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사용설명서
Operating Instruction
使用說明書
MANUEL D'UTILISATION

CR-0655F Series
1.08L(2~6인분) / 1.08L(2~6Persons)

CUCKOO
always new

happiness

NO.1 CUCKOO
Electric Rice cooker/warmer



design

emotion

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

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

저희 쿠쿠 압력보온밥솥을 애용해 주셔서 대단히 감사 드립니다.

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

CUCKOO ELECTRONICS CO., LTD.

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IMPORTANT SAFEGUARDS

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

SAVE THESE INSTRUCTIONS

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY

ADDITIONAL IMPORTANT SAFEGUARDS

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

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

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

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

ADDITIONAL SAFEGUARDS

- Avoid touching hot parts : outer lid, inner pot, inner lid and especially the steam vent hole.
- Do not switch on when the main body is empty.
- Make sure that heating plate and the magnetic switch are clean and dry whenever putting the inner pot into the cooker.
- Do not use sharp instruments to clean the inner pot as these will damage the non-stick coating.
- A short power-supply cord is to be provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
- Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.
- This appliance is intended to be used in household and similar applications such as :
  - staff kitchen areas in shops, offices and other working environments;
  - farm houses;
  - by clients in hotels, motels and other residential type environments;
  - bed and breakfast type environments.

SHORT CORD INSTRUCTIONS/SPECIFICATIONS

Note : A. A short power-supply cord (or cord set) is to be provided to reduce the hazards resulting from becoming entangled in or tripping over a longer cord.

B. Longer cord set or extension cords are available and may be used if care is exercised in their use.

C. If a long cord set or extension cord is used.

(1) the marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance.

(2) if the appliance is of the grounded type, the extension cord should be a grounding-type three-wire cord, and

(3) the longer cord should be arranged so that it will not drape over the counter top or tabletop where it can be pulled on by children or tripped over accidentally.

CAUTION : During use, the internal parts of the rice cooker and the area around the steam vent are **HOT. Keep out of reach of children to avoid possible injury.**

제품규격/Specifications /SPÉCIFICATIONS / 产品规格

모델명 (Model Name)/ 型号		**CR-0655F**
전원 (Power Supply)/ 额定电压		AC 120V, 60Hz
소비전력(Power Consumption) 额定功率 (Approx)W	취사 (Cooking) / 煮饭	580W
	보온 (Keeping Warm) / 保温	80W
취사용량 / Cooking Capacity 煮饭容量 L (Cups)	백미 (Glutinous)	0.34~1.0L(2~6cups)
	현미발아 (GABA)	0.34~0.67L(2~4cups)
	잡곡/현미 (Mixed/Brown)	0.34~0.67L(2~4cups)
	죽 (Porridge)	0.17~0.25L(1~1.5cups)
코드 길이 (Power Cord Length) 电源线长度		1.2m/3.9ft/1.2米
외형크기 / Dimension / 外形尺寸 cm	폭 (Width)	23.8cm
	길이 (Length)	32.9cm
	높이 (Height)	22.0cm

HOW SERVICE IS HANDLED / MISE EN OEUVRE DU SERVICE

USA

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

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

Canada

TORONTO
Tel. No. 905 707 8224

VANCOUVER
Tel. No. 604 540 1004



CAUTION FOR SAFETY

- 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 escribes 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 use damaged power cord, plug or loose socket.
- If the sheath of the Power Cord has peeled off or is picked due to careless ness during use of the product, it may cause fire or electric shock. Thus, check the status of the Power Cord, Power Plug, and socket often without fail.
- If the Power Cord or the Power Plug is damaged, let the manufacturer, the store, or a qualified technician (service technician) change the cord for no danger to occur.
- Please let the designated service center repair the product without fail.

Do not cover the automatic steam outlet with your hand or face.
- It can cause burns.Do not cover the steam cap with your hand or face.
- Especially be careful to keep it out of children's reach.

Do not use the cooker near hot things such as stove, gas stoveor direct ray of light.
- It can cause an electric shock, fire, deformation, malfunction ordiscoloration.
- Do not put the Power Cord near an electric heating appliance. The sheath of the Cord may melt and cause fire or electric shock. Please check the power cord and plug frequently.

Don't spray or put any insecticide and chemicals.
- This may cause fire.
- If cockroaches or any insects get inside the cooker, please call adealer or a service center.

Please pay careful attention against water and chemicals.
- It can cause an electric shock, fire, deformation, malfunction ordiscoloration.
- If water got into the product, please contact Customer Service center.

Do not open the lid during heating and cooking.
- If you open the lid while boiling or steaming, it may cause a burn by the steam.
- Be careful when you open the lid right after cooking. It may cause a burn by the steam.

Do not open the lid during heating and cooking.
- If you open the lid while boiling or steaming, it may cause a burn by the steam.
- Be careful when you open the lid right after cooking. It may cause a burn by the steam.

Use a single socket with the rated current above 15A. It can cause overflow or breakdown.
- Using several lines in one socket can cause overheating or fire. Please check the power cord and plug frequently.
- If there is a foreign substance or moisture on the Power Plug, wipe it out before use.
- Use an extension cord with the rated current above 15A.

Do not use a deformed Inner Pot or an Inner Pot other than the one exclusively for the product.
- The Inner Pot will be heated to cause an operation error or fire.
- When you have dropped the Inner Pot or the Inner Pot is deformed, contact Customer Service center.

Do not use a rice cooker at a place where dust is trapped orchemical material is located.
- Do not use any combustible gas or flammable materials nearbya product.
- It can cause explosion or fire.

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

Do not cover the automatic steam outlet with a duster, a towel or apron, etc.
- It can cause a transformation or a breakdown.
- It can cause an explosion by pressure.

Do not bend, tie or pull the power cord by force.
- It can cause an electric shock or short circuit resulting in fire. Please check the power cord and plug frequently.

Remove external substances on plug with a clean cloth.
- It may cause fire. Please check the power cord and plug frequently.

Do not change, extend or connect the power cord without theadvice of a technical expert.
- It can cause an electric shock or fire.

Do not move the product by pulling or using the power cord.
- Electric short might cause fire.

Do not clean the product with water or pour water in the product.
- It can cause an electric hock or fire.

Do not alter, reassemble, disassemble or repair.
- It can cause an electric shock or fire.
- Do not dismantle or repair the product anyone other than the service technician. Contact Customer Service center for repairs or malfunction.

Do not put a foreign substance such as a metal stick into the Steam cap or the product. (Extra caution with children.)
- It can cause an electric shock or fire.

Do not over unplug and plug thepower cord over and over.
- It can cause an electric shock or fire.

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SAFETY PRECAUTIONS

Warning / Do not

Be careful that both the plug and power cord are not to be bitby 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 put any needle, cleaning pin etc in the ventilator or anygap of the cooker.
- It can cause an electric shock or fire.

Keep the cooker out of reach of children.
- It can cause burns, electric shock or injury.

Warning / Remember

Do not use on a rice chest or a shelf.
- Do not press the power code between furniture. Please check the power cord and plug frequently.
- When use on furniture automatic steam releasing can cause damage, fire and an electric shock.

Attach the Detachable Cover without fail before you use the product.
- If you use the product without the Detachable Cover, it may cause electric shock, fire, steam leak and a disorder of the product

Be careful not to harm your hand when opening the cover.
- Do not leave the cover opened. It might cause accident.

Clean any dust or external substances off the temperaturesensor and inner pot.
- It can cause a system problem or fire.

Do not place heavy things on the power cord.
- It can cause an electric shock or fire. Please check the power cord and plug frequently.

Do not plug or pull out the power cord with wet hands.
- If you pull the Power Plug out with a wet hand, it may cause electric shock.
- If you excessively pull the Power Plug, it may cause electrical short and electric shock due to a disorder at the Power Cord.

Caution / Do not

Do not use the product for other than cooking, warming, and designated menu, such as boiling water, sweet rice drink, seaweed soup, curry, frying, etc.
- It may cause a malfunction or odor.

Please contact dealer or service center when strange smell or smoke occur.

Please surely pull out the plug when not in use.
- It can cause electric shocks or fire.
- Use AC 120V only.

Do not drop or impact the cooker.
- It can cause a safety problem.
- Do not apply excessive force to or drop the product.

Do not use over the maximum capacity.
- It can cause overflow or breakdown.
- Do not make porridge over the designated amount.

