

IH PRESSURE JAR COOKER

OPERATING INSTRUCTIONS

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

CUCKOO



CONTENTS

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

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

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感谢您选购CUCKOO福库电子的IH多
功能电压力饭煲

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

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IMPORTANT SAFEGUARDS

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

SAVE THESE INSTRUCTIONS THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY

ADDITIONAL IMPORTANT SAFEGUARDS

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

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

Allow the unit to cool down completely first.

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

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

MESURES DE PROTECTION IMPORTANTES

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

CONSERVEZ CES INSTRUCTIONS

CET APPAREIL EST DESTINÉ À UN USAGE DOMESTIQUE UNIQUEMENT

MESURES DE PROTECTION SUPPLÉMENTAIRES

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

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

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

HOW TO USE EXTENSION CORD / COMMENT UTILISER UNE RALLONGE

Note:

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

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

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

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

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

Please, keep this safety feature.

Remarque:

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

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

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

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

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

Veillez respecter cette mesure de sécurité.

SPECIFICATIONS / 产品规格 / SPÉCIFICATIONS

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

HOW SERVICE IS HANDLED / MISE EN OEUVRE DU SERVICE


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


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






SAFETY PRECAUTIONS

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

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

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

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

 • Indicates a prohibition
 • Indicates an instruction

 **Warning**

 **Do not**

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

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

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

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

Do not alter, reassemble, disassemble or repair.

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

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

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

Please pay careful attention against water and chemicals

- It can cause an electric shock or fire.

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

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

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

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

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

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

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

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

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

- It can cause an electric shock or fire.

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

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

Do not use it without the inner pot.

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

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

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

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

- It can cause an electric shock or fire.

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

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

Keep the cooker out of reach of children.

- It can cause burns, electric shock or injury.

Don't spray or put any insecticides or chemicals.

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

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

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

Do not open the LID while in heating and cooking.

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

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

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

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

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



SAFETY PRECAUTIONS



Caution



Do not

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

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

Do not press heavy things on the power cord.

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

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

- It can cause an electric shock or fire.

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

- It can cause a system malfunction or fire.

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

- It can cause an electric shock.

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

- Electric short might cause fire.

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

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

Do not use over the maximum capacity.

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

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

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

Don't use the cooker near a magnetic field.

- It can cause burns or breakdown.

Do not drop or impact the cooker.

- It can cause a safety problem.

Please surely pull out the plug when not in use.

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

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

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

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

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

Please pull out the plug when not in use.

- It can cause electric shocks or fire.

Please use the cooker for it's intended purpose.

- It can cause malfunction or smell.

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

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

Do not place on rough top or tilted top.

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

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

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

Do not hold the cooker by the inner pot handle.

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

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

- It can cause deformation by remaining pressure.

Wipe off any excessive water on the cooker after cooking.

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

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

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

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

Please clean the body and other parts after cooking.

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

Be cautious when steam is being released.

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

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

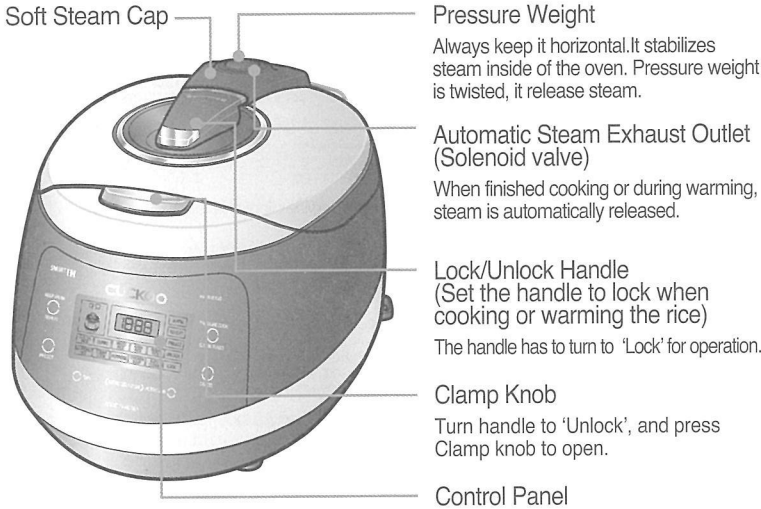
When you pull out the power plug, don't pull the power cord. Please, safely pull out the power plug.

