
IH PRESSURE JAR COOKER

OPERATING INSTRUCTIONS

CRP-MH03 FUZZY SERIES

0.54L(0.5-3PERSONS)/

0.54L(0.5-3人份)

CUCKOO



CUCKOOELECTRONICS CO.,LTD.

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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 detachable power-supply cord) is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
- B.** Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.
- C.** If a longer detachable power-supply cord or extension cord is used:
- (1) The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance;
 - (2) The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally; and
 - (3) If the appliance is of the grounded type, the cord set or extension cord should be a grounding-type 3-wire cord

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. Do not attempt to modify the plug in any way

Please, keep this safety feature.

Remarque:

- A.** Un cordon d'alimentation court (ou détachable) vous est fourni pour réduire le risque de blessure personnelle en vous empiétant ou en trébuchant dans un cordon plus long.
- B.** Des rallonges ou cordons détachables sont disponibles et peuvent être utilisés si manipulé avec précaution.
- C.** En cas d'utilisation d'un cordon détachable ou d'une rallonge:
- (1) La puissance électrique indiquée sur la rallonge doit être au moins aussi élevée que la puissance de l'appareil
 - (2) La rallonge doit être disposée de manière à ne pas reposer sur le comptoir ou sur la table lorsqu'elle peut être tirée par un enfant.
 - (3) Si l'appareil est un modèle avec prise de terre, la rallonge doit être à trois conducteurs avec neutre.

Cet appareil est muni d'une prise polarisée (une lame est plus large que l'autre).

Par mesure de sécurité, ce cordon ne se branche dans une prise polarisée que d'une seule manière.

Si l'embout de l'appareil n'entre pas correctement dans la prise, inversez sa position.

Si le branchement de l'appareil n'est toujours pas possible, veuillez contacter un électricien qualifié. Ne tentez en AUCUNE façon de modifier l'embout électrique (la fiche) de l'appareil.

Veuillez respecter cette mesure de sécurité.

SPECIFICATIONS / 产品规格 / SPÉCIFICATIONS / 제품규격

Model Name / 型号名 / NOM DU MODÈLE / 모델명		CRP-MH03 Fuzzy Series
Power Supply / 额定电压 / Alimentation électrique / 정격전압		120V~(AC Only), 60Hz
Power Consumption / 额定功率 / CONSOMMATION D'ÉNERGIE / 정격소비전력		1054W
Cooking Capacity / 煮饭用量 / CAPACITÉ DE CUISSON / 용량	White Rice / 白米 / 백미	0.09~0.54L (0.5~3cups)
	Super Turbo White Rice / 白米S快速 / 백미 슈퍼패속	0.09~0.36L (0.5~2cups)
	Multi Grain Rice / 杂粮 / 잡곡	0.09~0.45L (0.5~2.5cups)
	Super Turbo Multi Grain Rice / 杂粮S快速 / 잡곡 슈퍼패속	0.09~0.45L (0.5~2.5cups)
	GABA Rice / 糙米发芽 / 현미발아	0.09~0.45L (0.5~2.5cups)
	Non Pressure White Rice / 无压白米 / 무압백미	0.09~0.45L (0.5~2.5cups)
Stored Rice / 冷冻饭 / 냉동보관밥		0.09~0.45L (0.5~2.5cups)
Power Cord Length / 电源线长度 / LONGUEUR DU CORDON D'ALIMENTATION / 파워코드 길이		1.2m
Pressure / 工作压力 / PRESSION / 조장장치 압력		98.0kPa(1.0kgf/cm ²)
Weight / 重量 / POIDS / 중량		5.3kg
Dimension / 尺寸 / DIMENSION / 제품의 크기	Width / 宽 / LARGEUR / 폭	24cm
	Length / 长 / LONGUEUR / 길이	33.5cm
	Height / 高 / HAUTEUR / 높이	22.7cm

HOW SERVICE IS HANDLED / MISE EN OEUVRE DU SERVICE

USA

The East and the Central Districts
Tel. No. 718 888 9144

The West and the Central Districts
Tel. No. 323 780 8808

Canada

TORONTO
Tel. No. 905 707 8224

VANCOUVER
Tel. No. 604 540 1004

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 pressureweight 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 15A.

- Using several lines in one socket can cause overheating or re. Please check the power cord and plug frequently.
- Use an extension cord with the rated current above 15A.
- Use AC 120V only.

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.
- Depending on the model, the capacity, shape, material and water scale of the inner pot are different. When purchasing an inner pot, please check the model name of the product.

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 cover handle to "Non Pressure" 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 LID while in heating and cooking. Never open the lid first, even if it boils over or the steam leaks.

- 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.

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.

Recommended detergent for inner pot cleaning (inside, outside)

Available	Unavailable
Cotton wool, Sponge wool, Microfiber, Mesh wool	Blue, Green scrubber (Abrasive material), Iron, Stain wool, Other metallic materials

- If you do not use a suitable scrubber for cleaning, the inner pot coating may be damaged and peeled off.

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 cover Handle to

"High Pressure" 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.

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

- Electric short might cause fire.

In case of a blackout or Standby power blocking switch (ON) (TURN OFF) during cooking, steam from a rice cooker will be released automatically. Thus, the quality of rice is lower than normal.

- Make sure that the standby power blocking switch is set to (ON) before cooking.
- 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.

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	趣生未遵守警告事项时，可能余友生严重人身伤害	 此标记是指在特定条件下，对可能发生危险事故的符号。
 注意	未遵守注意事项时，可能会发生严重人身伤害。	 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。	请勿将电源线插头反复插拔。 发生火灾或触电的可能。
本产品要避免阳光直射，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。 - 严禁电源线靠近热器具，避免电源线熔化造成火灾或触电的危险。	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。	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。 - 机体内进入水或米粒时，请拨打服务热线。
必须使用额定电流15A以上 120V 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15A以上的。	高压菜单煮饭或料理进行中，请勿按开盖按钮或将锅盖结合手柄转至“ 无压”位置。 - 如强行开盖，会因压力导致烫伤或爆炸。 - 煮饭或料理结束后，在蒸汽全部排出的状态下转动锅盖结合手柄。
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。	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。
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。	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
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。	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。
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。	高压菜单煮饭或料理进行中请勿打开锅盖。 - 高压菜单煮饭或料理中因压力无法打开锅盖。 - 强行打开锅盖时，可能或发生烫伤或爆炸。 - 高压菜单煮饭或制作料理时如需打开锅盖,请按取消键0.3秒(内锅温度较高时请按1.5秒)后，确认内部压力是否全部排出后再打开锅盖。
请勿强行拽下防堵塞装置。 卸下时有堵塞蒸汽口的危险。	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。
	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。

注意

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。

清洗内锅用建议清洁球（内侧、外侧）

可使用	不可使用
棉质清洁球、海绵、超细纤维、网纱清洁球	蓝色、绿色清洁球(研磨剂材质)、铁制、钢制清洁球、其他金属材质清洁球

- 用不可使用的清洁球清洗时，可能会出现内锅涂层损坏、脱落现象。

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 and 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。

即使切断电源，也将锅盖结合手柄转至“高压凸”位置。

- 煮饭或料理完成后内锅温度较高或内锅中，热饭时，即使切断电源,如未将锅盖关闭并将锅盖结合手柄转至“高压凸”位置，可能会因内部压力导致产品变形或损坏。
- 高压菜单煮饭，料理及保温中，务必将锅盖结合手柄转至，“高压凸”位置后使用。

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。

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。

高压菜单煮饭或料理中待机电源开关  (关)时，蒸汽自动排出装置会启动，同时内容物有可能会溢出。

- 请确认是否已打开电源开关  (开)后，再开始煮饭。
- 请用规定的大米量与水量煮饭。
- 米量比规定量多时，会造成内容物外溢。
- 煮饭时请安装蒸汽帽。

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，用中性洗涤剂 and 海绵清洗。
- 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。

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	파하지 않을 경우 사망이나 중상을 초래할 수 있는 잠재적인 위험상황	 • 이 기호는 특정조건하에서 위험을 끼칠 우려가 있는 사항에 대하여 주의를 환기시키는 표시입니다.
 주의	파하지 않을 경우 경상을 초래할 수 있는 잠재적인 위험상황	 • 이 기호는 어떤 행위를 '금지'하는 표시입니다.
		 • 이 기호는 어떤 행위를 '지시'하는 표시입니다.

경고 (금지)

사용중 압력축 및 자동증기 배출구에 손과 얼굴을 가까이 하지 않습니다. • 화상의 우려가 있습니다. 취사중 나오는 증기는 매우 뜨거우므로 손이나 얼굴을 가까이 하지 않습니다. • 특히 어린이의 접근을 막아 주십시오.	변형된 내열이나 전용 내열이 아닌것은 사용하지 않습니다. • 내열이 가열되어 이상작동 및 화재의 원인이 됩니다. • 내열을 떨어뜨렸거나 변형된 경우에는 서비스센터로 문의해 주십시오. • 모델에 따라 내열의 용량, 형상, 재질, 물온도가 다르므로 내열 추가 구매 시에는 제품의 모델명을 확인하여 주십시오.
제품을 직사광선이 쬐는 곳, 가스레인지, 라이터, 전열기구 등의 가까이에서 사용하지 않습니다. • 전기누전, 감전, 변형, 변색 및 화재의 원인이 됩니다. • 전원코드를 열기구 가까이 두지 마십시오. 코드피복이 녹아 화재, 감전의 원인이 됩니다. 수시로 전원코드의 상태를 꼭 확인하십시오.	내열 없이 사용을 하지 않습니다. • 감전 및 고장의 원인이 됩니다. • 내열이 없는 상태에서 썰이나 물을 넣지 않습니다. • 썰이나 물이 들어갔을 경우에는 제품을 뒤집거나 흔들지 마시고 서비스센터로 꼭 문의 하십시오.
제품을 분해하거나 개조하지 않습니다. • 화재 및 감전의 원인이 됩니다. • 서비스기사 이외의 사람이 분해하거나 수리하지 마십시오. 수리 및 고장 상담은 서비스센터로 문의하여 주십시오.	취사나 요리가 진행중일 때 뚜껑 열림 버튼을 누르거나, 뚜껑 결합 손잡이를 절대 "ㄴ" 무압"으로 돌리지 않습니다. • 강제로 열 경우 압력으로 인해 화상 및 폭발의 위험이 있습니다. • 취사나 요리 완료 후 증기가 완전히 배출된 상태에서 뚜껑 결합 손잡이를 작동시키십시오.
반드시 정격 15A(15)상의 교류 120V전용 콘센트에서만 사용해 주시고 한 콘센트에 여러 제품의 전원플러그를 동시에 꽂아 사용하지 않습니다. • 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 15A(15)상의 것을 사용하여 주십시오.	내열 없이 분리형 커버, 찜판, 금속성 물질 등을 넣거나, 넣어서 사용하지 않습니다. (특히, 어린이 주의). • 감전 및 화재의 원인이 됩니다.
싱크대, 욕육탕 등 제품에 물이 들어 갈 수 있는 곳이나, 눈을 맞을 수 있는 실외에서 사용하지 않습니다. • 전기 누전 및 감전의 위험이 있습니다. • 제품에 물이 들어 갔을 경우에는 서비스센터로 문의해 주십시오.	이 기기는 신체, 감각, 청신능력이 결여되어 있거나 경험과 지식이 부족하여 감독이나 지시 없이는 안전하게 기기를 사용할 수 없는 사람(어린이 포함)이 사용하도록 만들어지지 않았습니다. • 어린이가 기기를 가지고 놀지 않도록 주의하세요. • 감전, 화상 등 부상의 원인이 됩니다.
전원코드나 전원플러그가 파손되었거나 콘센트가 흔들릴 때는 사용을 중지하고, 서비스센터로 문의바랍니다. • 제품 사용 중 사용상의 부주의로 전원 코드의 피복이 벗겨지거나 찢힐 경우 화재 및 감전의 원인이 될 수 있으나, 수시로 전원코드와 전원플러그, 콘센트의 상태를 꼭 확인하십시오. • 전원코드나 전원플러그가 파손된 경우에는 위험이 생기지 않도록 하기 위하여 제조자나 그 판매처 또는 유통자 기술자 (서비스 기사)에 의해 코드 교환을 하십시오. • 반드시 지정된 서비스센터에서 수리하시기 바랍니다.	제품내에 살충제나 화학물질 등을 뿌리거나 투입하지 않습니다. • 화재 발생의 우려가 있습니다. • 제품내 바퀴벨라나 벨레 등이 들어갔을 경우는 서비스센터로 문의해 주십시오.
제품을 싱크대에 넣고 담거나 제품 내부에 물을 넣지 않습니다. • 전기 누전 및 감전, 화재의 원인이 됩니다. • 제품에 물이 들어간 경우에는 사용을 중지하고 전원플러그를 뽑은 다음 서비스센터로문의해 주십시오.	흡·배기구 또는 틈 사이에 비닐, 청소용 핀, 금속물 등 이물질이 들어 가거나 막히지 않도록 하십시오. • 감전 및 화재의 원인이 됩니다. • 청소용 핀을 중간배출구 청소외에 제품의 틈새나 구멍에 넣지 마십시오.
압력축 및 자동증기배출구를 막거나 증기구에 행주나 장식용 덮개, 기타물건을 올린 채 사용하지 않습니다. • 압력에 의한 폭발의 위험이 있습니다. • 본체의 변형, 변색 및 고장의 원인이 됩니다.	취사나 요리가 진행중일 때 절대로 뚜껑을 열지 않습니다. • 요리 중 끓어 넘치거나 증기가 누설되더라도 절대로 먼저 뚜껑을 열지 않습니다. • 강제로 뚜껑을 열면 내용을 비산으로 화상의 우려가 있습니다. • 취사 또는 요리가 진행 중일때 부득이하게 뚜껑을 열어야 할 경우 취사 버튼을 약 0.3초간(내열온도가 높으면 1.5초간) 누른 후 내부 압력이 완전히 제거되었는지 확인을 하고 열어 주십시오. • 필요 시 제품의 사용을 중지하고 전원플러그를 뽑은 다음 고객센터로 문의하여 주십시오.
전원플러그에 묻은 이물질은 물기가 없는 천으로 깨끗이 제거하여 주십시오. • 화재의 원인이 됩니다. 수시로 전원 플러그 상태를 꼭 확인하십시오.	전원코드를 무리하게 구부리거나, 묶거나, 잡아당기지 않습니다. • 감전이나 쇼트로 인해 화재의 원인이 될 수 있습니다. 수시로 전원코드 상태를 꼭 확인하십시오.
	전원플러그를 반복하여 찼다 꽃았다 하지 않습니다. • 감전 및 화재의 위험이 있습니다.
	플러그 및 전원 코드부를 동물이나 물이 묻어 젖거나 못과 같이 날카로운 금속 물체로부터 충격을 받지 않도록 주의하여 주십시오. • 충격으로 인한 파손은 합선, 감전, 화재 등의 원인이 됩니다. 수시로전원코드의 전원 플러그 상태를 꼭 확인하십시오.



주의



(금지)

샐통 및 다용도 선반 등에 제품을 놓고 사용하지 마십시오.

- 전원코드가 틈새에 걸려져 화재 및 감전의 원인이 됩니다. 수시로 전원코드 상태를 꼭 확인하십시오.
- 취사 또는 요리중 증기가 배출될 때 샐통 및 다용도 선반에 의해제품의 손상, 화재, 감전의 원인이 됩니다.

전원코드 위에 무거운 물건을 올려 놓거나 코드가 제품바닥에 걸리지 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.
- 온도감지를 정확히 못하게 되므로 내솥이 가열되어 이상작동 및 화재의 원인이 됩니다.

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

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

제품 이동시 전원코드를 이용하여 들어올리거나 잡아당겨서 이동하지 마십시오.

- 소모된 인한 화재의 원인이 될 수 있습니다.

최대 용량 이상으로 내용물을 넣고 사용하지 마십시오.

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

사용 중이거나 사용직후에는 내솥, 내부, 열판 및 압력추 등은 뜨거운 것으로 만지지 마십시오.

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

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

- 제품 고정 및 기능이 정상적으로 작동되지 않을 수 있습니다.

제품에 심한 충격을 주거나 떨어뜨리지 마십시오.

- 제품 고정 및 안전상의 문제가 발생할 수 있습니다.

내솥 세척용 권장 수세미(내측, 외측)

사용 가능	사용 불가능
면 수세미, 스폰지 수세미, 극세사, 망사 수세미	천세, 녹색 수세미(연마제 재질), 철, 스텐 수세미, 기타 금속성 재질 수세미

- 사용 불가능 수세미를 사용하실 경우 내솥 코팅이 손상되어 벗겨질 수 있습니다.

제품 밑에 깔판, 방석, 전기장판 등을 놓고 사용하지 마십시오.

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

취사, 보온, 지정된 메뉴 이외의 식재, 미역국, 카레, 기름으로튀기는 요리 등 다른 용도로 사용하지 마십시오.

- 고정 및 냉세의 원인이 됩니다.

경사진 곳이나 울퉁불퉁한 곳에서는 사용하지 마십시오.

- 화상 및 제품 고장의 원인이 됩니다.
- 전원코드에 손이나 발, 기타 물체가 걸려 제품이 떨어지지 않도록주의 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 제품이 이상이 발생할 수 있습니다.

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

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

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 수있으니 반드시 주방용 중성세제와 스폰지로 씻어 주십시오.
- 날카로운 식기류(포크, 숟가락, 젓가락 등)를 내솥에 넣은 채 씻을 경우내솥 코팅이 벗겨질 수 있습니다.

뚜껑 결합 손잡이나 내솥 손잡이를 잡고 제품을 들어 올리지 마십시오.

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

전원플러그를 뽑더라도 뚜껑 결합 손잡이를 항상 "고압" 위치에

- 취사나 요리 완료 후 내솥이 뜨겁거나 뜨거운 밥이 남아 있을 경우 전원 플러그를 뽑더라도 뚜껑을 닫고 뚜껑 결합 손잡이를 "고압" 위치로돌리지 않으면 내부압력에 의해 제품의 변형이나 손상의 원인이 됩니다.
- 취사, 요리 및 보온 중에도 반드시 뚜껑 결합 손잡이를 "고압" 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 중에 이상한 소리나 냄새 또는 연기가 나면 즉시 전원플러그를 뽑고 내부 압력을 완전히 제거후 서비스센터로 문의해 주십시오.

취사 또는 요리 진행 중 정전 또는 요리 진행 중 대기전력 차단 스위치가 (OFF)가 되면 자동증기 배출 장치가 작동하여 내용물 비산의 우려가 있습니다.

취사 전 대기전력 차단 스위치가 (ON)으로 되어 있는지 확인 후 취사해 주십시오.

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

요리 후에는 반드시 청소해 주십시오.

- 달걀, 갈비찜 등의 요리 후 취사 및 보온을 하계되면 밥에 냄새가 배어들 수도 있습니다.
- 내솥뚜껑 세척시 거친 수세미나 금속성 수세미를 사용할 경우 코팅이 벗겨질 수 있으니 반드시 스폰지 또는 물기를 제거한 행주로 닦아주십시오.
- 16쪽을 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 '취입'하는 소리가 나므로 놀라지 않도록 주의하십시오.
- 특히 어린이의 접근을 막아 주십시오. 화상의 원인이 됩니다.

현밥 이외의 식품에는 변질하기 쉬운 것(깻잎,훈식,크로켓,그라탱 등)이 있으므로 가능한한 모은하지 마십시오.

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.	⚠ • Ce symbole vise à rappeler et à alerter que quelque chose peut entraîner des problèmes dans la situation donnée.
⚡ Attention Cela signifie que l'action décrite peut entraîner des blessures ou des dégâts matériels.	🚫 • 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 15A.

- 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 15A.

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.
- Des dégâts importants peuvent entraîner une explosion due à la pression.

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 pas appuyer sur le bouton de serrage ou ne pas tourner la poignée de verrouillage/déverrouillage en mode « Aucune pression » pendant la cuisson.

- Si l'appareil est ouvert de force, il peut provoquer des brûlures et une explosion.
- Utiliser la poignée de verrouillage/déverrouillage une fois que la vapeur est complètement épuisée.

Tournez la poignée de verrouillage/déverrouillage en position « haute pression » et ne fermez pas le couvercle avec la casserole interne à l'intérieur de la machine.

- La déformation ou l'endommagement de la serrure et de la casserole interne peut provoquer des fuites de vapeur ou une explosion.

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.

Gardez le cuiseur hors de portée des enfants.

- Cela peut provoquer des brûlures, un choc électrique ou des blessures.

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.

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.

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

- Cela peut entraîner un choc électrique ou un incendie

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.

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.

MESURES DE SÉCURITÉ

⚠ Avertissement

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.
- 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.

❗ Se rappeler

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.

⚠ Attention

❗ Se rappeler

Tournez la poignée de verrouillage/déverrouillage à la position « Haute pression » lorsque l'appareil est débranché.

- La pression interne dû à la cuisson du riz ou à la casserole interne peut provoquer des déformations ou des dommages, si la poignée de verrouillage/déverrouillage n'est pas en position « verrouillée ».
- Assurez-vous de verrouiller la poignée de verrouillage/déverrouillage pendant la cuisson et le réchauffement à haute pression.

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.

Lorsque vous cuisinez des aliments avec des os, comme des côtes levées braisées, veuillez assaisonner la viande dans une autre assiette.

- Le revêtement de la casserole interne peut s'user.
- Si le revêtement de la casserole interne s'égraine ou s'use à cause d'une erreur du client, vous devrez payer la réparation même pendant la période de service de réparation gratuite.

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 tour, 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 essieu-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.

Veuillez rincer le riz et le placer dans une autre assiette et ne frappez pas sur la casserole interne pour retirer le reste de riz dans l'assiette.

- Si le revêtement de la casserole interne s'égraine ou s'use à cause d'une erreur du client, vous devrez payer la réparation même pendant la période de service de réparation gratuite.

⚠ Attention

⚡ Ne pas

Ne pas utiliser la casserole interne à des fins diverses. Et ne pas chauffer la casserole interne sur une cuisinière à gaz.

- Cela peut entraîner une déformation de la casserole interne.
- Cela peut entraîner le déversement du revêtement intérieur.

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

- 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.

Type de laveur recommandé pour nettoyer la casserole interne (intérieur, extérieur)

Disponible	Non disponible
Eponge en coton, éponge, ricour, ricour à fillet, de type extra fin	Laveur bleu, vel (de type abrasif), éponge en acier inoxydable, autre ricour métallique

- Si vous utilisez une éponge non mentionnée, le revêtement de la casserole interne peut s'user.
- Si le revêtement de la casserole interne s'égraine ou s'use à cause d'une erreur du client, vous devrez payer la réparation même pendant la période de service de réparation gratuite.

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 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

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

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 mettez pas le riz dans une assiette en utilisant une cuillère métallique ou une cuillère à riz au lieu d'une cuillère à riz en plastique ou en bois.

- Cela peut endommager la surface de la casserole interne et le revêtement peut s'user.
- Si le revêtement de la casserole interne s'égraine ou s'use à cause d'une erreur du client, vous devrez payer la réparation même pendant la période de service de réparation gratuite.

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.

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.

Utilisez seulement une tension alternative de 120 V.

