



CUCHEen ELECTRIC IH PRESSURE RICE COOKER

CRT-RPK067 Series



Prior to using your Cuchen Electric Pressure Rice Cooker, please read this User's Guide to ensure proper use of this product. After reading it, keep it in a place where users of the product can always see it.

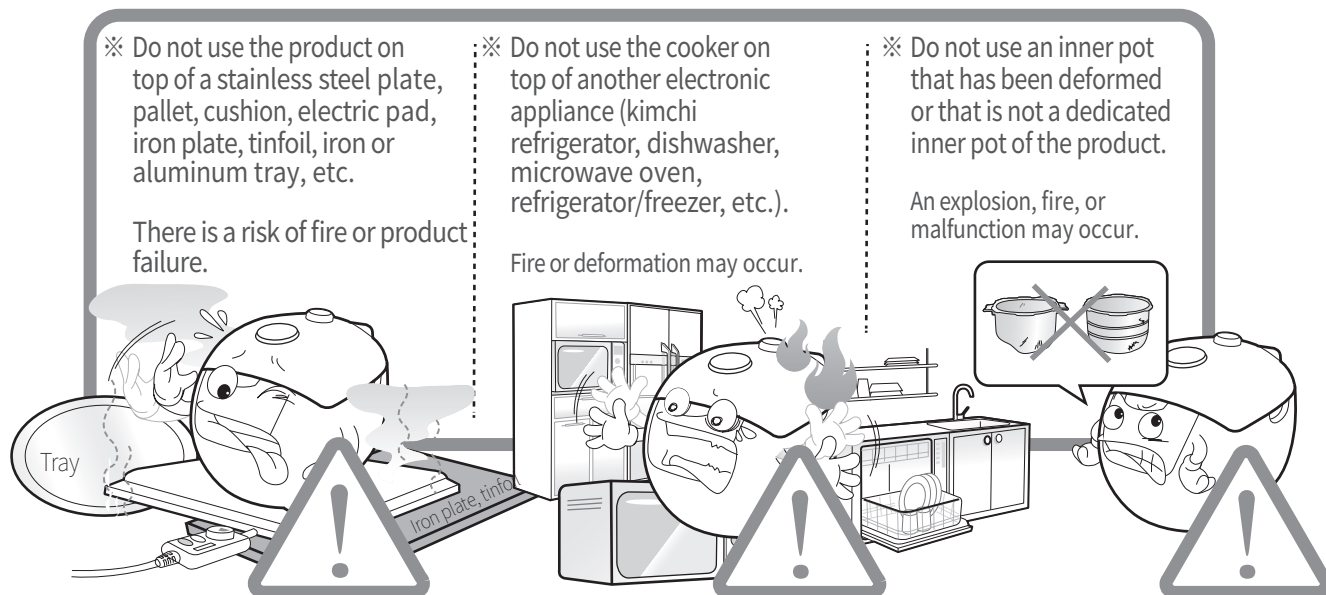
You can access more information about Cuchen rice cookers by using the QR code.



This User's Guide includes a product warranty. /
This guide was created for common use for multiple products and may contain images or contents that are different from the product purchased. /
This guide is subject to change according to the company's circumstances.
The manual or other literature packaged with the product shall also indicate that the product is for household use.
Read All Instructions.

K-RPK067-V1

Thank you for purchasing our Cuchen IH Electric Pressure Rice Cooker. Be sure to read the User's Guide for proper use and maintenance of the product. Refer to this Use's Guide when a trouble occurs while using the product. Please keep this guide in a safe place because it contains the product warranty.



Do not boil or cook foods (beans, red beans, tomatoes, flour, etc.) other than the specified menu items. Doing so may clog the automatic steam outlet, which poses a risk of explosion and burns.

Heating Method

In the electromagnetic induction heating (IH) method of the IR/IH electric rice cookers, a strong current is sent through copper coils to the bottom and sides, forming a magnetic force line around the coils to heat the entire inner pot and cook every single grain properly to make shiny, delicious, and evenly cooked rice.

* You may hear a resonant sound from IH operation during cooking or warming. This is a normal phenomenon, and you can use it with relief.

Product Specifications

Product Name	IH Electric Pressure Rice Cooker [US] CRT-RPK067 Series
Rated Voltage and Frequency	120 V~, 60 Hz
Rated Power Consumption	1 200 W
Maximum Cooking Capacity	1.08 L (6 servings)
Regulator Pressure/Safety Device Pressure	107.9 kPa/166.7 kPa
Product Size (length X width X height)	356×266×273 mm
Weight	6.8 kg (7.8 kg including box packaging)




• In order to improve performance of the product, some specifications may be changed.

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Important Safety Precautions

- ※ The purposes of these precautions are to protect your safety and prevent property damages.
- ※ Carefully read the cautions to use the product correctly.

-  **Danger** If the instructions are not followed, severe injury or even death may occur.
-  **Warning** If the instructions are not followed, serious injury or property damage may occur.
-  **Caution** If the instructions are not followed, minor injury or property damage may occur.



Power Supply



This product is only for 120V. Plug the product into an outlet of 120V with a 15A rating or above only.

If you use the product connected to an outlet other than one with the proper rating specified above, there is a danger of electric shock or fire. Use an extension cord of 15A or higher.



Do not use the product with any other voltage than AC 120V.

Using a voltage transformer can be the cause of electric shock or fire.

Be sure to remove any water from your hands before holding the power plug to plug or unplug the product in/from the outlet.

If you touch the power plug or outlet with a wet hand, there is a danger of electric shock.



When removing the power plug, do not pull on the cord, but instead grab the power plug to remove it.

There is a danger of electric shock or fire due to impact.



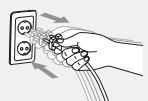
Do not make a connection or modification to the power plug on your own.

There is a danger of electric shock or fire.



Do not plug and unplug the power cord repeatedly many times.

There is a danger of electric shock or fire.



Do not pull the power cord to move the product.

Failure to do so may cause electric shock or fire.



Unplug the power plug if you are not using the product for a long period of time.

Failure to do so may cause electric shock, electric leak or fire.



Remove any foreign matters from the power plug with a clean dry cloth.

If there is dust or foreign matters on the plug, connection may be incomplete, which may cause fire. Check the condition of the power plug often.



Do not bend, tie or pull the power cord excessively.

There is a danger of fire or electric shock due to short circuit.

Do not plug multiple electrical appliances into one outlet at the same time. Use a dedicated outlet.

There is a danger of overheat, ignition, electric shock, or fire.



Do not use the product where the power cord or plug can be bitten by an animal or cut by sharp metal objects such as nails.

Damage to the power cord or plug due to impact may cause fire or electric shock.

If the power cord or plug gets damaged or the power outlet becomes loose, stop using the product and contact Customer Service. If the power cord shield is peeled off or cut, it may cause fire or electric shock. So check the condition of the power cord and plug often and make sure that the power cord is not placed under the product or a heavy object. If the power cord or plug is damaged, be sure to repair it at the designated Customer Center.

This device is not designed for use by persons (including children) who lack physical, sensory or mental abilities, or who lack the experience and knowledge to safely use the device without supervision or direction. It is strongly recommended to watch out children not to play with the device.



Installation



Danger

Do not use the product near a heat source such as direct sunlight, gas stove, lighter, heating appliance, and furnace.

There is a danger of electric leak, electric shock, discoloration or deformation. Do not place the power cord near a heat source. If the cord is damaged by a heat source, there is a danger of electric shock or fire. Keep the product at least six feet away from home appliances such as audio player, TV, etc.



Do not install or clean the product in a sink, bathroom or other places where water can enter.

Electric leak, electric shock or fire may occur. If water enters the product, discontinue the use, unplug the device, and contact Customer Center.



Do not use or store flammable gas or materials near the product.

There is a risk of fire.



Do not install the product in a dusty place or where there are chemical substances.

It may cause electric shock, fire or performance deterioration of the product.

Do not use the product on top of a rice container, multi-purpose rack, etc.

If the power cord is pressed in a gap, it may cause fire or electric shock. There is a danger of device damage, fire or electric shock caused by the rice container or multi-purpose shelf during steam discharge.



Caution

Do not install the product on a sloping surface and do not apply excessive force or impact on the product.

There is a danger of bodily injury or product damage.



Be careful not to let your hands, feet, or other objects tangled in the power cord and cause the product to fall.

There is a danger of bodily injury or product damage.



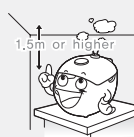
Do not drop the product or inner pot or cause impact on it.

There is a danger of bodily injury or product damage.



Secure at least five feet of space above the product to install it.

Failure to do so may cause malfunction of the product.



During Use



Danger

Remove the power plug before cleaning the product, and do not sprinkle water on it or wipe it with benzene, thinner, etc. Please contact Customer Center if water entered inside the product.

There is a danger of electric shock, fire or discoloration.



If any unusual sound, burning smell or smoke comes out from the product, immediately unplug it, remove the internal pressure by pushing the pressure weight, and contact Customer Center.

There is a risk of fire.



Do not place a stainless steel plate, pallet, cushion, electric blanket, steel plate, tinfoil, copper pipe, or platter made of iron or aluminum under this product.

There is a danger of electric shock, fire or discoloration.



Do not disassemble, repair or modify the product on your own.

There is a danger of electric shock, fire or product damage. No one other than the authorized service persons may disassemble or repair the product. Please contact Customer Center for repair consultation.



Do not place the product where a child can use or touch it alone.

There is a danger of electric shock, burns or bodily injury.



Do not use the product with a metal object such as aluminum foil put on the outer surface of the inner pot.

There is a danger of electric shock, fire or discoloration.



When you close the lid, close it completely until you can hear a click. Before starting to cook rice or other food, put the lid handle in the locked position.

Failure to do so may result in bodily injury or bad performance.



Do not place the product on other equipment such as a microwave oven or a kimchi refrigerator or on a sink, and do not place a pallet, cushion, electric blanket, steel plate, or tinfoil under the product.

Fire or deformation may occur.

Do not insert any foreign matters into the suction inlet or a gap on the product. If foreign matters have entered the product, unplug the product and contact Customer Center.

There is a danger of electric shock, fire or bodily injury.

Important Safety Precautions



During Use



Never use the product without the inner pot. There is a danger of electric shock or fire.

If you have added rice and water into the product without the inner pot, be sure to contact Customer Center to check for any abnormality before using the product.



Do not touch the inside of the inner pot, pressure weight, clean cover, etc. during or after cooking rice or other food since they are hot.

There is a danger of burn due to the high temperature. The pressure weight may be pushed, and the discharged steam may cause a burn.



Do not use a deformed inner pot. Only use a genuine, dedicated inner pot.

There is a danger of fire, malfunction or explosion. If the inner pot has been deformed by dropping, etc., please contact Customer Center.



Do not put a decorative cover, cloth, or other objects on the lid while using the product.

There is a danger of product explosion due to fire, deformation or pressure.



Do not use the product without the inner pot while putting the clean cover, a metal container, a metal stick or other metal objects in the product.

There is a danger of electric shock or fire. (Especially, prevent children from Failure to do so.)



Do not unplug the product or press any other function button while cooking.

Failure to do so may cause malfunction.



Do not put your face or hand near the steam outlet during or immediately after cooking.

There is a danger of burn injury due to the high-temperature steam. Especially, prevent children from coming near.



Do not place the inner pot on a gas fire or IH range or use it for other purposes.

There is a danger of discoloration or deformation of the inner pot and product malfunction.



When cooking is in progress, do not turn the lid handle to the opening direction or press the lid open button.

There is a risk of fire or bodily injury. When cooking is in progress, the lid will not open due to the pressure. If you open it forcibly, there is a danger of explosion or burns due to the pressure. After cooking is completed, turn the lid handle only after the steam is completely discharged. If it is inevitable to open the lid while cooking, press and hold the [Cancel] button for at least 1 second, then open it after the internal pressure has been completely removed.

Do not cook using a method other than the provided cooking methods, such as by using grain amounts in excess of the given ratio.

Failure to do so may cause product failure or injury to your body.

Do not put the clean cover, metal object, etc. in the product without the inner pot to use the product.

There is a danger of electric shock or fire.



If the inner pot coating is peeled off, please contact Customer Center.

If you use the product for a long time, the coating on the inner pot may peel off. If you clean the inner pot with a coarse scrubber or metallic scrubber, the impact may peel off the coating, so be sure to wash it with a mild detergent and a sponge.

Do not fill the pot over the maximum capacity to use the product.

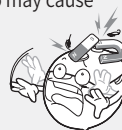
Failure to do so may cause malfunction such as faulty cooking and overflow.

Keep a distance of at least one foot from the product body during use.

The electronic product may emit magnetic fields

Do not place a magnetic object on the lid or use the product near a highly magnetic object.

Failure to do so may cause malfunction.



After cooking, be sure to wipe collected water off the body

Failure to do so may cause discoloration, odor or performance deterioration. Wipe off water collected on the water tray of the main body.



Be sure to close the lid fully before cooking or warming.

Failure to do so may cause discoloration, odor or performance deterioration.



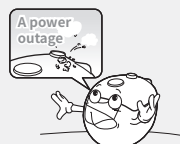
Clean the inner pot, pressure packing, clean cover packing and clean cover frequently. (See How to Clean)

Failure to do so may cause odor or performance deterioration.



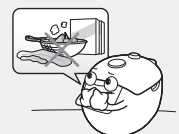
In the event of a power outage during cooking, the steam exhaust unit may operate, and the product may spew out the contents.

Be sure to cook with the steam cover attached.



Do not use the product for purposes other than cooking or warming rice and cooking the provided menu items, such as for boiling water or making sikhye, seaweed soup, curry, fried food, etc.

Failure to do so may cause malfunction or odor.





During Use



To wash the inner pot, soak it in water sufficiently before cleaning, and do not use a coarse scrubber, metallic scrubber, brush or abrasive as it may peel off the coating on the inside and outside of the pot.

In particular, do not use an abrasive, toothpaste, or other polishing agents to wash the surface of the inner pot. Discoloration may occur, or the coating may peel off.



Scrubbers for Cleaning Inner Pot

May Be Used	May Not Be Used
Microfiber scrubber	Iron scrubber
Sponge scrubber	Green scrubber
Mesh scrubber	Scrubber for burnt pots

Do not lift the product by holding the inner pot handle. If you lift the product by holding the inner pot handle, the lid may be opened.

Failure to do so may cause malfunction, damage or injury.

When cleaning the exterior of the product (especially metal parts) or the clean cover, do not use a coarse scrubber, metallic scrubber or abrasive.

Failure to do so may cause damage or deformation of the product.

Be sure to clean the product after cooking a menu item (Deluxe Steam, Porridge).

If you cook or warm rice without washing after cooking a menu item, the remaining smell may permeate the rice. Use the product after thoroughly cleaning the inner pot, clean cover, pressure packing, etc.

If you use the product on top of a rice container or multi-purpose shelf, pull the cooker or shelf out for cooking.

Failure to do so may cause damage to the rice container or shelf when the steam is discharged.

Do not spray or inject pesticides or chemicals into the product.

There is a danger of fire. If a cockroach or another insect enters the product, please contact Customer Center.

When inserting the inner pot into the main body, align the inner pot handle to the groove on the main body.

Failure to do so may cause malfunction.

Do not put the inner pot into the main body with rice grains or foreign matters on its outside surface.

Failure to do so may cause malfunction.

Do not put the product into water or other liquids to clean it.

Failure to do so may cause electric shock or fire.

Always keep the area around the product clean.

Repair after malfunction caused by cockroaches or other insects may be provided at a cost.

Turning the locking handle immediately after cooking may scratch the inner pot due to the residual pressure. Wait 2-3 seconds until the residual pressure is completely discharged then close the lid. This prevents peeling of the coating at the location where the lid meets the inner pot.

Wash rice in a separate container and move it to the inner pot, and do not tap the inner pot to shake off the remaining rice in the container.

If the inner pot coating is scratched or peeled off due to the customer's fault, the service will be charged even during the free service period.

If you are using an artificial cardiac pacemaker or another electric medical assistant device, please consult a physician before using this product.

Operation of this product may affect operation of the artificial cardiac pacemaker or other electric medical assistant devices.

Do not use the product outdoors.

There is a danger of electric shock or fire.

Be sure to install the clean cover for cooking or warming rice or cooking a menu item.

If the clean cover is not attached, the cooking, reheating, and automatic cleaning functions will not work.

Keep the PE bag packaging material out of reach of children or discard it.

Actions like wearing the packaging over the head may clog the nose or the mouth, resulting in suffocation.

Refrain from warming foods other than white rice such as those susceptible to food spoilage (red bean rice, mixed food, croquette, gratin, etc.).

Always keep the auto temperature sensor / temperature sensor clean, free of foreign substances (rice or other food, etc.), and moisture.

The inner pot may overheat due to incorrect temperature sensing and cause fire. Before using the product, be sure to check whether there are any foreign matters.

Do not use the product where the plug or power cord can be bitten by an animal or cut by sharp metal objects such as nails.

Such impact may cause a short circuit, electric shock, or fire. Check the condition of the power plug and cord frequently.

Do not insert the inner pot with the lid handle in the lock position and close the lid.

Deformation or breakage of the locking device or the inner pot may cause steam leak and explosion.

Do not use a metallic rice scoop or spoon to scoop rice. Only use plastic or wooden rice scoops. Also, do not store metal kitchen tools such as knife and scissors in the inner pot.

Failure to do so may cause damage to the inner pot coating or deformation of the pot.

If foreign matters or food residues are stuck on the inner pot and cannot be removed easily, soak the pot in water sufficiently and clean it.

When you are cooking food that has bones such as braised short ribs, season it in a separate container before putting it in the pot.

Failure to do so may cause damage to the inner pot coating or deformation of the pot. If the inner pot coating is scratched or peeled off due to the customer's fault, the service will be charged even during the free service period.

Do not boil or cook foods (beans, red beans, tomatoes, etc.) other than the specified menu items.

Failure to do so may clog the automatic steam outlet, which poses a risk of explosion and burns.

<Steam plates are sold separately.> Be careful that the product or steam plate is not deformed by incorrect use.

Part Names and Functions

Front / Internal Parts

Pressure weight

Adjusts the inner pressure of the inner pot to keep it consistent.

Lid handle

Cooking will not start if the handle is not in the "locked (●)" position.

Lid open button

Releases the lid.

