

CUCKOO ELECTRIC RICE COOKER/WARMER LIMITED WARRANTY

KEY Company, P&K USA Trading, Corp., INC and Cuckoo Trading Canada will repair at its sole option, repair or replace without any 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 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-L10 Series	1YEAR	1YEAR	<p>The East and the Central Districts Call : 718 888 9144 Address : 129-04, 14th AVE, College Point, NY 11356, USA</p> <p>The West and the Central Districts. Call : 213 687 9828 Address : 700, Jackson Street, L.A, CA 90012, USA</p> <p>Canada (TORONTO) Call : 905 707 8224 / 416 878 4561 Address : #D8-7398 Yonge Street Thorn Hill Ontario CANADA L4J 8J2</p> <p>Canada (VANCOUVER) Call : 604 540 1004 Address : 945 Lougheed HWY Coquitlam BC CANADA V3K 3T4</p>

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

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

THE ABOVE WARRANTY DOES NOT APPLY IN THESE CASES:

- * To damage problems which result from delivery or improper installation.
- * To damage problems which result from misuse, abuse, accident, alteration, or incorrect electrical current or voltage.
- * To service 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 be submitted at the time warranty service is provided.**

To obtain product, customer, or service assistance, call or visit nearest authorized service center,

Parts Distributor or Sales Dealer:

parts Distributor or Sales Dealer :	The west and the Central Districts.	Canada (TORONTO)	Canada (VANCOUVER)
The East and the Central Districts	Call : 213 687 9828	Call : 905 707 8224 / 416 878 4561	Call : 604 540 1004
Call : 718 888 9144	Address : 700, Jackson Street, L.A,	Address : #D8-7398 Yonge Street	Address : 945 Lougheed
Address : 129-04, 14th AVE,	CA 90012, USA	Thorn Hill Ontario	HWY Coquitlam
college point, NY 11356, USA		CANADA L4J 8J2	BC CANADA V3K 3T4

CUCKOO

Electric Pressure Rice cooker/warmer

전기 압력 보온 밥솥

Operating Instructions

사용설명서

CRP-L10 Fuzzy Series

1.8L(2~10Persons) / 1.8L(2~10인분)



CUCKOO ELECTRONICS CO.,LTD.

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

Read all instructions before use.
Keep this guide book for future reference.

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. Do not immerse cord, plugs, or Pressure Cooker Body in water or any other liquid to protect against fire, electric shock and / or injury to persons.
4. Close supervision is necessary when this appliance is used by or near children.
This appliance is not intended for use by young children or infirm persons without supervision.
Young children should be supervised to ensure that they do not play with the appliance.
5. Unplug from outlet when not in use and before cleaning.
Allow 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 or 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 power cord is damaged, it must be replaced by a certain cord or assembly available from the manufacturer or its service agent.
9. Do not use outdoors.
10. Do not let the cord hang over the edge of the table or counter, or touch hot surfaces.
11. Do not place on or near a hot gas or electric burner, or in a heated oven.
12. Always connect the power cord to the appliance first, and then to the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
13. Do not use this appliance for other purpose 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 in the appliance as they may involve a risk of fire or electric shock.
16. A fire may occur if the appliance is covered or touched by flammable material, including curtains, draperies, walls, or the like while in operation.
17. To reduce the risk of electric shock, cook only in removable container.
18. This appliance cooks with high pressure. Improper use may result in scalding injury.
Make certain unit is properly closed before operating. See "Operating Instructions."
19. Do not cook dishes such as applesauce, cranberries, or other cereals macaroni or spaghetti.
These dishes tend to foam, froth, and sputter, and may block the pressure release device.
20. Always check the pressure release device for clogging before use.
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 for pressure frying with oil.

SAVE THESE INSTRUCTIONS THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY

ADDITIONAL IMPORTANT SAFEGUARDS

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

1. Keep away from Pressure Release Valve when releasing pressure.
2. Take extreme caution when opening the Lid after cooking. Serious 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 and any heating parts immediately after using.
Let the unit cool down completely first.

SHORT CORD INSTRUCTIONS

Note:

- A. A short power cord (or cord set) is to be provided to reduce the hazards resulting from becoming entangled in or tripping over a longer cord.
- B. Longer cord set or extension cord is available and may be used if care is exercised in the use.
- C. If a long cord set or extension cord is used.
 - (1) The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance.
 - (2) If the appliance is of the grounded type, the extension cord should be a grounding-type three-wire cord, and
 - (3) The longer cord should be arranged so that it will not drape over the counter top or tabletop where it can be pulled on by children or tripped over accidentally.

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 one way.

If the plug does not fit fully in the outlet, reverse the plug.

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

Do not attempt to defeat this safety feature.

SPECIFICATIONS / 제품규격

모델명(Model Name)		CRP-L10 Fuzzy Series
전원(Power Supply)		AC 120V, 60Hz
소비전력(Power Consumption) Approx(약)	취사시 (Cook)	1150W
	보온시 (Warm)	135W
취사용량 (Cooking Capacity)	백미 (Glutinous)	1.8L (2~10cups)
	잡곡/현미 (Mixed/Brown)	0.36~1.44L (2~8 cups)
	김초밥 (SUSHI)	
	현미발아 (GABA)	0.36~1.08L (2~6 cups)
	묵은쌀 (Old Rice)	
	누룽지 (Nu Rung Gi)	0.36~0.72L (2~4 cups)
	백미쾌속 (Turbo Glutinous Rice)	0.36~1.08L (2~6 cups)
전원 코드 길이(Power Cord Length)		1.0m
사용압력(Pressure)		78.4KPa(0.8kgf/cm ²)
중량(Weight)		6.8kg
치수(Dimension)	폭 (Width)	29.4cm
	길이 (Length)	39.5cm
	높이 (Height)	29.0cm

SERVICE CONTACTS

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

CAUTION FOR SAFETY

- The following must be observed to use the product safely and correctly to prevent accidents and dangerous situations.
- 'Warning' and 'Caution' are different as follows.

⚠ WARNING

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

⚠ CAUTION

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



- This sign is for reminding problems may occur under certain situation.
- Please read and follow the instruction to avoid any harmful situation.



- Indicates a prohibition



- Indicates an instruction

⚠ WARNING

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

- It can cause an electric shock, fire, transformation or discoloration.



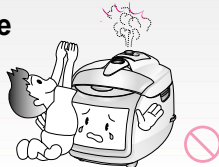
Do not use the cooker near water sprinkling such as sink, bath room or outdoor.

- It can cause an electric shock or fire.



Keep the cooker out of the reach of children.

- It can cause burns, electric shock or injury.

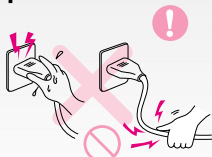


Do not use the cooker near dusty place or chemical material.

- Do not use the cooker near any combustible gas and ignitability material.
- It can cause an explosion or fire.

Do not plug in or unplug the power cord with wet hands.

- It can cause an electric shock.



When you pull out the power plug, don't pull the cord. Please, grab the plug part instead of the cord.

- It can cause an electric shock.

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 unplug power cord and contact the dealer or a service center.



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

- Using several lines in one socket can cause overheating resulting in fire.
- Use the extension cord with the rated current above 15A.



Do not get close to the soft steam cap or pressure weight.

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



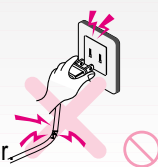
Don't plug in and pull off repeatedly.

- It can cause an electric shock or fire.



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

- It can cause an electric shock, short circuit or fire.
- If the plug gets damaged, contact the dealer or a service center.



CAUTION FOR SAFETY

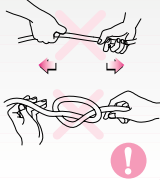
! WARNING

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

- It can cause an electric shock or short circuit resulting in fire.

Remove an alien substance on plug with the clean cloth.

- It can cause fire.



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 pin to other parts except for the valve hole of the pressure weight.
- If you do so, it can cause an electric shock or fire.
- Especially be careful to keep it out of reach of children.



Do not open the lid while 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.



Do not use on a rice chest or a shelf.

- Do not let the power cord stuck in between furniture. It can cause an electric shock resulting in fire.
- When using on top of furniture, automatic steam releasing can cause damage, fire or an electric shock.



Use the cooker at the flat place. Do not use on the cushion. Please avoid using it on an unstable location easy to be fallen down

- It can cause a transformation or a fire.
- It can cause burns or breakdowns.
- Be careful to install the power cord which does not disturb to pass.



