

사용설명서 Operating Instructions

CRP-EH03 Fuzzy Series

0.54L(0.5~3 Persons) / 0.54L(0.5~3 인분)

CUCKOO
always new

happiness

NO.1 CUCKOO

CUCKOO IH PRESSURE JAR COOKER



love

design

emotion

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

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

저희 쿠쿠 IH 압력밥솥을 이용해 주셔서
대단히 감사 드립니다.

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

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.

HOW TO USE EXTENSION CORD / COMMENT UTILISER UNE RALLONGE

Note:

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

This appliance has a polarized plug : (one blade is wider than the other).
 As a safety feature, this plug will fit in a polarized outlet only one way.
 If the plug does not properly fit in the outlet, turn the plug over.
 If it still does not fit, contact a qualified electrician.
 Please, keep this safety feature.

SPECIFICATIONS / 제품규격

Model Name(모델명)		CRP-EH03 Fuzzy Series
Power Supply(전원)		AC120V, 60Hz
Power Consumption(소비전력)		850W
Cooking Capacity (취사용량)	GLUTIN RICE(백미)	0.09~0.54L (0.5~3CUPS)
	TUBRO GLUTIN RICE(백미쾌속)	0.09~0.36L (0.5~2CUPS)
	HIGH HEAT GLUTIN RICE(백미고화력)	0.09~0.54L (0.5~3CUPS)
	MIXED RICE(잡곡)	0.09~0.45L (0.5~2.5CUPS)
	TUBRO MIXED RICE(잡곡쾌속)	
	HIGH HEAT MIXED RICE(잡곡고화력)	
	SOFT GLUTIN RICE(소프트백미)	
	BROWN RICE(현미)	
	HIGH HEAT BROWN RICE(현미고화력)	
	GABA RICE(현미발아)	
	HIGH HEAT GABA RICE(현미발아고화력)	
	NUTRI RICE(영양밥)	
	HIGH HEAT NUTRI RICE(영양밥고화력)	
NU RUNG JI(누룽지)		
Power Cord Length(전원코드길이)	1.0m	
Pressure(사용압력)	98.0KPa(1.0kgf/cm ²)	
Weight(중량)	4.7kg	
Dimension(치수)	Width(폭)	23.1cm
	Length(길이)	32.1cm
	Height(높이)	21.8cm

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.

Warning • 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.

Do not • Indicates a prohibition
Information • Indicates an instruction

Warning **Do not**

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

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

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

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

Do not alter, reassemble, disassemble or repair.

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

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

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

Please pay careful attention against water and chemicals

- It can cause an electric shock or fire.

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

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

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

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

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

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

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

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

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

- It can cause an electric shock or fire.

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

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

Do not use it without the inner pot.

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

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

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

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

- It can cause an electric shock or fire.

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

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

Keep the cooker out of reach of children.

- It can cause burns, electric shock or injury.

Don't spray or put any insecticides or chemicals.

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

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

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

Do not open the LID while in heating and cooking.

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

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

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

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

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



SAFETY PRECAUTIONS



Caution



Do not

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

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

Do not press heavy things on the power cord.

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

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

- It can cause an electric shock or fire.

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

- It can cause a system malfunction or fire.

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

- It can cause an electric shock.

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

- Electric short might cause fire.

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

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

Do not use over the maximum capacity.

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

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

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

Don't use the cooker near a magnetic field.

- It can cause burns or breakdown.

Do not drop or impact the cooker.

- It can cause a safety problem.

Please surely pull out the plug when not in use.

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

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

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

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

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

Please pull out the plug when not in use.

- It can cause electric shocks or fire.

Please use the cooker for it's intended purpose.

- It can cause malfunction or smell.

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

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

Do not place on rough top or tilted top.

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

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

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

Do not hold the cooker by the inner pot handle.

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

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

- It can cause deformation by remaining pressure.

Wipe off any excessive water on the cooker after cooking.

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

Please contact dealer or service center when either a button of a product or a product itself is not working properly.**In case of a blackout during cooking, steam from a rice cooker will be released automatically. Thus, the quality of rice is lower than normal.**

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

Please clean the body and other parts after cooking.

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

Be cautious when steam is being released.

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

If possible, only use warming function when cooking white rice. Other foods are easily discolored.**When you pull out the power plug, don't pull the power cord. Please, safely pull out the power plug.**

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

NAME OF EACH PART



Name of each part

Soft Steam Cap

Pressure Weight
Keep the pressure weight horizontally. It stabilizes steam inside. When the pressure weight spins, it releases steam.

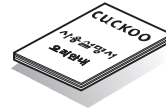
Automatic Steam Exhaust Outlet
When cooking is finished or in warming mode, steam releases automatically.

Lock/Unlock Handle
The handle has to be in 'Lock' position to operate.

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

Control Panel

Accessories



Manual & Cooking Guide



Rice Scoop



Rice Measuring Cup



Cleaning Pin
(Attached on the bottom of the unit)

Name of each part

Packing

Lid Assy

Pot Handle

Detachable Cover

Inner Pot
Insert the inner pot into rice cooker.

Handle

Drain Dish
Pour out water from drain dish after cooking or during 'Warming' mode. Otherwise, an odor(s) may occurs.

Rice Scoop holder

Power Plug
The image of plug type may be different from actual plug type, (US 120V)

Power Cord

Temperature Sensor

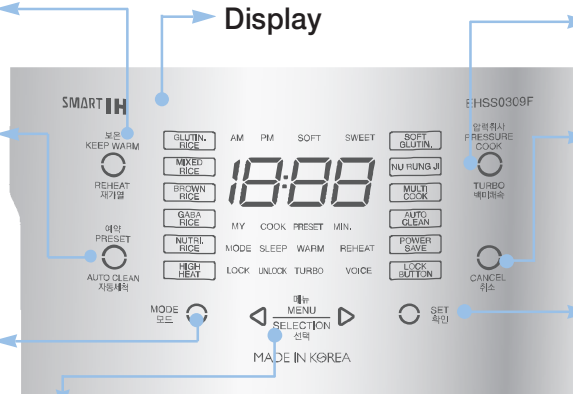


FUNCTION OPERATING PART / HOW TO SET OR CANCEL VOICE GUIDE FUNCTION

Keep Warm /Reheat button
Used to warm or reheat.
(Refer to page 23)

PRESET/AUTO CLEAN Button
Used to preset preferred cooking time
(Refer to page 28-29)
When you use automatic steam cleaning function
(Refer to page 20)

MODE Button
This function is used to customize individual (Refer to page 21~22) cooking preference, time-setting (Refer to page 15), voice volume setting (Refer to page 15), keep warm temperature setting (Refer to page 33), and power saving mode (Refer to page 35)



Display

PRESSURE COOK/ TURBO Button
Used to start cooking
(Refer to page 17~18)

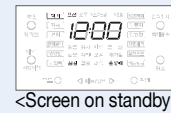
CANCEL Button
This function is used to cancel a selection or release remaining steam in the inner pot. (Refer to page 37) When using Power saving function. (Refer to page 35)

SET Button
This function is used to select a function or to button-lock function. (Refer to page 36)

MENU/SELECTION Button

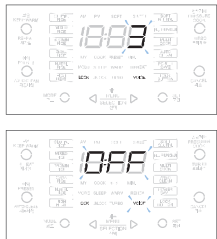
This function is used to select from among, GABA RICE, HIGH HEAT GABA RICE, SOFT GLUTIN., NU RUNG JI, MULTI COOK, AUTO CLEAN, GLUTIN. RICE, HIGH HEAT GLUTIN.RICE, MIXED RICE, HIGH HEAT MIXED RICE, BROWN RICE, HIGH HEAT BROWN RICE, NUTRI.RICE, and HIGH HEAT NUTRI. RICE and to modify preset time. For setting selected action with 'MODE' button and setting MULTI COOK time.

