

사용설명서 Operating Instructions

CR-1010F Series

1.8L (2~10 인분) / 1.8L (2~10 Persons)

NO.1 CUCKOO

Electric Rice cooker/warmer

CUCKOO

always new

happiness



design

emotion

love

CUCKOO ELECTRONICS CO., LTD.

CONTENTS/ 內容

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

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

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非常感謝您購買「CUCKOO」 微電腦智慧厚釜電子鍋

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電鍋方面的疑問或困難。

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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.

重要安全須知

1. 請閱讀所有說明後再使用此電器。
2. 請勿碰觸熱表面。請使用握把或把手。
3. 為防火災、觸電和/或受傷，請勿將電源線、插頭或壓力電鍋鍋身浸泡在水中或任何其他液體中。
4. 如電器是由兒童使用或附近有兒童時必須密切注意。此家電並非針對未經監督的兒童使用所設計。
5. 未使用或在清潔前請先從插座拔掉電源線。
6. 如電源線或插頭受損、家電故障或已經有任何方面的毀損時請勿操作任何家電。請將此家電退回最近的授權服務中心以便進行檢查、維修或調整。
7. 使用非廠商建議的配件可能造成火災、觸電和/或受傷。
8. 如電源線已受損，就必須以廠商或您的服務代理提供的特殊電源線或配件進行更換。
9. 請勿用於戶外
10. 請勿讓電源線懸掛在桌邊或角落，或是碰觸到熱表面。
11. 請勿放在靠近熱氣、電爐或熱爐的地方。
12. 請切記先將電源線接到電器上再插入插座。如要關掉電器，請先設定所有控制項目為「關（off）」再拔掉插座上的插頭。
13. 請勿使用此電器於非設計用途。
14. 在移動含有熱油或任何液體的電器時請格外小心。
15. 尺寸過大的食物、金屬錫箔包裝紙或餐具不能插入電器內，因為有引起火災或觸電的風險。
16. 操作時如以易燃物覆蓋電器或碰觸到電器可能引起火災，包括帷幕、窗簾、牆壁等。
17. 為降低觸電風險，請限以家電提供的可拆式容器烹煮食物。
18. 在壓力下烹煮。不當使用可能會造成燙傷。
在使用此電器前請先妥善保全和關閉好電器。參見「操作說明」。
19. 請勿烹煮例如蘋果醬、酸果蔓、麥片、通心粉、麵條或其他食物。這些食物會起泡沫、發泡和噴濺，可能因此阻塞壓力釋放裝置。
20. 於使用前請務必檢查壓力適放裝置是否有阻塞。
21. 請勿打開壓力鍋，除非機器已冷卻且內部壓力已降低。參見「操作說明」。
22. 請勿使用此鍋進行油炸。

保存說明 此電器僅限家用

額外重要安全須知

警告：此電器於使用時會產生熱能並釋出蒸汽。請適當留意以避免燙傷、火災、其他傷害或財產受損。

1. 於釋放壓力時請讓手臉與壓力釋放閥門保持距離。
2. 煮好打開蓋子時請格外留意。內部蒸汽可能會造成嚴重燙傷。
3. 電器在操作時切勿打開蓋子。
4. 未放置內鍋時請勿使用。
5. 請勿以任何物體覆蓋壓力閥，因為可能發生爆炸。
6. 剛使用過後請勿碰觸內鍋或任何熱零件。

請先讓電器完全冷卻。

此家電僅限家用及類似應用，例如：

- 商店、辦公室和其他工作環境中的員工廚房；
- 農舍；
- 由飯店、汽車旅館和其他住宅型環境的客戶使用。；
- 供床與早餐型的環境使用。

SHORT CORD INSTRUCTIONS

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.

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

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

If the plug does not fit fully in the outlet, reverse the plug.

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

Do not attempt to defeat this safety feature.

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.

額外重要安全須知

注意:

- A. 本電器附有一條短電源線（或電源線組）以降低長線易致絆倒的風險。
- B. 如謹慎小心使用，可適當使用延長線。
- C. 如有使用長電源線或延長線：
 - (1) 電源線或延長線標註的電氣額定值必須至少等於此電器的電氣額定值。
 - (2) 如電器為接地型，延長線也必須使用接地型的三線電源線，且
 - (3) 較長的電源線必須整理好以避免覆蓋在檯面或桌面上，易使兒童拉扯或意外絆倒。

本家電有一個極化插頭：（其中一片銅片較另一片寬）。

為安全起見，此插頭僅能以一個方向插入極化插座中。

如插頭無法適當插入插座，請轉換方向。

如仍無法插入，請連絡合格電工。

切勿企圖破壞此安全設計。

注意：於使用期間，電鍋內部零件和蒸汽口周圍都是燙的。
請勿使兒童靠近以免受傷。

SPECIFICATIONS / 제품규격/規格

모델명 (Model Name) 型號名稱		CR-1010F
전원 (Power Supply) 電源		AC110V , 60Hz
소비전력(Power Consumption) Approx(약) 能源消耗 (大約值)	취사 (Cook) 煮飯	890W,瓦
	보온 (Warm) 保溫	135W,瓦
취사용량 (Cooking Capacity) 烹煮功能	백미 (WHITE RICE) 白米飯	2~10cup, 杯
	백미쾌속(TURBO WHITE RICE) 快煮白米飯	2~6cup, 杯
	현미발아(GABA) 糙米發芽	2~6cup, 杯
	누룽지(NU RUNG JI) 韓式鍋巴	2~4cup, 杯
	잡곡/현미 (Mixed / Brown) 雜糧米 / 糙米	2~8cup, 杯
	된죽 (THICK PORRIDGE) 濃粥	1~2 cup, 杯
	묽은죽 (THIN PORRIDGE) 稀粥	0.5 ~1.5 cup, 杯
전원 코드길이 (Power Cord Length) , 電源線長度		1.2m, 公尺
치수 (Dimension) 尺寸	폭 (Width) 寬度	28.8cm,公分
	길이 (Length) 長度	37.8cm,公分
	높이 (Height) 高度	25.9cm,公分
제품중량 (Product weight) 產品重量		4.5kg,公斤

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 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 use damaged power cord, plug or loose socket.

- If the sheath of the Power Cord has peeled off or is picked due to carelessness 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.



Please pay careful attention against water and chemicals.

- It can cause an electric shock, fire, deformation, malfunction or discoloration.
- If water got into the product, please contact Customer Service center.



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 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.



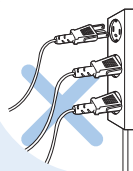
Do not use the cooker near hot things such as stove, gas stove or direct ray of light.

- It can cause an electric shock, fire, deformation, malfunction or discoloration.
- 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.



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.



Don't spray or put any insecticide and chemicals.

- This may cause fire.
- If cockroaches or any insects get inside the cooker, please call a dealer or a service center.



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

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



CAUTION FOR SAFETY



Warning



Do not

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 clean the product with water or pour water in the product.

- 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 inside the body then do not turn the product over or shake it please contact to dealer or service center.



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 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.



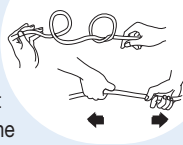
Do not put a foreign substance such as a metal stick into the Steam cap or the product. (Extra caution with children.)

- It can cause an electric shock or fire.



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

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



Do not 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.



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 the advice of a technical expert.

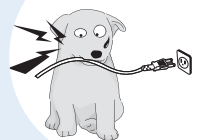
- It can cause an electric shock or fire.

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

- Electric short might cause fire.

Be careful that both the plug and power cord are not to be bite 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.



CAUTION FOR SAFETY



Warning

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.



Remember

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.

Use AC 110 only

- It can cause an electric shock or fire.
- The product will not work properly.

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.

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.



CAUTION FOR SAFETY



Caution

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.



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.



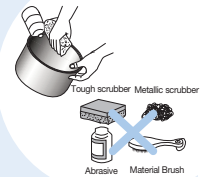
Do not touch the metallic surface of the inner pot and heatingplate after cooking or warming.

- You may get a burn by heat.



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.



Do NOT use near wall or furniture. Otherwise wall or furniture may be damaged, discolored or deformed due to vapor or heat.

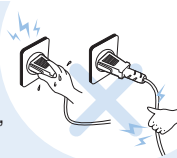
- When using in drawer cabinet etc, ensure that no vapor enters it.



Caution

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 10 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 odor and discoloration.
- 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.

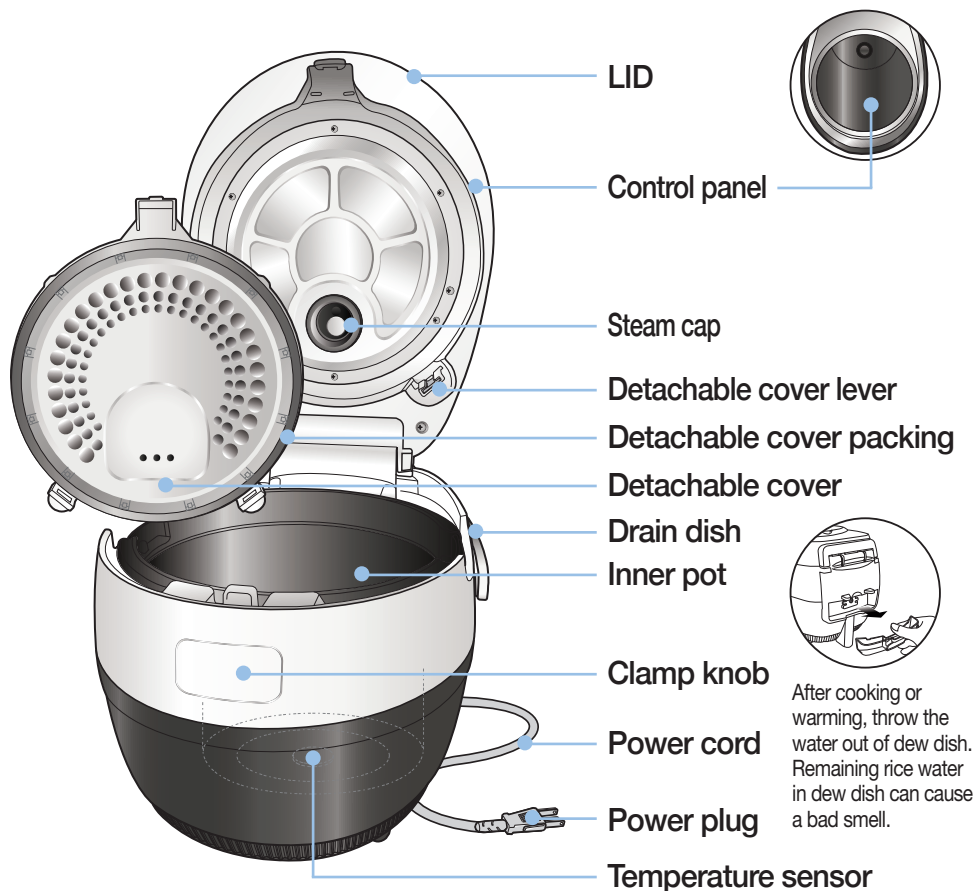
Please plug the power cord completely into the power socket.



NAME OF EACH PART



Name of each part



Accessories



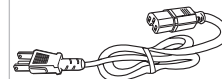
Manual



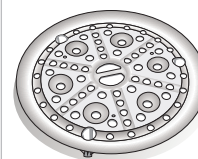
Rice scoop



Rice measuring cup

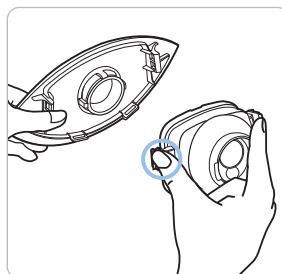


Power cord

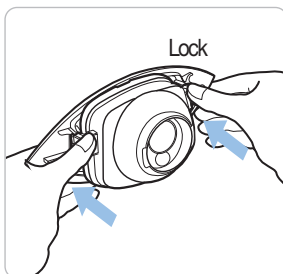


Steam Plate

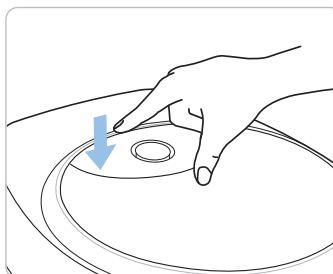
How to assemble the steam cap



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



2. Fix it into the interlocking protrusion.
※ To separate it, follow the steps above in reverse order.



3. 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



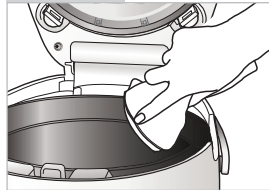
If rice water remains on the inner lid, wipe the lid with a dry dishcloth. Since the edge of the lid is made of metal, clean it with care.

※ 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.

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.

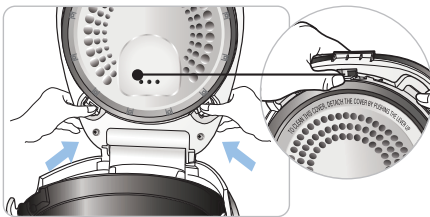
Inner Body



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

How to detach/attach detachable cover

1 How to detach detachable cover

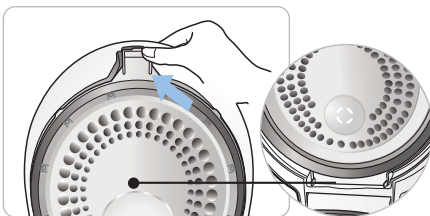


▶ Gently pull the detachable cover.

▶ 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.

