

사용설명서 Operating Instructions

CRP-JH06 Fuzzy Series

1.08L(2~6Persons) / 1.08L(2~6人份)

CUCKOO

always new

happiness

NO.1 CUCKOO

CUCKOO IH PRESSURE JAR COOKER



design

Thank you very much for purchasing "CUCKOO"
IH PRESSURE JAR COOKER

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

저희 쿠쿠 IH 압력밥솥을 애용해 주셔서
대단히 감사 드립니다.

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

CUCKOO ELECTRONICS CO., LTD.

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IMPORTANT SAFEGUARDS

1. Read all instructions before using this appliance.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against fire, electric shock and / or injury to persons do not immerse cord, plugs, or Pressure Cooker Body in water or any other liquid.
4. Close supervision is necessary when this appliance is used by or near children. This appliance is not intended for use by young children without supervision.
5. Unplug cord from outlet when not in use and before cleaning.
Allow appliance to cool before putting on or taking off parts, and before cleaning the appliance.
6. Do not operate any appliance with a damaged cord or plug, after the appliance malfunctions, or has been damaged in any manner. Return the appliance to the nearest authorized service facility for examination, repair or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock, and / or injury to persons.
8. If the supply cord is damaged, it must be replaced by a special cord or assembly available from the manufacturer or your service agent.
9. Do not use outdoors.
10. Do not let the cord hang over the edge of a table or counter, or touch hot surfaces.
11. Do not place on or near a hot gas, electric burner, or in a heated oven.
12. Always attach the plug to the appliance first, then plug the cord into the wall outlet. To disconnect, or set all control to "off", then remove the plug from the wall outlet.
13. Do not use this appliance for other than its intended use.
14. Extreme caution must be used when moving an appliance containing hot oil or any hot liquids.
15. Oversized foods, metal foil packages, or utensils must not be inserted into the appliance as they are a risk of fire or electric shock.
16. Fire may occur if the appliance is covered or touching flammable material, including curtains, draperies, walls, etc while in operation.
17. To reduce the risk of electric shock, cook only in the provided removable container.
18. This appliance cooks under pressure. Improper use may result in scalding injury.
Before operating the unit, properly secure and close the unit. See "Operating Instructions."
19. Do not cook foods such as applesauce, cranberries, cereals, macaroni, spaghetti, or other foods.
These foods tend to foam, froth, and sputter, and may block the pressure releasing device
20. Before use always check the pressure releasing device for clogging.
21. Do not open the pressure cooker until the unit has cooled and internal pressure has been reduced.
See "Operating Instructions."
22. Do not use this pressure cooker to fry in oil.
23. the ducts in the pressure regulator allowing the escape of steam should be checked regularly to ensure that they are not blocked.
24. Appliances can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance.
25. This appliance shall not be used by children. Keep the appliance and its cord out of reach of children.

SAVE THESE INSTRUCTIONS THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY

ADDITIONAL IMPORTANT SAFEGUARDS

WARNING : This appliance generates heat and releases steam during use. Use proper precaution to prevent risk of burns, fires, other injuries, or damage to property.

1. Keep hands and face away from the Pressure Release Valve when releasing pressure.
2. Take extreme caution when opening the Lid after cooking. Severe burns can result from steam inside.
3. Never open the Lid while the unit is in operation.
4. Do not use without the inner Pot in place.
5. Do not cover the Pressure Valve with anything as an explosion may occur.
6. Do not touch the inner pot nor any heating parts, immediately after use.
Allow the unit to cool down completely first.

This appliance is intended to be used in household and similar applications such as :

- staff kitchen areas in shops, offices and other working environments;
- farm houses;
- by clients in hotels, motels and other residential type environments;
- bed and breakfast type environments.

HOW TO USE EXTENSION CORD

Note:

- A. A short power-supply cord (or cord set) is provided to reduce the hazards from entanglement by a longer cord.
- B. Extension cord should be used properly.
- C. Extension cord usage for the rice cooker:
 - (1) The correct rated voltage should be used for the rice cooker.
 - (2) If the appliance is set on the ground, the extension cord should also be set on the ground.
 - (3) The cord wires and extension cord should always be arranged to prevent hazards to children.

This appliance has a polarized plug : (one blade is wider than the other).

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

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

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

Please, keep this safety feature.

SPECIFICATIONS / 제품규격 / 产品规格

Model Name(모델명)		CRP-JH06 Fuzzy Series
Power Supply(전원)		AC120V, 60Hz
Power Consumption(소비전력)		1090W
Cooking Capacity (취사용량)	GLUTIN. RICE(백미)	0.36~1.08L (2~6cups)
	HIGH HEAT GLUTIN. RICE(백미고화력)	
	SUPER GRAIN(슈퍼곡물)	0.36~0.72L (2~4cups)
	MIXED RICE(잡곡)	
	HIGH HEAT MIXED RICE(잡곡고화력)	
	TURBO GLUTIN. RICE(백미쾌속)	
	TURBO MIXED RICE(잡곡쾌속)	
	GABA RICE(현미발아)	
	BROWN RICE(현미)	
	HIGH HEAT BROWN RICE(현미고화력)	
	LOW PRESS GLUTIN.(백미저압)	
	NU RUNG JI(누룽지)	
	THICK PORRIDGE(된죽)	0.18~0.27L(1~1.5cups)
	TIN PORRIDGE(묵은죽)	0.09~0.18L(0.5~1cups)
Power Cord Length(전원 코드 길이)		1.2m
Pressure(사용압력)		98.0 kPa(1.0 kgf/cm ²)
Weight(중량)		6.8kg
Dimension(치수)	Width(폭)	26.9cm
	Length(길이)	39.2cm
	Height(높이)	26.5cm



SAFETY PRECAUTIONS

- Read the following product safety guide carefully to prevent any accidents and/or serious danger.
- ‘Warning’ and ‘Caution’ are different as follows.

 **Warning** This means that the action it describes may result in death or severe injury.

 **Caution** This means that the action it describes may result in injury or property damage.

-  This sign is intended to remind and alert that something may cause problems under the certain situation.
- Please read and follow the instruction to avoid any harmful situation.

-  Indicates a prohibition
-  Indicates an instruction

Warning **Do not**

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

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

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

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

Do not alter, reassemble, disassemble or repair.

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

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

- Using several lines in one socket can cause overheating or fire. Please check the power cord and plug frequently.
- Use an extension cord with the rated current above 15A.

Please pay careful attention against water and chemicals

- It can cause an electric shock or fire.

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

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

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

- Please check the power cord frequently for damage.
- Serious damage can cause electric shock or fire.
- If the plug is damaged, contact the dealer or a service center.

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

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

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

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

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

- It can cause an electric shock or fire.

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

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

Do not use it without the inner pot.

- It can cause electric shock or malfunction.
- Do not pour rice or water without the inner pot.
- If rice or water gets in then do not turn the product over or shake it, please contact the dealer or service center.

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

- The hot steam or any hot content within the cooker can cause burns.
- After you finish the cooking do not try to open the cooker by force until the steam is completely exhausted.

Do not over unplug and plug the power cord over and over.

- It can cause an electric shock or fire.

Do not insert metal objects such as pins and wires or any other external substances in the automatic steam exhaust outlet or any other slot.

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

Keep the cooker out of reach of children.

- It can cause burns, electric shock or injury.

Don't spray or put any insecticides or chemicals.

- It can cause an electric shock or fire.
- If cockroaches or any insects get inside the cooker, please call a dealer or a service center.

Don't let foreign substances such as needle, cleaning pin, or metal get in or block the in let/out let pipe or gape.

- It can cause an electric shock or fire.
- Do not put a cleaning pin in a gap or a hole of the product except when clearing a steam outlet.

Do not open the LID while in heating and cooking.

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

Remove a foreign substance on the cord and plug with a clean cloth.

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

Be careful that both the plug and power cord are not to be shocked by animal attack or sharp metal materials.

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



SAFETY PRECAUTIONS



Caution



Do not

Do not use it on a rice chest or a shelf.

- Do not place the power cord between furniture. It can cause an electric shock resulting in fire. Please check the power cord and plug frequently.
- When using on furniture be cautious of steam release. As it can cause damage, fire and and/or electric shock.

Do not press heavy things on the power cord.

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

Do not change, extend or connect the power cord without the advice of a technical expert.

- It can cause an electric shock or fire.

Clean any dust or external substances off the temperature sensor and inner pot.

- It can cause a system malfunction or fire.

Do not plug or pull out the power cord with wet hands.

- It can cause an electric shock.

Do not move the product by pulling or using the power cord.

- Electric short might cause fire.

Please contact a dealer or service center when there is a strange smell or smoke.

- First pull out the power cord. And contact dealer or the service center.

Do not use over the maximum capacity.

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

Do not touch the metallic surface of the inner pot and pressure weight after cooking or warming.

- It can cause burns.
- Remaining hot steam can cause burns when you tilt the pressure weight while and right after the cooking.

Don't use the cooker near a magnetic field.

- It can cause burns or breakdown.

Do not drop or impact the cooker.

- It can cause a safety problem.

Please surely pull out the plug when not in use.

- It can cause electric shocks or fire.
- Use AC 120V only.

Use product on a flat surface. Do not use on a cushion. Please avoid using it on an unstable location prone to falling down.

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

Don't use for various purpose for inner pot. And do not heat up the inner pot on the gas stove.

- It can cause deformation of the inner pot.
- It can cause to spill the inner coating.

Please pull out the plug when not in use.

- It can cause electric shocks or fire.

Please use the cooker for it's intended purpose.

- It can cause malfunction or smell.

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

- The hot steam or any hot content within the cooker can cause burns.
- Cautiously open the top cover after cooking is done to avoid dangerous steam and burns.

