

Thank you for using CUCHEN Electric Pressure Rice Cooker. Read user manual carefully for correct use and maintenance of the product. Refer to user manual when experiencing problems using the product. This user manual includes product warranty. Keep the warranty well for future use.

Specifications

Item	Electric pressure rice cooker
Model	WPA-C06 Series
Max. Cooking Capacity	1.08L (6 portions)
Rated Input	950W
Rated Voltage	120V/60Hz
Rated Pressure	Automatic: 78.5mPa Safe: 127.5kPa
External Measurements (mm)	345 x 256 x 265 (13.58 x 10.08 x 10.43inch)
Weight	4.5kg(9.92lbs)
Power Cord	Manual cord reel
Temp. Fuse	184° C




※ Specifications are subject to change for product performance improvement.

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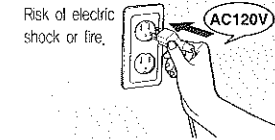
Safety Notes

※The following contents are intended for protecting user's safety and preventing property damages.
 ※Read the notes carefully and use product correctly.

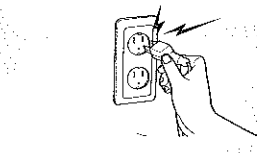
-  **Danger** : Failure to follow the instructions may lead to death or serious injuries.
-  **Warning** : Failure to follow the instructions may lead to serious injuries or property damages.
-  **Caution** : Failure to follow the instructions may lead to slight physical injuries or property damages.

Power

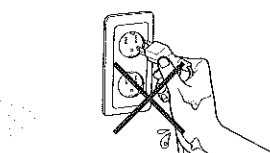
This product uses AC120V only.
 Make sure to plug it to a 120V power outlet with the rated current of 15A or higher.



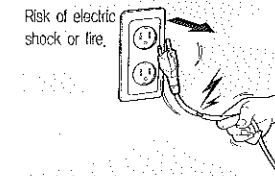
Do not use damaged power plug or loosened power outlet.
 Risk of electric shock or fire.



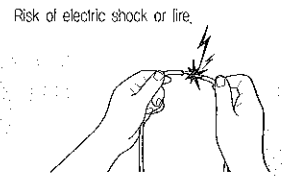
Do not handle power plug with wet hands.
 Risk of electric shock or fire.



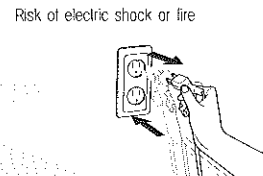
Do not pull out power cord from power outlet.



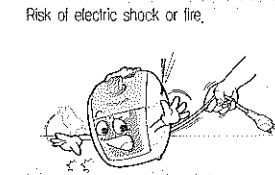
Do not randomly connect or modify power plug.



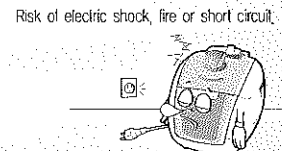
Do not insert and pull out power plug repetitively.



Do not move product by pulling power cord.



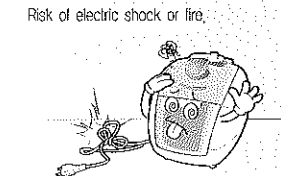
Disconnect power plug from power outlet if not using product for a long time.



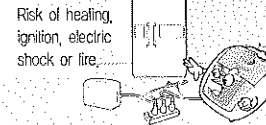
Remove any foreign substances adhering to power plug.



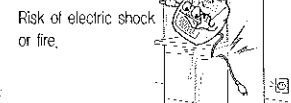
Do not forcefully bend, tie or pull power cord.



Do not insert a number of power plugs into a single power outlet. Make sure to use a power outlet exclusively for product.



When using product by placing it on top of rice container or multipurpose rack, make sure the power cord does not get caught in gaps and crushed.

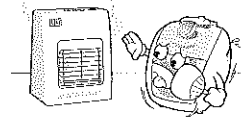


Installation



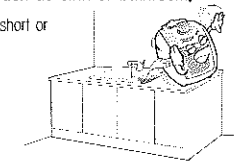
Do not install product under direct sunlight or near electric heater.

Risk of fire, deformation or discoloration.



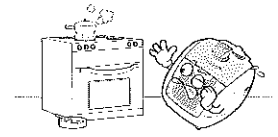
Do not install product in areas where water can flow into product, such as sink or bathroom.

Risk of electrical short or electric shock.



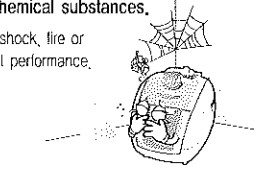
Do not use or keep flammable gas or combustible substances near product.

Risk of fire.



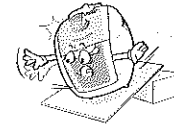
Do not install product in areas that are dusty or exposed to chemical substances.

Risk of electric shock, fire or lowering product performance.



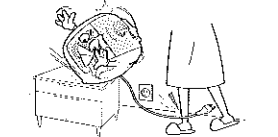
Do not install product on a slant surface and do not exert excessive force or impact on product.

Risk of injury or product damage.



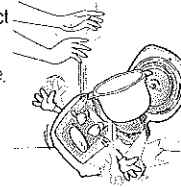
Be careful not to have product fall down as hand, foot or other objects are caught in the power cord.

Risk of injury or product damage.



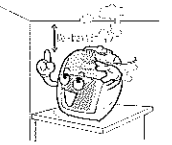
Do not drop or exert impact to the inner pot.

Risk of injury or product damage.



Install product by securing at least 1.5m of space on top of product.

Risk of discharged steam polluting the ceiling.

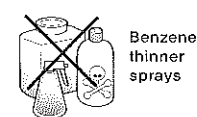


During Use



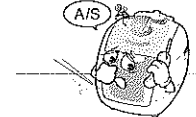
Make sure to clean product after pulling out power plug. Do not spray water directly to product or clean it with benzene or thinner. Make sure to contact service center when water flows into product.

Risk of electric shock, fire or discoloration.



When detecting abnormal noise, burning smell or smoke from product, disconnect power plug immediately, remove pressure from inside product by tilting pressure valve and contact service center.

Risk of fire.



Safety Notes

During Use

Do not use product by placing it on top of stainless steel plate, cushion, electric pad, steel plate, aluminum foil, copper pile, metal objects or aluminum plate.

Risk of fire or breakdown of product.



Product must not be used by a child alone. Do not leave product in areas where it can be accessible by children.

Risk of electric shock, burn or injury.



It is absolutely prohibited to use product without the inner pot.

Risk of electric shock, fire or breakdown of product. When rice and water have already been placed, make sure to use product after contacting service center to check for abnormalities.



Do not start cooking or Warm mode while a cover or dishcloth is placed on top of lid.

Risk of lowering product performance or explosion.



Do not place face or hands near auto steam discharge outlet or block it during or immediately after cooking.

Risk of burn.
*Special caution is required to keep it away from children's reach.

Do not randomly dismantle, repair or modify product.

Risk of electric shock, fire or product damage.



Do not use product while there is aluminum foil or other metallic objects on the outside surface of the inner pot.

Risk of electric shock, fire or product damage.



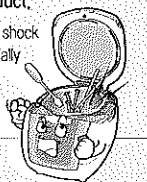
Do not touch the inner pot immediately after cooking is finished or while Keep Warm mode is in operation.

Risk of injury.



It is absolutely prohibited to insert foreign objects, such as metallic bar into product.

Risk of electric shock or burn (especially for children).



Do not pull out electric plug or press buttons of other functions while cooking is in progress.

Risk of breakdown of product.



Do not insert foreign substances into inlet port or gaps in product. When foreign substances are inserted, disconnect power plug and contact service center.

Risk of electric shock, fire or injury.

