

MULTI-FUNCTION ELECTRIC
TWIN PRESSURE
RICE COOKER

OPERATING INSTRUCTIONS

CRP-RT0609F
1.08L(1~6Persons)

CUCKOO



CUCKOOELECTRONICS CO.,LTD.

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IMPORTANT SAFEGUARDS

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

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

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

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

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

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

HOW TO USE EXTENSION CORD / COMMENT UTILISER UNE RALLONGE

Note:

- A. A short power-supply cord (or 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).

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

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

If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way

Please, keep this safety feature.

Remarque:

- A. Un cordon d'alimentation court (ou détachable) vous est fourni pour réduire le risque de blessure personnelle en vous empêtrant 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 / 제품규격 / 规格 / ESPECIFICACIONES / SPÉCIFICATIONS

Model name/型号名称/Modelo/모델명		CRP-RT0609F
Power supply/电源/Alimentación eléctrica/전원		AC120V, 60Hz
Power consumption/功耗/Consumo de energía/소비전력		880W
Cooking Capacity	Glutinous Rice	0.18 ~ 1.08L (1~6cups)
	HIGH HEAT GLUTIN. RICE	
	Mixed Rice	0.36 ~ 0.72L (2~4cups)
	HIGH HEAT MIXED. RICE	
	GABA RICE	0.36 ~ 0.72L (2~4cups)
	HIGH HEAT GABA RICE	
	Turbo Glutinous Rice	
	Scorched Rice	0.36~0.72L (2~4cups)
Thick Porridge / Thin Porridge		0.18 ~ 0.27L (1~1.5cups) / 0.09 ~ 0.18L (0.5~1cups)
Power cord length/电源线长度/Longitud del cable eléctrico/전원코드길이		1.3m
Pressure/压力/Presión/사용압력		78.4KPa(0.8kg/cm²)
Weight/重量/Peso/중량		5.5kg
Dimension/尺寸/Dimensiones/치수	Width/宽度/Anchura/폭	267mm
	Length/长度/Longitud/길이	356mm
	Height/高度/Altura/높이	264mm

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. 604 544 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 pressure weight with your hand or face.

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

Do not use the cooker near hot places such as stove, and avoid direct sunlight.

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

Do not alter, reassemble, disassemble or repair.

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

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

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

Please pay careful attention against water and chemicals.

- It can cause an electric shock or fire.

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

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

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

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

Do not clean the product with water or any liquid types.

- 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 other pots and do not use without inner pot.

- It can cause an electric shock or fire.

Do not use the cooker without inner pot.

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

Do not press the clamp knob button or turn the lock/unlock handle to "NONE PRESSURE" while cooking.

- If the appliance is opened by force, it can cause burns and an explosion.
- Use the lock/unlock handle after the steam is completely exhausted.

Turn the Lock/Unlock handle to "HIGH PRESSURE" position and do not close the lid with the inner pot inside the machine.

- Deformation or damage of the lock and inner pot can cause steam leakage or explosion.

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

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

Keep the cooker out of reach of children.

- It can cause burns, electric shock or injury.

Don't spray or put any insecticides or chemicals.

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

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

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

Do not open the LID during heating and cooking.

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

Do not bend, tie or pull the power cord.

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

Do not over unplug and plug the power cord excessively.

- It can cause fire, electric shock or injury.

Be careful that both the plug and power cord are not to be bit by animals, or pierced by sharp metal materials.

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

Remove external substances on plug with a clean cloth.

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



SAFETY PRECAUTIONS

Warning

Remember

Do not use on a rice container or a shelf.

- Do not place the power cord between furnitures. It can cause an electric shock resulting in fire.
- When the rice cooker is on the furniture, be cautious of steam release. It can damage the furniture, cause fire, and/or electric shock.

Do not place 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.

Caution

Remember

Turn the lock/unlock handle to "HIGH PRESSURE" when the appliance is unplugged.

- The internal pressure due to heated rice or Inner Pot can cause deformation or damage, if the lock/unlock handle is not in "Locked" position.
- Make sure to lock the lock/unlock handle during cooking and warming with high pressure.

Wipe off any excessive water on the cooker after cooking.

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

Please contact the dealer or service center when the unit is not working properly.

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

- Please start cooking rice using the indicated amount of 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.

When cooking food with bones, such as braised short ribs, please season the meat on a different plate.

- The coating of the Inner Pot may wear away.
- If the coating of the inner pot gets scratched or wears away by customers' mistake, you have to pay for the repair even during the free repair service period.

Caution

Do not

Don't use the inner pot for various purposes.

- It can cause deformation of the inner pot.
- The content of the inner pot might be spilled.

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.

Recommended type of scrubber to clean the inner pot (inside, outside)

Available	Unavailable
Cotton scrubber, sponge, scrubber, extra-fine type, net scrubber	Blue green scrubber (abrasive type), steel stainless scrubber, other metallic scrubber

- If you use the unavailable scrubber, the coating of the inner pot may wear away.
- If the coating of the inner pot gets scratched or wears away by customers' mistake, you have to pay for the repair even during the free repair service period.

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 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 product malfunction.
- Do not cook over capacity stated for cooking of chicken soup and congee.

Do not use the cooker near magnetic field.

- It can cause burns or breakdown.

Do not drop the cooker.

- It can cause a safety problem.

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 the power cord with wet hands.

- It can cause an electric shock.

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

- Electric short might cause fire.

Please clean the body and other parts after cooking.

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

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 it is possible, use warming function for white rice ONLY.

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

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

Please rinse rice and place it in another plate and do not knock on the inner pot to brush off the remaining rice in the plate.

- If the coating of the inner pot gets scratched or wears away by customers' mistake, you have to pay for the repair even during the free repair service period.

After cooking, do not try to open the lid until the steam is fully released.

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

Do not put rice on a plate using metallic spoon or rice scoop instead of plastic or wooden rice scoop.

- It can cause damage to the surface of the inner pot and the coating can wear away.
- If the coating of the inner pot gets scratched or wears away by customers' mistake, you have to pay for the repair even during the free repair service period.

Do not touch the inner pot, inside of the cooker, heat plate and pressure weight during or after cooking or warming.

- It can cause burns or scalding.
- If the pressure weight gets tilted, released steam can cause burns.

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.

Use AC 120V only.

- It can cause electric shock and fire.
- It can cause malfunctions.

Use the product on flat surfaces. 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.

Do not exceed the designated amount while cooking.

- If you exceed the amount of food that is designated in the recipe, it can cause overflow because of pressure weight and soft steam cap

Please use the cooker for original purposes.

- It can cause the malfunction or smell.

Please pull out the plug when not in use.

- It can cause electric shocks or fire.



NAME OF EACH PART

Name of each part



Accessories



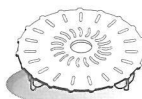
Manual & Cooking Guide



Rice Scoop



Rice Measuring Cup

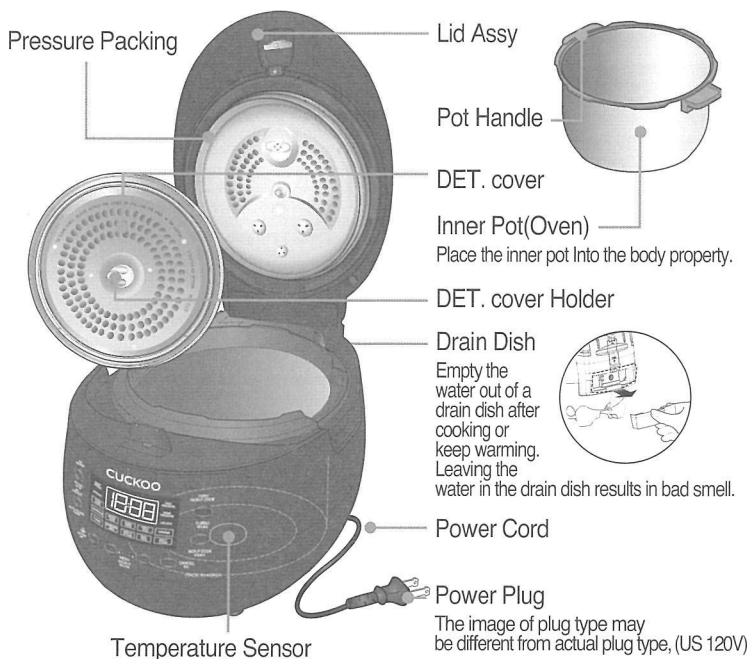


Steam Plate



Cleaning Pin
(Attached on the bottom of the unit)

Name of each part





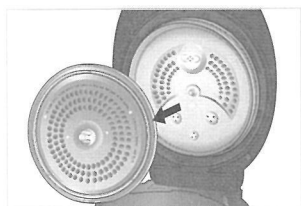
HOW TO CLEAN

Detachable cover & Pressure packing

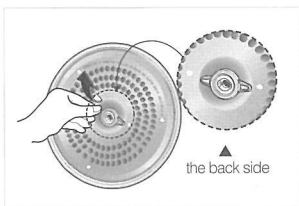
After cleaning detachable cover, put it back on the lid

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

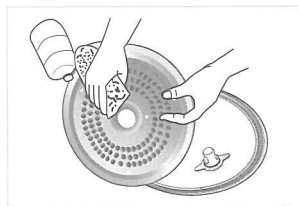
- Clean the detachable cover to prevent odor.
- Clean the body and cover with a dry towel. Do not use bentol while using the rice cooker. Starch may be remain, however there is no health risks.
- Do not put materials like screws into holes on the detachable cover. Check the back cover and front cover.



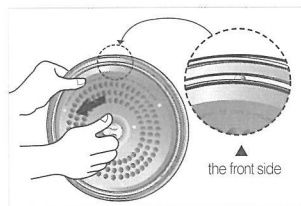
① If you pull out the detachable cover, indicated by the arrow, it can be easily separated.



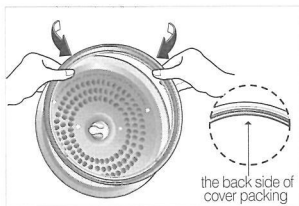
② When cleaning the detachable cover, hold and pull out the both sides of the cover, then separate the handle and the rubber packing.



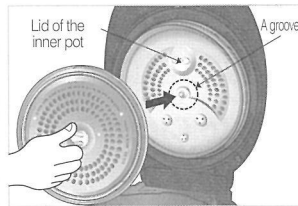
③ Frequently clean the cover with a sponge using with a neutral detergent.



④ Please put the detachable cover.

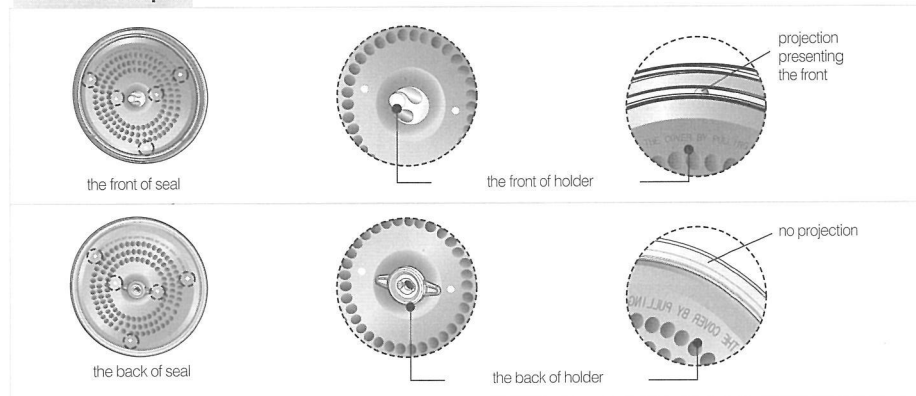


⑤ When you put rubber packing back into the detachable cover, hold rubber packing by two side and put in the edge of the detachable cover first by turning it.



⑥ Put back the pressure cover by pressing the cover handle after fitting the handle into the groove indicated.

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

INNER POT



Wipe the inner, upper, and outer parts of the inner pot of any alien substance.