Clean any dust or alien substance off the temperature sensor, heating plate and inner pot.

- It can cause a system problem or fire.



Do not spray or put any insecticide and chemicals.

- It can cause an electric shock or fire.
- In case cockroach or any insects get inside of the cooker please contact the dealer or a service center.



Do not turn the Lock/Unlock Handle to "Unlock" in 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.



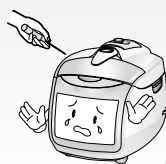
Do not cover the soft steam cap or pressure weight with a duster, a towel or apron, etc.

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



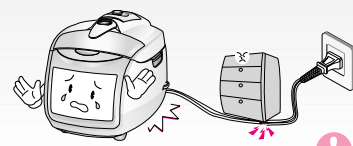
Do not alter, reassemble, disassemble or repair.

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



Do not put heavy things on the power cord.

- It can cause an electric shock or fire.



CAUTION FOR SAFETY

⚠ CAUTION

Do not lift up pulling the power cord when you move the cooker.

- ▶ It can cause fire.



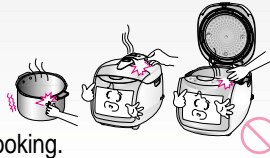
Do not extend or connect the power cord at your pleasure.

- ▶ It can cause an electric shock or fire.



Do not touch the metallic surface of the inner pot or 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.



Please clean the body and other parts after cooking.

- ▶ If you do during cooking, then it can cause the transformation or smell.
- ▶ Use dry kitchen cleaner or sponge to clean the inner pot, since rough scrub or metallic ones might let the coating rise.
- ▶ Depending on the using methods or user's circumstances inner pot coating might rise. Please contact the dealer or a service center for those cases.



Be careful of the released steam of vent.

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



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 pull up the cooker by holding the inner pot handle.

- ▶ It can cause problems and dangerous situations. There are portable handles on the bottom right and left side of the cooker. Hold the handles with both hands.



Do not use the inner pot other than the original purpose.

- ▶ Or, it can cause the transformation of the inner pot
- ▶ Or, it can cause the inner coating come off.

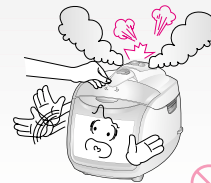
Please contact the dealer or a service center if the inner pot coating rises.

- ▶ Inner pot coating may wear away after a long use.
- ▶ When cleaning the inner pot, do not use tough scrub, metallic scrub, brush, abrasive metallic etc. (Refer to page 24)



After you finish the 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.
- ▶ Be careful with burn by the steam when you open the lid after cooking is done.



Don't use the cooker near the magnetic field. Do not drop the cooker or impact.

- ▶ It can cause burns or breakdown.
- ▶ It can cause the safety problem.



Please surely pull out the plug when not in use.

- ▶ Or, it can cause electric shocks or fire.
- ▶ Use AC 120V only.



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

- ▶ Or, it can cause the transformation by remaining pressure.



Please contact the dealer or a service center when strange smell or smoke appears.

- ▶ First unplug the power cord.



Please use the cooker for the original purpose only.

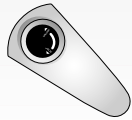
- ▶ Or, it can cause the transformation or smell.



CAUTION FOR USE

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

► When opening/closing the lid.



1. Locate the handles of the inner pot on the slot of the main unit. (Refer to the following figure.)
2. Open and close the lid with the Lock/Unlock handle located on "Unlock".

► When cooking/warming the rice.



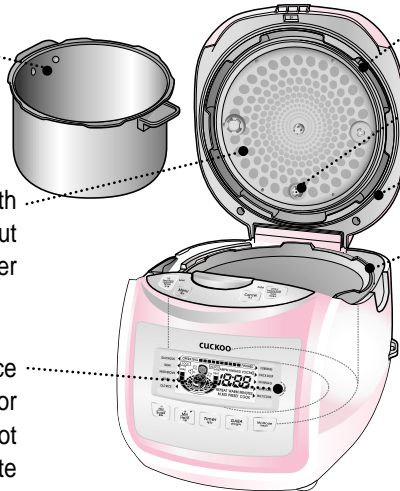
- Cook and keep warm the rice with the Lock/Unlock handle located on "Lock".
- When steam is full inside the cooker, the Lock/Unlock handle will not turn at this time tilt the pressure weight and let the steam out.

- When the cooker is not properly cleaned, it can cause smells. Clean the lid frequently.
- If there are any rice or alien substances on the oven packing or on the inner side of the inner pot, it can cause the steam to leak. Therefore the rice may be under-cooked and crumbly.

Wipe both inside and outside phases of the inner pot to get rid of any alien substances or liquids

Wipe the lid with a wet cloth that has been squeezed out of all the water

If there is any alien substance on the temperature sensor carefully wipe it out trying not to damage the metal plate



Check if there is any rice or alien substance on the oven packing

Make sure you clean the steam control vent before and after use

The edge of lid is made up of metal so be careful when you clean the lid

Wipe the main unit with a wet cloth that has been squeezed out of all the water

※ Do not use the inner pot for any other purpose rather than the original use. Do not place over any direct heat source : flames, gas stoves, ect.

► It can cause the transformation of inner pot

► It can cause to spill the inner coating

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

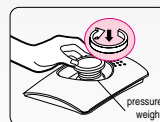
- The valve hole of the pressure weight allowing the escape of steam should be checked regularly to ensure that it is not blocked.

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.

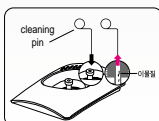
<How to clean the valve hole>



- 1 To remove the pressure weight : While lock handle is at the lock position, turn the pressure weight counter-clockwise lifting it.



- 3 To reassemble the pressure weight in after cleaning, put it and turn clockwise.
- 4 Reassembled properly, the weight can be turned freely.

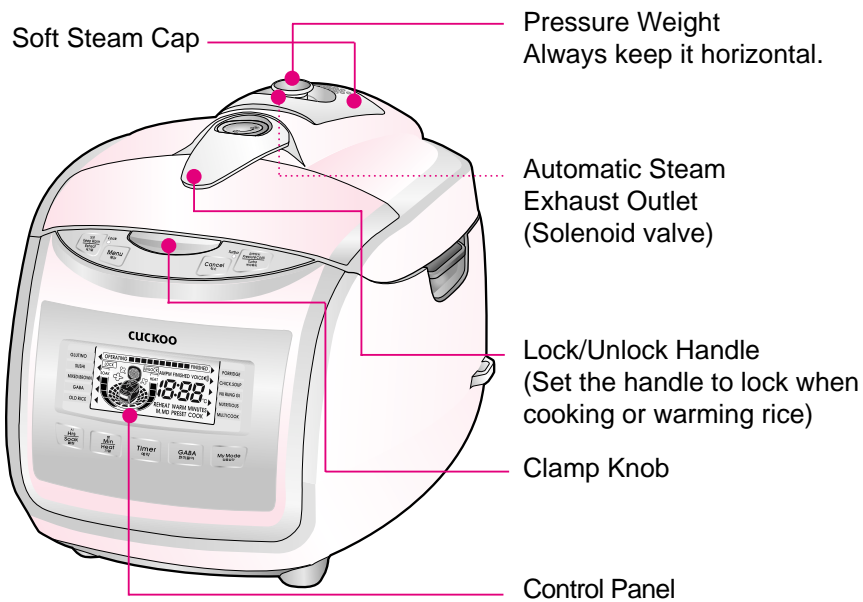


- 2 Punch the clogged valve hole with the cleaning pin which is placed on the bottom of the cooker.