Pressure packing

Seals the inner pot so that steam does not leak out. It is recommended to replace the pressure packing periodically since its life span is about 1-3 years depending on the number of uses.

The pressure packing is a consumable item, and you can purchase it at Customer Service or a large supermarket.

! Make sure to wash the pressure packing and clean cover before the first time to use.

Clean cover

You can detach it to wash it.

If the clean cover is not attached, the product does not operate.

Inner pot

The special coating is non-stick and is not easily peeled off.

Control/Display

There are buttons to operate all the product functions.

Automatic temperature sensor

Detects temperatures during cooking or warming.

To cook savory and tasty rice, keep the automatic temperature sensor free of moisture or foreign substances.

Automatic pressure discharge device (steam outlet)

Automatically discharges the pressure inside the rice cooker.

Steam cover

Safety sensor

Detects the temperature inside the inner pot.

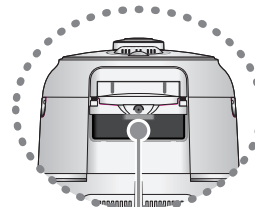
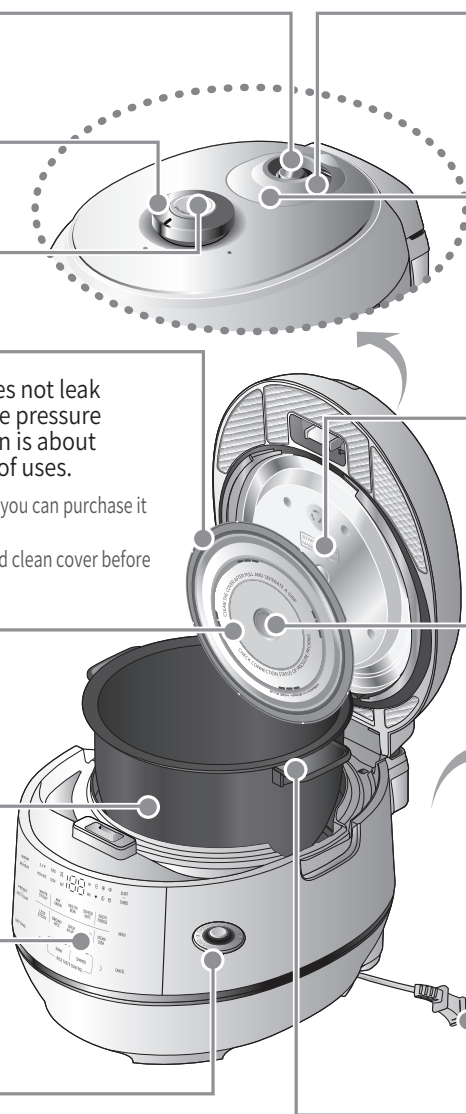
Clean cover Handle

Water tray

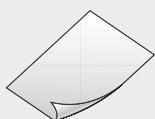
After cooking, be sure to remove the water and separate and clean the water tray.

Power plug

Inner pot handle



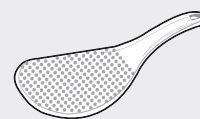
Accessories



User's Guide



Measuring cup



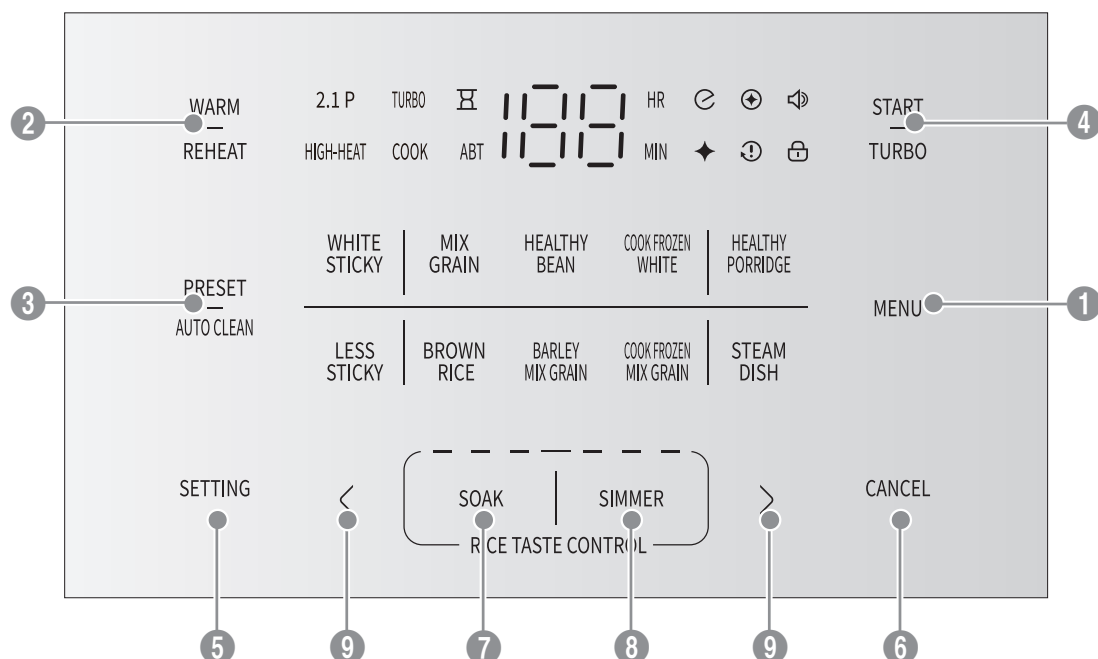
Rice scoop

Control / Display



Caution

Do not clean the control/display panel with a liquid containing volatile ingredients (e.g. alcohol, acetone). Doing so may discolor the panel or erase the printed text and symbols on the panel.




Number	Name	Function
1	[MENU]	<ul style="list-style-type: none"> Used to select a menu item.
2	[WARM / REHEAT]	<ul style="list-style-type: none"> Used to select the Warm and Reheat functions
3	[PRESET/AUTO CLEAN]	<ul style="list-style-type: none"> Used to preset the cooking time. Used to use the Auto Clean function
4	[START/TURBO]	<ul style="list-style-type: none"> Used to start cooking of each menu. Used to go to the next step or complete a setup. Used for quick cooking. If you press the [START/TURBO] twice in succession on White Sticky and Less Sticky menu, it operates as a quick cook which shorten the cooking time. If you press the [START/TURBO] twice in succession on the Mix Grain menu, it operates as a quick cook of mixed grain which shorten the cooking time.

Part Names and Functions

Number	Name	Function
5	[SETTING]	• Used to set the language and volume control, adjust the warming temperature, set the packing replacement alert, enter the fine taste tuning mode, set the auto clean alert, and set the screen brightness.
6	[CANCEL]	• Used to cancel all functions
7	[SOAK]	• Used to select chewy and well-cooked rice by each step in menu of White Sticky, Less Sticky, Mix Grain, Brown Rice, Healthy Bean, Barley Mix Grain, Super Grain.
8	[SIMMER]	• Used to select savory by each step in menu of White Sticky, Less Sticky, Mix Grain, Brown Rice, Healthy Bean, Barley Mix Grain, Super Grain.
9	[<], [>]	• Used to select set values such as time, volume, and temperature.

Power Saving Mode

It is a function to minimize power consumption during standby of the cooker.

- If no button is pressed for one minute in the standby mode, the product enters the power saving mode.
- The product does not enter the power saving mode during cooking, auto clean, warming, reheating, or preset cooking.
- When the product enters the power saving mode,  is turned on.
- If you operate buttons or open or close the lid in the power saving mode, the mode is released.

Soft Touch Buttons

- The buttons are operated by the touch of a human finger (static electricity). Touch the button softly with a finger to select a function.
- Touch each button as if you are pressing the center of it.
- There may be a decrease in the sensitivity of the touch buttons depending on the use environment, but there is no change in the operation mode.

Button LED

Button LEDs let you know the button to press to activate a function and display the product status.

Voice Navigation and Volume Control

The function uses voice to notify the user of the operating status of the product, such as cooking start, cooking end, and steam discharge. It also guides the user to the next steps.

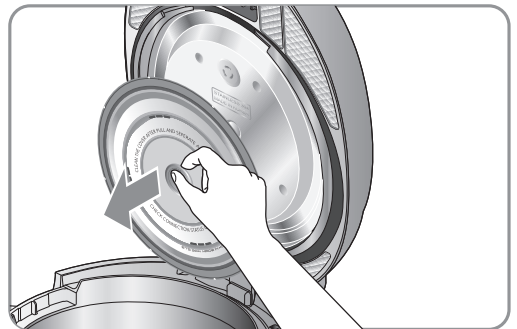
Taking Care of the Product

How to Clean the Clean Cover

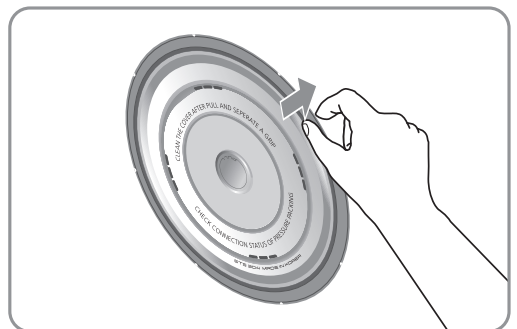
After cleaning the clean cover, be sure to dry it before attaching it to the lid.

- If the product is not cleaned, rice may smell while being kept warm. (Make sure to unplug the power cord first and allow the rice cooker to cool before cleaning.)
- Clean the main body and the lid after removing moisture using a dry dish towel. Do not use benzene, thinner, etc.
- While using the product, rice water on the clean cover, lid or inside of the inner pot may create starch films, and this is not an unsanitary phenomenon.
- Evaporation of internal moisture during cooking may cause small amounts of vapor to come out through the sides of the lid.

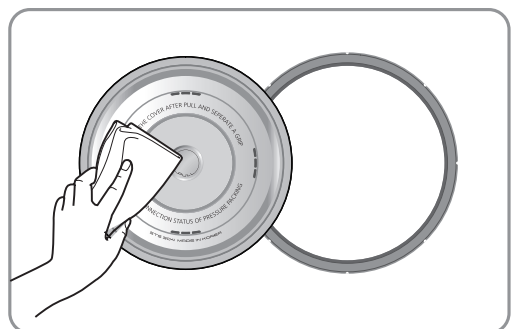
- 1 Hold the clean cover handle and pull it in the direction of the arrow, it can be easily removed from the lid and washed.



- 2 When cleaning the clean cover, detach the pressure packing as shown in the figure.



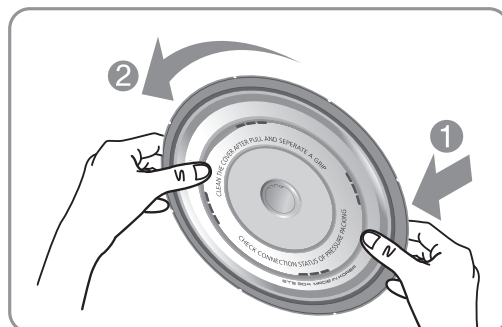
- 3 Wash the clean cover frequently with a mild dish detergent and a sponge. Use a dry cloth to remove moisture.



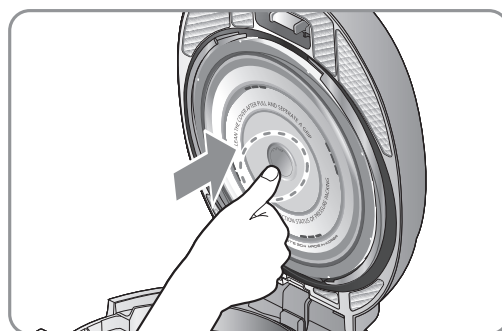
Taking Care of the Product

- ④ To attach pressure packing outside clean cover, insert the packing from ① into the grooves on the clean cover, turn the clean cover in the direction of ② to attach it.

! The outer packing of the clean cover is installed without distinguishing between the front and the rear.



- ⑤ To attach clean cover to pressure lid, hold the clean cover handle and align it with the holder in the center of the pressure lid in the direction of the arrow, then press it with force.



Precautions When Attaching Clean Cover

- Be sure to check the front and back of the clean cover.
- Do not insert screws or other foreign matters into the holes on the clean cover.
- Make sure that the clean cover is installed before use

[Front View of Clean Cover]

The letters must be upright, and the "PULL" letter on clean cover handle must be in front.

The letters are upright



[Rear View of Clean Cover]

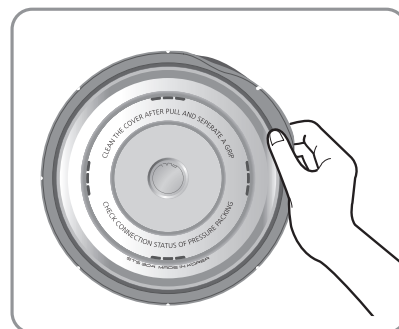
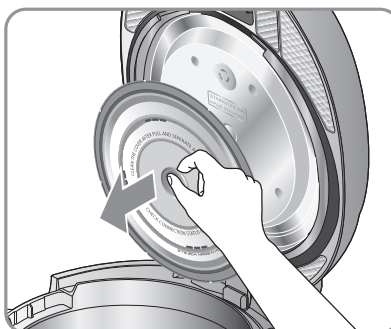
The letters are upside down.



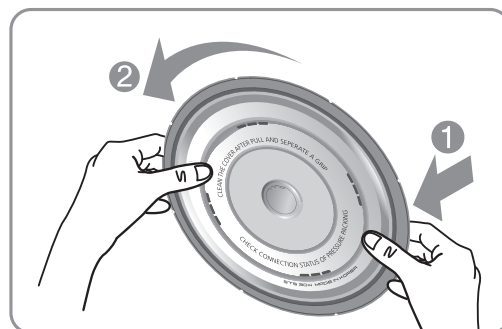
How to Detach or Attach the Pressure Packing

- The packing does not come off easily to prevent steam from leaking, but it can be removed by holding it with your hand and pulling it with force. If necessary, you can remove it and clean it.
- The packing is a consumable item. If steam is leaking, remove the packing and clean it, and check it after inserting the packing in the following way. If steam still leaks after that, please purchase a packing from the dealer or customer center and replace it.
- It is recommended to replace the pressure packing periodically since its life span is about 1-3 years depending on the number of uses. (Pressure packing is made of silicon)

- ① Grab the clean cover handle and pull it in the direction of the arrow to remove the clean cover equipped with the pressure packing, then pull the pressure packing as shown in the figure to remove it.

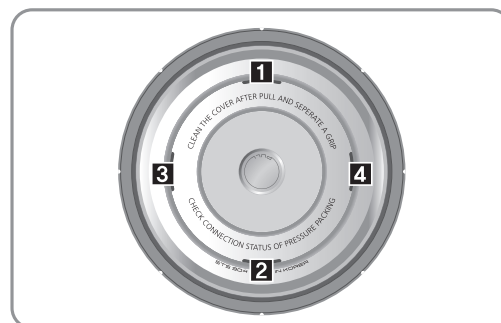


- ② When installing the pressure packing on the outside of the clean cover, insert the groove of the packing into the clean cover from the outer part ①, and then install the pressure packing by turning it one round in the direction ②



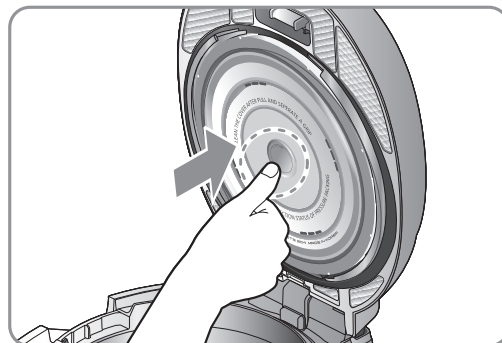
- ! The outer packing of the clean cover is installed without distinguishing between the front and the rear.


- ③ Insert the pressure packing making sure that it does not come off.



Taking Care of the Product

- 4 Hold the clean cover handle of clean cover with the pressure packing installed, and align it with the holder in the center of the pressure cover in the direction of the arrow, then press it hard.



 Caution : After replacing and cleaning the packing, follow the above instructions to prevent steam leakage.

How to Clean



Caution

- Unplug the power cord before cleaning the product, and do not sprinkle water on it or wipe it with benzene, thinner, etc.
- If you do not thoroughly clean the product, there may be odors during warming.

1 Inner pot

Do not use a coarse scrubber, metallic scrubber, brush, abrasive, etc. As the coating on inner and outer parts of the inner pot may be peeled off, use a kitchen detergent with a soft cloth or a sponge to clean it.

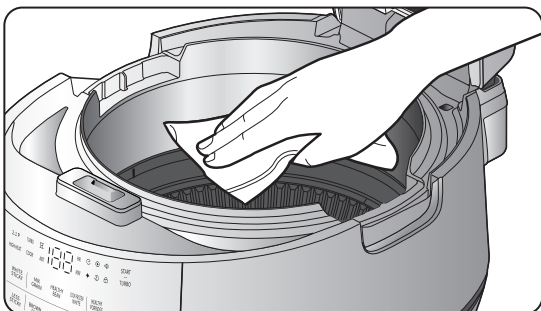
! Especially, do not wipe the inner pot using abrasive, tooth paste or other brightener to brighten its surface. Discoloration may occur, or the coating may peel off.



3 Inside the main body

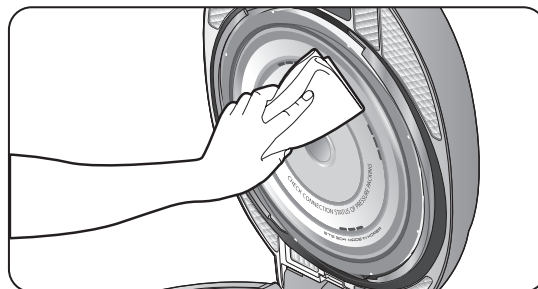
Remove the inner pot and remove any foreign matters on the bottom before use. If foreign matters are caught on the automatic temperature sensor or at the bottom of the body, the product cannot detect the temperature, which may lead to undercooking, abnormal operation, or fire. Do not use with a sharp object, a coarse scrubber, or a rough cloth to clean the rubber area on the outside of the sensor, but gently clean it with a soft cloth. Be careful not to damage (break) the metal plate and outer rubber packing of the sensor. It may cause quality deterioration.