- Autrement, cela peut provoquer un choc électrique ou un incendie.
- Cela peut provoquer des dysfonctionnements.

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 ou il risquerait de tomber

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

Ne pas dépasser la quantité indiquée pendant la cuisson.

- Si vous dépassez la quantité d'aliment indiquée dans la recette, cela peut causer un débordement en raison du poids de pression et du couvercle léger.

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

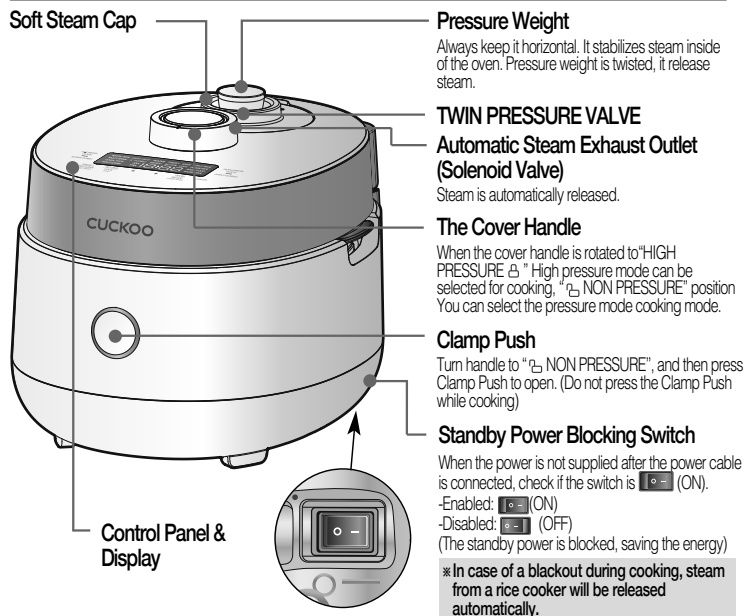
- Cela peut provoquer un dysfonctionnement ou une odeur.

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

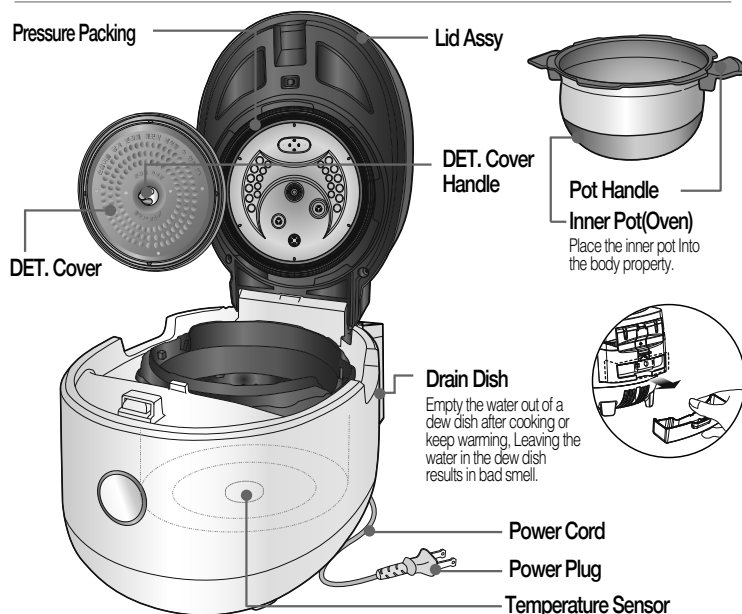
- Cela peut provoquer des chocs électriques ou un incendie.

NAME OF EACH PART

NAME OF EACH PART



NAME OF EACH PART



Accessories



Manual&Cooking Guide



Rice Scoop



Rice Measuring Cup



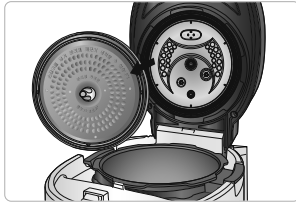
Cleaning Pin
(Attached on the bottom of the unit)

Detachable cover & Pressure packing

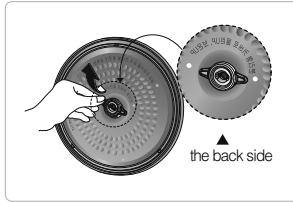
After cleaning detachable cover, put it back on the lid

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

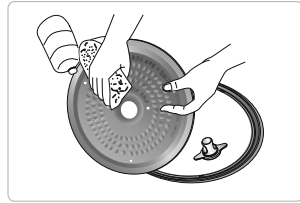
- Clean the detachable cover to prevent odor.
- Clean the body and cover with a dry towel. Do not use bentol while using the rice cooker.
- Starch may be remain, however there is no health risks.
- Do not put materials like screws into holes on the detachable cover. Check the back cover and front cover.



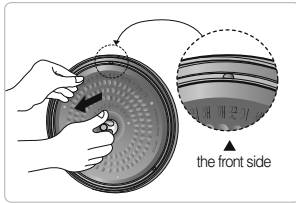
- ① If you pull out the detachable cover, indicated by the arrow, it can be easily separated.



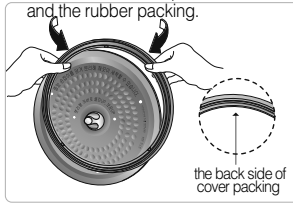
- ② When cleaning the detachable cover, hold and pull out the both sides of the cover, then separate the handle and the rubber packing.



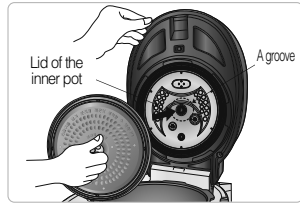
- ③ Frequently clean the cover with a sponge using with a neutral detergent.



- ④ Please put the detachable cover.



- ⑤ When you put rubber packing back in to the detachable cover, hold rubber packing by two side and put in the edge of the detachable cover first by turning it.



- ⑥ Put back the pressure cover by pressing the cover handle after fitting the handle into the groove indicated.

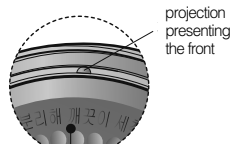
Correct example



the front of seal



the front of holder



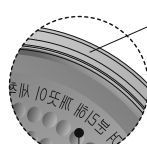
projection
presenting
the front



the back of seal



the back of holder



no projection

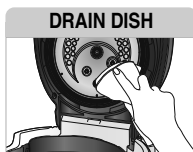
- ※ Do not put any other objects like screws into hole of detachable cover.
- ※ Check the back cover and front cover.

HOW TO CLEAN



LID

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.



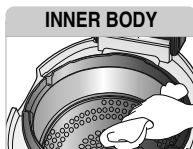
DRAIN DISH

Rice water from cooking is designed to gather to the dish through the steam outlet so please wipe it clean with a wet towel after cooking.



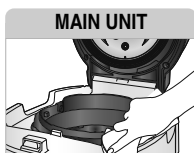
Inner Pot

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



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.



MAIN UNIT

Wipe the main unit with a damp cloth.



OVEN PACKING

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

※ 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.

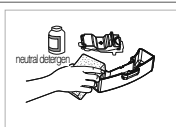
How to Clean Drain Dish



❶ Separate the drain dish.



❷ Separate the drain dish cap by pushing it down.



❸ Clean the drain dish cap and drain dish with a neutral detergent.



❹ Securely put in the drain dish cap after cleaning.



❺ Insert the drain dish firmly by pressing it in direction of the arrow.

How to clean the Pressure Weight nozzle

Pressure Weight/ Double motion valve

The cooker might not function properly if the steam valve and the double motion valve are clogged, be sure to remove any foreign substances in the valve with the cleaning pin before and after cooking. In order to remove any foreign substances in the double motion valve, please regularly use the Automatic Sterilization. (refer to 27P)
Please regularly check if the hole of steam exhaust outlet is clogged or not.
※ The appearance of the Pressure Weight may differ from the picture.

Cleaning Soft Steam Cap

Separate the cap and wash it with a sponge and neutral detergent. Wipe out any remaining water or moisture on the lid with a cloth.

< How to clean the Pressure Weight and Steam Valve >



❶ Turn the Lock/Unlock Handle to "high pressure" and turn the Pressure Weight counter-clockwise while pulling it up until it comes out.



❷ Puncture the clogged valve hole with the cleaning pin (Attached on the bottom on the unit).

※ Never use the cleaning pin for any other uses and do not attempt to poke any other holes of the cooker with the cleaning pin. They are safety device.



❸ Reassemble the Pressure Weight by turning it clockwise.
❹ When the Pressure Weight is properly reassembled, it will revolve freely.

Wash the Inner Pot and accessories with neutral detergent and a sponge.



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.

HOW TO CLEAN

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/SELECT 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



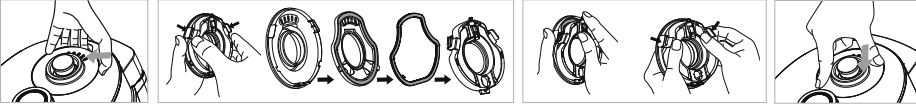
Abnormal
assembly



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

How to clean the soft steam cap

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



- ❶ Pull 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.
- ❷ Disassemble the hook on the front by pressing in the direction of the arrow and wash it with a sponge and neutral detergent. After cleaning, please assemble the parts in order.
※ Be sure that the inserted side of the Packing is the correct side of it.
- ❸ To reassemble the Soft Steam Cap, fit the cap to the bump part, and then press the hook in the direction of the arrow.
- ❹ When installing the soft steam cap, insert the cap firmly by pressing it in the direction as shown above.

How to use the handle

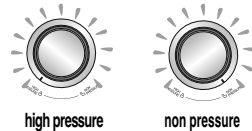
1. Make sure to close the lid and turn the Lock/Unlock handle to "NON PRESSURE" or "HIGH PRESSURE" while cooking.

- You can select cooking with high pressure when you turn the handle to "HIGH PRESSURE". This is the function of safety device which indicates that the cooker is properly locked, and cooking with high pressure is available.
- If you turn the handle to "NON PRESSURE" you can choose to cook without pressure or select cooking. Then "NON PRESSURE" signal is displayed on the Display.
- If "HIGH PRESSURE" or "NON PRESSURE" does not appear on the Display, Preset/Auto Clean button does not work.

2. When cooking with high pressure is done, turn the Lock/Unlock handle from "HIGH PRESSURE" to "NON PRESSURE," and then open up the lid with "Unlock" button.

- If steam is not completely exhausted after cooking, the handle might not be easily turned from "HIGH PRESSURE" to "NON PRESSURE." In such a case, allow remaining steam to escape by tilting the Pressure weight.

3. Make sure that the Lock/Unlock handle is completely turned to "NON PRESSURE" when opening and closing the lid.

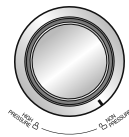


How to use the handle

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



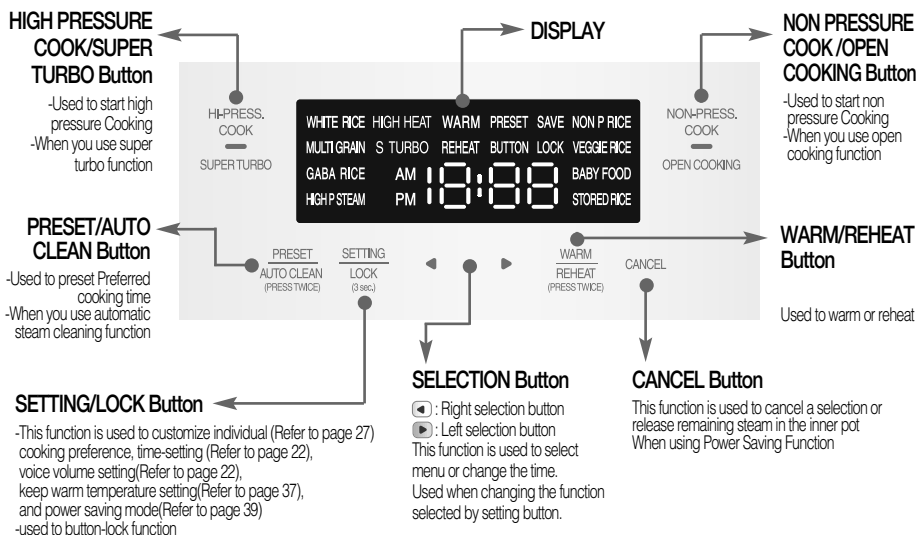
1. Check to make sure the inner pot is placed correctly inside the main body.
2. To close the lid, turn the handle to unlock as shown in the picture on the left.



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.

FUNCTION OPERATING PART/ ERROR CODE AND POSSIBLE CAUSE

Function Operating Part



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



Error Code and Possible Cause

When the product has any problems or used it inappropriately, you can follow the below marks.
If error persistently shows up even in normal using conditions or after taking measure, inquire with customer service.

E1	When the inner pot is not placed into the unit.	E10	This error code is shown when power is disconnected for 10 minutes while cooking. Press "Cancel" button to reset to Stand-by mode.
E..	Problem on temperature sensor. ("E.." mark, "E_P" mark, "E.." mark blink)	E11	This error code is displayed when the smart locking system has failed.
13H0	When setting preset time longer than 13 hours Set the preset time within 13 hours.	E12	This error code is displayed when the smart locking system has failed. Please do not open the lid until cooking is completely finished. If error occurs during warming or stand by mode, please open the lid after turn off the power. Please contact Service center for service inquiry.
E01	This error code is displayed when either High Pressure Cooking, Non Pressure Cooking, Keep Warm/Reheat, Reservation, or Auto Clean button is selected while the Lock/Unlock handle is not firmly adjusted to "High Pressure" or "Non Pressure". Firmly turn the Lock/Unlock handle to either "High Pressure" or "Non Pressure" as applicable.	E01	This error code is displayed when either High Pressure Cooking, Non Pressure Cooking, Keep Warm/Reheat, Reservation, or Auto Clean button is selected while the Lock/Unlock handle is not firmly adjusted to "High Pressure" or "Non Pressure". Firmly turn the Lock/Unlock handle to either "High Pressure" or "Non Pressure" as applicable.
E00	It is appears on the display when you press 'PRESSURE COOK' or 'PRESET/AUTO CLEAN' button again, or if the cooking has finished and you've never ever turned the handle to "NON PRESSURE", It can be solved by turning handle to "NON PRESSURE" and then turn to "HIGH PRESSURE".	E0F	Problem on micom memory.
E..u	Problem on micom power.	E..e	Problem on environment sensor.
HP..	This code indicates the function of checking for abnormality of power of product.	E..e	Problem on environment sensor.
UrF	This appears when an internal system error occurs.		

HOW TO SELECT HIGH PRESSURE MODE OR NON PRESSURE MODE

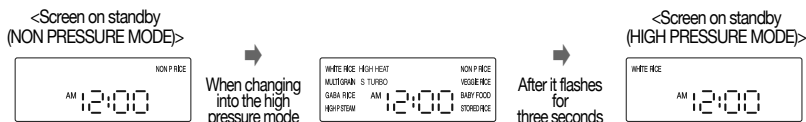
Select High Pressure Mode

Turn the cover handle to "HIGH PRESSURE 𐄂".

- ▶ When the LED of the cover handle lights up in white, you are in the high pressure mode.
- ▶ In high pressure mode, you can select only the high pressure menu options.
- ▶ HIGH PRESSURE MENU : White Rice, High Heat White Rice, Super Turbo White Rice, Multi Grain Rice, High Heat Multi Grain Rice, Super Turbo Multi Grain Rice, GABA Rice, High-pressure Steam.

- 1 If you want to change the pressure mode from non pressure mode to high pressure mode, turn the cover handle from "𐄂 NON PRESSURE" to "HIGH PRESSURE 𐄂".

- ▶ When the pressure mode is turned from non pressure mode to high pressure mode, only the high pressure menu options will flash for three seconds and the saved high pressure menu will be turned on.



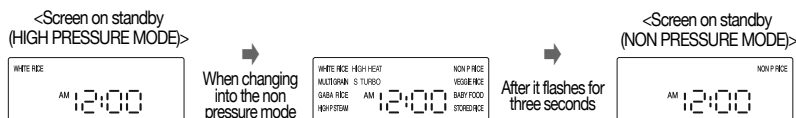
Select Non Pressure Mode

Turn the cover handle to "𐄂 NON PRESSURE".

- ▶ When the LED of the cover handle lights up in blue, you are in the non pressure mode.
- ▶ In non pressure mode, you can select only the non pressure menu options.
- ▶ NON PRESSURE MENU : Non Pressure White Rice, Veggie Rice, Baby Food, Frozen Stored Rice

- 1 If you want to change the pressure mode from high pressure mode to non pressure mode, turn the cover handle from "HIGH PRESSURE 𐄂" to "𐄂 NON PRESSURE".

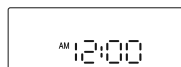
- ▶ When the pressure mode is turned from high pressure mode to non pressure mode, only the non pressure menu options will flash for three seconds and the saved non pressure menu will be turned on.



- 2 If you don't precisely turn the cover handle to "𐄂 NON PRESSURE" or "HIGH PRESSURE 𐄂" (if you set it to neutral position), you cannot select a menu or cook.

- ▶ When the pressure mode is turned from high pressure mode to non pressure mode, only the non pressure menu options will flash for three seconds and the saved non pressure menu will be turned on.

<With the cover handle in the neutral position>



⚠ Precautions

Precautions when using NON PRESSURE STEAM.

- Do not cook over the specified capacity.
- If the specified capacity is exceeded, it will overflow.

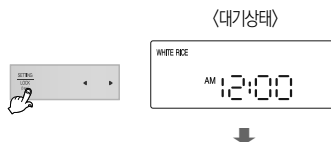
HOW TO SET CURRENT TIME / VOICE GUIDE VOLUME CONTROL

How to set current time

ex) 8:25 am now

1 Press 'SETTING' button 2 times.

- ▶ 'SETTING' button needs to be pressed for over 1 second at the first time.



2 Set 8'clock and 25minute as pressing 'SELECTION' button.

- ▶ 1 min up "▶" button
- 1 min down "◀" button
- ▶ 10 min up or down "▶", "◀" keep pressing.
- ▶ Careful of setting am,pm.



3 Press the SET button when the setting is completed.

- ▶ If it is over 7sec without 'SETTING' button, setting time will be canceled with "Function setting has been canceled with overtime.", it is canceled due to overtime.



■ About lithium batteries

- Lithium batteries are built into this product for power outage compensation function and watch function, and the batteries have a life span of about 3 years, but may vary depending on their performance.
- If the current time is reset to 12:00 when you remove and plug the power plug, there is a problem with the batteries (discharge, etc.), so contact the customer service center and exchange the batteries at the designated service center.

■ What is Power Outage Function

- This product memorizes the current condition and program when power outage occur. It operates immediately after power resume.
- If outage happens during cooking, the cooker will suspend depends on the outage time.
- When the cooker is under the keep warm functions, the functions will be cancelled.

Voice guide volume control (the function which can control volume and cancel)

To enter this function, press 'SETTING' button 3 times. 'SETTING' button needs to be pressed for over 0.3 second at the first time.



1. "3" sign is displayed when entered volume control mode by pressing 'SETTING' button 3 times.
2. If set value became "OFF" by pressing 'SELECTION' button, voice guide function is off.
3. Press 'SELECTION' button to change the volume from "1" to "5".

NIGHT VOICE VOLUME REDUCTION/ VOICE SETTING FUNCTION

Night Voice Volume Reduction

Set the function of night voice volume reduction, the function to reduce the volume of voice during night time (10:00PM-05:59AM) on need-to-do basis. This function works only during night time.

► Night Voice Volume Reduction



Example) 60% of voice volume

- FF : Zero volume
- 1 : 20% of voice volume
- 2 : 40% of voice volume
- 3 : 60% of voice volume
- 4 : 80% of voice volume
- 5 : 100% of voice volume

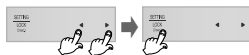
<Night voice volumes by the setting of process progress>

1. Press 'SETTING' button 12 times in standby status, and you will enter Night Voice Volume Reduction mode. When pressing 'SETTING' button initially, press the button for 0.3 second or longer to enter Night Voice Volume Reduction mode.
2. Press 'SELECTION' button, and as process progress bar change, voice volume will change. Select desired voice volume, and press 'SETTING' button.
3. Once process progress bar reach full condition through adjustment of 'SELECTION' button, a voice will come saying "Night time volume has been canceled." Inactivate the function by pressing 'SETTING' button.
4. If 'Set' button is pressed or no button is pressed for 7 seconds after you enter Night Voice Volume Reduction mode, the function will be inactivated along with voice "Function setting has been cancelled with overtime.", and the system will be back to standby mode.

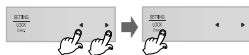
Voice Setting Function

This function helps you select Auto voice for either English, Chinese And Korean. With this function , you can set to your desired voice. The product's default voice is set to English.

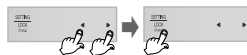
► How to set voice function



Example) When set to Korean voice



Example) When set to English voice



Example) When set to Chinese voice

1. Press 'SETTING' button 1 times in standby status, and you will enter Voice mode.
2. When you enter voice setting mode, a voice comes up saying "Setting mode for voice guide. Set voice with 'MENU/SELECTION' button then press 'SETTING' button.
3. After setting Auto voice with 'MENU/SELECTION' button, Korean or English or Chinese, and press 'SETTING' button.

PREPARATION BEFORE COOKING

1 Clean the inner pot and wipe the water on the inner pot.

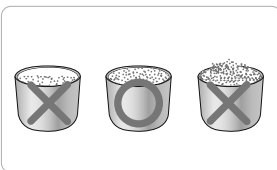
- ▶ Use the soft cloth to wash the inner pot.
- ▶ Tough scrubber can make the coating of inner pot come off.
- ▶ Do not clean the inner pot with sharp utensils (forks, spoons, chopsticks, etc.) in it.
 - The coating of the inner pot may be peeled off.
 - In the event of scratches or peeling of the inner pot coating due to customer negligence, it will be charged even within the free service period.



2 Measure the amount of rice you want to cook using the measuring cup.

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

3 Wash thoroughly until clear water comes out.



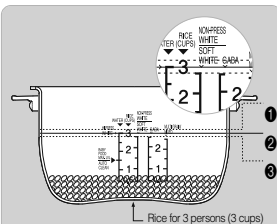
4 The washed rice is transferred to the inner pot.

5 Adjust the amount of water according to the menu.

- ▶ Put the inner pot on a flat surface and adjust the amount of water according to the scale marked on the inner pot.
- ▶ The scale marked on the inner pot indicates the water scale when rice and water are poured together.
- ▶ Regarding water height adjustment

• White Rice, High Heat White Rice, Super Turbo White Rice, Frozen Stored Rice	: Set the water scale to "White Rice". You can cook up to 3 servings in White Rice and High Heat White Rice modes, 2 servings in Super Turbo White Rice mode, and 2.5 servings in Frozen Stored Rice mode.
• Multi Grain Rice, High Heat Multi Grain Rice, Super Turbo Multi Grain Rice	: Set the water scale to "Multi Grain Rice". You can cook up to 2.5 servings in Multi Grain Rice, High Heat Multi Grain Rice and Super Turbo Multi Grain Rice modes.
• Non Pressure White Rice, Veggie Rice	: Set the water scale to "Non Pressure White Rice / Low Pressure White Rice / Soft White Rice". You can cook up to 2.5 servings in Non Pressure White Rice and Veggie Rice modes.
• GABA Rice	: Set the water scale to "Brown Rice". You can cook up to 2.5 servings in GABA Rice mode.

