

CR-0641F

Multifunctional Rice Cooker
6 cups (uncooked) / 12cups (cooked)

CUCKOO



QUICK START GUIDE



Scan the QR Code to read the Manual Book



Scan the QR Code to watch the Instructional Video

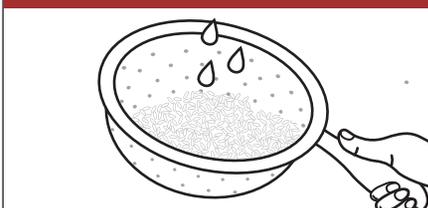
HOW TO COOK

1 MEASURE



Using the provided measuring cup, measure a desired amount of rice into a large bowl.

2 RINSE



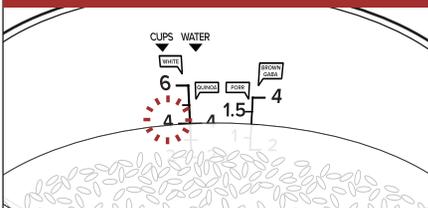
Rinse the rice with water several times until the water runs clear.

3 PUT INTO INNERPOT



Transfer the washed rice to the inner pot

4 FILL WATER



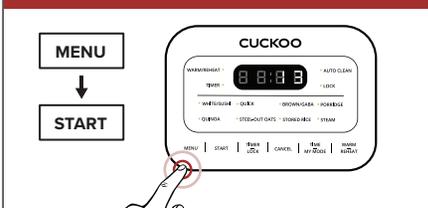
Fill the innerpot with water to the desired line

5 SECURE THE LID



Put the innerpot into the unit & secure the lid

6 START



Press **MENU** until you reach the desired mode. Then press **START**.

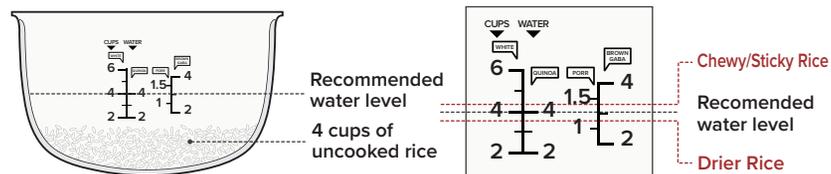
MEASURING / WATER LEVEL

HOW TO : 4 cups of white rice

1 Using the provided rice measuring cup, add 4 cups of uncooked white or brown rice to a large bowl



2 Add the rinsed rice to the inner pot, then fill the inner pot with water to the line labeled "WHITE 4" for white rice or "BROWN/GABA 4" for brown rice.



COOKING TIME

MENU	WHITE / SUSHI	QUICK	BROWN / GABA	QUINOA	STORED RICE	STEEL-CUT OATS	PORRIDGE	STEAM
COOKING QUANTITY	2 to 6 cups	2 to 4 cups	1 to 2 cups	1 to 1.5 cups	Please refer to the recipe book			
COOKING TIME	Approx. 37 - 49min	Approx. 30 - 36min	Approx. 72 - 86min	Approx. 56 - 59min	Approx. 30 - 36min	Approx. 40 - 60min	Approx. 58 - 72min	



Leave a review and get a coupon!

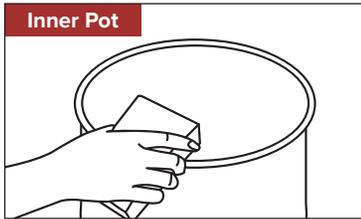
Follow us

@cuckooamerica

@cuckoo_america

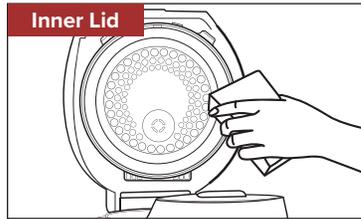
HOW TO CLEAN

- Unplug and fully allow the rice cooker to cool before cleaning.
- Do not use damp, harsh chemicals on the exterior—use a dry dishcloth.



