

AROMA®

PROFESSIONAL

Instruction Manual

Pasta Cooker | Rice Cooker | Slow Cooker



Questions or concerns about your cooker?

Before returning to the store...



Aroma's customer service experts are happy to help. Call us toll-free at **1-800-276-6286**



Answers to many common questions and even replacement parts can be found online. Visit **www.AromaCo.com/Support**





Congratulations on your purchase of the Aroma® Professional™ all-in-one Pasta, Rice and Slow Cooker. In almost no time at all, you'll be making tantalizingly delicious rice and pasta at the touch of a button! Whether penne, fettucini or angel-hair pasta, this cooker is specially calibrated to prepare all varieties of pasta and rice, including tough-to-cook whole grain brown rice, to fluffy perfection.

In addition to pasta and rice, your new Aroma® Professional™ all-in-one Pasta, Rice and Slow Cooker is ideal for healthy, one-pot meals for the whole family. The convenient stainless steel steam tray inserts directly over the rice, allowing you to cook moist, fresh meats and vegetables at the same time, in the same pot. Steaming foods locks in their natural flavor and nutrients without added oil or fat, for meals that are as nutritious and low-calorie as they are easy.

Aroma's Sauté function is ideal for the easy preparation of Spanish rice, risottos, pilafs, packaged meal helpers, stir fries and more stovetop favorites!

But it doesn't end there. Your new pasta, rice and slow cooker is also great for soups, stews, stocks, gumbos, jambalaya, breakfast frittata, dips and even desserts!

This manual contains instructions for using your pasta, rice and slow cooker and its convenient pre-programmed digital settings, as well as all of the accessories included. There are also helpful measurement charts for cooking rice and steaming.

For more information on your Aroma® Professional™ all-in-one Pasta, Rice and Slow Cooker, or for product service, recipes and other home appliance solutions, please visit us online at **www.AromaCo.com**.



www.AromaTestKitchen.com



[/ArmaHousewares](https://www.instagram.com/ArmaHousewares)

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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 the handles or knobs.
3. Use only on a level, dry and heat-resistant surface.
4. To protect against fire, electric shock and injury to persons, do not immerse cord, plug or the appliance in water or any other liquid. See instructions for cleaning.
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 removing or replacing 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. Contact Aroma® customer service for examination, repair or adjustment.
8. The use of accessory attachments not recommended by Aroma® Housewares may result in fire, electrical 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 the appliance for other than its intended use.
13. Extreme caution must be used when moving the appliance containing rice, hot oil or other liquids.
14. Do not touch, cover or obstruct the steam vent on the top of the cooker as it is extremely hot and may cause scalding.
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 cooker should be operated on a separate electrical circuit from other operating appliances. If the electrical circuit is overloaded with other appliances, the appliance may not operate properly.
18. Always make sure the outside of the inner pot is dry prior to use. If the inner pot is returned to the 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 scalding.
20. Food should not be left in the inner pot with the KEEP WARM function on for more than 12 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 the plug from the wall outlet.
23. To reduce the risk of electrical shock, cook only in the removable inner pot provided.
24. This appliance is not intended for deep frying foods.

SAVE THESE INSTRUCTIONS



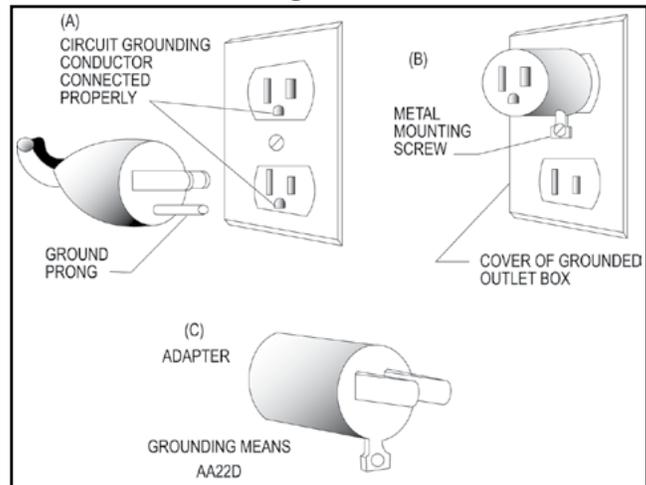
IMPORTANT SAFEGUARDS

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 countertop or tabletop where it can be pulled by children or tripped over unintentionally.
 - c. If the appliance is of the grounded type, the extension cord should be a grounding-type 3-wire cord.