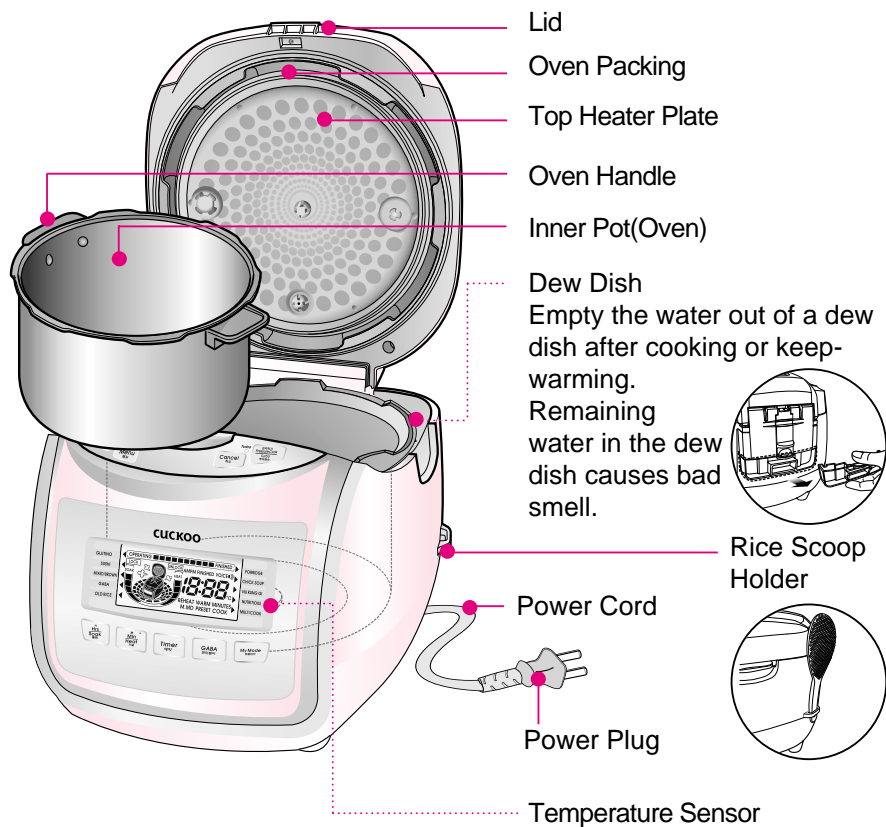
※ Do not use the pin for any other purpose rather than the original use. (Never poke it into other holes for they are SAFETY devices)

NAME OF EACH PART

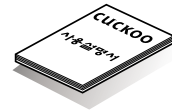
Name of each part (Outside)



Name of each part (Inside)



ACCESSORIES



Manual



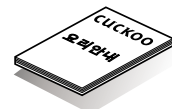
Rice Scoop



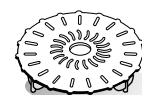
Scoop



Rice Measuring Cup



Cooking guide



Steam Plate



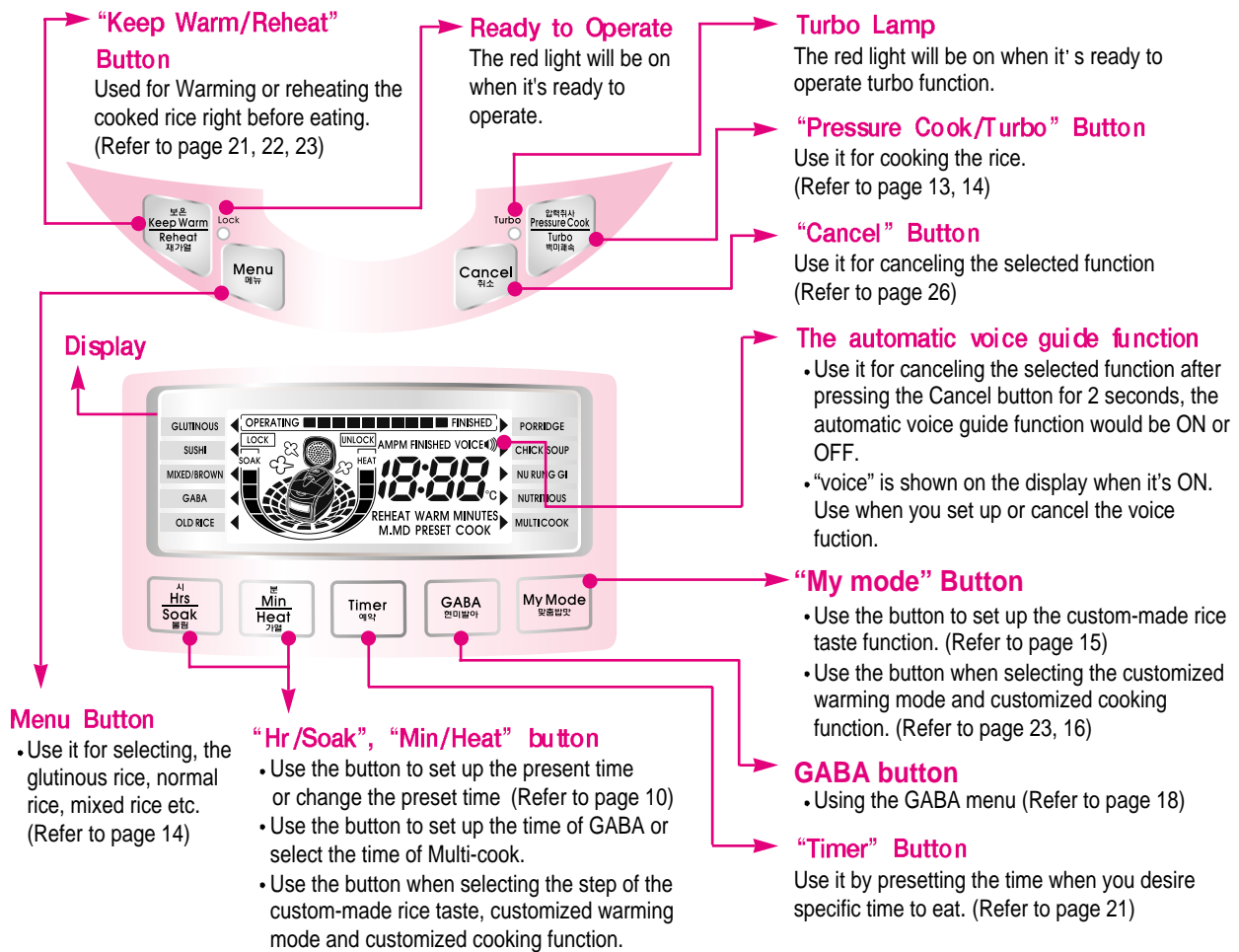
Cleaning Pin

※ Attached on the bottom of the unit.



Menu seal

FUNCTION OPERATING PART



How to set time

1. Connect the power plug.
2. Press the "Hrs/Soak", "Min/Heat" button more than 1 second.
3. Set the current time using the "Hrs/Soak", "Min/Heat" button. Press the button longer than 1 second.
4. It will automatically start in 7 seconds.



Note

- ▶ After you press the "Hrs/Soak", "Min/Heat" button to set the time, pressing any buttons except "Hrs/Soak", "Min/Heat" or "Cancel" will save the set time.
- ▶ If the current time is not correct, the rice will not finish cooking at desired time.
- ▶ During warming mode press the "Cancel" button to set the time.
After setting the time, press "Keep Warm/Reheat" button: displays "OH"



For making provisions for any electrical failures and clock function, unit contains lithium battery. Battery life is about 3 years depending on using condition. Don't short circuit, place in fire or near heat source, disassemble, or recharge.

BEFORE COOKING RICE

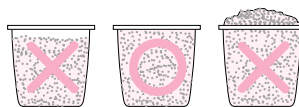
1 Wash the rice thoroughly

Measure the amount of rice you want to cook using the measuring cup and wash it thoroughly.

Wash the rice until the water becomes clear. This makes the rice taste better. (Wash using another pot.)

※ 1 cup applies to 1 serving

▶ Correct or wrong for measuring.

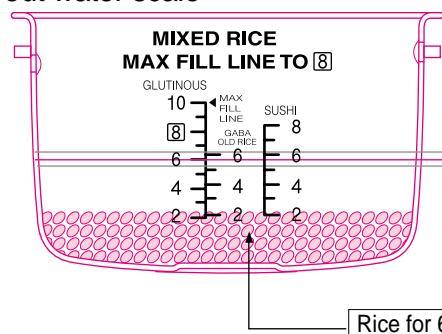


2 Measure the water accurately

After you wash the rice thoroughly, put it in the inner pot, and adjust the water level according to the marked line.

For measuring place the inner pot on a leveled surface and adjust the amount of water.

* About water scale



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

• Glutinous Rice for 6 servings (6 cups)
: Set the water to scale ⑥ of "GLUTINOUS"

For overcooked rice : pour less water than the measured scale

Rice for 6 servings (6 cups)

- ▶ Glutinous rice, Mixed rice, Nu rung gi : Pour water to scale of "GLUTINOUS".
Maximum capacity : Glutinous rice-10 servings, Mixed/Brown - 8 servings, Nu rung gi - 4 servings
- ▶ Sushi : Pour water to scale of "Sushi".
Maximum capacity : 8 servings.
- ▶ GABA, Old rice : Pour water to scale of "GABA, OLD RICE"
Maximum capacity : 6 servings.
- ▶ Porridge : pour water to scale of "Glutinous" (porridge for 1 servings : Pour water the scale 4,
porridge for 1.5 servings : Pour water the scale 5,
porridge for 2 servings : Pour water the scale 6)

※ Maximum capacity of porridge is for 2 persons.

