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> CUCKOO CRP-HS0657FW Induction Heating Pressure Rice Cooker User Manual

CUCKOO CRP-HS0657F

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USER MANUAL

1. Introduction

Welcome to the CUCKOO CRP-HS0657FW Induction Heating Pressure Rice Cooker user manual. This appliance is designed to provide perfectly cooked rice and grains with ease and efficiency. Featuring advanced Induction Heating (IH) technology and pressure cooking capabilities, it ensures optimal texture and flavor every time.

Key features include:

- **16 Versatile Modes:** Cook a variety of dishes from white rice to sushi rice, mixed rice, nu rung ji, oatmeal, porridge, and steamed dishes.
- **Mid to Large Capacity:** 6-cup (uncooked) / 12-cup (cooked) capacity, ideal for families.
- **Safe Steam Release:** Automatic, soft, and quiet pressure release for enhanced safety.
- **Premium-Grade Quality:** Durable 304 food-grade stainless steel inner pot with a nonstick black coating.
- **Smart Cooking Algorithm:** Automatically adjusts cooking parameters for consistent results.
- **Built-in Voice Guide:** Provides audible instructions and notifications.



Front view of the CUCKOO CRP-HS0657FW Induction Heating Pressure Rice Cooker.

2. Safety Information

Please read all instructions carefully before using the appliance to prevent injury or damage. Keep this manual for future reference.

- Always ensure the unit is placed on a stable, flat, heat-resistant surface.
- Do not immerse the main body of the rice cooker in water or other liquids.
- Keep hands and face clear of the steam vent during operation to avoid burns.
- Unplug the appliance from the outlet when not in use and before cleaning.
- Do not operate the appliance if the power cord or plug is damaged.

- Use only the accessories provided or recommended by the manufacturer.
- This appliance is for household use only.

3. Setup

3.1 Unpacking and Included Accessories

Carefully remove all packaging materials. Verify that all included accessories are present:

- Product Manual
- Rice Spatula
- Rice Measuring Cup
- Steam Plate
- Inner Pot



The rice cooker comes with a product manual, rice spatula, rice measuring cup, and steam plate.

3.2 Initial Cleaning

Before first use, clean the inner pot, steam plate, rice spatula, and measuring cup with warm, soapy water. Wipe the exterior of the main unit with a damp cloth. It is recommended to perform a steam cleaning cycle before cooking food for the first time to remove any manufacturing odors.

3.3 Placement and Power Connection

Place the rice cooker on a stable, level surface away from direct sunlight or heat sources. Ensure adequate ventilation around the unit. Plug the power cord into a grounded electrical outlet (110 Volts).

3.4 Voice Guide Language Setting

The rice cooker features a voice guide for operational prompts. By default, the voice guide may be set to Korean. Refer to the detailed product manual for instructions on how to change the voice guide language to English or other available languages, if supported by your specific model.

4. Operating Instructions

4.1 Basic Rice Cooking

1. **Measure Rice:** Use the provided measuring cup to measure the desired amount of rice.
2. **Rinse Rice (Optional):** Rinse the rice thoroughly under cold water until the water runs clear. This step is optional but can improve rice texture.
3. **Add Rice to Inner Pot:** Place the rinsed rice into the nonstick inner pot.



Pouring rice into the durable nonstick inner pot.

4. **Add Water:** Fill the inner pot with water up to the corresponding water level mark for the type and quantity of rice being cooked.
5. **Place Inner Pot:** Insert the inner pot into the main body of the rice cooker.
6. **Close and Lock Lid:** Close the top lid securely and rotate the handle to the 'Lock' position. The voice guide will confirm the lid is locked.



Securely lock the lid before starting the cooking cycle.

7. **Select Menu Mode:** Press the 'MENU/SELECTION' button to cycle through the available cooking modes (e.g., White (Glutinous) Rice, Sushi Rice, Mixed Rice, Brown Rice, GABA, Nu Rung Ji, Porridge, Steam, Multi Cook).
8. **Start Cooking:** Press the 'PRESSURE COOK' or 'COOK' button to begin the cooking cycle. The display will show the remaining cooking time.



The control panel allows for easy selection of cooking modes and settings.

4.2 Pressure Cooking Technology

This rice cooker utilizes Induction Heating (IH) and pressure cooking to ensure rice is cooked evenly and thoroughly. Pressure cooking involves circulating pressurized heat inside the rice cooker, resulting in faster cooking times and perfectly textured rice. Rich and flavorful rice can be ready in as fast as 20 minutes.

Watch this video to see the CUCKOO CRP-HS0657F Induction Heating Pressure Rice Cooker in action, highlighting its features and cooking process.

4.3 Smart Cooking Algorithm

The integrated smart cooking algorithm automatically detects the type of grain and fine-tunes the water, heat, and duration for optimal cooking results, ensuring perfect rice each time.

5. Maintenance

5.1 Cleaning the Inner Pot

The 304 food-grade stainless steel inner pot features a premium nonstick black coating, making it easy to clean. After each use, remove the inner pot and wash it with warm, soapy water using a soft sponge. Avoid abrasive cleaners or scouring pads that could damage the nonstick surface.



The inner pot features a durable nonstick coating for easy cleaning.

5.2 Cleaning the Lid and Steam Vent

The detachable inner lid and steam vent should be cleaned regularly to prevent blockages and maintain hygiene. Follow the instructions in the full manual for proper removal and cleaning of these components.



The inner lid and steam vent are designed for easy removal and cleaning.

5.3 Auto Clean Function

The rice cooker is equipped with an 'Auto Clean' function that uses steam to clean the interior. Refer to the manual for detailed instructions on how to activate and use this feature for convenient maintenance.

5.4 General Care

Wipe the exterior of the unit with a soft, damp cloth. Do not use harsh chemicals or abrasive materials. Ensure the unit is completely dry before storage.

6. Troubleshooting

If you encounter any issues with your CUCKOO rice cooker, please refer to the following common solutions:

- **Rice Texture Issues:** If rice is too sticky or too dry, adjust the water ratio according to the type of rice and desired

consistency. The cooker allows for adjustments to soaking time and heating temperature (with 4 variable options) to achieve a more chewy or light texture. Experiment with these settings as detailed in the full manual.

- **Voice Guide Language:** If the voice guide is in an unfamiliar language, consult the manual for steps to change it to English.
- **Unusual Odor:** A new appliance may have a slight plastic smell initially. Performing the steam clean function before first use can help dissipate this.

For more complex issues, please contact CUCKOO customer support.

7. Specifications

Feature	Detail
Brand	CUCKOO
Model Name	Induction Heating Pressure Rice Cooker
Item Model Number	CRP-HS0657F
Capacity	6 Cups (Uncooked) / 12 Cups (Cooked)
Product Dimensions	20"D x 15"W x 13"H
Item Weight	13 Pounds
Power Source	Corded Electric
Voltage	110 Volts
Wattage	1027 watts
Material	Stainless Steel
Color	White/Silver
Special Feature	Timer, Steam Vent, Non-Stick, Programmable
Country of Origin	Korea, Republic of
Date First Available	June 16, 2017

8. Warranty and Support

For detailed warranty information, please refer to the warranty card included with your product or the full instruction manual. CUCKOO offers various protection plans for extended coverage, which can be purchased separately. For customer support, technical assistance, or service inquiries, please visit the official CUCKOO website or contact their customer service hotline. Keep your purchase receipt and model number (CRP-HS0657F) handy for faster service.

Thank you for choosing CUCKOO.