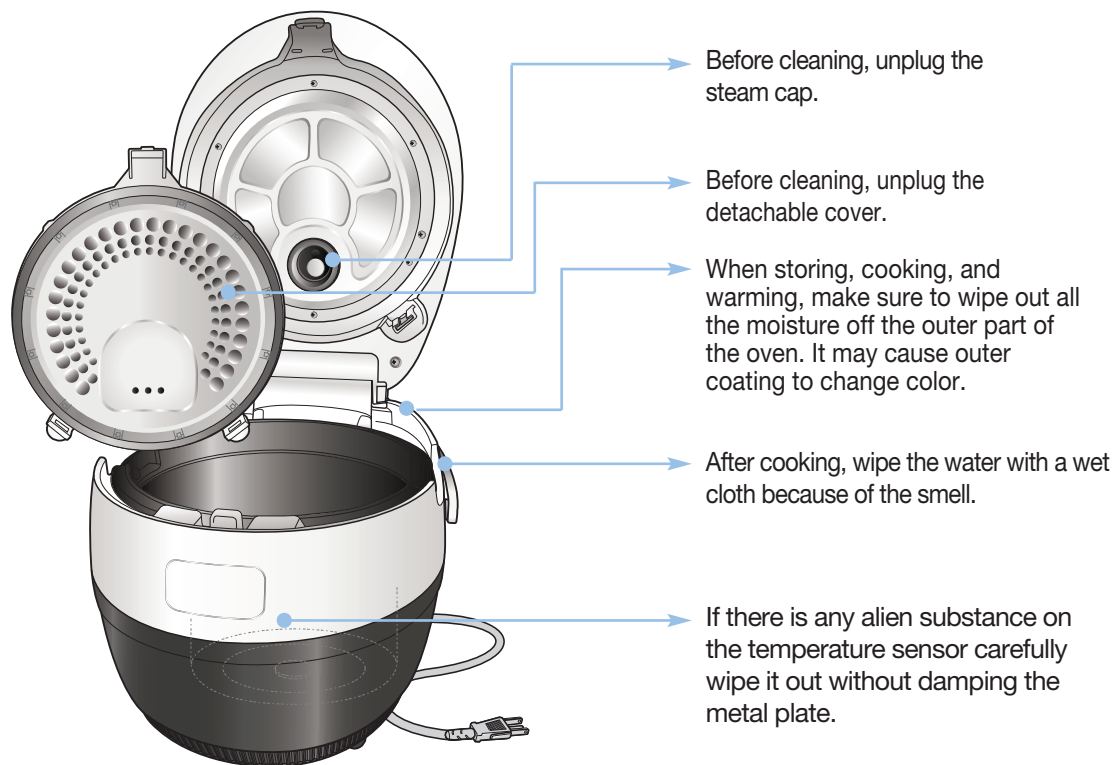
CLEANING AND MAINTENANCE



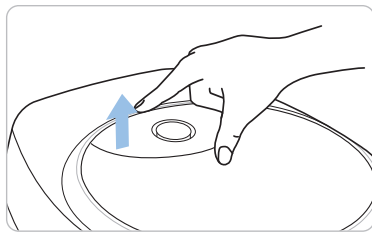
How to Manage the Inner Part

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

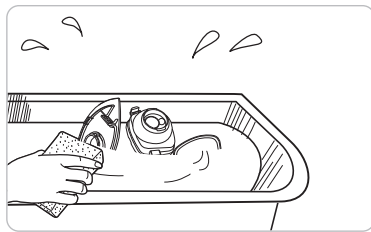
- Use the Rice Scoop.
- Do not put a metallic spoon or dishware into the product.
- Do not use benzene, thinner etc.
- If you have used seasoning, wash the product immediately after use.
- Some stain may remain during the use, but this does not affect the hygiene.



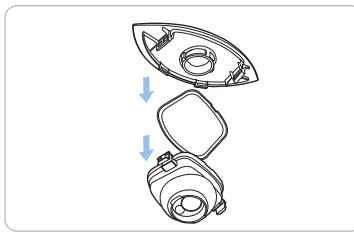
The steam cap



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.

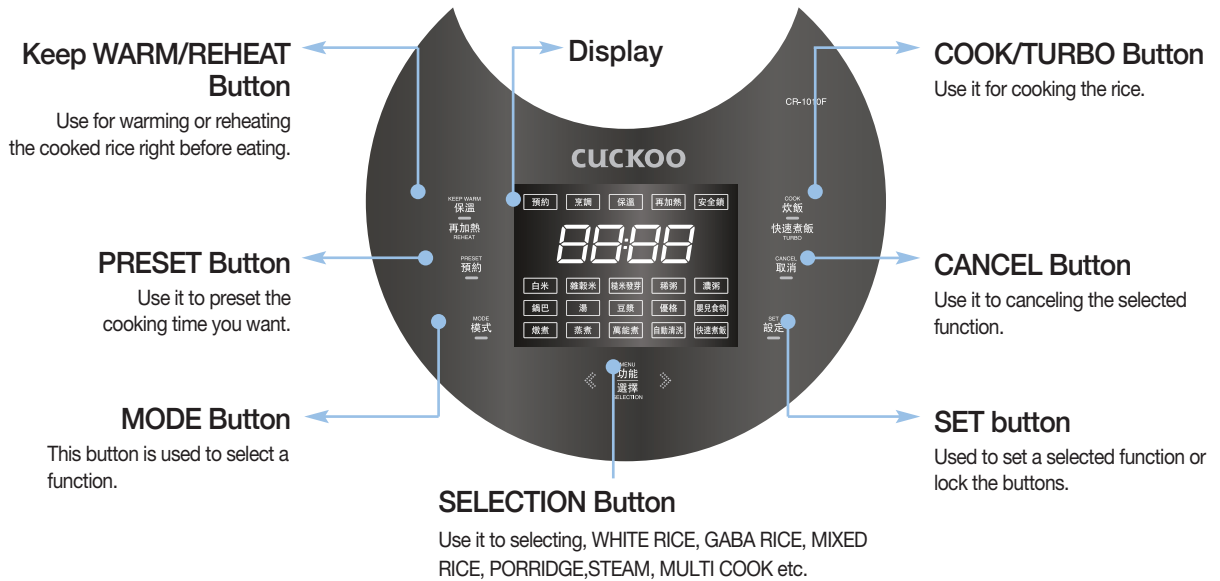


3. Assemble the two till it makes clicking sound.



FUNCTION OPERATING PART

Function Operating Part



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



Error Code and Possible Cause

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

LI	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)
EUF	Problem on micom memory.
EEP	This indicates when the micom memory fails to work. Contact our Customer Service.
E.P	This indicates that the environmental sensor fails to work. Contact our Customer Service.

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 : 2 persons for 2 cups, 4 persons for 4 cups)



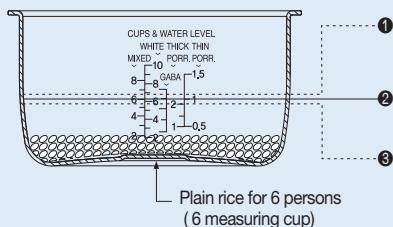
3 Clean the rice in a separate container until the water becomes clear.

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
 - WHITE RICE, TURBO WHITE RICE, NU RUNG JI : Adjust water based on 'WHITE RICE' water level line.
Max.10 persons for WHITER RICE are available.
Max.6 persons for TURBO WHITE RICE are available.
Max.4 persons for NU RUNG JI are available
 - MIXED RICE : Adjust water based on 'MIXED RICE' water level line.
Max.8 persons for MIXED RICE are available.
 - GABA RICE : Adjust water based on 'GABA RICE' water level line.
Max.6 persons for GABA RICE are available.
 - THICK PORRIDGE : Adjust water based on 'THICK PORRIDGE' water level line
Max.2 cups for THICK PORRIDGE are available
 - THIN PORRIDGE : Adjust water based on 'THIN PORRIDGE' water level line.
Max.1.5 cups for THIN PORRIDGE are available.

- For 10 persons (1.8L) product



- 1 To cook sticky rice or for old rice :
Pour more water than the required water level
- 2 For the rice of 6 persons (6 measuring cups) :
Pour water up to water level 6.
- 3 When the rice is soaked sufficiently or to overcook rice:
Pour less water than the required water level
- 4 When the rice is overcooked or undercooked :
the cooking result can be varied due to the moisture content of rice (old rice) If the rice is overcooked or undercooked, please pour 1~10% more water into the pot before initiating cooking.

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

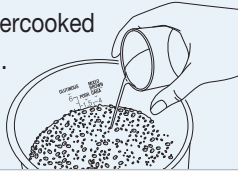
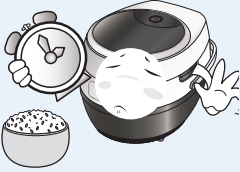
- Completely insert the inner pot with care.
- ▶ If alien materials like rice are attached to the bottom of the inner pot, rice may not cook or the cooker may not work correctly.



FOR TASTY RICE

How to Cook Tasty Rice

► Observe the following instructions for tasty rice:

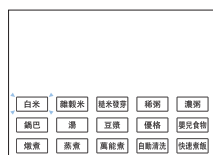
<p>Measure rice with a measuring cup.</p> <p>Pour water up to the water level line of the inner pot.</p>	<ul style="list-style-type: none"> • Always measure rice correctly with the measuring cup. (The rice amount measured by a commercial rice container may vary depending on products.) • Adjust water amount to the water level line after placing the inner pot on a flat surface. 	<p>If the amount of water is incorrect for rice amount, the rice may be undercooked or scorched.</p> 
<p>Store rice correctly.</p>	<ul style="list-style-type: none"> • Purchase rice in as small quantity as possible and avoid direct sunlight or hot and humid places to prevent rice moisture from being vaporized. • For dried rice unpacked for a long time, it is better to cook with more water (about a half water level line). 	<p>If rice was dried up, it may be hard or undercooked.</p>
<p>It is better to make the timer cooking short.</p>	<ul style="list-style-type: none"> • For dried-up rice, avoid timer cooking if at all possible and add water (about a half water level line). 	<p>Timer cooking over 10 hours or with dried rice may cause rice to be undercooked, scorched or cooked unevenly.</p>
<p>It is better to make the warm time short.</p>	<ul style="list-style-type: none"> • It is recommended to keep rice warm for less than 12 hours. 	<p>Keeping rice warm for a long time may cause it to be discolored or develop an odor.</p>
<p>Always clean the cooker.</p>	<ul style="list-style-type: none"> • Clean the cooker frequently. In particular, wipe alien materials from the lid frequently. 	<p>Negligent cleaning may cause an odor while keeping rice warm.</p>

HOW TO COOK



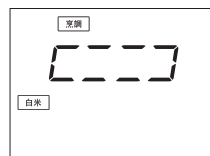
1 Press the “SELECTION” button and select the desired menu.

- Whenever pressing the “SELECTION” button, the menu is changed in sequence of WHITE RICE, MIXED RICE, GABA RICE, THIN PORRIDGE, THICK PORRIDGE, NU RUNG JI, SOUP, SOYMILK, YOGURT, BABY FOOD, WELLBING COOK, STEAM COOK, MULTI COOK, AUTO CLEAN, TURBO WHITE RICE.
- Once WHITE RICE, GABA RICE, and MIXED RICE are cooked, their menus are memorized. So, you may not select the menus for the same menu.



Example) Selection of WHITE RICE

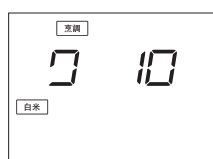
2 Press the “COOK/TURBO” button to start cooking.



Example) Cooking WHITE RICE.

3 Steaming boiled rice
(example: WHITE 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

Menu Category	WHITE RICE	TURBO WHITE RICE	MIXED RICE	GABA RICE	NU RUNG JI	THICK PORRIDGE	THIN PORRIDGE	SOUP	SOYMILK	YOGURT	BABY FOOD	WELLBEING COOK	STEAM COOK	MULTI COOK	AUTO CLEAN
Cooking Quantity	2~10 persons	2~6 persons	2~8 persons	2~6 persons	2~4 persons	1~2 cup	0.5~1.5 cup	Refer to Page 24.	Refer to Page 25.	Refer to Page 26.	Refer to Page 28.	Refer to Page 29~30.	Refer to Page 27.	Refer to Page 31.	up to water level 2
Cooking Time	39~60 min.	31~41 min.	42~63 min.	76~101 min.	46~51 min.	90min.	105min.								About 25min

► Cooked rice could be pervaded by smell of food you have cooked right before with SOUP, SOY MILK, YOGURT, WELLBEING COOK function.(Clean the lid referring to Page 12)

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



HOW TO COOK

Choose cook menu

WHITE RICE	When you cook WHITE RICE	MIXED RICE	When you cook long rice or brown rice.
GABA RICE	This function will be used for germinated brown rice.	NU RUNG JI	When you cook NU RUNG JI.
STEAM COOK	To cook the steam menu by setting time manually	THICK PORRIDGE	When you cook THICK PORRIDGE.
WELLBEING COOK	To cook porridge, soup, tea, etc. by using the low temperature cooking function.	THIN PORRIDGE	When you cook THIN PORRIDGE.
		BABY FOOD	To make a variety of BABY FOOD.
MULTI COOK	Manual settings are required for thermal power, temperature and cooking time.	SOUP	This function can be used to boil a SOUP.
SOYMILK	This function can be used to boil beans.	YOGURT	It also can be used to ferment YOGURT.
TURBO FUNCTION	<ul style="list-style-type: none"> · Press twice "COOK/TURBO" Button after choosing "WHITE RICE" and it will switch to quick cooking. It takes about 31~33 minutes for person. · If you soak the rice in water for about 20 minutes before cooking the rice and then cook the rice in turbo cooking course, the rice will taste good. · In TURBO WHITE RICE mode, the preset function is not available. 		

※ Empty the water tray after a turbo or small servings cook as this produces more steam-water.

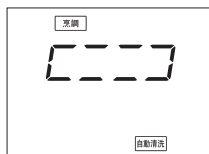
Melanoizing effect

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 SELECTION "COOK/TURBO" button.

Method 2. After choosing automatic cleaning function by pressing "PRESET" button twice in standby mode, press "COOK/TURBO" button.

HOW TO USE “NU RUNG JI”



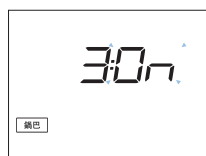
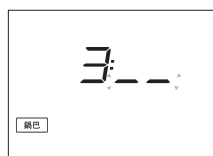
How to Use NU RUNG JI(Korean Crispy Rice) Option

1. Select 'NU RUNG JI' menu by pressing the SELECTION button.
2. Press the COOK/TURBO button to start cooking.
3. Once cooking is complete, open the lid, scoop out the rice and enjoy the crispy rice to your preference.
 - ▶ The crispy rice can be cooked for up to 4 servings.
 - ▶ Set the amount of water for cooking 'WHITE RICE.'
 - ▶ Do not wash the rice too clean for cooking. (Enough to opaque water)
 - ▶ For crispier rice, place rice and water in the inner pot and leave it for about 30 minutes with the lid closed before cooking.

How to set up the function of burning nu NU RUNG JI

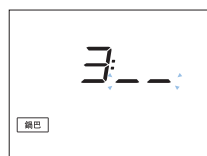
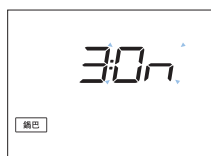
When cooking NU RUNG JI, please set it up for your taste with function which controls the level of burning NU RUNG JI.

- ▶ How to set up the enhanced burning NU RUNG JI (for enhanced burning NU RUNG JI).



1. If you push mode button 4 times at the waiting state, enhanced burning NU RUNG JI mode will be set up when pushing mode button more than it will be possible to set up.
2. The display is shown as above once in the burning NU RUNG JI mode settings.
3. If you push the MENU/SELECTION button it says “enhanced burning NU RUNG JI chosen press the yes button after choosing a mode you want. press the yes button”.
4. Without any button within 7 seconds or CANCEL button, enhanced burning NU RUNG JI mode will be canceled and on standby.