※ Hard grains such as beans and red beans should be soaked or boiled, then cooked in the Multi Grain Rice, High Heat Multi Grain Rice or Super Turbo Multi Grain Rice menu.
Depending on the type of multi grain, the rice may be half-cooked.
※ For the amount of cooking by menu, refer to "Cooking Time by Menu" on page 25.
※ This model is not available for cooking with Non Pressure White Rice and Soft White Rice menus.

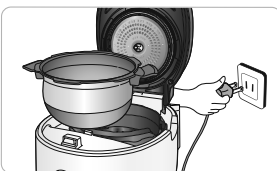


6 Plug in the power plug and put the inner pot in the main body.

- ▶ Make sure that the detachable cover is attached.
- ▶ If foreign substances such as rice are stuck on the bottom of the inner pot, cooking may not work well or there is a risk of malfunction.
- ▶ The lid will not close unless the inner pot is correctly mounted on the main body. (Make sure that the handle of the inner pot goes into the groove of the main body.)

7 After closing the lid, turn the Lock/Unlock handle to the "Lock" or "Unlock" position.

- ▶ If the LED on the Lock/Unlock handle lights up in white, it is in high pressure mode, and when the LED on the Lock/Unlock handle lights up in blue, it is in non-pressure mode.
- ▶ If you press the Non Pressure Cook button in the high pressure mode or if you press the High Pressure Cook button in the non-pressure mode, you will hear "beep beep" sound, "E01" will be displayed on the LCD, and cooking will not work.
- ▶ Cooking proceeds only when you press the High Pressure Cook button in the high pressure mode or when you press the Non Pressure Cook button in the Non pressure mode.
- ※ During warming, press the Cancel button to cancel warming and select the desired function.
- ▶ Other than this case, if "E" is displayed, turn the Lock/Unlock handle in the direction of "Unlock" and then turn it to "Lock" to operate normally. (Lid lock detection sensor checks the state of the lid.)



※ This instruction is not applicable if the Lock/Unlock handle is turned from Locked to "Unlock" more than once after cooking is complete.

1 Select the desired pressure mode with the lid engagement knob.

- Make sure that a removable cover is installed.
- Adjust the pressure level before cooking.
- If the correct pressure mode is not selected, the menu can not be selected.
- When the lid fitting is in the high pressure mode, only the high pressure menu is selected. In the non pressure mode mode, only the non pressure mode menu is selected

< HIGH PRESSURE MODE >

- Every time you press the selection button, White Rice → High Heat White Rice → Super Turbo White Rice → Multi Grain Rice → High Heat Multi Grain Rice → Super Turbo Multi Grain Rice → GABA Rice → High-pressure Steam

< NON PRESSURE MODE >

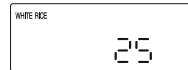
- Every time you press the selection button, Non Pressure White Rice → Veggie Rice → Baby Food → Frozen Stored Rice
- In the cases of White Rice, High Heat White Rice, Multi Grain Rice, High Heat Multi Grain Rice, GABA Rice, Non Pressure White Rice, Veggie Rice, Frozen Stored Rice, the menu remains memorized once each.



ex) When selecting White rice

2 Press the High pressure cook or Non pressure cook button to start cooking.

- Before cooking, in the case of the high-pressure menu, turn the lid-fitting knob to "HIGH PRESSURE" and press the high-pressure cook button. In the case of the non pressure menu, turn the lid-fitting knob to "NON PRESSURE" and press the non pressure cook button.
- After selecting the high pressure menu, press the non pressure cook button and E01 will appear with a warning sound. After selecting the non pressure menu, press the high-pressure cooking button and E01 will appear with a warning sound.
- The estimated cooktime is shown for one minute after start.
- Actual cooking time may vary depending on cooking capacity, water temperature and cooking conditions.
- From one minute after starting, the remaining cooktime is displayed for 10 seconds in a regular interval.

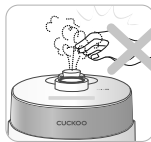
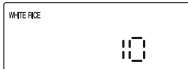


When cooking white rice in high pressure mode

3 Steaming

- 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 10minutes left.



4 The end of cooking

- When cooking is completed, warming will start with the voice "White rice has been completed".
- If you want to stop warming, Push 'CANCEL' button for more than 0.3 seconds.
- When cooking ends, stir rice equally and immediately. If you don't stir rice at once and keep it stagnant, rice will go bad and smell bad.
- If the lid handle is not working well, take out the steam completely out of inner pot by turning over pressure weight.
- While cooking, do not press cancel button.



Cooking time by Menu

Menu	WHITE RICE	HIGH HEAT WHITE RICE	SUPER TURBO WHITE RICE	MULTI GRAIN RICE	HIGH HEAT MULTI GRAIN RICE	SUPER TURBO MULTI GRAIN RICE	GABA RICE (OH)	NON PRESSURE WHITE RICE	VEGGIE RICE	FROZEN STORED RICE	BABY FOOD	HIGH PRESSURE STEAM	AUTO CLEAN (STEAM CLEANING)
Division													
CAPACITY	0.5-3 PERSONS	0.5-3 PERSONS	0.5-2 PERSONS	0.5-2.5 PERSONS	0.5-2.5 PERSONS	0.5-2.5 PERSONS	0.5-2.5 PERSONS	0.5-2.5 PERSONS	0.5-2.5 PERSONS	0.5-2.5 PERSONS	See detailed guide to cooking by the menus		Pour water up to the line 1.5 for 'White Rice'
COOKING TIME	Approx. 22-28 min	Approx. 22-28 min	Approx. 9-13 min	Approx. 40-44 min	Approx. 41-45 min	Approx. 21-27 min	Approx. 40-48 min	Approx. 28-36 min	Approx. 30-38 min	Approx. 23-27 min			Approx. 22 min

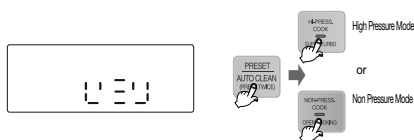
HOW TO COOK

How to use the cooking menu

WHITE RICE	Use this function to cook white rice.	NON PRESSURE WHITE RICE	It is used for soft non-pressure rice without sticking.
MULTI GRAIN RICE	Used to cook a variation of mixed or brown rice.	VEGGIE RICE	Used this function to cook rice mixed with vegetables.
GABA RICE (0H)	Used to cook variation of brown rice.	BABY FOOD	This menu cooks baby food automatically.
GABA RICE (3H)	Used to cook germinated brown rice.	FROZEN STORED RICE	This function is used to make rice that is meant to be frozen and stored for later.
HIGH PRESSURE STEAM	Set the steamed time manually and cook at high pressure (2.0 atm).	AUTO CLEAN (STEAM CLEANING)	This menu is used to eliminate small soaked after cooking or warming.
HIGH HEAT (WHITE RICE, MULTI GRAIN RICE)	Use when cooking more sticky and soothing Cooked Rice. (Melanoizing effect could be increased.)		
SUPER TURBO WHITE RICE	• If selected super turbo white rice, total cooking time will be reduced. (It takes about 9 minutes 30 seconds when you cook the white rice for 0.5 persons.) • Use this super turbo cooking function only for cooking rice for less than 2 persons. • The result of super turbo white rice is less than that of ordinary white rice, thus only use super turbo white rice for 2 cups or less. • If you soak the rice in water for about 20minutes before cooking the rice and then cook the rice in super turbo cooking course, the rice will taste good.		
SUPER TURBO MULTI GRAIN RICE	• If selected super turbo mixed rice, total cooking time will be reduced. (It takes about 21 minutes when you cook the multi grain rice for 2.5 persons.) • The result of super turbo multi grain rice is less than that of ordinary multi grain, thus only use super turbo multi grain for 2.5 cups or less.		

※ After cooking in white rice turbo mode or cooking of small serving, discard water.

How to use AUTO CLEAN (Steam Cleaning)



Put water until water scale AUTO CLEAN, make sure to close and turn the cover handle to the "HIGH PRESSURE" or "NON PRESSURE".

- Method
1. Coupling Handle toward "HIGH PRESSURE" or "NON PRESSURE"
 2. During Stand-by mode, press the PRESET/AUTO CLEAN button 2times to select auto clean, and then press "High Pressure Cooking" button for High Pressure Mode or "Non Pressure Cooking" button for Non Pressure Mode to start cleaning.

Simple Soft Function

You can soak grains before stating cooking by setting a desired time with this function.

► Setting Method



1. White Rice, High Heat White Rice, Super Turbo White Rice, Multi Grain Rice, High Heat Multi Grain Rice, Super Turbo Multi Grain Rice, Non Pressure White Rice, Veggie Rice, Frozen Stored Rice
2. To change the soaking time, press 'PRESET' button in simple Soft Function: the time setting can change from 10 to 30 minutes, 60 minutes, and No Soaking Time.
3. If you do not press any button for more than 5 seconds while setting the soaking time, it will be automatically set back to the current soaking time. After the soaking time is over, the cooking will start.
 - ※ Soaking time is counted by 1 minute unit.
 - ※ If you unlock the lid Handle during the simple Soaking Function, the cooking will be canceled.
 - ※ The longer the soaking time, the melanoizing phenomenon.

Melanoizing phenomenon

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.

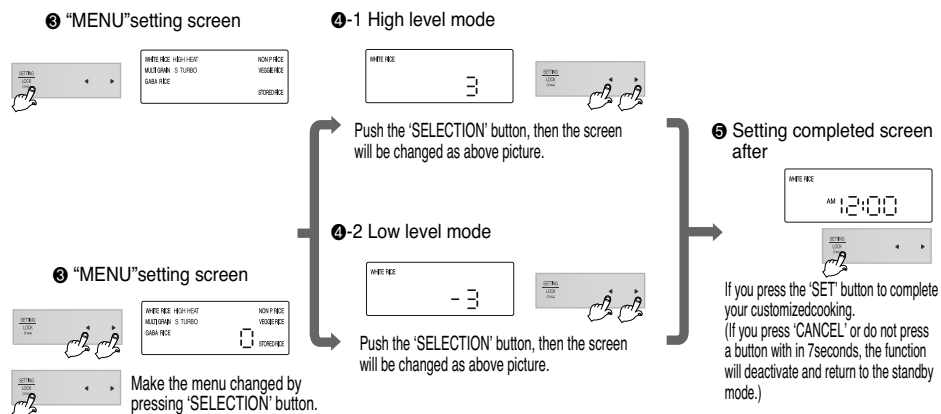
※ When mixing other rice with White rice, Melanoizing phenomenon could increase more than "White rice" setting.

Cuckoo customized cooking function

- ▶ While cooking you can control the heating temperature (both high and low) depending on, your preference. Initialization is set up "□" get step by step as the case may be.
- High step : for cooking cereals, old rice and soft-boiled rice.
- Low step : for cooking the year's crop of rice.

How to use Cuckoo Customized cooking function

- 1 If you press the 'SETTING' button 6 times, customized cooking function is setup.



1. 'CUCKOO customized cooking function' applies to White Rice, High Heat White Rice, Super Turbo White Rice, Multi Grain Rice, High Heat Multi Grain Rice, Super Turbo Multi Grain Rice, GABA Rice, Non Pressure White Rice, Veggie Rice, Frozen Stored 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 USE “GABA RICE (BROWN RICE)”

Using ‘Brown 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 water to soak the rice.
- ▶ Pre-germination shall not exceed 16 hours. Make sure to wash rice clean with flowing water before using ‘Brown GABA’ menu. Be careful that hard washing may take off embryos which generate the germination.
- ▶ Unique smell may be generated according to the soaking time of pre-germination.
- ▶ When pre-germination has been completed, wash the rice and put it into inner pot. Pour appropriate amount of water and use ‘GABA Rice’ menu.
- ▶ In summer or hot temperature environment, odor may be generated. Reduce germination time and wash clean when cooking.

- 2** Turn the Lock/Unlock handle in the “Lock” direction and press the Select button to select the Brown Rice/ GABA Rice.



When you select the Brown Rice/ GABA Rice menu, 0H is displayed on the display.

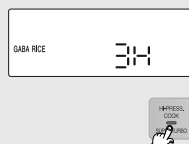
- ▶ The set button will flash and the Cancel and High Pressure Cook button will turn on. (You will hear the voice saying “Brown rice or GABA rice, please press the Set button.”)

- 3** Press the Set button and set the time with the Select button.

1. You can set the brown rice germination time (0 hour or 3 hours) with the right select button and the left select button.

- ▶ The High Pressure Cook button will flash, and the Cancel button will turn on.
- ▶ If you eat brown rice without germination, select 0H for Brown Rice/ GABA Rice and cook.

- 4** Press the High Pressure Cook button.



- ※ 3 more hours for germination
- ▶ If you press the High Pressure Cook button or press it after pressing the Set button, brown rice germination starts for the set time and cooking starts immediately after germination is completed.
- ▶ During brown rice germination, “cooking” mark is displayed and the remaining time is displayed. (You will hear the voice saying “Brown rice or GABA rice, Cuckoo will start delicious cooking after 0 hours (set time).”)

Precautions for ‘Brown GABA’ Cooking

- 1 If smaller germ is preferred, omit pre-germination process. Select ‘Brown GABA’ menu, set-up appropriate germination time, and start cooking (nutrient 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 Rice cooking is allowed up to 6 persons.
- 4 Tap water can be used for germination. However, spring water is recommended. Germination may not be properly performed in hot or boiled water even after cooling.
- 5 Germination rate, germ growth may differ by the Brown rice type, condition or period of storing, etc.
 - Germinated brown rice is sprouted brown rice. Germination rate and growth may differ by the Brown rice type. The brown rice should be within 1 year from harvest, and not long since pounded.
- 6 In GABA mode, preset on 3H may not be possible.
- 7 The taste of rice could be different as depending on a kind of brown rice. Use customized taste function or control the amount of water for your taste.
- 8 Depending on the state of the surrounding environment or the condition/type of rice, the sprouts of rice may not be visible or appeared.

HOW TO SET UP THE HIGH PRESSURE STEAMING

How to Set up the High Pressure Steaming and the Reservation

1



Turn the Lock/Unlock handle in the direction of "Lock" and press the Select button to select High Pressure Steaming.

- The Set button will blink, and the Cancel and High Pressure Cook buttons will turn on.

2



Press the Set button and set the cooking time with the Select button.

- Cancel button will turn on and High Pressure Cook button will blink.
You will hear a voice saying "Please press the High Pressure Cook button after setting the cooking time with the Select button."
(Refer to the cooking guide for time setting for each menu.)

1.



Press the right Select button to increase the high pressure steaming time by 5 minutes. (After 90 minutes, it increases by 10 minutes.)
► Press and keep holding the button and the set time changes continuously.

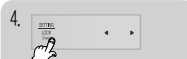
2.



Press the left Select button to reduce the high pressure steaming time by 5 minutes. (After 90 minutes, it decreases by 10 minutes.)
► Press and keep holding the button and the set time changes continuously.

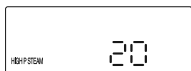
3. High pressure steaming time can be set from 10 to 120 minutes.

4.



When you select the desired time and press the Set button, you will hear "Please press the High Pressure Cook button or Reservation button."

3



Press the High Pressure Cook button.

- Press the High Pressure Cook button to start high pressure steaming.
When the high pressure steam cooking starts, the remaining time is displayed.

4 How to Set the Reservation for High Pressure Steaming

1. Check if the current time is correct.

2. Turn the Lock/Unlock handle toward "Unlock" and press the Reservation button.



3. Press the Select button to set the cooking completion time and then press the Set button.



4. Press the Select button to select High Pressure Steaming and press the Set button.



5. Press the Select button to select the cooking time for high pressure steaming, press the Set button, and then press the High Pressure Cook button.



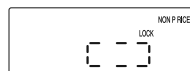
HOW TO OPEN COOK

What is open cooking?

Open cooking is a function that allows the user to release the smart locking device, during a non pressure cooking process, and add ingredients or stir the contents in the pot.

How to use open cooking function.

- 1 During a non pressure menu cooking, select the Non Pressure Cook/Open Cooking button.



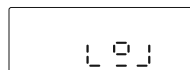
< Button Indication >

- 2 Wait until the smart locking device is released.
▶ It takes 5 to 60 seconds for the smart locking device to be released.



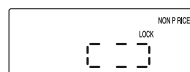
< Remaining Time under released locking device >

- 3 Once the display on the right appears, open the lid and add ingredients or stir the contents.
▶ Do not press the Open Lid button when the smart locking device remaining time is displayed or during cooking.
Only press the Open Lid button when the Add Ingredients Indicator is activated.



< Add ingredient indication >

- 4 After opening the lid, close the lid within 3 minutes.
▶ Cooking will be canceled if the lid is kept open for more than 3 minutes.

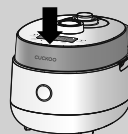


< Cooking process indication >

CAUTION

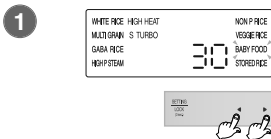
Cautions for open cooking

- Do not exceed the designated capacity.
- If the designated capacity is exceeded, the appliance may overflow due to boiling.
- While the lid is open, the inner pot will not be heated.
- Burn Hazard! Do not remove the detachable cover.
- Close the lid only when the inner pot and detachable cover are properly assembled.
- Pressing lid clamp knob when the smart locking device is activated may cause damage to the appliance.
- Only press the Open Lid button when the Add Ingredients Indicator is activated.
- Contact Cuckoo Customer Service center when the appliance does not properly work.
- When the lid does not open after open cooking or non pressure cooking is completed.
- Press the cover as shown on the right to unlock the smart locking device, and then push the clamp knob to open.
- When "EL1" error code occurs, please contact with Customer Service for service inquiry.
- When "EL2" error code occurs, please do not open the lid until cooking is completely finished.
- If error occurs during warming or stand by mode, please open the lid after turn off the power.
- Please contact Service center for service inquiry.



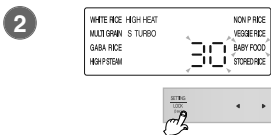
HOW TO COOK BABY FOOD

HOW TO USE BABY FOOD MENU

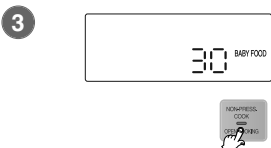
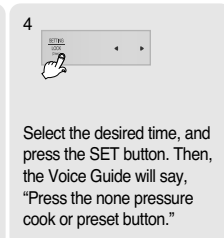
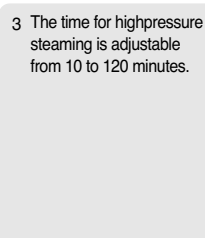
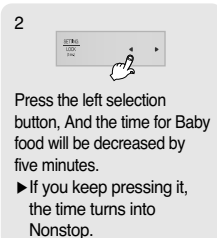
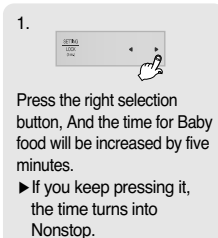


Turn the Cover Coupling Handle toward “ NON PRESSURE”, and press the selection button to select Baby food.

► When the BABY FOOD menu is selected, the time is displayed on the Display.



Press the SET button, and set the cooking time with the SELECTION button.



Press the NON PRESSURE COOK button.

► Press the NON PRESSURE COOK button and starts the BABY FOOD.

When the BABY FOOD cooking begins, the remaining time is displayed.

4 How to PRESET BABY FOOD

1. Check if the current time is correct.

2 Turn the Cover Coupling Handle toward “ NON PRESSURE”, and press the PRESET button.



3 Press the sel button, adjust the cooking finish time, and press the SET button.



4 Press the selection button, select the BABY FOOD, and press the SET button.



5 Press the selection button, select the time for the BABY FOOD, and press the SET button. Then, press the non pressure Cook button.



Precautions

Precautions when using baby foods

- Do not cook over the specified capacity.
- If the specified capacity is exceeded, it will overflow.
- Please do not open the lid because there is a risk of burns.

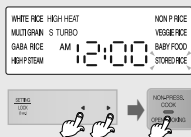
HOW TO COOK FROZEN STORED RICE

What is Frozen Stored Rice?

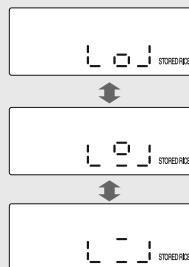
This function is used to make rice that will taste freshly cooked after being frozen and thawed.

How to use Frozen Stored Rice menu

- 1 First, turn the lid handle to the "Non Pressure" position. Next, after pressing the function button, select the Frozen Stored Rice menu. Lastly, press the "Non Pressure Cook" button to start cooking.



- 2 When cooking is complete, open the lid and stir the cooked rice thoroughly. Next, move the cooked rice into a microwavable container and place it in a freezer to preserve.
(To remove from display, press the "Cancel" button.)



< Frozen Stored Rice display when cooking is finished >

Precautions when cooking frozen stored rice

- 1 When using the Frozen Stored Rice menu, refer to the water level used when cooking white rice. The maximum cooking capacity for Frozen Stored Rice is 2.5 servings.
- 2 When the rice has been completely cooked, open the lid and stir the rice thoroughly.
- 3 Move the cooked rice into microwavable containers in single serving portions (210g), and place them into the freezer for preservation.
- 4 When microwaving your Frozen Stored Rice, open the lid of the microwavable container slightly and heat for 3 min 30 sec (per serving).
(Heating time may differ due to amount of rice, size of container, microwave output, etc.)
- 5 Please note that the quality of your rice may be affected as the storage period increases.



Precautions

Precautions when using the Frozen Stored Rice:

- Do not cook beyond the recommended amount.
- Cooking beyond the recommended may result in overflowing.
- Do not remove the detachable cover as it may cause burns.

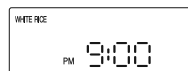
HOW TO PRESET TIMER FOR COOKING / REHEATING FUNCTION

How to preset timer for cooking

For example, if it is nine o'clock in the evening and you want to have warm breakfast at seven forty the next morning.

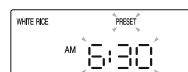
1 Make sure that the current time is correct.

- ▶ If the current time is not set correctly, the presetting time will also be incorrect.
- ▶ Please be careful not to change from AM to PM.



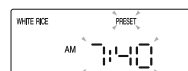
2 Turn the lid handle to “HIGH PRESSURE 𠄎” or “NON PRESSURE” and press the PRESET button.

- ▶ The preset time is set to 06:30 AM when the product is delivered from the factory.
- ▶ In the high pressure mode, the preset timer function is not set for GABA RICE(3H), TURBO WHITE RICE, SUPER TURBO WHITE RICE, SUPER TURBO MULTI GRAIN RICE.
- * To select a preset timer for cooking during Keep Warm mode, press the Cancel button to abort Keep Warm and configure the preset timer.

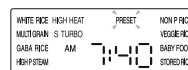


3 Press the SET button, and press the SELECTION button to set the preset time.

- ▶ The preset time is increased by 10 minutes each time you press the “▶” Button
- ▶ The preset time is increased by 10 minutes each time you press the “◀” Button
- * Please be careful not to change from AM to PM.

