IH PRESSURE JAR COOKER

福库IH 多功能电压力饭煲

OPERATING INSTRUCTIONS

使用说明书

CRP-LHT06 FUZZY SERIES
1.08L(1-6PERSONS) /
1.08L(1-6人份)

CUCKOO ELECTRONICS CO.,LTD.

# CONTENTS


**영어 사용설명서 (English user manual)**

IMPORTANT SAFEGUARDS 3
SPECIFICATIONS 4
SAFETY PRECAUTIONS 5~6
FUNCTION OPERATING PART 11
ERROR CODE AND POSSIBLE CAUSE 11
NAME OF EACH PART 12
HOW TO SELECT HIGH PRESSURE MODE OR NON PRESSURE MODE 13
HOW TO COOK 14~15
HOW TO OPEN COOK 16
HOW TO PRESET TIMER FOR COOKING / REHEATING FUNCTION 17~18
PRECAUTIONS FOR PRESET COOKING / REHEATING 19

**중국어 사용설명서 (中文使用说明书)**

安全警告 7~8
功能操作部和内锅水刻度的中文标示 / 语音设定功能 20
产品部件名称 21
功能操作部的名称及作用/功能显示部异常检测功能 22
高压模式或无压模式选择方法 23
煮饭方法 24
煮饭 / 自动洗涤 / 简便浸泡功能 25
中途加料请这样操作 26
预约煮饭/预约再加热使用方法 27~28
预约煮饭/预约再加热时注意事项 29

**사용하기전에**

안전상의 경고 9~10
각 부분의 이름 30
제품 손질 방법 / 뚜껑 결합 손잡이의 사용법에 관하여 31
제품 손질 방법 32
기능 조작부의 이름과 역할 33
기능 표시부의 이상점검 기능 33

**사용할때**

고압모드 또는 무압모드 선택 방법 34
현재시각의 설정 35
음성안내 기능의 설정과 해제 35
야간 음성볼륨 설정 기능 / 음성 설정 기능 36
취사 전 준비사항 37
맛있는 밥을 드시려면 38
취사는 이렇게 하십시오. 39
취사 / 자동세척 / 간편불림은 이렇게 하십시오. 40
쿠쿠 맞춤취사 기능은 이렇게 하십시오. 41
현미발아는 이렇게 하십시오. 42~43
고압찜은 이렇게 하십시오. 44
누룽지는 이렇게 하십시오 45
오픈 쿠킹(OPEN COOKING)은 이렇게 하십시오 46
간편식은 이렇게 하십시오. 47
무압찜은 이렇게 하십시오. 48
이유식은 이렇게 하십시오. 49
예약 취사는 이렇게 하십시오. 50~52
예약 재가열은 이렇게 하십시오. 53~54
밥을 맛있게 보온하려면 55~57
절전기능 / 에너지아이 기능은 이렇게 하십시오. 58
화면조명 절전기능 / 버튼 잠금기능 /취사 잔여시간 표시기능은 이렇게 하십시오 59

**고장신고전에**

고장신고 전에 확인하십시오. 60~62

**Recipe**

Recipe 63~68

**料理指南**

料理指南 69~73

**요리안내**

요리안내 74~79

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

## 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.

www.cuckooworld.com

# HOW TO USE EXTENSION CORD

## Note :

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

**B.** Extension cord should be used properly.

**C.** Extension cord usage for the rice cooker :

(1) The correct rated voltage should be used for the rice cooker.

(2) If the appliance is set on the ground, the extension cord should also be set on the ground.

(3) The cord wires and extension cord should always be arranged to prevent hazards to children.

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

# SPECIFICATIONS / 제품규격

| Model Name (모델명) | | | **CRP-LHT06 Fuzzy Series** |
|---|---|---|---|
| Power Supply (전원) | | | AC120V, 60Hz |
| Power Consumption(소비전력) | | | 1090W |
| Cooking Capacity (취사용량) | WHITE RICE(백미), SAVORY WHITE RICE(구수한백미) | | 0.18L~1.08L(1~6cups) |
| | STICKY WHITE RICE(찰진백미), HIGH HEAT STICKY RICE(찰진백미고화력) | | |
| | MULTI GRAIN RICE(잡곡), SAVORY MULTI GRAIN RICE(구수한잡곡) | | 0.18L~0.72L(1~4cups) |
| | STICKY MULTI GRAIN RICE(찰진잡곡), HIGH HEAT STICKY MULTI GRAIN RICE(찰진잡곡고화력) | | |
| | TURBO WHITE RICE(백미쾌속), TURBO MULTI GRAIN RICE(잡곡쾌속) | | |
| | GABA RICE(현미발아) | | |
| | NON PRESSURE WHITE RICE(무압백미), VEGGIE RICE(나물밥) | | |
| | SCORCHED RICE(누룽지) | | |
| | PORRIDGE (영양죽) | THICK PORRIDGE(된죽) | 0.18L~0.27L(1~1.5cups) |
| | | THIN PORRIDGE(묽은죽) | 0.09L~0.18L(0.5~1cups) |
| Power Cord Length (전원코드길이) | | | 1.2m |
| Pressure (사용압력) | | | 98.0kPa(1.0kgf/㎠) |
| Weight (중량) | | | 7.0kg |
| Dimension (치수) | Width (폭) | | 26.2cm |
| | Length (길이) | | 38.3cm |
| | Height (높이) | | 26.0cm |

※ Design and Color of product may be subject to change without notice.

# HOW SERVICE IS HANDLED

**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 / 416 878 4561

VANCOUVER
Tel. No. 604 540 1004 / 604 523 1004

# SAFETY PRECAUTIONS

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

| | |
|---|---|
| ⚠ **Warning** This means that the action it describes may result in death or severe injury. | ⚠ • This sign is intended to remind and alert that something may cause problems under the certain situation.<br>• Please read and follow the instruction to avoid any harmful situation. |
| ⚠ **Caution** This means that the action it describes may result in injury or property damage. | ⊘ • Indicates a prohibition<br>❗ • Indicates an instruction |

## ⚠ Warning ⊘ Do not

**Do not cover the automatic steam outlet or pressureweight 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 frequecntly.

**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 re. Please check the power cord and plug frequently.
- Use an extension cord with the rated current above 15A.
- Use AC 120V only.

**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.
- Depending on the model, the capacity, shape, material and water scale of the inner pot are different. When purchasing an inner pot, please check the model name of the product.

**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 cover handle to "Non Pressure" 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.

**This device is not intended for use by people who lack physical, sensory, and mental abilities or lack the experience and knowledge to safely use the device without supervision or instruction, including children.**
- Keep device out of reach of children.
- Device may cause electric shock, burns, etc

**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 LID while in heating and cooking. Never open the lid first, even if it boils over or the steam leaks.**
- 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.

**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.

**Recommended detergent for inner pot cleaning (inside, outside)**

| Available | Unavailable |
|---|---|
| Cotton wool, Sponge wool, Microfiber, Mesh wool | Blue, Green scrubber (Abrasive material), Iron, Stain wool, Other metallic materials |

- If you do not use a suitable scrubber for cleaning, the inner pot coating may be damaged and peeled off.

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

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

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

**Please use the cooker for it's intended purpose.**
- It can cause malfunction or smell.

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

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

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

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

**Always turn the cover Handle to "High Pressure" 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.

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

**In case of a blackout or Standby power blocking switch (TURN OFF) during cooking, steam from a rice cooker will be released automatically. Thus, the quality of rice is lower than normal.**
- Make sure that the standby power blocking switch is set to (ON) before cooking.
- Please start cooking with an indicated amount of rice and water.
- Water can overflow if the amount of water in a pot exceeds the indicated level of water usage.
- Please start cooking in a status that steam control cap is installed completely.

