

**CUCKOO**  
always new

**사용설명서**

Operating Instruction

使用説明書

MANUEL D'UTILISATION

**CR-1010F Series**

1.8L (2~10 인분) / 1.8L (2~10 Persons)

**NO.1 CUCKOO**

Electric Rice cooker/warmer



design

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.

저희 쿠쿠 압력보온밥솥을 애용해 주셔서 대단히 감사 드립니다.

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

**CUCKOO ELECTRONICS CO., LTD.**

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## IMPORTANT SAFEGUARDS / 重要安全措施

1. Read all instructions before using this appliance.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against fire, electric shock and / or injury to persons, do not immerse cord, plugs, or Pressure Cooker Body in water or any other liquid.
4. Close supervision is necessary when this appliance is used by or near children. This appliance is not intended for use by young children without supervision.
5. Unplug cord from outlet when not in use and before cleaning.  
Allow appliance to cool before putting on or taking off parts, and before cleaning the appliance.
6. Do not operate any appliance if it malfunctions, has a damaged cord or plug, 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, 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 may result in fire or electric shock.
16. Fire may occur if the appliance is covered or touches flammable material including curtains, draperies, walls, etc while in operation.
17. To reduce the risk of electric shock, cook only in the provided inner pot.
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, fire, 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.





## 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 use damaged power cord, plug or loose socket.**

- If the sheath of the Power Cord has peeled off or is picked due to carelessness during use of the product, it may cause fire or electric shock. Thus, check the status of the Power Cord, Power Plug, and socket frequently.
- If the Power Cord or the Power Plug is damaged, let the manufacturer, the store, or a qualified technician (service technician) change the cord to prevent harm.
- Please let the designated service center repair the product without fail.

#### **Do not cover the automatic steam outlet with your hand or face.**

- It can cause burns. Do not cover the steam cap with your hand or face.
- 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.
- Do not put the Power Cord near an electric heating appliance. The sheath of the Cord may melt and cause fire or electric shock. Please check the power cord and plug frequently.

#### **Don't spray or put any insecticide and chemicals.**

- This may cause fire.
- If cockroaches or any insects get inside the cooker, please call a dealer or a service center.

#### **Please be careful of water and chemicals.**

- It can cause an electric shock, fire, deformation, malfunction or discoloration.
- If water gets into the product, please contact Customer Service center.

#### **Do not open the lid during heating and cooking.**

- If you open the lid while boiling or steaming, the steam may cause a burn.
- Be careful when you open the lid right after cooking. The steam may cause a burn.

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

#### **Using several lines can cause overflow or breakdown.**

- Using several lines in one socket can cause overheating or fire. Please check the power cord and plug frequently.
- If there is a foreign substance or moisture on the Power Plug, wipe it off before use.
- Use an extension cord with the rated current above 15A.

#### **Do not use a deformed Inner Pot or an Inner Pot other than the one exclusively for the product.**

- Using another inner pot can cause an operation error or fire.
- When you have dropped the Inner Pot or the Inner Pot is deformed, contact Customer Service center.

#### **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 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 inside the body, do not turn the product over or shake it. Please contact the dealer or service center.

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

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

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

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

#### **Remove external substances on plug with a clean cloth.**

- It may cause 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.

#### **Do not move the product by pulling the power cord.**

- Electric short might cause fire.

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

- It can cause an electric shock or fire.

#### **Do not alter, reassemble, disassemble or repair.**

- It can cause an electric shock or fire.
- Only a service technician should dismantle or repair the product. Contact Customer Service center for repairs or malfunction.

#### **Do not put a foreign substance such as a metal stick into the Steam cap or the product. (Extra caution with children.)**

- It can cause an electric shock or fire.

#### **Do not over unplug and plug the power cord excessively.**

- It can cause an electric shock or fire.

## SAFETY PRECAUTIONS


**Warning**
**Do not**

Be careful that both the plug and power cord are not bit by animals or pierced by sharp metal materials.

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

**Warning**
**Remember**

Do not use on a rice chest or a shelf.

- Do not use between furniture. Please check the power cord and plug frequently.
- If used on furniture, automatic steam releasing can cause damage, fire and an electric shock.

Attach the Detachable Cover before you use the product.

- If you use the product without the Detachable Cover, it may cause electric shock, fire, steam leak and a disorder of the product

Be careful not to harm your hands when opening the cover.

- Do not leave the cover opened. It might cause accident.

**Caution**
**Do not**

Do not use the product for other than cooking, warming, and designated menu, such as boiling water, sweet rice drink, seaweed soup, curry, frying, etc.

- It may cause a malfunction or odor.

Please contact dealer or service center when strange smell or smoke occur.

Please carefully pull out the plug when not in use.

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

Do not drop or impact the cooker.

- It can cause a safety problem.
- Do not apply excessive force to or drop the product.

Do not use over the maximum capacity.

- It can cause overflow or breakdown.
- Do not make porridge over the designated amount.

Do not place on rough top or tilted top.

- It may cause fire or malfunction.
- Be careful not to get caught in the Power Cord with hands, feet, or other objects and fall on the product.

Please pull out the plug when not in use.

- It may cause electric shock, electrical short, and fire due to the lowering of the insulation performance.

Do not touch the metallic surface of the inner pot and heating plate after cooking or warming

- You may get burned.

**Caution**
**Remember**

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

- If the power cord is impacted it may cause electric shock and fire.

Please clean the body and other parts after cooking.

- If you cook and warm rice after making a steamed dish, the smell may permeate the rice.
- Refer to Page 15 and clean it before use.

During warming, close the lid and then connect the power supply.

- Long period of warming may cause a smell of rice or discoloration.

Please plug the power cord completely into the power socket.

Do not put any needles, cleaning pins, etc. in the ventilator or any gap of the cooker.

- It can cause an electric shock or fire.

Keep the cooker out of reach of children.

- It can cause burns, electric shock or injury.

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

- It can cause a system problem or fire.

Do not place heavy things on the power cord.

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

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

- If you pull the Power Plug out with a wet hand, it may cause electric shock.
- If you excessively pull the Power Plug, it may cause electrical short and electric shock due to a disorder in the Power Cord.

Do NOT use near wall or furniture. Otherwise wall or furniture may be damaged, discolored or deformed due to vapor or heat.

- When using in drawer or cabinet etc, ensure that vapors do not enter it.

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

Take out the Rice shovel before keeping warm.

- It may cause odor or discoloration.

Please avoid using it on an unstable location where the rice cooker can easily fall.

- It can cause a deformation or a fire.
- It can cause burns or breakdowns.
- Be careful to install the power cord in an area that is not easily disturbed.

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

- The Inner Pot may be deformed or the coating may be peeled off which may cause a malfunction.

The Inner Pot coating may be peeled 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.

To clean the product, wait until it cools down.

- The heated areas may cause a burn.

After cooking, wipe out the water remaining in the product.

