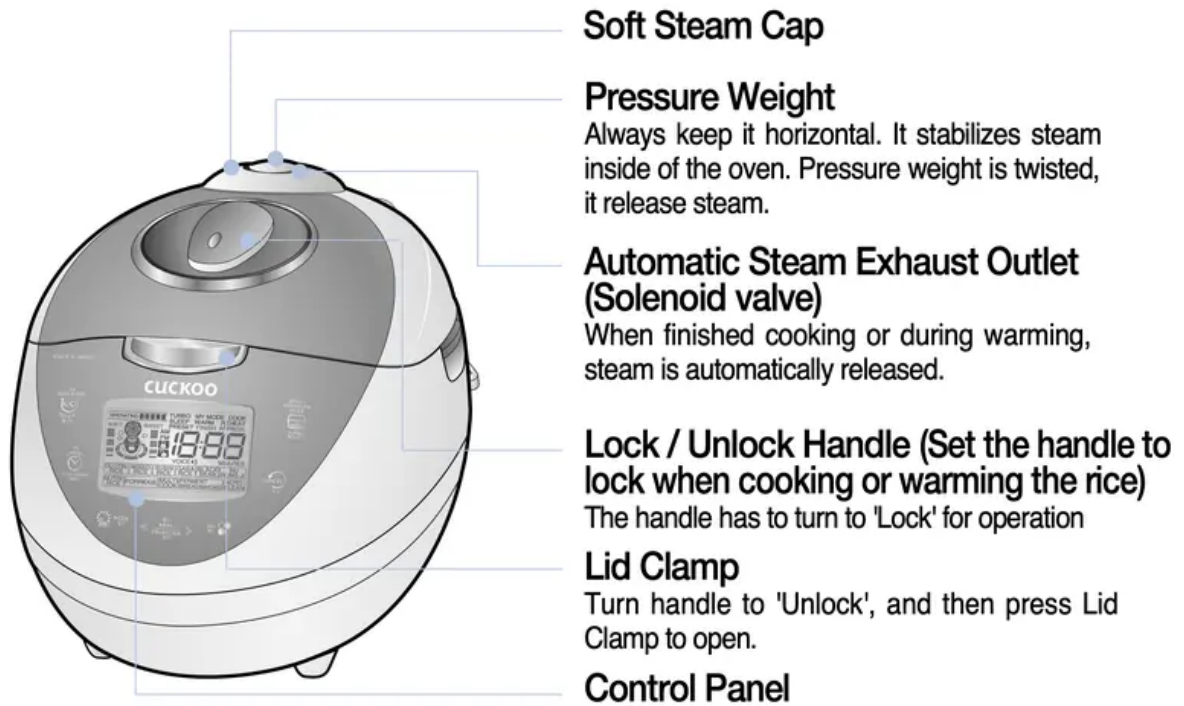
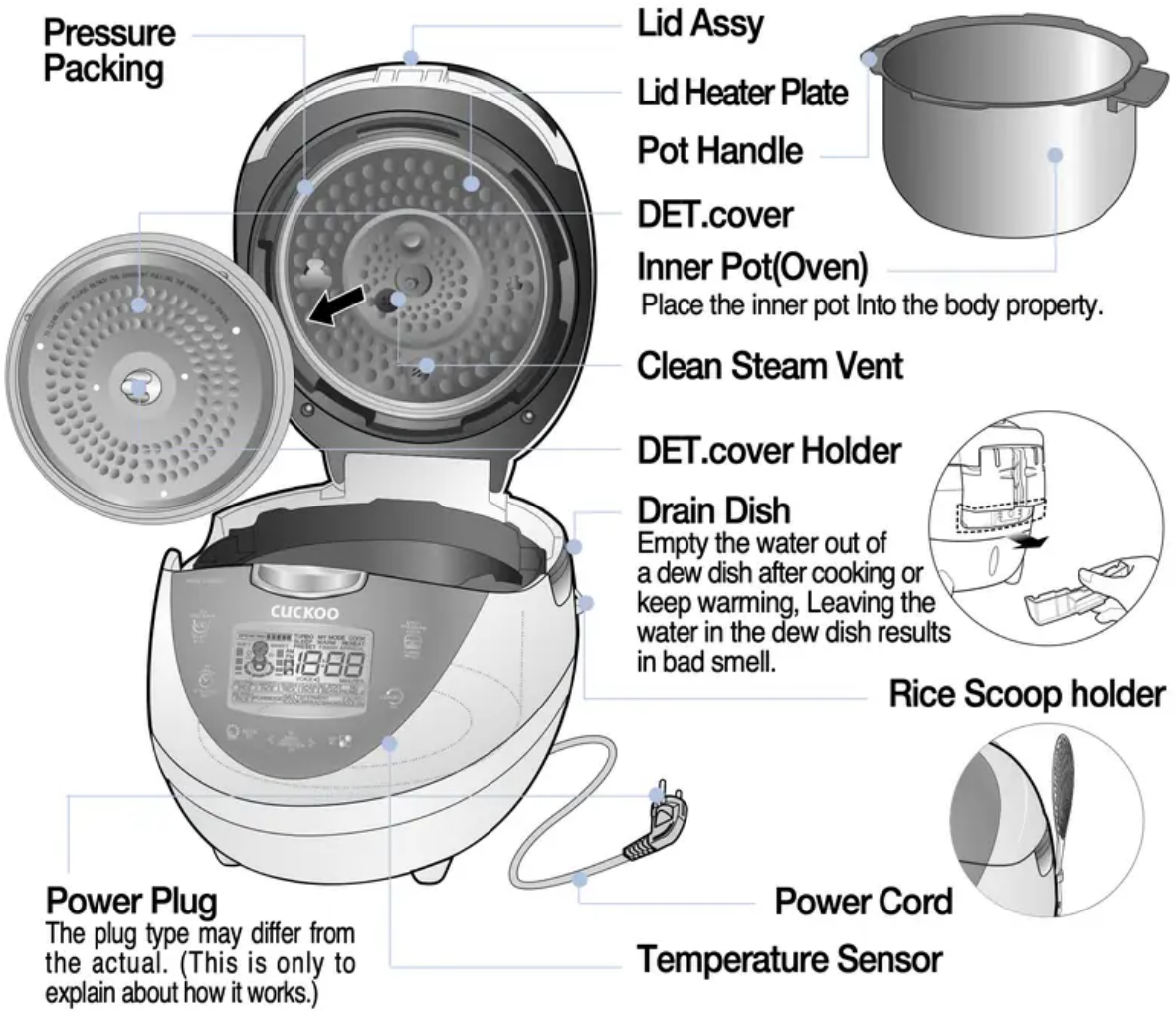


NAME OF EACH PART



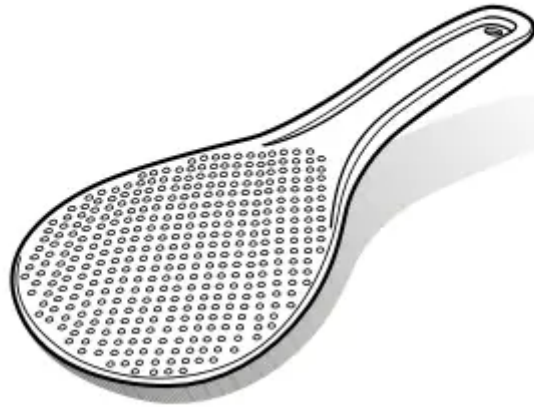


Accessories



Manual&Cooking Guide

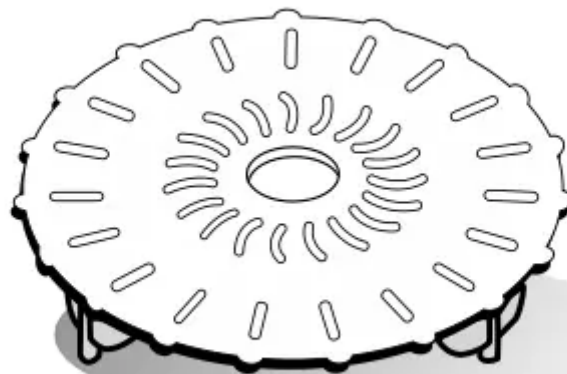




Rice Scoop



Rice Measuring Cup



Steam Plate (Optional)



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

HOW TO CLEAN

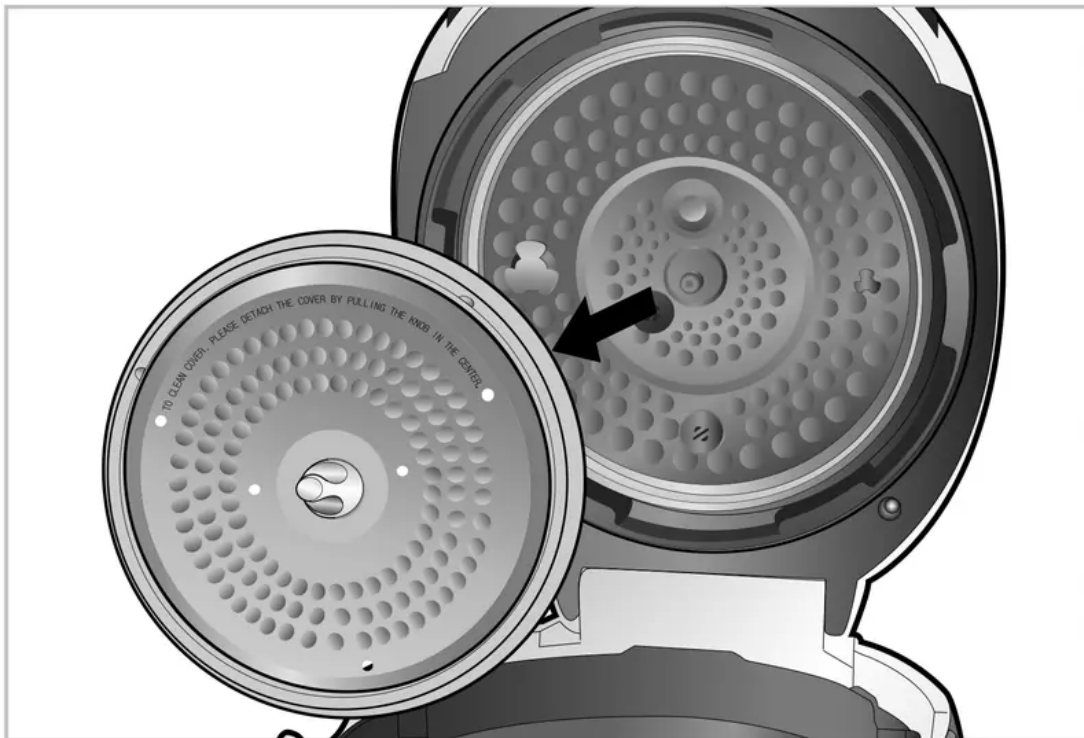
Detachable cover & Pressure packing

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.)

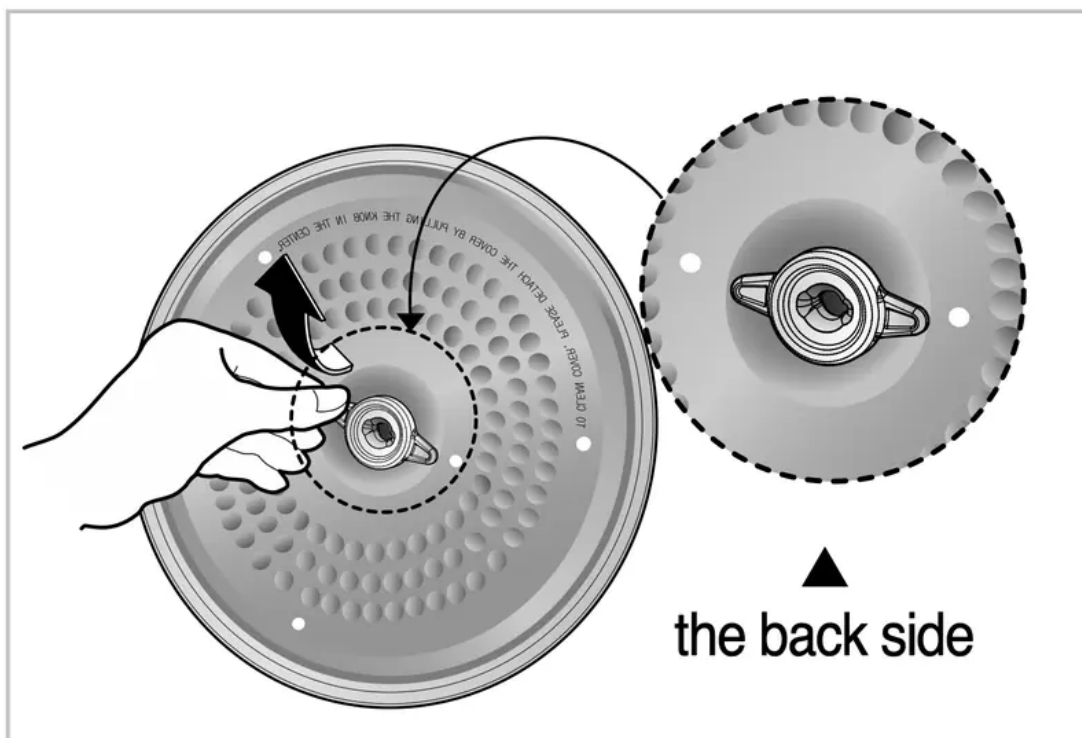
- Clean the detachable cover to prevent odor.
- Clean the body and cover with a dry dish towel. Do not use benzene while using the rice cooker. Starch may be remain, however there is no health risks.

- Do not put materials like screws into holes on the detachable cover. Check the back cover and front cover.

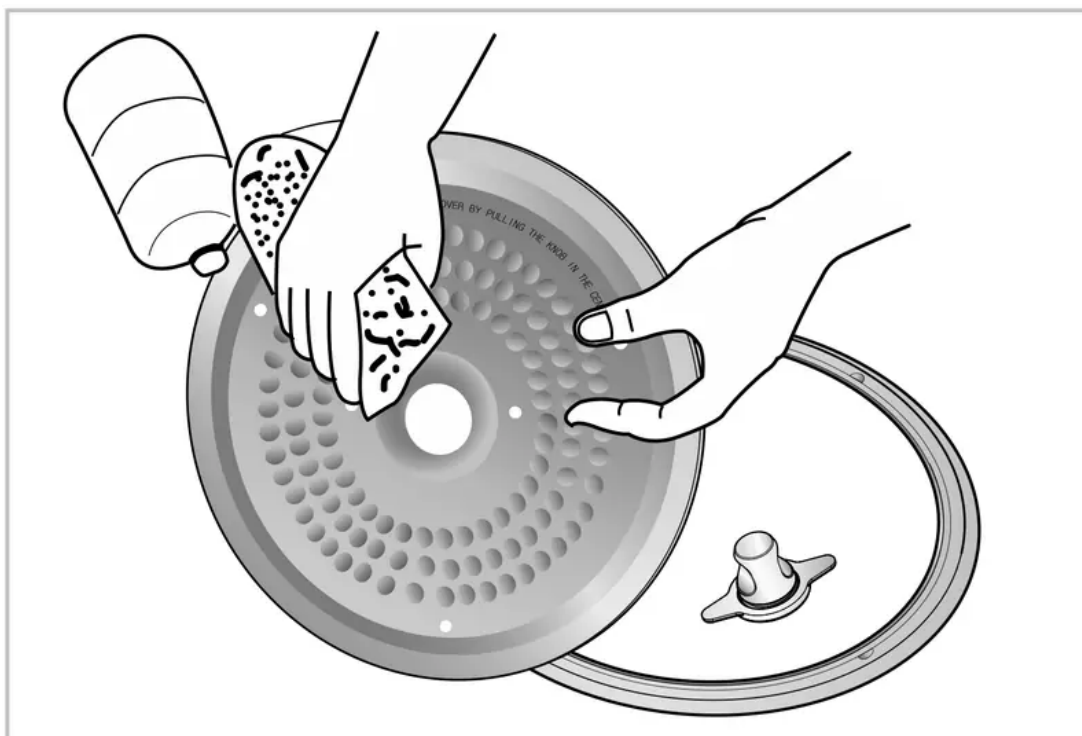
1. If you pull out the detachable cover indicated by the arrow, it can be easily separated.



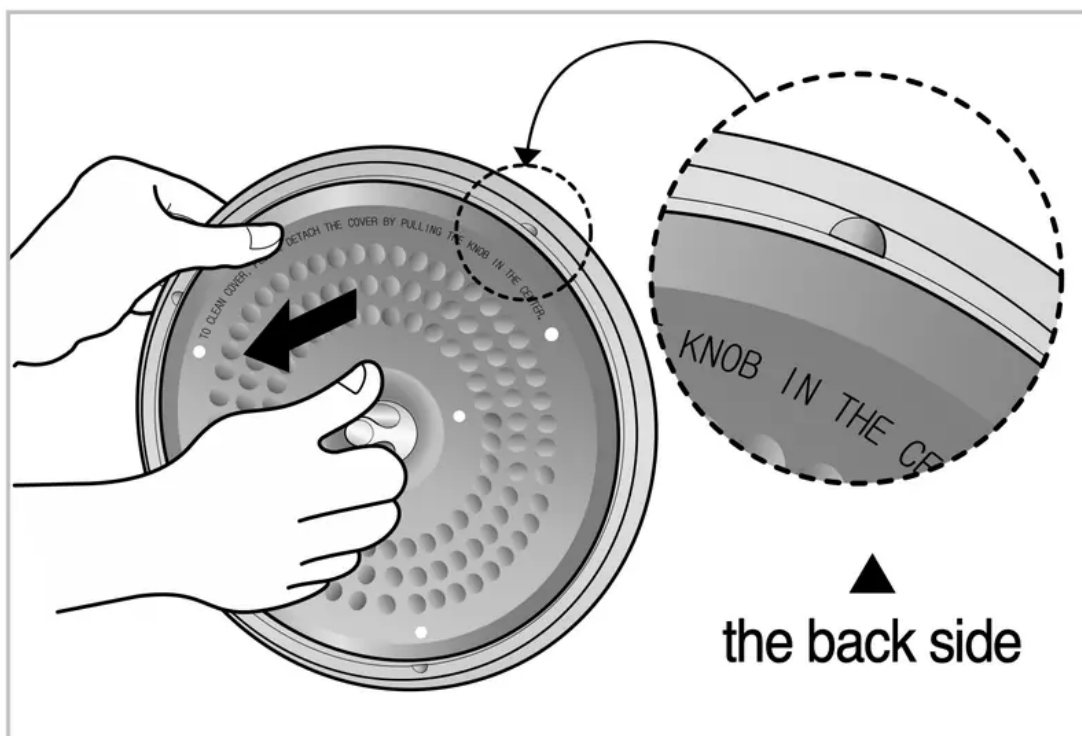
2. When cleaning the detachable cover, hold and pull out the both side wing of the cover, then separate the holder and the detachable seal.



