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> CUCKOO Premium New Pressure Master SP Rice Cooker CRP-ST0605F User Manual

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CUCKOO Premium New Pressure Master SP Rice Cooker User Manual

Model: CRP-ST0605F

INTRODUCTION

Thank you for purchasing the CUCKOO Premium New Pressure Master SP Rice Cooker. This advanced appliance is designed to simplify your cooking experience, offering a range of functions from perfectly cooked rice to various multi-cuisine dishes. It features a unique twin pressure function for optimal cooking of both brown and white rice, and an automatic sprouted enzyme brown rice function. This manual provides essential information for safe and efficient operation, maintenance, and troubleshooting.

The Premium New Pressure Master SP addresses common cooking challenges, such as achieving delicious brown rice or the effort involved in sprouting. With its intuitive controls, you can effortlessly prepare nutritious and flavorful meals.

IMPORTANT SAFETY PRECAUTIONS

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

- Ensure the power cord is securely plugged into a grounded outlet. Do not use with damaged cords or plugs.
- Do not immerse the appliance, power cord, or plug in water or other liquids.
- Keep out of reach of children. Close supervision is necessary when the appliance is used near children.
- Do not operate the appliance if it malfunctions or has been damaged in any way. Contact customer support for assistance.
- Avoid touching hot surfaces. Use oven mitts or handles when handling the inner pot or lid.
- Ensure the pressure release valve is clear before and after each use.
- This appliance is for household use only. Do not use outdoors or for commercial purposes.
- **Note: This product is designed for use in Japan and cannot be used overseas.**

PRODUCT OVERVIEW

The CUCKOO Premium New Pressure Master SP is a versatile rice cooker and multi-cooker. Below is an image of the

appliance and its control panel.



Figure 1: Front view of the CUCKOO Premium New Pressure Master SP Rice Cooker, showing the main unit and its digital control panel.



Figure 2: Close-up of the rice cooker's control panel, highlighting various cooking modes and settings. A recipe book is also partially visible, indicating the appliance's multi-cooking capabilities.

Control Panel Functions

- **(Keep Warm):** Maintains the temperature of cooked food.
- **(Reheat):** Reheats food to serving temperature.
- **(Reservation/Timer):** Sets a delayed start time for cooking.
- **(Operation Lock):** Locks the control panel to prevent accidental operation.
- **(Settings):** Accesses various appliance settings.
- **(Confirm):** Confirms selected options.
- **(Menu):** Navigates through cooking modes and options.
- **(Cancel/Off) / (Cancel):** Stops current operation or cancels a selection.

Display Indicators

- **(Pressure Menu):** Indicates pressure cooking modes.
- **(Sprouted Enzyme Brown Rice):** Dedicated mode for sprouting and cooking brown rice.

- **(Chewy White Rice)**: Mode for cooking white rice with a chewy texture.
- **(White Rice Quick Cook)**: Faster cooking mode for white rice.
- **(Mixed Rice)**: Mode for cooking mixed rice dishes.
- **(Pressure Cooking)**: General pressure cooking function for various dishes.
- **(Auto Clean)**: Self-cleaning function for the inner pot.
- **(White Rice)**: Standard white rice cooking mode.
- **(Porridge)**: Mode for cooking porridge.
- **(Amazake)**: Fermentation mode for making Amazake.
- **(Yogurt)**: Fermentation mode for making yogurt.
- **(Low-Temperature Cooking)**: Mode for slow cooking and sous-vide style dishes.

SETUP

Unpacking and Initial Cleaning

1. Carefully remove the rice cooker and all accessories from the packaging.
2. Wash the inner pot, inner lid, measuring cup, and rice paddle with warm, soapy water. Rinse thoroughly and dry completely.
3. Wipe the exterior of the main unit with a damp cloth. Do not use abrasive cleaners.
4. Ensure all parts are dry before assembly.

Assembly

1. Place the inner pot securely inside the main unit.
2. Attach the inner lid to the main lid, ensuring it is properly seated.
3. Close the main lid until it clicks into place.

Power Connection

1. Place the rice cooker on a stable, flat, and heat-resistant surface.
2. Plug the power cord into a standard electrical outlet. The display will illuminate.

OPERATING INSTRUCTIONS

Basic Rice Cooking (White Rice)

1. Measure the desired amount of white rice using the provided measuring cup. (Maximum 6 cups)
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.
5. Press the **(Menu)** button to select **(White Rice)** or **(Chewy White Rice)**. For faster cooking, select **(White Rice Quick Cook)**.
6. Press the **(Confirm)** button to start cooking. The appliance will automatically adjust pressure and heat for optimal results.

Sprouted Enzyme Brown Rice Function

This unique function allows you to easily prepare nutritious sprouted enzyme brown rice with a single button, eliminating the need for a 3-day soaking process.

1. Measure the desired amount of brown rice using the provided measuring cup. (Maximum 4 cups)
2. Wash the brown rice lightly.
3. Place the washed brown rice into the inner pot and add water up to the corresponding water level mark for brown rice.
4. Close the lid securely.
5. Press the **(Menu)** button to select **(Sprouted Enzyme Brown Rice)**.
6. Press the **(Confirm)** button to start the automatic sprouting and cooking process.

