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.

CUCKOO ELECTRONICS CO., LTD.
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IMPORTANT SAFEGUARDS

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

SAVE THESE INSTRUCTIONS
THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY

ADDITIONAL IMPORTANT SAFEGUARDS

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

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

This appliance is intended to be used in household and similar applications such as:
- staff kitchen areas in shops, offices and other working environments;
- farm houses;
- by clients in hotels, motels and other residential type environments;
- bed and breakfast type environments.
Note:
A. A short power-supply cord (or cord set) is provided to reduce the hazards from entanglement by a longer cord.
B. Extension cord should be used properly.
C. Extension cord usage for the rice cooker:
   (1) The correct rated voltage should be used for the rice cooker.
   (2) If the appliance is set on the ground, the extension cord should also be set on the ground.
   (3) The cord wires and extension cord should always be arranged to prevent hazards to children.

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

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

Cet appareil dispose d’une fiche polarisée: (une broche est plus large que l’autre).
Par mesure de sécurité, cette fiche ne peut s’enfoncer dans une prise polarisée que dans un seul sens.
Si la fiche ne s’enfonce pas correctement dans la prise, retournez-la.
Si elle ne s’enfonce toujours pas, contactez un électricien qualifié.
Veuillez respecter cette mesure de sécurité.

SPECIFICATIONS / 제품규격 / SPÉCIFICATIONS

<table>
<thead>
<tr>
<th>Model Name / NOM DU MODELE (모델명)</th>
<th>CRP-P1009F Series</th>
</tr>
</thead>
<tbody>
<tr>
<td>Power Supply / CORDON D’ALIMENTATION(전원)</td>
<td>AC120V, 60Hz</td>
</tr>
<tr>
<td>Power Consumption / CONSOMMATION D’ÉNERGIE(소비전력)</td>
<td>1150W</td>
</tr>
<tr>
<td>Cooking Capacity / CAPACITÉ DE CUISSON (취사용량)</td>
<td>Glutinous Rice(찹쌀)</td>
</tr>
<tr>
<td></td>
<td>HIGH HEAT GLUTIN. RICE(깻잎고추장)</td>
</tr>
<tr>
<td></td>
<td>Mixed Rice(잡곡)</td>
</tr>
<tr>
<td></td>
<td>HIGH HEAT MIXED. RICE(잡곡고추장)</td>
</tr>
<tr>
<td></td>
<td>BROWN RICE(.US)</td>
</tr>
<tr>
<td></td>
<td>HIGH HEAT BROWN RICE(.US고추장)</td>
</tr>
<tr>
<td></td>
<td>GABA RICE(가바비밀)</td>
</tr>
<tr>
<td></td>
<td>Turbo Glutinous Rice(찹쌀매콤)</td>
</tr>
<tr>
<td></td>
<td>Nu Rung Ji(누룽지)</td>
</tr>
<tr>
<td></td>
<td>Porridge(죽)</td>
</tr>
<tr>
<td>Power Cord Length/LONGUEUR DU CORDON D’ALIMENTATION(전원 코드 길이)</td>
<td>1.0m</td>
</tr>
<tr>
<td>Pressure / PRESSION (사용압력)</td>
<td>78.4KPa(0.8kg/cm²)</td>
</tr>
<tr>
<td>Weight / POIDS(중량)</td>
<td>6.9kg</td>
</tr>
<tr>
<td>Dimension/DIMENSION(치수)</td>
<td>Width/LARGEUR(폭)</td>
</tr>
<tr>
<td></td>
<td>29.4cm</td>
</tr>
<tr>
<td></td>
<td>Length/LONGUEUR(길이)</td>
</tr>
<tr>
<td></td>
<td>Height/HAUTEUR(높이)</td>
</tr>
</tbody>
</table>

HOW SERVICE IS HANDLED / MISE EN OEUVRE DU SERVICE

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

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

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

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

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

<table>
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<tr>
<th>Warning</th>
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<td>- Especially be careful to keep it out of children’s reach.</td>
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<td>- It can cause electric shock or malfunction.</td>
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<tr>
<td>- Do not pour rice or water without the inner pot.</td>
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<td>- If rice or water gets in then do not turn the product over or shake it, please contact the dealer or service center.</td>
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<td>Do not use the cooker near hot things such as stove, gas stove or direct ray of light.</td>
<td></td>
</tr>
<tr>
<td>- It can cause an electric shock, fire, deformation, malfunction, or discoloration. Please check the power cord and plug frequently.</td>
<td></td>
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<td>- Serious damage can cause electric shock or fire.</td>
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<td>- If the plug is damaged, contact the dealer or a service center.</td>
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<td>Do not clean the product with water or pour water in the product.</td>
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<td>- It can cause an electric shock or fire.</td>
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<td>- If it contacts water, please separate power cord and contact dealer and service center.</td>
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<td>- It can cause deformation or a breakdown.</td>
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<td>- It can cause an explosion by pressure.</td>
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<td>- Especially be careful to keep it out of reach of children.</td>
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<td>- If cockroaches or any insects get inside the cooker, please call a dealer or a service center.</td>
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<td>Don’t let foreign substances such as needle, cleaning pin, or metal get in or block the in let/out let pipe or gape.</td>
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<td>- Do not put a cleaning pin in a gap or a hole of the product except when dearing a steam outlet.</td>
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<td>Do not open the top cover while in heating and cooking.</td>
<td></td>
</tr>
<tr>
<td>- It can cause burns.</td>
<td></td>
</tr>
<tr>
<td>- If you need to open the lid while cooking, keep pressing the cancel button for 2 seconds and confirm internal steam released completely turning the pressure weight over.</td>
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<td>Remove a foreign substance on the cord and plug with a clean cloth.</td>
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<td>- It can cause fire. Please check the power cord and plug frequently.</td>
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<td>Be careful that both the plug and power cord are not to be shocked by animal attack or sharp metal materials.</td>
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<td>- Damages by impact can cause an electric shock or fire. Please check the power cord and plug frequently.</td>
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SAFETY PRECAUTIONS

Caution

Do not use it on a rice chest or a shelf.
- Do not place the power cord between furniture. It can cause an electric shock resulting in fire.
- Please check the power cord and plug frequently.

Do not press heavy things on the power cord.
- It can cause an electric shock or fire.
- Please check the power cord and plug frequently.

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

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

Do not move the product by pulling or using the power cord.
- Electric short might cause fire.

Please contact a dealer or service center when there is a strange smell or smoke.
- First pull out the power cord. And contact dealer or the service center.

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

Do not touch the metallic surface of the inner pot and pressure weight after cooking or warming.
- It can cause burns.
- Remaining hot steam can cause burns when you tilt the pressure weight while and right after the cooking.

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

Do not drop or impact the cooker.
- It can cause a safety problem.

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

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

Don't use for various purpose for inner pot.
And do not heat up the inner pot on the gas stove.
- It can cause deformation of the inner pot.
- It can cause to spill the inner coating.

Please pull out the plug when not in use.
- It can cause electric shocks or fire.

Please use the cooker for its intended purpose.
- It can cause malfunction or smell.

Do not use it on a rice chest or a shelf.
- Do not place the power cord between furniture. It can cause an electric shock resulting in fire.
- Please check the power cord and plug frequently.

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

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

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

Always turn the Lock/Unlock Handle to “Lock” when not in use.
- It can cause deformation by remaining pressure.