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



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

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



"3" sign is displayed when entered volume control mode by pressing 'MODE' button 2 times.

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

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

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

▶ Set to desired voice volume, and press 'SET' button.

▶ If it is over 7sec without 'SET' button, setting time will be canceled with voice, "Function setting has been canceled with overtime."

Voice Setting

You may select your preferred voice among, 'Korean, English and Chinese.' The default is Korean.



Example) When set to Korean



Example) When set to English voice



Example) When set to Chinese voice

1. Press 'MODE' button 12 times in standby status, and you will enter Voice mode. When pressing 'MODE' button initially, press the button for 1 second or longer to enter Voice mode. 'MODE' button needs to be pressed for over 1 second at the first time.
2. After setting Auto voice with 'MENU/SELECTION' button, Korean or English or Chinese, and press 'SET' button.
3. If 'SET' button is pressed or no button is pressed for 7 seconds after you enter Volume, the function will be inactivated along with voice "Function setting has been cancelled with overtime.", and the system will be back to standby mode.

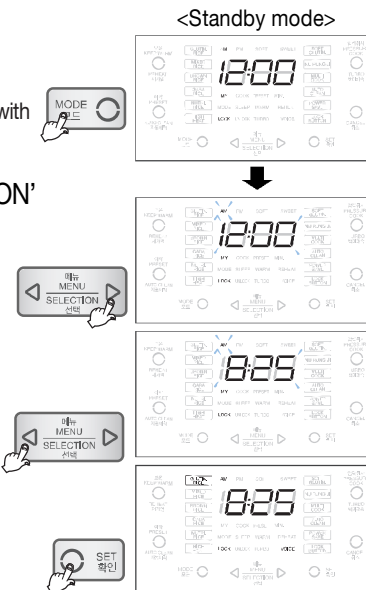
HOW TO SET CURRENT TIME / NIGHT VOICE VOLUME SETTING



How to set current time

ex)8:25am now

- 1 Press 'MODE' button once.
 - ▶ 'MODE' button needs to be pressed for over 1 second at the first time.
 - ▶ A voice comes up saying "Setting mode for current time. Set current time with 'MENU/SELECTION' button then press 'SET' button."
- 2 Set 8 o'clock and 25 minute as pressing 'MENU/SELECTION' button.
 - ▶ 1 min up "D" button
1 min down "O" button
 - ▶ 10 min up or down "O", "D" keep pressing.
 - ▶ Careful of setting am,pm.
 - ▶ In case of 12:00 it is 12:00 pm.
- 3 When finishing to set time you want, press 'SET' button.
 - ▶ If it is over 7sec without 'SET' button, setting time will be canceled with "Function setting has been canceled with overtime.", it is canceled due to overtime.



■ About Lithium battery

- This product contains lithium battery for improving blackout compensation and time. Lithium battery lasts for 3 years.
- When current time is not displayed on the screen, it means the battery is exhausted. It should be replaced.

■ What is blackout compensation

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

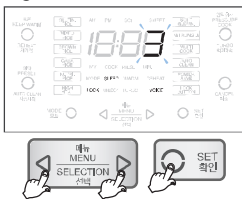
■ How to set current time during keep warming mode

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

Night voice volume setting

Night volume setting function is for the set the voice volume during the night time (10:00 PM ~ 05:59 AM). This function only operates during the night time.

▶ How to set/adjust the night voice volume



1. Night Voice Volume Setting Mode.
2. Press 'MENU/SELECTION' button to adjust the voice volume from "OFF" to "5" then press "SET" button to confirm the change.
3. When "OFF" is selected as the voice volume, a voice guide message "Night time volume has been cancelled" will be announced. Press "SET" button to confirm to cancel the night time volume.
4. If 'Set' button is pressed or no button is pressed for 7 seconds after you enter Night Voice Volume Reduction mode, the function will be inactivated along with voice "Function setting has been cancelled with overtime.", and the system will be back to standby mode.



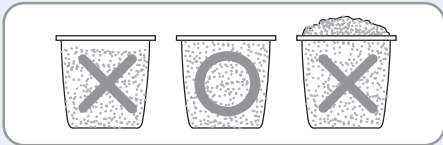
BEFORE COOKING RICE



1

Use a dry cloth to clean inner pot.

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



2

Use measuring cup to measure desirable cooking amount.

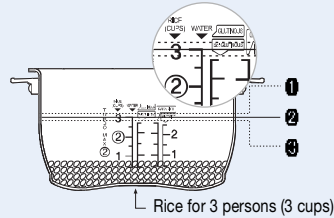
- ▶ Make the rice flat to the top of measuring cup and it is serving for 1 person. (ex: for 1 servings → 1 cups, for 3 servings → 3 cups)

3

Use another container to wash the rice.

4

Adjust water level.



- ▶ Place inner pot on the flat surface to adjust water level.
- ▶ The marked lines in the inner pot are water level.
 - ❶ If you want to cook old or soft rice, pour more water than measured scale.
 - ❷ Glutinous rice for 3 people (3 cups) pour water to '3'.
 - ❸ 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.





1 Choose menu from 'Menu/Selection' button.

- Check if the removable cover is installed.
- Before cooking, check that the Pressure Weight is well placed horizontally.
- Each time "Menu" button is pressed, the selection switches in the Sequential order, GLUTIN.RICE → HIGH HEAT GLUTIN.RICE → MIXED RICE → HIGH HEAT MIXED RICE → BROWN RICE → HIGH HEAT BROWN RICE → GABA RICE → HIGH HEAT GABA RICE → NUTRI.RICE → HIGH HEAT NUTRI.RICE → SOFT GLUTIN. → NU RUNG JI → MULTI COOK → AUTO CLEAN.
- If the button is pressed, repeatedly, the menu switches continuously in sequential order.
- In the cases of GLUTIN.RICE, HIGH HEAT GLUTIN.RICE, MIXED RICE, HIGH HEAT MIXED RICE, BROWN RICE, HIGH HEAT BROWN RICE, GABA RICE, HIGH HEAT GABA RICE, SOFT GLUTIN, 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.
 ▶ You can hear a voice, Glutin Rice, when you cook Glutin Rice, automatic steam outlet operates while cooking.

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 "E1", and sound "turn lid handle to lock".



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 10 minutes left.

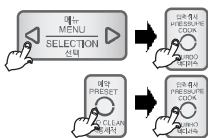


4 The end of cooking.

- When cooking is completed, warming will start with the voice "cuckoo completed glutinous".
- 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 AUTO CLEAN (Steam Cleaning)



Pour water up to scale 1, 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. After choosing automatic cleaning function by pressing 'PRESET/AUTO CLEAN' button twice in standby mode, press 'PRESSURE COOK' 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.



