

Looks Good 

Easy 

Smart 

CUCHEⁿ

Cuchen IH Electric Pressure Rice Cooker – User Manual

- Read this manual carefully before use to ensure the proper use of your Cuchen electric pressure rice cooker.
- Once you have finished reading it, keep the manual at a place where other people would be able to find it easily.



With Cuchen, quality is always priority number one.



Thank you for purchasing a Cuchen electric pressure rice cooker. In order to ensure proper use and maintenance of this product, please read and follow the instructions contained in this document carefully. Also, refer to this document if you experience issues or problems while using the product.

Product Specifications

Product Name	IH Electric Pressure Rice Cooker VE06 Series (LCD Type)
Rated Voltage & Frequency	AC 120V, 60Hz
Rated Power Consumption	1100W (Cooking)
Max. Cooking Capacity	1.08L (6 Servings)
Regulator Pressure/Safety Device Pressure	88.3kPa / 166.7kPa
Dimensions (Length X Width X Height)	355 X 264 X 267 mm (13.98 X 10.39 X 10.51 inches)
Weight	5.1kg (11.24 lbs)

※ These specifications are subject to minor change for product performance enhancement purposes.

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Safety Precautions

- ※ Information contained in this section serves to protect the user's safety and prevent damage to property.
- ※ Carefully read and follow all safety precautions.

-  **Danger** Risk of severe injury or even death is assumed if the instructions are not followed.
-  **Warning** Risk of serious injury or property damage is assumed if the instructions are not followed.
-  **Caution** Risk of minor injury or property damage is assumed if the instructions are not followed.



Power



Danger

This product is dedicated to AC 120V. Use this product only for outlets dedicated to 120V at rated 15A or higher.

An electric shock and fire may occur.



Do not plug in if the power plug is damaged or the power outlet is loose.

An electric shock and fire may occur.



Do not touch the power plug with a wet hand.

An electric shock and fire may occur.



Do not pull on the power cord to unplug.

An electric shock and fire may occur.



Do not splice or modify the power cord or plug.

An electric shock and fire may occur.



Do not plug in and pull out the power cord repeatedly.

An electric shock and fire may occur.



Do not move the product by pulling on the power cord.

An electric shock and fire may occur.



Unplug the product if not intending to use for an extended period of time.

An electric shock, short-circuiting, and fire may occur.



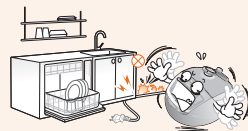
Keep the power plug clean of debris.

Fire may occur.



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

An electric shock and fire may occur.



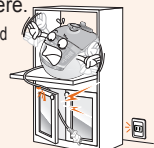
Do not plug into an outlet that is powering multiple products. Use a dedicated outlet.

Overheating, ignition, an electric shock, and fire may occur.



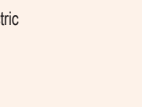
If placing the product on top of a rice cabinet or a shelf, ensure that the power cord is not caught anywhere.

An electric shock and fire may occur.



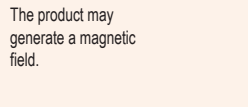
Protect the cord and the plug from pets and sharp metallic objects such as nails.

May cause electric shock or fire.



While the product is in use, keep a minimum distance of 30 cm from the product.

The product may generate a magnetic field.



Danger

Avoid exposure to direct sunlight and heat-radiating appliances.

Fire, deformation, and discoloration may occur.



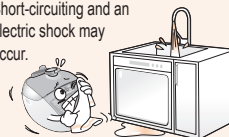
Do not use or store combustible gases or inflammable materials in the product's vicinity.

Fire may occur.



Do not install the product in a place (e.g. a sink or a bathroom) where water might make its way into the product.

Short-circuiting and an electric shock may occur.



Do not install the product in a place with a large amount of dust or where chemicals are stored.

An electric shock and fire may occur. In addition, product performance may be degraded.





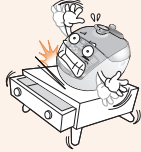
Installation



Caution

Install the product on an even surface and protect the product from excessive force and impact.

Bodily injury and product damage may occur.



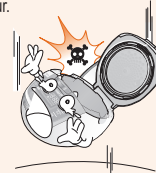
Be cautious against tripping on the power cord and knocking off the product.

Bodily injury and product damage may occur.

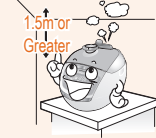


Do not drop or give shock to the product or the inner pot.

Bodily injury and product damage may occur.



Secure at least 1.64yd of clearance above the product. May cause product malfunction.



During Use



Danger

Unplug the power cord before cleaning, do not spray water directly on the product, and do not use benzene or thinner to clean. If water has gone inside the product, contact the service center.

An electric shock, fire, and discoloration may occur.



If you sense strange noise, burning smell, or smoke from the product, unplug the power cord right away, depressurize by tilting the pressure cap back, and then contact the service center.

Fire may occur.



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

Fire or product malfunction may occur.



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

An electric shock, fire, and product damage may occur.



Do not clog the product's inlets or other openings with debris. If clogged, unplug the power cord and contact the service center.

An electric shock, fire, and bodily harm may occur.

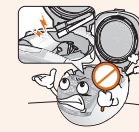
Do not allow children to operate the product unsupervised, or keep the product out of children's reach.

An electric shock, burn, and bodily harm may occur.



Do not use this product with aluminum foil or other metallic materials attached to the outer surface of the inner pot.

An electric shock, fire, and discoloration may occur.



Close the lid by pushing all the way down until you hear a click. Also, turn the lid lock handle to the lock position before cooking.

Bodily harm may occur. In addition, product performance may be degraded.

Close the lid as shown in the figure on the right:



With Two Hands!



Warning

Do not use without the inner pot inside the rice cooker.

There is risk of electric shock, fire, and product malfunction.

If you add rice or water inside the rice cooker without using the inner pot, have the unit inspected by the service center right away.



Do not touch the inner pot or clean cover with a hand right after cooking is completed or while the cooker is in Keep Warm mode.

Bodily harm may occur.



Do not use a deformed or undedicated inner pot.

Fire or product malfunction may occur.



Use the Dedicated Inner Pot

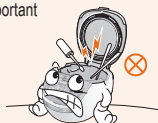
Do not use a cooking or warming feature with a decorative cover or a dish towel placed on top of the rice cooker.

Product performance may be degraded, and the rice cooker may explode.



Do not place foreign objects inside the product.

An electric shock and fire may occur (especially important for children)



Do not use the inner pot for purposes other than as intended, or do not place it over flame from the gas range.

Product malfunction may occur.

Do not Use for the Wrong Purposes!!



Do not place your face or hands near the rice cooker's steam vent during or right after cooking, or do not block the steam vent.

A burn may occur.

Take extra caution with children.



Do not unplug the cooker or press other control buttons while cooking is in progress.

Product malfunction may occur.



The rice cooker remains in a highly pressurized state during and right after cooking. Do not open the lid by force.

Bodily harm including getting burned may occur.

If you must open the lid while cooking is in progress, press the CANCEL button and wait until the rice cooker is completely depressurized before opening the lid.

Safety Precautions



During Use



Contact the service center if the inner pot's coating has been damaged or peeled.

The inner pot's coating may come off after long use. Also, cleaning the inner pot with a rough or metallic scrubbing brush can peel the coating. Use a neutral dish detergent and a sponge only.

Do not overfill the inner pot.

The rice may not cook properly and can lead to water spilling over while cooking.



Do not place magnetic objects on top of the lid, or use the cooker in the vicinity of highly magnetic objects.

Product malfunction may occur.



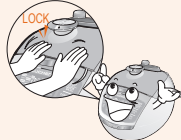
Remove the collected water from inside the cooker after each use.

May cause the product to discolor, develop a foul odor, or perform poorly.



Firmly close the lid before cooking or warming.

May cause the product to discolor, develop a foul odor, or perform poorly.



Frequently wash and clean the inner pot, pressure packing, clean cover packing, and clean cover.(p.20~p.23)

Product performance may be degraded.

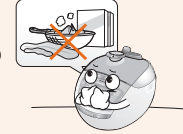


If the power goes out while cooking is in progress, the content may spill out through the steam vent.



Do not use the product for purposes other than cooking, warming, or other functions.

Failure to do so may cause the product to malfunction or to develop a foul odor.



Do not lift the rice cooker by the inner pot's handles. Doing so may cause the lid to open accidentally.

Product malfunction, product damage, or bodily harm may occur.

