CRP-HW10 Fuzzy Series
1.8L(2~10Persons) / 1.8L(2~10인분)

NO.1 CUCKOO
CUCKOO IH PRESSURE JAR COOKER
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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지회 쿰쿡 앱리보온밥솥을 이용해 주셔서 대단히 감사 드립니다.
이 사용설명서는 잘 보관하여 주십시오.
사용 중에 모르는 사항이 있을 때나 기능이 제대로 발휘되지 않을 때 많은 도움이 될 것입니다.

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요리안내
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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.
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.

SPECIFICATIONS / 제품규격

<table>
<thead>
<tr>
<th>Model Name(모델명)</th>
<th>CRP-HW10 Fuzzy Series</th>
</tr>
</thead>
<tbody>
<tr>
<td>Power Supply(전원)</td>
<td>AC120V, 60Hz</td>
</tr>
<tr>
<td>Power Consumption(소비전력)</td>
<td>1295W</td>
</tr>
<tr>
<td>Cooking Capacity (취사용량)</td>
<td></td>
</tr>
<tr>
<td>Gritious Rice(砵米)</td>
<td>0.36<del>1.8L (2</del>10cups)</td>
</tr>
<tr>
<td>Mixed Rice(混合)</td>
<td>0.36<del>1.44L (2</del>8cups)</td>
</tr>
<tr>
<td>Sushi Rice(寿司)</td>
<td></td>
</tr>
<tr>
<td>Turbo Gritious Rice(砵米(高速))</td>
<td>0.36<del>1.08L (2</del>6cups)</td>
</tr>
<tr>
<td>Turbo Mixed Rice(混合(高速))</td>
<td></td>
</tr>
<tr>
<td>GABA Rice(伽马伽米)</td>
<td></td>
</tr>
<tr>
<td>Black Bean Rice(黑豆)</td>
<td></td>
</tr>
<tr>
<td>Nutritious Rice(營養米)</td>
<td></td>
</tr>
<tr>
<td>Nutritious Parm(營)</td>
<td>0.36<del>0.72L (2</del>4cups)</td>
</tr>
<tr>
<td>Nu Rung Ji(ヌルンジー)</td>
<td>0.18<del>0.36L (1</del>3cups)</td>
</tr>
<tr>
<td>Nutritious Parm(營)</td>
<td></td>
</tr>
<tr>
<td>Power Cord Length(전원 코드 길이)</td>
<td>1.0m</td>
</tr>
<tr>
<td>Pressure(시동압력)</td>
<td>88.2KPa(0.9kgf/cm²)</td>
</tr>
<tr>
<td>Weight(중량)</td>
<td>5.8kg</td>
</tr>
<tr>
<td>Dimension(寸尺)</td>
<td></td>
</tr>
<tr>
<td>Width(幅)</td>
<td>29.7cm</td>
</tr>
<tr>
<td>Length(길이)</td>
<td>40.9cm</td>
</tr>
<tr>
<td>Height(高さ)</td>
<td>29cm</td>
</tr>
</tbody>
</table>

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.

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.

Do not use the cooker near hot things such as stove, gas stove or direct ray of light.
- It can cause an electric shock, fire, deformation, malfunction or discoloration.
- Please check the power cord and plug frequently.

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

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.

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.

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

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.
### SAFETY PRECAUTIONS

#### Warning

<table>
<thead>
<tr>
<th>Do not cover the automatic steam outlet or pressure weight with a duster, a towel, or apron, etc.</th>
</tr>
</thead>
<tbody>
<tr>
<td>It can cause deformation or a breakdown.</td>
</tr>
<tr>
<td>It can cause an explosion by pressure.</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Do not use pots that are not designed for the cooker. Do not use abnormal pot and do not use without inner pot.</th>
</tr>
</thead>
<tbody>
<tr>
<td>It can cause an electric shock or fire.</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Do not use it without the inner pot.</th>
</tr>
</thead>
<tbody>
<tr>
<td>It can cause electric shock or malfunction.</td>
</tr>
<tr>
<td>Do not pour rice or water without the inner pot.</td>
</tr>
<tr>
<td>If rice or water gets in then do not turn the product over or shake it please contact to dealer or service center.</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Do not turn the Lock/Unlock Handle to “Unlock” during cooking.</th>
</tr>
</thead>
<tbody>
<tr>
<td>The hot steam or any hot content within the cooker can cause burns.</td>
</tr>
<tr>
<td>After you finish the cooking do not try to open the cooker by force until the steam is completely exhausted.</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Remove external substances on plug with a clean cloth.</th>
</tr>
</thead>
<tbody>
<tr>
<td>It can cause fire. Please check the power cord and plug frequently.</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>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.</th>
</tr>
</thead>
<tbody>
<tr>
<td>It can cause an electric shock or fire.</td>
</tr>
<tr>
<td>Especially be careful to keep it out of reach of children.</td>
</tr>
</tbody>
</table>

#### Do not

<table>
<thead>
<tr>
<th>Don’t spray or put any insecticide and chemicals.</th>
</tr>
</thead>
<tbody>
<tr>
<td>It can cause an electric shock or fire.</td>
</tr>
<tr>
<td>If cockroaches or any insects get inside the cooker, please call a dealer or a service center.</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Do not put any needle, cleaning pin etc in the ventilator or any gap of the cooker.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Do not insert cleaning pins to other parts except to the valve hole of the pressure weight.</td>
</tr>
<tr>
<td>It can cause an electric shock or fire.</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Do not open the top cover during heating and cooking.</th>
</tr>
</thead>
<tbody>
<tr>
<td>It can cause burns.</td>
</tr>
<tr>
<td>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.</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Do not place heavy things on the power cord.</th>
</tr>
</thead>
<tbody>
<tr>
<td>It can cause an electric shock or fire.</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Do not bend, tie or pull the power cord by force.</th>
</tr>
</thead>
<tbody>
<tr>
<td>It can cause an electric shock or short circuit resulting in fire. Please check the power cord and plug frequently.</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Be careful that both the plug and power cord are not to be bit by animals, or pierced by sharp metal materials.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Damages by impact can cause an electric shock or fire. Please check the power cord and plug frequently.</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Keep the cooker out of children’s reach.</th>
</tr>
</thead>
<tbody>
<tr>
<td>It can cause burns, electric shock or injury.</td>
</tr>
</tbody>
</table>
### SAFETY PRECAUTIONS

<table>
<thead>
<tr>
<th>Warning</th>
<th>Remember</th>
</tr>
</thead>
<tbody>
<tr>
<td>Do not use on a rice chest or a shelf.</td>
<td></td>
</tr>
<tr>
<td>• Do not place the power cord between furniture. It can cause an electric shock resulting in fire.</td>
<td></td>
</tr>
<tr>
<td>• Please check the power cord and plug frequently.</td>
<td></td>
</tr>
<tr>
<td>• When using on furniture be cautious of steam release.</td>
<td></td>
</tr>
<tr>
<td>• As it can cause damage, fire and/or electric shock.</td>
<td></td>
</tr>
</tbody>
</table>

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

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

| 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. |

<table>
<thead>
<tr>
<th>Caution</th>
<th>Do not</th>
</tr>
</thead>
<tbody>
<tr>
<td>Please contact dealer or service center when strange smell or smoke has occurred.</td>
<td></td>
</tr>
<tr>
<td>• First pull out the power cord.</td>
<td></td>
</tr>
</tbody>
</table>

| Do not use over the maximum capacity. |
| • It can cause overflow or breakdown. |
| • Do not cook over capacity stated for cooking of chicken soup and congee. |

| Please pull out the plug when not in use. |
| • It can cause electric shocks or fire. |
| • Use AC 120V only. |

| Use product on a flat surface. Do not use on a cushion. |
| • Please avoid using it on an unstable location prone to falling down. |
| • It can cause malfunction or a fire. Please check the power cord and plug frequently. |

| 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 for various purposes for inner pot. |
| • It can cause deformation of the inner pot. |
| • It can cause to spill the inner coating. |

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

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

| Don’t use the cooker or impact. |
| • It can cause malfunction. |

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

| Please pull out the plug when not in use. |
| • It can cause electric shocks or fire. |
| • Use AC 120V only. |
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 diamond shield plated.
- 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 coming 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.
- Use dry kitchen cleaner or sponge to clean the inner pot, since rough scrub or metallic ones are abrasive to the coating. (Refer to page 10~11)
- Depending on the using methods or user’s circumstances inner pot coating might rise. Please call the customer service for those cases.

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

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
Cover Packing

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

Pot Handle

Dew Dish
Empty the water out of a dew dish after cooking or keepwarming. Leaving the water in the dew dish results in bad smell.

Rice Scoop holder

Power Cord

Power Plug

Temperature Sensor

Accessories

Manual & Cooking Guide
Rice Scoop
Rice Measuring Cup
Steam Plate
(Refer to cook guide)
Cleaning Pin
(Attached on the bottom of the unit)
(Refer to page 12)
HOW TO CLEAN

-To prevent foul odor clean the top cover assy after the rice cooker has cooled and the rice cooker is unplugged.
-Body and cover should be cleaned with a dry dish towel. Do not use betel while using rice cooker, starch can remain. No effect on health.
-Do not put materials like screws into holes of detachable cover. Check the back cover and front cover.

Inner Pot
- Wipe the water on the outside and bottom of the Inner Pot. A rough sponge, a brush or an abrasive can cause scratches on the coating. Use a dishwashing liquid and a soft cloth or a sponge.
- Keeping the contact area of the Inner Pot with the pressure packing always clean, increases the product’s durability.

Inner Pot Lid
- Wipe any water on the Inner pot lid with a well wrung dish cloth. Clean the Inner Pot with care as it has a metallic edge.

Pressure Packing
- While cleaning, make sure the pressure packing is well in place. Clean it by wiping it gently. If the pressure packing partially hangs off, press the part that is hanging back into its original position with your fingers.

Steam Vent
- Keep clean the Steam Vent before and after use.

