


# CUCHEEN

## Cuchen Electric Pressure Rice Cooker User Manual

Looks Good 

Easy 

Smart 

- Prior to using your Cuchen Electric Pressure Rice Cooker, please read this manual for proper use of the product.
- Please keep this manual in an easily accessible location at all times.



The image of the product may differ from the actual image as the shape of the product may be changed for improved performance.

E-F101-GF-NS4-V1

Thank you for choosing the Cuchen electric pressure rice cooker. To ensure proper use and maintenance of the product, please read this manual carefully. Also, please refer to this manual if you have any trouble using the product.

※ Do not place a stainless steel plate, planch, cushion, electric blanket, steel plate, tinfoil, or platter made of steel or aluminum under this product.

It may cause fire or product malfunction.



※ Do not place the cooker on other appliances, such as kimchi fridges, dishwashers, microwaves, fridges or freezers.

There is a risk of fire or deformation.



※ Do not cook the food other than designated menus (beans, red beans, tomatoes, flour, etc.).  
- The steam vent may be clogged, posing a risk of explosion or burn.

## Product Specifications

Product Name	Electric Pressure Rice Cooker FD10 Series
Rated Voltage & Frequency	120 V~, 60 Hz
Rated Power Consumption	1245 W
Maximum Cooking Capacity	1.8 L (10 servings)
Regulator Pressure / Safety Device Pressure	81.06 kPa / 166.7 kPa
Dimensions (Length x Width x Height)	422 x 302 x 303 mm
Weight	7.5 kg (8.5 kg when including packaging)

These specifications are subject to minor changes for product performance improvement purposes.

# Safety Precautions

## IMPORTANT SAFEGUARDS

- Read all instructions.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock do not immerse cord, plugs, or (state specific part or parts in question) in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors (this item may be omitted if the product is specifically intended for outdoor use)
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- Any repairs must be performed by an authorized service representative.
- This product is for household use only.
- **SAVE THESE INSTRUCTIONS**

# Safety Precautions



## During Use



**Caution**

**Do not lift the rice cooker by the inner pot handles. Doing so can cause the lid to open accidentally.**

It may cause product malfunction, product damage, or bodily injury.

**Do not use rough or metallic scrubbers, brushes, or abrasives to clean the product exterior (especially the metallic parts) or the clean cover.**

It may cause product damage or deformation.

**Always clean the rice cooker after cooking in the STEAM or SLOW COOK mode.**

Cooking or keeping rice warm after cooking in steam or slow cook mode can cause the rice to take on the odors of the previously cooked food. Thoroughly wash the inner pot, the inner pot lid, and the pressure packing before use.

**Pull out the cabinet or shelf to ensure that the area above the cooker is clear of objects, when using it on a rice cabinet or a shelf.**

Steam discharged from the cooker may cause damage to the cabinet or shelf.

**Do not spray or input pesticides or other chemicals into the cooker.**

If a cockroach or any other insect has made its way inside the cooker, please contact the service center.

**When placing the inner pot inside the cooker, align the pot's handles with the cooker's handle grooves.**

It may cause the product to malfunction.

**Do not place the inner pot inside the product if there are grains of rice or other foreign substances stuck on the outer surface of the inner pot.**

It may cause malfunction such as overheating of the heat plate.

**Do not place the clean cover or other metallic objects inside the cooker without the inner pot.**

It may cause electric shock or fire.

**Do not immerse the product in water or any other liquid.**

It may cause electric shock or fire.

**Keep the surroundings of the product clean.**

Repair costs may be incurred for product malfunctions caused by cockroaches or other insects.

**Always attach the clean cover when using the cooker.**

Cooking may not be done well or the rice may smell bad when keeping the rice warm.

**Consult your doctor before using this product if you are using an artificial heart pacemaker or other electrical medical assistive devices.**

The operation of the product may affect the operations of these devices.

**Do not use the product outdoors.**

It may cause electric shock or fire.

**Keep or remove PE bag packaging out of the reach of children.**

Acts like wearing the packaging over the head may clog the nose and mouth, resulting in suffocation.

**Always keep the automatic temperature sensor clean so that there are no foreign matters (rice, etc.) or moisture.**

The inner pot may overheat due to incorrect temperature sensing, resulting in a fire. Before using the product, be sure that there are no foreign substances on it.

**When the lid handle in the locking position, do not close the lid with the inner pot inside.**

Steam leakage or explosion may occur due to deformation or breakage of the locking device and the inner pot.

**Use a plastic or wooden rice scoop or spoon and not a metal one to scoop up rice.**

The coating of the inner pot may be damaged or deformed.

**Do not keep sharp metallic kitchen tools such as knives, scissors, and tongs in the inner pot.**

The coating of the inner pot may be damaged or deformed.

**If foreign substances or food get dry and stuck on the inner pot and cannot be removed, soak the pot in water enough and remove the substance.**

**When cooking food having bones such as galbi-jjim, season it in a separate container before putting it into the cooker.**

The coating of the inner pot may be damaged or deformed.

**Do not keep warm perishable foods such as red bean rice, mixed rice, croquette, and gratin, other than plain white rice.**

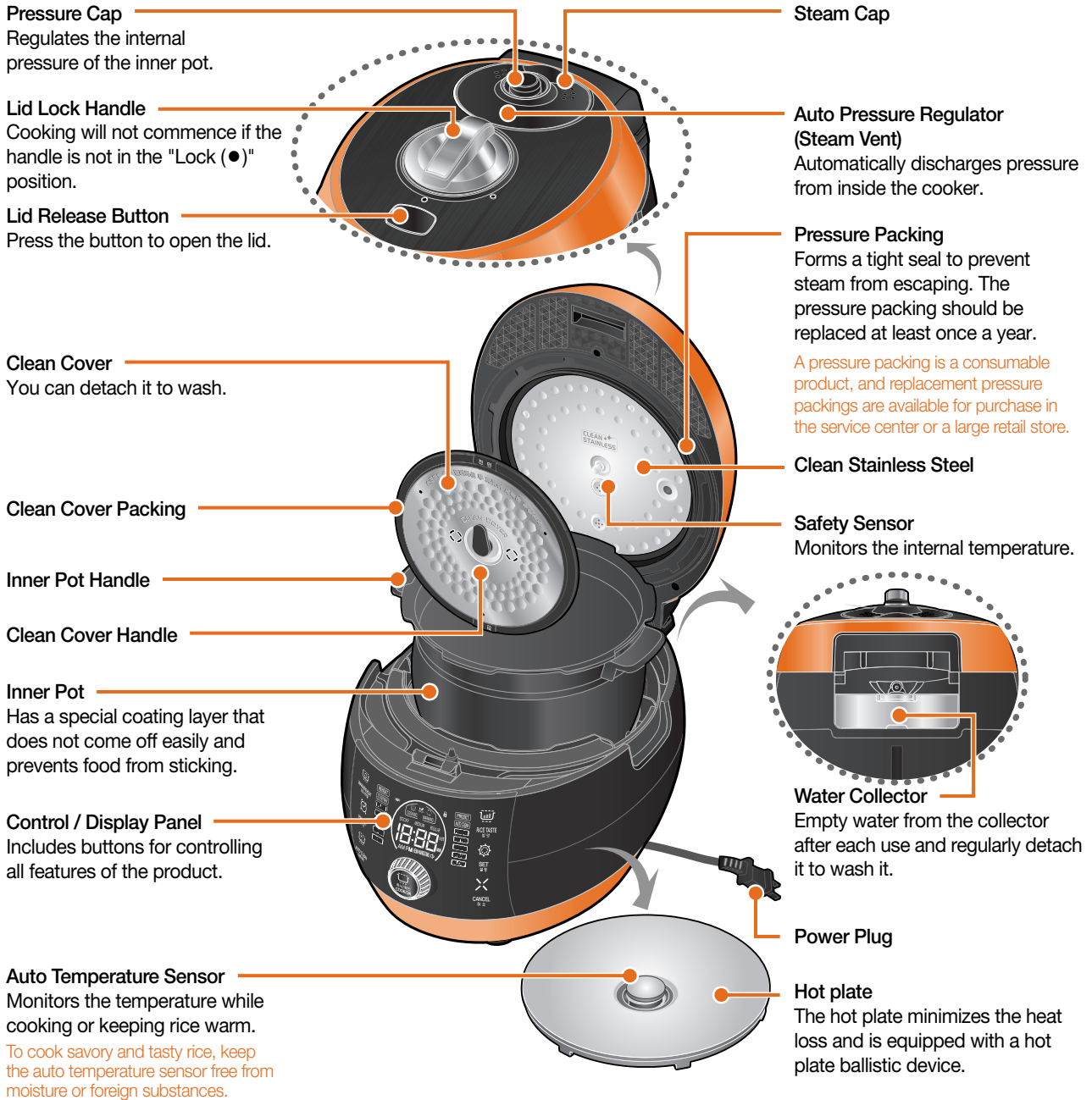
**Do not steam or cook foods (beans, red beans, tomatoes, flour, etc.) that are not a part of the designated menu.**

The steam vent may be clogged, posing a risk of explosion or burn.

