

사용설명서 Operating Instructions

CRP-HU10 Tool Series

1.8L(2~10Persons)

CUCKOO

NO.1 CUCKOO

CUCKOO IH PRESSURE JAR COOKER



design

love

CUCKOO ELECTRONICS CO.,LTD.

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IMPORTANT SAFEGUARDS

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

SAVE THESE INSTRUCTIONS THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY

ADDITIONAL IMPORTANT SAFEGUARDS

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

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

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

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

HOW TO USE EXTENSION CORD / 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.

Veuillez respecter cette mesure de sécurité.

SPECIFICATIONS / 产品规格 / SPÉCIFICATIONS

Model Name / 型号名称 / NOM DU MODÈLE		CRP-HU10 Tool Series
Power Supply / 电源 / CORDON D'ALIMENTATION		120V~(AC Only), 60Hz
Power Consumption / 功耗 / CONSOMMATION D'ÉNERGIE		1315W
Cooking Capacity 菜单 CAPACITÉ DE CUISSON	Glutinous Rice	0.36~1.8L (2~10cups)
	Mixed Rice	0.36~1.44L (2~8cups)
	Turbo Glutinous Rice	0.36~1.08L (2~6cups)
	GABA Rice	
	DRIED Rice	
	Scorched Rice	0.36~0.72L (2~4cups)
Porridge	0.18~0.36L (1~2cups)	
Power Cord Length / 电源线长度 / LONGUEUR DU CORDON D'ALIMENTATION		1.4m
Pressure / 压力 / PRESSION		88.2KPa(0.9kgf/cm ²)
Weight / 重量 / POIDS		7.3kg
Dimension / 尺寸 / DIMENSION	Width / 宽度 / LARGEUR	29.8cm
	Length / 长度 / LONGUEUR	39cm
	Height / 高度 / HAUTEUR	28.5cm

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 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.

Please pay careful attention against water and chemicals.



- It can cause an electric shock or fire.

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.

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.

Do not alter, reassemble, disassemble or repair.



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

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



Do not let the cooker contact any water by sprinkling water on the cooker.

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

- 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.

SAFETY PRECAUTIONS



Warning



Do not

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 inner pot.



- It can cause an electric shock or fire.

Do not use it without the inner pot.

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

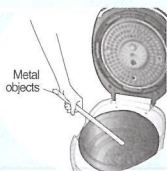
Do not turn the Lock/Unlock Handle to "Unlock" during cooking.

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

Remove external substances on plug with a clean cloth.

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

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



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

Don't spray or put any insecticide and chemicals.



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

Do not put any needle, cleaning pin etc in the ventilator or any gap of the cooker.

- Do not insert cleaning pins to other parts except to the valve hole of the pressure weight.
- It can cause an electric shock or fire.

Do not open the top cover during heating and cooking.

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

Do not place heavy things on the power cord.

- It can cause an electric shock or fire.

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



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

Be careful that both the plug and power cord are not to be 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.

This device is not intended for use by people who lack physical, sensory, and mental abilities or lack the experience and knowledge to safely use the device without supervision or instruction, including children.

- Keep device out of reach of children.
- Device may cause electric shock, burns, etc



SAFETY PRECAUTIONS

Warning

Do not use on a rice chest or a shelf.

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



Remember

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

- It can cause an electric shock.

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

- It can cause a system malfunction or fire.



If you use cardiac pacemakers or electrical medical supporting equipment, consult a doctor before using this unit.

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



Caution

Please contact dealer or service center when strange smell or smoke has occurred.

- First pull out the power cord.

Do not use over the maximum capacity.

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

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

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

Don't use the cooker near a magnetic field.

- It can cause burns or breakdown.



Do not

Please pull out the plug when not in use.

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

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

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



Please use the cooker for original purposes.

- It can cause the malfunction or smell.

Don't use for various purposes for inner pot.

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

Do not drop the cooker or impact.

- It can cause malfunction.

SAFETY PRECAUTIONS



Caution



Do not

Do not place on rough top or tilted top.

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



When the exterior of inner pot is diamond shield plated.

- Use dry kitchen cleaner or sponge to clean the inner pot since rough scrub or metallic ones might cause scratch on the exterior of the plating.
- The friction of the inner pot with sink or other appliances can cause its plating's coming off. (No problem to use it)

Do not hold the cooker by the inner pot handle.

