

CUCHEN*

ELECTRIC PRESSURE RICE COOKER

[US] CRS-FWK0640 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-CRS-FWK0640-V1

IMPORTANT SAFETY PRECAUTIONS

IMPORTANT SAFEGUARDS

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

- Read all instructions.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock do not immerse cord, plugs, or appliance 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.
- 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.
- To disconnect, turn any control to “off”, then remove plug from wall outlet.
- Do not use appliance for other than intended use.

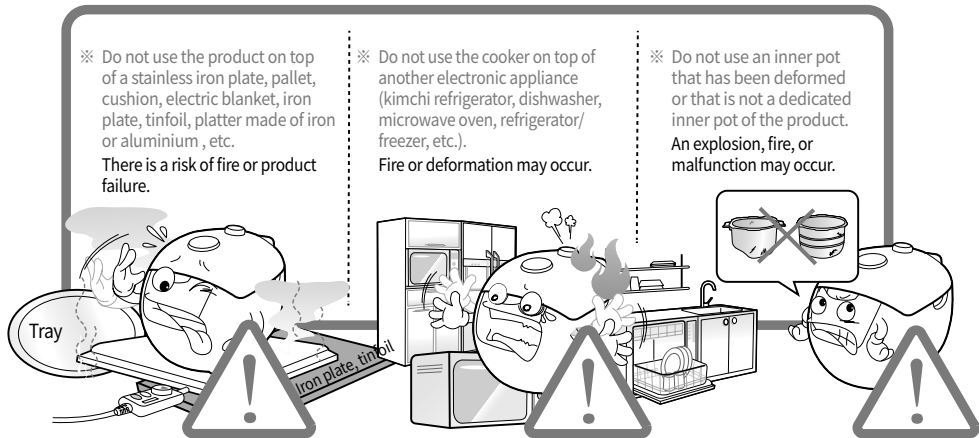
- Any other servicing should be performed by an authorized service representative.
A short power supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
- This appliance cooks under pressure. Improper use may result in scalding injury. Make certain unit is properly closed before operating.
- Do not open the pressure cooker until the unit has cooled and all internal pressure has been released. If the handles are difficult to push apart, this indicates that the cooker is still pressurized – do not force it open. Any pressure in the cooker can be hazardous.
- Always check the pressure release devices for clogging before use.
- Be aware that certain foods, such as applesauce, cranberries, pearl barley, oatmeal or other cereals, split peas, noodles, macaroni, rhubarb, or spaghetti can foam, froth, and sputter, and clog the pressure release device (steam vent). These foods should not be cooked in a pressure cooker.
- When the normal operating pressure is reached, turn the heat down so all the liquid, which creates the steam, does not evaporate.

- ※ **WARNING: Intended for countertop use only.**
- ※ **WARNING: Spilled food can cause serious burns.**
Keep appliance and cord away from children.
Never drape cord over edge of counter, never use outlet below counter, and never use with an extension cord.
- ※ **WARNING: A short power-supply cord is used to reduce the risk resulting from it being grabbed by children, becoming entangled in, or tripping over a longer cord.**
- ※ **WARNING: Do not use the handle to move the cooker when any food is in it.**
- ※ **CAUTION: To Reduce The Risk Of Electric Shock, Cook Only In Removable Container.**

HOUSEHOLD USE ONLY
SAVE THESE INSTRUCTIONS

CUCHEN*

Thank you for using 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 (hot plate)

In the hot plate method, the heat from the inner plate is transferred to the inner pot to cook rice. (cauldron method)

Product Specification

Product	Electric pressure rice cooker CRS-FWK0640 Series
Rated Voltage and Frequency	120 V~, 60 Hz
Rated power consumption	1 040 W
Maximum cooking capacity	1.08 L (6 servings)
Adjusting device pressure/safety device pressure	68.6kPa / 205.9 kPa
Product size (length X width X height)	358×263×273 mm
Weight	5.4kg

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.



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.



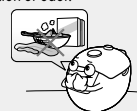
In the event of a power outage during cooking, the steam exhaust unit may operate, and the product may spew out the contents.

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



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.

Always keep the area around the product clean.

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

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.

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.

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

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.

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.

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.

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.

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.

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.

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 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.

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.

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.

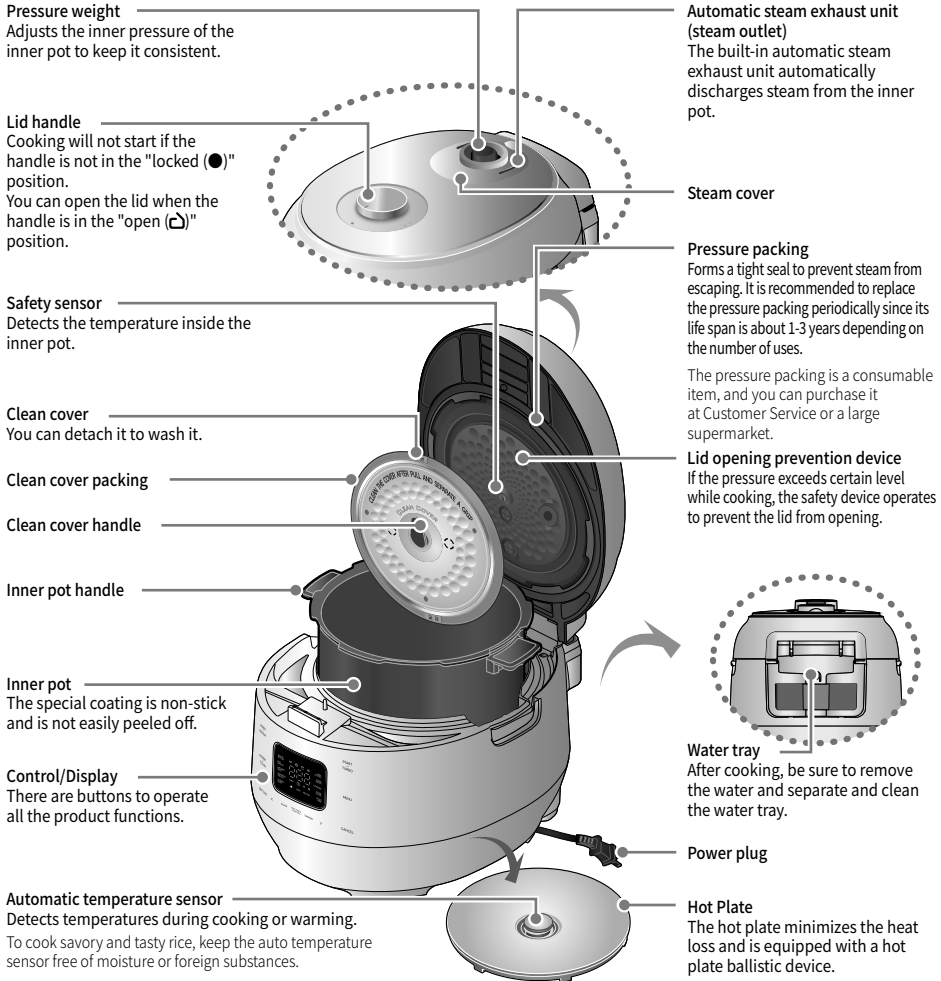
Do not boil or cook foods (beans, red beans, tomatoes, etc.) other than the specified menu items.

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.

PART NAMES AND FUNCTIONS

Front/Internal Parts



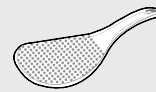
Accessories



User's Guide



Measuring cup

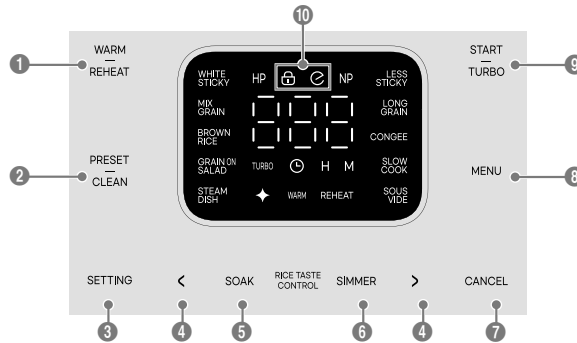




Rice scoop

Control/Display




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	[WARM/REHEAT]	<ul style="list-style-type: none"> Used to select the Warm and Reheat functions.
2	[PRESET/CLEAN]	<ul style="list-style-type: none"> Used to preset cooking and do automatic cleaning. - If you press the button once, you can preset the cooking, and if you press the button twice, you can use automatic cleaning.
3	[SETTING]	<ul style="list-style-type: none"> Used to control the warming temperature, warming heat level, and taste fine-tuning.
4	[<], [>]	<ul style="list-style-type: none"> Used to select the setting values such as time and temperature.
5	[SOAK]	<ul style="list-style-type: none"> Used to select the chewiness and cooked level of the rice or mixed grains in the White Sticky, Less Sticky, Mix Grain, and Brown Rice menus.
6	[SIMMER]	<ul style="list-style-type: none"> Used to select the savory taste level of the rice or mixed grains in the White Sticky, Less Sticky, Mix Grain, and Brown Rice menus.
7	[CANCEL]	<ul style="list-style-type: none"> Used to cancel all functions.
8	[MENU]	<ul style="list-style-type: none"> Used to select a menu.
9	[START/TURBO]	<ul style="list-style-type: none"> Used to start cooking of each menu item. Used to go to the next step or complete the settings. Used to cook in the quick mode. If you press the [START/TURBO] button twice in a row in the White Sticky menu, the cooker operates in the Turbo mode and the cooking time is shortened. If you press the [START/TURBO] button twice in a row in the Mix Grain menu, the cooker operates in the Turbo mode and the cooking time is shortened.
10	[LID LOCKING NOTIFICATION]	<ul style="list-style-type: none"> The  light turns on when the lid handle is in the locked position.
	[POWER SAVING MODE NOTIFICATION]	<ul style="list-style-type: none"> The  light turns on when the cooker goes into the power saving mode.

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 the center of a button as if you are pressing 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.

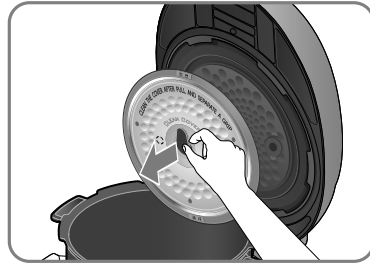
TAKING CARE OF THE PRODUCT

How to Clean the Clean Cover

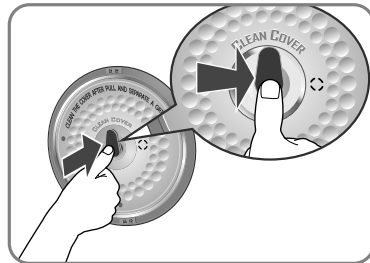
After cleaning the clean cover, be sure to dry it before attaching it to the lid.

- 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.
- If you do not clean the clean cover, evaporation of internal moisture during cooking may cause small amounts of vapor to come out through the sides of the lid.

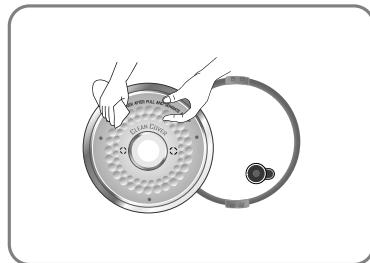
- 1 Hold the clean cover handle and pull it in the direction of the arrow to easily remove it from the lid for cleaning.



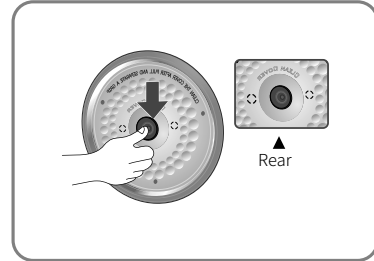
- 2 When cleaning the clean cover, push the corner of the clean cover handle at the front as shown in the figure and separate the outer packing as well.



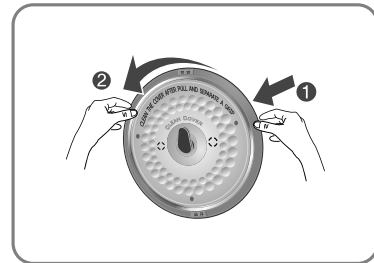
- 3 Wash the clean cover frequently with a mild dish detergent and a sponge. Use a dry cloth to remove moisture.



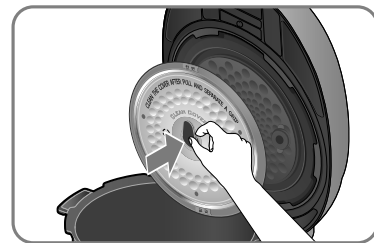
- 4 On the back of the clean cover, press the center of the clean cover handle in the direction of the arrow to fix it in place.



- 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

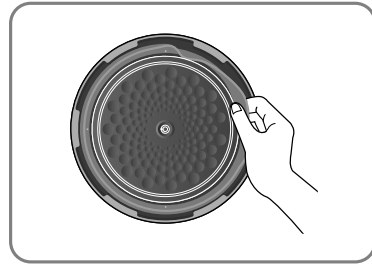
- Be sure to check the front and back of the clean cover.
- Do not insert screws or other foreign matters into the holes on the clean cover.
- Be sure to install the clean cover before use.

TAKING CARE OF THE PRODUCT

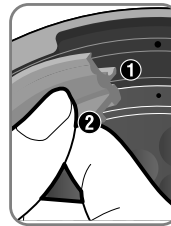
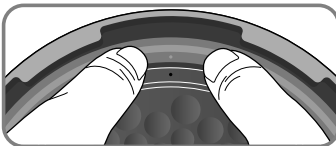
How to Replace Pressure Packing

- 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 steam is still leaking, purchase a new packing at the dealer shop or the service center and replace the old one.
- 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 made of silicone.)

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

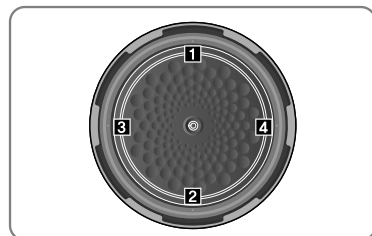
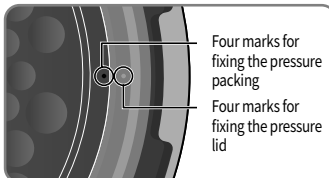


- 2 Align the attachment marks on the pressure packing and pressure lid as shown in the figure and push in the spot.

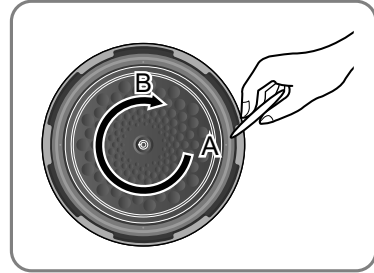


- 1 External fixing bump
2 Internal fixing bump
• Pressure packing insertion order
1 → 2

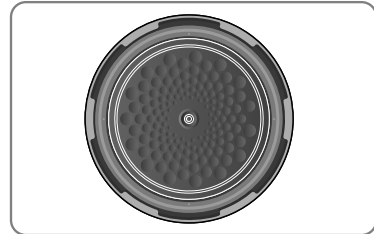
- 3 The four spots of attachment marks have been inserted. Insert the spots in the numerical order.



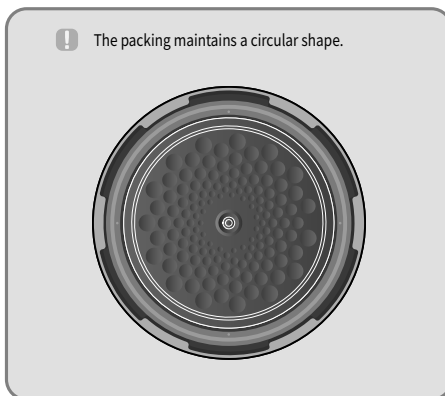
- 4 Using the pen with the lid, rub the pressing part (A→B) of the pressure packing in the direction of the arrow in the figure to complete the insertion.



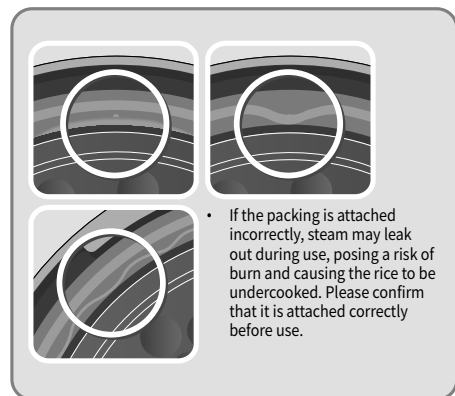
- 5 This is when it is properly inserted.



Properly Assembled



Improperly Assembled



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

TAKING CARE OF THE PRODUCT

Cleaning the Product



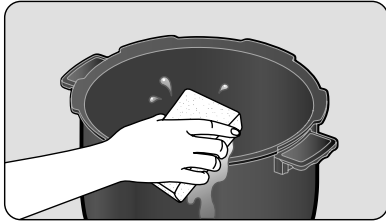
Caution

- Unplug the product before cleaning it. 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 inner pot may be damaged or deformed, use a kitchen detergent with a soft cloth or a sponge to clean it.

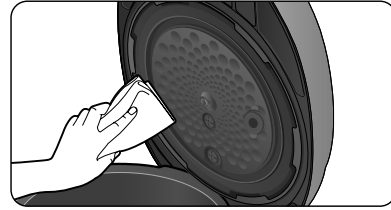
- ! Especially, do not wipe the inner pot using abrasives or other brighteners to brighten its surface. It may cause discoloration.



2 Pressure lid, pressure packing

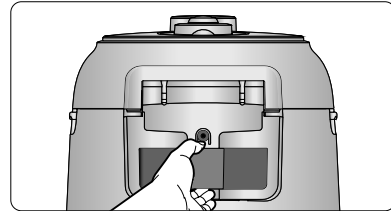
Soak a dish towel in hot water, wring it out, and wipe off foreign matters. Cleanliness of the pressure packing maintains performance of the product and suppresses odors.

- ! Do not remove the pressure packing after use, and be sure to clean it with a clean cloth.



4 Water collector

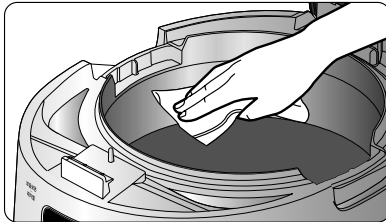
Separate the water tray and clean it thoroughly. Clean the separated water tray with a mild dish detergent and a sponge.



3 Inside of 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. Do not clean the outer rubber material of the sensor with sharp objects, rough scrubbers, or rough dishcloths, and clean softly with smooth dishcloths. Be careful not to damage (break) the metal plate or outer rubber packing of the sensor. This may result in product degradation.

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

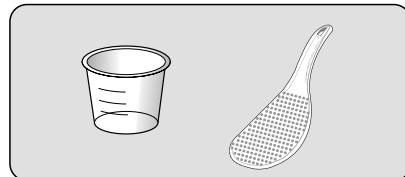


5 Accessories

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

- ! For hygiene and safe use, make sure to use the washed rice scoop.

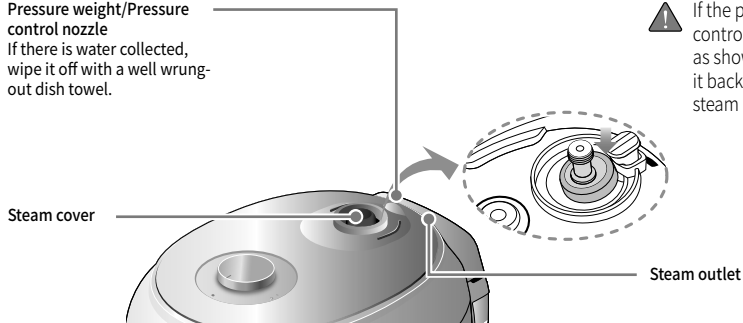
※ If you do not wash the used rice scoop and use it repeatedly, the rice being warmed may get deformed (odor, discoloration) easily. Especially, microbial growth may get active on the rice scoop in the hot and humid summer, so be careful.



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.

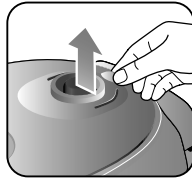


- You can use the Clean mode to clean the steam exhaust unit and remove foreign matters from it. (Refer to page 33.)

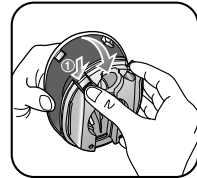
How to Clean the Steam Cover

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

- Remove the steam cover as shown in the figure.



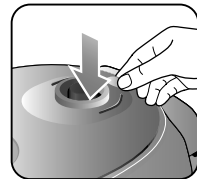
- Press the handle in the front, detach it in the direction shown under ①, and wash it. You may want to wash it frequently as needed.



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



- To reinstall the steam cover on 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

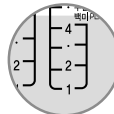
- Delicious rice starts with good water level control!

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)

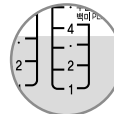
- Based on 4 servings of plain rice -

When cooking old rice or making soft-boiled rice



Higher than the mark

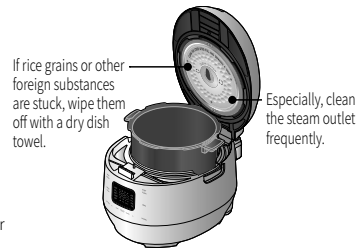
When cooking new rice or soaked rice or making hard-boiled rice



Lower than the mark

- If there is an odor during warming

- Clean the product often. Especially, if the lid area is not cleaned properly, germs may grow and cause odors during warming.
- If you continue to use the inner pot and accessories without cleaning them, germs 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.



- 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.

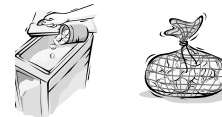


- If the cooked old rice lacks glutinosity

- The cooking state may vary due to the state of rice/storage method of rice/amount of water.
- Add half the amount of water recommended for one serving additionally.

- 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.	

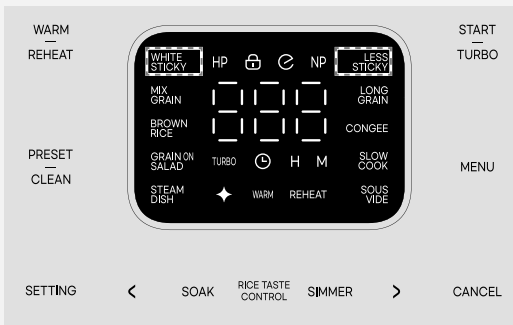


Notes

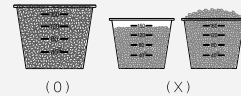
- If you cook rice that has been stored for long or that has reduced moisture, it may become dry or undercooked or quickly become smelly during warming.
- Even new rice that has been polished recently will lose moisture and become dry if it is not stored properly.
- If you do not want to see insects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

Taste Control

- 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.



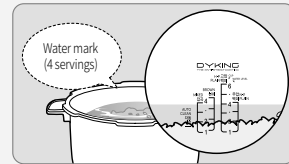
- 1 Scoop an exact amount of rice for the number of servings using the measuring cup and wash it.



- 1 One full cup is for one serving.

- 2 Adjust the water using the water scale according to the number of servings.

ex) When cooking 4 servings of rice



Rinse 4 cups of rice and put it in the inner pot, and put water into the inner pot up to level 4 of the Plain scale.

White Sticky

Produces sticky and plump rice.

Less Sticky

Produces soft and less sticky rice.



Notes

Melanoising Phenomenon (Rice Browning)

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.

Glutinous Rice Cooking / Warming

When cooking or warming, glutinous rice produces a murky (brownish) color and a peculiar smell because it contains more amylose than non-glutinous rice.

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 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.
- Check if the pressure packing and the clean cover handle are properly installed on the clean cover, and install the clean cover.

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

- Always make sure that the pressure weight is level.
- Pressing the [START/TURBO] button when the lid lock is not in the locked (●) position will not start cooking.

⚠ Caution: When cooking, steam leakage is prevented and the cooker works properly only when the pressure packing and clean cover handle are properly installed on the clean cover.



3 Use the [Menu] button to select the desired menu item.

- Each time you press the [Menu] button in the standby mode, the menu is selected in the following order: White Sticky → Mix Grain → Brown Rice → Grain on Salad → Steam Dish → Less Sticky → Long Grain → Congee → Slow Cook → Sous Vide.

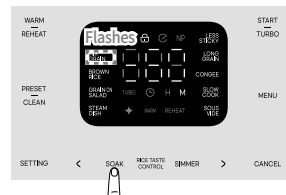
! If you press the [START/TURBO] button twice in a row in the White Sticky menu, the cooker operates in the Turbo mode and the cooking time is shortened.

! If you press the [START/TURBO] button twice in a row in the Mix Grain menu, the cooker operates in the Turbo mode and the cooking time is shortened.