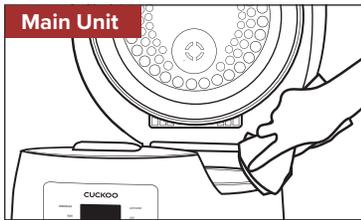
Inner Pot

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



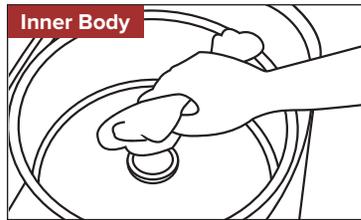
Inner Lid

Clean the inner lid with a soft sponge using warm, soapy water.



Main Unit

Wipe off any excess condensation, debris or food that has collected on the main unit with a soft, slightly damp cloth.



Inner Body

If food or debris is stuck to the bottom of the cooker's interior, ensure the cooker has completely cooled then remove the debris.

STEAM CAP CLEANING



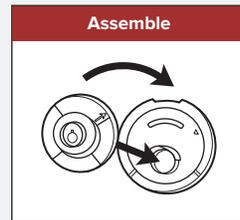
Detaching

Remove the steam cap by gently pulling up.



Cleaning

Twist the top and bottom sections to separate parts and soak in warm, soapy water. Wash with a soft sponge.



Assemble

Reassemble the steam cap by stacking the pieces and rotating to secure in place.

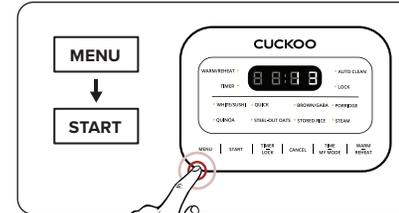
! TIPS

- A layer of starch may be visible after detaching the lid. This starch layer is a byproduct of cooking and does not pose any health risks.
- Clean the inner pot and rice cooker parts after every use to eliminate odors.
- Always allow the cooker to cool completely before removing parts and cleaning.

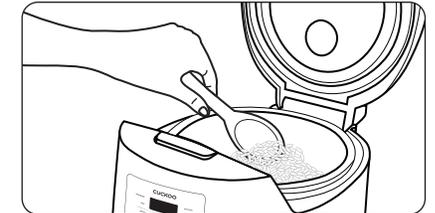
STORED RICE MODE

Cooks rice to a texture optimal for freezing/reheating for a later time.

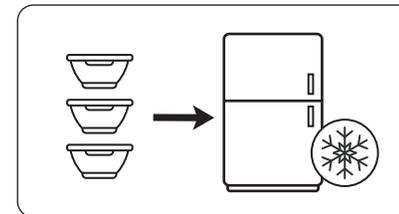
HOW TO USE



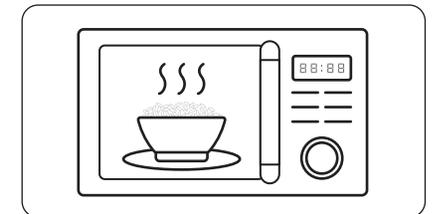
Select MENU until you reach STORED RICE, then press START to begin cooking.



When cooking completes, open the lid and thoroughly stir the cooked rice.



Transfer rice to a microwave-safe container and store in the refrigerator/freezer.

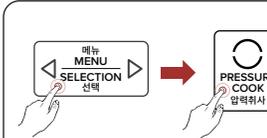


Reheat container in the microwave and enjoy!

Notes: Refer to the WHITE RICE water line. Maximum capacity: 4 cups of dried rice.

AUTO-CLEAN MODE

Fill the inner pot with water up to the second water line, then follow one of the two methods below to automatically steam clean your rice cooker.



Method 1

Press the ◀ and ▶ buttons until AUTO-CLEAN is selected. Once selected, press PRESSURE COOK to begin the steaming process.



Method 2

If your cooker is in STANDBY mode, press PRESET/AUTO-CLEAN twice, then press PRESSURE COOK to begin steam cleaning.