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

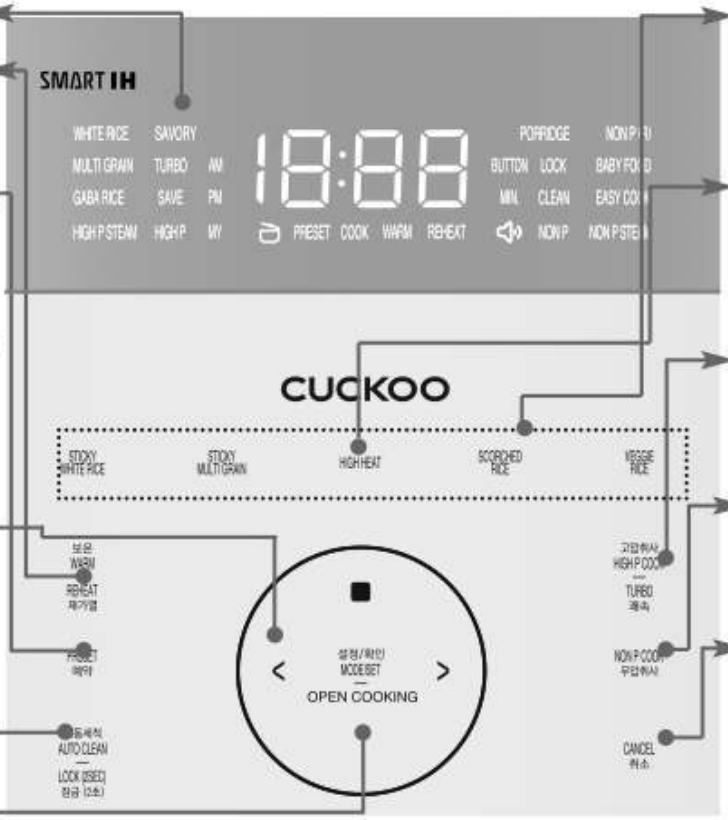
**Be cautious when steam is being released.**
- When the steam is released don't be surprised.
- Please keep the cooker out of reach of children.

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

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

# FUNCTION OPERATING PART/ ERROR CODE AND POSSIBLE CAUSE

## FUNCTION OPERATING PART




**Display**

**WARM/REHEAT Button**
Used to warm or reheat

**PRESET Button**
Used to preset Preferred cooking time

**AUTO CLEAN/ LOCK Button**
When you use automatic steam cleaning function used to button-lock function

**MENU/SELECTION Button**
> : Right selection button
< : Left selection button
This function is used to select menu or change the time. Used when changing the function selected by setting button.

**SET/OPEN COOKING Button**
When you use automatic steam cleaning function or OPEN COOKING function

**DIRECT TOUCH**
This function is used when cooking Sticky White Rice, Sticky Multi Grain Rice, SCORCHED RICE, Veggie Rice

**HIGH HEAT Button**
This function is used for to activate the High heat cooking mode of the cooking functions such as Sticky White Rice, Sticky Multi Grain Rice

**HIGH PRESSURE COOK Button**
Used to start high pressure Cooking

**NON PRESSURE COOK Button**
Used to start non pressure cooking

**CANCEL Button**
This function is used to cancel a selection or release remaining steam in the inner pot
When using Power Saving Function

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

< stand-by mode >

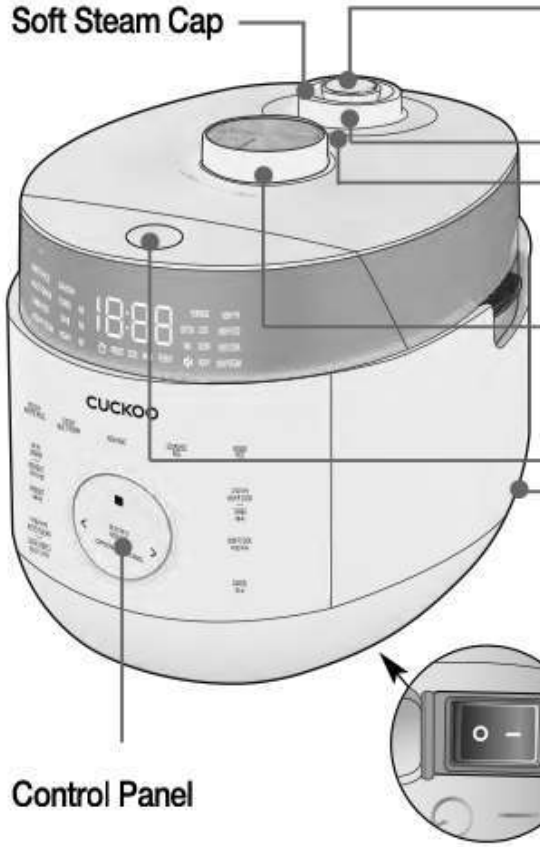
## Error Code and Possible Cause

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

| | |
|---|---|
| LJ | When the inner pot is not placed into the unit. |
| E_F | Problem on fan motor. ("E_F" mark blink.) |
| E_ , E_P , E_t | Problem on temperature sensor. ("E " mark, "E P" mark, "E t" mark blink.) |
| E 10 | This error code is shown when power is disconnected for 10 minutes while cooking. Press "Cancel" button to reset to Stand-by mode. |
| 13Ho | When setting preset time longer than 13 hours Set the preset time within 13 hours. |
| E01 | This error code is displayed when either High Pressure Cooking, Non Pressure Cooking, Keep Warm/Reheat, Reservation, or Auto Clean button is selected while the Lock/Unlock handle is not firmly adjusted to "High Pressure" or "Non Pressure". Firmly turn the Lock/Unlock handle to either "High Pressure" or "Non Pressure" as applicable. |
| EL1 , EL2 | This error code is displayed when the smart locking system has failed. |
| Edo | It is appears on the display when you press 'PRESSURE COOK' or 'PRESET/AUTO CLEAN' button again, or if the cooking has finished and you've never ever turned the handle to " NON PRESSURE" , It can be solved by turning handle to " NON PRESSURE" and then turn to "HIGH PRESSURE ". |
| E_u | Problem on micom power. |
| EuF | Problem on micom memory. |
| Eco | This error message shows up when 'PRESSURE COOK' or 'KEEP WARM/REHEAT' button is pressed while separate cover is not mounted. Mount separete cover. While keeping warm. alarm will sound and keeping warm and reheating do not work. |
| IHP_ , IHF_ | This code indicates the function of checking for abnormality of power of product. |
| E_P | Problem on environment sensor. |

# NAME OF EACH PART

## NAME OF EACH PART




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

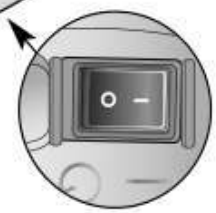
**TWIN PRESSURE VALVE**

**Automatic Steam Exhaust Outlet (Solenoid Valve)**
steam is automatically released.

**The Cover Handle**
When the cover handle is rotated to"HIGH PRESSURE 🔒" High pressure mode can be selected for cooking, "🔓NON PRESSURE" position You can select the pressure mode cooking mode.

**Lid Clamp**
Turn handle to "🔓NON PRESSURE", and then press Clamp knob to open. (Do not press the lid clamp while cooking)

