

사용설명서 Operating Instructions

## CRP-GH10 Fuzzy Series

1.8L(2~10Persons) / 1.8L(2~10人份)

# CUCKOO

always new

# happiness

## NO.1 CUCKOO

CUCKOO IH PRESSURE JAR COOKER



design

Thank you very much for purchasing "CUCKOO"  
IH PRESSURE JAR COOKER

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.

저희 쿠쿠 IH 압력밥솥을 애용해 주셔서  
대단히 감사 드립니다.

이 사용설명서는 잘 보관하여 주십시오.  
사용 중에 모르는 사항이 있을 때나 기능이 제대로  
발휘되지 않을 때 많은 도움이 될 것입니다.

CUCKOO ELECTRONICS CO.,LTD.

# CONTENTS

## CONTENTS

### BEFORE USING

Important safeguards	3
Specifications	4
Safety precautions	5-6
Name of each part	11
Function operating part	12

### WHEN USING

How to set or cancel voice guide function	12
Mode Settings	13
How to set current time / Night voice volume Setting / Remaining cooking time display mode	14
Before cooking rice	15
How to cook	16
My mode (CUCKOO Customized taste / cooking function)	17
How to use "GABA Rice (BROWN Rice)"	18
How to use Multi-cook function	19
How to make your own yogurt and cheese	20
How to preset function	21~22
To keep cooked rice warm and tasty	23~24
For the best taste of rice	25
Auto clean / Lock button / Energy Eye function	26
How to use power save	27
How to clean	28~29

### BEFORE ASKING FOR SERVICE

Check before asking for service	30~32
---------------------------------	-------

### COOKING GUIDE

Recipe	33~34
--------	-------

## 目录

### 使用前

Important safeguards	3
产品规格	4
安全警告	9~10
产品部件名称	59
功能操作部名称及作用	60

### 使用时

语音功能设定与解除	60
设置功能	61
时间设定/夜间语音音量调节功能	62
煮饭剩余时间显示功能	62
煮饭前准备事项	63
煮饭方法	64
调节饭味功能使用方法 / 调节煮饭功能使用方法	65
糙米/发芽	66
蒸/炖菜单使用方法	67
酸奶 / 奶酪菜单使用方法	68
预约煮饭方法	69
预约再加热方法	69
预约煮饭时注意事项	70
保温/再加热方法	71~72

## 목 차

### 사용하기전에

Important safeguards	3
제품규격	4
안전상의 경고	7-8
각 부분의 이름	35
기능 조작부의 이름과 역할	36

### 사용할 때

음성 안내 기능의 설정과 해제	36
기능 설정 모드 안내	37
현재시각의 설정 / 야간음성 볼륨 설정 기능 /	
취사 잔여시간 표시 기능	38
취사 전 준비사항	39
취사는 이렇게 하십시오	40
쿠쿠 맞춤 밥맛 / 쿠쿠 맞춤 취사 기능	41
현미밥아는 이렇게 하십시오	42
멀티쿡은 이렇게 하십시오	43
요거트 / 치즈는 이렇게 하십시오	44
예약 취사 / 예약 재가열은 이렇게 하십시오	45
예약취사는 이렇게 하십시오	46
밥을 맛있게 보존하려면	47~49
자동세척 / 버튼 잠금 / 에너지 아이 기능	50
절전 기능은 이렇게 하십시오	51
제품 손질 방법	52~53

### 고장신고 전에

고장신고 전에 확인 하십시오	54~56
-----------------	-------

### 요리안내

요리안내	57~58
------	-------

### 使用时

如何做美味可口的米饭	73
自动洗涤 / 按键锁定功能 / ENERGY EYE 功能	74
省电功能 / 屏幕背光亮度调节功能	75
清洁保养方法	76~77

### 故障咨询前

常见故障及处理方法	78~80
-----------	-------

### 料理指南

料理指南	81~82
------	-------

## IMPORTANT SAFEGUARDS

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

## SAVE THESE INSTRUCTIONS THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY

### ADDITIONAL IMPORTANT SAFEGUARDS

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

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

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

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

## HOW TO USE EXTENSION CORD

### 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 / 产品规格

Model Name(모델명)		CRP-GH10 Fuzzy Series	
Power Supply(전원)		AC120V, 60Hz	
Power Consumption(소비전력)		1305W	
Cooking Capacity (취사용량)	GLUTIN. RICE(백미)	0.36~1.8L (2~10cups)	
	HIGH HEAT GLUTIN. RICE(백미고화력)		
	MIXED RICE(잡곡)	0.36~1.44L (2~8cups)	
	HIGH HEAT MIXED RICE(잡곡고화력)		
	SUSHI RICE(김초밥)		
	TURBO GLUTIN. RICE(백미쾌속)	0.36~1.08L (2~6cups)	
	TURBO MIXED RICE(잡곡쾌속)		
	GABA RICE(현미발아)		
	BROWN RICE(현미)		
	HIGH HEAT BROWN RICE(현미고화력)		
	NUTRI. RICE(영양밥)		
	HIGH HEAT NUTRI. RICE(영양밥고화력)		
	PORRIDGE		0.18~0.36L(1~2cups)
			0.09~0.27L(0.5~1.5cups)
Power Cord Length(전원 코드 길이)			1.2m
Pressure(사용압력)		98.0 kPa(1.0 kgf/cm <sup>2</sup> )	
Weight(중량)		8.3kg	
Dimension(치수)	Width(폭)	29.7cm	
	Length(길이)	41.5cm	
	Height(높이)	29.3cm	

# 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.

- ⚠ This sign is intended to remind and alert that something may cause problems under the certain situation.
- Please read and follow the instruction to avoid any harmful situation.

- 🚫 Indicates a prohibition
- ❗ Indicates an instruction

## Warning

## Do not

**Do not cover the automatic steam outlet or pressure weight with your hand or face.**

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

**Do not use the cooker near hot things such as stove, gas stove or direct ray of light.**

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

**Do not alter, reassemble, disassemble or repair.**

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

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

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

**Please pay careful attention against water and chemicals**

- It can cause an electric shock or fire.

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

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

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

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

**Do not clean the product with water or pour water in the product.**

- It can cause an electric shock or fire.
- If it contacts water, please separate power cord and contact dealer and service center.

**Do not cover the automatic steam outlet or pressure weight with a duster, a towel, or apron, etc.**

- It can cause deformation or a breakdown.
- It can cause an explosion by pressure.

**Do not use pots that are not designed for the cooker. Do not use abnormal pot and do not use without the inner pot.**

- It can cause an electric shock or fire.

**Do not bend, tie, or pull the power cord by force.**

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

**Do not use it without the inner pot.**

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

**Do not turn the Lock/Unlock Handle to "Unlock" while cooking.**

- The hot steam or any hot content within the cooker can cause burns.
- After you finish the cooking do not try to open the cooker by force until the steam is completely exhausted.

**Do not over unplug and plug the power cord over and over.**

- It can cause an electric shock or fire.

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

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

**Keep the cooker out of reach of children.**

- It can cause burns, electric shock or injury.

**Don't spray or put any insecticides or chemicals.**

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

**Don't let foreign substances such as needle, cleaning pin, or metal get in or block the in let/out let pipe or gape.**

- It can cause an electric shock or fire.
- Do not put a cleaning pin in a gap or a hole of the product except when clearing a steam outlet.

**Do not open the LID while in 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 released completely turning the pressure weight over.

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

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

**Be careful that both the plug and power cord are not to be shocked by animal attack or sharp metal materials.**

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



## SAFETY PRECAUTIONS

### ⚠ Caution

### 🚫 Do not

#### Do not use it on a rice chest or a shelf.

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

#### Do not press heavy things on the power cord.

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

#### Do not change, extend or connect the power cord without the advice of a technical expert.

- It can cause an electric shock or fire.

#### Clean any dust or external substances off the temperature sensor and inner pot.

- It can cause a system malfunction or fire.

#### Do not plug or pull out the power cord with wet hands.

- It can cause an electric shock.

#### 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 it's intended purpose.

- It can cause malfunction or smell.

#### After you finish cooking, do not try to open the cooker by force until the steam is completely exhausted.

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

#### Do not place on rough top or tilted top.

- It can cause burns or breakdowns.
- Be careful to install the power cord to pass without disruption.

#### Please call customer service if the inner pot coating peels off.

- Inner pot coating may wear away after long use.
- When cleaning the inner pot, do not use tough scrubber, metallic scrubber, brush, abrasive metallic etc.

#### Do not hold the cooker by the inner pot handle.

- It can cause problems and danger. There are portable handles on the bottom right and left side of the cooker. Hold the handles with both hands and move it carefully.

#### Always turn the 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, since rough scrub or metallic ones are abrasive to the coating.
- Depending on the using methods or user's circumstances inner pot coating might rise. Please call the customer service for those cases.
- Please, do not pull out the clean steam vent by force.

#### Be cautious when steam is being released.

- When the steam is released don't be surprised.
- Please keep the cooker out of reach of children.

