사용설명서 Operating Instructions

CRP-P0609S Series

1.08L(1~6 Persons) / 1.08L(1~6인분)

CUCKOO
always new

happiness

NO.1 CUCKOO

Electric Pressure Rice cooker/warmer



love

emotion

design

Thank you very much for purchasing "CUCKOO" Electric Rice cooker/warmer

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

저희 쿠쿠 압력보온밥솥을 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.

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IMPORTANT SAFEGUARDS

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

SAVE THESE INSTRUCTIONS

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY

ADDITIONAL IMPORTANT SAFEGUARDS

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

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

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

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

MESURES DE PROTECTION IMPORTANTES

1. Lisez toutes les instructions avant d'utiliser cet appareil.
2. Ne touchez pas les surfaces chaudes. Utilisez les poignées ou les boutons.
3. Pour prévenir les risques d'incendie, les chocs électriques et/ou les blessures, ne plongez pas le cordon, les prises ou le corps autocuiseur dans l'eau ou tout autre liquide.
4. Une surveillance étroite est nécessaire quand cet appareil est utilisé par des enfants ou qu'il se situe à leur portée. Cet appareil n'est pas prévu pour être utilisé par de jeunes enfants sans surveillance.
5. Débranchez le cordon de la prise lorsque vous ne vous servez pas de l'appareil et avant de le nettoyer. Laissez l'appareil refroidir avant de remettre en place ou de retirer des pièces, et avant de le nettoyer.
6. N'utilisez aucun appareil si le cordon ou la fiche est endommagé, s'il ne fonctionne pas correctement ou s'il est endommagé de quelque façon que ce soit. Renvoyez l'appareil à un centre technique agréé le plus proche pour le faire examiner, réparer ou régler.
7. L'utilisation d'accessoires non recommandés par le fabricant peut causer un incendie, un choc électrique et/ou des blessures.
8. Si le cordon d'alimentation est endommagé, il doit être remplacé par un cordon ou ensemble prévu à cet effet, disponible auprès du fabricant ou de réparateurs agréés.
9. N'utilisez pas l'appareil à l'extérieur.
10. Ne laissez pas le cordon pendre d'une table ou d'un comptoir. Ne le laissez pas non plus en contact avec une surface chaude.
11. Ne placez pas l'appareil au-dessus ou près d'un brûleur à gaz, sur une plaque électrique ou dans un four chaud.
12. Branchez toujours la fiche sur l'appareil en premier, puis branchez le cordon dans la prise murale. Pour débrancher, ou désactiver toutes les commandes, retirez la fiche de la prise murale.
13. N'utilisez pas cet appareil à des fins autres que celles pour lesquelles il a été conçu.
14. Une prudence extrême est requise lorsque vous déplacez l'appareil contenant de l'huile chaude ou tout autre liquide chaud.
15. Des denrées alimentaires de taille excessive, les emballages sous feuille métallique, ou les ustensiles ne doivent pas être insérés dans l'appareil car ils constituent un risque d'incendie ou de choc électrique.
16. Un incendie peut se déclarer si l'appareil est couvert ou en contact avec des matériaux inflammables, y compris des rideaux ou des draperies, des murs, etc durant son fonctionnement.
17. Afin de réduire le risque de choc électrique, faites cuire uniquement dans le récipient amovible fourni.
18. Cet appareil cuit sous pression. Un mauvais usage peut entraîner des brûlures. Avant d'utiliser l'appareil, mettez l'appareil bien en place et fermez-le. Reportez-vous à la section « Instructions d'utilisation ».
19. Ne cuisinez pas des aliments tels que compotes de pommes, canneberges, céréales, macaronis, spaghettis ou autres. Ces aliments ont tendance à mousser, écumer et à crépiter et peuvent obstruer le dispositif de relâchement de la pression.
20. Avant toute utilisation, vérifiez toujours si le dispositif de relâchement de la pression est obstrué.
21. N'ouvrez pas l'autocuiseur jusqu'à ce que l'appareil ait refroidi et que la pression interne ait diminué. Reportez-vous à la section « Instructions d'utilisation ».
22. N'utilisez pas cet autocuiseur pour faire frire dans de l'huile.

CONSERVEZ CES INSTRUCTIONS

CET APPAREIL EST DESTINÉ À UN USAGE DOMESTIQUE UNIQUEMENT

MESURES DE PROTECTION SUPPLÉMENTAIRES

AVERTISSEMENT : Cet appareil génère de la chaleur et libère de la vapeur durant son fonctionnement. Utilisez les protections appropriées pour prévenir le risque de brûlures, d'incendies, de blessures ou de dégâts matériels.

1. Gardez vos mains et votre visage à l'écart de la soupape de décharge lors du relâchement de la pression.
2. Faites extrêmement attention lors de l'ouverture du couvercle après la cuisson. La vapeur à l'intérieur peut provoquer des brûlures graves.
3. N'ouvrez jamais le couvercle lorsque l'appareil est en fonctionnement.
4. N'utilisez pas l'appareil sans la cuve de cuisson à sa place.
5. Ne recouvrez pas la soupape de pression par un objet quelconque, une explosion pourrait survenir.
6. Ne touchez pas la cuve de cuisson ni les éléments chauffants immédiatement après utilisation. Laissez tout d'abord l'appareil refroidir complètement. Cet appareil est prévu pour être utilisé à la maison à des fins telles que :

- la cuisine pour le personnel dans des magasins, des bureaux et d'autres environnements de travail;
- les fermes;
- par des clients dans des hôtels, des motels et autres environnements de type résidentiel;
- des environnements de type chambres d'hôtes.

HOW TO USE EXTENSION CORD / COMMENT UTILISER UNE RALLONGE

Note:

A. A short power-supply cord (or cord set) is provided to reduce the hazards from entanglement by a longer cord.

B. Extension cord should be used properly.

C. Extension cord usage for the rice cooker:
(1) The correct rated voltage should be used for the rice cooker.
(2) If the appliance is set on the ground, the extension cord should also be set on the ground.
(3) The cord wires and extension cord should always be arranged to prevent hazards to children.

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

Remarque :

A. Un cordon d'alimentation court (ou câble) est fourni pour réduire les dangers d'emmêlement causés par un cordon plus long.

B. La rallonge doit être utilisée correctement.

C. L'utilisation de la rallonge pour le cuiseur à riz :
(1) La tension nominale correcte doit être utilisée pour le cuiseur à riz.
(2) Si l'appareil est installé sur le sol, la rallonge doit aussi être installée sur le sol.
(3) Les câbles et la rallonge doivent toujours être disposés dans le but d'éviter les dangers pour les enfants.

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

SPECIFICATIONS / 제품규격 / SPÉCIFICATIONS

Model Name / NOM DU MODÈLE (모델명)			**CRP-P0609S Series**
Power Supply / CORDON D'ALIMENTATION(전원)			AC120V, 60Hz
Power Consumption / CONSOMMATION D'ÉNERGIE(소비전력)			890W
Cooking Capacity CAPACITÉ DE CUISSON (취사용량)	Glutinous Rice(백미)		0.36~1.08(2~6cups)
	HIGH HEAT GLUTIN. RICE(백미고화력)		
	TURBO GLUTINOUS RICE(백미쾌속)		0.36~0.72(2~4cups)
	MIXED RICE(잡곡)		
	HIGH HEAT MIXED RICE(잡곡고화력)		
	BROWN RICE(현미)		
	HIGH HEAT BROWN RICE(현미고화력)		
	NU RUNG JI(누룽지)		
	PORRIDGE (영양죽)	THICK PORRIDGE(된죽)	0.18~0.27L(1~1.5cups)
		THIN PORRIDGE(묽은죽)	0.9~0.18L(0.5~1cups)
Power Cord Length/LONGUEUR DU CORDON D'ALIMENTATION(전원 코드 길이)			1.0m
Pressure / PRESSION (사용압력)			78.4KPa(0.8kgf/cm^2)
Weight / POIDS(중량)			5.7Kg
Dimension/DIMENSION(치수)	Width/LARGEUR(폭)		29.4cm
	Length/LONGUEUR(길이)		36.1cm
	Height/HAUTEUR(높이)		25.8cm

HOW SERVICE IS HANDLED / MISE EN OEUVRE DU SERVICE

USA

The East and the Central Districts
Tel. No. 718 888 9144

The West and the Central Districts
Tel. No. 323 780 8808

Canada

TORONTO
Tel. No. 905 707 8224

VANCOUVER
Tel. No. 604 540 1004



SAFETY PRECAUTIONS

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

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

- 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 frequectly.