Completely close lid until clicking sound is heard. Start cooking after placing lid lock handles at the lock position.

Risk of injury or lowering of product performance. Close lid as shown in the figure.



With both hands!!

Do not use the inner pot if it is disfigured. Do not use inner pots other than the designated.

Risk of fire or breakdown of product.



Use the designated inner pot.

Do not use the inner pot for other purposes or place it on top of fire.

Risk of breakdown of product.



Do not open lid forcefully during or after cooking because pressure remaining inside product.

Risk of burn or injury.

If it is inevitably necessary to open lid during cooking, completely remove steam from inside product by pressing Cancel button.



Caution

Do not insert the inner pot into product while cooked rice grains or foreign substances are stuck to the outer surface.

Risk of breakdown, such as hot plate overheating.

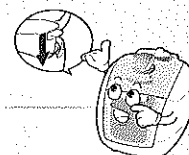
Make sure to wipe out moisture welled inside main body after cooking is finished.

Risk of discoloration, smell or lowering of product performance.



When inserting the inner pot, make sure to have the handles of the inner pot fit into groove in the main body.

Risk of breakdown of product.



Do not lift up product holding handles of the inner pot. When product is lifted up using handles of the inner pot, there is a risk of the lid opening.

Risk of breakdown of product, damage or injury.

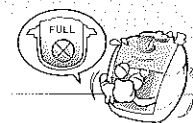


Make sure to clean product after cooking (using steam mode).

When cooking and keeping rice warm after cooking other dishes, there is a risk of the smell sinking into rice. Make sure to use product for cooking rice after cleanly wiping the inner pot, inner pot lid and pressure packing.

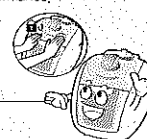
Keep contents below the maximum level specified.

Risk of breakdown due to defective cooking function or boiling water overflowing.



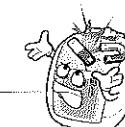
Securely close lid during cooking or Warm mode.

Risk of discoloration, smell or lowering of product performance.



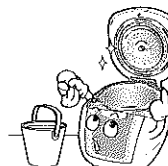
Do not place magnetic objects on top of lid or use product near strongly magnetic objects.

Risk of breakdown of product.



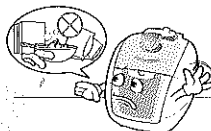
Frequently clean pressure packing.

Risk of lowering product performance.



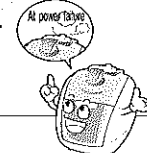
Do not use product for other than cooking, keeping warm or designated menus.

Risk of breakdown of product or smell.



In case of power failure during cooking, there is a risk of the contents spurring out through steam discharge outlet.

Caution is required.



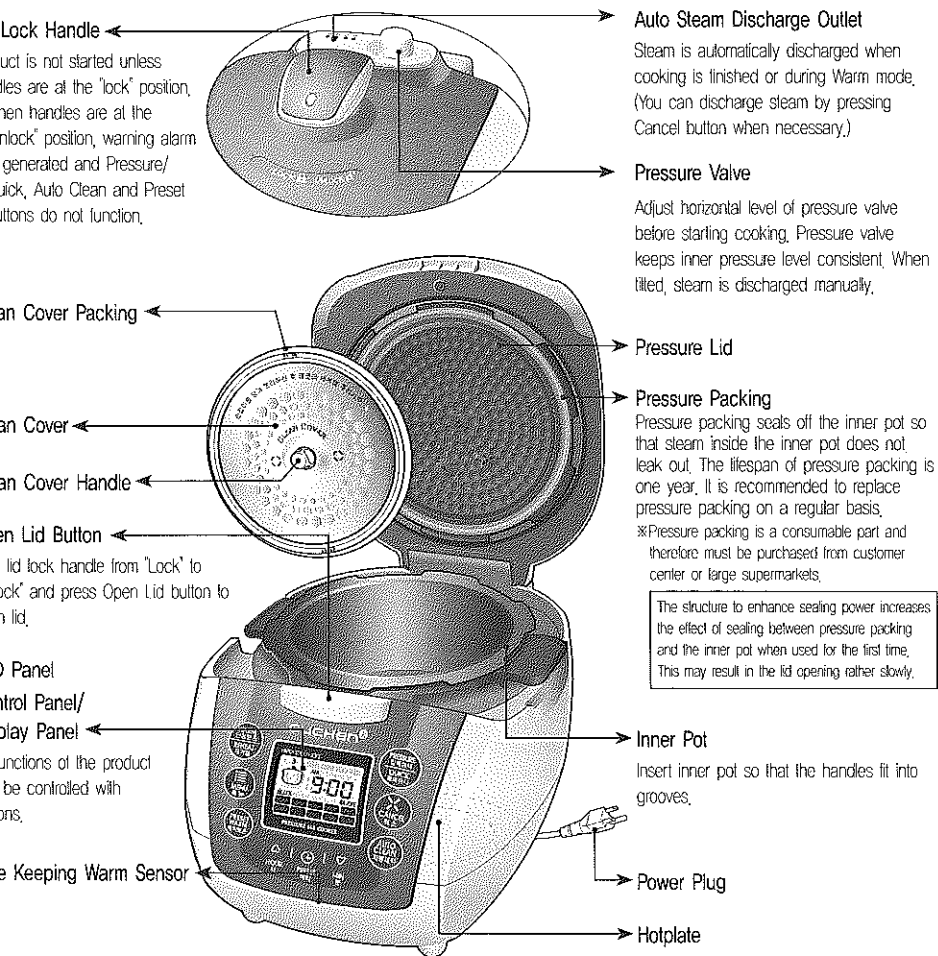
When using product by placing it on top of a rice container or multipurpose rack, make sure to pull out the rack when cooking.

Risk of the discharged steam damaging rice container and rack.

