CRP-HV06 Fuzzy Series
1.08L (1~6 Persons) / 1.08L (1~6 인분)

NO.1 CUCKOO
Electric Pressure Rice cooker/warmer

CUCKOO ELECTRONICS CO., LTD.
CONTENTS

Thank you very much for purchasing “CUCKOO” Electric Rice cooker/warmer

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.

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The cooking guide provides details on how to use various features of the rice cooker, including:

- How to use power saving function
- How to use simple soft function
- How to cook the MULTI-COOK andNU RUNG JI
- How to use “GABA RICE (Brown rice)”
- How to cook the MULTI-COOK and NU RUNG JI
- How to use power saving function
- How to lock buttons

Additionally, the manual includes sections on:

- Specifications
- Safety precautions
- Name of each part
- How to clean
- Function operating part

For detailed instructions on how to use the rice cooker, refer to the provided sections.
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 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. A 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. Be sure that handles are assembled and fastened properly before each use. Cracked, broken or charred handles should be replaced.

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.
**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.

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**SPECIFICATIONS / 제품규격**

<table>
<thead>
<tr>
<th>Cooking Capacity (취사용량)</th>
<th>CRP-HV06 Fuzzy Series</th>
</tr>
</thead>
<tbody>
<tr>
<td>Glutinous Rice (떡밥)</td>
<td>0.18<del>1.08L (1</del>6cups)</td>
</tr>
<tr>
<td>Turbo Glutinous Rice</td>
<td></td>
</tr>
<tr>
<td>Turbo Mixed Rice</td>
<td></td>
</tr>
<tr>
<td>Sushi Rice</td>
<td></td>
</tr>
<tr>
<td>Mixed Rice</td>
<td></td>
</tr>
<tr>
<td>GABA Rice</td>
<td>0.36<del>0.27L (2</del>4cups)</td>
</tr>
<tr>
<td>Black Bean</td>
<td></td>
</tr>
<tr>
<td>Dried Rice</td>
<td></td>
</tr>
<tr>
<td>Nu Rung Ji (누룽지)</td>
<td></td>
</tr>
<tr>
<td>Nutritious Rice (영양밥)</td>
<td></td>
</tr>
<tr>
<td>Nutritious Porridge (죽)</td>
<td>0.18<del>0.27L (1</del>1.5cups)</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Power Cord Length (전원 코드 길이)</th>
<th>1.0m</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pressure (사용압력)</td>
<td>78.4KPa(0.8kgf/cm²)</td>
</tr>
<tr>
<td>Weight (중량)</td>
<td>5.6kg</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Dimension (치수)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Width (폭)</td>
</tr>
<tr>
<td>Length (길이)</td>
</tr>
<tr>
<td>Height (높이)</td>
</tr>
</tbody>
</table>

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**HOW SERVICE IS HANDLED**

**USA**
The East and the Central Districts
Tel. No. (718) 888-9144
The West and the Central Districts
Tel. No. (213) 687-9828

**Canada**
TORONTO
Tel. No. 905 707 8224 / 416 878 4561
VANCOUVER
Tel. No. 604 540 1004 / 604 523 1004
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

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**Warning**
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.

**Warning**
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.

**Warning**
Do not alter, reassemble, disassemble or repair.
- It can cause fire, electric shock or injury.
- For repair, contact dealer or the service center.

**Warning**
Do not let the cooker contact any water by sprinkling water on the cooker.
- It can cause an electric shock or fire.
- If it contacts water, please separate power cord and contact dealer and service center.

**Warning**
Please pay careful attention against water and chemicals.
- It can cause an electric shock or fire.

**Warning**
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.

**Warning**
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.

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### SAFETY PRECAUTIONS

<table>
<thead>
<tr>
<th><strong>Warning</strong></th>
<th><strong>Do not</strong></th>
</tr>
</thead>
</table>
| 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. | Don’t spray or put any insecticide and 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. |
| Do not use pots that are not designed for the cooker.  
Do not use abnormal pot and do not use without inner pot.  
- It can cause an electric shock or fire. | Do not put any needle, cleaning pin etc in the ventilator or any gap of the cooker.  
- Do not insert cleaning pins to other parts except to the valve hole of the pressure weight.  
- It can cause an electric shock or fire. |
| 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 to dealer or service center. | Do not open the top cover during 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 is released, completely turning the pressure weight over. |
| Do not turn the Lock/Unlock Handle to “Unlock” during 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 pull out the clean steam vent by force.  
- When separated, the steam control vent can be blocked.  
Please make sure you clean and check the assembly condition of the clean steam vent before and after use.  
- If you have any problem with assembly and cleaning of the clean steam vent, please call a dealer or service center.  
- Keep clean the product before and after use. |
| Do not place heavy things on the power cord.  
- 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. |
| Remove external substances on 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 bit by animals, or shocked by sharp metal materials.  
- Damages by impact can cause an electric shock or fire. Please check the power cord and plug frequently. |
| 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. | Keep the cooker out of children’s reach.  
- It can cause burns, electric shock or injury. |
SAFETY PRECAUTIONS

**Warning**

- Do not use 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 or electric shock.

- Do not plug or pull the power cord with wet hands.
  - It can cause an electric shock.

**Clean any dust or external substances off the temperature sensor and inner pot.**
  - It can cause a system malfunction or fire.

- If you use cardiac pacemakers or electrical medical supporting equipment, consult a doctor before using this unit.
  - When this unit is working, it can influence any electrical medical equipment.

**Caution**

- Do not use over the maximum capacity.
  - It can cause overflow or breakdown.
  - Do not cook over the capacity stated 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 during and after the cooking.

- Don’t use the cooker near a magnetic field.
  - It can cause burns or breakdown.

- Do not drop the cooker or impact.
  - It can cause malfunction.

- Don’t use for various purposes for inner pot.
  - It can cause deformation of the inner pot.
  - It can cause to spill the inner coating.

**Do not**

- Please contact dealer or service center when strange smell or smoke has occurred.
  - First pull out the power cord.

- 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.

- Please use the cooker for original purposes.
  - It can cause the malfunction or smell.

- Please surely pull out the plug when not in use.
  - It can cause electric shocks or fire.

**Remember**

- Do not:

  - When this unit is working, it can influence any electrical medical equipment.

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

  - Do not use over the maximum capacity.

  - Do not use for various purposes for inner pot.

  - Do not drop the cooker or impact.

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

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

  - Do not use on a cushion.

  - Do not use for various purposes for inner pot.

  - Do not use over the maximum capacity.

  - Do not use on a rice chest or a shelf.
SAFETY PRECAUTIONS

**Caution**

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.

When the exterior of inner pot is titanium ion plated.
- The exterior of titanium inner pot can get darker when used for a long time.
- Use dry kitchen cleaner or sponge to clean the inner pot since rough scrub or metallic ones might cause scratch on the exterior of the plating.
- The friction of the inner pot with sink or other appliances can cause its plating’s to come off.
  (No problem to use it)

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.

**Do not**

Please call customer service if the inner pot coating peels off.
- Oven coating may wear away after long use.
- When cleaning the inner pot, do not use tough scrubber, metallic scrubber, brush, abrasive metallic etc.

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.

**Caution**

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.

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.

If power fails during rice cooking, automatic vapor emission device may work, leading to dispersion of contents.
- Cook rice with specified amounts of rice and water.
- In particular, water more than specified amount may cause overflowing of contents.
- Cook rice while soft steam cap is mounted.

Do not keep easily spoiled food warm in the product such as red bean rice, mixed food, croquette or gratin. (Except white rice)

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.

**Remember**

Please clean the body and other parts after cooking.
- After cooking chicken soup or, multi cook dishes, 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.

Even if power plug is unplugged, turn lid combining hand grip always to (Lock) location.
- In case My Cauldron is hot or hot cooked rice is left after cooking is completed, close lid and turn lid combining hand grip to (Lock) direction even after unplugging power plug. Otherwise product deformation or damage may occur by internal pressure.
- Be sure to turn lid combining hand grip to (Lock) direction during cooking and heat preservation before use.

Maintain more than 30cm of distance from the product while using.
- A magnetic field can be released from electronic goods.
**NAME OF EACH PART**

**Plated inner pot with titanium ion (The outside)**

**Feature**
1. By plating the surface with titanium the inner pot is more durable
2. Durable against corrosion
3. Exterior is plated with gold titanium

**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.
- **Clamp Knob**
  Turn handle to ‘Unlock’, and then press Clamp knob to open.
- **Control Panel**

**Name of each part**

- **Top Cover Assy**
- **Detachable Cover**
- **Cover Packing**
- **Pot Handle**
- **Inner Pot (Oven)**
  Place the inner pot into the body property.
- **Clean Steam Vent**
- **Handle**
- **Dew 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.
- **Rice Scoop holder**
- **Rice Scoop**
- **Rice Measuring Cup**
- **Steam Plate**
- **Cleaning Pin**
  (Attached on the bottom of the unit)
  (Refer to page12)

**Accessories**

- **Manual & Cooking Guide**
Detachable cover & Pressure packing

After cleaning detachable cover thoroughly, put the lid back.

-Unless you clean the detachable cover, it can cause bad smell (After it cool down, unplug it, then clean it).
-Body and cover should be cleaned by a dry dish towel. Do not use bentol while using rice cooker, starch can If there are white starch substances it is hazardous to your health.
-Do not put substances like screw into the hole of the detachable cover look at the back cover and front cover carefully before inserting it.

1. If you pull out the detachable cover as the arrow point, it can be easily separated.
2. When cleaning the detachable cover, hold and pull the both side wing of the cover, then separate the packing and the handle.
3. Frequently, clean the cover with a neutral detergent.
4. Detachable cover handle should be inserted from the other side of the cover then put the cover handle in between.
5. In case you fix packing into the detachable cover. Hold it between by turning the packing after putting the pack at the edge of the separate cover.
6. When putting the cover into the lid, press the cover handle after fitting the handle into the groove inside as the arrow point.

Correct example

- Do not put substances like screw into hole of detachable cover.
- Look up back cover and front cover.
HOW TO CLEAN

1. Handle must be located at “Lock” during Cooking.
   The lamp turning on, means the top cover is closed perfectly, so you can cook.

2. After cooking, the handle must be turned from “Lock” to “Unlock”, and then push clamp knob to open.
   It is hard to open when there is remained steam in the Inner pot. At the time, twist pressure weight and let the steam out. Do not open by force.

3. Handle must be located at “Unlock” when open and close.

   - If the lamp does not turn on, it would not operate Cook and Preset buttons. Make sure the handle must be located at “Lock”.

Cautions when top cover does not close perfectly

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

1. Check the inner pot correctly put in the main body.

2. To close the top cover, the handle must be located at “Unlock” as the right picture.

3. If there is hot things in the inner pot, the top cover would not close. At the time twist the pressure weight and let the steam out and then close the top cover.

How to use handle

INNER POT
Wipe the inner upper and outer of the inner pot of any alien substance. Do not use tough scrubber, metallic scrubber, brush, abrasive material etc.

TOP COVER
Wipe the top cover with a wet cloth that has been squeezed out of all the water. Be careful cleaning edge of top heater.

OVEN PACKING
Check if there is any rice or alien substance on the oven packing.

CLEAN STEAM VENT
Make sure you clean the clean steam vent before and after use. When cleaning it, clean softly and do not pull out it by force. Make sure the assembly condition of the clean steam vent before and after use. If the clean steam vent is not assembled perfectly or come out, please call a dealer or service center.

MAIN UNIT
Wipe the main unit with a wet cloth that has been squeezed out of all the water

INNER BODY
Make sure to clean the steam control vent before and after use.

TOP COVER
Check if there is any rice or alien substance on the oven packing.

INNER BODY
Make sure to clean the steam control vent before and after use.

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Wipe the inner upper and outer of the inner pot of any alien substance. Do not use tough scrubber, metallic scrubber, brush, abrasive material etc.

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Check if there is any rice or alien substance on the oven packing.

CLEAN STEAM VENT
Make sure you clean the clean steam vent before and after use. When cleaning it, clean softly and do not pull out it by force. Make sure the assembly condition of the clean steam vent before and after use. If the clean steam vent is not assembled perfectly or come out, please call a dealer or service center.

