

# CUCHEN\*

## ELECTRIC PRESSURE RICE COOKER

CJH-PM0601iPUS Series

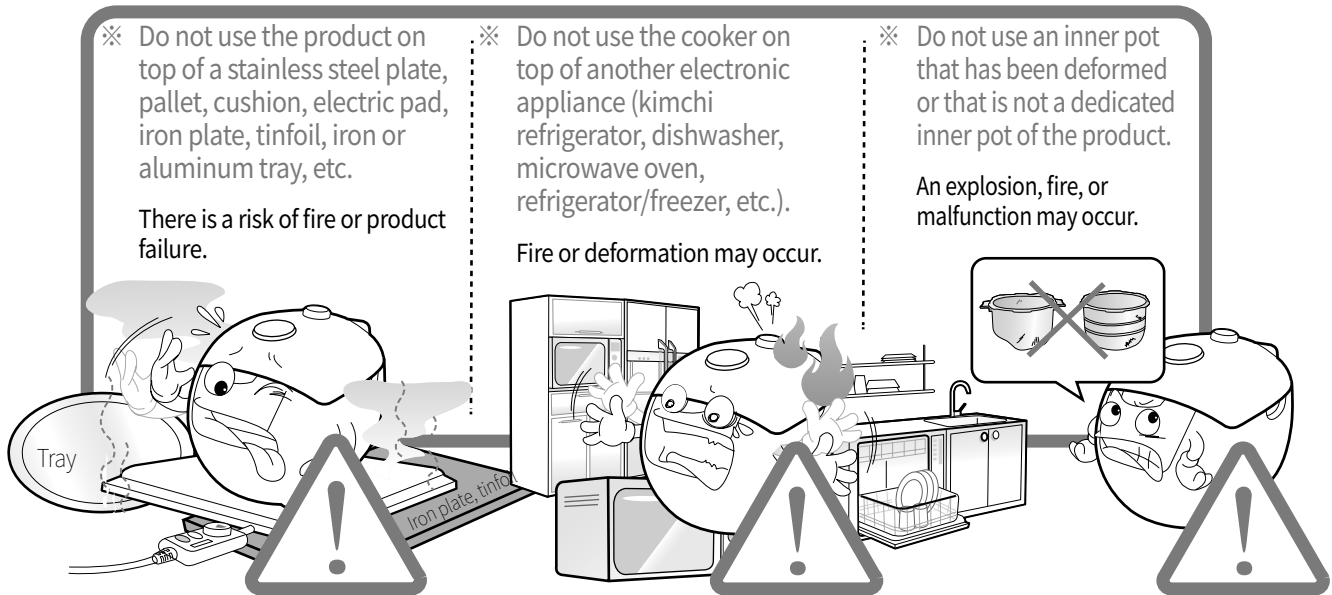


Prior to using your Cuchen Electric Pressure Rice Cooker, please read this User's Guide to ensure proper use of this product. After reading it, keep it in a place where users of the product can always see it.

This User's Guide includes a product warranty. /  
This guide was created for common use for multiple products and may contain images or contents that are different from the product purchased. /  
This guide is subject to change according to the company's circumstances.

US-CJH-PM0601iPUS-V1

Thank you for purchasing our Cuchen Electric Pressure Rice Cooker. Be sure to read the User's Guide for proper use and maintenance of the product. Refer to this User's Guide when a trouble occurs while using the product. Please keep this guide in a safe place because it contains the product warranty.



Do not boil or cook foods (beans, red beans, tomatoes, flour, etc.) other than the specified menu items. Doing so may clog the automatic steam outlet, which poses a risk of explosion and burns.

## Heating Method

In the electromagnetic induction heating (IH) method of the IR/IH electric rice cookers, a strong current is sent through copper coils to the bottom and sides, forming a magnetic force line around the coils to heat the entire inner pot and cook every single grain properly to make shiny, delicious, and evenly cooked rice.

\* You may hear a resonant sound from IH operation during cooking or warming. This is a normal phenomenon, and you can use it with relief.

## Product Specifications

Product Name	IH Electric Pressure Rice Cooker CJH-PM0601iPUS Series
Rated Voltage and Frequency	120V~, 60Hz
Rated Power Consumption	1 100 W
Maximum Cooking Capacity	1.08 L (6 servings)
Regulator Pressure/Safety Device Pressure	98.0 kPa/166.7 kPa
Product Size (length X width X height)	351×260×270 mm
Weight	6.3 kg

In order to improve performance of the product, some specifications may be changed.



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# Important Safety Precautions

- ※ The purposes of these precautions are to protect your safety and prevent property damages.
- ※ Carefully read the cautions to use the product correctly.

- Danger** If the instructions are not followed, severe injury or even death may occur.
- Warning** If the instructions are not followed, serious injury or property damage may occur.
- Caution** If the instructions are not followed, minor injury or property damage may occur.

## Power Supply

**Danger** This product is only for 120V. Plug the product into an outlet of 120V with a 15A rating or above only.

If you use the product connected to an outlet other than one with the proper rating specified above, there is a danger of electric shock or fire. Use an extension cord of 15A or higher.



Do not use the product with any other voltage than AC 120V.

Using a voltage transformer can be the cause of electric shock or fire.

Be sure to remove any water from your hands before holding the power plug to plug or unplug the product in/from the outlet.

If you touch the power plug or outlet with a wet hand, there is a danger of electric shock.



When removing the power plug, do not pull on the cord, but instead grab the power plug to remove it.

There is a danger of electric shock or fire due to impact.



Do not make a connection or modification to the power plug on your own.

There is a danger of electric shock or fire.



Do not plug and unplug the power cord repeatedly many times.

There is a danger of electric shock or fire.



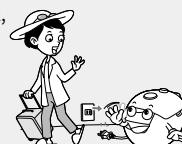
Do not pull the power cord to move the product.

Failure to do so may cause electric shock or fire.



Unplug the power plug if you are not using the product for a long period of time.

Failure to do so may cause electric shock, electric leak or fire.



Remove any foreign matters from the power plug with a clean dry cloth.

If there is dust or foreign matters on the plug, connection may be incomplete, which may cause fire. Check the condition of the power plug often.



Do not bend, tie or pull the power cord excessively.

There is a danger of fire or electric shock due to short circuit.

Do not plug multiple electrical appliances into one outlet at the same time. Use a dedicated outlet.

There is a danger of overheating, ignition, electric shock, or fire.



Do not use the product where the power cord or plug can be bitten by an animal or cut by sharp metal objects such as nails.

Damage to the power cord or plug due to impact may cause fire or electric shock.

If the power cord or plug gets damaged or the power outlet becomes loose, stop using the product and contact Customer Service.

If the power cord shield is peeled off or cut, it may cause fire or electric shock. So check the condition of the power cord and plug often and make sure that the power cord is not placed under the product or a heavy object.

If the power cord or plug is damaged, be sure to repair it at the designated Customer Center.

This device is not manufactured for people who lack physical, sensory, or mental abilities, or who cannot use it safely without supervision or instruction due to the lack of experience or knowledge (including children). It is advised to watch children not to play with the device.

## Installation

**Danger** Do not use the product near a heat source such as direct sunlight, gas stove, lighter, heating appliance, and furnace.

There is a danger of electric leak, electric shock, discoloration or deformation.

Do not place the power cord near a heat source. If the cord is damaged by a heat source, there is a danger of electric shock or fire. Keep the product at least six feet away from home appliances such as audio player, TV, etc.



Do not install or clean the product in a sink, bathroom or other places where water can enter.

Electric leak, electric shock or fire may occur. If water enters the product, discontinue the use, unplug the device, and contact Customer Center.



Do not use or store flammable gas or materials near the product.

There is a risk of fire.

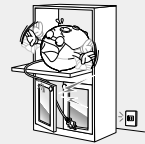


Do not install the product in a dusty place or where there are chemical substances.

It may cause electric shock, fire or performance deterioration of the product.

Do not use the product on top of a rice container, multi-purpose rack, etc.

If the power cord is pressed in a gap, it may cause fire or electric shock. There is a danger of device damage, fire or electric shock caused by the rice container or multi-purpose shelf during steam discharge.



**Caution** Do not install the product on a sloping surface and do not apply excessive force or impact on the product.

There is a danger of bodily injury or product damage.



Be careful not to let your hands, feet, or other objects tangled in the power cord and cause the product to fall.

There is a danger of bodily injury or product damage.



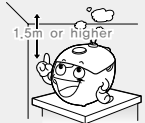
Do not drop the product or inner pot or cause impact on it.

There is a danger of bodily injury or product damage.



Secure at least five feet of space above the product to install it.

Failure to do so may cause malfunction of the product.



## During Use

**Danger** Remove the power plug before cleaning the product, and do not sprinkle water on it or wipe it with benzene, thinner, etc. Please contact Customer Center if water entered inside the product.

There is a danger of electric shock, fire or discoloration.



If any unusual sound, burning smell or smoke comes out from the product, immediately unplug it, remove the internal pressure by pushing the pressure weight, and contact Customer Center.

There is a risk of fire.



Do not place a stainless steel plate, pallet, cushion, electric blanket, steel plate, tinfoil, copper pipe, or platter made of iron or aluminum under this product.

There is a danger of electric shock, fire or discoloration.



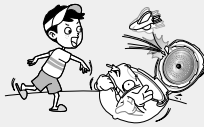
Do not disassemble, repair or modify the product on your own.

There is a danger of electric shock, fire or product damage. No one other than the authorized service persons may disassemble or repair the product. Please contact Customer Center for repair consultation.



Do not place the product where a child can use or touch it alone.

There is a danger of electric shock, burns or bodily injury.



Do not use the product with a metal object such as aluminum foil put on the outer surface of the inner pot.

There is a danger of electric shock, fire or discoloration.



When you close the lid, close it completely until you can hear a click. Before starting to cook rice or other food, put the lid handle in the locked position.

Failure to do so may result in bodily injury or bad performance.



Close the lid with two hands!

Do not place the product on other equipment such as a microwave oven or a kimchi refrigerator or on a sink, and do not place a pallet, cushion, electric blanket, steel plate, or tinfoil under the product.

Fire or deformation may occur.

Do not insert any foreign matters into the suction inlet or a gap on the product. If foreign matters have entered the product, unplug the product and contact Customer Center.

There is a danger of electric shock, fire or bodily injury.

# Important Safety Precautions

## During Use



**Never use the product without the inner pot.**  
There is a danger of electric shock or fire.

If you have added rice and water into the product without the inner pot, be sure to contact Customer Center to check for any abnormality before using the product.



**Do not touch the inside of the inner pot, pressure weight, clean cover, etc. during or after cooking rice or other food since they are hot.**

There is a danger of burn due to the high temperature. The pressure weight may be pushed, and the discharged steam may cause a burn.



**Do not use a deformed inner pot. Only use a genuine, dedicated inner pot.**

There is a danger of fire, malfunction or explosion. If the inner pot has been deformed by dropping, etc., please contact Customer Center.



Use only dedicated inner pot

**Do not put a decorative cover, cloth, or other objects on the lid while using the product.**

There is a danger of product explosion due to fire, deformation or pressure.



**Do not use the product without the inner pot while putting the clean cover, a metal container, a metal stick or other metal objects in the product.**

There is a danger of electric shock or fire. (Especially, prevent children from Failure to do so.)



**Do not unplug the product or press any other function button while cooking.**

Failure to do so may cause malfunction.



**Do not put your face or hand near the steam outlet during or immediately after cooking.**

There is a danger of burn injury due to the high-temperature steam. Especially, prevent children from coming near.



**Do not place the inner pot on a gas fire or IH range or use it for other purposes.**

There is a danger of discoloration or deformation of the inner pot and product malfunction.



Do not use for other purposes

**When cooking is in progress, do not turn the lid handle to the opening direction or press the lid open button.**

There is a risk of fire or bodily injury. When cooking is in progress, the lid will not open due to the pressure. If you open it forcibly, there is a danger of explosion or burns due to the pressure. After cooking is completed, turn the lid handle only after the steam is completely discharged. If it is inevitable to open the lid while cooking, press and hold the [Cancel] button for at least 1 second, then open it after the internal pressure has been completely removed.

**Do not cook using a method other than the provided cooking methods, such as by using grain amounts in excess of the given ratio.**

Failure to do so may cause product failure or injury to your body.

**Do not put the clean cover, metal objects, etc. in the product without the inner pot to use the product.**

There is a danger of electric shock or fire.



**If the inner pot coating is peeled off, please contact Customer Center.**

If you use the product for a long time, the coating on the inner pot may peel off. If you clean the inner pot with a coarse scrubber or metallic scrubber, the impact may peel off the coating, so be sure to wash it with a mild detergent and a sponge.



**Do not fill the pot over the maximum capacity to use the product.**

Failure to do so may cause malfunction such as faulty cooking and overflow.

**Keep a distance of at least one foot from the product body during use.**

The electronic product may emit magnetic fields.



**Do not place a magnetic object on the lid or use the product near a highly magnetic object.**

Failure to do so may cause malfunction.



**After cooking, be sure to wipe collected water off the body.**

Failure to do so may cause discoloration, odor or performance deterioration. Wipe off water collected on the water tray of the main body.



**Be sure to close the lid fully before cooking or warming.**

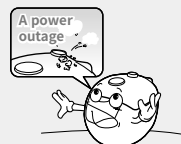
Failure to do so may cause discoloration, odor or performance deterioration.

**Clean the inner pot, pressure packing, clean cover packing and clean cover frequently. (See How to Clean)**

Failure to do so may cause odor or performance deterioration.

**In the event of a power outage during cooking, the steam exhaust unit may operate, and the product may spew out the contents.**

Be sure to cook with the steam cover attached.




**Do not use the product for purposes other than cooking or warming rice and cooking the provided menu items, such as for boiling water or making sikhye, seaweed soup, curry, fried food, etc.**

Failure to do so may cause malfunction or odor.



## During Use

**Caution**  To wash the inner pot, soak it in water sufficiently before cleaning, and do not use a coarse scrubber, metallic scrubber, brush or abrasive as it may peel off the coating on the inside and outside of the pot.

In particular, do not use an abrasive, toothpaste, or other polishing agents to wash the surface of the inner pot. Discoloration may occur, or the coating may peel off.



### Scrubbers for Cleaning Inner Pot

May Be Used	May Not Be Used
Microfiber scrubber	Iron scrubber
Sponge scrubber	Green scrubber
Mesh scrubber	Scrubber for burnt pots

**Do not lift the product by holding the inner pot handle. If you lift the product by holding the inner pot handle, the lid may be opened.**

Failure to do so may cause malfunction, damage or injury.

**When cleaning the exterior of the product (especially metal parts) or the clean cover, do not use a coarse scrubber, metallic scrubber or abrasive.**

Failure to do so may cause damage or deformation of the product.

**Be sure to clean the product after cooking a menu item (Deluxe Steam, Porridge).**

If you cook or warm rice without washing after cooking a menu item, the remaining smell may permeate the rice. Use the product after thoroughly cleaning the inner pot, clean cover, pressure packing, etc.

**If you use the product on top of a rice container or multi-purpose shelf, pull the cooker or shelf out for cooking.**

Failure to do so may cause damage to the rice container or shelf when the steam is discharged.

**Do not spray or inject pesticides or chemicals into the product.**

There is a danger of fire. If a cockroach or another insect enters the product, please contact Customer Center.

**When inserting the inner pot into the main body, align the inner pot handle to the groove on the main body.**

Failure to do so may cause malfunction.

**Do not put the inner pot into the main body with rice grains or foreign matters on its outside surface.**

Failure to do so may cause malfunction.

**Do not put the product into water or other liquids to clean it.**

Failure to do so may cause electric shock or fire.

**Turning the locking handle immediately after cooking may scratch the inner pot due to the residual pressure. Wait 2-3 seconds until the residual pressure is completely discharged then close the lid. This prevents peeling of the coating at the location where the lid meets the inner pot.**

**If you are using an artificial cardiac pacemaker or another electric medical assistant device, please consult a physician before using this product.**

**Always keep the area around the product clean.**

Repair after malfunction caused by cockroaches or other insects may be provided at a cost.

**Wash rice in a separate container and move it to the inner pot, and do not tap the inner pot to shake off the remaining rice in the container.**

If the inner pot coating is scratched or peeled off due to the customer's fault, the service will be charged even during the free service period.

Operation of this product may affect operation of the artificial cardiac pacemaker or other electric medical assistant devices.

**Do not use the product outdoors.**

There is a danger of electric shock or fire.

**Keep the PE bag packaging material out of reach of children or discard it.**

Actions like wearing the packaging over the head may clog the nose or the mouth, resulting in suffocation.

**Always keep the Automatic temperature sensor / temperature sensor clean, free of foreign substances (rice or other food, etc.), and moisture.**

The inner pot may overheat due to incorrect temperature sensing and cause fire. Before using the product, be sure to check whether there are any foreign matters.

**Be sure to install the clean cover for cooking or warming rice or cooking a menu item.**

If the clean cover is not attached, the cooking, reheating, and automatic cleaning functions will not work.

**Refrain from warming foods other than white rice such as those susceptible to food spoilage (red bean rice, mixed food, croquette, gratin, etc.).**

**Do not use the product where the plug or power cord can be bitten by an animal or cut by sharp metal objects such as nails.**

Such impact may cause a short circuit, electric shock, or fire. Check the condition of the power plug and cord frequently.

**Do not insert the inner pot with the lid handle in the lock position and close the lid.**

Deformation or breakage of the locking device or the inner pot may cause steam leak and explosion.

**Do not use a metallic rice scoop or spoon to scoop rice. Only use plastic or wooden rice scoops. Also, do not store metal kitchen tools such as knife and scissors in the inner pot.**

Failure to do so may cause damage to the inner pot coating or deformation of the pot.