Do not place on rough top or tilted top.

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

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

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

Do not hold the cooker by the inner pot handle.

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

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

- It can cause deformation by remaining pressure.

Wipe off any excessive water on the cooker after cooking.

- It can cause odor and discoloration.
- Wipe off water that is left behind from dew.

Please contact dealer or service center when either a button of a product or a product itself is not working properly.

In case of a blackout during cooking, steam from a rice cooker will be released automatically. Thus, the quality of rice is lower than normal.

- Please start cooking with an indicated amount of rice and water.
- Water can overflow if the amount of water in a pot exceeds the indicated level of water usage.
- Please start cooking in a status that steam control cap is installed completely.

Please clean the body and other parts after cooking.

- After cooking chicken soup, multi cook dishes, and etc., the smell may be absorbed.
- Clean the oven packing, top heater plate, and inner pot every time you cook any of those.
- It can cause alteration or smell.
- Use dry kitchen cleaner or sponge to clean the inner pot, since rough scrub or metallic ones are abrasive to the coating.
- Depending on the using methods or user's circumstances inner pot coating might rise. Please call the customer service for those cases.
- Please, do not pull out the clean steam vent by force.

Be cautious when steam is being released.

- When the steam is released don't be surprised.
- Please keep the cooker out of reach of children.

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

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

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

NAME OF EACH PART

Name of each part

Soft Steam Cap



Pressure Weight

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

Automatic Steam Exhaust Outlet (Solenoid valve)

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

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

The handle has to turn to 'Lock' for operation.

Lid Clamp

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

Control Panel

Standby Power Blocking Switch

When the power is not supplied after the power cable is connected, check if the switch is (ON).
-Enabled: (ON) -Disabled: (OFF)
(The standby power is blocked, saving the energy)

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

Name of each part

Pressure Packing



Lid Assy

DET. cover

Pressure Control Plate

Control Plate Packing Cover

Control Plate Packing

Pressure Sensor

DET. cover Separator

DET. cover Holder

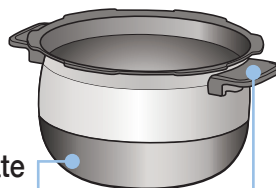
Drain Dish

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

Power Plug

Power Cord

Temperature Sensor

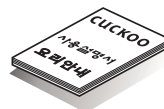


Pot Handle

Inner Pot(Oven)

Place the inner pot into the body property.

Accessories



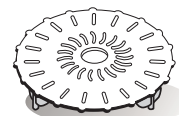
Manual & Cooking Guide



Rice Scoop



Rice Measuring Cup



Steam Plate



Cleaning Pin
(Attached on the bottom of the unit)



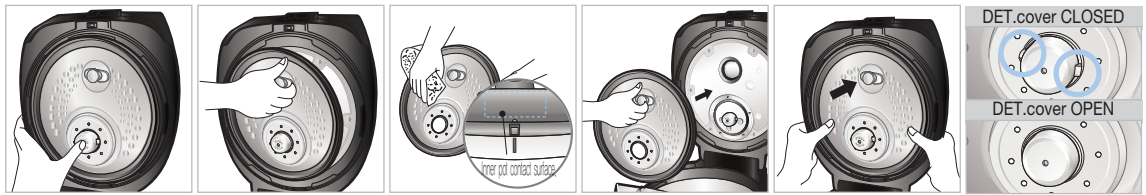
HOW TO CLEAN

- 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

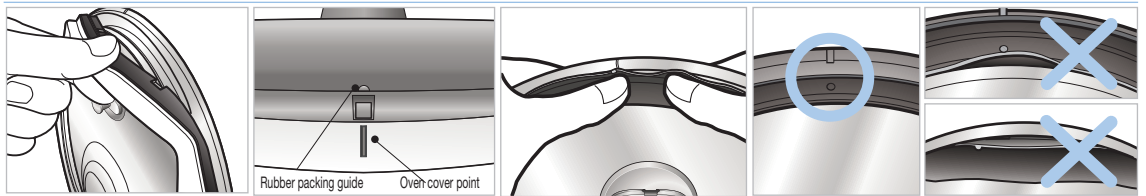
After cleaning detachable cover, put it back on the lid

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



- ① Hold the handle of the Detachable Cover, press the center of the button, and pull the handle in the direction of the arrow, and it can be easily separated from the product to be cleaned.
※ When you separate or mount the Detachable Cover, it could easily drop, so be sure to hold the handle.
※ If you don't press the center of the button, the operation may not be carried out, so be sure to press the center of the button.
- ② Wash the cover with cooking purposes neutral detergent and sponge frequently, and wipe off moisture with handkerchief.
※ Please keep clean the edge of rubber packing, then the rice cooker last's longer.
- ③ When you mount the Detachable Cover, hold the handle of the Detachable Cover, attach it to the Cover, and push the bottom end unit of the Detachable Cover until you hear a clicking sound.

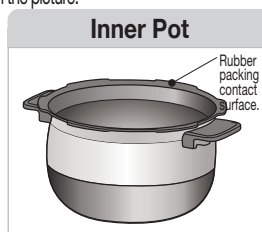
Please fir a rubber packing into the cover plate completely after washing or replacing the rubber packing.



- 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.

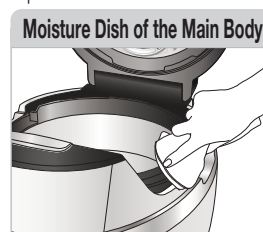


Safety Packing
Make sure to clean the clean steam went after/before use. Do not try to pull out the clean steam went and safety packing, clean it with care. Make sure the clean steam went and safety packing are installed completely after/before use. If the steam vent is detached, or not attached completely,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

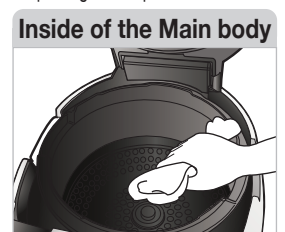


Inner Pot
Wipe the water on the outside and bottom of the Inner Pot. A rough sponge, a brush or an abrasive can cause scratches on the coating. Use a dishwashing liquid and a soft cloth or a sponge.

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



Moisture Dish of the Main Body
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.

- ※ Caution
Do not clean the inner pot with any sharp cutlery inside (fork, spoon, chopsticks, etc.).
- The coating of the inner pot may peel off.

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 “COOK/TURBO” button. Make sure the handle is located in “”(Lock).



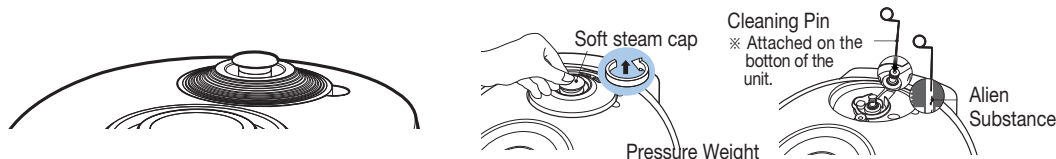


HOW TO CLEAN

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.

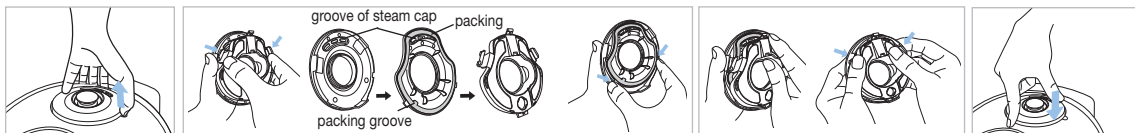


How to disassemble the pressure weight

- ▶ Under the Lock/Unlock handle is locked (located on "Lock") turn the pressure weight 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 Detach the soft steam cap like the picture.
- 2 Press the hooks in the front in direction of arrow to detach the bottom case. Clean the parts frequently with a sponge or a neutral detergent.
※ Before reassembling the packing with the bottom case, please make sure to put the packing into the packing groove.
※ In order to separate the steam cap into parts, please pull bottom part downward by pressing the extrusion parts on both sides.
- 3 Before reattaching the parts, fit the bottom case into the groove of steam cap perfectly. Press the hooks in direction of arrow to assemble the parts together.
- 4 After attaching the soft steam cap on the lid as shown in above picture, press the cap firmly to assemble the 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
- 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/ HOW TO SET OR CANCEL VOICE GUIDE FUNCTION

FUNCTION OPERATING PART

SLIDE TOUCH

Right selection button
Left selection button
SLIDE Touch

This function is used to select menu or change the time.
Used when changing the function selected by setting button.

Energy Eye

Refer to page 28

WARM/REHEAT Button

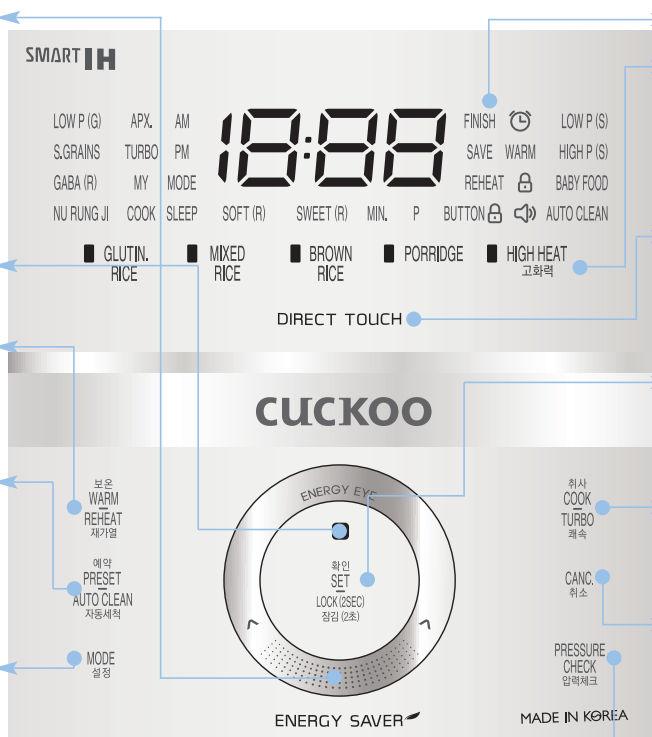
Used to warm or reheat.
(Refer to page 25)

PRESET/AUTO CLEAN Button

Used to preset Preferred cooking time
(Refer to page 23-24)
When you use automatic steam cleaning function

MODE Button

This function is used to customize Individual (Refer to page 18)
Cooking preference,
time-setting (Refer to page 15),
voice volume setting (Refer to page 14),
keep warm temperature setting
(Refer to page 25), and power saving
mode (Refer to page 28).
'Nurungji(crispy rice)' mode setting
(Refer to page 19), Energy-eye function
(Refer to page 28).



