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› CUCKOO CRP-ST0609FW 6-Cup (Uncooked) / 12-Cup (Cooked) Twin Pressure Rice Cooker & Warmer User Manual

CUCKOO CRP-ST0609FW

CUCKOO CRP-ST0609FW Twin Pressure Rice Cooker & Warmer User Manual

Model: CRP-ST0609FW | Brand: CUCKOO

INTRODUCTION

Thank you for choosing the CUCKOO CRP-ST0609FW Twin Pressure Rice Cooker & Warmer. This appliance is designed to provide versatile cooking options for perfect rice and a variety of other dishes. With its innovative twin pressure technology and multiple menu options, you can achieve desired textures and flavors with ease. This manual provides essential information for setup, operation, and maintenance to ensure safe and efficient use of your new rice cooker.



Figure 1: CUCKOO CRP-ST0609FW Twin Pressure Rice Cooker & Warmer (White model).

SETUP AND FIRST USE

Before using your CUCKOO rice cooker for the first time, please follow these steps:

1. **Unpacking:** Carefully remove all packaging materials and accessories from the box. Ensure all components are present: the main unit, inner pot, rice spatula, and rice measuring cup.
2. **Cleaning:** Wash the nonstick inner pot, detachable inner lid, rice spatula, and measuring cup with warm, soapy water. Rinse thoroughly and dry completely before reassembling. The inner pot is designed for easy cleaning.

3. **Placement:** Place the rice cooker on a stable, level, and heat-resistant surface away from direct sunlight or heat sources. Ensure adequate ventilation around the unit.
4. **Power Connection:** Plug the power cord into a grounded electrical outlet.



Figure 2: The rice cooker comes with essential accessories including an inner pot, steam plate, rice paddle, and measuring cup.

OPERATING INSTRUCTIONS

Your CUCKOO rice cooker offers a variety of functions to cater to diverse cooking needs. Below are key features and how to use them.

Dual Pressure Cooking

This model features Twin Pressure Perfection, allowing you to choose between high-pressure and non-pressure cooking modes for different textures and dishes.

- **High-Pressure Mode:** Ideal for rich, sticky, and flavorful rice, as well as hearty stews like beef stew or braised pork. It ensures even tough grains cook perfectly.
- **Non-Pressure Mode:** Perfect for light, fluffy, and separate grains, suitable for sushi rice, porridge, or even steaming vegetables and seafood.

