

사용설명서 Operating Instructions

## CRP-P10 Series

1.8L(2~10 Persons) / 1.8L(2~10인분)

# CUCKOO

## NO.1 CUCKOO

Electric Pressure Rice cooker/warmer



# happiness

# design

# love

# emotion

Thank you very much for purchasing "CUCKOO"  
Electric Rice cooker/warmer

Read the following instruction manual before use. Save this instruction manual for future reference. This manual will be useful if you have any questions or have problems operating the rice cooker.

저희 쿠쿠 압력보온밥솥을 애용해 주셔서  
대단히 감사 드립니다.

이 사용설명서는 잘 보관하여 주십시오.  
사용 중에 모르는 사항이 있을 때나 기능이 제대로  
발휘되지 않을 때 많은 도움이 될 것입니다.

CUCKOO ELECTRONICS CO., LTD.

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## IMPORTANT SAFEGUARDS

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

Children should be supervised to ensure that they do not play with the appliance.

Never immerse the appliance in water while cleaning.

## IMPORTANT SAFEGUARDS

1. Read all instructions before using this appliance.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against fire, electric shock and / or injury to persons do not immerse cord, plugs, or Pressure Cooker Body in water or any other liquid.
4. Close supervision is necessary when this appliance is used by or near children. This appliance is not intended for use by young children without supervision.
5. Unplug cord from outlet when not in use and before cleaning.  
Allow appliance to cool before putting on or taking off parts, and before cleaning the appliance.
6. Do not operate any appliance with a damaged cord or plug, after the appliance malfunctions, or has been damaged in any manner. Return the appliance to the nearest authorized service facility for examination, repair or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock, and / or injury to persons.
8. If the supply cord is damaged, it must be replaced by a special cord or assembly available from the manufacturer or your service agent.
9. Do not use outdoors.
10. Do not let the cord hang over the edge of a table or counter, or touch hot surfaces.
11. Do not place on or near a hot gas, electric burner, or in a heated oven.
12. Always attach the plug to the appliance first, then plug the cord into the wall outlet. To disconnect, or set all control to "off", then remove the plug from the wall outlet.
13. Do not use this appliance for other than its intended use.
14. Extreme caution must be used when moving an appliance containing hot oil or any hot liquids.
15. Oversized foods, metal foil packages, or utensils must not be inserted into the appliance as they are a risk of fire or electric shock.
16. Fire may occur if the appliance is covered or touching flammable material, including curtains, draperies, walls, etc while in operation.
17. To reduce the risk of electric shock, cook only in the provided removable container.
18. This appliance cooks under pressure. Improper use may result in scalding injury.  
Before operating the unit, properly secure and close the unit. See "Operating Instructions."
19. Do not cook foods such as applesauce, cranberries, cereals, macaroni, spaghetti, or other foods.  
These foods tend to foam, froth, and sputter, and may block the pressure releasing device
20. Before use always check the pressure releasing device for clogging.
21. Do not open the pressure cooker until the unit has cooled and internal pressure has been reduced.  
See "Operating Instructions."
22. Do not use this pressure cooker to fry in oil.

## SAVE THESE INSTRUCTIONS THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY

## ADDITIONAL IMPORTANT SAFEGUARDS

**WARNING :** This appliance generates heat and releases steam during use. Use proper precaution to prevent risk of burns, fires, other injuries, or damage to property.

1. Keep hands and face away from the Pressure Release Valve when releasing pressure.
2. Take extreme caution when opening the Lid after cooking. Severe burns can result from steam inside.
3. Never open the Lid while the unit is in operation.
4. Do not use without the inner Pot in place.
5. Do not cover the Pressure Valve with anything as an explosion may occur.
6. Do not touch the inner pot nor any heating parts, immediately after use.  
Allow the unit to cool down completely first.

This appliance is intended to be used in household and similar applications such as :

- staff kitchen areas in shops, offices and other working environments;
- farm houses;
- by clients in hotels, motels and other residential type environments;
- bed and breakfast type environments.

## MESURES DE PROTECTION IMPORTANTES

1. Lisez toutes les instructions avant d'utiliser cet appareil.
2. Ne touchez pas les surfaces chaudes. Utilisez les poignées ou les boutons.
3. Pour prévenir les risques d'incendie, les chocs électriques et/ou les blessures, ne plongez pas le cordon, les prises ou le corps autocuiseur dans l'eau ou tout autre liquide.
4. Une surveillance étroite est nécessaire quand cet appareil est utilisé par des enfants ou qu'il se situe à leur portée. Cet appareil n'est pas prévu pour être utilisé par de jeunes enfants sans surveillance.
5. Débranchez le cordon de la prise lorsque vous ne vous servez pas de l'appareil et avant de le nettoyer. Laissez l'appareil refroidir avant de remettre en place ou de retirer des pièces, et avant de le nettoyer.
6. N'utilisez aucun appareil si le cordon ou la fiche est endommagé, s'il ne fonctionne pas correctement ou s'il est endommagé de quelque façon que ce soit. Renvoyez l'appareil à un centre technique agréé le plus proche pour le faire examiner, réparer ou régler.
7. L'utilisation d'accessoires non recommandés par le fabricant peut causer un incendie, un choc électrique et/ou des blessures.
8. Si le cordon d'alimentation est endommagé, il doit être remplacé par un cordon ou ensemble prévu à cet effet, disponible auprès du fabricant ou de réparateurs agréés.
9. N'utilisez pas l'appareil à l'extérieur.
10. Ne laissez pas le cordon pendre d'une table ou d'un comptoir. Ne le laissez pas non plus en contact avec une surface chaude.
11. Ne placez pas l'appareil au-dessus ou près d'un brûleur à gaz, sur une plaque électrique ou dans un four chaud.
12. Branchez toujours la fiche sur l'appareil en premier, puis branchez le cordon dans la prise murale. Pour débrancher, ou désactiver toutes les commandes, retirez la fiche de la prise murale.
13. N'utilisez pas cet appareil à des fins autres que celles pour lesquelles il a été conçu.
14. Une prudence extrême est requise lorsque vous déplacez l'appareil contenant de l'huile chaude ou tout autre liquide chaud.
15. Des denrées alimentaires de taille excessive, les emballages sous feuille métallique, ou les ustensiles ne doivent pas être insérés dans l'appareil car ils constituent un risque d'incendie ou de choc électrique.
16. Un incendie peut se déclarer si l'appareil est couvert ou en contact avec des matériaux inflammables, y compris des rideaux ou des draperies, des murs, etc durant son fonctionnement.
17. Afin de réduire le risque de choc électrique, faites cuire uniquement dans le récipient amovible fourni.
18. Cet appareil cuit sous pression. Un mauvais usage peut entraîner des brûlures. Avant d'utiliser l'appareil, mettez l'appareil bien en place et fermez-le. Reportez-vous à la section « Instructions d'utilisation ».
19. Ne cuisinez pas des aliments tels que compotes de pommes, canneberges, céréales, macaronis, spaghettis ou autres. Ces aliments ont tendance à mousser, écumer et à crépiter et peuvent obstruer le dispositif de relâchement de la pression.
20. Avant toute utilisation, vérifiez toujours si le dispositif de relâchement de la pression est obstrué.
21. N'ouvrez pas l'autocuiseur jusqu'à ce que l'appareil ait refroidi et que la pression interne ait diminué. Reportez-vous à la section « Instructions d'utilisation ».
22. N'utilisez pas cet autocuiseur pour faire frire dans de l'huile.

## CONSERVEZ CES INSTRUCTIONS

CET APPAREIL EST DESTINÉ À UN USAGE DOMESTIQUE UNIQUEMENT

## MESURES DE PROTECTION SUPPLÉMENTAIRES

**AVERTISSEMENT :** Cet appareil génère de la chaleur et libère de la vapeur durant son fonctionnement. Utilisez les protections appropriées pour prévenir le risque de brûlures, d'incendies, de blessures ou de dégâts matériels.

1. Gardez vos mains et votre visage à l'écart de la soupape de décharge lors du relâchement de la pression.
2. Faites extrêmement attention lors de l'ouverture du couvercle après la cuisson. La vapeur à l'intérieur peut provoquer des brûlures graves.
3. N'ouvrez jamais le couvercle lorsque l'appareil est en fonctionnement.
4. N'utilisez pas l'appareil sans la cuve de cuisson à sa place.
5. Ne recouvrez pas la soupape de pression par un objet quelconque, une explosion pourrait survenir.
6. Ne touchez pas la cuve de cuisson ni les éléments chauffants immédiatement après utilisation. Laissez tout d'abord l'appareil refroidir complètement. Cet appareil est prévu pour être utilisé à la maison à des fins telles que :
  - la cuisine pour le personnel dans des magasins, des bureaux et d'autres environnements de travail;
  - les fermes;
  - par des clients dans des hôtels, des motels et autres environnements de type résidentiel;
  - des environnements de type chambres d'hôtes.

## HOW TO USE EXTENSION CORD / COMMENT UTILISER UNE RALLONGE

### Note:

- A. A short power-supply cord (or cord set) is provided to reduce the hazards from entanglement by a longer cord.
- B. Extension cord should be used properly.
- C. Extension cord usage for the rice cooker:
  - (1) The correct rated voltage should be used for the rice cooker.
  - (2) If the appliance is set on the ground, the extension cord should also be set on the ground.
  - (3) The cord wires and extension cord should always be arranged to prevent hazards to children.

This appliance has a polarized plug : (one blade is wider than the other).

As a safety feature, this plug will fit in a polarized outlet only one way.

If the plug does not properly fit in the outlet, turn the plug over.

If it still does not fit, contact a qualified electrician.

Please, keep this safety feature.

### Remarque :

- A. Un cordon d'alimentation court (ou câble) est fourni pour réduire les dangers d'emmêlement causés par un cordon plus long.
- B. La rallonge doit être utilisée correctement.
- C. L'utilisation de la rallonge pour le cuiseur à riz :
  - (1) La tension nominale correcte doit être utilisée pour le cuiseur à riz.
  - (2) Si l'appareil est installé sur le sol, la rallonge doit aussi être installée sur le sol.
  - (3) Les câbles et la rallonge doivent toujours être disposés dans le but d'éviter les dangers pour les enfants.

Cet appareil dispose d'une fiche polarisée : (une broche est plus large que l'autre).

Par mesure de sécurité, cette fiche ne peut s'enfoncer dans une prise polarisée que dans un seul sens.

Si la fiche ne s'enfonce pas correctement dans la prise, retournez-la.

Si elle ne s'enfonce toujours pas, contactez un électricien qualifié.

Veuillez respecter cette mesure de sécurité.

## SPECIFICATIONS / 제품규격 / SPÉCIFICATIONS

| Model Name / NOM DU MODÈLE (모델명)                              |                               | CRP-P10 Series                   |
|---------------------------------------------------------------|-------------------------------|----------------------------------|
| Power Supply / CORDON D'ALIMENTATION(전원)                      |                               | AC220V~240V, 50Hz                |
| Power Consumption / CONSOMMATION D'ÉNERGIE(소비전력)              |                               | 1150W                            |
| Cooking Capacity<br>CAPACITÉ DE CUISSON<br>(취사용량)             | Glutinous Rice(백미)            | 0.36~1.8L (2~10cups)             |
|                                                               | HIGH HEAT GLUTIN. RICE(백미고화력) |                                  |
|                                                               | Mixed Rice(잡곡)                | 0.36~1.44L (2~8cups)             |
|                                                               | HIGH HEAT MIXED. RICE(잡곡고화력)  |                                  |
|                                                               | BROWN RICE(현미)                | 0.36~1.08L (2~6cups)             |
|                                                               | HIGH HEAT BROWN RICE(현미고화력)   |                                  |
|                                                               | GABA RICE(현미발아)               |                                  |
|                                                               | Turbo Glutinous Rice(백미쾌속)    | 0.36~0.72L (2~4cups)             |
|                                                               | Nu Rung Ji(누룽지)               |                                  |
| Porridge(죽)                                                   |                               | 0.18~0.36L (1~2cups)             |
| Power Cord Length/LONGUEUR DU CORDON D'ALIMENTATION(전원 코드 길이) |                               | 1.0m                             |
| Pressure / PRESSION (사용압력)                                    |                               | 78.4KPa(0.8kgf/cm <sup>2</sup> ) |
| Weight / POIDS(중량)                                            |                               | 7.2kg                            |
| Dimension/DIMENSION(치수)                                       | Width/LARGEUR(폭)              | 29.4cm                           |
|                                                               | Length/LONGUEUR(길이)           | 39.5cm                           |
|                                                               | Height/HAUTEUR(높이)            | 29cm                             |



## SAFETY PRECAUTIONS

- Read the following product safety guide carefully to prevent any accidents and/or serious danger.
- ‘Warning’ and ‘Caution’ are different as follows.

 **Warning** This means that the action it describes may result in death or severe injury.

 **Caution** This means that the action it describes may result in injury or property damage.

 • This sign is intended to remind and alert that something may cause problems under the certain situation.  
• Please read and follow the instruction to avoid any harmful situation.

 • Indicates a prohibition  
 • Indicates an instruction

 **Warning**  **Do not**

**Do not cover the automatic steam outlet or pressure weight with your hand or face.**

- It can cause burns.
- Especially be careful to keep it out of children’s reach.

**Do not use the cooker near hot things such as stove, gas stove or direct ray of light.**

- It can cause an electric shock, fire, deformation, malfunction, or discoloration. Please check the power cord and plug frequently.

**Do not alter, reassemble, disassemble or repair.**

- It can cause fire, electric shock or injury.
- For repair, contact dealer or the service center.

**Use a single socket with the rated current above 10A.**

- Using several lines in one socket can cause overheating or fire. Please check the power cord and plug frequently.
- Use an extension cord with the rated current above 10A.

**Please pay careful attention against water and chemicals**

- It can cause an electric shock or fire.

**Do not use a rice cooker at a place where dust is trapped or chemical material is located.**

- Do not use any combustible gas or flammable materials nearby a product.
- It can cause explosion or fire.

**Do not use damaged power cord, plug, or loose socket.**

- Please check the power cord frequently for damage.
- Serious damage can cause electric shock or fire.
- If the plug is damaged, contact the dealer or a service center.

**Do not clean the product with water or pour water in the product.**

- It can cause an electric shock or fire.
- If it contacts water, please separate power cord and contact dealer and service center.

**Do not cover the automatic steam outlet or pressure weight with a duster, a towel, or apron, etc.**

- It can cause deformation or a breakdown.
- It can cause an explosion by pressure.

**Do not use pots that are not designed for the cooker. Do not use abnormal pot and do not use without the inner pot.**

- It can cause an electric shock or fire.

**Do not bend, tie, or pull the power cord by force.**

- It can cause an electric shock or short circuit resulting in fire. Please check the power cord and plug frequently.

**Do not use it without the inner pot.**

- It can cause electric shock or malfunction.
- Do not pour rice or water without the inner pot.
- If rice or water gets in then do not turn the product over or shake it, please contact the dealer or service center.

**Do not turn the Lock/Unlock Handle to “Unlock” while cooking.**

- The hot steam or any hot content within the cooker can cause burns.
- After you finish the cooking do not try to open the cooker by force until the steam is completely exhausted.