**(Purchase a steam plate separately) Misuse of the steam plate may lead to deformation of the product or plate, and caution is required.**

# Parts and Functions

## Exterior and Interior



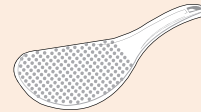
## Accessories



User Manual



Measuring Cup



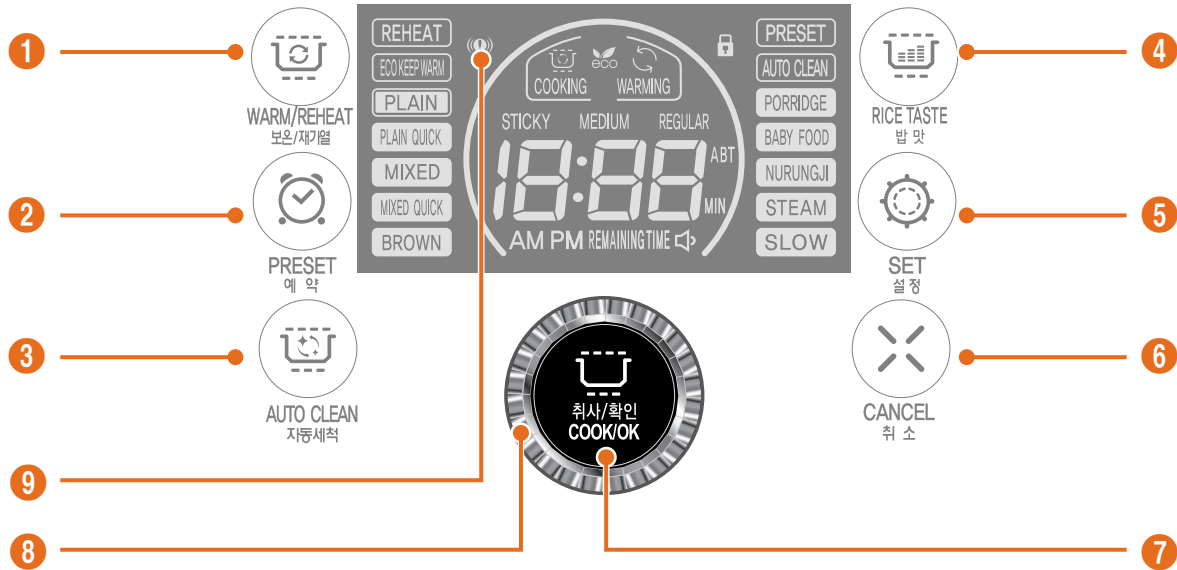
Rice Scoop

# Parts and Functions





## Control / Display Panel



Do not clean the Control/Display panel with liquid containing volatile ingredients (e.g. alcohol and acetone). Otherwise, it may cause discoloration of the panel or erase the text on the panel.




Number	Button	Name	Function
1		[WARM/REHEAT]	<ul style="list-style-type: none"> <li>Used to warm or reheat rice.</li> <li>- Press the button once to initiate warming, and twice to start reheating.</li> </ul>
2		[PRESET]	<ul style="list-style-type: none"> <li>Used to preset the cooking time.</li> <li>Used to set economy warm.</li> </ul>
3		[AUTO CLEAN]	<ul style="list-style-type: none"> <li>Used to enter the Auto Clean mode.</li> <li> For more information on the function, refer to the 33 page.</li> </ul>
4		[RICE TASTE]	<ul style="list-style-type: none"> <li>Used to control the savoriness of the cooked rice in the Plain mode.</li> <li> For more information on the function, refer to the 22 page.</li> </ul>
5		[SET]	<ul style="list-style-type: none"> <li>Used to set the current time, language/voice, warming temperature and heating amount, and enter Fine-Tune the Taste mode.</li> </ul>

Number	Button	Name	Function
6		[CANCEL]	<ul style="list-style-type: none"> <li>Used to cancel the selected function.</li> </ul>
7		[COOK/OK]	<ul style="list-style-type: none"> <li>Used to move to the next menu.</li> <li>Used to start cooking.</li> <li>Used to cook in the Quick mode. <ul style="list-style-type: none"> <li>Press the button twice in the Plain or Mixed menu to cook rice in the Quick mode. This will reduce the cooking time.</li> </ul> </li> </ul>
8		Dial	<ul style="list-style-type: none"> <li>Used to select a menu.</li> <li>Used to set the current time, preset time, voice, or to set the Baby Food, Steam, Slow Cook menu, or to set Economy Warm. <ul style="list-style-type: none"> <li>Turn it clockwise to increase the time.</li> <li>Turn it counterclockwise to decrease the time.</li> </ul> </li> <li>Used to Fine-Tune the Taste.</li> <li>Used to adjust the warming temperature and heating amount.</li> </ul>
9		Notification of when to replace packing	<ul style="list-style-type: none"> <li>Displayed when packing replacement is needed.</li> </ul>

### Power Saving Mode

This mode minimizes the power consumption in the standby state.

- If there is no input for 1 minute in the standby state, the Power Saving mode is activated automatically.
- When the Power Saving mode is activated, the  lamp turns on green.
- The Power Saving mode is not activated during cooking, preset cooking, warming or in the Auto Clean mode.
- Pressing a button or manipulating the lid lock handle deactivates the Power Saving mode.

### Voice Navigation and Volume Control

It uses voice to notify users of the operating status of the product, such as cooking start, cooking end, and steam discharge. It also informs users of the next step.

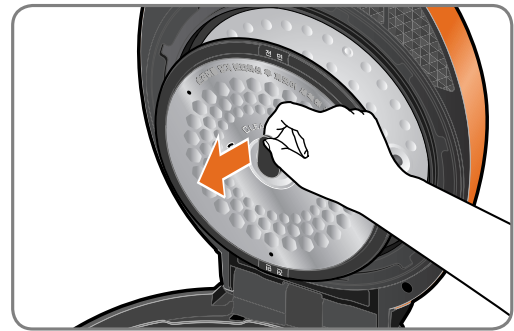
# Cleaning and Maintenance

## How to Clean the Clean Cover

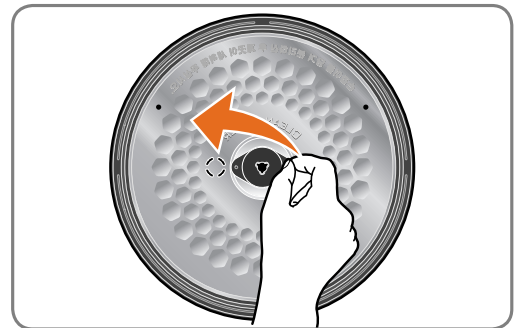
After washing the clean cover, be sure to dry it completely before attaching it back on.

- If the clean cover is not cleaned, rice may take on a smell while being kept warm. (Pull out the power cord first and allow the cooker to cool before cleaning.)
- Wipe away any moisture from the main body and lid with a dry kitchen towel. Do not use benzene or thinner to clean.
- It is possible for a film of starch to form on the clean cover, the lid, or the inner pot. This, however, does not pose any health risks.
- While cooking, a small amount of steam may be discharged from a side of the lid due to vaporization inside the cooker.

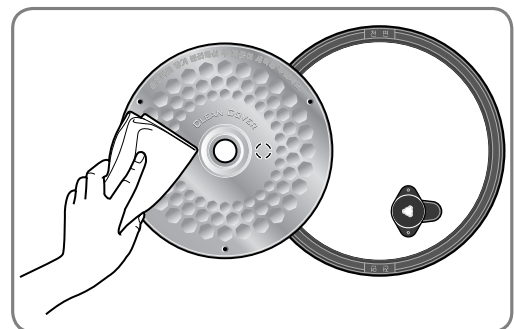
- 1 If you hold the clean cover knob and pull in the direction of the arrow, the cover easily detaches from the lid.



- 2 When cleaning the clean cover, hold the wings of the handle on its rear side, and slightly pull to detach the clean cover knob and the outer packing.

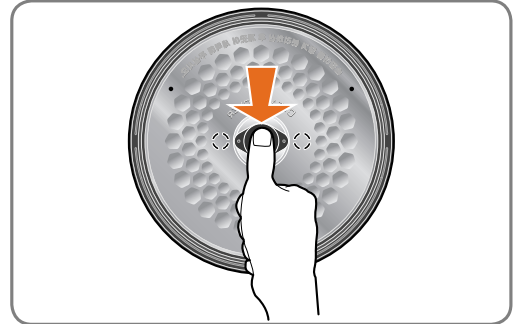


- 3 Frequently clean the cover using a mild dishwashing detergent and a sponge. Wipe off any excess moisture with a dry kitchen towel.

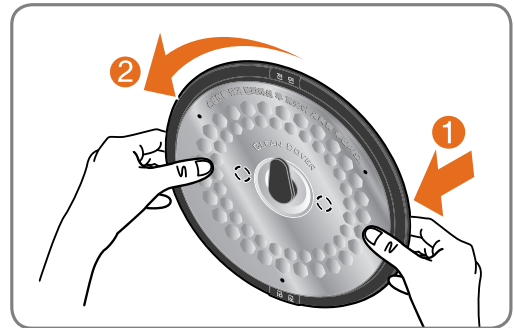




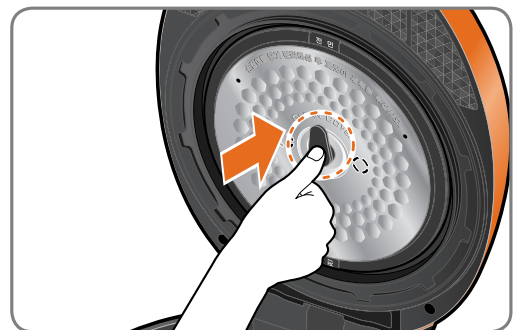
- 4 Press the center of the clean cover handle in the direction of the arrow on the back of the clean cover to fix it.



- 5 When attaching the outer packing to the clean cover, let the text on the clean cover show properly and insert the packing into the clean cover groove beginning at ① and turn once toward ② to attach the packing. (On the front side of the packing, the word "front" appears on the top and bottom.)



- 6 When attaching the clean cover to the pressure lid, hold the clean cover knob, align it on the center holder of the pressure lid in the direction of the arrow, and apply pressure to fix it in place.