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

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

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



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

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



Caution



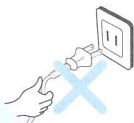
Remember

Be cautious when steam is being released

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

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

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



If power fails during rice cooking, automatic vapor emission device may work, leading to dispersion of contents.

- Cook rice with specified amounts of rice and water.
- In particular, water more than specified amount may cause overflowing of contents.
- Cook rice while soft steam cap is mounted.

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

Wipe off any excessive water on the cooker after cooking.



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

Please clean the body and other parts after cooking.

- After cooking chicken soup or, multi cook dishes, etc., the smell may be absorbed.
- Clean the oven packing, top heater plate and inner pot every time you cook any of those.
- Use dry kitchen cleaner or sponge to clean the inner pot, since rough scrub or metallic ones are abrasive to the coating. (Refer to page 17-18)
- Depending on the using methods or user's circumstances inner pot coating might rise. Please call the customer service for those cases.



Even if power plug is unplugged, turn lid combining hand grip always to  (Lock) location.

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



Maintain more than 30cm of distance from the product while using.

- A magnetic field can be released from electronic goods.



NAME OF EACH PART

Name of each part

Soft Steam Cap



Pressure Weight

Keep the pressure weight horizontally. It stabilizes steam inside. When the pressure weight spins, it releases steam.

Automatic Steam Exhaust Outlet

When cooking is finished or in warming mode, steam releases automatically.

Lock/Unlock Handle

The handle has to be in 'Lock' position to operate.

Clamp Knob

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

Control Panel

Accessories



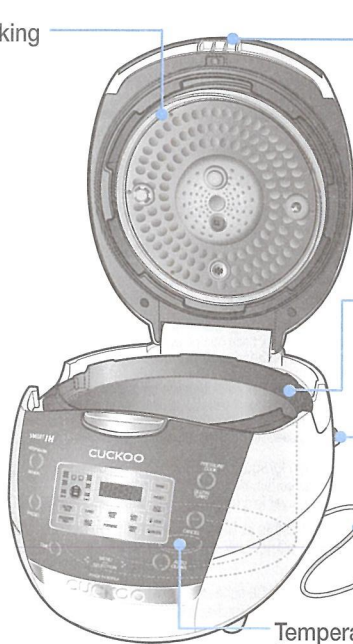
USER MANUAL



Rice Scoop

Name of each part

Packing



Lid Assy

Pot Handle

Inner Pot

Insert the inner pot into rice cooker.

Dew Dish

Pour out water from dew dish after cooking or during "Warming" mode. Otherwise, an odor(s) may occurs

Rice Scoop holder

Power Cord

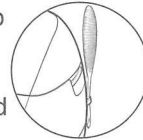
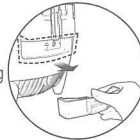
Power Plug

The image of plug type may be different from actual plug type, (US 120V)

Temperature Sensor



Rice Measuring Cup



Cleaning Pin
(Attached on the bottom of the unit)

HOW TO CLEAN

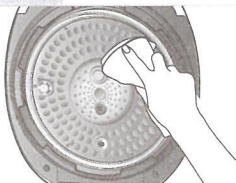


Inner Pot



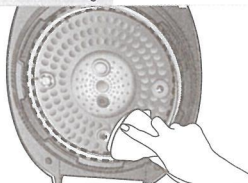
Wipe the water on the outside and bottom of the Inner Pot. A rough sponge, a brush or an abrasive can cause scratches on the coating. Use a dishwashing liquid and a soft cloth or a sponge.
 ※ Keeping the contact area of the Inner Pot with the pressure packing always clean, increases the product's durability.

Inner Pot Lid



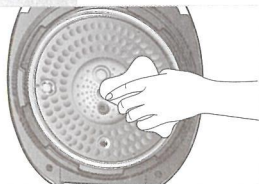
Wipe any water on the Inner pot lid with a well wrung dish cloth. Clean the Inner Pot with care as it has a metallic edge.

Pressure Packing



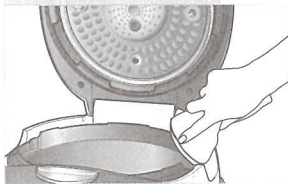
While cleaning, make sure the pressure packing is well in place. Clean it by wiping it gently. If the pressure packing partially hangs off, press the part that is hanging back into its original position with your fingers.

