

Cuchen Rice Cooker User's Manual

CRH-TWK1040WUS / TWK0640WUS

For 10/6 persons

Applied for all Series

For Household use

Thank you very much for purchasing the Cuchen Rice Cooker.
For correct use of the product, ensure to read the user manual before use.
This user manual is designed for the Cuchen Rice Cooker and may contain
different images or content from the product you purchased.
This user manual may change depending on company's situation.
Please keep it well after you read it.

CUCHEN*

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.**

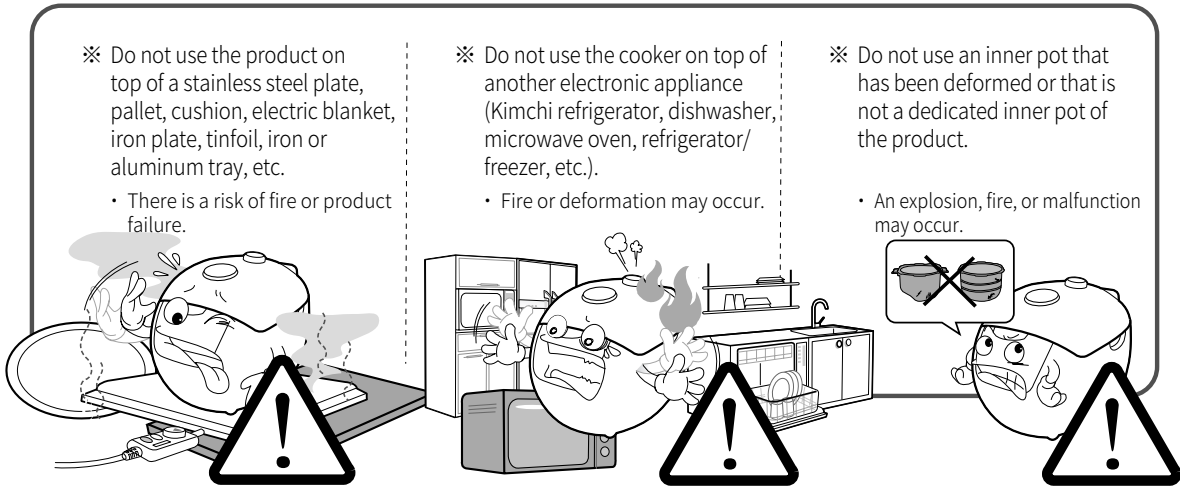
※ **CAUTION: To Reduce The Risk Of Electric Shock, Cook Only In Removable Container.**

HOUSEHOLD USE ONLY

SAVE THESE INSTRUCTIONS


Important Safety Precautions


Be sure to read the User's Guide for proper use. The purposes of these precautions are to ensure safe and proper use of the product, and to prevent danger and property damage that may occur to people or pet.




• This guide was created for common use for multiple products and may contain images or contents that are different from the product purchased.

Risks and damages caused by incorrect use are classified as below.


 It is about a particularly high risk of death or serious injury may occur.
DANGER

 It is about a risk of death or serious injury may occur.
WARNING

 It is about risks that minor injury or property damage may occur.
CAUTION



• This device is not designed for use by persons (including children) who lack physical, sensory or mental abilities, or who lack the experience and knowledge to safely use the device without supervision or direction.
(It is strongly recommended to watch out children not to play with the device.)

 **DANGER** Careless uses may result in death or serious injury. **(Fire, burn, electric shock, injury, failure)** Please be informed «**Forbidden**» that you should not do.

- Do not use at a condition that overloading the power cord.
Please avoid the followings as the power cord may be overheated and it may cause fire;
Scratching / Modification / Placing close to a heating equipment / Bending / Pulling / Bundling tie for use / Trampling / Twisting / Using the cord wrapped around the power outlet / Lifting objects / When not in use for a long time
- The product must be unplugged before cleaning and / or other maintenance.
- Ensure to prevent the plug or power cord from bitten by pet or struck by sharp metal objects such as nails.
- Do not use if the power cord or plug gets damaged or the power outlet becomes loose.
- Do not expose the power plug plugged into a power outlet to steam.
- Do not plug multiple electrical appliances into a single outlet at the same time.



INSTALLATION

- This product discharge hot steam which may go over 1.5 m in height.
- Please secure a enough space above the product to install.
- Do not install the product on a sloping surface and do not apply excessive force or impact on the product.
- Be careful not to let your hands, feet, or other objects tangled in the power cord and cause the product to fall.



DANGER

Careless uses may result in death or serious injury. (**Fire, burn, electric shock, injury, failure**) Please be informed «**Forbidden**» that you should not do.

- Stop using the product immediately if it is malfunctioning or damaged.

Then pull out the power plug, and contact the Cuchen Customer Center.

[Examples of malfunction and damage]

- There are cases where the power cord is damaged or the power is off.
- The power cord and power plug are unusually hot.
- The product is deformed and unusually hot.
- Smoke comes out from the product and it smells like burning.
- The product was dropped from a high place.
- The product is still warm even when not in operation.

- Do not use the product near a heat source such as direct sunlight, gas stove, lighter, heating appliance, or furnace.
 - Do not install or clean the product in a sink, bathroom or other places where water can enter.
 - Do not use or store flammable gas or materials near the product.
 - Do not install the product in a dusty place or where there are chemical substances
 - Do not use the product on top of a rice container, multi-purpose rack, etc.
 - Do not spray liquids on terminals such as power plugs.
 - When removing the power plug, do not pull on the cord, but instead grab the power plug to remove it. (Do not use with wet hands)
 - Be sure to insert the power plug into outlet completely, and do not plug and unplug the power cord repeatedly many times.
-



DURING USE

- This device is designed for household and similar uses such as;
 - For kitchens in shops, offices, and other
 - For customers in hotels, motels, and other residential accommodations.
- Do not put a decorative cover, cloth, or other objects on the lid while using the product.



WARNING

Careless uses may result serious bodily injury or property damage. Please be informed «**Warnings**» that you should take note.

- Do not touch the inside of the inner pot, pressure weight, clean cover, etc. during or right after cooking of rice or food as they are extremely hot.
 - Do not use the product without the inner pot while putting the clean cover, a metal container, or a stick in the product.
 - Do not put your face or hand near the steam outlet during or right after cooking.
 - Do not cook by a method other than the provided, such as by cooking grains in excess of the given ratio
 - When cooking is in progress, do not turn the lid handle to the opening direction or press the lid open button.
 - Never cook rice or food without the inner pot when using the product.
 - Do not unplug the product or press any other menu button while cooking.
 - Do not use this product for children to play with.
-



CAUTION

Careless uses may result minor bodily injury or property damage. Please be informed «**Cautions**» that you should take note for the use of this device.

- Always keep the auto temperature sensor / temperature sensor clean, free of foreign substances (rice or other food, etc.) and moisture. (Product with IR/Thermoguard Sensor) Do not clean the IR temperature sensor part and the rubber material surrounding the thermoguard temperature sensor with a sharp object, coarse scrubber, or a scrubby dishcloth but clean with a soft dishcloth.
- Keep a distance of at least 30cm from the product body during use.
- Do not place magnetic objects on the lid nor use it near objects with strong magnetic.
- After cooking, be sure to wipe the water inside the body
- In the event of a power outage during cooking, the steam exhaust device may operate, and the product may spew out the contents



DURING U S E

- Keep the PE bag packaging material out of reach of children or discard it.
- Do not use dishwasher machine to clean accessories such as Clean Cover, Inner pot etc. (damage and discoloration occur).
- Make sure to install the clean cover for cooking or warming rice, or cooking with a menu item.
- Do not use warming function for foods that are high susceptible to spoilage (red bean rice, mixed food, croquette, gratin, etc.) other than white rice.



CAUTION

Careless uses may result minor bodily injury or property damage.

Please be informed «**Cautions**» that you should take note for the use of this device.

-
- 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 sikkhye, seaweed soup, curry, fried food, etc.
 - If rice sticks or burns depending on the menu on the stainless steel inner pot, soak the pot in warm water or use the [Inner Pot Soaking] function to wash.
 - When moving, hold the bottom of the product with both hands. (Do not use outdoors)
 - Make sure to clean the product after cooking a menu item with Steam Dish, Healthy Porridge function.
 - When cleaning outside of product (especially the metallic part) and the clean cover, do not use a coarse scrubber, metallic scrubber, brush or abrasive etc. to clean.
 - Depending on the use environment, the sensitivity of the touch button may be reduced, but the operation mode doesn't change.
 - Clean the inner pot, pressure packing, clean cover packing, and clean cover more frequently for better taste of rice.
 - Do not fill the pot more than the maximum capacity to use the product.
 - Recommended scrubbers for cleaning inner pot: Microfiber / Sponge / Mesh (Do not use iron/green/burnt pot scrubbers)
 - Turning the locking handle immediately after cooking or during warming may scratch the inner pot due to the residual pressure. Wait 2~3 seconds until the residual pressure is completely discharged then turn handle to lock position to prevent peeling off 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 it. If the inner pot coating is scratched or peeled off due to the customer's fault, the service will be charged even within the warranty period.
 - Do not use a metallic rice scoop or spoon to scoop rice which may damage the coating of the inner pot, rather use plastic or wooden rice scoops.
 - Do not store metal kitchen tools such as knife and scissors in the inner pot that can scratch or deform it.
 - When cooking, if there are rice or foreign substances on the outside surface of the inner pot, steam leakage/overflow when boiling may occur which cause odors and malfunctions.
 - Since the rice attached to the inner wall of the inner pot can be hard, be careful not to eat it together with rice.
 - When using accessories other than Cuchen's ones for Steam Dish, be careful as it may cause deformation of the product and the steam plate. (Steam plate can be purchased separately).
 - If you use the product on top of a rice container or multipurpose shelf, pull the cooker or shelf out for cooking.
 - Do not spray inject pesticides or chemicals into the product to clean it.
 - When inserting the inner pot into the main body, align the groove with the handle of the inner pot and check if there are grains of rice or foreign substances inside.
 - If you are using an artificial cardiac pacemaker or another electric medical assistant device, please consult a physician before using this product.
 - Do not insert the inner pot and close the lid with the lid handle in the lock position. (Only for pressure rice cooker)
 - Do not boil or cook foods (beans, red beans, tomatoes, etc.) other than the designated menu items.
 - When cooking food that has bones such as braised short ribs, the coating of the inner pot may be scratched, so season it in a separate container before putting it into the pot.
 - If foreign substances or food residues are stuck on the inner pot and cannot be removed easily, soak the pot in water sufficiently and clean it.
 - Do not warm ingredients other than rice inside the inner pot, such as pork cutlet sauce and jjajang, since it causes coating damage due to salt.