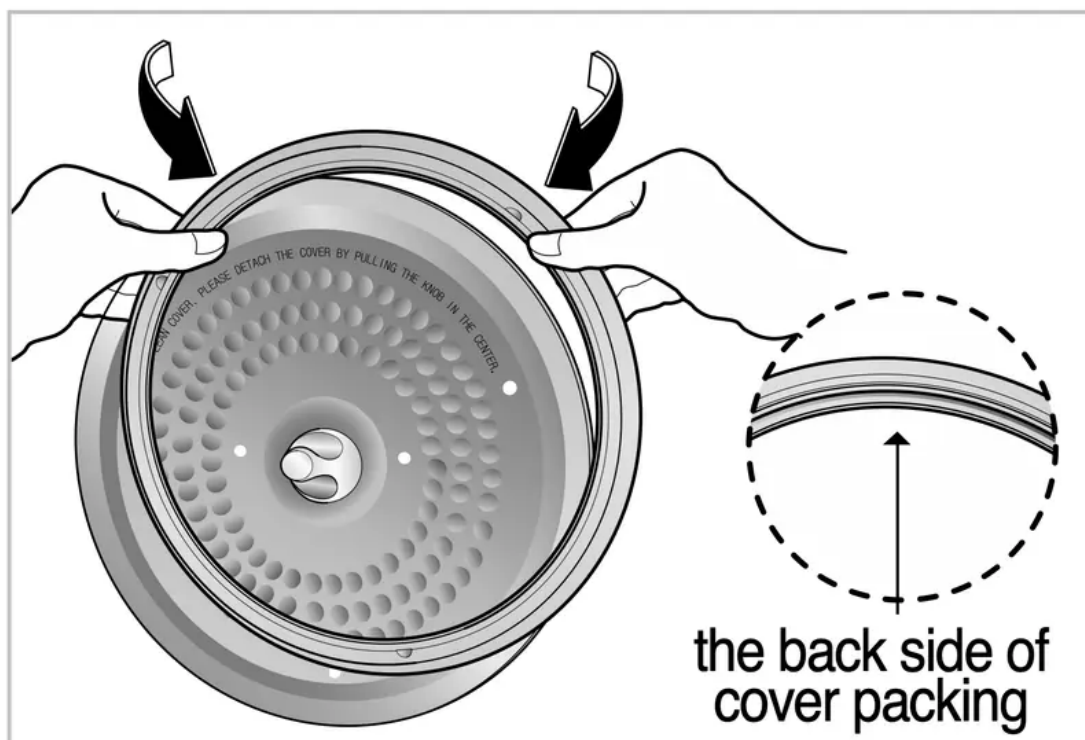
3. Frequently clean the cover with a sponge using with a neutral detergent.



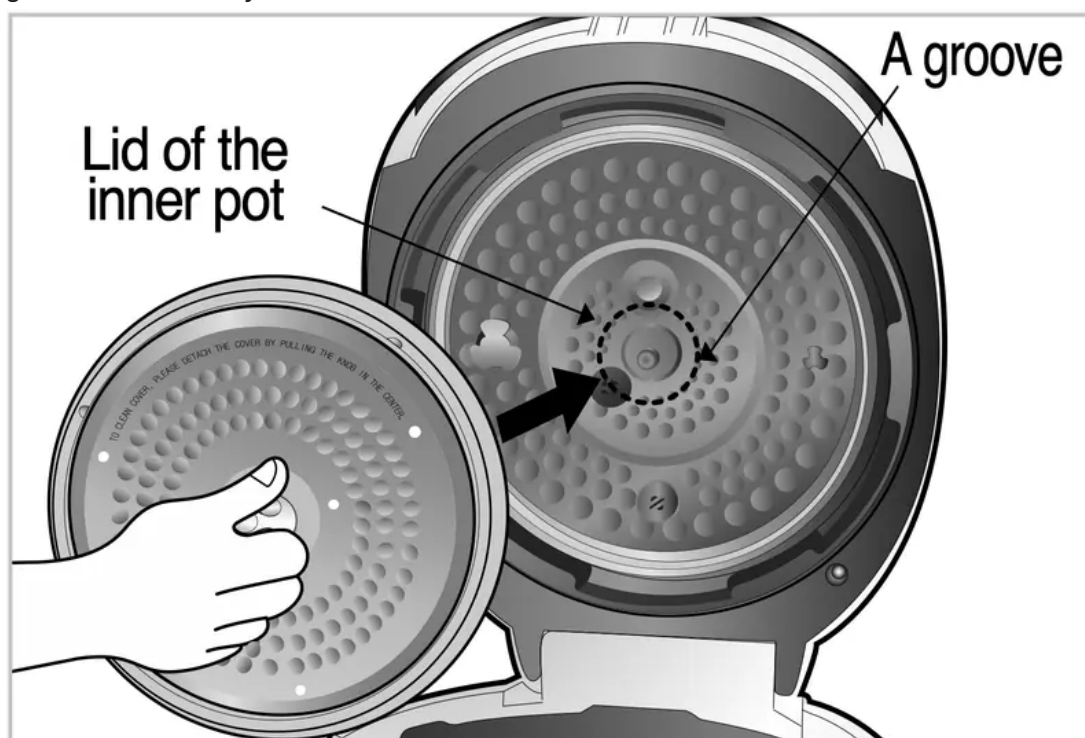
4. Please put the detachable cover.



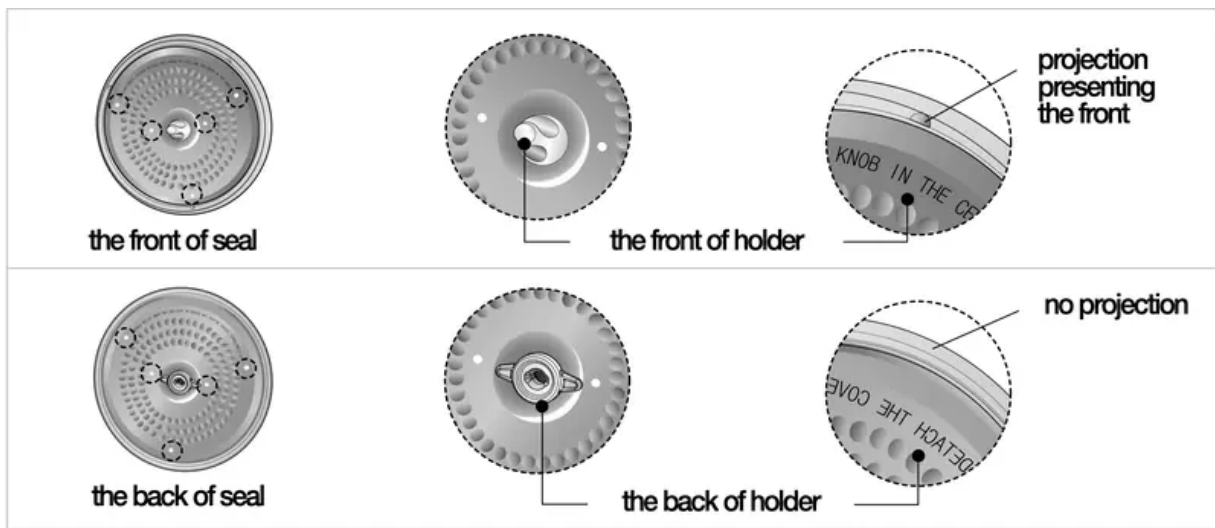
5. When you fix the rubber packing to the detachable cover, hold it between and put it in the edge of the detachable cover by turning it.



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.

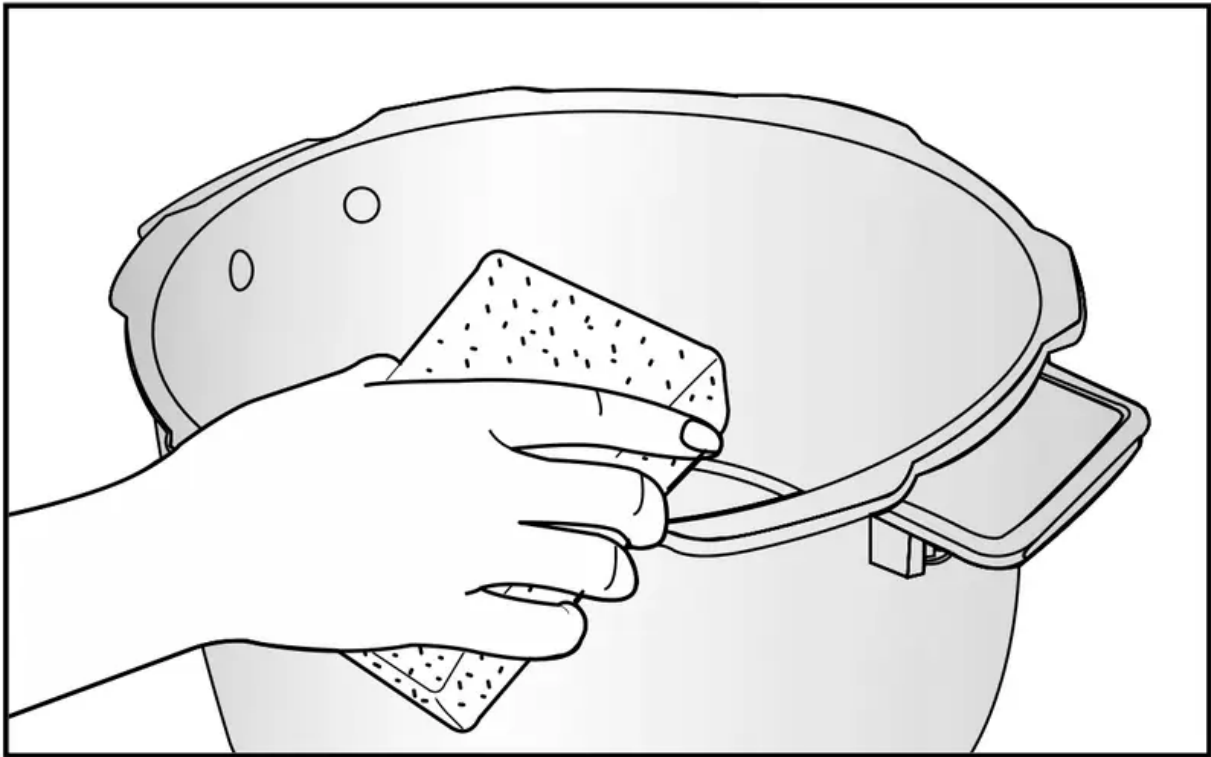
Check the back cover and front cover.

- 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

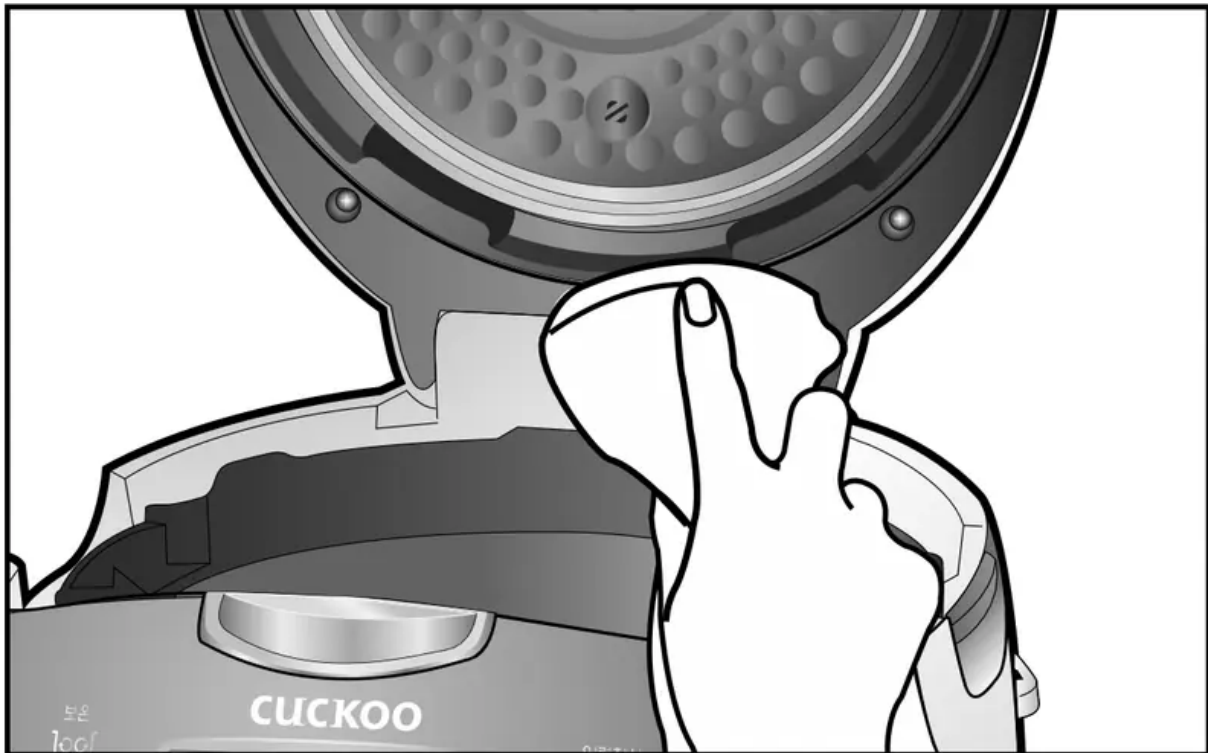
Wipe the water on the outside and bottom of the Inner Pot. A rough sponge, a brush or an abrasive can cause scratches on the coating. Use a dishwashing liquid and a soft cloth or a sponge.

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



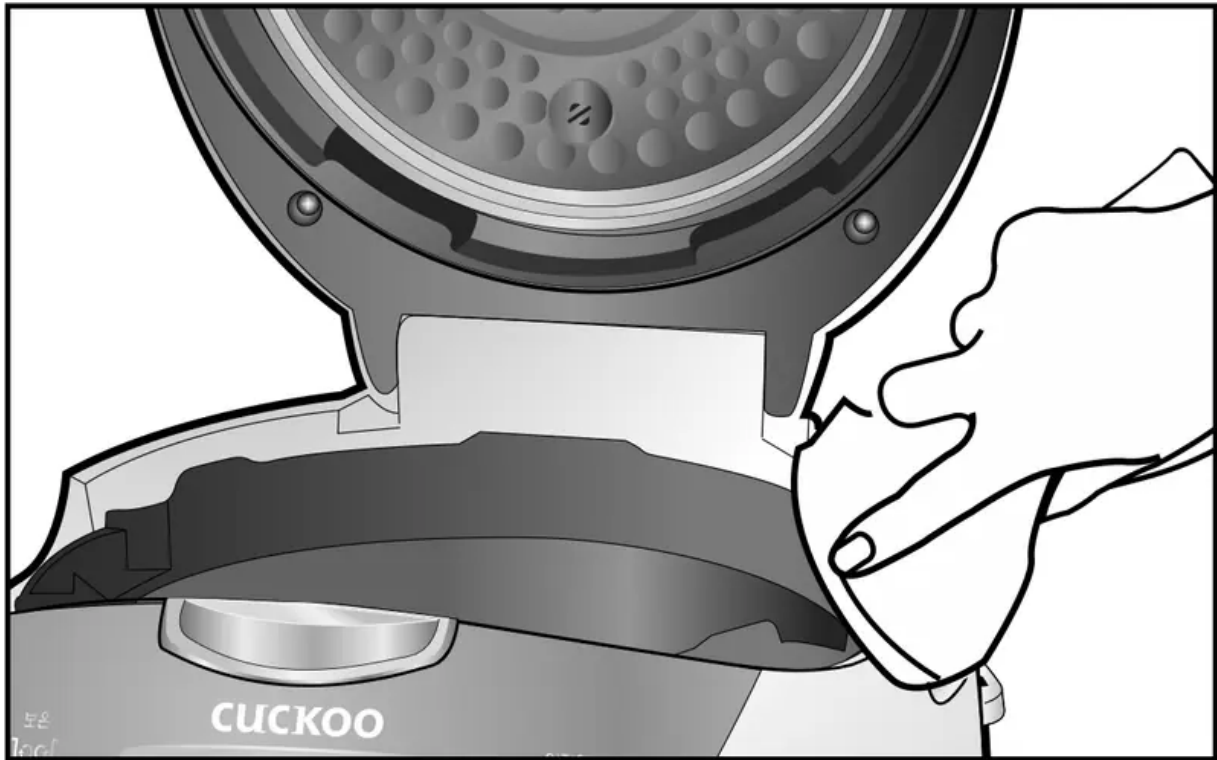
Pressure Packing

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.



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.



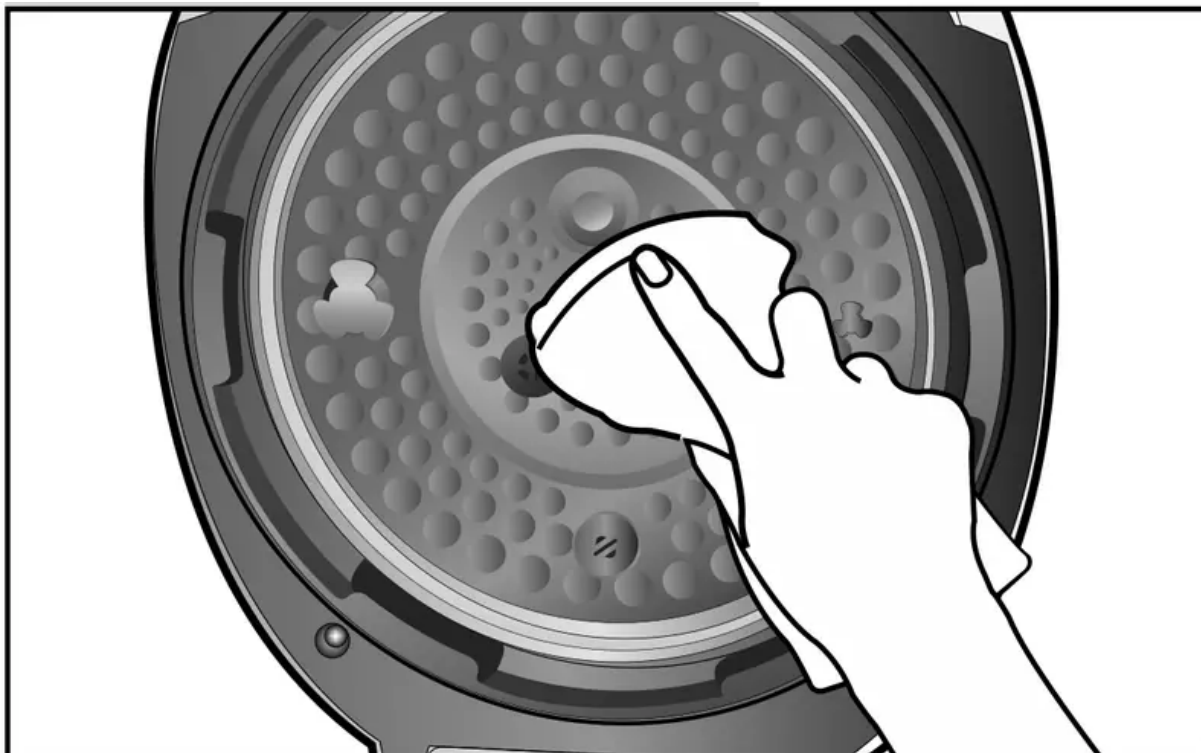
Control

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.