**Do not over unplug and plug the power cord over and over.**

- It can cause an electric shock or fire.

**Do not insert metal objects such as pins and wires or any other external substances in the automatic steam exhaust outlet or any other slot.**

- It can cause an electric shock or fire.
- Especially be careful to keep it out of reach of children.

**This device is not intended for use by people who lack physical, sensory, and mental abilities or lack the experience and knowledge to safely use the device without supervision or instruction, including children.**

- Keep device out of reach of children.
- Device may cause electric shock, burns, etc



**Don’t spray or put any insecticides or chemicals.**

- It can cause an electric shock or fire.
- If cockroaches or any insects get inside the cooker, please call a dealer or a service center.

**Don’t let foreign substances such as needle, cleaning pin, or metal get in or block the in let/out let pipe or gape.**

- It can cause an electric shock or fire.
- Do not put a cleaning pin in a gap or a hole of the product except when clearing a steam outlet.

**Do not open the top cover while in heating and cooking.**

- It can cause burns.
- If you need to open the lid while cooking, keep pressing the cancel button for 2 seconds and confirm internal steam released completely turning the pressure weight over.

**Remove a foreign substance on the cord and plug with a clean cloth.**

- It can cause fire. Please check the power cord and plug frequently.

**Be careful that both the plug and power cord are not to be shocked by animal attack or sharp metal materials.**

- Damages by impact can cause an electric shock or fire. Please check the power cord and plug frequently.



# SAFETY PRECAUTIONS



## Caution



## Do not

### Do not use it on a rice chest or a shelf.

- Do not place the power cord between furniture. It can cause an electric shock resulting in fire. Please check the power cord and plug frequently.
- When using on furniture be cautious of steam release. As it can cause damage, fire and and/or electric shock.

### Do not press heavy things on the power cord.

- It can cause an electric shock or fire.
- Please check the power cord and plug frequently

### Do not change, extend or connect the power cord without the advice of a technical expert.

- It can cause an electric shock or fire.

### Clean any dust or external substances off the temperature sensor and inner pot.

- It can cause a system malfunction or fire.

### Do not plug or pull out the power cord with wet hands.

- It can cause an electric shock.

### Do not move the product by pulling or using the power cord.

- Electric short might cause fire.

### Please contact a dealer or service center when there is a strange smell or smoke.

- First pull out the power cord. And contact dealer or the service center.

### Do not use over the maximum capacity.

- It can cause overflow or breakdown.
- Do not cook over stated capacity for cooking of chicken soup and congee.

### Do not touch the metallic surface of the inner pot and pressure weight after cooking or warming.

- It can cause burns.
- Remaining hot steam can cause burns when you tilt the pressure weight while and right after the cooking.

### Don't use the cooker near a magnetic field.

- It can cause burns or breakdown.

### Do not drop or impact the cooker.

- It can cause a safety problem.

### Please surely pull out the plug when not in use.

- It can cause electric shocks or fire.
- Use AC 220V~240V only.

### Use product on a flat surface. Do not use on a cushion. Please avoid using it on an unstable location prone to falling down.

- It can cause malfunction or a fire. Please check the power cord and plug frequently.

### Don't use for various purpose for inner pot. And do not heat up the inner pot on the gas stove.

- It can cause deformation of the inner pot.
- It can cause to spill the inner coating.

### Please pull out the plug when not in use.

- It can cause electric shocks or fire.

### Please use the cooker for it's intended purpose.

- It can cause malfunction or smell.

### After you finish cooking, do not try to open the cooker by force until the steam is completely exhausted.

- The hot steam or any hot content within the cooker can cause burns.
- Cautiously open the top cover after cooking is done to avoid dangerous steam and burns.

### Do not place on rough top or tilted top.

- It can cause burns or breakdowns.
- Be careful to install the power cord to pass without disruption.

### Please call customer service if the inner pot coating peels off.

- Inner pot coating may wear away after long use.
- When cleaning the inner pot, do not use tough scrubber, metallic scrubber, brush, abrasive metallic etc.

### Do not hold the cooker by the inner pot handle.

- It can cause problems and danger. There are portable handles on the bottom right and left side of the cooker. Hold the handles with both hands and move it carefully.

### Always turn the Lock/Unlock Handle to "Lock" when not in use.

- It can cause deformation by remaining pressure.

### Wipe off any excessive water on the cooker after cooking.

- It can cause odor and discoloration.
- Wipe off water that is left behind from dew.

### Please contact dealer or service center when either a button of a product or a product itself is not working properly.

### In case of a blackout during cooking, steam from a rice cooker will be released automatically.

### Thus, the quality of rice is lower than normal.

- Please start cooking with an indicated amount of rice and water.
- Water can overflow if the amount of water in a pot exceeds the indicated level of water usage.
- Please start cooking in a status that steam control cap is installed completely.

### Please clean the body and other parts after cooking.

- After cooking chicken soup, multi cook dishes, and etc., the smell may be absorbed.
- Clean the oven packing, top heater plate, and inner pot every time you cook any of those.
- It can cause alteration or smell.
- Use dry kitchen cleaner or sponge to clean the inner pot, since rough scrub or metallic ones are abrasive to the coating.
- Depending on the using methods or user's circumstances inner pot coating might rise. Please call the customer service for those cases.
- Please, do not pull out the clean steam vent by force.

### Be cautious when steam is being released.

- When the steam is released don't be surprised.
- Please keep the cooker out of reach of children.

### If possible, only use warming function when cooking white rice. Other foods are easily discolored.

### When you pull out the power plug, don't pull the power cord. Please, safely pull out the power plug.

- If you inflict impact on power cord, it can cause an electric shock or fire.



# MESURES DE SÉCURITÉ

- Lisez attentivement le guide de sécurité du produit qui suit afin d'éviter les accidents et/ou les dangers graves.
- « Avertissement » et « Attention » diffèrent comme suit :



## Avertissement

Cela signifie que l'action qui est décrite peut entraîner la mort ou une blessure grave.



## Attention

Cela signifie que l'action décrite peut entraîner des blessures ou des dégâts matériels.



- Ce symbole vise à rappeler et à alerter que quelque chose peut entraîner des problèmes dans la situation donnée.
- Veuillez lire et respecter l'instruction afin d'éviter toute situation dangereuse.
- Indique une interdiction.
- Indique une instruction.



## Avertissement



## Ne pas

**Ne recouvrez pas la sortie de vapeur automatique ou le poids de pression avec votre main ou votre visage.**

- Cela peut entraîner des brûlures.
- Faites particulièrement attention à le mettre hors de portée des enfants.

**N'utilisez pas le cuiseur près de ce qui est chaud comme une cuisinière, une cuisinière à gaz ou la lumière directe du soleil.**

- Cela peut causer un choc électrique, un incendie, une déformation, un dysfonctionnement ou une décoloration. Veuillez vérifier régulièrement le cordon d'alimentation et la prise.

**Ne modifiez pas, ne remontez pas, ne démontez pas ou ne réparez pas cet appareil.**

- Cela peut entraîner un incendie, un choc électrique ou des blessures.
- Pour le faire réparer, contactez le revendeur ou le centre technique.

**Utilisez une prise individuelle avec un courant nominal supérieur à 10A.**

- L'utilisation de plusieurs lignes sur une seule prise peut provoquer une surchauffe ou un incendie.
- Veuillez vérifier fréquemment le cordon d'alimentation et la prise.
- Utilisez une rallonge avec un courant nominal supérieur à 10A.

**Soyez particulièrement attentifs à l'eau ou aux produits chimiques.**

- Cela peut causer un choc électrique ou un incendie.

**N'utilisez pas le cuiseur à riz dans un endroit qui retient la poussière ou en présence de produits chimiques.**

- N'utilisez aucun gaz inflammable ou produit inflammable près du produit.
- Cela peut entraîner une explosion ou un incendie.

**N'utilisez pas un cordon d'alimentation endommagé, une fiche ou une prise mal fixée.**

- Veuillez vérifier régulièrement si le cordon d'alimentation est endommagé.
- Des dégâts importants peuvent entraîner un choc électrique ou un incendie.
- Si la fiche est endommagée, contactez le revendeur ou un centre technique.

**Ne nettoyez pas le produit avec de l'eau ni ne versez de l'eau dans le produit.**

- Cela peut entraîner un choc électrique ou un incendie.
- Si le produit est en contact avec de l'eau, veuillez séparer le cordon d'alimentation et contactez le revendeur et le centre technique.

**Ne recouvrez pas la sortie de vapeur automatique ou le poids de pression de pression avec un chiffon, une serviette ou un tablier etc.**

- Cela peut entraîner une déformation ou une panne.
- Cela peut entraîner une explosion due à la pression.

**Ne pliez pas, n'attachez pas et ne tirez pas le cordon d'alimentation de force.**

- Cela peut provoquer un choc électrique ou un court-circuit entraînant un incendie. Veuillez vérifier fréquemment le cordon d'alimentation et la prise.

**N'utilisez pas de cuves de cuisson qui ne sont pas conçues pour le cuiseur.**

**N'utilisez pas une cuve de cuisson anormale et n'utilisez pas l'appareil sans la cuve de cuisson.**

- Cela peut entraîner un choc électrique ou un incendie.

**N'utilisez pas l'appareil sans la cuve de cuisson.**

- Cela peut provoquer un choc électrique ou un dysfonctionnement.
- Ne mettez pas de riz ni d'eau sans la cuve de cuisson à l'intérieur.
- Si du riz ou de l'eau s'infiltre, ne retournez pas le produit et ne le secouez pas, veuillez contacter le revendeur ou le centre technique.

**Ne mettez pas la poignée Lock/Unlock (verrouiller/déverrouiller) sur « Unlock » durant la cuisson.**

- La vapeur chaude ou tout autre élément chaud à l'intérieur de l'autocuiseur peut entraîner des brûlures.
- Après avoir fini la cuisson n'essayez pas d'ouvrir le cuiseur de force avant que la vapeur se soit complètement évacuée.

**Ne débranchez pas ni ne branchez sans arrêt le cordon d'alimentation.**

- Cela peut entraîner un choc électrique ou un incendie.

**N'insérez pas d'objets en métal tels que des épingles et des fils ou toute autre substance extérieure dans la sortie d'évacuation de vapeur automatique ou toute autre ouverture.**

- Cela peut entraîner un choc électrique ou un incendie.
- Faites tout particulièrement attention de garder l'appareil hors de portée des enfants.

Cet appareil n'est pas destiné à être utilisé par des personnes (y compris des enfants) qui n'ont pas les capacités physiques, sensorielles ou mentales, ou qui manquent d'expérience et de connaissances et qui ne peuvent pas utiliser l'appareil en toute sécurité sans supervision ni direction.

- Faites attention de ne pas laisser les enfants jouer avec l'appareil.
- Cela peut provoquer un choc électrique ou des brûlures.



**Ne vaporisez pas et n'utilisez pas d'insecticides ou de produits chimiques.**

- Cela peut entraîner un choc électrique ou un incendie.
- Si des cafards ou d'autres insectes pénètrent dans le cuiseur, veuillez contacter un revendeur ou un centre technique.

**Ne laissez pas des substances étrangères telles qu'une aiguille, une épingle de nettoyage, ou du métal entrer et ne bloquez pas le conduit d'arrivée/d'évacuation ou l'ouverture.**

- Cela peut entraîner un choc électrique ou un incendie.
- Ne mettez pas une épingle de nettoyage dans l'ouverture ou le trou du produit sauf pour nettoyer la sortie de vapeur.

**N'ouvrez pas le couvercle supérieur lors de la phase de chauffage et de la cuisson.**

- Cela peut entraîner des brûlures.
- Si vous avez besoin d'ouvrir le couvercle lors de la cuisson, maintenez appuyé le bouton cancel (annuler) pendant deux secondes et vérifiez que la vapeur interne s'est complètement évacuée en retournant le poids de pression.

**Faites attention à ce que la fiche et le cordon d'alimentation ne soient pas entrecroqués par des attaques d'animaux ou par des matériaux métalliques tranchants.**

- Les dégâts dus à des impacts peuvent provoquer un choc électrique ou un incendie. Veuillez vérifier fréquemment le cordon d'alimentation et la prise.



# MESURES DE SÉCURITÉ



## Avertissement

**Retirez une substance étrangère sur le cordon et la fiche à l'aide d'un chiffon propre.**

- Cela peut provoquer un incendie. Veuillez vérifier fréquemment le cordon d'alimentation et la fiche.

**N'utilisez pas l'appareil sur un coffre à riz ou une étagère.**

- Ne placez pas le cordon d'alimentation entre des meubles. Cela peut provoquer un choc électrique entraînant un incendie.
- Veuillez vérifier fréquemment le cordon d'alimentation et la prise.
- En cas d'utilisation sur du mobilier, faites attention à l'évacuation de la vapeur car cela peut provoquer des dégâts, un incendie et/ou un choc électrique.

**Ne placez pas de choses lourdes sur le cordon d'alimentation.**

- Cela peut entraîner un choc électrique ou un incendie.
- Veuillez vérifier fréquemment le cordon d'alimentation et la fiche.

**Ne changez pas, ne rallongez pas ni ne branchez le cordon d'alimentation sans l'avis d'un expert technique.**

- Cela peut entraîner un choc électrique ou un incendie.

**Nettoyez la poussière ou toute substance étrangère sur le capteur de température et la cuve de cuisson.**

- Cela peut provoquer un dysfonctionnement du système ou un incendie.

**Ne branchez pas et ne retirez pas le cordon d'alimentation avec les mains mouillées.**

- Cela peut provoquer un choc électrique.

**Ne déplacez pas le produit en tirant ou en utilisant le cordon d'alimentation.**

- Un court-circuit électrique pourrait provoquer un incendie.

**Veuillez contacter un revendeur ou un centre technique en cas d'odeur ou de fumée inhabituelle.**

- Débranchez tout d'abord le cordon d'alimentation.
- Puis contactez le revendeur ou le centre technique.

**N'utilisez pas l'appareil au-delà de la capacité maximum.**

- Cela peut provoquer un débordement ou une panne.
- Ne faites pas cuire au-delà de la capacité mentionnée pour la cuisson d'une soupe au poulet et d'un congé.

**Ne touchez pas la surface métallique de la cuve de cuisson et le poids de pression après la cuisson et la phase de chauffage.**

- Cela peut entraîner des brûlures.
- La vapeur chaude restante peut provoquer des brûlures quand vous appuyez sur le poids de pression durant et juste après la cuisson.

**N'utilisez pas le cuiseur près d'un champ magnétique.**

- Cela peut provoquer des brûlures ou une panne.

**Ne laissez pas tomber le cuiseur et ne le soumettez pas à des chocs.**

- Cela peut entraîner un problème de sécurité.

**Veuillez vous assurer de débrancher la prise lorsque l'appareil n'est pas utilisé.**

- Cela peut provoquer des chocs électriques ou un incendie.
- Utilisez du courant 220V-240V uniquement.

**Utilisez le produit sur une surface plane. N'utilisez pas le produit sur un coussin. Veuillez éviter d'utiliser le produit dans un endroit qui n'est pas stable où il risquerait de tomber.**

- Cela peut entraîner un dysfonctionnement ou un incendie.
- Veuillez vérifier fréquemment le cordon d'alimentation et la prise.

