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전기보온밥솥  
Multifunctional Electric Rice  
Cooker and Warmer

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사용설명서  
User Manual

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CR-063F SERIES

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# CUCKOO



쿠쿠전자|주|

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

Please read the instructions before using.

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Nous vous remercions pour votre achat du cuiseur à  
riz/ réchauffeur de riz "CUCKOO"

Lire attentivement les instructions avant d'utiliser cet appareil.  
Veuillez conserver ces instructions à titre de référence ultérieure.

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저희 쿠쿠 보온밥솥을 애용해 주셔서 대단히 감사 드립니다.

이 사용설명서는 잘 보관하여 주십시오.

사용 중에 모르는 사항이 있을 때나 기능이 제대로  
발휘되지 않을 때 많은 도움이 될 것입니다.

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## IMPORTANT SAFEGUARDS

- ▶ Read all instructions.
- ▶ Do not touch hot surfaces. Use handles or knobs.
- ▶ To protect against electrical shock do not immerse cord, plugs, or (state specific part or parts in question) in water or other liquid.
- ▶ Close supervision is necessary when any appliance is used by or near children.
- ▶ Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- ▶ Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
- ▶ The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- ▶ Do not use outdoors (this item may be omitted if the product is specifically intended for outdoor use).
- ▶ Do not let cord hang over edge of table or counter, or touch hot surfaces.
- ▶ Do not place on or near a hot gas or electric burner, or in a heated oven.
- ▶ Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- ▶ Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- ▶ Do not use appliance for other than intended use.
- ▶ Save these Instructions.
- ▶ Do not immerse in water.
- ▶ Risk of electric shock.
- ▶ Cook only removable container.

## MESURES DE PROTECTION IMPORTANTES

- ▶ Lisez toutes les instructions avant d'utiliser cet appareil.
- ▶ Ne touchez pas les surfaces chaudes. Utilisez les poignées ou les boutons.
- ▶ Afin de se protéger contre les chocs électriques, ne pas plonger le cordon, la fiche ou (la partie spécifique ou tout autre parties considérées) dans de l'eau ou dans tout autre liquide.
- ▶ Une surveillance étroite est nécessaire quand cet appareil est utilisé par des enfants ou qu'il se situe à leur portée.
- ▶ Débranchez le cordon de la prise lorsque vous ne servez pas de l'appareil et avant de le nettoyer. Laissez l'appareil refroidir avant de remettre en place ou de retirer des pièces, et avant de le nettoyer.
- ▶ N'utilisez aucun appareil si le cordon ou la fiche est endommagé, s'il ne fonctionne pas correctement ou s'il est endommagé de quelque façon que ce soit. Renvoyez l'appareil à un centre technique agréé le plus proche pour le faire examiner, réparer ou régler.
- ▶ L'utilisation d'accessoires non recommandés par le fabricant peut causer un incendie, un choc électrique et/ou des blessures.
- ▶ N'utilisez pas l'appareil à l'extérieur (cet élément pourrait aussi bien être omis si l'appareil est spécialement conçu pour un usage en extérieur).
- ▶ Ne laissez pas le cordon pendre d'une table ou d'un comptoir. Ne le laissez pas non plus en contact avec une surface chaude.
- ▶ Ne placez pas l'appareil au-dessus ou près d'un brûleur à gaz, sur une plaque électrique ou dans un four chaud.
- ▶ Une prudence extrême est requise lorsque vous déplacez l'appareil contenant de l'huile chaude ou tout autre liquide chaud.
- ▶ Branchez toujours la fiche sur l'appareil en premier, puis branchez le cordon dans la prise murale. Pour débrancher, ou désactiver toutes les commandes, retirez la fiche de la prise murale.
- ▶ N'utilisez pas cet appareil à des fins autres que celles pour lesquelles il a été conçu.
- ▶ Veuillez conserver ces instructions.
- ▶ Ne pas immerger.
- ▶ Risque de choc électrique.
- ▶ Cuire seulement dans le conteneur amovible.

## SPECIFICATIONS / 제품규격 / SPÉCIFICATIONS





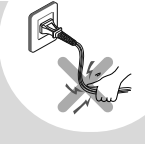

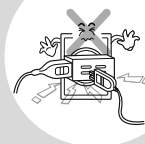

|   |                         |                        |          |
|---|-------------------------|------------------------|----------|
| Model Name / NOM DU MODÈLE (모델명)                              |                         | CR-0631F               | CR-0632F |
| Power Supply / CORDON D'ALIMENTATION(전원)                      |                         | AC 120V(AC Only), 60Hz |          |
| Power Consumption /<br>CONSOMMATION D'ÉNERGIE<br>(소비전력)       | Cook(취사)                | 580W                   |          |
|   | Warm(보온)                | 80W                    |          |
| Cooking Capacity/<br>CAPACITÉ DE CUISSON<br>(취사용량)            | White(백미)               | 2~6 cups               |          |
|   | GABA(현미발아)              | 2~4 cups               |          |
|   | Multigrain/Brown(잡곡/현미) | 2~4 cups               |          |
|   | Porridge(죽)             | 1~1.5 cups             |          |
| Power Cord Length/LONGUEUR DU CORDON D'ALIMENTATION(전원 코드 길이) |                         | 3.9 ft                 |          |
| Dimension/DIMENSION(치수)                                       | Width/LARGEUR(폭)        | 9.25 in                |          |
|   | Length/LONGUEUR(길이)     | 12.5 in                |          |
|   | Height/HAUTEUR(높이)      | 8.38 in                |          |



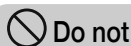
# CAUTION FOR SAFETY

- The following must be observed to use the product safely and correctly to prevent accident and dangerous situations.
- 'Warning' and 'Caution' are different as follows.

|  |   |
|--|---|
| <p><b>Warning</b></p> <p>This means is that the action it describes may result may result in death or severe injury.</p> | <p>! This sign is for reminding something may cause problems under the certain situation.</p> <p>! Please read and follow the instruction to avoid any harmful situation.</p> |
| <p><b>Caution</b></p> <p>This means that the action it describes may result in injury or property damage.</p>            | <p>⊘ Indicates a prohibition</p> <p>! Indicates an instruction</p>  |

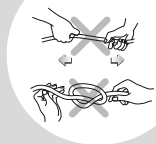
|   |  |
|---|--|
| <p><b>Warning</b></p> <p><b>Do not use the cooker near hot things such as stove, gas stove or direct ray of light.</b></p> <p>• It can cause an electric shock, fire, transformation or discoloration.</p>   | <p><b>Do not</b></p> <p><b>Please pay careful attention against water and chemicals.</b></p> <p>• It can cause an electric shock or fire.</p>    |
| <p><b>Keep the cooker out of reach of children.</b></p> <p>• It can cause burns, electric shock or injury.</p>   | <p><b>Do not let the cooker contact any water by sprinkling water on the cooker.</b></p> <p>• It can cause an electric shock or fire.</p> <p>• If it contacts water, please separate power cord and contact dealer or service center.</p>  |
| <p><b>Do not plug or pull the power cord with wet hands.</b></p> <p>• It can cause an electric shock.</p>   | <p><b>Do not cover the automatic steam outlet or pressure weight with your hand or face.</b></p> <p>• It can cause burns.</p> <p>• Especially be careful to keep it out of reach of children.</p>                                        |
| <p><b>When you pull out the power plug, don't pull the power cord. Please, surely pull out the power plug.</b></p> <p>• It can cause an electric shock.</p> <p><b>Use a single socket with the rated current above 15A.</b></p> <p>• Using several lines in one socket can cause overheating resulting in fire.</p> <p>• Use the extension cord with the rated current above 15A.</p>  | <p><b>Do not use damaged power cord, plug or loose socket.</b></p> <p>• It can cause an electric shock, short circuit or fire.</p> <p>• If the plug were damaged, contact dealer or a service center.</p>                                |

# CAUTION FOR SAFETY



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

- It can cause an electric shock or short circuit resulting in fire.