DURING USE

- Never use cooking and menus of the product without the inner pot.
- Do not put a decorative cover, cloth, or other objects on the lid while using the product.
- Do not unplug the product or press any other function button while cooking.
- Never use it for children to play with this product.



DANGER

Careless uses may result in death or serious injury. **(Fire, burn, electric shock, injury, failure)**
Please be informed «**Forbidden**» that you should not do.

- Do not use the product with a metal object such as aluminum foil putting on the product or the outer surface of the inner pot. As this is an electrical device, there is a danger of fire when using the product with following metals and objects; A stainless steel plate, pallet, steel plate, tinfoil, copper pipe, all kind of iron, aluminum tray, cushion, electric blanket, or on objects of long hair like carpets
- Remove the power plug before cleaning the product, and do not sprinkle water on it or wipe it with benzene, thinner, etc.
- 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.
- Do not insert any foreign materials into the suction inlet or a gap on the product. If foreign materials have entered the product, unplug the product and contact Cuchen Customer Center.
- Do not use the inner pot for other cookware as it may cause the coating to peel off. (Other company's products, gas ranges, Electric Cooktop, Microwave Oven, etc.)

Warranty Period

Type	Detail Type	Warranty
Malfunction	within 14 days of purchase	Free service, exchange, refund
	Within 1 month of purchase	Free service
	More than 1 month of purchase	Free service
	More than 1 year of purchase	Paid service
Reclaim	Same defect 3 times (within 1 year)	Free service or Exchange
	Same defect 3 times (more than 1 year)	Paid service
Material supply delay	More than 1 month of Material supply delay (within 1 month)	exchange
consumer negligence	Consumer negligence (regardless of warranty period)	Paid service
etc	Failure due to natural disaster	Paid service

Packing Method

Type	Detail
Packing Standard	When packing the item, it must be packed appropriately for transportation according to the nature, weight, size (volume), etc. of the shipment. "The courier packaging method according to the type of item is as follows Home Appliances: Buffer packaging with Styrofoam or air caps inside the box to prevent the contents from moving and to absorb external impact well."
Packing Method	"① Select an appropriate box suitable for the size and weight of the item. └ Use 'adequate space' and 'boxes that do not differ too much from goods' in order to use packaging buffer material that will act as a buffer inside the box. ② Goods are individually wrapped. └ Use packaging buffers to individually wrap only products to cushion and prevent scratches. ③ Pack the box. └ For safer packaging, close and seal the box when the space is filled and the buffer packaging is completed. "
Caution	"Precautions are displayed on the outside of the box (check whether the precautions sticker can be attached when shipping by UPS) The type and quantity of the transport, special precautions for transport, and the estimated delivery date are displayed on the outside of the transport. For items that are fragile or vulnerable to impact, refrain from using courier as much as possible. In case of unavoidable use, 'be careful of fragile' or 'easy to break', 'handle with care', 'care for top and bottom', etc. are indicated."

Read This Before Contacting Customer Service

Please check the following table before contacting Customer Service.

Electric pressure rice cooker may be malfunctioned even though it is not defective when you are not familiar with the use of 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 Cuchen's Customer Service. Even after if the problem continues, contact Cuchen's Customer Service.

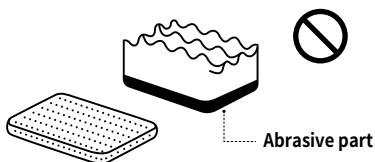
Symptom	Please Check.	How to Troubleshoot
1. Unable to cook occasionally. Takes too long to cook.	Is the power plug unplugged?	• Insert the power plug firmly.
	Has the power gone out while cooking?	• In the case of power outage for a long time, start over again.
	Did you press the [CANCEL] button or do any other operation while cooking?	• Do not operate other buttons while cooking.
2. Water spews out during cooking.	Is the pressure weight tilted?	• Straighten the pressure weight. (Be careful, it can be hot.)
	Did you use the measuring cup?	
	Did you add the right amount of water?	
	Did you select the right mode?	
3. Rice gets overcooked or undercooked.	Did you add the right amount of water?	• Adjust the amount of water according to appropriate water level scale for the number of servings to cook.
	Is the bottom of the inner pot free of foreign substances?	• Remove foreign substances from the automatic temperature sensor (IH sensor) surface.
4. Steam escapes from the side of the lid.	Are there any grains of rice stuck to the pressure packing?	• 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)
	Did you replace the pressure packing on time?	• 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.)
	Is the pressure packing worn?	• 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. E1, E3 message appears.	These appear when the internal temperature is too low.	• Please contact Customer Service.
6. E2, E5 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.
8. E8 message appears.	This error message appears 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 and adds savory flavor and aroma to the cooked rice.	• Set the heating temperature of the fine-tuning taste function to -6°C, -4°C, -2°C or 0°C.
	Did you choose Sticky Rice and set the warming heat to between 2°C and 6°C for the fine-tuning taste function?	
10. The cooker makes a noise while cooking or keeping rice warm.	Do you hear a fan noise while cooking?	• The rice cooker features a fan to cool the internal components. This is the sound of the fan spinning. This is normal, not a failure.
	Does the rice cooker make a buzzing sound while cooking or keeping rice warm?	• The buzzing noise during cooking or warming is a normal sound made by the IH pressure rice cooker. This is normal, not a failure.

Read This Before Contacting Customer Service

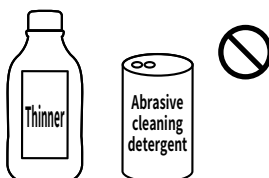
Symptom	Please Check.	How to Troubleshoot
11. Rice develops a smell or discolors while being kept warm.	Did you keep the rice warm for more than 12 hours? Did you warm the rice that was cooked using the preset option with a long time setting?	<ul style="list-style-type: none"> Do not warm the rice for more than 12 hours.
	Did you use a dish-cooking function? Did you clean the pressure packing on a regular basis?	<ul style="list-style-type: none"> Do not warm the rice that has been cooked using the preset option with a long time setting.
	Did you warm such as mix grain other than white rice, or did you keep a spatula, cold rice, or other types of rice together?	<ul style="list-style-type: none"> Do not warm items other than white rice, or warm together with cold rice and foreign substances such as spatulas. Due to the characteristics of grains, menus other than white rice may generate more odor during warming compared to white rice. In addition, it is not recommended to keep warm together with cold rice and foreign substances such as spatulas since they can cause bacteria to grow and produce odors.
	Did you use the inner pot, clean cover, and spatula that were thoroughly cleaned?	<ul style="list-style-type: none"> Be sure to clean the used spatula thoroughly after each use, and do not store or use it before cleaning it. Please make sure to clean the spatula included inside the new product or exposed to saliva before using it.
12. L appears when a button is pressed.	Is the inner pot inside the rice cooker?	<ul style="list-style-type: none"> 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.
	Did you use 220V power source?	<ul style="list-style-type: none"> This product is only for 120V. Please use correct power input.
13. Rice is stuck to the inner pot and has turned brown.	Did you wash and rinse the rice thoroughly?	<ul style="list-style-type: none"> Always wash and rinse the rice well.
	Are there any foreign substances on the surface of the automatic temperature sensor?	<ul style="list-style-type: none"> Remove foreign substances from the inner pot surface and the Automatic temperature sensor surface.
14. Beans and mixed grains come out undercooked.	Are the Beans(Mixed Grain) too dry?	<ul style="list-style-type: none"> Soak the beans and/or mixed grains in water before cooking. If there is soaking function, please use it.
15. The buttons do not work.	Do the buttons not work?	<ul style="list-style-type: none"> Press the center of the buttons firmly. The buttons do not work if pressed with a wooden or plastic object.

How to maintain inner pot ✧ Unplug the power cord and make sure the main body, inner pot, and clean cover are cool enough before cleaning it.

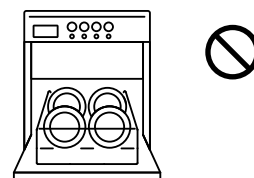
Not allowed to use for rice cooker cleaning



Metallic scrubber / Nylon scrubber /
The abrasive part of the sponge scrubber etc.



