

사용설명서 Operating Instructions

CRP-CH10 Fuzzy Series

1.8L(2~10Persons) / 1.8L(2~10인분)

CUCKOO

always new

happiness

NO.1 CUCKOO

CUCKOO IH PRESSURE JAR COOKER



love

design

motion

Thank you very much for purchasing "CUCKOO" IH PRESSURE JAR COOKER

Read the following instruction manual before use. Save this instruction manual for future reference. This manual will be useful if you have any questions or have problems operating the rice cooker.

저희 쿠쿠 IH 압력밥솥을 이용해 주셔서 대단히 감사 드립니다.

이 사용설명서는 잘 보관하여 주십시오. 사용 중에 모르는 사항이 있을 때나 기능이 제대로 발휘되지 않을 때 많은 도움이 될 것입니다.

CUCKOO ELECTRONICS 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. Do not cook foods such as applesauce, cranberries, cereals, macaroni, spaghetti, or other foods.
These foods tend to foam, froth, and sputter, and may block the pressure releasing device
20. Before use always check the pressure releasing device for clogging.
21. Do not open the pressure cooker until the unit has cooled and internal pressure has been reduced.
See "Operating Instructions."
22. Do not use this pressure cooker to fry in oil.
23. the ducts in the pressure regulator allowing the escape of steam should be checked regularly to ensure that they are not blocked.
24. Appliances can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance.
25. This appliance shall not be used by children. Keep the appliance and its cord out of reach of children.

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 rice cooker:
 - (1) The correct rated voltage should be used for the rice 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).

As a safety feature, this plug will fit in a polarized outlet only one way.

If the plug does not properly fit in the outlet, turn the plug over.

If it still does not fit, contact a qualified electrician.

Please, keep this safety feature.

SPECIFICATIONS / 제품규격

Model Name(모델명)		CRP-CH10 Fuzzy Series
Power Supply(전원)		AC220~240V, 50Hz
Power Consumption(소비전력)		1455W
Cooking Capacity (취사용량)	GLUTIN. RICE(백미)	0.36~1.8L (2~10cups)
	HIGH HEAT GLUTIN. RICE(백미고화력)	
	MIXED RICE(잡곡)	0.36~1.44L (2~8cups)
	HIGH HEAT MIXED RICE(잡곡고화력)	
	SUSHI RICE(김초밥)	
	SOFT GLUTIN.(SOFT백미)	0.36~1.08L (2~6cups)
	TURBO GLUTIN. RICE(백미패속)	
	TURBO MIXED RICE(잡곡패속)	
	GABA RICE(현미발아)	
	BROWN RICE(현미)	
	HIGH HEAT BROWN RICE(현미고화력)	
	NUTRI. RICE(영양밥)	
	HIGH HEAT NUTRI. RICE(영양밥고화력)	
PORRIDGE(죽)	0.18~0.36L (1~2cups)	
Power Cord Length(전원 코드 길이)		1.0m
Pressure(사용압력)		88.2KPa(0.9kgf/cm ²)
Weight(중량)		8.2kg
Dimension(치수)	Width(폭)	30.3cm
	Length(길이)	41.9cm
	Height(높이)	29.0cm



SAFETY PRECAUTIONS

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

<p> Warning This means that the action it describes may result in death or severe injury.</p>	<p> • 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.</p>
<p> Caution This means that the action it describes may result in injury or property damage.</p>	<p> • Indicates a prohibition • Indicates an instruction</p>

Warning **Do not**

- | | |
|---|--|
| <p>Do not cover the automatic steam outlet or pressure weight with your hand or face.</p> <ul style="list-style-type: none"> • It can cause burns. • Especially be careful to keep it out of children’s reach. | <p>Do not use it without the inner pot.</p> <ul style="list-style-type: none"> • 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. |
| <p>Do not use the cooker near hot things such as stove, gas stove or direct ray of light.</p> <ul style="list-style-type: none"> • It can cause an electric shock, fire, deformation, malfunction, or discoloration. Please check the power cord and plug frequently. | <p>Do not turn the Lock/Unlock Handle to “Unlock” while cooking.</p> <ul style="list-style-type: none"> • 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. |
| <p>Do not alter, reassemble, disassemble or repair.</p> <ul style="list-style-type: none"> • It can cause fire, electric shock or injury. • For repair, contact dealer or the service center. | <p>Do not over unplug and plug the power cord over and over.</p> <ul style="list-style-type: none"> • It can cause an electric shock or fire. |
| <p>Use a single socket with the rated current above 15A.</p> <ul style="list-style-type: none"> • 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. • Use AC 220~240V only. | <p>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.</p> <ul style="list-style-type: none"> • It can cause an electric shock or fire. • Especially be careful to keep it out of reach of children. |
| <p>Please pay careful attention against water and chemicals</p> <ul style="list-style-type: none"> • It can cause an electric shock or fire. | <p>Keep the cooker out of reach of children.</p> <ul style="list-style-type: none"> • It can cause burns, electric shock or injury. |
| <p>Do not use a rice cooker at a place where dust is trapped or chemical material is located.</p> <ul style="list-style-type: none"> • Do not use any combustible gas or flammable materials nearby a product. • It can cause explosion or fire. | <p>Don't spray or put any insecticides or chemicals.</p> <ul style="list-style-type: none"> • 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. |
| <p>Do not use damaged power cord, plug, or loose socket.</p> <ul style="list-style-type: none"> • 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. | <p>Don't let foreign substances such as needle, cleaning pin, or metal get in or block the in let/out let pipe or gape.</p> <ul style="list-style-type: none"> • 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 dearing a steam outlet. |
| <p>Do not clean the product with water or pour water in the product.</p> <ul style="list-style-type: none"> • It can cause an electric shock or fire. • If it contacts water, please separate power cord and contact dealer and service center. | <p>Do not open the LID while in heating and cooking.</p> <ul style="list-style-type: none"> • 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. |
| <p>Do not cover the automatic steam outlet or pressure weight with a duster, a towel, or apron, etc.</p> <ul style="list-style-type: none"> • It can cause deformation or a breakdown. • It can cause an explosion by pressure. | <p>Remove a foreign substance on the cord and plug with a clean cloth.</p> <ul style="list-style-type: none"> • It can cause fire. Please check the power cord and plug frequently. |
| <p>Do not use pots that are not designed for the cooker. Do not use abnormal pot and do not use without the inner pot.</p> <ul style="list-style-type: none"> • It can cause an electric shock or fire. | <p>Be careful that both the plug and power cord are not to be shocked by animal attack or sharp metal materials.</p> <ul style="list-style-type: none"> • 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.

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 use over the maximum capacity.

- It can cause overflow or breakdown.
- Do not cook over stated capacity for cooking of chicken soup and congee.

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.

Recommended detergent for inner pot cleaning (inside, outside)

Available	Unavailable
Cotton wool, Sponge wool, Microfiber, Mesh wool	Blue, Green scrubber (Abrasive material), Iron, Stain wool, Other metallic materials

- If you do not use a suitable scrubber for cleaning, the inner pot coating may be damaged and peeled off.

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.

Please call customer service if the inner pot coating peels off.

- 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.

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

- Electric short might cause fire.

In case of a blackout during cooking, steam from a rice 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.

- After cooking chicken soup, multi cook dishes, and etc., the smell may be absorbed.
- 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.

If possible, only use warming function when cooking white rice. Other foods are easily discolored.

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.



안전상의 경고

- ‘안전상의 경고’는 제품을 안전하고 올바르게 사용하여 사고나 위험을 미리 막기 위한 것이므로 반드시 지켜 주십시오.
- ‘안전상의 경고’는 ‘경고’와 ‘주의’의 두가지로 구분되어 있으며 ‘경고’와 ‘주의’의 의미는 다음과 같습니다.

<p>경고 파하지 않을 경우 사망이나 중상을 초래할 수 있는 잠재적인 위험상황</p>	<p>! 이 기호는 특정조건하에서 위험을 끼칠 우려가 있는 사항에 대하여 주의를 환기시키는 표시입니다.</p> <p>! 위험 발생을 피하기 위해 주의깊게 읽고 지시에 따라 사용하십시오.</p>
<p>주의 파하지 않을 경우 경상을 초래할 수 있는 잠재적인 위험상황</p>	<p>! 이 기호는 어떤 행위를 ‘금지’하는 표시입니다.</p> <p>! 이 기호는 어떤 행위를 ‘지시’하는 표시입니다.</p>

경고 **(금지)**

<p>사용중 압력추 및 자동증기 배출구에는 손과 얼굴을 가까이 하지 마십시오.</p> <ul style="list-style-type: none"> • 화상의 우려가 있습니다. 취사중 나오는 증기는 매우 뜨거우므로 손이나 얼굴을 가까이 하지 마십시오. • 특히 어린이의 접근을 막아 주십시오. 	<p>변형된 내솥이나 전용 내솥이 아닌것은 사용하지 마십시오.</p> <ul style="list-style-type: none"> • 내솥이 가열되어 이상작동 및 화재의 원인이 됩니다. • 내솥을 떨어뜨렸거나 변형된 경우에는 서비스센터로 문의해 주십시오.
<p>제품을 직사광선이 쬐는 곳, 가스레인지, 라이터, 전열기구 등의 가까이에서 사용하지 마십시오.</p> <ul style="list-style-type: none"> • 전기누전, 감전, 변형, 변색 및 화재의 원인이 됩니다. • 전원코드를 열기구 가까이 두지 마십시오. 코드피복이 녹아 화재, 감전의 원인이 됩니다. 수시로 전원코드의 상태를 꼭 확인하십시오. 	<p>내솥 없이 사용을 하지 마십시오.</p> <ul style="list-style-type: none"> • 감전 및 고장의 원인이 됩니다. • 내솥이 없는 상태에서 쌀이나 물을 넣지 마십시오. • 쌀이나 물이 들어갔을 경우에는 제품을 뒤집거나 흔들지 마시고 서비스센터로 꼭 문의 하십시오.
<p>제품을 분해하거나 개조하지 마십시오.</p> <ul style="list-style-type: none"> • 화재 및 감전의 원인이 됩니다. • 서비스기사 이외의 사람이 분해하거나 수리하지 마십시오. 수리 및 고장 상담은 서비스센터로 문의하여 주십시오. 	<p>취사나 요리가 진행중일 때 뚜껑 열림 버튼을 누르거나, 뚜껑 결합 손잡이를 절대 “꺾” (열림)으로 돌리지 마십시오.</p> <ul style="list-style-type: none"> • 강제로 열 경우 압력으로 인해 화상 및 폭발의 위험이 있습니다. • 취사나 요리 완료 후 증기가 완전히 배출된 상태에서 뚜껑 결합 손잡이를 작동시키십시오.
<p>반드시 정격 15A 이상의 교류 220~240V 전용 콘센트에서만 사용해 주시고 한 콘센트에 여러 제품의 전원플러그를 동시에 꽂아 사용하지 마십시오.</p> <ul style="list-style-type: none"> • 여러 제품과 함께 사용하거나, 다른 기구에 사용하면 발열 및 발화, 감전의 원인이 됩니다. 수시로 콘센트 상태를 꼭 확인하십시오. • 전원플러그에 이물질이나 물기가 묻어 있는 경우에는 잘 닦은 다음 사용하십시오. • 연장코드가 15A이상의 것을 사용하여 주십시오. 	<p>내솥 없이 분리형 커버, 찜판, 금속성 물질 등을 넣거나, 넣어서 사용하지 마십시오. (특히, 어린이 주의)</p> <ul style="list-style-type: none"> • 감전 및 화재의 원인이 됩니다.
<p>싱크대, 목욕탕 등 제품에 물이 들어 갈 수 있는 곳이나, 눈을 맞을 수 있는 실외에서 사용하지 마십시오.</p> <ul style="list-style-type: none"> • 전기 누전 및 감전의 위험이 있습니다. • 제품에 물이 들어 갔을 경우에는 서비스센터로 문의해 주십시오. 	<p>어린이 혼자 사용하거나 어린이가 만질 수 있는 장소에 제품을 두지 마십시오.</p> <ul style="list-style-type: none"> • 고열에 화상을 입거나 감전이 될 수 있습니다.
<p>전원코드나 전원플러그가 파손되었거나 콘센트가 흔들릴 때는 사용을 중지하고, 서비스센터로 문의바랍니다.</p> <ul style="list-style-type: none"> • 제품 사용 중 사용상의 부주의로 전원 코드의 피복이 벗겨지거나 찢힐 경우 화재 및 감전의 원인이 될 수 있으니, 수시로 전원코드와 전원플러그, 콘센트의 상태를 꼭 확인하십시오. • 전원코드나 전원플러그가 파손된 경우에는 위험이 생기지 않도록 하기 위하여 제조자나 그 판매점 또는 유자격 기술자 (서비스 기사)에 의해 코드 교환을 하십시오. • 반드시 지정된 서비스센터에서 수리하시기 바랍니다. 	<p>제품내에 살충제나 화학물질 등을 뿌리거나 투입하지 마십시오.</p> <ul style="list-style-type: none"> • 화재 발생의 우려가 있습니다. • 제품내 바퀴벌레나 벌레 등이 들어갔을 경우는 서비스센터로 문의해 주십시오.
<p>제품을 싱크대에 넣고 닦거나 제품 내부에 물을 넣지 마십시오.</p> <ul style="list-style-type: none"> • 전기 누전 및 감전, 화재의 원인이 됩니다. • 제품에 물이 들어간 경우에는 사용을 중지하고 전원플러그를 뽑은 다음 서비스센터로 문의해 주십시오. 	<p>흙·배기구 또는 틈 사이에 바늘, 청소용 핀, 금속물 등 이물질이 들어가거나 막지 않도록 하십시오.</p> <ul style="list-style-type: none"> • 감전 및 화재의 원인이 됩니다. • 청소용 핀을 증기배출구 청소외에 제품의 틈새나 구멍에 넣지 마십시오.
<p>압력추 및 자동증기배출구를 막거나 증기구에 행주나 장식용 덮개, 기타물건을 올린 채 사용하지 마십시오.</p> <ul style="list-style-type: none"> • 압력에 의한 폭발의 위험이 있습니다. • 본체의 변형, 변색 및 고장의 원인이 됩니다. 	<p>취사나 요리가 진행중일 때 절대로 뚜껑을 열지 마십시오.</p> <ul style="list-style-type: none"> • 취사나 요리가 진행중일 때는 압력에 의해 뚜껑이 열리지 않습니다. • 강제로 열면 화상 및 폭발의 위험이 있습니다. • 취사 또는 요리가 진행 중일때 부득이하게 뚜껑을 열어야 할 경우 취소 버튼을 약 2초간 누른 후 내부압력이 완전히 제거되었는지 확인을 하고 열어 주십시오.
<p>전원플러그에 묻은 이물질은 물기가 없는 천으로 깨끗이 제거하여 주십시오.</p> <ul style="list-style-type: none"> • 화재의 원인이 됩니다. 수시로 전원 플러그 상태를 꼭 확인하십시오. 	<p>전원코드를 무리하게 구부리거나, 묶거나, 잡아당기지 마십시오.</p> <ul style="list-style-type: none"> • 감전이나 쇼트로 인해 화재의 원인이 될 수 있습니다. 수시로 전원코드 상태를 꼭 확인하십시오.
	<p>전원플러그를 반복하여 뽑았다 꽂았다 하지 마십시오.</p> <ul style="list-style-type: none"> • 감전 및 화재의 위험이 있습니다.
	<p>플러그 및 전원 코드부를 동물이 물어 뜯거나 못과 같이 날카로운 금속 물체로부터 충격을 받지 않도록 주의하여 주십시오.</p> <ul style="list-style-type: none"> • 충격으로 인한 파손은 합선, 감전, 화재 등의 원인이 됩니다. 수시로 전원코드와 전원 플러그 상태를 꼭 확인하십시오.