Display

HIGH HEAT Button

This function is used for to activate the High heat cooking mode of the cooking functions such as GLUTIN. RICE, MIXED RICE, BROWN RICE(Refer to page 17)

DIRECT TOUCH

This function is used when cooking GLUTIN. RICE/TURBO GLUTIN. RICE, MIXED RICE/TURBO MIXED RICE, , PORRIDGE

SET Button

This function is used to select a function or to button-lock function. (Refer to page 29)

COOK/TURBO Button

Used to start cooking
(Refer to page 17)

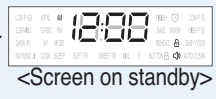
CANCEL Button

This function is used to cancel a selection or release remaining Steam in the inner pot.(Refer to page 30)
When using Power saving function (Refer to page 28)

PRESSURE CHECK Button

This function is used to pressure checking
(Refer to page 22)

※ When you an image like one in the right side on your display, it means the rice cooker is in 'Waiting' mode.
※ Press 'Cancel' button to enter the 'Waiting' mode.
※ Press the button until you hear the buzzer sound.
The image of the plate may different.



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

To enter this function, press 'MODE' button 3 times. 'MODE' button needs to be pressed for over 0.3 second at the first time.



"3" sign is displayed when entered volume control mode by pressing 'MODE' button 3 times.

▶ 'MENU/SELECTION' button blinks and 'MODE', 'SET' and 'CANCEL' buttons turn ON.



If set value became "OFF" by pressing 'SELECTION' button, "VOICE " blink and voice guide function is off.

Press 'SELECTION' button to change the volume from "1" to "5".

- ▶ 'SET' button blinks and 'MODE', '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 canceled with voice, "Function setting has been canceled with overtime."

HOW TO SET CURRENT TIME/ NIGHT VOICE VOLUME REDUCTION



How to set current time

ex) 8:25am now

1 Press 'MODE' button 2 times.

- ▶ 'MODE' button needs to be pressed for over 0.3 second at the first time.
- ▶ A voice comes up saying "Setting mode for current time. Touch and slide to set current time then press SET button."
- ▶ 'MODE', 'SET' and 'CANCEL' buttons turn ON.



2 Set o'clock and minute as pressing '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



3 When finishing to set time you

- ▶ 'SET' button blinks and 'MODE', '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.



Night Voice Volume Reduction

Set the function of night voice volume reduction, the function to reduce the volume of voice during night time (10:00PM-05:59AM) on need-to-do basis. This function works only during night time.

▶ Night Voice Volume Reduction



Example) 60% of voice volume

OFF Zero volume

1 20% of voice volume

2 40% of voice volume

3 60% of voice volume

4 80% of voice volume

5 100% of voice volume

Night voice volumes by the setting of process progress

1. Press 'MODE' button 12 times in standby status, and you will enter Night Voice Volume Reduction mode. When pressing 'MODE' button initially, press the button for 0.3 second or longer to enter Night Voice Volume Reduction mode.
2. When you enter Night Voice Volume Reduction mode, a voice comes up saying "Setting mode for night time volume. Touch and slide to set Night time volume then press 'SET' button".
3. Press 'SELECTION' button, and as process progress bar change, voice volume will change. Select desired voice volume, and press 'SET' button.
4. Once process progress bar reach full condition through adjustment of 'SELECTION' button, a voice will come saying "Night time volume has been canceled." Inactivate the function by pressing 'SET' button.
5. If 'Set' button is pressed or no button is pressed for 7 seconds after you enter Night Voice Volume Reduction mode, the function will be inactivated along with voice "Function setting has been cancelled with overtime.", and the system will be back to standby mode.



BEFORE COOKING RICE

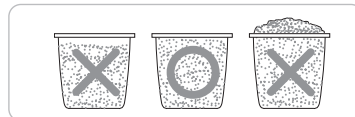
1 Use a dry cloth to clean inner pot.

- ▶ Use a soft scrubber to wash the inner pot.
- ▶ Do not use rough or metallic scrubber. Otherwise, coating will be pilled off.
- ▶ Do not put anything that is metallic and sharp into the inner pot while cleaning. (Fork, spoon, chopsticks, knife, and etc.)



2 Use measuring cup to measure desirable cooking amount.

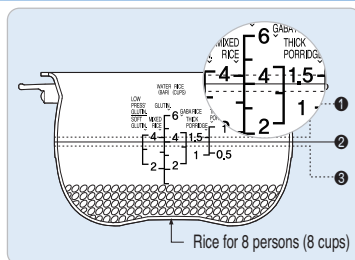
- ▶ Make the rice flat to the top of measuring cup and it is serving for 1 person. (ex: for 1 servings → 1 cups, for 3 servings → 3 cups)



3 Use another container to wash the rice.

4 Adjust water level.

- ▶ Place inner pot on the flat surface to adjust water level.
- ▶ The marked lines in the inner pot are water level.
 - ① If you want to cook old or soft rice, pour more water than measured scale.
 - ② Overcooked rice: pour less water than measured scale.
 - ③ When rice is undercooked or firm/hard: It is caused by differences in rice varieties or water content (old rice). In this case, please add 1 ~ 10% of more water.
- ※ This model does not support SOFT GLUTIN.
- ※ The maximum capacity of each menu, refer to page 17.



5 Please plug the power cord before inserting inner pot in the rice cooker.

- ▶ Wipe off or remove any substances on the temperature sensor or bottom of the inner pot.
- ▶ Please place the inner pot correctly into the rice cooker.

6 Plug the power cord and turn the handle to “”.

- ▶ The lamp turning on means closed perfectly.



How to use the cooking menu

GLUTIN. RICE	Used to cook sticky and nutritious rice.	LOW PRESS. GLUTIN.	It is used for soft low-pressure rice without sticking.
MIXED RICE	Used to cook a variation of mixed or brown rice.	GABA RICE	Used to cook germinated brown rice.
BROWN RICE	Used to cook variation of brown rice.	BABY FOOD	Used to cook various baby food by setting a time manually.
Nu Rung Ji	Used to cook scorched rice when cooking is done.	SUPER GRAIN	Used to cook a variety of super grain rice.
PORRIDGE	For cooking porridge.	LOW PRESS. HIGH PRESS	Used to cook low pressure and high pressure.
AUTO CLEAN (Steam Cleaning)	This menu is used to eliminate small soaked after cooking or warming.	HIGH HEAT (GLUTIN. RICE/MIXED RICE/GABA RICE)	Use when cooking more sticky and soothing Cooked Rice. (Melanizing effect could be increased.)
TURBO GLUTIN. RICE	• Pressing 'COOK/TURBO' button twice will switch to quick cooking and shorten the cooking time. (It takes about 14 minutes when you cook the Glutinous rice for 2 persons.) • Use this turbo cooking function only for cooking rice for less than 4 persons. (The condition of the rice will not be good for more than 2 persons.) • If you soak the rice in water for about 20 minutes before cooking the rice and then cook the rice in turbo cooking course, the rice will taste good.		
TURBO MIXED. RICE	• If selected turbo mixed rice, total cooking time will be reduced. (It takes about 26 minutes for cooking mixed rice for 2 persons.) • Turbo mixed rice cooking lessens the quality of food, so only use for less than 4 people.		

※ After cooking in white rice turbo mode or cooking of small serving, discard water.



HOW TO COOK

1 Choose menu with 'SELECTION' button.

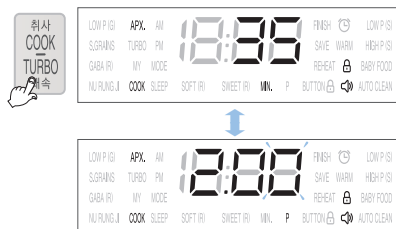
Please mount detachable cover.
Please keep "Pressure weight" horizontal.
Each time 'MENU/SELECTION' button is pressed, the selection switches in the sequential order. LOW PRESS GLUTIN. → SUPER GRAIN → GABA RICE → NU RUNG JI → GLUTIN RICE → HIGH HEAT GLUTIN RICE → MIXED RICE → HIGH HEAT MIXED RICE → BROWN RICE → HIGH HEAT BROWN RICE → PORRIDGE → AUTO CLEAN → BABY FOOD → LOW PRESS STEAM → HIGH PRESS STEAM.
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, PORRIDGE 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 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, LOW PRESS GLUTIN, BROWN RICE, HIGH HEAT BROWN RICE, GABA RICE, SUPER GRAIN 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 LOW PRESS GLUTIN.
▶ You can hear a voice, LOW PRESS GLUTIN.

2 Start cooking by pressing 'COOK/TURBO' button.

You must turn lid handle to lock before cooking.
Then press the 'COOK/TURBO' button, and sound "GLUTINUS RICE, Cuckoo starts cooking at a pressure of 2 atmosphere."
Unless lid handle is not turned to close, you get alarm with "E01", and sound "Close the lid then turn the handle to the lock position."
The actual cooking time may vary depending on the cooking capacity, water temperature, and cooking conditions.



ex) In case of cooking GLUTIN RICE.