Do not alter, reassemble, disassemble or repair.
- It can cause fire, electricshock or injury.
- For repair, contact dealeror 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 dearing a steam outlet.

Do not open the top cover 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 awayafter 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.

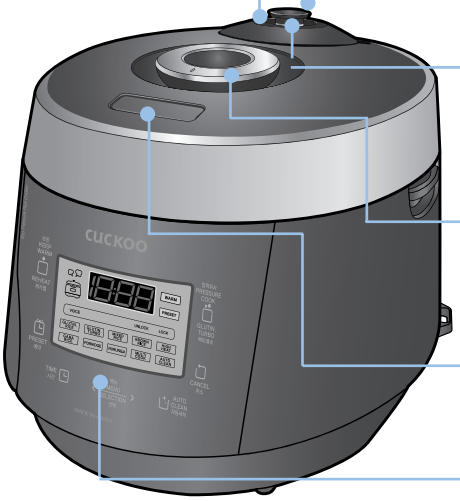
If possible, only use warming function when cooking white rice. Other foods are easilydiscolored.

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.

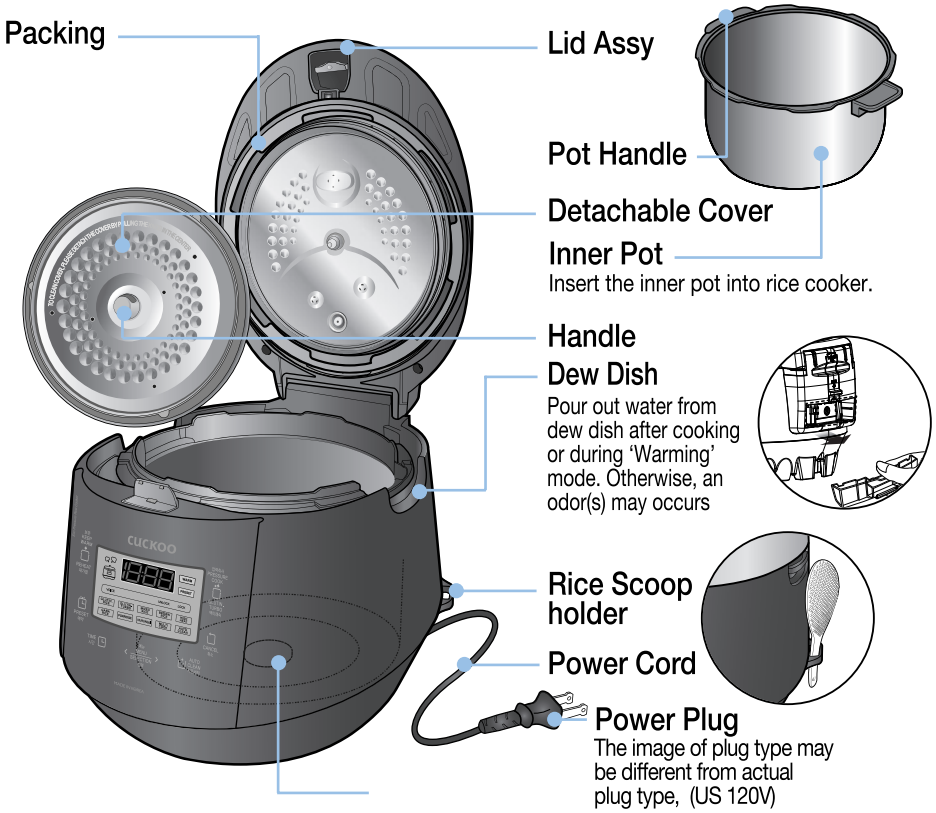


NAME OF EACH PART

Name of each part



Name of each part



Accessories



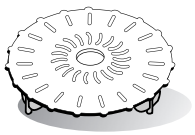
Manual & Cooking Guide



Rice Scoop



Rice Measuring Cup



Steam Plate



Cleaning Pin
(Attached on the bottom of the unit)

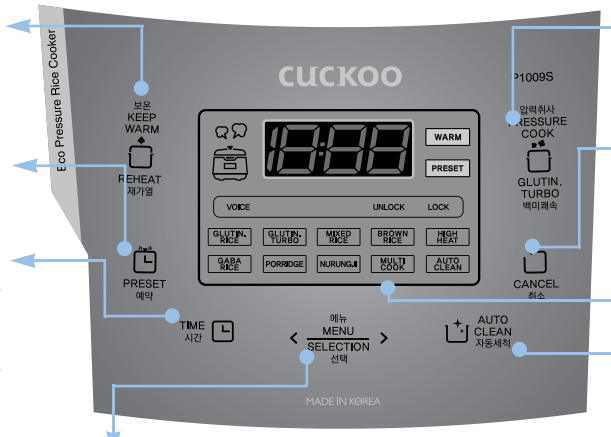
FUNCTION OPERATING PART / HOW TO SET OR CANCEL VOICE GUIDE FUNCTION



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

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

Time Button
Used to modify preset time
(Refer to page 21).
Used to set GABA and multi cooking time
(Refer to page 20~21).



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

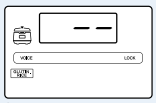
Cancel button
Used to cancel a selection of mode or releases remaining steam inside of rice cooker.

Display

Auto Clean button
Used to operate automatic steam clean function.
Used to set voice volume, Voice Setting, temperature during 'Warming' mode(Refer to page 15, 23).
Used to set 'Nurungji (crispy rice)'(Refer to page 19).

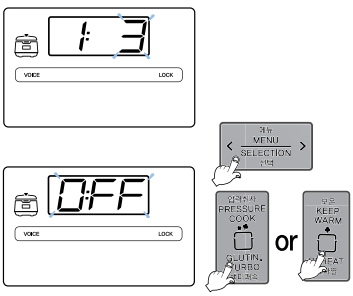
Menu / Selection button
Used to select Glutinous Rice, High Heat Glutinous , Turbo Glutinous Rice, Mixed Rice, High Heat Mixed Rice, Brown Rice, High Heat Brown Rice, Germinated Brown Rice, Porridge, NU RUNG JI, Multi Cook, All-Purpose steaming and Automatic Sterilization(Refer to page 17-18)

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

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



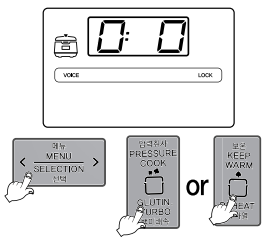
In order to enter 'Voice Setting' Mode, press 'Auto Clean' button longer than 3 seconds during 'Waiting' Mode. Then press 'Auto Clean' button 1 times to enter the mode.

When you set to 'OFF' using 'Menu/Selection' Button, " VOICE " and "OFF" will be blink and voice function will be turned off. If you want to set up voice volume level, press 'Menu/Selection' button. (Voice volume level 1 to 5)

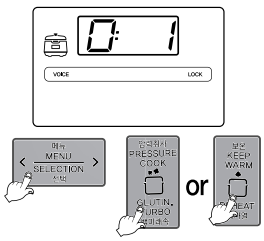
▶ To return to 'Waiting' mode after setting, press 'Pressure Cook/Gluten Turbo or Keep/Reheat' button.

Voice Setting

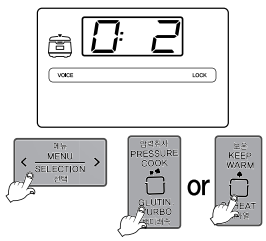
You may select your preferred voice among, 'Korean, English and Chinese.' The default is Korean.



Example) When set to Korean



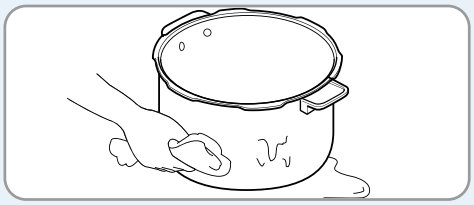
Example) When set to English voice



Example) When set to Chinese voice

1. To operate 'Voice Setting Mode', press 'Aute Clean' button at least 3 seconds.
2. After finishing the setting, press 'Pressure Cook/GLUTIN. Turbo or Keep/Reheat' button to return to 'Waiting' mode.

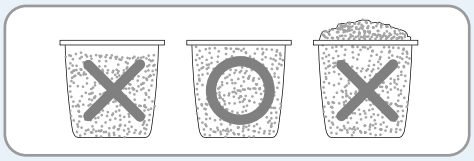
BEFORE COOKING RICE



1

Use a dry cloth to clean inner pot.

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



2

Use measuring cup to measure desirable cooking amount.

