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Thank you very much for purchasing "CUCKOO"
Electric Rice cooker/warmer

Read all instructions before use.
Save these instructions for future reference.

저희 쿠쿠 보온밥솥을 이용해 주셔서 대단히
감사 드립니다.

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

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IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following :

- ▶ Read all instructions.
- ▶ Do not touch hot surfaces. Use handles or knobs.
- ▶ To protect against electrical shock do not immerse cord, plugs in water or other liquid.
- ▶ Close supervision is necessary when any appliance is used by or near children.
- ▶ Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- ▶ Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions, or is dropped or damaged in any manner.
- ▶ Return appliance to your nearest authorized service facility for examination, repair, or electrical or mechanical adjustment.
- ▶ If the supply cord is damaged, it must be replaced by a special cord or assembly available from the manufacturer or its service agent.
- ▶ The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- ▶ Do not use outdoors.
- ▶ Do not let cord hang over edge of table or counter, or touch hot surfaces.
- ▶ Do not place on or near a hot gas or electric burner, or in a heated oven.
- ▶ Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- ▶ Always attach plug to appliance first, then plug cord into wall outlet.
- ▶ To disconnect, turn any control to "off", then remove plug from wall outlet.
- ▶ Do not use appliance for other than intended use.
- ▶ Do not obstruct the steam vent hole with any articles, e.g.a piece of cloth.
- ▶ Do not place the inner pot directly over flame for cooking.

**SAVE THESE INSTRUCTIONS
THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY**

ADDITIONAL IMPORTANT SAFEGUARDS

- ▶ Avoid touching hot parts : outer lid, inner pot, inner lid and especially the steam vent hole.
- ▶ Do not switch on when the main body is empty.
- ▶ Make sure that heating plate and the magnetic switch are clean and dry whenever putting the inner pot into the cooker.
- ▶ Do not use sharp instruments to clean the inner pot as these will damage the nonstick coating.
- ▶ A short power-supply cord is to be provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
- ▶ Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.

SHORT CORD INSTRUCTIONS

Note:

- A. A short power-supply cord (or cord set) is to be provided to reduce the hazards resulting from becoming entangled in or tripping over a longer cord.
- B. Longer cord set or extension cords are available and may be used if care is exercised in their use.
- C. If a long cord set or extension cord is used.
 - (1) the marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance.
 - (2) if the appliance is of the grounded type, the extension cord should be a grounding-type three-wire cord, and
 - (3) the longer cord should be arranged so that it will not drape over the counter top or tabletop where it can be pulled on by children or tripped over accidentally.

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 fit fully in the outlet, reverse the plug.

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

Do not attempt to defeat this safety feature.

CAUTION : During use, the internal parts of the rice cooker and the area around the steam vent are **HOT**.

Keep out of reach of children to avoid possible injury.

SPECIFICATIONS / 제품규격

모델명 (Model Name)		CR-0351F
전원 (Power Supply)		AC 120V, 60Hz
소비전력(Power Consumption) Approx(약)	취사 (Cook)	425W
	보온 (warm)	65W
취사용량 (Cooking Capacity)	백미(Glutinous)	1/2 ~ 3 cup
	잡곡/현미(Mixed/Brown)	1/2 ~2 1/2 cup
	죽(Porridge)	1/2~ 1 cup
전원 코드 길이 (Power Cord Length)		1.2m
치수(Dimension)	폭 (Width)	22.5cm
	길이 (Length)	29.3cm
	높이 (Height)	19.8cm

CAUTION FOR SAFETY




- The following must be observed to use the product safely and correctly to prevent accident and dangerous situations.
- 'Warning' and 'Caution' are different as follows.

<p>Warning</p> <p>This means is the action it describes may result in death or severe injury.</p>	<p> • This sign is for reminding something may cause problems under the certain situation.</p> <p>• Please read and follow the instruction to avoid any harmful situation.</p>
<p>Caution</p> <p>This means is the action it describes may result in injury or property damage.</p>	<p> • Indicates a prohibition</p> <p> • Indicates an instruction</p>


Warning **Do not**

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




- It can cause an electric shock, short circuit or fire.
- If the plug were damaged, contact dealer or a service center.

Please pay careful attention against water and chemicals.




- It can cause an electric shock or fire.

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 reach of children.

Do not open the top cover 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

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, transformation or discoloration.

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



- Using several lines in one socket can cause overheating resulting in fire.
- Use the extension cord with the rated current above 15A.

Don't spray or put any insecticide and chemicals.



- It can cause an electric shock or fire.
- In case cockroach or any insects get inside of the cooker please call a dealer or a service center.

Do not place the product near dusty places or near chemical substances.

- Do not place the product near combustible gas or near inflammables.
- It can cause an explosion or fire.



CAUTION FOR SAFETY



Warning



Do not

Do not use pots that are not designed for the cooker.



- It can cause an electric shock or fire.

Do not let the cooker contact any water by sprinkling water on the cooker.



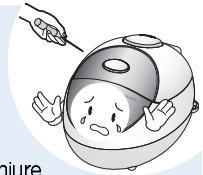
- It can cause an electric shock or fire.
- If it contacts water, please separate power cord and contact dealer or service center.

Do not use abnormal pot and do not use without inner pot.



- It can cause an electric shock or fire.

Do not alter, reassemble, disassemble or repair.



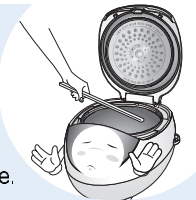
- It can cause fire, electric shock or injury.
- For repair, contact dealer or the service center.

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



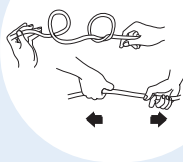
- It can cause a transformation or a breakdown.
- It can cause an explosion by pressure.

Products such as metal rods inside Do not insert alien substance.



- 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.

Do not put any needle, metal rods etc in the ventilator or any gap of the cooker.

- It can cause an electric shock or fire.

Remove an alien substance on plug with the clean cloth.

- It can cause fire.

Keep the cooker out of reach of children.

- It can cause burns, electric shock or injury.

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

- It can cause an electric shock or fire.

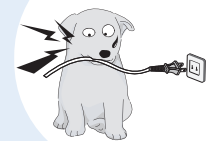
Do not over unplug and plug the power cord over and over.

- It can cause an electric shock or fire.

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

- Electric short might cause fire.

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



- Damages by impact can cause an electric shock or fire.

CAUTION FOR SAFETY

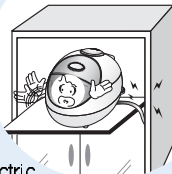


Warning

Remember

Do not use on a rice chest or a shelf.

- Do not press the power code between furniture. It can cause an electric shock resulting in fire.
- When use on furniture automatic steam releasing can cause damage, fire and an electric shock.



Clean any dust or alien substance off the temperature sensor, heating plate and inner pot.

- It can cause a system problem or fire.



Do not press heavy things on the power cord.

- It can cause an electric shock or fire.



Please attach the detachable cover before use.

