

사용설명서 Operating Instructions

CRP-HW10 Fuzzy Series

1.8L(2~10Persons) / 1.8L(2~10인분)

NO.1 CUCKOO

CUCKOO IH PRESSURE JAR COOKER

CUCKOO
always new

happiness



love

design

emotion

CUCKOO ELECTRONICS CO., LTD.

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

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

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저희 쿠쿠 압력보온밥솥을 이용해 주셔서 대단히
감사 드립니다.

이 사용설명서는 잘 보관하여 주십시오.

사용 중에 모르는 사항이 있을 때나 기능이 제대로
발휘되지 않을 때 많은 도움이 될 것입니다.

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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 from outlet when not in use and before cleaning.
Allow appliance to cool before putting on or taking off parts, and before cleaning the appliance.
6. Do not operate any appliance with a damaged cord or plug, after the appliance malfunctions, or has been damaged in any manner. Return the appliance to the nearest authorized service facility for examination, repair or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock, and / or injury to persons.
8. If the supply cord is damaged, it must be replaced by a special cord or assembly available from the manufacturer or your service agent.
9. Do not use outdoors.
10. Do not let the cord hang over the edge of a table or counter, or touch hot surfaces.
11. Do not place on or near a hot gas, electric burner, or in a heated oven.
12. Always attach the plug to the appliance first, then plug the cord into the wall outlet. To disconnect, or set all control to "off", then remove the plug from the wall outlet.
13. Do not use this appliance for other than its intended use.
14. Extreme caution must be used when moving an appliance containing hot oil or any hot liquids.
15. Oversized foods, metal foil packages, or utensils must not be inserted into the appliance as they are a risk of fire or electric shock.
16. A fire may occur if the appliance is covered or touching flammable material, including curtains, draperies, walls, etc while in operation.
17. To reduce the risk of electric shock, cook only in the provided removable container.
18. This appliance cooks under pressure. Improper use may result in scalding injury.
Before operating the unit, properly secure and close the unit. See "Operating Instructions."
19. Do not cook foods such as applesauce, cranberries, cereals, macaroni, spaghetti, or other foods.
These foods tend to foam, froth, and sputter, and may block the pressure releasing device.
20. Before use always check the pressure releasing device for clogging.
21. Do not open the pressure cooker until the unit has cooled and internal pressure has been reduced.
See "Operating Instructions."
22. Do not use this pressure cooker to fry in oil.
23. Be sure that handles are assembled and fastened properly before each use.
Cracked, broken or charred handles should be replaced.

SAVE THESE INSTRUCTIONS
THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY

ADDITIONAL IMPORTANT SAFEGUARDS

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

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

HOW TO USE EXTENSION CORD

Note:

- A. A short power-supply cord (or cord set) is provided to reduce the hazards from entanglement by a longer cord.
- B. Extension cord should be used properly.
- C. Extension cord usage for the rice cooker:
 - (1) The correct rated voltage should be used for the rice cooker.
 - (2) If the appliance is set on the ground, the extension cord should also be set on the ground.
 - (3) The cord wires and extension cord should always be arranged to prevent hazards to children.

This appliance has a polarized plug : (one blade is wider than the other).

As a safety feature, this plug will fit in a polarized outlet only one way.

If the plug does not properly fit in the outlet, turn the plug over.

If it still does not fit, contact a qualified electrician.

Please, keep this safety feature.

SPECIFICATIONS / 제품규격

Model Name(모델명)		CRP-HW10 Fuzzy Series
Power Supply(전원)		AC120V, 60Hz
Power Consumption(소비전력)		1295W
Cooking Capacity (취사용량)	Glutinous Rice(백미)	0.36~1.8L (2~10cups)
	Mixed Rice(잡곡)	0.36~1.44L (2~8cups)
	Sushi Rice(김초밥)	
	Turbo Glutinous Rice(백미쾌속)	
	Turbo Mixed Rice(잡곡쾌속)	0.36~1.08L (2~6cups)
	GABA Rice(현미/발아)	
	Black Bean(검은콩)	
	Nutritious Rice(영양밥)	
	Nu Rung Ji(누룽지)	0.36~0.72L (2~4cups)
Power Cord Length(전원 코드 길이)		1.0m
Pressure(사용압력)		88.2KPa(0.9kgf/cm ²)
Weight(중량)		5.8kg
Dimension(치수)	Width(폭)	29.7cm
	Length(길이)	40.9cm
	Height(높이)	29cm

HOW SERVICE IS HANDLED

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

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

SAFETY PRECAUTIONS



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

Warning

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

Caution

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



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



- Indicates a prohibition



- Indicates an instruction



Warning



Do not

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

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



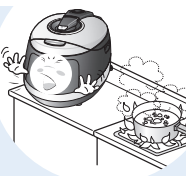
Please pay careful attention against water and chemicals.

- 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.

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



Do not 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.



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.



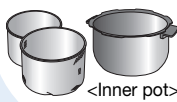
Don't spray or put any insecticide and chemicals.

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



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

- It can cause an electric shock or fire.



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

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

Do not use it without the inner pot.

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

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

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

Do not 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.

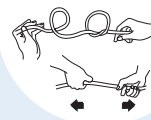
- It can cause an electric shock or fire.

Remove external substances on plug with a clean cloth.

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

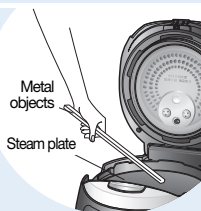
Do not bend, tie or pull the power cord by force.

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



Do not 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.



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.



Keep the cooker out of children's reach.

- It can cause burns, electric shock or injury.

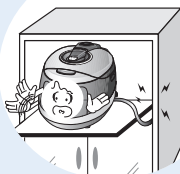
SAFETY PRECAUTIONS



Warning

Do not use on a rice chest or a shelf.

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



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

- It can cause an electric shock.



Remember

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.

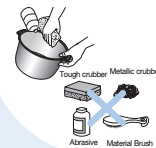
- Use dry kitchen cleaner or sponge to clean the inner pot since rough scrub or metallic ones might cause scratch on the exterior of the plating.
- The friction of the inner pot with sink or other appliances can cause its plating's coming off. (No problem to use it)

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



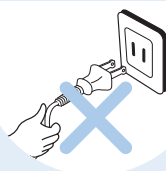
Remember

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 10~11)
- Depending on the using methods or user's circumstances inner pot coating might rise. Please call the customer service for those cases.



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

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



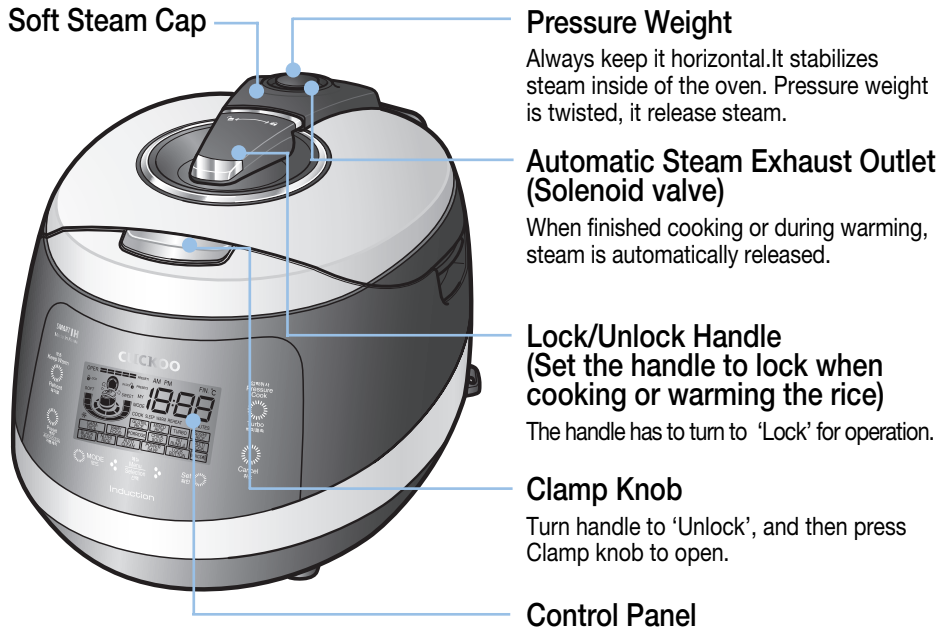
Maintain more than 30cm of distance from the product while using.

- A magnetic field can be released from electronic goods.

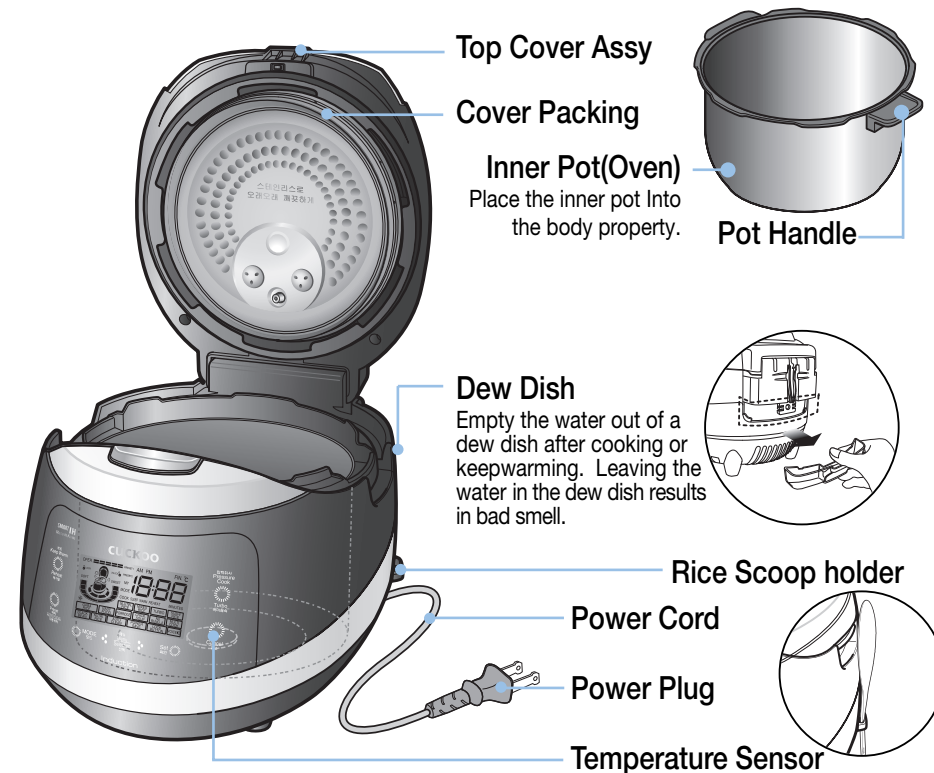
NAME OF EACH PART



Name of each part



Name of each part



Accessories



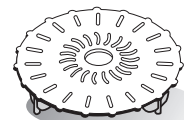
Manual & Cooking Guide



Rice Scoop



Rice Measuring Cup



Steam Plate
(Refer to cook guide)



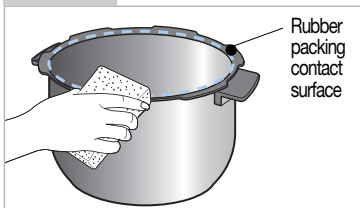
Cleaning Pin
(Attached on the bottom of the unit)
(Refer to page 12)



HOW TO CLEAN

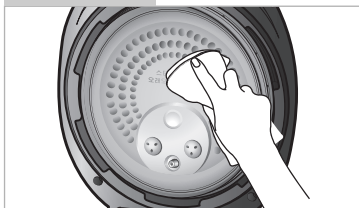
- To prevent foul odor clean the top cover assy after the rice cooker has cooled and the rice cooker is unplugged
- Body and cover should be cleaned with a dry dish towel. Do not use betel while using rice cooker, starch can remain. No effect on health.
- Do not put materials like screws into holes of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

Inner Pot



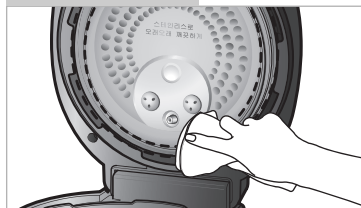
Wipe the water on the outside and bottom of the Inner Pot. A rough sponge, a brush or an abrasive can cause scratches on the coating. Use a dishwashing liquid and a soft cloth or a sponge.
※Keeping the contact area of the Inner Pot with the pressure packing always clean, increases the product's durability.

Inner Pot Lid



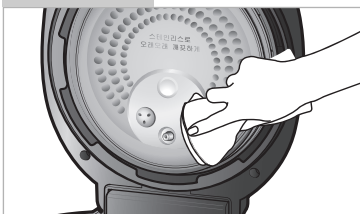
Wipe any water on the Inner pot lid with a well wrung dish cloth. Clean the Inner Pot with care as it has a metallic edge.

Pressure Packing



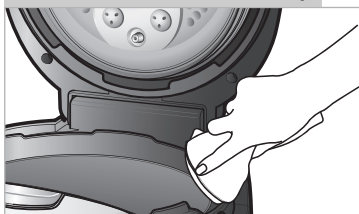
While cleaning, make sure the pressure packing is well in place. Clean it by wiping it gently. If the pressure packing partially hangs off, press the part that is hanging back into its original position with your fingers.

Steam Vent



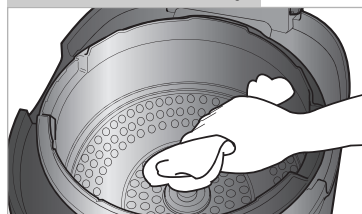
Keep clean the Steam Vent before and after use.

Moisture Dish of the Main Body



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

Inside of the Main Body



Remove gently any substance that might contaminate the temperature sensor.

How to use handle

1. Handle must be located at "Lock" during Cooking.
The lamp turning on means the top cover is closed perfectly, so you can cook.
2. After cooking, the handle must be turned from "Lock" to "Unlock", and then push clamp knob to open.
It is hard to open when there is remaining steam in the Inner pot. At the time, twist pressure weight and let the steam out. Do not open by force.
3. Handle must be located at "Unlock" when open and close.

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



The all-stainless cover is not only delamination-free and easy to clean, but it also lasts long, In addition, CUCKOO's special stainless CSV-a CUCKOO's patented technology, improves the product's durability and makes it easier to clean.

How to handle the Double Motion Packing (Pressure Packing)

- Proper maintenance of the pressure packing helps keep high airtightness, adds durability to the packing and ensures the taste of the food.
- Read the directions below carefully to handle the packing properly.

1 How to remove and clean the pressure packing



① Unplug the power cord and wait until the pot cools down before opening the Top Cover.