- The heated areas may cause a burn.
- Wipe out the water remaining in the tray of the product.

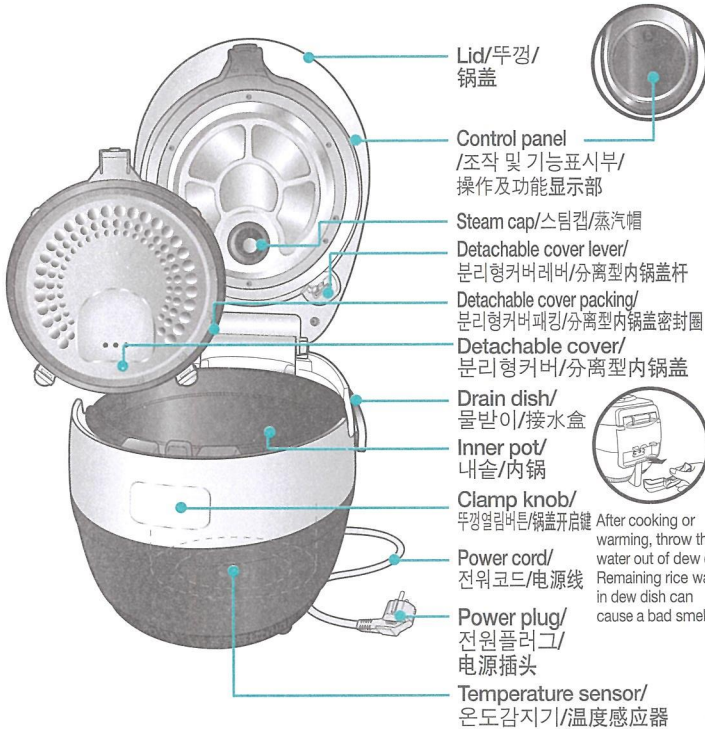
When you clean the product, wash the Inner Pot and the Detachable Cover with neutral detergent, and dry them. Wipe the product with a dry and clean cloth.

Be cautious when opening rice cooker immediately after cooking because steam and heat from the inside of the product can cause burns.



## NAME OF EACH PART/각 부분의 이름/产品部件名称

### Name of each part/본체/机体



### Accessories/부속품/配件介绍



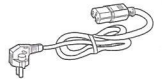
Manual/  
사용설명서/  
使用说明书



Rice scoop/  
주걱/饭勺



Rice measuring cup/  
계량컵/量杯



Power cord/  
파워코드(분리형)/  
电源线(分离型)

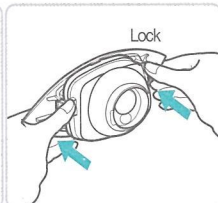


Steam Plate  
/찜판/蒸盘

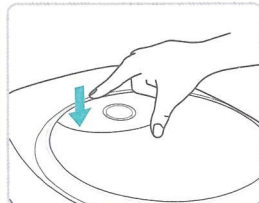
### How to assemble the steam cap



1. Hold the Soft Steam Cap as in the picture.



2. Fix it into the interlocking protrusion.  
※ To separate it, follow the steps above in reverse order.



3. Assemble the Soft Steam Cap first, and then combine it with the cooker.



## CLEANING AND MAINTENANCE



- Negligent cleaning may cause a bad smell while keeping the rice warm. Clean the lid frequently (Clean the rice cooker after pulling out the plug and wait until the main body cools.)
- Wipe the main body and the lid with a dry dishcloth. Do not use benzene or thinners.
- The rice water left on the inner lid or in the inner pot may form a starch film but it is harmless.

Inner Pot



Wipe off foreign materials and moisture from the outer and the bottom of the inner pot. Using a rough sponge, brush or abrasive may result in peeling of the coating. Use dishwashing detergent and a soft cloth or sponge.

Inner Lid



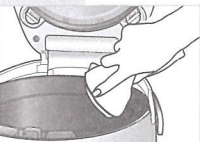
If rice water remains on the inner lid, wipe the lid with a dry dishcloth. Since the edge of the lid is made of metal, clean it with care.

※Caution when cleaning inner pot

When cleaning the inner pot, do not use sharp cutlery (fork, spoon, etc) in the pot.

- It can cause damage on the inner pot coating.

Main Unit



The rice water generated while cooking is designed to be collected in the dew dish. After cooking, clean it with a dry dishcloth.

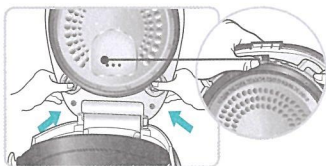
Inner Body



If foreign materials stick to the temperature detector, remove them avoiding damage the metal plate. Wipe foreign materials or moisture from the thermal plate.

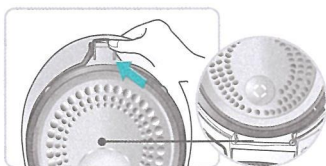
## How to detach/attach detachable cover

### 1 How to detach detachable cover



- ▶ Gently pull the detachable cover.
- ▶ Push the Detachable Cover lever upwards with the other hand, and gently pull the Detachable Cover. Then, it will be detached.
- ※ Do not grab and pull the cover packing of the lid.

### 2 How to attach detachable cover



- ▶ Referring to the photo, push the detachable cover gently to the lid for attaching.



- ▶ Attach the detachable cover on the same direction as displayed in the photo.
- ※ If you attach the detachable cover in the opposite direction, it may cause malfunction during cooking or warming.

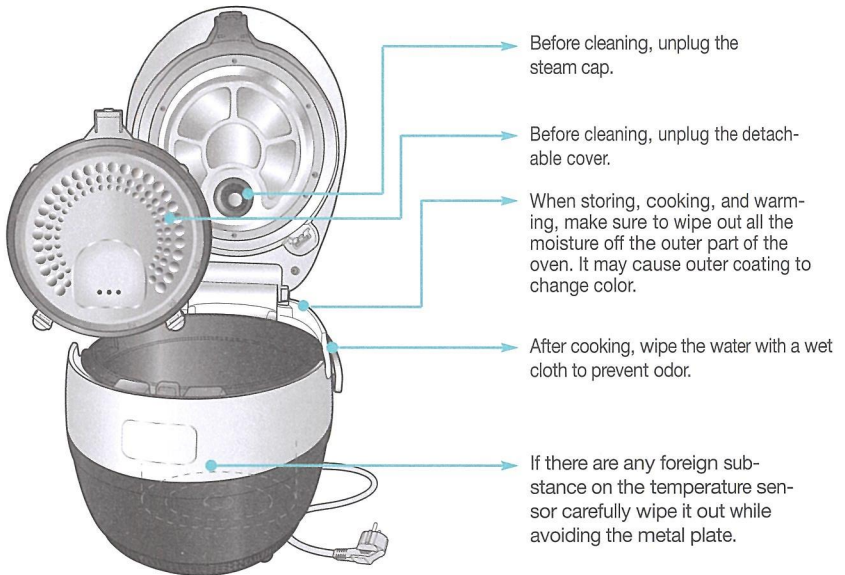


## CLEANING AND MAINTENANCE

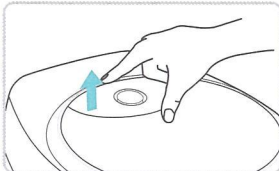
### How to Manage the Inner Part

We have coated the inside of the product with non-stick fluorocarbon coating in order to prevent rice from sticking on the pot.