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



NAME OF EACH PART

Name of each part



Accessories

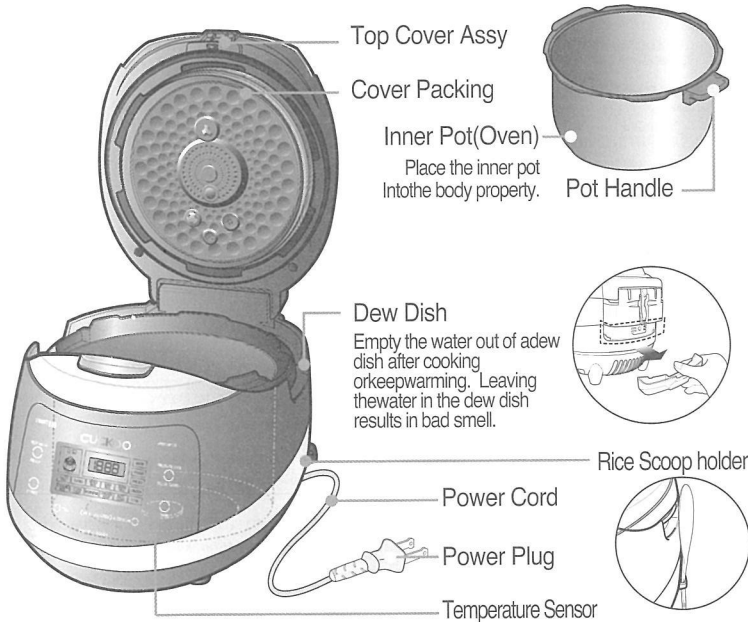


USER MANUAL

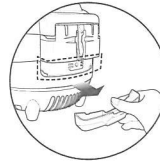


Rice Scoop

Name of each part



Rice Measuring Cup



Cleaning Pin
(Attached on the bottom of the unit)



HOW TO CLEAN

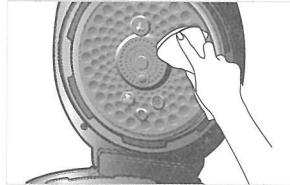
- To prevent foul odor clean the top cover assy after the rice cooker has cooled and the rice cooker is unplugged
- Body and cover should be cleaned with a dry dish towel. Do not use betel while using rice cooker, starch can remain. No effect on health.
- Do not put materials like screws into holes of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

Inner Pot



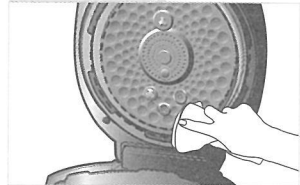
Wipe the water on the outside and bottom of the Inner Pot. A rough sponge, a brush or an abrasive can cause scratches on the coating. Use a dishwashing liquid and a soft cloth or a sponge.
 ※ Keeping the contact area of the Inner Pot with the pressure packing always clean, increases the product's durability.

Inner Pot Lid



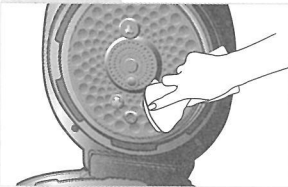
Wipe any water on the Inner pot lid with a well wrung dish cloth. Clean the Inner Pot with care as it has a metallic edge.

Pressure Packing



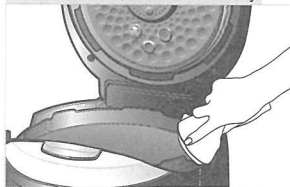
While cleaning, make sure the pressure packing is well in place. Clean it by wiping it gently. If the pressure packing partially hangs off, press the part that is hanging back into its original position with your fingers.