MAIN UNIT
Wipe the main unit with a wet cloth that has been squeezed out of all the water

INNER BODY
Make sure to clean the steam control vent before and after use.

Cautions when top cover does not close perfectly

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

1. Check the inner pot correctly put in the main body.

2. To close the top cover, the handle must be located at “Unlock” as the right picture.

3. If there is hot things in the inner pot, the top cover would not close. At the time twist the pressure weight and let the steam out and then close the top cover.

How to use handle

INNER POT
Wipe the inner upper and outer of the inner pot of any alien substance. Do not use tough scrubber, metallic scrubber, brush, abrasive material etc.

TOP COVER
Wipe the top cover with a wet cloth that has been squeezed out of all the water. Be careful cleaning edge of top heater.

OVEN PACKING
Check if there is any rice or alien substance on the oven packing.

CLEAN STEAM VENT
Make sure you clean the clean steam vent before and after use. When cleaning it, clean softly and do not pull out it by force. Make sure the assembly condition of the clean steam vent before and after use. If the clean steam vent is not assembled perfectly or come out, please call a dealer or service center.

MAIN UNIT
Wipe the main unit with a wet cloth that has been squeezed out of all the water

INNER BODY
Make sure to clean the steam control vent before and after use.
HOW TO CLEAN

If the valve hole of the pressure weight part is clogged, punch it with the cleaning pin

- The valve hole of the pressure weight allowing the escape of steam should be checked regularly to ensure that it is not blocked.
- If you use the valve hole of pressure weight as it is blocked, the hot steam or any hot content within the cooker can cause injury.
- Do not use a Cleaning Pin for other use except cleaning the valve hole of the pressure weight.

How to disassemble the pressure weight

1. After the Lock/Unlock handle is locked (located on “Lock”) turn the pressure weight counterclockwise while pulling it up, and pull it out.
2. Punch the clogged valve hole with the cleaning pin and reassemble it by turning it clockwise.
3. 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.

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.
- When fitting the rubber packing into the plate, please make sure the packing is facing the correct direction.

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. Securely put in the dew dish after cleaning.
5. Insert the dew dish firmly by pressing it in direction of the arrow.
**Function Operating Part**

**Preset/Auto clean button**
Used to preset preferred cooking time
(Refer to page 26-27)
When you use automatic steam cleaning function.
(Refer to page 19)

**Mode button**
This function is used to customize individual cooking preference, time-setting, voice volume setting, keep warm temperature setting, and power saving movement.

**Menu / Selection button**
This function is used to select from among glutinous rice, sushi rice, mixed rice, GABA rice, Black bean, dried rice, nu rung ji, nutritious rice, nutritious porridge, multi cook and Automatic Sterilization (Steam Cleaning), and to modify preset time. See page 19, 26.
For setting selected action with mode button and setting gaba time multi-cook time. See page 24, 25.

**Keep Warm / Reheat button**
Used to warm or reheat.
(Refer to page 28–30)

**Pressure Cook/Turbo button**
This function is used to start cooking.
(Refer to page 18)

**Cancel button**
This function is used to cancel a selection or release remaining steam in the inner pot.
(Refer to page 34)
When using Power saving function
(Refer to page 31)

**Set button**
This function is used to select a function or to button-lock function. (Refer to page 31)

**Display**

---

**Error Code and Possible Cause**
If the product has any problems or is used inappropriately, you can follow the marks below. If error persistently shows up, in normal using conditions or after taking recommended measures, inquire with customer service.

- **When the inner pot is not placed into the unit.**
  - Problem on temperature sensor. (‘ E_ , ”mark blink.)

- **Problem on fan motor.**
  - (‘ , “marks blink.)
  - When pressing the Pressure Cook/Turbo and Timer button, while the Lock/Unlock handle is on “Unlock”
  - Turn the Lock/Unlock handle “Lock”.
  - When boiling only water.

- **When setting preset time longer than 13 hours**
  - Set the preset time within 13 hours. (Refer to page 26-27)
  - It is appears on the display when you press Start button again, or if the cooking has finished and you've never ever turned the handle to ‘Unlock’. It can be solved by turning handle to ‘Unlock’ and then turn to ‘Lock’.

- **Problem on micom power.**

- **Problem on micom memory.**

- **Problem on environment sensor.**
  - This code indicates the function of checking for abnormality of power or product.

- **When the inner pot is not placed into the unit but the micom mistook the detachable cover or any other foreign substance for the inner pot while Keep Warm/Reheat mode.**

---

※ If no operation is done while power cord is plugged, the system while 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 user configuration.)
※ If cancel button is pressed during cook, the rice cooker will go on standby mode.
※ Press the button until the buzzer sounds. Picture may vary depending on model.

---

<Standby condition screen>
HOW TO SET CURRENT TIME / HOW TO SET OR CANCEL VOICE GUIDE FUNCTION

How to set current time

ex) 8:25am now

1 Press mode button once.
   ▶ Press mode button for more than 1sec
   ▶ “Current time mode press yes button” after setting current time with selection button
   ▶ Menu/Selection button blinks and Mode, Set and Cancel buttons turn ON.
   ▶ Colon mark (:) on the sec. screen is blinking once per second.

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.
   ▶ Set button blinks and Mode, Menu/Selection and Cancel buttons turn ON.
   ▶ If it is over 7sec without yes button, setting time will be canceled with voice,”it is canceled due to overtime”.

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 and then press Mode button over 1 time to set current time.
2. After setting time, press keep warm button to re-start keep warm.

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.

If set value became ‘0’ by pressing button, voice guide function is off.

Press button to set ‘5’, that is the maximum volume sound.
When finish setting desired volume, press Mode button to store.
   ▶ Set button blinks and Mode, Menu/Selection and Cancel buttons turn ON.
   ▶ Keep the button pressed, and the button will turn to Continuous.
   ▶ Set to desired voice volume, and press Set button.
Night Voice Volume Reduction

Set the function of night voice volume reduction, the function to reduce the volume of voice during night time (10:00PM-05:59AM) on need-to-do basis. This function works only during night time.

1. Press mode button 9 times in standby status, and you will enter Night Voice Volume Reduction mode.
   When pressing mode button initially, press the button for 1 second or longer to enter Night Voice Volume Reduction mode.
2. When you enter Night Voice Volume Reduction mode, a voice comes up saying “You have entered Night Voice Volume Reduction. Select or inactivate Night Voice Volume Reduction mode with ‘Menu/Selection’ button and press ‘Set’ button.”
3. Press ‘Menu/Selection’ button, and as process progress bar changes, voice volume will change. Select desired voice volume, and press ‘Set’ button.
4. Once process progress bar reach full condition through adjustment of ‘Menu/Selection’ button, a voice will come saying “The function of Night Voice Volume Reduction is inactivate.” Inactivate the function by pressing ‘Set’ button.
5. If ‘Inactivate’ 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 “As set time is elapsed, the function is inactivated”, and the system will be back to standby mode.

Woman and Man Voice Setting Function

This function helps you select Auto voice for either a man or woman’s voice. With this function, you can set to your desired voice.

1. Press mode button 10 times in standby status, and you will enter Woman and Man Voice mode.
   When pressing mode button initially, press the button for 1 second or longer to enter Woman and Man Voice mode.
2. When you enter Woman and Man Voice mode, a voice comes up saying “You have entered Night Woman and Man Voice. Select or inactivate Woman and Man Voice mode with ‘Menu/Selection’ button and press ‘Set’ button.”
3. Press ‘Menu/Selection’ button, and as process progress bar changes, voice volume will change. Select desired voice volume, and press ‘Set’ button.
4. Once process progress bar reach full condition through adjustment of ‘Menu/Selection’ button, a voice will come saying “The function of Night Woman and Man Voice is inactivate.” Inactivate the function by pressing ‘Set’ button.
5. If ‘Inactivate’ 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 “As set time is elapsed, the function is inactivated”, and the system will be back to standby mode.
1. Clean the inner pot and wipe the water on the inner pot with dry cloth.
   - Use the soft cloth to wash the inner pot.
   - Tough scrubber can make the coating come off.

2. Measure the amount of rice you want to cook using the measuring cup.
   - Make the rice flat to the top of measuring cup and it is serving for
     1 person. (ex: for 3 servings → 3 cups, for 6 servings → 6 cups)

3. Wash the rice with another container until the water becomes clear.

4. Put rinsed rice into the inner pot.

5. According to menu, adjust the water amount.
   - For measuring, place the inner pot on a leveled surface and adjust
     the amount of water.
   - The marked line of the inner pot indicates water level when putting
     the rice and water into inner pot together.
   - About water scale
     - Glutinous rice, turbo glutinous rice, nu rung ji, nutritious rice and black beans:
       Adjust water level to the water scale for ‘Glutinous’. Glutinous rice can be cooked to
       max 6 servings, turbo glutinous rice to max 4 servings, nu rung ji to max 4 servings,
       nutritious rice to max 4 servings, black beans to max 4 servings.
     - Mixed rice, turbo mixed rice, sushi rice, dried rice: Adjust water level to the water
       scale for ‘Mixed’. Mixed rice can be cooked to max 4 servings, turbo mixed rice to
       max 4 servings, sushi rice to max 4 servings, dried rice to max 4 servings.
     - GABA rice: Adjust water level to the water scale for ‘GABA’. GABA rice can be
       cooked to max 4 servings
     - Nutritious porridge: Adjust water level to the water scale for ‘Porridge’.
       Nutritious porridge can be cooked to max 1.5 servings

   ※ Cook in cereals menu, hard cereals like red-bean can be
   half-cooked depending on the kind of cereal.
   ※ Please refer to the cooking menu time for each menu. (Refer to page 18

6. Put the inner pot into the main body and close the topcover.
   Please, check if detachable cover is attached
   Put the inner pot correctly.
   - If there is any external substance on the temperature sensor or the bottom
     of the inner pot, wipe it off before putting the pot into the main unit.
   - Top cover will not close if the inner pot is not placed correctly in the main
     body (Place the inner pot to the corresponding parts of the main body)

7. Connect power plug and turn the handle to “Lock”
   - The lamp turning on means it’s closed perfectly.
   - If you press the cook button without setting the Lock/Unlock
     handle to “Lock”, the cooker will not operate. You will hear
     “beep beep beep” sound and “E0” is shown in the LCD.
   ※ If you want to select another function while cooking, push cancel button.
   - If “E do” mark shows up in other instance, turn cover handle to “Open”
     direction, and turn it toward “Lock”. Then the cooker will work normally.
     (The operation of cover lock sensing device can be checked.)
   ※ Note: This instruction is not applicable if cover handle is turned toward “Open”
     direction once or more after cooking was completed in previous cooking.
### 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.

<table>
<thead>
<tr>
<th>Use the measuring cup!</th>
<th>When measuring the rice, Use the measuring cup. (The amount of the rice may vary depending on the quality of the rice.)</th>
<th>When the proportion between the amount of rice is not proper, rice can be crisp or hard.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pour the water until water level marking in the inner pot!</td>
<td>• Place the inner pot on a flat surface and adjust the water to water level in the inner pot.</td>
<td></td>
</tr>
<tr>
<td>How to keep the rice</td>
<td>• If possible, buy a small amount of rice and keep the rice some place where ventilates well and avoid a direct ray of light. It can prevent evaporation of rice moisture.</td>
<td>When rice is too dry, it can be crips even though measuring the amount of rice is accurate.</td>
</tr>
<tr>
<td></td>
<td>• 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 the inner pot water scale. It’s tastier.</td>
<td></td>
</tr>
<tr>
<td>It’s better to set the preset time shorter.</td>
<td>• If possible, do not use the preset time function when rice is too dry and pour the half of water more, then the indicated water scale.</td>
<td>• 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.</td>
</tr>
<tr>
<td></td>
<td></td>
<td>• If the preset time is longer, the melanoizing effect could be increased.</td>
</tr>
<tr>
<td>It’s better to set the keep warming time shorter.</td>
<td>It’s better to set the keep warming in 12 hours.</td>
<td>If rice is kept warm for a long period of time, rice color will change, as well as odor.</td>
</tr>
<tr>
<td>Keep the product clean.</td>
<td>• Clean the product often. (Especially clean the top of the cover for external substance.)</td>
<td>Wipe the top cover heating part well for any rice or external substance.</td>
</tr>
</tbody>
</table>
HOW TO COOK

1. Choose menu with menu selection button
   - Select button.
   - Each time “Menu/Selection” button is pressed, the selection switches in the sequential order, glutinous rice → turbo glutinous rice → mixed → turbo mixed → sushi → GABA rice → dried rice → nutritious rice → nutritious porridge → nu rung ji → black bean → multi cook → Automatic Sterilization (Steam Cleaning)
   - If the button is pressed repeatedly, the menu switches continuously in sequential order.
   - In the cases of sushi, mixed rice, GABA and old rice, the menu remains memorized once each cooking is completed, so for continuous use of the same menu, no selection of menu is required.