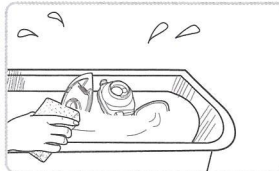
- Use the Rice Scoop.
- Do not put a metallic spoon or dishware into the product.
- Do not use benzene, thinner etc.
- If you have used seasoning, wash the product immediately after use.
- Some stain may remain during the use, but this does not affect the hygiene.



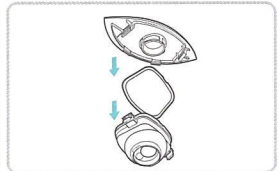
### The steam cap



1. Remove the steam cap by simply pulling it off from the lid after every use.



2. Separate the steam cap into 2 parts and soak them in lukewarm water. Wash with a sponge or a soft cloth.

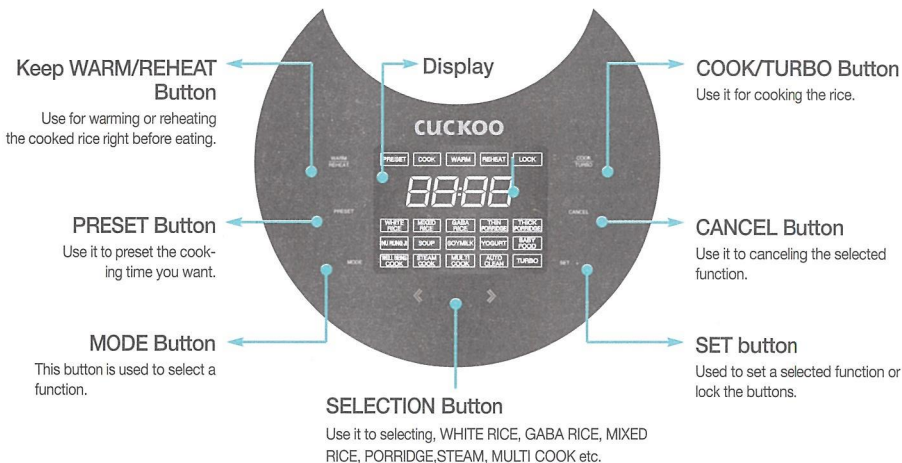


3. Assemble the two till it makes clicking sound.

## FUNCTION OPERATING PART



### Function Operating Part



※ Press the buttons until you hear a buzzer sound. The design of this template may differ from the actual product.



<Standby Mode Screen>

### Error Code and Possible Cause

When the product have any problem or use it inappropriately you can see the below mark.



When the inner pot is not placed into the unit.



Temperature sensor problem.  
(Consult the service center and dealer)



When the operation don't finish for a long time.  
(Consult the service center and dealer)



Problem on micom memory.



This indicates when the micom memory fails to work.  
Contact our Customer Service.



This indicates that the environmental sensor fails to work.  
Contact our Customer Service.



## BEFORE COOKING RICE

### 1 Clean the inner pot and remove any moisture.

- ▶ Clean the inner pot with a dishcloth.
- ▶ Using a rough sponge may cause peeling of the inner surface of the inner pot.



### 2 Measure the rice correctly with a measuring cup.

- ▶ Rice level with the top of the measuring cup corresponds to person.  
(Example : 2 persons for 2 cups, 4 persons for 4 cups)



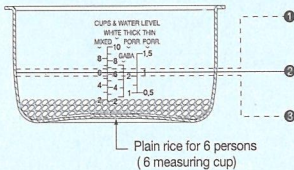
### 3 Clean the rice in a separate container until the water becomes clear.

### 4 Put rinsed rice into the inner pot.

### 5 Adjust the water amount in accordance with the menu.

- ▶ Place the inner pot on a flat surface and adjust the water amount up to the water level line.
- ▶ The water level line is marked on the inner pot.
- ▶ Adjustment of water height
  - WHITE RICE, TURBO WHITE RICE, NU RUNG JI : Adjust water based on 'WHITE RICE' water level line.  
Max.10 persons for WHITER RICE are available.  
Max.6 persons for TURBO WHITE RICE are available.  
Max.4 persons for NU RUNG JI are available
  - MIXED RICE : Adjust water based on 'MIXED RICE' water level line.  
Max.8 persons for MIXED RICE are available.
  - GABA RICE : Adjust water based on 'GABA RICE' water level line.  
Max.6 persons for GABA RICE are available.
  - THICK PORRIDGE : Adjust water based on 'THICK PORRIDGE' water level line  
Max.2 cups for THICK PORRIDGE are available
  - THIN PORRIDGE : Adjust water based on 'THIN PORRIDGE' water level line.  
Max.1.5 cups for THIN PORRIDGE are available.

- For 10 persons (1.8L) product



- 1 To cook sticky rice or for old rice :  
Pour more water than the required water level
- 2 To cook rice for 6 people (6 measuring cups) :  
Pour water up to water level 6.
- 3 When the rice is soaked sufficiently or to over-cook rice :  
Pour less water than the required water level
- 4 When the rice is overcooked or undercooked :  
the cooking result can be varied due to the moisture content of rice (old rice) If the rice is overcooked or undercooked, please pour 1~10% more water into the pot before initiating cooking.

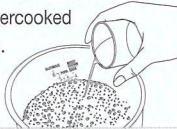

### 6 Put the inner pot into the main body and cover the inner lid.

- Completely insert the inner pot with care.
- ▶ If foreign materials like rice grains are attached to the bottom of the inner pot, rice may not cook or the cooker may not work correctly.



