

Operating Instructions

CRP-PK10 Tool Series

1.8L(2~10 Persons)

CUCKOO

NO.1 CUCKOO

Electric Pressure Rice cooker/warmer



design.

tion

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

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

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.

SAVE THESE INSTRUCTIONS THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY

ADDITIONAL IMPORTANT SAFEGUARDS

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

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

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

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

MESURES DE PROTECTION IMPORTANTES

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

CONSERVEZ CES INSTRUCTIONS

CET APPAREIL EST DESTINÉ À UN USAGE DOMESTIQUE UNIQUEMENT

MESURES DE PROTECTION SUPPLÉMENTAIRES

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

1. Gardez vos mains et votre visage à l'écart de la soupape de décharge lors du relâchement de la pression.
2. Faites extrêmement attention lors de l'ouverture du couvercle après la cuisson. La vapeur à l'intérieur peut provoquer des brûlures graves.
3. N'ouvrez jamais le couvercle lorsque l'appareil est en fonctionnement.
4. N'utilisez pas l'appareil sans la cuve de cuisson à sa place.
5. Ne recouvrez pas la soupape de pression par un objet quelconque, une explosion pourrait survenir.
6. Ne touchez pas la cuve de cuisson ni les éléments chauffants immédiatement après utilisation. Laissez tout d'abord l'appareil refroidir complètement. Cet appareil est prévu pour être utilisé à la maison à des fins telles que :
 - la cuisine pour le personnel dans des magasins, des bureaux et d'autres environnements de travail;
 - les fermes;
 - par des clients dans des hôtels, des motels et autres environnements de type résidentiel;
 - des environnements de type chambres d'hôtes.

HOW TO USE EXTENSION CORD / COMMENT UTILISER UNE RALLONGE

Note:

- A short power-supply cord (or detachable power-supply cord) is 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.
- If a longer detachable power-supply cord or extension cord is used:
 - The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance;
 - The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally; and
 - If the appliance is of the grounded type, the cord set extension cord should be a grounding-type 3-wire cord.

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, Do not attempt to modify the plug in anyway.

Please, keep this safety feature.

Remarque :

- Un cordon d'alimentation court (ou câble) est fourni pour réduire les dangers d'emmêlement causés par un cordon plus long.
- La rallonge doit être utilisée correctement.
- L'utilisation de la rallonge pour le cuiseur à riz :
 - La tension nominale correcte doit être utilisée pour le cuiseur à riz.
 - Si l'appareil est installé sur le sol, la rallonge doit aussi être installée sur le sol.
 - Les câbles et la rallonge doivent toujours être disposés dans le but d'éviter les dangers pour les enfants.

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

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

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

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

Veuillez respecter cette mesure de sécurité.

SPECIFICATIONS / 规格 / SPÉCIFICATIONS

Model Name / 型号名称 / NOM DU MODÈLE		CRP-PK10 Tool Series
Power Supply / 电源 / CORDON D'ALIMENTATION		120V~/60Hz
Power Consumption / 功耗 / CONSOMMATION D'ÉNERGIE		1150W
Cooking Capacity 菜单 CAPACITÉ DE CUISSON	Glutinous Rice	0.36~1.8L (2~10cups)
	HIGH HEAT GLUTIN. RICE	
	LONG GRAIN	0.36~1.44L (2~8cups)
	Mixed Rice	
	HIGH HEAT MIXED. RICE	0.36~1.08L (2~6cups)
	BROWN RICE	
	HIGH HEAT BROWN RICE	
	GABA RICE	
	Turbo Glutinous Rice	
	Scorched Rice	0.36~0.72L (2~4cups)
Power Cord Length / 电源线长度 / LONGUEUR DU CORDON D'ALIMENTATION		1.4m
Pressure / 压力 / PRESSION		49.0KPa(0.5kgf/cm ²)
Weight / 重量 / POIDS		6.5kg
Dimension / 尺寸 / DIMENSION	Width / 宽度 / LARGEUR	29.4cm
	Length / 长度 / LONGUEUR	39.5cm
	Height / 高度 / HAUTEUR	29cm

HOW SERVICE IS HANDLED / MISE EN OEUVRE DU SERVICE

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

Canada
TORONTO
Tel. No. 905 707 8224
VANCOUVER
Tel. No. 604 540 1004



SAFETY PRECAUTIONS

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

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

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 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 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.



MESURES DE SÉCURITÉ

- Lisez attentivement le guide de sécurité du produit qui suit afin d'éviter les accidents et/ou les dangers graves.
- « Avertissement » et « Attention » diffèrent comme suit :



Avertissement

Cela signifie que l'action qui est décrite peut entraîner la mort ou une blessure grave.



Attention

Cela signifie que l'action décrite peut entraîner des blessures ou des dégâts matériels.



- Ce symbole vise à rappeler et à alerter que quelque chose peut entraîner des problèmes dans la situation donnée.
- Veuillez lire et respecter l'instruction afin d'éviter toute situation dangereuse.



- Indique une interdiction.



- Indique une instruction.



Avertissement



Ne pas

Ne recouvrez pas la sortie de vapeur automatique ou le poids de pression avec votre main ou votre visage.

- Cela peut entraîner des brûlures.
- Faites particulièrement attention à le mettre hors de portée des enfants.

N'utilisez pas le cuiseur près de ce qui est chaud comme une cuisinière, une cuisinière à gaz ou la lumière directe du soleil.

- Cela peut causer un choc électrique, un incendie, une déformation, un dysfonctionnement ou une décoloration. Veuillez vérifier régulièrement le cordon d'alimentation et la prise.

Ne modifiez pas, ne remontez pas, ne démontez pas ou ne réparez pas cet appareil.

- Cela peut entraîner un incendie, un choc électrique ou des blessures.
- Pour le faire réparer, contactez le revendeur ou le centre technique.

Utilisez une prise individuelle avec un courant nominal supérieur à 15A.

- L'utilisation de plusieurs lignes sur une seule prise peut provoquer une surchauffe ou un incendie.
- Veuillez vérifier fréquemment le cordon d'alimentation et la prise.
- Utilisez une rallonge avec un courant nominal supérieur à 15A.

Soyez particulièrement attentifs à l'eau ou aux produits chimiques.

- Cela peut causer un choc électrique ou un incendie.

N'utilisez pas le cuiseur à riz dans un endroit qui retient la poussière ou en présence de produits chimiques.

- N'utilisez aucun gaz inflammable ou produit inflammable près du produit.
- Cela peut entraîner une explosion ou un incendie.

N'utilisez pas un cordon d'alimentation endommagé, une fiche ou une prise mal fixée.

- Veuillez vérifier régulièrement si le cordon d'alimentation est endommagé.
- Des dégâts importants peuvent entraîner un choc électrique ou un incendie.
- Si la fiche est endommagée, contactez le revendeur ou un centre technique.

Ne nettoyez pas le produit avec de l'eau ni ne versez de l'eau dans le produit.

- Cela peut entraîner un choc électrique ou un incendie.
- Si le produit est en contact avec de l'eau, veuillez séparer le cordon d'alimentation et contactez le revendeur et le centre technique.

Ne recouvrez pas la sortie de vapeur automatique ou le poids de pression de pression avec un chiffon, une serviette ou un tablier etc.

- Cela peut entraîner une déformation ou une panne.
- Cela peut entraîner une explosion due à la pression.

Ne pliez pas, n'attachez pas et ne tirez pas le cordon d'alimentation de force.

- Cela peut provoquer un choc électrique ou un court-circuit entraînant un incendie. Veuillez vérifier fréquemment le cordon d'alimentation et la prise.

N'utilisez pas de cuves de cuisson qui ne sont pas conçues pour le cuiseur.

N'utilisez pas une cuve de cuisson anormale et n'utilisez pas l'appareil sans la cuve de cuisson.

- Cela peut entraîner un choc électrique ou un incendie.

N'utilisez pas l'appareil sans la cuve de cuisson.

- Cela peut provoquer un choc électrique ou un dysfonctionnement.
- Ne mettez pas de riz ni d'eau sans la cuve de cuisson à l'intérieur.
- Si du riz ou de l'eau s'infiltre, ne retournez pas le produit et ne le secouez pas, veuillez contacter le revendeur ou le centre technique.

Ne mettez pas la poignée Lock/Unlock (verrouiller/déverrouiller) sur « Unlock » durant la cuisson.

- La vapeur chaude ou tout autre élément chaud à l'intérieur de l'autocuiseur peut entraîner des brûlures.
- Après avoir fini la cuisson n'essayez pas d'ouvrir le cuiseur de force avant que la vapeur se soit complètement évacuée.

Ne débranchez pas ni ne branchez sans arrêt le cordon d'alimentation.

- Cela peut entraîner un choc électrique ou un incendie.

N'insérez pas d'objets en métal tels que des épingles et des fils ou toute autre substance extérieure dans la sortie d'évacuation de vapeur automatique ou toute autre ouverture.

- Cela peut entraîner un choc électrique ou un incendie.
- Faites tout particulièrement attention de garder l'appareil hors de portée des enfants.

Gardez le cuiseur hors de portée des enfants.

- Cela peut provoquer des brûlures, un choc électrique ou des blessures.

Ne vaporisez pas et n'utilisez pas d'insecticides ou de produits chimiques.

- Cela peut entraîner un choc électrique ou un incendie.
- Si des cafards ou d'autres insectes pénètrent dans le cuiseur, veuillez contacter un revendeur ou un centre technique.

Ne laissez pas des substances étrangères telles qu'une aiguille, une épingle de nettoyage, ou du métal entrer et ne bloquez pas le conduit d'arrivée/d'évacuation ou l'ouverture.

- Cela peut entraîner un choc électrique ou un incendie.
- Ne mettez pas une épingle de nettoyage dans l'ouverture ou le trou du produit sauf pour nettoyer la sortie de vapeur.

N'ouvrez pas le couvercle supérieur lors de la phase de chauffage et de la cuisson.

- Cela peut entraîner des brûlures.
- Si vous avez besoin d'ouvrir le couvercle lors de la cuisson, maintenez appuyé le bouton cancel (annuler) pendant deux secondes et vérifiez que la vapeur interne s'est complètement évacuée en retournant le poids de pression.

Faites attention à ce que la fiche et le cordon d'alimentation ne soient pas entrechoqués par des attaques d'animaux ou par des matériaux métalliques tranchants.

- Les dégâts dus à des impacts peuvent provoquer un choc électrique ou un incendie. Veuillez vérifier fréquemment le cordon d'alimentation et la prise.



MESURES DE SÉCURITÉ



Avertissement

Retirez une substance étrangère sur le cordon et la fiche à l'aide d'un chiffon propre.

- Cela peut provoquer un incendie. Veuillez vérifier fréquemment le cordon d'alimentation et la fiche.

N'utilisez pas l'appareil sur un coffre à riz ou une étagère.

- Ne placez pas le cordon d'alimentation entre des meubles. Cela peut provoquer un choc électrique entraînant un incendie.
- Veuillez vérifier fréquemment le cordon d'alimentation et la prise.
- En cas d'utilisation sur du mobilier, faites attention à l'évacuation de la vapeur car cela peut provoquer des dégâts, un incendie et/ou un choc électrique.

Ne placez pas de choses lourdes sur le cordon d'alimentation.

- Cela peut entraîner un choc électrique ou un incendie.
- Veuillez vérifier fréquemment le cordon d'alimentation et la fiche.

Ne changez pas, ne rallongez pas ni ne branchez le cordon d'alimentation sans l'avis d'un expert technique.

- Cela peut entraîner un choc électrique ou un incendie.

Nettoyez la poussière ou toute substance étrangère sur le capteur de température et la cuve de cuisson.

- Cela peut provoquer un dysfonctionnement du système ou un incendie.

Ne branchez pas et ne retirez pas le cordon d'alimentation avec les mains mouillées.

- Cela peut provoquer un choc électrique.

Ne déplacez pas le produit en tirant ou en utilisant le cordon d'alimentation.

- Un court-circuit électrique pourrait provoquer un incendie.

Veuillez contacter un revendeur ou un centre technique en cas d'odeur ou de fumée inhabituelle.

- Débranchez tout d'abord le cordon d'alimentation. Puis contactez le revendeur ou le centre technique.

N'utilisez pas l'appareil au-delà de la capacité maximum.

- Cela peut provoquer un débordement ou une panne.
- Ne faites pas cuire au-delà de la capacité mentionnée pour la cuisson d'une soupe au poulet et d'un congee.

Ne touchez pas la surface métallique de la cuve de cuisson et le poids de pression après la cuisson et la phase de chauffage.

- Cela peut entraîner des brûlures.
- La vapeur chaude restante peut provoquer des brûlures quand vous appuyez sur le poids de pression durant et juste après la cuisson.

N'utilisez pas le cuiseur près d'un champ magnétique.

- Cela peut provoquer des brûlures ou une panne.

Ne laissez pas tomber le cuiseur et ne le soumettez pas à des chocs.

- Cela peut entraîner un problème de sécurité.

Veuillez vous assurer de débrancher la prise lorsque l'appareil n'est pas utilisé.

- Cela peut provoquer des chocs électriques ou un incendie.
- Utilisez du courant 120V uniquement.

Utilisez le produit sur une surface plane. N'utilisez pas le produit sur un coussin. Veuillez éviter d'utiliser le produit dans un endroit qui n'est pas stable où il risquerait de tomber.

- Cela peut entraîner un dysfonctionnement ou un incendie. Veuillez vérifier fréquemment le cordon d'alimentation et la prise.

Veuillez débrancher la prise lorsque vous n'utilisez pas le produit.

- Cela peut provoquer des chocs électriques ou un incendie.

Veuillez utiliser le cuiseur dans le but dans lequel il a été conçu.

- Cela peut provoquer un dysfonctionnement ou une odeur.



Se rappeler

Après avoir fini la cuisson, n'essayez pas d'ouvrir le cuiseur de force avant que la vapeur ne soit complètement évacuée.

- La vapeur chaude ou tout autre élément chaud à l'intérieur du cuiseur peut provoquer des brûlures.
- Ouvrez le couvercle supérieur avec prudence après la cuisson afin d'éviter la vapeur et des brûlures présentant un danger.

Ne placez pas l'appareil sur une surface irrégulière ou inclinée.

- Cela peut provoquer des brûlures ou des pannes.
- Faites attention à installer le cordon d'alimentation de façon à ce qu'il passe sans interruption.

Veuillez contacter le service client si le revêtement de la cuve de cuisson s'enlève.

- Il se peut que le revêtement s'use après une longue utilisation.
- Lors du nettoyage de la cuve de cuisson, n'utilisez pas de tampon à récurer dur ou métallique, de brosse, d'abrasifs métalliques etc.

Ne tenez pas le cuiseur par la poignée de la cuve de cuisson

- Cela peut entraîner des problèmes ou être dangereux. Des poignées amovibles sont disposées en bas à droite et sur le côté gauche du cuiseur. Tenez les poignées à deux mains et déplacez-le avec précaution.

Mettez toujours la poignée Lock/Unlock (verrouillage/déverrouillage) sur « Lock » lorsque vous n'utilisez pas l'appareil n'est pas utilisé.

- Cela peut entraîner une déformation du à la pression restante.

Essuyez toute l'eau en excès sur le cuiseur après la cuisson.

- Cela peut entraîner des odeurs ou une décoloration. Essuyez l'eau résultant de la condensation.

Veuillez contacter un revendeur ou un centre technique lorsqu'un bouton du produit ou le produit lui-même ne fonctionne pas correctement.

En cas de coupure de courant durant la cuisson, la vapeur du cuiseur à riz est évacuée automatiquement. La qualité du riz est par conséquent inférieure à la normale.