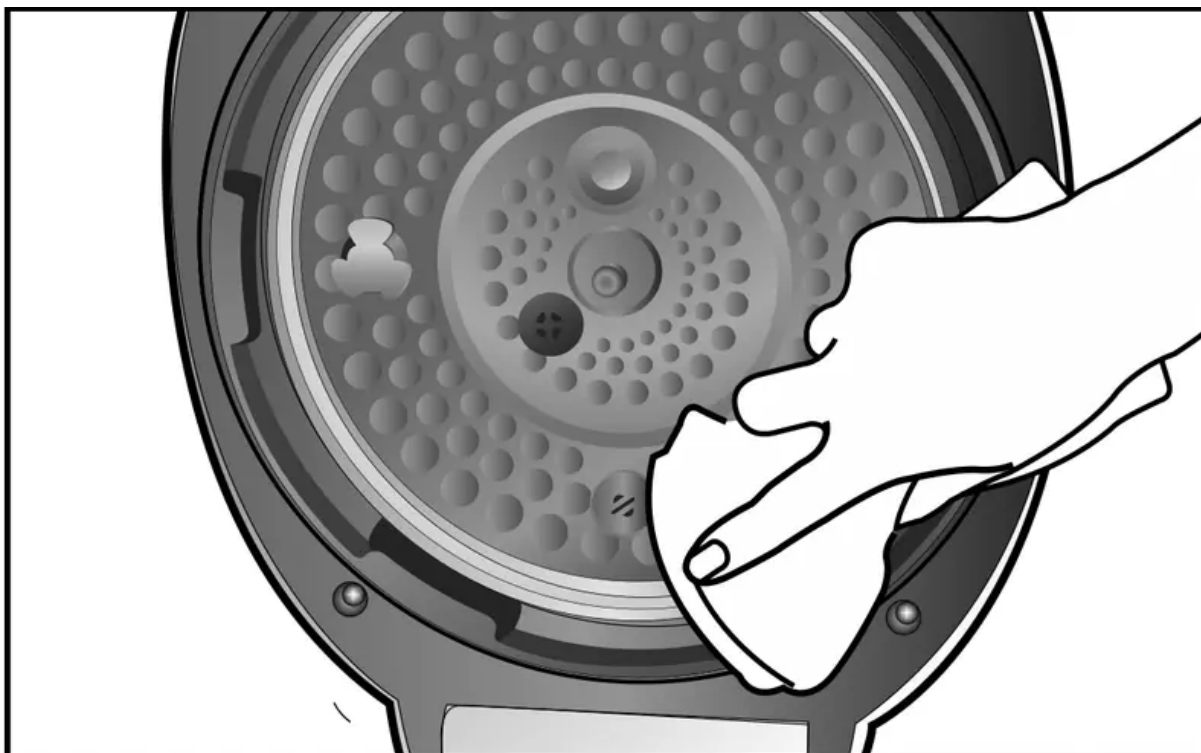
Inner Pot Lid

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.



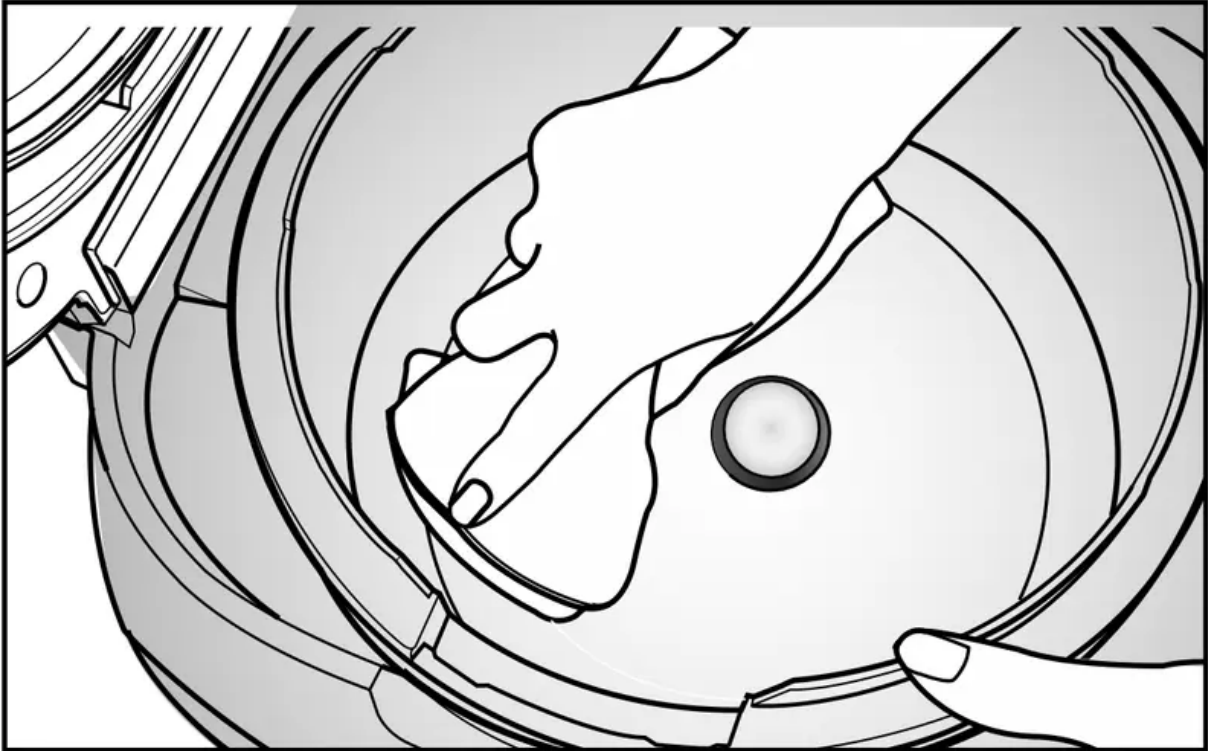
Steam Vent

Keep clean the Steam Vent before and after use.



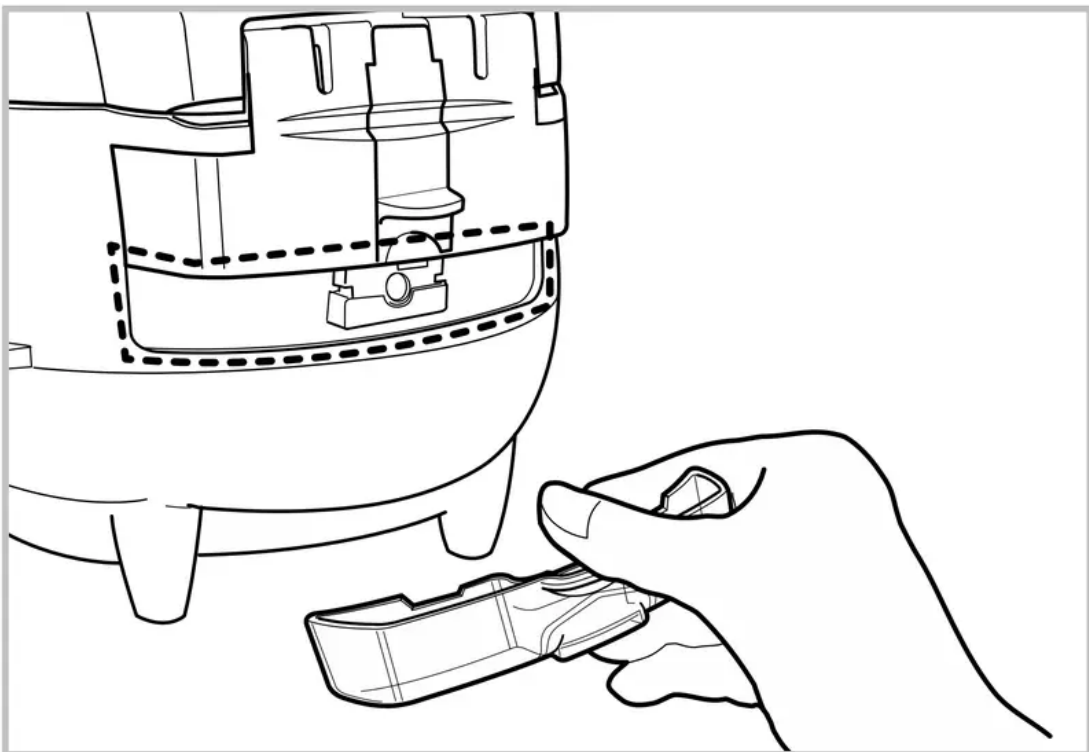
Inside of the Main body

Remove gently any substance that might contaminate the temperature sensor.

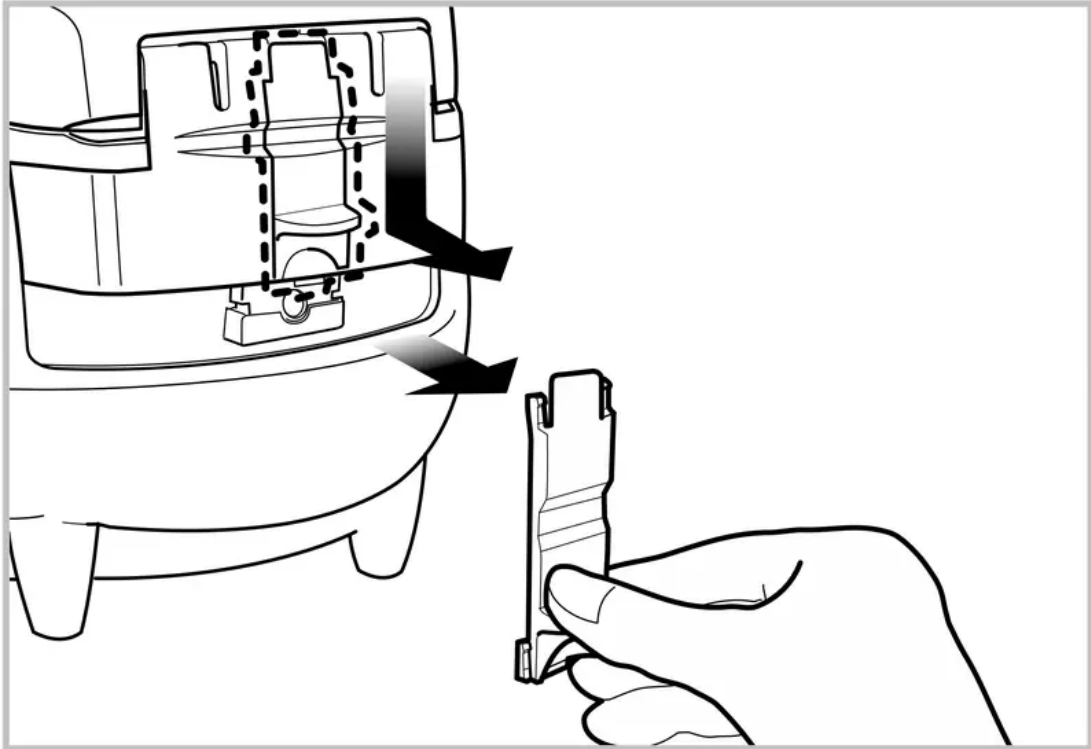


How to clean drain dish

1. Separate drain dish.



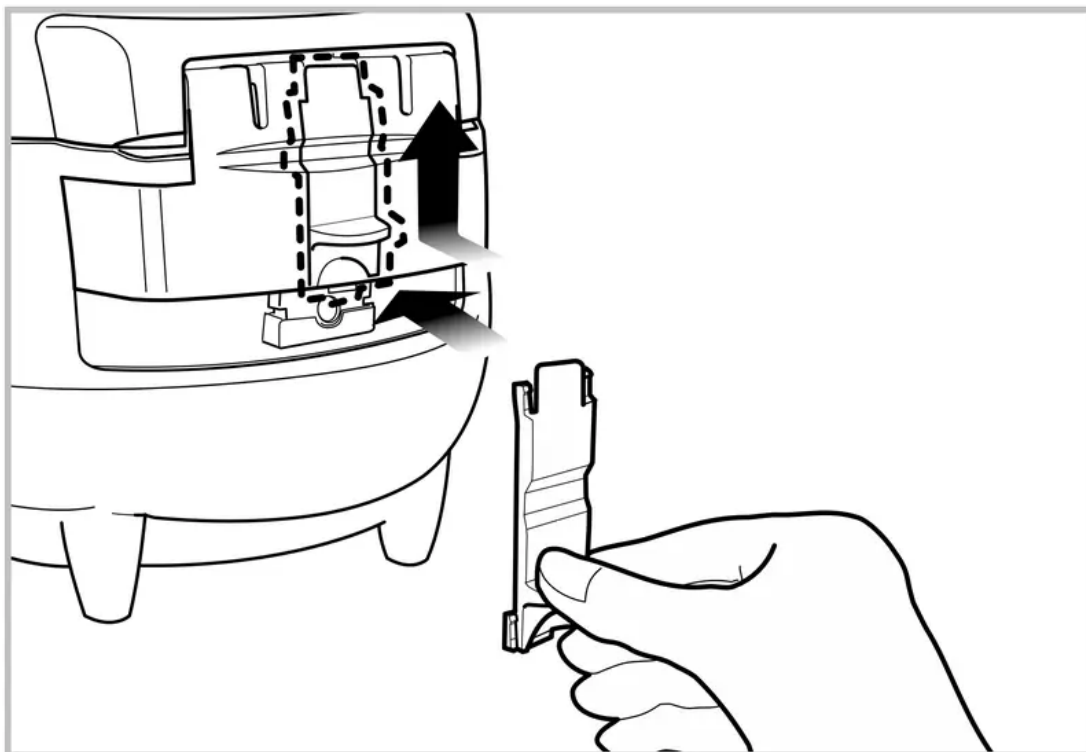
2. Separate the drain ditch cap by pushing it down.



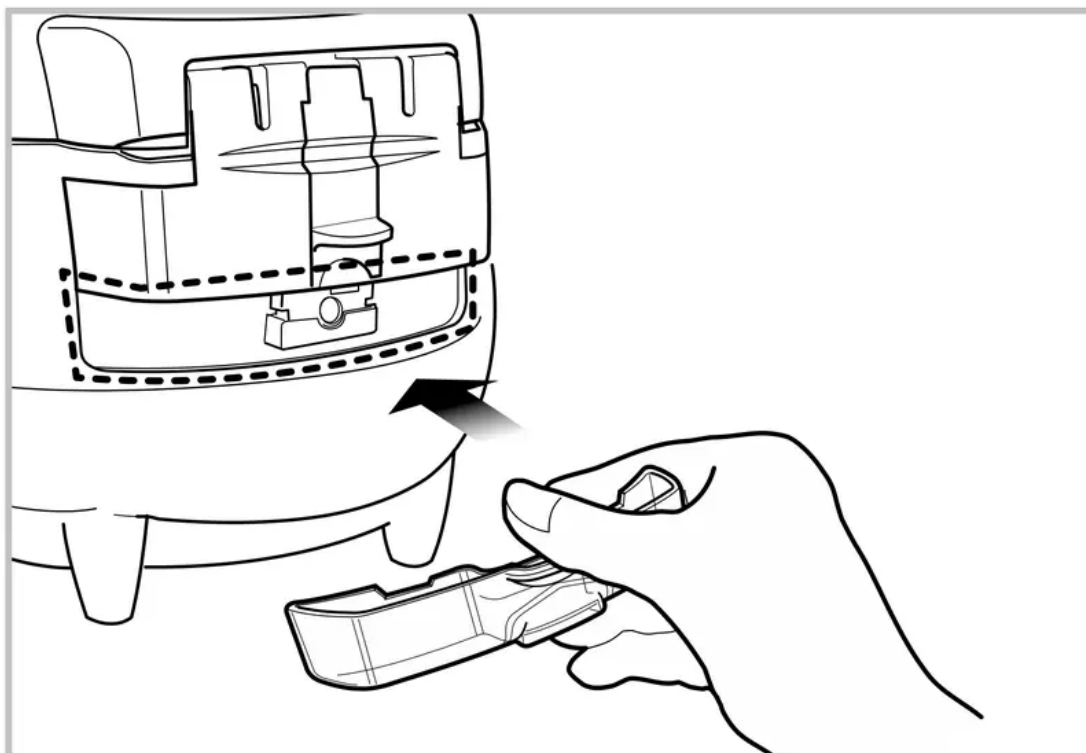
3. Clean the drain ditch cap and dew dish with a neutral detergent.



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.



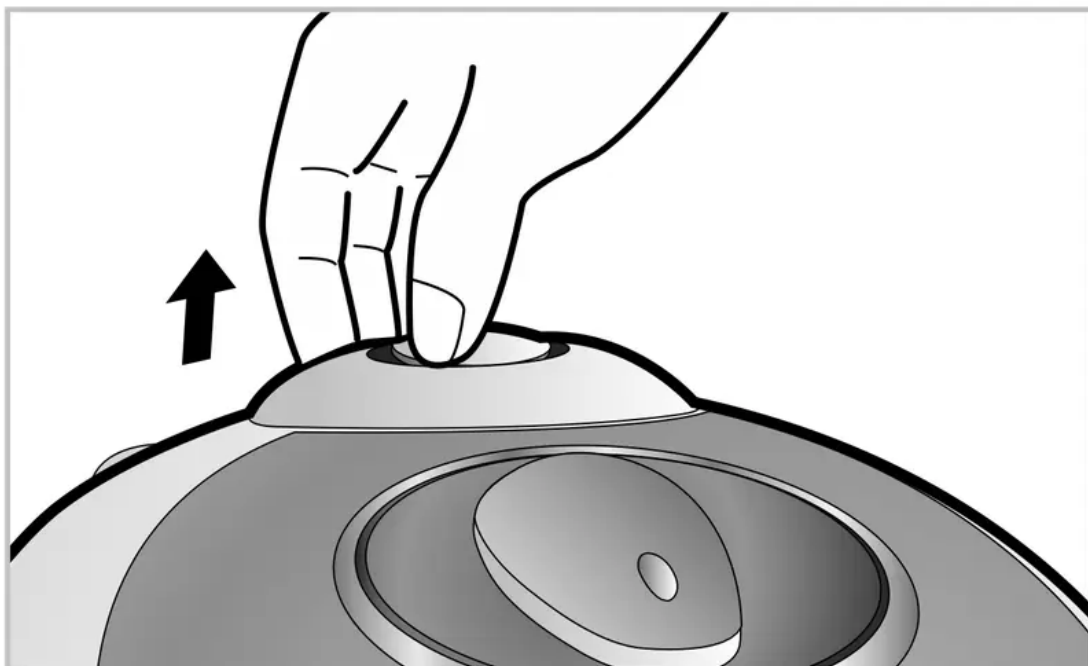
How to disassemble the pressure weight

Under the Lock/Unlock handle is locked (located on "Lock") turn the pressure weight counter clockwise while pulling it up, and pull it out.

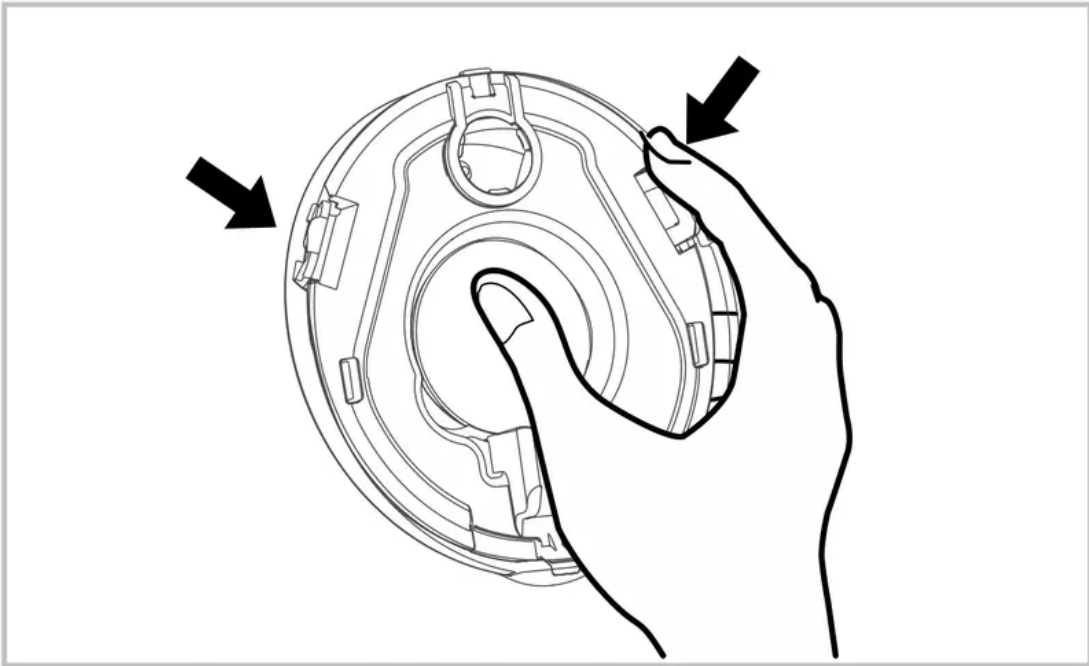
Puncture the clogged valve hole with the cleaning pin and reassemble it by turning it clockwise. When the pressure weight is properly assembled, it can freely be turned.