3 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 10 minutes left.



4 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 0.3 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 by Menu

Menu Division	GLUTIN RICE	TURBO GLUTIN RICE	HIGH HEAT GLUTIN RICE	MIXED RICE	TURBO MIXED RICE	HIGH HEAT MIXED RICE	LOW PRESSURE GLUTIN	Nu Rung Ji	BROWN RICE	HIGH HEAT BROWN RICE	SUPER GRAIN	THICK PORRIDGE	THIN PORRIDGE	LOW PRESS STEAM	HIGH PRESS STEAM	BABY FOOD	PRESSURE CHECK	AUTO CLEAN (Steam Cleaning)
CAPACITY	2-6 PERSONS	2-4 PERSONS	2-6 PERSONS	2-4 PERSONS	2-4 PERSONS	2-4 PERSONS	2-4 PERSONS	2-4 PERSONS	2-4 PERSONS	2-4 PERSONS	2-4 PERSONS	1-1.5 CUPS	0.5-1 CUPS	See detailed guide to cooking by the menus.			Pour water up to the line 2 for GLUTIN RICE	Pour water up to the line 2 for GLUTIN RICE
COOKING TIME	Approx. 25-31min	Approx. 14-19min	Approx. 26-32min	Approx. 40-44min	Approx. 31-35min	Approx. 43-47min	Approx. 38-45min	Approx. 39-43min	Approx. 50-54min	Approx. 51-55min	Approx. 42-46min	Approx. 83-87min	Approx. 84-98min				Approx. 17min	Approx. 22min
PRESSURE DISPLAY	20atm	20atm	20atm	20atm	20atm	20atm	12atm	20atm	20atm	20atm	20atm	20atm	20atm	1.4atm	20atm	20atm	Real-time pressure	20atm

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.



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.

How to Use “MY MODE”

- Longer “SOFT” Time : rice becomes soft and glutinous. (selectable in 4 steps)
- Longer “SWEET” Time : rice becomes tastier(selectable in 4 steps) [melanoizing will occur]
- Both functions above can be selected simultaneously or separately

How to Use “MY MODE”

To enter “Customized Rice Taste Setting Mode”, select the menu in which Customized Rice Taste is supported such as GLUTIN. RICE, HIGH HEAT GLUTIN. RICE, MIXED RICE, HIGH HEAT MIXED RICE, BROWN RICE, HIGH HEAT BROWN RICE, GABA RICE, Nu Rung Ji, SUPER GRAIN and press the ‘MODE’ button for 0.3 second or longer.

1 “MENU”setting screen



2 “MY MODE” setting screen



To enter Customized Rice Taste Setting Mode, select desire menu and press ‘MODE’ button once for 0.3 second or longer.

3-1 Soft time control mode



Select desired swelling time by pressing the button.

3-2 Sweet time control mode



Select desired heating extension time by pressing the button, and press ‘SET’ button.

4 Setting the completed screen after



Set up desired customized rice taste. And press “SET” button.
(If you press ‘CANCEL’ or do not press a button within 7 seconds, the function will deactivate and return to the standby mode.)

Cuckoo customized cooking function

While cooking you can control the heating temperature (both high and low) depending on, your preference. Initialization is set up “ ” get step by step as the case may be.

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

How to use Cuckoo Customized cooking function

1 If you press the ‘MODE’ button 6times, customized cooking function is setup.

2 “MY MODE” setting screen



4-1 High level mode



Push the ‘SELECTION’ button, then the screen will be changed as above picture.

3 “MENU”setting screen



Make the menu changed by pressing ‘SELECTION’ button.

4-2 Low level mode



Push the ‘SELECTION’ button, then the screen will be changed as above picture.

5 Setting completed screen after



If you press the ‘SET’ button to complete your customized cooking. (If you press ‘CANCEL’ or do not press a button within 7 seconds, the function will deactivate and return to the standby mode.)

1. ‘CUCKOO customized cooking function’ applies to GLUTIN. RICE, HIGH HEAT GLUTIN. RICE, TURBO GLUTIN. RICE, MIXED RICE, HIGH HEAT MIXED RICE, TURBO MIXED RICE, BROWN RICE, HIGH HEAT BROWN RICE, GABA RICE, LOW PRESS GLUTIN., SUPER GRAIN
2. Set up the step of customized cooking function to taste. The scorch can occur when cooking in high level mode.
3. Cook is subject to be set differently depending on the percentage of water content and the condition of rice.

HOW TO USE GABA RICE (BROWN RICE) / HOW TO MAKE MORE CRISPY NURUNGJI



What is Germinated Brown rice?

Brown rice has richer nutrients than polished rice. However, brown rice is rather tough and hard to be digested. By germination, the enzymes in the brown rice are activated, generating nutrients, and are easier to digest.

Using “GABA” Menu

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

Method of Pre-germination

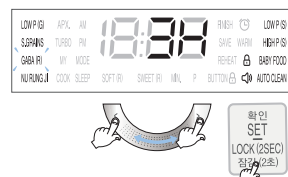
- ▶ Put washed brown rice in an appropriate container, pour sufficient amount of water to soak the rice.
- ▶ Pre-germination shall not exceed 16 hours. Make sure to rinse the rice clean with flowing water before using “GABA” menu. Be careful not to rinse too much or else the embryos that are required to germinate may wear off.
- ▶ Unique smell may be generated according to the soaking time of pre-germination
- ▶ When pre-germination has been completed, wash the rice and insert the inner pot. Pour appropriate amount of water and use “GABA” menu.
- ▶ During summer or hot temperature environment, an odor may be generated. Reduce germination time and wash clean when cooking.

2 Turn the Cover Coupling Handle toward “” (Lock), and press the Select button to select GABA RICE.

- ▶ When GABA RICE is selected, 3H will be displayed on the display panel.

3 Press the COOK/TURBO button.

- ▶ If you press the COOK/TURBO button or the SET button and press the COOK/TURBO button, Gaba Rice mode will be activated for the set time, and it will start cooking immediately after completing germination.
- ▶ The ‘COOK’ icon will be displayed along with the remaining time.



Precautions for GABA RICE

- 1 If smaller germ is preferred, omit pre-germination process. Select “GABA RICE” menu, time, and start cooking (nutrients ingredients do not vary significantly by the size of germ).
- 2 GABA RICE cooking feeds up to 4 people.
- 3 City water can be used for germination. However, filtered or drinkable water is recommended. Germination may not be properly performed in hot or boiled water even after cooking.
- 4 Germination rate and germ growth may differ by the type of brown rice, condition, or period of storing.
 - The brown rice should be within 1 year from harvest, and not long since pounded.
- 5 In GABA mode, preset on 3H may not be possible. If you want to preset the GABA, set up BROWN RICE menu .
- 6 The taste of rice could be different depending on a kind of brown rice. Use customized taste function or control the amount of water for your taste.
- 7 Depending on the user's environment or the condition of the rice, the sprout may not be visible.

How to make More Crispy Nurungji

When cooking with “Nurungji” option, you can scorch the cooked rice on the bottom in different levels according to your preference.

- ▶ How to set More Crispy Nurungji function (This mode is selected ‘OFF’ when the product is delivered from the factory)

1. In the Standby mode, press the ‘MODE’ button 8 times to enter More Crispy Nurungji setting mode. (‘MODE’ button needs to be pressed for over 0.3 second at the first time.)
2. When you press the ‘SELECTION’ button, More Crispy Nurungji setting function will be selected or canceled.
3. After doing your desired setting, if you press the SET button, the setting will be saved.
4. If you press the CANCEL button or 7 seconds have passed without any button's being pressed, the function will be canceled.



HOW TO COOK SUPER GRAINS

What are supergrains?

Supergrains have a better nutritional balance than that of rice, and contain an abundance of various vitamins, minerals, antioxidants, and dietary fiber. It is a good alternative to rice, and is an excellent nutritional source for supplementing nutrition.

Characteristics of Supergrains

- ❶ Kamut (for antioxidant effects): Kamut contains selenium, which removes active oxygen from your body.
- ❷ Oats (for preventing constipation): Oats possess rich unsaturated fatty acids and fiber.
- ❸ Chick peas (for weight loss): Chick peas contain arginine, which helps burn fat and expand blood vessels.
- ❹ Green lentils (for recovery from fatigue): Green lentils contain rich protein, Vitamin B, and iron.
- ❺ Quinoa (for preventing adult diseases): Quinoa possesses unsaturated fatty acids, which reduce cholesterol.

How to Use Supergrain Menu

- ❶ Turn the Cover Coupling Handle toward “” (Lock), and press the Select button to select Supergrain.

▶ When the Supergrain menu is selected, 0H is displayed on the Display.

- ❷ Press the SET button, and set the time with the Select button.

- ▶ Every time you press the right Select button or the left Select button, the supergrain soaking time is repeatedly selected to be 0H (0 hour) or 3H (3 hours).
- ▶ The supergrain soaking time can be selected to be 0 hour or 3 hours.

- ❸ Press the Cook/Turbo button.

- ▶ When you press the Cook/Turbo button or the SET button and press the Cook/Turbo button, soaking begins for the set time. When the soaking is completed, cooking immediately begins.
- ▶ During soaking, 'Cook' is displayed, along with the remaining time.