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

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

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

# NAME OF EACH PART



## Name of each part

Soft Steam Cap

**Pressure Weight**

Always keep it horizontal. It stabilizes steam inside of the oven. Pressure weight is twisted, it release 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.

**Lid Clamp**

Turn handle to 'Unlock', and then press Clamp knob to open.

**Control Panel**

**Standby Power Blocking Switch**

When the power is not supplied after the power cable is connected, check if the switch is (ON).  
-Enabled: (ON) -Disabled: (OFF)  
(The standby power is blocked, saving the energy)

※ In case of a blackout during cooking, steam from a rice cooker will be released automatically.

## Accessories



Manual & Cooking Guide



Rice Scoop



Rice Measuring Cup



Steam Plate



Cleaning Pin  
(Attached on the bottom of the unit)

## Name of each part

Pressure Packing

**Lid Assy**

**DET. cover**

**Control Plate**

**Packing**

**Control Plate Packing Cover**

**Pressure Control Plate**

**Holder Guide**

**Handle**

**DET. cover Holder**

**Drain Dish**

Empty the water out of a dew dish after cooking or keep warming, Leaving the water in the dew dish results in bad smell.

**Power Cord**

**Power Plug**

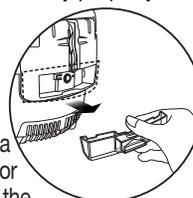
**Temperature Sensor**



**Pot Handle**

**Inner Pot (Oven)**

Place the inner pot into the body properly.





# FUNCTION OPERATING PART/HOW TO SET OR CANCEL VOICE GUIDE FUNCTION

## FUNCTION OPERATING PART

### Keep Warm/Reheat button

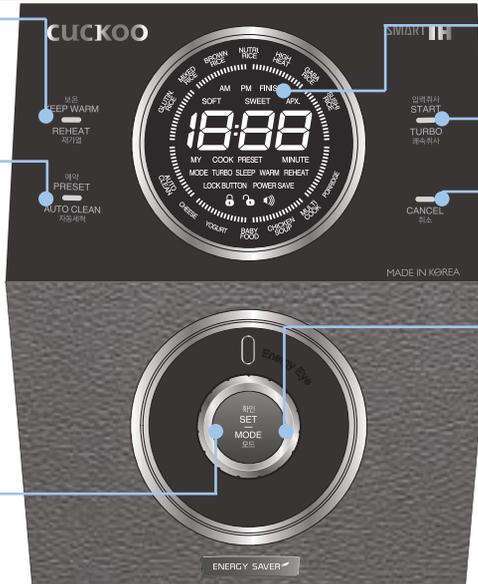
- Used to warm or reheat. (Refer to page 23)

### PRESET/AUTO CLEAN Button

- cooking time(Refer to page 21)
- When you use automatic steam cleaning function (Refer to page 26)
- used to button-lock (Refer to page 26)

### SET/MODE Button

- This function is used to select a function



### Display

### PRESSURE COOK/TURBO Button

- Used to start cooking (Refer to page 15-16)

### CANCEL Button

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

### JOG DIAL

- This function is used to select from among, GABA RICE, HIGH HEAT GABA RICE, MULTI COOK, AUTO CLEAN, GLUTIN. RICE, HIGH HEAT GLUTIN.RICE, MIXED RICE,
- HIGH HEAT MIXED RICE, BROWN RICE, HIGH HEAT BROWN RICE, NUTRI.RICE, and HIGH HEAT NUTRI. RICE and to modify preset time. For setting selected action with 'MODE' button and setting MULTI COOK time.

- ※ When you an image like one in the right side on your display, it means the rice cooker is in 'Waiting' mode.
- ※ Press 'Cancel' button to enter the 'Waiting' mode.
- ※ Press the button until you hear the buzzer sound. The image of the plate may different.



<Screen on standby>

## Voice / Voice Volume Settings

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

The default is Korean. ⇨ Please refer to the page 13 for settings

### ▶ Voice Settings

- 1 Press the SET/MODE button in mode 1 to access the Voice settings.
- 2 Set the dial to your language
  - ▶ Please press SET/Mode button after selecting the language
  - ▶ If seven seconds have passed without your pressing a button, the function will be canceled.



Ex) When set to Korean



Ex) When set to English voice



Ex) When set to Chinese voice

### ▶ Voice guide volume control

- 1 Press the SET/MODE button in mode 3 to access the Voice volume settings.
- 2 If you enter the Voice Volume Settings, '3' will be displayed.
- 3 When you turn the dial and set to "OFF", "1" and "OFF" will blink and the voice function will be turned off. When you turn the dial, you can set the voice volume level from "1" to "5".
  - ▶ Adjust the volume to your preferred level and press SET/MODE button.
  - ▶ If seven seconds have passed without your pressing a button, the function will be canceled.



(Setting the voice volume)



(Turning off the voice volume)



(Setting the voice volume to level 5)



## Mode Settings

### How to Access Each Mode.

① Please make sure that it's plugged in and press the SET/MODE button for three seconds.

▶ A voice will come up saying "Setting mode for voice guide. Press set button."

② If you turn the dial afterwards, it will be changed as follows.



#### 1. Voice settings:

▶ You can select your preferred option for the voice among Korean, English and Chinese.



#### 2. Time settings:

▶ You can set your current local time.



#### 3. Voice volume settings:

▶ You can control the voice volume.



#### 4. Warming temperature settings:

▶ You can set the warming temperature



#### 5. Warming option settings:

▶ You can set the temperature when rice is expanded or there is a lot of water on the cover in Keep Warm mode.



#### 6. Cooking temperature settings:

▶ You can set the cooking temperature.



#### 7. Sleeping mode settings:

▶ You can set the warming temperature for the night.



#### 8. Auto Shutdown settings:

▶ You can save electricity using this function.



#### 9. Screensaver Settings:

▶ You can set the Screensaver mode.



#### 10. Remaining time display settings:

▶ You can set the display for the remaining cooking time.



#### 11. Night voice volume settings:

▶ You can set the voice volume for the night.



#### 12. Energy Eye settings:

▶ You can set the Energy Eye mode.



# HOW TO SET CURRENT TIME/NIGHT VOICE VOLUME SETTING/REMAINING COOKING TIME DISPLAY MODE

## How to set current time

ex) 8:25am now

- 1 Press the SET/MODE button in mode 2 to access the current time settings.  
⇒ Please refer to the page 13 for settings

### 2 Setting the hours (e.g. 08:25 AM)

1. Turn the dial to set the hour to 8.
  - ▶ The hour increases or decreases by one hour.
  - ▶ In case of 12:00 it is 12:00 pm.
2. When the desired hour is set, press the SET/MODE button.



### 3 Setting the minutes:

1. Turn the dial to set the minute to 25.
  - ▶ The minute increases or decreases by one minute.



- 4 When the desired time is set, press the SET/MODE button.
  - ▶ If seven seconds have passed without your pressing a button, the function will be canceled.

### ■ 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.

## Night voice volume setting

Night volume setting function is for the set the voice volume during the night time (10:00 PM ~ 05:59 AM). This function only operates during the night time.

- ▶ How to set/adjust the night voice volume



e.g.) Setting Night Voice volume

- 1 Press the SET/MODE button in mode 11 to access the Night Voice volume settings.
- 2 Turn the dial to select the desired voice volume between "OFF" and "5", and press the SET/MODE button.
- 3 If you press the CANCEL button or 7 seconds have passed without any button's being pressed, the function will be canceled.

## Remaining Cooking Time Display Mode

This mode sets on or off the remaining cooking time display which appears periodically during the cooking. (The displayed remaining cooking time may vary from the actual one depending on the cooking volume and process.)

- 1 Press the SET/MODE button in mode 10 to access the remaining cooking time mode.
- 2 If you press the CANCEL button or 7 seconds have passed without any button's being pressed, the function will be canceled.



※ Remaining Cooking Time Display mode set on



※ Remaining Cooking Time Display mode set off



## BEFORE COOKING RICE

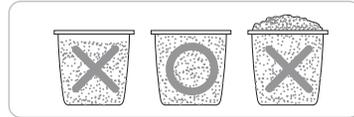
### 1 Use a dry cloth to clean inner pot.

- ▶ Use a soft scrubber to wash the inner pot.
- ▶ Do not use rough or metallic scrubber. Otherwise, coating will be pilled off.
- ▶ Do not put anything that is metallic and sharp into the inner pot while cleaning. (Fork, spoon, chopsticks, knife, and etc.)



### 2 Use measuring cup to measure desirable cooking amount.

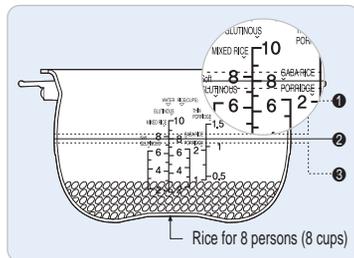
- ▶ Make the rice flat to the top of measuring cup and it is serving for 1 person. (ex: for 1 servings → 1 cups, for 3 servings → 3 cups)



### 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 Overcooked rice: pour less water than measured scale.
- ※ This model does not support soft GLUTIN.RICE
- ※ The maximum capacity of each menu, refer to page 16.



