes. After finishing blackout, it operates immediately.
- If blackout happens during cooking, the cooking time will be delayed depending on blackout time.
- If the rice became cold because of blackout, warming will be cancelled.

How to set current time during keep warming mode

1. Press ‘CANCEL’ button to cancel ‘KEEP WARM/REHEAT’ and then press ‘MODE’ button over 1 time to set current time.
2. After setting time, press ‘KEEP WARM /REHEAT’ button to re-start keep warm.

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

To enter this function, press ‘MODE’ button 2 times. ‘MODE’ button needs to be pressed for over 1 second at the first time.



“3” sign is displayed when entered volume control mode by pressing ‘MODE’ button 2 times.

- MENU/SELECTION’ button blinks and ‘MODE’, ‘SET’ and ‘CANCEL’ buttons turn ON.

If set value became “OFF” by pressing ‘MENU/SELECTION’ button,

“ ”

blink and voice guide function is off.

Press ‘MENU/SELECTION’ button to change the volume from “1” to “5”.

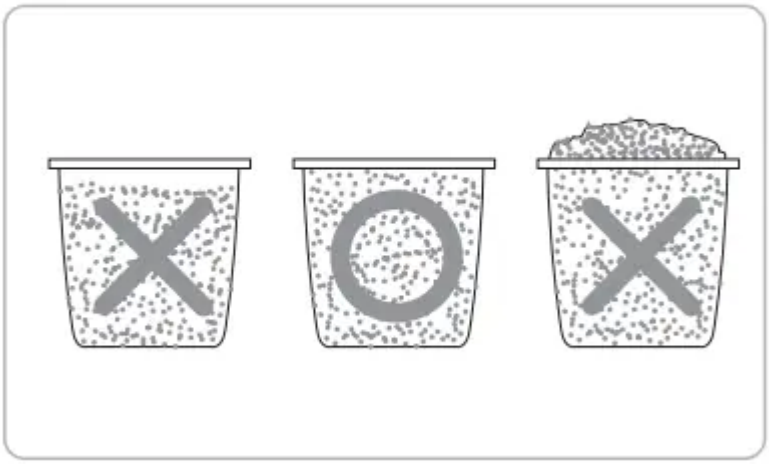
- SET’ button blinks and ‘MODE’, ‘MENU/SELECTION’ and ‘CANCEL’ buttons turn ON.
- Keep the button pressed, and the button will turn to Continuous.
- Set to desired voice volume, and press ‘SET’ button.
- If it is over 7sec without ‘SET’ button, setting time will be cancelde with voice, “Function setting has been canceled with overtime.”

BEFORE COOKING RICE

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

- Use the soft cloth to wash the inner pot.
- Tough scrubber can make the coating come off.