**Do not open the top cover while in heating and cooking.**

- It can cause burns.
- If you need to open the lid while cooking, keep pressing the cancel button for 2 seconds and confirm internal steam released



**Remove an alien substance on plug with the clean cloth.**

- It can cause fire.

**Use product at the flat place. Do not use on the cushion. Please avoid using it on an unstable location easy to be fallen down**

- It can cause a transformation or a fire.
- It can cause burns or breakdowns.
- Be careful to install the power cord which does not disturb to pass.



**Do not use on a rice chest or a shelf.**

- Do not press the power code between furniture. It can cause an electric shock resulting in fire.
- When use on furniture automatic steam releasing can cause damage, fire and an electric shock.



**Don't spray or put any insecticide and chemicals.**

- It can cause an electric shock or fire.
- In case cockroach or any insects get inside of the cooker please call a dealer or a service center.



**Clean any dust or alien substance off the temperature sensor, heating plate and inner pot.**

- It can cause a system problem or fire.



**Do not cover the automatic steam outlet or pressure weight with a duster, a towel or apron, etc.**

- It can cause a transformation or a breakdown.
- It can cause an explosion by pressure.



**Please clean the body and other parts after cooking.**

- It can cause the transformation or smell.



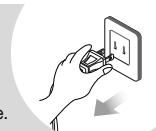
**Do not press heavy things on the power cord.**

- It can cause an electric shock or fire.



**Please surely pull out the plug when not in use.**

- It can cause an electric shocks or fire.
- Use AC 120V only.



**Be careful both plug and power cord not to be shocked by animal attack or sharp metal materials.**

- Damages by impact can cause an electric shock or fire.





# MESURES DE SÉCURITÉ

- Lisez attentivement le guide de sécurité du produit qui suit afin d'éviter les accidents et/ou les dangers graves.
- « Avertissement » et « Attention » diffèrent comme suit :

|  |   |
|--|---|
| <p><b>⚠ Avertissement</b><br/>Cela signifie que l'action qui est décrite peut entraîner la mort ou une blessure grave.</p> | <p><b>⚠</b> • Ce symbole vise à rappeler et à alerter que quelque chose peut entraîner des problèmes dans la situation donnée.<br/>• Veuillez lire et respecter l'instruction afin d'éviter toute situation dangereuse.</p> |
| <p><b>⚠ Attention</b><br/>Cela signifie que l'action décrite peut entraîner des blessures ou des dégâts matériels.</p>     | <p><b>⊘</b> • Indique une interdiction.<br/><b>❗</b> • Indique une instruction..</p>  |

## ⚠ Avertissement      ⊘ Ne pas

**N'utilisez pas le cuiseur près de ce qui est chaud comme une cuisinière, une cuisinière à gaz ou la lumière directe du soleil.**

- Cela peut causer un choc électrique, un incendie, une déformation, un dysfonctionnement ou une décoloration. Veuillez vérifier régulièrement le cordon d'alimentation et la prise.



**Soyez particulièrement attentifs à l'eau ou aux produits chimiques.**

- Cela peut causer un choc électrique ou un incendie.



**Gardez le cuiseur hors de portée des enfants.**

- Cela peut provoquer des brûlures, un choc électrique ou des blessures.



**Ne nettoyez pas le produit avec de l'eau ni ne versez de l'eau dans le produit.**

- Cela peut entraîner un choc électrique ou un incendie.
- Si le produit est en contact avec de l'eau, veuillez séparer le cordon d'alimentation et contactez le revendeur et le centre technique.



**Lorsque vous retirez la fiche d'alimentation, ne tirez pas sur le cordon d'alimentation. Veuillez retirer en toute sécurité la fiche d'alimentation.**

- Si vous faites prendre un impact au cordon d'alimentation, cela peut entraîner un choc électrique ou un incendie.



**When you pull out the power plug, don't pull the power cord. Please, surely pull out the power plug.**

- It can cause an electric shock.

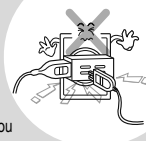
**Ne recouvrez pas la sortie de vapeur automatique ou le poids de pression de pression avec un chiffon, une serviette ou un tablier etc.**

- Cela peut entraîner une déformation ou une panne.
- Cela peut entraîner une explosion due à la pression.



**Utilisez une prise individuelle avec un courant nominal supérieur à 15A.**

- L'utilisation de plusieurs lignes sur une seule prise peut provoquer une surchauffe ou un incendie.
- Veuillez vérifier fréquemment le cordon d'alimentation et la prise.
- Utilisez une rallonge avec un courant nominal supérieur à 15A.



**N'utilisez pas un cordon d'alimentation endommagé, une fiche ou une prise mal fixée.**

- Veuillez vérifier régulièrement si le cordon d'alimentation est endommagé.
- Des dégâts importants peuvent entraîner un choc électrique ou un incendie.
- Si la fiche est endommagée, contactez le revendeur ou un centre technique.



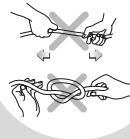
# MESURES DE SÉCURITÉ



## Avertissement

## Ne pas

**Ne pliez pas, n'attachez pas et ne tirez pas le cordon d'alimentation de force.**



- Cela peut provoquer un choc électrique ou un court-circuit entraînant un incendie. Veuillez vérifier fréquemment le cordon d'alimentation et la prise.

**Retirez toute substance étrangère présente sur la prise à l'aide d'un chiffon propre.**

- Cela peut provoquer un incendie.

**N'utilisez pas l'appareil sur un coffre à riz ou une étagère.**



- Ne placez pas le cordon d'alimentation entre des meubles. Cela peut provoquer un choc électrique entraînant un incendie.
- Veuillez vérifier fréquemment le cordon d'alimentation et la prise.
- En cas d'utilisation sur du mobilier, faites attention à l'évacuation de la vapeur car cela peut provoquer des dégâts, un incendie et/ou un choc électrique.

**Nettoyez la poussière ou toute substance étrangère sur le capteur de température et la cuve de cuisson.**



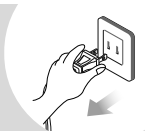
- Cela peut provoquer un dysfonctionnement du système ou un incendie.

**Veillez nettoyer le corps ainsi que les autres parties après la cuisson.**



- Cela peut entraîner une altération de des odeurs.

**Veillez vous assurer de débrancher la prise lorsque l'appareil n'est pas utilisé.**



- Cela peut provoquer des chocs électriques ou un incendie.
- Utilisez du courant 120V uniquement.

**N'ouvrez pas le couvercle supérieur lors de la phase de chauffage et de la cuisson.**



- Cela peut entraîner des brûlures.
- Si vous avez besoin d'ouvrir le couvercle lors de la cuisson, maintenez appuyé le bouton cancel (annuler) pendant deux secondes et vérifiez que la vapeur interne s'est complètement évacuée en retournant le poids de pression.

**Mettez l'appareil sur une table ou une surface plate. Ne déposez pas l'appareil sur un coussin. Ne pas poser l'appareil sur une surface ou un support instable qui peuvent engendrer la chute de l'appareil.**



- Ceci pourrait en effet altérer l'appareil ou provoquer un incendie.
- Cela peut causer des brûlures ou la panne du produit.
- Placer le câble loin de lieux de passage et à un endroit où il ne risque pas d'être accidentellement débranché.

**Ne vaporisez pas et n'utilisez pas d'insecticides ou de produits chimiques.**



- Cela peut entraîner un choc électrique ou un incendie.
- Si des cafards ou d'autres insectes pénètrent dans le cuiseur, veuillez contacter un revendeur ou un centre technique.

