

Operating Instruction

CMC-Q5 Series
ICOOK Q5 STANDARD

CUCKOO
always new

happiness

**KOREA NO.1
CUCKOO**

Electric Multi Pressure Cooker

love

emotion



※ Pictures may look different from the actual product.

design

Thank you very much for purchasing “CUCKOO” Electric Multi Pressure Cooker

Read the following instruction manual carefully before use or when facing problems.

CUCKOOELECTRONICS CO.,LTD.

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IMPORTANT SAFEGUARDS

1. Read all instructions before using this appliance.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against fire, electric shock and / or injury to persons do not immerse cord, plugs, or Pressure Cooker Body in water or any other liquid.
4. Close supervision is necessary when this appliance is used by or near children. This appliance is not intended for use by young children without supervision.
5. Unplug cord from outlet when not in use and before cleaning. Allow appliance to cool before putting on or taking off parts, and before cleaning the appliance.
6. Do not operate any appliance with a damaged cord or plug, after the appliance malfunctions, or has been damaged in any manner. Return the appliance to the nearest authorized service facility for examination, repair or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock, and / or injury to persons.
8. If the supply cord is damaged, it must be replaced by a special cord or assembly available from the manufacturer or your service agent.
9. Do not use outdoors.
10. Do not let the cord hang over the edge of a table or counter, or touch hot surfaces.
11. Do not place on or near a hot gas, electric burner, or in a heated oven.
12. Always attach the plug to the appliance first, then plug the cord into the wall outlet. To disconnect, or set all control to "off", then remove the plug from the wall outlet.
13. Do not use this appliance for other than its intended use.
14. Extreme caution must be used when moving an appliance containing hot oil or any hot liquids.
15. Oversized foods, metal foil packages, or utensils must not be inserted into the appliance as they are a risk of fire or electric shock.
16. Fire may occur if the appliance is covered or touching flammable material, including curtains, draperies, walls, etc while in operation.
17. To reduce the risk of electric shock, cook only in the provided removable container.
18. This appliance cooks under pressure. Improper use may result in scalding injury. Before operating the unit, properly secure and close the unit. See "Operating Instructions."
19. Before use always check the pressure releasing device for clogging.
20. Do not use this pressure cooker to fry in oil.
21. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
22. Never immerse the appliance in water while cleaning.

SAVE THESE INSTRUCTIONS THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY

ADDITIONAL IMPORTANT SAFEGUARDS

WARNING : This appliance generates heat and releases steam during use. Use proper precaution to prevent risk of burns, fires, other injuries, or damage to property.

1. Keep hands and face away from the Pressure Release Valve when releasing pressure.
2. Take extreme caution when opening the Lid after cooking. Severe burns can result from steam inside.
3. Never open the Lid while the unit is in operation.
4. Do not use without the inner Pot in place.
5. Do not cover the Pressure Valve with anything as an explosion may occur.
6. Do not touch the inner pot nor any heating parts, immediately after use.
Allow the unit to cool down completely first.

This appliance is intended to be used in household and similar applications such as :

- staff kitchen areas in shops, offices and other working environments;
- farm houses;
- by clients in hotels, motels and other residential type environments;
- bed and breakfast type environments.

HOW TO USE EXTENSION CORD

Note:

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

"This appliance has a polarized plug (one blade is wider than the other).


To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. do not attempt to modify the plug in any way."


SPECIFICATIONS


Model name	CMC-Q5 Series	
Power supply	220-240V~, 50Hz	
Power consumption	1100W	
Menu		Rice
		Gaba Rice
		Meat
		Vegetables
		Porridge
		Browning Fry
		Multi Cook
		Steam Cook
		Slow Cook
		Auto Clean
Power cord length	1.6m	
Sure	78.4KPa(0.8kgf/cm ²)	
Weight	6.7kg	
Dimension	Width	30.4cm
	Length	39.5cm
	Height	28.2cm



SAFETY PRECAUTIONS

- Read the following product safety guide carefully to prevent any accidents and/or serious danger.
- ‘Warning’ and ‘Caution’ are different as follows.

 **Warning** This means that the action it describes may result in death or severe injury.

 **Caution** This means that the action it describes may result in injury or property damage.

 • This sign is intended to remind and alert that something may cause problems under the certain situation.
• Please read and follow the instruction to avoid any harmful situation.

 • Indicates a prohibition
 • Indicates an instruction

 **Warning**

 **Do not**

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

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

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

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

Do not alter, reassemble, disassemble or repair.

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

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

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

Please pay careful attention against water and chemicals

- It can cause an electric shock or fire.

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

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

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

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

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

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

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

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

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

- It can cause an electric shock or fire.

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

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

Do not use it without the inner pot.

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

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

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

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

- It can cause an electric shock or fire.

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

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

The device is not intended for use by anyone (including children) who lacks physical, sensory, mental skills, or experience and knowledge that cannot safely use the device without supervision or instruction.

- Don’t let children play with the device.
- It causes electric shock, burns, etc.

Don’t spray or put any insecticides or chemicals.

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

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

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

Do not open the top cover while in heating and cooking.

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

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

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

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

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

SAFETY PRECAUTIONS



Caution



Do not

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

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

Do not press heavy things on the power cord.

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

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

- It can cause an electric shock or fire.

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

- It can cause a system malfunction or fire.

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

- It can cause an electric shock.

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

- Electric short might cause fire.

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

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

Do not fill the Inner Pot for more than its maximum capacity.

- It may cause a malfunction leading to issues such as overflow of contents or poor cooking.

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

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

Don't use the cooker near a magnetic field.

- It can cause burns or breakdown.

Do not drop or impact the cooker.

- It can cause a safety problem.

Please surely pull out the plug when not in use.

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

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

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

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

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

Please pull out the plug when not in use.

- It can cause electric shocks or fire.

Please use the cooker for it's intended purpose.

- It can cause malfunction or smell.

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

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

Do not place on rough top or tilted top.