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

3. Cooking thoroughly
   - The cooktime remaining on the display is shown from cooking thoroughly. The cook time is different depending on the menu.
   - Careful not to be burned in automatic steam outlet.

4. Completion of cooking
   - When cooking is finished, warming will start with the voice “cuckoo completed glutinous”.
   - When cooking ends immediately stir the rice. If you don’t stir rice at once and leave it the rice will go bad and smell.
   - If the lid handle is not working well, take out the steam completely out of inner pot by turning over pressure weight.
   - While cooking, do not press cancel button.

Cooking time for each menu

<table>
<thead>
<tr>
<th>Menu Class</th>
<th>Glutinous rice</th>
<th>Turbo Glutinous rice</th>
<th>Mixed rice</th>
<th>Turbo Mixed rice</th>
<th>Sushi rice</th>
<th>GABA rice</th>
<th>Dried rice</th>
<th>Nutritious rice</th>
<th>Nutritious porridge</th>
<th>Nu Rung Ji</th>
<th>Black Bean</th>
<th>Multi cook</th>
<th>Automatic Sterilization</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cooking Capacity</td>
<td>2 servings</td>
<td>2 servings</td>
<td>2 servings</td>
<td>2 servings</td>
<td>2 servings</td>
<td>2 servings</td>
<td>2 servings</td>
<td>2 servings</td>
<td>2 servings</td>
<td>2 servings</td>
<td>2 servings</td>
<td>Automatic Sterilization</td>
<td>Up to water level2</td>
</tr>
<tr>
<td>Cooking Time</td>
<td>About 20 min</td>
<td>About 25 min</td>
<td>About 25 min</td>
<td>About 30 min</td>
<td>About 30 min</td>
<td>About 30 min</td>
<td>About 30 min</td>
<td>About 30 min</td>
<td>About 30 min</td>
<td>About 30 min</td>
<td>About 30 min</td>
<td>About 20 min</td>
<td></td>
</tr>
</tbody>
</table>

* After cooking chicken soup and multi cook etc, the smell may permeate into the unit, use the Unit after cleaning the rubber packing and lid part according to page 10.

* Cooking time by menus may vary to some degree depending on the using environment of the product.
How to use the cooking menu

| Glutinous | When you want to have sticky and nutritive white rice. | Sushi | When you want to have a little more sticky and nutritive white rice than Glutinous rice. |
| Mixed /Brown | This menu is used to cook by mixing glutinous rice in cereals. | GABA | For cooking germinated brown rice. |
| Black Bean | Use when cooking black soy rice. | Dried | For cooking dried rice |
| Nu Rung Ji (Sorched rice) | Have scorched rice when cooking done. | Nutritious Rice | This menu is used to cook nutritious rice. |
| Porridge | For cooking germinated brown rice. | Multi cook | For cooking Nutritious Rice. |

Automatic Sterilization (Steam Cleaning)

- This menu is used to eliminate smell soaked after cooking or warming.

Mixed rice Turbo

- If selected turbo mixed rice, total cooking time will be reduced.
- Turbo mixed rice cooking lessens the quality of food, so only use for less than six people.
- For better taste, we recommend soaking mixed rice or boiling hard beans before cooking.

Turbo function for Glutinous rice

- Pressing twice “Pressure Cook/Turbo” twice will switch to quick cooking and shorten the cooking time.
- Use this turbo cooking function only for cooking rice for less than 4 persons.
- The condition of the rice will not be good for more than 4 persons.
- If you soak the rice in water for about 20 minutes before cooking the rice and then cook the rice in turbo cooking course, the rice will taste good.

How to do Automatic Sterilization (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/Turbo” button.

Method 2. After choosing automatic cleaning function by pressing “Preset” button twice in standby mode, press “Pressure Cook/turbo” button.

Dried rice cook function

- If you cook long stored rice or dried rice, they could be half-cooked. If using the dried rice menu, you can get better taste.
- The taste of rice will be different depending on storage of rice and water state.
- You can add the soft time or sweet time (Refer to page 20).

Black Bean as follows

1. Put salt into the black soy, wash clean and take out the water.
2. Put cleanly washed rice into My Cauldron, and after seasoning with sake and salt, pour water up to white rice water graduation 2, add 1/2 measuring cup of it.
3. Place black soy on top of it, and after locking lid and selecting black soy with Menu/Selection button, press Pressure Cook/Turbo Turbo.
   - Cook black soy only up to 4 servings.
   - When cooking black soy, adjust ‘White Rice’, ‘Assorted Grains’ water level graduation to standard, and add 1/2 measuring cup of it in case of 2 servings and 1 measuring cup of it in case of 4 servings.

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.
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 tasty (selectable in 4 steps) [melanoizing will occur]
- The two functions above, can be selected both or individually.

**How to use “MY MODE”**

To enter “Customized Rice Taste Setting Mode”, select the menu in which Customized Rice Taste is supported such as glutinous rice, mixed rice, GABA rice, dried rice and nu rung ji and press the mode button for 1 second or longer. Then, you are going to enter “Customized Rice Taste Setting Mode” while hearing the voice saying “You’ve entered Customized Rice Taste Setting Mode. Select swelling and heating stage with Selection button, and press Set button.”

1. “MENU” setting screen
   - Selected menu you want with menu/selection button and press the set button.

2. “MY MODE” setting screen
   - To enter Customized Rice Taste Setting Mode, select desire menu and press Mode button once or 1 second or longer.
   - Menu/Selection button will blink and Set, Pressure, Cook, Cancel and Menu/Selection buttons will turn ON.

3. Soft time control mode
   - Select desired swelling time by pressing the button.
   - Set button will blink, and Pressure Cook, Cancel and Menu/Selection buttons will turn ON.

4. Setting completed screen after
   - Set button will blink, and Pressure Cook and Menu/Selection button will turn ON.
   - Note: For 16 customized rice tastes, refer to the graph for 6 rice tastes. (See page 2)

**How to Use Cuckoo Customized Cooked Rice Taste**

You can set the major cooked rice taste of customized cooked rice taste by entering Customized Cooked Rice Taste mode and pressing Mode button. At each press of Mode button, the major cooked rice taste will show up in the sequential order ‘Sticky Cooked Rice Taste -> Soft Cooked Rice Taste -> Sweet Cooked Rice Taste -> Soft and Sweet Cooked Rice Taste’.

1. “MENU” setting screen
   - Select a menu for which customized cooked rice taste is supported by pressing Menu/Selection button.

2. “MY MODE” setting screen
   - Press Mode button once or more for 1 second or longer after selecting desire menu, and you will enter Customized Cooked Rice Taste mode.

3. Soft time control mode
   - Press Mode button once, and the display will change as in the figure. At this time, Soft Cooked Rice Taste 4th Step will be selected.

4. Setting completed screen after
   - Set up desired customized rice taste, and press Pressure Cook/turbo button.
   - If you press cancel or do not press a button within 7 seconds, the function will deactivate and return to the standby mode.
MY MODE (Cuckoo Customized Taste Function)

The display of my mode

This is a graph the flavors of 16 types of cuckoo custom-made rice

<table>
<thead>
<tr>
<th>Soft</th>
<th>Sweet</th>
</tr>
</thead>
<tbody>
<tr>
<td>4 step: Step, Sweet: Step</td>
<td>4 step: Step, Sweet: Step</td>
</tr>
<tr>
<td>3 step: Step, Sweet: Step</td>
<td>3 step: Step, Sweet: Step</td>
</tr>
<tr>
<td>2 step: Step, Sweet: Step</td>
<td>2 step: Step, Sweet: Step</td>
</tr>
<tr>
<td>1 step: Step, Sweet: Step</td>
<td>1 step: Step, Sweet: Step</td>
</tr>
</tbody>
</table>

*1. The rice becomes solid and glutinous.
*2. The rice becomes soft and well-raised rice.
*3. The rice becomes soft and glutinous.

Note: Rice taste number from 1 to 16 will be displayed on the display window.

The stage mark will show up as in the figure above on the display as much as the time set during setting swelling time and heating maintenance time, and the mark will continue to show up during cooking, reservation, keeping warm and reheating as well.

- Cuckoo customized taste function is applied to glutinous rice, mixed rice, GABA rice, dried rice, Nu Rung Ji.
- Set-up time is stored until the next reset. No need to set-up at every cooking.

During cooking, warming and preset time cooking modes, “soak” and “heat” time cannot be readjusted.

Cautions

1. ‘MY MODE’ function may influence scorching or cooking quality. Ensure that cooking time is not changed, by children.
2. ‘MY MODE’ function may elongate cooking time according to set-up time.
3. Scorching of rice may occur by longer “SWEET” Time.

Cuckoo customized cooking function

While cooking you can control the heating temperature (both high and low) depending on, your preference.

Initialization is set up “High level mode” 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 5 times, customized cooking function is setup. Select heating power by selection button. You can see all means with cuckoo customized cooking function on the display.

1. The display Cuckoo customized cooking function

   If you push the mode button 5 times, the display for customized cooking function will be set up. Initiation is like the picture above.

   - Menu/Selection button will blink, and Mode, Set and Cancel buttons will turn ON.

2. High level mode

   Make the screen changed by pressing menu/selection button.
   - Set button will blink, and Mode, Menu/Selection and Cancel buttons will turn ON.
   - Keep pressing the button, and the menu will switch continuously.

3. Setting completed screen after

   If you press the "set" button, established menu will be set up automatically. (If you press cancel or do not press a button within 7 seconds, the function will deactivate and return to the standby mode.)

   - Set button will blink, and Mode, Menu/Selection and Cancel buttons will turn ON.
   - Keep pressing the button, and the menu will switch continuously.

   - Low level mode

   push the menu/selection button, then the screen will be changed as above picture.
   - Set button will blink, and Mode, Menu/Selection and Cancel buttons will turn ON.

4. Cautions

   1. ‘Cuckoo customized cooking function’ applies to Glutinous rice, Turbo glutinous rice, Sushi rice, Mixed rice, GABA rice, Nutritious rice, dried rice collectively.
   2. Set up the step of customized cooking function to taste. The scorched can occur when cooking in high step.
   3. Cook is subject to be set differently depending on the percentage of water content and the condition of rice.
MY MODE (Cuckoo Customized Taste Function)

How to set up the function of burning nu rung ji

► When cooking nu rung ji, please set it up for your taste with function which controls the level of burning nu rung ji.

► How to set up the enhanced burning nu rung ji (for enhanced burning nu rung ji).

1. If you push mode button 7 times at the waiting state, enhanced burning nu rung ji mode will be set up. If nu rung ji mode is not shown keep on pressing the “mode” button until it is heard or displayed.

2. When enhanced burning nu rung ji mode is set up, it says "after removed or selection of enhanced burning nu rung ji, push the yes button". At this time, Menu/Selection button will blink, and Mode, Set and Cancel buttons will turn ON.

3. If you push the menu/selection button it says "enhanced burning nu rung ji chosen press the yes button after choosing a mode you want. press the yes button".

4. Without any button within 7 seconds or cancel button, enhanced burning nu rung ji mode will be canceled and on standby.

How to cancel the enhanced burning nu rung ji

► How to cancel the enhanced burning nu rung ji

1. If you push mode button 7 times at the waiting state, enhanced burning nu rung ji mode will be set up. If nu rung ji mode is not shown keep on pressing the “mode” button until it is heard or displayed.

2. When enhanced burning nu rung ji mode is set up, it says "after removed or selection of enhanced burning nu rung ji, push the set button". At this time, Menu/Selection button will blink, and Mode, Set and Cancel buttons will turn ON.

3. If you push the menu/selection button it says "enhanced burning nu rung ji chosen press the yes button after choosing a mode you want. press the set button".