How to clean the soft steam cap

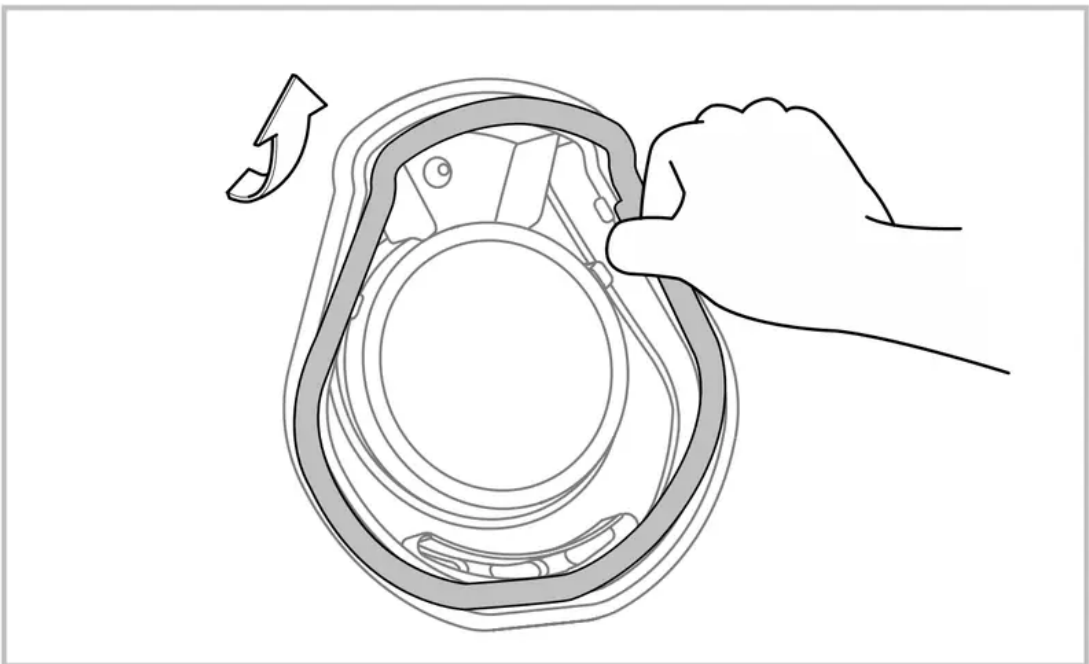
- Do not touch the surface of the soft steam cap right after cooking. You can get burned.
1. Take out soft steam cap as in the figure.



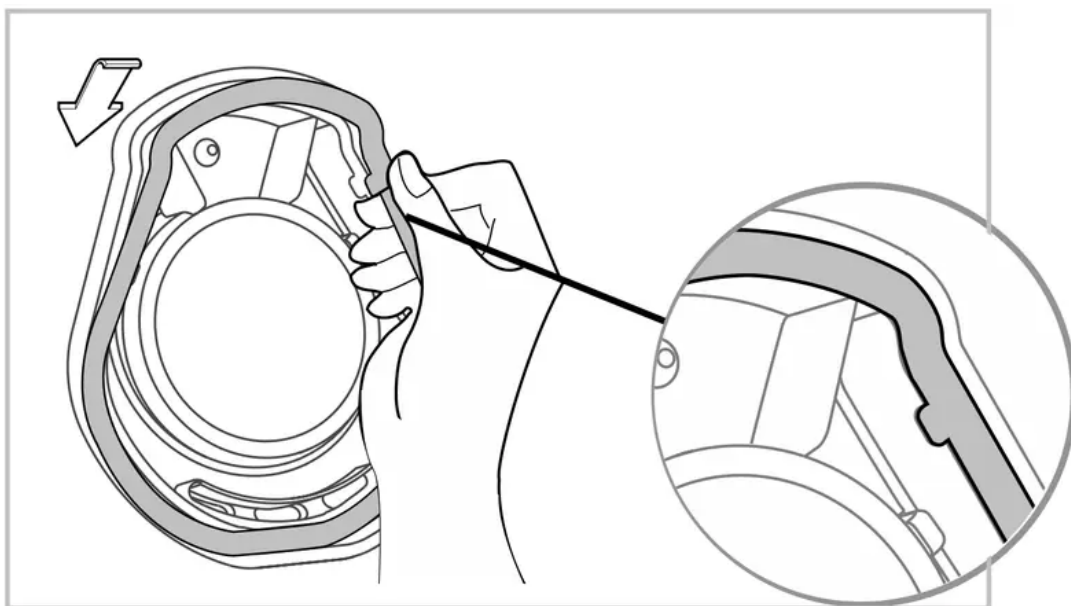
2. Disassemble soft steam cap in the rear by pressing the hook in direction, at the arrow and wash it frequently with an neutral detergent and sponge.



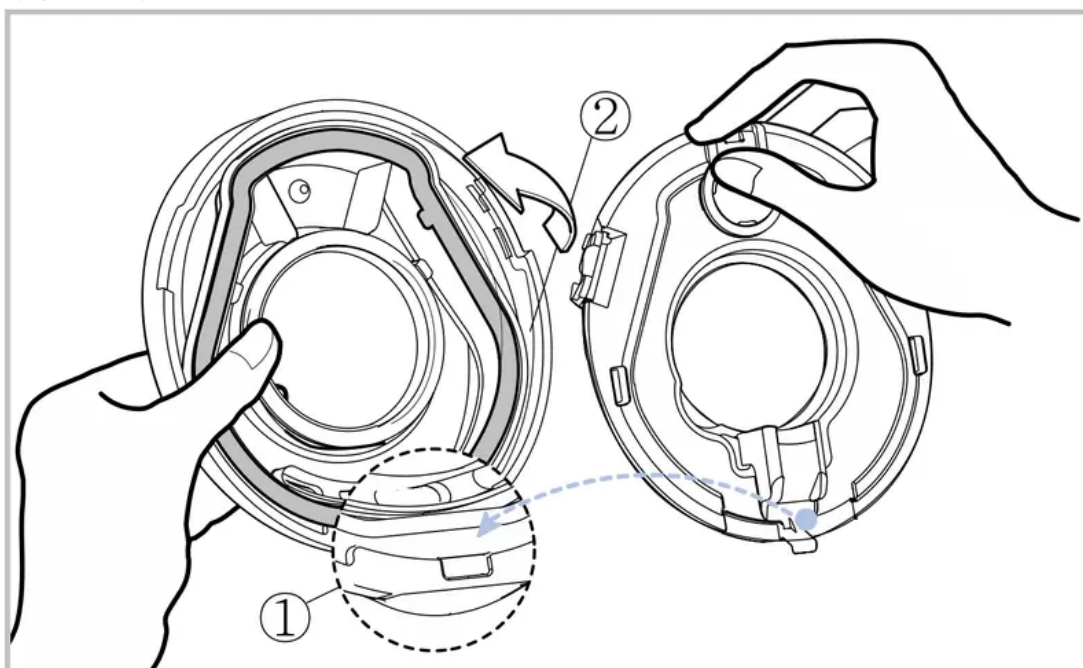
3. Disassemble the rubber packing in the direction of the arrow.



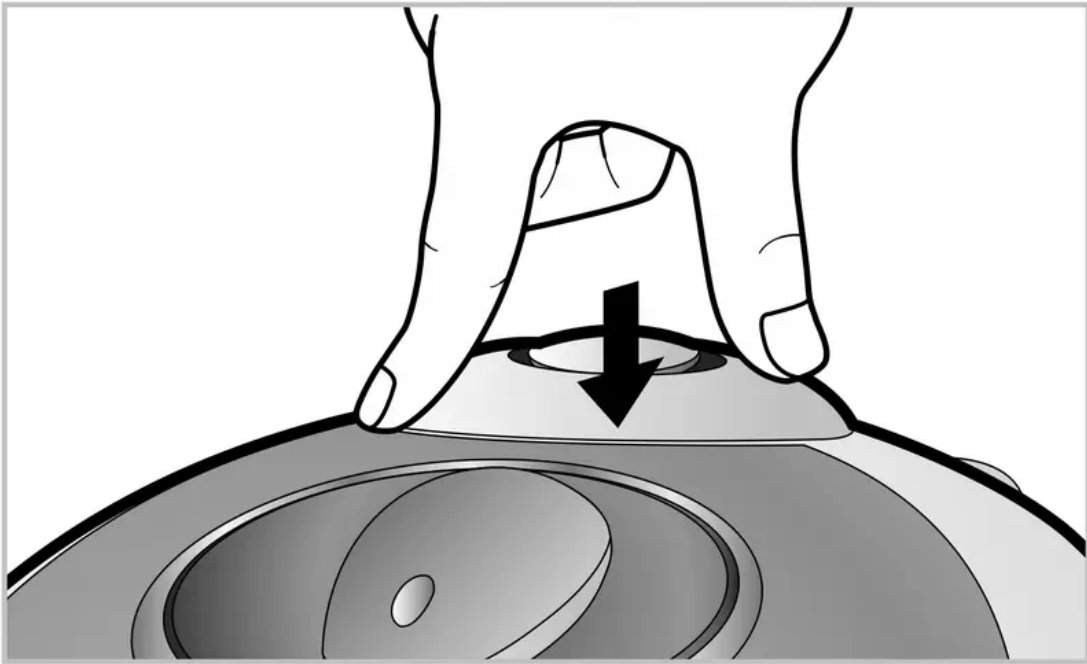
4. When fitting the rubber packing into the plate, please make sure the packing is facing the correct direction.



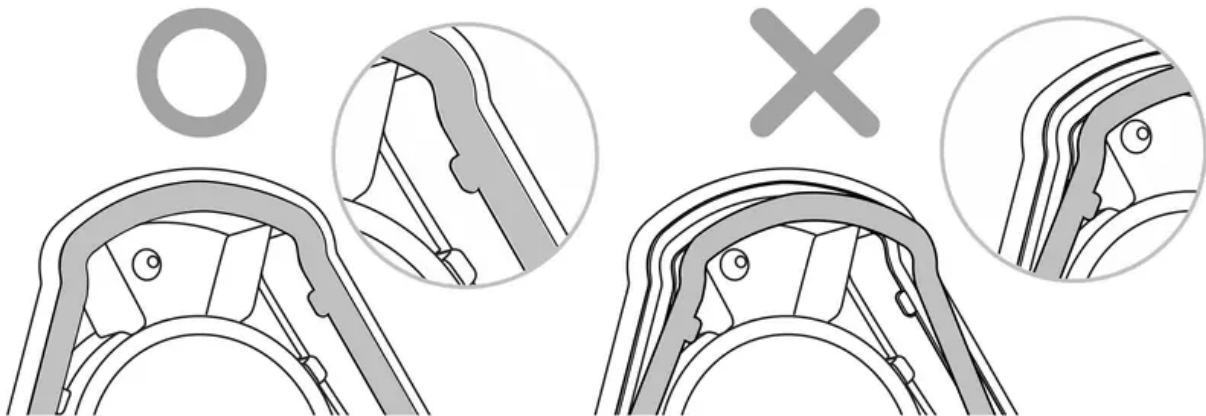
5. When assembling the soft steam cap, match the sill of the below and insert the cap firmly by pressing it in the direction of the arrow.



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



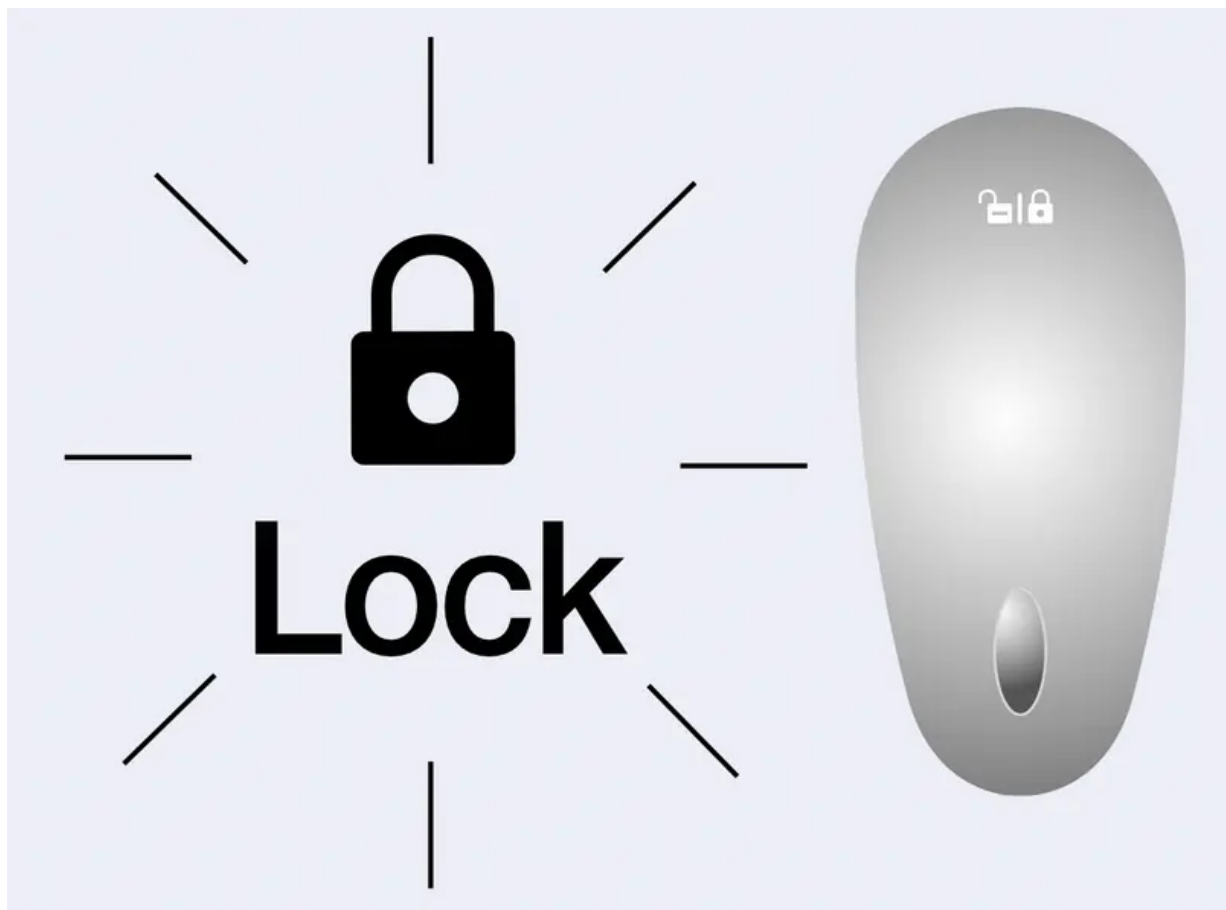
How to use with the packing



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.

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

Set button
Used to select a function or to button lock function.

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



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

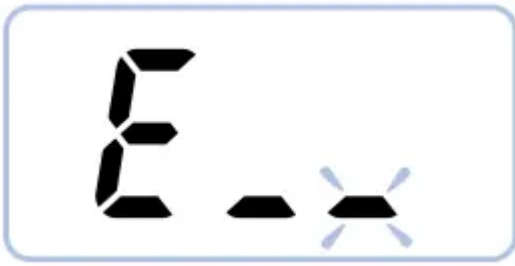
Error Code and Possible Cause

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.



When the inner pot is not placed into the unit.



Temperature sensor problem or fan motor problem. (“ _ ”

mark blink.)



When pressing the Pressure Cook and Timer button,

while the Lock/Unlock handle is on “Unlock”. Turn the Lock/Unlock handle “Lock”

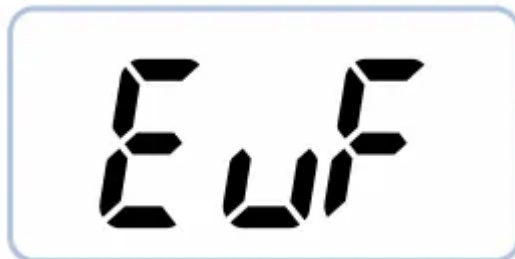


When boiling only water.



When setting preset time longer than 13 hours Set the

preset time within 13 hours. (Refer to page 29)



Problem on micom memory.



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  minute as pressing menu/selection button.

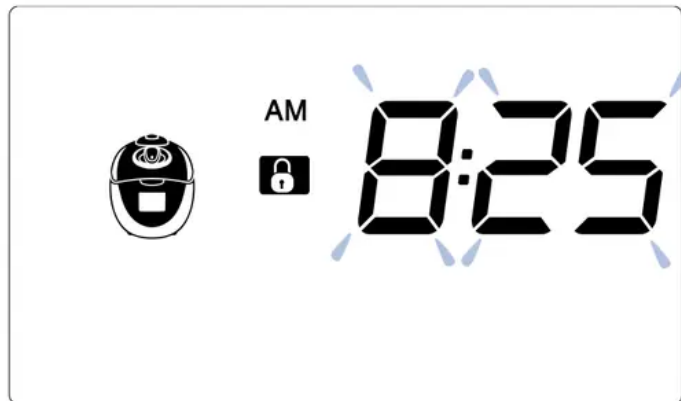
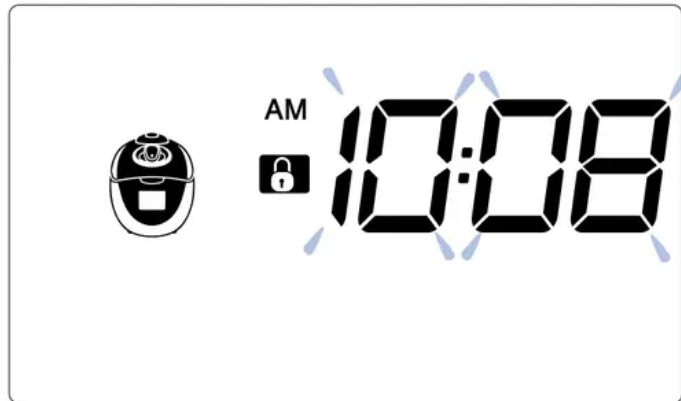
1 min up "  " button

1 min down "  " button

10 min up or down "  ", "  " keep pressing

Careful of setting am, pm

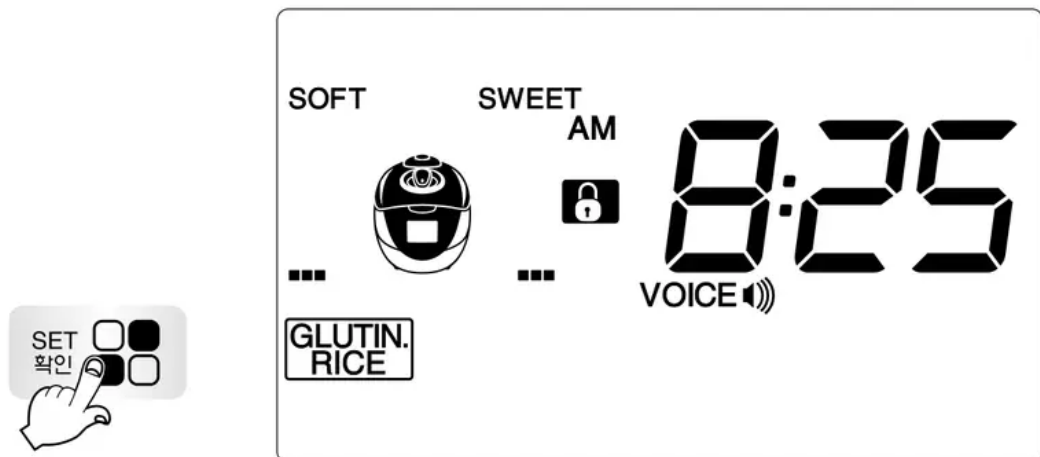
In case of 12:00 it is 12:00pm.