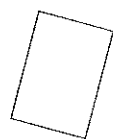


Names and Functions

Front / Inside



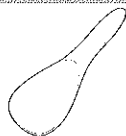
Accessories



User Manual

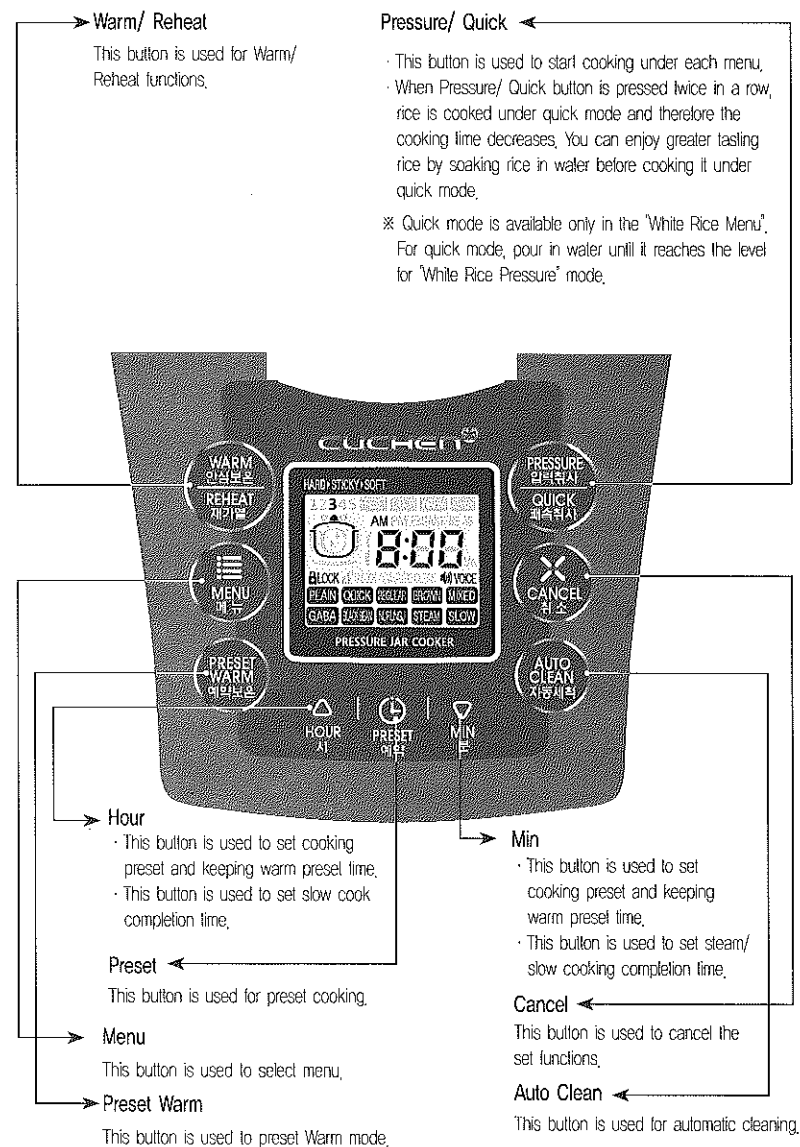


Measuring Cup



Rice Paddle

Control Panel / Display Panel



To Cook Delicious Rice

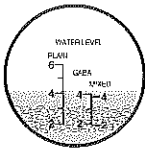
● Cooking delicious rice starts from appropriate water measuring!

Rice Type	Water
Cooking with long-stored rice	Higher than level
Cooking with freshly harvested rice	Lower than level
Cooking with rice soaked in water	Lower than level
Cooking hard-boiled rice	Lower than level
Cooking soft-boiled rice	Higher than level

※ When cooking with pre-washed rice, pour in water to the corresponding level according to the portions served.

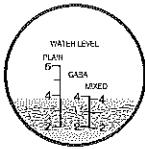
- Cooking White Rice, Four Portions -

Cooking with old-stored rice
Cooking soft-boiled rice



Higher than level

Cooking with freshly harvested rice, rice soaked in water
Cooking hard-boiled rice



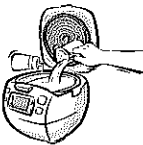
Lower than level

● When the cooked rice smells

- ▶ When using product without washing the inner pot and accessories, bacteria in rice that has gone bad may propagate and cause unpleasant smell. In this case, clean product using auto clean mode by adding a mixture of water and vinegar into the inner pot. (Mixing Ratio: Water to cook 2 portions of white rice, 1 tablespoon of vinegar)
- ▶ Frequently clean lid so that foreign substances do not adhere to it.

● To prevent smell when cooking with long-stored rice

The longer rice is stored, the worse the smell is when it is cooked. The smell becomes worse when the cooked rice is kept warm. To prevent the smell, put a drop of vinegar into a bowl of water, soak rice in it and rinse off rice the night before cooking. Then, on the following morning, rinse rice again in lukewarm water and cook with it.



● How to store rice properly (Taste of cooked rice depends on it.)

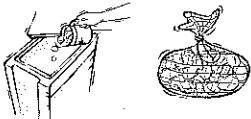
※ When cooking long-stored rice or dry rice with low moisture content, the cooked rice tastes dry and crumbly. It also does not cook well and produces smell when kept warm.

How to Store Rice Properly

	Good	Bad
Location	<ul style="list-style-type: none"> - In cool areas where temperature is low - In well-ventilated areas with low humidity level 	<ul style="list-style-type: none"> - In hot areas where boiler pipes pass through - Under direct sunlight - Under the kitchen sink
Amount of Rice Purchase/Storage Period	It is recommended to purchase rice in small packs (5 ~ 10kg). Try to consume rice in less than two weeks from opening the pack.	

Place garlic cloves in the rice container to prevent rice weevils.

※ Even freshly harvested and recently milled rice can become dry as moisture contents in rice decrease due to negligence in storage.



Setting Time

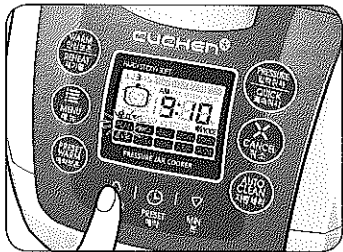
Use

Setting Current Time (Ex.: To set time at 9:30 a.m.)

① Press Hour or Min button in standby mode.

You can set the current time when hearing "Set the current time by pressing Hour and Min buttons."

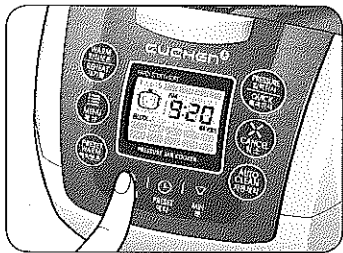
※ Standby Mode: Default state without any button inputs



② Press Hour or Min button to set the current time.

Each time Hour button is pressed, time is changed by one hour. Each time Min button is pressed, time is changed by one minute.

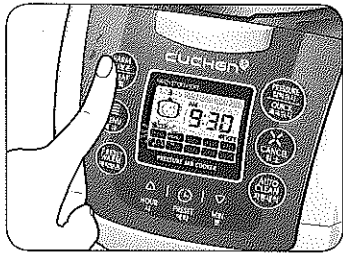
※ When Hour or Min button is pressed for more than one second, time continuously changes by one hour or one minute.



③ Complete time setting by pressing Pressure/ Quick, Warm/ Reheat, Menu, Preset Warm, Auto Clean or Preset button.

If a button is not pressed, the setting is automatically completed in approx. five seconds.

※ Press Cancel button within five seconds from changing current time to return to the time before change.



▶ Power Failure Compensation

When power failure takes place, Electric Pressure Rice Cooker remembers the modes set prior to the power failure. Product operates normally when electricity is supplied after a power failure.

Note: Steam discharge is forcefully implemented when power failure takes place during cooking (for safety against steam pressure).

▶ Lithium Ion Battery

Electric Pressure Rice Cooker is built in with lithium ion batteries necessary for power failure compensation and clock memory functions. The battery lasts for approx. three years depending on product performance. Note: Steam discharge is forcefully implemented when power failure takes place during cooking (for safety against steam pressure).

Controlling Taste of Rice

Five-level Auto Taste Control

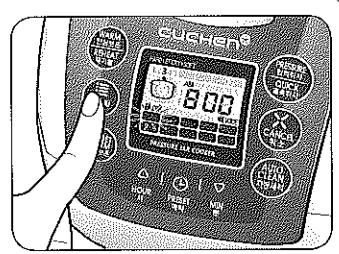
You can cook rice by selecting from several cooking modes to best suit your taste.

The example below is for cooking rice under "level 4" in "White Rice".

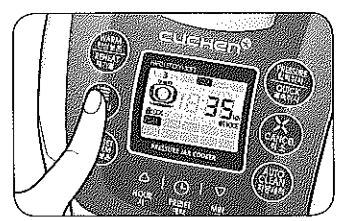
1 Rotate lid so that the handles are locked in position. When "Lock" display is on, press Menu button to select a menu.

(Taste control function is available only in White Rice, Brown Rice, Mixed Grains, and Black Bean Rice menus.)

• Taste control function is not available under Warm/ Preset mode.

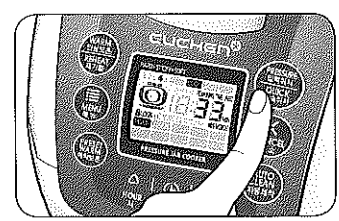


2 When cooking starts by pressing Pressure/ Quick button, press Menu (within five seconds) to control taste.



3 Select the desired taste and press Pressure/ Quick button. Or, selection is automatically set in five seconds.

(When setting is completed, buzzer is sounded (mi-re-do).)