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 steam vent during cooking. Once cooking finished, wipe it clean with a well wrung dish cloth.

Inner Body



If there are foreign substances stuck on the temperature sensor, remove them without damaging the metal plate. Cleanly wipe the foreign substances or any moisture on the heat plate.

Cautions when top cover does not close perfectly

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



1. Check to see if the inner pot is correctly placed inside the main body.
2. To close the top cover, place the handle in the "Unlock" position as shown in the picture on the right.



3. If there are hot foods in the inner pot, the top cover might not lock properly. In this case twist the pressure weight and allow the steam to release then try to lock the handle.

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 underneath the pressure weight is clogged, puncture it with the cleaning pin

- The valve hole of the pressure weight allows steam to release. Check regularly to ensure that it is not blocked. If the valve hole of the pressure weight is blocked, the hot steam and hot content within the cooker can cause serious injury.

※ Do not use the cleaning pin for any other use except to clean the valve hole of the pressure weight.



How to Disassemble the Pressure Weight

- ▶ Under the Lock/Unlock handle is the steam cap that guards the pressure weight. To remove the pressure weight, remove the steam cap, turn the pressure weight counter-clockwise while pulling it up, and keep turning until it comes out.
- ▶ Puncture the clogged valve hole with the cleaning pin and reassemble it by turning it clockwise.
- ▶ When the pressure weight is properly assembled, it can freely be turned.

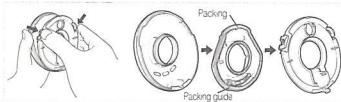


How to clean the soft steam cap

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.

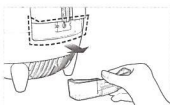


- 3 Assemble the vent so that it fits into the groove perfectly.

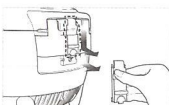


- 4 After you attach the soft steam cap to fit into the groove, press 'A' part firmly to assemble the soft steam cap into the product.

How to clean drain dish



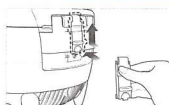
- 1 Separate the drain dish.



- 2 Separate the drain dish cap by pushing it down.



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



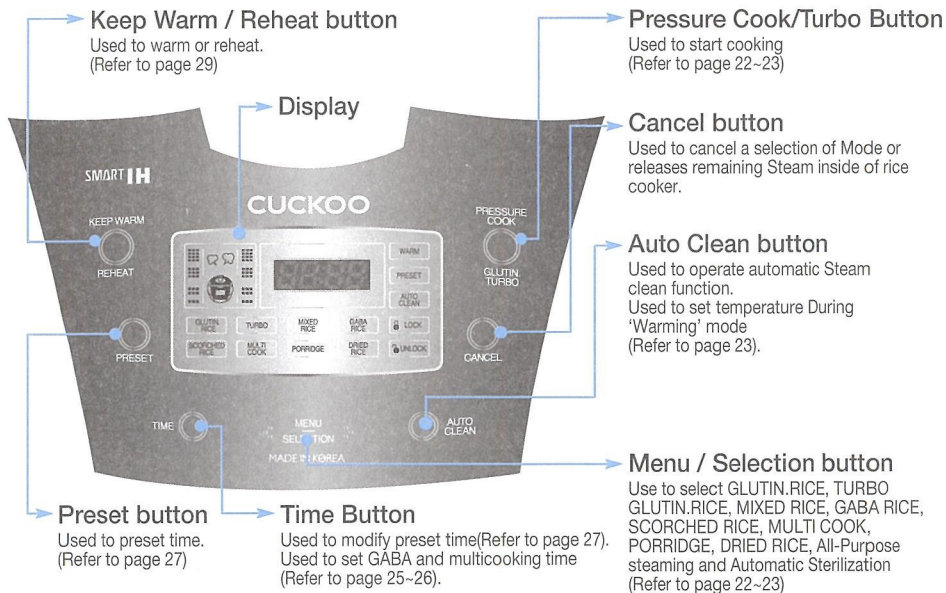
- 4 Securely put in the drain dish cap after cleaning



- 5 Insert the drain dish firmly by pressing it in direction of the arrow (as shown in the picture above).



