

IH PRESSURE RICE COOKER

CUCKOO

PRODUCT MANUAL

CRP-MH03 FUZZY SERIES

0.54L(0.5-3PERSONS)/

0.54L(0.5-3人份)

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IMPORTANT SAFEGUARDS

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

SAVE THESE INSTRUCTIONS THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY ADDITIONAL IMPORTANT SAFEGUARDS

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

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

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

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

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 detachable power-supply cord) is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
- B.** Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.
- C.** If a longer detachable power-supply cord 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) The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally; and
 - (3) If the appliance is of the grounded type, the cord set or extension cord should be a grounding-type 3-wire cord

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

Par mesure de sécurité, ce cordon ne se branche dans une prise polarisée que d'une seule manière.

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

Si le branchement de l'appareil n'est toujours pas possible, veuillez contacter un électricien qualifié. Ne tentez en

AUCUNE façon de modifier l'embout électrique (la fiche) de l'appareil. Veuillez respecter cette mesure de sécurité.

Remarque:

- A.** Un cordon d'alimentation court (ou détachable) vous est fourni pour réduire le risque de blessure personnelle en vous empiétant ou en trébuchant dans un cordon plus long.
- B.** Des rallonges ou cordons détachables sont disponibles et peuvent être utilisés si manipulé avec précaution.
- C.** En cas d'utilisation d'un cordon détachable ou d'une rallonge:
- (1) La puissance électrique indiquée sur la rallonge doit être au moins aussi élevée que la puissance de l'appareil
 - (2) La rallonge doit être disposée de manière à ne pas reposer sur le comptoir ou sur la table lorsqu'elle peut être tirée par un enfant.
 - (3) Si l'appareil est un modèle avec prise de terre, la rallonge doit être à trois conducteurs avec neutre.

Cet appareil est muni d'une prise polarisée (une lame est plus large que l'autre).

Par mesure de sécurité, ce cordon ne se branche dans une prise polarisée que d'une seule manière.

Si l'embout de l'appareil n'entre pas correctement dans la prise, inversez sa position.

Si le branchement de l'appareil n'est toujours pas possible, veuillez contacter un électricien qualifié. Ne tentez en

AUCUNE façon de modifier l'embout électrique (la fiche) de l'appareil.

Veuillez respecter cette mesure de sécurité.

SPECIFICATIONS / 产品规格 / SPÉCIFICATIONS / 제품규격

Model Name / 型号名 / NOM DU MODÈLE / 모델명		CRP-MH03 Fuzzy Series
Power Supply / 额定电压 / Alimentation électrique / 정격전압		120V-(AC Only), 60Hz
Power Consumption / 额定功率 / CONSOMMATION D'ÉNERGIE / 정격소비전력		1054W
Cooking Capacity / 煮饭用量 / CAPACITÉ DE CUISSON / 용량	White Rice / 白米 / 백미	0.09-0.54L (0.5-3cups)
	Super Turbo White Rice / 白米5快速 / 백미 슈퍼패속	0.09-0.36L (0.5-2cups)
	Multi Grain Rice / 杂粮 / 잡곡	0.09-0.45L (0.5-2.5cups)
	Super Turbo Multi Grain Rice / 杂粮5快速 / 잡곡 슈퍼패속	0.09-0.45L (0.5-2.5cups)
	GABA Rice / 糙米发芽 / 현미발아	0.09-0.45L (0.5-2.5cups)
	Non Pressure White Rice / 无压白米 / 무압백미	0.09-0.45L (0.5-2.5cups)
Stored Rice / 冷冻饭 / 냉동보관밥		0.09-0.45L (0.5-2.5cups)
Power Cord Length / 电源线长度 / LONGUEUR DU CORDON D'ALIMENTATION / 파워코드 길이		1.2m
Pressure / 工作压力 / PRESSION / 조정장치 압력		98.0kPa(1.0kgf/cm ²)
Weight / 重量 / POIDS / 중량		5.3kg
Dimension / 尺寸 / DIMENSION / 제품의 크기	Width / 宽 / LARGEUR / 폭	24cm
	Length / 长 / LONGUEUR / 길이	33.5cm
	Height / 高 / HAUTEUR / 높이	22.7cm

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.	 • 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.
 Caution This means that the action it describes may result in injury or property damage.	 • Indicates a prohibition  • Indicates an instruction



Warning



Do not

Do not cover the automatic steam outlet or pressureweight 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 re.
- Please check the power cord and plug frequently.
- Use an extension cord with the rated current above 15A.
- Use AC 120V only.

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.
- Depending on the model, the capacity, shape, material and water scale of the inner pot are different. When purchasing an inner pot, please check the model name of the product.

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 cover handle to "Non Pressure" 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.

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

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

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. Never open the lid first, even if it boils over or the steam leaks.

- 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.

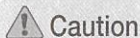
Remove a foreign substance on the cord and plug with a clean cloth.

- 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.

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.

Recommended detergent for inner pot cleaning (inside, outside)

Available	Unavailable
Cotton wool, Sponge wool, Microfiber, Mesh wool	Blue, Green scrubber (Abrasive material), Iron, Stain wool, Other metallic materials

- If you do not use a suitable scrubber for cleaning, the inner pot coating may be damaged and peeled off.

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 its 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 cover Handle to

"High Pressure" 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.

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

- Electric short might cause fire.

In case of a blackout or Standby power blocking switch (OFF) (TURN OFF) during cooking, steam from a rice cooker will be released automatically.

Thus, the quality of rice is lower than normal.

- Make sure that the standby power blocking switch is set to (ON) before cooking.
- 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, multi 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.

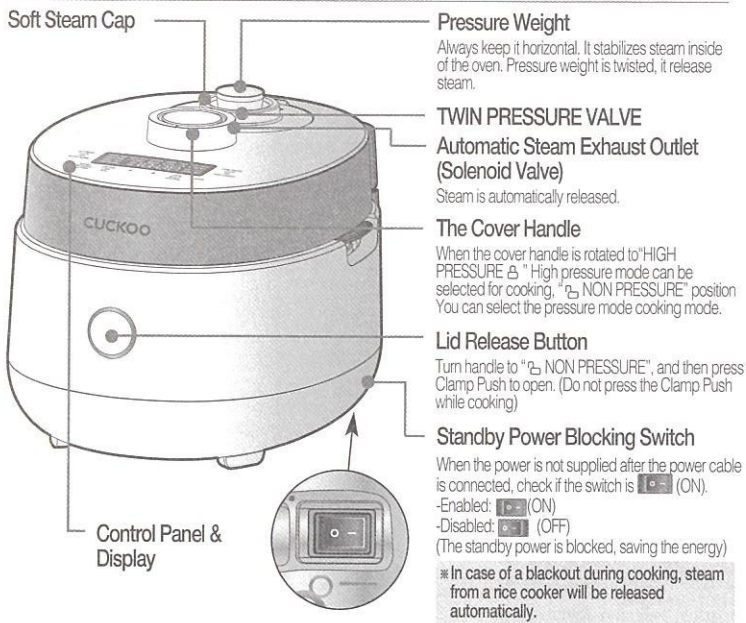
If possible, only use warming function when cooking white rice. Other foods are easily discolored.

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

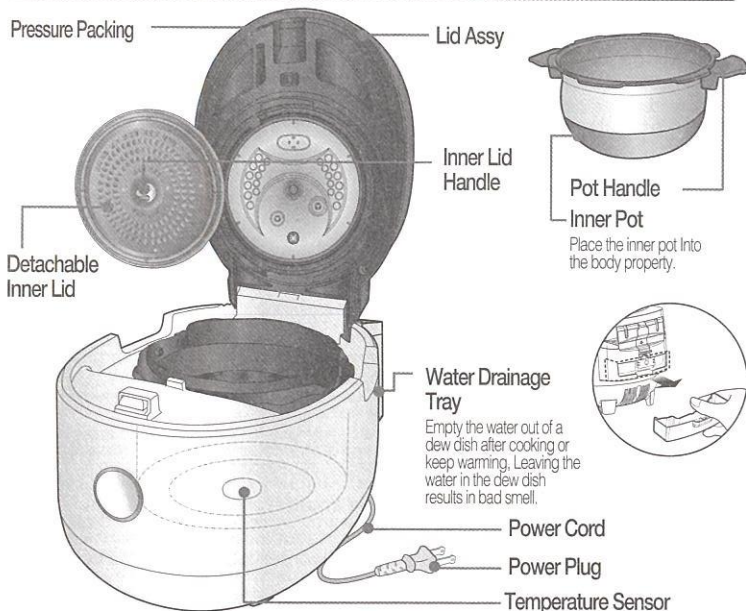
- If you inflict impact on power cord, it can cause an electric shock or fire.

NAME OF EACH PART

NAME OF EACH PART



NAME OF EACH PART



Accessories



Manual & Cooking Guide



Rice Scoop



Rice Measuring Cup



Cleaning Pin
(Attached on the bottom of the unit)

Detachable cover & Pressure packing

After cleaning detachable cover, put it back on the lid

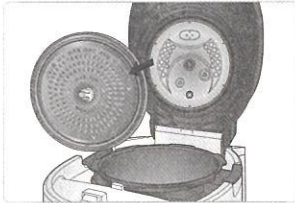
Unless detachable cover is mounted, preset cooking cannot be done. (Alarm may sound while keeping warm.)

- Clean the detachable cover to prevent odor.

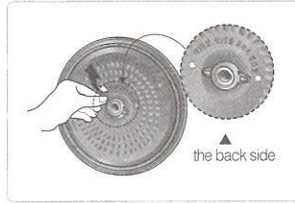
- Clean the body and cover with a dry towel. Do not use bentol while using the rice cooker.

Starch may be remain, however there is no health risks.

- Do not put materials like screws into holes on the detachable cover. Check the back cover and front cover.



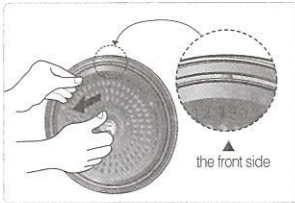
① Separate the inner lid from the cooker by gripping onto the inner lid handle and pulling outwards toward you.



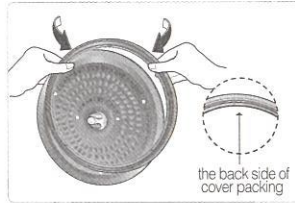
② Remove the motion packing from the inner lid.



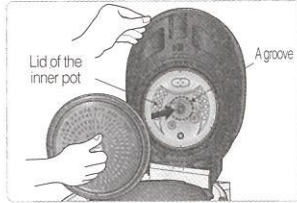
③ Wash the inner lid in warm, soapy water and a soft sponge.



④ Please put the detachable cover.

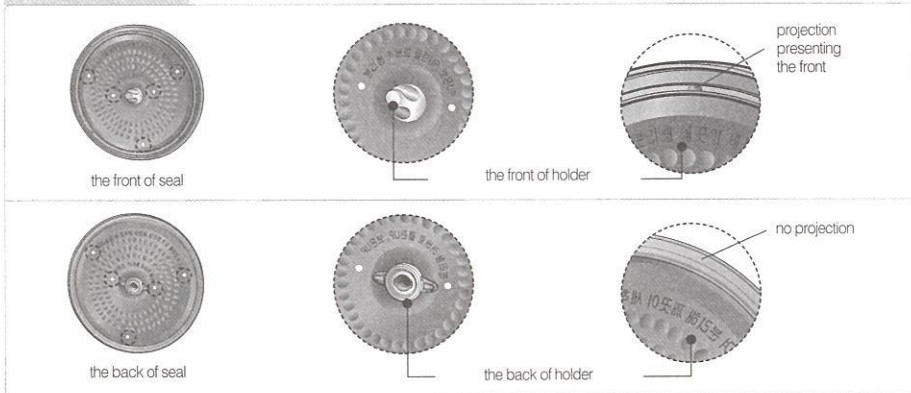


⑤ Place the motion packing back onto the inner lid.



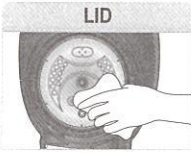
⑥ Replace the inner lid onto the cooker by pressing the inner lid handle into the groove as shown in the image above.

Correct example



- ※ Do not put any other objects like screws into hole of detachable cover.
- ※ Check the back cover and front cover.

HOW TO CLEAN



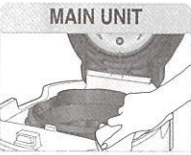
LID

If there is excess condensation or liquid on the inner lid, ensure to wipe it down completely before next use.



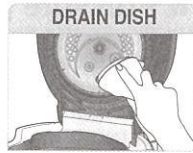
Inner Pot

Clean the inner pot with warm, soapy water and a soft sponge.



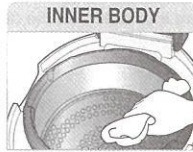
MAIN UNIT

Wipe the main unit with a damp cloth.



DRAIN DISH

Rice water from cooking is designed to gather to the dish through the steam outlet so please wipe it clean with a wet towel after cooking.



INNER BODY

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



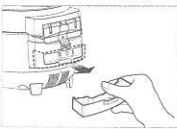
OVEN PACKING

Wipe the top cover with a damp cloth.
Be careful when cleaning the top heater

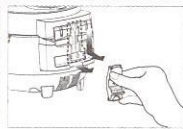
※ Caution

- Do not clean the inner pot with any sharp cutlery inside (fork, spoon, chopsticks, etc.).
- The coating of the inner pot may peel off.

How to Clean Water Drainage Tray



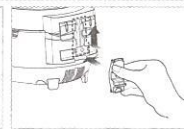
- Remove the water drainage tray from the cooker.



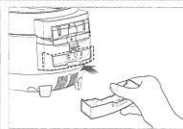
- Separate the drain dish cap by pushing it down.



- Empty and clean the tray with warm, soapy water.



- Replace the tray onto the cooker.



- Insert the drain dish firmly by pressing it in direction of the arrow.

