

IH PRESSURE JAR COOKER

OPERATING INSTRUCTIONS

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

CUCKOO



CONTENTS

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

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

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感谢您选购CUCKOO福库电子的IH多
功能电压力饭煲

使用前请仔细阅读使用说明书, 并按照正确方法使用;
阅读后请妥善保管, 以备日后查阅。

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IMPORTANT SAFEGUARDS

1. Read all instructions before using this appliance.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against fire, electric shock and / or injury to persons do not immerse cord, plugs, or PressureCooker Body in water or any other liquid.
4. Close supervision is necessary when this appliance is used by or near children. This appliance is not intended for use by young children without supervision.
5. Unplug cord from outlet when not in use and before cleaning. Allow appliance to cool before putting on or taking off parts, and before cleaning the appliance.
6. Do not operate any appliance with a damaged cord or plug, after the appliance malfunctions, or has been damaged in any manner. Return the appliance to the nearest authorized service facility for examination, repair or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock, and / or injury to persons.
8. If the supply cord is damaged, it must be replaced by a special cord or assembly available from the manufacturer or your service agent.
9. Do not use outdoors.
10. Do not let the cord hang over the edge of a table or counter, or touch hot surfaces.
11. Do not place on or near a hot gas, electric burner, or in a heated oven.
12. Always attach the plug to the appliance first, then plug the cord into the wall outlet. To disconnect, or set all control to "off", then remove the plug from the wall outlet.
13. Do not use this appliance for other than its intended use.
14. Extreme caution must be used when moving an appliance containing hot oil or any hot liquids.
15. Oversized foods, metal foil packages, or utensils must not be inserted into the appliance as they are at risk of fire or electric shock.
16. Fire may occur if the appliance is covered or touching flammable material, including curtains, draperies, walls, etc while in operation.
17. To reduce the risk of electric shock, cook only in the provided removable container.
18. This appliance cooks under pressure. Improper use may result in scalding injury. Before operating the unit, properly secure and close the unit. See "Operating Instructions."
19. Do not cook foods such as applesauce, cranberries, cereals, macaroni, spaghetti, or other foods. These foods tend to foam, froth, and sputter, and may block the pressure releasing device
20. Before use always check the pressure releasing device for clogging.
21. Do not open the pressure cooker until the unit has cooled and internal pressure has been reduced. See "Operating Instructions."
22. Do not use this pressure cooker to fry in oil.

SAVE THESE INSTRUCTIONS THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY

ADDITIONAL IMPORTANT SAFEGUARDS

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

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

Allow the unit to cool down completely first.

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

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

MESURES DE PROTECTION IMPORTANTES

1. Lisez toutes les instructions avant d'utiliser cet appareil.
2. Ne touchez pas les surfaces chaudes. Utilisez les poignées ou les boutons.
3. Pour prévenir les risques d'incendie, les chocs électriques et/ou les blessures, ne plongez pas le cordon, les prises ou le corps autocuiseur dans l'eau ou tout autre liquide.
4. Une surveillance étroite est nécessaire quand cet appareil est utilisé par des enfants ou qu'il se situe à leur portée. Cet appareil n'est pas prévu pour être utilisé par de jeunes enfants sans surveillance.
5. Débranchez le cordon de la prise lorsque vous ne vous servez pas de l'appareil et avant de le nettoyer. Laissez l'appareil refroidir avant de remettre en place ou de retirer des pièces, et avant de le nettoyer.
6. N'utilisez aucun appareil si le cordon ou la fiche est endommagé, s'il ne fonctionne pas correctement ou s'il est endommagé de quelque façon que ce soit. Renvoyez l'appareil à un centre technique agréé le plus proche pour le faire examiner, réparer ou régler.
7. L'utilisation d'accessoires non recommandés par le fabricant peut causer un incendie, un choc électrique et/ou des blessures.
8. Si le cordon d'alimentation est endommagé, il doit être remplacé par un cordon ou ensemble prévu à cet effet, disponible auprès du fabricant ou de réparateurs agréés.
9. N'utilisez pas l'appareil à l'extérieur.
10. Ne laissez pas le cordon pendre d'une table ou d'un comptoir. Ne le laissez pas non plus en contact avec une surface chaude.
11. Ne placez pas l'appareil au-dessus ou près d'un brûleur à gaz, sur une plaque électrique ou dans un four chaud.
12. Branchez toujours la fiche sur l'appareil en premier, puis branchez le cordon dans la prise murale. Pour débrancher, ou désactiver toutes les commandes, retirez la fiche de la prise murale.
13. N'utilisez pas cet appareil à des fins autres que celles pour lesquelles il a été conçu.
14. Une prudence extrême est requise lorsque vous déplacez l'appareil contenant de l'huile chaude ou tout autre liquide chaud.
15. Des denrées alimentaires de taille excessive, les emballages sous feuille métallique, ou les ustensiles ne doivent pas être insérés dans l'appareil car ils constituent un risque d'incendie ou de choc électrique.
16. Un incendie peut se déclarer si l'appareil est couvert ou en contact avec des matériaux inflammables, y compris des rideaux ou des draperies, des murs, etc durant son fonctionnement.
17. Afin de réduire le risque de choc électrique, faites cuire uniquement dans le récipient amovible fourni.
18. Cet appareil cuit sous pression. Un mauvais usage peut entraîner des brûlures. Avant d'utiliser l'appareil, mettez l'appareil bien en place et fermez-le. Reportez-vous à la section « Instructions d'utilisation ».
19. Ne cuisinez pas des aliments tels que compotes de pommes, canneberges, céréales, macaronis, spaghettis ou autres. Ces aliments ont tendance à mousser, écumer et à crépiter et peuvent obstruer le dispositif de relâchement de la pression.
20. Avant toute utilisation, vérifiez toujours si le dispositif de relâchement de la pression est obstrué.
21. N'ouvrez pas l'autocuiseur jusqu'à ce que l'appareil ait refroidi et que la pression interne ait diminué. Reportez-vous à la section « Instructions d'utilisation ».
22. N'utilisez pas cet autocuiseur pour faire frire dans de l'huile.

CONSERVEZ CES INSTRUCTIONS

CET APPAREIL EST DESTINÉ À UN USAGE DOMESTIQUE UNIQUEMENT

MESURES DE PROTECTION SUPPLÉMENTAIRES

AVERTISSEMENT : Cet appareil génère de la chaleur et libère de la vapeur durant son fonctionnement.

Utilisez les protections appropriées pour prévenir le risque de brûlures, d'incendies, de blessures ou de dégâts matériels.

1. Gardez vos mains et votre visage à l'écart de la soupape de décharge lors du relâchement de la pression.
2. Faites extrêmement attention lors de l'ouverture du couvercle après la cuisson. La vapeur à l'intérieur peut provoquer des brûlures graves.
3. N'ouvrez jamais le couvercle lorsque l'appareil est en fonctionnement.
4. N'utilisez pas l'appareil sans la cuve de cuisson à sa place.
5. Ne recouvrez pas la soupape de pression par un objet quelconque, une explosion pourrait survenir.
6. Ne touchez pas la cuve de cuisson ni les éléments chauffants immédiatement après utilisation. Laissez tout d'abord l'appareil refroidir complètement. Cet appareil est prévu pour être utilisé à la maison à des fins telles que :
 - la cuisine pour le personnel dans des magasins, des bureaux et d'autres environnements de travail;
 - les fermes;
 - par des clients dans des hôtels, des motels et autres environnements de type résidentiel;
 - des environnements de type chambres d'hôtes.

HOW TO USE EXTENSION CORD / COMMENT UTILISER UNE RALLONGE

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.

Remarque:

- A.** Un cordon d'alimentation court (ou câble) est fourni pour réduire les dangers d'emmêlement causés par un cordon plus long.
B. La rallonge doit être utilisée correctement.
C. L'utilisation de la rallonge pour le cuiseur à riz :
 (1) La tension nominale correcte doit être utilisée pour le cuiseur à riz.
 (2) Si l'appareil est installé sur le sol, la rallonge doit aussi être installée sur le sol.
 (3) Les câbles et la rallonge doivent toujours être disposés dans le but d'éviter les dangers pour les enfants.

Cet appareil dispose d'une fiche polarisée : (une broche est plus large que l'autre).

Par mesure de sécurité, cette fiche ne peut s'enfoncer dans une prise polarisée que dans un seul sens.

Si la fiche ne s'enfonce pas correctement dans la prise, retournez-la.

Si elle ne s'enfonce toujours pas, contactez un électricien qualifié.

Veillez respecter cette mesure de sécurité.

SPECIFICATIONS / 产品规格 / SPÉCIFICATIONS

Model Name / 型号名 / Modelo		CRP-HW10 Tool Series
Power Supply / 额定电压及电流 / Alimentacion electrica		120V~(AC Only), 60Hz
Power Consumption / 额定电压 / Consumo de energia		1315W
Cooking Capacity / 煮饭用量 / CAPACITÉ DE CUISSON	Glutinous Rice / 白米	0.36~1.8L (2~10cups)
	Mixed Rice / 杂谷	0.36~1.44L (2~8cups)
	Sushi Rice / 紫菜寿司	
	Turbo Glutinous Rice / 白米快速	0.36~1.08L (2~6cups)
	Turbo Mixed Rice / 杂谷快速	
	GABA Rice / 糙米发芽	
	Scorched Rice / 锅巴	0.36~0.72L (2~4cups)
PORRIDGE (THICK) / 稠粥	0.18~0.36L (1~2cups)	
PORRIDGE (THIN) / 稀粥	0.09~0.27L (0.5~1.5cups)	
Power Cord Length / 电源线长度 / Longitud del cable electrico		1.4m
Pressure / 工作压力 / Presion		88.2kPa
Weight / 重量 / Peso		7.6kg
Dimension / 尺寸 / Dimensiones	Width / 宽 / Anchura	29.7cm
	Length / 长 / Longitud	40.9cm
	Height / 高 / Altura	29.0cm

HOW SERVICE IS HANDLED / MISE EN OEUVRE DU SERVICE


USA The East and the Central Districts
 Tel. No. (718)888-9144
 The West and the Central Districts
 Tel. No. (323)780-8808


Canada TORONTO
 Tel. No. 905 707 8224
 VANCOUVER
 Tel. No. 604 540 1004






SAFETY PRECAUTIONS

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

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

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

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

 • Indicates a prohibition
 • Indicates an instruction

 **Warning**

 **Do not**

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

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

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

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

Do not alter, reassemble, disassemble or repair.

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

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

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

Please pay careful attention against water and chemicals

- It can cause an electric shock or fire.

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

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

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

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

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

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

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

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

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

- It can cause an electric shock or fire.

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

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

Do not use it without the inner pot.

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

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

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

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

- It can cause an electric shock or fire.

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

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

Keep the cooker out of reach of children.

- It can cause burns, electric shock or injury.

Don't spray or put any insecticides or chemicals.

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

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

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

Do not open the LID while in heating and cooking.

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

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

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

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

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



SAFETY PRECAUTIONS



Caution



Do not

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

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

Do not press heavy things on the power cord.

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

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

- It can cause an electric shock or fire.

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

- It can cause a system malfunction or fire.

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

- It can cause an electric shock.

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

- Electric short might cause fire.

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

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

Do not use over the maximum capacity.

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

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

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

Don't use the cooker near a magnetic field.

- It can cause burns or breakdown.

Do not drop or impact the cooker.

- It can cause a safety problem.

Please surely pull out the plug when not in use.

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

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

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

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

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

Please pull out the plug when not in use.

- It can cause electric shocks or fire.

Please use the cooker for it's intended purpose.

- It can cause malfunction or smell.

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

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

Do not place on rough top or tilted top.

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

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

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

Do not hold the cooker by the inner pot handle.

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

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

- It can cause deformation by remaining pressure.

Wipe off any excessive water on the cooker after cooking.

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

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

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

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

Please clean the body and other parts after cooking.

- After cooking chicken soup, steam cook dishes, and etc., the smell may be absorbed.
- Clean the oven packing, top heater plate, and inner pot every time you cook any of those.
- It can cause alteration or smell.
- Use dry kitchen cleaner or sponge to clean the inner pot, since rough scrub or metallic ones are abrasive to the coating.
- Depending on the using methods or user's circumstances inner pot coating might rise.
- Please call the customer service for those cases.
- Please, do not pull out the clean steam vent by force.

Be cautious when steam is being released.