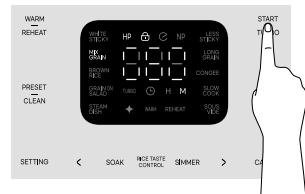
4 You can control the soaking and simmer levels by 3 levels in the White Sticky, Mix Grain, Brown Rice, and Less Sticky menus.

- You can select the soaking or simmer level by pressing the [SOAK] or [SIMMER] button.
- A soaking and simmer level can be set from 0 to 3 levels.
- When adjusting the soaking level, press the [SOAK] button to select the desired soaking level.
- When adjusting the simmer level, press the [SIMMER] button to select the desired simmer level.



5 Press the [START/TURBO] 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 cooker finishes cooking the rice, immediately mix the rice thoroughly.



The steam is released automatically, so be careful not to startle or burn yourself.

Cooking Times by Menu Item

Classification Menu Item	No. of Servings	Cooking Time	Dishes
White Sticky	1 to 6 servings	Approx. 25 to 40 mins.	Plain rice, nutritious rice in hot pot, black rice
White Sticky Turbo	1 to 4 servings	Approx. 17 to 25 mins.	Plain Rice
Less Sticky	1 to 4 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, kimbap, kimchi fried rice
Mix Grain	1 to 4 servings	Approx. 35 to 45 mins.	Multi-grain rice, five-grain rice, assorted mushroom rice, rice with nuts, mushroom and bamboo shoot rice
Brown Rice	1 to 4 servings	Approx. 45 to 55 mins.	Brown rice, mushroom tian, brown rice with seasoned vegetables, green tea rice with chicken breast, sprouts rice
Long Grain	1 to 4 servings	Approx. 35 to 45 mins.	Jasmin rice, basmati rice
Grain on Salad			Barley, chickpeas, oats, lentils, 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), yakbab, rice pizza, butter chocolate cake, whipped-cream cake, steamed egg, steak, japchae, rice cake gratin, five spice sliced steamed pork, shrimp ketchup stir-fry, steamed rice cake, Tuna Vegetable Rice, Potato & Carrot Porridge, Sweet Pumpkin Soup, Broccoli Porridge, Sweet Potato & Apple Porridge
Slow Cook			Plain porridge, special chicken porridge, abalone porridge, pine nut porridge, red bean porridge, adlay porridge, sea cucumber porridge, five grains porridge
Sous Vide			Chicken breast, beef
Congee	0.5 to 1.0 servings	Approx. 60 to 120 mins.	Congee

- The cooking amount may vary depending on the dish type.
- For White Sticky and White Sticky Turbo, the water level is the same as for High Pressure Plain.
- For Mix Grain and Mix Grain Turbo, the water level is the same as for Mixed.
- For Less Sticky and Long Grain, the water level is the same as for No Pressure Plain.
- 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 Quick mode can prolong the overall cooking time.
- Cooking or warming rice after using the Grain on Salad, Steam Dish, Slow Cook mode can cause the rice to take on the previously cooked food's smell.
- When cooking with glutinous rice, unlike with the non-glutinous rice, the color may become murky (yellowish) and the smell may seem odd.

White Sticky Turbo

- You can quickly cook plain rice in 19 minutes (based on 2 servings).
- In the Standby mode, press the [START/TURBO] button twice in a row in the White Sticky menu to start quick cooking which cooks rice in a shortened amount of time.
- Cooking in the White Sticky Turbo mode is recommended for 4 servings or less, but may not taste as good as rice cooked in normal mode.
- If you soak rice in water before Plain Quick cooking, you can enjoy more delicious rice.

Mix Grain Turbo

- You can quickly cook mixed grains in 29 minutes (based on 2 servings).
- In the Standby mode, press the [START/TURBO] button twice in a row in the Mix Grain menu to start quick cooking which cooks rice in a shortened amount of time.
- Cooking in the Turbo mode is recommended for 4 servings or less, but may not taste as good as rice cooked in normal mode.
- When cooking in the Turbo mode, you can prevent the rice from getting too sticky by using well-soaked green kernel black beans or red beans.
- The cooking time may vary depending on the grain ratio, water temperature, water amount, etc.

HOW TO ADJUST SOAKING AND SIMMER

Soaking and Simmer Control

You can fine-tune the taste of rice according to your taste by selecting the level of texture (stickiness, softness) and flavor (savoriness).

- ! The soaking and simmer control function can be used in White Sticky, Less Sticky, Mix Grain, and Brown Rice menus.
- ! If you use the soaking or simmer function, it takes extra time to finish cooking depending on the selected menu and level (from level 1 to 3). The extra time may differ from the time shown on the rice cooker depending on the type and condition of the grain and the use conditions.

The graph of rice taste for each level of soaking and simmer

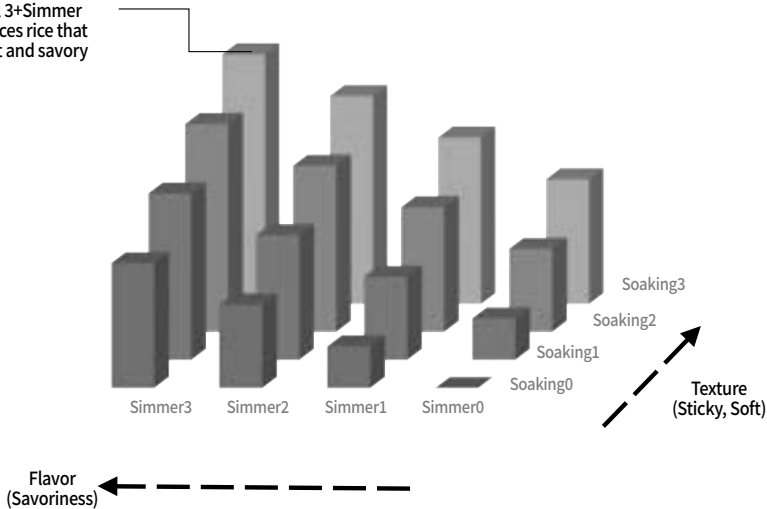
Soaking Control		
Level ①	Level ②	Level ③

<Soaking> Level 1: Produces soft rice. Level 2: Produces sticky rice. Level 3: Produces sticky and well-cooked soft rice.

Simmer Control		
Level ①	Level ②	Level ③

<Simmer> Level 1: Produces rice with soft scorched rice crust. Level 2 : Produces rice with scorched rice crust and savory fragrance. Level 3 : Produces rice with hardened scorched rice crust like nurungji and savory smell.

(Soaking level 3+Simmer level 3) Produces rice that tastes like soft and savory nurungji.



Notes

When using the soaking or simmer function, the melanoising phenomenon (rice browning) may occur, producing the characteristics intended by each function level. ("Melanoising" phenomenon: A phenomenon in which the bottom part is browned during the cooking process, producing a savory fragrance and taste.)

Discoloration and aging may occur during warming as the heat amount increases to produce the characteristics intended by each function level.

If you use the soaking or simmer function, please refrain from using the warming function.

HOW TO FINE-TUNE THE TASTE

Fine-tuning Taste

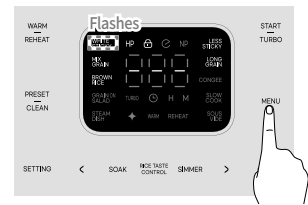
You can fine-tune the taste of rice according to your taste by adjusting the soaking time or heating temperature.

- ! The Fine-tuning Taste function can be used in White Sticky, Less Sticky, Mix Grain, Long Grain, Brown Rice menus.

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

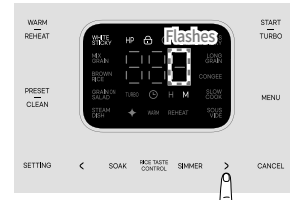
- 2 Use the [MENU] button to select the desired menu item and press the [START/TURBO] button.

- Each time you press the [Menu] button, the menu is repeatedly selected in the following order: White Sticky → Mix Grain → Brown Rice → Less Sticky → Long Grain → White Sticky.



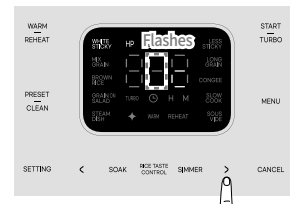
- 3 Use the [<] and [>] buttons to select the soaking time and press the [START/TURBO] button.

- Each time you push [<] or [>] button, 0 ↔ 2 mins ↔ 4 mins ↔ 6 mins ↔ 8 mins ↔ 10 mins ↔ 0 mins are repeatedly selected in the specified order.
- 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 push [<] or [>] button, 0°C ↔ 2°C ↔ 4°C ↔ 6°C ↔ -6°C ↔ -4°C → -2°C ↔ 0°C are repeatedly selected in the specified order.
- 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 one among -2°C, -4°C, and -6°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 a savory rice flavor, select -2°C, -4°C or -6°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 [START/TURBO] button.

- Press the [START/TURBO] 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

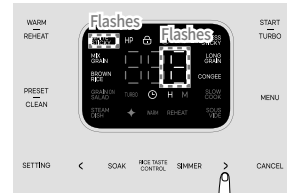
- If you adjust the soaking time, the expected cooking time also changes.
- The cooking time and the cooking result may also be affected by the condition of the rice as well as the water temperature and the amount of water.

HOW TO USE PRESET COOKING

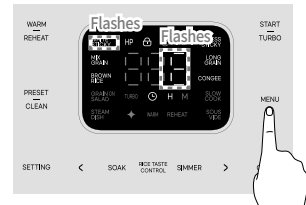
In case of preset cooking (when presetting cooking to 8 hours later for Mix Grain menu)

- 1 Press the [PRESET/CLEAN] button once in the standby mode.
 - ! If you do not place the lid handle in the Lock position and press the [PRESET] button, preset cooking will not operate.
 - ! Before closing the lid, make sure that the clean cover is attached.

- 2 Use the [<] and [>] buttons to select the preset cooking time.
 - If you press the [<] button, the number decreases by 1 hour, and if you press the [>] button, the number increases by 1 hour.
 - Press the [<] or [>] buttons for 1 second or longer to keep increasing or decreasing the number.
 - You cannot preset the time in minutes.
 - The preset time is the time when you want the cooking to be finished.
 - You can preset the time to up to 13 hours later.
 - After the preset cooking is complete, the preset time remains in the memory.
 - ! The default for preset time is 8 hours.



- 3 Use the [MENU] button to select a menu item and then press the [START/TURBO] button.
 - Each time you press the [Menu] button, the menu is repeatedly selected in the following order: White Sticky → Mix Grain → Brown Rice → Less Sticky → Long Grain → Congee → White Sticky.



- 4 Press the [START/TURBO] 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.



Available timer ranges for each menu item

- Preset cooking is not supported for White Sticky Turbo, Mix Grain Turbo, Grain on Salad, Steam Dish, Sous Vide and Slow Cook menus.
- Once preset cooking started, the default settings for each menu will apply. (Recall or control of the soaking/simmer settings is not supported.)

Menu Item Available for Preset Cooking	Available Preset Time
White Sticky, Mix Grain, Brown Rice, Less Sticky, Long Grain, Congee	1 hour to 13 hours



Cautions for 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

This menu produces the rice with the savory taste of grains and the less sticky texture suitable for salad. Also, you can easily cook and enjoy the rice without soaking it.

You can eat the rice put on top of a salad as a substitute for a meal, which gives you a feeling of fullness, or use it for a dish other than rice.

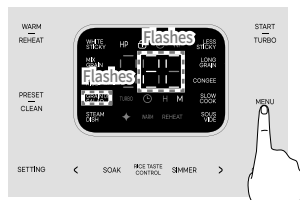
Grain	Lentils	Quinoa	Millet	Barley	Oat	Kamut	Brown Rice	Chickpea	Adlay
Ingredient : Water	1C : 1C	1C : 1C	1C : 1C	1C : 1C	1C : 1C	1C : 1C	1C : 1C	1C : 2C	1C : 1C
Time	25 minutes	20 minutes	25 minutes	30 minutes	50 minutes	40 minutes	40 minutes	60 minutes	60 minutes
Ingredient : Water	2C : 1.5C	2C : 1.5C	2C : 1.5C	2C : 1.5C	2C : 1.5C	2C : 1.5C	2C : 1.5C	2C : 4C	2C : 1.5C
Time	25 minutes	20 minutes	25 minutes	30 minutes	50 minutes	40 minutes	40 minutes	60 minutes	60 minutes

Various Uses of Grain on Salad



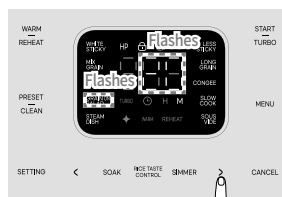
Cooking Instructions (Grain on Salad 20 minutes)

- 1 Select Grain on Salad with the [Menu] button once in the standby mode.



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

- Time settings available for Grain on Salad: 15-90 minutes. Press the [<] or [>] button to change the time.
- Grain on Salad: 20 ↔ 21 ↔ 22 ... ↔ 88 ↔ 89 ↔ 90 ↔ 15 ↔ 16 ... ↔ 20
- Press and hold the [<] or [>] button for 1 second or longer to keep increasing or decreasing the number.



- 3 Press the [START/TURBO] button.

- Once Grain on Salad cooking starts, the cooker displays the remaining cooking time.



STEAM DISH COOKING INSTRUCTIONS

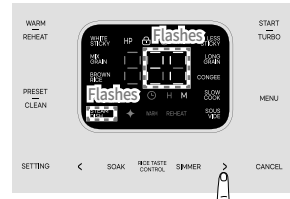
Cooking Instructions (Steam Dish 20 minutes)

- 1 Select Steam Dish with the [Menu] button once in the standby mode.



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

- Time settings available for Steam Dish: 15-90 minutes
- Press the [<] or [>] button to change the time.
- Steam Dish: 20 ↔ 25 ↔ 30 ↔ 35.... 80 ↔ 85 ↔ 90 ↔ 15 ↔ 20
- Press and hold the [<] or [>] button for 1 second or longer to keep increasing or decreasing the number.



- 3 Press the [START/TURBO] button.

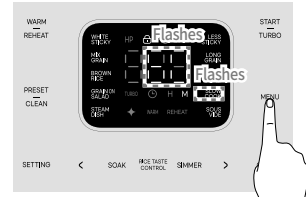
- Once Steam Dish cooking starts, the cooker displays the remaining cooking time.



SLOW COOK/CONGEE INSTRUCTIONS

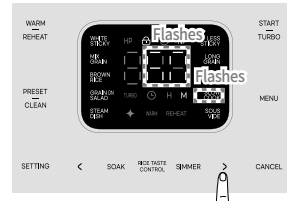
Cooking Instructions (Slow Cook 60 minutes)

- 1 Select [Slow cook] with the [Menu] button once in the standby mode.



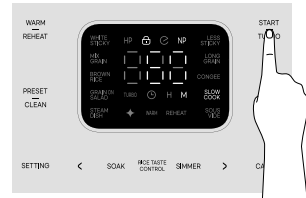
- 2 Use the [<] and [>] buttons to select the cooking time.

- Time settings available for Slow Cook: 60-770 minutes
- Press the [<] or [>] button to change the time.
- Slow Cook: 60 ↔ 70 ↔ 80 ↔ 90... 740 ↔ 750 ↔ 760 ↔ 770 ↔ 60
- Press and hold the [<] or [>] button for 1 second or longer to keep increasing or decreasing the number.



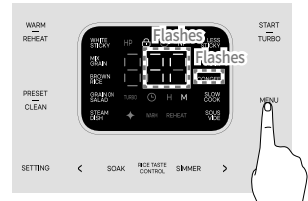
- 3 Press the [START/TURBO] button.

- Once Slow Cook cooking starts, the cooker displays the remaining cooking time.



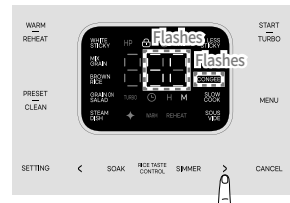
Cooking Instructions (Congee 60 minutes)

- 1 Select [Congee] with the [Menu] button once in the standby mode.



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

- Time settings available for Congee: 60-120 minutes
- Press the [<] or [>] button to change the time.
- Congee: in 5 minute increments
- Press and hold the [<] or [>] button for 1 second or longer to keep increasing or decreasing the number.



- 3 Press the [START/TURBO] button.

- Once Congee starts, the cooker displays the remaining cooking time.



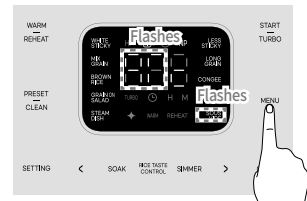
SOUS VIDE RECIPE

Ingredient	Thickness (cm)	Temperature (°C)	Time (hr)	
			Min	Max
Sous Vide-Chicken breast	2.5 - 3	63 - 69	1	4 - 6
Sous Vide-Beef (tenderloin, rib eye, T-bone, chop, cutlet)	2.5 - 3	56.5 - 62	1	4

- Sous Vide is a recipe that preserves taste, flavor, moisture, texture and nutrients by vacuum-packing ingredients and additional seasoning in a sanitary plastic bag that can be completely sealed and heated, and then cooking them at a relatively lower temperature (near 60°C) than normal cooking temperature for a long time.
- The temperature setting for Sous Vide is based on the average water temperature maintained after reaching the set temperature, and a deviation of around $\pm 5^{\circ}\text{C}$ may occur (based on 1.5L of water).
- Cooking time and temperature are only for recommendation and you can cook with the recipe that suits your taste.
- If there is no vacuum packaging machine, you can use a zipper bag to remove as much air as possible for packaging.
- Ingredients cooked with the Sous Vide menu should be eaten immediately or frozen.

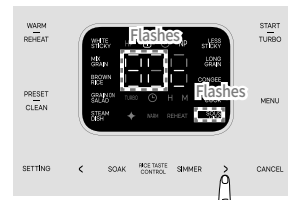
Sous Vide Cooking Instructions

- 1 Select [Sous Vide] with the [Menu] button once in the standby mode.



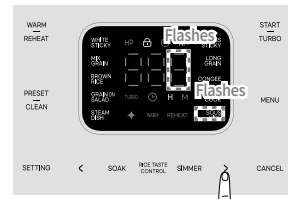
- 2 Use the [<] and [>] buttons to select the cooking temperature and press the [SET] button.

- Available temperature for Sous Vide: 45°C - 95°C
- Press the [<] or [>] button to change the temperature.
- Congee: 90 ↔ 95 ↔ 100 ↔ 105 ... 120 ↔ 60
- Press and hold the [<] or [>] button for 1 second or longer to keep increasing or decreasing the number.



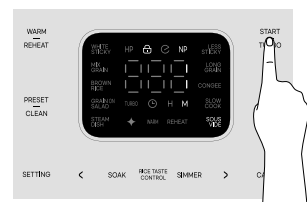
- 3 Use the [<] and [>] buttons to select the cooking time.

- Time settings available for Sous Vide: 1-12 hours
- Press the [<] or [>] button to change the time.
- Sous Vide: 1 ↔ 2 → 3 ... ↔ 10 ↔ 11 ↔ 12 ↔ 1
- Press and hold the [<] or [>] button for 1 second or longer to keep increasing or decreasing the number.



- 4 Press the [START/TURBO] button.

- Once Sous Vide cooking starts, the cooker displays the remaining cooking time.



SWITCHING WARMING/REHEAT

Switching to Warming after Cooking

Once cooking is finished, the cooker automatically enters 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 10 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 other kinds of rice than white rice (mixed rice, brown rice, etc.) immediately after cooking, because such kinds of rice may get discolored and become smelly when reheated.
- If you use the reheating function too often, rice may be discolored or dry.
- Reheating proceeds only when the lid handle is in the lock (●) position. When it is in the open (○) position, warming continues after a beep.

Cautions During Warming

- **Stir the rice and collect it in the center.**
 - To prevent rice near to the surfaces of the inner pot from drying, stir the rice 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 odorless.
 - In particular, wooden rice paddle may develop germs and cause the 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 odorless.
 - Be sure to close the lid properly 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.**
- **Glutinous Rice Warming**
 - 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.

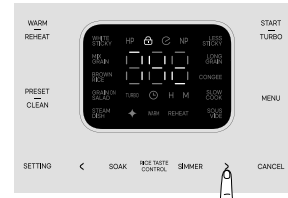
HOW TO ADJUST WARMING TEMPERATURE

How to Adjust Warming Temperature

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

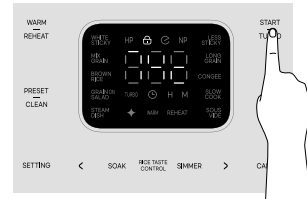
- 2 Use the [<] and [>] buttons to select the warming temperature.

- Each time you press the [<] or [>] button, 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 repeatedly selected in the specified order.
- 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.



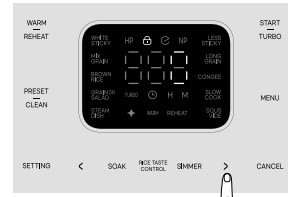
- 3 Press the [START/TURBO] button.

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



- 4 Press the [<] and [>] buttons to set warming heat level.

- Each time you press the [<] and [>] buttons, -2 ↔ -1 ↔ 0 ↔ 1 ↔ 2 ↔ 3 ↔ 4 ↔ 5 ↔ -2 are repeatedly selected in the specified order.
- 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 [START/TURBO] button to complete the setting.

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



AUTO CLEAN

Auto Clean Function

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

Using the Auto Clean Function



Caution

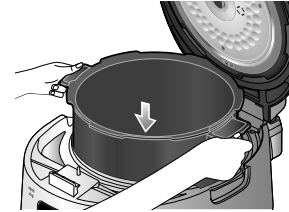
- Be careful as high-temperature, high-pressure steam may be discharged through the steam outlet.
- Do not use detergent, soap, or any other chemical products for cleaning. Use water only.

- 1 Use the measuring cup and the Auto Clean water scale of the inner pot to pour in water.



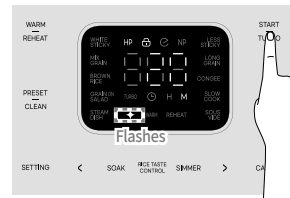
- 2 Insert the inner pot into the rice cooker. Close the lid, and turn the lid lock to the locked (●) position.

- 1 Before closing the lid, make sure that the clean cover is attached.



- 3 In the standby mode, press the [PRESET/CLEAN] button twice to select the Clean mode and then press the [START/TURBO] button.

- Auto Clean is carried out for 20 minutes.
- When Auto Clean is finished, the cooker enters the standby mode.



FOOD RECIPES



White 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 scale for High Pressure Plain.
4. Place the inner pot inside the rice cooker and close the lid.
5. Select White Sticky in the menu and press the [START/TURBO] 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 scale for No Pressure Plain.
4. Place the inner pot inside the rice cooker and close the lid.
5. Select Less Sticky in the menu and press the [START/TURBO] button to start cooking.
6. When cooking is completed, stir the rice well.



White Sticky Turbo

- 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 scale for High Pressure Plain.
4. Place the inner pot inside the rice cooker and close the lid.
5. Select White Sticky in the menu and press the [START/TURBO] button twice to start cooking.
6. When cooking is completed, stir the rice well.



Long Grain

- Ingredients: Long Grain (Jasmine Rice, Basmati 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 scale for No Pressure Plain.
4. Place the inner pot inside the rice cooker and close the lid.
5. Select Long Grain in the menu and press the [START/TURBO] button to start cooking.
6. When cooking is completed, stir the rice well.



Five-grain Rice

- Ingredients (2 servings): 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 Grain scale.
4. Place the inner pot inside the rice cooker and close the lid.
5. Select Mix Grain in the menu and press the [START/TURBO] 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.



Mix Grain

- Ingredients (2 servings): 1¼ cups 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 .
4. Place the inner pot inside the rice cooker and close the lid.
5. Select Mix Grain in the menu and press the [START/TURBO] 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.



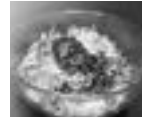
Mix Grain Turbo

- Ingredients (2 servings): 1½ cups 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.
 4. Place the inner pot inside the rice cooker and close the lid.
 5. Select Mix Grain in the menu and press the [START/TURBO] 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.



Brown Rice

- Ingredients: brown rice, water
 - How to Cook
1. Measure the brown rice with the measuring cup according to the number of servings you need.
 2. Wash the brown rice and rinse it until the water runs clear.
 3. Put the washed brown rice into the inner pot and pour the right amount of water for the number of servings using the scale for Brown.
 4. Place the inner pot inside the rice cooker and close the lid.
 5. Select Brown Rice in the menu and press the [START/TURBO] button to start cooking.
 6. When cooking is completed, stir the rice well.



