

CUCKOO CR-0631F SERIES OPERATING INSTRUCTIONS MANUAL



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CUCKOO

Electric Rice cooker/warmer

전기 보온 밥솥

Operating Instructions

사용설명서

CR-0631F Series



CUCKOO ELECTRONICS CO., LTD.



Thank you very much for purchasing “CUCKOO”
Electric Rice cooker/warmer

Read all instructions before use.
Save these instructions for future reference.

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

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

- ▶ Read all instructions.
- ▶ Do not touch hot surfaces. Use handles or knobs.
- ▶ To protect against electrical shock do not immerse cord, plugs 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 is dropped or damaged in any manner.
- ▶ Return appliance to your nearest authorized service facility for examination, repair, or electrical or mechanical adjustment.
- ▶ If the supply cord is damaged, it must be replaced by a special cord or assembly available from the manufacturer or its service agent.
- ▶ The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- ▶ Do not use outdoors.
- ▶ Do not let cord hang over edge of table or counter, or touch hot surfaces.
- ▶ Do not place on or near a hot gas or electric burner, on 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 wall outlet.
- ▶ To disconnect, turn any control to "off", then remove plug from wall outlet.
- ▶ Do not use appliance for other than intended use.
- ▶ Do not obstruct the steam vent hole with any articles, e.g.a piece of cloth.
- ▶ Do not place the inner pot directly over flame for cooking.

**SAVE THESE INSTRUCTIONS
THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY**

ADDITIONAL IMPORTANT SAFEGUARDS

- ▶ Avoid touching hot parts : outer lid, inner pot, inner lid and especially the steam vent hole.
- ▶ Do not switch on when the main body is empty.
- ▶ Make sure that heating plate and the magnetic switch are clean and dry whenever putting the inner pot into the cooker.
- ▶ Do not use sharp instruments to clean the inner pot as these will damage the nonstick coating.
- ▶ A short power-supply cord is to be provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
- ▶ Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.

SHORT CORD INSTRUCTIONS

Note:

- A. A short power-supply cord (or cord set) is to be provided to reduce the hazards resulting from becoming entangled in or tripping over a longer cord.
- B. Longer cord set or extension cords are available and may be used if care is exercised in their use.
- C. If a long cord set or extension cord is used.
 - (1) the marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance.
 - (2) if the appliance is of the grounded type, the extension cord should be a grounding-type three-wire cord, and
 - (3) the longer cord should be arranged so that it will not drape over the counter top or tabletop where it can be pulled on by children or tripped over accidentally.

This appliance has a polarized plug : (one blade is wider than the other).

As a safety feature, this plug will fit in a polarized outlet only one way.

If the plug does not fit fully in the outlet, reverse the plug.

If it still does not fit, contact a qualified electrician.

Do not attempt to defeat this safety feature.

CAUTION : During use, the internal parts of the rice cooker and the area around the steam vent are **HOT**.

Keep out of reach of children to avoid possible injury.

SPECIFICATIONS / 제품규격

모델명 (Model Name)		CR-0631F
전원 (Power Supply)		AC 120V, 60Hz
소비전력(Power Consumption) Approx(약)	취사 (Cook)	580W
	보온 (warm)	80W
취사용량 (Cooking Capacity)	백미(Glutinous)	2 ~ 6 cup
	현미발아(GABA)	2 ~ 4 cup
	잡곡/현미(Mixed/ Brown)	2 ~ 4 cup
	죽(Porridge)	1 ~ 1.5 cup
전원 코드 길이 (Power Cord Length)		1.2m
치수(Dimension)	폭 (Width)	23.5cm
	길이 (Length)	31.7cm
	높이 (Height)	21.3cm

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.

⚠ WARNING

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

⚠ CAUTION

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



- This sign is for reminding 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

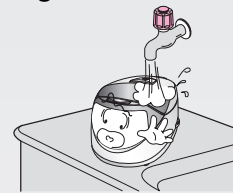
Do not use the cooker near hot things such as stove, gas stove or direct ray of light.

- It can cause an electric shock, fire, transformation or discoloration.



Please pay careful attention against water and chemicals.

- It can cause an electric shock or fire.



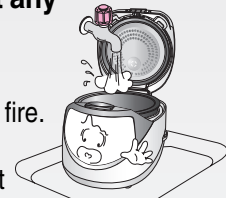
Keep the cooker out of reach of children.

- It can cause burns, electric shock or injury.



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 or service center.

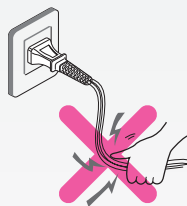


Do not plug or pull the power cord with wet hands.

- It can cause an electric shock.

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.



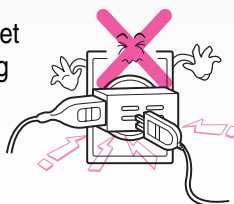
Do not cover the automatic steam outlet or pressure weight with your hand or face.

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



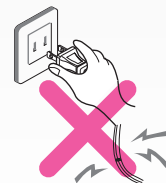
Use a single socket with the rated current above 15A.

- Using several lines in one socket can cause overheating resulting in fire.
- Use the extension cord with the rated current above 15A.



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

- It can cause an electric shock, short circuit or fire.
- If the plug were damaged, contact dealer or a service center.

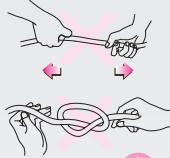


CAUTION FOR SAFETY

⚠ WARNING

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

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



Remove an alien substance on plug with the clean cloth.

- ▶ It can cause 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



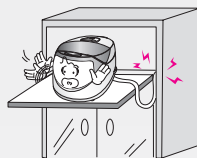
Use product at the flat place. Do not use on the cushion. Please avoid using it on an unstable location easy to be fallen down

- ▶ 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.



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

- ▶ It can cause a system problem or fire.



Please clean the body and other parts after cooking.

- ▶ It can cause the transformation or smell.



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.



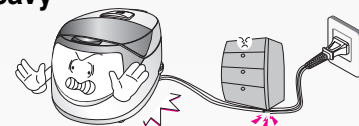
Do not cover the automatic steam outlet or pressure weight with a duster, a towel or apron, etc.

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



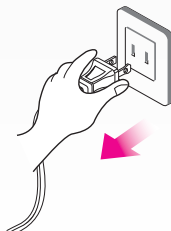
Do not press heavy things on the power cord.

- ▶ It can cause an electric shock or fire.



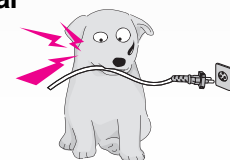
Please surely pull out the plug when not in use.

- ▶ 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.

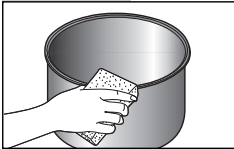
- ▶ Damages by impact can cause an electric shock or fire.



CLEANING AND MAINTENANCE

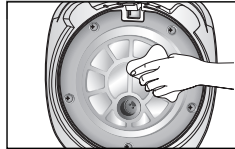
- **Negligent cleaning may cause a bad smell while keeping the rice warm. Clean the lid frequently**
(Clean the rice cooker after pulling out the plug and waiting until the main body cools.)
- Wipe the main body and the lid with a dry dishcloth. Do not use benzene or thinners.
- The rice water left on the inner lid or in the inner pot may form a starch film but it is harmless.