! Do not touch (or clean) right after cooking or warming, there is a danger of burns.



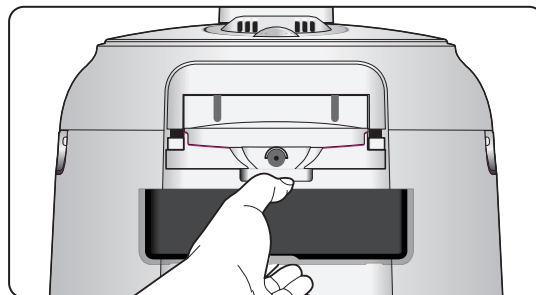
2 Clean stainless steel and inner packing

Soak a dish towel in hot water, wring it out, and wipe off foreign matters. If you keep the inner packing clean, you can maintain product performance and prevent odors.



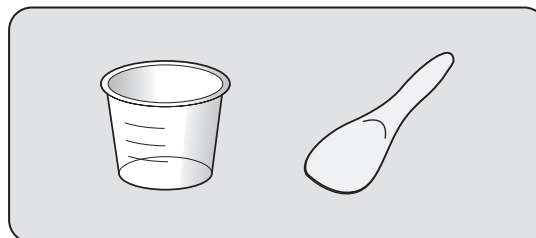
4 Water tray

Separate the water tray and clean it thoroughly. Clean the separated water tray with a mild dish detergent and a sponge.



5 Accessories

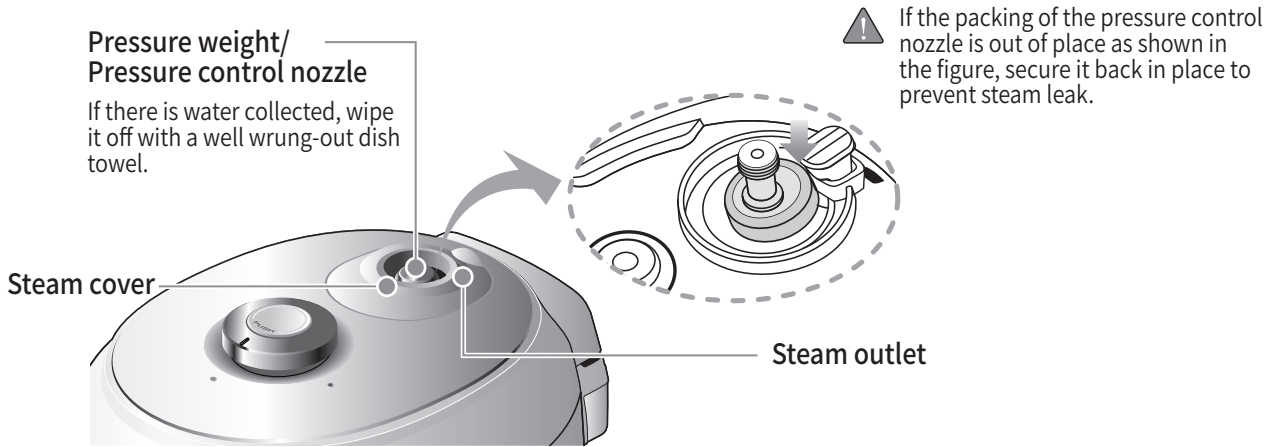
Clean the accessories, dry them well and keep them properly.



Taking Care of the Product

How to Clean a Clogged Pressure Nozzle

⚠ Caution: Do not touch these parts immediately after cooking because they are hot. It may cause burns.

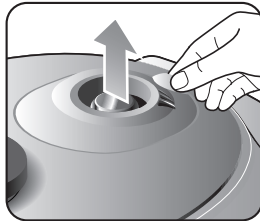


- You can use the Auto Clean mode to clean the steam exhaust unit and remove foreign matters from it. (Refer to page 30.)

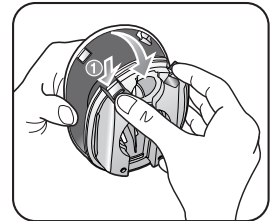
How to Clean the Steam Cover

⚠ Caution: Do not touch the steam cover immediately after cooking because it is hot. It may cause burns.

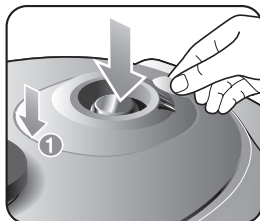
- 1** Remove the steam cover as shown in the figure.



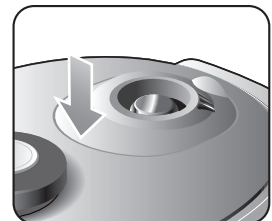
- 2** Press the handle in the front in the direction of ①, and clean the part frequently.



- 3** To attach the steam cover, align it with the grooves of ① press it in the direction of the arrow to insert it firmly.



- 4** To reinstall the steam cover on the cooker, seat the cover on the lid and press the area indicated by the arrow until it is securely fitted in place.



How to Cook Tasty Rice

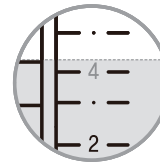
● Delicious rice starts with good water level control!!

Rice Type	Water Adjustment
When cooking old rice	Higher than the mark
When cooking new rice	Lower than the mark
When cooking soaked rice	Lower than the mark
To make hard-boiled rice	Lower than the mark
To make soft-boiled rice	Higher than the mark

! When cooking washed rice, keep the standard water level based on the number of servings. (washed rice: rice that has been washed before being put out in the market)

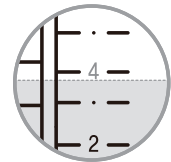
- Based on 4 servings of white rice -

When cooking old rice or making soft-boiled rice



Higher than the mark

When cooking new rice soaked rice, or making hard-boiled rice

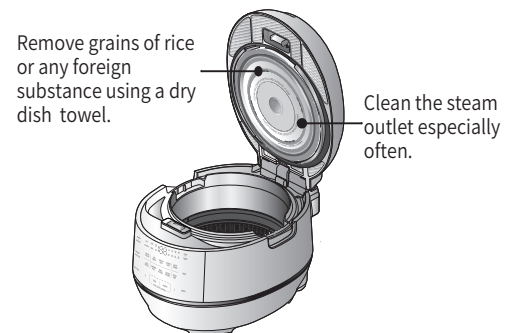


Lower than the mark

● If there is an odor during warming

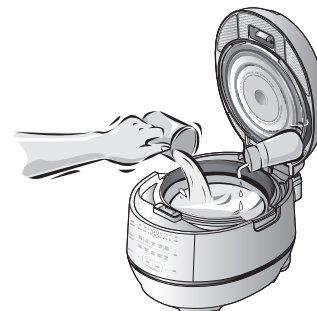
- Clean the product often. Especially, if the lid area is not cleaned properly, bacteria may grow and cause odors during warming.
- If you continue to use the inner pot and accessories without cleaning them, bacteria from spoiled rice propagate and make odors. In this case, put a solution of water and vinegar into the inner pot and perform Auto Clean. (Solution ratio : marked water amount for Auto Clean and 1 tablespoon of vinegar)
- If you do not clean the product after cooking a soup, steamed food, etc. and warm rice, the remaining smell may permeate the rice.

! Make sure that the clean cover is securely engaged.



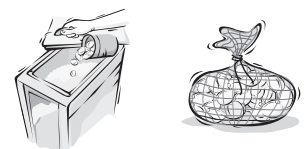
● How to remove odors from cooking old rice

The older the rice is, the more smell it produces when cooked. The smell gets worse if you warm it. In this case, add one droplet of vinegar to water and rinse the rice clean with it the night before. In the morning, rinse the rice once more using lukewarm water just before cooking. This can prevent the rice from smelling.



● How to store rice (The taste of rice depends on how to store it.)

	Good	Bad
Storage Location	- Low temperature and cool - Low humidity and good ventilation	- Hot place where boiler pipes pass - Under direct sunlight - Below the sink
Rice Purchase Amount and Storage Period	It is recommended to purchase rice in small packages (5-10kg) and cook rice within 2 weeks after opening the bag.	



!
Notes

- If you cook rice that has been stored for long or that has reduced moisture, it may become dry or undercooked or quickly become smelly during warming.
- Even new rice that has been polished recently will lose moisture and become dry if it is not stored properly.
- If you do not want to see insects on rice, keep garlic in the rice container.

How to Cook Rice


Instructions

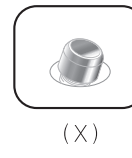
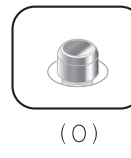
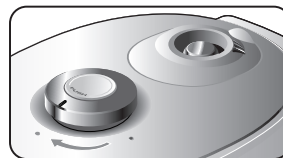
1 Plug in the cooker and close the lid.

- Make sure to remove any moisture or foreign substances from the surface of the automatic temperature sensor.
(Maintain the automatic temperature sensor clean to always cook savory and tasty rice.)
- Make sure that the outer surface of the inner pot is completely dry and clean before placing it inside the cooker.
- Make sure that the pressure packing and clean cover handle are fitted properly into clean cover before attaching it.

2 Turn the lid lock to the locked (●) position.

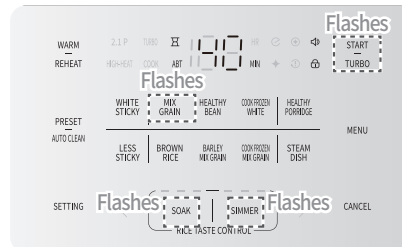
- Always make sure that the pressure weight is level.
- Pressing the [START/TURBO] button when the lid lock is not in the locked (●) position will not start cooking.

 **Caution:** When cooking, the pressure packing and clean cover handle must be properly installed on the clean cover to prevent steam leakage and to operate the function properly.



3 Use [MENU] button to select the desired menu item.

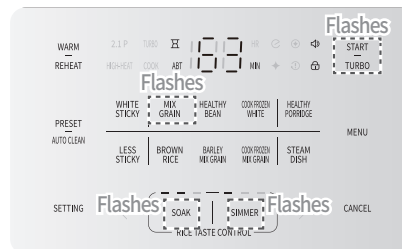
- With each time pressing [MENU] in the standby mode, White Sticky ↔ Less Sticky ↔ Mix Grain ↔ Brown Rice ↔ Healthy Bean ↔ Mix Grain for Salad ↔ Cook Frozen White ↔ Cook Frozen Mix Grain ↔ Healthy Porridge ↔ Steam Dish ↔ White Sticky are selected in this order.
- If you press the [START/TURBO] twice in succession on White Sticky and Less Sticky menu, it operates as a quick cook which shorten the cooking time.
- If you press the [START/TURBO] twice in succession on the Mix Grain menu, it operates as a quick cook of mixed grain which shorten the cooking time.



4 You can adjust 3 steps of soak and simmer in the menu: White Sticky, Less Sticky, Mix Grain, Healthy Bean, Brown Rice.

- Cooking time increases according to the soak and simmer step.
Please check the soak and simmer step.

 Please refer to page 21 for details of Soak and Simmer.



5 Press the [START/TURBO] button.

- When cooking starts, the estimated time remaining is displayed.

- The pressure weight may not move when cooking rice at its maximum serving capacity or depending on the characteristics of the menu item.
This is not a product malfunction.
- If you press the [START/TURBO] twice in succession on White Sticky and Less Sticky menu, it operates as a quick cook of plain rice which shorten the cooking time.
- If you press the [START/TURBO] twice in succession on the Mix Grain menu, it operates as a quick cook of mixed grain which shorten the cooking time.



Once cooking is finished, the cooker automatically enters the warming mode.

- Once the rice has been cooked, immediately mix the rice well.



Caution

Just before steam is discharged, you will hear the voice message "Now, the steam will be discharged. Watch out for your safety." Then steam will be automatically discharged.
Be cautious not to get burned by the discharged steam.

Cooking Times by Menu Item

Classification Menu Item	No. of Servings	Cooking Time	Dishes
White Sticky	1 ~ 6 servings	Approx. 25~40 minutes	Rice, nutritious rice in hot pot, black rice
Less Sticky	1 ~ 5 servings	Approx. 35~45 minutes	Rice, spicy stir-fried octopus with rice, seasoned vegetables bibimbap, curry, bulgogi with rice, fried tofu rice balls, kimbap, kimchi fried rice, bean sprouts rice
White Sticky Turbo	1 ~ 4 servings	Approx. 11~25 minutes	Plain rice
Mix Grains	1 ~ 4 servings	Approx. 35~45 minutes	Multi-grain rice, five-grain rice, assorted mushroom rice, rice with nuts, mushroom and bamboo shoot rice
Mix Grain Turbo	1 ~ 4 servings	Approx. 27~35 minutes	
Healthy Bean	1 ~ 4 servings	Approx. 35~45 minutes	Multi-grain bean rice
Brown Rice	1 ~ 4 servings	Approx. 45~55 minutes	Brown rice, mushroom tian, brown rice with seasoned vegetables, green tea rice with chicken breast, sprouts rice
Cook Frozen White	1 ~ 4 servings	Approx. 35~45 minutes	Frozen Plain Rice
Cook Frozen Mix Grain	1 ~ 4 servings	Approx. 35~45 minutes	Frozen Mixed Grain
Mix Grain for Salad	Refer to the cooking guide for details.		Barley, chickpea, oat, lentil, quinoa, brown rice, adlay, millet, kamut
Steam Dish			Samgyetang, braised short ribs, braised chicken, boiled pork, steamed dumpling, steamed egg with tomatoes, baked eggs, boiled eggs, steamed clam, steamed zucchini, steamed crab, steamed tofu, steamed fish, boiled squid, steamed eggplant, steamed sweet potato, steamed potato, steamed corn, steamed chestnut, tteokbokki (spicy stir-fried rice cake), yakbab, rice pizza, butter chocolate cake, whipped-cream cake, steamed egg, steak, japchae, rice cake gratin, five spice sliced steamed pork, shrimp ketchup stir-fry, steamed rice cake
Healthy Porridge			Plain porridge, special chicken porridge, abalone porridge, pine nut porridge, red bean porridge, adlay porridge, sea cucumber porridge, five grains porridge

- The cooking amount may vary depending on the dish type.
- For White Sticky, Less Sticky, Cook Frozen White, and White Sticky Turbo, the water level is the same as for White Sticky.
- For Mix Grains, Healthy Bean, Cook Frozen Mix Grain, Mix Grain Turbo, the water level is the same as for Mix Grain.
- If you put more water than the standard level, rice water may spew out when steam is discharged.
- The cooking time may differ when using the taste control function.
- Using an excessive amount of water in the turbo mode can prolong the overall cooking time.
- If you cook or warm rice after cooking Mix Grain for Salad, Steam Dish, and Healthy Porridge the remaining smell may permeate the rice.



White Sticky Turbo Mode

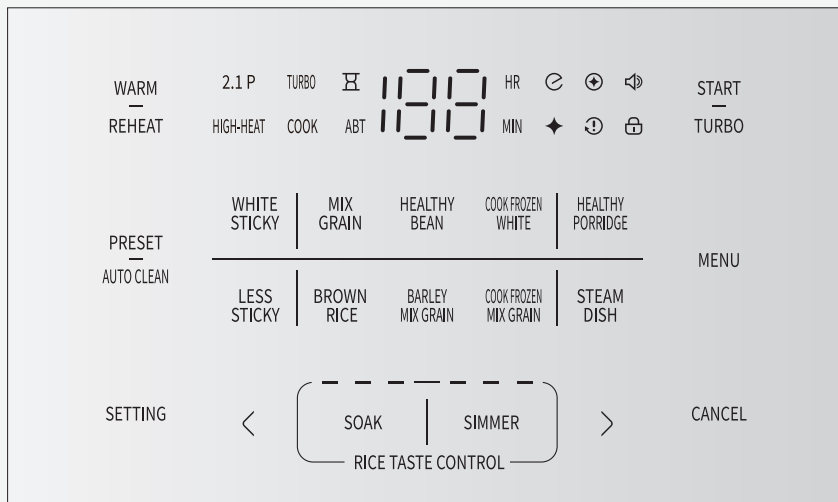
- You can quickly cook Plain Rice in 11 minutes (based on 1 serving.)
- After selecting White Sticky, Less Sticky, or Mix Grain, press the [START/TURBO] button twice to start cooking in the White Sticky Turbo or Mix Grain Turbo mode which shorten the cooking time.
- The White Sticky Turbo mode is recommended for no more than 4 servings, and the rice condition may be worse than in normal cooking.
- If you soak rice in water before White Sticky Turbo cooking, you can enjoy more delicious rice.

Mix Grain Turbo

- You can quickly cook mixed grains in 27 minutes (based on 1 serving.)
- In the standby mode, after selecting Mix Grain menu, press the [START/TURBO] button twice in succession to shorten the cooking time.
- During Mix Grain Turbo cooking, Mix Grain menu is displayed.
- The Mix Grain Turbo mode is recommended for no more than 4 servings, and the mixed grains condition may be worse than in normal cooking.
- If you use Mix Grain Turbo with sufficiently soaked green kernel black beans or red beans, it may improve becoming too soft and slushy
- The cooking time may vary depending on the grain ratio, water temperature, water amount, etc.

Taste Control

- Adjust the rice taste setting according to your taste.
- You cannot use the taste control function while cooking is in progress.
- The rice cooker may release steam during cooking. This is the result of the cooker regulating its internal pressure and is completely normal.



WHITE STICKY

Produce sticky and plump rice

LESS STICKY

Produces perfectly cooked rice, which is ideal for making kimbap and sushi.

COOK FROZEN WHITE • MIX GRAIN

Produces perfectly cooked rice even after thawing the frozen rice.



Melanoising phenomenon

The Cuchen electric pressure cooker may produce slightly burnt rice with a pale brown color on the bottom. This phenomenon is called "melanoising," which gives rice savory fragrance and flavor. For preset cooking, starch from the rice sitting for long in the pot can settle on the bottom of the pot and lead to a melanoising effect that is more evident.

How to Control Soak and Simmer

Soak and Simmer Control

Soak and Simmer Control Function allows you to adjust the taste of rice according to your appetite by selecting the texture (sticky, soft) and flavor (savory) step by step.

! You can adjust 3 steps of soak and simmer in the menu: White Sticky, Less Sticky, Mix Grain, Healthy Bean, Brown Rice.