Moisture Dish of the Main Body
- This part is designed to gather the moisture coming through the stem vent during cooking. When the cooking is done, wipe it clean with a well wrung dish cloth.

Inside of the Main Body
- Remove gently any substance that might contaminate the temperature sensor.

How to use handle
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 remaining 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.

How to handle the Double Motion Packing (Pressure Packing)
- Proper maintenance of the pressure packing helps keep high airtightness, adds durability to the packing and ensures the taste of the food.
- Read the directions below carefully to handle the packing properly.

1. How to remove and clean the pressure packing
   1. Unplug the power cord and wait until the pot cools down before opening the Top Cover.
   2. To remove the pressure packing, hold it as shown in the picture and pull it.
   3. After hand washing it with a neutral cleaning liquid and a sponge, wipe it clean with a well wrung dish cloth.
HOW TO CLEAN

2 How to reassemble the pressure packing

Figure 1


- First match the standard notches on the Inner Pot lid with the standard points on the pressure packing following the numerical order (1, 2, 3, 4, 5, 6). Then, press the outer rim of the packing to insert it into the groove. To reassemble the pressure packing follow the order described below.

As the Figure 1 shows, put the point #1 on the pressure packing with the standard notch #1 on the Inner Pot lid together before pressing the outer rim of the packing to insert it into the groove. Repeat with points #2 to #6.

After matching the standard points 1 to 6, press the rest of the packing into the groove by pushing on its outer rim.

3 How to double check whether the packing is well assembled

1 Visual inspection

Normal assembly

Abnormal assembly

Check if the pressure packing is thoroughly put into the groove by rubbing the inside rim of the packing with a finger around the entire circumference as shown in the picture.

Check if the pressure packing is properly put into the groove of the Inner Pot lid by pushing the outer rim with a finger around the entire circumference as shown in the picture.

Check if the pressure packing is thoroughly put into the groove by pushing the inside of the rim packing with a finger around the entire circumference as shown in the picture.

Since a badly assembled packing can cause the rice to be half-cooked or burned by steam leakage, double check the packing thoroughly as described below.

- check the entire circumference carefully for any crack or damage between the Inner Pot lid and the pressure packing.

2 How to double check whether the packing is well assembled.

Water boiling test

- Pour water in the Inner Pot up to water level 2 (for “Rice”) and press the Menu/Selection button to select the self-cleaning mode. Then push the Pressure Cook/Turbo button.

- Within 10 minutes, the pressure regulator weight will start rattling and hissing while emitting steam. If there is no steam coming out from the pot other than through the pressure regulator weight the packing is well reassembled.

- If steam comes out from other parts, stop the test and pull out the power cord. Wait until the pot cools down before removing the pressure packing from the lid and reassembling them again. Then start the water boiling test again.

- For a more precise water boiling test, you can wrap plastic around the circumference of the closed Top Cover. By doing so, you can easily check where the steam leakage is.

If you still have a problem with reassembling the packing, please contact our Customer Service.
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 that allows steam to escape 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 use cleaning pin and brush kit

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

How to clean the soft steam cap

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

1. Detach the soft steam cap like the picture.
2. Press the hook in the back, and follow the arrow to detach and clean. Make sure you clean frequently with a sponge or a neutral detergent.
3. When fitting the rubber packing into the plate, please make sure the packing is facing the correct direction.
4. Assemble the vent so that it fits into the groove perfectly.
5. After you attach the soft steam cap to fit into the groove, press 'A'part firmly to assemble the soft steam cap into the product.

How to clean dew dish

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

Cautions when top cover does not close perfectly

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

1. Check to see if the inner pot is correctly placed inside the main body.
2. To close the top cover, place the handle in the “Unlock” position as shown in the picture on the right.
3. If there are hot foods in the inner pot, the top cover might not lock properly. In this case twist the pressure weight and allow the steam to release then try to lock the handle.
**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 (Refer to page 20-22)
  cooking preference, time-setting (Refer to page 14),
  voice volume setting (Refer to page 14),
  keep warm temperature setting (Refer to page 29), and power saving mode (Refer to page 31).

- **Menu / Selection button**
  This function is used to select from among glutinous rice, turbo glutinous rice,
  mixed rice, turbo mixed rice, sushi rice, GABA rice, baby food, nutritious porridge,
  chicken soup, nu rung ji, multi cook, black bean, nutritious rice and to modify preset time.
  See page 18, 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)

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

### Error Code and Possible Cause

If there are any problems or if the product 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.

- **L J**
  When the inner pot is not placed into the unit.

- **E_ _ E_P E_L**
  Problem on temperature sensor. (**E_ _ “mark, “E_P “mark, “E_L “mark blink.**)

- **Problem on fan motor. (‘“mark, “ mark blink.)**

- **EO 1**
  When pressing the Pressure Cook and Timer button, while the Lock/Unlock handle is on “Unlock”
  Turn the Lock/Unlock handle “Lock”

- **EO 3**
  When boiling only water.

- **13H0**
  When setting preset time longer than 13 hours Set the preset time within 13 hours. (Refer to page 26-27)

- **Ed0**
  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.

- **E_J**
  Problem on micom memory.

- **E_JF**
  Problem on environment sensor.

- **E_JP2**
  This code indicates the function of checking for abnormality of power or product.
  Please contact customer center.
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 1 sec
   ▶ “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 7 sec 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.

‘☑’ sign is displayed when entered volume control mode by pressing Mode button 2 times.

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

Press button to set ‘☑’, 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.

How to set night voice volume reduction

1. Press mode button 10 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 ‘Set’ button is pressed or no button is pressed for 7 seconds after you enter Night Voice Volume Reduction mode, the function will be inactivated along with voice “As set time is elapsed, the function is inactivated”, and the system will be back to standby mode.

Voice Setting Function

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

How to set voice function

1. Press mode button 11 times in standby status, and you will enter Voice mode. When pressing mode button initially, press the button for 1 second or longer to enter Voice mode.
2. When you enter Voice mode, a voice comes up saying “You have entered Voice function. Select or inactivate Woman, English and Chinese Voice mode with ‘Menu/Selection’ button and press ‘Set’ button.”
3. Press ‘Menu/Selection’ button, and woman voice or English or Chinese, and press ‘Set’ button.
4. If ‘Set’ button is pressed or no button is pressed for 7 seconds after you enter Volume, the function will be inactivated along with voice “As set time is elapsed, the function is inactivated”, and the system will be back to standby mode.
BEFORE COOKING RICE

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 and Nutritious rice : Adjust water
       level to the water scale for ‘GLUTINOUS’. Glutinous rice can be cooked to max
       10 servings, Turbo Glutinous Rice to max 6 servings, Nu rung ji to max 4 servings,
       Nutritious Rice to max 6 servings.
     - Mixed Rice, Turbo Mixed Rice, Sushi Rice, Black Bean : Adjust water level to the
       water scale for ‘Sushi Rice, Mixed Rice’. Mixed Rice and be cooked to max 8
       servings, Turbo Mixed Rice to max 6 servings, Sushi Rice to max 8 servings,
       Black Bean to max 6 servings.
     - GABA Rice : Adjust water level to the water scale for ‘GABA Rice’.
       GABA Rice can be cooked to max 6 servings
     - Nutritious porridge : Adjust water level to the water scale for ‘nutritious porridge’.
       Nutritious porridge can be cooked to max 2 servings

6. Put the inner pot into the main body and close the topcover.
   - 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 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 “ E 0” is shown in the LCD.
   - If you want to select another function while cooking, push cancel button.
   - If ‘E 0’ 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.

* 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)

When you want to cook the old rice or want the soft rice :
  pour more water than the measured scale
Glutinous Rice for 8 persons
  (8 cups) : Set the water to scale 8 of “GLUTINOUS”
For overcooked rice : pour less
  water than the measured scale
### 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. It’s tastier.</td>
<td></td>
</tr>
<tr>
<td>It’s better to set the preset time shortly.</td>
<td>• If possible, do not use the preset time function if rice is too dry and pour more water more.</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 melanizing effect could be increased.</td>
</tr>
<tr>
<td>It’s better to set the Keep warming time shortly.</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, and can cause odor.</td>
</tr>
</tbody>
</table>

Keep the product clean. | • Clean the product often. (Especially clean the top of the cover for external substance.) | Wipe the top cover heating part well for any rice or external substance. |
HOW TO COOK

1. Choose menu with menu/selection button
   - Select button.
   - Each time “Menu” button is pressed, the selection switches in the sequential order, Glutinous Rice → Turbo Glutinous Rice → Mixed Rice → Turbo Mixed Rice → Sushi Rice → GABA Rice → Baby food → Nutritious porridge → Chicken soup → Nu rung ji → Multi cook → Black bean → Nutritious rice → Auto clean.
   - If the button is pressed, repeatedly, the menu switches continuously in sequential order.
   - In the cases of glutinous rice, mixed rice, sushi, GABA rice, and black bean 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/Turbo button.
   - You must turn lid handle to lock before cooking. Then press the pressure Cook/Turbo button. Unless lid handle is not turned to close, you get alarm with “EO I”, 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 according to the menu.
   - Be careful not to burn yourself from the automatic steam outlet.