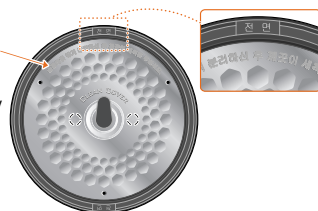
**Precautions When Attaching the Clean Cover**

- Be sure to check the front and back of the clean cover.
- Do not insert screws or any other foreign substance into the hole of the clean cover.

**[Front of the Clean Cover]**

The text should appear properly, and the handle of the clean cover should be shown on the front. The letter "FRONT" of the packing should appear in the center of the clean cover.

Text shown properly



**[Rear of the Clean Cover]**

The text is shown inverted.

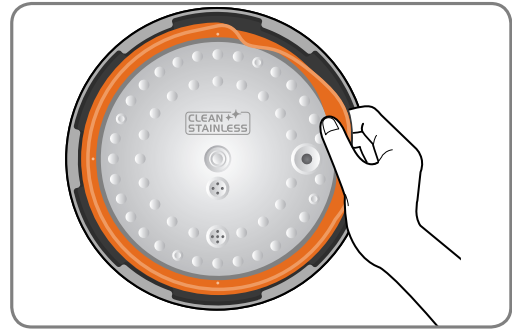


# Cleaning and Maintenance

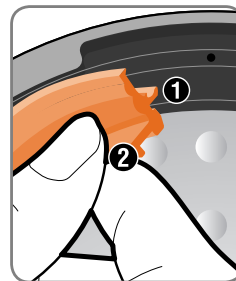
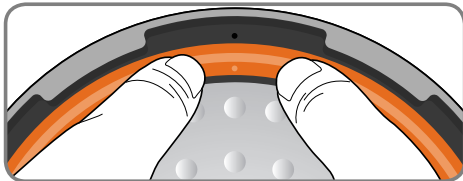
## How to replace the pressure packing

- 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 pressure packing is a consumable part. If steam is leaking, pull out the packing and clean it. Re-insert the packing in the following way and check again. If steam is still leaking, purchase a new packing at the dealer shop or the service center and replace the old one.
- The replacement cycle of a packing is 1 year. Replace it once a year. (Packing is made of silicone.)

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

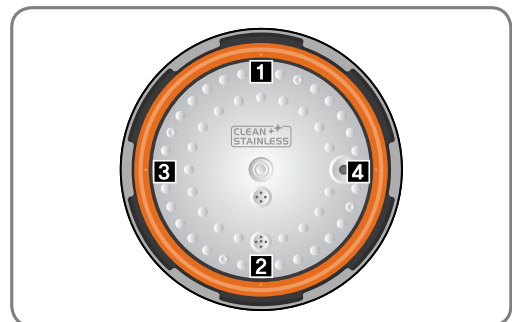
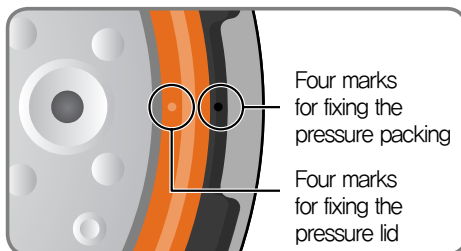


- 2 Insert the pressure packing and the pressure lid by aligning them by their marks as shown in the figure.

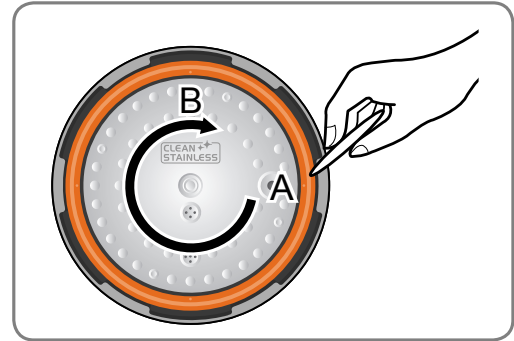


- 1 External fixing bump
  - 2 Internal fixing bump
  - Pressure packing insertion order
- 1 → 2

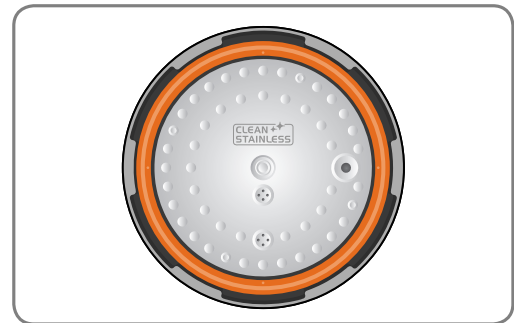
- 3 Now the four marks for fixing the pressure packing are inserted. Match the marks in a numerical order.



- 4 Using the pen with the lid, rub the pressing part (A→B) of the pressure packing in the direction of the arrow in the figure to complete the insertion.

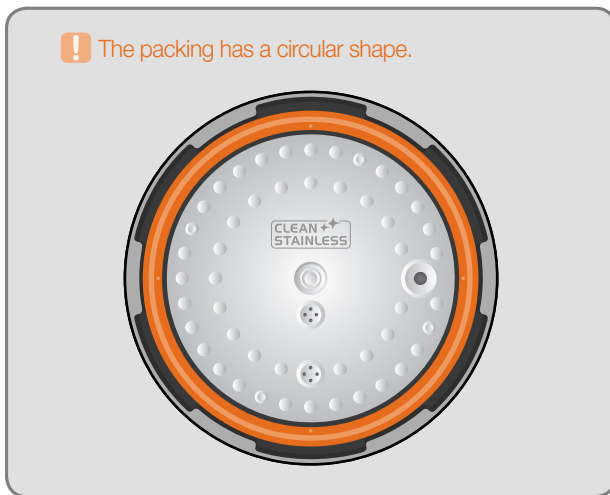


- 5 This is when it is properly inserted.

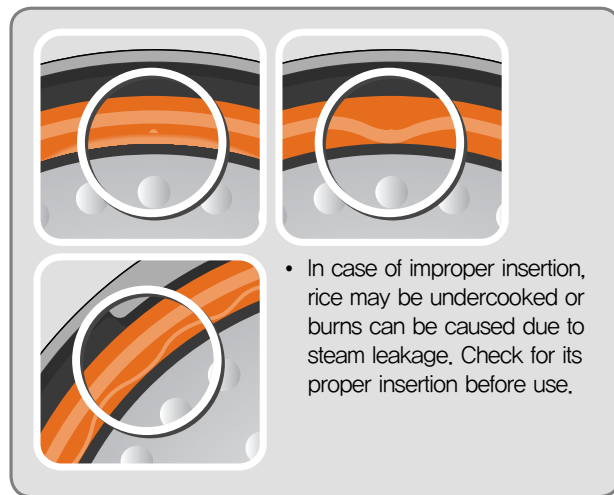


Properly Assembled

! The packing has a circular shape.



Improperly Assembled



**⚠ Caution:** The above instructions should be followed after cleaning the packing to prevent steam leakage.

# Cleaning and Maintenance

## Cleaning the Product



Caution

- Always unplug the power cord before cleaning. Do not spray water directly on the product and do not use benzene or thinners to clean.
- If the product is not cleaned, the rice may smell while being kept warm.

### 1 Inner Pot

Do not use rough or metallic scrubbers, brushes, or abrasives. As the coating on inner and outer parts of the inner pot may be peeled off, use a kitchen detergent with soft cloths 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 of the Main Body

Be sure to remove matters on the bottom of the main body after taking out the inner pot.

If foreign substances are present at the auto temperature sensor or the hot plate, the sensor may be unable to detect temperature, preventing proper rice cooking or causing malfunction or fire.

Wipe it out with a dry kitchen towel being careful not to damage the auto temperature sensor.

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

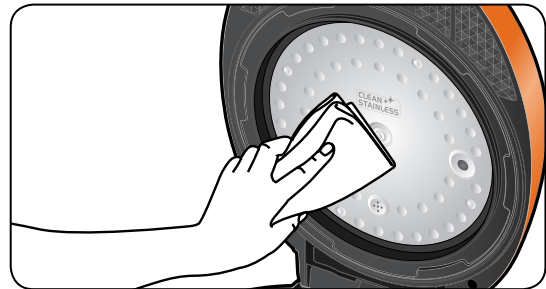


### 2 Clean Stainless Steel and Pressure Packing

Soak a kitchen towel in hot water and squeeze it to drop the water, then wipe off the surface matters.

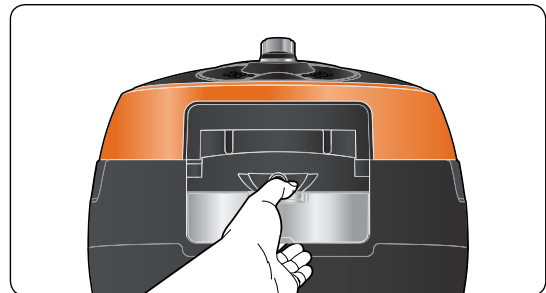
By keeping the pressure packing clean, you can maintain the product performance and prevent odor generation.

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



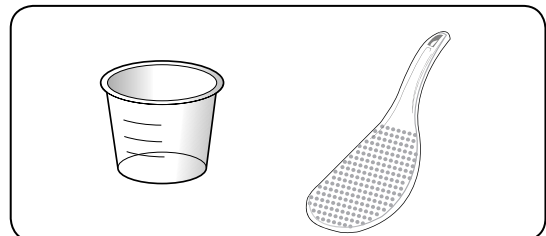
### 4 Water Collector

Detach the water collector and clean it. Use a mild dishwashing detergent and a sponge to clean it.