Rice Taste Graph by Step-by-step Soak and Simmer Control

Soak Control		
Step ①	Step ②	Step ③

<Soak>

Step 1 : Taste of soft rice

Step 2 : Taste of sticky rice

Step 3 : Taste of chewy and soft with the ripeness of the grains

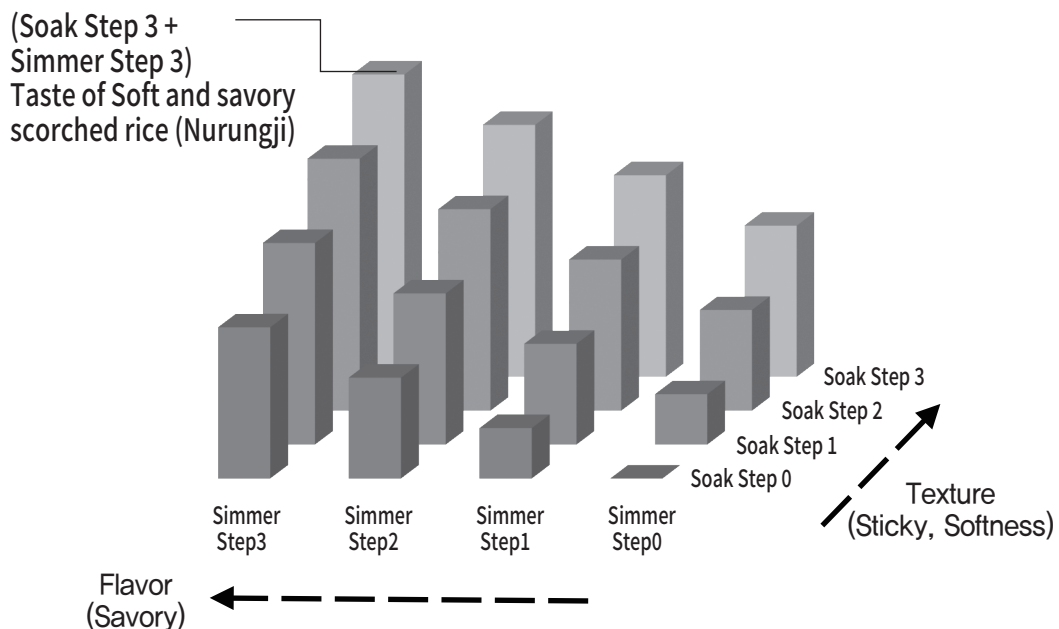
Simmer Control		
Step ①	Step ②	Step ③

<Simmer>

Step 1 : Taste of cutting soft and scorched

Step 2 : Taste of savory and scorched

Step 3 : Taste of savory flavor and scorched with stickiness



NOTE

When using the Soak and Simmer functions, melanoising or scorching may occur for step-by-step characteristics. (Melanoising phenomenon: It means that the bottom part turns brown during the cooking process, giving it a savory flavor and taste.) Discoloration and aging may occur during warming as the amount of heating increases by selecting higher steps. Please refrain from warming.

How to Fine-tune the Taste

Fine-tuning the Rice Taste

You can fine-tune the taste of rice according to your taste by adjusting the soaking time or heating temperature which is basically programmed.

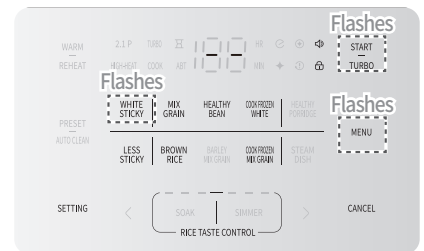
! Fine-tuning is available only for White Sticky, Less Sticky, Mix Grain, Healthy Bean, Brown Rice, Cook Frozen White, and Cook Frozen Mix Grain

1 Press the [SETTING] button four times in the standby mode.

SETTING X 4

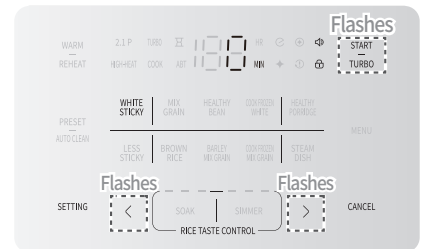
2 Select the desired menu item using the [MENU] button and press the [START/TURBO] button.

- With each time pressing the [MENU] button, White Sticky ↔ Less Sticky ↔ Mix Grain ↔ Brown Rice ↔ Healthy Bean ↔ Cook Frozen White ↔ Cook Frozen Mix Grain ↔ White Sticky are selected in this order.



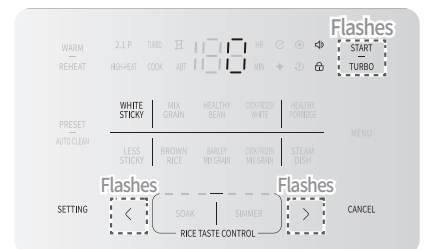
3 Using [<], [>] buttons, select soaking time and press the [START/TURBO] button.

- Each time [<], [>] buttons are pressed, 0 minute ↔ 2 minutes ↔ 4 minutes ↔ 6 minutes ↔ 8 minutes ↔ 10 minutes ↔ 0 minute are repeatedly selected in this order.
- By default, 0 minute is selected. If you want to increase the soaking time, select one among 2, 4, 6, 8, and 10 minutes.
- Increasing the soaking time allows the rice to absorb more water and become softer.
- If you use a high soaking time, the overall cooking duration increases, and water-soluble starch from the rice settles down on the bottom, which leads to a more prominent browning effect than in regular cooking.



4 Using [<], [>] buttons, select the heating temperature.

- Each time [<] [>] buttons are pressed 0°C ↔ 2°C ↔ 4°C ↔ 6°C ↔ 2°C ↔ 0°C are repeatedly selected in this order.
- By default, 0°C is selected. If you want to increase the heating temperature, select one among 2°C, 4°C, and 6°C. If you want to decrease the heating temperature, select -2°C.
- If you want a savory rice flavor, select 2°C, 4°C, or 6°C to increase the heating temperature.
- If you do not want savoriness, select -2°C to decrease the heating temperature.
- If you increase the heating temperature, the browning effect may become more prominent than in regular cooking.



5 To save the rice taste settings, press the [START/TURBO] button.

- Press the [START/TURBO] button to immediately start cooking.
- If you press the [CANCEL] button or do not press any button for 15 seconds while fine-tuning the rice taste, the setting is canceled, and the product enters the standby mode.



- If you adjust the soaking time, the expected cooking time also changes.
- The cooking time and the cooking result may also be affected by the condition of the rice as well as the water temperature and the amount of water.

How to Use Preset Cooking

Using Preset Cooking

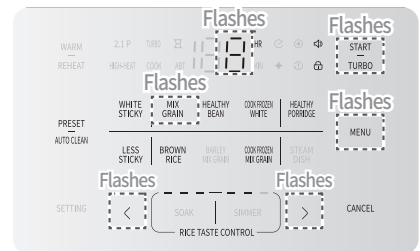
- 1 Set the lid lock to the locked position in the standby mode and press the [PRESET/AUTO CLEAN] button.

PRESET
—
AUTO CLEAN

- ! When pressing [PRESET/AUTO CLEAN] while the cover handle is not in locked position, the preset timer function does not work.
- ! Make sure the clean cover is attached before closing the lid.

- 2 Preset the cooking time pressing [<], [>] buttons

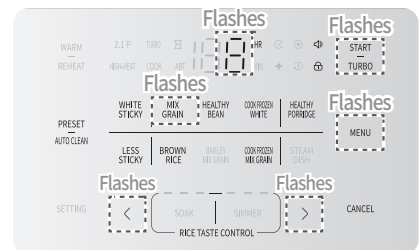
- Press [<] button to decrease the number by 1 hour, and press [>] button to increase the number by 1 hour.
- Press [<], [>] more than 1 second to increase or decrease the number continually.
- The preset time is the time when you want the cooking to be finished.
- You can preset the time to up to 13 hours after the current time.
- After the preset cooking is complete, the preset time remains in the memory.



- ! The factory default preset time is 8 hours

- 3 Select the desired menu item using the [MENU] button.

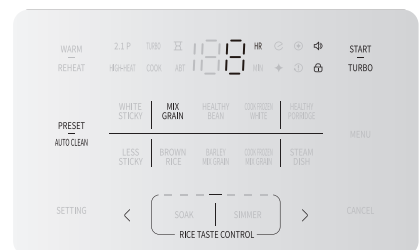
- With each time pressing the [MENU] button, White Sticky ↔ Less Sticky ↔ Mix Grain ↔ Brown Rice ↔ Healthy Bean ↔ Cook Frozen White ↔ Cook Frozen Mix Grain ↔ White Sticky are selected in this order.



- 4 Press the [START/TURBO] button to finish the settings.

- Once the preset timer is started, the cooking completion time is displayed.
- The last preset time remains in the memory after cooking is completed.
- The time when the preset cooking is finished may vary by up to 30 minutes depending on the menu item and amount of rice.

- ! If 25 seconds have elapsed or if you press the [CANCEL] button, the preset timer is canceled.



How to Use Preset Cooking

Using Preset Cooking

Available timer ranges for each menu item

- Preset cooking is not available for White Sticky Turbo, Mix Grain Turbo, Mix Grain for Salad, Steam Dish menu items.
- When you enter preset mode, it will cook with the default settings for each menu. (Memory and control of soak and simmer are not possible)

Menu Item Available for Preset Cooking	Available Preset Time
White Sticky, Less Sticky, Mix Grain, Healthy Bean, Brown Rice, Cook Frozen White, Cook Frozen Mix Grain, Healthy Porridge	1 hour to 13 hours



Precautions When Using Preset Cooking

- Because rice can go bad more easily in summer, make sure that the preset time does not exceed 10 hours.
- If the rice package has been open for a long time, or if the rice is excessively dry, the rice may be layered or half-crushed.
- If rice is half-cooked, add about 50% more water to the indicated water level.
- If you run preset cooking when the inner pot is hot immediately after cooking rice, the rice may go bad, so allow the inner pot to cool down enough before starting preset cooking.
- Avoid setting a long preset time because the ingredients may go bad depending on the ingredient types and temperature.

How to Cook Mix Grain for Salad

Mix Grain for Salad

It can be easily cooked and eaten without soaking it by making the savory taste of grains and a texture that is suitable for salads. As a kind of meal, put it on top of a salad to make you feel full, or use it for dishes other than rice.

Grain	lentil	quinoa	Millet	Barley	oat	kamut	brown rice	chickpea	adlay
Ingredient:Water	1C : 1C	1C : 1C	1C : 1C	1C : 1C	1C : 1C	1C : 1C	1C : 1C	1C : 3C	1C : 1C
Time	15 minutes	15 minutes	20 minutes	20 minutes	30 minutes	30 minutes	30 minutes	50 minutes	55 minutes
Ingredient:Water	2C : 2C	2C : 2C	2C : 2C	2C : 2C	2C : 2C	2C : 2C	2C : 2C	2C : 4C	2C : 2C
Time	15 minutes	15 minutes	20 minutes	20 minutes	30 minutes	30 minutes	30 minutes	50 minutes	55 minutes

Various Usage Tip for Mix Grain for Salad



Salad



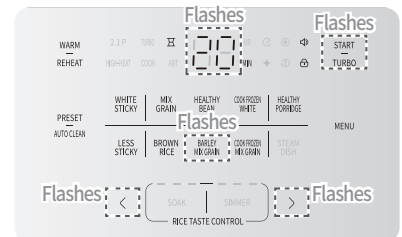
Soup & Porridge



Snack

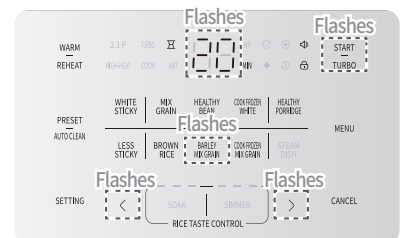
Instructions for Cooking (Mix Grain for Salad 20 minutes)

- 1 Select Mix Grain for Salad using [MENU] button in the standby mode.



- 2 Set the cooking time using [<], [>] button.

- Time setting available for Mix Grain for Salad : 15 ~ 60 minutes
- With each press of [<], [>] button, the time changes in this order.
Mix Grain for Salad: 20 ↔ 21 ↔ 22 ... ↔ 58 ↔ 59 ↔ 60 ↔ 15 ↔ 16 ... ↔ 20
- Press [<], [>] button more than 1 seconds to increase or decrease the number continually.



- 3 Press [START/TURBO] button.

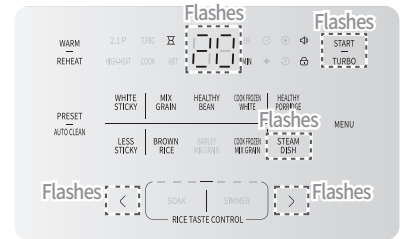
- Once Mix Grain for Salad cooking starts, the cooker displays the remaining cooking time.



How to Cook Steam Dish

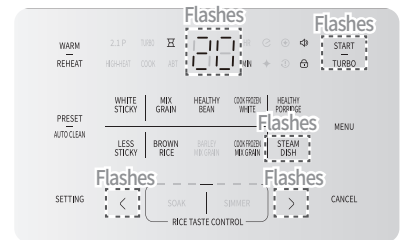
Instructions for Cooking (Steam Dish 20 minutes)

- 1 Select Steam Dish using [MENU] button in the standby mode.



- 2 Set the cooking time using [<], [>] button

- Time setting available for Steam Dish: 15 ~ 90 minutes
- With each press of [<], [>] button, the time changes in this order.
Steam Dish : 20 ↔ 25 ↔ 30 ↔ 35.... 80 ↔ 85 ↔ 90 ↔ 15 ↔ 20
- Press [<], [>] button more than 1 seconds to increase or decrease the number continually.



- 3 Press [START/TURBO] button.

- Once Steam Dish cooking starts, the cooker displays the remaining cooking time.

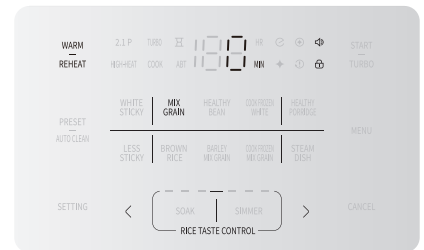


Warm/Reheat

Switching to Warming after Cooking

Once rice cooking is finished, the rice cooker automatically switches to the warming mode. Or, you can press the [WARM/REHEAT] button in the standby mode.

- Once switched to the warming mode, the cooker displays the elapsed warming time instead of the current time.
 - Time is displayed in minutes up to 59 minutes, and from then on, it is displayed in hours up to 199 hours.
 - If the time goes over 199 hours, the time display stops at 199.

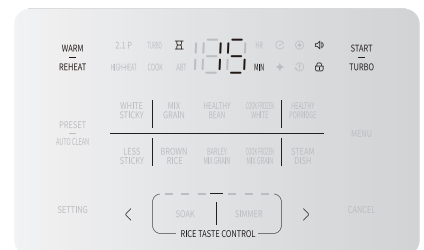


Reheating

This function makes rice reheat that is being kept warm. To reheat frozen or refrigerated rice, please use a microwave oven etc.

Press the [WARM/REHEAT] button during warming.

- The reheating time is 15 minutes.
- Press the [WARM/REHEAT] button during reheating to switch back to warming.
- When reheating is finished, the cooker switches back to the warming mode.



NOTE

- It is recommended to eat the rice immediately after reheating.
- It is recommended to eat other kinds of rice than white rice (mixed grains, brown rice, etc.) immediately after cooking because such kinds of rice may get discolored and become smelly when reheated.
- If you use the reheating function too often, rice may be discolored or dry.
- Reheating can proceed only when the lid handle is in the locked (●) position. When it is in the open (○) position, the cooker is switched to warming mode after making an alarm sound.

Cautions During Warming

- Mix the rice and collect it to the middle.
 - To prevent rice near the surface of the inner pot from drying, stir the rice well top to bottom and gather it toward the center.
 - Do not let the rice touch the inner pot lid.
- Do not put a rice scoop inside during warming.
 - If you keep a rice scoop inside during warming, the rice may harden or be discolored and odorous.
 - A wooden rice paddle may develop germs and cause rice to smell.
- Warming is suitable within 12 hours.
 - If you warm rice for more than 12 hours, the rice starts to lose its flavor and be discolored and odorous.
 - Be sure to close the lid fully before warming.
 - Warm only white rice. If possible, avoid keeping mixed or brown rice warm. Instead, serve them right after cooking.

How to Adjust Warming Temperature

How to Adjust Warming Temperature

- 1 Press the [SETTING] button twice in the standby mode.

SETTING X 2

- 2 Set the warming temperature using [<], [>] button.

- Each time you press [<], [>] button 69°C ↔ 70°C ↔ 71°C ↔ 72°C ↔ 73°C ↔ 74°C ↔ 75°C ↔ 76°C ↔ 77°C ↔ 78°C ↔ 79°C ↔ 80°C ↔ 69°C are selected in this sequence.
- The default setting value is 74°C.
- If the rice is cold or smells sour, increase the temperature by 2°C or 3°C.
- If the rice turns yellow, lower the temperature by 2°C or 3°C.



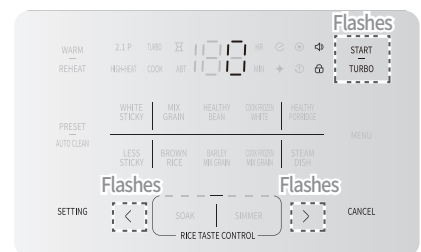
- 3 Press the [START/TURBO] button

- Press the [START/TURBO] button to save the warming temperature and enter the warming heat level control mode.
- If you press the [CANCEL] button or not press the any button for 15 seconds while setting the warming temperature, the setting is canceled, and the cooker switches back to the warming mode.



- 4 Set the warming heat level using [<], [>] button.

- Each time you press [<], [>] button -2 ↔ -1 ↔ 0 ↔ 1 ↔ 2 ↔ 3 ↔ 4 ↔ 5 ↔ -2 are selected in this sequence.
- The default setting value is 0.
- When a lot of condensation occurs on the lid, set it between 1 and 5 to increase the heating intensity.
- If the rice is too slushy near the inner pot surface or smells bad, select -2 or -1 to decrease the heating intensity.



- 5 Press the [START/TURBO] button to complete the setting.