**If foreign matters or food residues are stuck on the inner pot and cannot be removed easily, soak the pot in water sufficiently and clean it.**

**When you are cooking food that has bones such as braised short ribs, season it in a separate container before putting it in the pot.**

Failure to do so may cause damage to the inner pot coating or deformation of the pot.

**Do not boil or cook foods (beans, red beans, tomatoes, etc.) other than the specified menu items.**

Failure to do so may clog the automatic steam outlet, which poses a risk of explosion and burns.

**<Steam plates are sold separately.> Be careful that the product or steam plate is not deformed by incorrect use.**

If the inner pot coating is scratched or peeled off due to the customer's fault, the service will be charged even during the free service period.

# Part Names and Functions

## Front/Internal Parts

### Pressure weight

Adjusts the inner pressure of the inner pot to keep it consistent.

### Lid handle

Cooking will not start if the handle is not in the "locked (●)" position.

### Lid open button

Releases the lid.

### Automatic pressure discharge device (steam outlet)

Automatically discharges the pressure inside the rice cooker.

### Steam cover

### Pressure packing

Seals the inner pot so that steam does not leak out. It is recommended to replace the pressure packing periodically since its life span is about 1-3 years depending on the number of uses.

The pressure packing is a consumable item, and you can purchase it at Customer Service or a large supermarket.

### Safety sensor

Detects the temperature inside the inner pot.

### Clean cover handle

### Clean cover packing

### Clean cover

You can detach it to wash it.

If the clean cover is not attached, the product may malfunction.

### Inner pot

The special coating is non-stick and is not easily peeled off.

### Control/Display

There are buttons to operate all the product functions.

### Water tray

After cooking, be sure to remove the water and separate and clean the water tray.

### Power plug

### Clean guard

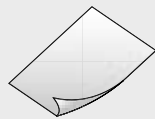
### Inner pot handle

### Automatic temperature sensor

Detects temperatures during cooking or warming.

To cook savory and tasty rice, keep the auto temperature sensor free of moisture or foreign substances.

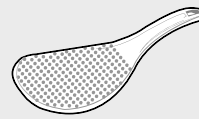
## Accessories



User's Guide



Measuring cup



Rice scoop



## Control/Display



Caution

Do not clean the control/display panel with a liquid containing volatile ingredients (e.g. alcohol, acetone).  
Doing so may discolor the panel or erase the printed text and symbols on the panel.




Number	Name	Function
1	[<], [>]	<ul style="list-style-type: none"> <li>Used to select Less Sticky, Calrose Rice, GABA Rice, Grain on Salad, Congee, Steam Dish, Plain Frozen, Mixed Frozen, or Long Grain.</li> <li>Used to select the setting values such as time, sound volume, and temperature.</li> </ul>
2	[WARM · REHEAT]	<ul style="list-style-type: none"> <li>Used to select the Warm and Reheat functions.</li> </ul>
3	[PRESET/CLEAN]	<ul style="list-style-type: none"> <li>Used to preset the cooking time.</li> <li>Used to use the Auto Clean function.</li> </ul>
4	[COOKING/OK]	<ul style="list-style-type: none"> <li>Used to start cooking of each menu item.</li> <li>Used to go to the next step or complete the settings.</li> <li>Used to cook in the quick mode. <ul style="list-style-type: none"> <li>Press the button twice in Sticky Rice, Less Sticky, or Mix Grain to cook the rice in the quick mode. This will reduce the cooking time.</li> </ul> </li> </ul>

# Part Names and Functions

Number	Name	Function
5	[SETTING]	<ul style="list-style-type: none"><li>Used to set the current time, enter the volume control mode, adjust the warming temperature, adjust the heating intensity, enter the fine taste tuning mode, set the packing replacement alert, set the auto clean alert, and set the screen brightness.</li></ul>
6	[CANCEL]	<ul style="list-style-type: none"><li>Used to cancel all functions.</li></ul>
7	[Sticky Rice]	<ul style="list-style-type: none"><li>Used to select the Sticky Rice menu.</li></ul>
8	[Mix Grain]	<ul style="list-style-type: none"><li>Used to select the Mix Grain menu.</li></ul>

## Power Saving Mode

It is a function to minimize power consumption during standby of the cooker.

- If no button is pressed for one minute in the standby mode, the product enters the power saving mode.
- The product does not enter the power saving mode during cooking, auto clean, warming, reheating, or preset cooking.
- When the product enters the power saving mode,  is turned on.
- If you operate buttons or open or close the lid in the power saving mode, the mode is released.

## Soft Touch Buttons

- The buttons are operated by the touch of a human finger (static electricity). Touch the button softly with a finger to select a function.
- Touch each button as if you are pressing the center of it.
- There may be a decrease in the sensitivity of the touch buttons depending on the use environment, but there is no change in the operation mode.

## Button LED

Button LEDs let you know the button to press to activate a function and display the product status.

## Voice Navigation and Volume Control

The function uses voice to notify the user of the operating status of the product, such as cooking start, cooking end, and steam discharge. It also guides the user to the next steps.

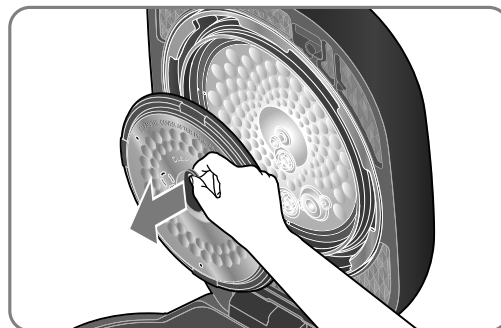
# Taking Care of the Product

## How to Clean the Clean Cover

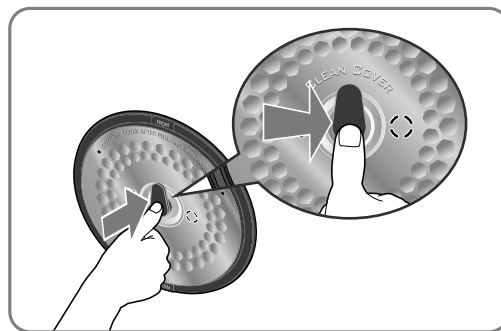
After cleaning the clean cover, be sure to dry it before attaching it to the lid.

- If you do not clean the clean cover, it will cause an odor during warming. (Unplug the product and let the main body cool down before cleaning it.)
- Wipe the main body and lid with a dry cloth. Do not use benzene, thinner, etc.
- While using the product, rice water on the clean cover, lid or inside of the inner pot may create starch films, and this is not an unsanitary phenomenon.
- Evaporation of internal moisture during cooking may cause small amounts of vapor to come out through the sides of the lid.

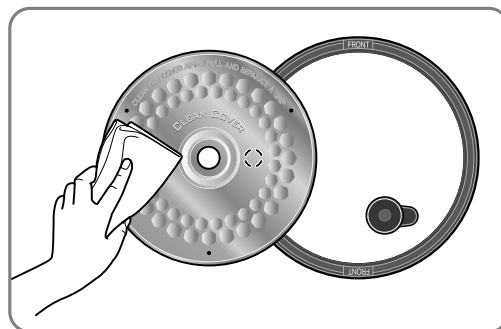
- 1 Hold the clean cover handle and pull it in the direction of the arrow to easily remove it from the lid for cleaning.



- 2 When cleaning the clean cover, push the corner of the clean cover handle at the front as shown in the figure and separate the outer packing as well.

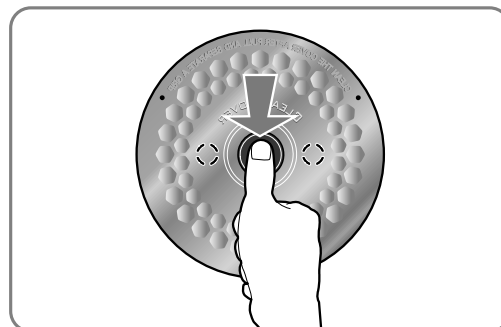


- 3 Wash the clean cover frequently with a mild dish detergent and a sponge. Use a dry cloth to remove moisture.

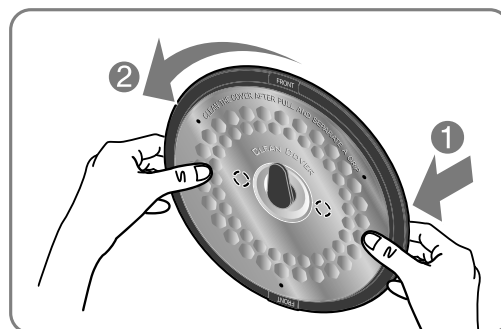


# Taking Care of the Product

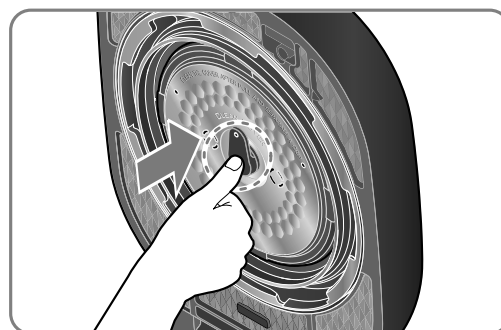
- 4 On the back of the clean cover, press the center of the clean cover handle in the direction of the arrow to fix it in place.



- 5 To mount the outer packing on the clean cover, position the packing so that the letters on it are upright, fix the groove on the packing into the clean cover starting at ① and secure it in place by pressing it in a circle in the direction of ②. (The front side of the packing is marked with the word 'Front' on the top and bottom.)



- 6 To attach the clean cover on the pressure lid, hold the clean cover handle, align it with the holder at the center of the pressure lid, and push it in with force in the direction of the arrow.



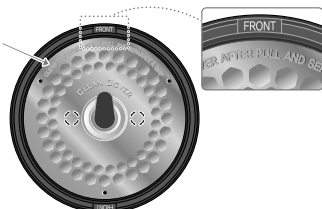
## Precautions When Attaching Clean Cover

- Be sure to check the front and back of the clean cover.
- Do not insert screws or other foreign matters into the holes on the clean cover.
- If the clean cover is not attached, the product does not recognize the lid lock, and you cannot use its cooking and auto cleaning functions.

### [Front View of Clean Cover]

The letters are upright, the clean cover handle is visible, and the word 'Front' on the packing is positioned right in the middle of the letters.

The letters are upright.



### [Rear View of Clean Cover]

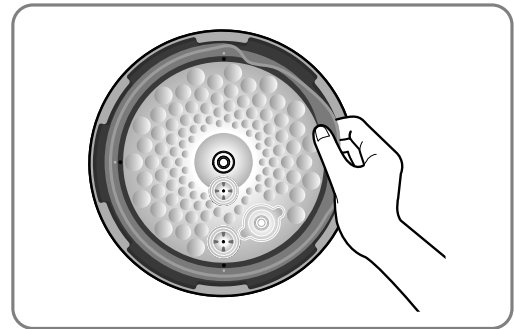
The letters are upside down.



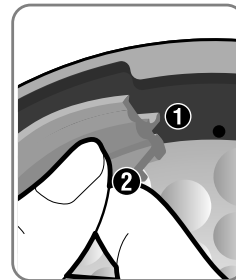
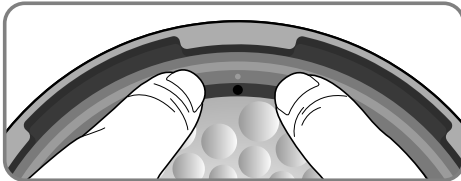
## How to Replace the Pressure Packing

- The packing is difficult to be pulled out because it is designed to prevent leakage of steam, but you can pull it out with force when cleaning is needed.
- The packing is a consumable item. If there is a steam leak, remove the packing and clean it. After cleaning, fix it back in as shown below and check the condition. If there is still a leak, please purchase the packing at a retail store or Customer Center.
- It is recommended to replace the pressure packing periodically since its life span is about 1-3 years depending on the number of uses (Pressure packing is made of silicon.).

- 1 Pull out the pressure packing by hand as shown in the figure to remove it.

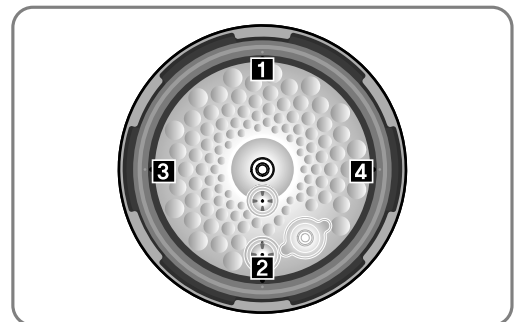
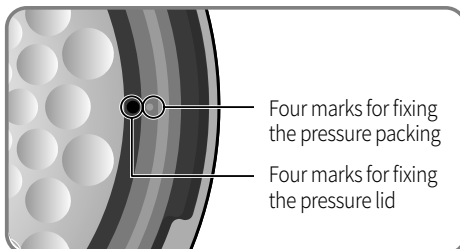


- 2 Align the attachment marks on the pressure packing and pressure lid as shown in the figure and push in the spot.



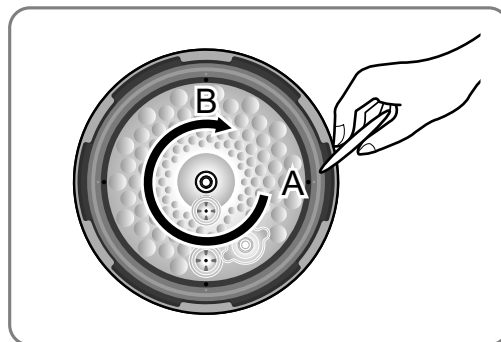
- 1 External fixing bump
  - 2 Internal fixing bump
- Pressure packing Insertion order
- 1 → 2

- 3 The four spots of attachment marks have been inserted. Insert the spots in the numerical order.

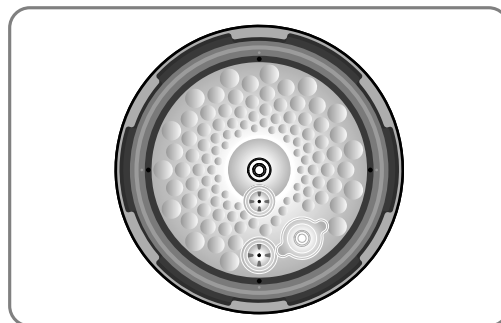


# Taking Care of the Product


- 1 Using a pen with a cap, press and rub the pressure packing in the direction of the arrow (A→B) as shown in the figure to complete the attachment.

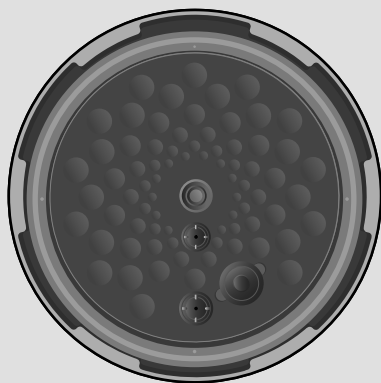


- 2 This is when it is properly inserted.

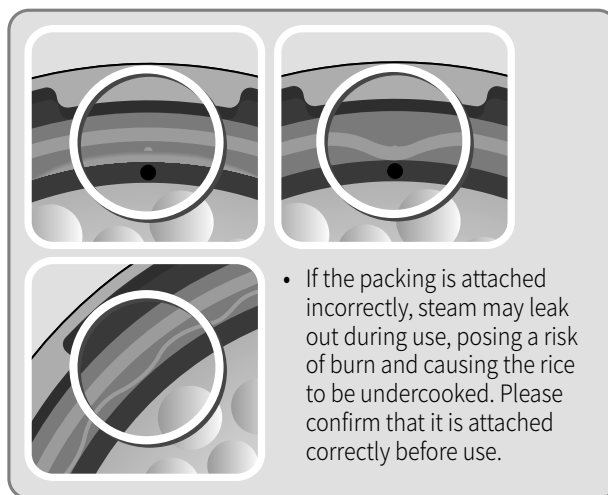



## Properly Assembled

 The packing maintains a circular shape.



## Improperly Assembled



 **Caution:** After cleaning the packing, be sure to follow the above instructions in order to prevent steam leakage.

## How to Clean



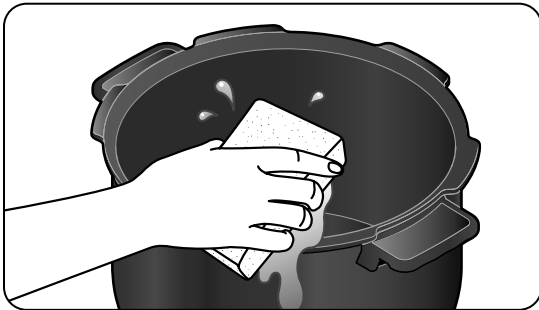
Caution

- Unplug the power cord before cleaning the product, and do not sprinkle water on it or wipe it with benzene, thinner, etc.
- If you do not thoroughly clean the product, there may be odors during warming.

### 1 Inner pot

Do not use a coarse scrubber, metallic scrubber, brush, abrasive, etc. As the coating on inner and outer parts of the inner pot may be peeled off, use a kitchen detergent with a soft cloth or a sponge to clean it.

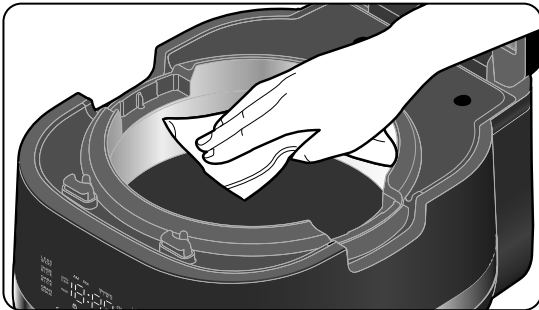
- ! Especially, do not wipe the inner pot using abrasives, tooth paste or other brightener to brighten its surface. Discoloration may occur, or the coating may peel off.



