

Operating Instructions

最大米量：1.8L (2-10人份)

額訂容積：5.0L

CRP-G10 Fuzzy series(語音功能)

注意：使用前請仔細閱讀使用說明書

CUCKOO ELECTRIC PRESSURE RICE COOKER

福庫多功能壓力電子鍋

CUCKOO
always new

happiness



love

design

emotion

CUCKOO ELECTRONICS CO., LTD.

注意事項

1. 使用本產品前請仔細閱讀使用說明書。
2. 為避免發生火災，請勿將電源線、插頭或機體置於水或其他液體中。
3. 請勿放置在兒童可觸及的地方。
4. 清潔本產品前，請先拔掉電源插頭。
5. 電源插頭有損壞或產品發生故障時，應停止使用，並撥打諮詢電話或到就近的維修服務中心檢查及維修。
6. 請勿使用非原廠配件。
7. 請勿在戶外使用。
8. 使用時，請勿將電源線懸掛於易絆倒處。
9. 請勿在靠近火源及電熱器具的地方使用，以免會導致火災或損壞。
10. 本產品只適用於做飯、保溫及指定用途，嚴禁它用。
11. 請勿將錫箔紙及蒸煮器具等置於產品內，以免發生火災、觸電。
12. 本產品應在遠離易燃物品的環境下使用。
13. 為避免觸電等危險，請將本產品水平放置於固定檯面。
14. 本產品為壓力式電子鍋，使用前請確認結合手柄是否轉至關閉位置，以免發生危險。
15. 本產品不能煮蘋果汁、果醬、燕麥片、通心粉或義大利麵等，此類食物容易產生泡沫噴出鍋外，會堵塞排氣孔。
16. 使用前，請確認排氣孔是否堵塞。
17. 使用時不要超出定限定容量。
18. 請將此產品說明書妥善保管。

請妥善保管產品說明書
本產品只做家庭用途

其它注意事項

警告：產品使用中，請嚴格注意以下事項，否則會發生人身安全及財產受損的現象。

1. 自動排出蒸氣時，請勿靠近。
2. 打開鍋蓋時要特別小心鍋內蒸氣，以免燙傷。
3. 產品使用中嚴禁打開鍋蓋。
4. 確認內鍋是否正確放入機體內。
5. 嚴禁在鍋蓋上放置任何東西。
6. 炊飯完成後，不可直接觸碰鍋內及任何受熱部位，以免燙傷。



感謝您選購CUCKOO 福庫 壓力電子鍋

* 請您在使用前仔細閱讀此使用說明書，並按照正確方法使用：
閱讀後請妥善保管，以備日後查閱。

* 說明書中的圖片可能與實物有所不同，請以實物為準。

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安全警告

- "安全警告"是為了預防事故的發生，請正確使用產品，並遵守安全警告事項。
- "安全警告"有"警告"和"注意"兩種區分，"警告"和"注意"有下列意義。



警告

未遵守警告事項時，
可能會發生嚴重人身傷害。



注意

未遵守注意事項時，
可能有輕傷或產品受損。



- 此標記是指在特定條件下，對可能發生危險事故的符號。
- 為避免發生危險，請詳細閱讀使用說明書並按照指示使用。



- 此符號表示"禁止"某種行為。



- 此符號表示"指示"某種行為。



警告



(禁止)

使用中切勿觸摸或把臉靠近
壓力錐和蒸氣排出孔。

- 高溫蒸氣很燙，請勿將手或臉直接靠近。
- 特別注意勿讓兒童靠近。



本產品應避免陽光直射、
嚴禁靠近煤氣爐、
電熱器具等。

- 漏電、觸電、變形或變色的可能。
- 嚴禁電源線靠近電熱器具、避免電源線融化造成火災或觸電的可能。



嚴禁私自拆卸或改裝。

- 發生火災或觸電的可能。
- 除專業修理人員之外，請勿自行拆卸或改裝。
- 維修或出現故障時，請撥打售後服務專線。



售後服務專線：02-2285-7251

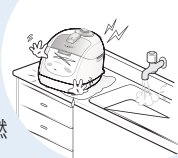
嚴禁用水沖洗或內部進水

- 漏電、觸電或發生火災的可能。
- 產品內部進水時，請立即切斷電源停止使用並撥打售後服務專線。

售後服務專線：02-2285-7251

嚴禁在有水或有化學物品的
地方使用。

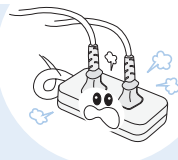
- 漏電或觸電的可能。
- 嚴禁在灰塵多或有化學物品極有可燃氣體的地方使用。
- 有水滲入機體內部時，切斷電源並撥打售後服務專線。



售後服務專線：02-2285-7251

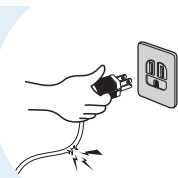
必須使用額定電流15A以上交
流電110V專用插座，
不宜與其他
電器共用一個插座。

- 發熱、觸電、發生火災的可能。
- 電源插頭表面有水或異物時，擦乾淨後使用。
- 必須使用額定電流15A以上延長線



電源線破損或插頭鬆動時，
請停止使用並及時更換。

- 電源線有破損時，
為避免發生危險，
請停止使用並撥打售後服務專線。





警告



(禁止)

嚴禁堵塞壓力錐及蒸氣排出孔
或在其上面放置抹布或
其它物品。

- 可能會產生變形、變色。
- 可能會導致產品故障或火災。



請勿將殺蟲劑及化學物品噴或
放入產品內部裡。

- 發生火災的可能。
- 如蟑螂或其他蟲子進入產品內部時
請撥打售後服務電話。



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請勿使用已變形內鍋或其它
非專用內鍋。

- 內鍋加熱時產生異常現象或發生
火災的可能。
- 內鍋變形時請撥打售後服務電話。



售後服務專線：02-2285-7251

排氣孔或產品隙縫裡不能被針等金屬物、
異物堵塞。

- 觸電或發生火災的可能。
- 除了清潔蒸氣排出孔之外請勿使用透氣針。

無內鍋時禁止使用。

- 觸電或故障的可能。
- 無內鍋狀態下嚴禁倒入白米或水。
- 機體內有水或米時，請撥打售後服務電話。

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產品使用中嚴禁打開鍋蓋。

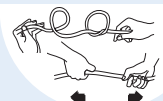
- 產品使用中因內部壓力不易打開鍋蓋。
- 強行打開鍋蓋，可能會燙傷或發生爆炸。
- 產品使用中需打開鍋蓋時，按取消鍵2秒以上取消已選
功能，推動壓力錐等內部蒸氣完全排出後再打開。

產品使用中嚴禁將結合手柄開關轉至"開啟"
位置或按開蓋按鈕。

- 產品使用中，因內部壓力鍋蓋不易打開，強行打開
鍋蓋，可能會發生爆炸。
- 煮飯或料理結束後等蒸氣完全排出後再打開鍋蓋。

請勿強行彎曲、綑綁或
拉伸電源線。

- 因短路可能發生火災，請及時確認電源線狀態。



請勿強行拆卸防堵裝置，
使用前後請確認防堵裝置
的安裝狀態是否黏有異物。

- 拆下時有堵塞蒸氣口的危險。
- 防堵裝置有脫落或遺失請洽售後服務處。
- 使用前後要保持清潔。



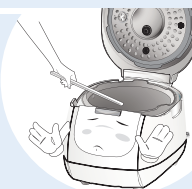
請勿將電源線被動物咬斷或避免
受到鋒利金屬物體的衝擊。

- 短路、觸電或發生火災的可能。



機體內部嚴禁放入金屬物等
其他異物(請特別注意兒童)。

- 發生火災或觸電的可能。



本產品嚴禁兒童獨自使用；
請放置在兒童觸及不到的地方。

- 因高溫燙傷或觸電的可能。

請及時擦乾電源插頭表面的水及異物。

- 發生火災的可能，請及時確認電源插頭狀態。



安全警告



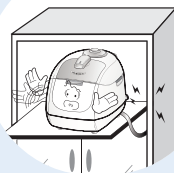
警告



(指示)

禁止將本產品放置在米桶或多層櫃上使用。

- 電源線夾在縫隙裡，可能會引起觸電或發生火災。
- 在米桶或多層櫃上使用時，可能會導致產品損壞或引起火災。



請勿在電源線上面放置重物體，或避免壓到產品底部。

- 發生火災或觸電的可能
- 請及時確認電源線狀態。

擦乾溫度感應器、產品內部或內鍋周圍的水、異物後使用。

- 無法正確感應內部溫度，可能會發生火災或異常。



請先擦乾手後再拔電源插頭。

- 用濕的手插、拔插頭時可能會發生觸電。
- 請勿強行拔插頭，發生觸電或漏電的可能。



注意



(禁止)

使用中出現異常聲音或異味時，請立即切斷電源，推動壓力錐等蒸氣完全排出後，撥打售後服務電話聯繫維修。

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使用時不要超出限定容量。

- 米湯溢出或出現故障的可能。

使用時或使用後鍋體溫度很高，切勿觸摸內鍋、加熱盤、產品內部及壓力錐

- 產品工作中若壓力錐傾斜，可能會被噴出的蒸氣燙傷。
- 會有燙傷的危險。

請勿靠近磁性強的產品。

- 可能會產生安全性問題。
- 可能會發生故障。



本產品只限AC 110V交流電源。

- 發生火災或觸電的可能。
- 會使本產品不能運作。
- 請勿將220V交流電變頻為110V交流電使用。

本產品應放置於水平檯面上，切勿放置在坐墊或電熱毯上使用。

- 產品變形或發生火災的可能。

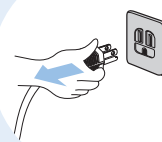


本產品只適用於煮飯、保溫及指定料理，請勿使用其他用途。

- 產生異味或故障的可能。

不使用時請切斷電源。

- 發生火災或觸電的可能。





注意



(禁止)

請勿讓產品受到衝擊或摔落。

- 發生故障或安全性問題。

煮飯、料理結束後或保溫時
結合手柄不易轉動，請勿強行
轉動。

- 燙傷或產品受損的可能。
- 推動壓力錐等蒸氣完全排出後再打開。
- 煮飯完成後等打開鍋蓋時，注意避免被蒸氣燙傷。



本產品不宜在傾斜或凹凸面上
使用。

- 燙傷或發生故障的可能。
- 本產品工作中請勿碰觸電源線。



請勿將內鍋放在火源上或用於其他用途。

- 可能發生內鍋變形或塗層脫落的可能。

內鍋塗層脫落時，請撥打售後
服務電話與維修人員連繫。

- 長時間使用產品時，內塗層因老化有輕微脫落，請及時撥打售後服務專線。
- 用硬刷、鋼絲球清洗內鍋時，塗層會脫落，請用中性洗潔劑和海綿清洗。



請勿用鍋蓋結合把手或內鍋手柄移動產品。

- 請利用產品底部的凹槽移動產品。



注意



(指示)

蒸氣自動排出時，請注意。

- 蒸氣高速排時，伴有較大的排氣聲，注意不要受到驚嚇。
- 請勿讓兒童靠近，有燙傷的可能。

即使拔掉電源插頭，結合手柄仍
應至於“關閉”位置。

- 煮飯結束後，內鍋有餘熱或內有熱飯時即使拔掉電源仍要將鍋蓋結合手柄轉至“關閉”位置，否則因內部壓力產品會發生變形或損傷。
- 煮飯或保溫時，必須把結合手柄轉至“關閉”位置。



使用後產品要清潔乾淨。

- 料理結束後會出現異味。
- 使用硬刷子或鋼絲球清洗內鍋時，內鍋塗層會脫落，請用中性洗潔劑和海綿清洗。
- 請參照清潔保養方法，清洗產品後使用。
- 防堵裝置請勿強行卸下。
- 根據產品的使用環境和方法的不同，內鍋塗層會有脫落現象。



拔插頭時，必須抓住插頭拔出，
不要強行拉電源線拔出。

- 漏電、觸電或發生火災的可能。

煮飯或料理結束後，請擦淨接水盒的水。

- 產生異味或變色的可能。
- 請擦淨產品接水盒的水。

除米飯外，容易變質(如雜穀、豆類飯、油炸丸子等)盡量不要使用保溫功能。

煮飯或料理中停電時，自動蒸氣排氣裝置會自動
啟動，可能有湯汁溢出現象。

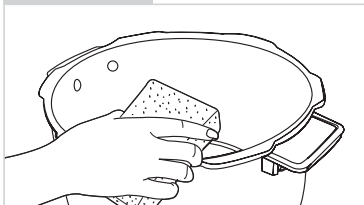
- 請在蒸氣帽安裝狀態下煮飯。
- 水量超出規定容量時米湯會溢出。
- 請按使用說明書的煮飯方式正確煮飯。



清潔保養方法

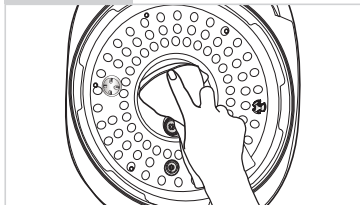
- 產品未清理乾淨時會產生異味，特別是鍋蓋要及時清理。
(拔掉電源，等完全散熱後再清洗。)
- 機體或鍋蓋的水分要使用乾抹布擦乾，請勿使用化學物品清洗。
- 使用中內鍋蓋或內鍋內壁會黏有白色半透明薄膜，此現象為煮飯時白米澱粉乾燥產生的正常現象，並不影響衛生。

內鍋



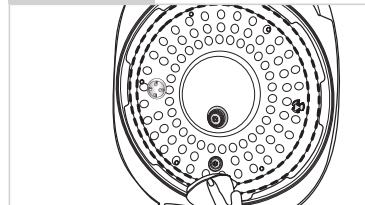
內鍋底部及表面的水分及異物要清理乾淨，請勿使用鋼絲球、硬刷，研磨劑等會使噴塗層脫落的材質清洗，要用中性洗滌劑和海綿清洗。

內鍋蓋



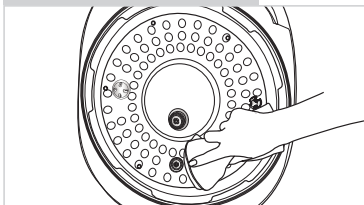
內鍋蓋上黏有飯粒或米湯時，請用擰乾的抹布擦淨。內鍋蓋的周邊為金屬材質，清理時要注意割傷。

密封圈



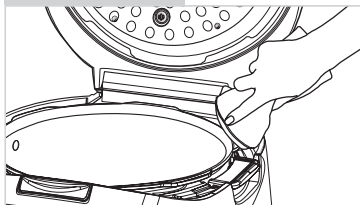
清理內鍋蓋時，注意不要把密封圈拉掉。不可將密封圈卸下，有部分脫落時，請用手指按回原狀。

蒸氣排出口



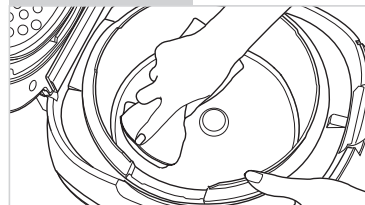
使用前後，必須把蒸氣排出口擦拭乾淨，避免堵塞。

機體積水部



煮飯中，蒸氣排出時產生的水珠通過排水槽流入到積水部，煮飯或料理完成後請及時擦乾。

機體內部



溫度感應器和加熱盤的表面黏有異物或水珠時，要用柔軟的抹布輕輕擦拭，避免損傷金屬板。

壓力錐清潔方法

壓力錐

異物會堵塞壓力錐蒸氣排出口，不能自動清除，使用本產品前後，請用透氣針定期清理排氣口。

※ 透氣針僅用於清潔壓力錐蒸氣排出口，其他孔是安全裝置，禁止使用透氣針。

蒸氣帽

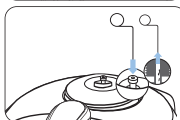
料理/煮飯完成後，要經常清洗蒸氣帽。

清理時，請用中性洗滌劑和海綿清洗。

< 壓力錐/蒸氣排出口的清潔方法 >



- 1 結合手柄在關閉(指向 " 關閉 " 的位置)的狀態下，把壓力錐提起向箭頭方向(逆時針方向)轉開卸下壓力錐。



- 2 使用透氣針(附於產品底部)清潔孔內異物。
※透氣針僅用於清潔壓力錐蒸氣排出口，其他孔是安全裝置，禁止使用透氣針。



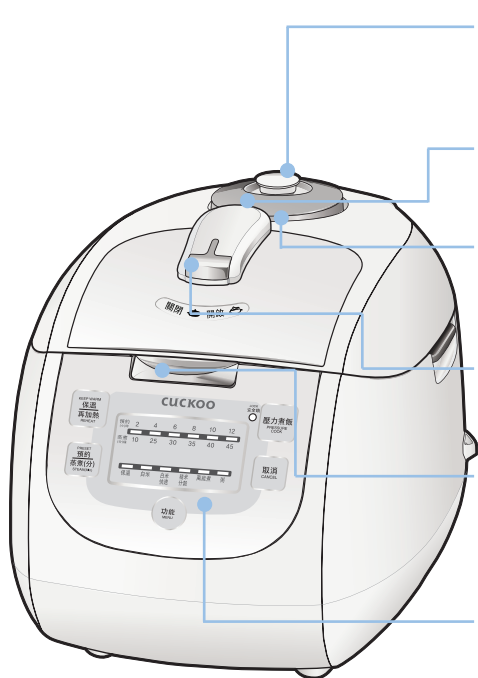
- 3 清潔後組裝時，按反方向(順時針方向)旋轉即可。
- 4 壓力錐完全安裝後才可以自由轉動。

內鍋・配件 ▶ 清洗時，請用中性洗滌劑和海綿。





部件名稱 (外部)