## How to Cook Tasty Rice

► Observe the following instructions for tasty rice:

<p><b>Measure rice with a measuring cup. Pour water up to the water level line of the inner pot.</b></p>	<ul style="list-style-type: none"> <li>• Always measure rice correctly with the measuring cup. (The rice amount measured by a commercial rice container may vary depending on products.)</li> <li>• Adjust water amount to the water level line after placing the inner pot on a flat surface.</li> </ul>	<p>If the amount of water is incorrect for rice amount, the rice may be undercooked or scorched.</p> 
<p><b>Store rice correctly.</b></p>	<ul style="list-style-type: none"> <li>• Purchase rice in as small quantity as possible and avoid direct sunlight or hot and humid places to prevent rice moisture from being vaporized.</li> <li>• For dried rice unpacked for a long time, it is better to cook with more water (about a half water level line).</li> </ul>	<p>If rice was dried up, it may be hard or undercooked.</p>
<p><b>It is better to make the timer cooking short.</b></p>	<ul style="list-style-type: none"> <li>• For dried-up rice, avoid timer cooking if at all possible and add water (about a half water level line).</li> </ul>	<p>Timer cooking over 10 hours or with dried rice may cause rice to be undercooked, scorched or cooked unevenly.</p>
<p><b>It is better to make the warm time short.</b></p>	<ul style="list-style-type: none"> <li>• It is recommended to keep rice warm for less than 12 hours.</li> </ul> 	<p>Keeping rice warm for a long time may cause it to be discolored or develop an odor.</p>
<p><b>Always clean the cooker.</b></p>	<ul style="list-style-type: none"> <li>• Clean the cooker frequently. Wipe foreign materials from the lid frequently.</li> </ul>	<p>Negligent cleaning may cause an odor while keeping rice warm.</p>



## HOW TO COOK

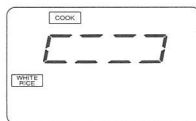
- 1** Press the "SELECTION" button and select the desired menu.

- Whenever "SELECTION" button is pressed, the menu is changed in sequence of WHITE RICE, MIXED RICE, GABA RICE, THIN PORRIDGE, THICK PORRIDGE, NU RUNG JI, SOUP, SOYMILK, YOGURT, BABY FOOD, WELLBING COOK, STEAM COOK, MULTI COOK, AUTO CLEAN, TURBO WHITE RICE.
- Once WHITE RICE, GABA RICE, and MIXED RICE are cooked, their menus are memorized. So, you may not need to select the menus for the same menu.



Example) Selection of WHITE RICE

- 2** Press the "COOK/TURBO" button to start cooking.



Example) Cooking WHITE RICE.

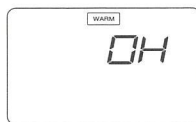
- 3** Steaming boiled rice (example: WHITE RICE)

- The remaining cook time is shown on the display from the steaming boiled rice process.
- The remaining time may vary depending on the menu.



- 4** Completion of cooking

- When the cooking is completed and a beep sounds, the Keep Warm function starts.
- When rice is cooked, quickly stir the rice. If the rice is not stirred, the rice may be discolored or develop an odor.
- Do not press the "CANCEL" button while cooking. The cooking will be canceled.



### Cooking Time by Menu

Menu	WHITE RICE	TURBO WHITE RICE	MIXED RICE	GABA RICE	NU RUNG JI	THICK PORRIDGE	THIN PORRIDGE	SOUP	SOYMILK	YOGURT	BABY FOOD	WELLBING COOK	STEAM COOK	MULTI COOK	AUTO CLEAN
Cooking Quantity	2-10 persons	2-6 persons	2-8 persons	2-6 persons	2-4 persons	1-2 cup	0.5-1.5 cup	Refer to Page 27.	Refer to Page 28.	Refer to Page 29.	Refer to Page 31.	Refer to Page 32-33.	Refer to Page 30.	Refer to Page 34.	up to water level 2
Cooking Time	39-60 min.	31-41 min.	42-63 min.	76-101 min.	46-51 min.	90min.	105min.								About 25min

- ▶ Cooked rice could be pervaded by smell of food you have cooked right before with SOUP, SOY MILK, YOGURT, WELLBING COOK function.(Clean the lid referring to Page 15)
- ▶ The cooking time may vary by menu depending on the operating environment.

## HOW TO COOK



### Choose cook menu

WHITE RICE	When you cook WHITE RICE	MIXED RICE	When you cook long rice or brown rice.
GABA RICE	This function will be used for germinated brown rice.	NU RUNG JI	When you cook NU RUNG JI.
STEAM COOK	To cook the steam menu by setting time manually	THICK PORRIDGE	When you cook THICK PORRIDGE.
WELLBEING COOK	To cook porridge, soup, tea, etc. by using the low temperature cooking function.	THIN PORRIDGE	When you cook THIN PORRIDGE.
		BABY FOOD	To make a variety of BABY FOOD.
MULTI COOK	Manual settings are required for thermal power, temperature and cooking time.	SOUP	This function can be used to boil a SOUP.
SOYMILK	This function can be used to boil beans.	YOGURT	It also can be used to ferment YOGURT.
TURBO FUNCTION	<ul style="list-style-type: none"> <li>Press twice "COOK/TURBO" Button after choosing "WHITE RICE" and it will switch to quick cooking. It takes about 31~33 minutes based on cooking for 2 persons.</li> <li>If you soak the rice in water for about 20 minutes before cooking then cook the rice in turbo cooking mode, the rice will taste better.</li> <li>In TURBO WHITE RICE mode, the preset function is not available.</li> </ul>		

※ Empty the water tray after a turbo or small servings cook as this produces more steam-water.

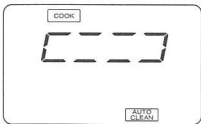
### Melanoizing effect

The cooked rice can be light yellow at the bottom of the oven, because this product is designed to improve pleasant flavor and taste.

Especially, melanoizing is more serious at the "Preset cooking" than just "Cooking".

It does not mean cooker malfunctioned.

### How to do Automatic Sterilization (Steam Cleaning)



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

Method 1. After choosing automatic cleaning menu by pressing "Menu" button, and then SELECTION "COOK/TURBO" button.

Method 2. After choosing automatic cleaning function by pressing "PRESET" button twice in standby mode, press "COOK/TURBO" button.



## HOW TO USE “NU RUNG JI”

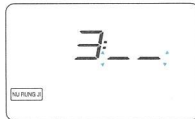
### How to Use NU RUNG JI(Korean Crispy Rice) Option

1. Select 'NU RUNG JI' menu by pressing the SELECTION button.
2. Press the COOK/TURBO button to start cooking.
3. Once cooking is complete, open the lid, scoop out the rice and enjoy the crispy rice to your preference.
  - ▶ The crispy rice can be cooked for up to 4 servings.
  - ▶ Set the amount of water for cooking 'WHITE RICE.'
  - ▶ Do not wash the rice too clean for cooking. (Enough to opaque water)
  - ▶ For crispier rice, place rice and water in the inner pot and leave it for about 30 minutes with the lid closed before cooking.

### How to set up the function of burning nu NU RUNG JI

When cooking NU RUNG JI, please set it up for your taste with function which controls the level of burning NU RUNG JI.

- ▶ How to set up the enhanced burning NU RUNG JI (for enhanced burning NU RUNG JI).



1. If you push mode button 4 times at the waiting state, enhanced burning NU RUNG JI mode will be set up. Make sure to press down the MODE button for at least one second to set up from initial mode state.
2. The display is shown as above once in the burning NU RUNG JI mode settings.
3. Press the SET button after choosing “Enhanced Burning NU RUNG JI” by pressing MENU/SELECTION button.
4. If no button is pressed within 7 seconds or CANCEL button is pressed, enhanced burning NU RUNG JI mode will be canceled and go back to standby mode.