- Veuillez démarrer la cuisson avec la quantité d'eau et de riz indiquée.
- L'eau peut déborder si la quantité d'eau dans la cuve de cuisson dépasse le niveau d'eau recommandé.
- Veuillez démarrer la cuisson avec le capot de régulation de la vapeur, complètement mis en place.

Veuillez nettoyer le corps ainsi que les autres parties après la cuisson.

- Après avoir fait cuire de la soupe au poulet, différents plats etc. il se peut que l'odeur soit imprégnée.
- Nettoyez le compartiment du four, la plaque supérieure de chauffage et la cuve de cuisson à chaque fois que vous faites cuire avec l'un d'entre eux.
- Cela peut entraîner une altération ou des odeurs.
- Utilisez un essuie-tout sec ou une éponge pour nettoyer la cuve de cuisson, car les surfaces dures rugueuses ou celles en métal sont abrasives pour le revêtement.
- En fonction des méthodes d'utilisation ou des circonstances propres à l'utilisateur, le revêtement de la cuve de cuisson peut se détacher.
- Veuillez contacter le service client dans ces cas de figure. Veuillez ne pas tirer de force l'évent à vapeur propre.

Faites attention lorsque la vapeur est évacuée.

- Ne soyez pas surpris lorsque la vapeur est évacuée.
- Veuillez conserver le cuiseur hors de portée des enfants.

N'utilisez si possible la fonction de chauffage que pour la cuisson de riz blanc. Les autres aliments se décolorent facilement.

Lorsque vous retirez la fiche d'alimentation, ne tirez pas sur le cordon d'alimentation. Veuillez retirer en toute sécurité la fiche d'alimentation.

- Si vous faites prendre un impact au cordon d'alimentation, cela peut entraîner un choc électrique ou un incendie.



安全警告

- * “安全警告”是为了预防事故的发生，请正确使用产品，并遵守安全警告事项。
- * “安全警告”有“警告”和“注意”两种区分，“警告”和“注意”有下列意义。

 **警告** 未遵守警告事项时，
可能会发生严重人身伤害。

 **注意** 未遵守注意事项时，
可能会发生严重人身伤害。

 此标记是指在特定条件下，对可能发生危险事故的符号。
为避免发生危险，请详细阅读使用说明书并按照指示使用。

 此符号表示“禁止”某种行为。

 此符号表示“指示”某种行为。

 **警告**

 **(禁止)**

使用中切勿触摸或把脸靠近压力锥和蒸汽排出孔。

- 会导致烫伤，特别注意勿让儿童靠近。
- 高温蒸汽很烫，切勿将手或脸直接靠近。

本产品要避免阳光直射，严谨靠近煤气炉、电热器具等。

- 有漏电、触电的危险及有变形或变色的可能。
- 严谨电源线靠近热器具，避免电源线融化造成火灾或触电的危险。

严谨私自拆卸或改装。

- 发生火灾或触电的可能。
- 除专业修理人员外，请勿自行拆卸或改装。
- 修理时请先与指定维修中心联系。

必须使用额定电流15A以上120V交流电专用插座，不宜与其他电器共用一个插座。

- 会产生发热、火灾、触电的可能。
- 电源插头上有异物时，请先清洁干净后使用。
- 插座的延长线必须使用额定电流15A以上的。

严禁在有水的地方或户外使用。

- 有漏电或触电的危险。
- 如水渗入机体内部时，请拨打服务热线咨询。

严禁在灰尘多或有化学物品的地方使用。

- 严禁在产品周围使用可燃性气体或易燃物品。
- 发生火灾或爆炸的可能。

电源线破损或插头松动时，
请停止使用并及时更换。

- 产品使用中，因使用不当电源线表皮有破损时会产生触电或发生火灾，
请及时确认电源线及插座的完整状态。
- 电源线有破损时，为避免发生危险，请停止使用并与产品销售店或指定维修中心联系更换。
维修中心联系更换。

严禁用水冲洗机体或避免内部进水。

- 会有漏电、触电、火灾的可能。
- 产品内渗入水时，切断电源，停止使用，
请拨打服务热线咨询。

严禁将抹布等异物放在压力锥和蒸汽排出口上。

- 变形或变色的可能。
- 产品故障及火灾的可能。

请勿将电源线插头反复插拔。

- 发生火灾或触电的可能。

切勿使用变形内锅或其他非专用内锅。

- 内锅发热时会产生异常现象或引起火灾。
- 若不小心碰撞内锅或内锅变形时，请拨打服务热线。

严禁未放内锅使用。

- 触电及故障的可能。
- 严禁无内锅时放米和水。
- 机体内进入水或米粒时，请拨打服务热线。

产品工作中严禁打开锅盖。

- 产品工作时，因内部压力锅盖不易打开，
若强行打开会发生烫伤及爆炸。
- 煮饭结束，等蒸汽完全排除后再打开。

无内锅的情况下请勿将分离式内锅盖，蒸盘，金属性物质等其它物质放进产。品里使用。（特别注意儿童）

- 发生火灾或触电的可能。

本产品严禁儿童独自使用；请放置在儿童触及不到的地方。

- 烫伤或触电的可能。

产品内请勿喷洒或投入化学物品。

- 烫伤或火灾的可能。
- 当产品内进入蟑螂或其他昆虫时，
请咨询代理店或服务中心。

严禁用针或金属物质堵塞排气口或产品缝隙。

- 烫伤或触电的可能。
- 清洁用针除了清理蒸汽排出孔外，不得插入
产品缝隙或其它孔里。

产品工作中，严禁按开盖按钮及将结合手柄转至“开启”位置。

- 产品工作中，因内部压力锅盖不易打开，
若强行开盖会发生烫伤或爆炸。
- 产品工作中，不得已打开锅盖时，按住取消
键2秒以上取消已选的功能，推动压力锥等蒸汽
完全排出后再打开锅盖。

电源线不宜强行弯曲、捆绑或拉伸。

- 触电或因短路发生火灾的可能。

请勿强行拽下防堵塞装置。

- 卸下时有堵塞蒸汽口的危险。

使用前请确认防堵塞装置的
安装状态及是否粘有异物。

- 防堵塞装置如有脱落或遗失时，请拨打售后服务热线。
- 使用前后要保持清洁。

电插头有异物时，请用干抹布擦净后使用。

- 短路或发生火灾的可能。

安全警告



警告



(指示)

注意不要让动物把插头及电源线咬断或避免受到锋利金属物体的冲击。

- 短路，触电或发生火灾的可能。

禁止将产品放在米桶及多层柜上使用。

- 电源线夹在缝隙里，可能会引起触电或发生火灾。
- 在米桶及多层柜上使用可能会导致产品损坏或引起火灾。

请勿将重物放在电热线上面或避免被压到产品底部。

- 有可能会发生火灾或触电，请随时确认电源线放置状态。

勿将电源线进行加工或随意连接延长线使用。

- 触电或发生火灾的可能。

使用时如有异常响声或有异味时，请立刻切断，电源，推开压力锥，待蒸汽完全排出后，咨询代理店或售后服务中心。

使用时不要超出限定容量。

- 米汤溢出或发生故障的可能。

使用中或使用后锅体温度很高，切勿触摸内锅、加热盘、产品内部及压力锥。

- 烫伤的可能。
- 产品工作中若压力锥倾斜，会被喷出的蒸汽烫伤。

切勿靠近磁性强的物体。

- 可能会产生安全上的问题。
- 发生故障的可能。

勿使产品跌落或受冲击。

- 会发生故障及安全性问题。

温度感应器、电热盘及内锅底部要保持清洁。

- 温度感应器受损，可能会发生故障及火灾。

擦干手，再插、拔插头。

- 用湿手插、拔插头时会发生触电。
- 电源插头拔出时，切勿直接拽电源线拔出。

移动产品时，请勿拽电源线移动产品。

- 短路或发生火灾的可能。

本产品只限使用AC120V交流电源。

- 触电或发生火灾的可能。
- 产品不能正常动作。
- 请勿将220V交流电变频为120V交流电使用。

本产品要放置于较阔的水平台面上，切勿放在坐垫或电热毯上使用。

- 变形或发生火灾的可能。

本产品只适用于做饭、保温及指定用途，严禁他用。

- 会产生异味或变色。

不使用时，请拔掉插头。

- 以避免发生触电及火灾。

除白米饭外容易变质的（杂谷，豆类饭，油炸丸子等）尽量不要进行保温。

勿将内锅放在火源上或用于其他用途。

- 内锅变形或涂层会脱落。

煮饭完成后，结合手柄不易拧开时，不要强行拧开。

- 烫伤或产品受损的可能。
- 推动压力锥，等蒸汽完全排除后再打开。
- 煮饭完成后打开锅盖时，注意避免被蒸汽烫伤。

本产品不宜在倾斜或凹凸面上使用。

- 烫伤或发生故障的可能。
- 产品工作中，切勿碰电源线。

内锅涂层脱落时，请与售后服务中心联系。

- 长时间使用产品时，内锅涂层因老化有轻微脱落，请及时拨打服务热线进行更换。
- 用硬刷子，钢丝球清洗内锅时，涂层会脱落，要用中性洗涤剂和海绵清洗。

请勿用锅盖结合手柄或内锅把手移动产品。

- 会产生危险，请利用产品底部的移动凹槽移动产品。

即使拔掉电源插头，结合手柄仍应置于“”（关闭）位置。

- 煮饭结束后，内锅有余热或内部有热饭时，即使拔掉电源仍要将锅盖结合手柄转至“”（关闭）位置。否则因内部压力产品会发生变形或损伤。
- 煮饭或保温时，必须把结合手柄转至“”（关闭）位置。

煮饭完成后，请擦净积水部的水。

- 会产生异味或变色。
- 请擦去产品积水部的水。

使用前，按键无法按动或产品不能动作时，请拨打售后服务电话咨询。

煮饭或料理中当发生停电时，自动蒸汽排出装置会自动启动，可能会有汤汁溢出现象。

- 请在安装蒸汽帽的状态下进行煮饭。
- 添加的水量超出规定容量时，会有溢出现象，请按使用说明书的煮饭方法正确煮饭。

使用完毕后产品要清洗干净。

- 料理结束后，未清理干净时，会出现异味。
- 使用硬刷子，钢丝球清洗内锅时，内锅涂层会脱落，请用中性洗涤剂和海绵清洗。
- 请参照11页的清洁方法，清洗产品后使用。
- 根据产品的使用环境和方法的不同，内锅涂层会有脱落现象。

蒸汽自动排出时，请注意。

- 蒸汽高速排出时，伴有较大的排气声，注意不要受到惊吓。
- 严禁儿童靠近，会烫伤。

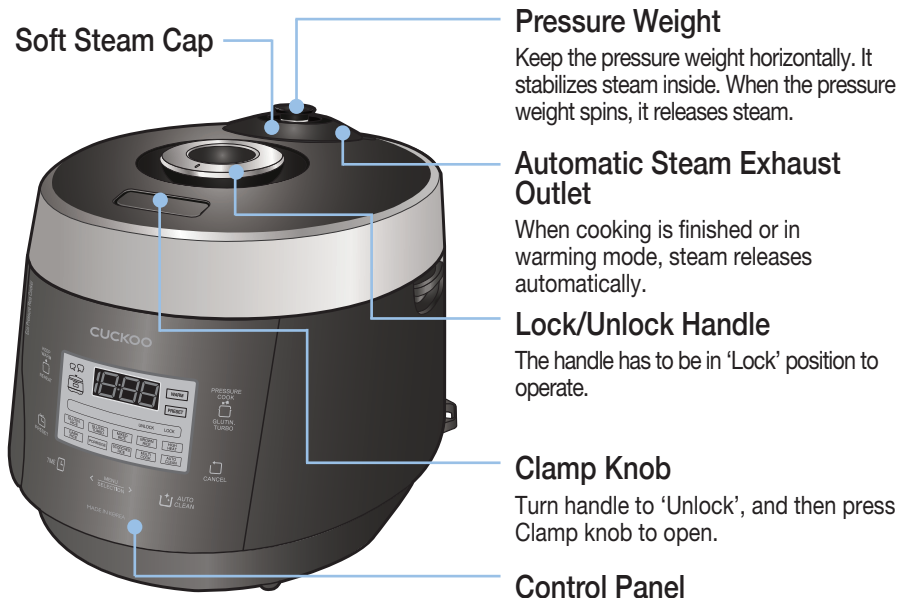
拔插头时，必须抓住插头拔出，不要强行拽拔电源线拔出。

- 触电，漏电或发生火灾的可能。

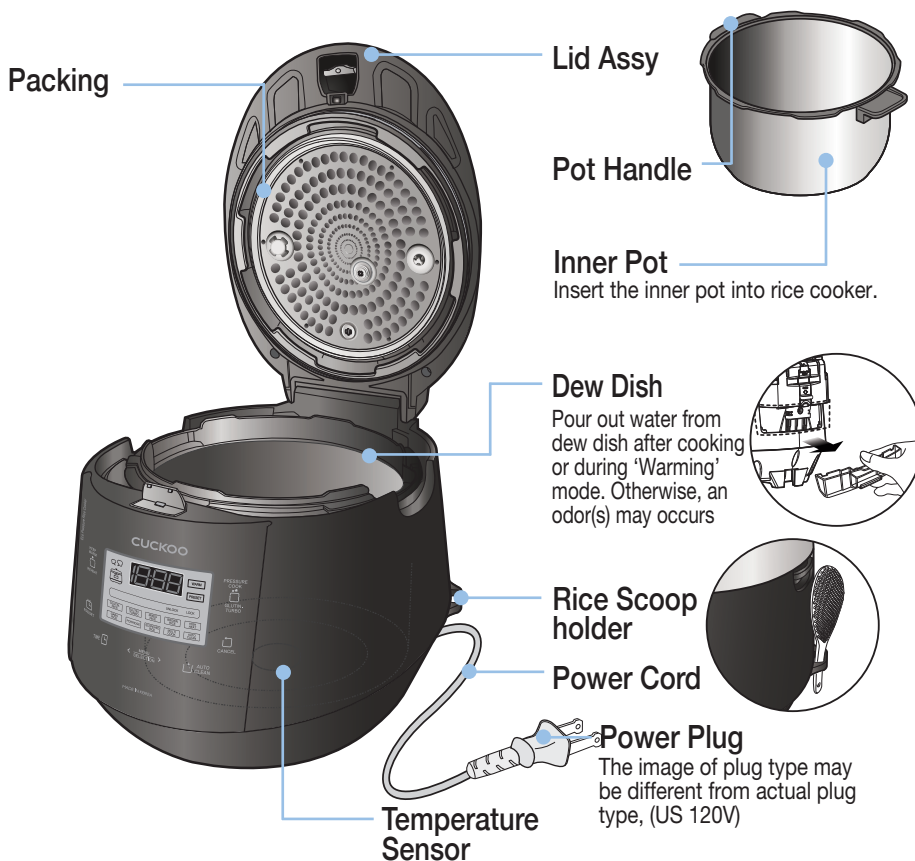


NAME OF EACH PART

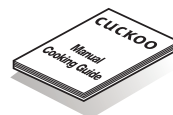
Name of each part



Name of each part



Accessories



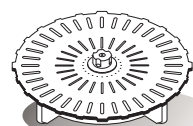
Manual & Cooking Guide



Rice Scoop



Rice Measuring Cup



Steam Plate
(Steam plate can be purchased separately at Cuckoo service center.)