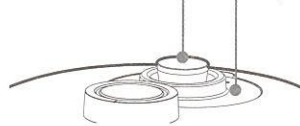
How to Clean Pressure Weight

Pressure Weight/ Double motion valve

Occasionally clean the steam vent and the steam valve using the cleaning pin provided. If either of these parts are clogged, the cooker will not work properly.

Cleaning Soft Steam Cap

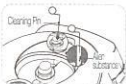
Remove the soft steam cap from the lid of the cooker then clean with warm, soapy water and a soft sponge. Ensure to wipe out any remaining moisture from the cap.



<How to clean the Pressure Weight and Steam Valve >



- Turn the Lock/Unlock Handle to "high pressure" and turn the Pressure Weight counter-clockwise while pulling it up until it comes out.



- If the valve appears to be blocked, puncture it with the providing cleaning pin.

※ Do not use the cleaning pin for anything other than its intended use



- Reassemble the Pressure Weight by turning it clockwise.
- When the Pressure Weight is properly reassembled, it will revolve freely.

Wash the Inner Pot and accessories with neutral detergent and a sponge.



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

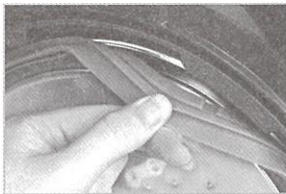
How to install the Double Motion Packing (Pressure Packing)

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

1 Removing and Cleaning the Motion Packing



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



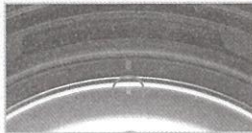
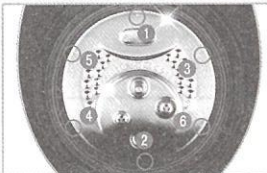
② Remove the motion packing by separating it from the inner lid.



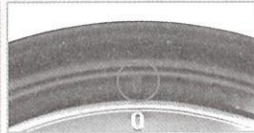
③ Clean the motion packing with warm, soapy water then dry thoroughly with a soft cloth.

2 Reassembling the Motion Packing

► Figure.1



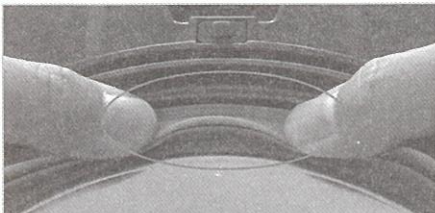
Notches on the inner lid



Notches on the motion packing

- Align the notches on the inner lid and the notches on the motion packing to ensure the motion packing is properly reassembled. Then, press the outer rim of the packing to insert it into the groove. To reassemble the pressure packing follow the order described below:

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



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

HOW TO CLEAN

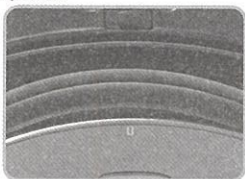
3 Ensuring the Motion Packing is Correctly Installed



An incorrectly assembled motion packing can result in undercooked or overcooked rice and negatively affect the cooker's longevity.

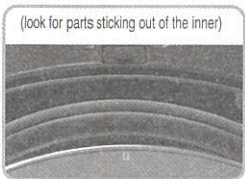
① Visual inspection

Correct Assembly

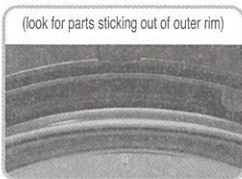


• check the entire circumference carefully for any crack or damage between the Inner Pot lid and the pressure packing.

Incorrect Assembly



(look for parts sticking out of the inner)



(look for parts sticking out of outer rim)



(look for parts sticking out of damaged parts)

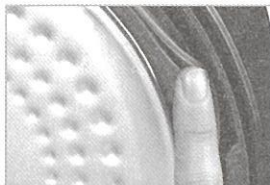
② Physical inspection



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



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



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

③ Water boiling test

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

Correct Assembly



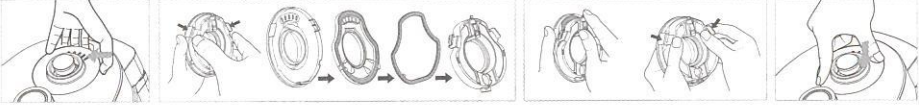
Incorrect Assembly



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

How to clean the soft steam cap

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

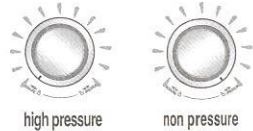


- ❶ Detach the soft steam cap by pressing the hook on the back. Follow the arrows to remove it completely from the rice cooker.
- ❷ Clean the steam release cap with warm, soapy water then dry thoroughly before returning to the cooker.
※ Be sure that the inserted side of the Packing is the correct side of it.
- ❸ To reassemble the Soft Steam Cap, fit the cap to the bump part, and then press the hook in the direction of the arrow.
- ❹ When installing the soft steam cap, insert the cap firmly by pressing it in the direction as shown above.

How to use the handle

1. Make sure to close the lid and turn the Lock/Unlock handle to "NON PRESSURE" or "HIGH PRESSURE" while cooking.

- You can select cooking with high pressure when you turn the handle to "HIGH PRESSURE". This is the function of safety device which indicates that the cooker is properly locked, and cooking with high pressure is available.
- If you turn the handle to "NON PRESSURE" you can choose to cook without pressure or select cooking. Then "NON PRESSURE" signal is displayed on the Display.
- If "HIGH PRESSURE" or "NON PRESSURE" does not appear on the Display, Preset/Auto Clean button does not work.



2. When cooking with high pressure is done, turn the Lock/Unlock handle from "HIGH PRESSURE" to "NON PRESSURE," and then open up the lid with "Unlock" button.

- If steam is not completely exhausted after cooking, the handle might not be easily turned from "HIGH PRESSURE" to "NON PRESSURE." In such a case, allow remaining steam to escape by tilting the Pressure weight.

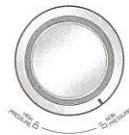
3. Make sure that the Lock/Unlock handle is completely turned to "NON PRESSURE" when opening and closing the lid.

How to use the handle

Do not attempt to close or open the LID using force as this can cause damage to the cooker.



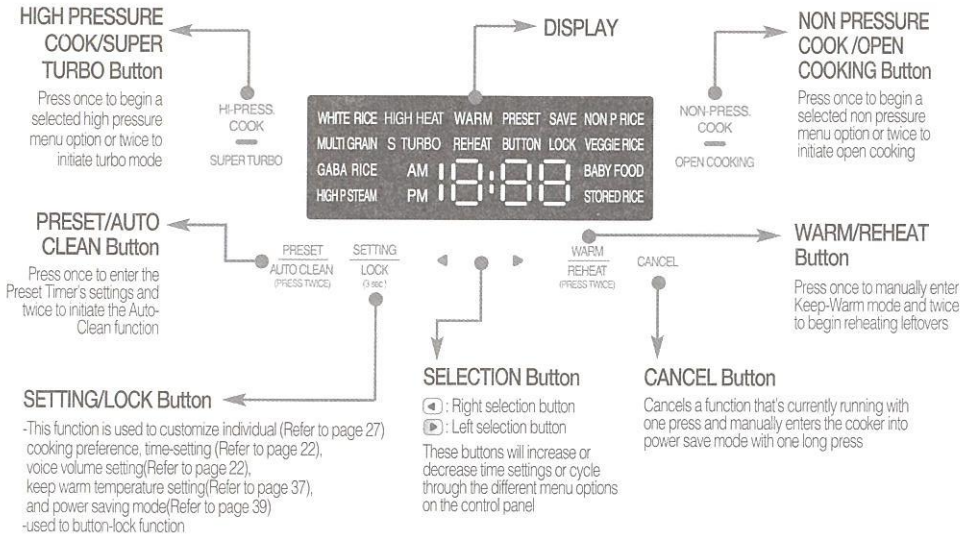
1. Check to make sure the inner pot is placed correctly inside the main body.
2. To close the lid, turn the handle to unlock as shown in the picture on the left.



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.

FUNCTION OPERATING PART/ ERROR CODE AND POSSIBLE CAUSE

Function Operating Part



- ※ When you see an image like one in the right side on your display, it means the rice cooker is in 'stand-by' mode.
- ※ To enter standby mode, press and hold the CANCEL button.
- ※ Press the button until you hear the buzzer sound. The image of the plate may different.



< stand-by mode >

Error Code and Possible Cause

If the digital display shows any of the below error codes while in operation, refer to this chart to find what the possible cause could be and its corrective action.

LJ	When the inner pot is not placed into the unit.	E10	This error code is shown when power is disconnected for 10 minutes while cooking. Press "Cancel" button to reset to Stand-by mode.
E..	Problem on temperature sensor. ("E.." mark, "E.P" mark, "E.t" mark blink)	EL1	This error code is displayed when the smart locking system has failed.
E.P		EL2	This error code is displayed when the smart locking system has failed. Please do not open the lid until cooking is completely finished. If error occurs during warming or stand by mode, please open the lid after turn off the power. Please contact Service center for service inquiry.
E.t	When setting preset time longer than 13 hours Set the preset time within 13 hours.	E01	This error code is displayed when either High Pressure Cooking, Non Pressure Cooking, Keep Warm/Reheat, Reservation, or Auto Clean button is selected while the Lock/Unlock handle is not firmly adjusted to "High Pressure" or "Non Pressure". Firmly turn the Lock/Unlock handle to either "High Pressure" or "Non Pressure" as applicable.
13Ho		E do	It appears on the display when you press 'PRESSURE COOK' or 'PRESET/AUTO CLEAN' button again, or if the cooking has finished and you've never ever turned the handle to "NON PRESSURE", It can be solved by turning handle to "NON PRESSURE" and then turn to "HIGH PRESSURE".
EL2		E_w	Problem on micom power.
E01		Ewf	Problem on micom memory.
E do		E_p	Problem on environment sensor.
E_w		HP_	This code indicates the function of checking for abnormality of power of product.
Ewf		WF_	
E_p		UrF	This appears when an internal system error occurs.
HP_		UtF	

HOW TO SELECT HIGH PRESSURE MODE OR NON PRESSURE MODE

Select High Pressure Mode

Always ensure the HIGH/NON PRESSURE Knob is turned to the HIGH PRESSURE position while using high pressure menu options.

- ▶ When the LED of the cover handle lights up in white, you are in the high pressure mode.
- ▶ In high pressure mode, you can select only the high pressure menu options.
- ▶ HIGH PRESSURE MENU : White Rice, High Heat White Rice, Super Turbo White Rice, Multi Grain Rice, High Heat Multi Grain Rice, Super Turbo Multi Grain Rice, GABA Rice, High-pressure Steam.

1 If you want to change the pressure mode from non pressure mode to high pressure mode, turn the cover handle from “NON PRESSURE” to “HIGH PRESSURE”.

- ▶ When the pressure mode is turned from non pressure mode to high pressure mode, only the high pressure menu options will flash for three seconds and the saved high pressure menu will be turned on.

<Screen on standby
(NON PRESSURE MODE)>



When changing
into the high
pressure mode



After it flashes
for
three seconds

<Screen on standby
(HIGH PRESSURE MODE)>



Select Non Pressure Mode

Always ensure the HIGH/NON PRESSURE Knob is turned to the NON PRESSURE position while using non pressure menu options.

- ▶ When the LED of the cover handle lights up in blue, you are in the non pressure mode.
- ▶ In non pressure mode, you can select only the non pressure menu options.
- ▶ NON PRESSURE MENU : Non Pressure White Rice, Veggie Rice, Baby Food, Frozen Stored Rice

1 If you want to change the pressure mode from high pressure mode to non pressure mode, turn the cover handle from “HIGH PRESSURE” to “NON PRESSURE.”

- ▶ When the pressure mode is turned from high pressure mode to non pressure mode, only the non pressure menu options will flash for three seconds and the saved non pressure menu will be turned on.

<Screen on standby
(HIGH PRESSURE MODE)>



When changing
into the non
pressure mode



After it flashes for
three seconds

<Screen on standby
(NON PRESSURE MODE)>



2 If you don't precisely turn the cover handle to “NON PRESSURE” or “HIGH PRESSURE” (if you set it to neutral position), you cannot select a menu or cook.

- ▶ When the pressure mode is turned from high pressure mode to non pressure mode, only the non pressure menu options will flash for three seconds and the saved non pressure menu will be turned on.

<With the cover handle in
the neutral position>



⚠ Precautions

- Precautions when using NON PRESSURE STEAM.
- Do not cook over the specified capacity.
 - If the specified capacity is exceeded, it will overflow.

HOW TO SET CURRENT TIME / VOICE GUIDE VOLUME CONTROL

How to set current time

ex) 8:25 am now

1 Press 'SETTING' button 2 times.

- ▶ 'SETTING' button needs to be pressed for over 1 second at the first time.



2 Adjust the clock to the current time by pressing the "▶", "◀" buttons.

With each press, the time will increase/decrease by 1 minute increments.



3 Press the SET button to confirm and set the time.

- ▶ If it is over 7sec without 'SETTING' button, setting time will be canceled with "Function setting has been canceled with overtime.", it is canceled due to overtime.



■ Lithium Batteries

- Lithium batteries are built into this product for power outage compensation function and watch function, and the batteries have a life span of about 3 years, but may vary depending on their performance.
- If the current time is reset to 12:00 when the cooker is unplugged from the outlet, there is an issue with your batteries. Please contact our customer service center for unit adjustment/repair.

■ What is Power Outage Function

- This product memorizes the current condition and program when power outage occur. It operates immediately after power resume.
- If outage happens during cooking, the cooker will suspend depends on the outage time.
- When the cooker is under the keep warm functions, the functions will be cancelled.

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

To change the volume of the voice guide, follow these steps:



1. Press the SETTING button 3 times. The display will show a flashing "3" to signify the default voice guide volume.
2. Press the "▶", "◀" buttons to adjust the volume from "1" to "5" with "1" being the lowest and "5" being the loudest. If you would like to turn the voice guide off, set the volume level to "OFF".
3. Once selected, press the SET button to confirm the volume.