Steam Vent



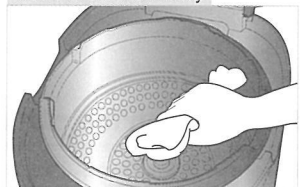
Keep clean the Steam Vent before and after use.

Moisture Dish of the Main Body



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

Inside of the Main Body



Remove gently any substance that might contaminate the temperature sensor.

When lid does not close perfectly

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



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



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

How to use handle

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

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



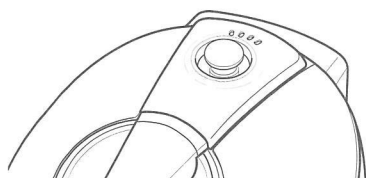


HOW TO CLEAN

How to clean the pressure weight nozzle.

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

- The valve hole of the pressure weight that allows steam to escape should be checked regularly to ensure that it is not blocked.
If you use the valve hole of pressure weight as it is blocked, the hot steam or any hot content within the cooker can cause injury.
- ※ Do not use a Cleaning Pin for other use except cleaning the valve hole of the pressure weight.

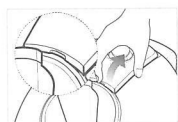


How to disassemble the pressure weight

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

How to clean the soft steam cap

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



- 1 Detach the soft steam cap like the picture.



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

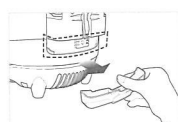


- 3 Assemble the vent so that it fits into the groove perfectly.

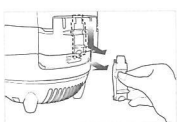


- 4 After you attach the soft steam cap to fit into the groove, press 'A' part firmly to assemble the soft steam cap into the product.

How to clean dew dish



- 1 Separate dew dish.



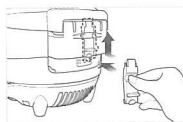
- 2 Separate the drain ditch cap by pushing it down.



- 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.

FUNCTION OPERATING PART / ERROR CODE AND POSSIBLE CAUSE



Function Operating Part

PRESET Button
Used to preset time.

KEEP WARM/ REHEAT Button
Used to warm or reheat.

Display

PRESSURE COOK/TURBO Button
Used to start cooking

CANCEL Button
Used to cancel a selection of Mode or releases remaining Steam inside of rice cooker.

AUTO CLEAN Button
Used to operate automatic Steam clean function. Used to set temperature During 'Warming' mode.

MENU/ SELECTION Button
This function is used to select from among GLUTIN.RICE, TURBO, MIXED RICE, GABA RICE, SUSHI RICE, SCORCHED RICE, STEAM COOK, PORRIDGE, CHICKEN SOUP, AUTO CLEAN

Time button
Used to modify preset time
Used to set GABA and STEAM cook time

SMART IH

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KEEP WARM REHEAT

WARM REHEAT

PRESSET

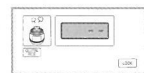
PRESSURE COOK GLUTIN TURBO

CANCEL

TIME < MENU/SELECTION > AUTO CLEAN

MADE IN KOREA

- * 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. |
| | Problem on fan motor. |
| | When pressing the "PRESSURE COOK" and "PRESET" button, while the lid handle is on "Unlock"
Turn the lid handle "Lock" |
| | When boiling only water. |
| | It appears on the display when you press "PRESSURE COOK" or "PRESET" button again, or if the Cooking has finished and you've never ever turned the handle to "Unlock", It can be by turning handle "Unlock" and then turn to "Lock" |
| | Problem on environment sensor. |
| | Problem on micom memory. |
| | This code indicates the function of checking for abnormality of power of product. |