Inner Pot



Wipe alien 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 rice water 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



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

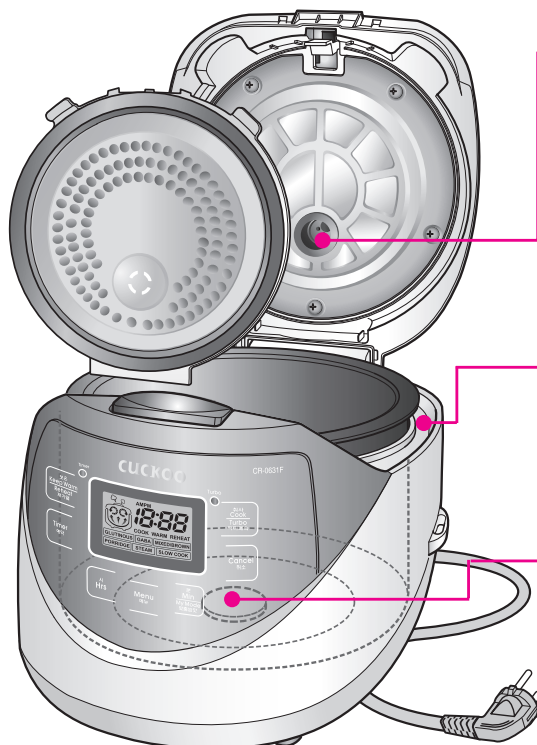
Inside the main body



If alien materials stick to the temperature detector, remove them avoiding damaging the metal plate. Wipe alien materials or moisture from the thermal plate.

How to clean

- Never use the hazardous chemical.
(ex : benzene, varnish and so on)



Before cleaning, unplug the steam cap.

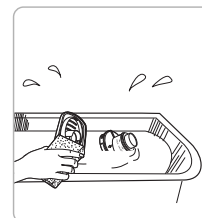
After cooking, wipe the water with a wet cloth because of the smell.

If there is any alien substance on the temperature sensor carefully wipe it out without damping the metal plate.

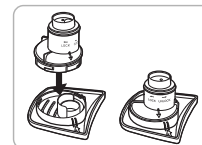
The steam cap



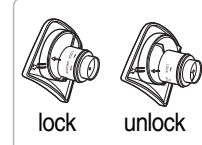
1. Remove the steam cap by simply pulling it off from the lid after every use.