4. Without any button within 7 seconds or cancel button, enhanced burning nu rung ji mode will be canceled and on standby.

► Set up this function as the situation demands because this function is on the condition of cancel for enriched scorch at the first use.
What is Germinated Brown rice?

- Brown rice has richer nutrients than polished rice. However, brown rice is rather tough and harder to be digested. By germination, the enzymes in the brown rice are activated, generating nutrients and become more digestible.

Tips to Buy Quality Brown Rice

1. Check the dates of harvest and pounding.
   - The dates should be within 1 year from harvest, 3 months from pounding.

2. Inspect rice with your eyes.
   - Check that embryo is alive
   - Rice surface should be light yellow and glazing. Whitely stirred up surface, or darkish colored Brown rice is not suitable for germination
   - Avoid fractured, not fully corned, or empty ear’s. Empty ear’s may generate odors during germination and bluish- nor corned Brown rice cannot be germinated.

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.
- Digestive and rich in nutrients.
  - Diabetic hormone is generated improving digestion.
- Good as a health food for children or students.
  - Rich with dietary fiber.
- Germinated brown rice has rich GABA (Gamma Amino Butryc 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.

< Comparison of Germinated brown rice ‘s nutrition and Glutinous rice ‘s (6 hours) nutrition. >

- Phytic acid 10.3Times
- Ferulic acid 1.4Times
- Gamma-orizanol 23.9Times
- Gamma-aminobutyric 5Times
- Inositol 10Times
- Food fiber 4.3Times
HOW TO USE “GABA RICE (Brown rice)”

Using “GABA rice” 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 water to soak the rice.
   ▶ Pre-germination shall not exceed 16 hours. Make sure to wash rice clean with flowing water before using “GABA” menu. Be careful that hard washing may take off embryos which generate the germination.
   ▶ Unique smell may be generated according to the soaking time of pre-germination.
   ▶ When pre-germination has been completed, rinse the rice and put in inner pot (Oven). Pour appropriate volume of water, and use “GABA” menu.
   ▶ In summer or hot temperature environment odor may be generated. Reduce germination time and wash clean when cooking.

2. Set the Lock/Unlock handle at “Lock”, press “Menu/Selection” button to select “GABA rice”.

3. Press “Set” and “Menu/Selection” buttons to set time.
   ▶ Menu/Selection button will blink, and Mode, Cancel and Pressure Cook/Turbo buttons will turn ON.
   1. Pressing “Menu/Selection” button changes germination time by 3 hours.
   2. Pressing “Menu/Selection” button changes germination time by 0 hours.
   3. “GABA rice” time can be set up by 0, 3 hours.
   ▲ If GABA rice time is set “0” hours, pressing “Pressure Cook/Turbo” button will start cooking immediately.
   ▲ To cook without germination or cooking germinated Brown rice, set the time at “0”.

4. Press “Pressure Cook/Turbo” button.

Precautions for “GABA rice” Cooking

1. If smaller germ is preferred, omit pre-germination process. Select “GABA rice” menu, set-up appropriate germination time, and start cooking (nutrient 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 rice cooking is allowed up to 6 persons.
4. City water can be used for germination. However, spring water is recommended. Germination may not be properly performed in hot or boiled water even after cooling.
5. Germination rate, germ growth may differ by the Brown rice type, condition or period of storing, etc.
   ▲ Germinated brown rice is sprouted brown rice. Germination rate and growth may differ by the Brown rice type.
   ▲ The brown rice should be within 1 year from harvest, and not long since pounded.
6. In GABA rice mode, preset on 3H may not be possible. If you want to preset the GABA rice, set up ‘0H’. (See the page 26)
7. The taste of rice could be different as depending on a kind of brown rice. Use customized taste function or control the amount of water for your taste. (Refer to page 20-22)
How to make Nu rung ji

1. Turn the Lock/Unlock handle to “Lock” and press menu to select the ‘Nu Rung Ji.’ Refer to page 22
2. Press the “Pressure Cook/Turbo” button to start cooking.
3. When cooking is completed, scoop out the boiled rice. The “Nu Rung Ji” on the jar bottom can be prepared for your taste (e.g. scorched rice tea)
   - Nu Rung Ji* can be prepared for up to 4 people.
   - For ‘Nu Rung Ji” cooking, set the water volume at “Glutinous” level.
   - Not too much washing rice.
   - If you want enhanced burning nu rung ji, cook after soaking rice in water for 30 minutes.
How to preset timer for cooking

How to use timer function

1. **Check if the current time and the menu are correct.**
   - Refer to page 14 for the time setting.
   - If the current time is not set correctly, the presetting time will also be incorrect.
   - Make sure not to confuse AM and PM.

2. **Press the “Preset/Auto clean” button.**
   - The initial time set at 6:30 am is already programmed.
   - “Lock/Unlock” handle should be locked.
   - If you push Preset/Auto clean button, timer screen will be blinked.
   - In GABA mode, preset on “O” is possible.
   - If you want to preset “Timer” while keeping warm, cancel keep warm and preset the “Timer”

3. **Preset the time.**
   - “Set” button will blink, and “Menu/Selection”, “Cancel” and “Pressure Cook/turbo” buttons will turn ON.
   - In case of setting up timer while warming 10min increase by pressing “0” button
   - Please set up timer after canceling warming 10min decrease when you press “0” button
   - If you keep pressing, it can be changed continuously.
   - Please be careful not to change from AM to PM.

4. **Select menu with “Menu/Selection” button**
   - If you select “Timer” menu with selection button, it says “Please, press the “Pressure Cook/Turbo” button.
   - “Set”button will blink, and “Menu/Selection”, “Pressure Cook/turbo” and “Cancel” buttons will turn ON.
   - In case of menu with “Customized Rice Taste” such as glutinous rice, mixed rice, GABA rice, dried rice, nu rung ji and “Mode” button will turn ON.

5. **Press “Pressure Cook/turbo” button.**
   - “Pressure Cook/turbo” button will blink, and “Menu/Selection” and “Cancel” buttons will be turned ON.
   - It says that preset cook for glutinous is booked
   - Preset cook will be completed at the timer
   - 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, cook could be finished earlier than time you set up.
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.
   - Rinsed rice adds precipitated starch, Preset Cook may cause scorching.
   
   To reduce scorching, cook washed rice by rinsing in running water or reduce cooking amount.

2. The change of 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 cooking time, cooking will immediately begin.
   - If set time is shorter than preset time, cooking will immediately begin.

4. In case the preset time is over 13 hours.
   - “13H” will be displayed and the preset time will be changed to 13 hours automatically.
   - ex) If cooking is preset to AM07:00 of the following day at PM5:00 of the day, where preset time is 14 hours,
     “13H” will be displayed, and preset time automatically changes to AM06:00. (Preset time is 13 hours)

※ If the preset time is over 13 hours, it can cause bad smell. The limited preset time is set up less than 13 hours
because the rice spoils easily during the summer time.
※ When you want to finish presetting P.M 12:00, preset P.M 12:00.
※ Use this function when you want to finish cooking between 1 hour to 13 hours based on the preset time.
※ If you press the set button to check the present time during the preset cooking function, the preset time will be
  displayed for 2 second.

Possible time setting for each menu

<table>
<thead>
<tr>
<th>Class</th>
<th>Glutinous rice</th>
<th>Turbo Glutinous</th>
<th>Mixed rice</th>
<th>Turbo Mixed</th>
<th>Sushi rice</th>
<th>GABA rice</th>
<th>Dried rice</th>
<th>Nutritious Rice</th>
<th>Nutritious Porridge</th>
<th>Nu Rung ji</th>
<th>Black Bean</th>
<th>Multi Cook</th>
<th>Automatic Sterilization (Steam Cleaning)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Possible time</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Setting</td>
<td>From (33 minutes + My mode) to 13 hours</td>
<td>From (20 minutes + My mode) to 13 hours</td>
<td>From (50 minutes + My mode) to 13 hours</td>
<td>From (4 minutes + My mode) to 13 hours</td>
<td>From (55 minutes + My mode) to 13 hours</td>
<td>From (40 minutes + My mode) to 13 hours</td>
<td>From (1 minutes + My mode) to 13 hours</td>
<td>From (46 minutes + My mode) to 13 hours</td>
<td>From (40 minutes + My mode) to 13 hours</td>
<td>From (1 minutes + My mode) to 13 hours</td>
<td>From (20 minutes + My mode) to 13 hours</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Simple Soft Function

You can soak grains before starting cooking by setting a desired soaking time with this function.

Setting Method

1. To activate the Simple Soak Function, press “Preset/Auto Clean” button within 5 seconds right after
   CUCKOO started the menu for Glutinous Rice, Turbo Glutinous Rice, Mixed Rice, Turbo Mixed Rice, Sushi
   Rice, Dried Rice, Nutritious Rice, Nu Rung Ji or Black bean.

2. To change the soaking time, press “Preset/Auto Clean” button in Simple Soak Function: the time setting
   can change from 10 to 30 minutes, 60 minutes, and No Soaking Time. If you do not press any button for
   more than 5 seconds while setting the soaking time, it will be automatically set back to the current soaking
   time. After the soaking time is over, the cooking will start.

※ Soaking time is counted by 1 minute unit.
※ If you unlock the Lock/Unlock Handle during the Simple Soaking Function, the cooking will be canceled.
※ The longer the soaking time, the greater the melanoizing effect.
### Having a meal

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

<table>
<thead>
<tr>
<th>Keep warming</th>
<th>Reheating</th>
<th>Finishing reheat</th>
</tr>
</thead>
<tbody>
<tr>
<td><img src="https://example.com/setIcon.png" alt="Image" /></td>
<td><img src="https://example.com/setIcon.png" alt="Image" /></td>
<td><img src="https://example.com/setIcon.png" alt="Image" /></td>
</tr>
<tr>
<td>3H indicates the time elapsed as warming time.</td>
<td>The lamp blinks and “○” indicator will show the reheat remaining time displayed in minutes with the mark going around clockwise.</td>
<td>When the reheat finishes with the beep sound, keep warming function will be operated and show the time elapsed.</td>
</tr>
</tbody>
</table>

#### Present morning temperature

If you push the “Set” button present warming temperature is displayed and push “Set” button again. The current time is displayed during warming. Moreover, when you push the button once more, the time elapsed of warming is displayed.

- There is a difference between the outer temperature and inner temperature because it operates with various users and environment.
- After cooking rice, temperature is much higher than the warming temperature programmed.

#### 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. | 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. |
| Make sure the handle is in the “Lock” position during warming or reheating. | During warm mode, the rice can arise and turn white and rise. In this case, mix the 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. |
| Do not keep the scoop inside the pot while warming the rice. When using a wooden scoop 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.) |
Controlling method of warming temperature

If the temperature in the oven is not proper, it will smell bad and the color of the rice will change so make sure to adjust the temperature.

1. Press “Mode” button over 1 time during warming. It displays as picture with buzzer. At the time, means current warming temperature.
   - “Menu/Selection” button will blink, and “Mode”, “Set” and “Cancel” buttons will be turned ON.

2. Press “Menu/Selection” button to change the temperature as 74°C → 75°C
   ⇒ 76°C → 77°C → 78°C → 79°C → 80°C
   - “Set” button will blink, and “Mode”, “Menu/Selection” and “Cancel” buttons will be turned ON.
   - To switch the functions continuously, keep pressing the button.

3. After setting temperature, press “Set” button. Preset temperature will be stored with buzzer sound.
   (It will be cancelled once press “Cancel” button or after 7 seconds without pressing any button.)

4. Press “Menu/Selection” button to change the temperature as 74°C → 73°C → 72°C → 71°C → 70°C → 69°C
   - “Set” button will blink, and “Mode”, “Menu/Selection” and “Cancel” buttons will be turned ON.
   - To switch the functions continuously, keep pressing the button.

Change of temperature

If you want to change cooking temperature in the standby mode, press “Mode select” button over 2 seconds, and press it 2 more times. You can change cooking temperature.

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 4 times. The voice says that it is programmed warming mode, control the temperature you want.

2. Press “Menu/Selection” button to change as the picture(up)
   - “Set” button will blink, and “Mode”, “Menu/Selection” and “Cancel” buttons will be turned ON.
   - To switch the functions continuously, keep pressing the button.

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.)