안전상의 경고



주의



(금지)

쌀통 및 다용도 선반 등에 제품을 놓고 사용하지 마십시오.

- 전원코드가 틈새에 눌러져 화재 및 감전의 원인이 됩니다. 수시로 전원코드 상태를 꼭 확인하십시오.
- 취사 또는 요리중 증기가 배출될 때 쌀통 및 다용도 선반에 의해 제품의 손상, 화재, 감전의 원인이 됩니다.

전원코드 위에 무거운 물건을 올려 놓거나 코드가 제품바닥에 눌러지지 않도록 주의해 주십시오.

- 화재 및 감전의 원인이 됩니다. 수시로 전원코드 상태를 꼭 확인하십시오.

전원코드를 임의로 연장하거나 연결하는 등 가공하여 사용하지 마십시오.

- 감전 및 화재의 위험이 있습니다.

온도감지기, 밥솥 내부 및 열판 또는 내솥 바깥 부위의 이물질(밥알, 기타음식물 등은 반드시 제거 후 사용하십시오.

- 제품 사용 전 반드시 이물질 제거 상태 확인 후 사용하십시오.
- 온도감지를 정확히 못하게 되므로 내솥이 가열되어 이상작동 및 화재의 원인이 됩니다.

전원플러그를 콘센트에서 켜거나 뺄 때는 손의 물기를 반드시 제거한 후 전원플러그를 잡고 켜거나 빼어 주십시오.

- 젖은 손으로 전원플러그를 뽑으면 감전의 원인이 될 수 있습니다.
- 무리하게 당겨 뽑으면 전원코드에 이상이 발생되어 누전 및 감전이 될 수 있습니다.

제품 이동시 전원코드를 이용하여 들어올리거나 잡아당겨서 이동하지 마십시오.

- 쇼트로 인한 화재의 원인이 될 수 있습니다.

최대 용량 이상으로 내용물을 넣고 사용하지 마십시오.

- 밥솥 넘침이나 취사 불량 등 고장의 원인이 됩니다.
- 죽은 지정된 용량 이상은 사용하지 마십시오.

사용 중이거나 사용직후에는 내솥, 내부, 열판 및 압력추 등은 뜨거우므로 만지지 마십시오.

- 고열에 의해 화상을 입을 수 있습니다.
- 압력추가 젖혀져 증기에 의해 화상을 입을 수 있습니다.

뚜껑 위에 자성을 지닌 물체를 올려 놓거나 자성이 강한 물체 근처에서 사용하지 마십시오.

- 제품 고장 및 기능이 정상적으로 작동되지 않을 수 있습니다.

제품에 심한 충격을 주거나 떨어뜨리지 마십시오.

- 제품 고장 및 안전상의 문제가 발생할 수 있습니다.

내솥 세척용 권장 수세미(내측, 외측)

사용 가능	사용 불가능
면 수세미, 스폰지 수세미, 극세사, 망사 수세미	청색, 녹색 수세미(연마제 재질), 철, 스텐 수세미, 기타 금속성 재질 수세미

- 사용 불가능 수세미를 사용하실 경우 내솥 코팅이 손상되어 벗겨질 수 있습니다.

제품 밑에 깔판, 방석, 전기장판 등을 놓고 사용하지 마십시오.

- 화재 및 변형의 원인이 됩니다. 수시로 제품 상태를 꼭 확인하십시오.

취사, 보온, 지정된 메뉴 이외의 식재, 미역국, 카레, 기름으로 튀기는 요리 등 다른 용도로 사용하지 마십시오.

- 고장 및 냄새의 원인이 됩니다.

경사진 곳이나 울퉁불퉁한 곳에서는 사용하지 마십시오.

- 화상 및 제품 고장의 원인이 됩니다.
- 전원코드에 손이나 발, 기타 물체가 걸려 제품이 떨어지지 않도록 주의 하십시오.

전원플러그를 뽑을 때는 전원코드를 잡지마시고 꼭 전원플러그를 잡고 뽑아주십시오.

- 전원코드에 충격이 가면 감전 및 화재의 원인이 될 수 있습니다.

사용하지 않을 때는 전원플러그를 콘센트에서 뽑아 주십시오.

- 절연 성능 저하로 인해 감전, 누전, 화재의 원인이 될 수 있습니다.

내솥을 다른 용도로 사용하거나 불위에 올리지 마십시오.

- 내솥의 변형 및 코팅이 벗겨져 제품에 이상이 발생할 수 있습니다.

취사나 요리 완료 후 또는 보온시 뚜껑 결합 손잡이가 잘 돌리지 않을 때 강제로 돌리지 마십시오.

- 화상 및 제품손상의 원인이 됩니다.
- 압력추를 젖혀 증기가 완전히 배출되었는지 확인 후 뚜껑 결합 손잡이를 돌려주십시오.
- 취사나 요리 완료후 뚜껑을 열때 증기에 의한 화상의 우려가 있으므로 주의하십시오.

내솥 코팅이 벗겨질 경우 서비스센터로 문의해 주십시오.

- 제품을 장기간 사용할 경우 내솥 코팅이 벗겨질 수 있습니다.
- 거친 수세미나 금속성 수세미로 내솥을 씻을 경우 코팅이 벗겨질 수 있으니 반드시 주방용 중성세제와 스폰지로 씻어 주십시오.
- 날카로운 식기류(포크, 숟가락, 젓가락 등)를 내솥에 넣은 채 씻을 경우 내솥 코팅이 벗겨질 수 있습니다.

뚜껑 결합 손잡이나 내솥 손잡이를 잡고 제품을 들어 올리지 마십시오.

- 뚜껑 결합 손잡이나 내솥 손잡이를 잡고 들어 올릴 경우 뚜껑이 열릴 우려가 있어 위험합니다.
- 제품 바닥 좌우측에 있는 홈을 양손으로 들어올려 안전하게 사용하십시오.

전원플러그를 뽑더라도 뚜껑 결합 손잡이를 항상 "흡" (잠김)위치로 돌려 주십시오.

- 취사나 요리 완료 후 내솥이 뜨겁거나 뜨거운 밥이 남아 있을 경우 전원 플러그를 뽑더라도 뚜껑을 닫고 뚜껑 결합 손잡이를 "흡" (잠김)위치로 돌리지 않으면 내부압력에 의해 제품의 변형이나 손상의 원인이 됩니다.
- 취사, 요리 및 보온 중에도 반드시 뚜껑 결합 손잡이를 "흡" (잠김) 위치에 놓고 사용해 주십시오.

취사나 요리가 끝난 뒤에는 반드시 본체에 고인물을 닦아 주십시오.

- 냄새 및 변색의 원인이 됩니다.
- 본체의 물받이에 고인 물을 닦아 주십시오.

사용 중에 이상한 소리나 냄새 또는 연기가 나면 즉시 전원플러그를 뽑고 내부 압력을 완전히 제거후 서비스센터로 문의해 주십시오.

취사 또는 요리 진행 중 정전이 되면 자동증기 배출 장치가 작동하여 내용물 비산의 우려가 있습니다.

- 정해진 쌀 및 물의 양으로 취사해 주십시오.
- 특히, 물의 양이 규정보다 많으면 내용물 넘침의 원인이 됩니다.
- 증기조절램프 장착된 상태에서 취반을 하십시오.

요리 후에는 반드시 청소해 주십시오.

- 닭뿔, 갈비뿔 등의 요리 후 취사 및 보온을 하게되면 밥에 냄새가 배어들 수도 있습니다.
- 내솥뚜껑 세척시 거친 수세미나 금속성 수세미를 사용할 경우 코팅이 벗겨질 수 있으니 반드시 스폰지 또는 물기를 제거한 행주로 닦아주십시오.
- 47~48쪽을 참조하여 내솥, 내솥 뚜껑, 패킹 등을 깨끗이 닦아낸 후 사용하십시오.
- 제품의 사용환경이나 방법에 따라 내솥 뚜껑의 코팅이 벗겨질 수 있습니다. 이런 경우 서비스센터로 문의해 주십시오.

취사 또는 요리 진행 중 자동증기 배출시 주의하십시오.






- 증기가 고속으로 배출되면서 '취익' 하는 소리가 나므로 놀라지 않도록 주의하십시오.
- 특히 어린이의 접근을 막아 주십시오. 화상의 원인이 됩니다.

현밥 이외의 식품에는 변질하기 쉬운 것(말밥,훈식,크로켓,그라탕 등)이 있으므로 가능하면 보온하지 마십시오.