**Veuillez débrancher la prise lorsque vous n'utilisez pas le produit.**

- Cela peut provoquer des chocs électriques ou un incendie.

**Veuillez utiliser le cuiseur dans le but dans lequel il a été conçu.**

- Cela peut provoquer un dysfonctionnement ou une odeur.



## Se rappeler

**Après avoir fini la cuisson, n'essayez pas d'ouvrir le cuiseur de force avant que la vapeur ne soit complètement évacuée.**

- La vapeur chaude ou tout autre élément chaud à l'intérieur du cuiseur peut provoquer des brûlures.
- Ouvrez le couvercle supérieur avec prudence après la cuisson afin d'éviter la vapeur et des brûlures présentant un danger.

**Ne placez pas l'appareil sur une surface irrégulière ou inclinée.**

- Cela peut provoquer des brûlures ou des pannes.
- Faites attention à installer le cordon d'alimentation de façon à ce qu'il passe sans interruption.

**Veuillez contacter le service client si le revêtement de la cuve de cuisson s'enlève.**

- Il se peut que le revêtement s'use après une longue utilisation.
- Lors du nettoyage de la cuve de cuisson, n'utilisez pas de tampon à récurer dur ou métallique, de brosse, d'abrasifs métalliques etc.

**Ne tenez pas le cuiseur par la poignée de la cuve de cuisson**

- Cela peut entraîner des problèmes ou être dangereux. Des poignées amovibles sont disposées en bas à droite et sur le côté gauche du cuiseur. Tenez les poignées à deux mains et déplacez-le avec précaution.

**Mettez toujours la poignée Lock/Unlock (verrouillage/déverrouillage) sur « Lock » lorsque vous n'utilisez pas l'appareil n'est pas utilisé.**

- Cela peut entraîner une déformation du à la pression restante.

**Essuyez toute l'eau en excès sur le cuiseur après la cuisson.**

- Cela peut entraîner des odeurs ou une décoloration.
- Essuyez l'eau résultant de la condensation.

**Veuillez contacter un revendeur ou un centre technique lorsqu'un bouton du produit ou le produit lui-même ne fonctionne pas correctement.**

**En cas de coupure de courant durant la cuisson, la vapeur du cuiseur à riz est évacuée automatiquement. La qualité du riz est par conséquent inférieure à la normale.**

- Veuillez démarrer la cuisson avec la quantité d'eau et de riz indiquée.
- L'eau peut déborder si la quantité d'eau dans la cuve de cuisson dépasse le niveau d'eau recommandé.
- Veuillez démarrer la cuisson avec le capot de régulation de la vapeur complètement mis en place.

**Veuillez nettoyer le corps ainsi que les autres parties après la cuisson.**

- Après avoir fait cuire de la soupe au poulet, différents plats etc. il se peut que l'odeur soit imprégnée.
- Nettoyez le compartiment du four, la plaque supérieure de chauffage et la cuve de cuisson à chaque fois que vous faites cuire avec l'un d'entre eux.
- Cela peut entraîner une altération ou des odeurs.
- Utilisez un essuie-tout sec ou une éponge pour nettoyer la cuve de cuisson, car les surfaces dures rugueuses ou celles en métal sont abrasives pour le revêtement.
- En fonction des méthodes d'utilisation ou des circonstances propres à l'utilisateur, le revêtement de la cuve de cuisson peut se détacher.
- Veuillez contacter le service client dans ces cas de figure. Veuillez ne pas tirer de force l'évent à vapeur propre.

**Faites attention lorsque la vapeur est évacuée.**

- Ne soyez pas surpris lorsque la vapeur est évacuée.
- Veuillez conserver le cuiseur hors de portée des enfants.

**N'utilisez si possible la fonction de chauffage que pour la cuisson de riz blanc. Les autres aliments se décolorent facilement.**

**Lorsque vous retirez la fiche d'alimentation, ne tirez pas sur le cordon d'alimentation. Veuillez retirer en toute sécurité la fiche d'alimentation.**

- Si vous faites prendre un impact au cordon d'alimentation, cela peut entraîner un choc électrique ou un incendie.



## 안전상의 경고

- '안전상의 경고' 는 제품을 안전하고 올바르게 사용하여 사고나 위험을 미리 막기 위한 것이므로 반드시 지켜 주십시오.
- '안전상의 경고' 는 '경고' 와 '주의' 의 두가지로 구분되어 있으며 '경고' 와 '주의' 의 의미는 다음과 같습니다.

**⚠ 경고** 피하지 않을 경우 사망이나 중상을 초래할 수 있는 잠재적인 위험상황

**⚠ 주의** 피하지 않을 경우 경상을 초래할 수 있는 잠재적인 위험상황

- ⚠ 이 기호는 특정조건하에서 위험을 끼칠 우려가 있는 사항에 대하여 주의를 환기시키는 표시입니다.
- 위험 발생을 피하기 위해 주의깊게 읽고 지시에 따라 사용하십시오.
- ⛔ 이 기호는 어떤 행위를 '금지' 하는 표시입니다.
- ⓘ 이 기호는 어떤 행위를 '지시' 하는 표시입니다.



**경고**



**(금지)**

사용중 압력추 및 자동증기 배출구에는 손과 얼굴을 가까이 하지 마십시오.

- 화상의 우려가 있습니다. 취사중 나오는 증기는 매우 뜨거우므로 손이나 얼굴을 가까이 하지 마십시오.
- 특히 어린이의 접근을 막아 주십시오.

제품을 직사광선이 쬐는 곳, 가스레인지, 라이터, 전열기구 등의 가까이에서 사용하지 마십시오.

- 전기누전, 감전, 변형, 변색 및 화재의 원인이 됩니다.
- 전원코드를 열기구 가까이 두지 마십시오. 코드피복이 녹아 화재, 감전의 원인이 됩니다. 수시로 전원코드의 상태를 꼭 확인하십시오.

제품을 분해하거나 개조하지 마십시오.

- 화재 및 감전의 원인이 됩니다.
- 서비스기사 이외의 사람이 분해하거나 수리하지 마십시오. 수리 및 고장 상담은 서비스센터로 문의하여 주십시오.

반드시 정격 10A 이상의 교류 220V~240V 전용 콘센트에서만 사용해 주시고 한 콘센트에 여러 제품의 전원플러그를 동시에 꽂아 사용하지 마십시오.

- 여러 제품과 함께 사용하거나, 다른 기구에 사용하면 발열 및 발화, 감전의 원인이 됩니다. 수시로 콘센트 상태를 꼭 확인하십시오.
- 전원플러그에 이물질이나 물기가 묻어 있는 경우에는 잘 닦은 다음 사용하십시오.
- 연장코드도 10A이상의 것을 사용하여 주십시오.

싱크대, 목욕탕 등 제품에 물이 들어 갈 수 있는 곳이나, 눈을 맞을 수 있는 실외에서 사용하지 마십시오.

- 전기 누전 및 감전의 위험이 있습니다.
- 제품에 물이 들어 갔을 경우에는 서비스센터로 문의해 주십시오.

전원코드나 전원플러그가 파손되었거나 콘센트가 흔들릴 때는 사용을 중지하고, 고객상담실로 문의바랍니다.

- 제품 사용 중 사용상의 부주의로 전원 코드의 피복이 벗겨지거나 찢힐 경우 화재 및 감전의 원인이 될 수 있으니, 수시로 전원코드와 전원플러그, 콘센트의 상태를 꼭 확인하십시오.
- 전원코드나 전원플러그가 파손된 경우에는 위험이 생기지 않도록 하기 위하여 제조자나 그 판매점 또는 유자격 기술자 (서비스 기사)에 의해 코드 교환을 하십시오.
- 반드시 지정된 서비스센터에서 수리하시기 바랍니다.

제품을 싱크대에 넣고 닦거나 제품 내부에 물을 넣지 마십시오.

- 전기 누전 및 감전, 화재의 원인이 됩니다.
- 제품에 물이 들어간 경우에는 사용을 중지하고 전원플러그를 뽑은 다음 서비스센터로 문의해 주십시오.

압력추 및 자동증기배출구를 막거나 증기구에 행주나 장식용 덮개, 기타물건을 올린 채 사용하지 마십시오.

- 압력에 의한 폭발의 위험이 있습니다.
- 본체의 변형, 변색 및 고장의 원인이 됩니다.

전원플러그에 묻은 이물질은 물기가 없는 천으로 깨끗이 제거하여 주십시오.

- 화재의 원인이 됩니다. 수시로 전원 플러그 상태를 꼭 확인하십시오.

변형된 내솔이나 전용 내솔이 아닌것은 사용하지 마십시오.

- 내솔이 가열되어 이상작동 및 화재의 원인이 됩니다.
- 내솔을 떨어뜨렸거나 변형된 경우에는 서비스센터로 문의해 주십시오.

내솔 없이 사용을 하지 마십시오.

- 감전 및 고장의 원인이 됩니다.
- 내솔이 없는 상태에서 썰이나 물을 넣지 마십시오.
- 썰이나 물이 들어갔을 경우에는 제품을 뒤집거나 흔들지 마시고 서비스센터로 꼭 문의 하십시오.

취사나 요리가 진행중일 때 뚜껑 열림 버튼을 누르거나, 뚜껑 결합 손잡이를 절대 '옴' (열림)으로 돌리지 마십시오.

- 강제로 열 경우 압력으로 인해 화상 및 폭발의 위험이 있습니다.
- 취사나 요리 완료 후 증기가 완전히 배출된 상태에서 뚜껑 결합 손잡이를 작동시키십시오.

내솔 없이 분리형 커버, 찜판, 금속성 물질 등을 넣거나, 넣어서 사용하지 마십시오. (특히, 어린이 주의)

- 감전 및 화재의 원인이 됩니다.

이 기기는 신체, 감각, 정신 능력이 결여되어 있거나 경험과 지식 이 부족하여 감독이나 지시 없이는 안전하게 기기를 사용할 수 없는 사람(어린이 포함)이 사용하도록 만들어지지 않았습니니다.

- 어린이가 기기를 가지고 놀지 않도록 주의하세요.
- 감전, 화상 등 부상의 원인이 됩니다.



제품내에 살충제나 화학물질 등을 뿌리거나 투입하지 마십시오.

- 화재 발생의 우려가 있습니다.
- 제품내 바퀴벨레나 벌레 등이 들어갔을 경우는 서비스센터로 문의해 주십시오.

흡·배기구 또는 틈 사이에 바늘, 청소용 핀, 금속물 등 이물질이 들어가거나 막히지 않도록 하십시오.

- 감전 및 화재의 원인이 됩니다.
- 청소용 핀을 증기배출구 청소외에 제품의 틈새나 구멍에 넣지 마십시오.

취사나 요리가 진행중일 때 제대로 뚜껑을 열지 마십시오.

- 취사나 요리가 진행중일 때는 압력에 의해 뚜껑이 열리지 않습니다.
- 강제로 열면 화상 및 폭발의 위험이 있습니다.
- 취사 또는 요리가 진행 중일때 부득이하게 뚜껑을 열어야 할 경우 취소 버튼을 약 2초간 누른 후 내부압력이 완전히 제거되었는지 확인을 하고 열어 주십시오.

전원코드를 무리하게 구부리거나, 묶거나, 잡아당기지 마십시오.

- 감전이나 쇼트로 인해 화재의 원인이 될 수 있습니다.
- 수시로 전원코드 상태를 꼭 확인하십시오.

전원플러그를 반복하여 뽑았다 꽂았다 하지 마십시오.

- 감전 및 화재의 위험이 있습니다.

플러그 및 전원 코드부를 동물이 물어 뜯거나 못과 같이 날카로운 금속 물체로부터 충격을 받지 않도록 주의하여 주십시오. 로운 충격으로 인한 파손은 합선, 감전, 화재 등의 원인이 됩니다. 수시로 전원코드와 전원 플러그 상태를 꼭 확인하십시오.



## 안전상의 경고



### 주의



### (금지)

**쌀통 및 다용도 선반 등에 제품을 놓고 사용하지 마십시오.**

- 전원코드가 틈새에 눌려져 화재 및 감전의 원인이 됩니다. 수시로 전원코드 상태를 꼭 확인하십시오.
- 취사 또는 요리중 증기가 배출될 때 쌀통 및 다용도 선반에 의해 제품의 손상, 화재, 감전의 원인이 됩니다.

**전원코드 위에 무거운 물건을 올려 놓거나 코드가 제품바닥에 눌리지 않도록 주의해 주십시오.**

- 화재 및 감전의 원인이 됩니다. 수시로 전원코드 상태를 꼭 확인하십시오.

**전원코드를 임의로 연장하거나 연결하는 등 가공하여 사용하지 마십시오.**

- 감전 및 화재의 위험이 있습니다.

**온도감지기, 밥솥 내부 및 열판 또는 내솥 바깥 부위의 이물질(밥알, 기타음식물 등)은 반드시 제거 후 사용하십시오.**

- 제품 사용 전 반드시 이물질 제거 상태 확인 후 사용하십시오.
- 온도감지기를 정확히 못하게 되므로 내솥이 가열되어 이상작동 및 화재의 원인이 됩니다.

**전원플러그를 콘센트에서 꽂거나 뺄 때는 손의 물기를 반드시 제거한 후 전원플러그를 잡고 꽂거나 빼어 주십시오.**

- 젖은 손으로 전원플러그를 뽑으면 감전의 원인이 될 수 있습니다.
- 무리하게 당겨 뽑으면 전원코드에 이상이 발생되어 누전 및 감전이 될 수 있습니다.

**제품 이동시 전원코드를 이용하여 들어올리거나 잡아당겨서 이동하지 마십시오.**

- 쇼트로 인한 화재의 원인이 될 수 있습니다.

**사용 중에 이상한 소리나 냄새 또는 연기가 나면 즉시 전원플러그를 뽑고 내부 압력을 완전히 제거후 서비스센터로 문의해 주십시오.**

**최대 용량 이상으로 내용물을 넣고 사용하지 마십시오.**

- 밥물 넘침이나 취사 불량 등 고장의 원인이 됩니다.
- 죽은 지정된 용량 이상은 사용하지 마십시오.

**사용 중이거나 사용직후에는 내솥, 내부, 열판 및 압력추 등은 뜨거우므로 만지지 마십시오.**

- 고열에 의해 화상을 입을 수 있습니다.
- 압력추가 찢어져 증기에 의해 화상을 입을 수 있습니다.

**뚜껑 위에 자성을 지닌 물체를 올려 놓거나 자성이 강한 물체 근처에서 사용하지 마십시오.**

- 제품 고장 및 기능이 정상적으로 작동되지 않을 수 있습니다.

**제품에 심한 충격을 주거나 떨어뜨리지 마십시오.**

- 제품 고장 및 안전상의 문제가 발생할 수 있습니다.

**교류 220V~240V 이외에는 사용하지 마십시오.**

- 감전, 화재의 원인이 될 수 있습니다.
- 제품이 정상적으로 작동을 하지 않습니다.

**제품 밑에 깔판, 방석, 전기장판 등을 놓고 사용하지 마십시오.**

- 화재 및 변형의 원인이 됩니다. 수시로 제품 상태를 꼭 확인하십시오.