BEFORE COOKING RICE

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

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

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

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

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

4 Put rinsed rice into the inner pot.

5 According to menu, adjust the water amount.

- ▶ For measuring, place the inner pot on a leveled surface and adjust the amount of water.
- ▶ The marked line of the inner pot indicates water level when putting the rice and water into inner pot together.
- ▶ About water scale
 - GLUTIN.RICE, TURBO, SCORCHED RICE : Adjust water level to the water scale for 'GLUTINOUS'. GIUTIN.RICE can be cooked to max 10 servings, TURBO to max 6 servings, SCORCHED RICE to max 4 servings.
 - MIXED RICE, SUSHI RICE : Adjust water level to the water scale for 'MIXED RICE'. Mixed Rice and SUSHI RICE can be cooked to max 8 servings.
 - GABA RICE : Adjust water level to the water scale for 'GABA RICE'. GABA Rice can be cooked to max 6 servings.
 - THICK PORRIDGE : Adjust water level to the water scale for 'THICK PORRIDGE'. Thick Porridge can be cooked to max 2 Cups.
 - THIN PORRIDGE : Adjust water level to the water scale for 'THIN PORRIDGE'. Thin Porridge can be cooked to max 1.5 Cups.

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

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

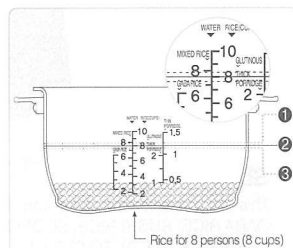
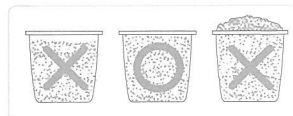
6 Put the inner pot into the main body and close the topcover.

Put the inner pot correctly.

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

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

- ▶ The lamp turning on means closed perfectly.
- ▶ If you press the cook button without setting the Lock/Unlock handle to "Lock", the cooker will not operate. You will hear "beep beep beep" sound and "E0 I" is shown in the screen.
- ※ If you want to select another function while cooking, push cancel button.
- ▶ If 'E do' mark shows up in other instance, turn cover handle to "Open" direction, and turn it toward "Lock". Then the cooker will work normally. (The operation of cover lock sensing device can be checked.)
- ※ Note : This instruction is not applicable if cover handle is turned toward "Open" direction once or more after cooking was completed in previous cooking.

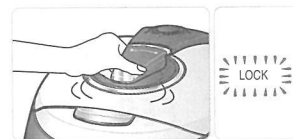
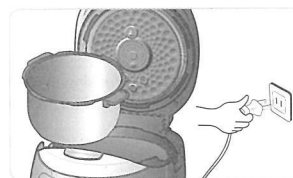


① When you want to cook the old rice or want the soft rice : pour more water than the measured scale

② Glutinous Rice for 8 persons (8 cups) : Set the water to scale 8 of "GLUTINOUS"

③ For overcooked rice : pour less water than the measured scale

④ When rice is undercooked or firm/hard: It is caused by differences in rice varieties or water content (old rice). In this case, please add 1 ~ 10% of more water.

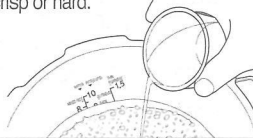



FOR THE BEST TASTE OF RICE



Cook tasty rice with Cuckoo pressure rice cooker

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

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

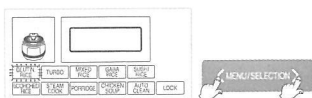


HOW TO COOK

1

Choose menu with 'MENU/SELECTION' button.

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

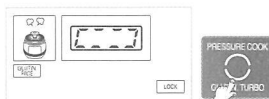


ex) In case of selecting GLUTIN.RICE.

2

Start cooking by pressing Pressure Cook/Turbo button.

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



ex) In case of cooking Glutinous.

3

Cooking thoroughly

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

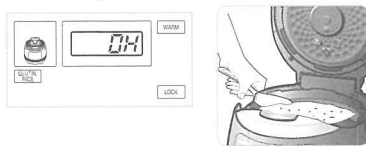
ex) In case of 14minutes left.



4

The end of cooking

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



Cooking time for each menu

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

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

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



How to use the cooking menu

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

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

How to do Automatic Sterilization (Steam Cleaning)

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

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

Method 2. After choosing AUTO CLEAN button in standby mode, press "PRESSURE COOK/GLUTIN. TURBO" button.