### 5 Accessories

Clean the accessories, dry them, and keep them in a safe place.



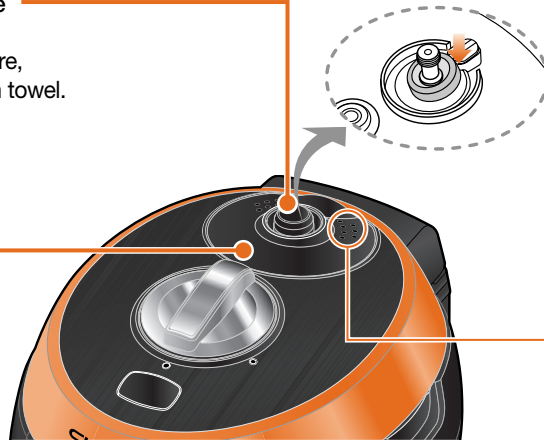
## Cleaning the Pressure Nozzle

**Caution:** Do not touch the product immediately after cooking as it is hot. It may cause burn.

Pressure Cap / Pressure Regulator Nozzle

If water has collected here, wipe it with a dry kitchen towel.

Steam Cap



**Caution:** If the pressure regulator nozzle's packing is out of place as shown in the figure, steam may leak. Make sure that the packing is properly seated in place.

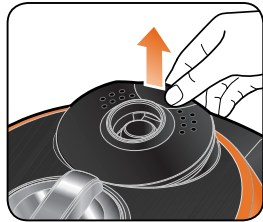
Steam Vent

- Use the Auto Clean mode to clean foreign substances in the steam vent. (Refer to the p. 33.)

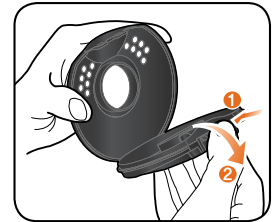
## How to clean the steam cap

**Caution:** Do not touch the steam cap immediately after cooking as it is hot. It may cause burn.

- 1 Detach the steam cap as shown in the figure.



- 2 Press the handle on the side in the direction of ① and then spread the cap open by lifting it in the direction of ②. Clean the part regularly.



- 3 To reassemble the steam cap, align it with the grooves ① and push it down in the direction of ②.



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



# How to Cook Tasty Rice

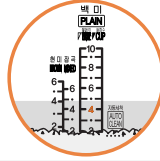
## ● Tasty rice starts with controlling the amount of water used!

Rice Type	Water Level
Using Old rice	Slightly above the level
Using Fresh rice	Slightly below the level
Using Soaked rice	Slightly below the level
To cook hard-boiled rice	Slightly below the level
To cook a soft-boiled rice	Slightly above the level

! When cooking using washed rice, use the standard water level based on the serving size. (Washed rice: washed rice)

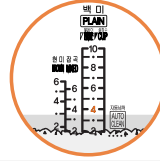
- 4 Servings of Plain White Rice -

To cook soft-boiled rice using old raw rice



Slightly above the level

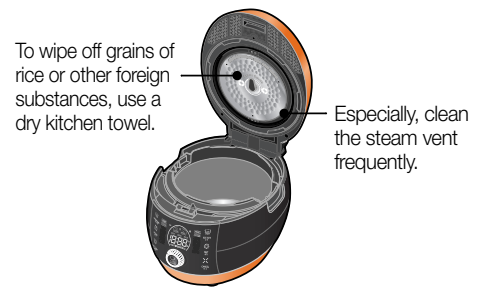
To cook hard-boiled rice with fresh or soaked raw rice



Slightly below the level

## ● If the cooked rice smells bad when kept warm

- Clean the product frequently. In particular, germs can quickly spread and cause foul odor to develop if the lid and its parts are not kept in a clean state.
- Not cleaning the inner pot and other rice cooker parts can allow germs to spread and cause the cooked rice to smell. In this case, fill the inner pot with a mixture of water and vinegar, and perform Auto Clean. (Ratio: Auto clean water level, one tablespoon of vinegar)
- If you keep the rice warm without cleaning the pot thoroughly after soups or steamed dishes are cooked in the pot, rice may take on the smell of the previously cooked food.



! Make sure that the clean cover is securely engaged.

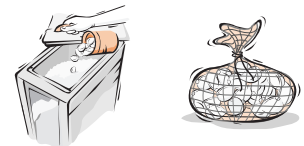
## ● Getting rid of the smell when cooking using old rice

Older rice tends to develop unpleasant smell when cooked, which only gets worse when kept warm. To solve the problem, take out the uncooked rice in the previous evening, soak it for a while in water with a drop of vinegar added to it, and then rinse the rice clean. In the next morning, rinse the rice once more using lukewarm water just before cooking.



## ● How to store rice (It determines the flavor of rice.)

	Good Places	Bad Places
Storage Area	- Cool place (low temperature) - Dry place with good ventilation	- Hot place near boiler pipes passage - Place exposed to direct sunlight - Underneath a sink
Rice Purchase Quantity and Storage Period	It is ideal to buy rice in small quantities between 5 kg and 10 kg and consume it within two weeks of breaking the packaging seal.	



### ! Notes

- Once cooked, old or dried rice can develop poor texture, end up undercooked, and even become smelly when kept warm.
- Even freshly polished rice can quickly become dry unless stored properly.
- To prevent bugs from infesting the rice, add cloves of garlic in the rice container.

# How to Set the Current Time

## When You Set the Current Time to 9:30 AM

- 1 Press the [SET] button once in the standby mode to enter the mode of setting the current time.



- 2 Turn the dial to set the hour.
  - Turn the dial to the right to increase the number.
  - Turn the dial to the left to decrease the number.

**!** Be sure to check if the time is AM or PM when you set the hour.



- 3 Press the [COOK/OK] button.
  - It proceeds to set "minute".



- 4 Turn the dial to set the minute.



- 5 Press the [COOK/OK] button to complete the setting.
  - When no buttons are pressed after entering the minute, the setting is completed automatically in 15 seconds.



### Power Outage Compensation

The Cuchen electric pressure rice cooker features a power outage compensation function that automatically stores the status information. When the power comes back, 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

## Basic Cooking Instructions

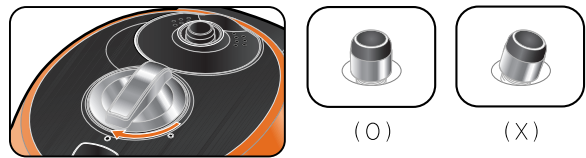
### 1 Plug in the cooker and close the lid.

- Remove moisture or foreign substances from the auto temperature sensor's surface.  
(Maintain the auto temperature sensor clean to 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 seated properly.

**!** Make sure that the clean cover is attached properly before closing the lid.

### 2 Turn the Lid Lock to the Lock (●) position.

- Always make sure that the pressure cap is level.
- Pressing the [COOK/OK] button when the Lid Lock is not in the Lock (●) position will not start cooking.



### 3 Turn the dial to select the language.

- Each time you turn the dial, Plain ↔ Plain Quick ↔ Mixed ↔ Mixed Quick ↔ Brown Rice ↔ Slow Cook ↔ Steam ↔ Nurungji ↔ Baby Food ↔ Porridge ↔ Plain will be selected in sequence.



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

- Once cooking starts, the cooker will display remaining cooking time.

- !** The pressure cap may not move when cooking rice with its maximum serving capacity. This is a normal phenomenon, not a product malfunction.
- !** The line of the circle is gradually erased according to the time elapsed when letting the rice settle in its own steam after the cooking is completed.



Once cooking is finished, the cooker automatically switches to the Keep Warm mode.

- Once the cooker finishes cooking rice, immediately and thoroughly mix the rice.



Just before the steam is discharged, you will hear the voice message "Now, the steam will be discharged. Watch out for your safety." and then the steam will be automatically discharged. Make sure that you don't get burned by the steam.



## Cooking Times by Mode

Mode	Category	Servings	Cooking Time	Dishes
Plain White Rice	Sticky Rice	2 to 10	Approx. 25 to 47 mins.	Plain rice, potatorice and black sesame seeds, rice with vegetables and mushrooms, sticky rice with sweet pumpkin, rice with bean sprouts, seafood rice
	Others	2 to 8	Approx. 35 to 50 mins.	Plain rice, rice with stir-fried octopus (nakji dupbap), rice with vegetables (bibimbap), curry rice, rice with marinated beef, fried tofu rice balls (yubu chobap), rice rolls with dried laver (kimbap), kimchi fried rice
Quick Plain White Rice		2 to 6	Approx. 18 to 28 mins.	Plain Rice
Mixed Rice		2 to 6	Approx. 35 to 45 mins.	Rice with beans, five-grain rice
Mixed Quick		2 to 6	Approx. 29 to 40 mins.	
Brown Rice		2 to 6	Approx. 45 to 55 mins.	Brown Rice
Nurungji		2 to 10	Approx. 30 to 50 mins.	Nurungji
Porridge		0.5 to 2	Approx. 1 hrs. and 10 mins. to 1 hrs. and 30 mins.	Plain porridge, pine nut porridge, abalone porridge, adlay porridge, sea cucumber porridge, five-grain porridge, red bean porridge
Baby Food		For detailed cooking instructions of each dish, see Recipes.		Sweet Potato & Apple Porridge, Potato & Carrot Porridge, Vegetable Rice Porridge
Steamed Foods				Boiled Pork, braised short ribs, Ginseng chicken soup (samgyetang), baked egg, steamed sweet potato, steamed potato
Slow Cook				Jujube Tea

- The actual servings may vary depending on the type of dishes.
- When using the PLAIN QUICK and NURUNGJI modes, refer to the plain rice scale for the amount of water to be added.
- When using the MIXED QUICK mode, refer to the mixed rice scale for the amount of water to be added.
- Adding more water than the standard limit can cause the water to spew out through the steam vent.
- The actual cooking time may change if the Taste Control option is in use.
- Using an excessive amount of water in Quick mode can prolong the overall cooking time.
- Cooking or warming rice after using Baby Food, Steam, or Slow Cook mode can cause the rice to take on the previously cooked food's smell.