Thinner / Benzene / Abrasive cleaning detergent /
bleach / antiseptic alcohol etc.



Dish washer / dish dryer

Service Center Contact Point (Manual, Maintenance, Customer Service, Etc)

01.WEB Cuchenusamall

www.Cuchenusamall.com

Cuchen service center shortcut ▶



02.Call



Toll free

(888)742-2588

Email : service@cuchenusamall.com

working hours :Monday-Friday, 6AM to 3PM PST

• 03.Preparing for a quick after sales service •

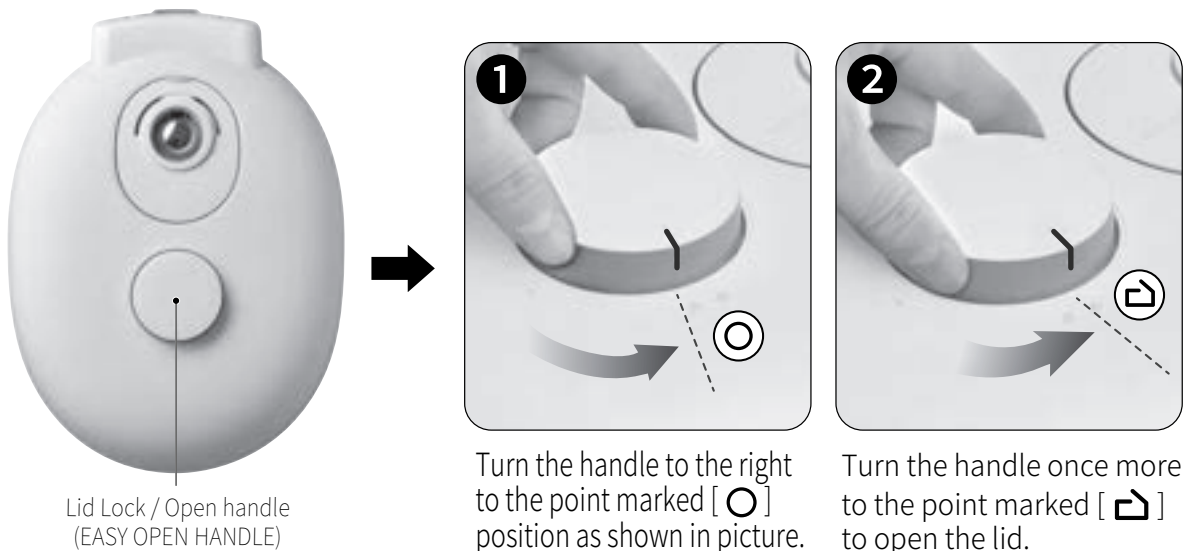
- ① Manual and Warranty card ② Evidence of purchase (Receipt, etc) ③ Product Serial No. (Bottom side of product)

Part Names

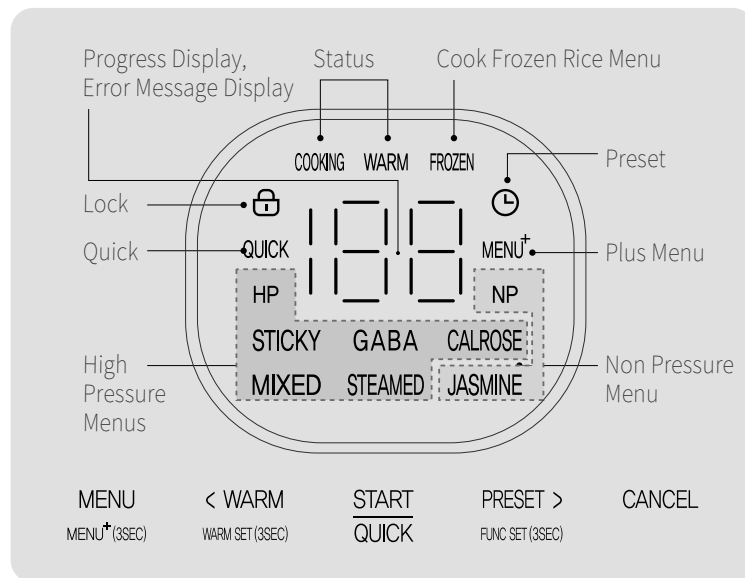


How to Use EASY OPEN HANDLE

This product is equipped with an Easy-Open Handle without separate lid opening button which allows you to easily lock and open the lid at once simply with the handle.



Display Names



[What is the **Menu+** function?]

This is a menu function that develops an optimized cooking algorithm for 15 Menus each to be able to cook a meal that meets the customer's taste.

※ Selecting by touching the menu button for more than **3 seconds**.

Menu+ Function		
Recipe	Super Grain	
① Congee	② Chicken Soup	⑪ Oats
③ Mac and Cheese	④ Pulled Fork	⑫ Quinoa
⑤ Grits	⑥ Frittata	⑬ Chickpeas
⑦ Gumbo	⑧ Jambalaya	⑭ Kamute
⑨ Cioppino	⑩ Chili	⑮ Lentils

※ For detailed usage of the buttons on the display panel, refer to the guide below.

Control Panel Functions and Names

Control part	Touch Once	Touch Twice	Long Touch for 3 sec.
MENU MENU+ (3SEC)	<ul style="list-style-type: none"> Used to select a menu (8 rice menus → automatic cleaning → soaking inner pot) 		<ul style="list-style-type: none"> Used to select menu+ (15 menus)
< WARM WARM SET (3SEC)	<ul style="list-style-type: none"> Used to select keep warm (on standby screen) Used to change the setting, when setting a function 	<ul style="list-style-type: none"> Used to select Warm / Reheat (During warming) 	<ul style="list-style-type: none"> Used to set the automatic warming (on standby screen)
START QUICK	<ul style="list-style-type: none"> Used to start the operation after selecting the menu Used to activate a function after selecting function (Function: voice control, warming temperature, fine-tune the taste) 	<ul style="list-style-type: none"> Used for quick cooking (menus available for quick cooking) 	<ul style="list-style-type: none"> N/A
PRESET > FUNC SET (3SEC)	<ul style="list-style-type: none"> Used to preset the cooking time. Used to change items when selecting functions (Function: voice control, warming temperature, fine-tune the taste) 		<ul style="list-style-type: none"> Used to set the volume control, fine-tune taste function (on standby screen)
CANCEL	<ul style="list-style-type: none"> Used to cancel all functions. 	<ul style="list-style-type: none"> N/A 	<ul style="list-style-type: none"> Used to cancel operation while cooking

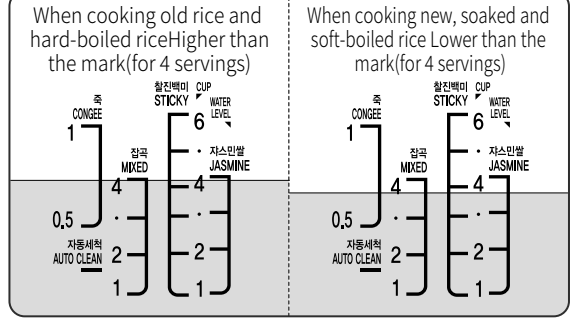


[Power Saving Mode Function] it is used to minimize standby power consumption in standby mode.

- After 1 minute passes without any input in standby mode, it enters to power saving mode.
- If you press any button or operate the lid combined handle during power saving mode, it wakes up from the power saving mode.

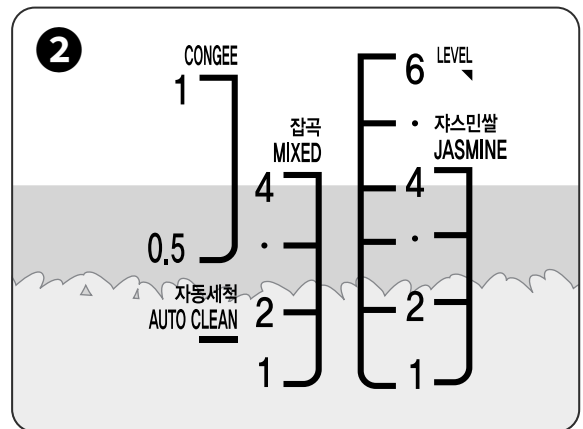
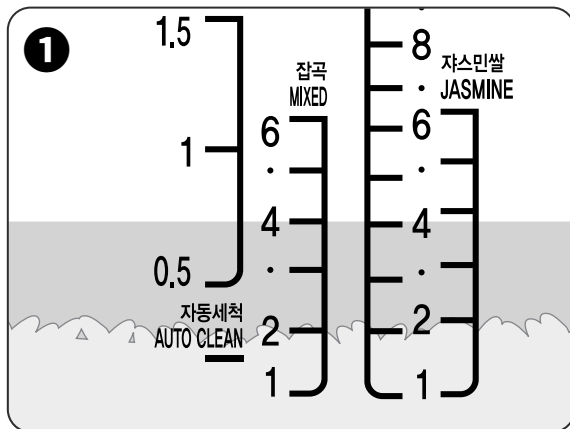
How to Cook Tasty Rice

Rice Type	Water Adjustment
① When cooking old rice	Higher than the mark
② When cooking new rice	Lower than the mark
③ When cooking soaked rice	Lower than the mark
④ To make hard-boiled rice	Lower than the mark
⑤ To make soft-boiled rice	Higher than the mark



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

Water Adjustment Mark Guide



① The water level is for 10 persons model based on 4 servings of white sticky rice.