Do not place on rough top or tilted top.
- It may cause fire or malfunction.
- Be careful not to be caught in the Power Cord with hands, feet, or other objects and fall on the product.

Please pull out the plug when not in use.
- It may cause electric shock, electrical short, and fire due to the lowering of the insulation performance.

Do not touch the metallic surface of the inner pot and heatingplate after cooking or warming
- You may get a burn by heat.

Do NOT use near wall or furniture. Otherwise wall or furnituremay be damaged, discolored or deformed due to vapor or heat.
- When using in drawer cabinet etc, ensure that no vapor entersit.

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

Take out the Rice shovel before keeping warm.
- It may cause odor or discoloration.

Please avoid using it on an unstable location easy to be fallen down.
- It can cause a transformation or a fire. • It can cause burns or breakdowns.
- Be careful to install the power cord which does not disturb to pass.

Don't use for various purpose for inner pot. And do not heat up the inner pot on the gas stove.
- The Inner Pot may be deformed or the coating may be peeled off which may cause a malfunction.

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

Caution / Remember

Do not plug or pull out the power cord with wet hands.
- If an impact is given to the Power Cord, it may cause electric shock and fire.

Please clean the body and other parts after cooking.
- If you cook and warm rice after making a steamed dish, the smell may permeate the rice.
- Refer to Page 15 and clean it before use.

During warming, close the lid and then connect the power supply.
- It may cause a smell of rice or discoloration.

To clean the product, wait until it cools down.
- It may cause a burn by touching the heated part.

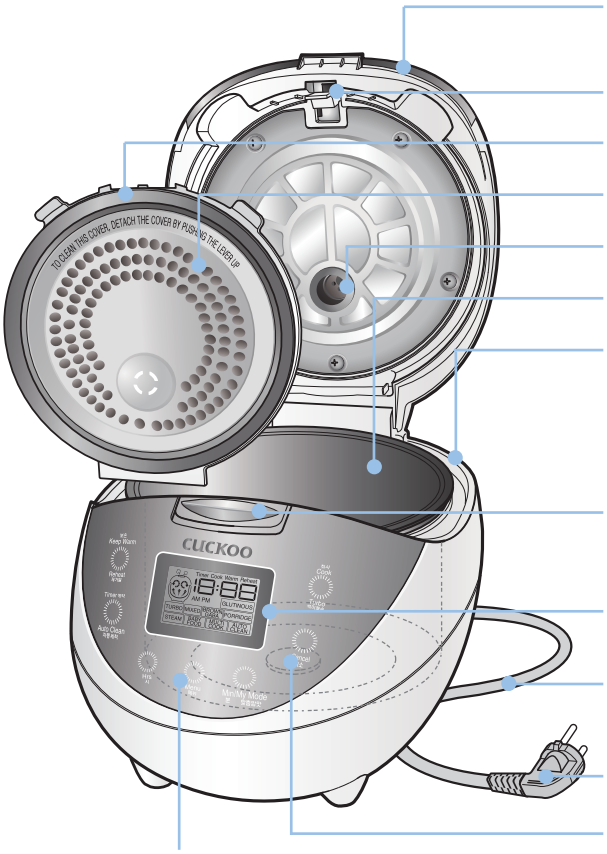
After cooking, wipe out the water remaining in the product.
- It may cause a burn by touching the heated part.
- Wipe out the water remaining in the tray of the product.

When you clean the product, wash the Inner Pot and the Detachable Cover with neutral detergent, and dry them. Wipe the product with a dry and clean cloth, and dry it.

Be careful with burn due to the steam and heat from the inside of the product immediately after cooking.

NAME OF EACH PART

Name of each part



Accessories



Manual

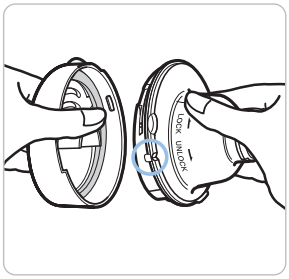


Rice scoop

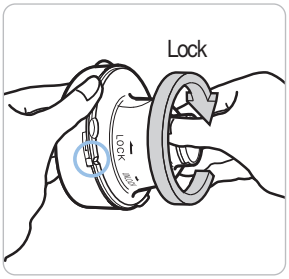


Rice measuring cup

How to assemble the steam cap

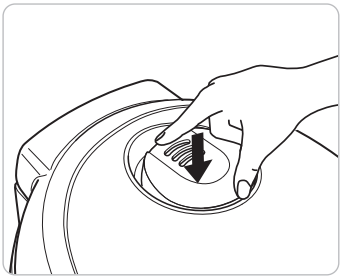


1. Hold the Soft Steam Cap as in the picture.



2. Match it with the Lock/Unlock Handle. Turn it to "Lock" to lock.

※ Follow the reversing order to unlock.

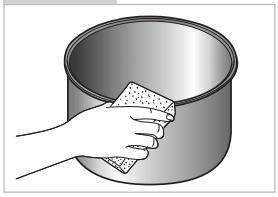


▶ Assemble the Soft Steam Cap first, and then combine it with the Cooker.

CLEANING AND MAINTENANCE

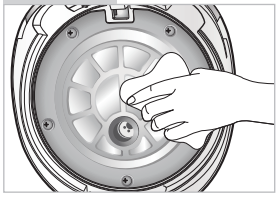
- **Negligent cleaning may cause a bad smell while keeping the rice warm. Clean the lid frequently**
  (Clean the rice cooker after pulling out the plug and waiting until the main body cools.)
- Wipe the main body and the lid with a dry dishcloth. Do not use benzene or thinners.
- The rice water left on the inner lid or in the inner pot may form a starch film but it is harmless.

Inner Pot



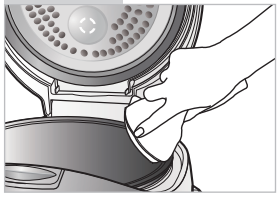
Wipe alien materials and moisture from the outer and the bottom of the inner pot.
Using a rough sponge, brush or abrasive may result in peeling of the coating.
Use dishwashing detergent and a soft cloth or sponge.

Inner Lid



If rice water remains on the inner lid, wipe the lid with a dry dishcloth.
Since the edge of the lid is made of metal, clean it with care.

Main Unit



The rice water generated while cooking is designed to be collected in the dew dish.
After cooking, clean it with a dry dishcloth.

Inner Body

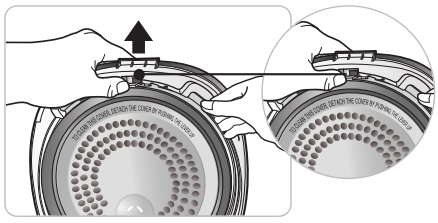


If alien materials stick to the temperature detector, remove them avoiding damaging the metal plate.
Wipe alien materials or moisture from the thermal plate.

※Caution when cleaning inner pot
When cleaning the inner pot, do not clean it with sharp cutlery (fork, spoon etc) placed in the pot.
- It can cause damage on the inner pot coating.

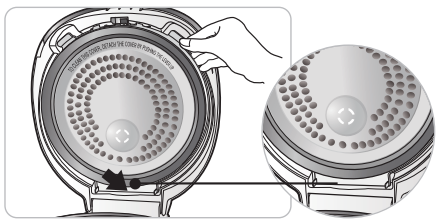
How to detach/attach detachable cover

1 How to detach detachable cover

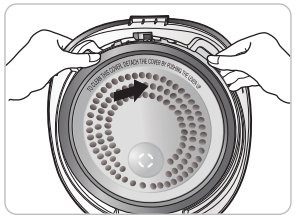


▶ Gently pull the detachable cover.
▶ Push the Detachable Cover lever upwards with the other hand, and gently pull the Detachable Cover. Then, it will be detached.
※ **Do not grab and pull the cover packing of the lid.**

2 How to attach detachable cover



▶ Referring to the photo, push the detachable cover gently to the lid for attaching.



▶ Attach the detachable cover on the same direction as the phrase in the photo.