4. The end of cooking
   - When cooking is completed, warming will start with the voice “cuckoo completed glutinous”.
   - When cooking ends, stir rice equally and immediately. If you don’t stir rice at once and keep it stagnant, rice will go bad and smell bad.
   - 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</th>
<th>Cooking Capacity</th>
<th>Cooking Time</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>Black Bean</th>
<th>Nutritious Rice</th>
<th>Porridge</th>
<th>Nu Rung ji</th>
<th>Multi Cook</th>
<th>Baby Food</th>
<th>Chicken Soup</th>
<th>Automatic Sterilization (Steam Cleaning)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Glutinous</td>
<td>2 servings</td>
<td>About 35 min</td>
<td>About 3 min</td>
<td>About 4 min</td>
<td>About 1 min</td>
<td>About 3 min</td>
<td>About 6 min</td>
<td>About 3 min</td>
<td>About 5 min</td>
<td>About 3 min</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Mixed Rice</td>
<td>2 servings</td>
<td>About 35 min</td>
<td>About 3 min</td>
<td>About 4 min</td>
<td>About 1 min</td>
<td>About 3 min</td>
<td>About 6 min</td>
<td>About 3 min</td>
<td>About 5 min</td>
<td>About 3 min</td>
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<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Turbo Mixed Rice</td>
<td>2 servings</td>
<td>About 35 min</td>
<td>About 3 min</td>
<td>About 4 min</td>
<td>About 1 min</td>
<td>About 3 min</td>
<td>About 6 min</td>
<td>About 3 min</td>
<td>About 5 min</td>
<td>About 3 min</td>
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<td></td>
</tr>
<tr>
<td>Sushi Rice</td>
<td>2 servings</td>
<td>About 35 min</td>
<td>About 3 min</td>
<td>About 4 min</td>
<td>About 1 min</td>
<td>About 3 min</td>
<td>About 6 min</td>
<td>About 3 min</td>
<td>About 5 min</td>
<td>About 3 min</td>
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</tr>
<tr>
<td>GABA Rice</td>
<td>2 servings</td>
<td>About 35 min</td>
<td>About 3 min</td>
<td>About 4 min</td>
<td>About 1 min</td>
<td>About 3 min</td>
<td>About 6 min</td>
<td>About 3 min</td>
<td>About 5 min</td>
<td>About 3 min</td>
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<tr>
<td>Black Bean</td>
<td>2 servings</td>
<td>About 35 min</td>
<td>About 3 min</td>
<td>About 4 min</td>
<td>About 1 min</td>
<td>About 3 min</td>
<td>About 6 min</td>
<td>About 3 min</td>
<td>About 5 min</td>
<td>About 3 min</td>
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<td></td>
</tr>
<tr>
<td>Nutritious Rice</td>
<td>2 servings</td>
<td>About 35 min</td>
<td>About 3 min</td>
<td>About 4 min</td>
<td>About 1 min</td>
<td>About 3 min</td>
<td>About 6 min</td>
<td>About 3 min</td>
<td>About 5 min</td>
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<td></td>
</tr>
<tr>
<td>Porridge</td>
<td>2 servings</td>
<td>About 35 min</td>
<td>About 3 min</td>
<td>About 4 min</td>
<td>About 1 min</td>
<td>About 3 min</td>
<td>About 6 min</td>
<td>About 3 min</td>
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<td></td>
<td></td>
</tr>
<tr>
<td>Nu Rung ji</td>
<td>2 servings</td>
<td>About 35 min</td>
<td>About 3 min</td>
<td>About 4 min</td>
<td>About 1 min</td>
<td>About 3 min</td>
<td>About 6 min</td>
<td>About 3 min</td>
<td>About 5 min</td>
<td>About 3 min</td>
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<td></td>
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<td></td>
</tr>
<tr>
<td>Multi Cook</td>
<td>2 servings</td>
<td>About 35 min</td>
<td>About 3 min</td>
<td>About 4 min</td>
<td>About 1 min</td>
<td>About 3 min</td>
<td>About 6 min</td>
<td>About 3 min</td>
<td>About 5 min</td>
<td>About 3 min</td>
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<td></td>
<td></td>
</tr>
<tr>
<td>Baby Food</td>
<td>2 servings</td>
<td>About 35 min</td>
<td>About 3 min</td>
<td>About 4 min</td>
<td>About 1 min</td>
<td>About 3 min</td>
<td>About 6 min</td>
<td>About 3 min</td>
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</tbody>
</table>

**Note:**
- 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 10~11.
- Cooking time by menus may vary to some degree depending on the using environment of the product.
How to use the cooking menu

| Glutinous Rice | When you want to have sticky and nutritious white rice. |
| Mixed/Brown Rice | This menu is used to cook a variation of mixed rice or brown rice. |
| Black Bean | Use when cooking black soy rice. |
| Nu Rung Ji (Scorched rice) | Used to cook Nu Rung Ji(scorched rice). |
| Rice | White rice water graduation 2, add 1/2 measuring cup of it. |
| Baby Food | This menu is used to cook various baby foods by setting a time manually. |
| Multi Cook | This menu is used to cook various dishes by setting a time manually. |
| 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 function for Glutinous rice | Pressing twice “Pressure Cook/Turbo” twice will switch to quick cooking and shorten the cooking time. |

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/Auto clean” button twice in standby mode, press “Pressure Cook/turbo” button.

Cook Black Bean as follows

1. Put salt into the black soy, wash clean and take out 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 Cooking Turbo.
   ▶ Cook black soy only up to 6 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 Rice” 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) [amelanizing will occur]
- Above 2 functions 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, Black Bean, 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.”

**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 -> Soothing Cooked Rice Taste -> Soft and Soothing Cooked Rice Taste’.

1. “MENU” setting screen
   - Select menu you want with menu/selection button and press the set button.
2. “MY MODE” setting screen
   - Select desired heating extension time by pressing the button, and press Set button.
3. Soak 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, Cancel and Menu/Selection buttons will turn ON.
5. “MY MODE” setting screen
   - 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.
6. Soak time control mode
   - Press Mode button once or more for 1 second or longer after selecting desire menu, and you will enter Customized Cooked Rice Taste mode.
7. “MY MODE” setting screen
   - Press Mode button two times, and the display will change as in the figure. At this time, Soothing Cooked Rice Taste 4th Step will be selected.
8. “MY MODE” setting screen
   - Press Mode button three times, and the display will change as in the figure. At this time, Soft, Soothing Cooked Rice Taste will be selected.
The display of my mode

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

<table>
<thead>
<tr>
<th>Heat</th>
<th>1</th>
<th>2</th>
<th>3</th>
</tr>
</thead>
<tbody>
<tr>
<td>4 step</td>
<td>-</td>
<td>-</td>
<td>-</td>
</tr>
<tr>
<td>3 step</td>
<td>-</td>
<td>-</td>
<td>-</td>
</tr>
<tr>
<td>2 step</td>
<td>-</td>
<td>-</td>
<td>-</td>
</tr>
<tr>
<td>1 step</td>
<td>-</td>
<td>-</td>
<td>-</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, mixed, GABA, Black bean, Nu Rung Ji.

<table>
<thead>
<tr>
<th>Cautions</th>
</tr>
</thead>
</table>
| 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 longet “SWEET” Time. |

Cuckoo customized cooking function

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

Initialization is set up “ Oper. “ get step by step as the case may be.
- High step : for cooking cereals, soft-boiled rice.
- Low step : for cooking the year’s crop of rice.

How to use Cuckoo Customized cooking function

If you press the mode button 5times, customized cooking function is setup. Select heating power by selection button. You can see all means with cuckoo customized cooking function on the display.

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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).

![Switch ON/OFF]

1. If you push mode button 7 times at the waiting state, enhanced burning nu rung ji mode will be set up when pushing mode button more than it will be possible to set up.
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 Set 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.

How to cancel the enhanced burning nu rung ji

![Switch ON/OFF]

1. If you push mode button 7 times at the waiting state, enhanced burning nu rung ji mode will be set up when pushing mode button more than it will be possible to set up.
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 Set 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 Rice (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-oryzanol 23.9Times
- Gamma-aminoobutyric 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 Rice” 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, wash the rice and put in inner pot (Oven). Pour appropriated volume of water, and use “GABA Rice” 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 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.
   ※ 3 more hours for germination
   ▶ Pressing “Pressure Cook/Turbo” button will begin the “GABA Rice” process, after which cooking will begin immediately.
   ▶ During “GABA Rice” mode, “□□□” indicator will show the remaining time and will be displayed in minutes with the “3H” mark going around clockwise.

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, set up ‘□□□’). (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 use the Multi-cook and preset time

1. Turn the top handle to “Lock,” press menu to select the Multi-cook.
   - Set button will blink, and Menu/Selection, Cancel and Pressure Cooking buttons will turn ON.
   - When selecting Multi-cook, the display indicates cooking time to be 20 minutes.

2. Press “Set”, “Menu/Selection” button to set up the time.
   - It says after setting cooking time with selection button press the cook button.
     - Menu/Selection button will blink, and Cancel and Pressure Cook/Turbo buttons will turn ON.

3. Press “Pressure Cook/Turbo” button.
   - Pressure Cook button will blink, and Menu/Selection and Cancel buttons will turn ON.
   - Press the Pressure Cook/Turbo button and the Multi-cook will start. If the Multi-cook starts, the display shows the ‘cooking mark’ and remaining minutes.

4. Use the preset time of Multi-cook as following instruction.

How to make Nu rung ji

1. Turn the Lock/Unlock handle to “Lock” and press menu/selection 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

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.**
   - If this function is set at “Turbo Melanoizing”, Cuckoo will display “MY” on the Display Panel while cooking Nu Rung Ji.
   - Press the Preset/Auto Clean button once to select the Preset 1. Press the button twice for the Preset 2.
   - When Cuckoo is released to the market, Preset 1 is set at 6:30 am and Preset 2 at 7:00 pm. If you want to accept these preset times, select Preset 1 and/or Preset 2.
   - If you press the Preset/Auto Clean button while the Lock/Unlock handle is unlocked, you will not be able to set the preset time.
   - If you press the Preset/Auto Cleaning button, the previous preset time will be displayed as shown in the picture and Preset 1 and Preset 2 will blink. Then you will hear a voice message: “Please set the cooking finish time with Menu/Selection button and press Pressure Cook/Turbo button or Set button.
   - In GABA mode, preset on “□” 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 “button
   - Please set up timer after canceling warming
     10min decrease when you press “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 “Preset/Auto clean” menu with Menu/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.