- ▶ How to cancel the enhanced burning NU RUNG JI



1. If you push mode button 4 times at the waiting state, enhanced burning NU RUNG JI mode will be set up when pushing mode button more than it will be possible to set up.
2. The display is shown as above once in the burning NU RUNG JI mode settings.
3. If you push the MENU/SELECTION button it says “enhanced burning NU RUNG JI chosen press the yes button after choosing a mode you want. press the yes button”.
4. Without any button within 7 seconds or CANCEL button, enhanced burning NU RUNG JI mode will be canceled and on standby.

- ▶ Set up this function as the situation demands because this function is on the condition of cancel for enriched scorch at the first use.



HOW TO USE "MY MODE"

Cuckoo customized cooking function

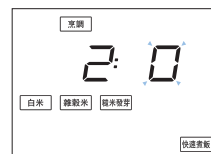
While cooking you can control the heating temperature (both high and low) depending on your preference.

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

- 1 Enter "MY MODE" by pressing the MODE button three times.
Make sure to press down the MODE button for at least one second.
- 2 The following screen is displayed in the initial "MY MODE" settings
- 3 Select your desired mode and press the SET button.
▶ -2→1 →0 →1 →2
- 4 It returns to Standby mode if you press CANCEL or no button for 7 seconds in the My Mode setting menu.

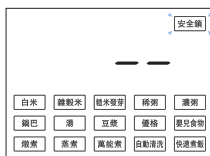


- Its factory setting is Step 0 and you can set it as needed.

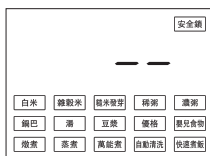
How to Set "LOCK BUTTONS"

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

▶ Setting Method



▶ How to set and unset the mode



1. Pressing the SET button for three seconds or longer in cook, preset, warming or reheating mode will lock the buttons.
2. The lock indicator turns on in the display when it is set.
1. Pressing the SET button for another three seconds in cook, preset, warming and reheating mode will unlock the buttons.
2. The button lock indicator turns off when it is canceled.

- ※ If you press any other button than the 'SET' button while the button lock is selected, a buzzer sound will be made, and the screen notifying that it is in the locked status will be displayed.
- ※ You may unlock the buttons by pressing the 'SET' button for three seconds or longer.
- ※ If you pull out and put in the Power Plug again after setting the button lock, the Button Lock Function will be canceled.

- 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.

Tips to Buy Quality Brown Rice

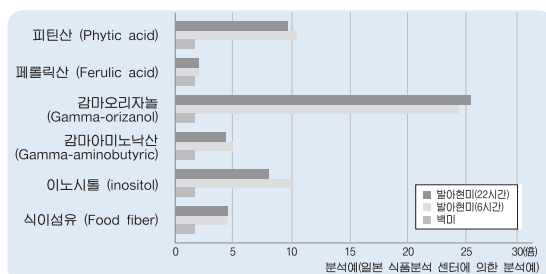


- ➊ Check the dates of harvest and pounding.
 - ▶ The dates should be within 1 year from a harvest, 3 months from pounding.
- ➋ Inspect rice with your eyes.
 - Check that embryo is alive
 - Rice surface should be light yellow and glazing. Whitely stirred up surface, or darkish colored Brown rice is not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

Features of Germinated Brown rice

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



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

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



HOW TO USE “GABA”

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“SELECTION” button to select “GABA”.

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



- 3 Press select buttons to set time.

1. button increases the cooking time for GABA by two hours.

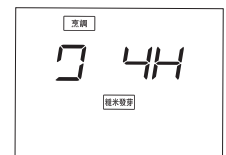
2. button decreases the cooking time for GABA by two hours.

3. Press the SET button to enter the germination time settings mode.

4. Set the time with the MENU/SELECTION button. The germination time can be set to 0, 2, 4 or 6 hours. The rice is cooked in brown rice cooking mode when the time is set to 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.





Preset Brown GABA as following

1. Select GABA by pressing the MENU/SELECTION button.
2. Press SET and then set the time to 0 with the MENU/SELECTION button. Press SET.
Preset mode cannot be used for 2H, 4H and 6H time settings.
3. Set the cooking time to complete with the MENU/SELECTION button.
4. Press the Preset or COOK / TURBO button.

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

- ① 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).
- ② During hot seasons, longer germination time may generate odor. Reduce germination time.
- ③ GABA cooking is allowed up to 4 persons.
- ④ City water can be used for germination. However, spring water is recommended. Germination may not be properly performed in hot or boiled water even after cooling.
- ⑤ Germination rate, germ growth may differ by the Brown rice 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.
- ⑥ 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 to page 20)
- ⑦ Depending on the user's environment or condition of the rice, the sprout may not be visible.



HOW TO USE “SOUP”

How to Use and Preset SOUP

1 Select the SOUP menu and press SET.

- The display shows 2:00 when the SOUP menu is selected.



2 Set the cooking time.

- The default time is 2:00 and can be set from 1 to 4 hours.
(The time increases or decreases by 10 minutes unit.)



3 Press the COOK/TURBO button.

- Once the SOUP cook begins, the cooking icon and the remaining cooking time are shown in the display.

4 Preset the SOUP cook as follows:

1. Press the PRESET button.

2. Select your desired menu and press the SET button.

3. Select your desired cooking time and press the SET button.

4. Set the time to complete cooking by pressing the SELECTION button.

5. Press the Preset or COOK/TURBO button.

How to Make SOUP

MENU TO COOK	SELECT MENU	INGREDIENTS	DIRECTIONS
Chicken Soup	SOUP	a chicken (1 kg) 2 root of fresh ginseng, Jujube 10EA, 1 cup glutinous rice, some ground pepper, some garlic	1) Sheath the bottom of the prepared chicken to make two small holes. 2) Stuff the chicken with glutinous rice soaked in water for longer than 2 hours and garlic. (If the rice is not soaked, it may not cooked completely.) 3) To make thick broth, stuff the chicken with 1/2 rice and place the other half out of the chicken in the pot. 4) Bring both legs crossed and fix each leg in the hole cut previously. 5) Place the chicken in the inner pot with washed ginseng and dates. Pour in about 7 cups of water. 6) Close the lid and press the SELECTION button to set the stew option. Set the time to 2 hours and press the COOK/TURBO button. - Note - Be careful not to put too much water. It may cause the soup to steam out during the pressure discharge.

HOW TO USE "SOYMILK"



How to Use and Preset SOYMILK

- 1 Select the SOYMILK menu and press SET.
▶ The display shows 20 when the SOYMILK menu is selected.



- 2 Set the cooking time.
▶ The default time is 20min and can be set from 10 min to 1:30 hours.
(The time increases or decreases by 10 minutes unit.)



- 3 Press the COOK/TURBO button.
▶ Once the SOYMILK cook begins, the cooking icon and the remaining cooking time are shown in the display.

- 4 Preset the SOYMILK cook as follows:

1. Press the PRESET button.

2. Select your desired menu and press the SET button.

3. Select your desired cooking time and press the SET button.

4. Set the time to complete cooking by pressing the SELECTION button.

5. Press the Preset or COOK/TURBO button.

How to Make SOYMILK

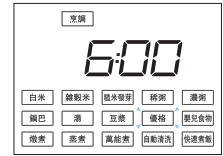
MENU TO COOK	SELECT MENU	INGREDIENTS	DIRECTIONS
SOYMILK	SOYMILK	- BEAN : 250g - Primary water : 500g - Secondary water :950g - Salt, Some sugar	1. Soak the beans in water about twice the amount of the beans the day before. (Soak them until the skin gently comes off by hand.) 2. Place the soaked and peeled beans with 500g of water (initially) in the inner pot. Close the lid, select the " SOYMILK" menu, set the time to 20 minutes and press the COOK/TURBO button. (The boiled beans are crisp.) The boiled beans that can be crushed easily with a hand can smell like meju - fermented soybean. 3. Scoop the beans out with a strainer and wash them in running water. (It may smell fishy if you do not remove the bubbles generated while the beans are boiled.) 4. Place the beans in a blender and grind them with (additional) 950g of water gradually poured in. 5. Strain the ground beans. 6. Season them with sugar or salt to your preference. <Precautions> * Make sure to remove the bean shells completely before boiling them. (The bean shell may block the steam vent causing the water to overflow while boiling.) * Wash the detachable cover after cooking is complete.



HOW TO USE “YOGURT”

How to Use and Preset YOGURT

- 1 Select the YOGURT menu and press SET.
▶ The display shows 6:00 when the YOGURT menu is selected.
- 2 Set the cooking time.
▶ The default time is 6:00 and can be set from 30 minute to 12 hours.
(it will increase and decreased by 30 minutes basis)
- 3 Press the COOK/TURBO button.
▶ Once the YOGURT cook begins, the cooking icon and the remaining cooking time are shown in the display.
- 4 Screen will show "END" when YOGURT menu is completed, and it will not be in Warm mode.
- 5 Preset the YOGURT cook as follows:



1. Press the PRESET button.

2. Select your desired menu and press the SET button.

3. Select your desired cooking time and press the SET button.

4. Set the time to complete cooking by pressing the SELECTION button.

5. Press the Preset or COOK/TURBO button.

How to Make YOGURT

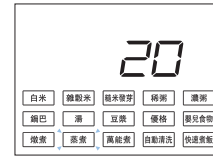
MENU TO COOK	SELECT MENU	INGREDIENTS	DIRECTIONS
YOGURT	YOGURT	Milk 1L, Plain yogurt 290g	<ol style="list-style-type: none"> 1. Place all the ingredients in the Inner pot and mix lightly. 2. Close the lid, select [YOGURT], set the cooking time to 6 hours and press the COOK/TURBO button. <p>-NOTE-</p> <ul style="list-style-type: none"> • Use unflavored plain milk. (High calcium, low fat or sterilized milk may not be fermented.) • Be aware that the yogurt could go bad when mixed with any other ingredients. • Place the yogurt in the fridge once completed and eat cold. - You can add fresh fruit, cereal and jam to your yogurt.

HOW TO USE “STEAM COOK”



How to Use and Preset STEAM COOK

- 1 Select the STEAM COOK menu and press SET.
▶ The display shows 20 when the STEAM COOK menu is selected.



- 2 Set the cooking time
▶ The default time is 20min and can be set from 10 to 90 minute



- 3 Press the COOK/TURBO button.
▶ Once the STEAM COOK begins, the cooking icon and the remaining cooking time are shown in the display.

- 4 Preset the STEAM COOK as follows:

1. Press the PRESET button.

2. Select your desired menu and press the SET button.

3. Select your desired cooking time and press the SET button.

4. Set the time to complete cooking by pressing the SELECTION button.

5. Press the Preset or COOK/TURBO button.

How to Make STEAM COOK

MENU TO COOK	SELECT MENU	INGREDIENTS	DIRECTIONS
Steamed Dumpling	STEAM COOK	Dumplings : 15EA Water : $\frac{3}{4}$ cup	1. Prepare the ingredients. 2. Put $\frac{3}{4}$ to one and 1 $\frac{1}{2}$ cup of water in the Inner Pot and place the Steam Plate on the pot. 3. Place the prepared ingredients in the plate. 4. Close the lid, select the STEAM COOK option with the [MENU] button, set the cooking time to 30 minutes (50 minutes for sweet potatoes or potatoes) and press the COOK/TURBO button.
Steamed Sweet Potato		Sweet potato : 3EA (more than 150g) Water : 1 $\frac{1}{2}$ cup	
Steamed potato		Potato : 3EA (more than 200g) Water : 1 $\frac{1}{2}$ cup	



1 Press the “SELECTION” button to select BABY FOOD.

-
- A digital display showing the number '10' in a stylized, segmented font. Below the display is a grid of 14 food items, each in a rectangular box. The items are arranged in two rows of seven. The first row contains: 白米 (White Rice), 雜穀米 (Mixed Grain Rice), 糙米發芽 (Brown Rice Sprouts), 稀粥 (Thin Porridge), and 濃粥 (Thick Porridge). The second row contains: 鍋巴 (Gua Ba), 滷 (Braised), 豆漿 (Soybean Paste), 燻鴨 (Smoked Duck), 嬰兒食物 (Infant Food), 燻素 (Smoked Vegetables), 蒸素 (Steamed Vegetables), 萬能素 (Universal Vegetables), 自動清洗 (Automatic Cleaning), and 快速煮飯 (Quick Cook Rice).
- | | | | | |
|----|-----|------|------|------|
| 白米 | 雜穀米 | 糙米發芽 | 稀粥 | 濃粥 |
| 鍋巴 | 滷 | 豆漿 | 燻鴨 | 嬰兒食物 |
| 燻素 | 蒸素 | 萬能素 | 自動清洗 | 快速煮飯 |

3. The cooking time for BABY FOOD can be set from 10 to 50 minutes.

5. Press the Preset or COOK/TURBO button.

Food	Menu	Ingredient	Procedure
Sweet Potato & Apple Porridge	BABY FOOD	Sweet potato 70g, apple 70g, water 1cup and some honey	<ol style="list-style-type: none"> 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 SELECTION 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	<ol style="list-style-type: none"> 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 SELECTION 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 “WELLBEING COOK”




How to use WELLBEING COOK function and preset time


- 1 Press the “SELECTION” button and select WELLBEING COOK menu.

► If the WELLBEING COOK menu is selected, the display shows '3 hours'.



- 2 Press the “SELECTION” buttons to set the desired time.

1.  button increases the cooking time for WELLBEING COOK by 10 minutes.

2.  button decreases the cooking time for WELLBEING COOK by 10 minutes.

3. The cooking time for WELLBEING COOK can be set from 1 to 10 hours.

- 3 Press the “COOK/TURBO” button to start the WELLBEING COOK menu.

► If the WELLBEING COOK function starts, the cooking status is marked and the remaining time is shown on the display.



- 4 How to preset the WELLBEING COOK function

1. Press the PRESET button.

2. Select your desired menu and press the SET button.

3. Select your desired cooking time and press the SET button.

4. Set the time to complete cooking by pressing the SELECTION button.

5. Press the Preset or COOK/TURBO button.



HOW TO USE “WELLBEING COOK”

How to use WELLBEING COOK

Food	Menu	Preparations	Procedure
Pumpkin Porridge	WELLBEING COOK	500g pumpkins peeled 100g glutinous rice flour a teaspoon of sugar, a teaspoon of salt	<ol style="list-style-type: none"> 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 [WELLBEING COOK] by pressing the “SELECTION” button. Set the Multi cook time to 3 hours. And Press the “COOK/TURBO” button. 4. After wellbeing 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	<ol style="list-style-type: none"> 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 ½ cups of water into the inner pot. 3. Close the lid and select [WELLBEING COOK] by pressing the “SELECTION” button. Set the time to 5 hours. And Press the “COOK/TURBO” button. 4. When finishing the WELLBEING 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	<ol style="list-style-type: none"> 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 wellbeing cooking, grind it using a sieve or a blender then put some sugar and salt as your taste.
Jujube Tea		180g jujubes, ½ grain of gingers, a teaspoon of honey	<ol style="list-style-type: none"> 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 [WELLBEING COOK] by pressing the “SELECTION” button. Set the WELLBEING COOK time to 8 hours. And Press the “COOK/TURBO button. 4. After wellbeing cooking Put some honey as your taste. And stir the food.