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

Do not hold the cooker by the inner pot handle.

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

Do not hold the cooker by the inner pot handle.

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

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

- It can cause deformation by remaining pressure.

Wipe off any excessive water on the cooker after cooking.

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

Please contact dealer or service center when either a button of a product or a product itself is not working properly.

In case of a blackout during cooking, steam from a multi cooker will be released automatically. Thus, the quality of rice is lower than normal.

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

Please clean the body and other parts after cooking.

- If you cook rice or use the Keep Warm function after cooking other food, the rice or the food may smell or stink.
- Clean the oven packing, top heater plate, and inner pot every time you cook any of those.
- It can cause alteration or smell.
- Use dry kitchen cleaner or sponge to clean the inner pot, since rough scrub or metallic ones are abrasive to the coating.
- Depending on the using methods or user's circumstances inner pot coating might rise.
- Please call the customer service for those cases.
- Please, do not pull out the clean steam vent by force.

Be cautious when steam is being released.

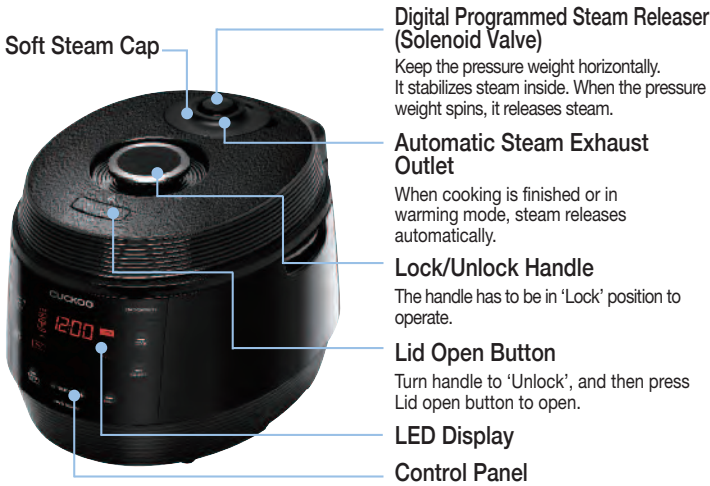
- When the steam is released don't be surprised.
- Please keep the cooker out of reach of children.

As the food could go bad, please avoid using the Keep Warm mode for a long time.

When you pull out the power plug, don't pull the power cord. Please, safely pull out the power plug.

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

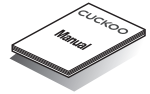
Name of each part



Name of each part



Accessories



Operating Instruction



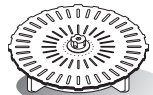
Cooking Guide



Rice Scoop



Measuring Cup



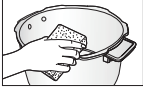
Steam Plate



Cleaning Pin
(Attached on the bottom of the unit)

HOW TO CLEAN

INNER POT



Wipe the inner, upper, and outer parts of the inner pot of any foreign substance.

MAIN SEAL



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

INNER BODY



If there are foreign substances stuck on the temperature sensor, remove them without damaging the metal plate. Cleanly wipe the foreign substances or any moisture on the heat plate.

MAIN UNIT



Wipe the main unit with a damp cloth.

LID



If there is rice water left on the lid, please wipe clean with a wet towel. The center of the lid is made out of metal so beware when cleaning.

Moisture dish of the main body



This part is designed to gather the moisture coming through the steam vent during cooking. Once cooking finished, wipe it clean with a well wrung dish cloth.

CONTROL



In case the cauldron is stained with cooked rice water or foreign matter, wipe the cauldron with a damp dishcloth. Using a rough scouring pad, brush, or etc. may damage the cauldron surface. If the buttons are not functioning correctly, please contact our customer care service.

LID OPEN BUTTON

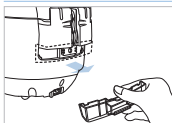


Before or after use, please wipe around the Lid Open button and remove rice water or any other foreign substances using a wet towel. Before or after use, if the Lid Open button does not work, please contact customer service.

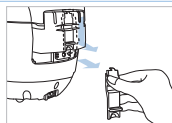
※ Caution

- Do not clean the inside of the inner pot with any sharp cutlery (fork, spoon, chopsticks, etc.).
- The coating of the inner pot may peel off.

How to Clean Drain Dish



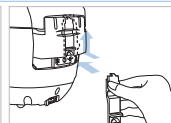
1 Separate the drain dish.



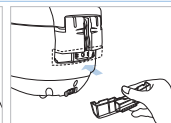
2 Separate the drain dish cap by pushing it down.



3 Clean the drain dish cap and drain dish with a neutral detergent.



4 Securely put in the drain dish cap after cleaning



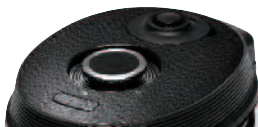
5 Insert the drain dish firmly by pressing it in direction of the arrow (as shown in the picture above).

How to Clean The Pressure Weight Nozzle

If the valve hole underneath the pressure weight is clogged, puncture it with the cleaning pin

- The valve hole of the pressure weight allows steam to release. Check regularly to ensure that it is not blocked. If the valve hole of the pressure weight is blocked, the hot steam and hot content within the cooker can cause serious injury.

※ Do not use the cleaning pin for any other use except to clean the valve hole of the pressure weight.



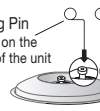
Soft steam cap



Pressure Weight

Cleaning Pin

※ Attached on the bottom of the unit



Alien substance

How to Disassemble the Pressure Weight

- Under the Lock/Unlock handle is the steam cap that guards the pressure weight. To remove the pressure weight, remove the steam cap, turn the pressure weight counter-clockwise while pulling it up, and keep turning until it comes out.
- Puncture the clogged valve hole with the cleaning pin and reassemble it by turning it clockwise.
- When the pressure weight is properly assembled, it can freely be turned.