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

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

In case of a blackout during cooking, steam from a rice cooker will be released automatically.
Thus, the quality of rice is lower than normal.
- Please start cooking with an indicated amount of rice and water.
- Water can overflow if the amount of water in a pot exceeds the indicated level of water usage.
- Please start cooking in a status that steam control cap is installed completely.

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

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

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

When you pull out the power plug, don’t pull the power cord. Please, safely pull out the power plug.
- If you inflict impact on power cord, it can cause an electric shock or fire.
Name of each part

- **Soft Steam Cap**
- **Pressure Weight**
  - Keep the pressure weight horizontally. It stabilizes steam inside. When the pressure weight spins, it releases steam.
- **Automatic Steam Exhaust Outlet**
  - When cooking is finished or in warming mode, steam releases automatically.
- **Lock/Unlock Handle**
  - The handle has to be in ‘Lock’ position to operate.
- **Clamp Knob**
  - Turn handle to ‘Unlock’, and then press Clamp knob to open.
- **Control Panel**

Name of each part

- **Packing**
- **Lid Assy**
- **Pot Handle**
- **Detachable Cover**
- **Inner Pot**
  - Insert the inner pot into rice cooker.
- **Handle**
- **Dew Dish**
  - Pour out water from dew dish after cooking or during ‘Warming’ mode. Otherwise, an odor(s) may occur.
- **Rice Scoop holder**
- **Steam Plate**

**Accessories**

- **Manual & Cooking Guide**
- **Rice Scoop**
- **Rice Measuring Cup**
- **Cleaning Pin**
  - (Attached on the bottom of the unit)

**Temperature Sensor**
- The image of plug type may be different from actual plug type, (US 120V)
**FUNCTION OPERATING PART / HOW TO SET OR CANCEL VOICE GUIDE FUNCTION**

**Keep Warm/Reheat button**
Used to warm or reheat. (Refer to page 23)

**Preset button**
Used to preset time. (Refer to page 21)

**Time Button**
Used to modify preset time (Refer to page 21).
Used to set GABA and multi cooking time (Refer to page 20–21).
Used to set voice volume, temperature during ‘Warming’ mode (Refer to page 15).
Used to set ‘Nurungi (crispy rice)’ (Refer to page 19).

**Pressure Cook/Turbo Button**
Used to start cooking (Refer to page 17–18)

**Cancel button**
Used to cancel a selection of mode or releases remaining steam inside of rice cooker.

**Auto Clean button**
Used to operate automatic steam clean function.

**Display**

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

When starting the auto clean mode, please press the Auto Clean button for at least 3 seconds.

To operate ‘Auto Clean mode’, press ‘Auto Clean’ button at least 3 seconds.
- If you press ‘Auto Clean’ button longer than 3 seconds, you will enter in ‘Voice Volume’ setting, as shown in the image.

When you set to ‘OFF’ using ‘Menu/Selection’ Button, ‘VOICE’ and ‘OFF’ will be blink and voice function will be turned off. If you want to set up voice volume level, press ‘Menu/Selection’ button. (Voice volume level [ ] to [ ])
- To return to ‘Waiting’ mode after setting, press ‘Pressure Cook/GLUTIN. Turbo or Keep/Reheat’ button.

**Voice Setting**

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

Example) When set to Korean
Example) When set to English voice
Example) When set to Chinese voice

1. In order to enter ‘Voice Setting’ Mode, press ‘Auto Clean’ button longer than 3 seconds during ‘Waiting’ Mode. Then press ‘Auto Clean’ button 6 times to enter the mode.
2. After finishing the setting, press ‘Pressure Cook/GLUTIN. Turbo or Keep/Reheat’ button to return to ‘Waiting’ mode.
BEFORE COOKING RICE

1. Use a dry cloth to clean inner pot.
   - Use a soft scrubber to wash the inner pot.
   - Do not use rough or metallic scrubber. Otherwise, coating will pill off.
   - Do not put anything that are metallic and sharp into the inner pot while cleaning. (Fork, spoon, chopsticks, knife, and etc.)

2. Use measuring cup to measure desirable cooking amount.
   - 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. Use another container to wash the rice.

4. Adjust water level.
   - Place inner pot on the flat surface to adjust water level.
   - The marked lines in the inner pot are water level.
     1. If you want to cook old or soft rice, pour more water than measured scale.
     2. Glutinous rice for 6 people (6 cups) pour water to ‘6’.
     3. Overcooked rice: pour less water than measured scale.

5. Please plug the power cord before inserting inner pot in the rice cooker.
   - Wipe off or remove any substances on the temperature sensor or bottom of the inner pot.
   - Please place the inner pot correctly into the rice cooker.

6. Plug the power cord and turn the hand to “Lock”.
   - The lamp turning on means closed perfectly.
1 Choose menu from ‘Menu/Selection’ button.
- Check if the removable cover is installed.
- Before cooking, check that the Pressure Weight is well placed horizontally.
- If the button is pressed, repeatedly, the menu switches continuously in sequential order.
- In the cases of Glutin Rice, Glutin Turbo, Mixed Rice, Brown Rice, GABA 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 “E01”, 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 according to the menu.
- Be careful not to burn yourself from the automatic steam outlet.

4 The end of cooking
- When cooking is completed, warming will start with the voice “cuckoo completed glutinous”.
- If you don’t want to keep the cooked rice warm, press Cancel for 2 seconds.
- If the lid handle is not working well, take out the steam completely out of inner pot by turning over pressure weight.
- Do not press ‘Cancel’ button during cooking.

How to use Automatic Sterilization
Pour water up to 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 cook/turbo” button.
Method 2. Press Auto Clean in the waiting mode, and then press Pressure Cook/Glutin Turbo button.

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.

What is Blackout Compensation
- This product remembers and maintains previous condition and processes. After blackout, it operates immediately.
- If blackout occurs during cooking, the cooking will be delayed depending on blackout time.
- ‘Warming’ will be cancel, if blackout occurs.
How to use the cooking menu