**Ne recouvrez pas la sortie de vapeur automatique ou le poids de pression de pression avec un chiffon, une serviette ou un tablier etc.**



- Cela peut entraîner une déformation ou une panne.
- Cela peut entraîner une explosion due à la pression.

**Ne placez pas de choses lourdes sur le cordon d'alimentation.**



- Cela peut entraîner un choc électrique ou un incendie.
- Veuillez vérifier fréquemment le cordon d'alimentation et la fiche.

**Faites attention à ce que la fiche et le cordon d'alimentation ne soient pas entrechoqués par des attaques d'aimaux ou par des matériaux métalliques tranchants.**



- Les dégâts dus à des impacts peuvent provoquer un choc électrique ou un incendie. Veuillez vérifier fréquemment le cordon d'alimentation et la prise.



# CLEANING AND MAINTENANCE

- **Not cleaning your rice cooker frequently can cause bad odors. Please clean your rice cooker frequently.**

(Make sure the rice cooker is unplugged and wait until the unit cools down.)

- Wipe the main body and the lid with a dry dishcloth. Do not use benzene or thinners.

- Liquid left in the inner lid or in the inner pot may form a starch film but it is harmless.

### Inner Pot



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

### Inner Lid



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

### Pot Water Groove



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

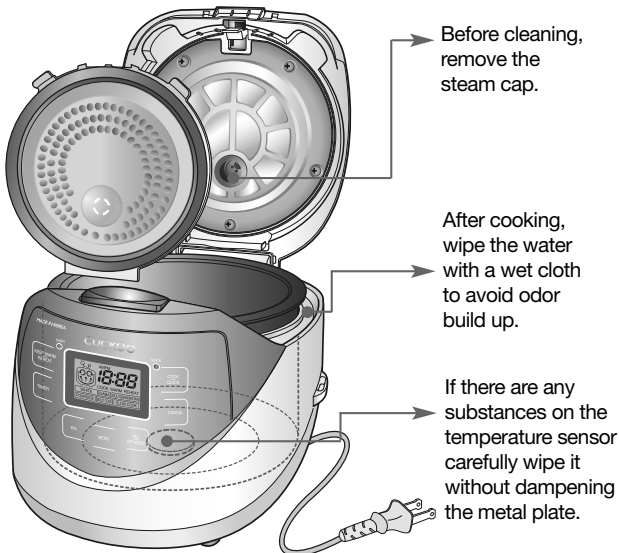
### Inside the main body



If any material sticks to the temperature detector, remove the material without damaging the metal plate. Wipe materials or moisture from the thermal plate.

## How to clean

- ▶ Never use hazardous chemicals. (ex : benzene, varnish and so on)



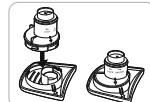
### The steam cap



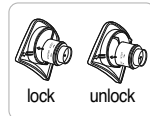
1. Remove the steam cap by simply pulling it off from the lid after every use.



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



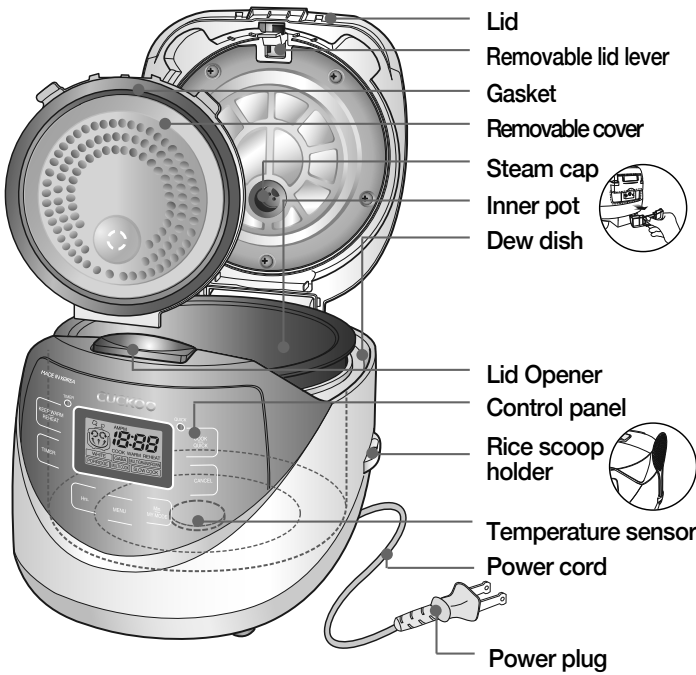
3. Assemble the 2 parts by snapping them together.



4. Attach the steam cap firmly to the lid and rotate in both directions to ensure that it is locked properly.



# NAME OF EACH PART



## Accessories



User Manual

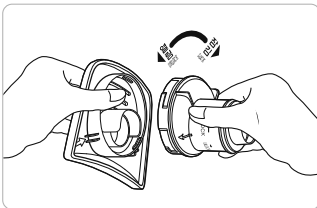


Rice scoop



Rice measuring cup

## How to assemble the steam cap



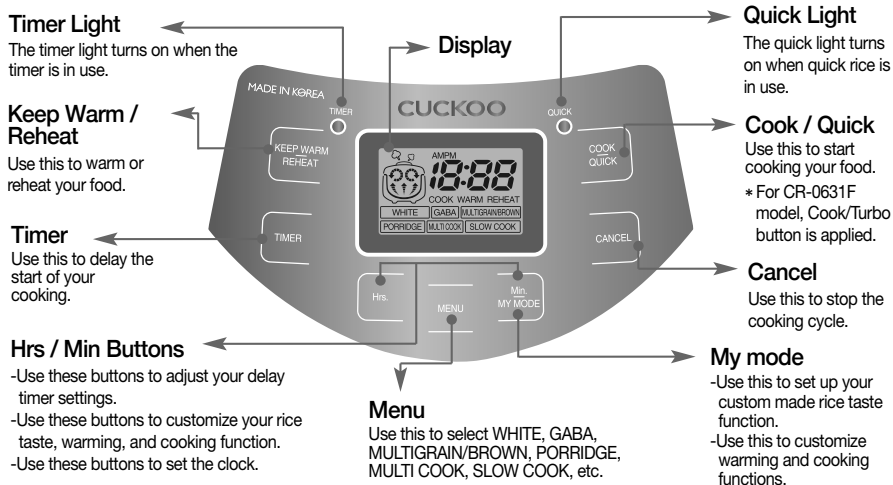
► To reassemble your steam cap, hold the steam cap as shown in the image above and follow the arrows to lock it.



► After assembling the steam cap, place it back on top of the lid as seen in the image above.



## CONTROL PANEL DETAILS



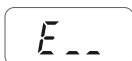
- \* There may be a slight difference in appearance between The device and the picture (Default Panel image is for CR-0632F).
- \* Press the buttons until you hear a buzzer sound. The design of this template may differ from the actual product.

### Error Alerts

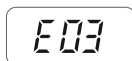
Error alert will appear if your rice cooker encounters a problem.



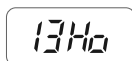
When the inner pot is not placed correctly into the unit.



Temperature sensor problem.  
(Contact our service center or dealer)



When the cooking cycle takes longer than expected.  
(Contact our service center or dealer)

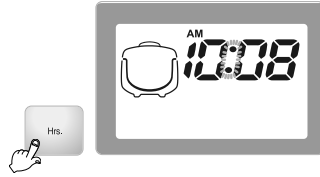


This occurs when the timer has been set for longer than 13 hours. Please keep the preset time within 13 hours.

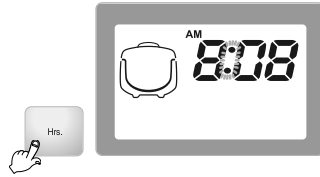
# HOW TO SET THE TIME



- 1 Connect the power plug.