Grounding Instructions

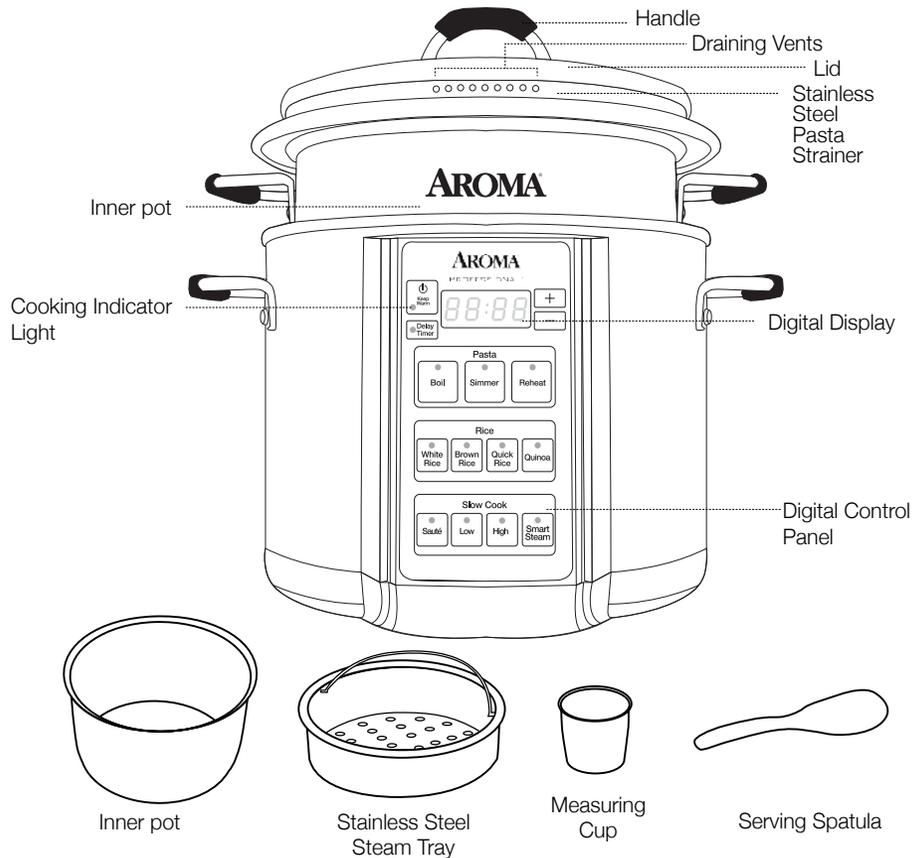


This appliance must be grounded while in use to protect the operator from electrical shock. The appliance is equipped with a 3-conductor cord and a 3-prong grounding-type plug to fit the proper grounding-type receptacle. The appliance has a plug that looks like sketch A. An adapter, sketch B, should be used for connecting sketch-A plugs to two-prong receptacles. The grounding tab, which extends from the adapter, must be connected to a permanent ground such as a properly grounded outlet box as shown in sketch C using a metal screw.

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.



PARTS IDENTIFICATION



Digital Controls



Keep Warm

KEEP WARM

The /KEEP WARM button turns the cooker on and off and is perfect for keeping food warm and ready to serve. The rice/pasta cooker automatically switches over to KEEP WARM once rice is finished cooking.



Delay Timer

Delay Timer

The DELAY TIMER button allows for rice to be ready when it's needed.



Boil

Boil

The BOIL button lets you bring water to a boil with ease.



Simmer

Simmer

The SIMMER button will heat up the inner pot to the temperature it needs to with minimal monitoring and maximum efficiency.



Reheat

Reheat

The REHEAT button will heat up the inner pot to 185° in 5 minutes and maintain the temperature for 30 minutes.



White Rice

White Rice

The WHITE RICE button cooks restaurant-quality rice automatically.



Brown Rice

Brown Rice

The BROWN RICE button is ideal for cooking brown rice and other tough-to-cook whole grains to perfection.



Quick Rice

Quick Rice

The QUICK RICE button is a great time-saving option for rice.



Quinoa

Quinoa

The Quinoa button is made for cooking picture perfect quinoa with merely no effort at all.



Slow Cook

Slow Cook

The SLOW COOK function sets to slow cook from 2 to 10 hours and is great for homemade roasts and stews.



Sauté

Sauté

The Sauté function allows for easy sautéing for your meals without ever having to remove your ingredients from the pot.



Low
High

Low/High (Slow Cook)

The Low Slow Cook function can be set for 6-10 hours and the High Slow Cook function can be set for 2-5 hours.



Smart Steam

Smart Steam

The SMART STEAM button is perfect for healthy sides and main courses. Set the time food needs to steam and it will shut off once time has elapsed.



BEFORE FIRST USE

- 1. Read all instructions and important safeguards.**
2. Remove all packaging materials and check that all items have been received in good condition.
3. Tear up all plastic bags and dispose of properly as they can pose a risk to children.
4. Wash steam vent and all other accessories in warm, soapy water. Rinse and dry thoroughly.
5. Remove the inner pot from cooker and clean with warm, soapy water. Rinse and dry thoroughly before returning to cooker.
6. Wipe body clean with a damp cloth.

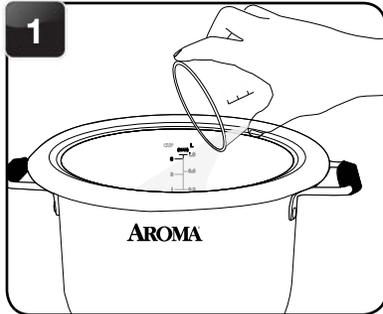


NOTE

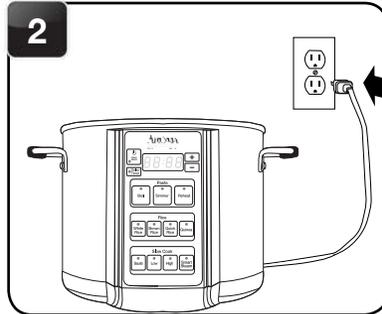
- Do not use abrasive cleaners or scouring pads.
- Do not immerse the cooker base, cord or plug in water at any time.



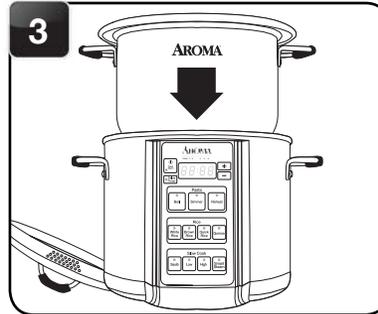
TO COOK PASTA



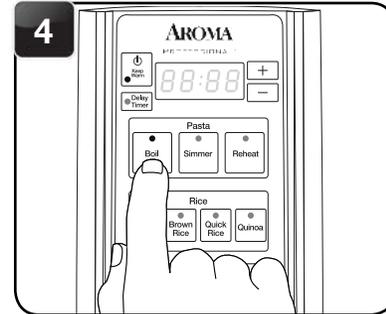
1 Fill inner pot with water to desired water line.



2 Plug the cooker in an available 120V AC wall outlet.



3 Place water filled inner pot inside of cooker. Be sure that the exterior of the inner pot is dry when inserting inside cooker, as if it is wet, it may damage the cooker.



4 Turn the cooker on by pressing the /KEEP WARM button and then press boil button to activate boil function. Wait several minutes to allow the water in the inner pot to reach a boil.



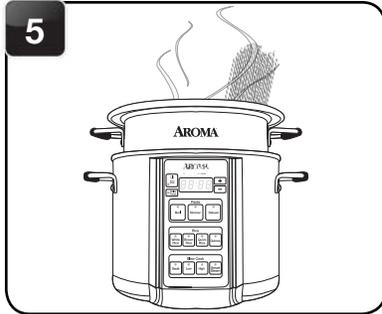
NOTE

- Cooking times for pasta will vary depending on type of sauce used, type of pasta and other possible variables.