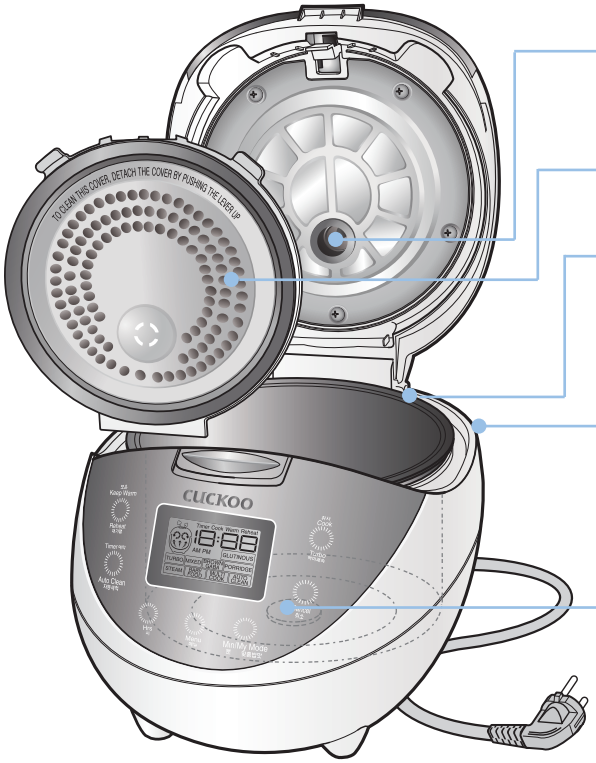
※ **If you attach the detachable cover in the opposite direction, it may cause malfunction during cooking or warming.**

CLEANING AND MAINTENANCE

How to Manage the Inner Part

We have coated the inside of the product with non-stick fluorocarbon coating in order to prevent rice from sticking on the pot.

- Use the Rice Scoop.
- Do not put a metallic spoon or dishware into the product.
- Do not use benzene, thinner etc.
- If you have used seasoning, wash the product immediately after use.
- Some stain may remain during the use, but this does not affect the hygiene.



Before cleaning, unplug the steam cap.

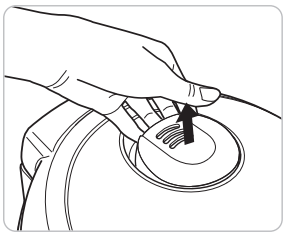
Before cleaning, unplug the detachable cover.

When storing, cooking, and warming, make sure to wipe out all the moisture off the outer part of the oven. It may cause outer coating to change color.

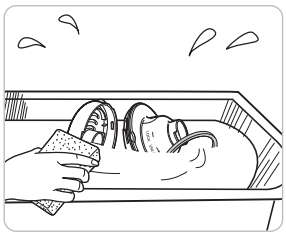
After cooking, wipe the water with a wet cloth because of the smell.

If there is any alien substance on the temperature sensor carefully wipe it out without damping the metal plate.

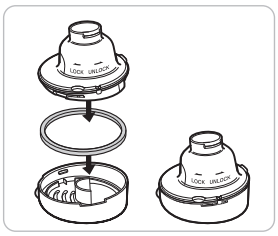
The steam cap



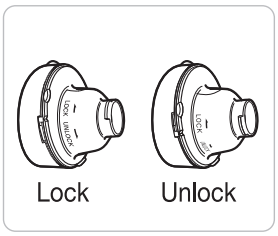
1. Remove the steam cap by simply pulling it off from the lid after every use.



2. Separate the steam cap into 2 parts and soak them in lukewarm water. Wash with a sponge or a soft cloth.



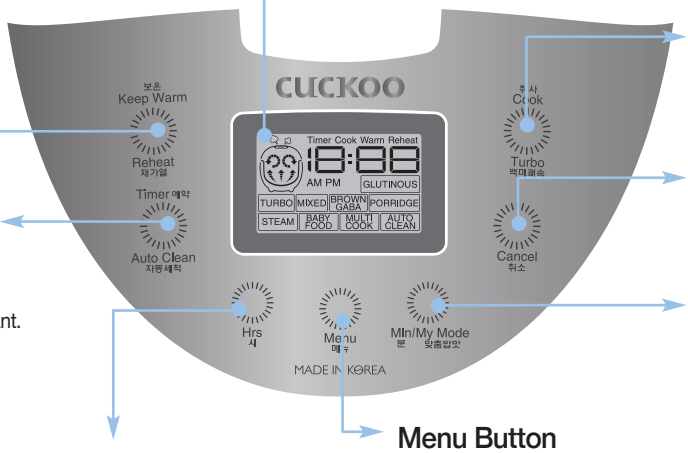
3. Assemble the two till it makes clicking sound.



4. Turn the Soft Steam Cap to fit the lid tightly.

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Function Operating Part



Keep Warm/Reheat Button
Use for warming or reheating the cooked rice right before eating.

Display

Cook/Turbo Button
Use it for cooking the rice.

Cancel Button
Use it to canceling the selected function.

Timer/Auto Clean Button
Use it to preset the cooking time you want.
Use it for automatic steam cleaning.

Min / My mode Button
- Use the button to set up the custom-made rice taste function.
- Use the button when selecting the customized warming mode and customized cooking function.

Hour Button
- Use the button to set up the preset time or change the preset time.
- Use the buttons when selecting the step of the custom-made rice taste, customized warming mode and customized cooking function.
- Use the buttons to set up the current time.

Menu Button
Use it to selecting, Glutinous, GABA, Mixed/Brown, Porridge, Steam, Multi cook etc.

※ Press the buttons until you hear a buzzer sound. The design of this template may differ from the actual product.



<Standby Mode Screen>

Error Code and Possible Cause

When the product have any problem or use it inappropriately you can see the below mark.

LJ	When the inner pot is not placed into the unit.
E__	Temperature sensor problem. (Consult the service center and dealer)
E03	When the operation don't finish for a long time. (Consult the service center and dealer)
13Ho	When setting preset time longer than 13 hours. Set the preset time within 13 hours.
EuF	Problem on micom memory.

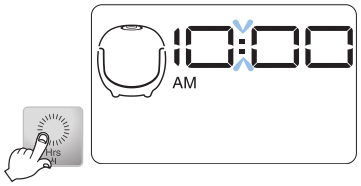


HOW TO SET CURRENT TIME

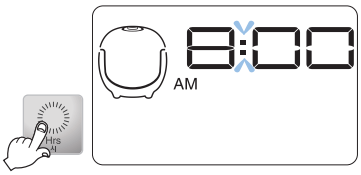
How to set current time

Please follow the instruction to set the current time. E.g.) In case the current time is 8: 25 a.m.

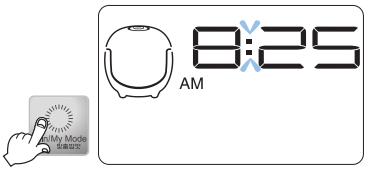
1 Connect the power plug.



2 Press the “Hrs”, “Min/My Mode” button more than 1 second.



3 Set the current time using the “Hrs”, “Min/My Mode” button. Press the button longer than 1 second.



- ▶ Make sure not to change A.M. and P.M.
- ▶ Each time you press “Hrs” button, the time increases after 1 hour.
- ▶ Each time you press “Min/My Mode” button, the time increases after 1 minute.
- ▶ In case of 12:00 at noon, it will be displayed 12:00 P.M.

4 It will automatically start in 7 second.



- ▶ Once time is set, colon (:) does not blink and set time is displayed with a buzzer.
- ▶ Set time is stored pressing other buttons except for “Hrs”, “Min/My Mode”, and “Cancel” buttons.

■ How to set up the current time during keep warming

1. If you want to change the current time during keep warming, press “Cancel” button and then set up the current time.
2. When finish setting the current time, press “Heat/Reheat” button. At the time ‘OK’ sign is displayed.

■ About Lithium battery

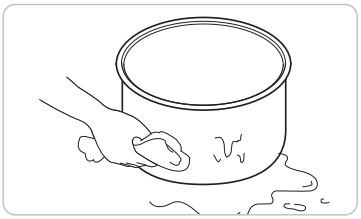
1. This product contains lithium battery for improving blackout compensation and time. Lithium battery lasts for 3 years depending on using condition.
2. When current time does not be displayed on the screen, it means the battery is exhausted. It should be changed new one.

■ What is blackout compensation

1. This product memories previous condition and process. After finishing blackout, it operates immediately.
2. If blackout happens during cooking, the cooking time will be delayed depending on blackout time.
3. If the rice became cold because of blackout, warming will be cancelled.

BEFORE COOKING RICE

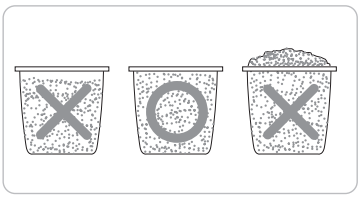
1 Clean the inner pot and remove any moisture.