- ▶ How to cancel the enhanced burning NU RUNG JI



1. If you push mode button 4 times at the waiting state, enhanced burning NU RUNG JI mode will be set up. Make sure to press down the MODE button for at least one second to set up from initial mode state.
2. The display is shown as above once in the burning NU RUNG JI mode settings.
3. Press the SET button after choosing “Enhanced Burning NU RUNG JI” by pressing MENU/SELECTION button.
4. If no button is pressed within 7 seconds or CANCEL button is pressed, enhanced burning NU RUNG JI mode will be canceled and go back to standby mode.

- ▶ Set up this function as the situation demands because this function is on the condition of cancel for enriched scorch at the first use.



## HOW TO USE "MY MODE"

### Cuckoo customized cooking function

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

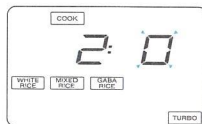
Initialization is set up "0" get step by step as the case may be.

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

### Customized cooking Function

1 Enter "MY MODE" by pressing the MODE button three times.  
Make sure to press down the MODE button for at least one second.

2 The following screen is displayed in the initial "MY MODE" settings



3 Select your desired mode and press the SET button.

▶ -2→1 →0 →1 →2

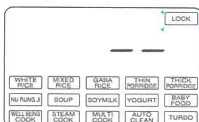
4 It returns to Standby mode if you press CANCEL or no button for 7 seconds in the My Mode setting menu.

**- Its factory setting is Step 0 and you can set it as needed.**

### How to Set "LOCK BUTTONS"

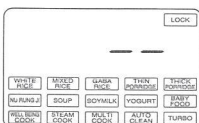
Lock can be set for touch button to prevent accidental touch during cleaning or by children.

#### ▶ Setting Method



1. Pressing the SET button for three seconds or longer in cook, preset, warming or reheating mode will lock the buttons.
2. The lock indicator turns on in the display when it is set.

#### ▶ How to set and unset the mode



1. Pressing the SET button for another three seconds in cook, preset, warming and reheating mode will unlock the buttons.
2. The button lock indicator turns off when it is canceled.

※ If you press any other button than the 'BACK' button while the button lock is selected, a buzzer sound will be made, and the screen notifying that it is in the locked status will be displayed.

※ You may unlock the buttons by pressing the 'BACK' button for three seconds or longer.

※ If you pull out and put in the Power Plug again after setting the button lock, the Button Lock Function will be canceled.

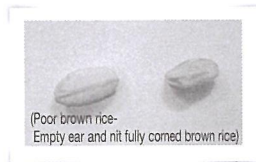
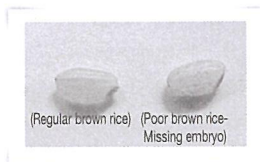
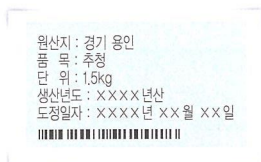


## HOW TO USE "GABA"

### 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 a least germination, the enzymes in the brown rice are activated, generating nutrients and more digestible.

### Tips to Buy Quality Brown Rice

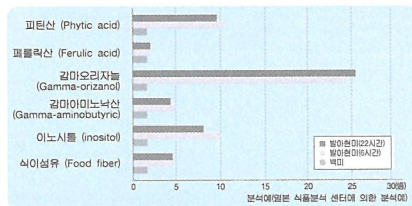


- 1 Check the dates of harvest and pounding.
  - ▶ The dates should be within 1year from a harvest, 3 months from pounding.
- 2 Inspect rice with your eyes.
  - heck that embryo is alive
  - Rice surface should be light yellow and glazing. Whitely stirred up surface, or darkish colored Brown rice is not suitable for a germination
  - Avoid fractured, not fully comed, or empty ear. Empty ear may generate odor during germination and bluish- nor comed 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 digestibility.

- ▶ Taste will be greatly enhanced.
- ▶ Digestive and rich in nutrients.
  - Diatetic hormone is generated improving digestibility.
- ▶ Good as a health food for children or students.
  - Rich with dietary fiber.
- ▶ Germinated brown rice has rich GABA (Gamma Amino Butryc Acid)
  - GABA promotes metabolism in liver and kidneys, suppresses neutral fat, lowers blood pressure, promotes metabolism in brain cells - these effects have been proved by medical science.



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

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

## HOW TO USE “GABA”



### Using “GABA” Meun

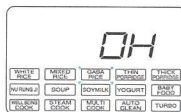
- 1 In order to promote germination, soak brown rice for 16 hours in water.

#### Method of Pre-germination


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


- 2 Set the Lock/Unlock handleat “Lock”, press“SELECTION” button to select “GABA”.

- ▶ When the “GABA” is selected, “OH” is indicated in the display.



- 3 Press select buttons to set time.

1.  button increases the cooking time for GABA by two hours.

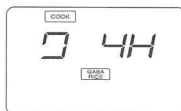
2.  button decreases the cooking time for GABA by two hours.

3. Press the SET button to enter the germination time settings mode.

4. Set the time with the MENU/SELECTION button. The germination time can be set to 0, 2, 4 or 6 hours. The rice is cooked in brown rice cooking mode when the time is set to 0.

- 4 Press “COOK/TURBO” button.

- ▶ Pressing “COOK/TURBO” button will begin the “GABA” process, after which, cooking will begin immediately.
- ▶ During “GABA” mode, “Cook” indicator will be lit together with the germination time left.





## HOW TO USE “GABA”

### Preset Brown GABA as following

1. Select GABA by pressing the MENU/SELECTION button.
2. Press SET and then set the time to 0 with the MENU/SELECTION button. Press SET.  
Preset mode cannot be used for 2H, 4H and 6H time settings.
3. Set the cooking time to complete with the MENU/SELECTION button.
4. Press the Preset or COOK / TURBO button.

### Precautions for “GABA” Cooking (no cooking preset time allowed)

- ❶ If smaller germ is preferred, omit pre-germination process. Select “GABA” menu, set-up appropriate germination time, and start cooking (nutrient ingredients do not vary significantly by the size of germ).
- ❷ During hot seasons, longer germination time may generate odor. Reduce germination time.
- ❸ GABA cooking is allowed up to 4 persons.
- ❹ 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.
- ❺ Germination rate, germ growth may differ by the Brown rice kind, condition or period of storing, etc.  
- Germinated brown rice is sprouted brown rice. Germination rate and growth may differ by the Brown rice kind.  
The brown rice should be within 1 year from harvest, and not long since pounded.
- ❻ The taste of rice could be different as depending on a kind of brown rice. Use customized taste function or control the amount of water for your taste. (Refer to page 23)
- ❼ Depending on the user’s environment or condition of the rice, the sprout may not be visible.



# HOW TO USE "SOUP"

## How to Use and Preset SOUP

**1** Select the SOUP menu and press SET.  
 ▶ The display shows 2:00 when the SOUP menu is selected.



**2** Set the cooking time.  
 ▶ The default time is 2:00 and can be set from 1 to 4 hours.  
 (The time increases or decreases by 10 minutes unit.)