② The water level is for 6 persons model based on 4 servings of white sticky rice.

※ Wash 4 cups of rice using a measuring cup, put it in the inner pot, then adjust the water level of the white sticky rice in the inner pot to level 4.

How to Store Rice

	Good Places	Bad Places
Storage Location	<ul style="list-style-type: none"> Low temperature and cool Low humidity and good ventilation 	<ul style="list-style-type: none"> Hot place where boiler pipes pass Under direct sunlight Below the sink
Purchased Rice Amount and Storage Period	<ul style="list-style-type: none"> It is recommended to purchase rice in small packages (5-10kg) and cook rice within 2 weeks after opening the bag. 	

- Be sure to measure rice using a measuring cup and fill water exactly to the water level mark in the inner pot.
- Place the inner pot on a flat surface and adjust the water level to the water level mark in the inner pot.
- If the amount of rice and water do not match, the rice may become dry, undercooked, or too sticky.

If There Is an Odor During Warming

- ❶ if the lid area is not cleaned properly, bacteria may grow and cause odors during warming.
Clean the product regularly.
- ❷ If you continue to use without cleaning it, bacteria from spoiled rice will multiply and cause odors.
You should clean the inner pot and accessories frequently.
Put water and vinegar to the inner pot, operate Auto Cleaning, and wash thoroughly.
(Water on the Auto Cleaning mark + 1 tablespoon of vinegar)
- ❸ If you do warming rice without cleaning it thoroughly after cooking a stew or steamed food, the odors may seep into the rice.

If Discoloration Occurs When Warming

- ❶ When using glutinous rice or old rice that has been produced for more than 1 year/milled for more than 3 months, discoloration may occur.
- ❷ Adjust the degree of discoloration by using the temperature control/heating amount control function.

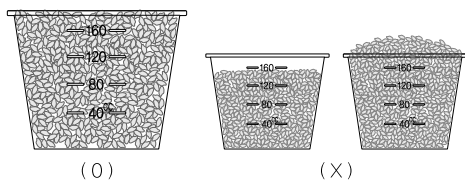
How to Eliminate the Odor When Cooking with Aged Rice

- ❶ The longer the rice has been aged, the more it will smell when cooked, especially during the warming process.
To prepare rice for breakfast, take out the rice in the evening the day before, and place it in water with a drop of vinegar, then rinse it. The next morning, rinse it again with lukewarm water before cooking to prevent odor.

If the Rice Cooked Less Sticky With Aged Rice

- ❶ The cooking can vary depending on the condition of the rice, rice storage methods, and water adjustment, etc.
- ❷ Please add about half a unit of water more than the recommended water level for the number of servings.
If it's difficult to adjust the water, cook using the Frozen White or Frozen Mixed Grain menu.

Please accurately measure the rice by measuring cup according to the number of servings.

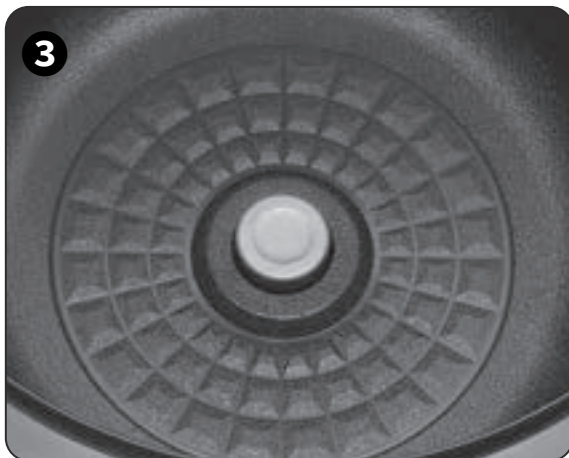


• 1 cup of the measuring cup is for 1 serving.

Place garlic in the rice container if you need to prevent insects in rice.

- Rice that has been stored for a long time or dry rice with reduced moisture can be crumbly or hard when cooked and may develop an odor quickly during warming.
- Even newly harvested rice can become dry and lose moisture due to improper storage.
- The bottom of the rice may become slightly burnt and turn a light brown color.
This is known as [Melanoising Phenomenon] and it imparts the rich aroma and flavor to the rice, making it savory flavor and tasty.

How to Maintain the Product Regularly



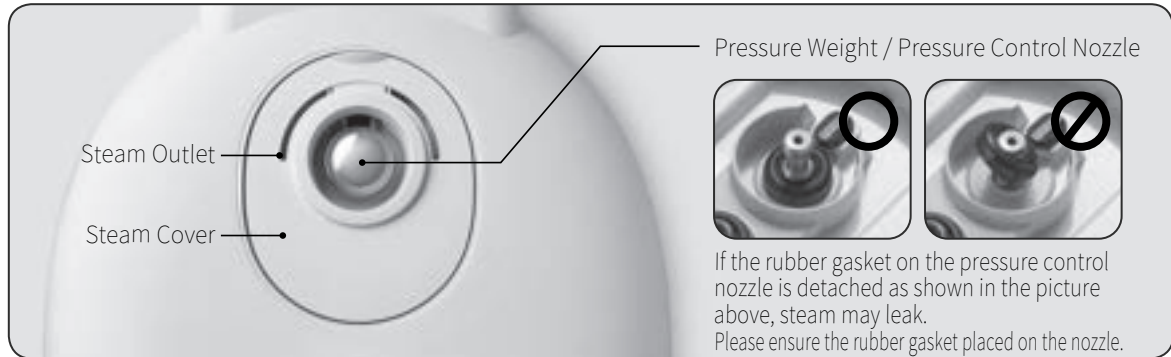
- 1** Please clean it with kitchen detergent and a soft cloth or sponge, otherwise Inner pot may be damaged or deformed.
- 2** Rinse a kitchen towel in hot water and wring it, then wipe off foreign substances.
Keeping the pressure packing clean will maintain the product's performance and prevent odor.
- 3** Remove the inner pot and ensure to remove any foreign substances from the automatic temperature sensor and the bottom surface.
It cause failure to detect temperature which can cause undercooking, abnormal operation or a fire.
- 4** Detach the water tray on the back of the product and clean it thoroughly with kitchen neutral detergent and a sponge.

If you don't clean the product thoroughly, it can cause odors during the warming.

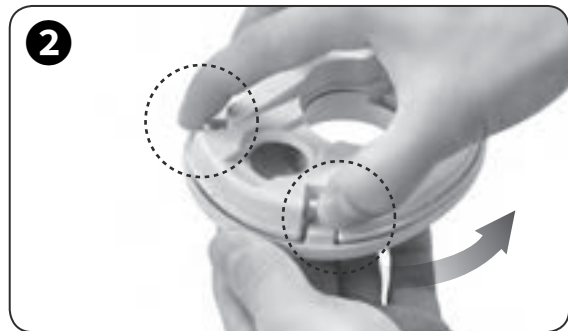


- Do not clean the sensor and its surroundings with sharp objects, rough scrubbers, or abrasive towels.
- Be careful not to damage (break) the sensor's metal plate (it can lead to a poor performance).
- Always use a cleaned rice scoop for hygiene and safe use.
- If you reuse a rice scoop without cleaning it, the rice in Warming may easily deteriorate (odor, discoloration).
- Please be cautious that during hot and humid summer season, bacteria can multiply on the rice scoop actively.

How to Clean Clogged Pressure Nozzle



How to Clean Steam Cover



- 1 Please remove the steam cover as shown in the picture.
- 2 Press the two hook levers in front and lift the top cover to separate it for cleaning.
- 3 When assembling the steam cover, align the grooves and ensure to firmly press the cover downward and fit.
- 4 When attaching the steam cover, place it to the lid then press the front part to place it firmly.




Do not touch (clean) the product immediately after cooking or during the warming process. There is a risk of burned.

- The Auto Cleaning mode can remove and clean foreign substances from the steam outlet device.
- If there is water around the pressure weight, be sure to wipe it away with a well-squeezed towel before use.

How to Cook With Basic Functions

1 When setting normal rice cooking menu

MENU
MENU⁺(3SEC)



2 When selecting White Sticky


— —

HP Flashes

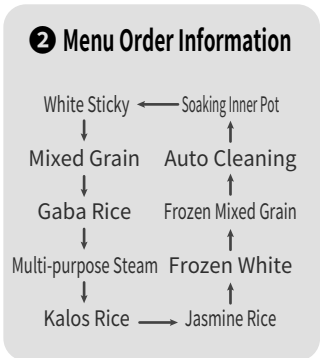
STICKY GABA CALROSE
MIXED STEAMED JASMINE

3 Cook normal cooking (touch once)
Cook quick cooking (touch twice)

START
QUICK




- 1** Touch the [MENU] button in standby screen.
- 2** Press [MENU] to select a rice menu you want to cook on the screen.
 - ※ High Pressure Menu: White Sticky, Mixed Grain, Gaba Rice, Multi-purpose Steam, Kalos Rice, Frozen White
 - ※ Non Pressure Menu: Jasmine Rice, Frozen Mixed Grain
- 3** By the time to complete setting up tasty rice cooking, press [START/QUICK] button.
- 3** (Option) To set Quick Cooking, press [START/QUICK] button (touch twice).
 - ※ Quick Cooking available menu: Sticky Rice, Mixed Grain
 - ※ When operating Quick Cooking, the screen displays High Pressure.