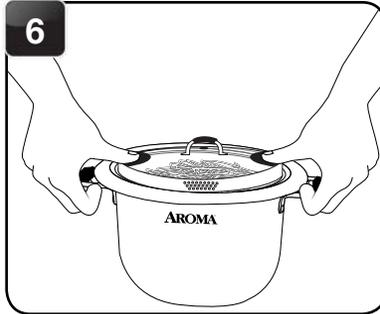
TO COOK PASTA (CONT.)

5



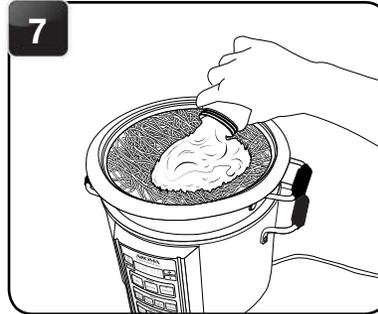
Once the water has reached a boil, add your pasta of choice to boiling water. Use caution as steam will be rising and may cause scalding.

6



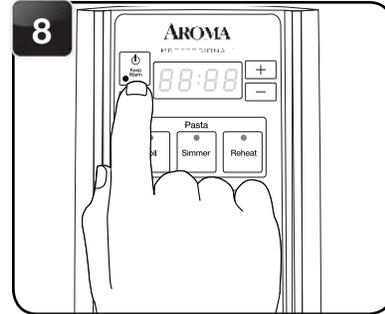
When pasta has reach desired softness use inner pot lid to drain water through pasta strainer. Use rubber handle covers to hold inner pot and lid as inner pot will be hot.

7



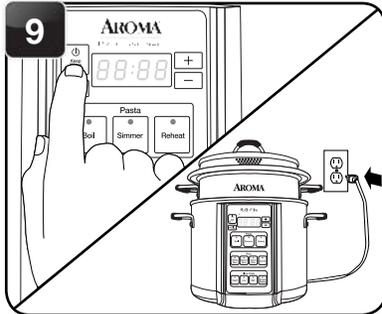
Once water has been completely drained, additional ingredients and sauce of choice can be added. Mix sauce and ingredients in well to distribute evenly.

8



Press KEEP WARM button to activate function. Your food is ready to serve straight from the pot and the temperature will be maintained through the cooker.

9



When finished serving, turn the cooker off by pressing the /KEEP WARM button twice and unplug the power cord.



NOTE

- Food should not be left in the cooker on KEEP WARM for more than 12 hours.
- Cooking times for pasta will vary depending on type of sauce used, type of pasta and other possible variables.
- Keeping pasta in water for an extended period of time after timer has expired will potentially overcook the pasta. Frequent monitoring of pasta is advised.



HELPFUL HINTS

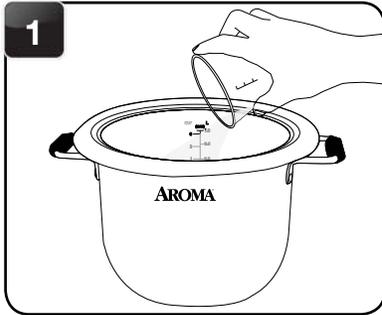
Add Pasta of Choice When Cooker Reads Add on Display Screen

To prevent water from boiling over do not cover inner cooking pot with glass lid while pasta is cooking.

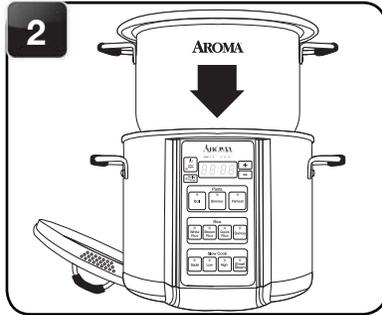




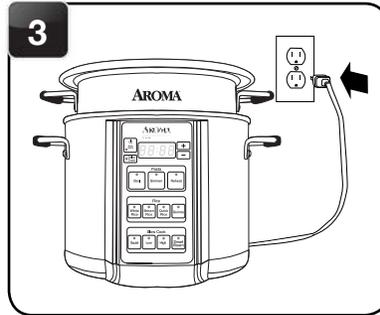
TO SIMMER



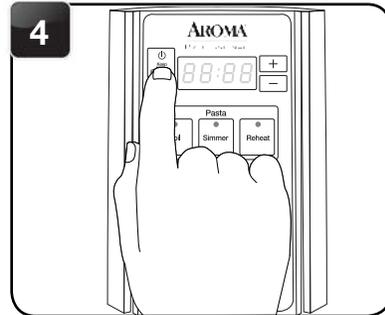
1 Place water or desired sauce in inner pot.



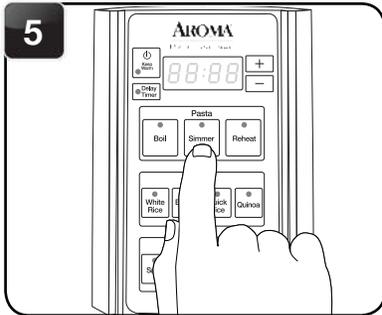
2 Place inner pot in cooker.



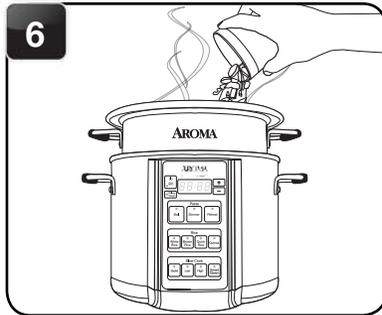
3 Plug the power cord into an available 120V AC wall outlet.



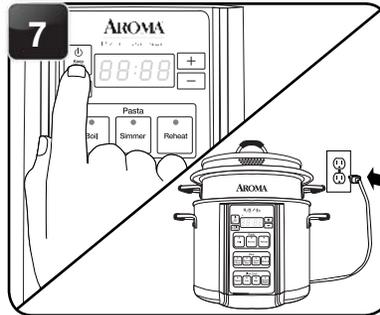
4 Press the  button to turn on the cooker.