How to clean the soft steam cap

※ Do not touch the surface of the soft steam cap right after cooking. You can get burned. (this may cause burns or scalding).



- ❶ Peel off the soft steam cap as shown in the image above by grasping the dented part with your fingers and pulling to the side while lifting gently.
- ❷ Disassemble soft steam cap in the rear by pressing in the direction of the arrow and wash it frequently with a neutral detergent.
 ※ Carefully insert the packing.
- ❸ When you are putting the soft steam cap together, match the bump on the bottom, press it towards the arrow and make sure both the hooks in the front is locked in.
- ❹ When installing the soft steam cap, insert the cap firmly by pressing it in the direction as shown above.

How to use the handle

1. After cooking, turn the handle from “Lock” to “Unlock” to open
2. If there is unreleased steam in the Inner pot it maybe difficult to turn the handle. In this case, twist (cautiously pull up) the pressure weight and let the excess steam out. (See more detail of the pressure weight on page 11.) Do not open by force.
3. Handle must be turned to “Unlock” to open and close the lid.

• If the lamp does not turn on, it would not operate the “Cook” and “Preset” buttons. Make sure the handle is located in “Lock”.



When top cover does not close perfectly

Do not try to close the top cover by force. It may damage your cooker and cause problems.



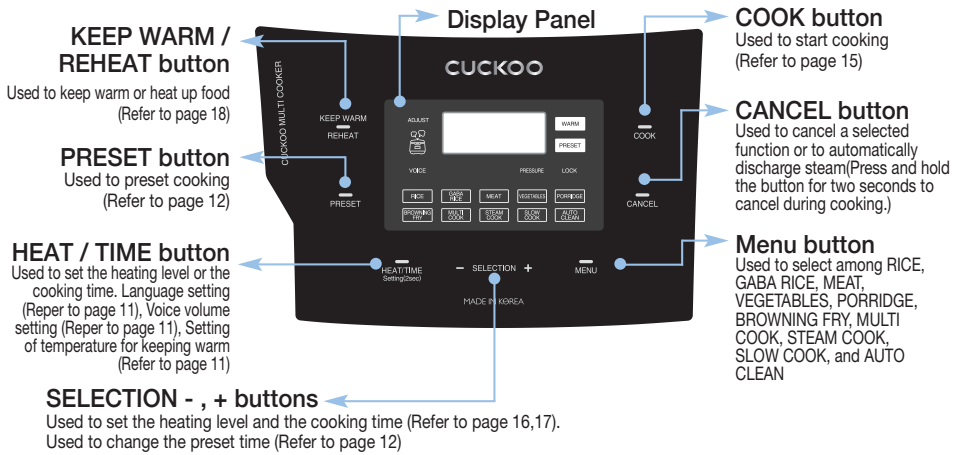
1. Make sure the inner pot is place correctly inside the main body.
2. To close the top cover turn the handle to unlock shown in the picture on the right. (Make sure to turn the handle to “unlock”.)



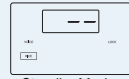
3. If there is excess steam inside the inner pot, it may be difficult to lock the handle. Cautiously pull up the pressure weight and allow the excess steam to release. Then try to turn the handle again.

※ Pictures may look different from the actual product

NAMES AND FUNCTIONS ON CONTROL PANEL / MALFUNCTION INSPECTION OF DISPLAY PANEL



- ※ When the product is plugged in and no operation is being conducted, the product is in Standby Mode. The in screen image showing on the right indicates Standby mode.(The options of the Standby mode display and presence of the voice are different according to user setting.)
- ※ When operating functions, press the CANCEL button to enter the Standby mode.
- ※ Press the button until you hear the buzzer sound. The design of the plate may differ in reality.



<Standby Mode>

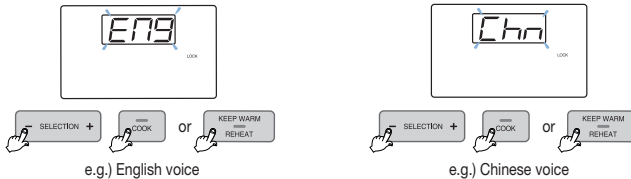
Error Inspection Function of Display Panel

For any incorrect use or when the product is not properly working, the Display Panel will display the below signs to alert you. If a sign keeps showing even in normal conditions or after proper action has been taken, please contact our customer service center.

- | | |
|--|---|
| | This appears when the Inner Pot is not mounted. |
| | This indicates that the Temperature Sensor is malfunctioning. Contact our customer service center. |
| | This appears when you press the COOK or PRESET button without completely turning the Cover Handle. Completely turn the Cover Handle to "Ĥ" (Lock). |
| | This appears when the Cover Handle is not turned to "Ĥ" (Open) in the Keep Warm mode after cooking is done and you press the COOK or the PRESET button again after entering into Standby mode. This function is to check the operation of the Cover Fastening Sensor. Turn the Cover Handle to "Ĥ" (Open) and then turn it to "Ĥ" (Lock). If the problem persists, contact our customer service center. |
| | This indicates that the Environmental Sensor fails to work. Contact our customer service center. |
| | This indicates that there is an error with the external memory of MICOM. Contact our customer service center. |
| | This indicates that there is an error with the internal memory of MICOM. Contact our customer service center. |
| | This appears when you boil only water continuously or there is a malfunction with the product. Contact our customer service center. |

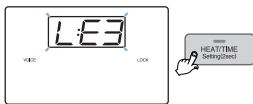
How to Set Language

You can select your preferred language(English and Chinese). The initial default voice setting is in English.

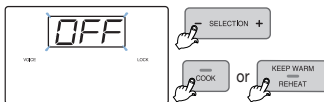


- When you press and hold the SETTING button for 2 seconds or longer in Standby Mode, you will enter the language setting mode as shown in the image above.
 - ▶ If you press the CANCEL button or 7 seconds have elapsed without any button input, the function will be canceled without being set, and it will return to Standby Mode.
- Press the COOK button or the KEEP WARM / REHEAT button after selecting the preferred language, and the function is set and the product returns to Standby mode.