HOW TO USE "MULTI COOK"



How to Use MULTI COOK

- 1 Select MULTI COOK with the SELECTION button and press SET.
 - ▶ The display shows "20" when MULTI COOK menu is selected.
- 2 Set the cooking time with the SELECTION button.
 - ▶ Once you set the time and press the SET button, it moves to the temperature setting menu.
 - ▶ The default cooking time is "20" minutes and can be set from 10 to 1hour and 30 minutes.
(The time increases or decreases by 10 minutes unit.)
- 3 Press the SET button to set the cooking temperature.
 - ▶ Once you set the desired cooking temperature and press the COOK/TURBO button, it starts cooking.
 - ▶ The default temperature is 100°C and can be set from 35°C to 130°C.
(The temperature increases or decreases by 1°C unit.)
 - ※ The temperature displayed may be differ from the actual temperature depending on the surroundings and contents.
- 4 Press the COOK / TURBO button.
 - ▶ The cooking icon and the remaining cooking time are shown in the display once the MULTI COOK is started.
- 5 Preset MULTI COOK as follows:



1. Press the PRESET button.

2. Select MULTI COOK by pressing the SELECTION button and press the SET button.

3. Set the cooking time by pressing the SELECTION button and press SET.

4. Set the cooking temperature and press SET.

5. Set the time to complete cooking by pressing the SELECTION button.

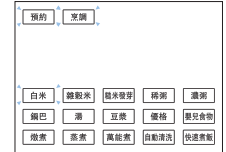
6. Press the PRESET or COOK/TURBO button.



HOW TO PRESET TIMER FOR COOKING

How to preset timer for cooking

- 1 Press the PRESET button.
- 2 Select your desired menu and press the SET button.
- 3 Set the time to complete cooking by pressing the SELECTION button.
- 4 Press the COOK/TURBO button.
 - ▶ Once the preset setting is complete, "PRESET" flashes in the display panel three times and stays on.
 - ▶ Cooking is completed at the set time.
(There may be a slight time difference depending on the amount of contents and the conditions of use.)



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 increased.
- 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.

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



To change the temperature for the warming option, press the MODE button for 3 seconds.

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.

- 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, ‘OH’ 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)

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.

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.)

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.

The warming status of mixed/brown rice is worse than plain rice. Do not keep it warm if at all possible.

The rice on the edge of the inner pot or the bottom of the steam outlet may turn 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.

- 1 To enter the "Warm Temp" setting mode in Standby mode, press the MODE button for one second.
- 2 In the "Warm Temp" setting mode, the currently set temperature is displayed.
- 3 Select your desired temperature by pressing the SELECTION button and press the SET or COOK/TURBO button.
- 4 It returns to Standby mode if you press CANCEL or no button for 7 seconds in the "Warm Temp" menu.

※ The factory setting is 74°C, and you can set it as needed.



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

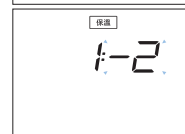
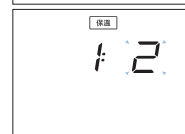
1. A stale smell develops and lots of water drops are formed: The warm temperature is low. Raise the temperature by 1 ~ 2°C.
2. The cooked rice turns yellow, the rice gets dry and an odor develops: The warm temperature is high. Lower the temperature by 1 ~ 2°C.

How to adjust 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.

- 1 To enter the "Customized Warm" setting mode in Standby mode, press the MODE button for twice.
- 2 In the "Customized Warm" setting mode, the currently set temperature is displayed.
- 3 Select your desired Customized Warm temperature by pressing the SELECTION button and press the SET or COOK/TURBO button.
- 4 It returns to Standby mode if you press CANCEL or no button for 7 seconds in the "Customized Warm" menu.

※ The factory setting is 0 step, and you can set it as needed.



1. If water flows out too much when the lid is opened, set the customized warm option 1 to 2 levels higher.
2. If the rice on the edge is overcooked, set the customized warm option 1 to 2 levels higher.

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.


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"> • "COOK/TURBO" button is pressed? • Is there power cut while in cooking? 	<ul style="list-style-type: none"> • Press the "COOK/TURBO" button once. And check "E" sign on the display. • Re-press the "COOK/TURBO" button
When the rice is not well cooked.	<ul style="list-style-type: none"> • 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? 	<ul style="list-style-type: none"> • Refer to page 15~16 • Insert some more water (about half of 1 level)
Bean(other grains)is half cooked.	<ul style="list-style-type: none"> • Is bean (other grains) is too dry? 	<ul style="list-style-type: none"> • 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.	<ul style="list-style-type: none"> • Is it selected the menu correctly? • Did you measure proper water? • Did you open the lid before cooking was finished? 	<ul style="list-style-type: none"> • Selected the correct menu. • Measure the proper water. • Open the lid after cooking finished.
When the water overflow.	<ul style="list-style-type: none"> • Did you use the measuring cup? • Did you measure proper water? • Did you open the lid before cooking was finished? 	<ul style="list-style-type: none"> • Refer to page 15~16
When you smell something while warming.	<ul style="list-style-type: none"> • 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. 	<ul style="list-style-type: none"> • Close the top cover perfectly. • Always 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.	<ul style="list-style-type: none"> • There is some problem on the temperature sensor. 	<ul style="list-style-type: none"> • Please contact to dealer or service center.
During warm, rice is cold or wet	<ul style="list-style-type: none"> • Did you set "sleep warm" mode? 	<ul style="list-style-type: none"> • 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”	<ul style="list-style-type: none"> • Is there inner pot? • Do you user 220V? 	<ul style="list-style-type: none"> • Please insert inner pot. • This product only uses 110V
Rice is too watery or stiff.	<ul style="list-style-type: none"> • Is it selected the menu correctly? • Did you measure proper water? 	<ul style="list-style-type: none"> • Select the correct menu. • Measure the proper water.
When you smell after and before cooking?	<ul style="list-style-type: none"> • Did you clean it after cooking? 	<ul style="list-style-type: none"> • Please clean it after cooking.
When “tick, tick” sounds occurs while cooking and warming.	<ul style="list-style-type: none"> • Is it the sound of cooking relay? • Did you wipe the moisture of bottom of inner pot? 	<ul style="list-style-type: none"> • 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.
“E.P” sign is speared.	<ul style="list-style-type: none"> • This indicates that the environmental sensor fails to work. 	<ul style="list-style-type: none"> • Please cut the power and contact customer service.
“EUF” sign is speared.	<ul style="list-style-type: none"> • This indicates that the environmental sensor fails to work. 	<ul style="list-style-type: none"> • Please cut the power and contact customer service.
When the operation don't finish for a long time and “E03” display	<ul style="list-style-type: none"> • Is your voltae 220? 	<ul style="list-style-type: none"> • This product have to use 110V. • Please contact to service center.
If no button is pressed	<ul style="list-style-type: none"> • check if the lid is open or the button lock is set. 	<ul style="list-style-type: none"> • Press the SET button for three seconds. Then the buttons are unlocked.
If the lid is not closed 	<ul style="list-style-type: none"> • check if the inner lid is in place. 	<ul style="list-style-type: none"> • Please attach the inner lid
If the steam leaks through the lid	<ul style="list-style-type: none"> • check if any foreign material such as rice grains are stuck on the lid seal. 	<ul style="list-style-type: none"> • Wipe clean the seal with a cloth. • Always keep the seal clean.

安全注意事項



- 請仔細閱讀以下產品安全指南，以避免任何意外和/或嚴重的危害。
- 「警告」和「注意」之差別如下。



警告

這代表其描述的該行為可能會造成嚴重傷亡。



警告

這代表其描述的該行為可能會造成人身傷害或財產損害



• 此符號是為提醒及警告有些事物在某些情況下可能會產生問題

• 請閱讀及遵照指示以避免任何危害情況。



• 指明一項禁止事項



• 指明一項說明

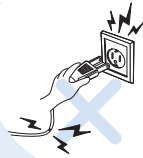


警告



(禁止)

請勿使用受損的電源線、插頭或鬆脫的插座。



- 如在電源線的護套已剝落或使用產品時不小心撬開，可能會引起火災或觸電。
- 因此請隨時檢查電源線、插頭和插座的狀態是否安全無虞。
- 如電源線或插頭已受損，請讓廠商、店家或合格電工（維修技師）更換電源線以避免發生危險。
- 請讓指定的服務中心負責維修此產品

請勿以您的手或臉覆蓋蒸汽出口。



- 這可能會造成燙傷。
請勿以您的手或臉覆蓋蒸汽帽。
- 請特別注意別讓兒童接觸此產品。

請勿在熱源附近使用電鍋，例如爐灶、瓦斯爐或光線直射。



- 這可能會造成觸電、火災、變形、故障或變色。
- 請勿將電源線放在電子加熱器附近。電源線的護套可能會融化而引起火災或觸電。請經常檢查電源線和插頭。

請勿噴灑或施放任何殺蟲劑和化學物質。



- 這可能會造成火災。
- 如有蟑螂或任何昆蟲爬進電鍋內，請找零售商或服務中心。

請注意水和化學物質。



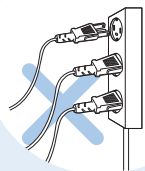
- 可能造成觸電、火災、變形、故障或變色。
- 如產品進水，請連絡客服中心。

在加熱和烹煮時請勿打開蓋子。



- 如您在煮沸或蒸煮時打開蓋子，可能會被蒸汽燙傷。
- 剛煮好就打開蓋子時請小心。
您可能會被蒸汽燙傷。

使用額定電流大於15A的單一插座。這可能會造成溢出或故障。



- 使用數條線路在同一插座上可能會造成過熱或失火。
請經常檢查電源線和插頭。
- 如插頭上有異物或濕氣，請將它擦拭乾淨後再使用。
- 請使用額定電流15A以上的延長線

請勿在會有灰塵或化學物堆積的地方使用電鍋。

- 在本產品附近請勿使用任何易燃瓦斯或易燃材料。
- 這可能會造成爆炸或火災。



安全注意事項



警告

請勿使用變形或非本產品專用的內鍋。

- 內鍋會被加熱而造成操作錯誤或火災。
- 如您不小心讓內鍋掉落或內鍋變形，請連絡客服中心。



請勿

請勿在無內鍋的情況下使用。

- 這可能會造成觸電或故障。
- 未放內鍋時請勿倒米或水進去。
- 如有米或水進入機器內部，請勿旋轉本產品或搖晃，請連絡零售商或服務中心。



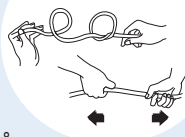
請勿以抹布、毛巾或圍裙等遮住自動蒸汽出口。

- 這可能會造成變形或故障。
- 這可能會因壓力而造成爆炸。



請勿彎折、捆綁或用力拉扯電源線。

- 這可能會造成觸電或短路而引起失火。
- 請經常檢查電源線和插頭。



用乾淨布料移除外部物質。

- 這可能會造成失火。
- 請經常檢查電源線和插頭。

請勿在未依照專業技術人員建議下修改、延長或連接電源線。

- 這可能會造成觸電或失火。

請勿以拉扯或使用電源線的方式來移動產品。

- 電氣短路可能造成失火。

請勿以水清洗本產品或將水倒入產品中。

- 這可能會造成觸電或失火。



請勿自行修改、重新組裝、拆卸或維修

- 這可能會造成觸電或失火。
- 請勿由非維修人員以外的人拆除或維修本產品。請連絡客服中心以解決維修或故障問題。



請勿將異物例如金屬棒置入蒸汽帽或本產品內。
(請特別留意兒童。)

- 這可能會造成觸電或失火。



請勿讓兒童靠近本電鍋。

- 這可能會造成燙傷、觸電或受傷。

請勿放置任何針頭、清潔針等進入風扇或空隙中。

- 這可能會造成觸電或失火。

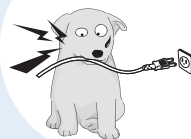


請勿過度重複插拔電源線。

- 這可能會造成觸電或失火。

請注意不要讓動物啃咬插頭和電源線，或以尖銳金屬物品穿刺。

- 衝擊造成的損害可能會導致觸電或失火。請經常檢查電源線和插頭。

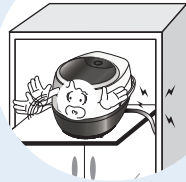


安全注意事項



警告

切勿在米櫃或架子上使用。



- 請勿將電源線擠在家具中間。
- 在家具上面使用時，自動排放的蒸汽可能會造成損害、失火及觸電。

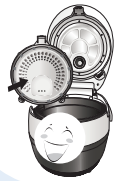
請注意

清除溫度感應器和內鍋的灰塵或異物。



- 這可能會造成系統問題或失火。

使用本產品之前請先裝上可拆卸蓋子。



- 如您使用本產品而未先蓋上可拆卸蓋子，可能會造成觸電、失火、蒸汽外洩和產品失靈。

打開蓋子時請注意不要傷到自己的手。



- 請勿讓蓋子打開而不加留意。這可能會造成意外。

請勿在電源線上放置重物。

- 這可能會造成觸電或失火。請經常檢查電源線和插頭。

請勿用濕手去插或拉扯電源線

- 如您以濕手去拉插頭，可能會觸電。
- 如果您過度拉扯插頭，可能會因為電源線失靈而造成短路和觸電。

警告

(禁止)