5 Press the **SIMMER** button to activate simmer function.



6 Water will reach simmer in several minutes. Add desired ingredients for recipe.



7 When finished serving, turn the cooker off by pressing the /KEEP WARM button twice and unplug the power cord.

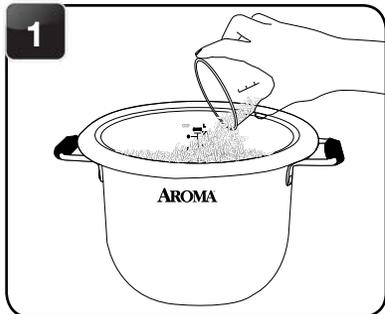


NOTE

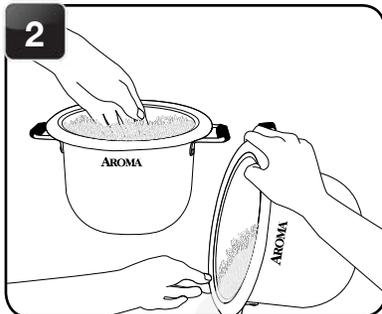
- Ensure exterior of inner pot is dry when inserting as if it is wet it may damage the cooker.



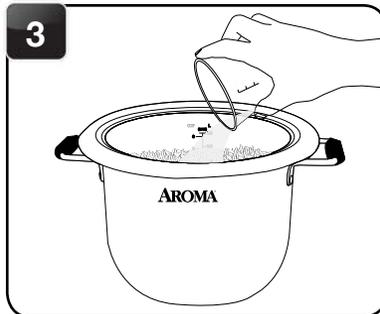
TO COOK RICE



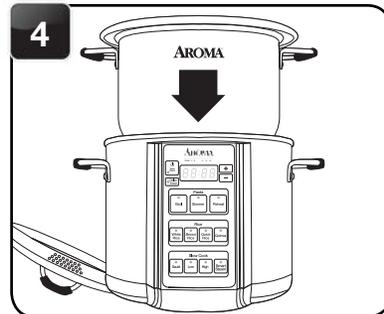
1 Using the provided measuring cup, add rice to the inner pot.



2 Rinse rice to remove excess starch and drain well.



3 After cleaning and rinsing rice, fill with water to the line which matches the number of cups of rice being cooked.



4 Place the inner pot into the cooker. Exterior of inner pot should be dry, as if it is not, it could possibly damage the pasta cooker.



NOTE

- Before placing the inner pot into the cooker, check that the cooking pot is dry and free of debris. Adding the inner pot when wet may damage the cooker.

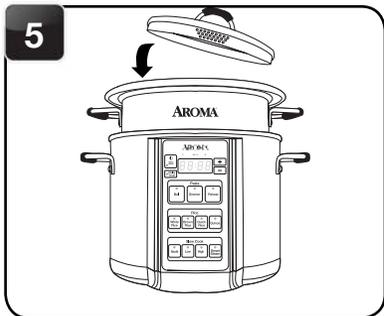


HELPFUL HINTS

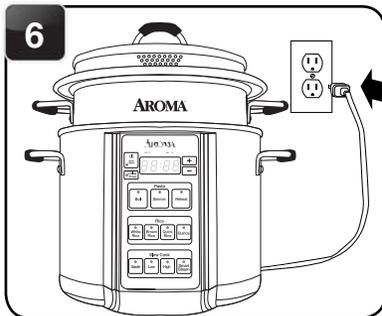
- If you misplace the measuring cup, $\frac{3}{4}$ of a standard US cup is an exact replacement.
- To add more flavor to rice, try substituting a favorite meat or vegetable broth or stock. The ratio of broth/stock to rice will be the same as water to rice.
- For approximate rice cooking times and suggested rice/water ratios, see the "Rice/Water Measurement Table" on **page 11**.



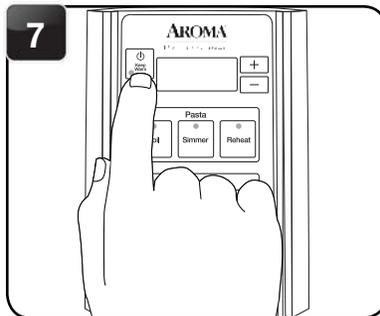
TO COOK RICE (CONT.)



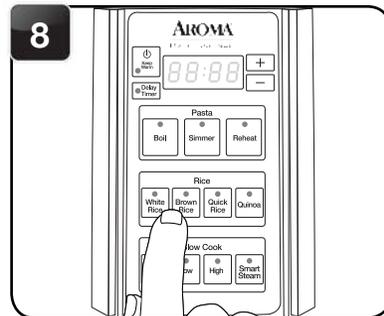
Close the lid securely.



Plug the power cord into an available 120V AC wall outlet.



Press the  button to turn on the cooker.



Press the **WHITE RICE** or **BROWN RICE** button, depending upon the type of rice being cooked.



NOTE

- 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 cooker allows extra time and adjusted heat settings in order to cook the rice properly. If it appears the cooker is not heating up immediately on the “Brown Rice” setting, this is due to a low-heat soak cycle that precedes the cooking cycle to produce better brown rice results.



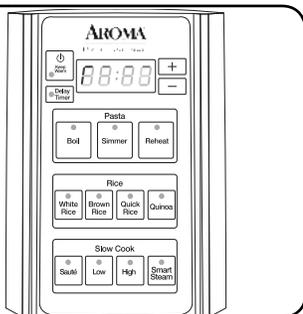
HELPFUL HINTS

- Short on time? Use the “Quick Rice” function. See more details on this time-saving option on **page 12**.



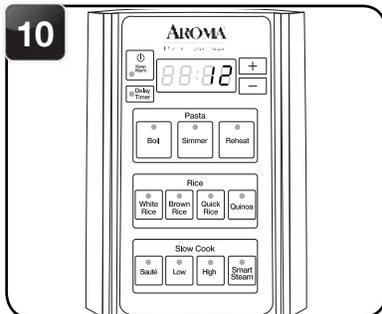
TO COOK RICE (CONT.)