### 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 handle to “”.

- ▶ The lamp turning on means closed perfectly.



## How to use the cooking menu

<b>GLUTIN. RICE</b>	Used to cook sticky and nutritious rice.	<b>GABA RICE</b>	Used to cook germinated brown rice.
<b>MIXED RICE</b>	Used to cook a variation of mixed or brown rice.	<b>CHICKEN SOUP</b>	This menu cooks samgyetang automatically.
<b>SUSHI. RICE</b>	When you want to have a little more sticky and nutritive white rice than Glutinous rice.	<b>YOGURT</b>	It makes your own yogurt.
<b>PORRIDGE</b>	For cooking porridge.	<b>CHEESE</b>	It makes your own cheese.
<b>NUTRI. RICE</b>	Used to cook nutritious rice.	<b>MULTI COOK</b>	You can set the level of heating, temperature, and time according to your preference.
<b>BROWN RICE</b>	Used to cook variation of brown rice.	<b>HIGH HEAT (GLUTIN.RICE/MIXED RICE/GABA RICE/NUTRI.RICE)</b>	Use when cooking more sticky and soothing Cooked Rice. (Melanozing effect could be increased.)
<b>AUTO CLEAN (Steam Cleaning)</b>	This menu is used to eliminate small soaked after cooking or warming.		
<b>TURBO GLUTIN. RICE</b>	<ul style="list-style-type: none"> <li>• Pressing 'PRESSURE COOK' button twice will switch to quick cooking and shorten the cooking time. (It takes about 13 minutes when you cook the Glutinous rice for 2 persons.)</li> <li>• Use this turbo cooking function only for cooking rice for less than 6 persons. (The condition of the rice will not be good for more than 2 persons.)</li> <li>• 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.</li> </ul>		
<b>TURBO MIXED. RICE</b>	<ul style="list-style-type: none"> <li>• If selected turbo mixed rice, total cooking time will be reduced. (It takes about 26 minutes for cooking mixed rice for 2 persons.)</li> <li>• Turbo mixed rice cooking lessens the quality of food, so only use for less than 6 people.</li> </ul>		

- ※ This model does not support soft GLUTIN.RICE
- ※ After cooking in white rice turbo mode or cooking of small serving, discard water.



# HOW TO COOK

## 1 Turn the dial to select your desired menu.

- Check if the removable cover is installed.
- Before cooking, check that the Pressure Weight is well placed horizontally.
- Each time you turn the dial to the right, following menu/mode will be selected in order: Glutin. Rice→High Heat Glutin. Rice→Mixed Rice→High Heat Mixed Rice→Brown Rice→High Heat Brown Rice→Nutri. Rice→High Heat Nutri. Rice→Gaba Rice→Sushi Rice→Porridge→Multi Cook→Chicken Soup→Babyfood→Yogurt→Cheese → Auto Clean.
- For Glutin. Rice and Mixed Rice menu, press the START/TURBO button within five seconds after the cooking has started and the Turbo mode will begin.
- In the cases of GLUTIN.RICE, HIGH HEAT GLUTIN.RICE, MIXED RICE, HIGH HEAT MIXED RICE, BROWN RICE, HIGH HEAT BROWN RICE, GABA RICE, HIGH HEAT 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.



ex) In case of selecting Sushi Rice.  
▶ You can hear a voice, Sushi Rice. when you select Sushi Rice.

## 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".
- The expected cooking time will be displayed on the screen for one minute after the cooking has started.
- The actual cooking time may vary depending on the cooking capacity, water temperature, and cooking conditions.



ex) In case of cooking Glutinous.

## 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.

ex) In case of 10minutes left.



## 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.



### Cooking time by Menu

Menu Division	GLUTIN. RICE	TURBO GLUTIN. RICE	HIGH HEAT GLUTIN. RICE	MIXED RICE	TURBO MIXED RICE	HIGH HEAT MIXED RICE	SUSHI RICE	BROWN RICE	HIGH HEAT BROWN RICE	NUTRI. RICE	HIGH HEAT NUTRI. RICE	Thin Porridge	Porridge	CHICKEN SOUP	MULTI COOK	BABY FOOD	YOGURT CHEESE	AUTO CLEAN (Steam Cleaning)
CAPACITY	2~10 PERSONS	2~6 PERSONS	2~10 PERSONS	2~8 PERSONS	2~6 PERSONS	2~8 PERSONS	2~8 PERSONS	2~6 PERSONS	2~6 PERSONS	2~6 PERSONS	2~6 PERSONS	1~2 CUPS	0.5~1.5 CUPS	1 (1kg)	See detailed guide to cooking by the menus.			Pour water up to the line 2 for GLUTIN. RICE
COOKING TIME	Approx. 25~37 min	Approx. 13~20 min	Approx. 27~38 min	Approx. 40~51 min	Approx. 25~32 min	Approx. 43~53 min	Approx. 37~51 min	Approx. 49~58 min	Approx. 50~59 min	Approx. 28~33 min	Approx. 28~35 min	Approx. 72~90 min	Approx. 74~103 min	Approx. 75 min				Approx. 20 min

※ 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 and clean with the auto sterilization function).

※ Cooking time for each option may vary depending on user's environment such as voltage, amount, temperature of water, etc.

## 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/cooking 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 "SOFT" Time : rice becomes soft and glutinous. (selectable in 4 steps)
- Longer "SWEET" Time : rice becomes tastier(selectable in 4 steps) [melanoizing will occur]
- ※ Both functions above can be selected simultaneously or separately.

## How to Use "MY MODE"

To enter "Customized Rice Taste Setting Mode", select the menu in which Customized Rice Taste is supported such as GLUTIN. RICE, HIGH HEAT GLUTIN. RICE, MIXED RICE, HIGH HEAT MIXED RICE, BROWN RICE, HIGH HEAT BROWN RICE, and press the 'MODE' button for 3 second or longer.

### 1 "MENU" setting screen.



Turn the dial to select your desired menu.

### 2 "MY MODE" setting screen



Press the SET/MODE button to access the My Mode settings.

### 3-1 Soft time control mode.



(Defaults"0")  
Turn the dial to the left to select your desired level of softness.

### 3-2 Soft time control mode.



(Defaults"0")  
Turn the dial to the right to select your desired level of savoriness.

※ Turn the dial to the sides to select soft / savory rice menus.

### 4 Setting the completed screen after



Set up desired customized rice taste. And press 'PRESSURE COOK'. (If you press 'CANCEL' or do not press a button within 7 seconds, the function will deactivate and return to the standby mode.)

## Cuckoo customized cooking function

select cooking, you can control the heating temperature (both high and low) depending on your preference. Initialization is set up "□" get step by step as the case may be.

- High step : for cooking cereals, old rice and soft-boiled rice.
- Low step : for cooking the year's crop of rice.

## How to use Cuckoo Customized cooking function

1 Press the SET/MODE button in mode 6 to access the My Cook settings. ⇨ Please refer to the page 13 for settings

### 2 The display Cuckoo customized cooking function.



Please refer to the display for the initial values

### 3 "MY MODE" setting screen



Turn the dial to select My Mode supported menus

### 4-1 High level mode



Turn the dial to change the Display Panel as in the picture.

### 4-2 Low level mode



Turn the dial to change the Display Panel as in the picture.

### 5 Setting the completed screen after



Set up desired customized rice taste. And press 'PRESSURE COOK'. (If you press 'CANCEL' or do not press a button within 7 seconds, the function will deactivate and return to the standby mode.)

1. 'CUCKOO customized cooking function' applies to GLUTIN. RICE, HIGH HEAT GLUTIN. RICE, TURBO GLUTIN. RICE, MIXED RICE, HIGH HEAT MIXED RICE, TURBO MIXED RICE, BROWN RICE, HIGH HEAT BROWN RICE, GABA RICE, NUTRI. RICE, HIGH HEAT NUTRI. RICE collectively.
2. Set up the step of customized cooking function to taste. The scorch can occur when cooking in high level mode.
3. Cook is subject to be set differently depending on the percentage of water content and the condition of rice.



## HOW TO USE “GABA RICE (BROWN RICE)”

### 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.

### 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 Turn the Lock/Unlock handle toward 'Lock' and turn the dial to select GABA RICE.

- ▶ When GABA RICE is selected, 3H will be displayed on the display panel.



#### 3 Press the Pressure Cook/Glutin. Turbo button.

- ▶ If you press the START/TURBO button or the SET/MODE button and press the START/TURBO button, Gaba Rice mode will be activated for the set time, and it will start cooking immediately after completing germination.
- ▶ The 'COOK' icon will be displayed along with the remaining time.



