

CUCKOO

always new

happiness

使用說明書/料理指導書

最大米量：1.8L(2-10人份)

額訂容積：5.0L

CRP-HW10 Fuzzy series(語音功能)

注意：使用前請仔細閱讀使用說明書

CUCKOO IH PRESSURE RICE COOKER

福庫 CUCKOO IH 壓力電子鍋



design

love

emotion

CUCKOOELECTRONICSCO.,LTD.

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非常感謝您購買「CUCKOO」電子鍋

使用前請先閱讀以下說明手冊。請將本說明手冊保存好以備將來參考。本手冊將有助於您解答操作H壓力電子鍋方面的疑問或困難。

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

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

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BEFORE ASKING FOR SERVICE

Check before asking for service

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注意事項

1. 使用本產品前請仔細閱讀使用說明書。
2. 為避免發生火災，請勿將電源線、插頭或機體置於水或其他液體中。
3. 請勿放置在兒童可以觸及的地方。
4. 清潔本產品前，請先拔掉電源插頭。
5. 電源插頭有損壞或產品發生故障時，應停止使用，並撥打諮詢電話或到就近的維修服務中心檢查及維修。
6. 請勿使用非原廠配件。
7. 請勿在戶外使用。
8. 使用時，請勿將電源線懸掛於易絆倒處。
9. 請勿在靠近火源及電熱器具的地方使用，以免發生火災或損壞。
10. 本產品只適用於做飯、保溫及指定用途，嚴禁它用。
11. 請勿將錫箔紙及蒸煮器具等置於產品內，以免發生火災、觸電。
12. 本產品應在遠離易燃物品的環境下使用。
13. 為避免觸電等危險，請將本產品水平放置於固定檯面。
14. 本產品為壓力式電子鍋，使用前請確認結合手柄是否轉至關閉位置，以免發生危險。
15. 本產品不能煮蘋果汁、果醬、燕麥片、通心粉或義大利麵等，此類食物容易產生泡沫噴出鍋外，會堵塞排氣孔。
16. 使用前，請確認排氣孔是否堵塞。
17. 使用時不要超出定限定容量。
18. 請將此產品說明書妥善保管。

請妥善保管產品說明書
本產品只做家庭用途

其它注意事項

警告： 產品使用中，請遵守注意事項，以免有意外發生

1. 自動排出蒸氣時，請勿靠近。
2. 打開鍋蓋時小心鍋內蒸氣，以免燙傷。
3. 產品使用中嚴禁打開鍋蓋。
4. 確認內鍋是否正確放入機體內。
5. 嚴禁在鍋蓋上放置任何東西。
6. 炊飯完成後，不可直接觸碰鍋內及任何受熱部位，以免燙傷。

產品規格

區分	額訂容積 5.0L
煮飯容量(白米)	0.36L(2人份)~1.8L(10人份)
額定功率	1350W
額定電壓	110V~/60Hz
工作壓力	88.2 kPa(0.9kgf/cm ²)
安全裝置壓力	132.3 kPa(1.35kgf/cm ²)
尺寸	40.9cm(長) × 29.7cm(寬) × 29.0cm(高)
重量	7.7kg
溫度保險絲溫度	169°C
煮飯容量	白米: 2~10人份, 雜穀米, 壽司米: 2~8人份, 白米快速, 糙米/發芽: 2~6人份, 鍋巴飯: 2~4人份, 營養粥: 0.5~1.5杯
配件	量杯(1人份), 飯勺, 透氣針, 蒸盤, 使用說明書及料理指導書

※產品的外觀、顏色因設計會有所改進，恕不另行通知。

SPECIFICATIONS

Division	Definite volume 5.0L
Cooking Capacity(GLUTIN. RICE)	0.36L(2Persons)~1.8L(10Persons)
Power Consumption	1350W
Power Supply	110V~/60Hz
Pressure	88.2 kPa(0.9kgf/cm ²)
Safety device pressure	132.3 kPa(1.35kgf/cm ²)
Dimension	40.9cm(Length) X 29.7cm(Width) X 29.0cm(Height)
Weight	7.7kg
Thermal fuse	169°C
Cooking Capacity	GLUTIN. RICE: 2~10Persons, MIXED RICE, SUSHI RICE: 2~8Persons, TURBO GLUTIN. RICE, GABA RICE: 2~6Persons, NU RUNG JI: 2~4Persons, PORRIDGE: 0.5~1.5Cups
Accessories	Rice Measuring Cup, Rice Scoop, Cleaning Pin, Steam Plate, Manual&Cooking Guide

※ Design and Color of product may be subject to change without notice.

售後服務



<http://www.cuckoo.tw/>

♣ 本產品在使用中有故障時請撥打售後服務電話。
撥打服務電話時，請詳細告知我們產品型號、故障狀態、聯絡電話及地址，
以便為您提供更快更好的服務。



安全警告

- "安全警告"是為了預防事故的發生，請正確使用產品，並遵守安全警告事項。
- "安全警告"有"警告"和"注意"兩種區分，"警告"和"注意"有下列意義。



警告

此標記是指在特定條件下，對可能發生危險事故的符號。



- 此標記是指在特定條件下，對可能發生危險事故的符號。
- 為避免發生危險，請詳細閱讀使用說明書並按照指示使用。



注意

未遵守警告事項時，可能會發生嚴重人身傷害。



- 此符號表示"禁止"某種行為。



- 此符號表示"指示"某種行為。



警告



(禁止)

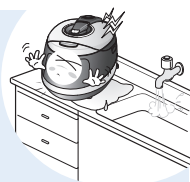
使用中切勿觸摸或把臉靠近蒸氣錐和蒸氣排出孔。

- 有燙傷的可能。
煮飯或料理中所排出的高溫蒸氣很燙，請勿將手或臉直接靠近。
- 特別注意勿讓兒童靠近。



嚴禁在有水的地方或戶外使用。

- 漏電或觸電的可能。
- 嚴禁在有化學物品的地方使用。



本產品應避免陽光直射、嚴禁靠近煤氣爐、電熱器具等。

- 漏電、觸電、變形或變色的可能。
- 嚴禁電源線靠近電熱器具、避免電源線融化造成火災或觸電的可能。
- 與其他電子產品保持2公尺以上距離。



售後服務專線：02-2610-0806

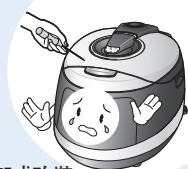
必須使用額定電流15A以上交流電110V專用插座，不宜與其他電器共用一個插座。

- 發熱、觸電、發生火災的可能。
- 電源插頭表面有水或異物時，擦乾淨後使用。
- 必須使用額定電流15A以上延長線。



嚴禁私自拆卸或改裝。

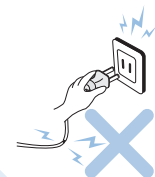
- 發生火災或觸電的可能。
- 除專業修理人員之外，請勿自行拆卸或改裝。
- 維修或出現故障時，請撥打售後服務專線。



售後服務專線：02-2610-0806

電源線破損或插頭鬆動時，請停止使用並撥打售後服務電話。

- 產品使用中因使用不當造成電源線表面破損時可能會發生火災或觸電，請及時確認電源線或插頭的完整狀態。
- 電源線有破損或插頭鬆動時，為避免發生危險，請停止使用並撥打售後服務電話。



嚴禁用水沖洗或內部進水。

- 漏電、觸電或發生火災的可能。
- 產品內部進水時，請立即切斷電源停止使用並撥打售後服務專線。

售後服務專線：02-2610-0806



安全警告



警告



(禁止)

嚴禁堵塞壓力錐及蒸氣排出孔
或在其上面放置抹布或其它
物品。

- 因壓力可能會發生爆炸。
- 機體變形、變色或發生故障的可能。



請勿將殺蟲劑及化學物品噴或
放入產品內部裡。

- 發生火災的可能。
- 如蟑螂或其他蟲子進入產品內部時
請撥打售後服務電話。



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請勿使用已變形內鍋或其它
非專用內鍋。

- 內鍋加熱時產生異常現象或
發生火災的可能。
- 內鍋變形時請撥打售後服務電話。



嚴禁用金屬物或針堵塞排氣孔或產品縫隙

- 觸電或發生火災的可能
- 除清潔蒸氣排出孔外請勿使用透氣針

售後服務專線：02-2610-0806

無內鍋時禁止使用。

- 觸電或故障的可能。
- 無內鍋狀態下嚴禁倒入白米或水。
- 機體內有水或米時，請撥打售後服務電話。

售後服務專線：02-2610-0806

煮飯或料理進行中請勿打開鍋蓋。

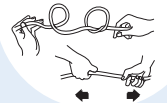
- 煮飯或料理中因壓力無法打開鍋蓋
- 強行打開鍋蓋，可能會燙傷或發生爆炸。
- 煮飯或料理中需打開鍋蓋時，按取消鍵2秒以上
等內部壓力完全排出後再打開。

煮飯或料理中嚴禁將手柄開關轉至"開啟"位置
或按開蓋按鈕。

- 強行打開鍋蓋，可能會發生爆炸。
- 煮飯或料理結束後等蒸氣完全排出後再打開鍋蓋。

請勿強行彎曲、綑綁或
拉伸電源線。

- 因短路可能發生火災，請及時確認
電源線狀態。

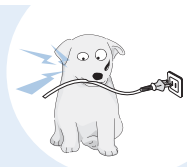


請勿在電源線上面放置重物體。

- 發生火災或觸電的可能請及時確認電源線狀態。

請勿將電源線被動物咬斷或避
免受到鋒利金屬物體的衝擊。

- 短路、觸電或發生火災的可能。



機體內部嚴禁放入金屬物等
其他異物(請特別注意兒童)。

- 發生火災或觸電的可能。



蒸盤

本產品嚴禁兒童獨自使用；
請放置在兒童觸及不到的地方。

- 因高溫燙傷或觸電的可能。

請及時擦乾電源插頭表面的水及異物。

- 發生火災的可能，請及時確認電源插頭狀態。

安全警告



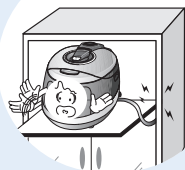
警告



(指示)

禁止將本產品放置在米桶或多層櫃上使用。

- 電源線夾在縫隙裡，可能會引起觸電或發生火災。
- 在米桶或多層櫃上使用時，可能會導致產品損壞或引起火災。



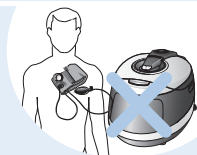
擦乾溫度感應器、產品內部或內鍋周圍的水、異物後使用。

- 無法正確感應內部溫度，可能會發生火災或異常。



使用醫療輔助裝置者，請在醫師的指導下使用本產品。

- 本產品使用中，可能會干擾人工心臟起搏器及醫療輔助裝置。



請先擦乾手後再拔電源插頭。

- 用濕的手插、拔插頭時可能會發生觸電。
- 請勿強行拔插頭，發生觸電或漏電的可能。



注意



(禁止)

使用中出現異常聲音或異味時，請立即切斷電源，推動壓力錐等蒸氣完全排出後再與售後服務聯繫。

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使用時不要超出限定容量。

- 米湯溢出或出現故障的可能。

使用時或使用後鍋體溫度很高，切勿觸摸內鍋、加熱盤、產品內部及壓力錐

- 產品工作中若壓力錐傾斜，可能會被噴出的蒸氣燙傷。
- 會有燙傷的危險。

請勿靠近磁性強的產品。

- 可能會產生安全性問題。
- 可能會發生故障。



請勿讓產品受到衝擊或摔落。

- 發生故障或安全性問題。

請勿將內鍋放在火源上或用於其他用途。

- 可能發生內鍋變形或塗層脫落的可能。

本產品只限AC 110V交流電源。

- 發生火災或觸電的可能。
- 會使本產品不能運作。
- 請勿將220V交流電變頻為110V交流電使用。

本產品應放置於水平檯面上，切勿放置在坐墊或電熱毯上使用。

- 產品變形或發生火災的可能。



除煮飯、保溫、指定料理外，請勿使用其他用途(如海帶湯、咖哩、油炸食品等)。

- 產生異味或故障的可能。

不使用時請切斷電源

- 發生火災或觸電的可能。



請勿用內鍋把手移動產品

- 因鍋蓋開啟發生危險的可能
- 請利用產品底部的移動槽移動產品。



安全警告



注意



(禁止)

本產品不宜在傾斜或凹凸面上使用。

- 燙傷或發生故障的可能。
- 本產品工作中請勿碰觸電源線。



內鍋外側為鑽石聚能塗層時

- 若使用洗碗刷或鋼絲刷等粗糙的清洗工具清洗內鍋外側時，會造成內鍋損傷；清洗時請使用廚房用中性清潔劑和柔軟的抹布或海綿進行清洗。
- 清洗鑽石聚能內鍋過程中，可能跟檯面或其他廚房用具產生摩擦或碰撞，此內鍋外側塗層會造成損傷，但對產品的使用及性能沒有影響。

請勿用鍋蓋結合手柄或內鍋把手移動產品。

- 會產生危險，請利用產品底部的移動凹槽移動產品

內鍋塗層脫落時，請撥打售後服務電話與維修人員連繫。

- 長時間使用產品時，內塗層可能會輕微脫落。
- 用硬刷、鋼絲球清洗內鍋時，塗層會脫落，請用中性洗潔劑和海綿清洗



煮飯、料理結束後或保溫時結合手柄不易轉動，請勿強行轉動。

- 燙傷或產品受損的可能。
- 推動壓力錐等蒸氣完全排出後再打開
- 煮飯完成後等打開鍋蓋時，注意避免被蒸氣燙傷



注意



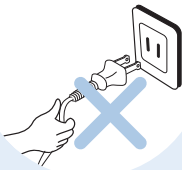
(指示)

煮飯或料理中自動排出蒸氣時請注意。

- 蒸氣高速排氣時，伴有較大的排氣聲，注意不要受到驚嚇。
- 請勿讓兒童靠近，有燙傷的可能。

拔插頭時，必須抓住插頭拔出，不要強行拉電源線拔出。

- 漏電、觸電或發生火災的可能。



煮飯或料理中停電時，排氣裝置會自動啟動同時米湯可能會噴出。

- 請按規定容量煮飯。
- 水量超出規定容量時米湯會噴出。
- 請在蒸氣帽安裝狀態下煮飯。

除米飯外，容易變質(如紅豆飯、五穀飯等)盡量不要使用保溫功能。

煮飯或料理結束後，請即時擦淨接水盒的水。

- 產生異味或變色的可能。

使用後產品要清潔乾淨。

- 料理結束後，未清理乾淨時會出現異味。
- 使用硬刷子或鋼絲球清洗內鍋時，內鍋塗層會脫落，請用中性洗潔劑和海綿清洗。
- 請參照10~11頁的清潔保養方法，清洗內鍋、分離式內鍋蓋、密封圈後使用。



即使拔掉電源插頭，結合手柄仍應至於"關閉"位置。

- 煮飯結束後，內鍋有餘熱或內有熱飯時即使拔掉電源仍要將鍋蓋結合手柄轉至"關閉"位置，否則因內部壓力產品會發生變形或損傷。
- 煮飯或保溫時，必須把結合手柄轉至"關閉"位置。



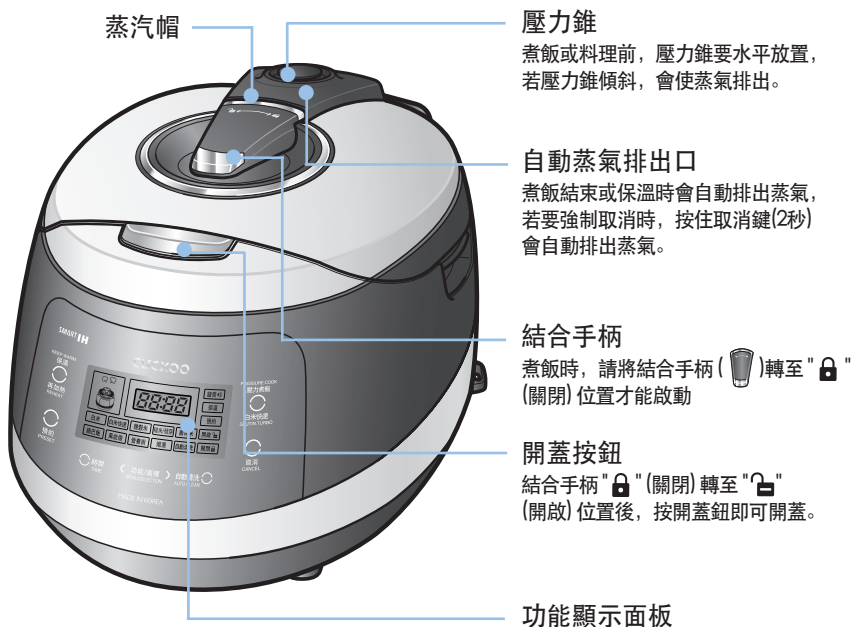
使用中請與機體保持30公分以上的安全距離。

- 電子產品會放射磁場。

產品部位名稱



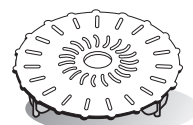
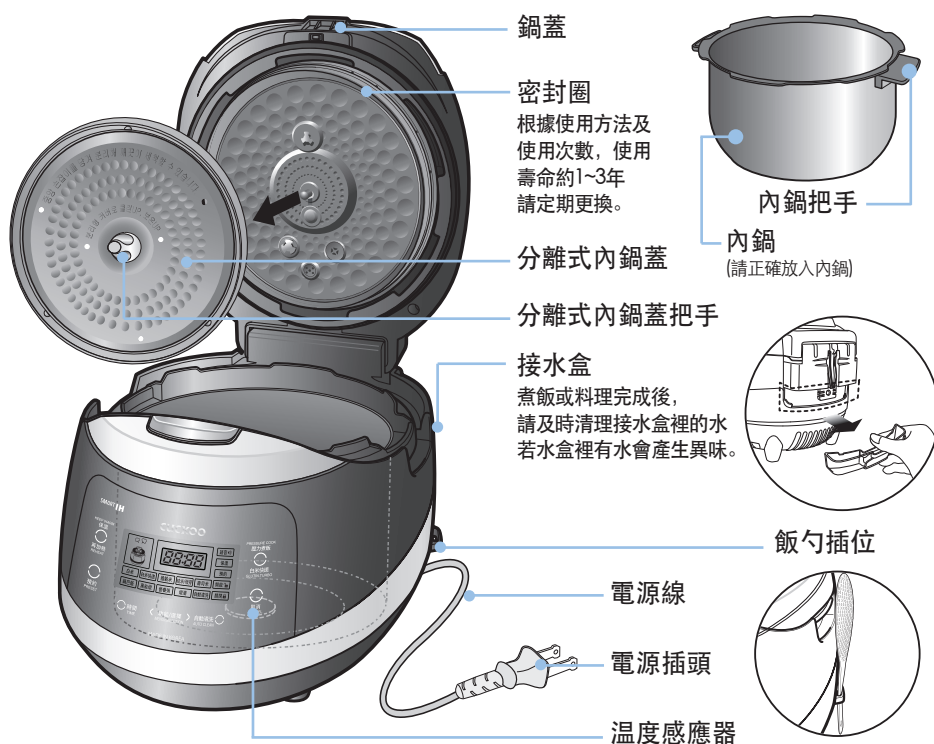
產品部位名稱 (外部)



附件



產品部位名稱 (內部)



(蒸盤的使用方式請參照"料理指導書")



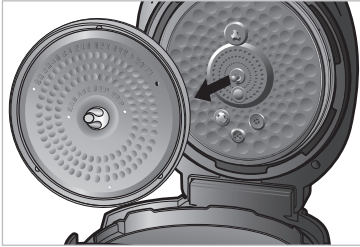
(實物置於產品底部)



清潔保養方法

分離式內鍋蓋及密封圈

- 不及時清洗會產生異味，特別是鍋蓋要及時清理。
(請先拔掉電源等待機體冷卻後清潔)
- 機體及鍋蓋的水分要用乾抹布擦乾，請勿使用化學物品。
- 使用中分離式內鍋蓋或內鍋內部因黏有米湯可能會產生膜，但對衛生沒有影響，請放心使用。

