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› [CUCKOO CRP-LHTR0609FW 6-Cup Induction Heating Twin Pressure Rice Cooker Instruction Manual](#)

CUCKOO CRP-LHTR0609FW

CUCKOO CRP-LHTR0609FW 6-Cup Induction Heating Twin Pressure Rice Cooker Instruction Manual

Comprehensive guide for setup, operation, maintenance, and troubleshooting of your CUCKOO CRP-LHTR0609FW rice cooker.

[Setup](#) [Operation](#) [Maintenance](#) [Troubleshooting](#) [Specifications](#) [Support](#)

INTRODUCTION

This manual provides essential instructions for the safe and efficient use of your CUCKOO CRP-LHTR0609FW 6-Cup Induction Heating Twin Pressure Rice Cooker. Please read all instructions carefully before operating the appliance and retain this manual for future reference.



Image: Front view of the CUCKOO CRP-LHTR0609FW 6-Cup Induction Heating Twin Pressure Rice Cooker, displaying its digital interface and control panel.

SETUP AND FIRST USE

Unpacking and Initial Inspection

Carefully remove all components from the packaging. Inspect the rice cooker and its accessories for any signs of damage. Ensure all included items are present:

- Main Unit (Rice Cooker)
- Inner Pot
- Instruction Manual
- Measuring Cup
- Rice Spatula

Cleaning Before First Use

Before using the rice cooker for the first time, clean all removable parts that will come into contact with food. Wash the inner pot, measuring cup, and rice spatula with warm, soapy water. Rinse thoroughly and dry completely. Wipe the exterior of the main unit with a damp cloth.

Placement

Place the rice cooker on a stable, flat, and heat-resistant surface. Ensure adequate ventilation around the unit. Do not place it near heat sources or in direct sunlight.

FORM MEETS FUNCTION

Designed to Elevate Your Culinary Routine



Included Accessories



Image: The CUCKOO CRP-LHTR0609FW rice cooker with its dimensions labeled, and an illustration of included accessories: inner pot, steam tray, rice paddle, and measuring cup.

OPERATING INSTRUCTIONS

Understanding Twin Pressure Technology

The CRP-LHTR0609FW offers two distinct cooking modes: High Pressure and Non-Pressure. This allows for versatile cooking results tailored to different types of rice and dishes.

- **High Pressure Mode:** Ideal for achieving rich, sticky, and flavorful rice. Suitable for multi-grain rice, GABA rice, and deep-steamed dishes.
- **Non-Pressure Mode:** Produces light, fluffy, and separate grains. Recommended for sushi rice, porridge, noodles, and pasta.

TWIN PRESSURE



HI-PRESSURE

Rich, Sticky, Flavorful Rice



Beef Stew



Braised Pork



Mixed Grains

NON-PRESSURE

Light, Fluffy, Separate Grains



Sushi



Tomato Soup



Quinoa



Oatmeal

Image: A visual representation of the Twin Pressure dial, illustrating the difference between High Pressure (for sticky rice, beef stew, braised pork, mixed grains, beans & rice) and Non-Pressure (for fluffy rice, sushi, tomato soup, quinoa, oatmeal).

2 ATMOSPHERIC PRESSURE

PERFECT RICE, PERFECT TEXTURE

Flawless Results With the Ideal Pressure



76%

Normal Pressure
The grains remain
uncooked inside



100%

Hi-Pressure
Even tough grains
cook perfectly

Image: A diagram illustrating how high pressure ensures 100% cooking of even tough grains, compared to normal pressure where grains may remain partially uncooked inside.

Induction Heating (IH) Technology

The advanced Induction Heating system ensures quick, efficient, and precise heat distribution by completely surrounding the inner pot. This results in evenly cooked and delicious food.

SMART IH

INDUCTION HEATING

Advanced Tech for Fast & Precise Heat



THE POWER OF PERFECT SEAL

Retains Steam for Consistently
Soft, Delicious Rice



Image: A cutaway diagram showing the inner pot being heated uniformly by induction heating, indicating efficient heat distribution.