9



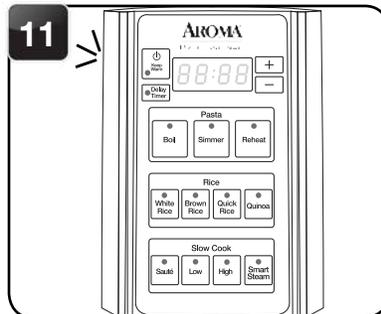
The cooker will now begin cooking. The **COOKING INDICATOR LIGHT** will illuminate and the digital display will show a “chasing” pattern.

10



The cooker will countdown the final 12 minutes of cook time.

11



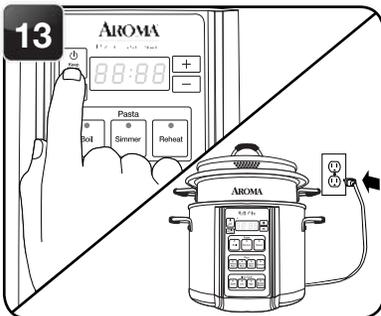
Once rice is finished, the cooker will beep and automatically switch to **KEEP WARM**.

12



For best results, stir the rice with the serving spatula to distribute any remaining moisture.

13



When finished serving, turn the cooker off by pressing the **KEEP WARM** button twice and unplug the power cord.



NOTE

- Food should not be left in the cooker on **KEEP WARM** for more than 12 hours.



RICE/WATER MEASUREMENT TABLE

UNCOOKED RICE	RICE WATER LINE INSIDE POT	APPROX. COOKED RICE YIELD	COOKING TIMES
2 Cups	Line 2	4 Cups	WHITE RICE: 27-32 Min. BROWN RICE: 69-74 Min. QUINOA: 22-27 Min.
3 Cups	Line 3	6 Cups	WHITE RICE: 28-33 Min. BROWN RICE: 70-75 Min. QUINOA: 23-28 Min.
4 Cups	Line 4	8 Cups	WHITE RICE: 30-35 Min. BROWN RICE: 72-77 Min. QUINOA: 25-30 Min.
5 Cups	Line 5	10 Cups	WHITE RICE: 33-38 Min. BROWN RICE: 73-78 Min. QUINOA: 27-32 Min.
6 Cups	Line 6	12 Cups	WHITE RICE: 36-41 Min. BROWN RICE: 75-80 Min. QUINOA: 29-34 Min.
7 Cups	Line 7	14 Cups	WHITE RICE: 41-46 Min. BROWN RICE: 76-81 Min. QUINOA: 30-35 Min.
8 Cups	Line 8	16 Cups	WHITE RICE: 42-47 Min. BROWN RICE: 78-83 Min. QUINOA: 30-35 Min.



HELPFUL HINTS

- Rinse rice before placing it into the inner pot to remove excess bran and starch. This will help reduce browning and sticking to the bottom of the pot.
- Want perfect brown rice without the wait? Use the “Delay Timer.” Simply add rice and water in the morning and set the “Delay Timer” for when rice will be needed that night. See “To Use The Delay Timer” on **page 13** for more details.
- This chart is only a general measuring guide. As there are many different kinds of rice available, rice/water measurements may vary.



TO USE QUICK RICE

The rice produced by “Quick Rice” will not be to the same quality as rice made using the “White Rice” or “Brown Rice” settings, but it’s an excellent option for cooked rice in a pinch.

To use the “Quick Rice” function, follow the steps for “To Cook Rice” beginning on page 8. Rather than pressing one of the standard rice function buttons, press the QUICK RICE button. If cooking brown rice, add an additional 1½ cups water, using the provided measuring cup, to compensate for the lack of soaking time.

WHITE RICE UNCOOKED CUPS	COOKING TIME WITH “QUICK RICE” FUNCTION	APPROX. TIME SAVINGS COMPARED TO “WHITE RICE” FUNCTION
2 Cups	21-26 Min.	6 Min.
4 Cups	24-29 Min.	6 Min.
6 Cups	27-32 Min.	9 Min.
8 Cups	30-35 Min.	12 Min.

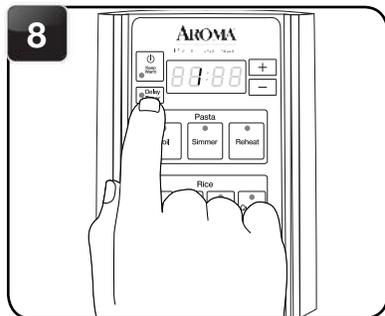


NOTE

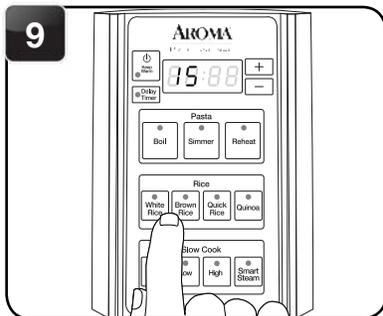
- Cooking times are approximate. Altitude, humidity and outside temperature will affect cooking time.
- Opening the lid during the cooking cycle causes a loss of heat and steam. Cooking time may be prolonged if the lid is opened before the rice is finished.
- Quick rice is primarily a function designed for WHITE RICE. Results from cooking BROWN RICE and QUICK RICE functions together may vary.

15 TO USE THE DELAY TIMER

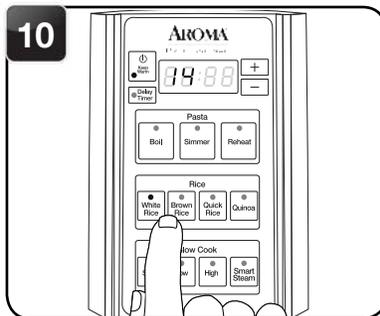
Follow steps 1 to 7 of “To Cook Rice” beginning on page 8.