Night Volume Reduction

The cooker's voice guide can be set to have automatically lower volume during the hours of 10:00PM and 5:59AM. To adjust this volume, follow these steps:

▶ Night Voice Volume Reduction



Example) 60% of voice volume

OFF : Zero volume

1 : 20% of voice volume

2 : 40% of voice volume

3 : 60% of voice volume

4 : 80% of voice volume

5 : 100% of voice volume

<Night voice volumes by the setting of process progress>

1. Press the SETTING button 12 times to enter the night volume reduction settings.
2. Press the < and > buttons to adjust the night volume from "1" to "5" with "1" being the lowest and "5" being the loudest.
If you would like to turn the voice guide off, set the volume level to "OFF."
3. Once selected, press the SET button to confirm the volume.

Voice Setting Function

This function helps you select Auto voice for either English, Chinese And Korean. With this function , you can set to your desired voice. The product's default voice is set to English.

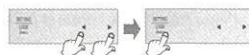
▶ How to set voice function



Example) When set to Korean voice



Example) When set to English voice



Example) When set to Chinese voice

1. Press 'SETTING' button 1 times in standby status, and you will enter Voice mode.
2. When you enter voice setting mode, a voice comes up saying "Setting mode for voice guide. Set voice with 'MENU/SELECTION' button then press 'SETTING' button.
3. After setting Auto voice with 'MENU/SELECTION' button, Korean or English or Chinese, and press 'SETTING' button.

PREPARATION BEFORE COOKING

- 1 Clean the inner pot with warm, soapy water then ensure the inner pot's exterior is completely dry before placing into the cooker.

- ▶ Use the soft cloth to wash the inner pot.
- ▶ Tough scrubber can make the coating of inner pot come off.
- ▶ Do not clean the inner pot with sharp utensils (forks, spoons, chopsticks, etc.) in it.
 - The coating of the inner pot may be peeled off.
 - In the event of scratches or peeling of the inner pot coating due to customer negligence, it will be charged even within the free service period.

- 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 1 servings → 1 cups, for 3 servings → 3 cups)

- 3 Rinse the rice thoroughly with cool water until the water is no longer murky.

- 4 Place the rinsed rice into the inner pot.

- 5 Fill the inner pot with water to the correct water line (according to how many cups of uncooked rice were added, and what type of grain is being cooked).

- ▶ Put the inner pot on a flat surface and adjust the amount of water according to the scale marked on the inner pot.
- ▶ The scale marked on the inner pot indicates the water scale when rice and water are poured together.
- ▶ Regarding water height adjustment

- White Rice, High Heat White Rice, Super Turbo White Rice, Frozen Stored Rice : Set the water scale to "White Rice". You can cook up to 3 servings in White Rice and High Heat White Rice modes, 2 servings in Super Turbo White Rice mode, and 2.5 servings in Frozen Stored Rice mode.
- Multi Grain Rice, High Heat Multi Grain Rice, Super Turbo Multi Grain Rice : Set the water scale to "Multi Grain Rice". You can cook up to 2.5 servings in Multi Grain Rice, High Heat Multi Grain Rice and Super Turbo Multi Grain Rice modes.
- Non Pressure White Rice, Veggie Rice : Set the water scale to "Non Pressure White Rice / Low Pressure White Rice / Soft White Rice". You can cook up to 2.5 servings in Non Pressure White Rice and Veggie Rice modes.
- GABA Rice : Set the water scale to "Brown Rice". You can cook up to 2.5 servings in GABA Rice mode.

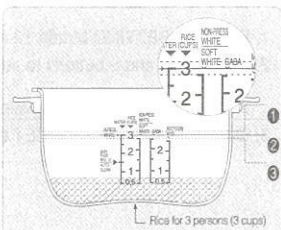
- * Hard grains such as beans and red beans should be soaked or boiled, then cooked in the Multi Grain Rice, High Heat Multi Grain Rice or Super Turbo Multi Grain Rice menu. Depending on the type of multi grain, the rice may be half-cooked.
- * For the amount of cooking by menu, refer to "Cooking Time by Menu" on page 25.
- * This model is not available for cooking with Non Pressure White Rice and Soft White Rice menus.

- 6 Plug the power cord into an available 120V AC outlet.

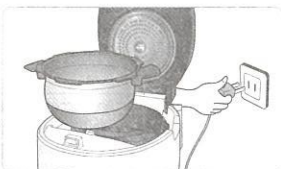
- ▶ Make sure that the detachable cover is attached.
- ▶ If foreign substances such as rice are stuck on the bottom of the inner pot, cooking may not work well or there is a risk of malfunction.
- ▶ The lid will not close unless the inner pot is correctly mounted on the main body. (Make sure that the handle of the inner pot goes into the groove of the main body.)

- 7 Close the lid then turn the HIGH/NON PRESSURE Knob to the appropriate position according to the menu option you plan to initiate.

- ▶ If the LED on the Lock/Unlock handle lights up in white, it is in high pressure mode, and when the LED on the Lock/Unlock handle lights up in blue, it is in non-pressure mode.
- ▶ If you press the Non Pressure Cook button in the high pressure mode or if you press the High Pressure Cook button in the non-pressure mode, you will hear "beep beep" sound. "E01" will be displayed on the LCD, and cooking will not work.
- ▶ Cooking proceeds only when you press the High Pressure Cook button in the high pressure mode or when you press the Non Pressure Cook button in the Non pressure mode.
- * During warming, press the Cancel button to cancel warming and select the desired function.
- ▶ Other than this case, if "E do" is displayed, turn the Lock/Unlock handle in the direction of "△ Unlock" and then turn it to "Lock ◻" to operate normally. (Lid lock detection sensor checks the state of the lid.)



- 1 When you want the soft rice: Pour more water than the measured scale.
- 2 White rice for 3 persons (3 cups) - Set the water to scale 3 of "White Rice"
- 3 When the rice is soaked enough or when you want overcooked rice: Pour less water than the measured scale.
- 4 When the rice is undercooked or hard-boiled: It occurs due to differences in rice varieties or moisture content (old rice). In this case, increase the amount of water by 1 - 10% compared to the measured scale.



* This instruction is not applicable if the Lock/Unlock handle is turned from Locked to "△ Unlock" more than once after cooking is complete.

1 Select the desired pressure mode with the lid engagement knob.

- Make sure that a removable cover is installed.
- Adjust the pressure level before cooking.
- If the correct pressure mode is not selected, the menu can not be selected.
- When the lid fitting is in the high pressure mode, only the high pressure menu is selected. In the non pressure mode mode, only the non pressure mode menu is selected

< HIGH PRESSURE MODE >

- Every time you press the selection button, White Rice → High Heat White Rice → Super Turbo White Rice → Multi Grain Rice → High Heat Multi Grain Rice → Super Turbo Multi Grain Rice → GABA Rice → High-pressure Steam

< NON PRESSURE MODE >

- Every time you press the selection button, Non Pressure White Rice → Veggie Rice → Baby Food → Frozen Stored Rice

- In the cases of White Rice, High Heat White Rice, Multi Grain Rice, High Heat Multi Grain Rice, GABA Rice, Non Pressure White Rice, Veggie Rice, Frozen Stored Rice, the menu remains memorized once each.



ex) When selecting White rice

2 Press the High pressure cook or Non pressure cook button to start cooking.

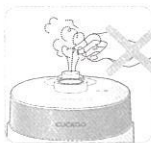
- Before cooking, in the case of the high-pressure menu, turn the lid-fitting knob to "HIGH PRESSURE" and press the high-pressure cook button. In the case of the non pressure menu, turn the lid-fitting knob to "NON PRESSURE" and press the non pressure cook button.
- After selecting the high pressure menu, press the non pressure cook button and E01 will appear with a warning sound. After selecting the non pressure menu, press the high-pressure cooking button and E01 will appear with a warning sound.
- The estimated cooktime is shown for one minute after start.
- Actual cooking time may vary depending on cooking capacity, water temperature and cooking conditions.
- From one minute after starting, the remaining cooktime is displayed for 10 seconds in a regular interval.



When cooking white rice in high pressure mode

3 The digital display will show the amount of cooking time left in the cycle.

ex) In case of 10minutes left.



4 The end of cooking

- When cooking is completed, warming will start with the voice "White rice has been completed".
- If you want to stop warming, Push "CANCEL" button for more than 0.3 seconds.
- When cooking ends, stir rice equally and immediately. If you don't stir rice at once and keep it stagnant, rice will go bad and smell bad.
- If the lid handle is not working well, take out the steam completely out of inner pot by turning over pressure weight.
- While cooking, do not press cancel button.



Cooking Time & Servings

Menu	WHITE RICE	HIGH HEAT WHITE RICE	SUPER TURBO WHITE RICE	MULTI GRAIN RICE	HIGH HEAT MULTI GRAIN RICE	SUPER TURBO MULTI GRAIN RICE	GABA RICE (0H)	NON PRESSURE WHITE RICE	VEGGIE RICE	FROZEN STORED RICE	BABY FOOD	HIGH PRESSURE STEAM	AUTO CLEAN (STEAM CLEANING)
Division													
CAPACITY	0.5-3 PERSONS	0.5-3 PERSONS	0.5-2 PERSONS	0.5-2.5 PERSONS	0.5-2.5 PERSONS	0.5-2.5 PERSONS	0.5-2.5 PERSONS	0.5-2.5 PERSONS	0.5-2.5 PERSONS	0.5-2.5 PERSONS	See detailed guide to cooking by the menus		Pour water up to the line 1.5 for 'White Rice'
COOKING TIME	Approx. 22-28 min	Approx. 22-29 min	Approx. 9-13 min	Approx. 40-44 min	Approx. 41-45 min	Approx. 21-27 min	Approx. 40-48 min	Approx. 28-36 min	Approx. 30-38 min	Approx. 23-27 min			Approx. 22 min

HOW TO COOK

Menu Options

WHITE RICE	Use this function to cook white rice.	NON PRESSURE WHITE RICE	It is used for soft non-pressure rice without sticking.
MULTI GRAIN RICE	Used to cook a variation of mixed or brown rice.	VEGGIE RICE	Used this function to cook rice mixed with vegetables.
GABA RICE (0H)	Used to cook variation of brown rice.	BABY FOOD	This menu cooks baby food automatically.
GABA RICE (3H)	Used to cook germinated brown rice.	FROZEN STORED RICE	This function is used to make rice that is meant to be frozen and stored for later.
HIGH PRESSURE STEAM	Set the steamed time manually and cook at high pressure (2.0 atm).	AUTO CLEAN (STEAM CLEANING)	This menu is used to eliminate small soaked after cooking or warming.
HIGH HEAT (WHITE RICE, MULTI GRAIN RICE)	Use when cooking more sticky and soothing Cooked Rice. (Melanoizing effect could be increased.)		
SUPER TURBO WHITE RICE	<ul style="list-style-type: none"> If selected super turbo white rice, total cooking time will be reduced. (It takes about 9 minutes 30 seconds when you cook the white rice for 0.5 persons.) Use this super turbo cooking function only for cooking rice for less than 2 persons. The result of super turbo white rice is less than that of ordinary white rice, thus only use super turbo white rice for 2 cups or less. If you soak the rice in water for about 20minutes before cooking the rice and then cook the rice in super turbo cooking course, the rice will taste good. 		
SUPER TURBO MULTI GRAIN RICE	<ul style="list-style-type: none"> If selected super turbo mixed rice, total cooking time will be reduced. (It takes about 21 minutes when you cook the multi grain rice for 2.5 persons.) The result of super turbo multi grain rice is less than that of ordinary multi grain, thus only use super turbo multi grain for 2.5 cups or less. 		

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

Using Auto-Clean Mode



Put water until water scale AUTO CLEAN, make sure to close and turn the cover handle to the "HIGH PRESSURE" or "NON PRESSURE".

Method

1. Coupling Handle toward "HIGH PRESSURE", or "NON PRESSURE"
2. During Stand-by mode, press the PRESET/AUTO CLEAN button 2times to select auto clean, and then press "High Pressure Cooking" button for High Pressure Mode or "Non Pressure Cooking" button for Non Pressure Mode to start cleaning.

Simple Soft Function

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

► Setting Method



1. White Rice, High Heat White Rice, Super Turbo White Rice, Multi Grain Rice, High Heat Multi Grain Rice, Super Turbo Multi Grain Rice, Non Pressure White Rice, Veggie Rice, Frozen Stored Rice
2. To change the soaking time, press 'PRESET' button in simple Soft Function: the time setting can change from 10 to 30 minutes, 60 minutes, and No Soaking Time.
3. If you do not press any button for more than 5 seconds while setting the soaking time, it will be automatically set back to the current soaking time. After the soaking time is over, the cooking will start.
 - * Soaking time is counted by 1 minute unit.
 - * If you unlock the lid Handle during the simple Soaking Function, the cooking will be canceled.
 - * The longer the soaking time, the melanoizing phenomenon.

Melanoizing phenomenon

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

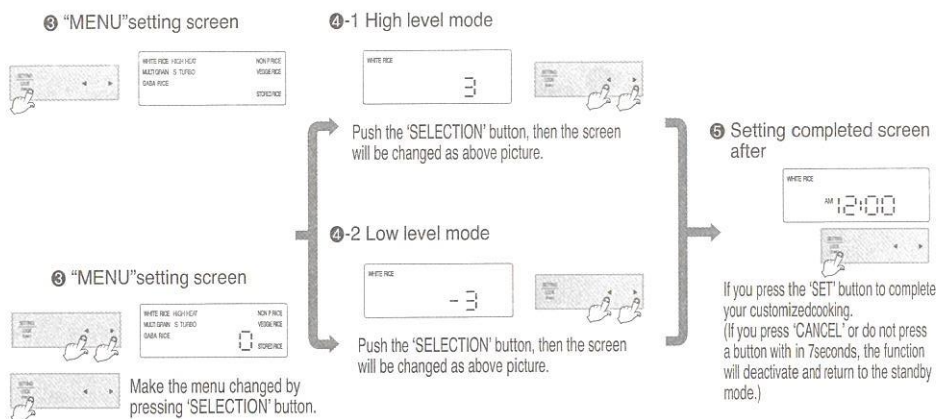
* When mixing other rice with White rice, Melanoizing phenomenon could increase more than "White rice" setting.