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

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

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

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



安全警告

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

警告 越生未遵守警告事项时，可能会发生严重人身伤害

注意 未遵守注意事项时，可能会发生严重人身伤害。

! 此标记是指在特定条件下，对可能发生危险事故的符号。
• 为避免发生危险，请详细阅读使用说明书并按照指示使用。

⊘ 此符号表示“禁止”某种行为。
! 此符号表示“指示”某种行为。

警告

禁止

使用中切勿触摸或把脸靠近压力锥和蒸汽排出孔。

- 会导致烫伤，特别注意勿让儿童靠近。
- 高温蒸汽很烫，切勿将手或脸靠近靠近。

本产品要避免阳光直射，严禁靠近煤气灶、电热器具等。

- 有漏电、触电的危险及有变形或变色的可能。
- 严禁电源线靠近热器具，避免电源线熔化造成火灾或触电的危险。

严禁私自拆卸或改装。

- 发生火灾或触电的可能。
- 除专业修理人员外，请勿自行拆卸或改装。
- 修理时请先与指定维修中心联系。

必须使用额定电流15A以上120V交流电专用插座，不宜与其他电器共用一个插座。

- 会产生发热、火灾、触电的可能。
- 电源插头上有异物时，请先清理干净后使用。
- 插座的延长线必须使用额定电流15A以上的。

严禁在有水的地方或户外使用。

- 有漏电或触电的危险。
- 如水渗入机体内部时，请拨打服务热线咨询。

严禁在灰尘多或有化学物品的地方使用。

- 严禁在产品周围使用可燃性气体或易燃物品。
- 发生火灾或爆炸的可能。

电源线破损或插头松动时，请停止使用并及时更换。

- 产品使用中，因使用不当电源线表皮有破损时会产生触电或发生火灾，请及时确认电源线及插座的完整状态。
- 电源线有破损时，为避免发生危险，请停止使用并与产品销售店或指定维修中心联系更换。维修中心联系更换。

严禁用水冲洗机体或避免内部进水。

- 会有漏电、触电、火灾的可能。
- 产品内渗入水时，切断电源，停止使用，请拨打服务热线咨询。

严禁将抹布等异物放在压力锥和蒸汽排出口上。

- 变形或变色的可能。
- 产品故障及火灾的可能。

请勿将电源线插头反复插拔。

- 发生火灾或触电的可能。

切勿使用变形内锅或其他非专用内锅。

- 内锅发热时会产生异常现象或引起火灾。
- 若不小心碰撞内锅或内锅变形时，请拨打服务热线。

严禁未放内锅使用。

- 触电及故障的可能。
- 严禁无内锅时放米和水。
- 机体内进入水或米粒时，请拨打服务热线。

产品工作中严禁打开锅盖。

- 产品工作时，因内部压力锅盖不易打开，若强行打开会发生烫伤及爆炸。
- 煮饭结束，等蒸汽完全排除后再打开。

无内锅的情况下请勿将分离式内锅盖，蒸盘，金属性物质等其它物质放进产。品里使用。(特别注意儿童)

- 发生火灾或触电的可能。

本产品严禁儿童独自使用请放置在儿童触及不到的地方。

- 烫伤或触电的可能。

产品内请勿喷洒或投入化学物品。

- 烫伤或火灾的可能。
- 当产品内进入蟑螂或其他昆虫时，请咨询代理店或服务中心。

严禁用针或金属物质堵塞排气口或产品缝隙。

- 烫伤或触电的可能。
- 清洁用针除了清理蒸汽排出孔外，不得插入产品缝隙或其它孔里。

产品工作中，严禁按开盖按钮及将结合手柄转至“开启”位置。

- 产品工作中，因内部压力锅盖不易打开，若强行开盖会发生烫伤或爆炸。
- 产品工作中，不得已打开锅盖时，按住取消键2秒以上取消已选的功能，推动压力锥等蒸汽完全排出后再打开锅盖。

电源线不宜强行弯曲、捆绑或拉伸。

- 触电或因短路发生火灾的可能。

请勿强行拽下防堵塞装置。

- 卸下时有堵塞蒸汽口的危险。

使用前请确认防堵塞装置的安装状态及是否粘有异物。

- 防堵塞装置如有脱落或遗失时，请拨打售后服务热线。
- 使用前后要始终保持清洁。

电插头有异物时，请用干抹布擦净后使用。

- 短路或发生火灾的可能。



安全警告



警告



禁止

注意不要让动物把插头及电源线咬断或避免受到锋利金属物体的冲击。

- 短路，触电或发生火灾的可能。

禁止将产品放在米桶及多层柜上使用。

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

请勿将重物放在电源线上或避免被压到产品底部。

- 有可能发生火灾或触电，请随时确认电源线放置状态。

勿将电源线进行加工或随意接延长线使用。

- 触电或发生火灾的可能。

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

使用时不要超出限定容量。

- 米汤溢出或发生故障的可能。

使用中或使用后锅体温度很高，切勿触摸内锅、加热盘、产品内部及压力锥。

- 烫伤的可能。
- 产品工作中若压力锥倾斜，会被喷出的蒸汽烫伤。

切勿靠近磁性强的物体。

- 可能会产生安全上的问题。
- 发生故障的可能。

勿使产品跌落或受冲击。

- 会发生故障及安全性问题。

温度感应器、电热盘及内锅底部要保持清洁。

- 温度感应器受损，可能会发生故障及火灾。

擦干手，再插、拔插头。

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

移动产品时，请勿拽电源线移动产品。

- 短路或发生火灾的可能。

本产品只限使用AC120V交流电源。

- 触电或发生火灾的可能。
- 产品不能正常动作。

本产品要放置于较阔的水平台面上，切勿放在坐垫或电热毯上使用。

- 变形或发生火灾的可能。

本产品只适用于做饭、保温及指定用途，严禁他用。

- 会产生异味或变色。

不使用时，请拔掉插头。

- 以避免发生触电及火灾。

除白米饭外容易变质的(杂谷，豆类饭，油炸丸子等)尽量不要进行保温。

勿将内锅放在火源上或用于其他用途。

- 内锅变形或涂层会脱落。

煮饭完成后，结合手柄不易拧开时，不要强行拧开。

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

本产品不宜在倾斜或凹凸面上使用。


- 烫伤或发生故障的可能。
- 产品工作中，切勿碰电源线。



内锅涂层脱落时，请与售后服务中心联系。

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

请勿用锅盖结合手柄或内锅把手移动产品。

- 会产生危险，请利用产品底部的移动凹槽移动产品。

即使拔掉电源插头，结合手柄仍应置于“” (关闭)位置。

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

煮饭完成后，请擦净积水部的水。

- 会产生异味或变色。
- 请擦去产品积水部的水。

使用前，按键无法按动或产品不能动作时，请按打售后服务电话咨询。

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

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

使用完毕后产品要清洁干净。

- 料理结束后，未清理干净时，会出现异味。
- 使用硬刷子，钢丝球清洗内锅时，内锅涂层会脱落，请用中性洗涤剂和海绵清洗。
- 请参照30~31页的清洁方法，清洗产品后使用。
- 根据产品的使用环境和方法的不同，内锅涂层会有脱落现象。

蒸汽自动排出时，请注意。

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

拔插头时，必须抓住插头拔出，不要强行拽拔电源线拔出。

- 触电，漏电或发生火灾的可能。



MESURES DE SÉCURITÉ

- Lisez attentivement le guide de sécurité du produit qui suit afin d'éviter les accidents et/ou les dangers graves.
- « Avertissement » et « Attention » diffèrent comme suit :

Avertissement

Cela signifie que l'action qui est décrite peut entraîner la mort ou une blessure grave.

Attention

Cela signifie que l'action décrite peut entraîner des blessures ou des dégâts matériels.



- Ce symbole vise à rappeler et à alerter que quelque chose peut entraîner des problèmes dans la situation donnée.
- Veuillez lire et respecter l'instruction afin d'éviter toute situation dangereuse.



- Indicated a prohibition



- Indicated an instruction



Avertissement



Ne pas

Ne recouvrez pas la sortie de vapeur automatique ou le poids de pression avec votre main ou votre visage.

- Cela peut entraîner des brûlures.
- Faites particulièrement attention à le mettre hors de portée des enfants.

N'utilisez pas le cuiseur près de ce qui est chaud comme une cuisinière, une cuisinière à gaz ou la lumière directe du soleil.

- Cela peut causer un choc électrique, un incendie, une déformation, un dysfonctionnement ou une décoloration. Veuillez vérifier régulièrement le cordon d'alimentation et la prise.

Ne modifiez pas, ne remontez pas, ne démontez pas ou ne réparez pas cet appareil.

- Cela peut entraîner un incendie, un choc électrique ou des blessures.
- Pour le faire réparer, contactez le revendeur ou le centre technique.

Utilisez une prise individuelle avec un courant nominal supérieur à 15A.

- L'utilisation de plusieurs lignes sur une seule prise peut provoquer une surchauffe ou un incendie.
- Veuillez vérifier fréquemment le cordon d'alimentation et la prise.
- Utilisez une rallonge avec un courant nominal supérieur à 15A.

Soyez particulièrement attentifs à l'eau ou aux produits chimiques.

- Cela peut causer un choc électrique ou un incendie.

N'utilisez pas le cuiseur à riz dans un endroit qui retient la poussière ou en présence de produits chimiques.

- N'utilisez aucun gaz inflammable ou produit inflammable près du produit.
- Cela peut entraîner une explosion ou un incendie.

N'utilisez pas un cordon d'alimentation endommagé, une fiche ou une prise mal fixée.

- Veuillez vérifier régulièrement si le cordon d'alimentation est endommagé.
- Des dégâts importants peuvent entraîner un choc électrique ou un incendie.
- Si la fiche est endommagée, contactez le revendeur ou un centre technique.

Ne nettoyez pas le produit avec de l'eau ni ne versez de l'eau dans le produit.

- Cela peut entraîner un choc électrique ou un incendie.
- Si le produit est en contact avec de l'eau, veuillez séparer le cordon d'alimentation et contactez le revendeur et le centre technique.

Ne recouvrez pas la sortie de vapeur automatique ou le poids de pression de pression avec un chiffon, une serviette ou un tablier etc.

- Cela peut entraîner une déformation ou une panne.
- Cela peut entraîner une explosion due à la pression.

Ne pliez pas, n'attachez pas et ne tirez pas le cordon d'alimentation de force.

- Cela peut provoquer un choc électrique ou un court-circuit entraînant un incendie. Veuillez vérifier fréquemment le cordon d'alimentation et la prise.

N'utilisez pas de cuves de cuisson qui ne sont pas conçues pour le cuiseur.

N'utilisez pas une cuve de cuisson anormale et n'utilisez pas l'appareil sans la cuve de cuisson.

- Cela peut entraîner un choc électrique ou un incendie.

N'utilisez pas l'appareil sans la cuve de cuisson.

- Cela peut provoquer un choc électrique ou un dysfonctionnement.
- Ne mettez pas de riz ni d'eau sans la cuve de cuisson à l'intérieur.
- Si du riz ou de l'eau s'infiltre, ne retournez pas le produit et ne le secouez pas, veuillez contacter le revendeur ou le centre technique.

Ne mettez pas la poignée Lock/Unlock (verrouiller/déverrouiller) sur « Unlock » durant la cuisson.

- La vapeur chaude ou tout autre élément chaud à l'intérieur de l'autocuiseur peut entraîner des brûlures.
- Après avoir fini la cuisson n'essayez pas d'ouvrir le cuiseur de force avant que la vapeur se soit complètement évacuée.

Ne débranchez pas ni ne branchez sans arrêt le cordon d'alimentation.

- Cela peut entraîner un choc électrique ou un incendie.

N'insérez pas d'objets en métal tels que des épingles et des fils ou toute autre substance extérieure dans la sortie d'évacuation de vapeur automatique ou toute autre ouverture.

- Cela peut entraîner un choc électrique ou un incendie.
- Faites tout particulièrement attention de garder l'appareil hors de portée des enfants.

Gardez le cuiseur hors de portée des enfants.

- Cela peut provoquer des brûlures, un choc électrique ou des blessures.

Ne vaporisez pas et n'utilisez pas d'insecticides ou de produits chimiques.

- Cela peut entraîner un choc électrique ou un incendie.
- Si des cafards ou d'autres insectes pénètrent dans le cuiseur, veuillez contacter un revendeur ou un centre technique.

Ne laissez pas des substances étrangères telles qu'une aiguille, une épingle de nettoyage, ou du métal entrer et ne bloquez pas le conduit d'arrivée/d'évacuation ou l'ouverture.

- Cela peut entraîner un choc électrique ou un incendie.
- Ne mettez pas une épingle de nettoyage dans l'ouverture ou le trou du produit sauf pour nettoyer la sortie de vapeur.

N'ouvrez pas le couvercle supérieur lors de la phase de chauffage et de la cuisson.

- Cela peut entraîner des brûlures.
- Si vous avez besoin d'ouvrir le couvercle lors de la cuisson, maintenez appuyé le bouton cancel (annuler) pendant deux secondes et vérifiez que la vapeur interne s'est complètement évacuée en retournant le poids de pression.

Faites attention à ce que la fiche et le cordon d'alimentation ne soient pas entrecrochés par des attaques d'animaux ou par des matériaux métalliques tranchants

- Les dégâts dus à des impacts peuvent provoquer un choc électrique ou un incendie. Veuillez vérifier fréquemment le cordon d'alimentation et la prise.

MESURES DE SÉCURITÉ



Avertissement

Retirez une substance étrangère sur le cordon et la fiche à l'aide d'un chiffon propre.

- Cela peut provoquer un incendie. Veuillez vérifier fréquemment le cordon d'alimentation et la fiche.

N'utilisez pas l'appareil sur un coffre à riz ou une étagère.

- Ne placez pas le cordon d'alimentation entre des meubles. Cela peut provoquer un choc électrique entraînant un incendie.
- Veuillez vérifier fréquemment le cordon d'alimentation et la prise.
- En cas d'utilisation sur du mobilier, faites attention à l'évacuation de la vapeur car cela peut provoquer des dégâts, un incendie et/ou un choc électrique.

Ne placez pas de choses lourdes sur le cordon d'alimentation.

- Cela peut entraîner un choc électrique ou un incendie.
- Veuillez vérifier fréquemment le cordon d'alimentation et la fiche.

Ne changez pas, ne rallongez pas ni ne branchez le cordon d'alimentation sans l'avis d'un expert technique.

- Cela peut entraîner un choc électrique ou un incendie.

Nettoyez la poussière ou toute substance étrangère sur le capteur de température et la cuve de cuisson.

- Cela peut provoquer un dysfonctionnement du système ou un incendie.

Ne branchez pas et ne retirez pas le cordon d'alimentation avec les mains mouillées.

- Cela peut provoquer un choc électrique.

Ne déplacez pas le produit en tirant ou en utilisant le cordon d'alimentation.

- Un court-circuit électrique pourrait provoquer un incendie.

Veuillez contacter un revendeur ou un centre technique en cas d'odeur ou de fumée inhabituelle.

- Débranchez tout d'abord le cordon d'alimentation.
- Puis contactez le revendeur ou le centre technique.

N'utilisez pas l'appareil au-delà de la capacité maximum.

- Cela peut provoquer un débordement ou une panne.
- Ne faites pas cuire au-delà de la capacité mentionnée pour la cuisson d'une soupe au poulet et d'un congé

Ne touchez pas la surface métallique de la cuve de cuisson et le poids de pression après la cuisson et la phase de chauffage.

- Cela peut entraîner des brûlures.
- La vapeur chaude restante peut provoquer des brûlures quand vous appuyez sur le poids de pression durant et juste après la cuisson.

N'utilisez pas le cuiseur près d'un champ magnétique.

- Cela peut provoquer des brûlures ou une panne.

Ne laissez pas tomber le cuiseur et ne le soumettez pas à des chocs.

- Cela peut entraîner un problème de sécurité.

Veuillez vous assurer de débrancher la prise lorsque l'appareil n'est pas utilisé.

- Cela peut provoquer des chocs électriques ou un incendie.
- Utilisez du courant 120V uniquement.

Utilisez le produit sur une surface plane. N'utilisez pas le produit sur un coussin. Veuillez éviter d'utiliser le produit dans un endroit qui n'est pas stable où il risquerait de tomber.