Melanizing effect

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

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

HOW TO USE STEAM COOK FUNCTION

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

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

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

what is Blackout compensation

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



MY MODE (Cuckoo Customized Taste Function)

What is “MY MODE”?

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

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

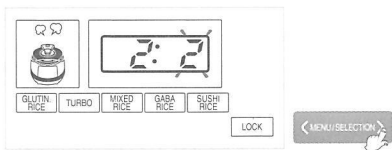
How to use “MY MODE”

1 “MY MODE” setting screen



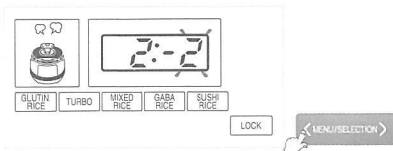
Press the Auto Clean button in the waiting mode for 3 seconds to go to Keep warm temperature setting mode. Press the Auto Clean button 2 times to enter the customized taste setting mode.

2-1 High level mode



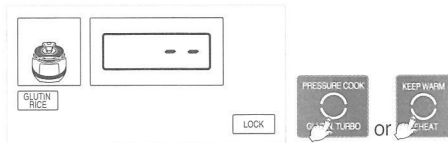
Push the ‘MENU/SELECTION’ button, then the screen will be changed as above picture. (0→1→2→2→-1→0)

2-2 Low level mode



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

3 Setting completed screen after



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

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

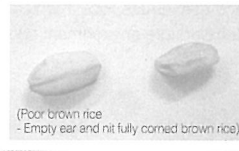
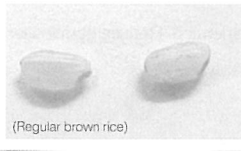
HOW TO USE "GABA Rice (Brown rice)"



What is Germinated Brown rice?

- ▶ Brown rice has richer nutrients than polished rice. However, brown rice is rather tough and harder to be digested. By germination, the enzymes in the brown rice are activated, generating nutrients and become more digestible.

Tips to Buy Quality Brown Rice?

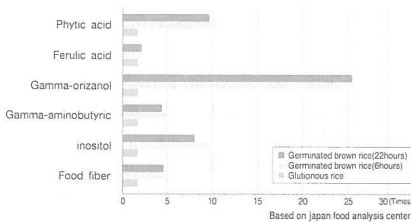


- 1 Check the dates of harvest and pounding.
 - ▶ The dates should be within 1 year from harvest, 3 months from pounding.
- 2 Inspect rice with your eyes.
 - Check that embryo is alive
 - Rice surface should be light yellow and glazing. Whitely stirred up surface, or darkish colored Brown rice is not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

Features of Germinated Brown rice

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

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



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

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

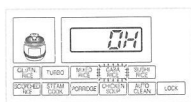


HOW TO USE “GABA Rice (Brown rice)”

Using “GABA Rice” Menu

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

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



※ First setting time 0H(0 Hours)

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

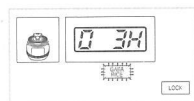
- 3 Press “Time” button to set time.

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

2. “GABA Rice” time can be set up by 0, 3 hours.

☞ If GABA time is set “0”hours, pressing “Pressure Cook/Turbo” button will start cooking immediately.
To cook without germination or cooking germinated Brown rice, set the time at “0”.

- 4 Press “Pressure Cook/Turbo” button.



※ 3 more hours for germination

- ▶ Pressing “Pressure Cook/Turbo” button will begin the “GABA Rice” process, after which, cooking will begin immediately.
- ▶ During “GABA Rice” mode, “0” indicator will show the remaining time.