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

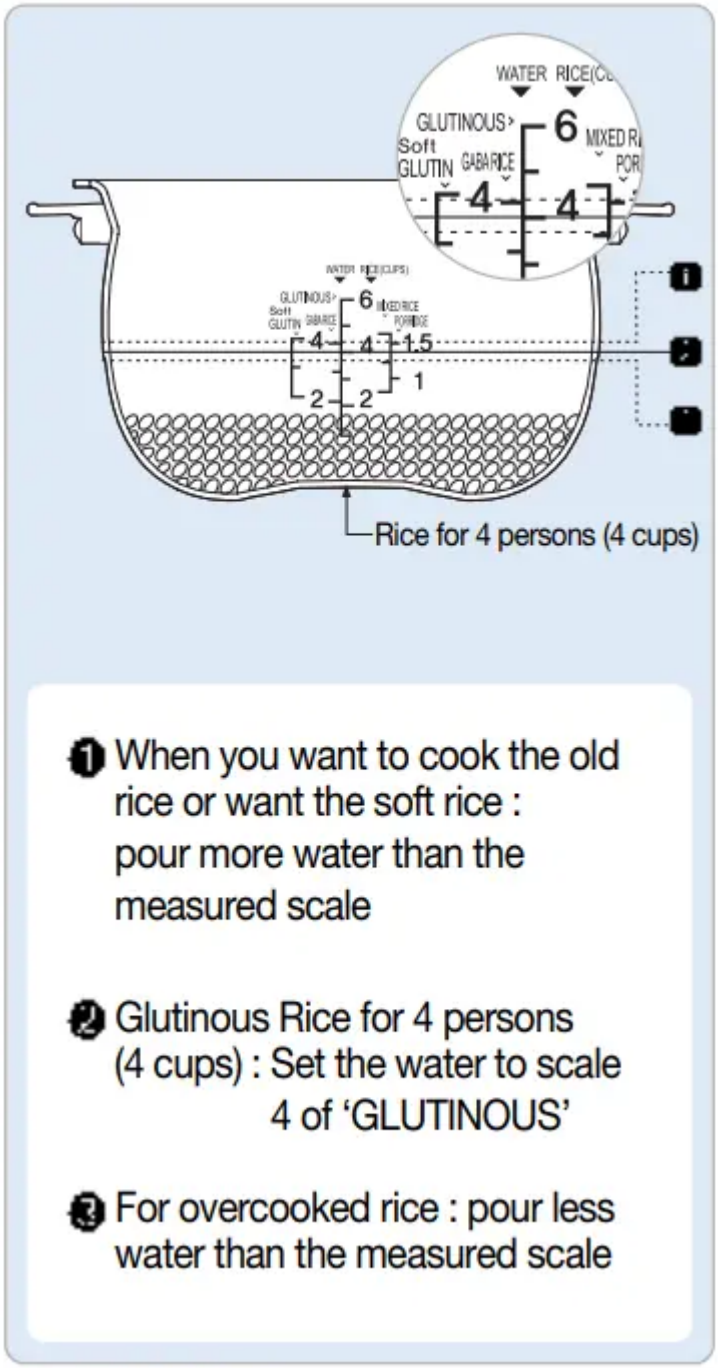


• Make the rice flat to the top of measuring cup and it is serving for person. (ex: for 3 servings 3 cups, for 6 servings 6 cups)

Wash the rice with another container until the water becomes clear.
(We recommand not to use inner pot for washing grains)

Put rinsed rice into the inner pot.

According to menu, adjust the water amount.



- 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
    - GLUTIN. RICE, TURBO GLOTIN. RICE, HIGH HEAT GLUTIN. RICE, NUTRI. RICE, HIGH HEAT NUTRI. RICE : Adjust waterlevel to the water scale for 'GLUTINOUS'. GLUTIN. RICE/HIGH HEAT GLUTIN.RICE can be cooked to max 6 servings, TURBO GLU. RICE/NUTRI.RICE/HIGH HEAT NUTRI. RICE to max 4 servings.

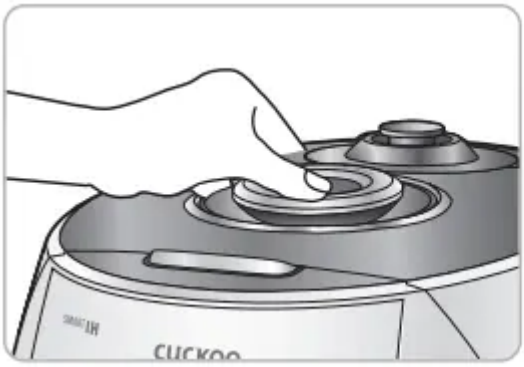
- MIXED RICE, TURBO MIXED RICE, HIGH HEAT MIXED RICE: Adjust water level to the water scale for ‘MIXED RICE'/MIXED RICE/HIGH HEAT MIXED RICE TURBO MIXED RICE can be cooked to max 4 servings.
- BROWN RICE, HIGH HEAT BROWN RICE, GABA RICE : Adjust water level to the water scale for 'GABA RICE'. BROWN RICE/GABA RICE/HIGH HEAT BROWN RICE can be cooked to max 4 servings
- SOFT GLUTIN.: Adjust water level to the water scale for ‘SOFT GLUTINOUS'. SOFT GLUTIN. can be cooked to max 4 servings.
- PORRIDGE: Adjust water level to the water scale for 'PORRIDGE'.
- PORRIDGE can be cooked to max 1.5 servings
- Cook in cereals menu, hard cereals like red-bean can be half-cooked depeding on the kind of cereal.