- Operating with attaching the detachable cover may cause electric shock, system malfunction, fire, or/and steaming leakage.

Be careful not to harm your hand when opening the cover.

- Do not leave the cover opened. It might cause accident.



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

- It can cause an electric shock.

Caution

Do not

Please use the cooker for an original purpose.

- It can cause the transformation or smell.

Do not drop the cooker or impact.

- It can cause the safety problem.

Do not touch the metallic surface of the inner pot and heating plate after cooking or warming.

- It can cause burns.

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

- First pull out the power cord.

Do not use over the maximum capacity.

- It can cause overflow or breakdown.

Use AC 120V only.

- It can cause an electric shock or fire.

When warming, please close the cover and turn on the power.

- It may cause rice discolor or/and rice to stink.

Take out the Rice shovel before warming.

- It may cause rice discolor or/and rice to stink.

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



CAUTION FOR SAFETY



Caution



Do not

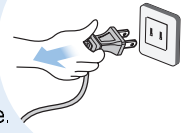
Use product at the flat place.
Do not use on the cushion.

- It can cause a transformation or a fire.



Please surely pull out the plug when not in use.

- It can cause an electric shocks or fire.



Don't use to be used for various purpose for inner pot.

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



Do not touch the metallic surface of the inner pot and heating plate after cooking or warming.

- It can cause burn.



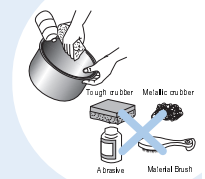
Do not place on rough top or tilted top.

- It can cause bums or breakdowns.
- Be careful to install the power cord which does not disturb to pass.



Oven coating may wear away.

- Oven coating may wear away after long use.



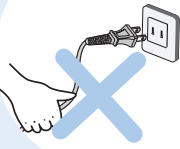
Caution



Remember

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

- It can cause an electric shock.



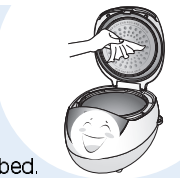
Please clean the body and other parts after cooking.

- It can cause the transformation or smell.



Please clean the body and other parts after cooking.

- After cooking steam or, multi cook dishes, etc., the smell may be absorbed.



When cleaning the product, wash the oven and the detachable cover with neutral detergent. Then wipe out all the moisture before drying.



When cleaning the top cover of the product, make sure that other substance or liquid does not go in the the buttons on the cover.

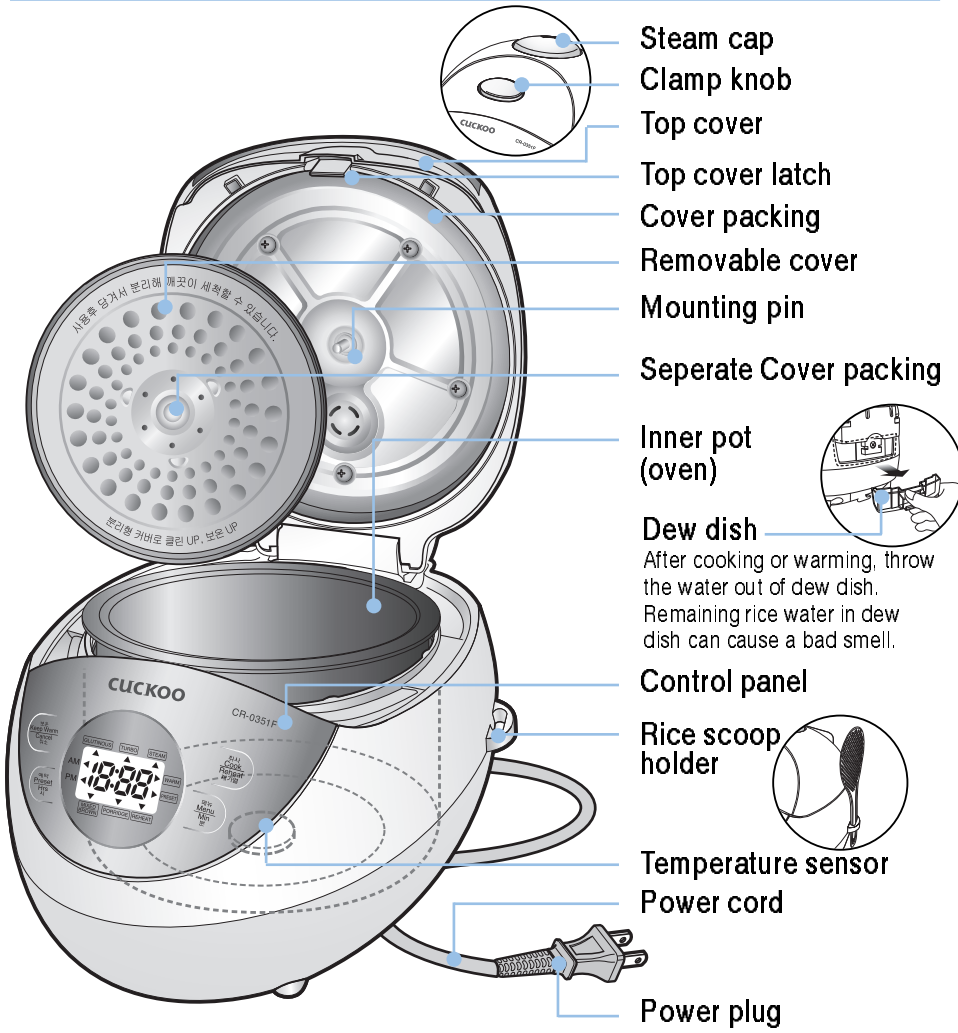


Be caution right after cooking, the steam/high heat might cause burn.

NAME OF EACH PART



Name of each part



Accessories



Catalogue

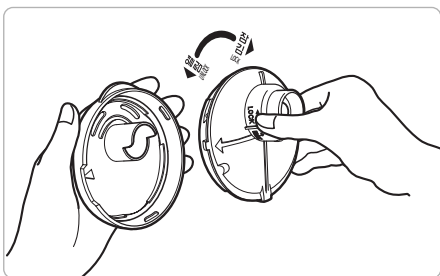


Rice scoop

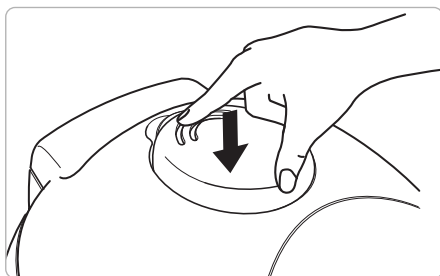


Rice measuring cup

How to assemble the steam cap



▶ Hold the steam cap then assemble it to LOCK as arrow direction like picture.



▶ After assembling steam cap surely, put it to mainbody.



CLEANING AND MAINTENANCE

- Negligent cleaning may cause a bad smell while keeping the rice warm. Clean the lid frequently (Clean the rice cooker after pulling out the plug and waiting until the main body cools.)
- Wipe the main body and the lid with a dry dishcloth. Do not use benzene or thinners.
- The rice water left on the inner lid or in the inner pot may form a starch film but it is harmless.