Precautions for Cooking Supergrains

- ❶ When cooking supergrains, use the Mixed Grains Water Level. You can cook up to four servings.
- ❷ There may be differences in melanizing or rice condition depending on the kind of supergrain. Adjust the water volume to suit your taste, or use the Customized Taste function.
- ❸ In case of the Supergrain menu, reservation is not available.
- ❹ When you cook hard grains, select 3H (3 hours) for soaking before cooking.
- ❺ If you want softer texture, cook by the following method.
 - ▶ When you cook 'chick peas,' soak chick peas for four to six hours at room temperature before cooking.
 - ▶ When you cook 'oats,' soak oats for 30 minutes to one hour at room temperature before cooking.
- ❻ When cooking is finished and the product has warmed, mix the cooked rice well.

Precautions for Cooking Kamut

- ❶ Separately wash kamut and rice. Put kamut in the Inner Pot (in order to soften kamut's texture), and then put rice in the Inner Pot. Then, adjust the water volume with the Mixed Grains Water Level.
- ❷ Select the Supergrain Menu, and set the soaking time to be 3H (3 hours) with the Select button, and then press the Cook/Turbo button.
- ❸ When cooking is finished and the product has warmed, mix the cooked rice well.



HOW TO COOK LOW/HIGH PRESS STEAM

HOW TO COOK LOW/HIGH PRESS STEAM



Coupling Handle toward “” (Lock), and press the Select button to select low-pressure steaming or high-pressure steaming.

- ▶ The SET button blinks, and the Cancel button and the Cook/Turbo button are turned on.
- ▶ When the Low-Pressure Steaming menu or the High-Pressure Steaming menu is selected, the time is displayed on the Display.



Press the SET button, and set the cooking time with the Select button.

- ▶ The Reserve button, the Cancel button, and the Cook/Turbo button are turned on.
- The Voice Guide will say, “Set the cooking time with the slide touch, and press the Cook button.”
- ▶ Press the SET button, and the Voice Guide will say, “Press the Cook button or the Reserve button.”

1. Press the right Select button, and the time for low-pressure steaming/high-pressure steaming will be increased by five minutes. (After 90 minutes, it decreases by 10 minutes.)
▶ If you keep pressing it, the time turns into Nonstop.

2. Press the left Select button, and the time for low-pressure steaming/high-pressure steaming will be decreased by five minute (After 90 minutes, it decreases by 10 minutes.)
▶ If you keep pressing it, the time turns into Nonstop.

3. The time for low-pressure steaming/high-pressure steaming is adjustable from 10 to 120 minutes.

4. Select the desired time, and press the SET button. Then, the Voice Guide will say, “Press the Cook button or the Reserve button.”



Press the Cook/Turbo button.

- ▶ The Cook/Turbo button blinks, and the Setup button, the SET button, the Keep Warm/Reheat button, the Reserve/Auto Clean button, the Pressure Check button, and the Cancel button are all turned on. Press the Cook/Turbo button, and the low-pressure steaming or the high-pressure steaming begins.
- When low-pressure steaming or the high-pressure steaming begins, “Cook” is displayed, along with the remaining time.

4 How to Reserve Low-Pressure Steaming or High-Pressure Steaming

1. Check if the current time is correct.

2. Turn the Cover Coupling Handle toward “” (Lock), and press the Reserve/Auto Clean button.



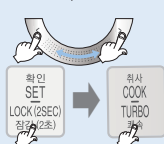
3. Press the Select button, adjust the cooking finish time, and press the SET button.



4. Press the Select button, select the low-pressure steaming or the high-pressure steaming, and press the SET button.



5. Press the Select button, select the time for low-pressure steaming or the high-pressure steaming, and press the SET button. Then, press the Cook/Turbo button.





HOW TO USE PRESSURE CHECK

How to Use Pressure Check

This is a function to check if pressure has leaked or the steam discharge apparatus is defective by checking the pressure in the product.

1 Press the Pressure Check button in the Standby mode.

- ▶ The Voice Guide will say, "This is the Pressure Check function. Add water up to Glutin Water Level 2, and press the Cook button or the Pressure Check button."
- ▶ The Cook/Turbo button and the Pressure Check button blink, and the Cancel button is turned on.

<Standby mode>



2 Add water to the Inner Pot up to Glutin Water Level 2, put the Cover on, and turn the Cover Coupling Handle toward "⏏" (Lock).

3 Press the Pressure Check button or the Cook/Turbo button, and pressure check begins.

- ▶ The Voice Guide will say, "CUCKOO begins pressure check."
- ▶ If you press the Cook/Turbo button without turning the Cover Coupling Handle toward "⏏" (Lock), pressure check is not performed.
- ▶ The remaining time and the actual pressure are displayed at regular intervals.



4 When the pressure check result is good, "Good" is successively displayed.

- ▶ The Voice Guide will say, "The pressure is normal. Perform pressure check on a regular basis to ensure a great taste every time."



5 When the pressure check result is poor, "EP1 ~ EP6" blinks.

- ▶ **EP1** The Voice Guide will say, "Check the packing, perform the pressure check again, and if there is any problem, contact our Customer Service Center." It appears when the packing is aged or pressure is leaked because of foreign substances on the packing. Check the packing and perform the pressure check again. If the packing is not defective, contact our Customer Service Center.
- ▶ **EP2** The Voice Guide will say, "Check the packing, perform the pressure check again, and if there is any problem, contact our Customer Service Center." It appears when the packing is aged or pressure is leaked because of foreign substances on the packing. Check the packing and perform the pressure check again. If the packing is not defective, contact our Customer Service Center.
- ▶ **EP3** The Voice Guide will say, "Pressure check was not properly done. Please do it again in the right order." It appears when you perform the pressure check without the Cover on. Put the Cover on, turn the Cover Coupling Handle toward "⏏" (Lock), and perform the pressure check again.
- ▶ **EP4** **EP5** The Voice Guide will say, "There is a problem with steam discharge. Please contact our Customer Service Center." It appears when there is a problem with the Weight. Please contact our Customer Service Center.
- ▶ **EP6** The Voice Guide will say, "Pressure check was not properly done. Please do it again in the right order." It appears when you perform the pressure check with the product heated (right after cooking is finished, right after keeping warm is finished). Please perform the pressure check again when the product has cooled down.

6 How to Turn Off Pass or Fail Display

- ▶ When Pass or Fail is displayed, this indication will automatically be turned off in one minute.
- ▶ Press the Cancel button, and it will be immediately canceled.
- ▶ Turn the power ON, and it will be canceled.

Precautions for Using Pressure Check

- 1 Adjust water level to Glutin Water Level 2.
- 2 Use water at a temperature of 10-30°C.
- 3 Perform the pressure check when the product has cooled down.
No accurate pressure check can be performed when the product is heated (right after cooking is finished, right after keeping warm is finished).
- 4 The indicated pressure may be different from the actual pressure.

HOW TO USE PRESET / PRESET REHEATING FUNCTION



How to preset timer for cooking

For example, if it is nine o'clock in the evening and you want to have warm breakfast at seven forty the next morning.

- 1 Make sure that the current time is correct.
 - ▶ Refer to page 15 for how to set the current time.
- 2 Turn the lid handle to the lock position and a lock icon will be displayed on the screen. Then press the 'PRESET/AUTO CLEAN' button.
 - ▶ The preset time is set to 06:30 AM when the product is delivered from the factory. If you want to preset reheating to this time, it is not required for you to set time.
- 3 Press the SET button, and press the SELECTION button to set the preset time.
 - ▶ The preset time is increased by 10 minutes each time you press the ">" Button
 - ▶ The preset time is increased by 10 minutes each time you press the "<" Button
- 4 Press the SELECTION button to select the desired menu.
- 5 Press the COOK/TURBO button.
 - ▶ Once cook is completed with preset time, preset time is stored in the memory.
 - ▶ Don't need to set up time again.



- ※ Please be careful not to change from AM to PM.
- ※ When the current time is not correct, set the current time correctly.
- ※ If you press the PRESET/AUTO CLEAN button without turning the Lock/Unlock handle toward 'Lock,' the presetting will not be conducted
- ※ If you want to preset the GABA, set up BROWN RICE menu.
- ※ When it is in KEEP WARM mode, press CANCEL to exit KEEP WARM mode, then select your desired preset time.
- ※ If a small amount of rice is cooked, it could be finished earlier than time you programmed it.

How to use Preset Reheating function

- ▶ Use this function when the cooked rice is not kept warm in the rice cooker but you still want to enjoy a hot meal at your convenience.
- ▶ It takes three hours before it's fully warmed up: Please use the function at least three hours before you enjoy your meal

For example, if it is nine o'clock in the evening and you want to have warm breakfast at seven forty the next morning:

- 1 Make sure that the current time is correct.
 - ▶ Refer to page 15 for how to set the current time.
- 2 Turn the lid handle to the lock position and a lock icon will be displayed on the screen. Then press the 'PRESET/AUTO CLEAN' button.
 - ▶ If you press the PRESET/AUTO CLEAN button without turning the Lock/Unlock handle toward 'Lock,' the presetting will not be conducted.
- 3 Press the 'WARM/REHEAT' button and Preset Reheating mode begins.
- 4 PRESS the SELECTION button to preset the completion hour of reheating
 - ▶ The preset time is increased by 10 minutes each time you press the ">" button.
 - ▶ The preset time is decreased by 10 minutes each time you press the "<" button.
- 5 Press the 'SET' button.
- 6 Press the 'WARM/REHEAT' button.
 - ▶ Reheating is completed as scheduled.
 - ▶ The cooker memorizes the hour that you have preset: You may press the 'WARM/REHEAT' button directly without having to preset the time again from the beginning.



- ※ Please be careful not to change from AM to PM.
- ※ When the current time is not correct, set the current time correctly.



HOW TO USE PRESET / PRESET REHEATING FUNCTION

Precautions for PRESET / PRESET REHEATING Cooking

1 Precautions for Preset Cooking

- ▶ If the rice is 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, melanization could be increased.
- ▶ Washed rice has a lot of settled starch, and crust can be made in case of preset cooking.
If you wash the washed rice in running water before cooking or make the quantity of rice small, the crust will be less.