Put the inner pot into the main body and close the topcover.

Put the inner pot correctly.

- If there is any external substance on the temperature sensor or the bottom of the inner pot, wipe it off before putting the pot into the main unit.
- lid 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)

Close the topcover and Turn the lid handle to the “ ”(Lock) position.



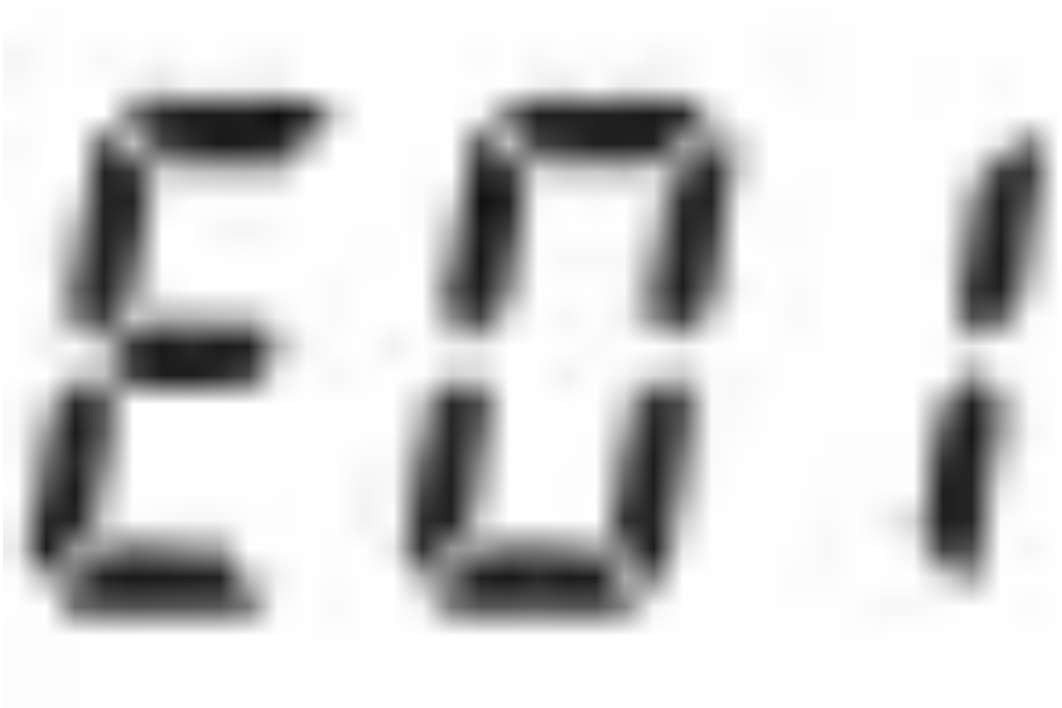
LOCK

• The lid is completely locked as soon as the on

“ "