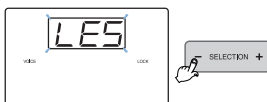
How to Adjust Voice Volume (To reset the Voice function or adjust the voice volume)



Enter the Language Setting mode by pressing the SETTING button for two seconds or longer while in Standby mode, and press the SETTING button once, then you can enter the Voice Volume Setting mode.



Press the SELECTION -, + buttons to set the voice volume from "1" to "5".



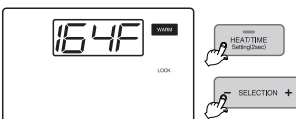
▶ After setting the desired voice volume, press the COOK button or the KEEP WARM / REHEAT button, and the function is set with the voice indicating "Voice volume has been set" and the product returns to the Standby mode.

▶ If you press the CANCEL button or 7 seconds elapsed without any button input, the voice indicates "Function setting has been canceled with over time" and no function is set but the product will return to Standby mode.
(When you press the SETTING button, you will enter the Keep Warm Temperature setting mode without saving the changed value.)

If you press the SELECTION -, + buttons to set "OFF", the voice says function has been canceled" and the voice function is released with "VOICE" and "OFF" blinking.

How to Adjust Keep Warm Temperature

Food may go bad or smell if the Keep Warm temperature is not proper, so adjust the Keep Warm temperature.



- Press the SETTING button for 2 seconds while in Standby mode to enter the Voice Volume mode. Then, press the SETTING button twice to enter the Keep Warm Temperature Setting mode. The Display Panel will show as the image. Here, 164F means the current Keep Warm temperature.




- Press the SELECTION -, + buttons to change the Display Panel like 164F → 166F → 168F → 170F → 172F → 174F → 176F → 154F → 156F → 158F → 160F → 162F

- Set the desired temperature and press the COOK button or the KEEP WARM / REHEAT button, and the set temperature is automatically entered and the product returns to the Standby mode. (If you press the CANCEL button or 7 seconds elapse without any button input, the function is canceled and the product returns to Standby mode.)

HOW TO PRESET COOKING

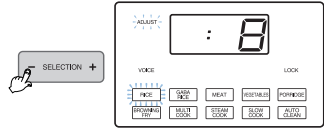
How to Preset Cooking

- 1 If you press the Cover Handle to “” (Lock) and the Lock lamp is turned on, press the MENU button to select the desired menu.

- ▶ When the set time is longer than 60 minutes, the preset time is set as 2 hours. (excluding the RICE menu)
- ▶ If you don't set a specific menu, RICE will be preset automatically.

- 2 Press the SELECTION -, + buttons to set the cooking time.

- ▶ For the RICE menu, set the steam time instead of the cooking time.



- 3 Press the HEAT / TIME button to enter the heating level Setting mode, and then press the SELECTION -, + buttons to set the heating level.

- ▶ This only applies to the menus; BROWNING FRY, MULTI COOK, STEAM COOK, and SLOW COOK.

- 4 Press the PRESET button.

- ▶ If you press the PRESET button with the Cover handle unlocked, the cook will not be preset.
- ▶ Press the PRESET button, and the voice says "Set PRESET TIME with the TIME button then press the COOK button" with the Display showing the set time and the PRESET sign blinking.
- ▶ Set the preset time in 7 seconds after pressing the PRESET button.
- ▶ When you set PRESET during Keep Warm mode, press the CANCEL button to cancel the Keep Warm function, and then set the preset time.
- ▶ In the Standby mode, the PRESET button will not work.

- 5 Press the SELECTION -, + buttons to set the preset time.

- ▶ Each time you press the SELECTION -, + buttons, The time increments are 10 minutes.
- ▶ Preset time ranges from 1 hour to 12 hours and 50 minutes.



- 6 Press the PRESET button or the COOK button, and the product presets cooking.

- ▶ Here, the preset starts with the voice saying "RICE(the set menu) has been reserved."
- ▶ After pressing the PRESET button, if you don't press any buttons within 7 seconds, the Preset mode will start automatically.
- ▶ When the Preset mode begins, the Preset lamp will stop blinking and the preset time will decrease (count down) by minutes until it starts the preset cooking.
(While the preset cooking continues, the " : " sign between the hour and the minute blinks.)



- ▶ The preset time is the time remaining until the preset cooking will be completed.
(The time of completion may differ according to the quantity of food and conditions for use.)
- ▶ If you want to change the preset time, press the CANCEL button to cancel the preset cooking, and then start all over again.