HOW TO COOK

How to use the cooking menu

GLUTIN. RICE	Used to cook sticky and nutritious rice.	SOFT GLUTIN.	Used to cook a little sticky and nutritive white rice than Glutinous rice.
MIXED RICE	Used to cook a variation of mixed or brown rice.	GABA RICE	Used to cook germinated brown rice.
Nu Rung Ji (Scorched rice)	Used to cook scorched rice when cooking is done.	NUTRI. RICE	Used to cook nutritious rice.
BROWN RICE	Used to cook variation of brown rice.	MULTI COOK	The dish to the set temperature, the thermal and time manually.
AUTO CLEAN (Steam Cleaning)	This menu is used to eliminate small soaked after cooking or warming.	HIGH HEAT (GLUTIN. RICE / MIXED RICE / BROWN RICE / GABA RICE / NUTRI. RICE)	Used to cook more sticky and soothing cooked rice.
TURBO GLUTIN. RICE	<ul style="list-style-type: none"> Pressing 'PRESSURE COOK' button twice will switch to quick cooking 'PRESSURE COOK' button twice will switch to quick cooking and shorten the cooking time. (It takes about 13 minutes when you cook the Glutinous rice for 1 persons.) Use this turbo cooking function only for cooking rice for less than 2 persons. (The condition of the rice will not be good for more than 2 persons.) The turbo cooking function is allowed up to 2 persons. If you soak the rice in water for about 20minutes before cooking the rice and then cook the rice in turbo cooking course, the rice will taste good. 		
TURBO MIXED RICE	<ul style="list-style-type: none"> If selected turbo mixed rice, total cooking time will be reduced. (It takes about 26minutes for cooking mixed rice for 1 people.) Turbo mixed rice cooking lessens the quality of food, so only use for less than 2.5 people. 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 turbo cooking, 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
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. 17 ~ 22 min
MIXED RICE	Select "MIXED RICE" → Press "Pressure Cook/Turbo" button		2 ~ 8 PERSONS	Approx. 46 ~ 59 min
HIGH HEAT MIXED RICE	Select "HIGH HEAT MIXED RICE" → Press "Pressure Cook/Turbo" button		2 ~ 8 PERSONS	Approx. 49 ~ 64 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. 52 ~ 64 min
HIGH HEAT BROWN RICE	Select "HIGH HEAT BROWN RICE" → Press "Pressure Cook/Turbo" button		2 ~ 6 PERSONS	Approx. 57 ~ 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 PERSONS	Approx. 71 ~ 98 min
NU RUNG JI	Select "NU RUNG JI" → 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).
- ※ 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 "O" (Unlock), and then turn it back towards "L" (Lock) for it to work properly. (This does not apply when you turned the handle towards "O" (Unlock) once or more after finishing cooking in the previous cooking.)



MY MODE (CUCKOO Customized Taste Function)

What is "MY MODE"?

- ▶ CUCKOO's patented technology based on variable circuit design. User can select the degree of "softness" and "glutinosity & tastiness" to meet a user's desire.

MY MODE Function

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

How to Use "MY MODE"

To enter "Customized Rice Taste Setting Mode", select the menu in which Customized Rice Taste is supported such as GLUTIN. RICE, HIGH HEAT GLUTIN. RICE, MIXED RICE, HIGH HEAT MIXED RICE, BROWN RICE, HIGH HEAT BROWN RICE, GABA RICE, HIGH HEAT GABA RICE, NU RUNG JI and press the 'MODE' button for 1 second or longer. Then, you are going to enter "Setting mode for my mode. After selecting the preferred rice with 'MODE' or 'MENU/SELECTION' button, then press the 'SET' button".

※ The setting of figure below is Based on glutinous rice menu.

1 "MENU" setting screen

2 "MY MODE" setting screen

To enter Customized Rice Taste Setting Mode, select desire menu and press 'MODE' button once for 1 second or longer.

3-1 Soft time control mode

Select desired swelling time by pressing the button.
▶ 'SET' button will blink, and 'MODE', 'CANCEL' and 'MENU/SELECTION' button will turn ON.

3-2 Sweet time control mode

Select desired heating extension time by pressing the button, and press 'SET' button.
▶ 'SET' button will blink, and 'MODE', 'CANCEL' and 'MENU/SELECTION' button will turn ON.
※ For 16 customized rice tastes, refer to the graph for 16 rice tastes. (Refer to page 22.)

4 Setting the completed screen after

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

How to Use "MY MODE" II

You can customize your preference for cooked rice by selecting Customized Cooked Rice Taste mode or 'MODE' button. Each time you press 'MODE' button, the major cooked rice taste will show up in the sequential order 'Sticky Cooked Rice Taste -> Soft Cooked Rice Taste -> Soothing Cooked Rice Taste -> Soft and Soothing Cooked Rice Taste'.

※ The setting in the figure below is based on GLUTIN. RICE menu.

1 "MENU" setting screen

2 "MY MODE" setting screen

To enter Customized Rice Taste setting Mode, select desire menu and press 'MODE' button once for 1 second or longer.

3-1 Soft time control mode

Press 'MODE' button once, and the display will change as shown in the figure. At this time, Soft Cooked Rice Taste 3th Step will be selected.

3-2 Sweet time control mode

Press 'MODE' button two times, and the display will change as in the figure. At this time, Soft Cooked Rice Taste 3th Step will be selected.

3-3 Soft and Sweet Rice Mode

Press 'MODE' button three times, and the display will change as in the figure. At this time, Soft, Soothing Cooked Rice Taste will be selected.

4 Setting completed screen after

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



CUCKOO Customized Cooking Function / HOW TO MAKE NURUNGJI(KOREAN CRISPY RICE SNACK)

Cuckoo customized cooking function

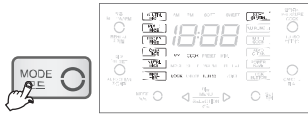
While cooking, you can control the heating temperature (both high and low) depending on your preference. Initialization is set up “□” get step by step as the case may be.

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

How to use Cuckoo Customized cooking function

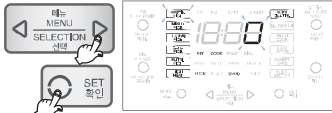
If you press the ‘MODE’ button 5times, customized cooking function is setup. At this time, a voice comes up saying “Setting mode for My Cook. Select menu with ‘MENU/SELECTION’ button then press the ‘SET’ button”. You can see all means with cuckoo customized cooking function on the display.

- 1 The display Cuckoo customized cooking function
- 2-1 High level mode



If you push the mode button 5 times, the display for customized cooking function will be set up. Initiation is like above picture.
▶ Menu/Selection button will blink, and Mode, Set and Cancel buttons will turn ON.

- 2 “MY MODE” setting screen



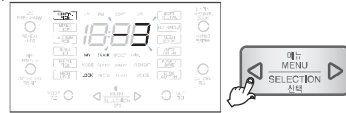
Select menu you want with menu/select button and press the set button.
▶ Press “Set” button to set to menu.



Make the screen changed by pressing ‘MENU/SELECTION’ button.

- ▶ ‘SET’ button will blink, and ‘MY’, ‘COOK’, ‘MODE’, ‘MENU/SELECTION’, and ‘CANCEL’ buttons will turn ON.
- ▶ Keep pressing the button, and the menu will switch continuously.

- 2-2 Low level mode



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

- ▶ ‘SET’ button will blink, and ‘MY’, ‘COOK’, ‘MODE’, ‘MENU/SELECTION’, and ‘CANCEL’ buttons will turn ON.
- ▶ Keep pressing the button, and the menu will switch continuously.