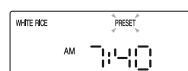


4 Press the SELECTION button to select the desired menu.



5 Press the HIGH PRESSURE COOK or NON PRESSURE COOK button.

- ▶ Once cook is completed with preset time, preset time is stored in the memory. Don't need to set up time again.
- * If a small amount of rice is cooked, it could be finished earlier than time you programmed it.



HOW TO PRESET TIMER FOR COOKING / REHEATING FUNCTION

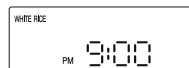
How to use Preset Reheating function

- ▶ Use this function when the cooked rice is not kept warm in the rice cooker but you still want to enjoy a hot meal at your convenience.
- ▶ It takes 50minutes before it's fully warmed up: Please use the function at least 50minutes before you enjoy your meal.

For example, if it is nine o'clock in the evening and you want to have warm breakfast at seven forty the next Morning.

1 Make sure that the current time is correct

- ▶ Please make sure that the current time is correct so that the reheating process ends on time.
- ▶ Do not get confused between morning and afternoon.



2 Set the lid handle at "HIGH PRESSURE" and press 'PRESET/AUTO CLEAN' button.

- ▶ Precisely turn the cover handle to select the high pressure mode before using the 'PRESET/AUTO CLEAN' function.



3 Press the 'KEEP WARM/REHEAT' button and Preset Reheating mode begins.

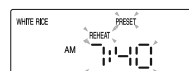
- ▶ The Preset time is set to 06:30 AM when the product is delivered from the factory. If you want to preset reheating to this time, it is not required for you to set the time.



4 Press the 'MENU/SELECTION' button to preset the completion time of reheating.

- ▶ The completion time is increased by 10 minutes each time you press the "▶" button.
- ▶ The completion time is decreased by 10 minutes each time you press the "◀" button. If you keep pressing the button and the time changes continuously (repetition is allowed).

※ Do not get confused between morning and afternoon.



5 Press the 'SET' button.

6 Press the 'KEEP WARM/REHEAT' button.

- ▶ Reheating is completed as scheduled.
- ▶ The cooker memorizes the hour that you have preset: You may press the 'KEEP WARM/REHEAT' button directly without having to preset the time again from the beginning.

HOW TO PRESET TIMER FOR COOKING / REHEATING FUNCTION.

Precautions for PRESET / PRESET REHEATING Cooking

1 Precautions for 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.
- ▶ Washed rice has a lot of settled starch, and crust can be made in case of preset cooking.
If you wash the washed rice in running water before cooking or make the quantity of rice small, the crust will be less.

2 Precautions for preset reheating

- ▶ When leaving cooked rice at ambient temperature for a prolonged period of time, moisture is evaporated from cooked rice. In such a case, the reheating preset may cause dehumidifying or melanizing (slightly burnt) of cooked rice.
- ▶ If there is an excessive amount of cooked rice in the pot, it may not sufficiently be reheated. It is recommended to set reheating for no more than 5 people. (approx. half of the inner pot)
- ▶ Reheating of cold- or frozen-stored cooked rice may cause insufficient heating, dehumidifying or melanizing (slightly burnt) after completion of reheating.
- ▶ Put cold-stored cooked rice into the inner pot, beat rice with a scoop, and then reheat rice.
- ▶ Reheating of frozen-stored cooked rice shall be performed only after thawing the rice.

3 Changing preset time.

- ▶ Press 'CANCEL' button for more than 0.3 seconds and restart it to change the preset time.

4 If the preset time is shorter than available range.

- ▶ If the preset time is shorter than the available range, cooking/reheating will begin immediately.

5 In case the preset time is over 13 hours.

- ▶ “13H0” will be displayed and the preset time will be changed to 13 hours automatically. If cooking is preset to AM07:00 of the following day at PM5:00 of the day, where preset time is 14 hours, “13H0” will be displayed, and preset time automatically changes to AM06:00. (Maximum preset time is 13 hours)
- ※ If the preset time is over 13 hours, it can cause bad smell and discoloration. The limited preset time is set up to be under 13 hours because the rice spoils easily during the summer time.
- ※ When you want to finish presetting at 12:00 p.m., preset the time to be 12:00 p.m.
- ※ Use this function when you want to finish cooking between 1 hour to 13 hours after the current time.
- ※ During the preset cooking, if you want to check the current time, press the SET/MODE button.
Then, the current time will appear for about two seconds.

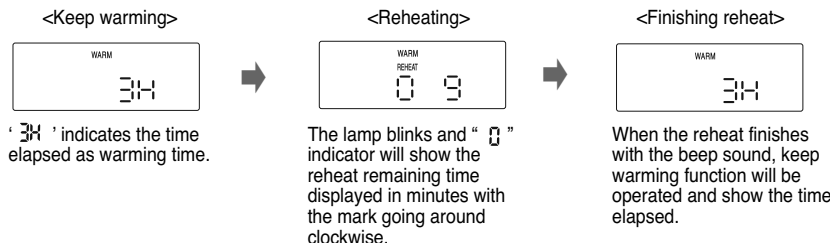
Possible time setting for each menu

Menu	WHITE RICE	HIGH HEAT WHITE RICE	SUPER TURBO WHITE RICE	MULTI GRAIN RICE	HIGH HEAT MULTI GRAIN RICE	SUPER TURBO MULTI GRAIN RICE	GABA RICE (OH)	NON PRESSURE WHITE RICE	VEGGIE RICE	FROZEN STORED RICE	BABY FOOD	HIGH PRESSURE STEAM
Class												
Possible time Setting	from 33minutes to 13hours	from 34minutes to 13hours	no preset function	from 50minutes to 13hours	from 51minutes to 13hours	no preset function	from 53minutes to 13hours	from 41minutes to 13hours	from 43minutes to 13hours	from 32minutes to 13hours	from (my mode + 1 minute) to 13 hours	

TO KEEP COOKED RICE WARM AND TASTY

Having a Meal

- ▶ If you want to have warm rice, press the 'WARM/REHEAT' button. Then 'Reheat' function will be started and you can eat fresh rice in 9 minutes.
- ▶ To use reheating in standby status after power is applied, turn lid combining hand grip to Locked location, press 'WARM/REHEAT' button, and the cooker will convert to Heat Preservation mode. Here press 'WARM/REHEAT' button once more.



- ▶ 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 cooker and press the 'WARM/REHEAT' button to keep the rice warm. At this time, " " 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)
- ▶ After 24 hours of heat preservation, the lamp of heat preservation time lapse blinks, indicating that long time has passed in heat preservation condition.
- ▶ In case the lid combining hand grip is in open status during heat preservation, the cooker does not go for reheating. For reheating, lock the lid combining hand grip to (Locked) position, and then press 'WARM/REHEAT' button.
- ▶ If the lid combining hand grip is turned to open status during reheating, function display will show " " . At this time, reheating will be cancelled, and heat preservation will proceed.

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.

Make sure the handle is in the 'HIGH PRESSURE ' position during warming or reheating.

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)

Do not keep the scoop inside the pot while warming the rice. When using a wooden scoop it can create serious bacteria and odors.

If the inner pot is empty during warming, or after it has finished cooking, please press the CANCEL button and unplug the power.

It would be better to warm the rice for less than 12 hours because of odors and color change.

The cooked rice, which cooked by pressure cooker is more prone to changing color than the rice cooked by general cooker.

During warm mode, the rice can arise and turn white and rise. In this case, mix the rice.

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 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.)

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 'SETTING' button over 1 time during warming. It displays as picture with buzzer. At the time, 74 means current warming temperature.

To raise temperature

To lower temperature

2-1 Press 'SELECTION' button to change the temperature as
 74 → 75 → 76 → 77 →
 78 → 79 → 80

3 Select the menu you want, then the press the 'SETTING' button and set-up time will be automatically entered with a buzzer. (If you press the 'CANCEL' button or do not press a button within 7 seconds, the function will be cancelled and returned to standby mode.)

2-2 Press 'SELECTION' button to change the temperature as
 74 → 73 → 72 → 71 → 70 → 69

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 In standby mode, push the 'SETTING' button 5times. The voice says that it is programmed warming mode, control the temperature you want.

2-1 Press the right select button.

3 If you set your desired temperature and press the SETTING button, the set temperature will be entered automatically. (When you press the CANCEL button or 7 seconds have passed without any button's being pressed, the function will be canceled.)

2-2 Press the left select button.

1. If a lot of water flows when you open the lid: Press the Select button to increase the setting value.
2. If rice spreading occurs on the edge of the rice: Press the Select button to decrease the setting value.

TO KEEP COOKED RICE WARM AND TASTY

How to activate “SLEEPING KEEP WARM” mode.

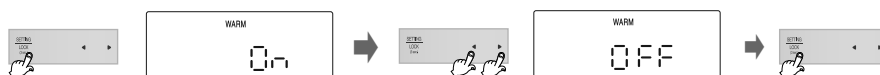
When keeping rice warm for a long time, set up the temperature low to prevent the following quality of rice: smelly, dry, change of color; from PM10:00 ~ AM 04:00.

► How to set up



- 1 Press the SETTING button in mode 7 to access the SLEEPING KEEP WARM mode settings.
- 2 If you press the CANCEL button or do not press a button within 7 seconds, the function will be cancelled and returned to standby mode.

► How to release



- 1 Press the MODE button in mode 7 to access the SLEEPING KEEP WARM mode settings.
- 2 If you press the CANCEL button or do not press a button within 7 seconds, the function will be cancelled and returned to standby mode.

- If you need to keep the rice warm during sleeping, do not use this function. This function makes the rice cooler than normal. In summer, the rice can be spoiled and may smell bad because of high temperature. If possible, do not use the "SLEEPING KEEP WARM" mode while sleeping.
- This function is set up as cancel state.

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.
- Clean the inner pot properly to prevent rice from smelling after you cook soups and steamed dishes.

What is POWER SAVE mode?

If power cord is not unplugged, little bit of electricity will be still wasted. It is called standby electric power. The power SAVE mode is technology which minimizes this electricity consumption.

Manual Method

► How to start power saving

When 'CANCEL' button is pushed for 3 seconds at waiting state, Saving power function is set up.



► How to end power saving

Method 1) Push any button then it will be returned to waiting mode.

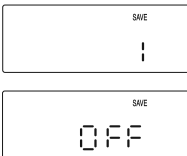
Method 2) If lid handle is turned to open or close, power saving mode will be canceled and back to waiting Mode.



Automatic Method

If the standby time is chosen as number other than "OFF" at the automatic power saving mode, the automatic saving power function will be operative. If you move lid handle or push any button before passing waiting time, the waiting time which is reduced will go back to the setting.

► How to set up



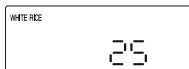
1. If you push 'SETTING' button 8 times at the standby state, automatic power saving mode is set up.
2. if you press the CANCEL button or do not press a button within 7 seconds, the function will be cancelled and returned to standby mode.

LOCK BUTTON / REMAINING COOKING TIME DISPLAY MODE

How to Set “LOCK BUTTON”

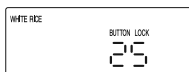
Lock can be set for touch button to prevent accidental touch during cleaning or by children.

► How to start power saving



1. Button will be locked if 'SET' button is pressed for 2 seconds or longer during cooking, presetting, warming, reheating or in standby condition.
2. When set, the Button Lock display will flicker on the screen.

► How to release



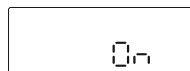
1. Button will be released if 'SET' button is pressed for 2 seconds or longer during cooking, presetting, warming, reheating or in standby condition.
2. When released, the Button Lock display will disappear on the screen.

- ※ Any button other than 'SET' button is pressed while button lock is set, buzzer will sound.
- ※ Desired function can be set after cancelling button lock is set, buzzer will sound.
- ※ Button lock function is cancelled automatically when the power is OFF even though the button lock function is already set.

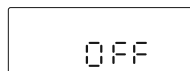
Remaining Cooking Time Display Mode

This mode sets on or off the remaining cooking time display which appears periodically during the cooking. (The displayed remaining cooking time may vary from the actual one depending on the cooking volume and process.)

1. In the Standby mode, press the 'SETTING' button 8 times to activate the Remaining Cooking Time Display mode.
2. If you press the CANCEL button or 7 seconds have passed without any button's being pressed, the function will be canceled.



- ※ Remaining Cooking Time Display mode set on



- ※ Remaining Cooking Time Display mode set off

Check Before Reporting a Malfunction

▼ If there is a problem with your cooker, please check the following before contacting the customer service office.

Case	Check points	Check points
When the Lock/Unlock handle does not move in the "Unlock" direction	- Did you turn the Lock/Unlock handle during operation? - Did you turn the Lock/Unlock handle without the main body completely releasing the steam?	- The lid will not open during cooking. Do not force open the lid. If you inevitably need to open the lid, press the Cancel button for 0.3 seconds (1.5 seconds if the inner pot temperature is high) to cancel cooking, then tilt the pressure weight to completely release the steam and open the lid. - Tilt the pressure weight to completely release the steam and open the lid.
If the lid does not open even though the Lock/Unlock handle is fully turned in the "Unlock" direction		- This is because of the pressure in the inner pot. - Tilt the pressure weight to completely release the steam and open the lid.
When the "high Pressure" or "Non Pressure" mark flashes with a beep sound during reservation cooking	Did you turn the Lock/Unlock handle fully in the direction of "Lock" or "Unlock"?	Turn the Lock/Unlock handle fully in the direction of "Lock" or "Unlock".
When steam leaks through the lid or there is a "whoosh" whistle	- Are there any foreign substances (rice grains, etc.) on the packing? - Is the packing worn out?	- Clean the packing with a soft cloth before use. - Always keep the area around the packing clean. - If steam leaks, immediately press the Cancel button for 0.3 seconds (1.5 seconds if the inner pot temperature is high) to release the steam, disconnect the power plug, and contact the customer service center. - Replace the packing after 1 - 3 years of use depending on the method and frequency of use. If you continue to use the old packing, steam may leak and pressure cooking may not be possible.
When the Cancel button does not work during cooking	- Is the inside of the inner pot hot? - Is the button lock working?	- If you inevitably need to cancel cooking, you must press the cancel button for 0.3 seconds (1.5 seconds if the inner pot temperature is high) for safety to cancel cooking. - If cooking is canceled, the contents may scatter as the steam is released to the automatic steam discharge device, so be careful as it may cause burns on your face and hands. - Press the Auto Wash/Lock button for 2 seconds or longer to disable the button lock function.
When there is a strange noise during cooking or keeping warm	- Does it make a windy sound ("Bung") when cooking? - Do you hear a "buzz" sound during cooking or warming?	- This is the sound of the blower motor running to cool the internal parts. There is no problem with the product. "Buzz" sound during cooking or warming is the sound of the IH pressure cooker operating. There is no problem with the product.
When brown rice does not germinate properly	- Did you germinate more than the rated amount of brown rice? - Did you use old brown rice?	- Please put the brown rice of the rated amount. - The germination rate may decrease when old brown rice or contaminated brown rice is used.
When "E10" is displayed when you press the button	- Is the inner pot inserted? - Did you use the product for 220V (power)?	- Buttons does not work when the inner pot is not inserted. Please insert the inner pot. - This product is for 120V only. Use the power properly.
When buttons does not work, and "E10" is displayed	- Did you turn the Lock/Unlock handle fully in the direction of "Lock" or "Unlock"? - Is the "High Pressure" or "Non Pressure" mark displayed?	Turn the Lock/Unlock handle fully in the direction of "Lock" or "Unlock". If you do not fully turn the Lock/Unlock handle, the Cook and Reservation buttons will not work.
When "E10" flash alternately	Is the lid open?	- When making high-pressure/Non-pressure cooking, warming/reheating, or making reservations, please close the lid before proceeding. - If the lid is not closed during cooking, there is a risk of burns due to hot steam.
When "E10" sign shows up	Was the power of the product cut off for more than 10 minutes during cooking?	Press the Cancel button to release the "E10" mark and cook again.

Check Before Reporting a Malfunction

▼ If there is a problem with your cooker, please check the following before contacting the customer service office.

Case	Check points	Check points
When the rice is too sticky	- Are there any foreign substances or rice grains on the outside of the temperature sensor or inner pot? - Did you set the "Customized Cooking" function	- Remove foreign substances from the temperature sensor and the outer surface of the inner pot. (Refer to pages 15 - 16) - Cook after setting the customized cooking function as necessary. (Refer to page 27)
When cooking is not completed for a long time and "E 33" is displayed	Did you use the product for 220V (power)?	- This is the mark that appears when cooking is not completed for a long time due to product malfunction (heater disconnection, heating failure, etc.). Turn off the power and contact the customer service center. - This product is for 120V only. Use the power properly.
When the reserved cooking time is not correct	- Is the current time correct? - Did you choose AM or PM according to the current time? - Did you select a reservation time longer than 13 hours?	- If the current time is not set, cooking will not be completed at the reserved time. Set the current time. (Refer to page 22) - Please check the AM/PM status. - The maximum reservation time is 13 hours. (Refer to page 33)
When the rice smells bad right after cooking or during warming	Did you clean up the product after cooking braised chicken or braised ribs?	Refer to page 17 and wipe the packing on the lid clean before using.
When the lid does not close	- Is the Lock/Unlock handle fully turned () "Unlocked" direction? - Is there rice or hot food in the inner pot? - Did you put the inner pot in the main body?	- Turn the Lock/Unlock handle fully in the direction of "  "Unlock" and close the lid. - Tilt the pressure weight and close the lid. - Turn the inner pot handle attached to the inner pot to the left or right to completely seat it on the main body.
"E 00" are shown on the LCD by turns	There is a problem with the power of the micom.	Turn off the power and contact the customer service center.
"E 00" are shown on the LCD by turns	There is a problem with the environmental sensor.	Turn off the power and contact the customer service center.
When "E 0F" sign shows up	There is an error in the internal memory of the microcomputer.	Turn off the power and contact the customer service center.
When "H F" mark is displayed during the warming or when you press Cook button or Warming/Reheating; or When "H P" mark is displayed during the cooking		This is a function to check power or product abnormality. If this appears continuously, contact the customer service office.
When the rice is not cooked	- Did you press the Cook button? - Was there a power outage during cooking?	- Press the Cook button once and check "E 33" sign on the display. - Refer to page 22 for the power outage compensation function.
When the rice is undercooked or dry; or When only the bottom rice is cooked	- Did you use the measuring cup for the rice? - Did you put proper amount of water? - Did you rinse the rice before cooking? - Did you put rice in water for a long time? - Was the rice old or dry? - Did you run the automatic cleaning function regularly?	- Refer to pages 24 - 25 for proper use. - Add water about half a scale and cook. - Refer to page 26 for proper use.
When "E L I" sign shows up	There is a problem with the smart lock.	Turn off the power and contact the customer service center.
When "E L 2" sign shows up	There is a problem with the smart lock.	- Do not open the lid until the cooking is complete. - If you want to open the lid while the warming function is on or in standby, turn off the power and open the lid. - Please contact the customer service office.

Check Before Reporting a Malfunction

▼ If there is a problem with your cooker, please check the following before contacting the customer service office.

Case	Check points	Check points
When the beans (mixed grain / brown rice) are half-cooked	• Are the beans (mixed grain / brown rice) too dry?	• Soak or boil beans (mixed grain / brown rice) and cook them in the Mixed Rice menu. Depending on the type of mixed grains, the rice may be half-cooked.
When the rice is too watery or stiff	• Did you choose the menu correctly? • Did you put proper amount of water? • Did you open the lid before cooking was finished?	• Select the desired menu correctly. • Adjust the water accurately. (Refer to pages 24 - 25) • After the cooking completion sound is heard and the pressure is completely released, open the lid and mix the rice.
When the water overflows during cooking	• Did you use the measuring cup for the rice? • Did you put proper amount of water? • Did you choose the menu correctly?	• Refer to pages 24 - 25 for proper use.
When you smell odors while warming	• Did you close the lid? • Did the power plug come out of the outlet while the warming function was operating? • Did you keep the rice warm for more than 12 hours or keep too little rice warm? • Did you keep warm with a rice paddle, cold rice, or other type of rice in the inner pot?	• Please close the lid completely. • Always plug in the power plug during warming. • Keep warming time within 12 hours. • Do not heat a menu other than white rice and cold rice.
"E _ _", "E _ P", "E _ L" sign shows up	• Displayed when there is a problem with the temperature sensor.	• Turn off the power and contact the customer service center.
When "E _ F" sign blinks	• Displayed when there is a problem with the cooling fan.	• Turn off the power and contact the customer service center.
When the warming time end mark blinks during warming	• Has 24 hours passed since you started keeping the rice warm?	• After 24 hours of warming, the warming time end mark is displayed in blinking to indicate that the warming has elapsed for a long time.
When the rice is cold or a lot of water is generated during warming	• Did you set the warming function to sleep warming mode?	• If necessary, turn off or on the sleep warming mode and keep rice warm.
When "E _ α" sign shows up	• Did you ever press the Cook button in the state where warming was canceled (standby state) without turning the Lock/Unlock handle in the " α Unlock" direction when the power was applied after cooking was completed?	• Turn the Lock/Unlock handle in the direction of " α Unlock" and then turn it in the direction of "Lock α".
When the power does not turn on after connecting the power cable	• Is the standby power cut-off switch set to  % (ON)?	• Change the standby power cut-off switch from  (OFF) to  (ON).

COOKING GUIDE

WHITE RICE(High Pressure Menu) - 1 cup is equal to the capacity of the Measuring Cup in the cooker. (Water:180ml, Rice:150g)

:: Boiled Rice



Ingredients

Rice 2 cups(300g)
* 1 cup (180ml) is for one person.

Recipe

- ① Put clean-washed rice in the inner pot and pour water up to WHITE RICE water gradation 2.
- ② Firstly, lock the cover, and select [WHITE RICE] in the menu, and then push the [HIGH PRESSURE COOK/TURBO] button.
- ③ Fluff the rice to loosen and serve.

Reference

According to gradation on the inside of inner pot, when cooking with newly harvested rice the amount of water should be less than the gradation, and when cooking with old rice the amount of water should be more than gradation. (Control the amount of water according to preference of each family)

:: Pea Rice



Ingredients

2 cups of rice(300g), 1/2 cup of pea(75g), 1 tablespoonful of sake, 1 teaspoonful of salt
* Boil pea before cooking.

Recipe

- ① As for peas, add salt into them, wash them clean and extract water from them.
- ② Put cleanly washed rice into inner pot, season them with sake and salt, and pour water up to WHITE RICE water gradation 2.
- ③ Place peas on top of them, press menu button after locking the lid, select [WHITE RICE], and press [HIGH PRESSURE COOK/TURBO] button.
- ④ When the cooker comes to Heat Preservation mode, mix the cooked grains properly.

Store peas as follows

If peas and kidney beans etc are stored in the refrigerator, they change in color and decrease in freshness fast. Therefore, immediately after retting the materials from the market, blanch them slightly, place them in the refrigerator, and whenever they are needed, take them out to use them in natural color and freshness.