- Cela peut entraîner un dysfonctionnement ou un incendie.
- Veuillez vérifier fréquemment le cordon d'alimentation et la prise.

Veuillez débrancher la prise lorsque vous n'utilisez pas le produit.

- Cela peut provoquer des chocs électriques ou un incendie.

Veuillez utiliser le cuiseur dans le but dans lequel il a été conçu.

- Cela peut provoquer un dysfonctionnement ou une odeur.

Après avoir fini la cuisson, n'essayez pas d'ouvrir le cuiseur de force avant que la vapeur ne soit complètement évacuée.

- La vapeur chaude ou tout autre élément chaud à l'intérieur du cuiseur peut provoquer des brûlures.
- Ouvrez le couvercle supérieur avec prudence après la cuisson afin d'éviter la vapeur et des brûlures présentant un danger.

Ne placez pas l'appareil sur une surface irrégulière ou inclinée.

- Cela peut provoquer des brûlures ou des pannes.
- Faites attention à installer le cordon d'alimentation de façon à ce qu'il passe sans interruption.

Veuillez contacter le service client si le revêtement de la cuve de cuisson s'enlève.

- Il se peut que le revêtement s'use après une longue utilisation.
- Lors du nettoyage de la cuve de cuisson, n'utilisez pas de tampon à récurer dur ou métallique, de brosse, d'abrasifs métalliques etc.

Ne tenez pas le cuiseur par la poignée de la cuve de cuisson

- Cela peut entraîner des problèmes ou être dangereux. Des poignées amovibles sont disposées en bas à droite et sur le côté gauche du cuiseur. Tenez les poignées à deux mains et déplacez-le avec précaution.

Mettez toujours la poignée Lock/Unlock (verrouillage/déverrouillage) sur « Lock » lorsque vous n'utilisez pas l'appareil n'est pas utilisé.

- Cela peut entraîner une déformation due à la pression restante.

Essayez toute l'eau en excès sur le cuiseur après la cuisson.

- Cela peut entraîner des odeurs ou une décoloration.
- Essayez l'eau résultant de la condensation.

Veuillez contacter un revendeur ou un centre technique lorsqu'un bouton du produit ou le produit lui-même ne fonctionne pas correctement.

En cas de coupure de courant durant la cuisson, la vapeur du cuiseur à riz est évacuée automatiquement. La qualité du riz est par conséquent inférieure à la normale.

- Veuillez démarer la cuisson avec la quantité d'eau et de riz indiquée.
- L'eau peut déborder si la quantité d'eau dans la cuve de cuisson dépasse le niveau d'eau recommandé.
- Veuillez démarer la cuisson avec le capot de régulation de la vapeur, complètement mis en place.

Veuillez nettoyer le corps ainsi que les autres parties après la cuisson.

- Après avoir fait cuire de la soupe au poulet, différents plats etc. il se peut que l'odeur soit imprégnée.
- Nettoyez le compartiment du four, la plaque supérieure de chauffage et la cuve de cuisson à chaque fois que vous faites cuire avec l'un d'entre eux.
- Cela peut entraîner une altération ou des odeurs.
- Utilisez un essuie-tout sec ou une éponge pour nettoyer la cuve de cuisson, car les surfaces dures rugueuses ou celles en métal sont abrasives pour le revêtement.
- En fonction des méthodes d'utilisation ou des circonstances propres à l'utilisateur, le revêtement de la cuve de cuisson peut se détacher.
- Veuillez contacter le service client dans ces cas de figure.
- Veuillez ne pas tirer de force l'évent à vapeur propre.

Faites attention lorsque la vapeur est évacuée.

- Ne soyez pas surpris lorsque la vapeur est évacuée.
- Veuillez conserver le cuiseur hors de portée des enfants.

N'utilisez si possible la fonction de chauffage que pour la cuisson de riz blanc. Les autres aliments se décolorent facilement.

Lorsque vous retirez la fiche d'alimentation, ne tirez pas sur le cordon d'alimentation. Veuillez retirer en toute sécurité la fiche d'alimentation.

- Si vous faites prendre un impact au cordon d'alimentation, cela peut entraîner un choc électrique ou un incendie.



NAME OF EACH PART

Name of each part

Soft Steam Cap

Pressure Weight

Always keep it horizontal. It stabilizes steam inside of the oven. Pressure weight is twisted, it release steam.

Automatic Steam Exhaust Outlet (Solenoid valve)

When finished cooking or during warming, steam is automatically released.

Lock/Unlock Handle (Set the handle to lock when cooking or warming the rice)

The handle has to turn to 'Lock' for operation.

Clamp Knob

Turn handle to 'Unlock', and press Clamp knob to open.

Control Panel



Accessories



USER MANUAL



Rice Scoop

Name of each part

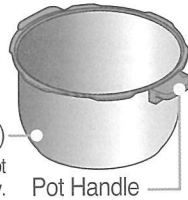
Top Cover Assy

Cover Packing

Inner Pot(Oven)

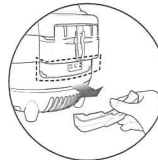
Place the inner pot into the body properly.

Pot Handle

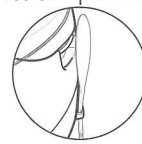


Dew Dish

Empty the water out of a dew dish after cooking or keep warming. Leaving the water in the dew dish results in bad smell.



Rice Scoop holder



Power Cord

Power Plug

Temperature Sensor



Rice Measuring Cup



Cleaning Pin
(Attached on the bottom of the unit)



HOW TO CLEAN

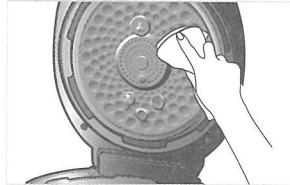
- To prevent foul odor clean the top cover assy after the rice cooker has cooled and the rice cooker is unplugged
- Body and cover should be cleaned with a dry dish towel. Do not use betel while using rice cooker, starch can remain. No effect on health.
- Do not put materials like screws into holes of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

Inner Pot



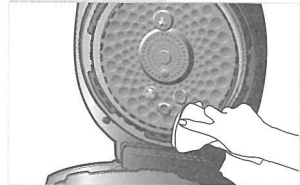
Wipe the water on the outside and bottom of the Inner Pot. A rough sponge, a brush or an abrasive can cause scratches on the coating. Use a dishwashing liquid and a soft cloth or a sponge.
 ※ Keeping the contact area of the Inner Pot with the pressure packing always clean, increases the product's durability.

Inner Pot Lid



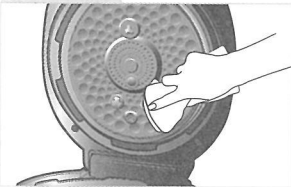
Wipe any water on the Inner pot lid with a well wrung dish cloth. Clean the Inner Pot with care as it has a metallic edge.

Pressure Packing



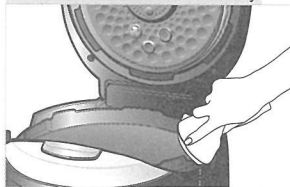
While cleaning, make sure the pressure packing is well in place. Clean it by wiping it gently. If the pressure packing partially hangs off, press the part that is hanging back into its original position with your fingers.

Steam Vent



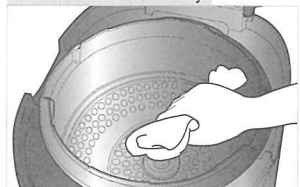
Keep clean the Steam Vent before and after use.

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.

When lid does not close perfectly

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



1. Please check if the inner pot is placed correctly inside of the rice cooker.
2. To close the lid, turn the handle to unlock position as shown in the picture on the right.



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

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.

- If the lamp does not turn on, it would not operate "Cook" and "Preset" buttons. Make sure the handle is located at "Lock".



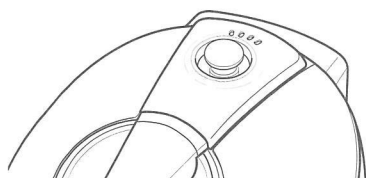


HOW TO CLEAN

How to clean the pressure weight nozzle.

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.

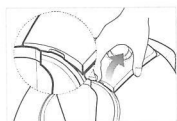


How to disassemble the pressure weight

- ▶ After the Lock/Unlock handle is locked (located on "Lock") turn the pressure weight counterclockwise while pulling it up, and pull it out.
- ▶ Punch the clogged valve hole with the cleaning pin and reassemble it by turning it clockwise.
- ▶ When the pressure weight is properly assembled, it can freely be turned.

How to clean the soft steam cap

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



- 1 Detach the soft steam cap like the picture.



- 2 Press the hook in the back, and follow the arrow to detach and clean. Make sure you clean frequently with a sponge or a neutral detergent.
 - ※ When fitting the rubber packing into the plate, please make sure the packing is facing the correct direction.

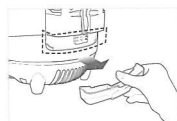


- 3 Assemble the vent so that it fits into the groove perfectly.

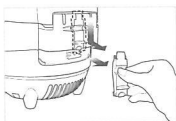


- 4 After you attach the soft steam cap to fit into the groove, press 'A' part firmly to assemble the soft steam cap into the product.

How to clean dew dish



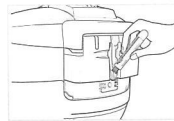
- 1 Separate dew dish.



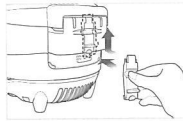
- 2 Separate the drain ditch cap and dew dish with a neutral detergent.



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



- 4 Clean the drain ditch cap with brush kit.

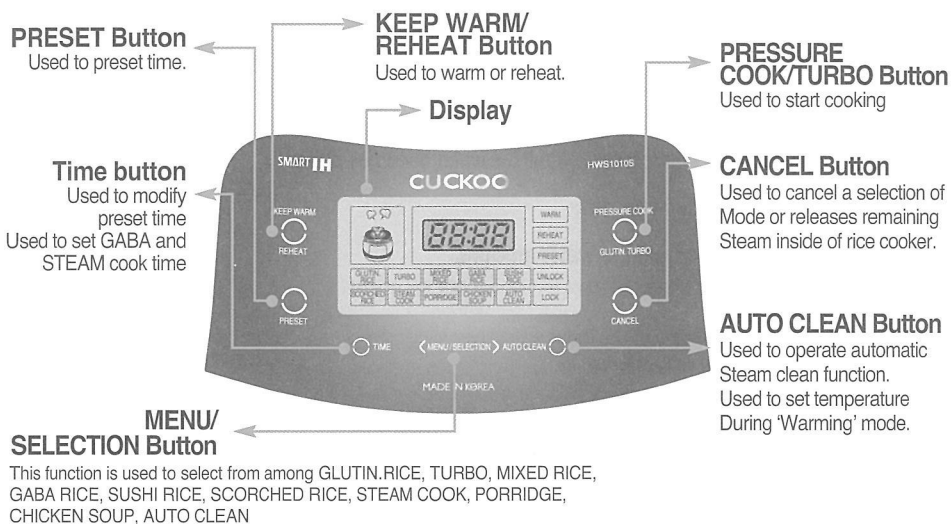


- 5 Securely put in the dew dish after cleaning.

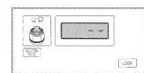
FUNCTION OPERATING PART / ERROR CODE AND POSSIBLE CAUSE



Function Operating Part



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



<Standby condition screen>

Error Code and Possible Cause

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

- LJ** When the inner pot is not placed into the unit.
- E_x** Problem on temperature sensor.
- E.F** Problem on fan motor.
- EO1** When pressing the "PRESSURE COOK" and "PRESET" button, while the lid handle is on "Unlock"
Turn the lid handle "Lock"
- EO3** When boiling only water.
- E do** It appears on the display when you press "PRESSURE COOK" or "PRESET" button again, or if the Cooking has finished and you've never ever turned the handle to "Unlock", It can be by turning handle "Unlock" and then turn to "Lock"
- E_P** Problem on environment sensor.
- E_wF** **E_eP** Problem on micom memory.
- H_P** **H_F** This code indicates the function of checking for abnormality of power of product.



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
 - GLUTIN.RICE, TURBO, SCORCHED RICE : Adjust water level to the water scale for 'GLUTINOUS'. GIUTIN.RICE can be cooked to max 10 servings, TURBO to max 6 servings, SCORCHED RICE to max 4 servings.
 - MIXED RICE, SUSHI RICE : Adjust water level to the water scale for 'MIXED RICE'. Mixed Rice and SUSHI RICE can be cooked to max 8 servings.
 - GABA RICE : Adjust water level to the water scale for 'GABA RICE'. GABA Rice can be cooked to max 6 servings.
 - THICK PORRIDGE : Adjust water level to the water scale for 'THICK PORRIDGE'. Thick Porridge can be cooked to max 2 Cups.
 - THIN PORRIDGE : Adjust water level to the water scale for 'THIN PORRIDGE'. Thin Porridge can be cooked to max 1.5 Cups.

※ 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 the each menu.(Refer to page 18)

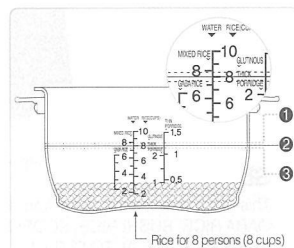
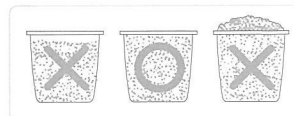
6 Put the inner pot into the main body and close the topcover.

Put the inner pot correctly.

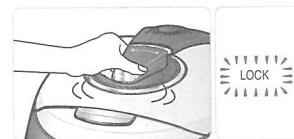
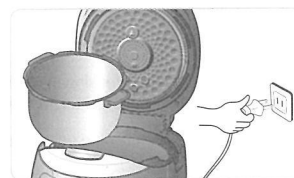
- ▶ If there is any external substance on the temperature sensor or the bottom of the inner pot, wipe it off before putting the pot into the main unit.
- ▶ Top cover will not close if the inner pot is not placed correctly in the main body (Place the inner pot to the corresponding parts of the main body)

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 "E0 I" is shown in the screen.
- ※ If you want to select another function while cooking, push cancel button.
- ▶ If 'E do' mark shows up in other instance, turn cover handle to "Open" direction, and turn it toward "Lock". Then the cooker will work normally. (The operation of cover lock sensing device can be checked.)
- ※ Note : This instruction is not applicable if cover handle is turned toward "Open" direction once or more after cooking was completed in previous cooking.



