NO.1 CUCKOO

Electric Pressure Rice cooker/warmer

CRP-HS06 Fuzzy Series
1.08L(1~6Persons) / 1.08L(1~6인분)
Thank you very much for purchasing “CUCKOO”
Electric Rice cooker/warmer

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

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지침

지침 쿠쿠 압력보온밥솥을 사용하여 주셔서 대단히 감사 드립니다.

이 사용설명서는 잘 보관하여 주십시오.

사용 중에 발생하는 사항이 있을 때나 기능이 제대로

발휘되지 않을 때 많은 도움이 될 것입니다.

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

SAVE THESE INSTRUCTIONS 
THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY

ADDITIONAL IMPORTANT SAFEGUARDS

WARNING: This appliance generates heat and releases steam during use. Use proper precaution to prevent risk of burns, fires, other injuries, or damage to property.
1. Keep hands and face away from the Pressure Release Valve when releasing pressure.
2. Take extreme caution when opening the Lid after cooking. Severe burns can result from steam inside.
3. Never open the Lid while the unit is in operation.
4. Do not use without the inner Pot in place.
5. Do not cover the Pressure Valve with anything as an explosion may occur.
6. Do not touch the inner pot nor any heating parts, immediately after use.
   Allow the unit to cool down completely first.
HOW TO USE EXTENSION CORD

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

This appliance has a polarized plug : (one blade is wider than the other).
As a safety feature, this plug will fit in a polarized outlet only one way.
If the plug does not properly fit in the outlet, turn the plug over.
If it still does not fit, contact a qualified electrician.
Please, keep this safety feature.

SPECIFICATIONS / 제품규격

<table>
<thead>
<tr>
<th>Model Name(모델명)</th>
<th>CRP-HS06 Fuzzy Series</th>
</tr>
</thead>
<tbody>
<tr>
<td>Power Supply(전원)</td>
<td>AC120V, 60Hz</td>
</tr>
<tr>
<td>Power Consumption(전력)</td>
<td>1027W</td>
</tr>
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</table>

<table>
<thead>
<tr>
<th>Cooking Capacity (취사용량)</th>
<th>Glutinous Rice(쌀)</th>
<th>0.18<del>1.08L (1</del>6cups)</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Turbo Glutinous Rice(쌀)</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Sushi(寿司)</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Mixed Rice(잡곡)</td>
<td></td>
</tr>
<tr>
<td></td>
<td>GABA(레시피/발아)</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Rice&amp;Beans(건조밥)</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Dried Rice(목은쌀)</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Nu Rung J(누룽지)</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Nutritious Rice(영양밥)</td>
<td></td>
</tr>
<tr>
<td>Partidge(닭)</td>
<td>0.18<del>0.27L (1</del>1.5cups)</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Power Cord Length(전원 코드 길이)</th>
<th>1.0m</th>
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<tbody>
<tr>
<td>Pressure(사용압력)</td>
<td>78.4KPa(0.8kgf/cm²)</td>
</tr>
<tr>
<td>Weight(중량)</td>
<td>5.8kg</td>
</tr>
<tr>
<td>Dimension(키수)</td>
<td>Width(너비) 27cm</td>
</tr>
<tr>
<td></td>
<td>Length(길이) 37.4cm</td>
</tr>
<tr>
<td></td>
<td>Height(높이) 25.3cm</td>
</tr>
</tbody>
</table>

HOW SERVICE IS HANDLED

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

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

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

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

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

⚠️ **Warning**
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.

⚠️ **Caution**
Do not use the cooker near hot things such as stove, gas stove or direct ray of light.
- It can cause an electric shock, fire, deformation, malfunction or discoloration.
  Please check the power cord and plug frequently.

⚠️ **Warning**
Do not alter, reassemble, disassemble or repair.
- It can cause fire, electric shock or injury.
  For repair, contact dealer or the service center.

⚠️ **Warning**
Do not let the cooker contact any water by sprinkling water on the cooker.
- It can cause an electric shock or fire.
  If it contacts water, please separate power cord and contact dealer and service center.

⚠️ **Warning**
Please pay careful attention against water and chemicals.
- It can cause an electric shock or fire.

⚠️ **Warning**
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.

⚠️ **Warning**
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.
SAFETY PRECAUTIONS

**Warning**

Do not cover the automatic steam outlet or pressure weight with a duster, a towel, or apron, etc.
- It can cause deformation or a breakdown.
- It can cause an explosion by pressure.

Do not use pots that are not designed for the cooker.
Do not use abnormal pot and do not use without inner pot.
- It can cause an electric shock or fire.

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

Do not turn the Lock/Unlock Handle to “Unlock” during cooking.
- The hot steam or any hot content within the cooker can cause burns.
- After you finish the cooking do not try to open the cooker by force until the steam is completely exhausted.

Do not place heavy things on the power cord.
- It can cause an electric shock or fire.

Remove external substances on plug with a clean cloth.
- It can cause fire. Please check the power cord and plug frequently.

Do not 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.

**Do not**

Don’t spray or put any insecticide and chemicals.
- It can cause an electric shock or fire.
- If cockroaches or any insects get inside the cooker, please call a dealer or 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 top cover during heating and cooking.
- It can cause burns.
- If you need to open the lid while cooking, keep pressing the cancel button for 2 seconds and confirm internal steam is released, completely turning the pressure weight over.

Do not pull out the clean steam vent by force.
- When separate it, the steam control vent can be blocked.
- Please make sure you clean and check the assembly condition of the clean steam vent before and after use.
- If you have any problem with assembly and cleaning of the clean steam vent, please call a dealer or service center.
- Keep clean the product before and after use.

Do not bend, tie or pull the power cord by force.
- It can cause an electric shock or short circuit resulting in fire. Please check the power cord and plug frequently.

Be careful that both the plug and power cord are not to let animal bite or to be shocked by sharp metal materials.
- Damages by impact can cause an electric shock or fire.
- Please check the power cord and plug frequently.

Keep the cooker out of children’s reach.
- It can cause burns, electric shock or injury.
SAFETY PRECAUTIONS

**Warning**

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

Do not plug or pull the power cord with wet hands.
- It can cause an electric shock.

Clean any dust or external substances off the temperature sensor and inner pot.
- It can cause a system malfunction or fire.

If you use cardiac pacemakers or electrical medical supporting equipment, consult a doctor before using this unit.
- When this unit is working, it can influence any electrical medical equipment.

**Caution**

Please contact dealer or service center when strange smell or smoke has occurred.
- First pull out the power cord.

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

Please pull out the plug when not in use.
- It can cause electric shocks or fire.
- Use AC 120V only.

Do not use the cooker near a magnetic field.
- It can cause burns.

Use product on a flat surface.
Do not use on a cushion.
Please avoid using it on an unstable location prone to falling down.
- It can cause malfunction or a fire. Please check the power cord and plug frequently.

Don't use for various purposes for inner pot.
- It can cause deformation of the inner pot.
- It can cause to spill the inner coating.

Don't use the cooker near a magnetic field.
- It can cause burns or breakdown.

Please use the cooker for original purposes.
- It can cause the malfunction or smell.

Don't use the cooker near a magnetic field.
- It can cause burns or breakdown.

Don't use the cooker near a magnetic field.
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**Remember**

Clean any dust or external substances off the temperature sensor and inner pot.
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- It can cause to spill the inner coating.
SAFETY PRECAUTIONS

**Do not place on rough top or tilted top.**
- It can cause burns or breakdowns.
- Be careful to install the power cord to pass without disruption.

**When the exterior of inner pot is titanium ion plated.**
- The exterior of titanium inner pot can get darker when used for a long time.
- Use dry kitchen cleaner or sponge to clean the inner pot since rough scrub or metallic ones might cause scratch on the exterior of the plating.
- The friction of the inner pot with sink or other appliances can cause its plating's coming off. (No problem to use it)

**Do not hold the cooker by the inner pot handle.**
- It can cause problems and danger. There are portable handles on the bottom right and left side of the cooker. Hold the handles with both hands and move it carefully.

**Please call customer service if the inner pot coating peels off.**
- Oven coating may wear away after long use.
- When cleaning the inner pot, do not use tough scrubber, metallic scrubber, brush, abrasive metallic etc.

**After you finish cooking, do not try to open the cooker by force until the steam is completely exhausted.**
- The hot steam or any hot content within the cooker can cause burns.
- Cautiously open the top cover after cooking is done to avoid dangerous steam and burns.

**Be cautious when steam is being released**
- When the steam is released don't be surprised.
- Please keep the cooker out of reach of children.

**When you pull out the power plug, don't pull the power cord. Please, safely pull out the power plug.**
- If you inflict impact on power cord, it can cause an electric shock or fire.

**If power fails during rice cooking, automatic vapor emission device may work, leading to dispersion of contents.**
- Cook rice with specified amounts of rice and water.
- In particular, water more than specified amount may cause overflowing of contents.
- Cook rice while soft steam cap is mounted.

**Do not keep easily spoiled food warm in the product such as red bean rice, mixed food, croquette or gratin. (Except white rice)**

**Wipe off any excessive water on the cooker after cooking.**
- It can cause odor and discoloration.
- Wipe off water that is left behind from dew.

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

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

**Maintain more than 30cm of distance from the product while using.**
- A magnetic field can be released from electronic goods.
**Plated inner pot with titanium ion (The outside)**

**Feature**
1. By plating the surface with titanium the inner pot is more durable
2. Durable against corrosion
3. Exterior is plated with gold titanium

**Name of each part**

- **Soft Steam Cap**
- **Pressure Weight**
  - Always keep it horizontal. It stabilizes steam inside of the oven. Pressure weight is twisted, it releases steam.
- **Automatic Steam Exhaust Outlet (Solenoid valve)**
  - When finished cooking or during warming, steam is automatically released.
- **Lock/Unlock Handle**
  - (Set the handle to lock when cooking or warming the rice)
  - The handle has to turn to ‘Lock’ for operation.
- **Clamp Knob**
  - Turn handle to ‘Unlock’, and then press Clamp knob to open.
- **Control Panel**

**Accessories**

- **Manual & Cooking Guide**
- **Rice Scoop**
- **Rice Measuring Cup**
- **Steam Plate**
- **Cleaning Pin**
  - (Attached on the bottom of the unit)
  - (Refer to page 11)
- **Dew Dish**
  - Empty the water out of a dew dish after cooking or keep warming. Leaving the water in the dew dish results in a bad smell.
- **Top Cover Assy**
- **Detachable Cover**
- **Conti Plate Packing**
- **Conti Plate Packing Cover**
- **Pressure Control Plate**
- **Holder Guide**
- **Clean Steam Vent**
- **Handle**
- **Holder**
- **Pot Handle**
- **Inner Pot (Oven)**
  - Place the inner pot into the body properly.
- **Power Plug**
- **Power Cord**
- **Temperature Sensor**
- **Rice Scoop holder**
- **Living Cover Assy**
- **Detachable Cover Assy**
- **Nut**
- **Nut Wrench**
- **Rice Scoop holder (Attached on the bottom of the unit) (Refer to page 11)**
HOW TO CLEAN

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

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.)