Cuckoo customized cooking function

- ▶ While cooking you can control the heating temperature (both high and low) depending on, your preference. Initialization is set up " " get step by step as the case may be.
- High step : for cooking cereals, old rice and soft-boiled rice.
 - Low step : for cooking the year's crop of rice.

How to use Cuckoo Customized cooking function

❶ If you press the 'SETTING' button 6times, customized cooking function is setup.



1. 'CUCKOO customized cooking function' applies to White Rice, High Heat White Rice, Super Turbo White Rice, Multi Grain Rice, High Heat Multi Grain Rice, Super Turbo Multi Grain Rice, GABA Rice, Non Pressure White Rice, Veggie Rice, Frozen Stored 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)”

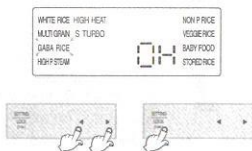
Using ‘Brown GABA’ Menu

- 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 ‘Brown GABA’ 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 it into inner pot. Pour appropriate amount 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 Turn the Lock/Unlock handle in the “Lock” direction and press the Select button to select the Brown Rice/ GABA Rice.



When you select the Brown Rice/ GABA Rice menu, 0H is displayed on the display.

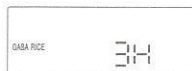
- ▶ The set button will flash and the Cancel and High Pressure Cook button will turn on. (You will hear the voice saying “Brown rice or GABA rice, please press the Set button.”)

- ③ Press the Set button and set the time with the Select button.

1. You can set the brown rice germination time (0 hour or 3 hours) with the right select button and the left select button.

- ▶ The High Pressure Cook button will flash, and the Cancel button will turn on.
- ▶ If you eat brown rice without germination, select 0H for Brown Rice/ GABA Rice and cook.

- ④ Press the High Pressure Cook button.



- ※ 3 more hours for germination
- ▶ If you press the High Pressure Cook button or press it after pressing the Set button, brown rice germination starts for the set time and cooking starts immediately after germination is completed.
- ▶ During brown rice germination, “cooking” mark is displayed and the remaining time is displayed. (You will hear the voice saying “Brown rice or GABA rice, Cuckoo will start delicious cooking after 0 hours (set time).”)


Precautions for ‘Brown GABA’ Cooking

- ① If smaller germ is preferred, omit pre-germination process. Select ‘Brown GABA’ menu, set-up appropriate germination time, and start cooking (nutrient ingredients do not vary significantly by the size of germ).
- ② During warm weather, the germination process can be slightly lessened while still producing the same results.
- ③ Do not attempt to cook more than 6 cups of uncooked brown rice using the GABA function.
- ④ Tap water may be used to soak the grain, however, we recommend using filtered water for better flavor and a more effective germination process.
- ⑤ The germination and growth rate will vary according to the grain type, its storage conditions, and how long it was being stored before cooking. We recommend using brown rice that has been recently bought/harvested for the best tasting results.
- ⑥ In GABA mode, preset on 3H may not be possible.
- 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.
- ⑧ Depending on the state of the surrounding environment or the condition/type of rice, the sprouts of rice may not be visible or appeared.

HOW TO SET UP THE HIGH PRESSURE STEAMING

How to Set up the High Pressure Steaming and the Reservation



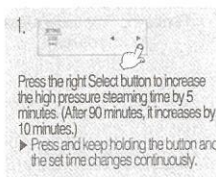
Turn the Lock/Unlock handle in the direction of "Lock  " and press the Select button to select High Pressure Steaming.

- ▶ The Set button will blink, and the Cancel and High Pressure Cook buttons will turn on.



Press the Set button and set the cooking time with the Select button.

- ▶ Cancel button will turn on and High Pressure Cook button will blink.
You will hear a voice saying "Please press the High Pressure Cook button after setting the cooking time with the Select button."
(Refer to the cooking guide for time setting for each menu.)



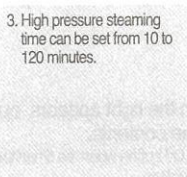
Press the right Select button to increase the high pressure steaming time by 5 minutes. (After 90 minutes, it increases by 10 minutes.)

- ▶ Press and keep holding the button and the set time changes continuously.

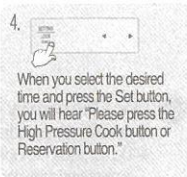


Press the left Select button to reduce the high pressure steaming time by 5 minutes. (After 90 minutes, it decreases by 10 minutes.)

- ▶ Press and keep holding the button and the set time changes continuously.



High pressure steaming time can be set from 10 to 120 minutes.



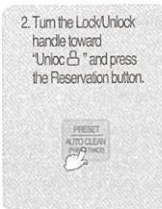
When you select the desired time and press the Set button, you will hear "Please press the High Pressure Cook button or Reservation button."



Press the High Pressure Cook button.

- ▶ Press the High Pressure Cook button to start high pressure steaming.
When the high pressure steam cooking starts, the remaining time is displayed.

4 How to Set the Reservation for High Pressure Steaming



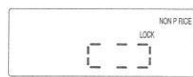
HOW TO OPEN COOK

What is open cooking?

Open cooking is a function that allows the user to release the smart locking device, during a non pressure cooking process, and add ingredients or stir the contents in the pot.

How to use open cooking function.

- 1 During a non pressure menu cooking, select the Non Pressure Cook/Open Cooking button.



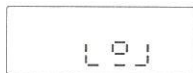
< Button Indication >

- 2 Wait until the smart locking device is released.
 - ▶ It takes 5 to 60 seconds for the smart locking device to be released.



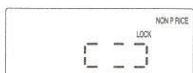
< Remaining Time under released locking device >

- 3 Once the display on the right appears, open the lid and add ingredients or stir the contents.
 - ▶ Do not press the Open Lid button when the smart locking device remaining time is displayed or during cooking.
 - Only press the Open Lid button when the Add Ingredients Indicator is activated.



< Add ingredient indication >

- 4 After opening the lid, close the lid within 3 minutes.
 - ▶ Cooking will be canceled if the lid is kept open for more than 3 minutes.



< Cooking process indication >

CAUTION

Cautions for open cooking

- Do not exceed the designated capacity.
- If the designated capacity is exceeded, the appliance may overflow due to boiling.
- While the lid is open, the inner pot will not be heated.
- Burn Hazard! Do not remove the detachable cover.
- Close the lid only when the inner pot and detachable cover are properly assembled.
- Pressing lid clamp knob when the smart locking device is activated may cause damage to the appliance.
- Only press the Open Lid button when the Add Ingredients Indicator is activated.
- When the lid does not open after open cooking or non pressure cooking is completed. Press the cover as shown on the right to unlock the smart locking device, and then push the clamp knob to open.
- When "EL1" error code occurs, please contact with Customer Service for service inquiry.
- When "EL2" error code occurs, please do not open the lid until cooking is completely finished. If error occurs during warming or stand by mode, please open the lid after turn off the power. Please contact Service center for service inquiry.

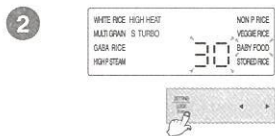


HOW TO USE BABY FOOD MENU



Turn the Cover Coupling Handle toward "NON PRESSURE", and press the selection button to select Baby food.

▶ When the BABY FOOD menu is selected, the time is displayed on the Display.



Press the SET button, and set the cooking time with the SELECTION button.



Press the right selection button. And the time for Baby food will be increased by five minutes.

▶ If you keep pressing it, the time turns into Nonstop.



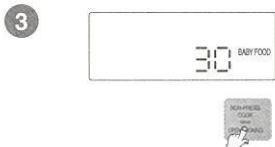
Press the left selection button. And the time for Baby food will be decreased by five minutes.

▶ If you keep pressing it, the time turns into Nonstop.

3. The time for highpressure steaming is adjustable from 10 to 120 minutes.



Select the desired time, and press the SET button. Then, the Voice Guide will say, "Press the none pressure cook or preset button."



Press the NON PRESSURE COOK button.

▶ Press the NON PRESSURE COOK button and starts the BABY FOOD.

When the BABY FOOD cooking begins, the remaining time is displayed.

4 How to PRESET BABY FOOD

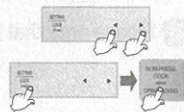
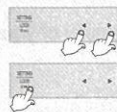
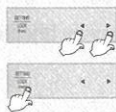
1. Check if the current time is correct.

2. Turn the Cover Coupling Handle toward "NON PRESSURE", and press the PRESET button.

3. Press the sel button, adjust the cooking finish time, and press the SET button.

4. Press the selection button, select the BABY FOOD, and press the SET button.

5. Press the selection button, select the time for the BABY FOOD, and press the SET button. Then, press the non pressure Cook button.



⚠ Precautions

Precautions when using baby foods

- Do not cook over the specified capacity.
- If the specified capacity is exceeded, it will overflow.
- Please do not open the lid because there is a risk of burns.

HOW TO COOK FROZEN STORED RICE

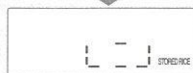
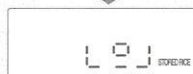
What is Frozen Stored Rice?

This function is used to make rice that will taste freshly cooked after being frozen and thawed.

How to use Frozen Stored Rice menu

- 1 First, turn the lid handle to the "Non Pressure" position. Next, after pressing the function button, select the Frozen Stored Rice menu. Lastly, press the "Non Pressure Cook" button to start cooking.

- 2 When cooking is complete, open the lid and stir the cooked rice thoroughly. Next, move the cooked rice into a microwavable container and place it in a freezer to preserve. (To remove from display, press the "Cancel" button.)



< Frozen Stored Rice display when cooking is finished >

Precautions when cooking frozen stored rice

- 1 When using the Frozen Stored Rice menu, refer to the water level used when cooking white rice. The maximum cooking capacity for Frozen Stored Rice is 2.5 servings.
- 2 When the rice has been completely cooked, open the lid and stir the rice thoroughly.
- 3 Move the cooked rice into microwavable containers in single serving portions (210g), and place them into the freezer for preservation.
- 4 When microwaving your Frozen Stored Rice, open the lid of the microwavable container slightly and heat for 3 min 30 sec (per serving). (Heating time may differ due to amount of rice, size of container, microwave output, etc.)
- 5 Please note that the quality of your rice may be affected as the storage period increases.

⚠ Precautions

Precautions when using the Frozen Stored Rice:

- Do not cook beyond the recommended amount.
- Cooking beyond the recommended may result in overflowing.
- Do not remove the detachable cover as it may cause burns.

HOW TO PRESET TIMER FOR COOKING / REHEATING FUNCTION

How to preset timer for cooking

The preset timer is used to automatically have rice finished cooking exactly when you need it.

- 1 Make sure that the current time is correct.**
 - ▶ If the current time is not set correctly, the presetting time will also be incorrect.
 - ▶ Please be careful not to change from AM to PM.



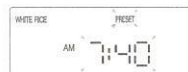
- 2 Turn the lid handle to "HIGH PRESSURE" or "NON PRESSURE" and press the PRESET button.**

- ▶ The preset time is set to 06:30 AM when the product is delivered from the factory.
- ▶ In the high pressure mode, the preset timer function is not set for GABA RICE(3H), TURBO WHITE RICE, SUPER TURBO WHITE RICE, SUPER TURBO MULTI GRAIN RICE.
- ※ To select a preset timer for cooking during Keep Warm mode, press the Cancel button to abort Keep Warm and configure the preset timer.

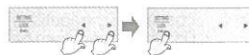
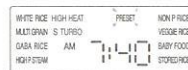


- 3 Press the SET button, and press the SELECTION button to set the preset time.**

- ▶ The preset time is increased by 10 minutes each time you press the "▶" Button
- ▶ The preset time is increased by 10 minutes each time you press the "◀" Button
- ※ Please be careful not to change from AM to PM.

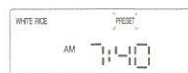


- 4 Press the SELECTION button to select the desired menu.**



- 5 Press the HIGH PRESSURE COOK or NON PRESSURE COOK button.**

- ▶ Once cook is completed with preset time, preset time is stored in the memory. Don't need to set up time again.
- ※ If a small amount of rice is cooked, it could be finished earlier than time you programmed it.



HOW TO PRESET TIMER FOR COOKING / REHEATING FUNCTION

How to use Preset Reheating function

- ▶ Use this function when the cooked rice is not kept warm in the rice cooker but you still want to enjoy a hot meal at your convenience.
- ▶ It takes 50minutes before it's fully warmed up: Please use the function at least 50minutes before you enjoy your meal.

For example, if it is nine o'clock in the evening and you want to have warm breakfast at seven forty the next Morning.

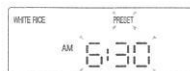
1 Make sure that the current time is correct

- ▶ Please make sure that the current time is correct so that the reheating process ends on time.
- ▶ Do not get confused between morning and afternoon.



2 Set the lid handle at "HIGH PRESSURE" and press 'PRESET/AUTO CLEAN' button.

- ▶ Precisely turn the cover handle to select the high pressure mode before using the 'PRESET/AUTO CLEAN' function.



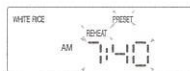
3 Press the 'KEEP WARM/REHEAT' button and Preset Reheating mode begins.

- ▶ The Preset time is set to 06:30 AM when the product is delivered from the factory. If you want to preset reheating to this time, it is not required for you to set the time.



4 Press the 'MENU/SELECTION' button to preset the completion time of reheating.

- ▶ The completion time is increased by 10 minutes each time you press the "▶" button.
 - ▶ The completion time is decreased by 10 minutes each time you press the "◀" button. If you keep pressing the button and the time changes continuously (repetition is allowed).
- ※ Do not get confused between morning and afternoon.