**취사, 보온, 지정된 메뉴 이외의 식혜, 미역국, 카레, 기름으로 튀기는 요리 등 다른 용도로 사용하지 마십시오.**

- 고장 및 냄새의 원인이 됩니다.

**경사진 곳이나 울퉁불퉁한 곳에서는 사용하지 마십시오.**

- 화상 및 제품 고장의 원인이 됩니다.
- 전원코드에 손이나 발, 기타 물체가 걸려 제품이 떨어지지 않도록 주의 하십시오.

**전원플러그를 뽑을 때는 전원코드를 잡지마시고 꼭 전원플러그를 잡고 뽑아주십시오.**

- 전원코드에 충격이 가면 감전 및 화재의 원인이 될 수 있습니다.

**사용하지 않을 때는 전원플러그를 콘센트에서 뽑아 주십시오.**

- 절연 성능 저하로 인해 감전, 누전, 화재의 원인이 될 수 있습니다.

**내솥을 다른 용도로 사용하거나 불위에 올리지 마십시오.**

- 내솥의 변형 및 코팅이 벗겨져 제품에 이상이 발생할 수 있습니다.

**취사나 요리 완료 후 또는 보온시 뚜껑 결합 손잡이가 잘 돌러 지지 않을 때 강제로 돌리지 마십시오.**

- 화상 및 제품손상의 원인이 됩니다.
- 압력추를 찢혀 증기가 완전히 배출되었는지 확인 후 뚜껑 결합 손잡이를 돌려주십시오.
- 취사나 요리 완료후 뚜껑을 열때 증기에 의한 화상의 우려가 있으므로 주의하십시오.

**내솥 코팅이 벗겨질 경우 서비스센터로 문의해 주십시오.**

- 제품을 장기간 사용할 경우 내솥 코팅이 벗겨질 수 있습니다.
- 거친 수세미나 금속성 수세미로 내솥을 씻을 경우 코팅이 벗겨질 수 있으니 반드시 주방용 중성세제와 스폰지로 씻어 주십시오.
- 날카로운 식기류(포크, 숟가락, 젓가락 등)를 내솥에 넣은 채 씻을 경우 내솥 코팅이 벗겨질 수 있습니다.

**뚜껑 결합 손잡이나 내솥 손잡이를 잡고 제품을 들어 올리지 마십시오.**

- 뚜껑 결합 손잡이나 내솥 손잡이를 잡고 들어 올릴 경우 뚜껑이 열릴 우려가 있어 위험합니다.
- 제품 바닥 좌우측에 있는 홈을 양손으로 들어올려 안전하게 사용하십시오.

**전원플러그를 뽑더라도 뚜껑 결합 손잡이를 항상 “” (잠김)위치로 돌려 주십시오.**

- 취사나 요리 완료 후 내솥이 뜨겁거나 뜨거운 밥이 남아 있을 경우 전원 플러그를 뽑더라도 뚜껑을 닫고 뚜껑 결합 손잡이를 “” (잠김)위치로 돌리지 않으면 내부압력에 의해 제품의 변형이나 손상의 원인이 됩니다.
- 취사, 요리 및 보온 중에도 반드시 뚜껑 결합 손잡이를 “” (잠김) 위치에 놓고 사용해 주십시오.

**취사나 요리가 끝난 뒤에는 반드시 본체에 고인물을 닦아 주십시오.**

- 냄새 및 변색의 원인이 됩니다.
- 본체의 물받이에 고인 물을 닦아 주십시오.

**사용 전 후 버튼이 눌러지지 않거나 작동이 되지 않을 경우 서비스센터로 문의해 주십시오.**

**취사 또는 요리 진행 중 정전이 되면 자동증기 배출 장치가 작동하여 내용물 비산의 우려가 있습니다.**

- 정해진 쌀 및 물의 양으로 취사해 주십시오.
- 특히, 물의 양이 규정보다 많으면 내용물 넘침의 원인이 됩니다.
- 증기조절밸이 장착된 상태에서 취반을 하십시오.

**요리 후에는 반드시 청소해 주십시오.**

- 달걀, 갈비찜 등의 요리 후 취사 및 보온을 하계되면 밥에 냄새가 배어 들 수도 있습니다.
- 내솥뚜껑 세척시 거친 수세미나 금속성 수세미를 사용할 경우 코팅이 벗겨질 수 있으니 반드시 스폰지 또는 물기를 제거한 행주로 닦아주십시오.
- 43~46쪽을 참조하여 내솥, 내솥 뚜껑, 패킹 등을 깨끗이 닦아낸 후 사용하십시오.
- 제품의 사용환경이나 방법에 따라 내솥 뚜껑의 코팅이 벗겨질 수 있습니다. 이런 경우 서비스센터로 문의해 주십시오.

**취사 또는 요리 진행 중 자동증기 배출시 주의하십시오.**

- 증기가 고속으로 배출되면서 ‘취익’ 하는 소리가 나므로 눌러지 않도록 주의하십시오.
- 특히 어린이의 접근을 막아 주십시오. 화상의 원인이 됩니다.

**현밥 이외의 식품에는 변질하기 쉬운 것(떡밥,훈식,크로켓,그라탕 등)이 있으므로 가능하면 보온하지 마십시오.**



## 安全警告

- \* “安全警告”是为了预防事故的发生，请正确使用产品，并遵守安全警告事项。
- \* “安全警告”有“警告”和“注意”两种区分，“警告”和“注意”有下列意义。



**警告**

未遵守警告事项时，  
可能会发生严重人身伤害。



**注意**

未遵守注意事项时，  
可能会发生严重人身伤害。



- 此标记是指在特定条件下，对可能发生危险事故的符号。
- 为避免发生危险，请仔细阅读使用说明书并按照指示使用。



- 此符号表示“禁止”某种行为。



- 此符号表示“指示”某种行为。



**警告**



**(禁止)**

使用中切勿触摸或把脸靠近压力锥和蒸汽排出孔。

- 会导致烫伤，特别注意勿让儿童靠近。
- 高温蒸汽很烫，切勿将手或脸直接靠近。

本产品要避免阳光直射，严谨靠近煤气炉、电热器具等。

- 有漏电、触电的危险及有变形或变色的可能。
- 严谨电源线靠近热器具，避免电源线熔化造成火灾或触电的危险。

严谨私自拆卸或改装。

- 发生火灾或触电的可能。
- 除专业修理人员外，请勿自行拆卸或改装。
- 修理时请先与指定维修中心联系。

必须使用额定电流10A以上220V~240V交流电专用插座，不宜与其他电器共用一个插座。

- 会产生发热、火灾、触电的可能。
- 电源插头上有异物时，请先清洁干净后使用。
- 插座的延长线必须使用额定电流10A以上的。

严禁在有水的地方或户外使用。

- 有漏电或触电的危险。
- 如水渗入机体内部时，请拨打服务热线咨询。

严禁在灰尘多或有化学物品的地方使用。

- 严禁在产品周围使用可燃性气体或易燃物品。
- 发生火灾或爆炸的可能。

电源线破损或插头松动时，  
请停止使用并及时更换。

- 产品使用中，因使用不当电源线表皮有破损时会产生触电或发生火灾，请及时确认电源线及插座的完整状态。
- 电源线有破损时，为避免发生危险，请停止使用并与产品销售店或指定维修中心联系更换。

严禁用水冲洗机体或避免内部进水。

- 会有漏电、触电、火灾的可能。
- 产品内渗入水时，切断电源，停止使用，请拨打服务热线咨询。

严禁将抹布等异物放在压力锥和蒸汽排出口上。

- 变形或变色的可能。
- 产品故障及火灾的可能。

请勿将电源线插头反复插拔。

- 发生火灾或触电的可能。

切勿使用变形内锅或其他非专用内锅。

- 内锅发热时会产生异常现象或引起火灾。
- 若不小心碰撞内锅或内锅变形时，请拨打服务热线。

严禁未放内锅使用。

- 触电及故障的可能。
- 严禁无内锅时放米和水。
- 机体进入水或米粒时，请拨打服务热线。

产品工作中严禁打开锅盖。

- 产品工作时，因内部压力锅盖不易打开，若强行打开会发生烫伤及爆炸。
- 煮饭结束，等蒸汽完全排除后再打开。

无内锅的情况下请勿将分离式内锅盖，蒸盘，金属性物质等其它物质放进产。品里使用。（特别注意儿童）

- 发生火灾或触电的可能。

以下人员不可使用:身体，感觉，精神能力缺陷或无行为能力，缺乏经验与知识，无监督或指示而不能安全使用该机器的人(包括儿童)。

- 请注意勿让儿童触碰。
- 可能导致触电、烧伤等受伤。



产品内请勿喷洒或投入化学物品。

- 烫伤或火灾的可能。
- 当产品内进入蟑螂或其他昆虫时，请咨询代理店或服务中心。

严禁用针或金属物质堵塞排气口或产品缝隙。

- 烫伤或触电的可能。
- 清洁用针除了清理蒸汽排出孔外，不得插入产品缝隙或其它孔里。

产品工作中，严禁按开盖按钮及将结合手柄转至“开启”位置。

- 产品工作中，因内部压力锅盖不易打开，若强行开盖会发生烫伤或爆炸。
- 产品工作中，不得已打开锅盖时，按住取消键2秒以上取消已选的功能，推动压力锥等蒸汽完全排出后再打开锅盖。

电源线不宜强行弯曲、捆绑或拉伸。

- 触电或因短路发生火灾的可能。

请勿强行拽下防堵塞装置。

- 卸下时有堵塞蒸汽口的危险。

使用前请确认防堵塞装置的安装状态及是否粘有异物。

- 防堵塞装置如有脱落或遗失时，请拨打售后服务热线。
- 使用前后要始终保持清洁。

电插头有异物时，请用干抹布擦净后使用。

- 短路或发生火灾的可能。



# 安全警告



## 警告



## (指示)

注意不要让动物把插头及电源线咬断或避免受到锋利金属物体的冲击。

- 短路，触电或发生火灾的可能。

禁止将产品放在米桶及多层柜上使用。

- 电源线夹在缝隙里，可能会引起触电或发生火灾。
- 在米桶及多层柜上使用可能会导致产品损坏或引起火灾。

请勿将重物放在电源线上面或避免被压到产品底部。

- 有可能会发生火灾或触电，请随时确认电源线放置状态。

勿将电源线进行加工或随意连接延长线使用。

- 触电或发生火灾的可能。

使用时如有异常响声或有异味时，请立刻切断电源，推开压力锥，待蒸汽完全排出后，咨询代理店或售后服务中心。

使用时不要超出限定容量。

- 米汤溢出或发生故障的可能。

使用中或使用后锅体温度很高，切勿触摸内锅、加热盘、产品内部及压力锥。

- 烫伤的可能。
- 产品工作中若压力锥倾斜，会被喷出的蒸汽烫伤。

切勿靠近磁性强的物体。

- 可能会产生安全上的问题。
- 发生故障的可能。

勿使产品跌落或受冲击。

- 会发生故障及安全性问题。

温度感应器、电热盘及内锅底部要保持清洁。

- 温度感应器受损，可能会发生故障及火灾。

擦干手，再插、拔插头。

- 用湿手插、拔插头时会发生触电。
- 电源插头拔出时，切勿直接拽电源线拔出。

移动产品时，请勿拽电源线移动产品。

- 短路或发生火灾的可能。

本产品只限使用AC220V~240V 交流电源。

- 触电或发生火灾的可能。
- 产品不能正常动作。

本产品要放置于较阔的水平台面上，切勿放在坐垫或电热毯上使用。

- 变形或发生火灾的可能。

本产品只适用于做饭、保温及指定用途，严禁他用。

- 会产生异味或变色。

不使用时，请拔掉插头。

- 以避免发生触电及火灾。

除白米饭外容易变质的（杂谷，豆类饭，油炸丸子等）尽量不要进行保温。

勿将内锅放在火源上或用于其他用途。

- 内锅变形或涂层会脱落。

煮饭完成后，结合手柄不易拧开时，不要强行拧开。

- 烫伤或产品受损的可能。
- 推动压力锥，等蒸汽完全排除后再打开。
- 煮饭完成后打开锅盖时，注意避免被蒸汽烫伤。

本产品不宜在倾斜或凹凸面上使用。

- 烫伤或发生故障的可能。
- 产品工作中，切勿碰电源线。

内锅涂层脱落时，请与售后服务中心联系。

- 长时间使用产品时，内锅涂层因老化有轻微脱落，请及时拨打服务热线进行更换。
- 用硬刷子，钢丝球清洗内锅时，涂层会脱落，要用中性洗涤剂和海绵清洗。

请勿用锅盖结合手柄或内锅把手移动产品。

- 会产生危险，请利用产品底部的移动凹槽移动产品。

即使拔掉电源插头，结合手柄仍应置于“”（关闭）位置。

- 煮饭结束后，内锅有余热或内部有热饭时，即使拔掉电源仍要将锅盖结合手柄转至“”（关闭）位置。否则因内部压力产品会发生变形或损伤。
- 煮饭或保温时，必须把结合手柄转至“”（关闭）位置。

煮饭完成后，请擦净积水部的水。

- 会产生异味或变色。
- 请擦去产品积水部的水。

使用前，按键无法按动或产品不能动作时，请拨打售后服务电话咨询。

煮饭或料理中当发生停电时，自动蒸汽排出装置会自动启动，可能会有汤汁溢出现象。

- 请在安装蒸汽帽的状态下进行煮饭。
- 添加的水量超出规定容量时，会有溢出现象，请按使用说明书的煮饭方法正确煮饭。

使用完毕后产品要清洁干净。

- 料理结束后，未清理干净时，会出现异味。
- 使用硬刷子，钢丝球清洗内锅时，内锅涂层会脱落，请用中性洗涤剂和海绵清洗。
- 请参照11页的清洁方法，清洗产品后使用。
- 根据产品的使用环境和方法的不同，内锅涂层会有脱落现象。