▶ Clean the inner pot with a dishcloth.

▶ Using a rough sponge may cause peeling of the inner surface of the inner pot.

2 Measure the rice correctly with a measuring cup.



▶ Rice level with the top of the measuring cup corresponds to person.
(Example: 3 persons for 3 cups, 6 persons for 6 cups)

3 Clean the rice in a separate container until the water becomes clear.

4 Put rinsed rice into the inner pot.

5 Adjust the water amount in accordance with the menu.

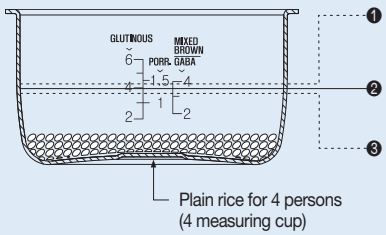
▶ Place the inner pot on a flat surface and adjust the water amount up to the water level line.

▶ The water level line is marked on the inner pot.

▶ Adjustment of water height

- Glutinous : Adjust water based on 'Glutinous' water level line.
  Max.6 persons for glutinous are available
- Mixed/Brown, GABA : Adjust water base on "Mixed/Brown, GABA" water level line.
  Max.4 persons for Mixed/Brown and GABA are available
- Porridge : Adjust water base on "Porridge" water level line.
  Max. 1.5 persons for porridge are available

● For 6 persons (1.08L) product



❶ To cook sticky rice or for old rice:
Pour more water than the required water level

❷ For the rice of 4 persons
(4 measuring cups):
Pour water up to water level 4.

❸ When the rice is soaked sufficiently or to over-cook rice:
Pour less water than the required water level

6 Put the inner pot into the main body and cover the inner lid.

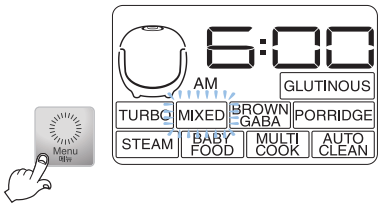
- Completely insert the inner pot with care.

▶ If alien materials like rice are attached to the bottom of the inner pot, rice may not cook or the cooker may not work correctly.

HOW TO COOK

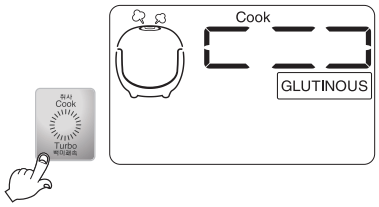
1 Press the “Menu” button and select the desired menu.

- Whenever pressing the “Menu” button, the menu is changed in sequence of Glutinous, GABA, Mixed/Brown, Porridge, Steam, Multi cook.
- Once Glutinous rice, GABA and Mixed/Brown rice are cooked, their menus are memorized. So, you may not select the menus for the same menu.



Example) Selection of Mixed rice

2 Press the “Cook/Turbo” button to start cooking.



Example) Cooking Glutinous rice

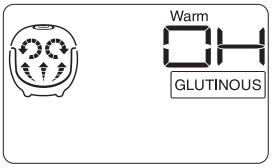
3 Steaming boiled rice (example: Glutinous rice)

- The remaining cook time is shown on the display from the steaming boiled rice process.
- The remaining time may vary depending on the menu.



4 Completion of cooking

- When the cooking is completed and a beep sounds, the Keep Warm function starts.
- When rice is cooked, quickly stir the rice. If the rice is not stirred, the rice may be discolored or develop an odor.
- Do not press the “Cancel” button while cooking. The cooking will be canceled.



Cooking Time by Menu

Category \ Menu	Glutinous	Turbo Glutinous	Mixed Rice	Brown GABA	Porridge	Steamed Dish	Baby Food	Multi Cook	Auto Clean
Cooking Quantity	2~6 persons	2~4 persons	2~4 persons	2~4 persons	1~1.5 persons	Refer to Page 26.	Refer to Page 27.	Refer to Page 28~29.	Up to water level 2
Cooking Time	35~53 min.	32~44 min.	55~68 min.	83~91 min.	90 min.				About 25minutes

▶ If you cook rice after cooking steamed dish, an odor may permeate the rice. (Clean the lid referring to Page 15.)

▶ The cooking time by menu may vary depending on the operating environment.

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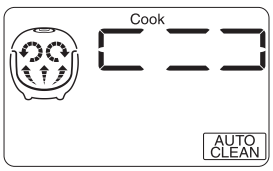
Choose cook menu

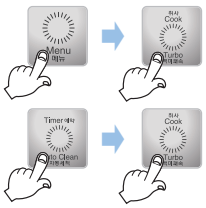
Glutinous	When you cook white rice	Mixed/ Brown	When you cook long rice or brown rice
GABA	This function will be used for germinated brown rice.	Porridge	Cooks glutinous into porridge
Steamed Dish	To cook the steam menu by setting time manually.	Baby Food	To make a variety of Baby Food.
Multi Cook	To cook porridge, soup, tea, etc. by using the low temperature cooking function.	Steam	The unit cooks all kind of stew by setting cooking time
Turbo function	· Press twice “Cook/Turbo” Button after choosing “Glutinous”and it will switch to quick cooking It takes about 31~36 minutes for person. · 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. · In Turbo Glutinous Rice mode, the preset function is not available.		

Melanoizing effect

The cooked rice can be light yellow at the bottom of the oven, because this product is designed to improve pleasant flavor and taste.
Especially, melanoizing is more serious at the “Preset cooking” than just “Cooking”.
It does not mean malfunction.

How to do Automatic Sterilization (Steam Cleaning)





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

Method 1. After choosing automatic cleaning menu by pressing "Menu" button, and then press “Cook/turbo” button.

Method 2. After choosing automatic cleaning function by pressing “Timer/Auto clean” button twice in standby mode, press “Cook/turbo” button.

HOW TO USE “MY MODE”

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 specific taste.

MY MODE Function

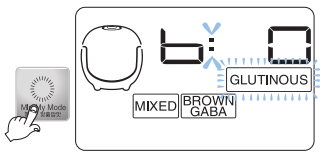
Longer “SOAK” Time : rice becomes soft and sticky. (selectable in 4 steps)
Longer “HEAT” Time : rice becomes tasty (selectable in 4 steps) [melanizing will occur]
※ Above 2 functions can be selected both or individually.

How to use “MY MODE”

❶ Setting screen

▶ If you press the “Min/My mode”button, “ b: 0 ”appears along with a buzzer sound as shown in the figure below

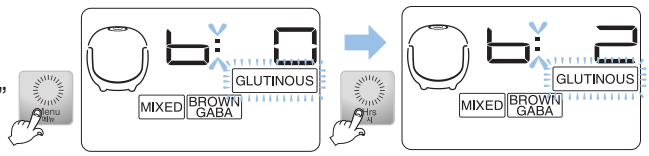
※ This picture is example.



❷ Setting “MY MODE” and extended “SOAK”

▶ Press the “menu” button and select “Glutinous” or “GABA” or ”Mixed/Brown”

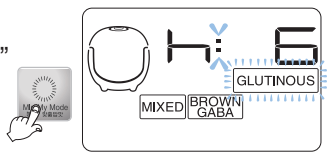
▶ Press “Hrs” button to set “SOAK”



❸ Setting “HEAT” and save

▶ Press “Min/My mode” button to set “HEAT”

▶ Press “Cook/Turbo” button to save then press “Cook/Turbo” button again.



▶ If you press the Cancel button or 7 seconds pass with no input, the function is cancelled and the mode returns to Standby mode.

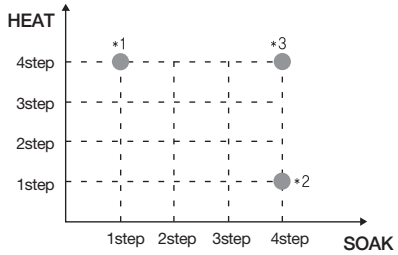
▶ Cuckoo customized taste function is applied to glutinous, mixed, GABA, Black bean, Nu Rung Ji.

※ **Set-up time is stored untill 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 “SOAK”Time 0 min(“b: 0”), “HEAT”Time 0 min(“h: 0”)
2. ‘MY MODE’ function may elongate cooking time according to set-up time.
3. Scorching of rice may occur by longer “HEAT”Time.