5 Press the 'SET' button.

6 Press the 'KEEP WARM/REHEAT' button.

- ▶ Reheating is completed as scheduled.
- ▶ The cooker memorizes the hour that you have preset: You may press the 'KEEP WARM/REHEAT' button directly without having to preset the time again from the beginning.

HOW TO PRESET TIMER FOR COOKING / REHEATING FUNCTION.

Precautions for PRESET / PRESET REHEATING Cooking

1 Precautions for 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.
- ▶ Washed rice has a lot of settled starch, and crust can be made in case of preset cooking.
If you wash the washed rice in running water before cooking or make the quantity of rice small, the crust will be less.

2 Precautions for preset reheating

- ▶ When leaving cooked rice at ambient temperature for a prolonged period of time, moisture is evaporated from cooked rice. In such a case, the reheating preset may cause dehumidifying or melanosing (slightly burnt) of cooked rice.
- ▶ If there is an excessive amount of cooked rice in the pot, it may not sufficiently be reheated. It is recommended to set reheating for no more than 5 people. (approx. half of the inner pot)
- ▶ Reheating of cold- or frozen-stored cooked rice may cause insufficient heating, dehumidifying or melanosing (slightly burnt) after completion of reheating.
- ▶ Put cold-stored cooked rice into the inner pot, beat rice with a scoop, and then reheat rice.
- ▶ Reheating of frozen-stored cooked rice shall be performed only after thawing the rice.

3 Changing preset time.

- ▶ Press 'CANCEL' button for more than 0.3 seconds and restart it to change the preset time.

4 If the preset time is shorter than available range.

- ▶ If the preset time is shorter than the available range, cooking/reheating will begin immediately.

5 In case the preset time is over 13 hours.

- ▶ "13H0" will be displayed and the preset time will be changed to 13 hours automatically. If cooking is preset to AM07:00 of the following day at PM5:00 of the day, where preset time is 14 hours, "13H0" will be displayed, and preset time automatically changes to AM06:00. (Maximum preset time is 13 hours)
- ※ If the preset time is over 13 hours, it can cause bad smell and discoloration. The limited preset time is set up to be under 13 hours because the rice spoils easily during the summer time.
- ※ When you want to finish presetting at 12:00 p.m., preset the time to be 12:00 p.m.
- ※ Use this function when you want to finish cooking between 1 hour to 13 hours after the current time.
- ※ During the preset cooking, if you want to check the current time, press the SET/MODE button. Then, the current time will appear for about two seconds.

Possible time setting for each menu

Menu	WHITE RICE	HIGH HEAT WHITE RICE	SUPER TURBO WHITE RICE	MULTI GRAIN RICE	HIGH HEAT MULTI GRAIN RICE	SUPER TURBO MULTI GRAIN RICE	GABA RICE (OH)	NON PRESSURE WHITE RICE	VEGGIE RICE	FROZEN STORED RICE	BABY FOOD	HIGH PRESSURE STEAM
Possible time Setting	from 33minutes to 13hours	from 34minutes to 13hours	no preset function	from 50minutes to 13hours	from 51minutes to 13hours	no preset function	from 33minutes to 13hours	from 41minutes to 13hours	from 43minutes to 13hours	from 32minutes to 13hours	from (my mode + 1minute) to 13 hours	

TO KEEP COOKED RICE WARM AND TASTY

USING REHEAT

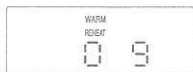
- ▶ If you want to have warm rice, press the 'WARM/REHEAT' button. Then 'Reheat' function will be started and you can eat fresh rice in 9 minutes.
- ▶ To use reheating in standby status after power is applied, turn lid combining hand grip to Locked location, press 'WARM/REHEAT' button, and the cooker will convert to Heat Preservation mode. Here press 'WARM/REHEAT' button once more.

<Keep warming>



'34' indicates the time elapsed as warming time.

<Reheating>



The lamp blinks and "0" indicator will show the reheat remaining time displayed in minutes with the mark going around clockwise.

<Finishing reheat>



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

- ▶ 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 'WARM/REHEAT' button to keep the rice warm. At this time, "34" 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 'WARM/REHEAT' button.
- ▶ If the lid combining hand grip is turned to open status during reheating, function display will show "E0". 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 'HIGH PRESSURE 3' 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.

If the inner pot is empty during warming, or after it has finished cooking, please press the CANCEL button and unplug the power.

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

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

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

The mixed and brown rice cannot be in such good condition as white rice while in warm function due to their characteristics.

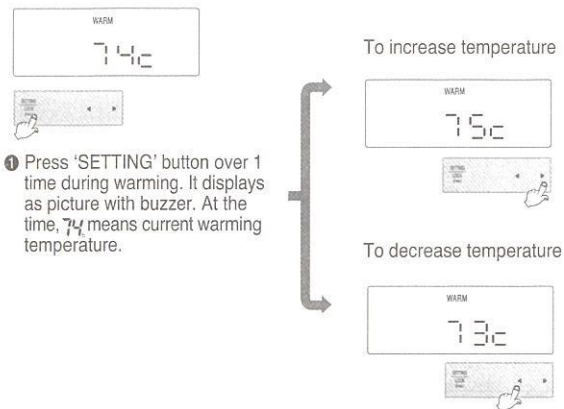
Therefore do not keep mixed and brown rice in function for a long period of time.

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

TO KEEP COOKED RICE WARM AND TASTY

CHANGING THE KEEP-WARM TEMPERATURE

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



②-1 Press 'SELECTION' button to change the temperature as

74 → 75 → 76 → 77 →
78 → 79 → 80



③ Select the menu you want, then the press the 'SETTING' button and set-up time will be automatically entered with a buzzer. (If you press the 'CANCEL' button or do not press a button within 7 seconds, the function will be cancelled and returned to standby mode.)



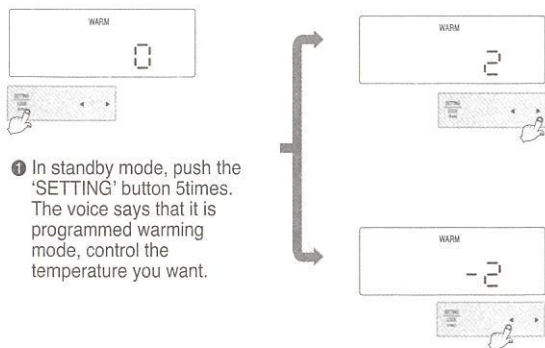
②-2 Press 'SELECTION' button to change the temperature as

74 → 73 → 72 → 71 → 70 → 69

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 temp is too high. In this case, decrease the "Keep Warm" temperature by 1-2°C.

How to Operate My Mode Function.



②-1 Press the right select button.



③ If you set your desired temperature and press the SETTING button, the set temperature will be entered automatically. (When you press the CANCEL button or 7 seconds have passed without any button's being pressed, the function will be canceled.)



②-2 Press the left select button.

1. If a lot of water flows when you open the lid: Press the Select button to increase the setting value.
2. If rice spreading occurs on the edge of the rice: Press the Select button to decrease the setting value.

TO KEEP COOKED RICE WARM AND TASTY

How to activate "SLEEPING KEEP WARM" mode.

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

▶ How to set up



- 1 Press the SETTING button in mode 7 to access the SLEEPING KEEP WARM mode settings.
- 2 if you press the CANCEL button or do not press a button within 7 seconds, the function will be cancelled and returned to standby mode.

▶ How to release



- 1 Press the MODE button in mode 7 to access the SLEEPING KEEP WARM mode settings.
- 2 if you press the CANCEL button or do not press a button within 7 seconds, the function will be cancelled and returned to standby mode.

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

When Odors are Rising During the Warming Mode

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

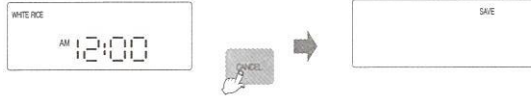
What is POWER SAVE mode?

POWER SAVE mode can be used to reduce the amount of electricity the cooker uses when it is plugged in and not in use (in standby mode).

There are two ways to initiate POWER SAVE mode: the manual method and the automatic method.

Manual Method

- ▶ Press the CANCEL button for at least 3 seconds to enter power save mode.



- ▶ To end power save mode, follow one of the two methods below:

Method 1) Press any button on the control panel

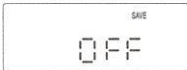
Method 2) Turn the High/Non-Pressure Knob



Automatic Method

You may set the cooker to automatically enter POWER SAVE mode once the cooker has been sitting on standby mode for a certain amount of time. Follow these steps to set the amount of standby time the cooker can sit on before entering POWER SAVE mode:

- ▶ How to set up



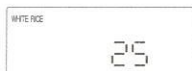
1. If you push 'SETTING' button 8 times at the standby state, automatic power saving mode is set up.
2. if you press the CANCEL button or do not press a button within 7 seconds, the function will be cancelled and returned to standby mode.

LOCK BUTTON / REMAINING COOKING TIME DISPLAY MODE

How to Set "LOCK BUTTON"

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

► How to start power saving



1. Button will be locked if 'SET' button is pressed for 2 seconds or longer during cooking, presetting, warming, reheating or in standby condition.
2. When set, the Button Lock display will flicker on the screen.

► How to release



1. To unlock the touch controls, press the SET button for at least 3 seconds.
2. When released, the Button Lock display will disappear on the screen.

- ※ Any button other than 'SET' button is pressed while button lock is set, buzzer will sound.
- ※ Desired function can be set after cancelling button lock is set, buzzer will sound.
- ※ Button lock function is cancelled automatically when the power is OFF even though the button lock function is already set.

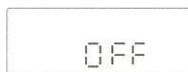
Remaining Cooking Time Display Mode

You have the option of displaying the remaining amount of cooking time for any given menu option. As a default, the display will not show the amount of time left in a cooking cycle.

1. While the cooker is in standby mode, press the SETTING button 8 times to enter the remaining cooking time settings.
2. Press the "▶", "◀" buttons to toggle between "ON" or "OFF."
3. Once the desired the setting is selected, press the SET button to confirm.



- ※ Remaining Cooking Time Display mode set on



- ※ Remaining Cooking Time Display mode set off

Check Before Reporting a Malfunction

▼ If there is a problem with your cooker, please check the following before contacting the customer service office.

Case	Check points	Check points
When the Lock/Unlock handle does not move in the "Unlock" direction	<ul style="list-style-type: none"> Did you turn the Lock/Unlock handle during operation? Did you turn the Lock/Unlock handle without the main body completely releasing the steam? 	<ul style="list-style-type: none"> The lid will not open during cooking. Do not force open the lid. If you inevitably need to open the lid, press the Cancel button for 0.3 seconds (1.5 seconds if the inner pot temperature is high) to cancel cooking, then tilt the pressure weight to completely release the steam and open the lid. Tilt the pressure weight to completely release the steam and open the lid.
If the lid does not open even though the Lock/Unlock handle is fully turned in the "Unlock" direction		<ul style="list-style-type: none"> This is because of the pressure in the inner pot. Tilt the pressure weight to completely release the steam and open the lid.
When the "High Pressure" or "Non Pressure" mark flashes with a beep sound during reservation cooking	<ul style="list-style-type: none"> Did you turn the Lock/Unlock handle fully in the direction of "Lock" or "Unlock"? 	<ul style="list-style-type: none"> Turn the Lock/Unlock handle fully in the direction of "Lock" or "Unlock".
When steam leaks through the lid or there is a "whoosh" whistle	<ul style="list-style-type: none"> Are there any foreign substances (rice grains, etc.) on the packing? Is the packing worn out? 	<ul style="list-style-type: none"> Clean the packing with a soft cloth before use. Always keep the area around the packing clean. If steam leaks, immediately press the Cancel button for 0.3 seconds (1.5 seconds if the inner pot temperature is high) to release the steam, disconnect the power plug, and contact the customer service center. Replace the packing after 1 - 3 years of use depending on the method and frequency of use. If you continue to use the old packing, steam may leak and pressure cooking may not be possible.
When the Cancel button does not work during cooking	<ul style="list-style-type: none"> Is the inside of the inner pot hot? Is the button lock working? 	<ul style="list-style-type: none"> If you inevitably need to cancel cooking, you must press the cancel button for 0.3 seconds (1.5 seconds if the inner pot temperature is high) for safety to cancel cooking. If cooking is canceled, the contents may scatter as the steam is released to the automatic steam discharge device, so be careful as it may cause burns on your face and hands. Press the Auto Wash/Lock button for 2 seconds or longer to disable the button lock function.
When there is a strange noise during cooking or keeping warm	<ul style="list-style-type: none"> Does it make a windy sound ("Bung") when cooking? Do you hear a "buzz" sound during cooking or warming? 	<ul style="list-style-type: none"> This is the sound of the blower motor running to cool the internal parts. There is no problem with the product. "Buzz" sound during cooking or warming is the sound of the IH pressure cooker operating. There is no problem with the product.
When brown rice does not germinate properly	<ul style="list-style-type: none"> Did you germinate more than the rated amount of brown rice? Did you use old brown rice? 	<ul style="list-style-type: none"> Please put the brown rice of the rated amount. The germination rate may decrease when old brown rice or contaminated brown rice is used.
When "E1" is displayed when you press the button	<ul style="list-style-type: none"> Is the inner pot inserted? Did you use the product for 220V (power)? 	<ul style="list-style-type: none"> Buttons does not work when the inner pot is not inserted. Please insert the inner pot. This product is for 120V only. Use the power properly.
When buttons does not work, and "E1" is displayed	<ul style="list-style-type: none"> Did you turn the Lock/Unlock handle fully in the direction of "Lock" or "Unlock"? Is the "High Pressure" or "Non Pressure" mark displayed? 	<ul style="list-style-type: none"> Turn the Lock/Unlock handle fully in the direction of "Lock" or "Unlock". If you do not fully turn the Lock/Unlock handle, the Cook and Reservation buttons will not work.
When "E1" → "E" flash alternately	<ul style="list-style-type: none"> Is the lid open? 	<ul style="list-style-type: none"> When making high-pressure/Non-pressure cooking, warming/reheating, or making reservations, please close the lid before proceeding. If the lid is not closed during cooking, there is a risk of burns due to hot steam.
When "E1" sign shows up	<ul style="list-style-type: none"> Was the power of the product cut off for more than 10 minutes during cooking? 	<ul style="list-style-type: none"> Press the Cancel button to release the "E10" mark and cook again.