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.
   - ““I3H0” 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,
     “I3H0” 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>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>Nutritious Rice</th>
<th>Black Bean</th>
<th>Nu Rung Ji</th>
<th>Nutritious Porridge</th>
<th>Multi Cook/ Baby Food</th>
<th>Chicken Soup</th>
<th>Automatic Sterilization (Steam Cleaning)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Possible time Setting</td>
<td>From (37minutes + My mode) to 13 hours</td>
<td>From (24minutes + My mode) to 13 hours</td>
<td>From (50minutes + My mode) to 13 hours</td>
<td>From 35minutes to 13 hours</td>
<td>From (60minutes + My mode) to 13 hours</td>
<td>From 33minutes to 13 hours</td>
<td>From (51minutes + My mode) to 13 hours</td>
<td>From 99minutes to 13 hours</td>
<td>From (1minutes + My mode) to 13 hours</td>
<td>From 90minutes to 13 hours</td>
<td>From 13minutes 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 Soft 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, Nutritious Rice, Nu Rung Ji or Black bean.

  2. To change the soaking time, press “Preset/Auto Clean” button in Simple Soft Function: the time setting can
     change from 10 to 30 minutes, 60 minutes, and No Soaking Time.

  3. 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 melanizing effect.
TO KEEP COOKED RICE WARM AND TASTY

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.

**<Keep warming>**

![Image](image1.png)

The lamp blinks and “DH” indicator will show the reheat remaining time displayed in minutes with the mark going around clockwise.

**<Reheating>**

![Image](image2.png)

When the reheat finishes with the beep sound, keep warming function will be operated and show the time elapsed.

**<Enhanced warming mode>**

For glutinous menu, you can select different keep warm modes to help minimize any discoloration or dryness. When keeping rice warm for a long time depending on the circumstance, if there is an odor, select the “Enhanced warming mode” to help minimize it.

For My Mode function (see page 29), if you press the “Keep warm/Reheat” button, the “Enhanced warming mode” will be activated or deactivated. When “Enhanced warming mode” is selected (see picture), warming sign will be blinking on the screen, and when it is released the blinking will be stopped. After selecting the desired warm mode, if you press the “set” button it will store your desired warm mode selection. (The initial setting is at the regular warming mode state (Enhanced warming mode off), so activate it as needed)

※ If you change the present time during warming, see the page 14.

- The frequent use of the “Reheat” function may cause the cooked rice to be discolored or dried. Use it once or twice per day.
- If a separate heating appliance or gas burner is used to cook rice, put the cooked rice into the cooker and press the “Keep Warm/Reheat” button to keep the rice warm. At this time, “DH” is shown on the display. (Like this, transferring hot rice to a cold cooker may cause the rice to be discolored or develop an odor)
- After 24 hours of heat preservation, the lamp of heat preservation time lapse blinks, indicating that long time has passed in heat preservation condition.
- In case the lid combining hand grip is in open status during heat preservation, the cooker does not go for reheating. For reheating, lock the lid combining hand grip to (Locked) position, and then press Keep warm/reheat button.
- If the lid combining hand grip is turned to open status during reheating, function display will show “EO 1”. At this time, reheating will be cancelled, and heat preservation will proceed.

Cautions for Keeping Warm

<table>
<thead>
<tr>
<th>Cautions for Keeping Warm</th>
</tr>
</thead>
<tbody>
<tr>
<td>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.</td>
</tr>
<tr>
<td>Make sure the handle is in the “Lock” position during warming or reheating.</td>
</tr>
<tr>
<td>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)</td>
</tr>
<tr>
<td>Do not keep the scoop inside the pot while warming the rice. When using a wooden scoop it can create serious bacteria and odors.</td>
</tr>
<tr>
<td>It would be better to warm the rice for less than 12 hours because of odors and color change. The cooked rice, which cooked by pressure cooker is more prone to changing color than the rice cooked by general cooker. During warm mode, the rice can arise and turn white and rise. In this case, mix the rice.</td>
</tr>
<tr>
<td>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.</td>
</tr>
<tr>
<td>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.)</td>
</tr>
</tbody>
</table>
TO KEEP COOKED RICE WARM AND TASTY

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.

Press “Mode” button over 1 time during warming. It displays as picture with buzzer. At the time, 71°C means current warming temperature.

“Menu/Selection” button will blink, and “Mode”, “Set” and “Cancel” buttons will be turned ON.

Press “Menu/Selection” button to change the temperature as 74°C to 75°C, 76°C to 77°C, 78°C to 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.

After setting temperature, press “Mode” select 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.)

Press “Menu/Selection” button to change the temperature as 74°C to 73°C, 72°C to 71°C, 70°C to 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.

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

Press “Mode” button over 1 time during warming. It displays as picture with buzzer. At the time, 71°C means current warming temperature.

“Menu/Selection” button will blink, and “Mode”, “Set” and “Cancel” buttons will be turned ON.

Press “Menu/Selection” button to change the temperature as 74°C to 75°C, 76°C to 77°C, 78°C to 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.

After setting temperature, press “Mode” select 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.)

Press “Menu/Selection” button to change the temperature as 74°C to 73°C, 72°C to 71°C, 70°C to 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.

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

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.

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 “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” button will blink, and the “Mode”, “Set”, and “Cancel” button will turn on.

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

4. In the Sleep/Warm mode, if you press “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 “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” button will blink, and the “Mode”, “Set”, and “Cancel” button will turn on.

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

4. In the Sleep/Warm mode, if you press “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 minimises electricity consumption.

**Manual Method**

- **How to start power saving**
  Push Cancel button for 3 seconds 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 7 seconds or pushing “Cancel” button, Automatic power saving function will be canceled and back to waiting mode.

**Display Lighting/Power-Saving Mode**

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

- **How to set and unset the mode**
  1. In the Standby mode, press the Mode button 9 times to activate the Display Lighting/Power-Saving mode.
  (Press the Mode button for more than 1 second to enter into the Display Lighting/Power-Saving mode.)
  2. When the Display Lighting/Power-Saving mode starts, a Voice message will state “Set or cancel the Display Lighting Function by pressing the Selection button. Then, please press the Display button.” At that moment the Menu/Selection button will be switched off and the Mode, Set and Cancel button will appear.
  3. When you press the Menu/Selection button, a Voice message will give one of these two statements: “The Display Lighting/Power-Saving Function is selected. Please, press the Set button.” or “The Display Lighting/Power-Saving Function is canceled. Please press the Set button.” The Set button will then disappear and the Mode, Set and Cancel button will be turned on.
  4. Press the Set button and the Display Lighting/Power-Saving Function will start with a Voice message stating “The Display Lighting/Power-Saving Function has been set.”
  5. In the Display Lighting/Power-Saving mode, press the Cancel button or do not press any button for more than 7 seconds. The setting will be canceled and you return to the Standby mode with a Voice message stating “Time is over. The function has been canceled.”

**How to set “LOCK BUTTONS”**

- Lock can be set for touch button to prevent malfunction during cleaning with touch button or by children 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 canceled, 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.
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>
</table>
| When the rice is not cooked.  | • “Pressure Cook/Turbo” button is pressed?  
• Is there power cut while in cooking? | • Press the “Pressure Cook/Turbo” button once. And check “ ” sign on the display.  
• Re-press the “Pressure Cook/Turbo” button. |
| When the rice is not well cooked. | • Did you use the measuring cup for the rice?  
• Did you put proper amount of water?  
• Did you rinse the rice before cooking?  
• Did you put rice in water for a long time?  
• Is the rice old or dry? | • Refer to page 16–17.  
• Add water about half the notch and then cook. |
| Bean(other grains) is half cooked. | • Is bean (other grains) too dry? | • Soak or steam beans and other grains before cooking in the pressure cooker in order to avoid partially cooked beans or grains. Beans should be soaked for 2 minutes or steamed for 2 minutes prior to cooking, depending on your taste. |
| Rice is too watery or stiff.  | • Is the menu selected correctly?  
• Did you properly measure water?  
• Did you open the top cover before cooking was finished? | • Select the correct menu.  
• Properly measure water.  
• Open the top cover after cooking finished. |
| When the water overflows.     | • Did you use the measuring cup?  
• Did you use proper amount of water?  
• Did the menu selected correctly? | • Refer to page 16–17. |
| When you smell odors while warming. | • Did you close the top cover?  
• Please check it the power cord is plugged.  
• Did it warm over 12 hours?  
• Is there any other substance such as rice scoop or cold rice? | • Close the top cover perfectly.  
• Always keep the power on while warming.  
• As possible, keep warming time within 12 hours.  
• Don’t warm rice with other substance. |
| E––, E_P, E–– signs show up.  | • Temperature sensor or fan motor does not work properly. | • Unplug the power cord and call the Service center. |
| Warming passed time mark blinks during keeping warm | • 24 hours has not passed yet after keeping warm | • This function alarms if the rice remained warm for more than 24 hours. |
| Rice has gotten cold or a lot of water flow during keeping warm | • Keeping warm was set in “Sleeping” mode | • Keep warm after cancelling or setting “Sleep Keeping Warm” mode depending on the necessity |
| If “Edd” sign is appears.     | • It shows on the display when pressing “Pressure Cook/Turbo” button again, or when the cooking has finished and you’ve never ever open turned the handle to ‘Unlock’. | • It can be solved by turning handle to ‘Unlock’ and then turn to ‘Lock’. |
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>
</table>
| When the button cannot operate with “L J” | • Is the inner pot inserted?  
• Check the rated voltage? | • Please insert inner pot.  
• This product is 120V only. |
| When the Pressure “Cook/Turbo” Timer button does not operate with “E O !” | • Did you turn the Lock/Unlock Handle to “Lock”?  
• Is “pressure” lamp on? | • Please turn the “Lock/Unlock” handle to “Lock”. |
| When the rice is badly sticky. | • Is there any rice or any other alien substance on the temperature sensor or the bottom surface of the inner pot? | • Clean all the alien substances on the temperature sensor or the bottom surface of the inner pot. |
| When the time cannot be preset. | • Is the current time correct?  
• Is AM or PM set properly?  
• Did you set the reservation time over 13 hours? | • Set the current time. (Refer to page 14)  
• Check the AM and PM.  
• Maximum reservation time is 13 hours. (Refer to page 26–27) |
| When you smell after and before cooking? | • Did you clean it after cooking? | • Please clean it after cooking. |
| When the top cover cannot be closed. | • Is the inner pot correctly inserted in the main body?  
• Is the Lock/Unlock handle on the top cover set to “Lock”?  
• Is there hot food in the inner pot? | • Please put in the inner pot perfectly.  
• Please turn the “Lock/Unlock” handle to “Lock”.  
• Pull the pressure handle to aside once. |
| When “E L J”, “00” are shown on the LCD by turns. | • Micom power is out. | • Please cut the power and contact customer service. |
| When “E L E”, “00” are shown on the LCD by turns. | • The sensor is broken. | • Please cut the power and contact customer service. |
| “E F F” mark shows up during the product operation | • Micom memory is out. | • Please cut the power and contact customer service. |
| “I H P 2” sign is displayed during the warming or “I H P 2” sign is displayed during the cooking. | | • This function checks to see if power or product has abnormality. If the mark shows up continuously, contact customer service. |
If there is a problem with your cooker, check the following details before requesting service to your dealer. Sometimes the cooker may not operate as desired if used incorrectly.