<table>
<thead>
<tr>
<th>MENU</th>
<th>COOKING INSTRUCTION</th>
<th>WATER LEVEL</th>
<th>CAPACITY</th>
<th>COOKING TIME</th>
</tr>
</thead>
<tbody>
<tr>
<td>GLUTIN. RICE</td>
<td>Select &quot;GLUTIN. RICE&quot; → Press &quot;Pressure Cook/Turbo&quot; button</td>
<td>2 ~ 10 PERSONS</td>
<td>Approx. 30 ~ 39 min</td>
<td></td>
</tr>
<tr>
<td>HIGH HEAT GLUTIN. RICE</td>
<td>Select &quot;HIGH HEAT GLUTIN. RICE&quot; → Press &quot;Pressure Cook/Turbo&quot; button</td>
<td>2 ~ 10 PERSONS</td>
<td>Approx. 31 ~ 44 min</td>
<td></td>
</tr>
<tr>
<td>TURBO GLUTIN. RICE</td>
<td>1. Press &quot;Pressure Cook/Turbo&quot; button twice (2) in a row 2. Select &quot;TURBO GLUTIN. RICE&quot; → Press &quot;Pressure Cook/Turbo&quot; button</td>
<td>2 ~ 6 PERSONS</td>
<td>Approx. 17 ~ 22 min</td>
<td></td>
</tr>
<tr>
<td>MIXED RICE</td>
<td>Select &quot;MIXED RICE&quot; → Press &quot;Pressure Cook/Turbo&quot; button</td>
<td>2 ~ 8 PERSONS</td>
<td>Approx. 46 ~ 59 min</td>
<td></td>
</tr>
<tr>
<td>HIGH HEAT MIXED RICE</td>
<td>Select &quot;HIGH HEAT MIXED RICE&quot; → Press &quot;Pressure Cook/Turbo&quot; button</td>
<td>2 ~ 8 PERSONS</td>
<td>Approx. 49 ~ 64 min</td>
<td></td>
</tr>
<tr>
<td>MIXED BROWN RICE</td>
<td>Select &quot;MIXED BROWN RICE&quot; → Press &quot;Pressure Cook/Turbo&quot; button</td>
<td>BROWN MIXED RICE</td>
<td>2 ~ 8 PERSONS</td>
<td>Approx. 46 ~ 59 min</td>
</tr>
<tr>
<td>HIGH HEAT MIXED BROWN RICE</td>
<td>Select &quot;HIGH HEAT MIXED BROWN RICE&quot; → Press &quot;Pressure Cook/Turbo&quot; button</td>
<td>2 ~ 8 PERSONS</td>
<td>Approx. 49 ~ 64 min</td>
<td></td>
</tr>
<tr>
<td>BROWN RICE</td>
<td>Select &quot;BROWN RICE&quot; → Press &quot;Pressure Cook/Turbo&quot; button</td>
<td>2 ~ 6 PERSONS</td>
<td>Approx. 52 ~ 64 min</td>
<td></td>
</tr>
<tr>
<td>HIGH HEAT BROWN RICE</td>
<td>Select &quot;HIGH HEAT BROWN RICE&quot; → Press &quot;Pressure Cook/Turbo&quot; button</td>
<td>2 ~ 6 PERSONS</td>
<td>Approx. 57 ~ 69 min</td>
<td></td>
</tr>
<tr>
<td>GABA RICE</td>
<td>Select &quot;BROWN RICE&quot; → Set time for germination process → Press &quot;Pressure Cook/Turbo&quot; button</td>
<td>2 ~ 6 PERSONS</td>
<td>Germination Time+ Approx. 71 ~ 98 min</td>
<td></td>
</tr>
<tr>
<td>PORRIDGE</td>
<td>Select &quot;PORRIDGE&quot; → Press &quot;Pressure Cook/Turbo&quot; button</td>
<td>PORRIDGE</td>
<td>1 ~ 2 PERSONS</td>
<td>Approx. 71 ~ 98 min</td>
</tr>
<tr>
<td>NU RUNG JI</td>
<td>Select &quot;NU RUNG JI&quot; → Press &quot;Pressure Cook/Turbo&quot; button</td>
<td>GLUTIN. RICE, MIXED RICE</td>
<td>2 ~ 4 PERSONS</td>
<td>Approx. 38 ~ 41 min</td>
</tr>
</tbody>
</table>

※ When keeping warm, press Cancel to stop and select the desired function.
※ When you cook after using options like Multi Cook, the odor may stick (refer to the product care method section to wipe the packing and cover with the auto sterilization function).
※ Brown Rice/Mixed Rice, Brown Rice/Mixed Rice and High Heat options are useful when cooking white rice and brown rice in 5:5 ratio.
※ Please soak or boil hard grains such as beans and red beans under water first before start cooking in mixed rice option.
※ Cooking time for each option may vary depending on user’s environment such as voltage, amount/temperature of water, etc.
※ When you see "E df " on display, turn the Lock/Unlock handle towards "Δ" (Unlock), and then turn it back towards "Δ" (Lock) for it to work properly. (This does not apply when you turned the handle towards "Δ" (Unlock) once or more after finishing cooking in the previous cooking.)
CUCKOO Customized Taste Function (cooking temperature customization)

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

The initial value is set to \(32^\circ\). Please select the level depending on your preferences.
- High level: Select high level if you are cooking grains or want sticky rice.
- Low level: Select low level if you are cooking freshly harvested rice or don't want sticky rice.

How to use CUCKOO Customized Taste Function

Press the Auto Clean button in the waiting mode for 3 seconds to go to voice volume setting mode. Press the Auto Clean button 3 times to enter the customized taste setting mode. All options supported by 'CUCKOO Customized Taste' will be displayed.

1. Press the Auto Clean button for 3 seconds to enter the voice volume setting mode. Press the Auto Clean button 3 more times to go to customized taste setting display. Please refer to the display for the initial values.

2. Press the Menu/Selection button to change display as shown in the image above.

3. Press the Pressure Cook/Glutin Turbo or Keep Warm/Reheat button to save the set value and return to waiting mode. (If you press Cancel or do not operate for 7 seconds, setting will be canceled and you will go back to the waiting mode.)

How to make Nurungji

1. Turn the Lock/Unlock handle to "Lock" and press menu to select the "Nu Rung Ji".
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 bottom of the jar 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 make more crispy Nu rung ji

When cooking with "Nurungi" option, you can scorch the cooked rice on the bottom in different levels according to your preference.

How to set More Crispy Nurungji function (When you want the cooked rice more "scorched" when cooking nurungi)

1. Press the Auto Clean button under waiting mode for 3 seconds or longer to enter the voice volume setting mode. Press the Auto Clean button 4 times to start More Crispy Nurungi setting mode.
2. When the More Crispy Nurungji setting mode begins, press Menu/Selection to select or cancel More Crispy Nurungji mode. Press Pressure Cook/Glutin Turbo or Keep Warm/Reheat button to select or cancel the mode.
3. When you press Cancel or do not operate for 7 seconds, the function will be canceled, and the product will return to the waiting mode.
HOW TO USE “GABA (BROWN RICE)"

What is Germinated Brown rice?

- Brown rice has richer nutrients than polished rice. However, brown rice is rather tough and hard to be digested. By germination, the enzymes in the brown rice are activated, generating nutrients, and are easier to digest.

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.
- Easier to digest and is rich in nutrients.
  - Diabetic hormone is generated improving digestion.
- Good as a health food for children or adults.
  - Rich with dietary fiber.
- Germinated brown rice has rich GABA (Gamma Aminobutyric 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.

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 amount of water to soak the rice.
     - Pre-germination shall not exceed 16 hours. Make sure to rinse the rice clean with flowing water before using “GABA” menu. Be careful not to rinse too much or else the embryos that are required to germinate may wear off.
     - Unique smell may be generated according to the soaking time of pre-germination
     - When pre-germination has been completed, wash the rice and insert the inner pot. Pour appropriate amount of water and use “GABA” menu.
     - During summer or hot temperature environment, an 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”
   - When cooking brown rice with or without germination, select “Brown Rice” option and start cooking.

3. Press Pressure Cook/Glutin. Turbo button.
   - If you press the Pressure Cook/Glutin Turbo button, the brown rice will start to germinate for the set time and cooking will start after germination is complete.
   - When germinating the brown rice, remaining time will be displayed.