Check Before Reporting a Malfunction

▼ If there is a problem with your cooker, please check the following before contacting the customer service office.

Case	Check points	Check points
When the rice is too sticky	<ul style="list-style-type: none"> • Are there any foreign substances or rice grains on the outside of the temperature sensor or inner pot? • Did you set the "Customized Cooking" function 	<ul style="list-style-type: none"> • Remove foreign substances from the temperature sensor and the outer surface of the inner pot. (Refer to pages 15 - 16) • Cook after setting the customized cooking function as necessary. (Refer to page 27)
When cooking is not completed for a long time and "E03" is displayed	<ul style="list-style-type: none"> • Did you use the product for 220V (power)? 	<ul style="list-style-type: none"> • This is the mark that appears when cooking is not completed for a long time due to product malfunction (heater disconnection, heating failure, etc.). Turn off the power and contact the customer service center. • This product is for 120V only. Use the power properly.
When the reserved cooking time is not correct	<ul style="list-style-type: none"> • Is the current time correct? • Did you choose AM or PM according to the current time? • Did you select a reservation time longer than 13 hours? 	<ul style="list-style-type: none"> • If the current time is not set, cooking will not be completed at the reserved time. Set the current time. (Refer to page 22) • Please check the AM/PM status. • The maximum reservation time is 13 hours. (Refer to page 33)
When the rice smells bad right after cooking or during warming	<ul style="list-style-type: none"> • Did you clean up the product after cooking braised chicken or braised ribs? 	<ul style="list-style-type: none"> • Refer to page 17 and wipe the packing on the lid clean before using.
When the lid does not close	<ul style="list-style-type: none"> • Is the Lock/Unlock handle fully turned (○) "Unlocked" direction? • Is there rice or hot food in the inner pot? • Did you put the inner pot in the main body? 	<ul style="list-style-type: none"> • Turn the Lock/Unlock handle fully in the direction of "Unlocked" and close the lid. • Tilt the pressure weight and close the lid. • Turn the inner pot handle attached to the inner pot to the left or right to completely seat it on the main body.
"E_u:00" are shown on the LCD by turns	<ul style="list-style-type: none"> • There is a problem with the power of the micom. 	<ul style="list-style-type: none"> • Turn off the power and contact the customer service center.
"E_p:00" are shown on the LCD by turns	<ul style="list-style-type: none"> • There is a problem with the environmental sensor. 	<ul style="list-style-type: none"> • Turn off the power and contact the customer service center.
When "E_uF" sign shows up	<ul style="list-style-type: none"> • There is an error in the internal memory of the microcomputer. 	<ul style="list-style-type: none"> • Turn off the power and contact the customer service center.
When "H-F" mark is displayed during the warming or when you press Cook button or Warming/Reheating; or When "H-P_" mark is displayed during the cooking		<ul style="list-style-type: none"> • This is a function to check power or product abnormality. If this appears continuously, contact the customer service office.
When the rice is not cooked	<ul style="list-style-type: none"> • Did you press the Cook button? • Was there a power outage during cooking? 	<ul style="list-style-type: none"> • Press the Cook button once and check "E_:" sign on the display. • Refer to page 22 for the power outage compensation function.
When the rice is undercooked or dry; or When only the bottom rice is 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? • Was the rice old or dry? • Did you run the automatic cleaning function regularly? 	<ul style="list-style-type: none"> • Refer to pages 24 - 25 for proper use. • Add water about half a scale and cook. • Refer to page 26 for proper use.
When "E_L!" sign shows up	<ul style="list-style-type: none"> • There is a problem with the smart lock. 	<ul style="list-style-type: none"> • Turn off the power and contact the customer service center.
When "E_L?" sign shows up	<ul style="list-style-type: none"> • There is a problem with the smart lock. 	<ul style="list-style-type: none"> • Do not open the lid until the cooking is complete. • If you want to open the lid while the warming function is on or in standby, turn off the power and open the lid. • Please contact the customer service office.

Check Before Reporting a Malfunction

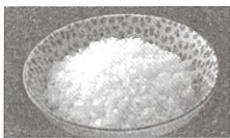
▼ If there is a problem with your cooker, please check the following before contacting the customer service office.

Case	Check points	Check points
When the beans (mixed grain / brown rice) are half-cooked	<ul style="list-style-type: none"> Are the beans (mixed grain / brown rice) too dry? 	<ul style="list-style-type: none"> Soak or boil beans (mixed grain / brown rice) and cook them in the Mixed Rice menu. Depending on the type of mixed grains, the rice may be half-cooked.
When the rice is too watery or stiff	<ul style="list-style-type: none"> Did you choose the menu correctly? Did you put proper amount of water? Did you open the lid before cooking was finished? 	<ul style="list-style-type: none"> Select the desired menu correctly. Adjust the water accurately. (Refer to pages 24 - 25) After the cooking completion sound is heard and the pressure is completely released, open the lid and mix the rice.
When the water overflows during cooking	<ul style="list-style-type: none"> Did you use the measuring cup for the rice? Did you put proper amount of water? Did you choose the menu correctly? 	<ul style="list-style-type: none"> Refer to pages 24 - 25 for proper use.
When you smell odors while warming	<ul style="list-style-type: none"> Did you close the lid? Did the power plug come out of the outlet while the warming function was operating? Did you keep the rice warm for more than 12 hours or keep too little rice warm? Did you keep warm with a rice paddle, cold rice, or other type of rice in the inner pot? 	<ul style="list-style-type: none"> Please close the lid completely. Always plug in the power plug during warming. Keep warming time within 12 hours. Do not heat a menu other than white rice and cold rice.
"E _ _", "E _ P", "E _ L" sign shows up	<ul style="list-style-type: none"> Displayed when there is a problem with the temperature sensor. 	<ul style="list-style-type: none"> Turn off the power and contact the customer service center.
When "E _ F" sign blinks	<ul style="list-style-type: none"> Displayed when there is a problem with the cooling fan. 	<ul style="list-style-type: none"> Turn off the power and contact the customer service center.
When the warming time end mark blinks during warming	<ul style="list-style-type: none"> Has 24 hours passed since you started keeping the rice warm? 	<ul style="list-style-type: none"> After 24 hours of warming, the warming time end mark is displayed in blinking to indicate that the warming has elapsed for a long time.
When the rice is cold or a lot of water is generated during warming	<ul style="list-style-type: none"> Did you set the warming function to sleep warming mode? 	<ul style="list-style-type: none"> If necessary, turn off or on the sleep warming mode and keep rice warm.
When "E d a" sign shows up	<ul style="list-style-type: none"> Did you ever press the Cook button in the state where warming was canceled (standby state) without turning the Lock/Unlock handle in the "Unlock" direction when the power was applied after cooking was completed? 	<ul style="list-style-type: none"> Turn the Lock/Unlock handle in the direction of "Unlock" and then turn it in the direction of "Lock".
When the power does not turn on after connecting the power cable	<ul style="list-style-type: none"> Is the standby power cut-off switch set to  (OFF)? 	<ul style="list-style-type: none"> Change the standby power cut-off switch from  (OFF) to  (ON).

COOKING GUIDE

WHITE RICE(High Pressure Menu) - 1 cup is equal to the capacity of the Measuring Cup in the cooker. (Water:180ml, Rice:150g)

:: Boiled Rice



Ingredients

Rice 2 cups(300g)
* 1 cup (180ml) is for one person.

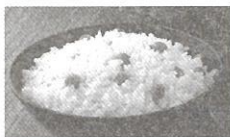
Recipe

- 1 Put clean-washed rice in the inner pot and pour water up to WHITE RICE water gradation 2.
- 2 Firstly, lock the cover, and select [WHITE RICE] in the menu, and then push the [HIGH PRESSURE COOK/SUPER TURBO] button.
- 3 Fluff the rice to loosen and serve.

Reference

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

:: Pea Rice



Ingredients

2 cups of rice(300g), 1/2 cup of pea(75g), 1 tablespoonful of sake, 1 teaspoonful of salt
* Boil pea before cooking.

Recipe

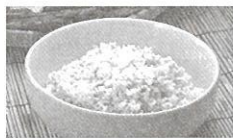
- 1 As for peas, add salt into them, wash them clean and extract water from them.
- 2 Put cleanly washed rice into inner pot, season them with sake and salt, and pour water up to WHITE RICE water gradation 2.
- 3 Place peas on top of them, press menu button after locking the lid, select [WHITE RICE], and press [HIGH PRESSURE COOK/SUPER TURBO] button.
- 4 When the cooker comes to Heat Preservation mode, mix the cooked grains properly.

Store peas as follows

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

MULTI GRAIN RICE(High Pressure Menu) - 1 cup is equal to the capacity of the Measuring Cup in the cooker. (Water:180ml, Rice:150g)

:: Boiled Barley



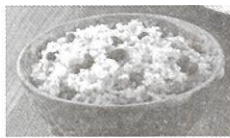
Ingredients

1 cups of white rice(150g), 1/2 cup of barley(75g)

Recipe

- 1 Prepare boiled barley with 1/2 cup of barley.
- 2 Wash rice clean, and after putting it in the pot along with boiled barley, pour water up to MULTI GRAIN RICE water gradation 1.5.
- 3 Lock the lid, press menu button, and after selecting [MULTI GRAIN RICE], press [HIGH PRESSURE COOK/SUPER TURBO].
- 4 Once the cooker comes to Heat Preservation mode, mix the cooked grains properly.

:: Five-grain Rice



Ingredients

Rice 1 cup(150g), millet 1/4cup(37g), glutinous rice 1/3cup(50g), red beans 1/4cup(37g), sorghum 1/4cup(37g) and salt 1 teaspoon

Recipe

- 1 Wash rice, glutinous rice, millet and sorghum clean and scoop them with a landing net.
- 2 Boil red beans on high heat, and then put only water in which red beans were boiled in another bowl.
- 3 Put rice, glutinous rice, millet and sorghum on a landing net into the inner pot and pour water in which red beans were boiled and water by MULTI GRAIN RICE water gradation 2.
- 4 Put the boiled red beans, and then lock the cover. After select [MULTI GRAIN RICE], press [HIGH PRESSURE COOK/SUPER TURBO].
- 5 Mix rice when cooking is finished.

Reference

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

MULTI GRAIN RICE(High Pressure Menu) - 1 cup is equal to the capacity of the Measuring Cup in the cooker. (Water:180ml, Rice:150g)

:: Quinoa



Ingredients

Rice 210g, Quinoa 90g

Recipe

- ① Wash rice and quinoa clean, put them in the Inner pot, and pour water up to MULTI GRAIN RICE water gradation 2.
- ② Lock the lid, press menu button, and after selecting [MULTI GRAIN RICE], press [HIGH PRESSURE COOK/SUPER TURBO].
- ③ Mix rice when cooking is finished.

:: Millet



Ingredients

Rice 210g, Millet 90g

Recipe

- ① Wash rice and Millet clean, put them in the Inner pot, and pour water up to MULTI GRAIN RICE water gradation 2.
- ② Lock the lid, press menu button, and after selecting [MULTI GRAIN RICE], Press [HIGH PRESSURE COOK/SUPER TURBO].
- ③ Mix rice when cooking is finished.

:: Pearld Farro



Ingredients

Rice 210g, Pearld Farro 90g

Recipe

- ① Wash rice and pearld farro clean, put them in the Inner pot, and pour water up to MULTI GRAIN RICE water gradation 2.
- ② Lock the lid, press menu button, and after selecting [MULTI GRAIN RICE], press [HIGH PRESSURE COOK/SUPER TURBO].
- ③ Mix rice when cooking is finished.

:: Hulled Barley



Ingredients

Rice 210g, Hulled Barley 90g

Recipe

- ① Wash rice and hulled barley clean, put them in the Inner pot, and pour water up to MULTI GRAIN RICE water gradation 2.
- ② Lock the lid, press menu button, and after selecting [MULTI GRAIN RICE], press [HIGH PRESSURE COOK/SUPER TURBO].
- ③ Mix rice when cooking is finished.

:: Kamut



Ingredients

Rice 240g, Kamut 60g

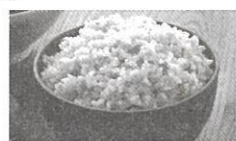
Recipe

- ① Wash rice and kamut clean, put them in the Inner pot, and pour water up to MULTI GRAIN RICE water gradation 2.
- ② Lock the lid, press menu button, and after selecting [MULTI GRAIN RICE], press [HIGH PRESSURE COOK/SUPER TURBO].
- ③ Mix rice when cooking is finished.

COOKING GUIDE

GABA RICE(High Pressure Menu) - 1 cup is equal to the capacity of the Measuring Cup in the cooker. (Water: 80ml, Rice:150g)

:: Fresh Germinated Brown Rice



Ingredients

Brown rice 2.5 cups(375g)

Recipe

- Put washed brown rice into the inner pot, and pour water up to GABA RICE water gradation 2.5.
- After locking the cover and choosing [GABA RICE] in the menu, push the button of [HIGH PRESSURE COOK/SUPER TURBO] button after setting up the time of germinated brown rice for 3 hours.
- Mix rice when cooking is finished.

