

CUCKOO CMC-QSB501S

CUCKOO Electric Pressure Cooker

MODEL: CMC-QSB501S - USER INSTRUCTION MANUAL

1. Introduction

This manual provides essential information for the safe and efficient operation of your CUCKOO Electric Pressure Cooker, Model CMC-QSB501S. This versatile appliance combines multiple cooking functions, including pressure cooking, slow cooking, rice cooking, steaming, food warming, yogurt making, sous vide, and sautéing. Please read all instructions carefully before initial use and retain this manual for future reference.

2. Safety Information

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and injury.

- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or the main unit in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Do not use outdoors.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use appliance for other than intended use.

3. Product Components

The CUCKOO Electric Pressure Cooker consists of the main unit, an inner pot, a steam plate, a measuring cup, and a rice scoop.



Figure 3.1: Front view of the CUCKOO Electric Pressure Cooker CMC-QSB501S.





Figure 3.2: The CUCKOO Electric Pressure Cooker with its lid open, revealing the inner pot.

4. Setup

Before first use, ensure all packaging materials are removed. Wash the inner pot, steam plate, measuring cup, and rice scoop with warm, soapy water. Rinse thoroughly and dry. Place the cooker on a stable, level surface away from direct heat sources.

Video 4.1: An overview of the CUCKOO 8-in-1 Multi Pressure Cooker, including unboxing and initial setup steps. This video demonstrates the accessories and how to open and close the lid.

4.1 Lid Operation

1. To open: Ensure the lid is unlocked by rotating the lid handle counter-clockwise to align with the 'unlock' symbol. Press the lid open button.
2. To close: Lower the lid and rotate the lid handle clockwise until it aligns with the 'lock' symbol. A voice prompt will confirm the lid is locked.

Note: Ensure sufficient clearance above the cooker for the lid to open fully, especially if placed under cabinets.

5. Operating Instructions

The CMC-QSB501S features a user-friendly LED screen with touch controls and a 2-language voice guide (English, Chinese).

5.1 Basic Operation

1. Plug in the cooker. The display will illuminate.
2. Press the 'Menu' button to cycle through the available cooking functions (Soup, Meat, Vegetables, Rice, Porridge, Browning Fry, Multi Cook, Steam Cook, Slow Cook, Auto Clean).
3. Use the 'Selection +/-' buttons to adjust cooking time or other settings as prompted by the voice guide.
4. Press the 'Cook' button to start the selected program.
5. To cancel a program, press the 'Cancel' button.

Video 5.1: Demonstration of the voice guide setting on the CUCKOO CMC-QSB501S Multi Pressure Cooker, showing how to select and confirm language settings.

5.2 Cooking Rice

The cooker offers specific settings for different rice types to achieve optimal results.



Figure 5.1: A guide illustrating the recommended cooking methods for Short Grain Rice (Korean White Rice) and Long Grain Rice (Jasmine Rice) using the CUCKOO Multi Cooker, including steps for rinsing, water levels, and function selection.

- **For Short Grain Rice (Korean White Rice):** Rinse rice, add wet rice and water into the inner pot. Select [STEAM COOK] using the [MENU] button. Set the heating level as 6 and cooking time to 35 minutes, then press [COOK].
- **For Long Grain Rice (Jasmine Rice):** Rinse rice, pour wet rice and water into the inner pot. Select [RICE] using the [MENU] button. Set the steam time to 8 minutes, then press [COOK].

After cooking, the unit will automatically switch to 'Keep Warm' mode.

5.3 Steaming

Use the 'Steam Cook' function for steaming vegetables, dumplings, or other items. Place items on the steam plate with appropriate water in the inner pot.

Tip & Recipes

Cook Your Rice to Your Preference

ICOOK Q5 PREMIUM **[Rice]** cooking mode's smart algorithm is specifically based on long grain rice (Jasmine rice).

If you cook short grain rice (Korean white rice), choose the **[STEAM COOK]** Instead.

Directions

SHORT GRAIN RICE (KOREAN WHITE RICE)



1. Rinse rice, add wet rice and water in the inner pot.
2. Select **[STEAM COOK]** using **[MENU]** button.
3. Set the heating level as 6 and cooking time to 35 minutes and press **[COOK]** button.
4. When cooking is completed, warming will start. Mix well.

	Sticky Rice		Less Sticky Rice	
STEAM COOK	1	2 (Def)	3	4
Heating Level	LEVEL 6	LEVEL 6	LEVEL 5	LEVEL 5
Time (Minute)	45	35	45	35

For most rice, use a 1:1 ratio of one cup of rice and water each.



LONG GRAIN RICE (JASMINE RICE)



1. Rinse rice, pour wet rice and water into inner pot.
2. Select **[RICE]** using **[MENU]** button.
3. Set the steam time to 8 minutes and press **[COOK]** button.
4. When cooking is completed, warming will start. Mix well.



* Measurement is made with respect to a measuring cup (180ml) included in the product. 1 cup of polished rice serves one person. You can cook up to 10 servings.

Figure 5.2: The CUCKOO Electric Pressure Cooker with its lid open, showing the inner pot and the steam rack in place, ready for steaming.

6. Maintenance and Cleaning

Regular cleaning ensures optimal performance and longevity of your appliance.

1. **Inner Pot:** The durable 5-quart 2-ply nonstick inner pot is constructed of food-grade stainless steel and aluminum. It is dishwasher safe. For manual cleaning, use a soft sponge and mild detergent.
2. **Lid and Steam Cap:** Clean the inner lid and steam cap regularly to prevent food buildup. The rubber seal around the lid should also be checked and cleaned.
3. **Steam Water Collector:** The cooker features a small bin at the back to catch steam water. This should be emptied and cleaned after each use.
4. **Exterior:** Wipe the exterior of the cooker with a damp cloth. Do not use abrasive cleaners.

7. Troubleshooting

If you encounter issues, refer to the following common solutions:

Problem	Possible Cause	Solution
Cooker not turning on	Not plugged in; power outage	Check power cord connection; verify power supply.
Lid not closing/locking	Inner pot not correctly seated; lid handle not aligned	Ensure inner pot is properly placed; rotate lid handle to 'lock' position.
Steam leaking during cooking	Lid seal dirty or damaged; pressure valve blocked	Clean lid seal and pressure valve; replace seal if damaged.
Food not cooking properly	Incorrect settings; insufficient liquid	Verify selected program and cooking time; ensure adequate liquid for pressure cooking.

8. Specifications

- **Brand:** CUCKOO
- **Model:** CMC-QSB501S
- **Capacity:** 5 Quarts
- **Material:** Stainless steel (inner pot)
- **Color:** GOLD / WHITE
- **Product Dimensions:** 15"D x 12"W x 11"H
- **Special Feature:** Programmable, Voice Control
- **Wattage:** 1150 Watts
- **Voltage:** 120 Volts
- **Control Method:** Voice, Touch
- **Operation Mode:** Automatic
- **Dishwasher Safe:** Yes (Inner Pot)
- **Item Weight:** 16.5 Pounds

9. Warranty and Support

For warranty information, product registration, or technical support, please refer to the official CUCKOO website or contact their customer service. Details can typically be found in the product packaging or on the manufacturer's official support pages.

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for

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Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question