### Mixed Quick menu

This function allows you to cook mixed grains in around 20 minutes.

- Press the [COOK/OK] button twice in the Mixed menu to enter the Mixed Quick mode. This reduces the time needed for cooking.
- The Mixed Quick option cooks 2 servings in around 20 minutes.
- Cooking in the MIXED QUICK mode is recommended for servings of 6 or less. Also, note that rice cooked in the MIXED QUICK mode may not taste as good as rice cooked in normal mode.
- Cooking rice mixed with thoroughly steepened black or red beans in the MIXED mode can produce a mushy result. Using the Mixed Quick option can make less mushy rice.
- The actual cooking time may vary depending on the ratio of grains, water temperature, amount of water used, and other factors.



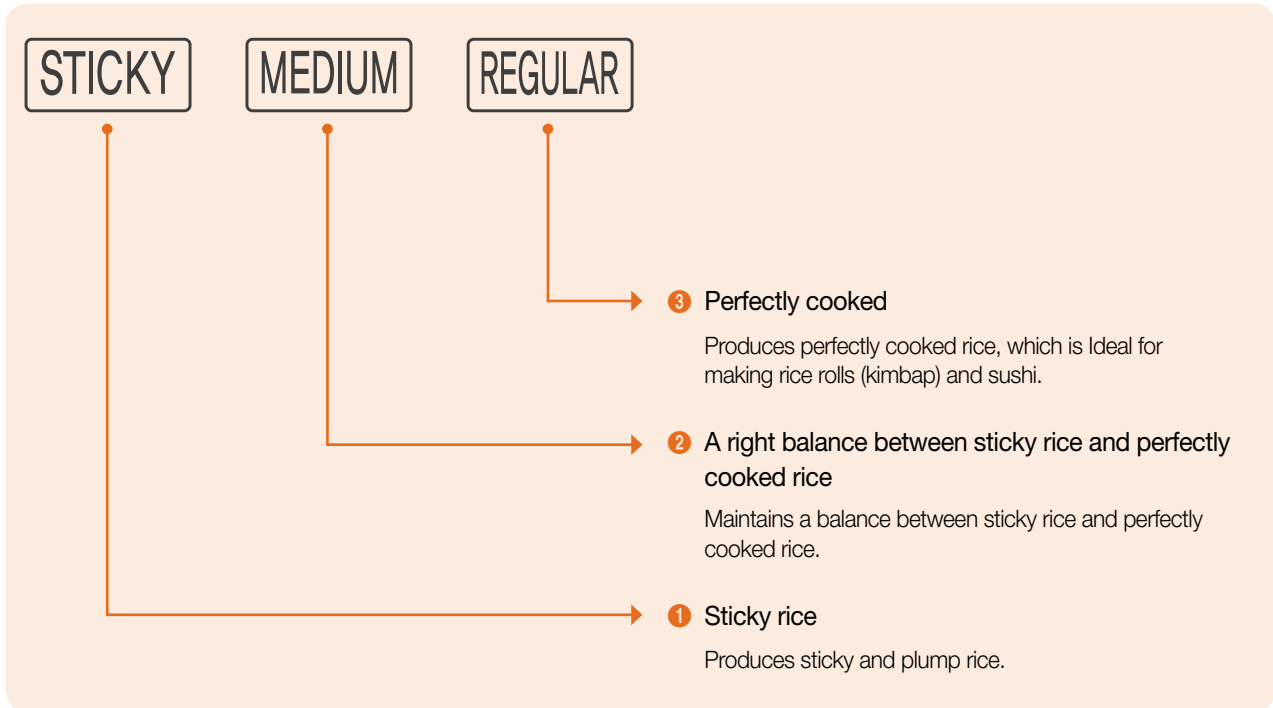
#### Using the Quick Mode

- To reduce the cooking time, turn the dial to select the Plain Quick or Mixed Quick menu
- In the Plain or Mixed menu, press the [COOK/OK] button twice to start cooking using the Plain Quick or Mixed Quick mode.
- Cooking in the QUICK mode is recommended for servings of 6 or less. Also, note that rice cooked in the QUICK mode may not taste as good as rice cooked in normal mode.
- Quick mode is available only in the Plain and Mixed menus.

# How to Control Taste

## Taste Control Function

You can control the taste of rice in Plain menu by Taste Control Function



The rice cooker may release steam while operating in this mode. This is the result of the cooker regulating its internal pressure, and is completely normal.



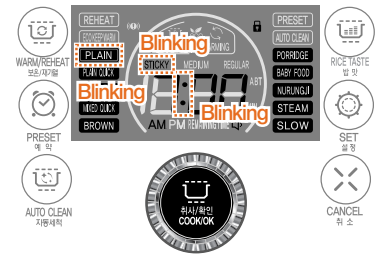
For the characteristics of a certain menu, there may be the melanoizing effect or a yellowish tinge. (Melanoizing: It refers to the browning of the bottom rice in the process of cooking. It adds savory flavor as well as aroma to the cooked rice.)

## Controlling the Taste of Rice (When you selected Sticky Plain in the Plain menu)

- 1 Press the [RICE TASTE] button in the standby state.
    - The 3 stages of pressure taste control are enabled only in Plain menu.
- !** You cannot use the Taste Control function while cooking is in progress.



- 2 Select the desired taste by pressing the [RICE TASTE] button.
  - Each time you press the [RICE TASTE] button, Sticky Plain ↔ Medium Plain ↔ Regular Plain ↔ Sticky Plain will be selected in sequence.
  - Select a menu according to your taste.



- 3 Press the [COOK/OK] button.
  - Once you set the taste for a menu, it is memorized when the cooking is finished.
  - Afterwards, cooking is performed according to the settings in the Plain menu both in the normal and the Preset mode.



# How to Fine-Tune the Taste

## Fine-Tuning the Taste

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

**!** Fine-tuning is available only in Plain, Brown, Mixed, and Nurungji (scorched rice) modes.

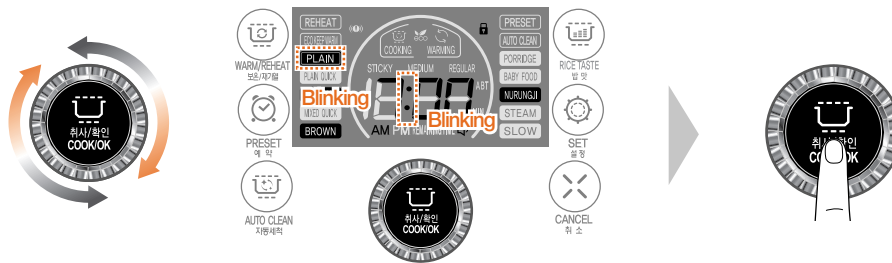
## Fine-Tuning the Taste

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



- 2 Turn the dial to select a menu and press the [COOK/OK] button.

- Each time you turn the dial, Plain ↔ Mixed ↔ Brown ↔ Nurungji ↔ Plain will be selected in sequence.



- 3 Turn the dial to select the steeping time and press the [COOK/OK] button.

- Each time you turn the dial, 0 minutes ↔ 2 minutes ↔ 4 minutes ↔ 6 minutes ↔ 8 minutes ↔ 0 minutes will be selected in sequence.
- By default, 0 minutes is selected. If you want to increase the soak time, select one from 2, 4, 6, and 8 minutes.

**!** Increasing the soaking time allows the rice to absorb more water and become softer.

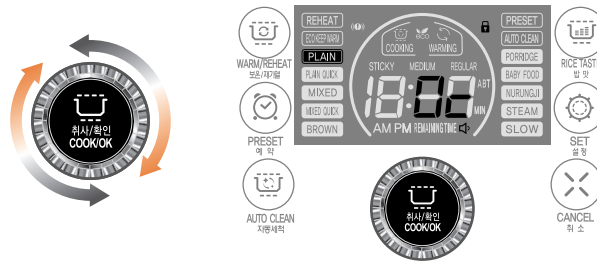
**!** Using a high Soak setting will increase the overall cooking duration, and water-soluble starch from the rice will settle down to the bottom, causing a more prominent browning effect than regular cooking.



**4 Turn the dial to set the heating temperature.**

- -2°C ↔ 0°C ↔ 2°C ↔ 4°C ↔ -2°C will be selected in sequence.
- By default, 0°C is selected. If you want to increase the heating temperature, select one from 2°C or 4°C. If you want to decrease the heating temperature, select -2°C.
- If you want savory flavor, select 2°C or 4°C to increase the heating temperature.
- If you don't want savoriness, select -2°C to decrease the heating temperature.

**!** Using a high Heat setting will cause a more prominent browning effect than regular cooking.



**5 Press the [COOK/OK] button to complete the setting.**

- The setting is automatically saved 15 seconds after selecting the heating temperature, and the system goes to standby mode.
- Pressing the [COOK/OK] button when the setting is completed starts cooking according to the settings.
- Once the soak time and heating temperature are set, they will be remembered even after the cooking is completed.



Once you set the fine taste for a menu, the same setting is applied when you cook the same menu later.

**Notes**

- Adjusting the degree of softness (soak time) may change the expected cooking time.
- The cooking time and cooking result may also be affected by the condition of the rice as well as the water temperature and the amount of water.