OVEN PACKING



Wipe the lid with a damp cloth. Be careful when cleaning the lid plate

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.

MAIN UNIT



Wipe the main unit with a damp cloth.

LID



If there is rice water left on the lid, please wipe it off with a wet towel. The center of the lid is made out of metal so beware when cleaning.

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.

CONTROL



In case the cauldron is stained with cooked rice broth or foreign matter, wipe the cauldron with a damp dishcloth. Using a rough scouring pad, brush, or etc. may damage cauldron surface. If the buttons are not functioning correctly, please contact our customer care service.

LID OPEN BUTTON



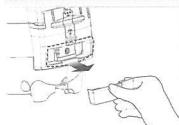
Before or after use, please wipe around the Lid Open button and remove rice water or any other foreign substances using a wet towel. Before or after use, if the Lid Open button does not work, please contact customer service.

※ Caution

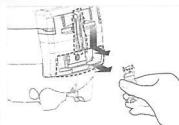
Do not clean the inner pot with any sharp cutlery inside (fork, spoon, chopsticks, etc.).

- The coating of the inner pot may peel off.

How to Clean Drain Dish



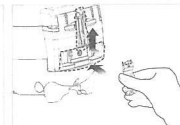
1 Separate the drain dish.



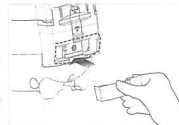
2 Separate the drain dish cap by pushing it down.



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



4 Securely put in the drain dish cap after cleaning.

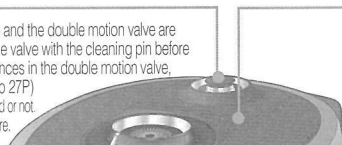


5 Insert the drain dish cap firmly by pressing it in direction of the arrow.

How to clean the Pressure Weight nozzle

Pressure Weight/ Double motion valve

The cooker might not function properly if the steam valve and the double motion valve are clogged, be sure to remove any foreign substances in the valve with the cleaning pin before and after cooking. In order to remove any foreign substances in the double motion valve, please regularly use the Automatic Sterilization. (refer to 27P)
Please regularly check if the hole of steam exhaust outlet is clogged or not.
※ The appearance of the Pressure Weight may differ from the picture.



Cleaning Soft Steam Cap

Separate the cap and wash it with a sponge and neutral detergent. Wipe out any remaining water or moisture on the lid with a cloth.

< How to clean the Pressure Weight and Steam Valve >



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



2 Puncture the clogged valve hole with the cleaning pin (Attached on the bottom on the unit).

※ Never use the cleaning pin for any other uses and do not attempt to poke any other pieces of the cooker with the cleaning pin. They are safety device.



3 Reassemble the Pressure Weight by turning it clockwise.

4 When the Pressure Weight is properly reassembled, it will revolve freely.

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





HOW TO CLEAN

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.

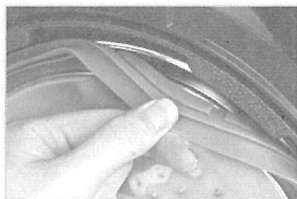
How to install the Double Motion Packing (Pressure Packing)

- 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.

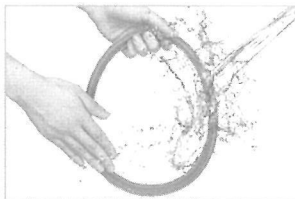
1 How to remove and clean the pressure packing



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



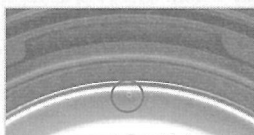
② To remove the pressure packing, hold it as shown in the picture above and pull it out.



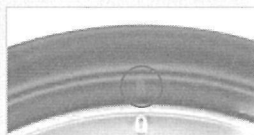
③ After hand washing it with a neutral cleaning liquid and a sponge, wipe it clean with a well wrung dish cloth.

2 How to reassemble the pressure packing

► Figure.1

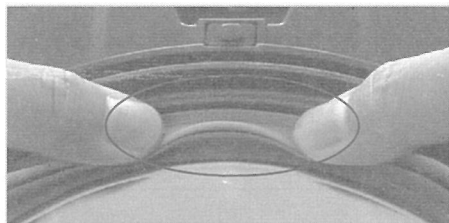


Standard notches on the Inner Pot lid.

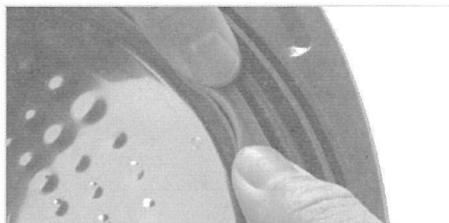


Standard points on the pressure packing.

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



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



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



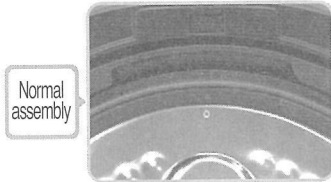
HOW TO CLEAN

3 How to double check whether the packing is well assembled



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

① Visual inspection



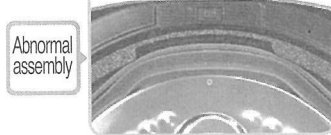
Normal
assembly

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

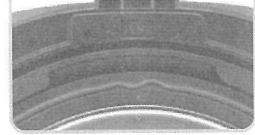
(look for parts sticking out of the inner)

(look for parts sticking out of outer rim)

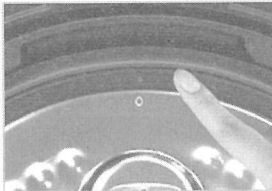
(look for parts sticking out of damaged parts)



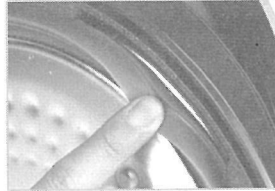
Abnormal
assembly



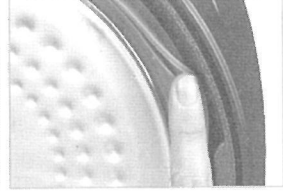
② Physical inspection



• 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.

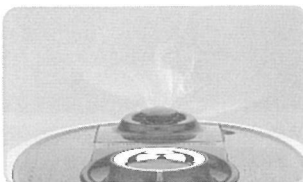


• Check if the pressure packing is thoroughly put into the groove by pushing the inside of the rim packing with a finger around the entire circumference as shown in the picture.

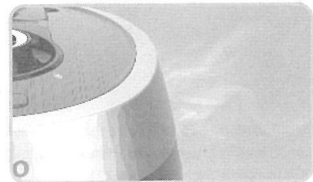
③ Water boiling test

- Pour water in the Inner Pot up to water level 2 (for "Rice") and press the Menu/Selection button to select the self-cleaning mode. Then push the HIGH P 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 lid. By doing so, you can easily check where the steam leakage is.

Normal
assembly



Abnormal
assembly



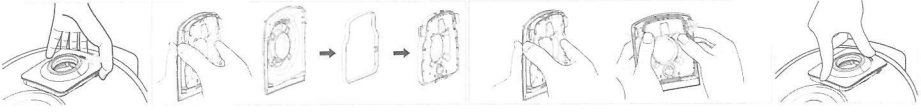
• If you still have a problem with reassembling the packing, please contact our Customer Service.



HOW TO CLEAN

How to clean the soft steam cap

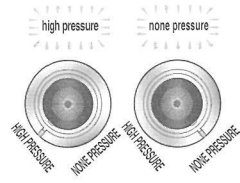
* Do not touch the surface of the soft steam cap right after cooking. You can get burned.



- ❶ Pull off the soft steam cap as shown in the image above by grasping the dented part with your fingers and pulling to the side while lifting gently.
- ❷ Disassemble the hook on the front by pressing in the direction of the arrow and wash it with a sponge and neutral detergent. After cleaning, please assemble the parts in order.
* 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 "NONE 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 "NONE PRESSURE" you can choose to cook without pressure or select cooking. Then "NONE PRESSURE" signal is displayed on the Display.
 - If "HIGH PRESSURE" or "NONE 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 "NONE 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 "NONE 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 "NONE PRESSURE" when opening and closing the lid.

How to use the handle

Do not try to close the LID by force. It can damage your cooker and cause problems.



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

Warm/Reheat button

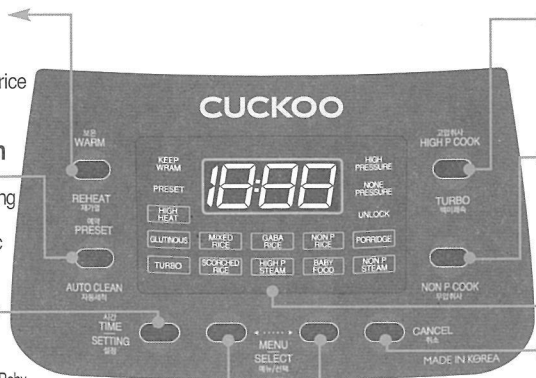
Use for warming or reheating the cooked rice before eating.

Preset/Auto Clean button

Use it to preset the cooking time you want.
When you use automatic steam cleaning function.

Time/Setting button

Used to set GABA Rice, High Pressure Steam, Porridge, Baby Food, Non Pressure Steam cooking time.
Used to modify the Preset time.
Used to set voice volume and voice setting.
Used to set keep warm temperature, customize individual keep warm preference, customize individual cooking preference.
Used to set 'Nurungji (crispy rice)'.



HIGH Pressure Cook/Turbo button

Used to start high-pressure cooking and high-pressure cooking

NON Pressure Cook button

Used to start non-pressure cooking and non-pressure cooking

Display

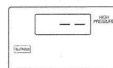
Cancel button

This function is used to cancel a selection or release remaining steam in the inner pot. (Keep pressing the Cancel button for 2 seconds for safety reason if you want to cancel while cooking.)

Menu/Select button

Used to select Glutinous, High Heat Glutinous, Mixed Rice, High Heat Mixed Rice, GABA Rice, High Heat GABA Rice, Turbo Glutinous, Scorched Rice, High Pressure Steam, Non Pressure Rice, Porridge, Baby food, Non Pressure Steam.
Used to change the function selected by the Time/Setting button.

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



< Screen on standby >

Error Code and Possible Cause

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

	When the inner pot is not placed into the unit.
	Problem on temperature sensor. ("E_x" mark, "E_P" mark, "E_x" mark blink.) Inquire with customer service.
	When pressing the 'High Pressure Cook/Turbo' and 'Warm/Reheat' and 'Preset/Auto Clean' and 'Menu/Select' button, while the lid handle is in incorrect pressure mode. Turn the lid handle "High Pressure" or "Non Pressure".
	When boiling only water and When the product fails. Please contact Customer Service center.
	It appears on the display when you press 'High Pressure Cook' or 'Preset/Auto Clean' button again, or if the high pressure 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". If the problem persists, contact the customer service center.
	Problem on environment sensor. Please contact Customer Service center.
	Problem on micom memory. Please contact Customer Service center.



HOW TO SELECT HIGH PRESSURE MODE OR NON PRESSURE MODE

Select high pressure mode

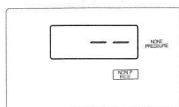
Turn the Lock/Unlock Handle to "High pressure ☐."

- ▶ When the Lock/Unlock handle turns into orange color, and "High Pressure" is displayed on the Display, high pressure mode is turned on.
- ▶ You can only select high pressure menu in high pressure mode.
- ▶ High Pressure menu: Glutinous, High Heat Glutinous, Mixed Rice, High Heat Mixed Rice, GABA Rice, High Heat GABA Rice, Turbo Glutinous, Scorched Rice, High Pressure Steam

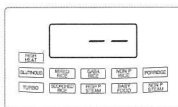
1 Please turn Lock/Unlock handle from "Non pressure" to "High pressure" if you want to change from non pressure mode to high pressure mode.

- ▶ If it is changed to high pressure mode, only high pressure mode flickers for 3 seconds, and then the saved high pressure menu is turned on.
- ▶ Voice, saying "It is high pressure mode. Please select the high pressure menu." comes out.
- ▶ Light of the Lock/Unlock handle is changed into orange color.