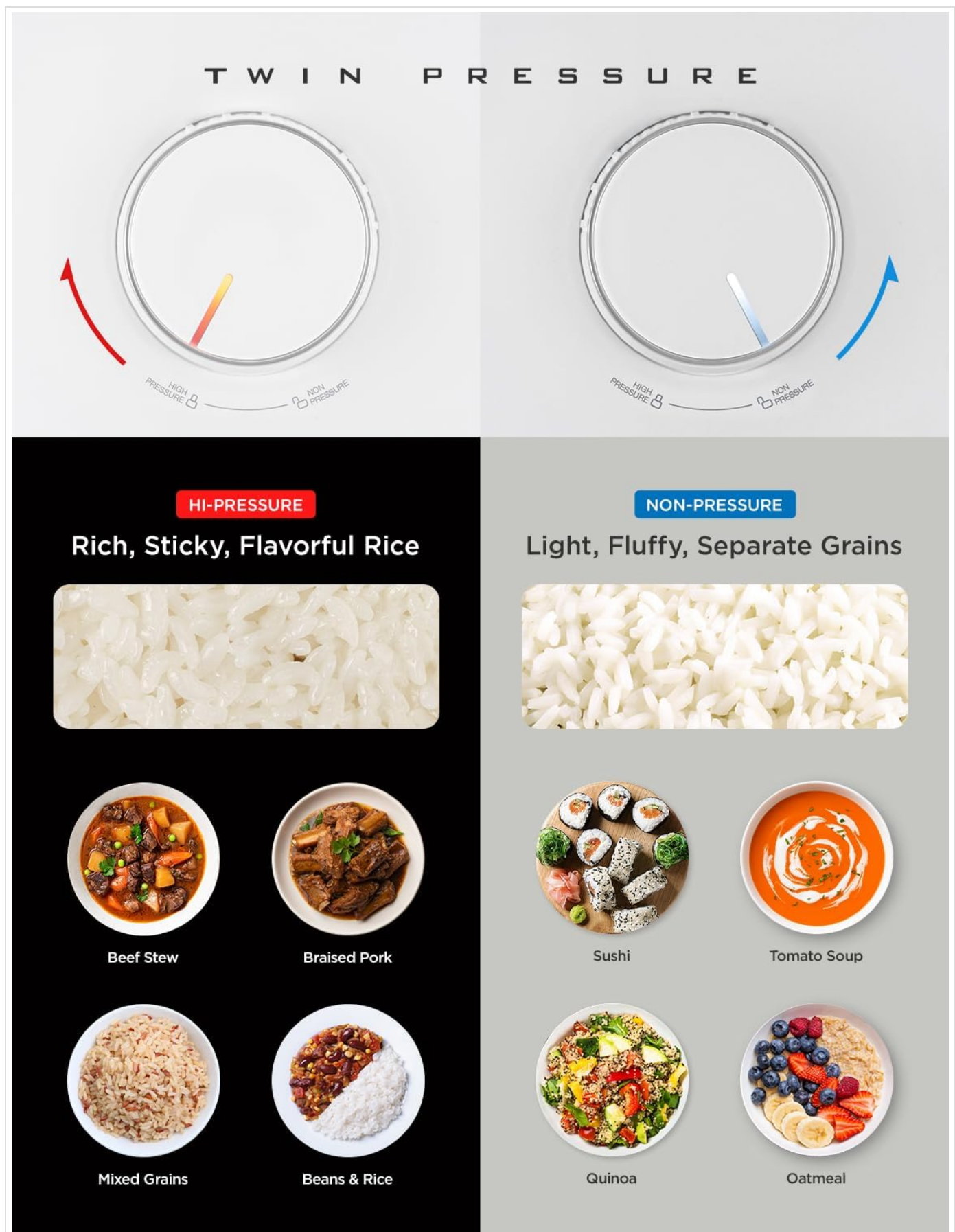


Figure 3: Visual representation of High-Pressure (left) for sticky rice and stews, and Non-Pressure (right) for fluffy rice and delicate dishes.

16 Versatile Menu Options

Navigate through the 16 menu options using the 'Menu/Select' buttons on the control panel. Options include:

- GABA/Brown Rice

- Glutinous/White Rice
- Stored Rice
- High-Pressure Steam
- Non-Pressure Steam
- Baby Food
- Porridge
- Mixed Rice
- Veggie Rice

Smart Algorithm (Fuzzy Logic)

The rice cooker utilizes an ultra-intelligent fuzzy logic system to deliver perfectly cooked rice every time. It automatically adjusts cooking parameters like pressure, temperature, and time based on the type and quantity of ingredients.



Figure 4: The Smart Algorithm precisely controls soak, steam, heating, and keep warm phases for optimal results.

Turbo Mode

For quick and flavorful white rice, select the Turbo Mode. This feature allows you to cook perfect rice in as little as 15 minutes.



Figure 5: Turbo Mode significantly reduces cooking time for white rice compared to traditional methods.

Open Cooking

The Open Cooking function allows you to refine recipes in real-time, particularly useful for non-pressure cooking. You can add ingredients or adjust seasoning during the cooking process.



INSTANT ADJUST

Open Cooking

Refine Recipes in Real Time

Non-Pressure Open Cooking



Braised Pork



Clam Chowder



Baby Food

Figure 6: The Open Cooking mode provides flexibility to add ingredients like vegetables or adjust flavors during cooking.

Voice Guide

The rice cooker features a voice guide available in English, Korean, and Chinese, providing audible instructions and status updates during operation.



Figure 7: The voice guide offers multi-language support for user convenience.

Smart Locking

The Smart Locking mechanism ensures the lid is securely closed during pressure cooking, enhancing safety and maintaining optimal cooking conditions.



Figure 8: The Smart Locking system ensures safe and secure operation during cooking cycles.

Official Product Video

Your browser does not support the video tag.

Video 1: Official Cuckoo video demonstrating the Twin Pressure Rice Cooker ST Model features and capabilities.

MAINTENANCE AND CLEANING

Proper maintenance ensures the longevity and optimal performance of your rice cooker.

- **Detachable Cover:** The inner lid is detachable for easy cleaning. Simply remove it after each use and wash with warm, soapy water.
- **Drain Dish:** The rice cooker features a drain dish to collect excess moisture, helping to maintain fresh and flavorful rice. Empty and clean this regularly.

- **Steam Sterilization:** Utilize the self-cleaning steam sterilization function to keep the internal components hygienic.
- **Inner Pot:** The nonstick inner pot should be hand washed to preserve its coating. Avoid abrasive cleaners or scouring pads.



Detachable Cover

Simply Remove for Easy Cleaning



Drain Dish

For Fresh and Flavorful Rice



Steam Sterilization

Self-Cleaning at Its Best

Figure 9: Key cleaning features include the detachable inner lid, drain dish, and steam sterilization function.

TROUBLESHOOTING

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

- **Rice is too hard/soft:** Adjust the water ratio according to the rice type and your preference. For harder rice, use slightly less water; for softer rice, use slightly more. Ensure the correct cooking mode (high-pressure/non-pressure) is selected.
- **Rice sticks to the pot:** Ensure the inner pot is clean and the nonstick coating is intact. Always add the correct amount of water.
- **Error message on display:** Refer to the detailed user manual (PDF) for specific error codes and their solutions.
- **Steam leakage:** Check that the inner lid and steam vent are properly assembled and free from food debris. Ensure the lid is securely locked.

For more detailed troubleshooting, please consult the full user manual.

SPECIFICATIONS

Feature	Specification
Brand	CUCKOO
Model Name	CRP-ST0609FW
Capacity	6-Cup (Uncooked) / 12-Cup (Cooked)
Product Dimensions	13.5"D x 9.5"W x 9.25"H
Power Source	Corded Electric
Product Care Instructions	Hand Wash
Color	White
Special Feature	Steam Vent, Advanced Fuzzy Logic, Non-Stick
Material	Stainless Steel
Lid Material	Stainless Steel
Item Weight	12.76 pounds (5.8 Kilograms)
Wattage	880 watts
Voltage	120 Volts
Country of Origin	Korea, Republic of
Date First Available	June 15, 2022

WARRANTY AND SUPPORT

For detailed warranty information and customer support, please refer to the official CUCKOO website or the full user manual provided with your product.

You can also download the complete User Manual in PDF format:[User Manual \(PDF\)](#)

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

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After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

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