Multi-Cooking Functions

The Premium New Pressure Master SP offers various cooking modes for diverse dishes:

- **(Pressure Cooking)**: Ideal for tenderizing meats and vegetables quickly. Refer to the included recipe book for specific dishes like Nikujaga (meat and potato stew).
- **(Low-Temperature Cooking)**: Perfect for delicate dishes like roast beef or sous-vide preparations.
- **(Amazake)**: A fermentation course for making traditional Japanese sweet sake, beneficial for gut health.
- **(Yogurt)**: A fermentation course for homemade yogurt.
- **(Mixed Rice)**: For preparing seasoned rice dishes with various ingredients.
- **(Porridge)**: For cooking soft and comforting porridge.

To use these functions, select the desired mode using the **(Menu)** button, follow the recipe instructions for ingredients and water levels, and press **(Confirm)** to start.

Keep Warm and Reheat

- After cooking, the appliance automatically switches to **(Keep Warm)** mode.
- To reheat previously cooked rice or food, press the **(Reheat)** button.

Reservation (Timer) Function

To set a delayed start time for cooking:

1. Prepare the ingredients in the inner pot as usual.
2. Press the **(Reservation)** button.
3. Use the **(Menu)** buttons to adjust the desired completion time.
4. Press **(Confirm)** to set the reservation. The appliance will start cooking automatically to finish at the set time.

MAINTENANCE AND CLEANING

Regular cleaning ensures optimal performance and extends the lifespan of your rice cooker.

Daily Cleaning

- **Inner Pot**: The inner pot features a Black Diamond Coating for durability and excellent heat conductivity. Wash with warm, soapy water and a soft sponge. Do not use abrasive scrubbers or harsh detergents to avoid damaging the coating.
- **Inner Lid**: Remove the inner lid and wash it with warm, soapy water. Ensure all food particles are removed.
- **Exterior**: Wipe the exterior of the main unit with a damp cloth. Do not use water directly on the control panel or power

cord.

- **Steam Vent:** Check and clean the steam vent regularly to ensure it is not blocked.

Auto Clean Function

The **(Auto Clean)** function helps to clean the interior of the appliance and remove odors.

1. Fill the inner pot with water up to the designated Auto Clean mark (refer to the inner pot markings).
2. Close the lid securely.
3. Press the **(Menu)** button to select **(Auto Clean)**.
4. Press **(Confirm)** to start the cleaning cycle.
5. Once complete, unplug the appliance and allow it to cool before wiping the interior dry.

TROUBLESHOOTING

If you encounter any issues with your CUCKOO Premium New Pressure Master SP, please refer to the following common problems and solutions before contacting customer support.

Problem	Possible Cause	Solution
Rice is undercooked or too hard.	Insufficient water; incorrect rice-to-water ratio; lid not properly closed.	Ensure correct water levels are used. Close the lid firmly until it clicks.
Rice is overcooked or too soft.	Too much water; incorrect rice-to-water ratio.	Reduce water slightly for future cooking. Ensure correct water levels are used.
Appliance does not turn on.	Power cord not plugged in; power outage.	Check power cord connection. Verify power supply.
Steam leaks from the lid.	Lid not closed properly; sealing gasket is dirty or damaged.	Close the lid firmly. Clean the sealing gasket. If damaged, contact support for replacement.
Unusual odor during cooking.	First use (normal); food residue inside.	Run the Auto Clean cycle. Ensure all parts are clean.

If the problem persists after trying these solutions, please contact CUCKOO customer support.

SPECIFICATIONS

Feature	Detail
Brand	CUCKOO
Model Number	CRP-ST0605F
Color	Matte White
Capacity	1.08 Liters (6 cups white rice / 4 cups brown rice)

Feature	Detail
Product Dimensions (D x W x H)	47 x 35 x 32 cm
Product Weight	5.9 kg
Power Source	Corded Electric
Care Instructions	Wipe with a damp cloth
Included Components	Instruction Manual, Recipe Book, Steamer, Measuring Cup, Rice Paddle, Cleaning Pin
Inner Pot Coating	Black Diamond Coating (contains charcoal and iron ore)
Special Features	Twin Pressure Function, Automatic Sprouted Enzyme Brown Rice, Double-Motion Pressure Packing

WARRANTY INFORMATION

The CUCKOO Premium New Pressure Master SP Rice Cooker CRP-ST0605F comes with a **3-year manufacturer's warranty**. This warranty covers defects in materials and workmanship under normal use.

Please retain your proof of purchase for warranty claims. For detailed terms and conditions, including what is covered and excluded, refer to the warranty card included with your product. Unauthorized repairs or modifications will void the warranty.

CUSTOMER SUPPORT

If you have any questions, require technical assistance, or need to make a warranty claim, please contact CUCKOO customer support.

- **Online Support:** Visit the official CUCKOO website for FAQs, product registration, and support contact information.
- **Contact Information:** Refer to the contact details provided in your warranty card or the official CUCKOO Japan website.

When contacting support, please have your model number (CRP-ST0605F) and proof of purchase readily available.