4. Press “Menu/Selection” button as the picture(down)
   - “Set” button will blink, and “Mode”, “Menu/Selection” and “Cancel” buttons will be turned ON.
   - To switch the functions continuously, keep pressing the button.

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.
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 “the mode” button for one second, then press the “mode” button 6 times 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 “After selecting or canceling sleeping mode, press the set button.” At this time, Menu/Selection will blink, and the Mode, Set, and Cancel will turn on.

3. Press the “Menu/Selection” button until you hear or see “Sleeping mode”, then Press set. You will see nothing surrounding the rice cooker on the screen.

4. In the Sleep/Warm mode, if you press the Cancel button, the Voice message will state: “Time is over. The function setting has been canceled.” If no button is pressed for more than 7 seconds, you’ll return to the Standby mode.

**How to release**

1. Hold “the mode” button for one second, then press the “mode” button 6 times 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 “After selecting or canceling sleeping mode, press the set button.” At this time, Menu/Selection will blink, and the Mode, Set, and Cancel will turn on.

3. Press the “Menu/Selection” button until you hear “Sleeping mode has been canceled”, then Press set. You will see rings around the rice cooker on the screen.

4. In the Sleep/Warm mode, if you press the Cancel button, the Voice message will state: “Time is over. The function setting has been canceled.” 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.

- This function is set up as cancel state.

**When odors are rising during the warming mode**

- Clean the lid frequently. It can cause 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 19)

- After you cook soups and steamed dishes, clean the inner pot properly to prevent rice from smelling.
what is power saving in “Standby” mode?

A little electricity is wasted if power cord is not plugged in. It is called manual way as standby electric power. The power saving of “Standby” mode is technology which minimizes electrical consumption.

Manual Method

- How to start power saving
  Push Cancel button for 3seconds at waiting state Saving power function is set up.

- How to end power saving
  method 1) Push any button then it will be returned to waiting mode.
  method 2) If lid handle is turned to open or close, power saving mode will be canceled and back to waiting state.

Automatic Method

If the standby time is chosen as a number without “0” at the automatic power saving mode, the automatic saving power function will be operated.

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 set up
  1. If you push “Mode” button 8 times at the standby state, automatic power saving mode is set up.
  2. When automatic power saving mode is set up, it says that this is automatic power saving mode. Press the “Set” button after selecting waiting time.
  3. If you select ‘0’minute with “Menu/Selection” button, automatic power saving will be canceled. After setting up waiting time you want, press the “Set” button.
  4. Without pressing any button within 7seconds or pushing “Cancel” button. Automatic power saving function will be canceled and back to waiting mode.

How to set “LOCK BUTTONS”

Lock can be set for touch button to prevent malfunction during cleaning with touch button or by children’s touch.

- 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 is selected.” At this time, button lock is displayed on the screen.

- Cancelling Method
  1. To cancel button lock, press “Set” button for 3 seconds or longer on locked the button.
  2. “Lock” sign on the display disappears when button lock is cancelled, a voice will be saying “Button lock is cancelled.”

Note: Any button other than “Set” button is pressed while button lock is set, buzzer will sound.
Note: Desired function can be set after cancelling button lock by pressing “Set” button for 3 seconds or longer.
Note: Button lock function is cancelled automatically when the power is off even though the button lock function is already set.
<table>
<thead>
<tr>
<th>Case</th>
<th>Check points</th>
<th>Do the following</th>
</tr>
</thead>
<tbody>
<tr>
<td>When the rice is not cooked.</td>
<td>• Pressure “Cook/Turbo” button is pressed?</td>
<td>• Press the “Pressure Cook” button once. And check “?” sign on the display.</td>
</tr>
<tr>
<td></td>
<td>• Is there power cut while in cooking?</td>
<td>• Re-press the “Pressure Cook/Turbo” button.</td>
</tr>
<tr>
<td>When the rice is not well cooked.</td>
<td>• Did you use the measuring cup for the rice?</td>
<td>• Refer to page 16–17.</td>
</tr>
<tr>
<td></td>
<td>• Did you put proper amount of water?</td>
<td>• Add water about half the notch and then cook.</td>
</tr>
<tr>
<td></td>
<td>• Did you rinse the rice before cooking?</td>
<td></td>
</tr>
<tr>
<td></td>
<td>• Did you put rice in water for a long time?</td>
<td></td>
</tr>
<tr>
<td></td>
<td>• Is the rice old or dry?</td>
<td></td>
</tr>
<tr>
<td>Bean (other grains) is half cooked.</td>
<td>• Is bean (other grains) too dry?</td>
<td>• 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.</td>
</tr>
<tr>
<td>Rice is too watery or stiff.</td>
<td>• Is the menu selected correctly?</td>
<td>• Select the correct menu.</td>
</tr>
<tr>
<td></td>
<td>• Did you properly measure water?</td>
<td>• Properly measure water.</td>
</tr>
<tr>
<td></td>
<td>• Did you open the top cover before cooking was finished?</td>
<td>• Open the top cover after cooking finished.</td>
</tr>
<tr>
<td>When the water overflows.</td>
<td>• Did you use the measuring cup?</td>
<td>• Refer to page 16–17.</td>
</tr>
<tr>
<td></td>
<td>• Did you use proper amount of water?</td>
<td></td>
</tr>
<tr>
<td></td>
<td>• Is the menu selected correctly?</td>
<td></td>
</tr>
<tr>
<td>When you smell odors while warming.</td>
<td>• Did you close the top cover?</td>
<td>• Close the top cover perfectly.</td>
</tr>
<tr>
<td></td>
<td>• Please check it the power cord is plugged.</td>
<td>• Always keep the power on while warming.</td>
</tr>
<tr>
<td></td>
<td>• Did it warm over 12 hours?</td>
<td>• As possible, keep warming time within 12 hours.</td>
</tr>
<tr>
<td></td>
<td>• Is there any other substance such as rice scoop or cold rice?</td>
<td>• Don’t warm rice with other substance.</td>
</tr>
<tr>
<td>“   - - ” signs show up.</td>
<td>• Temperature sensor or fan motor does not work properly.</td>
<td>• Unplug the power cord and call the Service center.</td>
</tr>
<tr>
<td>“   - - ” signs show up.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Warming passed time mark blinks during keeping warm</td>
<td>• 24 hours has not passed yet after keeping warm.</td>
<td>• This function alarms if the rice remained warm for more than 24 hours.</td>
</tr>
<tr>
<td>Rice has gotten cold or a lot of water flow during keeping warm</td>
<td>• Keeping warm was set in “Sleeping” mode.</td>
<td>• Keep warm after cancelling or setting “Sleep Keeping Warm” mode depending on the necessity.</td>
</tr>
<tr>
<td>If “   do ” sign appears.</td>
<td>• 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’.</td>
<td>• It can be solved by turning handle to ‘Unlock’ and then turn to ‘Lock’.</td>
</tr>
</tbody>
</table>
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.

<table>
<thead>
<tr>
<th>Case</th>
<th>Check points</th>
<th>Do the following</th>
</tr>
</thead>
<tbody>
<tr>
<td>When the button cannot operate with “ESP”</td>
<td>• Is the inner pot inserted?</td>
<td>• Please insert inner pot.</td>
</tr>
<tr>
<td></td>
<td>• Check the rated voltage?</td>
<td>• This product is 120V only.</td>
</tr>
<tr>
<td>When the Pressure “Cook/Turbo” Timer button does not operate with “E01”</td>
<td>• Did you turn the Lock/Unlock Handle to “Lock”.</td>
<td>• Please turn the “Lock/Unlock” handle to “Lock”.</td>
</tr>
<tr>
<td></td>
<td>• Is “pressure” lamp on?</td>
<td></td>
</tr>
<tr>
<td>When the rice is badly sticky.</td>
<td>• Is there any rice or any other alien substance on the temperature sensor or the bottom surface of the inner pot?</td>
<td>• Clean all the alien substances on the temperature sensor or the bottom surface of the inner pot.</td>
</tr>
<tr>
<td>When “E03” is showed on the LCD.</td>
<td>• Check the rated Voltage?</td>
<td>• Cut the power and contact customer service.</td>
</tr>
<tr>
<td></td>
<td></td>
<td>• It is normal to get “E03” when putting only water.</td>
</tr>
<tr>
<td></td>
<td></td>
<td>• This is only for 120V.</td>
</tr>
<tr>
<td>When the time cannot be preset.</td>
<td>• Is the current time correct?</td>
<td>• Set the current time. (Refer to page 14)</td>
</tr>
<tr>
<td></td>
<td>• Is AM or PM set properly?</td>
<td>• Check the AM and PM.</td>
</tr>
<tr>
<td></td>
<td>• Did you set the reservation time over 13 hours?</td>
<td>• Maximum reservation time is 13 hours. (Refer to page 26–27)</td>
</tr>
<tr>
<td>When you smell after and before cooking?</td>
<td>• Did you clean it after cooking?</td>
<td>• Please clean it after cooking.</td>
</tr>
<tr>
<td>When the top cover cannot be closed.</td>
<td>• Is the inner pot correctly inserted in the main body?</td>
<td>• Please put in the inner pot perfectly.</td>
</tr>
<tr>
<td></td>
<td>• Is the Lock/Unlock handle on the top cover set to “Lock”?</td>
<td>• Please turn the “Lock/Unlock” handle to “Lock”.</td>
</tr>
<tr>
<td></td>
<td>• Is there hot food in the inner pot?</td>
<td>• Pull the pressure handle to aside once.</td>
</tr>
<tr>
<td>When “E_u”, “DD” are showed on the LCD by turns.</td>
<td>• Microm power is out.</td>
<td>• Please cut the power and contact customer service.</td>
</tr>
<tr>
<td>When “EE”, “DD” are showed on the LCD by turns.</td>
<td>• The sensor is broken.</td>
<td>• Please cut the power and contact customer service.</td>
</tr>
<tr>
<td>“HHF” sign is displayed during the cooking, warming/reheating, or preset process is activated.</td>
<td>• Is there inner pot in the product?</td>
<td>• Please insert inner pot</td>
</tr>
<tr>
<td></td>
<td></td>
<td>• If the sign continuously displayed, cut the power and contact customer service.</td>
</tr>
<tr>
<td>“HHF” or “HHF” mark shows up during the product operation</td>
<td></td>
<td>• This function checks to see if power or product has abnormality. If the mark shows up continuously, contact customer service.</td>
</tr>
<tr>
<td>Case</td>
<td>Check points</td>
<td>Do the following</td>
</tr>
<tr>
<td>------</td>
<td>--------------</td>
<td>------------------</td>
</tr>
<tr>
<td>When cannot turn to “Unlock”.</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
  - Did you turn the “Lock/Unlock” handle while cooking? 
  - Did you turn the “Lock/Unlock” handle before exhausting steam perfectly? |  
  - Don’t open the top cover while cooking. If you want to open top cover 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 release. |
| When the top cover cannot open although the Lock/Unlock handle is turned to “Unlock”. | |  
  - Because of the pressure. 
  - Pull the pressure handle to aside once and exhaust the steam perfectly. |
| When the steam exhausted between the top cover. |  
  - Is there an external substance on the packing? 
  - Is packing too old? |  
  - Clean the packing with duster. 
  - Keep the packing clean. 
  - If the steam is exhausted through the top cover, 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. |  
  - Is the inner pot hot? 
  - Is currently the setting to lock mode? |  
  - 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. |  
  - Is there a wind blowing sound when cooking the rice? 
  - Is there a “Chi” sound when warming the rice? |  
  - This is the sound of the fan motor to cool the internal parts. This is normal. 
  - The “Chi” sound during the warming process is the sound of IH cooker operating. This is normal. |
| Brown rice is not germinated properly |  
  - Does the amount of rice exceed the specified maximum capacity? 
  - Is the brown rice too old? |  
  - Put the specified maximum capacity of brown rice. 
  - Dried rice or contaminated rice may not be germinated properly. (Refer to page 23) |
Tasty Rice

:: Boiled Rice

**Ingredients**
Rice 4 cups

**Recipe**
1. Put clean washed rice in the inner pot and pour water over rice with water graduation 3.
2. Put the lid on, select White Rice, and then push the Pressure Cook/Turbo button.
3. When the cooker is finished, mix the cooked rice.