How to cook Menu⁺ Rice Function

1 When setting Menu⁺ function

MENU
MENU⁺(3SEC)




2 Select Functional Mixed Grain/Varieties

— — — —

HP MENU⁺

3 Start cooking (touch once)

START
QUICK




- 1** Touch [MENU] and hold (3 sec) in standby screen to enter into Menu+ Function.
- 2** Select Functional Mixed Grain and Varieties you wish to cook (Recipe/Super Grain Menu)
The 15 menus+ menus are displayed sequentially according to the order below.
 - ※ Recipe: ①Congee ②Chicken Soup ③Mac and Cheese ④Pulled Fork ⑤Grits ⑥Frittata ⑦Gumbo ⑧Jambalaya ⑨Cioppino ⑩Chili
 - ※ Super Grain: ⑪Oats ⑫Quinoa ⑬Chickpeas ⑭Kamute ⑮Lentils
- 3** At Tasty Rice cooking stage, press the [START/QUICK] button.
 - ※ Only the Super Grain menu is automatically selected when you press the start button on the standby screen after cooking the super grain menus in Menu+, and "White Sticky" is selected after cooking the recipe menus. And when you press the menu button in standby mode, "White Sticky" is selected.

How to Set Frozen Rice Cooking


1 When setting Frozen Rice menu

MENU
MENU⁺(3SEC)




2 When selecting Frozen White

FROZEN Flashes
 — —
STICKY GABA CALROSE
 MIXED STEAMED JASMINE



3 Start cooking (touch once)

START
QUICK



- 1** Touch the [MENU] button in standby screen.
- 2** Press [MENU] to select a Frozen Rice menu you want to cook on the screen.
7 times of menu button for Frozen White(White Sticky and Frozen menu flash), 8 times of menu button for Frozen Mixed Grain (Mixed Grain, Frozen flashes)
- 3** By the time to complete setting up tasty rice cooking, press [START/QUICK] button.

White Sticky / Mixed Grain Quick Cooking Menu Guide



[White Sticky Quick Cooking Menu]

- White rice can be cooked quickly in the 11 minutes (based on 1 serving).
- In standby mode, press the [START/QUICK] button twice consecutively in the Sticky White menu to use quick cooking mode for reducing the cooking time.
- White Sticky Quick Cooking is recommended 4 servings or less for the 6 persons model and 6 servings or less for the 10 persons model, but it may not be as good as normal cooking.
- Soaking the rice before cooking it in White Sticky Quick Cooking mode may cook even tastier rice.



[Mixed Grain Quick Cooking Menu]

- Mixed Grain can be cooked quickly in the 27 minutes (based on 1 serving).
- In standby mode, press the [START/QUICK] button twice consecutively in the Mixed Grain menu to use quick cooking mode for reducing the cooking time.
- Mixed Grain Quick Cooking is recommended 4 servings or less for the 6 persons model and 6 servings or less for the 10 persons model, but it may not be as good as normal cooking.
- Soaking enough before cooking for black beans, red beans, or others may improve the rice being soggy.
- Variations in the ratio of grains, water temperature, and excessive water can affect the cooking time.

Completed cooking menus will start as the remembered menu when cooking is started again in the standby screen (except for the Multi-purpose Steam and Recipe menus).



- Maintaining the automatic temperature sensor in a clean condition will always allow you to cook flavorful and tasty rice.
- When cooking starts, the estimated cooking time will be displayed automatically.
- Before steam is discharged, you will hear a voice navigation saying, "Steam will be discharged from now on. Please be careful for safety.", then steam will be automatically discharged, please be careful not to be surprised or get burned.
- When cooking is completed, it will automatically switch to the warming. / Immediately after cooking, stir the rice well.

How to Cook Multi-purpose Steam

1 When setting Multi-purpose Steam

MENU
MENU⁺ (3SEC)



2 Display for selecting Multi-purpose Steam



HP

STICKY GABA CALROSE
MIXED STEAMED ASMINE



3 Setting for Cooking time

< WARM: PRESET >
WARM SET (3SEC) FUNC SET (3SEC)



4 Time setting adjustment in 5-minute increments."



HP

STICKY GABA CALROSE
MIXED STEAMED ASMINE



5 Start Multi-purpose Steam (touch once)

START
QUICK



6 Cancel input

CANCEL



- 1 Press the [MENU] button on the standby screen.
- 2 Press the [MENU] button to select the Multi-purpose Steam menu you want to cook.
- 3 After selecting the Multi-purpose Steam menu, press the [<] and [>] buttons to set the cooking time.
[<] Button: Decreases time by 5 minutes each press / [>] Button: Increases time by 5 minutes each press.
- 4 Multi-purpose Steam time can be set in 5-minute increments from 15 minutes to 90 minutes. (Initial default is 20 minutes)
- 5 When the Multi-purpose Steam is completed, press the [START/QUICK] button.
Once the Multi-purpose Steam starts, the remaining cooking time will be displayed in minutes on the display.
- 6 When entering Multi-purpose Steam settings, pressing the [CANCEL] button will cancel all settings and return to standby mode.

Cooking time for each menu and how to use the cooking menu

Menu Name	Pressure	Cooking Amount		Cooking Time	How to use menu
		For 10 persons	For 6 persons	Common	
White Sticky	High	1~10 Serving	1~6 Serving	Approx. 21~33 min.	Rice, black Rice
Mixed Grain	High	1~6 Serving	1~4 Serving	Approx. 37~43 min.	Mixed grain rice, five-grain rice, rice with nuts, mushroom bamboo shoot rice
Gaba Rice	High	1~6 Serving	1~4 Serving	Approx. 46~56 min.	Brown rice 100, mushroom tian, brown rice with seasoned vegetables, green tea rice with chicken breast, sprout rice
Multi-purpose Steam	High	-	-	Approx. 15~90 min.	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
Kalos Rice	High	1~6 Serving	1~4 Serving	Approx. 35~44 min.	Kalos Rice
Jasmine Rice	Non	1~4 Serving	1~2 Serving	Approx. 38~42 min.	Jasmine Rice
Frozen White	Non	1~6 Serving	1~4 Serving	Approx. 35~45 min.	Frozen White Rice
Frozen Mixed Grain	High	1~6 Serving	1~4 Serving	Approx. 37~45 min.	Frozen Mixed Grain Rice
Porridge	High	1~6 Serving	1~4 Serving	Approx. 37~42 min.	Porridge
Chicken Soup	High	1~6 Serving	1~4 Serving	Approx. 37~42 min.	Chicken Soup
Mac and Cheese	High	1~6 Serving	1~4 Serving	Approx. 37~44 min.	Mac and Cheese
Pulled Fork	High	1~6 Serving	1~4 Serving	Approx. 37~43 min.	Pulled Fork
Grits	High	1~6 Serving	1~4 Serving	Approx. 37~45 min.	Grits
Frittata	High	1~10 Serving	1~6 Serving	Approx. 37~46 min.	Frittata
Gumbo	High	1~10 Serving	1~6 Serving	Approx. 37~46 min.	Gumbo
Jambalaya	High	1~10 Serving	1~6 Serving	Approx. 21~32 min.	Jambalaya
Cioppino	High	1~10 Serving	1~6 Serving	Approx. 32~42 min.	Cioppino
Chili	High	1~10 Serving	1~6 Serving	Approx. 23~33 min.	Chili
Oats	High	1~10 Serving	1~6 Serving	Approx. 37~45 min.	Oats
Quinoa	High	1~10 Serving	1~6 Serving	Approx. 32~41 min.	Quinoa
Chickpeas	High	1~10 Serving	1~6 Serving	Approx. 23~33 min.	Chickpeas
Kamute	High	1~10 Serving	1~6 Serving	Approx. 32~42 min.	Kamute
Lentils	High	1~10 Serving	1~6 Serving	Approx. 36~46 min.	Lentils
Quick Frozen White	High	1~10 Serving	1~4 Serving	Approx. 11~23 min.	White Rice
Quick Frozen Mixed Grain	High	1~10 Serving	1~4 Serving	Approx. 27~34 min.	Mixed Grain Rice

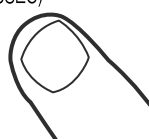
Completed cooking menus will start as the remembered menu when cooking is started again in the standby screen (except for the Multi-purpose Steam menus).

- The amount of food may vary depending on the type of dish.
- For White Sticky, White Sticky Quick Cooking, and vary rice menus, adjust the water level to match the White Sticky mark.
- For Less White Sticky and Frozen White, adjust the water level to match the Less White Sticky mark.
- For Mixed Grain, Frozen Mixed Grain, Mixed Grain Quick Cooking, and Super Grains, adjust the water level to match the Mixed Grain mark.
- Adding more water than the recommended level can result that rice water spills out during steam discharge.
- When using the Rice Taste Adjustment function, cooking time may be longer.
- When using the Quick Cooking function, if you add more water than the standard water level can extend the cooking time.
- When warming rice after using the Multi-purpose Steam function, it may absorb odors.
- When cooking with Glutinous Rice, it may become a cloudy (yellowish) and have a unique aroma compared to normal rice."