• Default Setting: Level 3

	Level 1	Level 2	Level 3	Level 4	Level 5
Taste	Fluffy hard-boiled rice	Soft hard-boiled rice	Medium	Glutinous rice	Glutinous and soft-boiled rice
Cooking Time Change	+5 Min	+2 Min	0 Min	-2 Min	-5 Min

Use

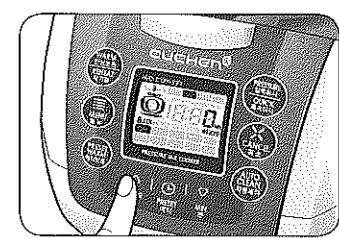
Manual Taste Control

■ You can select additional soaking time or heating temperature individually or both functions at once according to taste.

1 In Taste Control mode, press "Hour" button (within five seconds) to set additional soaking time.

(When "Hour" button is pressed, you will be guided by a message "Set soaking time using Hour button.")

• The longer the soaking time, the softer and more glutinous the taste of cooked rice becomes.

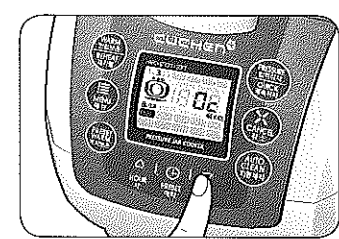


• When using product for the first time, you can set soaking time in the order specified in the figure.
• Additional soaking time may affect the rice cooking time.

2 In Taste Control mode, press "Min" button (within five seconds) to set additional heating temperature.

(When "Min" button is pressed, you will be guided by a message "Set heating temperature using Min button.")

• The higher the heating temperature, the sweeter the taste of cooked rice becomes. (Melanizing may occur.)



• When using product for the first time, you can set heating temperature in the order specified in the figure.
• Additional heating temperature may affect the rice cooking time.

3 After setting additional soaking time and heating temperature, press Pressure/ Quick button. Or selection is automatically set in five seconds.

(When setting is completed, buzzer is sounded (mi-re-do).)

How to Cook Rice

Directions

1 Insert power plug to power outlet, close lid and rotate lid to have the handles locked in position.

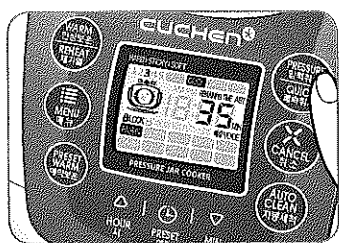
- Check if pressure packing is accurately installed and pressure valve is horizontal.
- When lid handles are not in "Lock" position, product does not start when Pressure/ Quick button is pressed.
- Make sure to remove any foreign substances adhering to temperature sensor and hotplate.
- Completely remove moisture from the outer surface of the inner pot before inserting the inner pot into the main body.



2 Press Pressure/ Quick button.

After selecting "White Rice" menu, press Pressure/ Quick button. The remaining time is displayed as approx. 35 minutes.

- ※ Pressure valve may not turn when cooking rice for the max. portions. This is not a product defect.



3 Select the desired menu using Menu button. When Menu button is pressed, the selected menu is displayed.



4 Cooking is finished.

- Steam is automatically discharged following a voice message "Steam will be discharged. Be careful." Do not be alarmed or pay attention not to get burnt by the steam.
- When cooking is finished, Warm mode starts following a message "Cooking is finished. Stir and mix the rice well before starting Warm mode." Make sure to stir the cooked rice well as soon as cooking finishes.

- ※ If the cooked rice is not stirred, it will harden, discolor and become smelly.
- ※ Lid opens slowly immediately after cooking finishes. This is a normal safety function.

To Cook Rice Quickly

- Press Pressure/ Quick button twice in a row to start Quick mode. This shortens cooking time.
- It is recommended to cook four portions or less using Quick mode. Note that the taste and texture of the cooked rice may not be as good as rice cooked under normal mode.
- Quick mode is available in white rice mode only.

About GABA Brown Rice

- When brown rice is activated, nutrients, such as antioxidant properties, increase and biding structure of the rice softens. This makes brown rice taste softer and become easily digested.
- Wash brown rice and put it into the inner pot together with water to the level for brown rice.
- GABA menu does not support Preset mode.

Cooking Time

Menu Classification	White Rice	White Rice/ Quick Cooking	General	Brown Rice	GABA Brown Rice	Black Bean Rice	Mixed Grains	Nurungji (Parched Rice)	Steaming	Slow Cooking
Portion	2 ~ 6 servings	2 ~ 4 servings	2 ~ 5 servings	2 ~ 4 servings	2 ~ 4 servings	2 ~ 6 servings	2 ~ 4 servings	2 ~ 6 servings	For recipes, see page 25.	
Cooking Time	Approx. 27 ~ 40 Min.	Approx. 20 ~ 29 Min.	Approx. 34 ~ 43 Min.	Approx. 50 ~ 67 Min.	Time for GABA + approx. 32 ~ 52 Min.	Approx. 38 ~ 52 Min.	Approx. 39 ~ 50 Min.	Approx. 34 ~ 44 Min.		
Menus	Cooked rice, rice with potato and black sesame, rice with Chwinamul and king oyster mushroom, glutinous rice with sweet pumpkin, rice with bean sprouts, rice with seafood	Cooked rice	Nori roll	Cooked brown rice	Cooked GABA brown rice	Rice with black beans	Five grains with brown rice	Nurungji	Beef rib stew, boiled pork, boiled potato ~ egg, nutritional bread, potato boil, chicken casserole, stuffed and steamed squid	Jujube tea, Suleonggwa, white rice porridge, pine nut porridge

- ※ Cooking portions suggested may be different according to the type of cooking.
- ※ For White Rice Quick and Nurungji modes, pour in water to the level for White Rice Pressure mode.
- ※ For GABA Brown Rice, pour in water to the level for brown rice cooking.
- ※ When water is added in excess of the set level, it may be spurted out when steam is discharged.
- ※ Taste control may affect cooking time and the taste and texture of cooked rice.
- ※ When using Quick mode, cooking time may increase if water is poured in more than the set level.
- ※ Smell may sink into rice if cooking rice or keeping it warm after using slow cook function.

Healthy Menu

If you are conscious of your family's health, try cooking healthy food using Electric Pressure Rice Cooker

Mixed grains/ brown rice/ GABA brown rice/ Nurungji/ steam/ slow cooking functions are available.

Rice is a staple food. So, it must be helpful to your health. Enjoy delicious rice that is also good for your health.

▶ For healthy menus, see recipes in this manual.

- ※ When cooking mixed grains, soak beans in water sufficiently and boil red beans before cooking the grains together.



Cooking GABA Brown Rice

Cooking GABA Brown Rice

Rotate lid so that handles are locked in position.
When "Lock" display is on, press Menu button and select GABA Brown Rice.

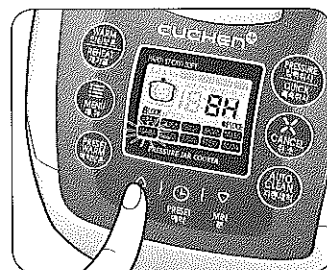
When GABA Brown Rice is selected, time in display changes to 2H. You will be guided by a voice message "Set GABA brown rice cooking time with GABA Brown Rice button and press Cook button."



Select GABA time using Hour button.

Each time "Hour" button is pressed, time changes by one hour from two to 10 hours.

2-3-4-5-6-7-8-9-10



Press Pressure/ Quick button and you will be guided by a voice message "GABA brown rice cooking will start."
GABA process will continue until the set time. Once the set time expires, cooking begins.