- 1 When you want to cook the old rice or want the soft rice : pour more water than the measured scale
- 2 Glutinous Rice for 8 persons (8 cups) : Set the water to scale 8 of "GLUTINOUS"
- 3 For overcooked rice : pour less water than the measured scale
- 4 When rice is undercooked or firm/hard: It is caused by differences in rice varieties or water content (old rice). In this case, please add 1 ~ 10% of more water.

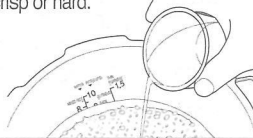



FOR THE BEST TASTE OF RICE



Cook tasty rice with Cuckoo pressure rice cooker

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

<p>Use the measuring cup!</p> <p>Pour the water until water level marking in the inner pot!</p>	<ul style="list-style-type: none"> • When measuring the rice, Use the measuring cup. (The amount of the rice may vary depending on the quality of the rice.) • Place the inner pot on a flat surface and adjust the water to water level in the inner pot. 	<p>When the proportion between the amount of rice is not proper, rice can be crisp or hard.</p> 
<p>How to keep the rice</p>	<ul style="list-style-type: none"> • 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. • 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. 	<p>When the proportion between the amount of rice is not proper, rice can be crisp or hard.</p>
<p>It's better to set the preset time shortly.</p>	<ul style="list-style-type: none"> • If possible, do not use the preset time function if rice is too dry and pour more water more. 	<ul style="list-style-type: none"> • If you set "Preset" over the 10 hours or "Preset" dried rice, rice can be crisp or half cooked. Even worse condition, rice can be cooked different tastes each level. • If the preset time is longer, the melanoizing effect could be increased
<p>It's better to set the Keep warming time shortly.</p>	<p>It's better to set the keep warming in 12 hours.</p> 	<p>If rice is kept warm for a long period of time, rice color will change, and can cause odor.</p>
<p>Keep the product clean.</p>	<ul style="list-style-type: none"> • Clean the product often. (Especially clean the top of the cover for external substance.) 	<p>Wipe the top cover heating part well for any rice or external substance.</p>

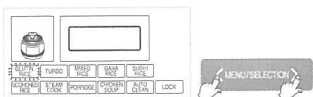


HOW TO COOK

1

Choose menu with 'MENU/SELECTION' button.

- Please keep "Pressure weight" horizontal.
- Each time 'MENU/SELECTION' button is pressed, the selection switches in the sequential order, GLUTIN.RICE →TURBO→MIXED RICE→GABA RICE→SUSHI RICE→SCORCHED RICE→STEAM COOK→PORRIDGE→CHICKEN SOUP→AUTO CLEAN.
- If the button is pressed, repeatedly, the menu switches continuously in sequential order.

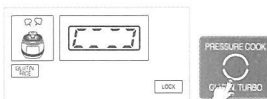


ex) In case of selecting GLUTIN.RICE.

2

Start cooking by pressing Pressure Cook/Turbo button.

- You must turn lid handle to lock before cooking. Then press the Pressure Cook/Glutin Turbo button.
- If lid handle is not turned to 'Locked', alarm sound with "E0 1" will be displayed.



ex) In case of cooking Glutinous.

3

Cooking thoroughly

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

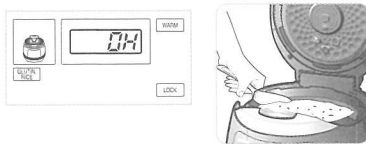
ex) In case of 14minutes left.



4

The end of cooking

- When cooking is completed. Warming will start with the buzzer sounds.
- 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

Menu	GLUTIN RICE	TURBO	MIXED RICE	SUSHI RICE	GABA RICE	PORRIDGE (THICK)	PORRIDGE (THIN)	SCORCHED RICE	STEAM COOK	CHICKEN SOUP	AUTO CLEAN (Steam Cleaning)
Cooking Capacity	2-10 persons	2-6 persons	2-8 persons	2-8 persons	2-6 persons	1 ~ 2 cups	0.5 ~ 1.5 cups	2-4 persons	See detailed guide to cooking by the menus.	1 chicken (About 1kg)	Pour water up to the line 2 for GLUTIN.
Cooking Time	Approx. 26-38min	Approx. 13-25min	Approx. 41-60min	Approx. 34-48min	Approx. 42-62min	Approx. 85-111min	Approx. 88-143min	Approx. 36-42min		Approx. 90min	Approx. 19min

※ After cooking chicken soup and steam cook etc, the smell may permeate into the unit, use the Unit after cleaning the rubber packing and lid part according to page 13~14.

※ Cooking time by menus may vary to some degree depending on the using environment of the product.

HOW TO COOK



How to use the cooking menu

GLUTIN RICE	When you want to have sticky and nutritious white rice	SUSHI RICE	When you want to have a little more sticky and nutritious white rice than Glutinous rice.
MIXED RICE	This menu is used to cook a variation of mixed rice or brown rice.	GABA RICE	Used to cook germinated brown rice.
SCORCHED RICE	Used to cook Nu Rung Ji (scorched rice).	STEAM COOK	This menu is used to cook various dishes by setting a time manually.
PORRIDGE	For cooking porridge.	Chicken Soup	This menu cooks chicken soup automatically.
AUTO CLEAN (Steam Cleaning)	This menu is used to eliminate smell soaked after cooking or warming.		
Turbo function for GLUTIN RICE	<ul style="list-style-type: none"> Pressing twice "Pressure Cook/Glutin.Turbo" twice will switch to quick cooking and shorten the cooking time. (It takes about 13 minutes when you cook the Glutinous rice for 2 persons.) Use this turbo cooking function only for cooking rice for less than 6 persons. (The condition of the rice will not be good for more than 6 persons) The turbo cooking function is allowed up to 6 persons. If you soak the rice in water for about 20 minutes before cooking the rice and then cook the rice in turbo cooking course, the rice will taste good. 		

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

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 AUTO CLEAN button in standby mode, press "PRESSURE COOK/GLUTIN. TURBO" button.

Melanizing 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, melanizing is more serious at the "Preset cooking" than just "Cooking". It does not mean malfunction.

* When mixing other rice with Glutinous, Melanizing effect could increase more than "Glutinous Rice" setting.

HOW TO USE STEAM COOK FUNCTION

- Coupling Handle toward " " (Lock), and press the MENU/SELECTION button to select STEAM COOK.

▶ When the STEAM COOK menu is selected, the time is displayed on the Display.
- Set the cooking time with the TIME button.**

 - Press the TIME button, and the time for STEAM COOK will be increased by five minutes.
 - If you keep pressing it, the time turns into Nonstop.
 - The time for STEAM COOK is adjustable from 10 to 90 minutes.
- Press the PRESSURE Cook button.

what is Blackout compensation

- This product remembers and maintains previous settings 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 canceled.



MY MODE (Cuckoo Customized Taste Function)

What is “MY MODE”?

While cooking, you can control the heating temperature (both high and low) depending on your preference. Initialization is set up “2:0” get step by step as the case may be.

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

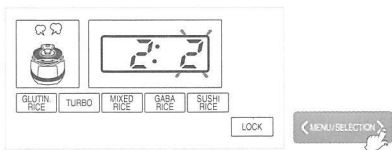
How to use “MY MODE”

1 “MY MODE” setting screen



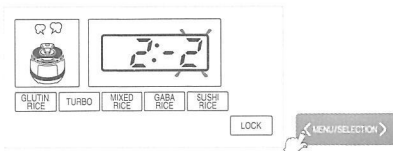
Press the Auto Clean button in the waiting mode for 3 seconds to go to Keep warm temperature setting mode.
Press the Auto Clean button 2 times to enter the customized taste setting mode.

2-1 High level mode



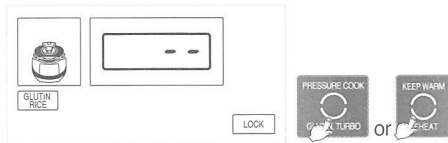
Push the ‘MENU/SELECTION’ button, then the screen will be changed as above picture.
(0→1→2→2→-1→0)

2-2 Low level mode



Push the ‘MENU/SELECTION’ button, then the screen will be changed as above picture.
(0→-1→-2→2→1→0)

3 Setting completed screen after



press the Pressure Cook/Glutin Turbo or Keep Warm/Reheat button to save the set value and return to waiting mode.
(If you press ‘CANCEL’ or do not press a button within 7 seconds, the function will deactivate and return to the standby mode.)

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

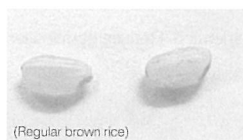
HOW TO USE "GABA Rice (Brown rice)"



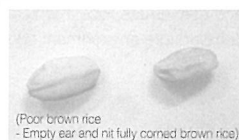
What is Germinated Brown rice?

- ▶ Brown rice has richer nutrients than polished rice. However, brown rice is rather tough and 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?



(Regular brown rice)



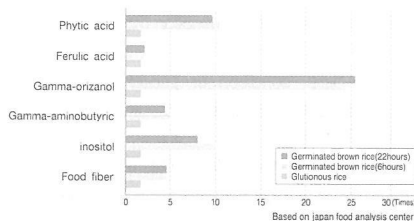
(Poor brown rice
- Empty ear and not fully corned brown rice)

- 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 Butyric Acid)
 - GABA promotes metabolism in liver and kidneys, suppresses neutral fat, lowers blood pressure, promotes metabolism in brain cells - these effects have been proven by medical science.



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

- ▶ Phytic acid 10.3Times
- ▶ Ferulic acid 1.4Times
- ▶ Gamma-orizanol 23.9Times
- ▶ Gamma-aminobutyric 5Times
- ▶ Inositol 10Times
- ▶ Food fiber 4.3Times

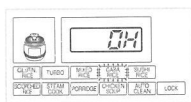


HOW TO USE “GABA Rice (Brown rice)”

Using “GABA Rice” Menu

- 1 In order to promote germination, soak brown rice for 16 hours in water.
Method of Pre-germination
- ▶ Put washed brown rice in an appropriate container, pour sufficient water to soak the rice.
 - ▶ Pre-germination shall not exceed 16 hours. Make sure to wash rice clean with flowing water before using “GABA 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”.



※ First setting time 0H(0 Hours)

- ▶ When the “GABA Rice” is selected, “0H” is indicated in the display.

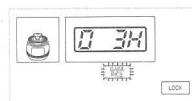
- 3 Press “Time” button to set time.

1. Pressing “Time” button changes germination time by 3hours.

2. “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, “0” indicator will show the remaining time.

Precautions for “GABA Rice” Cooking

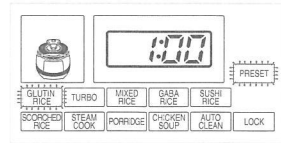
- 1 If smaller germ is preferred, omit pre-germination process. Select “GABA Rice” menu, set-up appropriate germination time, and start cooking (nutrient ingredients do not vary significantly by the size of germ).
- 2 During hot seasons, longer germination time may generate odor. Reduce germination time.
- 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 ‘0H’.
- 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.



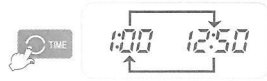
HOW TO PRESET TIMER FOR COOKING

HOW TO USE PRESET

- 1 Turn the lid handle to the lock position and a lock icon will be displayed on the screen. Then press the 'PRESET' button.**
 - ▶ Set the preset time 7 seconds after pressing the PRESET button.
 - ▶ When it is in KEEP WARM mode, press CANCEL to exit KEEP WARM mode, then select your desired preset time.



- 2 Press the TIME button to set the preset time.**
 - ▶ Each time you press the TIME button, 10 minutes are added to the preset time.
 - ▶ Preset time ranges from 1 hour to 12 hours and 50minutes.



- 3 Press the MENU/SELECTION button to select the menu.**
 - ▶ GABA rice option cannot be preset with 3H setting. If you want to preset, select the 0H.
 - ▶ STEAM COOK option can be preset after setting the time for the option. When the set time is longer than 60 minutes, the preset time will be set as 2 hours.
 - ▶ If you do not specify a separate menu, it will be automatically booked with the previously memorized menu.

- 4 Press the PRESSURE Cook button.**
 - ▶ After pressing the preset button, if you don't operate in 7 seconds, the preset mode will start automatically.
 - ▶ When the preset mode begins, the preset light will stop blinking and the preset time will go down by minute until it starts the preset cooking. (While the preset cooking continues, the ":" sign between the hour and minute will blink.)



- ▶ The preset time displayed on the screen is the remaining time until completed cooking. (The completion time may vary depending on either the use condition or the cooking capacity.)

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.
 - ▶ Washing and pressing may result in the accumulation of precipitated starch, which may occur during pre-cooking. Do not rinse the dishwasher with flowing water, or reduce the cooking capacity to reduce the degree of squeezing.
- 2 The change of preset time**
 - ▶ Press "cancel" button for more than 2 seconds and restart it to change the preset time.

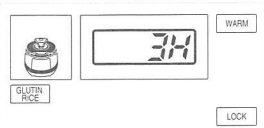


TO KEEP COOKED RICE WARM AND TASTY

Having a meal

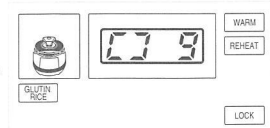
- ▶ If you want to have warm rice, press the “Keep warm/Reheat” button. Then “Reheat” function will be started and you can eat fresh rice in 9 minutes.

<Keep warming>



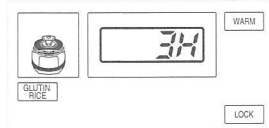
“3H” on display means that the cooked rice has been keep warm for 3 hours.

<Reheating>



The remaining reheat time will show in minutes while the Keep Warm light is blinking with the “079” sign on display twirling.

<Finishing reheat>



When reheating is done, Keep Warm function will start with the voice that says “3H”, and The amount of time that the Keep Warm has been functioning will be displayed.

- ▶ The frequent use of the “Reheat” function may cause the cooked rice to be discolored or dried. Use it once or twice per day.
- ▶ If a separate heating appliance or gas burner is used to cook rice, put the cooked rice into the cooker and press the “Keep Warm/Reheat” button to keep the rice warm. At this time, “OH” 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 “E01”. At this time, reheating will be cancelled, and heat preservation will proceed.