② To remove the pressure packing, hold it as shown in the picture and pull it.

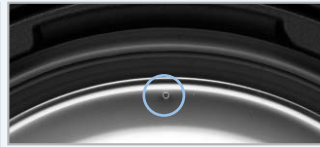
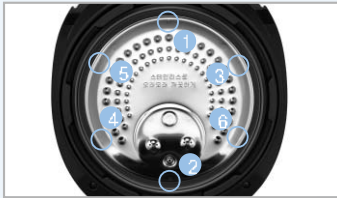


③ After hand washing it with a neutral cleaning liquid and a sponge, wipe it clean with a well wrung dish cloth.

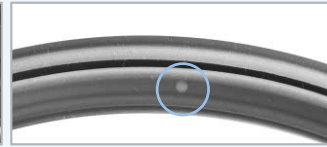


2 How to reassemble the pressure packing

► Figure.1

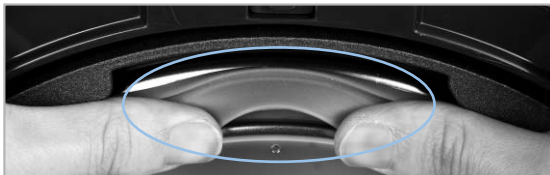


Standard notches
on the Inner Pot lid.



Standard points
on the pressure packing.

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



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



- ② After matching the standard points 1 to 6, press the rest of the packing into the groove by pushing on its outer rim.

3 How to double check whether the packing is well assembled

① Visual inspection



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

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



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



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



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



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

③ Water boiling test

- Pour water in the Inner Pot up to water level 2 (for "Rice") and press the Menu/Selection button to select the self-cleaning mode. Then push the Pressure Cook/Turbo button.
- Within 10 minutes, the pressure regulator weight will start rattling and hissing while emitting steam. If there is no steam coming out from the pot other than through the pressure regulator weight the packing is well reassembled.
- If steam comes out from other parts, stop the test and pull out the power cord. Wait until the pot cools down before removing the pressure packing from the lid and reassembling them again. Then start the water boiling test again.
- For a more precise water boiling test, you can wrap plastic around the circumference of the closed Top Cover. By doing so, you can easily check where the steam leakage is.



- If you still have a problem with reassembling the packing, please contact our Customer Service.



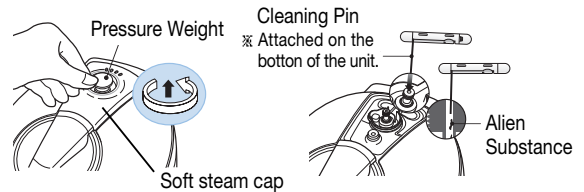
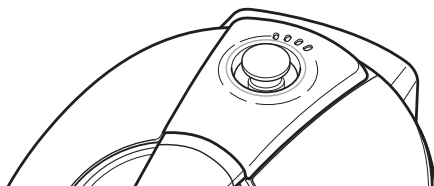
HOW TO CLEAN

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

- The valve hole of the pressure weight that allows steam to escape should be checked regularly to ensure that it is not blocked.

If you use the valve hole of pressure weight as it is blocked, the hot steam or any hot content within the cooker can cause injury.

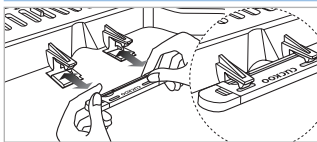
※ Do not use a Cleaning Pin for other use except cleaning the valve hole of the pressure weight.



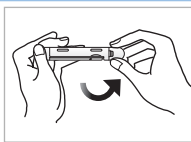
How to disassemble the pressure weight

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

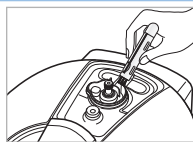
How to use cleaning pin and brush kit



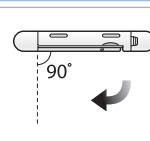
- 1 Separate cleaning pin Attached on the bottom of the unit from main body as shown in picture



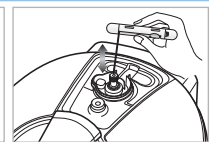
- 2 Separate cover as the arrow points.



- 3 Use brush kit. you can easily clean a drain use the ditch cap and tough part to clean.



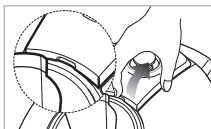
- 4 When using cleaning pin, pull out cleaning pin and make it meet at right angles.



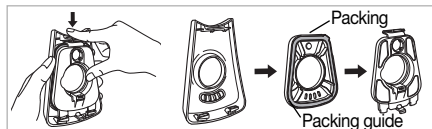
- 5 Only use for the valve hole of the pressure weight.

How to clean the soft steam cap

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

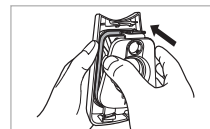


- 1 Detach the soft steam cap like the picture.

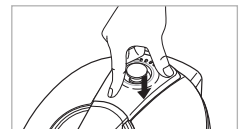


- 2 Press the hook in the back, and follow the arrow to detach and clean. Make sure you clean frequently with a sponge or a neutral detergent.

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

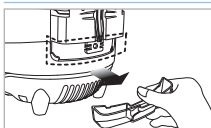


- 3 Assemble the vent so that it fits into the groove perfectly.

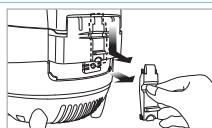


- 4 After you attach the soft steam cap to fit into the groove, press 'A' part firmly to assemble the soft steam cap into the product.

How to clean dew dish



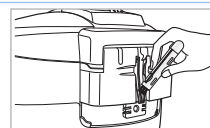
- 1 Separate dew dish.



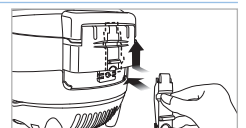
- 2 Separate the drain ditch cap by pushing it down.



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



- 4 Clean the drain ditch cap with brush kit.



- 5 Securely put in the dew dish after cleaning.

Cautions when top cover does not close perfectly

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



1. Check to see if the inner pot is correctly placed inside the main body.

2. To close the top cover, place the handle in the "Unlock" position as shown in the picture on the right.



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

FUNCTION OPERATING PART / ERROR CODE AND POSSIBLE CAUSE



Function Operating Part

Preset/AUTO CLEAN Button
Used to preset preferred cooking time
(Refer to page 26~27)
When you use automatic steam cleaning function
(Refer to page 19)

Mode button
This function is used to customize individual (Refer to page 20~22) cooking preference, time-setting(Refer to page 14), voice volume setting (Refer to page 14), keep warm temperature setting (Refer to page 29), and power saving mode(Refer to page 31).

Menu / Selection button
This function is used to select from among glutinous rice, turbo glutinous rice, mixed rice, turbo mixed rice, sushi rice, GABA rice, baby food, nutritious porridge, chicken soup, nu rung ji, multi cook, black bean, nutritious rice and to modify preset time. See page 18, 19, 26.
For setting selected action with mode button and setting gaba time multi-cook time. See page 24, 25.


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

Display

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

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

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



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



<Standby condition screen>

Error Code and Possible Cause

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

	When the inner pot is not placed into the unit.
	Problem on temperature sensor. ("E_P" mark, "E_P" mark, "E_P" mark blink.)
	Problem on fan motor. ("E_F" marks blink.)
	When pressing the Pressure Cook and Timer button, while the Lock/Unlock handle is on "Unlock" Turn the Lock/Unlock handle "Lock"
	When boiling only water.
	When setting preset time longer than 13 hours Set the preset time within 13 hours. (Refer to page 26~27)
	It appears on the display when you press Start button again, or if the cooking has finished and you've never ever turned the handle to 'Unlock'. It can be solved by turning handle to 'Unlock' and then turn to 'Lock'.
	Problem on micom power.
	Problem on micom memory.
	Problem on environment sensor.
	This code indicates the function of checking for abnormality of power or product. Please contact customer center.



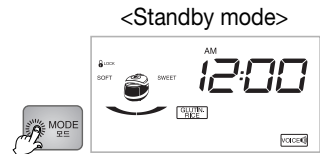
HOW TO SET CURRENT TIME / HOW TO SET OR CANCEL VOICE GUIDE FUNCTION

How to set current time

ex) 8:25am now

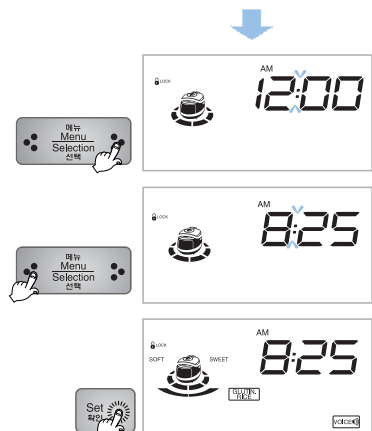
1 Press mode button once.

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



2 Set 8 o'clock and 25 minute as pressing menu/selection button.

- ▶ 1 min up "▲" button
- ▶ 1 min down "▼" button
- ▶ 10 min up or down "▲", "▼" keep pressing.
- ▶ Careful of setting am,pm.
- ▶ In case of 12:00 it is 12:00 pm.



3 When finishing to set time you want, press "Set" button.

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

■ About Lithium battery

- This product contains lithium battery for improving blackout compensation and time. Lithium battery lasts for 3 years.
- When current time is not displayed on the screen, it means the battery is exhausted. It should be replaced.

■ What is blackout compensation

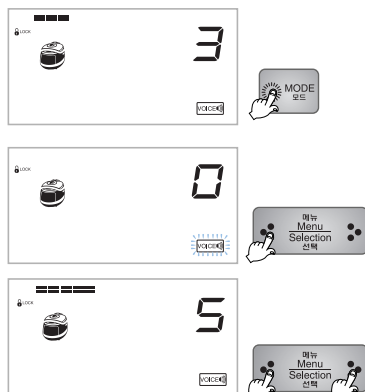
- This product remembers and maintains previous condition and processes. After finishing blackout, it operates immediately.
- If blackout happens during cooking, the cooking time will be delayed depending on blackout time.
- If the rice became cold because of blackout, warming will be cancelled.

■ How to set current time during keep warming mode

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

Voice guide volume control (The function which can control volume and cancel)

To enter this function, press Mode button 2 times. Mode button needs to be pressed for over 1 second at the first time.



'3' sign is displayed when entered volume control mode by pressing Mode button 2 times.

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

Press button to set '5', that is the maximum volume sound. When finish setting desired volume, press Mode button to store.

- ▶ Set button blinks and Mode, Menu/Selection and Cancel buttons turn ON.
- ▶ Keep the button pressed, and the button will turn to Continuous.
- ▶ Set to desired voice volume, and press Set button.

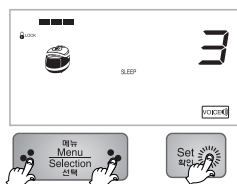
NIGHT VOICE VOLUME REDUCTION / WOMAN AND MAN VOICE SETTING FUNCTION



Night Voice Volume Reduction

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

► How to set night voice volume reduction



Example) 60% of day time voice volume

OPER.	Zero volume
OPER. █	20% of day time voice volume
OPER. █ █	40% of day time voice volume
OPER. █ █ █	60% of day time voice volume
OPER. █ █ █ █	80% of day time voice volume

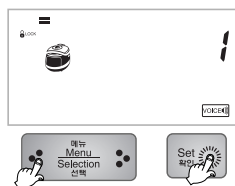
Night voice volumes by the setting of process progress

1. Press mode button 10 times in standby status, and you will enter Night Voice Volume Reduction mode. When pressing mode button initially, press the button for 1 second or longer to enter Night Voice Volume Reduction mode.
2. When you enter Night Voice Volume Reduction mode, a voice comes up saying "You have entered Night Voice Volume Reduction. Select or inactivate Night Voice Volume Reduction mode with 'Menu/Selection' button and press 'Set' button."
3. Press 'Menu/Selection' button, and as process progress bar changes, voice volume will change. Select desired voice volume, and press 'Set' button.
4. Once process progress bar reach full condition through adjustment of 'Menu/Selection' button, a voice will come saying "The function of Night Voice Volume Reduction is inactivate." Inactivate the function by pressing 'Set' button.
5. If 'Set' button is pressed or no button is pressed for 7 seconds after you enter Night Voice Volume Reduction mode, the function will be inactivated along with voice "As set time is elapsed, the function is inactivated", and the system will be back to standby mode.

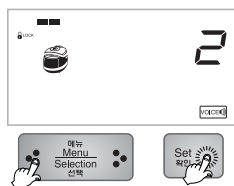
Voice Setting Function

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

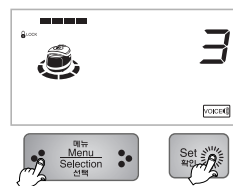
► How to set voice function



Example) When set to woman voice



Example) When set to English voice



Example) When set to Chinese voice

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



BEFORE COOKING RICE

1 Clean the inner pot and wipe the water on the inner pot with dry cloth.

- ▶ Use the soft cloth to wash the inner pot.
- ▶ Tough scrubber can make the coating come off.

2 Measure the amount of rice you want to cook using the measuring cup.

- ▶ Make the rice flat to the top of measuring cup and it is serving for 1 person. (ex: for 3 servings → 3 cups, for 6 servings → 6 cups)

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

4 Put rinsed rice into the inner pot.

5 According to menu, adjust the water amount.

- ▶ For measuring, place the inner pot on a leveled surface and adjust the amount of water.
- ▶ The marked line of the inner pot indicates water level when putting the rice and water into inner pot together.
- ▶ About water scale
 - Glutinous rice, Turbo Glutinous rice, Nu rung ji and Nutritious rice : Adjust water level to the water scale for 'GLUTINOUS'. Glutinous rice can be cooked to max 10 servings, Turbo Glutinous Rice to max 6 servings, Nu rung ji to max 4 servings, Nutritious Rice to max 6 servings.
 - Mixed Rice, Turbo Mixed Rice, Sushi Rice, Black Bean : Adjust water level to the water scale for 'Sushi Rice, Mixed Rice'. Mixed Rice and be cooked to max 8 servings, Turbo Mixed Rice to max 6 servings, Sushi Rice to max 8 servings, Black Bean to max 6 servings.
 - GABA Rice : Adjust water level to the water scale for 'GABA Rice'.
GABA Rice can be cooked to max 6 servings
 - Nutritious porridge: Adjust water level to the water scale for 'nutritious porridge'.
Nutritious porridge can be cooked to max 2 servings

※ Cook in cereals menu, hard cereals like red-bean can be half-cooked depending on the kind of cereal

※ Please refer to the cooking menu time for the each menu. (Refer to page 18)

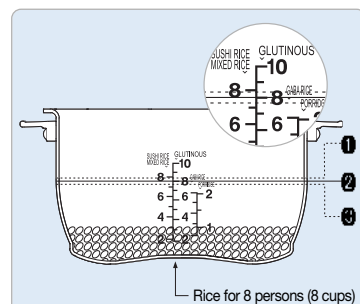
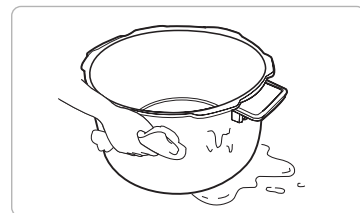
6 Put the inner pot into the main body and close the topcover.