**Reference**
According to graduation on the inside of inner pot, when cooking with newly harvested rice the amount of water should be less than the graduation, and when cooking with old rice the amount of water should be more than graduation. (Control the amount of water according to preference of each family)

:: Pea Rice

**Ingredients**
3 cups of rice, 1/2 cup of pea, 1 tablespoon of sake, 1.5 teaspoonful of salt

**Recipe**
1. Put clean washed rice and a cup of pea in the Inner Pot, wash them clean and add water from them.
2. Put clean washed rice into My Crock Pot, season rice with sake and salt, and pour water up to white rice water graduation 3.
3. Press the lid on top of the pot, press the MENU button after boiling the lid, select White Rice, and press Pressure Cook/Turbo button.

**Reference**
- Store peas as follows
  - Peas and kidney beans etc are stored in the refrigerator, they change in color and decrease in freshness fast. Therefore, immediately after getting the materials from the market, blanch them slightly, place them in the refrigerator, and whenever they are needed, take them out to use them in natural color and freshness.

:: Boiled Barley

**Ingredients**
2 cups of rice, 1 cup of barley

**Recipe**
1. Prepare boiled barley with a cup of barley.
2. Wash rice clean, and after putting it in My Crock Pot along with boiled barley, pour water up to white rice water graduation 3.
3. Put the lid on, press the MENU button, and after selecting Manual, press Pressure Cook/Turbo button.
4. Once the cooker comes to the Heating mode, mix the cooked grains properly.

Multigrain Rice

:: Five-grain Rice

**Ingredients**
Rice 1.5cup, millet 1/3cup, glutinous rice 2/3cup, red beans 1/3cup, sorghum 1/3cup and salt 1 teaspoon

**Recipe**
1. Wash rice, glutinous rice, millet and sorghum clean and soak them with a landing pot.
2. Put the boiled red beans and then boil the cover.
3. After selecting Pressure Cook/Turbo button, close the lid.
4. Mix rice when cooking is finished.

**Reference**
- Oriental medicine calls red beans as Jackfruit which holds moisture, removes steam and discharges accumulated as well as relieving edema by making thirst and diarrhea stopped and bladder empty.

:: Boiled Fresh Germinated Brown Rice

**Ingredients**
Brown rice 4 cups

**Recipe**
1. Put washed brown rice into the Inner Pot, and then press the Pressure Cook/Turbo button.
2. After boiling the cover and selecting brown rice in the menu, press the Baking & Pressure Cook/Turbo button after setting up the time of germinated brown rice for 3 hours.
3. Mix rice when cooking is finished.

:: Boiled Brown Rice with Red Beans

**Ingredients**
Brown rice 1 cup, rice 2 cups and red beans 1/3 cup

**Recipe**
1. Put red beans until it become soft, but not to break the shape of red beans and separate it from water.
2. Wash brown rice clean, and put it in the Inner Pot.
3. Put the boiled red beans after pouring water by germinated brown rice water balcony 3.
4. After locking the cover and selecting brown rice in the menu, press the Pressure Cook/Turbo button after setting up the time of germinated brown rice for four hours.
5. Mix rice when cooking is finished.
COOKING GUIDE

Well-being Boiled Rice

Green Tea Rice Blended with Chicken Chest Flesh

Ingredients
2 cups of brown rice, 3g of green tea, 1 egg, chicken chest flesh, 4 pieces of chicken skin

Recipe
1. Wash the rice and add 3g of green tea.
2. Cook the rice in a pot or in a rice cooker.
3. Add the chicken chest flesh and cook until tender.
4. Serve with a side dish of your choice.

Saessak Bibimbap (rice with sprout and vegetables)

Ingredients
2 cups of brown rice and some sprouts and vegetables

Recipe
1. Cook the rice in a pot or in a rice cooker.
2. Heat some oil in a pan and fry the vegetables until they are slightly softened.
3. Add the sprouts and stir-fry until they are cooked.
4. Serve the rice with the vegetables and sprouts.

Mushroom Tian

Ingredients
2 cups of brown rice, 2g of brown gravy sauce, 1/4 cup of water, 1/2 cup of mushrooms, 1/2 cup of chestnuts, 1/3 cup of pumpkin, 1/4 cup of red mushroom

Recipe
1. Cook the rice in a pot or in a rice cooker.
2. Mix the brown gravy sauce, water, mushrooms, chestnuts, pumpkin, and red mushroom.
3. Serve the rice with the mixture.

Nutritious Rice

Nutritious Rice

Ingredients
Rice: 1 cup, green tea: 4g, chestnut: 2 units, jujube: 4 units, ginger: 1/2 units, and red rice: 2 tablespoons
Marinate: Soy sauce 1 tablespoon, chopped radish 2 tablespoons, crushed garlic 2 tablespoons, red pepper powder 1/2 teaspoon, ground flaxseed mixed with 2 teaspoons of salt 1 teaspoon and sesame oil 1 teaspoon

Recipe
1. Cut the radish and chop the flaxseed.
2. Put the radish and flaxseed in the rice cooker and cook.
3. Stir-fry the garlic, ginger, and jujube until they are softened.
4. Put the rice, marinated ingredients, and rice in a pot and cook.
5. Mix the rice until it is evenly cooked.

References
When nutritious rice is cooked, there may be differences in nutritional content depending on the conditions of the ingredients. (Green tea, chestnut, red rice)

Nutritious Rice

Ingredients
4 cups of rice, 4 nuggets of walnuts, 2 table spoons of ground cashew nuts, 2 table spoons of brown gravy sauce

Recipe
1. Cook the rice in a pot or in a rice cooker.
2. Heat some oil in a pan and fry the walnuts until they are slightly softened.
3. Add the brown gravy sauce and stir-fry until it is well combined.
4. Serve the rice with the mixture.

Rice Cooked with Nut

Ingredients
4 cups of rice, 6g of chest mushroom, 4 nuggets of button mushroom, 6g of king oyster mushroom

Recipe
1. Cook the rice in a pot or in a rice cooker.
2. Heat some oil in a pan and fry the chest mushroom and button mushroom until they are slightly softened.
3. Add the king oyster mushroom and stir-fry until it is well combined.
4. Serve the rice with the mixture.

Assorted Bibimbap

Ingredients
4 cups of rice, 6g of chest mushroom, 4 nuggets of button mushroom, 6g of king oyster mushroom

Recipe
1. Cook the rice in a pot or in a rice cooker.
2. Heat some oil in a pan and fry the chest mushroom, button mushroom, and king oyster mushroom until they are slightly softened.
3. Add the rice and stir-fry until it is well combined.
4. Serve the rice with the mixture.

References
When cooking assorted bibimbap, make sure to mix all the ingredients well before serving.
Nutritious Rice

:: Mushroom Bamboo Shoot Cooked Rice

Ingredients
- 4 cups of rice, 200g of oyster mushroom, 100g of bamboo shoot, 10 gr. garlic, 10 gr. ginger, 10 gr. pepper
- Seasoning: 1 Tablespoon of soy sauce, 1 Tablespoon of pepper powder, 1 Tablespoon of sesame oil

Recipe
1. Wash rice and mushrooms clean, put rice into the inner pot and pour the seasoning in.
2. Pour water by nutrition porridge water scale ‘15’.
3. After boiling the cover and choosing Nutrition Porridge in the menu, press Pressure Cook/ Turbo button.

:: Pine Nut Porridge

Ingredients
- Rice 1 cup, pine nut 1/2 cup and some salt

Recipe
1. Wash rice and pine nuts clean, put rice into a landing net and cruse pine nuts with an electric mixer.
2. Pour water into the rice and the crushed pine nuts by nutrition porridge water scale ‘15’.
3. After locking the cover and choosing Nutrition Porridge in the menu, push Pressure Cook/Turbo button.

:: Abalone Porridge

Ingredients
- A cup of rice, 1 Tablespoon of sesame oil

Recipe
1. Wash rice clean and let them swell. Wash the abalones by rubbing it with brush, and after taking out intestines, slice it thin.
2. Pour rice and abalones into My Caldon, and after adding sesame oil, mix the properly.
3. Pour water up to Nutrition Porridge water graduation 1.
4. Lock the lid, press My button, and after selecting Nutrition, Porridge, press Pressure Cook/Turbo button.

Special Porridge

:: Special Chicken Porridge

Ingredients
- Rice 1 cup, chicken 100g, chicken soup 60cc, green pepper 1 unit, red pepper 1 unit, and some salt

Recipe
1. Wash rice clean and put in water for more than one hour.
2. Boil well-thinned chicken for a long time. Tear it into pieces and season them with the above materials.
3. Separate stock from red peppers and green peppers and chop them into pieces.
4. Remove oil from chicken soup and put it on absorbent paper.
5. Put half No. 1, 2 and 3 into the inner pot and pour the chicken soup.
6. Pour water by nutrition porridge water scale 15.
7. After boiling the cover and choosing nutrition porridge in the menu, push Pressure Cook/Turbo button.

:: White Porridge

Ingredients
- Rice 1 cup

Recipe
1. Wash rice clean, and put it into the inner pot. And pour water by nutrition porridge water scale 15.
2. After boiling the cover and choosing nutrition porridge in the menu, push Pressure Cook/Turbo button.

:: Red Bean Porridge

Ingredients
- 23 cups of rice, 1/2 cups of red bean, 2 cups of glutinous rice

Recipe
1. Wash rice clean, and soak it in water for 30 minutes or more.
2. Boil red bean in strong fire, throw away red bean water, and boil it again slowly until red bean becomes in weak fire by pouring water again.
3. Put the boiled red bean with sauce, and filter only red bean water by crushing.
4. Boil glutinous rice powder taken out from rice of No. 2 to 3, and after pressing it with cooked water, make small dumpling in red-bean gruel.
5. Put previously cooked rice into My Caldon, and pour red bean water up to Nutrition Porridge water graduation 2.
6. Put small dumpling in red bean gruel and red bean, press My button, and after selecting Nutrition, Porridge, press Pressure Cook/Turbo button.

Porridge is one of the oldest foods developed in our tradition and culture. It is the origin of porridge.
### Baby Food

#### Sweet Pumpkin Soup

**Ingredients**
- Sweet pumpkin 100g
- Bread crumbs 1 tablespoon
- 1/3 cup water
- Some salt and some milk

**Recipe**
1. After selecting well-cooked yellow sweet pumpkin, peel it skin and remove its seeds, then cut it into thin slices and rise them with water.
2. Place the peeled pumpkin in the inner pot, and set the menu button, press Pressure Cook/Turbo button after setting up the time of universal steam for 10 minutes.
3. Mix it to make it creamy.

**End of eating baby food (older than 12 months)**

#### Sweet Potato & Apple Porridge

**Ingredients**
- Sweet potato 100g
- Apple 50g
- 1/3 cup water
- Some honey

**Recipe**
1. Peel the skins of apple and sweet potato and cut the mixed into thin slices.
2. Place the peeled and sliced in the inner pot.
3. After setting up the time of universal steam for 20 minutes.

**End of eating baby food (older than 12 months)**

#### References (Notes)
- The latter period of eating baby food (9–12 months old): At the period when a baby can eat soft solid food, please feed the baby five times a day in designated time.
- End of eating baby food (older than 12 months): As the baby is in the middle of transition period, please feed the baby various kinds of food to eat everything he/she is served.
- Please feed the baby softish food, such as raw milk, honey, tomato or corn when he/she is older than 12 months because they might cause allergy.
- Please feed the baby with extra attention because allergic ingredients of baby food or period of eating might be different depending on the baby.

### Baby Food

#### Steamed rice and tofu with vegetable

**Ingredients**
- 50g of rice
- 30g of tofu
- 10g of carrot
- 10g of young pumpkin
- 1/2 egg
- 4 tablespoons of milk

**Recipe**
1. Wash tofu after removing water from it, chop carrots and young pumpkin into thin pieces.
2. Mix egg and milk together.
3. Put rice, tofu, carrots, young pumpkin into the inner pot, pour the mixture of egg and milk, then mix well.
4. Lock the cover, select multipurpose steam menu by pressing the menu button, set multipurpose steam time as 10 minutes, and press the Pressure Cook/Turbo button.
5. Mix it well with a spatula after multipurpose steam is completed.