### 3 Inside the main body

Remove the inner pot and remove any foreign matters on the bottom before use. If foreign matters are caught on the automatic temperature sensor or the bottom, the product will not be able to detect temperatures, causing undercooking, abnormal operation, or fire. Wipe it with a well wrung-out dishcloth and be careful not to damage the infrared temperature sensor (IR sensor).

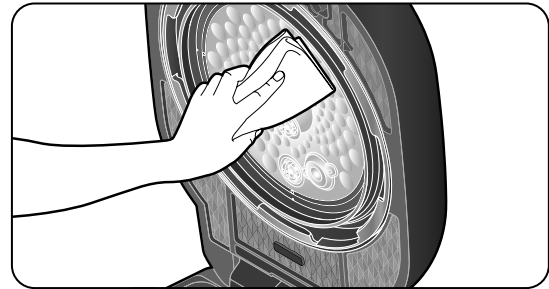
- ! Do not touch or clean the inner parts of the main body right after cooking or warming. There is a danger of burns.



### 2 Inner pot lid, pressure packing

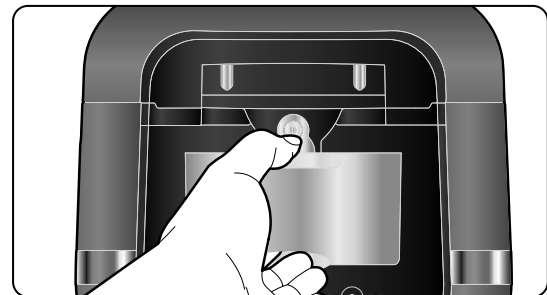
Soak a dish towel in hot water, wring it out, and wipe off foreign matters. Cleanliness of the pressure packing maintains performance of the product and suppresses odors.

- ! Clean with a fresh cloth without removing the pressure packing, whenever possible.



### 4 Water tray

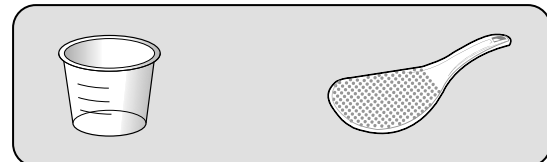
Separate the water tray and clean it thoroughly. Clean the separated water tray with a mild dish detergent and a sponge.



### 5 Accessories

Clean the accessories, dry them well, and keep them properly.

- ! For hygiene and safe use, make sure to use the washed rice scoop.
  - ※ If you do not wash the used rice scoop and use it repeatedly, the rice being warmed may get deformed (odor, discoloration) easily. Especially, microbial growth may get active on the rice scoop in the hot and humid summer, so be careful.



# Taking Care of the Product

## How to Clean a Clogged Pressure Nozzle

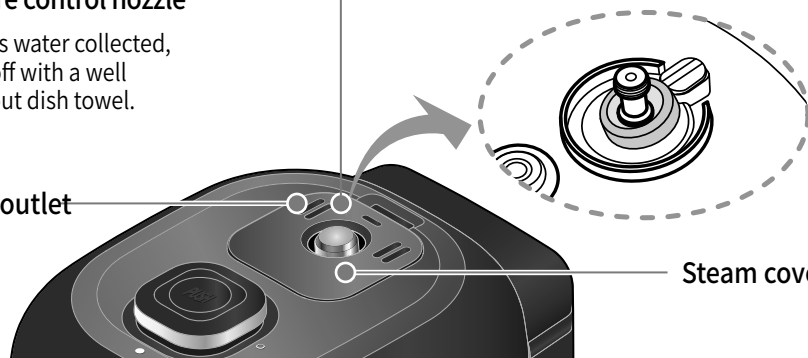
⚠ Caution: Do not touch these parts immediately after cooking because they are hot. It may cause burns.

Pressure weight/  
Pressure control nozzle

If there is water collected,  
wipe it off with a well  
wrung-out dish towel.

Steam outlet

Steam cover



⚠ If the packing of the pressure control nozzle is out of place as shown in the figure, secure it back in place to prevent steam leak.

- You can use the Auto Clean mode to clean the steam exhaust unit and remove foreign matters from it. (Refer to page 31.)

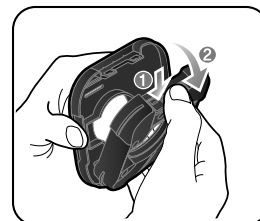
## How to Clean the Steam Cover

⚠ Caution: Do not touch the steam cover immediately after cooking because it is hot. It may cause burns.

- 1 Remove the steam cover as shown in the figure.



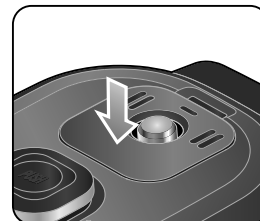
- 2 Press the button on the side in the direction of ①, and then spread the cover open in the direction of ②. Clean the part regularly.



- 3 To attach the steam cover, align it with the grooves of ① press it in the direction of the arrow to insert it firmly.



- 4 To reinstall the steam cover of the cooker, seat the cover on the lid and press the area indicated by the arrow until it is securely fitted in place.





# How to Cook Tasty Rice

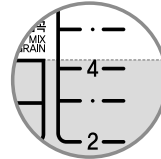
## ● Delicious rice starts with good water level control!

Rice Type	Water Adjustment
When cooking old rice	Higher than the mark
When cooking new rice	Lower than the mark
When cooking soaked rice	Lower than the mark
To make hard-boiled rice	Lower than the mark
To make soft-boiled rice	Higher than the mark

! When cooking musenmai, keep the standard water level based on the number of servings. (musenmai: rice that has been washed before being put out in the market)

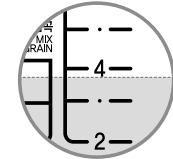
- Based on 4 servings of plain rice -

When cooking old rice or making soft-boiled rice



Higher than the mark

When cooking new rice or soaked rice or making hard-boiled rice



Lower than the mark

## ● If there is an odor during warming

- Clean the product often. Especially, if the lid area is not cleaned properly, bacteria may grow and cause odors during warming.
- If you continue to use the inner pot and accessories without cleaning them, bacteria from spoiled rice propagate and make odors. In this case, put a solution of water and vinegar into the inner pot and perform Auto Clean. (Solution ratio: marked water amount for Auto Clean and 1 tablespoon of vinegar)
- If you do not clean the product after cooking a soup, steamed food, etc. and warm rice, the remaining smell may permeate the rice.

! Make sure that the clean cover is securely engaged.

## ● If discoloration occurs during warming

- Discoloration may occur when using glutinous rice or old rice produced at least 1 year ago or polished at least 3 months ago.
- Use Warming Temperature Adjustment/Heating Intensity Adjustment to adjust the level of discoloration.

## ● How to remove odors from cooking old rice

The older the rice is, the more smell it produces when cooked. The smell gets worse if you warm it. In this case, add one droplet of vinegar to water and rinse the rice clean with it during the night before. In the morning, rinse the rice once more using lukewarm water just before cooking. This can prevent the rice from smelling.

## ● If the cooked old rice lacks glutinosity

- The cooking state may vary due to the state of rice/storage method of rice/amount of water.
- Add half a mark of water to the amount of water for the number of servings, or use the Plain Frozen/ Grain menu.

## ● How to store rice (The taste of rice depends on how to store it.)

	Good	Bad
Storage Location	- Low temperature and cool - Low humidity and good ventilation	- Hot place where boiler pipes pass - Under direct sunlight - Below the sink
Rice Purchase Amount and Storage Period	It is recommended to purchase rice in small packages (5-10kg) and cook rice within 2 weeks after opening the bag.	



Notes

- If you cook rice that has been stored for long or that has reduced moisture, it may become dry or undercooked or quickly become smelly during warming.
- Even new rice that has been polished recently will lose moisture and become dry if it is not stored properly.
- If you do not want to see insects on rice, keep garlic in the rice container.



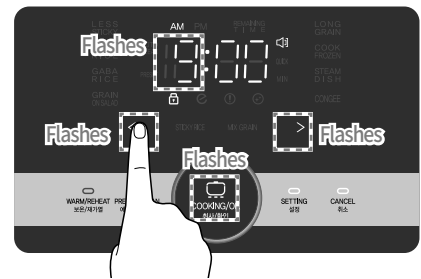
# How to Set the Current Time

## How to Set the Current Time (Example: Setting the current time to 9:30 a.m.)

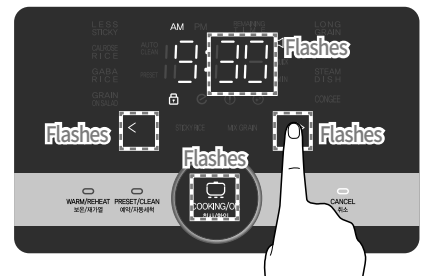
- 1 Press the [SET] button once in the standby mode.

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설정

- 2 Press the [<] and [>] buttons to set the time and press the [COOKING/OK] button.
  - Press the [<] button to decrease the number by one hour.
  - Press the [>] button to increase the number by one hour.
  - Press the [<] or [>] button for one second or longer for consecutive action.



- 3 After setting the time, press the [<] and [>] buttons to set the minute.
  - Press the [<] button to decrease the number by one minute.
  - Press the [>] button to increase the number by one minute.



- 4 Press the [COOKING/OK] button to finish setting the current time.
  - If you press the [CANCEL] button while setting the time, or if there is no button input for 15 seconds, it returns to the time before the change.



### Power Outage Compensation

The Cuchen electric pressure rice cooker features a power outage compensation function that automatically stores the status information before power outage. When the power comes back on, the cooker resumes cooking using the stored information.

### Lithium Ion Battery

The Cuchen electric pressure rice cooker features a lithium battery to store the time settings and perform the power outage compensation function. The battery's lifespan can vary depending on the product's specifications.

# How to Cook Rice

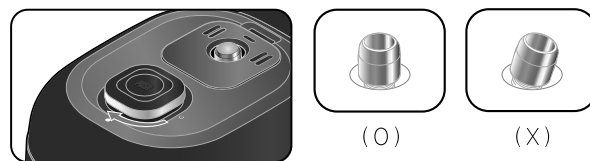
## Instructions

### 1 Plug in the cooker and close the lid.

- Remove moisture or foreign substances from the auto temperature sensor's surface. (Maintain the auto temperature sensor clean to always cook savory and tasty rice.)
- Make sure that the outer surface of the inner pot is completely dry and clean before placing it inside the cooker.
- Make sure that the pressure packing is fitted properly.

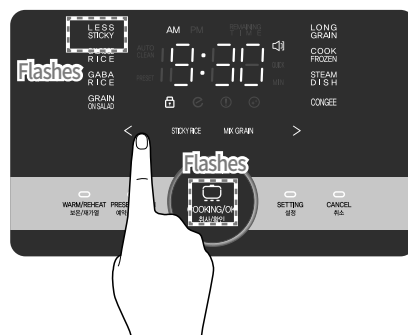
### 2 Turn the lid lock to the locked (●) position.

- Always make sure that the pressure weight is level.
  - Pressing the [COOKING/OK] button when the lid lock is not in the locked (●) position will not start cooking.
- ! Make sure that the clean cover is attached properly before closing the lid. If the clean cover is not attached, the product does not recognize the lid lock, and its cooking function does not start.



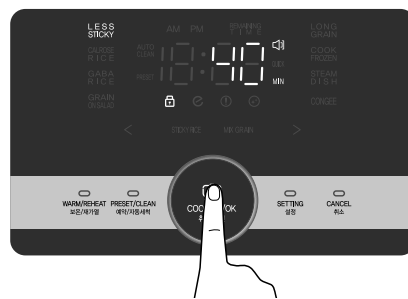
### 3 Use the [<] and [>] buttons to select a menu.

- In the standby status, press the [<] button to select in the order of Less Sticky → Calrose Rice → GABA Rice → Grain on Salad → Congee → Steam Dish → Plain Frozen → Mixed Frozen → Long Grain.
  - In the standby status, press the [>] button to select in the order of Less Sticky → Long Grain → Mixed Frozen → Plain Frozen → Steam Dish → Congee → Grain on Salad → GABA Rice → Calrose Rice.
  - Sticky Plain and Mix Grain menus are immediately selected by pressing the button.
- ! Select the Sticky Plain, Less Sticky or Mix Grain menu and press the [COOKING/OK] button to start quick mode. Press the [COOKING/OK] button.



### 4 Press the [COOKING/OK] button.

- Once cooking starts, the cooker displays the remaining cooking time.
- ! The pressure weight may not move when cooking rice at its maximum serving capacity or depending on the characteristics of the menu item. This is not a product malfunction.



Once cooking is finished, the cooker automatically enters the warming mode.

- Once the rice has been cooked, immediately mix the rice well.



Caution

Just before steam is discharged, you will hear the voice message "Now, the steam will be discharged. Watch out for your safety." Then steam will be automatically discharged. Be cautious not to get burned by the discharged steam.

# How to Cook Rice

## Cooking Times by Menu Item

Classification Menu Item	No. of Servings	Cooking Time	Dishes
Sticky Plain	2-6 servings	Approx. 25 to 40 mins.	Plain rice, nutritious rice in hot pot, black rice
Less Sticky	2-5 servings	Approx. 35 to 45 mins.	Plain rice, rice with stir-fried octopus, seasoned vegetables bibimbap, curry and rice, bulgogi with rice, fried tofu rice balls, kimbab, kimchi fried rice
Calrose Rice	2-6 servings	Approx. 25 to 40 mins.	Calrose Rice
GABA Rice	2-4 servings	Approx. 30 to 35 mins.	GABA Rice (50% polished)
Plain Quick	2-4 servings	Approx. 15 to 26 mins.	Plain Rice
Mix Grain	2-4 servings	Approx. 35 to 45 mins.	Multi-grain rice, bean rice, five-grain rice, assorted mushroom rice, rice with nuts, mushroom and bamboo shoot rice, lentils and rice
Mixed Quick	2-4 servings	Approx. 28 to 35 mins.	
Long Grain	2-6 servings	Approx. 39 to 49 mins.	Jasmine Rice
Plain Frozen	2-4 servings	Approx. 35 to 45 mins.	Plain Rice
Mixed Frozen	2-4 servings	Approx. 35 to 45 mins.	Multi-Grain Rice
Congee	0.5 to 1 servings	60-120 minutes	Congee
Grain on Salad			Barley, chickpea, oat, lentil, quinoa, brown rice, adlay, millet, kamut
Steam Dish	Refer to the cooking guide for details.		Samgyetang, braised short ribs, braised chicken, boiled pork, steamed dumpling, steamed egg with tomatoes, baked eggs, boiled eggs, steamed clam, steamed zucchini, steamed crab, steamed tofu, steamed fish, boiled squid, steamed eggplant, steamed sweet potato, steamed potato, steamed corn, steamed chestnut, tteokbokki (spicy stir-fried rice cake), yaksik (sweet nuts with rice and jujube), rice pizza, butter chocolate cake, whipped-cream cake, steamed egg, steak, japchae (stir-fried glass noodles and vegetables), rice cake gratin, five spice sliced steamed pork, shrimp ketchup stir-fry, steamed rice cake, broccoli congee, sweet potato and apple congee, tuna vegetable rice, potato and carrot congee, sweet pumpkin soup

- The cooking amount may vary depending on the dish type.
- For Sticky Plain, Less Sticky, Mixed Frozen, Plain Quick, Calrose Rice, Long Grain or GABA Rice, the water level is the same as for Plain.
- For Mix Grain, Mixed Quick, and Mixed Frozen, the water level is the same as for Mix Grain.
- If you put more water than the standard level, rice water may spew out when steam is discharged.
- The cooking time may differ when using the taste control function.
- Using an excessive amount of water in the Turbo mode can prolong the overall cooking time.
- If you cook or warm rice after using the Steam Dish or Congee mode, the remaining smell may permeate the rice.



### Using the quick mode

- After selecting Sticky Plain, Less Sticky or Mix Grain, press the [COOKING/OK] button twice to start cooking in quick mode.
- The Plain Quick and Mixed Quick modes are recommended for no more than 4 servings. The quality of rice might be worse than cooking in normal mode.
- If you soak rice in water before Turbo cooking, you can enjoy more delicious rice.

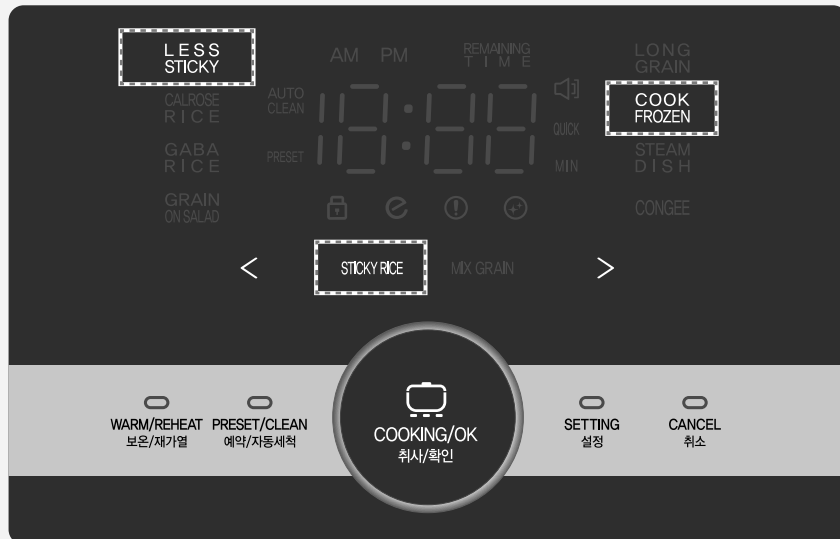
### Mixed Quick

This product provides the function to cook mixed grains rice within around 20 minutes for the first time in the domestic market.