請勿使用本產品於非煮飯、加熱和設計好的選項，例如煮水、糯米飲、海帶湯、咖喱、油炸等

- 這可能會造成故障或臭味。

如有怪味或煙霧產生時請連絡零售商或服務中心。

請勿掉落或撞擊此電鍋。



- 這可能會造成安全問題。
- 請勿過度用力或使本產品掉落。

請勿超過最大設定能力

- 這可能會造成溢出或故障。
- 請勿煮超過指定量的粥。

僅限用於AC 110。

- 這可能會造成觸電或失火。
 - 本產品會無法適當運作。
- 請勿將電壓改變來使用本產品。

如可能時，在煮白米時僅使用加熱功能。其他食物很容易變色。

在保溫前請先取出飯勺。

- 這可能會造成臭味或變色。



安全注意事項



警告

請避免在不穩定且易掉落的地方使用本產品。

- 這可能會造成變形或失火。
- 這可能會造成燙傷或故障。
- 請小心安裝不會干擾通電的電源線。



請勿

請勿將內鍋用於各種不同用途。也請勿將內鍋放在瓦斯爐上加熱。

- 內鍋可能會變形或是塗料可能會剝落而造成故障。



請勿放置在粗糙或傾斜的桌面上。

- 這可能會造成失火或故障。
- 小心不要讓手、腳或其他物件勾到電源線並跌落或掉落在產品上。



未使用時請拔掉插頭。

- 這可能會因絕緣性降低而造成觸電、電氣短路和失火。



在烹煮或加熱後請勿碰觸內鍋的金屬表面和加熱板。

- 您可能會被燙傷。



內鍋塗料可能會剝落。

- 長期使用後內鍋塗料可能會磨損。
- 在清潔內鍋時，請勿使用粗糙的刷子、金屬刷子、刷子、金屬磨料等等。



使用時請勿靠牆壁或家具。否則牆壁或家具可能會因蒸汽或熱度而受損、變色或變形。

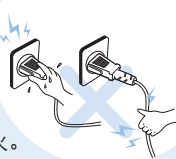
- 在廚具櫃等之內使用時，請確認沒有蒸汽進入。



警告

切勿以濕手拔插頭或拉拔電源線。

- 如電源線受到衝擊可能造成觸電或失火。



請注意

烹煮後請清潔鍋身和其他零件。

- 如果您在蒸菜後再煮飯或加熱米食，味道可能會滲入米飯中。
- 請參考第42頁清潔鍋子後再使用。



烹煮後請擦掉產品內殘留的水份。

- 這可能會造成臭味和變色。
- 請擦掉產品托盤內殘留的水份。



當您清潔本產品時請使用中性清潔劑清洗可拆卸外蓋，並將它擦乾。請用乾淨的布擦拭及擦乾本產品。



在加熱期間，請關上蓋子然後接上電源。

- 這可能會造成米飯有異味或變色。

請等待產品冷卻後再清潔。

- 碰觸熱零件可能會造成燙傷。

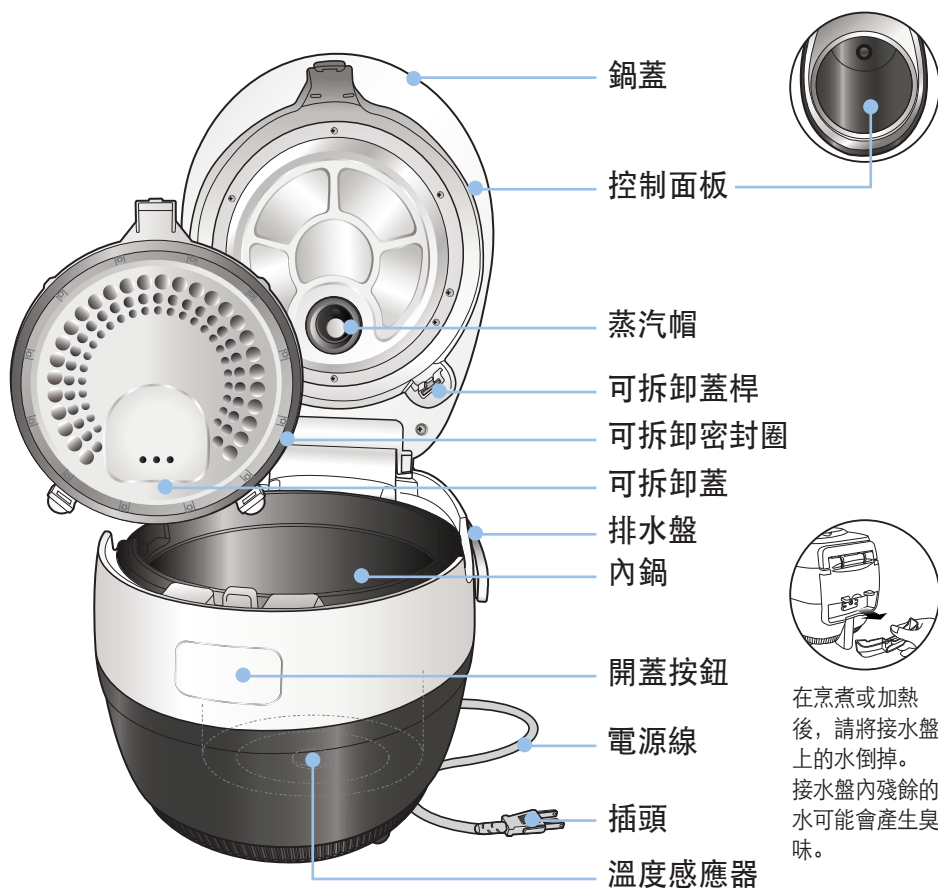
烹煮後請小心不要讓產品內部的蒸汽和熱度燙傷。

請將電源線完整插入電源插座。





零件的名稱



在烹煮或加熱後，請將接水盤上的水倒掉。接水盤內殘餘的水可能會產生臭味。

配件



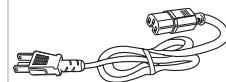
說明書



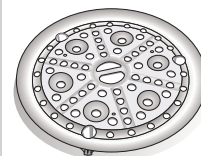
飯勺



量米杯

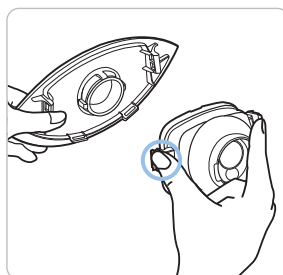


電源線

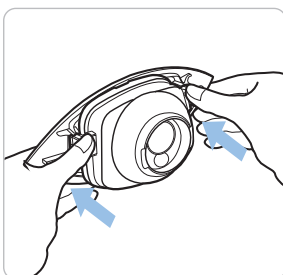


蒸盤

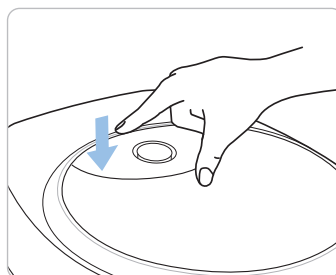
如何組裝蒸汽帽



1. 如圖所示握住軟蒸汽帽



2. 將它固定到交錯的凸起物上。
* 要將它分開時請以相反順序依照上述步驟。



3. 先組裝好軟蒸汽帽，然後將它和電鍋結合。



清潔和維護

- 疏於清潔可能會造成保溫時米食發臭。請經常清潔鍋蓋（在拔掉插頭且等到鍋身冷卻後再清洗電鍋）。
- 用乾抹布擦乾主要鍋身和鍋蓋。請勿使用苯或稀釋劑。
- 留在內鍋蓋或內鍋上的米湯可能會形成澱粉薄膜但並無害。

內鍋



擦乾內鍋外部和底部的異物和濕氣。

使用粗海綿、刷子或磨料可能會造成塗料剝落。

請使用洗碗劑和軟布或海綿。

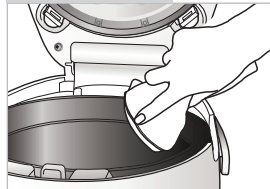
內鍋蓋



如米湯留在內鍋蓋上，請用乾抹布擦乾內鍋蓋。

由於鍋蓋邊緣是金屬製成，因此請小心清潔。

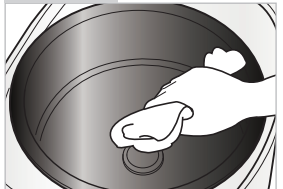
主要單位



煮飯時產生的米湯會收集在接水盤上。

烹煮後請用乾布清潔。

內鍋鍋身



如有異物黏在溫度偵測器上，請清除掉以避免損及金屬板。

請擦掉熱板上的異物或濕氣

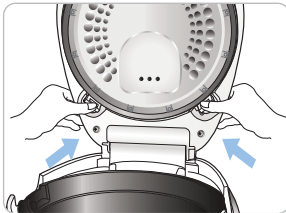
※ 清潔內鍋時請小心。

在清潔內鍋時，裡面請勿留有尖銳餐具（叉子、湯匙等）。

- 這可能會造成內鍋塗層受損。

可拆卸/接上可拆式上蓋

1 如何拆卸可拆式上蓋

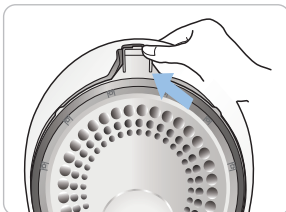


▶ 輕輕拉住可拆式上蓋。

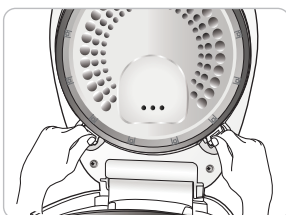
▶ 用另一隻手將可拆式上蓋桿子向上推，然後拉可拆式上蓋，如此便可拆下來了。

※ 請勿抓住或拉住上蓋的蓋子包裝

2 如何接上可拆式上蓋



▶ 請參考圖片，將可拆式上蓋輕輕推到鍋蓋上讓它接上。



▶ 按照圖上的同方向接上可拆式上蓋。

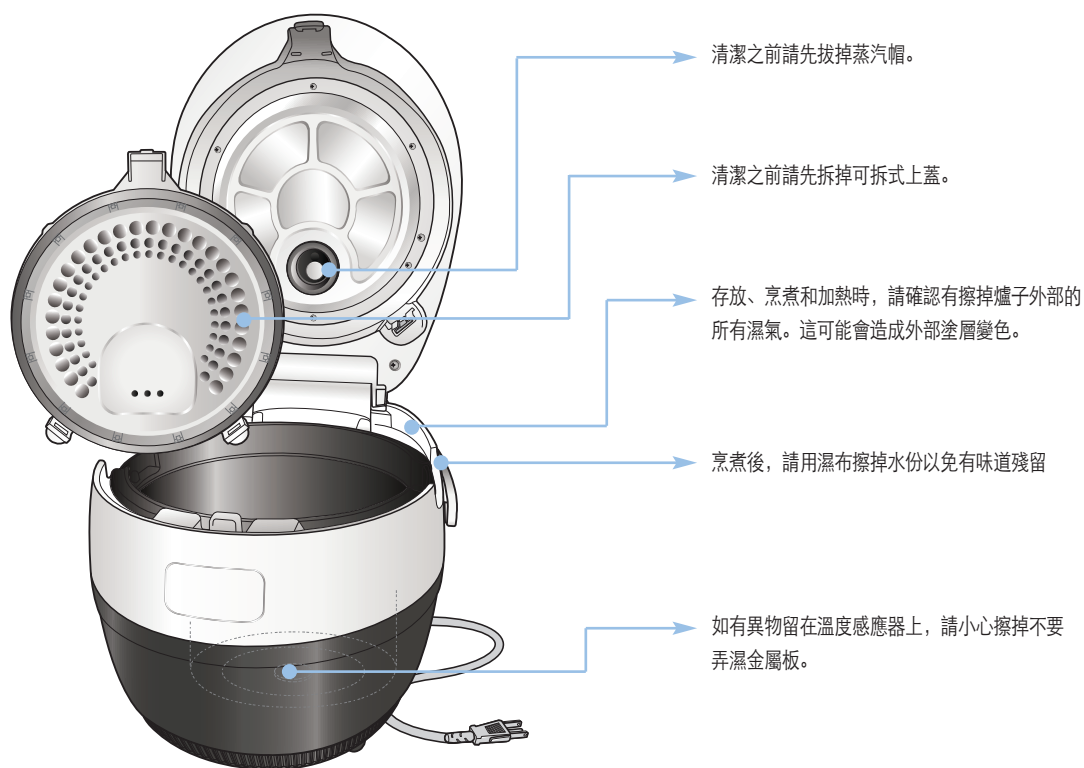
※ 如果您將可拆式上蓋接到反方向，可能會在烹煮或加熱時產生故障。



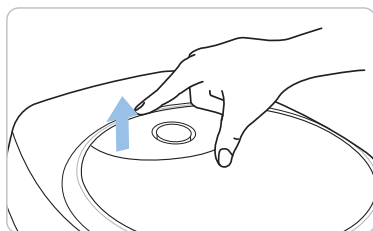
如何處理內部

我們已將產品內部塗上不沾黏的塗層，以避免米飯黏在內鍋上。

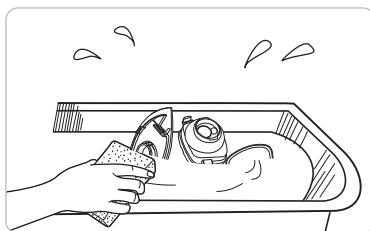
- 使用飯勺。
- 且勿將金屬湯匙或盤子放進本產品內。
- 且勿使用苯、稀釋劑等等。
- 如有使用調味料，請於烹煮後立刻清洗。
- 使用期間可能會殘留一些污點，但這不會影響衛生。



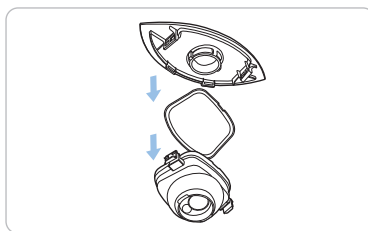
蒸汽帽



1. 使用後要移除蒸汽帽只要將它從鍋蓋上拉掉即可。



2. 將蒸汽帽分成兩個部分然後浸泡在溫水中用海綿或軟布清洗。

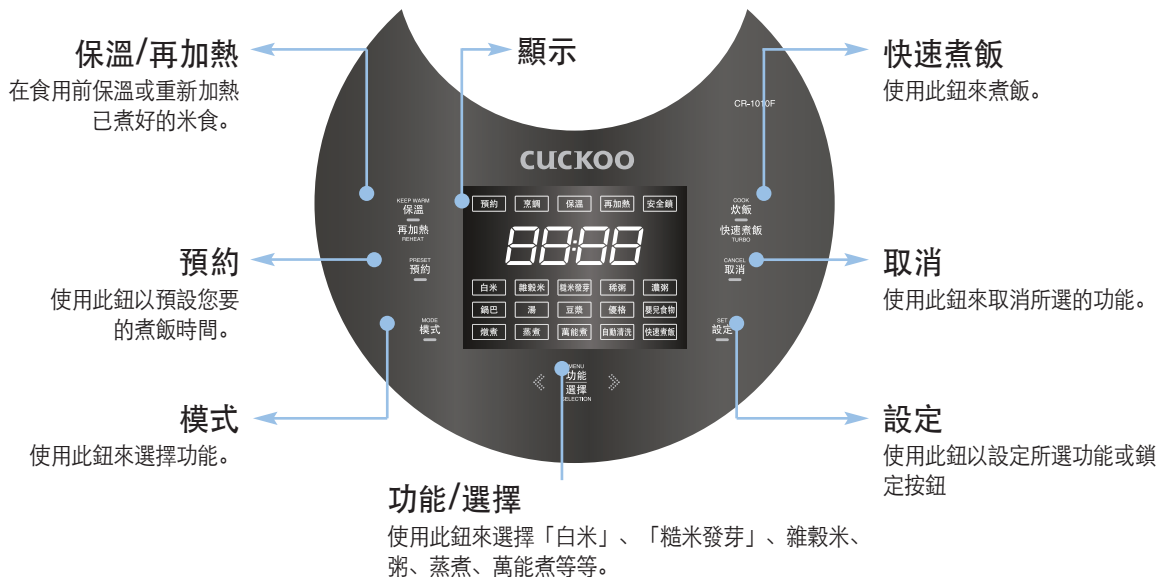


3. 將兩個部分組裝起來直到聽見咯的聲音。



功能操作部分

功能操作部分



※ 按鍵力度以聽到響聲為準,本產品的標籤設計可能與實物略有差異。



<待機模式螢幕>

錯誤代號和可能的原因

當產品出現任何問題或使用不當時，您可能會看見以下標記。



當內鍋未置入電鍋內。



溫度感應器問題。(洽詢服務中心和零售商)