INNER POT



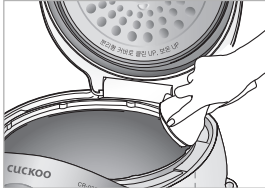
Wipe alien materials and moisture from the outer and the bottom of the inner pot. Using a rough sponge, brush or abrasive may result in peeling of the coating. Use dishwashing detergent and a soft cloth or sponge.

TOP COVER



If rice water remains on the inner lid, wipe the lid with a dry dishcloth. Since the edge of the lid is made of metal, clean it with care.

MAIN UNIT



The rice water generated while cooking is designed to be collected in the dew dish. After cooking, clean it with a dry dishcloth.

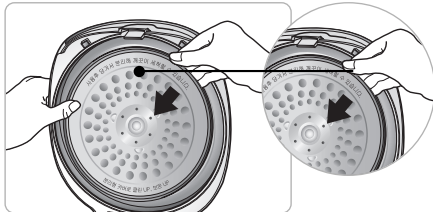
INNER BODY



If alien materials stick to the temperature detector, remove them avoiding damaging the metal plate. Wipe alien materials or moisture from the thermal plate.

How to detach/attach detachable cover

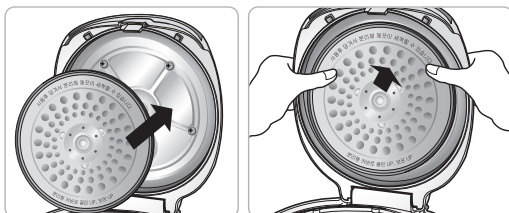
1 How to detach detachable cover



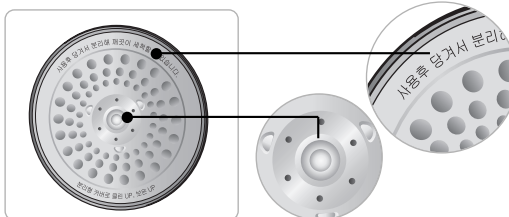
▶ Gentle pull the detachable cover.

- ※ Do not grab and pull the cover packing of the lid.
- ※ Do not touch the detachable cover during or right after cooking. It may be hot.

2 How to attach detachable cover



▶ Referring to the photo, push the detachable cover gently to the lid for attaching.



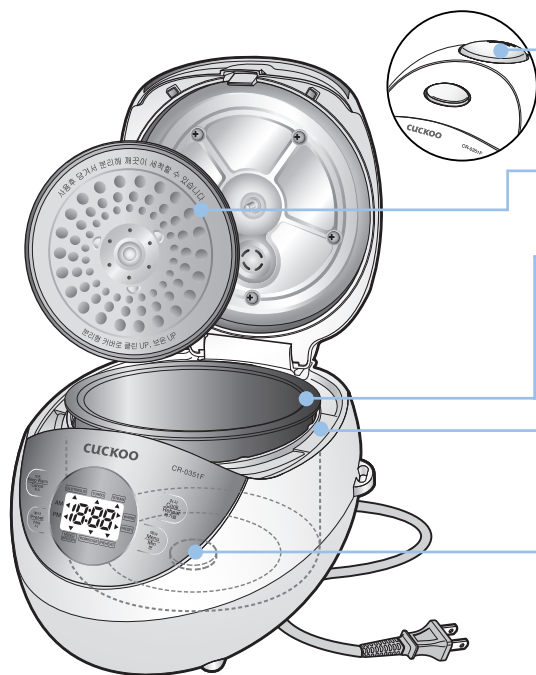
▶ Attach the detachable on the same direction as the phrase in the photo.

- ※ If you attach the detachable cover in the opposite direction, it may cause malfunction during cooking or warming.



How to clean

- Never use the hazardous chemical. (ex : benzene, varnish and so on)



Before cleaning, unplug the steam cap.

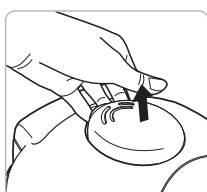
Before cleaning, unplug the detachable cover.

When storing, cooking, and warming, make sure to wipe out all the moisture off the outer part of the oven. It may cause outer coating to change color.

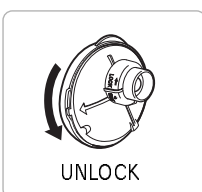
After cooking, wipe the water with a wet cloth because of the smell.

If there is any alien substance on the temperature sensor carefully wipe it out without damping the metal plate.

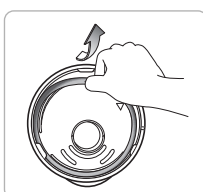
The steam cap



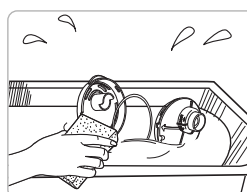
1. Remove the steam cap by simply pulling it off from the lid after every use.



2. Turn towards the arrow to detach the steam cap.

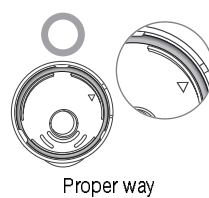


3. Turn towards the arrow to detach the packing.

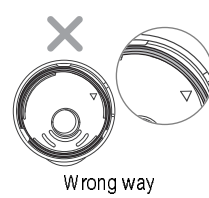


4. Separate the steam cap into 2 parts and soak them in lukewarm water. Wash with a sponge or a soft cloth.

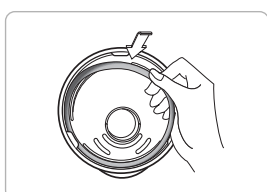
Example of how to use the packing properly