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.

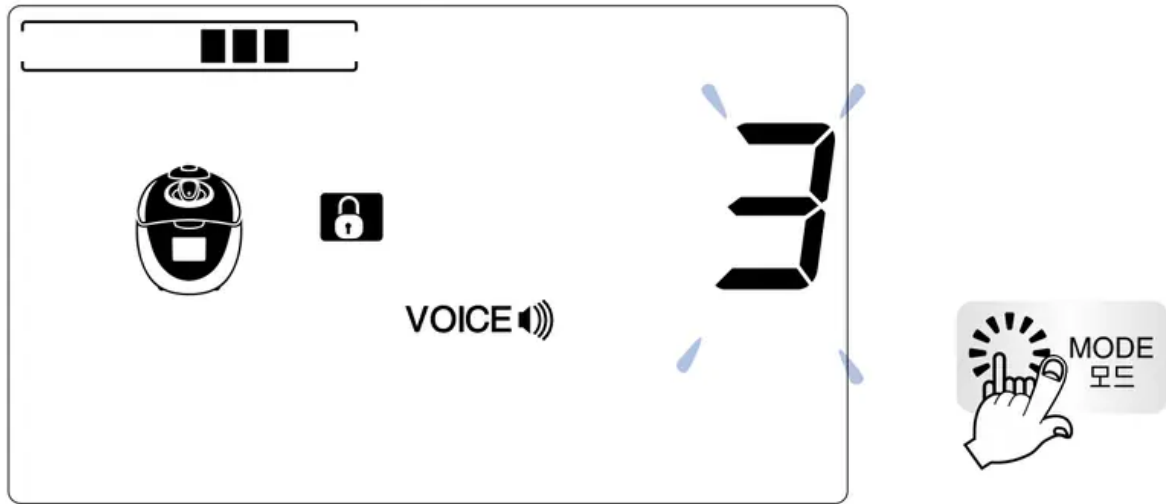
How to set current time during keep warming mode

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.

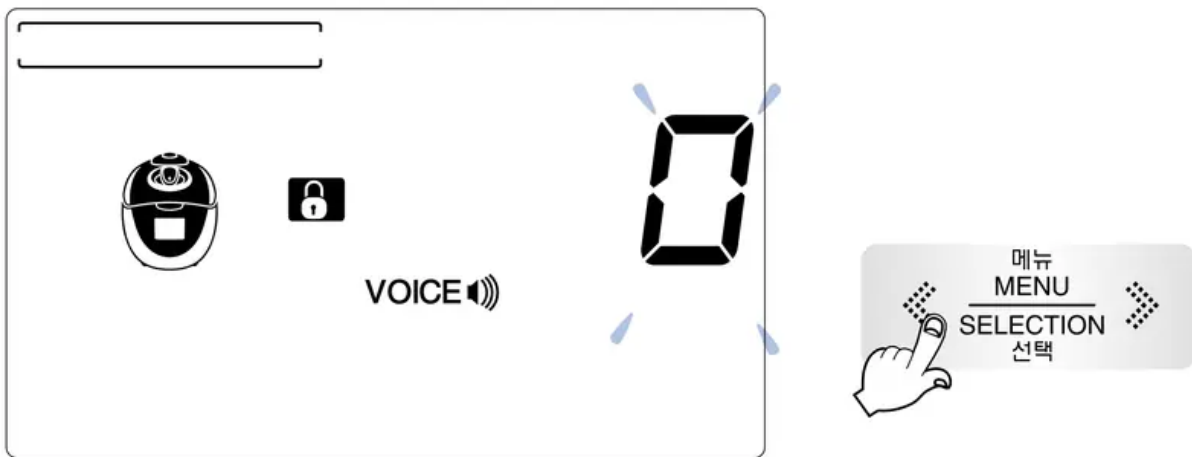
Voice guide volume control (The function which can control volume and cancel)

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.



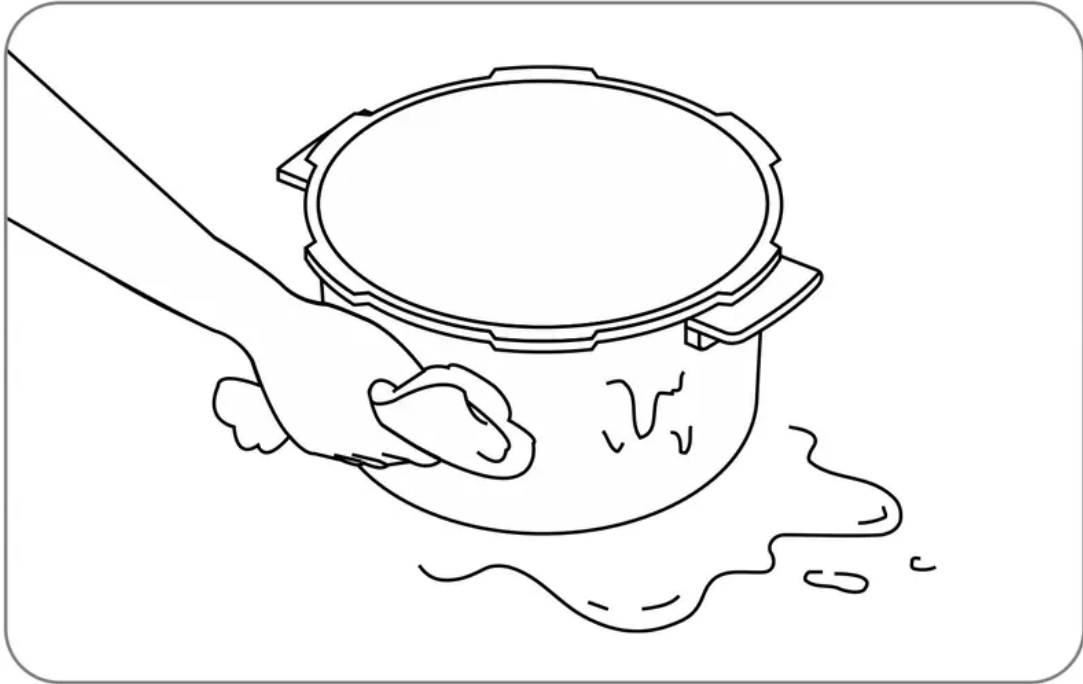
- Press button to set “ 5 ”, that is the maximum volume sound. When finish setting desired volume, press Mode button to store.
Set to desired voice volume, and press Set button.



BEFORE COOKING RICE

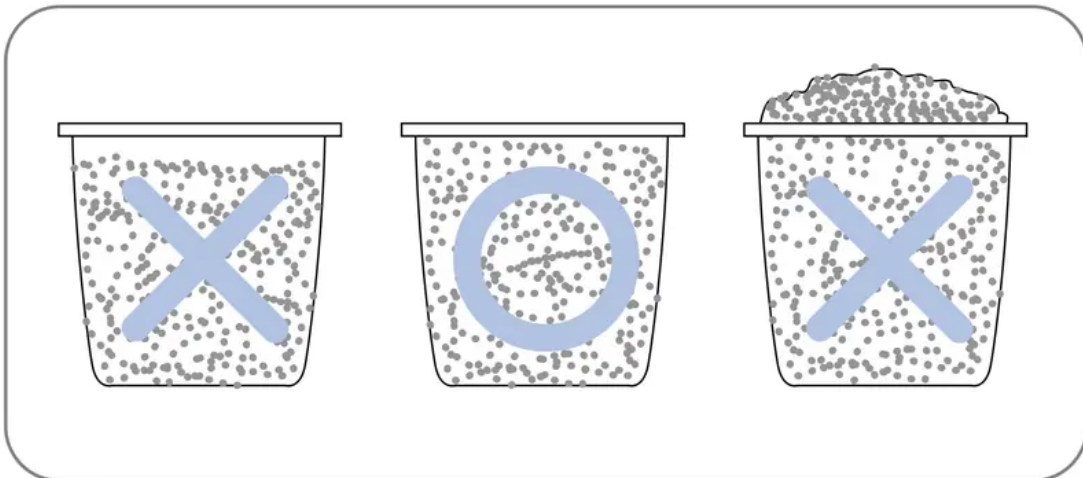
1. **Clean the inner pot and wipe the water on the inner pot with dry cloth.**
Use the soft cloth to wash the inner pot.

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:

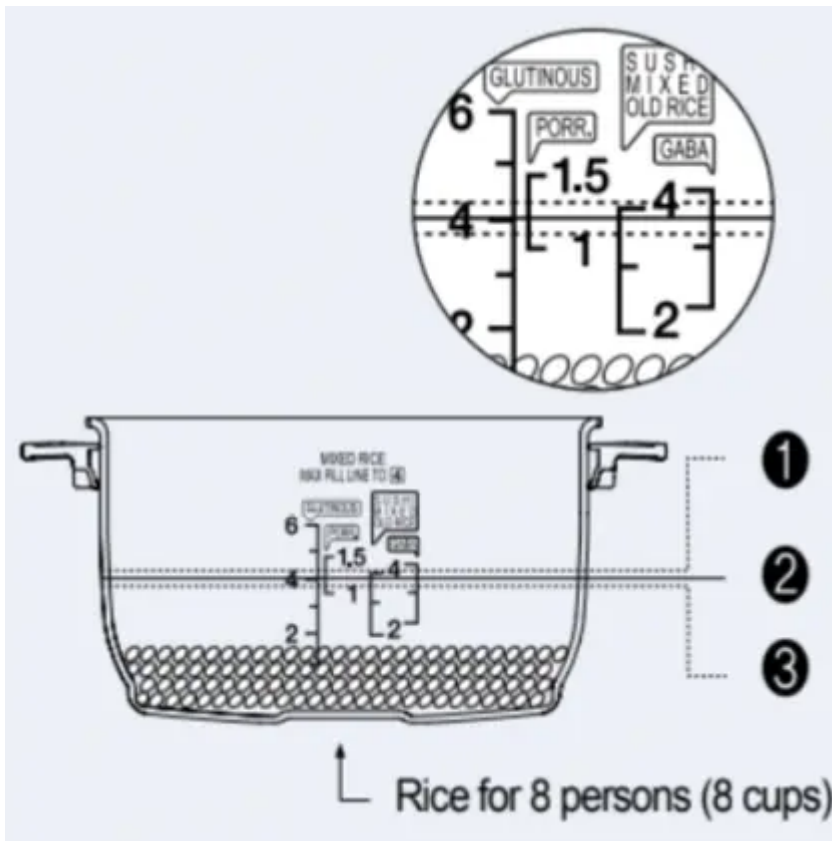
- Glutinous rice, Turbo Glutinous rice, Nu rung ji and Nutritious rice : Adjust water level to the water scale for 'GLUTINOUS'. Glutinous rice can be cooked to max 6 servings, Turbo

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 and 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



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.

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”

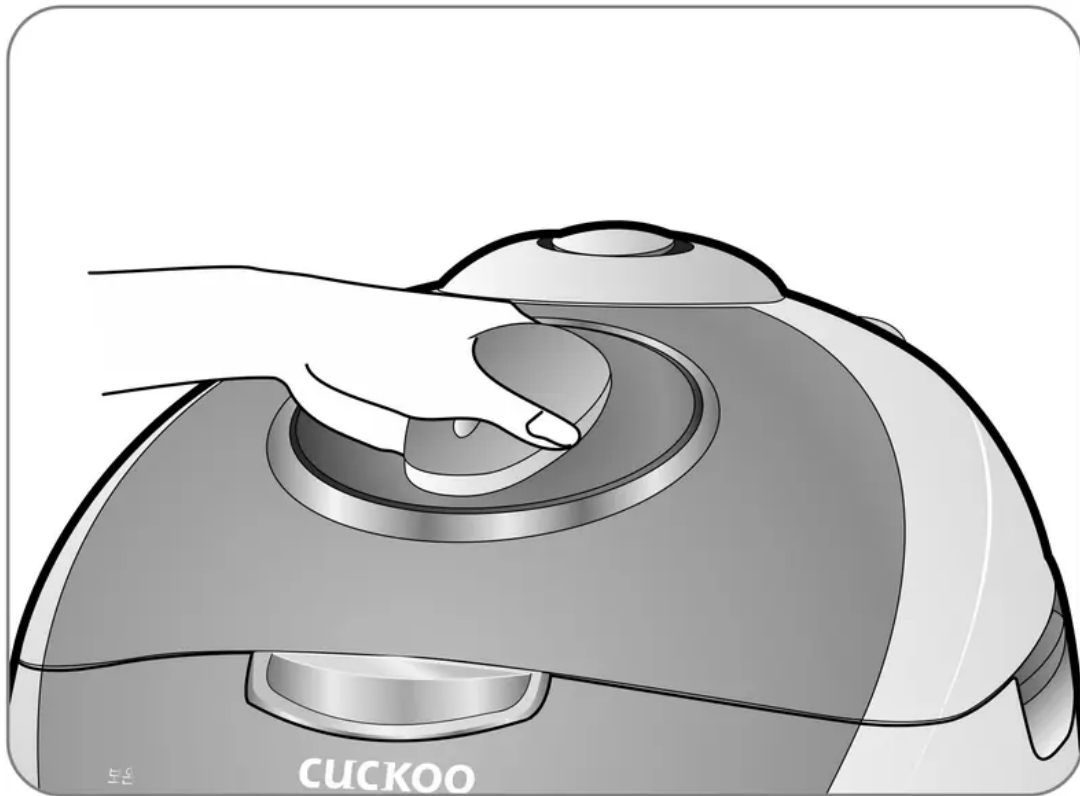
The lamp turning on indicates that the unit is locked.

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 “**EO!**” is shown in The LCD.

If you want to select another function while cooking, push cancel button.

If “**Edo**” 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.



HOW TO COOK

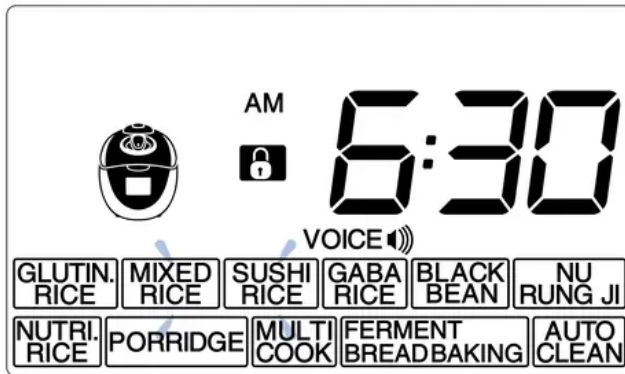
1. Choose menu with menu/selection button

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 > Rinse 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.



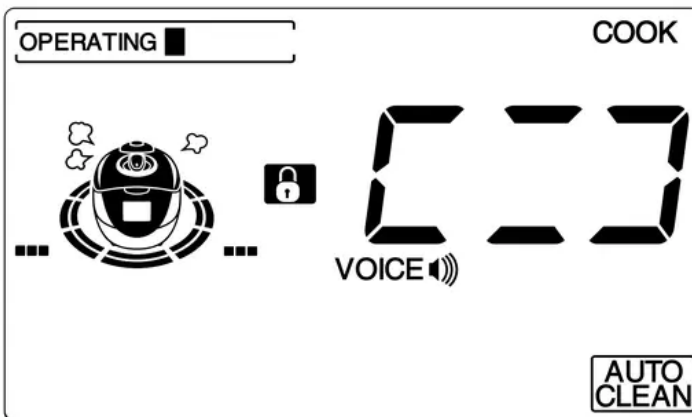
ex) In case of selecting Sushi

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 not turned to close, you get alarm with “ E01 ”, and sound “turn lid handle to lock”.



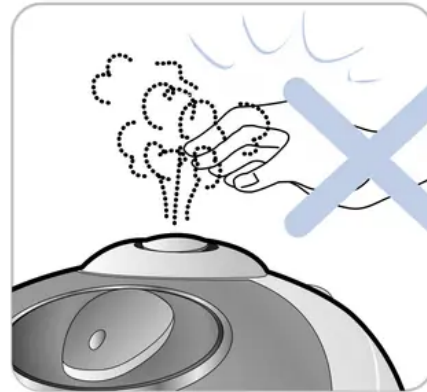
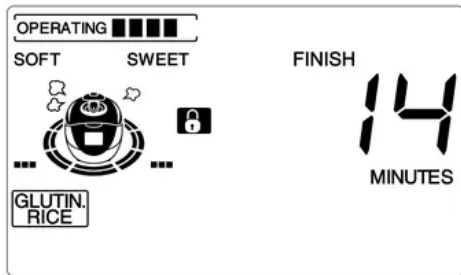
ex) In case of cooking Glutinous.

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

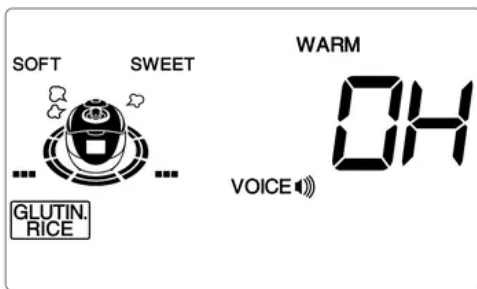
When cooking completed. Warming will start with the voice “cuckoo completed glutinous”

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 23 minutes

- After cooking chicken soup and multi cook etc, the smell 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.

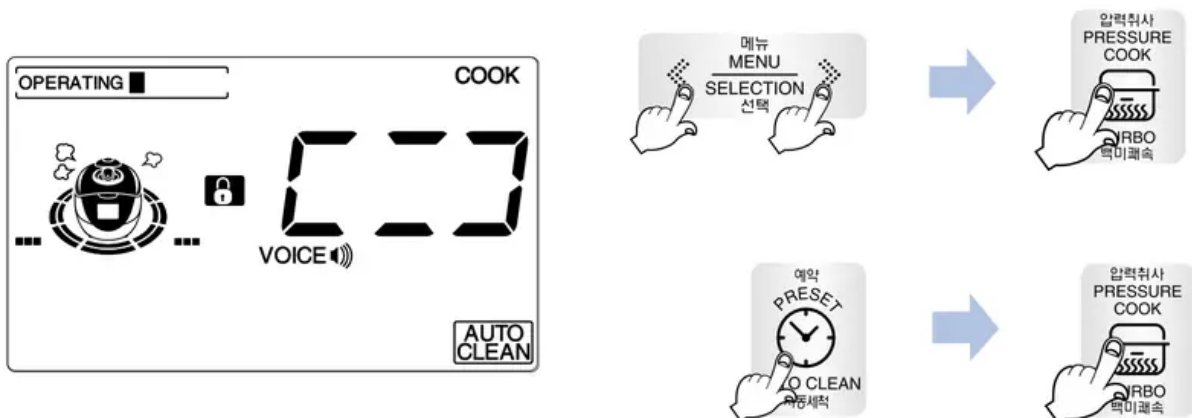


How to use the cooking menu

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 twice "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

1. Put salt into the black soy, wash clean and take out water.
 2. 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.
 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.