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

How to use handle

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

Please fit a rubber packing into the cover plate completely after washing or replacing the rubber packing.

CLEAN STEAM VENT AND SAFETY PACKING

INNER POT

MAIN UNIT

INNER BODY

Maintaining a rubber packing cleanly will let the rice cooker last longer.
HOW TO CLEAN

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

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

![Diagram](image)

**How to disassemble the pressure weight**

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

**How to clean the soft steam cap**

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

1. Detach the soft steam cap like the picture.
2. Press the hook in the back, and follow the arrow to detach and clean. Make sure you clean frequently with a sponge or a neutral detergent.

**Correct Example**

- Assemble the vent so that it fits into the groove perfectly.
- After you attach the soft steam cap to fit into the groove, press ‘A’ part firmly to assemble the soft steam cap into the product.

**Wrong Example**

- Separate dew dish.
- Separate the drain ditch cap by pushing it down.
- Clean the drain ditch cap and dew dish with a neutral detergent.
- Clean the drain ditch cap with brush kit.
- Securely put in the dew dish after cleaning.

**How to use cleaning pin and brush kit**

1. Separate cleaning pin
2. Separate cover as the arrow points.
3. Use brush kit, you can easily clean a drain use the ditch cap and tough part to clean.
4. When using cleaning pin, pull out cleaning pin and make it meet at right angles.
5. Only use for the valve hole of the pressure weight.

**Cautions when top cover does not close perfectly**

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

1. Check to see if the inner pot is correctly placed inside the main body.
2. To close the top cover, place the handle in the “Unlock” position as shown in the picture on the right.
3. If there are hot foods in the inner pot, the top cover might not lock properly. In this case twist the pressure weight and allow the steam to release then try to lock the handle.
Function Operating Part

Timer Button
Used to preset preferred cooking time (Refer to page 25~26)
When you use automatic steam cleaning function (Refer to page 18)

Keep Warm / Reheat button
Used to warm or reheat. (Refer to page 27-29)

Pressure Cook/Turbo Button
This function is used to start cooking. (Refer to page 17)

Cancel button
This function is used to cancel a selection or release remaining steam in the inner pot. (Refer to page 34)
When using Power saving function (Refer to page 30)

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

Mode button
This function is used to customize individual cooking preference, time-setting, voice volume setting, keep warm temperature setting, and power saving movement.

Menu / Selection button
This function is used to select from among glutinous rice, sushi, mixed rice, GABA, rice&beans, dried rice, nurungji, nutritious rice, nutritious porridge, all-purpose steaming and Automatic Sterilization (Steam Cleaning), and to modify preset time. See page 13, 25.
For setting selected action with mode button and setting gaba time multi-cook time. See page 23, 24.

Display

Error Code and Possible Cause

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

- ** LJ **
  When the inner pot is not placed into the unit.

- ** E_ P E_ **
  Problem on temperature sensor. (*E_ "mark, "E_ P"mark, "E_ "mark blink *)

- ** E- C- C- **
  Problem on fan motor.
  (*"mark blink *)

- ** EO1 **
  When pressing the Pressure Cook and Timer button, while the Lock/Unlock handle is on "Unlock" Turn the Lock/Unlock handle "Lock"

- ** EO3 **
  When boiling only water.

- ** 13 H0 **
  When setting preset time longer than 13 hours
  Set the preset time within 13 hours. (Refer to page 25~26)
  It is appears on the display when you press Start button again, or if the cooking has finished and you’ve never ever turned the handle to ‘Unlock’. It can be solved by turning handle to ‘Unlock’ and then turn to ‘Lock’.

- ** Ed0 **
  Problem on micom power.

- ** E_ u **
  Problem on micom memory.

- ** Euf **
  Problem on environment sensor.

- ** E_ P **
  Problem on environment sensor.

- ** E_ P **
  This error message shows up when Pressure Cook or keeping warm/reheating button is pressed while separate cover is not mounted. Mount separate cover. Note: While keeping warm, alarm will sound and keeping warm and reheating do not work.

- ** IH P **
  This code indicates the function of checking for abnormality of power or product.

- ** IH F **
  This code indicates the function of checking for abnormality of power or product.
HOW TO SET CURRENT TIME / HOW TO SET OR CANCEL VOICE GUIDE FUNCTION

How to set current time

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

2. Set 8 O’clock and 25 minute as pressing menu/selection button.
   - 1 min up “+” button
   - 1 min down “-“ button
   - 10 min up or down “+”, “-” keep pressing.
   - Careful of setting pm, am.
   - In case of 12:00 it is 12:00 pm.

3. When finishing to set time you want, press ‘Set” button.
   - Set button blinks and Mode, Menu/Selection and Cancel buttons turn ON.
   - If it is over 7sec without yes button, setting time will be canceled with voice, “It is canceled due to overtime”.

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

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

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

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

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

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

Press button to set ‘5’, that is the maximum volume sound.
When finish setting desired volume, press Mode button to store.
- Set button blinks and Mode, Menu/Selection and Cancel buttons turn ON.
- Keep the button pressed, and the button will turn to Continuous.
- Set to desired voice volume, and press Set button.
Night Voice Volume Reduction

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

- How to set night voice volume reduction

1. Press mode button 9 times in standby status, and you will enter Night Voice Volume Reduction mode. When pressing mode button initially, press the button for 1 second or longer to enter Night Voice Volume Reduction mode.
2. When you enter Night Voice Volume Reduction mode, a voice comes up saying “You have entered Night Voice Volume Reduction. Select or inactivate Night Voice Volume Reduction mode with ‘Select’ button and press ‘Confirm’ button.”
3. Press ‘Menu’/‘Select’ button, and as process progress bar changes, voice volume will change. Select desired voice volume, and press ‘Confirm’ button.
4. Once process progress bar reach full condition through adjustment of ‘Menu’/‘Select’ button, a voice will come saying “The function of Night Voice Volume Reduction is inactivate.” Inactivate the function by pressing ‘Confirm’ button.
5. If ‘Inactivate’ button is pressed or no button is pressed for 7 seconds after you enter Night Voice Volume Reduction mode, the function will be inactivated along with voice “As set time is elapsed, the function is inactivated”, and the system will be back to standby mode.

Woman and Man Voice Setting Function

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

- How to set night voice volume reduction

1. Press mode button 10 times in standby status, and you will enter Woman and Man Voice mode. When pressing mode button initially, press the button for 1 second or longer to enter Woman and Man Voice mode.
2. When you enter Woman and Man Voice mode, a voice comes up saying “You have entered Woman and Man Voice. Select or inactivate Woman and Man Voice mode with ‘Select’ button and press ‘Confirm’ button.”
3. Press ‘Menu’/‘Select’ button, and as process progress bar changes, voice volume will change. Select desired voice volume, and press ‘Confirm’ button.
4. If ‘Inactivate’ button is pressed or no button is pressed for 7 seconds after you enter Woman and Man Voice mode, the function will be inactivated along with voice “As set time is elapsed, the function is inactivated”, and the system will be back to standby mode.
1. Clean the inner pot and wipe the water on the inner pot with dry cloth.
   - Use the soft cloth to wash the inner pot.
   - Tough scrubber can make the coating come off.

2. Measure the amount of rice you want to cook using the measuring cup.
   - Make the rice flat to the top of measuring cup and it is serving for 1 person. (ex: for 3 servings → 3 cups, for 6 servings → 6 cups)

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

4. Put rinsed rice into the inner pot.

5. According to menu, adjust the water amount.
   - For measuring, place the inner pot on a leveled surface and adjust the amount of water.
   - The marked line of the inner pot indicates water level when putting the rice and water into inner pot together.
   - About water scale
     - Glutinous rice, mixed rice, nutritious rice and nung ji: Adjust water level to the waterscale for 'glutinous rice and mixed rice'. Glutinous rice can be cooked to max 10 servings, mixed rice to max 8 servings, nutritious rice to max 6 servings and nung ji to max 4 servings.
     - Sushi: Adjust water level to the water scale for 'sushi'. Sushi can be cooked to max 4 servings.
     - GABA: Adjust water level to the water scale for 'GABA'. GABA can be cooked to max 4 servings.
     - Nutritious porridge: Adjust water level to the water scale for 'nutritious porridge'. Nutritious porridge can be cooked to max 1.5 servings.
     - Old rice: Adjust water level to the waterscale for 'Old rice'. Old rice can be cooked to max 4 servings.

6. Put the inner pot into the main body and close the topcover.
   - Please, check if detachable cover is attached.
   - In case detachable cover is not attached, when pressure cook/ reheat button is pressed, ‘E00’ error could occur and cook/warm function will not work.
   - Put the inner pot correctly.
   - If there is any external substance on the temperature sensor or the bottom of the inner pot, wipe it off before putting the pot into the main unit.
   - Top cover will not close if the inner pot is not placed correctly in the main body (Place the inner pot to the corresponding parts of the main body).

7. Connect power plug and turn the handle to "Lock"
   - The lamp turning on means closed perfectly.
   - If you press the cook button without setting the Lock/Unlock handle to "Lock", the cooker will not operate. You will hear "beep beep beep" sound and “E00” is shown in the LCD.
   - If you want to select another function while cooking, push cancel button.
   - If ‘E00’ mark shows up in other instance, turn cover handle to "Open" direction, and turn it toward "Lock". Then the cooker will work normally. (The operation of cover lock sensing device can be checked.)