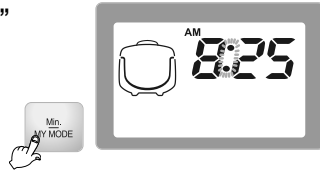


- 2 Press the “Hrs”, “Min/My Mode” button for more than 1 second.



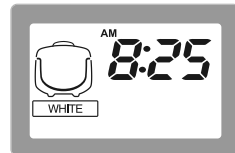
- 3 Set the current time using the “Hrs”, “Min/My Mode” button. Press the button longer than 1 second.

- ▶ Each time you press “Hrs” button, the time increases in 1 hour increments.
- ▶ Each time you press “Min/My Mode” button, the time increases in 1 minute increments.
- ▶ In case of 12:00 at noon, it will be displayed 12:00 PM.




- 4 The time will automatically be set after 7 seconds.

- ▶ Once time is set, the colon (:) will stop blinking and a buzzer will go off.



## ■ How to set up the current time during ‘Keep Warm’

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

## ■ About Lithium battery

1. This product contains lithium battery for improving blackout compensation and time. Lithium battery lasts for about 3 years depending on the use of the unit.
2. When the current time is no longer being displayed on the screen, the battery may be depleted.

## ■ What is blackout compensation

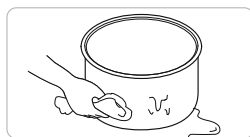
1. This product recognizes the condition of the unit. After blackout, it will operate immediately.
2. If blackout happens during cooking, the cooking time will be delayed depending on blackout time.
3. If the rice became cold because of blackout, warming will be cancelled.



## BEFORE USING YOUR MACHINE

### 1 Clean the inner pot and remove any moisture.

- ▶ Clean the inner pot with a dishcloth.
- ▶ Using a rough sponge to clean the inner pot may cause the non-stick coating to peel. Please use a non-abrasive material to clean the inner pot.



### 2 Measure the rice correctly with a measuring cup.

- ▶ Rice filled to the top of the cup is considered one serving.  
(Example: 3 persons for 3 cups, 6 persons for 6 cups)



### 3 Clean the rice thoroughly in a separate container and rinse until the rice water is clear.



### 4 Adjust the water amount in accordance with the menu selected.

- ▶ Place the inner pot on a flat surface and adjust the water amount up to the water level line.
- ▶ The water level line is marked on the inside of the inner pot.
- ▶ Adjustment of water height
  - White : Adjust water based on 'White' water level line.  
Max.6 persons for White are available
  - Multigrain/Brown, GABA: Adjust water base on "Multigrain/Brown, GABA" water level line.  
Max.4 persons for Multigrain/Brown and GABA are available
  - Porridge: Adjust water base on "Porridge" water level line.  
Max. 1.5 persons for porridge are available



## How to Cook Tasty Rice

► Read the following instructions for tasty rice:

|  |   |  |
|--|---|--|
| <p>Measure rice with a measuring cup.<br/>Pour water up to the water level line of the inner pot.</p>  | <ul style="list-style-type: none"> <li>• Always measure rice correctly with the measuring cup. (The rice amount measured by a commercial rice container may vary depending on products.)</li> <li>• Adjust water amount to the water level line after placing the inner pot on a flat surface.</li> </ul>   | <p>If the amount of water is incorrect for the rice amount, the rice may be undercooked or overcooked.</p>  |
| <p>Store rice correctly.</p>   | <ul style="list-style-type: none"> <li>• Purchase the appropriate amount of rice and avoid direct sunlight or hot and humid places to prevent rice moisture from being lost. If rice is dried out, it may be hard in texture and the rice may result in being undercooked.</li> <li>• For dried rice unpacked for a long time, it is better to cook with more water (about a half water level line).</li> </ul> | <p>If rice is dried out, it may be hard in texture and the rice may result in being undercooked.</p>   |
| <p>When using the timer function, it is preferred to use it for a short period of time to prevent rice from changing color and crisping.</p> | <ul style="list-style-type: none"> <li>• When using the timer, try not to use old, dry rice. If that is all that is available, add more water to adjust the dryness.</li> </ul>   | <ul style="list-style-type: none"> <li>• If the timer is set for over 10 hours the rice may become dry and crispy.</li> </ul>  |
| <p>'Keep Warm' Tip</p>   | <ul style="list-style-type: none"> <li>• It is recommended to keep rice warm for less than 12 hours.</li> </ul>    | <p>Keeping rice warm for a long time may cause it to be discolored or develop an odor.</p>   |
| <p>Always clean the cooker.</p>  | <ul style="list-style-type: none"> <li>• Clean the cooker frequently. In particular, wipe alien materials from the lid frequently.</li> </ul>   | <p>Make sure to clean the rice cooker often to prevent bad odors from forming.</p>   |



# HOW TO COOK

**1** Press the MENU button continuously to select your desired menu option

- When pressing the "Menu" button, the menu is changed in sequence From White, GABA, Multigrain/Brown, Porridge, Multi Cook, Slow cook.

**2** Press the COOK/QUICK button to start cooking.

- For CR-0631F model, Cook/Turbo button is applied

**3** Steaming and remaining time

- When a number appears on the display, that is the remaining time left in the cooking cycle. If you are cooking rice it means your rice is in the steaming process.

**4** Completion

- When the cooking is completed, a beeping sound will turn on and the Keep Warm function will start.
- When rice is cooked, quickly stir the rice.
- Do not press the "CANCEL" when cooking finishes or the KEEP WARM function will be canceled.

## Cooking Time by Menu

| Menu Category    | White       | Quick       | GABA        | Multigrain/Brown | Porridge      | Slow cook         |
|------------------|-------------|-------------|-------------|------------------|---------------|-------------------|
| Cooking Quantity | 2~6 persons | 2~4 persons | 2~4 persons | 2~4 persons      | 1~1.5 persons | Refer to Page 24. |
| Cooking Time     | 36~53 min.  | 33~41 min.  | 80~88 min.  | 52~63 min.       | 90 min.       |                   |

- ▶ If you cook rice after using the MULTI COOK menu option, an odor may develop. (Clean the lid referring to Page 10.)
- ▶ The cooking time by menu may vary depending on the operating environment.



## Menu Descriptions

|                      |   |            |  |
|----------------------|---|------------|--|
| White                | For White Rice  | Porridge   | Use this setting to turn your rice into porridge.<br>*Please follow instructions carefully*            |
| Multigrain/<br>Brown | For Brown Rice, Mixed Rice, Long Grain Rice, Quinoa, and other grains.  | Multi Cook | Cook your favorite meats, soups, stews, etc.   |
| Quick<br>function    | Use this option if you want to cook your rice quickly. * To use, select the WHITE menu option and then press the COOK/QUICK button twice to switch to quick cooking. Rice should take about 31-36 minutes.* |            |  |
| GABA                 | For GABA Rice, which is a germinated brown rice. *Refer to page 20 get more information about GABA Rice and germination*  | Slow cook  | Use this menu option like you would a traditional slow cooker - enjoy meats, soups, sauces, teas, etc. |

## Maillard Reaction

Please note that your rice can become light yellow at the bottom of the inner pot sometimes. This is due to the maillard reaction and is completely safe to consume. Some settings may cause this to occur more often than others.



# HOW TO USE "MY MODE"

## What is "MY MODE"?

With My Mode, you can customize the texture and flavor of your rice to make the perfect rice for you and your family.

## MY MODE Function

**SOAKING:** Soaking controls the rice's texture. The longer the soak time, the softer and stickier your rice will become. There are 4 levels of soaking time for you to choose from.

**HEATING:** Heat determines the rice's flavor. The longer the heating time, the more developed your rice flavor will become.

There are 4 levels of heating time for you to choose from. \*Please note that the Maillard reaction may occur during this process\*

※ Above 2 functions can be selected both or individually.