安全警告



- * “安全警告”是为了预防事故的发生，请正确使用产品，并遵守安全警告事项。
- * “安全警告”有“警告”和“注意”两种区分，“警告”和“注意”有下列意义。

 警告	未遵守警告事项时， 可能会发生严重人身伤害。		• 此标记是指在特定条件下，对可能发生危险事故的符号。 • 为避免发生危险，请仔细阅读使用说明书并按照指示使用。
 注意	未遵守注意事项时， 可能会发生严重人身伤害。		• 此符号表示“禁止”某种行为。
			• 此符号表示“指示”某种行为。

警告 **(禁止)**

使用中切勿触摸或把脸靠近压力锥和蒸汽排出孔。 <ul style="list-style-type: none">• 会导致烫伤，特别注意勿让儿童靠近。• 高温蒸汽很烫，切勿将手或脸直接靠近。	切勿使用变形内锅或其他非专用内锅。 <ul style="list-style-type: none">• 内锅发热时会产生异常现象或引起火灾。• 若不小心碰撞内锅或内锅变形时，请拨打服务热线。
本产品要避免阳光直射，严谨靠近煤气炉、电热器具等。 <ul style="list-style-type: none">• 有漏电、触电的危险及有变形或变色的可能。• 严谨电源线靠近热器具，避免电源线熔化造成火灾或触电的危险。	严禁未放内锅使用。 <ul style="list-style-type: none">• 触电及故障的可能。• 严禁无内锅时放米和水。• 机体内进入水或米粒时，请拨打服务热线。
严谨私自拆卸或改装。 <ul style="list-style-type: none">• 发生火灾或触电的可能。• 除专业修理人员外，请勿自行拆卸或改装。• 修理时请先与指定维修中心联系。	产品中严禁打开锅盖。 <ul style="list-style-type: none">• 产品工作时，因内部压力锅盖不易打开，若强行打开会发生烫伤及爆炸。• 煮饭结束，等蒸汽完全排除后再打开。
必须使用额定电流15A以上220~240V交流电专用插座，不宜与其他电器共用一个插座。 <ul style="list-style-type: none">• 会产生发热、火灾、触电的可能。• 电源插头上有异物时，请先清洁干净后使用。• 插座的延长线必须使用额定电流15A以上的。	无内锅的情况下请勿将分离式内锅盖，蒸盘，金属性物质等其它物质放进产。品里使用。（特别注意儿童） <ul style="list-style-type: none">• 发生火灾或触电的可能。
严禁在有水的地方或户外使用。 <ul style="list-style-type: none">• 有漏电或触电的危险。• 如水渗入机体内部时，请拨打服务热线咨询。	本产品严禁儿童独自使用；请放置在儿童触及不到的地方。 <ul style="list-style-type: none">• 烫伤或触电的可能。
严禁在灰尘多或有化学物品的地方使用。 <ul style="list-style-type: none">• 严禁在产品周围使用可燃性气体或易燃物品。• 发生火灾或爆炸的可能。	产品内请勿喷洒或投入化学物品。 <ul style="list-style-type: none">• 烫伤或火灾的可能。• 当产品内进入蟑螂或其他昆虫时，请咨询代理店或服务中心。
电源线破损或插头松动时，请停止使用并及时更换。 <ul style="list-style-type: none">• 产品使用中，因使用不当电源线表皮有破损时会产生触电或发生火灾，请及时确认电源线及插座的完整状态。• 电源线有破损时，为避免发生危险，请停止使用并与产品销售店或指定维修中心联系更换。	严禁用针或金属物质堵塞排气口或产品缝隙。 <ul style="list-style-type: none">• 烫伤或触电的可能。• 清洁用针除了清理蒸汽排出孔外，不得插入产品缝隙或其它孔里。
严禁用水冲洗机体或避免内部进水。 <ul style="list-style-type: none">• 会有漏电、触电、火灾的可能。• 产品内渗入水时，切断电源，停止使用，请拨打服务热线咨询。	产品工作中，严禁按开盖按钮及将结合手柄转至“开启”位置。 <ul style="list-style-type: none">• 产品工作中，因内部压力锅盖不易打开，若强行开盖会发生烫伤或爆炸。• 产品工作中，不得已打开锅盖时，按住取消键2秒以上取消已选的功能，推动压力锥等蒸汽完全排出后再打开锅盖。
严禁将抹布等异物放在压力锥和蒸汽排出口上。 <ul style="list-style-type: none">• 变形或变色的可能。• 产品故障及火灾的可能。	电源线不宜强行弯曲、捆绑或拉伸。 <ul style="list-style-type: none">• 触电或因短路发生火灾的可能。
请勿将电源线插头反复插拔。 <ul style="list-style-type: none">• 发生火灾或触电的可能。	请勿强行拽下防堵塞装置。 <ul style="list-style-type: none">• 卸下时有堵塞蒸汽口的危险。
	使用前后请确认防堵塞装置的安装状态及是否粘有异物。 <ul style="list-style-type: none">• 防堵塞装置如有脱落或遗失时，请拨打售后服务热线。• 使用前后要保持清洁。
	电插头有异物时，请用干抹布擦净后使用。 <ul style="list-style-type: none">• 短路或发生火灾的可能。



安全警告



注意



(指示)

注意不要让动物把插头及电源线咬断或避免受到锋利金属物体的冲击。

- 短路，触电或发生火灾的可能。

禁止将产品放在米桶及多层柜上使用。

- 电源线夹在缝隙里，可能会引起触电或发生火灾。
- 在米桶及多层柜上使用可能会导致产品损坏或引起火灾。

请勿将重物放在电线上或避免被压到产品底部。

- 有可能会发生火灾或触电，请随时确认电源线放置状态。

勿将电源线进行加工或随意连接延长线使用。

- 触电或发生火灾的可能。

使用时如有异常响声或有异味时，请立刻切断电源，推开压力锥，待蒸汽完全排出后，咨询代理店或售后服务中心。

使用时不要超出限定容量。

- 米汤溢出或发生故障的可能。

使用中或使用后锅体温度很高，切勿触摸内锅、加热盘、产品内部及压力锥。

- 烫伤的可能。
- 产品工作中若压力锥倾斜，会被喷出的蒸汽烫伤。

切勿靠近磁性强的物体。

- 可能会产生安全上的问题。
- 发生故障的可能。

勿使产品跌落或受冲击。

- 会发生故障及安全性问题。

温度感应器、电热盘及内锅底部要保持清洁。

- 温度感应器受损，可能会发生故障及火灾。

擦干手，再插、拔插头。

- 用湿手插、拔插头时会发生触电。
- 电源插头拔出时，切勿直接拽电源线拔出。

清洗内锅用建议清洁球（内侧、外侧）

可使用	不可使用
棉质清洁球、海绵、超细纤维、网纱清洁球	蓝色、绿色清洁球(研磨剂材质)、铁制、钢制清洁球、其他金属材质清洁球

- 用不可使用的清洁球清洗时，可能会出现内锅涂层损坏、脱落现象。

本产品要放置于较阔的水平台面上，切勿放在坐垫或电热毯上使用。

- 变形或发生火灾的可能。

本产品只适用于做饭、保温及指定用途，严禁他用。

- 会产生异味或变色。

不使用时，请拔掉插头。

- 以避免发生触电及火灾。

除白米饭外容易变质的（杂谷，豆类饭，油炸丸子等）尽量不要进行保温。

勿将内锅放在火源上或用于其他用途。

- 内锅变形或涂层会脱落。

煮饭完成后，结合手柄不易拧开时，不要强行拧开。

- 烫伤或产品受损的可能。
- 推动压力锥，等蒸汽完全排除后再打开。
- 煮饭完成后打开锅盖时，注意避免被蒸汽烫伤。

本产品不宜在倾斜或凹凸面上使用。


- 烫伤或发生故障的可能。
- 产品工作中，切勿碰电源线。



内锅涂层脱落时，请与售后服务中心联系。

- 长时间使用产品时，内锅涂层因老化有轻微脱落，请及时拨打服务热线进行更换。
- 用硬刷子，钢丝球清洗内锅时，涂层会脱落，要用中性洗涤剂 and 海绵清洗。

请勿用锅盖结合手柄或内锅把手移动产品。

- 会产生危险，请利用产品底部的移动凹槽移动产品。

即使拔掉电源插头，结合手柄仍应置于“”（关闭）位置。

- 煮饭结束后，内锅有余热或内部有热饭时，即使拔掉电源仍要将锅盖结合手柄转至“”（关闭）位置。否则因内部压力产品会发生变形或损伤。
- 煮饭或保温时，必须把结合手柄转至“”（关闭）位置。

煮饭完成后，请擦净积水部的水。

- 会产生异味或变色。
- 请擦去产品积水部的水。

移动产品时，请勿拽电源线移动产品。

- 短路或发生火灾的可能。

煮饭或料理中当发生停电时，自动蒸汽排出装置会自动启动，可能会有汤汁溢出现象。

- 请在安装蒸汽帽的状态下进行煮饭。
- 添加的水量超出规定容量时，会有溢出现象，请按使用说明书的煮饭方法正确煮饭。

使用完毕后产品要清洁干净。

- 料理结束后，未清理干净时，会出现异味。
- 使用硬刷子，钢丝球清洗内锅时，内锅涂层会脱落，请用中性洗涤剂和海绵清洗。
- 请参照68~69页的清洁方法，清洗产品后使用。
- 根据产品的使用环境和方法的不同，内锅涂层会有脱落现象。

蒸汽自动排出时，请注意。

- 蒸汽高速排出时，伴有较大的排气声，注意不要受到惊吓。
- 严禁儿童靠近，会烫伤。

拔插头时，必须抓住插头拔出，不要强行拽拔电源线拔出。

- 触电，漏电或发生火灾的可能。

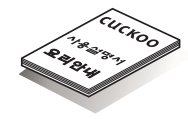


NAME OF EACH PART

Name of each part



- Soft Steam Cap**
- Pressure Weight**
Always keep it horizontal. It stabilizes steam inside of the oven. Pressure weight is twisted, it release steam.
- Automatic Steam Exhaust Outlet (Solenoid valve)**
When finished cooking or during warming, steam is automatically released.
- Lock/Unlock Handle (Set the handle to lock when cooking or warming the rice)**
The handle has to turn to 'Lock' for operation.
- Lid Clamp**
Turn handle to 'Unlock', and then press Clamp knob to open.
- Control Panel**



Manual & Cooking Guide



Rice Scoop



Rice Measuring Cup



Steam Plate

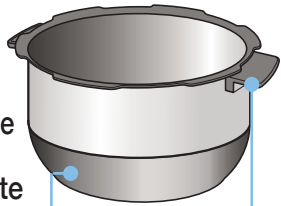


Cleaning Pin (Attached on the bottom of the unit)

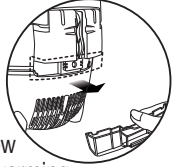
Name of each part



- Pressure Packing**
- Lid Assy**
- DET. cover**
- Control Plate Packing**
- Control Plate Packing Cover**
- Pressure Control Plate Holder Guide**
- Handle**
- DET. cover Holder**
- Drain Dish**
Empty the water out of a dew dish after cooking or keep warming, Leaving the water in the dew dish results in bad smell.
- Power Cord**
- Power Plug**
- Temperature Sensor**



Pot Handle Inner Pot (Oven)
Place the inner pot into the body property.





FUNCTION OPERATING PART / HOW TO SET OR CANCEL VOICE GUIDE FUNCTION

PRESET/AUTO CLEAN Button

Used to preset preferred cooking time (Refer to page 21)
When you use automatic steam cleaning function (Refer to page 15)

MODE Button

This function is used to customize individual (Refer to page 17~18) cooking preference, time-setting (Refer to page 13), voice volume setting (Refer to page 13), keep warm temperature setting (Refer to page 24), and power saving mode (Refer to page 25).

MENU/SELECTION Button

This function is used to select from among SUSHI RICE, GABA RICE, PORRIDGE, SOFT GLUTIN., MULTI COOK, CHICKEN SOUP, FERMENT BREAD, BREAD BAKING, SMART MENU, AUTO CLEAN, GLUTIN. RICE, HIGH HEAT GLUTIN. RICE, MIXED RICE, HIGH HEAT MIXED RICE, BROWN RICE, HIGH HEAT BROWN RICE, NUTRI. RICE, and HIGH HEAT NUTRI. RICE and to modify preset time. For setting selected action with 'MODE' button and setting GABA RICE, MULTI COOK, FERMENT BREAD, and BREAD BAKING time.