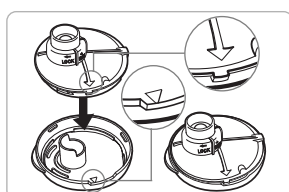
Proper way



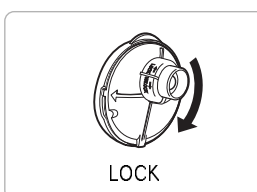
Wrong way



5. Turn towards the arrow and stick it toward the groove the attach the steam cap.



6. Follow the photo to attach the part toward each arrow of attaching.



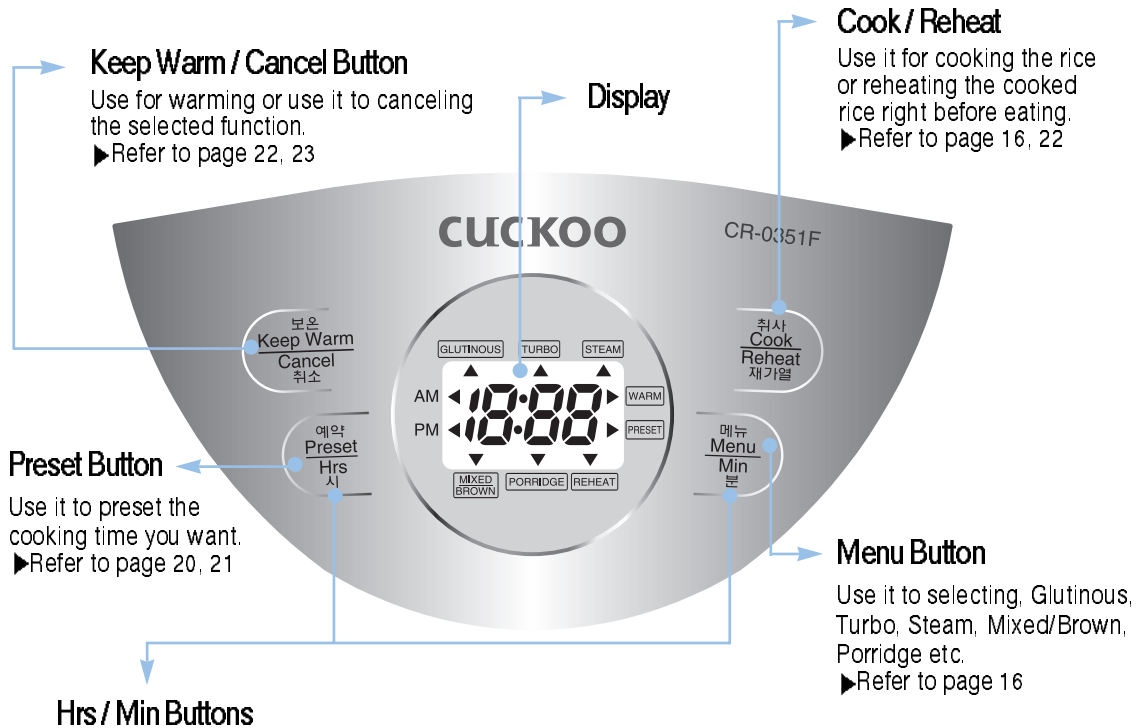
7. 4. Attach the steam cap firmly to the lid and rotate on both directions to ensure that it is fixed properly.

※ When attaching the packing, take note of the direction.



FUNCTION OPERATING PART

Functions of operating parts



- Use the button to set up the preset time or change the preset time. ▶Refer to page 13
- Use the buttons when selecting the step of the custom-made rice taste, customized warming mode and customized cooking function. ▶Refer to page 18, 22, 23
- Use the buttons to set up the current time. ▶Refer to page 13

※ Press the buttons until you hear a buzzer sound. The design of this template may differ from the actual product.

Error Codes and Possible Causes

When the product have any problem or use it inappropriately you can see the below mark.

- | | |
|--|---|
| | When the inner pot is not placed into the unit. |
| | Temperature sensor problem.
(Consult the service center and dealer) |
| | When the operation don't finish for a long time.
(Consult the service center and dealer) ▶Refer to page 25 |
| | When setting preset time longer than 13 hours.
Set the preset time within 13 hours. ▶Refer to page 20, 21 |

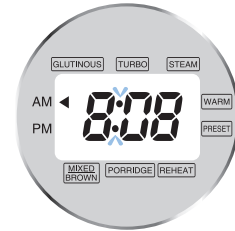
HOW TO SET TIME



1 Connect the power plug.

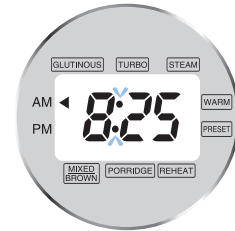


2 Press the "Preset/Hrs" button more than 2 second.



3 Set the current time using the "Preset/Hrs", "Menu/Min" button. Press the button longer than 1 second.

- ▶ Make sure not to change A.M. and P.M.
- ▶ Each time you press "Preset/Hrs" button, the time increases after 1 hour.
- ▶ Each time you press "Menu/Min" button, the time increases after 1 minute.
- ▶ In case of 12:00 at noon, it will be displayed 12:00 P.M.



4 It will automatically start in 7 second.

- ▶ Once time is set, colon(:) does not blink and set time is displayed with a buzzer.
- ▶ Set time is stored pressing "Cook/Reheat" buttons.



■ How to set up the current time during keep warming

1. If you want to change the current time during keep warming, press "Cancel" button and then set up the current time.
2. When finish setting the current time, press "Heat/Reheat" button. At the time "OH" sign is displayed.

■ About Lithium battery

1. This product contains lithium battery for improving blackout compensation and time. Lithium battery lasts for 3 years depending on using condition.
2. When current time does not be displayed on the screen, it means the battery is exhausted. It should be changed new one.

■ What is blackout compensation

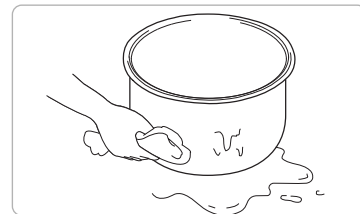
1. This product memories previous condition and process. After finishing blackout, it operates immediately.
2. If blackout happens during cooking, the cooking time will be delayed depending on blackout time.
3. If the rice became cold because of blackout, warming will be cancelled.



BEFORE COOKING RICE

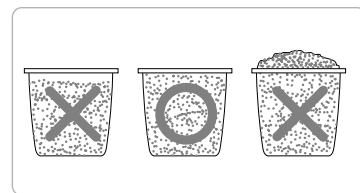
1 Clean the inner pot and remove any moisture.

- ▶ Clean the inner pot with a dishcloth.
- ▶ Using a rough sponge may cause peeling of the inner surface of the inner pot.



2 Using the measure cup, place the rice in a separate bowl per servings.

- ▶ Rice level with the top of the measuring cup corresponds to person.
(Example : 1 persons for 1 cups, 3 persons for 3 cups)



3 Clean the rice in a separate container until the water becomes clear.

4 Put the well cleaned rice into the oven.

5 Adjust the water amount in accordance with the menu.

- ▶ Place the inner pot on a flat surface and adjust the water amount up to the water level line.
- ▶ The water level line is marked on the inner pot.
- ▶ Adjustment of water height.

- Glutinous : Adjust water based on 'Glutinous' water level line.

Max.3 persons for glutinous are available.

- Mixed/Brown, GABA : Adjust water base on "Mixed/Brown, GABA" water level line.

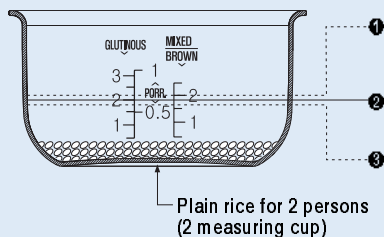
Max.2.5 persons for Mixed/Brown and GABA are available.

- Porridge : Adjust water base on "Porridge" water level line.

Max.1 persons for Porridge available.

For example)

- For 3 persons (0.54 ℓ) product.



- 1 To cook sticky rice or for old rice :
Pour more water than the required water level
- 2 For the rice of 2 persons (2 measuring cups) :
Pour water up to water level 2.
- 3 When the rice is soaked sufficiently or to overcook rice :
Pour less water than the required water level

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

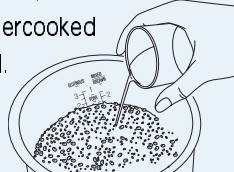
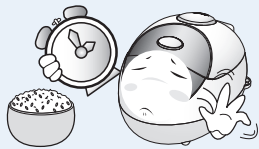
Completely insert the inner pot with care.