當操作時間很長仍未完成。(洽詢服務中心和零售商)



微電腦記憶功能問題。



這代表微電腦記憶功能未發揮作用。請洽詢我們的客服。

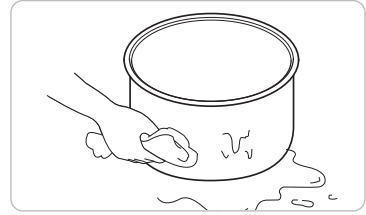


這代表環境感應器未發揮作用。請洽詢我們的客服。



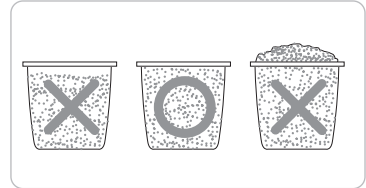
1 清潔內鍋及清除濕氣

- ▶ 用抹布清潔內鍋。
- ▶ 使用粗海綿可能會使內鍋的內部表面剝落。



2 以量杯正確量米。

視個人需要以量杯頂部為水平線。
(例如：一杯米兩碗飯, 兩杯米四碗飯)



3 以其他容器洗米直到水變清澈為止。

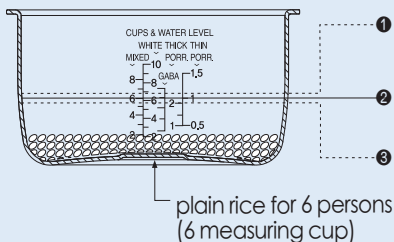
4 將清洗過的米倒入內鍋。

5 調整水的高度

- ▶ 將內鍋置於平坦表面並調整水量，最高至水位線。
- ▶ 水位線標註在內鍋。
- ▶ 調整水的高度

- 白米飯、快煮白米飯、韓式鍋巴：以「WHITE」水位線為基礎來調整水位。白米飯最多可煮十人份。
快速煮飯最多可煮六人份。
- 鍋巴最多可煮四人份。
- 雜穀米：以「MIXED」水位線來調整水位。雜穀米最多可煮八人份。
- 糙米發芽：以「GABA」水位線來調整水位。糙米發芽最多可煮六人份。
- 濃粥：以「THICK PORR」水位線為基準來調整水位。稠粥最多可煮兩杯。
- 稀粥：以「THIN PORR」水位線為基準調整水位。稀粥最多可煮1.5杯。

● 針對十人份（1.8公升）產品



- 1 煮糯米或是陳米：
倒入比需要的水量更多的水。
- 2 煮六人份的米
將水倒至水位六的位置
- 3 當米吸飽水份或是煮過頭時：
倒入比需要的水位更少的水量。
- 4 當米煮過頭或未煮透時：
煮出的結果會因為米（陳米）的濕度不同而不同。如果煮過頭或未煮透時，請在開始煮之前再加入1~10%的水到鍋內。

6 將內鍋放進主鍋身裡並蓋上內鍋蓋。

- 請小心將內鍋完全置入。
- ▶ 如果有異物例如米黏在內鍋底部，米可能不會煮熟或是電鍋可能會失常。



煮美味的米飯

如何煮美味的米飯

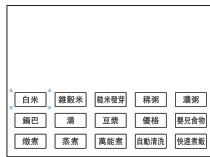
留意以下說明以便煮出美味的米飯：

<p>用量杯量米，將水倒到內鍋最高水位上。</p>	<ul style="list-style-type: none"> 請務必使用量杯來正確量米。 (用商用米容器量米可能會因產品不同而有差別)。 將內鍋放到平整的表面上後調整水量至水位線。 	<p>如果水量未正確配合米量，米可能會煮不透或燒焦。</p> 
<p>正確保存米</p>	<ul style="list-style-type: none"> 盡可能小量購買並避免陽光直射或放在濕熱的地方以避免米的水氣蒸發。 如果是長時間沒包裝的乾米，最好用更多點水去煮(大約至一半的水位線)。 	<p>如果米已乾掉，可能或硬或煮不透。</p>
<p>最好將預約功能設定成較短時間。</p>	<ul style="list-style-type: none"> 如使用乾掉的米，請盡可能避免使用預約功能烹煮，並加水(大約至一半水位線)。 	<p>預約功能煮超過10小時或用乾米可能會使米煮不透、燒焦或生熟不均。</p>
<p>最好將預約功能設定較短時間</p>	<ul style="list-style-type: none"> 建議保溫米飯不超過12小時。 	<p>長時間保溫可能會使米飯變色或產生臭味。</p>
<p>請務必清洗鍋具。</p>	<ul style="list-style-type: none"> 經常清洗鍋具。 特別是必須經常擦掉內鍋蓋上的異物。 	<p>如疏忽不常清洗可能會在保溫時產生異味。</p>



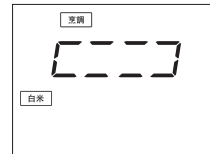
1 按下「選擇」鈕並選擇想要的選項。

- 每當按下「選擇」鈕時，選項會按順序改變，由白米至雜穀米、糙米發芽、稀粥、濃粥、鍋巴、湯、豆漿、優格、嬰兒食物、燉煮、蒸煮、萬能煮、自動清洗、快速煮飯。
- 煮好白米飯、糙米發芽和雜穀米後，其選項會被記下來。因此您可以不必選擇同一選項。



範例) 煮白米飯

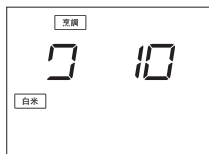
2 按下「炊飯/快速煮飯」按鈕開始煮飯。



範例) 煮白米飯。

3 蒸米飯 (範例: 白米)

- 蒸煮過程中顯示器上會顯示剩餘的煮飯時間。
- 剩餘時間會視選項而有所不同。



4 烹煮完成

- 當完成烹煮後，警笛聲響，「保溫」功能便啟動。
 - 當米飯煮好後請快速攪拌米飯。如未攪拌，米飯可能會變色或產生臭味。
- 在煮飯時請勿按下「取消」按鈕。煮飯過程會被取消。



選項烹煮時間

Menu Category	白米飯	快煮白 米飯	雜穀飯	糙米發 芽	鍋巴	濃粥	稀粥	湯	豆漿	優格	嬰兒 食物	燉煮	蒸煮	萬能煮	自動 清潔
煮 飯 量	2-10 人份	2-6 人份	2-8 人份	2-6 人份	2-4 人份	1-2杯	0.5-1.5 杯	參見 54頁	參見 55頁	參見 56頁	參見 58頁	參見 59-60 頁	參見 57頁	參見 61頁	最高至 水位2
煮飯 時間	39-60 分鐘	31-41 分鐘	42-63 分鐘	76-101 分鐘	46-51 分鐘	90 分鐘	105 分鐘								約25 分鐘

- 煮好的米可能會帶有您之前煮的食物味道，如選擇湯、豆漿、優格、多種料理選項。(請參見第42頁的清潔鍋蓋)
- 依操作環境，各選項的烹煮時間可能會有所不同。



如何烹煮

選擇烹煮選項

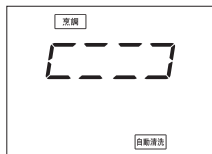
白米	煮白米飯時。	雜穀米	在煮長米或糙米時。
糙米發芽	此功能用於發芽糙米。	鍋巴	在煮鍋巴時。
蒸煮	以手動設定時間來進行蒸煮。	濃粥	在煮稠粥時。
燉煮	要煮粥、湯、茶等等時，使用低溫烹煮功能。	稀粥	在煮稀粥時。
		嬰兒食物	要做各種嬰兒食品時。
萬能煮	必須手動設定熱功率、溫度和烹煮時間。	湯品	此功能可以用來煮湯。
豆漿	此功能可用於煮豆子。	優格	也可用來發酵做優格。
快煮功能	<ul style="list-style-type: none"> 在選擇「白米飯」後按兩次「炊飯/快速煮飯」按鈕，電鍋會切換至快煮功能。大約需要31-33分鐘。 如果您在煮前先將米泡在水裡大約20分鐘，然後用快煮來煮會非常美味。 在「快煮白米飯」模式下不提供預設功能。 		

※ 在快煮或煮少量之後請清掉托盤的水，因為這會產生更多蒸汽留下的水。

「糊化」效果

煮熟的飯在鍋底可能呈淡黃色，因為這款電鍋的設計可以改善成品使它呈現令人愉快的香味俱全。特別是，「預設煮飯」會比「煮飯」更加糊化。
這不是故障。

如何進行自動消毒（蒸汽清潔）



將水倒到水位2為止，確認有關上及鎖定外蓋。

方法一：按下「功能/選擇」按鈕選擇自動清潔選項後，選擇「炊飯/快速煮飯」按鈕。

方法二：以待機模式按下「設定」按鈕兩次選擇自動清潔功能後，按下「炊飯/快速煮飯」按鈕。



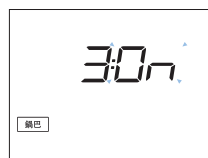
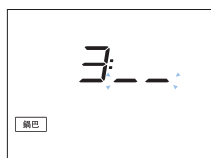
如何使用「NU RUNG JI」（鍋巴）選項

1. 按下「選擇」鈕選擇「NU RUNG JI」選項。
2. 按下炊飯/快速煮飯按鈕開始煮飯。
3. 煮好後打開鍋蓋，舀出米飯並享受您偏好的鍋巴。
 - ▶ 鍋巴可煮最多四份。
 - ▶ 設定煮「白米」的水量。
 - ▶ 煮之前切勿將米洗得太清澈。（讓水夠混濁）
 - ▶ 要煮鍋巴，請將米和水放進內鍋然後蓋上鍋蓋留置約30分鐘後再煮。

如何設定鍋巴焦度功能

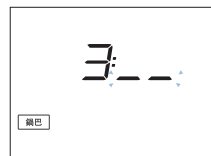
煮鍋巴時請依據您的口味設定控制焦度的功能。

- ▶ 如何設定以加強焦化NU RUNG JI（加強鍋巴的焦度）。



1. 如果您在待機狀態下按四次模式按鈕，電鍋就會在您按下模式鈕超過它可能被設定的次數後設定成加強鍋巴焦度。
2. 一旦進入鍋巴模式設定後就會如上圖顯示。
3. 如果您按下「功能/選擇」鈕，就會出現「已選擇加強鍋巴焦度，請在選擇好您要的模式後按下「yes」按鈕。請按「yes」按鈕」。
4. 如果七秒內沒有出現任何按鈕或按下「取消」按鈕，加強鍋巴焦度模式就會被取消並處於待機狀態。

- ▶ 如何取消加強鍋巴焦度



1. 如果您在待機狀態下按四次模式按鈕，電鍋就會在您按下模式鈕超過它可能被設定的次數後設定成加強鍋巴焦度。
2. 一旦進入鍋巴模式設定後就會如上圖顯示。
3. 如果您按下「功能/選擇」鈕，就會出現「已選擇加強鍋巴焦度，請在選擇好您要的模式後按下「yes」按鈕。請按「yes」按鈕」。
4. 如果七秒內沒有出現任何按鈕或按下「取消」按鈕，加強鍋巴焦度模式就會被取消並處於待機狀態。

- ▶ 請依情況設定此功能，因為此項功能是在初次使用時在取消的情況下針對加強焦化所設計的。



如何使用“MY MODE”「我的模式」

Cuckoo能自訂烹煮功能

在烹煮時您可以視您的偏好控制加熱溫度（高溫和低溫）。

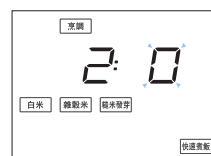
起始設定值為「0」，視情況一步一步設定。

- 高溫步驟：用於烹煮穀物、軟米飯。

- 低溫步驟：用於烹煮今年收成的稻米

自訂烹煮功能

- 1 請按下「模式」鈕三次以輸入「我的模式」。
確認按住「模式」鈕至少一秒。
- 2 以下螢幕顯示「我的模式」初步設定。
- 3 請選擇您偏好的模式並按下「設定」鈕。
- 4 如果您按下「取消」或是在「我的模式」設定選項下沒按鈕7秒，電鍋就會回到待命模式。

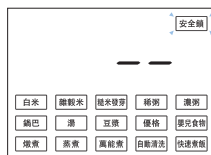


- 工廠預設值是0，您可以視需要加以設定。

如何設定「鎖定鈕」

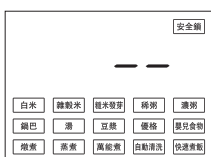
可鎖住觸控鈕以避免在清潔或有兒童在側時意外觸控。

▶ 設定方法



1. 在煮飯、預設、加熱或再加熱模式下按住「設定」鈕三秒或較長時間就會鎖住按鈕。
2. 設定好後螢幕會出現鎖定指示燈。

▶ 如何設定及解除設定模式



1. 在煮飯、預設、加熱或再加熱模式下再按住「設定」鈕三秒，就會解開按鈕。
2. 取消設定後鎖定指示燈會熄滅。

※如果您在已選擇按鈕鎖定時按住任何其他非「恢復」的按鈕，警笛聲就會響，螢幕會顯示按鈕已在鎖定狀態。
※您可以按住「恢復」鈕三秒或更長時間以解開按鈕。
※如果您在設定按鈕鎖定後，拉出電源插頭又放回去，「按鈕鎖定功能」就會被取消。