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

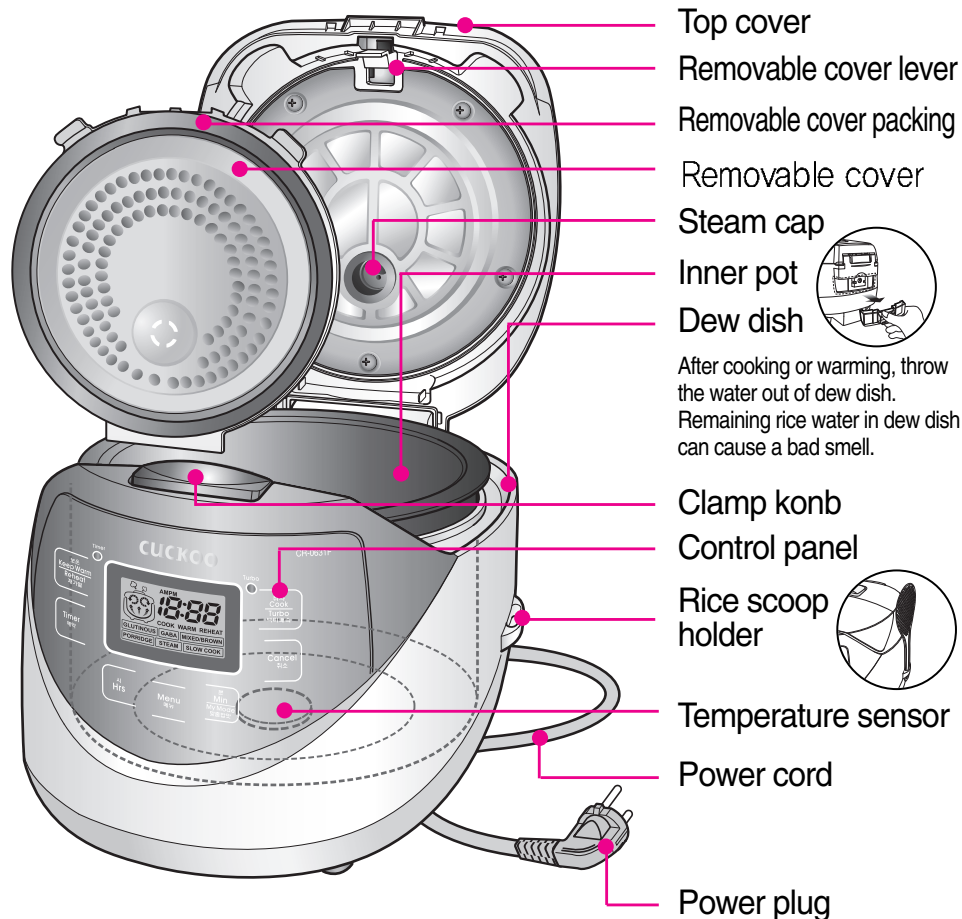


3. Assemble the 2 parts by snapping them together.

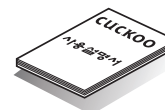


4. Attach the steam cap firmly to the lid and rotate on both directions to ensure that it is fixed properly.

NAME OF EACH PART



Accessories



catalogue

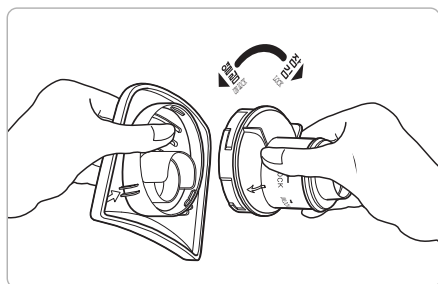


Rice scoop



Rice measuring cup

How to assemble the steam cap

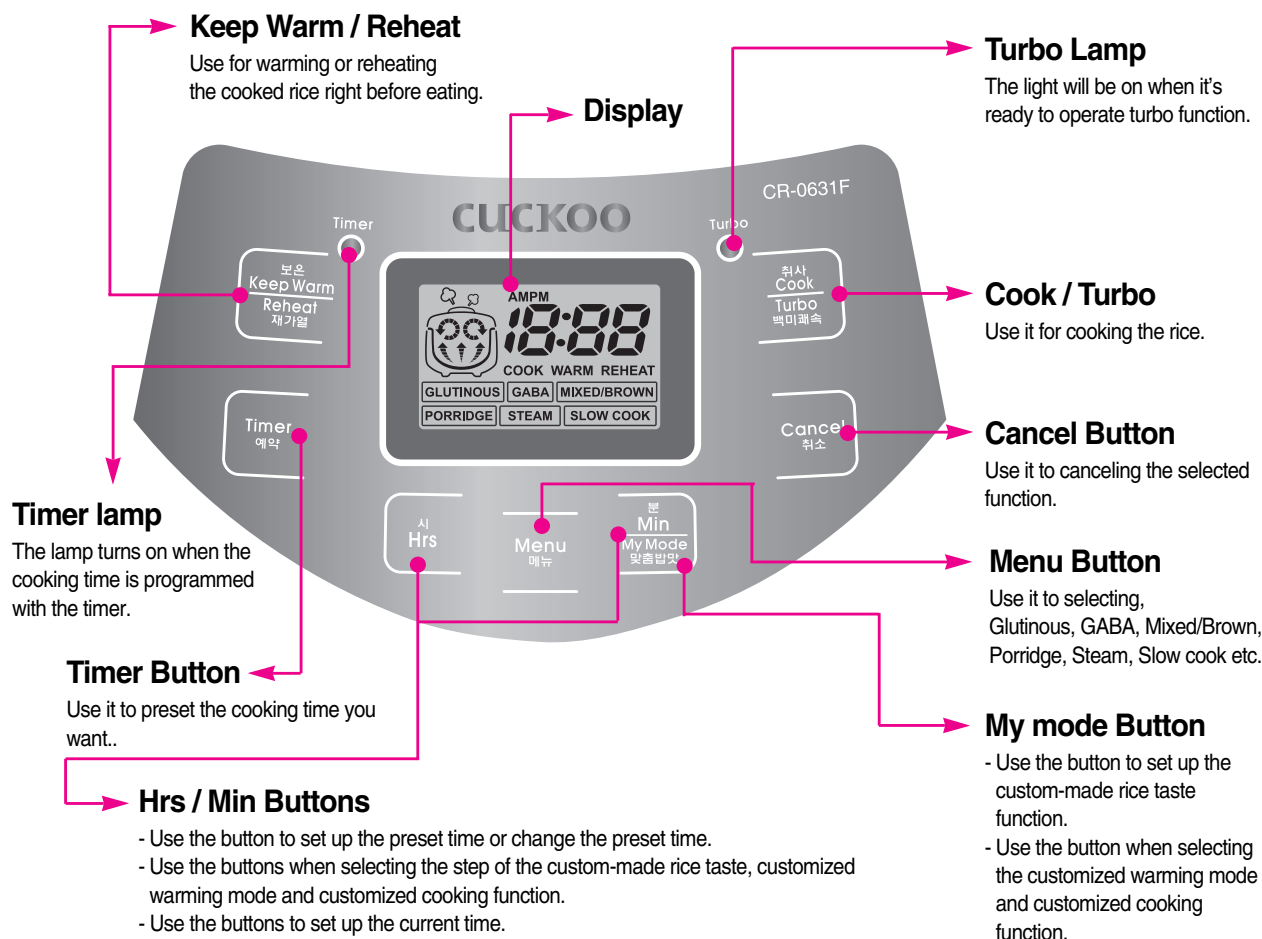


► Hold the steam cap then assemble it to LOCK as arrow direction like picture.



► After assembling steam cap surely, put it to mainbody.

FUNCTIONS OF OPERATING PARTS



*Press the buttons until you hear a buzzer sound. The design of this template may differ from the actual product.

Error Codes and Possible Causes

When the product have any problem or use it inappropriately you can see the below mark.

LL

When the inner pot is not placed into the unit.

E..

Temperature sensor problem.
(Consult the service center and dealer)

E03

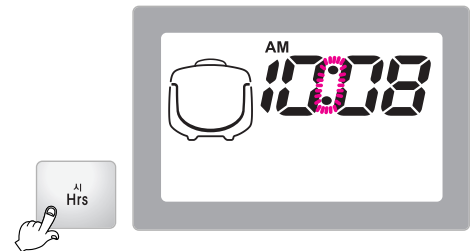
When the operation don't finish for a long time.
(Consult the service center and dealer)

13Ho

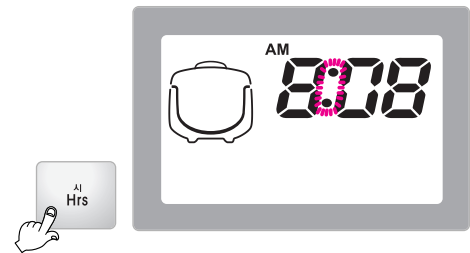
When setting preset time longer than 13 hours.
Set the preset time within 13 hours.

HOW TO SET TIME

1 Connect the power plug.

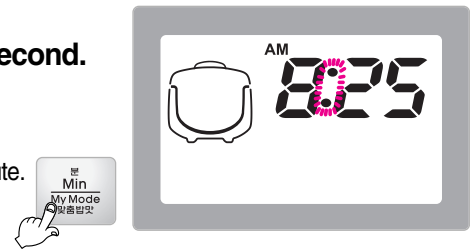


2 Press the “Hrs”, “Min/My Mode” button more than 1 second.



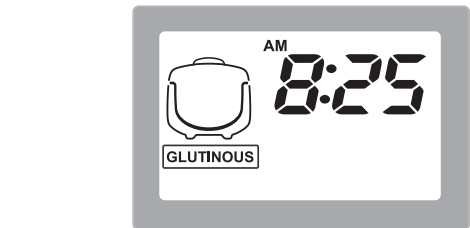
3 Set the current time using the “Hrs”, “Min/My Mode” button. Press the button longer than 1 second.

- ▶ Make sure not to change A.M. and P.M.
- ▶ Each time you press “Hrs” button, the time increases after 1 hour.
- ▶ Each time you press “Min/My Mode” button, the time increases after 1 minute.
- ▶ In case of 12:00 at noon, it will be displayed 12:00 P.M.



4 It will automatically start in 7 second.

- ▶ Once time is set, colon (:) does not blink and set time is displayed with a buzzer.
- ▶ Set time is stored pressing other buttons except for “Hrs”, “Min/My Mode”, and “Cancel” buttons.



■ How to set up the current time during keep warming

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

■ About Lithium battery

1. This product contains lithium battery for improving blackout compensation and time. Lithium battery lasts for 3 years depending on using condition.
2. When current time does not be displayed on the screen, it means the battery is exhausted. It should be changed new one.

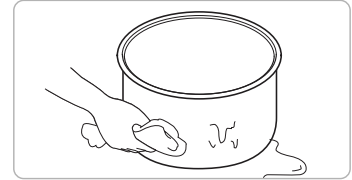
■ What is blackout compensation

1. This product memories previous condition and process. After finishing blackout, it operates 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 COOKING RICE

1 Clean the inner pot and remove any moisture.

- Clean the inner pot with a dishcloth.
- Using a rough sponge may cause peeling of the inner surface of the inner pot.



2 Measure the rice correctly with a measuring cup.

- Rice level with the top of the measuring cup corresponds to person.
(Example: 3 persons for 3 cups, 3 persons for 6 cups)



3 Clean the rice in a separate container until the water becomes clear.

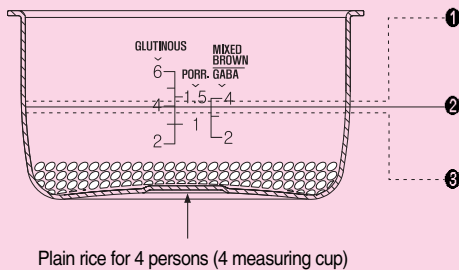
4 Adjust the water amount in accordance with the menu.