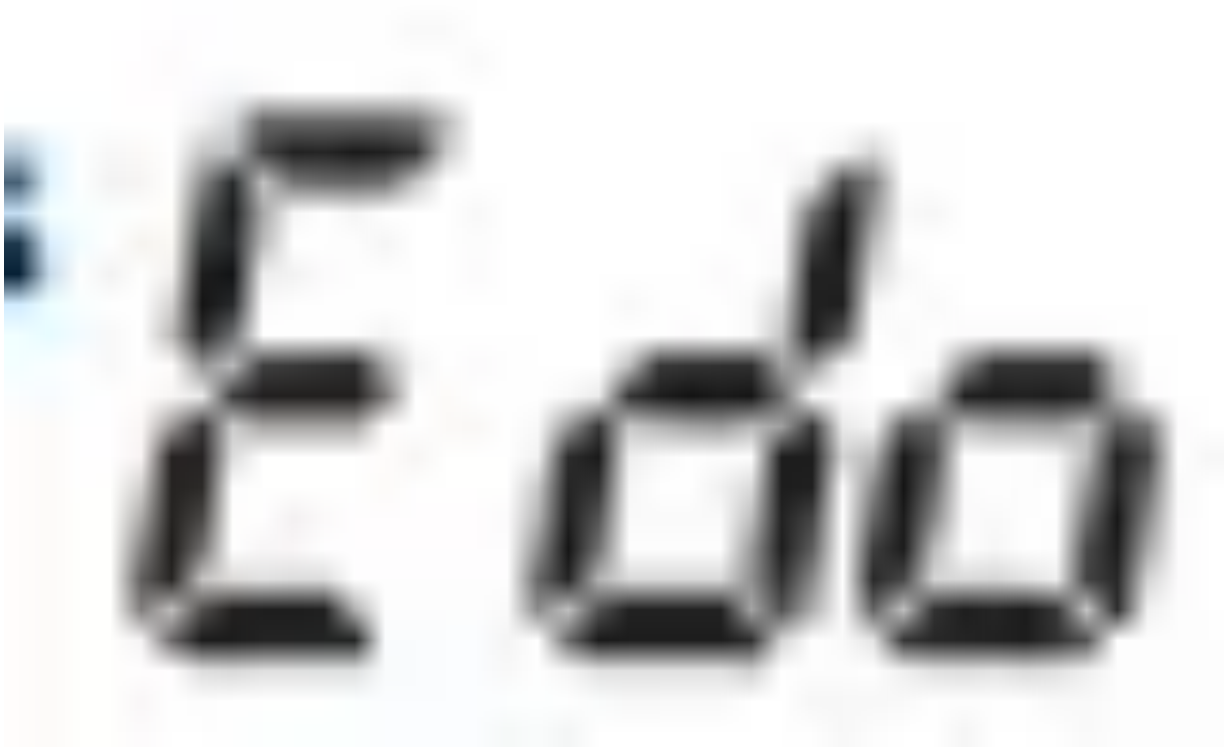
the lid locking handle and the “LOCK” on the front display panel are both lit up.

• If you press the ‘PRESSURE COOK’ button without setting the lid handle to “LOCK", the cooker will not operate. You will hear “beep beep beep" sound and “



" is shown in the LCD.

If you want to select another function while cooking, push ‘CANCEL’ button.

If ‘  ' mark shows up in other instance, turn cover handle to

“ "(Unlock) direction, and turn it toward “ "(Lock). Then the cooker will work normally. (The operation of cover lock sensing device can be checked.)

This instruction is not applicable if cover handle is turned toward “

"(Unlock) direction once or more after cooking was completed in previous cooking.

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.

Use the measuring cup **Pour the water until water level marking in the inner pot**	• 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.	When the propotion between the amount of rice is not proper, rice can be crisp or hard.
How to keep the rice	• If possible, buy a small amount of rice and keep the rice some place where ventilates well and avoid a direct ray of light. It can prevent evaporation of rice moisture. • If the rice has been unsealed for long, rice can be dry and stale. In this case, you should pour the half of water more. If s tastier.	When rice is too dry, it can be crips even though measuring the amount of rice is accurate.
It’s better to set the preset time shortly.	* If possible, do not use the preset time function if rice is too dry and pour more water more.	• 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.

It’s better to set the Keep warming time shortly.	If s better to set the keep warming in 12 hours. 	If rice is kept warm for a long period of time, rice color will change, and can cause odor.
Keep the product clean.	* Clean the product often. (Especially clean the top of the cover for external substance.)	Wipe the lid heating part well for any rice or external substance.

HOW TO COOK

Choose menu with ‘MENU/SELECTION’ button.