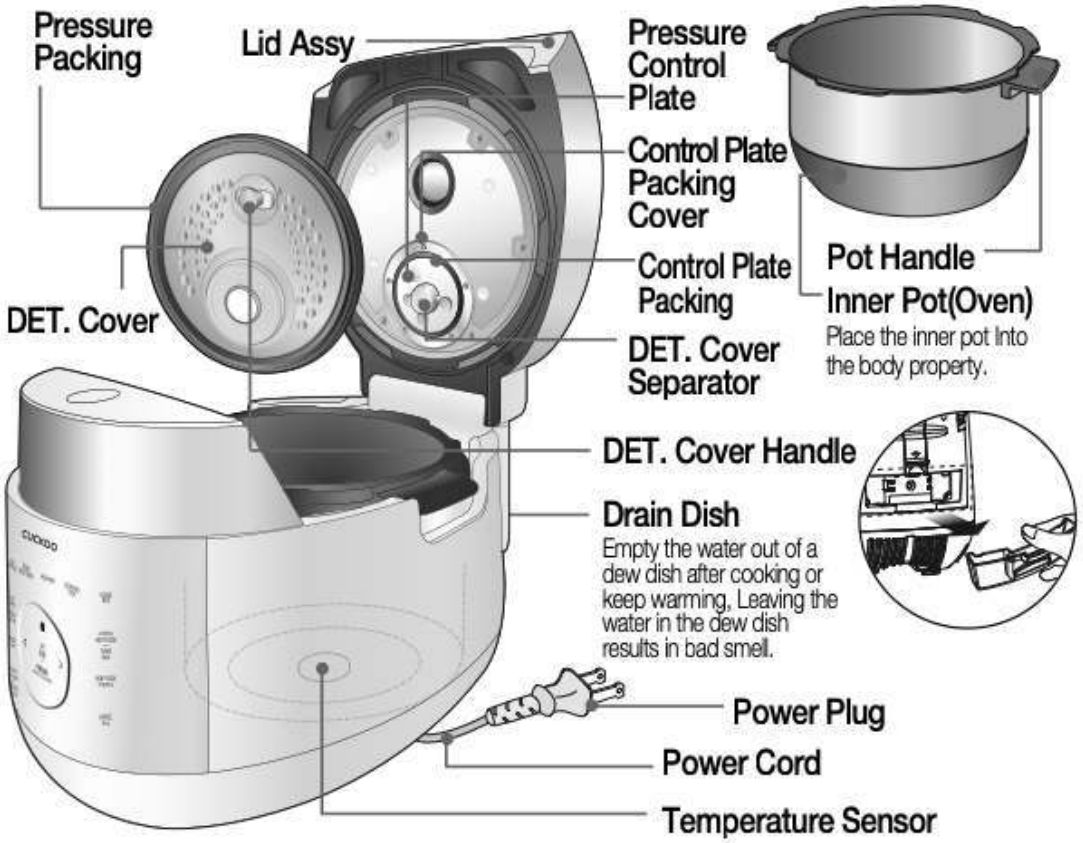
**Standby Power Blocking Switch**



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

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

## NAME OF EACH PART




**Pressure Control Plate**

**Control Plate Packing Cover**

**Control Plate Packing**

**DET. Cover Separator**

**DET. Cover Handle**

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



**Power Plug**

**Power Cord**

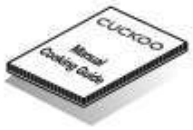
**Temperature Sensor**



**Pot Handle**

**Inner Pot(Oven)**
Place the inner pot Into the body property.

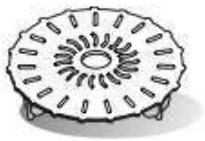
### Accessories




Manual&Cooking Guide

Rice Scoop

Rice Measuring Cup



Steam Plate

Cleaning Pin
(Attached on the bottom of the unit)

# HOW TO SELECT HIGH PRESSURE MODE OR NON PRESSURE MODE



## Select High Pressure Mode

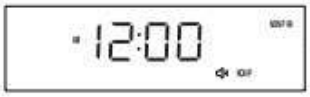
Turn the cover handle to "HIGH PRESSURE".

- When the LED of the cover handle lights up in orange and the "HIGH PRESSURE" icon appears on the display panel, you are in the High pressure mode.
- In high pressure mode, you can select only the high pressure menu options.
- HIGH PRESSURE MENU : White Rice, SAVORY WHITE RICE, Turbo White Rice, Multi Grain Rice, SAVORY Multi Grain Rice, Turbo Multi Grain Rice, GABA rice, High-pressure steam, Sticky White Rice, High Heat Sticky White Rice, Sticky Multi Grain Rice, High Heat Sticky Multi Grain Rice, Scorched Rice

**1 If you want to change the pressure mode from non pressure mode to high pressure mode, turn the cover handle from "NON PRESSURE" to "HIGH PRESSURE".**

- When the pressure mode is turned from non pressure mode to high pressure mode, only the high pressure menu options will flash for three seconds and the saved high pressure menu will be turned on.
- The light of the lamp of the cover handle will change to orange.

<Screen on standby (NON PRESSURE MODE)>




When changing into the high pressure mode

After it flashes for three seconds

<Screen on standby (HIGH PRESSURE MODE)>

## Select NON Pressure Mode

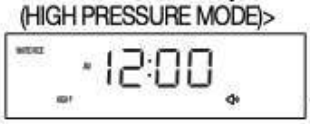
Turn the cover handle to "NON PRESSURE."

- When the LED of the cover handle lights up in white and the "NON PRESSURE" icon appears on the display panel, you are in the Non pressure mode.
- In non pressure mode, you can select only the non pressure menu options.
- NON PRESSURE MENU : Non Pressure White rice, Baby food, Easy Cook, Non pressure steam, Porridge, Veggie Rice

**1 If you want to change the pressure mode from high pressure mode to non pressure mode, turn the cover handle from "HIGH PRESSURE" to "NON PRESSURE."**

- When the pressure mode is turned from high pressure mode to non pressure mode, only the non pressure menu options will flash for three seconds and the saved non pressure menu will be turned on.

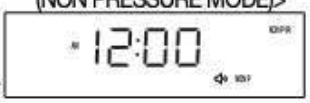
<Screen on standby (HIGH PRESSURE MODE)>




When changing into the non pressure mode

After it flashes for three seconds

<Screen on standby (NON PRESSURE MODE)>




**2 If you don't precisely turn the cover handle to "NON PRESSURE" or "HIGH PRESSURE" (if you set it to neutral position), you cannot select a menu or Cook.**

- When the pressure mode is turned from high pressure mode to non pressure mode, only the non pressure menu options will flash for three seconds and the saved non pressure menu will be turned on.

<With the cover handle in the neutral position>

**⚠Precautions**

**Precautions when using NON PRESSURE STEAM.**
- Do not cook over the specified capacity.
- If the specified capacity is exceeded, it will overflow.

# HOW TO COOK

## 1 Select the desired pressure mode with the lid engagement knob.

- Make sure that a removable cover is installed.
- Adjust the pressure level before cooking.
- If the correct pressure mode is not selected, the menu can not be selected.
- When the lid fitting is in the high pressure mode, only the high pressure menu is selected. In the non pressure mode mode, only the non pressure mode menu is selected

**< HIGH PRESSURE MODE >**

- Every time you press the selection button, White Rice → SAVORY WHITE RICE → Turbo White Rice → Multi Grain Rice → SAVORY Multi Grain Rice → Turbo Multi Grain Rice → GABA rice → High-pressure steam → Sticky White Rice → High Heat Sticky White Rice → Sticky Multi Grain Rice → High Heat Sticky Multi Grain Rice → Scorched Rice

**< NON PRESSURE MODE >**

- Every time you press the selection button, Non Pressure White Rice → Baby Food → Easy Cook → Non Press Steam → Veggie Rice → Porridge
- In the high-pressure mode, when you press the DIRECT TOUCH button in the menu for Sticky White Rice, Sticky Multi Grain Rice, Scorched rice, cooking will proceed
- In the non-pressure mode, when you press the DIRECT TOUCH button in the menu for Veggie Rice, cooking will proceed
- Sticky White Rice, Sticky Multi Grain Rice menu Within 5 seconds after cooking starts, high cooking power of the menu will proceed when high heat button is pressed
- In the cases of White Rice, SAVORY WHITE RICE, Multi Grain Rice, SAVORY Multi Grain Rice, GABA rice, Sticky White Rice, High Heat Sticky White Rice, Sticky Multi Grain Rice, High Heat Sticky Multi Grain Rice, Non pressure white rice, Veggie 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) When selecting White rice

## 2 Press the High pressure cook or Non pressure cook button to start cooking.

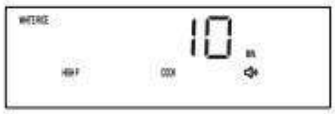
- Before cooking, in the case of the high-pressure menu, turn the lid-fitting knob to "HIGH PRESSURE 🔒 " and press the high-pressure cook button. In the case of the non pressure menu, turn the lid-fitting knob to " 🔓 NON PRESSURE" and press the non pressure cook button.
- After selecting the high pressure menu, press the non pressure cook button and E01 will appear with a warning sound. After selecting the non pressure menu, press the high-pressure cooking button and E01 will appear with a warning sound.
- The estimated cooktime is shown for one minute after start.
- Actual cooking time may vary depending on cooking capacity, water temperature and cooking conditions.
- From one minute after starting, the remaining cooktime is displayed for 10 seconds in a regular interval.

When cooking white rice in high pressure mode

## 3 Steaming

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

ex) In case of 10minutes left.



## 4 The end of cooking

- When cooking is completed, warming will start with the voice "White rice has been completed".
- If you want to stop warming, Push 'CANCEL' button for more than 0.3 seconds.
- When cooking ends, stir rice equally and immediately. If you don't stir rice at once and keep it stagnant, rice will go bad and smell bad.
- If the lid handle is not working well, take out the steam completely out of inner pot by turning over pressure weight.
- While cooking, do not press cancel button.