**End period of baby food (after 0–2 months)**

#### Soft rice with tuna and vegetable

**Ingredients**
- 50g of rice
- 30g of tuna can
- 10g of bell pepper
- 10g of carrot
- 1/2 cup of water
- Butter, little bit of flour powder

**Recipe**
1. Pour out oil from tuna, tear it up into little pieces with chopsticks.
2. Finely chop bell pepper and carrots.
3. Mix rice, tuna, bell pepper, and carrot.
4. Spread butter on the bottom of inner pot, put ingredients of 3, and pour water.
5. Lock the cover, select multipurpose steam menu by pressing the menu button, set multipurpose steam time as 15 minutes, and press the Pressure Cook/Turbo button.
6. Mix it well with a spatula after multipurpose steam is completed.
**Universal Steam**

### Steamed Rib

**Ingredients**
- Beef 1/2 lb (200g), sake 2 tablespoons, nicely aged soy sauce 3 tablespoons, plucked garlic 1/2 teaspoon, sauerkraut 1/2 teaspoon, onion juice 1 tablespoon, pear juice 1 tablespoon, sugar 1 tablespoon, oyster sauce 3 tablespoons, ground sesame mixed with salt 1/2 tablespoon, ground pepper 1/2 teaspoon, carrot 1/2 inch, chestnut 3 units, ginger 1/2 inch, and ground green nuts 1/2 teaspoon.

**Recipe**
1. Remove fat and tendons from the beef and remove blood by pounding it in cold water.
2. Remove water by soaking it in a basket and keep the brine in a container and drain it.
3. Peel the skin of chestnuts and divide large chestnuts into two pieces to cut the skin and peel the inside with a knife. After cutting, put them in the inner cauldron. It is not necessary to put additional water since it is cooked with moisture from ribs and marinate it.
4. After boiling the cover and choosing Universal Steam in menu button, push Pressure Cook/Turbo button after setting up the total universal steam to 35 minutes.
5. After cooking is completed, scaler ground pine nuts on the drained fat.

### Steamed Chicken

**Ingredients**
- 1 chicken (700g), potato 30g, carrot 50g, sugar 3 tablespoons, chopped chestnut 1 teaspoon, chopped garlic 1 teaspoon, sauerkraut 1/2 teaspoon, nicely aged soy sauce 3 tablespoons, ginger 1/2 inch, pear juice 1 tablespoon, ground pepper 1/2 teaspoon, carrot 1/2 inch, chestnut 3 units, ginger 1/2 inch, and ground green nuts 1/2 teaspoon.

**Recipe**
1. Wash a chicken, drain and remove feathers and internal organs and cut the tail in two.
2. After cutting, put the chicken in a suitable cooking size, make cuts in the chicken to make it well-ventilated and to coat quickly.
3. After putting carrots, potatoes and sliced chicken in a large bowl and mixing them with prepared sauce, marinate it.
4. Put enough marinated chicken, potatoes and carrots in the inner cauldron.
5. After locking the cover and choosing Universal Steam in menu button, push Pressure Cook/Turbo button after setting up the total universal steam time to 45 minutes.

### Boiled Pork

**Ingredients**
- Pork (shank or pork belly) 400g, ginger 1/2, garlic 1/2, onion 1/2, scallion 1/2 and some kimchi.

**Recipe**
1. Put two cups of water in the inner cauldron and put the steam plate above it.
2. Cut pork into 2×3 pieces and put them on the steam plate with 2×3 pieces of ginger cut into thin slices.
3. After locking the cover and choosing Universal Steam in menu button, push Pressure Cook/Turbo button after setting up the total universal steam to 40 minutes.
4. After cooking is completed, put the pork on a plate with onion, garlic, scallion and kimchi.

### Universal Steam

#### Five-flavor Pork

**Ingredients**
- 400g of pork, 1/3 cup of soy sauce, 2 teaspoonful of sugar, 1/2 teaspoonful of salty soy sauce.

**Recipe**
1. Bind pork with salty soy sauce tightly so that it may be cooked properly.
2. Put the bound pork in the container, and soak it by adding soy sauce, salt, and the five flavors.
3. Put the material of (1) into My Crockpot, and pour 3 measuring cups of water.
4. Lock the lid, press MINUS button, and after selecting Multi-purpose Steaming and setting all-purpose steaming time to 40 minutes, press Pressure Cook/Turbo button.
5. Once the cooking is completed, take out the pork and remove salty soy sauce by cutting it with a knife and drain away five-flavor pork, and put it on the plate by slicing it to 0.2cm thickness.

#### Hard-boiled Cuttlefish

**Ingredients**
- 1 squid, 70g of spinach, 20g of carrot, 1 egg, a little bit of salt, a little bit of sesame oil, a little bit of wheat flour.

**Recipe**
1. Divide squid in half, remove intestines and after washing, drain by boiling salt, milk, cut it with an engraved shape knife and put the squid in cold water.
2. Boil the squid in cold water, then wash the squid with water, further after boiling, put the squid in cold water and drain it.
3. Press the egg with soy sauce in it and mix it with the hard-boiled squid.
4. After boiling, put them in the inner cauldron.
5. After locking the cover and choosing Universal Steam in menu button, push Pressure Cook/Turbo button after setting up the total universal steam to 30 minutes.

#### Steak

**Ingredients**
- Beef for steak 200g, some steak sauce, some salt and some ground pepper.

**Recipe**
1. After mincing ground pepper and salt on beef to suit its taste, put the beef in the inner cauldron and pour 1/2 cup of water.
2. After locking the cover and choosing Universal Steam in menu button, push Pressure Cook/Turbo button after setting up the total universal steam to 30 minutes.
3. After cooking is completed, pour some steak sauce on the steak.

**How to make wine sauce**
- After mincing button mushrooms, garlic and onion, stir-fry the prepared material with salt and ground pepper. After boiling, enough root wine, boil it down in ketchup, barbecue sauce, poppy corn and liquid leaves.
Universal Steam

:: Steamed Blue Crab

- **Ingredients**
  Blue crab 1EA, beef 150g, tofu 1/4 to 1block, red/green pepper each 1/2EA, yolk 1/2EA and some oil

- **Recipe**
  1. Wash the blue crab clean and separate its body.
  2. Crush meat of the separated body into thin slices.
  3. After crushing beef, and tofu into thin slices, mix them with the crushed crab meat.
  4. After crushing red/green pepper into thin slices, mix them with water.
  5. After sautéing flour on the crab skin and filling up step no.3 in the crab skin, cover it with step no. 4.
  6. Pour one measuring cup of water in the inner caldron. After locking the cover and choosing Universal Steam in the menu push Pressure Cook/Turbo button after setting up the time of universal steam to 30 minutes.

:: Steamed Fish

- **Ingredients**
  Sashimi 1EA, beef 50g, shiitake 3EA, stone mushroom 2EA, red pepper 1EA, egg 1EA, some ground sesame mixed with salt, some cooking oil, some sesame oil, some salt and some ground pepper

- **Recipe**
  1. Make cuts on the well-trimmed snapper at intervals of 2cm.
  2. Season crushed beef with soy sauce, sautéing ground sesame mixed with salt, garlic and ground pepper.
  3. Pour the prepared seasoning on the snapper.
  4. After pouring two cups of water into the inner pot, place the steam plate on it.
  5. Put the prepared snapper on the steam plate.
  6. After locking the cover and choosing Universal Steam in the menu push Pressure Cook/Turbo button after setting up the time of universal steam to 30 minutes.
  7. After cooking is completed, decorate it with the remaining garnish.

:: Steamed Clam

- **Ingredients**
  2 clams, 15g of beef, egg white 1/2EA, egg 1/2EA, 1/2 teaspoonful of minced meat onion, 1/4 teaspoonful of minced garlic, 1/4 teaspoonful of salt, a little bit of poppy ground

- **Recipe**
  1. Mix the clam half
  2. Cut the minced clam half, and mince it really by taking out fish-attached shell with vines.
  3. Put minced beef and clam meat in the container, and mix evenly by seasoning with minced Welsh onion, minced garlic, sliced ginger ground.
  4. Since 8 shells can be contained in the container, put seasoned sauce lastly in to a degree of 1/2EA per shell.
  5. For the material may grow-sticky, soak eggs with every on top of clam from side that the shell may not be destroyed after stirring.
  6. Pour 2 cups of water into My Caldron, and place steaming plate.
  7. Put the prepared clam in the steaming plate.
  8. Lock the lid, press MENU button, and after selecting Universal Steam and setting all-purpose steam time to 35 minutes, press Pressure Cook/Turbo button.
  9. Once fully cooked eggs into white pond yolk, and addition mixing the white ready and crushing and putting the yolk on the side, put the egg yolk while putting the clam half each.

Universal Steam

:: Steamed Bean Curd

- **Ingredients**
  1 EA of bean curd, a little bit of salt

- **Recipe**
  1. Make bean curd cut into two, slice them to 1mm thickness, and by sautéing salt, remove water content.
  2. Shred Welsh onion thin, and prepare seasoning sauce by mixing minced garlic, thick soy, red pepper powder, ground sesame mixed with salt, sesame oil and shredded red pepper.
  3. Pour 1 1/2 cup of water into My Caldron, place steaming plate, and put the sliced bean curd on top of it evenly.
  4. Lock the lid, press MENU button, and after selecting Universal Steam, and setting all-purpose steam time to 2.5 minutes, press Pressure Cook/Turbo button.
  5. Once cooking is completed, take out bean curd, and apply seasoning sauce evenly on top of the bean curd.

:: Japchae (stir-fried vegetables, and shredded meat)

- **Ingredients**
  Coldenhiem 50g, pipkin (green, red) each 1EA, carrot 1EA, onion 1EA, some spinich, enoki mushroom 70g, fishcakes 1EA and cooking oil 1 tablespoon

- **Recipe**
  1. After cutting pipeline, onion carrot and fish cake into thin slices, with enoki mushroom clean, and blanch spinach in boiling water. Cut it after removing from water, layfite and cut 2.5mm, onion and fish cake 5mm.
  2. After washing coldenhiem in lukewarm water for 2 minutes, wash it with cold water (when coldenhiem is steeped for a long time, coldenhiem may be too soft or aggomeration. According to preference, black coldenhiem for 10 minutes.
  3. After cutting the tablespoons coldenhiem oil 1/2 cup of water and coldenhiem in the inner caldron, put the prepared fish cake, carrot, onion and pipeline together.
  4. After locking the cover and choosing Universal Steam in the menu push Pressure Cook/Turbo button after setting up the time of universal steam to 25 minutes (When coldenhiem is too soft or you want more dryness, set up the time of universal steam for 20 minutes).
  5. After cooking is completed, put spinach blanches in boiled water and mix with soy sauce, yam sauce oil and sugar according to your preference, faster sesame seeds or ground sesame mixed with salt in the seasoned Japchae.

:: Boiled egg

- **Ingredients**
  6 eggs, 2 cups of water, 1-2 drops of vinegar

- **Recipe**
  1. Put egg, water, and vinegar into the inner pot.
  2. Lock the cover, select Pressure Cook by pressing the menu button, set all-purpose steam time to 20 minutes, and press the Pressure Cook/Turbo button.
Universal Steam

:: Steamed Dumpling

- Ingredients
  Dumplings 1EA

- Recipe
  1. Pour two cups of water into the inner pot.
  2. Put steam pot on the inner caldron and put dumplings on the steam plate and close the caldron to prevent steam from escaping.
  3. After locking the cover and choosing "Universal Steam" in the menu, press "Pressure Cook/Turbo" button after setting the time of universal steam to 25 minutes.

:: Steamed Eggplant

- Ingredients
  2 pieces of eggplants, 2 tablespoonsful of thick soy sauce, 1 red pepper, 1/2 tablespoonsful of sesame oil, 1 tablespoonful of red pepper powder, a little bit of ground sesame mixed with salt, 1/2 pieces of Wash onion, 4 pieces of garlic, 2 tablespoonsful of sugar

- Recipe
  1. Chop eggplant into 4cm length, and after erading, make crosswise cuts.
  2. Slice red peppers and green peppers into small pieces, Wash onions and garlic, and make filling by adding thick soy, ground sesame mixed with salt, red pepper powder, sugar and vinegar.
  3. Pour 2 cups of water into my caldron, and after adding steaming plate and setting all-purpose steaming to 30 minutes, press "Pressure Cook/Turbo" button.
  4. Once cooking is completed, put the filling prepared on the eggplant every 5 minutes.