- In the standby mode, select the Mix Grain menu and then press the [COOKING/OK] button twice in rapid succession to shorten the cooking time.
- It is possible to cook 2 servings of rice in around 20 minutes if you select Mixed Quick.
- Mixed Quick is recommended for no more than 4 servings, and the result rice condition may be worse than in normal cooking.
- If you include sufficiently soaked green kernel black beans or red beans, the mixed grains may become too soft and slushy. Here, if you use Mixed Quick, you can improve the condition.
- The cooking time may vary depending on the grain ratio, water temperature, water amount, etc.

# Taste Control

- In the standby mode, you can use the [ < ] and [ > ] buttons to select Less Sticky or Plain Frozen, Mixed Frozen. You may select Sticky Plain right away by pressing the button.
- Adjust the rice taste setting according to your taste.
- You cannot use the taste control function while cooking is in progress.
- The rice cooker may release steam during cooking. This is the result of the cooker regulating its internal pressure and is completely normal.



## Sticky Plain

Produces sticky and plump rice.

## Less Sticky

Produces perfectly cooked rice, which is ideal for making kimbap and sushi.

## Plain Frozen · Mixed Frozen

Preserves perfect texture even after thawing.



### Notes

#### Melanoising phenomenon

The Cuchen electric pressure cooker may produce slightly burnt rice with a pale brown color on the bottom. This phenomenon is called "melanoising," which gives rice savory fragrance and flavor. For preset cooking, starch from the rice sitting for long in the pot can settle on the bottom of the pot and lead to a melanoising effect that is more evident.

# How to Fine-tune the Taste

## Fine-tuning Taste

You can fine-tune the taste of rice according to your taste by adjusting the soaking time or heating temperature.

**!** The Fine-tuning Taste function can be used in Sticky Plain, Less Sticky, Calrose Rice, Mix Grain, GABA Rice, Plain Frozen, Mixed Frozen, and Long Grain menus.

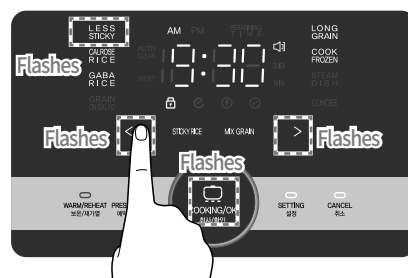
**1** Press the [SET] button five times in the standby mode.

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**2** Use the [<] and [>] buttons to select the desired menu and press the [COOKING/OK] button.

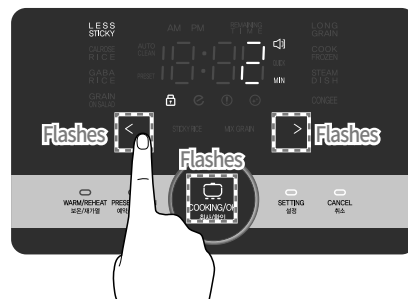
- Press the [<] button to select in the order of Less Sticky → Calrose Rice → GABA Rice → Plain Frozen → Mixed Frozen → Long Grain.
- Press the [>] button to select in the order of Less Sticky → Long Grain → Mixed Frozen → Plain Frozen → GABA Rice → Calrose Rice.

**!** Sticky Plain and Mix Grain menus are immediately selected by pressing the button.



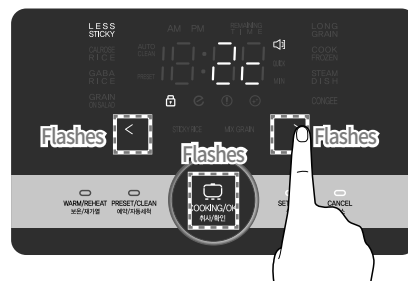
**3** Use the [<] and [>] buttons to select the soaking time and press the [COOKING/OK] button.

- Each time you press the [<] and [>] buttons, 0 min ↔ 2 min ↔ 4 min ↔ 6 min ↔ 8 min ↔ 10 min ↔ 0 min are repeatedly selected.
- By default, 0 minute is selected. If you want to increase the soaking time, select one among 2, 4, 6, 8, and 10 minutes.
- Increasing the soaking time allows the rice to absorb more water and become softer.
- If you use a high soaking time, the overall cooking duration increases, and water-soluble starch from the rice settles down on the bottom, which leads to a more prominent browning effect than in regular cooking.



**4** Use the [<] and [>] buttons to select the heating temperature.

- Each time you press the [<] and [>] buttons, 0 degree ↔ 2 degrees ↔ 4 degrees ↔ 6 degrees ↔ -2 degrees ↔ 0 degrees are repeatedly selected.
- By default, 0°C is selected. If you want to increase the heating temperature, select one among 2°C, 4°C, and 6°C. If you want to decrease the heating temperature, select -2°C.
- If you want a savory rice flavor, select 2°C, 4°C, or 6°C to increase the heating temperature.
- If you do not want savoriness, select -2°C to decrease the heating temperature.
- If you increase the heating temperature, the browning effect may become more prominent than in regular cooking.



**5** To save the rice taste settings, press the [COOKING/OK] button.

- Press the [COOKING/OK] button to immediately start cooking.
- If you press the [CANCEL] button or do not press any button for 15 seconds while fine-tuning the rice taste, the setting is canceled, and the product enters the standby mode.

**!**  
**Notes**

- If you adjust the soaking time, the expected cooking time also changes.
- The cooking time and the cooking result may also be affected by the condition of the rice as well as the water temperature and the amount of water.

# How to Use Preset Cooking

## Using Preset Cooking (If the current time is 8:00 p.m., and the cooker is preset to 8:00 a.m. for the Sticky Plain menu)



- If the current clock setting is incorrect, the preset timer will not be accurate.
- For more information on how to set the current time, refer to page 18.

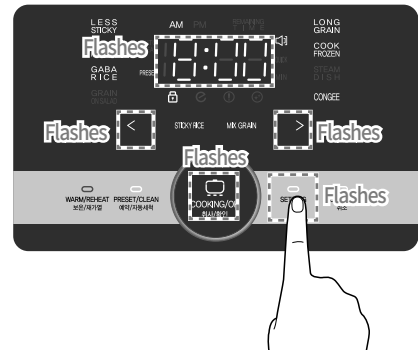
### 1 Set the lid lock to the locked position in the standby mode and press the [PRESET/CLEAN] button.

- ! If you press the [PRESET/CLEAN] button without placing the lid handle in the Lock position, preset cooking will not operate.
- ! Make sure that the clean cover is attached properly before closing the lid. If the clean cover is not attached, the product does not recognize the lid lock, and its preset cooking does not work.



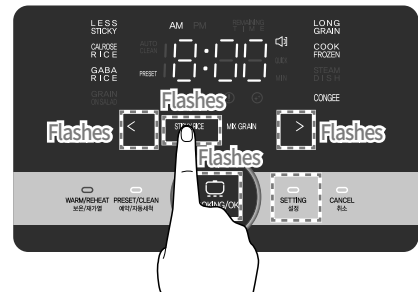
### 2 Use the [<] and [>] buttons to preset the cooking time and press the [SET] button.

- Press the [<] button to decrease the number by 10 minutes, and press the [>] button to increase the number by 10 minutes.
- Press the [<] and [>] buttons for more than 1 second to increase or decrease the number consecutively.
- The preset time is the time when you want the cooking to be finished.
- You can preset the time to up to 13 hours after the current time.
- After the preset cooking is complete, the preset time remains in the memory.
- ! When setting the time, make sure to check a.m. and p.m.
- ! The factory default preset time is 7:30 a.m.



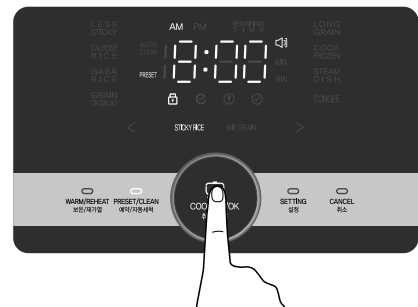
### 3 Use the [<] and [>] buttons to select the menu.

- Preset cooking is only available for Sticky Plain, Less Sticky, Mix Grain, Calrose Rice, GABA Rice, Long Grain, Plain Frozen, Mixed Frozen, and Congee menus.
- Press the [<] and [>] buttons to select in the order of Less Sticky ↔ Calrose Rice ↔ GABA Rice ↔ Congee ↔ Plain Frozen ↔ Mixed Frozen ↔ Long Grain.
- Sticky Plain and Mix Grain menus are immediately selected by pressing the button.
- The preset cooking time for Congee is 1.5 hours.



### 4 Press the [COOKING/OK] button to finish the settings.

- Once the preset timer is started, the cooking completion time is displayed.
- The last preset time remains in the memory after cooking is completed.
- The time when the preset cooking is finished may vary by up to 30 minutes depending on the menu item and amount of rice.
- ! If 25 seconds have elapsed or if you press the [CANCEL] button, the preset timer is canceled.



# How to Use Preset Cooking

## Using Preset Cooking

### Available timer ranges for each menu item

- The Preset option is not available for Grain on Salad and Steam Dish menus.
- If you set the timer to later than 13 hours from the current time, the cooker will override the setting and automatically set it to 13 hours before entering the preset cooking mode.

Menu Item Available for Preset Cooking	Available Preset Time
Sticky Plain, Calrose Rice	31 minutes to 13 hours
GABA Rice	36 minutes to 13 hours
Less Sticky, Long Grain, Mix Grain, Plain Frozen, Mixed Frozen	41 minutes to 13 hours
Congee	1 hr 31 min to 13 hours

### Precautions When Using Preset Cooking

- Because rice can go bad more easily in summer, make sure that the preset time does not exceed 10 hours.
- If the rice package has been open for a long time, or if the rice is excessively dry, the resulting rice may be layered or half-crushed.
- If rice is half-cooked, add about 50% more water to the indicated water level.
- If you run preset cooking when the inner pot is hot immediately after cooking rice, the rice may go bad, so allow the inner pot to cool down enough before starting preset cooking.
- Avoid setting a long preset time because the ingredients may go bad depending on the ingredient types and temperature.
- For preset cooking when the rice has been sitting on the bottom for a while, fine starch that settles on the bottom of the inner pot may intensify melanoising (rice browning) than for normal cooking.



# Grain on Salad Cooking Instructions

## Grain on Salad

Accentuating the nutty flavor of the grain and retaining a crisp texture that suits the salad, you can easily cook and consume without soaking in water.

Place over the salad for a filling meal, or add to a dish that does not contain carbohydrates.

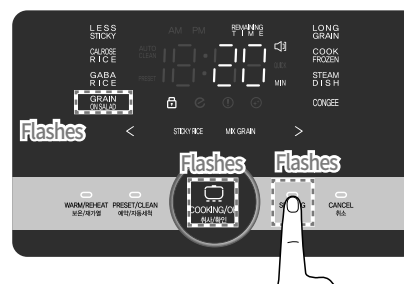
Mixed Grain	Lentil Bean	Quinoa	Millet	Barley	Oat	Kamut	Brown Rice	Chickpea	Adlay
Ingredient: Water	1C : 1C	1C : 1C	1C : 1C	1C : 1C	1C : 1C	1C : 1C	1C : 1C	1C : 3C	1C : 1C
Time	15 minutes	15 minutes	20 minutes	20 minutes	30 minutes	30 minutes	30 minutes	50 minutes	55 minutes
Ingredient: Water	2C : 2C	2C : 2C	2C : 2C	2C : 2C	2C : 2C	2C : 2C	2C : 2C	2C : 4C	2C : 2C
Time	15 minutes	15 minutes	20 minutes	20 minutes	30 minutes	30 minutes	30 minutes	50 minutes	55 minutes

## Tips on Eating Grain on Salad in Various Ways

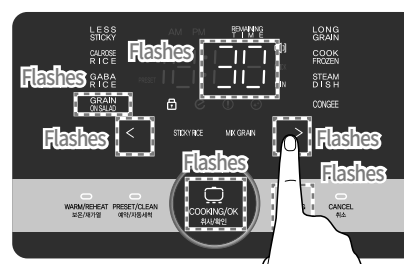


## Cooking Instructions (Grain on Salad 30 minutes)

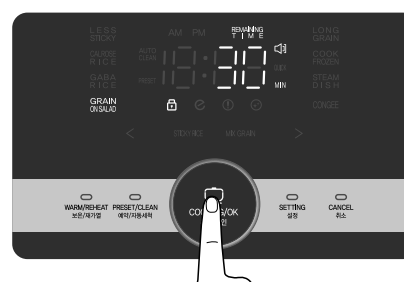
- In the standby status, use the [ < ] and [ > ] buttons to select Grain on Salad and then press the [SET] button.
  - In the standby status, press the [ < ] button to select in the order of Less Sticky → Calrose Rice → GABA Rice → Grain on Salad → Congee → Steam Dish → Plain Frozen → Mixed Frozen → Long Grain.
  - In the standby status, press the [ > ] button to select in the order of Less Sticky → Long Grain → Mixed Frozen → Plain Frozen → Steam Dish → Congee → Grain on Salad → GABA Rice → Calrose Rice.



- Set the cooking time using the [ < ] and [ > ] buttons.
  - Time settings available for Grain on Salad: 15-60 minutes
  - Each time you press the [ < ] and [ > ] buttons, 20 ↔ 21 ↔ 22 ↔ 23 ↔ ... ↔ 57 ↔ 58 ↔ 59 ↔ 60 ↔ 15 ↔ 16 are selected in this order.



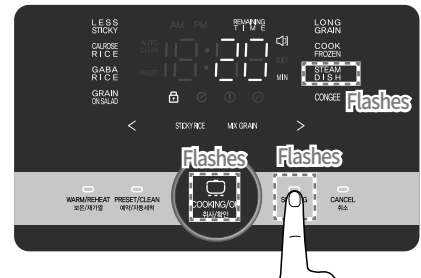
- Press the [COOKING/OK] button.
  - Once Grain on Salad cooking starts, the cooker displays the remaining cooking time.



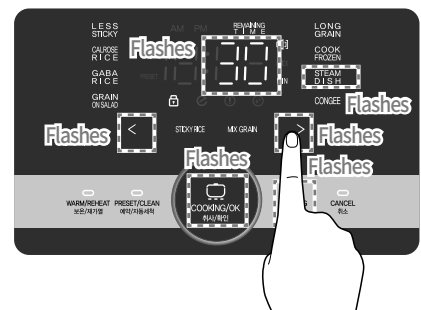
# Steam Dish Cooking Instructions

## Cooking Instructions (Steam Dish 30 minutes)

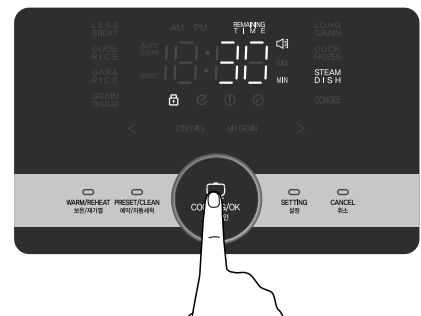
- 1 In the standby status, use the [ < ] and [ > ] buttons to select Steam Dish and press the [SET] button.
  - In the standby status, press the [ < ] button to select in the order of Less Sticky → Calrose Rice → GABA Rice → Grain on Salad → Congee → Steam Dish → Plain Frozen → Mixed Frozen → Long Grain.
  - In the standby status, press the [ > ] button to select in the order of Less Sticky → Long Grain → Mixed Frozen → Plain Frozen → Steam Dish → Congee → Grain on Salad → GABA Rice → Calrose Rice.



- 2 Set the cooking time using the [ < ] and [ > ] buttons.
  - Time settings available for Steam Dish: 15-90 minutes
  - Each time you press the [ < ] and [ > ] buttons, you may repeat the selection in the order of 20 ↔ 25 ↔ 30 ↔ 35 ↔ . . . ↔ 75 ↔ 80 ↔ 85 ↔ 90 ↔ 15 ↔ 20.



- 3 Press the [COOKING/OK] button.
  - Once Steam Dish cooking starts, the cooker displays the remaining cooking time.

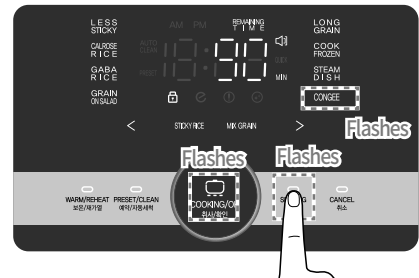


# Congee Cooking Instructions

## Cooking Instructions (Congee 90 minutes)

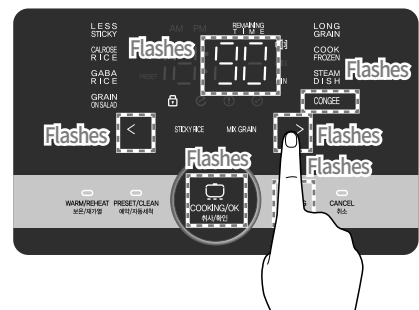
1 In the standby status, use the [<] and [>] buttons to select Congee and press the [SET] button.

- In the standby status, press the [<] button to select in the order of Less Sticky → Calrose Rice → GABA Rice → Grain on Salad → Congee → Steam Dish → Plain Frozen → Mixed Frozen → Long Grain.
- In the standby status, press the [>] button to select in the order of Less Sticky → Long Grain → Mixed Frozen → Plain Frozen → Steam Dish → Congee → Grain on Salad → GABA Rice → Calrose Rice.



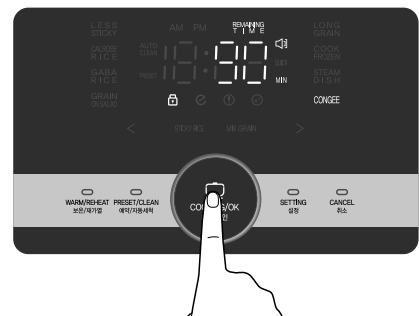
2 Set the cooking time using the [<] and [>] buttons.

- Time settings available for Congee: 60-120 minutes
- Each time you press the [<] and [>] buttons, 60 ↔ 70 ↔ 80 ↔ 90 ↔ 100 ↔ 110 ↔ 120 are selected in this order.