Smart Fuzzy Logic and Menu Modes

The rice cooker features a smart algorithm that automatically detects the grain type and internal temperature, adjusting cooking parameters for optimal results. It includes 16 menu modes for various dishes:

- White Rice
- GABA/Brown Rice
- Scorched Rice
- Porridge
- Baby Food
- Veggie Rice
- High-Pressure Steam
- Non-Pressure Steam
- Sticky White Rice
- Sticky Multi-Grain
- High-Heat
- Turbo
- And more.

COOKING EVOLVED

Meet Our **Smart Algorithm**—An Ultra-Intelligent Fuzzy Logic System Delivering Perfect Rice

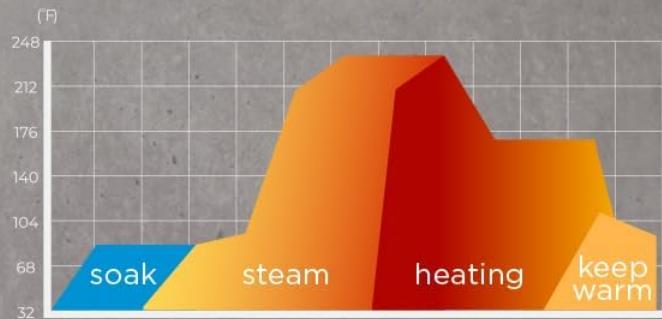


Image: A graph illustrating the Smart Algorithm's cooking process, showing distinct phases of soaking, steaming, heating, and keeping warm, controlled by temperature and time.

Open Cooking Function

The Open Cooking feature allows you to add ingredients or adjust recipes in real-time during non-pressure cooking. This is particularly useful for dishes like braised pork, clam chowder, or baby food where ingredients might be added

sequentially.



OPEN COOKING

EXPLORE THE POSSIBILITIES

Refine Recipes in Real Time

Non-Pressure Open Cooking



Braised Pork



Clam Chowder



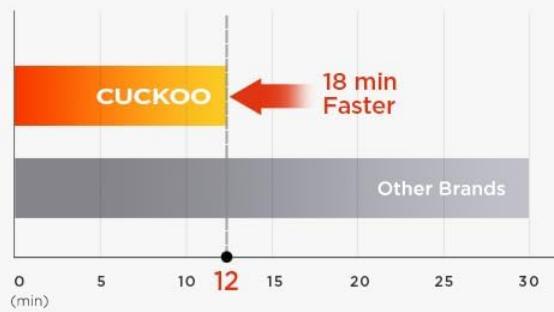
Baby Food



TURBO MODE

FAST AND FLAVORFUL

Perfect Rice in Just 12 Minutes



*Pressure White Rice Cooking

Image: A hand adding bean sprouts to a rice cooker during the open cooking process, demonstrating the ability to refine recipes in real-time.

Turbo Mode

For faster cooking, utilize the Turbo Mode. This setting can significantly reduce cooking time, delivering perfectly cooked white rice in approximately 12 minutes.

