

**CUCKOO**  
always new

**Operating Instructions**

最大米量：1.8L (2-10人份)

額訂容積：5.0L

CRP-CH10Fuzzyseries(語音功能)

注意：使用前請仔細閱讀使用說明書

happiness

CUCKOO IH ELECTRIC PRESSURE RICE COOKER  
福庫 CUCKOO IH 壓力電子鍋



love

design

emotion

CUCKOO ELECTRONICS CO.,LTD.

# 目錄 / CONTENTS

## 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。

## 目錄

### 使用前

注意事項	3
產品規格及售後服務	4
安全警告	5~8
產品部位名稱	9
清潔保養方法	10~11
控制面板名稱及功能	12
功能顯示面板異常檢查功能	12

### 使用時

時間設定 / 語音功能設定與解除	13
夜間語音音量調節功能	14
語音設定功能	14
煮飯前準備事項	15
如何做美味可口的米飯	16
煮飯方法	17~18
自訂模式功能使用方法	19~20
糙米發芽炊飯方法	21~22
萬能燉功能使用方法	23
麵包發酵做法	24~25
簡易浸泡功能	25
預約炊飯方法	26~27
預約再加熱方法	28~29
預約炊飯方法	30
保溫/再加熱方法	30~32
省電功能	33
顯示面板背光亮度調節功能	34
按鍵鎖功能	34
炊飯剩餘時間顯示功能	34
故障諮詢前確認事項	35~37

### 料理指南

料理指南	71~77
------	-------

### 服務指南

售後服務	82
保證書	83

## 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.

## CONTENTS

### BEFORE USING

Specifications	4
Safety precautions	38~41
Name of each part	42
How to clean	43~44
Function operating part	45
Error code and possible cause	45

### WHEN USING

How to set current time	46
How to set or cancel voice guide function	46
Night voice volume reduction / voice setting function	47
Before cooking rice	48
For the best taste of rice	49
How to cook	50~51
MY MODE (Cuckoo Customized Taste Function)	52~53
How to use “GABA Rice (Brown rice)”	54~55
How to cook the MULTI-COOK	56
How to cook using ferment bread/bread baking	57~58
Simple Soft Function	58
How to preset timer for cooking	59~60
How to use Preset Reheating Function	61~62
To keep cooked rice warm and tasty	63~65
How to use power save/energy eye function	66
How to use power save screen light	67
How to lock buttons	67
How to use Remaining Cooking Time Display Mode	67
Check before asking for service	68~70

### COOKING GUIDE

Cooking guide	78~81
---------------	-------

## 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	額定容積5.0L
煮飯容量(白米)	0.36L(2人份)~1.8L(10人份)
額定功率	1305W
額定電壓及電流	110V~/60Hz, 12A
工作壓力	88.2 kPa(0.9kgf/cm <sup>2</sup> )
安全裝置 壓力	132.3 kPa(1.35kgf/cm <sup>2</sup> )
尺 寸	41.9cm(長) X 30.3cm(寬) X 29.0cm(高)
重 量	8.3kg
溫度保險絲溫度	169°C
煮 飯 容 量	白米高壓、白米高壓高火力:2~10人份, 壽司飯、雜穀米、雜穀米高火力:2~8人份 白米快速、雜穀米快速、糙米、糙米高火力、糙米發芽、營養飯、營養飯高火力、 SOFT 白米、黑豆飯:2~6人份, 粥:0.5~1.5杯
配 件	量杯、飯勺、透氣針及清潔刷、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	1305W
Power Supply	110V~/60Hz, 12A
Pressure	88.2 kPa(0.9kgf/cm <sup>2</sup> )
Safety device pressure	132.3 kPa(1.35kgf/cm <sup>2</sup> )
Dimension	41.9cm(Length) X 30.3cm(Width) X 29.0cm(Height)
Weight	8.3kg
Thermal fuse	169°C
Cooking Capacity	GLUTIN. RICE, HIGH HEAT GLUTIN. RICE: 2~10Persons, SUSHI RICE, MIXED RICE, HIGH HEAT MIXED RICE: 2~8Persons, TURBO GLUTIN. RICE, TURBO MIXED RICE, BROWN RICE, HIGH HEAT BROWN RICE, GABA RICE, NUTRI.RICE, HIGH HEAT NUTRI.RICE, SOFT GLUTIN., BLACK BEANS RICE: 2~6Persons, 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



02-2618-3598

平日:09:00~18:00止  
六日及例假日休息

售後服務

<http://www.cuckoooworld.com>

✿ 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、連絡電話及地址,  
以便為您提供更快更好的服務。



- "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**

未遵守警告事項時，  
可能會發生嚴重人身傷害。



**警告**

未遵守注意事項時，  
可能有輕傷或產品受損。



• 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。



• 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。



售後服務專線:02-2618-3598

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米以上距離。

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。
- 必須使用額定電流15A以上延長線
- 電源插頭表面有水或異物時，擦乾淨後使用。

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:02-2618-3598

本產品嚴禁兒童獨自使用；請放置在兒童觸及不到的地方。

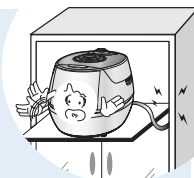
- 因高溫燙傷或觸電的可能。

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:02-2618-3598

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。



## 安全警告



警告

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。



禁止

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。



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。



專用內鍋

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。

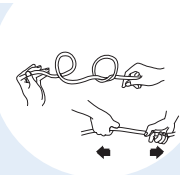
無內鍋時禁止使用。

- 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:02-2618-3598

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。



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。



金屬物

蒸籠

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。



警告



請注意

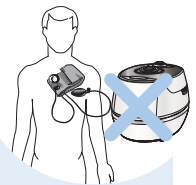
擦乾溫度感應器、產品內部或  
內鍋周圍的水、異物後使用。

- 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。

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。



### 警告

### 請注意

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。

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。

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與撥打售後服務電話聯繫維修。

售後服務專線:02-2618-3598

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。



請勿將金屬物或針堵塞排氣孔或產品隙縫裡。

- 觸電或發生火災的可能。
- 除了清潔蒸氣排出孔之外請勿使用透氣針。

### 警告

### 禁止

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。

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。



本產品應放置於水平臺面上，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。

請勿用內鍋把手或結合手柄移動產品

- 請利用產品底部的凹槽移動產品。

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。



## 安全警告



警告

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。



禁止



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。

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。



警告



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。



內鍋塗層脫落時，請撥打售後服務電話與維修人員聯繫。

- 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。



售後服務專線:02-2618-3598

使用後產品要清潔乾淨。

- 料理結束後會出現異味。
- 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。
- 請參照清潔保養方法清洗內鍋、分離式內鍋蓋、密封圈。



售後服務專線:02-2618-3598

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。



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。

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。

內鍋外塗層為空氣泡沫塗層或鑽石塗層時。

- 使用硬刷子、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。
- 長時間使用產品時，內塗層可能會輕微脫落，但不影響正常使用。

不使用時請切斷電源

- 發生火災或觸電的可能。



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。





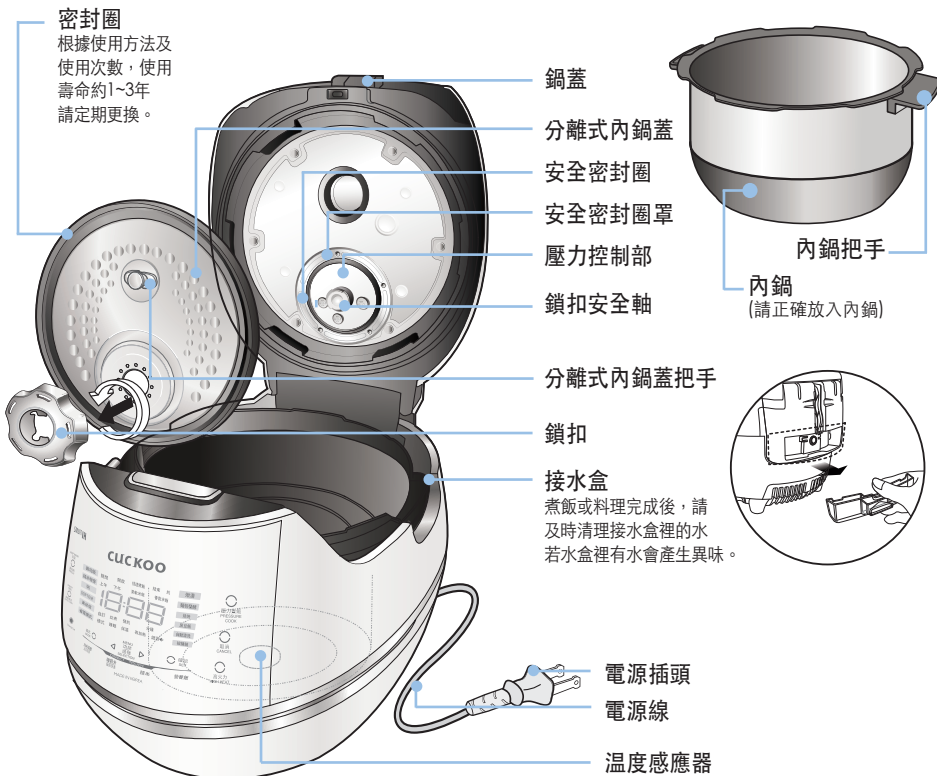
## 產品部位名稱(外部)



## 附屬品



## 產品部位名稱(內部)





## 清潔保養方法

-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)

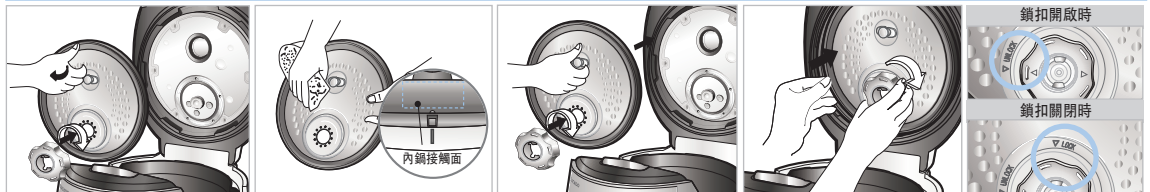
-機體及鍋蓋的水分要用乾抹布擦乾，請勿使用化學物品。

-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。

### 分離式內鍋蓋及密封圈

清洗分離式內鍋蓋後，請安裝完成後使用。

未安裝分離式內鍋蓋時，煮飯及保溫功能不能使用(保溫時會有警告音)。



① 反方向旋轉鎖扣卸下內鍋蓋清洗。

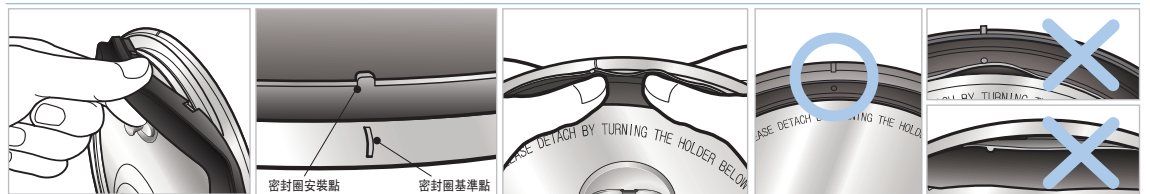
② 使用中性清洗劑及海棉要經常清洗，清洗後要用抹布擦乾。  
※經常清理密封圈內鍋接觸面的飯粒及異物，可延長產品使用時間。

③ 安裝時，抓住分離式內鍋蓋的把手對準內鍋的安裝槽後，將鎖扣順時針方向旋轉到位。

④ 如圖分離式內鍋蓋的底部向內鍋方向推動，使鎖扣容易安裝到位。

※ 如圖對準鎖扣和分離式內鍋蓋的箭頭方向後再使用。

清洗或更換密封圈後，重新安裝時要確認安裝完成後才能開始使用。



① 分離密封圈時如圖向外拉動即可。

② 安裝時，請先對準密封圈安裝點和基準點。

③ 對準密封圈安裝點和基準點後順著分離式內鍋蓋邊緣向裡推動即可安裝到位。

④ 如圖要仔細確認安裝位置是否正確，密封圈安裝不到位時會發生漏氣現象。



安全密封圈

使用前後清理蒸氣排除口時要輕輕擦拭，避免阻塞。請勿強行拆除，如出現異常時請撥打售後服務專線。



內鍋

內鍋底部與外側表面水分等異物擦淨，請勿使用鋼絲球、鐵刷、研磨劑等清洗，請使用中性清洗劑及海棉。



機體積水部

煮飯完成後產品積水部的水請用乾抹布擦淨。





機體內部



溫度感應器黏有異物時，要輕輕擦拭避免受損。

※清洗內鍋時注意事項 請勿將尖銳的餐具(叉子、勺子、筷子等)放入內鍋中清洗，可能會損壞內鍋塗層



### 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，推動壓力錘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





## 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。



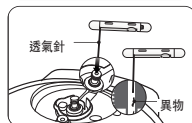
### 壓力錐/蒸氣排出口的清潔方法



1 結合手柄轉至“**閉**”（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。

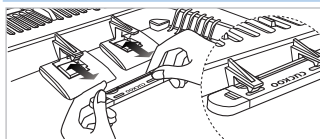


2 使用透氣針（附於產品底部）清理孔內異物。  
※透氣針僅用於清理壓力錐蒸氣排出口，其他孔是安全裝置，嚴禁使用透氣針。

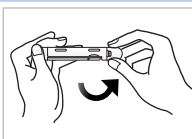
內鍋、零件請用中性洗潔劑和海綿清洗。



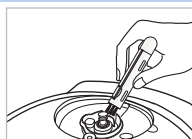
## 透氣針及刷毛使用方法



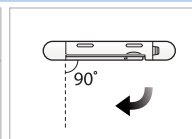
1 卸下透氣針及毛刷（附於產品底部）



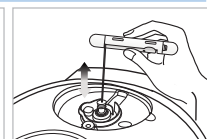
2 如圖所示向箭頭方向打開清潔刷蓋



不易清理的部分請用清潔刷清理



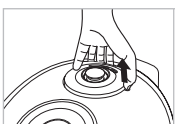
4 使用透氣針時，如圖將透氣針向箭頭方向向下拉至90度



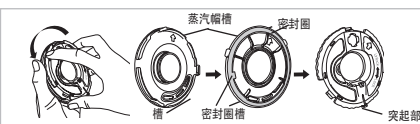
5 透氣針僅用於清理蒸氣排出口

## 蒸汽帽清潔方法

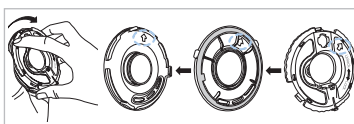
煮飯或料理結束後，請勿觸摸蒸汽帽，小心燙傷。



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，用中性清洗劑和海綿清洗，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

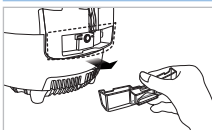


3 組裝蒸汽帽時，如圖先安裝後端，前段向箭頭方向一按即可

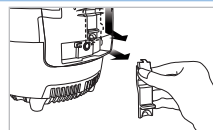


4 安裝蒸汽帽時，如圖所示向下按下蒸汽帽直至完全安裝到位

## 接水盒/排水槽清潔方法



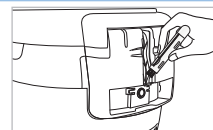
1 分離接水盒



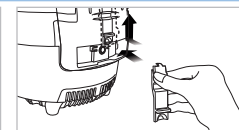
2 按壓排水槽把手向下一按即可分離



3 要用中性清洗劑和海綿清洗



4 如圖要用清潔刷清理排水槽



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

## 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

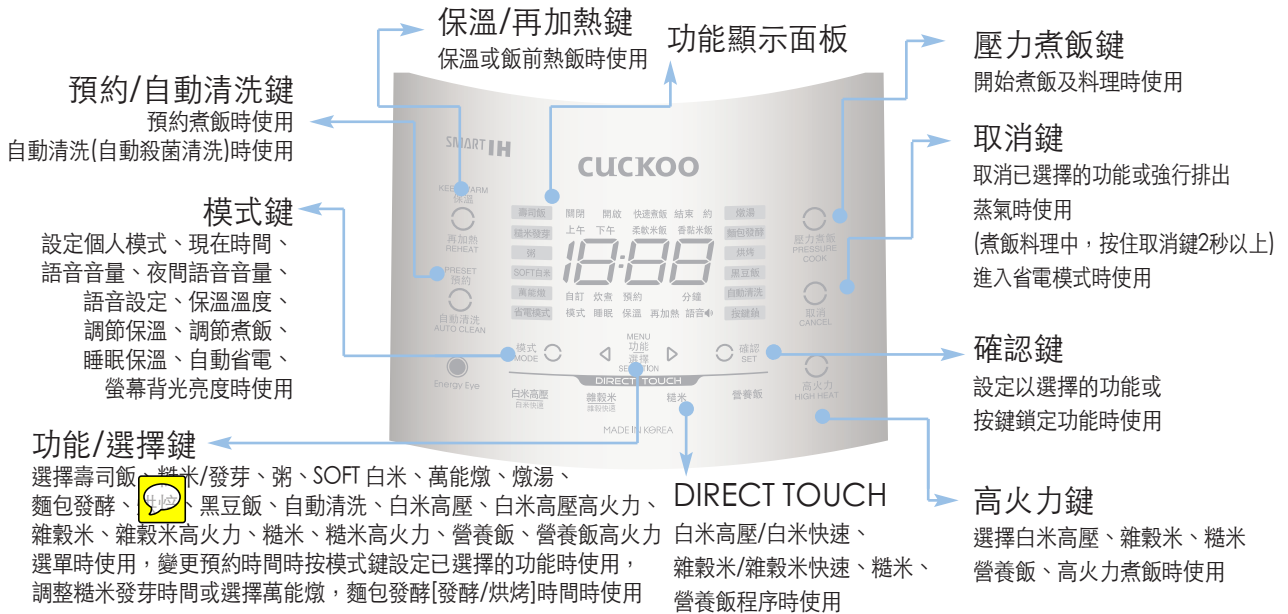


3. 內鍋產生蒸氣或有熱水時不易蓋上鍋蓋，此時先推動壓力錐後蓋上鍋蓋，並將結合手柄轉至關閉位置



# 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:02-2618-3598

- LI** 無內鍋時顯示
- E..** **E.P** **E.L** 溫度感應器出現異常時顯示 "E..", "E.P", "E.L", 標示閃爍  
請撥打售後服務專線諮詢:02-2618-3598
- E.F** 冷卻風扇出現異常時顯示 "E.F" 標示閃爍  
請撥打售後服務專線諮詢:02-2618-3598
- E01** 鍋蓋結合手柄未完全轉至"關閉"位置下按壓力煮飯或預約、自動清洗鍵時出現的現象  
請將結合手柄完全轉至 "⊘" (關閉) 位置
- E03** 連續煮水或產品出現異常時, 出現此現象
- 13Ho** 預約時間超過13小時時顯示, 請將預約時間調整在13小時以內
- E0o** 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
- E.u** 電源輸入出現異常時顯示  
請撥打售後服務專線諮詢:02-2618-3598
- EUF** 微電腦內部出現異常時顯示  
請撥打售後服務專線諮詢:02-2618-3598
- E.P** 溫度感應器出現異常時顯示  
請撥打售後服務專線諮詢:02-2618-3598
- Eco** 未安裝可分離式內鍋蓋的狀態下按按鍵時顯示, 請將分離式內鍋蓋安裝好後使用  
安裝分離式內鍋蓋後 "Eco" 標誌會自動消失, 此功能用於確認分離式內鍋蓋安裝狀態的感應裝置
- HP.** **HP.** 電源內部或產品出現異常時的檢查功能  
請撥打售後服務專線諮詢:02-2618-3598



# 時間設定/語音功能設定與解除

## 時間設定

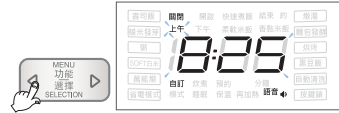
### 1 插入電源後按1次模式鍵

- ▶ 初期按模式鍵進入時，需按1秒以上。
- ▶ 語音提示”現在時間設定模式，按選擇鍵調整現在時間後，請按確認鍵”。
- ▶ 此功能/選擇鍵閃爍，模式、確認、取消鍵亮起。



### 2 按功能/選擇鍵將時調至“8”分調至“25”

- ▶ 每按一次“ ”鍵增加1分鐘。
- ▶ 每按一次“ ”鍵少1分鐘。
- ▶ 按住時，以10分為單位連續變化。(反覆功能)
- ▶ 請正確區分上下午。
- ▶ 上午12:00側顯示為下午12:00。



### 3 調整所需時間後按確認鍵

- ▶ 確認鍵閃爍，模式、功能/選擇、取消、自訂鍵亮起。
- ▶ 按鍵無任何操作7秒以上時，語音提示”超出設定時間，功能已取消”的同時自動取消。



#### 關於鋰離子電池

- 本產品有停電記憶功能及時鐘顯示功能，電路版內裝有鋰離子電池，壽命約3年，根據性能會有所差異。
- 未插入電源時顯示螢幕無顯示或插入電源後即顯示“12:00”時說明電池已用盡，請聯絡售後服務中心更換電池。

#### 停電記憶功能

- 本產品設有停電記憶功能，即使停電也能記住之前狀態，再次來電時能正常工作(根據產品型號略有差異)。
- 炊飯開始時，若停電，會相應延長炊飯時間，根據停電時間長短會略有不同。
- 保溫中停電導致米飯變涼時，會自動取消保溫功能。

#### 保溫中現在時間設定方法

- 1.保溫中需調整現在時間時，按取消鍵取消保溫後，按1次模式鍵進入時間設定功能。
- 2.現在時間設定完成後，按一次保溫/再加熱鍵即開始保溫此時顯示螢幕顯示“OK”。

## 語音音量調節功能(語音功能解除或語音音量調節功能)

待機狀態下按模式鍵2次進入。(初期進入時需按模式鍵1秒以上)

按2次模式鍵進入語音音量設定模式時顯示螢幕顯示“3”

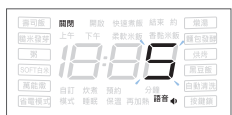


- ▶ 功能/選擇鍵閃爍，模式、確認、取消鍵亮起。
- ▶ 語音提示“語音音量設定模式，按選擇鍵調節音量後，請按確認鍵”

按功能/選擇鍵設定為 OFF 時，語音 和 OFF 會閃爍並解除語音功能語音音量設定範圍為 1 - 5。



- ▶ 確認鍵閃爍、模式、功能/選擇、取消鍵亮起。
- ▶ 按住時連續變化。
- ▶ 設定所需語音音量後按確認鍵。
- ▶ 按鍵無任何操作7秒以上時，語音提示“超出設定時間，功能已取消”的同時自動取消。





# 夜間語音音量調節功能/語音設定功能

## 夜間語音音量調節功能

夜間語音音量調節功能是指在夜間 (10:00~05:59)

### ▶ 夜間語音音量設定方法



例)3階段, 晝間音量的60%

- : 無語音
- 1 : 晝間音量的20%
- 2 : 晝間音量的40%
- 3 : 晝間音量的60%
- 4 : 晝間音量的80%
- 5 : 晝間音量的100%

根據設定階段, 夜間音量大小的不同

1. 在待機狀態下按10次模式鍵進入夜間語音音量調節模式。  
初期進入時需按模式鍵1秒以上。
2. 進入夜間語音音量調節模式時, 語音提示“夜間語音音量調節模式, 請按選擇鍵選擇或解除夜間語音音量調節功能後, 按確認鍵”  
此時功能/選擇鍵閃爍, 模式、確認、取消鍵亮起。
3. 按功能/選擇鍵, 顯示夜間語音音量大小, 選擇所需音量後按確認鍵。  
此時功能/選擇鍵閃爍, 模式、確認、取消鍵亮起。
4. 按功能/選擇鍵音量調至“5”時, 語音提示“夜間語音音量調節功能已解除”, 請按確認鍵選擇功能。此時功能/選擇鍵閃爍, 模式、確認、取消鍵亮起。
5. 進入夜間語音音量調節模式後按取消鍵或按鍵無任何操作超出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、韓國語、英語語音。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)設定為韓國語語音時

1. 待機狀態下按11次模式鍵進入語音設定模式。  
初期進入時按模式1秒以上。
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”。  
此時功能/選擇鍵閃爍, 模式、確認、取消鍵亮起。
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。
4. 進入語音設定模式後按取消鍵或按鍵無任何操作超出7秒以上時自動返回待機狀態。

## 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人份食米量為6杯)



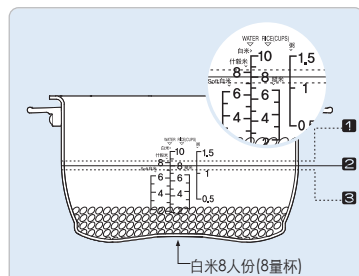
### 3 請將白米洗淨。

### 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。
  - 白米高壓、白米快速、白米高壓高火力、營養飯、營養飯高火力：以“白米”水刻度為基準調整水量。白米高壓、白米高壓高火力最多可做10人份，白米快速、營養飯、營養飯高火力最多可做6人份。
  - ※ 白米高壓：使用“長粒米(絲苗米)”煮飯時，建議按“什穀米”水位為基準煮8人份以下的飯量。
  - 雜穀米、雜穀米快速、雜穀米高火力、壽司飯、黑豆飯：以“什穀米”水刻度為基準調整水量。雜穀米、雜穀米高火力、壽司飯最多可做8人份，雜穀米快速、黑豆飯最多可做6人份。
  - 糙米、糙米高火力、糙米發芽：以“糙米”水刻度為基準調整水量。糙米、糙米高火力、糙米發芽最多可做6人份。
  - 香軟白飯：以“Soft白米”水刻度為基準調整水量。香軟白飯最多可做6人份。
  - 粥：以“粥”刻度為基準調整水量。粥最多可做1.5杯。