Reference

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

:: Boiled Brown Rice with Red Beans



Ingredients

Brown rice 1 cup(150g), rice 1 cup(150g) and red beans 1/3 cup(50g)

Recipe

- Boil red beans until it become soft, but not to break the shape of red beans and separate it from water.
- Wash brown rice clean and put it in the inner pot. Put the boiled red beans after pouring water up to GABA RICE water gradation 2.
- After locking the cover and choosing [GABA RICE] in the menu, push the button of [HIGH PRESSURE COOK/SUPER TURBO] button after setting up the time of germinated brown rice for 0 hours.
- Mix rice when cooking is finished.

:: Green Tea Rice Blended with Chicken Chest flesh



Ingredients

2 cups of brown rice (300g), 3g of green tea leaf, 10g of green tea powder, 4 nuggets of Chicken breast flesh, a little bit of olive oil, a little bit of salt, a little bit of pepper, 5g of celery, a little bit of lime, a little bit of rosemary

Recipe

- Wash brown rice clean, put the brown rice into My Caldron along with 10g of green tea powder and 3g of green tea leaf, and pour water up to GABA RICE water gradation 2.
- Lock the lid, press menu button, and after selecting [GABA RICE] and setting Germinated Brown Rice Time to 3 hours, press [HIGH PRESSURE COOK/SUPER TURBO] button.
- Pickle chicken chest flesh in salt and pepper for 1 hour or so, put olive oil in the pan, and after frying the flesh in the pan, slice it thin.
- Prepare lime by slicing it in half moon shape, and prepare shredded celery.
- Mix the cooked rice and chicken in a large bowl. Add lime and celery on top.

10 Long Points of Green Tea

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

GABA RICE(High Pressure Menu) - 1 cup is equal to the capacity of the Measuring Cup in the cooker. (Water: 80ml, Rice:150g)

:: Mushroom Tian



Ingredients

2 cups of brown rice(300g), 20g of brown gravy sauce, a little bit of salt, 2 sheets of sesame leaves, 1/3 pieces of pumpkin, a pack of shimeji mushroom
 ※ Mushroom may be chosen as preferred in the family.

Recipe

- ① Wash brown rice clean, put it in the inner pot, and pour water up to GABA RICE water gradation 2.
- ② Lock the lid, press menu button, select [GABA RICE], and after setting germinated brown rice time to 3 hours, press [HIGH PRESSURE COOK/SUPER TURBO] button.
- ③ Chop pumpkin small, and fry them slightly after adding salt.
- ④ Mix mushroom with brown gravy sauce slightly.
- ⑤ When the rice cooker comes to Keep Warm mode, mix the cooked grains properly.
- ⑥ Put germinated brown rice in the mold, add fried pumpkin, and then after putting germinated brown rice again and evening it, take out from the mold.
- ⑦ Heap up mushroom mixed with brown gravy sauce, and place shredded sesame leaf.

:: Saessak Bibimbap(rice with sprout and vegetables)



Ingredients

2 cups of brown rice(300g) and some sprouts and vegetables
 Seasoning red pepper paste : Red pepper paste 1/2cup(75g), beef (crushed) 40g, sesame oil 1 tablespoon, honey 1 tablespoon and sugar 1 tablespoon, water 1/3cup(60ml)

Recipe

- ① Wash brown rice clean, put it into the inner pot and pour water up to GABA RICE water gradation 2.
- ② After locking the cover and choosing [GABA RICE] in the menu, push [HIGH PRESSURE COOK/SUPER TURBO] button after setting up the time of germinated GABA RICE for 3 hours.
- ③ Pour sesame oil in a pot and stir-fry the crushed beef. Stir-fry it a little more after stirring up it with red pepper paste and 1/3cup of water in order to be thick put sugar, honey and sesame oil.
- ④ Stir the rice when it's done cooking, put the prepared sprouts and vegetables on germinated brown rice.
- ⑤ Add the seasoning to your liking on top of the rice. Do not over stir the rice it may damage the form of the sprouted grain.

Reference

- Broccoli sprout : Prevention of cancer
- Chinese cabbage sprout : Good at stomach and improve constipation
- Turnip sprout : improve hepatitis and jaundice
- Cabbage sprout : include selenium preventing aging and cancer
- Daikon sprout : Lower heat and make the swelling subside
- Wheat sprout : purify blood

COOKING GUIDE

NON PRESSURE RICE(Non Pressure Menu)

▲ Non pressure Rice Cautions

- 1 cup is equal to the capacity of the Measuring Cup in the cooker. (Water:180ml, Rice:150g)
- Please do not exceed the designated capacity. This may cause the overflow.
- Please do not open the lid during cooking. The content may be scattered, which could cause burns.

:: Boiled Rice



Ingredients

Rice 2cups(300g)
* 1 cup (180ml) is for one person.

Recipe

- ① Put clean-washed rice in the inner pot and pour water up to NON P RICE water gradation 2.
- ② Close the lid and turn the handle to 'Non Pressure' mode.
- ③ After selecting [NON PRESSURE RICE], press [NON PRESSURE COOK/OPEN COOKING] button.
- ④ Mix rice when cooking is finished.

Reference

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

:: Sushi



Ingredients

2 cups of rice(300g), 1 piece of kelp (4cmx4cm), suitable amount of sashimi for sushi, 1T of wasabi
Rice vinegar : 100g of vinegar, 60g of sugar, 10g of salt, 1/2 of lemon

Recipe

- ① Put rinsed rice into an inner pot, pour water up to NON P RICE water gradation 2, and put 1 piece of kelp.
- ② Close the lid and turn the handle to "Non Pressure" mode.
- ③ After choosing [NON PRESSURE RICE] with menu button, and press [NON PRESSURE COOK/OPEN COOKING] button.
- ④ After cooking, remove the kelp, stir the rice, and put it to the bowl.
- ⑤ Put ingredients for white vinegar in the pot, boil it until sugar and salt are melted, and cool it down.
- ⑥ Put lemon on the white vinegar. (Lemon helps yield flavor, so it is optional.)
- ⑦ Mix the rice with white vinegar. Hold the rice scooper straightly when mixing, so that rice is not crushed. (The amount of white vinegar is optional.)
- ⑧ Put a cloth for a moment, so that rice and white vinegar can be mixed.
- ⑨ Dip your fingers into cold water, ball the right amount of rice together in your hand, and then put wasabi on it.
- ⑩ Lay fish fillets on top of it and shape it as sushi with hand.
- ⑪ Put hand-made sushi on the plate.

Reference

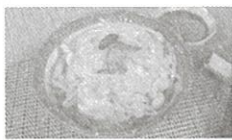
- Put white vinegar on hot rice and mix it. When the rice is cooled down, the white vinegar may not be mixed with rice grains.

:: VEGGIE RICE(Non Pressure Menu)

▲ Veggie Rice Cautions

- 1 cup is equal to the capacity of the Measuring Cup in the cooker. (Water:180ml, Rice:150g)
- Please do not exceed the designated capacity. This may cause the overflow.
- Please do not open the lid during cooking. The content may be scattered, which could cause burns.

:: Rice cooked with bean sprouts



Ingredients

2 cups of rice(300g), bean sprouts(100g)
Sauce : 4 tablespoons of soy sauce, 1/2 tablespoons of red chili powder, 2 teaspoon of sesame salt, 2 tablespoons of chopped green onion, 1/2 tablespoons of minced garlic, 1 teaspoon of sesame oil

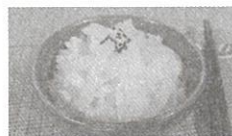
Recipe

- ① Boil the bean sprouts.
- ② Put the rinsed rice in an inner pot, pour water up to NON P RICE water gradation 2, and put bean sprouts.
- ③ Close the lid and turn the handle to 'Non Pressure' mode.
- ④ After selecting [NON PRESSURE RICE], press [NON PRESSURE COOK/OPEN COOKING] button.
- ⑤ After cooking, eat it with sauce.
- * Remove the bean pod, and then start cooking.

Follow these instructions to give your rice a crunchier texture

After 5 minutes of cooking, press the "Open Cooking" button. Follow the voice navigation by opening the lid. Next, place bean sprouts on the rice. Close the lid to continue cooking.

:: Rice with white radish



Ingredients

2 cups of rice(300g), radish(100g)
Sauce : 4 tablespoons of soy sauce, 1/2 tablespoons of red chili powder, 2 teaspoon of sesame salt, 2 tablespoons of chopped green onion, 1/2 tablespoons of minced garlic, 1 teaspoon of sesame oil

Recipe

- ① Cut white radish into strips.
- ② Put rinsed rice into an inner pot, pour water up to NON P RICE water gradation 2, and put the slices of white radish.
- ③ Close the lid and turn the handle to 'Non Pressure' mode.
- ④ After selecting [NON PRESSURE RICE], press [NON PRESSURE COOK/OPEN COOKING] button.
- ⑤ After cooking, eat it with sauce.

Follow these instructions to give your rice a crunchier texture

After 5 minutes of cooking, press the "Open Cooking" button. Follow the voice navigation by opening the lid. Next, place radish on the rice. Close the lid to continue cooking.

BABY FOOD(Non Pressure Menu)

⚠ BABY FOOD Cautions

- 1 cup is equal to the capacity of the Measuring Cup in the cooker. (Water:180ml, Rice:150g)
- Please do not exceed the designated capacity. This may cause the overflow.
- Please do not open the lid during cooking. The content may be scattered, which could cause burns.

:: Sweet Pumpkin Soup



※ End period of baby food(after 9-12 months)

Ingredients

Sweet pumpkin 100g, bread crumbs 1 tablespoons, water 1/3cup(60ml), some salt and some milk

Recipe

- ① After selecting well-ripened yellow sweet pumpkin, peel its skin and remove its seeds, then cut it into thin slices and rinse them with water.
- ② Place the recipe no. 1 with bread crumbs, 1 tablespoons of bread crumbs and 1/3cup(60ml) of water in the inner pot.
- ③ Close the lid and turn the handle to 'Non Pressure' mode.
- ④ Choose [BABY FOOD] in the menu button, push [NON PRESSURE COOK/OPEN COOKING] button after setting up the time of baby food for 30minutes.
- ⑤ After cooking is completed, mash up it with a rice paddle. When it is hot, mix it with milk.

:: Sweet Potato & Apple Porridge



※ End period of baby food(after 9-12 months)

Ingredients

Sweet potato 70g, apple 70g, water 1/3cup(60ml) and some honey

Recipe

- ① Peel the skins of apple and sweet potato and cut them into thin slices.
- ② Place the recipe no. 1 and with 1/3cup(60ml) of water in the inner pot.
- ③ Close the lid and turn the handle to 'Non Pressure' mode.
- ④ Choose [BABY FOOD] in the menu button, push [NON PRESSURE COOK/OPEN COOKING] button after setting up the time of baby food for 30 minutes.
- ⑤ After cooking is completed, mash up it with a rice paddle and mix it with some honey.

:: Steamed rice and tofu with vegetable



※ End period of baby food(after 9-12 months)

Ingredients

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

Recipe

- ① Mash tofu after removing water from it, chop carrot and young pumpkin into fine pieces.
- ② Mix egg and milk together.
- ③ Put rice, tofu, carrot, young pumpkin into the inner pot, pour the mixture of milk and egg, then mix it well.
- ④ Close the lid and turn the handle to 'Non Pressure' mode.
- ⑤ Select [BABY FOOD] in the menu button, push [NON PRESSURE COOK/OPEN COOKING] button after setting up the time of baby food for 30 minutes.
- ⑥ Mix it well with a spatula after Baby food is completed.

Follow these instructions to give your rice a crunchier texture

After 5 minutes of cooking, press the "Open Cooking" button. Follow the voice navigation by opening the lid. Next, place young pumpkin on the rice. Close the lid to continue cooking.

:: Soft rice with tuna and vegetable



※ End period of baby food(after 12 months)

Ingredients

50g of rice, 30g of tuna(can), 10g of bell pepper, 10g of carrot, 1/2 cup of water, butter, little bit of laver powder

Recipe

- ① Pour out oil from tuna, tear it up into little pieces with chopsticks.
- ② Finely chop bell pepper and carrot.
- ③ Mix rice, tuna, bell pepper, and carrot.
- ④ Spread butter on the bottom of inner pot, put ingredients of ③, and pour water.
- ⑤ Close the lid and turn the handle to 'Non Pressure' mode.
- ⑥ Select [BABY FOOD] in the menu button, push [NON PRESSURE COOK/OPEN COOKING] button after setting up the time of baby food for 30 minutes.
- ⑦ Mix it well with a spatula after Baby food is completed.

Follow these instructions to give your rice a crunchier texture

After 5 minutes of cooking, press the "Open Cooking" button. Follow the voice navigation by opening the lid. Next, place tuna and vegetable on the rice. Close the lid to continue cooking.

:: Vegetable Rice Gruel



※ End period of baby food(after 12 months)

Ingredients

Rice 0.5cup(75g), broccoli 30g, water 1.5cup(270ml) and some salt

Recipe

- ① After washing the rice clean and soaking the rice in water for 30 minutes, grind it with broccoli.
- ② Put step no.1 and 1.5cup of water in the inner pot.
- ③ Close the lid and turn the handle to 'Non Pressure' mode.
- ④ Choose [BABY FOOD] in menu button, push [NON PRESSURE COOK/OPEN COOKING] button after setting up the time of baby food to 40 minutes.

Reference

- The latter period of eating baby food (9-12 months old) : As the period when a baby can eat soft solid food, please feed the baby three times a day in designated time.
- End of eating baby food (older than 12 months) : As the baby is in the middle of transition period, please feed the baby various kinds of food to eat everything he/she is served.
- ※ Please feed the baby shellfish, shrimp, raw milk, honey, tomato or corn when he/she is older the 12 months because they might cause allergy.
 - ※ Please feed the baby with extra attention because allergic ingredients of baby food or period of eating might be different depending on the baby

COOKING GUIDE

BABY FOOD(Non Pressure Menu)

⚠ BABY FOOD Cautions

- 1 cup is equal to the capacity of the Measuring Cup in the cooker. (Water:180ml, Rice:150g)
- Please do not exceed the designated capacity. This may cause the overflow.
- Please do not open the lid during cooking. The content may be scattered, which could cause burns.