When placing the inner pot inside the cooker, align the pot's handles to the cooker's handle grooves.

Product malfunction may occur.

Always clean the rice cooker after cooking in the STEAM or SLOW mode.

Cooking or keeping rice warm without cleaning the cooker after using the Steam feature can cause the rice to take on the previously prepared food's smell. Thoroughly wash the inner pot, the inner pot lid, and the pressure packing before use.

Ensure that the area above the cooker is clear of objects such as a rice cabinet or a shelf.

Steam discharged from the cooker may cause damage to the cabinet or shelf.

Do not spray pesticides and other chemicals inside the cooker.

May cause fire. If an insect has made its way inside the cooker, please contact the service center.

Do not use rough or metallic scrubbing pads, brushes, or abrasives to clean the product's exterior, especially metallic parts, or clean cover.

There is risk of product damage and deformation.

Do not place the inner pot inside the cooker if there are grains of rice or other foreign substances stuck on the outer surface of the pot.

Product malfunction may occur.

Do not place the clean cover or other metallic objects inside the cooker without the inner pot.

An electric shock and fire may occur

Do not immerse the cooker in water or any other liquid.

An electric shock and fire may occur

Do not use outdoors.

An electric shock and fire may occur

Always attach the clean cover when using the cooker.

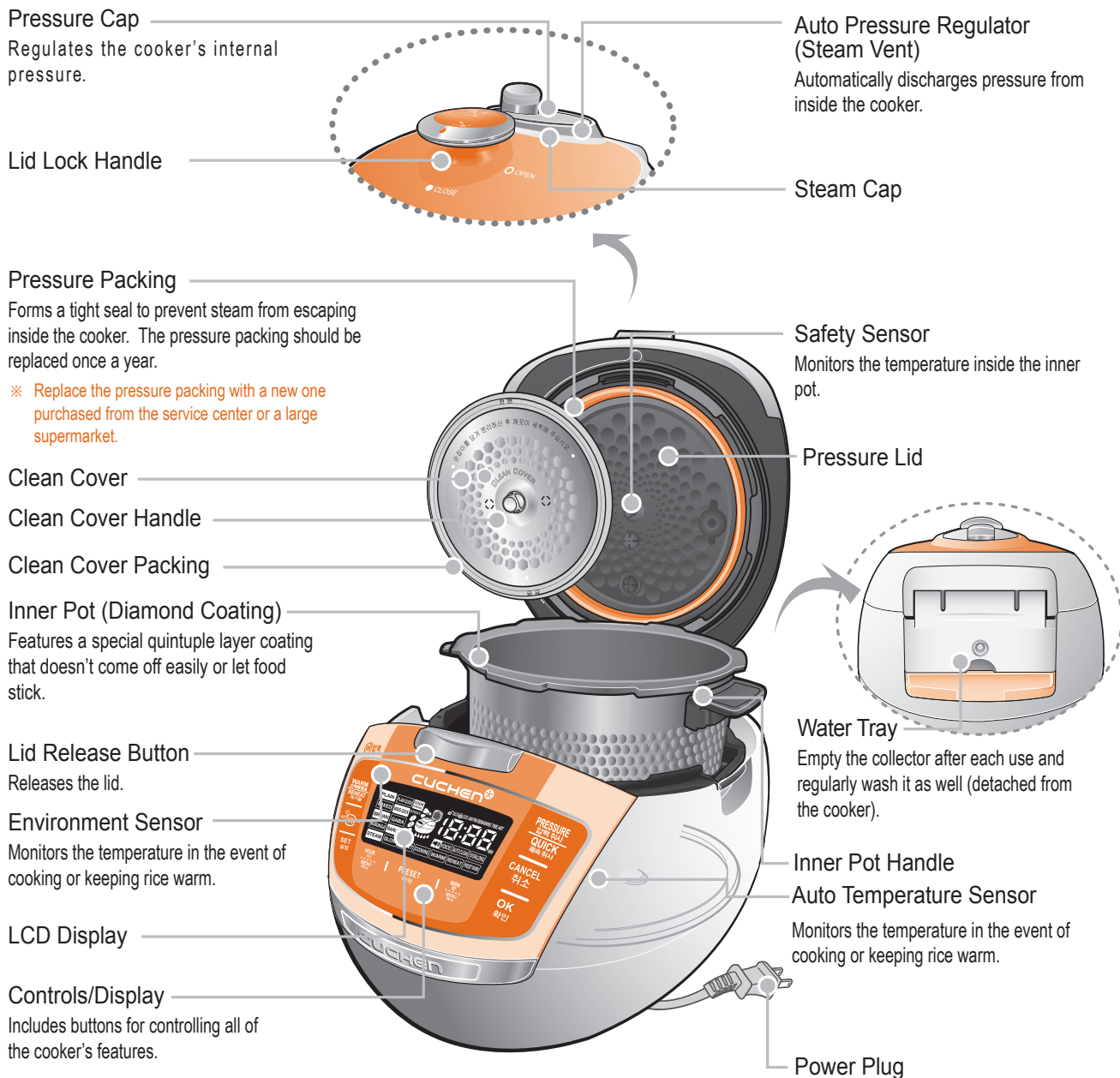
The clean cover protects the cooker against discoloration and foul odors.

Persons with an artificial heart or who rely on a pacemaker should consult with a doctor before using this product.

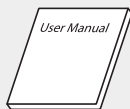
The product, while in operation, may interfere with pacemakers.