Sprouts Rice

- Ingredients: 2 cups of brown rice, a small amount of vegetable sprouts, water
 - Seasoned red pepper paste: ½ cups of red pepper paste, 40g of minced beef, 1 tablespoon of sesame oil, 1 tablespoon of honey, 1 tablespoon of sugar, and ½ cups of water
 - How to Cook
1. Thoroughly wash the brown rice and pour it into the inner pot. Fill the pot with water to level 2 of the Brown Rice scale.
 2. Place the inner pot inside the rice cooker and close the lid.
 3. Select Brown Rice in the menu and press the [START/TURBO] button to start cooking.
 4. Grease the pot with sesame oil, and sauté the minced beef. Then, add the red pepper sauce and water, and stir and fry the beef until it becomes thick and sticky. Put sugar, honey, and sesame oil, and then sauté the beef.
 5. Once cooking is completed, thoroughly mix and fluff the rice. Add the prepared vegetable sprouts on the brown rice to garnish.
 6. Carefully place red pepper paste on the dish, making sure that the sprouts do not lose their shape.



Grain on Salad

- Ingredients: various grains for salad, water
 - How to Cook
1. Measure the grains for salad with the measuring cup.
 2. Wash the grains and rinse them until the water runs clear.
 3. Remove the water as much as possible and put the grains in the inner pot.
 4. Put the washed grains into the inner pot and pour the water.
 5. Place the inner pot inside the rice cooker and close the lid.
 6. Select Grain on Salad in the menu, set the time, and press the [START/TURBO] button to start cooking.
 7. When cooking is completed, stir the grains well.
- ※ Depending on the characteristics of the grains, moisture content, and storage conditions, there may be melanoised bottom, residual water, or splashing or overflowing of the rice water to the clean cover.
- ※ Put the grains without soaking them in water.
- ※ For chickpeas, strain them through a sieve to drain the water when the cooking is completed.



Bean Sprouts Rice

- Ingredients: 3 cups of rice, 150g of bean sprouts, 100g of minced beef, water
 - Seasoning 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, 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 the washed rice in the inner pot, pour water up to level 3 of the No Pressure 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 in the menu and press the [START/TURBO] 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.
- ※ Depending on the characteristics of ingredients such as meat juice and salt, there may be partial scorching.



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, 1 tablespoon of refined rice wine, water
 - 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 of the High Pressure 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 [START/TURBO] button to start cooking.
 6. Make a seasoning sauce by adding the ingredients.
 7. Once cooking is completed, mix the rice with the sauce to your taste.

FOOD RECIPES



Mushroom & Bamboo Shoot Rice

- **Ingredients:** 4 cups of rice, 200g of oyster mushrooms, 100g of bamboo shoots, 10 ginkgo nuts, 1 tablespoon of refined rice wine, and water
 - **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 High Pressure 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 [START/TURBO] button to start cooking.
 6. Make a seasoning sauce by adding the ingredients.
 7. Once cooking is completed, mix the rice with the sauce to your taste.



Green Tea Rice with Chicken Breast

- **Ingredients:** 2 cups of brown rice, 3g of green tea leaf, 10g of green tea powder, 4 pieces of chicken breasts, 5g of celery, a little olive oil, salt, pepper powder, lime, rosemary, and water
 - **How to Cook**
1. Thoroughly wash brown rice and pour it into the inner pot along with green tea leaves and green tea powder. Fill the pot with water to level 2 of the Brown Rice scale.
 2. Place the inner pot inside the rice cooker and close the lid.
 3. Select Brown Rice in the menu and press the [START/TURBO] button to start cooking.
 4. Season the chicken breast with salt and pepper powder and marinate it for about 1 hour. Grease the pan with a drizzle of olive oil and cook the chicken breast, then cut it into thin slices.
 5. Cut the lime into half-moon shapes and cut the celery into thin strips.
 6. Once cooking is completed, thoroughly mix and fluff the rice. Then, place the green tea rice and chicken breast on a plate. Add some lime, rosemary, and celery and serve the dish.



Brown Rice with Seasoned Vegetables

- **Ingredients:** 2 cups of brown rice, 2½ cups of kelp stock, 50g of chamnamul, 100g of boiled bracken, 100g of bean sprouts, 3 shiitake mushrooms, ½ carrot, 1 tablespoon of sesame oil, 1 teaspoon of minced garlic, a small amount of ground sesame mixed with salt
 - **How to Cook**
1. Wash brown rice thoroughly and soak it in the kelp stock.
 2. Trim chamnamul and soak it in salt water. Cut off the bean sprouts' tails and trim the boiled bracken to good lengths so that they are easy to eat.
 3. Cut the shiitake mushrooms and dice carrots so that they are easy to eat.
 4. Put the soaked brown rice and prepared herbs and vegetables into the inner pot, and then add the sesame oil, minced garlic, and ground sesame mixed with salt into the pot.
 5. Place the inner pot inside the rice cooker and close the lid.
 6. Select Brown Rice in the menu and press the [START/TURBO] button to start cooking.
 7. When cooking is completed, stir the rice well.



Black Rice

- **Ingredients (2 servings):** 1½ cups of rice, ½ cups 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. Wash and rinse the mixture of plain and black rice until the water runs 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 scale for High Pressure Plain.
 4. Place the inner pot inside the rice cooker and close the lid.
 5. Select White Sticky in the menu and press the [START/TURBO] button to start cooking.
 6. When cooking is completed, stir the rice well.



Steamed Tofu

- **Ingredients:** ¼ block of tofu, 2 cups of water, and a small amount of 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 in the menu, set the cooking time to 20 minutes, and press the [START/TURBO] button to start cooking.
 6. When the cooking is completed, take out the tofu and spread the sauce evenly over the top.
- ※ Purchase a steam plate separately.



Five Spice Steamed Pork

- **Ingredients:** 500g of pork, 110ml of soy sauce, 2 tablespoons of sugar, a small amount of cotton cooking twine and 3 cups of water
 - **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 in the menu, set the cooking time to 60 minutes, and press the [START/TURBO] button to start cooking.
 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.



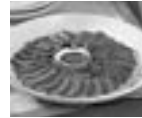
Samgyetang

- Ingredients: 600g of chicken, 4 cloves of garlic, $\frac{3}{4}$ 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 in the menu, set the cooking time to 60 minutes, and press the [START/TURBO] button to start cooking.



Stir-fried Shrimp with Ketchup

- Ingredients: 15 prawns, $\frac{1}{2}$ of green onion, 30g of onions, and 30g of carrots
 - Ketchup sauce: 4 tablespoons of ketchup, 1 $\frac{1}{4}$ tablespoons of sugar, 1 $\frac{1}{4}$ tablespoons of starch powder, 1 $\frac{1}{4}$ 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 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 in the menu, set the cooking time to 15 minutes, and press the [START/TURBO] button to start cooking.
 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 in the menu, set the cooking time to 50 minutes, and press the [START/TURBO] button to start cooking.
- ※ 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.



Braised Chicken

- Ingredients: 1 chicken (800-900g), 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 in the menu, set the cooking time to 35 minutes, and press the [START/TURBO] button to start cooking.



Steak

- Ingredients: 500g of beef (for steak), $\frac{1}{2}$ cup of water, a little 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 in the menu, set the cooking time to 30 minutes, and press the [START/TURBO] button to start cooking.
 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 wine and boil it down with ketchup, barbecue sauce, peppercorns and bay leaves.



Steamed Chestnut

- Ingredients: 15 chestnuts, 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 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 in the menu, set the cooking time to 30 minutes, and press the [START/TURBO] button to start cooking.
 5. The chestnuts can get very hot. Do not touch them immediately after cooking.
- ※ Purchase a steam plate separately.

FOOD RECIPES



Steamed Potato

- Ingredients: 3 potatoes (up to 200g), 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 potatoes on the plate.
 3. Place the inner pot inside the rice cooker and close the lid.
 4. Select Steam Dish in the menu, set the cooking time to 45 minutes, and press the [START/TURBO] button to start cooking.
 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 glass 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 glass 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 cooking time to 25 minutes, and press the [START/TURBO] button to start cooking. (If the noodles are too soft or you want them al dante, set the time to 20 mins.)
 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, ¼ 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 in the menu, set the cooking time to 45 minutes, and press the [START/TURBO] button to start cooking.
- ※ 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, 2 tablespoons of refined rice wine, and water
 - 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 into the inner pot and pour water to level 4 of the High Pressure 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 White Sticky in the menu and press the [START/TURBO] 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.
 ※ 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 Mushrooms Rice

- Ingredients: 4 cups of rice, 60g of beech mushrooms, 40g of enoki mushrooms, 4 champignon mushrooms, 60g of king oyster mushrooms, 1 tablespoon of refined rice wine, water
 - 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 into the inner pot and pour water to level 4 of the High Pressure 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 [START/TURBO] button to start cooking.
 6. Once cooking is completed, mix the rice with the sauce to your taste.



Steamed Rice Cake

- Ingredients: 2½ cups of non-glutinous rice powder, 1 cup of red beans, ¼ tablespoon of salt, 1½ tablespoons of sugar, and 2 cups 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 in the menu, set the cooking time to 45 minutes, and press the [START/TURBO] button to start cooking.
- ※ Purchase a steam plate separately.



Steamed Egg

- Ingredients: 3 eggs, 300ml of water or anchovy and kelp stock, ½ teaspoon of salted shrimp, small amount of salt, 15g of carrots, 15g of the green onion (green parts)
 - 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, and close the lid.
 5. Select Steam Dish in the menu, set the cooking time to 20 minutes, and press the [START/TURBO] button to start cooking.



Steamed Eggplant

- Ingredients: 1 eggplant, 2 cups of water
 - 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 in the menu, set the cooking time to 15 minutes, and press the [START/TURBO] button to start cooking.
 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 (up to 150g), 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 sweet potatoes on the plate.
 3. Place the inner pot inside the rice cooker and close the lid.
 4. Select Steam Dish in the menu, set the cooking time to 35 minutes, and press the [START/TURBO] button to start cooking.
 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.



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 in the menu, set the cooking time to 45 minutes, and press the [START/TURBO] button to start cooking.



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 an egg pancake, considering the width of the squid.
 5. Wipe off excess moisture and sprinkle some flour on the inner part of squids. Put the egg pancake on the floured surface, then place the spinach, carrots and squid tentacles over the top of the pancake. Roll up and secure 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 in the menu, set the cooking time to 25 minutes, and press the [START/TURBO] button to start cooking.



Steamed Crab

- Ingredients: 1 blue crab, 100g of beef, ¼ 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 in the menu, set the cooking time to 30 minutes, and press the [START/TURBO] button to start cooking.
- ※ Purchase a steam plate separately.

FOOD RECIPES



Steamed Clam

- Ingredients: 2 clams, 15g of beef, ½ egg white, ½ hard-boiled egg, 1 teaspoon of minced green onion, ½ teaspoon of minced garlic, a little salt and pepper, and 2 cups of water
 - 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, and fill a 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 in the menu, set the cooking time to 35 minutes, and press the [START/TURBO] button to start cooking.
 10. Boil the eggs and separate the egg yolk from the white. Chop the white finely, 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 in the menu, set the cooking time to 20 minutes, and press the [START/TURBO] button to start cooking.



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 in the menu, set the cooking time to 90 minutes, and press the [START/TURBO] button to start cooking.



Steamed Dumpling

- Ingredients: 20 dumplings, 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 dumplings evenly on the plate.
 3. Place the inner pot inside the rice cooker and close the lid.
 4. Select Steam Dish in the menu, set the cooking time to 25 minutes, and press the [START/TURBO] button to start cooking.

※ Purchase a steam plate separately.



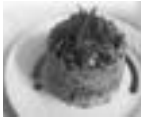
Steamed Fish

- 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 in the menu, set the cooking time to 25 minutes, and press the [START/TURBO] button to start cooking.



Steamed Corn

- Ingredients: 2 ears of corn, 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 in the menu, set the cooking time to 40 minutes, and press the [START/TURBO] button to start cooking.
 5. The corn can get very hot. Do not touch it immediately after cooking.
- ※ Purchase a steam plate separately.



Mushroom Tian

- Ingredients: 2 cups of brown rice, 20g of brown gravy sauce, a little salt, 2 sesame leaves, ½ zucchini, 1 pack of shimeji mushrooms
 - How to Cook
1. Thoroughly wash the brown rice and pour it in the inner pot. Fill the pot with water to level 2 of the Brown Rice scale.
 2. Place the inner pot inside the rice cooker and close the lid.
 3. Select Brown Rice in the menu and press the [START/TURBO] button to start cooking.
 4. Cut the pumpkin into cubes and lightly stir-fry them with a bit of salt.
 5. Mix the shimeji mushrooms with brown gravy sauce.
 6. When cooking is completed, stir the rice well.
 7. Put the brown rice and stir-fried zucchini into a mold and put brown rice on the top to firmly shape it. Then, take it out from the mold.
 8. Pile the shimeji mushrooms mixed with brown gravy sauce and then place sesame leaves on top.

※ You can choose the mushrooms according to your taste.



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 in the menu, set the cooking time to 15 minutes, and press the [START/TURBO] button to start cooking.



Steamed Zucchini

- Ingredients: ½ of zucchini, 2 cups of water
 - Seasoning sauce: 2 tablespoons 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 in the menu, set the cooking time to 15 minutes, and press the [START/TURBO] button to start cooking.

※ Purchase a steam plate separately.



Tteokbokki (Stir-fried Rice Cake)

- Ingredients: 300g of bar rice cake (soft), 3 fish cakes, ½ of onion, ½ 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 in the menu, set the cooking time to 20 minutes, and press the [START/TURBO] button to start cooking.



Whipped-cream Cake

- Ingredients: ½ cup of weak flour, 2 eggs, ½ tablespoon of butter, ½ tablespoon of milk, ⅓ 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 in the menu, set the cooking time to 40 minutes, and press the [START/TURBO] button to start cooking.
 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.



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 in the menu, set the cooking time to 40 minutes, and press the [START/TURBO] button to start cooking.

FOOD RECIPES



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 the 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 in the menu, set the cooking time to 20 minutes, and press the [START/TURBO] button to start cooking.



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 square 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 in the menu, set the cooking time to 20 minutes, and press the [START/TURBO] button to start cooking.



Plain Porridge

- Ingredients: 1 cup of rice, and 6 cups of water
 - How to Cook
1. Thoroughly wash the rice. Then, soak it in water for 30 minutes.
 2. Put soaked rice in the inner pot and pour 6 cups of water.
 3. Place the inner pot inside the rice cooker and close the lid.
 4. Select Slow Cook in the menu, set the cooking time to 2 hours, and press the [START/TURBO] button to start cooking.
 5. When the cooking is done, gently stir the porridge.
- ※ 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.



Five Grains Porridge

- Ingredients: 70g of rice, 5 cups of water, 7g each of red beans, adlay, hulled millet, mung beans, sticky rice, black rice, corn, and wheat, and a small amount of salt
 - How to Cook
1. Thoroughly wash the rice, red beans, adlay, millet, mung beans, sticky rice, black rice, corn, and wheat and soak them in water for about 3 hours.
 2. Put all the ingredients into the inner pot, pour 5 cups of water and mix them well.
 3. Place the inner pot inside the rice cooker and close the lid.
 4. Select Slow Cook in the menu, set the cooking time to 2 hours and 30 minutes, and press the [START/TURBO] button to start cooking.
 5. When the cooking is completed, add some salt to the cooked porridge to your taste and stir it gently.
- ※ 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.
- ※ Be sure to keep the proper grain ratio.



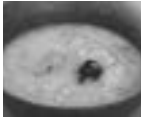
Red Bean Porridge

- Ingredients: 1 cup of rice, ½ cup of red beans, and 1 cup of sticky rice powder, 7 cups of red bean juice
 - How to Cook
1. Thoroughly wash the rice. Then, soak it in water for 30 minutes.
 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. Place the red beans on a sieve and mash them, then set aside the juice from the red beans.
 4. Sift the sticky rice flour two to three times and knead it into small balls using boiled water. (Cool it before kneading.)
 5. Place the soaked rice, kneaded balls, and red beans in the inner pot and pour 7 cups of the juice from the red beans into the pot.
 6. Place the inner pot inside the rice cooker and close the lid.
 7. Select Slow Cook in the menu, set the cooking time to 2 hours, and press the [START/TURBO] button to start cooking.
 8. When the cooking is completed, add some salt to the cooked porridge to your taste and stir it gently.
- ※ If you want to chew the red beans, you can put them into the pot.
- ※ 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.
- ※ Be sure to keep the proper grain ratio.



Sea Cucumber Porridge

- Ingredients: ¾ cup of rice, 5 cups of water, 30g of soaked sea cucumbers, carrot, onion and zucchini, ½ tablespoon of sesame oil, 1 tablespoon of soy sauce for soup, and a small amount of salt
 - How to Cook
1. Thoroughly wash the rice and soak it in water for at least 3 hours.
 2. Cut the soaked sea cucumber into thin strips.
 3. Finely chop the carrots, onions, and zucchini.
 4. Add the soaked rice, sea cucumber, vegetables, sesame oil, and soy sauce into the inner pot, add 5 cups of water and mix them well.
 5. Place the inner pot inside the rice cooker and close the lid.
 6. Select Slow Cook in the menu, set the cooking time to 2 hours and 30 minutes, and press the [START/TURBO] button to start cooking.
 7. When the cooking is completed, add some salt to the cooked porridge to your taste and stir it gently.
- ※ 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.



Adlay Porridge

- Ingredients: 1 cup of adlay, 5 cups of water, ½ shiitake mushroom, ½ teaspoon of sesame oil, and a small amount of salt
 - How to Cook
1. Thoroughly wash the adlay and soak it in water for at least 12 hours.
 2. Slice the shiitake mushrooms thinly.
 3. Put the adlay and shiitake mushrooms in the inner pot, add sesame oil and 5 cups of water, and then mix them well.
 4. Place the inner pot inside the rice cooker and close the lid.
 5. Select Slow Cook in the menu, set the cooking time to 3 hours, and press the [START/TURBO] button to start cooking.
 6. When the cooking is completed, add some salt to the cooked porridge to your taste and stir it gently.
- ※ 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.



Pine Nut Porridge

- Ingredients: 1 cup of rice, 6½ cups of water, ½ cup of pine nut, and a small amount of salt
 - How to Cook
1. Thoroughly wash the rice. Then, soak it in water for 30 minutes.
 2. Wash the pine nuts and grind them in a blender.
 3. Put the soaked rice and ground pine nuts in the inner pot and pour 6½ cups of water.
 4. Place the inner pot inside the rice cooker and close the lid.
 5. Select Slow Cook in the menu, set the cooking time to 2 hours, and press the [START/TURBO] button to start cooking.
 6. When the cooking is completed, add some salt to the cooked porridge to your taste and stir it gently.
- ※ 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.



Abalone Porridge

- Ingredients: 1 cup of rice, 6 cups of water, 1 tablespoon of sesame oil, 1 abalone, and a small amount of salt
 - How to Cook
1. Thoroughly wash the rice. Then, soak it in water for 30 minutes.
 2. Brush the abalone clean and detach it from the shell. Take out the guts and cut it into thin slices.
 3. Put the soaked rice, abalone, and sesame oil in the inner pot and pour 6 cups of water.
 4. Place the inner pot inside the rice cooker and close the lid.
 5. Select Slow Cook in the menu, set the cooking time to 2 hours, and press the [START/TURBO] button to start cooking.
 6. When the cooking is completed, add some salt to the cooked porridge to your taste and stir it gently.
- ※ 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.
- Note: The same recipe can be applied to shrimp porridge or oyster porridge to your taste.



Special Chicken Porridge

- Ingredients: 1 cup of rice, 4 cups of water, ½ of a chicken, 3 cups of chicken broth, 1 green pepper, 1 red pepper, and a small amount of salt
 - Seasoning: 1 tablespoon of chopped green onion, 1 tablespoon of minced garlic, 2 tablespoons of soy sauce, 2 teaspoons of sesame oil, and a small amount of pepper powder and ground sesame mixed with salt
 - How to Cook
1. Thoroughly wash the rice. Then, soak it in water for 30 minutes.
 2. Make seasoning by adding the ingredients.
 3. Clean the chicken and boil it well. Tear the chicken flesh into bite-size pieces and mix them with the prepared seasoning. Remove oil from the chicken broth and strain it through a gauze cloth.
 4. Remove seeds from the green and red peppers. Then, chop them into small pieces.
 5. Add the soaked rice, chicken, hot pepper, and chicken broth into the inner pot, then add 4 cups of water.
 6. Place the inner pot inside the rice cooker and close the lid.
 7. Select Slow Cook in the menu, set the cooking time to 2 hours, and press the [START/TURBO] button to start cooking.
 8. When the cooking is completed, add some salt to the cooked porridge to your taste and stir it gently.
- ※ 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.



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 [START/TURBO] 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 in the menu, set the cooking time to 20 minutes, and press the [START/TURBO] button to start cooking.
 5. When the cooking is completed, put the porridge in a blender and grind it.

FOOD RECIPES



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 in the inner pot.
 3. Place the inner pot inside the rice cooker and close the lid.
 4. Select Steam Dish in the menu, set the cooking time to 25 minutes, and press the [START/TURBO] button to start cooking.
 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 in the menu, set the cooking time to 20 minutes, and press the [START/TURBO] button to start cooking.
 4. When the cooking is completed, add some salt to the cooked porridge to your taste and stir it gently with a scoop.



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 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 Steam Dish in the menu, set the cooking time to 20 minutes, and press the [START/TURBO] button to start cooking.
 5. Once cooking is completed, mash the pieces finely and mix them.



Congee

- Ingredients: 1 cup of rice, and 8 cups of 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 soaked rice in the inner pot and pour 8 cups of water.
 4. Place the inner pot inside the rice cooker and close the lid.
 5. Select Congee in the menu, set the cooking time to 90 Minutes, and press the [START/TURBO] button to start cooking.
 6. When the cooking is done, gently stir the porridge.
- ※ 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.
- ※ Adjust the quantity and setting time according to your preference. (Refer to the standard table below)

Rice	Water
0.5 cup	4 cup
1 cup	8 cup

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 cord plugged in? Has the power gone out while cooking? Did you press the [CANCEL] button or do any other operation while cooking?	Plug in the power cord securely. If the power has gone out for an extended duration of time, start over again. Do not press any buttons while cooking is in progress.
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. (Be careful, as it can be hot) Please refer to the user's guide and use it correctly.
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.
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 25.)
8. <i>E r 8</i> message appears.	These error messages appear when there is a problem with the temperature sensor.	Please contact Customer Service.
9. The bottom of the rice takes on a yellowish tinge.	This is called the melanoising effect (rice browning) 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 6°C?	In the Fine-tuning Taste function, select -6°C, -4°C, -2°C or 0°C for the heating temperature. (Refer to page 23.)

READ THIS BEFORE CONTACTING CUSTOMER SERVICE.