- ※ 大豆等乾硬的豆類應煮熟或充分浸泡後，選擇雜穀米、雜穀米快速選單進行炊飯。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  
米飯半熟或變硬時
- 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。

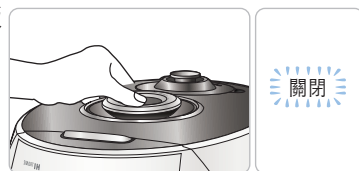
請將內鍋正確放入產品內

- ▶ 分離型內鍋蓋未安裝時顯示“Eco”按鍵無法操作。
- ▶ 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，按壓力煮飯鍵時，功能顯示面板顯示E01並伴有警告提示音。
- ▶ 此外出現E00時，將結合手柄轉至“”(開啟)位置後，再轉至“”(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"> <li>請正確使用量杯取米量.</li> <li>請將內鍋水平放置後調整水位.</li> </ul>	<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"> <li>建議購買小袋裝的米，以免長時間放置品質變差. 將米存放於陰涼乾燥處.</li> <li>若煮開封時間較長的米時，多加半刻度的水.</li> </ul>	<p>煮乾硬的米時，即使使用量杯正確量取米也會出現過硬現象.</p>
<p>預約煮飯時間越短越好</p>	<ul style="list-style-type: none"> <li>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.</li> </ul>	<ul style="list-style-type: none"> <li>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.</li> </ul>
<p>保溫時間越短越好</p>	<ul style="list-style-type: none"> <li>保溫時間要控制在12小時以內.</li> </ul> 	<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"> <li>請經常清理本產品，特別是內鍋蓋黏有異物時應及時清理.</li> </ul>	<p>產品未經經常清理時，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/選擇鍵以白米高壓->白米高壓高火力->雜穀米->雜穀米高火力->糙米->糙米高火力->營養飯->營養飯高火力->壽司飯->糙米發芽->粥->SOFT白米->萬能燉->燉湯->麵包發酵->烘烤->黑豆飯->自動清洗(自動殺菌清洗)的順序反覆選擇。
- 一直按住按鍵時，按選單順序連續變化。
- 煮白米高壓、雜穀米、糙米、營養飯時，請按相應選單的DIRECT TOUCH鍵直接進行炊飯。
- 白米高壓、雜穀米、糙米、營養飯選單開始炊飯後5秒內按高火力鍵時，選擇的選單會開始高火力炊飯。
- 白米高壓、白米高壓高火力、雜穀米、雜穀米高火力、SOFT白米、糙米、雜穀高火力、糙米發芽、壽司飯、營養飯、營養飯高火力、黑豆飯選單完成一次程序後會自動記憶，再次做同樣選單時，無需重新選擇選單。

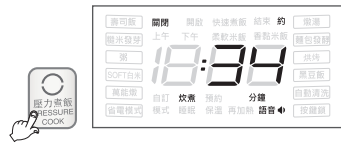


例) 選擇壽司飯時，  
語音提示“壽司飯”

2

## 按壓力煮飯鍵開始炊飯

- 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。
- 炊飯前未將結合手柄轉至“△”（關閉）位置後按壓力煮飯鍵時，有警告音和顯示螢幕顯示“E0”並有“請將壓力解除手柄調至壓力位置”語音提示。
- 根據炊飯容量，水溫及炊飯條件不同炊飯時間可能會有所差異。
- 開始炊飯後完成炊飯預計時間顯示1分鐘。
- 開始炊飯1分鐘後，以每10秒為1週期顯示剩餘炊飯時間



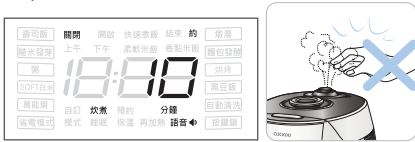
例) 煮白米高壓飯時

3

## 燜飯階段(如：白米高壓)

- 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10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。
- 不想保溫時，按取消鍵2秒以上取消保溫。
- 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	白米高壓	白米快速	白米高壓高火力	雜穀米	雜穀米快速	雜穀米高火力	SOFT白米	壽司飯	糙米	糙米高火力	營養飯	營養飯高火力	燉湯	粥	黑豆飯	麵包發酵烘烤	萬能燉	自動清洗(自動殺菌清洗)
容量	2-10人份	2-6人份	2-10人份	2-8人份	2-6人份	2-8人份	2-6人份	2-8人份	2-6人份	2-6人份	2-6人份	2-6人份	1隻(約1kg)	1.5人份	2-6人份	請參照料理指導書	請參照料理指導書	水位調至白米2刻度
時間	約28分 38分	約13分 21分	約30分 39分	約44分 54分	約26分 36分	約45分 55分	約51分 59分	約40分 51分	約55分 61分	約56分 62分	約29分 33分	約30分 35分	約70分	約70分 107分	約40分 49分	請參照料理指導書	請參照料理指導書	約20分

※做智能選單、萬能燉、燉湯、麵包發酵、烘烤等料理後，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。



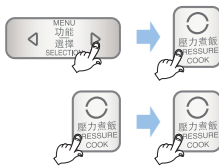
## 煮飯方法

### 功能使用方法

白米高壓	煮較黏的米飯時使用	SOFT白米	煮柔軟的白米飯時使用
雜穀米	煮雜穀米飯時使用	糙米發芽	煮糙米發芽飯時使用
黑豆飯	煮黑豆飯時使用	麵包發酵(發酵/烘烤)	發酵或烘烤時使用
壽司飯	想食用一般米飯和黏米飯之間的飯時使用	燉湯	做燉湯時使用
粥	熬粥時使用	營養飯	煮營養飯時使用
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	萬能燉	手動調整料理時間
糙米	直接做糙米飯時使用	高火力 (白米高壓、雜穀米 糙米、營養飯)	想吃更香的米飯時使用 (可能會出現淡黃現象)
白米快速	<ul style="list-style-type: none"> <li>選擇白米高壓選單後連續按2次鍵，進行白米快速炊飯縮短炊飯時間。(白米兩人份為基準約需13分鐘)</li> <li>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。</li> <li>炊飯前將白米充分浸泡20分鐘後，開始炊飯效果更佳。</li> </ul>		
雜穀米快速	<ul style="list-style-type: none"> <li>選擇雜穀米選單後連續按2次鍵，進行雜穀米快速炊飯縮短炊飯時間。(雜穀飯兩人份為基準約需26分鐘)</li> <li>使用雜穀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。</li> <li>炊飯前將雜穀米或豆類充分浸泡或煮熟後，開始炊飯效果更佳。</li> </ul>		

※使用白米快速或煮少量米飯時，流入到接水盒裡的水可能會增多，炊飯完成後請即時清理接水盒。

### 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“0”（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。

### 黑豆飯的料理食譜

1. 將黑豆加些許鹽巴泡水洗淨。
2. 將洗淨的米飯放入內鍋，加入少許米酒調味，加水至所需要的水位。
3. 加入1的量杯的水。
4. 將洗淨的黑豆放在米上面，關上上蓋，選擇黑豆飯選單，按壓力煮飯鍵。  
▶ 黑豆飯最多只能煮6人份。



# 自訂模式功能使用方法

## 什麼是自訂模式

“CUCKOO(福庫)”開發了自己的可變電路，用戶可根據米飯的“柔軟程度”和“香黏程度”選擇個人喜好的口味進行煮飯功能，此功能達到期望的煮飯效果。

## 自訂模式功能

選擇“柔軟米飯”階段增加：會使米飯更加柔軟 (柔軟米可選4階段)  
選擇“香黏米飯”階段增加：做出的米飯更香 (香黏米飯可選4階段)  
根據個人喜好選擇柔軟米飯、香黏米飯，亦可同時選擇兩個功能。

## 自訂模式功能使用方法1

選擇“CUCKOO(福庫)”自訂模式支援的選項(白米高壓、白米高壓高火力、雜穀米、雜穀米高火力、糙米、糙米高火力、糙米發芽、黑豆飯)後，按住模式鍵1秒以上  
語音提示“設定CUCKOO福庫個人模式或按選擇鍵選擇所需的選項後，請按確認鍵”同時進入設定模式

### 1 功能選擇畫面



### 2 進入自訂模式



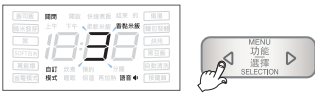
選擇所需選項後按模式鍵1秒以上  
進入自訂模式設定  
▶ 模式、功能/選擇鍵閃爍，  
確認、取消鍵亮起  
▶ 選擇所需選項後按確認鍵

### 3-1 調整柔軟米飯階段



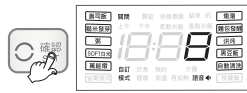
按功能/選擇(左鍵)  
選擇柔軟米飯階段  
▶ 確認鍵閃爍，模式、取消、  
功能/選擇鍵亮起

### 3-2 調整香黏米飯階段



按功能/選擇(右鍵)  
選擇香黏米飯階段  
▶ 確認鍵閃爍，模式、取消、  
功能/選擇鍵亮起

### 4 完成設定



選擇自訂模式設定後按確認鍵完  
成設定  
(按取消鍵或按鍵無操作時超過7  
秒時，將會自動取消並返回待機  
狀態)

## 自訂模式功能使用方法2

進入自訂模式設定後按模式鍵可選擇產品已設定的選項，每按一次模式鍵以香黏米飯>柔軟米飯>香黏米飯>柔軟米飯的順序顯示  
以下設定以白米高壓為基準

### 1 功能選擇畫面



### 2 進入自訂模式



選擇所需選項後按模式鍵1秒以上  
進入自訂模式設定  
▶ 模式、功能/選擇鍵閃爍，  
確認、取消鍵亮起  
▶ 選擇所需選項後按確認鍵

### 3-1 調整柔軟米飯階段



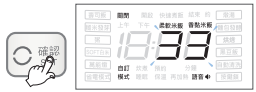
按1次模式鍵時如圖  
此時選擇柔軟米飯3階段

### 3-2 調整香黏米飯階段



按2次模式鍵時如圖  
此時選擇香黏米飯3階段

### 3-3 調整柔軟米飯、香黏米飯階段



按3次模式鍵時如圖  
此時選擇柔軟米飯、香黏米飯3階段

### 4 完成設定



選擇自訂模式設定後按確認鍵完  
成設定 (按取消鍵或按鍵無操作  
時超過7秒時，將會自動取消並返  
回待機狀態)

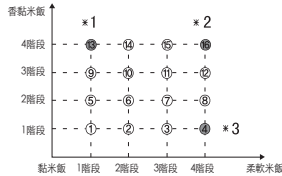


# 自訂模式功能使用方法

## 自訂模式各階段圖表



## 自訂模式16種飯味圖表



- \*1.能做出硬度適當米黏的米飯
- \*2.能做出膨脹適當柔軟的米飯
- \*3.能做出即柔軟又香黏的白飯
- ※顯示螢幕以數字顯示飯位編號(0~16)

柔軟米飯及香黏米飯階段設定完成後預約、炊飯時也會顯示已設定的自訂模式階段(如圖)。  
 自訂模式功能適用於白米高壓、白米高壓高火力、雜穀米、雜穀米高火力、糙米發芽、糙米、糙米高火力、黑豆飯選單。  
 ※已設定的時間因設有記憶功能再次炊飯時無需調節。炊飯、保溫或預約炊飯時不能使用自訂模式。

### 注意事項

1. 使用自訂模式功能可能會影響米飯焦黃現象。請勿讓兒童隨意變更自訂模式時間。  
 ※初始設定為(柔軟米飯1階段, 香黏米飯1階段)黏米飯。
2. 使用“自訂模式”功能會延長炊飯時間(根據自訂模式時間會有所差異)。
3. 香黏米飯階段時間越長米飯焦黃現象更明顯。

## 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的是,可調節炊飯時加熱完成的溫度階段(溫度高、低),消費者可以按個人喜好進行調節。

初期設定值為 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。

## 調節炊飯功能使用方法

待機狀態下按5次模式鍵進入自訂炊煮模式,此時顯示“所擁有的功能”所支持的選單。

### 1 自訂炊煮設定畫面



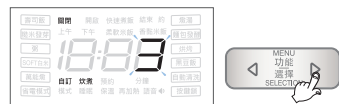
- 按5次模式鍵進入自訂炊煮設定畫面, 初始設定時如圖
- ▶ 功能/選擇鍵閃爍, 自訂炊煮、模式、確認、取消鍵亮起

### 2 功能選擇畫面



- 按功能/選擇鍵, 選擇所擁有的功能所支持的選單

### 3-1 高階段設定模式



- 按功能/選擇鍵調至3
- ▶ 按功能/確認鍵閃爍, 自訂炊煮模式、功能/選擇、取消鍵亮起
- ▶ 按住時連續變化

### 3-2 低階段設定模式



- 按功能/選擇鍵調至3
- ▶ 確認鍵閃爍, 自訂炊煮、模式、功能/選擇、取消鍵亮起
- ▶ 按住時連續變化

### 4 完成設定



- 按確認鍵完成設定 (按取消鍵或無輸入7秒以上時自動返回待機狀態)

1. Cuckoo的自訂模式可在白米高壓, 白米高壓高火力, 白米快速, 雜穀米, 雜穀米高火力, 雜穀米快速, 壽司飯, 糙米, 糙米高火力, 糙米發芽, 營養飯, 營養飯高火力以及黑豆飯下使用。
2. 請根據最初顯示的面板設定自訂模式。在高火力時, 食物可能會燒焦。
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。

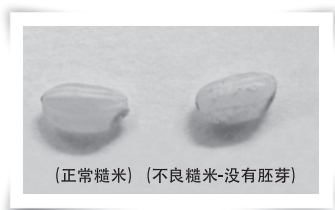
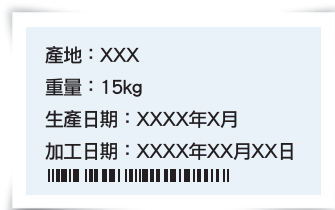


# 糙米發芽炊飯方法

## 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)。

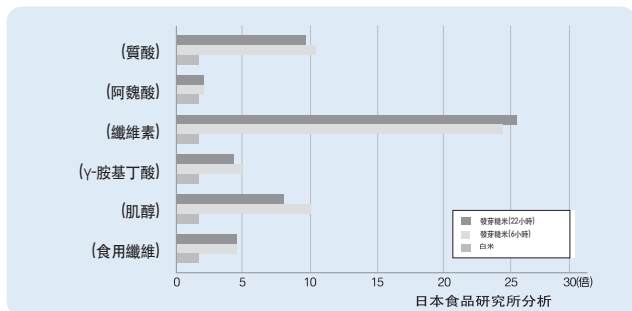
### 2 用肉眼確認

- ▶ 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  
阿魏酸 1.4倍  
纖維素 23.9倍

V氨基丁酸 5倍  
肌醇 10倍  
食用纖維 4.3倍



## 糙米發芽炊飯方法

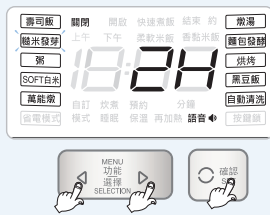
### 糙米發芽選單使用方法

#### 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



當選擇糙米發芽時，顯示螢幕會顯示2H。

- ▶ 確認鍵燈熄滅時，模式/選擇鍵，取消鍵，壓力煮飯鍵燈會打開。

#### 3 按確認鍵用功能/選擇鍵設定時間

1. 功能/選擇鍵閃爍模式、取消、壓力煮飯鍵亮起



糙米發芽時間以2小時進行增加



- 糙米發芽時間已2小時進行減少。
- 糙米發芽時間可設定為2、4、6小時
- ▶ 壓力煮飯鍵閃爍模式、功能/選擇、取消鍵亮起
- ▶ 不想進行糙米發芽或煮已發芽的糙米時，將選單選擇“糙米”後，再進行炊飯

#### 4 按壓力煮飯鍵



※發芽完成前3小時顯示

- ▶ 按壓力煮飯鍵或確認鍵後，再按壓力煮飯鍵根據設定時間進行糙米/發芽後開始炊飯
- ▶ 糙米發芽中顯示剩餘時間。  
【語音提示“糙米發芽，0小時後(設定時間)後，CUCKOO炊飯開始”】

### 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，按壓力煮飯鍵。(芽的大小並不影響營養成分的多與少。)
- 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。此時把糙米發芽設定時間縮短為宜。
- 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，請將選單設定為“糙米”後，再預約。
- 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。



## 萬能燉功能使用方法及設定時間

**1** 將結合手柄轉至 (關閉)位置,在顯示螢幕上選擇萬能燉功能。



- ▶ 確認鍵會閃爍,然後功能/選擇鍵,取消鍵,以及壓力煮飯鍵會亮起。
- ▶ 當選擇萬能燉功能時,顯示螢幕會顯示烹煮時間為20分鐘。



**2** 選擇確認鍵,再按“功能/選擇”鍵設定料理時間。按壓力煮飯鍵。



- ▶ 功能/選擇鍵閃爍,取消、壓力煮飯鍵會亮起。



1. 每一次選擇“功能/選擇”鍵時,時間會增加5分鐘。(超過90分鐘,時間會以10分鐘遞增。)

- ▶ 按“功能/選擇”鍵來選擇想要的選單。



2. 選擇“功能/選擇”鍵時,時間會減少5分鐘。(超過90分鐘,時間會以10分鐘遞減)

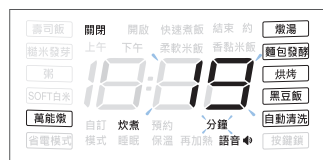
- ▶ 按“功能/選擇”鍵來選擇想要的選單。

3. 烹飪時間可選擇10-120分鐘。  
(請參照烹飪指南來設定時間。)



4. 設定所需時間後按“確認”鍵。

**3** 按“壓力煮飯”鍵。



- ▶ 壓力煮飯鍵會閃爍,功能/選擇鍵及取消鍵亮起。按壓力煮飯鍵選擇萬能燉,料理開始。當萬能燉開始料理時,顯示螢幕會顯示開始烹煮及剩餘時間。



## 4 萬能燉預約方法

1. 檢查目前時間。

2. 將結合手柄 (關閉),選擇“預約/自動清洗”鍵。



3. 按“功能/選擇”鍵,選擇萬能燉功能,再按確認鍵。



4. 按“功能/選擇”鍵設定烹煮時間。



5. 選擇“確認”鍵,再按下壓力煮飯鍵,開始萬能燉功能。



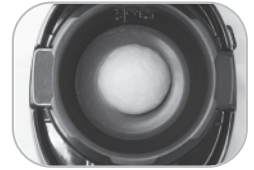


## 麵包發酵方法

### 麵包發酵功能使用方法

#### 1 鍋蓋結合手柄轉至關閉位置後，按功能/選擇鍵選擇麵包發酵功能

- ▶ 語音提示“麵包發酵請按確認鍵”。
- ▶ 確認鍵閃爍，功能/選擇，取消，壓力煮飯，模式鍵亮起。
- ▶ 選擇麵包發酵功能時顯示螢幕顯示40分。



#### 2 按確認鍵後按功能/選擇鍵設定發酵時間

- ▶ 功能/選擇鍵閃爍，取消，壓力煮飯鍵亮起。
- ▶ 語音提示“請按選擇鍵調整發酵時間後，按壓力煮飯鍵”。
- ▶ 發酵時間設定範圍為5分~120分。



#### 3 按壓力煮飯鍵

- ▶ 按壓力煮飯鍵開始發酵。
- ▶ 開始發酵時顯示面板顯示炊飯字樣和剩餘時間。
- ▶ 語音提示“發酵麵包00分，cuckoo開始做發酵麵包”



#### 4 一次發酵完成後，輕壓麵糰將氣排出，然後進行第二次發酵

- ▶ 二次發酵完成後，打開鍋蓋確認是否比二次發酵前膨脹1.5~2倍

### 麵包烘烤功能使用方法

#### 1 按功能/選擇鍵選擇麵包發酵[烘焙]功能

- ▶ 語音提示“麵包烘烤請按確認鍵”。
- ▶ 確認鍵閃爍，功能/選擇，取消，壓力煮飯，模式鍵亮起。
- ▶ 選擇麵包烘烤功能時顯示面板顯示40分。



#### 2 按確認鍵後功能/選擇鍵設定烘焙時間

- ▶ 選功能/選擇鍵閃爍，取消，壓力煮飯鍵亮起。
- ▶ 語音提示“請按選擇鍵調整烘焙時間後，按壓力煮飯鍵”。
- ▶ 烘焙時間設定範圍為1~80分。
- ▶ 請按發酵狀態及材料使用量設定烘焙時間。



#### 3 按壓力煮飯鍵

- ▶ 語音提示“麵包烘烤請按確認鍵”。
- ▶ 開始烘焙時顯示面板顯示炊飯字樣和剩餘時間。
- ▶ 語音提示“麵包烘焙00分，cuckoo開始做麵包烘焙”



※烘烤完成後請即時取出，以免黏鍋。

※烘烤完成後請勿直接接觸麵包，可能會燙傷。





## ▼ 發酵或烘焙異常時，請按以下方法確認

	狀態	確認事項	處理方法
發 酵	<ul style="list-style-type: none"> <li>•材料量是否正確?</li> <li>•發酵時間是否過長或過短?</li> </ul>	<ul style="list-style-type: none"> <li>•材料量是否正確?</li> <li>•發酵時間是否過長或過短?</li> </ul>	<ul style="list-style-type: none"> <li>•請參照料理指南。</li> </ul>
	<ul style="list-style-type: none"> <li>•是否和麵?</li> </ul>	<ul style="list-style-type: none"> <li>•是否和麵?</li> </ul>	<ul style="list-style-type: none"> <li>•請確認材料量後和麵。</li> </ul>
烘 烤	<ul style="list-style-type: none"> <li>•麵包又小又硬時。</li> <li>•麵紋粗糙，口感脆時。</li> <li>•黏糊時。</li> <li>•燒焦時。</li> </ul>	<ul style="list-style-type: none"> <li>•和麵材料及發酵時間始否正確?</li> <li>•是否發酵時間過長或正確和麵?</li> <li>•發酵或烘焙時間是否過短?</li> <li>•發酵或烘焙時間是否過長?</li> </ul>	<ul style="list-style-type: none"> <li>•請參照料理指南正確調整發酵，烘焙時間。</li> </ul>
	<ul style="list-style-type: none"> <li>•麵包底部無焦黃現象時。</li> <li>•麵包表面有紋或黏糊時。</li> </ul>	<ul style="list-style-type: none"> <li>•和好的麵是否放在內鍋中央。</li> <li>•烘焙時間是否過長?</li> <li>•是否及時取出麵包?</li> </ul>	<ul style="list-style-type: none"> <li>•2次發酵完成後將和好的麵放在內鍋中央。</li> <li>•延長烘焙時間。</li> <li>•烘焙完成後請即時取出。</li> </ul>

## 簡易浸泡功能

炊飯開始時選擇簡單浸泡時間，根據選擇時間進行浸泡後開始炊飯。



1. 白米高壓、白米高壓高火力、白米快速、雜穀米、雜穀米高火力、雜穀米快速、SOFT白米、壽司飯、營養飯、營養飯高火力、黑豆飯，等... 選單炊飯開始後5秒以內按預約/自動清洗鍵進入簡單浸泡功能設定模式。
2. 進入簡單浸泡功能設定模式後，每按一次預約/自動清洗鍵以10分→30分→60分→無反覆變化。
3. 進入簡單浸泡模式後無輸入5秒以上時，自動應用當前浸泡時間，完成浸泡後自動開始炊飯。
  - ※ 浸泡時間以一分為單位減少。
  - ※ 浸泡功能進行中結合手柄轉至開啟位置時自動取消炊飯功能。
  - ※ 浸泡時間越長米飯焦黃現象更明顯。



# 預約炊飯方法

## 預約炊飯方法


例如：現在時間是下午9點，預約次日上午7點40分時。

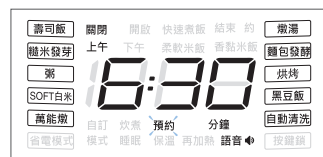
### 1 確認現在時間是否正確

- ▶ 調整時間請參照現在時間設定方法。
- ▶ 現在時間不正確時，預約炊飯完成時間也不正確。
- ▶ 請正確區分上、下午。



### 2 鍋蓋結合手柄轉至“”(關閉)位置顯示面板顯示”關閉”標誌後，按預約/自動清洗鍵。

- ▶ 功能/選擇，保溫/再加熱鍵閃爍，預約/自動清洗鍵，確認鍵，取消鍵，壓力煮飯鍵亮起。
- ▶ 預約時間由初始設定時間為上午6:30分，所需預約時間與初始設定時間一致時，無需調整預約時間，直接按預約/自動清洗。
- ▶ 鍋蓋結合手柄位轉至“”(關閉)位置時，不能預約。
- ▶ 按預約/自動清洗鍵時顯示(如圖)預約初始設定時間並預約閃爍。
- ▶ 糙米發芽選單沒有預約功能，糙米選單可以預約。  
※保溫狀態下設定預約炊飯時，按取消鍵取消保溫功能後預約。