※ **Presoak or boil the hard grain and then press the mixed rice button.**
Depending on the type of rice, the rice may only be half cooked.

Rice storing method

● Keep the rice where it is cool and shady.

● If the rice is kept dry it will not be good and even cause the cooked rice to smell.

※ Place to avoid : Hot places where boiler pipe passes by / Places under direct sunlight / Humid places.

※ It is recommended that you buy rice in small packages because the quality can be degraded when stored for a long period of time.

Note

Use a soft cloth to wash the inner pot.
(Tough scrubber can make the coating comes off)

Note

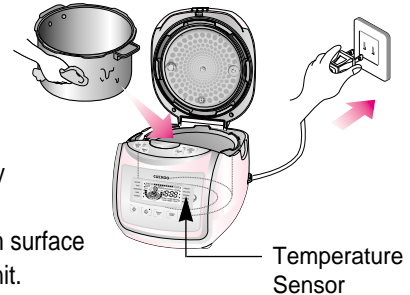
If the amount of water is adjusted according to the type of rice, it will taste much better.

BEFORE COOKING RICE

3 Wipe the water and put it in.

Wipe the water on the inner pot with a dry cloth and put it in the main unit. Then connect the power plug.

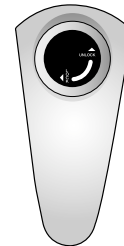
- ▶ Lid will not close if the inner pot is not placed correctly in the main body (Place the inner pot to the corresponding parts of the main body)
- ▶ If there is any alien substance on the temperature sensor or the bottom surface of the inner pot(oven), wipe it off before putting the pot into the main unit.
- ▶ Wipe the top heater plate well before cooking the rice.
If the top heater plate is not cleaned well it can cause smells and discoloration.
- ▶ If there is any rice or alien substance on the oven packing or inside the upper part of the inner pot, the steam will leak. This will make the rice under-cooked and crumble.



4 Close the lid and turn the Lock/Unlock handle to "Lock".

After setting the Lock/Unlock handle to "Lock", check the pressure weight is horizontal and the lock Lamp is on.

- ▶ 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 "E 0 1" is shown in the LCD.
- ▶ If it is hard to close the lid due to internal pressure, tilt the pressure weight. This will make it easy to close.



ERROR CODES AND POSSIBLE CAUSES

※ When the product has any problem or if you use it inappropriately you can see the below marks.

LI

- ▶ When the inner pot is not placed into the unit.

E _ _

E_P

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

E01

- ▶ When pressing the "Pressure Cook/Turbo" and "Timer" button, while the Lock/Unlock handle is on "Unlock". Turn the Lock/Unlock handle "Lock".

E03

- ▶ When you boil water only in the cooker for a while or when some other problem occurs.

13H0

- ▶ When setting preset time longer than 13 hours
Set the preset time within 13 hours(Refer to page 21.)

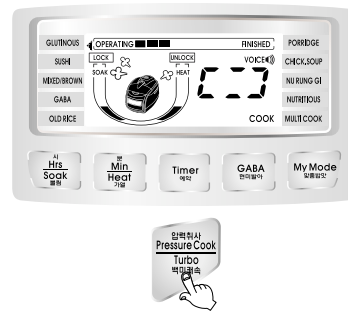
HOW TO COOK

Glutinous Rice Cooking Method

1 Press the "Menu" button and select the menu.



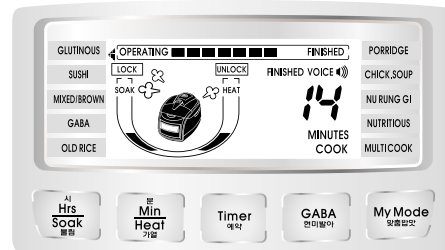
2 Press the "Pressure Cook/Turbo" button.



- ▶ Make sure the pressure weight is horizontal before cooking
- ▶ Every time you press the "Menu" button, the following menu will show up shifting.

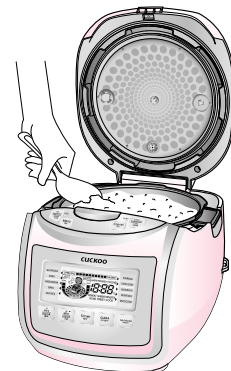


- ▶ Check the Lock/Unlock handle is set to "Lock" and press the "Pressure Cook/Turbo" button.
- ▶ It will start cooking with the "C" mark going around clockwise.
- ▶ When it comes near the finishing time, the remaining time will be displayed in minutes.



3 Mix the cooked rice well, after the cooking is finished.

- During the cooking process, the pressure is automatically controlled with the steam discharged through the pressure weight.
- 2~3 minutes before the cooking is completed you will hear the "beep" sound and the steam will be automatically discharged.
At "Normal rice" mode, the steam will be discharged during cooking.
(Don't be surprised and be careful not to cause any burns.)
- When the cooking is finished, the "beep" sound will go off 5 times and switch to warm.
- When it is switched to warm, open the lid and mix the cooked rice well.
- In case of a power failure during the cooking process, it will be delayed for the time the power is shut down. But if the power is shut down for a long time, the condition of the rice will not be good.
- When the handle doesn't turn to "Unlock", tilt the pressure weight a little to release the internal pressure and it will be much easier to open.



HOW TO COOK

MENU

Glutinous : When you want to have sticky and nutritive white rice.

Sushi: When you want to have a little more sticky and nutritive white rice than Glutinous rice.

Mixed/Brown : For cooking brown rice and some other kinds of grain together.

GABA: For cooking germinated brown rice. (Refer to page 17, 18)

Porridge : Cooks Glutinous Porridge.

Old Rice: For cooking Old rice.

- Using old rice or dry rice may result in the dish done crumbly or underdone.

- For old rice which has been more than one year since its harvest or by being left in a dry place for a long time, cook in the "Old Rice Cooking Process" for a better result.

(melanizing may occur according to the keeping conditions or moisture)

- ▶ Water rinse rice on and on until rinsed water turns clear.

- ▶ New rice gives better taste. By purchasing smaller size package rice and consuming, you can always have newer better taste with freshness since once opening and keeping rice longer period may let the quality go off.

- ▶ Old rice may give out odor, as well as poor taste.

Chick. soup : Cooks chicken soup.

Nu Rung Gi(Scorched rice) : Have scorched rice when cooking is done.

- When cooking is completed, take out boiled rice.

- The "Nu Rung Gi" on the jar bottom can be prepared to your taste.

- ▶ "Nu Rung Gi" is allowed up to 4 servings.

- ▶ For "Nu Rung Gi" cooking, set the water volume at "GLUTINOUS" level.

Nutritious Rice : For cooking Nutritious Rice.

Multi cook : The unit cooks all kinds of stew by setting cooking time.

- Basic setting time is 20 minutes.

- Available setting time is 10-90 minutes.

- Each time you press "Hrs/Soak" the time increases by 5 minutes.

- Each time you press "Min/Heat" the time decreases by 5 minutes.

- The Multi cook function will start if you press "Pressure Cook/Turbo" button after setting the time.

- Pressing "Hrs/Soak" button will display the rate of completion. Pressing "Min/Heat" button will show "[]" mark turn clockwise.

※Please refer to the cooking guide.

Turbo function for Glutinous rice

- ▶ Press twice "Pressure Cook/Turbo" button after choosing the "Glutinous" and it will switch to quick cooking and shorten the cooking time.(It takes about 17 minutes when you cook the Glutinous rice for 2 servings.)

- ▶ Use this turbo cooking function only for cooking rice for less than 6 servings. (The condition of the rice will not be good for more than 6 servings)

- ▶ The turbo cooking function is allowed up to 6 servings.

- ▶ If you soak the rice in water for about 20 minutes before cooking, the rice will taste good.