<table>
<thead>
<tr>
<th>Case</th>
<th>Check points</th>
<th>Do the following</th>
</tr>
</thead>
<tbody>
<tr>
<td>When cannot turn to “Unlock”.</td>
<td>• Did you turn the “Lock/Unlock” handle while cooking?</td>
<td>• 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.</td>
</tr>
<tr>
<td></td>
<td>• Did you turn the “Lock/Unlock” handle before exhausting steam perfectly?</td>
<td>• Pull the pressure handle to the side once and allow the steam to release.</td>
</tr>
<tr>
<td>When the top cover cannot open although the Lock/Unlock handle is turned to “Unlock”.</td>
<td></td>
<td>• Because of the pressure. Pull the pressure handle to aside once and exhaust the steam perfectly.</td>
</tr>
<tr>
<td></td>
<td>• Is there an external substance on the packing?</td>
<td>• Clean the packing with duster. Keep the packing clean.</td>
</tr>
<tr>
<td></td>
<td>• Is packing too old?</td>
<td>• If the steam is exhausted through the top cover, please power off and contact the service center and dealer.</td>
</tr>
<tr>
<td></td>
<td></td>
<td>• Packing life cycle is 12 month, please replace the packing per 1 year.</td>
</tr>
<tr>
<td>When the steam exhausted between the top cover.</td>
<td>• Is the inner pot hot?</td>
<td>• Keep pressing the “Cancel” button for 2 seconds for safety reason if you want to cancel while cooking.</td>
</tr>
<tr>
<td></td>
<td>• Is currently the setting to lock mode?</td>
<td>• Be careful of hot steam emission or hot contents spattered from the automatic steam outlet during cancellation.</td>
</tr>
<tr>
<td></td>
<td></td>
<td>• Please press “Set” button for over 3 seconds to release.</td>
</tr>
<tr>
<td>When you hear weird noises during cooking and warming</td>
<td>• Is there a wind blowing sound when cooking the rice?</td>
<td>• This is the sound of the fan motor to cool the internal parts. This is normal.</td>
</tr>
<tr>
<td></td>
<td>• Is there a “Chi” sound when warming the rice?</td>
<td>• The “Chi” sound during the warming process is the sound of IH cooker operating. This is normal.</td>
</tr>
<tr>
<td>Brown rice is not germinated properly</td>
<td>• Does the amount of rice exceed the specified maximum capacity?</td>
<td>• Put the specified maximum capacity of brown rice.</td>
</tr>
<tr>
<td></td>
<td>• Is the brown rice too old?</td>
<td>• Old rice or contaminated rice may not be germinated properly. (Refer to page 23)</td>
</tr>
</tbody>
</table>
# Cooking Guide

## Tasty Rice

### Boiled Rice

**Ingredients**
- Rice: 4 cups

**Recipe**
1. Put clean-washed rice in the inner pot and pour water by water graduation 4.
2. Pressly lock the cover, and select White Rice in the menu, and then push the Pressure Cook/Twist button.
3. Mix rice when cooking is finished.

**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 preferences of each family)

### Pea Rice

**Ingredients**
- 3 cups of rice
- 1/2 cup of pea
- 1 tablespoon of soy sauce
- 1 1/2 teaspoon of salt
- Boil peas before cooking

**Recipe**
1. Cook peas, add salt into them, wash them clean and select White Rice, and pour water up to white rice water graduation 3.
2. Put the peas on top of it, press MENU button and after locking the lid, select White Rice, and press Pressure Cook/Twist button.
3. When the cooker comes to Heat Preservation mode, mix the cooked grains properly.

### 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 into the inner pot, press MENU button and after selecting MultiGrain, press Pressure Cook/Twist.
3. Once the cooker comes to Heat Preservation mode, mix the cooked grains properly.

## Multigrain Rice

### Five-grain Rice

**Ingredients**
- Rice: 4 cups
- Milo: 60g
- Glutinous rice: 1 cup
- Red beans: 1 cup
- Barley: 1 cup

**Recipe**
1. Wash rice glutinous rice, milo, and barley clean and let them soak in a pot.
2. Put the glutinous rice, milo, and barley into the inner pot, and then put water in which red beans were soaked in another bowl.
3. Put the pot in the cooker, lock the cover, and press the Pressure Cook/Twist button.
4. After locking the cover and choosing the graduation of glutinous rice, in the menu, press the Pressure Cook/Twist button, and when the cooker comes to the Heat Preservation mode, mix the cooked grains properly.

**Reference**
otelated multi-grain rice barleys as already cooked which holds moisture, removes steam and discharges all accumulated gas as well as releasing carbon dioxide by making chit and choline reduced and bacterium empty.

### Boiled Fresh Germinated Brown Rice

**Ingredients**
- Brown rice: 4 cups

**Recipe**
1. Put washed brown rice into the inner pot, and then put it into the inner pot and pour water by water graduation.
2. After locking the cover and choosing the graduation of brown rice, in the menu press the Pressure Cook/Twist button, after setting up the time of germinated brown rice on 3 hours.
3. Mix rice when cooking is finished.

**Reference**
- Control the time of germinated brown rice according to each preference.
- When cooking with germinated brown rice set up the germination time for 0 hour if you want to have 100% cooked brown rice without germination.

### Boiled Brown Rice with Red Beans

**Ingredients**
- Brown rice: 1 cup
- Red beans: 1/3 cup

**Recipe**
1. Boil the red beans until it becomes soft, but not too soft, and then put it into the inner pot.
2. Add brown rice clean, and put it into the inner pot.
3. After locking the cover and choosing brown rice, in the menu, press Pressure Cook/Twist button after setting the time of germinated brown rice on 3 hours.
4. Mix rice when cooking is finished.

**Reference**
- Control the time of germinated brown rice according to each preference.
- When cooking with germinated brown rice set up the germination time for 0 hour if you want to have 100% cooked brown rice without germination.
Well-being Boiled Rice

Ingredients
- 2 cups of brown rice
- 2 cups of water
- 1 green onion
- 2 cloves of garlic
- 1 tablespoon of vegetable oil
- 1 teaspoon of dried minced shrimp
- 1 teaspoon of sugar
- 1/2 teaspoon of salt
- 1/8 teaspoon of pepper

Recipe
1. Soak rice in water for 30 minutes.
2. Cook rice in a rice cooker or on the stove.
3. Add vegetables and water to the rice.
4. Cover and cook for approximately 20 minutes.

Green Tea Rice Blended with Chicken Chest Flesh

Ingredients
- 1/2 cup of green tea
- 1/2 cup of water
- 1/4 cup of chicken broth
- 1 teaspoon of soy sauce
- 1/2 teaspoon of sugar
- 1/4 teaspoon of pepper
- 1/4 teaspoon of sesame oil

Recipe
1. In a small saucepan, combine green tea and water.
2. Bring to a boil.
3. Add chicken broth, soy sauce, sugar, pepper, and sesame oil.
4. Cook for 3-4 minutes or until the liquid is absorbed.

Saasak Bibimbap (rice with sprout and vegetables)

Ingredients
- 2 cups of brown rice
- 1/2 cup of red pepper
- 1/2 cup of green pepper
- 1/2 cup of green onion
- 1/2 cup of carrot
- 1/2 cup of bean sprout

Recipe
1. Wash and gently stir the water to remove any impurities.
2. Cook rice in a rice cooker or on the stove.
3. Add vegetables and water to the rice.
4. Cover and cook for approximately 20 minutes.

Mushroom Tian

Ingredients
- 2 cups of brown rice
- 2 tablespoons of soy sauce
- 1/2 cup of fresh mushrooms
- 1/2 cup of green onion

Recipe
1. Soak mushrooms in water for 30 minutes.
2. Cook rice in a rice cooker or on the stove.
3. Add vegetables and water to the rice.
4. Cover and cook for approximately 20 minutes.

Nutritious Rice

Ingredients
- 2 cups of brown rice
- 1 cup of water
- 1 tablespoon of vegetable oil
- 1 teaspoon of salt
- 1/2 teaspoon of sugar
- 1/4 teaspoon of pepper

Recipe
1. Soak rice in water for 30 minutes.
2. Cook rice in a rice cooker or on the stove.
3. Add water and vegetable oil to the rice.
4. Cover and cook for approximately 20 minutes.

Rice Cooked with Nut

Ingredients
- 2 cups of brown rice
- 1 cup of water
- 1 tablespoon of vegetable oil
- 1 teaspoon of salt
- 1/2 teaspoon of sugar
- 1/4 teaspoon of pepper

Recipe
1. Soak rice in water for 30 minutes.
2. Cook rice in a rice cooker or on the stove.
3. Add water and vegetable oil to the rice.
4. Cover and cook for approximately 20 minutes.