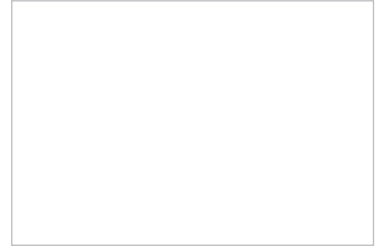


分離式內鍋蓋箭頭方向拉動即可與鍋蓋分離



背面

清潔分離式內鍋蓋時拉動背面手柄並分離手柄和密封圈。



常用清潔劑或海綿清洗後用抹布擦乾淨。



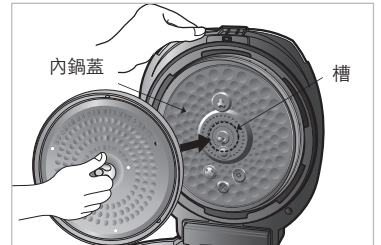
正面

分離式內鍋蓋手柄從背面插入並在分離式內鍋蓋正面像箭頭方向打動即可安裝。



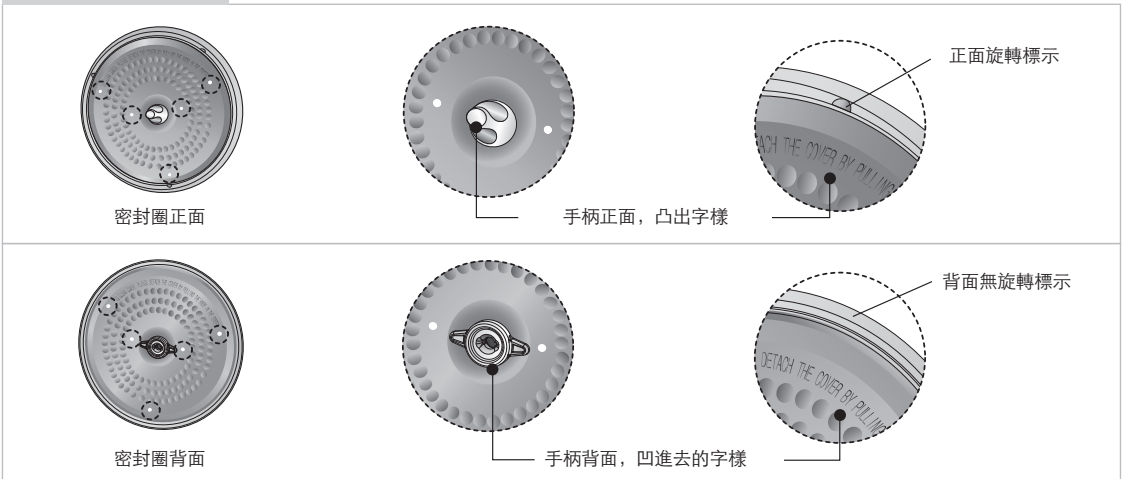
密封圈正面

安裝密封圈時將分離式內鍋蓋邊緣塞進密封圈背面槽子裡，順著密封圈背面槽子把分離式內鍋蓋塞進即可安裝。



安裝在鍋蓋時把分離式內鍋蓋向箭頭方向對準安裝槽後用力推進即可安裝。

正確例子



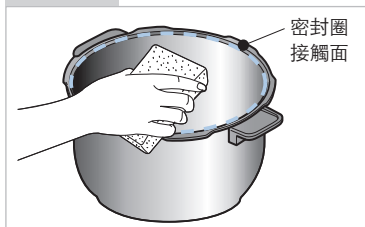
- ※ 請勿把螺絲及其它異物塞進分離式內鍋蓋出氣孔。
- ※ 請留意查看分離式內鍋蓋的正面及背面



清潔保養方法

- 不及時清理時會產生異味，特別是鍋蓋要及時清理。(拔掉電源，等散熱後再清洗)
- 機體或鍋蓋的水分要用乾抹布擦淨。請勿使用化學物品。
- 使用中分離式鍋蓋或內鍋內部因黏有米湯可能會產生薄膜，但對衛生沒有影響。

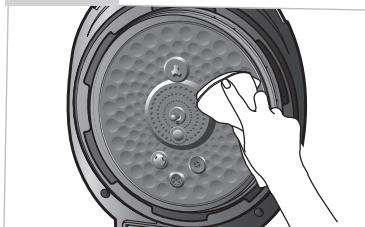
內鍋



內鍋底部及外側表面水分等異物要擦乾淨，請勿使用鋼絲球，鐵刷，研磨劑等清洗，請用清潔劑和海綿。

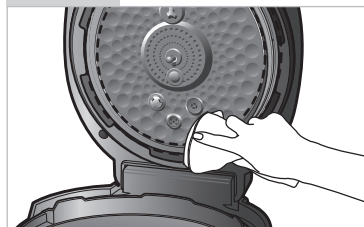
※密封圈接觸面要保持清潔。

內鍋蓋



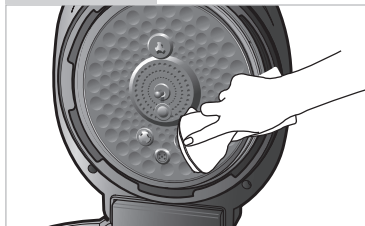
內鍋蓋表面有米湯時，請用乾抹布擦淨，內鍋蓋中央為金屬材質，要輕輕擦淨。

密封圈



清理密封圈時不要拆卸密封圈，要用柔軟抹布擦淨，如出現部分脫落時，用手指按回原位。

蒸氣排出口



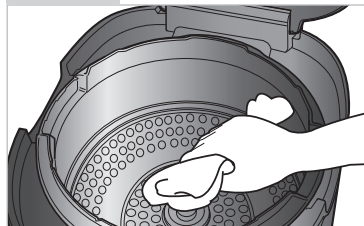
使用前後清理蒸氣排出口時要輕輕擦拭，避免堵塞。請勿強行拆卸，如出現異常請及時撥打售後服務電話。

機體積水部












炊飯完成後產品積水部的水請用乾抹布擦淨。

機體內部



溫度感應器表面黏有異物時，要輕輕擦拭避免受損。

結合手柄使用方法

1. 煮飯或料理時蓋好鍋蓋，將結合手柄轉至“”（關閉）位置。此時功能顯示面板顯示 關閉 提示，是表示產品可運作的安全裝置。
2. 煮飯完成後，將結合手柄從“”（關閉）轉至“”（開啟）位置後，按鍋蓋開啟按鈕打開鍋蓋。
產品內部蒸氣未完全排出時，結合手柄不易從“”（關閉）轉至“”（開啟）位置，不要強行轉動結合手柄，推動壓力錐等蒸氣完全排出後再操作。
3. 開啟鍋蓋或關閉時，將結合手柄完全置於“”（開啟）位置。
功能顯示面板未顯示“”（關閉）提示時，產品不能運作，請將結合手柄完全轉至“”（關閉）位置鍋蓋結合手柄完全轉至“”（關閉）位置時亮起關閉指示燈。





清潔保養方法

壓力錐清潔方法

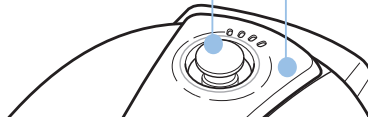
壓力錐

異物會堵塞壓力錐蒸氣排出口，不能自動清除，使用前後請用透氣針清理蒸氣排出口。

※壓力錐的形狀因設計改進會有所差異。

蒸汽帽

煮飯或料理結束後，要經常清洗蒸汽帽，清洗時請用中性洗潔劑和海綿清洗。



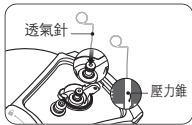
壓力錐/蒸氣排出口的清潔方法



- 1 結合手柄轉至“”（關閉）位置狀態下，將壓力錐提起向箭頭方向（逆時針）卸下即可。



- 3 用透氣針清潔孔內異物後，將壓力錐向箭頭方向（順時針）安裝。
- 4 壓力錐完全到位後，才能自由轉動。



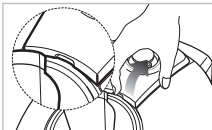
- 2 使用透氣針（附於產品底部）清理孔內異物。
※透氣針僅用於清理壓力錐蒸氣排出口，其他孔是安全裝置，嚴禁使用透氣針。

內鍋、零件請用中性洗潔劑和海棉清洗。

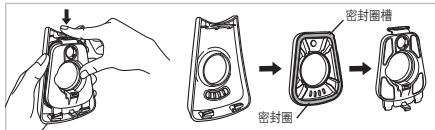


蒸汽帽清潔方法

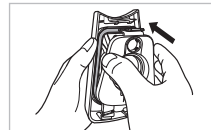
煮飯或料理結束後，請勿觸摸蒸汽帽，小心燙傷。



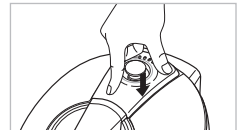
- 1 用手指扣住蒸汽帽前端槽後，向上提起卸下蒸汽帽



- 2 按住鎖扣向箭頭方向分離後，用中性清洗劑和海棉清洗，清洗後按順序安裝即可，※安裝密封圈時注意方向，先對準安裝槽後安裝

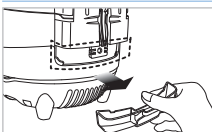


- 3 組裝蒸汽帽時，如圖先安裝後端，前段向箭頭方向一按即可

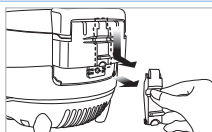


- 4 安裝蒸汽帽時，如圖所示向下按下蒸汽帽直至完全安裝到位

接水盒/排水槽清潔方法



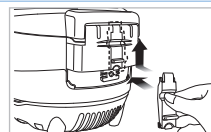
- 1 分離接水盒



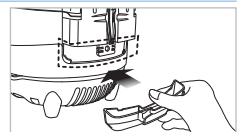
- 2 按壓排水槽把手向下一按即可分離



- 3 要用中性清洗劑和海棉清洗



- 4 清理後將排水槽蓋如圖向箭頭方向安裝到位。

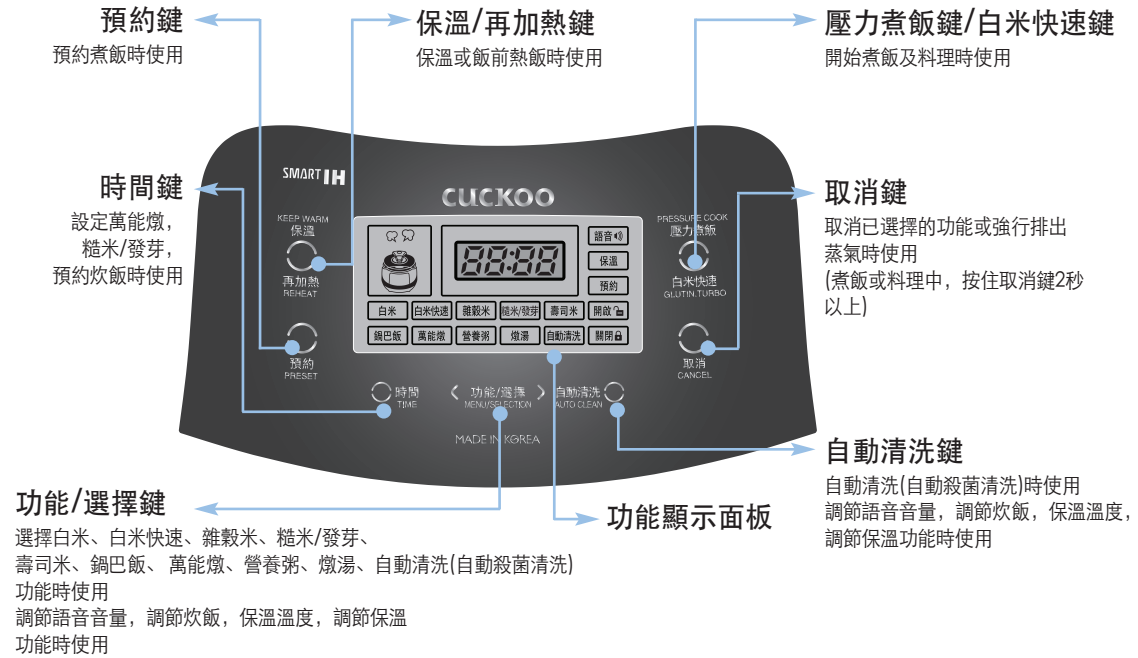


- 5 清理後將排水槽蓋如圖向箭頭方向安裝到位後安裝接水盒。



控制面板名稱及功能 / 功能顯示面板異常檢查功能

控制面板名稱及作用



- ※ 插入電源後產品無動作時，顯示面板顯示待機狀態，如圖。
(待機畫面的選單、時間、有無語音、個人模式是根據使用者的設定顯示)
- ※ 功能操作時，按取消鍵將自動返回待機狀態。
- ※ 按鍵力度以聽到聲響為準，產品的形狀和顏色因設計改進會有所變化，恕不另行通知。



< 待機畫面 >

功能顯示面板異常時的檢查功能

錯誤操作或產品出現異常時，會按以下方式給予警告，
在正常操作或處理後仍不能排除故障時，請撥打售後服務專線諮詢：02-2610-0806

- L** 無內鍋時顯示
- E₁** **E₂** **E₃** **E₄** 溫度感應器出現異常時顯示
- E01** 鍋蓋結合手柄未完全轉至“關閉”位置下按壓力煮飯/白米快速鍵/自動清洗鍵/預約鍵時顯示
請將結合手柄完全轉至“”(關閉)位置
- E00** 煮飯完成後自動跳入保溫狀態下未將結合手柄轉至“”(開啟)位置，而在待機模式下再次按壓力煮飯鍵或白米快速鍵/預約/自動殺菌清洗鍵時顯示。此功能用於確認鍋蓋結合手柄感應裝置將結合手柄轉至(開啟)位置後再次轉至“”(關閉)位置時會自動取消
- E₂** 溫度感應器出現異常時顯示
- H.F** 電源或產品出現異常時顯示
- E₁₀** 電源輸入部出現異常時顯示
- E_{0F}** 微電腦內部出現異常時顯示
- E₀** 溫度，再加熱狀態下無內鍋或因分離式內鍋蓋，黏有異物感應有內鍋時顯示



語音功能設定與解除

語音音量調節功能(語音功能設定與解除)

待機狀態下按3秒鐘自動清洗鍵進入語音設定模式後按1次自動清洗鍵，此時螢幕顯示如圖。



進入語音音量設定模式時顯示螢幕顯示“3”

按功能/選擇鍵設定為“0”時，語音(喇叭圖示)會閃爍並解除語音功能

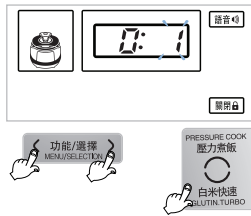
語音音量設定範圍為 1-5

- ▶ 設定所需音量後按壓力煮飯/白米快速鍵或保溫/再加熱鍵完成設定同時自動返回待機狀態。(按取消鍵或無輸入狀態下超出7秒以上時自動返回待機狀態)

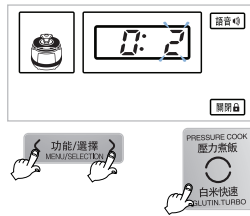
語音設定功能

語音設定功能有國語、英語、韓語語音。產品初始設定為國語語音。

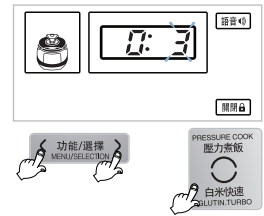
▶ 語音功能設定方法



例)設定為國語語音時



例)設定為英語語音時



例)設定為韓語語音時

- 1.待機狀態下按住自動清洗鍵3秒鐘進入。
- 2.進入語音設定模式時，語音提示“語音設定模式，請按選擇鍵選擇所需語音後按確認鍵”。
- 3.選擇所需語音後按確認鍵，語音提示“語音設定已完成”的同時轉為待機模式。

鍋蓋不易蓋上時注意事項

請勿強行蓋上鍋蓋，否則產品可能會受損，鍋蓋不易蓋上時，請確認以下事項：



1. 內鍋是否正確放置於機體內
(內鍋把手要放置於機體兩側槽內)
2. 結合手柄要轉至開啟位置



3. 內鍋產生蒸氣或有熱水時不易蓋上鍋蓋，此時先推動壓力錐後蓋上鍋蓋，並將結合手柄轉至關閉位置

停電記憶功能

本產品有停電記憶功能，即使停電也能記住之前狀態，2分鐘內再次來電時能正常工作。
(根據產品型號略有差異)

因停電自動取消料理或煮飯時，請重新按壓力煮飯鍵。

煮飯開始時，若停電，會相應延長煮飯時間，根據停電時間長短會略有不同。



煮飯前準備事項

1 洗淨內鍋，擦乾水分。

- ▶ 請用柔軟的抹布清洗內鍋。
- ▶ 使用粗質抹布清洗內鍋時容易把內鍋內外部的噴塗層脫落。



2 按人數用量杯計量米量後放入內鍋。

- ▶ 米量以量杯水平面為基準等於1人份量
(例：3人份時米量為3杯，6人份時米量為6杯)

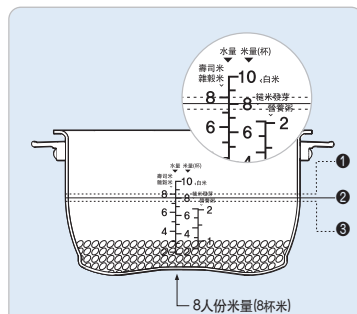


3 請將白米洗淨。

4 將洗淨的米倒入內鍋。

5 根據米飯所需的口感調整水位。

- ▶ 把內鍋水平放置在固定檯面後，按內鍋水刻度調整水位。
- ▶ 內鍋水刻度為米和水同時放入時的刻度。
- ▶ 水位調整方法。
 - 白米、白米快速、鍋巴飯：以“白米”水刻度為基準調整水量。
白米最多可做10人份，白米快速最多可做6人份，
鍋巴飯最多可做4人份。
 - ※ 白米：使用“長粒米(絲苗米)”煮飯時，建議按“雜穀米”水位為基準煮8人份以下的飯量。
 - 壽司米、雜穀米：以“壽司米、雜穀米”水刻度為基準調整水量。
壽司米最多可做8人份，雜穀米最多可做8人份。
 - 糙米/發芽：以“糙米發芽”水刻度為基準調整水量。
糙米/發芽最多可做6人份。
 - 營養粥：以“營養粥”刻度為基準調整水量。
營養粥最多可做2杯。

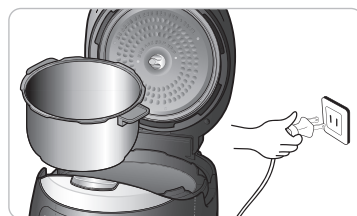


- ※ 大豆等乾硬的豆類應煮熟或充分浸泡後，選擇雜穀米選單進行炊飯。
根據雜穀米的種類略有夾生現象。
- ※ 各選單的炊飯容量請參照“各選單的炊飯時間”。

- 1 陳米或煮較黏的米飯時：
比規定量多加半刻度水量
- 2 煮8人份量(8杯米)時，水位
調至“白米”8刻度
- 3 煮浸泡的米或較硬的米飯時：
比規定量少加半刻度水量
- 4 米飯半熟或變硬時：由於稻米品
種(長粒米等)差異或稻米的含水量
(陳米)不同而導致此現象發
生，此時，請加入比標準煮飯
多1~10%的水後再進行煮飯。

6 插入電源插頭後將內鍋放入產品內。

- ▶ 內鍋外側底部黏有米粒或異物時，會影響炊飯或產品可能會受損。
內鍋未完全放置於機體內時無法蓋鍋蓋
- ▶ 內鍋把手要放置於機體兩側的槽。



7 蓋上鍋蓋後將結合手柄轉至“🔒” (關閉)位置

- ▶ 功能顯示面板顯示“🔒” (關閉)標誌時表示鍋蓋已蓋緊。
- ▶ 結合手柄未轉至“🔒” (關閉)狀態下，按壓力煮飯/白米快速鍵時功能顯示面板顯示“E01”
- ▶ 此外出現“E00”時，將結合手柄轉至“🔓” (開啟)位置後，重新轉至“🔒” (關閉)位置才可能正常操作。(確認結合手柄的感應裝置功能)