< Screen on standby (Non pressure mode) >

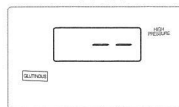


When changing into high pressure mode



Flickering for 3 seconds

< Screen on standby (High pressure mode) >



Select non pressure mode

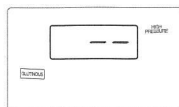
Turn the Lock/Unlock Handle to "☐ Non Pressure."

- ▶ When the Lock/Unlock handle turns into blue color, and "Non Pressure" is displayed on the Display, non pressure mode is turned on.
- ▶ You can only select non pressure menu in non pressure mode.
- ▶ Non Pressure menu: Non Pressure Rice, Porridge, Baby food, Non Pressure Steam

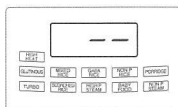
1 Please turn Lock/Unlock handle from "High pressure" to "Non pressure" if you want to change from high pressure mode to non pressure mode.

- ▶ If it is changed to non pressure mode, only non pressure mode flickers for 3 seconds, and then the saved non pressure menu is turned on.
- ▶ Voice, saying "It is non pressure mode. Please select the non pressure menu." comes out.
- ▶ Light of the Lock/Unlock handle is changed into blue color.

< Screen on standby (High pressure mode) >

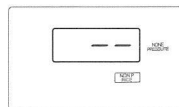


When changing into Non pressure mode



Flickering for 3 seconds

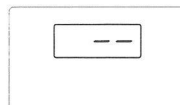
< Screen on standby (Non pressure mode) >



2 Make sure to close the lid and turn the Lock/Unlock handle to "high pressure" or "none pressure" while cooking. You cannot select menu if the pressure mode is not correctly selected.

- ▶ At the time of button input, the voice "Turn the handle to the desired pressure position." is output.
- ▶ When the Menu / Select button is input, a voice comes out saying "Turn the Cover Handle to High Pressure mode or Non Pressure mode, and select the menu."
- ▶ Please turn the handle in a correct way, and select high pressure mode or non pressure mode.

< Mid position of the Lock/Unlock handle >



⚠ Cautions

When cooking in no pressure mode, please cook the designated capacity of food.

When cooking, please do not exceed the designated capacity of food.

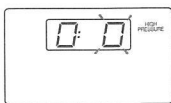
- If you exceed the capacity designated in the cooking guide, the Pressure Weight and Cleaning Soft Steam Cap lead to the overflow of food.
- Please follow the designated cooking guide.
- Never open the lid when cooking in non pressure mode.



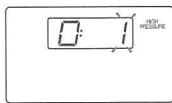
HOW TO SET OR CANCEL VOICE GUIDE FUNCTION

Voice Setting

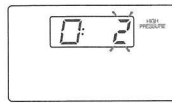
You may select your preferred voice among, 'Korean, English and Chinese.' The default is Korean.



Example) When set to Korean voice



Example) When set to English voice



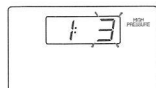
Example) When set to Chinese voice



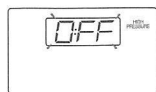
1. Press 'Time/Setting' button once. 'Time/Setting' button needs to be pressed for over 2 second at the first time. (If you press 'CANCEL' or do not operate for 7 seconds, setting will be cancelled and you will go back to the standby mode.)
2. After setting voice with 'Menu / Select' button, Korean, English or Chinese, and press 'High P Cook' or 'Warm' button.

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

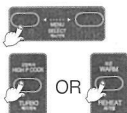
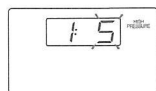
'Time/Setting' button needs to be pressed for over 1 second at the first time.



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



If set value became 'OFF' by pressing Menu / Select button, voice guide function is off.



Press button to set '5', that is the maximum volume sound.
▶ After setting desired volume, press 'High P Cook' or 'Warm' button to store.

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.

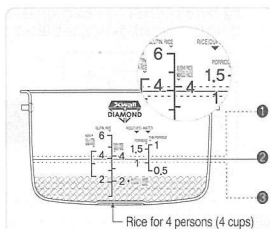


BEFORE COOKING RICE

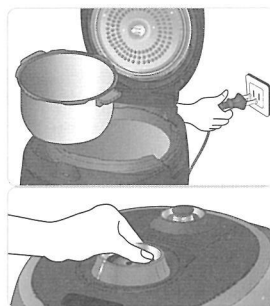
- 1 Clean the inner pot and remove any moisture.
 - ▶ Clean the inner pot with a dishcloth.
 - ▶ Using a rough sponge may cause damage to the inner pot.
- 2 Measure the rice with a measuring cup.
 - ▶ A full cup of rice of measuring cup is equal to one person serving. (Example: 3 persons for 3 cups, 6 persons for 6 cups)
- 3 Wash the rice with another container until the water becomes clear. (We recommend not to use inner pot for washing grains)
- 4 Put rinsed rice into the inner pot.
- 5 According to menu, adjust the water amount.
 - ▶ For measuring, place the inner pot on a leveled surface and adjust the amount of water.
 - ▶ The marked line of the inner pot indicates water level when putting the rice and water into inner pot together.
 - ▶ About water scale
 - Glutinous Rice, High heat Glutinous Rice, Turbo Glutinous Rice, Scorched Rice: Adjust water level to the water scale for 'Glutin. Rice'. Glutinous Rice and High heat Glutinous Rice can be cooked to max 6 servings. Turbo Glutinous Rice, Scorched Rice to max 4 servings.
 - Mixed Rice, High heat Mixed Rice: Adjust water level to the water scale for 'Mixed Rice'. Mixed Rice and High heat Mixed Rice can be cooked to max 4 servings.
 - Non pressure Glutinous rice: Adjust water level to the water scale for 'NON P Glutin.' Non pressure Glutinous rice can be cooked to max 4 servings.
 - GABA Rice, High heat GABA Rice: Adjust water level to the water scale for 'GABA Rice'. GABA Rice and High heat GABA Rice can be cooked to max 4 servings.
 - Porridge(Thick): Adjust water level to the water scale for 'Porridge'. Porridge(Thick) can be cooked to max 1.5 servings.
 - Porridge(Thin): Adjust water level to the water scale for 'Thin Porridge'. Porridge(Thin) can be cooked to max 1 servings.

- ※ Cook in grains menu, hard grains like red-bean can be half-cooked depending on the type of cereal.
- ※ This model does not support sushi menu.

- 6 Please plug the power cord before inserting inner pot in the rice cooker. Put the inner pot correctly.
 - ▶ If there is any external substance on the temperature sensor or the bottom of the inner pot, wipe it off before putting the pot into the main unit.
 - ▶ Lid will not close if the inner pot is not placed correctly in the main body (Place the inner pot to the corresponding parts of the main body)
- 7 Close the lid and turn the lock/unlock handle to the "High pressure" or "None pressure" position.
 - ▶ When the Lock/Unlock handle turns into orange color, and "High Pressure" is displayed on the Display, high pressure mode is turned on. When the Lock/Unlock handle turns into blue color, and "Non Pressure" is displayed on the Display, no pressure mode is turned on.
 - ▶ When you press 'NON P COOK' button in high pressure mode and when you press 'HIGH P COOK' button in no pressure mode, the warning sound rings and "E01" signal is displayed, and cooking is not available.
 - ▶ Cooking is available only when you press 'HIGH P COOK' button in high pressure mode and when you press 'NON P COOK' button in no pressure mode.
 - ※ During warming, please cancel warming by pressing 'cancel' button, and then select the function.
 - ▶ If "E do" appears on the display, please turn the Lock/Unlock handle to "non pressure," and turn the button again to "high pressure." Then the machine will work properly. (Function to check whether the lid is completely and properly being closed.
 - ※ If you turned the Lock/Unlock handle to "non pressure" for more than one time after cooking, that is not the case.



- 1 To cook sticky rice or old rice: Pour more water than the required water level
- 2 Glutinous Rice for 4 persons (4 cups) : Set the water to scale 4 of "Glutin. Rice"
- 3 For overcooked rice : pour less water than the measured scale
- 4 When rice is half-cooked or firm: It happens because of the kind of the rice or the degree of dryness. In this case, please add 1-10% of the water.





HOW TO COOK

1 Turn the handle to the desired pressure position.

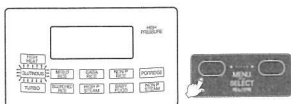
- Please mount detachable cover.
- Please keep "Pressure weight" horizontal.
- You cannot select menu if the pressure mode is not correctly selected.
- If the Lock/Unlock handle is on high pressure mode, only high pressure menu is selected, and if it is on non pressure mode, only non pressure menu is selected.

<High Pressure mode>

- Each time Select button is pressed, the selection switches in the sequential order, Glutinous → High Heat Glutinous → Mixed Rice → High Heat Mixed Rice → GABA Rice → High Heat GABA Rice → Turbo Glutinous → Scorched Rice → High Pressure Steam.

<Non Pressure mode>

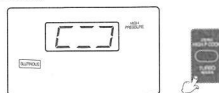
- Each time Select button is pressed, the selection switches in the sequential order, Non Pressure Rice → Porridge → Baby food → Non Pressure Steam.
- If the button is pressed repeatedly, the menu switches continuously in sequential order.
- In the cases of Glutinous, High Heat Glutinous, Mixed Rice, High Heat Mixed Rice, GABA Rice, High Heat GABA Rice and Non Pressure Rice, the menu remains memorized once each cooking is completed, so for continuous use of the same menu, no selection of menu is required.



ex) In case of selecting Glutinous.
 ▶ You can hear a voice, Glutinous.

2 Start cooking by pressing 'High Pressure Cook/Turbo' or 'Non Pressure Cook' button.

- Before cooking, if you want to select high pressure menu, please turn the Lock/Unlock handle to "High pressure" and press "High Pressure Cook/Turbo" button. If you want to select no pressure menu, please turn the Lock/Unlock handle to "Non pressure" and press "Non Pressure Cook" button.
- If you select high pressure menu and press "Non Pressure Cook" button, warning sound rings, E01 signal appears on the display, and voice, saying "It is High pressure menu." Please press "High Pressure Cook/Turbo" button, comes out. If you select Non pressure menu and press "High Pressure Cook/Turbo" button, warning sound rings, E01 signal appears on the display, and voice, saying "It is Non pressure menu." Please press "Non Pressure Cook" button, comes out.
- Then press the "PRESSURE COOK" button, and sound "Starting the Glutinous Rice."
- If you did not turn the Lock/Unlock handle to "High pressure" or "Non pressure" and if you pressed "High pressure cook/Turbo" button or "Non Pressure Cook" button, warning sound rings and E01 signal appears on the display, and then voice, saying "Please turn the Lock/Unlock handle to pressure mode," comes out and the machine does not work.
- Time for cooking may vary according to cooking capacity, temperature of water and cooking conditions.

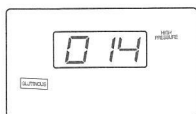


ex) When cooking glutinous rice in high pressure mode.

3 Steaming (ex: Glutinous)

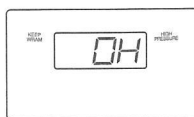
- The cooktime remaining on the display is shown from cooking thoroughly. The cook time is different according to the menu.
- Be careful not to burn yourself from the automatic steam outlet.

ex) In case of 14minutes left.



4 The end of cooking

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



Cooking time for each menu

Menu	Glutinous (man menu)	High Heat Glutinous	Mixed Rice	High Heat Mixed Rice	GABA Rice	High Heat GABA Rice	Turbo Glutinous	Scorched Rice	Non Pressure Rice	Porridge (Thick)	Porridge (Thin)	Baby food	Non Pressure Steam	High Pressure Steam	Auto Clean	
Class																
Cooking Capacity	2servings-6servings	2servings-6servings	2servings-4servings	2servings-4servings	2servings-4servings	2servings-4servings	2servings-4servings	2servings-4servings	2servings-4servings	1cup-1.5cup	0.5cup-1cup				Hour water up to the line Auto Clean	
Cooking time	About 28min-36min	About 30min-38min	About 40min-45min	About 43min-48min	About 45min-53min	About 53min-61min	About 18min-23min	About 37min-40min	About 46min-53min	About 50min-60min	About 55min-70min				See detailed guide to cooking by the menus.	About 24min

* After cooking multi cook etc, the smell may permeate into the unit, use the Unit after cleaning the rubber packing and lid part.