- 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 inner pot.
- Adjustment of water height
 - Glutinous : Adjust water based on 'Glutinous' water level line.
Max.6 persons for glutinous are available
 - Mixed/Brown, GABA: Adjust water base on "Mixed/Brown, GABA" water level line.
Max.4 persons for Mixed/Brown and GABA are available
 - Porridge: Adjust water base on "Porridge" water level line.
Max. 1.5 persons for porridge are available

ENGLISH

For example)

● For 6 persons (1.08L) product



- ① To cook sticky rice or for old rice:
Pour more water than the required water level
- ② For the rice of 4 persons
(4 measuring cups):
Pour water up to water level 4.
- ③ When the rice is soaked sufficiently or to overcook rice:
Pour less water than the required water level

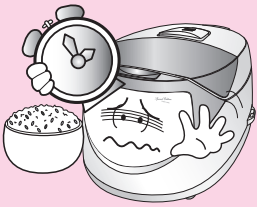
5 Put the inner pot into the main body and cover the inner lid.

- Completely insert the inner pot with care.
- If alien materials like rice are attached to the bottom of the inner pot, rice may not cook or the cooker may not work correctly.

FOR TASTY RICE

How to Cook Tasty Rice

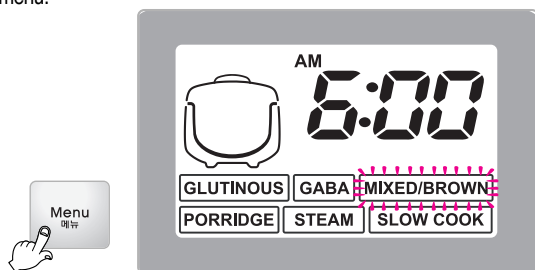
► Observe the following instructions for tasty rice:

Measure rice with a measuring cup. Pour water up to the water level line of the inner pot.	• Always measure rice correctly with the measuring cup. (The rice amount measured by a commercial rice container may vary depending on products.) • Adjust water amount to the water level line after placing the inner pot on a flat surface.	If the amount of water is incorrect for rice amount, the rice may be undercooked or scorched. 
Store rice correctly.	• Purchase rice in as small quantity as possible and avoid direct sunlight or hot and humid places to prevent rice moisture from being vaporized. • For dried rice unpacked for a long time, it is better to cook with more water (about a half water level line).	If rice was dried up, it may be hard or undercooked.
It is better to make the timer cooking short.	• For dried-up rice, avoid timer cooking if at all possible and add water (about a half water level line).	Timer cooking over 10 hours or with dried rice may cause rice to be undercooked, scorched or cooked unevenly.
It is better to make the warm time short.	• It is recommended to keep rice warm for less than 12 hours. 	Keeping rice warm for a long time may cause it to be discolored or develop an odor.
Always clean the cooker.	• Clean the cooker frequently. In particular, wipe alien materials from the lid frequently.	Negligent cleaning may cause an odor while keeping rice warm.

HOW TO COOK

1 Press the “Menu” button and select the desired menu.

- Whenever pressing the “Menu” button, the menu is changed in sequence of Glutinous, GABA, Mixed/Brown, Porridge, Steam, Slow cook.
- Once Glutinous rice, GABA and Mixed/Brown rice are cooked, their menus are memorized. So, you may not select the menus for the same menu.



Example) Selection of Mixed/Brown rice

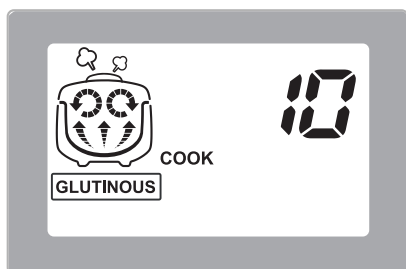
2 Press the “Cook/Turbo” button to start cooking.



Example) Cooking Glutinous rice

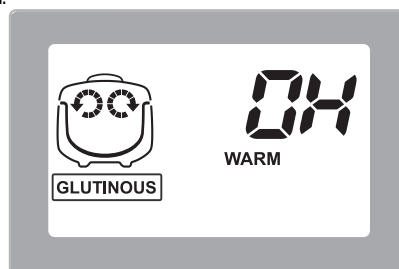
3 Steaming boiled rice (example: Glutinous rice)

- The remaining cook time is shown on the display from the steaming boiled rice process.
- The remaining time may vary depending on the menu.



4 Completion of cooking

- When the cooking is completed and a beep sounds, the Keep Warm function starts.
- When rice is cooked, quickly stir the rice. If the rice is not stirred, the rice may be discolored or develop an odor.
- Do not press the “Cancel” button while cooking. The cooking will be canceled.



Cooking Time by Menu

Category	Menu	Glutinous	Turbo	GABA	Mixed/Brown	Porridge	Slow cook
Cooking Quantity	CR-0631F	2~6 persons	2~4 persons	2~4 persons	2~4 persons	1~1.5 persons	Refer to Page 21.
Cooking Time		36~53 min	33~41 min	80~88 min	52~63 min	90 min.	

- ▶ If you cook rice after cooking steamed dish, an odor may permeate the rice.
(Clean the lid referring to Page 7.)
- ▶ The cooking time by menu may vary depending on the operating environment.

HOW TO COOK

Choose cook menu

Glutinous	When you cook white rice	Porridge	Cooks glutinous into porridge
Mixed/ Brown	When you cook long rice or brown rice	Steam	The unit cooks all kind of stew by setting cooking time
Turbo function	Press twice "Cook/Turbo" Button after choosing "Glutinous" and it will switch to quick cooking It takes about 31~36 minutes for person.		
GABA	This function will be used for germinated brown rice.	Slow cook	This function can be cooked porridge, soup and healthy tea with low temperature cooking.

Melanoizing effect

The cooked rice can be light yellow at the bottom of 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.

HOW TO USE “MY MODE”

What is “MY MODE”?

Cuckoo's patented technology based on variable circuit design. User can select the degree of “softness” and “glutinosity & tastiness” to meet a user's specific taste.

MY MODE Function

Longer “SOAK” Time : rice becomes soft and sticky. (selectable in 4 steps)

Longer “HEAT” Time : rice becomes tasty (selectable in 4 steps) [melanizing will occur]

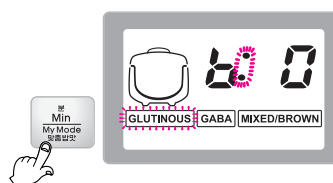
※ Above 2 functions can be selected both or individually.

How to use “MY MODE”

① Setting screen

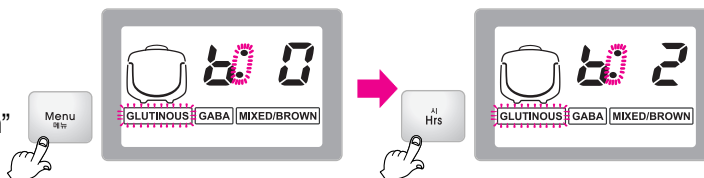
- If you press the “Min/My mode” button, “ 0” appears along with a buzzer sound as shown in the figure below

※ This picture is example.