壓力錐

壓力錐要水平自然放置，
若壓力錐傾斜，會使蒸氣排出。

蒸氣帽

自動蒸氣排出口

煮飯結束時或保溫時會自動排出蒸氣。
若需要強制取消時，按住取消鍵(2秒)以上會自動排出蒸氣。

結合手柄

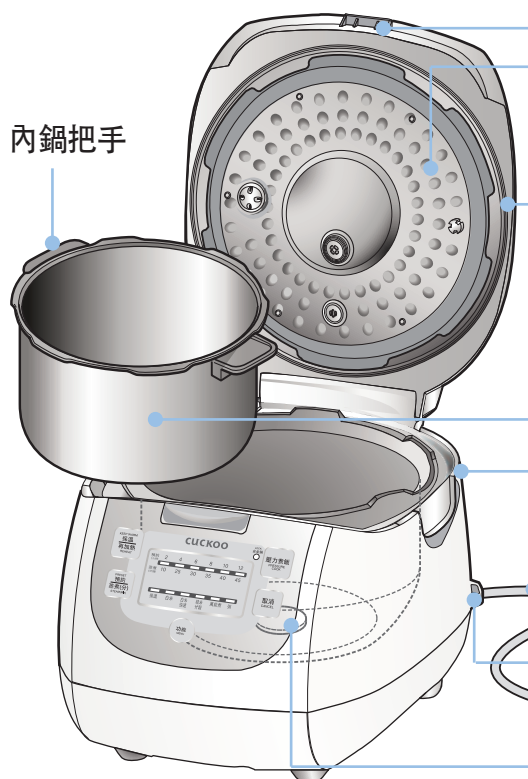
煮飯時，結合手柄 () 轉至 "關閉" 位置才能啟動。

開蓋按鈕

請將結合手柄 "關閉" 轉向 "開啟" 位置後按鍋蓋開啟按鈕。
(產品工作中，請勿按鍋蓋開啟按鈕)

功能操作面板及顯示面板

部件名稱 (內部)



鍋蓋

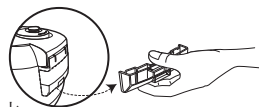
內鍋蓋

密封圈

根據使用次數密封圈的使用壽命約1~3年，請定期更換。

接水盒

煮飯或其他
料理結束後，
請清理接水盒的水。
若接水盒有積水會引發異味。

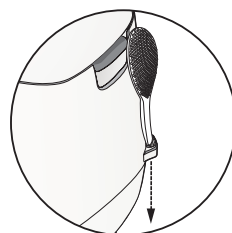


內鍋

請正確放入機體內。

電源線

飯勺插槽



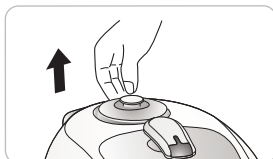
溫度感應器



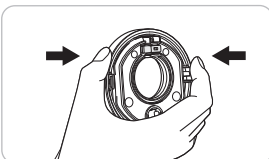
產品部件名稱

蒸氣帽的清潔方法

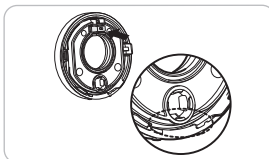
※ 煮飯完成後，蒸氣帽很燙，請小心燙傷。



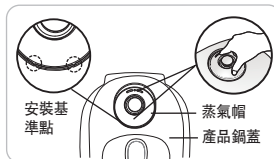
① 使用手指扣住蒸氣帽後端槽後，向上提起卸下蒸氣帽。



② 對準鎖鉤按住向箭頭方向分離後，使用廚房用中性洗滌劑和海綿，要經常清洗。



③ 組裝蒸氣帽時，對準前面的卡榫後，向箭頭方向插入到位。



④ 安裝蒸氣帽時，如圖所示，向下按下蒸氣帽直至完全安裝到位。

配件介紹



使用說明書及料理指導書



飯勺



量杯



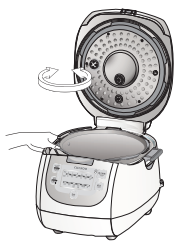
蒸盤
蒸盤的使用說明請參照“料理指導書”



透氣針
實物附著於產品底部

鍋蓋不易蓋上時的注意事項

鍋蓋不能強制蓋上，否則會有產品受損現象，鍋蓋蓋不上時，按如下方確認。



1. 內鍋是否正確放置於機體內。
(內鍋把手對準放置在產品兩側的槽內。)
2. 鍋蓋上的結合手柄要指向“開啟”位置。如右圖。

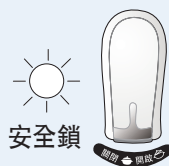


3. 產品內有蒸汽時，蓋鍋蓋困難，此時推動壓力錐上鍋蓋後，順時針方向旋轉結合手柄至“關閉”位置。

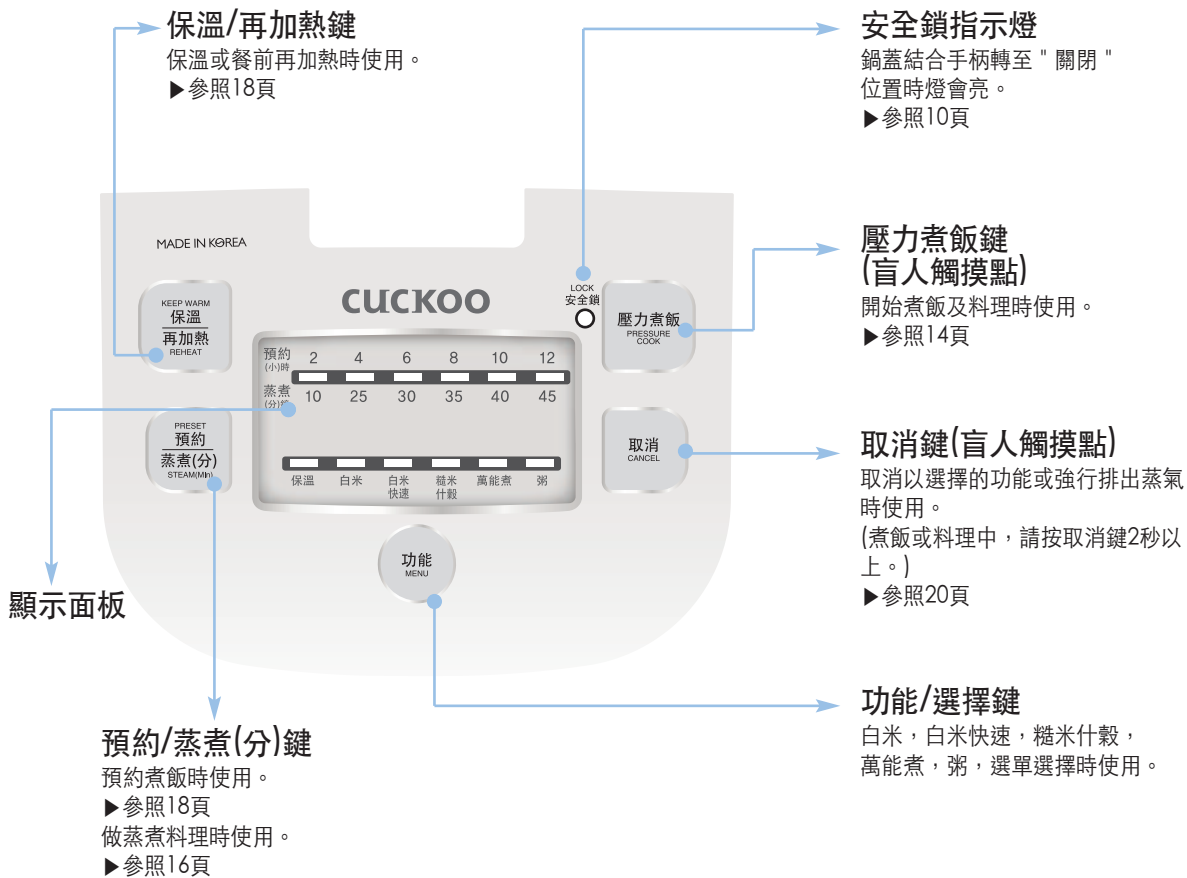
結合手柄的使用方法

1. 煮飯時蓋好鍋蓋，將結合手柄轉至“關閉”位置。此時功能顯示面板“安全鎖”指示燈亮起，是表示產品可工作的安全裝置。
2. 煮飯完成後，將結合手柄從“關閉”轉至“開啟”方向後，按鍋蓋開啟按鈕打開鍋蓋。產品內部蒸汽沒有完全排出時，結合手柄不易從“關閉”轉至“開啟”位置，不要強行轉動結合手柄，推動壓力錐等蒸汽完全排除後再操作。
3. 蓋鍋蓋或開蓋時，將結合手柄指針完全置於“開啟”方向。

- “安全鎖”指示燈不顯示時，請將結合手柄完全轉至“關閉”位置。
- 從上方看結合手柄時結合手柄的方向如右圖，一致時，為完全關閉狀態。



功能操作面板的名稱及作用/顯示螢幕顯示異常時的檢查方法



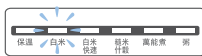
※ 按鍵的力度以聽到聲響為準，面板因設計改變會有所差異，以實物為準。

顯示面板顯示異常時的檢查方法

使用方法不正確或產品出現異常時會按以下方式給予警報。在正常使用條件時或已排除過的故障仍出現如下標誌時，請與售後服務中心聯繫。

▶ 所有的燈熄滅按按鍵不動作時，停電或無內鍋及溫度感應器出現異常時出現此現象。

▶ "白米" 選單指示燈閃爍並伴有警報音時。



溫度感應器出現異常時出現此現象。

→請撥打售後服務熱線諮詢。

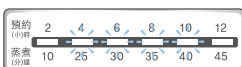
▶ "關閉" 指示燈閃爍並伴有警報音時。



指鍋蓋結合手柄未完全轉至 "關閉" 位置下按壓力煮飯或預約/蒸煮(分)鍵時顯示此現象。

請將鍋蓋結合手柄完全旋轉至 "關閉" 位置，此時安全鎖指示燈亮起。

▶ "關閉" 指示燈和 "預約時間" (4.6.8.10)指示燈交叉閃爍並伴有警告提示音時。



接通電源或煮飯完成後，在保溫狀態下未將結合手柄轉至 "開啟" 位置。而在待機模式下再次按壓力煮飯、預約鍵時會出現此現象。

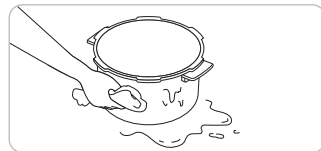
此功能是確認鍋蓋感知裝置。將鍋蓋結合手柄轉至 "開啟" 位置後，再次轉至 "關閉" 位置會自動消除。若仍不能排除請撥打售後服務熱線諮詢。



煮飯前準備

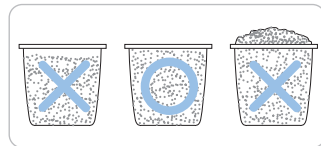
1 洗淨內鍋，擦乾水份。

- ▶ 清洗內鍋時，請用柔軟的抹布清洗。
- ▶ 使用粗質抹布清洗內鍋時容易使內鍋內、外鍋的噴層脫落。



2 按人數用量杯計量米後放入容器內。

- ▶ 米量以量杯滿杯為基準等於一人份量。
(例如：3人份食米量為3杯米，6人份時米量為6杯米)



3 使用其他容器將米淘洗乾淨。

4 將洗淨的米倒入內鍋。

5 根據所需功能調整水位。

- ▶ 把內鍋水平放置在固定檯面後，按內鍋水刻度調整水位。
- ▶ 內鍋水刻度為米和水同時放入的刻度。
- ▶ 水位調節方法：

- 白米：以 " 白米 " 水刻度為基準調整水量。

白米快速最多可做6人份，白米最多可做10人份量。

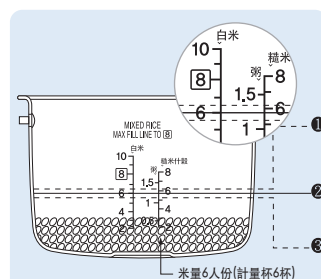
※ 白米：使用"長粒米(絲苗米)"煮飯時，建議按"白米"水位為基準煮8人份以下的飯量

- 糙米什穀：白米和糙米按1:1的比例煮飯什使用。

糙米什穀最多可做8人份量。白米最多可做10人份，

- 粥：以 " 粥 " 水刻度為基準調整水量。粥最多可做1.5人份量。

※ 大豆等乾硬的豆類應煮熟或充分浸泡後，選擇糙米什穀進行煮飯。
根據雜穀的種類略有夾生的現象。



- 1 需煮陳米或較黏的米飯時：比規定量多加半刻度水量。
- 2 煮6人份量(6杯米)時，水位調至 " 白米 " 6刻度。
- 3 煮充分浸泡的米或較硬的米飯時：比規定量少加半刻度水量。
- 4 米飯夾生或發硬時：由於米粒品種差異或米粒的含水量不同而導致此現象發生，此時，請加入比標準煮飯多1-10%的水後再進行煮飯。

6 放入內鍋蓋好鍋蓋。

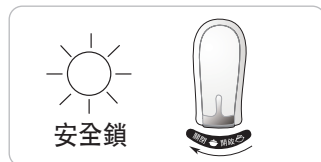
請將內鍋正確放入產品內。

- ▶ 內鍋底部黏有米粒等異物時會影響煮飯性能或引起產品故障。
- ▶ 內鍋若沒有正確放入機體時，鍋蓋無法蓋緊。
(內鍋把手應對準機體內部兩側插槽。)



7 插入電源插頭，將鍋蓋結合手柄旋轉至 " 關閉 " 位置。

- ▶ 功能操作面板安全鎖指示燈亮起表示鍋蓋已鎖緊。
- ▶ 未將結合手柄完全轉至 " 關閉 " 位置下按壓力煮飯鍵時。
- ▶ 顯示面板上的功能燈閃爍並伴有警告提示音產品不能操作。
- ※ 此鍋蓋結合手柄在 " 關閉 " 狀態下插入電源後，按壓力煮飯鍵時，安全鎖指示燈和預約時間(4.6.8.10)交叉閃爍，此時將鍋蓋結合手柄從 " 關閉 " 轉向 " 開啟 " 位置後，再次轉向 " 關閉 " 位置會自動消除。
(鍋蓋安裝感知裝置的動作確認功能)



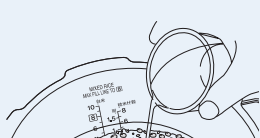
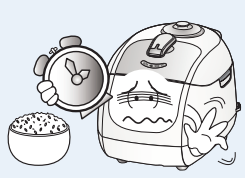
停電記憶功能

- ▶ 本產品設有停電保持功能，即使停電也能記住以前狀態，停電2分鐘後再來電時，能正常工作(根據產品不同略有差異)。
- ▶ 若因停電造成煮飯被取消時，再次按 " 壓力煮飯 " 鍵才能繼續煮飯。
- ▶ 煮飯時，若停電會相應延長煮飯時間，根據停電時間長短略有不同。



使用本產品做美味可口的米飯

產品使用須知

正確使用量杯 取米量 按水刻度正確 調整水位	- 請正確使用量杯取米量。 (市售的米量杯與本產品會有差異，請使用 專用量杯) - 請將內鍋水平放置後調整水位。	若水量調整不正確，可能會出現過硬、內生、過稀等現象。 
米保管方法	- 建議購買小袋裝的米，以免長時間放置質量變差，將米存放於陰涼乾燥處。 - 若煮開封時間較長的米時，多加半刻度的水煮飯效果更佳。	煮乾硬的米時，即使使用量杯正確量取米也會出現過硬現象。
預約煮飯時間 越短越好	煮乾硬的米時，應避免預約煮飯，請多加半刻度水進行煮飯。	- 預約時間超過10小時或預約較乾硬的米時，會有內生及夾層等現象。 - 預約設定時間越長鍋底米飯出現淡黃色越深。(鍋底出現淡黃色現象是米的澱粉沉澱鍋底所致，屬正常現象)
保溫時間越短 越好	保溫時間要控制在12小時以內。 	長時間保溫時米飯會出現異味或變色現象。
產品要保持乾淨	請經常清理本產品，特別是內鍋蓋黏有異物時應及時清理。	產品未經常清理時，細菌容易滋生、保溫時會產生異味。



煮飯方法

鍋蓋結合手柄轉向 " 關閉 " 位置，確認功能操作面板的關閉指示燈是否亮起後，按壓力煮飯鍵開始。

► 壓力錐要水平放置



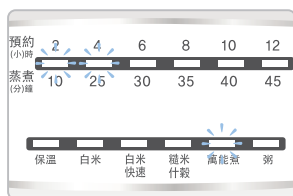
► 按1次功能鍵進入 " 白米 " 功能時，" 白米 " 功能指示燈閃爍，此時按壓力煮飯鍵開始煮飯。



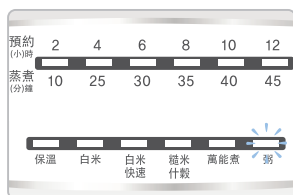
► 按2次功能鍵進入 " 白米快速 " 功能時，" 白米快速 " 功能指示燈閃爍，此時按壓力煮飯鍵開始煮飯。



► 按3次功能鍵進入 " 糙米什穀 " 功能時，" 糙米什穀 " 功能指示燈閃爍，此時按壓力煮飯鍵開始煮飯。



► 按4次功能鍵進入 " 萬能煮 " 功能時，" 萬能煮 " 功能指示燈及蒸煮(分)10.25指示燈閃爍，此時按壓力煮飯鍵開始萬能煮25分鐘料理。(參照16頁)