When the “GABA” is selected, “3H” is indicated in the display

- If smaller germ is preferred, omit pre-germination process. Select “GABA” menu, set-up appropriate germination time, and start cooking (nutrients ingredients do not vary significantly by the size of germ).
- During hot seasons, longer germination time may generate odor. Reduce germination time.
- GABA cooking feeds up to 6 people
- City water can be used for germination. However, filtered or drinkable water is recommended. Germination may not be properly performed in hot or boiled water even after cooking.
- Germination rate and germ growth may differ by the type of brown rice, condition, or period of storing.
  - The brown rice should be within 1 year from harvest, and not long since pounded.
- In GABA mode, preset on 3H may not be possible. If you want to preset the GABA, set up BROWN RICE menu. (See the page 21)
- The taste of rice could be different depending on a kind of brown rice. Use customized taste function or control the amount of water for your taste. (Refer to page 19)
- Depending on the user’s environment or the condition of the rice, the sprout may not be visible.
HOW TO USE PRESET/MULTI-COOK FUNCTION

How to Preset Timer for Cooking

1. Turn the Lock/Unlock handle to the lock position and a lock icon will be displayed on the screen. Then press the “preset” button.
   - How to use Preset/Multi Cook function
   - Set the preset time in 7 seconds after pressing the Preset button.
   - To set the preset time during the warming mode, stop the warming mode by pressing the Cancel button prior to setting the preset time.

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

3. Press the Menu/Selection button to select the menu.
   - GABA rice option cannot be preset with 3H setting. If you want to preset, select the “Brown Rice” option.
   - Multi-Cook option can be preset after setting the time for the option. When the set time is longer than 60 minutes, the preset time will be set as 2 hours.
   - If you do not set a specific option, the default will preset as Glutin. Rice.

4. Press the Menu/Selection button to select the menu.
   - After pressing the preset button, if you don’t operate in 7 seconds, the preset mode will start automatically.
   - When the preset mode begins, the preset light will stop blinking and the preset time will go down by minute until it starts the preset cooking. (While the preset cooking continues, the “:,” sign between the hour and minute will blink).

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

Precautions for Preset Cooking

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

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

How to Use Multi-Cook and Preset Time

1. Turn the top handle to “Lock” and press the menu to select the Multi-cook.
   - When selecting Multi-cook, the display indicates cooking time to be 20 minutes.

2. Set the time with Time Button.
   - Each time you press “Selection” button, the time increases 5 minutes.
   - Available setting time is 10 ~ 90 minutes.

3. Press “Pressure cook/turbo” button.
   - The resting time will be displayed when the Multi-cook mode begins.
Caution

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

When measuring the rice, use the measuring cup. (The amount of the rice may vary depending on the quality of the rice.) Place the inner pot on a flat surface and adjust the water to water level in the inner pot.

If possible, buy a small amount of rice and keep the rice some place where it ventilates well and avoids a direct ray of light. It can prevent evaporation of rice moisture. If the rice has been unsealed for long, rice can be dry and stale. In this case, you should pour the half of water more. It’s tastier.

If possible, do not use the preset time function when rice is too dry and pour the half of water more. If you set “Preset” over the 10 hours or “Preset” dried rice, rice can be crisp or half cooked. Even worse condition, rice can be cooked different tastes each level.

If rice is kept warm for a long period of time, rice color will change, as well as odor.

Wipe the top cover heating part well for any rice or external substance.

If rice is kept warm for a long period of time, rice color and the odor will change. It’s better to set “warm” less than 12 hours.

Wipe the top cover heating part well for any rice or external substance.

Especially clean the top of the cover for external substance.

Cautions for Keeping Warm

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

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

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

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

Do not keep the rice spatula inside the pot while warming the rice. When using a wooden rice spatula, 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.)

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

During warm mode, the rice can rise and turn white. 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.

When Odors are Rising During the Warming Mode

- Clean the lid frequently. It can cause growth of bacteria and odors.
- Even though exterior looks clean, there might be germs and it can cause odor so please be sure to use automatic sterilization (steam cleaning) menu for cleaning. Clean the inner pot completely after automatic cleaning function is done. (Refer to page 23)
- Clean the inner pot properly to prevent rice from smelling after you cook soups and steamed dishes.

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For the best taste of rice, check the following points carefully.
Controlling Method of Warming Temperature

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

1. Press the Auto Clean button for 3 seconds in the waiting mode to enter the voice volume mode. Press the Auto Clean button once to enter the warming temperature setting mode. The display will show as seen in the image. The current keep warm temperature will show.

2. Press Menu/Selection button so that the display shifts. For example:

3. After setting the desired temperature, press Pressure Cook/Glutin Turbo or Keep Warm/Reheat button to automatically input the selected temperature and enter the waiting mode (if you press Cancel or do not operate for 7 seconds, the function will be cancelled with a voice that says “” and go to the waiting mode.) (When you press the Auto clean button, you will enter the customized Keep Warm setting mode without saving the changed value.)

Device Temperature Control

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

2. When the rice has a yellowish color or is too dry: The Keep Warm temp is too high. In this case decrease the “Keep Warm” temperature by 1-2°C.

How to Operate My Mode Function.

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

1. Press the Auto Clean button for 3 seconds in the waiting mode (“_ _”) displayed on the number screen) to go to voice volume setting mode. Press the Auto Clean twice to enter the customized Keep Warm setting mode.

2. Press the Menu/Selection button so that the display shifts.

3. Set the desired value and press Pressure Cook/Glutin Turbo or Keep Warm/Reheat button to automatically input the set value and enter the waiting mode. (When you press the Auto Clean button, you will enter the customized taste setting mode without saving the changed value).

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>  <Reheating>  <Finishing reheat>

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

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

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

If a separate heating appliance or gas burner is used to cook rice, put the cooked rice into the rice cooker and press the “Keep Warm/Reheat” button to keep the rice warm. At this time, “3H” is shown on the display. (Like this, transferring hot rice to a cold cooker may cause the rice to be discolored or develop an odor.)
HOW TO CLEAN

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

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

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

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

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

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

MAIN UNIT
Wipe the main unit with a damp cloth.

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

 Carnival

How to Clean Dew Dish

1. Separate the dew dish.
2. Separate the drain ditch cap by pushing it down.
3. Clean the drain ditch cap and dew dish with a neutral detergent.
4. Securely put in the dew dish after cleaning.
5. Insert the dew dish firmly by pressing it in direction of the arrow.

How to Clean The Pressure Weight Nozzle

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

• The valve hole of the pressure weight allows steam to release. Check regularly to ensure that it is not blocked. If the valve hole of the pressure weight is blocked, the hot steam and hot content within the cooker can cause serious injury.

※ Do not use the cleaning pin for any other use except to clean the valve hole of the pressure weight.

How to Disassemble the Pressure Weight

▶ Under the Lock/Unlock handle is the steam cap that guards the pressure weight. To remove the pressure weight, remove the steam cap, turn the pressure weight counter-clockwise while pulling it up, and keep turning until it comes out.
▶ Puncture 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.
Detachable Cover & Pressure Packing

After cleaning detachable cover, put it back on the lid. Unless detachable cover is mounted, preset cooking cannot be done. (Alarm may sound while keeping warm.)

- Clean the detachable cover to prevent odors.
- Clean the body and cover with a dry dishtowel. Do not use metallic scrubbers
- Do not put materials like screws into the holes on the detachable cover. Check the back cover and front cover.

1. If you pull out the detachable cover, indicated by the arrow, it can be easily separated.
2. When cleaning the detachable cover, hold and pull out the both side wing of the cover, and then separate the handle and the rubber packing.
3. Frequently, clean the cover with a sponge and a neutral detergent.
4. Please put the detachable cover.
5. When you fix the rubber packing into the detachable cover, hold it between and put it in the edge of the detachable cover by turning it.
6. When putting the cover into the lid, press the cover handle after fitting the handle into the groove indicated by the arrow.