Note: This Instruction is not applicable if cover handle is turned toward "Open" direction once or more after cooking was completed in previous cooking.
## FOR THE BEST TASTE OF RICE

### Cook tasty rice with Cuckoo pressure rice cooker

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

<table>
<thead>
<tr>
<th>Use the measuring cup!</th>
<th>When measuring the rice, Use the measuring cup. (The amount of the rice may vary depending on the quality of the rice.)</th>
<th>When the proportion between the amount of rice is not proper, rice can be crisp or hard.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pour the water until water level marking in the inner pot!</td>
<td>Place the inner pot on a flat surface and adjust the water to water level in the inner pot.</td>
<td></td>
</tr>
<tr>
<td>How to keep the rice</td>
<td>If possible, buy a small amount of rice and keep the rice some place where ventilates well and avoid a direct ray of light. It can prevent evaporation of rice moisture.</td>
<td>If rice is too dry, it can be crisp even though measuring the amount of rice is accurate.</td>
</tr>
<tr>
<td></td>
<td>If the rice has been unsealed for long, rice can be dry and stale. In this case, you should pour the half of water more. It’s tastier.</td>
<td></td>
</tr>
<tr>
<td>It’s better to set the preset time shortly.</td>
<td>If possible, do not use the preset time function when rice is too dry and pour the half of water more.</td>
<td>If you set “Preset” over the 10 hours or “Preset” dried rice, rice can be crisp or half cooked. Even worse condition, rice can be cooked different tastes each level.</td>
</tr>
<tr>
<td></td>
<td></td>
<td>If the preset time is longer, the melanizing effect could be increased.</td>
</tr>
<tr>
<td>It’s better to set the keep warming time shortly.</td>
<td>It’s better to set the keep warming in 12 hours.</td>
<td>If rice is kept warm for a long period of time, rice color will change, as well as odor.</td>
</tr>
<tr>
<td>Keep the product clean.</td>
<td>Clean the product often. (Especially clean the top of the cover for external substance.)</td>
<td>Wipe the top cover heating part well for any rice or external substance.</td>
</tr>
</tbody>
</table>
HOW TO COOK

1. Choose menu with menu selection button.
   - Select button.
   - Each time "Menu" button is pressed, the selection switches in the sequential order, glutinous rice → sushi → mixed → GABA → rice & beans → dried rice → nu rung ji → nutritious rice → nutritious porridge → multi cook → Automatic Sterilization (Steam Cleaning).
   - If the button is pressed repeatedly, the menu switches continuously in sequential order.
   - In the cases of sushi, mixed rice, GABA and old rice, the menu remains memorized once each cooking is completed, so for continuous use of the same menu, no selection of menu is required.

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

3. Cooking thoroughly.
   - The cooktime remaining on the display is shown from cooking thoroughly.
   - The cook time is different relying on menu.
   - Careful not to be burned in automatic steam outlet.

4. Completion of cooking.
   - When cooking is finished, warming will start with the voice "cuckoo completed glutinous".
   - When cooking ends immediately stir the rice. If you don’t stir it at once and leave it, the rice will go bad and smell.
   - 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.

![Image](image1.png)

**Cooking time for each menu**

<table>
<thead>
<tr>
<th>Class</th>
<th>Glutinous</th>
<th>Turbo Glutinous</th>
<th>Sushi</th>
<th>Mixed</th>
<th>GABA</th>
<th>Rice &amp; Beans</th>
<th>Dried</th>
<th>Nu Rung Ji</th>
<th>Nutritious rice</th>
<th>Nutritious porridge</th>
<th>Multi cook</th>
<th>Automatic Sterilization</th>
</tr>
</thead>
<tbody>
<tr>
<td>Capacity</td>
<td>1servings</td>
<td>2servings</td>
<td>2servings</td>
<td>2servings</td>
<td>2servings</td>
<td>2servings</td>
<td>2servings</td>
<td>2servings</td>
<td>2servings</td>
<td>2servings</td>
<td>2servings</td>
<td>1servings</td>
</tr>
<tr>
<td>Time</td>
<td>About 13m</td>
<td>About 22m</td>
<td>About 35m</td>
<td>About 4min</td>
<td>About 5m</td>
<td>About 6min</td>
<td>About 6m</td>
<td>About 8m</td>
<td>About 9m</td>
<td>About 12m</td>
<td>About 15m</td>
<td>Up to water scale</td>
</tr>
</tbody>
</table>

※ After cooking chicken soup and multi cook etc. the smell may permeate into the unit, use the Unit after cleaning the rubber packing and lid part according to page 10.
※ Cooking time by menus may vary to some degree depending on the using environment of the product.
How to use the cooking menu

<table>
<thead>
<tr>
<th>Menu</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Glutinous</td>
<td>When you want to have sticky and nutritious white rice.</td>
</tr>
<tr>
<td>Mixed/Brown Rice</td>
<td>This menu is used to cook by mixing glutinous rice in cereals.</td>
</tr>
<tr>
<td>Rice &amp; Beans</td>
<td>Use when cooking black soy rice.</td>
</tr>
<tr>
<td>Nu Rung Ji (Scorched rice)</td>
<td>Have scorched rice when cooking done.</td>
</tr>
<tr>
<td>Porridge</td>
<td>For cooking germinated brown rice.</td>
</tr>
<tr>
<td>Automatic Sterilization (Steam Cleaning)</td>
<td>This menu is used to eliminate smell scaled after cooking or warming.</td>
</tr>
<tr>
<td>Turbo function for Glutinous rice</td>
<td>Pressing twice “Pressure Cook/Turbo” twice will switch to quick cooking and shorten the cooking time. It takes about 14 minutes when you cook the Glutinous rice for 2 persons. Use this turbo cooking function only for cooking rice for less than 4 persons. The condition of the rice will not be good for more than 4 persons. The turbo cooking function is allowed up to 6 persons. If you soak the rice in water for about 20 minutes before cooking the rice and then cook the rice in turbo cooking course, the rice will taste good.</td>
</tr>
</tbody>
</table>

How to do Automatic Sterilization (Steam Cleaning)

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

Method 1. After choosing automatic cleaning menu by pressing “Menu/Select” button, and then press “Pressure Cooking” button.

Method 2. After choosing automatic cleaning function by pressing “Preset” button twice in standby mode, press “Pressure Cooking” button.

Dried rice cook function

- If you cook long stored rice or dried rice, they could be half-cooked. If using the dried rice menu, you can get better taste.
- The taste of rice will be different depending on storage of rice and water state.
- You can add the heating time or soak time (Refer to page 19).

Cook Rice & Beans as follows

1. Put salt into the black soy, wash clean and take out water.
2. Put cleanly washed rice into My Cauldron, and after seasoning with sake and salt, pour water up to white rice water graduation 2, add 1/2 measuring cup of it.
3. Place black soy on top of it, and after locking lid and selecting black soy with Menu/Select button, press Pressure Cooking/White Rice Turbo.
   - Cook black soy only up to 4 servings.
   - When cooking black soy, adjust “White Rice”, “Assorted Grains” water level graduation to standard, and add 1/2 measuring cup of it in case of 2 servings and 1 measuring cup of it in case of 4 servings.

Melanoizing effect

The cooked rice can be light yellow at the bottom of the oven, because this product is designed to improve pleasant flavor and taste. Especially, melanoizing is more serious at the “Preset cooking” than just “Cooking”. It does not mean malfunction.
- When mixing other rice with Glutinous, Melanoizing effect could increase more than “Glutinous cook” setting.
MY MODE (Cuckoo Customized Taste Function)

What is “MY MODE”?

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

MY MODE Function

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

How to use “MY MODE”

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

How to Use Cuckoo Customized Cooked Rice Taste

You can set the major cooked rice taste of customized cooked rice taste by entering Customized Cooked Rice Taste mode and pressing Mode button. At each press of Mode button, the major cooked rice taste will show up in the sequential order “Sticky Cooked Rice Taste -> Soft Cooked Rice Taste -> Soothing Cooked Rice Taste -> Soft and Soothing Cooked Rice Taste”.
MY MODE (Cuckoo Customized Taste Function)

The display of my mode

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

<table>
<thead>
<tr>
<th>Heat</th>
<th>SOFT</th>
<th>SWEET</th>
</tr>
</thead>
<tbody>
<tr>
<td>4tep</td>
<td>+1</td>
<td>-</td>
</tr>
<tr>
<td>3tep</td>
<td>-</td>
<td>-</td>
</tr>
<tr>
<td>2tep</td>
<td>-</td>
<td>-</td>
</tr>
<tr>
<td>SOAK</td>
<td>-</td>
<td>-</td>
</tr>
</tbody>
</table>

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

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

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

Cautions

1. ‘MY MODE’ function may influence scorching or cooking quality. Ensure that cooking time is not changed, by children.
2. Default settings are “SOAK” Time 0 min, “HEAT” Time 0 min.
3. Scorching of rice may occur by longer “HEAT” Time.

Cuckoo customized cooking function

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

How to use Cuckoo Customized cooking function

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

1. The display Cuckoo customized cooking function

If you push the mode button 5 times, the display for customized cooking function will be set up. Initialization is like above picture.
- Menu/Selection button will blink, and Mode, Set and Cancel buttons will turn ON.

2. High level mode

Make the screen changed by pressing menu button.
- Set button will blink, and Mode, MenuSelected and Cancel buttons will turn ON.
- Keep pressing the button, and the menu will switch continuously.

3. Setting completed screen after

If you press the "set" button, established menu will be set up automatically.(If you press cancel or do not press a button within 7 seconds, the function will deactivate and return to the standby mode.)

If you push the menu/selection button, then the screen will be changed as above picture.
- Set button will blink, and Mode, MenuSelected and Cancel buttons will turn ON.
- Keep pressing the button, and the menu will switch continuously.

Cautions

1. ‘Cuckoo customized cooking function’ applies to Glutinous, Turbo cooking, Sushi, Mixed rice/Brown rice, GABA, Nutrition rice, OLD RICE collectively.
2. Set up the step of customized cooking function to taste. The scorch can occur when cooking in high step.
3. Cook is subject to be set differently depending on the percentage of water content and the condition of rice.
MY MODE (Cuckoo Customized Taste Function)

How to set up the function of burning nu rung ji

- When cooking nu rung ji, please set it up for your taste with function which controls the level of burning nu rung ji.

- How to set up the enhanced burning nu rung ji (for enhanced burning nu rung ji).

1. If you push mode button 7 times at the waiting state, enhanced burning nu rung ji mode will be set up when pushing mode button more than it will be possible to set up.

2. When enhanced burning nu rung ji mode is set up, it says "after removed or selection of enhanced burning nu rung ji, push the yes button". At this time, Menu/Selection button will blink, and Mode, Set and Cancel buttons will turn ON.

3. If you push the menu/selection button it says "enhanced burning nu rung ji chosen press the yes button after choosing a mode you want. press the yes button".

4. Without any button within 7 seconds or cancel button, enhanced burning nu rung ji mode will be canceled and on standby.

How to cancel the enhanced burning nu rung ji

1. If you push mode button 7 times at the waiting state, enhanced burning nu rung ji mode will be set up when pushing mode button more than it will be possible to set up.

2. When enhanced burning nu rung ji mode is set up, it says "after removed or selection of enhanced burning nu rung ji, push the set button". At this time, Menu/Selection button will blink, and Mode, Set and Cancel buttons will turn ON.