## How to use "MY MODE"

### 1 Setting screen

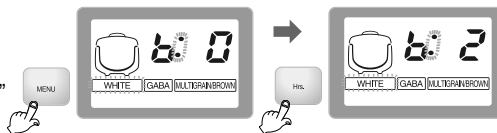
- ▶ If you press the "Min/My mode" button, "b: 0" appears along with a buzzer sound as shown in the figure below

※ This picture is example.



### 2 Setting "MY MODE" and extended "SOAK"

- ▶ Press the "menu" button and select "White" or "GABA" or "Multigrain/Brown"
- ▶ Press "Hrs" button to set "SOAK"



### 3 Setting "HEAT" and save

- ▶ Press "Min/My mode" button to set "HEAT"
- ▶ Press "Cook/Quick" button to save then press "Cook/Quick" button again.

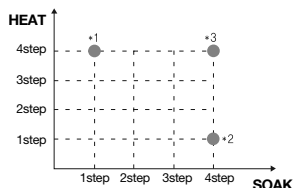


- ▶ If you press the Cancel button or 7 seconds pass with no input, the function is cancelled and the mode returns to Standby mode.

## Cautions

1. 'MY MODE' function may influence scorching or cooking quality.  
\*Default settings are "SOAK"Time 0 min("b: 0"), "HEAT"Time 0 min("h: 0")
2. 'MY MODE' function may elongate cooking time according to set-up time.
3. Scorching of rice may occur by longer "HEAT"Time("h: ").

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



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

# CUCKOO CUSTOMIZED COOKING FUNCTION



## Customized Cooking Function

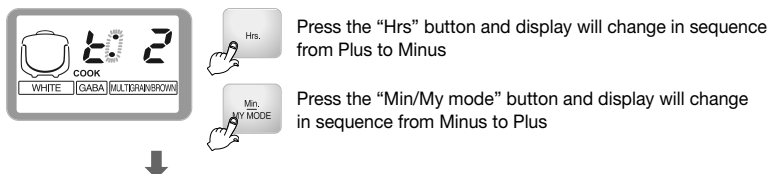
- ▶ While cooking, you can control the heating temperature (both high and low) depending on your preference.
  - High stage setting Mode : for cooking cereals, old rice and soft-boiled rice.
  - Low stage setting Mode : for cooking the year's crop of rice
- ▶ If you press the "My mode" button, My mode appears along with a buzzer sound as shown in the figure below:

### 1 Cuckoo Customized Cooking Window



If you press the "Timer" button in the My mode, the mode enters the Customized Cooking mode.

### 2 -1 Stage Setting Mode



Press the "Hrs" button and display will change in sequence from Plus to Minus

Press the "Min/My mode" button and display will change in sequence from Minus to Plus

### 3 Cuckoo Customized Cooking Window



If you press the "Cook/Quick" button, the configured temperature is automatically entered along with a buzzer sound.

• For CR-0631F model, Cook/Turbo button is applied

1. The My mode function is applied White rice, GABA, Multigrain/Brown rice, Porridge, Multi Cook, Slow Cook. menus in a batch.
2. Based on 'E', 'U', set the stages of the cooking temperature according to your taste. Rice may be overcooked in the high cooking stage.
3. After setting each stage, cooking status may vary depending on the water content percentage.

## Reset Function (Customization/Function)

1. This function is used to reset all setting values such as customized rice taste, customized cooking, customized warming and keep warm during sleep.
2. Press the Cancel button for 5 seconds in standby mode.
3. The current time is initialized at 12:00. For the setting of the current time, refer to Page 13.



# HOW TO USE "GABA"

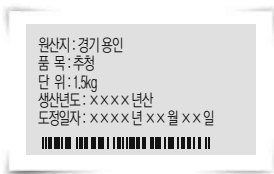
## What is GABA Rice?

▶ GABA is a nickname given to the amino acid found in brown rice called gamma-aminobutyric acid. This amino acid is said to have a range of health benefits – it said to promote the metabolism in your brain cells, liver and kidneys, suppress neutral fats, and lower blood pressure.

Germinated Brown Rice differs from regular brown rice in that it still has the germ attached to the brown rice and has more of this amino acid present.

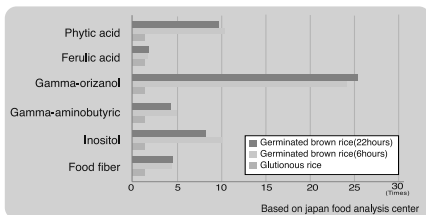
Cuckoo's GABA rice menu option helps boost the amino acid (GABA) found in brown rice by cooking it at a lower temperature for a longer period of time - making it more digestible and healthier to eat.

## Tips to Buy Quality Brown Rice



- ① Check the dates of harvest and pounding.
  - ▶ The dates should be within 1year of harvest, 3 months from pounding.
- ② Check your rice.
  - Check if the embryo is alive
  - Rice surface should be light yellow and glazing. Whitely stirred up surface, or darkish colored Brown rice is not suitable for a germination

## Features of Germinated Brown rice



### <Comparison of Germinated brown rice nutrition and WHITE rice (6 hours) nutrition>

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



# HOW TO USE “GABA”

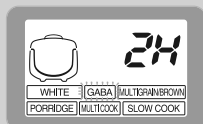
## Using “GABA” Menu

- 1 In order to promote germination, we recommend soaking brown rice for 16 hours in water.

### Method of Pre-germination

- ▶ Put washed brown rice in an appropriate container, pour sufficient water to soak the rice.
- ▶ Pre-germination should not exceed 16 hours. Make sure to wash rice clean with flowing water before using “GABA” menu. Be careful not to over wash the rice because it may destroy the embryos which generates the germination.
- ▶ When pre-germination has been completed, wash the rice and put in the inner pot. Pour appropriate amount of water, and use “GABA” menu.

- 2 Press “Menu” button to select “GABA”.



Default setting: 2 Hours

- ▶ When the “GABA” is selected, “2H” is indicated on the display.

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

- ▶ Pressing “Hrs” button increases germination time by 2 hour.
- ▶ Pressing “Min/My Mode” button decreases germination time by 2 hour.
- ▶ “GABA” time can be set-up by 0, 2, 4, 6 hours.

⇒ If “GABA” time is set “0” hours, pressing Pressure Cook/Quick button will start cooking immediately.  
To cook without germination or cooking germinated Brown rice, set the time at “0”.

- 4 Press Pressure “Cook/Quick” button.



3 more hours for germination

- ▶ Pressing Pressure “Cook/Quick” button will begin the “GABA” process immediately.
- ▶ During “GABA” mode, “Cook” indicator will be lit together with the germination time left.

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

- ▶ If smaller germ is preferred, omit pre-germination process. Select “GABA” menu, set-up appropriate germination time, and start cooking (nutrient ingredients do not vary significantly by the size of germ).
  - ▶ GABA function cooks for up to 6 people.
  - ▶ Tap water can be used for germination. However, spring water is recommended. Germination may not be properly performed in hot or boiled water even after cooling.
  - ▶ Germination rate, germ growth may differ by the Brown rice type, condition or period of storing, etc.
    - Germinated brown rice is sprouted brown rice. Germination rate and growth may differ by the brown rice brand.
- The brown rice should be within 1 year from harvest.**
- ▶ In GABA mode, preset on 4H, 5H, 6H may not be possible. If you want to preset the GABA, set up “0H”

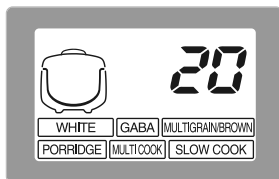


# HOW TO USE “MULTI COOK”

## How to use the MULTI COOK menu and Timer

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

- ▶ If the MULTI COOK menu is selected, the display shows '20 min'.