This is a Graph of 16 cuckoo custom-made rice taste function



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

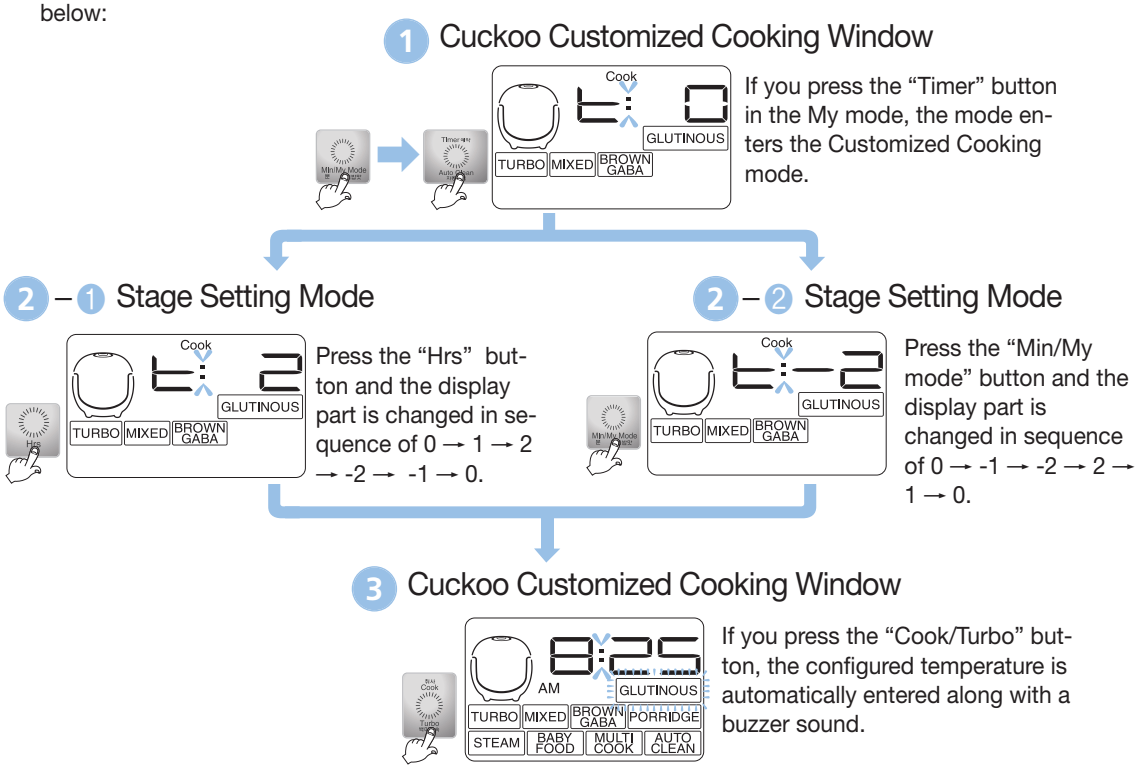
HOW TO USE "MY MODE"

Cuckoo customized cooking function

While cooking you can control the heating temperature (both high an low) depending on, your prefenence.
Initialization is set up " 0 " get step by step as the case may be.
- High step : for cooking cereals, soft-boiled rice.
- Low step : for cooking the year's crop of rice.

Customized cooking Function

▶ It is Cuckoo's unique technology to adjust the stages of the cooking temperature according to customer's taste.
If you press the "My mode" button, My mode appears along with a buzzer sound as shown in the figure below:



1. The My mode function is applied Glutinous rice, GABA, Mixed/Brown rice, Porridge, Steam, Multi cook. menus in a batch.
2. Based on 'E: 0', set the stages of the cooking temperature according to your taste. Rice may be scorched in the high cooking stage.
3. After setting each stage, cooking status may vary according to rice status in cooking status and water content percentage.

Reset Function(Customization/Function)

1. This function is used to reset all setting values such as customized rice taste, customized cooking, customized warming and keep warm during sleep.
2. Press the Cancel button for 10 seconds in standby mode.
3. The current time is initialized at 12:00. For the setting of the current time, refer to Page 18.

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HOW TO USE “GABA”

What is Germinated Brown rice?

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

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 digestibility.

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

Using “GABA” Meun

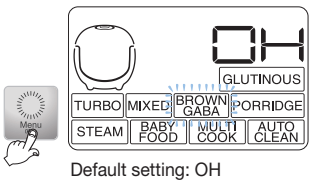
1 In order to promote germination, soak brown rice for 16 hours in water.

Method of Pre-germination

▶ Put washed brown rice in an appropriate container, pour sufficient water to soak the rice.
▶ Pre-germination shall not exceed 16 hours. Make sure to wash rice clean with flowing water before using “GABA” menu. Be careful that too hard washing may take off embryos which generate the germination.
▶ Unique smell may be generated according to the soaking time of pre-germination.
▶ When pro-germination has been completed, wash the rice and put in inner pot (Oven). Pour appropriated volume of water, and use “GABA” menu.
▶ In summer or hot temperature environment odor may be generated. Reduce germination time and wash clean when cooking.

2 Set the Lock/Unlock handleat “Lock”, press“Menu” button to select “GABA”.

▶ When the “GABA” is selected,“OH” is indicated in the display.



Default setting: OH

3 Press “Hrs and Min/My Mode “buttons to set time.

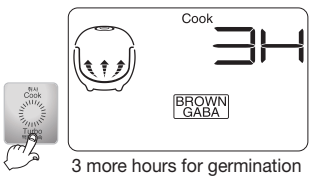
1. Pressing “Hrs” button increases germination time by 2 hour.

2. Pressing “Min/My Mode” button decreases germination time by 2 hour.

3. “GABA”time can be set-up by 0, 2, 4, 6 hours.
☞If “GABA” time is set “0” hours, pressing Cook/Turbo button will start cooking immediately.
To cook without germination or cooking germinated Brown rice, set the time at “0”.

4 Press “Cook/Turbo” button.

▶Pressing “Cook/Turbo” button will begin the “GABA” process, after which. cooking will begin immediately.
▶During “GABA” mode, “Cook” indicator will be lit together with the germination time left.



3 more hours for germination

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HOW TO USE “GABA”

Preset Brown GABA as following

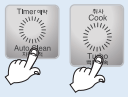
1. Check if the current time is correct.

2.  Select Brown GABA by pressing the “Menu” button.

3.  Press “Hrs” and “Min” buttons to set the time for Brown GABA to be at " OH"

4.  Press “Timer” to set the completing time for the menu. In case of Brown GABA, the preset cannot be set in 2H, 4H, or 6H terms. If you want preset the time, set the timer at “OH” and set the time.

5.  Press “Hrs” and “Min” to set the completing time for the menu.

6.  Press “Timer” or “Cook”.

Precautions for “GABA” Cooking (no cooking preset time allowed)

❶ If smaller germ is preferred, omit pre-germination process. Select “GABA” 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 cooking is allowed up to 4 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 kind, condition or period of storing, etc.
- Germinated brown rice is sprouted brown rice. Germination rate and growth may differ by the Brown rice kind.
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. (Refer page 24~25)

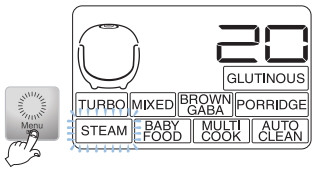
❼ In GABA mode, preset on 2H, 4H, 6H may not be possible.
If you want to preset the GABA, set up ‘OH’

HOW TO USE “STEAM”

How to use Steam function and preset time

1 Press the “Menu” button and select Steam cook menu.

▶ If the Steam cook menu is selected, the display shows ‘20 minutes’.

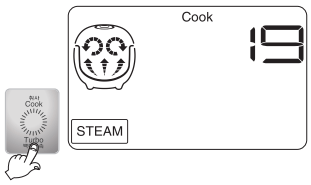


2 Press the “Hrs” and “Min/My mode” buttons to set the desired time.

1. If you press the “Hrs” button, the Steam cook time increases by 5 minutes.
2. If you press the “Min/My mode” button, the Steam cook time reduces by 5 minutes.
3. The Steam cook time can be configured up to 10 ~ 60 minutes.

3 Press the “Cook/Turbo” button to start the Steam cook menu.

▶ If the Steam cook function starts, the cooking status is marked and the remaining time is shown on the display.