### 3 按功能/選擇鍵選擇所需選單

- ▶ 確認鍵閃爍，保溫/再加熱鍵，功能/選擇鍵，取消鍵，壓力煮飯鍵亮起。



### 4 按確認鍵後，按功能/選擇鍵設定預約時間

- ▶ 功能/選擇鍵閃爍，預約/自動清洗鍵，確認鍵，取消鍵，壓力煮飯鍵亮起。
- ▶ 每按一次“”鍵增加10分鐘。
- ▶ 每按一次“”鍵減少10分鐘。  
按住時連續變化。  
※請注意上、下午區分。



### 5 按壓力煮飯鍵

- ▶ 壓力煮飯鍵閃爍，功能/選擇，取消鍵亮起。
- ▶ “白米預約炊飯已完成，明日上午或下午00點00分完成預約煮飯”的語音提示。
- ▶ 根據預約設定時間炊飯完成。  
(炊飯完成時間根據炊飯容量及炊飯條件會有所差異)
- ▶ 完成一次預約炊飯後，預約時間會被自動記憶。  
如需要更改預約時間時，按預約/自動清洗鍵重新設定。  
※預約炊飯時間是以各料理程式的最大容量為基準而設定，如煮少量米飯時，炊飯完成時間會提前。





## 預約炊飯方法

### 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即使用環境的不同，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。
- ▶ 預約炊飯容量過多或設定預約炊飯時間過長時，可能會增加米飯淡黃現象。
- ▶ 洗滌米預約炊飯時，米中澱粉沉澱鍋底過多會有微糊的現象。使用洗滌米預約炊飯時，將洗滌米洗淨或煮少量時會減少淡黃現象。

#### 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

#### 3 超出預約時間範圍時

- ▶ 設定時間比預約時間範圍短時，直接開始炊飯。(請參照各選單的預約時間表)

#### 4 預約時間超出13小時時

- ▶ 預約時間超出13小時時，顯示螢幕顯示“13h”並將預約設定時間自動變更為13小時。  
例如)下午5時預約次日上午7時完成預約炊飯時(預約設定為14小時)，顯示螢幕顯示“13h”並將預約設定時間自動變更為上午6時。(預約設定時間為13小時)

※預約時間超出13小時時，會導致變色或出現異味，由於夏天天氣炎熱，請將預約時間設定控制在13小時以內。

※預約炊飯完成時間設定為白天12小時時，將預約炊飯完成時間設定為下午12時。

※預約炊飯功能以現在時間為準1小時至13小時後完成時使用。

※預約炊飯中要查看現在時間時，按確認鍵會顯示現在時間。

各種料理程式的預約時間範圍

選單 區分	白米高壓	白米高壓 高火力	雜穀米	雜穀米 高火力	壽司飯	SOFT白米	糙米	糙米 高火力	黑豆飯	營養飯	營養飯 高火力	燉湯	粥	萬能燉	麵包發酵 烘	自動清洗 (自動殺菌清洗)
容量	(43分+ 自訂模式 時間 ~13小時)	(44分+ 自訂模式 時間 ~13小時)	(59分+ 自訂模式 時間 ~13小時)	(59分+ 自訂模式 時間 ~13小時)	(56分~ 13小時)	(64分~ 13小時)	(66分+ 自訂模式 時間 ~13小時)	(67分+ 自訂模式 時間 ~13小時)	(55分+ 自訂模式 時間 ~13小時)	(38分~ 13小時)	(40分~ 13小時)	(75分~ 13小時)	(127分~ 13小時)	設定時間 +1分~ 13小時	設定時間 +1分~ 13小時	(25分~ 13小時)



# 預約再加熱方法

## 預約再加熱方法


- ▶ 剩飯不使用保溫功能，想吃熱飯時使用。
- ▶ 預約再加熱所需時間為3小時，請提前3小時設定預約再加熱。  
現在時間是下午9時，預約次日上午7時40分時。

### 1 確認現在時間是否正確

- ▶ 調整時間請參照現在時間設定方法。
- ▶ 現在時間不正確時，預約炊飯完成時間也不正確。
- ▶ 請正確區分上、下午。



### 2 鍋蓋結合手柄轉至“” (關閉)位置顯示螢幕顯示“關閉”標誌後，按預約/自動清洗鍵。

- ▶ 發出“請按選擇鍵選擇預約選單後，按確認鍵完成。”的語音提示。
- ▶ 功能/選擇鍵，保溫/再加熱鍵閃爍，預約/自動清洗鍵，確認鍵，取消鍵，壓力煮飯鍵亮起
- ▶ 鍋蓋結合手柄未轉至“” (關閉)位置，按預約/自動清洗鍵時不能預約。





### 3 按保溫鍵進入預約再加熱設定模式

- ▶ “預約再加熱，請按選擇鍵調整再加熱完成時間後按保溫鍵”語音提示。
- ▶ 功能/選擇鍵閃爍，保溫/再加熱，確認鍵，取消鍵亮起。
- ▶ 預約時間初始設定時間為上午6:30分，所需預約時間與初始設定時間一致時，無需調整預約時間。



### 4 按功能/選擇鍵設定預約再加熱完成時間

- ▶ 保溫/再加熱鍵閃爍，功能/選擇鍵，確認鍵，取消鍵亮起。
- ▶ 每按一次“”鍵增加10分鐘。
- ▶ 每按一次“”鍵減少10分鐘。  
按住時連續變化。  
※請注意上、下午區分。



### 5 按確認鍵

- ▶ “請按保溫鍵”語音提示。
- ▶ 保溫/再加熱閃爍，功能/選擇鍵，確認鍵，取消鍵亮起。



### 6 按保溫/再加熱鍵

- ▶ “預約再加熱已完成，明日上午或下午00點00分完成語約再加熱”語音提示。
- ▶ 根據預約設定時間完成預約再加熱。
- ▶ 完成一次預約再加熱後，預約時間會被自動記憶。無需更改預約時間時，直接按保溫/再加熱鍵。





## 預約再加熱注意事項

### 1 預約再加熱時

- ▶ 用常溫下長時間保存的米飯預約再加熱米飯，可能會發乾或出現淡黃現象。
- ▶ 設定預約再加熱時，米飯容量要控制在5人份以內。
- ▶ 用保鮮或冷凍的米飯預約再加熱後米飯可能會不熱，發乾即出現淡黃現象。
- ▶ 預約再加熱前，請將保鮮的米飯放入內鍋後用飯勺攪散。
- ▶ 冷凍的米飯必須解凍後，使用預約再加熱功能。

### 2 變更預約時間

- ▶ 按2秒以上取消鍵後重新設定。

### 3 超出預約設定時間範圍時

- ▶ 預約時間設定為3小時以下時，直接開始預約再加熱。

### 4 設定時間超出13小時時

- ▶ 顯示“13Ho”後預約時間自動變更為13小時。

例)今天下午5時預約至明日上午7時(設定時間為14小時)時顯示“13Ho”後預約時間自動變更為明日上午6時(設定時間為13小時)。

- ※ 希望預約再加熱完成時間為白天12小時，將時間設定為下午12時。
- ※ 預約再加熱時間設定範圍為3小時~13小時。
- ※ 預約再加熱進行中確認現在時間時，按確認鍵顯示2秒鐘現在時間。



## 保溫/再加熱方法

### 保溫/再加熱方法

保溫中若想食用熱呼呼的米飯時，按保溫/再加熱鍵，語音提示“保溫再加熱開始”的同時開始保溫再加熱。9分鐘後可食用熱呼呼的米飯。



顯示面板顯示“3H”表示以保溫3小時。

顯示面板顯示“0”表示開始進行再加熱並顯示剩餘時間。

保溫/再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。

※保溫中調整現在時間時，請參照時間設定方法

- ▶ 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“ $\hat{\circ}$ ”(開啟)位置時，無法進行再加熱。請將結合手柄轉至“ $\hat{\circ}$ ”(關閉)位置後，按保溫/再加熱鍵。
- ▶ 再加熱中，結合手柄轉至“ $\hat{\circ}$ ”(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

炊飯完成後或保溫中鍋蓋不易打開時，請推動壓力錐等蒸氣完全排出後再打開。

保溫或保溫再加熱時必需將結合手柄轉至“ $\hat{\circ}$ ”(關閉)位置。

(鍋蓋開啟按鈕可能會破損或影響保溫效果)

炊飯完成後，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)

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。

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。

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飯鍋做出的米飯變色要快。(保溫24小時時顯示面板保溫時間會閃爍)

保溫雜穀米，糙米時米飯質量不如白米，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。

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。



# 保溫/再加熱方法

## 保溫溫度設定方法

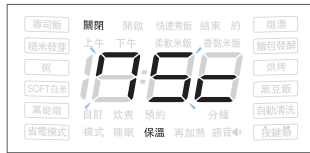
即使經常清理或煮水消毒後，保溫中的米飯仍產生異味或變色時，請調整保溫溫度。



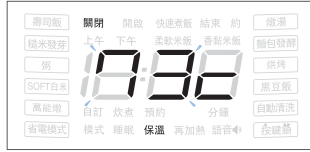
1 在保溫中按1次模式鍵或在待機狀態下按3次模式鍵進入保溫溫度調整模式，此時顯示螢幕顯示當前保溫溫度“74”

▶ 功能/選擇鍵閃爍，模式、確認、取消鍵亮起

調高保溫溫度時



調低保溫溫度時



※初使設定溫度可能與說明書不同

2-1 按功能/選擇鍵(右)時，保溫溫度按以下順序變化

74 → 75 → 76 → 77 → 78 → 79 → 80

▶ 確認鍵閃爍，功能/選擇鍵、取消模式鍵亮起

▶ 按住時連續變化

3 選擇所需溫度後按確認鍵完成設定 (按取消鍵或按鍵無任何輸入7秒以上時會自動返回待機狀態)

2-2 按功能/選擇鍵(左)時，保溫溫度按以下順序變化

74 → 73 → 72 → 71 → 70 → 69

▶ 確認鍵閃爍，功能/選擇鍵、取消模式鍵亮起

▶ 按住時連續變化

### 溫度調整值

1.保溫米飯有餿味並有很多凝結水珠時，將保溫溫度提高1-2度(攝氏)

2.米飯嚴重發黃並有異味時，將保溫溫度降低1-2度(攝氏)

## 調節保溫溫度設定方法

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此功能。



1 在待機狀態下按4次模式鍵進入調節保溫設定模式，此時顯示螢幕顯示初始設定值(如圖)

▶ 功能/選擇鍵閃爍，模式、確認、取消鍵亮起



2-1 按功能/選擇鍵(右)調高(如圖)

▶ 確認鍵閃爍，功能/選擇鍵、取消模式鍵亮起

▶ 按住時連續變化

3 選擇所需值後按確認鍵完成設定 (按取消鍵或按鍵無任何輸入7秒以上時會自動返回待機狀態)



2-2 按功能/選擇鍵(左)調低(如圖)

▶ 確認鍵閃爍，功能/選擇鍵、取消模式鍵亮起

▶ 按住時連續變化

1.內鍋蓋上有凝結水珠時，按功能/選擇鍵提高設定值。

2.米飯邊緣出現白化現象時，按功能/選擇鍵降低設定值。

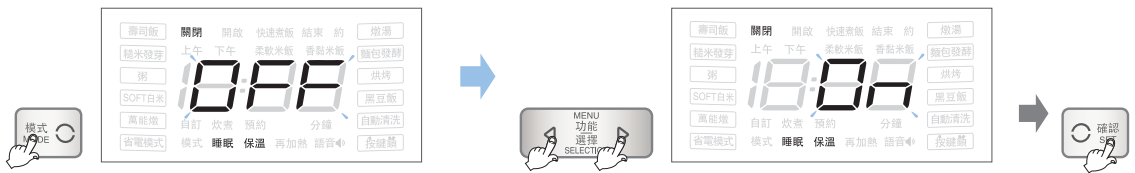


## 保溫/再加熱方法

### 睡眠保溫模式設定方法

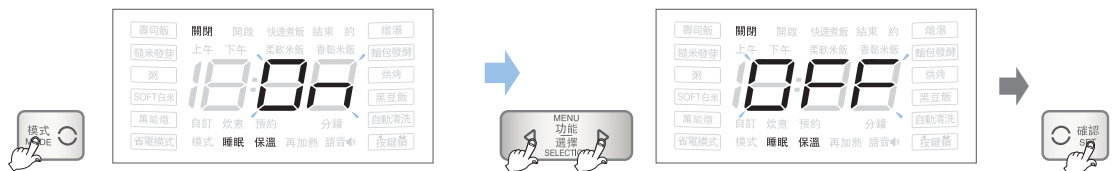
長時間保溫時，會降低保溫米飯的質量(變色、發乾、異味等)，因此在睡眠(PM:10:00~AM04:00)期間設置低溫保溫來提高保溫效果。

#### ▶ 設定方法



1. 待機狀態下按6次模式鍵進入睡眠保溫設定模式。
2. 進入睡眠保溫模式後，功能/選擇鍵閃爍，模式，確認，取消鍵亮起。
3. 按選擇鍵設定睡眠保溫後按確認鍵完成。  
(確認鍵閃爍，模式，功能/選擇，取消鍵亮起)
4. 按取消鍵或按鍵無任何操作7秒以上時自動返回待機狀態。

#### ▶ 解除方法



1. 待機狀態下按6次模式鍵進入睡眠保溫設定模式。
2. 進入睡眠保溫模式後，功能/選擇鍵閃爍，模式，確認，取消鍵亮起。
3. 按選擇鍵設定解除睡眠保溫後按確認鍵完成。  
(確認鍵閃爍，模式，功能/選擇，取消鍵亮起)
4. 按取消鍵或按鍵無任何操作7秒以上時自動返回待機狀態。

- ▶ 設定此功能時，在睡眠期間會維持低溫保溫。如睡眠時想正常保溫時，無需設定此功能。  
夏天米飯容易變色或出現異味，盡量不要使用”睡眠保溫”功能。
- ▶ 本產品初始設定為解除，需要時按設定方法設定。

### 保溫中米飯出現異味時

- ▶ 請即時清理產品，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裡的細菌滋生，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。





## 什麼是待機模式省電功能

插入電源後產品無動作狀態下為待機狀態，此時也會消耗一點電能，這叫待機能耗。待機模式是為了節儉能耗，把產品內部的迴路從外部得電能消耗隔離，將電能消耗降低至最小(小於1瓦特)的功能。

## 手動省電功能使用方法

### ▶ 開始省電模式

待機狀態下按3秒以上取消鍵  
語音提示“省電模式開始”



### ▶ 結束省電模式

方法1：按任意鍵結束省電模式。語音提示“省電功能已解除”  
方法2：鍋蓋結合手柄轉至開啟或關閉位置時 結束省電模式。



## 自動省電功能使用方法

自動省電功能設定模式下，待機時間選擇“0”以上時，經過所設定的待機時間後進入省電功能。(待機時間設定為“0”分時，不能自動進入省電功能)，(產品初始設定為1分)。

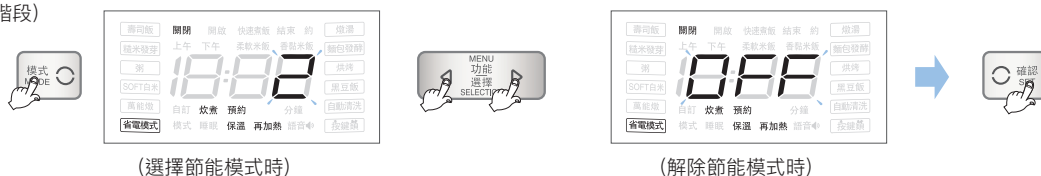
### ▶ 設定方法



- 1.待機狀態下按7次模式鍵，進入自動省電功能設定模式。
- 2.進入自動省電功能設定模式時，功能/選擇鍵閃爍，模式，確認，取消鍵亮起。
- 3.按功能/選擇鍵選擇所需時間，選擇OFF時會解除省電功能，此時確認鍵閃爍，模式，功能/選擇，取消鍵亮起。
- 4.按取消鍵或按鍵無任何輸入7秒以上時，自動返回待機狀態。

## 節能模式使用方法

保溫、預約中，自動感知周圍的亮度，是節約能源的功能。希望在當前進入省電模式的亮度(2階段)更暗的地方，進入設定時設定為第1階段  
希望在當前進入省電模式的亮度(2階段)更亮的地方，進入設定時設定為第3階段  
(出廠設定為2階段)



- 1.待機狀態下按12次模式鍵進入節能設定模式。
- 2.進入節能設定模式時功能/選擇鍵閃爍，模式，確認，取消鍵亮起。
- 3.每按一次功能/選擇鍵時，節能階段以3階段→OFF→1階段→2階段→3階段變化，顯示OFF時，語音提示“節能模式已解除”的同時，確認鍵閃爍，模式、功能/選擇，取消鍵亮起。
- 4.選擇所需階段後，按確認鍵，語音提示“節能模式設定完成”
- 5.按取消鍵或按鍵無任何輸入7秒以上自動返回待機狀態。

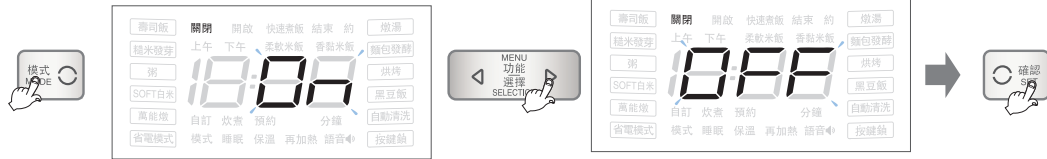


# 顯示面板背光亮度調節功能/按鍵鎖功能/ 炊飯剩餘時間顯示功能

## 顯示面板背光亮度調節功能

待機、炊飯、保溫、預約炊飯中顯示面板背光亮度調節功能。

▶ 設定及解除方法(出廠設置為ON)



- 1.待機狀態下按8次模式鍵，進入顯示面板背光亮度調節功能設定模式。
- 2.進入顯示面板背光亮度調節功能設定模式後，功能/選擇鍵閃爍，模式，確認，取消鍵亮起。
- 3.按功能/選擇鍵選擇或解除顯示面板背光亮度調節功能，此時確認鍵閃爍，功能/選擇，模式，取消鍵亮起。
- 4.按確認鍵完成設定。
- 5.按取消鍵或按鍵無任何輸入7秒以上時自動返回待機狀態。

## 按鍵鎖功能

防止兒童隨意操作的按鍵鎖功能。

▶ 設定方法



- 1.炊飯、預約、保溫、再加熱中或待機狀態下，按確認鍵3秒以上設定按鍵鎖功能。
- 2.設定按鍵鎖功能時顯示面板裡的”按鍵鎖”字樣會閃爍。

▶ 解除方法



- 1.炊飯、預約、保溫、再加熱中或待機狀態下，按確認鍵3秒以上解除按鍵鎖功能。
- 2.解除按鍵鎖功能時，顯示面板不顯示”按鍵鎖”字樣。

按鍵鎖功能設定狀態下除確認鍵外，按其它任何鍵時會有提示音。

先按確認鍵3秒以上解除按鍵鎖功能後再選擇所需功能。

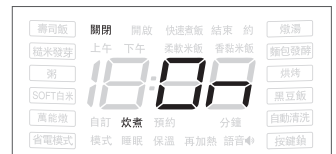
按鍵鎖功能設定狀態下切斷電源後，重新插入電源時按鍵鎖功能會自動解除。

## 炊飯剩餘時間顯示功能

選擇或解除炊飯中顯示炊飯剩餘時間。

(炊飯中所顯示的剩餘時間，可能會根據炊飯容量會有所差異)

- 1.待機狀態下按9次模式鍵，進入炊飯剩餘時間設定模式。(初始進入時需按1秒以上模式鍵)
- 2.進入炊飯剩餘時間設定模式時，語音提示“炊飯剩餘時間設定模式，請按選擇鍵選擇或解除炊飯剩餘時間後按確認鍵”。
- 3.每按一次功能/選擇鍵時炊飯剩餘時間反覆顯示選擇或解除。  
此時確認鍵閃爍，模式，功能/選擇，取消鍵亮起。完成設定後請按確認鍵。
- 4.進入炊飯剩餘時間設定模式後，按取消鍵或按鍵無任何輸入7秒時自動返回待機狀態。



選擇炊飯剩餘時間顯示功能時



解除炊飯剩餘時間顯示功能時

## 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"> <li>• 煮飯或料理中是否轉動了結合手柄？</li> <li>• 蒸氣未完全排出狀態下是否轉動了結合手柄？</li> </ul>	<ul style="list-style-type: none"> <li>• 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</li> <li>• 推動壓力錐等蒸氣完全排出後再打開。</li> </ul>
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"> <li>• 推動壓力錐等蒸氣完全排出後再打開。</li> </ul>
蒸氣洩漏時	<ul style="list-style-type: none"> <li>• 密封圈表面是否有異物？</li> <li>• 密封圈是否老化？</li> </ul>	<ul style="list-style-type: none"> <li>• 請擦淨密封圈後使用。</li> <li>• 密封圈周圍要保持清潔。</li> <li>• 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。</li> <li>• 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。</li> </ul>
煮飯或料理中無法按取消鍵時	<ul style="list-style-type: none"> <li>• 內鍋內部是否很燙？</li> <li>• 是否設定了按鍵鎖定？</li> </ul>	<ul style="list-style-type: none"> <li>• 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。</li> <li>• 蒸氣排出裝置排出蒸氣時請不要靠近。(小心燙傷)</li> <li>• 按3秒以上確認鍵解除按鍵鎖定功能。</li> </ul>
煮飯或保溫時有異常聲音時	<ul style="list-style-type: none"> <li>• 煮飯時是否有風聲？</li> <li>• 煮飯及保溫中是否有「吱吱」聲？</li> </ul>	<ul style="list-style-type: none"> <li>• 冷卻風扇工作時會有此聲音，屬正常現象。</li> <li>• IH電壓力電子鍋啟動時會有此聲音，屬正常現象。</li> </ul>
糙米不能正常發芽時	<ul style="list-style-type: none"> <li>• 是否超出限定容量？</li> <li>• 是否使用了開封時間較長的糙米？</li> </ul>	<ul style="list-style-type: none"> <li>• 請勿超出限定容量。</li> <li>• 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。</li> </ul>

# 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
按按鍵時顯示“LJ”標誌時	<ul style="list-style-type: none"> <li>• 是否放入內鍋?</li> <li>• 是否使用220V電源?</li> </ul>	<ul style="list-style-type: none"> <li>• 無內鍋時不能進行操作，請放入內鍋</li> <li>• 本產品只限使用110V電源</li> </ul>
顯示“E01”標誌時	<ul style="list-style-type: none"> <li>• 結合手柄是否轉至“⦿” (關閉)位置?</li> <li>• 顯示面板是否顯示關閉標誌?</li> </ul>	<ul style="list-style-type: none"> <li>• 請將結合手柄轉至“⦿” (關閉)位置</li> </ul>
米飯嚴重燒焦時	<ul style="list-style-type: none"> <li>• 溫度感位器或內鍋外側底部是否黏有米粒或異物?</li> <li>• 是否設定了自訂模式或調節煮飯功能?</li> </ul>	<ul style="list-style-type: none"> <li>• 請清除溫度感位器或內鍋外側底部的米粒或異物。</li> <li>• 根據使用情況設定或解除個人模式或調節煮飯功能。</li> </ul>
長時間不能完成煮飯顯示“E03”標誌時	<ul style="list-style-type: none"> <li>• 是否使用110V電源?</li> </ul>	<ul style="list-style-type: none"> <li>• 產品出現異常(部品斷線,熱量不足)長時間不能完成煮飯時顯示,切斷電源後與售後服務中心聯繫</li> <li>• 連續煮水時顯示“E03”標誌時屬正常現象。</li> <li>• 本產品只限使用110V電源,請正確使用。</li> </ul>
預約煮飯時間不正確時	<ul style="list-style-type: none"> <li>• 現在時間是否正確?</li> <li>• 是否正確選擇上,下午?</li> <li>• 預約時間是否超出13小時?</li> </ul>	<ul style="list-style-type: none"> <li>• 請正確調整現在時間。</li> <li>• 請確認上,下午。</li> <li>• 預約時間不能超出13小時。</li> </ul>
煮飯完成後或保溫中米飯出現異味時	<ul style="list-style-type: none"> <li>• 燉雞或做排骨料理後是否清洗乾淨?</li> </ul>	<ul style="list-style-type: none"> <li>• 按照清潔保養方法清洗分離式內鍋蓋後使用。</li> </ul>
無法蓋鍋蓋時	<ul style="list-style-type: none"> <li>• 結合手柄是否完全轉至“⦿” (開啟)位置?</li> <li>• 內鍋裡是否有熱飯或其它熱食品</li> <li>• 內鍋是否完全放置於機體內?</li> </ul>	<ul style="list-style-type: none"> <li>• 請將結合手柄完全轉至“⦿” (開啟)位置。</li> <li>• 請推動壓力錐後蓋鍋蓋。</li> <li>• 請將內鍋完全放置於機體內。</li> </ul>
“E_u :00”顯示此標誌時	<ul style="list-style-type: none"> <li>• 電源輸入部出現異常時顯示。</li> </ul>	<ul style="list-style-type: none"> <li>• 切斷電源後與售後服務中心聯繫。</li> </ul>
“E_P :00”顯示此標誌時	<ul style="list-style-type: none"> <li>• 溫度感應器出現異常時顯示。</li> </ul>	<ul style="list-style-type: none"> <li>• 切斷電源後與售後服務中心聯繫。</li> </ul>
“E_uF”顯示此標誌時	<ul style="list-style-type: none"> <li>• 顯示面板內部記憶體出現異常時顯示。</li> </ul>	<ul style="list-style-type: none"> <li>• 切斷電源後與售後服務中心聯繫。</li> </ul>
保溫/再加熱中品示“HAF_”標誌時 煮飯中顯示“HAP_”標誌時		<ul style="list-style-type: none"> <li>• 電源或產品的異常檢查功能。 持續顯示時請撥打售後服務電話。</li> </ul>