Precautions for “GABA Rice” Cooking

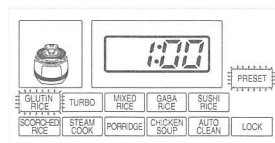
- 1 If smaller germ is preferred, omit pre-germination process. Select “GABA Rice” menu, set-up appropriate germination time, and start cooking (nutrient ingredients do not vary significantly by the size of germ).
- 2 During hot seasons, longer germination time may generate odor. Reduce germination time.
- 3 GABA Rice cooking is allowed up to 6 persons.
- 4 City water can be used for germination. However, spring water is recommended. Germination may not be properly performed in hot or boiled water even after cooling.
- 5 Germination rate, germ growth may differ by the Brown rice type, condition or period of storing, etc. - Germinated brown rice is sprouted brown rice. Germination rate and growth may differ by the Brown rice type. The brown rice should be within 1 year from harvest, and not long since pounded.
- 6 In GABA Rice mode, preset on 3H may not be possible. If you want to preset the GABA, Set up ‘0H’.
- 7 The taste of rice could be different as depending on a kind of brown rice. Use customized taste function or control the amount of water for your taste.

HOW TO PRESET TIMER FOR COOKING



HOW TO USE PRESET

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



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



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

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



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

Precautions for Preset Cooking

- 1 In case of preset cooking**
 - ▶ If the rice is old and dry, the result may not be good.
 - ▶ If the rice is not well cooked, add more water by about half-scale.
 - ▶ If the preset time is longer, melanization could be increased.
 - ▶ Washing and pressing may result in the accumulation of precipitated starch, which may occur during pre-cooking. Do not rinse the dishwasher with flowing water, or reduce the cooking capacity to reduce the degree of squeezing.
- 2 The change of preset time**
 - ▶ Press "cancel" button for more than 2 seconds and restart it to change the preset time.

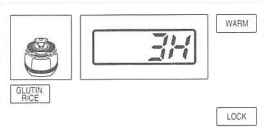


TO KEEP COOKED RICE WARM AND TASTY

Having a meal

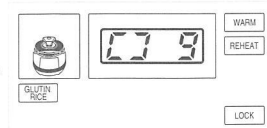
- ▶ If you want to have warm rice, press the “Keep warm/Reheat” button. Then “Reheat” function will be started and you can eat fresh rice in 9 minutes.

<Keep warming>



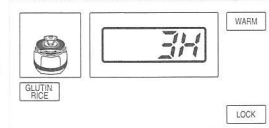
“3H” on display means that the cooked rice has been keep warm for 3 hours.

<Reheating>



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

<Finishing reheat>



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

- ▶ The frequent use of the “Reheat” function may cause the cooked rice to be discolored or dried. Use it once or twice per day.
- ▶ If a separate heating appliance or gas burner is used to cook rice, put the cooked rice into the cooker and press the “Keep Warm/Reheat” button to keep the rice warm. At this time, “OH” is shown on the display. (Like this, transferring hot rice to a cold cooker may cause the rice to be discolored or develop an odor)
- ▶ After 24 hours of heat preservation, the lamp of heat preservation time lapse blinks, indicating that long time has passed in heat preservation condition.
- ▶ In case the lid combining hand grip is in open status during heat preservation, the cooker does not go for reheating. For reheating, lock the lid combining hand grip to (Locked) position, and then press Keep warm/reheat button.
- ▶ If the lid combining hand grip is turned to open status during reheating, function display will show “E01”. At this time, reheating will be cancelled, and heat preservation will proceed.

Cautions for Keeping Warm

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

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

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

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

It would be better to warm the rice for less than 12 hours because of odors and color change. The cooked rice, which cooked by pressure cooker is more prone to changing color than the rice cooked by general cooker.

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

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

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

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

When odors are rising during the warming mode

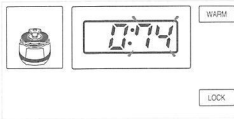
- ▶ Clean the lid frequently. It can cause bacteria and odors.
- ▶ Even though exterior looks clean, there might be germs and it can cause odor so please be sure to use automatic sterilization (steam cleaning) menu for cleaning. Clean the inner pot completely after automatic cleaning function is done.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