COOKER SETTINGS OVERVIEW

AUTO / MANUAL MODE	COOKING MODE	ADJUSTABLE	Cook/ Steam Time	TEMPERATURE	RECIPES
			DEFAULT TIME		
AUTO COOK MODE	RICE	Steam Time	Steam Time 3 ~ 30 minute (Def. 8 min)	Up to 250°F (121°C)	<ul style="list-style-type: none"> - Rice - Arroz Con Pollo - Andouille Jambalaya - Seafood Paella Cook Time: 30 minute (Default) <p><small>**The cooking time defaults to 30 min, however, it can add more time depending on the amount of rice cooking to ensure delicious fully cooked rice.</small></p>
	GABA RICE	Cooking Time	55-70 minute	Up to 259°F (126°C)	- Gaba Rice
	MEAT	Cooking Time	25 ~ 90 minute (Def. 40 min)	Up to 239°F (115°C)	<ul style="list-style-type: none"> - Baby Back Ribs - Teriyaki Pork Loin - Veal Shank OssoBucco - Braised Pork Adobo - CARNE ASADA TACOS
	VEGETABLES	Cooking Time	15 ~ 90 minute (Def. 20 min)	Up to 239°F (115°C)	<ul style="list-style-type: none"> - Eggs In Purgatory - Quick Zucchini Ratatouille - Eggplant and Roasted Red Pepper Dip - Steamed Artichokes with Dipping Sauce
	PORRIDGE	Cooking Time	65 ~ 90 minute (Def. 70 min)	Up to 230°F (110°C)	<ul style="list-style-type: none"> - Pumpkin Rissoto - Purple Yam Barley Porridge - Savory Breakfast Porridge
MANUAL COOK MODE	MULTI COOK	Cooking Time & Heating Level	15 ~ 90 minute (Def. 20 min)	158°F (70°C) ~ 248°F (120°C)	<ul style="list-style-type: none"> - Moroccan Orzzo Salad - Sausage And Cheese Frittata - Japanese Beef Sukiyaki - Crème Brûlée
	STEAM COOK	Cooking Time & Heating Level	15 ~ 90 minute (Def. 20 min)	212°F (100°C) ~ 257°F (125°C)	<ul style="list-style-type: none"> - Red Curry Steam Cooked Clams - Prime Rib W/ Red Wine Au Jus - Korean Steamed Rib - Japanese Cheesecake - Pumpkin Pie
	SLOW COOK	Cooking Time & Heating Level	15 minute ~ 12 hour (Def. 2 hour)	100°F (38°C) ~ 203°F (95°C)	<ul style="list-style-type: none"> - Honey Glazed Ham - Zucchini Lasagna - Yogurt - Sour Cream - Pomegranate Sauce
	BROWNING FRY	Cooking Time & Heating Level	1 ~ 30 minute (Def. 10 min)	239°F (115°C) ~ 275°F (135°C)	<ul style="list-style-type: none"> - Salted Vanilla Bean Ice Cream - Beer Braised Brisket W/ Hot Mustard - Louisiana Hot Shrimp - Uni Cream Pasta
	KEEP WARM/HEAT	Temperature	1 hour ~ 99 hour	156°F (69°C) ~ 176°F (80°C)	

* All the cook mode(except BROWNING FRY and KEEP WARM mode) pressure range goes up to 80kPa.

* PRESET (Delay cooking timer offers up to 12:50 hour. You can preset the time when you want the multi cooker to start cooking.)
FIND MORE DEICIOUS RECIPES ON CUCKOOMULTICOOKER.COM

* Control Temperature may have difference from actual food temperature

PREPARATION BEFORE COOKING



1

Wash the inner pot and wipe out excess moisture.

- ▶ Use a soft dishcloth when washing the inner pot.
- ▶ If you use a strong scrubber, the inner surface of the inner pot may peel off.
- ▶ Do not wash the inner pot with sharp utensils (fork, spoon, or chopsticks, etc) left inside.
 - The coating of the inner pot may be peeled off.



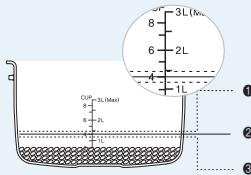
2

Put food in the container by using the measuring cup.

- ▶ One cup of food means the measuring cup filled with food up to its top.
One cup is water : 180ml, rice : 150g.
(There are gradations of $\frac{1}{4}$, $\frac{1}{2}$, and $\frac{3}{4}$ on an external surface of the measuring cup.)

3

Adjust the water volume in accordance with the dish you want to prepare.



- ▶ Put the inner pot on a flat surface, and adjust the water volume by using the gradations on the inner pot.

- ▶ The liter gradations on the inner pot show the gradations for water when water is poured in.
- ▶ The cup gradations on the inner pot show the gradations for water when jasmine rice and water are added together.
 - ❶ When you cook old rice or want the rice watery: Add more water than the standard.
 - ❷ In case of four portions of rice (four measuring cups of rice), pour water up to the 4-cup gradation on the inner pot. (We recommend cooking four servings or less of rice at one time)
 - ❸ When you have soaked rice enough in water or want the rice hard-boiled: Put less water than the standard.
- ▶ The quality of cooking may vary according to the type of rice, so adjust the water volume or the steaming time.

4

Please make sure to plug in the product before placing the inner pot in the main body.

- Put the inner pot completely in the main body.
- ▶ If there are foreign substances on the bottom of the inner pot, this may lead to a problem in cooking or a malfunction.
- ▶ If the inner pot is not precisely put in the main body, the cover won't be able to be closed. (Put the handle of the inner pot into the groove of the main body.)



5

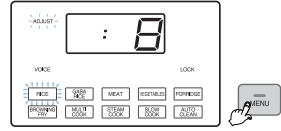
After closing the cover, "Ⓐ"(lock) the cover handle.

- ▶ If the display panel shows "Ⓐ", it means that the cover is properly locked.



1 Press the MENU button to select a desired menu.

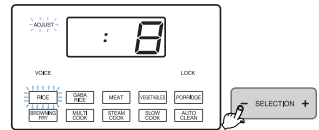
- Before cooking, ensure that the Pressure Weight is properly aligned horizontally.
- RICE → GABA RICE → MEAT → VEGETABLES → PORRIDGE → BROWNING FRY → MULTI COOK → STEAM COOK → SLOW COOK → AUTO CLEAN
- If you continue pressing the button, it constantly changes in the order of menus.
- If cooking is completed once, the menu is remembered. So if you use the same menu repeatedly, you don't need to select the menu.
- Do not fill 2/3 or more of the Inner Pot with cooked food or liquid food such as meat broth and 'PORRIDGE'.
- Do not fill two-thirds or more of the Inner Pot with dry food such as rice and beans
- Do not fill 2/3 or more of the Inner Pot with food.
- ※ Do not put excess food in the Inner Pot that goes over its maximum capacity.



e.g.) When RICE is selected
▶ The voice says "RICE".

2 Press the SELECTION -, + buttons to set the cooking time.

- You can set the steam time in case of RICE menu.
(Adjust the steam time according to your taste.)

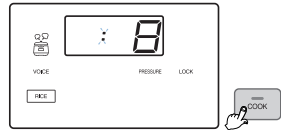


3 Press the HEAT / TIME button to enter the heating level Setting mode, and press the SELECTION -, + buttons to set the heating level.