KEEP WARM/ REHEAT Button

Used to warm or reheat. (Refer to page 24)

PRESSURE COOK Button

This function is used to start cooking. (Refer to page 15)

CANCEL Button

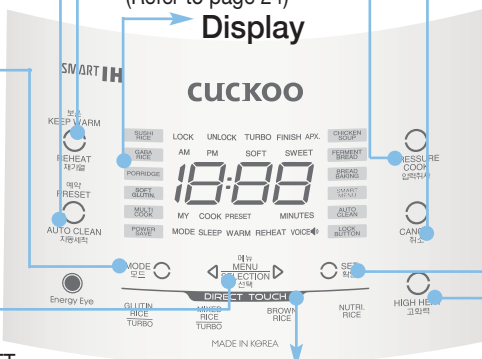
This function is used to cancel a selection or release remaining steam in the inner pot. (Refer to page 28) When using Power saving function. (Refer to page 25)

SET Button

This function is used to select a function or to button-lock function. (Refer to page 25)

HIGH HEAT Button

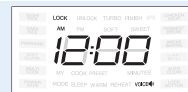
This function is used for to activate the High heat cooking mode of the cooking functions such as GLUTIN. RICE, MIXED RICE, BROWN RICE, or NUTRI. RICE. (Refer to page 15)



DIRECT TOUCH

This function is used when cooking GLUTIN. RICE/TURBO GLUTIN. RICE, MIXED RICE/TURBO MIXED RICE, BROWN RICE/NUTRI. RICE

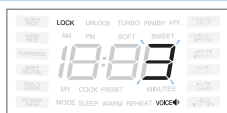
- ※ If no operation is done while power cord is plugged, the system will be on standby mode as shown in the figure. (The menu on standby screen, time, voice and customized rice taste stage may differ depending on used configuration.)
- ※ If cancel button is pressed during cook, the rice cooker will go in standby mode.
- ※ Press the button until the buzzer sounds, Picture may vary depending on model.



<Standby condition screen>

Voice guide volume control (The function which can control volume and cancel)

To enter this function, press 'MODE' button 2 times. 'MODE' button needs to be pressed for over 1 second at the first time.



"3" sign is displayed when entered volume control mode by pressing 'MODE' button 2 times.

▶ "MENU/SELECTION" button blinks and 'MODE', 'SET' and 'CANCEL' buttons turn ON.

If set value became "OFF" by pressing 'MENU/SELECTION' button, "voice" blink and voice guide function is off.

Press 'MENU/SELECTION' button to change the volume from "1" to "5".

▶ Set to desired voice volume, and press 'SET' button.

▶ If it is over 7sec without 'SET' button, setting time will be canceled with voice, "Function setting has been canceled with overtime."

Voice Setting

This function helps you select Auto voice for either Korean or English or Chinese's voice. With this function, you can set to your desired voice. The product's default voice is set to Korean.

▶ How to set voice function



Example) When set to Chinese voice



Example) When set to English voice



Example) When set to Korean

1. Press 'MODE' button 11 times in standby status, and you will enter Voice mode. When pressing 'MODE' button initially, press the button for 1 second or longer to enter Voice mode. 'MODE' button needs to be pressed for over 1 second at the first time.
2. When you enter voice setting mode, a voice comes up saying "Setting mode for voice guide. Set voice with 'MENU/SELECTION' button then press 'SET' button." At this time 'MENU/SELECTION' button blinks and 'MODE', 'SET' and 'CANCEL' buttons turn ON.
3. After setting Auto voice with 'MENU/SELECTION' button, Korean or English or Chinese, and press 'SET' button.
4. If 'SET' button is pressed or no button is pressed for 7 seconds after you enter Volume, the function will be inactivated along with voice "Function setting has been cancelled with overtime.", and the system will be back to standby mode.



HOW TO SET CURRENT TIME / NIGHT VOICE VOLUME SETTING

How to set current time

ex)8:25am now

1 Press 'MODE' button once.

- ▶ 'MODE' button needs to be pressed for over 1 second at the first time.
- ▶ A voice comes up saying "Setting mode for current time. Set current time with 'MENU/SELECTION' button then press 'SET' button."



2 Set 8 o'clock and 25 minute as pressing 'MENU/SELECTION' button.

- ▶ 1 min up "▲" button
1 min down "▼" button
- ▶ 10 min up or down "▲", "▼" keep pressing.
- ▶ Careful of setting am,pm.
- ▶ In case of 12:00 it is 12:00 pm.



3 When finishing to set time you want, press 'SET' button.

- ▶ If it is over 7sec without 'SET' button, setting time will be canceled with "Function setting has been canceled with overtime.", it is canceled due to overtime.



Setting completed screen after

■ About Lithium battery

- This product contains lithium battery for improving blackout compensation and time. Lithium battery lasts for 3 years.
- When current time is not displayed on the screen, it means the battery is exhausted. It should be replaced.

■ What is blackout compensation

- This product remembers and maintains previous condition and processes. After finishing blackout, it operates immediately.
- If blackout happens during cooking, the cooking time will be delayed depending on blackout time.
- If the rice became cold because of blackout, warming will be cancelled.

■ How to set current time during keep warming mode

1. Press 'CANCEL' button to cancel 'KEEP WARM/REHEAT' and then press 'MODE' button over 1 time to set current time.
2. After setting time, press 'KEEP WARM /REHEAT' button to re-start keep warm.

Night voice volume setting

Night volume setting function is for the set the voice volume during the night time (10:00 PM ~ 05:59 AM). This function only operates during the night time.

▶ How to set/adjust the night voice volume



1. Night Voice Volume Setting Mode.
2. Press 'MENU/SELECTION' button to adjust the voice volume from "OFF" to "5" then press "SET" button to confirm the change.
3. When "OFF" is selected as the voice volume, a voice guide message "Night time volume has been cancelled" will be announced. Press "SET" button to confirm to cancel the night time volume.
4. If 'Set' button is pressed or no button is pressed for 7 seconds after you enter Night Voice Volume Reduction mode, the function will be inactivated along with voice "Function setting has been cancelled with overtime.", and the system will be back to standby mode.



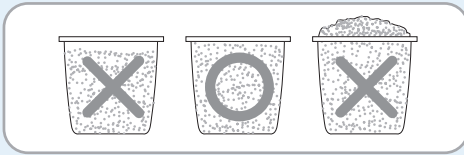
BEFORE COOKING RICE



1

Use a dry cloth to clean inner pot.

- ▶ Use a soft scrubber to wash the inner pot.
- ▶ Do not use rough or metallic scrubber. Otherwise, coating will be peeled off.
- ▶ Do not put anything that is metallic and sharp into the inner pot while cleaning. (Fork, spoon, chopsticks, knife, and etc.)



2

Use measuring cup to measure desirable cooking amount.

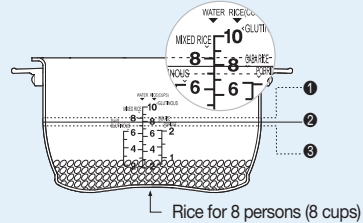
- ▶ Make the rice flat to the top of measuring cup and it is serving for 1 person. (ex: for 1 servings → 1 cups, for 3 servings → 3 cups)

3

Use another container to wash the rice.

4

Adjust water level.

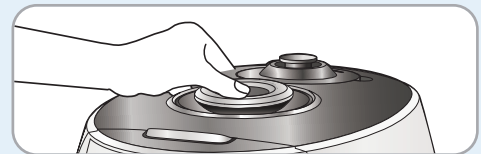


- ▶ Place inner pot on the flat surface to adjust water level.
- ▶ The marked lines in the inner pot are water level.
 - ① If you want to cook old or soft rice, pour more water than measured scale.
 - ② Glutinous rice for 8 people (8 cups) pour water to '8'.
 - ③ Overcooked rice: pour less water than measured scale.

5

Please plug the power cord before inserting inner pot in the rice cooker.

- ▶ Wipe off or remove any substances on the temperature sensor or bottom of the inner pot.
- ▶ Please place the inner pot correctly into the rice cooker.



6

Plug the power cord and turn the hand to "Lock".

- ▶ The lamp turning on means closed perfectly.

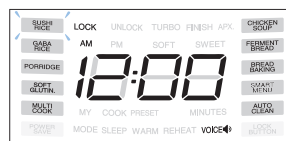




HOW TO COOK

1 Choose menu with 'MENU/SELECTION' button.

- Please mount detachable cover.
- Please keep "Pressure weight" horizontal.
- Each time 'MENU/SELECTION' button is pressed, the selection switches in the sequential order, GLUTIN.RICE→HIGH HEAT GLUTIN.RICE→MIXED RICE→HIGH HEAT MIXED RICE→BROWN RICE→HIGH HEAT BROWN RICE→NUTRI.RICE→HIGH HEAT NUTRI.RICE→SUSHI RICE→GABA RICE→PORRIDGE→SOFT GLUTIN.→MULTI COOK→CHICKEN SOUP→FERMENT BREAD→BREAD BAKING→SMART MENU→AUTO CLEAN.
- If the button is pressed, repeatedly, the menu switches continuously in sequential order.
- The one of following cooking menu modes: GLUTIN. RICE, MIXED RICE, BROWN RICE, NUTRI. RICE will be immediately proceeded to start cooking by pressing the 'DIRECT TOUCH' button of each cooking menu mode.
- Pressing the 'HIGH HEAT' button within 5 seconds after proceeding the one of following cooking menu modes: GLUTIN. RICE, MIXED RICE, BROWN RICE, NUTRI. RICE will initiate the high temperature cooking of each cooking menu mode.
- In the cases of GLUTIN. RICE, HIGH HEAT GLUTIN. RICE, MIXED RICE, HIGH HEAT MIXED RICE, SOFT GLUTIN., BROWN RICE, HIGH HEAT BROWN RICE, GABA RICE, SUSHI RICE, NUTRI. RICE and HIGH HEAT NUTRI.RICE, the menu remains memorized once each cooking



ex) In case of selecting SUSHI RICE.

▶ You can hear a voice, SUSHI RICE.

2 Start cooking by pressing Pressure Cook button.

- You must turn lid handle to lock before cooking. Then press the pressure Cook/Turbo button.
- Unless lid handle is not turned to close, you get alarm with "E01", and sound "turn lid handle to lock".



ex) In case of cooking Glutinous.

3 Cooking thoroughly.

- The cooktime remaining on the display is shown from cooking thoroughly. The cook time is different according to the menu.
- Be careful not to burn yourself from the automatic steam outlet.

ex) In case of 10minutes left.

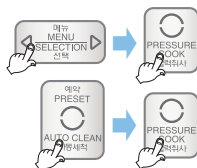


4 The end of cooking.

- When cooking is completed. warming will start with the voice "cuckoo completed glutinous".
- If you don't want to keep the cooked rice warm, press Cancel for 2 seconds.
- If the lid handle is not working well, take out the steam completely out of inner pot by turning over pressure weight.
- Do not press 'Cancel' button during cooking.



How to use AUTO CLEAN (Steam Cleaning)



Put water until water scale 2, make sure to close and lock the cover.

Method 1, After choosing automatic cleaning menu by pressing 'MENU/SELECTION' button, and then press 'PRESSURE COOK' button.

Method 2. After choosing automatic cleaning function by pressing 'PRESET/AUTO CLEAN' button twice in standby mode, press 'PRESSURE COOK' button.

Melanoizing effect

The cooked rice can be light yellow at the bottom of the oven, because this product is designed to improve pleasant flavor and taste. Especially, melanoizing is more serious at the "Preset cooking" than just "Cooking".

It does not mean malfunction.

※ When mixing other rice with Glutinous, Melanoizing effect could increase more than "Glutinous cook" setting.