蒸汽自动排出时，请注意。

- 蒸汽高速排出时，伴有较大的排气声，注意不要受到惊吓。
- 严禁儿童靠近，会烫伤。

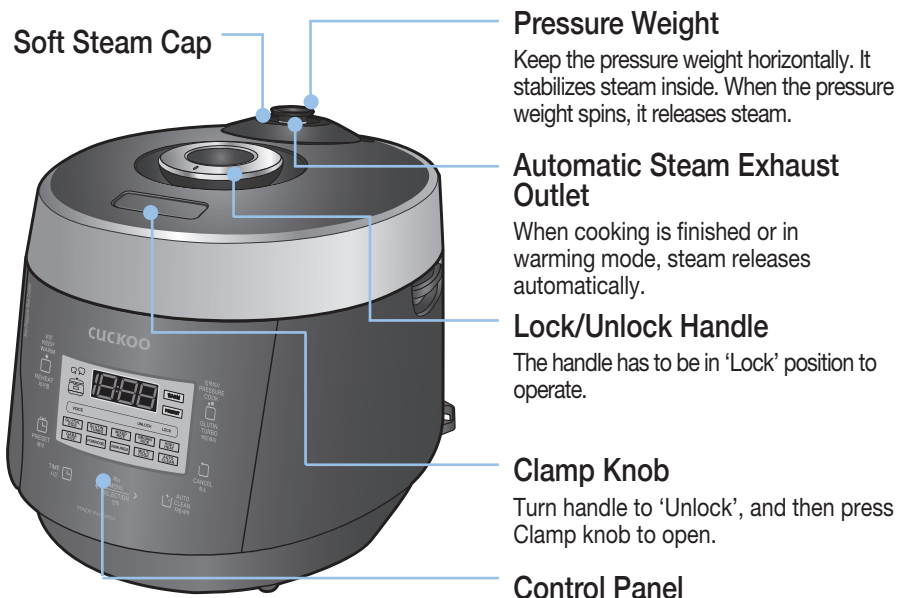
拔插头时，必须抓住插头拔出，不要强行拽拔电源线拔出。

- 触电，漏电或发生火灾的可能。

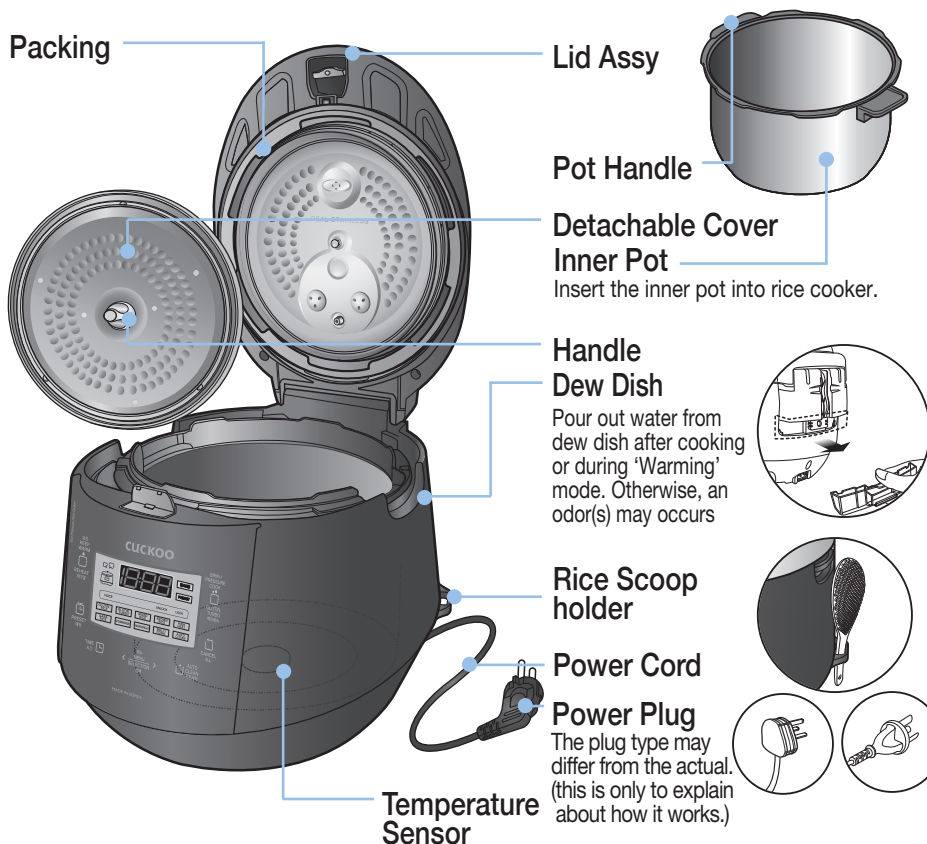


## NAME OF EACH PART

### Name of each part



### Name of each part



### Accessories



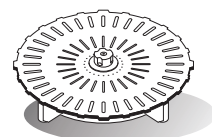
Manual & Cooking Guide



Rice Scoop



Rice Measuring Cup



Steam Plate



Cleaning Pin  
(Attached on the bottom of the unit)

# FUNCTION OPERATING PART / HOW TO SET OR CANCEL VOICE GUIDE FUNCTION



**Keep Warm / Reheat button**  
Used to warm or reheat.  
(Refer to page 23)

**Preset button**  
Used to preset time.  
(Refer to page 21)

**Time Button**  
Used to modify preset time  
(Refer to page 21).  
Used to set GABA and multi cooking time  
(Refer to page 20~21).

**Display**  
CUCKOO

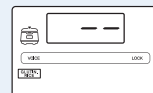
**Pressure Cook/Turbo Button**  
Used to start cooking  
(Refer to page 17~18)

**Cancel button**  
Used to cancel a selection of mode or releases remaining steam inside of rice cooker.

**Auto Clean button**  
Used to operate automatic steam clean function.  
Used to set voice volume, voice setting, temperature during 'Warming' mode(Refer to page 15).  
Used to set 'Nurungi (crispy rice)'(Refer to page 19).

**Menu / Selection button**  
Used to select Glutinous Rice, High Heat Glutinous, Turbo Glutinous Rice, Mixed Rice, High Heat Mixed Rice, Brown Rice, High Heat Brown Rice, Germinated Brown Rice, The Nutritious Porridge, NU RUNG JI, Multi Cook, All-Purpose steaming and Automatic Sterilization(Refer to page 17-18)

- ※ When you an image like one in the right side on your display, it means the rice cooker is in 'Waiting' mode.
- ※ Press 'Cancel' button to enter the 'Waiting' mode.
- ※ Press the button until you hear the buzzer sound. The image of the plate may different.



<Screen on standby>

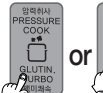
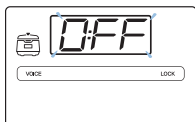
## Voice guide volume control (The function which can control volume and cancel)

When starting the auto clean mode, please press the Auto Clean button for at least 3 seconds.



To operate 'Auto Clean mode', press 'Auto Clean' button at least 3 seconds.

- ▶ If you press 'Auto Clean' button longer than 3 seconds, you will enter in 'Voice Volume' setting, as shown in the image.



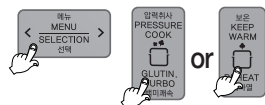
When you set to 'OFF' using 'Menu/Selection' Button, "VOICE" and "OFF" will be blink and voice function will be turned off. If you want to set up voice volume level, press 'Menu/Selection' button. (Voice volume level 1 to 5)

- ▶ To return to 'Waiting' mode after setting, press 'Pressure Cook/Glutin Turbo or Keep/Reheat' button.

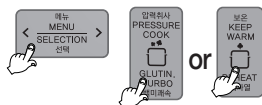
## Voice Setting

You may select your preferred voice among, 'English, Chinese and Korean.' The default is Korean.

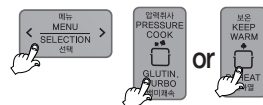
- ※ Default voice of some models may be set to English.



Example) When set to English



Example) When set to Chinese



Example) When set to Korean

1. In order to enter 'Voice Setting' Mode, press 'Auto Clean' button longer than 3 seconds during 'Waiting' Mode. Then press 'Auto Clean' button 5 times to enter the mode.
2. After finishing the setting, press 'Pressure Cook/GLUTIN. Turbo or Keep/Reheat' button to return to 'Waiting' mode.



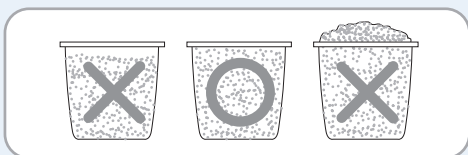
## BEFORE COOKING RICE



### 1

#### Use a dry cloth to clean inner pot.

- ▶ Use a soft scrubber to wash the inner pot.
- ▶ Do not use rough or metallic scrubber. Otherwise, coating will pilled off.
- ▶ Do not put anything that are metallic and sharp into the inner pot while cleaning. (Fork, spoon, chopsticks, knife, and etc.)



### 2

#### Use measuring cup to measure desirable cooking amount.

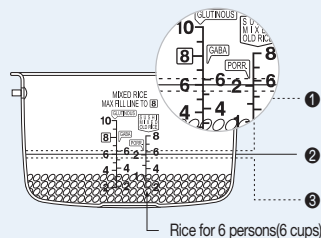
- ▶ Make the rice flat to the top of measuring cup and it is serving for 1 person. (ex: for 3 servings → 3 cups, for 6 servings → 6 cups)

### 3

#### Use another container to wash the rice.

### 4

#### Adjust water level.



- ▶ Place inner pot on the flat surface to adjust water level.
- ▶ The marked lines in the inner pot are water level.
- ① If you want to cook old or soft rice, pour more water than measured scale.
- ② Glutinous rice for 6 people (6 cups) pour water to '6'.
- ③ Overcooked rice: pour less water than measured scale.

### 5

#### Please plug the power cord before inserting inner pot in the rice cooker.

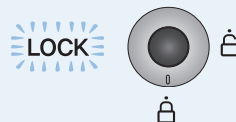
- ▶ Wipe off or remove any substances on the temperature sensor or bottom of the inner pot.
- ▶ Please place the inner pot correctly into the rice cooker.



### 6

#### Plug the power cord and turn the hand to "Lock"

- ▶ The lamp turning on means closed perfectly.

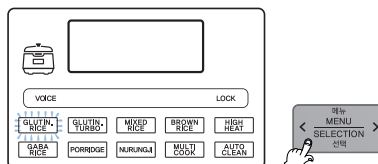


# HOW TO COOK



## 1 Choose menu from 'Menu/Selection' button.

- Check if the removable cover is installed.
- Before cooking, check that the Pressure Weight is well placed horizontally.
- Each time "Menu" button is pressed, the selection switches in the sequential order, Glutinous Rice → High Heat Glutinous → Turbo Glutinous Rice → Mixed Rice → High Heat Mixed Rice → Brown Rice → High Heat Brown Rice → Germinated Brown Rice → The Nutritious Porridge → NU RUNG JI → Multi Cook → Automatic Sterilization.
- If the button is pressed, repeatedly, the menu switches continuously in sequential order.
- In the cases of Glutinous Rice, Glutinous Turbo, Mixed Rice, Brown Rice, GABA Rice, the menu remains memorized once each cooking is completed, so for continuous use of the same menu, no selection of menu is required.

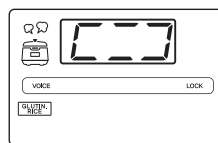


ex) In case of selecting Glutinous Rice.

▶ You can hear a voice, Glutinous Rice, when you cook Glutinous Rice, automatic steam outlet operates while cooking.

## 2 Start cooking by pressing Pressure Cook button.

- You must turn lid handle to lock before cooking. Then press the pressure Cook/Turbo button.
- Unless lid handle is not turned to close, you get alarm with "E01", and sound "turn lid handle to lock".

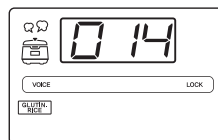


ex) In case of cooking Glutinous.

## 3 Cooking thoroughly

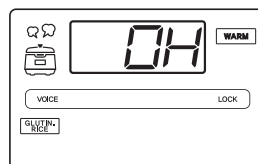
- The cooktime remaining on the display is shown from cooking thoroughly. The cook time is different according to the menu.
- Be careful not to burn yourself from the automatic steam outlet.

ex) In case of 14 minutes left.

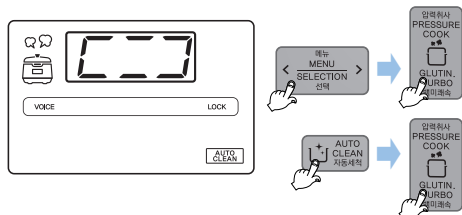


## 4 The end of cooking

- When cooking is completed, warming will start with the voice "cuckoo completed glutinous".
- If you don't want to keep the cooked rice warm, press Cancel for 2 seconds.
- If the lid handle is not working well, take out the steam completely out of inner pot by turning over pressure weight.
- Do not press 'Cancel' button during cooking.



## How to use Automatic Sterilization



Pour water up to scale 2, make sure to close and lock the cover.

Method 1. After choosing automatic cleaning menu by pressing "Menu/Select" button, and then press "Pressure cook/turbo".

Method 2. Press Auto Clean in the waiting mode, and then press Pressure Cook/Glutinous Turbo button.

## Melanoizing effect

The cooked rice can be light yellow at the bottom of the oven, because this product is designed to improve pleasant flavor and taste. Especially, melanoizing is more serious at the "Preset cooking" than just "Cooking".

It does not mean malfunction.

※ When mixing other rice with Glutinous, Melanoizing effect could increase more than "Glutinous cook" setting.

## What is Blackout Compensation

- This product remembers and maintains previous condition and processes. After blackout, it operates immediately.
- If blackout occurs during cooking, the cooking will be delayed depending on blackout time.
- 'Warming' will be cancel, if blackout occurs.



## HOW TO COOK

### How to use the cooking menu

|                                         |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                        |                                                        |                                                   |
|-----------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------|---------------------------------------------------|
| <b>Glutinous</b>                        | Used to cook sticky and nutritious white rice.                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                         | <b>Mixed Rice</b>                                      | Used to cook by mixing glutinous rice in cereals. |
| <b>Brown Rice</b>                       | Used to cook brown rice without germinating.                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                           | <b>GABA Rice</b>                                       | Used to cook germinated brown rice.               |
| <b>Porridge</b>                         | This menu is used to cook porridge.                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                    | <b>Nu Rung Ji (Scorched rice)</b>                      | Used to cook scorched rice when cooking is done.  |
| <b>Multi cook</b>                       | Used to cook various dishes by setting a time manually.                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                | <b>HIGH HEAT (GLUTIN.RICE/ MIXED RICE /BROWN RICE)</b> | Used to cook more savory and sticky rice          |
| <b>Automatic Sterilization</b>          | Used to eliminate smell soaked after cooking.                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                          |                                                        |                                                   |
| <b>Turbo function for Glutinousrice</b> | <ul style="list-style-type: none"> <li>• Press Pressure Cooking/White Rice Turbo button twice after selecting "White Rice" menu, and the cooker will go for white rice turbo cooking, which will cut rice cooking time. (Two servings of white rice normally takes 17 minutes or so.)</li> <li>• The mode of white rice turbo does not produce cooked rice as good as normal cooking mode. Use white rice turbo mode only for 6 servings or less.</li> <li>• For better taste of cooked rice, cook rice in white rice turbo mode after macerating rice for 20 minutes or so before cooking.</li> </ul> |                                                        |                                                   |

※ After cooking in white rice turbo mode or cooking of small serving, discard water. In case of small servings white rice turbocooking, more water may be required than other menu.