FUNCTION OPERATING PART



Display

Keep Warm /Reheat button
Used to warm or reheat.
(Refer to page 21)

Preset button
Used to preset time.
(Refer to page 19)

Time Button
Used to modify preset time
(Refer to page 19).
Used to set GABA and multi cooking time
(Refer to page 18~19)

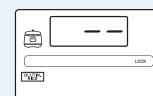
Menu / Selection button
Used to select Glutinous Rice, High Heat Glutinous, Turbo Glutinous Rice, LONG GRAIN, Mixed Rice, High Heat Mixed Rice, Brown Rice, High Heat Brown Rice, Germinated Brown Rice, Scorched Rice, The Nutritious Porridge, Thin Porridge, Multi Cook, All-Purpose steaming and Automatic Sterilization(Refer to page 15-16)

Pressure Cook/Turbo Button
Used to start cooking
(Refer to page 15~16)

Cancel button
Used to cancel a selection of mode or releases remaining steam inside of rice cooker.

Auto Clean button
Used to operate automatic steam clean function.
Used to set temperature during 'Warming' mode
(Refer to page 21).
Used to set 'Scorched Rice (crispy rice)'(Refer to page 17).

- ※ 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.



<Screen on standby>

Error Code and Possible Cause

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

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

LL

When the inner pot is not placed into the unit.

E - -

Temperature sensor problem or fan motor problem.
(" - " marks blink.)

E01

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

E03

When boiling only water.

E do

It appears on the display when you press Start button again, or if the cooking has finished and you've never ever turned the handle to 'Unlock'. It can be solved by turning handle to 'Unlock' and then turn to 'Lock'.

EUF

MICOM Inner Memory have been something problem.

EEF

MICOM Outer Memory have been something problem.



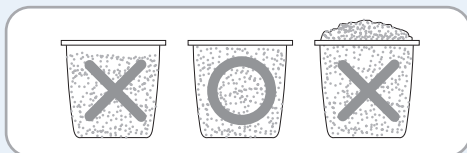
BEFORE COOKING RICE



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 peeled 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.

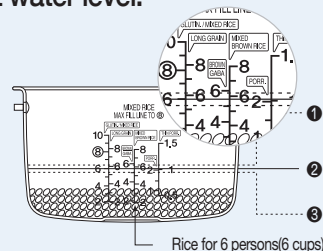
- Make the rice flat to the top of measuring cup and it is serving for 1 person. (ex: for 3 servings → 3 cups, for 6 servings → 6 cups)

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 Glutinous rice for 6 people (6 cups) pour water to '6'.
- ③ Overcooked rice: pour less water than measured scale.

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 hand to "Lock"

- The lamp turning on means closed perfectly.

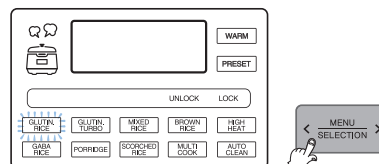


HOW TO COOK



1 Choose menu from 'Menu/Selection' button.

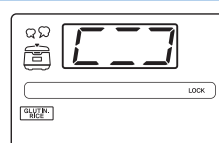
- Before cooking, check that the Pressure Weight is well placed horizontally.
- Each time "Menu" button is pressed, the selection switches in the sequential order, Glutinous Rice → High Heat Glutinous → Turbo Glutinous Rice → Mixed Rice → High Heat Mixed Rice → Brown Rice → High Heat Brown Rice → Germinated Brown Rice → The Nutritious Porridge → Scorched Rice → Multi Cook → Automatic Sterilization.
- If the button is pressed, repeatedly, the menu switches continuously in sequential order.
- In the cases of Glutin Rice, Glutin Turbo, Mixed Rice, Brown Rice, GABA Rice, the menu remains memorized once each cooking is completed, so for continuous use of the same menu, no selection of menu is required.



ex) In case of selecting Glutin Rice.

2 Start cooking by pressing Pressure Cook button.

- You must turn lid handle to lock before cooking. Then press the pressure Cook/Turbo button.
- Unless lid handle is not turned to close, you get alarm with "E01".

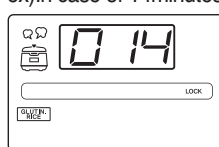


ex) In case of cooking Glutinous.

3 Cooking thoroughly

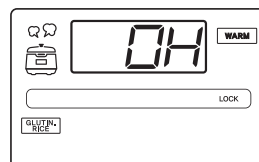
- The cooktime remaining on the display is shown from cooking thoroughly. The cook time is different according to the menu.
- Be careful not to burn yourself from the automatic steam outlet.

ex) In case of 14 minutes left.

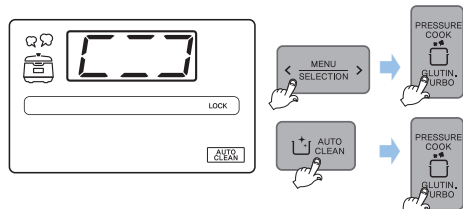


4 The end of cooking

- When cooking is completed, warming will start.
- If you don't want to keep the cooked rice warm, press Cancel for 2 seconds.
- If the lid handle is not working well, take out the steam completely out of inner pot by turning over pressure weight.
- Do not press 'Cancel' button during cooking.



How to use Automatic Sterilization



Pour water up to scale 2, make sure to close and lock the cover.

Method 1. After choosing automatic cleaning menu by pressing "Menu/Select" button, and then press "Pressure cook/turbo" button.

Method 2. Press Auto Clean in the waiting mode, and then press Pressure Cook/Glutin Turbo button.

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.

※ When mixing other rice with Glutinous, Melanoizing effect could increase more than "Glutinous cook" setting.

What is Blackout Compensation

- This product remembers and maintains previous condition and processes. After blackout, it operates immediately.
- If blackout occurs during cooking, the cooking will be delayed depending on blackout time.
- 'Warming' will be cancel, if blackout occurs.



HOW TO COOK

How to use the cooking menu

Glutinous	Used to cook sticky and nutritious white rice.	Mixed Rice	Used to cook by mixing glutinous rice in cereals.
Brown Rice	Used to cook brown rice without germinating.	GABA Rice	Used to cook germinated brown rice.
Porridge	This menu is used to cook porridge.	Scorched Rice (Nu Rung Ji)	Used to cook scorched rice when cooking is done.
Multi cook	Used to cook various dishes by setting a time manually.	HIGH HEAT (GLUTIN.RICE/ MIXED RICE /BROWN RICE)	Used to cook more savory and sticky rice
Automatic Sterilization	Used to eliminate smell soaked after cooking.		
Turbo function for Glutinousrice	• Press Pressure Cooking/White Rice Turbo button twice after selecting "White Rice" menu, and the cooker will go for white rice turbo cooking, which will cut rice cooking time. (Two servings of white rice normally takes 17 minutes or so.) • The mode of white rice turbo does not produce cooked rice as good as normal cooking mode. Use white rice turbo mode only for 6 servings or less. • For better taste of cooked rice, cook rice in white rice turbo mode after macerating rice for 20 minutes or so before cooking.		

※ After cooking in white rice turbo mode or cooking of small serving, discard water. In case of small servings white rice turbocooking, more water may be required than other menu.

MENU	COOKING INSTRUCTION	WATER LEVEL	CAPACITY	COOKING TIME
GLUTIN. RICE	Select "GLUTIN. RICE" → Press "Pressure Cook/Turbo" button	GLUTIN. RICE, MIXED RICE	2 ~ 10 PERSONS	Approx. 30 ~ 39 min
LONG GRAIN			2 ~ 8 PERSONS	
HIGH HEAT GLUTIN. RICE	Select "HIGH HEAT GLUTIN. RICE" → Press "Pressure Cook/Turbo" button		2 ~ 10 PERSONS	Approx. 31 ~ 44 min
TURBO GLUTIN. RICE	1. Press "Pressure Cook/Turbo" button twice (2) in a row 2. Select "TURBO GLUTIN. RICE" → Press "Pressure Cook/Turbo" button		2 ~ 6 PERSONS	Approx. 20 ~ 26 min
MIXED RICE	Select "MIXED RICE" → Press "Pressure Cook/Turbo" button		2 ~ 8 PERSONS	Approx. 49 ~ 59 min
HIGH HEAT MIXED RICE	Select "HIGH HEAT MIXED RICE" → Press "Pressure Cook/Turbo" button		2 ~ 8 PERSONS	Approx. 51 ~ 65 min
MIXED BROWN RICE	Select "MIXED RICE" → Press "Pressure Cook/Turbo" button	BROWN MIXED RICE	2 ~ 8 PERSONS	Approx. 46 ~ 59 min
HIGH HEAT MIXED BROWN RICE	Select "HIGH HEAT MIXED RICE" → Press "Pressure Cook/Turbo" button		2 ~ 8 PERSONS	Approx. 49 ~ 64 min
BROWN RICE	Select "BROWN RICE" → Press "Pressure Cook/Turbo" button	GABA MIXED RICE	2 ~ 6 PERSONS	Approx. 55 ~ 64 min
HIGH HEAT BROWN RICE	Select "HIGH HEAT BROWN RICE" → Press "Pressure Cook/Turbo" button		2 ~ 6 PERSONS	Approx. 59 ~ 69 min
GABA RICE	Select "BROWN RICE" → Set time for germination process → Press "Pressure Cook/Turbo" button		2 ~ 6 PERSONS	Germination Time+ Approx. 71 ~ 98 min
PORRIDGE	Select "PORRIDGE" → Press "Pressure Cook/Turbo" button	PORRIDGE	1 ~ 2 CUPS	Approx. 95 ~ 112 min
THIN PORRIDGE			0.5~1.5 CUPS	Approx. 93 ~ 125 min
Scorched Rice	Select "Scorched Rice" → Press "Pressure Cook/Turbo" button	GLUTIN. RICE, MIXED RICE	2 ~ 4 PERSONS	Approx. 38 ~ 41 min

※ When keeping warm, press Cancel to stop and select the desired function.

※ When you cook after using options like Multi Cook, the odor may stick (refer to the product care method section to wipe the packing and cover and clean with the auto sterilization function).

※ Brown Rice/Mixed Rice, Brown Rice/Mixed Rice and High Heat options are useful when cooking white rice and brown rice in 5:5 ratio.

※ Please soak or boil hard grains such as beans and red beans under water first before start cooking in mixed rice option.

※ Cooking time for each option may vary depending on user's environment such as voltage, amount/temperature of water, etc.

※ When you see "E" on display, turn the Lock/Unlock handle towards "△" (Unlock), and then turn it back towards "△" (Lock) for it to work properly. (This does not apply when you turned the handle towards "△" (Unlock) once or more after finishing cooking in the previous cooking.)

CUCKOO Customized Taste Function / For Scorched Rice (Korean Crispy Rice Snack)



CUCKOO Customized Taste Function (cooking temperature customization)

This function allows you to select your preferred temperature level when cooking. Compare to previous model, the temperature level has been fixed, and consumers are able to set the temperature with their preferences.

The initial value is set to 2:0. Please select the level depending on your preferences.

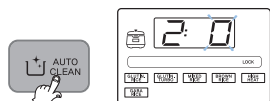
- High level : Select high level if you are cooking grains or want sticky rice.

- Low level : Select low level if you are cooking freshly harvested rice or don't want sticky rice.

How to use CUCKOO Customized Taste Function

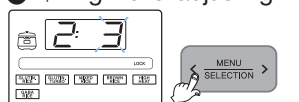
Press the Auto Clean button in the waiting mode for 3 seconds to go to warming temperature setting mode. Press the Auto Clean button 2 times to enter the customized taste setting mode. All options supported by 'CUCKOO Customized Taste' will be displayed.

① CUCKOO customized taste setting display



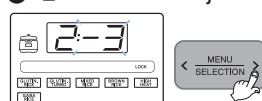
press the Auto Clean button for 3 seconds to enter warming temperature setting mode. Press the Auto Clean button 2 more times to go to customized taste setting display. Please refer to the display for the initial values.

②-1 High level adjusting mode



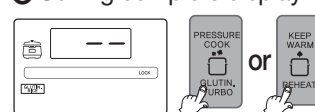
press the Menu/Selection button to change display as shown in the image above.

②-2 Low level adjusting mode



press the Menu/Selection button to change display as shown in the image above.

③ Setting complete display



press the Pressure Cook/Glutin Turbo or Keep Warm/Reheat button to save the set value and return to waiting mode (If you press Cancel or do not operate for 7 seconds, setting will be canceled and you will go back to the waiting mode). (When you press the Auto Clean button, you will enter the more Crispy Scorched rice setting mode without saving the changed value.)

1. 'CUCKOO Customized Taste' function is applied to the following options: glutin rice, glutin rice - high heat, glutin turbo, mixed rice, mixed rice - high heat, brown rice, brown rice - high heat and GABA rice.
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.

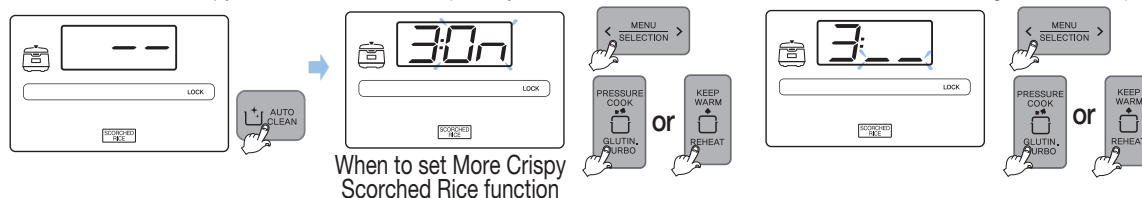
How to make Scorched Rice

1. Turn the Lock/Unlock handle to "Lock" and press menu to select the "Scorched Rice".
2. Press the "Pressure Cook/Turbo" button to start cooking.
3. When cooking is completed, scoop out the boiled rice. The "Scorched Rice" on the bottom of the jar can be prepared for your taste (e.g. scorched rice tea)
 - ▶ "Scorched Rice" can be prepared for up to 4 people
 - ▶ For "Scorched Rice" cooking, set the water volume at "Glutinous" level.
 - ▶ Not too much washing rice.
 - ▶ If you want enhanced burning Scorched Rice, cook after soaking rice in water for 30 minutes.

How to make more crispy Scorched Rice

When cooking with "Scorched Rice" option, you can scorch the cooked rice on the bottom in different levels according to your preference.

▶ How to set More Crispy Scorched Rice function (When you want the cooked rice more "scorched" when cooking scorched rice)



1. Press the Auto Clean button under waiting mode for 3 seconds or longer to enter the warming temperature setting mode. Press the Auto Clean button 3 times to start More Crispy Scorched Rice setting mode.
2. When the More Crispy Scorched Rice setting mode begins, press Menu/Selection to select or cancel More Crispy Scorched Rice mode. Press Pressure Cook/Glutin Turbo or Keep Warm/Reheat button to select or cancel the mode.
3. When you press Cancel or do not operate for 7 seconds, the function will be canceled, and the product will return to the waiting mode.



HOW TO USE “GABA RICE (BROWN RICE)”

What is Germinated Brown rice?

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

Features of Germinated Brown Rice

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

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

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

- ▶ When cooking brown rice with or without germination, select “Brown Rice” option and start cooking.

3 Press Pressure Cook/Glutin. Turbo button.

- ▶ If you press the Pressure Cook/Glutin Turbo button, the brown rice will start to germinate for the set time and cooking will start after germination is complete.
- ▶ When germinating the brown rice, remaining time will be displayed.

When the “GABA” is selected, “3H” is indicated in the display

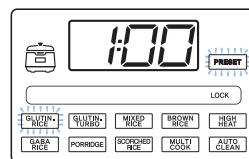
- 1 If smaller germ is preferred, omit pre-germination process. Select “GABA” menu, set-up appropriate germination time, and start cooking (nutrients ingredients do not vary significantly by the size of germ).
- 2 During hot seasons, longer germination time may generate odor. Reduce germination time.
- 3 GABA cooking feeds up to 6 people
- 4 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.
- 5 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.
- 6 In GABA mode, preset on 3H may not be possible. If you want to preset the GABA, set up BROWN RICE menu . (See the page 14)
- 7 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. (Refer to page 17)
- 8 Depending on the user’s environment or the condition of the rice, the sprout may not be visible.