## 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"> <li>• 是否按了壓力煮飯鍵?</li> <li>• 煮飯中是否停電?</li> </ul>	<ul style="list-style-type: none"> <li>• 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“E23”</li> <li>• 停電記憶功能請參照說明書。</li> </ul>
米飯過硬或夾生時	<ul style="list-style-type: none"> <li>• 是否用量杯正確計量?</li> <li>• 是否正確調整水位?</li> <li>• 米是否有洗淨?</li> <li>• 是否煮了長時間浸泡後的米?</li> <li>• 米是否開封時間較長而發乾?</li> </ul>	<ul style="list-style-type: none"> <li>• 請按照說明書正確使用。</li> <li>• 請多加半刻度水後開始煮飯。</li> </ul>
豆(雜谷/糙米)類半生時	<ul style="list-style-type: none"> <li>• 豆(雜穀類)類是否太乾硬?</li> </ul>	<ul style="list-style-type: none"> <li>• 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。</li> </ul>
米飯過稀或過硬	<ul style="list-style-type: none"> <li>• 是否正確選擇選單?</li> <li>• 是否正確調整水量?</li> <li>• 悶飯時是否打開了鍋蓋??</li> </ul>	<ul style="list-style-type: none"> <li>• 請正確選擇所需選單。</li> <li>• 請正確調整水量。</li> <li>• 煮飯完成後請打開鍋蓋。</li> </ul>
煮飯中米湯溢出時	<ul style="list-style-type: none"> <li>• 是否正確使用量杯?</li> <li>• 是否正確調整水量?</li> <li>• 是否正確選擇選單?</li> </ul>	<ul style="list-style-type: none"> <li>• 請按照說明書正確使用。</li> </ul>
保溫中產生異味時	<ul style="list-style-type: none"> <li>• 是否蓋好鍋蓋?</li> <li>• 保溫中是否切斷電源?</li> <li>• 保溫時間是否超過12小時或保溫米飯太少?</li> <li>• 是否放入飯勺或涼飯一起保溫?</li> </ul>	<ul style="list-style-type: none"> <li>• 請蓋好鍋蓋</li> <li>• 請蓋好鍋蓋</li> <li>• 保溫時間要控制在12小時以內。</li> <li>• 請勿放入飯勺或涼飯一起保溫。</li> </ul>
“E_ _”、“E_P”、“E_t”顯示此標誌時	<ul style="list-style-type: none"> <li>• 溫度感應器出現異常時顯示。</li> </ul>	<ul style="list-style-type: none"> <li>• 切斷電源後與售後服務中心聯繫。</li> </ul>
“E_w”顯示此標誌時	<ul style="list-style-type: none"> <li>• 冷卻風扇出現異常時顯示。</li> </ul>	<ul style="list-style-type: none"> <li>• 切斷電源後與售後服務中心聯繫。</li> </ul>
保溫中保溫時間閃爍時	<ul style="list-style-type: none"> <li>• 保溫時間是否超過24小時?</li> </ul>	<ul style="list-style-type: none"> <li>• 保溫時間超過24小時時,提示保溫時間過長的功能。</li> </ul>
保溫中米飯變涼或有較多水流出時	<ul style="list-style-type: none"> <li>• 是否設定了睡眠保溫?</li> </ul>	<ul style="list-style-type: none"> <li>• 根據使用情況解除或設定睡眠保溫。</li> </ul>
“E <sub>do</sub> ”顯示時	<ul style="list-style-type: none"> <li>• 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?</li> </ul>	<ul style="list-style-type: none"> <li>• 將結合手柄轉至“” (開啟)位置後重新轉至“” (關閉)位置。</li> </ul>
“E <sub>co</sub> ”顯示時	<ul style="list-style-type: none"> <li>• 是否安裝了分離式內鍋蓋?</li> </ul>	<ul style="list-style-type: none"> <li>• 請安裝分離式內鍋蓋(參照9頁)。</li> <li>• 在安裝了分離式內鍋蓋狀態下,仍顯示“E<sub>co</sub>”此標誌時,請撥打售後服務電話。</li> </ul>
保溫中發出警告音或保溫中不能再加熱時	<ul style="list-style-type: none"> <li>• 是否安裝了分離式內鍋蓋?</li> </ul>	<ul style="list-style-type: none"> <li>• 請安裝分離式內鍋蓋。</li> </ul>



## 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

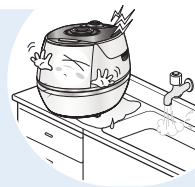
**Do not cover the automatic steam outlet or pressure weight with your hand or face.**

- 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.



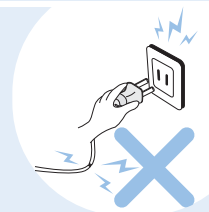
**Do not alter, reassemble, disassemble or repair.**

- 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 shark 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.

**Do not cover the automatic steam outlet**

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



**Remove external substances on plug with a clean cloth.**

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

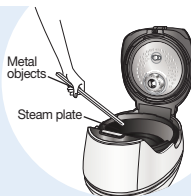
**Be careful that both the plug and power cord are not to be bit by animals, or pierced by sharp metal materials.**

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



**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.



**Keep the cooker out of children's reach.**

- It can cause burns, electric shock or injury.

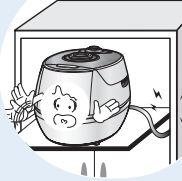


## SAFETY PRECAUTIONS

### 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

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

- It can cause a system malfunction or fire. It is out of children's reach.



**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.



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

- It can cause an electric shock.

### Caution

**Please contact dealer or service center if a strange smell or smoke has occurred.**

- It can cause an electric shock.

### Do not

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

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

**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.

**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.



**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.

**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



## Warning

## 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.



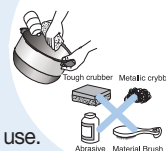
### When the exterior of inner pot is diamond shield plated.

- 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

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

### 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 steam release 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.
- 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) 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) direction during cooking and heat preservation before use.



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

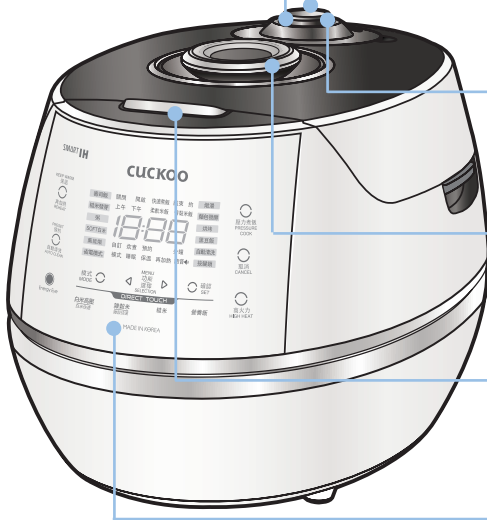
- A magnetic field can be released from electronic goods.



## 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.

**Lid Clamp**

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

**Control Panel**

### Name of each part

Pressure Packing



**Lid Assy**

**DET. cover**

**Control Plate**

**Packing**

**Control Plate**

**Packing Cover**

**Pressure**

**Control Plate**

**Holder Guide**

**Handle**

**DET. cover Holder**

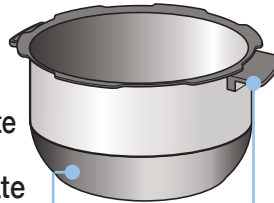
**Drain Dish**

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

**Power Cord**

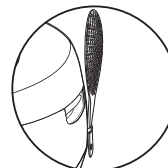
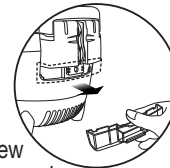
**Power Plug**

**Temperature Sensor**



**Pot Handle**  
**Inner Pot(Oven)**

Place the inner pot into the body property.



### Accessories



Manual & Cooking Guide



Rice Scoop



Rice Measuring Cup



Steam Plate



Cleaning Pin  
(Attached on the bottom of the unit)

# HOW TO CLEAN

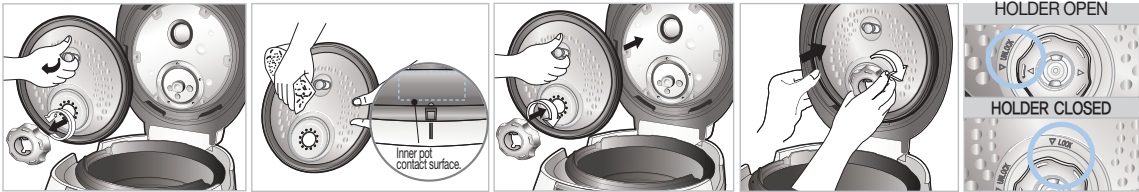


- To prevent foul odor clean the lid assy after the rice cooker has cooled and the rice cooker is unplugged.
- Clean the body of rice cooker and the cover with a dry towel. Do not use benzene or thinner to clean the rice cooker. The layer of starch, which is the residue from rice cooking, may appear on the detachable cover or inside of rice cooker. This layer does not cause any health risk.
- Do not put materials like screws into holes of detachable cover. Check the back cover and front cover.

## Detachable cover & Pressure packing

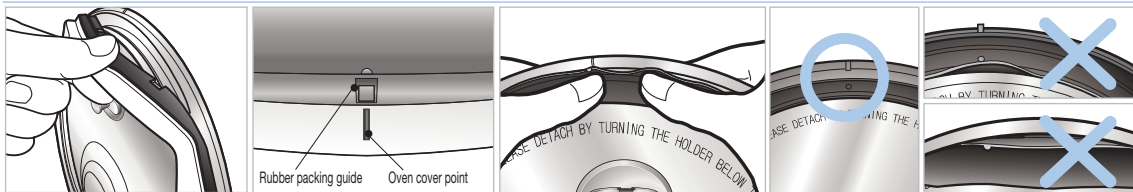
After cleaning detachable cover, put it back on the lid

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



- Turn the holder counter clock wise, and the cover will be easily separated from the cooker and can be washed.
  - Wash the cover with cooking purposeneutral detergent and sponge frequently, and wipe off moisture with handkerchief.
  - Please keep clean the edge of rubber packing, then the rice cooker last's longer.
  - When mounting the cover, grab separate cover handle, attach it to hole, and after adjusting holder on top of packing stop tab, fix it by turning it clockwise.
  - It is easier to attach the cover holder when the power part of the detachable cover is pressed.
- ※ As depicted in the picture, please align holder with arrow mark to open and close.

Please fir a rubber packing into the cover plate completely after washing or replacing the rubber packing.

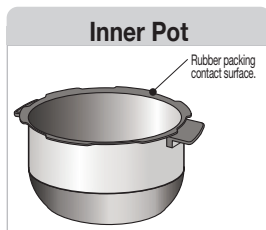


- To separate the rubber packing, please pull it out from the cover plate as shown in the picture.
- To put back the rubber packing, please fit it to each of 6 projections and holes as shown in the picture.
- After fitting 6 projections to the holes, please press the rubber packing around the corner completely as shown in the picture.
- Please check that the rubber packing fits into the cover plate completely. If not, steam may be released from the crack between the packing and the plate.



Steam Vent

Make sure to clean the clean steam went after/before use. Do not try to pull out the clean steam went and safety packing, clean it with care. Make sure the clean steam went and safety packing are installed completely after/before use. If the steam vent is detached, or not attached completely, please contact customer service.



Inner Pot

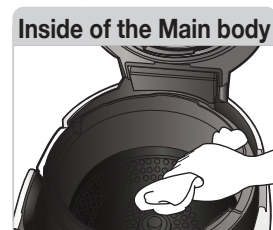
Wipe the water on the outside and bottom of the Inner Pot. A rough sponge, a brush or an abrasive can cause scratches on the coating. Use a dishwashing liquid and a soft cloth or a sponge.

※ Keeping the contact area of the Inner Pot with the pressure packing always clean, increases the product's durability.



Pressure Packing

Wipe the main unit with a wet cloth that has been extracted out of all water



Inside of the Main body

Make sure to clean the steam control went before and after use.

## Detachable cover & Pressure packing

- Handle must be turned to “”(Lock) during Cooking.  
When the lamp is turned on it means that it is ready to cook.
  - After cooking, turn the handle from “”(Lock) to “”(Unlock) turn the handle to open. If there is unreleased steam in the Inner pot it might be hard to turn the handle. In this case twist the pressure weight and let the excess steam out. Do not open by force.
- If the lamp does not turn on, it would not operate the “PRESSURE COOK” and ‘PRESET/AUTO CLEAN’ buttons. Make sure the handle is located in “”(Lock).
- Handle must be turned to “”(Unlock) when opening and closing.





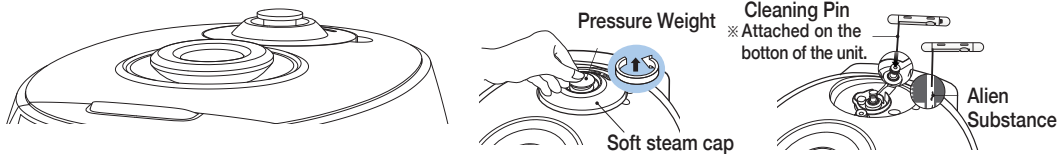
## HOW TO CLEAN

### How to clean the pressure weight nozzle.

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

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

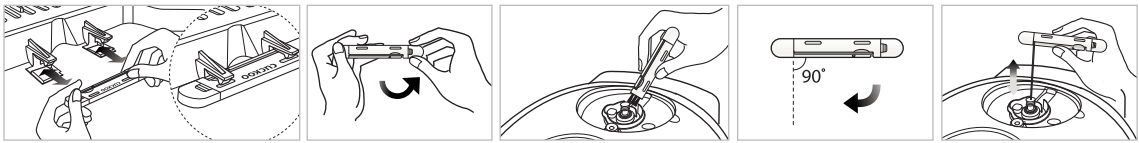
※ Do not use the cleaning pin for any other use except to clean the valve hole of the pressure weight.



#### How to disassemble the pressure weight

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

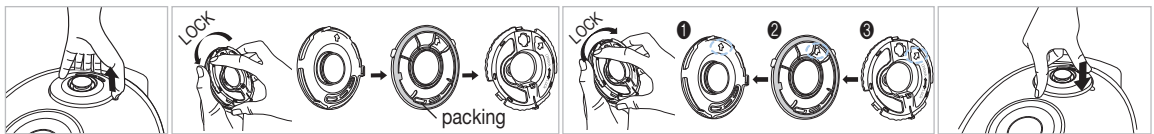
### How to use cleaning pin and brush kit



- 1 Separate cleaning pin Attached on the bottom of the unit from main body as shown in picture.
- 2 Separate cover as the arrow points.
- 3 Use brush kit. You can easily clean a drain use the ditch cap and tough pat to clean.
- 4 When using cleaning pin, pull out cleaning pin and make it meet at right angles.
- 5 Only use for the valve hole of the pressure weight.

### 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.
- 3 Assemble the went so that it fits into the groove perfectly.
- 4 After attaching the soft steam cap on the lid as shown in above picture, press the cap firmly to assemble the 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 Clean the drain ditch cap with brush kit.
- 5 Securely put in the dew dish after cleaning.

### When lid does not close perfectly

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.

# FUNCTION OPERATING PART / ERROR CODE AND POSSIBLE CAUSE



## Function Operating Part

### PRESET/AUTO CLEAN Button

Used to preset preferred cooking time  
When you use automatic steam cleaning function

### MODE Button

This function is used to customize individual cooking preference, time-setting, voice volume setting, keep warm temperature setting, and power saving mode.

### KEEP WARM/ REHEAT Button

Used to warm or reheat.

### PRESSURE COOK Button

This function is used to start cooking.

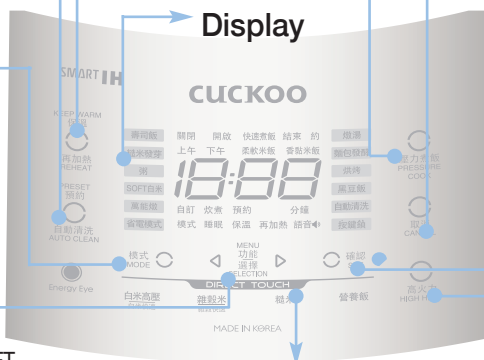
### CANCEL Button

This function is used to cancel a selection or release remaining steam in the inner pot.  
When using Power saving function.

### SET Button

This function is used to select a function or to button-lock function.

### Display



### MENU/SELECTION Button

This function is used to select from among SUSHI RICE, GABA RICE, PORRIDGE, SOFT GLUTIN., MULTI COOK, CHICKEN SOUP, FERMENT BREAD, BREAD BAKING, BLACK BEANS RICE, AUTO CLEAN, GLUTIN. RICE, HIGH HEAT GLUTIN. RICE, MIXED RICE, HIGH HEAT MIXED RICE, BROWN RICE, HIGH HEAT BROWN RICE, NUTRI. RICE, and HIGH HEAT NUTRI. RICE and to modify preset time.  
For setting selected action with 'MODE' button and setting GABA RICE, MULTI COOK, FERMENT BREAD, and BREAD BAKING time.

### HIGH HEAT Button

This function is used for to activate the High heat cooking mode of the cooking functions such as GLUTIN. RICE, MIXED RICE, BROWN RICE, or NUTRI. RICE.

### DIRECT TOUCH

This function is used when cooking GLUTIN. RICE/TURBO GLUTIN. RICE, MIXED RICE/TURBO MIXED RICE, BROWN RICE/NUTRI. RICE

- ※ 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 used configuration.)
- ※ If cancel button is pressed during cook, the rice cooker will go in standby mode.
- ※ Press the button until the buzzer sounds, Picture may vary depending on model.



<Standby condition screen>

## 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.

	When the inner pot is not placed into the unit.		
			Problem on temperature sensor. ("E_ _" mark, "E_P" mark, "E_ L" mark blink.)
	Problem on fan motor. ("E_F" marks blink.)		
	When pressing the 'PRESSURE COOK' and 'PRESET/AUTO CLEAN' button, while the lid handle is on "Unlock" Turn the lid handle "Lock"		
	When boiling only water.		
	When setting preset time longer than 13 hours Set the preset time within 13 hours. (Refer to page 59~60)		
	It appears on the display when you press 'PRESSURE COOK' or 'PRESET/AUTO CLEAN' button again, or if the cooking has finished and you've never ever turned the handle to "Unlock", It can be solved by turning handle to "Unlock" and then turn to "Lock".		
	Problem on micom power.		
	Problem on micom memory.		
	Problem on environment sensor.		
	This error messenger shows up when 'PRESSURE COOK' or 'KEEP WARM/REHEAT' button is pressed while separate cover is not mounted. Mount separate cover. While keeping warm, alarm will sound and keeping warm and reheating do not work.		
		This code indicates the function of checking for abnormality of power of product.	



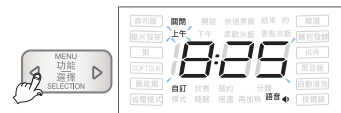
# HOW TO SET CURRENT TIME/ HOW TO SET OR CANCEL VOICE GUIDE FUNCTION

## How to set current time

ex)8:25am now

- 1 Press 'MODE' button once.
  - ▶ 'MODE' button needs to be pressed for over 1 second at the first time.
  - ▶ A voice comes up saying "Setting mode for current time. Set current time with 'MENU/SELECTION' button then press 'SET' button."
  - ▶ 'MENU/SELECTION' button blinks and 'MODE', 'SET' and 'CANCEL' buttons turn ON.
- 2 Set 8 o'clock and 25 minute as pressing 'MENU/SELECTION' button.
  - ▶ 1 min up "D" button  
1 min down "D" button
  - ▶ 10 min up or down "D", "D" keep pressing.
  - ▶ Careful of setting am,pm.
  - ▶ In case of 12:00 it is 12:00 pm.
- 3 When finishing to set time you want, press 'SET' button.
  - ▶ 'SET' button blinks and 'MODE', 'MENU/SELECTION' and 'CANCEL' buttons turn ON.
  - ▶ If it is over 7sec without 'SET' button, setting time will be canceled with "Function setting has been canceled with overtime.", it is canceled due to overtime.

<Standby mode>



### ■ About Lithium battery

- This product contains lithium battery for improving blackout compensation and time. Lithium battery lasts for 3 years.
- When current time is not displayed on the screen, it means the battery is exhausted. It should be replaced.

### ■ What is blackout compensation

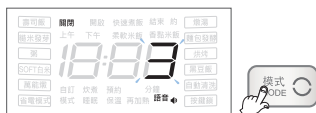
- This product remembers and maintains previous condition and processes. After finishing blackout, it operates immediately.
- If blackout happens during cooking, the cooking time will be delayed depending on blackout time.
- If the rice became cold because of blackout, warming will be cancelled.

### ■ How to set current time during keep warming mode

1. Press 'CANCEL' button to cancel 'KEEP WARM/REHEAT' and then press 'MODE' button over 1 time to set current time.
2. After setting time, press 'KEEP WARM /REHEAT' button to re-start keep warm.

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

To enter this function, press 'MODE' button 2 times. 'MODE' button needs to be pressed for over 1 second at the first time.



"3" sign is displayed when entered volume control mode by pressing 'MODE' button 2 times.

- ▶ 'MENU/SELECTION' button blinks and 'MODE', 'SET' and 'CANCEL' buttons turn ON.

If set value became "OFF" by pressing 'MENU/SELECTION' button, "語音" blink and voice guide function is off.

Press 'MENU/SELECTION' button to change the volume from "1" to "5".

- ▶ 'SET' button blinks and 'MODE', 'MENU/SELECTION' and 'CANCEL' buttons turn ON.
- ▶ Keep the button pressed, and the button will turn to Continuous.
- ▶ Set to desired voice volume, and press 'SET' button.
- ▶ If it is over 7sec without 'SET' button, setting time will be canceled with voice, "Function setting has been canceled with overtime."

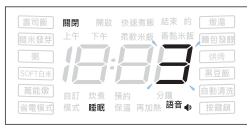


# NIGHT VOICE VOLUME REDUCTION/ VOICE SETTING FUNCTION

## Night Voice Volume Reduction

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

### ► How to set night voice volume reduction



Example) 60% of day time voice volume

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

Night voice volumes by the setting of process progress

1. Press 'MODE' button 10 times in standby status, and you will enter Night Voice Volume Reduction mode. When pressing 'MODE' button initially, press the button for 1 second or longer to enter Night Voice Volume Reduction mode.
2. When you enter Night Voice Volume Reduction mode, a voice comes up saying "Setting mode for night time volume. Select or cancel night time volume with 'MENU/SELECTION' button then press 'SET' button."
3. Press 'MENU/SELECTION' button, and as process progress bar change, voice volume will change. Select desired voice volume, and press 'SET' button.
4. If set value became "5" by pressing 'MENU/SELECTION' button, a voice will come saying "Night time volume has been canceled." Inactivate the function by pressing 'SET' button.
5. If 'Set' button is pressed or no button is pressed for 7 seconds after you enter Night Voice Volume Reduction mode, the function will be inactivated along with voice "Function setting has been cancelled with overtime.", and the system will be back to standby mode.

## Voice Setting Function

This function helps you select Auto voice for either 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. Press 'MODE' button 11 times in standby status, and you will enter Voice mode. When pressing 'MODE' button initially, press the button for 1 second or longer to enter Voice mode. 'MODE' button needs to be pressed for over 1 second at the first time.
2. When you enter voice setting mode, a voice comes up saying "Setting mode for voice guide. Set voice with 'MENU/SELECTION' button then press 'SET' button." At this time 'MENU/SELECTION' button blinks and 'MODE', 'SET' and 'CANCEL' buttons turn ON.
3. After setting Auto voice with 'MENU/SELECTION' button, Korean or English or Chinese, and press 'SET' button.
4. If 'SET' button is pressed or no button is pressed for 7 seconds after you enter Volume, the function will be inactivated along with voice "Function setting has been cancelled with overtime.", and the system will be back to standby mode.