► 按5次功能鍵進入 " 粥 " 功能時，" 粥 " 功能指示燈閃爍，此時按壓力煮飯鍵開始煮飯。

- 燜飯完成2~3分鐘前伴有蒸汽排出效果音自動排出蒸汽，請小心不要驚嚇或被蒸汽燙傷。
- 煮飯結束時，同結束效果音自動跳入保溫狀態。
- 煮飯完成後，請及時將米飯攪勻。若未攪勻放置時，會產生異味及變色。
- 鍋蓋結合手柄不易轉動時，推動壓力錐等蒸汽完全排出後再操作。
- 煮飯中請勿按取消鍵，煮飯功能會自動取消。



功能使用方法

白米	需煮較黏的米飯時使用。	糙米什穀	白米添加什穀煮飯時使用。
白米快速	· 使用白米快速功能煮飯可縮短煮飯時間。(白米2人份為基準，大約需要18分鐘左右) · 使用 " 白米快速 " 功能煮的米飯效果不如正常功能煮的米飯，因此請將煮飯容量控制在6人份以下。 · 煮飯前，將米浸泡20分鐘後，使用 " 白米快速 " 功能煮飯效果更佳。		
萬能煮	請手動調整料理時間。	粥	熬營養粥時使用。

※ 使用白米快速或煮少量的米飯時，流出的蒸餾水比其他功能多，請及時清理接水盒的水。
功能別詳細料理方法請參照料理指導書。

鍋底米飯出現淡黃色現象（微糊）

煮飯時會出現鍋底米飯淡黃色現象，此現象為米中澱粉沉澱鍋底所致，是本產品的特色，屬於正常現象。
特別是同 " 預約煮飯 " 功能米長時間浸泡時，米中澱粉沉澱鍋底較多，比使用 " 一般煮飯 " 功能煮的米飯出現的淡黃色現象會有所增加。

※ 白米摻入什穀使用什穀功能煮飯時，鍋底出現淡黃色現象(微糊現象)會比煮白米飯有所增加。

功能別所需時間					
功能	白米	白米快速	糙米什穀	萬能煮	粥
煮飯容量	2~10人份	2~6人份	2~8人份	請參照 料理指導書	0.5~1.5杯
所需時間	約26~44分鐘	約18~28分鐘	約47~62分鐘		約96~128分鐘

※ 做參雞湯，萬能煮等料理後內鍋可能會出現異味。(請參照第8~9頁清潔保養方法清洗本產品。)

※ 功能別所需時間因產品的使用環境不同會有所差異，僅供參考。



萬能煮的做法

萬能煮的使用方法

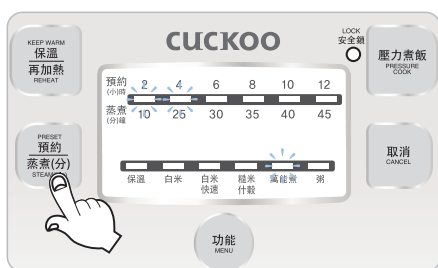
- 1 蓋好鍋蓋後，將結合手柄轉至 " 關閉 " 位置，此時請確認功能操作面板的安全鎖指示燈是否亮起。

▶ 請確認壓力錐是否放置於水平狀態。

- 2 按功能鍵選擇萬能煮功能。

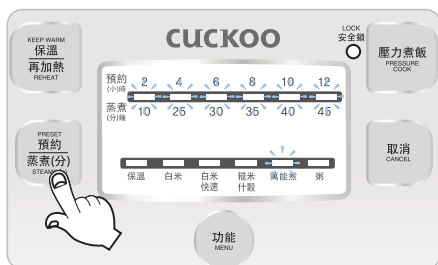
- 3 按預約蒸煮(分)鍵設定料理時間後，按壓力煮飯鍵。

※ 萬能煮功能料理時間請參照料理指導書。



▶ 按預約蒸煮(分)鍵時，蒸煮時間閃爍，如左圖。

※ 萬能煮功能選擇時，顯示出廠設定時間值25分鐘。



▶ 每按一次蒸煮(分)鍵循環顯示萬能煮完成時間，如左圖。
蒸煮可選的時間為10分鐘、25分鐘、30分鐘、35分鐘、40分鐘、45分鐘。



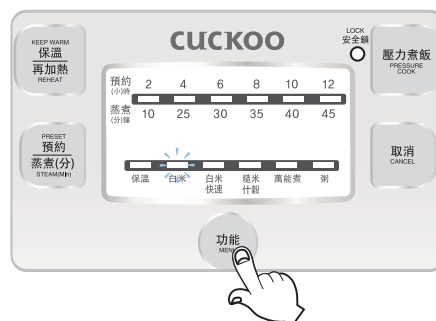
預約煮飯方法

- 1 蓋好鍋蓋後，將結合手柄轉至 " 關閉 " 的位置，此時請確認功能操作面板的安全鎖指示燈是否亮起。

- ▶ 若未將結合手柄轉至 " 關閉 " 位置狀態下，按預約/蒸煮(分)鍵無法預約。
- ▶ 請確認壓力錐是否放置於水平狀態。

- 2 按功能鍵選擇所需的功能。

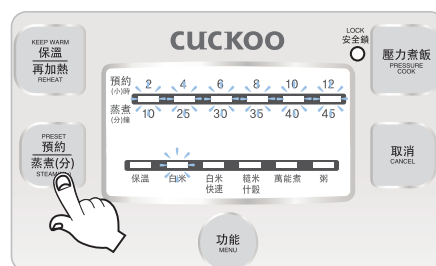
- ▶ 萬能煮功能不可預約。
- ▶ 未指定功能時會自動設定為預約白米功能，預約時間設定後 7 秒以內按功能鍵選擇所需選單。



- 3 按預約/蒸煮(分)鍵時，顯示面板的預約時間亮起。如右圖。

- 4 預約時間設定 7 秒後會自動開始預約煮飯。

- ▶ 按預約/蒸煮(分)鍵後，請在 7 秒內設定預約時間。
- ▶ 預約設定時間為完成預約煮飯剩餘時間。
(根據煮飯量及使用條件的不同煮飯完成時間會有所差異。)



預約煮飯的注意事項

- 1 預約煮飯時

- ▶ 開封時間長的米比較乾燥，煮飯時會出現夾生現象。
- ▶ 根據預約煮飯的時間設定及使用環境的不同米飯會出現夾生或過稀的現象，以水刻度為基準加減水量進行調整。
- ▶ 預約煮飯容量過多或預約煮飯時間的設定過長，會增加鍋底米飯出現淡黃色現象。

- 2 預約時間的修改

- ▶ 需修改預約時間時，按 2 秒以上取消鍵取消功能後，重新設定。

- 3 預約設定時間範圍

- ▶ 預約時間的可設定範圍為 2~12 小時。



保溫/再加熱

再加熱功能

- 保溫中若想食用熱的米飯時，按保溫再加熱鍵進入再加熱功能，加熱至9分鐘後食用會同剛做出的米飯溫度一樣。



- 一鍋米飯多次使用再加熱功能時，米飯會產生異味或變色。一鍋米飯請不要超過1~2次。
- 用其他容器煮的飯使用本產品進行保溫時，盛入內鍋中按保溫/再加熱鍵1次。
(冷飯與熱飯一起保溫時，會產生異味或變色。)

保溫時的注意事項

煮飯後或保溫中鍋蓋不易打開時，請推動壓力錐等蒸氣完全排出後再打開。 保溫或在加熱時必須將結合手柄轉至 " 關閉 " 位置。 (會產生鍋蓋開啟按鈕的破損或影響保溫性能。)	長時間保溫時，會產生變色或異味。請將保溫時間控制在12小時以內。 在特性上壓力做出的米飯會比一般電鍋做出的米飯變色要快。
煮飯完成後，將鍋底米飯一同攪勻後進行保溫效果更佳。 (保溫少量的米飯時，請將米飯堆積在內鍋中央。) 保溫中內鍋無米飯或不使用時，請按取消鍵取消保溫功能或將電源線拔出。	什穀、糙米飯的保溫性能要比白米飯差，因此請勿保溫。 保溫中內鍋的邊緣或蒸氣排出口的下端的米飯會有白化現象，此時請將米飯攪勻。
請勿放入飯勺一起保溫。 特別是放入木勺時，細菌容易孳生引起異味。	請勿將過少的米飯進行保溫或將剩飯、涼飯同保溫中的米飯一起保溫，會產生異味。 (涼飯請使用其他容器進行加熱。)

保溫中米飯出現異味時

- 請及時清理產品，特別是內鍋蓋清理不乾淨時細菌容易孳生保溫時會產生異味。
- 即使外觀乾淨但產品內各個角落裡也會有細菌滋生引起保溫中的米飯出現異味，有此現象時應煮水消毒。
內鍋倒入水至白米水位4刻度後放入1大勺白醋，蓋好鍋蓋按壓力煮飯鍵進行煮水消毒。加熱至20~30分鐘後，按取消鍵2秒以上強行排出蒸氣。煮水消毒後，請將內鍋清洗乾淨。
- 做湯、蒸等料理後，未清理產品後保溫時會產生異味。

故障諮詢前確認事項

▼ 如出現異常時，並不完全是產品本身的問題，可能是因錯誤操作而致。
請在維修前如下列事項詳細檢查，仍不能排除故障，請撥打售後服務電話聯繫維修。

狀態	確認事項	處理方法
不能完成煮飯時	• 是否按了壓力煮飯鍵？ • 煮飯中是否停電？	• 選擇所需功能後按1次壓力煮飯鍵，此時確認顯示面板指示燈是否亮起。 • 停電記憶功能請參照說明書。
米飯過硬或夾生時	• 是否用量杯正確計量？ • 是否正確調整水位？ • 米是否洗淨？ • 是否煮了長時間浸泡後的米？ • 米是否開封很久？	• 請按照說明書正確使用。 • 請多加半刻度水後開始煮飯。
豆子類(雜穀/糙米類)類半生時	• 豆(雜穀類)類是否太乾硬？	• 因豆子的種類不同，熟的程度也不同，請將豆子類(雜穀類)用水充分浸泡或煮熟後再做雜穀飯。
米飯過稀或過硬	• 是否正確選擇功能？ • 是否正確調整水量？ • 悶飯時是否打開了鍋蓋？	• 請正確選擇所需功能。 • 請正確調整水量。 • 煮飯完成後，等內部蒸氣完全排出後再打開鍋蓋。
煮飯中米湯溢出時	• 是否正確使用量杯？ • 是否正確調整水量？ • 是否正確選擇功能？	• 請按照說明書正確使用。
保溫中產生異味時	• 是否蓋好鍋蓋？ • 保溫中是否切斷電源？ • 保溫時間是否超過12小時或保溫米飯太少？ • 是否放入飯勺或涼飯一起保溫？	• 請蓋好鍋蓋。 • 保溫中不能拔掉電源。 • 保溫時間要控制在12小時以內。 • 請勿放入飯勺或涼飯一起保溫。
“白米”功能指示燈閃爍並伴有警告提示音時	• 溫度感應器出現異常時顯示。	• 切斷電源後與售後服務中心聯繫。
按按鍵不動作時	• 是否放入內鍋？ • 是否使用220V電源？	• 無內鍋時不能進行操作，請放入內鍋。 • 本產品只限使用110V電源
“關閉”功能指示燈閃爍並伴有警告提示音時	• 鍋蓋結合手柄是否轉至“關閉”位置？ • 功能顯示面板關閉標誌燈是否亮起？	• 請將結合手柄轉至“關閉”位置。 • 鍋蓋結合手柄未完全轉至“關閉”位置時，按壓力煮飯、預約/燉(分)鍵不會動作。
米飯有糊現象時	• 請檢查有沒有米粒或任何其他東西在溫度感應計上面或在內鍋的底部？	• 請清除溫度感應器或內鍋表面的異物。

故障諮詢前確認事項

▼ 如出現異常時，並不完全是產品本身的問題，可能是因錯誤操作而致。
請在維修前如下列事項詳細檢查，仍不能排除故障，請撥打售後服務電話聯繫維修。

狀 態	確 認 事 項	處 理 方 法
煮飯完成後或保溫中米飯出現異味時	• 燉雞或做排骨料理後是否清洗乾淨？	• 按照清潔方法清洗內鍋蓋或密封圈後使用。
無法蓋鍋蓋時	• 結合手柄  是否完全轉至“關閉”位置？ • 內鍋裡是否有熱飯或其它熱食品 • 內鍋是否正確裝入機體內？	• 請將結合手柄完全轉至“開啟”位置。 • 請推動壓力錐後蓋鍋蓋。 • 請將內鍋把手左右轉動至完全放置於機槽內。
結合手柄向“開啟”位置不能轉動時	• 煮飯或是否轉動了結合手柄？ • 蒸氣未完全排出狀態下是否轉動了結合手柄？	• 煮飯中鍋蓋不能打開請勿強行打開鍋蓋若要打開鍋蓋時，請先按取消鍵2秒以上，推動壓力錐等蒸氣完全排出後再打開。 • 推動壓力錐等蒸氣完全排出後再打開。
結合手柄即使是完全轉至“開啟”位置，鍋蓋無法打開時		• 因內部有壓力，鍋蓋無法打開。 • 推動壓力錐等蒸氣完全排出後再打開。
煮飯、保溫或保溫再加熱中，有“噠噠”聲音時	• 是否煮飯開始時的繼電器聲音？ • 是否擦淨內鍋底部水分？	• 有“噠噠”聲音是產品啟動中開關替換的正常聲音。 • 內鍋底部水分未擦淨時會出現此聲音，請擦淨水滴後放入內鍋。
鍋蓋和機體之間有蒸氣洩漏時	• 密封圈表面是否有異物(飯粒等)？ • 密封圈是否老化？	• 請使用柔軟的抹布擦淨密封圈後使用。 • 密封圈周圍要保持清潔。 • 蒸氣洩漏時按取消鍵2秒以上等蒸氣完全排出後切斷電源並撥打售後服務電話。 • 密封圈使用壽命為 1~3年,請及時定期更換。
煮飯或料理中無法按取消鍵時	• 內鍋內部是否很燙？	• 煮飯或料理中迫不得已要取消時，為使用安全內鍋內部達到一定溫度時，需按取消鍵2秒以上才可取消煮飯。 • 煮飯中按取消鍵強制取消時，會從蒸氣排出口排出米湯或湯汁，小心燙傷。
“關閉”指示燈和“預約時間”(4.6.8.10)指示燈交互閃爍並伴有警告提示音時	• 接通電源或煮飯完成後未將鍋蓋結合手柄轉至“開啟”位置，而在待機狀態下是否按了壓力煮飯鍵？	• 將鍋蓋結合手柄從“關閉”轉至“開啟”位置後再次轉至“關閉”位置。

SAFETY PRECAUTIONS



- Read the following product safety guide carefully to prevent any accidents and/or serious danger.
- 'Warning' and 'Caution' are different as follows.



Warning

This means that the action it describes may result in death or severe injury.



Do not

This means that the action it describes may result in injury or property damage.



• This sign is intended to remind and alert that something may cause problems under the certain situation.

• Please read and follow the instruction to avoid any harmful situation.



• Indicates a prohibition



• Indicates an instruction



Warning



Do not

Do not cover the automatic steam outlet or pressure weight with your hand or face.

- It can cause burns.
- Especially be careful to keep it out of children's reach.



Do not place the cooker near moisture (watery) spot. Please be careful against water or chemicals.

- It can cause an electric shock or fire.



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

- It can cause an electric shock, fire, deformation, malfunction or discoloration.
- Please check the power cord and plug frequently.



Use a single socket with the rated current above 15A.

- Using several lines in one socket can cause overheating or fire. Please check the power cord and plug frequently
- Use an extension cord with the rated current above 15A.



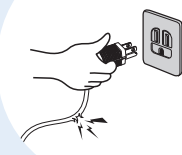
Do not alter, reassemble, disassemble or repair.

- It can cause fire, electric shock or injury.
- For repair, contact dealer or the service center.



Do not use damaged power cord, plug or loose socket.

- Please check the power cord frequently for damage.
- Serious damage can cause electric shock or fire.
- If the plug is damaged, contact the dealer or a service center.



Do not let the cooker contact any water by sprinkling water on the cooker.

- It can cause an electric shock or fire.
- If it contacts water, please separate power cord and contact dealer and service center.



SAFETY PRECAUTIONS



Warning



Do not

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

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



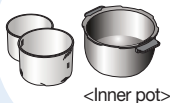
Don't spray or put any insecticide and chemicals.

- It can cause an electric shock or fire.
- If cockroaches or any insects get inside the cooker, please call a dealer or a service center.



**Do not use pots that are not designed for the cooker.
Do not use abnormal pot and do not use without inner pot.**

- It can cause an electric shock or fire.



Do not insert any needle or cleaning pin into the ventilator or any open spaces of the cooker.

- Do not insert cleaning pins into the other part, except into the valve hole of the pressure weight.
- It can cause an electric shock or fire.

Do not use it without the inner pot

- It can cause electric shock or malfunction.
- Do not pour rice or water without the inner pot.
- If rice or water gets in then do not turn the product over or shark it please contact to dealer or service center.

Do not open the top cover during heating and cooking.

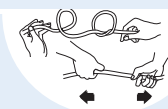
- It can cause burns.
- If you need to open the lid while cooking, keep pressing the cancel button for 2 seconds and confirm internal steam is released, completely turning the pressure weight over.

Do not turn the Lock/Unlock Handle to “開啟” during cooking

- The hot steam or any hot content within the cooker can cause burns.
- After you finish the cooking do not try to open the cooker by force until the steam is completely exhausted.

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

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



Remove external substances on plug with a clean cloth.

- It can cause fire.
- Please check the power cord and plug frequently.

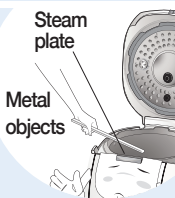
Be careful that both the plug and power cord are not to be bit by animals, or pierced by sharp metal materials.