Correct Example

- Do not put substances like a screw into hole of detachable cover.
- Look in the back cover and the front cover.
HOW TO CLEAN

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

How to install the Double Motion Packing (Pressure Packing)

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

1 How to remove and clean the pressure packing

1. Unplug the power cord and wait until the pot cools down before opening the Top Cover.
2. To remove the pressure packing, hold it as shown in the picture above and pull it out.
3. After hand washing it with a neutral cleaning liquid and a sponge, wipe it clean with a well wrung dish cloth.

2 How to reassemble the pressure packing

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

1. As the Figure 1 shows, put the point #1 on the pressure packing with the standard notch #1 on the Inner Pot lid together before pressing the outer rim of the packing to insert it into the groove. Repeat with points #2 to #6.
2. After matching the standard points 1 to 6, press the rest of the packing into the groove by pushing on its outer rim.
3 How to double check whether the packing is well assembled

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

1 Visual inspection

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

2 Physical inspection

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

3 Water boiling test

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

If you still have a problem with reassembling the packing, please contact our Customer Service.
How to clean the soft steam cap

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

1. Peel off the soft steam cap as shown in the image above by grasping the dented part with your fingers and pulling to the side while lifting gently.
2. Disassemble soft steam cap in the rear by pressing in the direction of arrow and ash it frequently with a neutral detergent of sponge.
3. When you are putting the soft steam cap together, match the bump on the bottom, press it towards the arrow and make sure the hook in the front is locked.
4. When installing the soft steam cap, insert the cap firmly by pressing it in the direction as shown above.
5. When fitting the rubber packing into the plate, please make sure the packing is facing the correct direction.

How to use the handle

1. After cooking, turn the handle from “Lock” to “Unlock” to open.
2. After cooking, turn the handle from “Lock” to “Unlock” turn the handle to open.
   If there is unreleased steam in the Inner pot it might be hard to turn the handle. In this case twist the pressure weight and let the excess steam out. Do not open by force.
3. Handle must be turned to “Unlock” when opening and closing.

How to check if your packing has installed properly

Correct
Wrong
※ Carefully insert the packing the correct way.

When top cover does not close perfectly

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

1. Check to make sure the inner pot is place correctly inside the main body.
2. To close the top cover turn the handle to unlock shown in the picture on the right.
3. If there is excess steam inside the inner pot it might be difficult to lock the handle. Twist the pressure weight and allow the excess steam to release. Then try to turn the handle again.