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.

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.

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.)

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



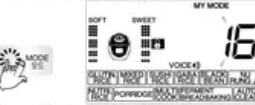
Press Mode button once, and the display will change as in the figure. At this time, Soft Cooked Rice Taste 4th Step will be selected.

3-2 Heat time control mode



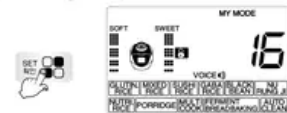
Press Mode button twice times, and the display will change as in the figure. At this time, Soothing Cooked Rice Taste 4th Step will be selected.

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.

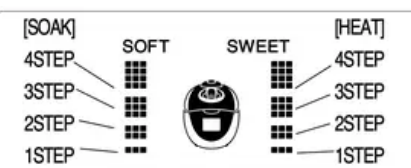
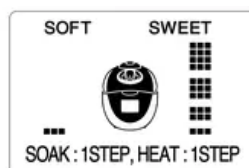
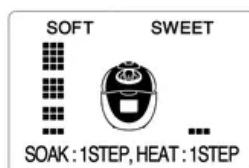
4 Setting completed screen after



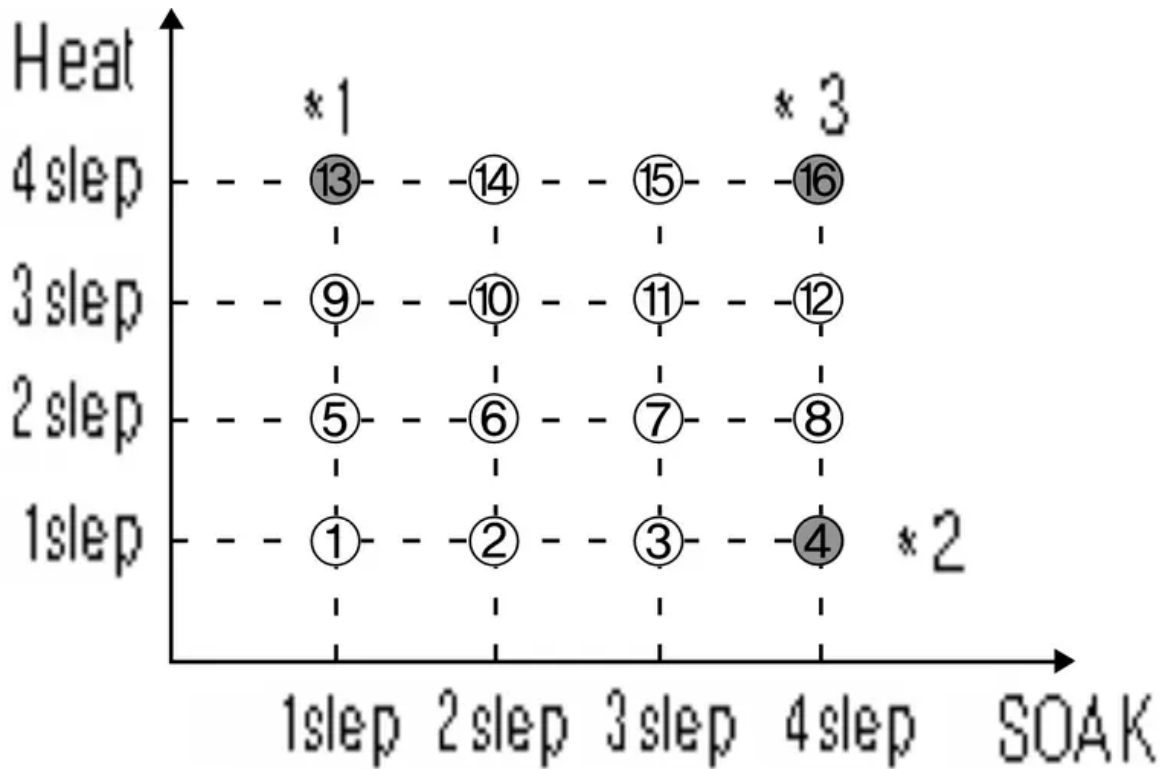
Set up desired customized rice taste, and press Pressure Cook.

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

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.



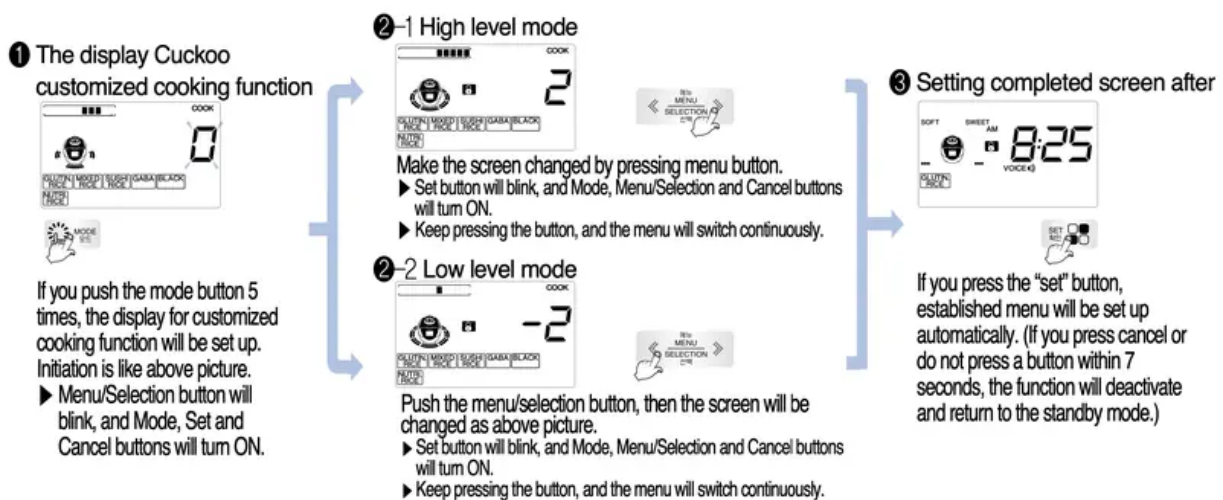
Cuckoo customized cooking function

While cooking you can control the heating temperature (both high and 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

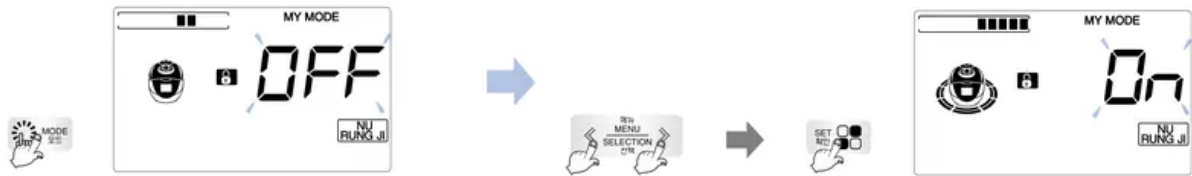
If you press the mode button 5 times, customized cooking function is set up. Select heating power by selection button. You can see all means with cuckoo customized cooking function on the display.



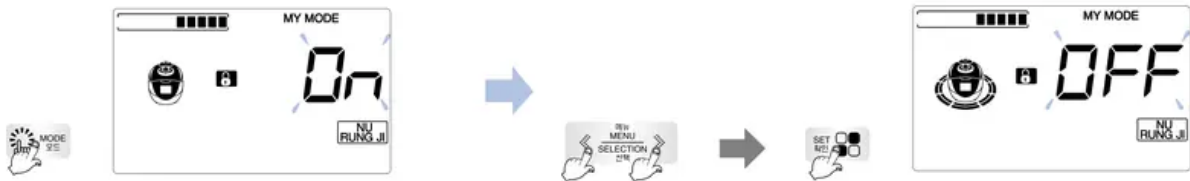
1. 'Cuckoo customized cooking function' applies to Glutinous rice, Turbo Glutinous Rice, Sushi Rice, Mixed Rice, GABA Rice, Nutritious rice, Black Bean collectively.
2. Set up the step of customized cooking function to taste. The scorch can occur when cooking in high step.
3. Cook is subject to be set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

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)”

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



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.

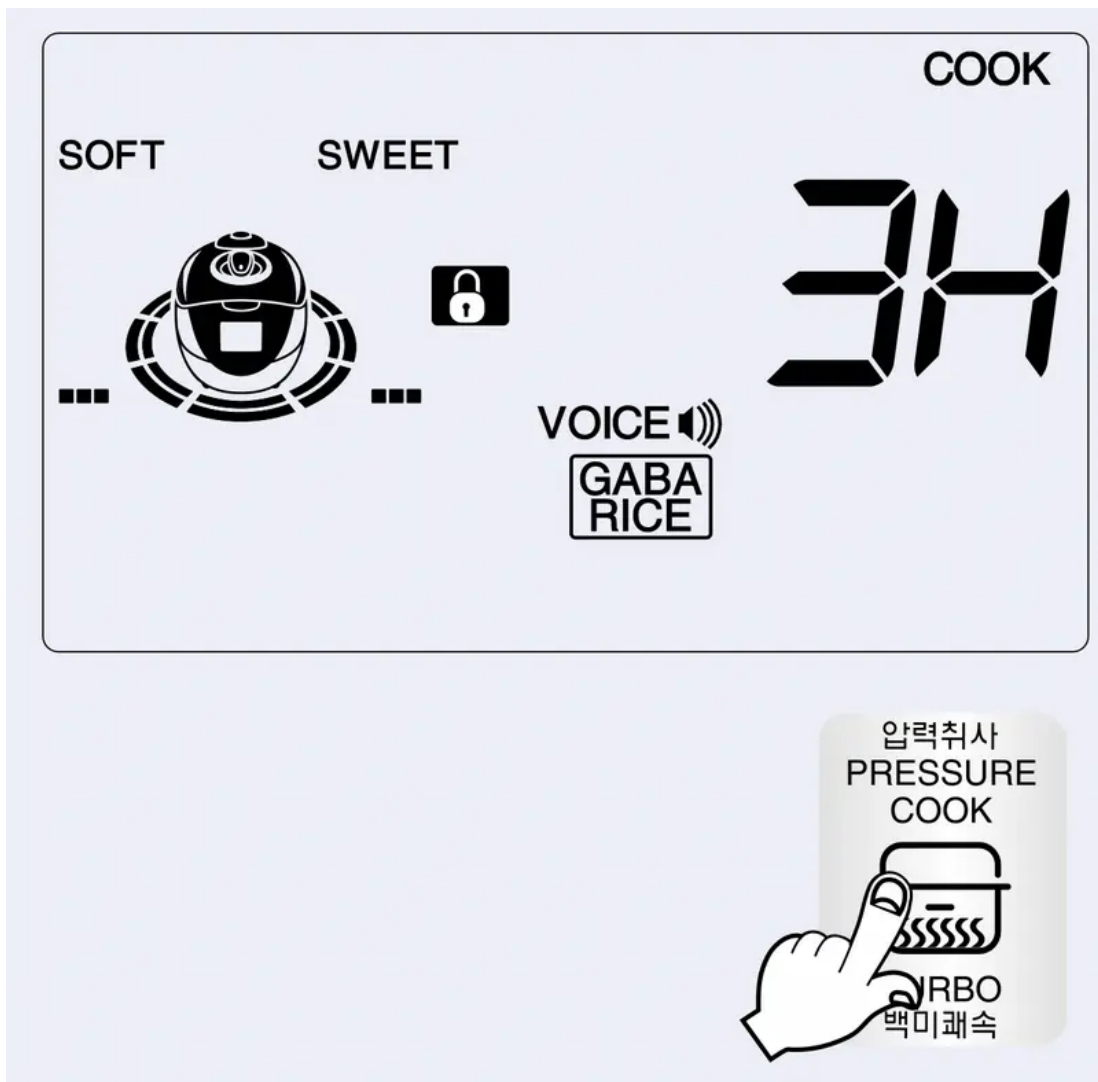
3. Press “Set” and “Menu/Selection” buttons to set time.

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

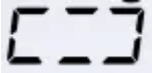
1. Pressing “Menu/Selection” button changes germination time by 3hours.
2. Pressing “Menu/Selection” button changes Germination time by 3hours.
3. “GABA Rice” time by 0hours, pressing “Pressure Cook/Turbo” button will start cooking immediately.

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



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.

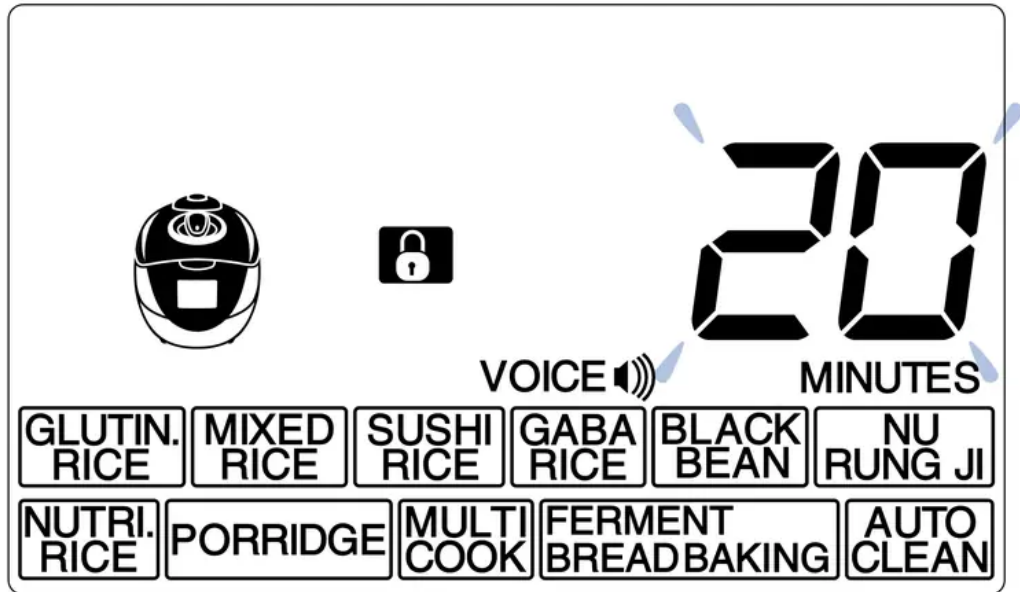
Precautions for “GABA Rice” Cooking

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 use the Multi-cook and preset time

1. **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.



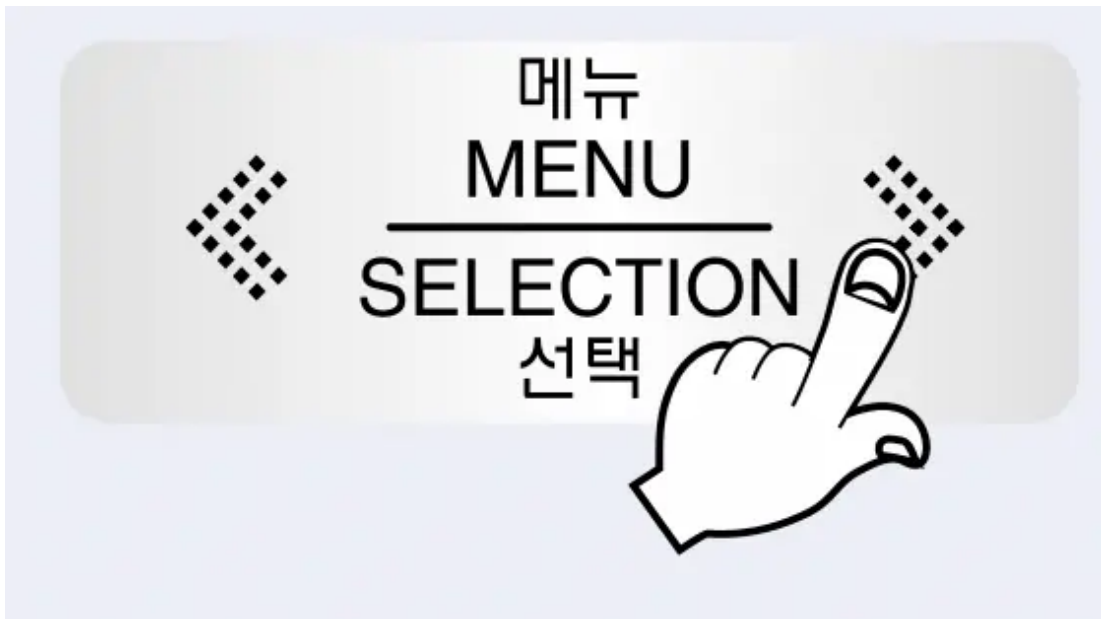
2. Press “Set”, “Menu/Selection” button to set up the time.

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.

1. Each time you press “Menu/Selection” button, the time increase 5 minutes.

Press Menu/Selection to choose desired Menu



2. "Menu/Selection" button, the time decrease 5 minutes.

Press Menu/Selection to choose desired Menu



3. Available setting time is 10~90 minutes.

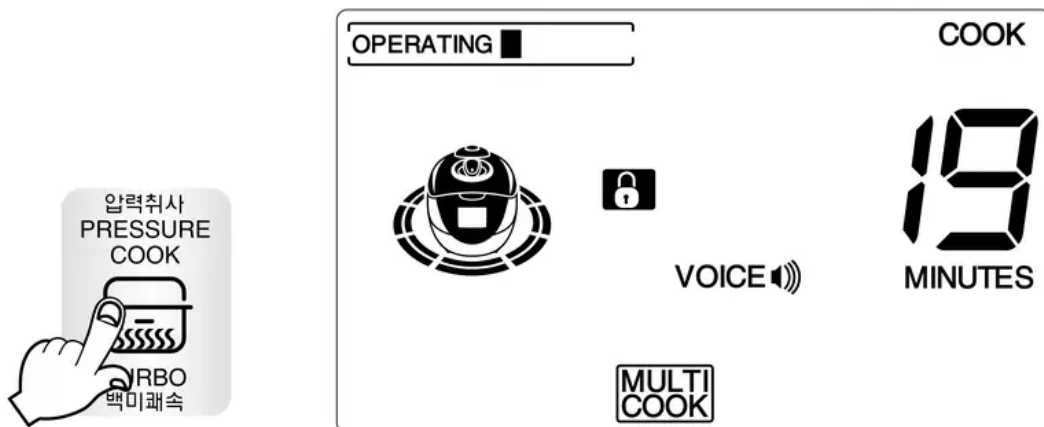
4. If you press the yes button after choosing time you want it says "press cook or preset

button”



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.