Put the inner pot correctly.

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

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

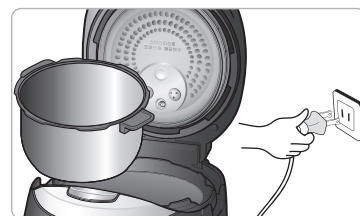
- ▶ The lamp turning on means closed perfectly.
- ▶ If you press the cook button without setting the Lock/Unlock handle to "Lock", the cooker will not operate. You will hear "beep beep beep" sound and "E01" is shown in the LCD.
- ※ If you want to select another function while cooking, push cancel button.
- ▶ 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

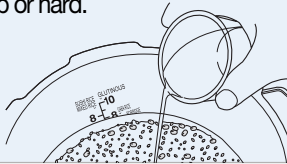
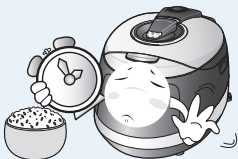


FOR THE BEST TASTE OF RICE



Cook tasty rice with Cuckoo pressure rice cooker

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

<p>Use the measuring cup!</p> <p>Pour the water until water level marking in the inner pot!</p>	<ul style="list-style-type: none"> When measuring the rice, Use the measuring cup. (The amount of the rice may vary depending on the quality of the rice.) Place the inner pot on a flat surface and adjust the water to water level in the inner pot. 	<p>When the propotion 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 crips 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

- Select button.
- Each time "Menu" button is pressed, the selection switches in the sequential order, Glutinous Rice → Turbo Glutinous Rice → Mixed Rice → Turbo Mixed Rice → Sushi Rice → GABA Rice → Baby food → Nutritious porridge → Chicken soup → Nu rung ji → Multi cook → Black bean → Nutritious rice → Auto clean.
- If the button is pressed, repeatedly, the menu switches continuously in sequential order.
- In the cases of glutinous rice, mixed rice, sushi, GABA rice, and black bean the menu remains memorized once each cooking is completed, so for continuous use of the same menu, no selection of menu is required.



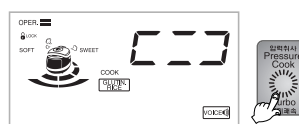
ex) In case of selecting Sushi

- You can hear a voice, Sushi, when you cook Sushi, automatic steam outlet operates while cooking.

2

Start cooking by pressing Pressure Cook/Turbo button.

- You must turn lid handle to lock before cooking. Then press the pressure Cook/Turbo button.
- Unless lid handle is not turned to close, you get alarm with "E0 1", and sound "turn lid handle to lock".



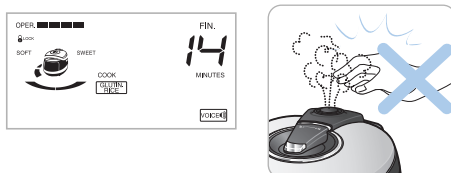
ex) In case of cooking Glutinous.

3

Cooking thoroughly

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

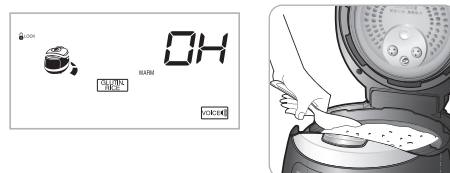
ex) In case of 14 minutes left.



4

The end of cooking

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



Cooking time for each menu

Menu	Glutinous	Turbo Glutinous rice	Mixed Rice	Turbo Mixed Rice	Sushi Rice	GABA Rice	Black Bean	Nutritious Rice	Porridge	Nu Rung Ji	Multi Cook	Baby Food	Chicken Soup	Automatic Sterilization (Steam Cleaning)
Cooking Capacity	2servings~ 10servings	2servings~ 6servings	2servings~ 8servings	2servings~ 6servings	2servings~ 6servings	2servings~ 6servings	2servings~ 6servings	2servings~ 6servings	1servings~ 2servings	2servings~ 4servings	See detailed guide to cooking by the menus.		1 chicken (About 1kg)	Up to water scale 2
Cooking Time	About 28 min~ About 37 min	About 13 min~ About 24 min	About 41 min~ About 50 min	About 26 min~ About 35 min	About 44 min~ About 58 min	About 52 min~ About 60 min	About 45 min~ About 51 min	About 28 min~ About 33 min	About 57 min~ About 96 min	About 38 min~ About 41 min			About 90 min	About 19 minutes

※ After cooking chicken soup and multi cook etc, the smell may permeate into the unit, use the Unit after cleaning the rubber packing and lid part according to page 10~11.

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

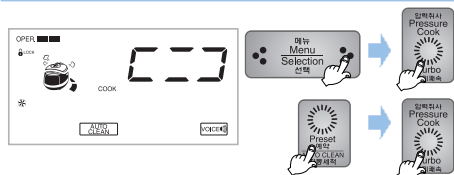


How to use the cooking menu

Glutinous	When you want to have sticky and nutritious white rice.	Sushi Rice	When you want to have a little more sticky and nutritious white rice than Glutinous rice.
Mixed /Brown	This menu is used to cook a variation of mixed rice or brown rice.	GABA Rice	Used to cook germinated brown rice.
Black Bean	Use when cooking black soy rice.	Baby Food	This menu is used to cook various baby foods by setting a time manually.
Nu Rung Ji (Scorched rice)	Used to cook Nu Rung Ji (scorched rice).	Nutritious Rice	Used to cook nutritious rice.
Porridge	For cooking porridge.	Multi Cook	This menu is used to cook various dishes by setting a time manually.
Automatic Sterilization (Steam Cleaning)	This menu is used to eliminate smell soaked after cooking or warming.	Chicken Soup	This menu cooks samgyetang automatically.
Mixed rice Turbo	<ul style="list-style-type: none"> · If selected turbo mixed rice, total cooking time will be reduced. (It takes about 26 minutes for cooking mixed rice for two people.) · Turbo mixed rice cooking lessens the quality of food, so only use for less than six people. · For better taste, we recommend soaking mixed rice or boiling hard beans before cooking. 		
Turbo function for Glutinous rice	<ul style="list-style-type: none"> · Pressing twice "Pressure Cook/Turbo" twice will switch to quick cooking and shorten the cooking time. (It takes about 14 minutes when you cook the Glutinous rice for 2 persons.) · Use this turbo cooking function only for cooking rice for less than 4 persons. (The condition of the rice will not be good for more than 4 persons) · The turbo cooking function is allowed up to 6 persons. · If you soak the rice in water for about 20 minutes before cooking the rice and then cook the rice in turbo cooking course, the rice will taste good. 		

- ※ After cooking in white rice turbo mode or cooking of small serving, discard water.
In case of small servings white rice turbo cooking, more water may be required than other menu.
- ※ Please refer to the cooking guide. (Refer to page 65~73)

How to do Automatic Sterilization (Steam Cleaning)



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

Method 1. After choosing automatic cleaning menu by pressing "Menu/Selection" button, and then press "Pressure cook/turbo" button.

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

Cook Black Bean as follows

1. Put salt into the black soy, wash clean and take out water.
 2. Put cleanly washed rice into My Cauldron, and after seasoning with sake and salt, pour water up to white rice water graduation 2, add 1/2 measuring cup of it.
 3. Place black soy on top of it, and after locking lid and selecting black soy with Menu/Selection button, press Pressure Cooking Turbo.
- Cook black soy only up to 6 servings.

Melanoizing effect

The cooked rice can be light yellow at the bottom of the oven, because this product is designed to improve pleasant flavor and taste. Especially, melanoizing is more serious at the "Preset cooking" than just "Cooking".

It does not mean malfunction.

- ※ When mixing other rice with Glutinous, Melanoizing effect could increase more than "Glutinous Rice" setting.



MY MODE (Cuckoo Customized Taste Function)

What is “MY MODE”?

- ▶ Cuckoo’s patented technology based on variable circuit design. User can select the degree of “softness” and “glutinosity & tastiness” to meet a user’s desire.

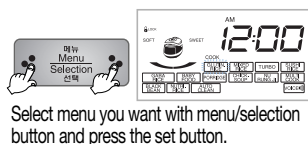
MY MODE Function

- ▶ Longer “SOFT” Time : rice becomes soft and glutinous. (selectable in 4 steps)
- ▶ Longer “SWEET” Time : rice becomes tasty (selectable in 4 steps) [amelanizing will occur]
- ▶ Above 2 functions can be selected both or individually.

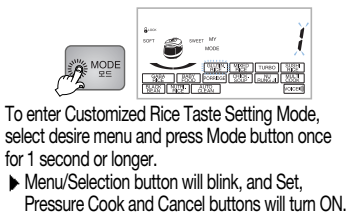
How to use “MY MODE”

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

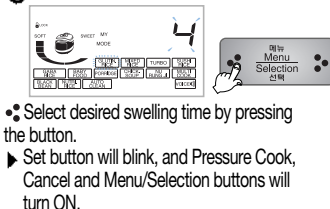
1 “MENU” setting screen



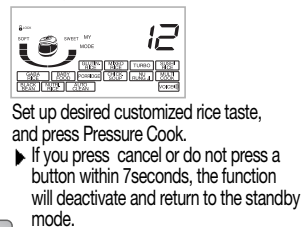
2 “MY MODE” setting screen



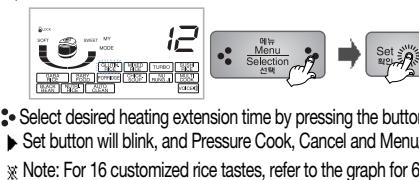
3 Soak time control mode



4 Setting completed screen after



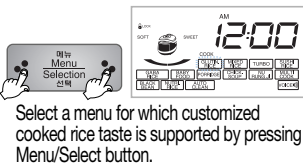
3-2 Heat time control mode



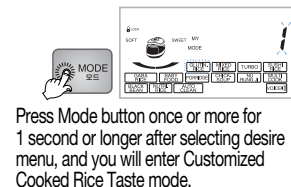
How to Use Cuckoo Customized Cooked Rice Taste

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

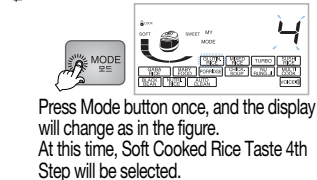
1 “MENU” setting screen



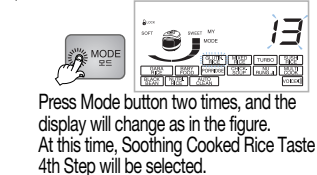
2 “MY MODE” setting screen



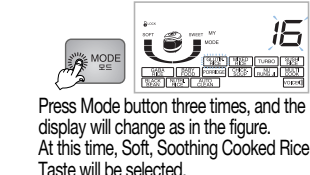
3 Soak time control mode



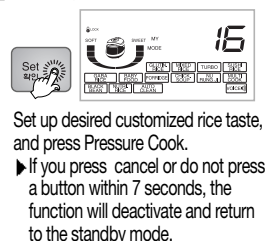
3-2 Heat time control mode



3-3 Soak and Heat time control mode



4 Setting completed screen after



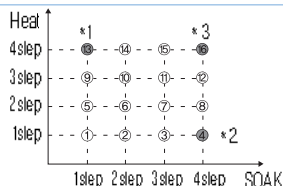


MY MODE (Cuckoo Customized Taste Function)

The display of my mode



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



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

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

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

▶ Cuckoo customized taste function is applied to glutinous, mixed, GABA, Black bean, Nu Rung Ji.

※ Set-up time is stored until the next reset. No need to set-up at every cooking.

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

Cautions

1. 'MY MODE' function may influence scorching or cooking quality.
Ensure that cooking time is not changed, by children.
※ Default settings are "SOFT" 1 step, "SWEET" 1 step.
2. 'MY MODE' function may elongate cooking time according to set-up time.
3. Scorching of rice may occur by longest "SWEET" Time.

Cuckoo customized cooking function

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

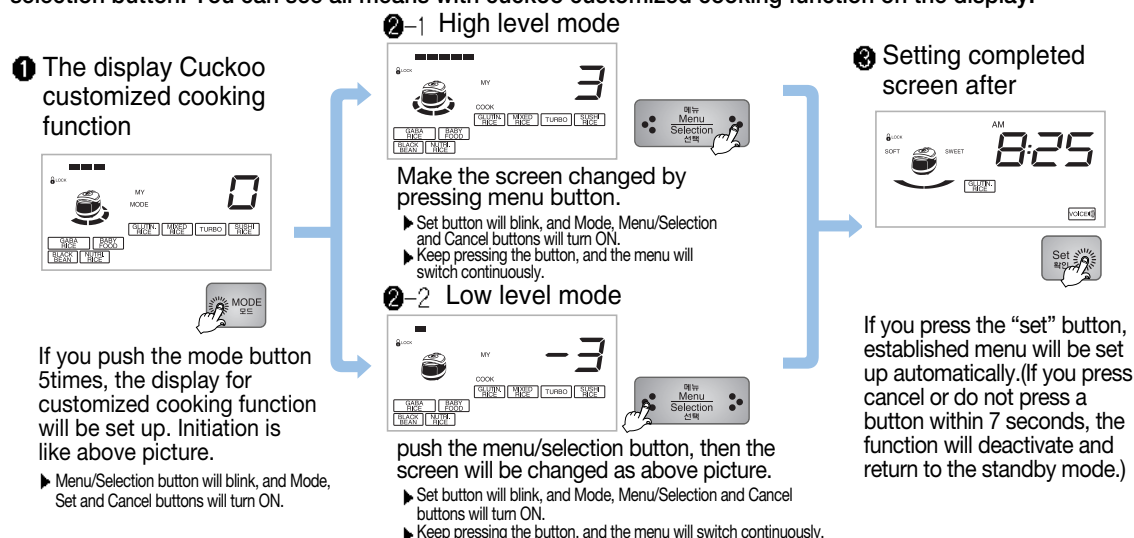
Initialization is set up "OPER. ===" get step by step as the case may be.

- High step : for cooking cereals, soft-boiled rice.