- Press the [START/TURBO] button to save the warming heat level and finish all settings.
- If you press the [CANCEL] button or not press any button for 15 seconds while setting the warming heat level, the setting is canceled, and the cooker switches back to the standby mode.



How to Select Language, Adjust Voice Guide Volume, and Use Auto Clean

How to Select Language and Adjust Voice Guide Volume

1 Press the [SETTING] button one in the standby mode.

- Default setting: Korean, volume level 3

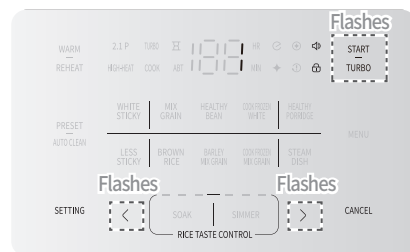
SETTING X 1

2 Use [<], [>] button to select the language and press the [START/TURBO] button.

- 1 ↔ 2 ↔ 3 ↔ 1 ↔ are selected in this order.

The numbers represent the following.

1	Korean
2	Chinese
3	English

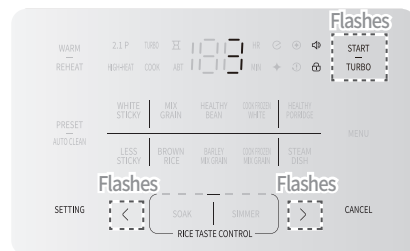


3 Use [<], [>] button to select the volume and press the [START/TURBO] button.

- 1 ↔ 2 ↔ 3 ↔ 4 ↔ 5 ↔ 6 ↔ 7 ↔ 0 ↔ 1 are selected in this order.

The numbers represent the following.

0	Mute
1	Level 1
2	Level 2
3	Level 3
4	Level 4
5	Level 5
6	Level 6
7	Level 7



While setting the language or volume, press the [CANCEL] button or do not press any button for 15 seconds to cancel the setting and enter the standby mode.

How to Select Language, Adjust Voice Guide Volume, and Use Auto Clean

How to Use Auto Clean

You can use the Auto Clean mode to keep the steam vent inside the lid clean.

This feature removes foreign substances, thus eliminating odor and preventing germs from spreading.



Caution

- Be careful as high-temperature, high-pressure steam may be discharged through the steam outlet.
- Do not use detergent, soap, or any other chemical products for cleaning, but use water only.

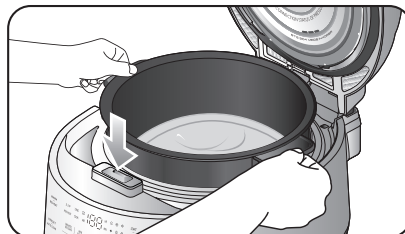
- 1 Use the measuring cup to pour water into the inner pot up to the Auto Clean mark on the scale.



- 2 Insert the inner pot into the rice cooker. Close the lid, and turn the lid lock to the locked (●) position..

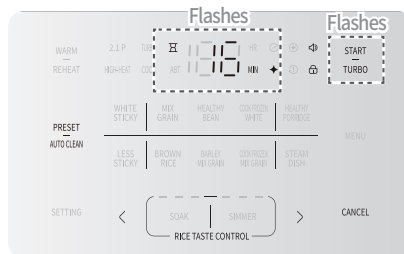
! When pressing [PRESET/AUTO CLEAN] while the cover handle is not in locked position, the auto clean function does not work.

! Before closing the lid, make sure that the clean cover is attached.



- 3 Press the [PRESET/AUTO CLEAN] button twice in the standby mode, and then press the [START/TURBO] button.

- Auto Clean is carried out for 16 minutes.
- When Auto Clean is finished, the cooker enters the standby mode.
- If 15 seconds pass without any button input, or if you press the [CANCEL] button, the mode is canceled, and the cooker returns to the standby mode.



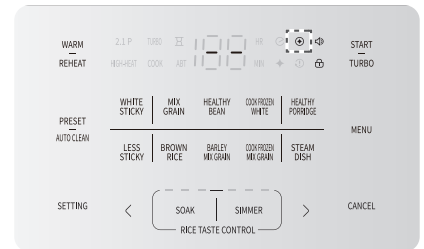
Auto Clean/Packing Replacement Alert

Auto Clean Alert

If the product reaches the point when Auto Clean is necessary, the "Auto Clean Alert" indicator (⊕) lights up.

If the indicator lights up, proceed with Auto Clean before use.

- ❗ Refer to page 30 for Auto Clean.
- ❗ Without Auto Clean, odors may be generated the next time you cook.



Auto Clean Alert Time

The Auto Clean alert is displayed when cooking is completed 30 times with the product, or when cooking is completed using the Mix Grain for Salad and Steam Dish function.

- ❗ If you do not perform Auto Clean, the Auto Clean alert continues to be displayed except in the power saving mode.
- ❗ If you do not want to see the alert, follow the instructions below to disable the alert.

How to Set Auto Clean Alert

You can enable or disable the function through the Auto Clean alert setting.

- 1 Press the [SETTING] button five times in the standby mode.

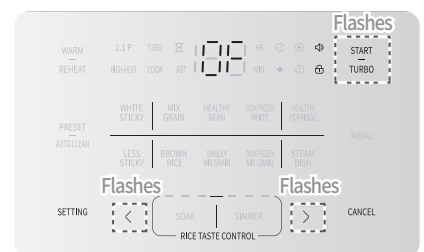
SETTING X 5

- 2 Use [<], [>] button to select ON or OFF.

- Each time you press [<], [>] button On ↔ OF ↔ On are selected in this order.
- The default setting is ON.
- Select OFF to disable the function.

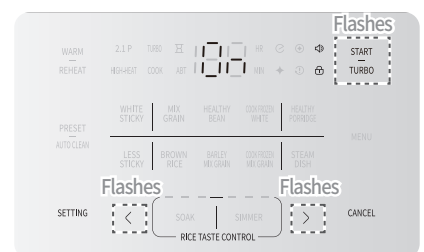
The meaning of the characters is as follow.

On	TURN ON
OF	TURN OFF



- 3 Press the [START/TURBO] button.

- If you do not press any button for 15 seconds, or if you press the [CANCEL] button, the setting is canceled, and the cooker switches to the standby mode

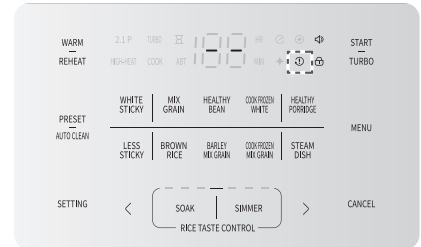


Auto Clean/Packing Replacement Alert

Packing Replacement Alert

When it becomes necessary to replace the packing after the cooker is used for a certain period, the "Packing Replacement Alert" indicator (ⓘ) turns on. When the packing replacement alert is displayed, replace the packing before use.

- ❗ Refer to page 13 of instructions for packing replacement.
- ❗ If the packing is not replaced in time, steam leak may occur.



Packing Replacement Alert Time

Packing replacement alert is displayed after 1,460 cooking times.



Even after the packing replacement alert appears, the cooking or warming functions operate normally. According to cooking times, the packing replacement alert may be different.

Setting Packing Replacement Alert

You can turn on or off the packing replacement alert function.

- 1 Press the [SETTING] button three times in the standby mode.

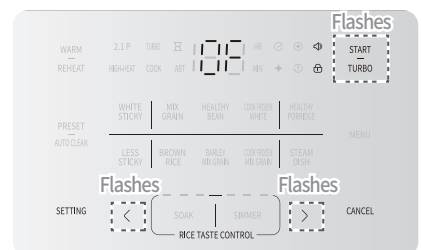
SETTING X 3

- 2 Use [<], [>] button to select ON or OF or CL

- Select ON if you want to use the packing replacement alert function.
- Select OF if you want to turn off the packing replacement alert function.
- Select CL if you want to initialize the packing replacement alert function.

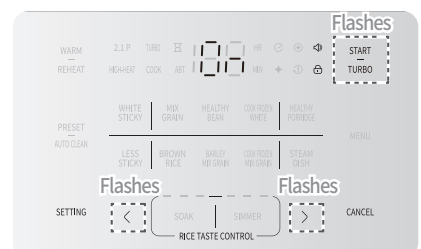
The meaning of the characters is as follow.

On	TURN ON
OF	TURN OFF
CL	INITIALIZATION



- 3 Press the [START/TURBO] button.

- If you do not press any button for 15 seconds, or if you press the [CANCEL] button, the setting is canceled, and the cooker switches to the standby mode.



Initializing Packing Replacement Alert

After replacing the packing according to the instructions on page 13, initialize the packing replacement alert setting as follows.

- 1 Press the [SETTING] button three times in the standby mode.

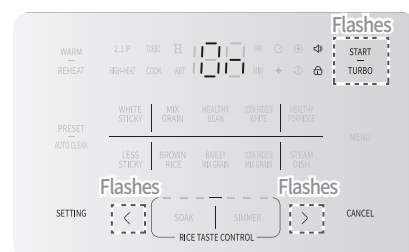
SETTING X 3

- 2 Use [<], [>] button to select 3.

Each time you press [<], [>] button On ↔ OF ↔ CL ↔ On are selected in this order.

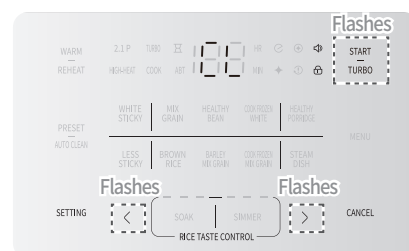
The meaning of the characters is as follow.

On	TURN ON
OF	TURN OFF
CL	INITIALIZATION



- 3 Press the [START/TURBO] button.

- If you do not press any button for 15 seconds, or if you press the [CANCEL] button, the setting is canceled, and the cooker switches to the standby mode.



Even if you are replacing the packing before the packing replacement alert is displayed, you still have to initialize the packing replacement alert setting after the replacement. If you fail to do so, the packing replacement alert may appear before the time when replacement is necessary.

How to Set Screen Brightness

How to Set Screen Brightness

- 1 Press the [SETTING] button six times in the standby mode.

SETTING X 6

- 2 Use [<], [>] button to set screen brightness.

- Each time you press [<], [>] button b1 ↔ b2 ↔ b3 ↔ b4 ↔ b5 ↔ b1 are selected in this order.
- The default setting value is level 4.



- 3 Press the [START/TURBO] button to complete the setting.

- Press the [START/TURBO] button to save the screen brightness and complete the setting.
- If you do not press any button for 15 seconds or press the [CANCEL] button while setting screen brightness, the setting is canceled, and the cooker switches to the standby mode.



Food Recipes



Sticky Plain Rice

- **Ingredients :** rice, water
- **How to Cook**
- 1. Measure the rice with the measuring cup according to the number of servings you need.
- 2. Rinse the rice thoroughly until the rice water becomes clear.
- 3. Pour the washed rice inside the inner pot. Fill it with water up to the mark for Plain Rice on the scale based on the number of servings.
- 4. Place the inner pot inside the rice cooker and close the lid.
- 5. Select White Sticky in the menu and press the [START/TURBO] button to start cooking.
- 6. When cooking is completed, stir the rice well.



Well-cooked Plain Rice

- **Ingredients :** rice, water
- **How to Cook**
- 1. Measure the rice with the measuring cup according to the number of servings you need.
- 2. Rinse the rice thoroughly until the rice water becomes clear.
- 3. Pour the washed rice inside the inner pot. Fill it with water up to the mark for Plain Rice on the scale based on the number of servings.
- 4. Place the inner pot inside the rice cooker and close the lid.
- 5. Select Less Sticky in the menu and press the [START/TURBO] button to start cooking.
- 6. When cooking is completed, stir the rice well.



Frozen Plain Rice

- **Ingredients :** rice, water
- **How to Cook**
- 1. Measure the rice with the measuring cup according to the number of servings you need.
- 2. Rinse the rice thoroughly until the rice water becomes clear.
- 3. Pour the washed rice inside the inner pot. Fill it with water up to the mark for Plain Rice on the scale based on the number of servings.
- 4. Place the inner pot inside the rice cooker and close the lid.
- 5. Select Cook Frozen White in the menu and press the [START/TURBO] button to start cooking.
- 6. When cooking is completed, stir the rice well.
- 7. Divide the appropriate amount of rice and put it in a frozen rice storage container and store it in the refrigerator.
- ※ Moisture loss and odor may occur depending on the temperature of the freezer and the sealing condition of the container, so please consume within a week.



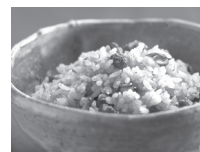
Plain Quick

- **Ingredients :** rice, water
- **How to Cook**
- 1. Measure the rice with the measuring cup according to the number of servings you need.
- 2. Rinse the rice thoroughly until the rice water becomes clear.
- 3. Pour the washed rice inside the inner pot. Fill it with water up to the mark for Plain Rice on the scale based on the number of servings.
- 4. Place the inner pot inside the rice cooker and close the lid.
- 5. Select White Sticky or Less Sticky in the menu and press the [START/TURBO] button continually twice to start cooking.
- 6. When cooking is completed, stir the rice well.



Five-grain Rice

- **Ingredients :** 2 cups of glutinous rice, ½ cup of green kernel black beans (black beans), ½ cup of red beans, ½ tablespoon of salt, 1 cup of glutinous sorghum + glutinous foxtail millet + glutinous Chinese millet, 3 cups of water + remaining water after boiling red beans
- **How to Cook**
- 1. Thoroughly wash the glutinous rice, glutinous sorghum, glutinous foxtail millet, glutinous Chinese millet, and green kernel black beans and put them separately on a strainer.
- 2. Wash the red beans thoroughly, boil them in water on a strong fire, discard the water, put them in plenty of clean cold water, and boil them until they are about to burst.
- 3. Put together the glutinous rice and mixed grains in the inner pot, mix them with the water used to boil the red beans, and add some salt to the mixture. Fill the pot with water up to level 3 of the Mix Grain scale.
- 4. Place the inner pot inside the rice cooker and close the lid.
- 5. Select Mix Grain in the menu and press the [START/TURBO] button to start cooking.
- 6. When cooking is completed, stir the rice well.
- ※ Dried beans may be half-cooked, so soak them in cold water for at least 1 hour or in lukewarm water for at least 30 minutes.
- ※ Be sure to keep the proper grain ratio.



Rice with Beans

- **Ingredients(2 servings) :** 1 ⅓ cup of rice, ⅓ cup of various type of beans, water
- **How to Cook**
- 1. Measure the rice and beans with the measuring cup according to the number of servings you need.
- 2. Mix the rice and beans, and wash and rinse the mixture until the water runs clear.
- 3. Pour the washed rice and beans inside the inner pot. Fill it with water up to the mark for Mix Grains on the scale based on the number of servings.
- 4. Place the inner pot inside the rice cooker and close the lid.
- 5. Select Healthy Bean in the menu and press the [START/TURBO] button to start cooking.
- 6. When cooking is completed, stir the rice well.
- ※ Dried beans may be half-cooked, so soak them in cold water for at least 1 hour or in lukewarm water for at least 30 minutes.
- ※ Be sure to keep the proper grain ratio.

Food Recipes



Mixed Grains

- **Ingredients(2 servings)** : 1 ½ cup of rice, ½ cup of various type of grains, water
- **How to Cook**
- 1. Measure the rice and grains with the measuring cup according to the number of servings you need.
- 2. Mix the rice and grains, and wash and rinse the mixture until the water runs clear.
- 3. Pour the washed rice and grains inside the inner pot. Fill it with water up to the mark for Mix Grain on the scale based on the number of servings.
- 4. Place the inner pot inside the rice cooker and close the lid.
- 5. Select Mix Grain in the menu and press the [START/TURBO] button to start cooking.
- 6. When cooking is completed, stir the rice well.
- ※ Dried beans may be half-cooked, so soak them in cold water for at least 1 hour or in lukewarm water for at least 30 minutes.
- ※ Be sure to keep the proper grain ratio.



Frozen Mixed Grain

- **Ingredients(2 servings)** : 1 ½ cup of rice, ½ cup of various type of grains, water
- **How to Cook**
- 1. Measure the rice and grains with the measuring cup according to the number of servings you need.
- 2. Mix the rice and grains, and wash and rinse the mixture until the water runs clear.
- 3. Pour the washed rice and grains inside the inner pot. Fill it with water up to the mark for Mix Grains on the scale based on the number of servings.
- 4. Place the inner pot inside the rice cooker and close the lid.
- 5. Select Cook Frozen Mix Grain in the menu and press the [START/TURBO] button to start cooking.
- 6. When cooking is completed, stir the rice well.
- ※ Due to low pressure cooking, it may be under cooked depending on the characteristics and condition of the ingredients.
- ※ Dried beans may be half-cooked, so soak them in cold water for at least 1 hour or in lukewarm water for at least 30 minutes.
- ※ Be sure to keep the proper grain ratio.



Mixed Quick

- **Ingredients(2 servings)** : 1 ½ cup of rice, ½ cup of various type of grains, water
- **How to Cook**
- 1. Measure the rice and grains with the measuring cup according to the number of servings you need.
- 2. Mix the rice and grains, and wash and rinse the mixture until the water runs clear.
- 3. Pour the washed rice and grains inside the inner pot. Fill it with water up to the mark for Mix Grain on the scale based on the number of servings.
- 4. Place the inner pot inside the rice cooker and close the lid.
- 5. Select Mix Grain in the menu and press the [START/TURBO] button continually twice to start cooking.
- 6. When cooking is completed, stir the rice well.
- ※ Dried beans may be half-cooked, so soak them in cold water for at least 1 hour or in lukewarm water for at least 30 minutes.
- ※ Be sure to keep the proper grain ratio.



Brown Rice 100

- **Ingredients** : brown rice, water
- **How to Cook**
- 1. Measure the brown rice with the measuring cup according to the number of servings you need.
- 2. Wash the brown rice and rinse it until the water runs clear.
- 3. Pour the washed brown rice inside the inner pot. Fill it with water up to the mark for Brown Rice on the scale based on the number of servings.
- 4. Place the inner pot inside the rice cooker and close the lid.
- 5. Select Brown Rice in the menu and press the [START/TURBO] button to start cooking.
- 6. When cooking is completed, stir the rice well.