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



1. If you press the “Hrs” button, the MULTI COOK time increases by 5 minutes.

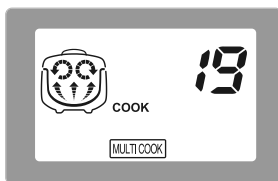


2. If you press the “Min/My mode” button, the MULTI COOK time reduces by 5 minutes.

3. The MULTI COOK time can be configured up to 10 ~ 60 minutes.

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

- ▶ If the MULTI COOK function starts, the cooking status is marked and the remaining time is shown on the display.



• For CR-0631F model, Cook/Turbo button is applied

4 How to preset the MULTI COOK function

1. Check if the current time is correct.



2. Press the “Timer” button.



3. Set the Preset time by pressing the “Hr/Min” buttons.



4. Press the “Menu” button to select the Multi Cook menu.



5. Press the “Hr/Min” buttons to set the MULTI COOK time.



6. Press the “Timer” button” or the “Cook/Quick” button.

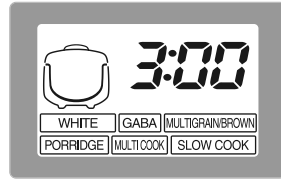


# HOW TO USE “SLOW COOK”

## How to use Slow cook function and preset time

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

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



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

1. If you press the “Hrs” button, the Slow cook time increases by 1 hour.

2. If you press the “Min/My mode” button, the Slow cook time reduces by 10 minutes.

3. The Slow cook time can be configured up to 1 ~ 10 hours.

3 Press the “Cook/Quick” button to start the Slow cook menu.

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



• For CR-0631F model, Cook/Turbo button is applied

4 How to preset the Slow cook function

1. Check if the current time is correct.

2. Press the “Timer” button.

3. Set the Preset time by pressing the “Hr/Min” buttons.

4. Press the “Menu” button to select the Slow cook menu.

5. Press the “Hr/Min” buttons to set the Slow cook time.

6. Press the “Timer” button or the “Cook/Quick” button.



## HOW TO USE “SLOW COOK”

### How to use Slow cook

| Food                      | Menu      | Preparations  | Procedure  |
|---------------------------|-----------|---|--|
| <b>Pumpkin Porridge</b>   | Slow cook | 500g pumpkins peeled<br>100g White rice flour<br>a teaspoon of sugar,<br>a teaspoon of salt   | <ol style="list-style-type: none"> <li>1. Pumpkins peeled cut into thin slices.</li> <li>2. Pour 3 cups of water and White rice flour Into the inner pot.</li> <li>3. Put the sliced pumpkins into the inner pot and select [SLOW COOK] by pressing the “menu” button.<br/>Set the Slow cook time to 3 hours.<br/>And Press the “Cook/Quick” button.</li> <li>4. After Slow cooking, grind it using a sieve or a blender then put some sugar and salt as your taste.</li> </ol>              |
| <b>Vegetable porridge</b> |           | Rice of 1 person, 50g carrots<br>50g onions, 30g green onions<br>a teaspoon of salt,<br>a teaspoon of pepper                            | <ol style="list-style-type: none"> <li>1. Carrots, onions and green onions cut into thin slices.</li> <li>2. Put 1 portion of rice, julienne Carrots, onions, green onions into the inner pot. Then pour 2½ cups of water into the inner pot.</li> <li>3. Close the lid and select [SLOW COOK] by pressing the “menu” button. Set the Slow cook time to 5 hours. And Press the “Cook/Quick” button.</li> <li>4. When finishing the slow cook, put some salt and pepper as taste.</li> </ol>  |
| <b>Vegetable soup</b>     |           | 30g carrots, 30g onions, 30g potatoes<br>30g Mushrooms, 20g sirloins<br>100g vichyssoise<br>1 tablespoon olive oil, a tea spoon of salt | <ol style="list-style-type: none"> <li>1. Onions, potatoes and carrots cut into thin slices.</li> <li>2. Chop mushrooms as regular size.</li> <li>3. Fry the chopped ingredients with 1 tablespoon olive oil.</li> <li>4. Close the lid and Pour 3 cups of water and put powder of cream soup into the inner pot. Put the roasted ingredients then close the lid.</li> <li>5. After Slow cooking, grind it using a sieve or a blender then put some sugar and salt as your taste.</li> </ol> |
| <b>Jujube Tea</b>         |           | 180g jujubes, ½ grain of gingers, a teaspoon of honey   | <ol style="list-style-type: none"> <li>1. Clean and peel the gingers. then cut into thin slices</li> <li>2. Put jujube, gingers peeled Into the inner pot.<br/>And pour the water up to water level 4 for White.</li> <li>3. Look the inner lid and select [SLOW COOK] by pressing the “menu” button. Set the Slow cook time to 8 hours.<br/>And Press the “Cook/Quick” button.</li> <li>4. After Slow cooking Put some honey as your taste.<br/>And stir the food.</li> </ol>               |

# HOW TO SET THE TIMER



## How to use

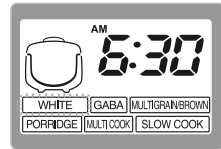
### 1 Check if the current time and the menu are correct.

- ▶ Refer to page 10 for the time setting method.
- ▶ If the current time is not set correctly, the preset time may also be incorrect.(Make sure not to change A.M. and P.M.)
- ▶ If the menu is incorrect, press the “Menu” button and select the desired menu.



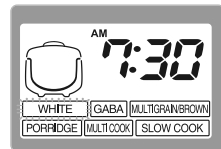
### 2 Press the “Timer” button.

- ▶ The default for set time is 6:30 A.M.
  - ▶ If you press “Timer” button, the previous inputted preset time is displayed and the timer lamp will be on.
  - ▶ By using “Hrs”, “Min/My mode” buttons, set the cooking end time.
- ※ Set the preset time within 7 seconds after pressing Timer button.

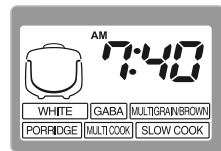


### 3 Set the preset time.

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

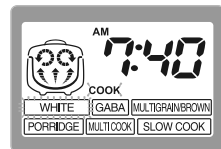


Example) When you want to eat rice at 7:30A.M. Press the “Timer” button and then press the “Min/My mode” button, set time at 7 hours. And press the “Min/My mode” button, set time at 30 minutes. (The unit for the “Hrs” button is 1 hour and the unit for the “Min/My mode” button is 1 minute.)



### 4 Press the “Timer” button.

- ▶ When preset is set completely, the time lamp will be on.
- ▶ The preset time will be stored.If you want to cook the rice to the preset time previously entered, press the “Timer” button





## HOW TO SET THE TIMER

### Precautions for preset cooking

- 1 If you want to use preset cooking
  - ▶ If rice is dried-up, it may be hard or undercooked.
  - ▶ There is a chance to cook hard or undercooked rice depending on preset time and cooking conditions.
  
- 2 If you want to change the preset time
  - ▶ If you want to change the preset time, press cancel button and start over.
  
- 3 If setup time is shorter than the preset time
  - ▶ If setup time is shorter than preset time, the cooking starts immediately.
  
- 4 If setup time exceeds 13 hours
  - ▶ Preset time will be changed automatically and displays “13Hr” when setup time exceeds 13hours.  
Ex) If you want to finish cooking at 7AM, 14 hours after from now, the finishing cooking time will be changed to 6AM, 13 hours after from now. At this time, “13Hr” sign is displayed.
    - ※ If you want to finish cooking at 12:00 at noon, set time 12:00 PM.
    - ※ Use preset mode to finish cooking from 1 hour later to 13 hours later.
    - ※ If you want to check current time, press Hrs or Min button. Current time will be displayed for 2 seconds.