3 Press the [COOKING/OK] button.

- Once Congee cooking starts, the cooker displays the remaining cooking time.
- The cooking time for Congee may become longer than the set time depending on the amount of water, water temperature, and use environment.



# Warm/Reheat

## Switching to Warming after Cooking

Once rice cooking is finished, the rice cooker automatically switches to the warming mode. Or, you can press the [WARM/REHEAT] button in the standby mode.

- Once switched to the warming mode, the cooker displays the elapsed warming time instead of the current time.

- Time is displayed in minutes up to 59 minutes, and from then on, it is displayed in hours up to 199 hours.
- If the time goes over 199 hours, the time display stops at 199.



## Reheating

Reheating allows you to warm heat the rice in the warming mode.

To reheat rice stored in a refrigerator/freezer, please use a microwave, etc.

Press the [WARM/REHEAT] button during warming.

- The reheating time is 7 minutes.
- Press the [WARM/REHEAT] button during reheating to switch back to warming.
- When reheating is finished, the cooker switches back to the warming mode.



### Notes

- It is recommended to eat the rice immediately after reheating.
- It is recommended to eat rice other than Plain (Mix Grain, Long Grain, etc.) immediately after cooking because these types of rice may change color or smell bad when reheated.
- If you use the reheating function too often, rice may be discolored or dry.
- Reheating can proceed only when the lid handle is in the locked (●) position. When it is in the open (○) position, the cooker is switched to the standby mode after making a beep sound. (If the clean cover is not attached, the product does not recognize the lid lock and its reheating function does not work.)

## Cautions During Warming

- Mix the rice and collect it to the middle.
  - To prevent rice near the surface of the inner pot from drying, stir the rice well top to bottom and gather it toward the center.
  - Do not let the rice touch the inner pot lid.
- Do not put a rice scoop inside during warming.
  - If you keep a rice scoop inside during warming, the rice may harden or be discolored and odorous.
  - A wooden rice paddle may develop germs and cause rice to smell.
- Warming is suitable within 12 hours.
  - If you warm rice for more than 12 hours, the rice starts to lose its flavor and be discolored and odorous.
  - Be sure to close the lid fully before warming.
  - Warm only plain rice. If possible, avoid keeping mixed or long grain warm. Instead, serve them right after cooking.
- Always attach the clean cover when keeping the rice warm or reheating it.
- Mixed warming for glutinous rice
  - When cooking or warming, glutinous rice produces a murky (brownish) color and a peculiar smell because it contains more amylose than non-glutinous rice.
  - It is recommended to consume immediately after cooking than warming for a long time.

# How to Adjust Warming Temperature

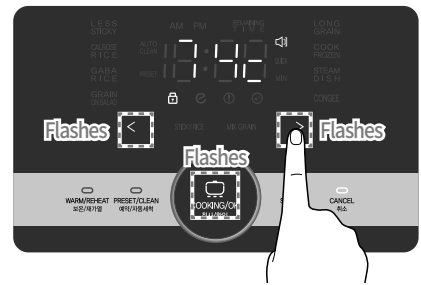
## How to Adjust Warming Temperature

- 1 Press the [SET] button three times in the standby mode.

0 X3  
SETTING  
설정

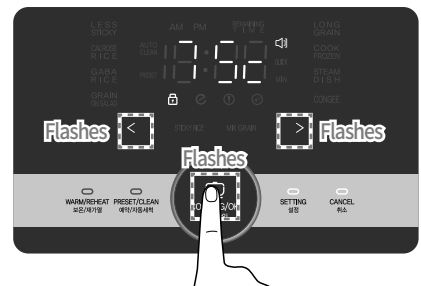
- 2 Use the [<] and [>] buttons to set the warming temperature.

- Each time you press the [<] and [>] buttons, 69°C ↔ 70°C ↔ 71°C ↔ 72°C ↔ 73°C ↔ 74°C ↔ 75°C ↔ 76°C ↔ 77°C ↔ 78°C ↔ 79°C ↔ 80°C ↔ 69°C are selected in this sequence.
- The default setting value is 74°C.
- If the rice is cold or smells sour, increase the temperature by 2°C or 3°C.
- If the rice turns yellow, lower the temperature by 2°C or 3°C.



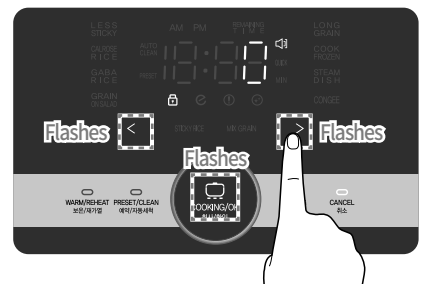
- 3 Press the [COOKING/OK] button.

- Press the [COOKING/OK] button to save the warming temperature and enter the warming heat level control mode.
- If you press the [CANCEL] button or not press the any button for 15 seconds while setting the warming temperature, the setting is canceled, and the cooker switches back to the warming mode.



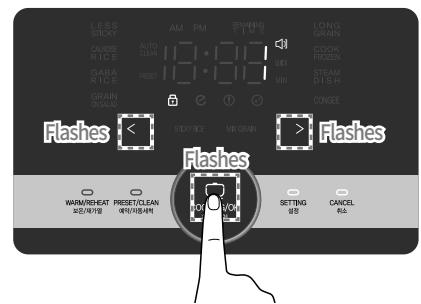
- 4 Use the [<] and [>] buttons to set the warming heating intensity.

- Each time you press the [<] and [>] buttons, -2 ↔ -1 ↔ 0 ↔ 1 ↔ 2 ↔ 3 ↔ 4 ↔ 5 ↔ -2 are selected in sequence.
- The default setting value is 0.
- When a lot of condensation occurs on the lid, set it between 1 and 5 to increase the heating intensity.
- If the rice is too slushy near the inner pot surface or smells bad, select -2 or -1 to decrease the heating intensity.



- 5 Press the [COOKING/OK] button to complete the setting.

- Press the [COOKING/OK] button to save the warming heat level and finish all settings.
- If you press the [CANCEL] button or not press any button for 15 seconds while setting the warming heat level, the setting is canceled, and the cooker switches back to the warming mode.



# How to Select Language, Adjust Voice Guide Volume, and Use Auto Clean

## How to Select Language and Adjust Voice Guide Volume

1 Press the [SET] button twice in the standby mode.

- Default setting: English, volume level 2

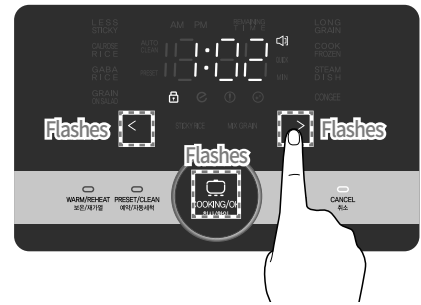


2 Use the [<] and [>] buttons to select the language and volume.

- 0:00 ↔ 1:01 ↔ 1:02 ↔ 1:03 ↔ 1:04 ↔ 2:01 ↔ 2:02 ↔ 2:03 ↔ 2:04 ↔ 3:01 ↔ 3:02 ↔ 3:03 ↔ 3:04 ↔ 0:00 are selected in this order.

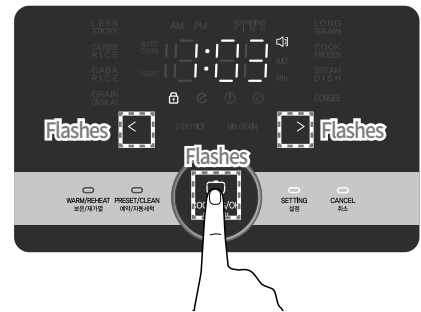
The numbers represent the following.

First Digit	Language	Last Digits	Volume
0	Mute	01	Level 1
1	Korean	02	Level 2
2	Chinese	03	Level 3
3	English	04	Level 4



3 Press the [COOKING/OK] button to complete the setting.

- While setting the language or volume, press the [CANCEL] button or do not press any button for 15 seconds to cancel the setting and enter the standby mode.



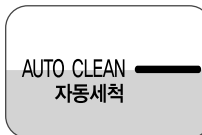
## Auto Clean

You can use the Auto Clean mode to keep the steam vent inside the lid clean. This feature removes foreign substances, thus eliminating odor and preventing germs from spreading.



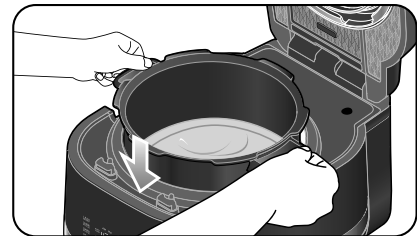
- Be careful as high-temperature, high-pressure steam may be discharged through the steam outlet.
- Do not use detergent, soap, or any other chemical products for cleaning. Use water only.

- 1 Use the measuring cup to pour water into the inner pot up to the Auto Clean mark on the scale.



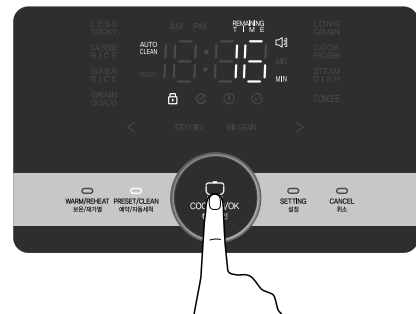
- 2 Insert the inner pot into the rice cooker. Close the lid, and turn the lid lock to the locked (●) position.

- ! If you press the [PRESET/CLEAN] button without placing the lid handle in the Lock position, auto clean will not be carried out.
- ! Make sure that the clean cover is attached properly before closing the lid. If the clean cover is not attached, the product does not recognize the lid lock, and its Auto Clean function does not start.



- 3 Press the [PRESET/CLEAN] button twice in the standby mode, and then press the [COOKING/OK] button.

- Auto Clean is carried out for 16 minutes.
- When Auto Clean is finished, the cooker enters the standby mode.
- If 15 seconds pass without any button input, or if you press the [CANCEL] button, the mode is canceled, and the cooker returns to the standby mode.



# Auto Clean/Packing Replacement Alert

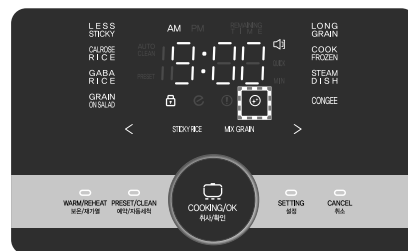
## Auto Clean Alert

If the product reaches the point when Auto Clean is necessary, the “Auto Clean Alert” indicator (⊕) lights up.

If the indicator lights up, proceed with Auto Clean before using it again.

! Refer to page 31 for Auto Clean.

! Without Auto Clean, odors may be generated the next time you cook.



## Auto Clean Alert Time

The Auto Clean alert is displayed when cooking is completed 30 times using the product or when cooking is completed using the Grain on Salad or Steam Dish function.

! If you do not perform Auto Clean, the Auto Clean alert continues to be displayed except in the power saving mode.

! If you do not want to see the alert, follow the below instructions on how to set the alert to disable the alert.

## How to Set Auto Clean Alert

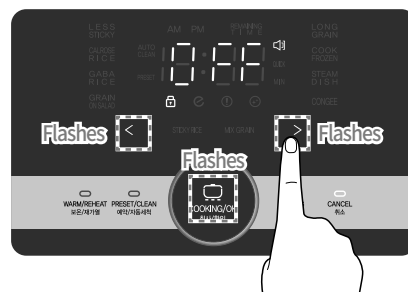
You can enable or disable the function through the Auto Clean alert setting.

- 1 Press the [SET] button six times in the standby mode.

○ X6  
SETTING  
설정

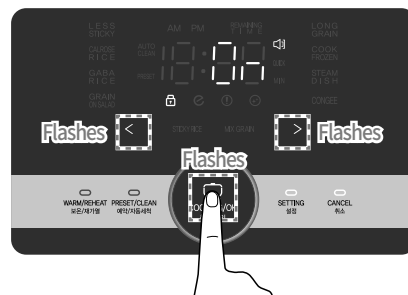
- 2 Use the [<] and [>] buttons to select On or Off.

- Each time you press the [<] and [>] buttons, ON → OFF → ON are selected in this order.
- The default setting is ON.
- Select OFF to disable the function.



- 3 Press the [COOKING/OK] button.

- If you do not press any button for 15 seconds, or if you press the [CANCEL] button, the setting is canceled, and the cooker switches to the standby mode.





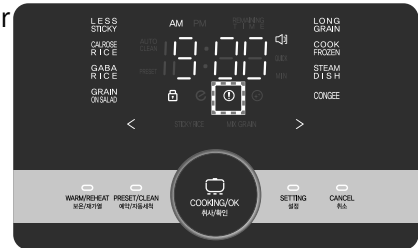
## Packing Replacement Alert

When it becomes necessary to replace the packing after the cooker is used for a certain period, the "Packing Replacement Alert" indicator (ⓘ) turns on.

When the packing replacement alert is displayed, replace the packing before using the cooker.

❗ Refer to page 13 for instructions on packing replacement.

❗ If the packing is not replaced in time, steam leak may occur.



## Packing Replacement Alert Time

After about 730 times of cooking, the packing replacement alert will appear.



Notes

Even after the packing replacement alert appears, the cooking or warming functions operate normally.

## Setting Packing Replacement Alert

You can turn on or off the packing replacement alert function.

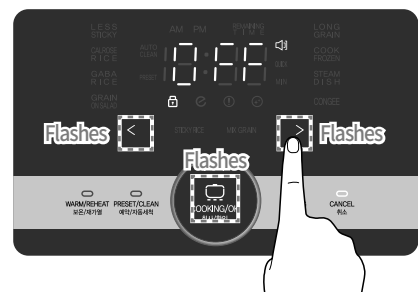
- 1 Press the [SET] button four times in the standby mode.

0  
SETTING X4  
설정

- 2 Use the [<] and [>] buttons to select On, Off or CLE.

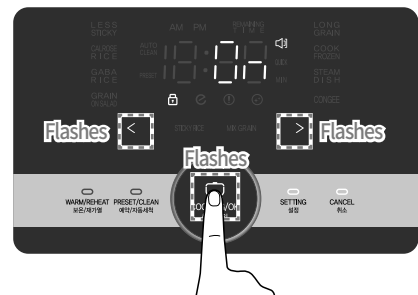
- Select ON if you want to use the packing replacement alert function.
- Select OFF if you want to turn off the packing replacement alert function.
- Select CLE if you want to initialize the packing replacement alert function.

❗ For initializing packing replacement alert, refer to page 34.



- 3 Press the [COOKING/OK] button.

- If you do not press any button for 15 seconds, or if you press the [CANCEL] button, the setting is canceled, and it returns to the standby status.



# Auto Clean/Packing Replacement Alert

## Initializing Packing Replacement Alert

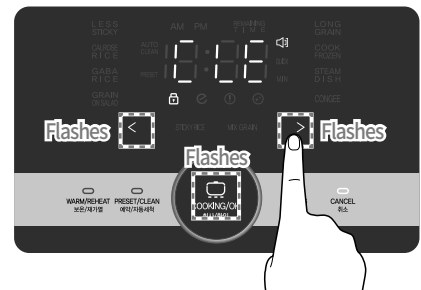
13After replacing the packing according to the instructions on page (), initialize the packing replacement alert setting as follows.

- 1 Press the [SET] button four times in the standby mode.

 X4  
SETTING  
설정

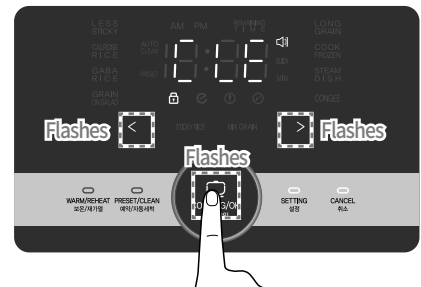
- 2 Use the [<] and [>] buttons to select CLE.

- Each time you press the [<] and [>] buttons, ON ↔ OFF ↔ CLE ↔ ON are switched in this order .



- 3 Press the [COOKING/OK] button.

- If you do not press any button for 15 seconds, or if you press the [CANCEL] button, the setting is canceled, and it switches to the standby mode.



Even if you are replacing the packing before the packing replacement alert is displayed, you still have to initialize the packing replacement alert setting after the replacement. If you fail to do so, the packing replacement alert may appear before the time when replacement is necessary.

# How to Set Screen Brightness

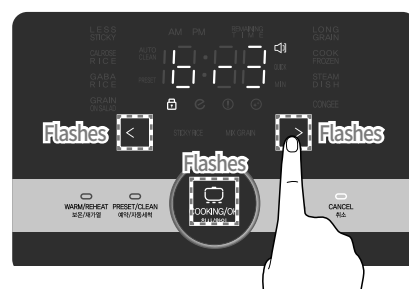
## How to Set Screen Brightness

- 1 Press the [SET] button seven times in the standby mode.

0  
SETTING X7  
설정

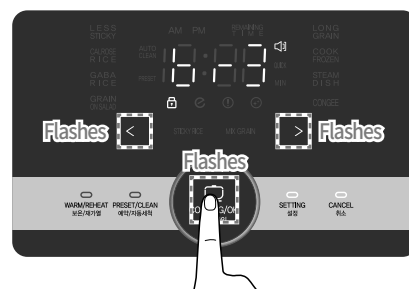
- 2 Use the [<] and [>] buttons to set screen brightness.

- Each time you press the [<] and [>] buttons, 1 ↔ 2 ↔ 3 ↔ 4 ↔ 5 are repeated in this order.



- 3 Press the [COOKING/OK] button to complete the setting.

- Press the [COOKING/OK] button to save the screen brightness and complete the setting.
- If you do not press any button for 15 seconds or press the [CANCEL] button while setting screen brightness, the setting is canceled, and the cooker switches to the standby mode.