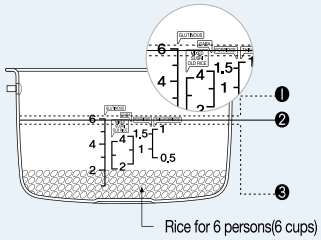
- ▶ Make the rice flat to the top of measuring cup and it is serving for 1 person. (ex: for 3 servings → 3 cups, for 6 servings → 6 cups)

3

Use another container to wash the rice.

4

Adjust water level.



- ▶ Place inner pot on the flat surface to adjust water level.
- ▶ The marked lines in the inner pot are water level.

❶ If you want to cook old or soft rice, pour more water than measured scale.
❷ Glutin.Rice for 6 people (6 cups) pour water to '6'.
❸ Overcooked rice: pour less water than measured scale.

5

Please plug the power cord before inserting inner pot in the rice cooker.

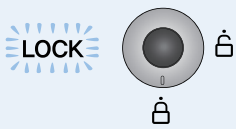
- ▶ Wipe off or remove any substances on the temperature senor or bottom of the inner pot.
- ▶ Please place the inner pot correctly into the rice cooker.



6

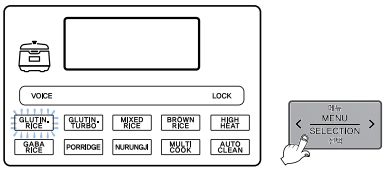
Plug the power cord and turn the hand to "Lock"

- ▶ The lamp turning on means closed perfectly.



1 Choose menu from 'Menu/Selection' button.

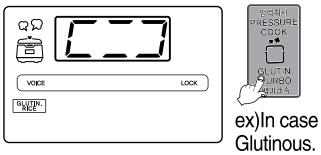
- Check if the removable cover is installed.
- Before cooking, check that the Pressure Weight is well placed horizontally.
- Each time "Menu/Selection" button is pressed, the selection switches in the sequential order, Glutin. Rice → High Heat Glutin. Rice → Glutin. Turbo → Mixed Rice → High Heat Mixed Rice → Brown Rice → High Heat Brown Rice → Gaba Rice → Porridge → NU RUNG JI → Multi Cook → Auto Clean
- If the button is pressed, repeatedly, the menu switches continuously in sequential order.
- In the cases of Glutin Rice,Glutin Turbo, Mixed Rice, Brown Rice, GABA Rice, the menu remains memorized once each cooking is completed, so for continuous use of the same menu, no selection of menu is required.



ex)In case of selecting Glutin Rice.
▶You can hear a voice, Glutin Rice. when you cook Glutin Rice, automatic steam outlet operates while cooking.

2 Start cooking by pressing "Pressure Cook/Glutin.Turbo" Button.

- You must turn lid handle to lock before cooking. Then press the "Pressure Cook/Glutin.Turbo" Button.
- Unless lid handle is not turned to close, you get alarm with "E01", and sound "turn lid handle to lock".

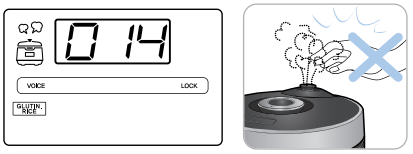


ex)In case of cooking Glutinous.

3 Cooking thoroughly

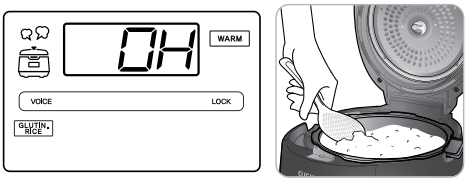
- The cooktime remaining on the display is shown from cooking thoroughly. The cook time is different according to the menu.
- Be careful not to burn yourself from the automatic steam outlet.

ex)In case of 14minutes left.

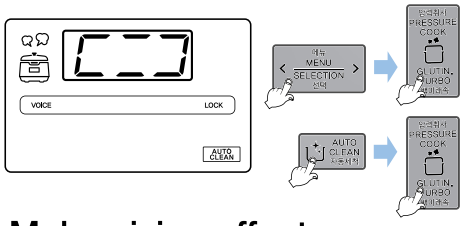


4 The end of cooking

- 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.



How to use Automatic Sterilization



Pour water up to Glutinous 2, make sure to close and lock the cover.
Method 1. After choosing automatic cleaning menu by pressing "Menu/Selection" button, and then press "Pressure Cook/Glutin.Turbo" Button.
Method 2. Press Auto Clean in the waiting mode, and then press "Pressure Cook/Glutin.Turbo" Button.

Melanoizing effect

The cooked rice can be light yellow at the bottom of the oven, because this product is designed to improve pleasant flavor and taste. Especially, melanoizing is more serious at the "Preset cooking" than just "Cooking".
It does not mean malfunction.
※ When mixing other rice with Glutinous, Melanoizing effect could increase more than "Glutinous cook" setting.

What is Blackout Compensation

- This product remembers and maintains previous condition and processes. After blackout, it operates immediately.
- If blackout occurs during cooking, the cooking will be delayed depending on blackout time.
- 'Warming' will be cancel, if blackout occurs.



HOW TO COOK

How to use the cooking menu

Glutin. Rice	Used to cook sticky and nutritious white rice.	Mixed Rice	Used to cook by mixing glutinous rice in cereals.
Brown Rice	Used to cook brown rice without germinating.	GABA Rice	Used to cook germinated brown rice.
Porridge	This menu is used to cook porridge.	Nu Rung Ji (Scorched rice)	Used to cook scorched rice when cooking is done.
Multi cook	Used to cook various dishes by setting a time manually.	HIGH HEAT (GLUTIN.RICE/ MIXED RICE /BROWN RICE)	Used to cook more savory and sticky rice
Automatic Sterilization	Used to eliminate smell soaked after cooking.		
Turbo function for Glutinousrice	• Press Pressure Cook/Glutin.Turbo button twice after selecting "Glutin.Turbo" menu, and the cooker will go for Glutin.Turbo cooking, which will cut rice cooking time. (Two servings of Glutin.Turbo normally takes18 minutes or so.) • The mode of Glutin.Turbo does not produce cooked rice as good as normal cooking mode. Use white rice turbo mode only for4 servings or less. • For better taste of cooked rice, cook rice in Glutin.Turbo mode after macerating rice for 20 minutes or so before cooking.		

※ After cooking in white rice turbo mode or cooking of small serving, discard water. In case of small servings Glutin.Turbo cooking, more water may be required than other menu.

MENU		COOKING INSTRUCTION	WATER LEVEL	CAPACITY	COOKING TIME
GLUTIN. RICE		Select "GLUTIN. RICE" → Press"Pressure Cook/Glutin.Turbo" button	GLUTINOUS	2 ~ 6 PERSONS	Approx. 30 ~ 39 min
HIGH HEAT GLUTIN. RICE		Select "HIGH HEAT GLUTIN. RICE" → Press "Pressure Cook/Glutin.Turbo" button		2 ~ 6 PERSONS	Approx. 32 ~ 40 min
TURBO GLUTIN. TURBO		1. Press "Pressure Cook/Glutin.Turbo" button twice (2) in a row 2. Select "TURBO GLUTIN. RICE" → Press		2 ~ 4 PERSONS	Approx. 18 ~ 24 min
MIXED RICE		Select "MIXED RICE" → Press"Pressure Cook/Glutin.Turbo" button	MIXED	2 ~ 4 PERSONS	Approx. 42 ~ 48 min
HIGH HEAT MIXED RICE		Select "HIGH HEAT MIXED RICE" → Press"Pressure Cook/Glutin.Turbo" button		2 ~ 4 PERSONS	Approx. 49 ~ 55 min
BROWN RICE		Select "BROWN RICE" → Press"Pressure Cook/Glutin.Turbo" button	GABA	2 ~ 4 PERSONS	Approx. 49 ~ 54 min
HIGH HEAT BROWN RICE		Select "HIGH HEAT BROWN RICE" → Press"Pressure Cook/Glutin.Turbo" button		2 ~ 4 PERSONS	Approx. 53 ~ 61 min
GABA RICE		Select "GABA RICE" → → Press"Pressure Cook/Glutin.Turbo" button		2 ~ 4 PERSONS	Approx. 43 ~ 48 min
PORRIDGE	THICK PORRIDGE	Select "PORRIDGE" → Press"Pressure Cook/Glutin.Turbo" button	PORRIDGE	1~1.5 CUPS	Approx. 95 ~ 107 min
	THIN PORRIDGE		THIN PORRIDGE	0.5 ~ 1 CUPS	Approx. 95 ~ 115 min
NU RUNG JI		Select "NU RUNG JI" → Press"Pressure Cook/Glutin.Turbo" button	GLUTINOUS	2 ~ 4 PERSONS	Approx. 40 ~ 44 min

※ When keeping warm, press Cancel to stop and select the desired function.
※ When you cook after using options like Multi Cook, the odor may stick (refer to the product care method section to wipe the packing and cover and clean with the auto sterilization function).
※ Please soak or boil hard grains such as beans and red beans under water first before start cooking in mixed rice option.
※ Cooking time for each option may vary depending on user's environment such as voltage, amount/temperature of water, etc.
※ When you see " Edo " on display, turn the Lock/Unlock handle towards " 🔓 " (Unlock), and then turn it back towards " 🔒 " (Lock) for it to work properly. (This does not apply when you turned the handle towards " 🔓 " (Unlock) once or more after finishing cooking in the previous cooking.)