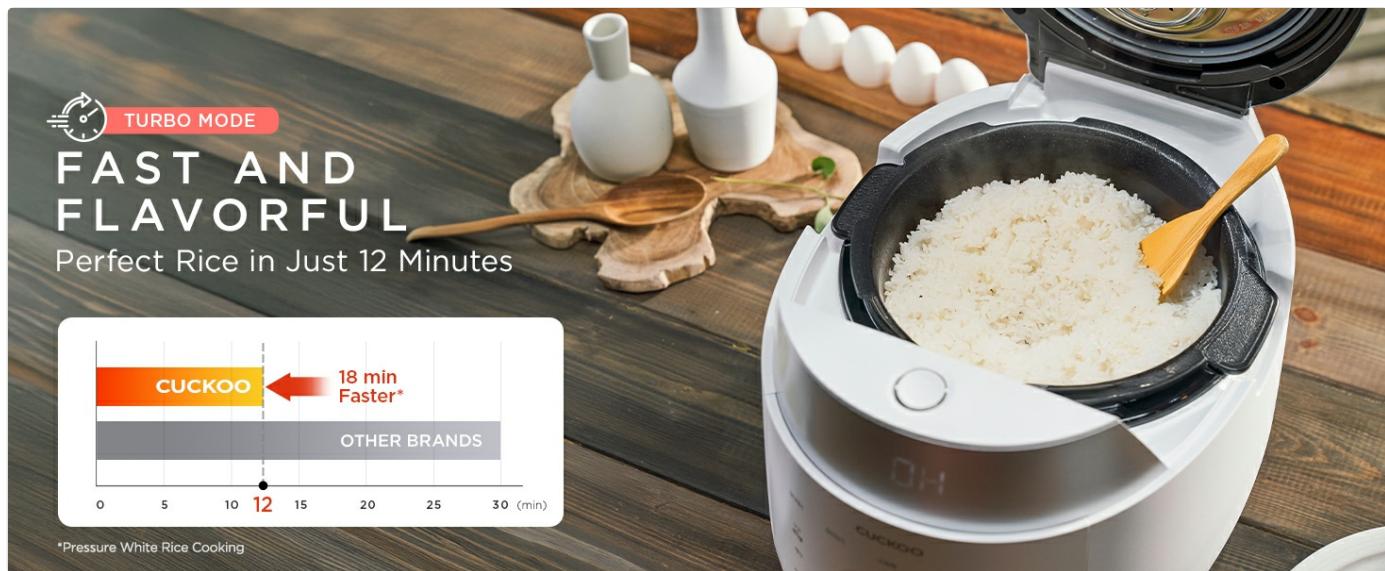


Image: A graphic comparing cooking times, showing CUCKOO's Turbo Mode cooking white rice in 12 minutes, 18 minutes faster than other brands.

Multi-Language Voice Guide

The rice cooker provides a voice guide in multiple languages (Korean, English, Chinese) to assist with menu selection and operational status.



Image: An illustration depicting the multi-language voice guide feature, with flags representing English, Korean, and Chinese language options.

Smart Locking and Energy Saver

The Smart Locking mechanism ensures the lid is securely closed during operation. An Energy Saver switch is also available to optimize power consumption.



Image: A close-up of the rice cooker display showing a "Smart Locking" icon, indicating the lid is securely locked.



Image: A view of the side of the rice cooker showing an "Energy Saver" switch with ON/OFF positions.

CARE AND MAINTENANCE

Cleaning the Detachable Cover

The inner lid is detachable for easy and thorough cleaning. Regularly remove and clean it to maintain hygiene and optimal performance. Ensure it is properly reattached before each use.



DETACHABLE COVER

Simply Remove for Easy Cleaning



DRAIN DISH

For Fresh and Delicious Rice



STEAM STERILIZATION

Self-Cleaning at Its Best

Image: A person's hands demonstrating the removal of the detachable inner lid from the rice cooker for cleaning purposes.



EASY-DETACH COVER

Simply remove for easy cleaning

Image: A close-up view of the easy-detach cover mechanism, highlighting its design for simple removal and cleaning.

Drain Dish (Smart Water Flow)

The integrated drain dish collects excess moisture, contributing to fresh and delicious rice by preventing water from dripping back onto the cooked grains. Empty and clean it regularly.



SMART WATER FLOW

For fresh and delicious rice

Image: A detailed view of the drain dish, labeled "Smart Water Flow," designed to collect condensation for fresh and delicious rice.

Steam Sterilization (Auto-Clean)

Utilize the Steam Sterilization (Auto-Clean) function for self-cleaning. This feature uses steam to sanitize the interior of the rice cooker, ensuring cleanliness and preventing odors. Refer to the full manual for specific instructions on activating this mode.