Symptom	Please check	How to Troubleshoot
10. The cooker makes a noise while cooking or keeping rice warm.	<p>Is it not a relay sound (cooking sound) when cooking?</p> <p>Is there any water between the inner pot and the hot plate?</p>	<p>Cooking relay sound 'crackle' is a normal operation sound.</p> <p>Wipe the water between the inner pot and the hot plate.</p>
11. Rice develops a smell or discolors while being kept warm.	<p>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?</p> <p>Did you use a dish-cooking function? Did you clean the pressure packing on a regular basis?</p> <p>Make sure that the clean cover is securely engaged.</p> <p>Did you warm mixed grains/brown rice other than plain rice, or did you keep a spatula, cold rice, or other types of rice in the pot during warming?</p> <p>Did you use the inner pot, clean cover, or rice scoop that has been thoroughly washed?</p>	<p>Do not warm the rice for more than 12 hours. (Refer to page 31.)</p> <p>Do not warm the rice that has been cooked using the preset option with a long time setting.</p> <p>Do not use the warming function for menus other than Plain. Also, do not put cold rice or foreign objects such as spatulas in the cooker during warming. Due to the characteristic of grains, menus other than Plain may cause more odor during warming. Also, it is not recommended to keep cold rice or foreign objects such as spatulas in the pot during warming, as they can cause germs to grow and generate odors.</p> <p>Wash the used rice scoop thoroughly each time you use it, and do not store or use it without washing.</p> <p>Make sure you wash a new rice scoop enclosed upon product purchase or the rice scoop exposed to saliva (spit) before use.</p>
12. appears when a button is pressed.	<p>Is the inner pot inside the rice cooker?</p> <p>Isn't the rice cooker plugged into a 110V outlet?</p>	<p>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.</p> <p>This product uses 120V. Connect to a proper power outlet.</p>
13. Rice is stuck to the inner pot and has turned brown.	<p>Did you wash and rinse the rice thoroughly?</p> <p>Is the surface of the inner pot or auto temperature sensor covered with moisture or foreign substances?</p>	<p>Always wash and rinse the rice well.</p> <p>Remove moisture or foreign substances from the inner pot surface or the auto temperature sensor's surface.</p>
14. Beans and mixed grains come out undercooked.	<p>Are the beans and/or mixed grains too dry?</p>	<p>Soak the beans and/or mixed grains in water before cooking. Use the soaking function, if it is available.</p>
15. The buttons do not work.	<p>Do the buttons not work?</p>	<p>Press the center of the buttons firmly. The buttons do not work if pressed with a wooden or plastic object.</p>

CUCHEN*

CUCHEN 压力电饭煲

[US] CRS-FWK0640 Series



请务必详细阅读本使用说明书，正确使用“CUCHEN”压力电饭煲。
阅读后，请将其保管在用户随手可及处。

本使用说明书内含质量保证书。/ 本说明书为通用版，因此其中包含的图片及内容可能会与您购买的产品有所不同。
/ 本说明书可能会因公司情况变化发生变更。

US-CRS-FWK0640-V1

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感谢您购买 CUCHEN 压力电饭煲。为保证您可以正确地使用和维护本产品，请务必详细阅读本使用说明书。在产品使用过程中如果出现问题，请参考使用说明书，并妥善保管说明书和质量保证书。



注意

请勿将本产品用于烹饪指定菜单以外的食物（豆类、红豆、番茄、粉状食品等）。蒸气排放口可能堵塞，造成爆炸或燃烧的危险。

加热方式（电热板）

在热板法中，内板的热量传递到内锅来煮饭。（大锅法）

产品规格

产品名称	压力电饭煲 CRS-FWK0640 Series
额定电压及频率	120 V [~] , 60 Hz
额定功率	1 040 W
最大烹饪容量	1.08 L (6人份)
调节装置压力/安全装置压力	68.6kPa / 205.9 kPa
产品尺寸（长×宽×高）	358×263×273 mm
重量	5.4kg

为了改善产品的性能，产品规格有可能有所变动。




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安全注意事项

※ 为保证用户的安全, 防止财产损失。

※ 请详阅注意事项, 正确使用产品。

-  **危险** 不遵守指示内容可能导致重伤甚至死亡
-  **警告** 不遵守指示内容可能导致严重受伤和物质损失
-  **注意** 不遵守指示内容可能导致轻微受伤和物质损失

关于电源



本产品是 120V~ 专用产品。
请务必将其插入额定电流为 15A 以上的
120V 专用插座。

不使用额定专用插座,
有可能发生触电或火灾
危险。
请使用 15A 以上的电
源延长线。



请不要使用交流 120V以外的电源。
使用变压器可能导致触电、火灾。

将电源插头插入或拔出插座时, 请保持手部
没有沾水。

用湿手触碰电源插头和
插座时, 有触电危险。



请勿拉拽电源线, 务必抓住电源插头拔下。

冲击可能导致触电和火
灾。



请勿任意连接或加工电源插头。

有触电、火灾的危险。



请勿反复插拔电源插头。

有触电、火灾的危险。



请勿拉扯电线拖拽产品。

有触电、火灾的
危险。



长时间不使用时请拔下电源插头。

有触电、漏电、
火灾的原因。



电源插头上沾有异物时, 请用干布擦拭去
除。

插头上的灰尘或异物可
能导致接触不良, 诱发
火灾。请随时检查电源
插头的状态。



请勿过度弯曲、捆绑或拉拽电源线。

短路可能导致火灾和触电。

请勿在一个插座上同时插入几个电子产品,
请使用专用插座。

有发热、点火、触电、
火灾的危险。



使用时请注意不要让宠物咬坏电源线和插
头, 或受到钉子等锋利金属物体的冲击。

冲击导致的电线和电源插头破损可能会导
致火灾、触电。

请停止使用电源线损坏和电源插头或插座松动的产品, 并咨询 A/S 客服中心。

在产品使用过程中, 因不注意而导致电源线的外皮脱落或被划破时, 可能导致火灾及触
电, 请随时确认电线和电源插头的状态, 请勿在电线上放置重物, 请勿使电源线被产
品压住。

电源线或者电源插头破损时, 一定要到指定的 A/S 服务中心进行修理。

该设备不适用于身体、感官或智力有缺
陷者, 或经验及知识不足, 无他人监督
或指导而无法安全使用设备者(包括儿
童)。请监管儿童以确保他们不会玩耍
本产品。

关于安装



危险 请勿将本产品放在有光线直射的地方或燃气灶、打火机、电热器具、炉子等靠近热源的地方使用。

有漏电、触电、变色、变形的危险。
请勿将电源线放在靠近热源的地方。
因热源造成电源线损伤时，
有可能发生触电或火灾危险。
使用时，请与音响、电视等家电保持 2 米以上的距离。



请勿将产品安装在洗手池、浴室等容易进水之处。

有漏电、触电、火灾的危险。
产品进水时，请停止使用，
拔出电源插头后，联系 A/S 客服中心。



请勿在产品附近使用或保管可燃性气体和易燃物。

有火灾的危险。



请勿将产品安装在灰尘多，或有化学物质之处。

可能导致触电、火灾、产品性能下降。

请勿将本产品放置在米桶或多功能搁板上。

夹在缝隙中的电源线可能导致火灾和触电。
蒸汽排出时，多功能米桶和多功能搁板可能造成机身损伤或诱发火灾、触电。



注意 请勿将产品安装在倾斜处，并对其过度施加压力，或冲击。

可能导致受伤及产品破损。



请注意防止手脚及其他物体绊到电源线，导致产品掉落。

可能导致受伤及产品破损。



请防止产品、内锅掉落，或对其加以冲击。

可能导致受伤及产品破损。



请将产品安装在距上方物体有 1.5m 以上空间的场所。

可能会成为产品运转异常的原因。



使用中



危险 请务必拔出电源插头后清洁，请勿直接喷水、苯或辛那水等擦拭产品。产品进水时，请务必向 A/S 服务中心咨询。

有触电、火灾、变色的危险。



产品发出异响、糊味和烟雾时，请立即拔下电源插头，提起压力阀排放内部压力，然后与 A/S 服务中心联系。

有火灾的危险。



请勿在产品下面放置不锈钢板、垫板、坐垫、电热毯、铁板、锡箔纸、铜管、铁质和铝质托盘等。

有触电、火灾、变色的危险。



请勿任意拆卸、维修或改造产品。

有触电、火灾、毁损产品的危险。
请勿让服务人员以外的人进行产品拆卸或维修。维修咨询请联系 A/S 服务中心。



请勿让儿童独自使用本产品或将其置于儿童可以触及之处。

有触电、烫伤和受伤的危险。



请勿在内锅外部表面附有铝箔等其他金属物体的状态下使用。

有触电、火灾、变色的危险。



关闭锅盖时，听到“咯噔”的声响确认完全关闭，请将锅盖结合手柄置于锁定位置后开始煮饭或烹饪。

可能导致受伤或产品性能降低。



关闭锅盖时，要使用双手操作！！

请勿将产品放置在微波炉、泡菜冰箱等电器或洗碗池上。请勿将垫板、坐垫、电热毯、铁板、锡箔纸等垫在本产品下面使用。

有火灾或变形的危险。

请勿在产品的吸入口或夹缝间放入异物，有异物进入时，请拔出插头并联系 A/S 服务中心。

有触电、火灾和受伤的危险。

安全注意事项

使用中



禁止在没有内锅的情况下使用。
可能导致触电和火灾。

已放入米和水时，请务必与 A/S 服务中心联系，确认有无异常后再使用。



煮饭和烹饪过程中或完成后，因内锅内部和压力阀、清洁盖等处温度过热，请勿用手触碰。

可能因高温造成烫伤的危险。
压力阀拆开，蒸汽排出，能造成烫伤。



请勿使用已变形的内锅或专用内锅以外的其他产品。

可能会导致火灾及故障，同时存在爆炸的危险。
内锅变形或掉落时，请联系 A/S 客服中心。



使用专用内锅

请勿将装饰罩、抹布或其他物品放在锅盖上使用。

产品火灾、变形或受压可能造成爆炸危险。



没有内锅的状态下，请勿放入清洁盖、金属性物质等进行使用。

可能导致触电和火灾。（特别，注意儿童）



请勿在煮饭中拔下电源插头或按下其他按钮。

可能导致故障。



请勿在煮饭状态下或煮饭刚结束后，将脸或手背靠近或阻挡自动蒸气排放装置。

高温蒸汽可能造成烫伤的危险。
特别注意防止儿童接近。



除指定产品外，请勿将内锅放在燃气灶或 IH 电炉灶上使用。

内锅变色及可能造成产品出现异常。



禁止作为其他用途使用

煮饭或烹饪状态下，请勿将锅盖手柄朝打开方向转动，请勿按下打开锅盖按钮。

有烫伤和受伤的危险。
煮饭或烹饪过程中，压力会使锅盖无法打开。强制打开时，可能因压力造成爆炸或烫伤的危险。煮饭或烹饪结束后，请在蒸汽完全排出后，转动锅盖手柄。

若不得已必须需要打开锅盖时，请长按【取消】按钮 1 秒以上，待内部压力完全排出后再打开。

除提供的烹饪方法外，请勿使用适量比率以上的杂粮等煮饭。

这可能会造成人身伤害和故障。

没有内锅的状态下，请勿放入清洁盖、金属性物质等进行使用。

可能导致触电和火灾。



内锅镀膜脱落时，请联系 A/S 客户服务中心。

如果长时间使用产品，内锅镀膜可能会脱落。如果使用粗糙的洗碗刷、金属洗碗刷清洗内锅，镀膜会受到冲击，可能会出现脱落。请使用厨房专用中性洗涤剂 and 海绵进行清洗。



请勿放入最大容量以上使用。

可能导致煮饭不良或米汤溢出，进而发生故障。

使用过程中，请与产品保持 30cm 以上的距离。

电子产品可能会发射磁场。



请勿在锅盖上放置磁性物体或将本产品置于磁性较强的物体附近。

可能导致故障。



煮饭结束后，请务必擦净机体上的积水。

可能导致变色、异味及降低性能。
请擦干机身的接水槽中的积水。



煮饭或保温时，请将锅盖牢牢盖紧。

可能导致变色、异味及降低产品性能。

请经常清洗内锅、压力圈、清洁盖密封圈、清洁盖。（参阅清洗方法）

可能导致产品出现异味及性能下降。

煮饭和烹饪过程中，若遭遇停电，蒸汽排放装置会启动，内容物可能有溢出危险。

蒸汽排放嘴处于关闭状态时煮饭。



请勿将本产品用于煮饭，保温和指定菜单以外的烧水，食醋，海带汤，咖喱，煎炸等其他用途。

可能导致故障和异味。



使用中



洗刷内锅时，经水充分泡后，内锅内外侧的镀膜可能会脱落，因此请勿使用粗糙的洗碗布、金属性洗碗布、毛刷和抛光剂等擦拭。

尤其，请勿为了内锅表面的光泽而使用研磨剂、牙膏、其他抛光剂等进行擦拭。可能导致变色或涂层脱落。



内锅清洗用洗碗刷分类

可以使用	不可使用
超细纤维洗碗刷	钢丝球
海绵洗碗刷	绿色洗碗刷
网眼洗碗刷	洗碗刷专用烧焦的锅

请勿握住内锅手柄提起产品。握住内锅手柄提起产品会有锅盖弹起的危险。

可能导致产品故障、破损和伤害。

清洁产品表面（尤其是金属部分）及清洁盖子时，请勿使用粗糙的洗碗刷、金属洗碗刷、刷子、研磨剂等。

可能导致产品损坏和变形。

烹饪（使用营养蒸、万能粥功能）后，请务必清洁本产品。

烹饪后立即煮饭或保温会有异味混入饭内。请将内锅、清洁盖和压力圈等擦拭干净后使用。

产品置于米桶或多功能架板上时，请在煮饭时抽出架板。

排放的蒸气可能损坏米桶和架板。

请勿向产品内喷杀虫剂或化学物质等。

产品有发生火灾的危险。

如果有蟑螂或虫子等进入产品内时，请联系 A/S 客服中心。

请将内锅手柄对准机体上的嵌入槽，然后将内锅放入机体。

可能导致故障。

请勿将外部表面上粘有饭粒、异物的内锅放入机体。

可能导致故障。

请勿用水或其他液体浸泡或清洗产品。

可能导致触电和火灾。

请时常保存产品周围的清洁。

因蟑螂和虫子导致产品故障时，需要支付相应的维修费用。

煮饭后立即转动锁定把手的话，可能会因残留的压力导致内胆出现划痕。为确保残留的压力被释放，请稍等待 2~3 秒后再盖上盖子。可防止盖子和内胆衔接部分的涂层脱落。

在别的容器洗米装好，不要敲打内锅去除容器内剩余米。

因用户过失造成内胆涂层划伤或脱落的，保修期内仍进行收费修理。

使用人工心脏起搏器和电医疗辅助装置者，使用本产品前请咨询医师。

本产品操作时，可能会对心脏起搏器和电医疗辅助装置的操作造成影响。

请不要在户外使用。

可能导致触电和火灾。

煮饭，保温及烹饪时，必须安装清洁盖。

如果没有安装清洁盖，煮饭，再加热及自动清洗功能将无法操作。

将PE BAG 包装材料请放在儿童碰触不到的地方进行保管或废弃。

若将其套在头上，可能导致鼻子和嘴部堵塞，诱发窒息事故。

请不要保温白米饭以外的易变质食物（红豆饭、混食、油炸丸子、意式 烤等）。

自动温度传感器维护/温度感应器的洁净，不被异物（饭粒、其他食物等）或水分沾污。

错误的温度感知，可能造成内锅异常加热，导致火灾。产品使用前，请检查是否有异物。

使用时请注意不要让宠物咬坏插头及电源线部分，或受到钉子等锋利金属物体的冲击。

冲击引发的破损是导致短路、触电、火灾的原因。请经常检查确认电源线与电源插头状态。

将锅盖手柄放到锁定位置后，请勿放入内锅盖上锅盖。

锁定装置和内锅的变形、破损等会造成蒸汽泄漏和爆炸的危险。

除塑料和木质饭勺外，请勿使用金属材质的饭勺盛饭。请不要把菜刀、剪刀等金属厨具放入内锅。

可能造成内锅涂层损伤和变形。

异物或食物沾到内锅上除不掉时，请用水充分泡开后再去除。

烹调美味蒸排骨等有骨头的食物时，请先在其它容器内调好味后再装入锅内。

可能造成内锅涂层损伤和变形。

因用户过失造成内胆涂层划伤或脱落的，保修期内仍进行收费修理。

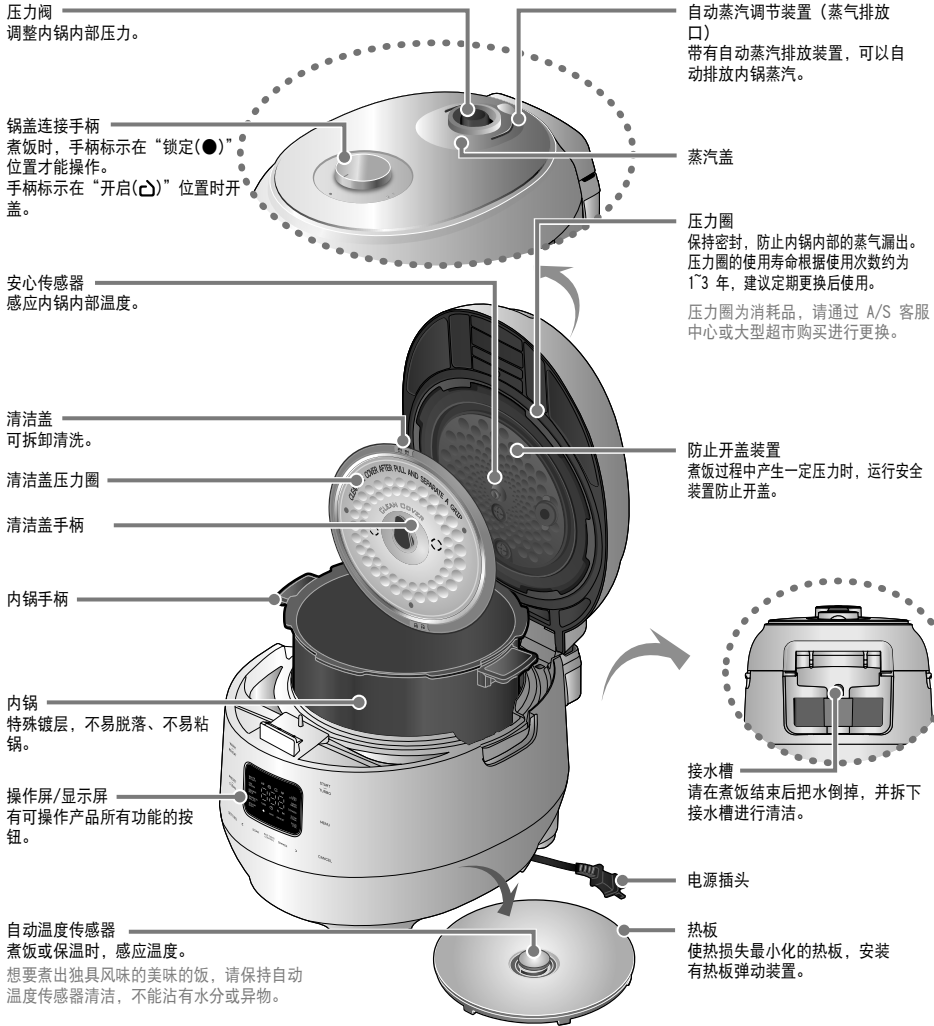
请勿将本产品用于烹饪指定菜单以外的食物（豆类、红豆、番茄等）。

蒸气排放口可能堵塞，造成爆炸或烫伤。

<蒸架单独购买>使用方法不正确时，可能导致产品及蒸架变形。

各部分名称及功能

正面/内部名称



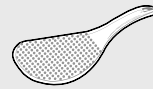
配件



使用说明书



计量杯



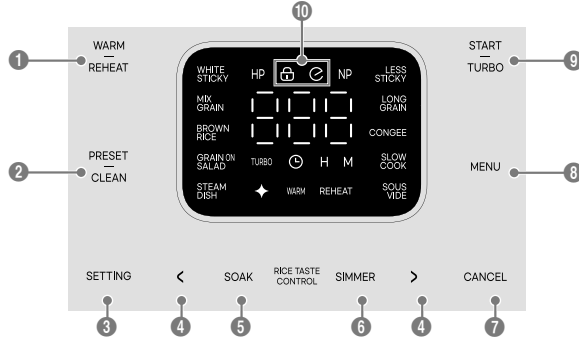
饭勺

操作屏/显示屏



注意

请勿使用内含挥发成分（酒精、丙酮等）的产品来清理操作屏/显示屏。
可能导致变色或印刷物脱落。



编号	名称	功能
1	【保温保温 / 再加热】	• 用于选择保温和再加热功能。
2	【预约/清洗】	• 用于预约煮饭及自动清洗。 - 按一次按钮可预约煮饭，按两次按钮，可使用自动清洗。
3	【设置】	• 用于设置调节保温温度、调节保温加热量、细微饭味调节。
4	【<】、【>】	• 用于选择时间、温度等设定值。
5	【浸泡】	• 用于在偏软白米、不软不硬白米、混合杂粮、糙米 100 菜单中，利用各档位选择喜欢的耐嚼度与杂粮熟度的饭味。
6	【焖】	• 用于在偏软白米、不软不硬白米、混合杂粮、糙米 100 菜单中，利用各档位选择香喷喷的饭味。
7	【取消】	• 用于取消所有功能。
8	【菜单】	• 用于选择菜单。
9	【开始/快速】	• 用于开始各菜单的煮饭。 • 用于进入下一阶段或完成设置。 • 在进行快速烹饪时使用。 • 在偏软白米菜单中连续按下两次【开始/快速】按钮，运行白米快速煮饭，缩短煮饭时间。 • 在混合杂粮菜单中连续按下两次【开始/快速】按钮，运行杂粮快速煮饭，缩短煮饭时间。
10	【锁定锅盖提示】	• 锅盖连接手柄位于锁定位置时，指示灯亮起。
	【省电模式提示】	• 进入省电模式后，指示灯亮起。

省电模式功能

该功能是为了在电饭锅待机状态下，将待机电量最小化。

- 在待机状态下，按钮无操作 1 分钟后，会进入省电模式。
- 在煮饭、自动清洗、保温、再加热、预约煮饭下无法进入省电模式。
- 进入省电模式的话，显示屏指示灯亮起。
- 在省电模式下，操作按钮或打开关闭盖子时，省电模式便会解除。

软触控按钮功能

- 通过手指接触（静电），按钮便会启动。用手指轻柔触摸，即可选择各种功能。
- 请轻按各功能按钮的中央部分。
- 根据使用环境，触控按钮的灵敏度有可能钝化，但运行模式不变。

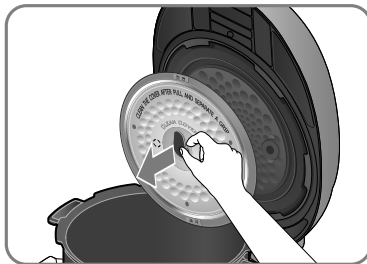
产品清洁方法

清洁盖清洗方法

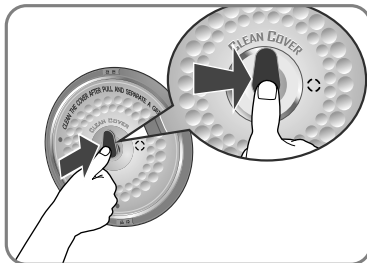
清洁盖清洗后，必须晾干后才能安装到锅盖上。

- 如不清洗，保温过程中可能会出现异味。（请务必拔下电源插头，待产品冷却后进行清洗。）
- 请用干布擦拭机体和锅盖。请勿使用苯、辛那水等。
- 使用过程中，米汤可能会粘附在清洁盖、锅盖和内锅内部产生淀粉膜，但并不影响清洁卫生。
- 若不清洗清洁盖，煮饭中，因内部水分的蒸发，锅盖侧面可能会漏出微蒸汽。

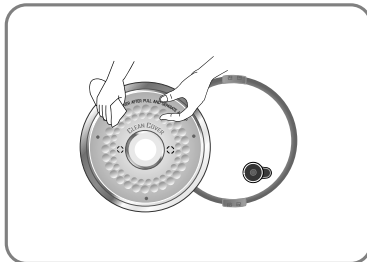
- 1 握住清洁盖手柄，并沿箭头方向拉动即可方便地取下进行清洗。



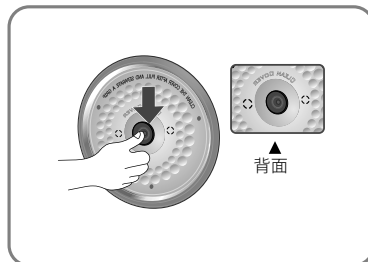
- 2 清洗清洁盖时，如图所示按下正面的清洁盖手柄环部取下，再取下外侧密封圈。



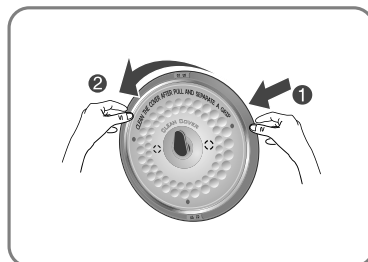
- 3 请经常用厨房专用中性洗涤剂 and 海绵清洗，并用干布擦干。



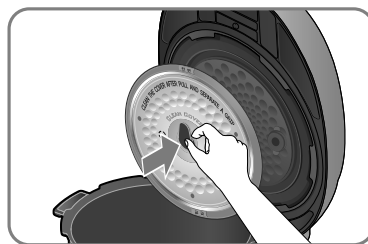
- 4 请在清洁盖背面，沿箭头方向按下清洁盖手柄的中央部位嵌入。



- 5 安装清洁盖外侧密封圈时，保持清洁盖上的字朝向正面，将密封圈槽从外侧某一部分 (①) 嵌入清洁盖，再沿 ② 号方向旋转一圈安装密封圈。(密封圈正面部位 (前面) 的 '正面' 字样自下而上地显示。)



- 6 在压力锅盖上安装清洁盖时，握住清洁盖手柄，沿箭头方向对准压力锅盖中央的支架后用力按压



组装清洁盖时的注意事项

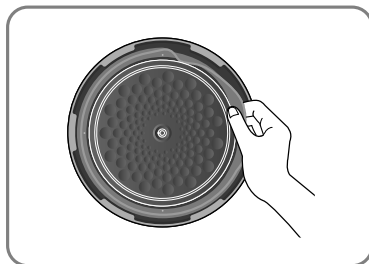
- 必须确认清洁盖的正面和背面。
- 请不要将螺丝和其他物品，放入清洁盖的孔内。
- 请务必安装清洁盖后使用。

产品清洁方法

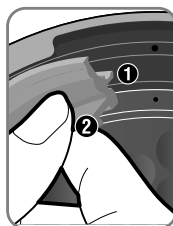
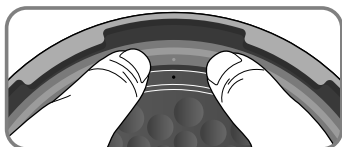
压力圈更换方法

- 为防止漏气，密封圈被固定而不易脱落。但用手握住密封圈用力拉拽可将其取下，必要时可取下进行清洗。
- 密封圈属消耗品。漏气时，请取下密封圈进行清洗，按下列方法装上密封圈后进行确认。之后若仍出现漏气现象，请在代理店或服务中心购买密封圈后进行更换。
- 压力圈的使用寿命根据使用次数约为 1~3 年，建议定期更换后使用。（压力圈由硅胶构成。）