3. If you push the menu/selection button it says "enhanced burning nu rung ji chosen press the yes button after choosing a mode you want. press the set button".

4. Without any button within 7 seconds or cancel button, enhanced burning nu rung ji mode will be canceled and on standby.

Set up this function as the situation demands because this function is on the condition of cancel for enriched scorch at the first use.
What is Germinated Brown rice?

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

Tips to Buy Quality Brown Rice

1. Check the dates of harvest and pounding.
   - The dates should be within 1 year from harvest, 3 months from pounding.

2. Inspect rice with your eyes.
   - Check that embryo is alive
   - Rice surface should be light yellow and glazing. Whitely stirred up surface, or darkish colored Brown rice is not suitable for germination
   - Avoid fractured, not fully corned, or empty ear's. Empty ear's may generate odors during germination and bluish- nor corned Brown rice cannot be germinated.

Features of Germinated Brown rice

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

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

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

- Phytic acid 10.3Times
- Ferulic acid 1.4Times
- Gamma-orizanol 23.9Times
- Gamma-aminobutyric 5Times
- Inositol 10Times
- Food fiber 4.3Times
HOW TO USE “GABA (Brown rice)”

Using “GABA” Menu

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

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

3. Press “Set” and “Menu Selection” buttons to set time.
   - Pressing “Menu Selection” button changes germination time by 3 hours.
   - Pressing “Menu Selection” button changes germination time by 0 hours.
   - “GABA” time can be set up by 0, 3 hours.
   - If GABA time is set “0” hours, pressing “Pressure Cook” button will start cooking immediately.
   - To cook without germination or cooking germinated Brown rice, set the time at “0”.

4. Press “Pressure Cook” button.

   ※ 3 more hours for germination
   - Pressing “Pressure Cook” button will begin the “GABA” process, after which cooking will begin immediately.
   - During “GABA” mode, “-” indicator will show the remaining time and will be displayed in minutes with the “3H” mark going around clockwise.

Precautions for “GABA” Cooking

1. If smaller germ is preferred, omit pre-germination process. Select “GABA” menu, set-up appropriate germination time, and start cooking (nutrient ingredients do not vary significantly by the size of germ).
2. During hot seasons, longer germination time may generate odor. Reduce germination time.
3. GABA cooking is allowed up to 6 persons.
4. City water can be used for germination. However, spring water is recommended. Germination may not be properly performed in hot or boiled water even after cooling.
5. Germination rate, germ growth may differ by the Brown rice type, condition or period of storing, etc.
   - Germinated brown rice is sprouted brown rice. Germination rate and growth may differ by the Brown rice type.
   - The brown rice should be within 1 year from harvest, and not long since pounded.
6. In GABA mode, preset on 3H may not be possible. If you want to preset the GABA, set up “-” (See the page 25)
7. The taste of rice could be different as depending on a kind of brown rice. Use customized taste function or control the amount of water for your taste. (Refer to page 19 - 21)
How to make Nu rung ji

1. Turn the Lock/Unlock handle to “Lock” and press menu to select the ‘Nu Rung Ji.’ Refer to page 21
2. Press the “Pressure Cook/Turbo” button to start cooking.
3. When cooking is completed, scoop out the boiled rice. The “Nu Rung Ji” on the jar bottom can be prepared for your taste (e.g. scorched rice tea)
   - “Nu Rung Ji” can be prepared for up to 4 people.
   - For “Nu Rung Ji” cooking, set the water volume at “Glutinous” level.
   - Not too much washing rice.
   - If you want enhanced burning nu rung ji, cook after soaking rice in water for 30 minutes.
How to preset timer for cooking

How to use timer function

1. Check if the current time and the menu are correct.
   - Refer to page 13 for the time setting.
   - If the current time is not set correctly, the presetting time will also be incorrect.
   - Make sure not to confuse AM and PM.

2. Press the "Timer" button.
   - The initial time set at 6:30 am is already programmed.
   - "Lock/Unlock" handle should be locked.
   - If you push timer button, timer screen will be blinked.
   - In GABA mode, preset on "OFF" is possible.
   - If you want to preset "Timer" while keeping warm, cancel keep warm and preset the "Timer"

3. Preset the time.
   - "Set" button will blink, and "Menu/Selection", "Cancel" and "Pressure Cook" buttons will turn ON.
   - In case of setting up timer while warming, 10 min increase by pressing + button
   - Please setup timer after canceling warming
   - 10 min decrease when you press - button
   - If you keep pressing, it can be changed continuously.
   - Please be careful not to change from AM to PM.

4. Select menu with "Menu/Selection" button
   - If you select "Timer" menu with selection button, it says "Please, press the "Cook/Turbo" button.
   - "Set button" will blink, and "Menu/Selection", "Pressure Cook" and "Cancel" buttons will turn ON.
   - In case of menu with "Customized Rice Taste" such as glutinous rice, mixed rice, GABA, old rice, nu rung ji and washed rice, "Mode" button will turn ON.

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

1. In case of preset cooking
   - If the rice is old and dry, the result may not be good.
   - If the rice is not well cooked, add more water by about half-scale.
   - If the preset time is longer, melanization could be increased.
   - Rinsed rice adds precipitated starch, Preset Cook may cause scorching.
     To reduce scorching, cook washed rice by rinsing in running water or reduce cooking amount.

2. The change of preset time
   - Press "cancel" button for more than 2 seconds and restart it to change the preset time.

3. If the preset time is shorter than cooking time, cooking will immediately begin.
   - If set time is shorter than preset time, cooking will immediately begin.

4. In case the preset time is over 13 hours.
   - "13 Ho" will be displayed and the preset time will be changed to 13 hours automatically.
   - ex) If cooking is preset to AM07:00 of the following day at PM5:00 of the day, where preset time is 14 hours,
     "13 Ho" will be displayed, and preset time automatically changes to AM06:00. (Preset time is 13 hours)

※ If the preset time is over 13 hours, it can cause bad smell. The limited preset time is set up less than 13 hours
because the rice spoils easily during the summer time.
※ When you want to finish presetting P.M 12:00, preset P.M 12:00.
※ Use this function when you want to finish cooking between 1 hour to 13 hours based on the preset time.
※ If you press the set button to check the present time during the preset cooking function, the preset time will be
  displayed for 2 second.

## Possible time setting for each menu

<table>
<thead>
<tr>
<th>Menu Class</th>
<th>Glutinous</th>
<th>Sushi</th>
<th>Mixed</th>
<th>GABA</th>
<th>Dried</th>
<th>Rice &amp; Beans</th>
<th>Nu Rung ji</th>
<th>Nutritious Rice</th>
<th>Nutritious Porridge</th>
<th>Multi Cook</th>
<th>Automatic Sterilization (Steam Cleaning)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Possible time Setting</td>
<td>From (35minutes + My mode) to 13 hours</td>
<td>From 44 minutes to 13 hours</td>
<td>From (53 minutes + My mode) to 13 hours</td>
<td>From (54 minutes + My mode) to 13 hours</td>
<td>From (43 minutes + My mode) to 13 hours</td>
<td>From (49 minutes + My mode) to 13 hours</td>
<td>From (45 minutes + My mode) to 13 hours</td>
<td>From 36 minutes to 13 hours</td>
<td>From 39 minutes to 13 hours</td>
<td>From (1 minutes + My mode) to 13 hours</td>
<td>From 20 minutes to 13 hours</td>
</tr>
</tbody>
</table>
TO KEEP COOKED RICE WARM AND TASTY

Having a meal

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

<Keep warming>  

3H indicates the time elapsed as warming time.

<Reheating>

The lamp blinks and “DH” 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.

※ If you change the present time during warming, see the page 13.

► The frequent use of the “Reheat” function may cause the cooked rice to be discolored or dried. Use it once or twice per day.

► If a separate heating appliance or gas burner is used to cook rice, put the cooked rice into the cooker and press the “Keep Warm/Reheat” button to keep the rice warm. At this time, “DH” 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)

Cautions for Keeping Warm

| It will be hard to open the lid during warming or right after it has finished cooking. So push the pressure weight to the side and allow the steam to release. Make sure the handle is in the “Lock” position during warming or reheating. | It would be better to warm the rice for less than 12 hours because of colors 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. |
| 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) | 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 keep the scoop inside the pot while warming the rice. When using a wooden scoop, it can create serious bacteria and odors. | Do not mix small amount of rice or leftovers with the rice under keeping warm. Doing so may cause an odor. (Use a microwave oven for the cold rice.) |
TO KEEP COOKED RICE WARM AND TASTY

Controlling method of warming temperature

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

1. Press “Mode” button over 1 time during warming. It displays as picture with buzzer. At the time, 74C means current warming temperature.
   - “Menu/Selection” button will blink, and “Mode”, “Set” and “Cancel” buttons will be turned ON.

2. Press “Hour/up” button to change the temperature as 74C → 75C → 76C → 77C → 78C → 79C → 80C.
   - “Set” button will blink, and “Mode”, “Menu/Selection” and “Cancel” buttons will be turned ON.
   - To switch the functions continuously, keep pressing the button.

3. After setting temperature, press “Mode” selected button. Preset temperature will be stored with buzzer sound.
   (It will be cancelled once press “Cancel” button or after 7 seconds without pressing any button.)

4. Press “Minute/Down” button to change the temperature as 74C → 73C → 72C → 71C → 70C = 69C.
   - “Set” button will blink, and “Mode”, “Menu/Selection” and “Cancel” buttons will be turned ON.
   - To switch the functions continuously, keep pressing the button.

Change of temperature

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

How to operate My Mode function.

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

1. Press “Menu/choice” button to change as the picture(up).
   - “Set” button will blink, and “Mode”, “Menu/Selection” and “Cancel” buttons will be turned ON.
   - To switch the functions continuously, keep pressing the button.
2. Press “My Mode” button to raise the setting mode.
3. Select the menu you want, then press the “My Mode” button and set-up time will be automatically entered with a buzzer. (If you press the “Cancel” button or do not press a button within 7 seconds, the function will be cancelled and returned to standby mode.)
4. Press “Menu/choice” button as the picture(down).
   - “Set” button will blink, and “Mode”, “Menu/Selection” and “Cancel” buttons will be turned ON.
   - To switch the functions continuously, keep pressing the button.

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

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

1. If too much water is spilled out when you open the lid: Press “Menu/Selection” button to raise the setting mode.
2. If the edge of rice is too soft: Press “Menu/Selection” button to reduce the setting mode.
How to activate “Sleeping” mode.

- When keeping rice warm for a long time, set up the temperature low to prevent the following quality of rice: smell, dry, change of color; from PM 10:00 ~ AM 04:00.