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



HOW TO COOK

How to use the cooking menu

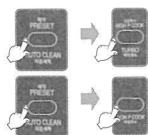
Glutinous	When you want to have sticky and nutritious white rice.	Mixed Rice	This menu is used to cook a variation of brown rice, mixed rice.
GABA Rice	Used to cook germinated of brown rice.	Baby Food	Used to cook baby food by setting a time manually.
Porridge	Used to cook Porridge by setting a time manually.	Scorched Rice	For cooking scorched rice.
High pressure Steam, Non pressure Steam	Manually set cooking time and cook with high pressure(1.8kgf/cm ²) and non pressure(1kgf/cm ²).	Non Pressure Rice	Use when you want to eat soft rice.
Auto Clean (Steam Cleaning)	This menu is used to eliminate small soaked after cooking or warming.	High Heat (Glutinous, Mixed Rice, GABA Rice)	Use when cooking more sticky and soothing Cooked Rice. (Melanozing effect could be increased.)
Turbo Glutinous	<ul style="list-style-type: none"> • Press High Pressure Cook/Turbo button twice after selecting "Glutinous Rice" menu, and the cooker will go for Glutinous rice turbo cooking, which will cut rice cooking time. (It takes about 18 minutes when you cook the Glutinous rice for 2 persons.) • The mode of glutinous rice turbo does not produce cooked rice as good as normal cooking mode. Use glutinous rice turbo mode only for 4 servings or less. • For better taste of cooked rice, cook rice in glutinous rice turbo mode after macerating rice for 20 minutes or so before cooking. 		

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

How to use AUTO CLEAN (Steam Cleaning)



ex) Auto clean in high pressure mode



Pour water according to the water scales for Auto Clean mode, close the lid and turn the Lock/Unlock handle to "High pressure \square " or "Non pressure."

After selecting Auto Clean button by pressing the 'Preset/Auto Clean' button for two times, press 'High pressure cook/Turbo' buttons in high pressure mode, and press 'Non pressure cook' button in no pressure mode.

※ If you regularly do the automated cleaning, you can maintain the cleanliness of valve.

Melanoizing phenomenon

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

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



HOW TO USE “CUSTOMIZED COOKING FUNCTION”

CUCKOO “Customized Taste Function”

This function allows you to select your preferred temperature level when cooking. Compare to previous model, the temperature level has been fixed, and consumers are able to set the temperature with their preferences.

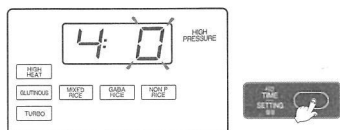
The initial value is set to 4:0. Please select the level depending on your preferences.

- High level : Select high level if you are cooking grains or want sticky rice.
- Low level : Select low level if you are cooking freshly harvested rice or don't want sticky rice.

How to use CUCKOO “Customized Taste Function”

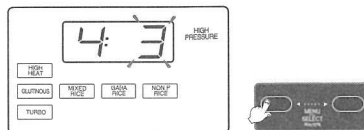
Press the “TIME/SETTING” button at standby mode for 2 seconds to go to voice setting mode. Press “TIME/SETTING” button 4 times to enter the customized taste setting mode. All options supported by ‘CUCKOO Customizes Taste’ will be displayed.

① CUCKOO customized taste setting display



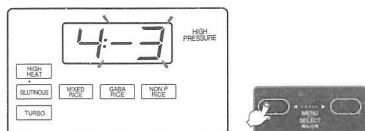
Press the “TIME/SETTING” button for 2 seconds to enter Voice Setting mode. Press “TIME/SETTING” button 4 more times to go to customized taste setting display. Please refer to the display for the initial values.

② High level adjusting mode



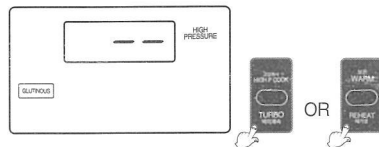
Press the “MENU/SELECT” button to change display as shown in the image above.

③ Low level adjusting mode



Press the “MENU/SELECT” button to change display as shown in the image above.

④ Setting complete display



Press “High Pressure Cook/Turbo” or “WARM/REHEAT” button to save the set value and return to standby mode. (If you press ‘CANCEL’ or do not operate for 7 seconds, setting will be cancelled and you will go back to the standby mode.) (When you press the “TIME/SETTING” button, you will enter the more crispy scorched rice setting mode without saving changed value.)

1. “CUCKOO Customized Taste” function is applied to the following options :
Glutinous, High Heat Glutinous, Mixed Rice, High Heat Mixed Rice, GABA Rice, High Heat GABA Rice, Turbo Glutinous, Non Pressure Rice.
2. Set up the step of customized cooking function to taste. The scorch can occur when cooking in high level mode.
3. After setting each stage, cooking status may vary according to rice status in cooking status and water content percentage.



HOW TO USE 'SCORCHED RICE'

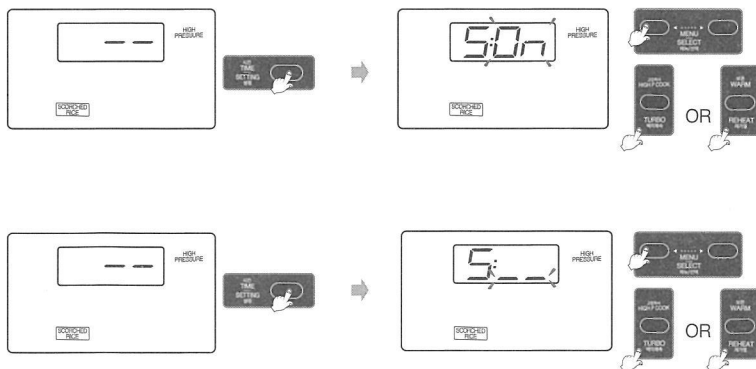
How to use 'Scorched Rice'

1. Turn the Locked/Open handle to 'High pressure' and press menu to select the 'Scorched rice'.
2. Press "High Pressure Cook/Turbo" button to start cooking.
3. When cooking is done, open the lid and scoop out the cooked rice, scorched rice is ready for you to eat.
 - ▶ 'Scorched Rice' can be prepared for up to 4 people
 - ▶ For 'Scorched Rice' cooking, set the water volume at 'Glutin. Rice' level.
 - ▶ Do not need to wash the rice so many times. (Water at semi-transparent is fine)
 - ▶ If you want enhanced burning Scorched Rice, cook after soaking rice in water for 30 minutes.

How to make more crispy 'Scorched Rice'

When cooking with 'Scorched Rice' function, you can scorch the cooked rice at the bottom in different levels according to your preference.

- ▶ How to set more crispy 'Scorched Rice' function.
(If you want the cooked rice become crispier when cooking scorched rice.)



1. Press "TIME/SETTING" button at standby mode for 2 seconds or longer to enter Voice Setting mode. Then press "TIME/SETTING" button 5 times to start More Crispy Scorched Rice setting mode.
2. When More Crispy Scorched Rice setting mode is displayed, press "MENU/SELECT" to set the mode. Press "High Pressure Cook/Turbo" or "WARM/REHEAT" button to select or cancel the mode.
3. When you press "CANCEL" or do not operate for 7 seconds, function will be cancelled and it will return to standby mode.

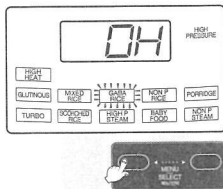


HOW TO USE “GABA RICE (BROWN RICE)”

Using ‘Brown GABA’ Menu

- 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.

- Set the Locked/Open handle at ‘High pressure’, press “MENU/SELECT” button to select ‘Brown GABA’.



* First setting time 0H(0 Hours)

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

- Pressing “TIME” button changes Germination time.




- ‘Brown GABA’ time can be set up by 0, 3 hours.

☞ If GABA time is set at ‘0’ hour, press “High Pressure Cook/Turbo” button and it will start cooking immediately. To cook without germination or cooking germinated Brown Rice, set at ‘0’ hour.

- Press “High Pressure Cook/Turbo” button



- ▶ Press “High Pressure Cook/Turbo” button to start the ‘Brown GABA’ process. Cooking will begin immediately.
- ▶ During ‘Brown GABA’ mode, “” indicator will show the remaining time and will be displayed in minutes with the “3H” mark going around clockwise.

Precautions for ‘Brown GABA’ Cooking

- 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).
- During hot seasons, longer germination time may generate odor. Reduce germination time.
- GABA Rice cooking is allowed up to 4 persons.
- Tap water can be used for germination. However, spring water is recommended. Germination may not be properly performed in hot or boiled water even after cooling.
- Germination rate, germ growth may differ by the Brown rice type, condition or period of storing, etc.
 - Germinated brown rice is sprouted brown rice. Germination rate and growth may differ by the Brown rice type. The brown rice should be within 1 year from harvest, and not long since pounded.
- In GABA mode, preset on 3H may not be possible.
- 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.
- Depending on the state of the surrounding environment or the condition/type of rice, the sprouts of rice may not be visible or appeared.

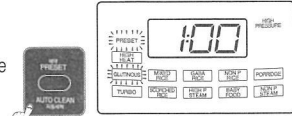
HOW TO USE PRESET FUNCTION



How to preset timer for cooking (How to use high pressure menu)

1 Turn the Lock/Unlock handle to “high pressure 𠄎” and press Preset/Auto Clean button when orange light is on.

- ▶ If you press Preset/Auto Clean button without turning the Lock/Unlock handle to “high pressure,” preset is not available.
- ▶ If you press Preset/Auto Clean button, voice, saying “Please set the preset time with Time/Setting button, and then press Cooking with high pressure cook/Turbo button,” comes out, the setting time is displayed on the Display, and the preset icon blinks.
- ▶ Set the preset time within 7 seconds after pressing the Preset/Auto Clean button.
- ▶ To set the preset time during the warming mode, stop the warming mode by pressing the Cancel button prior to setting the preset time.



< Preset mode display >

2 Press the Time button to set the preset time.

- ▶ Each time you press the Time/Setting button, 10 minutes are added to the preset time.
- ▶ If you keep pressing the button, the time will change continuously.
- ▶ Preset time ranges from 1 hour to 12 hours and 50minutes

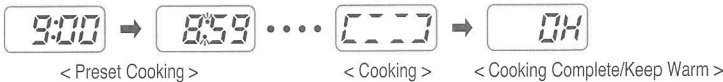


3 Press the Menu/Select button to select the menu.

- ▶ GABA rice option cannot be preset with 3H setting.
- ▶ If you want to preset, select the 0H option.
- ▶ High pressure cook option can be preset after setting the time for the option.
- ▶ When the set time is longer than 60minutes, the preset time will be set as 2 hours.
- ▶ If you do not set a specific option, the default will preset as Glutinous.

4 Press the High pressure cook/Turbo button.

- ▶ A voice comes up saying “Glutinous rice has been reserved.”
- ▶ After pressing the Preset/Auto Clean button, if you don't operate within 7 seconds, the preset mode will start automatically
- ▶ When the preset mode begins, the preset light will stop blinking and the preset time will go down by minute until it starts the preset cooking. (While the preset cooking continues, the “:” sign between the hour and minute will blink).