**3** Press the COOK/TURBO button.  
 ▶ Once the SOUP cook begins, the cooking icon and the remaining cooking time are shown in the display.

**4** Preset the SOUP cook as follows:

1. Press the PRESET button.	2. Select your desired menu and press the SET button.
3. Select your desired cooking time and press the SET button.	4. Set the time to complete cooking by pressing the SELECTION button.
	5. Press the Preset or COOK/TURBO button.

## How to Make SOUP

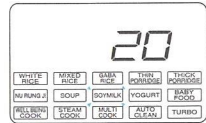
MENU TO COOK	SELECT MENU	INGREDIENTS	DIRECTIONS
Chicken Soup	SOUP	a chicken (1 kg) 2 root of fresh ginseng, Jujube 10EA, 1 cup glutinous rice, some ground pepper, some garlic	1) Sheath the bottom of the prepared chicken to make two small holes. 2) Stuff the chicken with glutinous rice soaked in water for longer than 2 hours and garlic. (If the rice is not soaked, it may not cooked completely.) 3) To make thick broth, stuff the chicken with 1/2 rice and place the other half out of the chicken in the pot. 4) Bring both legs crossed and fix each leg in the hole cut previously. 5) Place the chicken in the inner pot with washed ginseng and dates. Pour in about 7 cups of water. 6) Close the lid and press the SELECTION button to set the stew option. Set the time to 2 hours and press the COOK/TURBO button.  - Note - Be careful not to put too much water. It may cause the soup to steam out during the pressure discharge.



## HOW TO USE “SOYMILK”

### How to Use and Preset SOYMILK

- 1 Select the SOYMILK menu and press SET.  
▶ The display shows 20 when the SOYMILK menu is selected.



- 2 Set the cooking time.  
▶ The default time is 20min and can be set from 10 min to 1:30 hours.  
(The time increases or decreases by 10 minutes unit.)



- 3 Press the COOK/TURBO button.  
▶ Once the SOYMILK cook begins, the cooking icon and the remaining cooking time are shown in the display.

- 4 Preset the SOYMILK cook as follows:

1. Press the PRESET button.

2. Select your desired menu and press the SET button.

3. Select your desired cooking time and press the SET button.

4. Set the time to complete cooking by pressing the SELECTION button.

5. Press the Preset or COOK/TURBO button.

### How to Make SOYMILK

MENU TO COOK	SELECT MENU	INGREDIENTS	DIRECTIONS
SOYMILK	SOYMILK	<ul style="list-style-type: none"> <li>- BEAN : 250g</li> <li>- Primary water : 500g</li> <li>- Secondary water :950g</li> <li>- Salt, Some sugar</li> </ul>	<ol style="list-style-type: none"> <li>1. Soak the beans in water about twice the amount of the beans the day before. (Soak them until the skin gently comes off by hand.)</li> <li>2. Place the soaked and peeled beans with 500g of water (initially) in the inner pot. Close the lid, select the " SOYMILK" menu, set the time to 20 minutes and press the COOK/TURBO button. (The boiled beans are crisp.) The boiled beans that can be crushed easily with a hand can smell like meju - fermented soybean.</li> <li>3. Scoop the beans out with a strainer and wash them in running water. (It may smell fishy if you do not remove the bubbles generated while the beans are boiled.)</li> <li>4. Place the beans in a blender and grind them with (additional) 950g of water gradually poured in.</li> <li>5. Strain the ground beans.</li> <li>6. Season them with sugar or salt to your preference.</li> </ol> <p>&lt;Precautions&gt;            * Make sure to remove the bean shells completely before boiling them.            (The bean shell may block the steam vent causing the water to overflow while boiling.)            * Wash the detachable cover after cooking is complete.</p>



# HOW TO USE "YOGURT"

## How to Use and Preset YOGURT

- 1 Select the YOGURT menu and press SET.  
▶ The display shows 6:00 when the YOGURT menu is selected.
- 2 Set the cooking time.  
▶ The default time is 6:00 and can be set from 30 minute to 12 hours.  
(It will increase and decreased by 30 minutes basis)



- 3 Press the COOK/TURBO button.  
▶ Once the YOGURT cook begins, the cooking icon and the remaining cooking time are shown in the display.



- 4 Screen will show "END" when YOGURT menu is completed, and it will not be in Warm mode.



- 5 Preset the YOGURT cook as follows:

1. Press the PRESET button.

2. Select your desired menu and press the SET button.

3. Select your desired cooking time and press the SET button.

4. Set the time to complete cooking by pressing the SELECTION button.

5. Press the Preset or COOK/TURBO button.

## How to Make YOGURT

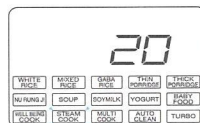
MENU TO COOK	SELECT MENU	INGREDIENTS	DIRECTIONS
YOGURT	YOGURT	Milk 1L, Plain yogurt 290g	<ol style="list-style-type: none"> <li>1. Place all the ingredients in the Inner pot and mix lightly.</li> <li>2. Close the lid, select [YOGURT], set the cooking time to 6 hours and press the COOK/TURBO button.</li> </ol> <p>-NOTE-</p> <ul style="list-style-type: none"> <li>• Use unflavored plain milk. (High calcium, low fat or sterilized milk may not be fermented.)</li> <li>• Be aware that the yogurt could go bad when mixed with any other ingredients.</li> <li>• Place the yogurt in the fridge once completed and eat cold. - You can add fresh fruit, cereal and jam to your yogurt.</li> </ul>



## HOW TO USE “STEAM COOK”

### How to Use and Preset STEAM COOK

- 1 Select the STEAM COOK menu and press SET.
  - ▶ The display shows 20 when the STEAM COOK menu is selected.



- 2 Set the cooking time
  - ▶ The default time is 20min and can be set from 10 to 90 minute



- 3 Press the COOK/TURBO button.
  - ▶ Once the STEAM COOK begins, the cooking icon and the remaining cooking time are shown in the display.

- 4 Preset the STEAM COOK as follows:

1. Press the PRESET button.

2. Select your desired menu and press the SET button.

3. Select your desired cooking time and press the SET button.

4. Set the time to complete cooking by pressing the SELECTION button.

5. Press the Preset or COOK/TURBO button.

### How to Make STEAM COOK

MENU TO COOK	SELECT MENU	INGREDIENTS	DIRECTIONS
Steamed Dumpling	STEAM COOK	Dumplings : 15EA Water : ¾cup	1. Prepare the ingredients. 2. Put ¾ to one and 1 1/2 cup of water in the Inner Pot and place the Steam Plate on the pot. 3. Place the prepared ingredients in the plate. 4. Close the lid, select the STEAM COOK option with the [MENU] button, set the cooking time to 30 minutes (50 minutes for sweet potatoes or potatoes) and press the COOK/TURBO button.
Steamed Sweet Potato		Sweet potato : 3EA (more than 150g) Water : 1 1/2cup	
Steamed potato		Potato : 3EA (more than 200g) Water : 1 1/2cup	



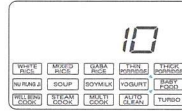
## HOW TO USE “BABY FOOD”



### How to Use and Preset BABY FOOD

#### 1 Press the “SELECTION” button to select BABY FOOD.

► When BABY FOOD is selected, the display shows '10 minutes'.