- How to set up

1. In the “Custom-made rice taste” function, press the “Warm/Reheat” button. The “Custom-made warming mode” will be entered. At the same time, press the “Preset” button. The display will indicate as below.

2. When entering the “Custom-made warming” mode in bed, press the “Menu/Selection” button. Display will be corrected and press the “My Mode” function to set up.

3. After entering the “Custom-made warming” mode, if you do not press any other buttons within 7 seconds, the function will return to the previous cancelled function. At this time, “Menu/Selection” button will blink, and “Mode”, “Set” and “Cancel” buttons will be turned ON.

4. This function must be activated by the user depending on necessity.

- How to release

1. In the “My Mode” function, press the “Keep Warm/Reheat” button. The “Custom-made warming mode” will be activated. At the same time, press the “Preset” button. The display will be shown as below.

2. When entering the “Custom-made warming” mode in bed, press the “Menu/Selection” button. Display will blink and then press the custom-made rice taste function to release. At this time, Menu/Selection button will blink, and Mode, Set and Cancel buttons will turn ON.

3. After entering the “Custom-made warming” mode in bed, press the “Cancel” button or do not press any button for 7 seconds, then function will go back to the previous function. At this time, “Menu/Selection” button will blink, and “Mode”, “Set” and “Cancel” buttons will be turned ON.

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

- This function is set up as cancel state.

When odors are rising during the warming mode

- Clean the lid frequently. It can cause bacteria and odors.

- Even though exterior looks clean, there might be germs and it can cause odor so please be sure to use automatic sterilization (steam cleaning) menu for cleaning. Clean the inner pot completely after automatic cleaning function is done. (refer to 18)

- After you cook soups and steamed dishes, clean the inner pot properly to prevent rice from smelling.
what is power saving in “Standby” mode?

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

Manual Method

- How to start power saving
  Push Set button for 3 seconds at waiting state. Saving power function is set up.

- How to end power saving
  method 1) Push any button then it will be returned to waiting mode. method 2) If lid handle is turned to open or close, power saving mode will be canceled and back to waiting state.

Automatic Method

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

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

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

**Setting Method**

1. Button will be locked if "Set" button is pressed for 3 seconds or longer during cooking, presetting, warming, reheating or in standby condition.

2. When button is locked, a voice will sound saying "Button lock is selected." At this time, button lock is displayed on the screen.

**Cancelling Method**

1. To cancel button lock, press "Set" button for 3 seconds or longer on locked the button.

2. "Lock" sign on the display disappears when button lock is cancelled, a voice will be saying "Button lock is cancelled."

*Note: Any button other than "Set" button is pressed while button lock is set, buzzer will sound.*

*Note: Desired function can be set after cancelling button lock by pressing "Set" button for 3 seconds or longer.*

*Note: Button lock function is cancelled automatically when the power is off even though the button lock function is already set.*
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.

<table>
<thead>
<tr>
<th>Case</th>
<th>Check points</th>
<th>Do the following</th>
</tr>
</thead>
<tbody>
<tr>
<td>When the rice is not cooked.</td>
<td>• Pressure “Cook/Turbo” button is pressed?</td>
<td>• Press the “Pressure Cook” button once. And check “-” sign on the display.</td>
</tr>
<tr>
<td></td>
<td>• Is there power cut while in cooking?</td>
<td>• Re-press the “Pressure Cook/Turbo” button.</td>
</tr>
<tr>
<td>When the rice is not well</td>
<td>• Did you use the measuring cup for the rice?</td>
<td>• Refer to page 15-16</td>
</tr>
<tr>
<td>cooked.</td>
<td>• Did you put proper amount of water?</td>
<td></td>
</tr>
<tr>
<td></td>
<td>• Did you rinse the rice before cooking?</td>
<td></td>
</tr>
<tr>
<td></td>
<td>• Did you put rice in water for a long time?</td>
<td></td>
</tr>
<tr>
<td></td>
<td>• Is the rice old or dry?</td>
<td></td>
</tr>
<tr>
<td>Bean (other grains) is half</td>
<td>• Is bean (other grains) too dry?</td>
<td>• 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.</td>
</tr>
<tr>
<td>cooked.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Rice is too watery or stiff.</td>
<td>• Is the menu selected correctly?</td>
<td>• Select the correct menu.</td>
</tr>
<tr>
<td></td>
<td>• Did you properly measure water?</td>
<td>• Properly measure water.</td>
</tr>
<tr>
<td></td>
<td>• Did you open the top cover before cooking was finished?</td>
<td>• Open the top cover after cooking finished.</td>
</tr>
<tr>
<td>When the water overflows.</td>
<td>• Did you use the measuring cup?</td>
<td>• Refer to page 15-16</td>
</tr>
<tr>
<td></td>
<td>• Did you use proper amount of water?</td>
<td></td>
</tr>
<tr>
<td></td>
<td>• Is the menu selected correctly?</td>
<td></td>
</tr>
<tr>
<td>When you smell odors while</td>
<td>• Did you close the top cover?</td>
<td>• Close the top cover perfectly.</td>
</tr>
<tr>
<td>warming.</td>
<td>• Please check if the power cord is plugged.</td>
<td>• Always keep the power on while warming.</td>
</tr>
<tr>
<td></td>
<td>• Did it warm over 12 hours?</td>
<td>• As possible, keep warming time within 12 hours.</td>
</tr>
<tr>
<td></td>
<td>• Is there any other substance such as rice scoop or cold rice?</td>
<td>• Don’t warm rice with other substance.</td>
</tr>
<tr>
<td>“E _ _”, “E _ P ” signs show</td>
<td>• Temperature sensor or fan motor does not work properly.</td>
<td>• Unplug the power cord and call the Service center.</td>
</tr>
<tr>
<td>up. “ _ _ ” signs show up.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Warming passed time mark</td>
<td>.24 hours has not passed yet after keeping warm</td>
<td>• This function alarms if the rice remained warm for more than 24 hours.</td>
</tr>
<tr>
<td>blinks during keeping warm.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Rice has gotten cold or a lot</td>
<td>• Keeping warm was set in “Sleeping” mode</td>
<td>• Keep warm after cancelling or setting “Sleep Keeping Warm” mode depending on the necessity</td>
</tr>
<tr>
<td>of water flow during keeping</td>
<td></td>
<td></td>
</tr>
<tr>
<td>warm.</td>
<td>• It shows on the display when pressing “Start” button again, or when the cooking has finished and you’ve never even turned the handle to ‘Unlock’.</td>
<td>• It can be solved by turning handle to ‘Unlock’ and then turn to ‘Lock’.</td>
</tr>
<tr>
<td>If “E do” sign is appears.</td>
<td>• Detachable cover is not mounted.</td>
<td>• Mount detachable cover. (Refer to page 10)</td>
</tr>
<tr>
<td>“E co” sign shows up</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Alarm sounds or reheating</td>
<td>• Detachable cover is not mounted.</td>
<td>• Mount detachable cover. (Refer to page 10)</td>
</tr>
<tr>
<td>does not work while keeping</td>
<td></td>
<td></td>
</tr>
<tr>
<td>warm.</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
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.

<table>
<thead>
<tr>
<th>Case</th>
<th>Check points</th>
<th>Do the following</th>
</tr>
</thead>
</table>
| When the button cannot operate with "LJ" | • Is the inner pot inserted?  
• Check the rated voltage? | • Please insert inner pot.  
• This product is 120V only. |
| When the Pressure "Cook/Turbo" Timer button does not operate with "EO1" | • Did you turn the Lock/Unlock Handle to "Lock"  
• Is "pressure" lamp on? | • Please turn the "Lock/Unlock" handle to "Lock". |
| When the rice is badly sticky. | • Is there any rice or any other alien substance on the temperature sensor or the bottom surface of the inner pot? | • Clean all the alien substances on the temperature sensor or the bottom surface of the inner pot. |
| When "EO3" is showed on the LCD. | • Check the rated Voltage? | • Cut the power and contact customer service.  
• It is normal to get 'EO3' when putting only water.  
• This is only for 120V. |
| When the time cannot be preset. | • Is the current time correct?  
• Is AM or PM set properly?  
• Did you set the reservation time over 13 hours? | • Set the current time. (Refer to page 13)  
• Check the AM and PM.  
• Maximum reservation time is 13 hours.  
(Refer to page 25~26) |
| When you smell after and before cooking? | • Did you clean it after cooking? | • Please clean it after cooking. |
| When the top cover cannot be closed. | • Is the inner pot correctly inserted in the main body?  
• Is the Lock/Unlock handle on the top cover set to "Lock"?  
• Is there hot food in the inner pot? | • Please put in the inner pot perfectly.  
• Please turn the "Lock/Unlock" handle to "Lock".  
• Pull the pressure handle to aside once. |
| When "E-4", "-00" are shown on the LCD by turns. | • Micom power is cut. | • Please cut the power and contact customer service. |
| When "E-8", "-00" are shown on the LCD by turns. | • The sensor is broken. | • Please cut the power and contact customer service. |
| "#H1" sign is displayed during the cooking, warming/reheating, or preset process is activated. | • Is there inner pot in the product? | • Please insert inner pot  
• If the sign continuously displayed, cut the power and contact customer service. |
| "#H2" or "#H3" mark shows up during the product operation | • This function checks to see if power or product has abnormality. If the mark shows up continuously, contact customer 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.