MULTI GRAIN RICE(High Pressure Menu) - 1 cup is equal to the capacity of the Measuring Cup in the cooker. (Water:180ml, Rice:150g)

:: Boiled Barley



Ingredients

1 cups of white rice(150g), 1/2 cup of barley(75g)

Recipe

- ① Prepare boiled barley with 1/2 cup of barley.
- ② Wash rice clean, and after putting it in the pot along with boiled barley, pour water up to MULT GRAIN water gradation 1.5.
- ③ Lock the lid, press menu button, and after selecting [MULT GRAIN RICE], press [HIGH PRESSURE COOK/TURBO].
- ④ Once the cooker comes to Heat Preservation mode, mix the cooked grains properly.

:: Five-grain Rice



Ingredients

Rice 1 cup(150g), millet 1/4cup(37g), glutinous rice 1/3cup(50g), red beans 1/4cup(37g), sorghum 1/4cup(37g) and salt 1 teaspoon

Recipe

- ① Wash rice, glutinous rice, millet and sorghum clean and scoop them with a landing net.
- ② Boil red beans on high heat, and then put only water in which red beans were boiled in another bowl.
- ③ Put rice, glutinous rice, millet and sorghum on a landing net into the inner pot and pour water in which red beans were boiled and water by MULT GRAIN water gradation 2.
- ④ Put the boiled red beans, and then lock the cover. After select [MULT GRAIN RICE], press [HIGH PRESSURE COOK/TURBO].
- ⑤ Mix rice when cooking is finished.

Reference

Oriental medicine calls red beans as Jeoksodu which holds moisture, removes steam and discharges accumulated pus as well as relieving edema by making thirst and diarrhea stopped and bladder empty.

WHITE RICE(High Pressure Menu) - 1 cup is equal to the capacity of the Measuring Cup in the cooker. (Water:180ml, Rice:150g)

:: Quinoa



Ingredients

Rice 210g, Quinoa 90g

Recipe

- ① Wash rice and quinoa clean, put them in the Inner pot, and pour water up to MULT GRAIN water gradation 2.
- ② Lock the lid, press menu button, and after selecting [MULTI GRAIN RICE], press [HIGH PRESSURE COOK/TURBO].
- ③ Mix rice when cooking is finished.

:: Millet



Ingredients

Rice 210g, Millet 90g

Recipe

- ① Wash rice and Millet clean, put them in the Inner pot, and pour water up to MUTI GRAIN water gradation 2.
- ② Lock the lid, press menu button, and after selecting [MULTI GRAIN RICE], Press [HIGH PRESSURE COOK/TURBO].
- ③ Mix rice when cooking is finished.

:: Pearld Farro



Ingredients

Rice 210g, Pearld Farro 90g

Recipe

- ① Wash rice and pearld farro clean, put them in the Inner pot, and pour water up to MUTI GRAIN water gradation 2.
- ② Lock the lid, press menu button, and after selecting [MULTI GRAIN RICE], press [HIGH PRESSURE COOK/TURBO].
- ③ Mix rice when cooking is finished.

:: Hulled Barley



Ingredients

Rice 210g, Hulled Barley 90g

Recipe

- ① Wash rice and hulled barley clean, put them in the Inner pot, and pour water up to MUTI GRAIN water gradation 2.
- ② Lock the lid, press menu button, and after selecting [MULTI GRAIN RICE], press [HIGH PRESSURE COOK/TURBO].
- ③ Mix rice when cooking is finished.

:: Kamut



Ingredients

Rice 240g, Kamut 60g

Recipe

- ① Wash rice and kamut clean, put them in the Inner pot, and pour water up to MUTI GRAIN water gradation 2.
- ② Lock the lid, press menu button, and after selecting [MULTI GRAIN RICE], press [HIGH PRESSURE COOK/TURBO].
- ③ Mix rice when cooking is finished.

COOKING GUIDE

GABA RICE(High Pressure Menu) - 1 cup is equal to the capacity of the Measuring Cup in the cooker. (Water: 80ml, Rice:150g)

:: Fresh Germinated Brown Rice



Ingredients

Brown rice 2.5 cups(375g)

Recipe

- 1 Put washed brown rice into the inner pot, and pour water up to GABA RICE water gradation 2.5.
- 2 After locking the cover and choosing [GABA RICE] in the menu, push the button of [HIGH PRESSURE COOK/TURBO] button after setting up the time of germinated brown rice for 3 hours.
- 3 Mix rice when cooking is finished.

Reference

- Control the time of germinated brown rice according to each preference.
- When cooking with germinated brown rice, set up germinating time for 0 hour if you want to have 100% boiled brown rice without germination.

:: Boiled Brown Rice with Red Beans



Ingredients

Brown rice 1 cup(150g), rice 1 cup(150g) and red beans 1/3 cup(50g)

Recipe

- 1 Boil red beans until it become soft, but not to break the shape of red beans and separate it from water.
- 2 Wash brown rice clean and put it in the inner pot. Put the boiled red beans after pouring water up to GABA RICE water gradation 2.
- 3 After locking the cover and choosing [GABA RICE] in the menu, push the button of [HIGH PRESSURE COOK/TURBO] button after setting up the time of germinated brown rice for 0 hours.
- 4 Mix rice when cooking is finished.

:: Green Tea Rice Blended with Chicken Chest flesh



Ingredients

2 cups of brown rice (300g), 3g of green tea leaf, 10g of green tea powder, 4 nuggets of Chicken breast flesh, a little bit of olive oil, a little bit of salt, a little bit of pepper, 5g of celery, a little bit of lime, a little bit of rosemary

Recipe

- 1 Wash brown rice clean, put the brown rice into My Caldron along with 10g of green tea powder and 3g of green tea leaf, and pour water up to GABA RICE water gradation 2.
- 2 Lock the lid, press menu button, and after selecting [GABA RICE] and setting Germinated Brown Rice Time to 3 hours, press [HIGH PRESSURE COOK/TURBO] button.
- 3 Pickle chicken chest flesh in salt and pepper for 1 hour or so, put olive oil in the pan, and after frying the flesh in the pan, slice it thin.
- 4 Prepare lime by slicing it in half moon shape, and prepare shredded celery.
- 5 Mix the cooked rice and chicken in a large bowl. Add lime and celery on top.

10 Long Points of Green Tea

Anticarcinogenic property, anti-aging effect, prevention of lifestyle disease, prevention of obesity and diet, detoxication of heavy metals and nicotine, recovery from fatigue and removal of hangover, treatment of constipation, prevention of caries, prevention of acidification of constitution, inhibition of inflammation and bacterial contagion.

GABA RICE(High Pressure Menu) - 1 cup is equal to the capacity of the Measuring Cup in the cooker. (Water: 80ml, Rice:150g)

:: Mushroom Tian



Ingredients

2 cups of brown rice(300g), 20g of brown gravy sauce, a little bit of salt, 2 sheets of sesame leaves, 1/3 pieces of pumpkin, a pack of shimeji mushroom
* Mushroom may be chosen as preferred in the family.

Recipe

- ❶ Wash brown rice clean, put it in the inner pot, and pour water up to GABA RICE water gradation 2.
- ❷ Lock the lid, press menu button, select [GABA RICE], and after setting germinated brown rice time to 3 hours, press [HIGH PRESSURE COOK(TURBO)] button.
- ❸ Chop pumpkin small, and fry them slightly after adding salt.
- ❹ Mix mushroom with brown gravy sauce slightly.
- ❺ When the rice cooker comes to Keep Warm mode, mix the cooked grains properly.
- ❻ Put germinated brown rice in the mold, add fried pumpkin, and then after putting germinated brown rice again and evening it, take out from the mold.
- ❼ Heap up mushroom mixed with brown gravy sauce, and place shredded sesame leaf.

:: Saessak Bibimbap(rice with sprout and vegetables)



Ingredients

2 cups of brown rice(300g) and some sprouts and vegetables
Seasoning red pepper paste : Red pepper paste 1/2cup(75g), beef (crushed) 40g, sesame oil 1 tablespoon, honey 1 tablespoon and sugar 1 tablespoon, water 1/3cup(60ml)

Recipe

- ❶ Wash brown rice clean, put it into the inner pot and pour water up to GABA RICE water gradation 2.
- ❷ After locking the cover and choosing [GABA RICE] in the menu, push [HIGH PRESSURE COOK(TURBO)] button after setting up the time of germinated brown rice for 3 hours.
- ❸ Pour sesame oil in a pot and stir-fry the crushed beef. Stir-fry it a little more after stirring up it with red pepper paste and 1/3cup of water in order to be thick put sugar, honey and sesame oil.
- ❹ Stir the rice when it's done cooking, put the prepared sprouts and vegetables on germinated brown rice.
- ❺ Add the seasoning to your liking on top of the rice. Do not over stir the rice it may damage the form of the sprouted grain.

Reference

- Broccoli sprout : Prevention of cancer
- Chinese cabbage sprout : Good at stomach and improve constipation
- Turnip sprout : improve hepatitis and jaundice
- Cabbage sprout : include selenium preventing aging and cancer
- Daikon sprout : Lower heat and make the swelling subside
- Wheat sprout : purify blood

COOKING GUIDE

NON PRESSURE RICE(Non Pressure Menu)

⚠ Non pressure Rice Cautions

- 1 cup is equal to the capacity of the Measuring Cup in the cooker. (Water:180ml, Rice:150g)
- Please do not exceed the designated capacity. This may cause the overflow.
- Please do not open the lid during cooking. The content may be scattered, which could cause burns.

:: Boiled Rice



Ingredients

- Rice 2cups(300g)
- * 1 cup (180ml) is for one person.

Recipe

- Put clean-washed rice in the inner pot and pour water up to NON P RICE water gradation 2.
- Close the lid and turn the handle to 'Non Pressure' mode.
- After selecting [NON PRESSURE RICE], press [NON PRESSURE COOK/OPEN COOKING] button.
- Mix rice when cooking is finished.

Reference

- Control the time of germinated brown rice according to each preference.
- When cooking with germinated brown rice, set up germinating time for 0 hour if you want to have 100% boiled brown rice without germination.

:: Sushi



Ingredients

- 2 cups of rice(300g), 1 piece of kelp (4cmx4cm), suitable amount of sashimi for sushi, 1T of wasabi
- Rice vinegar : 100g of vinegar, 60g of sugar, 10g of salt, 1/2 of lemon

Recipe

- Put rinsed rice into an inner pot, pour water up to NON P RICE water gradation 2, and put 1 piece of kelp.
- Close the lid and turn the handle to "Non Pressure" mode.
- After choosing [NON PRESSURE RICE] with menu button, and press [NON PRESSURE COOK/OPEN COOKING] button.
- After cooking, remove the kelp, stir the rice, and put it to the bowl.
- Put ingredients for white vinegar in the pot, boil it until sugar and salt are melted, and cool it down.
- Put lemon on the white vinegar. (Lemon helps yield flavor, so it is optional.)
- Mix the rice with white vinegar. Hold the rice scooper straightly when mixing, so that rice is not crushed. (The amount of white vinegar is optional).
- Put a cloth for a moment, so that rice and white vinegar can be mixed.
- Dip your fingers into cold water, ball the right amount of rice together in your hand, and then put wasabi on it.
- Lay fish filets on top of it and shape it as sushi with hand.
- Put hand-made sushi on the plate.

Reference

- Put white vinegar on hot rice and mix it. When the rice is cooled down, the white vinegar may not be mixed with rice grains.

:: VEGGIE RICE(Non Pressure Menu)

⚠ Veggie Rice Cautions

- 1 cup is equal to the capacity of the Measuring Cup in the cooker. (Water:180ml, Rice:150g)
- Please do not exceed the designated capacity. This may cause the overflow.
- Please do not open the lid during cooking. The content may be scattered, which could cause burns.

:: Rice cooked with bean sprouts



Ingredients

- 2 cups of rice(300g), bean sprouts(100g)
- Sauce : 4 tablespoons of soy sauce, 1/2 tablespoons of red chili powder, 2 teaspoon of sesame salt, 2 tablespoons of chopped green onion, 1/2 tablespoons of minced garlic, 1 teaspoon of sesame oil

Recipe

- Boil the bean sprouts.
- Put the rinsed rice in an inner pot, pour water up to NON P RICE water gradation 2, and put bean sprouts.
- Close the lid and turn the handle to 'Non Pressure' mode.
- After selecting [NON PRESSURE RICE], press [NON PRESSURE COOK/OPEN COOKING] button.
- After cooking, eat it with sauce.
- Remove the bean pod, and then start cooking.

Follow these instructions to give your rice a crunchier texture

After 5 minutes of cooking, press the "Open Cooking" button. Follow the voice navigation by opening the lid. Next, place bean sprouts on the rice. Close the lid to continue cooking.

:: Rice with white radish



Ingredients

- 2 cups of rice(300g), radish(100g)
- Sauce : 4 tablespoons of soy sauce, 1/2 tablespoons of red chili powder, 2 teaspoon of sesame salt, 2 tablespoons of chopped green onion, 1/2 tablespoons of minced garlic, 1 teaspoon of sesame oil

Recipe

- Cut white radish into strips.
- Put rinsed rice into an inner pot, pour water up to NON P RICE water gradation 2, and put the slices of white radish.
- Close the lid and turn the handle to 'Non Pressure' mode.
- After selecting [NON PRESSURE RICE], press [NON PRESSURE COOK/OPEN COOKING] button.
- After cooking, eat it with sauce.

Follow these instructions to give your rice a crunchier texture

After 5 minutes of cooking, press the "Open Cooking" button. Follow the voice navigation by opening the lid. Next, place radish on the rice. Close the lid to continue cooking.

BABY FOOD(Non Pressure Menu)

⚠ BABY FOOD Cautions

- 1 cup is equal to the capacity of the Measuring Cup in the cooker. (Water:180ml, Rice:150g)
- Please do not exceed the designated capacity. This may cause the overflow.
- Please do not open the lid during cooking. The content may be scattered, which could cause burns.

:: Sweet Pumpkin Soup



※ End period of baby food(after 9~12 months)

Ingredients

Sweet pumpkin 100g, bread crumbs 1 tablespoons, water 1/3cup(60ml), some salt and some milk

Recipe

- ① After selecting well-ripened yellow sweet pumpkin, peel its skin and remove its seeds, then cut it into thin slices and rinse them with water.
- ② Place the recipe no. 1 with bread crumbs, 1 tablespoons of bread crumbs and 1/3cup(60ml) of water in the inner pot.
- ③ Close the lid and turn the handle to 'Non Pressure' mode.
- ④ Choose [BABY FOOD] in the menu button, push [NON PRESSURE COOK/OPEN COOKING] button after setting up the time of baby food for 30minutes.
- ⑤ After cooking is completed, mash up it with a rice paddle. When it is hot, mix it with milk.

:: Sweet Potato & Apple Porridge



※ End period of baby food(after 9~12 months)

Ingredients

Sweet potato 70g, apple 70g, water 1/3cup(60ml) and some honey

Recipe

- ① Peel the skins of apple and sweet potato and cut them into thin slices.
- ② Place the recipe no.1 and with 1/3cup(60ml) of water in the inner pot.
- ③ Close the lid and turn the handle to 'Non Pressure' mode.
- ④ Choose [BABY FOOD] in the menu button, push [NON PRESSURE COOK/OPEN COOKING] button after setting up the time of baby food for 50 minutes.
- ⑤ After cooking is completed, mash up it with a rice paddle and mix it with some honey.

:: Steamed rice and tofu with vegetable



※ End period of baby food(after 9~12 months)

Ingredients

50g of rice, 30g of tofu, 10g of carrot, 10g of young pumpkin, 1/2 egg, 4 tablespoons of milk

Recipe

- ① Mash tofu after removing water from it, chop carrot and young pumpkin into fine pieces.
- ② Mix egg and milk together.
- ③ Put rice, tofu, carrot, young pumpkin into the inner pot, pour the mixture of milk and egg, then mix it well.
- ④ Close the lid and turn the handle to 'Non Pressure' mode.
- ⑤ Select [BABY FOOD] in the menu button, push [NON PRESSURE COOK/OPEN COOKING] button after setting up the time of baby food for 30 minutes.
- ⑥ Mix it well with a spatula after Baby food is completed.

After 5 minutes of cooking, press the "Open Cooking" button. Follow the voice navigation by opening the lid. Next, place young pumpkin on the rice. Close the lid to continue cooking.

Follow these instructions to give your rice a crunchier texture

:: Soft rice with tuna and vegetable



※ End period of baby food(after 12 months)

Ingredients

50g of rice, 30g of tuna(can), 10g of bell pepper, 10g of carrot, 1/2 cup of water, butter, little bit of laver powder

Recipe

- ① Pour out oil from tuna, tear it up into little pieces with chopsticks.
- ② Finely chop bell pepper and carrot.
- ③ Mix rice, tuna, bell pepper, and carrot.
- ④ Spread butter on the bottom of inner pot, put ingredients of ③, and pour water.
- ⑤ Close the lid and turn the handle to 'Non Pressure' mode.
- ⑥ Select [BABY FOOD] in the menu button, push [NON PRESSURE COOK/OPEN COOKING] button after setting up the time of baby food for 30 minutes.
- ⑦ Mix it well with a spatula after Baby food is completed.

After 5 minutes of cooking, press the "Open Cooking" button. Follow the voice navigation by opening the lid. Next, place tuna and vegetable on the rice. Close the lid to continue cooking.

Follow these instructions to give your rice a crunchier texture

:: Vegetable Rice Gruel



※ End period of baby food(after 12 months)

Ingredients

Rice 0.5cup(75g), broccoli 30g, water 1.5cup(270ml) and some salt

Recipe

- ① After washing the rice clean and soaking the rice in water for 30 minutes, grind it with broccoli.
- ② Put step no.1 and 1.5cup of water in the inner pot.
- ③ Close the lid and turn the handle to 'Non Pressure' mode.
- ④ Choose [BABY FOOD] in menu button, push [NON PRESSURE COOK/OPEN COOKING] button after setting up the time of baby food to 40 minutes.

Reference

The latter period of eating baby food (9~12 months old) : As the period when a baby can eat soft solid food, please feed the baby three times a day in designated time.
End of eating baby food (older than 12 months) : As the baby is in the middle of transition period, please feed the baby various kinds of food to eat everything he/she is served.
※ Please feed the baby shellfish, shrimp, raw milk, honey, tomato or corn when he/she is older the 12 months because they might cause allergy.
※ Please feed the baby with extra attention because allergic ingredients of baby food or period of eating might be different depending on the baby

COOKING GUIDE

SUPER GRAIN(Non Pressure Menu)

:: Oatmeal



Recipe

- ❶ Add steel cut oatmeal and water/milk into the inner pot. For precise measurement, please refer to the table below.
- ❷ Close the lid and turn the handle to 'Non Pressure' mode.
- ❸ Choose [BABY FOOD] menu , and press [NON PRESSURE COOK/OPEN COOKING] button.
- ❹ After cooking has been completed, stir well and enjoy.

► Serving size and cooking time can be selected according to taste.

Ingredients (Using Rice Measuring Cup)	0.5 person	1person
Steel Cut Oatmeal	0.5cup (32.5g)	1cup (65g)
Water	3/4cup (135ml)	1+1/2cup (270ml)
Cooking Time	10min	15min
Ingredients (Using Rice Measuring Cup)	0.5 person	1person
Steel Cut Oatmeal	0.5cup (32.5g)	1cup (65g)
Milk	1cup (180ml)	1+3/4cup (315ml)
Cooking Time	15min	20min

High Press Steam

⚠ Steam Cautions

- 1 cup is equal to the capacity of the Measuring Cup in the cooker. (Water: 180ml, Rice: 150g)
- Please do not exceed the designated capacity. This may cause the overflow.
- Please do not open the lid during cooking. The content may be scattered, which could cause burns.

:: Steamed Dumpling



Ingredients

Dumplings 5EA

Recipe

- ① Pour 1/3 cups of water(60ml) into the inner pot.
- ② Put dumplings evenly in the inner pot.
- ③ Close the lid and turn the handle to 'High Pressure' mode.
- ④ Choose [HIGH PRESSURE STEAM] in the menu button, push [HIGH PRESSURE COOK/TURBO] button after setting up the time of high pressure steam for 20minutes.

:: Steak



Ingredients

Beef (for steak) 100g, some steak sauce, some salt and some ground pepper

Recipe

- ① After scattering ground pepper and salt on beef to suit its taste, put the beef in the inner caldron and pour 0.5 cup of water(90ml).
- ② Close the lid and turn the handle to 'High pressure' mode.
- ③ Choose [HIGH PRESSURE STEAM] in the menu button, push [HIGH PRESSURE COOK/TURBO] button after setting up the time of high pressure steam for 30minutes.
- ④ After cooking is completed, pour some steak sauce on the steak.

:: Japchae (stir-fried vegetables, and shredded meat)



Ingredients

Cellophane 50g, paprika (green, red) each 30g, carrot 30g, onion 30g, some spinach, enoki mushroom 30g, fishcake 30g and cooking oil 1 tablespoons

Recipe

- ① After cutting paprika, onion, carrot and fish cake into thin slices, wash enoki mushroom clean, and blanch spinach in boiling water. Cut it after removing from water. (paprika and carrot: 2-3mm, onion and fishcake: 5mm)
- ② After soaking cellophane in lukewarm water for 20 minutes, wash it with cold water. (When cellophane is soaked for a long time, cellophane may be too soft or agglomerated. According to preference, soak cellophane for 10 minutes-30 minutes.)
- ③ After putting 1 tablespoons of cooking oil, 1/2 cup of water(90ml) and cellophane in the inner caldron, put the prepared fish cake, carrot, onion and paprika together.
- ④ Close the lid and turn the handle to 'High pressure' mode.
- ⑤ Choose [HIGH PRESSURE STEAM] in the menu button, push [HIGH PRESSURE COOK/TURBO] button after setting up the time of high pressure steam for 20minutes.
- ⑥ After cooking is completed, put spinach blanched in boiled water and mix with soy sauce, sesame oil and sugar according to your preference. Scatter sesame seeds or ground sesame mixed with salt on the seasoned Japchae.

COOKING GUIDE

High Press Steam

⚠ Steam Cautions

- 1 cup is equal to the capacity of the Measuring Cup in the cooker. (Water: 180ml, Rice: 150g)
- Please do not exceed the designated capacity. This may cause the overflow.
- Please do not open the lid during cooking. The content may be scattered, which could cause burns.

:: Potato



Ingredients

Potato (less than 300g) 3~4EA

* When sweet potato is large (more than 150g), cut it into two pieces.

Recipe

- 1 Pour 1/2 cups of water(90ml) into the inner pot.
- 2 Put potatoes into the inner pot.
- 3 Close the lid, turn the handle to 'High pressure' mode.
- 4 Choose [HIGH PRESSURE STEAM] in the menu button, push [HIGH PRESSURE COOK/TURBO] button after setting up the time of high pressure steam for 35minutes.
- 5 When cooking is completed, be careful with the hot potatoes.

How to keep potato

When potatoes are kept at normal temperature in the summer, it sprouts right away. Therefore, it is good to keep them in the refrigerator. If there is a great amount, put potatoes in an bag and keep it in a opened carton box. At this time, putting one or two apples together with potatoes will be helpful to prevent sprouting because of the effect of enzymes in apple.