Mixed Grain for Salad

- **Ingredients** : various grains for salad, water
- **How to Cook**
- 1. Measure mixed grains for salad following the chart below (refer to page 25) using the measuring cup.
- 2. Rinse the mixed grains for salad thoroughly until the water becomes clear.
- 3. Remove the remained water and pour the washed grains into the inner pot.
- 4. After pouring washed grains into the inner pot, fill it with water following the chart (refer to page 25).
- 5. Place the inner pot inside the rice cooker and close the lid.
- 6. Select Mix Grain for Salad in the menu and press the [START/TURBO] button to start cooking.
- 7. When cooking is completed, stir the mixed rice well.
- ※ Depending on the characteristics of grains, moisture content, and storage conditions, melanoising on the bottom, clean cover splashing by residual moisture, and/or overflow may occur.
- ※ Please put mixed grains without soaking.
- ※ After cooking the chickpeas, place them on a sieve to drain the water.



Sprouts Rice

- **Ingredients** : 2 cups of brown rice, a small amount of vegetable sprouts
- **Seasoned red pepper paste:** ½ cups of red pepper paste, 40g of minced beef, 1 tablespoon of sesame oil, 1 tablespoon of honey, 1 tablespoon of sugar, and ½ cups of water
- **How to Cook**
- 1. Thoroughly wash the brown rice and pour it into the inner pot. Fill the pot with water to level 2 of the Brown Rice scale.
- 2. Place the inner pot inside the rice cooker and close the lid.
- 3. Select Brown Rice in the menu and press the [START/TURBO] button to start cooking.
- 4. Grease the pot with sesame oil, and sauté the minced beef. Then, add the red pepper sauce and water, and stir and fry the beef until it becomes thick and sticky. Put sugar, honey, and sesame oil, and then sauté the beef.
- 5. Once cooking is completed, thoroughly mix and fluff the rice. Add the prepared vegetable sprouts on the brown rice to garnish.
- 6. Carefully place the red pepper paste on the dish ensuring that the sprouts do not lose their shape.



Rice with Nuts

- **Ingredients** : 4 cups of rice, 4 walnuts, 2 tablespoons of pine nuts, 2 tablespoons of almonds, 2 tablespoons of cashew nuts, 15 ginkgo nuts, and 1 tablespoon of refined rice wine
- **Seasoning sauce** : 4 tablespoons of soy sauce, ½ teaspoon of red pepper powder, 2 teaspoons of roasted sesame seeds, 2 tablespoons of chopped green onion, ½ tablespoon of minced garlic, and 1 teaspoon of sesame oil
- **How to Cook**
 1. Crack the walnuts and soak them in warm water to remove the skin.
 2. Stir-fry the ginkgo nuts with a little bit of oil or boil them in water for 2 to 3 minutes to peel them off.
 3. Pour washed rice in the inner pot and pour water to level 4 on the Plain Rice scale. Then, add some refined rice wine, walnuts, ginkgo nuts, almonds, cashew nuts, and pine nuts to the pot.
 4. Place the inner pot inside the rice cooker and close the lid.
 5. Select Mix Grain in the menu and press the [START/TURBO] button to start cooking.
 6. Make a sauce by adding ingredients prepared.
 7. Once cooking is completed, mix the rice with the sauce according to your taste.



Mushroom & Bamboo Shoot Rice

- **Ingredients** : 4 cups of rice, 200g of oyster mushrooms, 100g of bamboo shoots, 10 ginkgo nuts, and 1 tablespoon of refined rice wine
- **Seasoning sauce** : 4 tablespoons of soy sauce, ½ teaspoon of red pepper powder, 2 teaspoons of roasted sesame seeds, 2 tablespoons of chopped green onion, ½ tablespoon of minced garlic, and 1 teaspoon of sesame oil
- **How to Cook**
 1. Wash and cut the oyster mushrooms into bite-size pieces. Sauté the bamboo shoots and remove the white parts from the comb pattern of bamboo shoots. Slice them keeping the comb pattern.
 2. Stir-fry the ginkgo nuts with a little bit of oil or boil them in water for 2 to 3 minutes to peel them off.
 3. Pour washed rice in the inner pot and pour water to level 4 of the Plain Rice scale. Then, add the oyster mushrooms, bamboo shoots, ginkgo nuts, and some refined rice wine.
 4. Place the inner pot inside the rice cooker and close the lid.
 5. Select Mix Grain in the menu and press the [START/TURBO] button to start cooking.
 6. Make a sauce by adding ingredients prepared.
 7. Once cooking is completed, mix the rice with the sauce according to your taste.



Green Tea Rice with Chicken Breast

- **Ingredients** : 2 cups of brown rice, 3g of green tea leaf, 10g of green tea powder, 4 pieces of chicken breasts, 5g of celery, a little olive oil, salt, pepper powder, lime, and rosemary
- **How to Cook**
 1. Thoroughly wash brown rice and pour it into the inner pot along with green tea leaves and green tea powder. Fill the pot with water to level 2 of the Brown Rice scale.
 2. Place the inner pot inside the rice cooker and close the lid.
 3. Select Brown Rice in the menu and press the [START/TURBO] button to start cooking.
 4. Season the chicken breast with salt and pepper powder and marinate it for about 1 hour. Grease the pan with a drizzle of olive oil and cook the chicken breast, then cut it into thin slices.
 5. Cut the lime into half-moon shapes and cut the celery into thin strips.
 6. Once cooking is completed, thoroughly mix and fluff the rice. Then, place the green tea rice and chicken breast on a plate. Add some lime, rosemary, and celery and serve the dish.



Brown Rice with Seasoned Vegetables

- **Ingredients** : 2 cups of brown rice, 2½ cups of kelp stock, 50g of chamnamul, 100g of boiled bracken, 100g of bean sprouts, 3 shiitake mushrooms, ¼ of carrot, 1 tablespoon of sesame oil, 1 teaspoon of minced garlic, a small amount of roasted sesame seeds
- **How to Cook**
 1. Wash brown rice thoroughly and soak it in the kelp stock.
 2. Trim chamnamul and soak it in salt water. Cut off the bean sprouts' tails and trim the boiled bracken to good lengths so that they are easy to eat.
 3. Cut the shiitake mushrooms and dice carrots so that they are easy to eat.
 4. Put the soaked brown rice and prepared herbs and vegetables into the inner pot, and then add the sesame oil, minced garlic, and roasted sesame seeds into the pot.
 5. Place the inner pot inside the rice cooker and close the lid.
 6. Select Brown Rice in the menu and press the [START/TURBO] button to start cooking.
 7. When cooking is completed, stir the rice well.



Black Rice

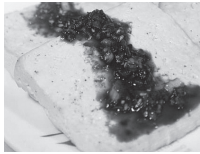
- **Ingredients(2 servings)** : 1½ cups of plain rice, ½ cups of black rice, water
- **How to Cook**
 1. Measure the plain rice and black rice with the measuring cup according to the number of servings you need.
 2. Wash and rinse the mixture of plain and black rice until the water runs clear.
 3. Pour the washed plain and black rice inside the inner pot. Fill it with water up to the mark for the Plain Rice scale based on the number of servings.
 4. Place the inner pot inside the rice cooker and close the lid.
 5. Select White Sticky in the menu and press the [START/TURBO] button to start cooking.
 6. When cooking is completed, stir the rice well.



Bean Sprouts Rice

- **Ingredients** : 3 cups of rice, 150g of bean sprouts, 100g of minced beef
- **Seasoning sauce** : 5 tablespoons of soy sauce, 1 tablespoon of red pepper powder, 2 teaspoons of roasted sesame seeds, 1 tablespoon of chopped green onion, 1 teaspoon of minced garlic, and 1 teaspoon of sesame oil
- **How to Cook**
 1. Remove the bean sprout tails, clean the bean sprouts thoroughly, and shake off water.
 2. Pour the washed rice in the inner pot, pour water up to level 3 of the Plain Rice scale, and add the bean sprouts and meat.
 3. Make a seasoning sauce by adding the ingredients prepared.
 4. Place the inner pot inside the rice cooker and close the lid.
 5. Select Less Sticky in the menu and press the [START/TURBO] button to start cooking.
 6. Once cooking is completed, dish out the rice mixed with bean sprouts and meat. Mix it with sauce prepared according to your taste, and enjoy the meal.
- ※ The end result may have a yellowish tinge due to juices from the meat and the salt content depending on the characteristics of the ingredients.

Food Recipes



Steamed Tofu

- **Ingredients :** ¾ block of tofu, 2 cups of water, a little salt
- **Seasoning sauce :** 1 tablespoon of red pepper powder, 1 tablespoon of minced garlic, 1 stalk of green onion, 3 tablespoons of aged soy sauce, and a little sesame oil, roasted sesame seeds, and a little shredded red pepper
- **How to Cook**
 1. Divide the tofu into two parts and cut them into 1cm-thick slices. Sprinkle salt on the tofu and drain it.
 2. Cut the green onion into thin strips and mix them with other sauce ingredients to make the sauce.
 3. Pour 2 cups of water into the inner pot. Place the steam plate in the pot and put the sliced tofu evenly on the plate.
 4. Place the inner pot inside the rice cooker and close the lid.
 5. Select Steam Dish in the menu, set the time to 20 minutes, and start cooking by pressing the [START/TURBO] button.
 6. When the cooking is completed, take out the tofu and spread the sauce evenly over the top.
- ※ Purchase a steam plate separately



Five Spice Sliced Steamed Pork

- **Ingredients :** 500g of pork, 110ml of soy sauce, 2 tablespoons of sugar, and cotton cooking twine, 3 cups of water
- **Five-spice sauce :** 6 peppercorns, 7cm of cinnamon stick, and 4 star anises
- **How to Cook**
 1. Tie the pork tightly with the twine so that it stays firm.
 2. Put the pork in a bowl and marinate it with soy sauce, sugar, and the five spices.
 3. Put the ingredients prepared in step 2 into the inner pot and pour 3 cups of water.
 4. Place the inner pot inside the rice cooker and close the lid.
 5. Select Steam Dish in the menu, set the time to 60 minutes, and start cooking by pressing the [START/TURBO] button.
 6. When the cooking is done, take out the pork and cut off the twine.
 7. Cool down the marinated pork and slice it into 0.2cm-thick pieces.



Samgyetang

- **Ingredients :** 600g of chicken, 4 cloves of garlic, ¾ cups of glutinous rice, 1-2 roots of fresh ginseng, 2 jujubes, 3 cups of water, a little salt and pepper
- **How to Cook**
 1. Cut both sides of the chicken's stomach and make holes.
 2. Fill the stomach of the chicken with the soaked glutinous rice. (It is recommended to soak the glutinous rice for about 2 hours.)
 3. Put the ginseng roots, jujubes, and garlic inside the chicken, cross the legs, and fix them. If you prefer thick soup, take half of the glutinous rice out of the chicken and cook.
 4. Put 3 into the inner pot and pour 4 cups of water.
 5. Place the inner pot inside the rice cooker and close the lid.
 6. Select Steam Dish in the menu, set the time to 60 minutes, and start cooking by pressing the [START/TURBO] button.



Stir-fried Shrimp with Ketchup

- **Ingredients :** 15 Shiba shrimps, ½ green onion, 30g of onions, and 30g of carrots
- **Ketchup sauce :** 4 tablespoons of ketchup, 1½ tablespoons of sugar, 1½ tablespoons of starch powder, 1½ tablespoons of water, and a small amount of salt, soy sauce, and pepper
- **How to Cook**
 1. Remove the head and insides of the shrimps. Take off the shell of shrimps, leaving only one shell segment at the tail with the tail itself, and rinse it with brine.
 2. Chop the green onions diagonally and chop the onions to sizes smaller than the shrimps. Slice the carrots into half-moon shapes.
 3. Put the shrimps, green onions, onions, and carrots into the inner pot. Then, mix them all with the ketchup sauce.
 4. Place the inner pot inside the rice cooker and close the lid.
 5. Select Steam Dish in the menu, set the time to 15 minutes, and start cooking by pressing the [START/TURBO] button.
 6. When the cooking is done, thoroughly mix the rice with a rice paddle



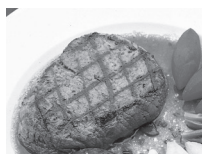
Boiled Pork

- **Ingredients :** 600g of pork, 1 green onion, 1 ginger root, 5 cloves of garlic, 3 cups of water
- **How to Cook**
 1. Remove fat from the pork and put it in the inner pot with chopped green onion, ginger, and garlic, and pour 3 cups of water.
 2. Place the inner pot inside the rice cooker and close the lid.
 3. Select Steam Dish in the menu, set the time to 50 minutes, and start cooking by pressing the [START/TURBO] button.
- ※ The end result may have a yellowish tinge due to juices from the meat and the salt content depending on the characteristics of the ingredients.
- ※ Note that, if you put more water than the standard amount, the soup may spew out when the steam is exhausted. So, be careful.
- ※ If you have large lumps, make 2 or 3 deep cuts.



Braised Chicken

- **Ingredients :** 1 chicken (800-900g), 50g of potatoes, 50g of carrots, a little salt and pepper, and 1 tablespoon of ginger juice
- **Seasoning sauce:** 3 tablespoons of aged soy sauce, 2 tablespoons of chopped green onions, 1 tablespoon of minced garlic, 1 tablespoon of sugar, 1 tablespoon of roasted sesame seeds, 1 tablespoon of sesame oil, and a little pepper
- **How to Cook**
 1. Wash the chicken and drain the water. Cut it into bite-size pieces and score the chicken, then season it with salt, pepper powder, and ginger juice.
 2. Cut the potatoes and carrots into bite-size pieces.
 3. Make a seasoning sauce by adding the ingredients prepared.
 4. Marinate all the ingredients with the sauce for about half an hour, and then put them inside the pot.
 5. Place the inner pot inside the rice cooker and close the lid.
 6. Select Steam Dish in the menu, set the time to 35 minutes, and start cooking by pressing the [START/TURBO] button.



Steak

- **Ingredients** : 500g of meat (for steak), a small amount of steak sauce, salt, and pepper
- **How to Cook**
- 1. Season the beef with salt and pepper. Then, put into the inner pot. Fill the pot with about half a cup of water.
- 2. Place the inner pot inside the rice cooker and close the lid.
- 3. Select Steam Dish in the menu, set the time to 30 minutes, and start cooking by pressing the [START/TURBO] button.
- 4. When the cooking is done, take out the beef and pour the sauce over the beef.
- **How to make wine sauce**
Mince mushrooms, garlic, and onions, and season the mixture with salt and pepper and stir-fry it. Pour a sufficient quantity of red wine and boil it down with ketchup, barbecue sauce, peppercorns, and bay leaves.



Steamed Chestnut

- **Ingredients** : 15 chestnuts, 2 cups of water
- **How to Cook**
- 1. Pour 2 cups of water into the inner pot.
- 2. Place the steam plate in the inner pot and put the cleaned chestnuts on the plate. (Partially peel the chestnuts so that they do not burst open while cooking.)
- 3. Place the inner pot inside the rice cooker and close the lid.
- 4. Select Steam Dish in the menu, set the time to 30 minutes, and start cooking by pressing the [START/TURBO] button.
- 5. The chestnuts can get very hot. Do not touch them immediately after cooking.
- ※ Purchase a steam plate separately



Steamed Potato

- **Ingredients** : 3 potatoes (less than 200g each), 2 cups of water
- **How to Cook**
- 1. Pour 2 cups of water into the inner pot.
- 2. Place the steam plate in the inner pot and put the cleaned potatoes on the plate.
- 3. Place the inner pot inside the rice cooker and close the lid.
- 4. Select Steam Dish in the menu, set the time to 45 minutes, and start cooking by pressing the [START/TURBO] button.
- 5. The potatoes can get very hot. Do not touch them immediately after cooking.
- ※ Cut big potatoes (more than 200g) in half.
- ※ Purchase a steam plate separately.



Japchae

- **Ingredients** : 150g of potato noodles, ½ green bell pepper, ½ red bell pepper, 70g of carrots, 70g of onions, a little spinach, 70g of enoki mushrooms, 70g of fish cakes, 1½ tablespoons of cooking oil, ½ cup of water
- **Seasoning sauce** : a small amount of sugar, soy sauce, sesame oil, sesame, roasted sesame seeds
- **How to Cook**
- 1. Cut the bell peppers, onions, carrots, and fishcakes into thin strips. Then, wash the enoki mushrooms before cooking. Blanch the spinach lightly in boiling water, squeeze the water out, and cut it into slices that are easy to eat. (It is appropriate to cut the bell pepper and carrot into 2-3cm pieces and cut the onion and fish cake into 5cm.)
- 2. Soak the noodles in lukewarm water for 20 minutes. Rinse them with cold water and drain the water. (If you soak the noodles in water for too long, they may become too soft or lumpy after cooking. Adjust the soaking time between 10 and 30 minutes depending on your taste.)
- 3. Put the cooking oil, water and the soaked potato noodles together with the prepared fish cakes and vegetables into the inner pot.
- 4. Place the inner pot inside the rice cooker and close the lid.
- 5. Select Steam Dish in the menu, set the time to 25 minutes, and start cooking by pressing the [START/TURBO] button. (Set the time to 20 minutes if you have soaked the potato noodles for long or want more chewy noodles based on your preference.)
- 6. Make a seasoning sauce by adding the ingredients prepared.
- 7. When the cooking is done, open the lid and put in the blanched spinach and sauce. Then, mix them together.



Braised Short Ribs

- **Ingredients** : 600g of beef rib, 1 carrot, ½ onion, ¼ pear, 10 chestnuts, 10 ginkgo nuts, 2 tablespoons of sugar, 2 tablespoons of liquor
- **Seasoning sauce** : 7 tablespoons of aged soy sauce, 1 tablespoon of roasted sesame seeds, 1 tablespoon of minced garlic, 1 teaspoon of pepper powder, 1 teaspoon of sesame oil, 2 tablespoons of minced green onion, 2 tablespoons of starch syrup
- **How to Cook**
- 1. Chop the beef ribs and remove oil and tendons and soak them in cold water for 2 hours to remove blood.
- 2. Scoop the ribs with a sieve to remove water, make some cuts, and let them sit in the sugar and liquor for about 30 minutes to tenderize the meat.
- 3. Stir-fry the ginkgo nuts on a pan with a little salt added to peel off the skin and cut the carrots to nut sizes. Grind the onion and pear on a grater to make onion and pear juice.
- 4. Make a seasoning sauce by adding the ingredients prepared.
- 5. Mix all the ingredients and marinate them in the seasoning sauce for about 1 hour and then put them into the inner pot.
- 6. Place the inner pot inside the rice cooker and close the lid.
- 7. Select Steam Dish in the menu, set the time to 45 minutes, and start cooking by pressing the [START/TURBO] button.
- ※ You do not need to add any water because it is cooked with meat juice, sauce, and pear juice.
- ※ If you add more water, be careful because the broth may spew out when the steam is exhausted.