- It is applied to the menus of BROWNING FRY, MULTI COOK, STEAM COOK, and SLOW COOK.

4 Press the COOK button to start cooking.

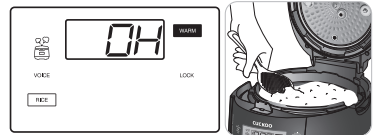
- Before cooking, always turn the Cover Handle to "⏹" (Lock). Then, Press the COOK button, and the product begins cooking with the Voice Guide saying "Starting the RICE".
- If you press the COOK button without turning the Cover Handle to "⏹" (Lock), "EOT" appears with a warning sound and the voice saying "Turn the handle to the lock position", and cooking will not commence.
- The "⏹" lamp is turned on during cooking.



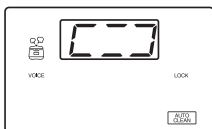
e.g.) When RICE is selected

5 Cooking Completed

- When the cooking ends, an ending alarm rings, and the Keep Warm function begins with the voice saying "RICE has been completed".
- If you don't want the Keep Warm function, press the CANCEL button to cancel the Keep Warm function.
- If the Cover Handle won't turn smoothly, cautiously bend the Pressure Weight to completely discharge the inside steam. Then, turn the Cover Handle again.
- Do not press the CANCEL button during cooking. Cooking will be canceled.



How to Use Auto Clean

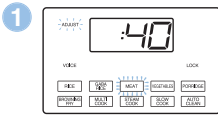


Put 3 cups of water in the Inner Pot, close the Cover, and turn the Cover Handle to "⏹" (Lock).


Select the Auto Clean menu with the MENU button, and press the COOK button.

HOW TO COOK

Pressure Cook (MEAT, VEGETABLES, PORRIDGE)



e.g.) When 'MEAT' is selected

Turn the Cover Handle to “” (Lock), and press the MENU button to select the desired menu.

▶ The selected Menu's lamp blinks.

2 Press the SELECTION -, + buttons to set the cooking time.

- ▶ Each time you press the button, the cooking time is adjusted by one minute.
- ▶ In the Cooking Time Setting mode, the Adjust lamp blinks.



e.g.) When 'MEAT' is selected



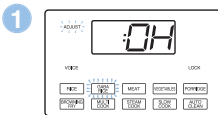
e.g.) When 'MEAT' is selected


Press the COOK button.

- ▶ Press the COOK button, and the product starts cooking. When cooking begins, the remaining time will be displayed.

Type	MEAT	VEGETABLES	PORRIDGE
Cooking Time Setting	25-90min (Def: 40 min)	15-90min (Def: 20 min)	65-90min (Def: 70 min)

Pressure Cook (GABA RICE)

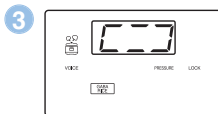


Turn the Cover Handle to “” (Lock), and press the MENU button to select GABA RICE.

▶ The GABA RICE menu blinks.

2 Press the SELECTION -, + buttons to set the steam time.

- ▶ Each time you press the button, the steam time is adjusted by Two hours.
- ▶ You can set the germination time from 0 hour to 6 hours. (Def: 0 h)
- ▶ Adjust the Germination time for your taste preference.
- ▶ In the Germination time Setting mode, the Adjust lamp blinks.



Press the COOK button.

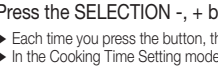
- ▶ Press the COOK button, and the RICE cooking begins.

MULTI COOK, STEAM COOK, SLOW COOK

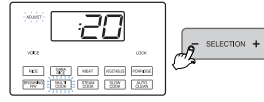
- 

Turn the Cover Handle to “ Δ ” (Lock), and press the MENU button to select the desired menu.
 ▶ The selected Menu's lamp blinks.

e.g.) When MULTI COOK is selected

- 


Press the SELECTION -, + buttons to set the time.
 ▶ Each time you press the button, the cooking time is adjusted by one minute.
 ▶ In the Cooking Time Setting mode, the Adjust lamp blinks.



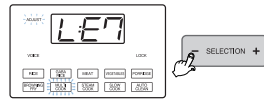
e.g.) When MULTI COOK is selected

- 

Press the HEAT / TIME button to enter the heating level Setting mode.
 ▶ Press the HEAT / TIME button again, and the product returns to the Time Setting mode.
 ▶ In the heating level Setting mode, the Adjust lamp blinks.

- 

Press the SELECTION -, + buttons to set the heating level.
 ▶ Each time you press the button, the heating level is adjusted by one step.



- 

Press the COOK button.

- ▶ Press the COOK button, and the product starts cooking. When the product starts cooking, the remaining time is displayed.
- ▶ The Adjust lamp is turned off. If you press the HEAT / TIME button during cooking, the product displays the heating level and the cooking time.
- ▶ In case of Multi Cook, if you press down the Preset button for two seconds within 10 seconds after cooking begins (while the Pressure lamp blinks), the product can cook with no pressure.

e.g.) When MULTI COOK is selected

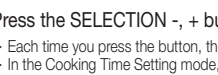
BROWNING FRY

The BROWNING FRY menu is used for stir-frying or roasting food.

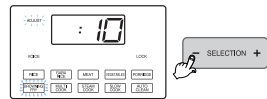
- Open the Cover and prevent pressure from being applied into the Inner Pot.

- 

Turn the Cover Handle to “ Δ ” (Lock), and press the MENU button to select BROWNING FRY.
 ▶ The BROWNING FRY menu lamp blinks.


- 

Press the SELECTION -, + buttons to set the time.
 ▶ Each time you press the button, the BROWNING FRY time is adjusted by one minute.
 ▶ In the Cooking Time Setting mode, the Adjust lamp blinks.