Cooking time for each menu

Menu	Glutinous (백미)	Sushi (김초밥)	Turbo Glutinous rice (백미과속)	Mixed/Brown (잡곡/현미)	GABA (현미발아)	Old Rice (묵은쌀)	Porridge (죽)	Chick. soup (삼계탕)	Nu Rung Gi (누룽지)	Nutritious (영양밥)	Multi Cook (만능찜)
Cooking Capacity	2~10 servings	2~8 servings	2~6 servings	2~8 servings	2~6 servings	2~6 servings	1~2 servings	1 chicken(whole)	2~4 servings	2~6 servings	Refer to the cooking guide
Cooking Time	28~38 minutes	33~45 minutes	17~23 minutes	46~55 minutes	44~56 minutes	38~48 minutes	80~933 minutes	65 minutes	38~39 minutes	46 minutes	

☞ After cooking chicken soup or, multi cook dishes, etc., the smell may be absorbed. Therefore, clean the rubber packing and lid every time you cook any of those. Reference : pages 8,25.

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 individual taste.

MY MODE Function

- Longer “SOAK” Time: rice becomes soft and glutinous. (selectable in 4 steps)
- Longer “HEAT” Time: rice becomes tasty (available in 4 steps) [scorch may occur]
- ※ Above 2 functions can be selected both or individually.

How to use “MY MODE”

- “b: 0” (soak time control mode) is shown with a beep sound when you press the “My Mode” button after selecting a desired menu to apply or start.
- “MY MODE” function applies to “Glutinous, Mixed, GABA, Old rice, Nu Rung Gi” menu.
 - ✎ Unless one of “Glutinous, Mixed, GABA, or Old rice” menu is selected, “Min/Heat” button cannot be entered.

① “MY MODE” setting screen



② “MENU” setting screen



- Press the menu button and select the menu. The selected menu will be blinking.
(The following menu will continuously repeat. Glutinous → Mixed/Brown → GABA → OLD RICE → Nu rung gi)

③-1 “SOAK” Time Control Mode



Press “Min/Heat” button to set Soaking Time step.

③-2 “HEAT” Time Control Mode



Press “Min/Heat” button to set Heating Time step.

④ Setting completed screen after



7seconds, set-up time will be entered with a buzzer sound. (Pressing any buttons except “Hrs/Soak”, Min/Heat” or “Cancel” button will also enter the set time)

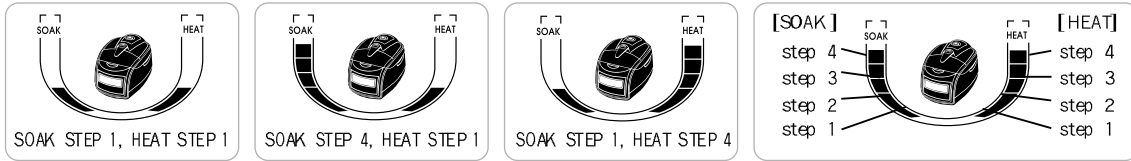
- ※ When setting up the soak time or reheating, the setting time will be displayed. During the cooking, preset and warming, the setting time will be displayed as well.
- ※ Press the menu button to select the menu. Then the menu will blink.
(The following menu will continuously repeat. Glutinous → Mixed/Brown → GABA → Old rice → Nu rung gi)
- ※ 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

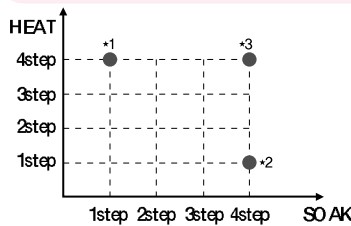
1. ‘MY MODE’ function may influence the quality of the dish or cause scorch. Mak sure that cooking time is not changed by children.
*Default settings are “SOAK” Time 0 min(“b: 0”), “HEAT” Time 0 min(“h: 0”).
2. “MY MODE” function may elongate cooking time according to set-up time.
3. Scorching of rice may occur by longer “HEAT” Time(“h: ”).

MY MODE (Cuckoo Customized Taste Function)

The display of my mode



This is a Graph of 16 cuckoo custom-made rice taste function



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

Cuckoo customized cooking function (control the function of cooking Temperature)

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

First mark is set \pm : 0 step and reset it to your taste.

- \pm : 2 step : When you cook mixed rice and old rice or you want to have a little sticky rice.
- \pm : -2 step : When you cook new rice or you don't want to have sticky rice.

How to use the customized cooking function

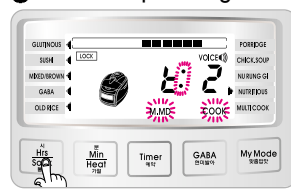
In customized rice taste mode, press the "Pressure Cook/Turbo" button, the display of mark will show ' \pm : 0' with a buzzer sound then enter the customized taste function mode. At the same time, the display will show every possible customized cooking function.

① The screen of custom-made cooking function



In the custom-made rice taste function, press the "Pressure Cook/Turbo" button. the customized cooking function will be activated. ' \pm : 0' displays the first mark.

②-1 2nd step setting mode



Press "Hr/SOAK" button to change the display as 0 \rightarrow 1 \rightarrow 2 \rightarrow 2 \rightarrow 1 \rightarrow 0.

②-2 -2nd step setting mode



Press "Min/HEAT" button to change the display as 0 \rightarrow 1 \rightarrow 2 \rightarrow 2 \rightarrow 1 \rightarrow 0.

③ Setting completed screen after



Press the customized rice taste function and set-up time will be entered with a buzzer sound. (If you do not press any button within 7 seconds, the function will go back to the standing function.)

1. 'A customized cooking function' applies to glutinous, turbo cooking, sushi, GABA, mixed/brown in the lump.
2. On the base of ' \pm : 0', control the step of the customized cooking. The high step of cooking can cause scorching.
3. After set up in phases, the condition of the rice and the percentage of moisture content may influence cooking quality.

HOW TO USE “GABA (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. Only small amount of germination will have the enzymes in the brown rice activate. It is more nutritious and more digestible.

Tips to Buy Quality Brown Rice

① Check the dates of harvest and pounding.

- ▶ The dates should be within 1year from a harvest, 3 months from pounding.



(Regular brown rice) (Poor brown rice- Missing embryo)



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

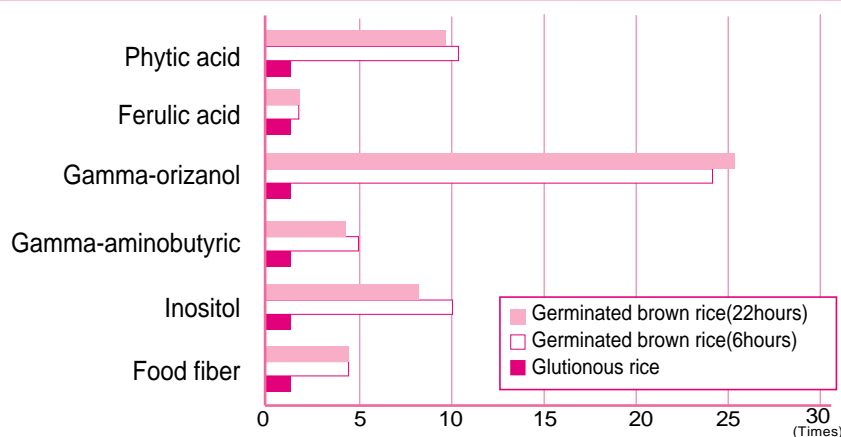
② Check out rice with your eyes.

- Check if embryo is alive
- Rice surface should be light yellow and glazing. Exfoliations, or darkish colored Brown rice is not suitable for a germination.
- Avoid fractured, not fully mature, or empty ear. Empty ear may generate odor during germination and immature Brown rice cannot be germinated.

Features of Germinated Brown rice

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

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



Based on japan food analysis center

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

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

HOW TO USE “GABA (Brown rice)”

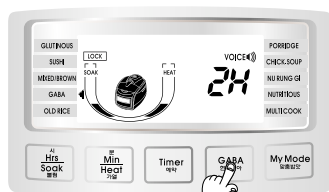
Using “GABA” Menu

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” menu. Be careful that too hard washing may take off embryos which generate the germination.
- ▶ Unique smell may be generated according to the soaking time of pre-germination.
- ▶ When pre-germination has been completed, wash the rice and put in inner pot (Oven). Pour appropriated volume of water, and use “GABA” menu.
- ▶ In summer or hot temperature environment odor may be generated. Reduce germination time and wash clean when cooking.

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



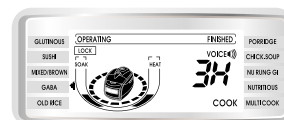
Default setting: 2 Hours

- ▶ When the “GABA” is selected, “2H” is indicated in the display.