※ 保溫中先按取消鍵取消保溫後選擇所需功能。





如何做美味可口的米飯

如何做美味可口的米飯

使用須知

<p>正確使用量杯取米量 按水刻度正確調整水位</p>	<ul style="list-style-type: none"> 請正確使用量杯取米量. 請將內鍋水平放置後調整水位. 	<p>若水量調整不正確, 可能會出現過硬、內生、過稀等現象.</p> 
<p>米保管方法</p>	<ul style="list-style-type: none"> 建議購買小袋裝的米, 以長時間放置品質變差. 將米存放於陰涼乾燥處. 若煮開封時間較長的米時, 多加半刻度的水. 	<p>預約時間超過10小時或預約乾硬的米時, 會有內生及夾層等現象.</p> <p>預約時間越長鍋底米飯焦黃現象更明顯</p>
<p>預約煮飯時間越短越好</p>	<ul style="list-style-type: none"> 煮乾硬的米時, 應避免預約煮飯, 請多加半刻度水後進行煮飯. 	<p>預約時間超過10小時或預約乾硬的米時, 會有內生及夾層等現象.</p> <p>預約時間越長鍋底米飯焦黃現象更明顯</p>
<p>保溫時間越短越好</p>	<ul style="list-style-type: none"> 保溫時間要控制在12小時以內 	<p>長時間保溫時米飯會出現異味或變色現象.</p>
<p>產品要保持乾淨</p>	<ul style="list-style-type: none"> 請經常清理本產品, 特別是內鍋蓋黏有異物時應及時清理. 	<p>產品未經常清理時, 細菌容易滋生、保溫時會產生異味.</p>



煮飯方法

1

按功能/選擇鍵選擇所需選單

- 確認是否安裝分離式內鍋蓋。
- 炊飯前請將壓力錐水平放置。
- 每按一次功能/選擇鍵以白米 → 白米快速 → 雜穀米 → 糙米/發芽 → 壽司米 → 鍋巴飯 → 萬能燉 → 營養粥 → 燉湯 → 自動清洗(自動殺菌清洗)順序反覆選擇。
- 按住時按順序連續變化。

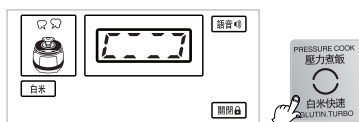


例) 選擇鍋巴飯時，語音提示“鍋巴飯”

2

按壓力煮飯/白米快速鍵開始炊飯

- 炊飯前將結合手柄轉至“”(關閉)位置後按壓力煮飯鍵時，同時語音提示開始炊飯。
- 未將結合手柄轉至“”(關閉)位置狀態後按壓力煮飯/白米快速鍵時，有警告音和螢幕顯示“!”並有“請將壓力解除手柄調至壓力位置”語音提示。



例) 煮白米飯時

3

燜飯階段(如：白米)

- 進入燜飯階段時，顯示螢幕顯示剩餘時間並有“燜飯階段開始”的語音提示。
- 燜飯階段完成前1~3分鐘時，有“開始排出蒸氣”語音提示後自動排出蒸氣。蒸氣自動排出時注意不要受到驚嚇或燙傷。

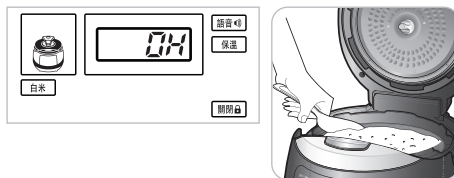
例) 剩餘14分鐘時



4

完成炊飯

- 炊飯完成後，同(CUCKOO~鳥叫聲)“煮飯已完成”語音提示後自動進入保溫狀態。
- 炊飯完成後請攪勻米飯。
- 鍋蓋結合手柄不易轉動時，請推動壓力錐等蒸氣完全排出後轉動。
- 炊飯中請勿按取消鍵，炊飯功能會被取消。



各選單的所需時間

選單 區分	白米	白米快速	壽司米	糙米/發芽	雜穀米	營養粥	鍋巴飯	燉湯	萬能燉	自動清洗 (自動殺菌清洗)
容量	2人份~ 10人份	2人份~ 6人份	2人份~ 8人份	2人份~ 6人份	2人份~ 8人份	1杯~ 2杯	2人份~ 4人份	1隻 (約1kg)	請參照 料理 指導書	水位調至 白米2刻度
所需 時間	約26分鐘~ 37分鐘	約13分鐘~ 24分鐘	約35分鐘~ 48分鐘	約54分鐘~ 62分鐘	約41分鐘 ~ 53分鐘	約84分鐘 ~ 98分鐘	約36分鐘~ 41分鐘	約80分鐘		約19分鐘

※ 萬能燉，燉湯等料理後，炊飯時可能有異味。
(參照清潔保養方法，擦淨密封圈及分離式內鍋蓋後使用)

※ 各選單的所需時間、電壓、水量、水溫等根據產品使用環境會有所差異。



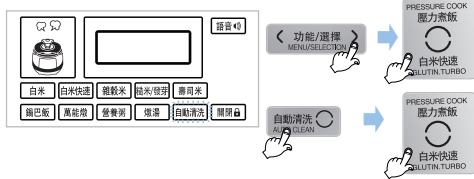
煮飯/自動清洗/萬能燉方法

功能使用方法

白米	煮較黏的米飯時使用	壽司米	介於一般電子鍋和壓力鍋之間的米飯時使用
糙米/發芽	煮糙米/發芽飯時使用	雜穀米	煮雜穀米飯時使用
營養粥	熬營養粥時使用	鍋巴飯	煮鍋巴飯的米飯時使用
燉湯	做燉湯時使用	萬能燉	手動調整料理時間
自動清洗 (自動殺菌清洗)	炊飯，保溫或料理結束後，清除異味時使用		
白米快速	<ul style="list-style-type: none"> 選擇"白米"選單後按2次壓力煮飯/白米快速鍵可縮短炊飯時間。(白米兩人份為基準約需13分鐘) 使用白米快速煮的米飯效果不如正常煮的米飯效果好，因此請將炊飯容量控制在6人份以下。 炊飯前將白米充分浸泡20分鐘後，開始炊飯效果更佳。 		

※ 各功能的料理方法請參考。

自動洗滌(自動殺菌洗滌)使用方法



內鍋裡倒至2刻度水，蓋好鍋蓋，將結合手柄轉至“”（關閉）位置。

方法1.按功能/選擇鍵選擇自動清洗(自動殺菌清洗)功能後按壓力煮飯/白米快速鍵。

方法2.在待機狀態下按2次自動清洗(自動殺菌清洗)鍵後按壓力煮飯/白米快速鍵

鍋底米飯出現淡黃現象

此現象為米中澱粉沉澱鍋底所致，是本產品的特點，屬正常現象。此焦黃米飯的口感更佳清香美味。

本產品為高溫，高壓下炊飯，米飯出現焦黃現象，屬正常現象，請放心食用。

做雜穀米飯或使用預約功能做出的米飯，鍋底出現焦黃現象更明顯。

萬能燉功能使用方法

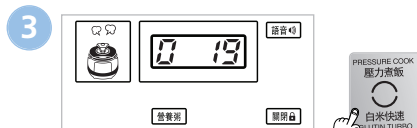


蓋好鍋蓋，將結合手柄轉至“”（關閉）位置後，按功能/選擇鍵選萬能燉功能。

▶選擇萬能燉時，螢幕顯示20分鐘

2 按時間鍵設定時間。(各功能的時間設定請參考料理指導書)

1. 按1次時間鍵增加5分鐘
2. 按住時連續增加
3. 萬能燉時間的設定範圍為10分鐘~90分鐘



按壓力煮飯/白米快速鍵。

▶按壓力煮飯/白米快速鍵開始萬能燉時螢幕顯示“”和剩餘時間



自訂模式功能使用方法

調節炊飯功能(炊飯溫度調節功能)

此功能比往固定溫度階段的產品不同，炊飯時可調整加熱完成的溫度階段(溫度高、低)，按個人喜好進行調節。

初期設定值為“3:3”根據情況調節階段。

-高溫度階段：煮雜穀米類或喜歡較黏的米飯時設定。

-低溫度階段：煮新米或喜歡較硬的米飯時設定。

自訂炊飯使用方法

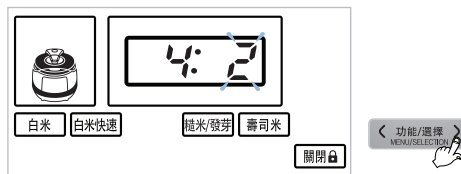
待機狀態下按3秒自動清洗鍵進入語音設定模式後按4次自動清洗鍵進入自訂模式，此時顯示支持自訂模式的選單。

① 自訂炊煮設定畫面



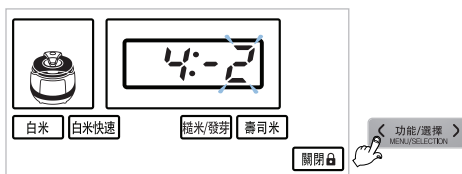
進入語音音量設定模式後按3次自動清洗鍵進入自訂炊飯設定模式。
(待機狀態下按3秒鐘自動清洗鍵進入語音音量設定模式)

②-1 高階段設定模式



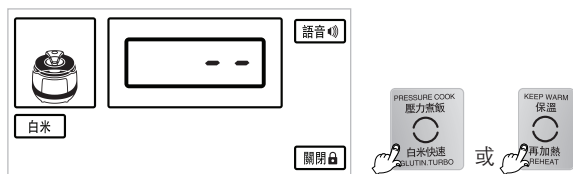
按功能/選擇鍵時如圖顯示
(0→-1→-2→2→1→0)

②-2 低階段設定模式



按功能/選擇鍵時如圖顯示
(0→-1→-2→2→1→0)

③ 完成設定畫面



選擇所需階段後按壓力煮飯/白米快速鍵或保溫/再加熱鍵完成設定，並返回待機狀態。
(按取消鍵或無輸入狀態下超過7秒以上時自動取消功能，並返回待機狀態)

1. 支援自訂模式功能選項有白米, 白米快速, 壽司米, 雜穀米, 糙米/發芽。
2. 請根據最初始的顯示面板設定自訂模式。在高火力時, 食物可能會出現微黃現象。
3. 根據米粒的狀況跟水量的不同, 煮出來的米飯會有不同的口感。

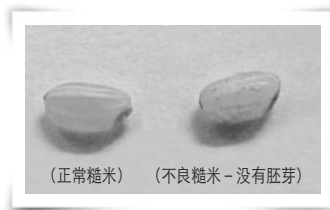
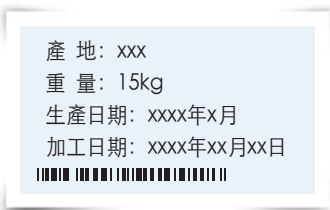


糙米發芽炊飯方法

什麼是糙米發芽

糙米比白米營養價值高，但有口感欠佳、較硬、不易消化等缺陷。不過讓糙米稍微發芽的話能激活其營養成分並促進吸收。

糙米選購方法



① 先確認生產日期和加工日期

- ▶ 糙米應選擇收割一年內或加工3月以內的為佳。
(糙米的包裝袋上印有收割日期及加工日期)。

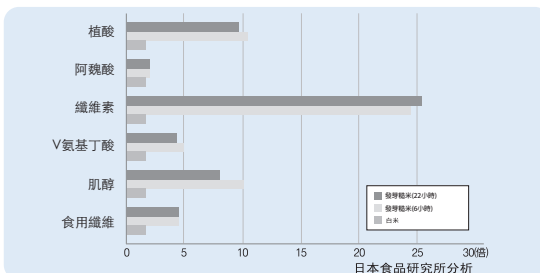
② 用肉眼確認

- ▶ 首先確認是否有長胚芽
 - 糙米的表面發黃且有光澤的屬於好糙米，表面脫白層或發黑的糙米不適合發芽。
 - 易碎或未成熟的糙米請勿購買，選擇沒有糠的糙米。
 - 糙米發芽時，混有稻糠會產生異味，未成熟的糙米不發芽。

糙米發芽特徵

發芽糙米會提高糙米的營養價值，可改善米飯的口感，促進消化及吸收的特點。

- ▶ 發芽糙米的口感比糙米好
- ▶ 營養豐富易消化-糙米發芽過程中會散發澱粉激素，因而促進吸收。
- ▶ 對兒童及考生是營養健康食品，含有豐富的食用纖維。
- ▶ GABA(氨基丁酸)在醫學界認為：可促進肝和腎的新陳代謝，抑制中性脂肪層的增加，
- ▶ 防止血壓上升，促進細胞的新陳代謝等易於人體的功效。



發芽糙米(6小時發芽)和白米的營養比較

發芽糙米的營養價值比白米高。

- | | |
|----------|----------|
| 植酸10.3倍 | V氨基丁酸5倍 |
| 阿魏酸1.4倍 | 肌醇10倍 |
| 纖維素23.9倍 | 食用纖維4.3倍 |



糙米發芽炊飯方法

糙米發芽選單使用方法

1 為促進發芽率，請將糙米提前浸泡16小時以內

預備發芽方法

- ▶ 將洗好的糙米放入容器裡，倒入充分的水浸泡。
- ▶ 預備發芽時間應控制在16小時以內，使用糙米發芽功能之前必須重新清洗後炊飯。
- ▶ 清洗時，應輕輕搓洗，若過度用力搓洗會使胚芽掉落，容易導致糙米不發芽。
- ▶ 預備發芽時，根據浸泡時間不同會產生特殊味道。
- ▶ 將洗好的預備發芽糙米放入內鍋，按炊飯量調整水位，選擇糙米發芽功能。
- ▶ 受炎熱的夏天或保管溫度的影響糙米在預備發芽時會產生異味，請縮短浸泡時間，且淘米時多加注意。

2 蓋好鍋蓋，將結合手柄轉至(關閉)位置後，按功能/選擇鍵，選擇糙米/發芽。



初始設定為0H(0小時)

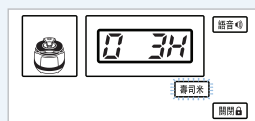
選擇糙米/發芽時，顯示螢幕會顯示“0H”。
(調整發芽時間後按壓力煮飯/白米快速鍵)

3 按確認鍵用功能/選擇鍵設定時間。

1. 按一次時間鍵增加2小時。
2. 糙米發芽時間為0、2、4、6小時。

- ▶ 糙米/發芽時間設定為“0”小時後，按壓力煮飯/白米快速鍵時直接開始煮飯。
- ▶ 不想進行糙米發芽或煮已發芽的糙米時，將糙米發芽時間設定為“0”小時。

4 按壓力煮飯/白米快速鍵。



※發芽完成前3小時。

- ▶ 按壓力煮飯鍵/白米快速鍵時，根據設定時間進行糙米/發芽後開始炊飯
- ▶ 糙米發芽中螢幕顯示“0”和剩餘時間。


糙米發芽煮飯時注意事項


- 1 想盡快食用糙米發芽飯時，無需浸泡做預備發芽，可直接選擇糙米發芽功能設定糙米發芽時間後，按壓力煮飯/白米快速鍵。
(芽的大小並不影響營養成分)
- 2 在氣溫過高的環境下設定糙米發芽時間過長時，會產生異味。
- 3 使用糙米發芽功能時，最多可做6人份。
- 4 可以使用自來水，但使用礦泉水會更好。不可使用開水或涼開水，可能會導致糙米不發芽。
- 5 糙米的發芽率或芽的長度等發芽狀態，根據糙米存放環境和保管時間的不同會有所差異。
發芽糙米根據糙米種子的不同，胚芽長度及發芽率會有所差異。
發芽糙米必須使用收割未滿1年的糙米，盡可能使用加工後保管時間較短的糙米。
- 6 糙米發芽功能設定2H、4H、6H小時，不可預約，如需預約時，請將糙米發芽設定為“0H”小時。
- 7 根據糙米的種類不同鍋底米飯出現淡黃現象及米飯狀態會有所差異。
根據個人口味調整水位或使用自訂模式功能。
- 8 根據使用環境或白米的狀態可能看不到芽。

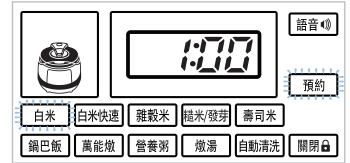


預約炊飯方法

預約炊飯方法

1 鍋蓋結合手柄轉至“”（關閉）位置，螢幕顯示“關閉”指示燈亮起按預約鍵。

- ▶ 鍋蓋結合手柄未轉至“”（關閉）位置時，不能預約。
- ▶ 按預約鍵時螢幕顯示設定時間，同時預約字樣閃爍。
- ▶ 按預約鍵後，請在7秒鐘內完成設定。
- ▶ 保溫狀態下設定預約煮飯時，按取消鍵取消保溫功能後預約。




2 按時間鍵設定預約時間。


- ▶ 每按一次時間鍵增加10分鐘。按住時連續增加。
- ▶ 1小時至12小時50分鐘內可設定預約時間。



3 按功能/選擇鍵選擇所需選單。

- ▶ 預約糙米/發芽時，糙米/發芽時間設定為“”時才可預約。
- ▶ 預約萬能燉時，先設定萬能燉時間後預約。萬能燉時間設定為60分鐘時，可預約時間為2小時以上。
- ▶ 不選擇其他功能時自動預約白米選項。

4 設定預約時間7秒後自動開始預約功能。

- ▶ 開始預約炊飯時預約指示燈停止閃爍，螢幕顯示剩餘時間。（預約炊飯進行中“”閃爍）



- ▶ 預約設定時間時炊飯完成時間。（根據煮飯容量及使用條件不同炊飯完成時間可能會有所差異）

預約炊飯時注意事項

1 預約炊飯時

- ▶ 開封時間長的米比較乾燥，炊飯時可能會出現夾生現象。
- ▶ 預約炊飯的時間設定及使用環境的不同米飯可能會出現夾生或過稀的現象，以水刻度為基準加減水量進行調整。
- ▶ 不選擇其他功能時自動預約白米選項。

2 變更預約時間時

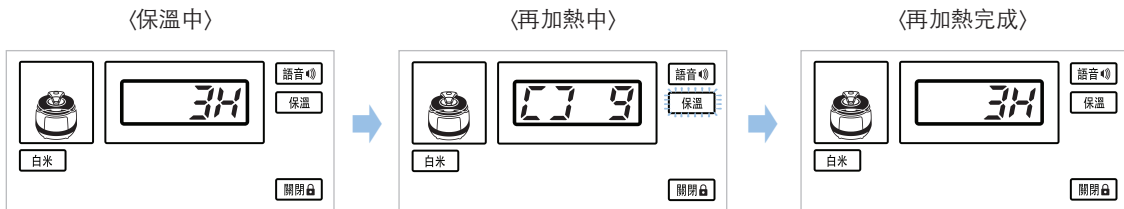
- ▶ 變更預約時間時，按2秒以上取消鍵取消功能後，重新設定。



保溫/再加熱方法

保溫/再加熱

▶ 保溫中若想食用熱呼呼的米飯時，按保溫/再加熱鍵開始保溫再加熱，9分鐘後可食用熱呼呼的米飯。



螢幕顯示“3H”表示已保溫3小時

螢幕顯示“09”表示開始進行再加熱

在加熱完成時語音提示“保溫再加熱已完成”的同時，自動進入保溫狀態並顯示保溫時間

- ▶ 經常使用再加熱功能時，米飯會變色或發乾。使用次數1日不要超過1~2次。
- ▶ 使用其它容器煮的飯要進行保溫時，將米飯盛入內鍋後按保溫/再加熱1次。
此時顯示面板顯示“0H”。(用其他容器煮的米飯進行保溫時可能會產生異味或變色)
- ▶ 保溫時間超過24小時時保溫時間會閃爍，此現象是保溫時間過長的提示。
- ▶ 保溫中結合手柄轉至“”(開啟)位置時，無法進行再加熱。請將結合手柄轉至“”(關閉)位置後，按保溫/再加熱鍵。
- ▶ 再加熱中，結合手柄轉至“”(開啟)位置時，顯示螢幕顯示“E01”並自動取消再加熱功能進入保溫狀態。