Name and Features of Each Part

Front and Inside



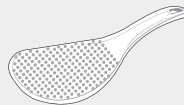
Accessories



User Manual



Measuring Cup



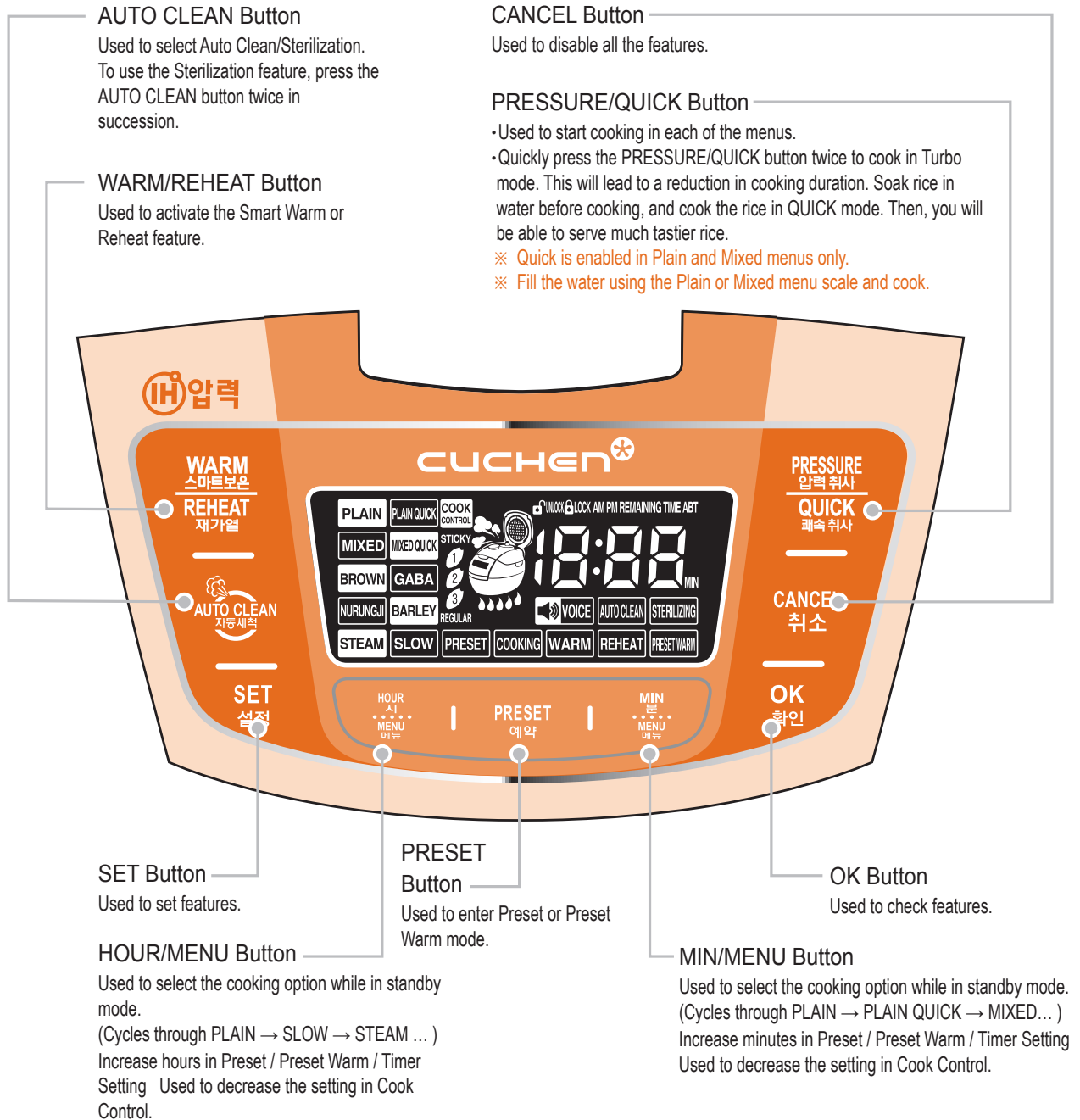
Rice Spatula



Clean Cover

Name and Features of Each Part

Controls / Display



※ Sleep Mode

- If the rice cooker is not operated for the given amount of time while the power cord of the rice cooker is connected, the rice cooker will switch to Sleep mode.
- If the lid of the rice cooker is open or close in Sleep mode, the mode will be disabled.

※ Voice Navigation and Volume Control

- Performs voice notifications when cooking starts or ends, or steam is ventilated. Also informs you of the next step.

Suggestions

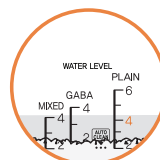
- Cooking flavorful rice starts from using the right amount of water.

Type of Rice	Water Level
Old Rice	Slightly above the scale
Fresh Rice	Slightly below the scale
Soaked Rice	Slightly below the scale
Hard-Boiled Rice	Slightly below the scale
Fluffy Rice	Slightly above the scale

※ If using polished and ready to boil rice, use the standard water level.
(Polished and Ready to Boil Rice: Prewashed rice)

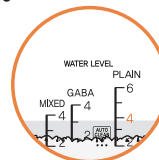
- 4 Servings of Plain Rice -

Cooking old rice or
to get fluffy rice



Slightly above the scale

Cooking fresh/soaked rice or
to get an hard-boiled result



Slightly below the scale

- If the Cooked Rice Smells

- ▶ Not cleaning the inner pot and other cooker parts allows bacteria to spread and cause the rice to develop an odor. In this case, fill the inner pot with a mixture of water and vinegar, disinfect the pot by running the Sterilization feature for 40 minutes, and then thoroughly wash the pot. (Ratio of Mixture: Water to 3 servings level on the plain scale and 1 tablespoon of vinegar)
- ▶ Regularly clean the lid to get rid of debris and buildup.

- Getting Rid of the Odor when Cooking Old Rice

After being cooked, old rice tends to develop an unpleasant smell that only gets worse when kept warm. On the evening before cooking the rice, soak the uncooked rice in water and add a drop of vinegar. Rinse the rice clean and then rinse it once more using lukewarm water right before cooking to prevent the rice from smelling.



- Storing Rice (determines the flavor of rice)

※ Old or dried-out rice may develop poor texture or even end up undercooked. Also, they are prone to develop an odor when kept warm.

① Storing Rice

	Good	Bad
Storage Place	<ul style="list-style-type: none"> - Cool and Dry - Low Humidity and Good Ventilation 	<ul style="list-style-type: none"> - Areas with boiler pipes passing through - Direct Sunlight - Underneath a Sink
Rice Purchase Storage Period	It is recommended that rice should be purchased in small quantities between 5kg and 10kg and should be consumed within two weeks of breaking the packaging seal.	

- ② To prevent bugs from mixing in with the rice, add cloves of garlic in the rice container.

※ Freshly polished rice can quickly become dry unless stored properly.



Setting the Clock

Setting the Clock (Example: Setting the Clock to 9:30 AM)

- 1 Press SET button.



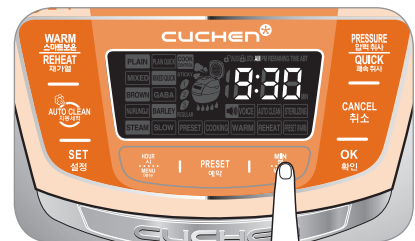
- 2 Adjust the time using HOUR/MENU and MIN/MENU buttons.

Press the HOUR/MENU button to change the hour setting in 1-hour increments.

Verify the AM/PM setting.

Press the MIN/MENU button to change the minute setting in 1-minute increments.

※ The CANCEL button exits the time setting mode and restores the previous time setting.



- 3 Press OK button to apply the time setting.

If you do not press OK button, the new setting will automatically apply in 25 seconds.

※ Pressing the CANCEL button within 15 seconds after applying the new setting will cancel the change and restore the previous time setting.



► Power Outage Compensation

Cuchen electric pressure rice cookers feature a power outage compensation function that remembers the operation that was being performed before a power outage occurs. In the event of a power outage, this feature enables the operation that was taking place to be resumed once the power is restored.

Caution: Power outage during rice cooking activates forced steam ventilation. (to prevent steam-related accidents)

► Lithium Ion Battery

Cuchen electric pressure rice cookers feature a lithium ion battery that powers the power outage compensation and clock features. The battery's lifecycle is approximately 3 years. This figure can vary depending on the product's specifications.

► Melanoizing

Cooking rice with a Cuchen electric pressure rice cooker leaves rice at the bottom of the pot slightly brown in color.

This is known as melanoizing and adds savory flavor and aroma to the cooked rice.

If using the timer to cook, starch released from the rice can settle to the bottom of the pot and lead to more evident melanoizing effect.

Cook Control

3 Pressure Settings

- ※ These 3 pressure settings are enabled in PLAIN mode only.
- ※ While cooking is in progress, the three pressure settings are disabled.

COOK CONTROL

STICKY

1

2

3

REGULAR



Caution

The rice cooker may release steam while operating in this mode. This is the result of the cooker regulating its internal pressure, and is completely normal.

1 Iron Pot-Style Sticky Rice

Produces sticky and plump rice by cooking in an iron pot.

2 A Right Balance of Sticky and Perfectly Cooked

Produces a blend of sticky rice and perfectly cooked rice.

3 Perfectly Cooked

Produces perfectly cooked rice. Ideal for making rice rolls and sushi.

Adjusting the Pressure Setting (Regular+Plain)

- 1 Press the SET button twice. This will activate the Cook Control mode, as indicated by a message.

- Cook Control indicator will turn on, along with five other indicators: STICKY, 1, 2, 3, and REGULAR.



- 2 Use the HOUR/MENU or MIN/MENU button to scroll through the options.

- From the available options (1, 2, 3) the selected one will be flashing.



- 3 Choose the desired option and press OK button to set.

- Your pressure setting preference for cooking in PLAIN mode is now set.



- 4 Select PLAIN mode and start cooking.

- Pressing the PRESSURE button after making a selection saves the Cook Control setting to memory and starts cooking in PLAIN mode.
- Pressing the PRESSURE button from standby mode starts cooking the rice in PLAIN mode and using the configured pressure setting.



Cook Control

Fine-Tuning (MIXED Mode – 2 minutes for Soak and 2°C for Heat)

- ※ Fine-tuning is disabled in the Preset option.
- ※ Fine-tuning is enabled in PLAIN, MIXED, BROWN, BARLEY, and NURUNGJI modes only.

- 1 Press the SET button three times. This will activate the fine-tuning mode, as indicated by a message.

- The display will indicate the available modes and show the current Soak setting.



- 2 Press the HOUR/MENU or MIN/MENU button to select a mode and then press OK button.

- The selected mode is displayed along with the additional Soak time.



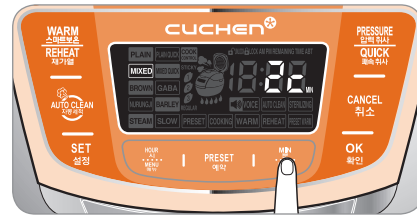
- 3 Use the HOUR/MENU or MIN/MENU button to adjust the Soak time and press OK button.

- Available additional Soak settings are 0 minutes, 2 minutes, 4 minutes, 6 minutes, and 8 minutes.
- Once the Soak setting has been configured, the additional Heat option is displayed.



- 4 Use the HOUR/MENU or MIN/MENU button to select the desired Heat setting and press OK button.