4 How to preset the Steam cook function

1. Check if the current time is correct.
2. Press the “Timer “button.
3. Set the Preset time by pressing the “Hrs and Min” buttons.
4. Press the “Menu” button to select the Steam cook menu.
5. Press the “Hrs and Min” buttons to set the Steam cook time.
6. Press the “Timer” button or the “Cook/Turbo” button.

How to Cook Steam Menu

Food	Menu	Ingredient	Procedure
Stecmed Duwpling	Steamed Dish	Dumpling: 15 pieces Water: 3/4 cup	1.Prepare the ingredients. 2. Put 3/4 to 11/2 cup of water in the Inner Pot, and put the steam plate on it. 3. Put the prepared ingredients on it. 4. Close the lid, and press the “Menu” button to select Steam. Set the time for Steam to be 30 minutes for steamed dumpling and 50 minutes for steamed sweet potato and steamed potato. And then, press the "Cook / Turbo Glutinous Rice" button.
Sweet Potato		Sweet Potato: 3 (150 g or less) Water: 1 1/2 cup	
Potato		Potato: 3 (200 g or less) Water: 1 1/2 cup	

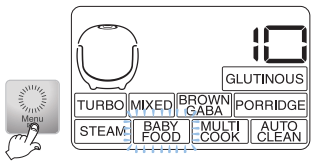
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HOW TO USE “BABY FOOD”

How to Use and Preset Baby Food

1 Press the “Menu” button to select Baby Food.

▶ When Baby Food is selected, the display shows '10 minutes'.

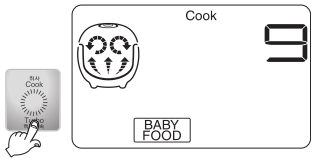


2 Press the “Hrs” and “Min/My Mode” buttons to set the desired time.

1. If you press the “Hrs” button, the time increases by 5 minutes.
2. If you press the “Min/My mode” button, the time decreases by 5 minutes.
3. The Baby Food time can be configured from 10 to 50 minutes.

3 Press the “Cook / Turbo” button to start the Baby Food menu.

▶ Once the Baby Food menu starts, the cooking status and the remaining time is displayed.



4 How to preset the Baby Food menu.

1. Check if the current time is correct
2. Press the “Timer” button.
3. Set the preset time by pressing the “Hrs and Min” buttons.
4. Press the “Menu” button to select Baby Food.
5. Press the “Hrs and Min” buttons to set the Baby Food time.
6. Press “Timer” Or “Cook” buttons.

Baby Food How to Cook

Food	Menu	Ingredient	Procedure
Sweet Potato & Apple Porridge	Baby Food	Sweet potato 70g, apple 70g, water 1cup and some honey	1. Peel the skins of apple and sweet potato and cut them into thin slices. 2. Plcae the recipe no.1 and with 1/4cup of water in the inner pot 3. After locking the cover and choosing [Baby Food] in the menu button, push [Cook/Turbo] button after setting up the time of universal steam for 45 minutes. 4. After cooking is completed, mash up it with a rice paddle and mix it with some honey.
Soft rice with tuna and vegetable		50g of rice, 30g of tuna(can), 10g of bell pepper, 10g of carrot, 1/2 cup of water, butter, little bit of laver owder	1. Pour out oil from tuna, tear it up into little pieces with chopsticks. 2. Finely chop bell pepper and carrot. 3. Mix rice, tuna, bell pepper, and carrot. 4. Spread butter on the bottom of inner pot, put ingredients of 3. and pour water. 5. Lock the lid, select [Baby Food] menu by pressing the menu button, set multipurpose steam time 15minutes, and press the [Cook/Turbo] button. 6. Mix it well with a spatula after multipurpose steam is completed.

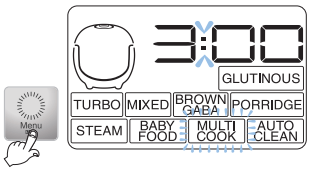


HOW TO USE “MULTI COOK”

How to use Multi cook function and preset time

1 Press the “Menu” button and select Multi cook menu.

▶ If the Multi cook menu is selected, the display shows ‘3 hours’.

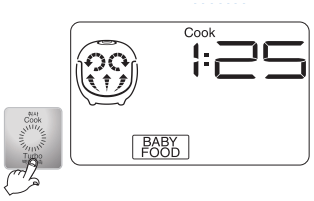


2 Press the “Hrs” and “Min/My mode” buttons to set the desired time.

1. If you press the “Hrs” button, the Multi cook time increases by 1 hour.
2. If you press the “Min/My mode” button, the Multi cook time reduces by 10 inutes.
3. The Multi cook time can be configured up to 1 ~ 10 hours.

3 Press the “Cook/Turbo” button to start the Multi cook menu.

▶ If the Multi cook function starts, the cooking status is marked and the remaining time is shown on the display.



4 How to preset the Multi cook function

1. Check if the current time is correct.
2. Press the “Timer “button.
3. Set the Preset time by pressing the “Hrs and Min” buttons.
4. Press the “Menu” button to select the Multi cook menu.
5. Press the “Hrs and Min” buttons to set the Multi cook time.
6. Press the “Timer” button or the “Cook/Turbo” button.

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How to use Multi cook

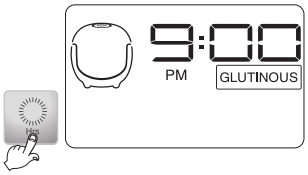
Food	Menu	Preparations	Procedure
Pumpkin Porridge	Multi cook	500g pumpkins peeled 100g glutinous rice flour a teaspoon of sugar, a teaspoon of salt	1. Pumpkins peeled cut into thin slices. 2. Pour 3 cups of water and glutinous rice flour Into the inner pot. 3. Put the sliced pumpkins into the inner pot and select [MULTI COOK] by pressing the “menu” button. Set the Multi cook time to 3 hours. And Press the “Cook/Turbo” button. 4. AfterMulti cooking, grind it using a sieve or a blender then put some sugar and salt as your taste.
Vegetable porridge		Rice of 1 person, 50g carrots 50g onions, 30g green onions a teaspoon of salt, a teaspoon of pepper	1. Carrots, onions and green onions cut into thin slices. 2. Put 1 portion of rice, julienne Carrots, onions, green onions into the inner pot. Then pour 2 $\frac{1}{2}$ cups of water into the inner pot. 3. Close the lid and select [MULTI COOK] by pressing the “menu” button. Set the Multi cook time to 5 hours. And Press the “Cook/Turbo” button. 4. When finishing the Multi cook, put some salt and pepper as taste.
Vegetable soup		30g carrots, 30g onions, 30g potatoes 30g Mushrooms, 20g sirloins 100g vichyssoise 1 tablespoon olive oil, a tea spoon of salt	1. Onions, potatoes and carrots cut into thin slices. 2. Chop mushrooms as regular size. 3. Fry the chopped ingredients with 1 tablespoon olive oil. 4. Close the lid and Pour 3 cups of water and put powder of cream soup into the inner pot. Put the roasted ingredients then close the lid. 5. After Multi cooking, grind it using a sieve or a blender then put some sugar and salt as your taste.
Jujube Tea		180g jujubes, $\frac{1}{2}$ grain of gingers, a teaspoon of honey	1. Clean and peel the gingers. then cut into thin slices 2. Put jujube, gingers peeled Into the inner pot. And pour the water up to water level 4 for Glutinous. 3. Look the inner lid and select [MULTI COOK] by pressing the “menu” button. Set the Multi cook time to 8 hours. And Press the “Cook/Turbo” button. 4. After Multi cooking Put some honey as your taste. And stir the food.

HOW TO PRESET TIMER FOR COOKING

How to preset timer for cooking

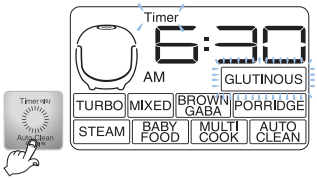
If it is 9:00 P.M. now and you want to have breakfast at 7:40 A.M. next morning:

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



- ▶ Refer to page 13 for the time setting method.
- ▶ If the current time is not set correctly, the presetting time also be incorrect.(Make sure not to change A.M. and P.M.)
- ▶ If the menu is incorrect, press the “Menu” button and select the desired menu.

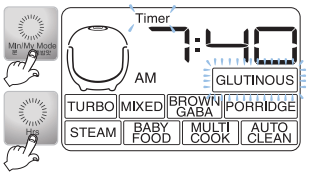
2 Press the “Timer” button.