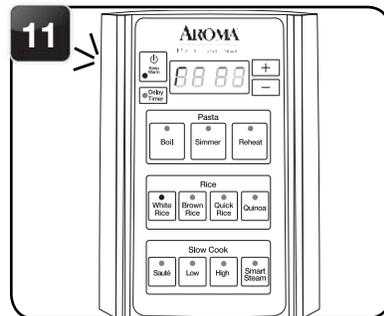
Press the **DELAY TIMER** button. Each press increases in one hour increments. It may be set to have rice ready in 1 to 15 hours.



Once the needed time is selected, press the **WHITE RICE** or **BROWN RICE** button, depending on the rice being cooked.



The digital display will countdown from the time selected.



Once rice begins cooking, the **COOKING INDICATOR LIGHT** will illuminate and the digital display will show a “chasing” pattern.



NOTE

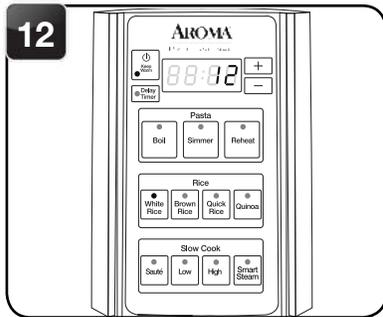
- Due to the longer cooking time needed, brown rice may only be delayed for 2 hours or more.



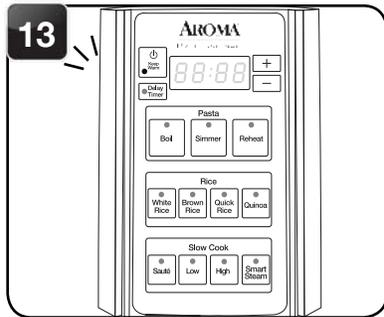
HELPFUL HINTS

- If you misplace the measuring cup, $\frac{3}{4}$ of a standard US cup is an exact replacement.
- To add more flavor to rice, try substituting a favorite meat or vegetable broth or stock. The ratio of broth/stock to rice will be the same as water to rice.

15 TO USE THE DELAY TIMER (CONT.)



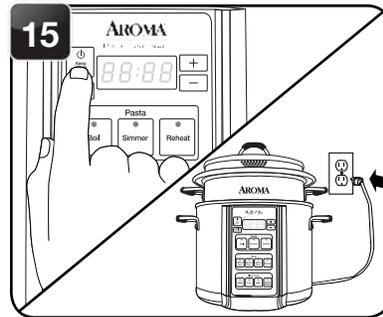
The cooker will countdown the final minutes of cook time (12 minutes for white rice and 25 minutes for brown rice).



Once rice is finished, the cooker will beep and automatically switch to KEEP WARM.



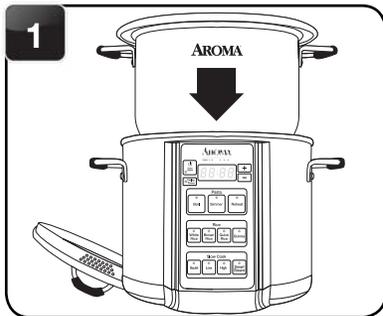
For best results, stir the rice with the serving spatula to distribute any remaining moisture.



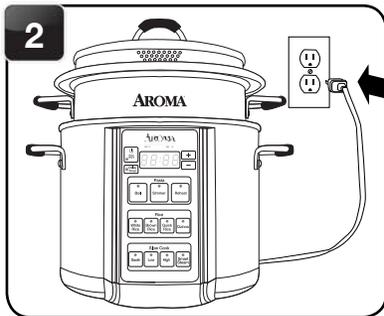
When finished serving, turn the cooker off by pressing the /KEEP WARM button twice and unplug the power cord.



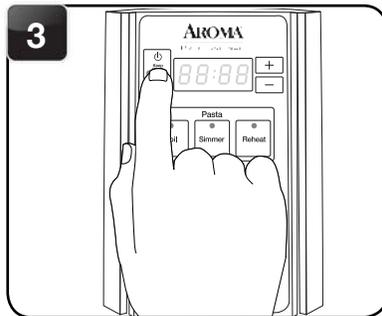
TO SAUTÉ



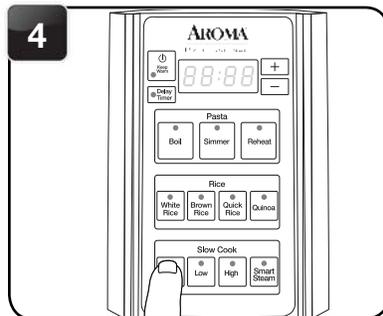
1 Place the inner pot into the cooker.



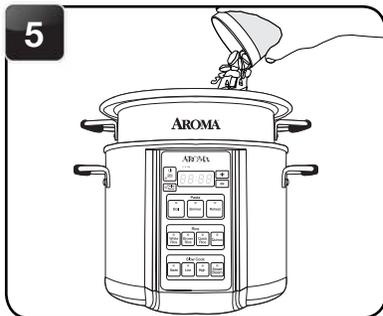
2 Plug the power cord into an available 120V AC wall outlet.



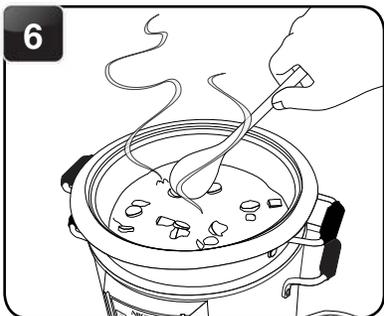
3 Press the  button to turn on the cooker.



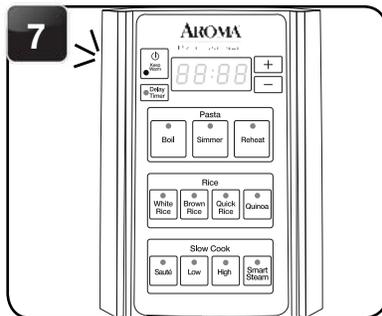
4 Press the SAUTÉ button to begin sautéing.



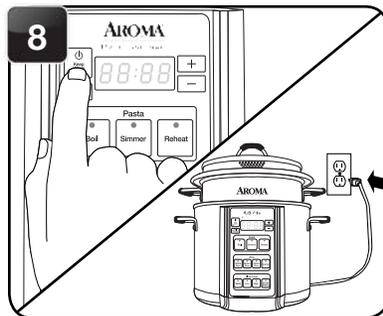
5 Add ingredients to be sautéed/browned to the inner pot.