- Low step : for cooking the year's crop of rice.

How to use Cuckoo Customized cooking function

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



1. 'Cuckoo customized cooking function' applies to Glutinous Rice, Turbo Glutinous Rice, Sushi Rice, Mixed Rice, GABA Rice, Nutritious Rice, Black Bean collectively.
2. Set up the step of customized cooking function to taste. The scorch can occur when cooking in high step.
3. Cook is subject to be set differently depending on the percentage of water content and the condition of rice.



MY MODE (Cuckoo Customized Taste Function)

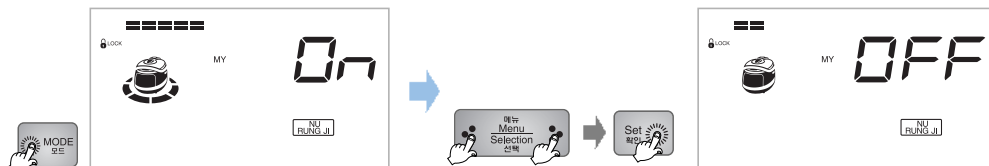
How to set up the function of burning nu rung ji

- ▶ When cooking nu rung ji, please set it up for your taste with function which controls the level of burning nu rung ji.
- ▶ How to set up the enhanced burning nu rung ji (for enhanced burning nu rung ji).



1. If you push mode button 7 times at the waiting state, enhanced burning nu rung ji mode will be set up when pushing mode button more than it will be possible to set up.
2. When enhanced burning nu rung ji mode is set up, it says “after removed or selection of enhanced burning nu rung ji, push the yes button”. At this time, Menu/Selection button will blink, and Mode, Set and Cancel buttons will turn ON.
3. If you push the Menu/Selection button it says “enhanced burning nu rung ji chosen press the Set button after choosing a mode you want. press the Set button”.
4. Without any button within 7 seconds or cancel button, enhanced burning nu rung ji mode will be canceled and on standby.

- ▶ How to cancel the enhanced burning nu rung ji



1. If you push mode button 7 times at the waiting state, enhanced burning nu rung ji mode will be set up when pushing mode button more than it will be possible to set up.
2. When enhanced burning nu rung ji mode is set up, it says “after removed or selection of enhanced burning nu rung ji, push the set button”. At this time, Menu/Selection button will blink, and Mode, Set and Cancel buttons will turn ON.
3. If you push the menu/selection button it says “enhanced burning nu rung ji chosen press the Set button after choosing a mode you want. press the set button”.
4. Without any button within 7 seconds or cancel button, enhanced burning nu rung ji mode will be canceled and on standby.

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

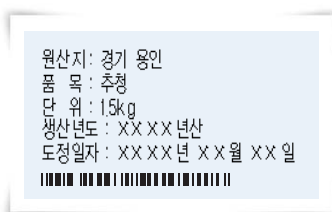


HOW TO USE "GABA Rice (Brown rice)"

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

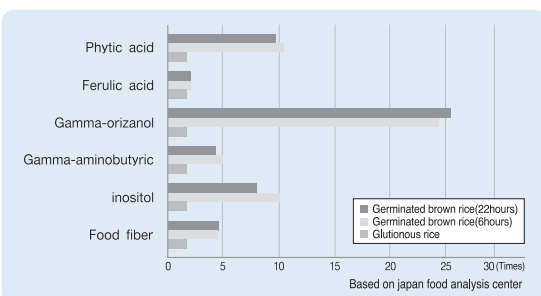


- ① Check the dates of harvest and pounding.
 - ▶ The dates should be within 1 year from harvest, 3 months from pounding.
- ② Inspect rice with your eyes.
 - Check that embryo is alive
 - Rice surface should be light yellow and glazing. Whitely stirred up surface, or darkish colored Brown rice is not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

Features of Germinated Brown rice

Germinated Brown rice increases nutrients and enhances taste which is a weak point of brown rice. Germinated Brown rice also improves digestion.

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



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

- ▶ Phytic acid 10.3Times
- ▶ Ferulic acid 1.4Times
- ▶ Gamma-orizanol 23.9Times
- ▶ 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 water to soak the rice.
- ▶ Pre-germination shall not exceed 16 hours. Make sure to wash rice clean with flowing water before using “GABA Rice” menu. Be careful that hard washing may take off embryos which generate the germination.
- ▶ Unique smell may be generated according to the soaking time of pre-germination.
- ▶ When pre-germination has been completed, wash the rice and put in inner pot (Oven). Pour appropriated volume of water, and use “GABA Rice” menu.
- ▶ In summer or hot temperature environment odor may be generated. Reduce germination time and wash clean when cooking.

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



※First setting time 0H(0 Hours)

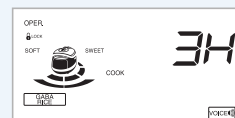
- ▶ When the “GABA Rice” is selected, “0H” is indicated in the display.
- ▶ Set button will blink, and Mode, Menu/Selection, Cancel and Pressure Cook/Turbo buttons will turn ON.

3 Press “Set” and “Menu/Selection” buttons to set time.

- ▶ Menu/Selection button will blink, and Mode, Cancel and Pressure Cook/Turbo buttons will turn ON.

1. Pressing “Menu/Selection” button changes germination time by 3hours.
 2. Pressing “Menu/Selection” button changes germination time by 0hours.
 3. “GABA Rice” time can be set up by 0, 3 hours.
- ※ If GABA time is set “0”hours, pressing “Pressure Cook/Turbo” button will start cooking immediately.
To cook without germination or cooking germinated Brown rice, set the time at “0”.

4 Press “Pressure Cook/Turbo” button.



※ 3 more hours for germination

- ▶ Pressing “Pressure Cook/Turbo” button will begin the “GABA Rice” process, after which. cooking will begin immediately.
- ▶ During “GABA Rice” mode, “□□” indicator will show the remaining time and will be displayed in minutes with the “3H” mark going around clockwise.

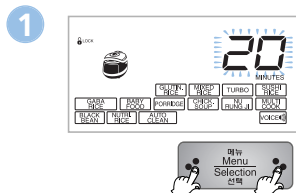
Precautions for “GABA Rice” Cooking

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



HOW TO COOK THE MULTI-COOK AND NU RUNG JI

How to use the Multi-cook and preset time



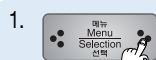
Turn the top handle to “Lock,” press menu to select the Multi-cook.

- ▶ Set button will blink, and Menu/Selection, Cancel and Pressure Cooking buttons will turn ON.
- ▶ When selecting Multi-cook, the display indicates cooking time to be 20 minutes.

2 Press “Set”, “Menu/Selection” button to set up the time.

It says after setting cooking time with selection button press the cook button.

- ▶ Menu/Selection button will blink, and Cancel and Pressure Cook/Turbo buttons will turn ON.



1. Each time you press “Menu/Selection” button, the time increases 5 minutes. (After 90min, each 10min increase.)
▶ Press Menu/Selection to choose desired Menu



2. Each time you press “Menu/Selection” button, the time decreases 5 minutes. (After 90min, each 10min decrease.)
▶ Press Menu/Selection to choose desired Menu

3. Available setting time is 10 ~ 120 minutes. (Please refer to cooking guide for time setting of each menu.)



4. If you press the yes button after choosing time you want it says “press cook or tinner button”



3 Press “Pressure Cook/Turbo” button.

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

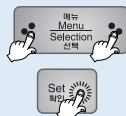
4 Use the preset time of Multi-cook as following instruction.

1. Check the present time.

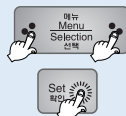
2. Turn the Lock/Unlock handle to “Lock” and press the “Preset/Auto clean” button.



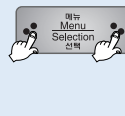
3. Press the Menu/Selection to preset time. Then press the Set button.



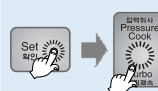
4. Press menu/selection button to select the Multi-cook. Then press the Set button.



5. Set up the cooking time for pressing menu/selection button.



6. Press the “Set” button. Then press pressure cook/Turbo button.



How to make Nu rung ji

1. Turn the Lock/Unlock handle to “Lock” and press menu/selection the ‘Nu Rung Ji.’ Refer to page 22
2. Press the “Pressure Cook/Turbo” button to start cooking.
3. When cooking is completed, scoop out the boiled rice. The “Nu Rung Ji” on the jar bottom can be prepared for your taste (e.g. scorched rice tea)

- ▶ “Nu Rung Ji” can be prepared for up to 4 people.
- ▶ For “Nu Rung Ji” cooking, set the water volume at “Glutinous” level.
- ▶ Not too much washing rice.
- ▶ If you want enhanced burning nu rung ji, cook after soaking rice in water for 30minutes.



HOW TO PRESET TIMER FOR COOKING

How to preset timer for cooking

How to use timer function

1 Check if the current time and the menu are correct.

- ▶ Refer to page 14 for the time setting.
- ▶ If the current time is not set correctly, the presetting time will also be incorrect.
- ▶ Make sure not to confuse AM and PM.



2 Press the “Preset/AUTO CLEAN” button.

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



※ If you want to preset “Timer” while keeping warm, cancel keep warm and preset the “Timer”

3 Preset the time.

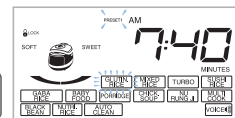
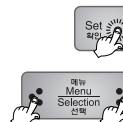
- ▶ “Set” button will blink, and “Menu/Selection”, “Cancel” and “Pressure Cook/Turbo” buttons will turn ON.
- ▶ In case of setting up timer while warming 10min increase by pressing “+” button
- ▶ Please set up timer after canceling warming 10min decrease when you press “-” button
If you keep pressing,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



When preset time is set to AM07:40

4 Select menu with “Menu/Selection” button

- ▶ If you select “Preset/Auto clean” menu with Menu/selection button, it says “Please, press the “Pressure Cook/Turbo” button.
- ▶ “Set button” will blink, and “Menu/Selection”, “Pressure Cook/Turbo” and “Cancel” buttons will turn ON.



5 Press “Pressure Cook/Turbo” button.

- ▶ “Pressure Cook/Turbo” button will blink, and “Menu/Selection” and “Cancel” buttons will be turned ON.
- ▶ It says that preset cook for glutinous is booked
- ▶ Preset cook will be completed at the timer
- ▶ Once cook is completed with preset time, preset time is stored in the memory. Don't need to set up time again.
- ※ If a small amount of rice is cooked, cook could be finished earlier than time you set up.



HOW TO PRESET TIMER FOR COOKING / HOW TO USE SIMPLE SOFT FUNCTION



Precautions for preset cooking

- 1 **In case of preset cooking**
 - ▶ If the rice is old and dry, the result may not be good.
 - ▶ If the rice is not well cooked, add more water by about half-scale.
 - ▶ If the preset time is longer, melanization could be increased.
 - ▶ Rinsed rice adds precipitated starch, Preset Cook may cause scorching.
To reduce scorching, cook washed rice by rinsing in running water or reduce cooking amount.
- 2 **The change of preset time**
 - ▶ Press “cancel” button for more than 2 seconds and restart it to change the preset time.
- 3 **If the preset time is shorter than cooking time, cooking will immediately begin.**
 - ▶ If set time is shorter than preset time, cooking will immediately begin.
- 4 **In case the preset time is over 13 hours.**
 - ▶ “13Ho” will be displayed and the preset time will be changed to 13 hours automatically.
ex) If cooking is preset to AM07:00 of the following day at PM5:00 of the day, where preset time is 14 hours, “13Ho” will be displayed, and preset time automatically changes to AM06:00. (Preset time is 13 hours)
 - ※ If the preset time is over 13 hours, it can cause bad smell. The limited preset time is set up less than 13 hours because the rice spoils easily during the summer time.
 - ※ When you want to finish presetting P.M 12:00, preset P.M 12:00.
 - ※ Use this function when you want to finish cooking between 1 hour to 13 hours based on the preset time.
 - ※ If you press the set button to check the present time during the preset cooking function, the preset time will be displayed for 2 second.

Possible time setting for each menu

Menu Class	Glutinous Rice	Turbo Glutinous Rice	Mixed Rice	Turbo Mixed Rice	Sushi Rice	GABA Rice	Nutritious Rice	Black Bean	Nu Rung Ji	Nutritious Porridge	Multi Cook/ Baby Food	Chicken Soup	Automatic Sterilization (Steam Cleaning)
Possible time Setting	From (37minutes + My mode) to 13 hours	From (24minutes + My mode) to 13 hours	From (50minutes + My mode) to 13 hours	From 35minutes to 13 hours	From 58minutes to 13 hours	From (60minutes + My mode) to 13 hours	From 33minutes to 13 hours	From (51minutes + My mode) to 13 hours	From (41minutes + My mode) to 13 hours	From 96minutes to 13 hours	From (1minutes + My mode) to 13 hours	From 90minutes to 13 hours	From 19minutes to 13 hours

Simple Soft Function

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

▶ Setting Method



1. To activate the Simple Soft Function, press “Preset/Auto Clean” button within 5 seconds right after CUCKOO started the menu for Glutinous Rice, Turbo Glutinous Rice, Mixed Rice, Turbo Mixed Rice, Sushi Rice, Nutritious Rice, Nu Rung Ji or Black bean.
2. To change the soaking time, press “Preset/Auto Clean” button in Simple Soft Function: the time setting can change from 10 to 30 minutes, 60 minutes, and No Soaking Time.
3. If you do not press any button for more than 5 seconds while setting the soaking time, it will be automatically set back to the current soaking time. After the soaking time is over, the cooking will start.
 - ※ Soaking time is counted by 1 minute unit.
 - ※ If you unlock the Lock/Unlock Handle during the Simple Soaking Function, the cooking will be canceled.
 - ※ The longer the soaking time, the greater the melanoizing effect.

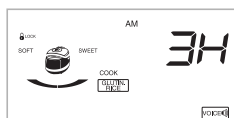


TO KEEP COOKED RICE WARM AND TASTY

Having a meal

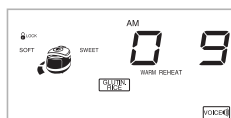
- ▶ If you want to have warm rice, press the “Keep warm/Reheat” button. Then “Reheat” function will be started and you can eat fresh rice in 9 minutes.

<Keep warming>



3H indicates the time elapsed as warming time.

<Reheating>



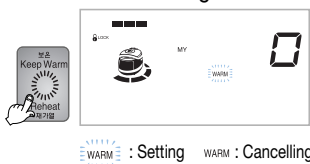
The lamp blinks and “□” indicator will show the reheat remaining time displayed in minutes with the mark going around clockwise.