## Cooking time by Menu

| Menu / Division | WHITE RICE | STICKY WHITE RICE | SAVORY WHITE RICE | HIGH HEATSTICKY WHITE RICE | TURBO WHITE RICE | MULTI GRAIN RICE | STICKY MULTI GRAIN RICE | SAVORY MULTI GRAIN RICE | HIGH HEAT STICKY MULTI GRAIN RICE | TURBO MULTI GRAIN RICE | GABA RICE (CH) | SCORCHED RICE | NON-PRESSURE WHITE RICE | VEGGIE RICE | THICK PORRIDGE | THIN PORRIDGE | HIGH PRESSURE STEAM | NON PRESSURE STEAM | EASY COOK | BABY FOOD |
|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|
| CAPACITY | 1 ~ 6 PERSONS | 1 ~ 6 PERSONS | 1 ~ 6 PERSONS | 1 ~ 6 PERSONS | 1 ~ 4 PERSONS | 1 ~ 4 PERSONS | 1 ~ 4 PERSONS | 1 ~ 4 PERSONS | 1 ~ 4 PERSONS | 1 ~ 4 PERSONS | 1 ~ 4 PERSONS | 1 ~ 4 PERSONS | 1 ~ 4 PERSONS | 1 ~ 4 PERSONS | 1~1.5 CUPS | 0.5~1 CUPS | See detailed guide to cooking by the menus | | | |
| COOKING TIME | Approx. 22~31 min | Approx. 23~33 min | Approx. 29~38 min | Approx. 25~36 min | Approx. 12~19 min | Approx. 38~48 min | Approx. 40~49 min | Approx. 45~55 min | Approx. 41~51 min | Approx. 28~38 min | Approx. 50~56 min | Approx. 37~45 min | Approx. 27~36 min | Approx. 32~39 min | Approx. 35~45 min | Approx. 40~50 min | | | | |

## How to use the cooking menu

| | | | |
|---|---|---|---|
| WHITE RICE | Use this function to cook white rice. | STICKY WHITE RICE | Use this function to cook sticky white rice |
| SAVORY WHITE RICE | Use this function to cook savory white rice. | VEGGIE RICE | Used this function to cook rice mixed with vegetables. |
| MULTI GRAIN RICE | Used to cook a variation of mixed or brown rice. | GABA RICE(3H) | Used to cook germinated brown rice. |
| GABA RICE(0H) | Used to cook variation of brown rice. | | |
| NON PRESS WHITE RICE | It is used for soft non-pressure rice without sticking. | STICKY MULTI GRAIN RICE | Use this function to cook sticky mixed rice |
| PORRIDGE | For cooking porridge. | NON PRESS STEAM, HIGH PRESS STEAM | Set the steamed time manually and cook at non pressure (1 atm) and high pressure (2.0 atm). |
| BABY FOOD | This menu cooks baby food automatically. | SCORCHED RICE | Used to cook scorched rice when cooking is done. |
| SAVORY MULTI GRAIN RICE | Use this function to cook savory mixed rice. | EASY COOK | Use this function to conveniently cook instant food. |
| AUTO CLEAN (Steam Cleaning) | This menu is used to eliminate small soaked after cooking or warming. | HIGH HEAT (Sticky White Rice, Sticky Multi Grain Rice) | Use when cooking more sticky and soothing Cooked Rice. (Melanozing effect could be increased.) |
| TURBO WHITE RICE | · If selected turbo white rice, total cooking time will be reduced. (It takes about 14minutes when you cook the white rice for 2 persons.)<br>· Use this turbo cooking function only for cooking rice for less than 4 persons.<br>·The result of TURBO WHITE RICE is less than that of ordinary WHITE RICE, thus only use TURBO WHITE RICE for 4 cups or less.<br>· If you soak the rice in water for about 20minutes before cooking the rice and then cook the rice in turbo cooking course, the rice will taste good. | | |
| TURBO MULTI GRAIN RICE | If selected turbo mixed rice, total cooking time will be reduced.(It takes about 30minutes for cooking MULTI GRAIN RICE for 2 persons.)<br>· Turbo mixed rice cooking lessens the quality of food, so only use for less than 4 people. | | |

※ After cooking in white rice turbo mode or cooking of small serving, discard water.

## How to use AUTO CLEAN (Steam Cleaning)

Put water until water scale AUTO CLEAN, make sure to close and turn the cover handle to the "HIGH PRESSURE 🔒" or "🔓 NON PRESSURE".

Method

1. Coupling Handle toward "HIGH PRESSURE 🔒", or "🔓 NON PRESSURE"
2. During Stand-by mode, press the Auto Clean/Lock button to select auto clean, and then press "High Pressure Cooking" button for High Pressure Mode or "Non Pressure Cooking" button for Non Pressure Mode to start cleaning.

## Simple Soft Function

**You can soak grains before stating cooking by setting a desired time with this function.**

▶ Setting Method

1. To activate the Simple Soft Function, press ''PRESET' button within 5 seconds right after. CUCKOO started the menu for GLUTIN. for White Rice, SAVORY WHITE RICE, Turbo White Rice, Multi Grain Rice, SAVORY Multi Grain Rice, Turbo Multi Grain Rice, Sticky White Rice, High Heat Sticky White Rice, Sticky Multi Grain Rice, High Heat Sticky Multi Grain Rice, Scorched Rice, Non Pressure White rice, Veggie Rice.
2. To change the soaking time, press'PRESET'button in simple Soft Function: the time setting can change from 10 to 30 minutes, 60 minutes, and No Soaking Time.
3. If you do not press any button for more than 5 seconds while setting the soaking time, it will be automatically set back to the current soaking time, After the soaking time is over, the cooking will start.
   ※ Soaking time is counted by 1 minute unit.
   ※ If you unlock the lid Handle during the simple Soaking Function, the cooking will be canceled.
   ※ The longer the soaking time, the melanoizing phenomenon.

## Melanoizing phenomenon

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 White rice, Melanoizing phenomenon could increase more than "White rice" setting.

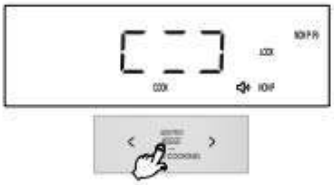
# HOW TO OPEN COOK.

## What is open cooking?

Open cooking is a function that allows the user to release the smart locking device, during a non pressure cooking process, and add ingredients or stir the contents in the pot.

## How to use open cooking function.

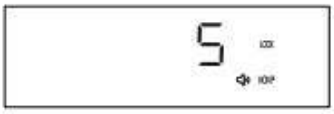
**1** **During a non pressure menu cooking, select the Setting/Open Cooking button.**



< Button Indication >

**2** **Wait until the smart locking device is released.**

▶ It takes 5 to 60 seconds for the smart locking device to be released.



< Remaining Time under released locking device >

**3** **Once the display on the right appears, open the lid and add ingredients or stir the contents.**

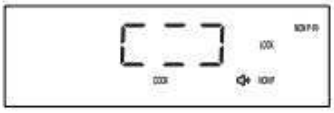
▶ An audible instruction of "Please open the lid" is provided.

▶ Do not press the Open Lid button when the smart locking device remaining time is displayed or during cooking.
Only press the Open Lid button when the Add Ingredients Indicator is activated.

< Add ingredient indication >

**4** **After opening the lid, close the lid within 3 minutes.**

▶ Cooking will be canceled if the lid is kept open for more than 3 minutes.



< Cooking process indication >

**⚠CAUTION**

**Cautions for open cooking**

- Do not exceed the designated capacity.
- If the designated capacity is exceeded, the appliance may overflow due to boiling.
- While the lid is open, the inner pot will not be heated.
- Burn Hazard! Do not remove the detachable cover.
- Close the lid only when the inner pot and detachable cover are properly assembled.
- Pressing lid clamp knob when the smart locking device is activated may cause damage to the appliance. Only press the Open Lid button when the Add Ingredients Indicator is activated.
  Contact Cuckoo Customer Service center when the appliance does not properly work.
- When the lid does not open after open cooking or non pressure cooking is completed.
  Press the cover as shown on the right to unlock the smart locking device, and then push the clamp knob to open.