01. How to Use Preset Cooking: Basic Operation (Setting Preset Time)

1 To set preset cooking

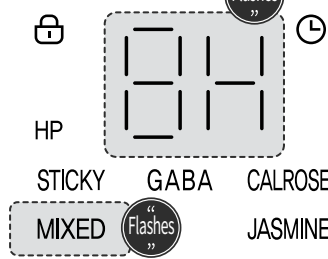
PRESET >
FUNC SET (3SEC)



2 Set preset time (Mixed Grain)


HP

STICKY GABA CALROSE
MIXED JASMINE



3 Complete the setting

START
QUICK

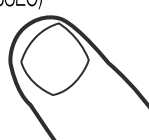


- ❶ Touch the [PRESET] button in standby screen.
- ❷ Preset Cooking is available to set up to 13 hours. (Default setting 8H)
Change preset time with [<],[>] button.
The preset time setting changes in the following order: 8H → 9H → 10H → 11H → 12H → 13H → 1H → 2H → 3H → 4H → 5H → 6H → 7H → 8H → 9H. (The preset time is set based on the time to finish the cooking)
- ❸ After the preset time setting, press the [START/QUICK] button to start preset cooking.

02. How to Use Preset Cooking (Changing Preset Menu)

1 To change preset menu setting

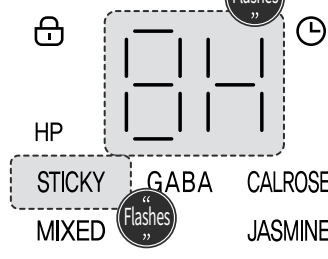
PRESET >
FUNC SET (3SEC)



2 Set preset menu (White Sticky)


HP

STICKY GABA CALROSE
MIXED JASMINE



3 Complete the setting

START
QUICK



※ Basic operation when changing the preset menu: Press the [PRESET] button first in standby status.

- ❶ Touch the [MENU] button in preset cooking setting mode.
- ❷ To change the preset menu, press the [Menu] button to set the desired menu.
When you touch the preset button on the standby screen, the previous cooking menu is automatically selected, then the next menu switches to “White Sticky”.
If the previous cooking menu is not cooked by preset cooking, select the menu you want to cook then touch “❶ Touch Preset button”
Preset menu order: White Sticky → Mixed Grain → Gaba Rice → Kalos Rice → Jasmine Rice → Frozen White → Frozen Mixed Grain → White Sticky
- ❸ After the preset menu setting, press the [START/QUICK] button to start preset cooking.

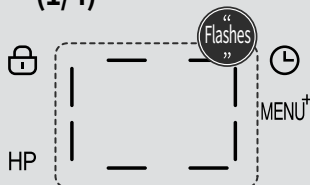
03. How to Use Preset Cooking (Menu+ Additional Settings)

1 (To set preset) To set Menu+

MENU
MENU+ (3SEC)

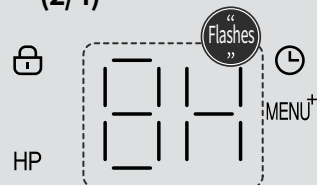


2 Menu+ preset setting (1/4)



① Menu Voice Navigation

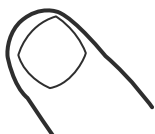
2 Menu+ preset setting (2/4)



② Preset Time Display

3 Complete the setting

START
QUICK



※ **Basic operation when changing the preset menu: Press the [PRESET] button first in standby status.**

- ① In the Preset Cooking setting mode, press [Menu+] button (hold it for 3 seconds)
Only the Super Grains menu can be selected.
- ② To change the Super Grains menu, press the [Menu] button to set a menu you want to cook.
In Menu+ mode, the display shows the preset settings screen alternately between (Super Grains ↔ Preset Time).
- ③ After completing the Preset Menu Settings, press the [START/QUICK] button to start preset cooking.

When setting the Preset Cooking function, you can set ① Preset Time, ② Menu, and ③ Menu+ (Super Grains) all at once.

- Once Preset Cooking starts, the Preset Time and the Menu are continuously displayed.
- Preset Cooking Steps: the cooking completes in this order, Elapsed Preset Time → Cooking starts → Simmer → Warming.
- After starting and finishing Preset Cooking, it will remember the latest Preset Cooking Time.
- During the summer season, rice may spoil, so do not set the Preset Time exceeding 10 hours.
- If the rice has been opened for a long time or has become very dry, it may turn into layered rice or scorched rice.
- If the rice is undercooked, add about half a unit of water more than the recommended water level mark.
- If you start Preset Cooking when the inside of the rice cooker is still hot after cooking, the rice may spoil, so let it cool down sufficiently before Preset Cooking.
- Long Preset Time is not recommended as the food inside may spoil depending on temperature, ingredient type, and condition.
- When rice settle for a long time in the inner pot, fine starch may settle at the bottom leading to a Melanoising phenomenon (slightly burnt rice) than normal cooking.

How to Fine-tune the Taste_1st Step (Soaking Time Adjustment)

1 To set Fine-Tuning the Taste

PRESET >
FUNC SET (3SEC)



2 To select Fine-Tuning Menu

🔒

HP

STICKY GABA CALROSE
MIXED JASMINE

“Flashes”

3 To enter Soaking Time setting mode

START
QUICK



4 Change Soaking Time setting

< WARM
WARM SET (3SEC)



5 Soaking Time setting mode

🔒

HP

STICKY

6 To enter Heating Temperature setting mode

START
QUICK



- On the standby screen, press [PRESET] button (touch and hold for 3 seconds).
(In the Warming Temperature Setting mode) If you press [PRESET] button, it will change to the Fine-tuning Taste Adjustment mode.
- Press the [MENU] button to select the desired Fine-tuning Taste Adjustment menu.
Fine-tuning Taste Adjustment Menus available for: White Sticky, Mixed Grain, Gaba Rice, Kalos Rice, Jasmine, Frozen White, Frozen Mixed Grain
- Press the [START/QUICK] button to enter the Soaking Time setting mode.
- Press the [WARM] button to select desired soaking time.
- Soaking time can be set in 6 levels from 0 minutes to 10 minutes. (Initial default is 0 minutes)
Only the selected menu flashes, and the soaking time will be displayed.
Soaking Time: 0 minutes → 2 minutes → 4 minutes → 6 minutes → 8 minutes → 10 minutes → 0 minutes → 2 minutes, changing in this sequence.
- After setting the soaking time, press the [START/QUICK] button.
It will enter the heating temperature setting mode.

When you adjust the soaking time, the estimated cooking time will change.



- Increasing the soaking time helps the rice absorb moisture, so the rice becomes softer.
- If you use a longer soaking time, the cooking time 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.

How to Fine-tune the Taste_2nd Step (Heating Temperature Adjustment)

- 1** Connected to setting **6**
in page 14.

START
QUICK



- 2** Heating Temperature
setting mode



HP

STICKY



- 3** Change Heating
Temperature setting

< WARM

WARM SET (3SEC)



- 4** Save Fine-Tuning
Taste setting

START
QUICK



- 1** (After setting the Soaking Time) press [START/QUICK] button.

This is fine-tuning taste adjustment mode followed by page 14 (Soaking Time adjustment).

- 2** Heating Time can be set in 7 levels from -6°C to 6°C (Initial default is 0°C)

Only the selected menu flashes, and the heating temperature will be displayed.

- 3** Press the [WARM] button to select desired heating temperature.

Heating Temperature: 0°C → 2°C → 4°C → 6°C → -6°C → -4°C → -2°C → 0°C → 2°C, changing in this sequence.

- 4** To save the Fine-tuning Taste Adjustment setting, press the [START/QUICK] button.

Complete to save selected Fine-tuning taste adjustment setting and start cooking immediately.

- ※ If there is not button key input for 30 seconds during the setting, the process will be cancelled and the setting will not be saved.

Fine-tuning Taste Adjustment is a function that allows you to adjust the taste of the rice according to your preference by adjusting the soaking time and heating temperature from the default setting.



- If you increase the heating temperature, it can lead to a more prominent browning effect compared to normal cooking.
- Cooking time and the cooking result can also be affected by the condition of the rice as well as the water temperature and the amount of water etc.
- If you want a savory rice flavor, select 2°C, 4°C, or 6°C to raise the heating temperature.
- If you do not want savory flavor, select -2°C, -4°C, or -6°C to lower the heating temperature.

How to Operate Warming Function

1 To set Warming

< WARM
WARM SET (3SEC)



2 Warming after Mixed Grain Cooking



MIXED

3 To enter to Warming and Reheating setting

< WARM
WARM SET (3SEC)



- 1 Press [WARM] button on the standby screen to start the Warming function. Alternatively, it will automatically start Warming when cooking is completed.
- 2 Once started to the Warming, the cooker displays the elapsed warming time instead of the current time. It is displayed in hours. (0 to 199 hours)
- 3 If you press [WARM] button once during Warming, Reheating function starts.

During Warming and Reheating, always make sure to attach the Clean Cover.

Please collect the rice in the center.

- To prevent the rice around the inner pot from drying out, mix the rice well up and down to collect it in the center.
- Make sure the rice does not touch the inner pot lid.

Do not leave the scoop in the pot during Warming.

- Keeping the scoop in the pot during Warming can make the rice hardened and discolored, and develop an odor.
- Wooden scoops and similar items can stimulate the growth of bacteria, causing odors.