- ▶ If alien materials like rice are attached to the bottom of the inner pot, rice may not cook or the cooker may not work correctly.



How to Cook Tasty Rice

► Observe the following instructions for tasty rice:

<p>Measure rice with a measuring cup. Pour water up to the water level line of the inner pot.</p>	<ul style="list-style-type: none"> • Always measure rice correctly with the measuring cup. (The rice amount measured by a commercial rice container may vary depending on products.) • Adjust water amount to the water level line after placing the inner pot on a flat surface. 	<p>If the amount of water is incorrect for rice amount, the rice may be undercooked or scorched.</p> 
<p>Store rice correctly.</p>	<ul style="list-style-type: none"> • Purchase rice in as small quantity as possible and avoid direct sunlight or hot and humid places to prevent rice moisture from being vaporized. • For dried rice unpacked for a long time, it is better to cook with more water (about a half water level line). 	<p>If rice was dried up, it may be hard or undercooked.</p>
<p>It is better to make the timer cooking short.</p>	<ul style="list-style-type: none"> • For dried-up rice, avoid timer cooking if at all possible and add water (about a half water level line). 	<p>Timer cooking over 10 hours or with dried rice may cause rice to be undercooked, scorched or cooked unevenly.</p>
<p>It is better to make the warm time short.</p>	<ul style="list-style-type: none"> • It is recommended to keep rice warm for less than 12 hours. 	<p>Keeping rice warm for a long time may cause it to be discolored or develop an odor.</p>
<p>Always clean the cooker.</p>	<ul style="list-style-type: none"> • Clean the cooker frequently. In particular, wipe alien materials from the lid frequently. 	<p>Negligent cleaning may cause an odor while keeping rice warm.</p>



HOW TO COOK

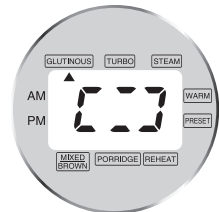
1 Press the “Menu/Min” button and select the desired menu.

- Whenever pressing the “Menu/Min” button, the menu is changed in sequence of Glutinous, Turbo, Steam Mixed/Brown, Porridge.
- Once Glutinous rice, Turbo and Mixed/Brown rice are cooked, their menus are memorized. So, you may not select the menus for the same menu.



Example) Selection of Mixed/Brown rice

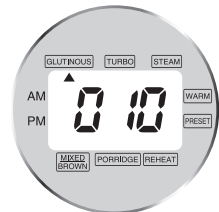
2 Press the “Cook/Reheat” button to start cooking.



Example) Selection of Glutinous rice

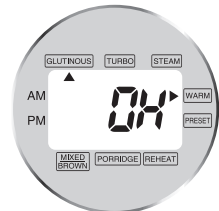
3 Steaming boiled rice 4 (example : Glutinous rice)

- The remaining cook time is shown on the display from the steaming boiled rice process.
- The remaining time may vary depending on the menu.



4 Completion of cooking

- When the cooking is completed and a beep sounds, the Keep Warm function starts.
- When rice is cooked, quickly stir the rice. If the rice is not stirred, the rice may be discolored or develop an odor.
- Do not press the “Cancel” button while cooking. The cooking will be canceled.



Cooking Time by Menu

Category \ Menu	Glutinous	Turbo	Mixed/Brown	Porridge	Steam
Cooking Quantity	0.5~3 Persons	0.5~2 Persons	0.5~2.5 Persons	0.5~1 Persons	Refer to page 19
Cooking Time	30~41 min.	22~32 min.	44~58 min.	62 min.	

- ▶ If you cook rice after cooking steamed dish, an odor may permeate the rice. (Clean the lid referring to page 10~11.)
- ▶ The cooking time by menu may vary depending on the operating environment.



Choose cook menu

Glutinous	When you cook white rice	Porridge	Cooks glutinous into porridge
Mixed/ Brown	When you cook long rice or brown rice	Steam	The unit cooks all kind of stew by setting cooking time
Turbo function	Press "Cook/Reheat" Button after choosing "Turbo" and it will switch to quick cooking it takes about 25 minutes for person.		

Melanoizing effect

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.



HOW TO USE "MY MODE"

Customized Cooking Function

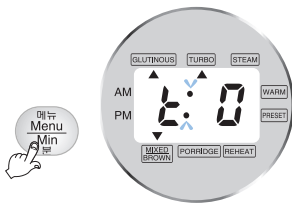
It is Cuckoo's unique technology to adjust the stages of the cooking temperature according to customer's taste. The initial value is set "0". Change the value depending on the situation.

- High value setting : Setting for Mixed Rice, Dried Rice, or Glutinous Rice.
- Low value setting : Setting for newly harvested rice or if you don't like glutinous rice.

How to use Customized Cooking Function

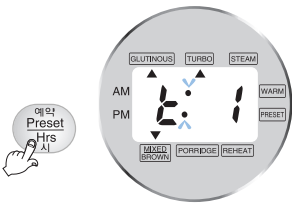
If you press stand by or the menu button for more than 5 seconds, with low sound it will change to MY MODE. During this time, all the menu available from MY MODE will appear.

1 Cuckoo Customized Cooking Window



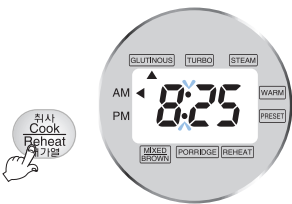
If you press stand by or the menu button for more than 5 seconds, it will change to MY MODE.

2 Stage Setting Mode



Press the "Preset/Hrs" button and the display part is changed in sequence of 0 → 1 → 2 → 2 → 1 → 0.

3 Cuckoo Customized Cooking Window



If you press the "Cook/Reheat" button, the configured temperature is automatically entered along with a buzzer sound. (If you press WARMING/CANCEL button or there is no input for more than 7 second, it go back to stand by mode.)

1. The My Mode function is applied Glutinous rice, Turbo, Mixed/Brown rice, menus in a batch.
2. Based on '0', set the stage of the cooking temperature according to your taste. Rice may be scorched in the high cooking stage.
3. After setting each stage, cooking status may vary according to rice status in cooking status and water content percentage.



How to use Steam function

1 Press the "Menu/Min" button and select Steam menu.

- ▶ If the Steam menu is selected, the display shows 20 min.



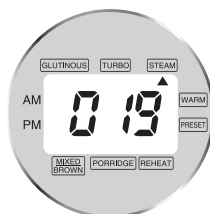
2 Press the "Preset/Hrs" button to set the desired time.

- ▶ If you press the "Preset/Hrs" button, the Steaming time increases by 5 minutes.
- ▶ If you hold the button, the menu will change consecutively.
- ▶ The Steaming time can be configured up to 10~60 minutes.



3 Press the "Cook/Reheat" button to start the Steam menu.

- ▶ If the Steam function starts, the cooking status is marked and the remaining time is shown on the display.