FUNCTION OPERATING PART / ERROR CODE AND POSSIBLE CAUSE



- ※ When you an image like one in the right side on your display, it means the rice cooker is in 'Waiting' mode.
- ※ Press 'Cancel' button to enter the 'Waiting' mode.
- ※ Press the button until you hear the buzzer sound. The image of the plate may different.



<Screen on standby>

Error Code and Possible Cause

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

LJ	When the inner pot is not placed into the unit.
E--	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.
Edb	It is appears on the display when you press "PRESSURE COOK" or "PRESET" button again, or if the Cooking has finished and you've never ever tured the handle to "Unlock", It can be by turning handle to "Unlock" and then turn to "Lock"
E_P	Problem on environment sensor.
E_vF EEP	Problem on micom memory.
HP_ HF_	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
 - Glutinous Rice, Turbo Glutinous Rice, Scorched Rice : Adjust water level to the water scale for 'GLUTINOUS'. Glutinous Rice can be cooked to max 10 servings, Turbo Glutinous Rice to max 6 servings, Scorched Rice to max 4 servings.
 - Mixed Rice : Adjust water level to the water scale for 'MIXED RICE'. Mixed 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.
 - Dried Rice : Adjust water level to the water scale for 'DRIED RICE'. Dried Rice can be cooked to max 6 servings.
 - Thick Porridge : Adjust water level to the water scale for 'PORRIDGE'. Thick Porridge can be cooked to max 2 servings.
 - Thin Porridge : Adjust water level to the water scale for 'THIN PORRIDGE'. Thin Porridge can be cooked to max 1.5 servings.

※ Cook in cereals menu, hard cereals like red-bean can be half-cooked depending on the kind of cereal.
 ※ Please refer to the cooking menu time for the each menu. (Refer to page 22)

- 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)

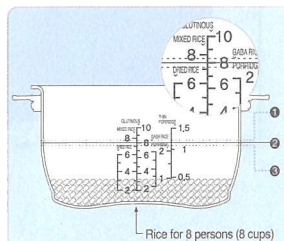
- 7 Connect power plug and turn the handle to "Lock"

- ▶ 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" sound and "E01" is shown in the LCD.

※ If you want to select another function while cooking, push cancel button.

- ▶ If 'E01' 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.



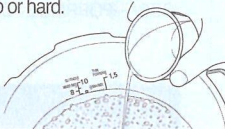

- 1 When you want to cook the old rice or want the soft rice : pour more water than the measured scale
- 2 Glutinous Rice for 8 persons (8 cups) : Set the water to scale 8 of "GLUTINOUS"
- 3 For overcooked rice : pour less water than the measured scale.
- 4 When rice is undercooked or firm/hard: It is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





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 rice is too dry, it can be craps even though measuring the amount of rice is accurate.</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 GLUTIN.RICE→MIXED RICE→GABA RICE→SCORCHED RICE→MULTI COOK→PORRIDGE→DRIED RICE.



2

Start cooking by pressing 'PRESSURE COOK' button.

- You must turn lid handle to lock before cooking. Then press the 'PRESSURE COOK' button, and sound "GLUTINIOUS RICE, Cuckoo starts cooking at a pressure of atmosphere".
- Unless lid handle is not turned to close, you get alarm with "E", and sound "Close the lid then turn the handle to the lock position".
- The actual cooking time may vary depending on the cooking capacity, water temperature, and cooking conditions.



ex) In case of cooking GLUTIN.RICE.

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.

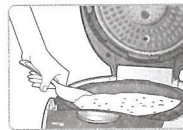
ex) In case of 14minutes left.



4

The end of cooking.

- When cooking is completed, warming will start with the voice "Glutinous rice has been completed".
- If you want to stop warming, Push 'CANCEL' button for more than 2 seconds.
- 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 by menu

Division	GLUTIN. RICE	TURBO GLUTIN. RICE	MIXED RICE	GABA RICE	SCORCHED RICE	PORRIDGE (THICK)	PORRIDGE (THIN)	DRIED RICE	MULTI COOK	AUTO CLEAN (Steam Cleaning)
Capacity	2-10 persons	2-6 persons	2-8 persons	2-6 persons	2-4 persons	1-2 cups	0.5-1.5 cups	2-6 persons	See detailed guide to cooking by the menus.	Pour water up to the line 2 for GLUTIN.
Cooking Time	Approx. 27-38 min	Approx. 13-24 min	Approx. 43-50 min	Approx. 53-62 min	Approx. 36-42min	Approx. 99-110 min	Approx. 103-128 min	Approx. 39-44 min		Approx. 19 min