- 3 Setting completed screen after



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

1. ‘CUCKOO customized cooking function’ applies to GLUTIN. RICE, HIGH HEAT GLUTIN. RICE, TURBO GLUTIN. RICE, MIXED RICE, HIGH HEAT MIXED RICE, TURBO MIXED RICE, BROWN RICE, HIGH HEAT BROWN RICE, GABA RICE, HIGH HEAT GABA RICE, NUTRI. RICE, HIGH HEAT NUTRI. RICE, SOFT GLUTIN. RICE collectively.
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.

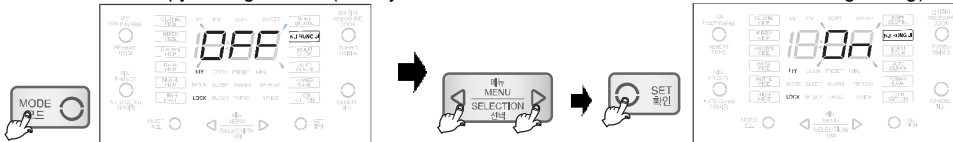
How to make Nu rung ji

1. Turn the Lock/Unlock handle to “Lock” and press menu to select the ‘Nu Rung Ji’.
2. Press the “Pressure Cook/Turbo” button to start cooking.
3. When cooking is completed, scoop out the boiled rice. The “Nu Rung Ji” on the bottom of the jar can be prepared for your taste (e.g. scorched rice tea)
 - ▶ “Nu Rung Ji” can be prepared for up to 2.5 people
 - ▶ For “Nu Rung Ji” cooking, set the water volume at “Glutinous” level.
 - ▶ Not too much washing rice.
 - ▶ If you want enhanced burning nu rung ji, cook after soaking rice in water for 30 minutes.

How to make more crispy Nu rung ji

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

- ▶ How to set More Crispy Nurungi function (When you want the cooked rice more “scorched” when cooking nurungi)



1. Press ‘MODE’ button 7 times in standby status, and you will enter More crispy Nu rung ji mode. When pressing ‘MODE’ button initially, press the button for 1 second or longer to enter More crispy Nu rung ji mode.
2. When the More Crispy Nurungi setting mode begins, press Menu/Selection to select or cancel More Crispy Nurungi mode. Press set 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 2.5 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 21)
- 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 19)
- 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

How to use timer function

- 1 Turn the lid handle to the lock position and a lock icon will be displayed on the screen. Then press the 'PRESET/AUTO CLEAN' button.

- ▶ The preset time is set to 06:30 AM when the product is delivered from the factory. If you want to preset reheating to this time, it is not required for you to set time.
- ※ When it is in keep warm mode, press cancel to exit keep warm mode, then select your desired preset time.



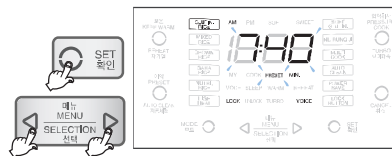
- 2 Select menu with 'MENU/SELECTION' button.

- 3 Preset the time.

- ▶ The preset time is increased by 10 minutes each time you press the "D" button.
- ▶ The preset time is decreased by 10 minutes each time you press the "Q" button.

If you keep pressing the button and the time changes continuously. (repetition is allowed)

- ※ Please be careful no to change from AM to PM.



- 4 Press 'PRESSURE COOK' button.

- ▶ Once cook is completed with preset time, preset time is stored in the memory.
- ▶ Don't need to set up time again.
- ※ If a small amount of rice is cooked, it could be finished earlier than time you programmed it.

Precautions for Preset Cooking

- 1 In case of preset cooking

- ▶ If the rice is 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



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.

- ▶ Available setting time is 10 ~ 120 minutes.



Press "Pressure cook/turbo" button.

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

HOW TO USE PRESET REHEATING FUNCTION



How to use Preset Reheating function

- ▶ Use this function when the cooked rice is not kept warm in the rice cooker but you still want to enjoy a hot meal at your convenience.
- ▶ It takes 50 minutes before it's fully warmed up: Please use the function at least 50 minutes before you enjoy your meal.

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

1 Set the lid handle at "⊗"(Lock) and press 'PRESET/AUTO CLEAN' button when the Lock icon is displayed.

2 Press the 'KEEP WARM/REHEAT' button and Preset Reheating mode begins.

3 Press the 'MENU/SELECTION' button to preset the completion time of reheating.

- ▶ The completion time is increased by 10 minutes each time you press the "⊗" button.
 - ▶ The completion time is decreased by 10 minutes each time you press the "⊙" button. If you keep pressing the button and the time changes continuously (repetition is allowed).
- ※ Do not get confused between morning and afternoon.



4 Press the 'SET' button.

5 Press the 'KEEP WARM/REHEAT' button.

- ▶ A voice will come up saying "Reheating has been reserved. Reserved reheating will be completed in today/tomorrow at 00:00 AM/PM."
- ▶ Reheating is completed as scheduled.
- ▶ The cooker memorizes the hour that you have preset: You may press the 'KEEP WARM/REHEAT' button directly without having to preset the time again from the beginning.



Precautions for preset reheating

1 In case of preset reheating.

- ▶ When leaving cooked rice at ambient temperature for a prolonged period of time, moisture is evaporated from cooked rice. In such a case, the reheating preset may cause dehumidifying or melanosis (slightly burnt) of cooked rice.
- ▶ If there is an excessive amount of cooked rice in the pot, it may not sufficiently be reheated. It is recommended to set reheating for no more than 1.5 people. (approx. half of the inner pot)
- ▶ Reheating of cold- or frozen-stored cooked rice may cause insufficient heating, dehumidifying or melanosis (slightly burnt) after completion of reheating.
- ▶ Put cold-stored cooked rice into the inner pot, beat rice with a scoop, and then reheat rice.
- ▶ Reheating of frozen-stored cooked rice shall be performed only after thawing the rice.

2 Changing preset time.

- ▶ Press 'CANCEL' button for more than 2 seconds and restart it to change the preset time.

3 If the preset time is shorter than available range.

- ▶ If the preset time is shorter than the available range(50 minutes), reheating will begin immediately.

4 In case the preset time is over 13 hours.

- ▶ "13H0" will be displayed and the preset time will be changed to 13 hours automatically. If cooking is preset to AM07:00 of the following day at PM5:00 of the day, where preset time is 14 hours, "13H0" will be displayed, and preset time automatically changes to AM06:00. (Maximum preset time is 13 hours)



FOR THE BEST TASTE OF RICE

Cook tasty rice with Cuckoo pressure rice cooker

For the best taste of rice, check the following points carefully.

When measuring the rice, Use the measuring cup. (The amount of the rice may vary depending on the quality of the rice.) Place the inner pot on a flat surface and adjust the water to water level in the inner pot.

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 25)
- ▶ 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 'MODE' button once(1) during warming mode, or press 'Mode' button three(3) times during standby mode. It displays as picture with buzzer. At the time, 74 means current warming temperature.



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 temperature, press 'SET' select button. Preset temperature will be stored with buzzer sound. (If will be cancelled once press 'CANCEL' button or after 7 seconds without pressing any button)

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 In standby mode, push the 'MODE' button 4times. The voice says that it is programmed warming mode, control the temperature you want.