2 Precautions for preset reheating

- ▶ When leaving cooked rice at ambient temperature for a prolonged period of time, moisture is evaporated from cooked rice. In such a case, the reheating preset may cause dehumidifying or melanizing (slightly burnt) of cooked rice.
- ▶ If there is an excessive amount of cooked rice in the pot, it may not sufficiently be reheated.
It is recommended to set reheating for no more than 3 people. (approx. half of the inner pot)
- ▶ Reheating of cold- or frozen-stored cooked rice may cause insufficient heating, dehumidifying or melanizing (slightly burnt) after completion of reheating.
- ▶ Put cold-stored cooked rice into the inner pot, beat rice with a scoop, and then reheat rice.
- ▶ Reheating of frozen-stored cooked rice shall be performed only after thawing the rice.

3 Changing preset time.

- ▶ Press 'CANCEL' button for more than 0.3 seconds and restart it to change the preset time.

4 If the preset time is shorter than available range.

- ▶ If the preset time is shorter than the available range, cooking/reheating will begin immediately.

5 In case the preset time is over 13 hours.

- ▶ “13H” will be displayed and the preset time will be changed to 13 hours automatically. If cooking is preset to AM07:00 of the following day at PM5:00 of the day, where preset time is 14 hours, “13H” will be displayed, and preset time automatically changes to AM06:00. (Maximum preset time is 13 hours)

※ If the preset time is over 13 hours, it can cause bad smell and discoloration.

The limited preset time is set up to be under 13 hours because the rice spoils easily during the summer time.

※ When you want to finish presetting at 12:00 p.m., preset the time to be 12:00 p.m.

※ Use this function when you want to finish cooking between 1 hour to 13 hours after the current time.

※ During the preset cooking, if you want to check the current time, press the SET/MODE button.

Then, the current time will appear for about two seconds.

PRESET COOKTIME

Menu Class	GLUTIN. RICE	HIGH HEAT GLUTIN. RICE	MIXED RICE	HIGH HEAT MIXED RICE	LOW PRESS GLUTIN.	NU RUNG JI	BROWN RICE	HIGH HEAT BROWN RICE	Porridge	LOW/HIGH PRESS STEAM	BABY FOOD	AUTO CLEAN (Steam Cleaning)
PRESET COOK TIME	(36min+ My mode time) ~13hours	(42min+ My mode time) ~13hours	(51min+ My mode time) ~13hours	(53min+ My mode time) ~13hours	50min ~13hours	(49min+ My mode time) ~13hours	(59min+ My mode time) ~13hours	(61min+ My mode time) ~13hours	110min ~13hours	From (1minutes +My mode) to 13hours	From (1minutes +My mode) To 13hours	27min ~13hours



TO KEEP COOKED RICE WARM AND TASTY

Having a Meal

- ▶ If you want to have warm rice, press the 'WARM/REHEAT' button. Then '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 'WARM/REHEAT' button, and the cooker will convert to Heat Preservation mode. Here press 'WARM/REHEAT' button once more.

<Keep warming>

<Reheating>

<Finishing reheat>



'34' indicates the time elapsed as warming time.



The lamp blinks and "0" indicator will show the reheat remaining time displayed in minutes with the mark going around clockwise.



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

- ▶ The frequent use of the "Reheat" function may cause the 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, put the cooked rice into the cooker and press the ' WARM/REHEAT' button to keep the rice warm. At this time, "OK" is shown on the display. (Like this, transferring 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 go for reheating. For reheating, lock the lid combining hand grip to (Locked) position, and then press ' 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.

Controlling Method of Warming Temperature

If the temperature in the rice cooker is not set properly, an odor or the color of the rice may change even though it is cleaned frequently and boiled up. Temperature needs to be set.



- 1 Press the "MODE" button once during warming or press the "MODE" button 4 times in standby mode to enter the warming temperature setting mode. At the time, 74 means current warming temperature.

To raise temperature



To lower temperature



- 2-1 Press 'SELECTION' button to change the temperature as 74 → 75 → 76 → 77 → 78 → 79 → 80.

- 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 function will be cancelled and returned to standby mode.)

- 2-2 Press 'SELECTION' button to change the temperature as 74 → 73 → 72 → 71 → 70 → 69.

※ The reference temperature programmed when the product is shipped may differ from the Instruction.

Device Temperature Control

1. When you smell bad odors and the rice is too watery: The keep warm temperature is too low. In this case, increase the "Keep Warm" temperature by 1-2°C.
2. When the rice has a yellowish color or is too dry: The Keep Warm temp is too high. In this case, decrease the "Keep Warm" temperature by 1-2°C.



TO KEEP COOKED RICE WARM AND TASTY

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 5times.
The voice says that it is programmed warming mode, control the temperature you want.

2-1 Press the right select button.

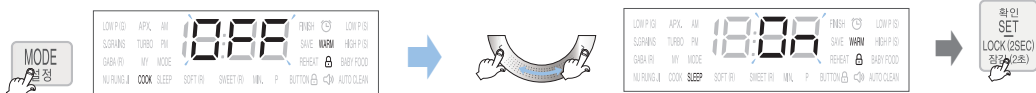
3 If you set your desired temperature and press the SET button, the set temperature will be entered automatically. (When you press the CANCEL button or 7 seconds have passed without any button's being pressed, the function will be canceled.)

2-2 Press the left select button.

How to activate "SLEEPING" mode.

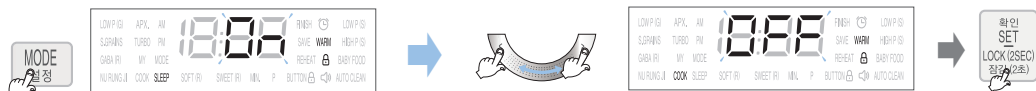
When keeping rice warm for a long time, set up the temperature low to prevent the following quality of rice: smelly, dry, change of color; from PM10:00 ~ AM 04:00.

► How to set up



- 1** Press the MODE button in mode 7 to access the sleeping mode settings.
(‘MODE’ button needs to be pressed for over 0.3 second at the first time.)
- 2** When you press the ‘SELECTION’ button, the Screensaver function will be selected or canceled.
After doing your desired setting, if you press the SET button, the setting will be saved.
- 3** If you press the CANCEL button or 7 seconds have passed without any button’s being pressed, the function will be canceled.

► How to release



- 1** Press the MODE button in mode 7 to access the sleeping mode settings.
(‘MODE’ button needs to be pressed for over 0.3 second at the first time.)
- 2** When you press the ‘SELECTION’ button, the Screensaver function will be selected or canceled.
After doing your desired setting, if you press the SET button, the setting will be saved.
- 3** If you press the CANCEL button or 7 seconds have passed without any button’s being pressed, the function will be canceled.

- 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.



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.

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 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 the water level in the inner pot.
If possible, buy a small amount of rice and keep the rice some place where it ventilates well and avoids 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. It's tastier.	If amount of water and amount of rice is different, the rice can be crisp or hard.
If possible, do not use the preset time function when rice is too dry and pour the half of 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 possible, buy a small amount of rice and keep the rice some place where it can ventilate well and avoids a direct ray of light. It can help 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 half of water more. It's tastier.
If rice is kept warm for a long period of time, rice color will change, as well as odor.	If the rice is too dry, rice can be crisp even though it is measured properly.
Wipe the top cover heating part well for any rice or external substance.	If possible, do not use the preset time function when rice is too dry and pour half of water more. If you set "Preset" over the 10 hours or "Preset" dried rice, rice can be crisp or half cooked. Even in worse condition, rice can be cooked with different taste on each level.
If rice is kept warm for a long period of time, rice color and the odor will change.	If the preset time is longer, the melanoizing effect could be increased.
It's better to set "warm" less than 12 hours.	Wipe the top cover heating part well for any rice or external substance.
	Especially clean the top of the cover for external substance.

Cautions for Keeping Warm

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.	It will be hard to open the lid during warming or right after it has finished cooking. So push the pressure weight to the side and allow the steam to release.
Make sure the handle is in the "Lock" position during warming or reheating.	Make sure the handle is in the "Lock" position during warming or reheating.
It is recommended to evenly stir the cooked rice after cooking. The rice taste is improved. (For a small quantity of rice, pile up the rice on the center area of the inner pot to keep warm)	It would be better to warm the rice for less than 12 hours because of odors and color change. The cooked rice, which cooked by pressure cooker, is more prone to changing color than the rice cooked by general cooker. During warm mode, the rice can rise and turn white. In this case, mix the rice.
Do not keep the scoop inside the pot while warming the rice. When using a wooden scoop it can create serious bacteria and odors.	After 24 hours of heat preservation, the lamp of heat preservation time lapse blinks, indicating that long time has passed in heat preservation condition.
Do not keep the rice spatula inside the pot while warming the rice. When using a wooden rice spatula, it can create serious bacteria and odors.	It is recommended to evenly stir the cooked rice after cooking. The rice taste is improved. (For a small quantity of rice, pile up the rice on the center area of the inner pot to keep warm).
Do not mix small amount of rice or leftovers with the rice under keeping warm. Doing so may cause an odor. (Use a microwave oven for the cold rice.)	The mixed and brown rice cannot be in such good condition as white rice while in warm function due to their characteristics. Therefore, do not keep mixed and brown rice in function for a long period of time.

When Odors are Rising During the Warming Mode

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



HOW TO USE POWER SAVE/ ENERGY EYE FUNCTION

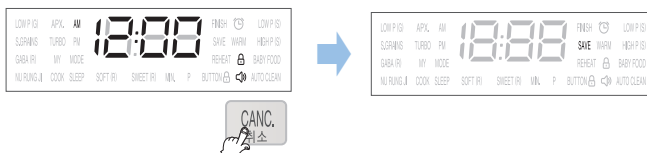
What is POWER SAVE mode?