<table>
<thead>
<tr>
<th>Case</th>
<th>Check points</th>
<th>Do the following</th>
</tr>
</thead>
</table>
| When cannot turn to "Unlock".             | • Did you turn the "Lock/Unlock" handle while cooking?                      | • Don’t open the top cover while cooking. If you want to open top cover while cooking, press the "Cancel" button more than 2 seconds and release the steam.  
  • Pull the pressure handle to the side once and allow the steam to release. |
|                                           | • Did you turn the "Lock/Unlock" handle before exhausting steam perfectly?  |                                                                                                                                                |
| When the top cover cannot open although the Lock/Unlock handle is turned to "Unlock". | • Because of the pressure.                                                 | • Pull the pressure handle to the side once and exhaust the steam perfectly.                                                                 |
|                                           | • Did you turn the "Lock/Unlock" handle before exhausting steam perfectly?  |                                                                                                                                                |
| When the steam exhausted between the top cover. | • Is there an external substance on the packing?                           | • Clean the packing with a duster.                                                                                                             |
|                                           | • Is packing too old?                                                       | • Keep the packing clean.                                                                                                                     |
|                                           |                                                                                                                  | • If the steam is exhausted through the top cover, please power off and contact the service center and dealer.                                  |
|                                           |                                                                                                                  | • Packing life cycle is 12 months, please replace the packing per 1 year.                                                                    |
| When the “Cancel” button does not operate while cooking. | • Is the inner pot hot?                                                   | • Keep pressing the "Cancel" button for 2 seconds for safety reason if you want to cancel while cooking.                                         |
|                                           | • Is currently the setting to lock mode?                                 | • Be careful of hot steam emission or hot contents spattered from the automatic steam outlet during cancellation.                               |
|                                           |                                                                                                                  | • Please press "Set" button for over 3 seconds to release.                                                                                      |
| When you hear weird noises during cooking and warming | • Is there a wind blowing sound when cooking the rice?                      | • This is the sound of the fan motor to cool the internal parts. This is normal.                                                             |
|                                           | • Is there a "Chi" sound when warming the rice?                                                                  | • The "Chi" sound during the warming process is the sound of IH cooker operating. This is normal.                                         |
| Brown rice is not germinated properly     | • Does the amount of rice exceed the specified maximum capacity?       | • Put the specified maximum capacity of brown rice.                                                                                           |
|                                           | • Is the brown rice too old?                                              | • Old rice or contaminated rice may not be germinated properly. (Refer to page 22)                                                           |
**Cooking Guide**

### Tasty Rice

#### Boiled Rice

**Ingredients**
- 4 cups of rice
- The "cup" in ingredients means a measuring cup in the rice cooker, 1 cup (80cc) is for one person.

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

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

#### Pea Rice

**Ingredients**
- 3 cups of rice, 1/2 cup of peas, 1 tablespoon of sake, 1/2 teaspoon of salt
- 1 ball pea before cooking.

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

**Store peas as follows**
1. peas and kidney beans etc. are stored in the refrigerator, they change in color and decrease in freshness fast, therefore, immediately after getting the material from the market, blanch them slightly, place them in the refrigerator, and whenever they are needed, take them out to use them in natural color and freshness.

#### Boiled Barley

**Ingredients**
- 2 cups of rice, 1 cup of barley

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

### Multigrain Rice

#### Five-grain Rice

**Ingredients**
- 5 cups of rice, 1/3 cup of millet, 1/3 cup of glutinous rice, 1/3 cup of red beans, 1/3 cup of sorghum and 1/3 cup of salt 1 teaspoon

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

**Reference**
- Oriental medicine calls red beans as Jedakdul which holds moisture, removes steam and discharges accumulated pus as well as relieving edema by making thirst and diarrrhea stopped and bladder empty.

#### Boiled Fresh Germinated Brown Rice

**Ingredients**
- Brown rice 4 cups

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

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

#### Boiled Brown Rice with Red Beans

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

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

**Ingredients**
- Rice: 1 cup
- Fresh ginger: 4 oz.
- Chestnut: 1 cup
- Japanese mushrooms: 4 units
- Ginkgo nuts: 12 units

**Recipe**
1. Cut the root of fresh ginger and chop it finely.
2. Place the chestnuts and cut them into two halves. After cutting, chop them fine and add them to the previous step.
3. Put the ginkgo nuts washed with water and perform the same operation as step 2, and then put them in boiling water for 2-3 minutes and then dry them with a cloth.
4. After rinsing the chestnut, chop it finely and add it to step 3.
5. After adding the chestnut to the previous step and cooking, add 1 cup of water to make rice.

**References**
When nutritious rice is cooked, the choice of flavors may vary according to personal preference. Additional ingredients, such as fresh ginger, can be added to enhance the taste. Therefore, the amount of additional ingredients can be adjusted according to personal preference.

**Nutritious Boiled Rice with Seaside Vegetables**

**Ingredients**
- 2 cups of brown rice, 3 cups of green tea leaves, 4 nori sheets of seaweed, soy sauce, deep-fried tofu, shredded chicken, sliced green onions, and white rice

**Recipe**
1. Wash the brown rice in cold water and drain it. Add the nori sheets, 3 cups of green tea leaves, and 2 cups of water to the brown rice and cook it on the rice cooker for 30 minutes.
2. Heat the nori sheets and add the shredded chicken and green onions to the cooked rice.
3. Add the sliced green onions and soy sauce to the rice and mix well.

**References**
When cooking nutritious rice, it is important to use high-quality ingredients and cooking utensils to ensure the best results. The amount of soy sauce can be adjusted according to personal preference.

**Rice Cooked with Nut**

**Ingredients**
- 4 cups of rice
- 34 oz. of walnuts
- 2 tablespoons of soy sauce
- 3 tablespoons of gingseng root

**Recipe**
1. Soak the walnuts in water and drain them. Chop them finely and add to the rice.
2. Add the soy sauce and gingseng root to the rice and mix well.
3. Cook the rice in the rice cooker for 20 minutes.

**References**
When cooking rice with nuts, it is important to use high-quality nuts and to ensure they are properly chopped to avoid clumping. The amount of soy sauce can be adjusted according to personal preference.

**Assorted Bibimbap**

**Ingredients**
- 4 cups of rice
- 6 oz. of bean sprouts
- 10 oz. of gingseng root

**Recipe**
1. Soak the bean sprouts in water and drain them. Chop them finely and add to the rice.
2. Add the gingseng root to the rice and mix well.
3. Cook the rice in the rice cooker for 20 minutes.

**References**
When cooking rice with beans, it is important to use high-quality beans and to ensure they are properly soaked and drained. The amount of gingseng root can be adjusted according to personal preference.
Nutritious Rice

Mushroom Bamboo Shoot Cooked Rice

**Ingredients**
- 4 cups of rice, 200g of oyster mushroom, 100g of bamboo shoot, 10g of gingseng
- Seasoning: 1 tablespoon of soy sauce, 1/2 teaspoon of pepper powder, 2 teaspoon of ground sesame mixed with salt, 2 tablespoon of minced spring onion, 2 tablespoon of minced garlic and 1 teaspoon of sesame oil

**Recipe**
1. As for oyster mushroom, tear the mushroom into 1-2cm pieces and remove the white parts by dropping them into boiling water.
2. For gingseng, peel them by tying a little bit of thread or by rubbing with a spoon.
3. Put the mushroom, bamboo shoot, and gingseng in a pot, add the seasoned water, and pressure cook.
4. Once cooking is completed, put the prepared cooked rice in a bowl and enjoy it with树叶 and meat.

**Healthy Porridge**

Pine Nut Porridge

**Ingredients**
- Rice 1 cup, pine nut 1/2 cup and some salt

**Recipe**
1. Wash rice and pine nuts clean.
2. Put rice on a landing net and cover pine nuts with an electo mixer.
3. Pour water on the rice and the covered pine nuts by nutrition porridge water scale ‘15’.
4. After locking the cover and choosing Nutrition Porridge in the menu, push Pressure Cook/Turbo button.
5. Mix rice when cooking is finished and stir it with salt according to your preference.

**Abalone Porridge**

**Ingredients**
- A cup of rice, 1 tablespoon of sesame oil, 1 piece of abalone, a little bit of salt

**Recipe**
1. Wash rice clean and let them swell.
2. Wash the abalone by rubbing it with brush, and after taking out the outside, slice it thin.
3. Put rice and abalone into My Caldon, and after adding sesame oil, mix it properly.
4. Pour water up to Nutrition Porridge water graduation 1.
5. Lock the lid, press My Caldon button, and after selecting Nutrition Porridge, press Pressure Cook/Turbo button.
6. When the cooker gets to Heat Preservation mode, put salt to your preference, and stir the cooked rice slightly.

**Special Porridge**

Special Chicken Porridge

**Ingredients**
- Rice 1 cup, chicken 100g, chicken soup 60cc, green pepper 1 unit, and some salt
- Seasoning: 1 tablespoon of soy sauce, 1 tablespoon of minced garlic, 1/2 teaspoon of pepper powder and minced garlic

**Recipe**
1. Wash the rice and put it in a water for more than one hour.
2. Boil well-flavored chicken for a long time. Tear it into pieces and season them with the above materials.
3. Squeeze the skin, add red pepper and green pepper and simmer for 5 minutes.
4. Remove oil from chicken soup and put it on absorbent paper.
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 ‘15’.
7. After locking the cover and choosing nutrition porridge in the menu, push Pressure Cook/Turbo button.
8. Mix rice when cooking is finished and stir it with salt according to your preference.

White Porridge

**Ingredients**
- Rice 1 cup

**Recipe**
1. Wash rice clean and put it into the inner pot.
2. Add your water by nutrition porridge water scale ‘15’.
3. After locking the cover and choosing nutrition porridge in the menu, push Pressure Cook/Turbo button.

Red Bean Porridge

**Ingredients**
- 23 cups of rice, 1/3 cups of red bean, 2 cups of glutinous rice

**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 becomes in white fire by pouring water again.
3. Put the boiled red bean with sauce, and filter only red bean water by crushing.
4. Pour glutinous rice and water taken out from soaking No. 2 to 3, and after pressure cooking it with cooled water, make small dumpling in red-bean gruel.
5. Pour previously soaked rice into My Caldon, and pour red bean water up to Nutrition Porridge water graduation 2.
6. Press small dumpling in red bean gruel and red bean gruel, press My Caldon, and after selecting Nutrition Porridge, press Pressure Cook/Turbo button.

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

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

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

Baby Food

:: Sweet Pumpkin Soup

- Ingredients
  Sweet pumpkin 100g, bread crumbs 1 tablespoon, water 1/3 cup, some salt and some milk.

- Recipe
  1. After selecting well-ripened yellow sweet pumpkin, peel the skin and remove its seeds, then cut it into thin slices and rinse them with water.
  2. Place the rice cooker, add water and bread crumbs in the inner pot.
  3. After locking the lid and choosing Multi Cook in the menu button, push Pressure Cook/ Turbo button after setting up the time of universal steam for 10 minutes.
  4. After cooking is completed, mash up it with a rice paddle. When it is hot, mix it with milk.

:: Sweet Potato & Apple Porridge

- Ingredients
  Sweet potato 20g, apple 10g, water 2 tablespoon and some honey.

- Recipe
  1. Peel the skin of apple and sweet potato and cut them into thin slices.
  2. Place the rice cooker and with 1/4 cup of water in the inner pot.
  3. After locking, the cover and choosing Multi Cook in the menu button, push Pressure Cook/ Turbo button after setting up the time of universal steam for 20 minutes.
  4. After cooking is completed, mash up it with a rice paddle and mix it with some honey.

References (Notes)
The latter period of eating baby food (9~12 months old): As the period when a baby can eat 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 avoid the baby's 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.