- ▶ The default for set time is 6: 30 A.M. If you want to preset at this time, you do not need to set the preset time.
- ▶ If you press “Timer” button, previously inputted preset time is displayed and the timer lamp will be on.
- ▶ By using “Hrs”, “Min/My mode” buttons, set the finishing cooking time.

※ Set the preset time within 7 seconds after pressing Timer button.

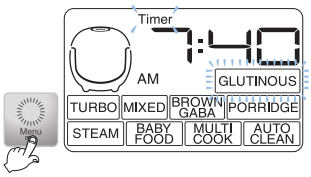
3 Set the presetting time.



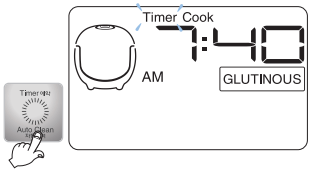
- ▶ Set the presetting time with the “Hrs” and “Min/My mode” button.
  ※ If the preset time is already correct, you do not need to set time again.

Example) When you want to eat the rice at 7:30A.M. Press the “Timer” button and then press the “Min/My mode” button, set time at 7 hours. And press the “Min/My mode” button, set time at 30 minutes. (The unit for the “Hrs” button is 1 hour and the unit for the “Min/My mode” button is 1 minute.)

4 Press the “Menu” button.



5 Press "Cook"button.



- ▶ It says that preset cook for glutinous is booked Preset cook will be completed at the timer.
- ▶ 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 If you want to use preset cooking

- ▶ If rice was dried-up, it may be hard or undercooked.
- ▶ There is a chance to cook hard or undercook depending on preset time and cooking conditions.
- ▶ If the preset time is longer, melanization could be in creased.

2 If you want to change preset time

- ▶ If you want to change preset time, press cancel button and start as new.

3 If setup time is shorter than preset time

- ▶ If setup time is shorter than preset time, the cooking starts immediately.

4 If setup time exceeds 13 hours

- ▶ Preset time will be changed automatically and displays "13Ho" when setup time exceeds 13hours.

  Ex) If you want to finish cooking at 7AM, 14 hours after from now, the finishing cooking time will be changed at 6AM, 13 hours after from now. At this time, "13Ho" sign is displayed.

  ※ If you want to finish cooking at 12:00 at noon, set time 12:00 PM.

  ※ Use preset mode to finish cooking from 1 hour later to 13 hours later.

  ※ If you want to check current time, press Hrs or Min button. Current time will be displayed for 2 seconds.

Using range of Time cook of each menu

Menu / Category	Glutinous	Mixed/ Broown	GABA	Porridge	Steamed Dish	Baby Food	Mulfi Cook	Auto Clean
Using range of preset timer	From 53min (+My mode) to 13 hours	From 68min (+My mode) to 13 hours	From 91min (+My mode) to 13 hours	From 90min to 13 hours	From setting time +1min to 13 hours	From setting time +1min to 13 hours	From setting time +1min to 13 hours	From setting time + 25min to 13 hours



TO KEEP COOKED RICE WARM AND TASTY

For a Meal

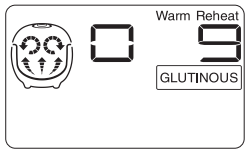
▶ If you want warm rice, press the Keep “Warm/Reheat” button to start the reheating. After 9 minutes, the reheated rice tastes as it has been just cooked.

1 On Keeping Warm



‘ 3H ’ on the display indicates that the cooked rice is kept warm for 3 hours.
If you press the Hr. button while keeping rice warm, the elapsed time is shown on the display.
If pressing the “Min/My mode” button, the current time is displayed.

2 On Reheating



The ‘ 0 ’ mark turns round and round while reheating.

3 Completion of Reheating



After reheating, the Keep Warm function restarts and the elapsed warm time is displayed.

※ To change the current time while keeping warm, refer toPage 18.

▶ 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, ' 0H ' is shown on the display. (Like this, transferring hot rice to a cold cooker may cause the rice to be discolored or develop an odor.

▶ 24 hours after keeping the cooked rice warm, the passed time blinks on the display to give the long time warning.

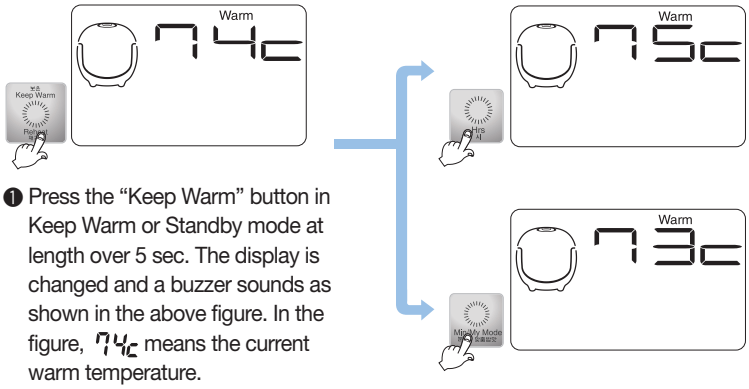
Cautions for Keeping Warm

It is recommended to evenly stir the cooked rice after cooking. The rice taste is improved. (For a small quantity of rice, pile up the rice on the center area of the inner pot to keep warm)	Keeping rice warm for a long time may cause the rice to be discolored or develop an odor. So, it is recommended to keep warm for less than 12 hours. 24 hours after keeping the cooked rice warm, the passed time blinks on the display.
Do not keep the rice scoop in the inner pot while keeping the cooked rice warm. In particular, a wooden scoop may generate bacteria and result in the development of an odor.	The warming status of mixed/brown rice is worse than plain rice. Do not keep it warm if at all possible.
Do not mix too small quantity of rice or leftovers with the rice under keeping warm. Doing so may develop an odor. (Use a microwave oven for the cold rice.)	The rice on the edge of the inner pot or the bottom of the steam outlet may turns plain and swollen. In this case, stir and mix the rice.

TO KEEP COOKED RICE WARM AND TASTY

How to Adjust the Warm Temperature

▶ If an odor develops, water drops are formed or the cooked rice is discolored despite frequent cleaning and the use of sterilized water. The warm temperature may be incorrect. Adjust the temperature.



❶ Press the "Keep Warm" button in Keep Warm or Standby mode at length over 5 sec. The display is changed and a buzzer sounds as shown in the above figure. In the figure, 74c means the current warm temperature.

※ The factory setting temperature may be different from that of this manual.

❷-❶ Press the "Hrs" button to change the display part in turn of

74c → 75c → 76c → 77c → 78c → 79c → 80c

❸ After setting the desired temperature, press the "Cook, Keep Warm" and "Timer" buttons to automatically enter the value.
At this time a buzzer sounds.
If you press the Cancel button or 7 seconds flow with no input, the function is cancelled and the mode returns to Standby mode.

❷-❷ Press the "Min" button to change the display in turn of

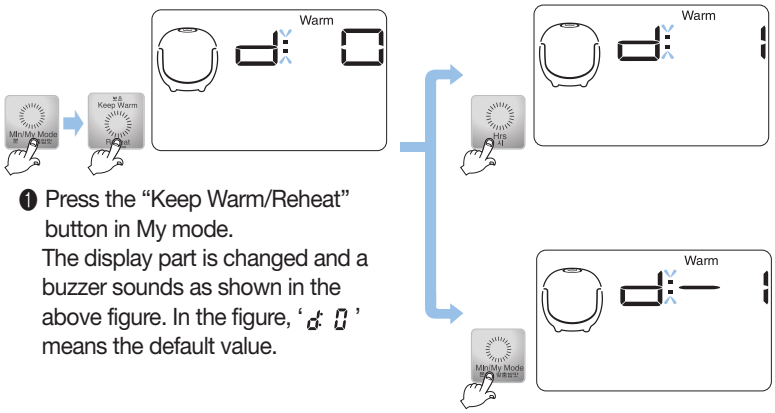
74c → 73c → 72c → 71c → 70c → 69c

To adjust the warm temperature while keeping rice warm, press the "Keep Warm" button for over 5 seconds and adjust the warm temperature.

1. A stale smell develops and lots of water drops are formed: The warm temperature is low. Raise the temperature by 1 ~ 2℃.
2. The cooked rice turns yellow, the rice gets dry and an odor develops: The warm temperature is high. Lower the temperature by 1 ~ 2℃.