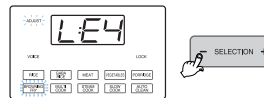


- 

Press the HEAT / TIME button to enter the heating level Setting mode.
 ▶ Press the HEAT / TIME button again, and the product returns to the Time Setting mode.
 ▶ In the heating level Setting mode, the Adjust lamp blinks.

- 

Press the SELECTION -, + buttons to set the heating level.
 ▶ Each time you press the button, the heating level is adjusted by one step.



- 

Press the COOK button.

- ▶ Press the COOK button, and the BROWNING FRY cooking begins.
- ▶ When the BROWNING FRY cooking begins, the remaining time is displayed.
- ▶ For the BROWNING FRY menu, the Adjust lamp is turned on during cooking, and while the Adjust lamp is turned on, you can adjust the heating level and the cooking time.

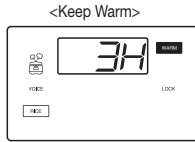
※ Please be careful when using the Browning Fry function with the cover open, the food may splatter.

Type	BROWNING FRY	MULTI COOK	STEAM COOK	SLOW COOK
Cooking Time Setting	1~30min (Def: 10 min)	15~90min (Def: 20 min)	15~90min (Def: 20 min)	15 min~12 hr (Def: 2 hr)
Heating Level Setting	LE1~LE6 (Def: Level 4)	LE1~LE9 (Def: Level 7)	LE1~LE6 (Def: Level 3)	LE1~LE6 (Def: Level 3)

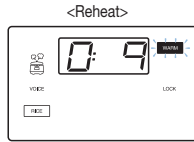
KEEP WARM / REHEAT FUNCTION AND VOLTAGE SAG PROTECTION FUNCTION

When you serve your meal

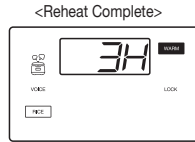
- ▶ If you want to serve your meal during the Keep Warm mode and want the food hot, press the KEEP WARM / REHEAT button, and then the Keep Warm / Reheat function begins with the voice saying "REHEATING is starting". Reheating will conclude in 9 minutes.



"3H" of the Display Panel means that the time elapsed for the Keep Warm function is 3 hours.



The remaining reheat time will show in minutes while the Keep Warm lamp is blinking with the "0" sign on the Display going round and round.



When the Reheat function ends, the voice says "REHEAT has been completed" and the product starts the Keep Warm function again, displaying the time elapsed.

- ▶ If you use the Reheat function too often, the food may burn or become dry.
- ▶ If you want to keep leftover food or other food by using the Keep Warm function, put the food in the Pot and press the KEEP WARM / REHEAT button once. Here, the Display Panel shows "3H".
- ▶ If you press the HEAT / TIME button during the Keep Warm mode, the Keep Warm temperature is displayed for 2 seconds.

Cautions for Keeping Warm

- ▶ When you open the cover right after cooking or during the Keep Warm function, the cover may not open properly due to pressure. Always use caution when you bend back the pressure weight to completely remove the pressure before opening the cover.
- ▶ Always lock the cover handle when keeping warm or reheating food. (If not, there may be damage caused to the Cover Open button and the Keep Warm function.)
- ▶ If there is no food in the inner pot during the Keep Warm function or if you are not using the product, press the Cancel button to cancel the Keep Warm function or remove the power cord from the power outlet.
- ▶ Do not use the Keep Warm function with a rice spatula left in the inner pot. In particular, a wooden spatula may generate germs and odors.

When it smells during The Keep Warm mode

- ▶ Clean the product often. In particular, if the Cover is not cleaned completely, germs may grow, which can cause smell during the Keep Warm mode.
- ▶ Even if the product looks clean outside, germs may grow anywhere, which can cause smell during the Keep Warm mode. Thus, if the product smells, clean the product by using the Auto Clean menu.
After the Auto Clean function is completed, the Inner Pot must be washed completely.
- ▶ If you don't wash the Inner Pot after cooking and then use the Keep Warm function, the food may smell or stink.

Voltage Sag Protection Function?

- ▶ This product remembers its status even when a blackout occurs, so if electricity gets back again within around 2 minutes, this product will normally work again. (There may be differences according to the product.)
- ▶ If cooking is canceled because of a blackout, you need to press the COOK button again to resume cooking.
- ▶ If a blackout occurs during cooking, the cooking time is delayed for the duration of the blackout, and the status of cooking may differ to some extent according to the time of the blackout.
- ▶ If a blackout occurs The Keep Warm function and when the food becomes cold, the Keep Warm function is canceled.

PLEASE CHECK BEFORE CALLING FOR SUPPORT

▼ When there is a malfunction with the product, check the following matters before contacting our customer service center.