- Damages by impact can cause an electric shock or fire. Please check the power cord and plug frequently.



Do not insert any metal objects like pins, wires, or any other made out of metal in the automatic steam exhaust outlet or any other slots.

- It can cause an electric shock or fire.
- Especially be careful to keep it out of reach of children.



Keep the cooker out of children's reach.

- It can cause burns, electric shock or injury.

Do not place heavy things on the power cord.

- It can cause an electric shock or fire.

SAFETY PRECAUTIONS



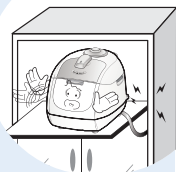
Warning



Remember

Do not use the cooker on the rice storage container or on the shelf.

- Do not place the power cord between furniture. It can cause an electric shock resulting in fire. Please check the power cord and plug frequently.
- When using on furniture be cautious of steam release As it can cause damage, fire and and/or electric shock.



Clean any dust or external substances off from the temperature sensor and inner pot.

- It can cause a system malfunction or fire. it out of children's reach.



Do not plug or pull the power cord with wet hands.

- It can cause an electric shock.



Warning



Do not

Please contact dealer or service center if you smell stink or smoke from the cooker.

- It can cause an electric shock.

Do not use over the maximum capacity.

- It can cause overflow or breakdown.
- Do not cook over capacity stated for cooking of chicken soup and congee.

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

- It can cause burns.
- Remaining hot steam can cause burns when you tilt the pressure weight during and after the cooking.

Do not contact the cooker with magnets or on magnetic field.

- It can cause burns or breakdown.



Please pull out the plug when not in use.

- It can cause electric shocks or fire.
- Use AC 110V only.

Use product on a flat surface. Do not use on a cushion. Please avoid using it on an unstable location prone to falling down.

- It can cause malfunction or a fire. Please check.
- the power cord and plug frequently.



Please use the cooker for original purposes.

- It can cause the malfunction or smell.

Don't use for various purposes for inner pot.

- It can cause deformation of the inner pot.
- It can cause to spill the inner coating.

Do not drop the cooker or impact.

- It can cause malfunction.



SAFETY PRECAUTIONS



Warning



Do not

Do not hold the cooker by the inner pot handle.

- It can cause problems and danger. There are portable handles on the bottom right and left side of the cooker. Hold the handles with both hands and move it carefully.

After finish cooking, do not try to open the cooker by force until the steam is completely out.

- The hot steam or any hot content within the cooker can cause burns.
- Cautiously open the top cover after cooking is done to avoid dangerous steam and burns.



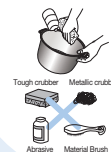
Do not place the unit on the uneven surface.

- It can cause burns or breakdowns.
- Be careful to install the power cord to pass without disruption.



Please call customer service if the inner pot coating peels off.

- Oven coating may wear away after long use.
- When cleaning the inner pot, do not use tough scrubber, metallic scrubber, brush, abrasive metallic etc.



When the exterior of inner pot is diamond shield plated.

- Use dry kitchen cleaner or sponge to clean the inner pot since rough scrub or metallic ones might cause scratch on the exterior of the plating.
- The friction of the inner pot with sink or other appliances can cause its plating's coming off. (No problem to use it)



Caution



Remember

Be cautious when steam is being released

- When the steam is released don't be surprised.
- Please keep the cooker out of reach of children.

Even if power plug is unplugged, turn lid combining hand grip always to Lock location.



- In case My Cauldron is hot or hot cooked rice is left after cooking is completed, close lid and turn lid combining hand grip to “關閉” direction even after unplugging power plug. Otherwise product deformation or damage may occur by internal pressure.
- Be sure to turn lid combining hand grip to “關閉” direction during cooking and heat preservation before use.

Wipe off any excessive water on the cooker after cooking.

- It can cause odor and discoloration.
- Wipe off water that is left behind from dew.

Do not keep easily spoiled food warm in the product such as red bean rice, mixed food, croquette or gratin. (Except white rice)

Please clean the unit after every use.

- After cooking chicken soup or, multi cook dishes, etc., the smell may be absorbed.
- Clean the oven packing, top heater plate and inner pot every time you cook any of those.
- Use dry kitchen cleaner or sponge to clean the inner pot, since rough scrub or metallic ones are abrasive to the coating.
- Depending on the using methods or user's circumstances inner pot coating might rise. Please call the customer service for those cases.



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

- If you inflict impact on power cord, it can cause an electric shock or fire.

If power fails during rice cooking, automatic vapor emission device may work, leading to dispersion of contents.

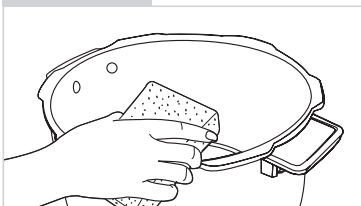
- Cook rice with specified amounts of rice and water.
- In particular, water more than specified amount may cause overflowing of contents.
- Cook rice while soft steam cap is mounted.

HOW TO CLEAN



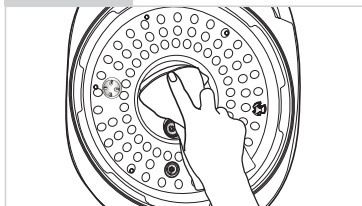
- When the cooker is not properly cleaned, it can cause a bad smell. Clean the top cover frequently.
- If there are any rice or alien substances on the oven packing or inside the inner pot, It can cause the steam to leak. Therefore the rice may be under-cooked and crumbly.

INNER POT



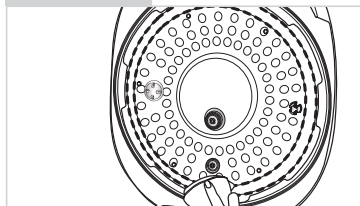
Wipe any alien substance on the bottom and the outer of the inner pot. Do not use tough scrubber, metallic scrubber, brush, abrasive material etc. Use washing-up liquid and a sponge or soft cloth.

LID



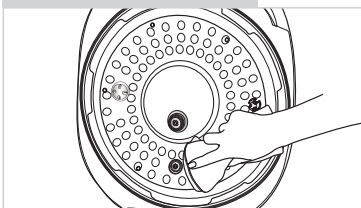
Wipe the top cover with a wet cloth that has been squeezed out of all the water. Be careful cleaning edge of top heater.

MAIN SEAL



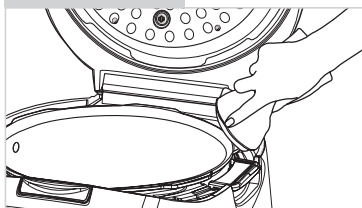
Check if there is any rice or alien substance on the oven packing

CLEAN STEAM VENT



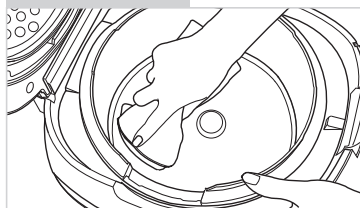
Make sure you clean the clean steam vent before and after use. When cleaning it, clean softly and do not pull out it by force. Make sure the assembly condition of the clean steam vent before and after use. If the clean steam vent is not assembled perfectly or come out, please call a dealer or service center.

MAIN UNIT



Wipe the main unit with a cloth that has been squeezed out of all water

INNER BODY

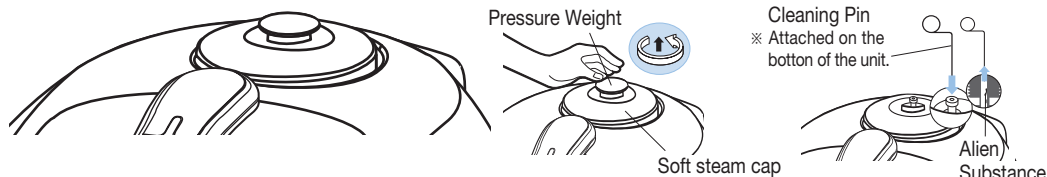


Make sure to clean the steam control vent before and after use.

If the valve of the pressure part is clogged, puncture it with the cleaning pin

- The valve hole of the pressure weight allows steam to release. Check regularly to ensure that it not blocked. If the valve hole of the pressure weight is blocked, the hot steam and hot content within the cooker can cause serious injury.

※ Do not use the cleaning pin for any other use except to clean the valve hole of the pressure weight.



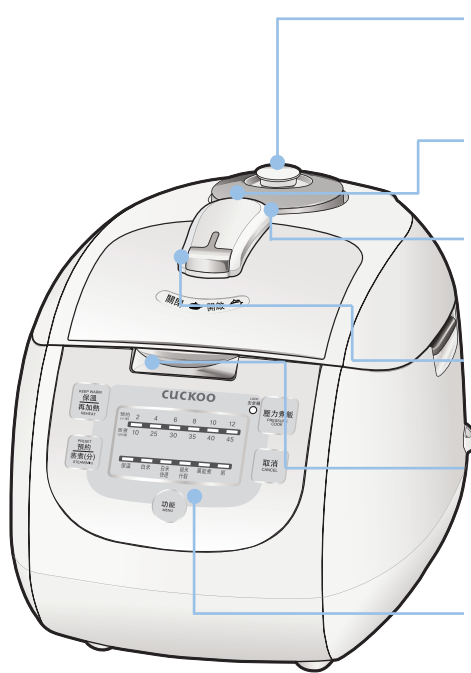
How to disassemble the pressure weight

- ▶ Under the Lock/Unlock handle is locked (located on “開閉”) turn the pressure weight counter-clockwise while pulling it up, and pull it out.
- ▶ Puncture the clogged valve hole with the cleaning pin and reassemble it by turning it clockwise.
- ▶ When the pressure weight is properly assembled, it can freely be turned.



NAME OF EACH PART

Name of each part



Pressure Weight

Always keep it horizontal. It stabilizes steam inside of the oven. Pressure weight is twisted, it release steam.

Soft Steam Cap

Automatic Steam Exhaust Outlet (Solenoid valve)

When finished cooking or during warming, steam is automatically released.

Lock / Unlock Handle (Set the handle to lock when cooking or warming the rice)

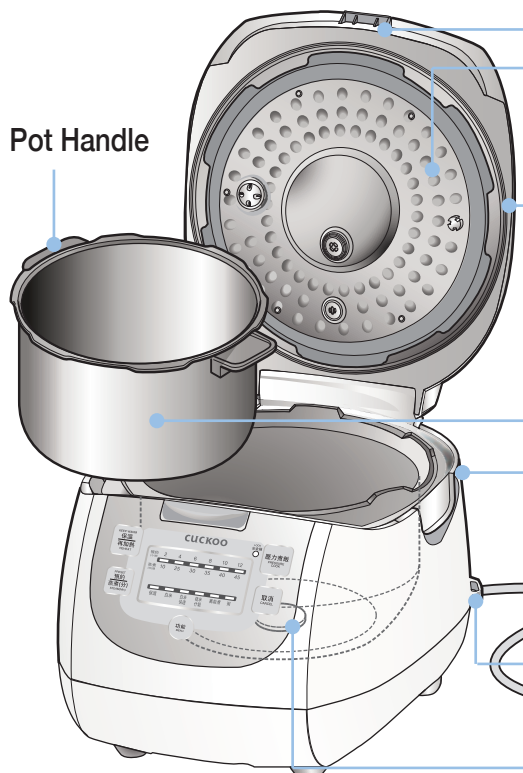
The handle has to turn to '關閉' for operation

Clamp Knob

Turn handle to '開啟', and then press Clamp knob to open.

Control Panel

Name of each part



Lid

Lid Plate

Clean Steam Vent

Main Seal

Drain Dish

Empty the water out of a dew dish after cooking or keep warming, Leaving the water in the drain dish results in bad smell.

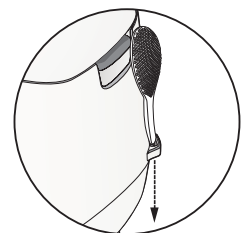
Inner Pot(Oven)

Place the inner pot into the body property.

Power Cord

Temperature Sensor

Rice Scoop holder

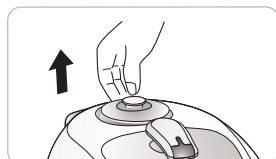


NAME OF EACH PART

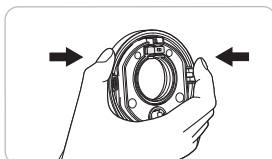


How to clean the soft steam cap

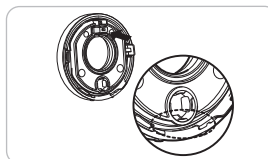
Do not touch the surface of the soft cap right after cooking. You can get burned.



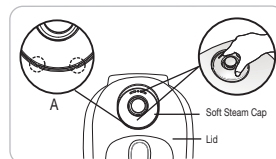
① Detach the soft steam cap like the picture.



② Press the hook in the back, and follow the arrow to detach and clean. Make sure you clean frequently with a sponge or a neutral detergent.



③ Assemble the went so that it fits into the groove perfectly.



④ After you attach the soft steam cap to fit into the groove, press "A" part firmly to assemble the soft steam cap into the product.

Accessories



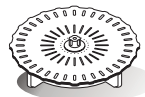
Manual&Cooking Guide



Rice Scoop



Rice Measuring Cup



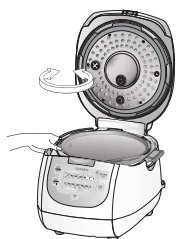
Steam Plate



Cleaning Pin
(Attached on the bottom of the unit)

Cautions when lid does not close perfectly

Do not try close the top cover by force. It can cause problems.



1. Check to see if the inner pot is correctly placed inside the main body.
2. To close the top cover, lace the handle in the “開啟” position as shown in the picture on the right.



3. If there are hot foods in the inner pot, the lid might not lock properly. In this case twist the pressure weight and allow the steam to release then try to lock the handle.

How to use handle

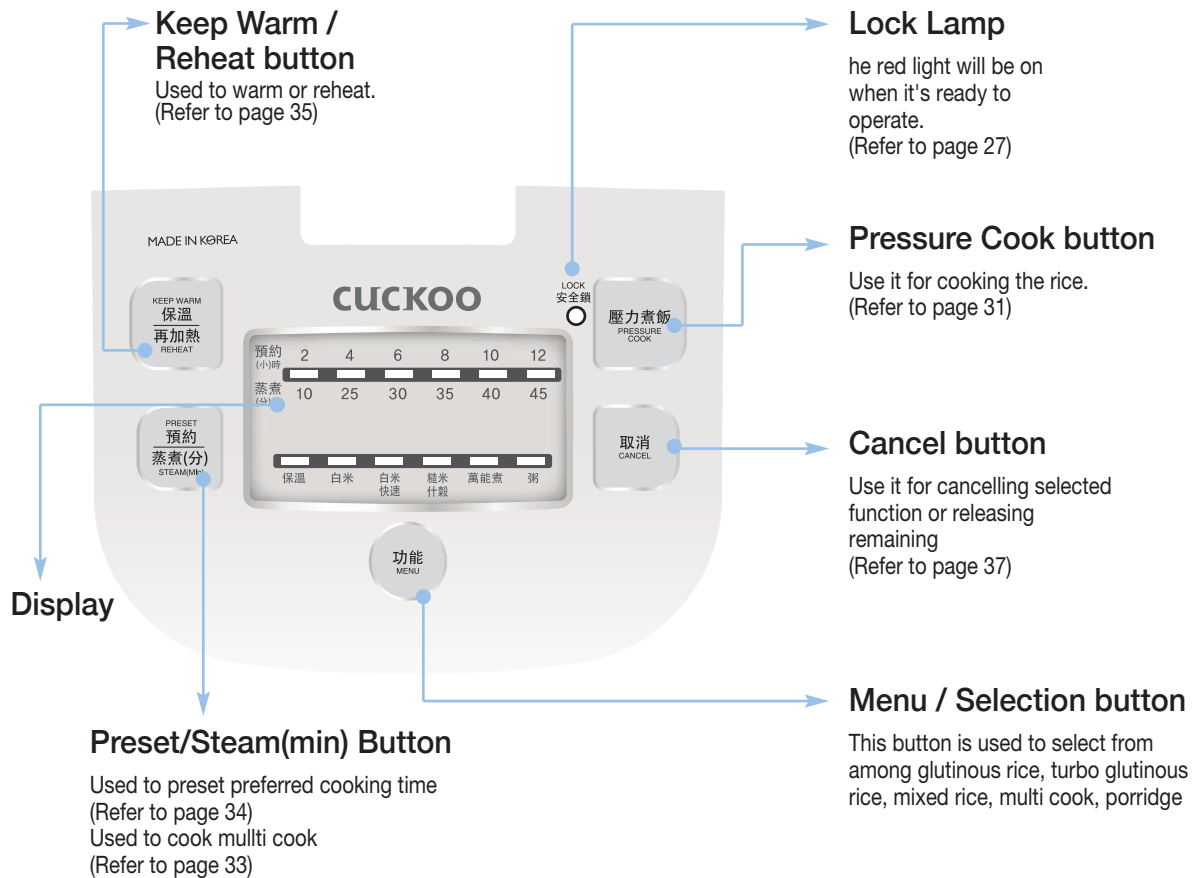
1. Handle must be located at “關閉” during Cooking.
The lamp turning on means the lid is closed perfectly, so you can cook.
2. After cooking, the handle must be turned from “關閉” to “開啟”, and then push clamp knob to open.
It is hard to open when there is remaining steam in the Inner pot. At the time, twist pressure weight and let the steam out. Do not open by force.
3. Handle must be located at “開啟” when open and close.