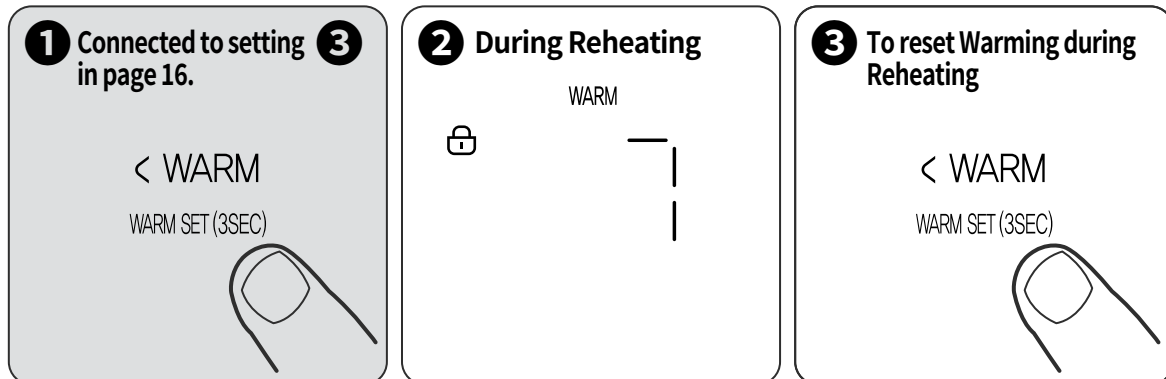
Warming within 12 hours is appropriate.

- Warming for more than 12 hours can make to lose flavor in the rice, as well as to cause discoloration and odors.
- When Warming, make sure to close the lid.
- Warm only white rice, and for Mixed Grain and brown rice, etc., it is recommended to consume them immediately after cooking.

Caution when Warming rice mixed with glutinous rice.

- Glutinous rice has a lower amylose content compared to normal rice, so it becomes cloudy (yellowish) and a unique aroma during cooking and Warming.
- It is recommended to take it immediately after cooking rather than Warming for a longer period.

(During Warming) How to Operate Reheating Function



- 1** (During Warming) press [WARM] button once to start Reheating function.
It is a mode that connects to Page 16 (Warming Function)
- 2** Once started to the Reheating, the cooker displays the elapsed warming time continuously.
During Reheating process, Warming message on the display will continue to flash.
The reheating is for 7 minutes. (After reheating is completed, it will switch to Warming.)
- 3** If you press [WARM] button once during Reheating, it will be cancelled and return to Warming function.

Reheating function is designed to reheat rice that is in Warming process.

- If you want to reheat rice that has been stored in the refrigerator or freezer, please use a microwave or other heating method.
- It's recommended to consume the rice immediately after Reheating process is finished.
- It's best to consume immediately after cooking for menus other than white rice (such as Mixed Grain) as reheating may cause changes in rice color or odors.
- If you use Reheating function too often, rice may be discolored or dry.
- Reheating can proceed only when the lid handle is in the locked (●) position, and if it is in the open (○) position, it will switch to Warming mode after making an alarm sound.
- Reheating result may vary depending on the temperature and amount of the rice in Warming mode.
- After Reheating is completed, minimize the Warming time and rice quantity.
- Be aware that after Reheating may cause burnt rice on the bottom, so use the inner pot soaking function if needed.

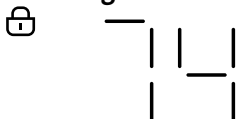
How to Adjust Warming Temperature

1 To set Warming temperature adjustment

PRESET >
FUNC SET (3SEC)



2 To enter into Warming temperature adjustment setting

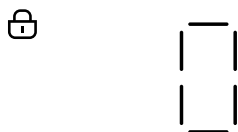


3 Complete the setting

START
QUICK



4 To change Reheating setting



5 Complete the setting

START
QUICK



6 To cancel the setting

CANCEL

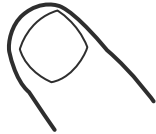


- 1 On the standby screen, press [PRESET] button (touch and hold for 3 seconds).
(In the Voice Settings mode) If you press [PRESET] button (touch once), it will change to Warming Temperature Adjustment mode.
- 2 Warming Temperature Adjustment is available to adjust 1°C from 69°C to 80°C by pressing [WARM] button. (Initial default setting is 74°C)
Warming Temperature Settings: 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 → 70°C changing in this sequence.
- 3 When the desired target temperature is displayed, press [START/QUICK] button to set Warming Temperature target, and it will change to the Warming Heat Level Control mode.
- 4 Warming Heat Level is available to adjust 1 step from -2 to 5 by pressing [WARM] button. (Initial default setting is 0)
Warming Heat Level Settings: -2 → -1 → 0 → 1 → 2 → 3 → 4 → 5 → -2 → -1 changing in this sequence.
- 5 After setting Warming Heat Level, press [START/QUICK] button to complete the setting. The desired heating level will be set, and it will switch from the setting mode to the standby mode.
- 6 To cancel Warming Temperature Adjustment and Warming Heat Level Control settings, press [CANCEL] button.
All input being set will be canceled, and it will change to the standby status.

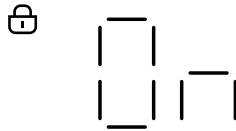
How to Set Auto Warming Function

1 To set Auto Warming

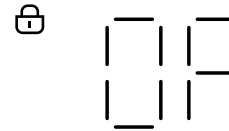
< WARM
WARM SET (3SEC)



2 To set Auto Warming (Enabled)

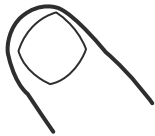


3 To set Auto Warming (Disabled)



4 Complete the setting

START
QUICK



- 1 On the standby screen, press [WARM] button (touch and hold for 3 seconds).
- 2 When setting the Auto Warming, the default is "On."
- 3 To cancel the Auto Warming setting, press the [WARM] button to change it to "OF".
Auto Warming Settings: Changes in the following order;
On (Switch to Warming after cooking) → OF (Standby mode after cooking).
When Auto Warming is "OF", Warming does not start after cooking is completed, and it will alert twice at 15-minute intervals. (The alerts stop when the lid is opened)
- 4 After setting Auto Warming, press [START/QUICK] button to complete the setting.



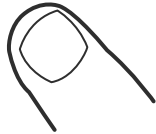
This function allows you to set whether the Warming to start after cooking is enabled or disabled [ON (enabled) / OF (disabled)].

- This function supports to save energy by preventing unnecessary Auto Warming after cooking.
- This feature is convenient for customers who prefer to immediately freeze their cooked food and who do not frequently use the Warming function.

How to Adjust Voice Volume

1 To set the function

PRESET >
FUNC SET (3SEC)

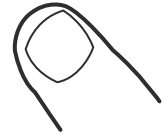


2 Enter to Language

Setting mode
[Lock icon] [1] [2]

3 Complete the setting

START
QUICK



4 Enter to Voice Volume Adjustment mode

[Lock icon] [1] [2]

5 Complete the setting

START
QUICK



6 To cancel the setting (While setting)

CANCEL



- 1 On the standby screen, press the [PRESET] button (touch and hold for 3 seconds)
- 2 Language selection is available between Korean and English. (default setting: English)
1: Korean, 2: English
Language selection settings: 2 → 1 → 2 → 1
- 3 When the desired language is selected, press [START/QUICK] to set the language.
- 4 Volume control can be set from 0 to 4 in 1 level increments. (default setting value level 3)
This setting increases the volume as the level number increases.
Volume adjustment level setting: Changes in the following order: 3 → 4 → 0 → 1 → 2 → 3 → 4 → 0 → 1
- 5 When the desired target volume level is displayed, press the [START/QUICK] button to complete the setting.
This function turns off the voice function when volume level "0" is selected.
- 6 To cancel the volume level settings, press the [CANCEL] button during setting.

How to Operate Auto Cleaning

1 To operate Auto Cleaning

2 Select Auto Cleaning

MENU
MENU⁺ (3SEC)

3 Auto Cleaning Setting Mode

4 Complete the setting

START
QUICK

5 While operating Auto Cleaning

COOKING

6 When Auto Cleaning finishes

- 1** Using a measuring cup, add water to the inner pot according to the Auto Cleaning water mark.
※ The above is a water mark image for 6 servings just for understanding.
- 2** On the standby screen, press the [MENU] button (touch 9 times) and select Auto Cleaning mode.
- 3** Enter the Auto Cleaning setting mode and check the [] on the screen.
The Auto Cleaning function cleans the steam outlet pathway.
- 4** To start Auto Cleaning, press the [START/QUICK] button.
- 5** Auto Cleaning takes 16 minutes.
The Auto Cleaning progress is displayed as a number decreasing by 1 minute.
During Auto Cleaning, the cooking icon lights up.
- 6** After Auto Cleaning is completed, the status changes to standby.

Please be careful not to soak the inner pot with the Auto Cleaning function.

If you use the Auto Cleaning mode, you can keep the pathway which steam is discharged inside the lid clean.



- This function eliminates bad odors by removing foreign substances that may cause it, and suppresses the development of bacteria.
- Be careful as high temperature and pressure steam is discharged through the steam outlet.
- Never add detergents, soap, or other chemicals other than water.