## 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. (We recommend not to use inner pot for washing grains)

### 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 GLOTIN. RICE, HIGH HEAT GLUTIN. RICE, NUTRI. RICE, HIGH HEAT NUTRI. RICE : Adjust waterlevel to the water scale for 'GLUTINOUS'. GLUTIN. RICE/HIGH HEAT GLUTIN.RICE can be cooked to max 10 servings, TURBO GLU. RICE/NUTRI.RICE/HIGH HEAT NUTRI. RICE to max 6 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, TURBO MIXED RICE, HIGH HEAT MIXED RICE : Adjust water level to the water scale for 'MIXED RICE'. SUSHI RICE/MIXED RICE/HIGH HEAT MIXED RICE can be cooked to max 8 servings, TURBO MIXED RICE to max 6 servings.
  - BROWN RICE, HIGH HEAT BROWN RICE, GABA RICE : Adjust water level to the water scale for 'GABA RICE'. BROWN RICE/GABA RICE/HIGH HEAT BROWN RICE can be cooked to max 6 servings
  - SOFT GLUTIN. : Adjust water level to the water scale for 'SOFT GLUTINOUS'. SOFT GLUTIN. can be cooked to max 6 servings.
  - PORRIDGE: Adjust water level to the water scale for 'PORRIDGE'. PORRIDGE can be cooked to max 1.5 servings

\* Cook in cereals menu, hard cereals like red-bean can be half-cooked depeding on the kind of cereal.

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

Put the inner pot correctly.

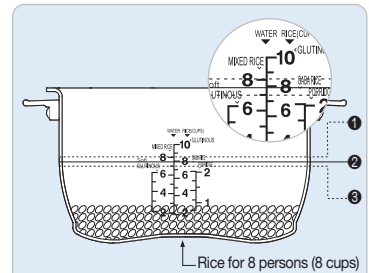
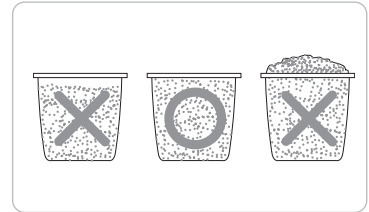
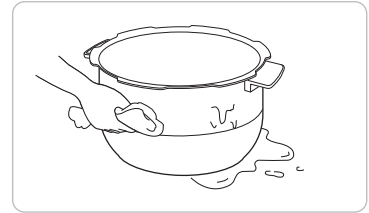
- ▶ If there is any external substance on the temperature sensor or the bottom of the inner pot, wipe it off before putting the pot into the main unit.
- ▶ lid will not close if the inner pot is not placed correctly in the main body (Place the inner pot to the corresponding parts of the main body)

### 7 Close the topcover and Turn the lid handle to the "🔒"(Lock) position.

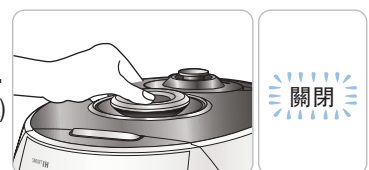
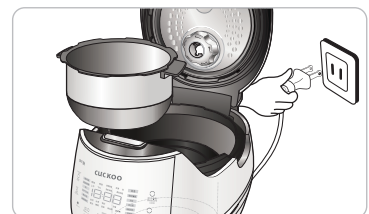
- ▶ The lid is completely locked as soon as the on "🔒" the lid locking handle and the "LOCK" on the front display panel are both lit up.
- ▶ If you press the 'PRESSURE COOK' button without setting the lid handle to "LOCK", the cooker will not operate. You will hear "beep beep beep" sound and "E01" is shown in the LCD.

- \* If you want to select another function while cooking, push 'CANCEL' button.
- ▶ If 'E do' 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.)

- \* 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 rice). In this case, please add 1 ~ 10% of more water.



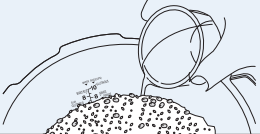
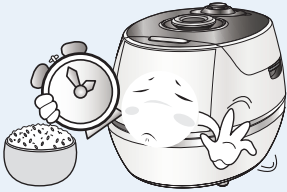


# FOR THE BEST TASTE OF RICE



## Cook tasty rice with Cuckoo pressure rice cooker

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

<p><b>Use the measuring cup</b></p> <p><b>Pour the water until water level marking in the inner pot</b></p>	<ul style="list-style-type: none"> <li>• When measuring the rice, use the measuring cup. (The amount of the rice may vary depending on the quality of the rice.)</li> <li>• Place the inner pot on a flat surface and adjust the water to water level in the inner pot.</li> </ul>	<p>When the proportion between the amount of rice is not proper, rice can be crisp or hard.</p> 
<p><b>How to keep the rice</b></p>	<ul style="list-style-type: none"> <li>• 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.</li> <li>• 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.</li> </ul>	<p>When rice is too dry, it can be craps even though measuring the amount of rice is accurate.</p>
<p><b>It's better to set the preset time shortly.</b></p>	<ul style="list-style-type: none"> <li>• If possible, do not use the preset time function if rice is too dry and pour more water more.</li> </ul>	<ul style="list-style-type: none"> <li>• 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.</li> <li>• If the preset time is longer, the melanoizing effect could be increased.</li> </ul>
<p><b>It's better to set the Keep warming time shortly.</b></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><b>Keep the product clean.</b></p>	<ul style="list-style-type: none"> <li>• Clean the product often. (Especially clean the top of the cover for external substance.)</li> </ul>	<p>Wipe the lid heating part well for any rice or external substance.</p>



# HOW TO COOK

## 1 Choose menu with 'MENU/SELECTION' button.

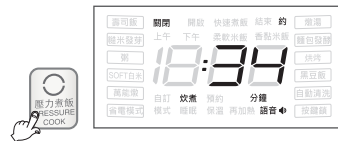
- Please mount detachable cover.
- Please keep "Pressure weight" horizontal.
- Each time 'MENU/SELECTION' button is pressed, the selection switches in the sequential order, GLUTIN.RICE→HIGH HEAT GLUTIN.RICE→MIXED RICE→HIGH HEAT MIXED RICE→BROWN RICE→HIGH HEAT BROWN RICE→NUTRI.RICE→HIGH HEAT NUTRI.RICE→SUSHI RICE→GABA RICE→PORRIDGE→SOFT GLUTIN.→MULTI COOK→CHICKEN SOUP→FERMENT BREAD→BREAD BAKING→BLACK BEANS RICE→AUTO CLEAN.
- If the button is pressed, repeatedly, the menu switches continuously in sequential order.
- The one of following cooking menu modes: GLUTIN. RICE, MIXED RICE, BROWN RICE, NUTRI. RICE will be immediately proceeded to start cooking by pressing the 'DIRECT TOUCH' button of each cooking menu mode.
- Pressing the 'HIGH HEAT' button within 5 seconds after proceeding the one of following cooking menu modes: GLUTIN. RICE, MIXED RICE, BROWN RICE, NUTRI. RICE will initiate the high temperature cooking of each cooking menu mode.
- In the cases of GLUTIN. RICE, HIGH HEAT GLUTIN. RICE, MIXED RICE, HIGH HEAT MIXED RICE, SOFT GLUTIN., BROWN RICE, HIGH HEAT BROWN RICE, GABA RICE, SUSHI RICE, BLACK BEANS RICE, NUTRI. RICE and HIGH HEAT NUTRI.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.

## 2 Start cooking by pressing 'PRESSURE COOK' button.

- You must turn lid handle to lock before cooking. Then press the 'PRESSURE COOK' button, and sound "Starting the Glutinous Rice."
- Unless lid handle is not turned to close, you get alarm with "E1", and sound "Close the lid then turn the handle to the lock position."



ex) In case of cooking Glutinous.

## 4 The end of cooking

- When cooking is completed, warming will start with the voice "Glutinous rice has been completed."
- If you want to stop warming, Push 'CANCEL' button for more than 2 seconds.
- When cooking ends, stir rice equally and immediately. If you don't stir rice at once and keep it stagnant, rice will go bad and smell bad.
- If the lid handle is not working well, take out the steam completely out of inner pot by turning over pressure weight.
- While cooking, do not press cancel button.

## 3 Steaming.

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

ex) In case of 10minutes left.



## Cooking time for each menu

Menu Class	GLUTIN. RICE	TURBO GLUTIN. RICE	HIGH HEAT GLUTIN. RICE	MIXED RICE	TURBO MIXED RICE	HIGH HEAT MIXED RICE	SOFT GLUTIN.	SUSHI RICE	BROWN RICE	HIGH HEAT BROWN RICE	NUTRI. RICE	HIGH HEAT NUTRI. RICE	CHICKEN SOUP	PORRIDGE	BLACK BEANS RICE	FERMENT BREAD/ BREAD BAKING	MULTI COOK	AUTO CLEAN (Steam Cleaning)
Cooking Capacity	2 servings~ 10 servings	2 servings~ 6 servings	2 servings~ 10 servings	2 servings~ 8 servings	2 servings~ 6 servings	2 servings~ 8 servings	2 servings~ 6 servings	2 servings~ 8 servings	2 servings~ 6 servings	2 servings~ 6 servings	2 servings~ 6 servings	2 servings~ 6 servings	1 Chicken (About 1kg)	0.5cups~ 1.5cups	2 servings~ 6 servings	See detailed guide to cooking by the menus.		Up to water scale 2
Cooking Time	About 28 min~ About 38 min	About 13 min~ About 21 min	About 30 min~ About 39 min	About 44 min~ About 54 min	About 26 min~ About 36 min	About 45 min~ About 55 min	About 51 min~ About 59 min	About 40 min~ About 51 min	About 55 min~ About 61 min	About 56 min~ About 62 min	About 29 min~ About 33 min	About 30 min~ About 35 min	About 70 min	About 70min~ About 107 min	About 40min~ About 49min			About 20 minutes

※ After cooking CHICKEN SOUP, MULTI COOK, FERMENT BREAD, BREAD BAKING etc, the smell may permeate into the unit, use the Unit after cleaning the rubber packing and lid part according to page 47.

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



## How to use the cooking menu

<b>GLUTIN. RICE</b>	When you want to have sticky and nutritious white rice.	<b>SOFT GLUTIN.</b>	When you want to have a little more sticky and nutritive white rice than Glutinous rice.
<b>MIXED RICE</b>	This menu is used to cook a variation of mixed rice or brown rice.	<b>GABA RICE</b>	Used to cook germinated brown rice.
<b>BLACK BEANS RICE</b>	Used to cook black beans rice.	<b>CHICKEN SOUP</b>	This menu cooks samgyetang automatically.
<b>SUSHI RICE</b>	When you want to have a little more sticky and nutritive white rice than Glutinous rice.	<b>FERMENT BREAD/ BREAD BAKING</b>	This menu is used to either ferment or bake the bread.
<b>PORRIDGE</b>	For cooking porridge.	<b>NUTRI. RICE</b>	Used to cook nutritious rice.
<b>AUTO CLEAN (Steam Cleaning)</b>	This menu is used to eliminate small soaked after cooking or warming.	<b>MULTI COOK</b>	Used to cook various dishes by setting a time manually.
<b>BROWN RICE</b>	This menu is used to cook a variation of brown rice.	<b>HIGH HEAT (GLUTIN. RICE/ MIXED RICE/ GABA RICE/ NUTRI. RICE)</b>	Use when cooking more sticky and soothing Cooked Rice. (Melanozing effect could be increased.)
<b>TURBO GLUTIN. RICE</b>	<ul style="list-style-type: none"> <li>Pressing 'PRESSURE COOK' button twice will switch to quick cooking 'PRESSURE COOK' button twice will switch to quick cooking and shorten the cooking time. (It takes about 13 minutes when you cook the Glutinous rice for 2 persons.)</li> <li>Use this turbo cooking function only for cooking rice for less than 6 persons. (The condition of the rice will not be good for more than 6 persons.)</li> <li>The turbo cooking function is allowed up to 6 persons.</li> <li>If you soak the rice in water for about 20minutes before cooking the rice and then cook the rice in turbo cooking course, the rice will taste good.</li> </ul>		
<b>TURBO MIXED RICE</b>	<ul style="list-style-type: none"> <li>If selected turbo mixed rice, total cooking time will be reduced. (It takes about 26minutes for cooking mixed rice for 2 people.)</li> <li>Turbo mixed rice cooking lessens the quality of food, so only use for less than 6 people.</li> <li>For better taste of cooked rice, cook rice in white rice turbo mode after macerating rice for 20 minutes or so before cooking.</li> </ul>		

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

## How to use AUTO CLEAN (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' button.

Method 2. After choosing automatic cleaning function by pressing 'PRESET/AUTO CLEAN' button twice in standby mode, press 'PRESSURE COOK' button.

## Melanoizing phenomenon

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

It does not mean malfunction.

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

## Cook Black Bean as follows

- Put salt into the black soy, wash clean and take out water.
- Put cleanly washed rice into MY Cauldron, and after seasoning with sake, pour water up to mixed rice water graduation 6, add 1 measuring cup of it.
- Place black soy on top of it, and after locking lid and selecting black soy with Menu/Selection button, press Pressure Cooking Turbo.
  - ▶ Cook black soy only up to 6 servings.



# MY MODE (CUCKOO Customized Taste Function)

## What is “MY MODE”?

- ▶ CUCKOO’s patented technology based on variable circuit design. User can select the degree of “softness” and “glutinosity & tastiness” to meet a user’s desire.

## MY MODE Function

- ▶ Longer “SOFT” Time : rice becomes soft and glutinous. (selectable in 4 steps)
- ▶ Longer “SWEET” Time : rice becomes tastier(selectable in 4 steps) [melanoizing will occur]
- ▶ Both functions above can be selected simultaneously or separately

## How to Use “MY MODE”

To enter “Customized Rice Taste Setting Mode”, select the menu in which Customized Rice Taste is supported such as GLUTIN. RICE, HIGH HEAT GLUTIN. RICE, MIXED RICE, HIGH HEAT MIXED RICE, BROWN RICE, HIGH HEAT BROWN RICE, GABA RICE, BLACK BEANS RICE and press the ‘MODE’ button for 1 second or longer. Then, you are going to enter “Setting mode for my mode. After selecting the preferred rice with ‘MODE’ or ‘MENU/SELECTION’ button, then press the ‘SET’ button”.

※ The setting of figure below is based on glutinous rice menu.

### 1 “MENU”setting screen



### 2 “MY MODE” setting screen



To enter Customized Rice Taste Setting Mode, select desire menu and press ‘MODE’ button once for 1 second or longer.

### 3-1 Soft time control mode



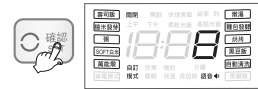
Select desired swelling time by pressing the button.  
▶ ‘SET’ button will blink, and ‘MODE’, ‘CANCEL’ and ‘MENU/SELECTION’ button will turn ON.

### 3-2 Sweet time control mode



Select desired heating extension time by pressing the button, and press ‘SET’ button.  
▶ ‘SET’ button will blink, and ‘MODE’, ‘CANCEL’ and ‘MENU/SELECTION’ button will turn ON.  
※ For 16 customized rice tastes, refer to the graph for 16 rice tastes.

### 4 Setting the completed screen after



Set up desired customized rice taste. And press ‘PRESSURE COOK’.  
(If you press ‘CANCEL’ or do not press a button within 7 seconds, the function will deactivate and return to the standby mode.)

## How to Use “MY MODE” II

You can customize your preference for cooked rice by selecting Customized Cooked Rice Taste mode or ‘MODE’ button. Each time you press ‘MODE’ button, the major cooked rice taste will show up in the sequential order ‘Sticky Cooked Rice Taste -> Soft Cooked Rice Taste -> Soothing Cooked Rice Taste -> Soft and Soothing Cooked Rice Taste’.

※ The setting in the figure below is based on GLUTIN. RICE menu.

### 1 “MENU”setting screen



### 2 “MY MODE” setting screen



To enter Customized Rice Taste setting Mode, select desire menu and press ‘MODE’ button once for 1 second or longer

### 3-1 Soft time control mode



Press ‘MODE’ button once, and the display will change as shown in the figure. At this time, Soft Cooked Rice Taste 3th Step will be selected.

### 3-2 Sweet time control mode



Press ‘MODE’ button two times, and the display will change as in the figure. At this time, Soft Cooked Rice Taste 3th Step will be selected.

### 3-3 Soft and Sweet Rice Mode



Press ‘MODE’ button three times, and the display will change as in the figure. At this time, Soft, Soothing Cooked Rice Taste will be selected.

### 4 Setting completed screen after



Set up desired customized rice taste. And press ‘PRESSURE COOK’.  
(If you press ‘CANCEL’ or do not press a button within 7 seconds, the function will deactivate and return to the standby mode.)

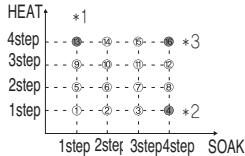
# MY MODE (CUCKOO Customized Taste Function)



## The display for My Mode



## This is a graph that shows the flavors of 16 types of cuckoo custom-made rice



- \*1. The rice becomes solid and glutinous.
- \*2. The rice becomes soft and well-raised rice.
- \*3. The rice becomes soft and glutinous.

※ Note: Rice taste number from 1 to 16 will be displayed on the display window.

Shown in the figure above, the stage mark will show up on the display during setting swelling time, heating, and maintenance time. The mark will continue to show up during cooking, reservation, keeping warm, and reheating as well.

► Cuckoo customized taste function is applied to GLUTIN. RICE, HIGH HEAT GLUTIN. RICE, MIXED RICE, HIGH HEAT MIXED RICE, BROWN RICE, HIGH HEAT BROWN RICE, GABA RICE, BLACK BEANS RICE.

※ Set-up times is stored until the next reset. No need to set-up at every cooking.

During cooking, warming and preset time cooking modes, "soak" and "heat" time cannot be readjusted.

### Cautions

1. 'MY MODE' function may influence scorching or cooking quality. Ensure that cooking time is not changed, by children.
  - ※ Default settings are "SOFT" 1 step, "SWEET" 1 step.
2. 'MY MODE' function may elongate cooking time according to the set-up time.
3. Scorching of rice may occur by longer "HEAT" Time.

## Cuckoo customized cooking function

While cooking you can control the heating temperature (both high and low) depending on, your preference. Initialization is set up "□" get step by step as the case may be.

- High step : for cooking cereals, old rice and soft-boiled rice.
- Low step : for cooking the year's crop of rice.

## How to use Cuckoo Customized cooking function

If you press the 'MODE' button 5times, customized cooking function is setup. At this time, a voice comes up saying "Setting mode for My Cook. Select menu with 'MENU/SELECTION' button then press the 'SET' button". You can see all means with cuckoo customized cooking function on the display.

### ②-1 High level mode



Make the screen changed by pressing 'MENU/SELECTION' button.

- 'SET' button will blink, and 'MY', 'COOK', 'MODE', 'MENU/SELECTION', and 'CANCEL' buttons will turn ON.
- Keep pressing the button, and the menu will switch continuously.

### ②-2 Low level mode



Push the 'MENU/SELECTION' button, then the screen will be changed as above picture.

- 'SET' button will blink, and 'MY', 'COOK', 'MODE', 'MENU/SELECTION', and 'CANCEL' buttons will turn ON.
- Keep pressing the button, and the menu will switch continuously.

### ③ Setting completed screen after



If you press the 'SET' button to complete your customized cooking. (If you press 'CANCEL' or do not press a button within 7 seconds, the function will deactivate and return to the standby mode.)

### ① The display Cuckoo customized cooking function



If the push the button 5 times, the display for customized cooking function will be set up. Initiation is like above picture.

- 'MENU/SELECTION' button will blink, and 'MY', 'COOK', 'MODE', 'SET', and 'CANCEL' buttons will turn ON.

1. 'CUCKOO customized cooking function' applies to GLUTIN. RICE, HIGH HEAT GLUTIN. RICE, TURBO GLUTIN. RICE, MIXED RICE, HIGH HEAT MIXED RICE, TURBO MIXED RICE, SUSHI RICE, BROWN RICE, HIGH HEAT BROWN RICE, GABA RICE, NUTRI. RICE, HIGH HEAT NUTRI. RICE collectively.
2. Set up the step of customized cooking function to taste. The scorch can occur when cooking in high level mode.
3. Cook is subject to be set differently depending on the percentage of water content and the condition of rice.

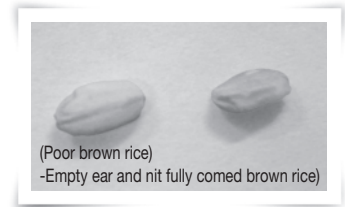
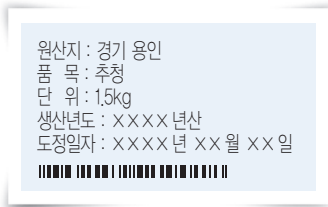


## HOW TO USE “GABA RICE (Brown rice)”

### What is Germinated Brown rice?

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

### Tips to Buy Quality Brown Rice

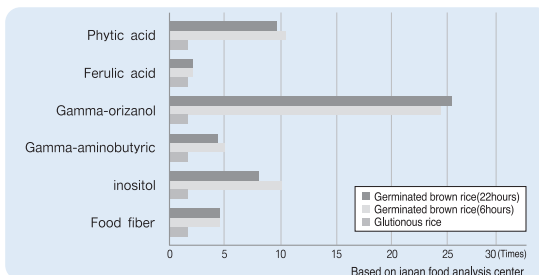


- ① Check the dates of harvest and pounding.
  - ▶ The dates should be within 1year from harvest, 3 months from pounding.
- ② Inspect rice with your eyes.
  - Check too see if the embryo is alive
  - Rice surface should be light yellow and glazing. Whitely stirred up surface, or darkish colored Brown rice is not suitable for a germination
  - Avoid fractured, not fully comed, or empty ear's. Empty ear's may generate odors during germination and and be bluish- nor comed 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 adults.
  - Rich with dietary fiber.
- ▶ Germinated brown rice has rich GABA (Gamma Aminobutyric Acid)
  - GABA promotes metabolism in liver and kidneys, suppresses neutral fat, lowers blood pressure, promotes metabolism in brain cells - these effects have been proven by medical science.



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

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

# HOW TO USE “GABA RICE (Brown rice)”



## Method of Pre-germination

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

- ▶ 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” menu. Be careful that hard washing may take off embryos which generate the germination.
- ▶ Unique smell may be generated according to the soaking time of pre-germination.
- ▶ When pre-germination has been completed, wash the rice and put 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.

## Precautions for “GABA RICE” Cooking

- ❶ 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).
- ❷ During hot seasons, longer germination time may generate odor. Reduce germination time.
- ❸ GABA RICE cooking is allowed up to 6 persons.
- ❹ 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.
- ❺ 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.
- ❻ 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.
- ❼ Depending on the state of the surrounding environment or the condition/type of rice, the sprouts of rice may not be visible or appeared.
- ❽ The sprouts may be not seen due to the environmental conditions or condition of the rice.



# HOW TO COOK THE MULTI COOK

## How to use the Multi-cook and preset time

1



Turn the top handle to “Lock”, press menu to select the Multi-cook.

- ▶ Set button will blink, and Menu/Selection, Cancel and Pressure Cooking buttons will turn ON.
- ▶ When Multi-cook is selected, the display indicates cooking time to be 20 minutes.


2




Press “Set”, “Menu/Selection” button to set up the time.

It says after setting cooking time with selection button press the cook button.

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


1. 

Each time you press “Menu/Selection” button, the time increase 5 minutes. (After 90 min, time increase by 10 mins)  
▶ Press Menu/Selection to choose desired Menu

2. 

“Menu/Selection” button, the time decrease 5 minutes. (After 90min, time decreases by 10min)  
▶ Press Menu/Selection to choose desired Menu

3. Available setting time is 10~120 minutes. (Please refer to cooking guide for time setting of each menu.)

4. 

If you press the yes button after choosing time you want, says “press cook or tineer button”

3



Press “Pressure Cook/Turbo” button.

- ▶ Pressure Cook button will blink, and Menu/Selection and Cancel buttons will turn ON. Press the Pressure Cook/Turbo button and Multi-cook will start. If the Multi-cook starts, the display shows the ‘cooking mark’ and remaining minutes.

4

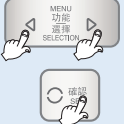
Use the preset time of Multi-cook as following instruction.

1. Check the preset time.


2. Turn the Lock/Unlock handle to “Lock” and press the “Preset/Auto clean” button.




3. Press the Menu/Selection button to select the Multi-cook. Then press the Set button.



4. Set up the cooking time for pressing menu/selection button.



5. Press the “Set” button. Then press pressure cook/Turbo button.





# HOW TO COOK USING FERMENT BREAD / BREAD BAKING



## How to use the FERMENT BREAD Menu

### 1 Turn the top handle to “”(Lock), press menu to select the FERMENT BREAD.

- ▶ ‘SET’ button will blink, and ‘MENU/SELECTION’, ‘CANCEL’, ‘PRESSURE COOK’, and ‘MODE’ buttons will turn ON.
- ▶ When the FERMENT BREAD Menu is selected, the display indicates cooking time to be 40 minutes.



### 2 Press ‘SET’ button and ‘MENU/SELECTION’ button to set fermentation time.

- ▶ ‘MENU/SELECTION’ button will blink, and ‘CANCEL’ and ‘PRESSURE COOK’ buttons will turn ON.
- ▶ A voice comes up saying “Set the fermenting time with ‘MENU/SELECTION’ button then press the ‘COOK’ button”.
- ▶ Available setting time is 5~120 minutes.  
(From 90 minutes or more onward, the fermentation time increases or decreases by 10 minutes)



### 3 Press ‘PRESSURE COOK’ button.

- ▶ Press ‘PRESSURE COOK’ button will begin the bread fermentation.
- ▶ A voice comes up saying “Fermenting Bread, the Fermenting Bread is starting”.
- ▶ During FERMENT BREAD mode, indicator will show the remaining time.