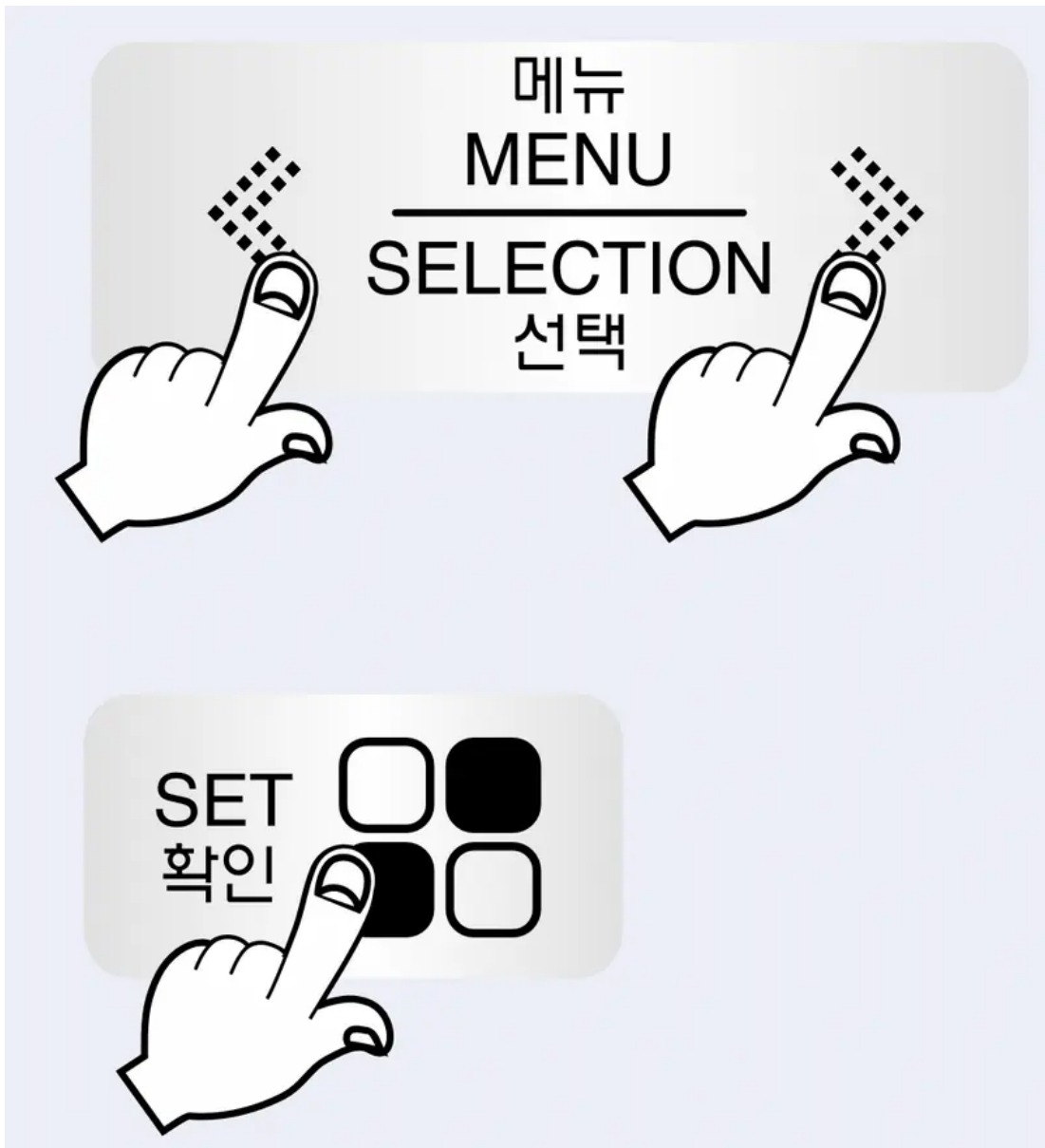
4. Use the preset time of Multi-cook as following instruction.

1. Check the present time.
2. Turn the Lock/Unlock handle to “Lock” and press the “Preset/Auto clean” button.





3. Press the Menu/Selection to preset time. Then press the Set button.



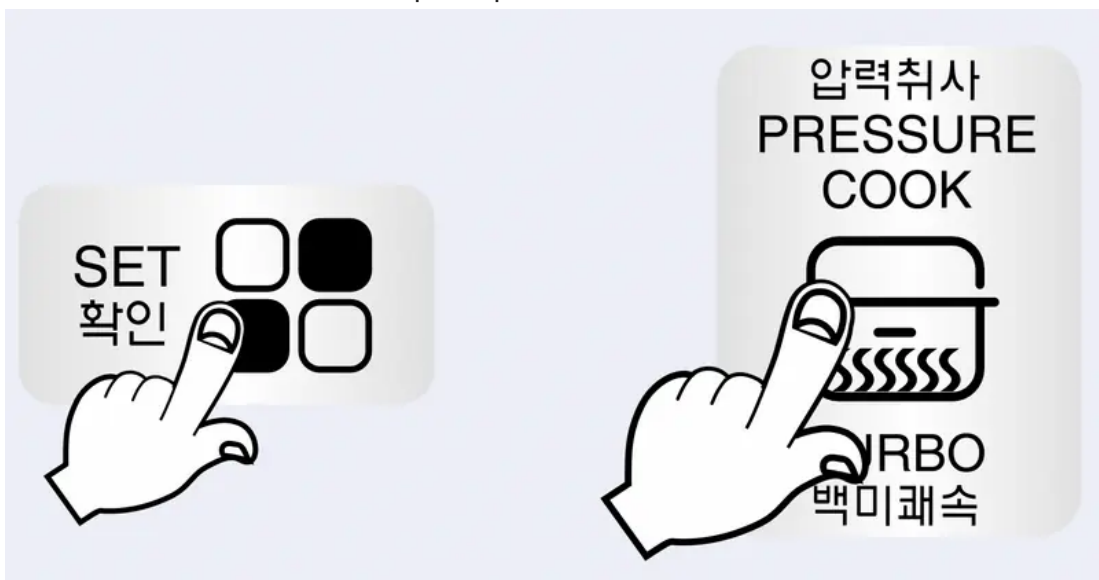
4. Press the Menu/Selection button to select the Multi-cook. Then press the Set button.



5. Set up the cooking time for pressing menu/selection button.



6. Press the “Set” button. Then press pressure cook/Turbo button.



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”.

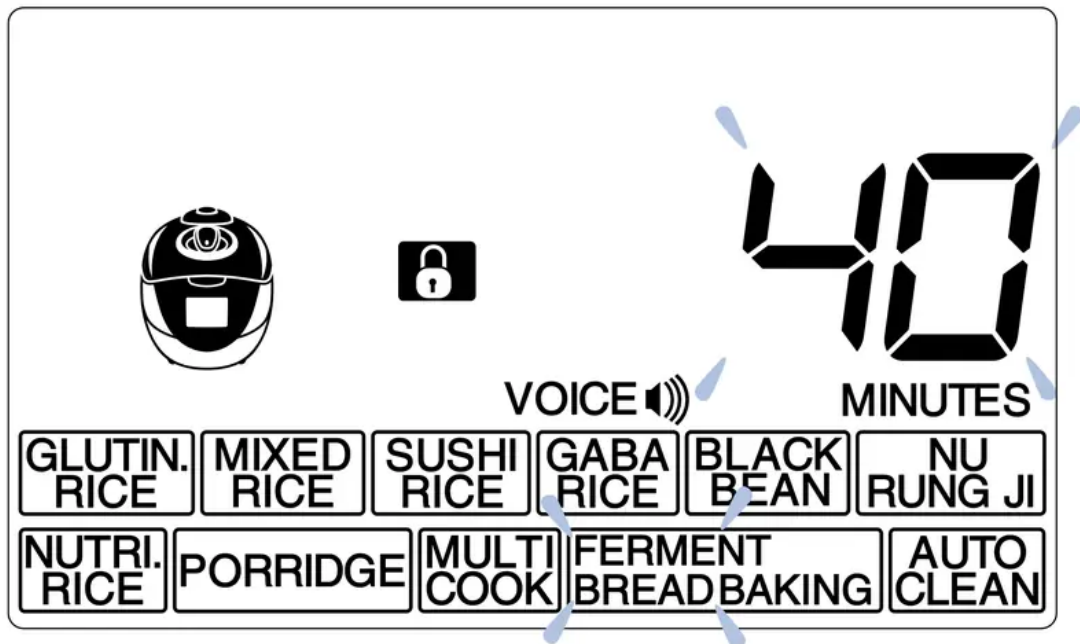
Set button will blink, and Menu/Selection, Cancel and Pressure Cooking buttons will turn ON.

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

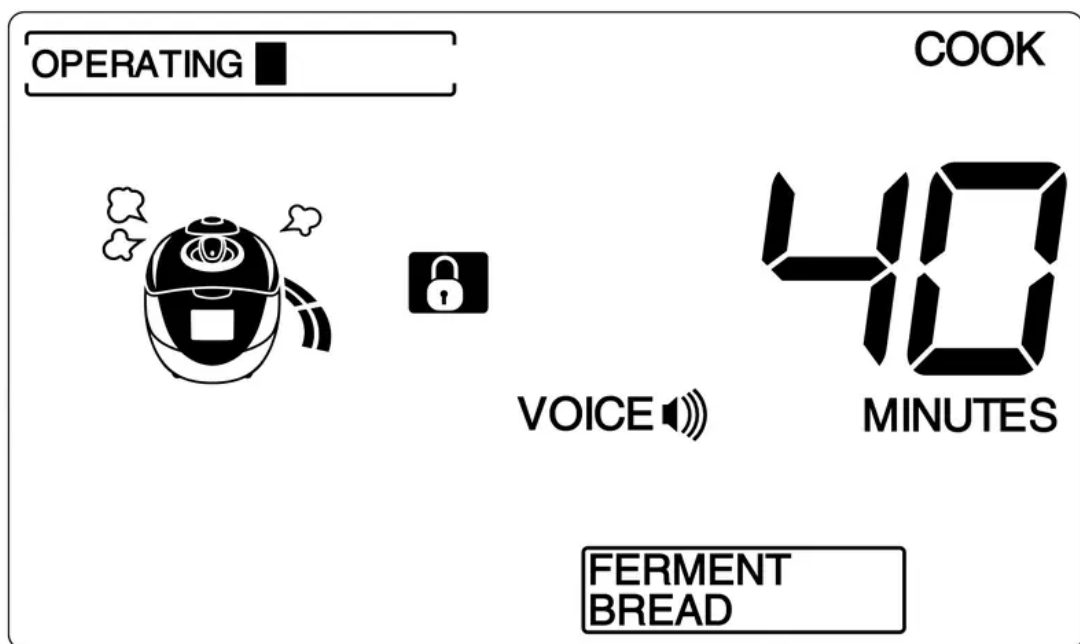
fermentation time increases or decreases by 10 minutes)



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. Then 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.

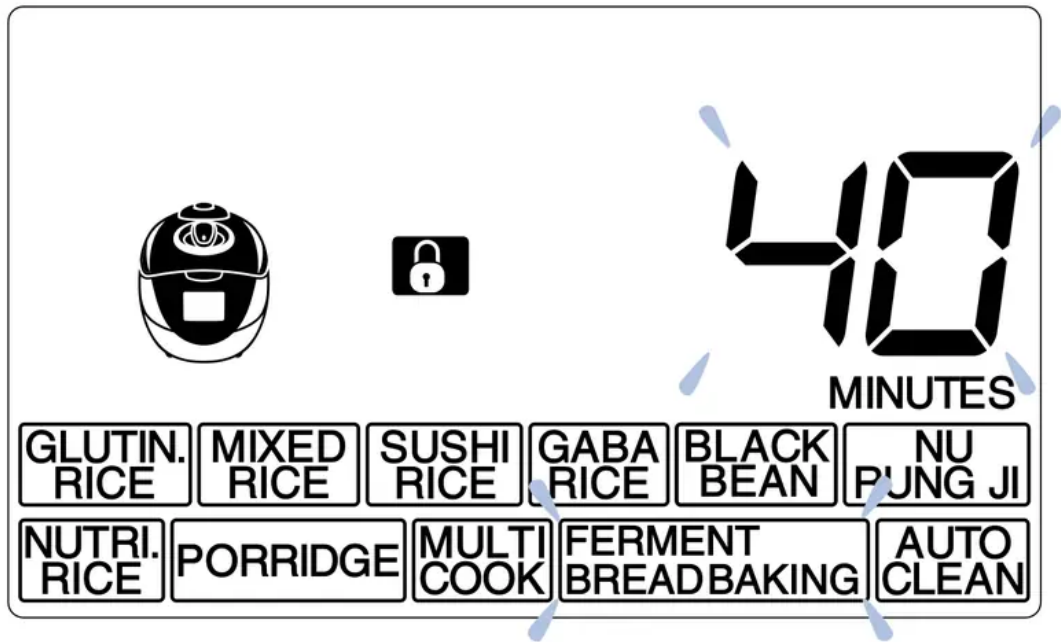
When selecting “Bread baking”, the display indicate cooking time to be 40 minutes.



2. Press “Set” button and “Menu/Selection” button to set baking time.

Available setting time is 1~80 minutes.

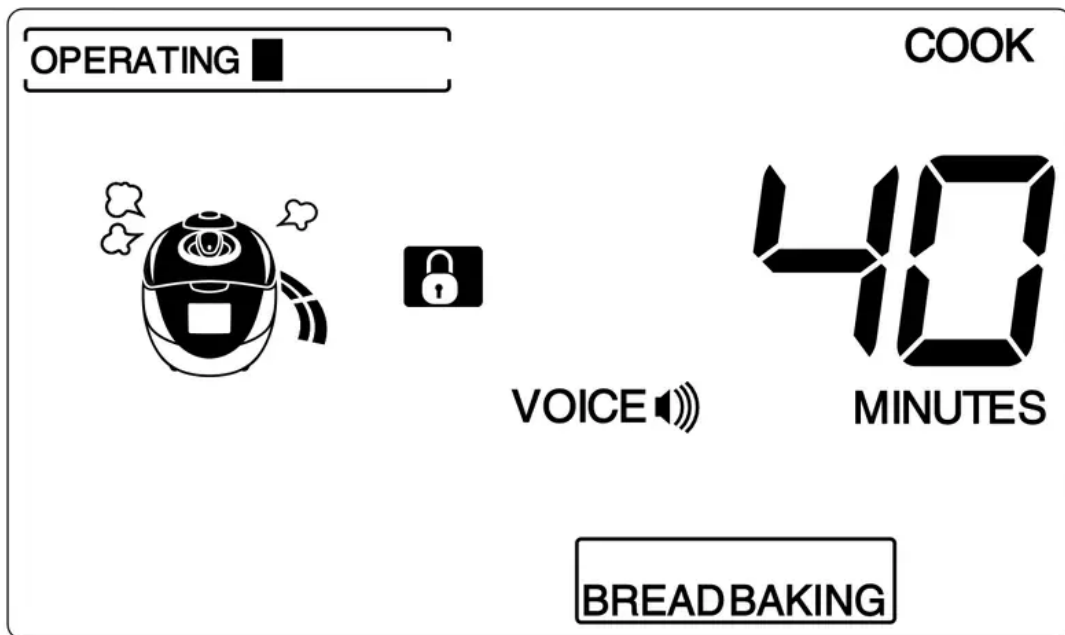
Set the baking time depending on the fermentation state and the capacity of the dough.



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.

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

Case	Check point	Do the following
DOUGH		
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? 	
BAKED BREAD		
<p>When bread is small and stiff.</p> <p>When bread is rough and crunch</p> <p>When bread was undercooked.</p> <p>When bread was overcooked.</p>	<ul style="list-style-type: none"> • Capacity of the material, the time set correctly? • Fermentation time and kneading time set correctly? • Did you set short fermentation time or baking time? • Did you set long fermentation time or baking time? 	



Case	Check point	Do the following
<p>When the baked color of the Underside of the bread is not appered.</p> <p>When the bread is too sticky and wrinkled.</p>	<ul style="list-style-type: none"> • Did you put the dough in the middle of inner pot. • Did you set short baking time? • Did you remove basket bread immediately? 	<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 Baking" process is complete. Immediately remove the bread from inner pot

HOW TO PRESET TIMER FOR COOKING

How to preset timer for cooking

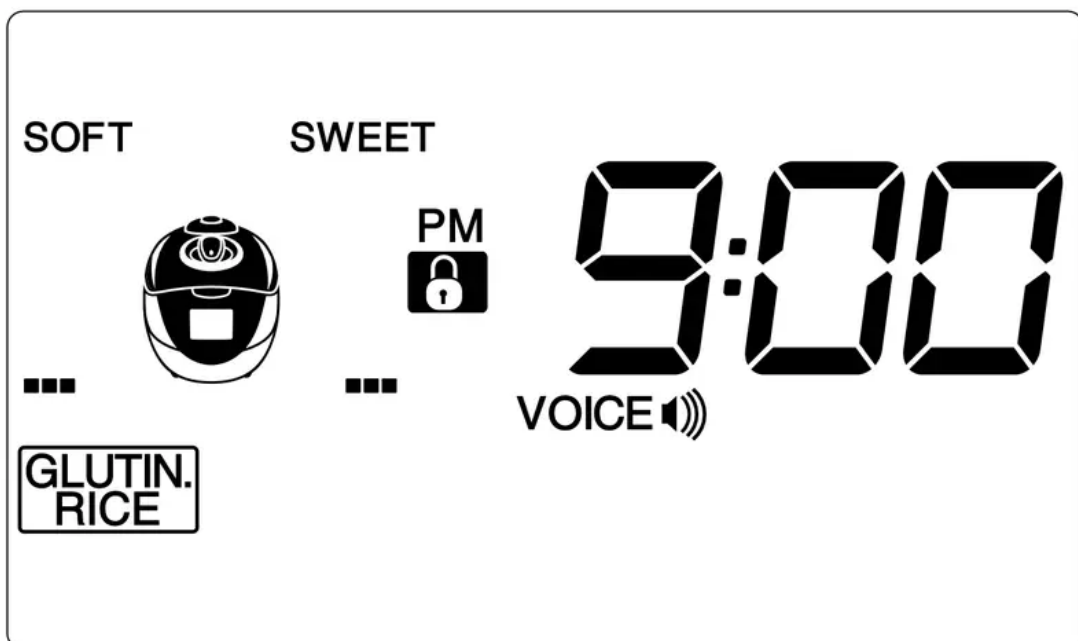
How to use timer function

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

Refer to page 14 for the time setting.

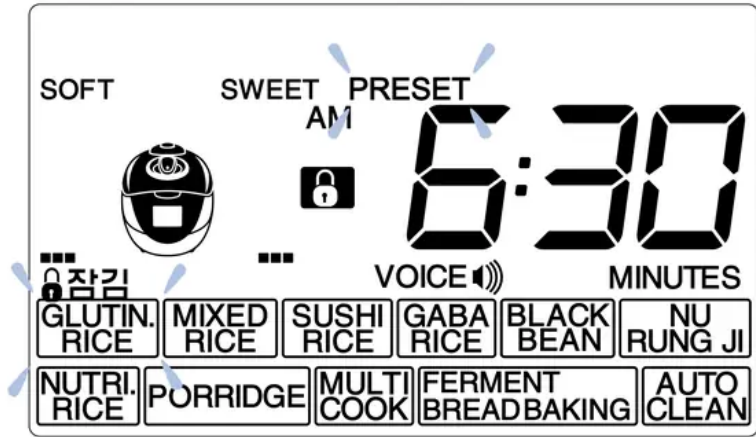
If the current time is not set correctly, the presetting time will also be incorrect.

Make sure to select AM or PM correctly.