3 Press “Hrs/Soak” and “Min/Heat” buttons to set time.

- ▶ Pressing “Hrs/Soak” button increases germination time by 1 hour.
- ▶ Pressing “Min/Heat” button decreases germination time by 1 hour.
- ▶ “GABA” time can be set-up by 0, 4, 5, 6 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” process. when germination is complete, it will automatically start cooking.
- ▶ During “GABA” mode, “Cook” indicator will be lit together with the germination time left.

Precautions for ‘GABA’ Cooking

- ▶ If smaller size germination is preferred, omit pre-germination process. Select “GABA” menu, set-up appropriate germination time, and start cooking (the amount of nutritions to not depend on the size of germ).
- ▶ During hot seasons, longer germination time may generate odor. Reduce germination time.
- ▶ GABA cooking is allowed up to 6 servings.
- ▶ Tap water can be used for germination. However, mineral is recommended. Germination may not be properly performed in hot or boiled water even after cooling.
- ▶ Germination rate, germ growth may differ by the Brown rice kind, condition or period of storing, etc.
 - Germinated brown rice is sprouted brown rice. Germination rate and growth may differ by the Brown rice kind. The brown rice should be within 1 year from harvest, and not long since pounded.
- ▶ In GABA mode, preset on 4H, 5H, 6H may not be possible. If you want to preset the GABA, set up ‘OH’ . (See the page 20)

HOW TO COOK THE “MULTI-COOK” AND “NU RUNG GI”

How to use the Multi-cook and preset the time

1



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

- ▶ When selecting Multi-cook, the display indicates cooking time to be 20 minutes.
(While using Multi-cook, the voice guide activates and says “Set the cooking time with Hr/Min button.”)

2

Press “Hrs/Soak”, “Min/Heat” button to set up the time.

(Please refer to the cooking guide for cooking time.)



1. Each time you press “Hrs/Soak” button, the time increases 5 minutes.



2. Each time you press “Min/Heat” button, the time decreases 5 minutes.

3. Available setting time is 10 ~ 90 minutes.

3



Press “Pressure Cook/Turbo” button.

- 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.
(The voice guide speaks “starts the Multi-cook.”)

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 “Timer” button.



3. Press the Hr/Soak or Min/Heat to preset time.



4. Press menu to select the Multi-cook.



5. Set up the cooking time for pressing Hr/Soak, Min/Heat button.



6. Press the “Timer” or “Pressure Cook/Turbo”.

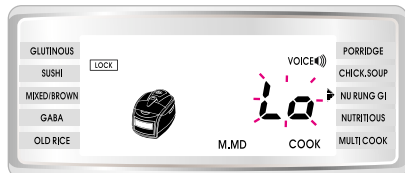
How to make Nu Rung Gi

1. Turn the Lock/Unlock handle to “Lock” and press menu to select the ‘Nu Rung Gi.’
2. Press the “Pressure Cook/Turbo” button to start cooking.
3. When cooking is completed, scoop out the boiled rice. The “Nu Rung Gi” on the jar bottom can be prepared for your taste (e.g. scorched rice tea)
 - ▶ “Nu Rung Gi” can be prepared for people up to 4.
 - ▶ For “Nu Rung Gi” cooking, set the water volume at “Glutinous” level.

HOW TO COOK THE “MULTI-COOK” AND “NU RUNG GI”

How to use the function of enriched Nu Rung Gi

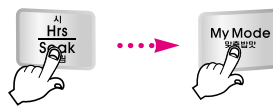
- ▶ When you cook the Nu Rung Gi, you can control the grade of scorched rice as your taste.
- ▶ How to set the function of enriched Nu Rung Gi (more scorched rice)



<Display the cancellation of enriched Nu Rung Gi>



<Display the set of enriched Nu Rung Gi>



1. When the waiting mode, push the My Mode button. After pressing the pressure button, push the preset button.
It enters the enriched Nu Rung Gi Mode. The display will show as in the picture.
2. When entered the enriched Nu Rung Gi Mode, push the Hr/Soak.
The display will show “Hi” and it sets the enriched Nu Rung Gi Mode.
3. After selecting the function, push the My Mode button. The selected menu will be set up.
Whether press the other buttons or do not press any button within 7 seconds, the function will be back to the waiting mode.
4. When set the enriched Nu Rung Gi Mode, the display will show “M.MD”

- ▶ How to cancel the function of enriched Nu Rung Gi (normal scorched rice)



<Display the set of enriched Nu Rung Gi>



<Display the cancellation of enriched Nu Rung Gi>



1. When the waiting mode, push the My Mode button. After pressing the pressure button, push the preset button.
It enters the enriched Nu Rung Gi Mode. The display will show as in the picture.
2. When entered the enriched Nu Rung Gi Mode, push the Min/Heat button.
The display will blink “Lo” and it releases the enriched Nu Rung Gi Mode.
3. After selecting the function, push the My Mode button. The selected menu will be set up.
Whether press the other buttons or do not press any button within 7 seconds, the function will be back to the waiting mode.

- ▶ This function applies only to the enriched Nu Rung Gi Mode and it influences the taste of rice. Please, set or release the function to your taste.
- ▶ When forward the product, this function is set up as “Lo” so you need to set up the product to your taste.

HOW TO PRESET THE TIMER

- ▶ Put rice in the inner pot with the measured water after washing the rice and turn the Lock/Unlock handle to "Lock".
- ▶ Presetting time is the time of completion. (According to the amount of rice the finishing time may vary)

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

- Refer to page 10 for the time setting method.
- If the current time is not set correctly, the presetting time also is incorrect. (Make sure not to change A.M. and P.M.)
- If the menu is incorrect, press the "Menu" button and select the desired menu.

2 Press the "Timer" button.

- If you press the "Timer" button, the "PRESET" sign will be displayed with the preset time.
 - After pressing "Timer" button, set the preset time within 7 seconds.
 - The default for set time is 6:30 AM
 - If you press the "Timer" button without setting the lock/unlock handle on the lid to "Lock", the "E O I" sign will be on the display and it will not operate.
- ※ In GABA mode, preset on "CH" is possible.



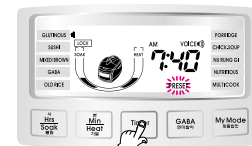
3 Set the preset time.

- Set the preset time with the "Hrs/Soak" and "Min/Heat" button.
 - ※ If the preset time is already correct, you do not need to set time again.
- Example) When you want to eat the rice at 7:40AM, press the "Timer" button (The "PRESET" sign will be displayed) and then press the "Min/Heat" button, set time at 7 hours. And press the "Min/Heat" button, set time at 40 minutes. (The unit for the "Hrs/Soak" button is 1 hour and the unit for the "Min/Heat" button is 1 minute.)



4 Press the "Timer" button.

- The "PRESET COOK" will be displayed.
- Press the "Cancel" button when you want to cancel the preset cooking.
- ※ The preset time will be stored. If you want to cook the rice to the preset time already entered, press the "Timer" button and then press the "Pressure Cook/Turbo" button.
- ※ If you want to check the current time during the Timer cooking, press the "Hrs/Soak" or "Min/Heat" button for 2 seconds.



Precautions for preset cooking

- ▶ If the rice is old and very dry, the result of the cooking may not be good.
 - ▶ If the rice is not well cooked increase the amount of water about half-scale.
 - ▶ Press "Cancel" button and restart to change the preset time.
 - ▶ Set the preset time to no more than 13 hours especially if the preset time exceeds 7 to 8 hours during the summer time, the rice can smell bad.
- Preset time will be changed automatically and displays "13H0" when setup time exceeds 13 hours.
- ▶ If the preset time is shorter than cooking time in the below table, the cooking starts immediately.