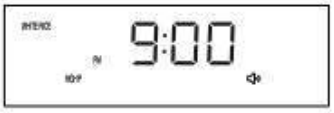
# HOW TO PRESET TIMER FOR COOKING / REHEATING FUNCTION



## How to preset timer for cooking

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

### 1 Make sure that the current time is correct.




- ▶ If the current time is not set correctly, the presetting time will also be incorrect.
- ▶ Please be careful not to change from AM to PM.

### 2 Turn the Cover Coupling Handle toward "HIGH PRESSURE 🔒" or "🔓NON PRESSURE" and press the PRESET

- ▶ The preset time is set to 06:30 AM when the product is delivered from the factory.
- ▶ In the high pressure mode, the preset timer function is not set for GABA RICE(3H), TURBO WHITE RICE, TURBO MULTI GRAIN RICE menu.

※ To select a preset timer for cooking during Keep Warm mode, press the Cancel button to abort Keep Warm and configure the preset timer.

### 3 Press the SET button, and press the SELECTION button to set the preset time.

- ▶ The preset time is increased by 10 minutes each time you press the " > " Button
- ▶ The preset time is increased by 10 minutes each time you press the " < " Button

※ Please be careful not to change from AM to PM.

### 4 Press the SELECTION button to select the desired menu.

### 5 Press the HIGH PRESSURE COOK or NON PRESSURE COOK button.

- ▶ Once cook is completed with preset time, preset time is stored in the memory. Don't need to set up time again.

※ If a small amount of rice is cooked, it could be finished earlier than time you programmed it.

# HOW TO PRESET TIMER FOR COOKING / REHEATING FUNCTION

## How to use Preset Reheating function

- Use this function when the cooked rice is not kept warm in the rice cooker but you still want to enjoy a hot meal at your convenience.
- It takes 100minutes before it's fully warmed up: Please use the function at least 100minutes before you enjoy your meal.

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

### 1 Make sure that the current time is correct

- Please make sure that the current time is correct so that the reheating process ends on time.
- Do not get confused between morning and afternoon.

### 2 Set the lid handle at "HIGH PRESSURE" and press 'PRESET/AUTO CLEAN' button when High Pressure icon is displayed.

- Precisely turn the cover handle to select the high pressure mode before using the 'PRESET/AUTO CLEAN' function.

### 3 Press the 'KEEP WARM/REHEAT' button and Preset Reheating mode begins.

- The Preset time is set to 06:30 AM when the product is delivered from the factory. If you want to preset reheating to this time, it is not required for you to set the time.

### 4 Press the 'MENU/SELECTION' button to preset the completion time of reheating.

- The completion time is increased by 10 minutes each time you press the " > " button.
- The completion time is decreased by 10 minutes each time you press the " < " button. If you keep pressing the button and the time changes continuously (repetition is allowed).

※ Do not get confused between morning and afternoon.

### 5 Press the 'SET' button.

### 6 Press the 'KEEP WARM/REHEAT' button.

- Reheating is completed as scheduled.
- The cooker memorizes the hour that you have preset: You may press the 'KEEP WARM/REHEAT' button directly without having to preset the time again from the beginning.

# PRECAUTIONS FOR PRESET COOKING / REHEATING

## Precautions for preset cooking / reheating

### 1 In case of preset cooking

- ▶ If the rice is old and dry, the result may not be good.
- ▶ If the rice is not well cooked, add more water by about half-scale.
- ▶ If the preset time is longer, melanization could be increased.
- ▶ Rinsed rice has a significant amount of sedimented starch, which may cause burning during preset timer cooking.
  To reduce scorching, cook washed rice by rinsing in running water or reduce cooking amount.

### 2 In case of preset reheating

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

### 3 Changing preset time

- ▶ Press 'CANCEL' button for more than 0.3 seconds and restart it to change the preset time.

### 4 If the preset time is beyond the available range

- ▶ If the preset time is shorter than cooking time, cooking will immediately begin.
- ▶ If the reheating preset time is shorter than the available range(100minutes), reheating will begin immediately.

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

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

※ If the preset time is over 13 hours, it can cause bad smell. The limited preset time is set up less than 13 hours because the rice spoils easily during the summer time.

※ Use Preset Cooking function when you want to finish cooking between 1 hour to 13 hours based on the preset time.

※ Use Preset Reheating function when you want to finish reheating between 100 minute to 13 hours based on the preset time.

※ If you press the set button to check the present time during the preset cooking function, the present time will be displayed for 2 seconds.

### Possible time setting for each menu

| Menu / Class | WHITE RICE | STICKY WHITE RICE | SAVORY WHITE RICE | HIGH HEAT STICKY WHITE RICE | MULTI GRAIN RICE | STICKY MULTI GRAIN RICE | SAVORY MULTI GRAIN RICE | HIGH HEAT STICKY MULTI GRAIN RICE | TURBO WHITE RICE | TURBO MULTI GRAIN RICE |
|---|---|---|---|---|---|---|---|---|---|---|
| Possible time Setting | from 36minutes to 13hours | from 38minutes to 13hours | from 43minutes to 13hours | from 41minutes to 13hours | from 53minutes to 13hours | from 54minutes to 13hours | from 60minutes to 13hours | from 56minutes to 13hours | NO PRESET function | |

| Menu / Class | GABA RICE (0H) | SCORCHED RICE | NON-PRESSURE WHITE RICE | VEGGIE RICE | THICK PORRIDGE | THIN PORRIDGE | HIGH PRESSURE STEAM | NON PRESSURE STEAM | EASY COOK | BABY FOOD |
|---|---|---|---|---|---|---|---|---|---|---|
| Possible time Setting | from 61minutes to 13hours | from 49minutes to 13hours | from 41minutes to 13hours | from 44minutes to 13hours | From (My mode + 1minute) to 13hours | | | | | |

| Recipe | Set Time | Menu Mode | Ingredients | Directions |
|---|---|---|---|---|
| Boiled Rice | - | White Rice | Rice 6 cups<br>* 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 up to the line for White Rice. (Boiled Rice : 6, Pea Rice : 3)<br>2. Lock the lid, and select 「White Rice」 in the menu, and then push the HIGH PRESSURE COOK button. |
| Pea Rice | | | 3 cups of rice, 1/2 cup of pea, 1 tablespoonful of sake, 1 1/2 teaspoonful of salt.<br>※Boil pea before cooking. | |
| Booled Barly | - | Multi Grain Rice | 2 cups of rice, a cup of barley | 1. Drain the grains after washing.<br>2. Put clean rice with prepared ingredients with some salt and pour water up to the Line for Multi Grain Rice. (Booled Barly: 3, Five-grain Rice: 4)<br>3. Lock the lid, and select 「Multi Grain Rice」 in the menu, and then push the HIGH PRESSURE COOK button. |
| Five-grain Rice | | | Rice 2+1/3cups, millet 1/3cup, glutinous Rice 2/3cup, red beans 1/3cup, Sorghum 1/3cup and salt 1 teaspoon | |
| Boiled Brown Rice with Red Beans | 0Hours | GABA Rice | Brown rice 1 cup, rice 2 cups and red beans 1/3 cup | 1. Wash and put brown rice into the inner pot. Pour water up to the line 3 for GABA rice.<br>2. Lock the lid, and select 「GABA Rice」 in the menu, and then push the HIGH PRESSURE COOK button. |
| Boiled Fresh Germinated Brown Rice | 3Hours | | Brown rice 4cups | 1. Wash and put brown rice and prepared ingredients into the inner pot. Pour water up to the line 4 for GABA rice.<br>2. Lock the lid, and select 「GABA Rice」 in the menu, and then push the HIGH PRESSURE COOK button. |
| Green Tea Rice Blended with Chicken Chest Flesh | | | 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.<br>2. Lock the lid, and select 「GABA Rice」 in the menu, and then push the HIGH PRESSURE COOK button. |
| 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<br>※Mushroom may be chosen as preferred in the family. | |
| Saessak Bibimbap (rice with sprout and vegetables) | | | 2 cups of brown rice and some sprouts and vegetables.<br>※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 | |
| Rice cooked with bean sprouts | - | Veggie Rice | 3 cups of rice(450g), bean sprouts 150g<br>Sauce: 4 tablespoons of soy sauce, 1/2 tablespoons of red chili powder, 2 teaspoon of sesame salt,<br>2 tablespoons of chopped green onion,<br>1/2 tablespoons of minced garlic, 1 teaspoon of sesame oil | 1. Put the rinsed rice in an inner pot, pour water to the scale 3 of NON P GLUTIN, and put ingredients.<br>2. Close the lid and turn the handle to 'Non Pressure' mode.<br>3. After selecting 「Veggie Rice」, press NON PRESSURE COOK button.<br>4. After cooking, eat it with sauce. |
| Rice with white radish | | | 3 cups of rice(450g), radish 150g<br>Sauce: 4 tablespoons of soy sauce,<br>1/2 tablespoons of red chili powder, 2 teaspoon of sesame salt, 2 tablespoons of chopped green onion, 1/2 tablespoons of minced garlic,<br>1 teaspoon of sesame oil | |