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

③ Select the menu you want, then the press the 'SET' button and set-up time will be automatically entered with a buzzer. (If you press the 'CANCEL' button or do not press a button within 7 seconds, the function will be cancelled and returned to standby mode.)

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 with the voice that says "3H", 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, "RH" 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 USE POWER SAVE / POWER SAVE SCREEN LIGHT / LOCK BUTTON / REMAINING COOKING TIME DISPLAY MODE

What is POWER SAVE mode?

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

Automatic Method

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

▶ How to original setting



1. If you push 'MODE' button 8 times at the standby state, automatic power saving mode is set up. 'MODE' button needs to be pressed for over 1 second at the first time.
2. If you Select OFF with 'MENU/SELECTION' button, Automatic saving will be canceled. After setting up waiting time you want, press the 'SET' button.

Display POWER SAVE SCREEN LIGHT Mode

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

▶ How to set and unset the mode



1. In the Standby mode, press the 'MODE' button 9times to activate the Display POWER SAVE SCREEN LIGHT mode. ('MODE' button needs to be pressed for over 1 second at the first time.)
2. When you press the 'MENU/SELECTION' button, a Voice message will give one of these two statements : The Display the POWER SAVE SCREEN LIGHT Function is selected. Please, press the 'SET' button. "or" The Display POWER SAVE SCREEN LIGHT Function is canceled. Please press the 'SET' button.
3. Press the 'SET' button and the Display POWER SAVE SCREEN LIGHT Funding will start with a Voice message stating "Power save screen light has been set".

How to Set "LOCK BUTTON"

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

▶ Setting Method



1. Button will be locked if 'SET' button is pressed for 3 seconds or longer during cooking, presetting, warming, reheating or in standby condition.
 2. When button is locked, a voice will sound saying "Button lock has been selected". At this time, button lock is displayed on the screen.
- ※ Any button other than 'SET' button is pressed while button lock is set, buzzer will sound.
 - ※ Desired function can be set after cancelling button lock is set, buzzer will sound.
 - ※ Button lock function is cancelled automatically when the power is OFF even though the button lock function is already set.

Remaining Cooking Time Display Mode

This mode sets on or off the remaining cooking time display which appears periodically during the cooking. (The displayed remaining cooking time may vary from the actual one depending on the cooking volume and process.)



※ Remaining Cooking Time Display mode set on

1. In the Standby mode, press the 'MODE' button 10 times to activate the Remaining Cooking Time Display mode. 'MODE' button needs to be pressed for over 1 second at the first time.
2. When you press the 'MENU/SELECTION' button, a voice message will give one of these two statements: "Remained cooking time has been selected. Then press 'SET' button" or "Remained cooking time has been deselected. Then press 'SET' button". After selecting either mode, press the 'SET' button.

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



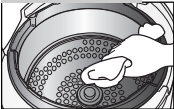
Wipe the top cover with a damp cloth. Be careful when cleaning the top heater

DRAIN 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

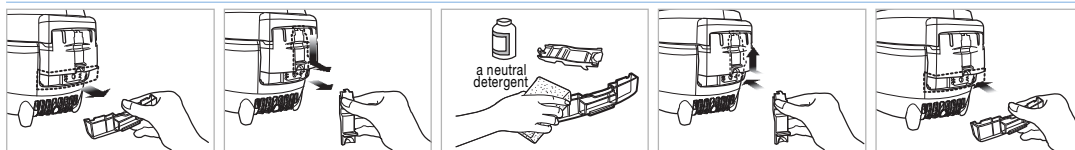


Before or after use, please wipe around the Lid Open button and remove rice water or any other foreign substances using a wet towel. Before or after use, if the Lid Open button does not work, please contact customer service.

※ 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 Drain Dish



- 1 Separate the drain dish.
- 2 Separate the drain ditch cap by pushing it down.
- 3 Clean the drain ditch cap and drain dish with a neutral detergent.
- 4 Securely put in the drain dish after cleaning.
- 5 Insert the drain dish firmly by pressing it in direction of the arrow.

How to Clean The Pressure Weight Nozzle

If the valve 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.



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

Detachable Cover & Pressure Packing

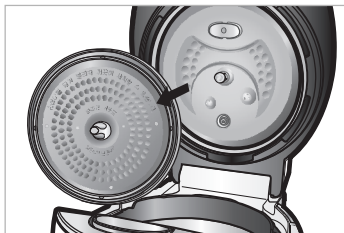
After cleaning detachable cover, put it back on the lid.

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

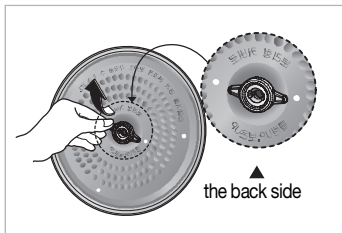
-Clean the detachable cover to prevent odors.

-Clean the body and cover with a dry dishtowel. Do not use metallic scrubbers

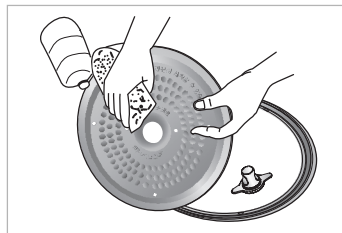
-Do not put materials like screws into the holes on the detachable cover. Check the back cover and front cover.



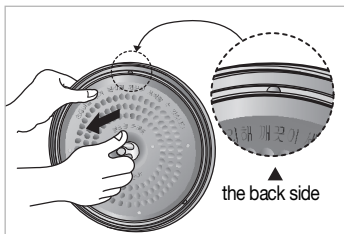
① If you pull out the detachable cover, indicated by the arrow, it can be easily separated.



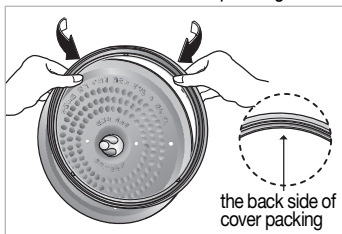
② When cleaning the detachable cover, hold and pull out the both side wing of the cover, and then separate the handle and the rubber packing.



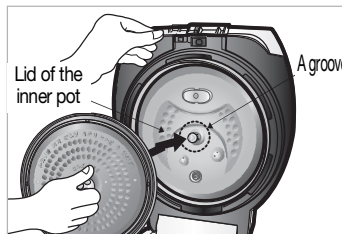
③ Frequently, clean the cover with a sponge and a neutral detergent.



④ Please put the detachable cover.

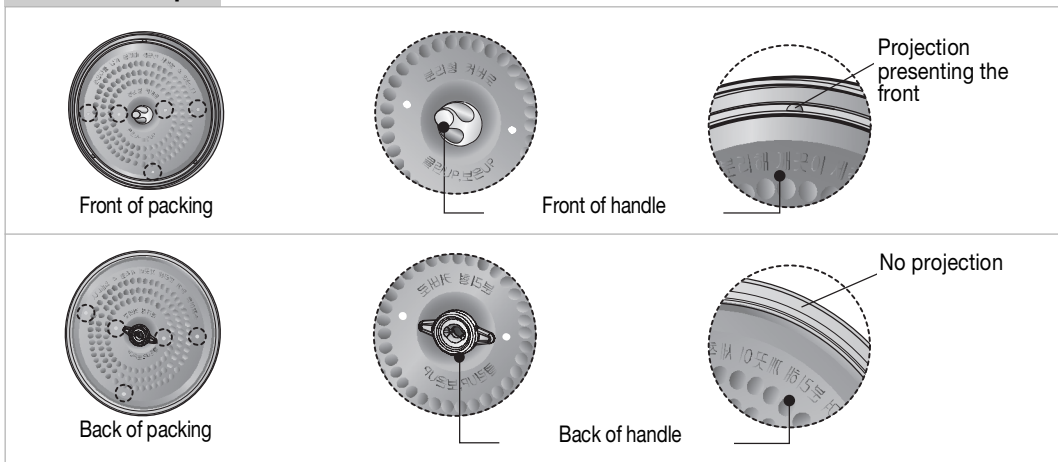


⑤ When you fix the rubber packing into the detachable cover, hold it between and put it in the edge of the detachable cover by turning it.