| MENU                       | COOKING INSTRUCTION                                                                                                             | WATER LEVEL              | CAPACITY       | COOKING TIME                             |
|----------------------------|---------------------------------------------------------------------------------------------------------------------------------|--------------------------|----------------|------------------------------------------|
| GLUTIN. RICE               | Select "GLUTIN. RICE" → Press "Pressure Cook/Turbo" button                                                                      | GLUTIN. RICE, MIXED RICE | 2 ~ 10 PERSONS | Approx. 30 ~ 39 min                      |
| HIGH HEAT GLUTIN. RICE     | Select "HIGH HEAT GLUTIN. RICE" → Press "Pressure Cook/Turbo" button                                                            |                          | 2 ~ 10 PERSONS | Approx. 31 ~ 44 min                      |
| TURBO GLUTIN. RICE         | 1. Press "Pressure Cook/Turbo" button twice (2) in a row<br>2. Select "TURBO GLUTIN. RICE" → Press "Pressure Cook/Turbo" button |                          | 2 ~ 6 PERSONS  | Approx. 17 ~ 22 min                      |
| MIXED RICE                 | Select "MIXED RICE" → Press "Pressure Cook/Turbo" button                                                                        |                          | 2 ~ 8 PERSONS  | Approx. 46 ~ 59 min                      |
| HIGH HEAT MIXED RICE       | Select "HIGH HEAT MIXED RICE" → Press "Pressure Cook/Turbo" button                                                              |                          | 2 ~ 8 PERSONS  | Approx. 49 ~ 64 min                      |
| MIXED BROWN RICE           | Select "MIXED RICE" → Press "Pressure Cook/Turbo" button                                                                        | BROWN MIXED RICE         | 2 ~ 8 PERSONS  | Approx. 46 ~ 59 min                      |
| HIGH HEAT MIXED BROWN RICE | Select "HIGH HEAT MIXED RICE" → Press "Pressure Cook/Turbo" button                                                              |                          | 2 ~ 8 PERSONS  | Approx. 49 ~ 64 min                      |
| BROWN RICE                 | Select "BROWN RICE" → Press "Pressure Cook/Turbo" button                                                                        | GABA MIXED RICE          | 2 ~ 6 PERSONS  | Approx. 52 ~ 64 min                      |
| HIGH HEAT BROWN RICE       | Select "HIGH HEAT BROWN RICE" → Press "Pressure Cook/Turbo" button                                                              |                          | 2 ~ 6 PERSONS  | Approx. 57 ~ 69 min                      |
| GABA RICE                  | Select "BROWN RICE" → Set time for germination process → Press "Pressure Cook/Turbo" button                                     |                          | 2 ~ 6 PERSONS  | Germination Time+<br>Approx. 71 ~ 98 min |
| PORRIDGE                   | Select "PORRIDGE" → Press "Pressure Cook/Turbo" button                                                                          | PORRIDGE                 | 1 ~ 2 PERSONS  | Approx. 71 ~ 98 min                      |
| NU RUNG JI                 | Select "NU RUNG JI" → Press "Pressure Cook/Turbo" button                                                                        | GLUTIN. RICE, MIXED RICE | 2 ~ 4 PERSONS  | Approx. 38 ~ 41 min                      |

※ When keeping warm, press Cancel to stop and select the desired function.

※ When you cook after using options like Multi Cook, the odor may stick (refer to the product care method section to wipe the packing and cover and clean with the auto sterilization function).

※ Brown Rice/Mixed Rice, Brown Rice/Mixed Rice and High Heat options are useful when cooking white rice and brown rice in 5:5 ratio.

※ Please soak or boil hard grains such as beans and red beans under water first before start cooking in mixed rice option.

※ Cooking time for each option may vary depending on user's environment such as voltage, amount/temperature of water, etc.

※ When you see "E dca" on display, turn the Lock/Unlock handle towards "△" (Unlock), and then turn it back towards "△" (Lock) for it to work properly. (This does not apply when you turned the handle towards "△" (Unlock) once or more after finishing cooking in the previous cooking.)

# CUCKOO Customized Taste Function / For Nurungji (Korean Crispy Rice Snack)



## CUCKOO Customized Taste Function (cooking temperature customization)

This function allows you to select your preferred temperature level when cooking. Compare to previous model, the temperature level has been fixed, and consumers are able to set the temperature with their preferences.

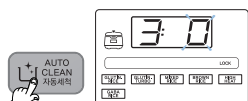
The initial value is set to 3:0. Please select the level depending on your preferences.

- High level : Select high level if you are cooking grains or want sticky rice.
- Low level : Select low level if you are cooking freshly harvested rice or don't want sticky rice.

## How to use CUCKOO Customized Taste Function

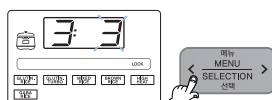
Press the Auto Clean button in the waiting mode for 3 seconds to go to voice volume setting mode. Press the Auto Clean button 3 times to enter the customized taste setting mode. All options supported by 'CUCKOO Customized Taste' will be displayed.

### ① CUCKOO customized taste setting display



press the Auto Clean button for 3 seconds to enter the voice volume setting mode. Press the Auto Clean button 3 more times to go to customized taste setting display. Please refer to the display for the initial values.

### ②-1 High level adjusting mode



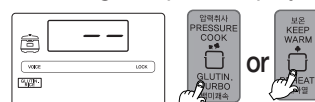
press the Menu/Selection button to change display as shown in the image above.

### ②-2 Low level adjusting mode



press the Menu/Selection button to change display as shown in the image above.

### ③ Setting complete display



press the Pressure Cook/Glutin Turbo or Keep Warm/Reheat button to save the set value and return to waiting mode (If you press Cancel or do not operate for 7 seconds, setting will be canceled and you will go back to the waiting mode). (When you press the Auto Clean button, you will enter the stronger Keep Warm setting mode without saving the changed value.)

1. 'CUCKOO Customized Taste' function is applied to the following options: glutin rice, glutin rice - high heat, glutin turbo, mixed rice, mixed rice - high heat, brown rice, brown rice - high heat and GABA rice.
2. Set up the step of customized cooking function to taste. The scorch can occur when cooking in high level mode.
3. Cook is subject to be set differently depending on the percentage of water content and the condition of rice.

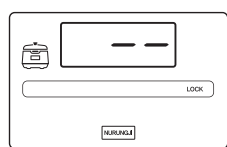
## How to make Nu rung ji

1. Turn the Lock/Unlock handle to "Lock" and press menu to select the 'Nu Rung Ji'.
2. Press the "Pressure Cook/Turbo" button to start cooking.
3. When cooking is completed, scoop out the boiled rice. The "Nu Rung Ji" on the bottom of the jar can be prepared for your taste (e.g. scorched rice tea)
  - ▶ "Nu Rung Ji" can be prepared for up to 4 people
  - ▶ For "Nu Rung Ji" cooking, set the water volume at "Glutinous" level.
  - ▶ Not too much washing rice.
  - ▶ If you want enhanced burning nu rung ji, cook after soaking rice in water for 30 minutes.

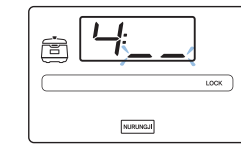
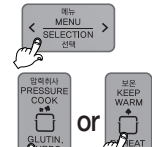
## How to make more crispy Nu rung ji

When cooking with "Nurungi" option, you can scorch the cooked rice on the bottom in different levels according to your preference.

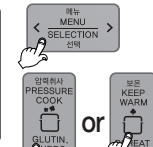
▶ How to set More Crispy Nurungi function (When you want the cooked rice more "scorched" when cooking nurungi)



When to set More Crispy Nurungi function



When to set More Crispy Nurungi function



1. Press the Auto Clean button under waiting mode for 3 seconds or longer to enter the voice volume setting mode. Press the Auto Clean button 4 times to start More Crispy Nurungi setting mode.
2. When the More Crispy Nurungi setting mode begins, press Menu/Selection to select or cancel More Crispy Nurungi mode. Press Pressure Cook/Glutin Turbo or Keep Warm/Reheat button to select or cancel the mode.
3. When you press Cancel or do not operate for 7 seconds, the function will be canceled, and the product will return to the waiting mode.



## HOW TO USE “GABA (BROWN RICE)”

### What is Germinated Brown rice?

- ▶ Brown rice has richer nutrients than polished rice. However, brown rice is rather tough and hard to be digested. By germination, the enzymes in the brown rice are activated, generating nutrients, and are easier to digest.

### Features of Germinated Brown Rice

Germinated brown rice increases nutrients and enhances taste, which is a weak point of brown rice. Germinated brown rice also improves digestion.

- ▶ Taste will be greatly enhanced.
- ▶ Easier to digest and is rich in nutrients.
  - Diabetic hormone is generated improving digestion.
- ▶ Good as a health food for children or adults.
  - Rich with dietary fiber.
- ▶ Germinated brown rice has rich GABA (Gamma Aminobutyric Acid)
  - GABA promotes metabolism in liver and kidneys, suppresses neutral fat, lowers blood pressure, promotes metabolism in brain cells - these effects have been proven by medical science.

### Using “GABA” Menu

#### 1 In order to promote germination, soak brown rice for 16 hours in water.

Method of Pre-germination

- ▶ Put washed brown rice in an appropriate container, pour sufficient amount of water to soak the rice.
- ▶ Pre-germination shall not exceed 16 hours. Make sure to rinse the rice clean with flowing water before using “GABA” menu. Be careful not to rinse too much or else the embryos that are required to germinate may wear off.
- ▶ Unique smell may be generated according to the soaking time of pre-germination
- ▶ When pre-germination has been completed, wash the rice and insert the inner pot. Pour appropriate amount of water and use “GABA” menu.
- ▶ During summer or hot temperature environment, an odor may be generated. Reduce germination time and wash clean when cooking.

#### 2 Set the Lock/Unlock handle at Lock, press Menu button to select “GABA”

- ▶ When cooking brown rice with or without germination, select “Brown Rice” option and start cooking.

#### 3 Press Pressure Cook/Glutin. Turbo button.

- ▶ If you press the Pressure Cook/Glutin Turbo button, the brown rice will start to germinate for the set time and cooking will start after germination is complete.
- ▶ When germinating the brown rice, remaining time will be displayed.

### When the “GABA” is selected, “2H” is indicated in the display

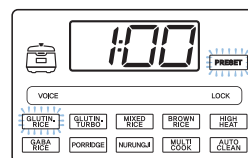
- 1 If smaller germ is preferred, omit pre-germination process. Select “GABA” menu, set-up appropriate germination time, and start cooking (nutrients ingredients do not vary significantly by the size of germ).
- 2 During hot seasons, longer germination time may generate odor. Reduce germination time.
- 3 GABA cooking feeds up to 6 people
- 4 City water can be used for germination. However, filtered or drinkable water is recommended. Germination may not be properly performed in hot or boiled water even after cooking.
- 5 Germination rate and germ growth may differ by the type of brown rice, condition, or period of storing.
  - The brown rice should be within 1 year from harvest, and not long since pounded.
- 6 In GABA mode, preset on 2H may not be possible. If you want to preset the GABA, set up BROWN RICE menu. (See the page 21)
- 7 The taste of rice could be different depending on a kind of brown rice. Use customized taste function or control the amount of water for your taste. (Refer to page 19)
- 8 Depending on the user's environment or the condition of the rice, the sprout may not be visible.

# HOW TO USE PRESET/MULTI-COOK FUNCTION



## How to Preset Timer for Cooking

- 1 Turn the Lock/Unlock handle to the lock position and a lock icon will be displayed on the screen. Then press the “preset” button.
  - ▶ How to use Preset/Multi Cook function
  - ▶ Set the preset time in 7 seconds after pressing the Preset button.
  - ▶ To set the preset time during the warming mode, stop the warming mode by pressing the Cancel button prior to setting the preset time.
- 2 Press the Time button to set the preset time.
  - ▶ Each time you press the Time button, 10 minutes are added to the preset time.
  - ▶ Preset time ranges from 1 hour to 12 hours and 50 minutes
- 3 Press the Menu/Selection button to select the menu.
  - ▶ GABA rice option cannot be preset with 3H setting. If you want to preset, select the “Brown Rice” option.
  - ▶ Multi-Cook option can be preset after setting the time for the option. When the set time is longer than 60 minutes, the preset time will be set as 2 hours.
  - ▶ If you do not set a specific option, the default will preset as Glutin. Rice.
- 4 Press the Menu/Selection button to select the menu.
  - ▶ After pressing the preset button, if you don't operate in 7 seconds, the preset mode will start automatically.
  - ▶ When the preset mode begins, the preset light will stop blinking and the preset time will go down by minute until it starts the preset cooking. (While the preset cooking continues, the “:” sign between the hour and minute will blink).



<Preset mode display>



<Preset Cooking>

<Cooking>



<Cooking Complete/Keep Warm>

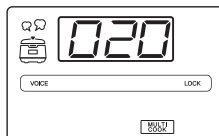
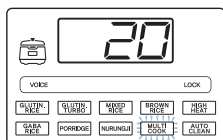
- ▶ The preset time displayed on the screen is the remaining time until completed cooking. (The completion time may vary depending on either the use condition or the cooking capacity)

## Precautions for Preset Cooking

- 1 In case of preset cooking
  - ▶ If the rice is old and dry, the result may not be good
  - ▶ If the rice is not well cooked, add more water by about half-scale.
  - ▶ If the preset time is longer, melanization could be increased.
- 2 The change of preset time
  - ▶ Press “cancel” button for more than 2 seconds and restart it to change the preset time

## How to Use Multi-Cook and Preset Time

- 1 Turn the top handle to “Lock” and press the menu to select the Multi-cook.
  - ▶ When selecting Multi-cook, the display indicates cooking time to be 20 minutes.
- 2 Set the time with Time Button.
  - ▶ Each time you press “Selection” button, the time increases 5 minutes.
  - ▶ Available setting time is 10 ~ 90 minutes.
- 3 Press “Pressure cook/turbo” button.
  - ▶ The resting time will be displayed when the Multi-cook mode begins.