- Available Heat settings are -4°C, -2°C, 0°C, 2°C, 4°C, and 6°C.
- Pressing the OK button saves the settings and returns the cooker to standby mode.



- 5 Select a desired mode and start cooking.

- You can set fine-tune settings exclusive for each cooking mode. These settings will automatically load when the corresponding mode is selected.



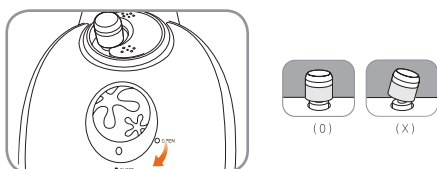
- Pressing the PRESSURE button instead of the OK button while configuring fine-tuning settings saves the settings and begins cooking right away in the selected mode.
- While configuring fine-tuning settings, the selected settings will be automatically saved if no other action is taken for 25 seconds.
- To cancel, press the CANCEL button.

Cooking Rice

Instructions

- 1 Plug in the cooker, close the lid, and turn the Lid Lock to the Lock position.

- Make sure the pressure packing is seated properly and that the pressure cap is on flat.
- Pressing the PRESSURE/QUICK button while not having the Lid Lock in the Lock position will not start cooking the rice.
- If the surface of the temperature sensor has debris, remove it.
- Ensure that the outer surface of the inner pot is dry before placing it inside the cooker.



- 2 Use the HOUR/MENU and MIN/MENU buttons to select a cooking mode.



- 3 Press the PRESSURE/QUICK button.

- The remaining cooking time is displayed.
- ※ The pressure cap may not spin if the maximum number of servings is cooked. However, this does not indicate a product malfunction.



- 4 Once cooking is completed, the cooker will automatically go into WARM mode.

- Once the steaming stage begins, the remaining time will be displayed.



- Before the steam automatically releases, a voice guidance message such as "Now, the steam will release. Please be careful." is made. Do not be alarmed, but beware that you do not get burned by the steam.
- Once finished cooking, you will hear a message telling you that "Cooking has finished. Keeping rice warm will start. Fluff the rice before keeping it warm."
- Once cooking is completed, make sure to fluff and mix the rice right away.

Regular Option

- Enabling this option cooks the rice without using any pressure, resulting in al dente style rice.

PLAIN/MIXED Mode

- Quickly press the PRESSURE/QUICK button twice to cook in QUICK mode. This will lead to the reduction of cooking duration.
- Cooking in Turbo mode is recommended for servings of less than 4. Also note that rice cooked in Turbo mode may not taste as good as rice cooked in normal mode.
- The QUICK option is available for PLAIN and MIXED modes only.

GABA Menu

- Activating brown rice increases the amount of antioxidants and other nutrients in the rice and loosens the molecular bonds for rice that's softer to chew and easier-to-digest.
- Wash brown rice and fill with water using the GABA scale.
- It takes approximately 3 hours to cook activated brown rice.
- Preset is disabled in the GABA menu.

Cooking Rice

Instructions

Menu Category	PLAIN		PLAIN QUICK	BROWN	GABA	MIXED	MIXED QUICK	BARLEY	NURUNGJI	STEAM	SLOW
	STICKY	Misc.									
Servings	2 Servings ~ 6 Servings	2 Servings ~ 5 Servings	2 Servings ~ 4 Servings	2 Servings ~ 4 Servings	2 Servings ~ 4 Servings	2 Servings ~ 4 Servings	2 Servings ~ 4 Servings	2 Servings ~ 4 Servings	2 Servings ~ 4 Servings	For detailed cooking instructions by mode, see p.15 through p.17.	
Time Required for Cooking by Mode	Approx. 26mins ~ Approx. 36mins	Approx. 30mins ~ Approx. 40mins	Approx. 15mins ~ Approx. 26mins	Approx. 40mins ~ Approx. 58mins	Approx. 2 hours and 35 mins ~ 3 hours	Approx. 37mins ~ Approx. 45mins	Approx. 29mins ~ Approx. 34mins	Approx. 50mins ~ Approx. 58mins	Approx. 32mins ~ Approx. 45mins		
Types of Dishes	Rice, rice+potatoes and black sesame seeds, rice+vegetables and mushrooms, sticky rice+sweet pumpkin, rice+bean sprouts, seafood rice	Rice, rice+octopus, rice+vegetables, rice+curry, rice+beef, rice+fried bean curd, rice rolls, kimchi fried rice	Rice	Brown	Activated brown rice	Rice+beans, rice+cereals	Rice+beans, rice+cereals	BARLEY	NURUNGJI	Braised short ribs, boiled beef, sweet potatoes, potatoes, eggs, healthy rice, braised chicken, squid blood sausage	Jujube tea, fruit punch, pumpkin porridge, vegetable soup

- ※ The actual cooking time may vary depending on the type of dish being prepared.
- ※ When cooking barley, add water using the following plain scale conversion:
(2 servings = 3 servings on plain scale, 3 servings = 5 servings on plain scale, 4 servings = 6 servings on plain scale, 5 servings = 8 servings on plain scale, and 6 servings = 9 servings on plain scale)
- ※ In PLAIN QUICK or NURUNGJI mode, use the plain scale for the amount of water to add.
- ※ When using MIXED QUICK mode, use the MIXED scale for the amount of water to add.
- ※ Adding water in excess of the maximum line may cause the water to spew out through the steam vent.
- ※ The actual cooking duration may vary if the Cook Control feature is enabled.
- ※ In QUICK mode, using water in excess of the scale can prolong the overall cooking duration.
- ※ Cooking or warming rice after using the Slow feature can cause the new rice to take on a smell. (Use the cooker by referring to p.9)

MIXED QUICK Menu

Cooked mixed grains in 20 minutes!

- ※ Select MIXED mode and quickly press the PRESSURE/QUICK button twice to cook in QUICK mode and to reduce cooking duration.
- ※ The MIXED QUICK option enables 2 servings to be cooked in 20 minutes.
- ※ Cooking in MIXED QUICK mode is recommended for 4 servings or less. Also note that the mixed rice cooked in MIXED QUICK mode may not taste as good as rice cooked normally.
- ※ Cooking rice mixed with thoroughly soaked black or red beans in normal MIXED mode can produce a mushy result. In this case, use the MIXED QUICK option to harden the rice.
- ※ The actual cooking duration may vary depending on the ratio of grains, water temperature, amount of water used, and other factors.

Cooking with Cuchen

Create amazing dishes with Cuchen!



Five-Grain Rice

Cook in MIXED mode

- **Ingredients:** 2 cups of sticky rice and black bean
1/2 cup of red bean, 1/2 tablespoon of salt, 1 cup of waxy sorghum+glutinous millet+glutinous Chinese millet (1 part each), and 3 cups of water used to boil the red beans and regular water
 - **Directions**
 1. Thoroughly wash and set aside the sticky rice, glutinous millet, and glutinous Chinese millet.
 2. Wash the red beans thoroughly, and place them in a pot. Add cold water to the pot. Boil the beans, drain them, add a sufficient amount of cold water to them, and boil them again. Cook until the beans are about to burst.
 3. Soak the waxy sorghum in warm water for twenty minutes. Scrub to peel the skin off and rinse until the water runs clear (not red).
 4. Add the rice and grains to the inner pot. Dilute the red bean water with regular water, and add to the pot. Add salt.
 5. Place the inner pot inside the rice cooker, and close the lid.
 6. Select MIXED using the MENU button, and start cooking.
- ※ Soak the peas in lukewarm water for at least 15 minutes.



Rice with Bean Sprouts (4 servings max.)

Cook in STICKY Mode

- **Ingredients:** 3 cups of rice, 150g of bean sprouts, 100g of ground beef, 5 tablespoons of soy sauce, 1 tablespoon of cayenne, 1 tablespoon of chopped green onions, 1 teaspoon of minced garlic, 2 teaspoons of salt with parched sesame, and 1 teaspoon of sesame oil.
 - **Directions**
 1. Trim off the tails from the bean sprouts. Thoroughly wash and drain the bean sprouts.
 2. Add washed rice to the inner pot, fill with water to the 3 serving level on the plain scale, and top off with the bean sprouts and the ground beef.
 3. Place the inner pot inside the rice cooker and close the lid.
 4. Set COOK CONTROL to STICKY and start cooking.
 5. Mix the bean sprouts and ground beef well into the rice and serve with the seasoned soy sauce to be mixed with the rice on the side.
- ※ The end result may take on a yellowish tinge due to juices from the meat and salt content.