Cautions for Keeping Warm

It will be hard to open the lid during warming or right after it has finished cooking. So push the pressure weight to the side and allow the steam to release.

Make sure the handle is in the “Lock” position during warming or reheating.

It 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)

Do not keep the scoop inside the pot while warming the rice. When using a wooden scoop it can create serious bacteria and odors.

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.

After 24 hours of heat preservation, the lamp of heat preservation time lapse blinks, indicating that long time has passed in heat preservation condition.

The mixed and brown rice cannot be in such good condition as white rice while in warm function due to their characteristics. Therefore do not keep mixed and brown rice in function for a long period of time.

Do not 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.)

When odors are rising during the warming mode

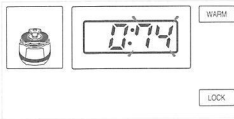
- ▶ Clean the lid frequently. It can cause bacteria and odors.
- ▶ Even though exterior looks clean, there might be germs and it can cause odor so please be sure to use automatic sterilization (steam cleaning) menu for cleaning. Clean the inner pot completely after automatic cleaning function is done. (refer to 19)
- ▶ After you cook soups and steamed dishes, clean the inner pot properly to prevent rice from smelling.



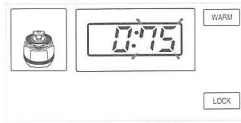
TO KEEP COOKED RICE WARM AND TASTY

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.

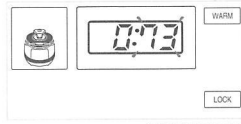


1 Press the Auto Clean button over 3 seconds in the waiting mode to enter the Keep warm temperature setting mode.



2 -1 Press MENU/SELECTION button so that the display shifts

74 → 75 → 76 → 77 →
78 → 79 → 80



3 After setting the desired temperature, press PRESSURE COOK or KEEP WARM/REHEAT button to automatically input the selected temperature and enter the waiting mode (If you press Cancel or do not operate for 7 seconds, setting will be canceled and you will go back to the waiting mode.) (When you press the Auto Clean button, you will enter the customized Keep Warm setting mode without saving the changed value.)



2 -2 After setting the desired temperature, press PRESSURE COOK or KEEP WARM/REHEAT button to automatically

74 → 73 → 72 → 71 → 70 → 69

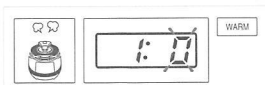
* Note: The reference temperature programmed when the product is shipped may differ from the Instruction.

Device Temperature Control

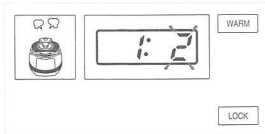
1. When you smell bad odors and the rice is too watery : The keep warm temperature is too low. In this case, increase the "KEEP WARM" temperature by 1~2°C.
2. When the rice has a yellowish color or is too dry : The keep warm temperature is too high. In this case decrease the "KEEP WARM" temperature by 1~2°C

How to operate My Mode function.

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



1 Press the Auto Clean button for 3 seconds in the waiting mode to go to Keep warm temperature setting mode. Press the Auto Clean 1 times to enter the customized Keep Warm setting mode.



2 Press the MENU/SELECTION button so that the display shifts (0 → 1 → 2 → -2 → -1 → 0)



3 Set the desired value and press PRESSURE COOK or KEEP WARM/REHEAT button to automatically input the set value and enter the waiting mode. (When you press the Auto Clean button, you will enter the customized taste setting mode without saving the changed value.)

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.

CHECK BEFORE ASKING FOR SERVICE

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

Case	Check point	Do the following
When the rice is not cooked.	<ul style="list-style-type: none"> • "Pressure Cook/Turbo" button is pressed? • Is there power cut while in cooking? 	<ul style="list-style-type: none"> • Press the "Pressure Cook/Turbo" button once. And check "  " sign on the display. • Blackout backup power source for the Rice Cooker, see page 19.
When the rice is not well cooked.	<ul style="list-style-type: none"> • Did you use the measuring cup for the rice? • Did you put proper amount of water? • Did you rinse the rice before cooking? • Did you put rice in water for a long time? • Is the rice old or dry? 	<ul style="list-style-type: none"> • Refer to page 16~17. • Add water about half the notch and then cook.
Bean(other grains) is half cooked.	<ul style="list-style-type: none"> • Is bean (other grains) too dry? 	<ul style="list-style-type: none"> • Soak or steam beans and other grains before cooking in the pressure cooker in order to avoid partially cooked beans or grains. Beans should be soaked for 2-minutes or steamed for 2-minutes prior to cooking, depending on your taste.
Rice is too watery or stiff.	<ul style="list-style-type: none"> • Is the menu selected correctly? • Did you properly measure water? • Did you open the top cover before cooking was finished? 	<ul style="list-style-type: none"> • Select the correct menu. • Properly measure water. • Open the top cover after cooking finished.
When the water overflows.	<ul style="list-style-type: none"> • Did you use the measuring cup? • Did you use proper amount of water? • Is the menu selected correctly? 	<ul style="list-style-type: none"> • Refer to page 16~17.
When you smell odors while warming.	<ul style="list-style-type: none"> • Did you close the top cover? • Please check if the power cord is plugged. • Did it warm over 12 hours? • Is there any other substance such as rice scoop or cold rice? 	<ul style="list-style-type: none"> • 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 _ t" signs show up.	<ul style="list-style-type: none"> • Temperature sensor or fan motor does not work properly. 	<ul style="list-style-type: none"> • Unplug the power cord and call the Service center.
Warming passed time mark blinks during keeping warm	<ul style="list-style-type: none"> • 24 hours has not passed yet after keeping warm 	<ul style="list-style-type: none"> • This function alarms if the rice remained warm for more than 24 hours.
If "Edo" sign is appears.	<ul style="list-style-type: none"> • 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'. 	<ul style="list-style-type: none"> • It can be solved by turning handle to 'Unlock' and then turn to 'Lock'.

CHECK BEFORE ASKING FOR SERVICE

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

Case	Check point	Do the following
When the button cannot operate with "L J"	<ul style="list-style-type: none"> • Is the inner pot inserted? • Check the rated voltage? 	<ul style="list-style-type: none"> • Please insert inner pot. • This product is 120V only.
When the Pressure- "Cook/Turbo" Timer button does not operate with "E O I"	<ul style="list-style-type: none"> • Did you turn the Lock/Unlock Handle to "Lock" • Is "pressure" lamp on? 	<ul style="list-style-type: none"> • Please turn the "Lock/Unlock" handle to "Lock".
When the rice is badly sticky.	<ul style="list-style-type: none"> • Is there any rice or any other alien substance on the temperature sensor or the bottom surface of the inner pot? 	<ul style="list-style-type: none"> • Clean all the alien substances on the temperature sensor or the bottom surface of the inner pot.
When you smell after and before cooking?	<ul style="list-style-type: none"> • Did you clean it after cooking? 	<ul style="list-style-type: none"> • Please clean it after cooking.
When the top cover cannot be closed.	<ul style="list-style-type: none"> • Is the Locked/Open handle on the top cover set to 'Locked'? • Is there hot food in the inner pot? • Is the inner pot correctly inserted in the main body? 	<ul style="list-style-type: none"> • Please turn the Locked/Open handle to 'Locked'. • Make the pressure weight tilted and then close the cover • Insert the inner pot properly.
When "E L U", "O O" are shown on the LCD by turns.	<ul style="list-style-type: none"> • Micom power is out. 	<ul style="list-style-type: none"> • Please cut the power and contact customer service.
When "E L E", "O O" are shown on the LCD by turns.	<ul style="list-style-type: none"> • The sensor is broken. 	<ul style="list-style-type: none"> • Please cut the power and contact customer service.
"E L F" mark shows up during the product operation	<ul style="list-style-type: none"> • Micom memory is out. 	<ul style="list-style-type: none"> • Please cut the power and contact customer service.
"H F 2" sign is displayed during the warming or "H P 2" sign is displayed during the cooking.		<ul style="list-style-type: none"> • This function checks to see if power or product has abnormality. If the mark shows up continuously, contact customer service.

CHECK BEFORE ASKING FOR SERVICE

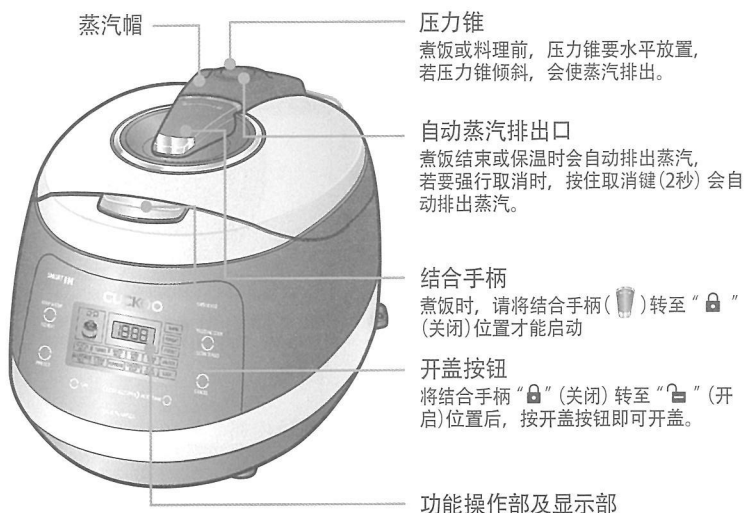
▼ If there is a problem with your cooker, check the following details before requesting service to your dealer. Sometimes the cooker may not operate as desired if used incorrectly.

Case	Check point	Do the following
When cannot turn to "Unlock".	<ul style="list-style-type: none"> • Did you turn the "Lock/Unlock" handle while cooking? • Did you turn the "Lock/Unlock" handle before exhausting steam perfectly? 	<ul style="list-style-type: none"> • Don't open the top cover while cooking. If you want to open top cover while cooking, press the "Cancel" button more than 2 seconds and release the steam. • Pull the pressure handle to the side once and allow the steam to release.
When the top cover cannot open although the Lock/Unlock handle is turned to "Unlock".		<ul style="list-style-type: none"> • Because of the pressure. • Pull the pressure handle to aside once and exhaust the steam perfectly.
When the steam exhausted between the top cover.	<ul style="list-style-type: none"> • Is there an external substance on the packing? • Is packing too old? 	<ul style="list-style-type: none"> • Clean the packing with duster. • Keep the packing clean. • If the steam is exhausted through the top cover, please power off and contact the service center and dealer. • Packing life cycle is 12 month, please replace the packing per 1 year.
When the "Cancel" button does not operate while cooking.	<ul style="list-style-type: none"> • Is the inner pot hot? 	<ul style="list-style-type: none"> • Keep pressing the "Cancel" button for 2 seconds for safety reason if you want to cancel while cooking. • Be careful of hot steam emission or hot contents spattered from the automatic steam outlet during cancellation.
When you hear weird noises during cooking and warming	<ul style="list-style-type: none"> • Is there a wind blowing sound when cooking the rice? • Is there a "Chi" sound when warming the rice? 	<ul style="list-style-type: none"> • This is the sound of the fan motor to cool the internal parts. This is normal. • The "Chi" sound during the warming process is the sound of IH cooker operating. This is normal.
Brown rice is not germinated properly	<ul style="list-style-type: none"> • Does the amount of rice exceed the specified maximum capacity? • Is the brown rice too old? 	<ul style="list-style-type: none"> • Put the specified maximum capacity of brown rice. • Old rice or contaminated rice may not be germinated properly. (Refer to page 21)

产品部件名称



产品部件名称(外部)



附属品

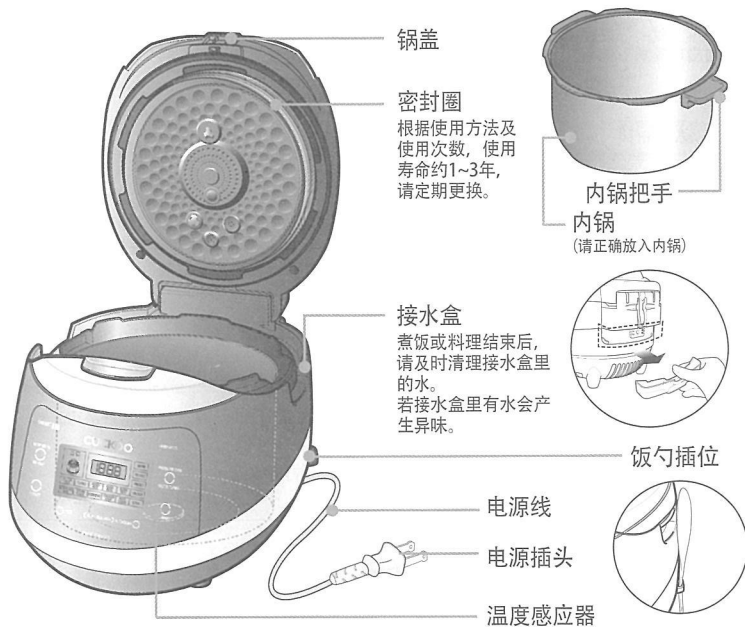


使用说明书指南



饭勺

产品部件名称(内部)



量杯



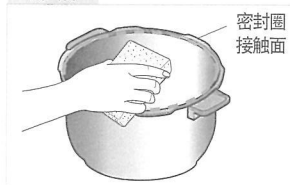
透气针
(实物附着于产品底部)



清洁保养方法

- 不及时清理时会产生异味，特别是锅盖要及时清理。
(拔掉电源，等散热后再清洗)
- 机体或锅盖的水分要用干抹布擦净。请勿使用化学物品。
- 使用中分离式内锅盖或内锅内部因粘有米汤可能会产生薄膜，但对卫生没有影响。