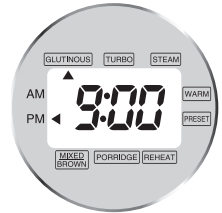
HOW TO PRESET THE TIMER

How to preset the timer

How to use timer function

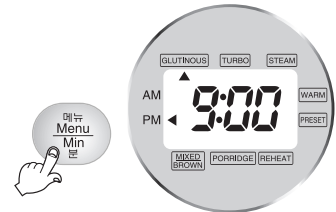
1 Check if the current time and the menu are correct.

- ▶ Refer to page 13 for the time setting method.
- ▶ If the current time is not set correctly, the presetting time also be incorrect. (Make sure not to change A.M. and P.M.)
- ▶ If the menu is incorrect, press the "Menu" button and select the desired menu.



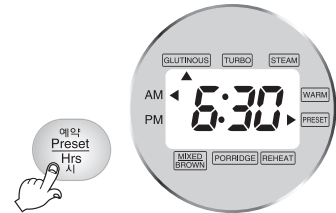
2 Select menu with Menu/Min Selection button.

- ▶ No present function available for steam cooking menu.



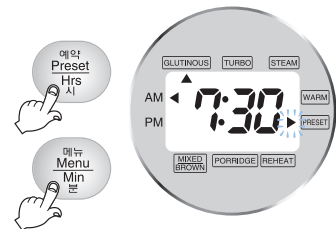
3 Press the "Preset/Hrs" button.

- ▶ The default for set time is 6:30 A.M. If you want to preset at this time, you do not need to set the preset time.
- ▶ If you press "Preset/Hrs" button, previously inputted preset time is displayed and the timer lamp will be on.
- ▶ Set the preset time within 7 seconds after pressing "Preset/Hrs" button.
※ If you want to preset "Preset/Hrs" while keeping warm, cancel keep.



4 Set the presetting time.

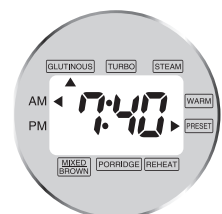
- ▶ Set the presetting time with the "Preset/Hrs" and "Menu/Min" button.
※ If the preset time is already correct, you do not need to set time again.



Example) When you want to eat the rice at 7:30 A.M. Press the "preset/Hrs" button and then press the "Menu/Min" button, set time at 7 hours. And press the "Menu/Min" button, set time at 30 minutes. (The unit for the "Preset/Hrs" button is 1 hour and the unit for the "Menu/Min" button is 1 minute.)

5 Press the "Cook/Reheat" button.

- ▶ When finish presetting, the time lamp will be on.
- ▶ Preset cook will be completed at the timer.
- ▶ Once cook is completed with preset time, preset time is stored in the memory. Don't need to set up time again.
※ If a small amount of rice is cooked, cook could be finished Earlier than time you set up.



HOW TO PRESET THE TIMER



Precautions for preset cooking

1 If you want to use preset cooking

- ▶ If rice was dried-up, it may be hard or undercooked.
- ▶ There is a chance to cook hard or undercook depending on preset time and cooking conditions.

2 If you want to change preset time

- ▶ If you want to change preset time, press cancel button and start as new.

3 If setup time is shorter than preset time

- ▶ If setup time is shorter than preset time, the cooking starts immediately.

4 If setup time exceeds 13 hours.

- ▶ Preset time will be changed automatically and displays "13H" when setup time exceeds 13hours.

Ex) If you want to finish cooking at 7AM, 14 hours after from now, the finishing cooking time will be changed at 6AM, 13 hours after from now.

At this time, "13H" sign is displayed.

- ※ If you want to finish cooking at 12:00 at noon, set time 12:00 PM.
- ※ Use preset mode to finish cooking from 1 hour later to 13 hours later.
- ※ If you want to check current time, press Hrs or Min button. Current time will be displayed for 2 seconds.



Using range of Timer cook for each menu

Menu	Glutinous	Turbo	Mixed/Brown	Porridge
Category				
Using range of preset timer	From 41 minutes to 13 hours	From 32 minutes to 13 hours	From 56 minutes to 13 hours	From 62 minutes to 13 hours

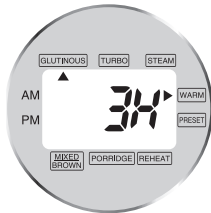


TO KEEP WARM THE COOKED RICE TASTY

For a Meal

▶ If you want warm rice, press the Keep "Cook/Reheat" button to start the reheating. After 9 minutes, the reheated rice tastes as it has been just cooked.

1 On Keeping Warm



'3H' on the display indicates that the cooked rice is kept warm for 3 hours.

If you press the Hr. button while keeping rice warm, the elapsed time is shown on the display.

If pressing the "Menu/Min" button, the current time is displayed.

2 On Reheating



The '0' mark turns round and round while reheating.

3 Completion of Reheating



After reheating, the Keep Warm function restarts and the elapsed warm time is displayed.

※ To change the current time while keeping warm, refer to Page 13.

- ▶ 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 Keep "Cook/Reheat" button to keep the rice warm. At this time, "0H" 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.)
- ▶ 24 hours after keeping the cooked rice warm, the passed time blinks on the display to give the long time warning.

Cautions for Keeping Warm

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

Keeping rice warm for a long time may cause the rice to be discolored or develop an odor. So, it is recommended to keep warm for less than 12 hours.
24 hours after keeping the cooked rice warm, the passed time blinks on the display.

Do not keep the rice scoop in the inner pot while keeping the cooked rice warm. In particular, a wooden scoop may generate bacteria and result in the development of an odor.

The warming status of mixed/brown rice is worse than plain rice. Do not keep it warm if at all possible.

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

The rice on the edge of the inner pot or the bottom of the steam outlet may turn plain and swollen. In this case, stir and mix the rice.

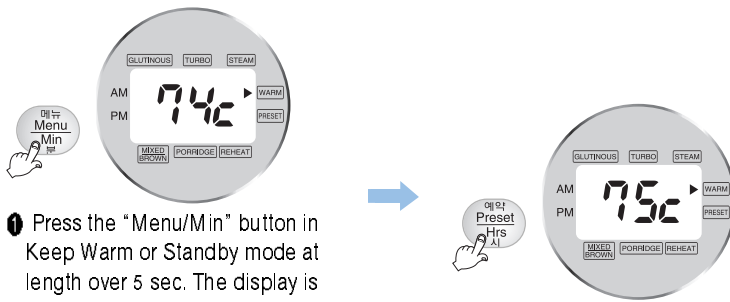
Odor Develops While Keeping Warm

- ▶ Clean the cooker frequently. In particular, negligent cleaning of the lid part may develop an odor while keeping warm because of the proliferation of bacteria.
- ▶ Even though the product is apparently clean, bacteria can be present. If strong odors develop, boil water to sterilize. Fill with the water up to the plain rice water level line for 2 persons and add a big spoonful of ginger. After that, close the lid and press the Cook/Reheat button to boil the water. Press the Cancel button 30 ~ 40 minutes after boiling. After boiling, always clean the inner pot.
- ▶ If you keep the cooked rice warm without cleaning the inner pot after steaming food, an odor may penetrate the rice.