HOW TO COOK

How to use the cooking menu

GLUTIN. RICE	When you want to have sticky and nutritious white rice.	SOFT GLUTIN.	When you want to have a little more sticky and nutritive white rice than Glutinous rice.
MIXED RICE	This menu is used to cook a variation of mixed rice or brown rice.	GABA RICE	Used to cook germinated brown rice.
SMART MENU(BLACK BEAN RICE)	When you want to have black rice.	CHICKEN SOUP	This menu cooks samgyetang automatically.
SUSHI RICE	When you want to have a little more sticky and nutritive white rice than Glutinous rice.	FERMENT BREAD/BREAD BAKING	This menu is used to either ferment or bake the bread.
PORRIDGE	For cooking porridge.	NUTRI. RICE	Used to cook nutritious rice.
AUTO CLEAN (Steam Cleaning)	This menu is used to eliminate small soaked after cooking or warming.	MULTI COOK	The dish to the set temperature, the thermal and time manually.
BROWN RICE	This menu is used to cook a variation of brown rice.	HIGH HEAT (GLUTIN.RICE/ MIXED RICE/ GABA RICE/ NUTRI.RICE)	Use when cooking more sticky and soothing Cooked Rice. (Melanizing effect could be increased.)
TURBO GLUTIN. RICE	<ul style="list-style-type: none"> Pressing 'PRESSURE COOK' button twice will switch to quick cooking 'PRESSURE COOK' button twice will switch to quick cooking and shorten the cooking time. (It takes about 13 minutes when you cook the Glutinous rice for 2 persons.) Use this turbo cooking function only for cooking rice for less than 6 persons. (The condition of the rice will not be good for more than 6 persons.) The turbo cooking function is allowed up to 6 persons. If you soak the rice in water for about 20minutes before cooking the rice and then cook the rice in turbo cooking course, the rice will taste good. 		
TURBO MIXED RICE	<ul style="list-style-type: none"> If selected turbo mixed rice, total cooking time will be reduced. (It takes about 26minutes for cooking mixed rice for 2 people.) Turbo mixed rice cooking lessens the quality of food, so only use for less than 6 people. For better taste of cooked rice, cook rice in white rice turbo mode after macerating rice for 20 minutes or so before cooking. 		

※ After cooking in white rice turbo mode or cooking of small serving, discard water. In case of small servings white rice turbo cooking, more water may be required than other menu.

MENU	WATER LEVEL	COOKING CAPACITY	COOKING TIME
GLUTIN. RICE	GLUTIN. RICE	2 servings~10 servings	About 28 min~About 38 min
TURBO GLUTIN. RICE		2 servings~6 servings	About 13 min~About 21 min
HIGH HEAT GLUTIN. RICE		2 servings~10 servings	About 30 min~About 39 min
MIXED RICE	MIXED RICE	2 servings~8 servings	About 44 min~About 54 min
TURBO MIXED RICE		2 servings~6 servings	About 26 min~About 36 min
HIGH HEAT MIXED RICE		2 servings~8 servings	About 46 min~About 54 min
SMART MENU(BLACK BEAN RICE)		2 servings~6 servings	About 40 min~About 49 min
SUSHI RICE		2 servings~8 servings	About 40 min~About 51 min
SOFT GLUTIN.	SOFT GLUTIN	2 servings~6 servings	About 51 min~About 59 min
BROWN RICE	GABA RICE	2 servings~6 servings	About 55 min~About 61 min
HIGH HEAT BROWN RICE		2 servings~6 servings	About 56 min~About 62 min
NUTRI. RICE	GLUTIN. RICE	2 servings~6 servings	About 29 min~About 33 min
HIGH HEAT NUTRI. RICE		2 servings~6 servings	About 30 min~About 35 min
CHICKEN SOUP		1 Chicken (About 1kg)	About 70 min
PORRIDGE		1 servings~2 servings	About 81 min~About 100 min
FERMENT BREAD/BREAD BAKING		See detailed guide to cooking by the menus.	
MULTI COOK		Refer to page 21	
AUTO CLEAN(Steam Cleaning)		Up to water scale 2	About 20 minutes

※ When keeping warm, press Cancel to stop and select the desired function.

※ When you cook after using options like Multi Cook, the odor may stick (refer to the product care method section to wipe the packing and cover and clean with the auto sterilization function).

※ Cooking time for each option may vary depending on user's environment such as voltage, amount/temperature of water, etc.

※ When you see "E" on display, turn the Lock/Unlock handle towards "Unlock", and then turn it back towards "Lock" for it to work properly. (This does not apply when you turned the handle towards "Unlock" once or more after finishing cooking in the previous cooking.)



MY MODE(CUCKOO Customized taste function) / ENENERGY EYE FUNCTION

What is “MY MODE”?

- ▶ ‘CUCKOO’s patented technology based on variable circuit design. User can select the degree of “softness” and “glutinosity & tastiness” to meet a user’s desire.

MY MODE Function

- ▶ Longer “SOFT” Time : rice becomes soft and glutinous. (selectable in 4 steps)
- ▶ Longer “SWEET” Time : rice becomes tastier(selectable in 4 steps) [melanoizing will occur]
- ▶ Both functions above can be selected simultaneously or separately

How to Use “MY MODE”

To enter “Customized Rice Taste Setting Mode”, select the menu in which Customized Rice Taste is supported such as GLUTIN. RICE, HIGH HEAT GLUTIN. RICE, MIXED RICE, HIGH HEAT MIXED RICE, BROWN RICE, HIGH HEAT BROWN RICE, GABA RICE and press the ‘MODE’ button for 1 second or longer. Then, you are going to enter “Setting mode for my mode. After selecting the preferred rice with ‘MODE’ or ‘MENU/SELECTION’ button, then press the ‘SET’ button”.

※ The setting of figure below is based on glutinous rice menu.

1 “MENU”setting screen



2 “MY MODE” setting screen



To enter Customized Rice Taste Setting Mode, select desire menu and press ‘MODE’ button once for 1 second or longer.

3-1 Soft time control mode



Select desired swelling time by pressing the button.
▶ ‘SET’ button will blink, and ‘MODE’, ‘CANCEL’ and ‘MENU/SELECTION’ button will turn ON.

3-2 Sweet time control mode



Select desired heating extension time by pressing the button, and press ‘SET’ button.
▶ ‘SET’ button will blink, and ‘MODE’, ‘CANCEL’ and ‘MENU/SELECTION’ button will turn ON.

※ For 16 customized rice tastes, refer to the graph for 16 rice tastes. (Refer to page 20.)

4 Setting the completed screen after



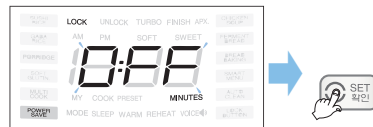
Set up desired customized rice taste. And press ‘PRESSURE COOK’.
(If you press ‘CANCEL’ or do not press a button within 7 seconds, the function will deactivate and return to the standby mode.)

Energy Eye function

The luminance sensor automatically recognizes ambient brightness during standby, cooking, warming and preset timer for minimizing power consumption of the product. If you want the power saving mode to start when it's darker than the current level(Step 2), set the mode to Step 1. If you want the mode to start when it's brighter than the current level, set the mode to Step 3. (The power saving mode of CUCKOO is set to Step 2 at the factory.)



(When selecting Energy Eye function)



(When deactivating Energy Eye function)

1. Press the ‘MODE’ button 12 times in standby status and you will enter the Energy Eye mode. ‘MODE’ button needs to be pressed for over 1 second at the first time.
2. When you enter the Energy Eye setting mode, a voice comes up saying "This is the Energy Eye Setting Mode. Set or unset the Energy-I Mode by pressing the Selection button. Then, press the OK button". ‘MENU/SELECTION’ button will blink, and ‘MODE’, ‘SET’, and ‘CANCEL’ buttons will be turned ON. buttons light.
3. Each time you press the ‘MENU/SELECTION’, the Energy Eye shifts from OFF to Step 1 to Step 2 to Step 3. When OFF is displayed, a voice comes up saying “The Energy Eye function is canceled”. The ‘SET’ button blink and ‘MODE’, ‘MENU/SELECTION’, and ‘CANCEL’ buttons light.
4. After selecting your preferred step, please press the ‘SET’ button. A voice will come up saying “The Energy Eye mode has been set”. and your step will be stored.
5. If will be cancelled if you press the ‘CANCEL’ button or after 7 seconds without pressing any button. In this case a voice will come up saying “Function setting has been cancelled with overtime”.



MY MODE(CUCKOO Customized cooking function)/ HOW TO ACTIVATE “SLEEPING” MODE

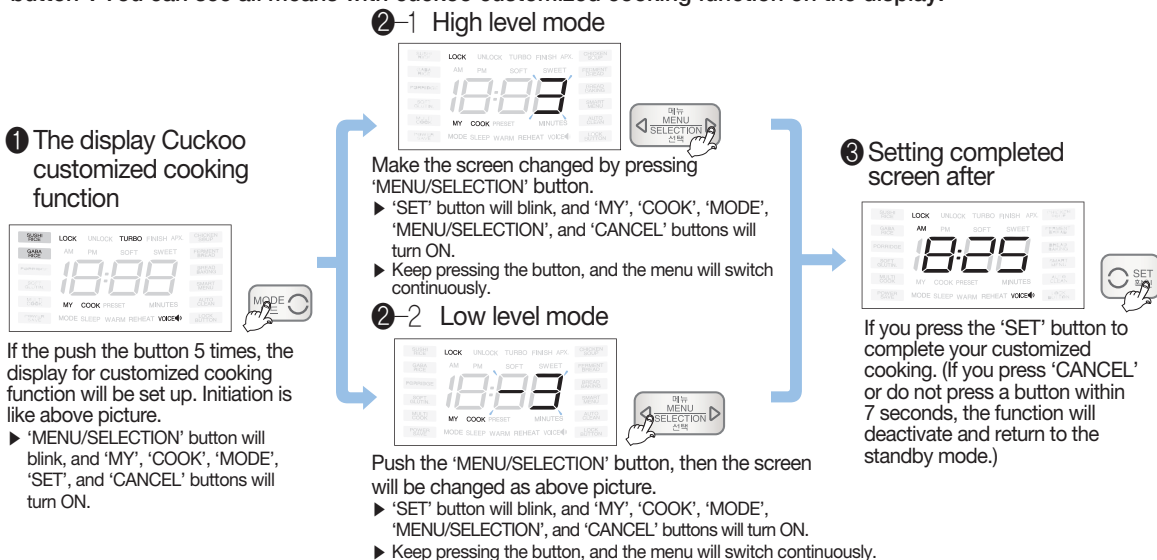
Cuckoo customized cooking function

While cooking, you can control the heating temperature (both high and low) depending on your preference. Initialization is set up “□” get step by step as the case may be.

- High step : for cooking cereals, old rice and soft-boiled rice.
- Low step : for cooking the year’s crop of rice.

How to use Cuckoo Customized cooking function

If you press the ‘MODE’ button 5times, customized cooking function is setup. At this time, a voice comes up saying “Setting mode for My Cook. Select menu with ‘MENU/SELECTION’ button then press the ‘SET’ button”. You can see all means with cuckoo customized cooking function on the display.



1. ‘CUCKOO customized cooking function’ applies to GLUTIN. RICE, HIGH HEAT GLUTIN. RICE, TURBO GLUTIN. RICE, MIXED RICE, HIGH HEAT MIXED RICE, TURBO MIXED RICE, SUSHI RICE, BROWN RICE, HIGH HEAT BROWN RICE, GABA RICE, NUTRI. RICE, HIGH HEAT NUTRI. RICE collectively.
2. Set up the step of customized cooking function to taste. The scorch can occur when cooking in high level mode.
3. Cook is subject to be set differently depending on the percentage of water content and the condition of rice.

How to activate “SLEEPING” mode.

When keeping rice warm for a long time, set up the temperature low to prevent the following quality of rice: smelly, dry, change of color; from PM10:00 ~ AM 04:00.

▶ How to set up



1. Hold ‘MODE’ button for one second, then press the ‘MODE’ button 6times to set up sleeping mode. If sleeping mode is not shown, keep on pressing the ‘MODE’ button until it is heard or displayed.
2. When you are in sleeping mode, it says “Setting mode for Sleeping Keep Warm. Select or cancel Sleeping Keep Warm with ‘MENU/SELECTION’ button then press ‘SET’ button”. At this time, ‘MENU/SELECTION’ button will blink, and ‘MODE’, ‘SET’, and ‘CANCEL’ buttons will be turned ON.
3. Press the ‘MENU/SELECTION’ button, it says “Sleeping Keep Warm has been selected. Then press ‘SET’ button”. You will see nothing surrounding the rice cooker on the screen.
4. In the SLEEP/KEEP WARM mode, if you press ‘CANCEL’ button, the Voice message will state: “Function setting has been cancelled with overtime”. If no button is pressed for more than 7 seconds, You’ll return to the Standby mode.

▶ If you need to keep the rice warm during sleeping, do not use this function. This function makes the rice cooler than normal. In summer, the rice can be spoiled and may smell bad because of high temperature. If possible, do not use the “Custom-made warming” mode while sleeping.