<Finishing reheat>



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

<Enhanced warming mode>



For glutinous menu, you can select different keep warm modes to help minimize any discoloration or dryness. When keeping rice warm for a long time depending on the circumstance, if there is an odor, select the “Enhanced warming mode” to help minimize it. For My Mode function (see page 29), if you press the “Keep warm/Reheat” button, the “Enhanced warming mode” will be activated or deactivated. When “Enhanced warming mode” is selected (see picture), warming sign will be blinking on the screen, and when it is released the blinking will be stopped. After selecting the desired warm mode, if you press the “set” button it will store your desired warm mode selection. (The initial setting is at the regular warming mode state (Enhanced warming mode off), so activate it as needed)

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

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

Cautions for Keeping Warm

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

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

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

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

It would be better to warm the rice for less than 12 hours because of odors and color change.

The cooked rice, which cooked by pressure cooker is more prone to changing color than the rice cooked by general cooker.

During warm mode, the rice can arise and turn white and rise. In this case, mix the rice.

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

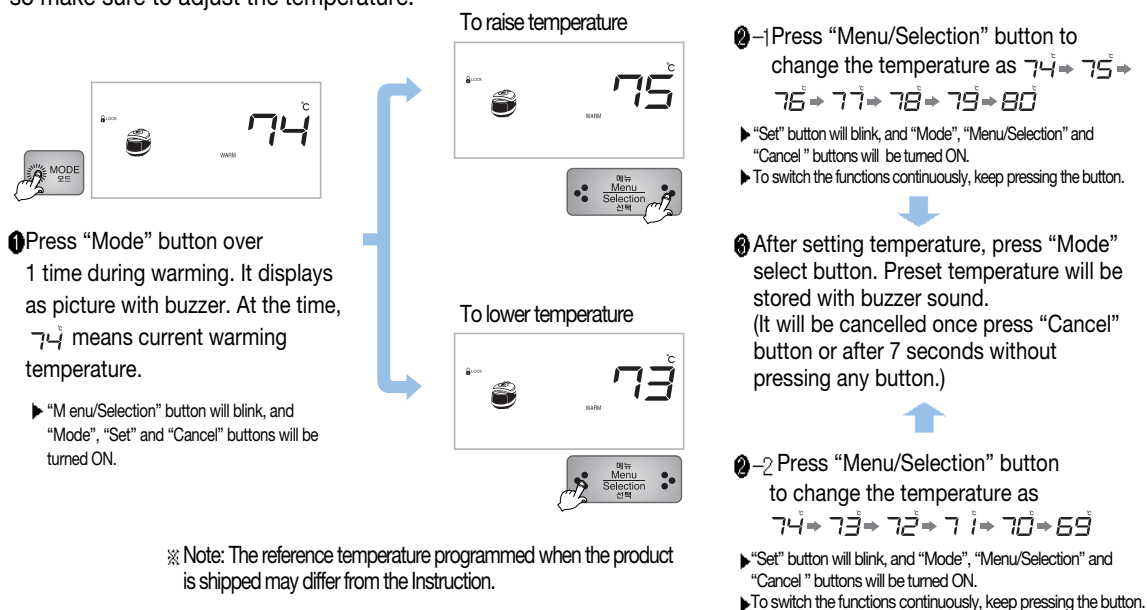
Do not mix small amount of rice or leftovers with the rice under keeping warm. Doing so may cause an odor. (Use a microwave oven for the cold rice.)

TO KEEP COOKED RICE WARM AND TASTY



Controlling method of warming temperature

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

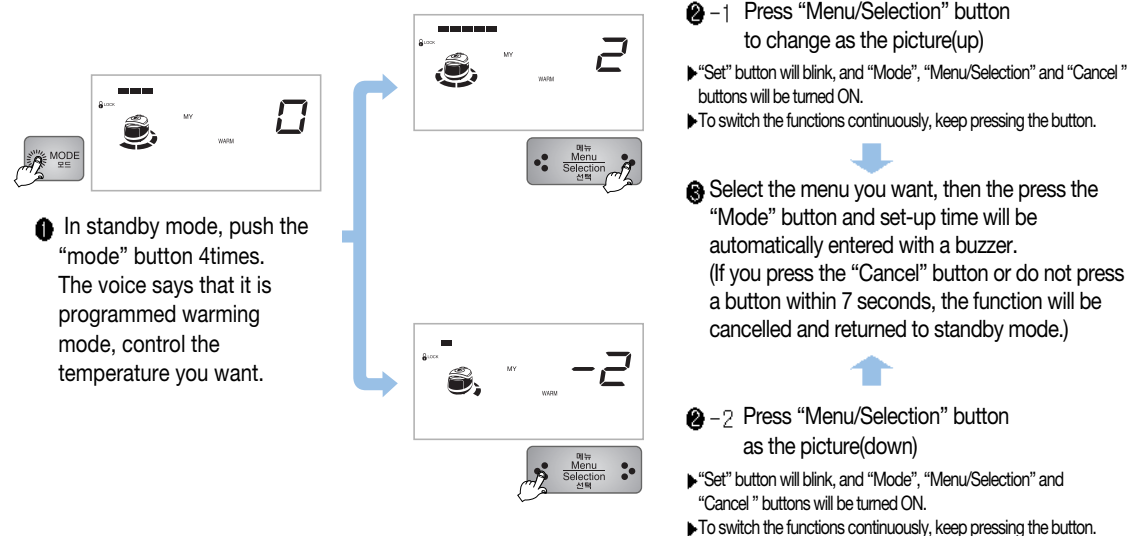


Change of temperature

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

How to operate My Mode function.

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



1. 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.



TO KEEP COOKED RICE WARM AND TASTY

How to activate “Sleeping” mode.

- ▶ When keeping rice warm for a long time, set up the temperature low to prevent the following quality of rice: smelly, dry, change of color; from PM10:00 ~ AM 04:00.

▶ How to set up



1. Hold “mode” button for one second, then press the “mode” button 6times to set up sleeping mode. If sleeping mode is not shown, keep on pressing the “mode”button until it is heard or displayed.
2. When you are in sleeping mode, it says “After selecting or canceling sleeping mode, press the set button.” At this time, “Menu/Selection”button will blink, and the “Mode”, “Set”, and “Cancel”button will turn on.
3. Press the “Menu/Selection” button until you hear or see “Sleeping mode”, then Press “set”button. You will see nothing surrounding the rice cooker on the screen.
4. In the Sleep/Warm mode, if you press “Cancel” button, the Voice message will state: “Time is over. The function setting has been canceled.” If no button is pressed for more than 7 seconds, you’ll return to the Standby mode.

▶ How to release



1. Hold “mode” button for one second, then press the “mode” button 6times to set up sleeping mode. If sleeping mode is not shown, keep on pressing the “mode”button until it is heard or displayed.
2. When you are in sleeping mode, it says “After selecting or canceling sleeping mode, press the set button.” At this time, “Menu/Selection”button will blink, and the “Mode”, “Set”, and “Cancel”button will turn on.
3. Press the “Menu/Selection” button until you hear “Sleeping mode has been canceled”, then Press “set”button. You will see rings around the rice cooker on the screen.
4. In the Sleep/Warm mode, if you press “Cancel” button, the Voice message will state: “Time is over. The function setting has been canceled.” If no button is pressed for more than 7 seconds, you’ll return to the Standby mode.

- ▶ If you need to keep the rice warm during sleeping, do not use this function. This function makes the rice cooler than normal. In summer, the rice can be spoiled and may smell bad because of high temperature. If possible, do not use the “Custom-made warming” mode while sleeping.
- ▶ This function is set up as cancel state.

When odors are rising during the warming mode

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

HOW TO USE POWER SAVING FUNCTION / HOW TO USE DISPLAY LIGHTING POWER SAVING MODE / LOCK BUTTONS



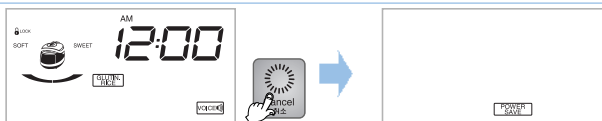
What is power saving in “Standby” mode?

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

Manual Method

▶ How to start power saving

Push Cancel button for 3seconds at waiting state
Saving power function is set up.



▶ How to end power saving

method 1) Push any button then it will be returned to waiting mode.

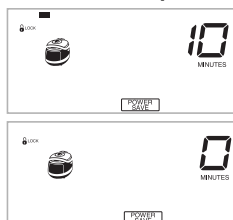
method 2) If lid handle is turned to open or close, power saving mode will be canceled and back to waiting state.



Automatic Method

If the standby time is chosen as a number without "0" at the automatic power saving mode, the automatic saving power function will be operated. If you move lid handle or push any button before passing waiting time, the waiting time which is reduced will go back to the setting.

▶ How to set up



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

Display Lighting/Power-Saving Mode

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

▶ How to set and unset the mode



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

How to set “LOCK BUTTONS”

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

▶ Setting Method



1. Button will be locked if “SET” button is pressed for 3 seconds or longer during cooking, presetting, warming, reheating or in standby condition.
2. When button is locked, a voice will sound saying “Button lock is selected.” At this time, button lock is displayed on the screen.

▶ Cancelling Method



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

- ※ Note: Any button other than “Set” button is pressed while button lock is set, buzzer will sound.
- ※ Note: Desired function can be set after cancelling button lock by pressing “Set” button for 3 seconds or longer.
- ※ Note: Button lock function is cancelled automatically when the power is off even though the button lock function is already set.

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"> • “Pressure Cook/Turbo” button is pressed? • Is there power cut while in cooking? 	<ul style="list-style-type: none"> • Press the “Pressure Cook/Turbo” button once. And check “ ” sign on the display. • Re-press the “Pressure Cook/Turbo” button.
When the rice is not well cooked.	<ul style="list-style-type: none"> • Did you use the measuring cup for the rice? • Did you put proper amount of water? • Did you rinse the rice before cooking? • Did you put rice in water for a long time? • Is the rice old or dry? 	<ul style="list-style-type: none"> • Refer to page 16~17. • Add water about half the notch and then cook.
Bean(other grains) is half cooked.	<ul style="list-style-type: none"> • Is bean (other grains) too dry? 	<ul style="list-style-type: none"> • Soak or steam beans and other grains before cooking in the pressure cooker in order to avoid partially cooked beans or grains. Beans should be soaked for-2-minutes or steamed for-2-minutes prior to cooking, depending on your taste.
Rice is too watery or stiff.	<ul style="list-style-type: none"> • Is the menu selected correctly? • Did you properly measure water? • Did you open the top cover before cooking was finished? 	<ul style="list-style-type: none"> • Select the correct menu. • Properly measure water. • Open the top cover after cooking finished.
When the water overflows.	<ul style="list-style-type: none"> • Did you use the measuring cup? • Did you use proper amount of water? • Is the menu selected correctly? 	<ul style="list-style-type: none"> • Refer to page 16~17.
When you smell odors while warming.	<ul style="list-style-type: none"> • Did you close the top cover? • Please check if the power cord is plugged. • Did it warm over 12 hours? • Is there any other substance such as rice scoop or cold rice? 	<ul style="list-style-type: none"> • Close the top cover perfectly. • Always keep the power on while warming. • As possible, keep warming time within 12 hours. • Don't warm rice with other substance.
“E_ _ ”, “E_P”, “E_ t” signs show up. “  ” signs show up.	<ul style="list-style-type: none"> • Temperature sensor or fan motor does not work properly. 	<ul style="list-style-type: none"> • Unplug the power cord and call the Service center.
Warming passed time mark blinks during keeping warm	<ul style="list-style-type: none"> • 24 hours has not passed yet after keeping warm 	<ul style="list-style-type: none"> • This function alarms if the rice remained warm for more than 24 hours.
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 da” sign is appears.	<ul style="list-style-type: none"> • It shows on the display when pressing “Pressure Cook/Turbo” button again, or when the cooking has finished and you've never ever open turned the handle to ‘Unlock’. 	<ul style="list-style-type: none"> • It can be solved by turning handle to ‘Unlock’ and then turn to ‘Lock’.

CHECK BEFORE ASKING FOR SERVICE

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

Case	Check points	Do the following
When the button cannot operate with “ LOCK ”	<ul style="list-style-type: none"> Is the inner pot inserted? Check the rated voltage? 	<ul style="list-style-type: none"> Please insert inner pot. This product is 120V only.
When the Pressure “Cook/Turbo” Timer button does not operate with “ ED ”	<ul style="list-style-type: none"> Did you turn the Lock/Unlock Handle to “Lock” Is “pressure” lamp on? 	<ul style="list-style-type: none"> Please turn the “Lock/Unlock” handle to “Lock”.
When the rice is badly sticky.	<ul style="list-style-type: none"> Is there any rice or any other alien substance on the temperature sensor or the bottom surface of the inner pot? 	<ul style="list-style-type: none"> Clean all the alien substances on the temperature sensor or the bottom surface of the inner pot.
When 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. (Refer to page 14) Check the AM and PM. Maximum reservation time is 13 hours. (Refer to page 26~27)
When you smell after and before cooking?	<ul style="list-style-type: none"> Did you clean it after cooking? 	<ul style="list-style-type: none"> Please clean it after cooking.
When the top cover cannot be closed.	<ul style="list-style-type: none"> Is the 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"> Please put in the inner pot perfectly. Please turn the “Lock/Unlock” handle to “Lock”. Pull the pressure handle to aside once.
When “ LOCK ”, “ ED ” are shown on the LCD by turns.	<ul style="list-style-type: none"> Micom power is out. 	<ul style="list-style-type: none"> Please cut the power and contact customer service.
When “ LOCK ”, “ ED ” are shown on the LCD by turns.	<ul style="list-style-type: none"> The sensor is broken. 	<ul style="list-style-type: none"> Please cut the power and contact customer service.
“ LOCK ” mark shows up during the product operation	<ul style="list-style-type: none"> Micom memory is out. 	<ul style="list-style-type: none"> Please cut the power and contact customer service.
“ IFZ ” sign is displayed during the warming or “ IFZ ” sign is displayed during the cooking.		<ul style="list-style-type: none"> This function checks to see if power or product has abnormality. If the mark shows up continuously, contact customer service.