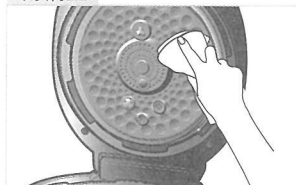
内锅



内锅底部及外侧表面水分等异物要擦净，请勿使用钢丝球、铁刷、研磨剂等清洗，请用洗涤剂 and 海绵。

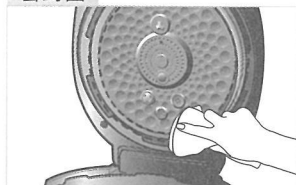
※密封圈接触面要保持清洁。

内锅盖



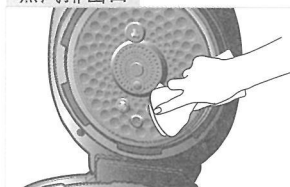
内锅盖表面有米汤时，请用干抹布擦净，内锅盖中央为金属材质，要轻轻擦净。

密封圈



清理密封圈时不要拆卸密封圈，要用柔软抹布擦净，如出现部分脱落时，用手指按回原位。

蒸汽排出口



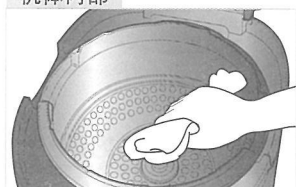
使用前清理蒸汽排出口时要轻轻擦拭，避免堵塞。请勿强行拆卸，如出现异常请及时拨打售后服务电话。

机体积水部



煮饭完成后产品积水部的水请用干抹布擦净。

机体内部



温度感应器表面粘有异物时，要轻轻擦拭避免受损。

锅盖不易盖上时注意事项

不要强行盖锅盖，否则产品可能会受损。锅盖不易盖上时，请确认以下事项。











1. 内锅是否正确放置于机体内。
(内锅把手要放置于机体两侧槽内)
2. 结合手柄要转至开启位置。



3. 内部有易产生蒸汽或热水时不易盖上锅盖，此时先推动压力锥后盖上锅盖并将结合手柄转至关闭位置。

结合手柄使用方法

1. 煮饭或料理时盖好锅盖，将结合手柄转至“”（关闭）位置。此时功能显示部显示“LOCK”提示，是表示产品可工作的安全装置。
2. 煮饭完成后将结合手柄从“”（关闭）转至“”（开启）位置然后按锅盖开启按钮打开锅盖。
产品内部蒸汽未完全排出时，结合手柄不易从“”（关闭）转至“”（开启）位置，不要强行转动结合手柄，推动压力锥等蒸汽完全排出后再操作。
3. 开启锅盖或关闭时，将结合手柄完全置于“”（开启）位置。
功能操作部未显示“LOCK”提示时，产品不能工作，请将结合手柄完全转至“”（关闭）位置。
• 锅盖结合手柄完全转至“”（关闭）位置时亮起关闭指示灯。





压力锥清洁方法

压力锥 ←

异物会堵塞压力锥蒸汽排出口，不能自动清除，使用前、后，请用透气针清理蒸汽排出口。
※压力锥的形状因设计改进会有所差异。

→ 蒸汽帽

煮饭或料理结束后，要经常清洗蒸汽帽。清洗时，请用中性洗涤剂及海绵清洗。



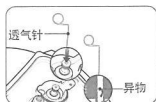
<压力锥/蒸汽排出口的清洁方法>



① 将结合手柄转至“”（关闭）位置状态下，将压力锥提起向箭头方向（逆时针）卸下即可。



③ 用透气针清洁孔内异物后，将压力锥向箭头方向（顺时针）安装即可。
④ 压力锥完全安装到位后，才可自由转动。



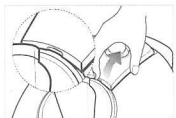
② 使用透气针（附着于产品底部）清理孔内异物。
※透气针仅用于清理压力锥蒸汽排出口，其他孔是安全装置，严禁使用透气针。

内锅·部件 ▶ 请用中性洗涤剂和海绵清洗。



蒸汽帽清洁方法

煮饭或料理结束后，请勿触摸蒸汽帽，小心烫伤。



① 用手指扣住蒸汽帽前端槽后，向上提起卸下蒸汽帽。



② 按住锁扣向箭头方向分离后，用中性洗涤剂和海绵清洗，清洗完后按顺序安装即可。
※安装密封圈时注意方向，先对准安装槽后安装。

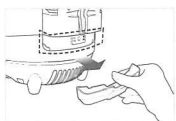


③ 安装蒸汽帽时，如图所示向下按下蒸汽帽直至完全安装到位。

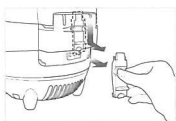


④ 安装蒸汽帽时，如图所示向下按下蒸汽帽直至完全安装到位。

接水盒/排水槽清洁方法



① 分离接水盒。



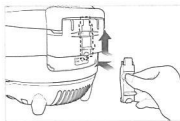
② 拖住排水槽盖把手向下一按即可分离。



③ 要用洗涤剂及海绵清洗。



④ 沁图要用毛刷清理排水槽。

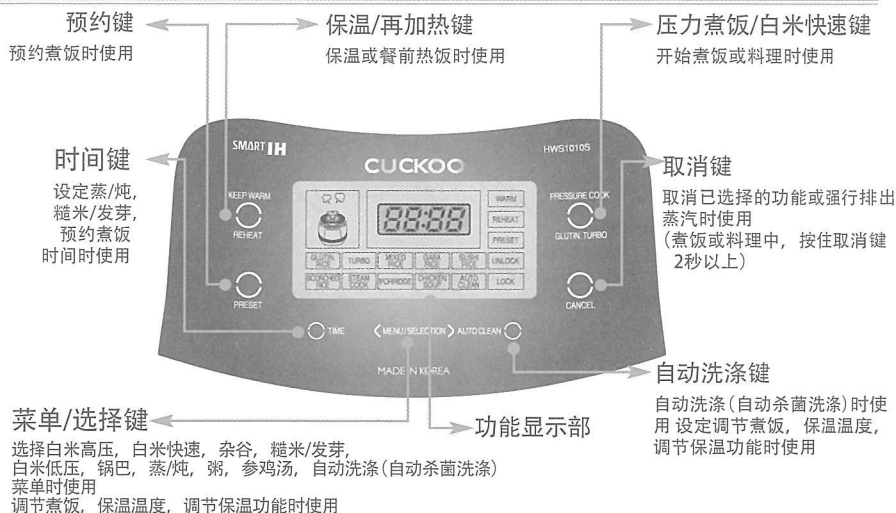


⑤ 清理后将排水槽盖如图向箭头方向安装到位后，安装接水盒。



功能操作部的名称及作用/ 显示部显示异常时的检查方法

功能操作部的名称及作用

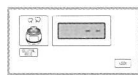


※插入电源后无动作时, 显示屏显示待机状态, 如图。

(待机画面的菜单, 时间, 调节饭味阶段是根据使用者的设定而显示)

※功能操作时, 按取消键将自动返回待机状态。

※按键力度以听到响声为准, 产品的形状和颜色因设计改进会有所变化, 恕不另行通知。



《待机画面》

显示部显示异常时的检查方法

错误操作或产品出现异常时, 会按以下方式给予警报。

在正常操作使用或处理后仍不能排除故障时, 请按打售后服务电话咨询。



无内锅时显示。



温度感应器出现异常时显示。



冷却扇异常时显示。



未正确转动锅盖结合手柄状态下, 按压力煮饭/白米快速键, 保温/再加热键, 预约键时显示, 请将锅盖结合手柄转至“关闭”位置, 此时关闭指示灯亮起。



持续煮水或产品异常时显示。



煮饭或料理完成后, 在保温状态下, 未将锅盖结合手柄转至“开启”位置而在待机状态下再次按煮饭键, 或按预约键时显示。此功能是确认结合手柄的感应装置, 将锅盖结合手柄转至“开启”位置后, 再次转至“关闭”位置即可。如仍无法解决问题, 请咨询售后服务中心。



环境感应器异常时显示。请咨询售后服务中心。



内存器异常时显示, 请咨询售后服务中心。



电源或产品异常时的检测功能, 请咨询售后服务中心。

煮饭前准备事项



1 洗净内锅，擦干水分

- ▶ 请用柔软的抹布清洗内锅。
- ▶ 使用粗质抹布清洗内锅时容易把内锅内外部的喷涂脱落。

2 按人数用量杯计量米量后放入容器

- ▶ 米量以量杯水平面为基准等于1人份量。
(例：3人份时米量为3杯，6人份时米量为6杯)

3 请将米淘洗干净

4 淘米放入内锅

5 根据菜单调整水量




- ▶ 内锅要水平放置，以内锅水刻度为准调整水位。
- ▶ 内锅上的刻度是水和米倒入时的刻度。
- ▶ 水位调整方法
 - 白米高压，白米快速，锅巴：以“白米高压”水刻度为基准调整水量。
白米高压最多可做10人份。
白米快速最多可做6人份，锅巴最多可做4人份。
 - 白米低压，杂谷：以“杂谷”水刻度为基准调整水量。白米低压最多可做8人份，杂谷最多可做8人份。
 - 糙米/发芽：以“糙米/发芽”水刻度为基准调整水量。糙米/发芽最多可做6人份。
 - 粥(稠粥)：以“稠粥”水位刻度为基准调整水量。稠粥最多煮2杯。
 - 粥(稀粥)：以“稀粥”水位刻度为基准调整水量。稀粥最多煮1.5杯。

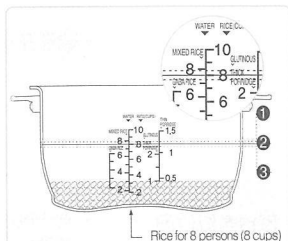
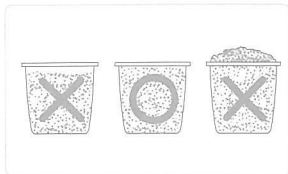
※大豆等干硬的豆类类应煮熟或充分浸泡后，选择杂谷菜单进行煮饭。根据杂谷的种类略有夹生现象。

6 插入电源后放入内锅

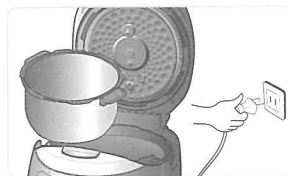
- ▶ 内锅外侧底部粘有米粒或异物时影响煮饭或产品可能会受损。
- ▶ 内锅未完全放置于机体内时无法盖锅盖。(内锅把手要放置于机体两侧的槽)

7 盖上锅盖后将结合手柄转至“” (关闭)位置。

- ▶ 功能显示部显示“关闭”时表示锅盖已盖紧。
- ▶ 结合手柄未转至“” (关闭)状态下按压力煮饭/白米快速键时功能显示部显示“E01”。
- ▶ 功能显示部显示“E02”时将结合手柄转至“” (开启)位置后重新转至“” (关闭)位置才可正常操作。(确认结合手柄的感应装置功能)
- ▶ 保温中先按取消键取消防温后选择所需功能。



- ① 煮较粘的米饭时：
比规定量多加半刻度水量。
- ② 煮8人份量(8杯米)时，水位调至“白米高压”8刻度。
- ③ 煮浸泡的米或较硬的米饭时
比规定量少加半刻度水量。
- ④ 米饭夹生或发硬时：由于大米品种差异或大米的含水量(陈米)不同而导致此现象发生,此时,请加入比标准煮饭多1~10%的水后再进行煮饭。





如何制作美味可口的米饭

用压力电饭煲制作美味米饭

使用须知

<p>使用量杯正确量取米! 按水刻度正确调整水位!</p>	<ul style="list-style-type: none">• 请使用量杯正确量取米。(市面上流通的米桶根据产品不同,容量会有差异。)• 请将内锅水平放置后调整水位。	<p>若水量调整不正确,可能会出现过硬,夹生,过稀等现象。</p> 
<p>大米保管方法!</p>	<ul style="list-style-type: none">• 建议选购小袋装的米,以免长时间放置质量变差。将米存放于阴凉干燥处。• 若煮开封时间较长的米时,多加半刻度水。	<p>煮干硬的米时,即使使用量杯正确量取米也会出现过硬现象。</p>
<p>预约煮饭时间越短越好!</p>	<ul style="list-style-type: none">• 煮干硬的米时,应避免预约煮饭,请多加半刻度水后进行煮饭。	<p>预约时间超过10小时或预约干硬的米时,会有夹生及夹层现象。</p> <p>预约时间越长锅底米饭糊化现象更明显。</p>
<p>保温时间越短越好!</p>	<ul style="list-style-type: none">• 保温时间要控制在12小时以内。 	<p>长时间保温时米饭会出现异味或变色现象。</p>
<p>产品要保持干净!</p>	<ul style="list-style-type: none">• 请经常清理本产品。特别是内锅盖粘有异物时应及时清理。	<p>产品未经常清理时,细菌容易滋生保温时会产生异味。</p>

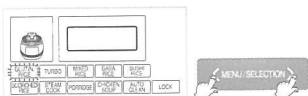


煮饭方法

1

按菜单/选择键选择所需菜单

- 煮饭前请将压力锥水平放置。
- 每按一次菜单键以白米高压→白米快速→杂粮→糙米/发芽→白米低压→锅巴→蒸/炖→粥→参鸡汤→自动洗涤(自动杀菌洗涤)顺序反复选择。
- 按住时按顺序连续变化。

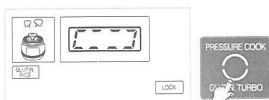


例) 选择白米高压时

2

按压力煮饭/白米快速键开始煮饭

- 煮饭前将结合手柄转至“”(关闭)位置后按压力煮饭键时, 同语音提示开始煮饭。
- 未将结合手柄转至“”(关闭)位置状态下按压力煮饭/白米快速键时, 有警告音和显示屏显示“**EO!**”。



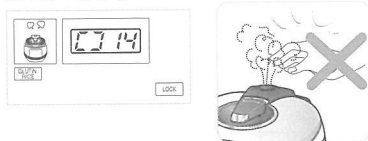
例) 煮白米高压时

3

焖饭阶段(如:白米高压)

- 进入焖饭阶段时, 显示器显示剩余时间。
- 焖饭阶段完成前1~3分钟时, 蒸汽排出效果音响起并自动排出蒸汽, 请注意不要受到惊吓或烫伤。

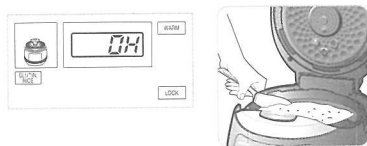
例) 剩余14分钟时



4

完成煮饭

- 煮饭结束时提示音响起并进入保温功能。
- 煮饭完成后请搅匀米饭。
- 锅盖结合手柄不易转动时, 请推动压力锥等蒸汽完全排出后转动。
- 煮饭中请勿按取消键, 煮饭功能会被取消。