How to Adjust the Warm Temperature

▶ If an odor develops, water drops are formed or the cooked rice is discolored despite frequent cleaning and the use of sterilized water. The warm temperature may be incorrect. Adjust the temperature.



❶ Press the "Menu/Min" button in Keep Warm or Standby mode at length over 5 sec. The display is changed and a buzzer sounds as shown in the above figure. In the figure, 74c means the current warm temperature.

※ The factory setting temperature may be different from that of this manual.

❷ Press the "Preset/Hrs" button to change the display part in turn of
74c → 75c → 76c → 77c → 78c →
79c → 80c → 69c → 70c → ...

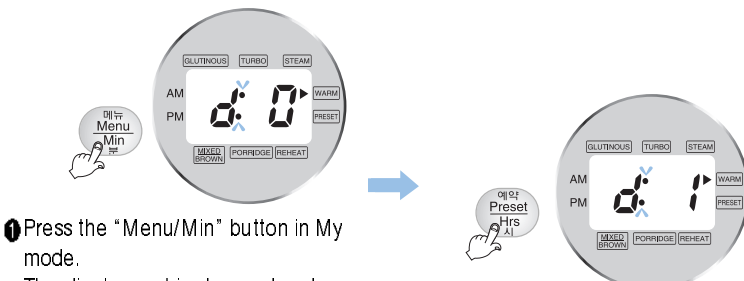
❸ After setting the desired temperature, press the "Cook/Reheat" buttons to automatically enter the value. At this time a buzzer sounds. If you press the Cancel button or 7 seconds flow with no input, the function is cancelled and the mode returns to Standby mode.

To adjust the warm temperature while keeping rice warm, press the "Menu/Min" button for over 5 seconds and adjust the warm temperature.

1. A stale smell develops and lots of water drops are formed: The warm temperature is low. Raise the temperature by 1 ~ 2°C.
2. The cooked rice turns yellow, the rice gets dry and an odor develops: The warm temperature is high. Lower the temperature by 1 ~ 2°C.

How to adjust the Customized Warm function

This function is used in case that water runs when you open the inner lid while keeping warm or the cooked rice is swelled up.



❶ Press the "Menu/Min" button in My mode.
The display part is changed and a buzzer sounds as shown in the above figure. In the figure, "d: 0" means the default value.

❷ Press the "Preset/Hrs" button to change the display part in turn of
0 → 1 → 2 → -2 → -1 → 0

❸ After setting the desired value, press the "Cook/Reheat" button to automatically enter the value. At this time a buzzer sounds. If you press the "Cancel" button or 7 seconds pass with no input, the function is cancelled and the mode returns to Standby mode.

1. If plenty of water runs out when you open the lid: Press the "Preset/Hrs" button to raise the setting mode by 1 or 2 stages.
2. If the cooked rice is swollen around the edge of the rice: Press the "Preset/Hrs" button to lower the setting mode by 1 or 2 stages.

CHECK BEFORE ASKING FOR SERVICE

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

Case	Check points	Do the following
When the rice is not cooked.	<ul style="list-style-type: none"> • “Cook/Turbo” button is pressed? • Is there power out while in cooking? 	<ul style="list-style-type: none"> • 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.	<ul style="list-style-type: none"> • Did you use the measuring cup to measure your rice? • Did you measure proper water? • Did you clean the rice before cooking? • Did you put rice in water too long time? • Is the rice old or dry? 	<ul style="list-style-type: none"> • Refer to page 14~15. • Insert some more water (about half of 1 level)
Bean(other grains)is half cooked.	<ul style="list-style-type: none"> • Is bean (other grains) is too dry? 	<ul style="list-style-type: none"> • Soaked or steam beans other grains before cooking in the pressure cooker in order to avoid partially cooked beans or grains. Beans should be soaked for-to-minutes or steamed for-to-minutes prior to cooking, depending on your taste.
Rice is too watery or stiff.	<ul style="list-style-type: none"> • Is it selected the menu correctly? • Did you measure proper water? • Did you open the top cover before cooking was finished? 	<ul style="list-style-type: none"> • Selected the correct menu. • Measure the proper water. • Open the top cover after cooking finished.
When the water overflow.	<ul style="list-style-type: none"> • Did you use the measuring cup? • Did you measure proper water? • Did you open the top cover before cooking was finished? 	<ul style="list-style-type: none"> • Refer to page 14~15.
When you smell something while warming.	<ul style="list-style-type: none"> • Did you close the top cover. • Please check the power cord input to wall socket. • Did it warm over 12 hours? • Is there any other substance such as rice scoop or cold rice. 	<ul style="list-style-type: none"> • Close the top cover perfectly. • Always be keeping the power on while warming. • As possible as warming time is within 12 hours. • Don't warm rice with other substance.
“E _ _” sign is appeared.	<ul style="list-style-type: none"> • There is some problem on the temperature sensor. 	<ul style="list-style-type: none"> • Please contact to dealer or service center.
During warm, “time” display shine	<ul style="list-style-type: none"> • Did “Warm” time spend over 24hrs? 	<ul style="list-style-type: none"> • The shining display announces that “Warm” time is over 24hrs.

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 “LJ”	<ul style="list-style-type: none"> • Is there inner pot? • Do you use 220V? 	<ul style="list-style-type: none"> • Please insert inner pot. • This product only uses 120V.
Rice is too watery or stiff.	<ul style="list-style-type: none"> • Is it selected the menu correctly? • Did you measure proper water? 	<ul style="list-style-type: none"> • Select the correct menu. • Measure the proper water.
When the time cannot be preset.	<ul style="list-style-type: none"> • Is the current time correct? • Is it right A.M. or P.M.? • Did you set the reservation time over 13 hours? 	<ul style="list-style-type: none"> • Set the current time.(refer to page 14~15) • Check the A.M., P.M. • Maximum reservation time is 13 hours.
When you smell after and before cooking?	<ul style="list-style-type: none"> • Did you clean it after cooking? 	<ul style="list-style-type: none"> • Please clean it after cooking.
When “tick, tick” sounds occurs while cooking and warming.	<ul style="list-style-type: none"> • Is it the sound of cooking relay? • Did you wipe the moisture of bottom of inner pot? 	<ul style="list-style-type: none"> • It is normal that the “tick, tick” sound of relay is an on and off operation. • The moisture of the bottom of the inner pot may cause “tick, tick” sound. Please wipe the moisture.
When the operation don't finish for a long time and “E 03” display	<ul style="list-style-type: none"> • Is your voltage 220V? 	<ul style="list-style-type: none"> • This product have to use 120V. • Consult the service center and dealer.
When the steam exhausted between the top cover.	<ul style="list-style-type: none"> • Is there alien substance on the packing? 	<ul style="list-style-type: none"> • Clean the packing with duster. • Keep to be clean near the packing. • If the steam is exhausted the top cover, please power off and contact the service center and dealer.