**Melanoizing**

When cooking rice with a Cuchen electric pressure rice cooker, the rice at the bottom of the pot turns slightly brown. This is known as the melanoizing effect and adds a savory flavor and aroma to the cooked rice. If using the Preset timer to cook, starch released from the rice can settle to the bottom of the pot and lead to more evident melanoizing effect.

# How to Use Preset Cooking



- If the current clock setting is incorrect, the preset timer will not be accurate.
- Check to see if the clock setting is correct. For more information on how to set the current time, refer to the p. 19.

## Setting the Preset Timer (The current time is 8 PM and you wish to have the rice ready by 8 AM in the Plain menu.)

1 Set the Lid Lock to the Lock position at the standby state and press the [PRESET] button.

! If you do not place the lid handle in the Lock position and press the [PRESET] button, preset cooking will not operate.



2 Turn the dial to set the preset time.

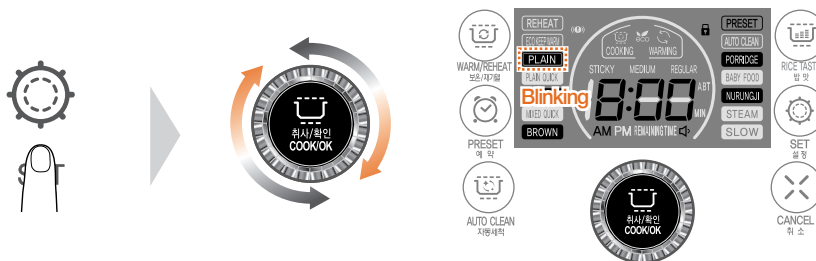
- The preset timer setting is the time when you want the cooking to be finished.
- Turn the dial clockwise: Increase by 10 mins.
- Turn the dial counterclockwise: Decrease by 10 mins.

! When setting the time, check a.m. and p.m.



3 To change the menu, press the [SET] button and turn the dial to select.

- Each time you turn the dial, Plain ↔ Mixed ↔ Brown Rice ↔ Nurungji ↔ Plain will be selected in sequence.
- Press the [SET] button again to return to PRESET time setting mode.



4 Press the [COOK/OK] or [PRESET] button.

- Once the preset timer is started, the cooking completion time is displayed.
- The last preset time is memorized by the product even after cooking is completed.

! In the PRESET mode, the actual completion time may vary by 30 minutes or so, depending on the amount of rice being cooked or the selected cooking mode.



## Available timer range for each menu

Modes that can be preset	Available time range
Sticky Plain	31 mins. to 13 hrs.
Medium Plain and Nurungji	36 mins. to 13 hrs.
Regular Plain, Mixed	41 mins. to 13 hrs.
Brown Rice	51 mins. to 13 hrs.
Porridge	1 hrs 21 mins to 13 hrs



### Notes

- The Preset mode is not available in Plain Quick, Mixed Quick, Baby Food, Steam, and Slow Cook menus.
- You can set the preset time to up to 13 hours. If you set the timer to greater than 13 hours, the cooker will override the setting and automatically set it to 13 hours.
- Available timer range may differ depending on the Rice Taste option in the Plain mode.



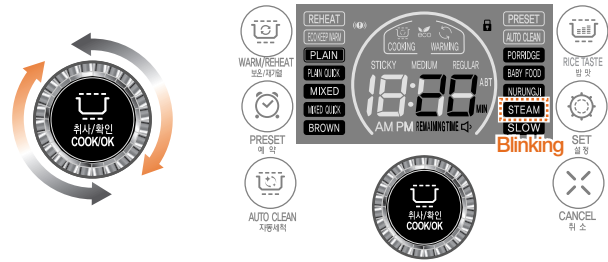
### Precautions When Using the Preset Timer

- Rice can quickly turn sour in the summer months. Therefore, the preset timer should not be set to more than 10 hours.
- Cooking old or dried up rice can produce overcooked or unevenly cooked results.
- If the rice is half-cooked, add more water than usual (about half the water level more).
- Starting Preset Timer cooking while the inner pot is still hot or warm from the previous cooking will cause the rice to turn sour. Allow the inner pot to cool down sufficiently before using the Preset Timer feature.
- Certain ingredients can spoil if left to soak for an extended period of time depending on factors such as ambient temperature and state of the ingredients, so avoid using long preset settings if possible.
- If the rice is left in the pot for a long time, starch released from the rice can settle to the bottom of the pot and lead to more evident melanoizing effect.

# How to Cook Baby Food/Steam/Slow Cook

## Cooking for 40 minutes with Steam

- In standby mode, turn the dial to select the desired menu among Baby Food, Steam, and Slow Cook.



- Press the [SET] button and turn the dial to set time.

	Baby Food/Steam	Slow Cook
<b>Time Setting</b>	15 to 90 mins.	1 hr to 12 hrs and 50 mins.
<b>Turn the Dial Clockwise</b>	Increase by 5 mins.	Increase by 10 mins.
<b>Turn the Dial Counterclockwise</b>	Decrease by 5 mins.	Decrease by 10 mins.



- Press the [COOK/OK] button to start cooking.
  - Once cooking starts, the cooker will display the remaining cooking time.





# Keeping Warm and Reheating

## Keeping the Rice Warm

Once cooking is finished, the cooker automatically switches to the Keep Warm mode. Or press the [WARM/REHEAT] button in the standby state to start the warming.

- Once switched to the Warm mode, the elapsed warming time is displayed instead of the current time.
  - Time will be displayed in minutes till 59 minutes and from then on, it will be displayed in hours till 199 hours.
  - If the time goes over 199 hours, the time display stops at 199.



## Reheating

Reheating produces rice as hot as freshly cooked rice.

Press the [WARM/REHEAT] button while the rice is being kept warm to start reheating.

- Reheating is available only in the Warm mode.
- Once reheating is completed, the cooker switches to the Warm mode.
- Press the [WARM/REHEAT] button again while reheating is in progress to cancel REHEAT and return to the Warm mode.



### Notes

- It is recommended to serve reheated rice right away.
- Rice cooked in modes other than Plain (Mixed, Brown, etc.) should be served immediately after cooking. Reheating may cause the rice to discolor and/or develop a smell.
- Frequent reheating can cause the rice to discolor and/or dry out.
- Reheating starts only when the Lid Lock is placed at the Lock (●) position. When it is at the Open (O) position, a warning sound is issued and the cooker remains in the Warm mode.

### Precautions when keeping the rice warm

- Fluff and mix the rice and gather into a pile at the center.
  - Mixing and gathering the rice prevents the rice at the edge of the inner pot from drying out.
  - Do not allow the rice to touch the inner pot's lid.
- Do not leave the rice scoop inside the cooker while the rice is kept warm.
  - Keeping rice warm with the rice scoop placed inside the cooker can harden and discolor the rice and even cause the rice to develop a smell.
  - In particular, wooden rice paddle may develop germs and cause the rice to smell.
- Do not keep rice warm for more than 12 hours.
  - Keeping rice warm in excess of 12 hours can leave the rice tasting flavorless and/or cause the rice to discolor or smell.
  - Securely close the lid for warming.
  - Only keep plain rice warm. If possible, avoid keeping mixed or brown rice warm. Instead, serve them right after cooking.
- Always attach the clean cover when keeping the rice warm or reheating it.

# How to Keep the Rice Warm

## When setting economy warm (set economy warm at 7:30 a.m.)

The mechanism of Economy Warm is that once you set the next time to eat, the system keeps the rice at low temperature and heats the rice before the set time. By doing this, discoloration and drying of the rice can be prevented and the taste of rice becomes better, and electricity is saved.

1 Check to see if the clock setting is correct.

2 If you press the [PRESET] button for more than 1 second while warming, the system enters the Economy Warm mode.

- In standby mode, press the [WARM/REHEAT] button and then the [PRESET] button for more than one second to enter the Economy Warm mode.



3 Turn the dial to set Economy Warm time.

- Turn the dial clockwise: Increased 10 minutes
- Turn the dial counterclockwise: Reduced 10 minutes

! When setting the time, check a.m. and p.m.



4 Press the [COOK/OK] button or the [WARM/REHEAT] button. If you do not press any button within 15 seconds, the Economy Warm mode starts automatically.

- If you have made a mistake in setting the completion time, press the [CANCEL] button and start over.



- When the Economy Warm is completed or the [CANCEL] button is pressed, the Economy Warm setting is canceled.
- If you want to eat while the Economy Warm is set, press [CANCEL] button to cancel Economy Warm and reheat the rice.
- The temperature of the rice is kept low in the middle of Economy Warm and you may notice condensation of water on the lid.
- If possible, use Economy Warm for servings of 6 or less.
- The Economy Warm can be set up to 8 hours. (When you set the time in excess of 8 hours, the cooker automatically resets the time to 8 hours and starts Economy Warm.)
- When Economy Warm is completed, it switches to General Warm.

# Adjusting Warming Temperature and Heating Intensity

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



- 2 Turn the dial to set the temperature.

- 69°C ↔ 70°C ↔ 71°C ↔ 72°C ↔ 73°C ↔ 74°C ↔ 75°C ↔ 76°C ↔ 77°C ↔ 78°C ↔ 69°C will be selected in sequence.
- The default temperature 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 [WARM/REHEAT] or [COOK/OK] button.

- The temperature is set and the system enters the heating intensity setting step.
- After setting the temperature, the system proceeds to the next step when no buttons are pressed in 15 seconds.



- 4 Turn the dial to select the heating intensity.

- -2 ↔ -1 ↔ 0 ↔ 1 ↔ 2 ↔ 3 ↔ 4 ↔ -2 will be selected in sequence.
- The default heating intensity is 0.
- When a lot of condensation occurs on the lid, set the heating intensity between 1 and 4.
- When the rice spreads too much around the inner pot edge or smells sour, set the heating intensity between -2 and -1.