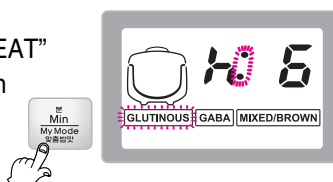
② Setting “MY MODE” and extended “SOAK”

- Press the “menu” button and select “Glutinous” or “GABA” or “Mixed/Brown”
- Press “Hrs” button to set “SOAK”



③ Setting “HEAT” and save

- Press “Min/My mode” button to set “HEAT”
- Press “Cook/Turbo” button to save then press “Cook/Turbo” button again.

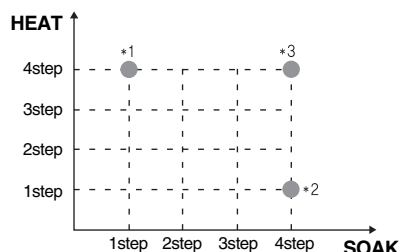


- If you press the Cancel button or 7 seconds pass with no input, the function is cancelled and the mode returns to Standby mode.

Cautions

1. ‘MY MODE’ function may influence scorching or cooking quality. Ensure that cooking time is not changed by children.
*Default settings are “SOAK” Time 0 min(“ 0”), ‘HEAT’ Time 0 min(“ 0”)
2. ‘MY MODE’ function may elongate cooking time according to set-up time.
3. Scorching of rice may occur by longer “HEAT” Time(“ ”).

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



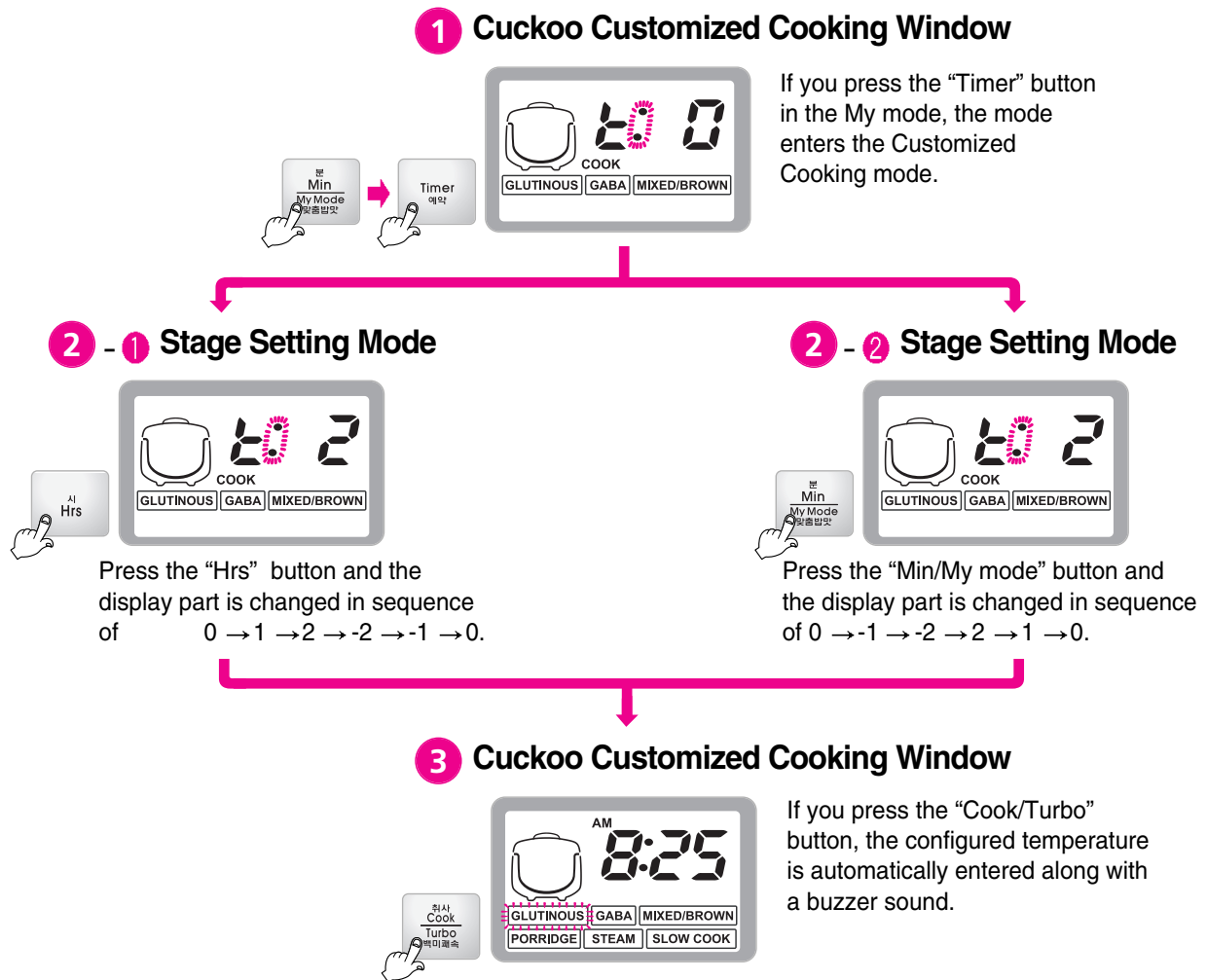
- *1. The rice becomes solid and sticky.
- *2. The rice becomes soft and well-raised rice.
- *3. The rice becomes soft and sticky.

HOW TO USE “MY MODE”

Customized Cooking Function

- It is Cuckoo's unique technology to adjust the stages of the cooking temperature according to customer's taste.

If you press the “My mode” button, My mode appears along with a buzzer sound as shown in the figure below:



1. The My mode function is applied Glutinous rice, GABA, Mixed/Brown rice, Porridge, Steam, Slow cook. menus in a batch.
2. Based on ‘’, set the stages of the cooking temperature according to your taste. Rice may be scorched in the high cooking stage.
3. After setting each stage, cooking status may vary according to rice status in cooking status and 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 10.

HOW TO USE “GABA”

What is Germinated Brown rice?

- Brown rice has richer nutrients than polished rice. However, brown rice is rather tough and harder to be digested. By a least germination, the enzymes in the brown rice are activated, generating nutrients and more digestible.

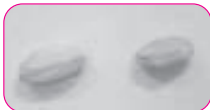
Tips to Buy Quality Brown Rice

① Check the dates of harvest and pounding.

- The dates should be within 1year from a harvest, 3 months from pounding.



(Regular brown rice) (Poor brown rice- Missing embryo)



(Poor brown rice- Empty ear and nit fully corned brown rice)

② Inspect rice with your eyes.