# Food Recipes



## Sticky Plain

- **Ingredients:** rice, water
  - **How to Cook**
1. Measure the rice with the measuring cup according to the number of servings you need.
  2. Rinse the rice thoroughly until the rice water becomes clear.
  3. Put the washed rice into the inner pot and pour the right amount of water for the number of servings using the Plain scale.
  4. Place the inner pot inside the rice cooker and close the lid.
  5. Select Sticky Plain from the menu and press the [COOKING/OK] button to start cooking.
  6. When cooking is completed, stir the rice well.



## Less Sticky

- **Ingredients:** rice, water
  - **How to Cook**
1. Measure the rice with the measuring cup according to the number of servings you need.
  2. Rinse the rice thoroughly until the rice water becomes clear.
  3. Put the washed rice into the inner pot and pour the right amount of water for the number of servings using the Plain scale.
  4. Place the inner pot inside the rice cooker and close the lid.
  5. Select Less Sticky from the menu and press the [COOKING/OK] button to start cooking.
  6. When cooking is completed, stir the rice well.



## Plain Quick

- **Ingredients:** rice, water
  - **How to Cook**
1. Measure the rice with the measuring cup according to the number of servings you need.
  2. Rinse the rice thoroughly until the rice water becomes clear.
  3. Put the washed rice into the inner pot and pour the right amount of water for the number of servings using the Plain scale.
  4. Place the inner pot inside the rice cooker and close the lid.
  5. Select Sticky Plain or Less Sticky in the menu and press the [COOKING/OK] button twice to start cooking.
  6. When cooking is completed, stir the rice well.



## Plain Frozen

- **Ingredients:** rice, water
  - **How to Cook**
1. Measure the rice with the measuring cup according to the number of servings you need.
  2. Rinse the rice thoroughly until the rice water becomes clear.
  3. Put the washed rice into the inner pot and pour the right amount of water for the number of servings using the Plain scale.
  4. Place the inner pot inside the rice cooker and close the lid.
  5. Select Plain Frozen in the menu and press the [COOKING/OK] button to start cooking.
  6. When cooking is completed, stir the rice well.
  7. Divide the rice into appropriate amounts and store it in a frozen rice storage container in the refrigerator.
- ※ Consume within a week as water loss and odor may occur depending on the temperature of the freezer and the sealing of the container.



## Long Grain

- **Ingredients:** Long grain (Jasmine Rice), water
  - **How to Cook**
1. Measure the long grain (Jasmine Rice) with the measuring cup based on the number of servings.
  2. Thoroughly clean the long grain (Jasmine Rice) and rinse until the water runs clear.
  3. Put the washed long grain (Jasmine Rice) in the inner pot and pour the right amount of water for the number of servings using the scale for Plain.
  4. Place the inner pot inside the rice cooker and close the lid.
  5. Select Long Grain from the menu and press the [COOKING/OK] button to start cooking.
  6. When cooking is completed, stir the rice well.



## Calrose Rice

- **Ingredients:** Calrose rice, water
  - **How to Cook**
1. Measure the Calrose rice with the measuring cup based on the number of servings.
  2. Thoroughly clean the Calrose rice and rinse until the water runs clear.
  3. Put the washed Calrose rice in the inner pot and pour the right amount of water for the number of servings using the scale for Plain.
  4. Place the inner pot inside the rice cooker and close the lid.
  5. Select Calrose Rice from the menu and press the [COOKING/OK] button to start cooking.
  6. When cooking is completed, stir the rice well.



**GABA Rice (50% polished)**

- **Ingredients (2 servings):** GABA rice, water
- **How to Cook**
- 1. Measure the GABA rice with the measuring cup based on the number of servings.
- 2. Thoroughly clean the GABA rice and rinse until the water runs clear.
- 3. Put the washed GABA rice in the inner pot and pour the right amount of water for the number of servings using the scale for Plain.
- 4. Place the inner pot inside the rice cooker and close the lid.
- 5. Select GABA Rice from the menu and press the [COOKING/OK] button to start cooking.
- 6. When cooking is completed, stir the rice well.
- ※ Stickiness or softness of GABA rice may change depending on the degree of polishing. Adjust the amount of water according to your taste.



**Rice with Beans**

- **Ingredients (2 servings):** 1½ cup of rice, ½ cup of various kinds of beans, water
- **How to Cook**
- 1. Measure the rice and beans with the measuring cup according to the number of servings you need.
- 2. Mix the rice and beans, and wash and rinse the mixture until the water runs clear.
- 3. Put the washed rice and beans into the inner pot and pour the right amount of water for the number of servings using the scale for Mix Grain.
- 4. Place the inner pot inside the rice cooker and close the lid.
- 5. Select Mix Grain in the menu and press the [COOKING/OK] button to start cooking.
- 6. When cooking is completed, stir the rice well.
- ※ Dried beans may be unripe and need to be soaked in cold water for at least 1 hour and in lukewarm water for at least 30 minutes.
- ※ Be sure to keep the proper grain ratio.



**Five-grain Rice**

- **Ingredients:** 2 cups of glutinous rice, ½ cup of green kernel black beans (black beans), ½ cup of red beans, ½ tablespoon of salt, 1 cup of glutinous sorghum + glutinous foxtail millet + glutinous Chinese millet, 3 cups of water + remaining water after boiling red beans
- **How to Cook**
- 1. Thoroughly wash the glutinous rice, glutinous sorghum, glutinous foxtail millet, glutinous Chinese millet, and green kernel black beans and put them separately on a strainer.
- 2. Wash the red beans thoroughly, boil them in water on a strong fire, discard the water, put them in plenty of clean cold water, and boil them until they are about to burst.
- 3. Put together the glutinous rice and mixed grains in the inner pot, mix them with the water used to boil the red beans, and add some salt to the mixture. Fill the pot with water up to level 3 of the Mixed Grains scale.
- 4. Place the inner pot inside the rice cooker and close the lid.
- 5. Select Mix Grain in the menu and press the [COOKING/OK] button to start cooking.
- 6. When cooking is completed, stir the rice well.
- ※ Soak beans in lukewarm water for at least 15 minutes.
- ※ Be sure to keep the proper grain ratio.



**Rice with Nuts**

- **Ingredients:** 4 cups of rice, 4 walnuts, 2 tablespoons of pine nuts, 2 tablespoons of almonds, 2 tablespoons of cashew nuts, 15 ginkgo nuts, and 1 tablespoon of refined rice wine
- **Seasoning sauce:** 4 tablespoons of soy sauce, ½ teaspoon of red pepper powder, 2 teaspoons of ground sesame mixed with salt, 2 tablespoons of chopped green onion, ½ tablespoon of minced garlic, and 1 teaspoon of sesame oil
- **How to Cook**
- 1. Crack the walnuts and soak them in warm water to remove the skin.
- 2. Stir-fry the ginkgo nuts with a little bit of oil or boil them in water for 2 to 3 minutes to peel them.
- 3. Pour washed rice in the inner pot and pour water to level 4 on the Plain scale. Then, add some refined rice wine, walnuts, ginkgo nuts, almonds, cashew nuts, and pine nuts to the pot.
- 4. Place the inner pot inside the rice cooker and close the lid.
- 5. Select Mix Grain in the menu and press the [COOKING/OK] button to start cooking.
- 6. Once cooking is completed, mix the rice with the sauce to your taste.



**Mushroom & Bamboo Shoot Rice**

- **Ingredients:** 4 cups of rice, 200g of oyster mushrooms, 100g of bamboo shoots, 10 ginkgo nuts, and 1 tablespoon of refined rice wine
- **Seasoning sauce:** 4 tablespoons of soy sauce, ½ teaspoon of red pepper powder, 2 teaspoons of ground sesame mixed with salt, 2 tablespoons of chopped green onion, ½ tablespoon of minced garlic, and 1 teaspoon of sesame oil
- **How to Cook**
- 1. Wash and cut the oyster mushrooms into bite-size pieces. Sauté the bamboo shoots and remove the white parts from the comb pattern of bamboo shoots. Slice them keeping the comb pattern.
- 2. Stir-fry the ginkgo nuts with a little bit of oil or boil them in water for 2 to 3 minutes to peel them.
- 3. Pour washed rice in the inner pot and pour water to level 4 of the Plain scale. Then, add the oyster mushrooms, bamboo shoots, ginkgo nuts, and some refined rice wine.
- 4. Place the inner pot inside the rice cooker and close the lid.
- 5. Select Mix Grain in the menu and press the [COOKING/OK] button to start cooking.
- 6. Once cooking is completed, mix the rice with the sauce to your taste.



**Lentils and Rice**

- **Ingredients (2 servings):** 1½ of rice, ½ cup of lentils, water
- **How to Cook**
- 1. Measure the rice and lentils with the measuring cup based on the number of servings.
- 2. Mix the rice and lentils, and wash and rinse the mixture until the water runs clear.
- 3. Put the washed rice and lentils in the inner pot and pour the right amount of water for the number of servings using the scale for Mix Grain.
- 4. Place the inner pot inside the rice cooker and close the lid.
- 5. Select Mix Grain in the menu and press the [COOKING/OK] button to start cooking.
- 6. When cooking is completed, stir the rice well.
- ※ Be sure to keep the proper grain ratio.
- ※ The end result may take on a yellowish tinge due to the characteristic of mixed grains.
- ※ Dried beans may be unripe and need to be soaked in cold water for at least 1 hour and in lukewarm water for at least 30 minutes.

# Food Recipes



**Black Rice**

- **Ingredients (2 servings):** 1½ cups of rice, ¼ cup of black rice, water
- **How to Cook**
- 1. Measure the rice and black rice with the measuring cup according to the number of servings you need.
- 2. Rinse the rice and black rice thoroughly until the water becomes clear.
- 3. Put the washed rice and black rice into the inner pot and pour the right amount of water for the number of servings using the Plain scale.
- 4. Place the inner pot inside the rice cooker and close the lid.
- 5. Select Sticky Plain from the menu and press the [COOKING/OK] button to start cooking.
- 6. When cooking is completed, stir the rice well.



**Bean Sprouts Rice**

- **Ingredients:** 3 cups of rice, 150g of bean sprouts, 100g of minced beef
- **Seasoning sauce:** 5 tablespoons of soy sauce, 1 tablespoon of chili powder, 2 teaspoons of ground sesame mixed with salt, 1 tablespoon of chopped green onion, 1 teaspoon of minced garlic, and 1 teaspoon of sesame oil
- **How to Cook**
- 1. Remove the bean sprout tails, clean the bean sprouts thoroughly, and shake off water.
- 2. Pour washed rice in the inner pot and pour water to level 3 of the Plain scale, and add the bean sprouts and meat.
- 3. Make a seasoning sauce by adding the ingredients.
- 4. Place the inner pot inside the rice cooker and close the lid.
- 5. Select Less Sticky from the menu and press the [COOKING/OK] button to start cooking.
- 6. Once cooking is completed, dish out the rice mixed with bean sprouts and meat. Mix it with sauce prepared according to your taste, and enjoy the meal.
- ※ The end result may have a yellowish tinge due to juices from the meat and the salt content depending on the characteristics of the ingredients.



**Mix Grain**

- **Ingredients (2 servings):** 1½ cup of rice, ½ cup of various mixed grains, water
- **How to Cook**
- 1. Measure the rice and mixed grains with the measuring cup according to the number of servings you need.
- 2. Rinse the rice and grains thoroughly until the water becomes clear.
- 3. Put the washed rice and grains into the inner pot and pour the right amount of water for the number of servings using the scale for Mix Grain.
- 4. Place the inner pot inside the rice cooker and close the lid.
- 5. Select Mix Grain in the menu and press the [COOKING/OK] button to start cooking.
- 6. When cooking is completed, stir the rice well.
- ※ Dried beans may be unripe and need to be soaked in cold water for at least 1 hour and in lukewarm water for at least 30 minutes.
- ※ Be sure to keep the proper grain ratio.



**Mixed Quick**

- **Ingredients (2 servings):** 1½ cup of rice, ½ cup of various mixed grains, water
- **How to Cook**
- 1. Measure the rice and mixed grains with the measuring cup according to the number of servings you need.
- 2. Rinse the rice and grains thoroughly until the water becomes clear.
- 3. Put the washed rice and grains into the inner pot and pour the right amount of water for the number of servings using the scale for Mixed Grains.
- 4. Place the inner pot inside the rice cooker and close the lid.
- 5. Select Mix Grain in the menu and press the [COOKING/OK] button twice to start cooking.
- 6. When cooking is completed, stir the rice well.
- ※ Dried beans may be unripe and need to be soaked in cold water for at least 1 hour and in lukewarm water for at least 30 minutes.
- ※ Be sure to keep the proper grain ratio.



**Mixed Frozen**

- **Ingredients (2 servings):** 1½ cup of rice, ½ cup of various mixed grains, water
- **How to Cook**
- 1. Measure the rice and mixed grains with the measuring cup according to the number of servings you need.
- 2. Rinse the rice and grains thoroughly until the water becomes clear.
- 3. Put the washed rice and grains into the inner pot and pour the right amount of water for the number of servings using the scale for Mixed Grains.
- 4. Place the inner pot inside the rice cooker and close the lid.
- 5. Select Mixed Frozen from the menu and press the [COOKING/OK] button to start cooking.
- 6. When cooking is completed, stir the rice well.
- ※ Dried beans may be unripe and need to be soaked in cold water for at least 1 hour and in lukewarm water for at least 30 minutes.
- ※ Be sure to keep the proper grain ratio.



**Grain on Salad**

- **Ingredients:** Various grains for salad, water
- **How to Cook**
- 1. Measure mixed grains for salad with the measuring cup by referring to the table on page 25.
- 2. Rinse the mixed grains for salad thoroughly until the water becomes clear.
- 3. Remove the remaining moisture and place inside the inner pot.
- 4. Place the washed mixed grains in the inner pot and pour water by referring to the table on page 25
- 5. Place the inner pot inside the rice cooker and close the lid.
- 6. Select Grain on Salad from the menu and press the [COOKING/OK] button to start cooking.
- 7. When cooking is completed, stir the mixed grains well.
- ※ Scorching, moisture, splashing on the clean cover, and overflow may occur according to the characteristic of the mixed grain.
- ※ Use unsoaked mixed grains.
- ※ Place chickpeas over a colander after cooking is complete to drain water.



Braised Chicken

- **Ingredients:** 1 chicken (800-900kg), 50g of potatoes, 50g of carrots, a little salt and pepper, and 1 tablespoon of ginger juice
- **Seasoning sauce:** 3 tablespoons of aged soy sauce, 2 tablespoons of chopped green onions, 1 tablespoon of minced garlic, 1 tablespoon of sugar, 1 tablespoon of ground sesame mixed with salt, 1 tablespoon of sesame oil, and a little pepper
- **How to Cook**
  1. Wash the chicken and drain the water. Cut it into bite-size pieces and score the chicken, then season it with salt, pepper powder, and ginger juice.
  2. Cut the potatoes and carrots into bite-size pieces.
  3. Make a seasoning sauce by adding the ingredients.
  4. Marinate all the ingredients with the sauce for about half an hour, and then put them inside the pot.
  5. Place the inner pot inside the rice cooker and close the lid.
  6. Select Steam Dish from the menu, set the time to 35 minutes, and start cooking by pressing the [COOKING/OK] button.



Mixed Mushrooms Rice

- **Ingredients:** 4 cups of rice, 60g of beech mushrooms, 40g of enoki mushrooms, 4 champignon mushrooms, 60g of king oyster mushrooms, and 1 tablespoon of refined rice wine
- **Seasoning sauce:** 4 tablespoons of soy sauce, ½ teaspoon of red pepper powder, 2 teaspoons of ground sesame mixed with salt, 2 tablespoons of chopped green onion, ½ tablespoon of minced garlic, and 1 teaspoon of sesame oil
- **How to Cook**
  1. Tear the beech mushrooms and enoki mushrooms into pieces. Peel the champignon mushrooms and cut them into thick slices.
  2. Cut the king oyster mushrooms longitudinally and cut them into bite-size pieces.
  3. Pour washed rice in the inner pot and pour water to level 4 of the Plain scale. Then, add the mushrooms and some refined rice wine.
  4. Place the inner pot inside the rice cooker and close the lid.
  5. Select Mix Grain in the menu and press the [COOKING/OK] button to start cooking.
  6. Once cooking is completed, mix the rice with the sauce to your taste.



Five Spice Sliced Steamed Pork

- **Ingredients:** 500g of pork, 110ml of soy sauce, 2 tablespoons of sugar, and cotton cooking twine
- **Five-spice sauce:** 6 peppercorns, 7cm of cinnamon stick, and 4 star anises
- **How to Cook**
  1. Tie the pork tightly with the twine so that it stays firm.
  2. Put the pork in a bowl and marinate it with soy sauce, sugar, and the five spices.
  3. Put the ingredients prepared in step 2 into the inner pot and pour 3 cups of water.
  4. Place the inner pot inside the rice cooker and close the lid.
  5. Select Steam Dish from the menu, set the time to 60 minutes, and start cooking by pressing the [COOKING/OK] button.
  6. When the cooking is done, take out the pork and cut off the twine.
  7. Cool down the marinated pork and slice it into 0.2cm-thick pieces.



Samgyetang

- **Ingredients:** 600g of chicken, 4 cloves of garlic, ¾ cups of glutinous rice, 1-2 roots of fresh ginseng, 2 jujubes, 3 cups of water, a little salt and pepper
- **How to Cook**
  1. Cut both sides of the chicken's stomach and make holes.
  2. Fill the stomach of the chicken with the soaked glutinous rice. (It is recommended to soak the glutinous rice for about 2 hours.)
  3. Put the ginseng roots, jujubes, and garlic inside the chicken, cross the legs, and fix them. If you prefer the broth to be thick, take half of the glutinous rice out of the chicken and cook.
  4. Put 3 into the inner pot and pour 3 cups of water.
  5. Place the inner pot inside the rice cooker and close the lid.
  6. Select Steam Dish from the menu, set the time to 60 minutes, and start cooking by pressing the [COOKING/OK] button.