How to use the cooking menu

GLUTIN. RICE	Used to cook sticky and nutritious rice.	MIXED RICE	Used to cook a variation of mixed or brown rice.
GABA RICE	Used to cook germinated brown rice.	SCORCHED RICE	Used to cook scorched rice when cooking is done.
Porridge	For cooking porridge.	DRIED RICE	Used to cook dried rice.
MULTI COOK	This menu is used to cook various dishes by setting a time manually.	AUTO CLEAN (Steam Cleaning)	This menu is used to eliminate small soaked after cooking or warming.

TURBO GLUTIN. RICE

- Pressing "PRESSURE COOK/GLUTIN.TURBO" button twice will switch to quick cooking and shorten the cooking time. (It takes about 13 minutes when you cook the Glutinous rice for 2 persons.)
- Use this turbo cooking function only for cooking rice for less than 6 persons. (The condition of the rice will not be good for more than 2 persons.)
- If you soak the rice in water for about 20minutes before cooking the rice and then cook the rice in turbo cooking course, the rice will taste good.

※ After cooking in white rice turbo mode or cooking of small serving, discard water.

How to use AUTO CLEAN (Steam Cleaning)



1. Pour water up to scale 2, make sure to close and lock the cover.
2. After choosing AUTO CLEAN button in standby mode, press "PRESSURE COOK" button.

Melanoizing phenomenon

The cooked rice can be light yellow at the bottom of the oven, because this product is designed to improve pleasant flavor and taste. Especially, melanoizing is more serious at the "Preset cooking" than just "Cooking". It does not mean malfunction.

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

How to Use "DRIED RICE" Menu

- If Cooking with long-stored rice or dry rice, The rice can be crisp or half cooked.
- If rice has been over 1 year since harvest, or gets dry while storing it, Cooking with "Dried Rice" menu will get you better taste of rice. (Melanoizing may appear depends on the storage and moisture conditions of rice)
- Depending on the storage and moisture condition of dried rice, rice may have a different taste.
- When washing the rice, if you clean it thoroughly until clear water comes out and store it for a long time, It will reduce rice's quality. So It is recommended to purchase a small-size package of rice.

How to use MULTI-COOK FUNCTION

- 1 Coupling Handle toward "A" (Lock), and press the MENU/SELECTION button to select MULTI COOK.
- 3 Press the PRESSURE Cook button.



▶ When the MULTI COOK menu is selected, the time is displayed on the Display.



- 2 Set the cooking time with the TIME button.
 - ▶ Press the TIME button, and the time for MULTI COOK will be increased by five minutes.
 - ▶ If you keep pressing it, the time turns into Nonstop.
 - ▶ The time for MULTI COOK is adjustable from 10 to 90 minutes.



Cuckoo customized cooking function

Cuckoo customized cooking function

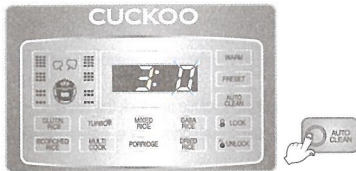
While cooking, you can control the heating temperature (both high and low) depending on your preference.

Initialization is set up "3:00" get step by step as the case may be.

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

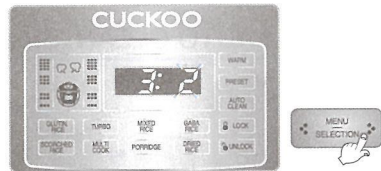
How to use Cuckoo Customized cooking function

1 "MY MODE" setting screen



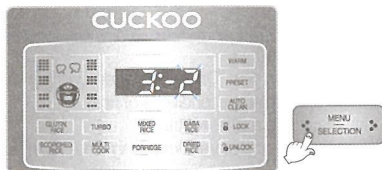
Press the Auto Clean button in the waiting mode for 3 seconds to go to Keep warm temperature setting mode. Press the Auto Clean button 2 times to enter the customized taste setting mode.

2-1 High level mode



Push the 'MENU/SELECTION' button, then the screen will be changed as above picture.