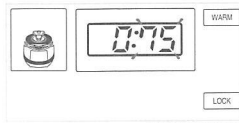
TO KEEP COOKED RICE WARM AND TASTY

Controlling method of warming temperature

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

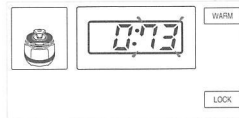


1 Press the Auto Clean button over 3 seconds in the waiting mode to enter the Keep warm temperature setting mode.



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

74 → 75 → 76 → 77 →
78 → 79 → 80



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



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

74 → 73 → 72 → 71 → 70 → 69

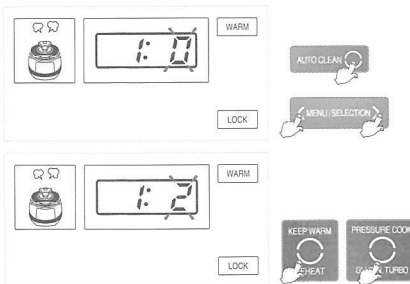
* Note: The reference temperature programmed when the product is shipped may differ from the Instruction.

Device Temperature Control

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

How to operate My Mode function.

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



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

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

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

1. If too much water is spilled out when you open the lid : press "MENU/SELECTION" button to raise the setting mode.
2. If the edge of rice is too soft : press "MENU/SELECTION" button to reduce the setting mode.

CHECK BEFORE ASKING FOR SERVICE

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

Case	Check point	Do the following
When the rice is not cooked.	<ul style="list-style-type: none"> • "Pressure Cook/Turbo" button is pressed? • Is there power cut while in cooking? 	<ul style="list-style-type: none"> • Press the "Pressure Cook/Turbo" button once. And check "  " sign on the display. • Blackout backup power source for the Rice Cooker, see page 19.
When the rice is not well cooked.	<ul style="list-style-type: none"> • Did you use the measuring cup for the rice? • Did you put proper amount of water? • Did you rinse the rice before cooking? • Did you put rice in water for a long time? • Is the rice old or dry? 	<ul style="list-style-type: none"> • Refer to page 16~17. • Add water about half the notch and then cook.
Bean(other grains) is half cooked.	<ul style="list-style-type: none"> • Is bean (other grains) too dry? 	<ul style="list-style-type: none"> • Soak or steam beans and other grains before cooking in the pressure cooker in order to avoid partially cooked beans or grains. Beans should be soaked for 2-minutes or steamed for 2-minutes prior to cooking, depending on your taste.
Rice is too watery or stiff.	<ul style="list-style-type: none"> • Is the menu selected correctly? • Did you properly measure water? • Did you open the top cover before cooking was finished? 	<ul style="list-style-type: none"> • Select the correct menu. • Properly measure water. • Open the top cover after cooking finished.
When the water overflows.	<ul style="list-style-type: none"> • Did you use the measuring cup? • Did you use proper amount of water? • Is the menu selected correctly? 	<ul style="list-style-type: none"> • Refer to page 16~17.
When you smell odors while warming.	<ul style="list-style-type: none"> • Did you close the top cover? • Please check if the power cord is plugged. • Did it warm over 12 hours? • Is there any other substance such as rice scoop or cold rice? 	<ul style="list-style-type: none"> • Close the top cover perfectly. • Always keep the power on while warming. • As possible, keep warming time within 12 hours. • Don't warm rice with other substance.
"E _ _", "E _ P", "E _ t" signs show up.	<ul style="list-style-type: none"> • Temperature sensor or fan motor does not work properly. 	<ul style="list-style-type: none"> • Unplug the power cord and call the Service center.
Warming passed time mark blinks during keeping warm	<ul style="list-style-type: none"> • 24 hours has not passed yet after keeping warm 	<ul style="list-style-type: none"> • This function alarms if the rice remained warm for more than 24 hours.
If "Edo" sign is appears.	<ul style="list-style-type: none"> • It shows on the display when pressing "Pressure Cook/Turbo" button again, or when the cooking has finished and you've never ever open turned the handle to 'Unlock'. 	<ul style="list-style-type: none"> • It can be solved by turning handle to 'Unlock' and then turn to 'Lock'.

CHECK BEFORE ASKING FOR SERVICE

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

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

CHECK BEFORE ASKING FOR SERVICE

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

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