### Using range of Time cook for each menu

| Menu Category               | WHITE                             | MULTIGRAIN/<br>BROWN              | GABA                              | Porridge               | MULTI COOK                           | Slow cook                            |
|-----------------------------|-----------------------------------|-----------------------------------|-----------------------------------|------------------------|--------------------------------------|--------------------------------------|
| Using range of preset timer | From 53min (+My mode) to 13 hours | From 63min (+My mode) to 13 hours | From 88min (+My mode) to 13 hours | From 90min to 13 hours | From setting time + 1min to 13 hours | From setting time + 1min to 13 hours |

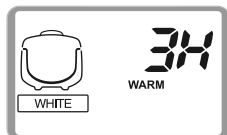
# TO KEEP RICE WARM AND TASTY



## For a Meal

- ▶ If you want to warm the rice, press the Keep “Warm/Reheat” button to start the reheating process. After 9 minutes, the rice should taste fresh.

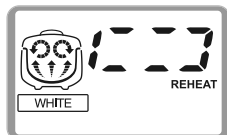
### 1 On Keeping Warm



'3H' on the display indicates that the cooked rice is kept warm for 3 hours.

If you press the Hr. button while keeping rice warm, the elapsed time is shown on the display. pressing the “Min/My mode” button, the current time is displayed.

### 2 On Reheating



The 'REHEAT' mark turns round and round while reheating.

### 3 Completion of Reheating



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

- ※ Once the display status is set, the status is memorized until it is changed. Therefore, you may not set the status at every warming.
- ※ After cooking, the temperature of the cooked rice may be higher than the configured warming temperature.

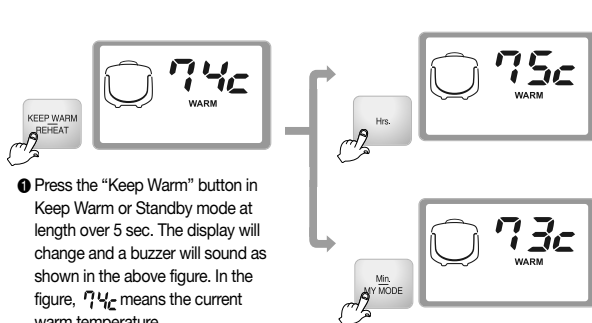
- ▶ The frequent use of the Reheat function may cause the cooked rice to be discolored or dried. Use it once or twice per day.
- ▶ If a separate heating appliance or gas burner is used to cook rice, put the cooked rice into the cooker and press the “Warm/Reheat” button to keep the rice warm.  
At this time, '3H' is shown on the display. (Like this, transferring hot rice to a cold cooker may cause the rice to be discolored or develop an odor.)
- ▶ 24 hours after keeping the cooked rice warm, the passed time blinks on the display to give the long time warning.



# TO KEEP RICE WARM AND TASTY

## How to Adjust the Warm Temperature

- ▶ Odor may develop from water drops or discolored rice from frequent use. The warm temperature may be incorrect. Adjust the temperature.



❶ Press the "Keep Warm" button in Keep Warm or Standby mode at length over 5 sec. The display will change and a buzzer will sound as shown in the above figure. In the figure, 74°C means the current warm temperature.

※The factory setting temperature may be different from the manual.

❷-❶ Press the "Hrs" button to change the display part in turn of  
74°C ⇒ 75°C ⇒ 76°C ⇒ 77°C ⇒ 78°C

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

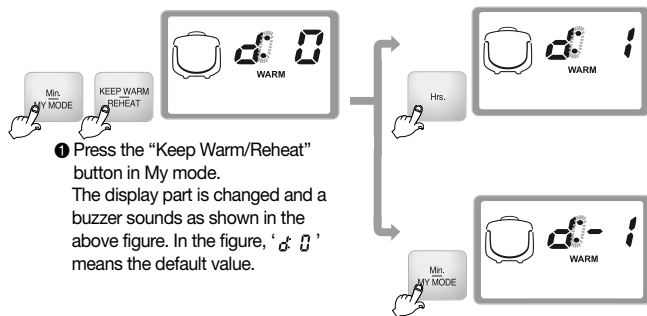
❷-❷ Press the "Min" button to change the display in turn of  
74°C ⇒ 73°C ⇒ 72°C ⇒ 71°C ⇒ 70°C ⇒ 69°C

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

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

## How to adjust the Customized Warm function

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



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

❷-❶ Press the "Hrs" button to change the display part in turn of  
0 ⇒ 1 ⇒ 2 ⇒ -2 ⇒ -1 ⇒ 0

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

❷-❷ Press the "Min/My mode" button to change the display part in turn of  
0 ⇒ -1 ⇒ -2 ⇒ 2 ⇒ 1 ⇒ 0

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

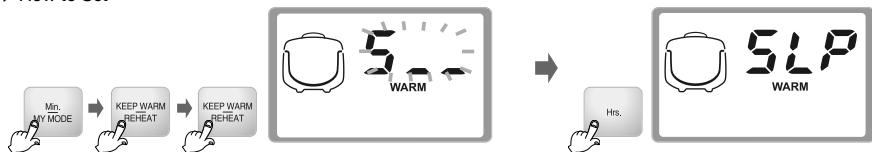


## TO KEEP RICE WARM AND TASTY

### How to set Keep Warm Mode during Sleep mode

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

#### ► How to Set



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

#### ► How to Cancel



1. Press the “Keep Warm” button twice in Customized Rice Taste mode to enter 'Keep Warm during Sleep' mode.
2. Press the “Min” button in the 'Keep Warm during Sleep' mode and press the “Cook” button to cancel the function when the '5 \_ \_' letters blink on the display.
3. If you press the “Cancel” button or 7 seconds pass with no input in 'Keep Warm during Sleep' mode, the function is cancelled and the mode returns to Standby mode.

► If this function is set, the warm temperature is kept at a low temperature in sleep mode. If you want to keep warm, do not activate this function.

In summer, cooked rice may be discolored or develop an odor. Do not activate the 'Keep Warm during Sleep' mode if possible.

### Odor Develops While Keeping Warm

- Clean the cooker frequently. Not cleaning the lid may develop an odor while keeping warm because bacteria could develop.
- Even though the product is clean, bacteria can be present. If strong odors develop, boil water to sterilize. Fill water up to the plain rice water level line for 2 persons and add a big spoonful of ginger. After that, close the lid and press the Cook/Quick button to boil the water. Press the Cancel button 30 ~ 40 minutes after boiling. After boiling, always clean the inner pot.
- If you keep the cooked rice warm without cleaning the inner pot after steaming food, an odor may penetrate the rice.



## 'KEEP WARM' TIPS

### Cautions for Keeping Warm

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It is recommended to evenly stir the cooked rice after cooking. The rice taste will improved.

(For a small quantity of rice, pile up the rice in the center area of the inner pot to keep warm)

Keeping rice warm for a long time may cause the rice to be discolored or develop an odor. So, it is recommended to keep warm for less than 12 hours.

24 hours after keeping the cooked rice warm, the passed time will blink on the display.

Do not keep the rice scoop in the inner pot while keeping the cooked rice warm.

For MULTIGRAIN/BROWN rice we recommend not warming.

The rice on the edge of the inner pot or the bottom of the steam outlet may turn plain and swollen. In this case, stir and mix the rice.

Do not mix small quantity of rice or leftovers with the rice under keeping warm. Doing so may develop an odor.  
(Use a microwave oven for the cold rice.)