保溫時注意事項

<p>煮飯完成後或保溫中鍋蓋不易打開時，請推壓力錐等蒸氣完全排出後再打開。</p> <p>保溫或保溫再加熱時必須將結合手柄轉至“”(關閉)位置。 (鍋蓋開啟按鈕可能會破損或影響保溫效果)</p>	<p>長時間保溫時，可能會產生變色或異味，請將保溫時間控制在12小時以內。 在特性上壓力做出的米飯會比一般電鍋做出的米飯變色要快。 (保溫24小時時螢幕顯示保溫時間會閃爍)</p>
<p>煮飯完成後，將米飯攪勻進行保溫效果會更佳。 (保溫少量的米飯時，請將米飯堆積在內鍋中央)</p>	<p>保溫雜穀米，糙米時米飯品質不如白米，因此盡量不要保溫。 保溫中內鍋邊緣或蒸氣排出口下端的米飯可能會產生白化現象，此時請將米飯攪勻。</p>
<p>保溫中內鍋無米飯或不使用時，請按取消鍵取消保溫功能或切斷電源。</p>	
<p>請勿將飯勺放入鍋內一起保溫，特別是放入木勺時，細菌容易滋生會產生異味。</p>	<p>請勿保溫過少的米飯或請勿將剩飯與涼飯一起保溫，保溫中米飯可能會產生異味。</p>

保溫時米飯有異味時

- ▶ 請及時清理產品，特別是內鍋蓋清理不乾淨時細菌容易滋生保溫時會產生異味。
- ▶ 即使外觀乾淨但產品內各個角落里的細菌滋生會引起保溫中的米飯產生異味，出現此現象時使用自動清洗(自動殺菌洗滌)功能消毒。自動清洗(自動殺菌洗滌)結束後要洗淨內鍋。
- ▶ 湯或燉等料理後，未清理產品後保溫時米飯會產生異味。



保溫/再加熱方法

保溫溫度調節方法

即便經常清理或煮飯消毒後保溫中的米飯仍產生異味或變色時請調整保溫溫度。



① 待機狀態下按3秒鐘自動清洗鍵進入語音設定模式後按2次自動清洗鍵，此時螢幕顯示如圖。
(74是表示當前保溫溫度)

② 每按一次功能/選擇鍵時按以下順序變化。
74→75→76→77→78→79→80→89→70→71
72→73

③ 選擇所需溫度後按壓力煮飯/白米快速鍵完成設定，同時自動返回待機狀態。(按取消鍵或無輸入超出7秒以上時自動返回待機狀態)
(再按1次自動清洗鍵時不能保存所設定的溫度並進入調節保溫設定模式)

※ 初始設定溫度可能與說明書不同

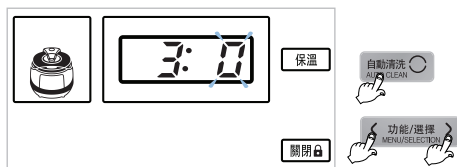


保溫調整值

- 1.保溫米飯有餿味並有很多凝結水珠時：將保溫溫度提高3~4度(攝氏)
- 2.米飯嚴重發黃並有異味時：將保溫溫度降低3~4度(攝氏)

調節保溫功能設定方法

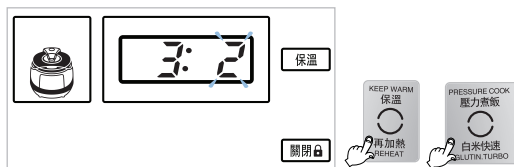
保溫中打開鍋蓋時內鍋蓋上有凝結水珠或內鍋邊緣的米飯出現白化現象時使用的功能。



① 待機狀態下按3秒鐘自動清洗鍵進入語音設定模式後按3次自動清洗鍵，此時螢幕顯示如圖。

② 每按一次功能/選擇鍵時按以下順序變化
(0 → 1 → 2 → -2 → -1 → 0)

③ 選擇所需設定值後按壓力煮飯/白米快速鍵完成設定，同時自動返回待機狀態。(按取消鍵或無輸入超出7秒以上時自動返回待機狀態)
(再按1次自動清洗鍵時不能保存所設定值，並進入調節煮飯設定模式)



- 1.內鍋蓋上有凝結水珠時：按功能/選擇鍵調高設定值。(1或2)
- 2.米飯邊緣出現白化現象時：按功能/選擇鍵調低設定值。(-2或-1)





故障諮詢前確認事項

▼ 產品出現異常請按以下方式確認，仍不能正常使用請撥打售後服務電話。

現象	確認事項	處理方法
不能完成煮飯時	<ul style="list-style-type: none"> 是否按了壓力煮飯鍵？ 煮飯中是否停電？ 	<ul style="list-style-type: none"> 選擇所需選單後按1次壓力煮飯鍵，此時確認顯示面板是否顯示“E_P E_t” 停電記憶功能請參考14頁。
米飯過硬或夾生時	<ul style="list-style-type: none"> 是否用量杯正確計量？ 是否正確調整水位？ 米是否有洗淨？ 是否煮了長時間浸泡後的米？ 米是否開封時間較長而發乾？ 	<ul style="list-style-type: none"> 請參考15~16頁正確使用。 請多加半刻度水後開始煮飯。
豆(雜穀米/糙米)類半生時	<ul style="list-style-type: none"> 豆(雜穀類)類是否太乾硬？ 	<ul style="list-style-type: none"> 因豆子的種類不同,熟的程度也不同,請將豆子類(雜穀類)用水充分浸泡或煮熟後再做雜穀飯。
米飯過稀或過硬	<ul style="list-style-type: none"> 是否正確選擇選單？ 是否正確調整水量？ 燜飯時是否打開了鍋蓋？ 	<ul style="list-style-type: none"> 請正確選擇所需選單。 請正確調整水量。(參考15~16頁) 煮飯完成後請打開鍋蓋。
煮飯中米湯溢出時	<ul style="list-style-type: none"> 是否正確使用量杯？ 是否正確調整水量？ 是否正確選擇選單？ 	<ul style="list-style-type: none"> 請參考15~16頁正確使用。
保溫中產生異味時	<ul style="list-style-type: none"> 是否蓋好鍋蓋？ 保溫中是否切斷電源？ 保溫時間是否超過12小時或保溫米飯太少？ 是否放入飯勺或涼飯一起保溫？ 	<ul style="list-style-type: none"> 請蓋好鍋蓋。 保溫中請勿切斷電源。 保溫時間要控制在12小時以內。 請勿放入飯勺或涼飯一起保溫。
顯示 E _ _ E_P E_t E_F	<ul style="list-style-type: none"> 溫度感應器出現異常時顯示。 冷卻風扇出現異常時顯示。 	<ul style="list-style-type: none"> 切斷電源後與售後服務中心聯繫。
保溫中保溫時間閃爍時	<ul style="list-style-type: none"> 保溫時間是否超過24小時？ 	<ul style="list-style-type: none"> 保溫時間超過24小時時,提示保溫時間過長的功能。
顯示 E do	<ul style="list-style-type: none"> 煮飯完成後結合手柄是否一次也未轉至“”(開啟)位置狀態下按了壓力煮飯鍵？ 	<ul style="list-style-type: none"> 將結合手柄轉至“”(開啟)位置後重新轉至“”(關閉)位置。
顯示 E u F	<ul style="list-style-type: none"> 內部記憶體出現異常時顯示？ 	<ul style="list-style-type: none"> 切斷電源後與售後服務中心聯繫。



故障諮詢前確認事項

▼ 產品出現異常請按以下方式確認，仍不能正常使用請撥打售後服務電話。

現象	確認事項	處理方法
顯示“LJ”	<ul style="list-style-type: none"> · 是否放入內鍋？ · 是否使用220V電源?? 	<ul style="list-style-type: none"> · 無內鍋時不能進行操作，請先放入內鍋後使用。 · 本產品只限使用110V電源。
按壓力煮飯/白米快速、預約煮飯時顯示“E01”	<ul style="list-style-type: none"> · 結合手柄是否轉至“”（關閉）位置？ · 關閉指示燈是否亮起？ 	<ul style="list-style-type: none"> · 請將結合手柄轉至“”（關閉）位置？
米飯嚴重燒焦時	<ul style="list-style-type: none"> · 溫度感應器或內鍋外側底部是否黏有米粒或異物？ · 是否設定了自訂模式或調節煮飯功能？ 	<ul style="list-style-type: none"> · 請清除溫度感應器或內鍋外側底部的米粒或異物。 · 根據使用情況設定或解除個人模式或調節煮飯功能。
煮飯完成後或保溫中米飯出現異味時	<ul style="list-style-type: none"> · 燉雞或做排骨料理後是否清洗乾淨？ 	<ul style="list-style-type: none"> · 按照清潔保養方法清洗分離式內鍋蓋後使用。
無法蓋鍋蓋	<ul style="list-style-type: none"> · 結合手柄是否完全轉至“”（開啟）位置？ · 內鍋裡是否有熱飯或其它熱食品？ · 內鍋是否完全放置於機體內？ 	<ul style="list-style-type: none"> · 請將結合手柄完全轉至“”（開啟）位置。 · 請推動壓力錐後蓋鍋蓋。 · 請將內鍋完全放置於機體內。
顯示 E_P 00	<ul style="list-style-type: none"> · 溫度感應器出現異常時顯示。 	<ul style="list-style-type: none"> · 切斷電源後與售後服務中心聯繫。
煮飯，保溫/再加熱時顯示“HFF_”	<ul style="list-style-type: none"> · 是否放入內鍋？ 	<ul style="list-style-type: none"> · 請放入專用內鍋。 · 持續顯示時，切斷電源後請撥打售後服務電話

故障諮詢前確認事項

▼ 產品出現異常請按以下方式確認，仍不能正常使用請撥打售後服務電話。

現象	確認事項	處理方法
結合手柄不易轉至“  ”位置時	<ul style="list-style-type: none"> · 煮飯或料理中是否轉動了結合手柄？ · 蒸氣未完全排出狀態下是否轉動了結合手柄？ 	<ul style="list-style-type: none"> · 煮飯或料理中因內部壓力無法打開鍋蓋。若要打開鍋蓋時，請先按取消鍵2秒以上等蒸氣完全排出後再打開。 · 推動壓力錐等蒸氣完全排出後再打開。
即使結合手柄完全轉至“  ”位置，鍋蓋無法打開時		<ul style="list-style-type: none"> · 推動壓力錐等蒸氣完全排出後再打開。
蒸氣洩漏時	<ul style="list-style-type: none"> · 密封圈表面是否有異物？ · 密封圈是否老化?? 	<ul style="list-style-type: none"> · 請擦淨密封圈後使用。 · 密封圈周圍要保持清潔。 · 蒸氣洩漏時按取消鍵2秒以上等蒸氣完全排出後切斷電源並撥打售後服務電話。 · 根據使用情況及使用次數，密封圈使用壽命為1~3年，請及時定期更換。
煮飯或料理中無法按取消鍵時	<ul style="list-style-type: none"> · 內鍋內部是否很燙？ 	<ul style="list-style-type: none"> · 煮飯或料理中要打開鍋蓋時請按取消鍵2秒以上取消煮飯或料理。 · 蒸氣排出裝置排出蒸氣時請不要靠近。 (小心燙傷)
煮飯或保溫時有異常聲音時	<ul style="list-style-type: none"> · 煮飯時是否有風聲？ · 煮飯及保溫中是否有「吱吱」聲？ 	<ul style="list-style-type: none"> · 冷卻風扇工作時會有此聲音，屬正常現象。 · IH電壓力電子鍋啟動時會有此聲音，屬正常現象。
糙米不能正常發芽時	<ul style="list-style-type: none"> · 是否超出限定容量？ · 是否使用了開封時間較長的糙米？ 	<ul style="list-style-type: none"> · 請勿超出限定容量。 · 使用開封時間較長的糙米或受污染的糙米進行發芽時會降低發芽率。



SAFETY PRECAUTIONS

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

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

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

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

Warning

Do not

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

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



Please pay careful attention against water and chemicals.

- It can cause an electric shock or fire.



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.



Use a single socket with the rated current above 15A.

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



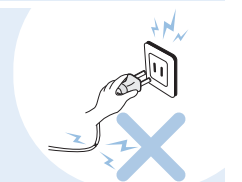
Do not alter, reassemble, disassemble or repair.

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



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 let the cooker contact any water by sprinkling water on the cooker.

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

SAFETY PRECAUTIONS



Warning

Do not

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.

Don't spray or put any insecticide and 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.

Do not use pots that are not designed for the cooker.



Do not use abnormal pot and do not use without inner pot.

- It can cause an electric shock or fire.

Do not put any needle, cleaning pin etc in the ventilator or any gap of the cooker.

- Do not insert cleaning pins to other parts except to the valve hole of the pressure weight.
- It can cause an electric shock or fire.

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 to dealer or service center.

Do not open the top cover during heating and cooking.

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

Do not turn the Lock/Unlock Handle to "Unlock" during 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 place heavy things on the power cord.

- It can cause an electric shock or fire.

Remove external substances on plug with a clean cloth.

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

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 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.

Be careful that both the plug and power cord are not to be bit by animals, or pierced by sharp metal materials.



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

Keep the cooker out of children's reach.

- It can cause burns, electric shock or injury.

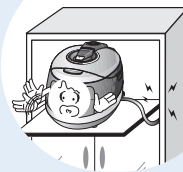


SAFETY PRECAUTIONS

Warning

Do not use 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.



Remember

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

- It can cause an electric shock.

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

- It can cause a system malfunction or fire.



If you use cardiac pacemakers or electrical medical supporting equipment, consult a doctor before using this unit.

- When this unit is working, it can influence any electrical medical equipment.



Caution

Please contact dealer or service center when strange smell or smoke has occurred.

- First pull out the power cord.

Do not

Do not use over the maximum capacity.

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

Please pull out the plug when not in use.

- It can cause electric shocks or fire.
- Use AC 110V only.

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 during and after the cooking.

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 the cooker near a magnetic field.

- It can cause burns or breakdown.



Please use the cooker for original purposes.

- It can cause the malfunction or smell.

Don't use for various purposes for inner pot.

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

Do not drop the cooker or impact.

- It can cause malfunction.

SAFETY PRECAUTIONS



Caution



Do not

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.



When the exterior of inner pot is diamond shield plated.

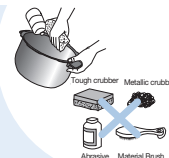
- Use dry kitchen cleaner or sponge to clean the inner pot since rough scrub or metallic ones might cause scratch on the exterior of the plating.
- The friction of the inner pot with sink or other appliances can cause its plating's coming off. (No problem to use it)

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.

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

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



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.



Caution



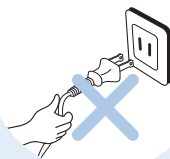
Remember

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.

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.



If power fails during rice cooking, automatic vapor emission device may work, leading to dispersion of contents.

- Cook rice with specified amounts of rice and water.
- In particular, water more than specified amount may cause overflowing of contents.
- Cook rice while soft steam cap is mounted.

Do not keep easily spoiled food warm in the product such as red bean rice, mixed food, croquette or gratin. (Except white rice)

Wipe off any excessive water on the cooker after cooking.

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

Please clean the body and other parts after cooking.

- After cooking chicken soup or, multi cook dishes, etc., the smell may be absorbed.
- Clean the oven packing, top heater plate and inner pot every time you cook any of those.
- Use dry kitchen cleaner or sponge to clean the inner pot, since rough scrub or metallic ones are abrasive to the coating. (Refer to page 33~34)
- Depending on the using methods or user's circumstances inner pot coating might rise. Please call the customer service for those cases.



Even if power plug is unplugged, turn lid combining hand grip always to **Lock** location.

- In case My Cauldron is hot or hot cooked rice is left after cooking is completed, close lid and turn lid combining hand grip to **Lock** (关闭) direction even after unplugging power plug. Otherwise product deformation or damage may occur by internal pressure.
- Be sure to turn lid combining hand grip to **Lock** (关闭) position during cooking and heat preservation before use.



Maintain more than 30cm of distance from the product while using.

- A magnetic field can be released from electronic goods.



NAME OF EACH PART

Name of each part

Soft Steam Cap



Pressure Weight

Always keep it horizontal. It stabilizes steam inside of the oven. Pressure weight is twisted, it release steam.

Automatic Steam Exhaust Outlet (Solenoid valve)

When finished cooking or during warming, steam is automatically released.

Lock/Unlock Handle (Set the handle to lock when cooking or warming the rice)

The handle has to turn to 'Lock' for operation.

Clamp Knob

Turn handle to 'Unlock', and then press Clamp knob to open.

Control Panel

Accessories



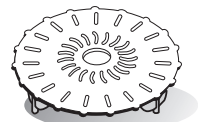
Manual & Cooking Guide



Rice Scoop



Rice Measuring Cup



Steam Plate
(Refer to cook guide)

Name of each part

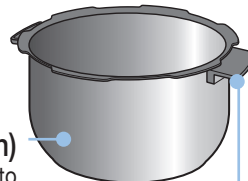


Top Cover Assy

Cover Packing

Inner Pot (Oven)

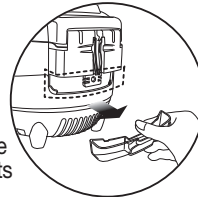
Place the inner pot into the body properly.



Pot Handle

Dew Dish

Empty the water out of a dew dish after cooking or keepwarming. Leaving the water in the dew dish results in bad smell.

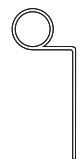
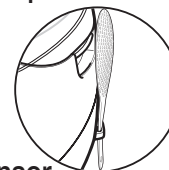


Rice Scoop holder

Power Cord

Power Plug

Temperature Sensor



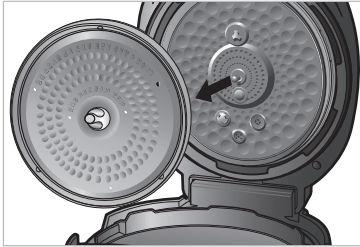
Cleaning Pin
(Attached on the bottom of the unit)
(Refer to page 35)



Detachable cover & Pressure packing

After cleaning detachable cover surely, please put it back to the lid.

- Unless you clean the detachable cover, it can cause bad smell
(Please clean the detachable cover after unplugging it and cool down.)
- Body and the lid should be cleaned by a dry dish towel. Do not use Benzol or thinner for cleaning rice cooker.
Rice starch can be formed to the detachable or the lid or inner pot. No effect on health.

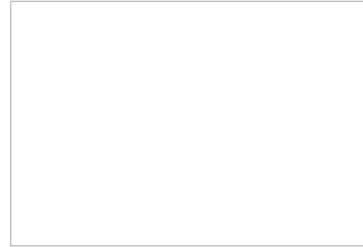


① If you pull out the detachable cover as the arrow point, it can be easily separated.

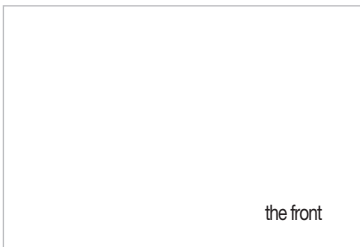


the back side

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



③ Clean frequently the cover by sponge with a neutral detergent.



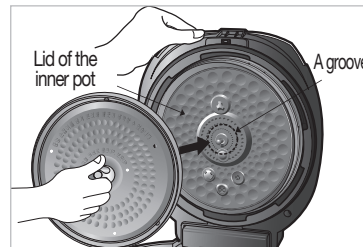
the front

④ Please put the detachable cover.