① 如图，请用手按住并拖拽来取下压力圈。

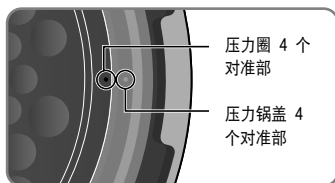


② 将压力圈的对准部和压力锅盖的对准部如图所示对齐插入。



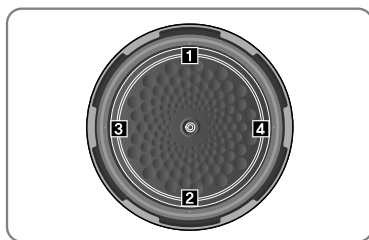
- ① 外侧嵌入凸起
 - ② 内侧嵌入凸起
- 压力圈插入顺序
1 → 2

③ 4 处对准部均已插入的状态。请按号码顺序进行对齐。

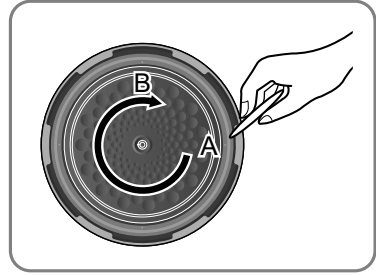


压力圈 4 个
对准部

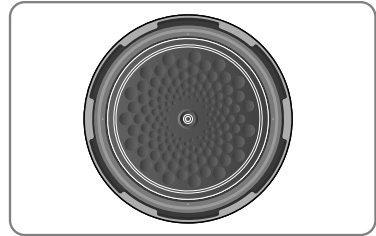
压力锅盖 4
个对准部



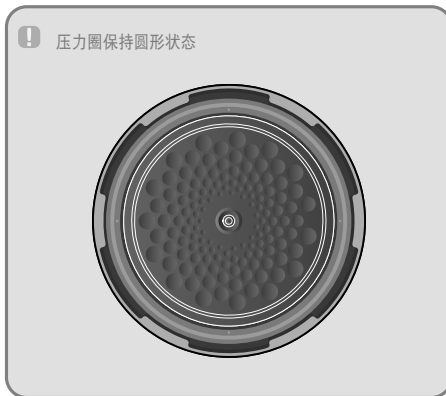
- ④ 请用带帽的笔，按照图中箭头方向按揉压力圈的按压部（A→B 顺序），以完成插入。



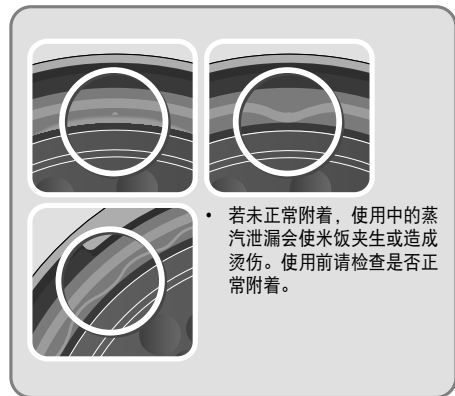
- ⑤ 正常完成附着的状态。



组装正确时



组装错误时



⚠ 注意：清洗密封圈后，必须遵守以上内容才可以防止蒸汽泄漏。

产品清洁方法

产品清洗方法



- 请拔下电源插头后清洗，而且不要直接喷水或用苯、辛那水等擦拭产品。
- 未清洁产品时，会在保温时产生异味。

1 内锅

禁止使用粗糙的洗碗布、金属性洗碗布、毛刷和抛光剂等擦拭。内锅可能损坏及变形，请使用厨房专用中性洗涤剂 and 软布或海绵进行清洗。

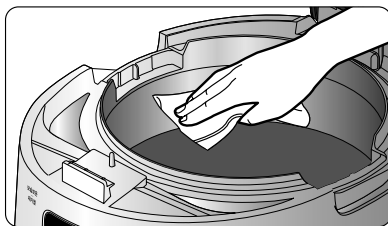
- ⚠ 尤其，请勿为了内锅表面的光泽而使用研磨剂、其他抛光剂等进行擦拭。可能出现变色。



3 主机内部

请取出内锅，并将底部沾有的异物清除后，再使用。自动温度传感器或底部有异物时，无法感应温度，从而导致米饭夹生、异常操作和火灾。传感器外侧的橡胶材质部分，请勿用尖锐物品、粗糙的洗碗刷、粗糙的抹布等用力清洗，请用柔软的抹布轻柔清洗。请勿使传感器的金属板和外侧橡胶垫受损，导致质量下降。

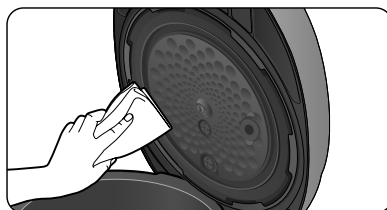
- ⚠ 请不要在煮饭或保温刚结束后触摸（清洁）。有烫伤的危险。



2 压力锅盖、压力圈

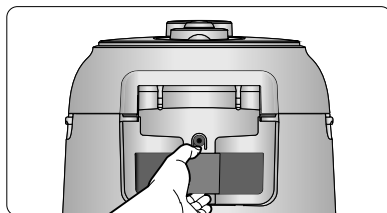
请将软布用温水沾湿，拧干后擦拭异物。清洁压力圈能有效保持产品性能，并抑制异味的产生。

- ⚠ 使用后无需取下压力圈，但请使用干净的布擦拭。



4 接水槽

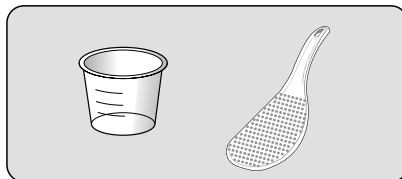
请分离接水槽后，进行清洗。用厨房专用的中性洗涤剂和海绵，彻底清洗拆下的接水槽。



5 配件

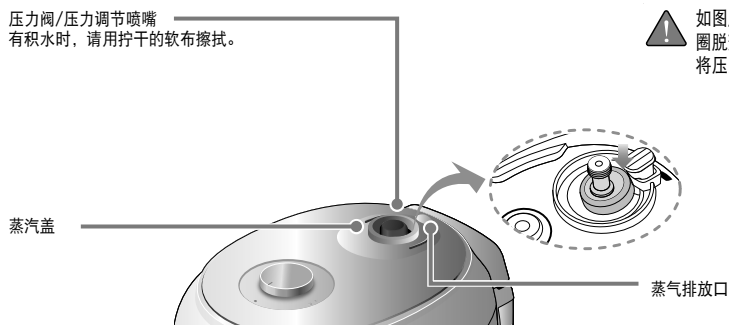
请将配件清洗干净，并晾干后，再进行保管。

- ⚠ 为保证卫生及安全使用，请务必使用清洗后的饭勺。
 - ※ 若饭勺使用后未清洗而反复使用，保温中的饭可能容易发生变质（异味、变色）。尤其是在高温多湿的夏季，饭勺上的细菌繁殖可能更加活跃，因此请多加注意。



压力喷嘴阻塞时的清洁方法 注意：煮饭刚结束后会烫，请不要触摸。会导致烫伤。

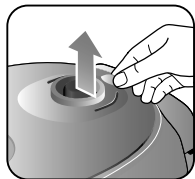
压力阀/压力调节喷嘴
有积水时，请用拧干的软布擦拭。



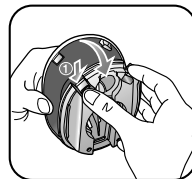
- 可用清洗模式清除蒸气排放装置的异物，并同时清洗。（请参考第31页。）

蒸气排放帽的清洁方法 注意：煮饭刚结束后蒸气排放帽较烫，请不要触摸。会导致烫伤。

- 1 如图所示，取下蒸气排放帽。



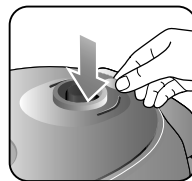
- 2 请按位于正面的手柄，向①的方向取下，经常清洗。



- 3 组装蒸气排放帽时，请对准①的孔，然后沿箭头方向按压并套紧。



- 4 将蒸气排放帽安装于产品时，先将蒸气排放帽安装至锅盖，然后按下箭头部分将其牢牢固定。

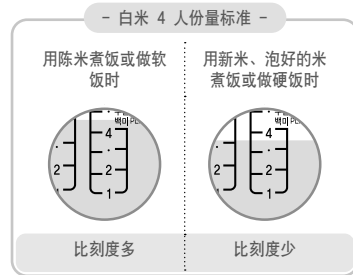


如何煮出美味的饭

● 美味的饭从调节水量开始！

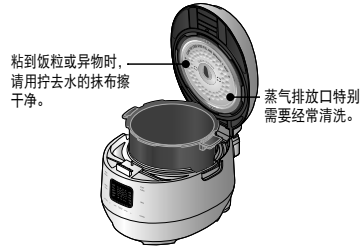
米的种类	调水
用陈米煮饭时	比刻度多
用新米煮饭时	比刻度少
用泡好的米煮饭时	比刻度少
做硬饭时	比刻度少
做软饭时	比刻度多

! 用免洗米煮饭时，请按人数份量对准刻度标准。（免洗米：洗好的米）



● 保温时，如果有异味

- 请经常进行清洗。尤其，盖部清洁状态不佳，可能会导致细菌繁殖，保温时可能会出现异味。
- 未经清洗直接使用内锅及配件容易导致饭粒变质和细菌繁殖，进而产生异味。此时，请在内锅中加入水和醋的混合物，选择自动清洗功能，最后洗净。（配合比率：自动清洗刻度的水、1 大匙食醋）
- 煲汤或美味蒸等烹饪后，如果不洗净后保温，饭里可能会混有异味。



● 保温时若出现变色

- 使用糯米或生产超过 1 年/碾米超过 3 个月的陈米时，可能出现变色。
- 请使用调节保温温度/调节加热量功能调节变色程度。

● 如何消除陈米煮饭的异味

- 用陈米煮饭容易产生异味，使用保温功能时异味会加重。此时，请在前一天傍晚提前浸泡次日早饭用米，并在水中滴一滴食醋，次日煮饭时再用温水淘洗一遍，即可消除异味。

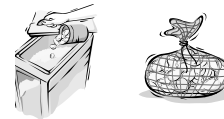


● 若用陈米煮饭时缺乏粘性

- 根据米的状态/米的保存方法/水量调节等，煮饭状态可能有所不同。
- 请在符合人数的水刻度基础上添加约半刻度的水量。

● 米的保管方法（米的保管方法影响饭味。）

	适宜的场所	应避免的场所
保管场所	- 低温阴凉处 - 湿气较少、通风良好处	- 有锅炉管道经过的热处 - 光线直射处 - 洗涤槽（洗手池）下面
米购买量保管期间	建议购买小包装米（5~10kg），最好在开封后两周内食用。	



! 参考

- 使用保管时间较长或水分流失的米煮饭，会使饭松散或夹生，保温时容易产生异味。
- 刚春出的新米也会因疏于保管流失水分，变为干米。
- 在米桶内放入大蒜可防止生米虫。

调节饭味功能

- 请按个人口味，调节饭味。
- 正在煮饭时，不能使用调节饭味功能。
- 煮饭过程中会排出蒸汽，该现象属于调节内锅内部压力的正常操作。



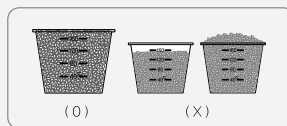
偏软白米

制作稠软饱满的饭。

不软不硬白米

制作软糯的不软不硬的饭。

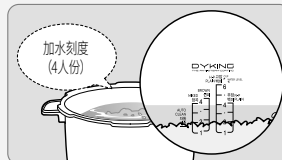
1 请根据人数使用计量杯取米后洗净。



1 一杯为 1 人份。

2 请按照人数加水至相应的刻度线。

例) 做 4 人份白米饭时



将 4 杯米洗净并放入内锅，然后添水至白米刻度 4 即可。



参考

黑化现象（焦饭）

用 CUCHEN 压力电饭煲煮出的饭底层略焦，呈浅褐色。即为“黑化 (Melanoizing) 现象”，做出的饭喷香美味，味香纯正。

糯米煮饭/保温

糯米相较于粳米直链淀粉含量低，煮饭及保温时，出现浑浊的颜色（黄色）以及特有的香气。

煮饭方法

基本煮饭方法

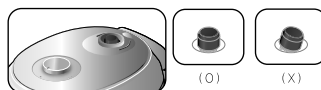
1 插好电源插头后，盖好锅盖。

- 如果自动温度传感器沾有水分及异物，一定要清除。（如果能保持自动温度传感器的清洁，那么随时可以做出独具风味的美味饭。）
- 请在清除内锅周围的水分及异物后，将内锅放入锅体中。
- 安装清洁盖时，请确认压力圈、清洁盖手柄正确安装在清洁盖上。

2 请将锅盖的结合手柄旋转至锁定（●）位置。

- 请时刻确认压力阀是否水平。
- 如果没有对准锁定（●），即使按下【开始/快速】按钮，也不会工作。

⚠ 注意：煮饭时，压力圈、清洁盖手柄必须正确安装在清洁盖上，才可防止蒸汽泄露，并保证运行正确的功能。



3 请使用【菜单】按钮选择所需菜单。

- 待机状态下，每按一次【菜单】按钮，依次选择偏软白米 → 混合杂粮 → 糙米 100 → 沙拉杂粮 → 万能美味蒸 → 不软不硬白米 → 长粒 → 粥 → 低温慢煮 → 慢炖。

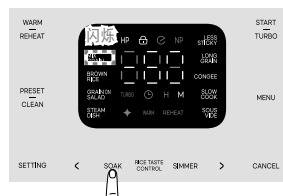
! 在偏软白米菜单中连续按下两次【开始/快速】按钮，运行白米快速煮饭，缩短煮饭时间。

! 在混合杂粮菜单中连续按下两次【开始/快速】按钮，运行杂粮快速煮饭，缩短煮饭时间。



4 在偏软白米、混合杂粮、糙米 100、不软不硬白米菜单中，可调节 3 档浸泡、焖。

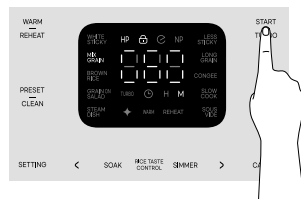
- 按下【浸泡】、【焖】按钮，选择浸泡、焖档。
- 浸泡、焖可设定为 0 档至 3 档。
- 调节浸泡档时，按下【浸泡】按钮，选择调节浸泡档。
- 调节焖档时，按下【焖】按钮，选择调节焖档。



5 请按【开始/快速】按钮。

- 煮饭开始后，显示预计剩下时间。

! 以最大容量煮饭时或由于菜单特点，压力阀可能无法旋转，并非产品异常。



煮饭结束后，自动转换为保温模式。

- 煮好饭后，请立即进行均匀搅拌。



自动排放蒸汽，请加注意，避免惊吓或烫伤。

各菜单煮饭时间

菜单名	分类	煮饭量	煮饭时间	烹饪种类
偏软白米		1 人份 ~ 6 人份	约 25 分钟 ~ 40 分钟	米饭、营养石锅饭、黑米饭
白米快速		1 人份 ~ 4 人份	约 17 分钟 ~ 25 分钟	米饭
不软不硬白米		1 人份 ~ 4 人份	约 35 分钟 ~ 45 分钟	米饭、章鱼盖饭、山菜拌饭、咖喱饭、烤肉盖饭、油豆腐寿司、紫菜包饭、辣白菜炒饭、豆芽饭
混合杂粮		1 人份 ~ 4 人份	约 35 分钟 ~ 45 分钟	杂粮饭、五谷饭、蘑菇拼盘饭、坚果饭、蘑菇竹笋饭
杂粮快速		1 人份 ~ 4 人份	约 27 分钟 ~ 35 分钟	杂粮饭
糙米 100		1 人份 ~ 4 人份	约 45 分钟 ~ 55 分钟	糙米饭、香菇盖饭、糙米豆芽饭、鸡脯肉配绿茶饭、嫩芽饭
长粒		1 人份 ~ 4 人份	约 35 分钟 ~ 45 分钟	米饭
沙拉杂粮				大麦、鹰嘴豆、燕麦、小扁豆、藜麦、糙米、薏米、黍米、东方小麦
万能美味蒸			菜单详细烹饪方法，请参阅烹饪指南。	参鸡汤、炖牛排骨、炖鸡、白切肉、蒸饺、蒸番茄鸡蛋、烤鸡蛋、煮鸡蛋、三文鱼、蒸西葫芦、清蒸花蟹、蒸豆腐、清蒸鲜鱼、炖鱿鱼、蒸茄子、蒸红薯、蒸土豆、蒸玉米、蒸板栗、炒年糕、韩式八宝饭、米饭披萨、巧克力黄油蛋糕、鲜奶油蛋糕、鸡蛋糕、牛排、韩式杂烩、年糕 烤、五香酱肉、番茄酱炒虾、蒸糕、金枪鱼蔬菜稀饭、土豆胡萝卜粥、南瓜汤、西兰花粥、红薯苹果粥
慢炖				白米粥、特味鸡肉粥、鲍鱼粥、松子粥、红豆粥、薏米粥、海参粥、五福粥
低温慢煮				鸡胸肉、牛肉
粥		0.5 人份 ~ 1 人份	约 60 分钟 ~ 120 分钟	粥

- 煮饭量随烹饪种类略有不同。
- 请按照高压白米刻度对准偏软白米、白米快速的水位。
- 请按照杂粮刻度对准混合杂粮、杂粮快速的水位。
- 请按照无压白米刻度对准不软不硬白米、白米冷冻饭的水位。
- 添加的水量超出标准值时，会在排出蒸气的同时溢出米汤。
- 使用调节饭味功能时，煮饭时间可能会有所不同。
- 使用快速煮饭功能时，如添加的水量超过标准值，则煮饭时间会延长。
- 使用沙拉杂粮、万能美味蒸、慢炖功能后，立即煮饭或保温会有异味混入饭内。
- 混合糯米煮饭时，可能出现比粳米浑浊的颜色（黄色）以及特有的香气。

白米快速菜单

- 白米可在 19 分钟左右（以 2 人份量为准）快速煮饭。
- 在待机模式下，在偏软白米菜单中连续按下两次 [开始/快速] 按钮，即可运行快速煮饭，缩短煮饭时间。
- 建议 4 人份量以下时，使用白米快速煮饭功能，煮熟的程度可能不如正常煮饭。
- 煮饭前先泡米后使用白米快速煮饭时饭味更佳。

杂粮快速菜单

- 杂粮可在 29 分钟左右（以 2 人份量为准）快速煮饭。
- 待机模式下，在混合杂粮菜单中连续按下两次 [开始/快速] 按钮，即可运行快速煮饭，缩短煮饭时间。
- 建议 4 人份量以下时，使用杂粮快速功能，杂粮煮熟的程度可能不如正常煮饭。
- 杂粮快速煮饭如使用充分浸泡的黑豆或红豆等，可改善夹生现象。
- 煮饭时间会受杂粮比率、水温或水量过多等因素的影响。

浸泡、焖调节方法

浸泡、焖调节功能

浸泡、焖调节功能可分档调节口感（劲道、软糯）、香气（香喷喷），按喜好调节饭味。

- ❗ 浸泡、焖调节功能只能在偏软白米、不软不硬白米、混合杂粮、糙米 100 菜单使用。
- ❗ 若设定浸泡、焖功能，按选择的菜单与档（1~3 档），会延长时间。根据使用的谷类种类及状态、使用环境条件延长时间，可能和电饭煲上显示的时间有所不同。

浸泡、焖调节各档饭味图表

浸泡调节		
①档	②档	③档

<浸泡>

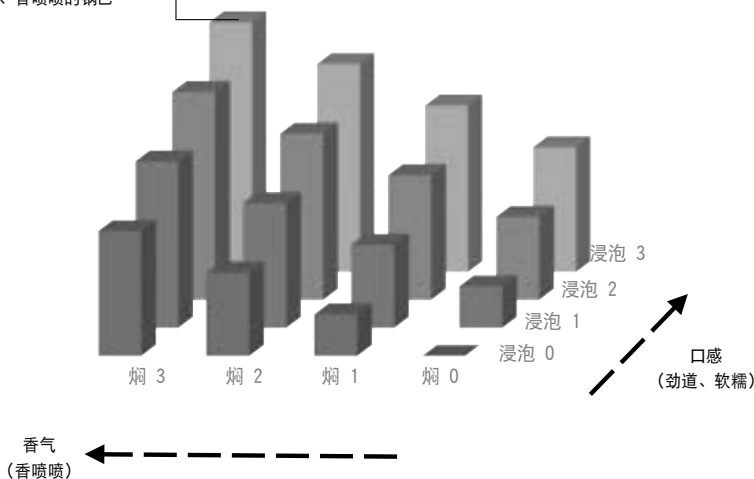
- 1 档：制作软糯的饭。
- 2 档：制作劲道的饭。
- 3 档：制作劲道、谷类口感软糯的饭。

焖调节		
①档	②档	③档

<焖>

- 1 档：制作软糯有焦糊的饭。
- 2 档：制作香喷喷的有焦糊的饭。
- 3 档：香喷喷的香和有如锅巴一样焦糊的饭。

(浸泡 3 档+焖 3 档)
制作软糯、香喷喷的锅巴饭。



参考

使用浸泡、焖功能时，为保证各档特点，可能出现黑化现象（焦饭）。
(黑化现象：煮饭过程中底部发生褐变，做出的饭喷香美味。)
为保证各档特点，随着加热量升高，保温时可能出现变色及老化。
请勿保温。

细微调节饭味方法

细微饭味调节功能

可以通过调节默认设定的浸泡时间或加热温度，调节出适合个人口味的饭味。

❗ 细微饭味调节功能只能在偏软白米、混合杂粮、糙米 100、不软不硬白米、长粒菜单使用。

❶ 请在待机状态下，按 2 次[设置]按钮。

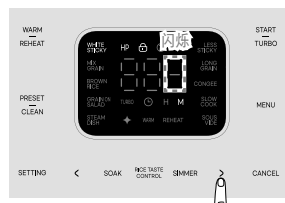
❷ 利用 [菜单] 按钮选择菜单，然后按下 [开始/快速] 按钮。

- 每按一次 [菜单] 按钮，以 偏软白米 → 混合杂粮 → 糙米 100 → 不软不硬白米 → 长粒 → 偏软白米 的顺序循环选择。



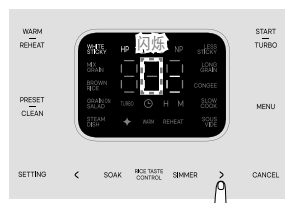
❸ 请利用 [<]、[>] 按钮选择浸泡时间，然后按 [开始/快速] 按钮。

- 每按一次 [<]、[>] 按钮，以 0 分钟 → 2 分钟 → 4 分钟 → 6 分钟 → 8 分钟 → 10 分钟 → 0 分钟 的顺序循环选择。
- 使用默认设定的浸泡时间时，选择 0 分钟，如果想增加浸泡时间，可以选择 2、4、6、8、10 分钟中的任意一个。
- 增加浸泡时间，可以帮助大米吸收水分，使做出的饭更加软糯。
- 浸泡时间增加，则煮饭时间也会增加，使水溶性淀粉沉底，会导致褐变现象比一般煮饭时严重。



❹ 请按 [<]、[>] 按钮选择加热温度。

- 每按一次 [<]、[>] 按钮，以 0℃ → 2℃ → 4℃ → 6℃ → -6℃ → -4℃ → -2℃ → 0℃ 的顺序循环选择。
- 使用默认设定的加热温度时，选择 0℃，如果想提高温度时，选择 2℃、4℃、6℃，想降低温度时，选择 -2℃、-4℃、-6℃。
- 喜欢喷香的饭味时，请选择 2℃、4℃、6℃，提高加热温度。
- 不喜欢喷香的饭味时，请选择 -2℃、-4℃、6℃，降低加热温度。
- 如果提高加热温度，褐变现象会比一般煮饭时严重。



❺ 请按 [开始/快速] 按钮保存细微饭味调节的设置值。

- 按下 [开始/快速] 按钮，开始煮饭。
- 进行细微调节饭味时按 [取消] 或 15 秒内不操作，则不保存设置值，转换为待机状态。



参考

- 调整浸泡时间时，预期煮饭时间将会变更。
- 煮饭时间和烹饪状态会受到米的状态和水温、水量的影响。

预约煮饭方法

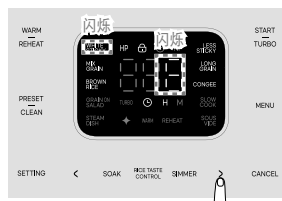
预约煮饭时（混合杂粮，8 小时后预约煮饭时）

- 1 请在待机状态下按 [预约/清洗] 按钮 1 次。
- ! 将锅盖手柄未对准锁定位置时，按下 [预约] 按钮将无法执行预约。
- ! 盖上锅盖之前，请确认是否已安装清洗盖。