# RECIPE

| Recipe | Set Time | | Menu Mode | Ingredients | Directions |
|---|---|---|---|---|---|
| | High P Steam | Non P Steam | | | |
| White Porridge | - | | Porridge | Rice 0.5~1.5 cups | 1. Put the prepared ingredients in the inner pot and pour water up to the appropriate line depending on the quantity of food to be served.<br>Thick Porridge – Rice 1cup(150g): Pour water up to the line 1 for Thick Porridge.<br>Rice 1.5cups(225g): Pour water up to the line 1.5 for Thick Porridge.<br>Thin Porridge – Rice 0.5cup(75g): Pour water up to the line 0.5 for Thin Porridge.<br>Rice 1cup(150g): Pour water up to the line 1 for Thin Porridge.<br>2. After selecting 「Porridge」, press NON PRESSURE COOK button.<br>Thick Porridge 1cup: 35 Minutes, Thick Porridge 1.5cups : 45 Minutes<br>Thin Porridge 0.5cup: 40 Minutes, Thin Porridge 1cup: 50 Minutes |
| Pine Nut Porridge | 45 Minutes | | | 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 appropriate line depending on the quantity of food to be served.<br>(Pine Nut Porridge, Special Chicken Porridge, Red Bean Porridge: Pour water up to the line 1.5 for Thick Porridge / Abalone Porridge : Pour water up to the line 1 for Thick Porridge)<br>2. After selecting 「Porridge」, press NON PRESSURE COOK button. |
| Abalone Porridge | 40 Minutes | | | A cup of rice, 1 tablespoonful of sesame oil, 1 piece of abalone, a little bit of salt | |
| Special Chicken Porridge | 40 Minutes | | | Rice 1cup, Chicken 100g, chicken soup 300cc , green pepper 1 unit, red pepper 1 unit and some salt<br>※ 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 | |
| Red Bean Porridge | 45 Minutes | | | Rice 1 cup, 1/3 cups of red bean, 2/3cup of glutinous rice | |
| Steamed Rice Cake | 45Min | 55Min | High/ Non Press Steam | 2.5 cups of nonglutinous rice, 1 cups of red beans, 1/2 tablespoonful of salt, 2.5 tablespoonful of sugar and 1.5 tablespoonful of water | 1. Put the prepared ingredients in the inner pot.<br>2. Close the lid, turn the handle to high pressure mode, press Menu button and select [High Pressure Steam]. Then set the cooking time and press Cooking with [High Pressure Cook] button.<br>Close the lid, turn the handle to non pressure mode, press Menu button and select [Non Pressure Steam]. Then set the cooking time and press [Non Pressure Cook] button. |
| Steamed Rib | 35Min | 45Min | | Beef rib port rib 700g, sake 2 tablespoons, nicely aged soy sauce 3 tablespoons, crushed garlic 1/2 tablespoon, sesame oil 1/2 tablespoon, onion juice 1 tablespoons, pear juice 1 tablespoons, sugar 1tablespoons, chopped scallion 3 tablespoons, ground sesame mixed with salt 1/2 tablespoon, ground pepper 1/2 teaspoon, carrot 1/2 unit, chestnut 3 units, ginkgo nut 6 units and ground pine nuts 1/2 tablespoon | |
| Steamed Chicken | 30Min | 40Min | | chicken 700g, potato 50g, carrot 50g, sugar 1 tablespoon, chopped scallion 1 teaspoon, crushed garlic 1 teaspoon, nicely aged soy sauce 3 tablespoons, ginger juice 1 teaspoon, a little bit of ground pepper, ground sesame mixed with salt 1/2 tablespoon and sesame oil 1teaspoons. | |
| Boiled Pork | 30Min | 40Min | | Pork (shank or pork belly) 400g, ginger 1EA, some garlic, onion 1EA, scallion 1EA and some kimchi | 1. Put the prepared ingredients in the inner pot.<br>2. Close the lid, turn the handle to high pressure mode, press Menu button and select [High Pressure Steam]. Then set the cooking time and press Cooking with [High Pressure Cook] button.<br>Close the lid, turn the handle to non pressure mode, press Menu button and select [Non Pressure Steam]. Then set the cooking time and press [Non Pressure Cook] button. |
| Five-flavor Pork | 30Min | 35Min | | 400g of pork, 1/3 cup of soy sauce, 2 tablespoonful of sugar, a little bit of silk yarn, 1/2cup of water Five flavors : 4 grains of black pepper, 5cm of cinnamon, 2 pieces of star anise | |
| Hard-boiled Cuttlefish | 10Min | 10Min | | 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 tablespoonful of red pepper paste, 1 tablespoonful of soy sauce, 1 tablespoonful of sugar, 1 tablespoonful of refined rice wine, 1/2 teaspoonful of sesame oil, 1/2 teaspoonful of red pepper powder, 1/3cup of water | |
| Steak | 20Min | 25Min | | Beef (for steak) 200g, some steak sauce, some salt and some ground pepper | |
| Steamed Blue Crab | 30Min | 40Min | | Blue crab 1EA, beef 150g, tofu 1/4 block, red/green pepper each 1/2EA, yolk 1/2EA and some flour | |

| Recipe | Set Time | | Menu Mode | Ingredients | Directions |
|---|---|---|---|---|---|
| | High P Steam | Non P Steam | | | |
| Steamed Fish | 25Min | 25Min | High/ Non Press Steam | 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 | 1. Put the prepared ingredients in the inner pot.<br>2. Close the lid, turn the handle to high pressure mode, press Menu button and select [High Pressure Steam]. Then set the cooking time and press Cooking with [High Pressure Cook] button.<br>Close the lid, turn the handle to non pressure mode, press Menu button and select [Non Pressure Steam]. Then set the cooking time and press [Non Pressure Cook] button. |
| Steamed Clam | 25Min | 35Min | | 2 clams, 15g of beef, egg white 1/2EA, egg 1/2EA, 1 teaspoonful of minced Welsh onion, 1/2 teaspoonful of minced garlic, 1/4 teaspoonful of salt, a little bit of pepper grounds | |
| Steamed Bean Curd | 15Min | 25Min | | 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 | |
| Multi-Flavor Glutinous Rice | 30Min | 40Min | | 3 cups of glutinous rice, 60g of raisin, 15 hestnuts, 10 dates, 1tablespoonful of pine nut, 100g black sugar, 1 tablespoonful of thick soy, 3 ablespoonful of sesame oil, a little bit of salt, 1/2 tablespoonful of cinnamon powder | |
| Japchas (sir-fried vegetables, and shredded meat) | 20Min | 20Min | | Cellophane 150g, paprika (green, red) each 1/2EA, carrot 70g, onion 70g, some spinach, enoki mushroom 70g, fishcake 70g and cooking oil 1 tablespoons | |
| Steamed Dumpling | 15Min | 20Min | | Dumplings 15EA | 1. Pour 1.5cups of water in the inner pot and place the steam plate.<br>Put the prepared ingredients on top of the plate.<br>2. Close the lid, turn the handle to high pressure mode, press Menu button and select [High Pressure Steam]. Then set the cooking time and press Cooking with [High Pressure Cook] button.<br>Close the lid, turn the handle to non pressure mode, press Menu button and select [Non Pressure Steam]. Then set the cooking time and press [Non Pressure Cook] button. |
| Steamed Eggplant | 15Min | 15Min | | 2 pieces of eggplants<br>Seasoning Sauces: 1 tablespoonful of thick soy, 1/2 red pepper, 1/2 green chili, 1/4 tablespoonful of red pepper powder, 1/2 tablespoonful of vinegar, a little bit of ground sesame mixed with salt, 1/4 pieces of Welsh onion, 2 pieces of garlic, 1 teaspoonful of sugar | |
| Steamed Pumpkin | 15Min | 15Min | | 1 pumpkin<br>Seasoning Sauces: 1 tablespoonful of thick soy, 1 teaspoonful of mined Welsh onion, 1/4 tablespoonful of sesame oil, 1/4 tablespoonful of red pepper powder, a little bit of shredded red pepper, 1/2 teaspoonful of sugar,<br>1 teaspoonful of minced garlic, 1/4 tablespoonful of ground sesame mixed with salt | |
| Steamed Chestnut | 20Min | 25Min | | Chestnut 15EA | |
| Sweet Potato | 25Min | 25Min | | Sweet potato 3EA<br>※When sweet potato is large (more than 150g), cut it into two pieces. | |
| Potato | 30Min | 30Min | | Potato (less than 200g) 3EA | |
| Corn | 30Min | 40Min | | Corn 2EA | |
| Boiled egg | 20Min | 20Min | | 6 eggs, 2 cups of water, 1~2 drops of vinegar | 1. Put the egg, vinegar and water in the inner pot.<br>2. Close the lid, turn the handle to high pressure mode, press Menu button and select [High Pressure Steam]. Then set the cooking time and press Cooking with [High Pressure Cook] button. Close the lid, turn the handle to non pressure mode, press Menu button and select [Non Pressure Steam]. Then set the cooking time and press [Non Pressure Cook] button. |
| Steamed egg | 15Min | 15Min | | 2 eggs, 1cup of water or kelp water(180ml), 1/2teaspoon 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.<br>(chop pickled shrimp finely and add salt).<br>2. Close the lid, turn the handle to high pressure mode, press Menu button and select [High Pressure Steam]. Then set the cooking time and press Cooking with [High Pressure Cook] button. Close the lid, turn the handle to non pressure mode, press Menu button and select [Non Pressure Steam]. Then set the cooking time and press [Non Pressure Cook] button. |