:: Teokbokki (spicy and sweet rice cake)



Ingredients

200g of rice cake bars(soft), 2 pieces of fish cake, 1/4 onion, 1/4 green onion, 40g of carrot

* marinade : 2 tablespoons of red pepper paste, tablespoon of starch syrup, 1 tablespoon of sugar, 1 teaspoon of sesame salt, 1 teaspoon of soy sauce, 1/3 of anchovy water(60ml)

Recipe

- 1 Wash out the rice cake bars with running water, and cut it into bite-size pieces.
- 2 Cut fish cake into 4 sections, julienne carrot and onion, and slice green onion obliquely.
- 3 Mix the ingredients for marinade and prepare marinade separately.
- 4 Put the ingredients with marinade into the inner pot, and mix it well.
- 5 Close the lid, turn the handle to 'High pressure' mode.
- 6 Choose [HIGH PRESSURE STEAM] in the menu button, push [HIGH PRESSURE COOK/TURBO] button after setting up the time of high pressure steam for 20minutes.

:: Boiled egg



Ingredients

5 eggs, 2 cups of water(360ml), 1~2 drops of vinegar

Recipe

- 1 Put egg, water, and vinegar into the inner pot.
- 2 Close the lid, turn the handle to 'High pressure' mode.
- 3 Choose [HIGH PRESSURE STEAM] in the menu button, push [HIGH PRESSURE COOK/TURBO] button after setting up the time of high pressure steam for 20minutes.

:: Steamed egg



Ingredients

2 eggs, 1 cup of water or kelp water(180ml), 1 teaspoon of salted shrimps, pinch of salt, 10g of carrot, 10g of green onion

Recipe

- 1 Place egg and water or kelp water together and mix it well.
- 2 Finely chop carrot and the green part of green onion and it with 1.
- 3 Mince salted shrimps with little bit of water to make it soupy, mix it with 2, and season it with salt.
- 4 Close the lid, turn the handle to 'High pressure' mode.
- 5 Choose [HIGH PRESSURE STEAM] in the menu button, push [HIGH PRESSURE COOK/TURBO] button after setting up the time of high pressure steam for 20minutes.

High Press Steam

⚠ Steam Cautions

- 1 cup is equal to the capacity of the Measuring Cup in the cooker. (Water: 180ml, Rice: 150g)
- Please do not exceed the designated capacity. This may cause the overflow.
- Please do not open the lid during cooking. The content may be scattered, which could cause burns.

:: Rice cake gratin



Ingredients

50g of rice cake for tteokguk, 1 boiled egg, 1 sweet potato, 40g of mozzarella cheese, 1 slice of cheddar cheese, little bit of olive oil, 1/2 cup of white sauce(75g), little bit of parsley powder
White sauce : Flour, 10g of butter, 100g of milk, pinch of salt and white pepper (Melt butter, add flour and stir it, add milk and boil it until it gets thick, and apply salt and white pepper for seasoning)

Recipe

- 1 Wash the sweet potato with peel and cut it in a circular shape.
- 2 Cut the boiled egg with a cutter, steep rice cake in warm water.
- 3 Spread olive oil on the inner pot evenly, pile up sweet potato, egg, and rice cake.
- 4 Spread white sauce on ③, put mozzarella cheese on top, cut cheddar cheese slice into 8 pieces and place it on top, and sprinkle parsley powder.
- 5 Close the lid, turn the handle to 'High pressure' mode.
- 6 Choose [HIGH PRESSURE STEAM] in the menu button, push [HIGH PRESSURE COOK/TURBO] button after setting up the time of high pressure steam for 20minutes.

:: Shrimp ketchup fried rice



Ingredients

10 medium size shrimps, 1/4 green onion, 20g of onion, 10g of carrot
* Ketchup sauce : 3 tablespoons of ketchup, 1 tablespoon of sugar, 1 tablespoon of starch powder, 1 tablespoon of water, pinch of salt, soy sauce, and pepper powder

Recipe

- 1 Remove head and internal organs of shrimps, leave one joint at tail side and tail, peel off the skin, and wash it out with salt water.
- 2 Slice green onion obliquely, and chop onion in a size that is smaller than shrimps.
- 3 Place shrimp, green onion, and onion with ketchup sauce, and mix it well.
- 4 Close the lid, turn the handle to 'High pressure' mode.
- 5 Choose [HIGH PRESSURE STEAM] in the menu button, push [HIGH PRESSURE COOK/TURBO] button after setting up the time of high pressure steam for 15minutes.
- 6 Mix it well with a spatula after multipurpose steam is completed.

:: Rice pizza



Ingredients

* Dough ingredients : 100g of rice
* Topping ingredients : 2 slices of ham, 2 button mushrooms, 2 tablespoons of canned corn, 1 stick of crabmeat, 40g of mozzarella cheese, 4 tablespoons of pizza sauce

Recipe

- 1 Peel off the skin of button mushroom and cut it in its shape, and tear a crabmeat stick into pieces.
- 2 Cut sliced hams into squares, and remove water from the canned corn.
- 3 Place rice on the bottom of inner pot flatly.
- 4 Spread pizza sauce on the rice flatly using a spoon, and place topping ingredients on the top.
- 5 Place mozzarella cheese on ④.
- 6 Close the lid, turn the handle to 'High pressure' mode.
- 7 Choose [HIGH PRESSURE STEAM] in the menu button, push [HIGH PRESSURE COOK/TURBO] button after setting up the time of high pressure steam for 20minutes.

:: Butter chocolate cake



Ingredients

120g of butter, 60g of sugar, 2 eggs, 70g of pancake powder, 50g of chocolate

Recipe

- 1 Leave butter on a room temperature until it gets soft then mix it with sugar on a round bowl.
- 2 Add eggs into ①, mix it with a whisk until it gets soft.
- 3 Pour pancake powder into ② and mix it with spatula.
- 4 Mix chocolate with ③.
- 5 Close the lid, turn the handle to 'High pressure' mode.
- 6 Choose [HIGH PRESSURE STEAM] in the menu button, push [HIGH PRESSURE COOK/TURBO] button after setting up the time of high pressure steam for 45minutes.

COOKING GUIDE

High Press Steam

⚠ Steam Cautions

- 1 cup is equal to the capacity of the Measuring Cup in the cooker. (Water: 180ml, Rice: 150g)
- Please do not exceed the designated capacity. This may cause the overflow.
- Please do not open the lid during cooking. The content may be scattered, which could cause burns.

:: Fresh Cream Cake



Ingredients

Flour(weak flour) 1/2 cup, 2 eggs, butter 1/2 tablespoon, milk 1/2 tablespoon, some vanilla perfume, 1/2 cup of sugar and some salt
Whipping cream: 100cc of Fresh cream, 1/4 cup of sugar
※ Fruits : 1 Cherry, 3 strawberries, 1/4 can of tangerine, 1 kiwi

Recipe

- ① Put salt in flour and sieve it.
- ② Separate the yolk from an egg.
- ③ Put the white of an egg in a vessel and stir it in a fixed direction. When bubbles take place, put sugar by dividing it in several times. Stir up bubbles until they don't flow down when the vessel caves over.
- ④ Continue to stir while putting the yolk in ③ little by little and put some vanilla perfume.
- ⑤ When ④ becomes cream, mix with flour.
- ⑥ Mix boiled butter with milk.
- ⑦ After pouring butter on the bottom and the side of the inner caldron, pour cake dough into the inner caldron.
- ⑧ Close the lid, turn the handle to high pressure mode.
- ⑨ Choose [HIGH PRESSURE STEAM] in the menu button, push [HIGH PRESSURE COOK/TURBO] button after setting up the time of high pressure steam for 40minutes.
- ⑩ Cool down the cooked sponge cake.
- ⑪ After pouring whipped cream in a vessel and making bubbles to be regarded to be thick, put powdered sugar (put sugar in a cutter and grind it.)
- ⑫ Apply cream on the cooled sponge cake.
- ⑬ Decorate it with different kinds of prepared fruit.

:: Sweet Potato



Ingredients

Sweet potato 3~4EA
※When sweet potato is large (more than 150g), cut it into two pieces.

Recipe

- ① Pour 1/2 cups of water(270ml) in the inner pot.
- ② Put sweet potato in the inner pot.
- ③ Close the lid, turn the handle to 'High pressure' mode.
- ④ Choose [HIGH PRESSURE STEAM] in the menu button, push [HIGH PRESSURE COOK/TURBO] button after setting up the time of high pressure steam for 35minutes.
- ⑤ When cooking is completed, be careful with the hot sweet potatoes.

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- Steamed sweet potato for constipation : When you take steamed sweet potato with its skin, it is good for constipation.
- Fresh sweet potato for weak person : Sweet potato includes a lot of vitamin B, mineral and carotene. Therefore, it is food with high nutrition. Especially, when taking ground fresh sweet potato, it is good for your health. Many kinds of enzymes are included in the fluid flown out from sweet potatoes.

:: Multi-flavor lutinous Rice



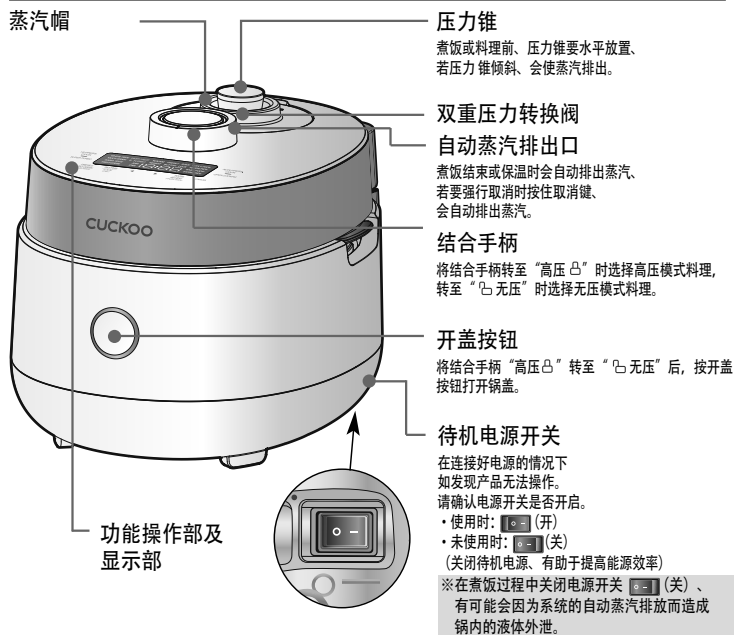
Ingredients

2 cups of glutinous rice(300g), 30g of raisin, 10 chestnuts, 7dates, 1tablespoonful of pine nut, 70g black sugar, 1/2 tablespoonful of thick soy, 2 tablespoonful of sesame oil, a little bit of salt, 1/2 tablespoonful of cinnamon powder

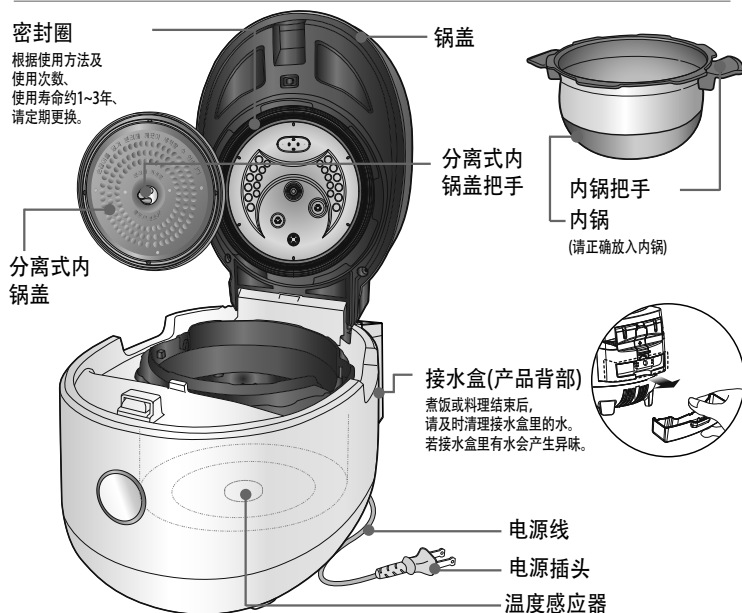
Recipe

- ① Wash glutinous rice clean, and soak it in water sufficiently for 1 hour or longer.
- ② Prepare chestnuts and dates by cutting them to proper size. (However, remove the husks and seeds of chestnuts and dates.)
- ③ Add black sugar, sesame oil, cinnamon powder and a little bit of salt into the previously soaked glutinous rice and mix them properly.
- ④ Put all the ingredients including ③ into the inner pot, and then stir all evenly after pouring water into the pot until the level 3.
- ⑤ Close the lid, turn the handle to 'High pressure' mode.
- ⑥ Choose [HIGH PRESSURE STEAM] in the menu button, push [HIGH PRESSURE COOK/TURBO] button after setting up the time of high pressure steam for 35minutes.

产品部件名称（外部）



产品部件名称（内部）



附属品



使用说明书及料理指南



饭勺



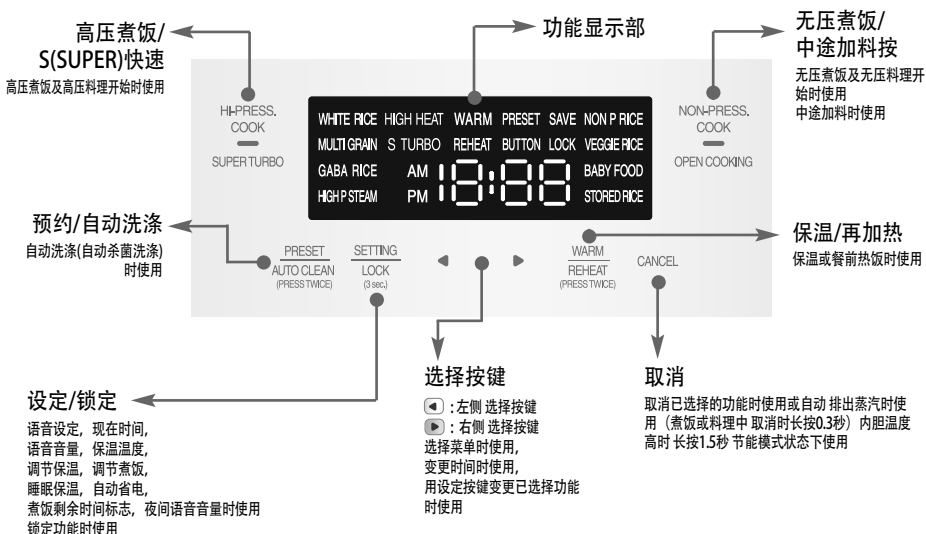
量杯



透气针
(实物附着于产品底部。)

功能操作部名称及作用 / 功能显示部异常检测功能

功能操作部的名称及作用



※ 插入电源后无动作时, 显示屏显示待机状态, 如图。
(待机画面的菜单, 时间, 有无语音, 调节饭味阶段是根据使用者的设定而显示。)
※ 功能操作时, 按取消键将自动返回待机状态
※ 按键力度以听到响声为准, 产品的形状和颜色因设计改进会有所变化, 恕不另行通知。



显示部显示异常时的检查方法

错误操作或产品出现异常时, 会按以下方式给予警报。
在正常操作使用或处理后仍不能排除故障时, 请拨打售后服务电话咨询。

	无内锅时显示。		“煮饭中, 产品的电源被切断10分钟时出现。 按取消按键的话, 标志会解除并且返回待机状态。”
	温度感应器出现异常时显示。(“E11”、“E1P”、“E1E”标志闪烁。) 请与售后服务中心联系。		智能锁定装置有异常时出现。 请联系客服中心。
	预约时间超出13小时时出现此现象。 请把预约时间调整在13小时以内。		智能锁定装置有异常时出现。请勿打开锅盖直到煮饭完毕。在保温及待机状态下需要打开锅盖时, 请切断电源后打开锅盖。 请咨询售后服务中心。
	锅盖结合手柄未完全转至“关闭”位置下按压力煮饭或预约、自动洗涤键时出现的现象。 请将结合手柄完全转至“高压”位置。		智能锁定装置有异常时出现。请勿打开锅盖直到煮饭完毕。在保温及待机状态下需要打开锅盖时, 请切断电源后打开锅盖。 请咨询售后服务中心。
	煮饭完成后自动跳入保温状态下未将结合手柄转至“无压”位置, 而在待机模式下再次按压力煮饭键或预约/自动杀菌洗涤键时出现的现象。此功能是确认锅盖结合手柄感应装置。 将结合手柄转向“无压”位置后再次转向“高压”位置时会自动取消。		微电脑内存部出现异常时显示。 请拨打售后服务电话咨询。
	电源输入部出现异常时显示。 请拨打售后服务电话咨询。		温度传感器出现异常时显示。 请与售后服务中心联系。
	电源部或产品出现异常时的检查功能。 请拨打售后服务电话咨询。		温度传感器出现异常时显示。 请与售后服务中心联系。
	内部通信有异常时出现。 请联系客服中心。		内部通信有异常时出现。 请联系客服中心。

1 用锅盖结合手柄选择所需压力模式

- 确认是否安装了分离型内锅盖。
 - 煮饭前请将压力推放置水平。
 - 未正确选择压力模式时无法选择菜单。
 - 锅盖结合手柄为高压模式时只能选择高压菜单，无压模式时只能选择无压菜单。
- <高压模式>
- 每按一次选择键以白米高压→白米高压高火力→白米S快速→杂谷→杂谷高火力→杂谷S快速→糙米发芽(OH)→高压蒸/炖的顺序依次变更。
- <无压模式>
- 每按一次选择键以无压白米→什锦饭→宝宝食品→冷冻保管饭的顺序依次变更。
- 白米高压，白米高压高火力，杂谷，杂谷高火力，糙米发芽，无压白米，什锦饭，冷冻饭
- 菜单的情况下，煮饭完成后会记住菜单，使用同样菜单时不用选择菜单。

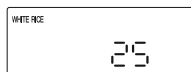


例) 选择白米高压时
▶ 语音提示“白米高压”



2 按高压煮饭或无压煮饭键开始煮饭

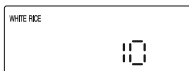
- 煮饭前，高压菜单时将锅盖结合手柄转至“高压”位置，再按高压煮饭键，无压菜单时将锅盖结合手柄转至“无压”位置，再按无压煮饭键。
- 选择高压菜单后按无压煮饭键时警示音响起，同时显示E01后语音提示“高压菜单，请按高压煮饭键”，选择无压菜单后按高压煮饭键时警示音响起，同时显示E01后语音提示，“无压菜单，请按无压煮饭键”。
- 按煮饭键后，语音提示“开始进行白米煮饭”并开始煮饭。
- 未将锅盖结合手柄转至“高压”位置按高压煮饭键或未将锅盖结合手柄转至“无压”位置按无压煮饭键时，警示音响起，同时显示“E01”标识后，语音提示“请将锅盖结合手柄转至所需压力位置”并无法进行煮饭。
- 开始煮饭后，1分钟显示煮饭完成时间。
- 根据煮饭用量、水温、煮饭条件的不同，实际煮饭完成时间可能略有差异。
- 煮饭开始1分钟后以一定时间为周期显示10分钟煮饭剩余时间。



例) 在高压模式下白米煮饭时

3 焖饭(例: 白米)

- 进入焖饭阶段时，显示部显示剩余时间并语音提示“开始焖饭”，根据所选菜单不同，剩余时间会略有差异。
- 焖饭阶段完成前1~4分钟，发出蒸汽排出效果音(火车声)并伴有语音提示“开始排出蒸汽”，同时自动排出蒸汽，请不要受到惊吓或烫伤。



例) 剩余10分钟时



4 完成煮饭

- 煮饭完成后，语音提示(CUCKOO~，鸟鸣声)“煮饭已完成，请拨匀米饭”同时自动进入保温状态。
- 不保温时，按取消键0.3秒，取消保温。
- 煮饭完成后请拨匀米饭，如未拨匀米饭，可能导致米饭变硬、变色、产生异味。
- 锅盖结合手柄不易转动时，请推动压力维持蒸汽完全排出后转动。
- 煮饭中请勿按取消键，煮饭功能会被取消。



各菜单煮饭时间

菜单	白米 高压 (基本菜单)	白米 高压 高火力	白米 S快速	杂谷	杂谷 高火力	杂谷 S快速	糙米 发芽 (OH)	无压 白米	什锦饭	冷冻饭	宝宝 食品	高压 蒸/炖	自动洗涤 (自动杀菌洗涤)
煮饭量	0.5人~ 3人	0.5人~ 3人	0.5人~ 2人	0.5人~ 2.5人	0.5人~ 2.5人	0.5人~ 2.5人	0.5人~ 2.5人	0.5人~ 2.5人	0.5人~ 2.5人	0.5人~ 2.5人	按照菜单 请参考详 细料理指南		白米 1.5刻度
煮饭时间	约21分~ 28分	约22分~ 29分	约9分~ 13分	约40分~ 44分	约41分~ 45分	约21分~ 27分	约40分~ 48分	约28分~ 36分	约30分~ 38分	约23分~ 27分			约22分

※ 高压蒸/炖、宝宝食品等料理后煮饭会有味道渗入。
(将密封圈及锅盖清洗干净后再使用。)

※ 各菜单煮饭时间因电压、水量、水温等使用环境下会产生差异。

煮饭 / 自动洗涤 / 简便浸泡功能

煮饭菜单使用方法

白米高压	煮较粘的米饭时使用。	无压白米	想吃没有粘性，柔软的饭时使用。
杂谷	将杂谷掺入白米中煮饭时使用。	什锦饭	在白米中加入什锦混合煮饭时使用。
糙米发芽 (0H)	不使糙米发芽，想吃糙米饭时使用。	宝宝食物	自动做宝宝食物。
糙米发芽 (3H)	将糙米发芽做糙米发芽饭时使用。	冷冻饭	将米饭冷冻保管后食用时使用。
高压蒸/炖	手动设置蒸饭时间，在高压 (2.0气压) 下做饭	自动洗涤 (自动杀菌洗涤)	煮饭、保温或料理结束后清除异味时使用。
高火力 (白米, 杂谷)	煮比一般米饭香黏的米饭时使用。 (可能会出现糊化现象。)		
白米 S快速	- 选择白米高压菜单后按2次高压煮饭/快速键可缩短煮饭时间。(白米S快速0.5人份为基准大约需9分钟。) - 使用白米S快速煮的米饭效果不如正常煮的米饭效果好，因此请将煮饭容量控制在2人份以下。 - 煮饭前将白米充分浸泡20分钟后用白米S快速菜单煮饭效果更佳。		
杂谷 S快速	- 选择杂谷菜单后按2次高压煮饭/快速键可缩短煮饭时间。(杂谷S快速0.5人份为基准约需21分钟。) - 使用杂谷S快速煮的米饭效果不如正常煮的米饭效果好，因此请将煮饭容量控制在2.5人份以下。 - 煮饭前将杂谷提前浸泡，或将坚硬的黄豆、红豆煮熟后再煮饭效果更佳。		

※ 白米快速及煮少人份米饭时接水盒中会有较多积水，请及时清理。

※ 该款式不提供soft白米，功能。

自动洗涤(自动杀菌洗涤)使用方法

加水至内锅中“自动洗涤”水位为止，并将结合手柄专至“高压”或“无压”

方法1. 将锅盖结合手柄从高压模式选择为无压模式
方法2. 在待机状态下，按两次预约按钮，
在选择自动洗涤后，在高压模式下按高压煮饭按钮，
在无压模式下按无压煮饭按钮

简便浸泡功能

开始煮饭时添加了浸泡时间，进行浸泡后再开始煮饭的功能。

1. 白米高压、白米高压高火力、白米S快速、杂谷、杂谷高火力、杂谷S快速、无压白米、什锦饭、冷冻保菜单开始煮饭后5秒内，如按预约键 即可进入简便浸泡功能模式。
 2. 进入简便浸泡功能设置模式时，每按1次预约键煮饭前浸泡时间以10分→30分→60分→无浸泡时间，反复变更。
 3. 选择浸泡时间时，如5秒内无任何按键操作，则按当前浸泡时间开始操作。选择所需浸泡时间时，相关浸泡时间结束后开始煮饭。
- ※ 选择的浸泡时间以1分钟为单位减少。
※ 简便浸泡功能开始运行时，将锅盖结合手柄转至开启位置煮饭被取消。
※ 浸泡时间越长糊化现象越明显。

糊化现象 (米饭微黄)

用该压力饭锅煮饭时米饭底部会出现糊化现象，这是米饭吸收残留水分后而形成的特有的香醇味道，特别是如“预约煮饭”，米粒经过长时间浸泡在内锅底部形成微小淀粉沉淀，与煮“普通米饭”相比，糊化现象更明显。

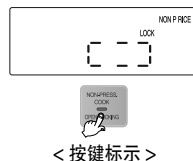
※ 将谷物掺入白米内煮杂谷饭时，与煮白米饭相比，糊化现象 (米饭微黄) 更加明显。

中途加料 是?