- If the lamp does not turn on, it would not operate “Cook” and “Preset” buttons. Make sure the handle is located at “關閉”





FUNCTION OPERATING PART / ERROR CODE AND POSSIBLE CAUSE



Error Code and Possible Cause

If the product has any problems or is used inappropriately, you can follow the marks below

- ▶ The lamps do not turn on and the buttons do not work at all.
When the inner pot is not placed into the unit or Problem on temperature sensor.

- ▶ The warning sound rings and the Glutinous Rice lamp blinks.



Problem on temperature sensor

- ▶ The warning sound rings and the Lock lamp blinks



When pressing the Pressure Cook and PRESET/STEAM(Min), while the Lock/Unlock handle is on “開啟” Turn the Lock/Unlock handle “關閉”

- ▶ The warning sound rings. The Lock lamp and the Preset Time (4, 6, 8, 10) lamp blink in turn.



It appears on the display when you press Start button again, or if the cooking has finished and you've never ever turned the handle to “開啟”. It can be solved by turning handle to “開啟” and then turn to “關閉”.

BEFORE COOKING RICE



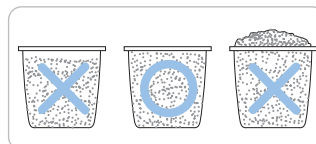
1 Clean the inner pot and wipe the water on the inner pot with dry cloth.

- ▶ Use the soft cloth to wash the inner pot.
- ▶ Using scrubber may cause the coating to peel off.



2 Measure the amount of rice you want to cook using the measuring cup.

- ▶ Make the rice flat to the top of measuring cup and it is serving for 1 person.
(ex: for 3 serving → 3 cups, for 6 servings → 6 cups)



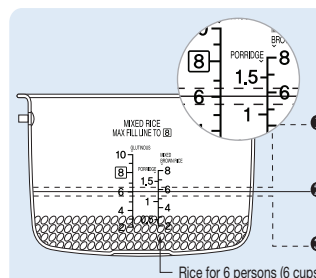
3 Wash the rice in another container until water is clear.

4 Put rinsed rice into the inner pot.

5 Adjust the water amount according to the menu.

- ▶ For measuring, place the inner pot on a leveled surface and adjust the amount of water.
- ▶ The marked line of the inner pot indicates water level when putting the rice and water into inner pot together
- ▶ About water scale
 - Glutinous : Adjust water level to the water scale for 'GLUTINOUS'.
Turbo Glutinous Rice can be cooked to max 6 serving,
Glutinous can be cooked to max 10 servings.
 - ※ Glutinous : When using "long grain", it is recommended to cook for less than 8 servings
On the basis of "Glutinous" water scale.
 - Mixed Rice : Adjust water level to the water scale for 'MIXED BROWN RICE'.
Mixed Rice can be cooked to max 8 servings.
 - porridge : Adjust water level to the water scale for 'PORRIDGE'.
Porridge can be cooked to max 1.5 servings.

※ Cook in cereals menu, hard cereals like red-bean can be halfcooked depending on the kind of cereal.



- 1 When you want to cook the old rice or want the soft rice : pour more water than the measured scale
- 2 Glutinous rice for 6 persons (6cups) : set the water to scale 6 of "Glutinous"
- 3 For overcooked rice : pour less water than the measured scale.
- 4 When rice is undercooked or firm/hard: It is caused by differences in rice varieties or water content (old rice). In this case, please add 1 ~ 10% of more water

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

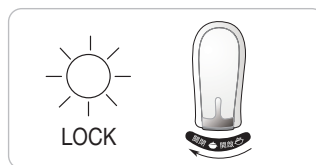
- ▶ If there is any substance on the temperature sensor or the bottom of the inner pot, wipe it off before putting the pot into the main unit.
- ▶ Lid will not close if the inner pot is not placed correctly in the main body (Place the inner pot to the corresponding parts of the main body)



7 Connect power plug and turn the handle to “關閉”

- ▶ The lamp turning on indicates that the unit is locked
- ▶ If the Cook button is pressed with the lid handle unlocked at the same time, the warning sound will ring and the Lock lamp will blink. The cooking will not start.

※ If you plug in the cooker with the lid handle locked at the same time and the Pressure Cook button pressed down, the warning sound may ring and the Lock lamp and the Preset Time(4, 6, 8, 10) lamp may blink in turn. In this case, turn the handle to unlock the Top Cover and turn it back to the locked position. Then, press the Pressure Cook button.

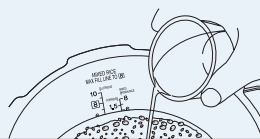
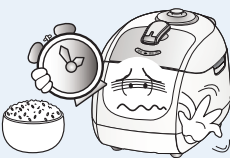




FOR THE BEST TASTE OF RICE

Cook tasty rice with Cuckoo pressure rice cooker

For the best taste of rice, check the following points carefully.

Use the measuring cup! Pour the water until water level arking in the inner pot!	• When measuring the rice, Use the measuring cup. (The amount of the rice may vary depending on the quality of the rice) • Place the inner pot on a flat surface and adjust the water to water level in the inner pot.	If amount of water and amount of rice is differdent, rice can be soggy or hard. 
How to keep the rice	• If possible, buy a small amount of rice and keep the rice some place where it ventilates well and avoid direct sun light. It can prevent evaporation of rice moisture. • If the rice has been unsealed for long, rice can be dry and stale. In the case, you should pour the half of water more. It's tastier.	If rice is too dry, rice can be crisp even though it is measured properly.
Shorten the duration of the "Present" time for better cooking.	• If possible, do not use the preset time function when rice is too dry and pour the half of water more.	• If you set "Preset" over the 10 hours or "Preset" dried rice, rice can be crisp or half cooked. Even worse condition, rice can be cooked different tastes each level. • If the preset time is longer, the melanoizing effect could be increased.
It's better to set the Keep warming time shortly.	• We recommend not to contain the cooked rice on keep warm mode exceed 12 hours. 	If rice is kept warm for a long period of time, rice color will change, as well as odor.
Keep the product clean.	• We recommend to clean the unit after each use. (Especially clean the top of the cover for external substance.)	Wipe the top cover heating part well for any rice or external substance.



Turn the Lid handle to the locked position, and the Lock lamp will turn on. Then, select a menu by pressing the Menu button and start cooking.

► Select button



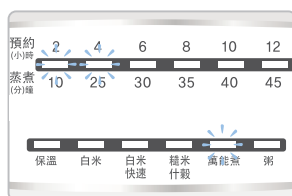
► Press the Menu button once, and the Glutinous Rice lamp will blink. Then, press the Pressure Cook button to start cooking the menu.



► Press the Menu button twice, and the Turbo Glutinous Rice lamp will blink. Then, press the Pressure Cook button to start cooking the menu.



► Press the Menu button three times, and the Brown Rice/Mixed lamp will blink. Then, press the Pressure Cook button to start cooking the menu.



► Press the Menu button four times, and the Multi Cook lamp will blink. Then, press the Pressure Cook button to start cooking the menu.



► Press the Menu button five times, and the Porridge lamp will blink. Then, press the Pressure Cook button to start cooking the menu.

- Two or three minutes before completing the Steaming, the warning sound for steam release will ring and the steam will be released automatically. Please do not be alarmed and be careful not to burn yourself.
- After cooking, the completing sound will ring and the Keep Warm function will start.
- Stir the rice well immediately after the cooking is completed. If the cooked rice is left unstirred, it will get hard and discolored, causing a bad smell.
- If the Lid handle is too stiff, bend the Pressure Weight aside to release completely steam inside. Then, turn the handle again.
- Do not press the Cancel button while cooking since the cooking will be canceled.



HOW TO COOK

How to use the cooking menu

Glutinous	When you want to have sticky and nutritious white rice.	Mixed Rice	This menu is used to cook by mixing glutinous rice in cereals.
Turbo function for Glutinous rice	- The turbo cooking function is shorten the cooking time. (It takes about 18 minutes when you cook the Glutinous rice for 2 persons.) - Use this turbo cooking function only for cooking rice for less than 6 persons. (The condition of the rice will not be good for more than 6 persons)		
Multi Cook	This menu is used to cook various dishes by setting a time manually	Porridge	This menu is used to cook porridge.

※ Please refer to the cooking guide.

Melanoizing effect

The cooked rice can be light yellow at the oven, because this product is designed to improve pleasant flavor and taste. Especially, melanoizing is more serious at the "Preset cooking" than just "Cooking".

It does not mean malfunction.

※ When mixing other rice with Glutinous, Melanoizing effect could increase more than "Glutinous Rice" setting.

Possible time setting for each menu

Class	Glutinous	Turbo Glutinous Rice	Mixed Rice	Multi Cook	porridge
Cooking Capacity	2 servings ~ 10 servings	2 servings ~ 6 servings	2 servings ~ 8 servings	See detailed guide to cooking by The manus.	0.5cup~ 1.5cup
Cooking Time	About 26 min ~ About 44 min	About 18 min ~ About 28 min	About 47 min ~ About 62 min		About 96 min ~ About 128 min

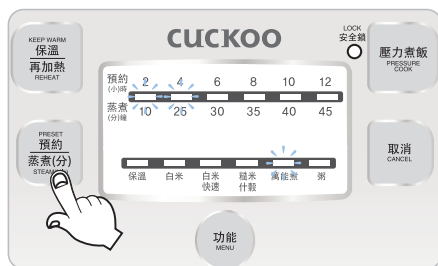
※ After cooking chicken soup and multi cook etc, the smell may permeate into the unit, use the Unit after cleaning the rubber packing and lid part according to page 9.

HOW TO COOK THE MULTI-COOK



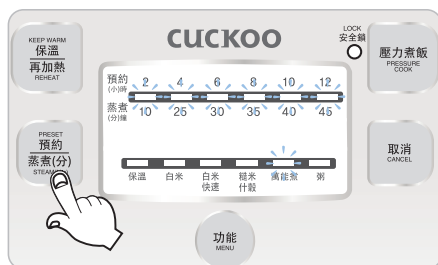
How to use the Multi-cook

- 1 Turn the top handle to “關閉”
- 2 Press menu to select the Multi-cook.
- 3 After setting cooking time with selection button press the Preset/Steam button



► Press the Preset/Steam (min) button, and the Multi Cook lamp will blink on the Multi Cook Time display as shown in the picture.

※ Default time setting for the Multi Cook menu is 25 minutes.



► You can change the time when the cooking is completed by pressing the Preset/Steam (min) button repeatedly. The time setting will change as shown in the picture.



HOW TO PRESET TIMER FOR COOKING

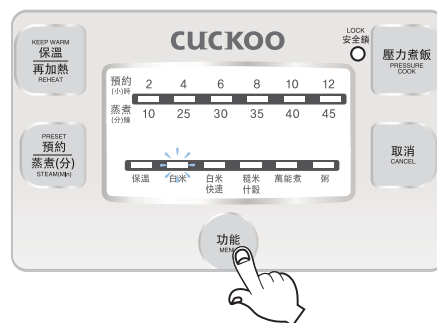
How to use the Multi-cook

1 Turn the Lid handle to “關閉” and check if the Lock lamp turns on.

- ▶ If you press the Preset/Multi Cook button with the Lid handle unlocked, the cook will not be preset.
- ▶ Before cooking, check that the Pressure Weight is well placed horizontally.

2 Select the menu by pressing the Menu Button.

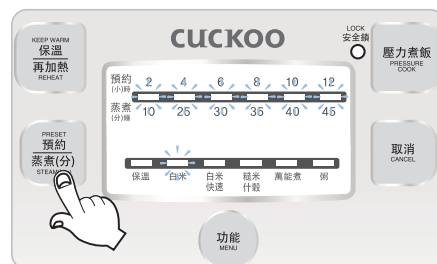
- ▶ The Multi Cook menu cannot be preset.
- ▶ If no menu is selected, the Glutinous Rice will be automatically preset. If you press the Menu button within 7 seconds after setting the preset time, you can change the menu.



3 Multi Cook button, and the Multi Cook lamp will blink on the Multi Cook Time display as shown in the picture.

4 Once the preset time is selected, the Preset mode will start automatically in 7 seconds.

- ▶ Set the preset time by pressing the Menu button within 7 seconds after setting the preset time.
- ▶ The preset time is remaining time to complete the preset menu. (The time to complete the preset menu can vary depending on cooking volume and using conditions.)



Precautions for preset cooking

1 In case of preset cooking

- ▶ If the rice is not old and dry; the result may not be good.
- ▶ If the rice is not well cooked, add more water by about half-scale.
- ▶ If the preset time is longer, moralization could be increased.

2 The change of preset time

- ▶ Press “Cancel” button for more than 2 seconds and restart it to change the preset time.

3 Set the presetting time

- ▶ Preset time can be set up 2~12 hours



TO KEEP COOKED RICE WARM AND TASTY

Having a meal

- ▶ If you want to have warm rice, press the “Keep warm/ Reheat” button. “Reheat” Function will be started and you can eat fresh rice in 9 minutes.



- ▶ The frequent use of the “Reheat” function may cause 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, into the cooker and press the “Keep Warm/Reheat” button to keep the rice warm. (Like this, transforming hot rice to a cold cooker may cause the rice to be discolored or develop an odor)

Simple Soft Function

It will be hard to open the lid during warming or right after it has finished cooking, so push the pressure weight to the side and allow the steam to release. Make sure the handle is the Lock position during warming or reheating.	It would be better to warm the rice for less than 12 hours because of odors and color change. The cooked rice, which cooked by pressure cooker is more prone to changing color than the rice cooked by general cooker. During warm mode, the rice can arise and turn white and rise. In this case, mix the rice.
It is recommended to evenly stir the cooked rice after cooking. The rice taste is improved (For a small quantity of rice, pile up the rice on the center area of the inner pot to keep warm)	The mixed and brown rice cannot be in such good condition as white rice while in warm function due to their characteristics. Therefore do not keep mixed and brown rice in function for a long period of time.
Do not keep the scoop inside the pot while warming the rice. When using a wooden scoop it can create serious bacteria and odors.	Do not mix small amount rice or leftovers with the rice under keeping warm. Doing so may cause an odor. (Use a microwave oven for the cold rice)

When odors are rising during the warming mode

- ▶ Clean the lid frequently. It can cause bacteria and odors.
- ▶ Even though exterior looks clean, there might be germs and it can cause odor so please be sure to use automatic sterilization (steam cleaning) menu for cleaning. Clean the inner pot completely after automatic cleaning function is done.
- ▶ After you cook soups and steamed dishes, clean the inner pot properly to prevent rice from smelling.

CHECK BEFORE ASKING FOR SERVICE

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

Case	Check points	Do the following
When the rice is not cooked.	• “Pressure Cook” button is pressed? • Is there power cut while in cooking?	• Press the “Pressure Cook” button once. And check Menu lamp turn on. • Re-press the “Pressure Cook” button.
When the rice is not well cooked.	• Did you use the measuring cup for the rice? • Did you put proper amount of water? • Did you rinse the rice before cooking? • Did you put rice in water for a long time? • Is the rice old or dry?	• Refer to page 29-30 • Add water about half the notch and then cook.
Bean (other grains) is half cooked.	• Is bean (other grains) too dry?	• Soak or steam beans and other grains before cooking in the pressure cooker in order to avoid partially cooked beans or grains. Beans should be soaked for -2-minutes or steamed for-2- minutes prior to cooking, depending on your taste.
Rice is too watery or stiff.	• Is the menu selected correctly? • Did you properly measure water? • Did you open the top cover before cooking was finished?	• Select the correct menu. • Properly measure water. • Open the top cover after cooking finished.
When the water overflows.	• Did you use the measuring cup? • Did you use proper amount of water? • Is the menu selected correctly?	• Refer to page 29-30
When you smell odors while warming.	• Did you close the top cover? • Please check if the power cord is plugged. • Did it warm over 12 hours? • Is there any other substance such as rice scoop or cold rice?	• Close the top cover perfectly. • Always keep the power on while warming. • As possible, keep warming time within 12 hours. • Don't warm rice with other substance.
When the warning sound rings and the lamp blinks.	• Temperature sensor or fan motor does not work properly.	• Unplug the power cord and call the Service center.
When the Button does not operate.	• Is the inner pot inserted? • Check the rated voltage?	• Please insert inner pot. • This product is 110V only.
When the warning sound rings and the lamp blinks.	• Did you turn the Lock/Unlock Handle to “關閉” • Is “pressure” lamp on?	• Please turn the Lock/Unlock handle to “關閉”
When the rice is badly sticky.	• Is there any rice or any other alien substance on the temperature sensor or the bottom surface of the inner pot?	• Clean all the alien substances on the temperature sensor or the bottom surface of the inner pot.