### 4 When the first fermentation is complete, press softly dough for remove gas and repeat process 2, 3 for second ferment.

- ▶ After second ferment, open the lid and make sure dough size is 1.5 to 2 times.

## How to use the BREAD BAKING Menu

### 1 Press ‘MENU/SELECTION’ button to select the BREAD BAKING Menu.

- ▶ A voice comes up saying “Baking Bread, press the ‘SET’ button”.
- ▶ ‘SET’ button will blink, and ‘MENU/SELECTION’, ‘CANCEL’, ‘PRESSURE COOK’, and ‘MODE’ buttons will turn ON.
- ▶ When selecting BREAD BAKING, the display indicate cooking time to be 40 minutes.



### 2 Press ‘SET’ button and ‘MENU/SELECTION’ button to set baking time.

- ▶ ‘MENU/SELECTION’ button will blink, and ‘CANCEL’ and ‘PRESSURE COOK’ buttons will turn ON.
- ▶ A voice comes up saying “Set the fermentation time by pressing the ‘SELECTION’ button then, press the Cook button.
- ▶ Available setting time is 1~80 minutes.
- ▶ Set the baking time depending on the fermentation state and the capacity of the dough.



### 3 Press ‘PRESSURE COOK’ button.

- ▶ Press ‘PRESSURE COOK’ button will begin the Bread baking.
- ▶ A voice comes up saying “Baking Bread, The Baking Bread is starting”.
- ▶ During BREAD BAKING mode, indicator will show the remaining time.



- ※ When the BREAD BAKING process is complete. Immediately remove the bread from inner pot
- ※ After the BREAD BAKING is complete, the bread is hot and you should be careful.



# HOW TO COOK USING FERMENT BREAD / BREAD BAKING / SIMPLE SOFT FUNCTION

▼ If there is a problem of FERMENT BREAD/BREAD BAKING, check the following details.

	Case	Check point	Do the following
D O U G H	When dough is not inflated	<ul style="list-style-type: none"> <li>Is capacity of the material accurate?</li> <li>Does fermentation time is long or short?</li> </ul>	<ul style="list-style-type: none"> <li>Check the volume of the ingredients and knead the dough well.</li> </ul>
	When bread is small and stiff.	<ul style="list-style-type: none"> <li>Capacity of the material, the time set correctly?</li> </ul>	
B A K E D	When bread is rough and crunch.	<ul style="list-style-type: none"> <li>Fermentation time and kneading time set correctly?</li> </ul>	<ul style="list-style-type: none"> <li>follow the correct ingredient volumes and directions for fermentation and baking time.</li> </ul>
	When bread was undercooked.	<ul style="list-style-type: none"> <li>Did you set short fermentation time or baking time?</li> </ul>	
	When bread was overcooked.	<ul style="list-style-type: none"> <li>Did you set long fermentation time or baking time?</li> </ul>	
B R E A D	When the baked color of the Underside of the bread is not appered.	<ul style="list-style-type: none"> <li>Did you put the dough in the middle of inner pot. Did you set short baking time?</li> </ul>	<ul style="list-style-type: none"> <li>When the second fermentation is complete, the dough should be left in the middle of the inner pot. Extend ther baking time.</li> <li>When the “Bread Baking” process is complete. Immediately remove the bread from inner pot</li> </ul>
	When the bread is too sticky and wrinkled.	<ul style="list-style-type: none"> <li>Did you remove baket bread immediately?</li> </ul>	

## Simple Soft Function

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

► Setting Method



- To activate the Simple Soft Function, press 'PRESET/AUTO CLEAN' button within 5 seconds right after. CUCKOO started the menu for GLUTIN. RICE, HIGH HEAT GLUTIN. RICE, TURBO GLUTIN. RICE, MIXED RICE, HIGH HEAT MIXED RICE, TURBO MIXED RICE, SOFT GLUTIN., SUSHI RICE, NUTRI. RICE, HIGH NUTRI. HIGH HEAT NUTRI. RICE, BLACK BEANS RICE.
- To change the soaking time, press 'PRESET/AUTO CLEAN' button in simple Soft Function: the time setting can change from 10 to 30 minutes, 60 minutes, and No Soaking Time.
- If you do not press any button for more than 5 seconds while setting the soaking time, it will be automatically set back to the current soaking time, After the soaking time is over, the cooking will start.

- ※ Soaking time is counted by 1 minute unit.
- ※ If you unlock the lid Handle during the simple Soaking Function, the cooking will be canceled.
- ※ The longer the soaking time, the melanoizing phenomenon.

# HOW TO PRESET TIMER FOR COOKING



## How to preset timer for cooking

How to use timer function

### 1 Check if the current time and the menu are correct.

- ▶ Refer to page 46 for the time setting.
- ▶ If the current time is not set correctly, the presetting time will also be incorrect.
- ▶ Make sure to select AM or PM correctly.



### 2 Turn the lid handle to the lock position and a lock icon will be displayed on the screen. Then press the 'PRESET/AUTO CLEAN' button.

- ▶ 'MENU/SELECTION' and 'KEEP WARM/REHEAT' button will blink, and 'PRESET/AUTO CLEAN', 'SET', 'CANCEL', and 'PRESSURE COOK' buttons will turn ON.
- ▶ The preset time is set to 06:30 AM when the product is delivered from the factory. If you want to preset reheating to this time, it is not required for you to set time.
- ▶ If the lid handle is not in the locked position then you will not be able to program or use the preset function.
- ▶ GABA RICE menu, you have to select "GH" in order to use the preset timer function.



- ※ When it is in keep warm mode, press cancel to exit keep warm mode, then select your desired preset time.

### 3 Select menu with 'MENU/SELECTION' button.

- ▶ 'SET' button will blink, and 'KEEP WARM/REHEAT', 'MENU/SELECTION', 'CANCEL', and 'PRESSURE COOK' buttons will turn ON.



### 4 Preset the time.

- ▶ 'MENU/SELECTION' button will blink, and 'KEEP WARM/REHEAT', 'PRESET/AUTO CLEAN', 'SET', 'CANCEL', and 'PRESSURE COOK' buttons will turn ON.
- ▶ The preset time is increased by 10 minutes each time you press the "D" button.
- ▶ The preset time is decreased by 10 minutes each time you press the "D" button.

If you keep pressing the button and the time changes continuously. (repetition is allowed)

- ※ Please be careful no to change from AM to PM.



### 5 Press 'PRESSURE COOK' button.

- ▶ 'PRESSURE COOK' button will blink, and 'KEEP WARM/REHEAT', 'PRESET/AUTO CLEAN', 'SET', 'MENU/SELECTION', and 'CANCEL' buttons will turn ON.
- ▶ A voice comes up saying "Glutinous rice has been reserved. Preset cooking will be completed in today/tomorrow at 00, 00:00 AM/PM"
- ▶ Once cook is completed with preset time, preset time is stored in the memory.
- ▶ Don't need to set up time again.
- ※ If a small amount of rice is cooked, it could be finished earlier than time you programmed it.





# HOW TO PRESET TIMER FOR COOKING

## 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.
- ▶ Rinsed rice adds precipitated starch, Preset Cook may cause scorching.  
To reduce scorching, cook washed rice by rinsing in running water or reduce cooking amount.

### 2 The change of preset time

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

### 3 If the preset time is shorter than cooking time, cooking will immediately begin.

- ▶ If set time is shorter than preset time, cooking will immediately begin.

### 4 In case the preset time is over 13 hours.

- ▶ "13H0" will be displayed and the preset time will be changed to 13 hours automatically.
- ex) If cooking is preset to AM07:00 of the following day at PM5:00 of the day, where preset time is 14 hours, "13H0" will be displayed, and preset time automatically changes to AM06:00. (Preset time is 13 hours)
- ※ If the preset time is over 13 hours, it can cause bad smell. The limited preset time is set up less than 13 hours because the rice spoils easily during the summer time.
- ※ When you want to finish presetting P.M 12:00, preset P.M 12:00.
- ※ Use this function when you want to finish cooking between 1 hour to 13 hours based on the preset time.
- ※ If you press the set button to check the present time during the preset cooking function, the preset time will be displayed for 2 second.

## Possible time setting for each menu

Menu Class	GLUTIN. RICE	HIGH HEAT GLUTIN. RICE	MIXED RICE	HIGH HEAT MIXED RICE	SUSHI RICE	SOFT GLUTIN.	BROWN RICE	HIGH HEAT BROWN RICE	NUTRI. RICE	HIGH HEAT NUTRI. RICE	CHICKEN SOUP	PORRIDGE	BLACK BEANS RICE	MULTI COOK	FERMENT BREAD/ BREAD BAKING	AUTO CLEAN (Steam Cleaning)
Possible time Setting	From (43minutes +My mode) to 13hours	From (44minutes +My mode) to 13hours	From (59minutes +My mode) to 13hours	From (59minutes +My mode) to 13hours	From 56minutes to 13hours	From 64minutes to 13hours	From (66minutes +My mode) to 13hours	From (67minutes +My mode) to 13hours	From 38minutes to 13hours	From (40minutes +My mode) to 13hours	From 75minutes to 13hours	From 127minutes to 13hours	From 55minutes to 13hours	From (1minutes +My mode) to 13hours	From (1minutes +My mode) to 13hours	From 25minutes to 13hours



# HOW TO USE PRESET REHEATING FUNCTION

## How to use Preset Reheating function

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

For example, if it is nine o'clock in the evening and you want to have warm breakfast at six thirty the next morning:

### 1 Make sure that the current time is correct

- ▶ Refer to Page 46 for how to set the current time.
- ▶ Please make sure that the current time is correct so that the reheating process ends on time.
- ▶ Do not get confused between morning and afternoon.



### 2 Set the lid handle at "🔒" (Lock) and press 'PRESET/AUTO CLEAN' button when the Lock icon is displayed.

- ▶ A voice will come up saying "Select 'PRESET' menu with 'MENU/SELECTION' button then press the SET button".
- ▶ "Preset, 'MENU/SELECTION', 'KEEP WARM' buttons blink and 'PRESET/AUTO CLEAN', 'SET', 'CANCEL' and 'PRESSURE COOK'" buttons light.
- ▶ Please make sure that the lid handle is locked properly before using the 'PRESET/AUTO CLEAN' function.



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

- ▶ A voice will come up saying "Reserve Reheating, set completion time with Menu/selection select button then press Warm button".
- ▶ 'MENU/SELECTION' button blinks and 'KEEP WARM/REHEAT', 'SET' and 'CANCEL' button light.
- ▶ The Preset time is set to 06:30 AM when the product is delivered from the factory. If you want to preset reheating to this time, it is not required for you to set the time.



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

- ▶ 'KEEP WARM/REHEAT' button blinks and 'MENU/SELECTION', 'SET' and 'CANCEL' buttons light.
- ▶ The completion time is increased by 10 minutes each time you press the "⏸" button.
- ▶ The completion time is decreased by 10 minutes each time you press the "⏪" button. If you keep pressing the button and the time changes continuously (repetition is allowed).

※ Do not get confused between morning and afternoon.



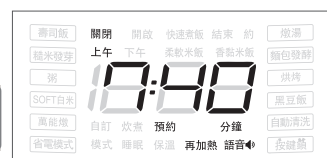
### 5 Press the 'SET' button.

- ▶ A voice will come up saying "Press Warm button".
- ▶ 'KEEP WARM/REHEAT' button blinks and 'MENU/SELECTION', 'SET' and 'CANCEL' buttons light.



### 6 Press the 'KEEP WARM/REHEAT' button.

- ▶ A voice will come up saying "Reheating has been reserved. Reserved reheating will be completed in today/tomorrow at 00:00 AM/PM.
- ▶ Reheating is completed as scheduled.
- ▶ The cooker memorizes the hour that you have preset: You may press the 'KEEP WARM/REHEAT' button directly without having to preset the time again from the beginning.





# HOW TO USE PRESET REHEATING FUNCTION

## Precautions for preset reheating

### 1 In case of preset reheating

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

### 2 Changing preset time

- ▶ Press 'CANCEL' button for more than 2 seconds and restart it to change the preset time.

### 3 If the preset time is beyond the available range

- ▶ If the preset time is shorter than the available range (3 hours), reheating will begin immediately.

### 4 In case the preset time is over 13 hours.

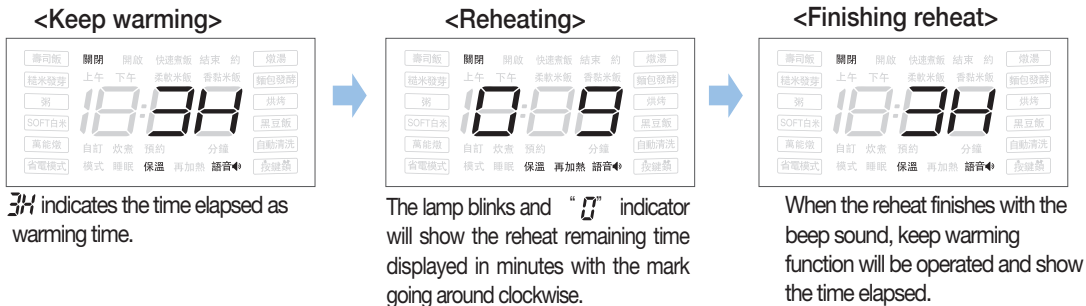
- ▶ "13H0" will be displayed and the preset time will be changed to 13 hours automatically.  
If cooking is preset to AM07:00 of the following day at PM5:00 of the day, where preset time is 14 hours, "13H0" will be displayed, and preset time automatically changes to AM06:00. (Maximum preset time is 13 hours)
- ※ If the preset time is over 13 hours, it can cause bad smell. The limited preset time is set up less than 13 hours because the rice spoils easily during the summer time.
- ※ When you want to finish presetting P.M 12:00, preset P.M 12:00.
- ※ Use this function when you want to finish cooking between 1 hour to 13 hours based on the preset time.
- ※ If you press the set button to check the present time during the preset cooking function, the present time will be displayed for 2 seconds.



# 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.
- ▶ To use reheating in standby status after power is applied, turn lid combining hand grip to Locked location, press 'KEEP WARM/REHEAT' button, and the cooker will convert to Heat Preservation mode. Here press 'KEEP WARM/REHEAT' button once more.



※ If you change the current time during warming, refer to page 46.

- ▶ 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 'KEEP WARM/REHEAT' button to keep the rice warm. At this time, "🔥" is shown on the display. (Like this, transferring hot rice to a cold cooker may cause the rice to be discolored or develop an odor)
- ▶ After 24 hours of heat preservation, the lamp of heat preservation time lapse blinks, indicating that long time has passed in heat preservation condition.
- ▶ In case the lid combining hand grip is in open status during heat preservation, the cooker does not go for reheating. For reheating, lock the lid combining hand grip to (Locked) position, and then press 'KEEP WARM/REHEAT' button.
- ▶ If the lid combining hand grip is turned to open status during reheating, function display will show "E01". At this time, reheating will be cancelled, and heat preservation will proceed.

## Simple Soft Function

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.)



# TO KEEP COOKED RICE WARM AND TASTY

## Controlling method of warming temperature

If the temperature in the oven is not proper, it will smell bad and the color of the rice will change so make sure to adjust the temperature.

**To raise temperature**

**To lower temperature**

- 1 Press 'MODE' button over 1 time during warming. It displays as picture with buzzer. At the time, 74 means current warming temperature.
- ▶ 'MENU/SELECTION' button will blink, and 'SET', 'CANCEL', and 'MODE' buttons will be turned ON.

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

- 2-1 Press 'MENU/SELECTION' button to change the temperature as 74 → 75 → 76 → 77 → 78 → 79 → 80.
- ▶ 'SET' button will blink, and 'MODE', 'MENU/SELECTION', and 'CANCEL' buttons will be turned ON.
- ▶ To switch the functions continuously, keep pressing the button.

- 3 After setting temperature, press 'MODE' select button. Preset temperature will be stored with buzzer sound. (If will be cancelled once press 'CANCEL' button or after 7 seconds without pressing any button)

- 2-2 Press 'MENU/SELECTION' button to change the temperature as 74 → 73 → 72 → 71 → 70 → 69.
- ▶ 'SET' button will blink, and 'MODE', 'MENU/SELECTION', and 'CANCEL' buttons will be turned ON.
- ▶ To switch the functions continuously, keep pressing the button.

### Change of temperature

If you want to change cooking temperature in the standby mode, press 'MODE' button over 2 seconds, and press it 2 more times. You can change cooking temperature.

## How to operate My Mode function.

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

- 1 In standby mode, push the 'MODE' button 4 times. The voice says that it is programmed warming mode, control the temperature you want.

- 2-1 Press 'MENU/SELECTION' button to change as the picture (up)
- ▶ 'SET' button will blink, and 'MODE', 'MENU/SELECTION', and 'CANCEL' buttons will be turned ON.
- ▶ To switch the functions continuously, keep pressing the button.

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

- 2-2 Press 'MENU/SELECTION' button as the picture (down)
- ▶ 'SET' button will blink, and 'MODE', 'MENU/SELECTION', and 'CANCEL' buttons will be turned ON.
- ▶ To switch the functions continuously, keep pressing the button.

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



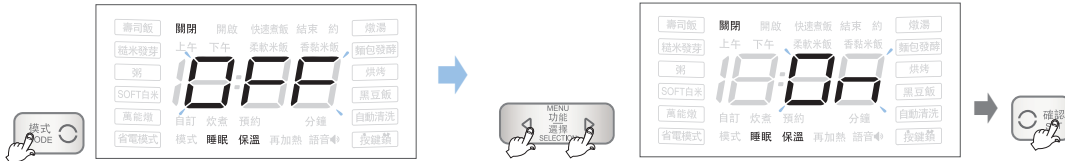
# TO KEEP COOKED RICE WARM AND TASTY



## How to activate “SLEEPING” mode.

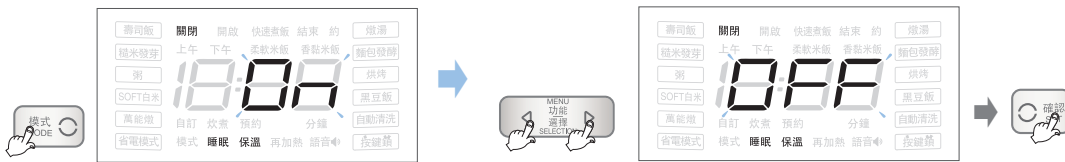
When keeping rice warm for a long time, set up the temperature low to prevent the following quality of rice: smelly, dry, change of color; from PM10:00 ~ AM 04:00.

### ► How to set up



1. Hold 'MODE' button for one second, then press the 'MODE' button 6times to set up sleeping mode. If sleeping mode is not shown, keep on pressing the 'MODE' button until it is heard or displayed.
2. When you are in sleeping mode, it says “Setting mode for Sleeping Keep Warm. Select or cancel Sleeping Keep Warm with 'MENU/SELECTION' button then press 'SET' button”. At this time, 'MENU/SELECTION' button will blink, and 'MODE', 'SET', and 'CANCEL' buttons will be turned ON.
3. Press the 'MENU/SELECTION' button, it says “Sleeping Keep Warm has been selected. Then press 'SET' button”. You will see nothing surrounding the rice cooker on the screen.
4. This function must be activated by the user depending on necessity

### ► How to release



1. Hold 'MODE' button for one second, then press the 'MODE' button 6times to set up sleeping mode. If sleeping mode is not shown, Keep on pressing the 'MODE' button until it is heard or displayed.
2. When you are in sleeping mode, it says “Setting mode for Sleeping Keep Warm. Select or cancel Sleeping Keep Warm with 'MENU/SELECTION' button then press 'SET' button”. At this time, 'MENU/SELECTION' button will blink, and 'MODE', 'SET', and 'CANCEL' buttons will be turned ON.
3. Press the 'MENU/SELECTION' button, it says “Sleeping Keep Warm has been canceled. Then press 'SET' button”. You will see nothing surrounding the rice cooker on the screen.
4. In the SLEEP/KEEP WARM mode, if you press 'CANCEL' button, the Voice message will state: “Function setting has been cancelled with overtime”. If no button is pressed for more than 7 seconds, You'll return to the Standby mode.

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

## When odors are rising during the warming mode

- Clean the lid frequently. It can cause 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.
- After you cook soups and steamed dishes, clean the inner pot properly to prevent rice from smelling.



# HOW TO USE POWER SAVE /ENERGY EYE FUNCTION

## What is POWER SAVE mode?

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

## Manual Method

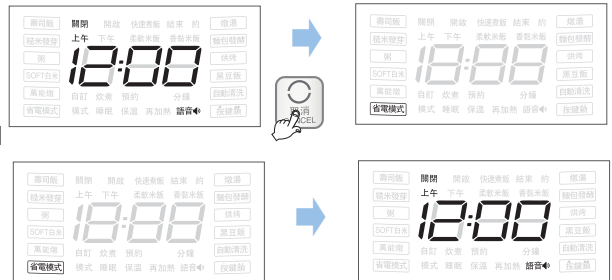
### ▶ How to start power saving

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

### ▶ How to end power saving

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

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



## Automatic Method

If the standby time is chosen as number other than "0" at the automatic power saving mode, the automatic saving power function will be operative.

If you move lid handle or push any button before passing waiting time, the waiting time which is reduced will go back to the setting.

### ▶ How to original setting



1. If you push 'MODE' button 7 times at the standby state, automatic power saving mode is set up. 'MODE' button needs to be pressed for over 1 second at the first time.
2. When automatic power saving mode is set up, it says "Setting mode for Automatic Power Save. Select stand by time with 'MENU/SELECTION' button then press 'SET' button". 'MENU/SELECTION' button will blink, and 'MODE', 'SET', and 'CANCEL' buttons will be turned ON.
3. If you Select OFF with 'MENU/SELECTION' button, Automatic saving will be canceled. After setting up waiting time you want, press the 'SET' button. At this time, 'SET' button will blink, and 'MODE', 'MENU/SELECTION', and 'CANCEL' buttons will be turned ON.
4. Without pressing any button within 7 seconds or pushing 'CANCEL' button, Automatic power saving function will be canceled and go back to waiting mode.

## Energy Eye function

The luminance sensor automatically recognizes ambient brightness during standby, cooking, warming and preset timer for minimizing power consumption of the product. If you want the power saving mode to start when it's darker than the current level(Step 2), set the mode to Step 1. If you want the mode to start when it's brighter than the current level, set the mode to Step 3. (The power saving mode of CUCKOO is set to Step 2 at the factory.)



(When selecting Energy Eye function)

(When deactivating Energy Eye function)

1. Press the 'MODE' button 12 times in standby status and you will enter the Energy Eye mode. 'MODE' button needs to be pressed for over 1 second at the first time.
2. When you enter the Energy Eye setting mode, a voice comes up saying "This is the Energy Eye Setting Mode. Set or unset the Energy-I Mode by pressing the Selection button. Then, press the OK button". 'MENU/SELECTION' button will blink, and 'MODE', 'SET', and 'CANCEL' buttons will be turned ON. buttons light.
3. Each time you press the 'MENU/SELECTION', the Energy Eye shifts from OFF to Step 1 to Step 2 to Step 3. When OFF is displayed, a voice comes up saying "The Energy Eye function is canceled". The 'SET' button blink and 'MODE', 'MENU/SELECTION', and 'CANCEL' buttons light.
4. After selecting your preferred step, please press the 'SET' button. A voice will come up saying "The Energy Eye mode has been set". and your step will be stored.
5. If will be cancelled if you press the 'CANCEL' button or after 7 seconds without pressing any button. In this case a voice will come up saying "Function setting has been cancelled with overtime".



# HOW TO USE POWER SAVE SCREEN LIGHT / LOCK BUTTON / REMAINING COOKING TIME DISPLAY MODE

## Display POWER SAVE SCREEN LIGHT Mode

This mode adjusts the brightness of the display during cooking, warming or reservation cooking.

### ► How to set and unset the mode



1. In the Standby mode, press the 'MODE' button 9times to activate the Display POWER SAVE SCREEN LIGHT mode. ('MODE' button needs to be pressed for over 1 second at the first time.)
2. When the Display POWER SAVE SCREEN LIGHT mode starts, a Voice message will state "Setting mode for power save screen light. Select or cancel power save screen light with 'MENU/SELECTION' button then press 'SET' button". 'MENU/SELECTION' button will blink, and 'MODE', 'SET', and 'CANCEL' buttons will be turned ON.
3. When you press the 'MENU/SELECTION' button, a Voice message will give one of these two statements : The Display the POWER SAVE SCREEN LIGHT Function is selected. Please, press the 'SET' button. "or" The Display POWER SAVE SCREEN LIGHT Function is canceled. Please press the 'SET' button. 'SET' button will blink, and 'MODE', 'MENU/SELECTION', and 'CANCEL' buttons will be turned ON.
4. Press the 'SET' button and the Display POWER SAVE SCREEN LIGHT Function will start with a Voice message stating "Power save screen light has been set".
5. In the Display Lighting/Power- Saving mode, press the 'CANCEL' button or do not press any button for more than 7 seconds. The setting will be canceled and you return to the Standby mode with a Voice message stating "Function setting has been cancelled with overtime".

## How to Set "LOCK BUTTON"

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

### ► Setting Method



1. Button will be locked if 'SET' button is pressed for 3 seconds or longer during cooking, presetting, warming, reheating or in standby condition.
2. When button is locked, a voice will sound saying "Button lock has been selected". At this time, button lock is displayed on the screen.