※ three hours left before completing germination

### Precautions for GABA RICE

- 1 If smaller germ is preferred, omit pre-germination process. Select “GABA” menu, time, and start cooking (nutrients ingredients do not vary significantly by the size of germ).
- 2 GABA cooking feeds up to 6 people.
- 3 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.
- 4 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.
- 5 In GABA mode, preset on 3H may not be possible. If you want to preset the GABA, set up BROWN RICE menu .
- 6 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.
- 7 Depending on the user's environment or the condition of the rice, the sprout may not be visible.



# HOW TO USE “MULTI-COOK”

## Using “MULTI-COOK” Menu

- ① Turn the Lock/Unlock handle toward 'Lock' and turn the dial to select Multi Cook.
  - ▶ When Multi Cook menu is selected, L:2 will be displayed on the display panel.
- ② Press the SET/MODE button, and turn the dial to set the level of heating.
  - ▶ The default value is Step 2, and you can select from Step 1 to Step 3.
- ③ Press the SET/MODE button, and turn the dial to set the cooking temperature.
  - ▶ The default value is 108°C, and you can set from 35°C to 120°C.
  - ※ The displayed temperature may be different according to the surrounding environment and the contents.
- ④ Press the SET/MODE button and turn the dial to set the cooking time.
  - ▶ The default value is 20 minutes, and you can set from 10 minutes to 3 hours.
- ⑤ Press the START/TURBO button.
  - ▶ Press the START/TURBO button, and Multi Cook mode will begin.
  - Once the Multi Cook mode begins, the cooking icon will be displayed along with the remaining time



(When selecting Multi Cook menus)



(When selecting the heating level)



(When setting cooking temperature)



(When setting the time)

## Cooking Time for Recipe of Multicook

RECIPE	COOKING TIME	RECIPE	COOKING TIME	RECIPE	COOKING TIME	RECIPE	COOKING TIME
Shrimp Ketchup Stir Fry	15 min	Japchae	25 min	Steamed Pumpkin	30 min	Pork with Five Fragrant	40 min
Egg Custard	20 min	Steamed Dumpling		Steamed Chestnut		Cream Cake	
Rice Cake Gratin		Stewed Cuttlefish	Steamed Clam	Butter Chocolate Cake			
Topokki		Steak	Steamed Yam	35 min	Steamed Rib		
Rice Pizza	25 min	Steamed Crab	30 min	Yakbab	45 min	Steamed Chicken	
Boiled Egg		Steamed Fish	Broiled Tender Meat	40 min		Steamed Potato	
Steamed Tofu		Steamed Eggplant	Steamed Corn			RedBean Rice Cake	



# How to make your own yogurt and cheese

## How to make your own yogurt

- 1 Turn the Lock/Unlock handle toward 'Lock' and set the dial to yogurt.
  - ▶ '6 hours' will be displayed on the display panel.
- 2 Press the SET/MODE button and turn the dial to select your desired fermentation time.
  - ▶ You can set the time from 30 minutes to 12 hours. (The time increases or decreases by 30 minutes.)
- 3 Press the START/TURBO button.
  - ▶ Press the START/TURBO button, and it will start making yogurt. The 'COOK' icon will appear along with the remaining time.



※ When the first set 6 hours

## Recipe for Yogurt

Recipe	Menu	Ingredient	Direction
Yogurt	Yogurt	Milk 1L Plain Yogurt 290g	1. Insert all ingredient into inner pot. 2. Open the lid and put the inner pot into the cooker. Please select the menu to "Yogurt". Set the time to 6 hours and press "Start/Turbo" button to start cooking.

## How to make your own cheese

- 1 Turn the Lock/Unlock handle toward 'Lock' and set the dial to cheese.
  - ▶ '30 minutes' will be displayed on the display panel.
- 2 Press the SET/MODE button, and turn the dial to select your desired time
  - ▶ You can set the time from 30 minutes to 60minutes. (The time increases or decreases by 5 minutes.)
- 3 Press the START/TURBO button.
  - ▶ Press the START/TURBO button, and it will start making cheese. The 'COOK' icon will appear along with the remaining time.



※ When the first set 30 minutes

## Recipe for Homemade Cheese

Recipe	Menu	Ingredient	Direction
Homemade Cheese	Cheese	Milk 600g Whipped Cream 200g, Lemon Juice 50g, a bit of Salt	1. Insert all ingredient into inner pot. 2. Open the lid and put the inner pot into the cooker. Please select the menu to "Cheese". Set the time to 30 mins and press "Start/Turbo" button to start cooking.

※ Please clean the cooker by using "Auto Clean" function after cooking homemade cheese.  
Please keep yogurt and cheese in the separate container after cooking.

# HOW TO USE PRESET FUNCTION



## How to preset timer for cooking

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

- 1 Make sure that the current time is correct.
  - ▶ Refer to page 14 for how to set the current time.
- 2 Turn the lid handle to the lock position and a lock icon will be displayed on the screen. Then press the 'PRESET/AUTO CLEAN' button.
  - ▶ The preset time is set to 06:30 AM when the product is delivered from the factory.
  - ▶ If you want to preset reheating to this time, it is not required for you to set time.
- 3 Turn the dial to select the desired menu.
- 4 Press the SET/MODE button, and turn the dial to set the preset time.
  - ▶ The preset time is increased by 10 minutes each time you turn the dial to the right.
  - ▶ The preset time is decreased by 10 minutes each time you turn the dial to the left.
- 5 Press the START/TURBO button.
  - ▶ Once cook is completed with preset time, preset time is stored in the memory.
  - ▶ Don't need to set up time again.



- ※ Please be careful not to change from AM to PM.
- ※ When the current time is not correct, set the current time correctly.
- ※ If you press the PRESET/AUTO CLEAN button without turning the Lock/Unlock handle toward 'Lock,' the presetting will not be conducted
- ※ If you want to preset the GABA, set up BROWN RICE menu.
- ※ When it is in KEEP WARM mode, press CANCEL to exit KEEP WARM mode, then select your desired preset time.
- ※ If a small amount of rice is cooked, it could be finished earlier than time you programmed it.

## How to use Preset Reheating function

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

For example, if it is nine o'clock in the evening and you want to have warm breakfast at seven thirty the next morning:

- 1 Make sure that the current time is correct.
  - ▶ Refer to page 14 for how to set the current time.
- 2 Turn the lid handle to the lock position and a lock icon will be displayed on the screen. Then press the 'PRESET/AUTO CLEAN' button.
  - ▶ If you press the PRESET/AUTO CLEAN button without turning the Lock/Unlock handle toward 'Lock,' the presetting will not be conducted.
- 3 Press the 'KEEP WARM/REHEAT' button and Preset Reheating mode begins.
- 4 Turn the dial to preset the completion hour of reheating.
  - ▶ Each time you turn the dial, the time will increase or decrease by 10 minutes.
- 5 Press the 'SET/MODE' button.
- 6 Press the 'KEEP WARM/REHEAT' button.
  - ▶ Reheating is completed as scheduled.
  - ▶ The cooker memorizes the hour that you have preset: You may press the 'KEEP WARM/REHEAT' button directly without having to preset the time again from the beginning.



- ※ Please be careful not to change from AM to PM.
- ※ When the current time is not correct, set the current time correctly.



# HOW TO USE PRESET FUNCTION

## Precautions for Preset Cooking

### 1 Precautions for Preset Cooking

- ▶ If the rice is old and dry, the result may not be good.
- ▶ If the rice is not well cooked, add more water by about half-scale.
- ▶ If the preset time is longer, melanization could be increased.
- ▶ Washed rice has a lot of settled starch, and crust can be made in case of preset cooking.  
If you wash the washed rice in running water before cooking or make the quantity of rice small, the crust will be less.

### 2 Precautions for preset reheating

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

### 3 Changing preset time.

- ▶ Press 'CANCEL' button for more than 2 seconds and restart it to change the preset time.

### 4 If the preset time is shorter than available range.

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

### 5 In case the preset time is over 13 hours.

- ▶ "13H0" will be displayed and the preset time will be changed to 13 hours automatically. If cooking is preset to AM07:00 of the following day at PM5:00 of the day, where preset time is 14 hours, "13H0" will be displayed, and preset time automatically changes to AM06:00. (Maximum preset time is 13 hours)

※ If the preset time is over 13 hours, it can cause bad smell and discoloration.

The limited preset time is set up to be under 13 hours because the rice spoils easily during the summer time.

※ When you want to finish presetting at 12:00 p.m., preset the time to be 12:00 p.m.

※ Use this function when you want to finish cooking between 1 hour to 13 hours after the current time.

※ During the preset cooking, if you want to check the current time, press the SET/MODE button.

Then, the current time will appear for about two seconds.

## PRESET COOKTIME

Menu Class	GLUTIN. RICE	HIGH HEAT GLUTIN. RICE	MIXED RICE	HIGH HEAT MIXED RICE	SUSHI RICE	BROWN RICE	HIGH HEAT BROWN RICE	NUTRI. RICE	HIGH HEAT NUTRI. RICE	Porridge	CHICKEN SOUP	MULTI COOK	BABY FOOD, YOGURT, CHEESE	AUTO CLEAN (Steam Cleaning)
PRESET COOK TIME	(42min+ My mode time) ~13hours	(43min+ My mode time) ~13hours	(56min+ My mode time) ~13hours	(58min+ My mode time) ~13hours	56min ~13hours	(63min+ My mode time) ~13hours	(64min+ My mode time) ~13hours	38min ~13hours	40min ~13hours	122min ~13hours	80min ~13hours	(Setting Time+1min) ~13hours	25min ~13hours	



# TO KEEP COOKED RICE WARM AND TASTY

## Having a Meal

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

<Keep warming>



'34' indicates the time elapsed as warming time.