Display window shows the remaining GABA time.



Steam/ Preset

Directions

- 1 Press Menu button and select "Steam". Press Min button to set steaming time.

* Min Button: Time increases by five minutes.

* Steam time can be set from 20 to 90 minutes by five minutes.



- 2 Press Pressure/ Quick button.

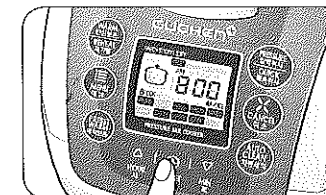
When steam cooking starts, the remaining time is displayed in minutes.



Preset

- 1 Check if the current time is correct and press Preset button.

- If the current clock setting is incorrect, the preset timer will not be accurate. Thus, perform the correct current clock setting.
- Check the AM/PM setting as well.
- Use the HOUR or MIN button to adjust the preset cooking time.



- 2 Press Menu button and select "Steam". Press Min button to set "Steam" time.

* Min Button: Time increases by five minutes.



- 3 Press Pressure/ Quick button.

After setting is completed, press Pressure/ Quick button. If the key is not pressed for approx. eight seconds, Preset mode automatically starts.



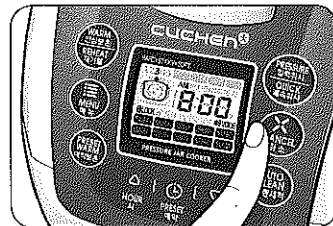
Voice Function/ Auto Clean

Voice On/ Off

Press Cancel button for more than five seconds.

You can turn on/ off voice function by pressing Cancel button for more than five seconds in standby mode.

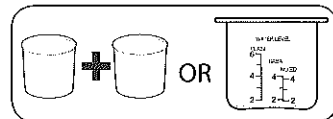
During cooking, cooking water may be spurted out when pressing Cancel button during cooking. Turn voice function on/ off after cooking is finished.



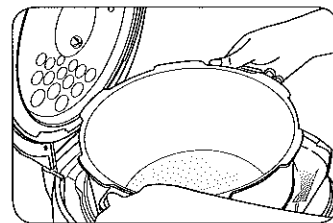
Auto Clean

※ You can keep the rice cooker clean using Auto Clean mode. Auto Clean removes foreign substances to eliminate bad smell and to suppress bacteria breeding.

Using a measuring cup, pour 2 cups of less or clean water into the inner pot. Or, pour in water below White Rice level 2 marked on the inner pot.



Insert the inner pot and close lid.



Press Auto Clean button to start auto cleaning.



Notes for Auto Clean

Beware of high-pressure steam discharged from steam discharge outlet. It is absolutely prohibited to insert detergent, soap or other chemicals other than water.

Preset Cooking

Preset Cooking

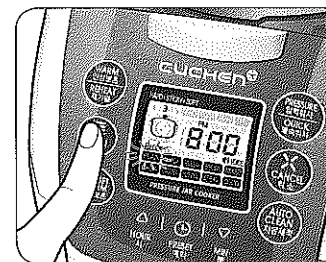
Check that the current time is correct.

See page 11 for setting the current time. Set current time accurately. Otherwise, preset time will also be incorrect.

Rotate lid to lock handles in position

Select White Rice menu and press Preset button to set the preset time.

Preset function is disabled if Preset button is pressed without locking handles in position.

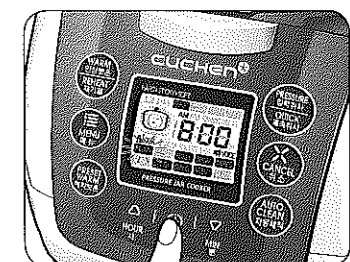


Setting Preset Time

Ex.) Current time is 8:00 p.m. and you want to eat rice by 9:50 p.m.

Check that the current time is set at 8:00 p.m. and press Preset button.

"Preset" display is turned on and you will be guided by a voice message "Set preset time using Hour and Min buttons." Display panel shows the default preset time of 8:00 a.m.

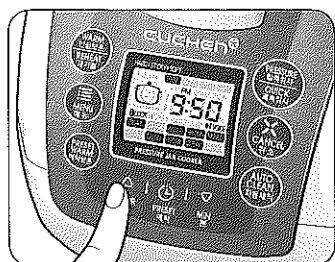


Notes for Preset

- Rice can go bad easily in summer. So, keep preset time under 10 hours.
- If the rice pack has been opened for long or rice became dry, the rice may not be cooked evenly or taste uncooked.
- If rice is undercooked, add water by half a level more than the set level.
- Rice may go bad if using Preset mode while the inside of rice cooker is still hot from the heat of cooking immediately before. Use Preset mode after the rice cooker is sufficiently cooled.
- When using Steam Preset mode, ingredients may go bad according to temperature of their types and conditions. Avoid using Preset mode over a long period of time.

Preset Cooking

Press Hour button to set time to 9:00 and press Min button to set time to 9:50. Hour and Min buttons change time by one hour and one minute respectively.



Press Pressure/ Quick button.

Preset time and "Preset" display continue to be on. Preset mode starts.

Preset time is when cooking finishes.

The time of cooking rice under Preset mode may increase or decrease by approx. 15 minutes according to the portions or menus selected.



※To check the current time during preset cooking, press Min button to check the time for five seconds.

Preset Time per Menu ※Preset mode is not available under White Rice Quick, Slow and GABA Brown Rice modes.

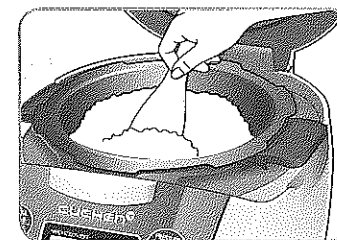
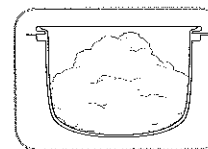
Preset Menus	Preset Time
White rice, general rice cooking, brown rice, mixed grains, rice with black beans, Nurungji, steaming	For 13 hours from current time

Warm

Notes for Using Warm Mode

① Stir and scrap up rice to the middle.

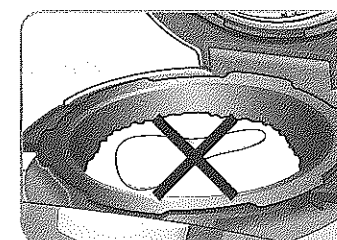
To prevent rice from drying around the edges, stir and mix up rice well and scrap it up into the middle of the inner pot. Make sure the rice does not touch the inner pot lid.



② Do not leave rice paddle inside the inner pot while on Warm mode.

This may cause the rice to harden, become discolored and smell.

※Wooden scoop, etc. generates bacterial and therefore causes the rice to smell.



③ The appropriate time of keeping the cooked rice warm is for less than 12 hours.

If the cooked rice is kept warm for more than 12 hours, it loses the taste, discolors or may smell.

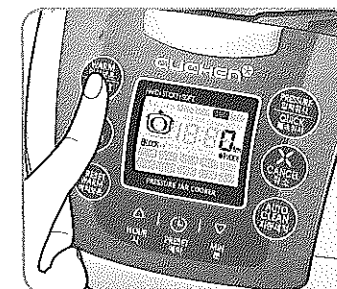
Make sure to close the lid securely while keeping the cooked rice warm.

※Use Warm mode for white rice only. Do not use this function for mixed grains, brown rice or Nurungji. Eat them immediately after cooking.

※Do not keep slow-cooked food for more than one hour. There is a risk of the food going bad.

※What is Warm for Good Taste function?

Temperature inside product is checked while contents are kept warm. This function lets you enjoy greater tasting rice.



● Notes

Avoid keeping cooked food warm for a long period of time (12 hours or longer). Instead, keep food in a separate container and freeze it. Then, take out the necessary portions and warm them up in a microwave oven.