无压菜单煮饭中解除智能锁定装置打开锅盖投入食材或翻转内锅的食材功能。

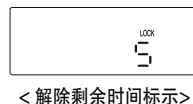
中途加料 使用方法

- 1 首先，无压力菜单煮饭中，请按无压煮饭/中途加料按键。



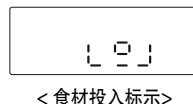
- 2 然后请等待，直至智能锁定装置解除。

▶ 智能锁定装置5秒~1分钟后解除。



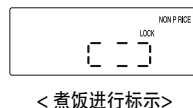
- 3 显示右侧图片后，请打开锅盖投入食材或把内锅的食材翻过来。

▶ 语音提示“请打开锅盖”。



- 4 锅盖打开后3分钟以内请关闭锅盖。

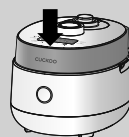
▶ 打开锅盖后超过3分钟时煮饭会被取消。



! 注意事项

中途加料时注意事项

- 请勿超出指定的容量烹饪。
- 超出指定容量时可能会沸腾溢出。
- 锅盖打开时，内锅不会加热。
- 可能会导致烫伤，请勿拆卸分离式内锅盖。
- 内锅和分离式内锅盖安装好后盖好锅盖。
- 智能锁定装置工作时，按开启锅盖按键可能会导致破损或故障。必须显示材料投入标志时，请按开启锅盖按键。
- 如果，产品无法正常工作时，请咨询福库客服热线。
- 使用中途加料及完成无压模式煮饭后无法开启锅盖时如右图所示请按锅盖解除智能锁定装置后按开启锅盖按键。
- 显示“EL1”时，请咨询售后服务中心。
- 显示“EL2”时，煮饭完成之前请勿打开锅盖。
- 保温及待机状态下需要打开锅盖时，请切断电源后打开锅盖。
- 请咨询售后服务中心



冷冻饭菜单使用方法

什么是冷冻饭？

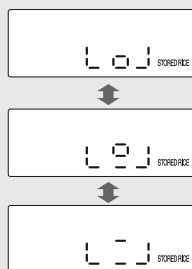
将米饭冷冻保管并食用时使用，解冻后也可以体现成刚做好的米饭味道和细腻口感。

冷冻饭使用方法

- 1 将锅盖的结合手柄对准"无压"位置，按选择按键并选择冷冻饭后，按无压煮饭按键开始煮饭。



- 2 完成煮饭后，请打开锅盖搅拌后，分装在微波炉专用容器中并冷冻保管。
(冷冻饭完成标志在按取消按键时消失。)



<冷冻饭完成标志>

冷冻饭煮饭时注意事项

- 1 冷冻饭菜单煮饭时，请使用白米水位。最多可做2.5人份。
- 2 煮饭完成后，请将米饭搅匀。
- 3 在微波炉专用容器中，按约一人份(210g)后分开进行冷冻。
- 4 冷冻后使用微波炉时，在容器盖稍微打开的状态下，加热3分30秒(以一人分为准)。
(请根据饭容量及容器大小、微波炉功率调节加热时间。)
- 5 请注意，冷冻饭的保存时间越长，饭的味道会越下降。

⚠ 注意事项

冷冻饭菜单使用时注意事项

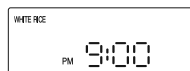
- 烹调时请不要超过指定的容量。
- 如果超过指定容量，将会发生沸腾溢出。
- 请不要把分离式内锅盖分离，以免烫伤。

预约煮饭的方法(使用高压菜单时)

现在时间为下午9点，打算明天上午7点40分吃饭的情况

1 确认当前时间是否正确

- ▶ 当前时间不正确的情况下，预约煮饭的时间也不准确，所以需要与现在时间准确一致
- ▶ 请注意不要将上午、下午调错



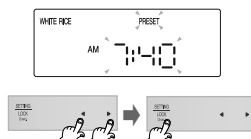
2 结合手柄转到“高压 凸”方向后按预约按键。

- ▶ 语音提示“用选择键设定煮饭完成后，请按设置或高压煮饭键”。
- ▶ 预约时间设定为早上6点30分，想在此时间用餐的话不必设置预约时间。
- ▶ 按预约键后会出现设定好预约时间的画面，预约标识闪烁。
- ▶ 高压模式下糙米/发芽(3H),白米S快速,杂谷S快速菜单无法设置预约煮饭。
- ※ 保温时想预约做饭的话，按取消键，取消保温后设置预约时间。



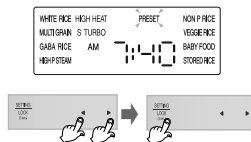
3 按选择键调整预约时间。

- ▶ 每按键1次增加10分钟。
- ▶ 每按键1次减少10分钟。
- ※ 请注意区分上午、下午。



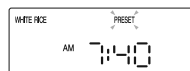
4 按选择键选择所需菜单。

- ▶ 语音提示“请按选择键选择预约菜单后按设置键。”



5 请按高压煮饭键。

- ▶ 语音提示“煮饭已预约”。
- ▶ 在已设置的预约时刻完成预约煮饭。
(根据不同的煮饭量及煮饭环境，煮饭完成时间会有差异。)
- ▶ 已设置过的煮饭完成预约时间会被自动记忆，无需调整预约时间直接按预约键即可。
- ※ 各菜单的预约煮饭时间以最大人份为基准，煮少量米饭时煮饭完成时间可能会比预约时间提前。



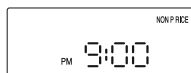
预约煮饭方法

预约煮饭的方法(使用无压菜单时)

现在时间为下午9点，打算明天上午7点40分吃饭的情况

1 确认当前时间是否正确

- ▶ 当前时间不正确的情况下预约煮饭时间也不正确，所以需要与现在时间准确抑制
- ▶ 请注意不要将上午，下午调错



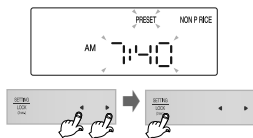
2 结合手柄转到“无压”方向后按预约按键。

- ▶ 语音提示“用选择键设定煮饭完成后时间后，请按设置或无压煮饭键”
- ▶ 预约时间设定为早上6点30分做好饭，所以想在此时间用餐的话不必设置预约时间
- ▶ 按预约键后会出现设定好预约时间的画面，预约标识闪烁
- ※ 保温时想预约煮饭的话，按取消键，取消保温后设置预约时间



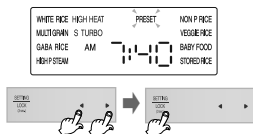
3 按选择键设定预约时间后请按设置键

- ▶ 每按一次右侧选择键增加10分钟
- ▶ 每按一次左侧选择键减少10分钟
- 持续按键的话连续变化（反复功能）
- ※ 请注意不要将上午/下午调错



4 按选择键选择好想要的菜单后，按确认键

- ▶ 语音提示“请按选择键选择预约菜单后按设置键”



5 按无压煮饭键

- ▶ 语音提示“美味无压白米饭预约完成。”
- ▶ 按照预约设定的时间完成煮饭
(根据煮饭量以及使用条件，完成时间可能会有一点差异)
- ▶ 曾经设定过并完成煮饭的预约时间会被记住，所以无需调整时间直接按预约键即可
- ※ 因为预约煮饭时间根据各菜单中最大人份来设定，所以少量煮饭时可能会比预约时间提前完成



각 부분의 이름

각 부 명칭(외부)

소프트스팀캡

압력추

취사나 요리 전 압력추를 수평으로 맞추어 주십시오.
내부의 압력이 일정하도록 조절하며,
젖히면 수동으로 증기배출이 됩니다.

2중모션밸브 (TWIN PRESSURE)

자동 증기 배출구

취사나 요리가 끝나거나 보온시 자동으로 증기를
배출시켜 줍니다. 필요할 경우 취소 버튼을 눌러
증기를 배출 시킬 수도 있습니다.

뚜껑 결합 손잡이

뚜껑 결합 손잡이를 회전시켜 "고압 5"에 위치하면
고압모드 조리 선택이 가능하고, "5" 무압"에 위치
하면 무압모드 조리 선택이 가능합니다.

뚜껑 열림 버튼

뚜껑 결합 손잡이를 "고압 5"에서 "5" 무압"으로
돌린 후 뚜껑 열림 버튼을 누르면 뚜껑이 열립니다.
(취사나 요리 중에는 뚜껑 열림 버튼을 누르지 마십시오.)

대기전력 차단 스위치

전원코드 연결 후 전원이 들어오지 않을 경우 대기전력
차단 스위치가 (ON)으로 되었는지 확인 바랍니다.

- 사용시: (ON)
- 미사용시: (OFF)

대기전력이 차단되어 에너지 절전효과가 있습니다.)
※ 취사 또는 요리 진행 중 대기전력 차단 스위치가
(OFF)가 되면 자동증기배출정도가 작동하여
내용물 비산의 우려가 있습니다.

기능조작부 및
표시부

부속품 안내



사용설명서 및 요리안내



주걱

각 부 명칭(내부)

패킹

패킹은 사용방법 및
횟수에 따라 1년~3년
정도 사용 후 교환
하여 주십시오.

뚜껑

분리형커버
손잡이

분리형커버

내솔 손잡이

내솔

내솔을 본체에 독바로 넣습니다.
※ 내솔형상은 모델별로 다를 수 있습니다.

물받이 (제품후면)

보온이나 취사, 요리 후에는
항상 물받이에 있는 물을 버려
주세요. 물받이에 방물이 고여
있을 경우 냄새의 원인이 됩니다.

전원코드

전원플러그

온도감지기



계량컵

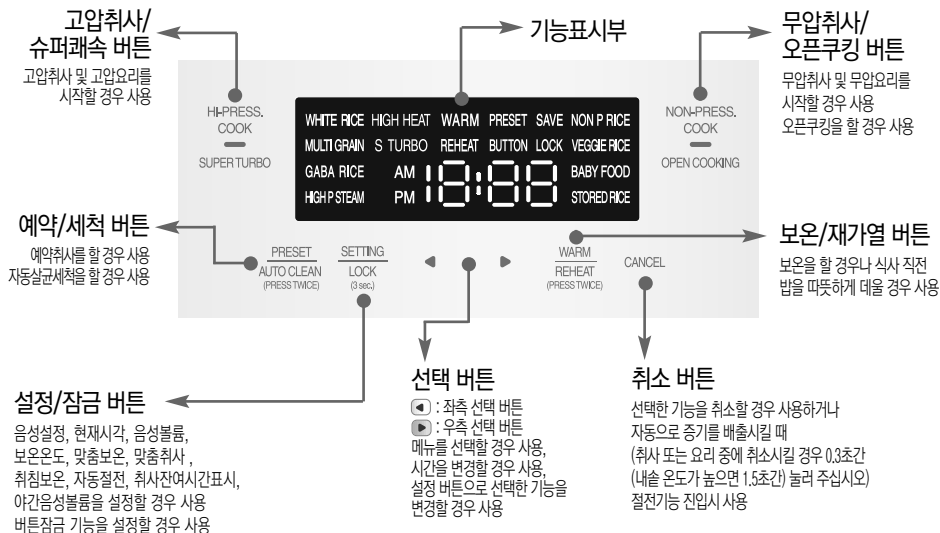


청소용 핀

(실물은 본체 배터면에 부착되어 있습니다.
16쪽을 참조하여 사용하십시오.)

기능 조작부의 이름과 역할 / 기능 표시부의 이상점검 기능

기능 조작부의 이름과 역할



- ※ 전원플러그를 꽂고 아무 동작을 하지 않은 경우, 그림과 같이 화면상태가 나타날 때가 대기 상태입니다. (대기 상태 화면의 메뉴, 시간, 음성 유무는 사용자의 설정에 따라 다릅니다.)
- ※ 기능 조작 시 취소 버튼을 누르면 대기 상태로 전환됩니다.
- ※ 버튼은 부저음이 날 때까지 확실히 눌러 주시고 본 명판의 디자인은 실물과 다를 수 있습니다.



기능 표시부의 이상점검 기능

사용방법이 올바르게 없거나 제품에 이상이 생겼을 때 아래와 같은 표시가 나타나 경보를 하여 줍니다. 정상적인 사용 조건에서나 혹은 조치 이후에도 지속적으로 표시가 나타나 경우에는 고객센터로 문의하십시오.

U : 내출이 없을 때 나타납니다.	E 10 : 취사 중 제품의 전원이 10분간 차단되었을 때 나타납니다. 취소버튼을 누르면 표시가 해제되어 대기상태로 돌아옵니다.
E .. : 온도 감지기에 이상이 있을 때 나타납니다. (* E .. 표시, E_P 표시, E .. 표시가 깜박거립니다.) 고객센터로 문의하십시오.	
E P : 예약 시간이 13시간을 초과한 경우에 나타납니다. 13시간 이내로 예약을 하십시오.	
E L2 : 스마트 잠금 장치에 이상이 있을 때 나타납니다. 취사가 완료될 때까지 뚜껑을 열지 마세요. 보온 및 대기 상태에서 뚜껑을 열고자 할 경우 전원을 차단하고 뚜껑을 열어주세요. 고객센터로 문의하십시오.	E L1 : 스마트 잠금 장치에 이상이 있을 때 나타납니다. 고객센터로 문의하십시오.
E 01 : 뚜껑 결합 손잡이를 "고압" 또는 "무압" 방향으로 확실하게 돌리지 않은 상태에서 고압취사, 무압취사, 보온/재가열, 예약 또는 선택 버튼을 눌렀을 때 나타납니다. 뚜껑 결합 손잡이가 "고압" 또는 "무압" 방향에서 무압취사 버튼을 누르는 경우와 "무압" 방향에서 고압취사 버튼을 누르는 경우에 경고음 및 "E 01" 표시가 나고 취사가 되지 않습니다. 뚜껑결합손잡이를 "고압" 또는 "무압" 방향으로 확실하게 돌려 주십시오.	
E do : 취사 완료 후 보온 상태에서 한번도 뚜껑 결합 손잡이를 "무압" 쪽으로 하지 않고, 대기상태가 된 후 재차 취사 또는 예약 버튼을 눌렀을 때 나타납니다. 뚜껑 체결 감지 장치의 동작 확인 기능입니다. 뚜껑 결합 손잡이를 "무압" 으로 한 후 다시 "고압" 또는 "무압" 쪽으로 돌려 주시면 됩니다. 그래도 문제가 계속 해결되지 않으면 고객센터로 문의하여 주십시오.	
E ..u : 마이컴 전원에 이상이 있을 때 나타납니다. 고객센터로 문의하십시오.	E ..f : 마이컴 내부 메모리에 이상이 있을 때 나타납니다. 고객센터로 문의하십시오.
HP : 전원 또는 제품의 이상 발생 점검 기능입니다. 고객센터로 문의하십시오.	E ..e : 환경센서에 이상이 있을 때 나타납니다. 고객센터로 문의하십시오.
Urf : 내부 통선에 이상이 있을 때 나타납니다. 고객센터로 문의하십시오.	

고압모드 또는 무압모드 선택 방법

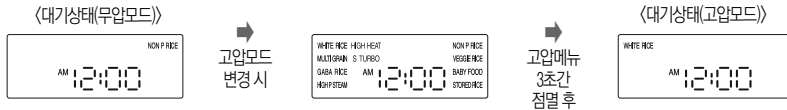
고압모드 선택

뚜껑결합손잡이 방향을 “고압 ㅁ”으로 하주세요.

- ▶뚜껑 결합 손잡이의 LED가 흰색으로 점등되면 고압모드입니다.
- ▶고압모드에서는 고압메뉴만 선택이 가능합니다.
- ▶고압메뉴 : 백미, 백미고화력, 백미슈퍼래속, 잡곡, 잡곡고화력, 잡곡슈퍼래속, 현미/발아, 고압찜

1 압력모드를 무압모드에서 고압모드로 변경을 원하실 경우 뚜껑결합손잡이를 “ㄴ 무압”에서 “고압 ㅁ”으로 돌려주세요.

- ▶압력모드가 무압모드에서 고압모드로 변경이 되면 전체 고압메뉴만 3초간 점멸 후 저장된 고압메뉴가 점등합니다.
- ▶“고압모드입니다. 고압메뉴를 선택해주세요”하는 음성이 나옵니다.
- ▶뚜껑결합손잡이의 LED가 흰색으로 변경됩니다.



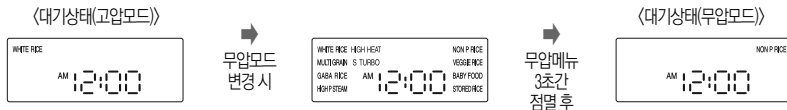
무압모드 선택

뚜껑결합손잡이 방향을 “ㄴ 무압”으로 하주세요.

- ▶뚜껑 결합 손잡이의 LED가 파란색으로 점등되면 무압모드입니다.
- ▶무압모드에서는 무압메뉴만 선택이 가능합니다.
- ▶무압메뉴 : 무압백미, 나물밥, 이췌식, 냉동보관밥

1 압력모드를 고압모드에서 무압모드로 변경을 원하실 경우 뚜껑결합손잡이를 “고압 ㅁ”에서 “ㄴ 무압”으로 돌려주세요.

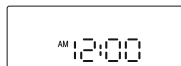
- ▶압력모드가 고압모드에서 무압모드로 변경이 되면 전체 무압메뉴만 3초간 점멸 후 저장된 무압메뉴가 점등합니다.
- ▶“무압모드입니다. 무압메뉴를 선택해주세요”하는 음성이 나옵니다.
- ▶뚜껑결합손잡이의 LED가 파란색으로 변경됩니다.



2 뚜껑결합손잡이의 방향을 “ㄴ 무압” 또는 “고압 ㅁ”으로 정확하게 하지 않을 경우(중립위치) 메뉴선택 및 취사를 할 수 없습니다.

- ▶메뉴선택 또는 취사버튼 입력 시 “뚜껑결합손잡이를 원하는 압력위치로 돌려주세요”하는 음성이 나옵니다.
- ▶뚜껑결합손잡이를 정확하게 돌려 고압모드 또는 무압모드를 선택해주세요.

(뚜껑결합 손잡이 중립위치 상태)



⚠ 주의사항

무압 메뉴 취사/요리시 지정된 용량으로 조리하십시오.

취사나 요리시에는 지정된 용량을 초과하여 요리하지 마십시오.

- 요리안내에 지정된 용량을 초과할 경우 압력주와 소프트 스팀캡으로 내용물 넘침의 원인이 됩니다.

- 반드시 지정된 설명서의 요리안내를 준수 바랍니다.

취사는 이렇게 하십시오

1

뚜껑결합손잡이로 원하는 압력모드를 선택합니다.

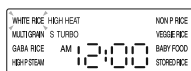
- 분리형 커버가 장착되어 있는지 확인하여 주십시오.
- 취사 전 압력추를 수평으로 맞추어 주십시오.
- 정확한 압력모드가 선택되지 않으면 메뉴를 선택할 수 없습니다.
- 뚜껑결합손잡이가 고압모드일 경우 고압메뉴만 선택되고 무압모드일 경우 무압메뉴만 선택이 됩니다.

(고압모드)

- 선택 버튼을 누를 때마다 백미·백미고화력·백미슈퍼패속·잡곡·잡곡고화력·잡곡슈퍼패속·현미/쌀아-고압찜 순으로 반복 선택됩니다.

(무압모드)

- 선택 버튼을 누를 때마다 무압백미·나물밥·이유식·생동보관밥 순으로 반복 선택됩니다.
- 백미, 백미고화력, 잡곡, 잡곡고화력, 현미/쌀아, 무압백미, 나물밥, 생동보관밥 메뉴의 경우 취사가 완료되면 메뉴가 기억되므로 동일 메뉴를 연속 사용할 경우는 메뉴를 선택하지 않아도 됩니다.



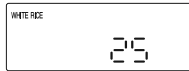
예) 백미를 선택 할 경우

▶ "백미"라는 음성이 나옵니다.

2

고압취사 또는 무압취사 버튼을 눌러 취사를 시작합니다.

- 취사를 하기 전에 고압메뉴의 경우 뚜껑결합손잡이를 "고압 S"으로 돌리고 고압취사 버튼을, 무압메뉴의 경우 뚜껑결합손잡이를 "S" 무압 "O"로 돌리고 무압취사 버튼을 눌러주세요.
- 고압메뉴를 선택 후 무압취사 버튼을 누르면 경고음과 함께 타이이 나타난 후 "고압메뉴입니다. 고압취사 버튼을 눌러주세요.", 무압메뉴를 선택 후 고압취사 버튼을 누르면 경고음과 함께 타이이 나타난 후 "무압메뉴입니다. 무압취사 버튼을 눌러주세요."하는 음성이 나옵니다.
- 취사 버튼을 누르면 "백미, 쿠키가 맛있는 취사를 시작합니다." 하는 음성과 함께 취사가 시작됩니다.
- 뚜껑결합손잡이를 "고압 S" 또는 "S" 무압 "O"방향으로 하지 않고 고압취사 또는 무압취사 버튼을 누른 경우 경고음과 함께 타이이 나타난 후 "뚜껑결합손잡이를 원하는 압력위치로 돌려주세요."하는 음성 나오고 작동되지 않습니다.
- 취사 시작 직후 1분간 취사 완료 예상 시간을 표시합니다.
- 취사용량이나 수온, 취사 조건에 따라 실제 취사 시간은 차이가 있을 수 있습니다.
- 취사 시작 1분 후에는 일정시간 주기로 남은 취사시간을 설정하여 10초간 표시됩니다.