CHECK BEFORE ASKING FOR SERVICE

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

Case	Check points	Do the following
When cannot turn to "Unlock".	<ul style="list-style-type: none"> • Did you turn the "Lock/Unlock" handle while cooking? • Did you turn the "Lock/Unlock" handle before exhausting steam perfectly? 	<ul style="list-style-type: none"> • Don't open the top cover while cooking. If you want to open top cover while cooking, press the "Cancel" button more than 2 seconds and release the steam. • Pull the pressure handle to the side once and allow the steam to release.
When the top cover cannot open although the Lock/Unlock handle is turned to "Unlock".		<ul style="list-style-type: none"> • Because of the pressure. • Pull the pressure handle to aside once and exhaust the steam perfectly.
When the steam exhausted between the top cover.	<ul style="list-style-type: none"> • Is there an external substance on the packing? • Is packing too old? 	<ul style="list-style-type: none"> • Clean the packing with duster. • Keep the packing clean. • If the steam is exhausted through the top cover, please power off and contact the service center and dealer. • Packing life cycle is 12 month, please replace the packing per 1 year.
When the "Cancel" button does not operate while cooking.	<ul style="list-style-type: none"> • Is the inner pot hot? • Is currently the setting to lock mode? 	<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. • Please press "Set" button for over 3 seconds to release.
When you hear weird noises during cooking and warming	<ul style="list-style-type: none"> • Is there a wind blowing sound when cooking the rice? • Is there a "Chi" sound when warming the rice? 	<ul style="list-style-type: none"> • This is the sound of the fan motor to cool the internal parts. This is normal. • The "Chi" sound during the warming process is the sound of IH cooker operating. This is normal.
Brown rice is not germinated properly	<ul style="list-style-type: none"> • Does the amount of rice exceed the specified maximum capacity? • Is the brown rice too old? 	<ul style="list-style-type: none"> • Put the specified maximum capacity of brown rice. • Old rice or contaminated rice may not be germinated properly. (Refer to page 23)



Tasty Rice

:: Boiled Rice



Ingredients

Rice 4 cups

*The "cup" in ingredients means a measuring cup in the rice cooker. 1 cup (180cc) is for one person.

Recipe

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

Reference

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

:: Pea Rice



Ingredients

3 cups of rice, 1/2 cup of pea,
1 tablespoonful of sake, 1.5 teaspoonful of salt
*Boil pea before cooking

Recipe

- 1 As for peas add salt into them, wash them clean and extract water from them.
- 2 Put cleanly washed rice into My Caldron, season them with sake and salt, and pour water up to white rice water graduation 3.
- 3 Place peas on top of them, press MENU button after locking the lid, select **White Rice**, and press **Pressure Cook/Turbo** button.
- 4 When the cooker comes to Heat Preservation mode, mix the cooked grains properly.

Store peas as follows

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

:: Boiled Barley



Ingredients

2 cups of rice, a cup of barley

Recipe

- 1 Prepare boiled barley with a cup of barley.
- 2 Wash rice clean, and after putting it in My Caldron along with boiled barley, pour water up to white rice water graduation 3.
- 3 Lock the lid, press MENU button, and after selecting **Multigrain**, press **Pressure Cook/Turbo**.
- 4 Once the cooker comes to Heat Preservation mode, mix the cooked grains properly.

Multigrain Rice

:: Five-grain Rice



Ingredients

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

Recipe

- 1 Wash rice, glutinous rice, millet and sorghum clean and scoop them with a landing net.
- 2 Boil red beans on high heat, and then put only water in which red beans were boiled in another bowl.
- 3 Put rice, glutinous rice, millet and sorghum on a landing net into the inner pot and pour water in which red beans were boiled and water by white rice water graduation 3.
- 4 Put the boiled red beans and then lock the cover. After select **Multigrain** in the menu, push the **Pressure Cook/Turbo** button.
- 5 Mix rice when cooking is finished.

Reference

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

:: Boiled Fresh Germinated Brown Rice



Ingredients

Brown rice 4 cups

Recipe

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

Reference

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

:: Boiled Brown Rice with Red Beans



Ingredients

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

Recipe

- 1 Boil red beans until it become soft, but not to break the shape of red beans and separate it from water.
- 2 Wash brown rice clean and put it in the inner pot. Put the boiled red beans after pouring water by germinated brown rice water *scale 3.
- 3 After locking the cover and choosing **germinated brown rice** in the menu, push **Pressure Cook/Turbo** button after setting up the time of germinated brown rice for four hours.
- 4 Mix rice when cooking is finished.



COOKING GUIDE

Well-being Boiled RiceWell-being Boiled Rice

Green Tea Rice Blended with Chicken Chest Flesh



Ingredients

2 cups of brown rice, 3g of green tea leaf, 10g of green tea powder, 4 nuggets of chicken chest flesh, a little bit of olive oil, a little bit of salt, a little bit of pepper, 5g of celery, a little bit of lime, a little bit of rosemary

Recipe

- Wash brown rice clean, put the brown rice into My Caudron along with 10g of green tea powder and 3g of green tea leaf, and pour water up to brown rice water graduation 2.
- Lock the lid, press MENU button, and after selecting **Germminated Brown Rice** and setting Germminated Brown Rice Time to 3 hours, press **Pressure Cook/Turbo** button.
- Pickle chicken chest flesh in salt and pepper for 1 hour or so, put olive oil in the pan, and after frying the flesh in the pan, slice it in.
- Prepare lime by slicing it in half moon shape, and prepare shredded celery.
- When the cooker comes to heat preservation mode, mix the cooked grains properly, and after placing germminated brown rice and chicken chest flesh in the vessel, add lime and celery.

10 Long Points of Green Tea

Anticarcinogenic properly, anti-aging effect, prevention of lifestyle disease, prevention of obesity and diet, detoxication of heavy metals and nicotine, recovery from fatigue and removal of hangover, treatment of constipation, prevention of cancer, prevention of acidification of constitution, inhibition of inflammation and bacterial contagion.

Saessak Bibimbap (rice with sprout and vegetables)



Ingredients

2 cups of brown rice and some sprouts and vegetables
Seasoning red pepper paste: Red pepper paste 1/2cup, beef (crushed) 40g, sesame oil 1 tablespoon, honey 1 tablespoon and sugar 1 tablespoon

Recipe

- Wash brown rice clean, put it into the inner pot and pour water by germminated brown rice water "scale 2".
- After locking the cover and choosing **Germminated Brown Rice** in the menu, push **Pressure Cook/Turbo** button after setting up the time of germminated brown rice for 3 hours.
- Pour sesame oil in a pot and stir-fry the crushed beef. Stir-fry it a little more after stirring up it with red pepper paste and water 1/3cup in order to be thickened and putting sugar, honey and sesame oil.
- After stirring up rice when it is changed to heating mode, put the prepared sprouts and vegetables on germminated brown rice.
- Put red pepper paste on the above so that sprouts may not be in disorder.
- Broccoli sprout: Prevention of cancer
- Chinese cabbage sprout: Good at stomach and improve constipation
- Turnip sprout: improve hepatitis and jaundice
- Cabbage sprout: include selenium preventing aging and cancer
- Dalton sprout: Lower heat and make the swelling subside
- Wheat sprout: purify blood

Mushroom Tian



Ingredients

2 cups of brown rice, 20g of brown gravy sauce, a little bit of salt, 2 sheets of sesame leaves, 1/3 pieces of pumpkin, a pack of shimeji mushroom

* Mushroom may be chosen as preferred in the family.

Recipe

- Wash brown rice clean, put it in My Caudron, and pour water up to germminated brown rice water graduation 2.
- Lock the lid, press MENU button, select **Germminated Brown Rice**, and after setting germminated brown rice time to 3 hours, press **Pressure Cook/Turbo** button.
- Shop pumpkin small, and fry them slightly after adding salt.
- Mix mushroom with brown gravy sauce slightly.
- When the cooker comes to Heat Preservation mode, mix the cooked grains properly.
- Put germminated brown rice in the mold, add fried pumpkin, and then after putting germminated brown rice again and evening it, take out from the mold.
- Heap up mushroom mixed with brown gravy sauce, and place shredded sesame leaf.

Nutritious Rice

Nutritious Rice



Ingredients

Rice 4cups, fresh ginseng 4 roots, chestnut 4 units, jujube 4 units, ginkgo nut 12 units and refined rice wine 2 tablespoon
Marinade: Soy sauce 4 tablespoon, chopped scallion 2 tablespoon, crushed garlic 1/2 tablespoon, red pepper powder 1/2 teaspoon, ground sesame mixed with salt 2 teaspoon and sesame oil 1 teaspoon

Recipe

- Cut out the rhizome of fresh ginseng clearly and chop them into slices.
- Peel the skin of chestnuts and cut them into two pieces. After washing jujubes clean and separating their seeds from them, cut them into two pieces.
- Stir-fry ginkgo nuts with some oil and peel their skins, or put ginkgo nuts in boiled water for 2~3 minutes and peel their skins with a spoon.
- After putting clean-washed rice in the inner pot and pouring water by white rice water "scale 4", stir it up with two tablespoons of refined rice wine.
- Put fresh ginseng, chestnuts, ginkgo nuts and jujubes prepared in step No.4.
- After locking the cover and choosing **Nutrition Rice** in the menu, push **Pressure Cook/Turbo** button.
- Mix rice when cooking is finished, mix marinade prepared according to your preference with rice.

References

When nutritious rice is cooked, there may be differences in melanoidine according to amount or conditions of materials (jujube, fresh ginseng) after cooking is completed. Therefore, control of the amount of food according to your preference.

Rice Cooked with Nut



Ingredients

4 cups of rice, 4 nuggets of walnuts, 2 tablespoonful of pine nut, 2 tablespoonful of almond, 2 tablespoonful of cashew nut, 15 grains of ginkgo nut
SEASONING SAUCES: 4 tablespoonful of soy sauce, 1/2 teaspoonful of pepper powder, 2 teaspoonful of ground sesame mixed with salt, 2 tablespoonful of minced spring onion, 1/2 tablespoonful of minced garlic 1 teaspoonful of sesame oil

Recipe

- As for walnut, macerate it in warm water after removing husks and eliminate inner husk.
- Regarding ginkgo nut, peel it off by adding a little oil and frying it, or by rubbing it with spoon etc while boiling it for 2 to 3 minutes in water.
- Put clearly washed rice into My Caudron, and after pouring water up to white rice water graduation 4, add 1 tablespoonful of refined rice wine.
- Put the walnut, ginkgo nut, almond and cashew nut prepared in the above ①, lock the lid, and after selecting **Multi Cook** by pressing Menu button, press **Pressure Cook/Turbo** button.
- Once cooking is completed, put the prepared seasoning sauce and enjoy the food by mixing together.

Assorted Bibimbap



Ingredients

4 cups of rice, 60g of beech mushroom, 40g of winter mushroom, 4 nuggets of button mushroom, 60g of king oyster mushroom
SEASONING SAUCE: 4 tablespoonful of soy sauce, 1/2 teaspoonful of pepper powder, 2 teaspoonful of ground sesame mixed with salt, 2 tablespoonful of minced spring onion, 1/2 tablespoonful of minced garlic and 1 teaspoonful of sesame oil

Recipe

- Tear beech mushroom and winter mushroom slice by slice after washing, and peel off and slice button mushroom.
- Slice king oyster mushroom lengthwise and cut them equally to a size good to each.
- Put clearly washed rice into My Caudron, and after pouring water up to white rice water graduation 4, put 1 tablespoonful of refined rice wine.
- Put the mushroom prepared in the above ①, lock the lid, and after selecting **Multi Cook** by pressing Menu button, press **Pressure Cook/Turbo** button.
- Once cooking is completed, put the prepared seasoning sauce and enjoy the food by mixing together.



Nutrious Rice

:: Mushroom Bamboo Shoot Cooked Rice



Ingredients

4 cups of rice, 200g of oyster mushroom, 100g of bamboo shoot, 10 grains of ginkgo nut
SEASONING SAUCE: 4 tablespoonful of soy sauce, 1/2 teaspoonful of pepper powder, 2 teaspoonful of ground sesame mixed with salt, 2 tablespoonful of minced spring onion, 1/2 tablespoonful of minced garlic and 1 teaspoonful of sesame oil

Recipe

- As for oyster mushroom, tear the mushroom to a size good to eat after washing, and regarding bamboo shoot, remove the white parts between the combs by parboiling them slightly, and slice them by highlighting the comb shape.
- As for ginkgo nut, peel them by frying after adding a little bit of oil, or by rubbing with spoon etc while boiling for 2 to 3 minutes in boiling water.
- Put cleanly washed rice into My Caldron, and after pouring water up to white rice water graduation 4, put 1 tablespoonful of refined rice wine.
- Put the oyster mushroom, bamboo shoot and ginkgo nut prepared in the above ②, lock the lid, and after selecting **Multi Cook** by pressing Menu button, press **Pressure Cook/Turbo** button.
- Once cooking is completed, put the prepared seasoning sauce and enjoy the food by mixing together.

Special Porridge

:: Special Chicken Porridge



Ingredients

Rice 1 cup, chicken 100g, chicken soup 600cc, green pepper 1 unit, red pepper 1 unit and some salt
Seasoning : Chopped scallion 1 tablespoon, crushed garlic 1 tablespoon, soy sauce 2 tablespoons, some ground sesame mixed with salt, sesame oil 2 teaspoons and some ground pepper

Recipe

- Wash rice clean and put it in water for more than one hour.
- Boil well-trimmed chicken for a long time. Tear it into pieces and season them with the above materials.
- Separate seeds from red peppers and green peppers and chop them into pieces.
- Remove oil from chicken soup and put it on absorbent gauze.
- Put slip No. 1, 2 and 3 into the inner pot and pour the chicken soup.
- Pour water by nutrition porridge water 'scale 1.5'.
- After locking the cover and choosing **nutrition porridge** in the menu, push **Pressure Cook/Turbo** button.
- Mix rice when cooking is finished and stir it with salt according to your preference.

Healthy Porridge

:: Pine Nut Porridge



Ingredients

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

Recipe

- Wash rice and pine nuts clean.
- Put rice on a landing net and crush pine nuts with an electric mixer.
- Pour water on the rice and the crushed pine nuts by nutrition porridge water 'scale 1.5'.
- After locking the cover and choosing **Nutrition Porridge** in the menu, push **Pressure Cook/Turbo** button.
- Mix rice when cooking is finished, and stir it with salt according to your preference.

References

- It is important to cook porridge according to the time. And cooled down porridge or reheated porridge is not tasty.
- It is good to eat it with watery plain kimchi, well-digesting fish boiled in soy sauce and P. black lint.
- White porridge is cooked in the same way as pine nut porridge in the form of putting only rice.
- How to select pine nut made in Korea : There is gloss and luster, and almost no covers of embryo of pine nut. It has pine nut perfume and pine resin perfume.