<Reheating>



The lamp blinks and "9" indicator will show the reheat remaining time displayed in minutes with the mark going around clockwise.

<Finishing reheat>



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

- ▶ The frequent use of the "Reheat" function may cause the cooked rice to be discolored or dried. Use it once or twice per day.
- ▶ If a separate heating appliance or gas burner is used to cook rice, put the cooked rice into the cooker and press the "KEEP WARM/REHEAT" button to keep the rice warm. At this time, "04" is shown on the display. (Like this, transferring hot rice to a cold cooker may cause the rice to be discolored or develop an odor)
- ▶ After 24 hours of heat preservation, the lamp of heat preservation time lapse blinks, indicating that long time has passed in heat preservation condition.
- ▶ In case the lid combining hand grip is in open status during heat preservation, the cooker does not go for reheating. For reheating, lock the lid combining hand grip to (Locked) position, and then press "KEEP WARM/REHEAT" button.
- ▶ If the lid combining hand grip is turned to open status during reheating, function display will show "E0!". At this time, reheating will be cancelled, and heat preservation will proceed.

## 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.

⇒ Please refer to the page 13 for settings.

### ① How to enter the Keep Warm temperature settings

Press the SET/MODE button in mode 4 to access the Keep Warm temperature settings.



- ② If you press the SET/MODE button for 5 seconds in Keep Warm mode, it will enter the settings. In this case, '74' means the current temperature.

To raise temperature



To lower temperature



- ②-1 Turn the dial to the right to change the display panel from

74 → 75 → 76 → 77 →  
78 → 79 → 80.

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

- ②-2 Turn the dial to the left to change the display panel from 74 to 73, 72, 71, 70, and 69.

※ The reference temperature programmed when the product is shipped may differ from the Instruction.

### 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.



# TO KEEP COOKED RICE WARM AND TASTY

## How to Operate My Mode Function.

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

⇒ Please refer to the page 13 for settings.



① If you press the SET/MODE button in mode 5, the product will enter the warming option settings, and show the default value as in the picture.

- 1. If too much water is spilled out when you open the lid : Turn the dial to the right to raise the setting mode.
- 2. If the edge of rice is too soft : Turn the dial to the left to reduce the setting mode.



②-1 Turn the dial to the right.(HIGH)

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

②-2 Turn the dial to the left.(LOW)

## 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: smelly, dry, change of color; from PM10:00 ~ AM 04:00. ⇒ Please refer to the page 13 for settings.

▶ How to set up



- ① Press the SET/MODE button in mode 7 to access the sleeping mode settings.
- ② If you press the CANCEL button or 7 seconds have passed without any button's being pressed, the function will be canceled.

▶ How to release



- ① Press the SET/MODE button in mode 7 to access the sleeping mode settings.
- ② If you press the CANCEL button or 7 seconds have passed without any button's being pressed, the function will be canceled.

▶ 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.

# 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.

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.	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 the 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 amount of water and amount of rice is different, the rice can be crisp or hard.
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 possible, buy a small amount of rice and keep the rice some place where it can ventilate well and avoids a direct ray of light. It can help 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 half of water more. It's tastier.
If rice is kept warm for a long period of time, rice color will change, as well as odor.	If the rice is too dry, rice can be crisp even though it is measured properly.
Wipe the top cover heating part well for any rice or external substance.	If possible, do not use the preset time function when rice is too dry and pour half of water more. If you set "Preset" over the 10 hours or "Preset" dried rice, rice can be crisp or half cooked. Even in worse condition, rice can be cooked with different taste on each level.
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.	If the preset time is longer, the melanoizing effect could be increased.
	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 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)	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.
Do not keep the scoop inside the pot while warming the rice. When using a wooden scoop it can create serious bacteria and odors.	After 24 hours of heat preservation, the lamp of heat preservation time lapse blinks, indicating that long time has passed in heat preservation condition.
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 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 28)
- ▶ Clean the inner pot properly to prevent rice from smelling after you cook soups and steamed dishes.



# AUTO CLEAN/LOCK BUTTON/ ENERGY EYE FUNCTION

## How to use AUTO CLEAN (Steam Cleaning)



Pour water up to scale 2, make sure to close and lock the cover.

Method 1. Turn the dial to select Auto Clean (automatic sterilization cleaning) and press the START/TURBO button.

Method 2. Press the PRESET button twice in standby mode to select Auto Clean (automatic sterilization cleaning) and press the START/TURBO button.

## How to Set "LOCK BUTTON"

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

### ► How to set up



1. Button will be locked if 'PRESET/AUTO CLEAN' button is pressed for 3 seconds or longer during cooking, presetting, warming, reheating or in standby condition.
2. When set, the Button Lock display will flicker on the screen.

### ► How to release



1. Button will be released if 'PRESET/AUTO CLEAN' button is pressed for 3 seconds or longer during cooking, presetting, warming, reheating or in standby condition.
2. When released, the Button Lock display will disappear on the screen.

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

## Energy Eye function

The luminance sensor automatically recognizes ambient brightness during, warming and preset timer for minimizing power consumption of the product. If you want the power saving mode to start when it's darker than the current level(Step 2), set the mode to Step 1. If you want the mode to start when it's brighter than the current level, set the mode to Step 3. (The power saving mode of CUCKOO is set to Step 2 at the factory.)

- 1 Press the SET/MODE button in mode 12 to access the Energy Eye settings.  
⇒ Please refer to the page 13 for settings
- 2 Each time you turn the dial to the right, the Energy Eye shifts from OFF to Step 1 to Step 2 to Step 3. When OFF is displayed, a voice comes up saying "The energy eye function is canceled."
- 3 After selecting your desired step, press the SET/MODE button to save the set value.
- 4 If you press the CANCEL button or 7 seconds have passed without any button's being pressed, the function will not be set but canceled.



(When selecting Energy Eye function)



(When deactivating Energy Eye function)

# HOW TO USE POWER SAVE



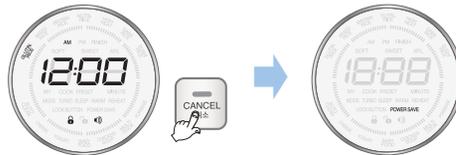
## What is POWER SAVE mode?

If power cord is not unplugged, little bit of electricity will be still wasted. It is called standby electric power. The power SAVE mode is technology which minimizes this electricity consumption.

## Manual Method

### ► How to start power saving

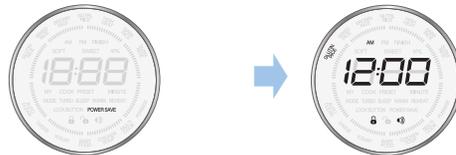
When 'CANCEL' button is pushed for 2 seconds at waiting state, Saving power function is set up.



### ► 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 Mode.



## Automatic Method

If the standby time is chosen as number other than "OFF" at the automatic power saving mode, the automatic saving power function will be operative. 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. ⇨ Please refer to the page 13 for settings

### ► How to set up



- 1 Press the SET/MODE button in mode 8 to access the automatic power-saving settings.
- 2 If you press the CANCEL button or 7 seconds have passed without any button's being pressed, the function will be canceled.

## Display POWER SAVE SCREEN LIGHT Mode

- 1 Press the SET/MODE button in mode 9 to access the Screensaver settings.

### ► How to set and unset the mode

(This mode is selected 'On' when the product is delivered from the factory)



- 2 Each time you turn the dial, the Screensaver function will be selected or canceled.
- 3 After doing your desired setting, if you press the SET/MODE button, the setting will be saved.
- 4 If you press the CANCEL button or 7 seconds have passed without any button's being pressed, the function will be canceled.



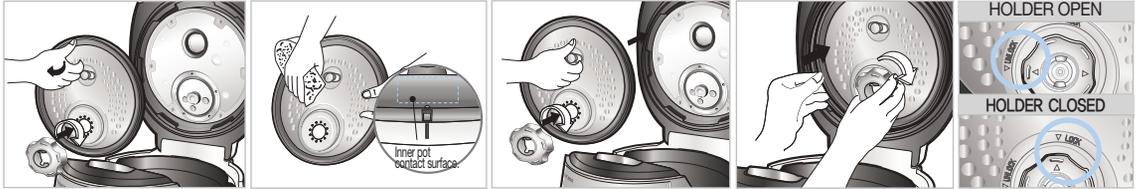
## HOW TO CLEAN

- To prevent foul odor clean the lid assy after the rice cooker has cooled and the rice cooker is unplugged.
- Clean the body of rice cooker and the cover with a dry towel. Do not use benzene or thinner to clean the rice cooker. The layer of starch, which is the residue from rice cooking, may appear on the detachable cover or inside of rice cooker. This layer does not cause any health risk.
- Do not put materials like screws into holes of detachable cover. Check the back cover and front cover.