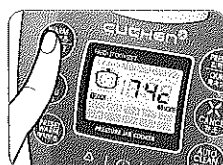


Temperature Setting

If the cooked rice smells, moisture builds up inside rice cooker or rice discolors even if you clean product frequently and run Auto Clean mode by boiling water, this may be a problem associated with incorrect temperature. In this cas, you will need to adjust temperature for keeping contents warm.

1. Press Steam/ Reheat button for five seconds in standby mode.

Display changes as shown in the figure together with a voice message "Set temperature for Warm mode." The current temperature is set as 74°C.



- Rice has sour smell (gone bad) and moisture builds up in the pot.
Temperature is low. Increase temperature by approx. 1 – 2°C.
- Color of rice has turned yellow. Rice is dry and has unpleasant smell.
Temperature is high. Decrease temperature by 1 – 2°C.

- Moisture builds and water drops fall down from the lid. Lid is not heated sufficiently. Increase heating intensity by 2 – 3 levels.
- Moisture builds up and water drops fall down inside the pot. Lid is excessively heated. Decrease heating intensity by 1 – 3 levels.

Press "Hour" button to adjust temperature.

You can change temperature by pressing [Hour] button as shown below.



Adjust lid heating intensity by pressing "Min" button.



2. Press Warm/ Reheat button to apply setting.

- Applicable Keys: Warm/ Reheat, Menu, Preset Warm, Auto Clean, Pressure/ Quick
- Setting is completed automatically if a key is not pressed in five seconds.

- Keeping warm temperature cannot be changed in Warm mode.

Press Cancel button and Press Warm/ Reheat button for five seconds. Then, adjust temperature.

Reheat Mode (To preheat rice in Warm mode)

Reheat Mode

Start Reheat mode by pressing Warm/ Reheat button. Enabled only Heat mode, this function reheats rice in Warm mode so that it is warm as freshly cooked rice. It is recommended to eat rice immediately when reheating completes. The rice is continued to be Warm mode.

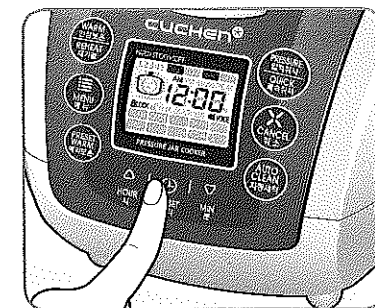
It is best to eat menus other than white rice (mixed grains, brown rice) immediately after cooking. Reheating can cause discoloration or smell. Using Reheat mode frequently can result in the cooked rice becoming discolored or dry. Reheat mode is enabled only when lid is closed. When lid is open, Keep Mode continues after a warning sound. In Reheat mode, press Warm/ Reheat button once to cancel it and to convert to Warm mode.



Preset Warm

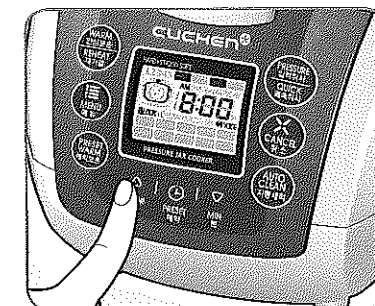
① Check if the current time is correctly set and press Preset Warm button.

When 'Preset Warm' button is pressed, you will hear a voice message 'Set Preset Warm mode completion time using Hour and Min buttons.' Then, Preset and Warm lamp is turned on and Preset Warm time is displayed (Default – 12:00 a.m.).



② Set keeping warm preset time by using Hour and Min buttons.

Hour and Min buttons change time by one hour and one minute respectively. Preset is possible up to 23 hours and 59 minutes from the current time.



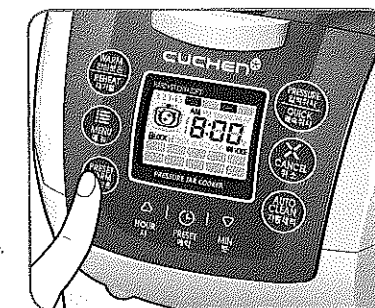
③ Press Warm/ Reheat button or Preset Warm button.

When pressing button, you will be guided by a voice message "Preset Warm mode started." When Preset Warm mode starts, the mode completion time is displayed. You can check the current time by pressing Hour and Min keys during Preset Warm mode.

※To eat rice before Preset Warm mode completes, press Warm/ Reheat button and eat rice in approx. 13 minutes. (Temperature of keeping rice warm drops during Preset Warm mode operation. This may result in moisture building up on the lid.)

※When Preset Warm mode is completed, it is automatically converted to general Warm mode.

※It is recommended to use Preset Warm mode when cooking 2 portions and for less than 12 hours.





Cooked Rice (White Rice)

White Rice Mode

● **Ingredients:** Rice, water

● **Directions**

- 1 Measure rice according to the required portions using a measuring cup.
(1 cup = 1 portion)
- 2 Wash the measured rice and rinse it repetitively until the rinsing water is clear.
- 3 Place the washed rice in the inner pot. Fill up the pot with water up to the level for White Rice Pressure mode.
- 4 Insert the inner pot into rice cooker and close lid.
- 5 Start cooking by selecting White Rice mode in Menu.



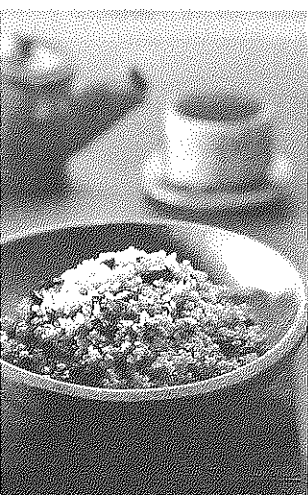
Cooked Brown Rice

Brown Rice Mode

● **Ingredients:** Brown rice, water

● **Directions**

- 1 Measure rice according to the required portions using a measuring cup.
(1 cup = 1 portion)
- 2 Wash the measured rice and rinse it repetitively until the rinsing water is clear.
- 3 Place the washed rice in the inner pot. Fill up the pot with water up to the level for White Rice Pressure mode.
- 4 Insert the inner pot into rice cooker and close lid.
- 5 Start cooking by selecting White Rice mode in Menu.



Five-grain Rice

Mixed Grain Mode

● **Ingredients:** Glutinous rice 2 cups, black beans, red beans 1/2 cup, salt 1/2T, glutinous sorghum + glutinous millet + glutinous hog millet 1cup, water + red bean boiling water 3 cups

● **Directions**

- 1 Wash glutinous rice, glutinous millet, glutinous hog millet and black beans. Leave them to dry.
- 2 Wash red beans. Place red beans in a pot with cold water and bring them to boil. Discard out the boiled water, pour in cold water again and boil down red beans until soft. Keep the water where red beans were boiled.
- 3 Soak glutinous sorghum in warm water for approx. 20 minutes. Rub grains hard to remove husk. Rinse off glutinous sorghum in water repetitively until the rinsing water is clear.
- 4 Place the prepared rice and grains in the inner pot. Mix red bean boiling water with fresh water. Add salt to taste. Pour in the water into the inner pot.
- 5 Insert the inner pot into rice cooker and close lid.
- 6 Start cooking by selecting Mixed Grain mode in Menu.
※ Soak beans in lukewarm water for more than 15 minutes before cooking.