If power cord is not unplugged, little bit of electricity will be still wasted. It is called standby electric power. The power SAVE mode is technology which minimizes this electricity consumption.

Manual Method

▶ How to start power saving

When 'CANCEL' button is pushed for 3 seconds at waiting state, Saving power function is set up.



▶ How to end power saving

Method 1) Push any button then it will be returned to waiting mode.

Method 2) If lid handle is turned to open or close, power saving mode will be canceled and back to waiting Mode.



Automatic Method

If the standby time is chosen as number other than "OFF" at the automatic power saving mode, the automatic saving power function will be operative. If you move lid handle or push any button before passing waiting time, the waiting time which is reduced will go back to the setting.

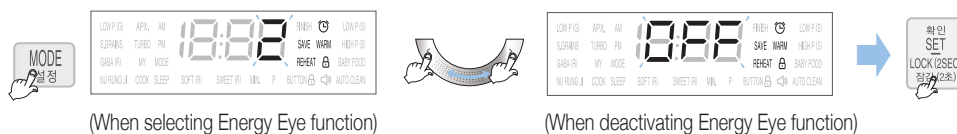
▶ How to set up



1. If you push 'MODE' button 9 times at the standby state, automatic power saving mode is set up. ('MODE' button needs to be pressed for over 0.3 second at the first time.)
2. After doing your desired setting, if you press the SET button, the setting will be saved.
3. If you press the CANCEL button or 7 seconds have passed without any button's being pressed, the function will be canceled.

Energy Eye function

The luminance sensor automatically recognizes ambient brightness during, warming and preset timer for minimizing power consumption of the product. If you want the power saving mode to start when it's darker than the current level(Step 2), set the mode to Step 1. If you want the mode to start when it's brighter than the current level, set the mode to Step 3. (The power saving mode of CUCKOO is set to Step 2 at the factory.)



1. Press the 'MODE' button 13 times in standby status and you will enter the Energy Eye mode. ('MODE' button needs to be pressed for over 0.3 second at the first time.)
2. Each time you press the 'SELECTION', the Energy Eye shifts from OFF to Step 1 to Step 2 to Step 3. When OFF is displayed, a voice comes up saying "The Energy Eye function is canceled".
3. After selecting your desired step, press the SET button to save the set value.
4. If you press the CANCEL button or 7 seconds have passed without any button's being pressed, the function will not be set but canceled.

HOW TO USE POWER SAVE SCREEN LIGHT / LOCK BUTTON / REMAINING COOKING TIME DISPLAY MODE

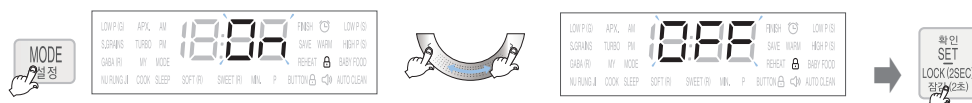


Display POWER SAVE SCREEN LIGHT Mode

This mode adjusts the brightness of the display during cooking, warming or reservation cooking.

► How to set and unset the mode

(This mode is selected 'On' when the product is delivered from the factory)



1. In the Standby mode, press the 'MODE' button 10times to activate the Display POWER SAVE SCREEN LIGHT mode.
('MODE' button needs to be pressed for over 0.3 second at the first time.)
2. When you press the 'SELECTION' button, the Screensaver function will be selected or canceled.
3. After doing your desired setting, if you press the SET button, the setting will be saved.
4. If you press the CANCEL button or 7 seconds have passed without any button's being pressed, the function will be canceled.

How to Set "LOCK BUTTON"

Lock can be set for touch button to prevent accidental touch during cleaning or by children.

► How to set up



1. Button will be locked if 'SET' button is pressed for 2 seconds or longer during cooking, presetting, warming, reheating or in standby condition.
2. When set, the Button Lock display will flicker on the screen.

► How to release



1. Button will be released if 'SET' button is pressed for 2 seconds or longer during cooking, presetting, warming, reheating or in standby condition.
2. When released, the Button Lock display will disappear on the screen.

- ※ Any button other than 'SET' button is pressed while button lock is set, buzzer will sound.
- ※ Press the SET button for 2 seconds or longer to cancel the button lock and set the desired function.
- ※ Button lock function is cancelled automatically when the power is OFF even though the button lock function is already set.

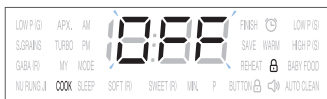
Remaining Cooking Time Display Mode

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 11 times to activate the Remaining Cooking Time Display mode.
('MODE' button needs to be pressed for over 0.3 second at the first time.)
2. If you press the CANCEL button or 7 seconds have passed without any button's being pressed, the function will be canceled.



※ Remaining Cooking Time Display mode set on



※ Remaining Cooking Time Display mode set off

CHECK BEFORE ASKING FOR SERVICE

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

Case	Check points	Do the following
When cannot turn to "Unlock".	• Did you turn the "lid" handle while cooking? • Did you turn the "lid" handle before exhausting steam completely?	• Don't open the lid while cooking. If you want to open lid while cooking, press the 'CANCEL' button more than 0.3 seconds and release the steam. • Pull the pressure handle to the side once and allow the steam to completely.
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 completely.
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 2 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.
When the button cannot operate with "LJ"	• 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 "E01"	• Did you turn the lid Handle to "Lock" • Is "Lock" lamp on?	• Please turn the "lid" handle to "Lock".

CHECK BEFORE ASKING FOR SERVICE

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

Case	Check points	Do the following
When the button cannot operate with “ L ”	- 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 “ E01 ”	- 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 “ E03 ” is showed on the LCD.	Check the rated Voltage?	- Cut the power and contact customer service. - It is normal to get “E03” when putting only water. - This is only for 120V.
When the time cannot be preset.	- 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 15). - Check the AM and PM. - Maximum reservation time is 13 hours.
When the lid cannot close	- 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 correctly. - Please turn the “lid” handle to “Lock” - Pull the pressure handle to aside once.
When “ E_u ”, “ :00 ” are shown on the LCD by turns	Micom power is out	Please cut the power and contact customer service
When “ E_P ”, “ :00 ” are shown on the LCD by turns	The sensor is broken	Please cut the power and contact customer service
“ E_uF ” mark shows up during the product operation	Micom memory is out.	Please cut the power and contact customer service
When “ HHP ”, “ HHP ” are shown on the LCD by turns		Is there power cut while in cooking?
When the rice is not cooked.	- COOK/TURBO button is pressed? - Is there power cut while in cooking?	- Press the COOK/TURBO button once. And check “E_” sign on the display. - Re-press the ‘COOK/TURBO’ button.
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 16~17. - Add water about half the notch and then cook.

CHECK BEFORE ASKING FOR SERVICE

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

Case	Check points	Do the following
Bean (other grains) is half cooked.	Is bean (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 16~17.
When you smell odors while warming.	- Did you close the top cover? - 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? - Is bean (other grains) too dry?	- Select the correct menu. - Properly measure water. - Open the top cover after cooking finished
"E _ _", "E_P", "E _ t" Signs show up.	Temperature sensor or fan motor does not work properly.	Unplug the power cord and call the Service center.
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 "E do" 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"
"E co" sign shows up	Detachable cover is not mounted	- Mount detachable cover(Refer to page 12) - If "E co" sign is displayed continuously even though you already installed detachable cover, please contact customer service.
The power is not on after plug in the power cord,		Please turn on the standby power switch button.
Alarm sounds or reheating does not work while keeping warm	Detachable cover is not mounted	Mount detachable cover(Refer to page 12).
"EP1", "EP2", "EP3", "EP4", "EP5", "EP6", Sign shows up	Appears when there is an abnormality after pressure check.	Refer to How to use pressure check and use it correctly.
"EP7" Sign shows up	Appears when an overpressure occurs.	Unplug the power cord and call the Service center
"EP8", "EP9" Sign shows up	Pressure sensor does not work properly.	Unplug the power cord and call the Service center



※ Please refer to our website (www.cuckoo.co.kr) for more information.
 ※ After cooking refer to page 12 of the notes upon the inner pot washing.