STEAM STERILIZATION

Self-Cleaning at its best



Image: A graphic illustrating the steam sterilization process, showing steam being generated inside the rice cooker for self-cleaning.

Dual-Layer Sealing

The 2-layer motion packing seal is designed to retain steam effectively, which is crucial for consistently soft and delicious rice. Ensure the sealing ring is properly seated after cleaning.

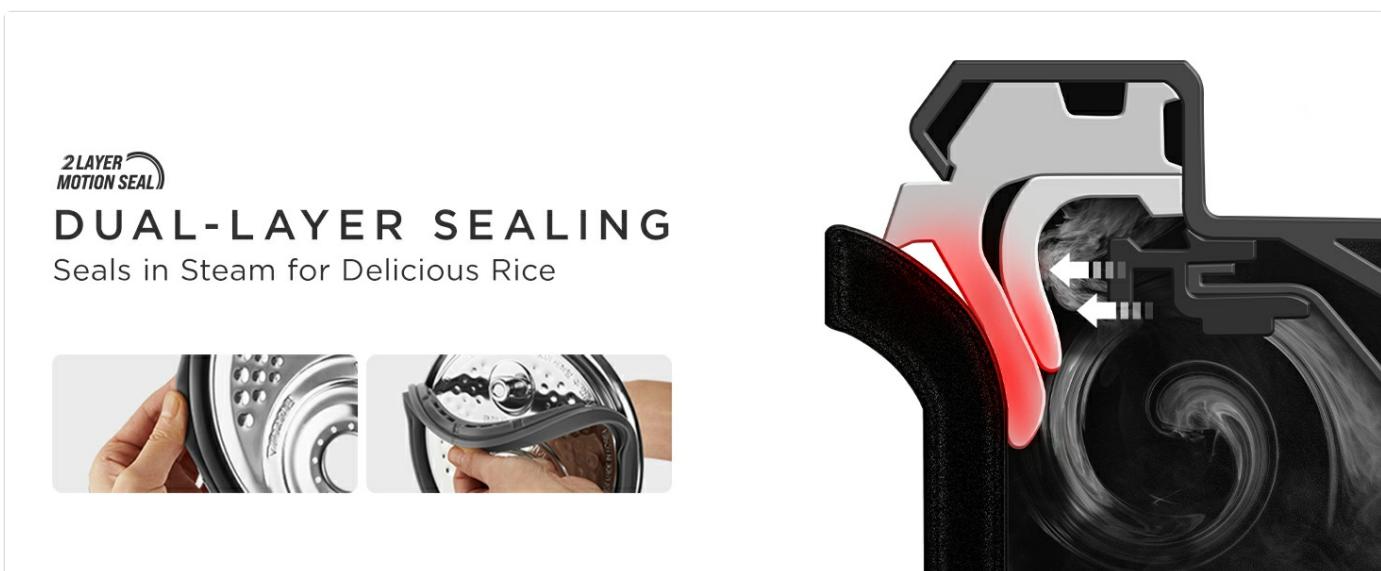


Image: A diagram showing the dual-layer sealing mechanism (2 Layer Motion Seal) that helps retain steam for optimal cooking results.

TROUBLESHOOTING

This section addresses common issues you might encounter. For detailed troubleshooting steps and error codes, please refer to the comprehensive instruction manual included with your product.

- Rice not cooking properly (too hard/soft):** Verify the water-to-rice ratio according to the recipe or grain type. Ensure the correct cooking mode (High Pressure/Non-Pressure) is selected. Check that the inner pot and lid are properly sealed.
- Appliance not turning on:** Ensure the power cord is securely plugged into a functional outlet. Check for any tripped circuit breakers.
- Unusual odors or sounds:** Discontinue use and consult the full manual or contact customer support.
- Error codes displayed:** Refer to the "Error Codes" section in your detailed instruction manual for specific meanings and solutions.