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

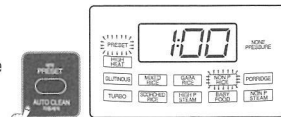


HOW TO USE PRESET FUNCTION

How to preset timer for cooking (How to use non pressure menu)

1 Turn the Lock/Unlock handle to “non pressure” and press Preset/Auto Clean button when blue light is on.

- ▶ If you press Preset/Auto Clean button without turning the Lock/Unlock handle to “non pressure,” preset is not available.
- ▶ If you press Preset/Auto Clean button, voice, saying “Please set the preset time with Time/Setting button, and then press Cooking with non pressure cook button,” comes out, the setting time is displayed on the Display, and the preset icon blinks.
- ▶ Set the preset time within 7 seconds after pressing the Preset/Auto Clean button.
- ▶ To set the preset time during the warming mode, stop the warming mode by pressing the Cancel button prior to setting the preset time.



< Preset mode display >

2 Press the Time button to set the preset time.

- ▶ Each time you press the Time/Setting button, 10 minutes are added to the preset time. If you keep pressing the button, the time changes continuously.
- ▶ Preset time ranges from 1 hour to 12 hours and 50minutes



3 Press the Menu/Select button to select the menu.

- ▶ Porridge, Baby food, Non pressure cook option can be preset after setting the time for the option. When the set time is longer than 60minutes, the preset time will be set as 2 hours.
- ▶ If you do not set a specific option, the default will preset as Non Glutinous Rice.

4 Press the Non pressure cook button.

- ▶ A voice comes up saying “Non pressure Glutinous rice has been reserved.”
- ▶ After pressing the Preset/Auto Clean button, if you don't operate within 7 seconds, the preset mode will start automatically
- ▶ When the preset mode begins, the preset light will stop blinking and the preset time will go down by minute until it starts the preset cooking. (While the preset cooking continues, the “:” sign between the hour and minute will blink).



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

Precautions for Preset Cooking

1 In case of preset cooking

- ▶ If the rice is old and dry, the result may not be good.
- ▶ If the rice is not well cooked, add more water by about half-scale.
- ▶ If the preset time is longer, melanization could be increased.

2 The change of preset time

- ▶ Press “cancel” button and restart it to change the preset time

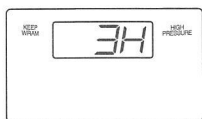


TO KEEP COOKED RICE WARM AND TASTY

Having a meal

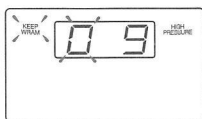
- ▶ If you want to have warm rice, press the "WARM/REHEAT" button. Then "Reheat" function will be started and you can eat fresh rice in 9 minutes.
- ▶ To use reheating in standby mode after power is applied, turn the Lock/Unlock handle to 'Locked'. Press "WARM/REHEAT" button, and the cooker will convert to Heat Preservation mode. Then press "WARM/REHEAT" button once more time.

< Keep warming >



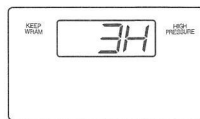
3H Indicates the time elapsed as warming time.

< Reheating >



The signal blinks and "REHEAT" 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 "WARM/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, "3H" 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, 'KEEP WARM' lapse blinks on the display, 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 "E01". At this time, reheating will be cancelled, and heat preservation will proceed.

Cautions for Keeping Warm

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

Make sure the handle is in the 'High pressure' 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

Controlling Method of Warming Temperature

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

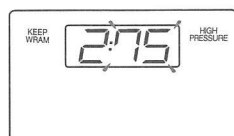


① Press "TIME/SETTING" button for 2 seconds at standby mode to enter voice setting mode. Press "TIME/SETTING" 2 time to enter the warming temperature setting mode. The display will show as seen in the image. 74 current keep warm temperature will show.

② Press "MENU/SELECT" button so that the display shifts.

74 → 75 → 76 → 77 → 78 → 79 → 80 → 89 → 70 → 71 → 72 → 73

③ After setting the desired temperature, press "High Pressure Cook/Turbo" or "WARM/REHEAT" button to automatically input the selected temperature and enter the standby mode (if you press "CANCEL" button or do not operate for 7 seconds, setting will be cancelled and you will go back to standby mode.) (When you press "TIME/SETTING" button, you will enter the customized Keep Warm setting mode without saving the changed value.)

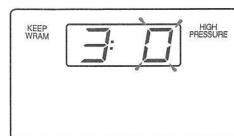


Device Temperature Control

1. When you smell bad odors and the rice is too watery : The keep warm temperature is too low. In this case, increase the "Keep Warm" temperature by 2-3°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 2-3°C.

How to Operate Under CUCKOO Customized Taste Function.

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

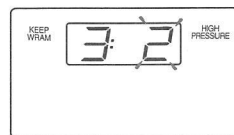


① Press "TIME/SETTING" button for 2 seconds at standby mode to go to voice setting mode. Press "TIME/SETTING" 3 times to enter the customized Keep Warm setting mode.

② Press the "MENU/SELECT" button so that the display shifts.

0 → 1 → 2 → -2 → -1 → 0

③ After setting the desired temperature, press "High Pressure Cook/Turbo" or "WARM/REHEAT" button to automatically input the selected temperature and enter the standby mode (if you press "CANCEL" button or do not operate for 7 seconds, setting will be cancelled and you will go back to standby mode.) (When you press "TIME/SETTING" button, you will enter the customized Keep Warm setting mode without saving the changed value.)



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

CHECK BEFORE ASKING FOR SERVICE

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

Case	Check points	Do the following
When the rice is not cooked.	<ul style="list-style-type: none"> • High Pressure Cook/Turbo button is pressed? • Is there power cut while in cooking? 	<ul style="list-style-type: none"> • Press the High Pressure Cook/Turbo button once. And check "E" sign on the display. • Blackout backup power source for the Rice Cooker, see page 24.
When the rice is not cooked well.	<ul style="list-style-type: none"> • Did you use the measuring cup to measure your rice? • Did you measure proper water? • Did you clean the rice before cooking? • Did you put rice in water too long time? • Is the rice old or dry? 	<ul style="list-style-type: none"> • Refer to page 25. • Add water about half the notch and then cook.
When pea (Mixed Rice) is not well cooked.	<ul style="list-style-type: none"> • Is pea (Mixed Rice) too dry? 	<ul style="list-style-type: none"> • After pea (Mixed Rice) is enlarged, please cook them according to Menu. Based on different type of pea may not be well cooked.
Rice is too watery or stiff.	<ul style="list-style-type: none"> • Is the menu selected correctly? • Did you properly measure water? • Did you open the lid before cooking was finished? 	<ul style="list-style-type: none"> • Selected the correct menu. • Measure the proper water. • Open the lid after cooking finished.
When the water overflows.	<ul style="list-style-type: none"> • Did you use the measuring cup? • Did you measure proper water? • Did you open the lid before cooking was finished? • Did you select correct menu? 	<ul style="list-style-type: none"> • Refer to page 25.
When you smell odors while warming.	<ul style="list-style-type: none"> • Did you close the lid? • Please check the power cord input to wall socket. • Did it warm over 12 hours? • Is there any other substance such as rice scoop or cold rice? 	<ul style="list-style-type: none"> • Close the lid perfectly. • Always be keeping the power on while warming. • As possible as warming time is within 12hours. • Don't warm rice with other substance.
"E_" , "E_P" , "E_t" signs show up.	<ul style="list-style-type: none"> • There is some problem on the temperature sensor. 	<ul style="list-style-type: none"> • Please contact Customer Service center.
Warming passed time mark blinks during keeping warm	<ul style="list-style-type: none"> • 24 hours has not passed yet after keeping warm 	<ul style="list-style-type: none"> • This function alarms if the rice remained warm for more than 24 hours.
Cooking is not completed for a long time. "E03" signal will be shown.	<ul style="list-style-type: none"> • Did you use 220V power plug? 	<ul style="list-style-type: none"> • It represents the product is malfunction(heater is damaged or heating volume is low), rice is undercooked for a long time, please turn off the power and contact Customer Service center. • It is normal to show "E03" signal after boiling water only for a long time. • It is Product applicable for 120V only. Please use the power supply properly.
If "Edo" sign appears.	<ul style="list-style-type: none"> • It shows on the display when pressing High Pressure Cook/Turbo button again, or when the cooking has finished and you've never turned the handle to "non pressure". 	<ul style="list-style-type: none"> • It can be solved by turning handle to "non pressure", and then turn to 'high pressure'.

CHECK BEFORE ASKING FOR SERVICE

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

Case	Check points	Do the following
Press the button and it shows 'LJ'.	<ul style="list-style-type: none"> Is the inner pot inserted? Is it used in 220V (Power supply)? 	<ul style="list-style-type: none"> Please insert inner pot. This product is AC 120V only.
When the High Pressure Cook/Turbo button does not operate with 'ED !'	<ul style="list-style-type: none"> Did you turn the Locked/Open Handle to "high pressure" or "none pressure" direction? Is "high pressure" or "none pressure" signal light on? 	<ul style="list-style-type: none"> Make sure to close the lid and turn the Lock/Unlock handle to "high pressure" or "none pressure" while cooking. You cannot select menu if the pressure mode is not correctly selected.
When the rice is badly sticky.	<ul style="list-style-type: none"> Is there any rice or any other alien substance on the temperature sensor or the bottom surface of the inner pot? Did you set "Customized Cooking Function"? 	<ul style="list-style-type: none"> Clean all the alien substance on the temperature sensor or the bottom surface of the inner pot. Stop cooking or set "Customized Cooking function" for cooking according to needs.
When "L->O" mark and "unlock" mark are flashing	<ul style="list-style-type: none"> Is the lid open? 	<ul style="list-style-type: none"> When cooking, keeping warm, or making reservations, please close the lid and proceed. If you do not close the lid during cooking, there is a risk of burns due to hot steam.
Odor appear after cooking or during keep warm process?	<ul style="list-style-type: none"> Did you clean it after cooking? 	<ul style="list-style-type: none"> Please follow Operating Instruction on how to clean detachable cover and pressure packing.
When the lid cannot be closed.	<ul style="list-style-type: none"> Is the Locked/Open handle on the LID set to 'none pressure'? Is there hot food in the inner pot? Is the inner pot correctly inserted in the main body? 	<ul style="list-style-type: none"> Please turn the Locked/Open handle to 'none pressure'. Make the pressure weight tilted and then close the cover Insert the inner pot properly.
When 'E_P' appears on the display.	<ul style="list-style-type: none"> Problem on environment sensor 	<ul style="list-style-type: none"> Unplug power and contact to Customer Service center.
When 'E_P', 'EEP' appears on the display.	<ul style="list-style-type: none"> Problem on micom memory 	<ul style="list-style-type: none"> Unplug power and contact to Customer Service center.

CHECK BEFORE ASKING FOR SERVICE

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

Case	Check points	Do the following
When you cannot turn to "none pressure".	<ul style="list-style-type: none"> • Did you turn the "Locked/Open" handle before exhausting steam thoroughly? 	<ul style="list-style-type: none"> • Don't open the lid while cooking. If you want to open the lid while cooking, press "CANCEL" button more than 2 seconds and release the steam. • Pull the pressure handle to aside once until the steam is fully released.
When the LID cannot open even when Locked/Open handle is turned to "none pressure".		<ul style="list-style-type: none"> • Pressure is still remaining in the cooker • Pull the pressure handle to aside once until the steam is fully exhausted.
When the steam released between the lid?	<ul style="list-style-type: none"> • Is there an external substance on the packing? • Is packing too old? 	<ul style="list-style-type: none"> • Clean the packing thoroughly. • If the steam is released through the lid, please power off and contact Customer Service center. • Cover packing life cycle is 12 - 36 months.
When the "CANCEL" button does not operate while cooking.	<ul style="list-style-type: none"> • Is the inner pot hot? 	<ul style="list-style-type: none"> • Keep pressing the "CANCEL" button for 2 seconds for safety reason if you want to cancel while cooking. • Be careful of hot steam emission or hot contents spattered from the automatic steam outlet during cancellation.
Bean(other grains) is half cooked.	<ul style="list-style-type: none"> • Is bean (other grains) too dry? 	<ul style="list-style-type: none"> • Soak or steam beans and other grains before cooking in the pressure cooker in order to avoid partially cooked beans or grains. Beans should be soaked for-2-minutes or steamed for-2-minutes prior to cooking, depending on your taste.
When brown rice is not properly germinated.	<ul style="list-style-type: none"> • Is your germination amount more than brown rice limit? • Did you use old brown rice? 	<ul style="list-style-type: none"> • Please put the advisable brown rice amount. • If you use old or dirty brown rice, it will affect the germination.