HOW TO USE PRESET/MULTI-COOK FUNCTION



How to Preset Timer for Cooking

- 1 Turn the Lock/Unlock handle to the lock position and a lock icon will be displayed on the screen. Then press the "preset" button.
 - ▶ How to use Preset/Multi Cook function
 - ▶ Set the preset time in 7 seconds after pressing the Preset button.
 - ▶ To set the preset time during the warming mode, stop the warming mode by pressing the Cancel button prior to setting the preset time.
- 2 Press the Time button to set the preset time.
 - ▶ Each time you press the Time button, 10 minutes are added to the preset time.
 - ▶ Preset time ranges from 1 hour to 12 hours and 50 minutes
- 3 Press the Menu/Selection button to select the menu.
 - ▶ GABA rice option cannot be preset with 3H setting. If you want to preset, select the "Brown Rice" option.
 - ▶ Multi-Cook option can be preset after setting the time for the option. When the set time is longer than 60 minutes, the preset time will be set as 2 hours.
 - ▶ If you do not set a specific option, the default will preset as Glutin. Rice.
- 4 Press Pressure Cook/Turbo button.
 - ▶ After pressing the preset button, if you don't operate in 7 seconds, the preset mode will start automatically.
 - ▶ When the preset mode begins, the preset light will stop blinking and the preset time will go down by minute until it starts the preset cooking. (While the preset cooking continues, the ":" sign between the hour and minute will blink).



<Preset mode display>



<Preset Cooking>

<Cooking>



<Cooking Complete/Keep Warm>

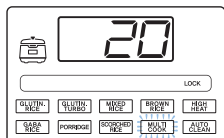
- ▶ The preset time displayed on the screen is the remaining time until completed cooking.
(The completion time may vary depending on either the use condition or the cooking capacity)

Precautions for Preset Cooking

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

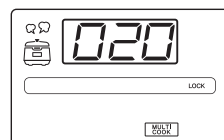
How to Use Multi-Cook and Preset Time

- 1 Turn the top handle to "Lock" and press the menu to select the Multi-cook.
 - ▶ When selecting Multi-cook, the display indicates cooking time to be 20 minutes.
- 2 Set the time with Time Button.
 - ▶ Each time you press "Selection" button, the time increases 5 minutes.
 - ▶ Available setting time is 10 ~ 90 minutes.
- 3 Press "Pressure cook/turbo" button.
 - ▶ The resting time will be displayed when the Multi-cook mode begins.



Turn the top handle to "Lock" and press the menu to select the Multi-cook.

- ▶ When selecting Multi-cook, the display indicates cooking time to be 20 minutes.



Press "Pressure cook/turbo" button.

- ▶ The resting time will be displayed when the Multi-cook mode begins.



FOR THE BEST TASTE OF RICE

Caution

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.

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 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 rice is kept warm for a long period of time, rice color will change, as well as odor.

Wipe the top cover heating part well for any rice or external substance.

If rice is kept warm for a long period of time, rice color and the odor will change.

It's better to set "warm" less than 12 hours.

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 amount of water and amount of rice is different, the rice can be crisp or hard.

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 the rice is too dry, rice can be crisp even though it is measured properly.

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 the preset time is longer, the melanoizing effect could be increased.

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.

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)

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

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.

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.)

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.

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.

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).

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

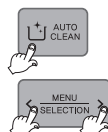
- ▶ Clean the lid frequently. It can cause growth of bacteria and odors.
- ▶ Even though exterior looks clean, there might be germs and it can cause odor so please be sure to use automatic sterilization (steam cleaning) menu for cleaning. Clean the inner pot completely after automatic cleaning function is done. (Refer to page 22)
- ▶ Clean the inner pot properly to prevent rice from smelling after you cook soups and steamed dishes.

TO KEEP COOKED RICE WARM AND TASTY



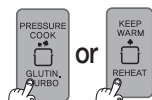
Controlling Method of Warming Temperature

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 Auto Clean button for 3 seconds in the waiting mode to enter the warming temperature setting mode. The display will show as seen in the image. 74°C current keep warm temperature will show.

② Press Menu/Selection button so that the display shifts 74 → 75 → 76 → 77 → 78 → 79 → 80 → 89 → 70 → 71 → 72 → 73



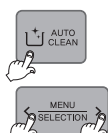
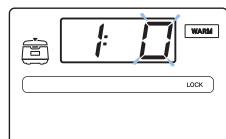
③ After setting the desired temperature, press Pressure Cook/Glutin Turbo or Keep Warm/Reheat button to automatically input the selected temperature and enter the waiting mode (if you press Cancel or do not operate for 7 seconds, the function will be cancelled and go to the waiting mode.)
(When you press the Auto clean button, you will enter the customized Keep Warm setting mode without saving the changed value.)

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.

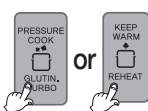
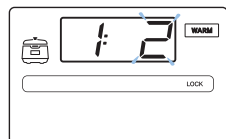
How to Operate My Mode Function.

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



① Press the Auto Clean button for 3 seconds in the waiting mode (" - - ") displayed on the number screen to go to warming temperature setting mode. Press the Auto Clean once to enter the customized Keep Warm setting mode.

② Press the Menu/Selection button so that the display shifts 0 → 1 → 2 → -2 → -1 → 0



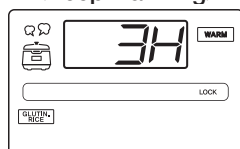
③ Set the desired value and press Pressure Cook/Glutin Turbo or Keep Warm/Reheat button to automatically input the set value and enter the waiting mode. (When you press the Auto Clean button, you will enter the customized taste setting mode without saving the changed value).

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

Having a Meal

- If you want to have warm rice, press the "Reheat/keep" warm. Then "Reheat/keep" warm function will be started and you can eat fresh rice in 9 minutes.

<Keep warming>



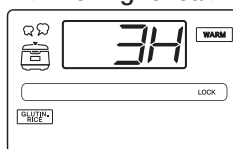
"3H" on display means that the cooked rice has been kept warm for 3 hours.

<Reheating>



The remaining reheat time will show in minutes while the Keep Warm light is blinking with the "0" sign on display twirling.

<Finishing reheat>



When reheating is done, Keep Warm function will start, and the amount of time that the Keep Warm has been functioning will be displayed.

- 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 rice cooker and press the "Keep Warm/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)



HOW TO CLEAN

INNER POT



Wipe the inner, upper, and outer parts of the inner pot of any alien substance.

TOP COVER



If there is rice water left on the lid, please wipe it out with a wet towel. The center of the lid is made out of metal so beware when cleaning.

OVEN PACKING



Wipe the top cover with a damp cloth. Be careful when cleaning the top heater

DEW DISH



Rice water from cooking is designed to gather to the dish through the steam outlet so please wipe it clean with a wet towel after cooking.

INNER BODY



If there are foreign substances stuck on the temperature sensor, remove them without damaging the metal plate. Cleanly wipe the foreign substances or moist on the heat plate.

CONTROL



In case the cauldron is stained with cooked rice broth or foreign matter, wipe the cauldron with a damp dishcloth. Using a rough scouring pad, brush, or etc. may damage cauldron surface. If the buttons are not functioning correctly, please contact our customer care service.

MAIN UNIT



Wipe the main unit with a damp cloth.

LID OPEN BUTTON

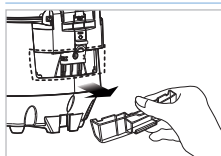


Before or after use, please wipe around the Lid Open button and remove rice water or any other foreign substances using a wet towel. Before or after use, if the Lid Open button does not work, please contact customer service.

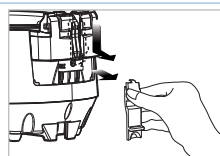
※ Caution

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

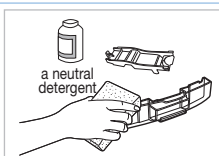
How to Clean Dew Dish



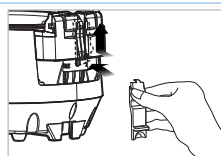
① Separate the dew dish.



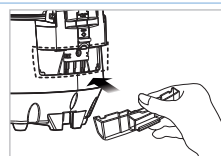
② Separate the drain ditch cap by pushing it down.



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



④ Securely put in the dew dish after cleaning



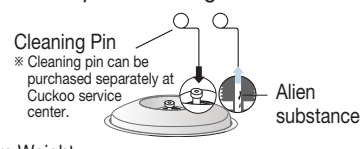
⑤ Insert the dew dish firmly by pressing it in direction of the arrow.

How to Clean The Pressure Weight Nozzle

If the valve hole of the pressure weight 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 is 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.



Pressure Weight

How to Disassemble the Pressure Weight

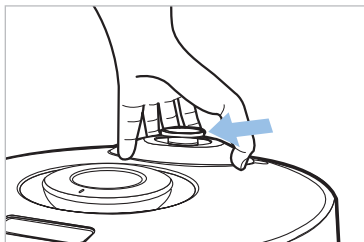
- Under the Lock/Unlock handle is the steam cap that guards the pressure weight. To remove the pressure weight, remove the steam cap, turn the pressure weight counter-clockwise while pulling it up, and keep turning until it comes out.
- Puncture the clogged valve hole with the cleaning pin and reassemble it by turning it clockwise.
- When the pressure weight is properly assembled, it can freely be turned.



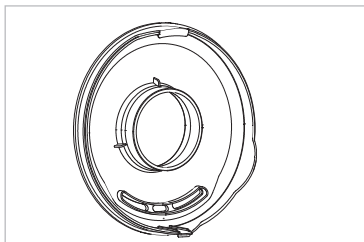
HOW TO CLEAN

How to clean the soft steam cap

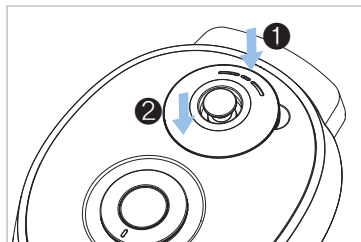
※ Do not touch the surface of the soft steam cap right after cooking. You can get burned.



► Peel off the soft steam cap as shown in the image above by grasping the dented part with your fingers and pulling to the side while lifting gently.



► Detach the soft steam cap by pressing down (in the direction of the arrow), and please wash the inside frequently with a kitchen cleaner or a sponge.



► When installing the soft steam cap on the product, insert the ① part as shown in the figure and press the ② part firmly to secure it

How to use the handle

1. After cooking, turn the handle from “Lock” to “Unlock” to open

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.

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

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



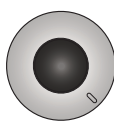
When top cover does not close perfectly

Do not try to close the top cover by force. It can damage your cooker and cause problems.



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

2. To close the top cover turn the handle to unlock 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.

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.	• Press “Pressure Cook/Turbo” button is pressed? • Is there power cut while in cooking?	• Press the “Pressure Cook” button once. And check “ ” sign on the display. • Blackout backup power source for the Rice Cooker, see Page 15.
When the rice is not cooked well.	• 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 14,20 • Add water about half the notch and then cook.
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 it the menu selected correctly?	• Refer to Page 14,20
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?	• Close the top cover perfectly. • Always keep the power on while warming. • As possible, keep warming time within 12 hours. • Don't warm rice with other substance.
“  ” signs show up.	• Temperature sensor 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 “  do ” sign appears.	• It shows on the display when pressing “Start” button again, or when the cooking has finished and you’ve never turned the handle to ‘Unlock’.	• It can be solved by turning handle to ‘Unlock’ and then turn to ‘Lock’.

CHECK BEFORE ASKING FOR SERVICE

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

Case	Check points	Do the following
When the button cannot operate with “  ”	• Is the inner pot inserted? • Check the rated voltage?	• Please insert inner pot. • This product is AC 120V only.
When the Pressure “Cook/Turbo” Timer button does not operate with “  ”	• Did you turn the Lock/Unlock Handle to “Lock” • Is “pressure” lamp on?	• Please turn the “Lock/Unlock” 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 substance on the temperature sensor or the bottom surface of the inner pot.
When “  ” is showed on the LCD	• Check the rated Voltage?	• Unplug power and contact customer service. • It is normal to get “” when putting only water. • This is only for AC 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. • Check the AM and PM. • Maximum reservation time is 13 hours. (Refer to page 19)
When you smell after and before cooking?	• Did you clean it after cooking?	• Please clean it after cooking.
When the Lid cannot be closed	• Is the inner pot correctly inserted in the main body? • Is the Lock/Unlock handle on the top cover set to “Lock”? • Is there hot food in the inner pot?	• properly insert the inner pot. • Please turn the “Lock/Unlock” handle to “Lock”. • Pull the pressure handle to aside once.
When “tick, tick” sounds occurs while cooking and warming.	• Is it the sound of cooking relay? • Did you wipe the moisture of bottom of inner pot?	• It is normal that the “tick, tick” sound of relay is an on and off operation. • The moisture of the bottom of the inner pot may cause “tick, tick” sound. Please wipe the moisture.

CHECK BEFORE ASKING FOR SERVICE

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

Case	Check points	Do the following
When you cannot turn to "Unlock".	• Did you turn the "Lock/Unlock" handle before exhausting steam thoroughly? • Did you turn the "Lock/Unlock" handle before exhausting steam perfectly?	• Don't open the top cover while cooking. If you want to open top cover while cooking, press the "Cancel" button more than 2 seconds and exhaust the steam. • Pull the pressure handle to aside once until the steam is fully exhausted.
When the top cover cannot open even when Lock/Unlock handle is turned to "Unlock".		• Pressure is still remaining in the cooker • Pull the pressure handle to aside once until the steam is fully exhausted.
When the steam released between the top cover?	• Is there an external substance on the packing? • Is packing too old?	• Clean the packing thoroughly • If the steam is released through the top cover, please power off and contact the service center and dealer. • Cover packing life cycle is 12~36 months. Please make sure to replace your packing once a year.
When the "Cancel" button does not operate while cooking.	• Is the inner pot hot?	• Keep pressing the "Cancel" button for 2 seconds for safety reason if you want to cancel while cooking. • Be careful of hot steam emission or hot contents spattered from the automatic steam outlet during cancellation.
When you hear weird noises during cooking and warming	• Is there a wind blowing sound when cooking the rice? • Is there a "Chi" sound when warming the rice?	• This is the sound of the fan motor to cool the internal parts. This is normal. • The "Chi" sound during the warming process is the sound of IH cooker operating. This is normal.
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.