※ Using range of Timer Cook for each menu

Menu	Glutinous (백미)	Sushi (김초밥)	Mixed/Brown (잡곡/현미)	GABA (현미발아)	Old Rice (묵은쌀)	Porridge (죽)	Chick. soup (삼계탕)	Nu Rung Gi (누룽지)	Nutritious (영양밥)	Multi Cook (만능찜)
Using range of preset timer	From (38minutes + My mode) to 13 hours	From 45minutes to 13 hours	From (55minutes + My mode) to 13 hours	From (56minutes + My mode) to 13 hours	From (48minutes + My mode) to 13 hours	From 93minutes to 13 hours	From 65minutes to 13 hours	From (39minutes + My mode) to 13 hours	From 46minutes to 13 hours	From (setting time + 1minutes) to 13 hours

TO KEEP WARM THE COOKED RICE TASTY

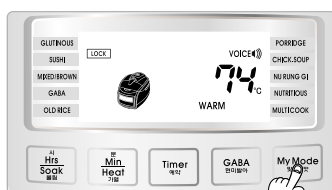
How to keep warm

- ▶ Using Keep Warm function for more than 12 hours may cause discoloration or an objectionable odor in the rice.
- ▶ During keep warm and reheat mode, set the lid handle at "Lock"
(Or, it could impact a keep warm function or a breakdown of the clamp knob)

- 1 After the cooking process is finished it is automatically switched to warming function. Make sure to stir the cooked rice well as soon as the cooking process is completed with the rice scoop (within 5 minutes)
- 2 Do not keep the scoop inside the pot while warming the rice.
When using a wooden scoop it can cause serious bacteria and odors.
- 3 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.
- 4 If the amount of rice inside the pot isn't that much, keep it at the center of the pot.
- 5 Do not warm the cold rice or do not mix the cold rice with the warm.
- 6 Always keep the power connected while warming the rice.
If you turn the lock/unlock handle to "Unlock", the "Unlock" will be displayed. But the rice is still in warming function. The warming efficiency is better when the handle is kept at "Lock".
- 7 Because there will always be alien substances on the lid inside (heating part), always remember to clean the lid before and after using.
- 8 During warm mode, the rice can turn white and rise. In this case, stir the rice.

Adjusting warming temperature

- ▶ Even though you clean and disinfect with boiling water, if the rice still turns yellow and the rice smells bad or the rice gets cold, it usually means the warming temperature isn't proper. You have to adjust the warming temperature.



- 1 Press the "My Mode" button more than 2 seconds during warming or reheating. The display of mark will be changed with buzzer.

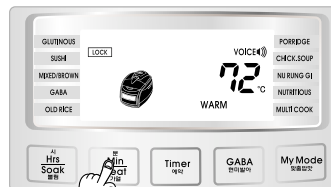
※ The preset temperature from manufacturing can be different from an operating manual.



- 2-1 Press "Hr/SOAK" button to change the display as 74 → 75 → 76 → 77 → 78 → 79 → 80



- 3 Set up the desired temperature. Press "My Mode" button and set-up time will be entered with a buzzer sound.
(If you do not press a button within 7 seconds, the function will automatically go back to normal.)



- 2-2 Press "Min/Heat" button to change the display as 74 → 73 → 72 → 71 → 70 → 69

※ When you want to control the warming temperature during warm mode, Press the "My mode" button longer than 2 second .

1. When the color of the rice hasn't changed but the rice smells bad, or when the rice feels cold. (the warming temperature is lower than normal so raise the warming temperature about 1~2 °c)
2. When the color of the rice turns yellowish and the rice smells bad. (the warming temperature is higher than normal so reduce the warming temperature about 1~2 °c)

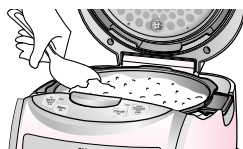
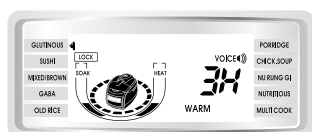
TO KEEP WARM THE COOKED RICE TASTY

Reheating Function (It reheats cooked rice like it has just been cooked.)

► The reheating function only works while warming the rice.

1 Stir the keeping rice and make the surface flat.

While warming.....



- Making the surface flat allows the temperature of the rice constant and also reduces the dryness.

2 Check if the Lock/Unlock handle is set to "Lock" and press the "Keep Warm/Reheat" button.

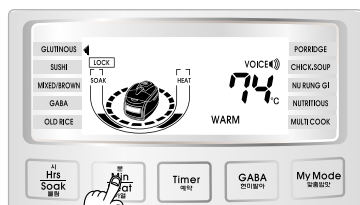


- The "34" mark shows up rotating clockwise.
- The reheating course will be completed in 9 minutes with the "beep" sound.

When the reheating is completed

- Stir the reheating rice well. If you reheat the cooked rice several times, it will degrade the taste of the warmed rice. Use it once or twice a day.

<Current warm temperature indication>



For keeping warm, pressing Min/Heat button will show current temperature inside. Press it once more, then current time will be shown.

To see the proceeding time, press 'Hrs/Soak' button.

- * No need to reset every time you use keeping warm, for once the display is set, it sticks with the setting before you change it.
- * With different circumstances the actual temperature inside may be different from the one on the display, because the thermometer measures the inside temperature.
- * The temperature right after the dish is done can be higher than set keeping warm temperature.

When odors are rising during the warming mode

- Clean the lid frequently. It could produce bacteria and odors.
- Although it appears to be clean, the bacterias may cause odor during keep warm mode. So sterilize with a cloth has been boiled in hot water. Set the water to scale 4 of, "GLUTINOUS" and add 15cc of vinegar into the inner pot and boil pressing the "Cancel" button for 20-30 minutes.
- After you cook soups and steamed dishes clean the inner pot properly to prevent rice from smelling.

Wipe any rice or alien substance with a wet cloth



Especially, make sure you clean the steam control vent frequently (Refer to page 24)

TO KEEP WARM THE COOKED RICE TASTY

How to apply the warm temperature at my mode.

► When opening the lid, if a lot of water drips from the lid bottom, or if the rice is too soft, try this.

① Press "warm/reheat" button in my mode. (Refer to page 15) The display of mark will be changed with a buzzer sound. '0' is the initial signal.

②-1 Press "Hr/SOAK" button to change the display as 0 → 1 → 2 → -2 → -1 → 0

③ Select the menu you want, then the press the "My Mode" button and set-up time will be automatically entered with a buzzer sound. (If you do not press a button within 7 seconds, the function will go back to the previous function.)

②-2 Press "Min/HEAT" button to change the display as 0 → -1 → -2 → 2 → 1 → 0

1. When opening the lid, if too much water drips : Press "Hr/SOAK" button to raise the setting mode about 1~2 step.
2. If the edge of rice is too soft : Press button "Min/Heat" to reduce the setting mode about 1~2 step.

How to keep warm during sleep

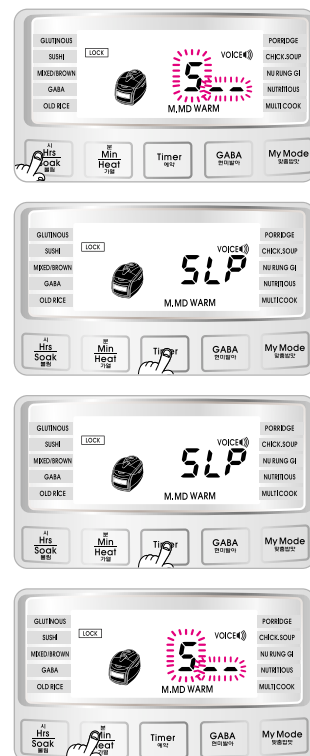
► When keeping the rice warm for a long time, set up the temperature low to prevent the following quality of rice: smell, dry, change of color; from PM10:00 ~ AM 04:00.

How to set up

1. In the customized rice taste function, press the "warm/reheat" button. Then 'the customized warming mode' will be entered. Now, press the "Timer" button. The display will be shown as below.
2. When entering the customized sleep warming, press the "Hr/SOAK" button.
3. After entering the customized sleep warming, press the "Cancel" button or do not press any button for 7 seconds if you desire to cancel the order.
4. Set it up to your taste since it is set off manufactured.

How to release

1. In the customized rice taste function, press the "warm/reheat" button. Then 'the customized warming mode' will be entered. Now, press the "Timer" button. The display will be shown as below.
 2. When entering the customized sleep warming, press the "Min/HEAT" button. '5 _ _' display will blink and then press the customized rice taste function if you want to cancel.
 3. After entering the customized sleep warming, press the "Cancel" button or do not press any button for 7 seconds if you desire to cancel the order.
- If you need to keep the rice warm while you are sleeping, do not use this function. This function makes the rice cooler than normal. In summer, the rice can go bad and smells because of high temperature if possible do not use the customized sleep warming.



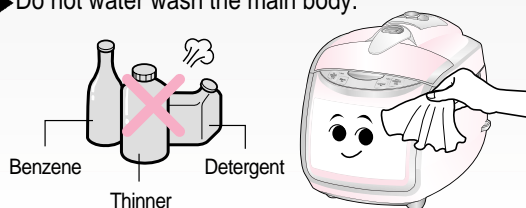
HOW TO CLEAN

Clean the cooker unplugged and chilled always.