COOKING GUIDE

GLUTINOUS(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 6 cups(900g)
* 1 cup (180ml) is for one person.

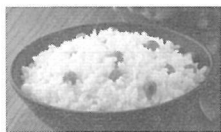
Recipe

- Put clean-washed rice in the inner pot and pour water by water inner pot level line GLUTIN.RICE 6.
- Firstly, lock the cover, and select [GLUTINOUS] in the menu, and then push the [HIGH PRESSURE COOK/TURBO] button.
- 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

3 cups of rice(450g), 1/2 cup of pea(75g), 1 tablespoonful of sake, 1.5 teaspoonful of salt
* Boil pea before cooking.

Recipe

- As for peas, add salt into them, wash them clean and extract water from them.
- Put cleaned washed rice into inner pot, season them with sake and salt, and pour water up to GLUTIN.RICE water gradation 3.
- Place peas on top of them, press menu button after locking the lid, select [GLUTINOUS], and press [HIGH PRESSURE COOK/TURBO] button.
- 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.

MIXED 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

2 cups of white rice(300g), a cup of barley(150g)

Recipe

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

Five-grain Rice



Ingredients

Rice 2 1/3 cup(350g), millet 1/3cup(50g), glutinous rice 2/3cup(100g), red beans 1/3cup(50g), sorghum 1/3cup(50g) and salt 1 teaspoon

Recipe

- Wash rice, glutinous rice, millet and sorghum clean and scoop them with a landing net.
- Boil red beans on high heat, and then put only water in which red beans were boiled in another bowl.
- 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 MIXED RICE water gradation 4.
- Put the boiled red beans, and then lock the cover. After select [MIXED RICE], press [HIGH PRESSURE COOK/TURBO].
- 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.



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 4 cups(600g)

Recipe

- Put washed brown rice into the inner pot, and then put it into the inner pot and pour water by GABA RICE water graduation 4.
- After locking the cover and choosing [GABA RICE] in the menu, push the button of [HIGH PRESSURE COOK/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 2 cups(300g) 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 by germinated GABA RICE water scale 3.
- After locking the cover and choosing [GABA RICE] in the menu, push the button of [HIGH PRESSURE COOK/TURBO] button after setting up the time of germinated brown rice for 3 hours.
- Mix rice when cooking is finished.

:: Green Tea Rice Blended with Chicken Chest Flesh



Ingredients

2 cups of brown rice, 3g of green tea leaf, 10g of green tea powder, 4 nuggets of Chicken 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 graduation 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/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.

:: Saessak Blimbap(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

- Wash brown rice clean, put it into the inner pot and pour water by germinated GABA RICE water graduation 2.
- After locking the cover and choosing [GABA RICE] in the menu, push [HIGH PRESSURE COOK/TURBO] button after setting up the time of germinated brown rice for 3 hours.
- Pour sesame oil in a pot and stir-fry the crushed beef. Stir-fry it a little more after stirring up it with red pepper paste and 1/3cup of water in order to be thick put sugar, honey and sesame oil.
- Stir the rice when it's done cooking, put the prepared sprouts and vegetables on germinated brown rice.
- 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.

- 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

GABA RICE(High Pressure Menu) - 1 cup is equal to the capacity of the Measuring Cup in the cooker. (Water:180ml, 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 germinated GABA RICE water graduation 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/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.

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 4cups(600g)
* 1 cup (180ml) is for one person.

Recipe

- 1 Put clean-washed rice in the inner pot and pour water by water inner pot level line NON P GLUTIN 4.
- 2 Close the lid and turn the handle to 'Non Pressure' mode.
- 3 After selecting [NON PRESSURE RICE], press [NON PRESSURE COOK] 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.

Rice cooked with bean sprouts



Ingredients

3 cups of rice(450g), bean sprouts(150g)
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 to the scale 3 of NON P GLUTIN, 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] button.
- 5 After cooking, eat it with sauce.
* Remove the bean pod, and then start cooking.

Rice with white radish



Ingredients

3 cups of rice(450g), radish(200g)
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 to the scale 3 of NON P GLUTIN, 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] button.
- 5 After cooking, eat it with sauce.



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.

:: Sushi



Ingredients

3 cups of rice(450g), 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

- Put rinsed rice into an inner pot, pour water to the scale 3 of white rice, put 1 piece of kelp.
- Close the lid and turn the handle to "Non Pressure" mode.
- After choosing [NON PRESSURE RICE] with menu button, and press [NON PRESSURE COOK] button.
- After cooking, remove the kelp, stir the rice, and put it to the bowl.
- Put ingredients for white vinegar in the pot, boil it until sugar and salt are melted, and cool it down.
- Put lemon on the white vinegar. (Lemon helps yield flavor, so it is optional.)
- 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).
- Put a cloth for a moment, so that rice and white vinegar can be mixed.
- Dip your fingers into cold water, ball the right amount of rice together in your hand, and then put wasabi on it.
- Lay fish fillets on top of it and shape it as sushi with hand.
- Put hand-made sushi on the plate.

Reference

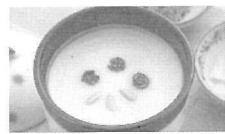
- Put white vinegar on hot rice and mix it. When the rice is cooled down, the white vinegar may not be mixed with rice grains.

PORRIDGE(Non Pressure Menu)

⚠ PORRIDGE 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.

:: Pine Nut Porridge



Ingredients

Rice 1 cup(150g), pine nut 1/2cup(75g) and some salt

Recipe

- Wash rice and pine nuts clean.
- Put rice on a landing net and crush pine nuts with an electric mixer.
- Pour water on the rice and the crushed pine nuts by nutrition porridge water "scale 1.5".
- Close the lid and turn the handle to "Non Pressure" mode.
- After choosing [PORRIDGE] in the menu, push [NON PRESSURE COOK] button after setting up the time of porridge for 60minutes.
- Mix rice when cooking is finished, and stir it with salt according to your preference.

Reference

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

:: Abalone Porridge



Ingredients

A cup of rice(150g), 1 tablespoonful of sesame oil, 1 piece of abalone, a little bit of salt

Recipe

- Wash rice clean and let them swell.
- Wash the abalone by rubbing it with brush, and after taking out intestines, slice it thin.
- Put rice and abalone into My Caldron, and after adding sesame oil, mix the properly.
- Pour water up to Nutritious Porridge water graduation 1.
- Close the lid and turn the handle to "Non Pressure" mode.
- After choosing [PORRIDGE] in the menu, push [NON PRESSURE COOK] button after setting up the time of porridge for 50minutes.
- When the cooker comes to Heat Preservation mode, put salt to your preference, and stir the cooked grains slightly.

Reference

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



COOKING GUIDE

PORRIDGE(Non Pressure Menu)

⚠ PORRIDGE 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.

Special Chicken Porridge



Ingredients

Rice 1cup(150g), chicken 100g, chicken soup 300cc, green pepper 1 unit, red pepper 1 unit and some salt
Seasoning : Chopped scallion 1 tablespoon, crushed garlic 1 tablespoon, soy sauce 2 tablespoons, some ground sesame mixed with salt, sesame oil 2 teaspoons and some ground pepper

Recipe

- 1 Wash rice clean and put it in water for more than one hour.
- 2 Boil well-trimmed chicken for a long time. Tear it into pieces and season them with the above materials.
- 3 Separate seeds from red peppers and green peppers and chop them into pieces.
- 4 Remove oil from chicken soup and put it on absorbent gauze.
- 5 Put step No. 1, 2 and 3 into the inner pot and pour the chicken soup.
- 6 Pour water by nutrition porridge water "scale 1.5".
- 7 Close the lid and turn the handle to "Non Pressure" mode.
- 8 After choosing [PORRIDGE] in the menu, push [NON PRESSURE COOK] button after setting up the time of porridge for 60minutes.
- 9 Mix rice when cooking is finished and stir it with salt according to your preference.

White Porridge



Ingredients

Rice 1cup(150g)

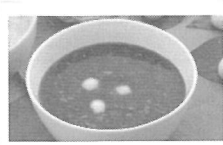
Recipe

- 1 Wash rice clean and put it into the inner pot. And pour water by nutrition porridge water "scale 1".
- 2 Close the lid and turn the handle to "Non Pressure" mode.
- 3 After choosing [PORRIDGE] in the menu, push [NON PRESSURE COOK] button after setting up the time of porridge for 50minutes.

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

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

Red Bean Porridge



Ingredients

2/3 cups of rice(100g), 1/3 cups of red bean(50g), 2/3 cups of glutinous rice(100g)

Recipe

- 1 Wash rice clean, and soak it in water for 30 minutes or more.
 - 2 Boil red bean in strong fire, throw away red bean water, and boil it again slowly until red bean blasts in weak fire by pouring water again.
 - 3 Put the boiled red bean with sieve, and filter only red bean water by crushing.
 - 4 Boil glutinous rice powder taken out from sieve of No. 2 to 3, and after pasting it with cooled water, make small dumpling in red-bean gruel.
 - 5 Put previously soaked rice into My Caldron, and pour red bean water up to Nutritious Porridge water graduation 1.5.
 - 6 Close the lid and turn the handle to "Non Pressure" mode.
 - 7 After choosing [PORRIDGE] in the menu, push [NON PRESSURE COOK] button after setting up the time of porridge for 60minutes.
- ※ For chewy taste, red bean grains may be used depending on preference.



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.

Sweet Pumpkin Soup



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

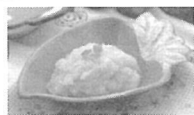
Ingredients

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] button after setting up the time of BABY FOOD for 40minutes.
- 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] button after setting up the time of baby food for 50 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



※ Soft rice with tuna and vegetable

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] button after setting up the time of baby food for 30 minutes.
- 6 Mix it well with a spatula after Baby food is completed.

Soft rice with tuna and vegetable



※ End period of baby food(after 12 months)

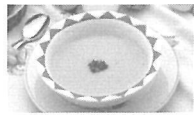
Ingredients

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 ①, 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] button after setting up the time of baby food for 35 minutes.
- 7 Mix it well with a spatula after Baby food is completed.

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] button after setting up the time of Baby food to 40 minutes.

References

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



COOKING GUIDE

NON P STEAM/HIGH P STEAM(Non P Menu/High P Menu)

⚠ 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 Rice Cake



Non P Steam time 55min High P Steam time 45min

Ingredients

2.5 cups of nonglutinous rice(375g), 1 cups of red beans(150g), 0.5 tablespoonful of salt, 2.5 tablespoonful of sugar and 1.5 tablespoonful of water

Recipe

- Put 1.5 tablespoonful of water into 2.5 cups of nonglutinous rice, and after mixing properly and sieving them once, mix with 1.5 tablespoonful of sugar.
- As for red beans, add salt(0.5 tablespoonful) and sugar(1 tablespoonful) while pounding them roughly by boiling free of water content.
- Put steaming plate after pouring 2 cups of water(360ml) into the inner pot, spread cloth of proper size by cutting it.
- Spread 0.5 cup of red bean crumbs, put steaming plate evenly, and create layers by adding 0.5 cup of red bean crumbs again.
- Close the lid, turn the handle to high pressure mode, press Menu button and select [HIGH PRESSURE STEAM]. Then set the cooking time and press Cooking with [HIGH PRESSURE COOK(TURBO) button]. Close the lid, turn the handle to no pressure mode, press Menu button and select [NON PRESSURE STEAM]. Then set the cooking time and press [NON PRESSURE COOK] button.