2 请利用 [<]、[>] 按钮设定预约煮饭时间。

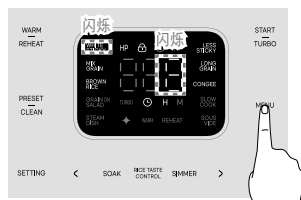
- 按 [<] 按钮，数字以 1 小时为单位减少，按 [>] 按钮，以 1 小时为单位增加。
- 按 [<]、[>] 按钮 1 秒以上，数字连续增加或减少。
- 无法以分钟为单位进行设置。
- 预约时间是煮饭结束的时间。
- 预约时间最大可设置到 13 小时。
- 预约煮饭完成后仍将记忆预约过的时间。

- ! 预约时间初始设置值为 8 小时。



3 请利用 [菜单] 按钮选择菜单后，按下 [开始/快速] 按钮。

- 每按一次 [菜单] 按钮，以 偏软白米 → 混合杂粮 → 糙米 100 → 不软不硬白米 → 长粒 → 粥 → 偏软白米 的顺序循环选择。



4 请按 [开始/快速] 按钮完成设置。

- 预约煮饭开始后，显示预约煮饭的结束时间。
- 预约煮饭结束后，系统会保存最后设定的预约时间。
- 预约煮饭结束的时间，随饭量和菜单，可能会产生约 30 分钟的差异。

- ! 25 秒后或按 [取消] 按钮取消预约。



各菜单可预约的时间

- 白米快速、杂粮快速、沙拉杂粮、万能美味蒸、低温慢煮、慢炖菜单无法进行预约煮饭。
- 进入预约煮饭时，按各菜单默认设置煮饭。（浸泡、焖功能不可记忆及调节）

可预约的菜单	可预约的时间
偏软白米、混合杂粮、糙米 100、不软不硬白米、长粒、粥	1小时 ~ 13小时为止



预约煮饭时注意事项

- 夏季米容易发馊，请勿将预约时间设为 10 小时以上。
- 使用开封已久或过于干燥的米煮饭，会做出夹生饭或碎米饭。
- 饭夹生时，请比原本的水量刻度多加半个刻度的水。
- 在煮饭结束后，锅内较烫的状态下预约煮饭时，米可能发馊，请待锅内完全冷却后再预约。
- 随气温和食材的种类及状态不同，可能发生变质，因此，请尽量避免长时间预约。
- 米粒长时间沉淀时内锅底部沉淀了细微的淀粉和普通煮饭相比黑化现象（焦饭）可能会更加严重。

沙拉杂粮煮饭方法

沙拉杂粮

保留谷物的喷香和适合用于沙拉的不软不硬的口感，即使不浸泡也容易做熟食用。代餐，具有饱腹感，请加入沙拉中食用，或加入菜肴中食用。

杂粮	小扁豆	藜麦	黍米	大麦	燕麦	东方小麦	糙米	鹰嘴豆	薏米
材料：水	1C : 1C	1C : 1C	1C : 1C	1C : 1C	1C : 1C	1C : 1C	1C : 1C	1C : 2C	1C : 1C
时间	25 分钟	20 分钟	25 分钟	30 分钟	50 分钟	40 分钟	40 分钟	60 分钟	60 分钟
材料：水	2C : 1.5C	2C : 1.5C	2C : 1.5C	2C : 1.5C	2C : 1.5C	2C : 1.5C	2C : 1.5C	2C : 4C	2C : 1.5C
时间	25 分钟	20 分钟	25 分钟	30 分钟	50 分钟	40 分钟	40 分钟	60 分钟	60 分钟

沙拉杂粮各种使用 TIP



煮饭方法（沙拉杂粮 20 分钟时）

1 请在待机状态下，利用 [菜单] 按钮选择沙拉杂粮。



2 请利用 [<]、[>] 按钮设置煮饭时间。

- 沙拉杂粮可设置时间：15 分钟 ~ 90 分钟 每按一次 [<]、[>] 按钮更改时间。
- 沙拉杂粮：20 → 21 → 22 … → 88 → 89 → 90 → 15 → 16 … → 20
- 长按 [<]、[>] 按钮 1 秒以上，数字连续增加或减少。



3 请按 [开始/快速] 按钮。

- 开始沙拉杂粮煮饭时，显示剩余时间。



万能美味蒸使用方法

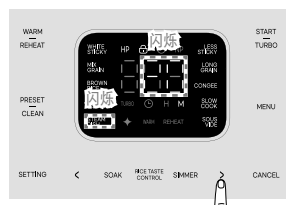
使用方法（万能美味蒸 20 分钟时）

- ❶ 请在待机状态下，利用 [菜单] 按钮选择 [万能美味蒸]。



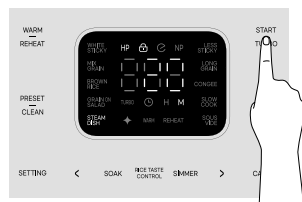
- ❷ 请利用 [<], [>] 按钮设定煮饭时间。

- 万能美味蒸可以设置的时间：15 分钟 ~ 90 分钟
- 每按一次 [<], [>] 按钮更改时间。
- 万能美味蒸：20 → 25 → 30 → 35... 80 → 85 → 90 → 15 → 20
- 长按 [<], [>] 按钮 1 秒以上，数字连续增加或减少。



- ❸ 请按 [开始/快速] 按钮。

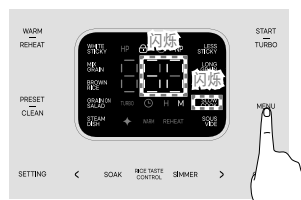
- 开始万能美味蒸时，显示剩余时间。



慢炖/粥使用方法

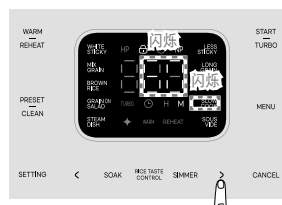
使用方法（慢炖 60 分钟时）

- ❶ 请在待机状态下，利用 [菜单] 按钮选择 [慢炖]。



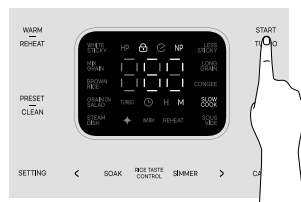
- ❷ 请利用 [<], [>] 按钮设定煮饭时间。

- 慢炖可以设置的时间：60 分钟 ~ 770 分钟
- 每按一次 [<], [>] 按钮更改时间。
- 慢炖：60 → 70 → 80 → 90...740 → 750 → 760 → 770 → 60
- 长按 [<], [>] 按钮 1 秒以上，数字连续增加或减少。



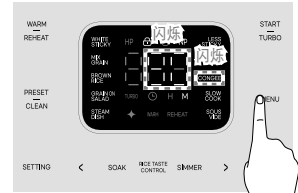
- ❸ 请按 [开始/快速] 按钮。

- 开始慢炖时，显示剩余时间。



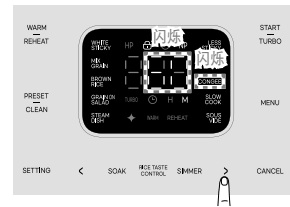
使用方法（粥 60 分钟时）

- ❶ 请在待机状态下，利用 [菜单] 按钮选择 [慢炖]。



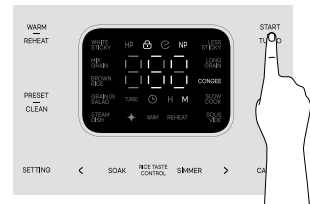
- ❷ 请利用 [<]、[>] 按钮设定煮饭时间。

- 粥可以设置的时间：60 分钟 ~ 120 分钟
- 每按一次 [<]、[>] 按钮更改时间。
- 粥：90 → 95 → 100 → 105 … 120 → 60
- 长按 [<]、[>] 按钮 1 秒以上，数字连续增加或减少。



- ❸ 请按 [开始/快速] 按钮。

- 开始粥时，显示剩余时间。



低温慢煮烹饪指南

材料	厚度 (cm)	温度 (°C)	时间 (hr)	
			Min	Max
低温慢煮-鸡胸肉	2.5 ~ 3	63 ~ 69	1	4 - 6
低温慢煮-牛肉 (胸肉、肋眼、T骨、肉饼、肉片)	2.5 ~ 3	56.5 ~ 62	1	4

- 低温慢煮指，将材料和调料等放入可完全密封及加热处理的卫生的塑料袋中，真空 (vacuum) 包装后，以相较于一般烹饪温度更低的温度 (60°C 左右) 长时间烹饪，是保留香味、水分、质感、营养元素的烹饪方法。
- 低温慢煮设置温度以达到设置温度后维持的平均水温为准，可能出现约 $\pm 5^{\circ}\text{C}$ 的偏差。(以水 1.5L 为准)
- 烹饪时间与温度为推荐事项，请按个人喜好烹饪。
- 若没有真空包装机，可使用拉链袋，尽可能去除空气后包装。
- 利用低温慢煮烹饪的材料请立即食用或冷冻保存。

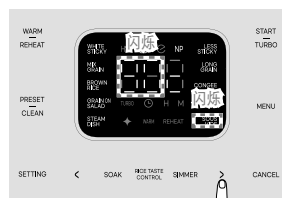
低温慢煮使用方法

- 1 请在待机状态下，利用 [菜单] 按钮选择 [低温慢煮]。



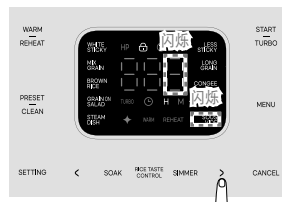
- 2 请利用 [<], [>] 按钮设定烹饪温度后，按 [设置] 按钮。

- 低温慢煮可设置的温度: 45°C ~ 95°C
- 每按一次 [<], [>] 按钮更改温度。
- 低温慢煮: 45°C \leftrightarrow 50°C \leftrightarrow 55°C $\rightarrow \dots \rightarrow$ 85°C \leftrightarrow 90°C \leftrightarrow 95°C \leftrightarrow 45°C
- 长按 [<], [>] 按钮 1 秒以上，数字连续增加或减少。



- 3 请利用 [<], [>] 按钮设定烹饪时间。

- 低温慢煮可设置时间: 1 小时 ~ 12 小时
- 每按一次 [<], [>] 按钮更改时间。
- 低温慢煮: 1 \leftrightarrow 2 \rightarrow 3 $\dots \rightarrow$ 10 \leftrightarrow 11 \leftrightarrow 12 \leftrightarrow 1
- 长按 [<], [>] 按钮 1 秒以上，数字连续增加或减少。



- 4 请按 [开始/快速] 按钮。

- 开始低温慢煮时，显示剩余时间。



保温保温 / 再加热

煮饭后保温

煮饭结束后，自动转换为保温模式。或请在待机状态下按【保温保温 / 再加热】按钮。

- 转换为保温后，将不再显示当前时间，而显示保温经过时间。
 - 59 分前以分钟为单位表示，此后以 1 小时为单位表示，最长 199 小时。
 - 超过 199 小时后将停止在 199 小时。



再加热

再加热功能是加热正在保温的饭的功能。

请使用微波炉等再加热冷藏/冷冻饭。

在保温状态下，按【保温保温/再加热】按钮。

- 再加热时间为 10 分钟。
- 再加热时按【保温保温/再加热】转换为保温。
- 再加热结束后，转换为保温状态。



参考

- 再加热结束后，请立即食用。
- 除了白米以外的菜单（杂粮、糙米等），应在煮饭结束后立即食用，再加热时，可能会变色或有异味。
- 频繁使用再加热功能时，可能导致米饭变色或干燥。
- 只有在锅盖结合手柄对准锁定(●)位置时，可以进行再加热，对准打开(○)位置时，会发出警告音并保持保温状态。

保温时注意事项

- 请将饭搅匀后，堆积到中间。
 - 请将饭由下至上地搅匀后堆积到中间，以防内锅周围的饭干燥。
 - 请不要使饭接触内锅锅盖。
- 保温时，请不要将饭勺放在锅内。
 - 将饭勺放在锅内保温时，饭可能变硬、变色或产生异味。
 - 木制饭勺等可能导致细菌繁殖并导致异味。
- 保温时间以 12 小时以内为宜。
 - 保温超过 12 个小时时，香甜的饭味消失，并且可能会变色或产生异味。
 - 保温时，请盖紧锅盖。
 - 保温功能仅适用于白米。杂粮、糙米等应在煮饭后立即食用，不宜保温。
- 保温及再加热时，请安装清洁盖。
- 糯米混合保温
 - 糯米相较于粳米直链淀粉含量低，煮饭及保温时，出现浑浊的颜色（黄色）以及特有的香气。应在煮饭后立即食用，不宜长时间保温。

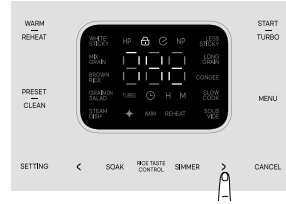
保温温度调节方法

保温温度调节方法

- 1 请在待机状态下，按 1 次[设置]按钮。

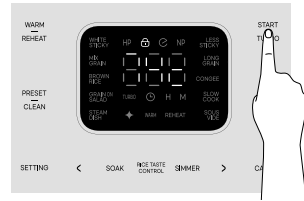
- 2 请按 [<], [>] 按钮选择保温温度。

- 每按一次 [<], [>] 按钮，以 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 的顺序循环选择。
- 基本设置值为 74 度。
- 饭很凉或有馊味时，请在默认温度的基础上提高 2 到 3 度。
- 饭变黄时，请在默认温度的基础上降低 2 到 3 度。



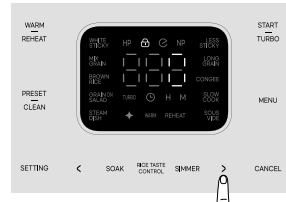
- 3 请按 [开始/快速] 按钮。

- 按下 [开始/快速] 按钮，保存保温温度并进入保温加热量调节模式。
- 设置保温温度时按下 [取消] 按钮或 15 秒内不操作，则设置取消，转换为待机状态。



- 4 请按 [<], [>] 按钮设置保温加热量。

- 每按一次 [<], [>] 按钮，以 -2 → -1 → 0 → 1 → 2 → 3 → 4 → 5 → -2 的顺序循环选择。
- 基本设置值为 0。
- 锅盖边缘凝结的水较多时，请选择 1~5 的加热量。
- 内锅边缘溢饭现象严重或有异味时，请选择 -2 或 -1 的加热量。



- 5 请按 [开始/快速] 按钮完成设置。

- 按下 [开始/快速] 按钮保存保温加热量，完成所有设置。
- 设置保温加热量时按下 [取消] 按钮或 15 秒内不操作，则设置取消，转换为待机状态。



自动清洗方法

自动清洗功能

使用清洗模式，可以将锅盖内部的蒸气排出通路清洗干净。消除异物并消除因异物产生的异味，防止细菌滋生的功能。

自动清洗功能使用



参考

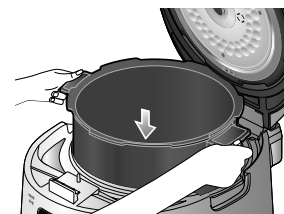
- 蒸气排出口会排出高温、高压蒸气，敬请注意。
- 切勿加入水以外的洗涤剂、肥皂、其他药品等。

1 请使用量杯加水至内锅自动清洗的水位刻度。



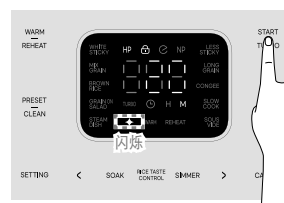
2 将内锅放入电饭煲后，盖上锅盖，并将手柄对准锁定（●）位置。

1 盖上锅盖之前，请确认是否已安装清洁盖。



3 请在待机状态下按 [预约/清洗] 按钮 2 次选择清洗模式后，按 [开始/快速] 按钮。

- 自动清洗将持续 20 分钟。
- 自动清洗结束后，转换为待机状态。



烹饪指南



偏软白米

- 材料：大米、水
- 烹饪方法
- 1. 请用计量杯量取所需人数份量的米。
- 2. 请将量取的米淘洗干净。
- 3. 请将洗净的米放入内锅，然后加水至人数份量对应的高压白米水量刻度位置。
- 4. 请将内锅放入电饭煲内，并盖好锅盖。
- 5. 请在菜单中选择偏软白米后，按下【开始/快速】按钮煮饭。
- 6. 煮饭结束后，请将饭搅拌均匀。



不软不硬白米

- 材料：大米、水
- 烹饪方法
- 1. 请用计量杯量取所需人数份量的米。
- 2. 请将量取的米淘洗干净。
- 3. 请将洗净的米放入内锅，然后加水至人数份量对应的无压白米水量刻度位置。
- 4. 请将内锅放入电饭煲内，并盖好锅盖。
- 5. 请在菜单中选择不软不硬白米后，按下【开始/快速】按钮煮饭。
- 6. 煮饭结束后，请将饭搅拌均匀。



白米快速菜单

- 材料：大米、水
- 烹饪方法
- 1. 请用计量杯量取所需人数份量的米。
- 2. 请将量取的米淘洗干净。
- 3. 请将洗净的米放入内锅，然后加水至人数份量对应的高压白米水量刻度位置。
- 4. 请将内锅放入电饭煲内，并盖好锅盖。
- 5. 请在菜单中选择偏软白米后，连续按两次按下【开始/快速】按钮煮饭。
- 6. 煮饭结束后，请将饭搅拌均匀。



长粒

- 材料：大米（香米、印度香米）、水
- 烹饪方法
- 1. 请用计量杯量取所需人数份量的米。
- 2. 请将量取的米淘洗干净。
- 3. 请将洗净的米放入内锅，然后加水至人数份量对应的无压白米水量刻度位置。
- 4. 请将内锅放入电饭煲内，并盖好锅盖。
- 5. 请在菜单中选择长粒，按下【开始/快速】按钮煮饭。
- 6. 煮饭结束后，请将饭搅拌均匀。



五谷饭

- 材料（以2人为准）：糯米2杯、黑豆·红豆各 $\frac{1}{2}$ 杯、食盐 $\frac{1}{2}$ 大匙、黏高粱+糯谷+糯黄米=1杯、水+煮红豆的水=3杯
- 烹饪方法
- 1. 将糯米、黏高粱、糯谷、糯黄米、黑豆分别洗净捞出。
- 2. 将豆洗净后放入小锅内加冷水用大火煮沸，倒掉第一遍汤水后重新加入足量冷水，煮至红豆即将绽开为止。
- 3. 将准备好的糯米和杂粮放入内锅，混入煮红豆的水、加盐、添水至杂粮刻度3。
- 4. 请将内锅放入电饭煲内，并盖好锅盖。
- 5. 请在菜单中选择混合杂粮饭后，按下【开始/快速】按钮煮饭。
- 6. 煮饭结束后，请将饭搅拌均匀。
- ※ 干豆可能夹生，请在冷水中浸泡1小时以上，在常温水中浸泡30分钟以上。
- ※ 请将所有杂粮按适当比例进行烹饪。



混合杂粮

- 材料（以2人为准）：大米1 $\frac{1}{2}$ 杯、各种杂粮 $\frac{1}{2}$ 杯、水
- 烹饪方法
- 1. 请用计量杯量取所需人数份量的大米和杂粮。
- 2. 请将量取的大米和杂粮淘洗干净。
- 3. 请将洗好的大米和杂粮放入内锅后，加水至人数份量对应的杂粮水量刻度位置。
- 4. 请将内锅放入电饭煲内，并盖好锅盖。
- 5. 请在菜单中选择混合杂粮后，按下【开始/快速】按钮煮饭。
- 6. 煮饭结束后，请将饭搅拌均匀。
- ※ 干豆可能夹生，请在冷水中浸泡1小时以上，在常温水中浸泡30分钟以上。
- ※ 请将所有杂粮按适当比例进行烹饪。



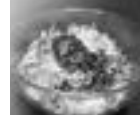
杂粮快速菜单

- 材料（以2人为准）：大米 1½ 杯、各种杂粮 ½ 杯、水
- 烹饪方法
- 1. 请用计量杯量取所需人数份量的大米和杂粮。
- 2. 请将量取的大米和杂粮淘洗干净。
- 3. 请将洗好的大米和杂粮放入内锅后，加水至人数份量对应的杂粮水量刻度位置。
- 4. 请将内锅放入电饭煲内，并盖好锅盖。
- 5. 请在菜单中选择混合杂粮后，按下 [开始/快速] 按钮煮饭。
- 6. 煮饭结束后，请将饭搅拌均匀。
- ※ 干豆可能夹生，请在冷水中浸泡 1 小时以上，在常温水中浸泡 30 分钟以上。
- ※ 请将所有杂粮按适当比例进行烹饪。



糙米 100

- 材料：糙米、水
- 烹饪方法
- 1. 请用计量杯量取所需人数份量的糙米。
- 2. 请将量取的糙米淘洗干净。
- 3. 请将洗好的糙米放入内锅，然后加水至人数份量对应的糙米水量刻度位置。
- 4. 请将内锅放入电饭煲内，并盖好锅盖。
- 5. 请在菜单中选择糙米 100 后，按下 [开始/快速] 按钮煮饭。
- 6. 煮饭结束后，请将饭搅拌均匀。



嫩芽饭

- 材料：糙米 2 杯、嫩芽蔬菜各少许、水
- 调味辣椒酱：辣椒酱 ½ 杯、牛肉（末状）40g、香油 1 大匙、蜂蜜 1 大匙、糖 1 大匙、水 ½ 杯
- 烹饪方法
- 1. 将洗净的糙米放入内锅，添水至糙米水量刻度 2 的位置。
- 2. 请将内锅放入电饭煲内，并盖好锅盖。
- 3. 请在菜单中选择糙米 100 后，按下 [开始/快速] 按钮煮饭。
- 4. 在小锅内放入香油，倒入牛肉末微炒，然后加入辣椒酱和水炒至黏稠，最后放入糖、蜂蜜和香油再炒一会。
- 5. 请在煮饭结束后，将饭搅拌均匀，然后在糙米饭上美观地摆放准备好的嫩芽蔬菜。
- 6. 放上辣椒酱，注意不要将嫩芽碰破。



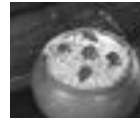
沙拉杂粮

- 材料：各种沙拉杂粮、水
- 烹饪方法
- 1. 请用计量杯量取沙拉杂粮。
- 2. 请将量取的沙拉杂粮淘洗至水清为止。
- 3. 请尽可能除去剩余的水分，然后放入内锅。
- 4. 请将洗好的杂粮放入内锅，然后加水。
- 5. 请将内锅放入电饭煲内，并盖好锅盖。
- 6. 请在菜单中选择沙拉杂粮并设置时间后，按下 [开始/快速] 按钮烹饪。
- 7. 煮饭结束后，请将杂粮搅拌均匀。
- ※ 根据杂粮的特点、水分含量、保存状态，锅底可能出现焦化、残留水气、米汤溅到清洁盖上或溢出。
- ※ 杂粮不需浸泡，请直接放入。
- ※ 鹰嘴豆请在煮饭完成后放入筛网去除水分。



豆芽饭

- 材料：大米 3 杯、豆芽 150g、碎牛肉 100g、水
- 调味酱：酱油 5 大匙、辣椒粉 1 大匙、芝麻盐 2 小匙、葱末 1 大匙、蒜末 1 小匙、香油 1 小匙
- 烹饪方法
- 1. 请将豆芽掐须洗净后控水。
- 2. 将洗净的大米放入内锅，添水至无压白米刻度 3，然后放入豆芽和肉。
- 3. 请放入适量的材料制作调料酱备用。
- 4. 请将内锅放入电饭煲内，并盖好锅盖。
- 5. 请在菜单中选择不软不硬白米后，按下 [开始/快速] 按钮煮饭。
- 6. 煮饭结束后，放入豆芽和牛肉拌匀并盛入碗中，再根据个人口味加入准备好的酱料拌匀食用。
- ※ 根据各材料的特点会因肉汁和食盐产生变焦现象。



坚果饭

- 材料：大米 4 杯、核桃 4 个、松子 2 大匙、杏仁 2 大匙、腰果 2 大匙、银杏 15 个、清酒 1 大匙、水
- 调味酱：酱油 4 大匙、辣椒粉 ½ 小匙、芝麻盐 2 小匙、葱末 2 大匙、蒜末 ½ 大匙、香油 1 小匙
- 烹饪方法
- 1. 核桃去表壳，用温水浸泡后，去掉内皮。
- 2. 请将银杏加少许油翻炒，或者放入沸水煮 2~3 分钟后，去皮。
- 3. 将洗净的大米放入内锅，添水至高压白米刻度 4，然后放入清酒、核桃、银杏、杏仁、腰果、松子。
- 4. 请将内锅放入电饭煲内，并盖好锅盖。
- 5. 请在菜单中选择混合杂粮饭后，按下 [开始/快速] 按钮煮饭。
- 6. 请放入适量的材料制作调料酱备用。
- 7. 请在煮饭结束后根据个人口味加入准备好的酱料拌匀食用。