Clean the main body

When cleaning the lid of the main body, do not use benzen, thinner, detergent, etc.

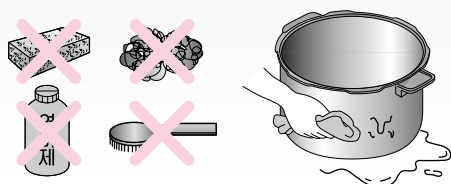
- It can cause discoloration or transformation.
- Wipe it with a clean cloth.
- Do not water wash the main body.



Clean the inner pot and inside the lid

When cleaning the inner pot, do not use tough scrub, metallic scrub, brush, abrasive material, etc.

- The coating can come off.
- Clean it with kitchen cleaner and sponge.



Clean inside the lid

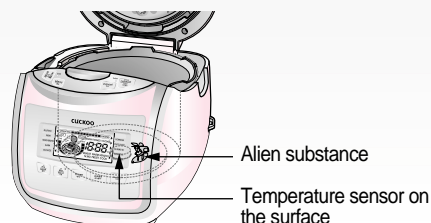
Soak the cloth in hot water and squeeze out the water. Use this cloth to clean inside the lid of any alien substance.



Clean the inside main body

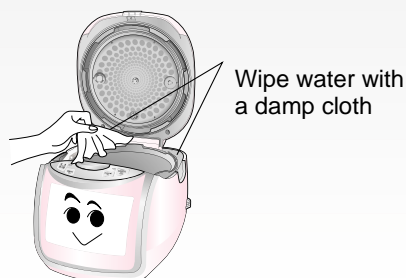
After taking the inner pot out, clean the bottom surface (especially the surface of the temperature sensor and heating plate) before using.

- Incorrect temperature reading from the sensor can lead to malfunction or even cause fire.



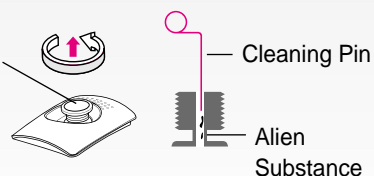
Clean the dew dish

- Empty the water out of a dew dish after cooking or keep-warming. Remaining water in the dew dish can cause bad smell.



Clean the valve hole under the pressure weight

Turn the pressure weight counter-clockwise to take it out.

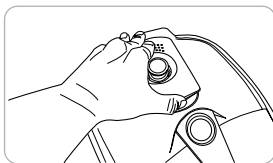


! Do not use a cleaning pin for other use except cleaning for the valve hole of the pressure weight.

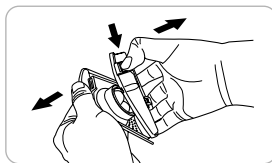
HOW TO CLEAN

How to clean the soft steam cap

※ Please do not touch the soft steam cap right after the dish is done for it is hot. It may cause scald.



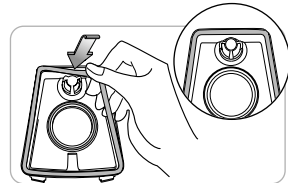
① Detach the soft steam cap from the body like the picture.



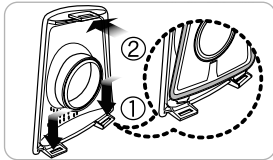
② Press the hook in the front and follow the arrow to detach and clean. Make sure you clean frequently with a sponge and neutral detergent.



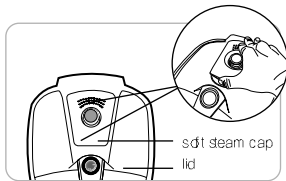
③ Detach the packing towards the direction of the arrow, and then clean it.



④ Please assemble the packing to the exact groove towards the direction of the arrow and insert the packing properly.

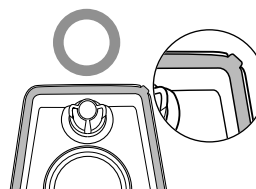


⑤ When assembling the soft steam cap, 1 insert it into the groove and then push towards the soft steam cap following the direction of the arrow.

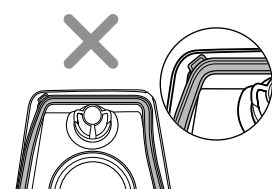


⑥ When assembling the soft steam cap, like the picture, push down on the soft steam cap and secure it properly.

Packing position



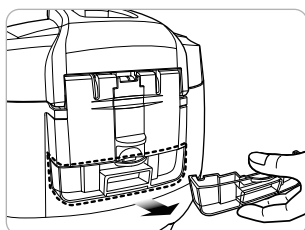
Correct position



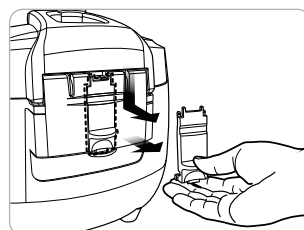
incorrect position

※ Please be aware of the directions of the packing when placing one

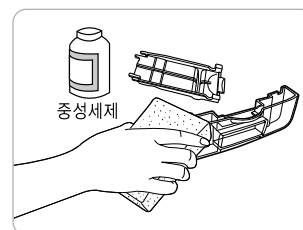
How to clean dew dish / overflow tube



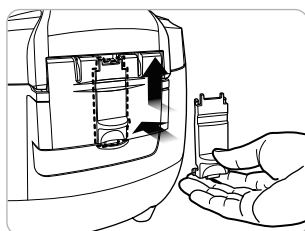
① Disassemble the dew dish.



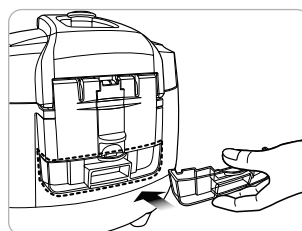
② Take the handle of overflow tube cap and push it down.



③ Wipe the fluid in the overflow tube and dew dish with a dry cloth or with a sponge and neutral detergent.



④ After cleaning, insert the overflow tube cap upwards and press.



⑤ Press the dew dish towards the direction of the arrow and secure it firmly.

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 "E_P" 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 to measure your rice? • Did you measure water properly? • Did you wash the rice before cooking? • Did you put rice in water too long time? • Is the rice old or dry? 	<ul style="list-style-type: none"> • Refer to page 11. • Insert some more water (about half of 1 level)
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-to-minutes or steamed for-to-minutes prior to cooking, depending on your taste.
Rice is too watery or stiff.	<ul style="list-style-type: none"> • Is the selected the menu correct? • Did you measure water properly? • Did you open the lid before cooking was finished? 	<ul style="list-style-type: none"> • Select the correct menu. • Measure the water properly. • Open the lid after cooking is finished.
When the water overflow.	<ul style="list-style-type: none"> • Did you use the measuring cup? • Did you measure water properly? • Is the selected the menu correct? 	<ul style="list-style-type: none"> • Refer to page 11.
When you smell something while warming.	<ul style="list-style-type: none"> • Did you close the lid. • Please check the power cord plugged in the outlet. • 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 lid perfectly. • Always be keeping the power on while warming. • Warm less than 12 hours. • Don't warm rice with other substance.
"E_P", "E_P" sign is appeared.	<ul style="list-style-type: none"> • There is some problem on the temperature sensor. 	<ul style="list-style-type: none"> • Please contact to dealer or service center.
When the button cannot operate with "E_P".	<ul style="list-style-type: none"> • Is there inner pot? 	<ul style="list-style-type: none"> • Please insert inner pot.
When the "Pressure Cook/Turbo", Timer button are not operate with "E_P".	<ul style="list-style-type: none"> • Did you turn the Lock/Unlock Handle to "Lock" • Is "lock" 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, heating plate or the bottom surface of the inner pot? 	<ul style="list-style-type: none"> • Clean all the alien substance on the temperature sensor, heating plate or the bottom surface of the inner pot.
When warm processing time sign blinks.	<ul style="list-style-type: none"> • Check whether warming continued for more than 24hours? 	<ul style="list-style-type: none"> • It is the function to alarm you that warming has gone too much, especially more than 24 hours.
When the dish is not warm enough or if there is too much evaporation from the rice for using "Keep warm"	<ul style="list-style-type: none"> • Have you checked if you set the cooker on 'sleep warming' mode? 	<ul style="list-style-type: none"> • Use keep warming set either 'sleep warming on' or off to your need.