Ginseng Chicken Soup

Cook in STEAM Mode

- **Ingredients:** 600g of chicken, 4 cloves of garlic, 1 to 2 green ginseng roots, sticky rice, 2 jujubes, and salt and pepper (to taste)
 - **Directions**
 1. Cut open the chicken's belly with a knife.
 2. Pull out the innards and clean. Stuff the chicken with steepened sticky rice. (soak the sticky rice in water for about two hours)
 3. Add the ginseng roots, jujubes, and garlic inside the chicken. Cross the legs of the chicken in place. For a thicker broth, take out half the sticky rice from the chicken and cook in the broth.
 4. Place the stuffed chicken of 3. inside the inner pot, and cover with water about half way.
 5. Select STEAM mode, and start cooking. See the table above for the recommended cooking duration.
- ※ The end result may take on a yellowish tinge due to juices from the meat and salt content.

Servings	6	10
Amount of water	55 minutes	60 minutes

Cooking with Cuchen



Jujube Tea

Cook in SLOW Mode

- **Ingredients:** 180g of jujubes, ginger, and honey (sugar)
- **Directions**
 1. Thoroughly rinse and tear the jujubes, and slice the ginger. Place the jujubes in the inner pot, along with little bit of the ginger. Fill the pot with water and cook for 8 to 10 hours in SLOW mode.
 2. You may choose to strain out the bits of jujubes and ginger.
 3. Add honey or sugar to the brewed jujube tea depending on your taste.

Servings	6 to 7 Servings	10 Servings
Amount of water	6 Serving-Mark of Plain Pressure Scale	8 Serving-Mark of Plain Pressure Scale



Fruit Punch

Cook in SLOW Mode

- **Ingredients:** 30g of whole cinnamon, 40g of ginger, brown rice, dried persimmon, and pine nuts
- **Directions**
 1. Peel the ginger, and slice thin.
 2. Place the ginger and cinnamon sticks inside the inner pot, and fill with water as shown in the table below. Cook for 8 to 10 hours in SLOW mode.
 3. Add brown sugar to taste, and allow the mixture to cool. Garnish with persimmons and pine nuts depending on your taste.

※ Marinate the dried persimmons until tender.



Boiled Beef

Cook in STEAM Mode

- **Ingredients:** 800g of pork, 1 large green onion, 1 ginger, and 5 cloves of garlic
- **Directions**
 1. Trim fat off the pork and place inside the inner pot along with the spring onion, ginger, and garlic. Add 3 cups of water.
 2. Select STEAM menu, and press the MIN button to set the cooking duration to 50 minutes. Then, start cooking.

※ Cut large chunks of meat into appropriate sizes before adding.

※ The end result may take on a yellowish tinge (due to juices from the meat and salt content).
Adding water in excess of the standard may cause the water to spew out during steam ventilation.



Pumpkin Porridge

Cook in SLOW Mode

- **Ingredients:** 1kg of peeled pumpkin, 3/4 to 1 cup of sticky rice powder, white sugar, and fine salt
- **Directions**
 - 1 Dice the pumpkin into cubes and add to the inner pot along with the sticky rice powder. Add water (2 1/2 to 3 measuring cups for 6- to 7-serving pots and fill to the 8-serving level if using a 10-serving pot). Cook in SLOW mode for five hours.
 - 2 Strain and mash the pumpkin, or use a blender to grind it.
 - 3 Add the salt and sugar depending on your taste.



Vegetable Soup

Cook in SLOW Mode

- **Ingredients:** 50g of onions and potatoes, 40g of carrots, 40g of champignon mushrooms, 100g of beef sirloin, 160g of cream soup powder, olive oil, and 8 cups of water
- **Directions**
 1. Slice the onions, potatoes, carrots, and beef sirloin thin, and cut champignon mushrooms.
 2. Sauté the ingredients in a small amount of olive oil. Add 1/2 tablespoon of salt. (Sautéing is optional.)
 3. Fill the inner pot with water, and add the soup powder. Add the rest of the ingredients, and cook for five hours in SLOW mode.



Braised Short Ribs

Cook in STEAM Mode

- **Ingredients:** 600g of beef short ribs, 1/2 of a carrot, 1/2 of an onion, 10 chestnuts, 10 ginkgo nuts, 1/4 of a pear, (for marinade) 7 tablespoons of aged soy sauce, 1 tablespoon of salt with parched sesame, 1 tablespoon of minced garlic, 1 teaspoon of pepper, 1 teaspoon of sesame oil, 2 tablespoons of minced spring onions, 2 tablespoons of starch syrup, 2 tablespoons of cooking wine, and 2 tablespoons of sugar
- **Directions**
 1. Remove fat and tendons from chopped short ribs and soak in cold water for 2 hours to draw out the blood.
 2. Take out the ribs, pat dry, and score. Marinate in a mixture of the sugar and cooking wine for 30 minutes to tenderize.
 3. Lightly sauté the ginkgo nuts with a small amount of salt. Dice the carrots into chestnut sizes. Puree the onion and pear after grinding.
 4. Mix all prepared ingredients with the soy sauce. Marinate the ribs with the mixture for more than an hour, and then place them inside the pot. (Water does not need to be added.)
 5. Select STEAM mode, and set cooking duration to 45 minutes. Then, start cooking.
 6. Plate the short ribs, and garnish with yellow and white egg cuisine and dropwort.

※ The ingredients cook in their own juices and the marinade and do not require additional water. Adding more water can cause it to spew out through the steam vent.

Preset

Using PRESET (PLAIN Mode for 9:50am)

1 Check to see if the clock setting is correct.

For instructions on setting the time, see p.10.

If the current clock setting is incorrect, the preset time will not be accurate.

2 Turn the Lock Lid to the Lock position and press the PRESET button. Use the HOUR/MENU and MIN/MENU buttons to select the desired mode and press OK button.

Preset mode will be disabled if the handle is not in the Lock position and you press the PRESET button.



3 Setting the Preset Time

Example) Current time is 8:00pm and you wish to have the rice ready by 9:50am the next day.

① Check to see if the clock displays 8:00pm.

② Use the HOUR/MENU button to set the hour setting to 9 and the MIN/MENU button to set the minute setting to 50.

The HOUR/MENU button adjusts the time in 1-hour increments and the MIN/MENU button adjusts the time in 10-minute increments.



- The preset timer setting will remain in memory. Thus, the next time you wish to use the Preset option with the same settings, simply press the PRESET and PRESSURE/QUICK buttons in sequence.

4 Press the PRESSURE/QUICK button.

- The cooker will display the amount of time remaining, along with the preset timer indicator.
- The preset timer setting is the time when you want the cooking to be finished.
- In PRESET mode, the actual completion time may vary by 30 minutes or so, depending on the amount of rice being cooked and the selected cooking mode.



- ※ To check the current time while the preset timer is counting down, press and hold the HOUR/MENU or MIN/MENU button for three seconds.
- ※ It's possible for the cooking to finish before the preset time.

Available Timer Range in Each Menu

※ If you set the timer to more than 13 hours, the cooker override the setting and set it to 13 hours.

Menus that can be Preset	Available Timer Range
PLAIN and NURUNGJI	36 minutes to 13 hours
MIXED	45 minutes to 13 hours
BROWN and BARLEY	55 minutes to 13 hours
STEAM and SLOW	(Current Time+1 minute) to 13 hours



Precautions for Preset Mode

- Rice can quickly turn sour in the summer months. Therefore, the preset timer should not be set to more than 10 hours.
- Cooking old (seal broken long ago) or dried out rice can produce an overcooked or unevenly cooked result.
- If the rice is undercooked, add more water than usual (about half a scale more).
- Starting Preset Timer cooking while the inner pot is still hot or warm from the previous cooking will cause the rice to turn sour. Allow the inner pot to cool down sufficiently before using the Preset Timer feature.
- Certain ingredients, depending on factors such as the ambient temperature and types and state of the ingredients, may spoil. Avoid using long preset timer settings if possible.

Cooking and Preset in STEAM and SLOW Modes

Instructions for Cooking (40 minutes of STEAM)

- 1 Use the HOUR/MENU or MIN/MENU button and select STEAM or SLOW. Press OK button to confirm.

	STEAM	SLOW
Time Setting	10 minutes to 90 minutes	1 hour to 12 hours 50 minutes
Hour	Decrease by 5 minutes.	Increase by 1 hour.
Minute	Increase by 5 minutes.	Increase by 10 minutes.