Stir-fried Shrimp with Ketchup

- **Ingredients:** 15 Shiba shrimps, ¼ green onion, 30g of onions, and 30g of carrots
- **Ketchup sauce:** 4 tablespoons of ketchup, 1½ tablespoons of sugar, 1½ tablespoons of starch powder, 1½ tablespoons of water, and a small amount of salt, soy sauce, and pepper
- **How to Cook**
  1. Remove the head and insides of the shrimps. Take off the shell of shrimps, leaving only one shell segment at the tail with the tail itself, and rinse it with brine.
  2. Chop the green onions diagonally and chop the onions to sizes smaller than the shrimps. Slice the carrots into half-moon shapes.
  3. Put the shrimps, green onions, onions, and carrots into the inner pot. Then, mix them all with the ketchup sauce.
  4. Place the inner pot inside the rice cooker and close the lid.
  5. Select Steam Dish from the menu, set the time to 15 minutes, and start cooking by pressing the [COOKING/OK] button.
  6. When the cooking is done, thoroughly mix the rice with a rice paddle.



Boiled Pork

- **Ingredients:** 600g of pork, 1 green onion, 1 ginger root, 5 cloves of garlic, 3 cups of water
- **How to Cook**
  1. Remove fat from the pork and put it in the inner pot with chopped green onion, ginger, and garlic, and pour 3 cups of water.
  2. Place the inner pot inside the rice cooker and close the lid.
  3. Select Steam Dish from the menu, set the time to 50 minutes, and start cooking by pressing the [COOKING/OK] button.
    - ※ Depending on the characteristics of ingredients such as meat juice and salt, there may be partial scorching.
    - ※ Note that, if you put more water than the standard amount, the soup may spew out when the steam is exhausted. So, be careful.
    - ※ If you have large lumps, make 2 or 3 deep cuts.

# Food Recipes



Steamed Egg

- **Ingredients:** 3 eggs, 300ml of water or anchovy and kelp stock, ½ teaspoon of salted shrimp, little salt, 15g of carrots, 15g of green parts of green onion
  - **How to Cook**
1. Put the eggs and water or anchovy and kelp stock into a bowl and whisk.
  2. Chop the carrots and green parts of the green onion finely. Then, mix them with 1.
  3. Finely chop the salted shrimps and pour a bit of water to make juice. Put it into 2 and add some salt to it.
  4. Put 3 into the inner pot and place it inside the cooker, then close the lid.
  5. Select Steam Dish from the menu, set the time to 20 minutes, and start cooking by pressing the [COOKING/OK] button.



Steak

- **Ingredients:** 500g of meat (for steak), ½ cup water, and a small amount of steak sauce, salt, and pepper
  - **How to Cook**
1. Season the beef with salt and pepper. Then, put into the inner pot. Fill the pot with about half a cup of water.
  2. Place the inner pot inside the rice cooker and close the lid.
  3. Select Steam Dish from the menu, set the time to 30 minutes, and start cooking by pressing the [COOKING/OK] button.
  4. When the cooking is done, take out the beef and pour the sauce over the beef.
- **How to make wine sauce**
- Mince mushrooms, garlic, and onions, and season the mixture with salt and pepper and stir-fry it. Pour a sufficient quantity of red wine and boil it down with ketchup, barbecue sauce, peppercorns, and bay leaves.



Steamed Chestnut

- **Ingredients:** 15 chestnuts
  - **How to Cook**
1. Pour 2 cups of water into the inner pot.
  2. Place the steam plate in the inner pot and put the cleaned chestnuts on the plate. (Partially peel the chestnuts so that they do not burst open while cooking.)
  3. Place the inner pot inside the rice cooker and close the lid.
  4. Select Steam Dish from the menu, set the time to 30 minutes, and start cooking by pressing the [COOKING/OK] button.
  5. The chestnuts can get very hot. Do not touch them immediately after cooking.
- ※ Purchase a steam plate separately.



Steamed Potato

- **Ingredients:** 3 potatoes (less than 200g each)
  - **How to Cook**
1. Pour 2 cups of water into the inner pot.
  2. Place the steam plate in the inner pot and put the cleaned potatoes on the plate.
  3. Place the inner pot inside the rice cooker and close the lid.
  4. Select Steam Dish from the menu, set the time to 45 minutes, and start cooking by pressing the [COOKING/OK] button.
  5. The potatoes can get very hot. Do not touch them immediately after cooking.
- ※ Cut big potatoes (more than 200g) in half.  
 ※ Purchase a steam plate separately.



Japchae

- **Ingredients:** 150g of potato noodles, ½ green bell pepper, ½ red bell pepper, 70g of carrots, 70g of onions, a little spinach, 70g of enoki mushrooms, 70g of fish cakes, 1½ tablespoons of cooking oil, ½ cup of water
  - **Seasoning sauce:** sugar, soy sauce, sesame oil, sesame, ground sesame mixed with salt
  - **How to Cook**
1. Cut the bell peppers, onions, carrots, and fishcakes into thin strips. Then, wash the enoki mushrooms before cooking. Blanch the spinach lightly in boiling water, squeeze the water out, and cut it into slices that are easy to eat. (It is appropriate to cut the green bell pepper and carrot into 2-3cm pieces and cut the onion and fish cake into 5cm.)
  2. Soak the noodles in lukewarm water for 20 minutes. Rinse them with cold water and drain the water. (If you soak the noodles in water for too long, they may become too soft or lumpy. Adjust the soaking time between 10 and 30 minutes depending on your taste.)
  3. Put the cooking oil, water and the soaked potato noodles together with the prepared fishcakes and vegetables into the inner pot.
  4. Place the inner pot inside the rice cooker and close the lid.
  5. Select Steam Dish in the menu, set the time to 25 minutes, and start cooking by pressing the [COOKING/OK] button. (Set the time to 20 minutes if you have soaked the potato noodles for long or want more chewy noodles based on your preference.)
  6. Make a seasoning sauce by adding the ingredients.
  7. When the cooking is done, open the lid and put in the blanched spinach and sauce. Then, mix them together.



Braised Short Ribs

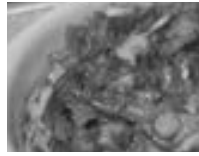
- **Ingredients:** 600g of beef rib, 1 carrot, ½ onion, ¼ pear, 10 chestnuts, 10 ginkgo nuts, 2 tablespoons of sugar, 2 tablespoons of liquor
  - **Seasoning sauce:** 7 tablespoons of aged soy sauce, 1 tablespoon of ground sesame mixed with salt, 1 tablespoon of minced garlic, 1 teaspoon of pepper powder, 1 teaspoon of sesame oil, 2 tablespoons of minced green onion, 2 tablespoons of starch syrup
  - **How to Cook**
1. Chop the beef ribs and remove oil and tendons and soak them in cold water for 2 hours to remove blood.
  2. Scoop the ribs with a sieve to remove water, make some cuts, and let them sit in the sugar and liquor for about 30 minutes to tenderize the meat.
  3. Stir-fry the ginkgo nuts on a pan with a little salt added to peel off the skin and cut the carrots to nut sizes. Grind the onion and pear on a grater to make onion and pear juice.
  4. Make a seasoning sauce by adding the ingredients.
  5. Mix all the ingredients and marinate them in the seasoning sauce for about 1 hour and then put them into the inner pot.
  6. Place the inner pot inside the rice cooker and close the lid.
  7. Select Steam Dish from the menu, set the time to 45 minutes, and start cooking by pressing the [COOKING/OK] button.
- ※ You do not need to add any water because it is cooked with meat juice, sauce, and pear juice.  
 ※ If you add more water, be careful because the broth may spew out when the steam is exhausted.





### Nutritious Rice in Hot Pot

- **Ingredients:** 4 cups of rice, 40g of beans (garbanzo beans or black soybeans), 2 roots of fresh ginseng, 4 chestnuts, 4 jujubes, 12 ginkgo nuts, 1 tablespoon of pine nuts, and 2 tablespoons of refined rice wine
- **Seasoning sauce:** 4 tablespoons of soy sauce, ½ teaspoon of red pepper powder, 2 teaspoons of ground sesame mixed with salt, 2 tablespoons of chopped green onion, ½ tablespoon of minced garlic, and 1 teaspoon of sesame oil
- **How to Cook**
  1. Wash the fresh ginseng cleanly and cut off its top. Then, chop the ginseng obliquely and thinly.
  2. Peel the chestnuts, and chop them into halves. Wash jujubes cleanly, and remove the pits from them. Then, chop them in thick strips.
  3. Stir-fry the ginkgo nuts with a little bit of oil or boil them in water for 2 to 3 minutes to peel them.
  4. Pour washed rice in the inner pot and pour water to level 4 of the Plain scale. Then, add some refined rice wine, beans, fresh ginseng, chestnuts, and jujubes and mix them all.
  5. Place the inner pot inside the rice cooker and close the lid.
  6. Select Sticky Plain from the menu and press the [COOKING/OK] button to start cooking.
  7. Once cooking is completed, thoroughly mix and fluff the rice with pine nuts and ginkgo nuts. Then, mix the rice with the sauce to your taste.
- ※ The end result may take on a yellowish tinge due to the characteristics of the ingredients.
- ※ Soak beans in lukewarm water for at least 15 minutes.
- ※ Be sure to keep the proper grain ratio.



### Rice Cake Gratin

- **Ingredients:** 100g of sliced rice cake, 2 boiled eggs, 1 sweet potato, 80g of pizza cheese, 2 slices of cheese, a little olive oil, 1 cup of white sauce, and a little parsley powder
- **White sauce:** 20g of flour, 20g of butter, 200g of milk, and a little salt and white pepper (Sauté melted butter with flour and boil it with milk until the texture gets thick. Then, add some salt and white pepper.)
- **How to Cook**
  1. Wash the sweet potatoes and cut them into round slices without peeling.
  2. Cut the boiled eggs and soak the rice cake in lukewarm water.
  3. Grease the inner pot with olive oil. Then, lay the sweet potatoes, eggs, and rice cake on top of one another.
  4. Put the white sauce on 3 and evenly spread the pizza cheese. On the top, put the sliced cheese cut into 8 pieces and sprinkle the parsley powder.
  5. Place the inner pot inside the rice cooker and close the lid.
  6. Select Steam Dish from the menu, set the time to 20 minutes, and start cooking by pressing the [COOKING/OK] button.



### Steamed Rice Cake

- **Ingredients:** 2½ cups of non-glutinous rice powder, 1 cup of red beans, ¼ tablespoon of salt, 1½ tablespoon of sugar, 1 tablespoon of water
- **How to Cook**
  1. Add water to the non-glutinous rice powder and mix well. Strain it once and add 1½ tablespoons of sugar to the mixture.
  2. Boil the red beans without much water. Then, add some salt and ½ teaspoon of sugar to the boiled beans and crush them.
  3. Pour 2 cups of water into the inner pot. Place a steam plate in the pot and put a piece of cloth or sheet of Korean paper on it.
  4. Make layers with 1 cup of the mashed red beans, non-glutinous rice powder, and another cup of mashed red beans by spreading them in the consecutive order.
  5. Place the inner pot inside the rice cooker and close the lid.
  6. Select Steam Dish from the menu, set the time to 45 minutes, and start cooking by pressing the [COOKING/OK] button.
- ※ Purchase a steam plate separately.



### Steamed Crab

- **Ingredients:** 1 blue crab, 50g of beef, ½ block of tofu, ½ green pepper, ½ red pepper, ½ egg yolk, and a little flour
- **How to Cook**
  1. Wash the crab and separate the crab body.
  2. Separate the crab meat from the shells and mince the meat.
  3. Mince the beef and tofu and mix them with the minced crab meat.
  4. Finely chop the red pepper and the green pepper. Then, mix them with the egg yolk.
  5. Sprinkle the flour into the crab shell and fill the shell with the ingredients of 3. Spread the mixture of 4 over the top of the filling.
  6. Pour 2 cups of water into the inner pot and place the steam plate. Put the crab shell stuffed with the filling on the plate.
  7. Place the inner pot inside the rice cooker and close the lid.
  8. Select Steam Dish from the menu, set the time to 30 minutes, and start cooking by pressing the [COOKING/OK] button.
- ※ Purchase a steam plate separately.



### Steamed Eggplant

- **Ingredients:** 1 eggplant
- **Seasoning sauce:** 2 tablespoons of aged soy sauce, 1 red pepper, 1 green pepper, ½ tablespoon of red pepper powder, 1 tablespoon of vinegar, a small amount of ground sesame mixed with salt, ½ stalk of green onion, 4 cloves of garlic, and 2 teaspoons of sugar
- **How to Cook**
  1. Cut the eggplant into 4cm lengths, make them stand, then score them crosswise.
  2. Chop the red pepper and young pepper into small pieces, mince the green onion and garlic, and mix them with other sauce ingredients to make the sauce.
  3. Pour 2 cups of water into the inner pot. Place the steam plate in the pot and put the eggplant on the plate.
  4. Place the inner pot inside the rice cooker and close the lid.
  5. Select Steam Dish from the menu, set the time to 15 minutes, and start cooking by pressing the [COOKING/OK] button.
  6. When the cooking is completed, take out the eggplant and spread the sauce evenly over the top.
- ※ Purchase a steam plate separately.



### Steamed Sweet Potato

- **Ingredients:** 3 sweet potatoes (less than 150g each)
- **How to Cook**
  1. Pour 2 cups of water into the inner pot.
  2. Place the steam plate in the inner pot and put the cleaned sweet potatoes on the plate.
  3. Place the inner pot inside the rice cooker and close the lid.
  4. Select Steam Dish from the menu, set the time to 35 minutes, and start cooking by pressing the [COOKING/OK] button.
  5. The sweet potatoes can get very hot. Do not touch them immediately after cooking.
- ※ Cut big sweet potatoes (more than 150g) in half.
- ※ Purchase a steam plate separately.

# Food Recipes



Steamed Tofu

- Ingredients: ¼ block of tofu and a little salt
  - Seasoning sauce: 1 tablespoon of red pepper powder, 1 tablespoon of minced garlic, 1 stalk of green onion, 3 tablespoons of aged soy sauce, and a little sesame oil, ground sesame mixed with salt, and shredded red pepper
  - How to Cook
1. Divide the tofu into two parts and cut them into 1cm-thick slices. Sprinkle salt on the tofu and drain it.
  2. Cut the green onion into thin strips and mix them with other sauce ingredients to make the sauce.
  3. Pour 2 cups of water into the inner pot. Place the steam plate in the pot and put the sliced tofu evenly on the plate.
  4. Place the inner pot inside the rice cooker and close the lid.
  5. Select Steam Dish from the menu, set the time to 20 minutes, and start cooking by pressing the [COOKING/OK] button.
  6. When the cooking is completed, take out the tofu and spread the sauce evenly over the top.
- ※ Purchase a steam plate separately.



Boiled Squid

- Ingredients: 1 squid, 35g of spinach, 35g of carrots, 1 egg, ½ cup of water, and a little salt, sesame oil, and flour
  - Seasoning sauce: 1 tablespoon of red pepper paste, 1 tablespoon of soy sauce, ½ tablespoon of sugar, ½ tablespoon of refined rice wine, ½ teaspoon of sesame oil, and ½ teaspoon of red pepper powder
  - How to Cook
1. Cut the squid in half and remove the guts. Peel and wash the squid, then score the inside of the squid horizontally and vertically.
  2. Add a pinch of salt in boiling water and blanch the squid's body and tentacles.
  3. Thoroughly wash the spinach and blanch it in salted water. Rinse it with cold water and squeeze it dry. Cut the carrots into thick strips and blanch in boiling water, then season the spinach and carrots with some salt and sesame oil.
  4. Add some salt to the eggs and stir well. Fry the egg pancake, considering the width of the squid.
  5. Wipe off excess moisture on the squid and sprinkle some flour on the inner part of the squid. Put the egg pancake on the floured surface, then place the spinach, carrots and squid tentacles over the top of the pancake. Roll it up and secure it with a skewer.
  6. Make a seasoning sauce by adding the ingredients.
  7. Put the rolled squid, sauce, and ½ cup of water in the inner pot.
  8. Place the inner pot inside the rice cooker and close the lid.
  9. Select Steam Dish from the menu, set the time to 25 minutes, and start cooking by pressing the [COOKING/OK] button.



Steamed Zucchini

- Ingredients: ½ zucchini
  - Seasoning sauce: 1 tablespoon of aged soy sauce, 1 tablespoon of minced green onions, ½ tablespoon of sesame oil, ½ tablespoon of red pepper powder, a small amount of shredded red pepper, 1 teaspoon of sugar, 1 tablespoon of minced garlic, and ½ tablespoon of ground sesame mixed with salt
  - How to Cook
1. Cut the zucchini into 1cm-thick slices.
  2. Make a seasoning sauce by adding the ingredients.
  3. Pour 2 cups of water into the inner pot and place the steam plate. Put the sliced zucchini on the plate and spread the sauce evenly.
  4. Place the inner pot inside the rice cooker and close the lid.
  5. Select Steam Dish from the menu, set the time to 15 minutes, and start cooking by pressing the [COOKING/OK] button.
- ※ Purchase a steam plate separately.