PRODUCT SPECIFICATIONS

Feature	Detail
Brand	CUCKOO
Model Name	CRP-LHTR0609FW
Capacity	6 Cups (Uncooked) / 12 Cups (Cooked)
Product Dimensions	15.1"D x 10.3"W x 10.2"H
Power Source	Corded Electric
Wattage	1090 watts
Voltage	120 Volts (AC)
Color	White
Material	Stainless Steel
Lid Material	Stainless Steel
Item Weight	20.7 pounds (9.41 Kilograms)
Special Features	Non-Stick, Steam Vent, Timer, Twin Pressure, Induction Heating, Multi-Language Voice Guide, Smart Fuzzy Logic, Auto-Clean
Product Care Instructions	Hand Wash (for removable parts)
Included Components	Inner Pot, Instruction Manual, Measuring Cup, Spatula

WARRANTY AND CUSTOMER SUPPORT

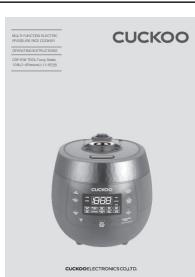
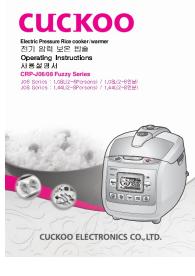
Warranty Information

Specific warranty details are typically provided in the full instruction manual included with your purchase. Please refer to that document for information regarding warranty coverage, terms, and conditions.

Customer Support

For technical assistance, service, or inquiries not covered in this manual, please contact CUCKOO customer support. Contact information can usually be found on the official CUCKOO website or in the full product manual. You may also visit the official CUCKOO store on Amazon for additional product information and support resources: [CUCKOO Store](#)

Related Documents - CRP-LHTR0609FW

	<p><u>CUCKOO CRP-RT0609F Multi-Function Electric Rice Cooker Operating Instructions</u></p> <p>Comprehensive operating instructions for the CUCKOO CRP-RT0609F Multi-Function Electric Twin Pressure Rice Cooker. Learn how to safely and effectively use your rice cooker for various cooking needs.</p>
	<p><u>Cuckoo CR-0675FW Multifunctional Rice Cooker User Manual</u></p> <p>Comprehensive user manual for the Cuckoo CR-0675FW 6-cup multifunctional micom rice cooker, detailing operation, features, and maintenance for optimal cooking.</p>
	<p><u>CUCKOO CRP-R0607F Multi-Function Electric Pressure Rice Cooker Operating Instructions</u></p> <p>Comprehensive operating instructions for the CUCKOO CRP-R0607F Multi-Function Electric Pressure Rice Cooker, covering safety precautions, parts identification, cleaning procedures, various cooking functions, and troubleshooting.</p>
	<p><u>CUCKOO CRP-HZ06 Fuzzy Series IH Pressure Jar Cooker Operating Instructions</u></p> <p>Comprehensive user manual for the CUCKOO CRP-HZ06 Fuzzy Series IH Pressure Jar Cooker. This guide covers safety precautions, operating procedures, cooking functions like MY MODE and GABA Rice, maintenance, and troubleshooting for your CUCKOO rice cooker.</p>
	<p><u>CUCKOO IH Pressure Rice Cooker CRP-LHT06 Fuzzy Series Operating Instructions</u></p> <p>Comprehensive operating instructions for the CUCKOO IH Pressure Rice Cooker, Fuzzy Series, model CRP-LHT06. This manual covers safety precautions, parts identification, cooking methods, preset functions, troubleshooting, and recipes in English, Chinese, and Korean.</p>
	<p><u>CUCKOO CRP-J06/08 Fuzzy Series Electric Pressure Rice Cooker/Warmer Operating Instructions</u></p> <p>Comprehensive operating instructions and safety guide for the CUCKOO CRP-J06/08 Fuzzy Series Electric Pressure Rice Cooker/Warmer, covering features, usage, cleaning, and troubleshooting.</p>