## FOR THE BEST TASTE OF RICE

### Caution

For the best taste of rice, check the following points carefully.

|                                                                                                                                                                              |                                                                                                                                                                       |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| When measuring the rice, Use the measuring cup.<br>(The amount of the rice may vary depending on the quality of the rice.)                                                   | If amount of water and amount of rice is different, rice can be crisp or hard.                                                                                        |
| Place the inner pot on a flat surface and adjust the water to water level in the inner pot.                                                                                  |                                                                                                                                                                       |
| If possible, buy a small amount of rice and keep the rice some place where it ventilates well and avoids a direct ray of light. It can prevent evaporation of rice moisture. | If the rice is too dry, rice can be crisp even though it is measured properly.                                                                                        |
| If the rice has been unsealed for long, rice can be dry and stale. In this case, you should pour the half of water more. It's tastier.                                       |                                                                                                                                                                       |
| If possible, do not use the preset time function when rice is too dry and pour the half of water more.                                                                       | If you set "Preset" over the 10 hours or "Preset" dried rice, rice can be crisp or half cooked. Even worse condition, rice can be cooked different tastes each level. |
|                                                                                                                                                                              | If the preset time is longer, the melanoizing effect could be increased.                                                                                              |
| It's better to set "warm" less than 12 hours.                                                                                                                                | If rice is kept warm for a long period of time, rice color will change, as well as odor.                                                                              |
| Clean the product often.<br>(Especially clean the top of the cover for external substance.)                                                                                  | Wipe the top cover heating part well for any rice or external substance.                                                                                              |

### Cautions for Keeping Warm

|                                                                                                                                                                                                                                                    |                                                                                                                                                                                                                                                                                                                        |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| It will be hard to open the lid during warming, or right after it has finished cooking. So push the pressure weight to the side and allow the steam to release.<br><br>Make sure the handle is in the "Lock" position during warming or reheating. | It would be better to warm the rice for less than 12 hours because of odors and color change.<br>The cooked rice, which cooked by pressure cooker is more prone to changing color than the rice cooked by general cooker.<br>During warm mode, the rice can arise and turn white and rise. In this case, mix the rice. |
| It is recommended to evenly stir the cooked rice after cooking. The rice taste is improved. (For a small quantity of rice, pile up the rice on the center area of the inner pot to keep warm)                                                      |                                                                                                                                                                                                                                                                                                                        |
| It is recommended to evenly stir the cooked rice after cooking. The rice taste is improved. (For a small quantity of rice, pile up the rice on the center area of the inner pot to keep warm)                                                      | The mixed and brown rice cannot be in such good condition as white rice while in warm function due to their characteristics. Therefore do not keep mixed and brown rice in function for a long period of time.                                                                                                         |
| Do not keep the scoop inside the pot while warming the rice. When using a wooden scoop it can create serious bacteria and odors.                                                                                                                   | Do not mix small amount of rice or leftovers with the rice under keeping warm. Doing so may cause an odor. (Use a microwave oven for the cold rice.)                                                                                                                                                                   |

### When Odors are Rising During the Warming Mode

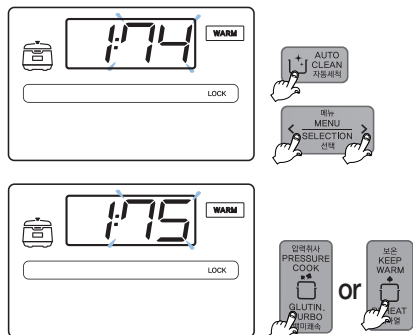
- ▶ Clean the lid frequently. It can cause growth of bacteria and odors.
- ▶ Even though exterior looks clean, there might be germs and it can cause odor so please be sure to use automatic sterilization (steam cleaning) menu for cleaning. Clean the inner pot completely after automatic cleaning function is done. (Refer to page 25)
- ▶ Clean the inner pot properly to prevent rice from smelling after you cook soups and steamed dishes.

# TO KEEP COOKED RICE WARM AND TASTY



## Controlling Method of Warming Temperature

If the temperature in the rice cooker is not set properly, an odor or the color of the rice may change even though it is cleaned frequently and boiled up. Temperature needs to be set.



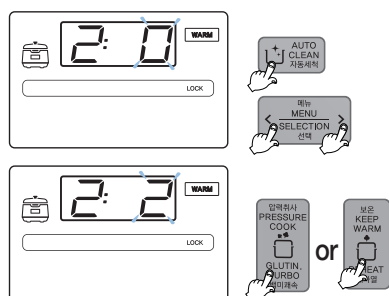
1. Press the Auto Clean button for 3 seconds in the waiting mode to enter the voice volume mode. Press the Auto Clean button once to enter the warming temperature setting mode. The display will show as seen in the image. 74°C current keep warm temperature will show.
- 2 Press Menu/Selection button so that the display shifts 74 → 75 → 76 → 77 → 78 → 79 → 80 → 69 → 70 → 71 → 72 → 73
- 3 After setting the desired temperature, press Pressure Cook/Glutin Turbo or Keep Warm/Reheat button to automatically input the selected temperature and enter the waiting mode (if you press Cancel or do not operate for 7 seconds, the function will be cancelled and go to the waiting mode.) (When you press the Auto clean button, you will enter the customized Keep Warm setting mode without saving the changed value.)

## Device Temperature Control

1. When you smell bad odors and the rice is too watery: The keep warm temperature is too low. In this case, increase the "Keep Warm" temperature by 1-2°C.
2. When the rice has a yellowish color or is too dry: The Keep Warm temp is too high. In this case decrease the "Keep Warm" temperature by 1-2°C.

## How to Operate My Mode Function.

Use it while opening the lid when there is too much water or rice becomes too soft.

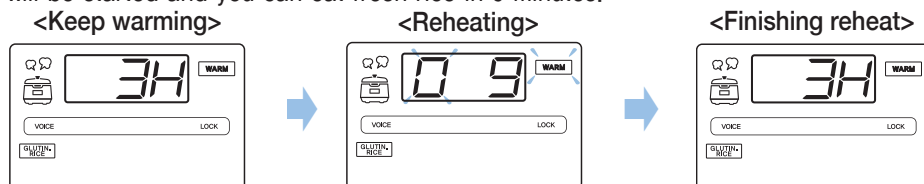


- 1 Press the Auto Clean button for 3 seconds in the waiting mode (" - ") displayed on the number screen) to go to voice volume setting mode. Press the Auto Clean twice to enter the customized Keep Warm setting mode.
- 2 Press the Menu/Selection button so that the display shifts 0 → 1 → 2 → -2 → -1 → 0
- 3 Set the desired value and press Pressure Cook/Glutin Turbo or Keep Warm/Reheat button to automatically input the set value and enter the waiting mode. (When you press the Auto Clean button, you will enter the customized taste setting mode without saving the changed value).

1. If too much water is spilled out when you open the lid : Press "Menu/Selection" button to raise the setting mode.
2. If the edge of rice is too soft : Press "Menu/Selection" button to reduce the setting mode.

## Having a Meal

- If you want to have warm rice, press the "Reheat/keep" warm. Then "Reheat/keep" warm function will be started and you can eat fresh rice in 9 minutes.



"3H" on display means that the cooked rice has been kept warm for 3 hours.

The remaining reheat time will show in minutes while the Keep Warm light is blinking with the "0" sign on display twirling.

When reheating is done, Keep Warm function will start with the voice that says "3H", and the amount of time that the Keep Warm has been functioning will be displayed.

- The frequent use of the "Reheat" function may cause the cooked rice to be discolored or dried. Use it once or twice per day.
- If a separate heating appliance or gas burner is used to cook rice, put the cooked rice into the rice cooker and press the "Keep Warm/Reheat" button to keep the rice warm. At this time, "0H" is shown on the display. (Like this, transferring hot rice to a cold cooker may cause the rice to be discolored or develop an odor)



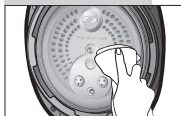
## HOW TO CLEAN

### INNER POT



Wipe the inner, upper, and outer parts of the inner pot of any alien substance.

### TOP COVER



If there is rice water left on the lid, please wipe it out with a wet towel. The center of the lid is made out of metal so beware when cleaning.

### OVEN PACKING



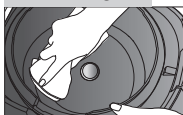
Wipe the top cover with a damp cloth. Be careful when cleaning the top heater

### Moisture dish of the main body



This part is designed to gather the moisture coming through the steam vent during cooking. Once cooking finished, wipe it clean with a well wrung dish cloth.

### INNER BODY



If there are foreign substances stuck on the temperature sensor, remove them without damaging the metal plate. Cleanly wipe the foreign substances or moist on the heat plate.

### CONTROL



In case the cauldron is stained with cooked rice broth or foreign matter, wipe the cauldron with a damp dishcloth. Using a rough scouring pad, brush, or etc. may damage cauldron surface. If the buttons are not functioning correctly, please contact our customer care service.

### MAIN UNIT



Wipe the main unit with a damp cloth.

### LID OPEN BUTTON

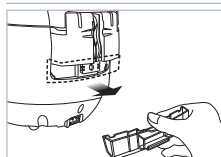


Before or after use, please wipe around the Lid Open button and remove rice water or any other foreign substances using a wet towel. Before or after use, if the Lid Open button does not work, please contact customer service.

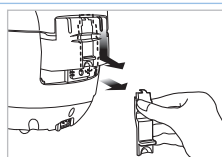
#### ※ Caution

- Do not clean the inner pot with any sharp cutlery inside (fork, spoon, chopsticks, etc.).
- The coating of the inner pot may peel off.

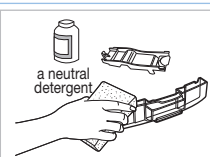
## How to Clean Dew Dish



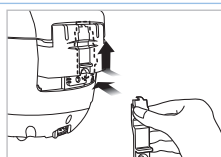
① Separate the dew dish.



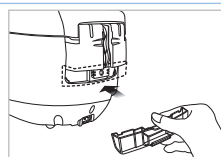
② Separate the drain ditch cap by pushing it down.



③ Clean the drain ditch cap and dew dish with a neutral detergent.



④ Securely put in the dew dish after cleaning



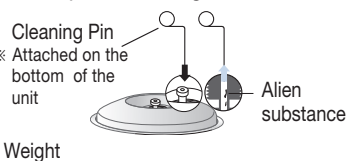
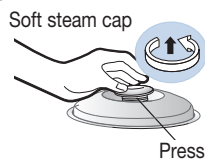
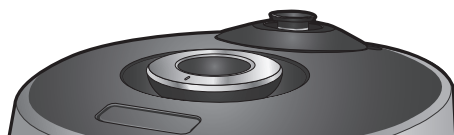
⑤ Insert the dew dish firmly by pressing it in direction of the arrow.

## How to Clean The Pressure Weight Nozzle

### If the valve hole of the pressure weight part is clogged, puncture it with the cleaning pin

- The valve hole of the pressure weight allows steam to release. Check regularly to ensure that it is not blocked. If the valve hole of the pressure weight is blocked, the hot steam and hot content within the cooker can cause serious injury.

※ Do not use the cleaning pin for any other use except to clean the valve hole of the pressure weight.



### How to Disassemble the Pressure Weight

- Under the Lock/Unlock handle is the steam cap that guards the pressure weight. To remove the pressure weight, remove the steam cap, turn the pressure weight counter-clockwise while pulling it up, and keep turning until it comes out.
- Puncture the clogged valve hole with the cleaning pin and reassemble it by turning it clockwise.
- When the pressure weight is properly assembled, it can freely be turned.



## Detachable Cover & Pressure Packing

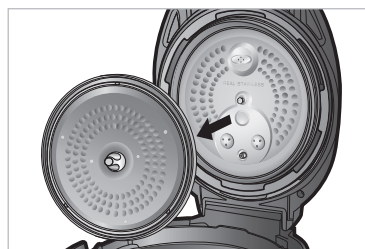
**After cleaning detachable cover, put it back on the lid.**

Unless detachable cover is mounted, preset cooking cannot be done. (Alarm may sound while keeping warm.)

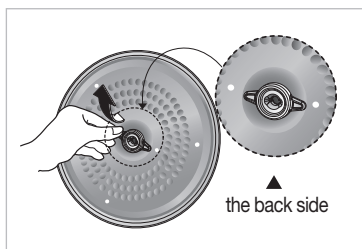
**-Clean the detachable cover to prevent odors.**

**-Clean the body and cover with a dry dishtowel. Do not use metallic scrubbers**

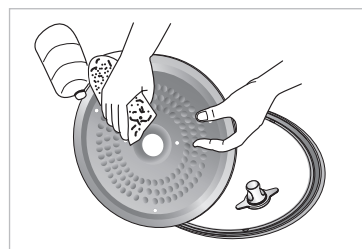
**-Do not put materials like screws into the holes on the detachable cover. Check the back cover and front cover.**



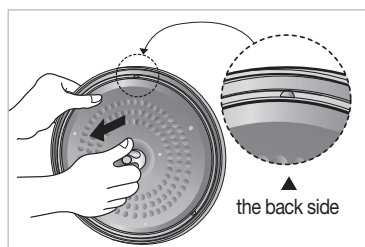
① If you pull out the detachable cover, indicated by the arrow, it can be easily separated.



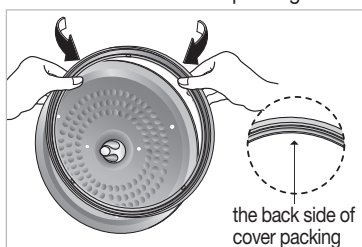
② When cleaning the detachable cover, hold and pull out the both side wing of the cover, and then separate the handle and the rubber packing.



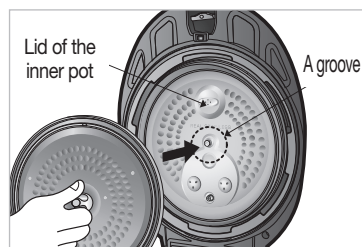
③ Frequently, clean the cover with a sponge and a neutral detergent.



④ Please put the detachable cover.



⑤ When you fix the rubber packing into the detachable cover, hold it between and put it in the edge of the detachable cover by turning it.



⑥ When putting the cover into the lid, press the cover handle after fitting the handle into the groove indicated by the arrow.

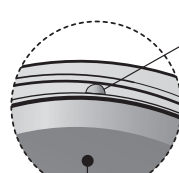
### Correct Example



Front of packing



Front of handle



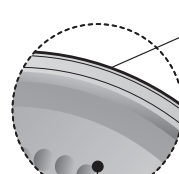
Projection presenting the front



Back of packing



Back of handle



No projection

※ Do not put substances like a screw into hole of detachable cover.

※ Look in the back cover and the front cover.



## HOW TO CLEAN

The all-stainless cover is not only delamination-free and easy to clean, but it also lasts long. In addition, CUCKOO's special stainless CSV-a CUCKOO's patented technology, improves the product's durability and makes it easier to clean.

### How to install the Double Motion Packing (Pressure Packing)

- proper maintenance of the pressure packing helps keep high airtightness, adds durability to packing and ensures the taste of the food.
- Read the directions below carefully to install your packing properly.

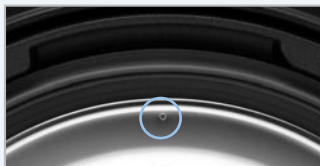
#### 1 How to remove and clean the pressure packing



- ① Unplug the power cord and wait until the pot cools down before opening the Top Cover.
- ② To remove the pressure packing, hold it as shown in the picture above and pull it out.
- ③ After hand washing it with a neutral cleaning liquid and a sponge, wipe it clean with a well wrung dish cloth.

#### 2 How to reassemble the pressure packing

► Figure.1

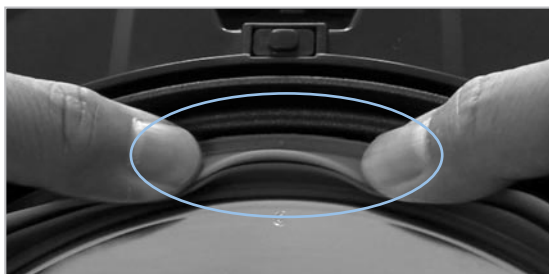


Standard notches  
on the Inner Pot lid.



Standard points  
on the pressure packing.

- First match the standard notches on the Inner Pot lid with the standard points on the pressure packing following the numerical order (1, 2, 3, 4, 5, 6). Then, press the outer rim of the packing to insert it into the groove. To reassemble the pressure packing follow the order described below:



- ① As the Figure 1 shows, put the point #1 on the pressure packing with the standard notch #1 on the Inner Pot lid together before pressing the outer rim of the packing to insert it into the groove. Repeat with points #2 to #6.
- ② After matching the standard points 1 to 6, press the rest of the packing into the groove by pushing on its outer rim.



## 3 How to double check whether the packing is well assembled



Since a badly assembled packing can cause the rice to be half-cooked or burned by steam leakage, double check the packing thoroughly as described below.

### ① Visual inspection

Normal assembly



- check the entire circumference carefully for any crack or damage between the Inner Pot lid and the pressure packing.

