

AROMA®

8-Cup Digital Rice Cooker & Food Steamer

Instruction Manual



Congratulations on your purchase of the **AROMA** 8-Cup Digital Rice Cooker and Food Steamer.

Aroma has simplified the art of cooking perfect, fluffy rice down to the push of a button. Just add rice, water and turn it on. The machine will automatically switch to warming mode when the rice is done. This versatile appliance even simmers soups and stews.

The specialized brown rice function will make tough-to-cook brown rice to perfection. Now you can enjoy the great taste and nutritional benefits of brown rice, without the hassles of preparing it the traditional way.

This rice cooker also comes equipped with a steam tray. Ideal for preparing nutritious, well-balanced meals, steaming locks in food's natural flavor, moisture and nutrients without the use of added oils or fats. Included in this instruction manual is a handy steaming reference to guide you through the preparation of nearly all your favorite vegetables and meats. Steam vegetables or meat while simultaneously cooking rice to make a complete, healthy meal with ease in your rice cooker!

This manual contains instructions for the use of your new rice cooker as well as some additional information about rice. For recipe suggestions or more kitchen solution ideas, please visit us online at www.AromaCo.com.

Please read all the instructions before first use.

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IMPORTANT SAFEGUARDS

Basic safety precautions should always be followed when using electrical appliances, including the following:

1. Important: Read all instructions carefully before first use.
2. Do not touch hot surfaces. Use handles or knobs
3. Use only on a level, dry and heat-resistant surface.
4. To protect against electrical shock, do not immerse cord, plug or the appliance in water or any other liquid.
5. Close supervision is necessary when the appliance is used by or near children.
6. Unplug from outlet when not in use and before cleaning. Allow unit to cool before putting on or taking off parts, and before cleaning the appliance.
7. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return the appliance to the nearest authorized service facility for examination, repair or adjustment.
8. The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock or injury.
9. Do not use outdoors.
10. Do not let cord touch hot surfaces or hang over the edge of a counter or table.
11. Do not place on or near a hot burner or in a heated oven.
12. Do not use this appliance for other than its intended use.
13. Extreme caution must be used when moving the appliance containing hot oils or other liquids.
14. Do not touch, cover or obstruct the steam valve on the top of the rice cooker as it is extremely hot and may cause burns.
15. Use only with a 120V AC power outlet.
16. Always unplug from the base of the wall outlet. Never pull on the cord.
17. The rice cooker should be operated on a separate electrical circuit from other operating appliances. If the electric circuit is overloaded with other appliances, this appliance may not operate properly.
18. Always make sure the outside of the inner cooking pot is dry prior to use. If cooking pot is returned to cooker when wet, it may damage or cause the product to malfunction.
19. Use extreme caution when opening the lid during or after cooking. Hot steam will escape and may cause burns.
20. Rice should not be left in the rice bowl with the keep warm function on for more than 24 hours.
21. To prevent damage or deformation, do not use the inner pot on a stovetop or burner.
22. To disconnect, turn any control to "OFF", then remove plug from wall outlet.
23. To reduce the risk of electric shock, cook only in the provided removable container.

SAVE THESE INSTRUCTIONS

SHORT CORD INSTRUCTIONS

1. A short power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.
2. Longer extension cords are available and may be used if care is exercised in their use.
3. If a longer extension cord is used:
 - a. The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.
 - b. The longer cord should be arranged so that it will not drape over the counter top or tabletop where it can be pulled by children or tripped over unintentionally.