HOW TO USE “GABA RICE (BROWN RICE)”

What is Germinated Brown rice?

- ▶ Brown rice has richer nutrients than polished rice. However, brown rice is rather tough and hard to be digested. By germination, the enzymes in the brown rice are activated, generating nutrients, and are easier to digest.

Features of Germinated Brown Rice

Germinated brown rice increases nutrients and enhances taste, which is a weak point of brown rice. Germinated brown rice also improves digestion.

- ▶ Taste will be greatly enhanced.
- ▶ Easier to digest and is rich in nutrients.
 - Diabetic hormone is generated improving digestion.
- ▶ Good as a health food for children or adults.
 - Rich with dietary fiber.
- ▶ Germinated brown rice has rich GABA (Gamma Aminobutyric Acid)
 - GABA promotes metabolism in liver and kidneys, suppresses neutral fat, lowers blood pressure, promotes metabolism in brain cells - these effects have been proven by medical science.

Using “GABA” Menu

- 1 In order to promote germination, soak brown rice for 16 hours in water.**

Method of Pre-germination

 - ▶ Put washed brown rice in an appropriate container, pour sufficient amount of water to soak the rice.
 - ▶ Pre-germination shall not exceed 16 hours. Make sure to rinse the rice clean with flowing water before using “GABA” menu. Be careful not to rinse too much or else the embryos that are required to germinate may wear off.
 - ▶ Unique smell may be generated according to the soaking time of pre-germination
 - ▶ When pre-germination has been completed, wash the rice and insert the inner pot. Pour appropriate amount of water and use “GABA” menu.
 - ▶ During summer or hot temperature environment, an odor may be generated. Reduce germination time and wash clean when cooking.
- 2 Set the Lock/Unlock handle at Lock, press Menu button to select “GABA”**
 - ▶ When cooking brown rice with or without germination, select “Brown Rice” option and start cooking.
- 3 Press Pressure Cook button.**
 - ▶ If you press the Pressure Cook button, the brown rice will start to germinate for the set time and cooking will start after germination is complete.
 - ▶ When germinating the brown rice, remaining time will be displayed.


When the “GABA” is selected, “3H” is indicated in the display

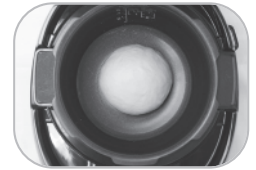
- ① If smaller germ is preferred, omit pre-germination process. Select “GABA” menu, set-up appropriate germination time, and start cooking (nutrients ingredients do not vary significantly by the size of germ).
- ② During hot seasons, longer germination time may generate odor. Reduce germination time.
- ③ GABA cooking feeds up to 6 people.
- ④ City water can be used for germination. However, filtered or drinkable water is recommended. Germination may not be properly performed in hot or boiled water even after cooking.
- ⑤ Germination rate and germ growth may differ by the type of brown rice, condition, or period of storing.
 - The brown rice should be within 1 year from harvest, and not long since pounded.
- ⑥ In GABA mode, preset on 3H may not be possible. If you want to preset the GABA, set up BROWN RICE menu .
- ⑦ The taste of rice could be different depending on a kind of brown rice. Use customized taste function or control the amount of water for your taste.
- ⑧ Depending on the user’s environment or the condition of the rice, the sprout may not be visible.



HOW TO COOK USING FERMENT BREAD / BREAD BAKING

How to use the FERMENT BREAD Menu

- 1 Turn the top handle to “”(Lock), press menu to select the FERMENT BREAD.
- 2 Press ‘SET’ button and ‘MENU/SELECTION’ button to set fermentation time.
 - ▶ Available setting time is 5~120 minutes.
(From 90 minutes or more onward, the fermentation time increases or decreases by 10 minutes)
- 3 Press ‘PRESSURE COOK’ button.
- 4 When the first fermentation is complete, press softly dough for remove gas and repeat process 2, 3 for second ferment.
 - ▶ After second ferment, open the lid and make sure dough size is 1.5 to 2 times.



How to use the BREAD BAKING Menu

- 1 Press ‘MENU/SELECTION’ button to select the BREAD BAKING Menu.
- 2 Press ‘SET’ button and ‘MENU/SELECTION’ button to set baking time.
 - ▶ Available setting time is 1~80 minutes.
- 3 Press ‘PRESSURE COOK’ button.



- ※ When the BREAD BAKING process is complete. Immediately remove the bread from inner pot
- ※ After the BREAD BAKING is complete, the bread is hot and you should be careful.

▼ If there is a problem of FERMENT BREAD/BREAD BAKING, check the following details.

	Case	Check point	Do the following
D O U G H	When dough is not inflated	<ul style="list-style-type: none"> • Is capacity of the material accurate? • Does fermentation time is long or short? 	<ul style="list-style-type: none"> • Check the volume of the ingredients and knead the dough well.
	When bread is small and stiff.	<ul style="list-style-type: none"> • Capacity of the material, the time set correctly? 	<ul style="list-style-type: none"> • follow the correct ingredient volumes and directions for fermentation and baking time.
B A K E D When bread is rough and crunch. When bread was undercooked. When bread was overcooked.	<ul style="list-style-type: none"> • Fermentation time and kneading time set correctly? • Did you set short fermentation time or baking time? • Did you set long fermentation time or baking time? 		
B R E A D	When the baked color of the Underside of the bread is not appeared.	<ul style="list-style-type: none"> • Did you put the dough in the middle of inner pot. Did you set short baking time? 	<ul style="list-style-type: none"> • When the second fermentation is complete, the dough should be left in the middle of the inner pot. Extend ther baking time. • When the “Bread Baking” process is complete. Immediately remove the bread from inner pot
	When the bread is too sticky and wrinkled.	<ul style="list-style-type: none"> • Did you remove baket bread immediately? 	



HOW TO USE PRESET/MULTI-COOK FUNCTION

How to preset timer for cooking

How to use timer function

- 1 Turn the lid handle to the lock position and a lock icon will be displayed on the screen. Then press the 'PRESET/AUTO CLEAN' button.

▶ The preset time is set to 06:30 AM when the product is delivered from the factory. If you want to preset reheating to this time, it is not required for you to set time.

※ When it is in keep warm mode, press cancel to exit keep warm mode, then select your desired preset time.



- 2 Select menu with 'MENU/SELECTION' button.

- 3 Preset the time.

▶ The preset time is increased by 10 minutes each time you press the "D" button.

▶ The preset time is decreased by 10 minutes each time you press the "Q" button.

If you keep pressing the button and the time changes continuously. (repetition is allowed)

※ Please be careful no to change from AM to PM.



- 4 Press 'PRESSURE COOK' button.

▶ Once cook is completed with preset time, preset time is stored in the memory.

▶ Don't need to set up time again.

※ If a small amount of rice is cooked, it could be finished earlier than time you programmed it.

Precautions for Preset Cooking

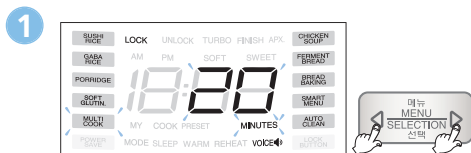
- 1 In case of preset cooking

- ▶ If the rice is old and dry, the result may not be good
- ▶ If the rice is not well cooked, add more water by about half-scale.
- ▶ If the preset time is longer, melanization could be increased.

- 2 The change of preset time

- ▶ Press "cancel" button for more than 2 seconds and restart it to change the preset time.

How to Use Multi-Cook



Turn the top handle to "Lock" and press the menu to select the Multi-cook.

- ▶ When selecting Multi-cook, the display indicates cooking time to be 20 minutes.

- 2 Set the time with Time Button.

- ▶ Available setting time is 10 ~ 120 minutes.



Press "Pressure cook" button.

- ▶ The resting time will be displayed when the Multi-cook mode begins.



HOW TO USE PRESET REHEATING FUNCTION

How to use Preset Reheating function

- ▶ Use this function when the cooked rice is not kept warm in the rice cooker but you still want to enjoy a hot meal at your convenience.
- ▶ It takes three hours before it's fully warmed up: Please use the function at least three hours before you enjoy your meal.

1 Set the lid handle at "🔒" (Lock) and press 'PRESET/AUTO CLEAN' button when the Lock icon is displayed.

2 Press the 'KEEP WARM/REHEAT' button and Preset Reheating mode begins.



3 Press the 'MENU/SELECTION' button to preset the completion time of reheating.

- ▶ The completion time is increased by 10 minutes each time you press the "⏸" button.
- ▶ The completion time is decreased by 10 minutes each time you press the "⏪" button. If you keep pressing the button and the time changes continuously (repetition is allowed).

※ Do not get confused between morning and afternoon.



4 Press the 'SET' button.

5 Press the 'KEEP WARM/REHEAT' button.

- ▶ Reheating is completed as scheduled.
- ▶ The cooker memorizes the hour that you have preset: You may press the 'KEEP WARM/REHEAT' button directly without having to preset the time again from the beginning.



Precautions for preset reheating

1 In case of preset reheating.

- ▶ When leaving cooked rice at ambient temperature for a prolonged period of time, moisture is evaporated from cooked rice. In such a case, the reheating preset may cause dehumidifying or melanosis (slightly burnt) of cooked rice.
- ▶ If there is an excessive amount of cooked rice in the pot, it may not sufficiently be reheated. It is recommended to set reheating for no more than six people (approx. half of the inner pot).
- ▶ Reheating of cold- or frozen-stored cooked rice may cause insufficient heating, dehumidifying or melanosis (slightly burnt) after completion of reheating.
- ▶ Put cold-stored cooked rice into the inner pot, beat rice with a scoop, and then reheat rice.
- ▶ Reheating of frozen-stored cooked rice shall be performed only after thawing the rice.

2 Changing preset time.

- ▶ Press 'CANCEL' button for more than 2 seconds and restart it to change the preset time.

3 If the preset time is shorter than available range.

- ▶ If the preset time is shorter than the available range (50 minutes), reheating will begin immediately.

4 In case the preset time is over 13 hours.

- ▶ "13H0" will be displayed and the preset time will be changed to 13 hours automatically. If cooking is preset to AM07:00 of the following day at PM5:00 of the day, where preset time is 14 hours, "13H0" will be displayed, and preset time automatically changes to AM06:00. (Maximum preset time is 13 hours)



FOR THE BEST TASTE OF RICE

Cook tasty rice with Cuckoo pressure rice cooker

For the best taste of rice, check the following points carefully.

When measuring the rice, Use the measuring cup. (The amount of the rice may vary depending on the quality of the rice.) Place the inner pot on a flat surface and adjust the water to water level in the inner pot.	When measuring the rice, use the measuring cup. (The amount of the rice may vary depending on the quality of the rice.) Place the inner pot on a flat surface and adjust the water to the water level in the inner pot.
If possible, buy a small amount of rice and keep the rice some place where it ventilates well and avoids a direct ray of light. It can prevent evaporation of rice moisture. If the rice has been unsealed for long, rice can be dry and stale. In this case, you should pour the half of water more. It's tastier.	If amount of water and amount of rice is different, the rice can be crisp or hard.
If possible, do not use the preset time function when rice is too dry and pour the half of water more. If you set "Preset" over the 10 hours or "Preset" dried rice, rice can be crisp or half cooked. Even worse condition, rice can be cooked different tastes each level.	If possible, buy a small amount of rice and keep the rice some place where it can ventilate well and avoids a direct ray of light. It can help prevent evaporation of rice moisture. If the rice has been unsealed for long, rice can be dry and stale. In this case, you should pour half of water more. It's tastier.
If rice is kept warm for a long period of time, rice color will change, as well as odor.	If the rice is too dry, rice can be crisp even though it is measured properly.
Wipe the top cover heating part well for any rice or external substance.	If possible, do not use the preset time function when rice is too dry and pour half of water more. If you set "Preset" over the 10 hours or "Preset" dried rice, rice can be crisp or half cooked. Even in worse condition, rice can be cooked with different taste on each level.
If rice is kept warm for a long period of time, rice color and the odor will change. It's better to set "warm" less than 12 hours.	If the preset time is longer, the melanoizing effect could be increased.
	Wipe the top cover heating part well for any rice or external substance. Especially clean the top of the cover for external substance.