CUCKOO Customized Taste Function / For Nurungji (Korean Crispy Rice Snack)

CUCKOO Customized Taste Function (cooking temperature customization)

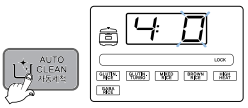
This function allows you to select your preferred temperature level when cooking. Compare to previous model, the temperature level has been fixed, and consumers are able to set the temperature with their preferences.

The initial value is set to 4:0. Please select the level depending on your preferences.
- High level : Select high level if you are cooking grains or want sticky rice.
- Low level : Select low level if you are cooking freshly harvested rice or don't want sticky rice.

How to use CUCKOO Customized Taste Function

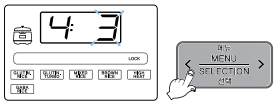
Press the Auto Clean button in the waiting mode for 3 seconds to go to voice setting mode. Press the Auto Clean button 4 times to enter the customized taste setting mode. All options supported by 'CUCKOO Customized Taste' will be displayed.

❶ CUCKOO customized taste setting display



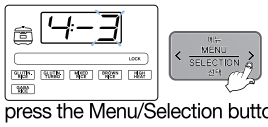
press the Auto Clean button for 3 seconds to enter the voice volume setting mode. Press the Auto Clean button 4 more times to go to customized taste setting display. Please refer to the display for the initial values.

❷-1 High level adjusting mode



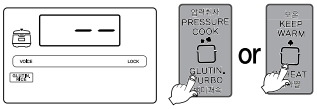
press the Menu/Selection button to change display as shown in the image above.

❷-2 Low level adjusting mode



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

❸ Setting complete display



press the Pressure Cook/Glutin Turbo or Keep Warm/Reheat button to save the set value and return to waiting mode (If you press Cancel or do not operate for 7 seconds, setting will be canceled and you will go back to the waiting mode). (When you press the Auto Clean button, you will enter the stronger Keep Warm setting mode without saving the changed value.)

1. 'CUCKOO Customized Taste' function is applied to the following options: glutin rice, High Heat Glutin.Rice, glutin turbo, mixed rice, High Heat Mixed Rice, brown rice, High Heat Brown Rice and GABA rice.
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 make Nu rung ji

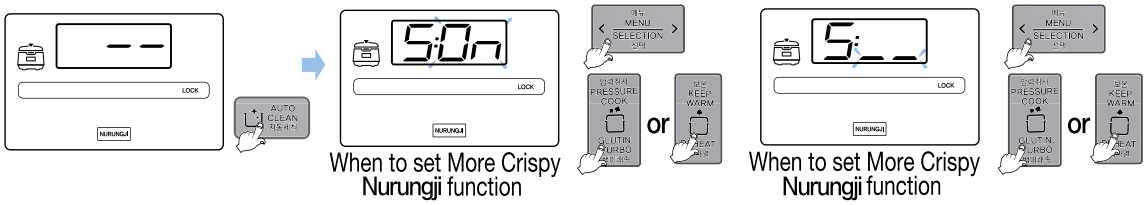
1. Turn the Lock/Unlock handle to "Lock" and press menu to select the 'Nu Rung Ji'.
2. Press the "Pressure Cook/Glutin.Turbo" button to start cooking.
3. When cooking is completed, scoop out the boiled rice. The "Nu Rung Ji" on the bottom of the jar can be prepared for your taste (e.g. scorched rice tea)

- "Nu Rung Ji" can be prepared for up to 4 people
- For "Nu Rung Ji" cooking, set the water volume at "Glutinous" level.
- Not too much washing rice.
- If you want enhanced burning nu rung ji, cook after soaking rice in water for 30 minutes.

How to make more crispy Nu rung ji

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

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



1. Press the Auto Clean button under waiting mode for 3 seconds or longer to enter the voice setting mode. Press the Auto Clean button 5 times to enter More Crispy Nurungji setting mode.
2. When the More Crispy Nurungji setting mode begins, press Menu/Selection to select or cancel More Crispy Nurungji mode. Press Pressure Cook/Glutin Turbo or Keep Warm/Reheat button to select or cancel the mode.
3. When you press Cancel or do not operate for 7 seconds, the function will be canceled, and the product will return to the waiting mode.



HOW TO USE "GABA 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.

Features of Germinated Brown Rice

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

▶Taste will be greatly enhanced.

▶Easier to digest and is rich in nutrients.

• Diabetic hormone is generated improving digestion.

▶Good as a health food for children or adults.

- Rich with dietary fiber.

▶Germinated brown rice has rich GABA (Gamma Aminobutryc Acid)

- GABA promotes metabolism in liver and kidneys, suppresses neutral fat, lowers blood pressure, promotes metabolism in brain cells - these effects have been proven by medical science.

Using "GABA RICE" 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 RICE" menu. Be careful not to rinse too much or else the embyros 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 RICE" menu.

▶ During summer or hot temperature environment, an odor may be generated. Reduce germination time and wash clean when cooking.

2 **Set the Lock/Unlock handle at Lock, press Menu/Selection button to select "GABA RICE"**

▶ When cooking brown rice with or without germination, select "Brown Rice" option and start cooking.

3 **Press Pressure Cook/Glutin. Turbo button.**

▶If you press the Pressure Cook/Glutin Turbo button, the brown rice will start to germinate for the set time and cooking will start after germination is complete.

▶When germinating the brown rice, remaining time will be displayed.

When the "GABA RICE" is selected, "3H" is indicated in the display

❶ If smaller germ is preferred, omit pre-germination process. Select "GABA RICE" menu, set-up appropriate germination time, and start cooking (nutrients ingredients do not vary significantly by the size of germ).

❷ During hot seasons, longer germination time may generate odor. Reduce germination time.

❸ GABA RICE cooking feeds up to 4 people

❹ 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.

❺ 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.

❻ In GABA RICE mode, preset on 3H may not be possible. If you want to preset the GABA RICE, set up BROWN RICE menu. (See the page 21)

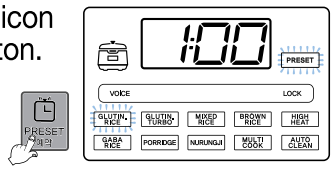
❼ The taste of rice could be different depending on a kind of brown rice. Use customized taste function or control the amount of water for your taste. (Refer to page 19)

❽ Depending on the user's environment or the condition of the rice, the sprout may not be visible.

HOW TO USE PRESET/MULTI-COOK FUNCTION

How to Preset Timer for Cooking

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



<Preset mode display>

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



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

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



<Preset Cooking> <Cooking> <Cooking Complete/Keep Warm>

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

Precautions for Preset Cooking

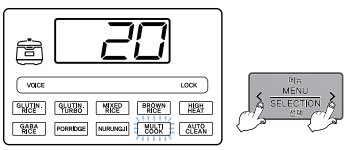
1 In case of preset cooking

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

2 The change of preset time

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

How to Use Multi-Cook and Preset Time

1. 

Turn the top handle to “Lock” and press the menu to select the Multi-cook.

- ▶ When selecting Multi-cook, the display indicates cooking time to be 20 minutes.

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

3. 

Press “Pressure Cook/Glutin.Turbo” button.

- ▶ The resting time will be displayed when the Multi-cook mode begins.



FOR THE BEST TASTE OF RICE

Caution

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

When measuring the rice, Use the measuring cup. (The amount of the rice may vary depending on the quality of the rice.) Place the inner pot on a flat surface and adjust the water to water level in the inner pot.	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 amount of water and amount of rice is different, the rice can be crisp or hard.
If possible, buy a small amount of rice and keep the rice some place where it ventilates well and avoids a direct ray of light. It can prevent evaporation of rice moisture. If the rice has been unsealed for long, rice can be dry and stale. In this case, you should pour the half of water more. It's tastier.	If possible, 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 the rice is too dry, rice can be crisp even though it is measured properly.
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, 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 the preset time is longer, the melanoizing effect could be increased.
If rice is kept warm for a long period of time, rice color will change, as well as odor.	
Wipe the top cover heating part well for any rice or external substance.	
If rice is kept warm for a long period of time, rice color and the odor will change. It's better to set "warm" less than 12 hours.	Wipe the top cover heating part well for any rice or external substance. Especially clean the top of the cover for external substance.