Assorted Bibimbap

Ingredients
- 2 cups of brown rice
- 1 cup of water
- 1 tablespoon of vegetable oil
- 1 teaspoon of salt
- 1/2 teaspoon of sugar
- 1/4 teaspoon of pepper

Recipe
1. Soak rice in water for 30 minutes.
2. Cook rice in a rice cooker or on the stove.
3. Add water and vegetable oil to the rice.
4. Cover and cook for approximately 20 minutes.

Nutritious Rice

Ingredients
- 2 cups of brown rice
- 1 cup of water
- 1 tablespoon of vegetable oil
- 1 teaspoon of salt
- 1/2 teaspoon of sugar
- 1/4 teaspoon of pepper

Recipe
1. Soak rice in water for 30 minutes.
2. Cook rice in a rice cooker or on the stove.
3. Add water and vegetable oil to the rice.
4. Cover and cook for approximately 20 minutes.

References
1. Principles of Nutrition
2. Food Science
3. Dietetics

When nutrient ratio is reached, there may be different in multitude according to amount or conditions of material by each person after cooking is completed. The ratio, control the amount of food according to your preference.
Nutritious Rice

### Mushroom Bamboo Shoot Cooked Rice

**Ingredients**
- 4 cups of rice, 200g of oyster mushroom, 100g of bamboo shoot, 10g of green onion, 5g of garlic, 5g of sesame oil, 5g of soy sauce, 5g of pepper powder, 5g of ground sesame mixed with salt, 2cm of ginger.

**Recipe**
1. Wash rice in water and put it to a pot that can hold more than 2 cups.
2. Put green onion, garlic, ground sesame, and bamboo shoot into the pot and cook it at low heat.
3. After the bamboo shoot is cooked, add soy sauce and pepper powder.
4. Add water and put it to a pot that can hold more than 2 cups.

**Reference**
- It is recommended to use bamboo shoots from the bamboo shoot farm. This recipe requires 2 cups of water for 2 cups of rice.

### Healthy Porridge

#### Abalone Porridge

**Ingredients**
- 1 cup of rice, 2cm of ginger, 5g of green onion, 5g of garlic, 5g of sesame oil, 5g of soy sauce, 5g of pepper powder, 5g of ground sesame mixed with salt, 2cm of ginger.

**Recipe**
1. Wash rice and add water to the pot.
2. Put all the ingredients to the pot and cook them.
3. After the porridge is cooked, put it into a pot and put it to a pot that can hold more than 2 cups.
4. Add water and put it to a pot that can hold more than 2 cups.

**Reference**
- It is recommended to use abalone from the abalone farm. This recipe requires 2 cups of water for 2 cups of rice.

#### Pine Nut Porridge

**Ingredients**
- 1 cup of rice, 2cm of ginger, 5g of green onion, 5g of garlic, 5g of sesame oil, 5g of soy sauce, 5g of pepper powder, 5g of ground sesame mixed with salt, 2cm of ginger.

**Recipe**
1. Wash rice and add water to the pot.
2. Put all the ingredients to the pot and cook them.
3. After the porridge is cooked, put it into a pot and put it to a pot that can hold more than 2 cups.
4. Add water and put it to a pot that can hold more than 2 cups.

**Reference**
- It is recommended to use pine nuts from the pine nut farm. This recipe requires 2 cups of water for 2 cups of rice.

### Special Porridge

#### Special Chicken Porridge

**Ingredients**
- 1 cup of rice, 100g of chicken, 60g of green onion, 10g of garlic, 10g of ginger, 10g of sesame oil, 10g of soy sauce, 10g of pepper powder, 10g of ground sesame mixed with salt.

**Recipe**
1. Wash rice and add water to the pot.
2. Put all the ingredients to the pot and cook them.
3. After the porridge is cooked, put it into a pot and put it to a pot that can hold more than 2 cups.
4. Add water and put it to a pot that can hold more than 2 cups.

**Reference**
- It is recommended to use chicken from the chicken farm. This recipe requires 2 cups of water for 2 cups of rice.

#### White Porridge

**Ingredients**
- 1 cup of rice, 100g of chicken, 60g of green onion, 10g of garlic, 10g of ginger, 10g of sesame oil, 10g of soy sauce, 10g of pepper powder, 10g of ground sesame mixed with salt.

**Recipe**
1. Wash rice and add water to the pot.
2. Put all the ingredients to the pot and cook them.
3. After the porridge is cooked, put it into a pot and put it to a pot that can hold more than 2 cups.
4. Add water and put it to a pot that can hold more than 2 cups.

**Reference**
- It is recommended to use white porridge from the white porridge farm. This recipe requires 2 cups of water for 2 cups of rice.

#### Red Bean Porridge

**Ingredients**
- 23 cups of rice, 13 cups of red bean, 30 cups of green onion.

**Recipe**
1. Wash rice and add water to the pot.
2. Put all the ingredients to the pot and cook them.
3. After the porridge is cooked, put it into a pot and put it to a pot that can hold more than 2 cups.
4. Add water and put it to a pot that can hold more than 2 cups.

**Reference**
- It is recommended to use red bean from the red bean farm. This recipe requires 2 cups of water for 2 cups of rice.
Ginseng Chicken Soup

Ingredients
1 chicken (left 2 roosters), Ginseng 10 dates, 1 cup of glutinous rice, a little bit of salt, pepper powder and garlic.

Recipe
1. Make cuts at the bottom and both sides of prepared chicken stomach, and put in bowl.
2. Fill glutinous rice and garlic soaked for 2 hours or more in the stomach of the prepared chicken. (Glutinous rice is not soaked, it may be undercooked.)
3. To make a gravy thick and preferential for taste, put half of the glutinous rice into stomach, and take out the rest half outside.
4. Place two legs into the cut hole, and fix them.
5. Put the prepared chicken into a large pot, and after putting in cleanest washed steam ginseng and dates, pour water up to White Rice water quantity 6.
6. Lock the lid, press MENU button, and after selecting [Ginseng Chicken Soup], press Pressure Cook/Turbo button.

References
Pouring too much water may cause soup water to gush out during discharge of pressure after completion of cooking. Take caution to prevent physical injury.

How to Select Soft and Delicious Chicken
Relatively soft and mild in taste and easily digestible and appetizing, chicken is growing in demand. While beef and pork require long cooking time like 5 to 6 days, chicken is soft and delicious. In the morning of the day for it’s slaughtered. And thus, most delicious chickens are the ones in the dinner table served in the store that’s printed on chicken. If possible, select after being slaughtered in the morning. For choosing chickens from among those, the ones with a small body weight and slim, or those with strong muscle are usually well-cooked. In case of buying already slaughtered chicken, where the ones with clearly visible transparent or light yellow fat holes are fresh. Delicate and the one of a year or less old after both, and the more the fat color in the drumstick is brown when crust bends to be broken, the younger the chicken is.

Baby Food

Sweet Pumpkin Soup

Ingredients
Sweet pumpkin 100g, bread crumbs 1 tablespoon, water 1000ml, some salt and some milk.

Recipe
1. After selecting well-thinned yellow sweet pumpkin, peel its skin and remove its seeds, then cut into thin slices, and take them with water.
2. Place the recipe no 1 with bread crumbs, 1 tablespoon of bread crumbs and 1000 ml of water in the inner pot.
3. After filling the cover and choosing Multi Cook, in the menu button, push Pressure Cook/Turbo button after setting up the time of universal steam for 10 minutes.
4. After cooking is completed, mash up it with a rice paddle. When it is hot, mix it with milk.

Sweet Rutato & Apple Porridge

Ingredients
Sweet rutato, Apple 70g, water 2 tablespoon and some honey

Recipe
1. Peel the skin of apple and sweet potato and cut them into thin slices.
2. Place the recipe no 1 and with 1/4 cup of water in the inner pot.
3. After filling the cover and choosing Multi Cook in the menu button, push Pressure Cook/Turbo button after setting up the time of universal steam for 20 minutes.
4. After cooking is completed, mash up it with a rice paddle and mix it with some honey.

Thin Rice Gruel with vegetables

Ingredients
Rice 200g, bread crumbs 30g, water 2 cup and some salt

Recipe
1. After washing the rice clean and soaking the rice in water for 30 minutes, grind it with bread crumbs
2. Put the rice and 1 1/2 cup of water in the inner pot.
3. After locking the cover and choosing Multi Cook in the menu button, push Pressure Cook/Turbo button after setting up the time of universal steam for 25 minutes.
4. Gruel with ungrind rice may result in water overflow.

It is possible to cook in the same method as above with other vegetables (spinach, carrots, etc) and boiled broccoli.
Baby Food

Steamed rice and tofu with vegetable

Ingredients
- 60g of rice
- 30g of tofu
- 10g of carrots
- 10g of young pumpkin
- 1/2 egg
- 4 tablespoons of milk

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

Soft rice with tuna and vegetable

Ingredients
- 60g of rice
- 30g of tuna
- 10g of bell pepper
- 10g of carrots
- 2 cups of water
- 3 tablespoons of sugar

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, bell pepper, and carrots.
4. Spread butternut on the bottom of inner pot, put ingredients of 1 and 2 in water.
5. Lock the cover, select Multi Cook menu by pressing the menu button, set multipurpose steam time to 15 minutes, and press the Pressure Cook/Turbo button.
6. Mix it well with a spatula after multipurpose steam is completed.