#### 2 Press the “SELECTION” buttons to set the desired time.

1. button increases the cooking time for BABY FOOD by 5 minutes.

2. button decreases the cooking time for BABY FOOD by 5 minutes.

3. The cooking time for BABY FOOD can be set from 10 to 50 minutes.

#### 3 Press the “COOK / TURBO” button to start the BABY FOOD menu.

► Once the BABY FOOD menu starts, the cooking status and the remaining time is displayed.



#### 4 How to preset the BABY FOOD menu.

1. Press the PRESET button.

2. Select your desired menu and press the SET button.

3. Select your desired cooking time and press the SET button.

4. Set the time to complete cooking by pressing the SELECTION button.

5. Press the Preset or COOK/TURBO button.

### BABY FOOD How to Cook

Food	Menu	Ingredient	Procedure
Sweet Potato & Apple Porridge		Sweet potato 70g, apple 70g, water 1cup and some honey	<ol style="list-style-type: none"> <li>1. Peel the skins of apple and sweet potato and cut them into thin slices.</li> <li>2. Place the recipe no.1 and with 1/4cup of water in the inner pot</li> <li>3. After locking the cover and choosing [BABY FOOD] in the SELECTION BUTTON push [COOK/TURBO] button after setting up the time of universal steam for 45 minutes.</li> <li>4. After cooking is completed, mash up it with a rice paddle and mix it with some honey.</li> </ol>
Soft rice with tuna and vegetable	BABY FOOD	50g of rice, 30g of tuna(can), 10g of bell pepper, 10g of carrot, 1/2 cup of water, butter, little bit of laver powder	<ol style="list-style-type: none"> <li>1. Pour out oil from tuna, tear it up into little pieces with chopsticks.</li> <li>2. Finely chop bell pepper and carrot.</li> <li>3. Mix rice, tuna, bell pepper, and carrot.</li> <li>4. Spread butter on the bottom of inner pot, put ingredients of 3, and pour water.</li> <li>5. Lock the lid, select [BABY FOOD] menu by pressing the SELECTION BUTTON set multipurpose steam time 15minutes, and press the [COOK/TURBO] button.</li> <li>6. Mix it well with a spatula after multipurpose steam is completed.</li> </ol>



## HOW TO USE “WELLBEING COOK”


### How to use WELLBEING COOK function and preset time


- 1 Press the “SELECTION” button and select WELLBEING COOK menu.

▶ If the WELLBEING COOK menu is selected, the display shows '3 hours'.



- 2 Press the “SELECTION” buttons to set the desired time.

1.  button increases the cooking time for WELLBEING COOK by 10 minutes.

2.  button decreases the cooking time for WELLBEING COOK by 10 minutes.

3. The cooking time for WELLBEING COOK can be set from 1 to 10 hours.

- 3 Press the “COOK/TURBO” button to start the WELLBEING COOK menu.

▶ If the WELLBEING COOK function starts, the cooking status is marked and the remaining time is shown on the display.



- 4 How to preset the WELLBEING COOK function

1. Press the PRESET button.

2. Select your desired menu and press the SET button.

3. Select your desired cooking time and press the SET button.

4. Set the time to complete cooking by pressing the SELECTION button.

5. Press the Preset or COOK/TURBO button.

## HOW TO USE “WELLBEING COOK”



### How to use WELLBEING COOK

Food	Menu	Preparations	Procedure
Pumpkin Porridge	WELLBEING COOK	500g pumpkins peeled 100g glutinous rice flour a teaspoon of sugar, a teaspoon of salt	<ol style="list-style-type: none"> <li>1. Pumpkins peeled cut into thin slices.</li> <li>2. Pour 3 cups of water and glutinous rice flour Into the inner pot.</li> <li>3. Put the sliced pumpkins into the inner pot and select [WELLBEING COOK] by pressing the “SELECTION” button. Set the Multi cook time to 3 hours. And Press the “COOK/TURBO” button.</li> <li>4. After wellbeing cooking, grind it using a sieve or a blender then put some sugar and salt as your taste.</li> </ol>
Vegetable porridge		Rice of 1 person, 50g carrots 50g onions, 30g green onions a teaspoon of salt, a teaspoon of pepper	<ol style="list-style-type: none"> <li>1. Carrots, onions and green onions cut into thin slices.</li> <li>2. Put 1 portion of rice, julienne Carrots, onions, green onions into the inner pot. Then pour 2½ cups of water into the inner pot.</li> <li>3. Close the lid and select [WELLBEING COOK] by pressing the “SELECTION” button. Set the time to 5 hours. And Press the “COOK/TURBO” button.</li> <li>4. When finishing the WELLBEING COOK, put some salt and pepper as taste.</li> </ol>
Vegetable soup		30g carrots, 30g onions, 30g potatoes 30g Mushrooms, 20g sirloins 100g vichyssoise 1 tablespoon olive oil, a tea spoon of salt	<ol style="list-style-type: none"> <li>1. Onions, potatoes and carrots cut into thin slices.</li> <li>2. Chop mushrooms as regular size.</li> <li>3. Fry the chopped ingredients with 1 tablespoon olive oil.</li> <li>4. Close the lid and Pour 3 cups of water and put powder of cream soup into the inner pot. Put the roasted ingredients then close the lid.</li> <li>5. After wellbeing cooking, grind it using a sieve or a blender then put some sugar and salt as your taste.</li> </ol>
Jujube Tea		180g jujubes, ½ grain of gingers, a tea-spoon of honey	<ol style="list-style-type: none"> <li>1. Clean and peel the gingers. then cut into thin slices</li> <li>2. Put jujube, gingers peeled Into the inner pot. And pour the water up to water level 4 for Glutinous.</li> <li>3. Look the inner lid and select [WELLBEING COOK] by pressing the “SELECTION” button. Set the WELLBEING COOK time to 8 hours. And Press the “COOK/TURBO button.</li> <li>4. After wellbeing cooking Put some honey as your taste. And stir the food.</li> </ol>



## HOW TO USE "MULTI COOK"

### How to Use MULTI COOK

- 1 Select MULTI COOK with the SELECTION button and press SET.
  - ▶ The display shows "20" when MULTI COOK menu is selected.
- 2 Set the cooking time with the SELECTION button.
  - ▶ Once you set the time and press the SET button, it moves to the temperature setting menu.
  - ▶ The default cooking time is "20" minutes and can be set from 10 to 1hour and 30 minutes. (The time increases or decreases by 10 minutes unit.)
- 3 Press the SET button to set the cooking temperature.
  - ▶ Once you set the desired cooking temperature and press the COOK/TURBO button, it starts cooking.
  - ▶ The default temperature is 100°C and can be set from 35°C to 130°C. (The temperature increases or decreases by 1°C unit.)
  - ※ The temperature displayed may be differ from the actual temperature depending on the surroundings and contents.
- 4 Press the COOK / TURBO button.
  - ▶ The cooking icon and the remaining cooking time are shown in the display once the MULTI COOK is started.