Cautions for Keeping Warm

It will be hard to open the lid during warming, or right after it has finished cooking, So push the pressure weight to the side and allow the steam to release. Make sure the handle is in the "Lock" position during warming or reheating.	It 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.	
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.

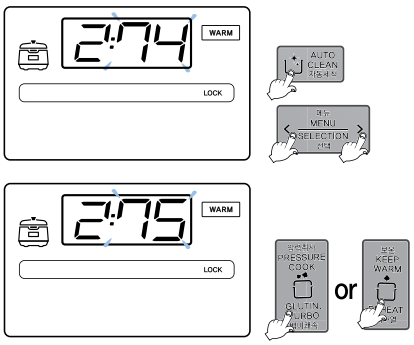
When Odors are Rising During the Warming Mode

- 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 25)
- Clean the inner pot properly to prevent rice from smelling after you cook soups and steamed dishes.

TO KEEP COOKED RICE WARM AND TASTY

Controlling Method of Warming Temperature

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



❶ 1.Press the Auto Clean button for 3 seconds in the waiting mode to enter the voice mode. Press the Auto Clean 2 times once to enter the warming temperature setting mode. The display will show as seen in the image. 74℃ current keep warm temperature will show.

❷ Press Menu/Selection button so that the display shifts 74→75→76→77→78→79→80→69→70→71→72→73

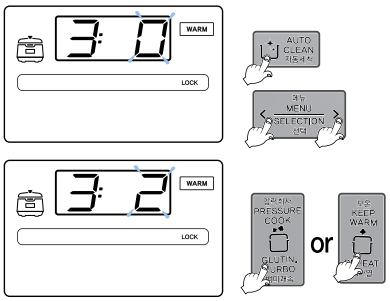
❸ After setting the desired temperature, press Pressure Cook/Glutin Turbo or Keep Warm/Reheat button to automatically input the selected temperature and enter the waiting mode (if you press Cancel or do not operate for 7 seconds, setting will be canceled and you will go back to the waiting mode.) (When you press the Auto clean button, you will enter the customized Keep Warm setting mode without saving the changed value.)

Device Temperature Control

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

How to Operate My Mode Function.

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



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

❷ Press the Menu/Selection button so that the display shifts 0→1→2→-2→-1→0

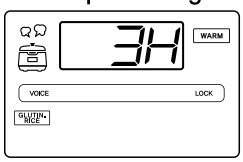
❸ Set the desired value and press Pressure Cook/Glutin Turbo or Keep Warm/Reheat button to automatically input the set value and enter the waiting mode. (When you press the Auto Clean button, you will enter the customized taste setting mode without saving the changed value).

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

Having a Meal

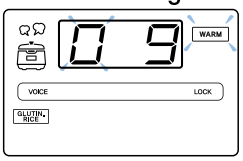
▶ If you want to have warm rice, press the “Keep warm/Reheat” Then “Keep warm/Reheat” warm function will be started and you can eat fresh rice in 9 minutes.

<Keep warming>



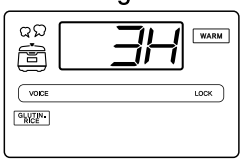
“3H” on display means that the cooked rice has been kept warm for 3 hours.

<Reheating>



The remaining reheat time will show in minutes while the Keep Warm light is blinking with the “0” sign on display twirling.

<Finishing reheat>

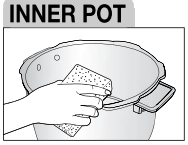


When reheating is done, Keep Warm function will start with the voice that says “3H”, and the amount of time that the Keep Warm has been functioning will be displayed.

▶ The frequent use of the “Reheat” function may cause the cooked rice to be discolored or dried. Use it once or twice per day.
▶ If a separate heating appliance or gas burner is used to cook rice, put the cooked rice into the rice cooker and press the “Keep Warm/Reheat” button to keep the rice warm. At this time, “0H” is shown on the display. (Like this, transferring hot rice to a cold cooker may cause the rice to be discolored or develop an odor)

HOW TO CLEAN

INNER POT



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

TOP COVER



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

OVEN PACKING



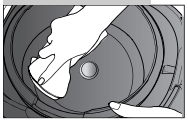
Wipe the top cover with a damp cloth. Be careful when cleaning the top heater

DEW DISH



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

INNER BODY



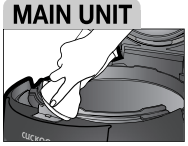
If there are foreign substances stuck on the temperature sensor, remove them without damaging the metal plate. Cleanly wipe the foreign substances or moist on the heat plate.

CONTROL



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

MAIN UNIT



Wipe the main unit with a damp cloth.

LID OPEN BUTTON



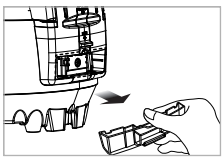
Before or after use, please wipe around the Lid Open button and remove rice water or any other foreign substances using a wet towel. Before or after use, if the Lid Open button does not work, please contact customer service.

※ **Caution**

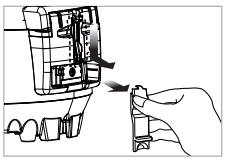
Do not clean the inner pot with any sharp cutlery inside (fork, spoon, chopsticks, etc.).

- The coating of the inner pot may peel off.

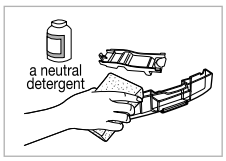
How to Clean Dew Dish



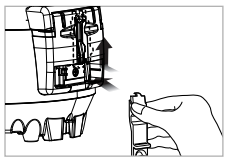
Separate the dew dish.



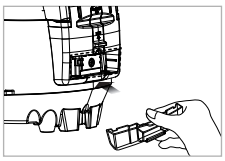
❷ Separate the drain ditch cap by pushing it down.



❸ Clean the drain ditch cap and dew dish with a neutral detergent.



❹ Securely put in the dew dish after cleaning



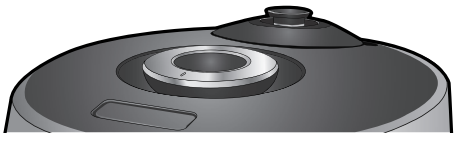
❺ Insert the dew dish firmly by pressing it in direction of the arrow.

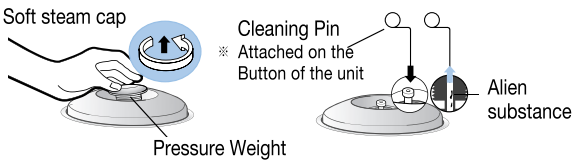
How to Clean The Pressure Weight Nozzle

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

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

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





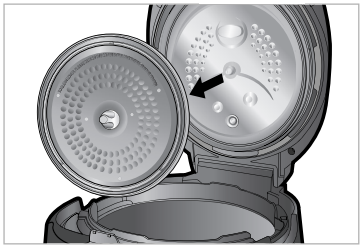
How to Disassemble the Pressure Weight

- ▶ Under the Lock/Unlock handle is the steam cap that guards the pressure weight. To remove the pressure weight, remove the steam cap, turn the pressure weight counter-clockwise while pulling it up, and keep turning until it comes out.
- ▶ Puncture the clogged valve hole with the cleaning pin and reassemble it by turning it clockwise.
- ▶ When the pressure weight is properly assembled, it can freely be turned.

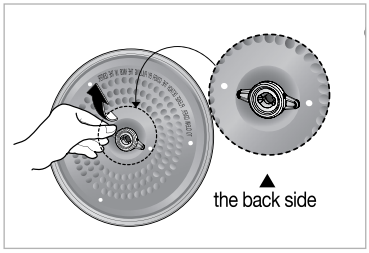
Detachable Cover & Pressure Packing

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

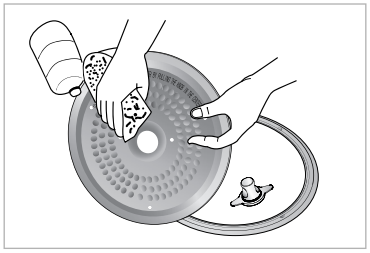
-Clean the detachable cover to prevent odors.
-Clean the body and cover with a dry dishtowel. Do not use metallic scrubbers
-Do not put materials like screws into the holes on the detachable cover. Check the back cover and front cover.