POLARIZED PLUG

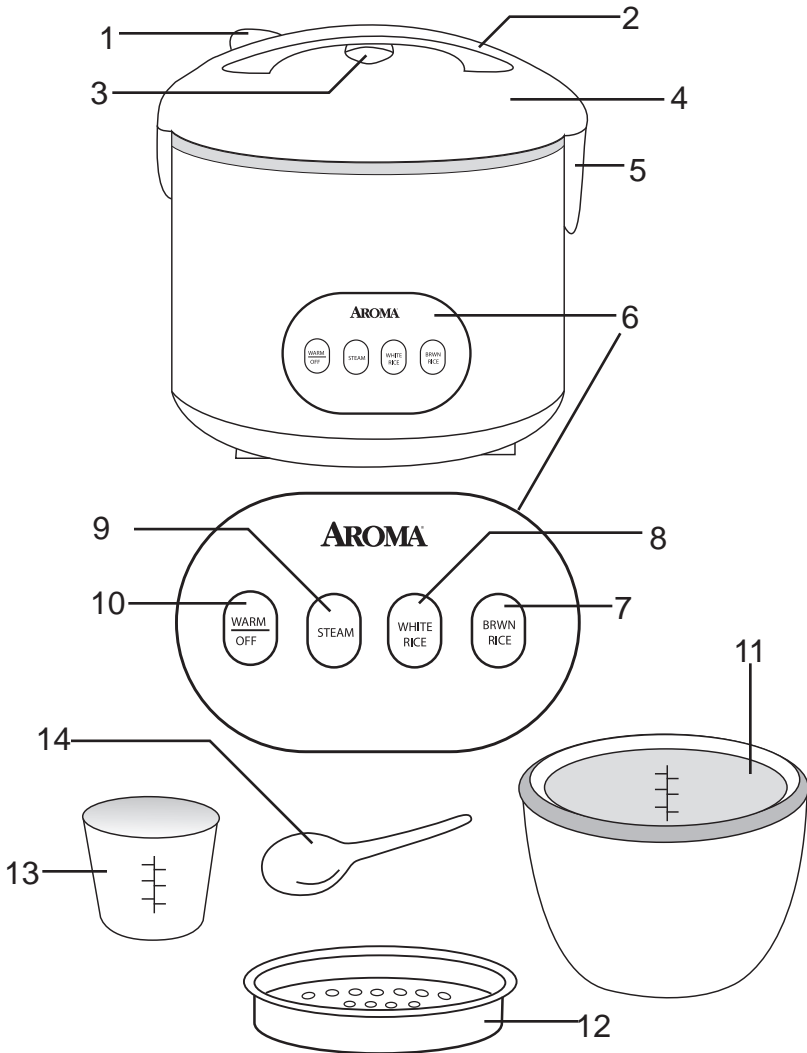
This appliance has a polarized plug (one blade is wider than the other); follow the instructions below:

To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or a similarly qualified person in order to avoid a hazard.

This appliance is for household use only.

PARTS IDENTIFICATION



- | | |
|---------------------------|----------------------|
| 1. Lid Release Button | 8. White Rice Button |
| 2. Handle | 9. Steam Button |
| 3. Steam Vent | 10. Warm/Off Button |
| 4. Lid | 11. Inner Pot |
| 5. Condensation Collector | 12. Steam Tray |
| 6. Digital Control Panel | 13. Measuring Cup |
| 7. Brown Rice Button | 14. Rice Paddle |

USING YOUR RICE COOKER

Before First Use:

1. Read all instructions and important safeguards.
 2. Remove all packaging materials and make sure items are received in good condition.
 3. Tear up all plastic bags as they can pose a risk to children.
 4. Wash lid and accessories in warm, soapy water. Rinse and dry thoroughly.
 5. Remove inner pot from rice cooker and clean with warm, soapy water. Rinse and dry thoroughly before returning to cooker.
 6. Wipe body clean with a damp cloth.
 7. Wash steam vent. See page 7 for detailed instructions.
- Do not use abrasive cleaners or scouring pads.
 - Do not immerse the rice cooker base, cord or plug in water at any time.

To Cook Rice:

1. Using the measuring cup provided, measure out the desired amount of rice. One cup refers to one full, level cup. The measuring cup provided adheres to rice industry standards (180mL) and is not equal to one U.S. cup.
2. Rinse rice in a mesh strainer or other separate container (do not rinse rice in the inner pot) until the water becomes relatively clear. Drain; then place rinsed rice into the inner pot.
3. Using the measuring cup provided or the measurement lines inside the inner pot, add the appropriate amount of water to the inner pot. A helpful rice/water measurement guide is included on page 8. Smooth over the top of the rice with the rice paddle so that rice surface is level to ensure even cooking.

TIP: For softer rice, allow the rice to soak for 10-20 minutes prior to beginning the cooking cycle.

4. Place the inner pot in the rice cooker. Close the lid, making sure that it locks into place, and plug power cord into a wall outlet. The "WARM/OFF" light will flash.
5. To begin cooking, press the "WHITE RICE" or "BROWN RICE" button depending on the type of rice to be cooked. The cooking mode indicator light will illuminate. Once cooking is complete, the rice cooker will automatically switch to "KEEP WARM" mode. (See Note About Brown Rice on Page 5.)

TIP: If you wish to cancel your selection at any time, press the "OFF" button and reset by pressing the appropriate cooking button.