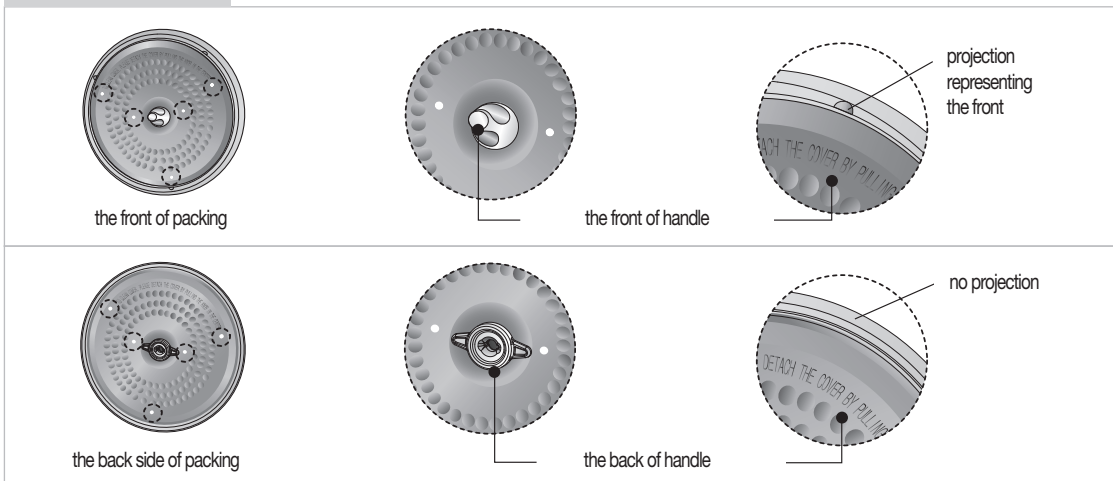
the back side of cover packing

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



⑥ When putting the cover into the lid, press the cover handle after fitting the handle into the force inside as the arrow point.

Correct example



the front of packing

the front of handle

projection representing the front

the back side of packing

the back of handle

no projection

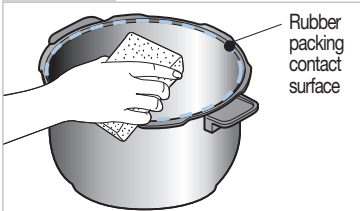
- ※ Do not put substances like screw into hole of detachable cover.
- ※ Look up back cover and front cover.



HOW TO CLEAN

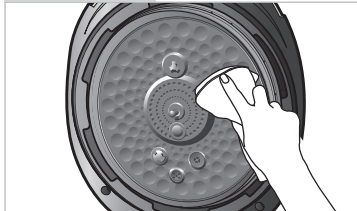
- To prevent foul odor clean the top cover assy after the rice cooker has cooled and the rice cooker is unplugged
- Body and cover should be cleaned with a dry dish towel. Do not use betel while using rice cooker, starch can remain. No effect on health.
- Do not put materials like screws into holes of detachable cover. Check the back cover and front cover.

Inner Pot



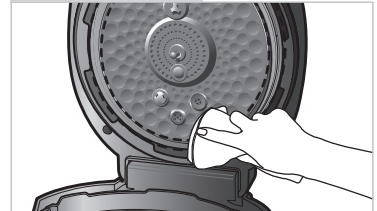
Wipe the water on the outside and bottom of the Inner Pot. A rough sponge, a brush or an abrasive can cause scratches on the coating. Use a dishwashing liquid and a soft cloth or a sponge.
 ※ Keeping the contact area of the Inner Pot with the pressure packing always clean, increases the product's durability.

Inner Pot Lid



Wipe any water on the Inner pot lid with a well wrung dish cloth. Clean the Inner Pot with care as it has a metallic edge.

Pressure Packing



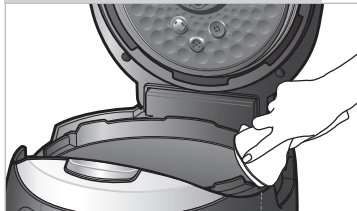
While cleaning, make sure the pressure packing is well in place. Clean it by wiping it gently. If the pressure packing partially hangs off, press the part that is hanging back into its original position with your fingers.

Steam Vent



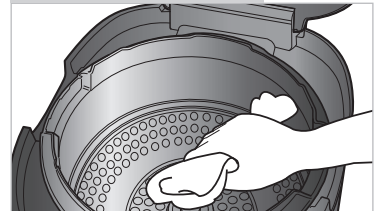
Keep clean the Steam Vent before and after use.

Moisture Dish of the Main Body



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

Inside of the Main Body



Remove gently any substance that might contaminate the temperature sensor.

How to use handle

1. Handle must be located at "Lock" during Cooking.
The lamp turning on means the top cover is closed perfectly, so you can cook.
2. After cooking, the handle must be turned from "Lock" to "Unlock", and then push clamp knob to open.
It is hard to open when there is remaining steam in the Inner pot. At the time, twist pressure weight and let the steam out. Do not open by force.
3. Handle must be located at "Unlock" when open and close.

- If the lamp does not turn on, it would not operate "Cook" and "Preset" buttons. Make sure the handle is located at "Lock".





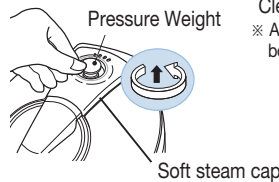
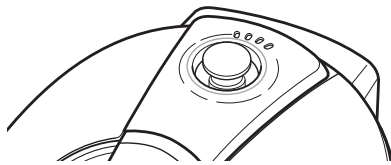
HOW TO CLEAN

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

• The valve hole of the pressure weight that allows steam to escape should be checked regularly to ensure that it is not blocked.

If you use the valve hole of pressure weight as it is blocked, the hot steam or any hot content within the cooker can cause injury.

※ Do not use a Cleaning Pin for other use except cleaning the valve hole of the pressure weight.



Cleaning Pin
※ Attached on the bottom of the unit.

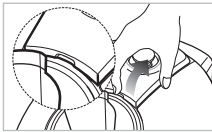


How to disassemble the pressure weight

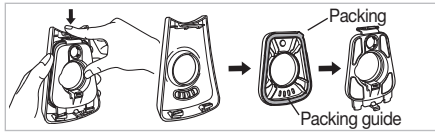
- ▶ After the Lock/Unlock handle is locked (located on "Lock") turn the pressure weight counter-clockwise while pulling it up, and pull it out.
- ▶ Punch the clogged valve hole with the cleaning pin and reassemble it by turning it clockwise.
- ▶ When the pressure weight is properly assembled, it can freely be turned.

How to clean the soft steam cap

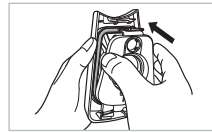
Do not touch the surface of the soft steam cap right after cooking. You can get burned.



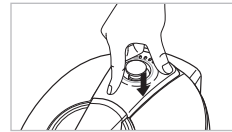
1 Detach the soft steam cap like the picture.



2 Press the hook in the back, and follow the arrow to detach and clean. Make sure you clean frequently with a sponge or a neutral detergent.
 ※ When fitting the rubber packing into the plate, please make sure the packing is facing the correct direction.

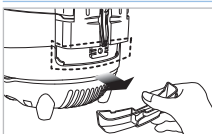


3 Assemble the vent so that it fits into the groove perfectly.

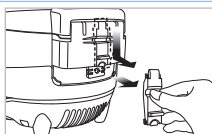


4 After you attach the soft steam cap to fit into the groove, press 'A' part firmly to assemble the soft steam cap into the product.

How to clean dew dish



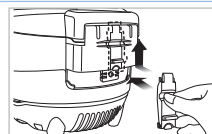
1 Separate dew dish.



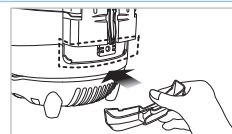
2 Separate the drain ditch cap by pushing it down.



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



4 Securely put in the dew dish after cleaning.

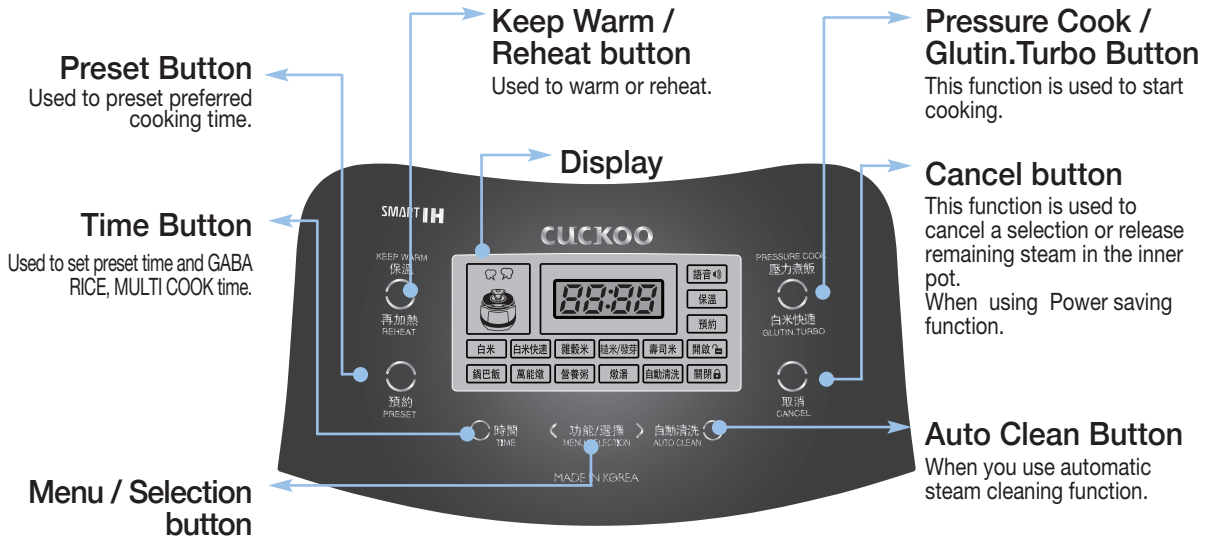


5 Insert the drain dish firmly by pressing it in the direction of the arrow above.



FUNCTION OPERATING PART / ERROR CODE AND POSSIBLE CAUSE

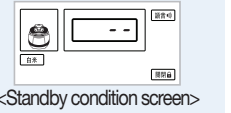
Function Operating Part



This function is used to select from among GLUTIN. RICE, TURBO GLUTIN. RICE, MIXED RICE, GABA RICE, SUSHI RICE, NU RUNG JI, MULTI COOK, NUTRITIOUS PORRIDGE, CHICKEN SOUP, Automatic Sterilization and to modify preset time.

Used to customize individual cooking preference, voice volume setting, keep warm temperature setting.

- ※ If no operation is done while power cord is plugged, the system will be on standby mode as shown in the figure. (The menu on standby screen, time, voice and customized rice taste stage may differ depending on user configuration.)
- ※ If cancel button is pressed during cook, the rice cooker will go on standby mode.
- ※ Press the button until the buzzer sounds. Picture may vary depending on model.



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.

LJ When the inner pot is not placed into the unit.

E_x **E_P** **E_F** **E_t** Problem on temperature sensor.

E01 When pressing the 'Pressure Cook/Glutin.Turbo' and 'Preset' button, while the lid handle is on "Unlock" Turn the lid handle "Lock".

E do It appears on the display when you press 'Pressure Cook/Glutin.Turbo' or 'Preset' button again, or if the cooking has finished and you've never ever turned the handle to "Unlock", it can be solved by turning handle to "Unlock" and then turn to "Lock".

E_P Problem on environment sensor.

14F This code indicates the function of checking for abnormality of power of product.

E_u Problem on micom power.

E_0 It appears when there is no inner pot while warming or re-heating, or when the inner pot is detected by detachable cover or any substance inserted in.

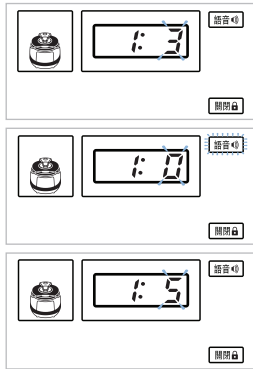
E_uF Problem on micom memory.



HOW TO SET OR CANCEL VOICE GUIDE FUNCTION

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

Press the Auto Clean button in the waiting mode for 3 seconds to go to voice volume setting mode. Press the Auto Clean button 1 times to enter the volume control mode.



“3” sign is displayed when entered volume control mode.

When you set to “0” using Menu/Selection button, “(M)” be blink and voice function will be turned off.

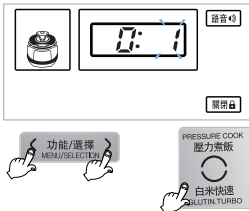
If you want to set up voice volume level, press Menu/Selection button. (Voice volume level 1 to 5)



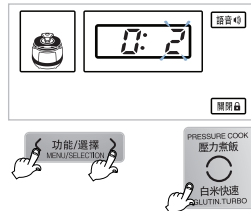
Voice Setting Function

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

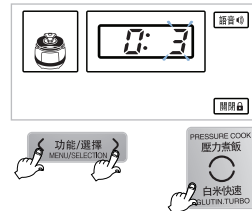
► How to set voice function



Example) When set to Chinese voice



Example) When set to English voice



Example) When set to Korean voice

1. To enter this function, press “Auto Clean” button 3 times.
2. Setting mode for voice guide. Set voice with ‘MENU/SELECTION’ button then press ‘PRESS COOK/GLUTIN.TURBO’ button.
3. After setting Auto voice with ‘MENU/SELECTION’ button, Korean or English or Chinese, and press “PRESS COOK/GLUTIN.TURBO” button.

How to use handle

Do not try to close the lid by force. It can cause problems.



1. Please check if the inner pot is placed correctly inside of the rice cooker.
2. To close the lid, turn the handle to unlock position as shown in the picture on the right.



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

What is blackout compensation

- This product remembers and maintains previous condition and processes. After finishing blackout, it operates immediately.
- If blackout happens during cooking, the cooking time will be delayed depending on blackout time.
- If the rice became cold because of blackout, warming will be cancelled.



BEFORE COOKING RICE

- 1 Clean the inner pot and wipe the water on the inner pot with dry cloth.**
 - ▶ Use the soft cloth to wash the inner pot.
 - ▶ Tough scrubber can make the coating come off.
- 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 3 servings → 3 cups, for 6 servings → 6 cups)
- 3 Wash the rice with another container until the water becomes clear.**
- 4 Put rinsed rice into the inner pot.**
- 5 According to menu, adjust the water amount.**

- ▶ For measuring, place the inner pot on a leveled surface and adjust the amount of water.
- ▶ The marked line of the inner pot indicates water level when putting the rice and water into inner pot together.
- ▶ About water scale
 - GLUTIN. RICE, TURBO GLUTIN. RICE, NU RUNG JI: Adjust water level to the water scale for 'GLUTINOUS'. GLUTIN. RICE can be cooked to max10 servings, TURBO GLUTIN. RICE to max 6 servings, NU RUNG JI to max 4 servings.
* GLUTIN. RICE : When using "long grain", it is recommended to cook for less than 8 servings on the basis of 'MIXED RICE' water scale.
 - MIXED RICE, SUSHI RICE: Adjust water level to the water scale for 'SUSHI RICE, MIXED RICE'. MIXED RICE and be cooked to max 8 servings, SUSHI RICE to max 8 servings.
 - GABA RICE: Adjust water level to the water scale for 'GABA RICE'. GABA RICE can be cooked to max 6 servings.
 - NUTRITIOUS PORRIDGE: Adjust water level to the water scale for 'PORRIDGE'. NUTRITIOUS PORRIDGE can be cooked to max 2cups.





* Cook in cereals menu, hard cereals like red-bean can be half-cooked depending on the kind of cereal.
* Please refer to the cooking menu time for the each menu.

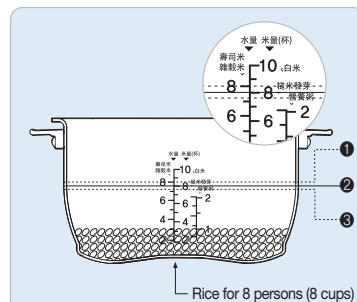
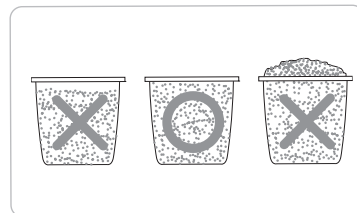
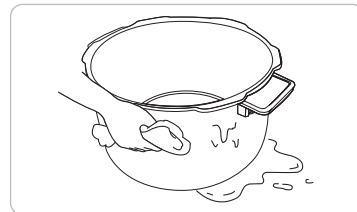
- 6 Put the inner pot into the main body and close the topcover.**

Put the inner pot correctly.

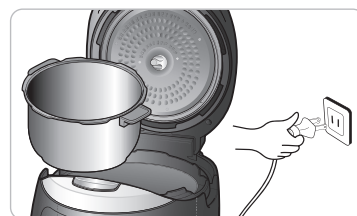
- ▶ If there is any external substance on the temperature sensor or the bottom of the inner pot, wipe it off before putting the pot into the main unit.
- ▶ Top cover will not close if the inner pot is not placed correctly in the main body (Place the inner pot to the corresponding parts of the main body)

- 7 Connect power plug and turn the handle to “ (Lock)”**

- ▶ The lamp turning on means closed perfectly.
- ▶ If you press the cook button without setting the Lock/Unlock handle to “ (Lock)”, the cooker will not operate. You will hear “beep beep beep” sound and “E I” is shown in the LCD.
- * If you want to select another function while cooking, push cancel button.
- ▶ If ‘Edo’ mark shows up in other instance, turn cover handle to “ (Unlock)” direction, and turn it toward “ (Lock)”. Then the cooker will work normally. (The operation of cover lock sensing device can be checked.)
- * Note: This instruction is not applicable if cover handle is turned toward “ Unlock” direction once or more after cooking was completed in previous cooking.



- 1 When you want to cook the old rice or want the soft rice : pour more water than the measured scale
- 2 Glutinous Rice for 8 persons (8 cups) : Set the water to scale 8 of “GLUTINOUS”
- 3 For overcooked rice : pour less water than the measured scale
- 4 When rice is undercooked or firm/hard: It is caused by differences in rice varieties or water content (old ice). In this case, please add 1 ~ 10% of more water.

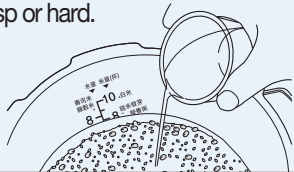
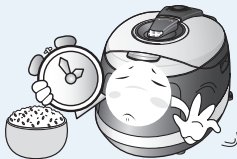


BEFORE FOR THE BEST TASTE OF RICE



Cook tasty rice with Cuckoo pressure rice cooker

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

<p>Use the measuring cup!</p> <p>Pour the water until water level marking in the inner pot!</p>	<ul style="list-style-type: none"> When measuring the rice, Use the measuring cup. (The amount of the rice may vary depending on the quality of the rice.) Place the inner pot on a flat surface and adjust the water to water level in the inner pot. 	<p>When the propotion between the amount of rice is not proper, rice can be crisp or hard.</p> 
<p>How to keep the rice</p>	<ul style="list-style-type: none"> If possible, buy a small amount of rice and keep the rice some place where ventilates well and avoid a direct ray of light. It can prevent evaporation of rice moisture. If the rice has been unsealed for long, rice can be dry and stale. In this case, you should pour the half of water more. It's tastier. 	<p>When rice is too dry, it can be craps even though measuring the amount of rice is accurate.</p>
<p>It's better to set the preset time shortly.</p>	<ul style="list-style-type: none"> If possible, do not use the preset time function if rice is too dry and pour more water more. 	<ul style="list-style-type: none"> If you set "Preset" over the 10 hours or "Preset" dried rice, rice can be crisp or half cooked. Even worse condition, rice can be cooked different tastes each level. If the preset time is longer, the melanoizing effect could be increased.
<p>It's better to set the Keep warming time shortly.</p>	<p>It's better to set the keep warming in 12 hours.</p> 	<p>If rice is kept warm for a long period of time, rice color will change, and can cause odor.</p>
<p>Keep the product clean.</p>	<ul style="list-style-type: none"> Clean the product often. (Especially clean the top of the cover for external substance.) 	<p>Wipe the top cover heating part well for any rice or external substance.</p>

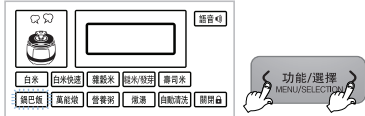


HOW TO COOK

1

Choose menu with Menu/Selection button

- Please mount detachable cover.
- Please keep "Pressure weight" horizontal.
- Each time "Menu/Selection" button is pressed, the selection switches in the sequential order, GLUTIN. RICE → TURBO GLUTIN. RICE → MIXED RICE → GABA RICE → SUSHI RICE → NU RUNG JI → MULTI COOK → CHICKEN SOUP → AUTO CLEAN.
- If the button is pressed, repeatedly, the menu switches continuously in sequential order.
- In the cases of GLUTIN. RICE, MIXED RICE, SUSHI RICE and GABA RICE the menu remains memorized once each cooking is completed, so for continuous use of the same menu, no selection of menu is required.