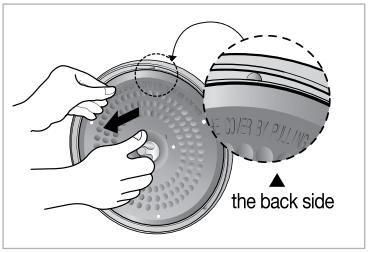
① If you pull out the detachable cover, indicated by the arrow, it can be easily separated.



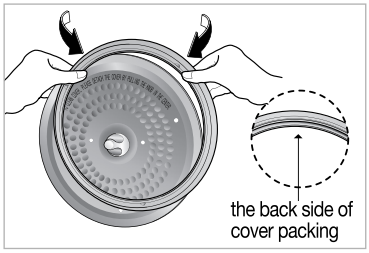
② When cleaning the detachable cover, hold and pull out the both side wing of the cover, and then separate the handle and the rubber packing.



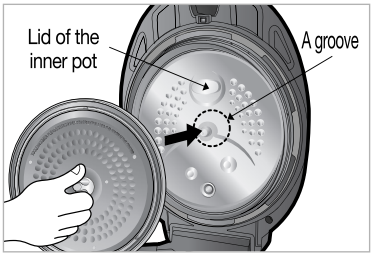
③ Frequently, clean the cover with a sponge and a neutral detergent.



④ Please put the detachable cover.



⑤ When you fix the rubber packing into the detachable cover, hold it between and put it in the edge of the detachable cover by turning it.

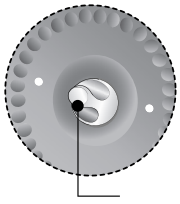


⑥ When putting the cover into the lid, press the cover handle after fitting the handle into the groove indicated by the arrow.

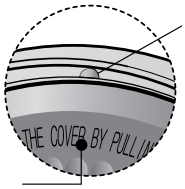
Correct Example



Front of packing

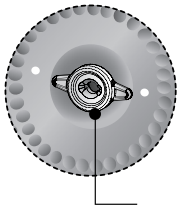


Front of handle





Back of packing



Back of handle



※ Do not put substances like a screw into hole of detachable cover.
※ Look in the back cover and the front cover.

HOW TO CLEAN

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

How to install the Double Motion Packing (Pressure Packing)

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

1 How to remove and clean the pressure packing



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



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

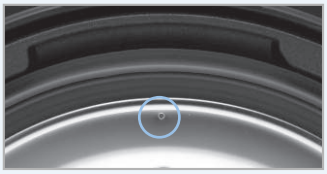


③ After hand washing it with a neutral cleaning liquid and a sponge, wipe it clean with a well wrung dish cloth.

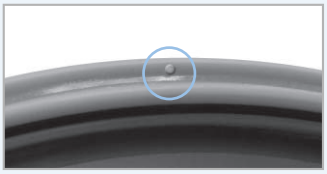
2 How to reassemble the pressure packing

▶ Figure.1



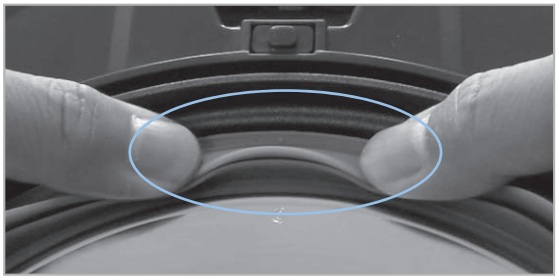


Standard notches on the Inner Pot lid.

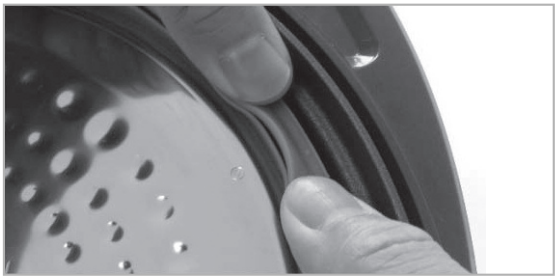


Standard points on the pressure packing.

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



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



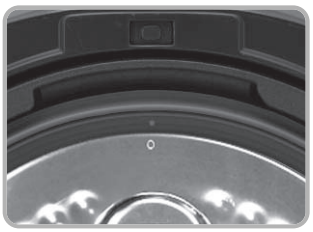
② After matching the standard points 1 to 6, press the rest of the packing into the groove by pushing on its outer rim.

3 How to double check whether the packing is well assembled

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

① Visual inspection

Normal assembly



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

Abnormal assembly

(look for parts sticking out of the inner)



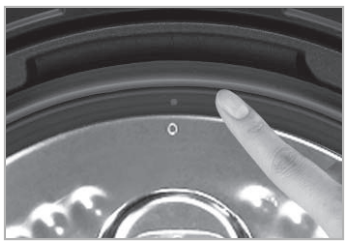
(look for parts sticking out of outer rim)



(look for parts sticking out of damaged parts)



② Physical inspection



- Check if the pressure packing is thoroughly put into the groove by rubbing the inside rime of the packing with a finger around the entire circumference as shown in the picture above.



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



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

③ Water boiling test

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

Normal assembly



Abnormal assembly

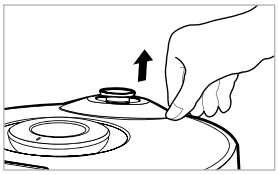


- If you still have a problem with reassembling the packing, please contact our Customer Service.

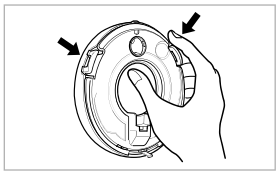
HOW TO CLEAN

How to clean the soft steam cap

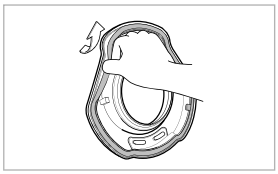
※ Do not touch the surface of the soft steam cap right after cooking. You can get burned.



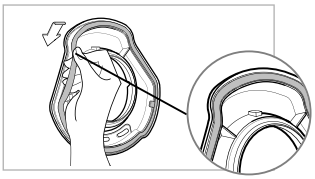
❶ Peel off the soft steam cap as shown in the image above by grasping the dented part with your fingers and pulling to the side while lifting gently.



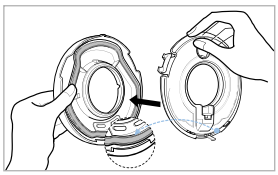
❷ Disassemble soft steam cap in the rear by pressing in the direction of arrow and ash it frequently with an neutral detergent of sponge.



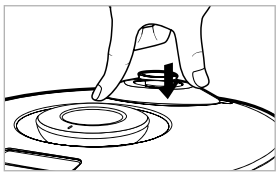
❸ Disassemble the rubber packing in the direction of the arrow.



❹ When fitting the rubber packing into the plate, please make sure the packing is facing the correct direction.

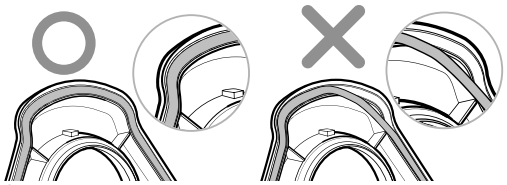


❺ When you are putting the soft steam cap together, match the bump on the bottom, press it towards the arrow and make sure the hook in the front is locked.



❻ When installing the soft steam cap, insert the cap firmly by pressing it in the direction as shown above.

How to check if your packing has installed properly

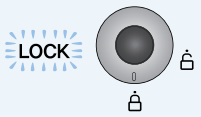


※ Carefully insert the packing the correct way.

How to use the handle

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

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

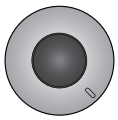


When top cover does not close perfectly

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



1. Check to make sure the inner pot is place correctly inside the main body.
2. To close the top cover turn the handle to unlock shown in the picture on the right.



3. If there is excess steam inside the inner pot it might be difficult to lock the handle. Twist the pressure weight and allow the excess steam to release. Then try to turn the handle again.