- Please mount detachable cover.
- Please keep “Pressure weight” horizontal.
- Each time ‘MENU/SELECTION’ button is pressed, the selection switchs in the sequential order, GLUTIN.RICBe HIGH HEAT GLUTIN.RICE^MIXED RICE^HIGH HEAT MIXED RICE-»BROWN RICE^HIGH HEAT BROWN RICE-^ NUTRI.RICE—»HIGH HEAT NUTRI.RICE-»GABA RICE^ PORRIDGE^SOFT GLUTIN.^MULTI COOK-AFERMENT BREAD^BREAD BAKING^BLACK BEAN RICE^AUTO CLEAN.
- If the button is pressed, repeatedly, the menu switches continuously in sequential order.
- The one of following cooking menu modes: GLUTIN. RICE, MIXED RICE, BROWN RICE, NUTRI. RICE will be immediately proceeded to start cooking by pressing the ‘DIRECT TOUCH’ button of each cooking menu mode.
- Pressing the ‘HIGH HEAT’ button within 5 seconds after proceeding the one of following cooking menu modes: GLUTIN. RICE, MIXED RICE, BROWN RICE, NUTRI. RICE will initiate the high temperature cooking of each cooking menu mode.

- In the cases of GLUTIN. RICE, HIGH HEAT GLUTIN. RICE, MIXED RICE, HIGH HEAT MIXED RICE, SOFT GLUTIN., BROWN RICE, HIGH HEAT BROWN RICE, GABA RICE, BLACK BEAN RICE, NUTRI. RICE and HIGH HEAT NUTRI.RICE, the menu remains memorized once each cooking is completed, so for continuous use of the same menu, no selection of menu is required.

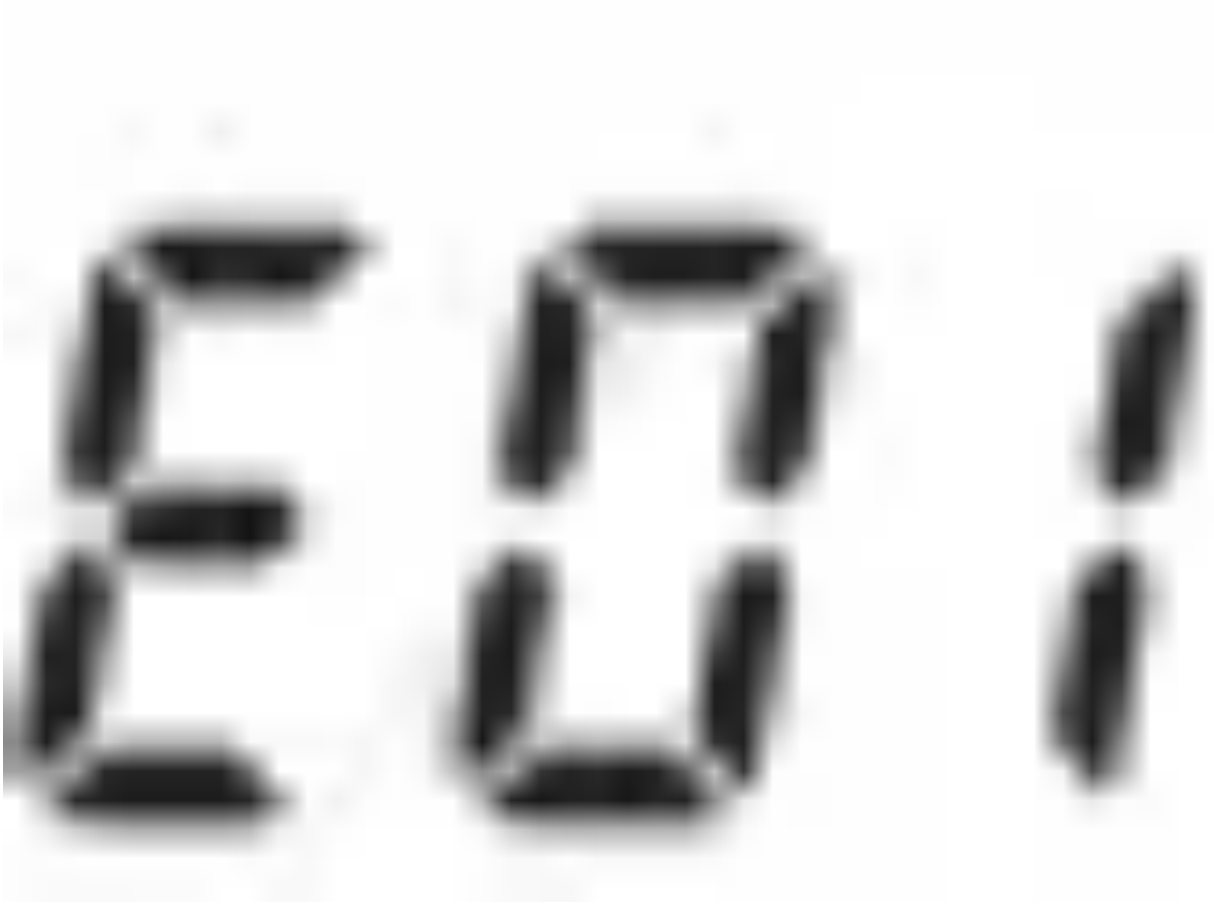
ex) In case of selecting SUSHI RICE.