:: Steamed Pumpkin

- Ingredients
  12 pumpkins, 2 tablespoonsful of thick soy sauce, 1 tablespoonful of minced Welsh onion, 12 tablespoonsful of sesame oil, 12 tablespoonsful of red pepper powder, a little bit of ground sesame mixed with salt and sugar.

- Recipe
  1. Slice pumpkin into thin
  2. Make seasoning sauce by mixing minced Welsh onion, minced garlic, thick soy, red pepper powder, sesame oil, ground sesame mixed with salt and sugar.
  3. Pour 2 cups of water into My caldron, put steaming plate in it, and after placing the sliced pumpkin on top of it, scatter seasoning sauce all over.
  4. Lock the lid, press "MENU" button, and after setting all-purpose steaming to 30 minutes, press "Pressure Cook/Turbo" button.

Universal Steam

:: Steamed Chestnut

- Ingredients
  Chestnut 1EA

- Recipe
  1. Pour two cups of water into the inner pot.
  2. Put steam pot on the inner caldron and put chestnuts on the steam plate and close the caldron to prevent steam from escaping.
  3. After locking the cover and choosing "Universal Steam" in the menu, press "Pressure Cook/Turbo" button after setting the time of universal steam to 30 minutes.
  4. When cooking is completed, be careful with the hot chestnuts.

:: Sweet Potato

- Ingredients
  Sweet potato 5EA. When sweet potato is large (more than 150g), cut it into 2 pieces.

- Recipe
  1. Pour two cups of water into the inner pot.
  2. Put steam pot on the inner caldron and put sweet potatoes on the steam plate.
  3. After locking the cover and choosing "Universal Steam" in the menu, press "Pressure Cook/Turbo" button after setting the time of universal steam to 35 minutes.
  4. When cooking is completed, be careful with the hot sweet potatoes.

:: Potato

- Ingredients
  Potato (less than 200g) 6EA

- Recipe
  1. Pour two cups of water into the inner pot.
  2. Put steam pot on the inner caldron and put potatoes on the steam plate.
  3. After locking the cover and choosing "Universal Steam" in the menu, press "Pressure Cook/Turbo" button after setting the time of universal steam to 45 minutes.
  4. When cooking is completed, be careful with the hot potatoes.

How to keep potato

When potatoes are kept at normal temperature in the summer, it spoils right away. Therefore, it is good to keep them in the refrigerator. If there is a large amount, cut potatoes into an app and keep it in a opened caldron box. At this time, putting one or two apples together with potatoes will be helpful to prevent spoiling because of the effect of enzymes in apple.
Universal Steam

:: Steamed egg

- Ingredients
  2 eggs, 2 cups of water or keep water, 1 teaspoon of salted shrimp, pinch of salt, 10 g of carrot, 10 g of green onion

- Recipe
  1. Place egg and water or keep water together and mix well.
  2. Fry the carrot and the green part of green onion and it with 1.
  3. Mix salted shrimp with little bit of water to make it juicy, mix it with 2 and season it with salt.
  4. Lock the cover, select [Multi Cook], by pressing the menu button, set multipurpose steam time as 20 minutes, and press the Pressure Cook/Turbo button.

:: Rice cake gratin

- Ingredients
  - 50 g of rice cake, 1 small potato, 40 g of mzzarella cheese, 1 teaspoon of cheddar cheese, little bit of olive oil, 1/2 cup of white sauce, little bit of parley powder.
  - White sauce: Flour, 10 g of butter, 100 g of milk, pinch of salt and white pepper. Mix butter, add flour and stir it, add milk and boil it until it gets thick, and apply salt and white pepper for seasoning.

- Recipe
  1. Wash the sweet potato, peel and cut it in a circular shape.
  2. Cut the boiled egg with a cutter, steep rice cake in warm water.
  3. Soak olive oil on the inner part evenly. Pile up sweet potato, egg and rice cake.
  4. Soak white sauce on 3, cut mzzarella cheese on top, cut cheddar cheese slices into 8 slices and place it on top, and sprinkle parley powderly.
  5. Lock the cover, select [Multi Cook], menu by pressing the menu button, set multipurpose steam time as 20 minutes, and press the Pressure Cook/Turbo button.

:: Shrimp ketchup fried rice

- Ingredients
  - 10 medium size shrimps, 1/4 green onion, 20 g of onion, 10 g of carrot,
  - Ketchup sauce: 3 tablespoons of ketchup, 1 tablespoon of sugar, 1 tablespoon of starch powder, 1 tablespoon of water, pinch of salt, soy sauce, and pepper powder.

- Recipe
  1. Remove head and internal organs of shrimp, leave one tail at tail side and tail, peel off the skin, and wash it out with salt water.
  2. Slice green onion obliquely, and chop onion in a size that is smaller than shrimps.
  3. Place shrimp, green onion, and onion with ketchup sauce and mix it well.
  4. Lock the cover, select [Multi Cook], menu by pressing the menu button, set multipurpose steam time as 15 minutes, and press the Pressure Cook/Turbo button.
  5. Mix it well with a spatula after multipurpose steam is completed.

Universal Steam

:: Tteokbokki (spicy and sweet rice cake)

- Ingredients
  - 200 g of rice cake bars (all), 2 pieces of fish cake, 1/4 onion, 1/4 green onion, 40 g of carrot.
  - Mayonnaise: 2 tablespoons of red pepper paste, 1 tablespoon of starch syrup, 1 teaspoon of sugar, 1 teaspoon of sesame salt, 1 teaspoon of soy sauce, 1/3 of anchovy water

- Recipe
  1. Wash out the rice cake bars with running water, and cut it into bite-size pieces.
  2. Cut fish cake into 4 sections, julienne carrot and onion, and slice green onion do likewise.
  3. Mix the ingredients for mayonnaise and prepare mayonnaise separately.
  4. Put the ingredients with mayonnaise into the inner pot, and mix it well.
  5. Lock the cover, select [Multi Cook], menu by pressing the menu button, set multipurpose steam time as 20 minutes, and press the Pressure Cook/Turbo button.

:: Rice pizza

- Ingredients
  - Dough ingredients: 100 g of rice.
  - Topping ingredients: 2 slices of ham, 2 button mushrooms, 2 tablespoons of canned corn, 1 stick of carrots, 40 g of mzzarella cheese, 4 tablespoons of pizza sauce.

- Recipe
  1. Peel off the skin of button mushroom and cut it into 1 cm size, and tear a crab meat stick into pieces.
  2. Cut sliced ham into squares, and remove water from the canned corn.
  3. Place rice on the bottom of inner pot flatly.
  4. Spread pizza sauce on the rice thinly using a spoon, and place topping ingredients on the top.
  5. Place mzzarella cheese on 4, lock the cover, select [Multi Cook], menu by pressing the menu button, set multipurpose steam time as 20 minutes, and press the Pressure Cook/Turbo button.
Universal Steam

:: Corn

Ingredients
Corn 4EA

Recipe
1. Pour two cups of water into the inner pot.
2. Put steamed corn in the inner pot and put corn on the steam plate.
3. After locking the cover and choosing Universal Steam in the menu, push Pressure Cook/Turbo button after setting up the time of universal steam to 40 minutes.
4. When cooking is completed, be careful with the hot corn.

:: Fresh Cream Cake

Ingredients
400g fresh cream, 1/2 cup, egg 2EA, 1/2 tablespoon of buttermilk, 1 tablespoon of milk, some vanilla essence, 1/2 cup of sugar and some salt

Recipe
1. Put the cream in a vessel and stir it in a fixed direction. When bubbles start to form, add sugar by dividing it into 10 times. Stir until the cream thickens.
2. Continue to stir while putting the hay in a bowl and put vanilla essence.
3. When cream becomes creamy, mix with flour.
4. Mix boiled water with milk.
5. After putting flour on the bottom and the side of the inner pot, pour cake dough into the inner pot.
6. After locking the cover and choosing Universal Steam in the menu, push Pressure Cook/Turbo button after setting up the time of universal steam to 40 minutes.
7. Cook down the cooked sponge cake.
8. After pouring the fresh cream into a vessel and mixing it with care, it is recommended to be thick, put powdered sugar, put sugar in a container and grind it.
9. Apply cream on the cooked sponge cake.
10. Decorate with different kinds of prepared fruit.

Universal Steam

:: Multi-Flavor Glutinous Rice

Ingredients
2 cups of glutinous rice, 30g of raisin, 10 chestnuts, 7 dates, 1 tablespoon of Chinese Five Spice, 70g black sugar, 1/2 tablespoon of thick soy, 2 tablespoon of sesame oil, a little bit of salt, 1/2 tablespoon of cinnamon powder

Recipe
1. Wash glutinous rice well, and soak it in water sufficiently for 1 hour or longer.
2. Pressure cook chestnuts and dates by cutting them to proper size.
3. However, remove the husks and seeds of chestnuts and dates.
4. Add black sugar, sesame oil, cinnamon powder and a little bit of salt into the previously soaked glutinous rice and mix them properly.
5. Put all the materials into the inner pot, and after selecting Multi Cook, press Pressure Cook/Turbo button.

:: Steamed Rice Cake

Ingredients
5 cups of non-glutinous rice, 2 cups of adzuki beans, 1 tablespoon of salt, 5 tablespoon of sugar and 3 tablespoon of water

Recipe
1. Put 3 tablespoon of water into 5 cups of non-glutinous rice, and after mixing properly and sealing them once, mix with 3 tablespoon of sugar.
2. For adzuki beans, add salt and water for 1 cup, and add sugar while pounding them roughly by boiling free of water content.
3. Put steaming plate after pouring 1.5 cups of water into My Cuckoo, spread each layer of proper size by cutting it.
4. Spread 1 cup of adzuki bean crumbs, put steaming plate evenly, and create layers by adding 1 cup of adzuki bean crumbs again.
5. Select Adzhuki Rice Cake by pressing Multi Cook button after locking the lid, and after setting Multi Cook button to 45 minutes, press Pressure Cook/Turbo button.
Cooking Guide로 줄거운 요리를 만들어 보세요

주방문화를 선도하는 쿠킹는 보다 맛있는 요리로 사랑하는 가족의 행복을 한단계 업그레이드 시켜 행복한 주방과 웃음소리가 없기에 그득한 식사를 만들어드려겠습니다.

요리 선택표

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만능찜 요리별 시간표

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CUCKOO ELECTRIC RICE COOKER/WARMER
LIMITED WARRANTY

KEY Company, P&K USA TRADING CORP and Cuckoo Trading Canada, will repair at its option replace, without charge, your product which proves to be defective in material or workmanship under normal use, during the warranty period listed below from the date of original purchase. This warranty is good only to the original purchaser of the product during the warranty period. P&K USA TRADING CORP covers the east and the central districts, KEY Company covers the west and the central districts, Cuckoo Trading Canada covers the whole Canada.

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- To damages problems which result from delivery or improper installation.
- To damages problems which result from misuse, abuse, accident, alteration, or incorrect electrical current or voltage.
- To serve call which do not involve defective workmanship or material and explaining the operation of the unit.

Therefore, these costs are paid by the consumer. Customer assistance numbers:

To Prove warranty Coverage:

- Retain your Sales Receipt to prove date of purchase
- Copy of your Sales Receipt must submitted at the time warranty service is provided.

To Obtain Product, Customer, or Service Assistance and Nearest Authorized service center,

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<th>Canada (Toronto)</th>
<th>Canada (Vancouver)</th>
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<td>Call: 718 888 9144</td>
<td>Call: 213 687 9828</td>
<td>Call: 416 878 4561 / 905 707 8224</td>
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<tr>
<td>Address: 129-04 14th Avenue College Point, NY 11356, USA</td>
<td>Address: 700 Jackson Street, L.A, CA 90012, USA</td>
<td>Address: #D8-7398 Yonge Street</td>
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The East and the Central Districts
Call: 718 888 9144
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The West and the Central Districts.
Call: 213 687 9828 Toll Free: 877 481 9828
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Canada (TORONTO)
Call: 416 878 4561 / 905 707 8224
Address: #D8-7398 Yonge Street
Thornhill Ontario Canada L4J 8J2

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Call: 604 540 1004 / 604 523 1004
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