### Detachables 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 Turn the holder counter clock wise, and the cover will be easily separated from the cooker and can be washed.

② Wash the cover with cooking purposed neutral detergent and sponge frequently, and wipe off moisture with handkerchief.  
③ Please keep clean the edge of rubber packing, then the rice cooker last's longer.

④ When mounting the cover, grab separate cover handle, attach it to hole, and after adjusting holder on top of packing stop tab, fix it by turning it clockwise.

⑤ It is easier to attach the cover holder when the power part of the detachable cover is pressed.

※ As depicted in the picture, please align holder with arrow mark to open and close.

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



① To separate the rubber packing, please pull it out from the cover plate as shown in the picture.

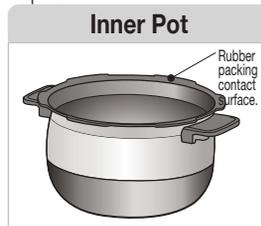
② To put back the rubber packing, please fit it to each of 6 projections and holes as shown in the picture.

③ After fitting 6 projections to the holes, please press the rubber packing around the corner completely as shown in the picture.

④ Please check that the rubber packing fits into the cover plate completely. If not, steam may be released from the crack between the packing and the plate.



**Steam Vent**  
Make sure to clean the clean steam went after/before use. Do not try to pull out the clean steam went and safety packing, clean it with care. Make sure the clean steam went and safety packing are installed completely after/before use. If the steam vent is detached, or not attached completely, please contact customer service.



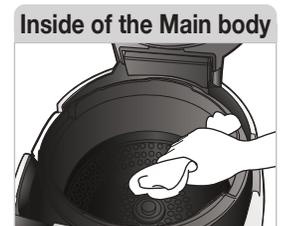
**Inner Pot**  
Wipe the water on the outside and bottom of the Inner Pot. A rough sponge, a brush or an abrasive can cause scratches on the coating. Use a dishwashing liquid and a soft cloth or a sponge.

※ Keeping the contact area of the Inner Pot with the pressure packing always clean, increases the product's durability.



**Pressure Packing**  
Wipe the main unit with a wet cloth that has been extracted out of al water

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



**Inside of the Main body**  
Make sure to clean the steam control went before and after use.

### Detachables cover & Pressure packing

1. Handle must be turned to “”(Lock) during Cooking.

When the lamp is turned on it means that it is ready to cook.

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.

• Handle must be turned to “”(Unlock) when opening and closing.

• If the lamp does not turn on, it would not operate the “COOK/TURBO” button. Make sure the handle is located in “”(Lock).





## How to clean the pressure weight nozzle.

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

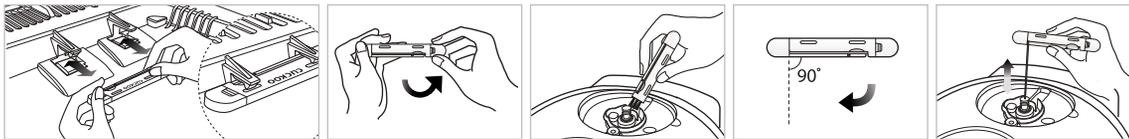
- The valve hole of the pressure weight allows steam to release. Check regularly to ensure that it not blocked. If the valve hole of the pressure weight is blocked, the hot steam and hot content within the cooker can cause serious injury.
- ※ Do not use the cleaning pin for any other use except to clean the valve hole of the pressure weight.



### How to disassemble the pressure weight

- ▶ Under the Lock/Unlock handle is locked (located on "Lock") turn the pressure weight counter-clockwise while pulling it up, and pull it 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.

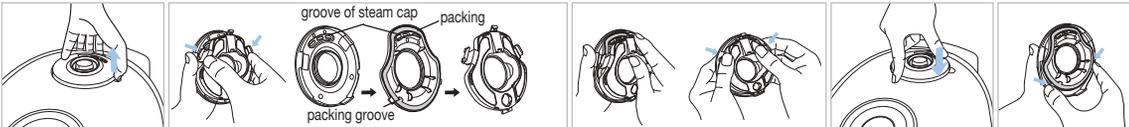
## How to use cleaning pin and brush kit



- 1 Separate cleaning pin Attached on the bottom of the unit from main body as shown in picture.
- 2 Separate cover as the arrow points.
- 3 Use brush kit. You can easily clean a drain use the ditch cap and tough pat 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.

## 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.
- 1 Press the hooks in the front in direction of arrow to detach the bottom case. Clean the parts frequently with a sponge or a neutral detergent.  
※ Before reassembling the packing with the bottom case, please make sure to put the packing into the packing groove.
- 3 Before reattaching the parts, fit the bottom case into the groove of steam cap perfectly. Press the hooks in direction of arrow to assemble the parts together.
- 4 After attaching the soft steam cap on the lid as shown in above picture, press the cap firmly to assemble the cap into the product.
- ※ In order to separate the steam cap into parts, please pull bottom part downward by pressing the extrusion parts on both sides.

## How to clean dew dish



- 1 Separate 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 Clean the drain ditch cap with brush kit.
- 5 Securely put in the dew dish after cleaning.

## When lid does not close perfectly

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



1. Check to make sure the inner pot is place correctly inside the main body.
2. To close the lid turn the handle to unlock, in 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.

# CHECK BEFORE ASKING FOR SERVICE

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

Case	Check points	Do the following
When cannot turn to "Unlock".	<ul style="list-style-type: none"> <li>• Did you turn the "lid" handle while cooking?</li> <li>• Did you turn the "lid" handle before exhausting steam completely?</li> </ul>	<ul style="list-style-type: none"> <li>• Don't open the lid while cooking. If you want to open lid while cooking, press the 'CANCEL' button more than 2 seconds and release the steam.</li> <li>• Pull the pressure handle to the side once and allow the steam to completely.</li> </ul>
When the lid cannot open although the lid handle is turned to "Unlock".		<ul style="list-style-type: none"> <li>• Because of the pressure.</li> <li>• Pull the pressure handle to aside once and exhaust the steam completely.</li> </ul>
When the steam exhausted between the lid.	<ul style="list-style-type: none"> <li>• Is there an external substance on the packing?</li> <li>• Is packing too old?</li> </ul>	<ul style="list-style-type: none"> <li>• Clean the packing with duster.</li> <li>• Keep the packing clean.</li> <li>• If the steam is exhausted through the lid, please power off and contact the service center and dealer.</li> <li>• Packing life cycle is 12 month, please replace the packing per 1 year.</li> </ul>
When the 'CANCEL' button does not operate while cooking.	<ul style="list-style-type: none"> <li>• Is the inner pot hot?</li> <li>• Is currently the setting to lock mode?</li> </ul>	<ul style="list-style-type: none"> <li>• Keep pressing the 'CANCEL' button for 2 seconds for safety reason if you want to cancel while cooking.</li> <li>• Be careful of hot steam emission or hot contents spattered from the automatic steam outlet during cancellation.</li> <li>• Please press 'SET' button for over 3 seconds to release.</li> </ul>
When you hear weird noises during cooking and warming	<ul style="list-style-type: none"> <li>• Is there a wind blowing sound when cooking the rice?</li> <li>• Is there a "Chi" sound when warming the rice?</li> </ul>	<ul style="list-style-type: none"> <li>• Is the inner pot inserted?</li> <li>• Check the rated voltage?</li> </ul>
Brown rice is not germinated properly	<ul style="list-style-type: none"> <li>• Does the amount of rice exceed the specified maximum capacity?</li> <li>• Is bean(other grains) too dry?</li> </ul>	<ul style="list-style-type: none"> <li>• Put the specified maximum capacity of brown rice.</li> <li>• Old rice or contaminated rice may not be germinated properly.</li> </ul>