- 2 Configure the cooking duration using the HOUR/MENU and MIN/MENU buttons and press PRESSURE button.



Preset (STEAM for 50 minutes at 4:30pm)

- 1 After pressing the PRESET button, use the HOUR/MENU or MIN/MENU button to select STEAM or SLOW and then press OK button to confirm.



- 2 Configure the cooking duration using the HOUR/MENU and MIN/MENU buttons and press OK button.

- Configure the cooking duration using the HOUR/MENU and MIN/MENU buttons and press OK button.

	STEAM	SLOW
Hour	Decrease by 5 minutes.	Increase by 1 hour.
Minute	Increase by 5 minutes.	Increase by 10 minutes.



- 3 Configure the desired cooking completion time using the HOUR/MENU and MIN/MENU buttons and press OK or PRESSURE button.

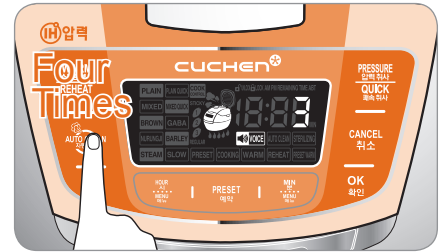
If 25 seconds go by without any input from the user, the cooker uses the last settings and activates the timer.



Voice Adjustment/Auto Clean

Voice Control

- 1 Press the SET button four times.



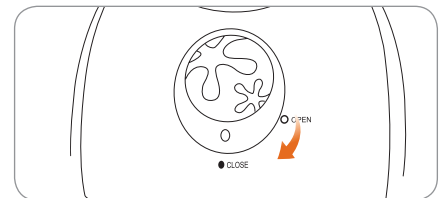
- 2 Adjust the volume using the HOUR/MENU and MIN/MENU buttons and press OK button.
Volume can be set to OFF to 4.

※ The volume can be adjusted from OFF to Level 4. Setting the volume to OFF effectively turns off the voice navigation feature and turns off the voice navigation icon.

Auto Clean/Sterilizing

※ AUTO CLEAN mode helps keep the rice cooker clean.
This feature removes debris and odor and prevents germs from spreading.

- 1 Add water using the measuring cup, close the lid, and turn the Lid Lock to the Lock position.
 - Auto Clean: Fill to the Auto Clean scale inside the inner pot.
 - Sterilizing: Fill to the 3-serving line of the inner pot's plain scale.



- 2 Press AUTO CLEAN button once to start Auto Clean and press the button twice to start Sterilizing.
 - Auto Clean: Cleans the inner pot and the steam vent.



- Sterilizing: Destroys odor-causing bacillus subtilis and harmful salmonella by sterilizing the inner pot and cooker at 120°C for fifteen minutes.



► Auto Clean Precautions

Extremely hot and highly pressurized air will be discharged from the steam vent.
Use water only. Do not use detergent, soap, or any other chemical product.

Keeping Warm

Preset Warm (Warm until 6:50am)

- 1 Press the SET button 7 times to access the Preset Warm mode.
- 2 Use the HOUR/MENU or MIN/MENU to enable or disable Preset Warm and press OK button.
 - Enabling Preset Warm gives you the option to change the timer setting.
 - Disabling Preset Warm returns the cooker to standby mode.



- 3 Use the HOUR/MENU and MIN/MENU buttons to adjust the timer setting and press OK button to confirm.
 - The timer setting is the time when you want Preset Warm to end.



- 4 Once the Preset Timer is set, the timer will be activated the next time rice is kept warm.



- ※ Preset Warm will keep the rice at a low temperature if you want to keep the rice for a long amount of time. In this mode, the warming temperature is increased until the completion time setting to prevent the rice from discoloring and drying out. Thus, the cooked rice gets tastier.
- ※ Increasing the warming temperature at the preset time protects against discoloration and keeps the flavors locked in.
- ※ Preset Warm remains in effect until the timer reaches zero or the REHEAT button is pressed.
- ※ To serve rice before Preset Warm timer reaches zero, press the CANCEL button and start from the beginning.
(The temperature of the rice may be low and you may notice condensation on the lid while Preset Warm is in progress.)
- ※ If possible, use Preset Warm for servings of less than 4.

Adjusting Heating Setting (Changing to 2)

- 1 Press the SET button six times to access the Heating Setting mode.
- 2 Use the HOUR/MENU and MIN/MENU buttons to adjust the setting between -2 and 5.



- 3 Press OK button to apply the change.
 - If there is heavy condensation on the lid, set the heating setting to 1 or 2.
 - If rice along the outer edge goes bad or the rice develops a strong sour smell, set the heating setting to -2 or -1.

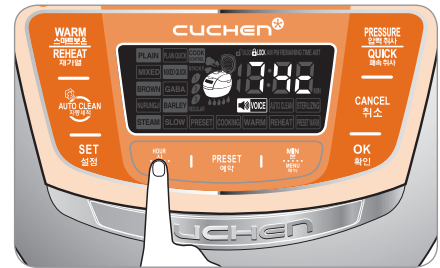
Keeping Warm

Adjusting Warming Temperature Settings

① Press the SET button 5 times to access the Temperature Setting mode.

② Use the HOUR/MENU or MIN/MENU to set the desired warming temperature.

- The temperature may be set to between 69°C and 77°C.
- If the rice is cold or smells sour, increase the setting by 2°C or 3°C.
- If the rice turns yellow, lower the setting by 2°C or 3°C.



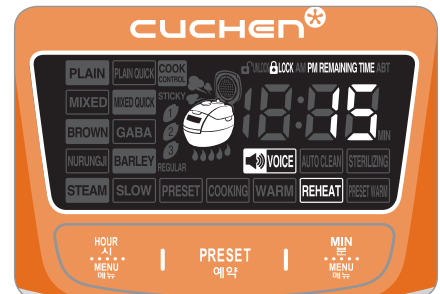
③ Choose the desired setting and press OK button to set.



REHEAT (for heating rice that's being kept warm)

Press the WARM/REHEAT button to start reheating. Reheating can only be performed while rice is being kept warm and will produce rice that is as hot as freshly cooked rice. It is recommended to eat reheated rice right away and to continue keeping it warm.

- ※ Rice cooked in modes other than Plain (Mixed, Brown, etc.) should be served immediately after cooking. Reheating may cause the rice to discolor and/or develop a smell.
- ※ Reheating frequently may cause the rice to discolor and/or dry out.
- ※ The lid must be closed in order for reheating to be enabled. If the lid is open, a warning buzzer will sound and the cooker will remain in Keep Warm mode.
- ※ While Reheat is in progress, press the WARM/REHEAT button once to cancel Reheat and return to Warm mode.



► Warming Precautions

- 1) Fluff and mix the rice and gather into a pile at the center of the inner pot.**
 - ※ Fluff and mix the rice sufficiently and gather into a pile at the center of the inner pot to prevent the rice in contact with the inner pot surface from drying out.
 - ※ Do not allow the rice to come in contact with the inner lid.
- 2) Do not leave the rice spatula inside the cooker while the rice is kept warm.**
 - ※ Keeping rice warm with the spatula placed inside the cooker may harden and discolor the rice and even cause the rice to develop a smell.
 - ※ In particular, wooden rice spatulas are not as hygienic and will cause the rice to smell.
- 3) Do not keep rice warm for more than 12 hours.**
 - ※ Keeping rice warm in excess of 12 hours can leave the rice tasting flavorless and/or cause the rice to discolor or smell.
 - ※ Firmly close the lid before warming.
 - ※ Keep only plain rice warm. If possible, avoid keeping mixed or brown rice warm. Instead, serve right away after cooking.

Care and Maintenance

Cleaning

⚠ Unplug the power cord before cleaning. Do not spray water directly on the product and do not use benzene or thinner to clean.

⚠ Failure to keep the cooker clean is one of the causes of rice taking on a smell while being kept warm.

1 Inner Pot

Do not use a rough or metallic scrubber, a rough brush, or abrasives. These products can strip or damage the coating for the inner and outer parts of the inner pot. Thus, use a dish detergent with soft cloth or a sponge to clean.