2-2 Low level mode



Push the 'MENU/SELECTION' button, then the screen will be changed as above picture.

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, DRIED 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.

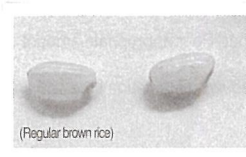


HOW TO USE "GABA Rice (Brown rice)"

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

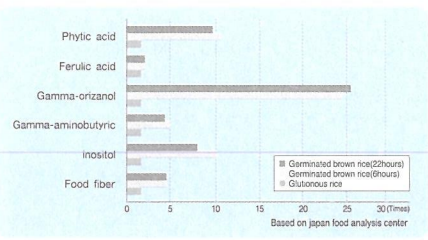


- ① Check the dates of harvest and pounding.
 - ▶ The dates should be within 1 year from harvest, 3 months from pounding.
- ② Inspect rice with your eyes.
 - Check that embryo is alive
 - Rice surface should be light yellow and glazing. Whitely stirred up surface, or darkish colored Brown rice is not suitable for germination
 - Avoid fractured, not fully comed, or empty ear's. Empty ear's may generate odors 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 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-oryzanol 23.9Times
- ▶ Gammma-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 amount of water to soak the rice.
 - ▶ Pre-germination shall not exceed 16 hours. Make sure to rinse the rice clean with flowing water before using “GABA” menu. Be careful not to rinse too much or else the embryos that are required to germinate may wear off.
 - ▶ Unique smell may be generated according to the soaking time of pre-germination
 - ▶ When pre-germination has been completed, wash the rice and insert the inner pot. Pour appropriate amount of water and use “GABA” menu.
 - ▶ During summer or hot temperature environment, an odor may be generated. Reduce germination time and wash clean when cooking.
- 2 Set the Lock/Unlock handle at Lock, press “Menu/Selection” button to select “GABA RICE”
- 3 Press Pressure Cook/Turbo button.
 - ▶ If you press the Pressure Cook/Turbo button, the brown rice will start to germinate for the set time and cooking will start after germination is complete.
 - ▶ When germinating the brown rice, remaining time will be displayed.

When the “GABA RICE” is selected, “OH” is indicated in the display

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

HOW TO PRESET TIMER FOR COOKING

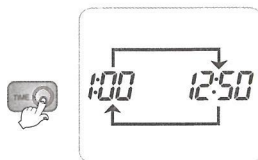


How to use preset

- 1 Turn the lid handle to the lock position and a lock icon will be displayed on the screen. Then press the 'PRESET' button.
 - ▶ The preset time is set to 06:30 AM when the product is delivered from the factory.
 - ▶ 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.

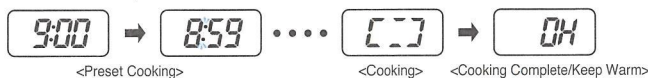


- 2 Press the TIME button to set the preset time.
 - ▶ Each time you press the TIME button, 10 minutes are added to the preset time.
 - ▶ Preset time ranges from 1 hours and 50minutes.



- 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.
 - ▶ MULTI 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" Then "Keep warm/Reheat" warm function will be started and you can eat fresh rice in 9 minutes.



"3H" on display means that the cooked rice has been keep warm For 3 hours.



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



When reheating is done, Keep Warm function will start with the voice that says "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 rice cooker and press the "Keep Warm/Reheat" button to keep the rice warm. AT this time, "0H" is shown on the display. (Like this, transferring hot rice to a cold cooker may cause the rice to be discolored or develop odor.)

Caution for Keep 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 to 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.

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 rice.)

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.

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

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 th changing color than the rice Cooked by feneral cooker. During warm mode, the rice can rise and turn white. In this case, mix the rice.

It is recommended to evenly sir the cooked rice after cooking. The rice taste is improved. (For a small quantity of rice, pile up the rice on the center area of the inner pot to keep warm).

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

When odors are rising during the warming mode

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



TO KEEP COOKED RICE WARM AND TASTY

Controlling method of warming temperature

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



① Press the Auto Clean button for 3 seconds in the waiting mode to enter the Keep warm temperature setting mode. The display will show as seen in the image. "74" current keep warm temperature will show.