烹饪指南



蘑菇竹笋饭

- 材料：大米 4 杯、平菇 200g、竹笋 100g、银杏 10 个、清酒 1 大匙、水
- 调味酱：酱油 4 大匙、辣椒粉 ½ 小匙、芝麻盐 2 小匙、葱末 2 大匙、蒜末 ½ 大匙、香油 1 小匙
- 烹饪方法
- 1. 平菇洗净撕成适口大小，竹笋稍烫一下，去除梳齿之间白色部分，显梳齿状后，切成薄片。
- 2. 请将银杏加少许油翻炒，或者放入沸水煮 2~3 分钟后，去皮。
- 3. 将洗净的大米放入内锅，添水至高压白米刻度 4，然后放入平菇、竹笋、银杏、清酒。
- 4. 请将内锅放入电饭煲内，并盖好锅盖。
- 5. 请在菜单中选择混合杂粮饭后，按下 [开始/快速] 按钮煮饭。
- 6. 请放入适量的材料制作调料酱备用。
- 7. 请在煮饭结束后根据个人口味加入准备好的酱料拌匀食用。



鸡脯肉配绿茶饭

- 材料：糙米 2 杯、绿茶叶 3g、绿茶粉 10g、鸡脯肉 4 块、芹菜 5g、橄榄油·食盐·胡椒·酸橙·迷迭香少许、水
- 烹饪方法
- 1. 请将糙米洗净，然后与绿茶粉、绿茶叶一同放入内锅，再加水至糙米水量刻度 2 的位置。
- 2. 请将内锅放入电饭煲内，并盖好锅盖。
- 3. 请在菜单中选择糙米 100 后，按下 [开始/快速] 按钮煮饭。
- 4. 鸡脯肉加盐、胡椒入味约一小时，然后在平底锅内放入橄榄油烤制，取出后切成细条备用。
- 5. 酸橙切成半月形、芹菜切条备用。
- 6. 请在煮饭结束后，将饭搅拌均匀，再将绿茶饭和鸡脯肉盛入碗内，最后添加酸橙、迷迭香和芹菜。



糙米蔬菜饭

- 材料：糙米 2 杯、海带汤水 2½ 杯、山芹 50g、煮菠菜 100g、豆芽 100g、香菇 3 个、胡萝卜 ½ 个、香油 1 大匙、蒜泥 1 小匙、芝麻盐少许
- 烹饪方法
- 1. 请将糙米洗净并放入海带汤水中浸泡。
- 2. 请将洗净摘好的山芹放在盐水中浸泡，然后将豆芽拍须，再将煮好的菠菜切成适口大小。
- 3. 请按适口大小将香菇和胡萝卜切丁。
- 4. 请将泡好的糙米、准备好的豆芽和蔬菜放入内锅，然后添加香油、蒜泥和芝麻盐。
- 5. 请将内锅放入电饭煲内，并盖好锅盖。
- 6. 请在菜单中选择糙米 100 后，按下 [开始/快速] 按钮煮饭。
- 7. 煮饭结束后，请将饭搅拌均匀。



黑米饭

- 材料 (以 2 人为准)：大米 1½ 杯、黑米 ½ 杯、水
- 烹饪方法
- 1. 请用计量杯量取所需人数份量的大米和黑米。
- 2. 请将量取的大米和黑米淘洗至水清为止。
- 3. 请将洗好的大米和黑米放入内锅后，加水至人数份量对应的高压白米水量刻度位置。
- 4. 请将内锅放入电饭煲内，并盖好锅盖。
- 5. 请在菜单中选择偏软白米后，按下 [开始/快速] 按钮煮饭。
- 6. 煮饭结束后，请将饭搅拌均匀



蒸豆腐

- 材料：豆腐 ¾ 块、水 2 杯、食盐少许
 - 调味酱：辣椒粉 1 大匙、蒜末 1 大匙、葱 1 根、浓酱油 3 大匙、香油·芝麻盐·辣椒丝少许
 - 烹饪方法
 - 1. 请将豆腐切半后切成 1cm 厚度大小，撒盐除去水分。
 - 2. 葱切成细丝，与各分量的调味酱拌匀做成调味酱备用。
 - 3. 请在内锅中加入 2 杯水，放入蒸架后，在上面放上切好的豆腐。
 - 4. 请将内锅放入电饭煲内，并盖好锅盖。
 - 5. 请在菜单中选择万能美味蒸，并将时间设置为 20 分钟，再按下 [开始/快速] 按钮。
 - 6. 烹饪结束后，取出豆腐，均匀撒上调味酱。
- ※ 销售的蒸架需另行购买



五香酱肉

- 材料：猪肉 500g、酱油 110ml、白糖 2 大匙、棉线少许、水 3 杯
- 五香：黑胡椒 6 颗、桂皮 7cm、八角 4 个
- 烹饪方法
- 1. 请将猪肉用棉线捆紧，使其不会散开。
- 2. 请将捆好的猪肉放入碗内，加上酱油、糖、五香腌制。
- 3. 请步骤 2 的材料放入内锅，再倒入 3 杯水。
- 4. 请将内锅放入电饭煲内，并盖好锅盖。
- 5. 请在菜单中选择万能美味蒸，并将时间设置为 60 分钟，再按下 [开始/快速] 按钮。
- 6. 烹饪结束后，取出猪肉，剪掉棉线。
- 7. 请将五香酱肉放凉，切成 0.2cm 厚度。



参鸡汤

- 材料：鸡肉 600g、蒜 4 瓣、糯米 $\frac{1}{2}$ 杯、水参 1 $\frac{1}{2}$ 根、大枣 2 个、水 3 杯、食盐·胡椒粉少许
- 烹饪方法
- 1. 请在鸡腹两侧划出刀痕后切口。
- 2. 请将泡好的糯米填入鸡腹。（建议将糯米浸泡 2 小时左右。）
- 3. 请将水参、大枣和大蒜放入鸡腹，然后将鸡腿交叉固定。根据个人口味调节，如果喜欢浓稠鸡汤，将鸡腹内的糯米取出一半直接置于汤内。
- 4. 请将第 3 步准备的整只鸡放入内锅后，添加 3 杯水。
- 5. 请将内锅放入电饭煲内，并盖好锅盖。
- 6. 请在菜单中选择万能美味蒸，并将时间设置为 60 分钟，再按下 [开始/快速] 按钮。



番茄酱炒虾

- 材料：中虾 15 只、大葱 $\frac{1}{2}$ 个、洋葱 30g、胡萝卜 30g
- 番茄酱：番茄酱 4 大匙、糖 1 $\frac{1}{2}$ 大匙、淀粉 1 $\frac{1}{2}$ 大匙、水 1 $\frac{1}{2}$ 大匙、盐·酱油·胡椒粉少许
- 烹饪方法
- 1. 请去掉虾的头部和内脏，只留下尾巴一小节和尾巴部分的皮，然后用盐水冲洗备好。
- 2. 请将大葱斜切，洋葱切成比虾小一点的大小，胡萝卜切成半月形备用。
- 3. 请在内锅中放入虾、大葱、洋葱、胡萝卜、番茄酱搅拌。
- 4. 请将内锅放入电饭煲内，并盖好锅盖。
- 5. 请在菜单中选择万能美味蒸，并将时间设置为 15 分钟，再按下 [开始/快速] 按钮。
- 6. 烹饪结束后请用饭勺搅拌均匀。



白切肉

- 材料：猪肉 600g、大葱 1 根、姜 1 块、蒜 5 瓣、水 3 杯
- 烹饪方法
- 1. 请将猪肉剔除肥油后放入内锅，加入切好的大葱、姜、蒜，再添 3 杯水。
- 2. 请将内锅放入电饭煲内，并盖好锅盖。
- 3. 请在菜单中选择万能美味蒸，并将时间设置为 50 分钟，再按下 [开始/快速] 按钮。
- ※ 根据各材料的特点会因肉汁和食盐产生变焦现象。
- ※ 加水量超出标准值时会在排放蒸汽的同时溢出肉汤，敬请注意。
- ※ 肉块过大时，请切 2 $\frac{1}{3}$ 处切深刀口。



炖鸡

- 材料：1 只鸡（约 800 \sim 900g）、土豆 50g、胡萝卜 50g、食盐·胡椒粉少许、姜汁 1 大匙
- 调味酱：浓汁酱油 3 大匙、葱末 2 大匙、蒜末 1 大匙、糖 1 大匙、芝麻盐 1 大匙、香油 1 大匙、胡椒粉少许
- 烹饪方法
- 1. 请洗净鸡肉并控去水分，切成适口大小后切出刀口加食盐、胡椒和姜汁入味。
- 2. 请将胡萝卜和土豆切成适口大小备用。
- 3. 请放入适量的材料制作调料酱备用。
- 4. 请在准备好的所有材料内加调料拌好，入味 30 分钟后放入内锅。
- 5. 请将内锅放入电饭煲内，并盖好锅盖。
- 6. 请在菜单中选择万能美味蒸，并将时间设置为 35 分钟，再按下 [开始/快速] 按钮。



牛排

- 材料：肉（牛排用）500g、水 $\frac{1}{2}$ 杯、牛排酱·盐·胡椒粉少许
- 烹饪方法
- 1. 请在肉中加胡椒粉和盐入味儿后，将肉放入内锅，再倒半杯水的水。
- 2. 请将内锅放入电饭煲内，并盖好锅盖。
- 3. 请在菜单中选择万能美味蒸，并将时间设置为 30 分钟，再按下 [开始/快速] 按钮。
- 4. 烹饪结束后，取出肉，浇上牛排酱。
- 红酒汁的做法切碎洋葱、大蒜、洋葱，加入盐、胡椒粉翻炒，加入足量的红酒烧开后，加入番茄酱、烤肉酱、黑胡椒、月桂叶收汁。



蒸板栗

- 材料：板栗 15 个、水 2 杯
- 烹饪方法
- 1. 请在内锅中倒入 2 杯水。
- 2. 请将蒸架放入内锅，然后均匀摆放板栗。（为了防止板栗壳裂开，请剥掉部分板栗壳，然后将其放入蒸架。）
- 3. 请将内锅放入电饭煲内，并盖好锅盖。
- 4. 请在菜单中选择万能美味蒸，并将时间设置为 30 分钟，再按下 [开始/快速] 按钮。
- 5. 烹饪结束后板栗较烫，敬请注意。
- ※ 销售的蒸架需另行购买

烹饪指南



蒸土豆

- 材料：土豆（200g 以下）3 个、水 2 杯
- 烹饪方法
- 1. 请在内锅中倒入 2 杯水。
- 2. 请将蒸架放入内锅，再放入土豆。
- 3. 请将内锅放入电饭煲内，并盖好锅盖。
- 4. 请在菜单中选择万能美味蒸，并将时间设置为 45 分钟，再按下 [开始/快速] 按钮。
- 5. 烹饪结束后土豆较烫，敬请注意。

- ※ 请将马铃薯（200g 以上）切半烹饪。
- ※ 销售的蒸架需另行购买



韩式杂烩

- 材料：粉条 150g、青椒 1/2 个、红椒 1/2 个、胡萝卜 70g、洋葱 70g、菠菜少许、金针菇 70g、鱼糕 70g、食用油 1 1/2 大匙、水 1/2 杯
- 调味酱：糖·酱油·香油·芝麻·芝麻盐少许
- 烹饪方法
- 1. 请将青/红椒、洋葱、胡萝卜和鱼糕切丝，金针菇洗净。将菠菜在沸水中焯一下控去水分后切成适口大小。（青椒、胡萝卜切成 2.3cm，洋葱、鱼糕切成 5cm 大小为宜。）
- 2. 请将粉条在常温水中泡 20 分钟左右，用凉水洗净后取出。（若粉条长时间浸泡，韩式杂烩完成后，粉条可能断开或成为一团。请根据个人喜好，将粉条泡 10 分钟至 30 分钟。）
- 3. 请在内锅中放入两大匙食用油和水，然后放入泡好的粉条，再放入准备好的鱼糕和蔬菜。
- 4. 请将内锅放入电饭煲内，并盖好锅盖。
- 5. 请在菜单中选择万能美味蒸，并将时间设置为 25 分钟，再按下 [开始/快速] 按钮。（可以根据个人口味延长粉条浸泡时间，喜欢硬口味者请将时间设为 20 分钟。）
- 6. 请放入适量的材料制作调味酱备用。
- 7. 烹饪结束后打开锅盖，放入焯好的菠菜，然后根据个人口味加调味酱拌匀。



炖牛排骨

- 材料：牛排骨 600g、胡萝卜 1 个、洋葱 1/2 个、梨 1 个、板栗 10 个、银杏 10 个、糖 2 大匙、酒 2 大匙
 - 调味酱：浓酱油 7 大匙、芝麻盐 1 大匙、蒜泥 1 大匙、胡椒粉 1 小匙、香油 1 小匙、葱末 2 大匙、糖稀 2 大匙
 - 烹饪方法
 - 1. 请将切成段状的排骨剔除肥油和筋，然后在冷水中浸泡 2 小时去血水。
 - 2. 请用筛网捞出血水，弄干水分后切出刀口，然后将其放入糖、酒中入味 30 分钟，使牛肉更加柔嫩。
 - 3. 请将银杏加盐用平底锅煎炒去皮，胡萝卜切成板栗大小，洋葱和梨用砧板榨汁。
 - 4. 请放入适量的材料制作调味酱备用。
 - 5. 请在煮好的所有材料内加调料拌匀，入味 1 小时后再放入内锅。
 - 6. 请将内锅放入电饭煲内，并盖好锅盖。
 - 7. 请在菜单中选择万能美味蒸，并将时间设置为 45 分钟，再按下 [开始/快速] 按钮。
- ※ 用肉汁、调味酱和梨汁等烹制，无需加水。
 - ※ 另外加水会在排放蒸汽的同时溢出汤汁，敬请注意。



营养石锅饭

- 材料：大米 4 杯、豆类（褐豆或黑豆）40g、水参 2 根、板栗·大枣 各 4 个、银杏 12 个、松子 1 大匙、清酒 2 大匙、水
 - 调味酱：酱油 4 大匙、辣椒粉 1/2 小匙、芝麻盐 2 小匙、葱末 2 大匙、蒜末 1/2 大匙、香油 1 小匙
 - 烹饪方法
 - 1. 请将水参洗净后切掉根部并斜切成细条备用。
 - 2. 请将板栗去皮后切半，大枣去核后切成粗丝备用。
 - 3. 请将银杏加少许油翻炒，或者放入沸水煮 2.3 分钟后，去皮。
 - 4. 请将洗净的米放入内锅，然后加水至高压白米水量刻度 4 的位置，再放入清酒、豆类、水参、板栗和大枣搅匀。
 - 5. 请将内锅放入电饭煲内，并盖好锅盖。
 - 6. 请在菜单中选择偏软白米后，按下 [开始/快速] 按钮煮饭。
 - 7. 请在煮饭结束后放入松子和银杏搅拌均匀，然后盛入碗中，再根据个人口味加入准备好的酱料拌匀食用。
- ※ 随各材料的特点可能产生焦糊现象。
 - ※ 干豆可能夹生，请在冷水中浸泡 1 小时以上，在常温水中浸泡 30 分钟以上。
 - ※ 请将所有杂粮按适当比例进行烹饪。



蘑菇拼盘饭

- 材料：大米 4 杯、本菇 60g、金针菇 40g、洋葱 4 个、香菇 60g、清酒 1 大匙、水
- 调味酱：酱油 4 大匙、辣椒粉 1/2 小匙、芝麻盐 2 小匙、葱末 2 大匙、蒜末 1/2 大匙、香油 1 小匙
- 烹饪方法
- 1. 请将本菇和金针菇洗净并撕成条状，洋葱去皮切成薄片。
- 2. 请根据香菇的长度切片，再横切成适口大小。
- 3. 将洗净的米放入内锅，添水至高压白米刻度 4，然后加入蘑菇和清酒。
- 4. 请将内锅放入电饭煲内，并盖好锅盖。
- 5. 请在菜单中选择混合杂粮后，按下 [开始/快速] 按钮煮饭。
- 6. 请在煮饭结束后根据个人口味加入准备好的酱料拌匀食用。



蒸糕

- 材料：糯米粉 2 1/2 杯、红豆 1 杯、食盐 1/4 大匙、糖 1 1/2 大匙、水 1 大匙+2 杯
 - 烹饪方法
 - 1. 在糯米粉里加入适量水拌匀，用筛网过滤一遍，再放入白糖（1 1/2 大匙）搅拌均匀。
 - 2. 请将红豆蒸至没有水分，捣碎后放入盐和糖（1/2 小匙）。
 - 3. 请在内锅中倒入 2 杯水，放入蒸板，再垫上布或者韩纸。
 - 4. 请放 1 杯红豆沙垫底，在上面放糯米粉，再放入 1 杯红豆沙分层。
 - 5. 请将内锅放入电饭煲内，并盖好锅盖。
 - 6. 请在菜单中选择万能美味蒸，并将时间设置为 45 分钟，再按下 [开始/快速] 按钮。
- ※ 销售的蒸架需另行购买



鸡蛋糕

- 材料：鸡蛋 3 个、水或 鱼海带汤水 300ml、虾酱 ½ 小匙、食盐少许、胡萝卜 15g、葱绿色部分 15g
- 烹饪方法
- 1. 请在碗里放入鸡蛋，再倒入水或 鱼海带汤水搅匀。
- 2. 请将胡萝卜和葱绿色部分切碎，放入步骤 1 搅拌。
- 3. 请在虾酱中添入少许水做成汤，放入 2，再放入盐调味。
- 4. 请将步骤 3 放入内锅，并盖好锅盖。
- 5. 请在菜单中选择万能美味蒸，并将时间设置为 20 分钟，再按下 [开始/快速] 按钮。



蒸茄子

- 材料：茄子 1 个、水 2 杯
- 调味酱：浓汁酱油 2 大匙、青辣椒 1 个、红辣椒 1 个、辣椒粉 ½ 大匙、醋 1 大匙、芝麻盐少许、葱 ½ 根、大蒜 4 瓣、糖 2 小匙
- 烹饪方法
- 1. 茄子切成 4cm 的小段，再竖起茄子段切十字刀口。
- 2. 青、红辣椒切丝，葱、大蒜切末，与各分量的调味酱拌匀做成调味酱备用。
- 3. 请在内锅中加入 2 杯水，放入蒸架后，在上面放上切好的茄子。
- 4. 请将内锅放入电饭煲内，并盖好锅盖。
- 5. 请在菜单中选择万能美味蒸，并将时间设置为 15 分钟，再按下 [开始/快速] 按钮。
- 6. 烹饪结束后，取出茄子，均匀撒上调味酱。
- ※ 销售的蒸架需另行购买



蒸红薯

- 材料：红薯 (150g 以下) 3 个、水 2 杯
- 烹饪方法
- 1. 请在内锅中倒入 2 杯水。
- 2. 请将蒸架放入内锅，再放入洗净的红薯。
- 3. 请将内锅放入电饭煲内，并盖好锅盖。
- 4. 请在菜单中选择万能美味蒸，并将时间设置为 35 分钟，再按下 [开始/快速] 按钮。
- 5. 烹饪结束后，红薯较烫，敬请注意。
- ※ 请将大红薯 (150g 以上) 切半烹饪。
- ※ 销售的蒸架需另行购买



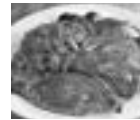
巧克力黄油蛋糕

- 材料：黄油 200g、糖 90g、鸡蛋 3 个、烤饼蛋糕粉 110g、巧克力 70g
- 烹饪方法
- 1. 请将黄油在室温下放置 30 分钟以上，待变软后和糖一起装入小盆，并使用打蛋器搅匀。
- 2. 请在步骤 1 中慢慢打入鸡蛋，搅匀至起泡的状态。
- 3. 在第 2 步的材料中放入烤饼蛋糕粉和隔水融化的巧克力，然后用饭勺拌匀。
- 4. 请在内锅上涂抹少许黄油，然后放入第 3 步中和好的面，再盖上锅盖。
- 5. 请在菜单中选择万能美味蒸，并将时间设置为 45 分钟，再按下 [开始/快速] 按钮。



炖鲑鱼

- 材料：鲑鱼 1 只、菠菜 35g、胡萝卜 35g、鸡蛋 1 个、水 ½ 杯、食盐·香油·面粉少许
- 调味酱：辣椒酱 1 大匙、酱油 1 大匙、糖 ½ 大匙、清酒 ½ 大匙、香油 ½ 小匙、辣椒粉 ½ 小匙
- 烹饪方法
- 1. 请将鲑鱼切半清除内脏后去皮洗净，在鲑鱼内侧切出十字刀口。
- 2. 请在沸水中加入少许食盐，将切好的鲑鱼头和鲑鱼爪略焯一下备用。
- 3. 请将搅好洗净的菠菜加盐焯一下然后用凉水冲洗并爆出水分，胡萝卜切成粗丝在沸水中焯一下再用食盐和香油拌好。
- 4. 请在鸡蛋中加盐充分搅拌后，煎成与鲑鱼等宽的鸡蛋饼。
- 5. 请擦干焯好鲑鱼上的水分，在内侧撒入少许面粉，然后放上鸡蛋饼，再放上准备好的菠菜、胡萝卜、鲑鱼爪卷起，最后用串杆固定。
- 6. 请放入适量的材料制作调料酱备用。
- 7. 请在内锅中放入准备好的鲑鱼、调味酱、水 ½ 杯。
- 8. 请将内锅放入电饭煲内，并盖好锅盖。
- 9. 请在菜单中选择万能美味蒸，并将时间设置为 25 分钟，再按下 [开始/快速] 按钮。



清蒸花蟹

- 材料：花蟹 1 只、牛肉 100g、豆腐 ½ 块、青辣椒 ½ 个、红辣椒 ½ 个、鸡蛋黄 ½ 个、面粉少许
- 烹饪方法
- 1. 请抓住蟹身充分洗净，然后剥下蟹身备用。
- 2. 剔出蟹身里的蟹肉制成蟹肉末。
- 3. 请将牛肉和豆腐切末并与蟹肉末搅拌均匀。
- 4. 请将青/红辣椒切碎后与搅碎的蛋黄拌匀。
- 5. 在蟹壳中撒入面粉，然后用 3 填实，再均匀涂抹 4。
- 6. 请在内锅中加入 2 杯水，放入蒸架后，在上面放上鲜肥的螃蟹。
- 7. 请将内锅放入电饭煲内，并盖好锅盖。
- 8. 请在菜单中选择万能美味蒸，并将时间设置为 30 分钟，再按下 [开始/快速] 按钮。
- ※ 销售的蒸架需另行购买

烹饪指南



蒸文蛤

- 材料：文蛤 2 只、牛肉 15g、鸡蛋清 ½ 个、熟鸡蛋 ½ 个、葱末 1 小匙、蒜末 ½ 小匙、食盐·胡椒粉少许、水 2 杯
- 烹饪方法
- 1. 请将牛肉切成细末。
- 2. 请洗净淤泥后将文蛤切半，用刀取下贝壳上剩余的蛤肉，切成细末。
- 3. 请将切成细末的牛肉和文蛤肉放入碗内，添加适量葱末、蒜末、食盐和胡椒粉调味拌匀。
- 4. 共可放入 4 个贝壳，每个贝壳放入 ½ 左右调味的材料，压实盛满。
- 5. 请在文蛤肉上面均匀涂抹鸡蛋清。
- 6. 请在内锅中放入两杯水，然后放入蒸架。
- 7. 请在蒸架上面放入准备好的文蛤。
- 8. 请将内锅放入电饭煲内，并盖好锅盖。
- 9. 请在菜单中选择万能美味蒸，并将时间设置为 35 分钟，再按下 [开始/快速] 按钮。
- 10. 请将熟透鸡蛋的蛋清和蛋黄分开，蛋清切细末，蛋黄捣碎并用筛网过滤，然后在文蛤上面将蛋黄和蛋清各放一半。

※ 销售的蒸架需另行购买



煮鸡蛋

- 材料：鸡蛋 5 个、水 2 杯、醋 1~2 滴
- 烹饪方法
- 1. 请在内锅中放入鸡蛋、水和醋。
- 2. 请将内锅放入电饭煲内，并盖好锅盖。
- 3. 请在菜单中选择万能美味蒸，并将时间设置为 20 分钟，再按下 [开始/快速] 按钮。



烤鸡蛋

- 材料：鸡蛋 5 个、水 ½ 杯、醋 1~2 滴
- 烹饪方法
- 1. 请在内锅中放入鸡蛋、水和醋。
- 2. 请将内锅放入电饭煲内，并盖好锅盖。
- 3. 请在菜单中选择万能美味蒸，并将时间设置为 20 分钟，再按下 [开始/快速] 按钮。