이유식

:: 단호박스프



— 준비할 재료

단호박 100g, 쌀가루 1큰술, 물 1/2컵, 소금 약간, 우유 약간

— 이렇게 만드세요

- 1 단호박은 노랗게 잘 익은 것으로 골라 껍질을 벗기고 씨를 제거한 후 얇게 썰어 물에 헹구어 주십시오.
- 2 내솥에 ①의 재료와 쌀가루 2큰술, 물 1컵을 넣어 주십시오.
- 3 뚜껑을 닫고 메뉴/분 버튼을 눌러 「찜」을 선택한 후 찜 시간을 15분으로 설정한 뒤 취사/재가열 버튼을 눌러 주십시오.
- 4 요리가 완료되면 나무주걱으로 으깨어 뜨거울 때 우유를 섞어 주십시오.

— 참고

이유식 후기(9~12개월)

부드러운 고형식을 먹을 수 있는 시기로서 하루 세차례에 걸쳐 정해진 시간에 먹을 수 있도록 해 주십시오.

이유식 완료(2개월 이후)

어린이 먹을 수 있는 식사로 넘어가는 과도기로서, 음식 종류를 다양하게 주어 편식 습관이 생기지 않도록 해 주십시오.

※조개, 새우, 생우유, 꿀, 토마토, 옥수수 등은 알러르기 유발할 수 있으므로 생이 지난 후에 섭취할 수 있도록 해 주십시오.

※이기에 따라 알러르기 유발 할 수 있는 이유식 재료나 섭취시 기가디를 수 있으므로 주의하여 섭취할 수 있도록 해 주십시오.

:: 고구마사과죽



— 준비할 재료

고구마 70g, 사과 70g, 물 1/4컵, 꿀 약간

— 이렇게 만드세요

- 1 사과와 고구마는 껍질을 벗기고 얇게 썰어 주십시오.
- 2 내솥에 ①과 물 1/4컵을 넣어 주십시오.
- 3 뚜껑을 닫고 메뉴/분 버튼을 눌러 「찜」을 선택한 후 찜 시간을 20분으로 설정한 뒤 취사/재가열 버튼을 눌러 주십시오.
- 4 요리가 완료되면 나무주걱으로 곱게 으깨어 꿀을 조금 넣어 섞어 주십시오.

찜

:: 만두찜



— 준비할 재료

만두 10 개

— 이렇게 만드세요

- 1 내솥에 1/2컵의 물을 부어 주십시오.
- 2 내솥에 만두를 고르게 놓아 주십시오.
- 3 뚜껑을 닫고 메뉴/분 버튼을 눌러 「찜」을 선택한 후 찜 시간을 15분으로 설정한 뒤 취사/재가열 버튼을 눌러 주십시오.

:: 고구마



— 준비할 재료

고구마 3개

※ 큰 고구마(150g 이상)는 반으로 잘라서 조리하십시오.

— 이렇게 만드세요

- 1 내솥에 1컵의 물을 부어 주십시오.
- 2 내솥에 잘 씻은 고구마를 고르게 놓아 주십시오.
- 3 뚜껑을 닫고 메뉴/분 버튼을 눌러 「찜」을 선택한 후 찜 시간을 50분으로 설정한 뒤 취사/재가열 버튼을 눌러 주십시오.
- 4 요리가 완료되면 고구마가 뜨거우므로 주의하십시오.

— 다양한 효과의 고구마

■ 변비에는 찜 고구마 : 찜 고구마를 껍질째 먹으면 변비에 효과가 있다.

■ 허약체질인 사람에게는 생고구마: 고구마는 비타민 B군과 미네랄 카로틴 등이 다량으로 함유되어 있어 영양가가 높은 식품인데, 특히 생고구마를 갈아서 먹으면 허약 체질인 사람의 건강 증진에 효과가 있다. 이는 생고구마를 갈았을 때 나오는 유즙과 같은 액체에 각종 효소가 함유되어 있기 때문이다.

:: 감자



— 준비할 재료

감자(200g 이하) 3개

— 이렇게 만드세요

- 1 내솥에 1컵의 물을 부어 주십시오.
- 2 내솥에 잘 씻은 감자를 고르게 놓아 주십시오.
- 3 뚜껑을 닫고 메뉴/분 버튼을 눌러 「찜」을 선택한 후 찜 시간을 50분으로 설정한 뒤 취사/재가열 버튼을 눌러 주십시오.
- 4 요리가 완료되면 감자가 뜨거우므로 주의하십시오.

— 감자보관법

감자는 여름철의 경우 상온에 두면 금방 썩이 돌아나므로 냉장고에 넣는 것이 좋지만 양이 많을 경우에는 봉투에 감자를 넣고 입구를 발린 채로 골판지 상자에 보관합니다. 이때 사과 1, 2개를 함께 넣어 두면 효소의 작용으로 썩이 잘 나지 않는다고 합니다.

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.

WARRANTY PERIOD

MODEL#	#LABOR	PARTS	HOW SERVICE IS HANDLED
CR-0351F	1YEAR	1YEAR	<p>The East and the Central Districts Call : 718 888 9144 Address : 129-04 14th Avenue College Point, NY 11356, USA</p> <p>The West and the Central Districts. Call : 213 687 9828 Toll Free : 877 481 9828 Address : 700 Jackson Street, L.A, CA 90012, USA</p> <p>Canada (TORONTO) Call : 416 878 4561 / 905 707 8224 Address : #D8-7398 Yonge Street Thornhill Ontario Canada L4J 8J2</p> <p>Canada (VANCOUVER) Call : 604 540 1004 / 604 523 1004 Address : 945 Lougheed Hwy Coquitlam BC Canada V3K 3T4</p>

No other express warranty is applicable to this product. **THE DURATION OF ANY IMPLIED WARRANTIES, INCLUDING THE IMPLIED WARRANTY OF MERCHANTABILITY, IS LIMITED TO THE DURATION OF THE EXPRESS WARRANTY HEREIN. CUCKOO ELECTRONICS CO.,LTD, SHALL NOT BE LIABLE FOR THE LOSS THE USE OF THE PRODUCT, INCONVENIENCE, LOSS OR ANY OTHER DAMAGES, DIRECT OR CONSEQUENTIAL, ARISING OUT OF THE USE OF, OR INABILITY TO USE, THIS PRODUCT OR FOR ANY BREACH OF ANY EXPRESS OR IMPLIED WARRANTY, INCLUDING THE IMPLIED WARRANTY OF MERCHANTABILITY APPLICABLE TO THIS PRODUCT.**

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 data 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 : 213 687 9828
Toll Free : 877 481 9828
Address : 700 Jackson Street, L.A,
CA 90012, USA

Canada (Toronto)
Call : 416 878 4561 / 905 707 8224
Address : #D8-7398 Yonge Street
Thornhill Ontario Canada
L4J 8J2

Canada (Vancouver)
Call : 604 415 9858/604 524 8282
Address : 103-4501 North Road
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