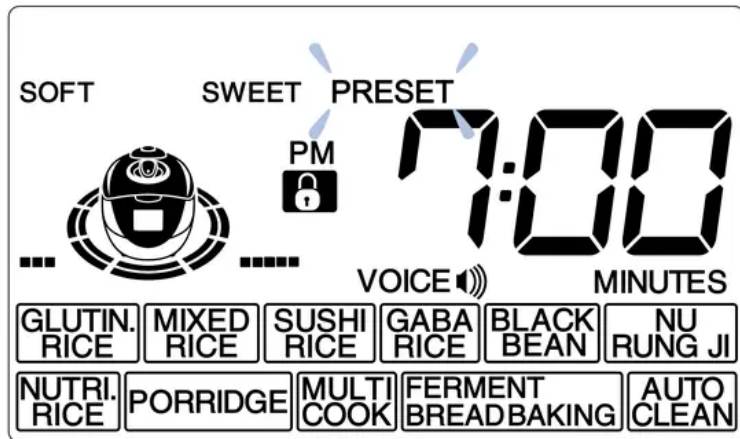


2. Turn the Lock/Unlock handle to the lock position and a lock icon will be displayed on the screen. Then press the "preset" button.

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



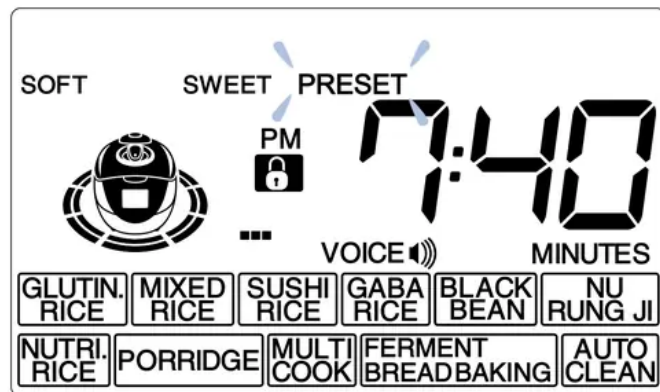
If the lock/unlock handle is not in the locked position then you will not be able to program or use the preset function

When you press the "preset" button, the preset time will be displayed, and the Preset 1 & Preset 2 signs will be blinking.

04

Gaba menu, you have to select " 04 " 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.

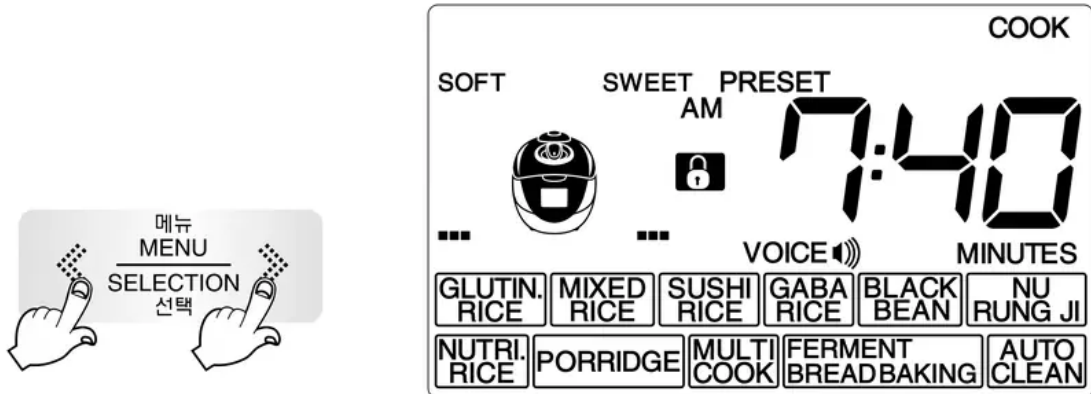


3. Select menu with "Menu/Selection" button.

4. Preset the time.

In case of setting up timer while warming, increases by 10min when you press "▶" button

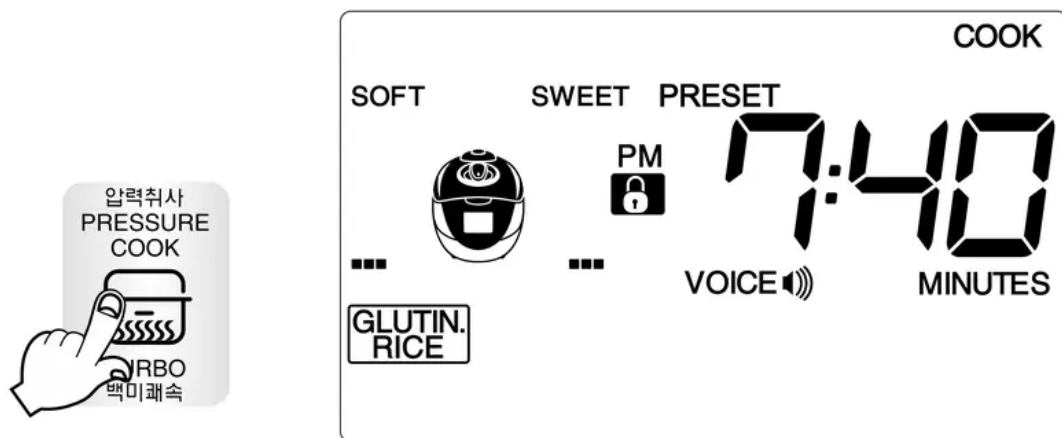
Please set up timer after canceling warming, decreases by 10min when you press "◀" button



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.

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.

“ **13Ho** ” 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.

“ **13Ho** ” 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 13 hours	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

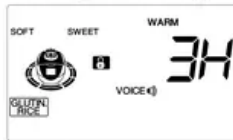
TO KEEP COOKED RICE WARM AND TASTY

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.



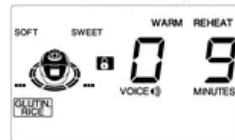
<Keep warming>



3H indicates the time elapsed as warming time.



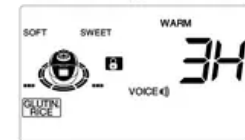
<Reheating>



The lamp blinks and "0" 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.

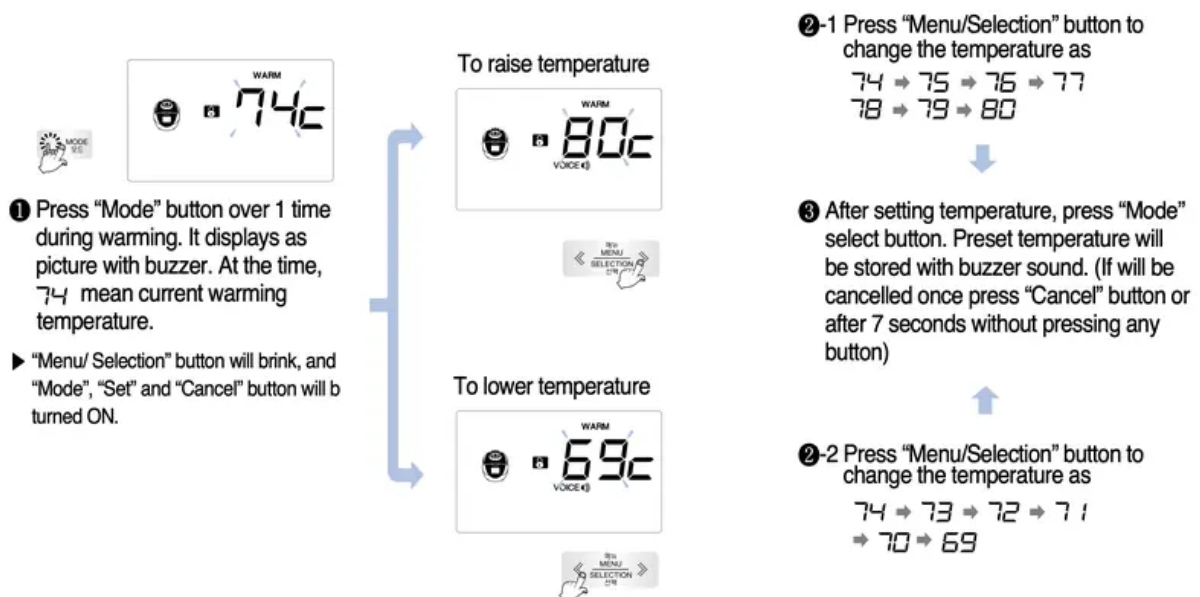
- If you change the present time during warming, see the page 15.
- The frequent use of the Reheat function may cause cooked rice to be discolored or dried. Use it once or twice per day.
- If a separate heating appliance or gas burner is used to cook rice, into the cooker and press the "Keep Warm/Reheat" 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 "E01". At this time, reheating will be cancelled, and heat preservation will proceed.

Simple Soft Function

<p>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.</p> <p>Make sure the handle is the “Lock” position during warming or reheating.</p>	<p>It would be better to warm the rice for less than 12 hours because of odors and color change.</p> <p>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.</p>
<p>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)</p>	<p>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.</p>
<p>Do not keep the scoop inside the pot while warming the rice. When using a wooden scoop it can create serious bacteria and odors.</p>	<p>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)</p>

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.



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 the 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)

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 6times 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 6times 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

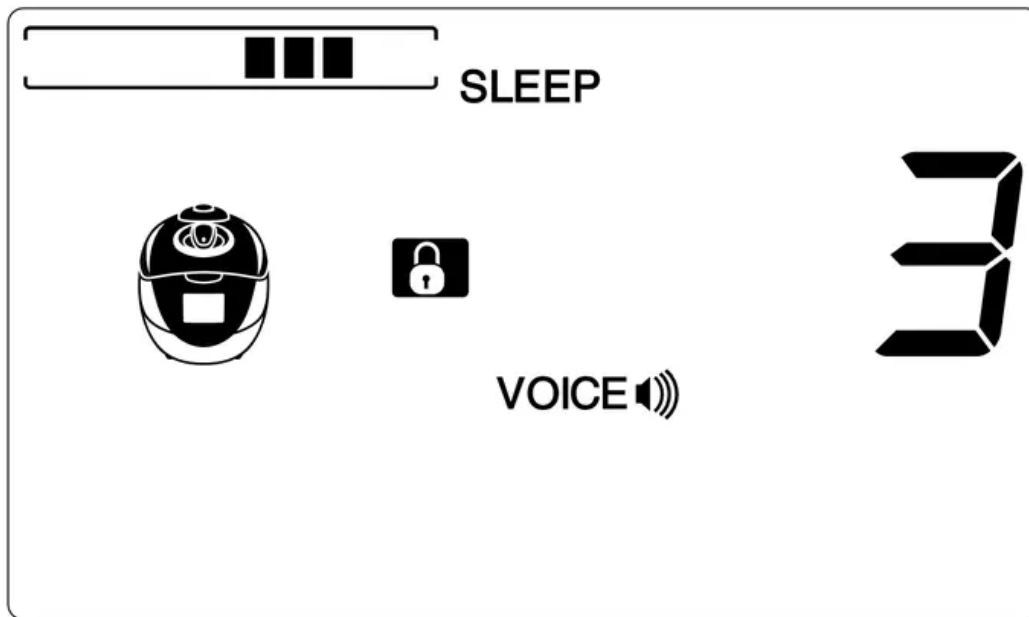
- Clean the lid frequently. It can cause bacteria and odors.
- Even though exterior looks clean, there might be germs and it can cause odor so please be sure to sure
To use automatic sterilization (steam cleaning) menu for cleaning. Clean the inner pot completely after automatic cleaning function is 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

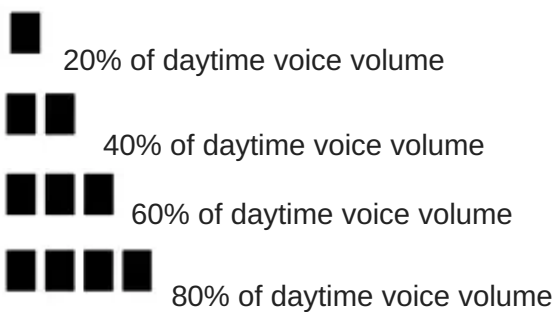
Night Voice Volume Reduction is the function of reducing voice volume during night hours 10:00PM ~ 05:5AM. Activate this function when necessary. This function works only during night hours.

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



60% of day time voice volume

No voice



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."

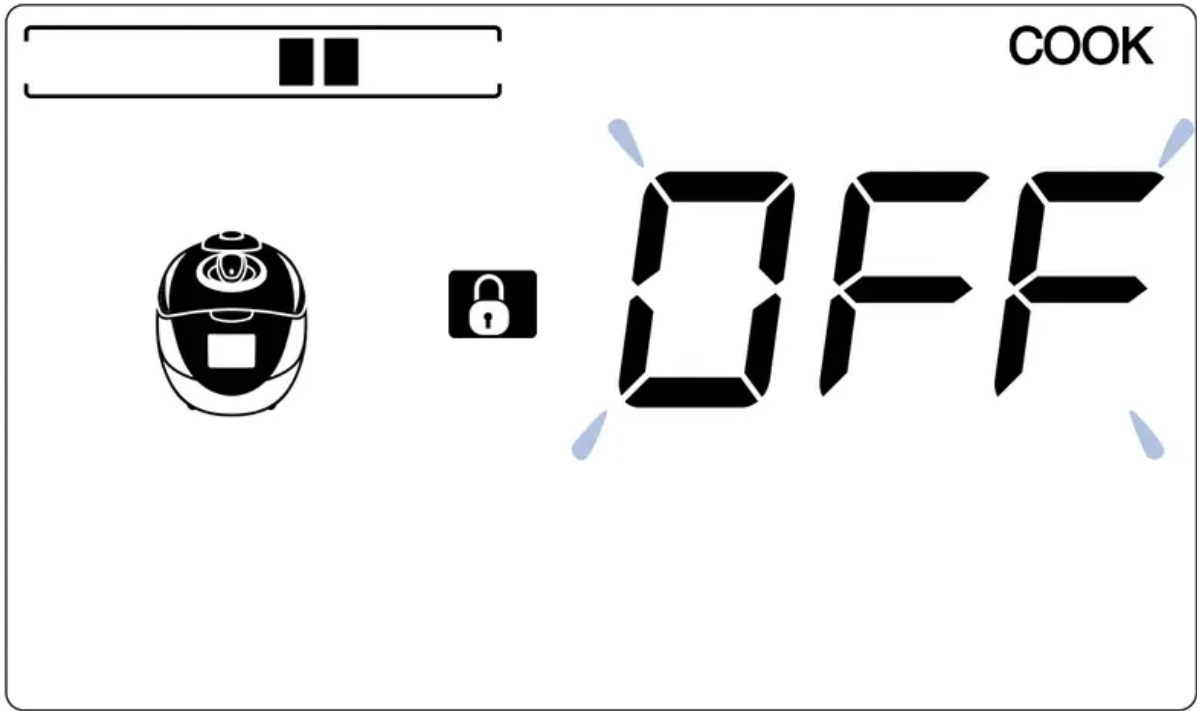
3. Press Menu/Select button, and as process progress bar changes, voice volume will change. Select the desired volume of voice, and press 'Confirm' button.
 4. If you 'Inactivate' button or no button is pressed for 7 second after process progress bar reaches 5th step through adjustment of Menu/Select 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 when the product is shipped. Activate this function when necessary.

Remaining Cooking Time Display Mode

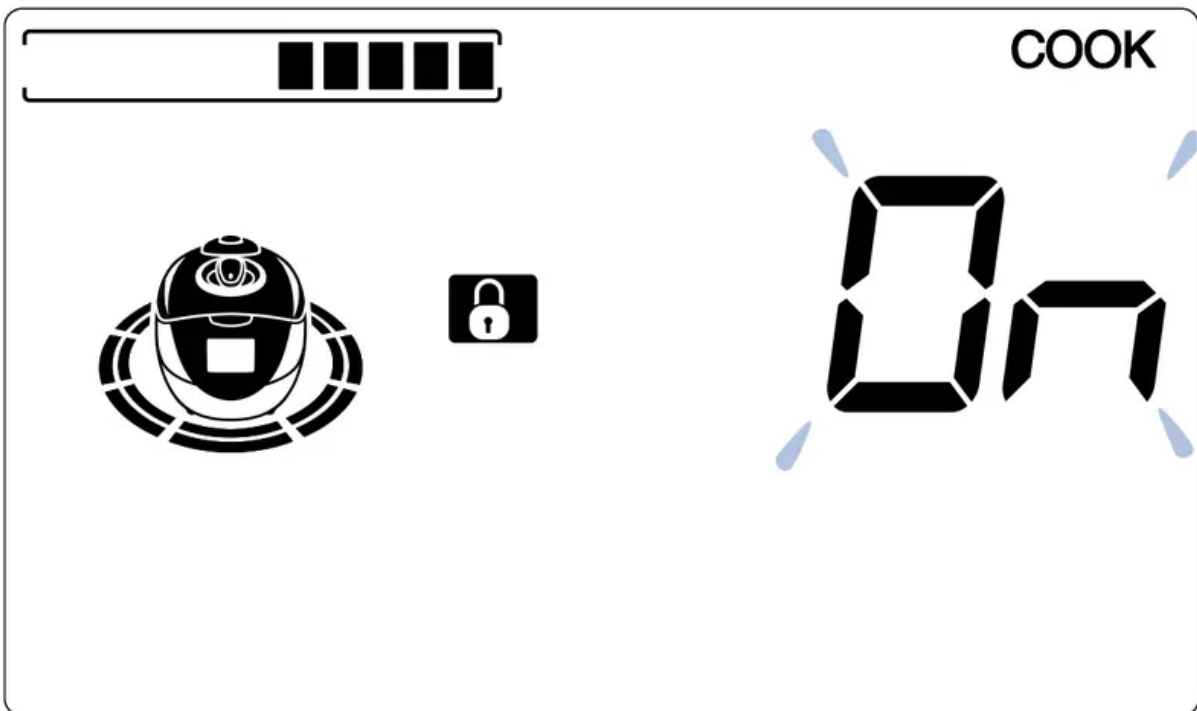
This mode sets on or off the remaining cooking time display which appears periodically during the cooking.

(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





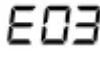
Remaining Cooking Time Display mode set off

CHECK BEFORE ASKING FOR SERVICE



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 “  ” 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? 	<ul style="list-style-type: none"> • Close the lid perfectly.

Case	Check points	Do the following
	<ul style="list-style-type: none"> • 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"> • Always keep the power on while warming. • As possible, keep warming time within 12 hours. • Don't warm rice with other substance.
<p>"E _ _ "</p> <p>Signs show up.</p>	<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.
<p>Warming passed time mark blinks during keeping warm.</p>	<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.
<p>Rice has gotten cold or a lot of water flow during Keeping warm</p>	<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.
<p>If "Edo" sign is appears.</p>	<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"
<p>When the button cannot operate with "L J "</p>	<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
<p>When the pressure "Cook/</p>		

Case	Check points	Do the following
Turbo" Timer button does not operate with "  "	<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 "  " 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 "  " 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"? 	<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.

Case	Check points	Do the following
	<ul style="list-style-type: none"> • Is there hot food in the inner pot? 	
<p>“ E U F ” mark shows up during the product operation</p>	<ul style="list-style-type: none"> • Micom memory is out. 	<ul style="list-style-type: none"> • Please clean it after cooking.
<p>When “tick, tick” sounds occurs while cooking and warming.</p>	<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.
<p>When cannot turn to “Unlock”</p>	<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.
<p>When the lid cannot open although the Lock/Unlock handle is turned to “Unlock”</p>		<ul style="list-style-type: none"> • Because of the pressure. • Pull the pressure handle to aside once and exhaust the steam perfectly.
<p>When the steam exhausted Between the lid.</p>	<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

Case	Check points	Do the following
		<p>off the contact the service center and Dealer.</p> <ul style="list-style-type: none"> • 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.

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.