如何使用「糙米發芽」

何謂糙米發芽？

糙米比白米有更豐富的養分。但是糙米相當粗糙也較硬而不易消化。
藉由最小程度的發芽過程，糙米中的酶被活化，便產生了養分而且更易於消化。

購買高品質糙米的訣竅



① 檢查收成和捶打日期。

日期應該是自收成後一年內，以及捶打後三個月內。

② 用肉眼檢查米況。

檢查胚胎是否還在。

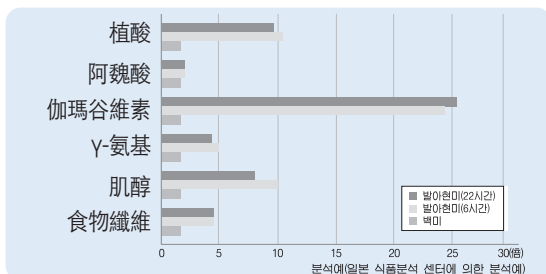
- 米的表面應該呈淺黃並有光澤。攪動表面發白光，或是暗色的糙米都不適合發芽。
- 避免破碎、粒狀不完整或是空耳（empty ear）。空耳可能會造成在發芽期間產生異味，且發藍或粒狀不完整的糙米是無法發芽的。

發芽糙米的特色

發芽糙米能增加養分及提升味道，這是白米所欠缺的。

發芽糙米也能提升消化力。

- ▶ 味道會大幅強化。
- ▶ 易消化而且富含營養。
 - 飲食激素產生能改善消化力。
- ▶ 是適合兒童或學生的健康食品。
 - 富含膳食纖維。
- ▶ 發芽糙米富含GABA（伽瑪氨基丁酸（Gamma Amino Butyric Acid））。
 - GABA能促進肝腎代謝、抑制中性脂肪、降血壓、促進腦細胞代謝——這些作用已經由醫學科學證明。



< 發芽糙米和糯米（6小時）營養分的比較 >

- ▶ 植酸10.3倍
- ▶ 阿魏酸1.4倍
- ▶ 伽瑪谷維素23.9倍
- ▶ γ-氨基5倍
- ▶ 肌醇10倍
- ▶ 食物纖維4.3倍



如何使用「糙米發芽」功能

使用「糙米發芽」選項

1 為促使發芽，請將糙米浸泡在水中16小時

預發芽方法

- ▶ 將洗過的糙米放進適當容器內，倒足夠的水進去浸泡米。
- ▶ 預發芽不能超過16小時。請確認在使用「糙米發芽」選項之前有先用流動的水將米洗乾淨。請小心太用力洗可能會使能發芽的胚胎掉落。
- ▶ 視浸泡預發芽時間而定可能有獨特氣味。
- ▶ 完成預發芽後，清洗糙米後置入內鍋（爐）。
倒入適量的水，使用「糙米發芽」選項。
- ▶ 在夏天或熱溫度環境中可能會產生氣味。煮時請減少發芽時間並清洗乾淨。

2 將鎖定/解鎖手把設在「鎖定位置」，按下「選擇」鈕選擇「糙米發芽」。

選好「糙米發芽」後，顯示器會亮起「OH」。



3 按下選擇鈕以設定時間。

1. 按下按鈕增加糙米發芽烹煮時間兩小時。

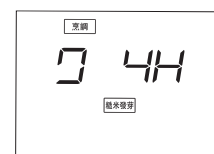
2. 按下按鈕減少糙米發芽烹煮時間兩小時

3. 按下「設定」鈕以輸入發芽時間設定模式。

4. 以「功能/選擇」鈕來設定時間。發芽時間可設定為0、2、4或6小時。當時間設定為0時，米會以糙米模式烹煮。

4 按下「炊飯/快速煮飯」按鈕。

- ▶ 按下「炊飯/快速煮飯」按鈕後會開始「糙米發芽」過程，之後就會立刻開始煮飯。
- ▶ 在「糙米發芽」模式期間，「烹煮」指示燈會和發芽剩餘時間一起亮起。





重設糙米發芽選項

1. 按下「功能/選擇」按鈕來選擇糙米發芽。
2. 按下「設定」然後以「功能/選擇鈕」設定時間為0。按下「設定」。
預設模式不能用於2小時、4小時和6小時的時間設定。
3. 以「功能/選擇」按鈕來設定完成烹煮時間。
4. 按下「預約」或「炊飯/快速煮飯」按鈕。

烹煮注意事項（不允許預設時間）

- ❶ 如果首選是小胚芽，請略過預發芽過程。選擇「糙米發芽」選項，設定適當發芽時間，然後開始烹煮（養分不會因為胚芽大小而有太大差異）。
- ❷ 在熱季時，較長的發芽時間可能會產生異味。請減少發芽時間。
- ❸ 糙米發芽最多可煮四人份。
- ❹ 城市用水可用來發芽。但是春天的水較推薦。以熱水或滾水來發芽，即使冷卻後也可能無法順利發芽。
- ❺ 發芽率、胚芽成長可能會因糙米種類、條件或儲存時間等等而有所不同。
糙米必須是收成後一年內的米，而且是捶打後不久的米。
- ❻ 米飯的味道可能會因糙米種類不同而不同。請使用自訂味道功能或控制水量來煮出您喜歡的味道。(參見第50)
- ❼ 依使用者的環境或米的條件而定，可能無法看見發芽。



如何使用「湯」功能

如何使用和預設「湯」

1 選擇「湯」選項並按下「設定」

► 選擇了「湯」選項後螢幕會顯示2:00。



2 設定烹煮時間。

► 預設的時間是2:00，您可以設定1-4小時。
(時間是以10分鐘為增加或減少的單位。)

3 按下「炊飯/快速煮飯」按鈕

► 當「湯」開始烹煮時，正在烹煮的圖示和剩餘烹煮時間會顯示。



4 預設「湯」烹煮如下：

1. 按下「設定」按鈕。

2. 選擇您想要的選項並按下「設定」鈕

3. 選擇您想要的烹煮時間並按下「設定」。

4. 按下「選擇」鈕以設定完成烹煮時間。

3. 選擇您想要的烹煮時間並按下「設定」。

如何煮湯

烹煮選項	選擇選項	材料	做法
雞湯	湯	一隻雞 (1公斤) 2根新鮮人蔘，紅棗10個、 1杯糯米、一些胡椒粉、一些大蒜。	<ol style="list-style-type: none"> 1. 在準備好的雞底部切出兩個小洞。 2. 將泡過2小時以上的糯米和大蒜塞進雞身。(如果米未浸泡過可能會無法煮透)。 3. 為使雞湯濃郁，請塞入1/2的米到雞身裡然後將另外1/2的放在雞隻外面的鍋裡。 4. 將兩隻雞腿交叉後塞進先前切好的洞裡。 5. 將雞和洗好的人蔘及棗子放到內鍋。倒入約7杯的水。 6. 蓋上鍋蓋並按下「選擇」鈕以設定湯選項。設定時間為兩小時後按下「炊飯/快速煮飯」按鈕。 <p>注意： * 請小心不要放太多水。這可能會造成湯在釋壓時蒸掉。</p>



如何使用「豆漿」功能

如何使用及預設「豆漿」選項

1 選擇「豆漿」選項後按「設定」。

- ▶ 選好豆漿選項後螢幕上會顯示20。



2 設定烹煮時間。

- ▶ 預設的時間是20分鐘，您可以設定為10分鐘至1:30小時。
(時間會以10分鐘為單位逐步增加)



3 按下「炊飯/快速煮飯」按鈕。

- ▶ 「豆漿」功能開始運作後，正在烹煮的圖示及剩餘烹煮時間會顯示。

4 預設「豆漿」功能如下：

1. 按下「預約」按鈕。

2. 選擇您想要的選項後按下「設定」鈕

3. 選擇您想要的烹煮時間後按下「設定」

4. 按下「選擇」以設定完成烹煮時間。

5. 按下「預約」或「炊飯/快速煮飯」按鈕。

如何煮豆漿

烹煮選項	選擇選項	材料	做法
豆漿	豆漿	- 黃豆：250克 - 主要水量：500克 - 次要水量：950克 - 鹽、少許糖	1. 將豆子浸泡在大約豆子兩倍的水中一晚。(浸泡到豆皮以手可以輕輕剝開)。 2. 將泡好及剝皮的豆子置入裝了500克(初步)水的內鍋。蓋上鍋蓋，選擇「豆漿」選項，設定時間為20分鐘後按下「炊飯/快速煮飯」按鈕。(煮沸的豆子是脆的。)煮沸的豆子會很容易用手壓，聞起來像是meju-發酵的黃豆。 3. 用過濾器舀出豆子用自來水清洗。(如果沒有去掉豆子煮沸時產生的泡沫，聞起來可能有魚味。) 4. 將豆子放進攪拌器後慢慢(另外)加入950克的水來研磨豆子。 5. 把磨好的豆子過濾。 6. 視您的喜好加上糖或鹽巴調味。 < 注意事項 > * 在煮沸之前請務必完全移除豆皮。 (豆皮可能會阻塞蒸汽孔，以致於在煮沸時水會溢出。) * 煮好後請清洗可拆式外蓋。



如何使用「優格」功能

如何使用及預設「優格」選項

1 選擇「優格」選項後按下「設定」

▶ 選擇「優格」選項後螢幕會顯示6:00



2 設定烹煮時間

▶ 預設時間是6:00，您可以設定30分鐘至12小時。
(增減時間是以30分鐘為單位)



3 按下「炊飯/快速煮飯」按鈕。

▶ 「優格」功能開始運作後，正在烹煮的圖示和剩餘烹煮時間會顯示。

4 當「優格」選項完成後，螢幕會顯示「結束」，而且電鍋不會處於保溫模式。



5 預設「優格」烹煮過程如下：

1. 按下「預約」鈕

2. 選擇您想要的選項後按下「設定」鈕

3. 選擇您想要的烹煮時間後按下「設定」。

4. 按下「選擇」鈕以設定完成烹煮時間。

3. 選擇您想要的烹煮時間後按下「設定」。

如何製作優格

烹煮的選項	選擇選項	材料	做法
優格	優格	牛奶1公升 原味優格290克	1. 將所有材料放進內鍋並輕輕混勻。 2. 關上蓋子後選擇「優格」，設定時間為六小時後按下「炊飯/快速煮飯」按鈕。 注意： <ul style="list-style-type: none"> 請使用無添加物的原味牛奶。（高鈣、低脂或是滅菌牛奶可能會無法發酵。） 請注意優格和其他材料混合後不能變質。 完成後將優格放進冰箱冷藏，並在冰冷狀態下食用。 <ul style="list-style-type: none"> 您可以在優格裡加入新鮮水果、穀物和果醬。

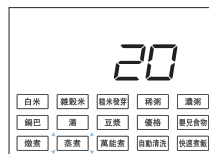
如何使用「蒸煮」功能



如何使用及重設「蒸煮」功能

1 選擇「蒸煮」選項後按下「設定」

▶ 選好「蒸煮」選項後螢幕會顯示20。



2 設定蒸煮時間

▶ 預設的時間為20分鐘，您可以設定為10至90分鐘。

3 按下「炊飯/快速煮飯」按鈕

▶ 當「蒸煮」功能開始運作後，烹煮的圖示和剩餘烹煮時間會顯示。



4 預設「蒸煮」過程如下：

1. 按下「預約」按鈕。

2. 選擇您想要的選項後按下「設定」鈕。

3. 選擇您想要的烹煮時間後按下「設定」。

4. 按下「選擇」鈕以設定完成烹煮時間。

3. 選擇您想要的烹煮時間後按下「設定」。

如何進行「蒸煮」

如何蒸煮	選擇選項	材料	做法
蒸餃	蒸煮	餃子: 15個 水: 3/4杯	1. 準備好材料。 2. 置入3/4的水，1杯半的水放進內鍋後再將蒸盤放在鍋子上。 3. 將準備好的材料放到盤子裡。 4. 蓋上鍋蓋，按下「選項」選擇「蒸煮」，設定烹煮時間為30分鐘（番薯或馬鈴薯為50分鐘），然後按下「炊飯/快速煮飯」按鈕。
蒸番薯		番薯: 3個（超過150克） 水: 1杯半	
蒸馬鈴薯		馬鈴薯: 3個（超過200克） 水: 1杯半	



如何使用「嬰兒食物」

如何使用「嬰兒食物」

1 按下「選擇」鈕以選擇「嬰兒食物」。

▶ 選好「嬰兒食物」後螢幕會顯示10分鐘



2 按下「選擇」鈕以設理想時間。

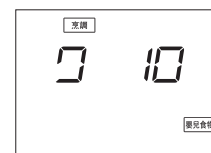
1. 每按一次，烹煮「嬰兒食物」的時間會以五分鐘為單位增加。

2. 每按一次，烹煮「嬰兒食物」的時間會以五分鐘為單位減少。

3. 「嬰兒食物」的烹煮時間設定可以從10至50分鐘。

3 按下「炊飯/快速煮飯」按鈕來啟動「嬰兒食物」功能

▶ 「嬰兒食物」功能開始運作後，烹煮狀態和剩餘烹煮時間會顯示。



4 如何設定「嬰兒食物」選項。

1. 按下「預約」鈕。

2. 選擇您想要的選項後按下「設定」鈕。

3. 選擇您想要的烹煮時間後按下「設定」。

4. 按下「選擇」鈕以設定完成烹煮時間。

5. 選擇您想要的烹煮時間後按下「設定」。

如何製作「嬰兒食物」

如何烹煮	選擇選項	材料	做法
番薯和蘋果粥		番薯70克 蘋果70克 水一杯和一些蜂蜜	1. 將蘋果和番薯削皮後切成薄片。 2. 將第一點的食材和1/4杯的水放進內鍋。 3. 蓋上蓋子並以選擇鈕選擇好「嬰兒食物」後，設定時間為45分鐘，按下「炊飯/快速煮飯」鈕。 4. 煮好後，用飯勺拌勻後加入一些蜂蜜。
金槍魚和蔬菜軟飯	嬰兒食物	50克米、30克金槍魚（罐頭）、10克甜椒、10克胡蘿蔔、1/2杯水、奶油、少許紫菜粉	1. 倒出魚罐頭裡的油，用筷子將金槍魚撕成碎片。 2. 將甜椒和胡蘿蔔切碎。 3. 將米、金槍魚、甜椒和胡蘿蔔混勻。 4. 在內鍋裡抹上奶油，放進第三點的材料並倒水進去。 5. 蓋上蓋子後按下「選擇」鈕選擇選項，設定多用途蒸煮時間為15分鐘，然後按下「炊飯/快速煮飯」鈕。 6. 完成多用途蒸煮後用飯匙混勻。