▼ If 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.	• Press "Pressure Cook/Turbo" button is pressed? • Is there power cut while in cooking?	• Press the "Pressure Cook" button once. And check "[ ]" sign on the display. • Blackout backup power source for the Rice Cooker, see page 17.
When the rice is not cooked well.	• Did you use the measuring cup for the rice? • Did you put proper amount of water? • Did you rinse the rice before cooking? • Did you put rice in water for a long time? • Is the rice old or dry?	• Refer to page 16,22. • Add water about half the notch and then cook.
Rice is too watery or stiff.	• Is the menu selected correctly? • Did you properly measure water? • Did you open the top cover before cooking was finished?	• Select the correct menu. • Properly measure water. • Open the top cover after cooking finished.
When the water overflows.	• Did you use the measuring cup? • Did you use proper amount of water? • Is it the menu selected correctly?	• Refer to page 16,22.
When you smell odors while warming.	• Did you close the top cover? • Please check it the power cord is plugged. • Did it warm over 12 hours? • Is there any other substance such as rice scoop or cold rice?	• Close the top cover perfectly. • Always keep the power on while warming. • As possible, keep warming time within 12 hours. • Don't warm rice with other substance.
"E__" signs show up.	• Temperature sensor does not work properly.	• Unplug the power cord and call the Service center.
Warming passed time mark blinks during keeping warm	• 24 hours has not passed yet after keeping warm	• This function alarms if the rice remained warm for more than 24 hours.
Rice has gotten cold or a lot of water flow during keeping warm	• Keeping warm was set in "Sleeping" mode	• Keep warm after cancelling or setting "Sleep Keeping Warm" mode depending on the necessity
If " Edo " sign appears.	• It shows on the display when pressing "Start" button again, or when the cooking has finished and you've never turned the handle to 'Unlock'.	• It can be solved by turning handle to 'Unlock' and then turn to 'Lock'.

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"	• Is the inner pot inserted? • Check the rated voltage?	• Please insert inner pot. • This product is AC 120V only.
When the Pressure "Cook/Turbo" Timer button does not operate with "E01"	• Did you turn the Lock/Unlock Handle to "Lock" • Is "pressure" lamp on?	• Please turn the "Lock/Unlock" handle to "Lock".
When the rice is badly sticky.	• Is there any rice or any other alien substance on the temperature sensor or the bottom surface of the inner pot?	• Clean all the alien substance on the temperature sensor or the bottom surface of the inner pot.
When "E03" is showed on the LCD	• Check the rated Voltage?	• Unplug power and contact customer service. • It is normal to get "E03" when putting only water. • This is only for AC 120V.
When the time cannot be preset.	• Is the current time correct? • Is AM or PM set properly? • Did you set the reservation time over 13 hours?	• Set the current time. • Check the AM and PM. • Maximum reservation time is 13 hours. (Refer to page 21)
When you smell after and before cooking?	• Did you clean it after cooking?	• Please clean it after cooking.
When the Lid cannot be closed	• Is the inner pot correctly inserted in the main body? • Is the Lock/Unlock handle on the top cover set to "Lock"? • Is there hot food in the inner pot?	• properly insert the inner pot. • Please turn the "Lock/Unlock" handle to "Lock". • Pull the pressure handle to aside once.
When "tick, tick" sounds occurs while cooking and warming.	• Is it the sound of cooking relay? • Did you wipe the moisture of bottom of inner pot?	• It is normal that the "tick, tick" sound of relay is an on and off operation. • The moisture of the bottom of the inner pot may cause "tick, tick" sound. Please wipe the moisture.

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

Case	Check points	Do the following
When you cannot turn to "Unlock".	• Did you turn the "Lock/Unlock" handle before exhausting steam thoroughly? • Did you turn the "Lock/Unlock" handle before exhausting steam perfectly?	• Don't open the top cover while cooking. If you want to open top cover while cooking, press the "Cancel" button more than 2 seconds and exhaust the steam. • Pull the pressure handle to aside once until the steam is fully exhausted.
When the top cover cannot open even when Lock/Unlock handle is turned to "Unlock".		• Pressure is still remaining in the cooker • Pull the pressure handle to aside once until the steam is fully exhausted.
When the steam released between the top cover?	• Is there an external substance on the packing? • Is packing too old?	• Clean the packing thoroughly • If the steam is released through the top cover, please power off and contact the service center and dealer. • Cover packing life cycle is 12~36 months. Please make sure to replace your packing once a year.
When the "Cancel" button does not operate while cooking.	• Is the inner pot hot?	• Keep pressing the "Cancel" button for 2 seconds for safety reason if you want to cancel while cooking. • Be careful of hot steam emission or hot contents spattered from the automatic steam outlet during cancellation.
When you hear weird noises during cooking and warming	• Is there a wind blowing sound when cooking the rice? • Is there a "Chi" sound when warming the rice?	• This is the sound of the fan motor to cool the internal parts. This is normal. • The "Chi" sound during the warming process is the sound of IH cooker operating. This is normal.
Bean(other grains) is half cooked.	• Is bean (other grains) too dry?	• 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.



RECIPE

Recipe	Set Time	Menu Mode	Ingredients	Directions
Boiled Rice	–	Glutinous Rice	Rice 6 cups * The "cup" in ingredients means a measuring cup in the rice cooker. 1 cup (180cc) is for one person.	1. Put clean-washed rice in the inner pot and pour water by water gradation 4. 2. Firstly, lock the cover, and select the menu in the menu/selection button, and then push the [Pressure Cook/GlutinTurbo] button.
Pea Rice			3 cups of rice, 1/2 cup of pea, 1 tablespoonful of sake, 1 1/2 teaspoonful of salt. ※ Boil pea before cooking.	
Boiled Barley	–	Mixed Rice	2 cups of rice, a cup of barley	1. Drain the grains after washing. 2. Put clean rice with prepared ingredients with some salt and pour water up to the line 3 for glutin and mixed rice. 3. Lock the lid and select the menu with the menu/selection button. Press the Pressure Cook/Glutin Turbo button to save.
Five-grain Rice			Rice 1.5cup, millet1/3cup, glutinous rice1/2cup, red beans 1/3cup, sorghum1/3cup and salt 1 teaspoon	
Boiled Fresh Germinated Brown Rice	3Hours	GABA	Brown rice 4 cups	1. Wash and put brown rice and prepared ingredients into the inner pot. Pour water up to the line 4 for GABA rice. 2. Lock the lid and select the menu with the menu/selection button. Press the Pressure Cook/Glutin Turbo button to save.
Boiled Brown Rice with Red Beans	–		Brown rice 1 cup, rice 2 cups and red beans 1/3 cup	1. Wash and put brown rice and prepared ingredients into the inner pot. Pour water up to the line 3 for GABA rice. 2. Lock the lid and select the Brown rice with the menu/selection button. Press the Pressure Cook/Glutin Turbo button to save.
Green Tea Rice Blended with Chicken Chest Flesh	3Hours		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. Wash and put brown rice and prepared ingredients into the inner pot. Pour water up to the line 2 for GABA rice. 2. Lock the lid and select the menu with the menu/selection button. Press the Pressure Cook/Glutin Turbo button to save.
Saessak Bibimbap (rice with sprout and vegetables)			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	
Mushroom Tian			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.	
Pine Nut Porridge	–	Porridge	Rice 1 cup, pine nut 1/2cup and some salt	1. Put the prepared ingredients in the inner pot and pour water up to the approproate line depending on the quantity of food to be served. Pine Nut Porridge: Porridge line marking 1.5, Abalone Porridge: Porridge line marking 1, Special Chicken Porridge: Porridge line marking 1.5, White Porridge: Porridge line marking 1, Red Bean Porridge: Porridge line marking 1 (*Note : Porridge cooks for maximum 1.5 cups) 2. Lock the lid and select the menu with the menu/selection button. Press the Pressure Cook/Glutin Turbo button to save.
Abalone Porridge	–		A cup of rice, 1 tablespoonful of sesame oil, 1 piece of abalone, a little bit of salt	
Special Chicken Porridge	–		Rice 1cup, chicken 100g, chicken soup 600cc, green pepper 1 unit, red pepper 1 unit and some salt * Seasoning : Chopped scallion 1 tablespoon, crushed garlic 1 tablespoon, soy sauce 2 tablespoons, some ground sesame mixed with salt, sesame oil 2 teaspoons and some ground pepper	
White Porridge	–		Rice 1 cup	
Red Bean Porridge	–		Rice 2/3 cup, 1/3 cups of red bean, 2/3 cups of glutin.rice.	
Steamed Rib	35Minutes	Multi Cook	Beef rib (port rib) 700g, sake 2 tablespoons, nicely aged soy sauce 3 tablespoons, crushed garlic 1/2 tablespoons, sesame oil 1tablespoon, onion juice 1 tablespoons, chopped scallion 1 tablespoons, ground sesame mixed with salt 1 tablespoon, ground pepper 1/2 teaspoon, carrot 1/2ea, chestnut 3ea, ginkgo nut 6ea, ground pine nuts 1/2 tablespoon	1. Put the prepared ingredients in the inner pot. → Please refer to our website (www.cuckoo.co.kr) for more information. 2. Lock the lid and select the menu with the menu/selection button. Press the Pressure Cook/Glutin Turbo button to save.
Steamed Chicken			700g of chicken, 50g of potato, 50g of carrot, sugar 1 tablespoon, chopped scallion 1/2 taaspoon, crushed garlic 1/2 teaspoon, nicely aged soy sauce 3 tablespoons, ginger juice 1 teaspoon, ground Pepper 1/2 teaspoon, ground sesame mixed with salt 1/2 tablespoon and seasame oil 1 teaspoons	
Steamed Rice Cake	45Minutes		2.5 cups of nonglutinous rice, 2 cups of adzuki beans, 1/2 tablespoon of salt, 2.5 tablespoon of sugar, 3 tablespoon of water	
Potato			Potato (less than 200g) 3ea	
Boiled Pork	40Minutes		Pork (shank or pork belly) 400g, ginger 1EA, some garlic, onion 1EA, scallion 1EA and some kimchi	
Five-flavor Pork			400g of pork, 1/3 cup of soy sauce, 2 Tablespoon of sugar, a little bit of silk yam *Five flavors: 4 frains of black pepper, 5cm of cinnamon, 2 pieces of star anise	
Corn			Corn 2ea	