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

 Locke:
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>• Press “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>• Blackout backup power source for the Rice Cooker, see page 17.</td>
</tr>
<tr>
<td>When the rice is not cooked well.</td>
<td>• Did you use the measuring cup for the rice?</td>
<td>• Refer to page 16,22.</td>
</tr>
<tr>
<td></td>
<td>• Did you put proper amount of water?</td>
<td>• Add water about half the notch and then cook.</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>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 16,22.</td>
</tr>
<tr>
<td></td>
<td>• Did you use proper amount of water?</td>
<td></td>
</tr>
<tr>
<td></td>
<td>• Is it the menu selected correctly?</td>
<td></td>
</tr>
<tr>
<td>When you smell odors while warming.</td>
<td>• Did you close the top cover?</td>
<td>• Close the top cover perfectly.</td>
</tr>
<tr>
<td></td>
<td>• Please check it 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 _ _ ” signs show up.</td>
<td>• Temperature sensor does not work properly.</td>
<td>• Unplug the power cord and call the Service center.</td>
</tr>
<tr>
<td>Warming passed time mark blinks during keeping warm</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>Rice has gotten cold or a lot of water flow during keeping warm</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>If “E do ” sign appears.</td>
<td>• It shows on the display when pressing “Start” button again, or when the cooking has finished and you’ve never turned the handle to ‘Unlock’.</td>
<td>• It can be solved by turning handle to ‘Unlock’ and then turn to ‘Lock’.</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>
<tbody>
<tr>
<td>When the button cannot operate with “L J”</td>
<td>• Is the inner pot inserted? • Check the rated voltage?</td>
<td>• Please insert inner pot. • This product is AC 120V only.</td>
</tr>
<tr>
<td>When the Pressure “Cook/Turbo” Timer button does not operate with “$0 \text{ I}”</td>
<td>• Did you turn the Lock/Unlock Handle to “Lock”? • Is “pressure” lamp on?</td>
<td>• Please turn the “Lock/Unlock” handle to “Lock”.</td>
</tr>
<tr>
<td>When the rice is badly sticky.</td>
<td>• Is there any rice or any other alien substance on the temperature sensor or the bottom surface of the inner pot?</td>
<td>• Clean all the alien substance on the temperature sensor or the bottom surface of the inner pot.</td>
</tr>
<tr>
<td>When “$0 \text{ I}$” is showed on the LCD</td>
<td>• Check the rated Voltage?</td>
<td>• Unplug power and contact customer service. • It is normal to get “$0 \text{ I}$” when putting only water. • This is only for AC 120V.</td>
</tr>
<tr>
<td>When the time cannot be preset.</td>
<td>• Is the current time correct? • Is AM or PM set properly? • Did you set the reservation time over 13 hours?</td>
<td>• Set the current time. • Check the AM and PM. • Maximum reservation time is 13 hours. (Refer to page 21)</td>
</tr>
<tr>
<td>When you smell after and before cooking?</td>
<td>• Did you clean it after cooking?</td>
<td>• Please clean it after cooking.</td>
</tr>
<tr>
<td>When the Lid cannot be closed</td>
<td>• 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?</td>
<td>• properly insert the inner pot. • Please turn the “Lock/Unlock” handle to “Lock”. • Pull the pressure handle to aside once.</td>
</tr>
<tr>
<td>When “tick, tick” sounds occurs while cooking and warming.</td>
<td>• Is it the sound of cooking relay? • Did you wipe the moisture of bottom of inner pot?</td>
<td>• It is normal that the “tick, tick” sound of relay is an on and off operation. • The moisture of the bottom of the inner pot may cause “tick, tick” sound. Please wipe the moisture.</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 you cannot turn to “Unlock”.                                    | • Did you turn the “Lock/Unlock” handle before exhausting steam thoroughly?  
• Did you turn the “Lock/Unlock” handle before exhausting steam perfectly? | • 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 exhaust the steam.  
• Pull the pressure handle to aside once until the steam is fully exhausted. |
| When the top cover cannot open even when Lock/Unlock handle is turned to “Unlock”. | • Is there an external substance on the packing?  
• Is packing too old? | • Pressure is still remaining in the cooker  
• Pull the pressure handle to aside once until the steam is fully exhausted. |
| When the steam released between the top cover?                       | • Is there a wind blowing sound when cooking the rice?  
• Is there a “Chi” sound when warming the rice? | • Clean the packing thoroughly  
• If the steam is released through the top cover, please power off and contact the service center and dealer.  
• Cover packing life cycle is 12–36 months. Please make sure to replace your packing once a 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.  
• Be careful of hot steam emission or hot contents spattered from the automatic steam outlet during cancellation. |
| When you hear weird noises during cooking and warming                | • Is bean (other grains) too dry?                  | • This is the sound of the fan motor to cool the internal parts. This is normal.  
• The “Chi” sound during the warming process is the sound of IH cooker operating. This is normal.  
• 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 2-2 minutes or steamed for 2-2 minutes prior to cooking, depending on your taste. |
<table>
<thead>
<tr>
<th>Recipe</th>
<th>Set Time</th>
<th>Menu Mode</th>
<th>Ingredients</th>
<th>Directions</th>
</tr>
</thead>
<tbody>
<tr>
<td>Boiled Rice</td>
<td>–</td>
<td>Glutinous Rice</td>
<td>Rice 6 cups&lt;br&gt;* The ‘cup’ in ingredients means a measuring cup in the rice cooker. 1 cup (180cc) is for one person</td>
<td>1. Put clean-washed rice in the inner pot and pour water by water graduation 6.&lt;br&gt;2. Lastly, lock the cover, and select the menu in the menu/selection button, and then push the [Pressure Cook/Glutin Turbo] button.</td>
</tr>
<tr>
<td>Pea Rice</td>
<td>–</td>
<td>Mixed Rice</td>
<td>3 cups of rice, 1/2 cup of pea, 1 tablespoonful of sake, 1/2 teaspoonful of salt&lt;br&gt;※ Boil pea before cooking</td>
<td>1. Drain the grains after washing.&lt;br&gt;2. Put clean rice with prepared ingredients with some salt and pour water up to the line 3 for glutin and mixed rice.&lt;br&gt;3. Lock the lid and select the menu with the menu/selection button. Press the [Pressure Cook/Glutin Turbo] button to save.</td>
</tr>
<tr>
<td>Boiled Barley</td>
<td>–</td>
<td>Mix Rice</td>
<td>2 cups of rice, a cup of barley</td>
<td></td>
</tr>
<tr>
<td>Five-grain Rice</td>
<td></td>
<td></td>
<td>Rice 1.5cup, millet1/3cup, glutinous rice1/2cup, red beans 1/3cup, sorghum1/3cup and salt 1 teaspoon</td>
<td></td>
</tr>
<tr>
<td>Boiled Fresh Germinated Brown Rice</td>
<td>4Hours</td>
<td>GABA</td>
<td>Brown rice 4 cups</td>
<td></td>
</tr>
<tr>
<td>Boiled Brown Rice with Red Beans</td>
<td></td>
<td></td>
<td>Brown rice 1 cup, rice 2 cups and red beans 1/3 cup</td>
<td>1. Wash and put brown rice and prepared ingredients into the inner pot.&lt;br&gt;2. Pour water up to the line 1.5 for GABA rice.&lt;br&gt;3. Lock the lid and select the menu with the menu/selection button. Press the [Pressure Cook/Glutin Turbo] button to save.</td>
</tr>
<tr>
<td>Green Tea Rice Blended with Chicken Chest Flesh</td>
<td></td>
<td></td>
<td>2 cups of brown rice, 3g of green tea leaf, 10g of green tea powder, 4 nuggets of chicken chest flesh, a little bit of olive oil, a little bit of salt, a little bit of pepper, 5g of celery, a little bit of lime, a little bit of rosemary&lt;br&gt;※ Seasoning red pepper paste : Red pepper paste 1/2cup, beef (crushed)40g, sesame oil 1 tablespoon, honey 1 tablespoon and sugar 1 tablespoon, 1/3 cup of water</td>
<td>1. Wash and put brown rice and prepared ingredients into the inner pot.&lt;br&gt;2. Pour water up to the line 1 for GABA rice.&lt;br&gt;3. Lock the lid and select the menu with the menu/selection button. Press the [Pressure Cook/Glutin Turbo] button to save.</td>
</tr>
<tr>
<td>Saessak Bibimbap (rice with sprout and vegetables)</td>
<td></td>
<td></td>
<td>2 cups of brown rice, 20g of brown gravy sauce, a little bit of salt, 2 sheets of sesame leaves, 1/3 pieces of pumpkin, a pack of shimeji mushroom&lt;br&gt;※ Mushroom may be chosen as preferred in the family.</td>
<td></td>
</tr>
<tr>
<td>Mushroom Tian</td>
<td></td>
<td></td>
<td>Rice 1 cup</td>
<td></td>
</tr>
<tr>
<td>Pine Nut Porridge</td>
<td>–</td>
<td></td>
<td>A cup of rice, 1 tablespoonful of sesame oil, 1 piece of abalone, a little bit of salt</td>
<td>1. Put the prepared ingredients in the inner pot.&lt;br&gt;2. Lock the lid and select the menu with the menu/selection button. Press the [Pressure Cook/Glutin Turbo] button to save.</td>
</tr>
<tr>
<td>Abalone Porridge</td>
<td>–</td>
<td></td>
<td>Rice 1 cup, chicken 200g, chicken soup 600cc, green pepper 1 unit, red pepper 1 unit and some salt&lt;br&gt;※ Seasoning : Chopped scallion 1 tablespoon, crushed garlic 1 tablespoon, soy sauce 2 tablespoons, some ground sesame mixed with salt, sesame oil 2 teaspoons and some ground pepper</td>
<td>1. Put the prepared ingredients in the inner pot.&lt;br&gt;2. Lock the lid and select the menu with the menu/selection button. Press the [Pressure Cook/Glutin Turbo] button to save.</td>
</tr>
<tr>
<td>Special Chicken Porridge</td>
<td>–</td>
<td>Porridge</td>
<td>Rice 1 cup</td>
<td>1. Put the prepared ingredients in the inner pot. Point toward the appropriate line depending on the quantity of food to be served.&lt;br&gt;Serving for 1: rice porridge line marking 1,&lt;br&gt;Serving for 1.5: rice porridge line marking 1.5,&lt;br&gt;Serving for 2: rice porridge line marking 2.&lt;br&gt;(* Note : Rice porridge cooks for maximum 2 servings)</td>
</tr>
<tr>
<td>White Porridge</td>
<td>–</td>
<td></td>
<td>Rice 1 cup, 1/3 cups of red bean, 1 cups of glutinous rice</td>
<td>1. Put the prepared ingredients in the inner pot and pour water up to the appropriate line depending on the quantity of food to be served.&lt;br&gt;Serving for 1: rice porridge line marking 1,&lt;br&gt;Serving for 1.5: rice porridge line marking 1.5,&lt;br&gt;Serving for 2: rice porridge line marking 2.&lt;br&gt;(* Note : Rice porridge cooks for maximum 2 servings)</td>
</tr>
<tr>
<td>Red Bean Porridge</td>
<td>–</td>
<td></td>
<td>Rice 1 cup</td>
<td>1. Put the prepared ingredients in the inner pot and pour water in the rice cooker. 1 cup (180cc) is for one person.&lt;br&gt;2. Lastly, lock the cover, and select the menu in the menu/selection button, and then push the [Pressure Cook/Glutin Turbo] button.</td>
</tr>
<tr>
<td>Steamed Rib</td>
<td></td>
<td>Multi Cook</td>
<td>Beef rib (port rib 1.2kg, sake 3 tablespoons, nicely aged soy sauce Stablespoons, crushed garlic 1 tablespoon, sesame oil 1 teaspoon, onion juice 3 tablespoons, pear juice 3 tablespoons, sugar Stablespoons, chopped scallion Stablespoons, ground sesame mixed with salt 1 tablespoon, ground pepper 1 teaspoon, carrot 1 unit, chestnut 10 units, ginkgo nut 20 units and ground pine nuts 1 tablespoon</td>