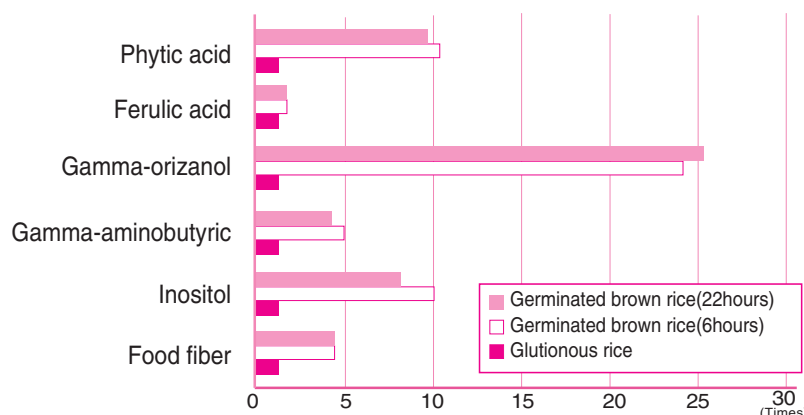
- heck that embryo is alive
- Rice surface should be light yellow and glazing. Whitely stirred up surface, or darkish colored Brown rice is not suitable for a germination
- Avoid fractured, not fully corned, or empty ear. Empty ear may generate odor during germination and bluish- nor corned Brown rice cannot be germinated.

Features of Germinated Brown rice

Germinated Brown rice increases nutrients and enhances taste which is a weak point of brown rice.

Germinated Brown rice also improves digestibility.

- Taste will be greatly enhanced.
- Digestive and rich in nutrients.
 - Diatetic hormone is generated improving digestibility.
- Good as a health food for children or students.
 - Rich with dietary fiber.
- Germinated brown rice has rich GABA (Gamma Amino Butryc Acid)
 - GABA promotes metabolism in liver and kidneys, suppresses neutral fat, lowers blood pressure, promotes metabolism in brain cells - these effects have been proved by medical science.



<Comparison of Germinated brown rice's nutrition and Glutinous rice's(6 hours) nutrition.>

- Phytic acid 10.3Times
- Ferulic acid 1.4Times
- Gamma-orizanol 23.9Times
- Gammma-aminobutyric 5Times
- Inositol 10Times
- Food fiber 4.3Times

Based on japan food analysis center

HOW TO USE “GABA”

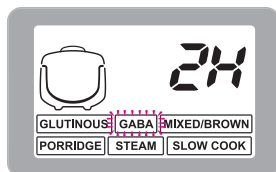
Using “GABA” Menu

1 In order to promote germination, soak 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 shall not exceed 16 hours. Make sure to wash rice clean with flowing water before using “GABA” menu. Be careful that too hard washing may take off embryos which generate the germination.
- ▶ Unique smell may be generated according to the soaking time of pre-germination.
- ▶ When pre-germination has been completed, wash the rice and put in inner pot (Oven). Pour appropriated volume of water, and use “GABA” menu.
- ▶ In summer or hot temperature environment odor may be generated. Reduce germination time and wash clean when cooking.

2 Set the Lock/Unlock handle at “Lock”, press “Menu” button to select “GABA”.



Default setting: 2 Hours

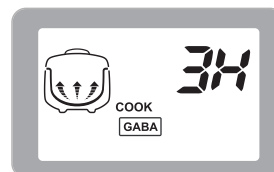
- ▶ When the “GABA” is selected, “2H” is indicated in the display.

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/Turbo button will start cooking immediately. To cook without germination or cooking germinated Brown rice, set the time at “0”.

4 Press Pressure “Cook/Turbo” button.



3 more hours for germination

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

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

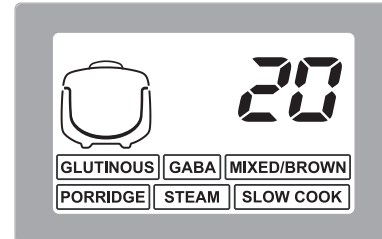
- ▶ If smaller germ is preferred, omit pre-germination process. Select “GABA” menu, set-up appropriate germination time, and start cooking (nutrient ingredients do not vary significantly by the size of germ).
- ▶ During hot seasons, longer germination time may generate odor. Reduce germination time.
- ▶ GABA cooking is allowed up to 6 persons.
- ▶ City 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 kind, condition or period of storing, etc.
 - Germinated brown rice is sprouted brown rice. Germination rate and growth may differ by the Brown rice kind. The brown rice should be within 1 year from harvest, and not long since pounded.
- ▶ In GABA mode, preset on 4H, 5H, 6H may not be possible. If you want to preset the GABA, set up “4H”

HOW TO USE “STEAM”

How to use Steam function and preset time

1 Press the “Menu” button and select Steam menu.

► If the Steam 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 Steaming time increases by 5 minutes.

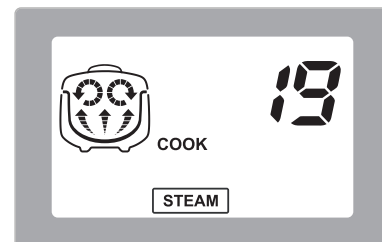


2. If you press the “Min/My mode” button, the Steaming time reduces by 5 minutes.

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

3 Press the “Cook/Turbo” button to start the Steam menu.

► If the Steam function starts, the cooking status is marked and the remaining time is shown on the display.



4 How to preset the Steaming function

1. Check if the current time is correct.



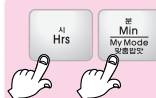
2. Press the “Timer” button.



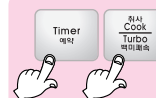
3. Set the Preset time by pressing the “Hr/Min” buttons.



4. Press the “Menu” button to select the Steam menu.



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



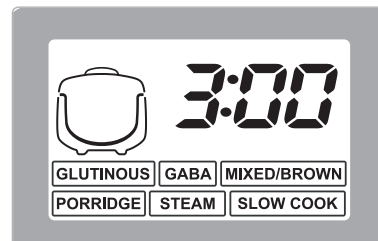
6. Press the “Timer” button or the “Cook/Turbo” button.

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.

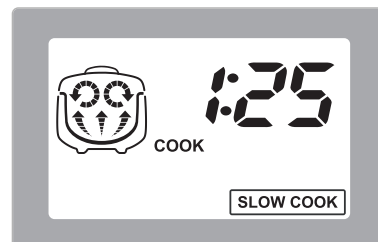


2. If you press the “Min/My mode” button, the Slow cook time reduces by 10 minutes.

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

3 Press the “Cook/Turbo” 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.

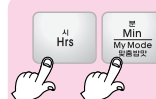


4 How to preset the Slow cook function

1. Check if the current time is correct.



2. Press the “Timer” button.



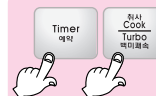
3. Set the Preset time by pressing the “Hr/Min” buttons.



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/Turbo” button.