# CHECK BEFORE ASKING FOR SERVICE

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

Case	Check points	Do the following
When the button cannot operate with “LJ”	<ul style="list-style-type: none"> <li>• Is the inner pot inserted?</li> <li>• Check the rated voltage?</li> </ul>	<ul style="list-style-type: none"> <li>• Please insert inner pot.</li> <li>• This product is 120V only.</li> </ul>
When the Pressure “Cook/Turbo” Timer button does not operate with “E01”	<ul style="list-style-type: none"> <li>• Did you turn the lid Handle to “Lock”</li> <li>• Is “Lock” lamp on?</li> </ul>	<ul style="list-style-type: none"> <li>• Please turn the “lid” handle to “Lock”.</li> </ul>
When the rice is badly sticky.	<ul style="list-style-type: none"> <li>• Is there any rice or any other alien substance on the temperature sensor or the bottom surface of the inner pot?</li> </ul>	<ul style="list-style-type: none"> <li>• Clean all the alien substances on the temperature sensor or the bottom surface of the inner pot.</li> </ul>
When “E03” is showed on the LCD.	<ul style="list-style-type: none"> <li>• Check the rated Voltage?</li> </ul>	<ul style="list-style-type: none"> <li>• Cut the power and contact customer service.</li> <li>• It is normal to get “E03” when putting only water.</li> <li>• This is only for 120V.</li> </ul>
When the time cannot be preset.	<ul style="list-style-type: none"> <li>• Is the current time correct?</li> <li>• Is AM or PM set properly?</li> <li>• Did you set the reservation time over 13 hours?</li> </ul>	<ul style="list-style-type: none"> <li>• Set the current time(Refer to page 14).</li> <li>• Check the AM and PM.</li> <li>• Maximum reservation time is 13 hours.</li> </ul>
When the lid cannot close	<ul style="list-style-type: none"> <li>• Is the inner pot correctly inserted in the main body?</li> <li>• Is the lid handle on the top cover set to “Lock”?</li> <li>• Is there hot food in the inner pot?</li> </ul>	<ul style="list-style-type: none"> <li>• Please put in the inner pot correctly.</li> <li>• Please turn the “lid” handle to “Lock”</li> <li>• Pull the pressure handle to aside once.</li> </ul>
When “E_u”, “:00” are shown on the LCD by turns	<ul style="list-style-type: none"> <li>• Micom power is out</li> </ul>	<ul style="list-style-type: none"> <li>• Please cut the power and contact customer service</li> </ul>
When “E_p”, “:00” are shown on the LCD by turns	<ul style="list-style-type: none"> <li>• The sensor is broken</li> </ul>	<ul style="list-style-type: none"> <li>• Please cut the power and contact customer service</li> </ul>
“E_wF” mark shows up during the product operation	<ul style="list-style-type: none"> <li>• Micom memory is out.</li> </ul>	<ul style="list-style-type: none"> <li>• Please cut the power and contact customer service</li> </ul>
When “H_P_”, “H_F_” are shown on the LCD by turns		<ul style="list-style-type: none"> <li>• Is there power cut while in cooking?</li> </ul>

# CHECK BEFORE ASKING FOR SERVICE

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

Case	Check points	Do the following
When the rice is not cooked.	<ul style="list-style-type: none"> <li>• 'PRESSURE COOK' button is pressed?</li> <li>• Is there power cut while in cooking?</li> </ul>	<ul style="list-style-type: none"> <li>• Press the 'PRESSURE COOK' button once. And check "E<sub>1</sub>" sign on the display.</li> <li>• Re-press the 'PRESSURE COOK' button.</li> <li>• Refer to page 14 for blackout compensation.</li> </ul>
When the rice is not well cooked.	<ul style="list-style-type: none"> <li>• Did you use the measuring cup for the rice?</li> <li>• Did you put proper amount of water?</li> <li>• Did you rinse the rice before cooking?</li> <li>• Did you put rice in water for a long time?</li> <li>• Is the rice old or dry?</li> </ul>	<ul style="list-style-type: none"> <li>• Refer to page 15-16.</li> <li>• Add water about half the notch and then cook.</li> </ul>
Bean (other grains) is half cooked.	<ul style="list-style-type: none"> <li>• Is bean (other grains) too dry?</li> </ul>	<ul style="list-style-type: none"> <li>• 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.</li> </ul>
Rice is too watery or stiff.	<ul style="list-style-type: none"> <li>• Is the menu selected correctly?</li> <li>• Did you properly measure water?</li> <li>• Did you open the top cover before cooking was finished?</li> </ul>	<ul style="list-style-type: none"> <li>• Select the correct menu.</li> <li>• Properly measure water.</li> <li>• Open the top cover after cooking finished</li> </ul>
When the water overflows.	<ul style="list-style-type: none"> <li>• Did you use the measuring cup?</li> <li>• Did you use proper amount of water?</li> <li>• Is the menu selected correctly?</li> </ul>	<ul style="list-style-type: none"> <li>• Refer to page 15-16.</li> </ul>
When you smell odors while warming.	<ul style="list-style-type: none"> <li>• Did you close the top cover?</li> <li>• Please check if the power cord is plugged.</li> <li>• Did it warm over 12 hours?</li> <li>• Is there any other substance such as rice scoop or cold rice?</li> <li>• Is been (other grains) too dry?</li> </ul>	<ul style="list-style-type: none"> <li>• Select the correct menu.</li> <li>• Properly measure water.</li> <li>• Open the top cover after cooking finished</li> </ul>
"E <sub>1</sub> , E <sub>2</sub> " Signs show up.	<ul style="list-style-type: none"> <li>• Temperature sensor or fan motor does not work properly.</li> </ul>	<ul style="list-style-type: none"> <li>• Unplug the power cord and call the Service center.</li> </ul>
Warming passed time mark blinks during keeping warm.	<ul style="list-style-type: none"> <li>• 24 hours has not passed yet after Keeping warm</li> </ul>	<ul style="list-style-type: none"> <li>• This function alarms if the rice remained warm for more than 24 hours.</li> </ul>
Rice has gotten cold or a lot of water flow during Keeping warm	<ul style="list-style-type: none"> <li>• Keeping warm was set in "Sleeping" mode</li> </ul>	<ul style="list-style-type: none"> <li>• Keep warm after cancelling or setting "Sleep Keeping Warm" mode depending on the necessity.</li> </ul>
If "E <sub>3</sub> " sign is appears.	<ul style="list-style-type: none"> <li>• It shows on the display when pressing "Start" button again, or when the cooking has finished and you've never ever open turned the handle to "Unlock"</li> </ul>	<ul style="list-style-type: none"> <li>• It can be solved by turning handle to "Unlock" and then turn to "Lock"</li> </ul>
"E <sub>4</sub> " sign shows up	<ul style="list-style-type: none"> <li>• Detachable cover is not mounted</li> </ul>	<ul style="list-style-type: none"> <li>• Mount detachable cover(Refer to page 28)</li> <li>• If "E<sub>4</sub>" sign is displayed continuously even though you already installed detachable cover, please contact customer service.</li> </ul>
The power is not on after plug in the power cord,		<ul style="list-style-type: none"> <li>• Please turn on the standby power switch button.</li> </ul>
Alarm sounds or reheating does not work while keeping warm	<ul style="list-style-type: none"> <li>• Detachable cover is not mounted</li> </ul>	<ul style="list-style-type: none"> <li>• Mount detachable cover(Refer to page 11).</li> </ul>



- ※ Please refer to our website ([www.cuckoo.co.kr](http://www.cuckoo.co.kr)) for more information.
- ※ After cooking, refer to the Notice of 28 page when the inner pot washing.