Pine Nut Porridge

Slow Cook Mode

● **Ingredients:** Rice 1 cup, pine nuts 1/2 cup, pinch of salt

● **Directions**

- 1 Wash rice and pine nuts.
- 2 Put rice in a colander to drain. Grind pine nuts using food processor.
- 3 Place rice and ground pine nuts into the inner pot. Pour in water to level 4 for White Rice Pressure mode.
- 4 Insert the inner pot into rice cooker and close lid.
- 5 Select Slow mode in Menu and press Hour button to set two hours of cooking time.
- 6 When cooking is finished, add salt to taste and stir lightly.
※When cooking for more than two portions in Slow mode, you may experience the cooking water overflowing or not get the desired consistency of porridge.



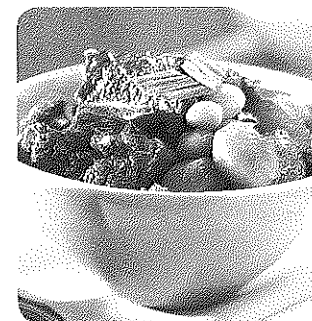
Boiled Pork

Steam Mode

● **Ingredients:** Pork 800g, spring onion & ginger 1 each, live cloves of garlic

● **Directions**

- 1 Trim off fat from pork. Place the pork in the inner pot together with spring onion, ginger and garlic. Add three cups of water.
- 2 Select Steam mode in Menu and press Min button to set 50 minutes of cooking time.
※Contents may burn slightly due to salt contents or juice from meat.
※Adding water more than the set level may result in the broth spurting out while steam is discharged.
※If the pork portion is large, deeply score the meat in two to three places.



Beef Rib Stew

Steam Mode

● **Ingredients:** Beef rib 0.6kg, 1/2 carrot, 1/2 onion, 5 chestnuts, 10 ginkgo nuts (Sauce: Soy sauce 3T, cooking liquor 1T, chopped garlic 1/2T, sesame oil 1t, sugar 2T, chopped spring onion 3T, sesame seeds 1T, pepper 1/4t)

● **Directions**

- 1 Remove fat and sinews from cut ribs. Soak ribs in cold water to let blood seep out.
- 2 Put ribs on a colander to drain. Score ribs. Marinate in sugar and cooking liquor to tenderize meat.
- 3 Fry ginkgo nuts in a pan with sprinkle of salt. Peel ginkgo nuts. Cut carrot into the size of a chestnut. Grate onion to puree.
- 4 Mix all ingredients together and marinate them in sauce for one hour. Place the ingredients into the inner pot (no need to add water).
- 5 Select Steam mode in Menu and press Min button to set 40 minutes of cooking time.

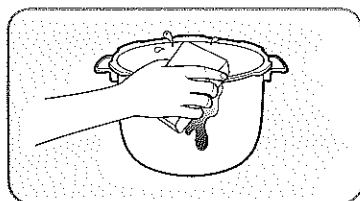
※ Meat is cooked in its own juice and the sauce. So, there is no need to add water. Adding water may result in the broth spurting out when steam is discharged.

Cleaning

- ▲ Clean product after pulling out power plug. Do not spray water directly to product or wipe product with benzene or thinner.
- ▲ If product is not cleaned, it may cause smell while rice is kept warm in the rice cooker.

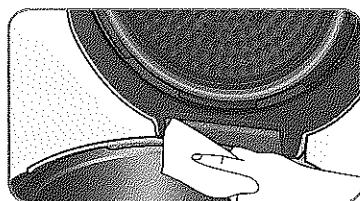
● Inner Pot

Do not use hard scrubber, metallic scrubber, brush or abrasives. Coating may be peeled. Wipe inner pot with soft cloth and sponge using kitchen detergent.



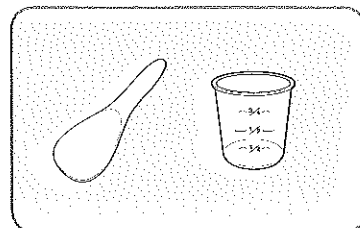
● Water Pan

This is where water is collected after cooking is completed or during the cooked rice is kept warm. Wipe it cleanly before dries.



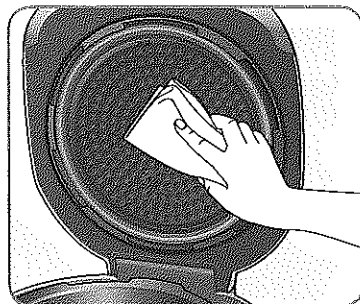
● Accessories

Wash rice paddle and measuring cup, dry and store them properly.



● Pressure Lid, Pressure Packing

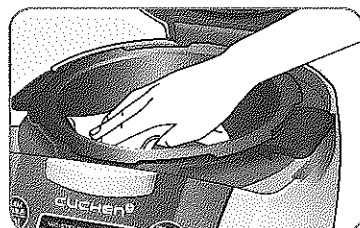
Soak a washcloth in warm water. Squeeze out moisture from washcloth and use it to wipe off any foreign substances. Keep pressure packing clean to suppress smell and keep product in good condition. Do not remove pressure packing after use. Instead, wipe it with a clean washcloth.



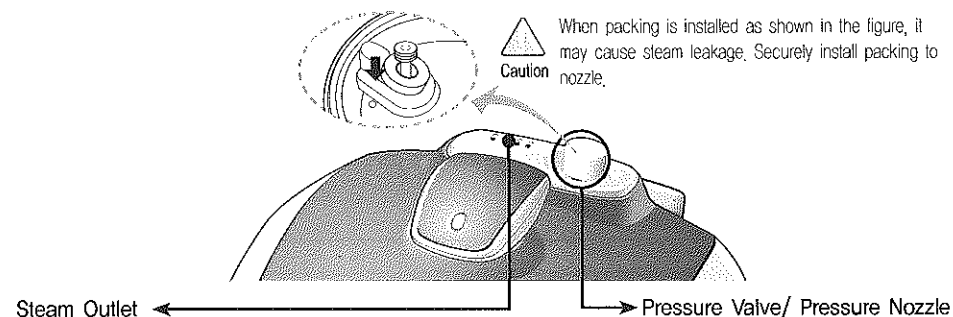
● Inside of Body

Take out the inner pot and wipe out any foreign substances from the floor surface. Foreign substances caught in hotplate or automatic temperature sensor may cause failure in temperature detection, product malfunction or fire. Soak a washcloth in water, squeeze out moisture and use it to wipe the surface. Take caution not to damage metal plates in automatic temperature sensor.

※Do not touch (clean) surfaces immediately after cooking or Warm mode operation. There is a risk of burn.



Clearing Pressure Nozzle Blockage

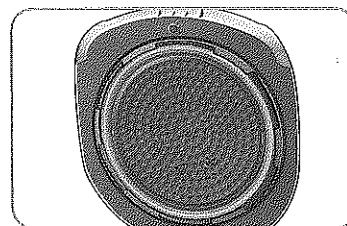


※ Lid is not opened until cooking is completely finished. Opening lid by force is extremely dangerous.

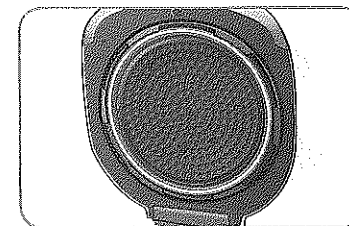
- Foreign substances blocking steam discharge outlet can be removed and washed using Auto Clean mode.

Replacing Pressure Packing (After Removing Clean Cover)

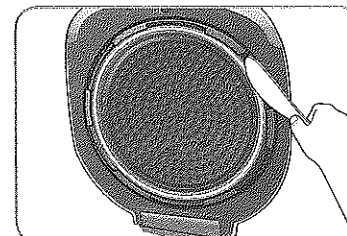
- ① Take out pressure packing and open lid to prepare for packing replacement.