Cautions for Keeping Warm

It will be hard to open the lid during warming, or right after it has finished cooking, So push the pressure weight to the side and allow the steam to release. Make sure the handle is in the "Lock" position during warming or reheating.	It will be hard to open the lid during warming or right after it has finished cooking. So push the pressure weight to the side and allow the steam to release. Make sure the handle is in the "Lock" position during warming or reheating.
It is recommended to evenly stir the cooked rice after cooking. The rice taste is improved. (For a small quantity of rice, pile up the rice on the center area of the inner pot to keep warm)	It would be better to warm the rice for less than 12 hours because of odors and color change. The cooked rice, which cooked by pressure cooker, is more prone to changing color than the rice cooked by general cooker. During warm mode, the rice can rise and turn white. In this case, mix the rice.
Do not keep the scoop inside the pot while warming the rice. When using a wooden scoop it can create serious bacteria and odors.	After 24 hours of heat preservation, the lamp of heat preservation time lapse blinks, indicating that long time has passed in heat preservation condition.
Do not keep the rice spatula inside the pot while warming the rice. When using a wooden rice spatula, it can create serious bacteria and odors. Do not mix small amount of rice or leftovers with the rice under keeping warm. Doing so may cause an odor. (Use a microwave oven for the cold rice.)	It is recommended to evenly stir the cooked rice after cooking. The rice taste is improved. (For a small quantity of rice, pile up the rice on the center area of the inner pot to keep warm). The mixed and brown rice cannot be in such good condition as white rice while in warm function due to their characteristics. Therefore, do not keep mixed and brown rice in function for a long period of time.

When Odors are Rising During the Warming Mode

- ▶ Clean the lid frequently. It can cause growth of bacteria and odors.
- ▶ Even though exterior looks clean, there might be germs and it can cause odor so please be sure to use automatic sterilization (steam cleaning) menu for cleaning. Clean the inner pot completely after automatic cleaning function is done. (Refer to page 15)
- ▶ Clean the inner pot properly to prevent rice from smelling after you cook soups and steamed dishes.



TO KEEP COOKED RICE WARM AND TASTY

Controlling Method of Warming Temperature

If the temperature in the rice cooker is not set properly, an odor or the color of the rice may change even though it is cleaned frequently and boiled up. Temperature needs to be set.



① Press 'MODE' button once(1) during warming mode, or press 'Mode' button three(3) times during standby mode. It displays as picture with buzzer. At the time, 74^{°C} means current warming temperature.



② Press Menu/Selection button so that the display shifts 74^{°C}→75^{°C}→76^{°C}→77^{°C}→78^{°C}→79^{°C}→80^{°C}→69^{°C}→70^{°C}→71^{°C}→72^{°C}→73^{°C}.

③ After setting temperature, press 'SET' select button. Preset temperature will be stored with buzzer sound. (If will be cancelled once press 'CANCEL' button or after 7 seconds without pressing any button)

※ The reference temperature programmed when the product is shipped may differ from the Instruction.

Device Temperature Control

1. When you smell bad odors and the rice is too watery: The keep warm temperature is too low. In this case, increase the “Keep Warm” temperature by 1-2°C.
2. When the rice has a yellowish color or is too dry: The Keep Warm temp is too high. In this case decrease the “Keep Warm” temperature by 1-2°C.

How to Operate My Mode Function.

Use it while opening the lid when there is too much water or rice becomes too soft.



① In standby mode, push the 'MODE' button 4times. The voice says that it is programmed warming mode, control the temperature you want.



② Press the Menu/Selection button so that the display shifts 0→1→2→-2→-1→0

③ Select the menu you want, then the press the 'SET' button and set-up time will be automatically entered with a buzzer. (If you press the 'CANCEL' button or do not press a button within 7 seconds, the function will be cancelled and returned to standby mode.)

1. If too much water is spilled out when you open the lid : Press “Menu/Selection” button to raise the setting mode.
2. If the edge of rice is too soft : Press “Menu/Selection” button to reduce the setting mode.

Having a Meal

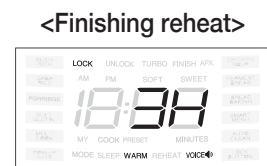
▶ If you want to have warm rice, press the “Reheat/keep” warm. Then “Reheat/keep” warm function will be started and you can eat fresh rice in 9 minutes.



“34” on display means that the cooked rice has been kept warm for 3 hours.



The remaining reheat time will show in minutes while the Keep Warm light is blinking with the “0” sign on display twirling.



When reheating is done, Keep Warm function will start with the voice that says “34”, and the amount of time that the Keep Warm has been functioning will be displayed.

- ▶ The frequent use of the “Reheat” function may cause the cooked rice to be discolored or dried. Use it once or twice per day.
- ▶ If a separate heating appliance or gas burner is used to cook rice, put the cooked rice into the rice cooker and press the “Keep Warm/Reheat” button to keep the rice warm. At this time, “0H” is shown on the display. (Like this, transferring hot rice to a cold cooker may cause the rice to be discolored or develop an odor)

HOW TO USE POWER SAVE / POWER SAVE SCREEN LIGHT / LOCK BUTTON / REMAINING COOKING TIME DISPLAY MODE



What is POWER SAVE mode?

If power cord is not unplugged, little bit of electricity will be still wasted. It is called standby electric power. The power SAVE mode is technology which minimizes this electricity consumption.

Automatic Method

If the standby time is chosen as number other than “OFF” at the automatic power saving mode, the automatic saving power function will be operative. If you move lid handle or push any button before passing waiting time, the waiting time which is reduced will go back to the setting.

► How to original setting



1. If you push 'MODE' button 7 times at the standby state, automatic power saving mode is set up. 'MODE' button needs to be pressed for over 1 second at the first time.
2. If you Select OFF with 'MENU/SELECTION' button, Automatic saving will be canceled. After setting up waiting time you want, press the 'SET' button.

Display POWER SAVE SCREEN LIGHT Mode

This mode adjusts the brightness of the display during cooking, warming or reservation cooking.

► How to set and unset the mode



1. In the Standby mode, press the 'MODE' button 8 times to activate the Display POWER SAVE SCREEN LIGHT mode. ('MODE' button needs to be pressed for over 1 second at the first time.)
2. When you press the 'MENU/SELECTION' button, a Voice message will give one of these two statements : The Display the POWER SAVE SCREEN LIGHT Function is selected. Please, press the 'SET' button. "or" The Display POWER SAVE SCREEN LIGHT Function is canceled. Please press the 'SET' button.
3. Press the 'SET' button and the Display POWER SAVE SCREEN LIGHT Funding will start with a Voice message stating "Power save screen light has been set".

How to Set “LOCK BUTTON”

Lock can be set for touch button to prevent accidental touch during cleaning or by children.

► Setting Method



1. Button will be locked if 'SET' button is pressed for 3 seconds or longer during cooking, presetting, warming, reheating or in standby condition.
2. When button is locked, a voice will sound saying "Button lock has been selected". At this time, button lock is displayed on the screen.
 - ※ Any button other than 'SET' button is pressed while button lock is set, buzzer will sound.
 - ※ Desired function can be set after cancelling button lock is set, buzzer will sound.
 - ※ Button lock function is cancelled automatically when the power is OFF even though the button lock function is already set.

Remaining Cooking Time Display Mode

This mode sets on or off the remaining cooking time display which appears periodically during the cooking. (The displayed remaining cooking time may vary from the actual one depending on the cooking volume and process.)



※ Remaining Cooking Time Display mode set on

1. In the Standby mode, press the 'MODE' button 9 times to activate the Remaining Cooking Time Display mode. 'MODE' button needs to be pressed for over 1 second at the first time.
2. When you press the 'MENU/SELECTION' button, a voice message will give one of these two statements: "Remained cooking time has been selected. Then press 'SET' button" or "Remained cooking time has been deselected. Then press 'SET' button". After selecting either mode, press the 'SET' button.



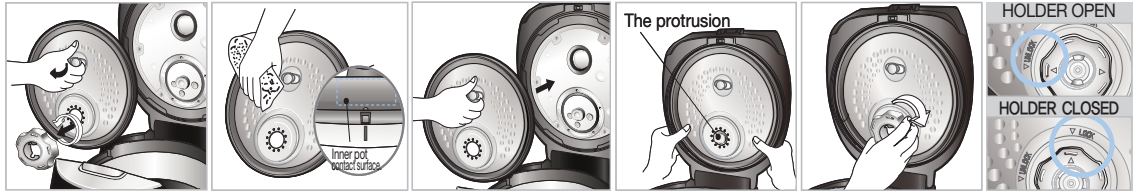
HOW TO CLEAN

- To prevent foul odor clean the lid assy after the rice cooker has cooled and the rice cooker is unplugged.
- Clean the body of rice cooker and the cover with a dry towel. Do not use benzene or thinner to clean the rice cooker. The layer of starch, which is the residue from rice cooking, may appear on the detachable cover or inside of rice cooker. This layer does not cause any health risk.
- Do not put materials like screws into holes of detachable cover. Check the back cover and front cover.

Detachables cover & Pressure packing

After cleaning detachable cover, put it back on the lid

Unless detachable cover is mounted, preset cooking cannot be done. (Alarm may sound while keeping warm.)



① Turn the holder counter clock wise, and the cover will be easily separated from the cooker and can be washed.

② Wash the cover with cooking purposed neutral detergent and sponge frequently, and wipe off moisture with handkerchief.
※ Please keep clean the edge of rubber packing, then the rice cooker last's longer.

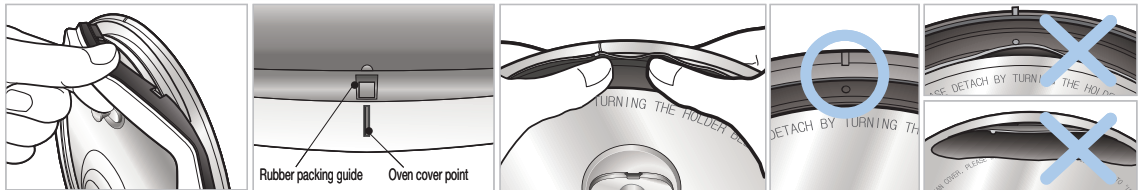
③ When it attaching, hold the detachable cover knob and align it with the hole in the lid, then press it down firmly.

④ As shown in the figure, align the center of the detachable cover with the center of the protrusion and press the left and right sides of the detachable cover firmly so that the protrusions come out as far as possible.

⑤ Align the holder with the arrow mark and turn it clockwise to fix it.

※ As depicted in the picture, please align holder with arrow mark to open and close.

Please fir a rubber packing into the cover plate completely after washing or replacing the rubber packing.



① To separate the rubber packing, please pull it out from the cover plate as shown in the picture.

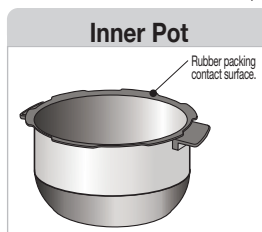
② To put back the rubber packing, please fit it to each of 6 projections and holes as shown in the picture.

③ After fitting 6 projections to the holes, please press the rubber packing around the corner completely as shown in the picture.

④ Please check that the rubber packing fits into the cover plate completely. If not, steam may be released from the crack between the packing and the plate.



Steam Vent
Make sure to clean the clean steam went after/before use. Do not try to pull out the clean steam went and safety packing, clean it with care. Make sure the clean steam went and safety packing are installed completely after/before use. If the steam vent is detached, or not attached completely, please contact customer service.

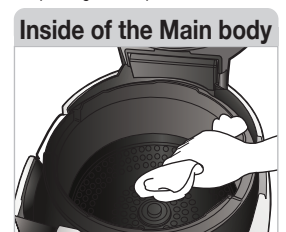


Inner Pot
Wipe the water on the outside and bottom of the Inner Pot. A rough sponge, a brush or an abrasive can cause scratches on the coating. Use a dishwashing liquid and a soft cloth or a sponge.

※ Keeping the contact area of the Inner Pot with the pressure packing always clean, increases the product's durability.



Pressure Packing
Wipe the main unit with a wet cloth that has been extracted out of al water



Inside of the Main body
Make sure to clean the steam control went before and after use.

Detachables cover & Pressure packing

1. Handle must be turned to “” (Lock) during Cooking.

When the lamp is turned on it means that it is ready to cook.