⑥ When putting the cover into the lid, press the cover handle after fitting the handle into the groove indicated by the arrow.

Correct Example



※ Do not put substances like a screw into hole of detachable cover.

※ Look in the back cover and the front cover.



The all-stainless cover is not only delamination-free and easy to clean, but it also lasts long. In addition, CUCKOO's special stainless CSV-a CUCKOO's patented technology, improves the product's durability and makes it easier to clean.

How to install the Double Motion Packing (Pressure Packing)

- proper maintenance of the pressure packing helps keep high airtightness, adds durability to packing and ensures the taste of the food.
- Read the directions below carefully to install your packing properly.

1 How to remove and clean the pressure packing



① Unplug the power cord and wait until the pot cools down before opening the Top Cover.



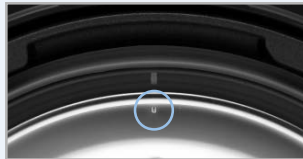
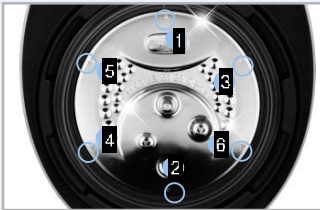
② To remove the pressure packing, hold it as shown in the picture above and pull it out.



③ After hand washing it with a neutral cleaning liquid and a sponge, wipe it clean with a well wrung dish cloth.

2 How to reassemble the pressure packing

▶ Figure.1

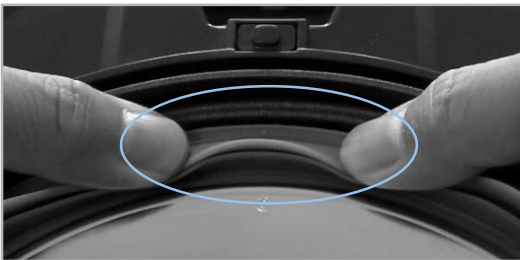


Standard notches on the Inner Pot lid.

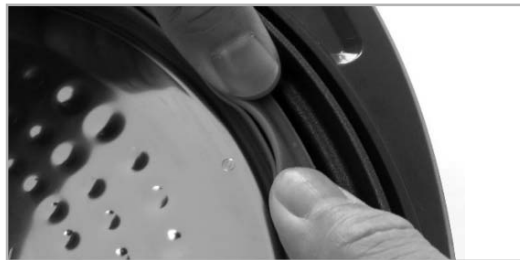


Standard points on the pressure packing.

- First match the standard notches on the Inner Pot lid with the standard points on the pressure packing following the numerical order (1, 2, 3, 4, 5, 6). Then, press the outer rim of the packing to insert it into the groove. To reassemble the pressure packing follow the order described below:



① As the Figure 1 shows, put the point #1 on the pressure packing with the standard notch #1 on the Inner Pot lid together before pressing the outer rim of the packing to insert it into the groove. Repeat with points #2 to # 6.



② After matching the standard points 1 to 6, press the rest of the packing into the groove by pushing on its outer rim.



HOW TO CLEAN

3 How to double check whether the packing is well assembled



Since a badly assembled packing can cause the rice to be half-cooked or burned by steam leakage, double check the packing thoroughly as described below.

① Visual inspection

Normal assembly



- check the entire circumference carefully for any crack or damage between the Inner Pot lid and the pressure packing.

Abnormal assembly



(look for parts sticking out of the inner)



(look for parts sticking out of outer rim)



(look for parts sticking out of damaged parts)

② Physical inspection



- Check if the pressure packing is thoroughly put into the groove by rubbing the inside rime of the packing with a finger around the entire circumference as shown in the picture above.



- Check if the pressure packing is properly put into the groove of the Inner Pot lid by pushing the outer rim with a finger around the entire circumference as shown in the picture.



- Check if the pressure packing is thoroughly put into the groove by pushing the inside of the rim packing with a finger around the entire circumference as shown in the picture.

③ Water boiling test

- Pour water in the Inner Pot up to water level 2 (for "Rice") and press the Menu/Selection button to select the self-cleaning mode. Then push the Pressure Cook/Turbo button.
- Within 10 minutes, the pressure regulator weight will start rattling and hissing while emitting steam. If there is no steam coming out from the pot other than through the pressure regulator weight the packing has been properly installed.
- If steam comes out from other parts, stop the test and pull out the power cord. Wait until the pot cools down before removing the pressure packing from the lid. Once reinstalled repeat the boiling test.
- For a more precise water boiling test, you can wrap plastic around the circumference of the closed Top Cover. By doing so, you can easily check where the steam leakage is.

Normal assembly



Abnormal assembly

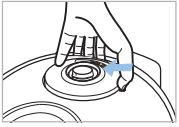


- If you still have a problem with reassembling the packing, please contact our Customer Service.

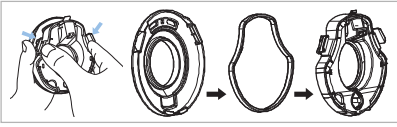


How to clean the soft steam cap

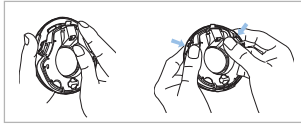
※ Do not touch the surface of the soft steam cap right after cooking. You can get burned.



1 Detach the soft steam cap like the picture.



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



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



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

How to 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".

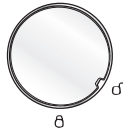


When lid does not close perfectly

Do not try to close the lid 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. 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 cannot turn to "Unlock".	<ul style="list-style-type: none"> • Did you turn the "lid" handle while cooking? • Did you turn the "lid" handle before exhausting steam completely? 	<ul style="list-style-type: none"> • Don't open the lid while cooking. If you want to open lid while cooking, press the 'CANCEL' button more than 2 seconds and release the steam. • Pull the pressure handle to the side once and allow the steam to completely.
When the lid cannot open although the lid handle is turned to "Unlock".		<ul style="list-style-type: none"> • Because of the pressure. • Pull the pressure handle to aside once and exhaust the steam completely.
When the steam exhausted between the lid.	<ul style="list-style-type: none"> • Is there an external substance on the packing? • Is packing too old? 	<ul style="list-style-type: none"> • Clean the packing with duster. • Keep the packing clean. • If the steam is exhausted through the lid, please power off and contact the service center and dealer. • Packing life cycle is 12 month, please replace the packing per 1 year.
When the 'CANCEL' button does not operate while cooking.	<ul style="list-style-type: none"> • Is the inner pot hot? • Is currently the setting to lock mode? 	<ul style="list-style-type: none"> • Keep pressing the 'CANCEL' button for 2 seconds for safety reason if you want to cancel while cooking. • Be careful of hot steam emission or hot contents spattered from the automatic steam outlet during cancellation. • Please press 'SET' button for over 3 seconds to release.
When you hear weird noises during cooking and warming	<ul style="list-style-type: none"> • Is there a wind blowing sound when cooking the rice? • Is there a "Chi" sound when warming the rice? 	<ul style="list-style-type: none"> • Is the inner pot inserted? • Check the rated voltage?
Brown rice is not germinated properly	<ul style="list-style-type: none"> • Does the amount of rice exceed the specified maximum capacity? • Is bean(other grains) too dry? 	<ul style="list-style-type: none"> • Put the specified maximum capacity of brown rice. • Old rice or contaminated rice may not be germinated properly.