6 Using a long-handled wooden spoon, stir ingredients until sautéed/browned to the desired level.

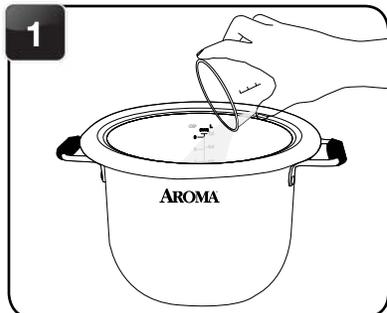


7 Press the KEEP WARM button to switch the cooker to KEEP WARM.

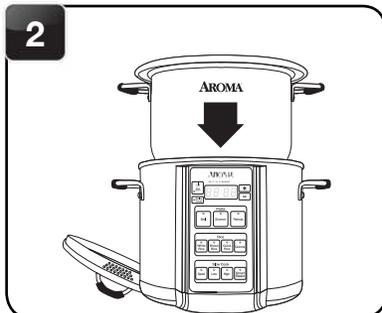


8 When finished sautéing, turn the cooker off by pressing the /KEEP WARM button twice and unplug the power cord.

TO STEAM



1 Using the provided measuring cup, add 3 cups water to the inner pot.



2 Place the inner pot into the cooker.



3 Place food to be steamed onto the stainless steel steam tray.



4 Place the stainless steel steam tray into the cooker.



NOTE

- If too little water is added, the cooker will stop prematurely.



HELPFUL HINTS

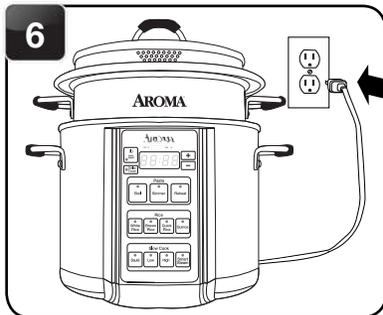
- Smaller foods may be placed on a heat-proof dish and then placed onto the steam tray. Parchment paper or aluminum foil may be used as well. Place the paper/foil in the center of the steam tray and ensure it does not create a seal along the bottom of the steam tray. For best results, it is recommended to puncture small holes in the paper/foil.
- For suggested steaming times and water amounts, see the meat and vegetable steaming tables on **page 21**.



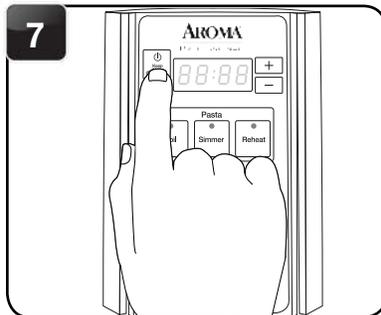
TO STEAM (CONT.)



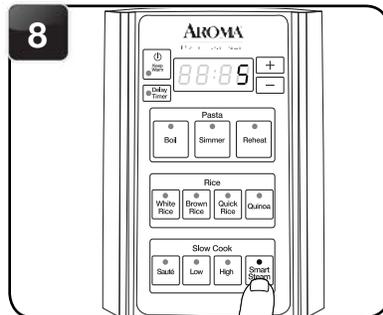
Close the lid securely.



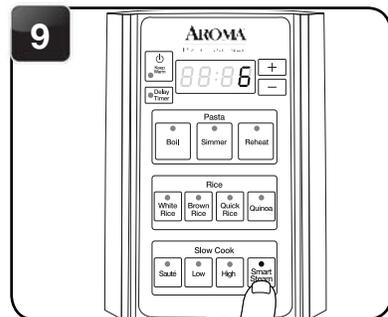
Plug the cord into an available 120V AC wall outlet.



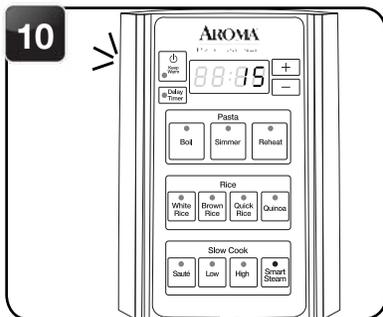
Press the button to turn on the cooker.



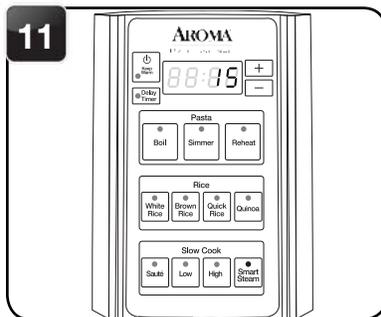
Press the **SMART STEAM** button. The digital display will show a flashing 5 to represent five minutes of steam time.



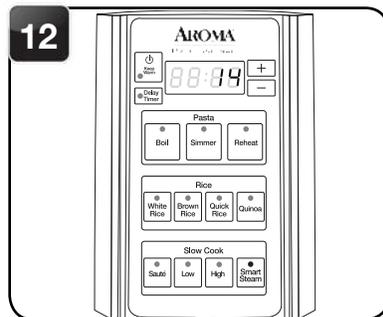
Press + or - to adjust time setting. Each press will increase or decrease by 1 minute. Steam time can be set between 5 minutes up to 1 hour.



Once the needed time is selected, the cooker will beep to indicate it is setting at the displayed time. It will beep once more and the display will stop flashing to indicate it has set.



The **COOKING INDICATOR LIGHT** will illuminate to indicate it has begun steaming.

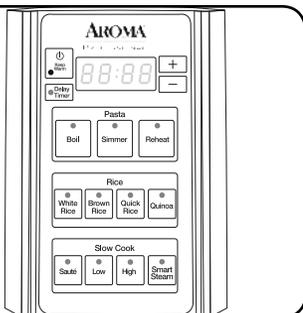


Once the water reaches a boil, the digital display will countdown in one minute increments from the selected time.



TO STEAM (CONT.)