Baby food

:: Steamed rice and tofu with vegetable

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

- Recipe
  1. Wash tofu after removing water from it, chop carrots and young pumpkin into thin 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 well.
  4. Lock the cover, select multipurpose steam menu by pressing the menu button, set multipurpose steam time as 10 minutes, and press the Pressure Cook/Turbo button.
  5. Mix well with a spatula after multipurpose steam is completed.

:: Soft rice with tuna and vegetable

- Ingredients
  50g of rice, 30g of tuna, 10g of bell pepper, 10g of carrot, 1/2 cup of water, butter, little bit of flour powder.

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

### Universal Steam

**Steamed Rib**
- **Ingredients**
  - Beef (47 port 270g), sake 2 tablespoons, nicely aged soy sauce 3 tablespoons, grated garlic 1/2 teaspoon, sesame oil 1/2 teaspoon, onion juice 1 tablespoon, sake juice 1 tablespoon, sugar 1 tablespoon, cooked scallion 1 tablespoon, ground sesame mixed with salt 2 tablespoons, ground pepper 1/2 teaspoon, carrot 1/2 inch, chestnut 3 units, ginger nuts 6 units and ground ginger nuts 1/2 tablespoon
- **Recipe**
  1. Remove fat and tendons from chopped beef and remove blood by pounding it in cold water.
  2. Remove water by simmering it with a basket and keep the meat from getting cut in area and inner fat.
  3. Peel the skin of chestnuts and divide large chestnuts into two pieces. Shred gringko nuts well and cut briskly on gringko nuts. Cut carrots into chestnut-size pieces.
  4. Use all the prepared ingredients with steaming and marinate them for one hour. After that, put them in the inner casserole. It is not necessary to put additional water since it is cooked with moisture from ribs and marinate.
  5. After locking the cover and choosing Universal Steam in menu button, push Pressure Cook/Turbo button after setting up the time of universal steam to 35 minutes.
  6. After cooking is completed, scald ground prime rib on the drained fat.

**Steamed Chicken**
- **Ingredients**
  - 1 chicken (1000g), potato 30g, carrot 50g, sugar 3 tablespoons, cooked scallion 1 teaspoon, grated garlic 1 teaspoon, nicely aged soy sauce 3 tablespoons, ginger juice 1 tablespoon, serene pepper 1/2 teaspoon, ground sesame mixed with salt 1 tablespoon and caraway 1 tablespoon
- **Recipe**
  1. Wash chicken, clean and remove feathers and internal organs, and cut up the leg in the boil.
  2. After cutting the chicken into a suitable eating size, make cuts in the chicken to make it well-absorbed and to roast quickly.
  3. After putting carrots, potato and chicken in a large bowl and mixing them with prepared sauce, marinate.
  4. Put enough marinated chicken, potatoes and carrots in the inner casserole.
  5. After locking the cover and choosing Universal Steam in menu button, push Pressure Cook/Turbo button after setting up the universal steam time to 45 minutes.

**Boiled Pork**
- **Ingredients**
  - Pork (shoulder or pork belly) 400g, ginger 1EA, garlic 1EA, scallion 1EA and some kimchi
- **Recipe**
  1. Put two cups of water in the inner casserole and put the plate of boiled rice on it.
  2. Cut pork into 2 to 3 pieces and put them on the steam plate with 1/2 teaspoon ginger cut into thin slices.
  3. After locking the cover and choosing Universal Steam in menu button, push Pressure Cook/Turbo button after setting up the time of universal steam to 40 minutes.
  4. After cooking is completed, put the pork on an plate with onion, garlic, scallion and kimchi.

### Universal Steam

**Five-flavor Pork**
- **Ingredients**
  - 400g of pork, 1/3 cup of soy sauce, 2 tablespoons of sugar, a little bit of soy sauce, five flavors: 4 grams of black pepper, 5 grams of cinnamon, 2 pieces of star anise
- **Recipe**
  1. Bind pork with soy sauce 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 ① into My Caloron, and pour 3 measuring cups of water.
  4. Lock the lid, press Manual button, and after selecting Multi-purpose Steaming and setting all-purpose steaming time to 40 minutes, press Pressure Cook/Turbo button.
  5. Once the cooking is completed, take out the pork and release soy sauce by cutting it with scissors. Cook down five-flavor pork, and put it on the plate by slicing it to 0.2cm thickness.

**Hard-boiled Cuttlefish**
- **Ingredients**
  - 1 squid, 70g of shrimp, 80g of crab meat, 1 egg, a little bit of salt, a little bit of sesame oil, a little bit of wheat powder
- **Recipe**
  1. Divide squid and fish, remove intestines, and after washing, drain by shaking. Make cubes with a long-handledASKINN, 10 minutes.
  2. Put a little bit of cold water in boiling water and place the body of the cut squid, and then the head as well by trimming them.
  3. Boil squid in water by trimming it, drain it by shaking it strongly after boiling, remove water, add 1/2 cup of soup, add rice water by mixing it all well, add salt and sesame oil.
  4. Loosen up egg by adding all in it, and place throughout the squid and fish.
  5. Mix water content of the blanched squid, a little bit of wheat powder, and after adding squid, add salt and squid-flish egg to them with sugar.
  6. Put the boiled squid, steaming sauce and half cup water in My Caloron.
  7. Lock the lid, press Manual button and after selecting Multi-purpose Steaming and setting all-purpose steaming time to 20 minutes, press Pressure Cook/Turbo button.

**Steak**
- **Ingredients**
  - Beef for steak 200g, some steak sauce, some salt and some ground pepper
- **Recipe**
  1. After browning ground pepper and salt on heat to suit its taste, put the beef in the inner casserole and pour 1/2 cup of water.
  2. After locking the cover and choosing Universal Steam in menu button, push Pressure Cook/Turbo button after setting up the time of universal steam to 35 minutes.
  3. After cooking is completed, pour some steak sauce on the steak.

**How to make wine sauce**
After mincing button mushrooms, garlic onions, clear dry prepared material with salt and ground pepper. After boiling enough rose wine, boil it down in ketchup, barbecue sauce, pepper corn and laurel leaf.
Universal Steam

**Steamed Blue Crab**

**Ingredients**
- Blue crab: 1EA, beef: 50g, tofu: 1/4 to 1/2 cup, red/green pepper each 1/2EA, yolk: 1/2EA and some pickled sea urchin

**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 the above.
5. After adding flour on the crab skin and filling up to step no. 6 in the crab skin cover it with step no. 4.
6. Pour one measuring cup of water in the inner caldron. After locking the cover and choosing Universal Steam in the menu, push Pressure Cook/Turbo button after setting up the time of universal steam to 30 minutes.

**Steamed Fish**

**Ingredients**
- Shrimp: 1EA, beef: 50g, shiitake: 3EA, stone mushroom: 2EA, red pepper: 1/2EA, egg: 1EA, shallots: 2EA, garlic: 1EA, soy sauce: 1EA, 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, scaling, ground sesame mixed with salt, garlic and ground pepper.
3. Pour the prepared seasoning on the snapper.
4. After pouring two cups of water into the inner pot, place the steam plate on it.
5. Put the prepared snapper on the steam plate.
6. After locking the cover and choosing Universal Steam in the menu, push Pressure Cook/Turbo button after setting up the time of universal steam to 30 minutes.
7. After cooking is completed, decorate it with the remaining garnish.

**Steamed Clam**

**Ingredients**
- 2 clams, 1EA of beef, egg white: 1/2EA, egg yolk: 1EA, 1 teaspoonful of minced Walsh onion, 1/2 teaspoonful of minced garlic, 1 teaspoonful of soy sauce, a little bit of pickled sea urchin, pepper grounds

**Recipe**
1. Mince clams neatly.
2. Cut cleanly minced clams half and mince it really by taking out fish flakes and shell with salt.
3. Put minced beef and clam flesh in the container, and mix evenly by seasoning with minced Walsh onion, minced garlic, and pepper grounds.
4. Since 2 shells can be contained in the container, put seasoned clams tightly to a degree of 1/2EA per shell.
5. At the moment, mayonnaise, apple eggs, white eggs, sauce on top of clam meat so that the inside may not be distorted even after steaming.
6. Pour 2 cups of water into My Caldron, and place steam plate.
7. Put the prepared clam on the steam plate.
8. Lock the lid, press MENU button, and after setting Up/Down setting, and setting all-purpose steaming time to 35 minutes, press Pressure Cook/Turbo button.
9. Once fully cooked eggs into white and yolk, smoothmining the white neatly and crushing and putting the yolk on the sea, put the egg yolk and white on the clam halve.

Universal Steam

**Steamed Bean Curd**

**Ingredients**
- 1 set of bean curd, a little bit of salt

**Recipe**
1. Place bean curd cut into two, slice them to tamaño thickness, and by scratching salt, remove water content.
2. Scrape Width onion thin, and prepare seasoning sauce by mixing minced garlic, thick soy, red pepper powder, ground sesame mixed with salt, oyster oil and shredded red pepper.
3. Pour 1 1/2 cups of water into My Caldron, place steam plate, and put the sliced bean curd on top of it evenly.
4. Lock the lid, press MENU button, and after selecting Advanced Steam, and setting all-purpose steaming time to 2.5 minutes, press Pressure Cook/Turbo button.
5. After 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)**

**Ingredients**
- Cabbage: 1EA, ginkgo: 1EA, carrot: 1EA, egg: 3EA, onion: 3EA, ham: 3EA, enoki mushroom: 3EA, sake: 1EA, and cooking oil 1 tablespoon

**Recipe**
1. After cutting paprika, onion, carrots, and ham into thin slices, wash enoki mushroom clean, and blanch spinach in boiling water. Cut it after removing from water, lay time and sand 3-5mm, onion and ham sliced 3-5mm.
2. After cooling col_device in lukewarm water for 20 minutes, wash it with cold water. (When col_device is steeped for a long time, col_device may be too soft or aggravated. According to preference, blakc col_device for 10 minutes-Increase.)
3. After cutting the beansprouts of cooking oil 1/2 cup and col_device in the inner caldron, put the prepared ham, carrot, onion and paprika together.
4. After locking the cover and choosing Advanced Steam in the menu, push Pressure Cook/Turbo button after setting up the time of universal steam to 25 minutes. (When col_device is too soft or when you want more chewy inside, add up the time of universal steam for 20 minutes)
5. After cooking is completed, put spinach blanched in boiled water and mix with sauce, sesame oil and sugar according to your preference, faster sesame seeds or ground sesame mixed with salt in the seasoned Japchae.