Steamed Rice Cake

Ingredients
- 5 cups of noodles
- 1 cup of rice
- 2 cups of oatmeal
- 1 tablespoon of sugar
- 3 tablespoons of water

Recipe
1. Put 1 tablespoon of water into 5 cups of noodle that is cooked, and after stirring properly and keeping them one, mix with 3 tablespoons of sugar.
2. Add 1 cup of oatmeal, and add 1 tablespoon of sugar and 3 tablespoons while pounding them roughly by boiling them of water content.
3. Put steaming plate after pouring 1/3 cup of water into My Cellar, spread cloth of proper size by cutting it.
4. Spread 1 cup of oatmeal on cake, put steaming plate evenly, and create layers by adding 1 cup of actual steamed cakes several times.
5. Select Multi Cook by pressing Menu button after boiling the lid, and after setting All-purpose Steaming Time to 45 minutes, press Pressure Cook/Turbo button.

Universal Steam

Steamed Rib

Ingredients
- Beef rib (fork 500g), 1 piece of bell pepper, 1 piece of onion, 1 piece of garlic, 1 piece of ginger, 1/2 tablespoon of soy sauce, 1 tablespoon of click, 1 tablespoon of soy sauce, 1 tablespoon of click, 1 tablespoon of soy sauce

Recipe
1. Remove fat and tendons from chopped rib and remove by pouring in cold water.
2. Wash beef rib using running water and steep with pepper, garlic, ginger, onion, garlic, and soy sauce until the vegetables are absorbed.
3. Put the sauce of click, click, onion, bell pepper, garlic, ginger, and soy sauce, and beef rib into a bowl and mix.
4. Place Click on the bottom of the inner pot, put beef rib and sauce into a bowl on top, and press Pressure Cook/Turbo button after setting the time of universal steam to 35 minutes.

Steam Chicken

Ingredients
- 1 chicken (700g), 1 piece of bell pepper, 1 tablespoon of soy sauce, 1 tablespoon of click, 1 tablespoon of soy sauce, 1 tablespoon of click, 1 tablespoon of soy sauce, 1 tablespoon of click, 1 tablespoon of soy sauce

Recipe
1. Wash chicken, clean, and remove feathers and internal organs and cut the fat in the tail.
2. After cutting the chicken into a suitable shape, make cuts in the chicken to make it well-seasoned and to roast quickly.
3. After putting carrots, potatoes, and chopped chicken into a large bowl, mix them with prepared seasonings, mix them.
4. Put enough marinated chicken, potatoes, and carrots into an inner caldron.
5. After locking the cover and choosing Multi Cook in menu button, press Pressure Cook/Turbo button after setting the time of universal steam to 45 minutes.

Boiled Pork

Ingredients
- Pork (shoulder cut), 200g, 1 piece of ginger, 1 piece of garlic, 1 piece of onion, 1 piece of garlic, 1 piece of ginger, 1 piece of garlic

Recipe
1. Put two cups of water in the inner caldron 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 Multi Cook in menu button, press Pressure Cook/Turbo button after setting the time of universal steam to 40 minutes.
4. After cooking is completed, put the pork on a plate with onion, garlic, garlic, and garlic.
Multi Cook

**Five-flavor Pork**

**Ingredients**
- 400g of pork
- 1/2 cup of soy sauce
- 2 tablespoons of sugar
- A little bit of silk yarn
- Slices of garlic
- 4 grams of black pepper
- 2 pieces of star anise

**Recipe**
1. Cook the pork with silk yarn and soy sauce, then it may be cooked properly.
2. Put the pepper and silk yarn in the container, and soak it by adding soy sauce and the five flavors.
3. Put the materials of 6 into My Caldon, and pour 3 measuring cups of water.
4. Lock the lid, press MENU button, and after selecting with menu and setting all-purpose cooking time to 40 minutes, press Pressure Cook/soy sauce button.
5. Once the cooking is completed, take out the pork and release silk yarn by cutting it with scissors. Cool down five-flavor pork, and put it on the plate by slicing it to 0.2cm thicknesses.

**Hard-boiled Cuttlefish**

**Ingredients**
- 1 live fish
- 225g of banana
green, 80g of carrot, 1 egg, a little bit salt
- A little bit of vinegar, a little bit of white pepper
- Salt, pepper, soy sauce, 1 tablespoon of soy sauce
- 1 tablespoon of white pepper, 1 tablespoon of black pepper

**Recipe**
1. Cut a whole fish half, remove the intestines, and after washing clean by peeling, add cold water, add 2 tablespoons of white pepper, and add a little bit of vinegar.
2. Put all of it in a soy sauce bowl, add a little bit of soy sauce, and blanch the fish, etc. as well as making them.
3. Heat up sauce by stirring it over high heat after adding salt and vinegar, and remove water by stirring it in cold water, then take it out.
4. Blanche up egg, blanching it in cold water, and put it in the soy sauce bowl to make sauce.
5. Put all of it in a soy sauce bowl, add a little bit of white pepper, add salt, and make sauce.
6. Boil the fish, press MENU button, and after selecting Muilt Cook and setting all-purpose cooking time to 30 minutes, press Pressure Cook/soy sauce button.

**Steak**

**Ingredients**
- Beef (about 200g), some soy sauce, some salt, and some ground pepper

**Recipe**
1. After searing ground pepper and salt on beef, put the beef in the inner caldron and pour 1/2 cup of water.
2. After locking the cover and choosing Multi Cook in menu, push Pressure Cook/soy sauce button after setting up the time of universal steam to 30 minutes.
3. After cooking is completed, pour 3 soy sauce on the steak.

**How to make wine sauce**

After mixing button mushroom, garlic and onions, stir-fry the prepared material with salt and ground pepper. After adding enough wine, boil it down in 10 minutes, barbecue sauce, pepper corn and blur leaves.

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Multi Cook

**Steamed Blue Crab**

**Ingredients**
- Blue crab (1EA), beef 180g, bud 1/4-buck, red/white pepper each 1/2EA, yolk 1/2EA an 1spoon flour

**Recipe**
1. Wash the blue crab clean and separate its body.
2. Crush meat of the separated body into thin slices.
3. After cutting beef and tao into thin slices, mix them with the crushed crab meat.
4. After cutting red/white pepper into thin slices, mix them with yolk.
5. After rolling flour on the crab skin and filling up step no.3, put the crab aside, cover it with step no.4.
6. Pour one measuring cup of water in the inner caldron.
7. After locking the cover and choosing Multi Cook in menu button, push Pressure Cook/soy sauce button after setting up the time of universal steam to 30 minutes.

**Steamed Fish**

**Ingredients**
- Snapper (1EA), beef 50g, shredded 3EA, chestnut mushroom 25EA, red pepper (1EA), egg 1EA, white sauce, garlic sauce, soy sauce, 1/2 cup of white wine, salt, soy sauce cooking sauce, salt, egg, and ground pepper

**Recipe**
1. Make cuts on the well-thinned snapper at intervals of 2cm.
2. Season cutihed beef with soy sauce, seasoning, 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 snapper plate on it.
5. Put the prepared snapper on the inner plate.
6. After locking the cover and choosing Multi Cook in menu, push Pressure Cook/soy sauce button after setting up the time of universal steam to 30 minutes.

**Steamed Clam**

**Ingredients**
- 2 clams, 1sp of beef, egg yolk 1/2EA, yolk 1/2EA, tsp of minced ginger, 1/4 teaspoon of minced garlic, 1/4 teaspoon of salt, a little bit of pepper grounds

**Recipe**
1. Rinse the clams well.
2. Cut clams in half, open them, add minced ginger, and minced garlic to the clams, mix them well, and steam them in the oven.
3. Then add minced ginger, minced garlic, white pepper, and minced garlic, and add salt and pepper grounds.
4. Cut clams in half, add minced garlic, white pepper, and minced garlic, and add salt and pepper grounds.
5. Put 2 cups of water in the inner plate.
6. After locking the cover and choosing Multi Cook in menu, push Pressure Cook/soy sauce button after setting up the time of universal steam to 30 minutes.
7. After adding clams to the plate, press Pressure Cook/soy sauce button.
8. Lock the lid, press MENU button, and after selecting Multi Cook and setting all-purpose cooking time to 30 minutes, press Pressure Cook/soy sauce button.
9. Dilatefully boiled eggs into small pieces, and after mixing the white meat and cooking and stirring the yolk on the plate, cut the egg yolk and mix with the clams half each.
Multi Cook

Steamed Bean Curd

- **Ingredients**
  - 1 piece of bean curd, a little bit of salt
  - Seasoning Sauce: 1 tablespoon of red pepper powder, 1 tablespoon of minced garlic, 1 tablespoon of fresh onion, a little bit of soy sauce, a little bit of sugar

- **Recipe**
  1. Divide the bean curd into two, slice them to 1 cm thicknesses, and by scattering salt, remove water content.
  2. Shred the onion, and prepare seasoning sauce by mixing minced garlic, fresh onion, soy sauce, red pepper powder, and a little bit of sugar.
  3. Pour 1 1/2 cups of water into the Multi Cook, place the steaming plate, and place the bean curd on top of it.
  4. Press the lid, press MENU button, and after selecting Multi Cook and setting all-purpose cooking time to 25 minutes, press Start button.
  5. Once cooking is completed, take out the bean curd, and apply the seasoning sauce evenly on top of the bean curd.

Multi Cook

Steamed Eggplant

- **Ingredients**
  - 2 pieces of eggplant
  - Seasoning Sauce: 1 tablespoon of thick soy, 1/2 teaspoon of minced garlic, 1/2 teaspoon of red pepper powder, 1 tablespoon of wine, a little bit of ground sesame mixed with salt, 1/2 piece of Waﬄe onion, 4 pieces of garlic, 1 tablespoon of sugar

- **Recipe**
  1. Cut eggplant to 4 cm length, and after cutting, make 30-40 small cuts.
  2. Shred red bell peppers and green peppers, small pieces of Waﬄe onions and garlic, and make filling by adding thick soy sauce, ground sesame mixed with salt, red pepper powder, and sugar, and add wine.
  3. Pour 2 cups of water into the Multi Cook, and after adding steaming plate, place sliced eggplant on top of it.
  4. Lock the lid, press MENU button, and after selecting Multi Cook and setting all-purpose cooking time to 90 minutes, press Pressure Cook button.
  5. Once cooking is completed, prepare the filling prepared on the eggplant evenly.