Abnormal assembly



(look for parts sticking out of the inner)



(look for parts sticking out of outer rim)



(look for parts sticking out of damaged parts)

### ② Physical inspection



- Check if the pressure packing is thoroughly put into the groove by rubbing the inside rim of the packing with a finger around the entire circumference as shown in the picture above.



- Check if the pressure packing is properly put into the groove of the Inner Pot lid by pushing the outer rim with a finger around the entire circumference as shown in the picture.



- Check if the pressure packing is thoroughly put into the groove by pushing the inside of the rim packing with a finger around the entire circumference as shown in the picture.

### ③ Water boiling test

- Pour water in the Inner Pot up to water level 2 (for "Rice") and press the Menu/Selection button to select the self-cleaning mode. Then push the Pressure Cook/Turbo button.
- Within 10 minutes, the pressure regulator weight will start rattling and hissing while emitting steam. If there is no steam coming out from the pot other than through the pressure regulator weight the packing has been properly installed.
- If steam comes out from other parts, stop the test and pull out the power cord. Wait until the pot cools down before removing the pressure packing from the lid. Once reinstalled repeat the boiling test.
- For a more precise water boiling test, you can wrap plastic around the circumference of the closed Top Cover. By doing so, you can easily check where the steam leakage is.

Normal assembly



Abnormal assembly



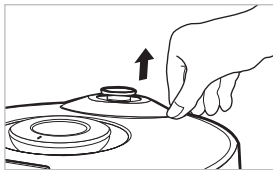
- If you still have a problem with reassembling the packing, please contact our Customer Service.



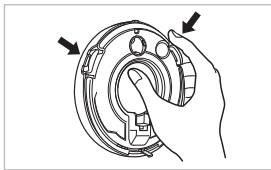
## HOW TO CLEAN

### How to clean the soft steam cap

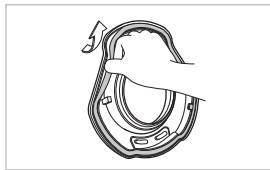
※ Do not touch the surface of the soft steam cap right after cooking. You can get burned.



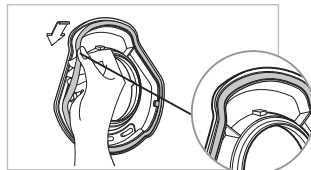
① Peel off the soft steam cap as shown in the image above by grasping the dented part with your fingers and pulling to the side while lifting gently.



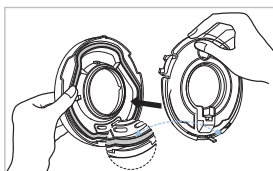
② Disassemble soft steam cap in the rear by pressing in the direction of arrow and ash it frequently with a neutral detergent of sponge.



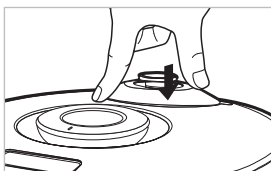
③ Disassemble the rubber packing in the direction of the arrow.



④ When fitting the rubber packing into the plate, please make sure the packing is facing the correct direction.

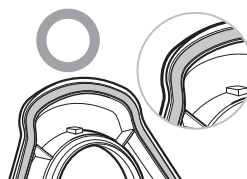


⑤ When you are putting the soft steam cap together, match the bump on the bottom, press it towards the arrow and make sure the hook in the front is locked.

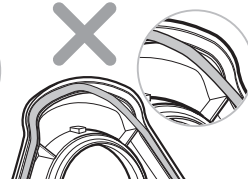


⑥ When installing the soft steam cap, insert the cap firmly by pressing it in the direction as shown above.

#### How to check if your packing has installed properly



Correct



Wrong

※ Carefully insert the packing the correct way.

### How to use the handle

1. After cooking, turn the handle from “Lock” to “Unlock” to open

2. After cooking, turn the handle from “Lock” to “Unlock” turn the handle to open.

If there is unreleased steam in the Inner pot it might be hard to turn the handle. In this case twist the pressure weight and let the excess steam out. Do not open by force.

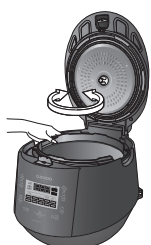
3. Handle must be turned to “Unlock” when opening and closing.

• If the lamp does not turn on, it would not operate the “Cook” and “Preset” buttons. Make sure the handle is located in “Lock”.



### When top cover does not close perfectly

Do not try to close the top cover by force. It can damage your cooker and cause problems.



1. Check to make sure the inner pot is place correctly inside the main body.

2. To close the top cover turn the handle to unlock shown in the picture on the right.



3. If there is excess steam inside the inner pot it might be difficult to lock the handle. Twist the pressure weight and allow the excess steam to release. Then try to turn the handle again.

▼ If there is a problem with your cooker, check the following details before requesting service to your dealer. Sometimes the cooker may not operate as desired if used incorrectly.

| Case                                                                                                        | Check points                                                                                                                                                                                                                                                                              | Do the following                                                                                                                                                                                                                                                                         |
|-------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| When the rice is not cooked.                                                                                | <ul style="list-style-type: none"> <li>• Press “Pressure Cook/Turbo” button is pressed?</li> <li>• Is there power cut while in cooking?</li> </ul>                                                                                                                                        | <ul style="list-style-type: none"> <li>• Press the “Pressure Cook” button once. And check “ ” sign on the display.</li> <li>• Blackout backup power source for the Rice Cooker, see page 17.</li> </ul> |
| When the rice is not cooked well.                                                                           | <ul style="list-style-type: none"> <li>• Did you use the measuring cup for the rice?</li> <li>• Did you put proper amount of water?</li> <li>• Did you rinse the rice before cooking?</li> <li>• Did you put rice in water for a long time?</li> <li>• Is the rice old or dry?</li> </ul> | <ul style="list-style-type: none"> <li>• Refer to page 16,22.</li> <li>• Add water about half the notch and then cook.</li> </ul>                                                                                                                                                        |
| Rice is too watery or stiff.                                                                                | <ul style="list-style-type: none"> <li>• Is the menu selected correctly?</li> <li>• Did you properly measure water?</li> <li>• Did you open the top cover before cooking was finished?</li> </ul>                                                                                         | <ul style="list-style-type: none"> <li>• Select the correct menu.</li> <li>• Properly measure water.</li> <li>• Open the top cover after cooking finished.</li> </ul>                                                                                                                    |
| When the water overflows.                                                                                   | <ul style="list-style-type: none"> <li>• Did you use the measuring cup?</li> <li>• Did you use proper amount of water?</li> <li>• Is it the menu selected correctly?</li> </ul>                                                                                                           | <ul style="list-style-type: none"> <li>• Refer to page 16,22.</li> </ul>                                                                                                                                                                                                                 |
| When you smell odors while warming.                                                                         | <ul style="list-style-type: none"> <li>• Did you close the top cover?</li> <li>• Please check if the power cord is plugged.</li> <li>• Did it warm over 12 hours?</li> <li>• Is there any other substance such as rice scoop or cold rice?</li> </ul>                                     | <ul style="list-style-type: none"> <li>• Close the top cover perfectly.</li> <li>• Always keep the power on while warming.</li> <li>• As possible, keep warming time within 12 hours.</li> <li>• Don't warm rice with other substance.</li> </ul>                                        |
| “  _ _ ” signs show up.  | <ul style="list-style-type: none"> <li>• Temperature sensor does not work properly.</li> </ul>                                                                                                                                                                                            | <ul style="list-style-type: none"> <li>• Unplug the power cord and call the Service center.</li> </ul>                                                                                                                                                                                   |
| Warming passed time mark blinks during keeping warm                                                         | <ul style="list-style-type: none"> <li>• 24 hours has not passed yet after keeping warm</li> </ul>                                                                                                                                                                                        | <ul style="list-style-type: none"> <li>• This function alarms if the rice remained warm for more than 24 hours.</li> </ul>                                                                                                                                                               |
| Rice has gotten cold or a lot of water flow during keeping warm                                             | <ul style="list-style-type: none"> <li>• Keeping warm was set in “Sleeping” mode</li> </ul>                                                                                                                                                                                               | <ul style="list-style-type: none"> <li>• Keep warm after cancelling or setting “Sleep Keeping Warm” mode depending on the necessity</li> </ul>                                                                                                                                           |
| If “  do ” sign appears. | <ul style="list-style-type: none"> <li>• It shows on the display when pressing “Start” button again, or when the cooking has finished and you’ve never turned the handle to ‘Unlock’.</li> </ul>                                                                                          | <ul style="list-style-type: none"> <li>• It can be solved by turning handle to ‘Unlock’ and then turn to ‘Lock’.</li> </ul>                                                                                                                                                              |

# CHECK BEFORE ASKING FOR SERVICE

▼ If there is a problem with your cooker, check the following details before requesting service to your dealer.  
Sometimes the cooker may not operate as desired if used incorrectly.

| Case                                                                                                                                                    | Check points                                                                                                                                                                                                                  | Do the following                                                                                                                                                                                                                                                                     |
|---------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| When the button cannot operate with “  ”                               | <ul style="list-style-type: none"> <li>• Is the inner pot inserted?</li> <li>• Check the rated voltage?</li> </ul>                                                                                                            | <ul style="list-style-type: none"> <li>• Please insert inner pot.</li> <li>• This product is AC 220V~240V only.</li> </ul>                                                                                                                                                           |
| When the Pressure “Cook/Turbo” Timer button does not operate with “  ” | <ul style="list-style-type: none"> <li>• Did you turn the Lock/Unlock Handle to “Lock”?</li> <li>• Is “pressure” lamp on?</li> </ul>                                                                                          | <ul style="list-style-type: none"> <li>• Please turn the “Lock/Unlock” handle to “Lock”.</li> </ul>                                                                                                                                                                                  |
| When the rice is badly sticky.                                                                                                                          | <ul style="list-style-type: none"> <li>• Is there any rice or any other alien substance on the temperature sensor or the bottom surface of the inner pot?</li> </ul>                                                          | <ul style="list-style-type: none"> <li>• Clean all the alien substance on the temperature sensor or the bottom surface of the inner pot.</li> </ul>                                                                                                                                  |
| When “  ” is showed on the LCD                                         | <ul style="list-style-type: none"> <li>• Check the rated Voltage?</li> </ul>                                                                                                                                                  | <ul style="list-style-type: none"> <li>• Unplug power and contact customer service.</li> <li>• It is normal to get “” when putting only water.</li> <li>• This is only for AC 220V~240V.</li> </ul> |
| When the time cannot be preset.                                                                                                                         | <ul style="list-style-type: none"> <li>• Is the current time correct?</li> <li>• Is AM or PM set properly?</li> <li>• Did you set the reservation time over 13 hours?</li> </ul>                                              | <ul style="list-style-type: none"> <li>• Set the current time.</li> <li>• Check the AM and PM.</li> <li>• Maximum reservation time is 13 hours. (Refer to page 21)</li> </ul>                                                                                                        |
| When you smell after and before cooking?                                                                                                                | <ul style="list-style-type: none"> <li>• Did you clean it after cooking?</li> </ul>                                                                                                                                           | <ul style="list-style-type: none"> <li>• Please clean it after cooking.</li> </ul>                                                                                                                                                                                                   |
| When the Lid cannot be closed                                                                                                                           | <ul style="list-style-type: none"> <li>• Is the inner pot correctly inserted in the main body?</li> <li>• Is the Lock/Unlock handle on the top cover set to “Lock”?</li> <li>• Is there hot food in the inner pot?</li> </ul> | <ul style="list-style-type: none"> <li>• properly insert the inner pot.</li> <li>• Please turn the “Lock/Unlock” handle to “Lock”.</li> <li>• Pull the pressure handle to aside once.</li> </ul>                                                                                     |
| When “tick, tick” sounds occurs while cooking and warming.                                                                                              | <ul style="list-style-type: none"> <li>• Is it the sound of cooking relay?</li> <li>• Did you wipe the moisture of bottom of inner pot?</li> </ul>                                                                            | <ul style="list-style-type: none"> <li>• It is normal that the “tick, tick” sound of relay is an on and off operation.</li> <li>• The moisture of the bottom of the inner pot may cause “tick, tick” sound. Please wipe the moisture.</li> </ul>                                     |

# CHECK BEFORE ASKING FOR SERVICE

▼ If there is a problem with your cooker, check the following details before requesting service to your dealer. Sometimes the cooker may not operate as desired if used incorrectly.

| Case                                                                               | Check points                                                                                                                                                                                                      | Do the following                                                                                                                                                                                                                                                                                                   |
|------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| When you cannot turn to "Unlock".                                                  | <ul style="list-style-type: none"> <li>• Did you turn the "Lock/Unlock" handle before exhausting steam thoroughly?</li> <li>• Did you turn the "Lock/Unlock" handle before exhausting steam perfectly?</li> </ul> | <ul style="list-style-type: none"> <li>• Don't open the top cover while cooking. If you want to open top cover while cooking, press the "Cancel" button more than 2 seconds and exhaust the steam.</li> <li>• Pull the pressure handle to aside once until the steam is fully exhausted.</li> </ul>                |
| When the top cover cannot open even when Lock/Unlock handle is turned to "Unlock". |                                                                                                                                                                                                                   | <ul style="list-style-type: none"> <li>• Pressure is still remaining in the cooker</li> <li>• Pull the pressure handle to aside once until the steam is fully exhausted.</li> </ul>                                                                                                                                |
| When the steam released between the top cover?                                     | <ul style="list-style-type: none"> <li>• Is there an external substance on the packing?</li> <li>• Is packing too old?</li> </ul>                                                                                 | <ul style="list-style-type: none"> <li>• Clean the packing thoroughly</li> <li>• If the steam is released through the top cover, please power off and contact the service center and dealer.</li> <li>• Cover packing life cycle is 12~36 months. Please make sure to replace your packing once a year.</li> </ul> |
| When the "Cancel" button does not operate while cooking.                           | <ul style="list-style-type: none"> <li>• Is the inner pot hot?</li> </ul>                                                                                                                                         | <ul style="list-style-type: none"> <li>• Keep pressing the "Cancel" button for 2 seconds for safety reason if you want to cancel while cooking.</li> <li>• Be careful of hot steam emission or hot contents spattered from the automatic steam outlet during cancellation.</li> </ul>                              |
| When GABA rice does not germinate properly                                         | <ul style="list-style-type: none"> <li>• Did you put appropriate amount of GABA rice for germination?</li> <li>• Did you use outdated GABA rice?</li> </ul>                                                       | <ul style="list-style-type: none"> <li>• Please put appropriate amount of GABA Rice.</li> <li>• Germination level may decrease due to usage of outdated rice or polluted rice. (please refer to page 20)</li> </ul>                                                                                                |
| Bean(other grains) is half cooked.                                                 | <ul style="list-style-type: none"> <li>• Is bean (other grains) too dry?</li> </ul>                                                                                                                               | <ul style="list-style-type: none"> <li>• Soak or steam beans and other grains before cooking in the pressure cooker in order to avoid partially cooked beans or grains. Beans should be soaked for-2-minutes or steamed for-2-minutes prior to cooking, depending on your taste.</li> </ul>                        |

# CUCKOO