* It is important that the outside surface of the inner pot is completely clean and dry before it is placed into the rice cooker. Water, food or other substances on the pot will come into contact with the heating element and may cause damage to the product.

USING YOUR RICE COOKER

6. After cooking, open the lid and use the rice paddle to stir the rice. This will release excess moisture and give the rice a fluffier texture. Then, close the lid and allow the unit to remain on warm mode for 5-10 minutes. This will ensure optimal rice texture and moisture level.
7. Press the "OFF" button to turn off the rice cooker. If the "OFF" button is not pressed, the rice cooker will remain in "KEEP WARM" mode. It is not recommended to leave rice on "KEEP WARM" mode for more than 12 hours.

NOTE ABOUT BROWN RICE

Brown rice requires a much longer cooking cycle than other rice varieties due to the extra bran layers on the grains. The Brown Rice function on this rice cooker allows extra time and adjusted heat settings in order to cook the rice properly.

To Steam Food:

1. Add the desired amount of water to the inner pot. A convenient steaming guide has been included on page 10 for vegetables and page 11 for meat.
2. Place steam tray inside rice cooker.
3. Place food on steam tray and close the lid.
4. Press the "STEAM" button.
5. When steaming is complete, the rice cooker will automatically switch to "OFF".
6. Remove food immediately after cooking process has completed. Leaving it in the rice cooker may cause food to over cook.

SEE PAGE 6 FOR INSTRUCTIONS ON COOKING RICE
AND STEAMING SIMULTANEOUSLY.

CAUTION:

- Only open lid when necessary. When opening lid during operation, use caution as steam escaping will be extremely hot.
- If cooking pot is returned to cooker when wet it will damage this product, causing it to malfunction.

USING YOUR RICE COOKER

To Steam Food And Cook Rice Simultaneously:

One of the most convenient features of this rice cooker is the ability to both cook rice and steam food simultaneously, ideal for creating delicious all-in-one meals.

1. Place the desired amount of rice and appropriate amount of water into the inner pot. See *"To Cook Rice"* on page 4 for details. Do not attempt to cook more than 6 cups (uncooked) of rice if trying to use the steam tray simultaneously, or the steam tray will not fit.
2. Place the inner pot into the unit and begin to cook the rice.
3. Refer to the steaming guides for vegetables (page 10) or meat (page 11) for hints and approximate steaming times. It is best to insert the food to be steamed toward the end of the rice cooking cycle so that your meal is fresh and warm all at once.
4. Place your choice of vegetables or meat into the steam tray. Open the lid, using caution as steam escaping will be extremely hot, place steam tray into the rice cooker.
5. Close the lid and allow the cooker to resume cooking.
6. Once food has been steamed for the appropriate time open the lid. Use caution when opening lid as steam escaping will be extremely hot. Remove the steam tray and check food to be sure it has been thoroughly cooked. Exercise caution when removing the steam tray as well; it will be hot.
7. Close the lid of the rice cooker and allow rice to continue to cook until finished. The unit will chime when rice is ready and switch to keep warm mode.

NOTE

It is possible to steam at any point during the rice cooking cycle. However, it is recommended that you steam during the end of the cycle so that steamed food does not grow cold or become soggy before the rice is ready.

HOW TO CLEAN

Always unplug unit and allow to it cool completely before cleaning.

To Clean Inner Pot and Accessories

1. Remove the inner cooking pot. Wash it in warm, soapy water using a nylon sponge or dishcloth. Do not use abrasive cleaners or scouring pads, as they may damage the finish or create a risk of electric shock.
2. If rice is stuck to the bottom of the inner pot; soak in warm, soapy water before scrubbing to avoid damage to the non-stick coating.
3. Rinse and dry thoroughly.
4. Repeat process with steam tray and other provided accessories.
5. Empty out condensation collector into sink after each use. Remove by pressing on the arrow marked "PUSH". Attach before next use.

To Clean Rice Cooker Exterior

1. Wipe the body of the rice cooker clean with a damp cloth.
2. Dry with a soft cloth.

To Clean the Underside of the Lid

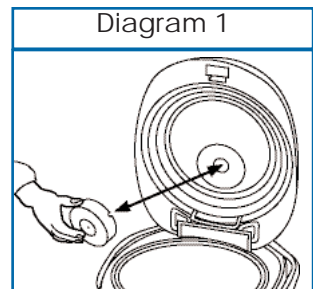
The underside of the lid should be cleaned after every use.