如何使用「燉煮」功能




如何使用「燉煮」功能和預設時間


1 按下「選擇」鈕後選擇「燉煮」選項

► 如選擇「燉煮」，螢幕會顯示「3小時」。



2 按下「選擇」鈕以設定理想時間。

1.  燉煮設定時間以十分鐘為增加單位。

2.  燉煮設定時間以十分鐘為減少單位。

3. 燉煮的烹煮時間可設定從1至10小時。

3 按下「炊飯/快速煮飯」鈕來啟動「燉煮」功能

► 如果「燉煮」功能已啟動，烹煮狀態及剩餘時間會顯示



4 預設「蒸煮」過程如下：

1. 按下「預約」鈕。

2. 選擇您想要的選項後按下「設定」鈕

3. 選擇您想要的烹煮時間後按下「設定」。

4. 按下「選擇」鈕以設定完成烹煮時間。

5. 選擇您想要的烹煮時間後按下「設定」。



如何使用「燉煮」功能

如何使用「燉煮」功能

如何烹煮	選擇選項	材料	做法
南瓜粥	燉煮	500克南瓜削皮 100克糯米麵粉 一茶匙糖 一茶匙鹽	<ol style="list-style-type: none"> 1. 南瓜削皮後切絲。 2. 倒三杯水和糯米麵粉到內鍋裡。 3. 將切片的南瓜放進內鍋並按下「選擇」鈕選擇「燉煮」。 <p>設定燉煮時間為三小時。 並按下「炊飯/快速煮飯」鈕。</p> <p>4. 完成燉煮烹煮過程後，使用篩子或攪拌器研磨然後依您的口味放一些糖跟鹽巴。</p>
蔬菜粥		一人份的米 50克胡蘿蔔 50克洋蔥 30克青蔥 一茶匙鹽 一茶匙胡椒	<ol style="list-style-type: none"> 1. 胡蘿蔔、洋蔥和青蔥切絲。 2. 將米、胡蘿蔔絲、洋蔥絲、青蔥絲放進內鍋。然後倒2杯水進入內鍋。 3. 蓋上鍋蓋後按下「選擇」鈕選擇「燉煮」。設定時間為五小時。然後按下「炊飯/快速煮飯」鈕。 4. 燉煮烹煮過程完成後，放些鹽和胡椒調味。
蔬菜湯		30克胡蘿蔔、30克洋蔥、30克馬鈴薯、30克香菇、20克牛里脊肉、100克奶油濃湯、1湯匙橄欖油、一茶匙鹽。	<ol style="list-style-type: none"> 1. 洋蔥、馬鈴薯和胡蘿蔔切片。 2. 香菇切成一般大小。 3. 將切好的材料用一湯匙橄欖油炸。 4. 蓋上鍋蓋並放三杯水和濃湯粉到內鍋。將炸好的材料也放進去後關上蓋子。 5. 完成燉煮過程後，使用篩子或攪拌器研磨研磨，再視您的口味放些糖和鹽。
棗茶		180克紅棗 1/2粒的薑， 一茶匙蜂蜜	<ol style="list-style-type: none"> 1. 把薑洗淨並去皮，然後切絲。 2. 把紅棗、去皮薑絲放進內鍋。 3. 蓋上鍋蓋後按下「選擇」鈕選擇「燉煮」。設定多種料理時間為八小時。 4. 完成燉煮過程後，視您的口味放入蜂蜜並攪拌食物。

如何使用「萬能煮」的功能



如何使用「萬能煮」選項

1 按下「選擇」鈕選擇「萬能煮」後再按下「設定」。

- ▶ 選擇好「萬能煮」後螢幕會顯示「20」。



2 以「選擇」鈕來設定烹煮時間。

- ▶ 一旦您設定好時間並按下「設定」鈕後，螢幕會移至溫度設定選項。
- ▶ 預設的烹煮時間為「20」分鐘，您可以設定從10至1小時30分鐘。



3 按下「設定」鈕以設定烹煮溫度。

- ▶ 一旦您設定好想要的烹煮溫度後，請按下「炊飯/快速煮飯」鈕，電鍋會開始烹煮。
- ▶ 預設的溫度是100°C，您可以設定從35°C至130°C。
(溫度以1°C為單位增加。)
- 視周遭環境與內容物，顯示的溫度可能會與實際溫度不同。



4 按下「炊飯/快速煮飯」鈕。

- ▶ 一旦「萬能煮」開始運作，正在烹煮的圖示和剩餘烹煮時間會顯示。



4 預設「萬能煮」如下：

1. 按下「預約」鈕。

2. 選擇您想要的選項後按下「設定」鈕。

3. 選擇您想要的烹煮時間後按下「設定」。

4. 按下「選擇」鈕以設定完成烹煮時間。

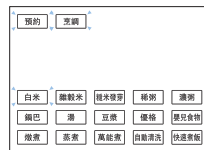
5. 選擇您想要的烹煮時間後按下「設定」。



如何預設烹煮預約功能

如何預設烹煮預約功能

1 按下「預約」鈕。



2 選擇您想要的選項後按下「設定」鈕。

3 按下「選擇」鈕來設定完成烹煮時間。



4 按下「炊飯/快速煮飯」按鈕。

- ▶ 一旦預設設定完成後，螢幕上的「預約」燈會閃三次後停住。
- ▶ 於設定時間完成烹煮過程。
(視容量和使用條件會有少許時間差異)



預設烹煮的注意事項

1 如您想要使用預設烹煮功能

- ▶ 如果米已乾掉，可能會變硬或無法煮透。
- ▶ 視預設時間和烹煮條件也可能煮出變硬或未熟透的飯。
- ▶ 如果預設時間較長，可能會增加糊化現象。

2 如您想要改變預設時間

- ▶ 如您想要改變預設時間，請按下「取消」鈕，並重新開始設定。

3 如設定時間比預設時間短

- ▶ 如設定時間比預設時間短，烹煮過程會立刻開始。



為膳食

► 如果您想要保溫米飯，請按下「保溫/再加熱」鈕來開始重新加熱。9分鐘後，再加熱的米會宛如剛煮好的那般美味。

1 保溫



要改變至加熱選項的溫度，請按住「模式」鈕三秒。

2 再加熱



在再加熱時「9」的標記會不斷轉圈。

3 完成再加熱



再加熱之後，「保溫」功能會重新開始，已經過去的加熱時間會顯示。

- 再加熱功能的使用頻率可能會造成煮好的米飯變色或乾掉。請每天僅使用此功能一或兩次。
- 如要使用另外的加熱設備或瓦斯爐來煮飯，請將煮好的飯放進電鍋並按下「保溫/再加熱」鈕以維持米的溫度。
- 此時，螢幕上會顯示「OH」。(像這樣，將溫熱的米改放到冷鍋裡可能會使米變色或產生異味。)
- 將煮好的米飯保溫24小時後，經過的時間會閃爍在螢幕上以警告您已長時間保溫。

保溫注意事項

建議您在煮好飯後均勻攪拌一下米飯。(如為少量的米飯請將米飯翻到內鍋中間位置以維持溫度。)

保溫過久可能會造成米飯變色或產生臭味。因此建議您保溫不超過12小時。

保溫24小時後，螢幕會閃爍已過去的時間。

保溫時請勿將飯勺留在內鍋內。特別是木製飯勺可能會產生細菌而使米飯產生臭味。

雜糧/糙米飯的保溫狀態比白飯更差。請盡可能不要保溫。內鍋邊緣或蒸汽出口底部的米飯可能會變平和膨脹。這時候請攪拌一下米飯。

請勿在保溫的米飯中混入少量的米或剩飯。這樣可能會產生臭味。(請使用微波爐來處理冷飯)



為煮好的米飯保溫及維持美味

如何調整保溫溫度

如果即使經常清洗或使用無菌水，仍會產生異味、形成水滴或是煮好的飯變色。保溫的溫度可能不正確。請調整溫度。

- 1 在待機模式下輸入「保溫溫度」設定模式，按住「模式」鈕一秒。
- 2 在「保溫溫度」設定模式下，正確設定的溫度會顯示。
- 3 請按下「選擇」鈕來選擇您理想的溫度並按下「設定」或「炊飯/快速煮飯」鈕。
- 4 如果您按下「取消」或在「保溫溫度」選項下不按按鈕達7秒，電鍋會回到待機模式。
※ 工廠預設值為74°C，您可以視需要來設定。



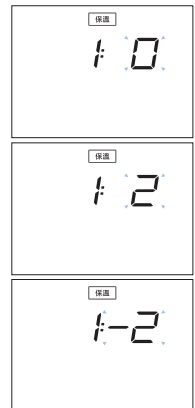
在為米飯保溫時如要調整保溫溫度，請按住「保溫」鈕5秒以上並調整保溫溫度。

1. 如有產生腐敗氣味和大量水滴：保溫溫度過低。請提高溫度1~2°C。
2. 如煮好的米飯會變黃色、米飯變乾且產生臭味：保溫溫度過高。請降低溫度1~2°C。

如何調整自訂加熱功能

此功能用於在保溫或煮好的米飯膨脹的情況下打開內鍋蓋而產生水流時。

- 1 在待機模式下按下「模式」鈕兩次以進入「自訂加熱」設定模式。
- 2 在「自訂加熱」設定模式下，正確的設定溫度會顯示。
- 3 按下「選擇」鈕選擇您想要的自訂加熱溫度後再按「設定」或「炊飯/快速煮飯」功能。
- 4 如果您按下「取消」或是在「自訂加熱」選項下沒按按鈕達7秒，系統會返回待機模式。
※ 工廠預設值為0步驟，您可以視需要來設定。



1. 如果當打開蓋子時水流出太多，請設定自訂加熱選項1至2更高水位。
2. 如果邊緣的米煮過頭，請設定自訂加熱選項1至2更高水位。

保溫時產生臭味

- ▶ 請經常清洗鍋具。特別是，如疏忽沒清洗鍋蓋部分可能會因為細菌增殖而在保溫時產生臭味。
- ▶ 即使產品看起來很乾淨，仍可能存在有細菌。如果有強烈的臭味，請煮開水來殺菌。
將水加到兩人份的白米水位線並加入一大湯匙的薑汁。之後關上蓋子並按下「炊飯/快速煮飯」鈕來將水煮開。
- ▶ 水煮開後30-40分鐘按下「取消」鈕。水煮開後請務必清洗內鍋。

送修前請先檢查

▼ 如果您的電鍋有問題，請在送至零售商進行維修前先檢查以下項目。有時候電鍋可能因使用不當而無法煮出理想的成品。

問題	檢查點	採取以下措施
米沒煮熟。	<ul style="list-style-type: none"> • 「炊飯/快速煮飯」鈕是否有預設？ • 煮時電力是否有中斷？ 	<ul style="list-style-type: none"> • 按一次「炊飯/快速煮飯」鈕。然後檢查顯示器上的「」符號。 • 再按一次「炊飯/快速煮飯」鈕。
米沒煮熟。	<ul style="list-style-type: none"> • 您是否有使用量杯來量米？ • 您是否有量好適當的水量？ • 您在煮前是否有洗米？ • 您是不是把米泡太久？ • 米是不是太陳久或乾掉？ 	<ul style="list-style-type: none"> • 參考第45-46頁。 • 再加點水（大約一刻度的一半）
豆子（其他穀物）半熟。	<ul style="list-style-type: none"> • 豆子（其他穀物）是不是太乾？ 	<ul style="list-style-type: none"> • 煮之前先用壓力鍋泡或蒸煮豆子或其他穀物，以避免豆子或穀物沒全熟。 • 豆子應該先浸泡幾分鐘或蒸煮幾分鐘（視您的口味）後再煮。
米太水或硬	<ul style="list-style-type: none"> • 選擇的選項是否正確？ • 您有正確量水量嗎？ • 您在煮好之前有打開鍋蓋嗎？ 	<ul style="list-style-type: none"> • 選擇正確的選項。 • 量正確的水量。 • 在煮好之後再打開鍋蓋。
水溢出時	<ul style="list-style-type: none"> • 您有使用量杯嗎？ • 您有正確量水嗎？ • 您在煮好前有打開蓋子嗎？ 	<ul style="list-style-type: none"> • 請參見第45-46頁。
當您在加熱時聞到某種味道。	<ul style="list-style-type: none"> • 鍋蓋有沒有關。 • 請檢查插座上的電源線有沒插好。 • 是否已保溫超過12小時？ • 裡面是否有其他東西如飯勺或冷米飯。 	<ul style="list-style-type: none"> • 關緊上蓋。 • 保溫時務必保持電源不中斷。 • 盡可能讓保溫時間維持在12小時內。 • 勿加入其他東西來替米飯加熱。
出現「  」符號	<ul style="list-style-type: none"> • 溫度感應器有問題。 	<ul style="list-style-type: none"> • 請連絡零售商或服務中心。
在保溫期間，米飯是冷的或濕的。	<ul style="list-style-type: none"> • 您是否設定休眠保溫模式？ 	<ul style="list-style-type: none"> • 請您修改模式或設定保溫溫度。

送修前請先檢查

▼ 如您的電鍋有問題，請在洽詢您的零售商之前先檢查以下項目。有時候電鍋可能因不當使用而無法正常運作。

問 題	檢 查 點	採取以下措施
無法以  操作按鈕	<ul style="list-style-type: none"> • 是否有放內鍋？ • 您是否使用220V？ 	<ul style="list-style-type: none"> • 請放入內鍋。 • 此產品僅限使用110V。
米飯太水或太硬。	<ul style="list-style-type: none"> • 是否有正確選擇選項？ • 您是否有正確量水？ 	<ul style="list-style-type: none"> • 選擇正確選項 • 正確量水。
在煮飯前後聞到味道？	<ul style="list-style-type: none"> • 煮飯後您是否有清洗鍋子？ 	<ul style="list-style-type: none"> • 請在煮飯後清洗鍋子。
在煮飯和加熱時電鍋發出「滴答、滴答」聲。	<ul style="list-style-type: none"> • 這聲音是繼電器的聲音嗎？ • 您有擦掉內鍋底部的濕氣嗎？ 	<ul style="list-style-type: none"> • 在操作時繼電器發出「滴答、滴答」聲是正常的。 • 內鍋底部的濕氣可能會造成滴答、滴答聲。請擦掉濕氣。
出現“  ”符號。	<ul style="list-style-type: none"> • 代表環境感應器失靈了。 	<ul style="list-style-type: none"> • 請切斷電源後連絡客服。
出現“  ”符號。	<ul style="list-style-type: none"> • 代表環境感應器失靈了。 	<ul style="list-style-type: none"> • 請切斷電源後連絡客服
操作長時間未完成並出現  符號。	<ul style="list-style-type: none"> • 您的電壓是220V嗎？ 	<ul style="list-style-type: none"> • 本產品必須使用110V。 • 請連絡客服中心。
是否未按下按鈕。	<ul style="list-style-type: none"> • 請檢查蓋子是否開著或是按鈕鎖被設定了。 	<ul style="list-style-type: none"> • 請按下「設定」鈕三秒。之後按鈕便被解鎖。
如蓋子未關閉 	<ul style="list-style-type: none"> • 檢查內鍋蓋是否有裝上。 	<ul style="list-style-type: none"> • 請接上內鍋蓋
蒸汽是否漏出蓋子	<ul style="list-style-type: none"> • 檢查是否有異物如米粒黏在蓋子封口上。 	<ul style="list-style-type: none"> • 將封口用布擦乾淨。 • 請務必保持封口處乾淨。



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
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聯絡電話:	02-2285-7251
傳真:	02-2288-5683

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