# RECIPE

| Recipe | Set Time | | Menu Mode | Ingredients | Directions |
|---|---|---|---|---|---|
| | High P Steam | Non P Steam | | | |
| Rice cake gratin | 20Min | 20Min | High/ Non Press Steam | 50g of rice cake for tteokguk, 1 boiled egg, 1 sweet potato, 80g of mozzarella cheese, 1 slice of cheddar cheese, some olive oil, 1 cup of white sauce, some parsley powder<br>White sauce : 10g of flour, 10g of butter, 100g of milk, pinch of salt and white pepper | 1. Put the prepared ingredients in the inner pot.<br>2. Close the lid, turn the handle to high pressure mode, press Menu button and select [High Pressure Steam]. Then set the cooking time and press Cooking with [High Pressure Cook] button.<br>Close the lid, turn the handle to non pressure mode, press Menu button and select [Non Pressure Steam]. Then set the cooking time and press [Non Pressure Cook] button. |
| Shrimp ketchup fried rice | 15Min | 15Min | | 10 medium size shrimps, 1/4 green onion, 20g of onion, 20g of carrot<br>※ Ketchup sauce : 3 tablespoons of ketchup, 1 tablespoon of sugar, 1 tablespoon of starch powder, 1 tablespoon of water, pinch of salt, soy sauce, and pepper powder | |
| Rice pizza | 20Min | 20Min | | * Dough ingredients : 100g of rice<br>* 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 | |
| Butter choco late cake | 45Min | 45Min | | 100g of butter, 45g of sugar, 2 eggs, 55g of pancake powder, 35g of chocolate | |
| Tteokbokki (spicy and sweet rice cake) | 15Min | 15Min | | 200g of rice cake bars (soft), 2 pieces of fish cake, 1/4 onion, 1/4 green onion, 40g of carrot<br>* marinade : 1.5 tablespoons of red pepper paste, 1 tablespoon of starch syrup, 1 tablespoon of sugar, 1 teaspoon of sesame salt, 1 teaspoon of soy sauce, 1/3 cup of anchovy Water | |

| Recipe | Set Time | Menu Mode | Ingredients | Directions |
|---|---|---|---|---|
| Steamed Bun (Ho-bbang) | 15Min | Easy Cook | Frozen Steamed Bun (2EA) | 1. Add 1/2cup(90ml) of water to the inner pot.<br>2. Insert the steam plate inside the inner pot and place the steamed buns on top of the plate.<br>3. Close the lid and turn the Lock/Unlock handle to the "Non Pressure"position.<br>Use the Select button to select「Easy Cook」.<br>4. Set the easy cook cooking time to 15 minutes and press the Non Pressure Cook button.<br>5. Once cooked, the steamed buns are hot, take caution. |
| Fried Shrimp Rice | 15Min | | Frozen Fried Shrimp Rice; served for 1~2 (420g), Olive Oil 1 Table spoon | 1. Apply one table spoon of olive oil to the inner pot and pour the frozen fried shrimp rice.<br>2. Close the lid and turn the Lock/Unlock handle to the "Non Pressure" position.<br>Use the Select button to select「Easy Cook」.<br>3. Set the easy cook cooking time to 15 minutes and press the Non Pressure Cook button.<br>4. 10 minutes after the cooking starts, press the open cooking button.<br>Once you hear the "Please open the lid" instruction, open the lid stir the contents, and close the lid.<br>5. Once completed, mix the contents and enjoy your meal. |
| Doenjang Jjigae (Bean Paste Stew) | 5Min | | Doenjang Jjigae, served for 1~2(460g) | 1. Pour the Doenjang Jjigae into the inner pot.<br>2. Close the lid and turn the Lock/Unlock handle to the "Non Pressure" position.<br>Use the Select button to select「Easy Cook」.<br>3. Set the easy cook cooking time to 5 minutes and press the Non Pressure Cook button.<br>4. Once completed, enjoy your warm donejang jjigae. |
| Chicken Feet | 10Min | | Fully cooked frozen chicken feet, served for 1 (160g), Olive Oil 1 table spoon | 1. Apply one table spoon of olive oil to the inner pot and place the frozen chicken feet.<br>2. Close the lid and turn the Lock/Unlock handle to the "Non Pressure" position.<br>Use the Select button to select「Easy Cook」.<br>3. Set the easy cook cooking time to 10 minutes and press the Non Pressure Cook button.<br>4. Once completed, place the food on a dish. |
| Soondae (Korean sausage) | 15Min | | Soondae, served for 2 (500g) | 1. Add 1/2cup(90ml) of water to the inner pot.<br>2. Insert the steam plate inside the inner pot and place the soondae on top of the plate.<br>3. Close the lid and turn the Lock/Unlock handle to the "Non Pressure" position.<br>Use the Select button to select「Easy Cook」.<br>4. Set the easy cook cooking time to 15 minutes and press the Non Pressure Cook button.<br>5. Once cooked, the soondae is hot, take caution. |
| Chicken Drumsticks | 20Min | | Frozen Chicken Drumsticks 8EA(300g), Olive Oil 1 table spoon | 1. Apply 1 tablespoon of olive oil to the inner pot and place the frozen chicken drumsticks in a manner they do not overlay each other.<br>2. Close the lid and turn the Lock/Unlock handle to the "Non Pressure" position.<br>Use the Select button to select「Easy Cook」.<br>3. Set the easy cook cooking time to 20 minutes and press the Non Pressure Cook button.<br>4. 10 minutes after the cooking starts, press the open cooking button. Once you hear the "Please open the lid" instruction, open the lid turn around each chicken drumstick, and close the lid.<br>5. Once completed, place the food on a dish. |
| Pizza | 20Min | | Frozen Pizza 1 slice (80g), Olive Oil | 1. Slightly apply olive oil to the inner pot and place the frozen pizza.(The entire bottom of the slice should be evenly placed on the inner pot for the uniform cooking)<br>2. Close the lid and turn the Lock/Unlock handle to the "Non Pressure" position.<br>Use the Select button to select「Easy Cook」.<br>3. Set the easy cook cooking time to 20 minutes and press the Non Pressure Cook button.<br>4. Once completed, enjoy your pizza with a crispy dough. |
| Clam Chowder Soup | 3Min | | Clam Chowder Soup, served for 1 (230g) | 1. Pour the Clam Chowder Soup into the inner pot.<br>2. Close the lid and turn the Lock/Unlock handle to the "Non Pressure" position.<br>Use the Select button to select「Easy Cook」.<br>3. Set the easy cook cooking time to 3 minutes and press the Non Pressure Cook button.<br>4. Once completed, enjoy your warm soup. |
| Samgyetang (chicken soup) | 6Min | | Fully cooked Samgyetang, served for 1~2 (600g) | 1. Pour the Samgyetang into the inner pot.<br>2. Close the lid and turn the Lock/Unlock handle to the "Non Pressure" position.<br>Use the Select button to select「Easy Cook」.<br>3. Set the easy cook cooking time to 6 minutes and press the Non Pressure Cook button.<br>4. Once completed, enjoy your warm samgyetang. |
| Bread Rolls | 5Min | | Bread Rolls 3EA(100g) | 1. Place the bread rolls in a manner they do not overlay each other.<br>2. Close the lid and turn the Lock/Unlock handle to the "Non Pressure" position.<br>Use the Select button to select「Easy Cook」.<br>3. Set the easy cook cooking time to 5 minutes and press the Non Pressure Cook button.<br>4. Once completed, enjoy your warm bread rolls with jam and/or whipped cream. |
| Sagolgomtang (Beef Stoke Soup) | 5Min | | Sagolgomtang, served for 1~2(500g) | 1. Pour the Sagolgomtang into the inner pot.<br>2. Close the lid and turn the Lock/Unlock handle to the "Non Pressure" position.<br>Use the Select button to select「Easy Cook」.<br>3. Set the easy cook cooking time to 5 minutes and press the Non Pressure Cook button.<br>4. Once completed, enjoy your warm sagolgomtang. |
| Makchang (Abomasum) | 10Min | | Fully cooked frozen makchang, served for 1 (160g), Olive Oil 1 table spoon | 1. Apply one table spoon of olive oil to the inner pot and place the frozen makchang.<br>2. Close the lid and turn the Lock/Unlock handle to the "Non Pressure" position.<br>Use the Select button to select「Easy Cook」.<br>3. Set the easy cook cooking time to 10 minutes and press the Non Pressure Cook button.<br>4. Once completed, place the food on a dish. |