## Please review the manual

- ▼ If there is a problem with your cooker, check the following details before requesting service to your dealer. Sometimes the cooker may not operate as desired if used incorrectly.

| Case                                    | Check points  | Do the following   |
|---|---|--|
| When the rice is not cooked.            | <ul style="list-style-type: none"> <li>• "Cook/Quick" button is pressed?</li> <li>• Is there power cut while in cooking?</li> </ul>   | <ul style="list-style-type: none"> <li>• Press the "Cook/Quick" button once. And check " [ ] " sign on the display.</li> <li>• Re-press the "Cook/Quick" button</li> </ul>   |
| When the rice is not well cooked.       | <ul style="list-style-type: none"> <li>• Did you use the measuring cup to measure your rice?</li> <li>• Did you measure the water properly?</li> <li>• Did you clean the rice before cooking?</li> <li>• Was the rice sitting in water for a long time?</li> <li>• Is the rice old or dry?</li> </ul> | <ul style="list-style-type: none"> <li>• Refer to page 14~15.</li> <li>• Insert some more water (about half of 1 level)</li> </ul>   |
| Beans and other grains half cooked?     | <ul style="list-style-type: none"> <li>• Is the bean (other grains) too dry?</li> </ul>   | <ul style="list-style-type: none"> <li>• Beans should be soaked for-to-minutes or steamed for-to-minutes prior to cooking, depending on your taste.</li> </ul>   |
| Rice is too watery or stiff.            | <ul style="list-style-type: none"> <li>• Did you select the correct menu?</li> <li>• Did you measure the water properly?</li> <li>• Did you open the top cover before cooking was finished?</li> </ul>  | <ul style="list-style-type: none"> <li>• Selected the correct menu.</li> <li>• Measure the proper water.</li> <li>• Open the top cover after cooking finished.</li> </ul>  |
| When the water overflow.                | <ul style="list-style-type: none"> <li>• Did you use the measuring cup?</li> <li>• Did you measure the water properly?</li> <li>• Did you open the top cover before cooking was finished?</li> </ul>  | <ul style="list-style-type: none"> <li>• Refer to page 14~15.</li> </ul>   |
| When you smell something while warming. | <ul style="list-style-type: none"> <li>• Did you close the top cover.</li> <li>• Please check if the power cord is inserted properly.</li> <li>• Did it warm over 12 hours?</li> <li>• Is there any other substances in the unit?</li> </ul>  | <ul style="list-style-type: none"> <li>• Close the top cover perfectly.</li> <li>• Always be keep the power on while warming.</li> <li>• As possible as warming time is within 12 hours.</li> <li>• Don't warm rice with other substance.</li> </ul> |
| " E _ _ " sign is appeared.             | <ul style="list-style-type: none"> <li>• The temperature sensor may have a problem</li> </ul>   | <ul style="list-style-type: none"> <li>• Please contact to dealer or service center.</li> </ul>  |
| During warm, "time" display shine       | <ul style="list-style-type: none"> <li>• Did "Warm" time spend over 24hrs?</li> </ul>   | <ul style="list-style-type: none"> <li>• The shining display announces that "Warm" time is over 24hrs.</li> </ul>  |
| During warm, rice is cold or wet        | <ul style="list-style-type: none"> <li>• Did you set "sleep warm" mode?</li> </ul>  | <ul style="list-style-type: none"> <li>• You can change the mode or set the warm temperature.</li> </ul>   |

## Please review the manual

- ▼ If there is a problem with your cooker, check the following details before requesting service to your dealer. Sometimes the cooker may not operate as desired if used incorrectly.

| Case   | Check points   | Do the following   |
|--|--|--|
| When the button cannot operate with " L J "                          | <ul style="list-style-type: none"> <li>Is the inner pot inserted correctly?</li> <li>Do you use 220V?</li> </ul>   | <ul style="list-style-type: none"> <li>Please insert inner pot.</li> <li>This product only uses 120V.</li> </ul>   |
| Rice is too watery or stiff.   | <ul style="list-style-type: none"> <li>Did you select the menu correctly?</li> <li>Did you measure the water properly?</li> </ul>  | <ul style="list-style-type: none"> <li>Select the correct menu.</li> <li>Measure the proper water.</li> </ul>  |
| When the time cannot be preset.                                      | <ul style="list-style-type: none"> <li>Is the current time correct?</li> <li>Is it right A.M. or P.M.?</li> <li>Did you set the reservation time over 13 hours?</li> </ul> | <ul style="list-style-type: none"> <li>Set the current time.(refer to page 13)</li> <li>Check the A.M., P.M.</li> <li>Maximum reservation time is 13 hours.</li> </ul>   |
| When you smell after and before cooking?                             | <ul style="list-style-type: none"> <li>Did you clean it after cooking?</li> </ul>  | <ul style="list-style-type: none"> <li>Please clean it after cooking.</li> </ul>   |
| When "tick, tick" sounds occurs while cooking and warming.           | <ul style="list-style-type: none"> <li>Is it the sound of cooking relay?</li> <li>Did you wipe the moisture of bottom of inner pot?</li> </ul>                             | <ul style="list-style-type: none"> <li>It is normal that the "tick, tick" sound of relay is an on and off operation.</li> <li>The moisture of the bottom of the inner pot may cause "tick, tick" sound. Please wipe the moisture.</li> </ul> |
| When the operation don't finish for a long time and " E 03 " display | <ul style="list-style-type: none"> <li>Is your voltage 220V?</li> </ul>  | <ul style="list-style-type: none"> <li>This product have to use 120V.</li> <li>Consult the service center and dealer.</li> </ul>   |

**MEMO**



**KOREAN**

## CUCKOO ELECTRIC RICE COOKER/WARMER LIMITED WARRANTY

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

### WARRANTY PERIOD

| MODEL#         | #LABOR | PARTS | HOW SERVICE IS HANDLED  |
|----------------|--------|-------|---|
| CR-063F Series | 1YEAR  | 1YEAR | The East and the Central Districts.<br>Call: 718-888-9143, 718-888-9144<br>Address: 5-48 46th Rd. Long Island City, NY 11101<br>The West and the Central Districts.<br>Call: 323-780-8808 ext 114<br>Address: 1137 E. 1st St, Los Angeles CA 90033<br>Canada (TORONTO)<br>Call : 416 878 4561 / 905 707 8224<br>Address : #D8-7398 Yonge Street<br>Thornhill Ontario Canada L4J 8J2<br>Canada (VANCOUVER)<br>Call : 604 540 1004 / 604 523 1004<br>Address : 945 Lougheed Hwy Coquitlam BC Canada V3K 3T4 |

No other express warranty is applicable to this product. **THE DURATION OF ANY IMPLIED WARRANTIES, INCLUDING THE IMPLIED WARRANTY OF MERCHANTABILITY, IS LIMITED TO THE DURATION OF THE EXPRESS WARRANTY HEREIN. CUCKOO ELECTRONICS CO.,LTD, SHALL NOT BE LIABLE FOR THE LOSS THE USE OF THE PRODUCT, INCONVENIENCE, LOSS OR ANY OTHER DAMAGES, DIRECT OR CONSEQUENTIAL, ARISING OUT OF THE USE OF, OR INABILITY TO USE, THIS PRODUCT OR FOR ANY BREACH OF ANY EXPRESS OR IMPLIED WARRANTY, INCLUDING THE IMPLIED WARRANTY OF MERCHANTABILITY APPLICABLE TO THIS PRODUCT.**

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

### THE ABOVE WARRANTY DOES NOT APPLY IN THESE CASES:

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

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

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

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

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

The West and the Central Districts.  
Call : 323 780 8808  
Toll Free : 877 481 9828  
Address : 1137 E. 1st Street, L.A,  
CA 90033, USA

Canada (Toronto)  
Call : 416 878 4561 / 905 707 8224  
Address : #D8-7398 Yonge Street  
Thornhill Ontario Canada  
L4J 8J2

Canada (Vancouver)  
Call : 604 415 9858/604 524 8282  
Address : 103-4501 North Road  
Burnaby BC Canada  
V3R 4F7