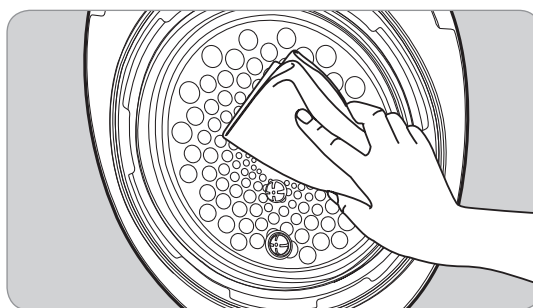
Do not use abrasives, toothpaste, or any type of polish to bring gloss to the surface of the inner pot. Doing so can discolor or damage the coating.



2 Inner Pot Lid and Pressure Packing

Take a dish towel, soaked in water and then wrung out, and wipe off debris and buildup. Keeping the pressure packing clean maintains the product's performance and helps keep the rice smelling fresh.

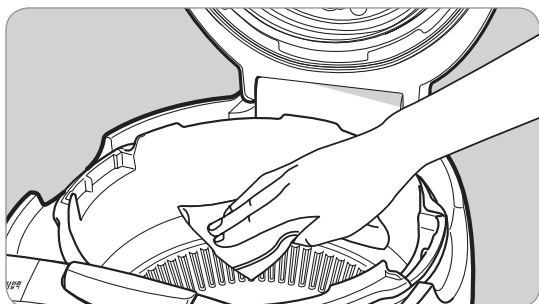
Do not detach the pressure packing after use. Instead, simply wipe it clean using a clean dish towel.



3 Inside of the Main Unit

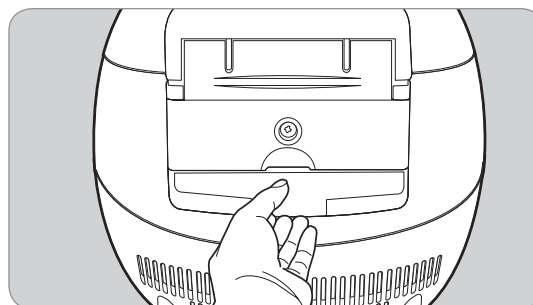
Take out the inner pot and remove all debris and buildup from the bottom surface before use. Debris and buildup on the automatic temperature sensor or the bottom surface inside the cooker prevent the cooker from monitoring the temperature, resulting in the poor performance or malfunction of the product. Fire may occur. Clean these parts using a dish towel that was soaked in water and then wrung out. Be careful not to damage the metallic plate of the automatic temperature sensor as you clean.

Do not touch or clean immediately after cooking or keeping rice warm. There is risk of getting burned.



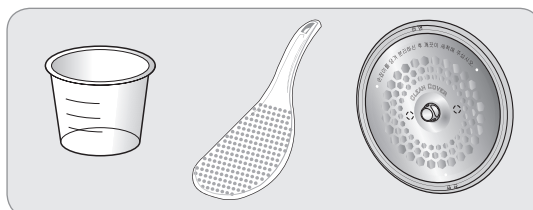
4 Water Tray

Detach the water collector and clean. Thoroughly wash the detached water collector using a neutral dish detergent and a sponge.



5 Accessories

Wash the rice spatula, measuring cup, and clean cover and then dry them completely before storing. (See p.25 and p.26 for instruction on cleaning the clean cover.)

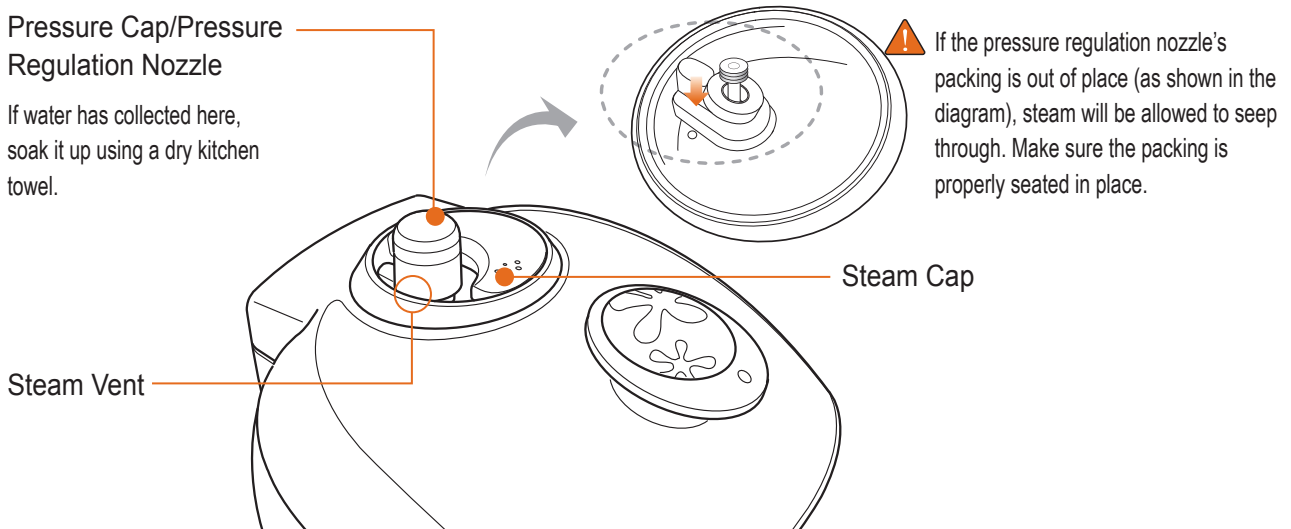


Care and Maintenance

Cleaning the Pressure Nozzle

Pressure Cap/Pressure Regulation Nozzle

If water has collected here, soak it up using a dry kitchen towel.



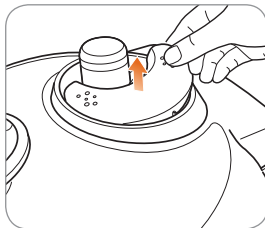
※ These parts become very hot. Do not touch immediately after cooking.

- Use the AUTO CLEAN feature to remove and clean debris and buildup from the steam vent. (See p.20.)

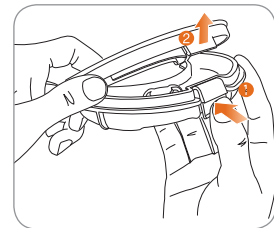
Cleaning the Steam Cap

※ The steam cap becomes very hot. Do not touch it right after cooking. You may get burned. Take extra caution.

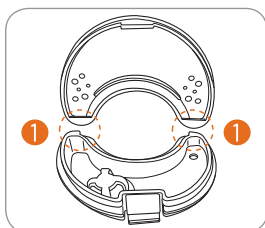
- ① Detach the steam cap as shown in the diagram.



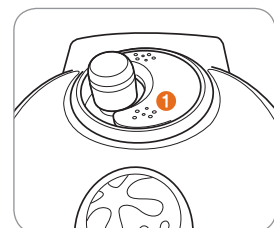
- ② Press down on the clip on the front in the direction of ① and then spread open by pushing in the direction of ②. Clean this part regularly.



- ③ To reassemble the steam cap, align the parts at the grooves ① and push down in the direction of the arrow until the two parts are securely attached.



- ④ To reinstall the steam cap to the cooker, seat the steam cap on the lid and press down on ① until securely set in place.

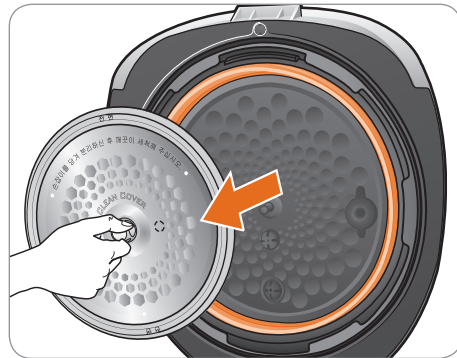


Cleaning the Clean Cover

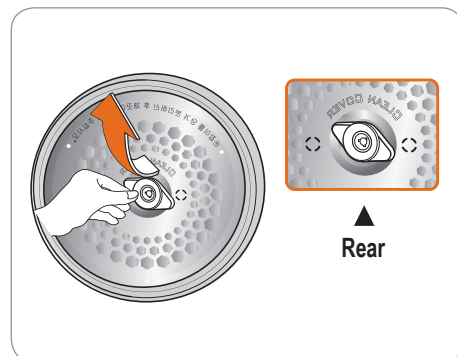
After washing the clean cover, make sure to dry it completely before attaching it back on.

- Not keeping the clean cover clean is one of the causes of rice taking on a smell while being kept warm.
(Pull out the power cord first and allow the cooker to cool before cleaning.)
- Clean the main unit and the lid using a wrung out kitchen towel. Do not use benzene or thinner to clean.
- It's possible for a film of starch from the rice to form on the clean cover, the lid, and the inner pot. This however does not pose any health risks.