CHECK BEFORE ASKING FOR SERVICE

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

Case	Check points	Do the following
When you smell after and before cooking?	• Did you clean it after cooking?	• Please clean it after cooking.
When cannot turn to “開啟”	• Is the inner pot correctly inserted in the main body? • Is the Lock/Unlock handle on the top cover set to “關閉”? • Is there hot food in the inner pot?	• Please put in the inner pot perfectly. • Please turn the Lock/Unlock handle to “關閉” • Pull the pressure handle to the Side once and allow the steam to release.
When the top cover cannot open although the Lock/Unlock handle is turned to “開啟”		• Because of the pressure. • Pull the pressure handle to aside once and exhaust the steam perfectly.
When “tick, tick” sounds occurs while cooking and warming	• Is it the sound of cooking? • Did you wipe the moisture of bottom of inner pot?	• It is normal that the “tick, tick” sound is an on and off operation. • The moisture of the bottom of the inner pot may cause “tick, tick” sound. Please wipe the moisture.
When the steam exhausted Between the top cover.	• Is there an External substance on the Packing? • Is packing too old?	• Clean the packing with duster. • Keep the packing clean. • If the steam is exhausted through the top cover, please power off the contact the service center and Dealer. • Packing life cycle is 12 month, please replace the packing per 1year
When the “Cancel” button Does not operate while cooking.	• Is the inner pot hot?	• Keep pressing the “Cancel” button for 2 seconds for safety reason if you want to cancel while cooking. • Be careful of hot steam emission or hot contents spattered from the automatic steam outlet during cancellation.
When the warning sound rings. The Lock lamp and the Preset Time (4, 6, 8, 10) lamp blink in turn.	• It shows on the display when pressing “Pressure Cook” button again, or when the cooking has finished and you’ve never ever open turned the handle to ‘開啟’.	• It can be solved by turning handle to ‘開啟’ and then turn to ‘關閉’



料理指南

米飯

:: 白米飯



— 材料

白米6杯

※ 料理使用的量杯是本產品附贈的計量杯。
1杯(180cc基準)等於1人份。

— 做法

- 1 把洗淨的白米放入內鍋後，水位調至 " 白米 " 6 刻度。
- 2 蓋好鍋蓋，按功能鍵選擇 " 白米 " 功能後，按壓力煮飯鍵。
- 3 煮飯完成後攪勻即可食用。

— 參考

以產品內鍋標記的水位刻度為基準，用新米煮飯時水量低於標準刻度為好，用陳米煮飯時水量高於標準刻度為佳。(按各自家庭的喜好調整水量。)

:: 豌豆飯



— 材料

白米3杯、豌豆1.5杯、米酒1大勺、鹽1.5小勺
※ 使用煮好的豌豆煮飯。

— 做法

- 1 豌豆加適量鹽洗淨空出水份。
- 2 把洗淨的白米放入內鍋加入米酒和鹽調味後，倒入水至 " 白米 " 水位3刻度。
- 3 水位調好後，倒入洗好的豌豆鋪勻，蓋好鍋蓋，按 " 功能 " 鍵選擇 " 白米 " 選單後，按壓力煮飯鍵。
- 4 跳入保溫後，將米飯攪勻。

— 豌豆的保管方法

購買的豌豆、扁豆等直接放入冰箱保管時容易變色及會降低新鮮度，若從市場購買後用開水燙一下空出水份使用保鮮袋包裝放入冰箱會保持其原有的顏色及新鮮度。

:: 大麥飯



— 材料

白米2杯、大麥1杯

— 做法

- 1 1 杯大麥事先煮成飯備好。
- 2 把洗淨的白米同煮好的大麥放入內鍋，水位調至糙米什穀3刻度。
- 3 蓋好鍋蓋，按 " 功能 " 鍵選擇 " 糙米什穀 " 功能後，按壓力煮飯鍵。
- 4 跳入保溫後，將米飯攪勻。

什穀飯

:: 五穀飯



— 材料

白米1.5杯、小米1/3杯、糯米1/3杯、紅豆1/3杯、高粱1/3杯，鹽1小勺

— 做法

- 1 白米、糯米、小米、高粱洗淨放好。
- 2 紅豆在強火煮8~9成熟後，湯跟紅豆分開放好。
- 3 把洗淨的白米、糯米、小米、高粱倒入內鍋後，水位調至 " 糙米什穀 " 3 刻度。
- 4 白米上面鋪勻煮好的紅豆，蓋好鍋蓋，按功能鍵選擇 " 糙米什穀 " 選單後，按壓力煮飯鍵。
- 5 跳入保溫後，攪勻即可食用。

— 參考

醫學界把紅豆稱為赤豆，不僅有除熱毒，散惡血，消脹滿，利小便等功效，是改善痛腫膿血、下腹脹滿、小便不利等的最佳食品。

:: 藥膳



— 材料

糯米3杯、葡萄乾60g、栗子15顆、大棗10顆、松子1大勺、紅糖100g、醬油1大勺、香油3大勺、鹽少許、桂皮粉1/2大勺

— 做法

- 1 糯米洗淨，用水浸泡1小時以上。
- 2 栗子、大棗洗淨去皮，切成適當大小。
- 3 要泡好的糯米放入紅糖、香油、桂皮粉、鹽攪勻拌好。
- 4 3 同所有材料放入內鍋攪勻，水位調至 " 糙米什穀 " 4 刻度後，攪勻。
- 5 蓋好鍋蓋，按功能鍵選擇 " 白米 " 功能後，按壓力煮飯鍵。



粥

:: 白米粥



— 材料

白米0.5杯

— 做法

- ① 把洗淨的白米到入內鍋、水位調至 " 粥 " 0.5 刻度。
- ② 蓋好鍋蓋，按功能鍵選擇 " 粥 " 功能後，按壓力煮飯鍵。

— 粥是我們的食物中

最早發現的主食。

粥的起源是在耕耘文化開始的新石器時期，使用石質器皿裡放入穀物熬製食用。

寶寶食品

:: 香甜南瓜粥



※ 斷奶結束期 (滿12個月以後)

— 材料

南瓜100g、麵包粉1大勺、水1/2杯、鹽、牛奶少許

— 做法

- ① 挑選優質熟透呈黃色的南瓜，去皮、去籽洗淨切成薄片。
- ② 把材料①攪和麵包粉，水倒入內鍋。
- ③ 蓋好鍋蓋，按功能鍵選擇 " 萬能煮 " 功能後，蒸煮時間調整至10分鐘後，按壓力煮飯鍵。
- ④ 料理完成後，使用木勺攪成泥，趁熱加入牛奶攪勻即可。

— 參考

寶寶斷奶後期(9~12個月以後)

是正式食用高營養的軟質食物時期，一日三餐按時餵食為佳。

寶寶斷奶結束期(12個月以後)

寶寶斷奶結束期是指轉成成人飲食的過渡期，此時可餵食多種食物，避免嬰兒養成偏食的習慣。

※ 貝類、蝦、鮮奶、蜂蜜、番茄、玉米等容易引發過敏最好滿周歲之後餵食為宜。

:: 地瓜蘋果粥



※ 斷奶結束期 (滿12個月以後)

— 材料

地瓜70g、蘋果70g、水1杯、蜂蜜少許

— 做法

- ① 蘋果和地瓜去皮洗淨切成薄片。
- ② 把材料①加水倒入內鍋裡。
- ③ 蓋好鍋蓋，按功能鍵選擇 " 萬能煮 " 功能，時間調整至30分鐘後，按壓力煮飯鍵。
- ④ 料理完成後，用木勺攪成泥，放入蜂蜜攪勻即可。



料理指南

萬能煮

：燉排骨



— 材料

牛排(或豬排)1.2kg、米酒3大勺、醬油5大勺、蒜末1大勺、香油1大勺、洋蔥汁3大勺、梨汁3大勺、白糖3大勺、蔥末5大勺、芝麻鹽1大勺、胡椒粉1小勺、胡蘿蔔1個、栗子10顆、銀杏10顆、松子1大勺

— 做法

- 1 排骨剝成塊，去除筋和油後洗淨放入容器中用水泡去血。
- 2 洗淨的排骨空出水份瀝乾，加入白糖、米酒醃漬。
- 3 栗子去皮切半、銀杏用煎鍋加少許油炒熟去皮，胡蘿蔔洗淨切成適當大小的塊狀備用。
- 4 把準備好的所有材料同調味料放入容器中攪勻醃漬1小時後，放入內鍋。
(排骨和調味料在醃漬的過程中產生水分，因此無須加入水可直接放入內鍋即可。)
- 5 蓋好鍋蓋，按功能鍵選擇 "萬能煮" 功能，時間調整至45分鐘後，按壓力煮飯鍵。
- 6 料理完成後，加入松子盛出即可。

：燉雞



— 材料

雞1隻(1kg)、馬鈴薯100g、胡蘿蔔100g、白糖3大勺、蔥末1大勺、蒜末1大勺、醬油6大勺、薑汁1大勺、胡椒粉1/2小勺、芝麻鹽1大勺、香油1.5大勺

— 做法

- 1 雞肉洗淨去除雜毛、內臟、尾部的油。
- 2 把洗淨的雞剝成易入味和便於食用的適當大小塊狀。
- 3 把胡蘿蔔、馬鈴薯去皮洗淨切成適當大小的塊狀後，同切好的雞塊裝入容器內，放入調味料攪勻放置讓雞肉充分入味。
- 4 將已醃漬的雞肉倒入內鍋。
- 5 蓋好鍋蓋，按功能鍵選擇 "萬能煮" 功能，時間調至45分鐘後，按壓力煮飯鍵。

：熟肉



— 材料

豬肉(五花肉)400g、生薑1塊、蒜少許、洋蔥1顆、蔥1根、泡菜少許

— 做法

- 1 鍋內倒入2杯水後放入蒸盤。
- 2 豬肉切2~3塊放在蒸盤上，生薑切2~3片放在上面。
- 3 蓋好鍋蓋，按功能鍵選擇 "萬能煮" 功能，時間調整至40分鐘後，按壓力煮飯鍵。
- 4 料理完成後，將豬肉切成適當大小的薄片，洋蔥、蒜、蔥、泡菜切成便於食用的適當大小同熟肉把放在盤中即可。

蒸煮招待料理

：五香醬肉



— 材料

豬肉700g、醬油2/3杯、白糖3大勺、棉線少許
五香調料：胡椒6粒、桂皮7cm、八角4個

— 做法

- 1 豬肉洗淨，使用棉線紮細好。
- 2 將豬肉放入碗中，加入醬油、白糖、五香調味料醃漬入味。
- 3 內鍋倒入材料②後，加入3杯水。
- 4 蓋好鍋蓋，按功能鍵選擇 "萬能煮" 功能，時間調至40分鐘後，按壓力煮飯鍵。
- 5 料理結束後，取出豬肉，使用剪刀剪去棉線，將豬肉切成0.2cm厚的薄片盛入碗中即可。

：醬魷魚



— 材料

魷魚2條、菠菜140g、胡蘿蔔150g、雞蛋2顆、鹽、香油、麵粉各適量
調料醬：辣椒醬1大勺、醬油2大勺、白糖1大勺、清酒1大勺、香油1小勺、辣椒粉1小勺

— 做法

- 1 魷魚切開去除內臟，洗淨去皮，打小菱形花刀。
- 2 開水加入適量鹽，將已打花刀的魷魚炒出水份。
- 3 菠菜、胡蘿蔔洗淨，用適量鹽開水炒出瀝乾，加入香油，適量鹽拌好。
- 4 雞蛋打入碗中加入鹽攪勻後，使用煎鍋攤成魷魚大小的雞蛋餅。
- 5 將炒出的魷魚去除水份，在內部撒些麵粉，把已備好的雞蛋餅、菠菜、胡蘿蔔、一次鋪在魷魚捲好後使用牙籤固定放好。
- 6 內鍋倒入半杯水後，放入蒸盤，把魷魚捲放在蒸盤上。
- 7 蓋好鍋蓋，按功能鍵選擇 "萬能煮" 功能，時間調至30分鐘後，按壓力煮飯鍵。

：牛排



— 材料

去骨牛排500g、牛排調用汁少許、鹽適量、胡椒粉少許

— 做法

- 1 牛排洗淨後，放入胡椒粉，鹽醃至入味。
- 2 內鍋倒入半杯水後放入蒸盤。
- 3 蓋好鍋蓋，按功能鍵選擇 "萬能煮" 功能，時間調至30分鐘後，按壓力煮飯鍵。
- 4 料理結束後，盛入盤中，撒上調料汁即可。

— 紅酒調料的作法

洋蔥、洋蔥、蒜洗淨剝成末加入鹽、胡椒粉攪拌均勻後，使用煎鍋炒至九成熟時倒入紅酒。當紅酒沸騰時加入番茄醬、燒烤調料醬、胡椒、桂葉煮至糊狀即可。



蒸煮招待料理

蒸螃蟹



材料

螃蟹2隻、牛肉150g、豆腐1/2塊、青椒、紅辣椒各半個、蛋黃半顆、麵粉少許

做法

- 1 螃蟹洗淨、擠出蟹肉搗成泥備用。
- 2 牛肉洗淨剝成末，豆腐搗碎，同蟹肉拌勻。
- 3 青椒、紅辣椒剝碎加入蛋黃攪勻。
- 4 蟹殼內撒入適量麵粉加入拌好的②後，在上面鋪勻材料③。
- 5 內鍋倒入1杯水後，放入蒸盤。
- 6 蓋好鍋蓋，按功能鍵選擇「萬能煮」功能，時間調至30分鐘後，按壓力煮飯鍵。

蒸魚



材料

鯛魚1條、牛肉50g、香菇3個、木耳2朵、紅辣椒1個、雞蛋1顆、蔥、蒜、醬油、芝麻鹽、食用油、香油、胡椒粉各適量

做法

- 1 鯛魚去鱗，去除內臟洗淨，打2cm寬的花刀放好，雞蛋做成蛋餅切成絲，木耳炒熟切成絲，紅辣椒切成絲備用。
- 2 牛肉洗淨剝成末，加入鹽、蔥末、蒜末、香油、花椒粉、醬油、食用油拌好醃漬一下。
- 3 將醃漬的牛肉末塞滿打花刀的鯛魚刀縫裡。
- 4 鍋內倒入2杯水後，放入蒸盤。
- 5 蒸盤上放置已備好的魚。
- 6 蓋好鍋蓋，按功能鍵選擇「萬能煮」功能，時間調至30分鐘後，按壓力煮飯鍵。
- 7 料理結束後，用其他材料裝飾在盤中即可。

蒸大蛤



材料

文蛤4顆、牛肉30g、蛋白1顆、雞蛋1個、蔥末2小勺、蒜末1小勺、鹽1/2小勺、胡椒粉少許

做法

- 1 牛肉洗淨剝成末。
- 2 把洗淨的文蛤去殼，剝成末備用。
- 3 把牛肉末、文蛤末放入碗中，加入蔥末、蒜末、鹽、胡椒粉攪拌均勻。
- 4 貝殼清洗後裝滿已拌好的文蛤肉。
- 5 裝滿的貝殼使用手指輕輕按下，不要讓材料漏出貝殼外，在上面塗抹一層蛋白。
- 6 內鍋倒入2杯水後放入蒸盤。
- 7 在蒸盤上擺好已裝滿的貝殼。
- 8 蓋好鍋蓋，按功能鍵選擇「萬能煮」功能，時間調至35分鐘後，按壓力煮飯鍵。
- 9 煮熟的雞蛋蛋白蛋黃分開搗碎，各自分半鋪勻在已蒸好的文蛤上即可。

蒸煮速成料理

蒸豆腐



材料

豆腐1塊、鹽少許
調料醬：辣椒粉1大勺、蔥1根、蒜末1大勺、香油、芝麻鹽、辣椒絲各少許、醬油3大勺

做法

- 1 豆腐切半在切成1cm厚的塊狀，瀝鹽去除水份放好。
- 2 蔥洗淨切細絲裝入碗中，加入蔥末、醬油、辣椒粉、芝麻鹽、香油和辣椒絲做成調料醬。
- 3 內鍋倒入1.5杯水後，放入蒸盤，把切好的豆腐塊擺在蒸盤上面。
- 4 蓋好鍋蓋，按功能鍵選擇「萬能煮」功能，時間調至25分鐘後，按壓力煮飯鍵。
- 5 料理結束後，蒸好的豆腐拿出，把調料醬撒在豆腐上即可食用。

什錦菜



材料

粉條250g、彩椒(青、紅各1個)、紅蘿蔔100g、洋蔥100g、菠菜少許、金針菇100g、魚餅100g、食用油2大勺
調味料：白糖、醬油、香油、芝麻、芝麻鹽各適量

做法

- 1 洗淨的彩椒、洋蔥、胡蘿蔔和魚餅切成絲，金針菇洗淨，菠菜洗淨用開水燙一下出水份切成半備用。(彩椒、胡蘿蔔切成2~3mm的絲，洋蔥、魚餅切成5mm的絲為佳。)
- 2 粉條用溫水浸泡20分鐘後，用冷水洗淨空出水份。(粉條若浸泡時間過長做出的什錦菜會凝成一團，可根據口味粉條浸泡時間控制在10~30分鐘之間。)
- 3 內鍋倒入2大勺食用油，1/2杯水後，把備好的粉條、魚餅、胡蘿蔔、洋蔥放入內鍋。
- 4 蓋好鍋蓋，按功能鍵選擇「萬能煮」功能，時間調至25分鐘後，按壓力煮飯鍵。(可根據喜好口味調整萬能煮時間。)
- 5 料理結束後，放入備好的菠菜和調料拌勻調味，盛入盤中即可食用。

蒸餃子



材料

水餃20個

做法

- 1 內鍋倒入2杯水。
- 2 把蒸盤放入鍋內，將水餃擺放整齊。
- 3 蓋好鍋蓋，按選單鍵選擇「萬能煮」功能，時間調至25分鐘後，按壓力煮飯鍵。



料理指南

萬能煮

蒸茄子



材料

茄子2個

調味料：醬油2大勺、紅辣椒1個、青椒1顆、辣椒粉1/2大勺、白醋1大勺、芝麻鹽少許、蔥1/2根、蒜1瓣、白糖2小勺。

做法

- ① 茄子洗淨切成4cm的段，豎著底部流出空打十字花刀。
- ② 紅辣椒、青椒、蔥、蒜剁成末放入碗中加入鹽、辣椒粉、白糖、白醋攪勻做成調料醬。
- ③ 內鍋倒入2杯水後，放入蒸盤，將茄子放在蒸盤上擺好。
- ④ 蓋好鍋蓋，按功能鍵選擇「萬能煮」功能，時間調至30分鐘後，按壓力煮飯鍵。
- ⑤ 料理結束後，把茄子盛入盤中上面放好調料醬即可。