- 5 Press the [WARM/REHEAT] or [COOK/OK] button to complete the adjustment of the warming temperature and heating intensity.

- The setting of the warming temperature and heating intensity is automatically completed when no buttons are pressed within 15 seconds.



# How to Set Language and Volume Level

- 1 Press the [SET] button two times in the standby state.



- 2 Turn the dial to set the language and volume level.

- 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 will be selected in sequence. The numbers indicate the following:

First Digit	Language	Last Digit	Volume
0	Turn off Voice Guidance	00	0
1	Korean	01	Level 1
2	Chinese	02	Level 2
3	English	03	Level 3
		04	Level 4



- 3 Press the [COOK/OK] button to complete the language and volume setting.

- After 15 seconds without pressing any button, the language and volume setting is automatically completed.



# Auto Clean

## Auto Clean Function

Use the Auto Clean mode to clean the steam vent inside the lid.

This feature removes foreign substances, thus eliminating odor and preventing germs from spreading.

## Using the Auto Clean Function



Caution

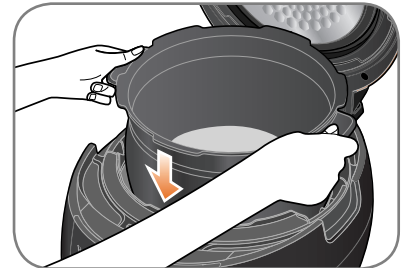
- Be careful as high-temperature, high-pressure steam may be discharged through the steam vent.
- Use water only. Do not use detergent, soap, or any other chemical products.

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



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

! If you do not place the lid handle in the Lock position and press the [AUTO CLEAN] button, auto clean will not be carried out.



- 3 Press the [AUTO CLEAN] button in the standby state.
  - Auto cleaning is carried out for 20 minutes.
  - Once auto cleaning is finished, the cooker switches to the standby state.



# Notification of when to replace packing

## Notification of when the packing needs to be replaced

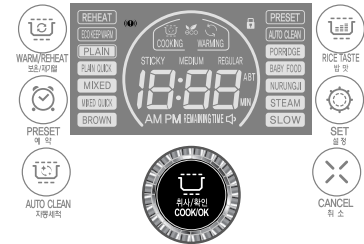
After the cooker has been used for a certain period of time, the "Notification of when to replace packing" indicator ((ⓘ)) is on.

If the indicator lights up, replace the packing.



**Caution**

- Refer to page 14 for packing replacement.
- If the packing is not replaced in time, steam leakage may occur.



## The notification time of when to replace packing

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

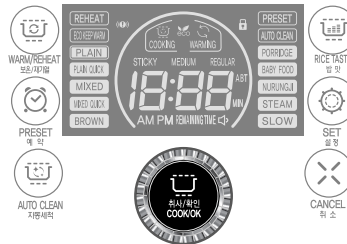
After 500 days from the fifth cooking, the packing replacement notification appears.

- ! If you have cooked more than 5 times, you will encounter the packing replacement notification after 500 days even when you have not used the cooker since then.
- ! Even if the packing replacement notification appears, the cooking or warming function will operate normally.

## How to cancel the notification of packing replacement

After completing the packing replacement according to the instructions on the page 14, release the "Packing replacement notification" as follows.

- Press the [CANCEL] button for more than 5 seconds in the standby mode.
- Make sure that the "Notification of when to replace packing" indicator ((ⓘ)) is off.



**Caution**

- When replacing the packing before the indicator of packing replacement notification lights up, be sure to press the [CANCEL] button for 5 seconds after replacing the packing. (Initializing the packing replacement notification)
- If you do not press the [CANCEL] button for 5 seconds, the packing replacement notification will appear earlier than when the replacement is actually needed.

# Food Recipes



**Plain Rice**

- **Ingredients:** Rice and water
  - **Directions**
  - 1. Measure the rice with the measuring cup according to the number of servings you need.
  - 2. Wash the rice and rinse until the water runs clear.
  - 3. Place the washed rice inside the inner pot. Fill with water using the Plain scale depending on the number of servings.
  - 4. Place the inner pot inside the rice cooker, and close the lid.
  - 5. Select Plain and press the [COOK/OK] button.
  - 6. When the rice cooker switches to the WARM mode, thoroughly mix and fluff the rice.
- ※ By using the taste control function, select the taste that suits your taste.



**Brown Rice**

- **Ingredients:** Brown rice and water
- **Directions**
- 1. Measure the brown rice with the measuring cup according to the number of servings you need.
- 2. Wash the brown rice and rinse until the water runs clear.
- 3. Place the washed brown rice inside the inner pot. Fill with water using the Brown scale depending on the number of servings.
- 4. Place the inner pot inside the rice cooker, and close the lid.
- 5. Select Brown and press the [COOK/OK] button.
- 6. When the rice cooker switches to the WARM mode, thoroughly mix and fluff the rice.



**Rice with Beans**

- **Ingredients:** rice, various types of beans, and water
  - **Directions**
  - 1. Measure the rice and beans (the ratio of 9 to 1) with the measuring cup according to the number of servings you need.
  - 2. Mix the rice and beans, and wash/rinse the mixture until the water runs clear.
  - 3. Place the washed rice and beans inside the inner pot. Fill with water using the Mixed scale depending on the number of servings.
  - 4. Place the inner pot inside the rice cooker, and close the lid.
  - 5. Select Mixed and press the [COOK/OK] button.
  - 6. When the rice cooker switches to the WARM mode, thoroughly mix and fluff the rice.
- ※ Soak the beans in lukewarm water for more than 15 minutes.
- ※ Please cook using a proper ratio for all mixed grains.



**Five-grain Rice**

- **Ingredients:** 2 cups of sticky rice, ½ cup of green kernel black beans, ½ cup of red beans, ½ tablespoon of salt, 1 cup of sticky sorghum + glutinous millet + proso millet, and 3 cups of water + boiled red beans
  - **Directions**
  - 1. Thoroughly wash sticky rice, sticky sorghum, glutinous millet and proso millet and put them separately on a strainer.
  - 2. Boil washed red beans and drain off the water used. Put a sufficient amount of cold water in the pot again and boil the red beans until the kernels of red beans are about to burst off.
  - 3. Put together the sticky rice and mixed grains in the inner pot, mix with the water used to boil the red beans, and add some salt. Fill the pot with water up to the level 3 of Mixed scale.
  - 4. Place the inner pot inside the rice cooker, and close the lid.
  - 5. Select Mixed and press the [COOK/OK] button.
  - 6. When the rice cooker switches to the WARM mode, thoroughly mix and fluff the rice.
- ※ Soak the beans in lukewarm water for more than 15 minutes.
- ※ Please cook using a proper ratio for all mixed grains.



**Black Rice**

- **Ingredients:** Plain rice, black rice, and water
- **Directions**
- 1. Measure the plain rice and black rice (in the ratio of 9:1) with the measuring cup according to the number of servings you need.
- 2. Wash and rinse the mixture of plain and black rice until the water runs clear.
- 3. Place the washed plain rice and black rice inside the inner pot. Fill with water using the Plain scale depending on the number of servings.
- 4. Place the inner pot inside the rice cooker, and close the lid.
- 5. Select Sticky Plain and press the [COOK/OK] button to start cooking.
- 6. When the rice cooker switches to the WARM mode, thoroughly mix and fluff the rice.



**Rice with Bean Sprouts**

- **Ingredients:** 4 cups of rice, bean sprouts 200g, minced beef 150g
  - **Sauce:** 5 tablespoons of soy sauce, 1 tablespoon of red pepper 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
  - **Directions**
  - 1. Trim the ends of the bean sprouts and wash them thoroughly. Then, pat dry.
  - 2. Put washed rice in the inner pot and pour water to the level 4 of the Plain scale. Then, add the bean sprouts and meat.
  - 3. Place the inner pot inside the rice cooker, and close the lid.
  - 4. Select Sticky Plain and press the [COOK/OK] button to start cooking.
  - 5. 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.

# Food Recipes



**Samgyetang  
(Ginseng Chicken  
Soup)**

- Ingredients: 800g of chicken, 4 cloves of garlic, ¾ cups of sticky rice, 1 to 2 roots of undried ginseng, 2 jujubes, 4 cups of water, salt and pepper
- Directions
  1. Cut open a hole at the bottom of the chicken's belly with a knife.
  2. Pull out the innards and clean. Stuff the chicken with steepened sticky rice. (soak the sticky rice in water for about two hours.)
  3. Add the ginseng roots, jujubes, and garlic inside the chicken. Cross the chicken legs and tie them together with a kitchen twine. For a thicker broth, take out half the sticky rice from the chicken and cook it in the broth.
  4. Place the stuffed chicken from 3 inside the inner pot, and pour 4 cups of water.
  5. Place the inner pot inside the rice cooker, and close the lid.
  6. Select Steam and set the cooking time to 60 mins. Then, press the [COOK/OK] button to start cooking.