Nutritious Rice in Hot Pot

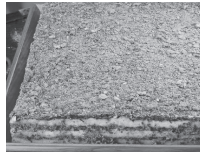
- **Ingredients** : 4 cups of rice, 40g of beans (garbanzo beans or black soybeans), 2 roots of fresh ginseng, 4 chestnuts, 4 jujubes, 12 ginkgo nuts, 1 tablespoon of pine nuts, and 2 tablespoons of refined rice wine
- **Seasoning sauce** : 4 tablespoons of soy sauce, ½ teaspoon of red pepper powder, 2 teaspoons of roasted sesame seeds, 2 tablespoons of chopped green onion, ½ tablespoon of minced garlic, and 1 teaspoon of sesame oil
- **How to Cook**
- 1. Wash the fresh ginseng cleanly and cut off its top. Then, chop the ginseng obliquely and thinly.
- 2. Peel the chestnuts, and chop them into halves. Wash jujubes cleanly, and remove the pits from them. Then, chop them in thick strips.
- 3. Stir-fry the ginkgo nuts with a little bit of oil or boil them in water for 2 to 3 minutes to peel them.
- 4. Pour washed rice into the inner pot and pour water to level 4 of the Plain Rice scale. Then, add some refined rice wine, beans, fresh ginseng, chestnuts, and jujubes and mix them all.
- 5. Place the inner pot inside the rice cooker and close the lid.
- 6. Select White Sticky in the menu and press the [START/TURBO] button to start cooking.
- 7. Once cooking is completed, thoroughly mix and fluff the rice with pine nuts and ginkgo nuts, and pour into a bowl. Then, mix the rice with the sauce to your taste.
- ※ The end result may take on a yellowish tinge due to the characteristics of the ingredients.
- ※ Dried beans may be half-cooked, so soak them in cold water for at least 1 hour or in lukewarm water for at least 30 minutes.
- ※ Be sure to keep the proper grain ratio.

Food Recipes



Mixed
Mushrooms Rice

- **Ingredients** : 4 cups of rice, 60g of beech mushrooms, 40g of enoki mushrooms, 4 champignon mushrooms, 60g of king oyster mushrooms, and 1 tablespoon of refined rice wine
- **Seasoning sauce** : 4 tablespoons of soy sauce, ½ teaspoon of red pepper powder, 2 teaspoons of roasted sesame seeds, 2 tablespoons of chopped green onion, ½ tablespoon of minced garlic, and 1 teaspoon of sesame oil
- **How to Cook**
 1. Tear the beech mushrooms and enoki mushrooms into pieces after wash. Peel the champignon mushrooms and cut them into thick slices.
 2. Cut the king oyster mushrooms longitudinally and cut them into bite-size pieces.
 3. Pour washed rice into the inner pot and pour water to level 4 of the Plain Rice scale. Then, add the mushrooms and some refined rice wine.
 4. Place the inner pot inside the rice cooker and close the lid.
 5. Select Mix Grain in the menu and press the [START/TURBO] button to start cooking.
 6. Once cooking is completed, mix the rice with the sauce to your taste.



Steamed Rice
Cake

- **Ingredients** : 2½ cups of non-glutinous rice powder, 1 cup of red beans, ¼ tablespoon of salt, 1½ tablespoon of sugar, 1 tablespoon and 2 cups of water
- **How to Cook**
 1. Add water to the non-glutinous rice powder and mix well. Strain it once and add 1½ tablespoons of sugar to the mixture.
 2. Boil the red beans without much water. Then, add some salt and ½ teaspoon of sugar to the boiled beans and crush them.
 3. Pour 2 cups of water into the inner pot. Place a steam plate in the pot and put a piece of cloth or sheet of Korean paper on it.
 4. Make layers with 1 cup of the mashed red beans, non-glutinous rice powder, and another cup of mashed red beans by spreading them in the consecutive order.
 5. Place the inner pot inside the rice cooker and close the lid.
 6. Select Steam Dish in the menu, set the time to 45 minutes, and start cooking by pressing the [START/TURBO] button.
- ※ Purchase a steam plate separately



Steamed Egg

- **Ingredients** : 3 eggs, 300ml of water or anchovy and kelp stock, ½ teaspoon of salted shrimp, little salt, 15g of carrots, 15g of green parts of green onion
- **How to Cook**
 1. Put the eggs and water or anchovy and kelp stock into a bowl and whisk.
 2. Chop the carrots and green parts of the green onion finely. Then, mix them with 1.
 3. Finely chop the salted shrimps and pour a bit of water to make juice. Put it into 2 and add some salt to it.
 4. Put 3 into the inner pot and place it inside the cooker, then close the lid.
 5. Select Steam Dish in the menu, set the time to 20 minutes, and start cooking by pressing the [START/TURBO] button.



Steamed
Eggplant

- **Ingredients** : 1 eggplant, 2 cups of water
- **Seasoning sauce** : 2 tablespoons of aged soy sauce, 1 red pepper, 1 green pepper, ½ tablespoon of red pepper powder, 1 tablespoon of vinegar, a small amount of roasted sesame seeds, ½ stalk of green onion, 4 cloves of garlic, and 2 teaspoons of sugar
- **How to Cook**
 1. Cut the eggplant into 4cm lengths, put them vertical then score them crosswise.
 2. Chop the red pepper and green pepper into small pieces, mince the green onion and garlic, and mix them with other sauce ingredients to make the sauce.
 3. Pour 2 cups of water into the inner pot. Place the steam plate in the pot and put the eggplant on the plate.
 4. Place the inner pot inside the rice cooker and close the lid.
 5. Select Steam Dish in the menu, set the time to 15 minutes, and start cooking by pressing the [START/TURBO] button.
 6. When the cooking is completed, take out the eggplant and spread the sauce evenly over the top.
- ※ Purchase a steam plate separately



Steamed
Sweet Potato

- **Ingredients** : 3 sweet potatoes (less than 150g each), 2 cups of water
- **How to Cook**
 1. Pour 2 cups of water into the inner pot.
 2. Place the steam plate in the inner pot and put the cleaned sweet potatoes on the plate.
 3. Place the inner pot inside the rice cooker and close the lid.
 4. Select Steam Dish in the menu, set the time to 35 minutes, and start cooking by pressing the [START/TURBO] button.
 5. The sweet potatoes can get very hot. Do not touch them immediately after cooking. Cut big sweet potatoes (more than 150g) in half.
- ※ Purchase a steam plate separately.



Butter Chocolate
Cake

- **Ingredients** : 200g of butter, 90g of sugar, 3 eggs, 110g of hot cake powder, and 70g of chocolate
- **How to Cook**
 1. Soften the butter by leaving it at room temperature for at least 30 minutes, put it in the bowl with sugar, and mix them into froth.
 2. Add the eggs to 1 little by little and use a whisk to stir the mixture until it becomes smooth.
 3. Add the hot cake powder and chocolate melted in boiling water to 2 and mix them with a scoop.
 4. Grease the inner pot with butter and put the mixture of 3 into it. Then, place the inner pot inside the rice cooker, and close the lid.
 5. Select Steam Dish in the menu, set the time to 45 minutes, and start cooking by pressing the [START/TURBO] button.



Boiled Squid

- **Ingredients** : 1 squid, 35g of spinach, 35g of carrots, 1 egg, ½ cup of water, and a little salt, sesame oil, and flour
- **Seasoning sauce** : 1 tablespoon of red pepper paste, 1 tablespoon of soy sauce, ½ tablespoon of sugar, ½ tablespoon of refined rice wine, ½ teaspoon of sesame oil, and ½ teaspoon of red pepper powder
- **How to Cook**
 1. Cut the squid in half and remove the guts. Peel and wash the squid, then score the inside of the squid horizontally and vertically.
 2. Add a pinch of salt in boiling water and blanch the squid's body and tentacles.
 3. Thoroughly wash the spinach and blanch it in salted water. Rinse it with cold water and squeeze it dry. Cut the carrots into thick strips and blanch in boiling water, then season the spinach and carrots with some salt and sesame oil.
 4. Add some salt to the eggs and stir well. Fry the egg pancake, considering the width of the squid.
 5. Wipe off excess moisture on the squid and sprinkle some flour on the inner part of the squid. Put the egg pancake on the floured surface, then place the spinach, carrots and squid tentacles over the top of the pancake. Roll it up and secure it with a skewer.
 6. Make a seasoning sauce by adding the ingredients prepared.
 7. Put the rolled squid, sauce, and ½ cup of water in the inner pot.
 8. Place the inner pot inside the rice cooker and close the lid.
 9. Select Steam Dish in the menu, set the time to 25 minutes, and start cooking by pressing the [START/TURBO] button.



Steamed Crab

- **Ingredients** : 1 blue crab, 100g of beef, ⅓ block of tofu, ½ green pepper, ½ red pepper, ½ egg yolk, and a little flour
- **How to Cook**
 1. Wash the crab and separate the crab body.
 2. Separate the crab meat from the shells and mince the meat.
 3. Mince the beef and tofu and mix them with the minced crab meat.
 4. Finely chop the red pepper and the green pepper. Then, mix them with the egg yolk.
 5. Sprinkle the flour into the crab shell and fill the shell with the ingredients of 3. Spread the mixture of 4 over the top of the filling.
 6. Pour 2 cups of water into the inner pot and place the steam plate. Put the crab shell stuffed with the filling on the plate.
 7. Place the inner pot inside the rice cooker and close the lid.
 8. Select Steam Dish in the menu, set the time to 30 minutes, and start cooking by pressing the [START/TURBO] button.
- ※ Purchase a steam plate separately



Steamed Clam

- **Ingredients** : 2 clams, 15g of beef, ½ egg white, ½ hard-boiled egg, 1 teaspoon of minced green onion, ½ teaspoon of minced garlic, and a little salt and pepper, 2 cups of water
- **How to Cook**
 1. Mince the beef finely.
 2. Soak the clams in salty water to remove any sediment and wash them thoroughly. Cut them in half and separate the flesh from the shells, then chop up the flesh.
 3. Put the minced beef and clams in a bowl, then season and mix them with minced green onions, minced garlic, salt, and pepper.
 4. There are 8 clam shells to be filled. Fill each shell with ½ of the mixture of 3.
 5. Spread the egg whites on the clam flesh.
 6. Pour 2 cups of water into the inner pot and place the steam plate, and place the prepared clams on the steam plate.
 7. Place the inner pot inside the rice cooker and close the lid.
 8. Select Steam Dish in the menu, set the time to 35 minutes, and start cooking by pressing the [START/TURBO] button.
 9. Separate the egg yolk from the white of hard-boiled egg. Chop the white finely, and mash the egg yolk and put it through a sieve. Place half of the egg yolk and half of the egg white on each clam.
- ※ Purchase a steam plate separately



Boiled Egg

- **Ingredients** : 5 eggs, 2 cups of water, and 1 to 2 drops of vinegar
- **How to Cook**
 1. Put the eggs, water, and vinegar into the inner pot.
 2. Place the inner pot inside the rice cooker and close the lid.
 3. Select Steam Dish in the menu, set the time to 20 minutes, and start cooking by pressing the [START/TURBO] button.



Baked Egg

- **Ingredients** : 5 eggs, ½ cup of water, and 1 to 2 drops of vinegar
- **How to Cook**
 1. Put the eggs, water, and vinegar into the inner pot.
 2. Place the inner pot inside the rice cooker and close the lid.
 3. Select Steam Dish in the menu, set the time to 90 minutes, and start cooking by pressing the [START/TURBO] button.



Steamed Dumpling

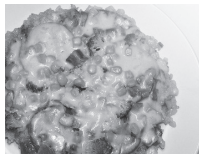
- **Ingredients** : 20 dumplings, 2 cups of water
- **How to Cook**
 1. Pour 2 cups of water into the inner pot.
 2. Place the steam plate in the inner pot and put the dumplings evenly on the plate.
 3. Place the inner pot inside the rice cooker and close the lid.
 4. Select Steam Dish in the menu, set the time to 25 minutes, and start cooking by pressing the [START/TURBO] button.
- ※ Purchase a steam plate separately.

Food Recipes



Steamed Fish

- **Ingredients** : 1 large yellow croaker
- **Seasoning sauce** : 3 tablespoons of soy sauce, 1 tablespoon of red pepper powder, ½ tablespoon of minced garlic, 1 tablespoon of minced green onion, 2 tablespoons of cooking wine, 10 tablespoons of water, and 1 teaspoon of sugar
- **How to Cook**
 1. Score the back of yellow croaker in 2cm intervals.
 2. Make a seasoning sauce by adding the Ingredients prepared.
 3. Place the yellow croaker in the inner pot and pour the sauce evenly.
 4. Place the inner pot inside the rice cooker and close the lid.
 5. Select Steam Dish in the menu, set the time to 25 minutes, and start cooking by pressing the [START/TURBO] button.



Steamed Fish

- **Dough ingredients** : 200g of cooked rice
- **Topping ingredients**: 4 ham slices, 4 champignon mushrooms, 4 tablespoons of canned corn, 2 crab sticks, 80g of pizza cheese, and 5 tablespoons of pizza sauce
- **How to Cook**
 1. Peel the champignon mushrooms and cut them keeping their shape, then tear the crab sticks lengthwise.
 2. Cut the sliced ham in squares and drain the canned corn.
 3. Spread the cooked rice on the bottom of the inner pot.
 4. Spoon the pizza sauce over the cooked rice and put the prepared ingredients on top of the sauce.
 5. Put the pizza cheese on the ingredients of then place the inner pot inside the rice cooker, and close the lid.
 6. Select Steam Dish in the menu, set the time to 20 minutes, and start cooking by pressing the [START/TURBO] button.



Mushroom Tian

- **Ingredients** : 2 cups of brown rice, 20g of brown gravy sauce, a little salt, 2 sesame leaves, ½ zucchini, 1 pack of shimeji mushroom
- **How to Cook**
 1. Thoroughly wash the brown rice and pour it in the inner pot. Fill the pot with water to level 2 of the Brown Rice scale.
 2. Place the inner pot inside the rice cooker and close the lid.
 3. Select Brown Rice in the menu and press the [START/TURBO] button to start cooking.
 4. Cut the zucchini into cubes and lightly stir-fry them with a bit of salt.
 5. Mix the shimeji mushroom with brown gravy sauce.
 6. When cooking is completed, stir the rice well.
 7. Put the brown rice and stir-fried zucchini into a mold and put brown rice on the top to firmly shape it. Then, take it out from the mold.
 8. Pile the shimeji mushrooms mixed with brown gravy sauce and then place sliced sesame leaves on top.
- ※ You can choose the mushrooms according to your taste



Steamed Egg with Tomatoes

- **Ingredients** : ½ of tomato, 2 eggs, 100g of milk, 3 teaspoons of water, and a small amount of chopped green onions and salt
- **How to Cook**
 1. Wash the tomato thoroughly and drain the water. Cut it into pieces.
 2. Add and mix the tomato, eggs, and salt in a bowl.
 3. Add milk, water, and chopped green onions to 2 and mix them all. Then pour the content into the inner pot.
 4. Place the inner pot inside the rice cooker and close the lid.
 5. Select Steam Dish in the menu, set the time to 15 minutes, and start cooking by pressing the [START/TURBO] button.



Steamed Zucchini

- **Ingredients** : ½ zucchini, 2 cups of water
- **Seasoning sauce** : 1 tablespoon of aged soy sauce, 1 tablespoon of minced green onions, ½ tablespoon of sesame oil, ½ tablespoon of red pepper powder, a small amount of shredded red pepper, 1 teaspoon of sugar, 1 tablespoon of minced garlic, and ½ tablespoon of roasted sesame seeds
- **How to Cook**
 1. Cut the zucchini into 1cm-thick slices.
 2. Make a seasoning sauce by adding the Ingredients prepared.
 3. Pour 2 cups of water into the inner pot and place the steam plate. Put the sliced zucchini on the plate and spread the sauce of 2 evenly.
 4. Place the inner pot inside the rice cooker and close the lid.
 5. Select Steam Dish in the menu, set the time to 15 minutes, and start cooking by pressing the [START/TURBO] button.
- ※ Purchase a steam plate separately



Tteokbokki (Stir-fried Rice Cake)

- **Ingredients** : 300g of bar rice cake (soft), 3 fish cakes, ⅓ of onion, ⅓ of green onion, and 60g of carrots
- **Seasoning sauce** : 3 tablespoons of red pepper paste, 1½ tablespoons of starch syrup, 1½ tablespoons of sugar, ½ tablespoon of roasted sesame seeds, ½ tablespoon of soy sauce, and 100ml of anchovy and kelp stock
- **How to Cook**
 1. Wash the bar rice cake in running water and cut it into bite-size pieces.
 2. Cut the fish cake into 4 parts, cut the onion and carrot into strips, and chop the green onion obliquely.
 3. Make a seasoning sauce by adding the ingredients prepared.
 4. Put the cleaned ingredients, sauce, and anchovy and kelp stock into the inner pot.
 5. Place the inner pot inside the rice cooker and close the lid.
 6. Select Steam Dish in the menu, set the time to 20 minutes, and start cooking by pressing the [START/TURBO] button.