:: Abalone Porridge



Ingredients

A cup of rice, 1 tablespoonful of sesame oil, 1 piece of abalone, a little bit of salt

Recipe

- Wash rice clean and let them swell.
- Wash the abalone by rubbing it with brush, and after taking out intestines, slice it thin.
- Put rice and abalone into My Caldron, and after adding sesame oil, mix the properly.
- Pour water up to Nutrious Porridge water graduation 1.
- Lock the lid, press **MENU** button, and after selecting **Nutrious Porridge**, press **Pressure Cook/Turbo** button.
- When the cooker comes to Heat Preservation mode, put salt to your preference, and stir the cooked grains slightly.

References

- To cook shrimp porridge or oyster porridge, cook the same manner to suit your taste.
- Difference of Natural Abalone and Cultured One: Mostly natural abalone assumes blackish brown or reddish brown, and cultured one green.

:: White Porridge



Ingredients

Rice 1 cup

Recipe

- Wash rice clean and put it into the inner pot. And pour water by nutrition porridge water 'scale 1'.
- After locking the cover and choosing **nutrition porridge** in the menu, push **Pressure Cook/Turbo** button.

Porridge is one of the oldest food developed in our tradition and culture.

It is presumed that people in the New Stone Age with agricultural culture boiled grain with water. It is the origin of porridge.

:: Red Bean Porridge



Ingredients

2/3 cups of rice, 1/3 cups of red bean, 2/3 cups of glutinous rice

Recipe

- Wash rice clean, and soak it in water for 30 minutes or more.
- Boil red bean in strong fire, throw away red bean water, and boil it again slowly until red bean blasts in weak fire by pouring water again.
- Put the boiled red bean with sieve, and filter only red bean water by crushing.
- Boil glutinous rice powder taken out from sieve of No. 2 to 3, and after pasting it with cooled water, make small dumpling in red-bean gruel.
- Put previously soaked rice into My Caldron, and pour red bean water up to Nutrious Porridge water graduation 2.
- Put small dumpling in red bean gruel and red bean, press **MENU** button, and after selecting **Nutrious Porridge**, press **Pressure Cook/Turbo** button.

* For chewy taste, red bean grains may be used depending on preference.



COOKING GUIDE

Ginseng Chicken Soup

:: Ginseng Chicken Soup



Ingredients

1 chicken(1kg), 2 root of susam ginseng, 10 dates, 1 cup of glutinous rice, a little bit of salt, pepper powder and garlic

Recipe

1. Make cuts on the bottom and both sides of prepared chicken stomach, and punch hole.
2. Fill glutinous rice and garlic soaked for 2 hours or more in the stomach of the trimmed chicken. (If glutinous rice is not soaked, it may be under-cooked.)
3. To make the gravy thick depending on preference of taste, put half of the glutinous rice into stomach, and take out the rest half outside.
4. Insert two legs into the cut hole, and fix them.
5. Put the prepared chicken into My Caldron, and after putting in cleanly washed susam ginseng and dates, pour water up to White Rice water graduation 6.
6. Lock the lid, press MENU button, and after selecting [Ginseng Chicken Soup], press Pressure Cook/Turbo button.

References

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

How to Select Soft and Delicious Chicken

Relatively soft and mild in taste and easily digestible and absorbable, chickens are growing in demand. While beef and pork require long maturing time like 15 to 16 days, chicken is most soft and delicious in the morning of the day after it is slaughtered. And thus, most delicious chickens are the ones in the dinner table served sold in the store that slaughters live chicken if possible, or sold after being slaughtered in the morning. As for choosing chicken from among live ones, the ones with cloudy eyes or protruded anus are sick, so choose the ones whose leg muscles are chubby and tight. In case of buying already slaughtered chicken in whole, the ones with clearly visible transparent or light yellow hair holes are fresh. Delicious are the ones of 1 year or less old after birth, and the more the soft cartilages are found when chest bone tip is touched, the younger the chicken is. When buying parts of chicken, choose the one with hard and glossy flesh. If skin is properly attached and fats are properly attached between flesh and skin, cross section should be smooth.

* Excessive intake of high protein tonic food may cause acidification of body fluid, aging of cells and increase of fatigue. Eat vegetables and fruits always when eating chicken.

Baby Food

:: Sweet Pumpkin Soup



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

Ingredients

Sweet pumpkin 100g, bread crumbs 1 tablespoons, water 1/3cup, some salt and some milk

Recipe

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

References (Notes)

The latter period of eating baby food (9~12 months old): As the period when a baby can eat soft solid food, please feed the baby three times a day in designated time.

End of eating baby food (older than 12 months): As the baby is in the middle of transition period, please feed the baby various kinds of food to eat everything he/she is served.

* Please feed the baby shellfish, shrimp, raw milk, honey, tomato or corn when he/she is older than 12 months because they might cause allergy.

* Please feed the baby with extra attention because allergic ingredients of baby food or period of eating might be different depending on the baby.

:: Sweet Potato & Apple Porridge



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

Ingredients

Sweet potato 70g, apple 70g, water 2 tablespoons and some honey

Recipe

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

:: Thin Rice Gruel with Vegetables



* Post Baby Food (after 9~12 months)

Ingredients

Rice 2cup, broccoli 30g, water 1/2cup and some salt

Recipe

1. After washing the rice clean and soaking the rice in water for 30 minutes, grind it with broccoli.
2. Put step no. 1 and 1/2cup of water in the inner pot.
3. After locking the cover and choosing Multi Cook in the menu button, push Pressure Cook/Turbo button after setting up the time of universal steam to 25 minutes.

* Cooking with ungrinded rice may result in water overflow.

* It is possible to cook in the same method as above with other vegetables (spinach, carrot, etc) besides broccoli.



Baby Food

:: Steamed rice and tofu with vegetable



※ End period of baby food (after 10~12 months)

Ingredients

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

Recipe

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

:: Soft rice with tuna and vegetable



※ End period of baby food (after 10~12 months)

Ingredients

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

Recipe

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

Multi Cook

:: Steamed Rice Cake



Ingredients

5 cups of nonglutinous rice, 2 cups of adzuki beans, 1 tablespoonful of salt, 5 tablespoonful of sugar and 3 tablespoonful of water

Recipe

- 1 Put 3 tablespoonful of water into 5 cups of nonglutinous rice, and after mixing properly and sieving them once, mix with 3 tablespoonful of sugar.
- 2 As for adzuki beans, add salt(1 tablespoonful) and sugar(1 tablespoonful) while pounding them roughly by boiling free of water content.
- 3 Put steaming plate after pouring 1.5 cups of water into My Cauldron, spread cloth of proper size by cutting it.
- 4 Spread 1 cup of adzuki bean crumbs, put steaming plate evenly, and create layers by adding 1 cup of adzuki bean crumbs again.
- 5 Select **Multi Cook** by pressing Menu button after locking the lid, and after setting All-purpose Steaming Time to 45 minutes, press **Pressure Cook/Turbo** button.

Universal Steam

:: Steamed Rib



Ingredients

Beef rib (pork rib 700g), sake 2 tablespoons, nicely aged soy sauce 3tablespoons, crushed garlic 1/2 tablespoon, sesame oil 1/2 teaspoon, onion juice 1 tablespoon, pear juice 1 tablespoon, sugar 1 tablespoon, chopped scallion 3tablespoons, ground sesame mixed with salt 1/2 tablespoon, ground pepper 1/2 teaspoon, carrot 1/2 unit, chestnut 3 units, ginkgo nut 6 units and ground pine nuts 1/2 tablespoon

Recipe

- 1 Remove fat and tendons from chopped rib and remove blood by putting it in cold water.
- 2 Remove water by scooping it with a basket and keep the rib smooth by marinating it in sake and pear juice.
- 3 Peel the skins of chestnuts and divide large chestnuts into two pieces. Stir-fry ginkgo nuts with oil and peel the skins of ginkgo nuts. Cut carrots into chestnut-size pieces.
- 4 Mix all the prepared ingredients with seasoning and marinate them for one hour. After that, put them in the inner cauldron (It is not necessary to pour additional water since it is cooked with moisture from ribs and marinate).
- 5 After locking the cover and choosing **Multi Cook** in menu button, push **Pressure Cook/Turbo** button after setting up the time of universal steam to 35 minutes.
- 6 After cooking is completed, scatter ground pine nuts on the steamed rib.

:: Steamed Chicken



Ingredients

1 chicken (700g), potato 60g, carrot 50g, sugar 1tablespoon, chopped scallion 1teaspoon, crushed garlic 1teaspoon, nicely aged soy sauce 3tablespoons, ginger juice 1teaspoon, ground pepper 1/2teaspoon, ground sesame mixed with salt 1tablespoon and sesame oil 1tablespoons.

Recipe

- 1 Wash a chicken, clean and remove feathers and internal organs and cut the fat in the tail.
- 2 After cutting the chicken into a suitable eating size, make cuts in the chicken to make it well-seasoned and to roast quickly.
- 3 After putting carrots, potatoes and sliced chicken in a large bowl and mixing them with prepared seasoning, marinate.
- 4 Put enough marinated chicken, potatoes and carrots in the inner cauldron.
- 5 After locking the cover and choosing **Multi Cook** in menu button, push **Pressure Cook/Turbo** button after setting up the universal steam times to 45 minutes.

:: Boiled Pork



Ingredients

Pork (shank or pork belly) 400g, ginger 1EA, some garlic, onion 1EA, scallion 1EA and some kimchi

Recipe

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



COOKING GUIDE

Multi Cook

Five-flavor Pork



Ingredients

400g of pork, 1/3 cup of soy sauce,
2 tablespoonful of sugar, a little bit of silk yarn
Five flavors: 4 grains of black pepper, 5cm of
cinnamon, 2 pieces of star anise

Recipe

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

Hard-boiled Cuttlefish



Ingredients

1 squid fish, 70g of spinach, 80g of carrot, 1 egg, a little bit of salt, a little bit of sesame oil, a little bit of wheat powder
Seasoning Sauces: 1 tablespoonful of red pepper paste, 1 tablespoonful of soy sauce, 1 tablespoonful of sugar, 1 tablespoonful of refined rice wine, 1 refined rice wine, 1/2 teaspoonful of sesame oil, 1/2 teaspoonful of red pepper powder

Recipe

- 1 Divide squid fish half, remove intestines, and after washing, clean by peeling it off, make cuts both to lengths and bread this inside.
- 2 Put a little bit of salt in boiling water, blanch the body of the cut squid fish, and blanch the legs as well by trimming them.
- 3 Wash spinach clean by trimming it, blanch it slightly after adding salt, remove water content by rinsing it in cold water, blanch carrot in boiling water by shredding it, and mix both of them with salt and sesame oil.
- 4 Loosen up egg by adding salt in it, and paste it throughout the squid fish area.
- 5 Wipe water content of the blanched squid fish, put a little bit of wheat powder inside, and after rolling spinach, carrot and squid fish legs, fix them with skewer.
- 6 Put the rolled squid fish, seasoning sauce and half cup water in My Caldron.
- 7 Lock the lid, press MENU button, and after selecting **Multi Cook** and setting all-purpose steaming time to 30 minutes, press **Pressure Cook/Turbo** button.

Steak



Ingredients

Beef (for steak) 200g, some steak sauce,
some salt and some ground pepper

Recipe

- 1 After scattering ground pepper and salt on beef to suit its taste, put the beef in the inner caldron and pour 1/2 cup of water.
- 2 After locking the cover and choosing **Multi Cook** in menu button, push **Pressure Cook/Turbo** button after setting up the time of universal steam to 35 minutes.
- 3 After cooking is completed, pour some steak sauce on the steak.

How to make wine sauce

After mincing button mushrooms, garlic and onions, stir-fry the prepared material with salt and ground pepper. After boiling enough red wine, boil it down in ketchup, barbecue sauce, pepper corn and laurel leaves.

Multi Cook

Steamed Blue Crab



Ingredients

Blue crab 1EA, beef 150g, tolu 1/4 block,
red/green pepper each 1/2EA,
yolk 1/2EA and some flour

Recipe

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

Steamed Fish



Ingredients

Snapper 1EA, beef 50g, shiitake 3EA, stone mushroom 2EA, red pepper 1EA, egg 1EA, some scallion,
some garlic, some soy sauce, some ground sesame mixed with salt, some cooking oil, some sesame oil, some salt and some ground pepper

Recipe

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

Steamed Clam



Ingredients

2 clams, 15g of beef, egg white 1/2EA, egg 1/2EA,
1 teaspoonful of minced Welsh onion, 1/2 teaspoonful of minced garlic, 1/4 teaspoonful of salt, a little bit of pepper grounds

Recipe

- 1 Mince beef neatly.
- 2 Cut cleanly rinsed clam half, and mince it neatly by taking out flesh attached to shell with knife.
- 3 Put minced beef and clam flesh in the container, and mix evenly by seasoning with minced Welsh onion, minced garlic, salt and pepper grounds.
- 4 Since 8 shells can be contained in the container, put seasoned substances tightly to a degree of 1/2EA per shell.
- 5 As the material may grow sticky, apply egg white evenly on top of clam flesh so that the shape may not be deformed even after steaming.
- 6 Pour 2 cups of water into My Caldron, and place steaming plate.
- 7 Put the prepared clam on the steaming plate.
- 8 Lock the lid, press MENU button, and after selecting **Multi Cook** and setting all-purpose steaming time to 35 minutes, press **Pressure Cook/Turbo** button.
- 9 Divide fully boiled egg into white and yolk, and after mincing the white neatly and crushing and putting the yolk on the sieve, put the egg yolk and white on the clam half each.



Multi Cook

:: Steamed Bean Curd



Ingredients

1 set of bean curd, a little bit of salt
Seasoning Sauces: 1 tablespoonful of red pepper powder, 1 tablespoonful of minced garlic, a root of Welsh onion, a little bit of sesame oil, a little bit of ground sesame mixed with salt, a little bit of shredded red pepper, 3 tablespoonful of thick soy

Recipe

1. Divide bean curd set into two, slice them to 1cm thickness, and by scattering salt, remove water content.
2. Shred Welsh onion thin, and prepare seasoning sauce by mixing minced garlic, thick soy, red pepper powder, ground sesame mixed with salt, sesame oil and shredded red pepper.
3. Pour 1 1/2 cup of water into My Caldron, place steaming plate, and put the sliced bean curds on top of it evenly.
4. Lock the lid, press MENU button, and after selecting **Multi Cook** and setting all-purpose steaming time to 25 minutes, press **Pressure Cook/Turbo** button.
5. Once cooking is completed, take out bean curd, and apply seasoning sauce evenly on top of the bean curd.