<td>1. Put the prepared ingredients in the inner pot. Please refer to our website (<a href="http://www.cuckoo.co.kr">www.cuckoo.co.kr</a>) for more information.</td>
</tr>
<tr>
<td>Steamed Chicken</td>
<td>45Minutes</td>
<td></td>
<td>1 chicken (1KG), potato100g, carrot 100g, sugar 3 tablespoon, chopped scallion 1 teaspoon, crushed garlic 1 teaspoon, nicely aged soy sauce 6 tablespoons, ginger juice 1 teaspoon, ground pepper 1/2 teaspoon, ground sesame mixed with salt 1 tablespoon and sesame oil 1 1/2 tablespoons</td>
<td>1. Put the prepared ingredients in the inner pot. Point toward the appropriate line depending on the quantity of food to be served.&lt;br&gt;Serving for 1: rice porridge line marking 1,&lt;br&gt;Serving for 1.5: rice porridge line marking 1.5,&lt;br&gt;Serving for 2: rice porridge line marking 2.&lt;br&gt;(* Note : Rice porridge cooks for maximum 2 servings)</td>
</tr>
<tr>
<td>Butter chocolate cake</td>
<td></td>
<td></td>
<td>200g of butter, 90g of sugar, 3 eggs, 110g of pancake powder, 70g of chocolate</td>
<td>1. Put the prepared ingredients in the inner pot.&lt;br&gt;2. Lock the lid and select the menu with the menu/selection button. Press the [Pressure Cook/Glutin Turbo] button to save.</td>
</tr>
<tr>
<td>Steamed Rice Cake</td>
<td></td>
<td></td>
<td>5 cups of non-glutinous rice, 2 cups of adzuki beans, 1 tablespoonful of salt, 3 tablespoonful of sugar and 3 tablespoonful of water</td>
<td>1. Put clean-washed rice in the inner pot and pour water by water graduation 6.&lt;br&gt;2. Lastly, lock the cover, and select the menu in the menu/selection button, and then push the [Pressure Cook/Glutin Turbo] button.</td>
</tr>
<tr>
<td>Potato</td>
<td></td>
<td></td>
<td>Potato (less than 200g) 6EA</td>
<td></td>
</tr>
<tr>
<td>Boiled Pork</td>
<td>40Minutes</td>
<td></td>
<td>Pork (shank or pork belly) 400g, ginger 1EA, some garlic, onion 1EA, scallion 1EA and some kimchi</td>
<td>1. Put clean-washed rice in the inner pot and pour water by water graduation 6.&lt;br&gt;2. Lastly, lock the cover, and select the menu in the menu/selection button, and then push the [Pressure Cook/Glutin Turbo] button.</td>
</tr>
<tr>
<td>Five-flavor Pork</td>
<td></td>
<td></td>
<td>700g of pork, 2/3 cup of soy sauce, 3 tablespoonful of sugar, a little bit of silk yam&lt;br&gt;※ Five flavors : 6 grains of black pepper, 7cm of cinnamon, 4 pieces of star anise</td>
<td></td>
</tr>
<tr>
<td>Corn</td>
<td></td>
<td></td>
<td>Corn 4EA</td>
<td></td>
</tr>
<tr>
<td>Recipe</td>
<td>Set Time</td>
<td>Menu Mode</td>
<td>Ingredients</td>
<td>Directions</td>
</tr>
<tr>
<td>------------------------</td>
<td>----------</td>
<td>-----------</td>
<td>-----------------------------------------------------------------------------</td>
<td>--------------------------------------------------------------------------------------------------</td>
</tr>
</tbody>
</table>
| Fresh Cream Cake       | 40Minutes|           | Flour (weak flour) 1 cup, egg 4EA, 1 tablespoon of butter, 1 tablespoon of milk, some vanilla perfume, 3/4 cup of sugar and some salt | 1. Put the prepared ingredients in the inner pot.  
   -- Please refer to our website (www.cuckoo.co.kr) for more information.  
   2. Lock the lid and select the menu with the menu/selection button. Press the Pressure Cook/Glutin Turbo button to save. |
| Steamed Clam           |          |           | 4 clams, 30g of beef, egg white 1EA, egg 1EA, 2 teaspoonful of minced Welsh onion, 1 teaspoonful of minced garlic, 1/2 teaspoonful of salt, a little bit of pepper grounds | 1. Pour 2 cups of water in the inner pot and place the steam plate. Put the prepared ingredients on top of the plate.  
   -- Please refer to our website (www.cuckoo.co.kr) for more information.  
   2. Lock the lid and select the menu with the menu/selection button. Press the Pressure Cook/Glutin Turbo button to save. |
| Sweet Potato           | 35Minutes|           | Sweet potato 5EA  
   2. When sweet potato is large (more than 150g), cut it into two pieces. | 1. Put the prepared ingredients in the inner pot.  
   -- Please refer to our website (www.cuckoo.co.kr) for more information.  
   2. Lock the lid and select the menu with the menu/selection button. Press the Pressure Cook/Glutin Turbo button to save. |
| Multi-Flavor Glutinous Rice |          |           | 3 cups of glutinous rice, 80g of raisin, 15 chestnuts, 10 dates, Tabelspoonful of pine nuts, 100g black sugar, 1 teaspoonful of thick soy, 2 teaspoonful of sesame oil, a little bit of salt, 1/2 teaspoonful of caramel powder | 1. Put the prepared ingredients in the inner pot.  
   -- Please refer to our website (www.cuckoo.co.kr) for more information.  
   2. Lock the lid and select the menu with the menu/selection button. Press the Pressure Cook/Glutin Turbo button to save. |
| Hard-boiled Cuttlefish |          |           | 2 squid fish, 140g of spinach, 150g of carrot, 2 egg, a little bit of salt, a little bit of sesame oil, a little bit of wheat powder. | 1. Put the prepared ingredients in the inner pot.  
   -- Please refer to our website (www.cuckoo.co.kr) for more information.  
   2. Lock the lid and select the menu with the menu/selection button. Press the Pressure Cook/Glutin Turbo button to save. |
| Steak                  |          |           | Beef (or steak) 500g, some steak sauce, some salt and some ground pepper | 1. Put the prepared ingredients in the inner pot.  
   -- Please refer to our website (www.cuckoo.co.kr) for more information.  
   2. Lock the lid and select the menu with the menu/selection button. Press the Pressure Cook/Glutin Turbo button to save. |
| Steamed Blue Crab      | 30Minutes|           | Blue crab 2EA, beef 150g, tofu 1/2 block, red/green pepper each 1/2EA, yolk 1/2EA and some flour | 1. Put the prepared ingredients in the inner pot.  
   -- Please refer to our website (www.cuckoo.co.kr) for more information.  
   2. Lock the lid and select the menu with the menu/selection button. Press the Pressure Cook/Glutin Turbo button to save. |
| Steamed Fish           |          |           | 2 pieces of eggplants  
   Seasoning Sauces: 2 teaspoonful of thick soy, 1 red pepper, 1 green chili, 1/2 teaspoonful of red pepper powder, 1 tablespoonful of vinegar, a little bit of ground sesame mixed with salt, 1/2 pieces of Welsh onion, 4 pieces of garlic, 2 teaspoonful of sugar | 1. Put the prepared ingredients in the inner pot.  
   -- Please refer to our website (www.cuckoo.co.kr) for more information.  
   2. Lock the lid and select the menu with the menu/selection button. Press the Pressure Cook/Glutin Turbo button to save. |
| Steamed Eggplant/Steamed Pumpkin |          |           | Chestnut 30EA  
   1 set of bean curd, a little bit of salt  
   Seasoning Sauces: 1 teaspoonful of red pepper powder, 1 tablespoonful of minced garlic, a root of Welsh onion, a little bit of sesame oil, a little bit of ground sesame mixed with salt, a little bit of shredded red pepper, 3 teaspoonful of thick soy | 1. Put the prepared ingredients in the inner pot.  
   -- Please refer to our website (www.cuckoo.co.kr) for more information.  
   2. Lock the lid and select the menu with the menu/selection button. Press the Pressure Cook/Glutin Turbo button to save. |
| Steamed Chestnut       |          | Multi Cook | Dumplings 20EA  
   1/5 tablespoon of starch syrup, 1.5 tablespoon of sugar, 1/2 teaspoon of sesame salt, 1/2 teaspoon of soy sauce, 1/3 of anchovy water | 1. Put the prepared ingredients in the inner pot.  
   -- Please refer to our website (www.cuckoo.co.kr) for more information.  
   2. Lock the lid and select the menu with the menu/selection button. Press the Pressure Cook/Glutin Turbo button to save. |
| Steamed Dumpling       | 25Minutes|           | Cellophane 250g, paprika (green, red) each 1EA, carrot 100g, onion 100g, some spinach, enoki mushroom 100g, fishcake 100g and cooking oil 2 tablespoons | 1. Put the prepared ingredients in the inner pot.  
   -- Please refer to our website (www.cuckoo.co.kr) for more information.  
   2. Lock the lid and select the menu with the menu/selection button. Press the Pressure Cook/Glutin Turbo button to save. |
| Japchae (stir-fried vegetables, and shredded meat) |          |           | 10 eggs, 4 cups of water, 1 - 2 drops of vinegar | 1. Put the prepared ingredients in the inner pot.  
   -- Please refer to our website (www.cuckoo.co.kr) for more information.  
   2. Lock the lid and select the menu with the menu/selection button. Press the Pressure Cook/Glutin Turbo button to save. |
| Boiled egg             |          |           | 3 eggs, 1.5 cups of water or kelp water, 1/2 teaspoonful of salted shrings, pinch of salt, 15g of carrot, 15g of green onion | 1. Put the prepared ingredients in the inner pot.  
   -- Please refer to our website (www.cuckoo.co.kr) for more information.  
   2. Lock the lid and select the menu with the menu/selection button. Press the Pressure Cook/Glutin Turbo button to save. |
| Steamed egg            | 20Minutes|           | 100g of rice cake for teokguk, 2 boiled egg, 1 sweet potato, 80g of mozzarella cheese, 2 slices of cheddar cheese, little bit of olive oil, 1 cup of white sauce, little bit of parsley powder  
   White sauce: Flour, 60g of butter, 200g of milk, pinch of salt and white pepper (Melt butter, add flour and stir it, add milk and boil it until it gets thick, and apply salt and white pepper for seasoning) | 1. Put the prepared ingredients in the inner pot.  
   -- Please refer to our website (www.cuckoo.co.kr) for more information.  
   2. Lock the lid and select the menu with the menu/selection button. Press the Pressure Cook/Glutin Turbo button to save. |
| Rice cake gratin       | 20Minutes|           | 300g of rice cake bars (soft), 3 pieces of fish cake, 1/3 cup, 1/3 green onion, 60g of carrot,  
   * marinade: 3 tablespoons of red pepper paste, 1/5 teaspoonful of starch syrup, 1/2 teaspoonful of sugar, 1/2 teaspoonful of salt, 1/2 teaspoonful of soy sauce, 1/3 of anchovy water | 1. Put the prepared ingredients in the inner pot.  
   -- Please refer to our website (www.cuckoo.co.kr) for more information.  
   2. Lock the lid and select the menu with the menu/selection button. Press the Pressure Cook/Glutin Turbo button to save. |
| Tteokbokki (spicy and sweet rice cake) |          |           | 15 medium size shrimp, 1/3 green onion, 30g of onion, 30g of carrot  
   Ketchup sauce: 4 tablespoons of ketchup, 1.5 tablespoonful of sugar, 1.5 tablespoonful of starch powder, 1 tablespoonful of water, pinch of salt, soy sauce, and pepper powder | 1. Put the prepared ingredients in the inner pot.  
   -- Please refer to our website (www.cuckoo.co.kr) for more information.  
   2. Lock the lid and select the menu with the menu/selection button. Press the Pressure Cook/Glutin Turbo button to save. |
# 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