各菜单的所需时间

区分	白米高压	白米快速	白米低压	糙米/发芽	杂粮	粥(稠粥)	粥(稀粥)	锅巴	参鸡汤	蒸/炖	自动杀菌洗涤
容量	2人份~10人份	2人份~6人份	2人份~8人份	2人份~6人份	2人份~8人份	1杯~2杯	0.5人份~1.5人份	2人份~4人份	1只(约1KG)	请参照料理指导书	水位调至白米2刻度
时间	约26分~约38分	约13分~约25分	约34分~约48分	约42分~约62分	约41分~约60分	约85分~约111分	约88分~约143分	约39分~约42分	约90分钟		约19分

※做蒸/炖等料理后煮饭时可能会有异味。
(参照清洁保养方法, 擦净密封胶圈及分离式内锅盖后使用)

※各菜单的煮饭时间根据使用环境会有所差异。



煮饭/自动洗涤/蒸/炖方法

菜单使用方法

白米高压	煮较粘的米饭时使用。	白米低压	介于一般电饭煲和高压电饭煲之间的米饭时使用。
杂谷	煮杂谷饭时使用	糙米/发芽	煮糙米发芽饭时使用
锅巴	煮带锅巴的米饭时使用。	蒸/炖	手动设定蒸/炖时间时使用。
粥	熬粥时使用。	参鸡汤	自动制作参鸡汤时使用。
自动洗涤 (自动杀菌洗涤)	煮饭, 保温或料理结束后清除异味时使用。		

白米快速

- 选择“白米高压”菜单后按2次压力煮饭/白米快速键可缩短煮饭时间。(白米两人份为基准约需13分钟)
- 使用白米快速煮的米饭效果不如正常煮的米饭效果好, 因此请将煮饭容量控制在6人份以下。
- 煮饭前将白米充分浸泡20分钟后开始煮饭效果更佳。

※ 白米快速及煮少人份米饭时接水盒中会有较多积水, 请及时清理。

自动洗涤(自动杀菌洗涤)使用方法

内锅里倒至2刻度水, 盖好锅盖, 将结合手柄转至“”(关闭)位置。

方法1. 按菜单/选择键选择自动洗涤(自动杀菌洗涤)功能后 按压力煮饭/白米快速键。

方法2. 在待机状态下按自动洗涤(自动杀菌洗涤)键后按压力煮饭/白米快速键

锅底米饭出现微黄现象

此现象为米中淀粉沉淀锅底所致, 是本产品的特点, 属正常现象, 此焦黄米饭的口感更加清香美味。本产品为高温, 高压下煮饭, 米饭出现焦黄现象, 属正常现象, 请放心食用。做杂谷饭或使用预约功能做出的米饭锅底出现焦黄现象更明显。

蒸/炖菜单使用方法

1. 盖好锅盖, 将结合手柄转至“”(关闭)位置后, 按菜单/选择键选择蒸/炖。

▶ 选择蒸/炖菜单时, 显示屏显示20分钟。

2. 按时间键设定时间。

- 按1次时间键增加5分钟。
- 按住时连续增加。
- 蒸/炖时间的设定范围为10分~90分。

3. 按压力煮饭/白米快速键。

按压力煮饭/白米快速键开始蒸/炖时显示屏显示“”和剩余时间。

停电记忆功能

本产品设有停电记忆功能, 即使停电也能记住之前状态, 2分钟内再次来电时能正常工作。(根据产品型号略有差异)因停电自动取消料理或煮饭时, 请重新按压力煮饭键。煮饭开始时, 若停电, 会相应延长煮饭时间, 根据停电时间长短会略有不同。



调节饭味功能使用方法

调节煮饭功能(煮饭温度调节功能)

此功能是根据以往固定温度阶段产品不同,煮饭时可调整加热完成温度阶段(温度的高或低)按个人喜好进行调节。

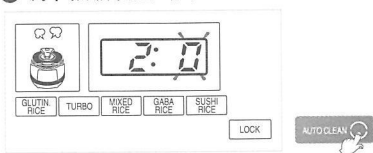
初始设定值为2:0,根据使用情况调节阶段。

- 高阶段:煮杂谷或黏米饭时使用。
- 低阶段:煮新米或较硬的米饭时使用。

调节煮饭使用方法

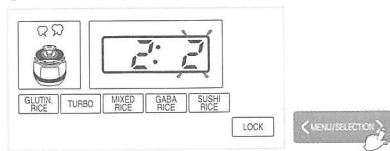
待机状态下按3秒自动洗涤键进入保温温度设定模式后按2次自动洗涤键进入调节煮饭设定模式。此时,显示部显示调节煮饭所支持的所有菜单。

1 调节煮饭设定画面



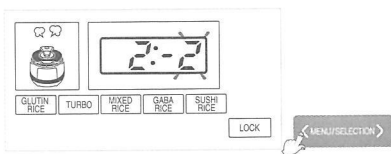
进入保温温度设定模式后按2次自动洗涤键进入调节煮饭设定模式。(待机状态下按3秒钟自动洗涤键进入保温温度设定模式)

2-1 高阶段设定模



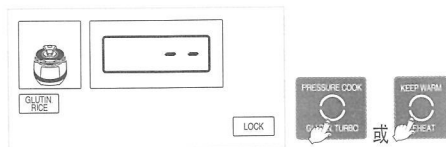
按菜单/选择键时如图显示。
(0→1→2→2→1→0)

2-2 低阶段设定模式



按菜单/选择键时如图显示。
(0→1→2→2→1→0)

3 完成设定画面



选择所需阶段后按压力煮饭/白米快速键或保温/再加热键完成设定,并返回待机状态。(按取消键或无输入状态下超过7秒以上时自动取消功能,并返回待机状态)

1. 支持调节煮饭功能的菜单是白米高压,白米快速,白米低压,杂谷,糙米/发芽。
2. 请按初始设定值为标准设定调节煮饭阶段,煮饭阶段调高时米饭底部可能会出现微黄现象。
3. 完成设定后根据米的状态及含水量不同米饭状态可能会有所差异。



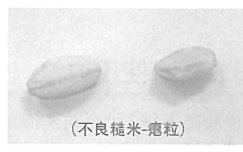
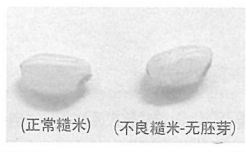
糙米/发芽煮饭方法

什么是糙米发芽

糙米比白米营养价值高,但有口感欠佳,较硬,不易消化等缺陷。不过使糙米稍微发芽会激活其含有的营养成分,并促进吸收。

糙米选购方法

产地:XXX
重量:15Kg
生产日期:XXXX年X月
加工日期:XXXX年XX月XX日
|||||

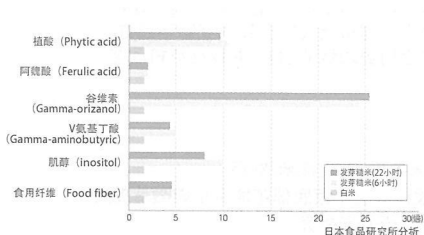


- 先确认生产日期和加工日期。
 - ▶ 应选择收割一年以内或加工3个月内的糙米。(糙米的包装袋上印有收割日期及加工日期。)
- 用肉眼确认。
 - ▶ 市面上销售的糙米大多可以观察到糙米内部。
 - 首先确认是否长有胚芽。
 - 糙米的表面发黄且有光泽的属于好糙米,表面脱白层或发黑的糙米不适合发芽。
 - 请挑选饱满的糙米。
饱满的颗粒发芽时有腐烂气味,并呈现微绿色,瘪粒无法发芽。

发芽糙米的特征

发芽糙米具有提高糙米的营养价值,改善米饭的口感,促进消化及吸收的特点。

- ▶ 发芽糙米的口感比糙米好。
- ▶ 营养丰富易消化-糙米发芽过程中会产生淀粉酶激素,因而促进吸收。
- ▶ 对儿童及考生是营养健康食品-含有丰富的食用纤维。
- ▶ 在医学界认为, GABA(氨基丁酸)可促进肝和肾的新陈代谢,抑制中性脂肪层的增加。防止血压上升,促进脑细胞的新陈代谢等益于人体的功效。



<发芽糙米(6小时发芽)和白米的营养比较>
发芽糙米的营养价值比白米高。

植酸10.3倍	V氨基丁酸5倍
阿魏酸1.4倍	肌醇10倍
谷维素23.9倍	食用纤维4.3倍



糙米/发芽煮饭方法

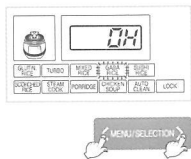
糙米发芽菜单操作方法

1 为促进发芽率,请将糙米提前浸泡16小时以内

预备发芽方法

- ▶ 将洗好的糙米放入容器里,倒入充足的水浸泡。
- ▶ 预备发芽时间应控制在16小时以内,使用糙米发芽菜单之前必须重新清洗后煮饭。清洗时,应轻轻搓洗,若过度用力搓洗会使胚芽掉落,容易导致糙米不发芽。
- ▶ 预备发芽时,不同的浸泡时间会产生不同的特殊味道。
- ▶ 将洗好的预备发芽糙米放入内锅,按煮饭量调整水位,选择糙米发芽菜单。
- ▶ 受炎热的夏日或保管温度的影响糙米在预备发芽时会产生异味,请缩短浸泡时间,且淘米时多加留意。

2 将锅盖结合手柄转至关闭位置,按菜单键选择糙米发芽。



※ 初始设定为0H(0小时)

选择糙米发芽时显示部显示 0H

3 按时间键设定发芽时间。

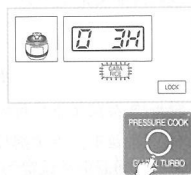


按时间键时,糙米发芽时间增加3小时。

2. 糙米/发芽时间可设定为0, 3个小时。

将糙米发芽时间设定为“0”小时后,按压力煮饭/白米快速键即可开始煮饭。不使糙米发芽直接煮糙米饭时,或用已经发芽的糙米进行煮饭时,请将煮饭时间设定为“0”小时。

4 按压力煮饭/白米快速键。



※ 发芽完成前3小时时显示。

- ▶ 按压力煮饭/白米快速键,根据所设定的时间相应的进行糙米/发芽,发芽结束后立即开始煮饭。
- ▶ 糙米/发芽过程中“0”转动,并显示剩余时间。

糙米/发芽煮饭时注意事项

- 1 想尽快食用糙米发芽饭时,无需浸泡做预备发芽,可直接选择糙米发芽功能设定糙米发芽时间后,按压力煮饭/白米快速键。(芽的大小并不影响营养成分的多与少。)
- 2 在气温过高的环境下设定糙米发芽时间过长时会产生异味,此时把糙米发芽设定时间缩短为宜。
- 3 使用糙米发芽功能时,最多可做6人份。
- 4 可以使用自来水,但使用矿泉水会更好,不可使用开水或凉开水,可能导致糙米发芽效果不理想。
- 5 糙米的发芽率或芽的长度等发芽状态根据糙米存放环境和保管时间的不同会有所差异。
- 发芽糙米根据糙米种子的不同胚芽长度及发芽率会有所差异。
发芽糙米必须使用收割未满1年的糙米,尽可能使用加工后保管时间短的糙米。
- 6 糙米发芽功能设定3H时,不可预约,如需预约时,请将菜单设定为‘0H’后,再预约。
- 7 根据糙米的种类不同锅底米饭出现淡黄现象及米饭状态会有所差异。根据使用环境及大米状态的不同可能会看不到芽。
- 8 根据个人口味调整水位或使用调节饭味功能。

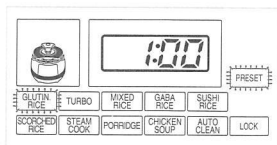


预约煮饭方法

预约煮饭方法

1 将锅盖结合手柄转至关闭(🔒)位置，如关闭指示灯亮起则按预约键。

- ▶ 未将锅盖结合手柄转至关闭(🔒)位置就按预约键，不可预约。
- ▶ 按预约键如图所示，显示部显示设定时间，预约显示闪烁。
- ▶ 请在按预约键7秒内设定预约时间。
- ▶ 保温中设定煮饭时间时，按取消键取消保温后，设定预约时间。



2 按时间键设定预约时间。

- ▶ 每按一次时间键时，增加10分钟。按住时，会连续变化。(反复功能)
- ▶ 预约时间设定范围为1小时~12小时50分钟。



3 按菜单/选择键选择所需菜单。

- ▶ 糙米/发芽菜单下只可设定为“04”时才可预约。
- ▶ 蒸/炖菜单下，设定蒸/炖时间后才可预约。时间设定为60分钟以上时，预约时间最低可设定为2小时。
- ▶ 如未指定其他菜单则自动预约上一菜单。

4 预约时间设定7秒后，自动进行预约煮饭。

- ▶ 预约时间设定7秒后，预约指示灯停止闪烁，预约时间以1分钟为单位减少，并开始进行预约煮饭。(进行预约煮饭时时与分之间的“:”标识闪烁。)



- ▶ 预约设定的时间为至预约煮饭完成时剩余的时间。(根据煮饭量及使用条件的不同，完成时间会略有差异。)

预约煮饭时注意事项

1 预约煮饭时

- ▶ 大米开封时间长较干硬时，米饭可能会夹生。
- ▶ 根据预约煮饭设定时间或周围环境条件，米饭可能会发硬或发软，请根据内锅水位刻度增减水量。
- ▶ 预约煮饭用量过多，或预约煮饭设定时间过长时，可能会增加米饭糊化程度。

2 变更预约时间

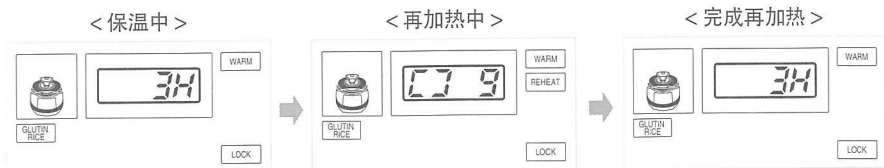
- ▶ 变更预约时间时按取消键2秒以上取消后再重新设定。



米饭保温方法

食用时

▶ 保温中若想食用热乎乎的米饭时,按保温/再加热键,开始保温再加热,9分钟后可食用热乎乎的米饭。



显示器显示“3H”表示已保温3小时。

保温指示灯闪烁,显示器“09”标识转动,再加热时间以分钟为单位显示。

再加热结束,完成效果音响起后,重新开始保温并显示已保温时间。

- ▶ 频繁使用再加热功能,可能会导致米饭变色或发干,1日使用1~2次。
- ▶ 保温使用其他电热器具或煤气煮的米饭时,请将米饭倒入内锅,按1次保温/再加热键。此时,显示器显示“0H”(将热饭倒入冷的饭锅保温时,可能会导致米饭变色或变味。)