How to Operate Soaking Inner Pot

1 To soak Inner Pot

2 Select Soaking Inner Pot

MENU
MENU⁺ (3SEC)

3 Soaking Inner Pot Setting Mode

4 Complete the setting

START
QUICK

5 While operating Soaking Inner Pot

6 When Soaking Inner Pot finishes

- 1** Using a measuring cup, add water to the inner pot (4 cups for 6 persons model, 6 cups for 10 persons model), then close the lid and turn the handle.
 - ※ The above is a water mark image for 6 servings just for understanding.
- 2** On the standby screen, press the [MENU] button (touch 10 times) and select Soaking Inner Pot mode.
- 3** Enter the Soaking Inner Pot setting mode and check the [Flashes] on the screen.
 - ※ The Soaking Inner Pot function helps to soak the residue remaining in the inner pot.
- 4** To start Soaking Inner Pot, press the [START/QUICK] button.
- 5** Soaking Inner Pot takes 10 minutes.

The Soaking Inner Pot progress is displayed as a number decreasing by 1 minute.
During Soaking Inner Pot, the cooking icon lights up.
- 6** After Soaking Inner Pot is completed, the status changes to standby.

The inner pot soaking function helps to soak the residue remaining in the inner pot



- If you use the [Auto Cleaning] function to soak the inner pot, the residue in the inner pot may block the steam outlet, causing troubles for use.
- Be careful as the contents in the inner pot is hot immediately after the soaking inner pot function ends.
- The heating amount for Soaking Inner Pot may vary depending on the water, environmental temperature, and condition of the rice cooker.
- Depending on the environment and method of use, the degree of residue removal after the Soaking Inner Pot function may vary.

How to Maintain Stainless Inner Pot

※ For users' convenience, this product offers interchangeable stainless steel inner pot and coated inner pot.
For inquiries about inner pot products, please contact the service center at (888)742-2588

01. Characteristics of Stainless Steel Inner Pot

The Stainless inner pot is uncoated, and after cooking rice or other menus, some mineral components from the food may remain in the inner pot, causing water stain or rainbow-like spots.

※ Water stains or rainbow-like spots are harmless to the human body.

02. Maintenance and Precautions for Stainless Steel Inner Pot

- 1 Before using the product for the first time after purchase, please wash it thoroughly. Since foreign substances from the manufacturing and distribution process of stainless steel material may stick to the product, please use the Auto Cleaning function and clean both the inside and outside of the inner pot with a soft scrubbing pad using a neutral detergent until no residues are left before using.

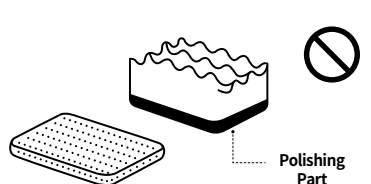
(Depending on the cleaning method, the degree of removal of foreign substances may vary slightly, and minor scratches may occur depending on the type of scrubber.)

- 2 Stains (rainbow colors and yellowish discoloration) is a phenomenon that mineral components from food permeate to the product, so if you want to remove the stain, clean it using a detergent specifically designed for stainless steel. (Scratches may occur.) For water stains or rainbow-colored stains, using a dry cloth to wipe with a sufficient amount of vinegar or lemon juice may help remove the stain.

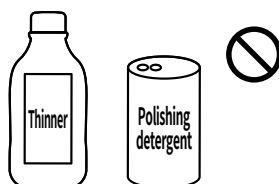
※ Caution & Warning

- ▶ If the surface of the inner pot is damaged, it may deteriorate due to a chemical reaction.
Please use a soft sponge for cleaning. (Do not use rough or metallic scrubbers.)
- ▶ When cleaning the inner pot, do not use sharp or pointed tools.
It may damage the inner pot or affect safety.
- ▶ Do not boil the inner pot with detergent or polishing agent.
It may cause product malfunction.

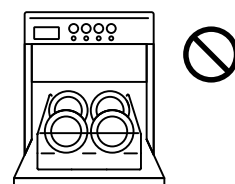
03. Items Not Suitable for Cleaning the Inner Pot



Metal scrubber / Nylon scrubber /
Polishing part of sponge scrubber, etc.



Thinner / Benzene / Polishing detergent /
Bleach / Disinfectant alcohol, etc.



Dishwasher/Dish Dryer

How to Clean the Clean Cover



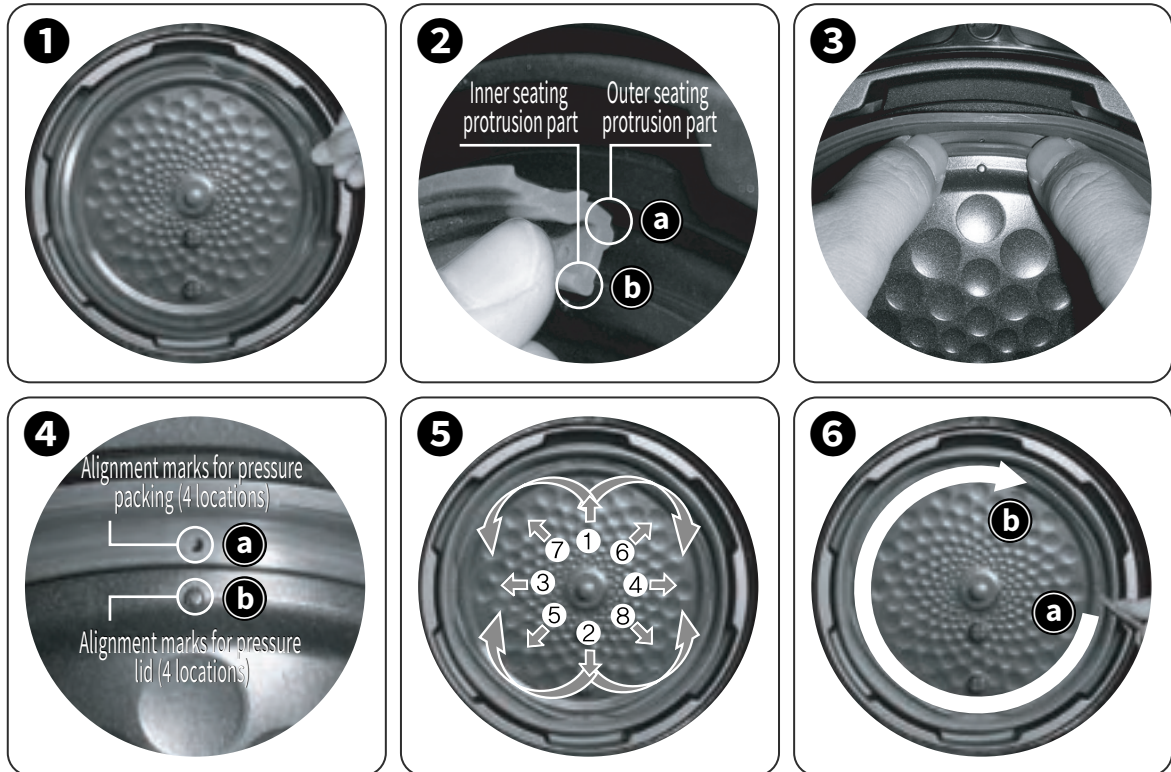
- 1** Hold the clean cover handle and pull it forward to easily separate it from the lid.
Failure to clean it may cause odor during warming.
- 2** Remove the clean cover packing attached to the clean cover and wash the clean cover packing as well.
Wash frequently with a neutral kitchen detergent and sponge, and wipe with a dry cloth.
- 3** Attach the clean cover and clean cover packing. (Attach it making sure the “front” text on the clean cover is visible.)
Insert the Packing into the groove on the Clean Cover starting from position ①, install the clean cover packing by rotating it one turn in the direction of ②.
- 4** Hold the clean cover handle, align it with the center holder the lid, then press firmly to connect it.

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



- Failure to clean may cause odor during warming.
- Be sure to unplug the power plug and clean it after the main body has cooled down. (※ Do not use benzene, thinner, etc.)
- While in use, rice water may splash onto the clean cover, lid, and the inside the inner pot, forming a starch film, but this has no hygienic impact.
- During cooking, fine steam may come out from the side of the lid due to evaporation of internal moisture.

How to Replace the Pressure Packing for Attaching the Lid



- 1** Remove the pressure packing by pulling it by hand as shown in the picture.
To prevent steam leakage, it is securely fixed so you may need to pull it out with some force.
- 2** Insert the pressure packing in the following order:
 - Ⓐ Insert the outer seating protrusion → Ⓑ Insert the inner seating protrusion.
 ※ Please note that the example image shows a cutaway view for better understanding.
- 3** Align the Ⓐ alignment mark on the pressure packing and Ⓑ alignment mark on pressure lid as shown in the in the picture and insert.
- 4** Check that the four packing and the lid alignment marks match.
The alignment marks are located in four places on the inside of the lid (top/bottom/left/right).
- 5** Place the packing into the groove and rotate it as shown in the picture while pressing the inside and outside of the packing with your index finger.
After inserting the groove of the packing into the clean cover starting from position ① and install the packing rotating one turn in the direction of ②.
- 6** Complete insertion by rubbing the pressing part of the pressure packing in the direction of the arrow in the picture (Ⓐ → Ⓑ sequence).
You can use a pen with cap to insert the pressure packing easily.

After replacing and cleaning the pressure packing, insert it into the lid properly to prevent steam leakage.



- Pressure packing is a consumable product made of silicone.
- The lifespan of the pressure packing is typically 1 to 3 years depending on usage, so it is recommended to replace it periodically.
- If steam leaks, take it out, clean it, and then put it back in. If steam still leaks after that, return to the store where you purchased the product or please contact Cuchen Customer Service Center [(888)742-2588] to purchase and replace the pressure packing.