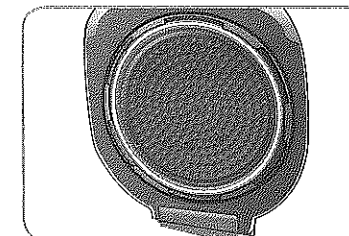
- ② Place a new pressure packing so that the arrow on the inside of the packing is aligned to the bottom of pressure lid. Insert pressure packing as shown in the figure.



- ③ Press down pressure packing until it is securely installed.
※Use a rice paddle to press down pressure packing so that it is accurately inserted.



- ④ Replacement is completed.



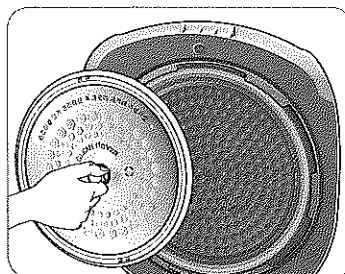
Maintenance

Cleaning Clean Cover

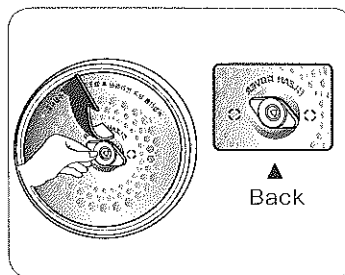
After cleaning clean cover, make sure to dry it well before installing it to lid.

- If clean cover is not cleaned properly, it may cause smell while rice is kept warm. (Clean it after pulling out power cord and the body of rice cooker is sufficiently cooled.)
- Wipe the body and lid with dry washcloth. Do not use benzene or thinner.
- While using the rice cooker, the cooking water can adhere to clean cover, lid and the inside of inner pot to form a layer of starch. This does not cause any hygienic problem.

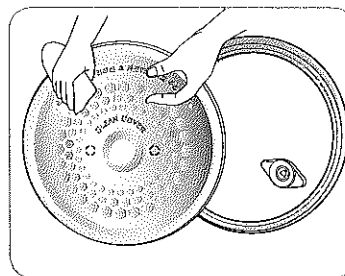
- ① Hold clean cover handles and pull them in the direction indicated by the arrow. The lid comes out easily enabling to wash clean cover.



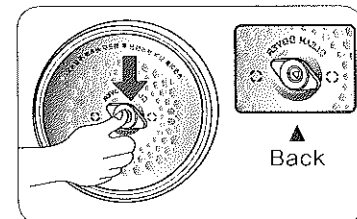
- ② To clean the cover, hold and lightly pull wings on the handles at the back of clean cover to take out clean cover handles and the external packing.



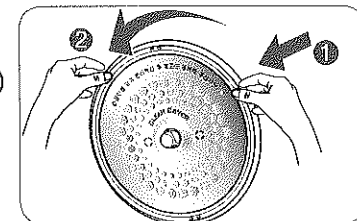
- ③ Clean it frequently using a sponge and neutral detergent. Wipe it off with dry washcloth.



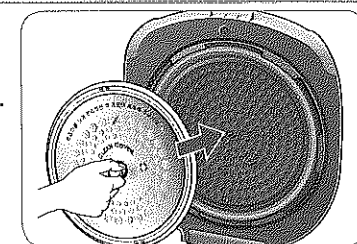
- ④ Insert clean cover by pressing center of clean cover handles from the back in the direction indicated by the arrow.



- ⑤ To assemble the external packing, hold clean cover so that the letters marked on it are upright. Insert packing into clean cover starting from a part on the outside (①) in the direction of ②. ("Front" is written at the top and bottom of the front part of packing.)

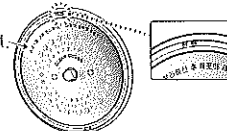


- ⑥ To assemble clean cover to lid, hold clean cover handles, place clean cover against a holder at the center of the lid in the direction indicated by the arrow. Press clean cover against the lid.



Correct Assembly

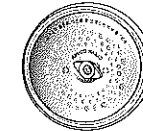
Letters are shown upright.



〈Front of Clean Cover〉

Letters are written upright. Clean cover handles are visible. "Front" on the packing must be situated at the center of the letters written on clean cover.

- ※ Do not insert screws or other foreign objects into holes.
- ※ Make sure to distinguish between the front and back parts of clean cover.



〈Back of Clean Cover〉

Letters are shown upside down. Holes on the clean cover handles are visible. Wings on the packing can sit close to the lid.



Caution

If packing is not installed to clean cover, noise can be generated by friction or coating on the lid can be peeled.

Check before Reporting Error

Use

Please check the following before contacting service center.

Electric Pressure Rice Cooker may not function properly due to minor causes or incorrect use. In these cases, check the following to solve problems simply without having to contact service center. Contact service center if problem is not solved after checking the items listed below.

Symptom	Please Check	Corrective Action
Sometimes, cooking does not start. It takes a long time to start cooking mode.	<ul style="list-style-type: none"> Is the power plug disconnected? Was there a power failure during cooking? Did you press Cancel button or other buttons during cooking? 	Securely insert plug into power outlet. Start cooking again if power failure lasts for a long time. Do not press other buttons while cooking is in progress.
Cooking water overflows during cooking.	<ul style="list-style-type: none"> Is the pressure valve tilted to one side? Did you use a measuring cup? Did you measure the water accurately? Did you choose the menu correctly? 	Straighten up pressure valve.
Rice is undercooked or the cooked rice is too watery.	<ul style="list-style-type: none"> Did you adjust the amount of water properly? Are there foreign substances stuck to the bottom of inner pot? 	Pour in water to the appropriate level according to the amount of rice cooked. Remove foreign substance from auto temperature sensor.
Steam leaks out through the side of lid.	<ul style="list-style-type: none"> Is the pressure packing torn? Are there rice grains stuck to pressure packing? Is the inner pot or lid damaged or disfigured? 	Replace pressure packing. Clean the top side of inner pot (in contact with pressure packing). Replace damaged container. Wash rice in a separate container to prevent damage to the inner pot.

Symptom	Please Check	Corrective Action
5. E-3 or E-8 is displayed.	<ul style="list-style-type: none"> There are problems in temperature detector. 	Contact service center.
6. The color of rice is yellow at the bottom.	<ul style="list-style-type: none"> It is caused by melanoizing, which creates the characteristic fragrance and taste of rice. The rice cooker is designed to cook delicious rice. 	
7. I hear ticking noise while rice is cooked.	<ul style="list-style-type: none"> Is it the sound of relay (for cooking operation) during cooking? Is there moisture in between the inner pot and hotplate? 	The ticking sound of cooking relay is normal. Wipe moisture off from between the inner pot and hotplate.
8. Rice smells or discolors while it is kept warm.	<ul style="list-style-type: none"> Did you keep the rice warm for more than 12 hours? Did you preset Warm mode many hours ago? 	Do not keep rice warm for more than 12 hours. If rice was cooked under Preset mode that was set many hours ago, it is recommended not to keep the rice warm. If water builds up heavily on the lid or discoloration is severe, lower keeping warm temperature from 74° C down to 73° C or less. If the rice is watery along the edge or smells severely, increase keeping warm temperature from 74° C to 75° C or more.
9. L is displayed when pressing buttons.	<ul style="list-style-type: none"> Is the inner pot inserted into rice cooker? 	Cook, Preset and Warm modes cannot be selected while the inner pot is not inserted. Make sure to put the inner pot into rice cooker.
10. Rice is scorched and the browned rice sticks to the inner pot.	<ul style="list-style-type: none"> Did you wash rice well? Are there foreign substances stuck to the surface of automatic temperature sensor? 	Sufficiently wash rice. Remove foreign substances from the surface of auto temperature sensor.
11. Beans (grains) are undercooked.	<ul style="list-style-type: none"> Are the beans (grains) too dry? 	Soak beans (grains) in water or boil them before cooking.