Problem	Checklist	Recommended Actions
When food is not cooked	<ul style="list-style-type: none"> • Did you press the PRESSURE COOK button? • Did a blackout occur during cooking? 	<ul style="list-style-type: none"> • After selecting the desired menu, always press the PRESSURE COOK button once to check if “E 11” appears in the Display Panel. • Refer to page 18 for the Voltage Sag Protection function.
When beans (mixed rice/brown rice) are half-cooked	<ul style="list-style-type: none"> • Are the beans (mixed rice/brown rice) too dry? 	<ul style="list-style-type: none"> • Soak the beans (mixed rice/brown rice) in water or boil them before cooking. • The mixed rice may be half-cooked according to their type.
When the food is half-cooked or scorched	<ul style="list-style-type: none"> • Did you properly select the menu? • Did you precisely adjust the quantity of ingredients? • Did you open the Cover during steaming? 	<ul style="list-style-type: none"> • Properly select the desired menu. • Adjust the time and the heating level for cooking. (See pages 16 and 17.) • After the complete cooking alarm rings and the pressure is completely removed, open the Cover and blend the food.
When the food overflows during cooking	<ul style="list-style-type: none"> • Did you use a measuring cup? • Did you precisely adjust the quantity of ingredients? • Did you precisely select the menu? 	
When it smells during the Keep Warm mode	<ul style="list-style-type: none"> • Is the Cover closed completely? • Is the power cord pulled out from the socket during the Keep Warm mode? • Did you use the Keep Warm mode for 12 hours straight or longer? 	<ul style="list-style-type: none"> • Close the Cover completely. • Always keep the product plugged in during the Keep Warm mode. • Use the Keep Warm mode only for 12 hours or less.
When “E 11” appears	<ul style="list-style-type: none"> • This indicates that the Temperature Sensor fails to work properly. 	<ul style="list-style-type: none"> • Shut off the power supply, and contact our customer service center.
When the Keep Warm Time sign blinks during the Keep Warm mode	<ul style="list-style-type: none"> • Have 24 hours elapsed since the Keep Warm mode began? 	<ul style="list-style-type: none"> • After 24 hours have elapsed since the Keep Warm mode began, the Keep Warm Time sign blinks to let you know that the Keep Warm mode has been used for too long.
When “E do” appears	<ul style="list-style-type: none"> • Did you press the PRESSURE COOK button with the Keep Warm mode canceled and the product in the Standby mode without turning the Cover Handle to “△” (Open) after cooking is completed with the power supplied? 	<ul style="list-style-type: none"> • Turn the Cover Handle to “△” (Open) and then turn it to “△” (Lock).
When cooking is not completed even in a long time and when “E 03” appears	<ul style="list-style-type: none"> • Did you use the power properly? • Did you use the proper power voltage? 	<ul style="list-style-type: none"> • This appears when there is a malfunction with the product (heater disconnection, insufficient quantity of heat, etc.) and cooking is not completed in a long time. Shut off the power supply, and contact our customer service center. • If you just put in water and heat it for a long time, it is normal that “E 03” appears. • This product is exclusively for 230V. Use the power properly.

PLEASE CHECK BEFORE CALLING FOR SUPPORT

▼ When there is a malfunction with the product, check the following matters before contacting our customer service center.

Problem	Checklist	Recommended Actions
When “ L J ” appears when you press a button	<ul style="list-style-type: none"> • Is the Inner Pot put in the product? • Did you use the power properly? • Did you use the proper power supply? 	<ul style="list-style-type: none"> • The buttons will not work without the Inner Pot inside in the product. Put the Inner Pot inside the product. • This product is exclusively for 230V. Use the power property. use the proper power voltage.
When a button such as the PRESSURE COOK button or the PRESET button won't work and “ E E I ” appears	<ul style="list-style-type: none"> • Did you turn the Cover Handle to “Δ” (Lock)? • Is the Lock lamp turned on? 	<ul style="list-style-type: none"> • Completely turn the Cover Handle to “Δ” (Lock). If the Cover Handle is not completely fastened, the PRESSURE COOK button and the PRESET button will not work
When the Cover won't be closed	<ul style="list-style-type: none"> • Is the Cover handle completely turned to “Δ” (Open)? • Is there hot food in the Inner Pot? • Is the Inner Pot completely in the Main Frame? 	<ul style="list-style-type: none"> • Completely turn the Cover Handle to “Δ” (Open) and then close the Cover again. • Bend the Pressure Weight, and then close the Cover. • Turn the Inner Pot Handle attached to the Inner Pot to both left and right sides, and secure it on the Main Frame completely.
When “ E E ” appears	<ul style="list-style-type: none"> • This indicates that the Environmental Sensor fails to work. 	<ul style="list-style-type: none"> • Shut off the power supply, and contact our customer service center.
When “ E E F ” appears	<ul style="list-style-type: none"> • This indicates that there is an error with the internal memory of MICOM. 	<ul style="list-style-type: none"> • Shut off the power supply, and contact our customer service center.
When “ E E P ” appears	<ul style="list-style-type: none"> • This indicates that there is an error with the internal memory of MICOM. 	<ul style="list-style-type: none"> • Shut off the power supply, and contact our customer service center.

PLEASE CHECK BEFORE CALLING FOR SUPPORT

▼ When there is a malfunction with the product, check the following matters before contacting our customer service center.

Problem	Checklist	Recommended Actions
When the Cover Handle won't "⊕" (Open)	<ul style="list-style-type: none"> • Did you turn the Cover Handle during cooking? • Did you turn the Cover Handle without completely discharging the steam? 	<ul style="list-style-type: none"> • The Cover will not open during cooking. Do not forcibly open the Cover. If you have to open the Cover, press and hold the CANCEL button for 2 seconds to cancel, cautiously bend the Pressure Weight to completely discharge the steam, and then open the Cover. • Cautiously Bend the Pressure Weight to completely discharge the steam, and then open the Cover.
When the Cover Handle is completely turned to "⊕" (Open) but the Cover won't open		<ul style="list-style-type: none"> • It is because of the pressure. • Cautiously Bend the Pressure Weight to completely discharge the steam, and then open the Cover.
When the steam is leaked through the Cover and a product makes a whistle-like sound	<ul style="list-style-type: none"> • Are there any foreign substances (rice, etc.) on the packing? • Is the packing worn out? 	<ul style="list-style-type: none"> • Wipe out the packing with a dishcloth or a soft cloth before use. • Always keep the parts around the packing clean. • If steam is leaked, immediately press and hold the CANCEL button for 2 seconds to discharge the steam, and pull out the power cord. Then discontinue using the product, and contact our customer service center. • Use packing for 1 to 3 years according to the method or frequency of use and then replace it with a new one. If you continue to use worn-out packing, steam may be leaked out during use, and the pressure cooking won't be operational.
When the CANCEL button won't work during cooking	<ul style="list-style-type: none"> • Is the Inner Pot hot inside? 	<ul style="list-style-type: none"> • If you have to cancel during cooking and the temperature in the Inner Pot is high, you need to press and hold the CANCEL button for 2 seconds to cancel cooking for safety purposes. • If cooking is canceled, the steam is discharged through the Auto Steam Discharger, and the content may spill or splatter. Thus, please be cautious since you might get burned in your face or on your hands.

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