:: Multi-Flavor Glutinous Rice



Ingredients

3 cups of glutinous rice, 60g of raisin, 15 chestnuts, 10 dates, 1 tablespoonful of pine nut, 100g black sugar, 1 tablespoonful of thick soy, 3 tablespoonful of sesame oil, a little bit of salt, 1/2 tablespoonful of cinnamon powder

Recipe

1. Wash glutinous rice clean, and soak it in water sufficiently for 1 hour or longer.
2. Prepare chestnuts and dates by cutting them to proper size. (However, remove the husks and seeds of chestnuts and dates.)
3. Add black sugar, sesame oil, cinnamon powder and a little bit of salt into the previously soaked glutinous rice and mix them properly.
4. Put all the ingredients including ③ into the inner pot, and then stir all evenly after pouring water into the pot until the level 4.
5. Lock the lid, press MENU, and after selecting **Multi Cook**, press **Pressure Cook/Turbo** button.

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



Ingredients

Cellophane 50g, paprika (green, red) each 1EA, carrot 70g, onion 70g, some spinach, enoki mushroom 70g, fishcake 70g and cooking oil 1 tablespoon

Recipe

1. After cutting paprika, onion, carrot and fish cake into thin slices, wash enoki mushroom clean, and blanch spinach in boiling water. Cut it after removing from water. (paprika and carrot: 2~3mm, onion and fish cake: 5mm)
2. After soaking cellophane in lukewarm water for 20 minutes, wash it with cold water. (When cellophane is soaked for a long time, cellophane may be too soft or agglomerated. According to preference, soak cellophane for 10 minutes~30 minutes.)
3. After putting two tablespoons of cooking oil, 1/2 cup of water and cellophane in the inner caldron, put the prepared fish cake, carrot, onion and paprika together.
4. After locking the cover and choosing **Multi Cook** in the menu, push **Pressure Cook/Turbo** after setting up the time of universal steam to 25 minutes. (When cellophane is too soft or when you want more chewy noodle, set up the time of universal steam for 20 minutes.)
5. After cooking is completed, put spinach blanched in boiled water and mix with soy sauce, sesame oil and sugar according to your preference. Scatter sesame seeds or ground sesame mixed with salt on the seasoned Japchae.

Multi Cook

:: Steamed Dumpling



Ingredients

Dumplings 15EA

Recipe

1. Pour two cups of water into the inner pot.
2. Put steam pot on the inner caldron and put dumplings on the steam plate.
3. After locking the cover and choosing **Multi Cook** in the menu, push **Pressure Cook/Turbo** button after setting up the time of universal steam to 25 minutes.

:: Steamed Eggplant



Ingredients

2 pieces of eggplants
Seasoning Sauces: 2 tablespoonful of thick soy, 1 red pepper, 1 green chili, 1/2 tablespoonful of red pepper powder, 1 tablespoonful of vinegar, a little bit of ground sesame mixed with salt, 1/2 pieces of Welsh onion, 4 pieces of garlic, 2 teaspoonful of sugar

Recipe

1. Chop eggplant to 4cm length, and after erecting it, make crosswise cuts.
2. Slice red peppers and green peppers small, mince Welsh onions and garlic, and make filling by adding thick soy, ground sesame mixed with salt, red pepper powder, sugar and vinegar.
3. Pour 2 cups of water into My Caldron, and after adding steaming plate, place sliced eggplant on top of it evenly.
4. Lock the lid, press MENU button, and selecting **Multi Cook** and setting all-purpose steaming to 30 minutes, press **Pressure Cook/Turbo** button.
5. Once cooking is completed, put the filling prepared on the eggplant evenly.

:: Steamed Pumpkin



Ingredients

1/2 pumpkin
Seasoning Sauces: 1 tablespoonful of thick soy, 1 tablespoonful of minced Welsh onion, 1/2 tablespoonful of sesame oil, 1/2 table tablespoonful of red pepper powder, a little bit of shredded red pepper, 1 teaspoonful of sugar, 1 tablespoonful of minced garlic, 1/2 tablespoonful of ground sesame mixed with salt

Recipe

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



COOKING GUIDE

Multi Cook

:: Steamed Chestnut



Ingredients

Chestnut 15EA

Recipe

- 1 Pour two cups of water into the inner pot.
- 2 Put steam pot on the inner caldron and put chestnuts on the steam plate (peel partial skin of chestnut to prevent bursting).
- 3 After locking the cover and choosing **Multi Cook** in the menu, push **Pressure Cook/Turbo** button after setting up the time of universal steam to 30 minutes.
- 4 When cooking is completed, be careful with the hot chestnuts.

:: Sweet Potato



Ingredients

Sweet potato 5EA

*When sweet potato is large (more than 150g), cut it into two pieces.

Recipe

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

Diverse-effect of sweet potato

- Steamed sweet potato for constipation: When you take steamed sweet potato with its skin, it is good for constipation.
- Fresh sweet potato for weak person: Sweet potato includes a lot of vitamin B, mineral and carotene. Therefore, it is food with high nutrition. Especially, when taking ground fresh sweet potato, it is good for your health. Many kinds of enzymes are included in the fluid flown out from sweet potatoes.

:: Potato



Ingredients

Potato (less than 200g) 8EA

Recipe

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

How to keep potato

When potatoes are kept at normal temperature in the summer, it sprouts right away. Therefore, it is good to keep them in the refrigerator. If there is a great amount, put potatoes in a bag and keep it in a opened carton box. At this time, putting one or two apples together with potatoes will be helpful to prevent sprouting because of the effect of enzymes in apple.

Multi Cook

:: Corn



Ingredients

Corn 4EA

Recipe

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

:: Fresh Cream Cake



Ingredients

Flour (weak flour) 1/2cup, egg 2EA, 1/2 tablespoon of butter, 1/2 tablespoon of milk, some vanilla perfume, 1/2cup of sugar and some salt
Whipped cream: 100cc of cream, 1/4cup of sugar
Fruits: Cherry 1EA, strawberry 3EA, 1/4 can of tangerine and kiwi 1EA

Recipe

- 1 Put salt in flour and sieve it.
- 2 Separate the yolk from an egg.
- 3 Put the white of an egg in a vessel and stir it in a fixed direction. When bubbles take place, put sugar by dividing it in several times. Stir up bubbles until they don't flow down when the vessel caves over.
- 4 Continue to stir while putting the yolk in recipe no.3 little by little and put some vanilla perfume.
- 5 When step no.4 becomes cream, mix with flour.
- 6 Mix boiled butter with milk.
- 7 After putting butter on the bottom and the side of the inner caldron, pour cake dough into the inner caldron.
- 8 After locking the cover and choosing **Multi Cook** in the menu, push **Pressure Cook/Turbo** button after setting up the time of universal steam to 40 minutes.
- 9 Cool down the cooked sponge cake.
- 10 After pouring whipped cream in a vessel and making bubbles to be regarded to be thick, put powdered sugar (put sugar in a cutter and grind it).
- 11 Apply cream on the cooled sponge cake.
- 12 Decorate it with different kinds of prepared fruit.

:: Boiled egg



Ingredients

6 eggs, 2 cups of water, 1~2 drops of vinegar

Recipe

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



Multi Cook

:: Steamed egg



Ingredients

2 eggs, 2 cups of water or kelp water,
1 teaspoon of salted shrimps pinch of salt,
10g of carrot, 10g of green onion

Recipe

- 1 Place egg and water or kelp water together and mix it well.
- 2 Finely chop carrot and the green part of green onion and it with ①.
- 3 Mix the salted shrimps with little bit of water to make it soupy, mix it with ②, and season it with salt.
- 4 Lock the cover, select **Multi Cook** by pressing the menu button, set multipurpose steam time as 20 minutes, and press the **Pressure Cook/Turbo** button.

:: Rice cake gratin



Ingredients

50g of rice cake (or tteokguk), 1 boiled egg,
1 sweet potato, 40g of mozzarella cheese,
1 slice of cheddar cheese, little bit of olive oil,
1/2 cup of white sauce, little bit of parsley powder
*White sauce: Flour, 10g of butter, 100g of milk,
pinch of salt and white pepper (Melt butter, add flour
and stir it, add milk and boil it until it gets thick, and
apply salt and white pepper for seasoning)

Recipe

- 1 Wash the sweet potato with peel and cut it in a circular shape.
- 2 Cut the boiled egg with a cutter, steep rice cake in warm water.
- 3 Spread olive oil on the inner part evenly, pile up sweet potato, egg, and rice cake.
- 4 Spread white sauce on ③, put mozzarella cheese on top, cut cheddar cheese slice into 8 pieces and place it on top, and sprinkle parsley powder.
- 5 Lock the cover, select **Multi Cook** menu by pressing the menu button, set multipurpose steam time as 20 minutes, and press the **Pressure Cook/Turbo** button.

:: Shrimp ketchup fried rice



Ingredients

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

Recipe

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

Multi Cook

:: Rice pizza



Ingredients

*Dough ingredients: 100g of rice
*Topping ingredients: 2 slices of ham,
2 button mushrooms, 2 tablespoons of canned corn,
1 stick of crabmeat, 40g of mozzarella cheese,
4 tablespoons of pizza sauce

Recipe

- 1 Peel off the skin of button mushroom and cut it in its shape, and tear a crabmeat stick into pieces.
- 2 Cut sliced hams into squares, and remove water from the canned corn.
- 3 Place rice on the bottom of inner pot flatly.
- 4 Spread pizza sauce on the rice flatly using a spoon, and place topping ingredients on the top.
- 5 Place mozzarella cheese on ④, lock the cover, select **Multi Cook** menu by pressing the menu button, set multipurpose steam time as 20 minutes, and press the **Pressure Cook/Turbo** button.

:: Butter chocolate cake



Ingredients

240g of butter, 120g of sugar, 2 eggs,
140g of pancake powder, 100g of chocolate

Recipe

- 1 Leave butter on a room temperature until it gets soft then mix it with sugar on a round bowl.
- 2 Add eggs into ①, mix it with a whisk until it gets soft.
- 3 Pour pancake powder into ② and mix it with spatula.
- 4 Mix chocolate with ③, spread melted butter on the inner pot, pour the mixture and spread it flatly.
- 5 Lock the cover, select **Multi Cook** menu by pressing the menu button, set **Multi Cook** time as 45 minutes, and press **Pressure Cook/Turbo** button.

:: Tteokbokki (spicy and sweet rice cake)



Ingredients

200g of rice cake bars (sot), 2 pieces of fish cake,
1/4 onion, 1/4 green onion, 40g of carrot
*marinade: 2 tablespoons of red pepper paste,
1 tablespoon of starch syrup, 1 tablespoon of sugar,
1 teaspoon of sesame oil, 1 teaspoon of soy sauce,
1/3 of anchovy water

Recipe

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

Cooking Guide 로 즐거운 요리를 만들어 보세요

주방문화를 선도하는 쿠쿠는 보다 맛있는 요리로 사랑하는 가족의 행복을
한단계 업그레이드 시켜 행복한 주방과 웃음소리가 귓가에 그득한 식탁을 만들어드리겠습니다.

요리 선택표

요리종류	메뉴선택	요 리 방 법
흰 죽	영양죽	1. 내솥에 준비된 재료를 넣고 용량에 따라 물을 적당한 영양죽 물눈금까지 부어 주십시오. 1인분 : 영양죽 눈금 1, 1.5인분 : 영양죽 눈금 1.5 2인분 : 영양죽 눈금 2 (※참고사항 : 영양죽 취사시의 최대용량은 2인분입니다.) 2. 뚜껑을 잠그고 메뉴/선택 버튼으로 「영양죽」을 선택 한 후 입력취사/백미쾌속 버튼을 눌러 주십시오.
팔 죽		
닭 죽		
짓 죽		
전 복 죽		
새 우 죽		
굴 죽		
삼 계 탕	삼계탕	1. 내솥에 준비된 재료를 넣고 백미 물눈금 6까지 부어 주십시오. 2. 뚜껑을 잠그고 메뉴/선택 버튼으로 「삼계탕」을 선택한 후 입력취사/백미쾌속 버튼을 눌러 주십시오.
도가니탕		
갈 비 찜	만능찜	1. 내솥에 준비된 재료를 넣어 주십시오. 2. 뚜껑을 잠그고 메뉴/선택 버튼으로 「만능찜」을 선택한 후 만능찜 시간을 45분으로 설정한 뒤 입력취사/백미쾌속 버튼을 눌러 주십시오.
닭 찜		
고 구 마	만능찜	1. 내솥에 물을 계량컵으로 2~3컵 정도 부어 주십시오. 2. 찜판을 내솥에 넣고 준비한 재료를 찜판위에 올려 놓아 주십시오. 3. 뚜껑을 잠그고 메뉴/선택 버튼으로 「만능찜」을 선택한 후 만능찜 시간을 35분으로 설정한 뒤 입력취사/백미쾌속 버튼을 눌러 주십시오.

※ 요리설명은 쿠쿠홈페이지(www.cuckoo.co.kr)를 참조하세요.

만능찜 요리별 시간표

요리종류	요리시간	요리종류	요리시간
새우케찜볶음	15분	호 박 찜	30분
계 란 찜	20분	밤 찜	
떡 그 라 탕		대 합 찜	35분
떡 볶 이		고 구 마	
밥 피 자		약 밥	40분
살 은 계 란	25분	수 욱	
두 부 찜		옥 수 수	40분
잡 채		오 향 장 욱	
만 두 찜	30분	생 크 림 케 익	45분
감오징어조림		버터초콜릿케익	
스 테 이 크		갈 비 찜	
꽃 게 찜		닭 찜	
생 선 찜		감 자	
가 지 찜		시 루 떡	

이유식 요리별 시간표

요리종류	요리시간	요리종류	요리시간
단 호 박 스 프	15분	고구마사과죽	25분
참치야채무른밥		야 채 쌀 미 음	
밥두부야채찜			



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.

WARRANTY PERIOD

MODEL#	#LABOR	PARTS	HOW SERVICE IS HANDLED
CRP-HW10	1YEAR	1YEAR	<p>The East and the Central Districts Call : 718 888 9144 Address : 129-04 14th Avenue College Point, NY 11356, USA</p> <p>The West and the Central Districts. Call : 213 687 9828 Toll Free : 877 481 9828 Address : 700 Jackson Street, L.A, CA 90012, USA</p> <p>Canada (TORONTO) Call : 416 878 4561 / 905 707 8224 Address : #D8-7398 Yonge Street Thornhill Ontario Canada L4J 8J2</p> <p>Canada (VANCOUVER) Call : 604 540 1004 / 604 523 1004 Address : 945 Lougheed Hwy Coquitlam BC Canada V3K 3T4</p>

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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 : 213 687 9828
Toll Free : 877 481 9828
Address : 700 Jackson Street, L.A,
CA 90012, USA

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