保温时注意事项

等蒸汽完全排出后再打开。

保温或保温再加热时必须将结合手柄转至关闭(II)位置。
(锅盖开启键可能会破损或影响保温效果。)

煮饭完成后,将米饭搅匀进行保温效果会更好。
(保温少量的米饭时,请将米饭堆积在内锅中央。)

保温中内锅中无米饭或不使用时,请按取消键取消保温后,切断电源。

请勿将饭勺放入锅内一起保温。
特别是放入木勺时,细菌容易滋生会产生异味。

长时间保温时,可能会产生变色或异味,请将保温时间控制在12小时以内。
压力做出的米饭会比一般电饭锅做出的米饭变色要快。

保温时间超过24小时后,保温时间开始闪烁。

保温杂粮,糙米时米饭质量不如白米,因此尽量不要保温。
保温中内锅边缘或蒸汽排出口下端的米饭可能会产生白化现象,此时请将米饭搅匀。

请勿保温过少的米饭或请勿将剩饭与凉饭一起保温,保温中米饭可能会产生异味。
(请使用微波炉保温冷饭)

保温有异味时

- ▶ 请及时清理产品,特别是内锅盖清理不干净时细菌容易滋生,保温时会产生异味。
- ▶ 即使产品外观清洁,但仍有细菌,所以保温时会产生异味。此时,请使用自动洗涤菜单进行清理。完成自动洗涤后,请将内锅清洗干净。
- ▶ 做汤或蒸/煮料理后,如未将产品清洁干净,保温时会产生异味。



米饭保温方法/调节保温功能设定方法

调整保温温度方法

即使经常清洗或煮水消毒后保温时还是出现异味或变色现象,是因保温温度过高而产生的。调整保温温度如下:



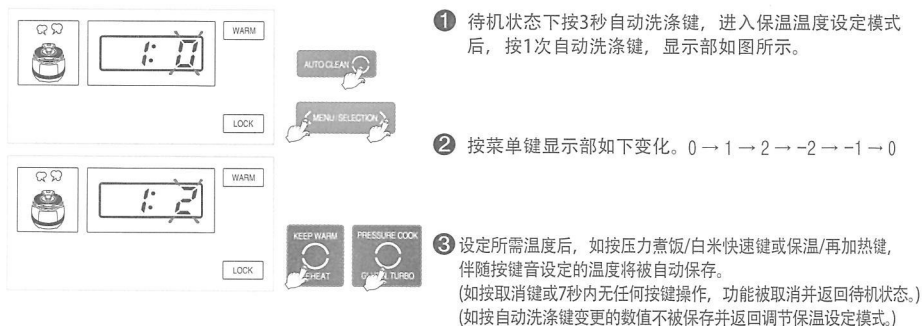
※产品出厂时基准设定温度可能与使用说明书有所不同。

温度调整值

1. 有严重馊味, 并有较多水珠凝结(米饭发酵)时:保温温度过低, 请将保温温度调高1~2度。
2. 米饭严重发黄, 焦化, 干硬并有异味时:保温温度过高, 请将保温温度调低1~2度。

调节保温功能设定方法

保温过程中有较多的水流出, 米饭边缘处发白时使用。



1. 开启锅盖时有就较多水流出时:按菜单键调高设定模式。[1或2]
2. 米饭边缘处有起泡现象时:按菜单键调低设定模式。[-2或-1]

常见故障及处理方法

▼ 产品出现异常时请先按以下事项进行确认,仍不能正常使用时请拨打售后服务电话。

现象	确认事项	处理方法
不能完成煮饭时	<ul style="list-style-type: none"> • 是否按了压力煮饭/白米快速键? • 煮饭中是否停电? 	<ul style="list-style-type: none"> • 选择所需菜单后按1次压力煮饭/白米快速键,此时确认显示屏是否显示“E-23”。 • 停电记忆功能请参照说明书第36页。
米饭过硬或夹生时	<ul style="list-style-type: none"> • 是否用量杯正确计量? • 是否正确调整水位? • 米是否洗净? • 是否煮了长时间浸泡后的米? • 米是否开封时间较长而发干? 	<ul style="list-style-type: none"> • 请参照第33~34页正确使用。 • 请多加半刻度水后再煮饭。
豆(杂谷/糙米)类夹生时	<ul style="list-style-type: none"> • 豆(杂谷类)类是否太干硬? 	<ul style="list-style-type: none"> • 因豆子的种类不同,熟的程度也不同,请将豆子类(杂谷类)用水充分浸泡或煮熟后再做杂谷饭。
米饭过稀或过稠时	<ul style="list-style-type: none"> • 是否正确选择菜单? • 是否正确调整水量? • 焖饭时是否打开了锅盖? 	<ul style="list-style-type: none"> • 请正确选择所需菜单。 • 请正确调整水量。(参照33~34页) • 煮饭完成提示响起后,请将压力完全排出再打开锅盖。
煮饭中米汤溢出时	<ul style="list-style-type: none"> • 是否正确使用量杯? • 是否正确调整水量? • 是否正确选择菜单? 	<ul style="list-style-type: none"> • 请参照33~34页,正确使用。
保温中产生异味时	<ul style="list-style-type: none"> • 是否盖好锅盖? • 保温中是否切断电源? • 保温时间是否超过12小时或保温米饭太少? • 是否放入饭勺或凉饭一起保温? 	<ul style="list-style-type: none"> • 请盖好锅盖。 • 保温中请勿切断电源。 • 保温时间要控制在12小时以内。 • 请勿放入饭勺或凉饭一起保温。
“E--”显示时	<ul style="list-style-type: none"> • 温度感应器出现异常时显示。 	<ul style="list-style-type: none"> • 切断电源后与售后服务中心联系。
保温中已保温时间闪烁时	<ul style="list-style-type: none"> • 保温是否超过24小时? 	<ul style="list-style-type: none"> • 保温时间超过24小时时,提醒您保温时间过长。
“E do”显示时	<ul style="list-style-type: none"> • 煮饭完成后再接电源的状态下,未将锅盖结合手柄转至开启(☞)位置,在取消保温状态下(待机状态)未按压力煮饭/白米快速键? 	<ul style="list-style-type: none"> • 将锅盖就结合手柄转至开启(☞)位置后,再转至关闭(☞)位置。
显示“E uF”,“U tF”,“U rF”	<ul style="list-style-type: none"> • 内存出现异常时显示电路板通讯出错。 	<ul style="list-style-type: none"> • 切断电源后与售后服务中心联系。

故障咨询前

常见故障及处理方法

▼ 产品出现异常时请先按以下事项进行确认,仍不能正常使用时请拨打售后服务电话。

现象	确认事项	处理方法
按键时显示“LJ”时	<ul style="list-style-type: none"> • 是否放入了内锅？ • 是否使用了220V电源？ 	<ul style="list-style-type: none"> • 无内锅状态下不能操作，请先放入内锅后使用。 • 本产品只限使用120V电源。
按压力煮饭/白米快速键，预约等键时，不能正常运行并显示“E01”时	<ul style="list-style-type: none"> • 结合手柄是否转至关闭(🔒)位置？ • 是否显示关闭标识？ 	<ul style="list-style-type: none"> • 请将结合手柄转至关闭(🔒)位置，否则压力煮饭/白米快速键，预约键不能正常运行。
米饭严重烧焦时	<ul style="list-style-type: none"> • 温度感应器，加热盘，内锅外侧底部是否粘有米粒或异物？ • 是否未设定调节饭味或调节煮饭功能？ 	<ul style="list-style-type: none"> • 请清除温度感应器，内锅外侧底部的米粒或异物。(参照30页) • 根据使用情况设定或解除调节饭味或调节煮饭功能。
煮饭完成后或保温中米饭出现异味时	<ul style="list-style-type: none"> • 炖鸡汤或做排骨料理后是否清洗干净？ 	<ul style="list-style-type: none"> • 请参照30~31页，将锅盖周围与密封圈清洁干净后使用。
无法关闭锅盖时	<ul style="list-style-type: none"> • 结合手柄是否完全转至关闭(🔒)位置？ • 内锅里是否有热饭或其它热食品？ • 内锅是否完全放置于机体内？ 	<ul style="list-style-type: none"> • 请将结合手柄置于开启(🔓)状态。 • 请推动压力锥后盖锅盖。 • 请将内锅完全放置于机体内。
E_P 显示时	<ul style="list-style-type: none"> • 温度感应器出现异常时显示。 	<ul style="list-style-type: none"> • 切断电源后与售后服务中心联系。
开始煮饭，保温/再加热，预约显示“HFF”时	<ul style="list-style-type: none"> • 内锅是否放入产品内部？ 	<ul style="list-style-type: none"> • 请放入专用内锅。 持续显示此标识时，请切断电源后咨询售后服务中心。

常见故障及处理方法

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现象	确认事项	处理方法
锅盖结合手柄无法转至开启(☺)位置时	<ul style="list-style-type: none"> 煮饭或料理中是否转动锅盖结合手柄? 是否在蒸汽未全部排出状态下转动锅盖结合手柄? 	<ul style="list-style-type: none"> 煮饭或料理中无法打开锅盖,请勿强行打开锅盖。需打开锅盖时请按取消键2秒,取消操作后推动压力锥排出蒸汽后在打开。 请推动压力锥全部排出蒸汽后打开锅盖。
将锅盖结合手柄转至开启(☺)位置后仍不能打开锅盖时		<ul style="list-style-type: none"> 因内部有压力。 请推动压力锥全部排出蒸汽后打开锅盖。
预约煮饭中“开启”标识闪烁并伴有提示音时	<ul style="list-style-type: none"> 是否将锅盖结合手柄完全转至关闭位置? 	<ul style="list-style-type: none"> 将锅盖结合手柄完全转至关闭位置。
锅盖周围漏气或发出“咻~”音时	<ul style="list-style-type: none"> 密封圈上是否粘有异物(米粒)? 密封圈是否老旧? 	<ul style="list-style-type: none"> 请用干净的抹布将锅盖擦净后再使用。 保持密封圈清洁。 蒸汽泄漏时,请按取消键2秒排出蒸汽后,切断电源停止使用,并咨询售后服务中心 根据密封圈的使用方法及使用次数,密封圈的使用寿命约为1~3年,请及时更换。如继续使用老旧的密封圈,会因蒸汽泄漏而无法完成压力煮饭。
煮饭或制作料理中无法按取消键时	<ul style="list-style-type: none"> 内锅内部是否很烫? 	<ul style="list-style-type: none"> 煮饭或料理中要打开锅盖时请按取消键2秒以上取消煮饭或料理。 取消煮饭或料理时,蒸汽自动排出装置排出蒸汽时汤可能会飞溅,请注意安全。
煮饭或料理中发出异常声音时	<ul style="list-style-type: none"> 是否为煮饭时的风吹声(翁~)? 是否为煮饭及保温中发出的“吱~”声? 	<ul style="list-style-type: none"> 为使内部零件降温,散热扇转动的声音,属正常现象。 煮饭及保温中发出的“吱~”声是IH压力饭锅工作是发出的声音,属正常现象。
糙米不能正常发芽时	<ul style="list-style-type: none"> 糙米用量是否过多,导致无法正常发芽? 糙米是否陈旧? 	<ul style="list-style-type: none"> 请使用额定用量的糙米。 使用陈糙米或被污染的糙米会降低发芽率。(参照38页糙米选购方法)



MEMO



MEMO

CUCKOO ELECTRIC RICE COOKER/WARMER LIMITED WARRANTY

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

MODEL#	#LABOR	PARTS	WARRANTY PERIOD	HOW SERVICE IS HANDLED
CRP-HW10	1YEAR	1YEAR		The East and the Central Districts Call : 718 888 9144 Address : 129-04 14th Avenue College Point, NY 11356, USA
				The West and the Central Districts. Call : 323 780 8808 Toll Free : 877 481 9828 Address : 1137 E. 1st Street, L.A, CA 90033, USA
				Canada (TORONTO) Call : 416 878 4561 / 905 707 8224 Address : #D8-7398 Yonge Street Thornhill Ontario Canada L4J 8J2
				Canada (VANCOUVER) Call : 604 540 1004 / 604 523 1004 Address : 945 Lougheed Hwy Coquitlam BC Canada V3K 3T4

No other express warranty is applicable to this product. **THE DURATION OF ANY IMPLIED WARRANTIES, INCLUDING THE IMPLIED WARRANTY OF MERCHANTABILITY, IS LIMITED TO THE DURATION OF THE EXPRESS WARRANTY HEREIN. CUCKOO ELECTRONICS CO.,LTD, SHALL NOT BE LIABLE FOR THE LOSS, THE USE OF THE PRODUCT, INCONVENIENCE, LOSS OR ANY OTHER DAMAGES, DIRECT OR CONSEQUENTIAL, ARISING OUT OF THE USE OF, OR INABILITY TO USE, THIS PRODUCT OR FOR ANY BREACH OF ANY EXPRESS OR IMPLIED WARRANTY, INCLUDING THE IMPLIED WARRANTY OF MERCHANTABILITY APPLICABLE TO THIS PRODUCT.**

Some states do not allow the exclusion or limitation of incidental or consequential damages or limitations on how long an implied warranty lasts : so these limitations or exclusions may apply to you. This warranty gives you specific legal rights and you may also have other rights which vary from state to state.

THE ABOVE WARRANTY DOES NOT APPLY IN THESE CASES:

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

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

To Prove warranty Coverage : ► Retain your Sales Receipt to prove date of purchase
► Copy of your Sales Receipt must submitted at the time warranty service is provided.

To Obtain Product, Customer, or Service Assistance and Nearest Authorized service center, Parts Distributor or Sales Dealer:

The East and the Central Districts
Call : 718 888 9144
Address : 129-04 14th Avenue
College Point, NY 11356, USA

The West and the Central Districts.
Call : 323 780 8808
Toll Free : 877 481 9828
Address : 1137 E. 1st Street, L.A,
CA 90033, USA

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

Canada (Vancouver)
Call : 604 415 9858/604 524 8282
Address : 103-4501 North Road
Burnaby BC Canada
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