蒸櫛瓜



材料

櫛瓜1個

調味料：醬油2大勺、蔥末1大勺、香油1/2大勺、辣椒粉1/2大勺、辣椒絲少許、白糖1小勺、蒜末1大勺、芝麻鹽1/2大勺

做法

- ① 櫛瓜洗淨切成圓形薄片。
- ② 把蔥末、蒜末、香油、醬油、辣椒粉、辣椒絲、白糖、鹽放入碗中做成調料醬。
- ③ 內鍋倒入2杯水後放入蒸盤，將切好的櫛瓜擺在蒸盤上，把調料醬鋪在角瓜上面。
- ④ 蓋好鍋蓋，按功能鍵選擇「萬能煮」功能，時間調至30分鐘後，按壓力煮飯鍵。

蒸栗子



材料

栗子30顆

做法

- ① 內鍋倒入2杯水後，放入蒸盤。
- ② 栗子洗淨用刀劃開一道口後，放在蒸盤上面。(為防止栗子爆開，劃開一道口。)
- ③ 蓋好鍋蓋，按功能鍵選擇「萬能煮」功能，時間調至30分鐘後，按壓力煮飯鍵。
- ④ 料理結束後，栗子很燙小心拿出即可。

萬能煮

地瓜



材料

地瓜5顆

※ 大地瓜(150g以上)需要切成兩半

做法

- ① 內鍋倒入2杯水後，放入蒸盤。
- ② 把洗淨的地瓜放在蒸盤上。
- ③ 蓋好鍋蓋，按功能鍵選擇「萬能煮」功能，時間調至45分鐘後，按壓力煮飯鍵。
- ④ 料理結束後，拿出地瓜時注意燙傷。

地瓜的多種療效

- 蒸地瓜可改善便秘
蒸熟的地瓜帶皮吃有助於改善便秘。
- 體虛者食用生地瓜
地瓜含有豐富的維生素B、礦物質和胡蘿蔔素的高營養食品，特別是將生地瓜榨汁食用有增強體質效果。這是切開地瓜時流出的乳汁和液體含有人體所需的各種營養成分。

蒸玉米



材料

玉米4個

做法

- ① 內鍋倒入2杯水後，放入蒸盤。
- ② 玉米去皮，去除鬚鬚洗淨放在蒸盤上。
- ③ 蓋好鍋蓋，按功能鍵選擇「萬能煮」功能，時間調至40分鐘後，按壓力煮飯鍵。
- ④ 料理結束後，拿出玉米時注意燙傷。

馬鈴薯



材料

馬鈴薯(200g以下)6顆

做法

- ① 內鍋倒入2杯水後，放入蒸盤。
- ② 把洗淨的馬鈴薯放在蒸盤上面。
- ③ 蓋好鍋蓋，按功能鍵選擇「萬能煮」功能，時間調至45分鐘後，按壓力煮飯鍵。
- ④ 料理結束後，拿出馬鈴薯時注意燙傷。

馬鈴薯的保管方法

由於夏季在常溫下保管馬鈴薯時易發芽，少量的馬鈴薯可放入冰箱內進行冷藏，但保管較多量的馬鈴薯時，可將馬鈴薯袋子放入紙箱內開口保存。此時馬鈴薯袋子內放入1~2顆蘋果一同靜置可防止發芽。



萬能煮

:: 奶油蛋糕



— 材料

低筋麵粉1杯、雞蛋4顆、奶油1大勺、牛奶1大勺、香草粉少許、白糖3/4杯、鹽少許

奶油：鮮奶油200cc、白糖1/3杯

水果：櫻桃2顆、草莓5顆、罐裝蜜橘1/3罐、水蜜桃1顆

※ 1杯量為計量杯1杯

— 做法

- ① 麵粉加入適量鹽後，用篩子篩一遍。
- ② 雞蛋將蛋白及蛋黃分開。
- ③ 蛋白打出泡沫時分次加入白糖繼續打出泡沫至放進碗時黏在碗中凝固為止。
- ④ 材料3中分次加入蛋黃和香草粉攪勻。
- ⑤ 材料4攪成膏狀時放入麵粉攪勻備用。
- ⑥ 奶油化開後倒入牛奶攪勻。
- ⑦ 內鍋底部和內壁塗抹適量奶油後，倒入攪勻的麵粉。
- ⑧ 蓋好鍋蓋，按功能鍵選擇「萬能煮」功能，時間調至40分鐘後，按壓力煮飯鍵。
- ⑨ 料理結束後，把烤出的蛋糕拿出放涼。
- ⑩ 將奶油材料倒入容器內充分攪勻加入白糖攪至發泡。
- ⑪ 把奶油膏塗抹均勻在蛋糕上。
- ⑫ 把備好的水果切好後擺在上面點綴即可。

:: 紅豆糕



— 材料

糯米粉5杯、紅豆2杯、鹽1大勺、白糖5大勺、水3大勺、鹽

— 做法

- ① 糯米粉加入3大勺水後，攪勻用篩子篩一遍，加入白糖拌勻。
- ② 紅豆洗淨，倒入清水煮熟後瀝乾，碾成末加入白糖(2大勺)和鹽(1大勺)攪勻。
- ③ 內鍋倒入2杯水後，放入蒸盤，上面鋪一層紗布。
- ④ 將1杯紅豆末鋪勻後，上面鋪平糯米粉，在鋪一層紅豆末，依次鋪勻多層。
- ⑤ 蓋好鍋蓋，按功能鍵選擇「萬能煮」功能，時間調至45分鐘後，按壓力煮飯鍵。



COOKING GUIDE

Tasty Rice

:: Boiled Rice



Ingredients

rice 6 cups

*The cup in ingredients means a measuring cup in the rice cooker. 1 cup (180cc) is for one person.

Recipe

- 1 Put clean-washed rice in the inner pot and pour water by water graduation 6.
- 2 Firstly, lock the cover, and select [Glutinous] in the menu, and then push the [Pressure Cook] button.
- 3 Fluff the rice to loosen and serve.

References

According to gradation on the inside of inner pot, when cooking with newly harvested rice the amount of water should be less than the gradation, and when cooking with old rice the amount of water should be more than gradation. (Control the amount of water according to preference of each family)

:: Pea Rice



Ingredients

3 cups of rice, 1 1/2 cup of pea, 1 tablespoonful of sake, 1 1/2 teaspoonful of salt
※ Boil pea before cooking.

Recipe

- 1 As for peas, add salt into them, wash them clean and extract water from them.
- 2 Put cleanly washed rice into Inner Pot, season them with sake and salt, and pour water up to white rice water graduation 3.
- 3 Place peas on top of them, press MENU button after locking the lid, select [Glutinous Rice], and press [Pressure Cook] button.
- 4 When the cooker comes to Heat Preservation mode, mix the cooked grains properly.

Store peas as follows

If peas and kidney beans etc are stored in the refrigerator, they change in color and decrease in freshness fast. Therefore, immediately after retting the materials from the market, blanch them slightly, place them in the refrigerator, and whenever they are needed, take them out to use them in natural color and freshness.

:: Boiled Barley



Ingredients

2 cups of rice, a cup of barley

Recipe

- 1 Prepare boiled barley with a cup of barley.
- 2 Wash rice clean, and after putting it in My Caldron along with boiled barley, pour water up to white rice water graduation 3.
- 3 Lock the lid, press MENU button, and after selecting [Mixed Rice] press [Pressure Cook].
- 4 Once the cooker comes to Heat Preservation mode, mix the cooked grains properly.

Mixed Rice

:: Five-grain Rice



Ingredients

Rice 1 1/2 cup, millet 1/3 cup, glutinous rice 1/2 cup, red beans 1/3 cup, sorghum 1/3 cup and salt 1 teaspoon

Recipe

- 1 Wash rice, glutinous rice, millet and sorghum clean and scoop them with a landing net.
- 2 Boil red beans on high heat, and then put only water in which red beans were boiled in another bowl.
- 3 Put rice, glutinous rice, millet and sorghum on a landing net into the inner pot and pour water in which red beans were boiled and water by white rice water graduation 3.
- 4 Put the boiled red beans, and then lock the cover. After select [Mixed Rice] in the menu, push the [Pressure Cook] button.
- 5 Mix rice when cooking is finished.

Reference

Oriental medicine calls red beans as Jeoksodu which holds moisture, removes steam and discharges accumulated pus as well as relieving edema by making thirst and diarrhea stopped and bladder empty.

:: Multi-Flavor Glutinous Rice



Ingredients

3 cups of glutinous rice, 60g of raisin, 15 chestnuts, 10 dates, 1 tablespoonful of pine nut, 100g black sugar, 1 tablespoonful of thick soy, 3 tablespoonful of sesame oil, a little bit of salt, 1/2 tablespoonful of cinnamon powder

Recipe

- 1 Wash glutinous rice clean, and soak it in water sufficiently for 1 hour or longer.
- 2 Prepare chestnuts and dates by cutting them to proper size. (However, remove the husks and seeds of chestnuts and dates.)
- 3 Add black sugar, sesame oil, cinnamon powder and a little bit of salt into the previously soaked glutinous rice and mix them properly.
- 4 Put all the ingredients including 3 into the inner pot, and then stir all evenly after pouring water into the pot until the level 4.
- 5 Lock the lid, press MENU, and after selecting Multi Cook, press [Pressure Cook] button.



Porridge

:: White Porridge



— Ingredients

Rice 0.5 cup

— Recipe

- 1 Wash rice clean and put it into the inner pot. And pour water by PORRIDGE" scale 0.5".
- 2 After locking the cover and choosing [porridge] in the menu, push [Pressure Cooking] button.

— Porridge is one of the oldest food developed in our tradition and culture.

It is presumed that people in the New Stone Age with agricultural culture boiled grain with water. It is the origin of porridge.

Universal Steam

:: Sweet Pumpkin Soup



※ End of eating baby food (older than 12 months)

— Ingredients

Sweet pumpkin 100g, bread crumbs 1 tablespoons, water 1/2cup, some salt and some milk

— Recipe

- 1 After selecting well-ripened yellow sweet pumpkin, peel its skin and remove its seeds, then cut it into thin slices and rinse them with water.
- 2 Place the recipe no. 1 with bread crumbs, 2 tablespoons of bread crumbs and 1/2cup of water in the inner pot.
- 3 After locking the cover and choosing [Multi Cook] in the menu button, push [Pressure Cooking] button after setting up the time of universal steam for 10minutes.
- 4 After cooking is completed, mash up it with a rice paddle. When it is hot, mix it with milk.

— Preferences (Notes)

The latter period of eating baby food(9~12 months old) :

As the period when a baby can eat soft solid food, please feed the baby three times a day in designated time.

End of eating baby food (older than 12 months) :

As the baby is in the middle of transition period, please feed The baby various kind of food to eat everything he/she is served.

※Please feed the baby shellfish, shrimp, raw milk, honey, tomato or corn when he/she is older than 12 months because they might cause allergy.

:: Sweet Potato & Apple Porridge



※ End of eating baby food (older than 12 months)

— Ingredients

Sweet potato 70g, apple 70g, water 1/4cup and some honey

— Recipe

- 1 Peel the skins of apple and sweet potato and cut them into thin slices.
- 2 Place the recipe no.1 and with 1/4cup of water in the inner pot.
- 3 After locking the cover and choosing [Multi Cook] in the menu button, push [Pressure Cooking] button after setting up the time of universal steam for 20 minutes.
- 4 After cooking is completed, mash up it with a rice paddle and mix it with some honey.



COOKING GUIDE

Universal Steam

:: Steamed Rib



Ingredients

Beef rib (pork rib) 1.2kg, sake 3 tablespoons, nicely aged soy sauce 5 tablespoons, crushed garlic 1 tablespoon, sesame oil 1 teaspoon, onion juice 3 tablespoons, pear juice 3 tablespoons, sugar 3 tablespoons, chopped scallion 5 tablespoons, ground sesame mixed with salt 1 tablespoon, ground pepper 1 teaspoon, carrot 1 unit, chestnut 10 units, ginkgo nut 20 units and ground pine nuts 1 tablespoon

Recipe

- 1 Remove fat and tendon from chopped rib and remove blood by putting it in cold water.
- 2 Remove water by scooping it with a basket and keep the rib smooth by marinating it in sake and pear juice.
- 3 Peel the skins of chestnuts and divide large chestnuts into two pieces. Stir-fry ginkgo nuts with oil and peel the skins of ginkgo nuts. Cut carrots into chestnut-size pieces.
- 4 Mix all the prepared ingredients with seasoning and marinate them for one hour. After that, put them in the inner caldron. (It is not necessary to pour additional water since it is cooked with moisture from rib and marinade)
- 5 After locking the cover and choosing [Multi Cook] in menu button, push [Pressure Cooking] button after setting up the time of universal steam as 45 minutes.
- 6 After cooking is completed, scatter ground pine nuts on the steamed rib.

:: Steamed Chicken



Ingredients

1 chicken (1kg), potato 100g, carrot 100g, sugar 3 tablespoons, chopped scallion 1 tablespoon, crushed garlic 1 teaspoon, nicely aged soy sauce 6 tablespoons, ginger juice 1/2 tablespoon, ground pepper 1/2 teaspoon, ground sesame mixed with salt 1 tablespoon and sesame oil 1.5 tablespoons.

Recipe

- 1 Wash a chicken, clean and remove feathers and internal organs and cut fat in the part of tail.
- 2 After cutting the chicken into a size suitable for eating, make cuts in the chicken to make it well-seasoned and quick-roasted.
- 3 After putting carrot, potato and chicken cut in a size suitable to eating in a large bowl and mixing them with seasoning prepared, marinate them enough.
- 4 Put enough marinated chicken, potato and carrot in the inner caldron.
- 5 After locking the cover and choosing [Multi Cook] in menu button, push [Pressure Cooking] button after setting up the time of universal steam as 45 minutes.

:: Boiled Pork



Ingredients

Pork (shank or pork belly) 400g, ginger 1EA, some garlic, onion 1EA, scallion 1EA and some kimchi

Recipe

- 1 Put two cups of water in the inner caldron and put steam plate on the above.
- 2 Cut pork into 2~3 pieces and put them on the steam plate with 2~3 pieces of ginger cut into thin slices.
- 3 After locking the cover and choosing [Multi Cook] in menu button, push [Pressure Cooking] button after setting up the time of universal steam as 40 minutes.
- 4 After cooking is completed, put the above on a plate with onion, garlic, scallion and kimchi.

Universal Steam

:: Five-flavor Pork



Ingredients

700g of pork, 2/3 cup of soy sauce, 3 tablespoonful of sugar, a little bit of silk yarn
Five flavors : 6 grains of black pepper, 7cm of cinnamon, 4 pieces of star anise

Recipe

- 1 Bind pork with silk yarn tightly so that it may be cooked properly.
- 2 Put the bound pork in the container, and soak it by adding soy sauce, salt and the five flavors.
- 3 Put the materials of 2 into My Caldron, and pour 3 measuring cups of water.
- 4 Lock the lid, press MENU button, and after selecting [Multi Cook] and setting all-purpose steaming time to 40 minute, press [Pressure Cooking] button.
- 5 Once the cooking is completed, take out the pork and release silk yarn by cutting it with scissors. Cool down five-flavor pork, and put it on the plate by slicing it to 0.2cm thickness.

:: Hard-boiled Cuttlefish



Ingredients

2 squid fish, 140g of spinach, 150 of carrot, 2egg, a little bit of salt, a little bit of sesame oil, a little bit of wheat powder
Seasoning Sauces : 2 tablespoonful of red pepper paste, 2 tablespoonful of soy sauce, 1 tablespoonful of sugar, 1 tablespoonful of refined rice wine, 1/2 refined rice wine, 1/2 teaspoonful of sesame oil, 1/2 teaspoonful of red pepper powder

Recipe

- 1 Divide squid-fish half, remove intestines, and after washing clean by peeling it off, make cuts both to lengths and breadths inside.
- 2 Put a little bit of salt in boiling water, blanch the body of the cut squid-fish, and blanch the legs as well by trimming them.
- 3 Wash spinach clean by trimming it, blanch it slightly after adding salt, remove water content by rinsing it in cold water, blanch carrot in boiling water by shredding it, and mix both of them with salt and sesame oil.
- 4 Loosen up egg by adding salt in it, and paste it throughout the squid-fish area.
- 5 Wipe water content off the blanched squid-fish, put a little bit of wheat powder inside, and after rolling spinach, carrot and squidfish legs, fix them with skewer.
- 6 Put the rolled squid-fish, seasoning sauce and half cup water in My Caldron.
- 7 Lock the lid, press MENU button, and after selecting [Multi Cook], and setting all-purpose steaming time to 30 minutes, press [Pressure Cooking] button.

:: Steak



Ingredients

Beef(for steak) 500g, some steak sauce, some salt and some ground pepper

Recipe

- 1 After scattering ground pepper and salt on beef to suit its taste, put the beef in the inner caldron and pour 1/2 cup of water.
- 2 After locking the cover and choosing [Multi Cook] in menu button, push [Pressure Cooking] button after setting up the time of universal steam as 30minutes.
- 3 After cooking is completed, pour some steak sauce on the steak.

How to make wine sauce

After mincing button mushroom, garlic and onion, stir-fry the prepared material with salt and ground pepper. After boiling enough red wine, boil it down in Ketchup, barbecue sauce, pepper corn and laurel leaves.



Universal Steam

:: Steamed Blue Crab



Ingredients

Blue crab 2EA, beef 150g, tofu 1/2 block, red/green pepper each 1/2EA, yolk 1/2EA and some flour

Recipe

- 1 Wash blue crab clean and separate its body.
- 2 Crush meat of the separated body into thin slices.
- 3 After crushing beef and tofu into thin slices, mix them with the crushed crab meat.
- 4 After crushing red/green pepper into thin slices, mix them with yolk.
- 5 After scattering flour in the skin of crab and filling up no. 3 in the skin of crab, cover it with no. 4.
- 6 Pour one measuring cup of water on the inner caldron. After locking the cover and choosing [Multi Cook] in menu button, push [Pressure Cooking] button after setting up the time of universal steam as 30 minutes.