产品部件名称 (外部)



配件



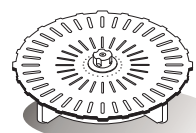
使用说明书及料理指南



饭勺



量杯



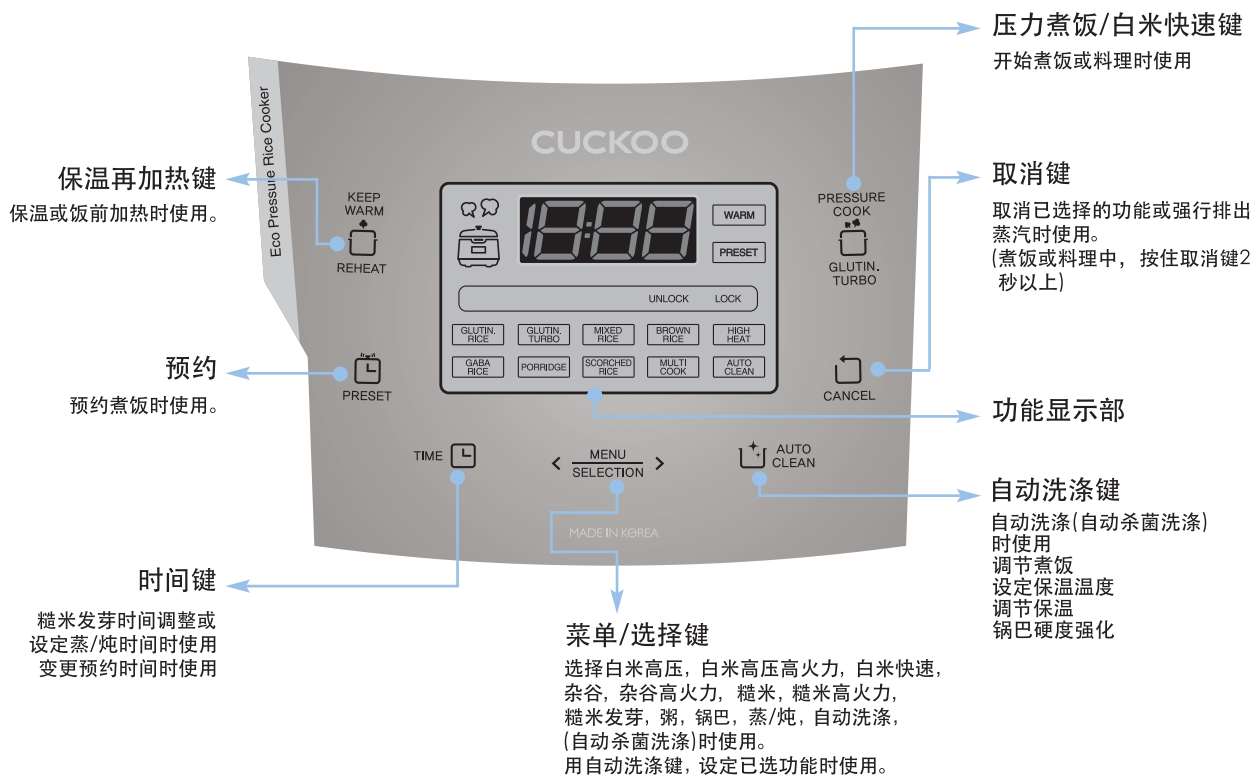
蒸盘
(蒸盘的使用方法
请参照“料理指导书”)

部件名称 (内部)

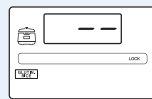




功能操作部名称及作用 / 功能显示部显示异常时检查方法



※插入电源后产品未动作时, 显示屏如图显示待机状态。
(待机状态画面的菜单, 有无语音根据使用者设定的不同显示也不同)
※功能操作时, 按取消键将自动转换为待机状态。
※按键力度以听到响声为准, 产品的形状和颜色因设计改进会有所变化, 恕不另行通知。



〈 待机状态画面 〉

功能显示部显示异常时检查方法

使用方法不正确或产品出现异常时会按以下方法给予警告。
正常操作使用或处理后仍不能排除故障时请拨打售后服务电话。

	· 无内锅时显示。
	· 温度感应器出现异常时显示。
	· 结合手柄未完全转至“关闭”位置状态下按压力煮饭/白米快速键或预约/自动洗涤键时显示。 请将结合手柄完全转至“”(关闭)位置。
	· 煮饭完成后在保温状态下未将结合手柄转至“”(开启)位置, 待机状态后再次按压力煮饭/白米快速键或预约/自动洗涤键时显示。此功能是确认结合手柄的感应装置。将结合手柄转至“”(开启)位置后再次转至“”(关闭)位置时会自动消失。
	· 温度传感器出现异常时显示。
	· 微电脑外部内存出现异常时显示。
	· 微电脑内存出现异常时显示。
	· 连续煮水或产品出现异常时显示。



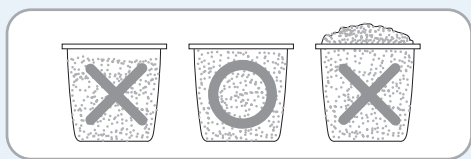
煮饭前准备事项



1

洗净内胆, 擦干水分.

- ▶ 请用柔软的抹布清洗内胆.
- ▶ 使用粗质抹布清洗内胆时容易把内胆内外的喷涂脱落.
- ▶ 请不要将尖锐的餐具放入内胆一起清洗. (内胆喷涂可能会脱落)



2

按人数用量杯计量米量后放入内胆.

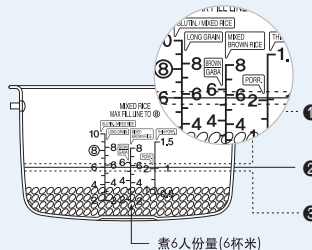
- ▶ 米量以量杯水平面为基准等于1人份量. (例: 3人份时米量为3杯, 6人份时米量为6杯)

3

请将米淘洗干净将洗净的米倒入内胆.

4

根据所需菜单调整水位



- ▶ 把内胆水平放置在固定台面后, 按内胆水刻度调整水位.
- ▶ 内胆水刻度为米和水同时放入时的刻度.
- ① 陈米或煮较粘的米饭时: 比规定量多加半刻度水量.
- ② 煮6人份量(6杯米)时, 水位调至“白米、杂谷”6刻度.
- ③ 煮浸泡的米或较硬的米饭时: 比规定量少加半刻度水量.

5

插入电源插头后将内胆放入产品内.
请将内胆正确放入产品内.

- ▶ 内胆外侧底部粘有米粒或异物时会影响煮饭或产品可能会受损.
- ▶ 内胆未完全放置于机体内时无法盖锅盖. (内胆把手要放置于机体两侧的槽)



6

盖上锅盖后将结合手柄转至“” (关闭)位置.

- ▶ 功能显示部显示“关闭”标志时表示锅盖已盖紧.

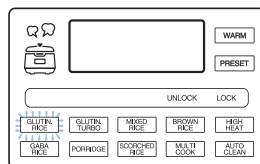




煮饭方法

1 按菜单/选择键选择所需菜单.

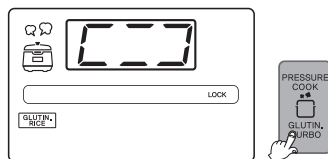
- 确认是否安装分离式内锅盖.
- 煮饭前请将压力锥水平放置.
- 每按一次菜单/选择键以白米高压->白米高火力->白米快速->杂谷->杂谷高火力->糙米->糙米高火力->糙米发芽->粥->锅巴->万能炖->自动洗涤顺序反复选择.
- 按住时按顺序连续变化.
- 白米高压、白米高火力、杂谷、杂谷高火力、糙米、糙米高火力、糙米发芽菜单完成一次煮饭后,会自动记忆,再次做同样菜单时,无需重新选择.



例)选择白米高压时
▶语音提示“白米高压”.

2 按压力煮饭/白米快速键开始煮饭.

- 煮饭前将结合手柄转至“”(关闭)位置后按压力煮饭/白米快速键时,语音提示“白米高压, cuckoo 开始煮饭”的同时,开始煮饭.
- 煮饭前未将结合手柄转至“”(关闭)位置后按压力煮饭/白米快速键时,有警告音和显示屏显示“E01”并语音提示“请将压力解除手柄调至压力位置”的同时停止操作.



例)煮白米高压时

3 焖饭阶段(如:白米)

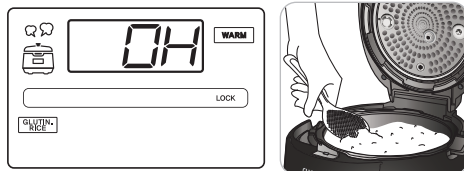
- 进入焖饭阶段时,显示部显示剩余时间并语音提示“焖饭阶段开始”.根据所选菜单时间会有所差异.
- 焖饭阶段完成前1~3分钟时,语音提示“开始排出蒸汽”的同时自动排出蒸汽.蒸汽自动排出时注意不要受到惊吓及烫伤.

例)剩余14分钟时

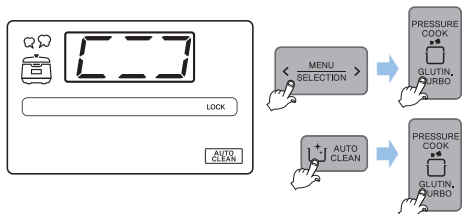


4 完成煮饭

- 煮饭完成后,语音提示(CUCKOO~鸟叫声)“煮饭已完成”的同时自动进入保温状态.
- 无需保温时请按2秒取消键,取消保温.
- 煮饭完成后请搅匀米饭.
- 锅盖结合手柄不易转动时,请推动压力锥等蒸汽完全排出后转动.
- 煮饭中请勿按取消键,煮饭功能会被取消.



自动洗涤(自动杀菌洗涤)使用方法



内锅里倒入2刻度水,盖好锅盖,将结合手柄转至“”(关闭)位置.

方法1.按菜单/选择键选择自动洗涤(自动杀菌洗涤)功能后按压力煮饭/白米快速键.

方法2.在待机状态下按自动洗涤键后,按压力煮饭/白米快速键.

锅底米饭出现淡黄现象

此现象为米中淀粉沉淀锅底所致,属正常现象,此淡黄米饭的口感更加清香美味.

本产品为高温、高压下煮饭,米饭出现淡黄现象,请放心使用.使用预约功能做出的米饭比正常煮饭锅底出现黄现象会更明显.

停电记忆功能

- ▶ 本产品设有停电记忆功能,即使停电也能记住之前状态,停电2分钟内再次来电时能正常工作.(根据产品型号略有差异)
- ▶ 若因停电造成煮饭或料理被取消时,再次按压力煮饭/白米快速键,才能继续煮饭.
- ▶ 煮饭或料理中,若停电,会相应延长煮饭时间,根据停电时间长短会略有不同.
- ▶ 保温中因停电导致米饭变凉时,会自动取消保温功能.

煮饭方法



菜单使用方法

白米高压	煮较粘的米饭时使用。	杂 谷	煮杂谷饭时使用。
糙 米	煮未发芽的糙米饭时使用。	糙米发芽	煮糙米发芽饭时使用。
粥	熬营养粥时使用。	锅 巴	煮带锅巴的米饭时使用。
万能炖	手动调整料理时间。	高火力 (白米, 杂谷, 糙米)	煮, 比一般米饭飘香, 柔软的米饭时使用。 (可能会出现锅底米饭淡黄现象。)
自动洗涤 (自动杀菌洗涤)	煮饭, 保温或料理结束后清除异味时使用。		
白米快速	- 选择“白高压米”菜单后按压力煮饭/白米快速键或选择白米快速菜单可缩短煮饭时间。 (白米两人份为基准约需 17分钟) - 使用白米快速煮的米饭效果不如正常煮的米饭效果好, 因此请将煮饭容量控制在6人份以下。 - 煮饭前将白米充分浸泡20分钟后开始煮饭效果更佳。		

※使用白米快速或煮少量米饭时,流入到接水盒里的水可能会增多,煮饭完成后请及时清理接水盒。

各菜单使用方法

菜 单	煮 饭 方 法	水 位	容 量	煮 饭 时 间
白 米	选择白米菜单→按压力煮饭/白米快速键	白米·杂谷	2~10人份	约30~39分
白米高火力	选择白米高火力菜单→按压力煮饭/白米快速键		2~10人份	约31~44分
白米快速	1.压力煮饭/白米快速键连续按2次。 2.选择白米快速菜单→按压力煮饭/白米快速键		2~6人份	约17~22分
杂 谷	选择杂谷菜单→按压力煮饭/白米快速键		2~8人份	约46~59分
杂谷高火力	选择杂谷高火力菜单→按压力煮饭/白米快速键		2~8人份	约49~64分
糙米杂谷	选择杂谷菜单→按压力煮饭/白米快速键	糙米杂谷	2~8人份	约46~59分
糙米杂谷高火力	选择杂谷高火力菜单→按压力煮饭/白米快速键		2~8人份	约49~64分
糙 米	选择糙米菜单→按压力煮饭/白米快速键	糙米发芽	2~6人份	约52~64分
糙米高火力	选择糙米高火力菜单→按压力煮饭/白米快速键		2~6人份	约57~69分
糙米发芽	选择糙米菜单→选择发芽时间→ →按压力煮饭/白米快速键		2~6人份	发芽时间+ 约71~98分
粥	选择粥菜单→按压力煮饭/白米快速键	粥	1~2人份	约71~98分
锅巴	选择锅巴菜单→按压力煮饭/白米快速键	白米·杂谷	2~4人份	约38~41分

※保温中按取消键取消保温后,再选择所需功能。

※做参鸡汤、万能炖等料理后煮饭时可能会有异味。

(参照清洁保养方法,擦净密封圈及分离式内锅盖后使用)

※糙米杂谷、糙米高火力菜单是白米与糙米按5:5比例煮饭时使用。

※豆、红豆等硬的杂谷煮熟或浸泡后选择杂谷菜单再煮饭。

※各菜单的煮饭时间根据使用环境会有所差异。

※此外显示“E dO”时,将结合手柄转为开启位置后再转为关闭位置。



调节饭味功能使用方法

调节煮饭功能(煮饭温度调节功能)

此功能跟以往固定温度阶段的产品不同的是,可调节煮饭时加热完成的温度阶段(温度高、低)

消费者可以按个人喜好进行调节.

初期设定值为 **3:0** 根据情况调节阶段.

-高温阶段: 煮杂谷类或喜欢较粘的米饭时设定.

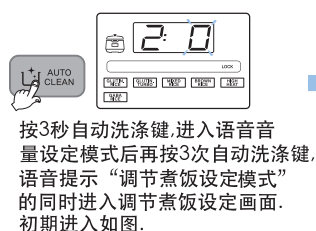
-低温阶段: 煮新米或喜欢较硬的米饭时设定.

调节煮饭功能使用方法

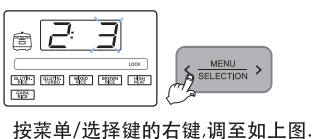
待机状态下按3秒自动洗涤键,进入语音音量设定模式后,再按3次自动洗涤键,进入调节煮饭设定模式.

此时“CUCKOOOC福库调节饭味”支持的所有菜单显示在显示屏上.

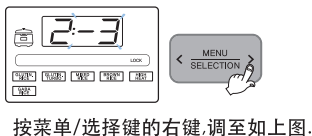
① 调节煮饭设定画面



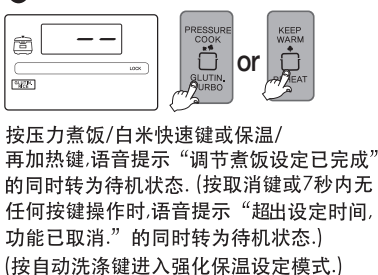
②-1 高阶段调整模式



②-2 低阶段选择模式



③ 完成设定画面



1. “调节煮饭”功能适用于白米高压、白米高火力、白米快速、杂谷、杂谷高火力、糙米、糙米高火力、糙米/发芽.
2. 请按个人喜好设定调整煮饭阶段,调整阶段越高米饭发黄现象更明显.
3. 调整阶段设定后煮饭时,根据米的状态及含水量不同会有所差异.

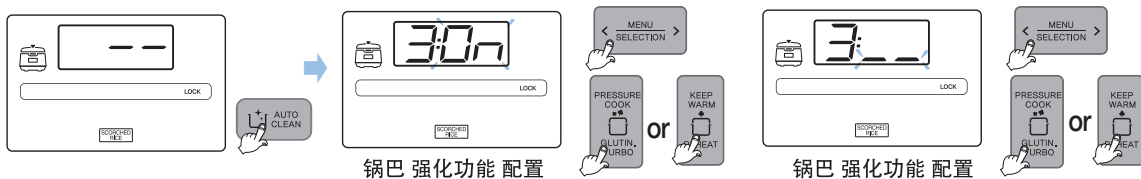
锅巴的做法

1. 将结合手柄转至“0” (关闭)位置后,按菜单/选择键选择锅巴.
 2. 按压力煮饭/白米快速键开始煮饭.
 3. 锅巴完成后,打开锅盖盛出米饭食用锅巴即可.
- ▶ 做锅巴时最多可做4人份.
 - ▶ 做锅巴时,水位以“白米、杂谷”刻度为基准.
 - ▶ 米无需彻底洗净(淘米水半透明程度即可).
 - ▶ 若要食用硬锅巴的米饭时,将调整水量的内锅放入机体内盖好锅盖浸泡30分钟后开始煮饭.