② Press MENU/SELECTION button so that the display shifts
74 → 75 → 76 → 77 → 78 → 79 → 80 → 89 → 70 → 71 → 72 → 73



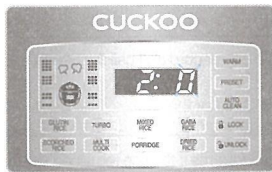
③ After setting the desired temperature, press PRESSURE COOK or KEEP WARM/REHEAT button to automatically input the selected temperature and enter the waiting mode (If you press Cancel or do not operate for 7 seconds, setting will be canceled and you will go back to the waiting mode.) (When you press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

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



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 points	Do the following
When the rice is not cooked.	<ul style="list-style-type: none"> • Press "Pressure Cook/Turbo" button is pressed? • Is there power cut while in cooking? 	<ul style="list-style-type: none"> • Press the "Pressure Cook" button once. And check "E_2" sign on the display. • Blackout backup power source for the Rice Cooker.
When the rice is not cooked well.	<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 20,21. • Add water about half the notch and then cook.
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 it the menu selected correctly? 	<ul style="list-style-type: none"> • Refer to page 20,21.
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_2" signs show up.	<ul style="list-style-type: none"> • Temperature sensor does not work properly. 	<ul style="list-style-type: none"> • Unplug the power cord and call the Service center.
Warming passed time mark blinks during keeping warm	<ul style="list-style-type: none"> • 24 hours has not passed yet after keeping warm 	<ul style="list-style-type: none"> • This function alarms if the rice remained warm for more than 24 hours.
Rice has gotten cold or a lot of water flow during keeping warm	<ul style="list-style-type: none"> • Keeping warm was set in "Sleeping" mode 	<ul style="list-style-type: none"> • Keep warm after cancelling or setting "Sleep Keeping Warm" mode depending on the necessity
If "E_3" sign appears.	<ul style="list-style-type: none"> • It shows on the display when pressing "Start" button again, or when the cooking has finished and you've never 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 points	Do the following
When the button cannot operate with "LJ"	<ul style="list-style-type: none"> • Is the inner pot inserted? • Check the rated voltage? 	<ul style="list-style-type: none"> • Please insert inner pot. • This product is AC 120V only.
When the Pressure "Cook/Turbo" Timer button does not operate with "E01"	<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 substance on the temperature sensor or the bottom surface of the inner pot.
When "E03" is showed on the LCD	<ul style="list-style-type: none"> • Check the rated Voltage? 	<ul style="list-style-type: none"> • Unplug power and contact customer service. • It is normal to get "E03" when putting only water. • This is only for AC 120V.
When the time cannot be preset.	<ul style="list-style-type: none"> • Is the current time correct? • Is AM or PM set properly? • Did you set the reservation time over 13 hours? 	<ul style="list-style-type: none"> • Set the current time. • Check the AM and PM. • Maximum reservation time is 13 hours. (Refer to page 27)
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 Lid cannot be closed	<ul style="list-style-type: none"> • Is the inner pot correctly inserted in the main body? • Is the Lock/Unlock handle on the top cover set to "Lock"? • Is there hot food in the inner pot? 	<ul style="list-style-type: none"> • properly insert the inner pot. • Please turn the "Lock/Unlock" handle to "Lock". • Pull the pressure handle to aside once.
When "tick, tick" sounds occurs while cooking and warming.	<ul style="list-style-type: none"> • Is it the sound of cooking relay? • Did you wipe the moisture of bottom of inner pot? 	<ul style="list-style-type: none"> • It is normal that the "tick, tick" sound of relay is an on and off operation. • The moisture of the bottom of the inner pot may cause "tick, tick" sound. Please wipe the moisture.

CHECK BEFORE ASKING FOR SERVICE

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

Case	Check points	Do the following
When you cannot turn to "Unlock".	<ul style="list-style-type: none"> • Did you turn the "Lock/Unlock" handle before exhausting steam thoroughly? • 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 exhaust the steam. • Pull the pressure handle to aside once until the steam is fully exhausted.
When the top cover cannot open even when Lock/Unlock handle is turned to "Unlock".		<ul style="list-style-type: none"> • Pressure is still remaining in the cooker • Pull the pressure handle to aside once until the steam is fully exhausted.
When the steam released 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 thoroughly • If the steam is released through the top cover, please power off and contact the service center and dealer. • Cover packing life cycle is 12~36 months. Please make sure to replace your packing once a 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.
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.