How to adjeut the Customized Warm function

This function is used in case that water runs when you open the inner lid while keeping warm or the cooked rice is swelled up.



❶ Press the "Keep Warm/Reheat" button in My mode.
The display part is changed and a buzzer sounds as shown in the above figure. In the figure, 'd: 0' means the default value.

❷-❶ Press the "Hrs" button to change the display part in turn of

0 → 1 → 2 → -2 → -1 → 0

❸ After setting the desired value, press the "Cook/Turbo" button to automatically enter the value.
At this time a buzzer sounds.
If you press the "Cancel" button or 7 seconds pass with no input, the function is cancelled and the mode returns to Standby mode.

❷-❷ Press the "Min/My mode" button to change the display part in turn of

0 → -1 → -2 → 2 → 1 → 0

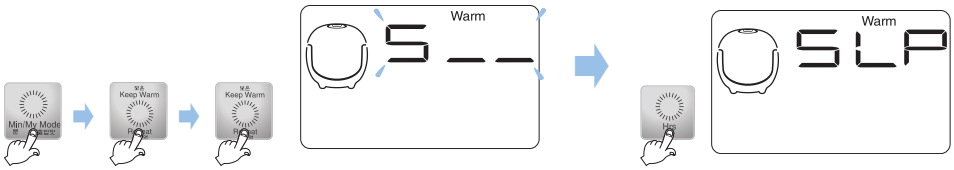
1. If plenty of water runs out when you open the lid: Press the "Hrs" button to raise the setting mode by 1 or 2 stages.
2. If the cooked rice is swollen around the edge of the rice: Press the "Min/My mode" button to lower the setting mode by 1 or 2 stages.

TO KEEP COOKED RICE WARM AND TASTY

How to set Keep Warm during Sleep mode

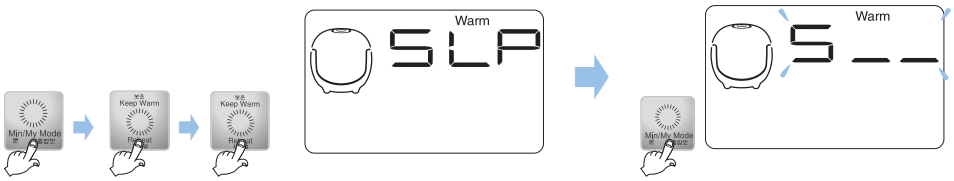
▶ When cooked rice is kept warm for a long time, the rice quality deteriorates (discoloration, drying and odor). To prevent deterioration, set the warm temperature as low temperature during sleeping time (10:00pm ~ 04:00am) as needs arise.

▶ How to Set



1. Press the “Keep Warm” button twice in My mode to enter 'Keep Warm during Sleep' mode.
2. Press the “Hrs” button in the 'Keep Warm during Sleep' mode and press the “Cook” button to set the function when the ' SLP ' letters are fixed on the display.
3. If you press the “Cancel” button or 7 seconds pass with no input in 'Keep Warm during Sleep' mode, the function is cancelled and the mode returns to Standby mode.

▶ How to Cancel



1. Press the “Keep Warm” button twice in Customized Rice Taste mode to enter 'Keep Warm during Sleep' mode.
2. Press the “Min” button in the 'Keep Warm during Sleep' mode and press the “Cook” button to cancel the function when the ' S__ ' letters blink on the display.
3. If you press the “Cancel” button or 7 seconds pass with no input in 'Keep Warm during Sleep' mode , the function is cancelled and the mode returns to Standby mode.
4. This function is inactivated in factory setting. Activate this function to your need.

▶ If this function is set, the warm temperature is kept at a low temperature in sleeping time. If you wand to keep warm, do not activate this function. In summer, cooked rice may be discolored or develop an odor.
Do not activate the 'Keep Warm during Sleep' mode if at all possible.

Odor Develops While Keeping Warm

▶ Clean the cooker frequently. In particular, negligent cleaning of the lid part may develop an odor while keeping warm because of the proliferation of bacteria.

▶ Even though the product is apparently clean, bacteria can be present. If strong odors develop, boil water to sterilize.
Fill with the water up to the plain rice water level line for 2 persons and add a big spoonful of ginger. After that, close the lid and press the Cook/Turbo button to boil the water.
Press the Cancel button 30 ~ 40 minutes after boiling. After boiling, always clean the inner pot.

▶ If you keep the cooked rice warm without cleaning the inner pot after steaming food, an odor may penetrate the rice.

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▼ 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.	• "Cook/Turbo"button is pressed?	• Press the "Cook/Turbo"button once. And check " [ ] " sign on the display.
	• Is there power cut while in cooking?	• Re-press the "Cook/Turbo"button
When the rice is not well cooked.	• Did you use the measuring cup to measure your rice? • Did you measure proper water? • Did you clean the rice before cooking? • Did you put rice in water too long time? • Is the rice old or dry?	• Refer to page 19. • Insert some more water (about half of 1 level)
Been(other grains)is half cooked.	• Is bean (other grains) is too dry?	• Soaked or steam beans other grains before cooking in the pressure cooker in order to avoid partially cooked beans or grains. Beans should be soaked for-to-minutes or steamed for-to-minutes prior to cooking, depending on your taste.
Rice is too watery or stiff.	• Is it selected the menu correctly? • Did you measure proper water? • Did you open the lid before cooking was finished?	• Selected the correct menu. • Measure the proper water. • Open the lid after cooking finished.
When the water overflow.	• Did you use the measuring cup? • Did you measure proper water? • Did you open the lid before cooking was finished?	• Refer to page 19.
When you smell something while warming.	• Did you close the lid. • Please check the power cord input to wall socket. • Did it warm over 12 hours? • Is there any other substance such as rice scoop or cold rice.	• Close the top cover perfectly. • Alway be keeping the power on while warming. • As possible as warming time is within 12 hours. • Don't warm rice with other substance.
" E__ "sign is appeared.	• There is some problem on the temperature sensor.	• Please contact to dealer or service center.
During warm, "time"display shine	• Did "Warm" time spend over 24hrs?	• The shining display announces that "Warm"time is over 24hrs.
During warm, rice is cold or wet	• Did you set "sleep warm" mode?	• You change mode or set the warm temperature.

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.

Check points	Check points	Do the following
When the button cannot operate with "LJ"	• Is the inner pot inserted? • Check the rated voltage?	• Please insert inner pot. • This product is AC 120V only.
Rice is too watery or stiff.	• Is it selected the menu correctly? • Did you measure proper water?	• Select the correct menu. • Measure the proper water.
When the time cannot be preset.	• Is the current time correct? • Is it right A.M. or P.M.? • Did you set the reservation time over 13 hours?	• Set the current time.(Refer to page 18.) • Check the A.M., P.M. • Maximum reservation time is 13 hours.
When you smell after and before cooking?	• Did you clean it after cooking?	• Please clean it after cooking.
When "tick, tick" sounds occurs while cooking and warming.	• Is it the sound of cooking relay? • Did you wipe the moisture of bottom of inner pot?	• It is normal that the "tick, tick"sound of relay is an on and off operation. • The moisture of the bottom of the inner pot may cause "tick, tick" sound. Please wipe the moisture.
When the operation don't finish for a long time and "E03" display	• Check the rated voltage?	• This product is AC 120V only. • Please contact to service center.

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CUCKOO ELECTRIC RICE COOKER/WARMER
LIMITED WARRANTY

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

MODEL#	WARRANTY PERIOD #LABOR	PARTS	HOW SERVICE IS HANDLED
CR-0655F	1YEAR	1YEAR	The East and the Central Districts Call : 718 888 9144 Address : 129-04 14th Avenue College Point, NY 11356, USA The West and the Central Districts. Call : 323 780 8808 Address : 1137 E. 1st Street, L.A, CA 90033, USA Canada (TORONTO) Call : 905 707 8224 Address : #D8-7398 Yonge Street Thornhill Ontario Canada L4J 8J2 Canada (VANCOUVER) Call : 604 540 1004 Address : 945 Lougheed Hwy Coquitlam BC Canada V3K 3T4

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

THE ABOVE WARRANTY DOES NOT APPLY IN THESE CASES:

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

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

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

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

The East and the Central Districts
Call : 718 888 9144
Address :129-04 14th Avenue
College Point, NY 11356, USA

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

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

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