锅巴硬度设定方法

使用“锅巴”菜单煮饭时,可根据嗜好调整锅巴硬度.

▶ 锅巴硬度设定方法(需增加锅巴硬度时使用.)



1. 待机状态下按3秒以上自动洗涤键进入语音音量设定模式后,再按4次自动洗涤键,语音提示“锅巴硬度调整模式”的同时进入锅巴硬度设定模式.
2. 锅巴硬度设定模式画面中,按菜单/选择键,设定锅巴硬度功能后,按压力煮饭/白米快速键或保温/再加热键时,语音提示“锅巴硬度调整模式已选择.”的同时锅巴硬度功能已设定.
3. 进入锅巴硬度设定模式后,按取消键或7秒内无任何按键操作时,语音提示“超出设定时间,功能已取消”的同时功能设定被取消,并转为待机模式.



糙米/发芽

什么是糙米发芽

糙米比白米营养价值高,但口感欠佳、较硬、不易消化等缺陷,不过稍微发芽会激活其含有的营养成分,并促进吸收。

糙米发芽特征

发芽糙米会提高糙米的营养价值,可改善米饭的口感,促进消化及吸收的特点。

- ▶ 发芽糙米的口感比糙米好
- ▶ 营养丰富易消化-糙米发芽过程中会散发淀粉酶激素,因而促进吸收。
- ▶ 对儿童及考生是营养健康食品.-含有丰富的食用纤维。
- ▶ -GABA(氨基丁酸)在医学界认为;可促进肝和肾的新陈代谢,抑制中性脂肪层的增加,防止血压上升,促进脑细胞的新陈代谢等易于人体的功效。

糙米/发芽菜单使用方法

- 1 为促进发芽率,请将糙米提前浸泡16小时以内
预备发芽方法
 - ▶ 将洗好的糙米放入容器里,倒入充分的水浸泡。
 - ▶ 预备发芽时间应控制在16小时以内,使用糙米发芽菜单之前必须重新清洗后煮饭。
 - ▶ 清洗时,应轻轻搓洗,若过度用力搓洗会使胚芽掉落,容易导致糙米不发芽。
 - ▶ 预备发芽时,根据浸泡时间不同会产生特殊味道。
 - ▶ 将洗好的预备发芽糙米放入内锅,按煮饭量调整水位,选择糙米发芽菜单。
 - ▶ 受炎热的夏日或保管温度的影响糙米在预备发芽时会产生异味,请缩短浸泡时间,且淘米时多加留意。
- 2 盖好锅盖,将结合手柄转至“”(关闭)位置后,按菜单/选择键,选择糙米/发芽。
 - ▶ 选择糙米发芽功能时,显示部显示“”。
 - (语音提示“糙米发芽,请按时间键调整发芽时间后,按压力煮饭键完成”)
- 3 按压力煮饭/白米快速键。
 - ▶ 按压力煮饭/白米快速键时根据设定时间进行糙米/发芽后开始煮饭。
 - ▶ 糙米发芽中显示剩余时间。

糙米/发芽煮饭时注意事项

- 1 想尽快食用糙米发芽饭时,无需浸泡做预备发芽,可直接选择糙米发芽功能设定糙米发芽时间后,按压力煮饭/白米快速键。(芽的大小并不影响营养成分的多与少。)
- 2 在气温过高的环境下设定糙米发芽时间过长时会产生异味,此时把糙米发芽设定时间缩短为宜。
- 3 使用糙米发芽功能时,最多可做6人份。
- 4 可以使用自来水,但使用矿泉水会更好。
- ▶ 不可使用开水或凉开水,可能会导致糙米不发芽
- 5 糙米的发芽率或芽的长度等发芽状态根据糙米存放环境和保管时间的不同会有所差异。
- 发芽糙米根据糙米种子的不同胚芽长度及发芽率会有所差异。
- 发芽糙米必须使用收割未满1年的糙米,尽可能使用加工后保管时间短的糙米。
- 6 糙米发芽功能设定3H小时,不可预约,如需预约时,请将菜单设定为‘糙米’后,再预约。
- 7 根据糙米的种类不同锅底米饭出现淡黄现象及米饭状态会有所差异。
- 根据个人口味调整水位或使用调节饭味功能。
- 8 根据使用环境或白米的状态可能看不到芽。

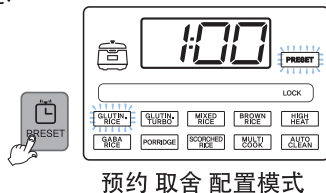


预约煮饭方法

预约煮饭方法

1 锅盖结合手柄转至“” (关闭)位置, 显示屏显示“关闭”标志后按预约键。

- ▶ 按预约键时,语音提示“请按时间键调整预约时间后,按压力煮饭键完成”的同时,预约字样如图闪烁。
- ▶ 按预约键后,请在7秒内完成预约时间设定。
- ▶ 保温状态下设定预约煮饭时,按取消键取消保温功能后再设定预约时间。



2 按时间键设定预约时间

- ▶ 每按一次时间键,时间增加10分钟,按住时连续增加。
- ▶ 预约时间设定范围为从1小时~12小时50分为止。

3 按菜单/选择键,选择所需菜单。

- ▶ 糙米发芽菜单,设定为3H时不能预约,如需预约,设定为‘糙米’菜单后,再预约。
- ▶ 万能炖菜单时,设定万能炖时间后方可预约,设定时间为60分钟以上时,预约煮饭时间设定为2小时。
- ▶ 不选择菜单时,自动预约白米煮饭。



4 预约时间设定7秒后,自动进入预约煮饭。

- ▶ 按预约键后,7秒内无任何按键操作,自动进行预约煮饭。
- ▶ 进入预约煮饭时,预约指示灯停止闪烁,预约时间以1分为一个单位减少并进行预约煮饭。(预约煮饭进行时,时间和分之间的“:”标志闪烁。)



设定的预约时间是预约煮饭完成为止的剩余时间。
(根据煮饭容量及使用条件,完成时间会有所差异。)

预约煮饭时注意事项

1 预约煮饭时

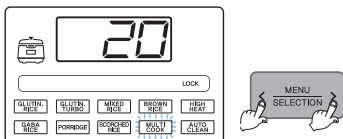
- ▶ 开封时间长的米比较干燥,煮饭时会出现夹生现象。
- ▶ 根据设定预约煮饭时间或使用环境,可能会出现米饭夹生或过稀的现象,以水刻度为基准,加減水量进行调整。
- ▶ 预约煮饭容量过多或设定预约煮饭时间过长时,会增加锅底米饭出现淡黄现象。

2 变更预约时间

- ▶ 变更预约时间时,按取消键取消后,再重新设定。

万能炖菜单使用方法及预约方法

1



盖好锅盖,将结合手柄转至“” (关闭)位置后,按菜单/选择键选择万能炖。

- ▶ 选择万能炖菜单时,显示屏显示20分钟。
(语音提示“万能炖,按时间键调整料理时间后,按压力煮饭键完成。)

2

按时间键设定时间。(各菜单时间设定参照料理指导书)。

- ▶ 每按一次时间键时时间会增加5分钟。
- ▶ 万能炖时间设定范围为10分~90分。

3



按压力煮饭/白米快速键。

- ▶ 按压力煮饭/白米快速键开始万能炖料理。万能炖料理开始后显示屏显示剩余时间。



保温/再加热方法

如何做美味可口的米饭

使用须知

请使用量杯正确量取米。	若水量调整不正确，可能会出现过硬，夹生，过稀等现象。
请将内锅水平放置后调整水位。	
建议选购小袋装的米，以免长时间放置质量变差。 将米存放于阴凉干燥处。 若煮开封时间较长的米时，多加半刻度水。	煮干硬的米时，即使使用量杯正确量取米也会出现过硬现象。
煮干硬的米时，应避免预约煮饭，请多加半刻度水后进行煮饭。	预约时间越长锅底米饭焦黄现象更明显。
预约时间超过10小时或预约干硬的米时，会有夹生及夹层现象。	
保温时间要控制在12小时以内。	长时间保温时米饭会出现异味或变色现象。
请经常清理本产品。 特别是内锅盖粘有异物时应及时清理。	产品未经常清理时，细菌容易滋生保温时会产生异味。

保温时注意事项

煮饭完成后或保温中锅盖不易打开时，请推动压力锥等蒸汽完全排出后再打开。	长时间保温时，可能会产生变色或异味。请将保温时间控制在12小时以内。
保温或保温再加热时必须将结合手柄转至“  ”（关闭）位置。 (锅盖开启按钮可能会破损或影响保温效果)	在特性上压力做出的米饭会比一般电饭锅做出的米饭变色要快。 (保温24小时显示屏保温时间会闪烁)
煮饭完成后，将米饭搅匀进行保温效果会更佳。 (保温少量的米饭时，请将米饭堆积在内锅中央)	保温杂谷，糙米时米饭质量不如白米，因此尽量不要保温。 保温中内锅边缘或蒸汽排出口下端的米饭可能会产生白化现象，此时请将米饭搅匀。
保温中内锅无米饭或不使用时，请按取消键取消保温功能或切断电源。	
请勿将饭勺放入锅内一起保温。 特别是放入木勺时，细菌容易滋生会产生异味。	请勿保温过少的米饭或请勿将剩饭与凉饭一起保温。 保温中米饭可能会产生异味。

保温时有异味时

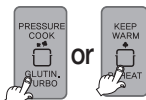
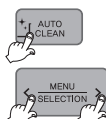
- ▶ 请及时清理产品，特别是内锅盖清理不干净时细菌容易滋生保温时会产生异味。
- ▶ 虽然外观上干净，但仍会有细菌导致异味，有异味时，使用自动杀菌洗涤（自动洗涤）菜单进行洗涤，自动杀菌洗涤（自动洗涤）完成后，内胆必须清洗干净。
- ▶ 做汤、炖等料理后，未清理产品导致保温时会产生异味。



保温/再加热方法

保温温度调节方法

即使经常清理或煮水消毒后保温中的米饭仍产生异味或变色时请调整保温温度。
需调整保温温度时请与售后服务联系(40065-80805)



- ① 待机状态下按3秒自动洗涤键,进入语音音量模式后,再按1次自动洗涤键,语音提示“保温温度设定模式。”的同时,进入保温温度设定模式,显示屏如图显示,这时“74”表示当前保温温度。
- ② 按菜单/选择键,显示屏按以下顺序变化 74→75→76→77→78→79→80→69→70→71→72→73
- ③ 选择所需温度后按压力煮饭/白米快速键或保温/再加热键语音提示“保温温度设定已完成。”的同时,自动转为待机状态。(按取消键或7秒内无任何按键操作时,语音提示“超出设定时间功能已取消”的同时,转为待机状态)。(按自动洗涤键,转为调节保温设定模式。)

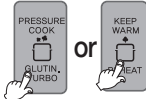
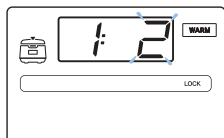
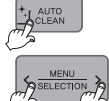
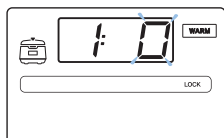
※ 初始设定温度可能与说明书不同。

温度调整值

1. 保温米饭有馊味并有很多凝结水珠时: 将保温温度提高1~2摄氏度。
2. 米饭严重发黄并有异味时: 将保温温度降低1~2摄氏度。

调节保温功能设定方法

保温中打开锅盖时内锅盖上有凝结水珠或内锅边缘的米饭出现白化现象时使用的功能。



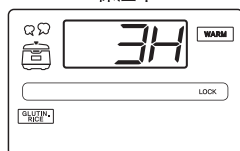
- ① 待机状态下(数字显示画面显示 - -)按3秒自动洗涤键,进入语音音量模式后,再按2次自动洗涤键,语音提示“调节保温设定模式。”的同时,进入调节保温设定模式。
- ② 按菜单/选择键,显示屏按以下顺序变化 0→1→2→-2→-1→0
- ③ 设定所需值后,压力煮饭/白米快速键或保温/再加热键语音提示“调节保温设定已完成。”的同时,自动转为待机状态。(按取消键或7秒内无任何按键操作时,语音提示“超出设定时间功能已取消”的同时,转为待机状态)。(按自动洗涤键,转为调节煮饭设定模式。)

1. 内锅盖上有凝结水珠时: 按菜单/选择键调高设定值。
2. 米饭边缘出现白化现象时: 按菜单/选择键调低设定值。

保温/再加热

► 保温中若想食用热乎乎的米饭时,按保温/再加热键,语音提示“保温再加热开始”的同时开始保温再加热,9分钟后可食用热乎乎的米饭。

<保温中>



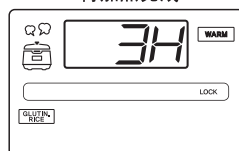
显示屏显示“3H”表示已保温3小时。

<再加热中>



显示屏显示“09”表示开始进行再加热并显示剩余时间。

<再加热完成>



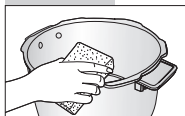
保温/再加热完成时语音提示“保温再加热已完成”的同时,自动进入保温状态并显示保温时间。

- 经常使用再加热功能时,米饭会变色或发干,使用次数1日不易超过1~2次。
- 使用其它容器煮的饭要进行保温时,将米饭盛入内锅后按1次保温/再加热键此时显示屏显示“0H”(用其它容器煮的米饭进行保温时可能会产生异味或变色)



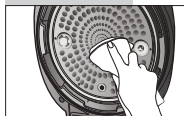
清洁保养方法

内胆



内胆底部及外侧表面水分等异物要擦净,请勿使用钢丝球,铁刷,研磨剂等清洗,请用洗涤剂和海绵。

内锅盖



内锅盖表面有米汤时,请用干抹布擦净,内锅盖中央为金属材质,要轻轻擦净。

蒸汽排出口



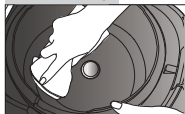
使用前/后清理蒸汽排出口时要轻轻擦拭,避免堵塞。请勿强行拆卸,如出现异常请及时拨打售后服务电话。

机体积水部



煮饭完成后产品积水部的水请用干抹布擦净。

机体内部



温度感应器表面粘有异物时,要轻轻擦拭避免受损。

控制面板



有米汤或异物时请用干抹布擦净,请勿使用钢丝球,铁刷等擦拭,会对表面产生磨损,使用前/后按键无法操作时请咨询客户服务中心。

本体部分



如需煮饭或料理时,请提前将饭煲本体与固定装置间隙中的水或者异物用洗净拧干的抹布擦净

开盖按钮部分



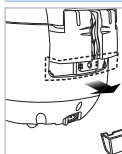
使用前/后,将开盖按钮部分的水或者异物用洗净拧干的抹布擦净,使用前/后,如开盖按钮无法按下或者无法启动,请致电客服中心。