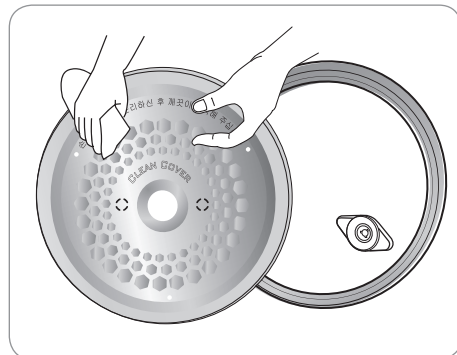
- 1 Hold on to the clean cover's handle and pull out in the direction of the arrow to detach the cover from the lid for cleaning.



- 2 Hold on to the wings at the back of the clean cover and gently pull it off. This releases the handle and the packing on the other side.

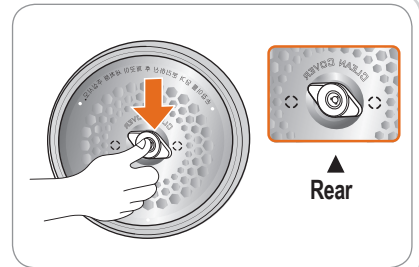


- 3 Use a neutral kitchen detergent and a sponge to frequently clean the cover. Dry and then wipe off excess moisture with a dry kitchen towel.

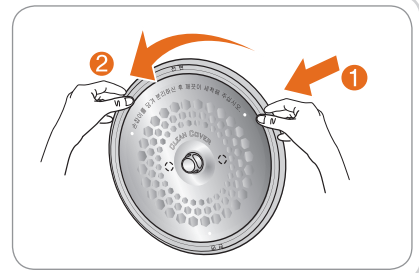


Care and Maintenance

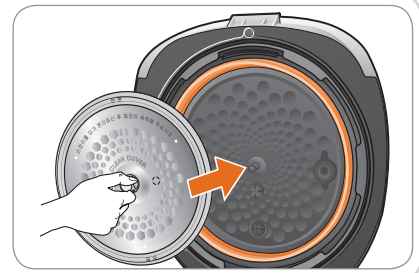
- ④ From the back of the clean cover, insert the clean cover handle at the center in the direction of the arrow.



- ⑤ When attaching the packing to the clean cover, have the clean cover facing you so that the writing is clearly visible and insert the packing into the clean cover from one section ①. Work around the clean cover in the direction of ② and insert the packing completely.
(The front side of the packing features the word “Front” at both the top and bottom.)

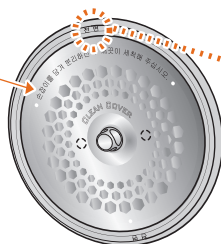


- ⑥ To reattach the clean cover to the lid, hold on to the clean cover's handle and push it hard into the center of the lid in the direction of the arrow.



Proper Assembly

Text
Shown
Right Side
Up



<Clean Cover – Front>

The text can be seen right side up, the clean cover handle is visible, and the word “Front” on the packing must be aligned to the center of the text on the clean cover.

- ※ Do not insert screws or any other foreign object into the hole.
- ※ Carefully examine the clean cover to determine with side is the front and which is the back.



<Clean Cover – Rear>

The text is shown in reverse, the clean cover's handle insertion hole is visible, and the packing's wings are positioned for attachment to the lid.

⚠ Caution Using the product without the clean cover packing can cause the product to develop a noise and/or cause damage to the pot lid's coating.


Troubleshooting before Contacting the Service Center

Check the information below before contacting the service center:

A fully functional cooker may appear to be malfunctioning if you are not familiar with the cooker's usage or due to easily correctable causes. If you are experiencing a problem with the product's use, troubleshoot by referencing the information below. It might be possible to resolve the issue without having to contact the service center. If the problem persists after troubleshooting, please contact the service center.

Problem	Check	Troubleshooting
1. The cooker isn't sometimes working. It takes too long to cook.	<p>Is the power cord plugged in?</p> <p>Has the power gone out while cooking?</p> <p>Did you press the CANCEL button or any other button while cooking was in progress?</p> <p>Were you cooking in GABA mode?</p>	<p>Securely plug in the power cord.</p> <p>If the power has gone out for an extended duration of time, start over again.</p> <p>Do not press any other button while cooking is in progress. It takes approximately 2 to 3 hours to cook in GABA mode.</p>
2. Water is spilling out during cooking.	<p>Is the pressure cap at a tilt?</p> <p>Did you use the measuring cup?</p> <p>Have you added the right amount of water?</p> <p>Have you made the right mode selection?</p>	<p>Straighten the pressure cap.</p>
3. The rice is getting overcooked or undercooked.	<p>Did you add the right amount of water?</p> <p>Is the bottom of the inner pot free of debris and buildup?</p>	<p>Add the right amount of water for the number of servings being cooked, and use the correct scale.</p> <p>Remove debris and buildup from the automatic temperature sensor.</p>
4. Steam is escaping from a side of the lid.	<p>Are there any grains of rice stuck to the pressure packing?</p> <p>Have you replaced the pressure packing on time?</p> <p>Is the pressure packing worn?</p>	<p>Thoroughly clean the top rim of the inner pot and the outer part of the pressure packing, where it meets the pressure packing.</p> <p>If steam is escaping, tilt the pressure cap back to depressurize the cooker. Unplug the cooker, and contact the service center. (The pressure packing is a consumable part.)</p> <p>The pressure packing should be replaced every 12 months since its shelf life is about 12 months.</p>
5. E r2 is shown on the display.	<p>This error message indicates that pressure (due to the clogged pressure regulation nozzle) or temperature inside the cooker is too high.</p>	<p>To ensure safety, the cooker is deactivated in the event of an E r2 error.</p> <p>Contact the service center and have your cooker inspected before continuing with use.</p>
6. Unable to use the Preset option.	<p>Is the Preset option enabled in the selected cooking mode?</p>	<p>Check if Preset is enabled for the selected mode. (See p. 18.)</p>

Troubleshooting before Contacting the Service Center

Problem	Check	Troubleshooting
7. <i>E r 1</i> , <i>E r 3</i> , <i>E r 5</i> , <i>E r 6</i> , <i>E r 7</i> , <i>E r 8</i> is shown on the display.	These error messages indicate a problem with the temperature sensor.	Please contact the service center.
8. Rice at the bottom of the inner pot takes on a yellowish tinge.	This is called melanoizing effect and actually the result of added rice flavor and aroma. Have you selected PLAIN mode and set Cook Control's Heat setting to between 2°C and 4°C?	Set Cook Control's Heat setting to -2°C or 0°C (see p.11).
9. The cooker is making noise while cooking or keeping rice warm.	Do you hear a fan noise? Do you hear a "jee" sound from the cooker while cooking or keeping warm is in progress?	The cooker features a fan for cooling internal components. This is the sound of that fan running. Do not be alarmed. The "jee" sound heard from the cooker while cooking or keeping warm is in progress occurs while the IH pressure rice cooker is operating. Do not be alarmed.
10. The rice develops an odor or discolors when kept warm.	Have you kept the rice warm for more than 12 hours? Were you keeping warm rice that was cooked using the Preset option with a very long timer setting? Did you use the cooking feature? Have you cleaned the pressure packing on a regular basis?	Do not keep rice warm for more than 12 hours. (See p.21 and 22.) Do not warm up rice that has been cooked using the Preset option at a high timer setting. (See p. 21.)
11.  symbol shows up when the buttons are pressed.	Is the inner pot inside the cooker? Is the cooker plugged into a 220V outlet?	Cooking, preset, and warming cannot be performed if the inner pot is not inside the cooker. Place the inner pot inside the cooker. This product is dedicated to 120V of power. Connect to a proper power outlet.
12. Rice is coming out brown in color and stuck to the inner pot.	Did you wash and rinse the rice thoroughly? Is the automatic temperature sensor covered with debris or buildup?	Always wash and rinse the rice clean. Remove debris and buildup from the surface of the automatic temperature sensor.
13. Peas and mixed grains are coming out undercooked.	Are the peas and/or mixed grains overly dry?	Soak the peas and/or mixed grains in water or boil them before cooking.
14. The buttons are nonreactive.	Is a button not working?	Press the center of the button firmly. The button does not work when pressed with a wooden or plastic object.

MEMO