### ► How to set and unset the mode



1. To 'CANCEL' button lock, press 'SET' button for 3 seconds or longer on locked the button.
2. "Lock" sign on the display disappears when button lock is cancelled, a voice will be saying "Button lock has been canceled".

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

## Remaining Cooking Time Display Mode

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

1. In the Standby mode, press the 'MODE' button 9 times to activate the Remaining Cooking Time Display mode. 'MODE' button needs to be pressed for over 1 second at the first time.
2. When the Remaining Cooking Time Display mode starts, a voice message will state "Setting Mode for remained cooking time. Select or deselect the remained cooking time with 'MENU/SELECTION' button then press the 'SET' button".
3. When you press the 'MENU/SELECTION' button, a voice message will give one of these two statements: "Remained cooking time has been selected. Then press 'SET' button" or "Remained cooking time has been deselected. Then press 'SET' button". 'SET' button will blink, and 'MODE', 'MENU/SELECTION', and 'CANCEL' buttons will be turned ON. After selecting either mode, press the 'SET' button.



※ Remaining Cooking Time Display mode set on



※ Remaining Cooking Time Display mode set off

4. In the Remaining Cooking Time Display mode, press the 'CANCEL' button or do not press any button for more than 7 seconds. The setting will be canceled and you return to the Standby mode with a voice message stating "Function setting has been cancelled with overtime."

# 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"> <li>• Did you turn the "lid" handle while cooking?</li> <li>• Did you turn the "lid" handle before exhausting steam perfectly?</li> </ul>	<ul style="list-style-type: none"> <li>• Don't open the lid while cooking. If you want to open lid while cooking, press the 'CANCEL' button more than 2 seconds and release the steam.</li> <li>• Pull the pressure handle to the side once and allow the steam to release.</li> </ul>
When the lid cannot open although the lid handle is turned to "Unlock".		<ul style="list-style-type: none"> <li>• Because of the pressure.</li> <li>• Pull the pressure handle to aside once and exhaust the steam perfectly.</li> </ul>
When the steam exhausted between the lid.	<ul style="list-style-type: none"> <li>• Is there an external substance on the packing?</li> <li>• Is packing too old?</li> </ul>	<ul style="list-style-type: none"> <li>• Clean the packing with duster.</li> <li>• Keep the packing clean.</li> <li>• If the steam is exhausted through the lid, please power off and contact the service center and dealer.</li> <li>• Packing life cycle is 12 month, please replace the packing per 1 year.</li> </ul>
When the 'CANCEL' button does not operate while cooking.	<ul style="list-style-type: none"> <li>• Is the inner pot hot?</li> <li>• Is currently the setting to lock mode?</li> </ul>	<ul style="list-style-type: none"> <li>• Keep pressing the 'CANCEL' button for 2 seconds for safety reason if you want to cancel while cooking.</li> <li>• Be careful of hot steam emission or hot contents splattered from the automatic steam outlet during cancellation.</li> <li>• Please press 'SET' button for over 3 seconds to release.</li> </ul>
When you hear weird noises during cooking and warming	<ul style="list-style-type: none"> <li>• Is there a wind blowing sound when cooking the rice?</li> <li>• Is there a "Chi" sound when warming the rice?</li> </ul>	<ul style="list-style-type: none"> <li>• Is the inner pot inserted?</li> <li>• Check the rated voltage?</li> </ul>
Brown rice is not germinated properly	<ul style="list-style-type: none"> <li>• Does the amount of rice exceed the specified maximum capacity?</li> <li>• Is bean(other grains) too dry?</li> </ul>	<ul style="list-style-type: none"> <li>• Put the specified maximum capacity of brown rice.</li> <li>• Old rice or contaminated rice may not be germinated properly. (Refer to page 54)</li> </ul>

# CHECK BEFORE ASKING FOR SERVICE

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

Case	Check points	Do the following
When the button cannot operate with “L1”	<ul style="list-style-type: none"> <li>• Is the inner pot inserted?</li> <li>• Check the rated voltage?</li> </ul>	<ul style="list-style-type: none"> <li>• Please insert inner pot.</li> <li>• This product is 110V only.</li> </ul>
When the Pressure “Cook/Turbo” Timer button does not operate with “E01”	<ul style="list-style-type: none"> <li>• Did you turn the lid Handle to “Lock”</li> <li>• Is “Lock” lamp on?</li> </ul>	<ul style="list-style-type: none"> <li>• Please turn the “lid” handle to “Lock”.</li> </ul>
When the rice is badly sticky.	<ul style="list-style-type: none"> <li>• Is there any rice or any other alien substance on the temperature sensor or the bottom surface of the inner pot?</li> </ul>	<ul style="list-style-type: none"> <li>• Clean all the alien substances on the temperature sensor or the bottom surface of the inner pot.</li> </ul>
When “E03” is showed on the LCD.	<ul style="list-style-type: none"> <li>• Check the rated Voltage?</li> </ul>	<ul style="list-style-type: none"> <li>• Cut the power and contact customer service.</li> <li>• It is normal to get “E03” when putting only water.</li> <li>• This is only for 110V.</li> </ul>
When the time cannot be preset.	<ul style="list-style-type: none"> <li>• Is the current time correct?</li> <li>• Is AM or PM set properly?</li> <li>• Did you set the reservation time over 13 hours?</li> </ul>	<ul style="list-style-type: none"> <li>• Set the current time(Refer to page 46).</li> <li>• Check the AM and PM.</li> <li>• Maximum reservation time is 13 hours. (Refer to page 59-60)</li> </ul>
When you smell after and before cooking?	<ul style="list-style-type: none"> <li>• Is the inner pot correctly inserted in the main body?</li> <li>• Is the lid handle on the top cover set to “Lock”?</li> <li>• Is there hot food in the inner pot?</li> </ul>	<ul style="list-style-type: none"> <li>• Please put in the inner pot perfectly.</li> <li>• Please turn the “lid” handle to “Lock”</li> <li>• Pull the pressure handle to aside once.</li> </ul>
When “E_u”, “:00” are shown on the LCD by turns	<ul style="list-style-type: none"> <li>• Micom power is out</li> </ul>	<ul style="list-style-type: none"> <li>• Please cut the power and contact customer service</li> </ul>
When “E_e”, “:00” are shown on the LCD by turns	<ul style="list-style-type: none"> <li>• The sensor is broken</li> </ul>	<ul style="list-style-type: none"> <li>• Please cut the power and contact customer service</li> </ul>
“E_wF” mark shows up during the product operation	<ul style="list-style-type: none"> <li>• Micom memory is out.</li> </ul>	<ul style="list-style-type: none"> <li>• Please cut the power and contact customer service</li> </ul>
When “H:P_”, “H:F_” are shown on the LCD by turns		<ul style="list-style-type: none"> <li>• Is there power cut while in cooking?</li> </ul>

# CHECK BEFORE ASKING FOR SERVICE

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

Case	Check points	Do the following
When the rice is not cooked.	<ul style="list-style-type: none"> <li>• 'PRESSURE COOK' button is pressed?</li> <li>• Is there power cut while in cooking?</li> </ul>	<ul style="list-style-type: none"> <li>• Press the 'PRESSURE COOK' button once. And check "E E E" sign on the display.</li> <li>• Re-press the 'PRESSURE COOK' button.</li> <li>• Refer to page 50 for blackout compensation.</li> </ul>
When the rice is not well cooked.	<ul style="list-style-type: none"> <li>• Did you use the measuring cup for the rice?</li> <li>• Did you put proper amount of water?</li> <li>• Did you rinse the rice before cooking?</li> <li>• Did you put rice in water for a long time?</li> <li>• Is the rice old or dry?</li> </ul>	<ul style="list-style-type: none"> <li>• Refer to page 48~49</li> <li>• Add water about half the notch and then cook.</li> </ul>
Bean (other grains) is half cooked.	<ul style="list-style-type: none"> <li>• Is been (other grains) too dry?</li> </ul>	<ul style="list-style-type: none"> <li>• Soak or steam beans and other grains before cooking in the pressure cooker in order to avoid partially cooked beans or grains. Beans should be soaked for -2-minutes or steamed for -2-minutes prior to cooking, depending on your taste.</li> </ul>
Rice is too watery or stiff.	<ul style="list-style-type: none"> <li>• Is the menu selected correctly?</li> <li>• Did you properly measure water?</li> <li>• Did you open the top cover before cooking was finished?</li> </ul>	<ul style="list-style-type: none"> <li>• Select the correct menu.</li> <li>• Properly measure water.</li> <li>• Open the top cover after cooking finished</li> </ul>
When the water overflows.	<ul style="list-style-type: none"> <li>• Did you use the measuring cup?</li> <li>• Did you use proper amount of water?</li> <li>• Is the menu selected correctly?</li> </ul>	<ul style="list-style-type: none"> <li>• Refer to page 48~49</li> </ul>
When you smell odors while warming.	<ul style="list-style-type: none"> <li>• Did you close the top cover?</li> <li>• Please check if the power cord is plugged.</li> <li>• Did it warm over 12 hours?</li> <li>• Is there any other substance such as rice scoop or cold rice?</li> <li>• Is been (other grains) too dry?</li> </ul>	<ul style="list-style-type: none"> <li>• Select the correct menu.</li> <li>• Properly measure water.</li> <li>• Open the top cover after cooking finished</li> </ul>
"E E E" Signs show up.	<ul style="list-style-type: none"> <li>• Temperature sensor or fan motor does not work properly.</li> </ul>	<ul style="list-style-type: none"> <li>• Unplug the power cord and call the Service center.</li> </ul>
Warming passed time mark blinks during keeping warm.	<ul style="list-style-type: none"> <li>• 24 hours has not passed yet after Keeping warm</li> </ul>	<ul style="list-style-type: none"> <li>• This function alarms if the rice remained warm for more than 24 hours.</li> </ul>
Rice has gotten cold or a lot of water flow during Keeping warm	<ul style="list-style-type: none"> <li>• Keeping warm was set in "Sleeping" mode</li> </ul>	<ul style="list-style-type: none"> <li>• Keep warm after cancelling or setting "Sleep Keeping Warm" mode depending on the necessity.</li> </ul>
If "E d o" sign is appears.	<ul style="list-style-type: none"> <li>• It shows on the display when pressing "Start" button again, or when the cooking has finished and you've never ever open turned the handle to "Unlock"</li> </ul>	<ul style="list-style-type: none"> <li>• It can be solved by turning handle to "Unlock" and then turn to "Lock"</li> </ul>
"E c o" sign shows up	<ul style="list-style-type: none"> <li>• Detachable cover is not mounted</li> </ul>	<ul style="list-style-type: none"> <li>• Mount detachable cover(Refer to page 43)</li> <li>• If "E c o" sign is displayed continuously even though you already installed detachable cover, please contact customer service.</li> </ul>
Alarm sounds or reheating does not work while keeping warm	<ul style="list-style-type: none"> <li>• Detachable cover is not mounted</li> </ul>	<ul style="list-style-type: none"> <li>• Mount detachable cover(Refer to page 43)</li> </ul>



料理種類	料理時間	選單選擇	準備食材	料理方法
白米飯	-	白米高壓	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	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 <b>白米高壓</b> 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。	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 <b>白米高壓</b> 鍵。 4. 煮飯完成後請攪拌均勻。
黑豆飯	-	雜穀米	白米4杯,黑豆1杯,清酒1.5小勺,鹽1.5小勺	1. 把白米和黑豆洗淨備用。 2. 把洗淨的白米放入鍋內,水位調至白米4刻度,倒入清酒1.5大勺和鹽。 3. 在上面放上黑豆並倒入3/4杯水後攪勻。 4. 蓋好鍋蓋,按 <b>功能/選擇</b> 鍵,選擇[黑豆飯]選單後按 <b>壓力煮飯</b> 鍵。 5. 煮飯完成後請攪拌均勻。
大麥飯	-		白米2杯,大麥1杯	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,水位調至什穀米3刻度並倒入水。 3. 蓋好鍋蓋,按 <b>雜穀米</b> 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	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,水位調至什穀米3刻度。 4. 鋪勻煮好的紅豆,蓋好鍋蓋,按 <b>雜穀米</b> 鍵。 5. 煮飯完成後請攪拌均勻。
糙米紅豆飯	-	糙米	糙米1杯,白米2杯,紅豆1/3杯	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3刻度後,放入煮好的紅豆。 3. 蓋好鍋蓋,按 <b>糙米</b> 鍵。 4. 煮飯完成後請攪拌均勻。
糙米發芽飯	-	糙米發芽	糙米6杯	1. 把洗淨的糙米放入鍋內,水位調至糙米4刻度。 2. 蓋好鍋蓋按 <b>功能/選擇</b> 鍵,選擇[糙米發芽]後,糙米發芽時間設定為4小時,按 <b>壓力煮飯</b> 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	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2刻度。 2. 蓋好鍋蓋按 <b>功能/選擇</b> 鍵,選擇[糙米發芽]後,糙米發芽時間設定為4小時,按 <b>壓力煮飯</b> 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	4小時		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。	1. 糙米洗淨後放入內鍋,水位調至糙米2刻度。 2. 蓋好鍋蓋按 <b>功能/選擇</b> 鍵,選擇[糙米發芽]後,糙米發芽時間設定為4小時,按 <b>壓力煮飯</b> 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	1. 糙米洗乾淨放入鍋內,水位調至糙米2刻度。 2. 蓋好鍋蓋按 <b>功能/選擇</b> 鍵,選擇[糙米發芽]後,糙米發芽時間設定為4小時,按 <b>壓力煮飯</b> 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
營養飯			白米4杯, 水蔘4根, 紅棗4個, 栗子4個, 銀杏(白果)12個, 料理酒2大勺 ※ 調味醬: 醬油4大勺, 蔥末2大勺, 蒜末1/2大勺, 辣椒粉1/2小勺, 芝麻鹽2小勺, 香油1小勺	<ol style="list-style-type: none"> <li>1. 洗好水蔘、切去頭部、微斜切成薄片。</li> <li>2. 把栗子撥開皮切成兩半, 將紅棗洗淨取出紅棗核切成兩半。</li> <li>3. 銀杏拿油輕炒剝去皮或放進熱水煮熟2~3分鐘, 用勺子背面揉摸並去皮。</li> <li>4. 把洗好的米放進內鍋裡水位調至白米4刻度, 放進2大勺料理酒攪勻。</li> <li>5. 把準備好的水蔘, 栗子, 大棗, 銀杏均勻放在米上。</li> <li>6. 蓋好鍋蓋, 按<b>營養飯</b>鍵。</li> <li>7. 料理完成後, 攪拌均勻盛在碗裡、可根據個人嗜好放入調味醬拌著吃。</li> </ol>
堅果類飯	-	營養飯	白米4杯、核桃4個、松子2大勺、杏仁2大勺、腰果2大勺、銀杏15粒 ※ 調味醬: 醬4大勺、辣椒粉1/2小勺、芝麻鹽2小勺、  2大勺、蒜末1/2大勺、香油1小勺、清酒1大勺	<ol style="list-style-type: none"> <li>1. 核桃去外皮、用溫水浸泡後去內皮。</li> <li>2. 用水煮2~3分鐘銀杏後去皮。</li> <li>3. 洗淨的米放入內鍋、水位調至白米4刻度後倒入1大勺清酒。</li> <li>4. 放入所有備好的材料。</li> <li>5. 蓋好鍋蓋, 按<b>營養飯</b>鍵。</li> </ol>
蘑菇飯			白米4杯、香菇60g、金針菇40g、雙胞蘑菇4個、松乳菇60g ※ 調味醬: 醬油4大勺, 辣椒粉1/2小勺, 芝麻鹽2小勺、蔥末2大勺、蒜末1/2大勺、香油1小勺	<ol style="list-style-type: none"> <li>1. 香菇、金針菇、雙胞蘑菇、松乳菇切成片狀。</li> <li>2. 洗淨的米放入內鍋、水位調至白米4刻度後倒入1大勺清酒。</li> <li>3. 放入所有備好的材料。</li> <li>4. 蓋好鍋蓋, 按<b>營養飯</b>鍵。</li> </ol>
蘑菇竹筍飯			白米4杯、蘑菇200g、竹筍100g、銀杏10粒 ※ 調味醬: 醬4大勺、辣椒粉1/2小勺、芝麻鹽2小勺、蔥末2大勺、蒜末1/2大勺、香油1小勺、清酒1大勺	<ol style="list-style-type: none"> <li>1. 蘑菇和竹筍洗淨後切成長條片狀, 放入沸水中燙至稍軟後撈起瀝乾備用。</li> <li>2. 用水煮2~3分鐘銀杏後去皮。</li> <li>3. 洗淨的米放入內鍋、水位調至白米4刻度後倒入1大勺清酒。</li> <li>4. 放入所有備好的材料。</li> <li>5. 蓋好鍋蓋, 按<b>營養飯</b>鍵。</li> </ol>
白米粥	-	粥	白米1杯	<ol style="list-style-type: none"> <li>1. 把洗乾淨的白米放入鍋內後, 水位調至粥1刻度。</li> <li>2. 蓋好鍋蓋, 按<b>功能/選擇</b>鍵選擇[粥]功能, 按<b>壓力煮飯</b>鍵。</li> </ol>
人蔘雞湯	-	燉湯	雞1隻(1kg), 水蔘2根, 紅棗10個, 糯米1杯, 蒜, 鹽, 胡椒粉少許	<ol style="list-style-type: none"> <li>1. 在準備好的雞肚兩面用刀切出兩個刀口。</li> <li>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)</li> <li>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。</li> <li>4. 把兩條雞腿交叉插進兩面刀口中。</li> <li>5. 蓋好鍋蓋按<b>功能/選擇</b>鍵, 設為[燉湯]後, 按<b>壓力煮飯</b>鍵。</li> </ol>
麵包發酵	1次發酵 (40分)	麵包發酵	麵粉300g、酵母5g、白糖8g、鹽3g、 奶油23g、脫脂奶粉12g、水160g	[發酵-1次發酵] <ol style="list-style-type: none"> <li>1. 麵粉用篩子篩一遍。</li> <li>2. 奶油放在常溫下。</li> <li>3. 麵粉, 脫脂奶粉, 白糖, 酵母按順序放入。</li> <li>4. 放入奶油和水和鹽。</li> <li>5. 將和好的麵放入內鍋中央。</li> <li>6. 蓋好鍋蓋, 按<b>功能/選擇</b>鍵選擇[麵包發酵]選項, 時間設定為40分鐘後, 按<b>壓力煮飯</b>鍵。</li> </ol>
	2次發酵 (40分)			[2次發酵] <ol style="list-style-type: none"> <li>1. 一次發酵完成後開啟鍋蓋輕壓麵團將氣排出。</li> <li>2. 重新將麵團放入內鍋中央。</li> <li>3. 蓋好鍋蓋, 按<b>功能/選擇</b>鍵選擇[麵包發酵]選項, 時間設定為40分鐘後, 按<b>壓力煮飯</b>鍵。</li> </ol>
	40分			烘烤 <ol style="list-style-type: none"> <li>1. 二次發酵完成後打開鍋蓋確認是否比二次發酵前膨脹1.5~2倍。</li> <li>2. 蓋好鍋蓋, 按<b>功能/選擇</b>鍵選擇[烘烤]選項, 時間設定為40分鐘後, 按<b>壓力煮飯</b>鍵。</li> </ol>





# 料理指南

料理種類	料理時間	選單選擇	準備食材	料理方法
蒸糕	45分	萬能燉	麵粉5杯、紅豆2杯、鹽1大勺、白糖5大勺、水3大勺	<ol style="list-style-type: none"> <li>1. 麵粉裡放入3大勺水後，攪勻用篩子篩一遍，放入白糖(3大勺)拌勻。</li> <li>2. 紅豆洗乾淨，倒入清水煮熟後瀝乾，碾成末加入白糖(1大勺)和鹽(2大勺)攪勻。</li> <li>3. 內鍋倒入2杯水後，放入蒸盤，鋪一層紗布。</li> <li>4. 將1杯紅豆末鋪平後，上面鋪平面粉，依次鋪平多層。</li> <li>5. 蓋好鍋蓋，按<b>功能/選擇</b>鍵選擇[萬能燉]，時間設定為45分鐘後按<b>壓力煮飯</b>鍵。</li> </ol>
燉排骨			<ol style="list-style-type: none"> <li>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。</li> <li>2. 洗乾淨的排骨空出水分瀝乾，加水入梨汁，料酒醃製。</li> <li>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。</li> <li>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。</li> </ol> <p>(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)</p> <ol style="list-style-type: none"> <li>5. 蓋好鍋蓋，按<b>功能/選擇</b>鍵選擇[萬能燉]功能，時間設定為45分鐘後按<b>壓力煮飯</b>鍵。</li> <li>6. 料理完成後，加入松子盛出即可。</li> </ol>	
蒸馬鈴薯			馬鈴薯(200g以下)6個	<ol style="list-style-type: none"> <li>1. 內鍋倒入2杯水後放入蒸盤。</li> <li>2. 把洗乾淨的馬鈴薯放在蒸盤上。</li> <li>3. 蓋好鍋蓋，按<b>功能/選擇</b>鍵選擇[萬能燉]功能，時間設定為45分鐘後按<b>壓力煮飯</b>鍵。</li> <li>4. 料理完成後取出馬鈴薯時注意燙傷。</li> </ol>
奶油巧克力蛋糕			<ol style="list-style-type: none"> <li>1. 奶油經室溫軟化後放入碗中添加白糖攪勻放好。</li> <li>2. 雞蛋打入①材料。</li> <li>3. 蛋糕粉放入材料②。</li> <li>4. 巧克力放入材料③，內膽底部擦適量的奶油後，放入調好的材料鋪平。</li> <li>5. 蓋好鍋蓋，按<b>功能/選擇</b>鍵選擇[萬能燉]功能，時間設定為45分鐘後按<b>壓力煮飯</b>鍵。</li> </ol>	
燉雞			<ol style="list-style-type: none"> <li>1. 雞肉洗乾淨去除雜毛、內臟、尾部的油。</li> <li>2. 把洗乾淨的雞剝成易入味及方便食用的大小。</li> <li>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。</li> <li>4. 將已醃製的雞肉倒入內鍋。</li> <li>5. 蓋好鍋蓋，按<b>功能/選擇</b>鍵選擇[萬能燉]功能，時間設定為40分鐘後按<b>壓力煮飯</b>鍵。</li> </ol>	
蒸五花肉	40分	萬能燉	<ol style="list-style-type: none"> <li>1. 鍋內倒入1.5杯水後放入蒸盤。</li> <li>2. 豬肉切2~3大塊放在蒸盤上，生薑切2~3片放在上面。</li> <li>3. 蓋好鍋蓋，按<b>功能/選擇</b>鍵選擇[萬能燉]功能，時間設定為40分鐘後按<b>壓力煮飯</b>鍵。</li> <li>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。</li> </ol>	
五香醬肉	<ol style="list-style-type: none"> <li>1. 豬肉洗乾淨，使用棉線細綁好。</li> <li>2. 將豬肉放入碗中，加入醬油、白糖、五香調料醬醃製入味。</li> <li>3. 內鍋裡倒入材料②後，加入3杯水。</li> <li>4. 蓋好鍋蓋，按<b>功能/選擇</b>鍵選擇[萬能燉]功能，時間設定為40分鐘後按<b>壓力煮飯</b>鍵。</li> <li>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。</li> </ol>			



## 料理指南

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"> <li>1. 麵粉加適當鹽用篩子篩好。</li> <li>2. 雞蛋打碎蛋白蛋黃分開放好。</li> <li>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。</li> <li>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。</li> <li>5. 將④攪出膏狀時加入麵粉攪拌均勻。</li> <li>6. 牛奶裡加入奶油攪勻備用。</li> <li>7. 內鍋內壁擦適量的奶油後放入攪好的麵糊。</li> <li>8. 蓋好鍋蓋, 按<b>功能/選擇</b>鍵選擇[萬能燉]功能, 時間設定為40分鐘後按<b>壓力煮飯</b>鍵。</li> <li>9. 料理結束後, 將蛋糕充分冷卻。</li> <li>10. 鮮奶油和白糖倒入碗中攪出膏狀。</li> <li>11. 將冷卻的蛋糕上塗抹鮮奶油膏。</li> <li>12. 用水果裝飾即可食用。</li> </ol>
蒸玉米			玉米4個	<ol style="list-style-type: none"> <li>1. 內鍋倒入2杯水後放入蒸盤。</li> <li>2. 把洗乾淨的馬鈴薯放在蒸盤上。</li> <li>3. 蓋好鍋蓋, 按<b>功能/選擇</b>鍵選擇[萬能燉]功能, 時間設定為40分鐘後按<b>壓力煮飯</b>鍵。</li> <li>4. 做完料理後(玉米熟)小心燙傷。</li> </ol>
蒸大蛤		萬能燉	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"> <li>1. 牛肉洗乾淨剝成末。</li> <li>2. 洗乾淨的大蛤去殼, 肉剝成末放好。</li> <li>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。</li> <li>4. 貝殼洗乾淨後裝滿已備好的餡。</li> <li>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。</li> <li>6. 內鍋倒入2杯水後, 放入蒸盤。</li> <li>7. 蒸盤上放置已裝滿餡的貝殼。</li> <li>8. 蓋好鍋蓋, 按<b>功能/選擇</b>鍵選擇[萬能燉]功能, 時間設定為35分鐘後按<b>壓力煮飯</b>鍵。</li> <li>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。</li> </ol>
藥膳	35分		糯米3杯、葡萄乾60g、栗子15個、紅棗10個、松子1大勺、紅糖100g、醬油1大勺、香油3大勺、鹽少許、桂皮粉半大勺	<ol style="list-style-type: none"> <li>1. 糯米洗淨, 用水浸泡1小時以上。</li> <li>2. 栗子、紅棗切成適當大小(需去皮和籽)。</li> <li>3. 把泡好的糯米裡放入紅糖、醬油、香油、桂皮粉、鹽攪拌。</li> <li>4. 材料③和所有材料放入鍋內攪勻, 水位調至白米4刻度後攪拌。</li> <li>5. 蓋好鍋蓋, 按<b>功能/選擇</b>鍵選擇[萬能燉], 時間設定為35分鐘後按<b>壓力煮飯</b>鍵。</li> </ol>
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"> <li>1. 內鍋倒入2杯水後放入蒸盤。</li> <li>2. 把洗乾淨的地瓜放在蒸盤上。</li> <li>3. 蓋好鍋蓋, 按<b>功能/選擇</b>鍵選擇[萬能燉]功能, 時間設定為35分鐘後按<b>壓力煮飯</b>鍵。</li> <li>4. 料理完成後取出地瓜時注意燙傷。</li> </ol>