**Braised Short  
Ribs (Galbi Jjim)**

- Ingredients: 800g of ribs, 1 carrot, ½ of onion, ¼ of pear, 10 chestnuts, 10 ginkgo nuts, 2 tablespoons of sugar, and 2 tablespoons of liquor
- Sauce: 7 tablespoons of aged soy sauce, 1 tablespoon of ground sesame mixed with salt, 1 tablespoon of minced garlic, 1 teaspoon of pepper, 1 teaspoon of sesame oil, 2 tablespoons of chopped green onions, and 2 tablespoons of starch syrup
- Directions
  1. Remove fat and tendons from chopped short ribs and soak them in cold water for 2 hours to draw out the blood.
  2. Take out the ribs, pat dry, and score. Marinate them in a mixture of sugar and cooking wine for 30 minutes to tenderize.
  3. Lightly sauté the ginkgo nuts with a small amount of salt in a pan and peel off the skins. Dice the carrots into chestnut sizes. Puree the onion and pear after grinding.
  4. Mix the ingredients to make the sauce.
  5. Marinate the ribs with the sauce for about an hour, and then place them inside the pot.
  6. Place the inner pot inside the rice cooker, and close the lid.
  7. Select Steam and set the cooking time to 45 mins. Then, press the [COOK/OK] button to start cooking.
    - ※ There is no need to add water since the ingredients are cooked in their own juices and the marinade.
    - ※ Adding more water may cause it to spew out during steam discharge.



**Boiled Pork**

- Ingredients: 800g of pork, 1 green onion, 1 ginger, 5 cloves of garlic, and 3 cups of water
- Directions
  1. Trim fat off the pork and place inside the inner pot along with the green onion, ginger, and garlic. Add 3 cups of water.
  2. Place the inner pot inside the rice cooker, and close the lid.
  3. Select Steam and set the cooking time to 50 mins. Then, press the [COOK/OK] button to start cooking.
    - ※ The end result may take on a yellowish tinge due to juices from the meat, salt content depending on the characteristics of the ingredients.
    - ※ Adding more water than the standard limit can cause the water to spew out through the steam vent.
    - ※ If the lump of meat is too large, make deep cuts at two or three spots.



**Steamed Sweet  
Potato**

- Ingredients: 5 sweet potatoes (less than 150g each)
- Directions
  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 and set the cooking time to 35 mins. Then, press the [COOK/OK] button to start cooking.
  5. The sweet potatoes can get very hot. Do not touch immediately after cooking.
    - ※ Cut big sweet potatoes (more than 150g) in half.
    - ※ Purchase a steam plate separately.



**Steamed Potato**

- Ingredients: 6 potatoes (less than 200g each)
- Directions
  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 and set the cooking time to 45 mins. Then, press the [COOK/OK] button to start cooking.
  5. The potatoes can get very hot. Do not touch immediately after cooking.
    - ※ Cut big potatoes (more than 200g) in half for cooking.
    - ※ Purchase a steam plate separately.



**Baked Egg**

- Ingredients: 10 eggs, 1 cup of water, and 1 to 2 drops of vinegar
- Directions
  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 and set the cooking time to 90 mins. Then, press the [COOK/OK] button to start cooking.





**Sweet Potato & Apple Porridge**

- Ingredients: 100 g of sweet potatoes, 100 g of apples, and 50 ml of water
- Directions

  1. Peel the sweet potatoes and apples and slice them thin.
  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 Baby Food and set the cooking time to 20 mins. Then, press the [COOK/OK] button to start cooking.
  5. Once cooking is completed, mash them finely.



**Potato & Carrot Porridge**

- Ingredients: ½ cup of rice, 2 potatoes, 50 g of carrot, 3 cups of water
- Directions

  1. Thoroughly wash the rice and place it on the strainer. Then, peel the potato and carrot and slice them into thin strips.
  2. Put the ingredients and water into the pot.
  3. Place the inner pot inside the rice cooker, and close the lid.
  4. Select Baby Food and set the cooking time to 20 mins. Then, press the [COOK/OK] button to start cooking.
  5. When the cooking is completed, put them in the blender and grind them.



**Vegetable Rice Porridge**

- Ingredients: ¾ cup of rice, 30 g of broccoli, 1½ cups of water, and a small amount of salt
- Directions

  1. Wash the rice and soak it in water for 30 minutes. Put the rice, water and broccoli in the blender and pulverize them.
  2. Put the ingredients into the pot, then place the inner pot inside the rice cooker, and close the lid.
  3. Select Baby Food and set the cooking time to 20 mins. Then, press the [COOK/OK] button to start cooking.
  4. When the cooking is completed, add some salt to the cooked porridge to your taste and stir it gently.



**Pine Nut Porridge**

- Ingredients: 1 cup of rice, ½ cup of pine nuts, salt, and 6½ cups of water
- Directions

  1. Thoroughly wash the rice and pine nuts. Then, soak them in water for 30 min.
  2. Wash the pine nuts and grind in a blender.
  3. Mix the soaked rice and ground pine nuts. Then, add 6½ cups of water.
  4. Place the inner pot inside the rice cooker, and close the lid.
  5. Select Porridge and press the [COOK/OK] button.
  6. When the cooking is completed, add some salt to the cooked porridge to your taste and stir it gently.

※ Adding water in excess of the standard can cause the water to spew out through the steam vent.




**Plain Porridge**

- Ingredients: 1 cup of rice, and 6 cups of water
- Directions

  1. Measure the rice with the measuring cup according to the number of servings you need.
  2. Thoroughly wash the rice and pine nuts. Then, soak them in water for 30 min.
  3. Put soaked rice in the inner pot and pour six cups of water.
  4. Place the inner pot inside the rice cooker, and close the lid.
  5. Select Porridge and press the [COOK/OK] button.
  6. When the cooking is done, gently stir the porridge.

※ Adding water in excess of the standard can cause the water to spew out through the steam vent.




**Jujube Tea**

- Ingredients: Jujube 200g, ginger, slight amount of honey (sugar)
- Directions


  1. In the inner pot, put some washed and sliced jujube and chopped ginger and fill the water of 8 servings by using the plain scale.
  2. Place the inner pot inside the rice cooker, and close the lid.
  3. Select Slow Cook and set the cooking time to 8 to 10 hrs. Then, press the [COOK/OK] button to start cooking.
  4. When the cooking is finished, strain the mixture using a filter.
  5. Add honey or sugar to taste.

# Please read this before contacting the service center.

## Please check the following before contacting the service center.

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

Problems	Please check the following.	Solutions
<b>1. Unable to cook occasionally. Takes too long to cook.</b>	<p>Is the power cord plugged in?</p> <p>Has the power gone out while cooking?</p> <p>Did you press the [CANCEL] button or any other buttons while cooking was in progress?</p>	<p>Plug in the power cord securely.</p> <p>If the power has gone out for an extended duration of time, start over again.</p> <p>Do not press any buttons while cooking is in progress.</p>
<b>2. Water spews out during cooking.</b>	<p>Is the pressure cap tilted?</p> <p>Did you use the measuring cup?</p> <p>Did you add the right amount of water?</p> <p>Did you select the right mode?</p>	<p>Straighten the pressure cap.</p>
<b>3. Rice gets overcooked or undercooked.</b>	<p>Did you add the right amount of water?</p> <p>Is the bottom of the inner pot free of foreign substances?</p>	<p>Use appropriate scale and add the right amount of water for the number of servings being cooked.</p> <p>Remove foreign substances from the auto temperature sensor.</p>
<b>4. Steam escapes from the side of the lid.</b>	<p>Are there any grains of rice stuck to the pressure packing?</p> <p>Did you replace the pressure packing at the right time?</p> <p>Is the pressure packing worn out?</p>	<p>Clean the top rim of the inner pot and the outer side of the pressure packing. (the contact surface of the pressure packing)</p> <p>If steam escapes, tilt the pressure cap back to depressurize the cooker. Unplug the cooker and contact the service center. (The pressure packing is a consumable part)</p> <p>The pressure packing should be replaced every 12 months.</p>
<b>5. Unable to use the Preset option.</b>	<p>Is the Preset option available for the selected cooking mode?</p>	<p>Make sure that the Preset option is available for the selected mode. (Refer to the page 26 ~ 27 .)</p>
<b>6. E r2 message appears.</b>	<p>This error message indicates that the pressure (due to clogged pressure regulator nozzle) or temperature inside the cooker is too high.</p>	<p>Contact the service center.</p>
<b>7. E r1, E r2, E r3, E r5, E r6, E r7, E r8 message appears.</b>	<p>These error messages appear when there is a problem with the temperature sensor.</p>	<p>Contact the service center.</p>

Problems	Please check the following.	Solutions
8. The bottom of the rice takes on a yellowish tinge.	This is called the melanoizing effect and adds savory flavor and aroma to the cooked rice.  Did you set the heating temperature of the Fine-tuning function to between 2°C and 4°C?	Set the heating temperature of the Fine-tuning function to -2°C or 0°C. (Refer to the page 24.)
9. The cooker makes noise while cooking or keeping rice warm.	Is not it a relay sound (cooking sound) when cooking?  Is there any water between the inner pot and the hot plate?	Cooking relay sound "crackle" is a normal operation sound.  Wipe the water between the inner pot and the hot plate.
10. The rice develops a smell or discolors while 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 cooking function? Did you wash the pressure packing often?  Make sure that the clean cover is securely engaged.	Do not warm the rice for more than 12 hours. (Refer to the page 29.)  Do not warm the rice that has been cooked using the Preset option with a long time setting.
11.  appears when the buttons are pressed.	Is the inner pot inside the rice cooker?  Is the cooker plugged into a 220 V outlet?	Cooking, preset, and warming functions cannot be performed if the inner pot is not inside the rice cooker. Place the inner pot inside the rice cooker.  This product uses 120 V. Connect to a proper power outlet.
12. 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 water or foreign substances?	Always wash and rinse the rice well.  Remove moisture and foreign substances from the surface of the auto temperature sensor.
13. Peas, beans, and mixed grains come out undercooked.	Are the peas, beans, and/or mixed grains too dry?	Soak the peas, beans, and/or mixed grains in water before cooking.
14. The buttons do not work.	Do the buttons not work?	Press the center of the button firmly. The buttons do not work if pressed with a wooden or plastic object.