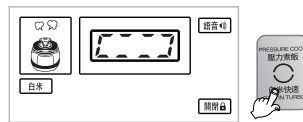
ex) In case of selecting SUSHI RICE

- ▶ You can hear a voice, SUSHI RICE, when you cook SUSHI RICE, automatic steam outlet operates while cooking.

2

Start cooking by pressing Pressure Cook/GLUTIN.Turbo button.

- You must turn lid handle to lock before cooking. Then press the pressure Cook/GLUTIN.Turbo button.
- Unless lid handle is not turned to close, you get alarm with "E0 !", and sound "turn lid handle to lock".



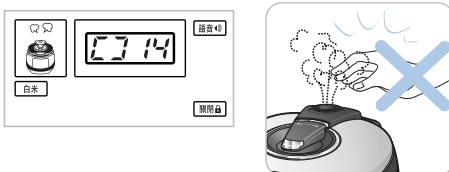
ex) In case of cooking GLUTIN. RICE

3

Cooking thoroughly

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

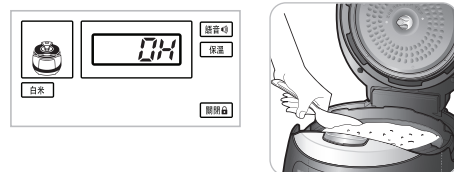
ex) In case of 14minutes left.



4

The end of cooking

- When cooking is completed, warming will start with the voice "cuckoo completed glutinous".
- 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 for each menu

Menu	GLUTIN. RICE	GLUTIN. TURBORICE	SUSHI RICE	GABA RICE	MIXED RICE	NUTRITIOUS PORRIDGE	NU RUNG JI	CHICKEN SOUP	MULTI COOK	AUTO CLEAN
Class										
Cooking Capacity	2servings~ 10Servings	2servings~ 6Servings	2servings~ 8Servings	2servings~ 6Servings	2servings~ 8servings	1cups~ 2cups	2servings~ 4servings	1 chicken	See detailed guide to cooking by the menus.	Up to water Scale 2
Cooking Time	About 26min~ About 37min	About 13min~ About 24min	About 35min~ About 48min	About 54 min~ About 62 min	About 41 min~ About 53 min	About 84min~ About 98min	About 36 min~ About 41 min	About 80 min		About 19min

※ After cooking chicken soup and multi cook etc, the smell may permeate into the unit, use the Unit after cleaning the rubber packing and lid part according to page 33~34.

※Cooking time by menus may vary to some degree depending on the using environment of the product.



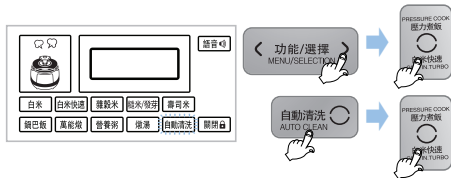
HOW TO COOK / AUTO CLEAN / MULTI COOK

How to use the cooking menu

GLUTIN. RICE	When you want to have sticky and nutritious white rice.	SUSHI RICE	When you want to have a little more sticky and nutritious white rice than Glutinous rice.
MIXED RICE	This menu is used to cook a variation of mixed rice or brown rice.	GABA Rice	Used to cook germinated brown rice.
Nu Rung Ji (Scorched rice)	Used to cook Nu Rung Ji (scorched rice).	CHICKEN SOUP	This menu cooks samgyetang automatically.
Porridge	For cooking porridge.	Multi Cook	This menu is used to cook various dishes by setting a time manually.
TURBO GLUTIN. RICE	<ul style="list-style-type: none"> Pressing twice “Pressure Cook/Glutin.Turbo” twice will switch to quick cooking and shorten the cooking time. (It takes about 14 minutes when you cook the GLUTIN. RICE for 2 persons.) The turbo cooking function is allowed up to 6 persons. If you soak the rice in water for about 20 minutes before cooking the rice and then cook the rice in turbo cooking course, the rice will taste good. 		

※ Please refer to the cooking guide.

How to do Automatic Sterilization (Steam Cleaning)



Put water until water scale 2, make sure to close and lock the cover.

Method 1. After choosing automatic cleaning menu by pressing “Menu/Selection” button, and then press “Pressure Cook/Glutin.Turbo” button.

Method 2. After choosing automatic cleaning function by pressing “Auto Clean” button twice in standby mode, press “Pressure Cook/Glutin.Turbo” button.

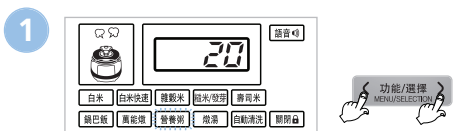
Melanoizing effect

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

It does not mean malfunction.

※ When mixing other rice with Glutinous, Melanoizing effect could increase more than “Glutinous Rice” setting.

How to use the MULTI COOK



Turn the top handle to “” press “Menu/Selection” button the MULTI COOK.

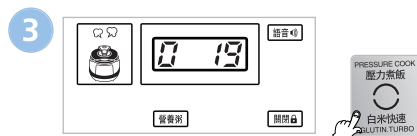
▶ When selecting MULTI COOK, the display indicates cooking time to be 20 minutes.

2 Press “Time” button to set up the time.

▶ Each time you press “Time” button, the time increases 5 minutes.

▶ If you keep pressing, It can be changed continuously.

▶ Available setting time is 10 ~ 90 minutes.



Press “Pressure Cook/Glutin.Turbo” button.

▶ The remaining time will show in minutes while the Keep Warm light is blinking with the “” sign on display twirling.



MY MODE (Cuckoo Customized Taste Function)

CUCKOO Customized Taste Function (cooking temperature customization)

This function allows you to select your preferred temperature level when cooking.

Compare to previous model, the temperature level has been fixed, and consumers are able to set the temperature with their preferences.

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

- High level : Select high level if you are cooking grains or want sticky rice.

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

How to use CUCKOO Customized Taste Function

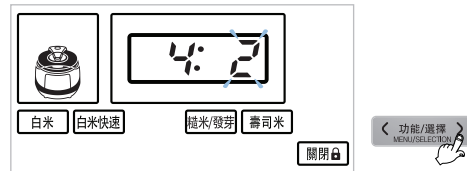
Press the Auto Clean button in the waiting mode for 3 seconds to go to voice setting mode. Press the Auto Clean button 4 times to enter the customized taste setting mode. All options supported by 'CUCKOO Customized Taste' will be displayed.

① CUCKOO customized taste setting display



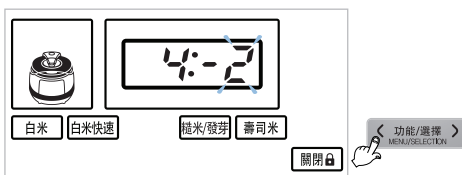
press the Auto Clean button for 3 seconds to enter the voice volume setting mode. Press the Auto Clean button 3 more times to go to customized taste setting display. Please refer to the display for the initial values.

②-1 High level adjusting mode



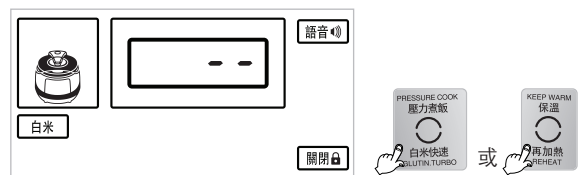
press the Menu/Selection button to change display as shown in the image above.

②-2 Low level adjusting mode



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

③ Setting complete display



press the Pressure Cook/Glutin.Turbo or Keep Warm/Reheat button to save the set value and return to waiting mode (if you press Cancel or do not operate for 7 seconds, setting will be canceled and you will go back to the waiting mode).

1. 'CUCKOO Customized Taste' function is applied to the following options: Glutin. Rice, Turbo Glutin. Rice, SUSHI RICE, Mixed Rice and GABA rice.
2. Set up the step of customized cooking function to taste. The scorch can occur when cooking in high level mode.
3. Cook is subject to be set differently depending on the percentage of water content and the condition of rice.a

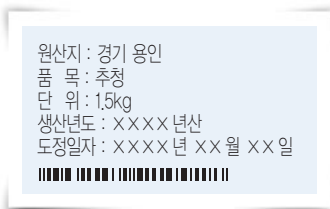


HOW TO USE "GABA Rice (Brown rice)"

What is Germinated Brown rice?

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

Tips to Buy Quality Brown Rice

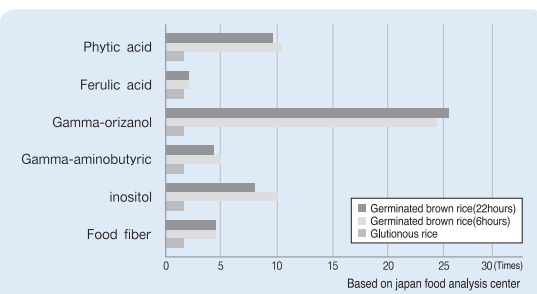


- ① Check the dates of harvest and pounding.
 - ▶ The dates should be within 1 year from harvest, 3 months from pounding.
- ② Inspect rice with your eyes.
 - Check that embryo is alive
 - Rice surface should be light yellow and glazing. Whitely stirred up surface, or darkish colored Brown rice is not suitable for germination
 - Avoid fractured, not fully corned, or empty ear's. Empty ear's may generate odors during germination and bluish- nor corned Brown rice cannot be germinated.

Features of Germinated Brown rice

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

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



< Comparison of Germinated brown rice's nutrition and Glutinous rice's (6 hours) nutrition. >

- ▶ Phytic acid 10.3Times
- ▶ Ferulic acid 1.4Times
- ▶ Gamma-orizanol 23.9Times
- ▶ Gammma-aminobutyric 5Times
- ▶ Inositol 10Times
- ▶ Food fiber 4.3Times



HOW TO USE “GABA Rice (Brown rice)”

Using “GABA Rice” 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 “GABA Rice” 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 pro-germination has been completed, wash the rice and put in inner pot (Oven). Pour appropriated volume 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 Set the Lock/Unlock handle at “Lock”, press “Menu/Selection” button to select “GABA Rice”.



※ First setting time 0H(0 Hours)

- ▶ When the “GABA Rice” is selected, “0H” is indicated in the display.

3 Press “Time” buttons to set time

- ▶ Menu/Selection button will blink, and Mode, Cancel and Pressure Cook/GLUTIN.Turbo buttons will turn ON.

1. Pressing “Time” button changes germination time by 2hours.
2. “GABA Rice” time can be set up by 0, 2, 4, 6 hours.

- ☞ If GABA time is set “0”hours, pressing “Pressure Cook/GLUTIN.Turbo” button will start cooking immediately. To cook without germination or cooking germinated Brown rice, set the time at “0”.

4 Press “Pressure Cook/Glutin.Turbo” button.



- ※ 3 more hours for germination
- ▶ Pressing “Pressure Cook/GLUTIN.Turbo” button will begin the “GABA Rice” process, after which, cooking will begin immediately.
- ▶ During “GABA Rice” mode, “0” indicator will show the remaining time and will be displayed in minutes with the “3H” mark going around clockwise.

Precautions for “GABA Rice” Cooking

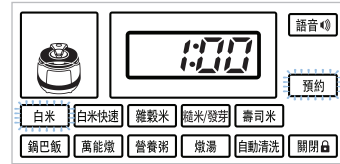
- 1 If smaller germ is preferred, omit pre-germination process. Select “GABA Rice” menu, set-up appropriate germination time, and start cooking (nutrient ingredients do not vary significantly by the size of germ).
- 2 During hot seasons, longer germination time may generate odor. Reduce germination time.
- 3 GABA Rice cooking is allowed up to 6 persons.
- 4 City 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 Rice mode, preset on 3H may not be possible. If you want to preset the GABA, set up ‘0H’.
- 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.



How to preset timer for cooking

- 1 Turn the Lock/Unlock handle to the lock position and a lock icon will be displayed on the screen. Then press the “preset” button.

- ▶ If you press the “preset” button without turning the Lock/Unlock handle toward “Lock”, the presetting will not be conducted.
- ▶ Set the preset time in 7 seconds after pressing the Preset button.
- ▶ To set the preset time during the warming mode, stop the warming mode by pressing the Cancel button prior to setting the preset time.



- 2 Press the Time button to set the preset time.

- ▶ Each time you press the Time button, 10 minutes are added to the preset time.
- ▶ Preset time ranges from 1 hour to 12 hours and 50minutes.



- 3 Press the Menu/Selection button to select the menu.

- ▶ In GABA Rice mode, preset on “OK” is possible.
- ▶ Multi-Cook option can be preset after setting the time for the option. When the set time is longer than 60 minutes, the preset time will be set as 2 hours.
- ▶ If you do not set a specific option, the default will preset as Glutin. Rice.

- 4 When the preset mode begins, the preset light will stop blinking and the preset time will go

- ▶ down by minute until it starts the preset cooking. (While the preset cooking continues, the “ : ” sign between the hour and minute will blink).



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

Precautions for Preset Cooking

- 1 In case of preset cooking

- ▶ If the rice is old and dry, the result may not be good.
- ▶ If the rice is not well cooked, add more water by about half-scale.
- ▶ If the preset time is longer, melanization could be increased.

- 2 The change of preset time

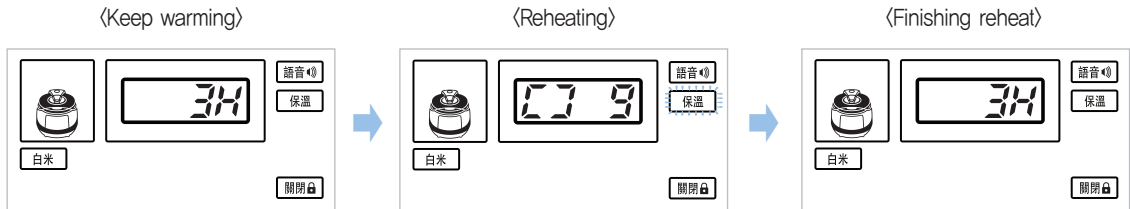
- ▶ Press “cancel” button for more than 2 seconds and restart it to change the preset time



TO KEEP COOKED RICE WARM AND TASTY

Having a Meal

- ▶ If you want to have warm rice, press the 'Keep Warm/Reheat' button. Then 'Reheat' function will be started and you can eat fresh rice in 9 minutes.



"34" indicates the time elapsed as warming time.

The lamp blinks and "E3" indicator will show the reheat remaining time displayed in minutes with the mark going around clockwise.

When the reheat finishes with the beep sound, keep warming function will be operated and how the time elapsed.

- ▶ 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, "EH" 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 ' Keep WARM/REHEAT' button.
- ▶ If the lid combining hand grip is turned to open status during reheating, function display will show "E0!". 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 "Lock" 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.

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.)

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.



TO KEEP COOKED RICE WARM AND TASTY

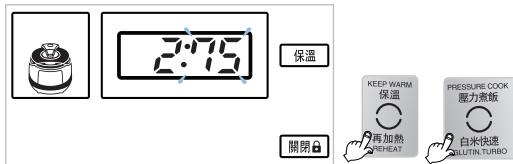
Controlling Method of Warming Temperature

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



- 1 Press the Auto Clean button for 3 seconds in the waiting mode to enter the voice setting mode. Press the Auto Clean button 2 times to enter the warming temperature setting mode. The display will show as seen in the image. 74 current keep warm temperature will show.

- 2 Press Menu/Selection button so that the display shifts.
74 → 75 → 76 → 77 → 78 → 79 → 80 → 69 → 70 → 71 → 72 → 73



- 3 After setting the desired temperature, press Pressure Cook/Glutin Turbo or Keep Warm/Reheat button to automatically input the selected temperature and enter the waiting mode. (If you press Cancel or do not operate for 7 seconds, setting will be canceled and you will go back to the waiting mode.)
(When you press the Auto clean button, you will enter the customized Keep Warm setting mode without saving the changed value.)

※ The reference temperature programmed when the product is shipped may differ from the Instruction.

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 3-4°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 3-4°C.

How to Operate My Mode Function

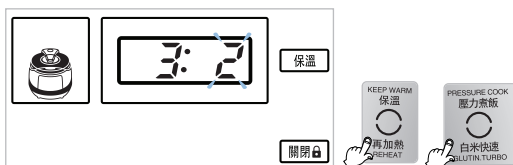
Use it while opening the lid when there is too much water or rice becomes too soft.



- 1 Press the Auto Clean button for 3 seconds in the waiting mode to go to voice setting mode. Press the Auto Clean 3 times to enter the customized Keep Warm setting mode.

- 2 Press the Menu/Selection button so that the display shifts.


- 3 Set the desired value and press Pressure Cook/Glutin Turbo or Keep Warm/Reheat button to automatically input the set value and enter the waiting mode. (When you press the Auto Clean button, you will enter the customized taste setting mode without saving the changed value).



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

CHECK BEFORE ASKING FOR SERVICE

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

Case	Check points	Do the following
When the rice is not cooked.	<ul style="list-style-type: none"> • “Pressure Cook/Turbo” button is pressed? • Is there power cut while in cooking? 	<ul style="list-style-type: none"> • Press the “Pressure Cook/Glutin.Turbo” button once. And check “ ” sign on the display. • Re-press the “Pressure Cook/Glutin.Turbo” button.
When the rice is not well cooked.	<ul style="list-style-type: none"> • 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? • Is the rice old or dry? 	<ul style="list-style-type: none"> • Refer to page 38~39. • Add water about half the notch and then cook.
Bean(other grains) is half cooked.	<ul style="list-style-type: none"> • Is bean (other grains) too dry? 	<ul style="list-style-type: none"> • Soak or steam beans and other grains before cooking in the pressure cooker in order to avoid partially cooked beans or grains. Beans should be soaked for-2-minutes or steamed for-2-minutes prior to cooking, depending on your taste.
Rice is too watery or stiff.	<ul style="list-style-type: none"> • Is the menu selected correctly? • Did you properly measure water? • Did you open the top cover before cooking was finished? 	<ul style="list-style-type: none"> • Select the correct menu. • Properly measure water. • Open the top cover after cooking finished.
When the water overflows.	<ul style="list-style-type: none"> • Did you use the measuring cup? • Did you use proper amount of water? • Is the menu selected correctly? 	<ul style="list-style-type: none"> • Refer to page 38~39.
When you smell odors while warming.	<ul style="list-style-type: none"> • Did you close the top cover? • Please check if the power cord is plugged. • Did it warm over 12 hours? • Is there any other substance such as rice scoop or cold rice? 	<ul style="list-style-type: none"> • Close the top cover perfectly. • Always keep the power on while warming. • As possible, keep warming time within 12 hours. • Don't warm rice with other substance.
<i>E _ _ E _ P E _ t</i> <i>E _ F</i> signs show up.	<ul style="list-style-type: none"> • Temperature sensor or fan motor does not work properly. 	<ul style="list-style-type: none"> • Unplug the power cord and call the Service center.
If “ <i>E do</i> ” sign is appears.	<ul style="list-style-type: none"> • It shows on the display when pressing “Pressure Cook/Glutin.Turbo” button again, or when the cooking has finished and you’ve never ever open turned the handle to ‘Unlock’. 	<ul style="list-style-type: none"> • It can be solved by turning handle to ‘Unlock’ and then turn to ‘Lock’.
“ <i>E _ F</i> ” mark shows up during the product operation	<ul style="list-style-type: none"> • Micom memory is out. 	<ul style="list-style-type: none"> • Please cut the power and contact customer service.