# RECIPE

| Recipe | Set Time | Menu Mode | Ingredients | Directions |
|---|---|---|---|---|
| Gimchijjigae (Gimchi stew) | 5Min | Easy Cook | Gimchijjigae, served for 1~2(460g) | 1. Pour the Gimchi Jjigae into the inner pot.<br>2. Close the lid and turn the Lock/Unlock handle to the "Non Pressure" position. Use the Select button to select 「Easy Cook」.<br>3. Set the easy cook cooking time to 5 minutes and press the Non Pressure Cook button.<br>4. Once completed, enjoy your warm gimchi jjigae. |
| Beef Porridge | 4Min | | Beef Porridge, served for 1~2(450g) | 1. Pour the Beef Porridge into the inner pot.<br>2. Close the lid and turn the Lock/Unlock handle to the "Non Pressure" position. Use the Select button to select 「Easy Cook」.<br>3. Set the easy cook cooking time to 4 minutes and press the Non Pressure Cook button.<br>4. Once completed, enjoy your warm beef porridge. |
| Gookmul Ddeokbbokki (soupy spicy rice cake) | 12Min | | Water 200ml, Rice cake 300g, Prepared sauce 120g, Topping (spring onion) 3.5g | 1. Place rice cakes, prepared sauce and topping in the inner pot and pour 200ml water, then firmly stir the contents.<br>2. Close the lid and turn the Lock/Unlock handle to the "Non Pressure" position. Use the Select button to select 「Easy Cook」.<br>3. Set the easy cook cooking time to 12 minutes and press the Non Pressure Cook button.<br>4. Once completed, enjoy your chewy Gookmul Ddeokbbokki. |
| Sweet Pumpkin Soup | 30min | Baby Food | Sweet pumpkin 100g, bread crumbs 1 tablespoons, water 1/3cup(60ml) some salt and some milk | 1. After selecting well-ripened yellow sweet pumpkin, peel its skin and remove its seeds, then cut it into thin slices and rinse them with water.<br>2. Place the recipe no. 1 and with 1 tablespoons of bread crumbs and 1/3cup(60ml) of water in the inner pot.<br>3. Close the lid and turn the handle to "Non Pressure" mode.<br>4. Choose 「Baby Food」 in the select button, push Non Pressure Cook button after setting up the time of BABY FOOD for 30minutes.<br>5. After cooking is completed, mash up it with a rice paddle. When it is hot, mix it with milk. |
| Sweet Potato & Apple Porridge | 50min | | Sweet potato 70g, apple 70g, water 1/2cup(90ml) and some honey | 1. Peel the skins of apple and sweet potato and cut them into thin slices.<br>2. Place the recipe no.1 and with 1/2cup(90ml) of water in the inner pot<br>3. Close the lid and turn the handle to "Non Pressure" mode.<br>4. Choose 「Baby Food」 in the select button, push Non Pressure Cook button after setting up the time of baby food for 50 minutes.<br>5. After cooking is completed, mash up it with a rice paddle and mix it with some honey. |
| Steamed rice and tofu with vegetable | 30min | | 50g of rice, 30g of tofu, 10g of carrot, 10g of young pumpkin, 1/2 egg, 4 tablespoons of milk | 1. Mash tofu after removing water from it, chop carrot and young pumpkin into fine pieces.<br>2. Mix egg and milk together.<br>3. Put rice, tofu, carrot, young pumpkin into the inner pot, pour the mixture of milk and egg, then mix it well.<br>4. Close the lid and turn the handle to "Non Pressure" mode.<br>5. Select 「Baby Food」 in the select button, push Non Pressure Cook button after setting up the time of baby food for 30 minutes.<br>6. Mix it well with a spatula after Baby food is completed. |
| Soft rice with tuna and vegetable | 30min | | 50g of rice, 30g of tuna(can), 10g of bell pepper, 10g of carrot, 1/2cup of water(90ml), butter, little bit of laver powder | 1. Pour out oil from tuna, tear it up into little pieces with chopsticks.<br>2. Finely chop bell pepper and carrot.<br>3. Mix rice, tuna, bell pepper, and carrot.<br>4. Spread butter on the bottom of inner pot, put ingredients of 3, and pour water.<br>5. Close the lid and turn the handle to "Non Pressure"" mode.<br>6. Select 「Baby Food」 in the select button, push Non Pressure Cook button after setting up the time of baby food for 30 minutes.<br>7. Mix it well with a spatula after Baby food is completed. |
| Vegetable Rice Gruel | 40min | | Rice 1/2cup(75g), broccoli 30g, water 1.5cup(270ml) and some salt | 1. After washing the rice clean and soaking the rice in water for 30 minutes, grind it with broccoli.<br>2. Put step no.1 and 1.5cup of water in the inner pot.<br>3. Close the lid and turn the handle to "Non Pressure" mode.<br>4. Choose 「Baby Food」 in select button, push Non Pressure Cook button after setting up the time of Baby food to 40 minutes. |

# 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<br>HOW SERVICE IS HANDLED |
|---|---|---|---|
| CRP-LHT06 | 1YEAR | 1YEAR | The East and the Central Districts<br>Call : 718 888 9144<br>Address : 129-04 14th Avenue College Point, NY 11356, USA<br>The West and the Central Districts.<br>Call : 323 780 8808 Toll Free : 877 481 9828<br>Address : 1137 E. 1st Street, L.A, CA 90033, USA<br>Canada (TORONTO)<br>Call : 416 878 4561 / 905 707 8224<br>Address : #D8-7398 Yonge Street<br>Thornhill Ontario Canada L4J 8J2<br>Canada (VANCOUVER)<br>Call : 604 540 1004 / 604 523 1004<br>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
Toll Free : 877 481 9828
Address : 1137 E. 1st Street, L.A,
CA 90033, USA

Canada (Toronto)
Call : 416 878 4561 / 905 707 8224
Address : #D8-7398 Yonge Street
Thornhill Ontario Canada
L4J 8J2

Canada (Vancouver)
Call : 604 415 9858/604 524 8282
Address : 103-4501 North Road
Burnaby BC Canada
V3R 4R7