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<tr>
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<th>LABOR</th>
<th>PARTS</th>
<th>HOW SERVICE IS HANDLED</th>
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<td>1 YEAR</td>
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<td>The East and the Central Districts</td>
<td>129-04 14th Avenue College Point, NY 11356, USA</td>
<td>718 888 9144</td>
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<td>The West and the Central Districts.</td>
<td>1137 E. 1st Street, L.A, CA 90033, USA</td>
<td>323 780 8808</td>
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<td>Canada (TORONTO)</td>
<td>#D8-7398 Yonge Street Thornhill Ontario Canada L4J 8J2</td>
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<td></td>
<td>Canada (VANCOUVER)</td>
<td>103-4501 North Road Burnaby BC Canada V3R 4R7</td>
<td>604 540 1004</td>
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<td></td>
<td>945 Lougheed Hwy Coquitlam BC Canada V3K 3T4</td>
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No other express warranty is applicable to this product. **THE DURATION OF ANY IMPLIED WARRANTIES, INCLUDING THE IMPLIED WARRANTY OF MERCHANTABILITY, IS LIMITED TO THE DURATION OF THE EXPRESS WARRANTY HEREIN. CUCKOO ELECTRONICS CO., LTD, SHALL NOT BE LIABLE FOR THE LOSS, THE USE OF THE PRODUCT, INCONVENIENCE, LOSS OR ANY OTHER DAMAGES, DIRECT OR CONSEQUENTIAL, ARISING OUT OF THE USE OF, OR INABILITY TO USE, THIS PRODUCT OR FOR ANY BREACH OF ANY EXPRESS OR IMPLIED WARRANTY, INCLUDING THE IMPLIED WARRANTY OF MERCHANTABILITY APPLICABLE TO THIS PRODUCT.**

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

**THE ABOVE WARRANTY DOES NOT APPLY IN THESE CASES:**

* To damages problems which result from delivery or improper installation.
* To damages problems which result from misuse, abuse, accident, alteration, or incorrect electrical current or voltage.
* To serve call which do not involve defective workmanship or material and explaining the operation of the unit.

Therefore, these costs are paid by the consumer. Customer assistance numbers:

**To Prove warranty Coverage:**

- Retain your Sales Receipt to prove date of purchase
- Copy of your Sales Receipt must submitted at the time warranty service is provided.

**To Obtain Product, Customer, or Service Assistance and Nearest Authorized service center, Parts Distributor or Sales Dealer:**

The East and the Central Districts
Call: 718 888 9144
Address: 129-04 14th Avenue College Point, NY 11356, USA

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Canada (VANCOUVER)
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