**Boiled egg**

**Ingredients**
- 6 eggs, 2 cups of water, 1-2 drops of Vinegar

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

:: Steamed Dumpling

Ingredients
Dumplings 1EA

Recipe
1. Pour two cups of water into the inner pot.
2. Put steam pot on the inner cauldron and put dumplings on the steam plate. After sealing and cooking for 25 minutes.

:: Steamed Eggplant

Ingredients
2 pieces of eggplant, 2 tablespoons of thick soy sauce, 1 tablespoon of white pepper, 1 tablespoon of red pepper powder, 1 tablespoon of vinegar, 1 tablespoon of ground sesame oil, 1 tablespoon of minced garlic, 1 tablespoon of minced green onion, 4 tablespoons of garlic, 2 tablespoons of sugar

Recipe
1. Chop eggplant to 4cm length, and after eroding it, make crosswise cuts.
2. Slice red peppers and green peppers small minced Wea onions and garlic, and make filling by adding thick soy, ground sesame oil, and sugar, salt, red pepper powder, sugar, and vinegar.
3. Pour 2 cups of water into the inner cauldron, after adding the sliced eggplant, place the sliced eggplant on top of it.
4. Lock the lid, press the MENU button, and select the STEAM for 30 minutes, press Pressure Cook/Turbo button.
5. Once cooking is completed, put the filling prepared on the eggplant every 30 minutes.

:: Steamed Pumpkin

Ingredients
12 pumpkin, 1 tablespoon of thick soy, 1 tablespoon of white pepper, 1 tablespoon of minced garlic, 1 tablespoon of minced green onion, 2 tablespoons of minced red pepper, 1 tablespoon of vinegar, 1 tablespoon of ground sesame oil, and 1 tablespoon of minced garlic, 1 tablespoon of ground sesame mixed with sugar and salt.

Recipe
1. Slice pumpkin thin.
2. Make seasoning sauce by mixing minced Wea onions, minced garlic, thick soy, shredded red pepper, red pepper powder, sesame oil, ground sesame mixed with salt, and sugar.
3. Pour 2 cups of water into the inner cauldron, add the sliced pumpkin, and put after adding the sliced pumpkin, cover and cooking for 30 minutes, press Pressure Cook/Turbo button.

Universal Steam

:: Steamed Chestnut

Ingredients
Chestnut 1EA

Recipe
1. Pour two cups of water into the inner pot.
2. Put steam pot on the inner cauldron and put chestnuts on the steam plate. After sealing and cooking for 30 minutes.
3. When cooking is completed, be careful with the hot chestnuts.

:: Sweet Potato

Ingredients
Sweet potato 5EA

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

:: Potato

Ingredients
Potato less than 200g 1EA

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

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

How to keep potato
When potatoes are kept at normal temperature in summer, it sprout right away. Therefore, it is good to keep them in the refrigerator. If there is a great amount, put potatoes in an airtight box or in a opened paper 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.
Universal Steam

:: Steamed egg

**Ingredients**
- 2 eggs
- 2 cups of water or 1 cup of water
- 1 teaspoon of salt
- 10g of carrot
- 10g of green onion

**Recipe**
1. Place egg and water or water and water together and mix well.
2. Thoroughly wash the meat and the green part of the green onion and put it in.
3. Place the eggs in the water to make it appear, mix it with the meat and add water.
4. Lock the cover, select Multi Cook, by pressing the menu button, set multipurpose steam time as 20 minutes, and press the Pressure Cook/Turbo button.

:: Rice cake gratin

**Ingredients**
- 50g of rice cake
- 1 cup of water
- 1 cup of midcake cheese
- 1 cup of grated cheese
- 1 cup of olive oil
- 1 1/2 cup of white sauce
- 1/4 cup of white pepper
- 1/4 cup of milk
- 1/4 cup of salt
- 1/4 cup of white pepper
- 1/4 cup of milk
- 1/4 cup of salt
- 1/4 cup of white pepper

**Recipe**
1. Wash the sweet potato with oil and cut it in a circular shape.
2. Cut the boiled egg with a cutter, and the sweet rice cake in warm water.
3. Soak the sauce in the inner part of the onion, and add up the sweet potato, egg, and rice cake.
4. Soak the white sauce in the onion, cut the cheese, and add the cheese to the rice cake, and place it on the onion.
5. Lock the cover, select Multi Cook, by pressing the menu button, set multipurpose steam time as 20 minutes, and press the Pressure Cook/Turbo button.

:: Shrimp ketchup fried rice

**Ingredients**
- 10 medium size shrimps
- 1/4 green onion
- 20g of rice
- 10g of carrot
- 1 tablespoon of ketchup
- 1 tablespoon of white sauce
- 1 tablespoon of sugar
- 1 tablespoon of white sauce
- 1 tablespoon of cooking powder
- 1/4 cup of white pepper
- 1/4 cup of salt
- 1/4 cup of soy sauce
- 1/4 cup of soy sauce
- 1/4 cup of soy sauce

**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 coarsely, and chop onion in a size that is smaller than shrimps.
3. Place shrimp, green onion, and onion with ketchup sauce and mix well.
4. Lock the cover, select Multi Cook, by pressing the menu button, set multipurpose steam time as 20 minutes, and press the Pressure Cook/Turbo button.
5. Mix it well with a spatula after multipurpose steam is completed.

Universal Steam

:: Teokbokki (spicy and sweet rice cake)

**Ingredients**
- 200g of rice cake bars
- 2 pieces of fish cake
- 1/4 cup of white onion
- 1/4 cup of green onion
- 40g of carrot
- 2 tablespoons of red pepper paste
- 1 tablespoon of starch syrup
- 1 tablespoon of sugar
- 1 teaspoon of sesame oil
- 1 teaspoon of soy sauce
- 1/2 cup of anchovy water

**Recipe**
1. Wash 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 coarsely.
3. Mix the ingredients for marinade and prepare marinade separately.
4. Put the ingredients with marinade into the inner pot, and mix it well.
5. Lock the cover, select Multi Cook, by pressing the menu button, set multipurpose steam time as 20 minutes, and press the Pressure Cook/Turbo button.

:: Rice pizza

**Ingredients**
- 100g of rice
- 2 slices of ham
- 2 button mushrooms
- 2 tablespoons of canned corn
- 1 stick of cheese
- 40g of mozzarella cheese
- 4 tablespoons of pesto sauce

**Recipe**
1. Peel off the skin of button mushroom and cut it into shape, and tear a crab meat stick into pieces.
2. Cut sliced ham into squares, and remove water from the canned corn.
3. Place rice on the bottom of the pot, add ham, and mix it well.
4. Spread pizza sauce on the rice, lay using a spoon, and place topping ingredients on the top.
5. Place mozzarella cheese on the top, lock the cover, select Multi Cook, by pressing the menu button, set multipurpose steam time as 20 minutes, and press the Pressure Cook/Turbo button.
Universal Steam

:: Corn

- **Ingredients**
  - Corn 4EA

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

:: Fresh Cream Cake

- **Ingredients**
  - Flour (weak flour) 1/2 cup, egg 2EA, 1/2 tablespoon of butter, 1/2 tablespoon of milk, 2/3 teaspoon of vanilla, 1/2 cup of sugar and some salt.
  - Whipped cream 100cc of cream, 1/4 cup of sugar.
  - Fruits Cherry 1EA, strawberry 3EA, kiwi 1EA

- **Recipe**
  1. Put salt in hour and stir 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.
  4. Stir up bubbles until they don’t bow down when the vessel covers over.
  5. Continue to stir while putting the yolk in the recipe no3 little by little and put some vanilla paste.
  6. When step no4 becomes creamy mix with flour.
  7. Mix boiled butter with milk.
  8. After putting butter on the bottom and the side of the inner cauldron, pour cake flour into the inner cauldron.
  9. After locking the cover and choosing Universal Steam in the menu, push Pressure Cook/Turbo button after setting up the time of universal steam to 40 minutes.
  10. Cool down the cooked sponge cake.
  11. After pouring whipped cream in a vessel and making bubbles to be regarded to be thick, put powdered sugar (1/2 cup sugar in a outer and grind 1)
  12. Apply cream on the cooked sponge cake.
  13. Decorate 1 with different kinds of prepared fruit.

Universal Steam

:: Multi-Flavor Glutinous Rice

- **Ingredients**
  - 2 cups of glutinous rice, 30g of raisins, 10 chestnuts, 7 dates, 1 tablespoon of pine nut, 70g black sugar, 1/2 tablespoon of thick soy, 2 tablespoon of sesame oil, a little bit of salt, 1/2 tablespoon of cinnamon powder

- **Recipe**
  1. Wash glutinous rice clean, and soak it in water sufficiently for 1 hour or longer.
  2. Pressure 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 the ingredients properly.
  4. Put all the materials into My inner pot, and after selecting [White Rice], press Pressure Cooking/Reheat button.
  5. Lock the lid, press [MNL], and after selecting [Multi Cook], press Pressure Cook/Turbo button.

:: Steamed Rice Cake

- **Ingredients**
  - 5 cups of glutinous rice, 2 cups of adzuki beans, 1 tablespoon of salt, 5 tablespoon of sugar and 3 tablespoon of water

- **Recipe**
  1. Put 3 tablespoon of water into 5 cups of glutinous rice, and after mixing properly and sealing them once, mix with 3 tablespoon of sugar.
  2. Add for adzuki beans, add sugar tablespoonful and sugar tablespoonful while pounding them roughly by boiling free of water content.
  3. Put steaming plate after pouring 1.5 cups of water into My Cauldron, spread cake of proper size by cutting it.
  4. Spread 1 cup of adzuki bean crumbs, put steaming plate evenly, and create layers by adding 1 cup of adzuki bean crumbs again.
  5. Select All-purpose Steaming by pressing Menu button after locking the lid, and after setting All-purpose Steaming Time to 45 minutes, press Pressure Cook/Turbo button.
CUCKOO ELECTRIC RICE COOKER/WARMER
LIMITED WARRANTY

KEY Company, P&K USA TRADING CORP and Cuckoo Trading Canada will repair at its option replace, without charge, your product which proves to be defective in material or workmanship under normal use, during the warranty period listed below from the date of original purchase. This warranty is good only to the original purchaser of the product during the warranty period. P&K USA TRADING CORP covers the east and the central districts, KEY Company covers the west and the central districts, Cuckoo Trading Canada covers the whole Canada.

WARRANTY PERIOD

<table>
<thead>
<tr>
<th>MODEL#</th>
<th>#LABOR</th>
<th>PARTS</th>
<th>HOW SERVICE IS HANDLED</th>
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</thead>
<tbody>
<tr>
<td>CRP-HS06</td>
<td>1YEAR</td>
<td>1YEAR</td>
<td>The East and the Central Districts</td>
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