☺ Steamed Rib



Non P Steam time 45min High P Steam time 35min

Ingredients

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

Recipe

- Remove fat and tendons from chopped rib and remove blood by putting it in cold water.
- Remove water by scooping it with a basket and keep the rib smooth by marinating it in sake and pear juice.
- Peel the skins of chestnuts and divide large chestnuts into two pieces. Stir-fry ginkgo nuts with oil and peel the skins of ginkgo nuts. Cut carrots into chestnut-size pieces.
- Mix all the prepared ingredients with seasoning and marinate them for one hour. After that, put them in the inner caldron (It is not necessary to pour additional water since it is cooked with moisture from ribs and marinade)
- Close the lid, turn the handle to high pressure mode, press Menu button and select [HIGH PRESSURE STEAM]. Then set the cooking time and press Cooking with [HIGH PRESSURE COOK(TURBO) button]. Close the lid, turn the handle to no pressure mode, press Menu button and select [NON PRESSURE STEAM]. Then set the cooking time and press [NON PRESSURE COOK] button.
- After cooking is completed, scatter ground pine nuts on the steamed rib.

☺ Steamed Chicken



Non P Steam time 45min High P Steam time 35min

Ingredients

1 chicken (700g), potato50g, carrot50g, sugar 1 tablespoon, chopped scallion 1 teaspoon, crushed garlic 1 teaspoon, nicely aged soy sauce 3 tablespoons, ginger juice 1teaspoon, ground pepper 1/2teaspoon, ground sesame mixed with salt 1 tablespoon and sesame oil 1 tablespoons.

Recipe

- Wash a chicken, clean and remove feathers and internal organs and cut the fat in the tail.
- After cutting the chicken into a suitable eating size, make cuts in the chicken to make it well seasoned and to roast quickly.
- After putting carrots, potatoes and sliced chicken in a large bowl and mixing them with prepared seasoning, marinate.
- Put enough marinated chicken, potatoes and carrots in the inner caldron.
- Close the lid, turn the handle to high pressure mode, press Menu button and select [HIGH PRESSURE STEAM]. Then set the cooking time and press Cooking with [HIGH PRESSURE COOK(TURBO) button]. Close the lid, turn the handle to no pressure mode, press Menu button and select [NON PRESSURE STEAM]. Then set the cooking time and press [NON PRESSURE COOK] button.

☺ Boiled Pork



Non P Steam time 50min High P Steam time 40min

Ingredients

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

Recipe

- Put 1.5 cups of water(270ml) in the inner caldron and put the steam plate above it.
- Cut pork into 2-3 pieces and put them on the steam plate with 2-3 pieces of ginger cut into thin slices.
- Close the lid, turn the handle to high pressure mode, press Menu button and select [HIGH PRESSURE STEAM]. Then set the cooking time and press Cooking with [HIGH PRESSURE COOK(TURBO) button]. Close the lid, turn the handle to no pressure mode, press Menu button and select [NON PRESSURE STEAM]. Then set the cooking time and press [NON PRESSURE COOK] button.
- After cooking is completed, put the pork on a plate with onion, garlic, scallion and kimchi.



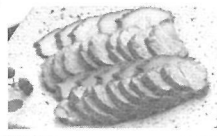
COOKING GUIDE

NON P STEAM/HIGH P STEAM(Non P Menu/High P Menu)

⚠ Steam Cautions

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⚡ Five-flavor Pork



Non P Steam time 40min High P Steam time 30min

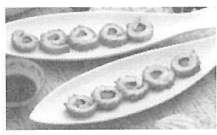
Ingredients

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

Recipe

- 1 Bind pork with silk yarn tightly so that it may be cooked properly.
- 2 Put the bound pork in the container, and soak it by adding soy sauce, salt and the five flavors.
- 3 Put the materials of 2 into the inner pot, and pour 1/2 cups of water(90ml).
- 4 Close the lid, turn the handle to high pressure mode, press Menu button and select [HIGH PRESSURE STEAM]. Then set the cooking time and press Cooking with [HIGH PRESSURE COOK/TURBO] button. Close the lid, turn the handle to no pressure mode, press Menu button and select [NON PRESSURE STEAM]. Then set the cooking time and press [NON PRESSURE COOK] button.
- 5 Once the cooking is completed, take out the pork and release silk yarn by cutting it with scissors. Cool down five-flavor pork, and put it on the plate by slicing it to 0.2cm thickness.

⚡ Hard-boiled Cuttlefish



Non P Steam time 25min High P Steam time 20min

Ingredients

1 squid fish, 70g of spinach, 80g of carrot, 1 egg, a little bit of salt, a little bit of sesame oil, a little bit of wheat powder, 1/2cup of water(90ml)
Seasoning Sauces: 1 tablespoonful of red pepper paste, 1 tablespoonful of soy sauce, 1 tablespoonful of sugar, 1 tablespoonful of refined rice wine, 1 refined rice wine, 1/2 teaspoonful of sesame oil, 1/2 teaspoonful of red pepper powder

Recipe

- 1 Divide squid-fish half, remove intestines, and after washing clean by peeling it off, make cuts both to lengths and breadths inside.
- 2 Put a little bit of salt in boiling water, blanch the body of the cut squid-fish, and blanch the legs as well by trimming them.
- 3 Wash spinach clean by trimming it, blanch it slightly after adding salt, remove water content by rinsing it in cold water, blanch carrot in boiling water by shredding it, and mix both of them with salt and sesame oil.
- 4 Loosen up egg by adding salt in it, and paste it throughout the squid-fish area.
- 5 Wipe water content off the blanched squid-fish, put a little bit of wheat powder inside, and after rolling spinach, carrot and squid-fish legs, fix them with skewer.
- 6 Put the rolled squid-fish, seasoning sauce and half cup water in My Caldron.
- 7 Close the lid, turn the handle to high pressure mode, press Menu button and select [HIGH PRESSURE STEAM]. Then set the cooking time and press Cooking with [HIGH PRESSURE COOK/TURBO] button. Close the lid, turn the handle to no pressure mode, press Menu button and select [NON PRESSURE STEAM]. Then set the cooking time and press [NON PRESSURE COOK] button.

⚡ Steak



Non P Steam time 25min High P Steam time 20min

Ingredients

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

Recipe

- 1 After scattering ground pepper and salt on beef to suit its taste, put the beef in the inner caldron and pour 1 cup of water(180ml).
- 2 Close the lid, turn the handle to high pressure mode, press Menu button and select [HIGH PRESSURE STEAM]. Then set the cooking time and press Cooking with [HIGH PRESSURE COOK/TURBO] button.
- 3 Close the lid, turn the handle to no pressure mode, press Menu button and select [NON PRESSURE STEAM]. Then set the cooking time and press [NON PRESSURE COOK] button.
- 4 After cooking is completed, pour some steak sauce on the steak.

⚡ Steamed Blue Crab



Non P Steam time 40min High P Steam time 30min

Ingredients

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

Recipe

- 1 Wash the blue crab clean and separate its body.
- 2 Crush meat of the separated body into thin slices.
- 3 After crushing beef and tofu into thin slices, mix them with the crushed crab meat.
- 4 After crushing red/green pepper into thin slices, mix them with yolk.
- 5 After scattering flour on the crab skin and filling up step no. 3 in the crab skin, cover it with step no. 4.
- 6 Pour one measuring cup of water(180ml) in the inner caldron.
- 7 Close the lid, turn the handle to high pressure mode, press Menu button and select [HIGH PRESSURE STEAM]. Then set the cooking time and press Cooking with [HIGH PRESSURE COOK/TURBO] button.
- 8 Close the lid, turn the handle to no pressure mode, press Menu button and select [NON PRESSURE STEAM]. Then set the cooking time and press [NON PRESSURE COOK] button.



COOKING GUIDE

NON P STEAM/HIGH P STEAM(Non P Menu/High P Menu)

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Stewed Fish



Non P Steam time 30min **High P Steam time** 30min

Ingredients

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

Recipe

- 1 Make cuts on the well-trimmed snapper at intervals of 2cm.
- 2 Season crushed beef with soy sauce, scallion, ground sesame mixed with salt, garlic and ground pepper.
- 3 Pour the prepared seasoning on the snapper.
- 4 After pouring 1.5 cups of water(270ml) into the inner pot, place the steam plate on it.
- 5 Put the prepared snapper on the steam plate.
- 6 Close the lid, turn the handle to high pressure mode, press Menu button and select [HIGH PRESSURE STEAM]. Then set the cooking time and press Cooking with [HIGH PRESSURE COOK/TURBO] button. Close the lid, turn the handle to no pressure mode, press Menu button and select [NON PRESSURE STEAM]. Then set the cooking time and press [NON PRESSURE COOK] button.
- 7 After cooking is completed, decorate it with the remaining garnish.

Stewed Clam



Non P Steam time 35min **High P Steam time** 35min

Ingredients

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

Recipe

- 1 Mince beef neatly.
- 2 Cut cleanly rinsed clam half, and mince it neatly by taking out flesh attached to shell with knife.
- 3 Put minced beef and clam flesh in the container, and mix evenly by seasoning with minced Welsh onion, minced garlic, salt and pepper grounds.
- 4 Since 4 shells can be contained in the container, put seasoned substances tightly to a degree of 1/2EA per shell.
- 5 As the material may grow sticky, apply egg white evenly on top of clam flesh so that the shape may not be deformed even after steaming.
- 6 Pour 1.5 cups of water(270ml) into inner pot, and place steaming plate.
- 7 Put the prepared clam on the steaming plate.
- 8 Close the lid, turn the handle to high pressure mode, press Menu button and select [HIGH PRESSURE STEAM]. Then set the cooking time and press Cooking with [HIGH PRESSURE COOK/TURBO] button. Close the lid, turn the handle to no pressure mode, press Menu button and select [NON PRESSURE STEAM]. Then set the cooking time and press [NON PRESSURE COOK] button.
- 9 Divide fully boiled egg into white and yolk, and after mincing the white neatly and crushing and putting the yolk on the sieve, put the egg yolk and white on the clam half each.

Multi-Flavor glutinous Rice



Non P Steam time 45min **High P Steam time** 35min

Ingredients

3 cups of glutinous rice(450g), 60g of raisin, 15 chestnuts, 10 dates, 1tablespoonful of pine nut, 100g black sugar, 1 tablespoonful of thick soy, 3 tablespoonful of sesame oil, a little bit of salt, 1/2 tablespoonful of cinnamon powder

Recipe

- 1 Wash glutinous rice clean, and soak it in water sufficiently for 1 hour or longer.
- 2 Prepare chestnuts and dates by cutting them to proper size. (However, remove the husks and seeds of chestnuts and dates.)
- 3 Add black sugar, sesame oil, cinnamon powder and a little bit of salt into the previously soaked glutinous rice and mix them properly.
- 4 Put all the ingredients including 3 into the inner pot, and then stir all evenly after pouring water into the pot until the level 4.
- 5 Close the lid, turn the handle to high pressure mode, press Menu button and select [HIGH PRESSURE STEAM]. Then set the cooking time and press Cooking with [HIGH PRESSURE COOK/TURBO] button. Close the lid, turn the handle to no pressure mode, press Menu button and select [NON PRESSURE STEAM]. Then set the cooking time and press [NON PRESSURE COOK] button.



NON P STEAM/HIGH P STEAM(Non P Menu/High P Menu)

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Stewed Bean Curd



Non P Steam time 25min High P Steam time 15min

Ingredients

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

Recipe

- 1 Divide bean curd set into two, slice them to 1cm thickness, and by scattering salt, remove water content.
- 2 Shred Welsh onion thin, and prepare seasoning sauce by mixing minced garlic, thick soy, red pepper powder, ground sesame mixed with salt, sesame oil and shredded red pepper.
- 3 Pour 1.5 cup of water(270ml) into My Caldron, place steaming plate, and put the sliced bean curds on top of it evenly.
- 4 Close the lid, turn the handle to high pressure mode, press Menu button and select [HIGH PRESSURE STEAM]. Then set the cooking time and press Cooking with [HIGH PRESSURE COOK/TURBO] button. Close the lid, turn the handle to no pressure mode, press Menu button and select [NON PRESSURE STEAM]. Then set the cooking time and press [NON PRESSURE COOK] button.
- 5 Once cooking is completed, take out bean curd, and apply seasoning sauce evenly on top of the bean curd.

