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CUCKOO CRP-ST1009FW

CUCKOO Twin Pressure Rice Cooker CRP-ST1009FW Instruction Manual

Brand: CUCKOO | Model: CRP-ST1009FW

INTRODUCTION

This manual provides comprehensive instructions for the safe and efficient operation of your CUCKOO Twin Pressure Rice Cooker, model CRP-ST1009FW. Designed for versatility and convenience, this appliance offers dual pressure cooking capabilities, numerous menu options, and smart technology to enhance your cooking experience. Please read this manual thoroughly before initial use and retain it for future reference.



Figure 1: The CUCKOO Twin Pressure Rice Cooker CRP-ST1009FW.

KEY FEATURES

Twin Pressure Technology

The CRP-ST1009FW offers two distinct cooking pressures: high pressure and non-pressure. High pressure is ideal for achieving sticky, chewy rice, while non-pressure mode produces fluffy, separated grains. This versatility allows you to prepare a wide range of dishes to your preferred texture.

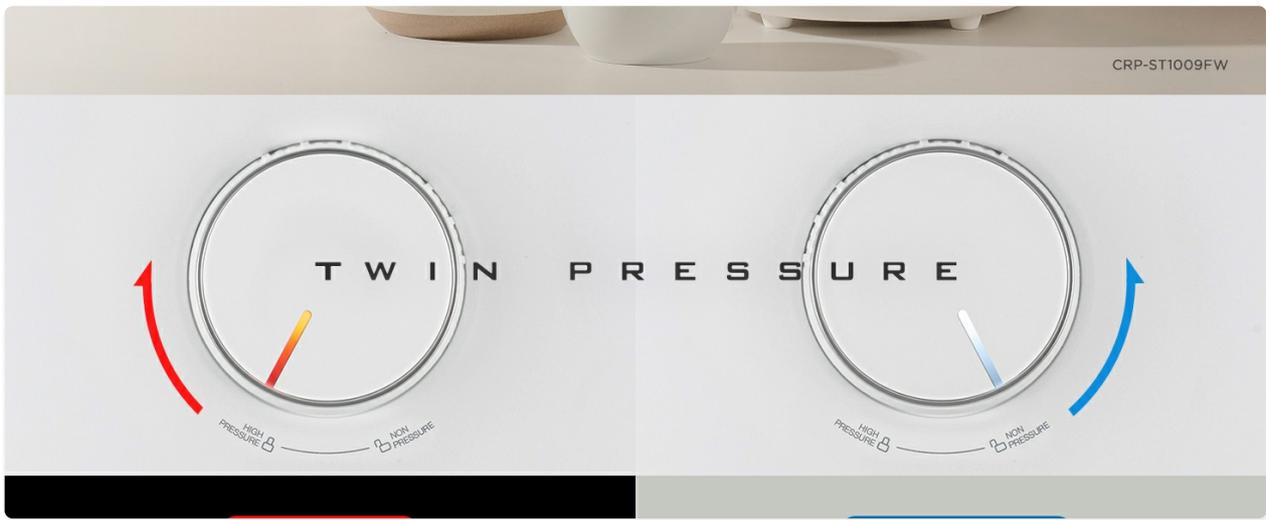


Figure 2: Visual representation of rice textures achieved with High Pressure versus Non-Pressure cooking.

Multi-Functional Cooking

Equipped with an LED display panel, the rice cooker features 16 menu options. These include specialized settings for GABA/brown rice, white rice, stored frozen rice, porridge, and steam. A reheat function is also available for warming leftovers.

Smart Technology

An energy-saving algorithm automatically detects the grain type and internal temperature, optimizing cooking for perfect results. The keep-warm mode prevents overcooking or burning, ensuring your rice is ready when you are.



Figure 3: The Smart Algorithm's cooking process, illustrating temperature and time control for optimal results.

Premium Quality & Durability

The unit includes a stainless steel inner pot with X-Wall nonstick diamond coating, designed for optimal heat distribution and easy cleaning. A 2-layer steam seal ensures maximum heat retention and consistent cooking.



Figure 4: The durable inner pot, highlighting its thick construction for superior heat retention.

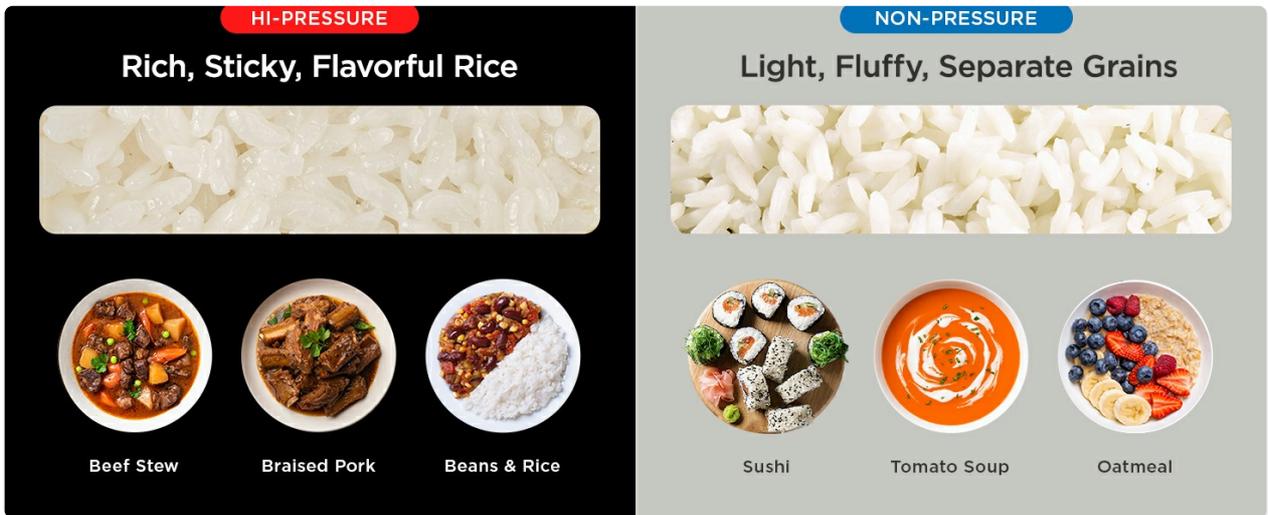


Figure 5: The 2-Layer Steam Seal, designed to lock in moisture and pressure for optimal cooking.