Recipe		Ingredients	Directions
Delicious Rice	Glutin. Rice	Rice 4 cups * The "cup" in ingredients means a measuring cup in the rice cooker. 1 cup (180cc) is for one person.	1. Put clean-washed rice in the inner pot and pour water up to the line for Glutin Rice. (Glutin Rice : 4, Pea Rice : 3) 2. Lock the lid, and push the Pressure GLUTIN. RICE button.
	Pea Rice	3 cups of rice, 1/2 cup of pea, 1 tablespoonful of sake, 1.5 teaspoonful of salt. ※ Boil pea before cooking.	
	Boiled Barly	2 cups of rice, a cup of barley	1. Put clean-washed rice and barley in the inner pot and pour water up to the line 3 for mixed rice. 2. Lock the lid and Press the Pressure MIXED RICE button.
Mixed Rice	Five-grain Rice	Rice 1.5cup, millet 1/3cup, glutinous rice 1/2cup, red beans 1/3cup, sorghum 1/3cup and salt 1 teaspoon	1. Drain the grains after washing. 2. Put clean rice with prepared ingredients with some salt and pour water up to the line 3 for mixed rice. 3. Lock the lid and Press the Pressure MIXED RICE button.
	Boiled Fresh Germinated Brown Rice	Brown rice 4 cups	1. Wash and put brown rice and prepared ingredients into the inner pot. Pour water up to the line 4 for GABA rice. 2. Lock the lid and select the GABA RICE with the SELECTION button. Press the COOK/TURBO button. (Set time: 3Hours)
	Boiled Brown Rice with Red Beans	Brown rice 1 cup, rice 2 cups and red beans 1/3 cup	1. Wash and put brown rice into the inner pot. Pour water up to the line 3 for GABA rice. 2. Lock the lid and Press the Pressure BROWN RICE button.
Well being Rice	Green Tea Rice Blended with Chicken Chest Flesh	2 cups of brown rice, 3g of green tea leaf, 10g of green tea powder, 4 nuggets of chicken chest flesh, a little bit of olive oil, a little bit of salt, a little bit of pepper, 5g of celery, a little bit of lime, a little bit of rosemary	1. Wash and put brown rice and prepared ingredients into the inner pot. Pour water up to the line 2 for GABA rice. 2. Lock the lid and select the GABA RICE with the SELECTION button. Press the COOK/TURBO button. (Set time: 3Hours)
	Mushroom Tian	2 cups of brown rice, 20g of brown gravy sauce, a little bit of salt, 2 sheets of sesame leaves, 1/3 pieces of pumpkin, a pack of shimeji mushroom ※ Mushroom may be chosen as preferred in the family.	
	Saessak Bibimbap (rice with sprout and vegetables)	2 cups of brown rice and some sprouts and vegetables. ※ Seasoning red pepper paste : Red pepper paste 1/2cup, beef (crushed) 40g, sesame oil 1tablespoon, honey 1 tablespoon and sugar 1tablespoon, 1/3 cup of water	
SUPER GRAIN	Kamut Rice	Rice 2+1/3 cups, kamut 2/3 cup (The ratio between rice and kamut is desirable to be 8:2.)	1. Separately wash kamut and rice, add kamut first into the Inner Pot, put rice in, and add water up to Mixed rice Water Level 3. 2. Put the Cover on, select the SUPER GRAIN menu with the SELECTION button, set the soaking time to be three hours, and press the COOK/TURBO button. ※ If you want kamut to become softer, soak it in water before cooking.
	Oat Rice	Rice 2 cups, oats 1 cup (The ratio between rice and oat is desirable to be 7:3.)	1. Wash rice and super grains, add them into the Inner Pot, and add water up to Mixed rice Water Level 3. 2. Put the Cover on, select the SUPER GRAIN menu with the SELECTION button, set the soaking time to be 0 hour, and press the COOK/TURBO button. ※ If you want super grains to become softer, soak them in water before cooking.
	Chick Pea Rice	Rice 2+1/3 cups, chick pea 2/3 cup (The ratio between rice and chick pea is desirable to be 8:2.)	



Recipe

Recipe		Ingredients	Directions
SUPER GRAIN	Green lentil Rice	Rice 2 cups, green lentil 1 cup (The ratio between rice and green lentil is desirable to be 7:3.)	1. Wash rice and super grains, add them into the Inner Pot, and add water up to Mixed rice Water Level 3. 2. Put the Cover on, select the SUPER GRAIN menu with the SELECTION button, set the soaking time to be 0 hour, and press the COOK/TURBO button. ※ If you want super grains to become softer, soak them in water before cooking.
	Quinoa Rice	Rice 2 cups, quinoa 1 cup (The ratio between rice and quinoa is desirable to be 7:3.)	
PORRIDGE	White Porridge	- Thick porridge : Rice 1 cup - Thin porridge : Rice 0.5 cup	1. Put the prepared ingredients in the inner pot and pour water up to the appropriate line depending on the quantity of food to be served. (Thick porridge: water up to the line 1 for Thick porridge, Thin porridge : water up to the line 0.5 for Thin porridge) 2. Lock the lid and Press the Pressure PORRIDGE button.
	Pine Nut Porridge	Rice 1 cup, pine nut 1/2cup and some salt	
	Abalone Porridge	A cup of rice, 1 tablespoonful of sesame oil, 1 piece of abalone, a little bit of salt	1. Put the prepared ingredients in the inner pot and pour water up to the appropriate line depending on the quantity of food to be served. (Pine Nut Porridge, Special Chicken Porridge: water up to the line 1.5 for Thick porridge, Abalone Rice Porridge, Red Bean Porridge: water up to the line 1 for Thick porridge) 2. Lock the lid and Press the Pressure PORRIDGE button.
	Special Chicken Porridge	Rice 1cup, chicken 100g, chicken soup 300cc, green pepper 1 unit, red pepper 1 unit and some salt ※ Seasoning : Chopped scallion 1 tablespoon, crushed garlic 1 tablespoon, soy sauce 2 tablespoons, some ground sesame mixed with salt, sesame oil 2 teaspoons and some ground pepper	
	Red Bean Porridge	Rice 2/3cup, 1/3 cups of red bean, 2/3 cups of glutinous rice	
BABY FOOD	Sweet Potato Apple Porridge	70g of Sweet potato, 70g of apple, 2 Tablespoon, some honey	1. Put the prepared ingredients in the inner pot. 2. Lock the lid, select the BABY FOOD menu with the SELECTION button After setting the cooking time, press the COOK/TURBO button. (Sweet potato apple porridge: 15 minutes, Sweet pumpkin soup: 10 minutes, Tuna vegetable soft rice: 10 minutes, Steamed rice, tofu, and vegetables: 15 minutes.)
	Sweet Pumpkin Soup	70g of Sweet potato, 70g of apple, 2 Tablespoon, some honey	
	Tuna vegetable Soft Rice	50g of rice, 30g of tuna(can), 10g of paprika, 10g of carrot, 1/2 cup of water, some butter, some laver powder	
	Steamed Rice, Tofu, and Vegetables	50g of rice, 30g of bean curd, 10g of carrot, 10g of green pumpkin, 1/2 egg, Milk 4 tablespoons	

LOW/HIGH Press Steam Cooking Time Table

COOKING	COOKING TIME		COOKING	COOKING TIME		COOKING	COOKING TIME		COOKING	COOKING TIME	
	LOW PRESS/STEAM	HIGH PRESS/STEAM		LOW PRESS/STEAM	HIGH PRESS/STEAM		LOW PRESS/STEAM	HIGH PRESS/STEAM		LOW PRESS/STEAM	HIGH PRESS/STEAM
Steamed RiceCake	55min	45min	Steamed Blue Crab	40min	30min	Steamed Eggplant	40min	15min	Boiled egg	20min	20min
Steamed Rib	45min	35min	Steamed Fish	25min	25min	Steamed Pumpkin	25min	15min	Steamed egg	15min	15min
Steamed Chicken	40min	30min	Steamed Clam	35min	25min	Steamed Chestnut	35min	20min	Rice cake gratin	20min	20min
Boiled Pork	40min	30min	Steamed Bean Curd	25min	15min	Steamed Sweet Potato	25min	25min	Shrimp letchup fried rice	15min	15min
Five-flavor Pork	35min	30min	Multi-Flavor Glutinous Rice	40min	30min	Steamed Potato	40min	30min	Rice pizza	20min	20min
Hard-boiled Cuttlefish	10min	10min	Japchae	20min	20min	Steamed Corn	20min	30min	Butter chocolate cake	45min	45min
Steak	25min	20min	Steamed Dumpling	20min	15min	Fresh Cream Cake	20min	40min	Tteokbokki	15min	15min

※ Please refer to our website (www.cuckoo.co.kr) for more information.

MEMO



CUCKOO ELECTRIC RICE COOKER/WARMER LIMITED WARRANTY

KEY Company, P&K USA TRADING CORP and Cuckoo Trading Canada will repair at its option replace, without charge, your product which proves to be defective in material or workmanship under normal use, during the warranty period listed below from the date of original purchase. This warranty is good only to the original purchaser of the product during the warranty period. P&K USA TRADING CORP. covers the east and the central districts, KEY Company covers the west and the central districts, Cuckoo Trading Canada covers the whole Canada.

MODEL#	#LABOR	PARTS	WARRANTY PERIOD HOW SERVICE IS HANDLED
CRP-JH10	1YEAR	1YEAR	The East and the Central Districts Call : 718 888 9144 Address : 129-04 14th Avenue College Point, NY 11356, USA The West and the Central Districts. Call : 323 780 8808 Address : 1137 E. 1st Street, L.A, CA 90033, USA Canada (TORONTO) Call : 905 707 8224 Address : #D8-7398 Yonge Street Thornhill Ontario Canada L4J 8J2 Canada (VANCOUVER) Call : 604 540 1004 Address : 945 Lougheed Hwy Coquitlam BC Canada V3K 3T4

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Some states do not allow the exclusion or limitation of incidental or consequential damages or limitations on how long an implied warranty lasts : so these limitations or exclusions may apply to you. This warranty gives you specific legal rights and you may also have other rights which vary from state to state.

THE ABOVE WARRANTY DOES NOT APPLY IN THESE CASES:

- * To damages problems which result from delivery or improper installation.
- * To damages problems which result from misuse, abuse, accident, alteration, or incorrect electrical current or voltage.
- * To serve call which do not involve defective workmanship or material and explaining the operation of the unit.

Therefore, these costs are paid by the consumer. Customer assistance numbers :

To Prove warranty Coverage : ► **Retain your Sales Receipt to prove date of purchase**
► **Copy of your Sales Receipt must submitted at the time warranty service is provided.**

To Obtain Product, Customer, or Service Assistance and Nearest Authorized service center, Parts Distributor or Sales Dealer:

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

The West and the Central Districts.
Call : 323 780 8808
Address : 1137 E. 1st Street, L.A,
CA 90033, USA

Canada (Toronto)
Call : 905 707 8224
Address : #D8-7398 Yonge Street
Thornhill Ontario Canada
L4J 8J2

Canada (Vancouver)
Call : 604 540 1004
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