CHECK BEFORE ASKING FOR SERVICE

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

Case	Check points	Do the following
When the button cannot operate with “ L ”	<ul style="list-style-type: none"> • Is the inner pot inserted? • Check the rated voltage? 	<ul style="list-style-type: none"> • Please insert inner pot. • This product is 110V only.
When the “Pressure Cook/Glutin.Turbo” button does not operate with “ E01 ”	<ul style="list-style-type: none"> • Did you turn the Lock/Unlock Handle to “Lock” • Is “pressure” lamp on? 	<ul style="list-style-type: none"> • Please turn the “Lock/Unlock” handle to “Lock”.
When the rice is badly sticky.	<ul style="list-style-type: none"> • Is there any rice or any other alien substance on the temperature sensor or the bottom surface of the inner pot? 	<ul style="list-style-type: none"> • Clean all the alien substances on the temperature sensor or the bottom surface of the inner pot.
When you smell after and before cooking?	<ul style="list-style-type: none"> • Did you clean it after cooking? 	<ul style="list-style-type: none"> • Please clean it after cooking.
When the top cover cannot be closed.	<ul style="list-style-type: none"> • Is the inner pot correctly inserted in the main body? • Is the Lock/Unlock handle on the top cover set to “Lock”? • Is there hot food in the inner pot? 	<ul style="list-style-type: none"> • Please put in the inner pot perfectly. • Please turn the “Lock/Unlock” handle to “Lock”. • Pull the pressure handle to aside once.
“ E_E ” signs show up.	<ul style="list-style-type: none"> • The sensor is broken. 	<ul style="list-style-type: none"> • Please cut the power and contact customer service.
“ H⁺F ” signs is displayed during the warming or cooking.		<ul style="list-style-type: none"> • This function checks to see if power or product has abnormality. If the mark shows up continuously, contact customer service.

CHECK BEFORE ASKING FOR SERVICE

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

Case	Check points	Do the following
When cannot turn to "Unlock".	<ul style="list-style-type: none"> • Did you turn the "Lock/Unlock" handle while cooking? • Did you turn the "Lock/Unlock" handle before exhausting steam perfectly? 	<ul style="list-style-type: none"> • Don't open the top cover while cooking. If you want to open top cover while cooking, press the "Cancel" button more than 2 seconds and release the steam. • Pull the pressure handle to the side once and allow the steam to release.
When the top cover cannot open although the Lock/Unlock handle is turned to "Unlock".		<ul style="list-style-type: none"> • Because of the pressure. • Pull the pressure handle to aside once and exhaust the steam perfectly.
When the steam exhausted between the top cover.	<ul style="list-style-type: none"> • Is there an external substance on the packing? • Is packing too old? 	<ul style="list-style-type: none"> • Clean the packing with duster. • Keep the packing clean. • If the steam is exhausted through the top cover, please power off and contact the service center and dealer. • Packing life cycle is 12 month, please replace the packing per 1 year.
When the "Cancel" button does not operate while cooking.	<ul style="list-style-type: none"> • Is the inner pot hot? • Is currently the setting to lock mode? 	<ul style="list-style-type: none"> • Keep pressing the "Cancel" button for 2 seconds for safety reason if you want to cancel while cooking. • Be careful of hot steam emission or hot contents spattered from the automatic steam outlet during cancellation. • Please press "Set" button for over 3 seconds to release.
When you hear weird noises during cooking and warming	<ul style="list-style-type: none"> • Is there a wind blowing sound when cooking the rice? • Is there a "Chi" sound when warming the rice? 	<ul style="list-style-type: none"> • This is the sound of the fan motor to cool the internal parts. This is normal. • The "Chi" sound during the warming process is the sound of IH cooker operating. This is normal.
Brown rice is not germinated properly	<ul style="list-style-type: none"> • Does the amount of rice exceed the specified maximum capacity? • Is the brown rice too old? 	<ul style="list-style-type: none"> • Put the specified maximum capacity of brown rice. • Old rice or contaminated rice may not be germinated properly. (Refer to page 43)



料理種類	料理時間	選單選擇	準備食材	料理方法
白米飯	—	白米	白米6杯 ※ 材料裡所標記的杯是指電子鍋所附之量杯1杯(180cc基準)1人份	<ol style="list-style-type: none"> 1. 把洗淨的白米放進內鍋,水位調至白米6刻度。 2. 蓋好鍋蓋,按功能/選擇鍵,選擇[白米]選單後按壓力煮飯/白米快速鍵。 3. 煮飯完成後請攪拌均勻。
豌豆飯			白米3杯, 豌豆1/2杯, 米酒1大勺, 鹽1.5小勺 ※ 使用煮好的豌豆煮飯。	<ol style="list-style-type: none"> 1. 豌豆要用水洗淨(放少許鹽),並去掉水分。 2. 把洗淨的米放入鍋內,加米酒和鹽,水位調至白米3刻度。 3. 在上面放上豌豆,蓋上鍋蓋,按功能/選擇鍵,選擇[白米]選單後按壓力煮飯/白米快速鍵。 4. 煮飯完成後請攪拌均勻。
大麥飯	—	雜穀米	白米2杯, 大麥1杯	<ol style="list-style-type: none"> 1. 1杯大麥洗淨後去掉水分。 2. 把洗淨的白米和大麥放入鍋內,水位調至雜穀米刻度並倒入水。 3. 蓋好鍋蓋,按功能/選擇鍵,選擇[雜穀米]選單後按壓力煮飯/白米快速鍵。 4. 煮飯完成後請攪拌均勻。
五穀飯			白米1.5杯, 小米1/3杯, 糯米1/2杯, 紅豆1/3杯, 高粱1/3杯, 鹽1小勺	<ol style="list-style-type: none"> 1. 把白米,糯米,小米,紅豆,高粱洗淨放在篩子裡。 2. 紅豆再強火上煮至7-8分熟,湯留下備用。 3. 把白米,糯米,小米,高粱放入鍋內,放入紅豆湯和水,水位調至雜穀米3刻度。 4. 鋪勻煮好的紅豆,蓋好鍋蓋,按功能/選擇鍵,選擇[雜穀米]選單後按壓力煮飯/白米快速鍵。 5. 煮飯完成後請攪拌均勻。
糙米紅豆飯	0小時	糙米/發芽	糙米1杯, 白米2杯, 紅豆1/3杯	<ol style="list-style-type: none"> 1. 保持煮好後的紅豆形狀完好,水份去掉。 2. 把洗淨的糙米放入鍋內,水位調至糙米發芽3刻度後,放入煮好的紅豆。 3. 蓋好鍋蓋按功能/選擇鍵,選擇[糙米/發芽]後,糙米發芽時間設定為0小時,按壓力煮飯/白米快速鍵。 4. 煮飯完成後請攪拌均勻。
糙米發芽飯	4小時		糙米6杯	<ol style="list-style-type: none"> 1. 把洗淨的糙米放入鍋內,水位調至糙米發芽4刻度。 2. 蓋好鍋蓋按功能/選擇鍵,選擇[糙米/發芽]後,糙米發芽時間設定為4小時,按壓力煮飯/白米快速鍵。 3. 煮飯完成後請攪拌均勻。
雞胸肉綠茶飯			糙米2杯, 綠茶葉3g, 綠茶粉10g, 雞胸肉4塊, 橄欖油少許, 鹽少許, 胡椒少許, 芹菜5g, 柳橙少許	<ol style="list-style-type: none"> 1. 糙米洗淨,把綠茶粉10g和綠茶3g一起放入內鍋裡,水位調至糙米發芽2刻度。 2. 蓋好鍋蓋按功能/選擇鍵,選擇[糙米/發芽]後,糙米發芽時間設定為4小時,按壓力煮飯/白米快速鍵。 3. 把雞胸肉用鹽,胡椒浸泡1小時後,在平底鍋上放橄欖油炸後,切薄片準備。 4. 柳橙切成半圓形,芹菜莖切成條準備。 5. 保溫後,把攪拌好的米和雞胸肉一起放入盤子裡,柳橙和芹菜莖放在上面即可。
蘑菇糙米料理			糙米2杯, 肉汁20g, 鹽少許, 紫蘇2片, 南瓜1/3個, 香菇1個 ※ 根據家庭的喜好選擇蘑菇。	<ol style="list-style-type: none"> 1. 糙米洗淨後放入內鍋,水位調糙米發芽2刻度。 2. 蓋好鍋蓋按功能/選擇鍵,選擇[糙米/發芽]後,糙米發芽時間設定為4小時,按壓力煮飯/白米快速鍵。 3. 南瓜切成小塊,加鹽拌炒。 4. 蘑菇和肉汁輕輕攪拌。 5. 保溫後,均勻的攪拌米飯。 6. 先把一部分糙米放入模型裡,放入南瓜後再放入剩餘糙米,成型後取出模型。 7. 把抹上肉汁的蘑菇放在上面後在放上紫蘇葉即可。
嫩芽拌飯			糙米2杯, 蔬菜嫩芽少許 ※ 辣椒醬: 辣椒醬1/2杯, 牛肉末40g, 香油1大勺, 蜂蜜1大勺, 白糖1大勺	<ol style="list-style-type: none"> 1. 糙米洗乾淨放入鍋內,水位調糙米發芽2刻度。 2. 蓋好鍋蓋按功能/選擇鍵,選擇[糙米/發芽]後,糙米發芽時間設定為4小時,按壓力煮飯/白米快速鍵。 3. 炒鍋內先放入香油和牛肉末炒勻,再放入辣椒醬和1/3杯水,炒到黏稠為止,放入少許白糖,蜂蜜,香油攪拌。 4. 保溫後攪勻米飯,上面放已準備好的蔬菜嫩芽。 5. 放辣椒醬時,不要弄亂蔬菜嫩芽。



料理指南

料理種類	料理時間	選單選擇	準備食材	料理方法
白米粥	-	營養粥	白米1杯	<ol style="list-style-type: none"> 1. 把洗乾淨的白米放入鍋內後，水位調至營養粥1刻度。 2. 按功能/選擇鍵，選擇[營養粥]選單後按壓力煮飯/白米快速鍵。
燉湯	-	燉湯	雞1隻(1kg)，水蓼2根，紅棗10個，糯米1杯，蒜，鹽，胡椒粉少許	<ol style="list-style-type: none"> 1. 在準備好的雞肚兩面用刀切出兩個刀口。 2. 把充分浸泡兩小時以上的糯米和蒜放進已處理的雞肚子裡面。 (若糯米沒有充分浸泡會半生) 3. 依個人口味，若想食濃稠一點的湯，就把糯米1/2放入雞肚子裡，把剩下的1/2搗出來，放在鍋內。 4. 把兩條雞腿交叉插進兩面刀口中。 5. 把準備好的雞放入鍋內，再把洗淨的水人參和紅棗放進去，水位調至白米高壓6刻度。 6. 蓋好鍋蓋按功能/選擇鍵，設為[燉湯]後，按壓力煮飯/白米快速鍵。
燉排骨	45分	萬能燉	牛排(或豬排)1.2kg、料酒3大勺、醬油5大勺、蒜末1大勺、香油1大勺、洋蔥汁3大勺、水梨汁3大勺、白糖3大勺、蔥末5大勺、芝麻鹽1大勺、胡椒粉1小勺、胡蘿蔔1個、栗子10個、銀杏20個、松子1大勺	<ol style="list-style-type: none"> 1. 排骨剝成塊，去除筋和油後洗乾淨放入容器中用水浸泡去血。 2. 洗乾淨的排骨空出水分瀝乾，加水入梨汁，料酒醃製。 3. 栗子去皮切半，銀杏用煎鍋加少許油炒熟去皮，胡蘿蔔洗乾淨切成適當大小放好。 4. 把準備好的所有材料連同調料醬放入容器中攪勻醃製1小時後，放入內鍋。 (排骨和調料醬在醃製過程中產生水份，因此無須加入水可直接放入內鍋即可) 5. 蓋好鍋蓋，按功能/選擇鍵選擇[萬能燉]功能，時間設定為45分鐘後按壓力煮飯/白米快速鍵。 6. 料理完成後，加入松子盛出即可。
蒸馬鈴薯			馬鈴薯(200g以下)6個	<ol style="list-style-type: none"> 1. 內鍋倒入2杯水後放入蒸盤。 2. 把洗乾淨的馬鈴薯放在蒸盤上。 3. 蓋好鍋蓋，按功能/選擇鍵選擇[萬能燉]功能，時間設定為45分鐘後按壓力煮飯/白米快速鍵。 4. 料理完成後取出馬鈴薯時注意燙傷。
燉雞			雞1隻(1kg)、馬鈴薯100g、胡蘿蔔100g、白糖3大勺、蔥末1大勺、蒜末1大勺、醬油6大勺、薑汁1大勺、胡椒粉1/2小勺、芝麻鹽1大勺、香油1.5大勺	<ol style="list-style-type: none"> 1. 雞肉洗乾淨去除雜毛、內臟、尾部的油。 2. 把洗乾淨的雞剝成易入味及方便食用的大小。 3. 把胡蘿蔔、馬鈴薯去皮洗乾淨切成適當的大小後，連同切好的雞肉放入容器內，放入調料醬攪勻並靜置讓雞肉充分入味。 4. 將已醃製的雞肉倒入內鍋。 5. 蓋好鍋蓋，按功能/選擇鍵選擇[萬能燉]功能，時間設定為45分鐘後按壓力煮飯/白米快速鍵。
蒸五花肉	40分	萬能燉	豬肉(五花肉)400g、生薑1塊、蒜少許、洋蔥1個、大蔥1根、泡菜少許	<ol style="list-style-type: none"> 1. 鍋內倒入1.5杯水後放入蒸盤。 2. 豬肉切2~3大塊放在蒸盤上，生薑切2~3片放在上面。 3. 蓋好鍋蓋，按功能/選擇鍵選擇[萬能燉]功能，時間設定為40分鐘後按壓力煮飯/白米快速鍵。 4. 料理完成後，將豬肉切成適當大小的薄片，洋蔥、蒜、大蔥、泡菜切成適當大小連同熟肉擺放在盤中即可。
五香醬肉			豬肉700g、醬油1/3杯、白糖3大勺、棉線少許 ※ 五香：胡椒6粒、桂皮7cm、八角4個	<ol style="list-style-type: none"> 1. 豬肉洗乾淨，使用棉線綑綁好。 2. 將豬肉放入碗中，加入醬油、白糖、五香調料醬醃製入味。 3. 內鍋裡倒入材料②後，加入1.5杯水。 4. 蓋好鍋蓋，按功能/選擇鍵選擇[萬能燉]功能，時間設定為40分鐘後按壓力煮飯/白米快速鍵。 5. 料理完成後，取出豬肉，使用剪刀剪去棉線，將豬肉切成0.2cm厚度盛入碗中即可。



料理種類	料理時間	選單選擇	準備食材	料理方法
鮮奶油蛋糕	40分		麵粉1杯(低筋麵粉)1杯、雞蛋4個、奶油1大勺、牛奶1大勺、香草夾少許、白糖3/4杯、鹽少許 ※ 奶油: 鮮奶油200ml、白糖1/3杯 ※ 水果: 櫻桃2個, 草莓5個, 柑橘醬1/4罐, 搗核桃1個 ※ 1杯為量杯1杯為準	<ol style="list-style-type: none"> 1. 麵粉加適當鹽用篩子篩好。 2. 雞蛋打碎蛋白蛋黃分開放好。 3. 將蛋白打入攪拌桶內, 加入白糖, 攪拌至泛白並稠厚乳沫狀。 4. 將③裡攪拌時, 分幾次加入蛋黃後, 加入適當香草攪勻放好。 5. 將④攪出膏狀時加入麵粉攪拌均勻。 6. 牛奶裡加入奶油攪勻備用。 7. 內鍋內壁擦適量的奶油後放入攪好的麵糊。 8. 蓋好鍋蓋, 按功能/選擇鍵選擇[萬能燉]功能, 時間設定為40分鐘後按壓力煮飯/白米快速鍵。 9. 料理結束後, 將蛋糕充分冷卻。 10. 鮮奶油和白糖倒入碗中攪出膏狀。 11. 將冷卻的蛋糕上塗抹鮮奶油膏。 12. 用水果裝飾即可食用。
蒸玉米		萬能燉	玉米4個	<ol style="list-style-type: none"> 1. 內鍋倒入2杯水後放入蒸盤。 2. 把洗乾淨的馬鈴薯放在蒸盤上。 3. 蓋好鍋蓋, 按功能/選擇鍵選擇[萬能燉]功能, 時間設定為40分鐘後按壓力煮飯/白米快速鍵。 4. 做完料理後(玉米熟)小心燙傷。
蒸大蛤	35分		大蛤4個、牛肉30g、蛋白1個、雞蛋1個、蔥末2小勺、蒜末1小勺、鹽1/2小勺、胡椒粉少許	<ol style="list-style-type: none"> 1. 牛肉洗乾淨剝成末。 2. 洗乾淨的大蛤去殼, 肉剝成末放好。 3. 把牛肉末、蛤蜊末放入碗中, 加入蔥末、蒜末、鹽、胡椒粉做成餡。 4. 貝殼洗乾淨後裝滿已備好的餡。 5. 裝滿的貝殼用手指輕輕按下, 不要讓餡露出貝殼外, 在上面塗抹一層蛋白。 6. 內鍋倒入2杯水後, 放入蒸盤。 7. 蒸盤上放置已裝滿餡的貝殼。 8. 蓋好鍋蓋, 按功能/選擇鍵選擇[萬能燉]功能, 時間設定為35分鐘後按壓力煮飯/白米快速鍵。 9. 煮熟的雞蛋蛋白蛋黃分開搗碎, 各自分半鋪勻在已蒸好的蛤蜊上即可。
蒸地瓜			地瓜5個(較大的地瓜(150g以上)要切一半)	<ol style="list-style-type: none"> 1. 內鍋倒入2杯水後放入蒸盤。 2. 把洗乾淨的地瓜放在蒸盤上。 3. 蓋好鍋蓋, 按功能/選擇鍵選擇[萬能燉]功能, 時間設定為35分鐘後按壓力煮飯/白米快速鍵。 4. 料理完成後取出地瓜時注意燙傷。