:: Steamed Fish



Ingredients

Snapper 1EA, beef 50g, shiitake 3EA, stone mushroom 2EA, red pepper 1EA, egg 1EA, some scallion, some garlic, some soy sauce, some ground sesame mixed with salt, some cooking oil, some sesame oil, some salt and some ground pepper

Recipe

- 1 Make cuts on the well-timed snapper at the intervals of 2cm.
- 2 Season crushed beef with soy sauce, scallion, ground sesame mixed with salt, garlic and ground pepper.
- 3 Pour the prepared seasoning on the snapper.
- 4 After pouring two cups of water into the inner pot, place the steam plate on it.
- 5 Put the prepared snapper on the steam plate.
- 6 After locking the cover and choosing [Multi Cook] in the menu, push [Pressure Cooking] button after setting up the time of universal steam for 30 minutes.
- 7 After cooking is completed, decorate it with the remaining garnish.

:: Steamed Clam



Ingredients

4 clams, 30g of beef, egg white 1EA, egg 1EA, 2 teaspoonful of minced Welsh onion, 1 teaspoonful of minced garlic, 1/2 teaspoonful of salt, a little bit of pepper grounds

Recipe

- 1 Mince beef neatly.
- 2 Cut cleanly rinsed clam half, and mince it neatly by taking out flesh attached to shell with knife.
- 3 Put minced beef and clam flesh in the container, and mix by seasoning with minced Welsh onion, minced garlic, salt and pepper grounds.
- 4 Since 8 shells can be contained in the container, put seasoned substances tightly to a degree of 1/2EA per shell.
- 5 As the material may grow sticky, apply egg white evenly on top of clam flesh so that the shape may not be deformed even after steaming.
- 6 Pour 2 cups of water into My Caldron, and place steaming plate.
- 7 Put the prepared clam on the steaming plate.
- 8 Lock the lid, press MENU button, and after selecting [Multi Cook] and setting all-purpose steaming time to 35 minutes, press [Pressure Cooking] button.
- 9 Divide fully boiled egg into white and yolk, and after mincing the white neatly and crushing and putting the yolk on the sieve, put the egg yolk and white on the clam half each.

Universal Steam

:: Steamed Bean Curd



Ingredients

1 set of bean curd, a little bit of salt
Seasoning Sauces : 1 tablespoonful of red pepper powder, 1 tablespoonful of minced garlic, a root of Welsh onion, a little bit of sesame oil, a little bit of ground sesame mixed with salt, a little bit of shredded red pepper, 3 tablespoonful of thick soy

Recipe

- 1 Divide bean curd set into two, slice them to 1cm thickness, and by scattering salt, remove water content.
- 2 Shred Welsh onion thin, and prepare seasoning sauce by mixing minced garlic, thick soy, red pepper powder, ground sesame mixed with salt, sesame oil and shredded red pepper.
- 3 Pour 1 1/2 cup of water into My Caldron, place steaming plate, and put the sliced bean curds on top of it evenly.
- 4 Lock the lid, press MENU button, and after selecting [Multi Cook] and setting all-purpose steaming time to 25 minute, press [Pressure Cooking] button.
- 5 Once cooking is completed, take out bean curd, and apply seasoning sauce evenly on top of the bean curd.

:: Japchae (stir-fired vegetables, and shredded meat)



Ingredients

Cellophane 250g, paprika (green, red) each 1EA, carrot 100g, onion 100g, some spinach, enoki mushroom 100g, fishcake 100g and cooking oil 1/2 tablespoons

Recipe

- 1 After cutting paprika, onion, carrot and fish cake into thin slices, wash enoki mushroom clean, and blanch spinach in boiling water. Cut it after removing from water. (paprika and carrot : 2~3mm, onion and fish cake : 5mm)
- 2 After soaking cellophane in lukewarm water for 20 minutes, wash it with cold water. (When cellophane is soaked for a long time, cellophane may be too soft or agglomerated. According to preference, soak cellophane for 10 minute~30 minutes.)
- 3 After putting two tablespoons of cooking oil, 1/2 cup of water and cellophane in the inner caldron, put the prepared fish cake, carrot, onion and paprika together.
- 4 After cooking the cover and choosing [Multi Cook] in the menu, push [Pressure Cooking] after setting up the time of universal steam for 25 minutes (When cellophane is too soft or when you want more chewy noodle, set up the time of universal steam for 20 minutes)
- 5 After cooking is completed, put spinach blanched in boiled water and mix with soy sauce, sesame oil and sugar according to the preference. Scatter sesame seeds or ground sesame mixed with salt on the seasoned Japchae.

:: Steamed Dumpling



Ingredients

Dumplings 20EA

Recipe

- 1 Pour two cups of water into the inner pot.
- 2 Put steam pot on the inner caldron and put dumplings on the steam plate.
- 3 After locking the cover and choosing [Multi Cook] in the menu, push [Pressure Cooking] button after setting up the time of universal steam for 25 minutes.



COOKING GUIDE

Universal Steam

:: Steamed Eggplant



Ingredients

2 pieces of eggplants

Seasoning Sauces : 2 tablespoonful of thick soy, 1 red pepper, 1 green chili, 1/2 tablespoonful of red pepper powder, 1 tablespoonful of vinegar, a little bit of ground sesame mixed with salt, 1/2 pieces of Welsh onion, 4 pieces of garlic, 2 teaspoonful of sugar

Recipe

- 1 Chop eggplant to 4cm length, and after erecting it, make crosswise cuts.
- 2 Slice red peppers and green peppers small, mince Welsh onions and garlic, and make filling by adding thick soy, ground sesame mixed salt, red pepper powder, sugar and vinegar.
- 3 Pour 2 Cups of water into My Caldron, and after adding steaming plate, place sliced eggplant on top of it evenly.
- 4 Lock the lid, press MENU button, and selecting [Multi Cook] and setting all-purpose steaming to 30 minutes, press [Pressure Cooking] button.
- 5 Once cooking is completed, put the filling prepared on the eggplant evenly.

:: Steamed Pumpkin



Ingredients

1 pumpkin

Seasoning Sauces : 2 tablespoonful of thick soy, 1 tablespoonful of minced Welsh onion, 1/2 tablespoonful of sesame oil, 1/2 table tablespoonful of red pepper powder, a little bit of shredded red pepper, 1/2 teaspoonful of sugar, 1/2 tablespoonful of minced garlic, 1 tablespoonful of ground sesame mixed with salt

Recipe

- 1 Slice pumpkin thin.
- 2 Make seasoning sauce by mixing minced Welsh onion, minced garlic, thick soy, shredded red pepper, red pepper powder, sesame oil, ground sesame mixed with salt, and sugar.
- 3 Pour 2 cups of water into My Caldron, put steaming plate in it, and after placing the sliced pumpkin on top of it, scatter seasoning sauces of evenly.
- 4 Lock the lid, press MENU button, and after selecting [Multi Cook] and setting all-purpose steaming time to 30 minutes, press [Pressure Cooking] button.

:: Steamed Chestnut



Ingredients

Chestnut 30EA

Recipe

- 1 Pour 1.5 cups of water into the inner pot.
- 2 Put steam pot on the inner caldron and put chestnuts on the steam plate (peel partial skin of chestnut to prevent bursting)
- 3 After locking the cover and choosing [Multi Cook] in the menu, push [Pressure Cooking] button after setting up the time of universal steam for 30 minutes.
- 4 When cooking is completed, be careful with the hot chestnuts.

Universal Steam

:: Sweet Potato



Ingredients

Sweet potato 5EA

※ When sweet potato is large (more than 150g), cut it into two pieces.

Diverse-effect of sweet potato

- 1 Pour 2 cups of water in the inner pot.
- 2 Put steam pot on the inner caldron and put sweet potatoes on the steam plate
- 3 After locking the cover and choosing [Multi Cook] in the menu, push [Pressure Cooking] button after setting up the time of universal steam for 45 minutes.
- 4 When cooking is completed, be careful with the hot sweet potatoes.

Recipe

- Steamed sweet potato for constipation : When you take steamed sweet potato with its skin, it is good for constipation.
- Fresh sweet potato for weak person : Sweet potato includes a lot of vitamin B, mineral and carotene. Therefore, it is food with high nutrition. Especially, When taking ground fresh sweet potato, it is good for your health. Many kind of enzyme are included in the fluid flown out from sweet potatoes

:: Corn



Ingredients

Corn 4EA

Recipe

- 1 Pour 1.5 cups of water in the inner pot.
- 2 Put steam pot on the inner caldron and put Corns on the steam plate.
- 3 After locking the cover and choosing [Multi Cook] in the menu, push [Pressure Cooking] button after setting up the time of universal steam for 40 minutes.
- 4 When cooking is completed, be careful with the hot Corns.

:: Potato



Ingredients

Potato (less than 200g) 6EA

Recipe

- 1 Pour 2 cups of water in the inner pot.
- 2 Put steam pot on the inner caldron and put potatoes on the steam plate.
- 3 After locking the cover and choosing [Multi Cook] in the menu, push [Pressure Cooking] button after setting up the time of universal steam for 45 minutes.
- 4 When cooking is completed, be careful with the hot potatoes.

How to keep potato

When potato is kept at normal temperature in the summer, its sprouts right away. Therefore, it is good to keep it in the refrigerator, if there is a lot of amount, put potatoes in a bag and keep it in a opened carton box. At this time, putting one or two apples together with potatoes will be helpful for prevent sprouting because of effect of enzymes of apple.



Universal Steam

:: Fresh Cream Cake



Ingredients

Flour (weak flour) 1 cup, egg 4EA, 1 tablespoon of butter, 1 tablespoon of milk, some vanilla perfume, 3/4 cup of sugar and some salt
Whipped cream : 200cc of cream, 1/3 cup of sugar
Fruit : Cheery 2EA, strawberry 5EA, 1/3 can of tangerine and kiwi 1EA

Recipe

- ① Put salt in flour and sieve it.
- ② Separate the yolk from an egg
- ③ Put the white of an egg in a vessel and stir it in a fixed direction. When bubbles take place, put sugar by dividing it in several times. Stir up bubbles until they don't flow down when the vessel caves over.
- ④ Continue to stir while putting the yolk in recipe no.3 little by little and put some vanilla perfume.
- ⑤ When recipe no.4 becomes cream, mix with flour.
- ⑥ Mix boiled butter with milk.
- ⑦ After putting butter on the bottom and the side of the inner caldron, pour cake dough into the inner caldron.
- ⑧ After locking the cover and choosing [Multi Cook] in the menu, push [Pressure Cooking] button after setting up the time of universal steam for 40 minutes.
- ⑨ Cool down the cooked sponge cake.
- ⑩ After pouring whipped cream in a vessel and making bubbles enough to be regarded to be thick, put sugar powder (put sugar in a cutter and grind it)
- ⑪ Apply cream on the cooled sponge cake.
- ⑫ Decorate it with diverse kinds of fruits already prepared.

:: Steamed Rice Cake



Ingredients

5 cups of nonglutinous rice, 2 cups of adzuki beans, 1 tablespoonful of salt, 5 tablespoonful of sugar and 3 tablespoonful of water

Recipe

- ① Put 3 tablespoonful of water into 5 cups of nonglutinous rice, and after mixing properly and sieving them once, mix with 3 tablespoonful of sugar.
- ② As for adzuki beans, add salt(1 tablespoonful) and sugar(1 tablespoonful) while pounding them roughly by boiling free of water content.
- ③ Put steaming plate after pouring 1.5 cups of water into My Cauldron, spread cloth of proper size by cutting it.
- ④ Spread 1 cup of adzuki bean crumbs, put steaming plate evenly, and create layers by adding 1 cups of adzuki crumbs again.
- ⑤ Select Multi Cook by pressing Menu button after locking the lid, and after setting All-purpose steaming Time to 45 minutes, press Pressure Cook button.

根據 Cooking Guide 做快樂美味的料理!

料理 選擇表

料理種類	功能選擇	料理方法
燉排骨	萬能煮	1. 把準備好的材料放入內鍋後。
燉雞		2. 蓋好鍋蓋，按功能鍵選擇“萬能煮”功能，時間調至45分鐘後，按壓力煮飯鍵。
地瓜	萬能煮	1. 內鍋倒入2~3杯水。 2. 放入蒸盤，把準備好的材料放在蒸盤上。 3. 蓋好鍋蓋，按功能鍵選擇“萬能煮”功能，時間調至45分鐘後，按壓力煮飯鍵。

萬能煮 料理時間表

料理種類	料理時間	料理種類	料理時間
香 甜 南 瓜 粥	10分鐘	櫛 瓜	30分鐘
蒸 餃 子	25分鐘	蒸 大 蛤	35分鐘
蒸 豆 腐		蒸 玉 米	40分鐘
什 錦 菜		熟 肉	
地 瓜 蘋 果 粥	五 香 肉 醬		
蒸 栗 子	30分鐘	奶 油 蛋 糕	45分鐘
蒸 茄 子		燉 雞	
蒸 螃 蟹		紅 豆 糕	
蒸 魚		馬 鈴 薯 / 地 瓜	
牛 排		燉 排 骨	
醬 魷 魚			



產品規格

規 格	額定容積5.0L
煮飯容量(白米)	0.36L(2人份)~1.8L(10人份)
額定功率及電流	1150W, 11A
額 定 電 壓	110V~/60Hz
調節裝置壓力	78.4 kPa(0.8kgf/cm ²)
安全裝置壓力	117.6 kPa(1.2kgf/cm ²)
產 品 尺 寸	38.2cm(長) X 28.9cm(寬) X 29.3cm(高)
重 量	6.6kg
保 險 絲 溫 度	184℃
容 量	白米:2~10人份, 白米快速:2~6人份, 糙米什穀:2~8人份 粥:0.5~1.5杯
配 件	量杯、飯勺、透氣針、蒸盤、使用說明書及料理指導書

※ 產品的外觀、顏色因設計會有所改進，恕不另行通知。

故障諮詢

長期使用產品時，因產品加熱時的熱量、潮濕、灰塵的影響零件有老化，會有發生故障的情況。

如有此症狀發生時

- | | |
|------------------------|----------------|
| ❶ 除“常見故障及處理方法”裡未有的現象時。 | ❷ 產品外觀觸電時 |
| ❸ 飯糊味較濃時 | ❹ 除蒸氣口以外的地方漏氣時 |
| | ❺ 此外有其他異常或故障時 |

請停止使用

- 切斷電源、拖動壓力錐將蒸氣排出後，請撥打售後服務專線諮詢。



售後服務

- 顧客權益

顧客在正常使用過程中發生故障時,從購買之日起1年內享無償維修。(寶貴權利)

*但若因顧客過失或自然災害引起的故障時,即使是保修期內也以有償維修。

- 對有償維修(顧客負擔費用)的規定

下列服務即使是保固期內也有償處理

- 1) 產品內放入異物(水,飲料,咖啡,玩具等)而發生故障時。
 - 2) 產品跌落、碰撞所造成的破損及功能故障時。
 - 3) 因使用苯、香蕉水等化學物品造成的外觀損傷及變形時。
 - 4) 使用非福庫正品的配件或消耗品造成的故障(變壓器、電池、過濾器等), 正品要諮詢服務專線。
*請在指定銷售點購買使用。
 - 5) 使用非額定電壓而發生的故障。
 - 6) 因客戶任意拆卸產品, 造成配件丟失及損壞時。
 - 7) 非“CUCKOO福庫”服務中心的維修人員進行維修或私自改裝造成故障時。
 - 8) 因自然災害(雷劈、水災、暴風災、煤氣、海嘯、地震等)造成的故障時。
 - 9) 未遵守福庫產品使用說明中上的"安全警告"造成的故障時。(按照「安全警告」內容使用產品時,壽命會更長)
 - 10) 因其他顧客過失造成的產品故障時。
-

保證書

購買時請確認保證書上有經銷商之蓋章及購買日期，無保固章者恕不提供保固期內之服務。

商品名稱:	經銷店專用章
商品型號:	
購買日期:	
姓 名:	
連絡電話:	
住 址:	

■親愛的顧客:

感謝您購買CUCKOO福庫的產品，請立即填上購買日期或加蓋購買店章，可享受本公司提供一年之保固售後服務。

- 請依使用說明書及機體上注意事項使用，在正常情況下發生故障，憑本保證書即可享有自購日期一年內免費售後服務。（使用於營業場所之商品，保固半年）

■請您注意以下事項：

1. 請詳閱產品使用及保養方法，在正常使用條件下，保證一年免費服務；屬於自然消耗品部分，則不列入免費服務之範圍。
2. 建議使用五年以上的機種應汰舊換新或回廠檢修。
3. 若超過保固年限或人為過失破壞，使用不當，自行拆解維修，異常電壓及天然災害所造成的損害，將視情形酌收維修費用。
4. 購買時請確認保證書上有經銷商之蓋章及購買日期，以維護您使用保證的權益，日後若需要保固服務，附上保證卡即可；未附保證卡者，恕不能以保固服務。
5. 請您詳細填寫並妥善保管，以做為日後服務的憑據。
6. 商品若有損壞時可送回原購買地點做修護處理。

進 口 商：錡隆事業有限公司

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傳 真：02-2288-5683



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售後服務

<http://www.cuckooworld.com>

- ♣ 本產品在使用中出現故障時或有使用上的問題,請與本公司維修保固人員聯絡。
제품모델명, 고장상태, 연락처를 정확히 알려 주시면 고객 여러분의 고충사항, 제안 및 건의내용을 언제나 친절하게 상담, 빠른 서비스를 제공합니다.
- ♣ 제품 사용 중 이상이 생겼거나 불편한 점이 있으시면 쿠쿠 서비스센터로 문의하여 주십시오.