CHECK BEFORE ASKING FOR SERVICE

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

Case	Check points	Do the following
When the button cannot operate with “LJ”	<ul style="list-style-type: none"> • Is the inner pot inserted? • Check the rated voltage? 	<ul style="list-style-type: none"> • Please insert inner pot. • This product is 120V only.
When the Pressure “Cook/Turbo” Timer button does not operate with “E01”	<ul style="list-style-type: none"> • Did you turn the lid Handle to “Lock” • Is “Lock” lamp on? 	<ul style="list-style-type: none"> • Please turn the “lid” handle to “Lock”.
When the rice is badly sticky.	<ul style="list-style-type: none"> • Is there any rice or any other alien substance on the temperature sensor or the bottom surface of the inner pot? 	<ul style="list-style-type: none"> • Clean all the alien substances on the temperature sensor or the bottom surface of the inner pot.
When “E03” is showed on the LCD.	<ul style="list-style-type: none"> • Check the rated Voltage? 	<ul style="list-style-type: none"> • Cut the power and contact customer service. • It is normal to get “E03” when putting only water. • This is only for 120V.
When the time cannot be preset.	<ul style="list-style-type: none"> • Is the current time correct? • Is AM or PM set properly? • Did you set the reservation time over 13 hours? 	<ul style="list-style-type: none"> • Set the current time(Refer to page 15). • Check the AM and PM. • Maximum reservation time is 13 hours.
When you smell after and before cooking?	<ul style="list-style-type: none"> • Is the inner pot correctly inserted in the main body? • Is the lid handle on the top cover set to “Lock”? • Is there hot food in the inner pot? 	<ul style="list-style-type: none"> • Please put in the inner pot correctly. • Please turn the “lid” handle to “Lock” • Pull the pressure handle to aside once.
When “E_u”, “00” are shown on the LCD by turns	<ul style="list-style-type: none"> • Micom power is out 	<ul style="list-style-type: none"> • Please cut the power and contact customer service
When “E_P”, “00” are shown on the LCD by turns	<ul style="list-style-type: none"> • The sensor is broken 	<ul style="list-style-type: none"> • Please cut the power and contact customer service
“E_uF” mark shows up during the product operation	<ul style="list-style-type: none"> • Micom memory is out. 	<ul style="list-style-type: none"> • Please cut the power and contact customer service
When “H_H_”, “H_H_” are shown on the LCD by turns		<ul style="list-style-type: none"> • Is there power cut while in cooking?

CHECK BEFORE ASKING FOR SERVICE

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

Case	Check points	Do the following
When the rice is not cooked.	<ul style="list-style-type: none"> • 'PRESSURE COOK' button is pressed? • Is there power cut while in cooking? 	<ul style="list-style-type: none"> • Press the 'PRESSURE COOK' button once. And check "E _ _" sign on the display. • Re-press the 'PRESSURE COOK' button. • Refer to page 13 for blackout compensation.
When the rice is not well cooked.	<ul style="list-style-type: none"> • Did you use the measuring cup for the rice? • Did you put proper amount of water? • Did you rinse the rice before cooking? • Did you put rice in water for a long time? • Is the rice old or dry? 	<ul style="list-style-type: none"> • Refer to page 14. • Add water about half the notch and then cook.
Bean (other grains) is half cooked.	<ul style="list-style-type: none"> • Is bean (other grains) too dry? 	<ul style="list-style-type: none"> • Soak or steam beans and other grains before cooking in the pressure cooker in order to avoid partially cooked beans or grains. Beans should be soaked for -2- minutes or steamed for -2- minutes prior to cooking, depending on your taste.
Rice is too watery or stiff.	<ul style="list-style-type: none"> • Is the menu selected correctly? • Did you properly measure water? • Did you open the top cover before cooking was finished? 	<ul style="list-style-type: none"> • Select the correct menu. • Properly measure water. • Open the top cover after cooking finished
When the water overflows.	<ul style="list-style-type: none"> • Did you use the measuring cup? • Did you use proper amount of water? • Is the menu selected correctly? 	<ul style="list-style-type: none"> • Refer to page 14.
When you smell odors while warming.	<ul style="list-style-type: none"> • Did you close the top cover? • Please check if the power cord is plugged. • Did it warm over 12 hours? • Is there any other substance such as rice scoop or cold rice? • Is bean (other grains) too dry? 	<ul style="list-style-type: none"> • Select the correct menu. • Properly measure water. • Open the top cover after cooking finished
"E _ _ E_P E_L" Signs show up.	<ul style="list-style-type: none"> • Temperature sensor or fan motor does not work properly. 	<ul style="list-style-type: none"> • Unplug the power cord and call the Service center.
Warming passed time mark blinks during keeping warm.	<ul style="list-style-type: none"> • 24 hours has not passed yet after Keeping warm 	<ul style="list-style-type: none"> • This function alarms if the rice remained warm for more than 24 hours.
Rice has gotten cold or a lot of water flow during Keeping warm	<ul style="list-style-type: none"> • Keeping warm was set in "Sleeping" mode 	<ul style="list-style-type: none"> • Keep warm after cancelling or setting "Sleep Keeping Warm" mode depending on the necessity.
If "E d" sign is appears.	<ul style="list-style-type: none"> • It shows on the display when pressing "Start" button again, or when the cooking has finished and you've never ever open turned the handle to "Unlock" 	<ul style="list-style-type: none"> • It can be solved by turning handle to "Unlock" and then turn to "Lock"