- 5 Preset MULTI COOK as follows:

1. Press the PRESET button.

2. Select MULTI COOK by pressing the SELECTION button and press the SET button.

3. Set the cooking time by pressing the SELECTION button and press SET.

4. Set the cooking temperature and press SET.

5. Set the time to complete cooking by pressing the SELECTION button.

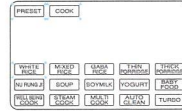
6. Press the PRESET or COOK/TURBO button.

## HOW TO PRESET TIMER FOR COOKING



### How to preset timer for cooking

- 1 Press the PRESET button.
- 2 Select your desired menu and press the SET button.
- 3 Set the time to complete cooking by pressing the SELECTION button.
- 4 Press the COOK/TURBO button.
  - ▶ Once the preset setting is complete, "PRESET" flashes in the display panel three times and stays on.
  - ▶ Cooking is completed at the set time.  
(There may be a slight time difference depending on the amount of contents and the conditions of use.)



### Precautions for preset cooking

- 1 If you want to use preset cooking
  - ▶ If rice was dried-up, it may be hard or undercooked.
  - ▶ There is a chance to cook hard or undercook depending on preset time and cooking conditions.
  - ▶ If the preset time is longer, melanization could be in creased.
- 2 If you want to change preset time
  - ▶ If you want to change preset time, press CANCEL button and start as new.
- 3 If setup time is shorter than preset time
  - ▶ If setup time is shorter than preset time, the cooking starts immediately.

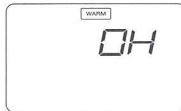


## TO KEEP COOKED RICE WARM AND TASTY

### For a Meal

- ▶ If you want warm rice, press the Keep "WARM/REHEAT" button to start the reheating. After 9 minutes, the reheated rice tastes as it has been just cooked.

- 1 On Keeping Warm



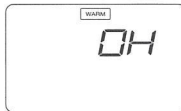
To change the temperature for the warming option, press the MODE button for 3 seconds.

- 2 On Reheating



The '0' mark turns round and round while reheating.

- 3 Completion of Reheating



After reheating, the Keep Warm function restarts and the elapsed warm time is 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.)
- ▶ 24 hours after keeping the cooked rice warm, the passed time blinks on the display to give the long time warning.

### Cautions for Keeping Warm

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)

Keeping rice warm for a long time may cause the rice to be discolored or develop an odor. So, it is recommended to keep warm for less than 12 hours.

24 hours after keeping the cooked rice warm, the passed time blinks on the display.

Do not keep the rice scoop in the inner pot while keeping the cooked rice warm. In particular, a wooden scoop may generate bacteria and result in the development of an odor.

The warming status of mixed/brown rice is worse than plain rice. Do not keep it warm if at all possible.

Do not mix too small quantity of rice or leftovers with the rice under keeping warm. Doing so may develop an odor.  
(Use a microwave oven for the cold rice.)

The rice on the edge of the inner pot or the bottom of the steam outlet may turn plain and swollen. In this case, stir and mix the rice.

## TO KEEP COOKED RICE WARM AND TASTY



### How to Adjust the Warm Temperature

- ▶ If an odor develops, water drops are formed or the cooked rice is discolored despite frequent cleaning and the use of sterilized water. The warm temperature may be incorrect. Adjust the temperature.

- 1 To enter the "Warm Temp" setting mode in Standby mode, press the MODE button for one second.
- 2 In the "Warm Temp" setting mode, the currently set temperature is displayed.
- 3 Select your desired temperature by pressing the SELECTION button and press the SET or COOK/TURBO button.
- 4 It returns to Standby mode if you press CANCEL or no button for 7 seconds in the "Warm Temp" menu.



※ The factory setting is 74°C, and you can set it as needed.

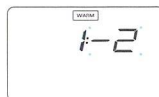
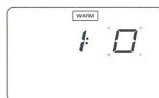
To adjust the warm temperature while keeping rice warm, press the "Keep Warm" button for over 5 seconds and adjust the warm temperature.

1. A stale smell develops and lots of water drops are formed: The warm temperature is low. Raise the temperature by 1 ~ 2°C.
2. The cooked rice turns yellow, the rice gets dry and an odor develops: The warm temperature is high. Lower the temperature by 1 ~ 2°C.

### How to adjust the Customized Warm function

This function is used in case that water runs when you open the inner lid while keeping warm or the cooked rice is swelled up.

- 1 To enter the "Customized Warm" setting mode in Standby mode, press the MODE button for twice.
- 2 In the "Customized Warm" setting mode, the currently set temperature is displayed.
- 3 Select your desired Customized Warm temperature by pressing the SELECTION button and press the SET or COOK/TURBO button.
- 4 It returns to Standby mode if you press CANCEL or no button for 7 seconds in the "Customized Warm" menu.



※ The factory setting is 0 step, and you can set it as needed.

1. If water flows out too much when the lid is opened, set the customized warm option 1 to 2 levels higher.
2. If the rice on the edge is overcooked, set the customized warm option 1 to 2 levels higher.

### Odor Develops While Keeping Warm

- ▶ Clean the cooker frequently. In particular, negligent cleaning of the lid part may develop an odor while keeping warm because of the proliferation of bacteria.
- ▶ Even though the product is apparently clean, bacteria can be present. If strong odors develop, boil water to sterilize. Fill with the water up to the plain rice water level line for 2 persons and add a big spoonful of ginger. After that, close the lid and press the COOK/TURBO button to boil the water. Press the Cancel button 30 ~ 40 minutes after boiling. After boiling, always clean the inner pot.
- ▶ If you keep the cooked rice warm without cleaning the inner pot after steaming food, an odor may penetrate the rice.

## 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
CR-1010F	1YEAR	1YEAR	<b>HOW SERVICE IS HANDLED</b>
			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 Address : 1137 E. 1st Street, L.A, CA 90033, USA
			Canada (TORONTO) Call : 905 707 8224 Address : #D8-7398 Yonge Street Thornhill Ontario Canada L4J 8J2
			Canada (VANCOUVER) Call : 604 540 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  
Address : 1137 E. 1st Street, L.A,  
CA 90033, USA

Canada (Toronto)  
Call : 905 707 8224  
Address : #D8-7398 Yonge Street  
Thornhill Ontario Canada  
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Canada (Vancouver)  
Call : 604 540 1004  
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