Recipe	Set Time	Menu Mode	Ingredients	Directions
Fresh Cream Cake	40Minutes	Multi Cook	Flour(weak flour) 1/2 cup, egg 2ea, 1/2 tablespoon of butter, 1/2 tablespoon of milk, some vanilla flavor, 1/2 cup of Sugar and some salt Whipped cream: 100cc of cream, 1/2 cup of sugar *Fruits: Cherry 1ea, strawverry 3ea, 1/4 can of tangerine and kiwi 1ea	1. Put the prepared ingredients in the inner pot. → Please refer to our website (www.cuckoo.co.kr) for more information. 2. Lock the lid and select the menu with the menu/ selection button. Press the Pressure Cook/Glutin Turbo button to save.
Steamed Clam	35Minutes		2 clams, 15g of beef, egg white 1/2ea, egg 1/2ea, 1 teaspoon of minced welsh onion, 1/2 teaspoon of minced garlic, 1/2 teaspoon of salt, a little bit Of pepper grounds	1. Pour 2 cups of water in the inner pot and place the steam plate. Put the prepared ingredients on top of the plate. → Please refer to our website (www.cuckoo.co.kr) for more information. 2. Lock the lid and select the menu with the menu/ selection button. Press the Pressure Cook/Glutin Turbo button to save.
Sweet Potato			Sweet potato 3ea ※ When sweet potato is large (more than 150g), cut it into two pieces.	
Multi-Flavor Glutinous Rice			3 cups of glutinous rice, 60g of raisin, 15 chestnuts, 10 dates, 1tablespoonful of pine nut, 100g black sugar, 1 tablespoonful of thick soy, 3 tablespoonful of sesame oil, a little bit of salt, 1/2 tablespoonful of cinnamon powder	1. Put the prepared ingredients in the inner pot. → Please refer to our website (www.cuckoo.co.kr) for more information. 2. Lock the lid and select the menu with the menu/ selection button. Press the Pressure Cook/Glutin Turbo button to save.
Hard-boiled Cuttlefish	30Minutes		1 squid fish, 70g of spinach, 80g of carrot, 1 egg, A little bit of salt, a little bit of sesame oil, a little bit of wheat powder *Seasoning sauces: 1 tablespoon of red pepper paste, 1 tablespoon of soy sauce, 1 tablespoon of sugar, 1/2 teaspoon of sesame oil, 1/2 teaspoon of red pepper powder	
Steak	35Minutes		Beef (for steak) 200g, some steak sauce, some salt and some ground pepper	1. Pour 2 cups of water in the inner pot and place the steam plate. Put the prepared ingredients on top of the plate. → Please refer to our website (www.cuckoo.co.kr) for more information. 2. Lock the lid and select the menu with the menu/ selection button. Press the Pressure Cook/Glutin Turbo button to save.
Steamed Blue Crab	30Minutes		Blue crab 1ea, beef 150g, tofu 1/4 block, red/green pepper each 1/2EA, yolk 1/2EA and some flour	
Steamed Fish			Snapper 1EA, beef 50g, shiitake 3EA, stone mushroom 2EA, red pepper 1EA, egg1EA, some scallion, some garlic, some soy sauce, some ground sesame mixed with salt, some cooking oil, some sesame oil, some salt and some ground pepper	
Steamed Eggplant/ Steamed Pumpkin			1 pieces of eggplants / 1/2 green pumpkin *Seasoning sauces : 1 tablespoon of lhick soy, 1/2 red pepper, 1/2 green chilli, 1/2 tablespoon of red pepper powder, 1/2 tablespoon of vinegar, a little bit of ground sesame mixed with salt, 1/4 pieces of welsh onion, 4 pieces of garlic, 1 teaspoon of sugar	
Steamed Chestnut			Chestnut15ea	
Steamed Bean Curd	25Minutes		1 set of bean curd, a little bit of salt Seasoning Sauces: 1 tablespoonful of red pepper powder, 1 tablespoonful of minced garlic, a root of Welsh onion, a little bit of sesame oil, a little bit of ground sesame mixed with salt, a little bit of shredded red pepper, 3 tablespoonful of thick soy	
Steamed Dumpling			Dumplings 15ea	
Japchae (stir-fried vegetables, and shredded meat)			Cellophane 150g, paprika(green, red) each 1/2ea, Carrot 70g, onion 70g, some spinach enoki, mushroom 70g, fishcake 70g, cooking oil 1 tablespoon, 1/2 cup of water	1. Put the prepared ingredients in the inner pot. → Please refer to our website (www.cuckoo.co.kr) for more information. 2. Lock the lid and select the menu with the menu/ selection button. Press the Pressure Cook/Glutin Turbo button to save.
Boiled egg	20Minutes		6 eggs, 2 cups of water, 1~2 drops of vinegar	1. Put the egg, vinegar and water in the inner pot. → Please refer to our website (www.cuckoo.co.kr) for more information. 2. Lock the lid and select the menu with the menu/ selection button. Press the Pressure Cook/Glutin Turbo button to save.
Steamed egg	15Minutes		2 eggs, 1 cups of water or kelp water, ½ Teaspoon of salted shrimps, pinch of salt, 10g Of carrot, 10g of green onion	1. Mix egg and water or water in a bowl and add finely chopped carrots and green onions.(chop pickled shrimp finely and add salt). 2. Lock the lid and select the menu with the menu/selection button. Press the Pressure Cook/Glutin Turbo button to save.
Rice cake gratin	20Minutes		50g of rice cake for tteokguk, 1 boiled egg, 1 Sweet potato, 40g of mozzarella cheese, 1 slice of Cheddar cheese, a little bit of olive oil, 1/2 cup of white sauce, a little bit of parsley powder * White sauce : Flour, 10g of butter, 100g of milk, pinch of salt and white pepper (Melt butter, add flour and stir it, add milk and boil it until it gets thick, and apply salt and white pepper for seasoning)	1. Put the prepared ingredients in the inner pot. → Please refer to our website (www.cuckoo.co.kr) for more information. 2. Lock the lid and select the menu with the menu/ selection button. Press the Pressure Cook/Glutin Turbo button to save.
Tteokbokki (spicy and sweet rice cake)			200g of rice cake bars(soft), 2 poeces of fish cake, 1/4 onion, 1/4 green onion, 40g of carrot *Marinade: 2 tablespoons of red pepper paste, 1 tablespoon of stach syrup, 1 tablespoon of sugar, 1/2 tablespoon of sesame salt, 1/3 cup of anchovy water	
Rice pizza			*Dough ingredients: 100g of rice *Topping ingredients: 2 slices of ham, 2 button mushrooms, 2 tablespoons of canned corn, 1 stick of crabmeat, 40g of mozzarella cheese, 4 tablespoons of pizza sauce	
Shrimp ketchup fried rice	15Minutes		10 medium size shrimps, 1/4 green onion, 20g of onion, 20g of carrot *Ketchup sauce: 3 tablespoons of ketchup, 1 tablespoon of sugar, 1 tablespoon of starch powder, 1 tablespoon of water, pinch of salt, some soy sauce, some popper powder	



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.

MODEL#	#LABOR	PARTS	WARRANTY PERIOD HOW SERVICE IS HANDLED
CRP-P06	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