HOW TO USE "SLOW COOK"

How to use Slow cook

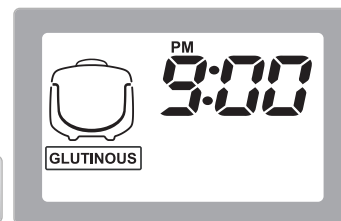
Food	Menu	Preparations	Procedure
Pumpkin Porridge	Slow cook	500g pumpkins peeled 100g glutinous rice flour a teaspoon of sugar, a teaspoon of salt	1. Pumpkins peeled cut into thin slices. 2. Pour 3 cups of water and glutinous rice flour Into the inner pot. 3. Put the sliced pumpkins into the inner pot and select [SLOW COOK] by pressing the "menu" button. Set the Slow cook time to 3 hours. And Press the "Cook/Turbo" button. 4. After Slow cooking, grind it using a sieve or a blender then put some sugar and salt as your taste.
Vegetable porridge		Rice of 1 person, 50g carrots 50g onions, 30g green onions a teaspoon of salt, a teaspoon of pepper	1. Carrots, oinons and green onions cut into thin slices. 2. Put 1 portion of rice, julienne Carrots, oninons, green onions into the inner pot. Then pour 2 $\frac{1}{2}$ cups of water into the inner pot. 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/Turbo" button. 4. When finishing the slow cook, put some salt and pepper as taste.
Vegetable soup		30g carrots, 30g onions, 30g potatoes 30g Mushrooms, 20g sirloins 100g vichyssoise 1 tablespoon olive oil, a tea spoon of salt	1. Onions, potatoes and carrots cut into thin slices. 2. Chop mushrooms as regular size. 3. Fry the chopped ingredients with 1 tablespoon olive oil. 4. Close the lid and Pour 3 cups of water and put powder of cream soup into the inner pot. Put the roasted ingerdients then close the lid. 5. After Slow cooking, grind it using a sieve or a blender then put some sugar and salt as your taste.
Jujube Tea		180g jujubes, $\frac{1}{2}$ grain of gingers, a teaspoon of honey	1. Clean and peel the gingers. then cut into thin slices 2. Put jujube, gingers peeled Into the inner pot. And pour the water up to water level 4 for Glutinous. 3. Look the inner lid and select [SLOW COOK] by pressing the "menu" button. Set the Slow cook time to 8 hours. And Press the "Cook/Turbo" button. 4. After Slow cooking Put some honey as your taste. And stir the food.

HOW TO PRESET THE TIMER

How to preset

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

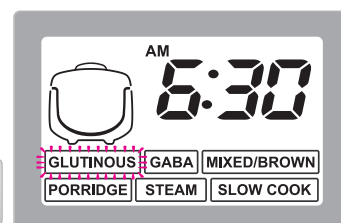
- ▶ Refer to page 10 for the time setting method.
- ▶ If the current time is not set correctly, the presetting time also be incorrect. (Make sure not to change A.M. and P.M.)
- ▶ If the menu is incorrect, press the "Menu" button and select the desired menu.



2 Press the "Timer" button.

- ▶ The default for set time is 6:30 A.M. If you want to preset at this time, you do not need to set the preset time.
- ▶ If you press "Timer" button, previously inputted preset time is displayed and the timer lamp will be on.
- ▶ By using "Hrs", "Min/My mode" buttons, set the finishing cooking time.

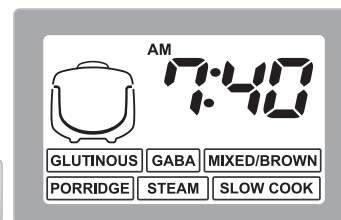
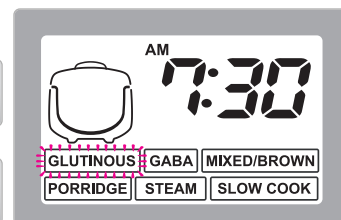
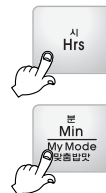
※ Set the preset time within 7 seconds after pressing Timer button.



3 Set the presetting time.

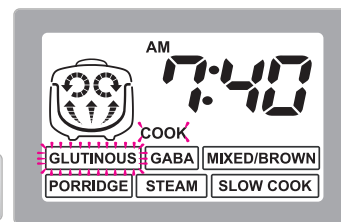
- ▶ Set the presetting time with the "Hrs" and "Min/My mode" button.
 - ※ If the preset time is already correct, you do not need to set time again.

Example) When you want to eat the 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 finish presetting, the time lamp will be on.
- ▶ The preset time will be stored. If you want to cook the rice to the preset time already entered, press the "Timer" button



HOW TO PRESET THE TIMER

Precautions for preset cooking

1 If you want to use preset cooking

- ▶ If rice was dried-up, it may be hard or undercooked.
- ▶ There is a chance to cook hard or undercook depending on preset time and cooking conditions.

2 If you want to change preset time

- ▶ If you want to change preset time, press cancel button and start as new.

3 If setup time is shorter than 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 “13H” 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 at 6AM, 13 hours after from now. At this time, “13H” 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 Timer cook for each menu

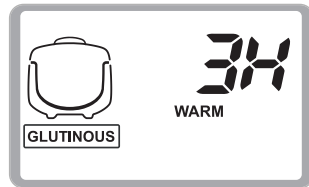
Menu Category	Glutinous	Mixed/Brown	GABA	Porridge	Steam	Slow cook
Using range of preset timer	From 53min (+My mode) to 13 hours	From 63min (+My mode) to 13 hours	From 88min (+My mode) to 13 hours	From 90min to 13 hours	From setting time + 1min to 13 hours	From setting time + 1min to 13 hours

TO KEEP WARM THE COOKED RICE TASTY

For a Meal

- If you want warm rice, press the Keep “Warm/Reheat” button to start the reheating. After 9 minutes, the reheated rice tastes as it has been just cooked.

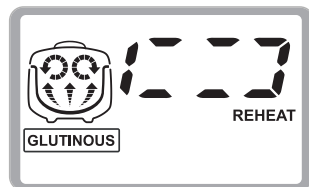
1 On Keeping Warm



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

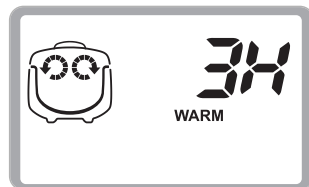
If you press the Hr. button while keeping rice warm, the elapsed time is shown on the display. If pressing the “Min/My mode” button, the current time is displayed.

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.

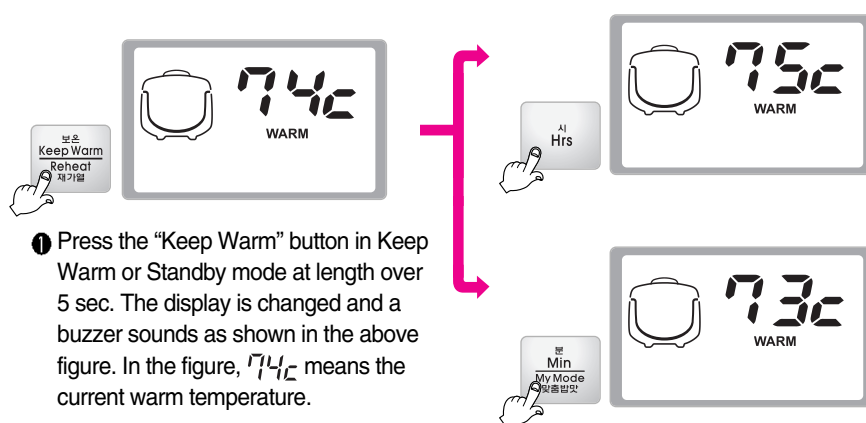
※ To change the current time while keeping warm, refer to Page 10.