※ 清洗内胆留意事项

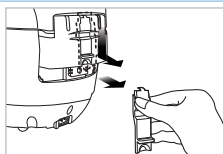
请不要将尖锐的餐具放入内胆一起清洗。

一很有可能损伤内胆。

接水盒/排水槽清洁方法



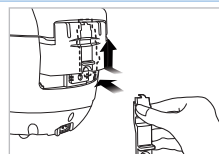
① 分离接水盒。



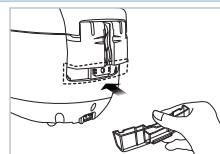
② 拖住排水槽盖把手向下一按即可分离。



③ 要用中性洗涤剂及海绵清洗。



④ 清理后将排水槽盖如图向箭头方向安装到位。



⑤ 接水盒向箭头方向安装到位。

压力锥清洁方法

压力锥

异物会堵塞压力锥蒸汽排出口,不能自动清除,使用前/后,请用透气针清理蒸汽排出口。

※ 压力锥的形状因设计改进会有所差异。

蒸汽帽

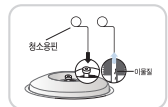
煮饭或料理结束后,要经常清洗蒸汽帽,清洗时,请用中性洗涤剂及海绵清洗。



<压力锥/蒸汽排出口的清洁方法>



① 结合手柄转至“”(关闭)位置状态下,将压力锥提起向箭头方向(逆时针)卸下即可。



② 使用透气针(附着于产品底部)清理孔内异物。

※ 透气针仅用于清理压力锥蒸汽排出口,其他孔是安全装置,严禁使用透气针。



③ 用透气针清洁孔内异物后,将压力锥向箭头方向(顺时针)安装即可。
④ 压力锥完全安装到位后,才可自由转动。

► 内锅·部件 请用中性洗涤剂和海绵清洗。

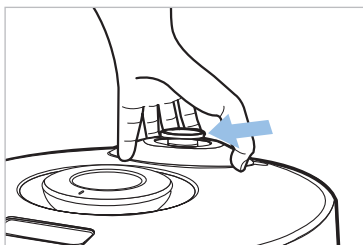




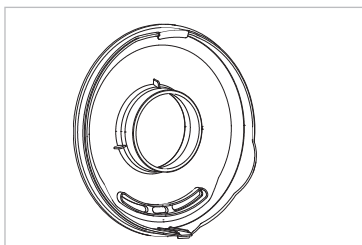
清洁保养方法

蒸汽帽清洁方法

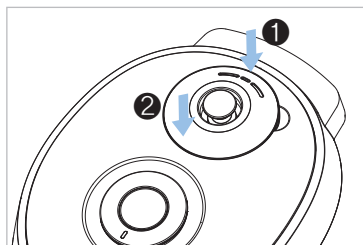
煮饭或料理结束后，请勿触摸蒸汽帽，小心烫伤。



▶如图所示，用手抓住蒸汽帽凹槽部位，转向一边后，轻轻向上提起，即可卸下。



▶蒸汽帽内部
请用厨房洗涤剂和海绵经常洗涤。



▶如图所示安装蒸汽帽时请插入
①号部位后安放
②号部位并牢牢固定。

结合手柄使用方法

1.煮饭或料理时盖好锅盖，将结合手柄转至“”（关闭）位置。此时功能显示部内“关闭”指示灯亮起，表示产品锅盖已关闭。可以选择压力煮饭的安全装置功能。

2.煮饭或料理完成后，将结合手柄从“”（关闭）转至“”（开启）位置后，按锅盖开启按钮打开锅盖。产品内部蒸汽未完全排出时，结合手柄不易从“”（关闭）转至“”（开启）位置，不要强行转动结合手柄，推动压力锥，等蒸汽完全排出后再操作。

3.开启/关闭锅盖时，将结合手柄完全置于“”（开启）位置。

· 功能显示部“关闭”指示灯不亮时，产品不能正常工作，请将结合手柄完全转至“”（关闭）位置。

· 从上看结合手柄部时结合手柄要与右图位置一致。

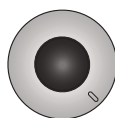


锅盖不易盖上的注意事项

请勿强行盖上锅盖，否则产品可能会受损。锅盖不易盖上时，请确认以下事项。



- 1.内锅是否正确放置于机体内。
(内锅把手要放置于机体两侧槽内。)
- 2.结合手柄要转至开启位置。



- 3.内部产生蒸汽或有热水时不易盖上锅盖。此时先推动压力锥后盖上锅盖，并将结合手柄转至关闭位置。

常见故障及处理方法

▼产品出现异常时请先按以下事项进行确认，仍不能正常使用时请拨打售后服务电话。

状 态	确 认 事 项	处 理 方 法
不能完成煮饭时	• 是否按了压力煮饭/白米快速键？ • 煮饭中是否停电？	• 选择所需菜单后按1次压力煮饭/白米快速键，此时确认显示屏是否显示“[-]”。 • 停电记忆功能请参照说明书。
米饭过硬或夹生时	• 是否用量杯正确计量？ • 是否正确调整水位？ • 米是否洗净？ • 是否煮了长时间浸泡后的米？ • 米是否发干？	• 请按照说明书正确使用。 • 请加多半刻度水后开始煮饭。
豆(杂谷/糙米)类半生时	• 豆(杂谷类)类 是否太干硬？	• 因豆子的种类不同,熟的程度也不同,请将豆子类(杂谷类)用水充分浸泡或煮熟后再做杂谷反。
米饭过稀时	• 是否正确选择菜单？ • 是否正确调整水量？ • 焖饭时是否打开了锅盖？	• 请正确选择所需菜单。 • 请正确调整水量。 • 煮饭完成后请打开锅盖。
煮饭中米汤溢出时	• 是否正确使用量杯？ • 是否正确调整水量？ • 是否正确选择菜单？	• 请按照说明书正确使用。
保温中产生异味时	• 是否盖好锅盖？ • 保温中是否切断电源？ • 保温时间是否超过12小时或保温米饭太少？ • 是否放入饭勺或凉饭一起保温？	• 请盖好锅盖。 • 保温中请勿切断电源。 • 保温时间要控制在12小时以内。 • 请勿放入饭勺或凉饭一起保温。
“E--”显示此标志时	• 温度感应器出现异常时显示。	• 切断电源后与售后服务中心联系。
保温中保温时间闪烁时	• 保温时间是否超过24小时？	• 保温时间超过24小时时，提示保温时间过长的功能。
“Edo”显示此标志时	• 煮饭完成后结合手柄是否一次也未转至“”(开启)位置状态下按了压力煮饭/白米快速键？	• 将结合手柄转至“”(开启)位置后重新转至“”(关闭)位置。
保温中发出警告音或保温中不能再加热时	• 是否未安装分离型内锅盖？	• 请安装分离型内锅盖。
长时间不能完成煮饭显示“E03”标志时	• 是否使用了220V电源？	• 产品出现异常(部品断线，热量不足)长时间不能完成煮饭时显示，切断电源后与售后服务中心联系。 • 连续煮水时显示“E03”标志时属正常现象。 • 本产品只限使用120V电源，请正确使用。

常见故障及处理方法

▼ 产品出现异常时请按以下方法确认，仍不能正常使用时请拨打售后服务电话。

状 态	确认事项	处理方法
按按键时显示“  ”标志时	• 是否放入了内锅？ • 是否使用了220V电源？	• 无内锅状态下不能操作，请先放入内锅后使用。 • 本产品只限使用120V电源。
显示“  ”标志时	• 结合手柄是否转至“”（关闭）位置？ • 显示屏是否显示关闭标志？	• 请将结合手柄转至“”（关闭）位置。
米饭严重烧焦时	• 温度感应器或内锅外侧底部是否粘有米粒或异物？ • 是否设定了调节饭味或调节煮饭功能？	• 请清除温度感应器或内锅外侧底部的米粒或异物。 • 根据使用情况设定或解除调节饭味或调节煮饭功能。
煮饭完成后或保温中米饭出现异味时	• 炖鸡或做排骨料理后是否清洗干净？	• 按照清洁保养方法清洗分离式内锅盖后使用。
无法盖锅盖时	• 结合手柄是否完全转至“”（开启）位置？ • 内锅里是否有热饭或其它热食品？ • 内锅是否完全放置于机体内？	• 请将结合手柄完全转至“”（开启）位置。 • 请推动压力锥后盖锅盖。 • 请将内锅完全放置于机体内。
“  ”显示此标志时	• 温度感应器出现异常时显示。	• 切断电源后与售后服务中心联系。
“  ”显示此标志时	• 显示屏内存出现异常时显示。	• 切断电源后与售后服务中心联系。
“  ”显示此标志时	• 显示屏外部内存出现异常时显示。	• 切断电源后与售后服务中心联系。

▼产品出现异常时请按以下方法确认，仍不能正常使用时请拨打售后服务电话。

状 态	确 认 事 项	处 理 方 法
结合手柄不易转至 “  ” (关闭)位置时	• 煮饭或料理中是否转动了结合手柄？ • 蒸汽未完全排出状态下是否转动了结合手柄？	• 煮饭或料理中因内部压力无法打开锅盖。若要打开锅盖时，请先按取消键2秒以上等蒸汽完全排出后再打开。 • 推动压力锥等蒸汽完全排出后再打开。
即使结合手柄完全转至 “  ” (开启)位置，锅盖无法打开时		• 推动压力锥等蒸汽完全排出后再打开。
蒸汽泄漏时	• 密封圈表面是否粘有异物？ • 密封圈是否老化？	• 请擦净密封圈后使用。 • 密封圈周围要保持清洁。 • 蒸汽泄漏时按取消键2秒以上等蒸汽完全排出后切断电源并拨打售后服务电话。 • 根据使用情况及使用次数，密封圈使用寿命为1~3年，请及时定期更换。
煮饭或料理中无法按取消键时	• 内锅内部是否很烫？	• 煮饭或料理中要打开锅盖时请按取消键2秒以上取消煮饭或料理。 • 蒸汽排出装置排出蒸汽时请不要靠近。(小心烫伤)
豆类(杂谷/糙米)夹生时	• 豆类(杂谷/糙米)是否干硬？	• 请将豆类(杂谷/糙米)浸泡或煮熟后开始煮饭。根据杂谷种类不同煮熟程度也会不同。
糙米不能正常发芽时	• 是否超出限定容量？ • 是否使用了开封时间较长的糙米？	• 请勿超出限定容量。 • 使用开封时间较长的糙米或受污染的糙米进行发芽时会降低发芽率。



RECIPE

Recipe	Set Time	Menu Mode	Ingredients	Directions
Boiled Rice	—	Glutinous Rice	Rice 6 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 by water gradation 6. 2. Firstly, lock the cover, and select the menu in the menu/selection button, and then push the Pressure Cook/Glutin Turbo button.
Pea Rice	—	Mixed Rice	3 cups of rice, 1/2 cup of pea, 1 tablespoonful of sake, 1 1/2 teaspoonful of salt. ※ Boil pea before cooking.	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 glutin and mixed rice. 3. Lock the lid and select the menu with the menu/selection button. Press the Pressure Cook/Glutin Turbo button to save.
Boiled Barley			2 cups of rice, a cup of barley	
Five-grain Rice			Rice 1.5cup, millet1/3cup, glutinous rice1/2cup, red beans 1/3cup, sorghum1/3cup and salt 1 teaspoon	
Boiled Fresh Germinated Brown Rice	4Hours	GABA	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 menu with the menu/selection button. Press the Pressure Cook/Glutin Turbo button to save.
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 and prepared ingredients into the inner pot. Pour water up to the line 3 for GABA rice. 2. Lock the lid and select the menu with the menu/selection button. Press the Pressure Cook/Glutin Turbo button to save.
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 menu with the menu/selection button. Press the Pressure Cook/Glutin Turbo button to save.
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 1 tablespoon, honey 1 tablespoon and sugar 1 tablespoon, 1/3 cup of water	
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.	
Pine Nut Porridge	—	Porridge	Rice 1 cup, pine nut 1/2cup and some 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. Serving for 1: Rice porridge line marking 1, Serving for 1.5 : Rice porridge line marking 1.5, Serving for 2 : Rice porridge line marking 2 (* Note : Rice porridge cooks for maximum 2 servings) 2. Lock the lid and select the menu with the menu/selection button. Press the Pressure Cook/Glutin Turbo button to save.
Abalone Porridge	—		A cup of rice, 1 tablespoonful of sesame oil, 1 piece of abalone, a little bit of salt	
Special Chicken Porridge	—		Rice 1cup, chicken 200g, chicken soup 600cc, 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	
White Porridge	—		Rice 1 cup	
Red Bean Porridge	—		Rice 1 cup, 1/3 cups of red bean, 1 cups of glutinous rice.	
Steamed Rib	45Minutes	Multi Cook	Beef rib (port rib 1.2kg, sake 3 tablespoons, nicely aged soy sauce 5tablespoons, crushed garlic 1 tablespoon, sesame oil 1 teaspoon, onion juice 3 tablespoons, pear juice 3 tablespoons, sugar 3tablespoons, chopped scallion 5tablespoons, ground sesame mixed with salt 1 tablespoon, ground pepper 1 teaspoon, carrot 1 unit, chestnut 10 units, ginkgo nut 20 units and ground pine nuts 1 tablespoon	1. Put the prepared ingredients in the inner pot. → Please refer to our website (www.cuckoo.co.kr) for more information. 2. Lock the lid and select the menu with the menu/selection button. Press the Pressure Cook/Glutin Turbo button to save.
Steamed Chicken			1 chicken (1Kg), potato100g, carrot 100g, sugar 3 tablespoon, chopped scallion 1 teaspoon, crushed garlic 1 teaspoon, nicely aged soy sauce 6 tablespoons, ginger juice 1teaspoon, ground pepper 1/2teaspoon, ground sesame mixed with salt 1 tablespoon and sesame oil 1 1/2 tablespoons	
Butter chocolate cake			200g of butter, 90g of sugar, 3 eggs, 110g of pancake powder, 70g of chocolate	
Steamed Rice Cake			5 cups of nonglutinous rice, 2 cups of adzuki beans, 1 tablespoonful of salt, 5 tablespoonful of sugar and 3 tablespoonful of water	
Potato			Potato (less than 200g) 6EA	
Boiled Pork	40Minutes		Pork (shank or pork belly) 400g, ginger 1EA, some garlic, onion 1EA, scallion 1EA and some kimchi	
Five-flavor Pork			700g of pork, 2/3 cup of soy sauce, 3 tablespoonful of sugar, a little bit of silk yarn * Five flavors : 6 grains of black pepper, 7cm of cinnamon, 4 pieces of star anise	
Corn			Corn 4EA	