2. After cooking, turn the handle from “” (Lock) to “” (Unlock) turn the handle to open. If there is unreleased steam in the Inner pot it might be hard to turn the handle. In this case twist the pressure weight and let the excess steam out. Do not open by force.

. Handle must be turned to “” (Unlock) when opening and closing.

- If the lamp does not turn on, it would not operate the “PRESSURE COOK” and ‘PRESET/AUTO CLEAN’ buttons. Make sure the handle is located in “” (Lock).



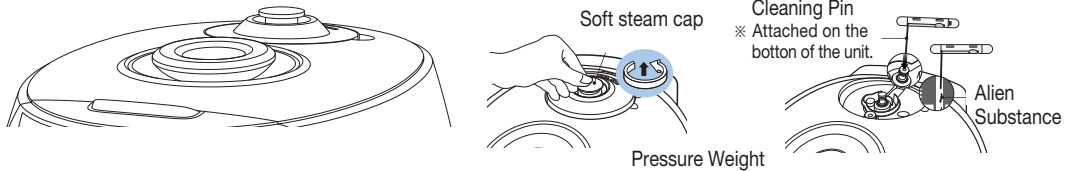


HOW TO CLEAN

How to clean the pressure weight nozzle.

If the valve of the pressure part is clogged, puncture it with the cleaning pin

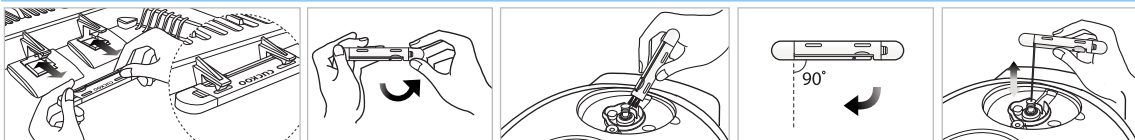
- The valve hole of the pressure weight allows steam to release. Check regularly to ensure that it not blocked. If the valve hole of the pressure weight is blocked, the hot steam and hot content within the cooker can cause serious injury.
- ※ Do not use the cleaning pin for any other use except to clean the valve hole of the pressure weight.



How to disassemble the pressure weight

- ▶ Under the Lock/Unlock handle is locked (located on "Lock") turn the pressure weight counter-clockwise while pulling it up, and pull it 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.

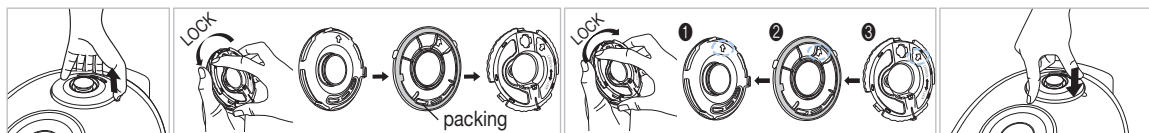
How to use cleaning pin and brush kit



- 1 Separate cleaning pin Attached on the bottom of the unit from main body as shown in picture.
- 2 Separate cover as the arrow points.
- 3 Use brush kit. You can easily clean a drain use the ditch cap and tough pat to clean.
- 4 When using cleaning pin, pull out cleaning pin and make it meet at right angles.
- 5 Only use for the valve hole of the pressure weight.

How to clean the soft steam cap

※ Do not touch the surface of the soft steam cap right after cooking. You can get burned.



- 1 Detach the soft steam cap like the picture.
- 2 Press the hook in the back, and follow the arrow to detach and clean. Make sure you clean frequently with a sponge or a neutral detergent.
- 3 Assemble the went so that it fits into the groove perfectly.
- 4 After you attach the soft steam cap to fit into the groove, press "A" part firmly to assemble the soft steam cap into the product.

How to clean dew dish



- 1 Separate dew dish
- 2 Separate the drain ditch cap by pushing it down.
- 3 Clean the drain ditch cap and dew dish with a neutral detergent.
- 4 Clean the drain ditch cap with brush kit.
- 5 Securely put in the dew dish after cleaning.

When lid does not close perfectly

Do not try to close the lid by force. It can cause problems.



1. Check to make sure the inner pot is place correctly inside the main body.
2. To close the lid turn the handle to unlock, in shown in the picture on the right.



3. If there is excess steam inside the inner pot it might be difficult to lock the handle. Twist the pressure weight and allow the excess steam to release. Then try to turn the handle again.

CHECK BEFORE ASKING FOR SERVICE

▼ If there is a problem with your cooker, check the following details before requesting service to your dealer. Sometimes the cooker may not operate as desired if used incorrectly.

Case	Check points	Do the following
When cannot turn to "Unlock".	<ul style="list-style-type: none"> • Did you turn the "lid" handle while cooking? • Did you turn the "lid" handle before exhausting steam completely? 	<ul style="list-style-type: none"> • Don't open the lid while cooking. If you want to open lid while cooking, press the 'CANCEL' button more than 2 seconds and release the steam. • Pull the pressure handle to the side once and allow the steam to completely.
When the lid cannot open although the lid handle is turned to "Unlock".		<ul style="list-style-type: none"> • Because of the pressure. • Pull the pressure handle to aside once and exhaust the steam completely.
When the steam exhausted between the lid.	<ul style="list-style-type: none"> • Is there an external substance on the packing? • Is packing too old? 	<ul style="list-style-type: none"> • Clean the packing with duster. • Keep the packing clean. • If the steam is exhausted through the lid, please power off and contact the service center and dealer. • Packing life cycle is 12 month, please replace the packing per 1 year.
When the 'CANCEL' button does not operate while cooking.	<ul style="list-style-type: none"> • Is the inner pot hot? • Is currently the setting to lock mode? 	<ul style="list-style-type: none"> • Keep pressing the 'CANCEL' button for 2 seconds for safety reason if you want to cancel while cooking. • Be careful of hot steam emission or hot contents spattered from the automatic steam outlet during cancellation. • Please press 'SET' button for over 3 seconds to release.
When you hear weird noises during cooking and warming	<ul style="list-style-type: none"> • Is there a wind blowing sound when cooking the rice? • Is there a "Chi" sound when warming the rice? 	<ul style="list-style-type: none"> • Is the inner pot inserted? • Check the rated voltage?
Brown rice is not germinated properly	<ul style="list-style-type: none"> • Does the amount of rice exceed the specified maximum capacity? • Is bean(other grains) too dry? 	<ul style="list-style-type: none"> • Put the specified maximum capacity of brown rice. • Old rice or contaminated rice may not be germinated properly.

CHECK BEFORE ASKING FOR SERVICE

▼ If there is a problem with your cooker, check the following details before requesting service to your dealer. Sometimes the cooker may not operate as desired if used incorrectly.

Case	Check points	Do the following
When the button cannot operate with “LJ”	<ul style="list-style-type: none"> Is the inner pot inserted? Check the rated voltage? 	<ul style="list-style-type: none"> Please insert inner pot. This product is 220~240V only.
When the Pressure “Cook/Turbo” Timer button does not operate with “E01”	<ul style="list-style-type: none"> Did you turn the lid Handle to “Lock” Is “Lock” lamp on? 	<ul style="list-style-type: none"> Please turn the “lid” handle to “Lock”.
When the rice is badly sticky.	<ul style="list-style-type: none"> Is there any rice or any other alien substance on the temperature sensor or the bottom surface of the inner pot? 	<ul style="list-style-type: none"> Clean all the alien substances on the temperature sensor or the bottom surface of the inner pot.
When “E03” is showed on the LCD.	<ul style="list-style-type: none"> Check the rated Voltage? 	<ul style="list-style-type: none"> Cut the power and contact customer service. It is normal to get “E03” when putting only water. This is only for 220~240V.
When the time cannot be preset.	<ul style="list-style-type: none"> Is the current time correct? Is AM or PM set properly? Did you set the reservation time over 13 hours? 	<ul style="list-style-type: none"> Set the current time(Refer to page 13). Check the AM and PM. Maximum reservation time is 13 hours.
When you smell after and before cooking?	<ul style="list-style-type: none"> Is the inner pot correctly inserted in the main body? Is the lid handle on the top cover set to “Lock”? Is there hot food in the inner pot? 	<ul style="list-style-type: none"> Please put in the inner pot correctly. Please turn the “lid” handle to “Lock” Pull the pressure handle to aside once.
When “E_u”, “:00” are shown on the LCD by turns	<ul style="list-style-type: none"> Micom power is out 	<ul style="list-style-type: none"> Please cut the power and contact customer service
When “E_e”, “:00” are shown on the LCD by turns	<ul style="list-style-type: none"> The sensor is broken 	<ul style="list-style-type: none"> Please cut the power and contact customer service
“E_uF” mark shows up during the product operation	<ul style="list-style-type: none"> Micom memory is out. 	<ul style="list-style-type: none"> Please cut the power and contact customer service
When “H_P_”, “H_F_” are shown on the LCD by turns		<ul style="list-style-type: none"> Is there power cut while in cooking?

CHECK BEFORE ASKING FOR SERVICE

- ▼ If there is a problem with your cooker, check the following details before requesting service to your dealer. Sometimes the cooker may not operate as desired if used incorrectly.

Case	Check points	Do the following
When the rice is not cooked.	<ul style="list-style-type: none"> • 'PRESSURE COOK' button is pressed? • Is there power cut while in cooking? 	<ul style="list-style-type: none"> • Press the 'PRESSURE COOK' button once. And check "E P E L" sign on the display. • Re-press the 'PRESSURE COOK' button. • Refer to page 13 for blackout compensation.
When the rice is not well cooked.	<ul style="list-style-type: none"> • Did you use the measuring cup for the rice? • Did you put proper amount of water? • Did you rinse the rice before cooking? • Did you put rice in water for a long time? • Is the rice old or dry? 	<ul style="list-style-type: none"> • Refer to page 14 • Add water about half the notch and then cook.
Bean (other grains) is half cooked.	<ul style="list-style-type: none"> • Is been (other grains) too dry? 	<ul style="list-style-type: none"> • Soak or steam beans and other grains before cooking in the pressure cooker in order to avoid partially cooked beans or grains. Beans should be soaked for -2-minutes or steamed for-2-minutes prior to cooking, depending on your taste.
Rice is too watery or stiff.	<ul style="list-style-type: none"> • Is the menu selected correctly? • Did you properly measure water? • Did you open the top cover before cooking was finished? 	<ul style="list-style-type: none"> • Select the correct menu. • Properly measure water. • Open the top cover after cooking finished
When the water overflows.	<ul style="list-style-type: none"> • Did you use the measuring cup? • Did you use proper amount of water? • Is the menu selected correctly? 	<ul style="list-style-type: none"> • Refer to page 14
When you smell odors while warming.	<ul style="list-style-type: none"> • Did you close the top cover? • Please check it the power cord is plugged. • Did it warm over 12 hours? • Is there any other substance such as rice scoop or cold rice? • Is been (other grains) too dry? 	<ul style="list-style-type: none"> • Select the correct menu. • Properly measure water. • Open the top cover after cooking finished
"E P E L" Signs show up. "⊗" Signs show up.	<ul style="list-style-type: none"> • Temperature sensor or fan motor does not work properly. 	<ul style="list-style-type: none"> • Unplug the power cord and call the Service center.
Warming passed time mark blinks during keeping warm.	<ul style="list-style-type: none"> • 24 hours has not passed yet after Keeping warm 	<ul style="list-style-type: none"> • This function alarms if the rice remained warm for more than 24 hours.
Rice has gotten cold or a lot of water flow during Keeping warm	<ul style="list-style-type: none"> • Keeping warm was set in "Sleeping" mode 	<ul style="list-style-type: none"> • Keep warm after cancelling or setting "Sleep Keeping Warm" mode depending on the necessity.
If "E d o" sign is appears.	<ul style="list-style-type: none"> • It shows on the display when pressing "Start" button again, or when the cooking has finished and you've never ever open turned the handle to "Unlock" 	<ul style="list-style-type: none"> • It can be solved by turning handle to "Unlock" and then turn to "Lock"
"E c o" sign shows up	<ul style="list-style-type: none"> • Detachable cover is not mounted 	<ul style="list-style-type: none"> • Mount detachable cover(Refer to page 26) • If "E c o" sign is displayed continuously even though you already installed detachable cover, please contact customer service.
Alarm sounds or reheating does not work while keeping warm	<ul style="list-style-type: none"> • Is been (other grains) too dry? 	<ul style="list-style-type: none"> • Mount detachable cover(Refer to page 26)

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