Japchae (stir-fried vegetables, and shredded meat)



Non P Steam time 20min High P Steam time 20min

Ingredients

Cellophane 150g, paprika (green, red) each 1EA, carrot 70g, onion 70g, some spinach, enoki mushroom 70g, fishcake 70g 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 fish cake: 5mm)
- 2 After soaking cellophane in lukewarm water for 30 minutes, wash it with cold water (When cellophane is soaked for a long time, cellophane may be too soft or agglomerated. According to preference, soak cellophane for 10 minutes-30 minutes.)
- 3 After putting two tablespoons of cooking oil, 1/2 cup of water(90ml) and cellophane in the inner caldron, put the prepared fish cake, carrot, onion and paprika together.
- 4 Close the lid, turn the handle to high pressure mode, press Menu button and select [HIGH PRESSURE STEAM]. Then set the cooking time and press Cooking with [HIGH PRESSURE COOK/TURBO] button. Close the lid, turn the handle to no pressure mode, press Menu button and select [NON PRESSURE STEAM]. Then set the cooking time and press [NON PRESSURE COOK] button.
- 5 After cooking is completed, put spinach blanched in boiled water and mix with soy sauce, sesame oil and sugar according to your preference. Scatter sesame seeds or ground sesame mixed with salt on the seasoned Japchae.

Steamed Eggplant



Non P Steam time 15min High P Steam time 15min

Ingredients

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

Recipe

- 1 Chop eggplant to 4cm length, and after erecting it, make crosswise cuts.
- 2 Slice red peppers and green peppers small, mince Welsh onions and garlic, and make filling by adding thick soy, ground sesame mixed with salt, red pepper powder, sugar and vinegar.
- 3 Pour 1.5 cups of water(270ml) into My Caldron, and after adding steaming plate, place sliced eggplant on top of it evenly.
- 4 Close the lid, turn the handle to high pressure mode, press Menu button and select [HIGH PRESSURE STEAM]. Then set the cooking time and press Cooking with [HIGH PRESSURE COOK/TURBO] button. Close the lid, turn the handle to no pressure mode, press Menu button and select [NON PRESSURE STEAM]. Then set the cooking time and press [NON PRESSURE COOK] button.
- 5 Once cooking is completed, put the filling prepared on the eggplant evenly.



COOKING GUIDE

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☺ Steamed Dumpling



Non P Steam time 25min High P Steam time 20min

Ingredients

Dumplings 10EA

Recipe

- 1 Pour 1.5 cups of water(270ml) into the inner pot.
- 2 Put steam pot on the inner caldron and put dumplings on the steam plate.
- 3 Close the lid, turn the handle to high pressure mode, press Menu button and select [HIGH PRESSURE STEAM]. Then set the cooking time and press Cooking with [HIGH PRESSURE COOK/TURBO] button. Close the lid, turn the handle to no pressure mode, press Menu button and select [NON PRESSURE STEAM]. Then set the cooking time and press [NON PRESSURE COOK] button.

☺ Steamed Pumpkin



Non P Steam time 15min High P Steam time 15min

Ingredients

1/2 pumpkin

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

Recipe

- 1 Slice pumpkin thin.
- 2 Make seasoning sauce by mixing minced Welsh onion, minced garlic, thick soy, shredded red pepper, red pepper powder, sesame oil, ground sesame mixed with salt, and sugar.
- 3 Pour 1.5 cups of water(270ml) into My Caldron, put steaming plate in it, and after placing the sliced pumpkin on top of it, scatter seasoning sauce of 2 evenly.
- 4 Close the lid, turn the handle to high pressure mode, press Menu button and select [HIGH PRESSURE STEAM]. Then set the cooking time and press Cooking with [HIGH PRESSURE COOK/TURBO] button. Close the lid, turn the handle to no pressure mode, press Menu button and select [NON PRESSURE STEAM]. Then set the cooking time and press [NON PRESSURE COOK] button.

☺ Sweet Potato



Non P Steam time 35min High P Steam time 25min

Ingredients

Sweet potato 3EA

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

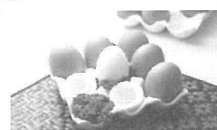
Recipe

- 1 Pour 1.5 cups of water(270ml) in the inner pot.
- 2 Put steam pot in the inner pot and put sweet potatoes on the steam plate.
- 3 Close the lid, turn the handle to high pressure mode, press Menu button and select [HIGH PRESSURE STEAM]. Then set the cooking time and press Cooking with [HIGH PRESSURE COOK/TURBO] button. Close the lid, turn the handle to no pressure mode, press Menu button and select [NON PRESSURE STEAM]. Then set the cooking time and press [NON PRESSURE COOK] button.
- 4 When cooking is completed, be careful with the hot sweet potatoes.

References

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

☺ Boiled egg



Non P Steam time 20min High P Steam time 20min

Ingredients

6 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, press Menu button and select [HIGH PRESSURE STEAM]. Then set the cooking time and press Cooking with [HIGH PRESSURE COOK/TURBO] button. Close the lid, turn the handle to no pressure mode, press Menu button and select [NON PRESSURE STEAM]. Then set the cooking time and press [NON PRESSURE COOK] button.



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☺ Steamed Chestnut



Non P Steam time 25min High P Steam time 20min

Ingredients

Chestnut 15EA

Recipe

- 1 Pour 1.5 cups of water(270ml) into the inner pot.
- 2 Put steam pot on the inner caldron and put chestnuts on the steam plate (peel partial skin of chestnut to prevent bursting).
- 3 Close the lid, turn the handle to high pressure mode, press Menu button and select [HIGH PRESSURE STEAM]. Then set the cooking time and press Cooking with [HIGH PRESSURE COOK/TURBO] button.
Close the lid, turn the handle to no pressure mode, press Menu button and select [NON PRESSURE STEAM]. Then set the cooking time and press [NON PRESSURE COOK] button.
- 4 When cooking is completed, be careful with the hot chestnuts.

☺ Potato



Non P Steam time 45min High P Steam time 35min

Ingredients

Potato (less than 200g) 3EA

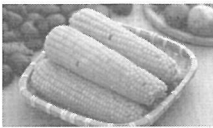
Recipe

- 1 Pour 1.5 cups of water(270ml) into the inner pot.
- 2 Put steam pot on the inner pot and put potatoes on the steam plate.
- 3 Close the lid, turn the handle to high pressure mode, press Menu button and select [HIGH PRESSURE STEAM]. Then set the cooking time and press Cooking with [HIGH PRESSURE COOK/TURBO] button.
Close the lid, turn the handle to no pressure mode, press Menu button and select [NON PRESSURE STEAM]. Then set the cooking time and press [NON PRESSURE COOK] button.
- 4 When cooking is completed, be careful with the hot potatoes.

How to keep potato

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

☺ Sweet Corn



Non P Steam time 45min High P Steam time 35min

Ingredients

2 Corn

Recipe

- 1 Pour 1.5 cups of water(270ml) into the inner pot.
- 2 Put steam pot in the inner caldron and put corn on the steam plate.
- 3 Close the lid, turn the handle to high pressure mode, press Menu button and select [HIGH PRESSURE STEAM]. Then set the cooking time and press Cooking with [HIGH PRESSURE COOK/TURBO] button.
Close the lid, turn the handle to no pressure mode, press Menu button and select [NON PRESSURE STEAM]. Then set the cooking time and press [NON PRESSURE COOK] button.
- 4 When cooking is completed, be careful with the hot corn.

☺ Rice cake gratin



Non P Steam time 20min High P Steam time 20min

Ingredients

50g of rice cake for tteokguk, 1 boiled egg, 1 sweet potato, 40g of mozzarella cheese, 1 slice of cheddar cheese, little bit of olive oil, 1/2 cup of white sauce(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, steep 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, press Menu button and select [HIGH PRESSURE STEAM]. Then set the cooking time and press Cooking with [HIGH PRESSURE COOK/TURBO] button.
Close the lid, turn the handle to no pressure mode, press Menu button and select [NON PRESSURE STEAM]. Then set the cooking time and press [NON PRESSURE COOK] button.



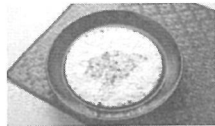
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:: Steamed egg



Non P Steam time 15min High P Steam time 15min

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, press Menu button and select [HIGH PRESSURE STEAM]. Then set the cooking time and press Cooking with [HIGH PRESSURE COOK/TURBO] button. Close the lid, turn the handle to no pressure mode, press Menu button and select [NON PRESSURE STEAM]. Then set the cooking time and press [NON PRESSURE COOK] button.

:: Sponge cake



Non P Steam time 50min High P Steam time 40min

Ingredients

Flour (weak flour) 1cup(150g), egg 4EA, 1/2 tablespoon of butter, 1/2tablespoon of milk, vanilla perfume 10g, 1/2cup of sugar and some salt

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 caldron, pour cake dough into the inner caldron.
- ⑧ Close the lid, turn the handle to high pressure mode, press Menu button and select [HIGH PRESSURE STEAM]. Then set the cooking time and press Cooking with [HIGH PRESSURE COOK/TURBO] button. Close the lid, turn the handle to no pressure mode, press Menu button and select [NON PRESSURE STEAM]. Then set the cooking time and press [NON PRESSURE COOK] button.
- ⑨ Cool down the cooked sponge cake.
- ⑩ After pouring whipped cream in a vessel and making bubbles to be regarded to be thick, put powdered sugar (put sugar in a cutter and grind it)
- ⑪ Apply cream on the cooled sponge cake.
- ⑫ Decorate it with different kinds of prepared fruit.

:: Shrimp ketchup fried rice



Non P Steam time 15min High P Steam time 15min

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, press Menu button and select [HIGH PRESSURE STEAM]. Then set the cooking time and press Cooking with [HIGH PRESSURE COOK/TURBO] button. Close the lid, turn the handle to no pressure mode, press Menu button and select [NON PRESSURE STEAM]. Then set the cooking time and press [NON PRESSURE COOK] button.
- ⑤ Mix it well with a spatula after multipurpose steam is completed.



NON P STEAM/HIGH P STEAM(Non P Menu/High P Menu)

⚠ 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 pizza



Non P Steam time 20min High P Steam time 20min

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, close the lid, turn the handle to high pressure mode, press Menu button and select [HIGH PRESSURE STEAM]. Then set the cooking time and press Cooking with [HIGH PRESSURE COOK/TURBO] button.
Close the lid, turn the handle to no pressure mode, press Menu button and select [NON PRESSURE STEAM]. Then set the cooking time and press [NON PRESSURE COOK] button.

:: Butter chocolate cake



Non P Steam time 45min High P Steam time 45min

Ingredients

- 100g of butter, 45g of sugar, 2 eggs, 55g of pancake powder, 35g of chocolate

Recipe

- 1 Leave butter on a room temperature until it gets soft then mix it with sugar on a round bowl.
- 2 Add eggs into 1, mix it with a whisk until it gets soft.
- 3 Pour pancake powder into 2 and mix it with spatula.
- 4 Mix chocolate with 3, spread melted butter on the inner pot, pour the mixture and spread it flatly.
- 5 Close the lid, turn the handle to high pressure mode, press Menu button and select [HIGH PRESSURE STEAM]. Then set the cooking time and press Cooking with [HIGH PRESSURE COOK/TURBO] button.
Close the lid, turn the handle to no pressure mode, press Menu button and select [NON PRESSURE STEAM]. Then set the cooking time and press [NON PRESSURE COOK] button.

:: Tteokbokki (spicy and sweet rice cake)



Non P Steam time 20min High P Steam time 15min

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, press Menu button and select [HIGH PRESSURE STEAM]. Then set the cooking time and press Cooking with [HIGH PRESSURE COOK/TURBO] button.
Close the lid, turn the handle to no pressure mode, press Menu button and select [NON PRESSURE STEAM]. Then set the cooking time and press [NON PRESSURE COOK] button.