RECIPE



Recipe	Set Time	Menu Mode	Ingredients	Directions
Fresh Cream Cake	40Minutes	Multi Cook	Flour (weak flour) 1cup, egg 4EA, 1 tablespoon of butter, 1tablespoon of milk, some vanilla perfume, 3/4 cup of sugar and some salt Whipped cream : 200cc of cream, 1/4cup of sugar * Fruits : Cherry 2EA, strawberry 5EA, 1/4 can of tangerine and kiwi 1EA	1. Put the prepared ingredients in the inner pot. → Please refer to our website (www.cuckoo.co.kr) for more information. 2. Lock the lid and select the menu with the menu/ selection button. Press the Pressure Cook/Gluten Turbo button to save.
Steamed Clam	35Minutes		4 clams, 30g of beef, egg white 1EA, egg 1EA, 2 teaspoonful of minced Welsh onion, 1 teaspoonful of minced garlic, 1/2 teaspoonful of salt, a little bit of pepper grounds	1. Pour 2 cups of water in the inner pot and place the steam plate. Put the prepared ingredients on top of the plate. → Please refer to our website (www.cuckoo.co.kr) for more information. 2. Lock the lid and select the menu with the menu/ selection button. Press the Pressure Cook/Gluten Turbo button to save.
Sweet Potato			Sweet potato 5EA * When sweet potato is large (more than 150g), cut it into two pieces.	
Multi-Flavor Glutinous Rice			3 cups of glutinous rice, 60g of raisin, 15 chestnuts, 10 dates, 1tablespoonful of pine nut, 100g black sugar, 1 tablespoonful of thick soy, 3 tablespoonful of sesame oil, a little bit of salt, 1/2 tablespoonful of cinnamon powder	1. Put the prepared ingredients in the inner pot. → Please refer to our website (www.cuckoo.co.kr) for more information.
Hard-boiled Cuttlefish			2 squid fish, 140g of spinach, 150g of carrot, 2 egg, a little bit of salt, a little bit of sesame oil, a little bit of wheat powder * Seasoning Sauces: 2 tablespoonful of red pepper paste, 2 tablespoonful of soy sauce, 1 tablespoonful of sugar, 1 tablespoonful of refined rice wine, 1 refined rice wine, 1 teaspoonful of sesame oil, 1 teaspoonful of red pepper powder	2. Lock the lid and select the menu with the menu/ selection button. Press the Pressure Cook/Gluten Turbo button to save.
Steak	30Minutes		Beef (for steak) 500g, some steak sauce, some salt and some ground pepper	1. Pour 2 cups of water in the inner pot and place the steam plate. Put the prepared ingredients on top of the plate. → Please refer to our website (www.cuckoo.co.kr) for more information. 2. Lock the lid and select the menu with the menu/ selection button. Press the Pressure Cook/Gluten Turbo button to save.
Steamed Blue Crab			Blue crab 2EA, beef 150g, tofu 1/2 block, red/green pepper each 1/2EA, yolk 1/2EA and some flour	
Steamed Fish			Snapper 1EA, beef 50g, shitake 3EA, stone mushroom 2EA, red pepper 1EA, egg1EA, some scallion, some garlic, some soy sauce, some ground sesame mixed with salt, some cooking oil, some sesame oil, some salt and some ground pepper	
Steamed Eggplant/ Steamed Pumpkin			2 pieces of eggplants Seasoning Sauces: 2 tablespoonful of thick soy, 1 red pepper, 1 green chilli, 1/2 tablespoonful of red pepper powder, 1 tablespoonful of vinegar, a little bit of ground sesame mixed with salt, 1/2 pieces of Welsh onion, 4 pieces of garlic, 2 teaspoonful of sugar	
Steamed Chestnut	25Minutes		Chestnut 30EA	
Steamed Bean Curd			1 set of bean curd, a little bit of salt Seasoning Sauces: 1 tablespoonful of red pepper powder, 1 tablespoonful of minced garlic, a root of Welsh onion, a little bit of sesame oil, a little bit of ground sesame mixed with salt, a little bit of shredded red pepper, 3 tablespoonful of thick soy	
Steamed Dumpling			Dumplings 20EA	
Japchae (stir-fried vegetables, and shredded meat)	20Minutes		Cellophane 250g, paprika (green, red) each 1EA, carrot 100g, onion 100g, some spinach, enoki mushroom 100g, fishcake 100g and cooking oil 2 tablespoons	1. Put the prepared ingredients in the inner pot. → Please refer to our website (www.cuckoo.co.kr) for more information. 2. Lock the lid and select the menu with the menu/ selection button. Press the Pressure Cook/Gluten Turbo button to save.
Boiled egg		10 eggs, 4 cups of water, 1~2 drops of vinegar	1. Put the egg, vinegar and water in the inner pot. → Please refer to our website (www.cuckoo.co.kr) for more information. 2. Lock the lid and select the menu with the menu/ selection button. Press the Pressure Cook/Gluten Turbo button to save.	
Steamed egg		3 eggs, 1.5 cups of water or kelp water, 1/2 teaspoon of salted shrimps, pinch of salt, 15g of carrot, 15g of green onion	1. Mix egg and water or water in a bowl and add finely chopped carrots and green onions.(chop pickled shrimp finely and add salt). 2. Lock the lid and select the menu with the menu/selection button. Press the Pressure Cook/Gluten Turbo button to save.	
Rice cake gratin		100g of rice cake for tteokguk, 2 boiled egg, 1 sweet potato, 80g of mozzarella cheese, 2 slice of cheddar cheese, little bit of olive oil, 1 cup of white sauce, little bit of parsley powder * White sauce : Flour, 20g of butter, 200g of milk, pinch of salt and white pepper (Melt butter, add flour and stir it, add milk and boil it until it gets thick, and apply salt and white pepper for seasoning)		
Tteokbokki (spicy and sweet rice cake)		300g of rice cake bars (soft), 3 pieces of fish cake, 1/3 onion, 1/3 green onion, 60g of carrot * marinade : 3 tablespoons of red pepper paste, 1/5 tablespoon of starch syrup, 1.5 tablespoon of sugar, 1/2 teaspoon of sesame salt, 1/2 teaspoon of soy sauce, 1/3 of anchovy wate	1. Put the prepared ingredients in the inner pot. → Please refer to our website (www.cuckoo.co.kr) for more information. 2. Lock the lid and select the menu with the menu/ selection button. Press the Pressure Cook/Gluten Turbo button to save.	
Rice pizza		* Dough ingredients : 200g of rice * Topping ingredients : 4 slices of ham, 4 button mushrooms, 4 tablespoons of canned corn, 2 stick of crabmeat, 80g of mozzarella cheese, 8 tablespoons of pizza sauce		
Shrimp ketchup fried rice		15Minutes	15 medium size shrimps, 1/3 green onion, 30g of onion, 30g of carrot * Ketchup sauce : 4 tablespoons of ketchup, 1.5 tablespoon of sugar, 1.5 tablespoon of starch powder, 1 tablespoon of water, pinch of salt, soy sauce, and pepper powder	



料理指南

料理种类	设定时间	菜单选择	料理材料	料理方法
米饭		米饭	白米6杯 ※材料里使用的量杯是本产品自带的量杯，1杯（180CC基准）等于1人份。	1.把洗净的白米放入内锅后，水位调至白米2刻度。 2.盖好锅盖，按 菜单/选择 键选择[白米]菜单后按 压力煮饭/白米快速 键。
豌豆饭			白米3杯，豌豆半杯，米酒1大勺，盐1.5小勺 ※使用煮好的豌豆煮饭。	
大麦饭	—	杂谷	白米1杯，大麦1/2杯	1.洗净的杂谷控水后备用。 2.把洗净的白米同准备好的材料放入内锅，水位调至白米杂谷3刻度。 3.盖好锅盖，按 菜单/选择 键选择菜单后按 压力煮饭/白米快速 键。
杂谷饭			白米1杯，小米1/4杯，糯米1/3杯，红豆1/4杯，高粱1/4杯，盐1小勺	
糙米红豆饭	—	糙米	糙米1杯，白米1杯，红豆1/3杯	1.把洗净的糙米放入锅内，水位调至糙米发芽2刻度后放入煮好的红豆。 2.盖好锅盖，按 菜单/选择 键选择菜单后，按 压力煮饭/白米快速 键。
糙米发芽饭		3小时 糙米发芽	糙米2.5杯	1.把洗净的糙米放入锅内，水位调至糙米发芽2.5刻度。 2.盖好锅盖，按 菜单/选择 键选择菜单后，按 压力煮饭/白米快速 键。
鸡胸肉绿茶饭			糙米2杯，绿茶叶3g，绿茶粉10g，鸡胸肉4块，橄榄油少许，盐少许，胡椒少许，芹菜5g橙子少许	1.把洗净的糙米放入锅内，水位调至糙米发芽2刻度后放入煮好的红豆。 2.盖好锅盖，按 菜单/选择 键选择菜单后，按 压力煮饭/白米快速 键。
嫩芽拌饭			糙米2杯，蔬菜嫩芽少许 辣椒酱：辣椒酱1/2杯，牛肉末40g，香油1大勺，蜂蜜1大勺，白糖1大勺	
蘑菇糙米料理			糙米2杯，肉汁20g，盐少许，苏子叶2张，南瓜1/3个，香菇1捆 ※根据家庭的嗜好选择蘑菇。	
松子粥	—	粥	白米1杯，松子半杯，盐少许	1.将准备好的材料放入内胆，水位调至适当刻度。 2.1人份：粥水位为1刻度，1.5人份：粥水位为1.5刻度 2人份：粥水位为2刻度 (粥最多可做2人份) 3.盖好锅盖，按 菜单/选择 键选择菜单后，按 压力煮饭/白米快速 键。
鲍鱼粥	—		白米1杯，香油1大勺，鲍鱼1个，盐少许	
特味鸡粥	—		白米1杯，鸡肉200g，鸡汤600ml，红辣椒1个，青椒1个，盐少许 调料：葱末1大勺，蒜末1大勺，酱油2大勺，芝麻盐少许，香油2小勺，胡椒粉少许	
白米粥	—		白米1杯	
红豆粥	—		白米1杯，红豆1/3杯，糯米粉1杯	
炖排骨	45分	万能炖	牛排(或猪排)1.2kg，料酒3大勺，老抽5大勺，蒜末1大勺，香油1大勺，洋葱汁3大勺，梨汁3大勺，白糖3大勺，葱末5大勺，芝麻盐1大勺，胡椒粉1小勺，胡萝卜1个，栗子10个，银杏20个，松子1大勺	
炖鸡			鸡1只(1kg)，土豆100g，胡萝卜100g，白糖3大勺，葱末1大勺，蒜末1大勺，老抽6大勺，姜汁1大勺，胡椒粉1/2小勺，芝麻盐1大勺，香油1.5大勺	1.将准备好的材料放入内胆。 2.盖好锅盖，按 菜单/选择 键选择菜单后，设定时间后按 压力煮饭/白米快速 键。
黄油巧克力蛋糕			黄油200g，白糖90g，鸡蛋3个，蛋糕粉110g，巧克力70g	
红豆糕			面粉5杯，红豆2杯，盐1大勺，白糖5大勺，水3大勺	
土豆			土豆(200g以下)6个	
熟肉			猪肉(五花肉)400g，生姜1块，蒜少许，洋葱1个，大葱1根，泡菜少许	
五香酱肉			猪肉700g，酱油2/3杯，白糖3大勺，棉线少许 五香调料：胡椒6粒，桂皮7cm，八角4个	
玉米	40分		玉米4个	



料理种类	设定时间	菜单选择	料理材料	料理方法
奶油蛋糕	40分		面粉(薄力粉)1杯, 鸡蛋4个, 黄油1大勺, 牛奶1大勺, 香子兰少许, 白糖3/4杯, 盐少许 奶油: 鲜奶油200ml, 白糖1/4杯 水果: 樱桃2个, 草莓5个, 罐装蜜桔1/4罐, 猕猴桃1个	1.将准备好的材料放入内胆。 2.盖好锅盖, 按 菜单/选择 键选择菜单后, 设定时间后按 压力煮饭/白米快速 键。
蒸蛤蜊			蛤蜊4个, 牛肉30g, 蛋清1个, 鸡蛋1个, 葱末2小勺, 蒜末1小勺, 盐1/2小勺, 胡椒粉少许	
地瓜	35分		地瓜5个(较大的地瓜(150g以上)要切一半)	1.倒入2杯水放入蒸盘后将准备好的材料放入内胆。 2.盖好锅盖, 按 菜单/选择 键选择菜单后, 设定时间后按 压力煮饭/白米快速 键。
药膳			糯米3杯, 葡萄干60g, 栗子15个, 大枣10个, 松子1大勺, 红糖100g, 老抽1大勺, 香油3大勺, 盐少许, 桂皮粉半大勺	1.将准备好的材料放入内胆。
酱鱿鱼			鱿鱼2只, 菠菜140g, 胡萝卜150g, 鸡蛋2个, 盐少许, 香油少许, 面粉少许 调料酱: 辣椒酱2大勺, 酱油2大勺, 白糖1大勺, 清酒1大勺, 香油1小勺, 辣椒粉1小勺	2.盖好锅盖, 按 菜单/选择 键选择菜单后, 设定时间后按 压力煮饭/白米快速 键。
牛排			去骨牛排500g, 牛排用调料汁少许, 盐适量, 胡椒粉少许	
蒸螃蟹			螃蟹2只, 牛肉150g, 豆腐1/2块, 青椒、红辣椒各半个, 蛋黄半个, 面粉少许	
蒸鱼	30分		鲷鱼1条, 牛肉50g, 香菇3个, 石耳2张, 红辣椒1个, 鸡蛋1个, 葱, 蒜, 酱油, 芝麻, 食用油, 香油, 盐, 胡椒粉各适量	1.倒入2杯水放入蒸盘后将准备好的材料放入内胆。 2.盖好锅盖, 按 菜单/选择 键选择菜单后, 设定时间后按 压力煮饭/白米快速 键。
蒸茄子, 蒸角瓜			茄子2个/角瓜2个 调料酱: 老抽2大勺, 红辣椒1个, 青辣椒1个, 辣椒粉1/2大勺, 醋1大勺, 芝麻盐少许, 葱半根, 蒜4瓣, 白糖2小勺	
蒸栗子			栗子30个	
蒸豆腐	25分	万能炖	豆腐1块, 盐少许 调料酱: 辣椒粉1大勺, 葱1根, 蒜末1大勺, 香油少许, 芝麻盐少许, 辣椒丝少许, 老抽3大勺	
蒸饺子			饺子20个	
什锦菜			粉条250g, 柿子椒(青, 红)1个, 胡萝卜100g, 洋葱100g, 菠菜少许, 金针菇100g, 鱼饼200g, 食用油2大勺, 水1/2杯 调料酱: 白糖、酱油、香油、芝麻、芝麻盐各少许	1.将准备好的材料放入内胆。 2.盖好锅盖, 按 菜单/选择 键选择菜单后, 设定时间后按 压力煮饭/白米快速 键。
煮鸡蛋			鸡蛋10个, 水4杯, 醋精1~2滴	1.放入水跟醋鸡蛋。 2.盖好锅盖, 按 菜单/选择 键选择菜单后, 设定时间后按 压力煮饭/白米快速 键。
鸡蛋糕			鸡蛋3个, 水1.5杯, 虾酱1/2小勺, 盐少许, 胡萝卜15g, 葱叶15g	1.鸡蛋打入碗中倒入水搅匀, 胡萝卜和葱叶剁成末放入。(虾酱里放入适量盐调味。) 2.盖好锅盖, 按 菜单/选择 键选择菜单后, 设定时间后按 压力煮饭/白米快速 键。
奶酪炒年糕	20分		韩式切片年糕100g, 熟鸡蛋2个, 地瓜1个, 比萨专用奶酪80g, 切片奶酪2张, 橄榄油少许, 调料1杯, 欧芹粉少许 调料: 面粉20g, 黄油20g, 牛奶200g, 盐少许, 白胡椒粉少许 煎锅里放入黄油, 待黄油融化后倒入面粉略炒一会, 倒入牛奶熬成糊, 加入盐和白胡椒粉)	
炒年糕			年糕(软年糕)300g, 鱼饼3张, 洋葱1/3个, 葱1/3根, 胡萝卜60g 调料酱: 辣椒酱3大勺, 糖稀1.5大勺, 白糖各1.5大勺, 芝麻盐, 酱油1/2大勺, 鳀鱼汤1/2杯	1.将准备好的材料放入内胆。 2.盖好锅盖, 按 菜单/选择 键选择菜单后, 设定时间后按 压力煮饭/白米快速 键。
芝士饭			主料: 米饭200g 配料: 切片火腿4张, 双孢蘑菇4个, 罐装玉米4大勺, 蟹棒2个, 比萨专用奶酪80g, 比萨调料酱8大勺	
番茄炒虾仁	15分		虾15只, 葱1/3根, 洋葱30g, 胡萝卜30g, 番茄酱调料: 番茄酱4大勺, 白糖1.5大勺, 淀粉1.5大勺, 水1.5大勺, 盐, 酱油, 胡椒粉少许	



MEMO



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-PK10	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

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 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
Address : 103-4501 North Road
Burnaby BC Canada
V3R 4R7