Multi Cook

Steamed Pumpkin

- **Ingredients**
  - 1/2 pumpkin
  - Seasoning Sauce: 1 tablespoon of thick soy, 1 tablespoon of minced garlic, 1/2 teaspoon of red pepper powder, 1 tablespoon of sugar, 1 tablespoon of minced garlic, 1/2 tablespoon of ground sesame mixed with salt

- **Recipe**
  1. Cut pumpkin in half, and make 30-40 small cuts on the surface.
  2. Make sauce by mixing minced garlic, thick soy, ground sesame mixed with salt, red pepper powder, and sugar.
  3. Pour 2 cups of water into the Multi Cook, put steaming plate in it, and after placing the sliced pumpkin on top of it, after selecting Multi Cook and setting all-purpose cooking time to 30 minutes, press Pressure Cook button.
  4. Once cooking is completed, place the filling prepared on the eggplant evenly.

Multi Cook

Steamed Bean Curd

- **Ingredients**
  - 3 cups of glutinous rice, 1 cup of red bean curd, 1/2 cup of beans, 300g of red beans

- **Recipe**
  1. When glutinous rice is ready, and seek it in water sufficiently for 1 hour or longer.
  2. Prepare glutinous rice and beans by cutting them to proper size. (However, remove the husks and seeds of glutinous rice and beans)
  3. Add salt, sugar, and glutinous rice and beans in a pot, and then stir all evenly and pour into a pot, and then press Start button.
  4. Once cooking is completed, take out the bean curd, and apply the seasoning sauce evenly on top of the bean curd.
**Multi Cook**

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### Steamed Chestnut

**Ingredients**
- Chestnut (1EA)

**Recipe**
1. Pour two cups of water into the inner pot.
2. Put steam pot on the inner pot and put chestnuts on the steam plate (best to put in a single layer to prevent burning).
3. After locking the cover and choosing Multi Cook in the menu, push Pressure Cook/Steam button after setting up the time of universal steam to 30 minutes.
4. When cooking is completed, be careful with the hot chestnut.

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### Sweet Potato

**Ingredients**
- Sweet potato (1EA)

**Recipe**
1. Pour two cups of water into the inner pot.
2. Put steam pot on the inner pot and put sweet potatoes on the steam plate.
3. After locking the cover and choosing Multi Cook in the menu, push Pressure Cook/Steam button after setting up the time of universal steam to 30 minutes.
4. When cooking is completed, be careful with the hot sweet potatoes.

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### Potato

**Ingredients**
- Potato (less than 200g) (1EA)

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

---

### Corn

**Ingredients**
- Corn (1EA)

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

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### Fresh Cream Cake

**Ingredients**
- Flour (80g) (1/3 cup), sugar (30g), baking powder (1/2 tsp), milk (1/3 cup), white vanilla sauce (1/2 tsp), water (1/2 cup), butter (60g), flour (1/2 tsp), milk (1/4 cup), sugar (30g), baking powder (1/2 tsp), milk (1/4 cup)

**Recipe**
1. Mix flour and sugar.
2. Add the milk and stir it in a bowl.
3. When the batter is ready, put it into a dish by dividing it into several bowls. Stir it up well until they become the same color.
4. Cornstarch is added to the batter in the recipe.
5. Put the flour into the bowl and add the flour to the milk.
6. When the batter is cooked, add egg yolk and mix well.
7. After putting the flour on the bottom and the side of the flour, pour the batter into the flour.
8. After locking the cover and choosing Multi Cook in the menu, push Pressure Cook/Steam button after setting up the time of universal steam to 40 minutes.
9. Cool down the cooked sponge cake.
10. After pouring whipped cream into a bowl and adding the sugar to it, be careful with the hot sponge cake.
11. Decorate with white cream and the prepared fruit.

---

### Boiled Egg

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

**Recipe**
1. Put eggs, water, and vinegar into the inner pot.
2. Lock the cover, select Multi Cook menu by pressing the menu button, set multipurpose steam time as 20 minutes, and press the Pressure Cook/Steam button.
Multi Cook

:: Steamed egg

- **Ingredients**
  - 2 eggs, 2 cups of water or kelk water, 1 teaspoon of salt, 1 piece of salt, 10g of salt, 10g of green onion

- **Recipe**
  1. Place egg and water or kelk water together and mix well.
  2. Place egg and water or kelk water together and mix well.
  3. Place egg and water or kelk water together and mix well.
  4. Place egg and water or kelk water together and mix well.

:: Rice cake gratin

- **Ingredients**
  - 50g of rice cake, 1/2 cup of milk, 1/2 cup of milk, 1/2 cup of milk, 1/2 cup of milk, 1/2 cup of milk, 1/2 cup of milk, 1/2 cup of milk

- **Recipe**
  1. Wash the sweet potato with peel and cut it in a circular shape.
  2. Cut the sweet potato with a knife and slice it into 4 pieces.
  3. Place the rice cake on a plate and slice it into 8 pieces.
  4. Place the rice cake on a plate and slice it into 8 pieces.

:: Shrimp ketchup fried rice

- **Ingredients**
  - 10 medium-size shrimps, 1/2 green onion, 1/2 green onion, 1/2 green onion, 1/2 green onion, 1/2 green onion, 1/2 green onion

- **Recipe**
  1. Place the rice cake on a plate and slice it into 8 pieces.
  2. Place the rice cake on a plate and slice it into 8 pieces.
  3. Place the rice cake on a plate and slice it into 8 pieces.
  4. Place the rice cake on a plate and slice it into 8 pieces.

Multi Cook

:: Rice pizza

- **Ingredients**
  - 10g of rice
  - 300g of flour, 2 tablespoons of milk, 2 tablespoons of cheese, 2 tablespoons of cheese, 2 tablespoons of cheese, 2 tablespoons of cheese

- **Recipe**
  1. Peel the skin of rice and cut it in the shape of a pizza.
  2. Place the rice on the bottom of the pan and fry it.
  3. Spread pizza sauce on the rice using a spoon.
  4. Place the cheese on the top.

:: Butter chocolate cake

- **Ingredients**
  - 240g of butter, 120g of sugar, 2 eggs, 120g of milk, 200g of chocolate, 100g of chocolate

- **Recipe**
  1. Leave butter on a room temperature until it gets softer.
  2. Add eggs into butter and mix it until it gets soft.
  3. Pour chocolate powder into the butter and mix it.
  4. Mix chocolate with butter and pour the mixture and spread it evenly.

:: Teokbokki (spicy and sweet rice cake)

- **Ingredients**
  - 200g of rice cake, 2 cups of milk, 2 cups of milk, 2 cups of milk, 2 cups of milk, 2 cups of milk

- **Recipe**
  1. Wash the rice cake with running water, and cut it into bite-sized pieces.
  2. Cut the fish cake into 4 pieces, place the rice cake, and pour the mixture and spread it evenly.
  3. Mix the ingredients for teokbokki separately and prepare the sauce separately.
  4. Put the ingredients into the inner pot and mix it well.

:: Multi Cook menu by pressing the menu button, set Multi Cook menu time as 30 minutes, and press the Pressure Cook Turbo button.

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Cooking Guide 로 즐거운 요리를 만들어 보세요

주방문화를 선도하는 쿠크는 보다 맛있는 요리로 사랑하는 가족의 행복을
한단체 일그레이드 시켜 행복한 주방과 웃음소리가 함께 그득한 식탁을 만들어드릴거예요.

요리 선택표

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| 원 죽 | 양암죽 | 1. 대술에 준비된 재료를 넣고 용기에 따라 끓기를 적당한
| | | 양념(물 100㎖, 고추장 20㎖, 양념장 15㎖)
| | | 2. 냄비를 닦고 재료를 넣고 떡을 뺀 후 끓어서 넣어 주십시오 |
| 낙 죽 | 전복죽 | 2. 냄비를 닦고 재료를 넣고 떡을 뺀 후 끓어서 넣어 주십시오 |
| | 새우죽 | 2. 냄비를 닦고 재료를 넣고 떡을 뺀 후 끓어서 넣어 주십시오 |
| | 곡 죽 | 2. 냄비를 닦고 재료를 넣고 떡을 뺀 후 끓어서 넣어 주십시오 |
| 상게죽 | 상게죽 | 1. 대술에 준비된 재료를 넣고 떡을 뺀 후 끓어서 넣어 주십시오 |
| | | 2. 냄비를 닦고 재료를 넣고 떡을 뺀 후 끓어서 넣어 주십시오 |
| 토끼삼 | 혼합 | 2. 냄비를 닦고 재료를 넣고 떡을 뺀 후 끓어서 넣어 주십시오 |
| | | 2. 냄비를 닦고 재료를 넣고 떡을 뺀 후 끓어서 넣어 주십시오 |
| 갈비찜 | 혼합 | 2. 냄비를 닦고 재료를 넣고 떡을 뺀 후 끓어서 넣어 주십시오 |
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| 고구마 | 혼합 | 2. 냄비를 닦고 재료를 넣고 떡을 뺀 후 끓어서 넣어 주십시오 |

※ 요리법은 쿠크 홈페이지(www.cuckoo.co.kr)를 참조하세요.

만능찜 요리별 시간표

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이유식 요리별 시간표

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CUCKOO ELECTRIC RICE COOKER/WARMER
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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.

WARRANTY PERIOD

<table>
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<td>1YEAR</td>
<td>1YEAR</td>
<td>The East and the Central Districts</td>
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The West and the Central Districts.
Call : 213 687 9828
Toll Free : 877 481 9828
Address : 700 Jackson Street, L.A, CA 90012, USA

Canada (TORONTO)
Call : 416 878 4561 / 905 707 8224
Address : #D8-7398 Yonge Street
Thornhill Ontario Canada L4J 8J2

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» Copy of your Sales Receipt must submitted at the time warranty service is provided.

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