- 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 Keep “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 WARM THE COOKED RICE TASTY

How to Adjust the Warm Temperature

- If an odor develops, water drops are formed or the cooked rice is discolored despite frequent cleaning and the use of sterilized water. The warm temperature may be incorrect. Adjust the temperature.



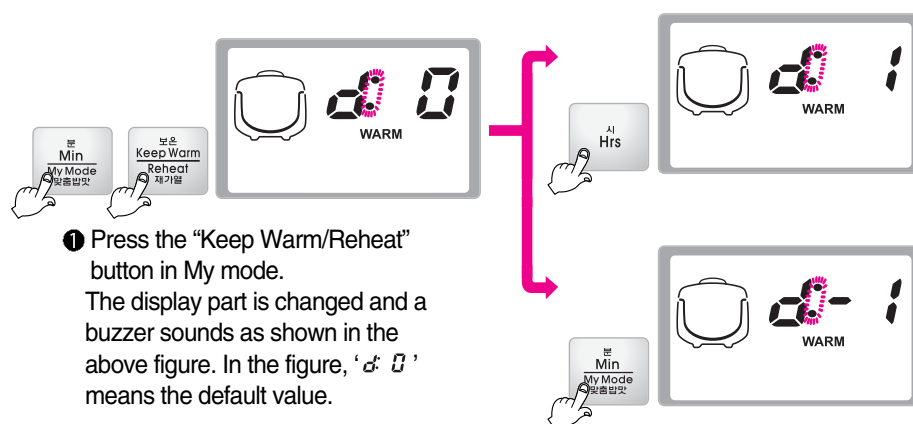
※The factory setting temperature may be different from that of this manual.

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 lots of 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 high. Lower the temperature by 1 ~ 2°C.

How to adjust the Customized Warm function

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



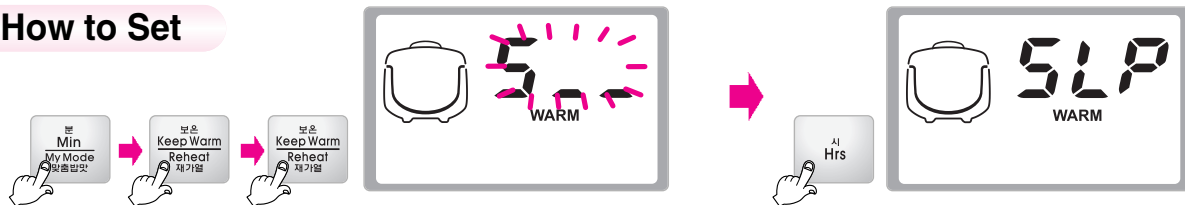
1. If plenty of water runs out when you open the lid: Press the “Hrs” button to raise the setting mode by 1 or 2 stages.
2. If the cooked rice is swollen around the edge of the rice: Press the “Min/My mode” button to lower the setting mode by 1 or 2 stages.

TO KEEP WARM THE COOKED RICE TASTY

How to set Keep Warm 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 ' S L P ' 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.
4. This function is inactivated in factory setting. Activate this function to your need.

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 sleeping time. 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 at all possible.

Odor Develops While Keeping Warm

- ▶ Clean the cooker frequently. In particular, negligent cleaning of the lid part may develop an odor while keeping warm because of the proliferation of bacteria.
- ▶ Even though the product is apparently clean, bacteria can be present. If strong odors develop, boil water to sterilize. Fill with the 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/Turbo 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.

TO KEEP WARM THE COOKED RICE TASTY

Cautions for Keeping Warm

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)

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 blinks on the display.

Do not keep the rice scoop in the inner pot while keeping the cooked rice warm. In particular, a wooden scoop may generate bacteria and result in the development of an odor.

The warming status of mixed/brown rice is worse than plain rice. Do not keep it warm if at all possible.

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 too 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.)

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.	• "Cook/Turbo" button is pressed? • Is there power cut while in cooking?	• Press the "Cook/Turbo" button once. And check "E _ _" sign on the display. • Re-press the "Cook/Turbo" button
When the rice is not well cooked.	• Did you use the measuring cup to measure your rice? • Did you measure proper water? • Did you clean the rice before cooking? • Did you put rice in water too long time? • Is the rice old or dry?	• Refer to page 11~12. • Insert some more water (about half of 1 level)
Been(other grains)is half cooked.	• Is bean (other grains) is too dry?	• Soaked or steam beans other grains before cooking in the pressure cooker in order to avoid partially cooked beans or grains. Beans should be soaked for-to-minutes or steamed for-to-minutes prior to cooking, depending on your taste.
Rice is too watery or stiff.	• Is it selected the menu correctly? • Did you measure proper water? • Did you open the top cover before cooking was finished?	• Selected the correct menu. • Measure the proper water. • Open the top cover after cooking finished.
When the water overflow.	• Did you use the measuring cup? • Did you measure proper water? • Did you open the top cover before cooking was finished?	• Refer to page 11~12.
When you smell something while warming.	• Did you close the top cover. • Please check the power cord input to wall socket. • Did it warm over 12 hours? • Is there any other substance such as rice scoop or cold rice.	• Close the top cover perfectly. • Always be keeping the power on while warming. • As possible as warming time is within 12 hours. • Don't warm rice with other substance.
"E _ _" sign is appeared.	• There is some problem on the temperature sensor.	• Please contact to dealer or service center.
During warm, "time" display shine	• Did "Warm" time spend over 24hrs?	• The shining display announces that "Warm" time is over 24hrs.
During warm, rice is cold or wet	• Did you set "sleep warm" mode?	• You change mode or set the warm temperature.

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 button cannot operate with “ L J ”	• Is there inner pot? • Do you use 220V?	• Please insert inner pot. • This product only uses 120V.
Rice is too watery or stiff.	• Is it selected the menu correctly? • Did you measure proper water?	• Select the correct menu. • Measure the proper water.
When the time cannot be preset.	• Is the current time correct? • Is it right A.M. or P.M.? • Did you set the reservation time over 13 hours?	• Set the current time.(refer to page 10) • Check the A.M., P.M. • Maximum reservation time is 13 hours.
When you smell after and before cooking?	• Did you clean it after cooking?	• Please clean it after cooking.
When “tick, tick” sounds occurs while cooking and warming.	• Is it the sound of cooking relay? • Did you wipe the moisture of bottom of inner pot?	• It is normal that the “tick, tick” sound of relay 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 operation don't finish for a long time and “ E 03 ” display	• Is your voltage 220V?	• This product have to use 120V. • Consult the service center and dealer.

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 data 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-0631F	1YEAR	1YEAR	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 : 213 687 9828 Toll Free : 877 481 9828 Address : 700 Jackson Street, L.A, CA 90012, USA Canada (TORONTO) Call : 416 878 4561 / 905 707 8224 Address : #D8-7398 Yonge Street Thornhill Ontario Canada L4J 8J2 Canada (VANCOUVER) Call : 604 540 1004 / 604 523 1004 Address : 945 Lougheed Hwy Coquitlam BC Canada V3K 3T4

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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 : 213 687 9828
Toll Free : 877 481 9828
Address : 700 Jackson Street, L.A,
CA 90012, USA

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