MENU	Recipe	Ingredients	Directions
Glutinous Rice	<b>Boiled Rice</b>	Rice 6 cups * The cup in ingredients means a measuring cup in the rice cooker. 1 cup (180cc) is for one person.	1. Put washed rice into the inner pot, and pour water up to Glutin. Rice Water Level 6. 2. Lock the cover, and turn the dial to select the Glutin. Rice menu, and press the <b>START/TURBO</b> button.
	<b>Pea Rice</b>	3 cups of rice, 1/2 cup of pea, 1 tablespoonful of sake, 1.5 teaspoonful of salt. ※ Boil pea before cooking.	1. Put washed rice and prepared ingredients into the inner pot, and pour water up to Glutin. Rice Water Level 3. 2. Lock the cover, and turn the dial to select the Glutin. Rice menu, and press the <b>START/TURBO</b> button.
	<b>Boiled Barley</b>	2 cup of rice, 1 cup of barley	1. Put washed rice and barley corn into the inner pot, and pour water up to Mixed Rice Water Level 3. 2. Lock the cover, and turn the dial to select the Mixed. Rice menu, and press the <b>START/TURBO</b> button.
Mixed Rice	<b>Five-grain Rice</b>	1.5 cup of rice, millet 1/3cup, glutinous rice 1/2cup, red beans 1/3cup, sorghum 1/3cup and salt 1 teaspoon ※ Boil red beans before cooking.	1. Put washed rice and prepared ingredients into the inner pot, and pour water up to Mixed. Rice Water Level 3. 2. Put adzuki beans on top of that, lock the cover, and turn the dial to select the Mixed Rice menu. Press the <b>START/TURBO</b> button.
	<b>Boiled Fresh Germinated Brown Rice</b>	Brown rice 4 cups	1. Put washed brown rice into the inner pot, and pour water up to GABA Rice Water Level 4. 2. Lock the cover, and turn the dial to select the GABA Rice menu. Press the <b>START/TURBO</b> button.
	<b>Boiled Brown Rice with Red Beans</b>	Brown rice 1 cup, rice 2 cup and red beans 1/3 cup ※ Boil red beans before cooking.	1. Put washed brown rice into the inner pot, and pour water up to GABA Rice Water Level 3. 2. Put adzuki beans on top of that, lock the cover, and turn the dial to select the GABA Rice menu. Press the <b>START/TURBO</b> button.
Well-bing	<b>Green Tea Rice Blended with Chicken Chest Flesh</b>	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	1. Put washed rice and prepared ingredients into the inner pot, and pour water up to GABA Rice Water Level 2.
	<b>Mushroom Tian</b>	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 * Mushroom may be chosen as preferred in the family	2. Lock the cover, and turn the dial to select the Brown Rice menu, and press the <b>START/TURBO</b> button. 3. When the cooking is completed, put prepared sauce on top of that, and mix them to eat.
	<b>Saessak Bibimbap</b>	2 cups of brown rice and some sprouts and vegetables. * 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	→ Please refer to our website ( <a href="http://www.cuckoo.co.kr">www.cuckoo.co.kr</a> ) for more information.
Nutri. Rice	<b>Nutri. Rice</b>	4 cups of rice, 4 roots of Fresh Ginsengs, 4 chestnuts, 4 jujubes, 12 ginkgo nuts, 2 tablespoons of sake * Seasoning sauces : soy sauce 4 tablespoons, 2 chopped scallion 2 tablespoons, crushed garlic 1/2 tablespoon, red pepper powder 1/2 teaspoon, ground sesame mixed with salt 2 teaspoons, sesame oil 1 teaspoon	1. Put washed rice into the inner pot, and pour water up to Glutin. Rice Water Level 4.
	<b>Nut Rice</b>	4 cups of rice, 4 walnuts, pine nut 2 tablespoon, almond 2 tablespoon, cashew nut 2 tablespoons, 15 ginkgo nuts * Seasoning sauces : soy sauce 4 tablespoons, 2 chopped scallion 2 tablespoons, crushed garlic 1/2 tablespoon, red pepper powder 1/2 teaspoon, ground sesame mixed with salt 2 teaspoons, sesame oil 1 teaspoon	2. Put prepared ingredients on top of that, lock the cover, and turn the dial to select the NUTRI. Rice menu. Press the <b>START/TURBO</b> button.
	<b>Assorted Mushroom Rice</b>	4 cups of rice, 60g of beech mushroom, 40g of enoki mushroom, 4 button mushrooms, 60g of pine mushroom * Seasoning sauces : soy sauce 4 tablespoons, 2 chopped scallion 2 tablespoons, crushed garlic 1/2 tablespoon, red pepper powder 1/2 teaspoon, ground sesame mixed with salt 2 teaspoons, sesame oil 1 teaspoon	3. When the cooking is completed, put prepared sauce on top of that, and mix them to eat. → Please refer to our website ( <a href="http://www.cuckoo.co.kr">www.cuckoo.co.kr</a> ) for more information.
	<b>Mushroom Bamboo shoot Rice</b>	4 cups of rice, 200g of oyster mushroom, 100g of bamboo shoot, 10 ginkgo nuts * Seasoning sauces : soy sauce 4 tablespoons, 2 chopped scallion 2 tablespoons, crushed garlic 1/2 tablespoon, red pepper powder 1/2 teaspoon, ground sesame mixed with salt 2 teaspoons, sesame oil 1 teaspoon	



# RECIPE

MENU	Recipe	Ingredients	Directions
Porridge	<b>Pine Nut Porridge</b>	Rice 1 cup, Pine nut 1/2 cup, a bit of salt	<ol style="list-style-type: none"> <li>Put all the ingredients into the inner pot and pour the water into the pot upto the following water level. (Water level) [ Pine Nut Porridge : Porridge 1.5, Abalone Porridge : Porridge 1, Black Rice Chicken Porridge : Porridge 2, Plain Rice Porridge : Porridge 1, Red Bean Porridge : Porridge 2 ]</li> <li>Close the lid and set the menu to "Porridge" by using the jog dial. Press <b>"Start/Turbo"</b> button to start cooking</li> </ol>
	<b>Abalone Porridge</b>	Rice 1 cup, Abalone 1 ea, Sesame oil 1 tea- poon, a bit of salt	
	<b>Black Rice Chicken Porridge</b>	Rice 1 cup, Chicken 200g, Chicken Broth 600g, Red pepper 1 ea, green pepper 1 ea, a bit of salt *Marinade sauce	
	Plain Rice Porridge	Rice 1 cup	
	Red Bean Porridge	Rice 1 cup, Red Bean 1/3 cup, Sticky rice 1 cup	
Chicken Soup	<b>Chicken Soup (Korean Style)</b>	Whole Chicken 1 ea, Ginseng 2 ea, Jujube 10 ea, Stick Rice 1 cup, a bit of Salt, Black Pepper, Garlic	<ol style="list-style-type: none"> <li>Put all the ingredients into the inner pot and pour the water into the pot upto the water level of Glutinous 6.</li> <li>Close the Lid and set the menu to "Chicken Soup". Press <b>"Start/Turbo"</b> button to start cooking.</li> </ol>
Baby Food	Sweet Potato (Yam) Apple Porridge	Sweet Potato (Yam) 100g, Apple 100g, Water 1/4 cup, a bit of Honey	<ol style="list-style-type: none"> <li>Put all the ingredients into the inner pot.</li> <li>Close the Lid and set the menu to "Baby Food" by using the jog dial. Set the time to 25 min and press <b>"Start/Turbo"</b> button to start cooking.</li> </ol>
	Vegetable Rice Gruel	Rice 1/2 cup, Broccoli 30g, Water 1.5 cup, a bit of Salt	
	Sweet Pumpkin Soup	Sweet Pumpkin 200g, Bread Crumbs 2 tea- spoon, Water 1/2 cup, a bit of Salt	
	Steamed Rice with Vegetable and Tofu	Rice 70g, Tofu 40g, Carrot 15g, Zucchini 15g, Egg 2/3 ea, Milk 5 tea-spoon	
	Soft Rice with Tuna and Vegetable	Rice 70g, Tuna (Tuna Can) 40g, Bell Pepper 15g, Carrot 15g, Water 2/3 cup, a bit of Butter and Shattered Laver	<ol style="list-style-type: none"> <li>Put all the ingredients into the inner pot.</li> <li>Close the Lid and set the menu to "Baby Food" by using the jog dial. Set the time to 15 min and press <b>"Start/Turbo"</b> button to start cooking.</li> </ol>
Multicook	<b>Sous-vide Sirloin Steak</b>	Sirloin Steak 250g, Butter 5g, a bit of Salt, Black Pepper and Hub, Steak sauce * Water : Thick Porridge Water Level 1.5 * Zipper Bag : Middle Size (17.8cm X 20.3cm)	<ol style="list-style-type: none"> <li>Pour the enough water into the pot and preheat the water by using Multicook menu. (Heat Level: L2, Temperature 59°C, Time 10 min)</li> <li>Put all the ingredients into the zipper bag. After sealed the zipper bag, put it into the inner pot. Close the Lid and set the menu to "Multicook" by using the jog dial. Set the heat level to L2, temperature to 59°C and the cooking time to 30 min. Press <b>"Start/Turbo"</b> button to start cooking.</li> </ol>
	<b>Sous-vide Vegetable</b>	Potato 150g, Carrot 100g, Zucchini 100g, Shiitake Mushroom 100g, Butter 20g, a bit of Salt and Parsley Powder * Water Level: Porridge 1.5 * Zipper Bag: Middle Size (17.8cm X 20.3cm)	
	<b>Beef (or Pork) Short Ribs (Korean Style)</b>	Beef Ribs (or Pork Ribs) 1.2kg, Carrot 1ea, Chestnut 10 ea, Ginkgo Nut 20ea, Rice Wine 3 tea-spoon, Soy Sauce 5 tea-spoon, garlic 1 tea- spoon, Sesame oil 1 tea-spoon, Onion juice 3 tea-spoon, Pear juice 3 tea-spoon, Chopped Green Onion 5 tea-spoon, Sesame Salt tea- spoon, Black Pepper 1 tea spoon, Ground Pine nut 1 tea-spoon.	

MEMO



## 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.

<b>MODEL#</b>	<b>#LABOR</b>	<b>PARTS</b>	<b>WARRANTY PERIOD</b>	<b>HOW SERVICE IS HANDLED</b>
CRP-GH10	1YEAR	1YEAR		The East and the Central Districts Call : 718 888 9144 Address : 129-04 14th Avenue College Point, NY 11356, USA
				The West and the Central Districts. Call : 323 780 8808 Address : 1137 E. 1st Street, L.A, CA 90033, USA
				Canada (TORONTO) Call : 905 707 8224 Address : #D8-7398 Yonge Street Thornhill Ontario Canada L4J 8J2
				Canada (VANCOUVER) Call : 604 540 1004 Address : 945 Lougheed Hwy Coquitlam BC Canada V3K 3T4

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

The West and the Central Districts.  
Call : 323 780 8808  
Address : 1137 E. 1st Street, L.A,  
CA 90033, USA

Canada (Toronto)  
Call : 905 707 8224  
Address : #D8-7398 Yonge Street  
Thornhill Ontario Canada  
L4J 8J2

Canada (Vancouver)  
Call : 604 540 1004  
Address : 103-4501 North Road  
Burnaby BC Canada  
V3R 4R7