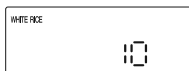
고압모드에서 백미를 취사 할 경우

3

뜸들이기 (예: 백미)

- 뜬 진행 부터는 "뜸들이기를 시작합니다"하는 음성과 함께 표시부에 남은 취사시간을 표시합니다.
- 메뉴에 따라 남은 시간은 차이가 있습니다.
- 뜬으로 1~4분 전에 증기배출효과음(7차소리)이 나오고 "증기배출이 시작됩니다."하는 음성과 함께 증기가 자동배출되므로 놀라거나 화상을 입지 않도록 주의하십시오.

예) 10분 남은 경우



4

취사완료

- 취사가 끝날 때 완성음(쿠-쿠, 쿠키하세요, 새소리)이 울리고 "쿠키가 맛있는 백미밥을 완성하였습니다. 밥을 잘 지켜주세요."하는 음성과 함께 보온 기능을 시작합니다.
- 보온을 원하지 않을 경우 취소 버튼을 0.3초간 눌러 보온을 취소하여 주십시오.
- 취사가 끝난후 즉시 밥을 골로루 잘 섞어 주십시오.
- 섞지 않고 그냥 두면 밥이 굳고 변색되어 냄새가 발생합니다.
- 뚜껑 결합 손잡이가 잘 돌아가지 않는 경우는 압력추를 찾힌 다음 내부 증기를 완전히 빼낸 후 뚜껑 결합 손잡이를 돌려 주십시오.
- 취사 중에는 취소 버튼을 누르지 마십시오. 취사가 취소됩니다.



메뉴별 취사시간

구분	메뉴	백미 (7인분메뉴)	백미 고화력	백미 슈퍼패속	잡곡	잡곡 고화력	잡곡 슈퍼패속	현미/쌀아 (4인)	무압백미	나물밥	생동 보관밥	이유식	고압찜	자동차척 (자동차세척)
취사량		0.5인분~ 3인분	0.5인분~ 3인분	0.5인분~ 2인분	0.5인분~ 2.5인분	0.5인분~ 2.5인분	0.5인분~ 2.5인분	0.5인분~ 2.5인분	0.5인분~ 2.5인분	0.5인분~ 2.5인분	0.5인분~ 2.5인분			백미물은금 1.5까지
취사 시간		약21분~ 약28분	약22분~ 약29분	약19분~ 약13분	약40분~ 약44분	약41분~ 약45분	약21분~ 약27분	약40분~ 약48분	약28분~ 약36분	약30분~ 약38분	약23분~ 약27분	메뉴별 상세 요리안내를 참조하여 주십시오.		약 22분

※ 고압찜, 이유식 등의 요리 후 취사하게 되면 냄새가 배어들 수도 있습니다.

(16쪽을 참조하여 패킹과 뚜껑 부위를 깨끗하게 닦아 낸 후 사용하여 주십시오.)

※ 메뉴별 취사시간은 전압, 물량, 수온 등 사용환경에 따라 다소 차이가 날 수 있습니다.

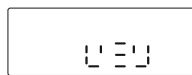
취사 / 자동세척 / 간편불림 기능은 이렇게 하십시오

취사메뉴 사용법

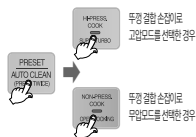
백미	백미를 취사할 때 사용합니다.	무압백미	철기없이 부드러운 밥을 드시고자 할 때 사용합니다.
잡곡	백미를 곡류에 섞어서 취사할 경우 사용합니다.	나물밥	백미에 나물을 섞어서 취사할 때 사용합니다.
현미발아 (0H)	현미를 발아시키지 않고, 현미밥을 드시고자 할 때 사용합니다.	이유식	이유식을 자동으로 요리해 줍니다.
현미발아 (3H)	현미를 발아시켜 발아현미밥을 드시고자 할 때 사용합니다.	냉동보관밥	밥을 냉동으로 보관하여 드시고자 할 때 사용합니다.
고압찜	수동으로 찜 시간을 설정하여 고압(2.07기압)에서 요리합니다.	자동세척 (자동살균세척)	취사, 보온 또는 요리 후 배어든 냄새를 세척할 때 사용합니다.
고화력 (백미, 잡곡)	일반취사와 차별되는 구수하고 차진 밥을 드시고자 할 때 사용합니다. (멜라노이징 현상이 발생할 수 있습니다.)		
백미슈퍼패속	· 백미슈퍼패속 메뉴를 선택하거나, 백미 메뉴를 선택한 후 고압취사 버튼을 연속하여 두 번 누르면 밥짓는 시간이 단축됩니다. (백미슈퍼패속 0.5인분 기준 약 9분 30초 정도 걸림) · 백미슈퍼패속 취사는 정상취사보다 밥상태가 좋지 않으므로 2인분 이하에서만 사용하여 주십시오. · 취사전 쌀을 20분 정도 불린 다음 백미슈퍼패속으로 취사하시면 밥맛이 더욱 좋아집니다.		
잡곡슈퍼패속	· 잡곡슈퍼패속 메뉴를 선택하거나, 잡곡 메뉴를 선택한 후 고압취사 버튼을 연속하여 두 번 누르면 밥짓는 시간이 단축됩니다. (잡곡슈퍼패속 0.5인분 기준 약 21분 정도 걸림) · 잡곡슈퍼패속 취사는 정상 취사보다 밥 상태가 좋지 않으므로 2.5인분 이하에서만 사용하여 주십시오. · 취사전 잡곡을 미리 불리거나 딱딱한 콩, 팥등의 경우 미리 삶아서 취사하시면 밥맛이 더욱 좋아집니다.		

※ 백미슈퍼패속 및 저인분을 취사할 경우 물받이에 있는 물이 많을 수 있으므로 취사 후 물을 버려 주십시오.

자동세척(자동살균세척)은 이렇게 하십시오.



예) 자동세척 선택 시



내술의 자동세척 눈금에 맞춰 물을 넣고 뚜껑을 덮어 뚜껑 결합 손잡이를 "고압 △" 또는 "△ 무압"으로 돌려주십시오.

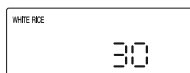
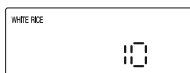
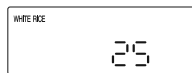
방법

1. 뚜껑결합손잡이로 고압모드 또는 무압모드를 선택 해주시요.
2. 대기상태에서 예약/세척(2회) 버튼을 2회 눌러 자동세척을 선택한 후 고압모드에서는 고압취사 버튼을, 무압모드에서는 무압취사 버튼을 눌러 주십시오.

※ 자동세척을 정기적으로 하시면 2중모션밸브를 청결히 유지할 수 있습니다.

간편 불림 기능

취사 시작시 간편하게 불림시간을 추가하여 시간만큼 불림 후 취사할 수 있는 기능입니다.



1. 백미, 백미고화력, 백미슈퍼패속, 잡곡, 잡곡고화력, 잡곡슈퍼패속, 무압백미, 나물밥, 냉동보관밥 메뉴 취사 시작 후 5초 이내에 예약 버튼을 누르면 간편불림기능이 설정 모드로 진입합니다.
 2. 간편 불림 기능 설정 모드로 진입 시, 예약 버튼을 누를 때마다 취사 전 불림시간이 10분 → 30분 → 60분 → 불림시간 없음(현재 잔여시간 표시)으로 반복하여 변경됩니다.
 3. 불림시간 선택 중 버튼입력 없이 5초 경과시 현재 불림 시간이 적용됩니다. 특히 예약취사와 같이 쌀알이 오랜 시간 침전되던 내술 바닥에 미세 전분이 가라앉아 일반취사 보다 멜라노이징(미세 밥 눌름)현상이 증가할 수 있습니다.
- ※ 선택된 불림시간은 1분 단위로 감소됩니다.
※ 간편 불림 기능 동작 중 뚜껑 결합 손잡이의 방향을 돌릴 경우, 취사가 취소됩니다.
※ 불림시간이 길어짐에 따라 멜라노이징 현상이 증가할 수 있습니다.

멜라노이징(미세 밥 눌름) 현상

이 압력밥솥은 밥의 밑면에 열은 누런 빛깔이 나타내는데, 이는 밥이 잔여수분을 밥 내부로 흡수시켜 밥 특유의 구수한 향기와 맛을 내는 멜라노이징 현상을 일으켜 맛있는 밥이 되도록 설계되어 있기 때문입니다. 특히 예약취사와 같이 쌀알이 오랜 시간 침전되던 내술 바닥에 미세 전분이 가라앉아 일반취사 보다 멜라노이징(미세 밥 눌름)현상이 증가할 수 있습니다.

※ 백미에 곡류를 섞어서 잡곡을 취사할 경우 백미만으로 취사할 때 보다 멜라노이징(미세 밥 눌름)현상이 증가할 수 있습니다.

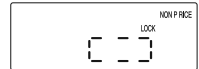
오픈 쿠킹(OPEN COOKING)은 이렇게 하십시오

오픈 쿠킹(OPEN COOKING)이란?

무압 메뉴 취소 중 스마트 잠금장치를 해제시켜 뚜껑을 열고 재료를 투입하거나 내용물을 뒤집을 수 있는 기능입니다.

오픈 쿠킹(OPEN COOKING) 사용 방법

- ① 먼저, 무압 메뉴 취소 중 무압취사/오픈쿠킹 버튼을 눌러주세요.



〈 버튼 표시 〉

- ② 그리고 스마트 잠금장치가 해제될 때까지 기다려주세요.

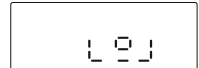
▶ 스마트 잠금장치는 5초 ~ 1분 후 해제됩니다.



〈 해제 잔여시간 표시 〉

- ③ 우측 그림이 표시되면, 뚜껑을 열고 재료를 투입하거나 내용물을 뒤집어주세요.

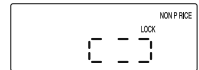
- ▶ "뚜껑을 열어주세요"하는 음성이 나옵니다.
▶ 스마트 잠금장치 해제 잔여시간이 표시 중이거나 취소 중에는 뚜껑 열림 버튼을 누르지 마십시오.
반드시 재료 투입 표시가 나타나면 뚜껑 열림 버튼을 눌러주세요.



〈 재료 투입 표시 〉

- ④ 뚜껑을 열고난 후 3분 이내에 뚜껑을 닫아주세요.

▶ 3분 이상 뚜껑이 열려 있을 경우 취사가 취소됩니다.

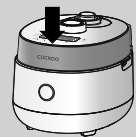


〈 취사 진행 표시 〉

⚠ 주의사항

오픈 쿠킹 시 주의 사항

- 지정된 용량을 초과하여 조리하지 마십시오.
- 지정된 용량을 초과할 경우 끓어 넘침이 발생할 수 있습니다.
- 뚜껑이 열려 있을 경우, 내출이 가열되지 않습니다.
- 화상과 우려가 있으므로 분리형 커버를 분리하지 마십시오.
- 내출과 분리형 커버가 제대로 장착된 상태에서 뚜껑을 닫아주세요.
- 스마트 잠금 장치가 동작 중일 때 뚜껑 열림 버튼을 누르면 파손이나 고장의 원인이 됩니다. 반드시 재료 투입 표시가 나타나면 뚜껑 열림 버튼을 눌러주세요.
- 만약, 제품이 정상적으로 동작되지 않을 시 쿠쿠 고객센터로 문의 바랍니다.
- 오픈쿠킹 사용 및 무압모드 취사 완료 후 뚜껑이 열리지 않을 경우 우측 그림처럼 뚜껑을 눌러 스마트 잠금장치가 해제 되도록 한 후 뚜껑 열림 버튼을 눌러 주십시오.
- 'L' 표시가 나타날 경우 고객센터로 문의하십시오.
- 'R' 표시가 나타날 경우 취사가 완료될 때까지 뚜껑을 열지 마세요.
- 보온 및 대기상태에서 뚜껑을 열고자 할 경우 전원을 차단하고 뚜껑을 열어주세요. 고객센터로 문의하십시오.



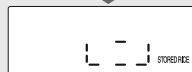
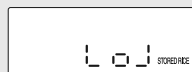
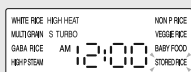
냉동보관밥은 이렇게 하십시오

냉동보관밥이란?

밥을 냉동으로 보관하여 드시고자 할 때 사용하며 해동 후에도 갓 지은 밥맛과 고슬고슬한 식감을 구현할 수 있는 메뉴입니다.

냉동보관밥 사용 방법

- 1 뚜껑 결합 손잡이를 " ㄱ ㄴ 무압" 위치에 맞추고, 선택 버튼을 눌러 냉동보관밥을 선택한 후 무압취사 버튼을 눌러 취사를 시작합니다.
- 2 취사가 완료되면 뚜껑을 열어 저어준 뒤 전자레인지 전용 용기에 나누어 담아 냉동보관하여 주십시오.
(냉동보관밥 완료 표시는 취소 버튼을 누를 경우 사라집니다.)



〈 냉동보관밥 완료 표시 〉

냉동보관밥 취사 시 유의사항

- 1 냉동보관밥 메뉴 취사 시 백미 물눈금을 이용하여 주십시오. 최대 2.5인분까지 가능합니다.
- 2 취사가 완료되면 밥을 잘 저어 주십시오.
- 3 전자레인지 전용 용기에 약 1인분씩(210g) 소분해서 냉동하여 주십시오.
- 4 냉동 후 전자레인지 사용 시, 용기의 뚜껑을 조금 연 상태에서 3분 30초(1인분 기준) 가열하여 주십시오.
(밥 용량 및 용기 크기, 전자레인지 전력에 따라 가열 시간을 조절하여 주십시오.)
- 5 냉동보관밥은 보관 기간이 길어질수록 밥맛이 떨어질 수 있으니 주의하여 주십시오.

⚠ 주의사항

냉동보관밥 메뉴 사용시 주의사항

- 지정된 용량을 초과하여 조리하지 마십시오.
- 지정된 용량을 초과할 경우 끓어 넘침이 발생합니다.
- 화상의 우려가 있으므로 분리형 커버를 분리하지 마십시오.

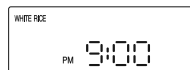
예약 취사는 이렇게 하십시오

예약 취사하는 방법 (고압메뉴를 하고 싶을 때 이렇게 하세요)

현재 시각이 오후 9시이고 다음날 오전 7시 40분에 식사를 하고 싶을 경우

1 현재 시각이 맞는지 확인합니다.

- ▶ 현재 시각을 맞지 않을 경우 예약취사 시각이 맞지 않으므로 현재 시각으로 정확히 맞춥니다.
- ▶ 오전, 오후가 바뀌지 않도록 주의합니다.



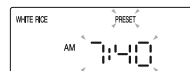
2 뚜껑 결합 손잡이를 “고압 ㅁ”방향으로 돌린 후 예약 버튼을 누릅니다.

- ▶ “예약, 선택버튼으로 취사 완료 시각을 맞춘 후 고압취사나 설정 버튼을 눌러주세요.”하는 음성이 나옵니다.
- ▶ 예약 시각은 제품 출하시 오전 6시 30분에 맞추어져 있으므로 이 시각에 예약 취사를 원하시는 분은 예약시간 설정을 하지 않아도 됩니다.
- ▶ 예약 버튼을 누르면 그림과 같이 기존에 설정되어 있는 예약 시각 표시가 나타나고, 예약표시가 깜박거립니다.
- ▶ 고압모드일 경우 현미/찰아(3+), 백미슈퍼쾌속, 잡곡슈퍼쾌속 메뉴는 예약취사가 설정 되지 않습니다.
- ※보온 중일 때 예약 취사를 설정하실 경우 취소 버튼을 눌러 보온을 취소한 후 예약 시간을 설정해 주십시오.



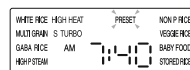
3 선택 버튼을 눌러 예약시간을 설정한 후 설정 버튼을 누릅니다.

- ▶ 우측 선택 버튼을 누를 때마다 10분 단위로 증가합니다.
- ▶ 좌측 선택 버튼을 누를 때마다 10분 단위로 감소합니다.
- 버튼을 계속 누르고 있으면 연속으로 변합니다. (반복가능)
- ※ 오전/오후가 바뀌지 않도록 주의하십시오.



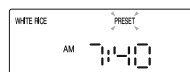
4 선택 버튼을 눌러 원하는 메뉴를 선택한 후 설정 버튼을 누릅니다.

- ▶ “선택버튼으로 예약 메뉴를 선택한 후 설정 버튼을 눌러주세요.”하는 음성이 나옵니다



5 고압취사를 누릅니다.

- ▶ “백미 맛있는 취사가 예약되었습니다. 내일00, 00시에 예약취사가 완료됩니다.”하는 음성이 나옵니다.
- ▶ 예약 설정된 시각에 예약 취사가 완료됩니다. (취사량 및 사용조건에 따라 완료시각이 다소 차이가 날 수도 있습니다.)
- ▶ 한 번 설정되어 취사가 완료된 예약 시각은 항상 기억되므로 예약 시각을 맞출 필요없이 예약 버튼을 누르면 됩니다.
- ※ 예약 취사 시간은 메뉴별 최대인분 기준으로 설정되어 있으므로 소량 취사시 예약시간보다 일찍 취사가 완료될 수 있습니다.



예약 취사는 이렇게 하십시오

예약 취사하는 방법 (무압메뉴를 하고 싶을 때 이렇게 하세요)

현재 시각이 오후 9시이고 다음날 오전 7시 40분에 식사를 하고 싶을 경우

1 현재 시각이 맞는지 확인합니다.

- ▶ 현재 시각을 맞지 않을 경우 예약취사 시각이 맞지 않으므로 현재 시각으로 정확히 맞추십시오.
- ▶ 오전, 오후가 바뀌지 않도록 주의합니다.



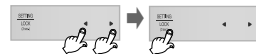
2 뚜껑 결합 손잡이를 “ ㄴ 무압 ” 방향으로 돌린 후 예약 버튼을 누릅니다.

- ▶ “예약, 선택버튼으로 취사 완료 시각을 맞춘 후 무압취사나 설정 버튼을 눌러주세요.”하는 음성이 나옵니다.
- ▶ 예약 시각은 제품 출하시 오전 6시 30분에 맞추어져 있으므로 이 시각에 예약 취사를 원하는 분은 예약시간 설정을 하지 않아도 됩니다.
- ※ 보온 중일 때 예약 취사를 설정하실 경우 취소 버튼을 눌러 보온을 취소한 후 예약 시간을 설정해 주십시오.



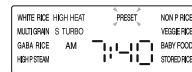
3 선택 버튼을 눌러 예약시간을 설정한 후 설정 버튼을 누릅니다.

- ▶ 우측 선택 버튼을 누를 때마다 10분 단위로 증가합니다.
- ▶ 좌측 선택 버튼을 누를 때마다 10분 단위로 감소합니다.
- 버튼을 계속 누르고 있으면 연속으로 변합니다. (반복기능)
- ※ 오전/오후가 바뀌지 않도록 주의하십시오.



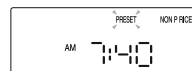
4 선택 버튼을 눌러 원하는 메뉴를 선택한 후 설정 버튼을 누릅니다.

- ▶ “선택버튼으로 예약 메뉴를 선택한 후 설정 버튼을 눌러주세요.”하는 음성이 나옵니다



5 무압취사 버튼을 누릅니다.

- ▶ “무압백미 맛있는 취사가 예약되었습니다. 내일00, 00시 00분에 예약취사가 완료됩니다.”하는 음성이 나옵니다.
- ▶ 예약 설정된 시각에 예약 취사가 완료됩니다.
(취사량 및 사용조건에 따라 완료시각이 다소 차이가 날 수도 있습니다.)
- ▶ 한 번 설정되어 취사가 완료된 예약 시각은 항상 기억되므로 예약 시각을 맞출 필요없이 예약 버튼만 누르면 됩니다.
- ※ 예약 취사 시간은 메뉴별 최대인분 기준으로 설정되어 있으므로 소량 취사시 예약시간보다 일찍 취사가 완료될 수 있습니다.



MEMO

MEMO

CUCKOO ELECTRIC RICE COOKER/WARMER LIMITED WARRANTY

KEY Company, P&K USA TRADING CORP and Cuckoo Trading Canada will repair at its option replace, without charge, your product which proves to be defective in material or workmanship under normal use, during the warranty period listed below from the date of original purchase. This warranty is good only to the original purchaser of the product during the warranty period. P&K USA TRADING CORP. covers the east and the central districts, KEY Company covers the west and the central districts, Cuckoo Trading Canada covers the whole Canada.

MODEL#	#LABOR	PARTS	WARRANTY PERIOD HOW SERVICE IS HANDLED
CRP-ST06	1YEAR	1YEAR	The East and the Central Districts Call : 718-888-9143, 718-888-9144 Address : 5-48 46th Rd. Long Island City, NY 11101, USA The West and the Central Districts. Call : 323 780 8808 Address : 1137 E. 1st Street, L.A, CA 90033, USA Canada (TORONTO) Call : 905 707 8224 Address : #D8-7398 Yonge Street Thornhill Ontario Canada L4J 8J2 Canada (VANCOUVER) Call : 604 540 1004 Address : 945 Lougheed Hwy Coquitlam BC Canada V3K 3T4

No other express warranty is applicable to this product. **THE DURATION OF ANY IMPLIED WARRANTIES, INCLUDING THE IMPLIED WARRANTY OF MERCHANTABILITY, IS LIMITED TO THE DURATION OF THE EXPRESS WARRANTY HEREIN. CUCKOO ELECTRONICS CO.,LTD, SHALL NOT BE LIABLE FOR THE LOSS, THE USE OF THE PRODUCT, INCONVENIENCE, LOSS OR ANY OTHER DAMAGES, DIRECT OR CONSEQUENTIAL, ARISING OUT OF THE USE OF, OR INABILITY TO USE, THIS PRODUCT OR FOR ANY BREACH OF ANY EXPRESS OR IMPLIED WARRANTY, INCLUDING THE IMPLIED WARRANTY OF MERCHANTABILITY APPLICABLE TO THIS PRODUCT.**

Some states do not allow the exclusion or limitation of incidental or consequential damages or limitations on how long an implied warranty lasts : so these limitations or exclusions may apply to you. This warranty gives you specific legal rights and you may also have other rights which vary from state to state.

THE ABOVE WARRANTY DOES NOT APPLY IN THESE CASES:

- * To damages problems which result from delivery or improper installation.
- * To damages problems which result from misuse, abuse, accident, alteration, or incorrect electrical current or voltage.
- * To serve call which do not involve defective workmanship or material and explaining the operation of the unit.

Therefore, these costs are paid by the consumer. Customer assistance numbers :

To Prove warranty Coverage : ► **Retain your Sales Receipt to prove date of purchase**
► **Copy of your Sales Receipt must submitted at the time warranty service is provided.**

To Obtain Product, Customer, or Service Assistance and Nearest Authorized service center, Parts Distributor or Sales Dealer:

The East and the Central Districts
Call : 718 888 9144
Address : 5-48 46th Rd.
Long Island City, NY 11101, USA

The West and the Central Districts.
Call : 323 780 8808
Address : 1137 E. 1st Street, L.A,
CA 90033, USA

Canada (Toronto)
Call : 905 707 8224
Address : #D8-7398 Yonge Street
Thornhill Ontario Canada
L4J 8J2

Canada (Vancouver)
Call : 604 540 1004
Address : 103-4501 North Road
Burnaby BC Canada
V3R 4R7