Whipped-cream
Cake

- **Ingredients :** $\frac{1}{2}$ cup of weak flour, 2 eggs, $\frac{1}{2}$ tablespoon of butter, $\frac{1}{2}$ tablespoon of milk, $\frac{1}{2}$ cup of sugar, and a small amount of salt and vanilla scent
- **Whipped-cream :** 100ml of fresh cream and $\frac{1}{2}$ cup of sugar
- **Fruits :** 1 cherry, 3 strawberries, $\frac{1}{4}$ of mandarin orange can, and 1 kiwi
- **How to Cook**
 1. Add some salt to flour and sieve it.
 2. Separate the egg yolk from the white.
 3. Put the egg white in the bowl and beat the eggs into a froth. When it is bubbly, add some sugar several times. Stir it until the beaten egg whites do not spill out of the bowl when the bowl is turned upside down.
 4. Add the egg yolk little by little to the ingredients of 3 and continue to stir the mixture, then add a small amount of vanilla scent.
 5. When the ingredients of 4 come to a state of cream, add the flour lightly and mix them well.
 6. Mix the milk and butter cooked in a double boiler and add the mixture to the dough of 5.
 7. Grease the bottom and side of the inner pot lightly with butter. Then, add the cake dough to the inner pot.
 8. Place the inner pot inside the rice cooker and close the lid.
 9. Select Steam Dish in the menu, set the time to 40 minutes, and start cooking by pressing the [START/TURBO] button.
 10. When the cooking is completed, cool the sponge cake.
 11. Pour the whipping cream into the bowl and whip it until it is thick, then add powdered sugar.
(Powdered sugar is made by grinding sugar very finely.)
 12. Spread the fresh cream on top of the sponge cake.
 13. Decorate with various fruits.



Yakbab

- **Ingredients :** 4 cups of glutinous rice, 60g of raisins, 15 chestnuts, 10 jujubes, 1 tablespoon of pine nut, 100g of black sugar, 1 tablespoon of aged soy sauce, 2 tablespoons of sesame oil, a little salt, $\frac{1}{2}$ teaspoon of cinnamon powder, 3 cups of water
- **How to Cook**
 1. Rinse the glutinous rice thoroughly and soak it in water for at least 2 hours.
 2. Peel the chestnuts and remove seeds from the jujubes and cut them into appropriate sizes.
 3. Add some black sugar, sesame oil, aged soy sauce, cinnamon powder, and salt to the prepared glutinous rice and mix them well.
 4. Put 3 and all the ingredients into the inner pot, pour 3 cups of water, and mix them evenly.
 5. Place the inner pot inside the rice cooker and close the lid.
 6. Select Steam Dish in the menu, set the time to 40 minutes, and start cooking by pressing the [START/TURBO] button.



Rice Cake Gratin

- **Ingredients :** 100g of sliced rice cake, 2 boiled eggs, 1 sweet potato, 80g of pizza cheese, 2 slices of cheese, a little olive oil, 1 cup of white sauce, and a little parsley powder
- **White sauce :** 20g of flour, 20g of butter, 200g of milk, and a little salt and white pepper (Sauté melted butter with flour and boil it with milk until the texture gets thick. Then, add some salt and white pepper.)
- **How to Cook**
 1. Wash the sweet potatoes and cut them into round slices without peeling.
 2. Cut the boiled eggs and soak the rice cake in lukewarm water.
 3. Grease the inner pot with olive oil. Then, lay the sweet potatoes, eggs, and rice cake on top of one another.
 4. Put the white sauce on 3 and evenly spread the pizza cheese. On the top, put the sliced cheese cut into 8 pieces and sprinkle the parsley powder.
 5. Place the inner pot inside the rice cooker and close the lid.
 6. Select Steam Dish in the menu, set the time to 20 minutes, and start cooking by pressing the [START/TURBO] button.

Special Chicken
Porridge

- **Ingredients :** 1 cup of rice, $\frac{1}{2}$ of a chicken, 3 cups of chicken broth, 1 green pepper, 1 red pepper, and a small amount of salt
- **Seasoning :** 1 tablespoon of chopped green onion, 1 tablespoon of minced garlic, 2 tablespoons of soy sauce, 2 teaspoons of sesame oil, and a small amount of pepper powder and roasted sesame seeds
- **How to Cook**
 1. Thoroughly wash the rice. Then, soak it in water for 30 minutes.
 2. Make a seasoning sauce by adding the ingredients prepared.
 3. Clean the chicken and boil it well. Tear the chicken flesh into bite-size pieces and season them with the sauce. Remove oil from the chicken broth and strain it through a gauze cloth.
 4. Remove seeds from the green and red peppers. Then, chop them into small pieces.
 5. Add the soaked rice, chicken, hot pepper, and chicken broth into the inner pot, then add water until it reaches porridge water level 1.
 6. Place the inner pot inside the rice cooker and close the lid.
 7. Select Healthy Porridge in the menu and press [START/TURBO] to start cooking.
 8. When the cooking is completed, add some salt to the cooked porridge to your taste and stir it gently.
- ※ Note that, if you put more water than the standard amount, the rice water may spew out when the steam is exhausted. So, be careful.



Plain Porridge

- **Ingredients :** rice
- **How to Cook**
 1. Measure the rice with the measuring cup according to the number of servings you need.
 2. Thoroughly wash the desired amount of rice and soak it in water for about 30 minutes.
 3. Add the soaked rice into the inner pot, then add a proper amount of water up to the porridge water level.
 4. Place the inner pot inside the rice cooker and close the lid.
 5. Select Healthy Porridge in the menu and press [START/TURBO] to start cooking.
 6. When the cooking is done, gently stir the porridge.
- ※ Note that, if you put more water than the standard amount, the rice water may spew out when the steam is exhausted. So, be careful.

Five Grains
Porridge

- **Ingredients :** $\frac{1}{2}$ cups of rice, $\frac{1}{3}$ cup of mixed with red beans, adlay, millet, mung beans, sticky rice, black rice, corn, and wheat and a small amount of salt
- **How to Cook**
 1. Thoroughly wash the rice, red beans, adlay, millet, mung beans, sticky rice, black rice, corn, and wheat and soak them in water for about 3 hours.
 2. Add all the ingredients into the inner pot, then add water up to porridge water level 1.
 3. Place the inner pot inside the rice cooker and close the lid.
 4. Select Healthy Porridge in the menu and press [START/TURBO] to start cooking.
 5. When the cooking is completed, add some salt to the cooked porridge to your taste and stir it gently.
- ※ Note that, if you put more water than the standard amount, the rice water may spew out when the steam is exhausted. So, be careful.
- ※ Be sure to keep the proper grain ratio.

Food Recipes



Red Bean Porridge

- **Ingredients** : 1 cup of rice, water boiled with red bean, 1/3 cup of red beans, 1 cup of glutinous rice powder
- **How to Cook**
 1. Thoroughly wash the rice. Then, soak it in water for 30 minutes.
 2. Wash the red beans thoroughly, boil them in water on a strong fire, discard the water, put them in plenty of clean cold water, and boil them until they are about to burst.
 3. Place the red beans on a sieve and mash them, then set aside the juice from the red beans.
 4. Sift the sticky rice flour two to three times and knead it into small balls using boiled water. (Cool it before kneading.)
 5. Add the soaked rice, rice balls, and red beans into the inner pot, then add water until it reaches porridge water level 1.
 6. Place the inner pot inside the rice cooker and close the lid.
 7. Select Healthy Porridge in the menu and press [START/TURBO] to start cooking.
 8. When the cooking is done, gently stir the porridge.
- ※ If you want to chew the red beans, you can put them into the pot to your taste.
- ※ Note that, if you put more water than the standard amount, the rice water may spew out when the steam is exhausted. So, be careful.
- ※ Be sure to keep the proper grain ratio.



Sea Cucumber Porridge

- **Ingredients** : 3/4 cup of rice, water, 30g of soaked sea cucumber, a little carrot, onion, and zucchini, 1/2 tablespoon of sesame oil; 1 tablespoon of soy sauce for soup; a little salt
- **How to Cook**
 1. Thoroughly wash the rice and soak it in water for at least 3 hours.
 2. Cut the soaked sea cucumber into thin strips.
 3. Finely chop the carrots, onions, and zucchini.
 4. Add the soaked rice, sea cucumber, vegetables, sesame oil, and soy sauce for soup into the inner pot, then add water up to water level 1 and mix them well.
 5. Place the inner pot inside the rice cooker and close the lid.
 6. Select Healthy Porridge in the menu and press [START/TURBO] to start cooking.
 7. When the cooking is completed, add some salt to the cooked porridge to your taste and stir it gently.
- ※ Note that, if you put more water than the standard amount, the rice water may spew out when the steam is exhausted. So, be careful.



Adlay Porridge

- **Ingredients** : 1 cup of adlay, 1/2 shiitake mushroom, 1/2 teaspoon of sesame oil, and a small amount of salt
- **How to Cook**
 1. Thoroughly wash the adlay and soak it in water for at least 12 hours.
 2. Slice the shiitake mushrooms thinly.
 3. Add the soaked adlay, shiitake mushrooms, and sesame oil into the inner pot, then add water until it reaches porridge water level 1. Then stir the mixture thoroughly.
 4. Place the inner pot inside the rice cooker and close the lid.
 5. Select Healthy Porridge in the menu and press [START/TURBO] to start cooking.
 6. When the cooking is completed, add some salt to the cooked porridge to your taste and stir it gently.
- ※ Note that, if you put more water than the standard amount, the rice water may spew out when the steam is exhausted. So, be careful.



Pine Nut Porridge

- **Ingredients** : 1 cup of rice, water, 1/2 cup of pine nut, and a small amount of salt
- **How to Cook**
 1. Thoroughly wash the rice. Then, soak it in water for 30 minutes.
 2. Wash the pine nuts and grind them in a blender.
 3. Add the soaked rice and ground pine nuts to the inner pot, then add water until it reaches porridge water level 1.
 4. Place the inner pot inside the rice cooker and close the lid.
 5. Select Healthy Porridge in the menu and press [START/TURBO] to start cooking.
 6. When the cooking is completed, add some salt to the cooked porridge to your taste and stir it gently.
- ※ Note that, if you put more water than the standard amount, the rice water may spew out when the steam is exhausted. So, be careful.



Abalone Porridge

- **Ingredients** : 1 cup of rice, 1 tablespoon of sesame oil, 1 abalone, and a small amount of salt
- **How to Cook**
 1. Thoroughly wash the rice. Then, soak it in water for 30 minutes.
 2. Brush the abalone clean and detach it from the shell. Take out the guts and cut it into thin slices.
 3. Add the soaked rice, abalone, and sesame oil into the inner pot, then add water until it reaches porridge water level 1. Then, stir the mixture thoroughly.
 4. Place the inner pot inside the rice cooker and close the lid.
 5. Select Healthy Porridge in the menu and press [START/TURBO] to start cooking.
 6. When the cooking is completed, add some salt to the cooked porridge to your taste and stir it gently.
- ※ Note that, if you put more water than the standard amount, the rice water may spew out when the steam is exhausted. So, be careful.
- **Note** : The same recipe can be applied to shrimp porridge or oyster porridge to your taste.



Tuna Vegetable Rice

- **Ingredients** : 70g of rice, 40g of canned tuna, 15g of bell pepper, 15g of carrots, 130ml of water, and a small amount of butter and powdered seaweed
- **How to Cook**
 1. Drain the oil of tuna and tear the tuna fillet into thin pieces with chopsticks.
 2. Finely chop the bell peppers and carrots.
 3. Mix the rice, tuna, bell peppers, and carrots in a bowl.
 4. Grease the bottom of the inner pot evenly with butter. Add the ingredients of 3 and pour water into it.
 5. Place the inner pot inside the rice cooker and close the lid.
 6. Select Steam Dish in the menu, set the cooking time to 25 minutes, and press the [START/TURBO] button to start cooking.
 7. When the cooking is done, thoroughly mix the rice with a rice scoop.



Potato & Carrot Porridge

- **Ingredients** : $\frac{1}{2}$ cup of rice, 1 potato, 30g of carrot, $1\frac{1}{2}$ cups of water
- **How to Cook**
 1. Thoroughly wash the rice and place it on a strainer. Then, peel the potato and carrot and slice them into thin strips.
 2. Put the ingredients and water into the inner pot.
 3. Place the inner pot inside the rice cooker and close the lid.
 4. Select Steam Dish, set the cooking time to 20 minutes, and press the [START/TURBO] button to start cooking.
 5. When the cooking is completed, put the porridge in a blender and grind it.



Sweet Pumpkin Soup

- **Ingredients** : 150g of sweet pumpkin, $1\frac{1}{2}$ tablespoons of bread crumbs, 100ml of water, a small amount of salt, and 1 teaspoon of milk
- **How to Cook**
 1. Select a ripe sweet pumpkin, peel it, and remove the seeds. Cut it into thin slices and rinse them with water.
 2. Put the cleaned sweet pumpkin, bread crumbs, and water into the inner pot.
 3. Place the inner pot inside the rice cooker and close the lid.
 4. Select Steam Dish, set the cooking time to 25 minutes, and press the [START/TURBO] button to start cooking.
 5. Once cooking is completed, mash the sweet Pumpkin and add milk while it is still hot, then add salt to your taste.



Broccoli Porridge

- **Ingredients** : $\frac{2}{3}$ cup of rice, 30g of broccoli, $1\frac{1}{2}$ cups of water, and a small amount of salt
- **How to Cook**
 1. Wash the rice and soak it in water for 30 minutes. Put the rice, water, and broccoli into a blender and grind them.
 2. Put the ingredients into the inner pot, place the inner pot inside the rice cooker, and close the lid.
 3. Select Steam Dish, set the cooking time to 20 minutes, and press the [START/TURBO] button to start cooking.
 4. When the cooking is completed, add some salt to the cooked porridge to your taste and stir it gently with a scoop.



Sweet Potato & Apple Porridge


- **Ingredients** : 100g of sweet potatoes, 100g of apples, and 50ml of water
- **How to Cook**
 1. Peel the sweet potatoes and apples and slice them thinly.
 2. Put the ingredients of 1 and 50ml of water into the inner pot.
 3. Place the inner pot inside the rice cooker and close the lid.
 4. Select Steam Dish, set the cooking time to 20 minutes, and press the [START/TURBO] button to start cooking.
 5. Once cooking is completed, mash the pieces finely and mix them.

Read This Before Contacting Customer Service.

Please check the following table before contacting Customer Service.

A fully functional cooker may appear to malfunction if you are not familiar with how to use the rice cooker or due to easily correctable causes. If this is the case, check the following and you may be able to solve simple issues without having to contact Customer Service. If the problem persists, contact Customer Service.

Symptom	Please Check.	How to Troubleshoot
1. Unable to cook occasionally. Takes too long to cook.	Is the power plug unplugged? Has the power gone out while cooking? Did you press the [CANCEL] button or do any other operation while cooking?	Insert the power plug firmly. In the case of power outage for a long time, start over again. Do not operate other buttons while cooking.
2. Water spews out during cooking.	Is the pressure weight tilted? Did you use the measuring cup? Did you add the right amount of water? Did you select the right mode?	Straighten the pressure weight.
3. Rice gets overcooked or undercooked.	Did you add the right amount of water? Is the bottom of the inner pot free of foreign substances?	Adjust the amount of water according to appropriate water level scale for the number of servings to cook. Remove foreign substances from the automatic temperature sensor (IH sensor) surface.
4. Steam escapes from the side of the lid.	Are there any grains of rice stuck to the pressure packing? Did you replace the pressure packing on time? Is the pressure packing worn?	Clean the top rim of the inner pot and the outer side of the pressure packing. (Parts where the pressure packing is in contact with) If steam escapes, tilt the pressure weight back to depressurize the cooker. Unplug the cooker and contact Customer Service. (The pressure packing is a consumable part.) It is recommended to replace the pressure packing periodically since its life span is about 1-3 years depending on the number of uses.
5. <i>E 1</i> , <i>E 3</i> message appears.	These appear when the internal temperature is too low.	Please contact Customer Service.
6. <i>E 2</i> , <i>E 5</i> message appears.	These error messages indicate that the pressure (due to a clogged pressure regulator nozzle) or temperature inside the cooker is too high.	Please contact Customer Service.
7. Unable to use the preset option.	Is the preset option available for the selected menu item?	Make sure that the preset option is available for the selected menu item. (Refer to page 23.)
8. <i>E 8</i> message appears.	These error messages appear when there is a problem with the temperature sensor.	Please contact Customer Service.

Symptom	Please Check.	How to Troubleshoot
9. The bottom of the rice takes on a yellowish tinge.	This is called the melanoising effect and adds savory flavor and aroma to the cooked rice. Did you choose White Sticky and set the warming heat to between 2°C and 4°C for the fine-tuning taste function?	Set the heating temperature of the fine-tuning taste function to -2°C or 0°C. (Refer to page 22.)
10. The cooker makes a noise while cooking or keeping rice warm.	Do you hear a fan noise while cooking? Does the rice cooker make a buzzing sound while cooking or keeping rice warm?	The rice cooker features a fan to cool the internal components. This is the sound of the fan spinning. This is normal, not a failure. The buzzing noise during cooking or warming is a normal sound made by the IH pressure rice cooker. This is normal, not a failure.
11. Rice develops a smell or discolors while being kept warm.	Did you keep the rice warm for more than 12 hours? Did you warm the rice that was cooked using the preset option with a long time setting? Did you use a dish-cooking function? Did you clean the pressure packing on a regular basis? Make sure that the clean cover is securely engaged.	Do not warm the rice for more than 12 hours. (Refer to page 27.) Do not warm the rice that has been cooked using the preset option with a long time setting.
12.  appears when a button is pressed.	Is the inner pot inside the rice cooker? Is the rice cooker plugged into a 110V outlet?	Cooking, preset cooking, and warming cannot be performed if the inner pot is not inside the rice cooker. Place the inner pot inside the rice cooker. This product uses 120V. Connect to a proper power outlet.
13. Rice is stuck to the inner pot and has turned brown.	Did you wash and rinse the rice thoroughly? Are there any foreign substances on the inner pot surface or the surface of the Automatic temperature sensor?	Always wash and rinse the rice well. Remove foreign substances from the inner pot surface and the Automatic temperature sensor surface.
14. Beans and mixed grains come out undercooked.	Are there any foreign substances on the surface of the automatic temperature sensor?	Soak the beans and/or mixed grains in water before cooking.
15. The buttons do not work.	Do the buttons not work?	Press the center of the buttons firmly. The buttons do not work if pressed with a wooden or plastic object.

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

- Read all instructions.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock do not immerse cord, plugs, or (state specific part or parts in question) in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner.

Return appliance to the nearest authorized service facility for examination, repair, or adjustment.

- The use of accessory attachments not recommended by the appliance manufacturer may
- Do not use outdoors
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- "This appliance has a polarized plug (one blade is wider than the other).
To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way.
If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician.
Do not attempt to modify the plug in any way."

- **SAVE THESE INSTRUCTIONS**



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