1. Wipe the underside of the lid with a warm, damp cloth.
2. Dry with a soft cloth.

To Clean Steam Vent

Steam Valve should be cleaned after every use.

1. Pull out the steam vent as shown in Diagram 1.
2. Empty and wash the steam vent in warm, soapy water. Rinse thoroughly.
3. Dry the steam vent with a soft cloth.
4. Reinsert the steam vent for next use.



IMPORTANT

- Do not use harsh or abrasive cleaners.
- This appliance and the inner pot are NOT dishwasher safe.

COOKING GUIDE

White Rice/Water Measurement Chart:

UNCOOKED RICE	WHITE RICE WATER WITH MEASURING CUP	WATERLINE INSIDE POT	APPROX COOKED RICE YIELD
2 Cups	2-1/2 Cups	Line 2	4 Cups
3 Cups	3-1/2 Cups	Line 3	6 Cups
4 Cups	4-1/2 Cups	Line 4	8 Cups
5 Cups	5-1/2 Cups	Line 5	10 Cups
6 Cups	6-1/2 Cups	Line 6	12 Cups
7 Cups	7-1/2 Cups	Line 7	14 Cups
8 Cups	8-1/2 Cups	Line 8	16 Cups

Brown Rice/Water Measurement Chart:

UNCOOKED RICE	BROWN RICE WATER WITH MEASURING CUP	APPROX COOKED RICE YIELD
2 Cups	3 Cups	4 Cups
3 Cups	4-1/4 Cups	6 Cups
4 Cups	5-1/2 Cups	8 Cups
5 Cups	6-3/4 Cups	10 Cups
6 Cups	8 Cups	12 Cups

NOTE

- Due to the extra water needed to cook brown rice, the maximum amount of brown rice that may be cooked at one time is 6 cups.
- Wild rice and rice medleys vary in their contents. Some rice mixes will require longer cooking times and/or additional water. Refer to the package instructions for cooking suggestions.
- The measuring cup included adheres to rice industry standards and is not equal to one U.S. cup. The chart above refers to cups of rice/water according to the measuring cup provided.
- Do not place more than 8 cups of uncooked rice into this appliance at one time. The maximum capacity of this unit is 8 cups of uncooked rice (6 if using brown rice) which yields 16 cups of cooked rice (12 if brown rice).

COOKING TIME GUIDE

HELPFUL HINTS

1. Rinse rice before placing into the inner pot to remove excess bran and starch. This will help reduce browning and sticking to the bottom of the pot.
2. If you have experienced any sticking with the type of rice you are using, try adding a light coating of vegetable oil or non-stick spray to the bottom of the inner pot before adding rice.
3. The chart on page 8 is only a general measuring guide. As there are many different kinds of rice available (see **About Rice** on page 12), rice/water measurements may vary slightly.

WHITE RICE UNCOOKED CUPS	COOKING TIME	BROWN RICE UNCOOKED CUPS	COOKING TIME
2 Cups	30-35 Min	2 Cups	1:40-45 Min
3 Cups	32-37 Min	3 Cups	1:42-47 Min
4 Cups	34-39 Min	4 Cups	1:50-55 Min
5 Cups	38-43 Min	5 Cups	1:54-59 Min
6 Cups	40-45 Min	6 Cups	1:56-2:01Min
7 Cups	41-46 Min	7 Cups	N/A
8 Cups	43-48 Min	8 Cups	N/A

Cooking times are approximate. This table is for reference only. Possible variations in cooking times may be caused by one or more of the following factors:

- Variations in the type of rice being cooked
- Variations in the amount of rice and/or water in the inner pot
- If you are making a second batch of rice shortly after the first batch, cooking times may be reduced because the heating element will already be warm.
- Opening the lid during the cycle causes a loss of heat and steam. Cooking time may be prolonged if the lid is opened before the rice is finished.