▶You can hear a voice, SUSHI RICE..

Start cooking by pressing ‘PRESSURE COOK’ button.

You must turn lid handle to lock before cooking. Then press the ‘PRESSURE COOK’ button, and sound “Starting the Glutionus Rice.”

Unless lid handle is not turned to close, you get alarm with “



”,
and sound “Close the lid then turn the handle to the lock position.”

ex) In case of cooking Glutinous.

Steaming.

- The cooktime 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 10minutes left.

The end of cooking

- When cooking is completed, warming will start with the voice “Glutinous rice has been completed.”.
- If you want to stop warming, Push ‘CANCEL’ button for more than 2 seconds.
- 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 turning over pressure weight.
- While cooking, do not press cancel button.

Cooking time for each menu

Menu / Class	GLUTIN. RICE	TURBO GLUTIN. RICE	HIGH HEAT GLUTIN. RICE	MIXED RICE	TURBO MIXED RICE	HIGH HEAT MIXED RICE	SOFT GLUTIN.	BROWN RICE	HIGH HEAT BROWN RICE	NUTRI. RICE	HIGH HEAT NUTRI. RICE	BLACK BEAN RICE	PORRIDGE	FERMENT BREAD/ BREAD BAKING	MULTI COOK	AUTO CLEAN (Steam Cleaning)
Cooking Capacity	2 servings-6 servings	2 servings-4 servings	2 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	2 servings-4 servings	1 servings-1.5 servings	See detailed guide to cooking by the menus.		Up to water scale 2
Cooking Time	About 25 min-About 31 min	About 14 min-About 17 min	About 31 min-About 38 min	About 40 min-About 44 min	About 29 min-About 33 min	About 43 min-About 47 min	About 49min-About 52 min	About 52 min-About 54 min	About 51 min-About 53 min	About 29 min-About 31 min	About 30 min-About 32 min	About 43 min-About 45 min	About 74 min-About 93 min			About 22 minutes

- After cooking MULTI COOK, FERMENT BREAD, BREAD BAKING etc, the smell may permeate into the unit, use the Unit after cleaning the rubber packing and lid part according to page 12.
- Cooking time by menus may vary to some degree depending on the using environment of the product

How to use the cooking menu

GLUTIN. RICE	When you want to have sticky and nutritious white rice.	**SOFT GLUTIN,.**
MIXED RICE	This menu is used to cook a variation of mixed rice or brown rice.	**GABA RICE**
BLACK BEAN RICE	Used to cook black bean rice.	**FERMENTBREAD / BREAD BAKING**
BROWN RICE	This menu is used to cook a variation of brown rice.	**NUTRI. RICE**
PORRIDGE	For cooking porridge.	**MULTI COOK**
AUTO CLEAN (Steam Cleaning)	This menu is used to eliminate small soaked after cooking or warming.	**HIGH HEAT (GLUTINRICE/ MIXEDRICE/ GABA RICE/ NUTRIRICE)**

TURBO **GLUTIN.** **RICE**	• Pressing ‘PRESSURE COOK’ button twice will switch to quic ‘PRESSURE COOK’ button twice will switch to quick cooking the cooking time. (It takes about 13 minutes when you cook rice for 2 persons.) • Use this turbo cooking function only for cooking rice for less (The condition of the rice will not be good for more than 6 pe • The turbo cooking function is allowed up to 6 persons. • If you soak the rice in water for about 20minutes before cook and then cook the rice in turbo cooking course, the rice will t	
MIXED RICE	• If selected turbo mixed rice, total cooking time will be reduce about 26minutes for cooking mixed rice for 2 people.) • Turbo mixed rice cooking lessens the quality of food, so only than 6 people. • For better taste of cooked rice, cook rice in white rice turbo m macerating rice for 20 minutes or so 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.