SETUP

Unpacking

Carefully remove all components from the packaging. Ensure all included accessories are present:

- Inner Pot
- Steam Plate
- Rice Paddle
- Measuring Cup
- Instruction Manual (this document)



Figure 6: All accessories included with your rice cooker.

Initial Cleaning

Before first use, wash the inner pot, detachable inner lid, steam plate, rice paddle, and measuring cup 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, level surface away from direct heat sources or moisture. Ensure adequate ventilation around the unit.

OPERATING INSTRUCTIONS

Basic Rice Cooking (White Rice)

1. Measure the desired amount of rice using the provided measuring cup.
2. Wash the rice thoroughly until the water runs clear.
3. Place the washed rice into the inner pot and add water up to the corresponding water level mark for white rice.
4. Close the lid securely and ensure the pressure setting dial is set to your desired pressure (High Pressure for sticky rice, Non-Pressure for fluffy rice).
5. Plug in the rice cooker.
6. Select the 'White Rice' menu option using the Menu/Select buttons.
7. Press the 'Start' button to begin cooking. The cooker will automatically adjust cooking time and pressure.

Using Twin Pressure Modes

The unique Twin Pressure feature allows you to choose between two cooking methods:

- **High Pressure:** Ideal for achieving sticky, chewy rice, perfect for sushi or dishes requiring a denser texture.
- **Non-Pressure:** Produces light, fluffy, and separated grains, suitable for everyday meals or dishes where a softer texture is preferred.

Adjust the dial on the lid to switch between 'High Pressure' and 'Non-Pressure' modes before starting your cooking cycle.

Open Cooking Mode

The Open Cooking Mode allows you to add ingredients or adjust seasonings in real-time during the cooking process, particularly useful for non-pressure cooking. This feature provides flexibility for refining recipes as they cook.



INSTANT ADJUST

Open Cooking

Refine Recipes in Real Time

Non-Pressure Open Cooking



Braised Pork



Clam Chowder



Baby Food

Figure 7: Utilizing the Open Cooking feature to add ingredients during the cooking cycle.

Menu Options

The CRP-ST1009FW offers a variety of pre-set menu options for different types of rice and dishes:

- White Rice
- GABA/Brown Rice
- Mixed Rice

- Stored Frozen Rice
- Porridge
- Steam
- Baby Food
- Veggie Rice
- High Heat
- SPR. Turbo (Twice)

Navigate through these options using the Menu/Select buttons on the control panel.

Voice Guide

The rice cooker features a voice guide that provides audible instructions and notifications throughout the cooking process, enhancing user convenience.



Figure 8: The rice cooker's voice guide feature, offering multi-language support.

Official Product Video

Your browser does not support the video tag.

Video 1: An official overview of the CUCKOO Twin Pressure Rice Cooker ST Model, demonstrating its features and operation.

MAINTENANCE

Detachable Cover

The inner lid is detachable for thorough cleaning. To remove, gently pull down the cover from the main lid. Wash with warm, soapy water, rinse, and dry completely before reattaching.

LOCK TIGHT

2-Layer Steam Seal

Seals in Steam for Delicious Rice



Figure 9: The detachable inner lid, designed for easy removal and cleaning.

Drain Dish

The drain dish collects excess moisture and condensation. Regularly remove and clean the drain dish to maintain hygiene and ensure optimal performance. Simply slide it out, empty, wash, and replace.

2 ATMOSPHERIC PRESSURE

Perfect Rice, Perfect Texture

Flawless Under Pressure



Figure 10: The drain dish, essential for collecting condensation and maintaining fresh rice.

Steam Sterilization (Auto Clean)

Utilize the built-in Steam Sterilization (Auto Clean) function for deep cleaning and sanitization of the internal components. Refer to the control panel for specific instructions on activating this mode.



 **Detachable Cover**
Simply Remove for Easy Cleaning

Figure 11: The Steam Sterilization feature, providing self-cleaning for optimal hygiene.

TROUBLESHOOTING

If you encounter any issues with your CUCKOO Twin Pressure Rice Cooker, please refer to the comprehensive troubleshooting section in the full product manual. For common problems such as rice not cooking properly, error codes, or power issues, detailed solutions are provided there. If the problem persists, contact CUCKOO customer support for assistance.

SPECIFICATIONS

Feature	Specification
Brand	CUCKOO
Model Name	CRP-ST100FW
Capacity	10 Cups (Uncooked) / 20 Cups (Cooked)
Product Dimensions	18"D x 13"W x 12"H
Power Source	Corded Electric
Wattage	1150 watts
Voltage	220 Volts
Material	Stainless Steel
Lid Material	Stainless Steel
Special Feature	Non-Stick, Steam Vent, Twin Pressure, Voice Guide
Item Weight	18 Pounds

WARRANTY AND SUPPORT

For detailed warranty information, please refer to the warranty card included with your product or visit the official CUCKOO website. If you require technical assistance, spare parts, or have any questions regarding your CRP-ST1009FW rice cooker, please contact CUCKOO customer service. Contact details can typically be found in the full product manual or on the manufacturer's website.