Steamed Clam

- Ingredients: 2 clams, 15g of beef, ½ egg white, ½ egg, 1 teaspoon of minced green onion, ½ teaspoon of minced garlic, and a little salt and pepper
  - How to Cook
1. Mince the beef finely.
  2. Soak the clams in salty water to remove any sediment and wash them thoroughly. Cut them in half and separate the flesh from the shells, then chop up the flesh.
  3. Put the minced beef and clams in a bowl, then season and mix them with minced green onions, minced garlic, salt, and pepper.
  4. There are 4 clam shells to be filled. Fill each shell halfway with the mixture.
  5. Spread the egg whites on the clam flesh.
  6. Pour 2 cups of water into the inner pot and place the steam plate.
  7. Place the prepared clams on the steam plate.
  8. Place the inner pot inside the rice cooker and close the lid.
  9. Select Steam Dish from the menu, set the time to 35 minutes, and start cooking by pressing the [COOKING/OK] button.
  10. Boil the eggs and separate the egg yolk from the white. Chop the white finely, and mash the egg yolk and put it through a sieve. Place half of the egg yolk and half of the egg white on the clam.
- ※ Purchase a steam plate separately.



Boiled Egg

- Ingredients: 5 eggs, 2 cups of water, and 1 to 2 drops of vinegar
  - How to Cook
1. Put the eggs, water, and vinegar in the inner pot.
  2. Place the inner pot inside the rice cooker and close the lid.
  3. Select Steam Dish from the menu, set the time to 20 minutes, and start cooking by pressing the [COOKING/OK] button.



Baked Egg

- Ingredients: 5 eggs, ½ cup of water, and 1 to 2 drops of vinegar
  - How to Cook
1. Put the eggs, water, and vinegar in the inner pot.
  2. Place the inner pot inside the rice cooker and close the lid.
  3. Select Steam Dish from the menu, set the time to 90 minutes, and start cooking by pressing the [COOKING/OK] button.



### Steamed Dumpling

- **Ingredients:** 20 dumplings
  - **How to Cook**
1. Pour 2 cups of water into the inner pot.
  2. Place the steam plate in the inner pot and put the dumplings evenly on the plate.
  3. Place the inner pot inside the rice cooker and close the lid.
  4. Select Steam Dish from the menu, set the time to 25 minutes, and start cooking by pressing the [COOKING/OK] button.
- ※ Purchase a steam plate separately.



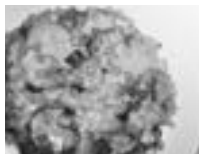
### Steamed Fish

- **Ingredients:** 1 large yellow croaker
  - **Seasoning sauce:** 3 tablespoons of soy sauce, 1 tablespoon of red pepper powder, ½ tablespoon of minced garlic, 1 tablespoon of minced green onion, 2 tablespoons of cooking wine, 10 tablespoons of water, and 1 teaspoon of sugar
  - **How to Cook**
1. Score the back of yellow croaker in 2cm intervals.
  2. Make a seasoning sauce by adding the ingredients.
  3. Place the yellow croaker in the inner pot and pour the sauce evenly.
  4. Place the inner pot inside the rice cooker and close the lid.
  5. Select Steam Dish from the menu, set the time to 25 minutes, and start cooking by pressing the [COOKING/OK] button.



### Steamed Corn

- **Ingredients:** 2 cobs, 2 cups of water
  - **How to Cook**
1. Pour 2 cups of water into the inner pot.
  2. Place the steam plate in the inner pot and put the cleaned cobs of corn on the plate.
  3. Place the inner pot inside the rice cooker and close the lid.
  4. Select Steam Dish from the menu, set the time to 40 minutes, and start cooking by pressing the [COOKING/OK] button.
  5. The corn can get very hot. Do not touch it immediately after cooking.
- ※ Purchase a steam plate separately.



### Rice Pizza

- **Dough ingredients:** 200g of rice
  - **Topping ingredients:** 4 ham slices, 4 champignon mushrooms, 4 tablespoons of canned corn, 2 crab sticks, 80g of pizza cheese, and 5 tablespoons of pizza sauce
  - **How to Cook**
1. Peel the champignon mushrooms and cut them keeping their shape, then tear the crab sticks lengthwise.
  2. Cut the sliced ham in squares and drain the canned corn.
  3. Spread the rice on the bottom of the inner pot.
  4. Spoon the pizza sauce over the rice and put the prepared ingredients on top of the sauce.
  5. Put the pizza cheese on the ingredients of 4, then place the inner pot inside the rice cooker, and close the lid.
  6. Select Steam Dish from the menu, set the time to 20 minutes, and start cooking by pressing the [COOKING/OK] button.



### Yakbap

- **Ingredients:** 4 cups of glutinous rice, 60g of raisins, 15 chestnuts, 10 jujubes, 1 tablespoon of pine nut, 100g of black sugar, 1 tablespoon of aged soy sauce, 2 tablespoons of sesame oil, a little salt, ½ teaspoon of cinnamon powder, 3 cups of water
  - **How to Cook**
1. Rinse the glutinous rice thoroughly and soak it in water for at least 2 hours.
  2. Peel the chestnuts and remove seeds from the jujubes and cut them into appropriate sizes.
  3. Add some black sugar, sesame oil, aged soy sauce, cinnamon powder, and salt to the prepared glutinous rice and mix them well.
  4. Put 3 and all the ingredients into the inner pot, pour 3 cups of water, and mix them evenly.
  5. Place the inner pot inside the rice cooker and close the lid.
  6. Select Steam Dish from the menu, set the time to 40 minutes, and start cooking by pressing the [COOKING/OK] button.



### Steamed Egg with Tomatoes

- **Ingredients:** ½ of tomato, 2 eggs, 100g of milk, 3 teaspoons of water, and a small amount of chopped green onions and salt
  - **How to Cook**
1. Wash the tomato thoroughly and drain the water. Cut it into pieces.
  2. Add and mix the tomato, eggs, and salt in a bowl.
  3. Add milk, water, and chopped green onions to 2 and mix them all. Then pour the content into the inner pot.
  4. Place the inner pot inside the rice cooker and close the lid.
  5. Select Steam Dish from the menu, set the time to 15 minutes, and start cooking by pressing the [COOKING/OK] button.

# Food Recipes



**Tteokbokki (Stir-fried Rice Cake)**

- **Ingredients:** 300g of bar rice cake (soft), 3 fish cakes, ¼ of onion, ¼ of green onion, and 60g of carrots
- **Seasoning sauce:** 3 tablespoons of red pepper paste, 1½ tablespoons of starch syrup, 1½ tablespoons of sugar, ½ tablespoon of ground sesame mixed with salt, ½ tablespoon of soy sauce, and 100ml of anchovy and kelp stock
- **How to Cook**
  1. Wash the bar rice cake in running water and cut it into bite-size pieces.
  2. Cut the fish cake into 4 parts, cut the onion and carrot into strips, and chop the green onion obliquely.
  3. Make a seasoning sauce by adding the ingredients.
  4. Put the cleaned ingredients, sauce, and anchovy and kelp stock into the inner pot.
  5. Place the inner pot inside the rice cooker and close the lid.
  6. Select Steam Dish from the menu, set the time to 20 minutes, and start cooking by pressing the [COOKING/OK] button.



**Butter Chocolate Cake**

- **Ingredients:** 200g of butter, 90g of sugar, 3 eggs, 110g of hot cake powder, and 70g of chocolate
- **How to Cook**
  1. Soften the butter by leaving it at room temperature for at least 30 minutes, put it in the bowl with sugar, and mix them into froth.
  2. Add the eggs to 1 little by little and use a whisk to stir the mixture until it becomes smooth.
  3. Add the hot cake powder and chocolate melted in boiling water to 2 and mix them with a spatula.
  4. Grease the inner pot with butter and put the mixture of 3 into it. Then, place the inner pot inside the rice cooker, and close the lid.
  5. Select Steam Dish from the menu, set the time to 45 minutes, and start cooking by pressing the [COOKING/OK] button.



**Whipped-cream Cake**

- **Ingredients:** ½ cup of weak flour, 2 eggs, ½ tablespoon of butter, ½ tablespoon of milk, ⅔ cup of sugar, salt, and a small amount of vanilla scent
- **Whipped-cream:** 100ml of fresh cream and ½ cup of sugar
- **Fruits:** 1 cherry, 3 strawberries, ¼ of mandarin orange can, and 1 kiwi
- **How to Cook**
  1. Add some salt to flour and sieve it.
  2. Separate the egg yolk from the white.
  3. Put the egg white in the bowl and beat the eggs into a froth. When it is bubbly, add some sugar several times. Stir it until the beaten egg whites do not spill out of the bowl when the bowl is turned upside down.
  4. Add the egg yolk little by little to the ingredients of 3 and continue to stir the mixture, then add a small amount of vanilla scent.
  5. When the ingredients of 4 come to a state of cream, add the flour lightly and mix them well.
  6. Mix the milk and butter cooked in a double boiler and add the mixture to the dough of 5.
  7. Grease the bottom and side of the inner pot lightly with butter. Then, add the cake dough to the inner pot.
  8. Place the inner pot inside the rice cooker and close the lid.
  9. Select Steam Dish from the menu, set the time to 40 minutes, and start cooking by pressing the [COOKING/OK] button.
  10. When the cooking is completed, cool the sponge cake.
  11. Pour the whipping cream into the bowl and whip it until it is thick, then add powdered sugar. (Powdered sugar is made by grinding sugar very finely.)
  12. Spread the fresh cream on top of the sponge cake.
  13. Decorate with various fruits and serve.



**Congee**

- **Ingredients:** rice, water
- **How to Cook**
  1. Measure the rice with the measuring cup according to the number of servings you need.
  2. Rinse the rice thoroughly until the rice water becomes clear.
  3. Place the soaked rice in the inner pot, then add a proper amount of water up to the congee level.
  4. Place the inner pot inside the rice cooker and close the lid.
  5. Select Congee in the menu and set the time, then start cooking by pressing the [COOKING/OK] button.
  6. When cooking is completed, stir the rice well.

※ Note that, if you put more water than the standard amount, the rice water may spew out when the steam is exhausted. So, be careful.

※ The cooking time for congee is set to 90 minutes. Set the time between 60-120 minutes depending on your preference.



**Tuna Vegetable Rice**

- **Ingredients:** 70g of rice, 40g of canned tuna, 15g of bell pepper, 15g of carrots, 130ml of water, and a small amount of butter and powdered seaweed
- **How to Cook**
  1. Drain the oil of tuna and tear the tuna fillet into thin pieces with chopsticks.
  2. Finely chop the bell peppers and carrots.
  3. Mix the rice, tuna, bell peppers, and carrots in a bowl.
  4. Grease the bottom of the inner pot evenly with butter. Add the ingredients of 3 and pour water into it.
  5. Place the inner pot inside the rice cooker and close the lid.
  6. Select Steam Dish in the menu, set the cooking time to 25 minutes, and press the [COOKING/OK] button to start cooking.
  7. When the cooking is done, thoroughly mix the rice with a rice paddle.



**Potato & Carrot Porridge**

- **Ingredients:** ½ cup of rice, 1 potato, 30g of carrot, 1½ cups of water
- **How to Cook**
  1. Thoroughly wash the rice and place it on a strainer. Then, peel the potato and carrot and slice them into thin strips.
  2. Put the ingredients and water into the inner pot.
  3. Place the inner pot inside the rice cooker and close the lid.
  4. Select Steam Dish from the menu, set the time to 20 minutes, and start cooking by pressing the [COOKING/OK] button.
  5. When the cooking is completed, put the porridge in a blender and grind it.



**Sweet Pumpkin Soup**

- **Ingredients:** 150g of sweet pumpkin, 1½ tablespoons of bread crumbs, 100ml of water, a small amount of salt, and 1 teaspoon of milk
- **How to Cook**
  1. Select a ripe sweet pumpkin, peel it, and remove the seeds. Cut it into thin slices and rinse them with water.
  2. Put the cleaned sweet pumpkin, bread crumbs, and water into the inner pot.
  3. Place the inner pot inside the rice cooker and close the lid.
  4. Select Steam Dish from the menu, set the time to 25 minutes, and start cooking by pressing the [COOKING/OK] button.
  5. Once cooking is completed, mash the sweet pumpkin. Add milk and salt to your taste.



**Broccoli Porridge**

- **Ingredients:** ¾ cup of rice, 30g of broccoli, 1½ cups of water, and a small amount of salt
- **How to Cook**
  1. Wash the rice and soak it in water for 30 minutes. Put the rice, water, and broccoli into a blender and grind them.
  2. Put the ingredients into the inner pot, place the inner pot inside the rice cooker, and close the lid.
  3. Select Steam Dish from the menu, set the time to 20 minutes, and start cooking by pressing the [COOKING/OK] button.
  4. When the cooking is completed, add some salt to the cooked porridge to your taste and stir it gently with a spoon.



**Sweet Potato & Apple Porridge**

- **Ingredients:** 100g of sweet potatoes, 100g of apples, and 50ml of water
- **How to Cook**
  1. Peel the sweet potatoes and apples and slice them thinly.
  2. Put the ingredients of 1 and 50ml of water into the inner pot.
  3. Place the inner pot inside the rice cooker and close the lid.
  4. Select Steam Dish from the menu, set the time to 20 minutes, and start cooking by pressing the [COOKING/OK] button.
  5. Once cooking is completed, mash the pieces finely and mix them.

# Read This Before Contacting Customer Service.

Please check the following table before contacting Customer Service.

A fully functional cooker may appear to malfunction if you are not familiar with how to use the rice cooker or due to easily correctable causes. If this is the case, check the following and you may be able to solve simple issues without having to contact Customer Service. If the problem persists, contact Customer Service.

Symptom	Please Check.	How to Troubleshoot
1. Unable to cook occasionally. Takes too long to cook.	Is the power plug unplugged? Has the power gone out while cooking?  Did you press the [CANCEL] button or do any other operation while cooking?	Insert the power plug firmly. In the case of power outage for a long time, start over again.  Do not operate other buttons while cooking.
2. Water spews out during cooking.	Is the pressure weight tilted? Did you use the measuring cup? Did you add the right amount of water? Did you select the right mode?	Straighten the pressure weight.
3. Rice gets overcooked or undercooked.	Did you add the right amount of water?  Is the bottom of the inner pot free of foreign substances?	Use the water level scale to add the right amount of water for the number of servings to cook. Remove foreign substances from the automatic temperature sensor (IH sensor).
4. Steam Dish escapes from the side of the lid.	Are there any grains of rice stuck to the pressure packing?  Did you replace the pressure packing on time?  Is the pressure packing worn?	Clean the top rim of the inner pot and the outer side of the pressure packing. (Parts where the pressure packing is in contact with)  If steam escapes, tilt the pressure weight back to depressurize the cooker. Unplug the cooker and contact Customer Service. (The pressure packing is a consumable part.)  It is recommended to replace the pressure packing periodically since its life span is about 1-3 years depending on the number of uses.
5. <i>E r 1</i> , <i>E r 3</i> message appears.	These appear when the internal temperature is too low.	Please contact Customer Service.
6. <i>E r 2</i> , <i>E r 5</i> message appears.	These error messages indicate that the pressure (due to a clogged pressure regulator nozzle) or temperature inside the cooker is too high.	Please contact Customer Service.
7. Unable to use the preset option.	Is the preset option available for the selected menu item?	Make sure that the preset option is available for the selected menu item. (Refer to page 23.)
8. <i>13 H</i> message appears.	Did you set the preset time to greater than 13 hours?	The preset time is automatically adjusted to 13 hours before the preset mode starts.
9. <i>E r B</i> message appears.	These error messages appear when there is a problem with the temperature sensor.	Please contact Customer Service.

Symptom	Please Check.	How to Troubleshoot
10. The bottom of the rice takes on a yellowish tinge.	This is called the melanoising effect and adds savory flavor and aroma to the cooked rice. Did you choose Plain and set the warming heat to between 2°C and 6°C for the fine-tuning function?	Set the heating temperature of the fine-tuning function to -2°C or 0°C. (Refer to page 22.)
11. The cooker makes a noise while cooking or keeping rice warm.	Do you hear a fan noise while cooking?  Does the rice cooker make a buzzing sound while cooking or keeping rice warm?	The rice cooker features a fan to cool the internal components. This is the sound of the fan spinning. This is normal, not a failure. The buzzing noise during cooking or warming is a normal sound made by the IH pressure rice cooker. This is normal, not a failure.
12. Rice develops a smell or discolors while being kept warm.	Did you keep the rice warm for more than 12 hours? Did you warm the rice that was cooked using the preset option with a long time setting?  Did you use a dish-cooking function? Did you clean the pressure packing on a regular basis?  Make sure that the clean cover is securely engaged.  Did you warm menus other than Plain such as mix grain/brown rice or warm the rice with the rice scoop, cold rice or other kinds of rice?  Did you use an inner pot, clean cover and rice scoop that have been thoroughly washed?	Do not warm the rice for more than 12 hours. (Refer to page 28.)  Do not warm the rice that has been cooked using the preset option with a long time setting.  Do not warm with menus other than Plain or foreign substances such as cold rice or rice scoop. Menus other than Plain could generate a great deal of smell upon being warmed compared to the Plain menu due to the characteristic of the grain. It is not recommended to warm the rice along with cold rice or foreign substance like a rice scoop since they can cause germ growth or bad odor.  Wash the used rice scoop thoroughly each time you use it, and do not store or use it without washing. Make sure you wash a new rice scoop enclosed upon product purchase or the rice scoop exposed to saliva (spit) before use.
13.  appears when a button is pressed.	Is the inner pot inside the rice cooker?	Cooking, preset cooking, and warming cannot be performed if the inner pot is not inside the rice cooker. Place the inner pot inside the rice cooker.
14. Rice is stuck to the inner pot and has turned brown.	Did you wash and rinse the rice thoroughly? Is the auto temperature sensor covered with foreign substances?	Always wash and rinse the rice well. Remove foreign substances from the surface of the auto temperature sensor.
15. Beans and mixed grains come out undercooked.	Are the beans and/or mixed grains too dry?	Soak the beans and/or mixed grains in water before cooking.
16. The buttons do not work.	Do the buttons not work?	Press the center of the buttons firmly. The buttons do not work if pressed with a wooden or plastic object.