How to use AUTO CLEAN (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’ button.

Method 2. After choosing automatic cleaning function by pressing ‘PRESET/AUTO CLEAN’ button twice in standby mode, press ‘PRESSURE COOK’ button.

Cook Black Bean as follows

1. Put salt into the black soy, wash clean and take out water.
2. Put cleanly washed rice into MY Cauldron, and after seasoning with sake, pour water up to white rice water graduation 2, add 1/2 measuring cup of it.
3. 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.

Melanoizing phenomenon

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

• When mixing other rice with Glutinous, Melanoizing phenomenon could increase more than Glutinous cook setting

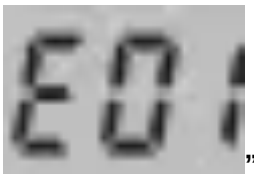
CHECK BEFORE ASKING FOR SERVICE

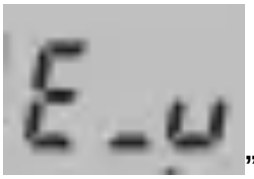
Case	Check points	Do the following
When cannot turn to “Unlock”.	• Did you turn the “lid” handle while cooking? • Did you turn the “lid” handle before exhausting steam perfectly?	• Don't open the lid while cooking. If you want to open lid while cooking, press the ‘CANCEL' button more than 2 seconds and release the steam. • Pull the pressure handle to the side once and allow the steam to release.
When the lid cannot open although the lid handle is turned to "Unlock".		• Because of the pressure. • Pull the pressure handle to aside once and exhaust the steam perfectly.
When the steam exhausted between the lid.	• Is there an external substance on the packing? • Is packing too old?	• Clean the packing with duster. • Keep the packing clean. • If the steam is exhausted through the lid, please power off and contact the service center and dealer. • Packing life cycle is 12 month, please replace the packing per 1 year.
When the ‘CANCEL' button does not operate while cooking.	• Is the inner pot hot? • Is currently the setting to lock mode?	• 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. • Please press ‘SET' button for over 3 seconds to release.

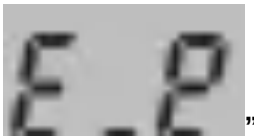
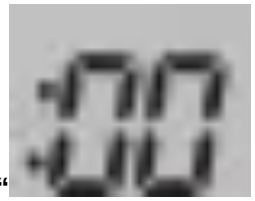
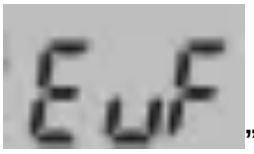
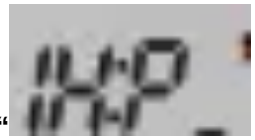
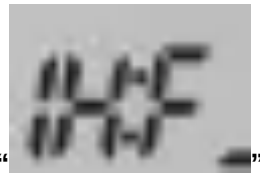
When you hear weird noises during cooking and warming	• Is there a wind blowing sound when cooking the rice? • Is there a “Chi” sound when warming the rice?	• Is the inner pot inserted? • Check the rated voltage?
Brown rice is not germinated properly	• Does the amount of rice exceed the specified maximum capacity? • Is bean(other grains) too dry?	• Put the specified maximum capacity of brown rice. • Old rice or contaminated rice may not be germinated properly. (Refer to page 21)

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.