蒸饺

- 材料：饺子 20 个、水 2 杯
- 烹饪方法
- 1. 请在内锅中倒入 2 杯水。
- 2. 请将蒸架放入内锅，然后均匀摆放饺子。
- 3. 请将内锅放入电饭煲内，并盖好锅盖。
- 4. 请在菜单中选择万能美味蒸，并将时间设置为 25 分钟，再按下 [开始/快速] 按钮。

※ 销售的蒸架需另行购买



清蒸鲜鱼

- 材料：大黄鱼 1 条
- 调味酱：酱油 3 大匙、辣椒粉 1 大匙、蒜末 ½ 大匙、葱末 1 大匙、料酒 2 大匙、水 10 大匙、糖 1 小匙
- 烹饪方法
- 1. 请将黄花鱼洗净处理好，然后在鱼背上以 2cm 的间距切口。
- 2. 请放入适量的材料制作调料酱备用。
- 3. 在内锅中放入黄花鱼，均匀浇入调味酱。
- 4. 请将内锅放入电饭煲内，并盖好锅盖。
- 5. 请在菜单中选择万能美味蒸，并将时间设置为 25 分钟，再按下 [开始/快速] 按钮。



蒸玉米

- 材料：玉米 2 个、水 2 杯
- 烹饪方法
- 1. 请在内锅中倒入 2 杯水。
- 2. 请将蒸架放入内锅，然后放入玉米。
- 3. 请将内锅放入电饭煲内，并盖好锅盖。
- 4. 请在菜单中选择万能美味蒸，并将时间设置为 40 分钟，再按下 [开始/快速] 按钮。
- 5. 烹饪结束后玉米较软，敬请注意。

※ 销售的蒸架需另行购买



蘑菇盖饭

- 材料：糙米 2 杯、褐色酱汁 20g、食盐少许、苏子叶 2 片、南瓜 ½ 个、真姬菇 1 袋
- 烹饪方法
- 1. 将洗净的糙米放入内锅，添水至糙米水量刻度 2 的位置。
- 2. 请将内锅放入电饭煲内，并盖好锅盖。
- 3. 请在菜单中选择糙米 100 后，按下 [开始/快速] 按钮烹饪。
- 4. 南瓜切块加盐微炒。
- 5. 真姬菇拌褐色酱汁备用。
- 6. 煮饭结束后，请将饭搅拌均匀。
- 7. 将糙米饭放入塑模内加入炒好的南瓜，上面再覆盖一层健康糙米饭，控制成型后从模塑内取出。
- 8. 放上用褐色酱汁拌好的真姬菇，最后撒上苏子叶丝。
- ※ 可以根据各家口味选用不同的蘑菇。



蒸番茄鸡蛋

- 材料：番茄 ½ 个、鸡蛋 2 个、牛奶 100g、水 3 小匙、葱花、食盐少许
- 烹饪方法
- 1. 请将番茄洗净控干水分后切成细条。
- 2. 请在圆钵内放入切好的番茄、鸡蛋和食盐后充分搅拌。
- 3. 请在第 2 步准备的材料中加入牛奶、水、葱花充分搅拌后，将其倒入内锅。
- 4. 请将内锅放入电饭煲内，并盖好锅盖。
- 5. 请在菜单中选择万能美味蒸，并将时间设置为 15 分钟，再按下 [开始/快速] 按钮。



蒸西葫芦

- 材料：西葫芦 ½ 个、水 2 杯
- 调味酱：浓汁酱油 2 大匙、葱末 1 大匙、香油 ½ 大匙、辣椒粉 ½ 大匙、辣椒丝少许、糖 1 小匙、蒜末 1 大匙、芝麻盐 ½ 大匙
- 烹饪方法
- 1. 将南瓜切成 1cm 厚的圆形。
- 2. 请放入适量的材料制作调味酱备用。
- 3. 请在内锅中加两杯水，放入蒸架，再放入切好的西葫芦，最后均匀撒上第 2 步准备的调味酱。
- 4. 请将内锅放入电饭煲内，并盖好锅盖。
- 5. 请在菜单中选择万能美味蒸，并将时间设置为 15 分钟，再按下 [开始/快速] 按钮。
- ※ 销售的蒸架需另行购买



炒年糕

- 材料：条型打糕（软打糕）300g、鱼糕 3 张、洋葱 ½ 个、大葱 ½ 根、胡萝卜 60g
- 调味酱：辣椒酱 3 大匙、糖稀 1½ 大匙、糖 1½ 大匙、芝麻盐 ½ 大匙、酱油 ½ 大匙、鱼海带汤水 100ml
- 烹饪方法
- 1. 用流动的水洗净条型打糕并切成适口大小。
- 2. 请将鱼糕四等分，胡萝卜、洋葱切丝，大葱斜切备用。
- 3. 请放入适量的材料制作调味酱备用。
- 4. 请在内锅中放入准备好的材料、酱料和鱼海带汤水。
- 5. 请将内锅放入电饭煲内，并盖好锅盖。
- 6. 请在菜单中选择万能美味蒸，并将时间设置为 20 分钟，再按下 [开始/快速] 按钮。



鲜奶油蛋糕

- 材料：面粉（低筋粉）½ 杯、鸡蛋 2 个、黄油 ½ 大匙、牛奶 ½ 大匙、糖 ¾ 杯、食盐·香草香料少许
- 鲜奶油：鲜奶油 100ml、糖 ½ 杯
- 水果：樱桃 1 个、草莓 3 个、蜜橘罐头 罐、猕猴桃 1 个
- 烹饪方法
- 1. 在面粉内加盐并用筛网过滤。
- 2. 请将鸡蛋的蛋清和蛋黄分开备用。
- 3. 请将蛋清盛入碗中沿一定方向搅拌起沫，起较大泡沫后分数次加糖，继续搅拌至倒置时碗内的蛋清不会流出的程度。
- 4. 在 3 中加少量蛋黄继续搅拌，然后加少许香草香料。
- 5. 4 呈奶油状后加入面粉，充分搅拌直至生面粉完全消失为止。
- 6. 在牛奶中加入热黄油，然后加入 5 和好的面中。
- 7. 在内锅底和侧面略微涂抹一层黄油，然后倒入和好的蛋糕面。
- 8. 请将内锅放入电饭煲内，并盖好锅盖。
- 9. 请在菜单中选择万能美味蒸，并将时间设置为 40 分钟，再按下 [开始/快速] 按钮。
- 10. 请将蒸制完毕的蛋糕凉透。
- 11. 请在盘中倒入鲜奶油，打到泡沫状后，加入糖粉。（将糖放入切刀器搅碎制成糖粉。）
- 12. 请在凉透的蛋糕上均匀涂抹鲜奶油。
- 13. 请用准备好的各种水果装饰。



韩式八宝饭

- 材料：糯米 4 杯、葡萄干 60g、板栗 15 个、大枣 10 个、松子 1 大匙、红糖 100g、浓汁酱油 1 大匙、香油 2 大匙、食盐少许、桂皮粉 ½ 小匙、水 3 杯
- 烹饪方法
- 1. 请将糯米洗净后在水中浸泡 2 小时以上。
- 2. 请将板栗和大枣去皮去核后切成适当大小备用。
- 3. 请在泡好的糯米中加红糖、香油、浓汁酱油、桂皮粉、食盐少许后搅匀。
- 4. 将 3 和所有材料放入内锅，添加 3 杯水，然后再次搅匀。
- 5. 请将内锅放入电饭煲内，并盖好锅盖。
- 6. 请在菜单中选择万能美味蒸，并将时间设置为 40 分钟，再按下 [开始/快速] 按钮。

烹饪指南



年糕烤

- 材料：年糕 100g、煮鸡蛋 2 个、红薯 1 个、披萨饼用奶酪 80g、薄片奶酪 2 张、橄榄油少许、白酱 1 杯、荷兰芹粉少许
- 白酱：面粉 20g、黄油 20g、牛奶 200g、盐、白胡椒粉少许（融化黄油，加入面粉炒一下，再倒入牛奶煮稠后，用盐和白胡椒粉调味。）
- 烹饪方法
 1. 请把红薯洗净，带皮切成圆形。
 2. 请将煮鸡蛋用切割器切片，把年糕放入温水中浸泡。
 3. 请在内锅上均匀涂上橄榄油，一层一层放入红薯、鸡蛋、年糕。
 4. 请在 3 里放入白酱，再均匀放入披萨饼用奶酪，然后将薄片奶酪切成 8 等份放在上面，最后撒一点荷兰芹粉。
 5. 请将内锅放入电饭煲内，并盖好锅盖。
 6. 请在菜单中选择万能美味蒸，并将时间设置为 20 分钟，再按下 [开始/快速] 按钮。



米饭披萨

- 面饼材料：米饭 200g
- 馅料材料：火腿片 4 片、洋葱 4 个、玉米罐头 4 大匙、蟹肉条 2 个、披萨饼用奶酪 80g、披萨饼酱料 5 大匙
- 烹饪方法
 1. 请将洋葱去皮沿蘑菇特有的形状切好备用，蟹足棒保持原来长度撕好备用。
 2. 请将火腿片切成方形，控干玉米罐头的水平。
 3. 请将米饭平铺于内锅底。
 4. 请用汤匙在米饭上均匀涂抹披萨饼酱料，然后均匀放上准备好的材料。
 5. 请将披萨饼用奶酪放在 4 的内容物上面，然后将内锅放入电饭煲并盖紧锅盖。
 6. 请在菜单中选择万能美味蒸，并将时间设置为 20 分钟，再按下 [开始/快速] 按钮。



白米粥

- 材料：大米 1 杯、水 6 杯
- 烹饪方法
 1. 请将洗净的米放入水中浸泡 30 分钟。
 2. 请将泡好的大米放入内锅中，倒入 6 杯水。
 3. 请将内锅放入电饭煲内，并盖好锅盖。
 4. 请在菜单中选择慢炖，并将时间设置为 2 小时，再按下 [开始/快速] 按钮。
 5. 烹饪结束后，请轻轻搅拌。
- ※ 加水量超出标准值时，排出蒸气的同时可能会溢出米汤，敬请注意。



五福粥

- 材料：大米 70g、水 5 杯、红豆·薏米·小米·绿豆·糯米·黑米·玉米·小麦各 7g、食盐少许
- 烹饪方法
 1. 请将洗净的大米、红豆、薏米、小米、绿豆、糯米、黑米、玉米和小麦浸泡约 3 个小时备用。
 2. 在内锅中放入所有材料，加 5 杯水搅拌。
 3. 请将内锅放入电饭煲内，并盖好锅盖。
 4. 请在菜单中选择慢炖，并将时间设置为 2 小时 30 分钟，再按下 [开始/快速] 按钮。
 5. 请在烹饪结束后根据个人口味加入适量的盐轻搅。
- ※ 加水量超出标准值时，排出蒸气的同时可能会溢出米汤，敬请注意。
- ※ 请将所有杂粮按适当比例进行烹饪。



红豆粥

- 材料：大米 1 杯、红豆 1/2 杯、糯米粉 1 杯、红豆水 7 杯
- 烹饪方法
 1. 请将洗净的米放入水中浸泡 30 分钟。
 2. 将豆洗净后放入小锅内加冷水用大火煮沸，倒掉第一遍汤水后重新加入足量冷水，煮至红豆即将绽开为止。
 3. 将煮好的红豆放入筛网内捣碎，只将红豆水滤出。
 4. 糯米粉用筛网过滤 2-3 次后加凉开水制成丸状。
 5. 请将泡好的米、小丸子、红豆放入内锅，然后倒入 7 杯红豆水搅拌。
 6. 请将内锅放入电饭煲内，并盖好锅盖。
 7. 请在菜单中选择慢炖，并将时间设置为 2 小时，再按下 [开始/快速] 按钮。
 8. 请在烹饪结束后根据个人口味加入适量的盐轻搅。
- ※ 如果喜欢有咀嚼感的红豆粒，请根据个人口味加入红豆粒。
- ※ 加水量超出标准值时，排出蒸气的同时可能会溢出米汤，敬请注意。
- ※ 请将所有杂粮按适当比例进行烹饪。



海参粥

- 材料：大米 3/4 杯、水 5 杯、泡好的海参 30g、胡萝卜·洋葱·西葫芦少许、香油 1/2 大匙、汤酱油 1 大匙、食盐少许
- 烹饪方法
 1. 请将洗净的米放入水中浸泡 3 小时。
 2. 泡好的海参切丝。
 3. 胡萝卜、洋葱、西葫芦切碎。
 4. 请将泡好的米和海参、蔬菜、香油、汤酱油放入内锅，加 5 杯水搅拌。
 5. 请将内锅放入电饭煲内，并盖好锅盖。
 6. 请在菜单中选择慢炖，并将时间设置为 2 小时 30 分钟，再按下 [开始/快速] 按钮。
 7. 请在烹饪结束后根据个人口味加入适量的盐轻搅。
- ※ 加水量超出标准值时，排出蒸气的同时可能会溢出米汤，敬请注意。



蕈米粥

- 材料：蕈米 1 杯、水 5 杯、香菇 ½ 个、香油 ½ 小匙、食盐少许
 - 烹饪方法
 - 1. 请将洗净的蕈米放入水中浸泡 12 小时。
 - 2. 香菇切丝。
 - 3. 请将泡好的蕈米、香菇、香油放入内锅，加 5 杯水搅拌。
 - 4. 请将内锅放入电饭煲内，并盖好锅盖。
 - 5. 请在菜单中选择慢炖，并将时间设置为 3 小时，再按下 [开始/快速] 按钮。
 - 6. 请在烹饪结束后根据个人口味加入适量的盐轻搅。
- ※ 加水量超出标准值时，排出蒸气的同时可能会溢出米汤，敬请注意。



松子粥

- 材料：大米 1 杯、水 6½ 杯、松子 ½ 杯、食盐少许
 - 烹饪方法
 - 1. 请将洗净的米放入水中浸泡 30 分钟。
 - 2. 请将松子用搅拌机搅碎。
 - 3. 请在内锅放入泡好的米和搅碎的松子，加 6½ 杯水搅拌。
 - 4. 请将内锅放入电饭煲内，并盖好锅盖。
 - 5. 请在菜单中选择慢炖，并将时间设置为 2 小时，再按下 [开始/快速] 按钮。
 - 6. 请在烹饪结束后根据个人口味加入适量的盐轻搅。
- ※ 加水量超出标准值时，排出蒸气的同时可能会溢出米汤，敬请注意。



鲍鱼粥

- 材料：大米 1 杯、水 6 杯、香油 1 大匙、鲍鱼 1 个、食盐少许
 - 烹饪方法
 - 1. 请将洗净的米放入水中浸泡 30 分钟。
 - 2. 请用刷子刷洗鲍鱼，去除内脏后切片备用。
 - 3. 请将泡好的大米、鲍鱼、香油放入内锅，加 6 杯水搅拌。
 - 4. 请将内锅放入电饭煲内，并盖好锅盖。
 - 5. 请在菜单中选择慢炖，并将时间设置为 2 小时，再按下 [开始/快速] 按钮。
 - 6. 请在烹饪结束后根据个人口味加入适量的盐轻搅。
- ※ 加水量超出标准值时，排出蒸气的同时可能会溢出米汤，敬请注意。
- 参考：根据个人口味，可以用同样的方法烹制虾粥和牡蛎粥。



特味鸡肉粥

- 材料：大米 1 杯、水 4 杯、鸡 ½ 只、鸡汤 3 杯、青辣椒 1 个、红辣椒 1 个、食盐少许
 - 调料：葱末 1 大匙、蒜末 1 大匙、酱油 2 大匙、香油 2 小匙、芝麻盐·胡椒粉少许
 - 烹饪方法
 - 1. 请将洗净的米放入水中浸泡 30 分钟。
 - 2. 请放入适量的材料制作调料备用。
 - 3. 请将准备好的鸡充分煮熟，然后撕成适口大小并在上面加准备的调料搅拌，撇除鸡汤内的油并用纱布过滤备用。
 - 4. 请将青辣椒、红辣椒去籽切丝备用。
 - 5. 请将泡好的米、鸡肉、辣椒、鸡汤放入内锅，加 4 杯水搅拌。
 - 6. 请将内锅放入电饭煲内，并盖好锅盖。
 - 7. 请在菜单中选择慢炖，并将时间设置为 2 小时，再按下 [开始/快速] 按钮。
 - 8. 请在烹饪结束后根据个人口味加入适量的盐轻搅。
- ※ 加水量超出标准值时，排出蒸气的同时可能会溢出米汤，敬请注意。



金枪鱼蔬菜稀饭

- 材料：米饭 70g、金枪鱼肉（罐头）40g、青椒 15g、胡萝卜 15g、水 130ml、黄油·紫菜末各少许
- 烹饪方法
- 1. 撇除金枪鱼肉的油分，用筷子将其分成细丝备用。
- 2. 请将青椒和胡萝卜切丝备用。
- 3. 请在碗内放入米饭、金枪鱼肉、青椒和胡萝卜混合备用。
- 4. 在内锅底均匀涂抹黄油，然后放入 3 的内容物并添水。
- 5. 请将内锅放入电饭煲内，并盖好锅盖。
- 6. 请在菜单中选择万能美味蒸，并将时间设置为 25 分钟，再按下 [开始/快速] 按钮。
- 7. 烹饪结束后请用饭勺搅拌均匀。



土豆胡萝卜粥

- 材料：大米 ½ 杯、土豆 1 个、胡萝卜 30g、水 1½ 杯
- 烹饪方法
- 1. 请将米洗净后放入筛网，将土豆和胡萝卜去皮切丝。
- 2. 请将准备好的材料和水放入内锅。
- 3. 请将内锅放入电饭煲内，并盖好锅盖。
- 4. 请在菜单中选择万能美味蒸，并将时间设置为 20 分钟，再按下 [开始/快速] 按钮。
- 5. 烹饪结束后，请用搅拌机磨碎。

烹饪指南



南瓜汤

- 材料：南瓜 150g、面包粉 1½ 大匙、水 100ml、食盐少许、牛奶 1 小匙
- 烹饪方法
- 1. 挑选熟透的金黄色南瓜去皮去籽后切成细条并用水清洗。
- 2. 请在内锅中放入准备好的南瓜、面包粉和水。
- 3. 请将内锅放入电饭煲内，并盖好锅盖。
- 4. 请在菜单中选择万能美味蒸，并将时间设置为 25 分钟，再按下 [开始/快速] 按钮。
- 5. 烹饪结束后，请将其捣碎，并趁热加牛奶搅拌，也可根据个人口味加入盐。



西兰花粥

- 材料：大米 ½ 杯、西兰花 30g、水 1½ 杯、食盐少许
- 烹饪方法
- 1. 将大米洗净后泡 30 分钟左右。将泡好的大米、水和西兰花放入搅拌机搅碎备用。
- 2. 请在内锅中放入准备好的材料，然后将内锅放入电饭煲并盖紧锅盖。
- 3. 请在菜单中选择万能美味蒸，并将时间设置为 20 分钟，再按下 [开始/快速] 按钮。
- 4. 请在烹饪结束后，根据个人口味加入适量的盐调味并用饭勺搅匀。



红薯苹果粥

- 材料：红薯 100g、苹果 100g、水 50ml
- 烹饪方法
- 1. 请将苹果和红薯去皮切成细条。
- 2. 请将步骤 1 和 50ml 水放入内锅。
- 3. 请将内锅放入电饭煲内，并盖好锅盖。
- 4. 请在菜单中选择万能美味蒸，并将时间设置为 20 分钟，再按下 [开始/快速] 按钮。
- 5. 烹饪结束后，请捣碎拌匀。



粥

- 材料：大米 1 杯、水 8 杯
 - 烹饪方法
 - 1. 请用计量杯量取所需人数份量的米。
 - 2. 请将量取的米淘洗干净。
 - 3. 请将泡好的大米放入内锅中，倒入 8 杯水。
 - 4. 请将内锅放入电饭煲内，并盖好锅盖。
 - 5. 请在菜单中选择粥，并将时间设置为 90 分钟，再按下 [开始/快速] 按钮。
 - 6. 烹饪结束后，请轻轻搅拌。
- ※ 加水量超出标准值时，排出蒸气的同时可能会溢出米汤，敬请注意。
- ※ 份量及凝固时间依个人喜好调整。
(参照下表)

大米	水
0.5 杯	4 杯
1 杯	8 杯

申请故障前的确认事项

故障申报前，请先确认以下事项。

除产品故障以外，不熟悉使用方法，或其他很小的原因也会造成压力电饭煲无法正常运行。此时，请检查下列事项，无需 A/S 服务中心帮助即可简单解决问题。检查下列事项后仍无法解决时，请向 A/S 服务中心咨询。

现象	请确认。	应对措施
1. 偶尔不能煮饭。煮饭时间较长。	电源插头是否被拔掉？ 煮饭时是否停电？ 煮饭过程中是否按下【取消】按钮或进行其他操作？	请插紧电源插头。 长时间停电时，请重新按下煮饭按钮。 请不要在煮饭状态下进行其他操作。
2. 煮饭过程中饭水溢出来。	压力阀是否倾斜？ 是否使用计量杯？ 是否正确调节水量？ 是否准确选择菜单？	请直立压力阀。（可能较热，请注意。） 请参考使用说明书，正确使用
3. 饭太硬或未熟或太熟时	是否正确调节水量？ 内锅底部是否粘有异物？	请根据米量对准测定刻度调整水位。 请清除自动温度传感器的异物。
4. 锅盖旁边漏蒸气。	压力圈部位是否粘有饭粒等？ 是否及时更换压力圈？ 压力圈是否旧了？	请清洁内锅上方侧面与压力圈外侧。（与压力圈接触的部位） 蒸汽外漏时，弄湿压力阀，排出蒸汽、拔掉电源插头后联系客服中心。（密封圈属消耗品。） 压力圈的使用寿命根据使用次数约为 1~3 年，建议定期更换后使用。
5. $E r 1$ ，出现 $E r 3$ 标示时	内部温度太低时显示。	请向 A/S 服务中心咨询。
6. $E r 2$ ，出现 $E r 5$ 标示时	当压力调节喷嘴被阻塞，而导致内部压力较高或内部温度过高时出现。	请向 A/S 服务中心咨询。
7. 不能预约时	是可预约菜单吗？	请确认该菜单能否预约。（参考第23页）
8. 出现 $E r B$ 标示时	当温度感测器有异常时出现。	请向 A/S 服务中心咨询。
9. 底层的饭呈黄褐色时	请在微细饭味调节功能中，将加热温度设置为 -6°C 、 -4°C 、 -2°C 或 0°C 。（参考第21页）	
10. 煮饭或保温时出现异常声音	是否为煮饭时的中继音（煮饭运行音）？ 内锅和热板之间是否有水？	煮饭中继声“哒哒”是正常的操作声音。 请擦拭内锅和热板之间的水。

申请故障前的确认事项

现象	请确认。	应对措施
11. 保温时饭产生异味或变色时	<p>是否持续保温 12 小时以上？是否长时间对预约煮饭的饭进行保温？</p> <p>是否使用烹饪功能？是否经常清洗压力圈？</p> <p>请务必确认清洁盖的结合状态。</p> <p>是否对除白米以外的杂粮/糙米等菜单保温，或与饭勺、冷饭或其他种类的饭一起保温？</p> <p>是否使用充分洗净的内锅、清洁盖、饭勺等？</p>	<p>请不要保温 12 小时以上。 (参考第29页)</p> <p>请不要对长时间预约煮饭做出的饭进行保温。</p> <p>请勿对除白米以外的菜单保温，或放入冷饭及饭勺等异物一起保温。 除白米以外的菜单，由于谷物的特性，相较于白米菜单，保温时可能出现异味。并且，冷饭及饭勺等异物可能导致细菌繁殖及产生异味，因此不建议一起保温。</p> <p>饭勺请务必每次使用时充分洗净，请勿在未清洗的状态下存放或使用。</p> <p>购买产品时附带的新饭勺或暴露于唾液（口水）的饭勺，请务必清洗干净后使用。</p>
12. 按下按钮时出现 标示	<p>产品中是否装入内锅？</p> <p>是否在 110V（电源）电压下使用？</p>	<p>本产品在不装入内锅的状态下不执行煮饭、预约煮饭和保温。请放入内锅后使用。</p> <p>本产品为 120V 专用产品。请正确使用电源。</p>
13. 有黄褐色的饭粘在内锅上时	<p>米是否充分经过淘洗？</p> <p>内锅表面及自动温度传感器表面是否沾有水或异物？</p>	<p>请将米淘净。</p> <p>清除内锅表面及自动温度传感器表面的水和异物。</p>
14. 豆类（杂粮）夹生时，	<p>豆类（杂粮）是否过于干硬？</p>	<p>请将豆类（杂粮）浸泡或煮一会儿之后，再煮饭。 若有浸泡功能，请使用浸泡功能。</p>
15. 按钮不工作时	<p>按钮不工作吗？</p>	<p>请正确触摸按钮的中央部分。使用木头或塑料等按下按钮时，不会有反应。</p>