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"> <li>魷魚切開去除內臟，洗淨去皮，切小菱形花刀。</li> <li>開水裡加入適量鹽，將已切花刀的魷魚川燙後瀝乾。</li> <li>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。</li> <li>雞蛋放入碗中加入鹽攪勻後，按魷魚寬度煎一下。</li> <li>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。</li> <li>內鍋倒入半杯水後，放入蒸盤，把魷魚放在蒸盤上。</li> <li>蓋好鍋蓋，按<b>功能/選擇</b>鍵選擇[萬能燉]功能，時間設定為30分鐘後按<b>壓力煮飯</b>鍵。</li> </ol>
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"> <li>牛排洗乾淨後，放入胡椒粉，鹽醃製入味，將牛排放入內膽入半杯水。</li> <li>蓋好鍋蓋，按<b>功能/選擇</b>鍵選擇[萬能燉]功能，時間設定為30分鐘後按<b>壓力煮飯</b>鍵。</li> <li>料理完成後，盛入盤中即可，灑上調料汁即可。</li> </ol>
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"> <li>螃蟹洗乾淨，擠出蟹肉搗成泥備用。</li> <li>牛肉洗乾淨剝成末，豆腐搗碎，連同蟹肉拌勻。</li> <li>青椒、紅椒剝碎加入蛋黃攪勻。</li> <li>蟹殼內灑入適量麵粉後放入拌好的材料②，然後鋪勻材料③。</li> <li>內鍋倒入1杯水後，放入蒸盤。</li> <li>蓋好鍋蓋，按<b>功能/選擇</b>鍵選擇[萬能燉]功能，時間設定為30分鐘後按<b>壓力煮飯</b>鍵。</li> </ol>
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"> <li>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。</li> <li>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。</li> <li>在切花刀的縫隙裡填滿準備好的調料醬。</li> <li>內鍋倒入2杯水後，放入蒸盤。</li> <li>蒸盤上放置已備好的魚</li> <li>蓋好鍋蓋，按<b>功能/選擇</b>鍵選擇[萬能燉]功能，時間設定為30分鐘後按<b>壓力煮飯</b>鍵。</li> <li>料理結束後，用剩餘的材料做裝飾。</li> </ol>
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"> <li>豆腐切半再切成1cm厚的塊，灑鹽去除水份放好。</li> <li>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。</li> <li>內鍋倒入2杯水後，放入蒸盤，把切好的豆腐塊擺在蒸盤上。</li> <li>蓋好鍋蓋，按<b>功能/選擇</b>鍵選擇[萬能燉]功能，時間設定為30分鐘後按<b>壓力煮飯</b>鍵。</li> <li>料理結束後，蒸好的豆腐拿出，把調料醬灑在豆腐上即可。</li> </ol>



## 料理指南

料理種類	料理時間	選單選擇	準備食材	料理方法
什錦菜	30分	萬能燉	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"> <li>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)</li> <li>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)</li> <li>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。</li> <li>4. 蓋好鍋蓋，按<b>功能/選擇鍵</b>選擇[萬能燉]功能，時間設定為30分鐘後按<b>壓力煮飯鍵</b>。(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。)</li> <li>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。</li> </ol>
蒸餃子			餃子20個	<ol style="list-style-type: none"> <li>1. 內鍋倒入2杯水。</li> <li>2. 把蒸盤放入內鍋後將水餃擺放整齊。</li> <li>3. 蓋好鍋蓋，按<b>功能/選擇鍵</b>選擇[萬能燉]功能，時間設定為30分鐘後按<b>壓力煮飯鍵</b>。</li> </ol>
蒸茄子			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"> <li>1. 茄子洗乾淨切成4cm段，豎著底部留出空切十字花刀。</li> <li>2. 紅辣椒、青椒切成絲，蒜、蔥剁成末放入鹽、辣椒粉、醬油、白糖、白醋、芝麻鹽攪勻做成調料醬。</li> <li>3. 內鍋倒入2杯水後，放入蒸盤，將茄子放在蒸盤上擺好。</li> <li>4. 蓋好鍋蓋，按<b>功能/選擇鍵</b>選擇[萬能燉]功能，時間設定為30分鐘後按<b>壓力煮飯鍵</b>。</li> <li>5. 料理完成後取出茄子將調料醬放在其上。</li> </ol>
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"> <li>1. 櫛瓜洗淨切成圓形薄片。</li> <li>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。</li> <li>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。</li> <li>4. 蓋好鍋蓋，按<b>功能/選擇鍵</b>選擇[萬能燉]功能，時間設定為30分鐘後按<b>壓力煮飯鍵</b>。</li> </ol>
蒸栗子			栗子30個	<ol style="list-style-type: none"> <li>1. 內鍋倒入2杯水。</li> <li>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)</li> <li>3. 蓋好鍋蓋，按<b>功能/選擇鍵</b>選擇[萬能燉]功能，時間設定為30分鐘後按<b>壓力煮飯鍵</b>。</li> <li>4. 料理完成後取出栗子時注意燙傷。</li> </ol>
煮雞蛋			雞蛋10顆、水4杯、白醋1~2滴	<ol style="list-style-type: none"> <li>1. 內鍋放入雞蛋、水、白醋。</li> <li>2. 蓋好鍋蓋，按<b>功能/選擇鍵</b>選擇[萬能燉]功能，時間設定為20分鐘後按<b>壓力煮飯鍵</b>。</li> </ol>



料理種類	料理時間	選單選擇	準備食材	料理方法
雞蛋料理			雞蛋3顆、水1.5杯、蝦醬1/2小勺、鹽少許、胡蘿蔔15g、蔥15g	<ol style="list-style-type: none"> <li>1. 雞蛋打入碗中倒入水攪勻備用。</li> <li>2. 胡蘿蔔和蔥剝成末放入材料攪勻</li> <li>3. 蝦醬裡倒入少量水和材料攪拌勻後，放入適量鹽調味。</li> <li>4. 蓋好鍋蓋，按<b>功能/選擇鍵</b>選擇[萬能燉]功能，時間設定為20分鐘後按<b>壓力煮飯鍵</b>。</li> </ol>
奶酪炒年糕			韓式切片年糕100g、熟雞蛋2顆、地瓜1個、披薩專用奶酪80g、切片奶酪2片、橄欖油少許、調料醬1杯、香芹粉少許 ※ 調料醬: 麵粉20g、奶油20g、牛奶200g、鹽少許、白胡椒少許 (煎鍋放入奶油，待奶油溶化後倒入麵粉略炒一會，倒入牛奶熬成糊狀，放入鹽和白胡椒粉)	<ol style="list-style-type: none"> <li>1. 地瓜洗乾淨切成圓形薄片。</li> <li>2. 雞蛋去皮切成適當大小，年糕用溫水浸泡備用。</li> <li>3. 內鍋內壁擦適量的橄欖油後，放入地瓜、雞蛋、年糕一層一層鋪好。</li> <li>4. 在上面倒入調料醬後灑入披薩專用奶酪，其放置切成8分的切片奶酪，灑上香芹粉。</li> <li>5. 蓋好鍋蓋，按<b>功能/選擇鍵</b>選擇[萬能燉]功能，時間設定為20分鐘後按<b>壓力煮飯鍵</b>。</li> <li>6. 料理結束攪勻即可。</li> </ol>
起司飯	20分	萬能燉	※ 主料: 米飯200g ※ 配料: 切片火腿4片、雙孢蘑菇4個、罐裝玉米4大勺、蟹棒2個、披薩專用奶酪80g、披薩調料醬8大勺	<ol style="list-style-type: none"> <li>1. 雙孢蘑菇洗乾淨去皮切成片，蟹棒撕成條狀放好。</li> <li>2. 切片火腿切成適當大小的方形，罐裝玉米去除水份備用。</li> <li>3. 米飯放入內鍋鋪平。</li> <li>4. 米飯上面放入披薩調料醬用勺子鋪平後將備好的材料依次鋪平。</li> <li>5. 將披薩專用奶酪鋪平後，蓋好鍋蓋，按<b>功能/選擇鍵</b>選擇[萬能燉]功能，時間設定為20分鐘後按<b>壓力煮飯鍵</b>。</li> </ol>
炒年糕			年糕(軟年糕)300g、魚餅3張、洋蔥1/3顆、蔥1/3根、胡蘿蔔60g ※ 調料醬: 辣椒醬3大勺、白糖1.5大勺、芝麻鹽、醬油1/2大勺、鯉魚湯1/2杯	<ol style="list-style-type: none"> <li>1. 年糕洗乾淨切片放好。</li> <li>2. 魚餅切成4份，胡蘿蔔、洋蔥切成條，蔥切成片放好。</li> <li>3. 食材放入容器中做成調料醬放好。</li> <li>4. 將備好的材料和調料醬放入鍋內攪勻。</li> <li>5. 蓋好鍋蓋，按<b>功能/選擇鍵</b>選擇[萬能燉]功能，時間設定為20分鐘後按<b>壓力煮飯鍵</b>。</li> </ol>
蕃茄炒蝦仁	15分		蝦子15隻、蔥1/3根、洋蔥30g、胡蘿蔔30g ※ 蕃茄醬調料醬: 蕃茄醬4大勺、白糖1.5大勺、澱粉1.5大勺、水1.5大勺、鹽、醬油、胡椒粉少許	<ol style="list-style-type: none"> <li>1. 蝦去皮後用鹽水洗乾淨放好。</li> <li>2. 蔥切成片，洋蔥去皮切成比蝦略小一點備用。</li> <li>3. 內鍋裡放入備好的材料和蕃茄醬調味料後攪勻。</li> <li>4. 蓋好鍋蓋，按<b>功能/選擇鍵</b>選擇[萬能燉]功能，時間設定為15分鐘後按<b>壓力煮飯鍵</b>。</li> <li>5. 料理結束後攪勻即可。</li> </ol>



# COOKING GUIDE

※ Please refer to our website ([www.cuckoo.co.kr](http://www.cuckoo.co.kr)) for more information.

Recipe	Set Time	Menu Mode	Ingredients	Directions	
Boiled Rice	-	Glutinous 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"> <li>Put clean-washed rice in the inner pot and pour water up to the line for Glutin Rice. (Boiled Rice : 6, Pea Rice : 3)</li> <li>Lock the lid, and push the Pressure <b>Glutinous Rice</b> button.</li> </ol>	
Pea Rice			3 cups of rice, 1/2 cup of pea, 1 tablespoonful of sake, 1.5 teaspoonful of salt. ※ Boil pea before cooking.		
Black bean Rice	-	Mixed Rice	4 cups of rice, 1 cup of black bean, 1.5 tablespoonful of sake, 1.5 teaspoonful of salt.	<ol style="list-style-type: none"> <li>Drain the grains after washing.</li> <li>Put clean rice with prepared ingredients with some salt and pour water up to the line 4 for mixed rice.</li> <li>Lock the lid and select the Black beans Rice with the <b>menu/selection</b> button. Press the <b>Pressure Cook</b> button</li> </ol>	
Booled Barly			2 cups of rice, a cup of barley		
Five-grain Rice			Rice 1.5cup, millet1/3cup, glutinous rice1/2cup, red beans 1/3cup, sorghum1/3cup and salt 1 teaspoon		
Boiled Brown Rice with Red Beans	-	Brown Rice	Brown rice 1 cup, rice 2 cups and red beans 1/3 cup	<ol style="list-style-type: none"> <li>Wash and put brown rice into the inner pot. Pour water up to the line 3 for GABA rice.</li> <li>Lock the lid and Press the Pressure <b>Brown Rice</b> button.</li> </ol>	
Boiled Fresh Germinated Brown Rice	4Hours	GABA Rice	Brown rice 4 cups	<ol style="list-style-type: none"> <li>Wash and put brown rice and prepared ingredients into the inner pot. Pour water up to the line 4 for GABA rice.</li> <li>Lock the lid and Press the Pressure <b>GABA Rice</b> button.</li> </ol>	
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		
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.		<ol style="list-style-type: none"> <li>Wash and put brown rice and prepared ingredients into the inner pot. Pour water up to the line 2 for GABA rice.</li> <li>Lock the lid and select the GABA RICE with the <b>menu/selection</b> button. Press the <b>Pressure Cook</b> button.</li> </ol>
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 1 tablespoon, honey 1 tablespoon and sugar 1 tablespoon, 1/3 cup of water		
Nutrious Rice	-	Nutri. Rice	Rice 4cups, fresh ginseng 4 roots, chestnut 4 units, jujube 4 units, ginkgo nut 12 units and refined rice wine 2 tablespoon Marinade : Soy sauce 4 tablespoon, chopped scallion 2 tablespoon, crushed garlic 1/2 tablespoon, red pepper powder 1/2 teaspoon, ground sesame mixed with salt 2 teaspoon and sesame oil 1 teaspoon	<ol style="list-style-type: none"> <li>Put clean-washed rice in the inner pot and pour water up to the line 4 for Glutin Rice.</li> <li>Lock the lid and Press the Pressure <b>Nutri Rice</b> button.</li> </ol>	
Rice Cooked with Nut			4 cups of rice, 4 nuggets of walnuts, 2 table spoonful of pine nut, 2 table spoonful of almond, 2 table spoonful of cashew nut, 15 grains of ginkgo nut SEASONING SAUCES : 4 table spoonful of soy sauce, 1/2 table spoonful of pepper powder, 2 table spoonful of ground sesame mixed with salt, 2 table spoonful of minced spring onion, 1/2 table spoonful of minced garlic, 1 table spoonful of sesame oil		
Assorted Bilbimbap			4 cups of rice, 60g of beech mushroom, 40g of winter mushroom, 4 nuggets of button mushroom, 60g of king oyster mushroom SEASONING SAUCE: 4 table spoonful of soy sauce, 1/2 table spoonful of pepper powder, 2 table spoonful of ground sesame mixed with salt, 2 table spoonful of minced spring onion, 1/2 table spoonful of minced garlic and 1 table spoonful of sesame oil		
Mushroom Bamboo shoot Cooked Rice			4 cups of rice, 200g of oyster mushroom, 100g of bamboo shoot, 10 grains of ginkgo nut SEASONING SAUCE: 4 table spoonful of soy sauce, 1/2 table spoonful of pepper powder, 2 table spoonful of ground sesame mixed with salt, 2 table spoonful of minced spring onion, 1/2 table spoonful of minced garlic and 1 table spoonful of sesame oil		

# COOKING GUIDE



Recipe	Set Time	Menu Mode	Ingredients	Directions
White Porridge	-	Porridge	Rice 1 cup	<ol style="list-style-type: none"> <li>1. Wash and put brown rice and prepared ingredients into the inner pot. Pour water up to the line 1 for Porridge.</li> <li>2. Lock the lid and select the Porridge with the <a href="#">menu/selection</a> button. Press the <a href="#">Pressure Cook</a> button.</li> </ol>
Ginseng Chicken Soup	-	Ginseng Chicken Soup	1 chicken(1kg), 2 root of susam ginseng, 10 dates, 1 cup of glutinous rice, a little bit of salt, pepper powder and garlic	<ol style="list-style-type: none"> <li>1. Make cuts on the bottom and both sides of prepared chicken stomach, and punch hole.</li> <li>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.)</li> <li>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.</li> <li>4. Insert two legs into the cut hole, and fix them.</li> <li>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.</li> <li>6. Lock the lid, press <a href="#">menu/selection</a> button, and after selecting Ginseng Chicken Soup, press <a href="#">Pressure Cook</a> button.</li> </ol>
Bread cooking	First (40min)	Bread Fermentation	300g of wheat flour (strong flour), 5g of yeast, 8g of sugar, 3g of salt, 23g of butter, 12g of milk powder, 160g of water	<p>[First fermentation]</p> <ol style="list-style-type: none"> <li>1. Sift wheat flour (strong flour).</li> <li>2. Leave butter at the room temperature to make it softer.</li> <li>3. Put wheat flour (strong flour) into a bowl, put nonfat dry milk, sugar, yeast, and water, butter, and knead the dough. (Knead the dough by repeating extending and folding the dough. Finish when the surface of the dough is smooth and is not cut, and when the dough can be extended to be thin.)</li> <li>4. Roll the dough and put it into the center of the Inner Pot.</li> <li>5. Close the lid, and select 'Bread Fermentation' in the 'Home baking' option in 'Cooking' from the display panel.</li> <li>6. Set your desired fermentation time, and press the <a href="#">Pressure Cook</a> button.</li> </ol> <p>[Second fermentation]</p> <ol style="list-style-type: none"> <li>1. After the primary fermentation is done, open the lid, lightly press the dough, and discharge gas.</li> <li>2. Roll the dough again and put it into the center of the Inner Pot.</li> <li>3. Close the lid, and select 'Bread Fermentation' in the 'Home baking' option in 'Cooking' from the display panel.</li> <li>4. Set your desired fermentation time, and press the <a href="#">Pressure Cook</a> button.</li> </ol>
	Second (40min)			
	40min	Bread baking		<ol style="list-style-type: none"> <li>1. When the fermentation is completed by the 'Bread Fermentation' menu, open the lid to check if the dough is expanded to be around double the size before the second fermentation.</li> <li>2. Close the lid, and select 'Bread Baking' in the 'Home baking' option in 'Cooking' from the display panel.</li> <li>3. Set your desired baking time and press the <a href="#">Pressure Cook</a> button.</li> <li>4. When the baking is completed, take the bread out and cool it down.</li> </ol>



## COOKING GUIDE

Recipe	Set Time	Menu Mode	Ingredients	Directions	
Steamed Rice Cake	45Minutes	Multi Cook	5 cups of nonglutinous rice, 2 cups of adzuki beans, 1 tablespoonful of salt, 5 tablespoonful of sugar and 3 tablespoonful of water	<ol style="list-style-type: none"> <li>Put the prepared ingredients in the inner pot.</li> <li>Lock the lid and select the menu with the <a href="#">Menu/Selection</a> button. Press the <a href="#">Pressure Cook</a> button.</li> </ol>	
Steamed Rib			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 3tablespoons, chopped scallion 5tablespoons, 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		
Steamed Chicken	40Minutes		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 1teaspoon, ground pepper 1/2teaspoon, ground sesame mixed with salt 1 tablespoon and sesame oil 1 1/2 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, 3 tablespoonful of sugar, a little bit of silk yarn Five flavors : 6 grains of black pepper, 7cm of cinnamon, 4 pieces of star anise		
Hard-boiled Cuttlefish	30Minutes		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		<ol style="list-style-type: none"> <li>Put the prepared ingredients in the inner pot.</li> <li>Lock the lid and select the menu with the <a href="#">Menu/Selection</a> button. Press the <a href="#">Pressure Cook</a> button.</li> </ol>
Steak			Beef(for steak) 500g, some steak sauce, some salt, 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 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		<ol style="list-style-type: none"> <li>Put the prepared ingredients in the inner pot.</li> <li>Lock the lid and select the menu with the <a href="#">Menu/Selection</a> button. Press the <a href="#">Pressure Cook</a> button.</li> </ol>
Steamed Bean Curd	30Minutes	1 set of bean curd, a little bit of salt Seasoning Sauces: 1 tablespoonful of red pepper powder, 1 tablespoonful of minced garlic, a root of Welsh onion, a little bit of sesame oil, a little bit of ground sesame mixed with salt, a little bit of shredded red pepper, 3 tablespoonful of thick soy			
Multi-Flavor Glutinous Rice	35Minutes	3 cups of glutinous rice, 60g of raisin, 15 hestnuts, 10 dates, 1tablespoonful of pine nut, 100g black sugar, 1 tablespoonful of thick soy, 3 ablespoonful of sesame oil, a little bit of salt, 1/2 tablespoonful of cinnamon powder			
Japchas (sir-fried vegetables, and shredded meat)	30Minutes	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			





# COOKING GUIDE

Recipe	Set Time	Menu Mode	Ingredients	Directions			
Rice cake gratin	20Minutes	Multi Cook	100g of rice cake for tteokguk, 2 boiled egg, 1 sweet potato, 80g of mozzarella cheese, 2 slice of cheddar cheese, some olive oil, 1 cup of white sauce, some parsley powder White sauce : 20g of flour, 20g of butter, 200g of milk, pinch of salt and white pepper (Melt butter, add flour and stir it, add milk and boil it until it gets thick, and apply salt and white pepper for seasoning.)	<ol style="list-style-type: none"> <li>Put the prepared ingredients in the inner pot.</li> <li>Lock the lid and select the menu with the <a href="#">Menu/Selection</a> button. Press the <a href="#">Pressure Cook</a> button.</li> </ol>			
Shrimp ketchup fried rice	15Minutes		15 medium size shrimps, 1/3 green onion, 30g of onion, 30g of carrot ※ Ketchup sauce : 4 tablespoons of ketchup, 1.5 tablespoon of sugar, 1.5 tablespoon of starch powder, 1.5 tablespoon of water, pinch of salt, soy sauce, and pepper powder				
Rice pizza	20Minutes		Dough ingredients : 200g of rice. Topping ingredients : 4 slices of ham, 4 button mushrooms, canned corn 2 tablespoons, 1 stick of crabmeat, 80g of mozzarella cheese, pizza sauce 8 tablespoons				
Butter chocolate cake	45Minutes		200g of butter, 90g of sugar, 3 eggs, 110g of pancake powder, 70g of chocolate				
Tteokbokki (spicy and sweet rice cake)	20Minutes		300g of rice cake bars (soft), 3 pieces of fish cake, 1/3 onion, 1/3 green onion, 60g of carrot Seasoning sauce : red pepper paste 3 tablespoons, starch syrup 1 tablespoon, sugar 1.5 tablespoon, soy sauce 1/2 teaspoon, 1/2 cup of anchovy water, some sesame salt				
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		<ol style="list-style-type: none"> <li>Put the prepared ingredients in the inner pot.</li> <li>Lock the lid and select the menu with the <a href="#">Menu/Selection</a> button. Press the <a href="#">Pressure Cook</a> button.</li> </ol>		
Steamed Dumpling	30Minutes		Dumplings 20EA		<ol style="list-style-type: none"> <li>Pour water in the inner pot and place the steam plate. Put the prepared ingredients on top of the plate. Potato, sweet potato, steak : 1/2 cup Steamed Dumpling: 1/3 cup</li> <li>Lock the lid and select the menu with the <a href="#">Menu/Selection</a> button. Press the <a href="#">Pressure Cook</a> button.</li> </ol>		
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			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				
Steamed Sweet Potato			Sweet potato 5EA ※ When sweet potato is large (more than 150g), cut it into two pieces.				
Steamed Potato			Potato (less than 200g) 6EA				
Steamed Corn			Corn 4EA				
Boiled egg			20Minutes			10 eggs, 2 cups of water, 1-2 drops of Vinegar	<ol style="list-style-type: none"> <li>Put the egg, vinegar and water in the inner pot.</li> <li>Lock the lid and select the menu with the <a href="#">Menu/Selection</a> button. Press the <a href="#">Pressure Cook</a> button.</li> </ol>
Steamed egg			20Minutes			3 eggs, 1.5 cup of water or kelp water, salted shrimps 1/2 teaspoon, some salt, 15g of carrot, 15g of green onion	<ol style="list-style-type: none"> <li>Mix egg and water or water in a bowl and add finely chopped carrots and green onions. (chop pickled shrimp finely and add salt).</li> <li>Lock the lid and select the menu with the <a href="#">Menu/Selection</a> button. Press the <a href="#">Pressure Cook</a> button.</li> </ol>

## 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)
-

# 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：247新北市蘆洲區中正路423號

連絡電話：02-2618-3598

隆傳真：02-2288-5683

# CUCKOO

always new



<http://www.cuckooworld.com>

- ♣ 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  
제품모델명, 고장상태, 연락처를 정확히 알려 주시면 고객 여러분의 고충사항, 제안 및 건의내용을 언  
제나 친절하게 상담, 빠른 서비스를 제공합니다.
- ♣ 제품 사용 중 이상이 생겼거나 불편한 점이 있으시면 쿠쿠 서비스센터로 문의하여 주십시오.