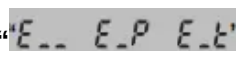
Case	Check points	Do the following
When the button cannot operate with “ **”**	• Is the inner pot inserted? • Check the rated voltage?	• Please insert inner pot. • This product is 120V only.
When the Pressure “Cook/ Turbo” Timer button does not operate with “  **”**	• Did you turn the lid Handle to “Lock” • Is “Lock” lamp on?	• Please turn the "lid” handle to "Lock”.
When the rice is badly sticky.	• Is there any rice or any other alien substance on the temperature sensor or the bottom surface of the inner pot?	• Clean all the alien substances on the temperature sensor or the bottom surface of the inner pot.
When “ **” is showed on the LCD.**	• Check the rated Voltage?	• Cut the power and contact customer service. • It is normal to get " "

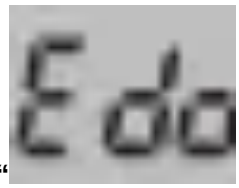
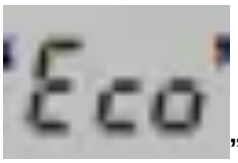
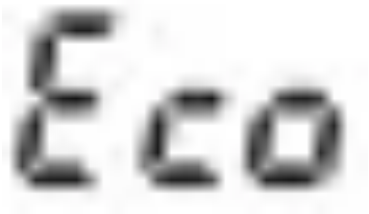
		” when putting only water. • This is only for 120V.
When the time cannot be preset.	• Is the current time correct? • Is AM or PM set properly? • Did you set the reservation time over 13 hours?	• Set the current time(Refer to page 13). • Check the AM and PM. • Maximum reservation time is 13 hours. (Refer to page 26~27)
When you smell after and before cooking?	• Is the inner pot correctly inserted in the main body? • Is the lid handle on the top cover set to “Lock”? • Is there hot food in the inner pot?	• Please put in the inner pot perfectly. • Please turn the "lid” handle to "Lock” • Pull the pressure handle to aside once.
When “  **”,** “ **” are shown on the LCD by turns**	• Micom power is out	• Please cut the power and contact customer service
	• The sensor is broken	

When “  **”,** **“**  **” are shown on the LCD by turns**		• Please cut the power and contact customer service
“  **” mark shows up during the product operation**	• . Micom memory is out.	• Please cut the power and contact customer service
When **“**  **”,** **“**  **” are shown on the LCD by turns**		• Is there power cut while in cooking?

• 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.	• ‘PRESSURE COOK? button is pressed? • Is there power cut while in cooking?	• Press the ‘PRESSURE COOK’ button once. And check “ "sign on the display. • Re-press the ‘PRESSURE COOK' button. • Refer to page 13 for blackout compensation.
When the rice is not well cooked.	• 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?	• Refer to page 15~16 • .Add water about half the notch and then cook.
Bean (other grains)is half cooked.	• Is been (other grains) too dry?	• 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 steamed for-2-minutes prior to cooking, depending on your taste.

Rice is too watery or stiff.	• Is the menu selected correctly? • Did you properly measure water? • Did you open the top cover before cooking was finished?	• Select the correct menu. • Properly measure water. • Open the top cover after cooking finished
When the water overflows.	• Did you use the measuring cup? • Did you use proper amount of water? . Is the menu selected correctly?	• Refer to page 15~16
When you smell odors while warming.	• Did you close the top cover? • Please check it the power cord is plugged. . Did it warm over 12 hours? • Is there any other substance such as rice scoop or cold rice? • Is been (other grains) too dry?	• Select the correct menu. • Properly measure water. • Open the top cover after cooking finished
“  ”	• Temperature sensor or fan	• Unplug the power cord and call the Service center.

Signs show up.	motor does not work properly.	
Warming passed time mark blinks during keeping warm.	• 24 hours has not passed yet after Keeping warm	• 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	• Keeping warm was set in “Sleeping” mode	• Keep warm after cancelling or setting “Sleep Keeping Warm” mode depending on the necessity.
If “  **” sign is appears.**	• 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”	• It can be solved by turning handle to “Unlock” and then turn to “Lock”
“  **” sign shows up**	• Detachable cover is not mounted	• Mountdetachablecover(Referto page 10) • If “  ” sign is displayed continuously even though you already installed detachable cover, please contact customer service.

Alarm sounds or reheating does not work while keeping warm	• Is been (other grains) too dry?	• Mount detachable cover(Refer to page 10)

Warning

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.

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