:: Oatmeal



Recipe

- ① Add steel cut oatmeal and water/milk into the inner pot. For precise measurement, please refer to the table below.
- ② Close the lid and turn the handle to 'Non Pressure' mode.
- ③ Choose [BABY FOOD] menu, and press [NON PRESSURE COOK/OPEN COOKING] button.
- ④ After cooking has been completed, stir well and enjoy.

▶ Serving size and cooking time can be selected according to taste.

Ingredients (Using Rice Measuring Cup)	0.5 person	1person
Steel Cut Oatmeal	0.5cup (32.5g)	1cup (65g)
Water	3/4cup (135ml)	1+1/2cup (270ml)
Cooking Time	10min	15min

Ingredients (Using Rice Measuring Cup)	0.5 person	1person
Steel Cut Oatmeal	0.5cup (32.5g)	1cup (65g)
Milk	1cup (180ml)	1+3/4cup (315ml)
Cooking Time	15min	20min

HIGH PRESSURE STEAM

▲ Steam Cautions

- 1 cup is equal to the capacity of the Measuring Cup in the cooker. (Water: 180ml, Rice: 150g)
- Please do not exceed the designated capacity. This may cause the overflow.
- Please do not open the lid during cooking. The content may be scattered, which could cause burns.

:: Steamed Dumpling



Ingredients

Dumplings 5EA

Recipe

- ① Pour 1/3 cups of water(60ml) into the inner pot.
- ② Put dumplings evenly in the inner pot.
- ③ Close the lid and turn the handle to 'High Pressure' mode.
- ④ Choose [HIGH PRESSURE STEAM] in the menu button, push [HIGH PRESSURE COOK/SUPER TURBO] button after setting up the time of high pressure steam for 20minutes.

:: Steak



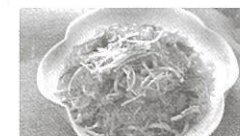
Ingredients

Beef (for steak) 100g, some steak sauce, some salt and some ground pepper

Recipe

- ① After scattering ground pepper and salt on beef to suit its taste, put the beef in the inner cauldron and pour 0.5 cup of water(90ml).
- ② Close the lid and turn the handle to 'High pressure' mode.
- ③ Choose [HIGH PRESSURE STEAM] in the menu button, push [HIGH PRESSURE COOK/SUPER TURBO] button after setting up the time of high pressure steam for 30minutes.
- ④ After cooking is completed, pour some steak sauce on the steak.

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



Ingredients

Cellophane 50g, paprika (green, red) each 30g, carrot 30g, onion 30g, some spinach, enoki mushroom 30g, fishcake 30g and cooking oil 1 tablespoons

Recipe

- ① After cutting paprika, onion, carrot and fish cake into thin slices, wash enoki mushroom clean, and blanch spinach in boiling water. Cut it after removing from water. (paprika and carrot: 2-3mm, onion and fishcake: 5mm)
- ② After soaking cellophane in lukewarm water for 20 minutes, wash it with cold water. (When cellophane is soaked for a long time, cellophane may be too soft or agglomerated. According to preference, soak cellophane for 10 minutes-30 minutes.)
- ③ After putting 1 tablespoons of cooking oil, 1/2 cup of water(90ml) and cellophane in the inner cauldron, put the prepared fish cake, carrot, onion and paprika together.
- ④ Close the lid and turn the handle to 'High pressure' mode.
- ⑤ Choose [HIGH PRESSURE STEAM] in the menu button, push [HIGH PRESSURE COOK/SUPER TURBO] button after setting up the time of high pressure steam for 20minutes.
- ⑥ After cooking is completed, put spinach blanched in boiled water and mix with soy sauce, sesame oil and sugar according to your preference. Scatter sesame seeds or ground sesame mixed with salt on the seasoned Japchae.

COOKING GUIDE

HIGH PRESSURE STEAM

▲ Steam Cautions

- 1 cup is equal to the capacity of the Measuring Cup in the cooker. (Water: 180ml, Rice: 150g)
- Please do not exceed the designated capacity. This may cause the overflow.
- Please do not open the lid during cooking. The content may be scattered, which could cause burns.

:: Potato



Ingredients

- Potato (less than 300g) 3-4EA
※ When sweet potato is large (more than 150g), cut it into two pieces.

Recipe

- ① Pour 1/2 cups of water(90ml) into the inner pot.
- ② Put potatoes into the inner pot.
- ③ Close the lid, turn the handle to 'High pressure' mode.
- ④ Choose [HIGH PRESSURE STEAM] in the menu button, push [HIGH PRESSURE COOK/SUPER TURBO] button after setting up the time of high pressure steam for 35minutes.
- ⑤ When cooking is completed, be careful with the hot potatoes.

How to keep potato

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

:: Tteokbokki (spicy and sweet rice cake)



Ingredients

- 200g of rice cake bars(soft), 2 pieces of fish cake, 1/4 onion, 1/4 green onion, 40g of carrot
* marinade : 2 tablespoons of red pepper paste, tablespoon of starch syrup, 1 tablespoon of sugar, 1 teaspoon of sesame salt, 1 teaspoon of soy sauce, 1/3 of anchovy water(60ml)

Recipe

- ① Wash out the rice cake bars with running water, and cut it into bite-size pieces.
- ② Cut fish cake into 4 sections, julienne carrot and onion, and slice green onion obliquely.
- ③ Mix the ingredients for marinade and prepare marinade separately.
- ④ Put the ingredients with marinade into the inner pot, and mix it well.
- ⑤ Close the lid, turn the handle to 'High pressure' mode.
- ⑥ Choose [HIGH PRESSURE STEAM] in the menu button, push [HIGH PRESSURE COOK/SUPER TURBO] button after setting up the time of high pressure steam for 20minutes.

:: Boiled egg



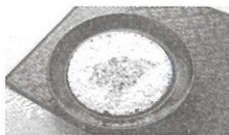
Ingredients

- 5 eggs, 2 cups of water(360ml), 1-2 drops of vinegar

Recipe

- ① Put egg, water, and vinegar into the inner pot.
- ② Close the lid, turn the handle to 'High pressure' mode.
- ③ Choose [HIGH PRESSURE STEAM] in the menu button, push [HIGH PRESSURE COOK/SUPER TURBO] button after setting up the time of high pressure steam for 20minutes.

:: Steamed egg



Ingredients

- 2 eggs, 1 cups of water or kelp water(180ml), 1 teaspoon of salted shrimps, pinch of salt, 10g of carrot, 10g of green onion

Recipe

- ① Place egg and water or kelp water together and mix it well.
- ② Finely chop carrot and the green part of green onion and it with ①.
- ③ Mince salted shrimps with little bit of water to make it soupy, mix it with ②, and season it with salt.
- ④ Close the lid, turn the handle to 'High pressure' mode.
- ⑤ Choose [HIGH PRESSURE STEAM] in the menu button, push [HIGH PRESSURE COOK/SUPER TURBO] button after setting up the time of high pressure steam for 20minutes.

HIGH PRESSURE STEAM

▲ Steam Cautions

- 1 cup is equal to the capacity of the Measuring Cup in the cooker. (Water: 180ml, Rice: 150g)
- Please do not exceed the designated capacity. This may cause the overflow.
- Please do not open the lid during cooking. The content may be scattered, which could cause burns.

:: Rice cake gratin



Ingredients

50g of rice cake for teokguk, 1 boiled egg, 1 sweet potato, 40g of mozzarella cheese, 1 slice of cheddar cheese, little bit of olive oil, 1/2 cup of white sauce(75g), little bit of parsley powder
 White sauce : Flour, 10g of butter, 100g of milk, pinch of salt and white pepper (Melt butter, add flour and stir it, add milk and boil it until it gets thick, and apply salt and white pepper for seasoning)

Recipe

- ① Wash the sweet potato with peel and cut it in a circular shape.
- ② Cut the boiled egg with a cutter, slice rice cake in warm water.
- ③ Spread olive oil on the inner pot evenly, pile up sweet potato, egg, and rice cake.
- ④ Spread white sauce on ③, put mozzarella cheese on top, cut cheddar cheese slice into 8 pieces and place it on top, and sprinkle parsley powder.
- ⑤ Close the lid, turn the handle to 'High pressure' mode.
- ⑥ Choose [HIGH PRESSURE STEAM] in the menu button, push [HIGH PRESSURE COOK/SUPER TURBO] button after setting up the time of high pressure steam for 20minutes.

:: Shrimp ketchup fried rice



Ingredients

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

Recipe

- ① Remove head and internal organs of shrimps, leave one joint at tail side and tail, peel off the skin, and wash it out with salt water.
- ② Slice green onion obliquely, and chop onion in a size that is smaller than shrimps.
- ③ Place shrimp, green onion, and onion with ketchup sauce, and mix it well.
- ④ Close the lid, turn the handle to 'High pressure' mode.
- ⑤ Choose [HIGH PRESSURE STEAM] in the menu button, push [HIGH PRESSURE COOK/SUPER TURBO] button after setting up the time of high pressure steam for 15minutes.
- ⑥ Mix it well with a spatula after multipurpose steam is completed.

:: Rice pizza



Ingredients

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

Recipe

- ① Peel off the skin of button mushroom and cut it in its shape, and tear a crabmeat stick into pieces.
- ② Cut sliced hams into squares, and remove water from the canned corn.
- ③ Place rice on the bottom of inner pot flatly.
- ④ Spread pizza sauce on the rice flatly using a spoon, and place topping ingredients on the top.
- ⑤ Place mozzarella cheese on ④.
- ⑥ Close the lid, turn the handle to 'High pressure' mode.
- ⑦ Choose [HIGH PRESSURE STEAM] in the menu button, push [HIGH PRESSURE COOK/SUPER TURBO] button after setting up the time of high pressure steam for 20minutes.

:: Butter chocolate cake



Ingredients

120g of butter, 60g of sugar, 2 eggs, 70g of pancake powder, 50g of chocolate

Recipe

- ① Leave butter on a room temperature until it gets soft then mix it with sugar on a round bowl.
- ② Add eggs into ①, mix it with a whisk until it gets soft.
- ③ Pour pancake powder into ② and mix it with spatula.
- ④ Mix chocolate with ③.
- ⑤ Close the lid, turn the handle to 'High pressure' mode.
- ⑥ Choose [HIGH PRESSURE STEAM] in the menu button, push [HIGH PRESSURE COOK/SUPER TURBO] button after setting up the time of high pressure steam for 45minutes.

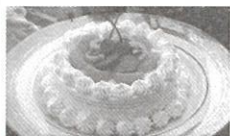
COOKING GUIDE

HIGH PRESSURE STEAM

▲ Steam Cautions

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:: Fresh Cream Cake



Ingredients

Flour(weak flour) 1/2 cup, 2 eggs, butter 1/2 tablespoon, milk 1/2 tablespoon, some vanilla perfume, 1/2 cup of sugar and some salt

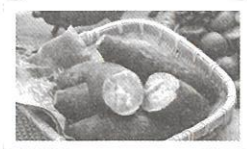
Whipping cream: 100cc of Fresh cream, 1/4 cup of sugar

※ Fruits : 1 Cherry, 3 strawberries, 1/4 can of tangerine, 1 kiwi

Recipe

- ① Put salt in flour and sieve it.
- ② Separate the yolk from an egg.
- ③ Put the white of an egg in a vessel and stir it in a fixed direction. When bubbles take place, put sugar by dividing it in several times. Stir up bubbles until they don't flow down when the vessel caves over.
- ④ Continue to stir while putting the yolk in ③ little by little and put some vanilla perfume.
- ⑤ When ④ becomes cream, mix with flour.
- ⑥ Mix boiled butter with milk.
- ⑦ After putting butter on the bottom and the side of the inner cauldron, pour cake dough into the inner cauldron.
- ⑧ Close the lid, turn the handle to high pressure mode.
- ⑨ Choose [HIGH PRESSURE STEAM] in the menu button, push [HIGH PRESSURE COOK/SUPER TURBO] button after setting up the time of high pressure steam for 40minutes.
- ⑩ Cool down the cooked sponge cake.
- ⑪ After pouring whipped cream in a vessel and making bubbles to be regarded to be thick, put powdered sugar (put sugar in a cutter and grind it.)
- ⑫ Apply cream on the cooled sponge cake.
- ⑬ Decorate it with different kinds of prepared fruit.

:: Sweet Potato



Ingredients

Sweet potato 3-4EA

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

Recipe

- ① Pour 1/2 cups of water(270ml) in the inner pot.
- ② Put sweet potato in the inner pot.
- ③ Close the lid, turn the handle to 'High pressure' mode.
- ④ Choose [HIGH PRESSURE STEAM] in the menu button, push [HIGH PRESSURE COOK/SUPER TURBO] button after setting up the time of high pressure steam for 35minutes.
- ⑤ When cooking is completed, be careful with the hot sweet potatoes.

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

:: Multi-flavor glutinous Rice



Ingredients

2 cups of glutinous rice(300g), 30g of raisin, 10 chestnuts, 7dates, 1tablespoonful of pine nut, 70g black sugar, 1/2 tablespoonful of thick soy, 2 tablespoonful of sesame oil, a little bit of salt, 1/2 tablespoonful of cinnamon powder

Recipe

- ① Wash glutinous rice clean, and soak it in water sufficiently for 1 hour or longer.
- ② Prepare chestnuts and dates by cutting them to proper size. (However, remove the husks and seeds of chestnuts and dates.)
- ③ Add black sugar, sesame oil, cinnamon powder and a little bit of salt into the previously soaked glutinous rice and mix them properly.
- ④ Put all the ingredients including ③ into the inner pot, and then stir all evenly after pouring water into the pot until the level 3.
- ⑤ Close the lid, turn the handle to 'High pressure' mode.
- ⑥ Choose [HIGH PRESSURE STEAM] in the menu button, push [HIGH PRESSURE COOK/SUPER TURBO] button after setting up the time of high pressure steam for 35minutes.