Recipe	Set Time	Menu Mode	Ingredients	Directions
Boiled Rice	—	Glutinous Rice	Rice 2 cups * The 'cup' in ingredients means a measuring cup in the rice cooker. 1 cup (180cc) is for one person.	<ol style="list-style-type: none"> Put clean-washed rice in the inner pot and pour water by water gradation 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			2 cups of rice, 1/2 cup of pea, 1 tablespoon of sake, 1 teaspoon of salt. ※ Boil pea before cooking.	
Boiled Barley	—	Mixed Rice	1 cup of rice, 1/2 cup of barley	<ol style="list-style-type: none"> Drain the grains after washing. Put clean rice with prepared ingredients with some salt and pour water up to the line for glutin and mixed rice. (Boiled Barley : 1.5, Five-grain Rice : 2) Lock the lid and select the menu with the Menu/Selection button. Press the Pressure Cook/Glutin Turbo button to save.
Five-grain Rice			1 cup of rice, millet 1/4cup, glutinous rice 1/3cup, red beans 1/4cup, sorghum 1/4cup and salt 1 teaspoon	
Boiled Brown Rice with Red Beans	—	Brown Rice	Brown rice 1 cup, rice 1 cup and red beans 1/3 cup	<ol style="list-style-type: none"> Wash and put brown rice and prepared ingredients into the inner pot. Pour water up to the line 2 for Brown rice. Lock the lid and select the menu with the Menu/Selection button. Press the Pressure Cook/Glutin Turbo button to save.
Boiled Fresh Germinated Brown Rice			Brown rice 2.5 cups	<ol style="list-style-type: none"> Wash and put brown rice and prepared ingredients into the inner pot. Pour water up to the line 2.5 for GABA rice. 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		GABA	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	<ol style="list-style-type: none"> Wash and put brown rice and prepared ingredients into the inner pot. Pour water up to the line 2 for GABA rice. 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)	3Hours		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.	
Nutri. Rice	—	Nutri. Rice	2 cups of rice, 2 roots of Fresh Ginsengs, 2 chestnuts, 2jujubes, 6 ginkgo nuts, 1 tablespoon of sake ※ Seasoning sauces : soy sauce 4 tablespoons, chopped scallion 2 tablespoons, crushed garlic 1/2 tablespoon, red pepper powder 1/2 teaspoon, ground sesame mixed with salt 2 teaspoons, sesame oil 1 teaspoon	<ol style="list-style-type: none"> Put clean-washed rice in the inner pot and pour water by water gradation 2. Firstly, lock the cover, and select the menu in the Menu/Selection button, and then push the Pressure Cook/Glutin Turbo button.
Nut Rice	—		2 cups of rice, 2 walnuts, pine nut 1 tablespoon, almond 1 tablespoon, cashew nut 1 tablespoon, 7 ginkgo nuts ※ Seasoning sauces : soy sauce 4 tablespoons, chopped scallion 2 tablespoons, crushed garlic 1/2 tablespoon, red pepper powder 1/2 teaspoon, ground sesame mixed with salt 2 teaspoons, sesame oil 1 teaspoon	
Assorted Mushroom Rice	—		2 cups of rice, 30g of beech mushroom, 20g of enoki mushroom, 2 button mushrooms, 30g of pine mushroom ※ Seasoning sauces : soy sauce 4 tablespoons, chopped scallion 2 tablespoons, crushed garlic 1/2 tablespoon, red pepper powder 1/2 teaspoon, ground sesame mixed with salt 2 teaspoons, sesame oil 1 teaspoon	
Mushroom Bamboo shoot Rice	—		2 cups of rice, 100g of oyster mushroom, 50g of bamboo shoot, 5 ginkgo nuts ※ Seasoning sauces : soy sauce 4 tablespoons, chopped scallion 2 tablespoons, crushed garlic 1/2 tablespoon, red pepper powder 1/2 teaspoon, ground sesame mixed with salt 2 teaspoons, sesame oil 1 teaspoon	



RECIPE

Recipe	Set Time	Menu Mode	Ingredients	Directions	
Butter Chocolate Cake	45Minutes	Multi Cook	120g of butter, 60g of sugar, 2 eggs, 70g of pancake powder, 50g of chocolate	<ol style="list-style-type: none"> Put the prepared ingredients in the inner pot. → Please refer to our website (www.cuckoo.co.kr) for more information. Lock the lid and select the menu with the Menu/Selection button. Press the Pressure Cook/Gluten Turbo button to save. 	
Fresh Cream Cake	40Minutes		Flour(weak flour) 1/2 cup, 2 eggs, butter 1/2 tablespoon, milk 1/2 tablespoon, some vanilla perfume, 1/2 cup of sugar, some salt ※ Fruits : 1 Cherry, 3 strawberries, 1/4 can of tangerine, 1 kiwi		
Multi-Flavor Glutinous Rice	35Minutes		2 cups of glutinous rice, 30g of raisin, 10 chestnuts, 7 jujubes, pine nut 1 tablespoon, 70g of black sugar, thick soy 1/2 tablespoon, sesame oil 2 tablespoons, some salt, cinnamon powder 1/2 teaspoon		
Potato			Potato 3~4EA (less than 300g) ※ When potato is large (more than 150g), cut it into two pieces.		
Sweet Potato			Sweet potato 3~4EA (less than 300g) ※ When sweet potato is large (more than 150g), cut it into two pieces.		
Steak			30Minutes		Beef(for steak) 100g, some steak sauce, some salt, some ground pepper
Steamed Dumpling	20Minutes		Dumplings 5EA		<ol style="list-style-type: none"> Put the egg, vinegar and water in the inner pot. → Please refer to our website (www.cuckoo.co.kr) for more information. Lock the lid and select the menu with the Menu/Selection button. Press the Pressure Cook/Gluten Turbo button to save.
Boiled Egg			5 eggs, 2 cups of water, 1-2 drops of vinegar		<ol style="list-style-type: none"> Mix egg and water or water in a bowl and add finely chopped carrots and green onions.(chop pickled shrimp finely and add salt). Lock the lid and select the menu with the Menu/Selection button. Press the Pressure Cook/Gluten Turbo button to save.
Steamed Egg			2 eggs, 1 cup of water or kelp water, salted shrimps 1 teaspoon, some salt, 10g of carrot, 10g of green onion		<ol style="list-style-type: none"> Put the prepared ingredients in the inner pot. → Please refer to our website (www.cuckoo.co.kr) for more information. 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 : 100g of rice. ※ Topping ingredients : 2 slices of ham, 2 button mushrooms, canned corn 2 tablespoons, 1 stick of crabmeat, 40g of mozzarella cheese, pizza sauce 4 tablespoons		
Rice Cake Gratin			50g of rice cake for tteokguk, 1 boiled egg, 1 sweet potato, 40g of mozzarella cheese, 1 slice of cheddar cheese, some olive oil, 1/2 cup of white sauce, some parsley powder ※ White sauce : 10g of flour, 10g of butter, 100g 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)			200g of rice cake bars (soft), 2 pieces of fish cake, 1/4 onion, 1/4 green onion, 40g of carrot ※ Seasoning sauce : red pepper paste 2 tablespoons, starch syrup 1 tablespoon, sugar 1 tablespoon, soy sauce 1 teaspoon, 1/3 cup of anchovy water, some sesame salt		
Japchae (stir-fried vegetables, and shredded meat)			50g of cellophane, paprika (green, red) each 1EA, 30g of carrot, 30g of onion, some spinach, 30g of enoki mushroom, 30g of fish cake, cooking oil 1 tablespoon ※ Seasoning sauce : some sugar, some soy sauce, some sesame oil, some sesame salt		
Sweet Potato Apple Porridge			70g of Sweet potato, 70g of apple, water 2 tablespoons, some honey		
Tuna-vegetable Soft Rice		50g of rice, 30g of tuna(can), 10g of paprika, 10g of carrot, 1/2 cup of water, some butter, some laver powder			
Stir-Fried Shrimp Ketchup		15Minutes	10 medium size shrimps, 1/4 green onion, 20g of onion, 20g of carrot ※ Ketchup sauce : Ketchup 3 tablespoons, sugar 1 tablespoon, starch powder 1 tablespoon, water 1 tablespoon, some salt, some soy sauce, some pepper powder		
Steamed Rice Bean Curd Vegetable	10Minutes	50g of rice, 30g of bean curd, 10g of carrot, 10g of green pumpkin, 1/2 egg, milk 4 tablespoons			
Sweet Pumpkin Soup		100g of sweet pumpkin, bread crumbs 1 tablespoon, some salt, some milk			

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

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- * 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:

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