料理指南

料理種類	料理時間	選單選擇	準備食材	料理方法
醬魷魚	30分	萬能燉	魷魚2隻、菠菜140g、胡蘿蔔150g、雞蛋2顆、鹽少許、香油少許、麵粉少許 ※ 調料醬: 辣椒醬2大勺、醬油2大勺、白糖1大勺、清酒1大勺	<ol style="list-style-type: none"> 1. 魷魚切開去除內臟，洗淨去皮，切小菱形花刀。 2. 開水裡加入適量鹽，將已切花刀的魷魚川燙後瀝乾。 3. 菠菜、胡蘿蔔洗乾淨，放入適量鹽川燙後瀝乾，放入香油，適量鹽拌好。 4. 雞蛋放入碗中加入鹽攪勻後，按魷魚寬度煎一下。 5. 將燙好的魷魚去除水份，在內部灑些麵粉，把備好的雞蛋、菠菜、胡蘿蔔依次鋪在魷魚表面，捲好後用牙籤固定放好。 6. 內鍋倒入半杯水後，放入蒸盤，把魷魚放在蒸盤上。 7. 蓋好鍋蓋，按功能/選擇鍵選擇[萬能燉]功能，時間設定為30分鐘後按壓力煮飯/白米快速鍵。
牛排			去骨牛排500g、牛排用調料汁少許、鹽適量、胡椒粉少許	<ol style="list-style-type: none"> 1. 牛排洗乾淨後，放入胡椒粉，鹽醃製入味，將牛排放入內鍋入半杯水。 2. 蓋好鍋蓋，按功能/選擇鍵選擇[萬能燉]功能，時間設定為30分鐘後按壓力煮飯/白米快速鍵。 3. 料理完成後，盛入盤中即可，灑上調料汁即可。
蒸螃蟹			螃蟹2隻、牛肉150g、豆腐1/2塊、青椒、紅椒各半個、蛋黃半顆、麵粉少許	<ol style="list-style-type: none"> 1. 螃蟹洗乾淨，擠出蟹肉搗成泥備用。 2. 牛肉洗乾淨剝成末，豆腐搗碎，連同蟹肉拌勻。 3. 青椒、紅椒剝碎加入蛋黃攪勻。 4. 蟹殼內瀝入適量麵粉後放入拌好的材料②，然後鋪勻材料③。 5. 內鍋倒入1杯水後，放入蒸盤。 6. 蓋好鍋蓋，按功能/選擇鍵選擇[萬能燉]功能，時間設定為30分鐘後按壓力煮飯/白米快速鍵。
蒸魚			鯛魚1條、牛肉50g、香菇3個、木耳2片、紅辣椒1個、雞蛋1個、蔥、蒜、醬油、芝麻、食用油、香油、鹽、胡椒粉各適量	<ol style="list-style-type: none"> 1. 鯛魚去鱗，去除內臟洗乾淨，切2cm寬的花刀放好，雞蛋餅切成絲，木耳炒熟切成絲，紅辣椒切成絲備用。 2. 剝好牛肉後，加入鹽、蔥、蒜、香油、花椒粉、芝麻鹽、醬油、食用油做成調料醬。 3. 在切花刀的縫隙裡填滿準備好的調料醬。 4. 內鍋倒入2杯水後，放入蒸盤。 5. 蒸盤上放置已備好的魚 6. 蓋好鍋蓋，按功能/選擇鍵選擇[萬能燉]功能，時間設定為30分鐘後按壓力煮飯/白米快速鍵。 7. 料理結束後，用剩餘的材料做裝飾。
蒸豆腐			豆腐1塊、鹽少許 ※ 調料醬: 辣椒粉1大勺、蔥1根、蒜末1大勺、香油少許、芝麻鹽少許、辣椒絲少許、醬油3大勺	<ol style="list-style-type: none"> 1. 豆腐切半再切成1cm厚的塊，灑鹽去除水份放好。 2. 蔥洗乾淨切成絲裝入碗中，加入蒜末、醬油、辣椒粉、芝麻鹽、香油、辣椒絲做成調料醬。 3. 內鍋倒入2杯水後，放入蒸盤，把切好的豆腐塊擺在蒸盤上。 4. 蓋好鍋蓋，按功能/選擇鍵選擇[萬能燉]功能，時間設定為25分鐘後按壓力煮飯/白米快速鍵。 5. 料理結束後，蒸好的豆腐拿出，把調料醬灑在豆腐上即可。



料理種類	料理時間	選單選擇	準備食材	料理方法
什錦菜	25分		粉條250g、彩椒(青、紅)1個、胡蘿蔔100g、洋蔥100g、菠菜少許、金針菇100g、魚餅200g、食用油2大勺、水1/2杯 ※ 調料醬: 白糖、醬油、香油、芝麻、芝麻鹽各少許	<ol style="list-style-type: none"> 1. 洗乾淨的彩椒、洋蔥、胡蘿蔔和魚餅切成絲，金針菇洗乾淨，菠菜洗乾淨用開水燙過瀝乾切成半備用。(彩椒、胡蘿蔔切成2~3mm的絲，洋蔥、魚餅切成5mm的絲較佳) 2. 粉條用溫水浸泡30分鐘後，用冷水洗乾淨瀝乾。(粉條若浸泡時間過長做出的什錦菜會凝成一團，可根據口味粉條浸泡時間控制在10~30分鐘之間) 3. 內鍋倒入2大勺食用油，1/2杯水後，把備好的粉條、魚餅、胡蘿蔔、洋蔥放入內鍋。 4. 蓋好鍋蓋，按功能/選擇鍵選擇[萬能燉]功能，時間設定為25分鐘後按壓力煮飯/白米快速鍵。(多放粉條或消費者嗜好粉條口感,把萬能燉時間設定為20分鐘。) 5. 料理結束後，放入備好的菠菜和調料醬拌勻調味，盛入盤中即可食用。
蒸餃子			餃子20個	<ol style="list-style-type: none"> 1. 內鍋倒入2杯水。 2. 把蒸盤放入內鍋後將水餃擺放整齊。 3. 蓋好鍋蓋，按功能/選擇鍵選擇[萬能燉]功能，時間設定為25分鐘後按壓力煮飯/白米快速鍵。
蒸茄子	30分	萬能燉	茄子兩顆 ※ 調料醬: 醬油2大勺、紅辣椒1個、青辣椒1個、辣椒粉1/2大勺、醋1大勺、芝麻鹽少許、蔥半根、蒜4瓣、白糖2小勺	<ol style="list-style-type: none"> 1. 茄子洗乾淨切成4cm段，豎著底部留出空切十字花刀。 2. 紅辣椒、青椒切成絲，蒜、蔥剝成末放入鹽、辣椒粉、醬油、白糖、白醋、芝麻鹽攪勻做成調料醬。 3. 內鍋倒入2杯水後，放入蒸盤，將茄子放在蒸盤上擺好。 4. 蓋好鍋蓋，按功能/選擇鍵選擇[萬能燉]功能，時間設定為30分鐘後按壓力煮飯/白米快速鍵。 5. 料理完成後取出茄子將調料醬放在其上。
蒸櫛瓜			櫛瓜1顆 ※ 調料醬: 醬油2大勺、蔥末1大勺、香油1/2大勺、辣椒粉1/2大勺、辣椒絲少許、白糖1小勺、蒜末1大勺、芝麻鹽1/2大勺	<ol style="list-style-type: none"> 1. 櫛瓜洗淨切成圓形薄片。 2. 把蒜末、蔥末、香油、醬油、辣椒粉、辣椒絲、白糖、芝麻鹽放入碗中做成調料醬。 3. 內鍋裡倒入2杯水後放入蒸盤，然後放入櫛瓜，把調料醬鋪在櫛瓜上面。 4. 蓋好鍋蓋，按功能/選擇鍵選擇[萬能燉]功能，時間設定為30分鐘後按壓力煮飯/白米快速鍵。
蒸栗子			栗子30個	<ol style="list-style-type: none"> 1. 內鍋倒入2杯水。 2. 栗子洗乾淨用刀剝掉一部分殼後，放在蒸盤上。(為防止栗子爆開，剝掉一部分殼) 3. 蓋好鍋蓋，按功能/選擇鍵選擇[萬能燉]功能，時間設定為30分鐘後按壓力煮飯/白米快速鍵。 4. 料理完成後取出栗子時注意燙傷。



Recipe

Recipe	Set Time	Menu Mode	Ingredients	Directions	
Boiled Rice	-	Glutin. Rice	Rice 6 cups * The "cup" in ingredients means a measuring cup in the rice cooker. 1 cup (180cc) is for one person.	<ol style="list-style-type: none"> Put clean-washed rice in the inner pot and pour water up to the line for Glutin Rice. (Boiled Rice : 6, Pea Rice : 3) Lock the lid and select the Glutin.RICE with the Menu/Selection button. Press the Pressure Cook/Glutin.turbo button. 	
Pea Rice			3 cups of rice, 1/2 cup of pea, 1 tablespoonful of sake, 1.5 teaspoonful of salt. ※ Boil pea before cooking.		
Booled Barly	-	Mixed Rice	2 cups of rice, a cup of barley	<ol style="list-style-type: none"> Drain the grains after washing. Put clean rice with prepared ingredients with some salt and pour water up to the line 3 for mixed rice. Lock the lid and select the Mixed RICE with the Menu/Selection button. Press the Pressure Cook/Glutin.turbo button. 	
Five-grain Rice			Rice 1.5cup, millet1/3cup, glutinous rice1/2cup, red beans 1/3cup, sorghum 1/3cup and salt 1 teaspoon		
Boiled Brown Rice with Red Beans	0Hours	GABA Rice	Brown rice 1 cup, rice 2 cups and red beans 1/3 cup	<ol style="list-style-type: none"> Wash and put brown rice into the inner pot. Pour water up to the line 3 for GABA rice. Lock the lid and select the GABA RICE with the Menu/Selection button. Press the Pressure Cook/Glutin.turbo button. 	
Boiled Fresh Germinated Brown Rice	4Hours		Brown rice 6 cups		<ol style="list-style-type: none"> Wash and put brown rice and prepared ingredients into the inner pot. Pour water up to the line 6 for GABA rice. Lock the lid and select the GABA RICE with the Menu/Selection button. Press the Pressure Cook/Glutin.turbo button.
Green Tea Rice Blended with Chicken Chest Flesh			2 cups of brown rice, 3g of green tea leaf, 10g of green tea powder, 4 nuggets of chicken chest 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		<ol style="list-style-type: none"> Wash and put brown rice and prepared ingredients into the inner pot. Pour water up to the line 2 for GABA rice. Lock the lid and select the GABA RICE with the Menu/Selection button. Press the Pressure Cook/Glutin.turbo button.
Mushroom Tian			2 cups of brown rice, 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.		
Saessak Bibimbap (rice with sprout and vegetables)			2 cups of brown rice and some sprouts and vegetables. ※ Seasoning red pepper paste : Red pepper paste 1/2cup, beef (crushed) 40g, sesame oil 1tablespoon, honey 1 tablespoon and sugar 1 tablespoon, 1/3 cup of water		



Recipe	Set Time	Menu Mode	Ingredients	Directions
White Porridge	-	Porridge	Rice 1 cup	<ol style="list-style-type: none"> 1. Wash and put brown rice and prepared ingredients into the inner pot. Pour water up to the line 1 for Porridge. 2. Lock the lid and select the Porridge with the Menu/Selection button. Press the Pressure Cook/Glutin.turbo button.
Ginseng Chicken Soup	-	Ginseng Chicken Soup	chicken(1kg), 2 root of susam ginseng, 10dates, 1 cup of glutinous rice, a little bit of salt, pepper powder and garlic	<ol style="list-style-type: none"> 1. Make cuts on the bottom and both sides of prepared chicken stomach, and punch hole. 2. Fill glutinous rice and garlic soaked for 2 hours or more in the stomach of the trimmed chicken. (If glutinous rice is not soaked, it may be under-cooked.) 3. To make the gravy thick depending on preference of taste, put half of the glutinous rice into stomach, and take out the rest half outside. 4. Insert two legs into the cut hole, and fix them. 5. Put the prepared chicken into My Caldron, and after putting in cleanly washed susam ginseng and dates, pour water up to Glutin.Rice water graduation 6. 6. Lock the lid, press Menu/Selection button, and after selecting Ginseng Chicken Soup, press Pressure Cook/Glutin.turbo button.
Steamed Rib	45Minutes	Multi Cook	Beef rib (port rib 1.2kg, sake 3 tablespoons, nicely aged soy sauce 5tablespoons, crushed garlic 1 tablespoon, sesame oil 1 teaspoon, onion juice 3 tablespoons, pear juice 3 tablespoons, sugar 3 tablespoons, chopped scallion 5 tablespoons, ground sesame mixed with salt 1 tablespoon, ground pepper 1 teaspoon, carrot 1 unit, chestnut 10 units, ginkgo nut 20 units and ground pine nuts 1 tablespoon	<ol style="list-style-type: none"> 1. Put the prepared ingredients in the inner pot. → Please refer to our website (www.cuckoo.co.kr) for more information. 2. Lock the lid and select the menu with the Menu/Selection button. Press the Pressure Cook/Glutin.turbo button. <p>* Steamed Potato, Boiled Pork : Pour 2cup water in the inner pot and place the steam plate. Put the prepared ingredients on top of the plate.</p>
Steamed Potato			Potato (less than 200g) 6EA	
Steamed Chicken			1 chicken (1Kg), potato100g, carrot 100g, sugar 3 tablespoon, chopped scallion 1 teaspoon, crushed garlic 1 teaspoon, nicely aged soy sauce 6 tablespoons, ginger juice 1 teaspoon, ground pepper ½ teaspoon, ground sesame mixed with salt 1 tablespoon and sesame oil 1 ½ Tablespoon	
Boiled Pork	Pork (shank or pork belly) 400g, ginger 1EA, some garlic, onion 1EA, scallion 1EA and some kimchi			
Five-flavor Pork	700g of pork, 2/3 cup of soy sauce, 3tablespoonful of sugar, a little bit of silk yarn Five flavors : 6 grains of black pepper, 7cm of cinnamon, 4 pieces of star anise			



Recipe


Recipe	Set Time	Menu Mode	Ingredients	Directions
Fresh Cream Cake	40Minutes		Flour(weak flour) 1 cup, 4 eggs, butter 1 tablespoon, milk 1/2 tablespoon, some vanilla perfume, 3/4 cup of sugar, some salt * Fruits : 2 Cherry, 5 strawberries, 1/3 can of tangerine, 1 kiwi	<p>1. Put the prepared ingredients in the inner pot. → Please refer to our website (www.cuckoo.co.kr) for more information.</p> <p>2. Lock the lid and select the menu with the Menu/Selection button. Press the Pressure Cook/Glutin.turbo button.</p> <p>* Steamed Corn, Steamed Clam, Steamed Sweet Potato : Pour 2cup water in the inner pot and place the steam plate. Put the prepared ingredients on top of the plate.</p>
Steamed Corn			Corn 4EA	
Steamed Clam	35Minutes		4 clams, 30g of beef, egg white 1EA, egg 1EA, 2 teaspoonful of minced Welsh onion, 1 teaspoonful of minced garlic, 1/2 teaspoonful of salt, a little bit of pepper grounds	
Steamed Sweet Potato			Sweet potato 5EA *When sweet potato is large (more than 150g), cut it into two pieces.	
Hard-boiled Cuttlefish	30Minutes	Multi Cook	2 squid fish, 140g of spinach, 150g of carrot, 2 egg, a little bit of salt, a little bit of sesame oil, a little bit of wheat powder * Seasoning Sauces: 2 tablespoonful of red pepper paste, 2 tablespoonful of soy sauce, 1 tablespoonful of sugar, 1 tablespoonful of refined rice wine, 1 refined rice wine, 1 teaspoonful of sesame oil, 1 teaspoonful of red pepper powder	
Steak			Beef (for steak) 500g, some steak sauce, some salt and some ground pepper	
Steamed Blue Crab			Blue crab 2EA, beef 150g, tofu 1/2 block, red/green pepper each 1/2EA, yolk 1/2EA and some flour	
Steamed Fish			Snapper 1EA, beef 50g, shiitake 3EA, stone mushroom 2EA, red pepper 1EA, egg1EA, some scallion, some garlic, some soy sauce, some ground sesame mixed with salt, some cooking oil, some sesame oil, some salt and some ground pepper	
Steamed Bean Curd			25Minutes	



Recipe	Set Time	Menu Mode	Ingredients	Directions
Japchas (sir-fried vegetables, and shredded meat)	25Minutes	Multi Cook	250g of cellophane, paprika (green, red) each 1EA, 100g of carrot, 100g of onion, some spinach, 100g of enoki mushroom, 100g of fish cake, cooking oil 2 tablespoon ※ Seasoning sauce : some sugar, some soy sauce, some sesame oil, some sesame salt	<p>1. Put the prepared ingredients in the inner pot. → Please refer to our website (www.cuckoo.co.kr) for more information.</p> <p>2. Lock the lid and select the menu with the Menu/Selection button. Press the Pressure Cook/Glutin.turbo button.</p> <p>* Steamed Dumpling, Steamed Eggplant, Steamed Pumpkin, Steamed Chestnut : Pour 2cup water in the inner pot and place the steam plate. Put the prepared ingredients on top of the plate.</p>
Steamed Dumpling			Dumplings 20EA	
Steamed Eggplant	2 pieces of eggplants ※ Seasoning Sauces: 2 tablespoonful of thick soy, 1 red pepper, 1 green chilli, 1/2 tablespoonful of red pepper powder, 1 tablespoonful of vinegar, a little bit of ground sesame mixed with salt, 1/2 pieces of Welsh onion, 4 pieces of garlic, 2 teaspoonful of sugar			
Steamed Pumpkin	30Minutes		1 pumpkin ※ Seasoning Sauces: 2 tablespoonful of thick soy, 1 tablespoonful of mined Welsh onion, 1/2 tablespoonful of sesame oil, 1/2 table tablespoonful of red pepper powder, a little bit of shredded red pepper, 1 teaspoonful of sugar, 1 tablespoonful of minced garlic, 1/2 tablespoonful of ground sesame mixed with salt	
Steamed Chestnut	Chestnut 30EA			

設備名稱：IH壓力電子鍋

型號（主型式）：CRP-HW1087F

 部件名称	限用物質及其化學符號					
	鉛 (Pb)	汞 (Hg)	鎘 (Cd)	六價鉻 (Cr ⁶⁺)	多溴聯苯 (PBB)	多溴二苯醚 (PBDE)
橡膠墊圈	○	○	○	○	○	○
面板	○	○	○	○	○	○
塑膠外殼	○	○	○	○	○	○
把手	○	○	○	○	○	○
發熱盤	○	○	○	○	○	○

備考1. “超出0.1 wt%”及“超出0.01 wt%”係指限用物質之百分比含量超出百分比含量基準值。
 備考2. “○”係指該項限用物質之百分比含量未超出百分比含量基準值。
 備考3. “-”係指該項限用物質為排除項目。



MEMO



售後服務

· 顧客權益

顧客在正常使用過程中發生故障時,從購買之日起1年內享無償維修。

*因消費者自身過失或自然災害引起的故障除外。

· 對有償維修(顧客負擔費用)的規定 下列情形之一的以有償處理

- 1) 產品內放入異物(水,飲料,咖啡,玩具等)而發生故障時。
- 2) 產品跌落、碰撞所造成的破損及功能故障時。
- 3) 因使用苯、香蕉水等化學物品造成的外觀損傷及變形時。
- 4) 使用非福庫正品配件或消耗品造成的故障(變壓器、電池)時。

*請在指定服務中心購買使用。

- 5) 由於電壓不穩定或超出規定範圍而造成的損壞。
 - 6) 非本公司認可的維修或改裝,用戶自行拆機造成的損壞。
 - 7) 不可抗拒的自然意外災害(意外火災/水災)事故而造成損壞的產品。
 - 8) 未遵守福庫產品使用說明中上的"安全警告"造成的故障時。
 - 9) 因其他顧客過失造成的產品故障時。(按照「安全警告」內容使用產品時,壽命會更長)
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保證書

購買時請確認保證書上有經銷商之蓋章及購買日期，無保固章者恕不提供保固期內之服務。

商品名稱:	經銷店專用章
商品型號:	
購買日期:	
姓名:	
連絡電話:	
住址:	

■親愛的顧客:

感謝您購買CUCKOO福庫的產品，請立即填上購買日期或加蓋購買店章，可享受本公司提供一年之保固售後服務。

■請依使用說明書及機體上注意事項使用，在正常情況下發生故障，憑本保證書即可享有自購日期一年內免費售後服務。（使用於營業場所之商品，保固半年）

■請您注意以下事項：

1. 請詳閱產品使用及保養方法，在正常使用條件下，保證一年免費服務；屬於自然消耗品部分，則不列入免費服務之範圍。
2. 建議使用五年以上的機種應汰舊換新或回廠檢修。
3. 若超過保固年限或人為過失破壞，使用不當，自行拆解維修，異常電壓及天然災害所造成的損害，將視情形酌收維修費用。
4. 購買時請確認保證書上有經銷商之蓋章及購買日期，以維護您使用保證的權益，日後若需要保固服務，附上保證卡即可；未附保證卡者，恕不能以保固服務。
5. 請您詳細填寫並妥善保管，以做為日後服務的憑據。
6. 商品若有損壞時可送回原購買地點做修護處理。

進口商：錡隆事業有限公司

地址：249新北市八里區忠孝路437號

連絡電話：02-2610-0806

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<http://www.cuckoo.tw/>

♣ 本產品在使用中出現故障時或有使用上的問題,請與本公司維修保固人員聯絡

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