STEAMING GUIDE

Vegetable Steaming Chart:

VEGETABLE	AMOUNT OF WATER	STEAMING TIME
Asparagus	1/2 Cup	10 Minutes
Broccoli	1/4 Cup	5 Minutes
Cabbage	1 Cup	15 Minutes
Carrots	1 Cup	15 Minutes
Cauliflower	1 Cup	15 Minutes
Corn	1 Cup	15 Minutes
Eggplant	1-1/4 Cup	20 Minutes
Green Beans	1 Cup	15 Minutes
Peas	1/2 Cup	10 Minutes
Spinach	1/2 Cup	10 Minutes
Squash	1/2 Cup	10 Minutes
Zucchini	1/2 Cup	10 Minutes

HELPFUL HINTS

1. Since most vegetables only absorb a small amount of water, there is no need to increase the amount of water with a larger serving of vegetables.
2. Unless necessary to check on food, keep the lid closed during the entire steaming process. Opening the lid causes a loss of heat and steam, resulting in a slower cooking time. If you find it necessary to open the lid, you may want to add a small amount of water to help restore the cooking time.
3. Altitude, humidity and outside temperature will affect cooking times.
4. The steaming chart is for reference only. Actual cooking time may vary.

STEAMING GUIDE

Meat Steaming Chart:

Meat	Amount of Water	Steaming Time	Safely Cooked Temperature
Fish	2 Cups	15 Min.	140°
Chicken	2-1/2 Cups	20 Min.	165°
Beef	2-1/2 Cups	Medium = 15 Min. Med.-Well = 20Min. Well = 23 Min.	160°
Pork	2-1/2 Cups	20 Min.	160°

NOTE

1. Steaming times may vary depending on the cut of meat being used.
2. To ensure meat tastes its best, and to prevent possible illness, check that meat is completely cooked prior to serving. Use a meat thermometer to determine if meat has reached its safely cooked temperature. If it has not, simply place more water in the inner pot and repeat the cooking process until the adequate temperature has been reached.

ABOUT RICE

Rice is a valuable source of low fat, complex carbohydrates and is abundant in thiamin, niacin and iron. It is an essential ingredient for a healthy diet.

There are many different varieties of rice available in the market. Your Aroma Rice Cooker can cook any type perfectly every time. Following are the commonly available varieties of rice and their characteristics:

Long Grain Rice

Typically this rice is not starchy and has loose, individual grains after cooking. "Carolina" is firm, and "Jasmine" is the firmest of the long grain variety and is flavorful and aromatic.

Short Grain Rice

Short grain is characteristically soft, sticky and chewy. This is the rice used to make sushi. "California Rice" is soft; "Sweet Rice", often called "pearl" rice for its round shape, is extra sticky and is excellent for making rice pudding.

Brown Rice

Brown rice is often considered the most healthy variety. It has bran layers on the rice grains and contains more B-complex vitamins, iron, calcium, and fiber than polished (white) rice. The most popular brown rice is long grain and has a chewy texture.

Wild Rice

Wild Rice comes in many delicious varieties and mixes. Often it is mixed with long grain rice for its firmer texture and rich brown to black color. Wild rice makes wonderful stuffing for poultry when cooked with broth and mixed with your favorite dried fruits.

TROUBLESHOOTING

Because rice varieties may vary in their make-up, results may differ. Below are some troubleshooting tips to help you achieve the desired consistency.

PROBLEM	SOLUTION
Rice is too dry/hard after cooking.	If your rice is dry or hard/chewy when the rice cooker switches to WARM mode, additional water and cooking time will soften the rice. Depending on how dry your rice is, add ½ to 1 cup of water and stir through. Close the lid and press the "COOK" button. When rice cooker switches to warm mode, open the lid and stir the rice to check the consistency. Repeat as necessary until rice is soft and moist.
Rice is too moist/soggy after cooking.	If your rice is still too wet or soggy when the rice cooker switches to warm mode, use the rice paddle to stir the rice. This will redistribute the bottom (moistest) part of the rice as well as release excess moisture. Close the lid and allow to remain on warm mode for 10-30 minutes as needed, opening the lid and stirring periodically to release excess moisture.

LIMITED WARRANTY

Aroma Housewares Company warrants this product free from defects in material and workmanship for one year from provable date of purchase in the continental United States.

Within this warranty period, Aroma Housewares Company will repair or replace, at its option, defective parts at no charge, provided the product is returned, freight prepaid with proof of purchase and U.S. \$13.00 for shipping and handling charges payable to Aroma Housewares Company. Before returning an item, please call the toll free number below for a return authorization number. Allow 2-4 weeks for return shipping.

This warranty does not cover improper installation, misuse, abuse or neglect on the part of the owner. Warranty is also invalid in any case that the product is taken apart or serviced by an unauthorized service station.

This warranty gives you specific legal rights and which may vary from state to state and does not cover areas outside the United States.

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