13



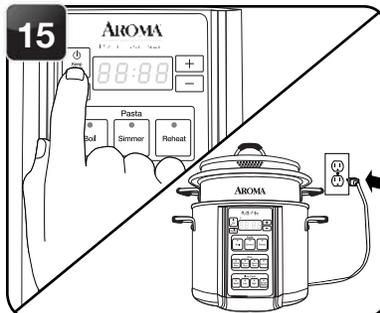
Once the selected time has passed, the cooker will beep and switch to **KEEP WARM** mode.

14



Check steamed food for doneness. If finished steaming, remove food immediately to avoid overcooking. Use protective glove to prevent burns when handling.

15

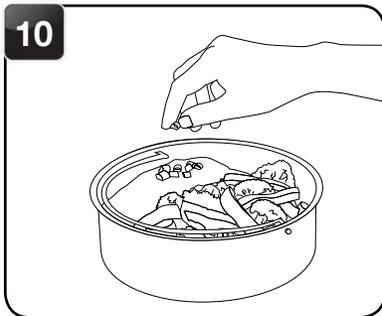


When finished serving, turn the cooker off by pressing the **KEEP WARM** button twice and unplug the power cord.

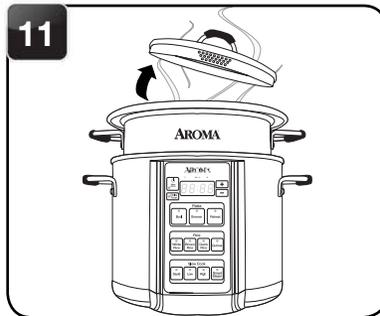


TO STEAM FOOD & SIMULTANEOUSLY COOK RICE

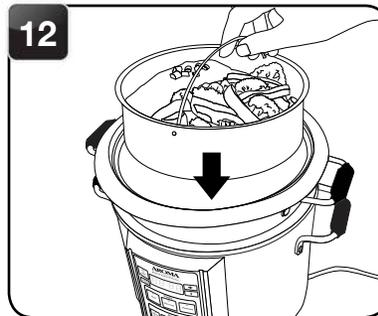
To steam while cooking rice, begin cooking rice by following steps 1 to 9 of “To Cook Rice” on page 8.



10 Place food to be steamed onto the stainless steel steam tray.



11 Using caution to avoid escaping steam after a rice function has been active for several minutes, open the lid.



12 Place stainless steel steam tray into the cooker.



13 Close the lid securely and let rice cook and food steam for several minutes.



NOTE

- Do not attempt to cook more than **8 cups (uncooked)** of rice if steaming and cooking rice simultaneously.
- 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.



HELPFUL HINTS

- Refer to the steaming tables for meats and vegetables on **page 21** for hints and approximate steaming times. See the “Rice/Water Measurement Table” included on **page 11** for approximate rice cooking times.



TO STEAM FOOD & SIMULTANEOUSLY COOK RICE (CONT.)



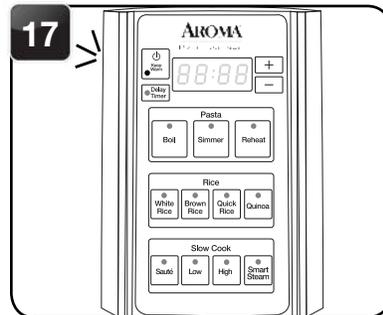
14
Using caution, open the lid to check steamed food for doneness periodically.



15
If food is finished steaming, remove stainless steel steam tray. Use protective glove to prevent burns when handling.



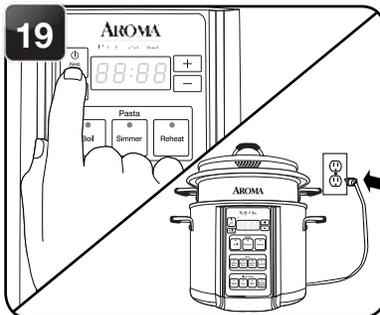
16
Allow the cooker to continue cooking rice.



17
Once rice is finished, the cooker will beep and automatically switch to **KEEP WARM**.



18
For best results, stir the rice with the serving spatula to distribute any remaining moisture.



19
When finished serving, turn the cooker off by pressing the **KEEP WARM** button twice and unplug the power cord.



NOTE

- Food should not be left in the cooker on **KEEP WARM** for more than 12 hours.



STEAMING TABLES

When steaming, Aroma® recommends using 3 cups of water with the provided measuring cup.

Meat Steaming Table

MEAT	STEAMING TIME	SAFE INTERNAL TEMPERATURE
Fish	25 Min.	140°F
Chicken	30 Min.	165°F
Pork	30 Min.	160°F
Beef	Medium = 25 Min. Medium-Well = 30 Min. Well = 33 Min.	160°F

Vegetable Steaming Table

VEGETABLE	STEAMING TIME
Asparagus	9-11 Minutes
Broccoli	6-8 Minutes
Cabbage	5-7 Minutes
Carrots	11-13 Minutes
Cauliflower	7-9 Minutes
Corn on the Cob	12-16 Minutes
Green Beans	9-11 Minutes
Peas	4-6 Minutes
Potatoes	28-33 Minutes
Spinach	2-4 Minutes
Squash	9-11 Minutes
Zucchini	9-11 Minutes



HELPFUL HINTS

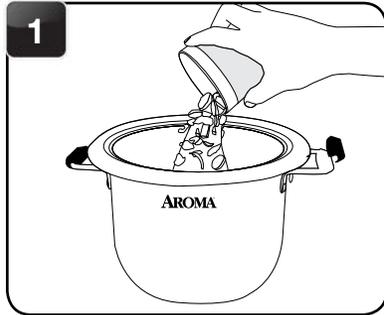
- Since most vegetables only absorb a small amount of water, **there is no need to increase the amount of water with a larger serving of vegetables.**
- Steaming times vary depending upon the cut of meat being used.
- To ensure meat tastes its best, and to prevent possible illness, check that meat is completely cooked prior to serving. If it is not, simply place more water in the inner pot and repeat the cooking process until the meat is adequately cooked.
- Altitude, humidity and outside temperature will affect cooking times.
- These steaming charts are for reference only. Actual cooking times may vary.



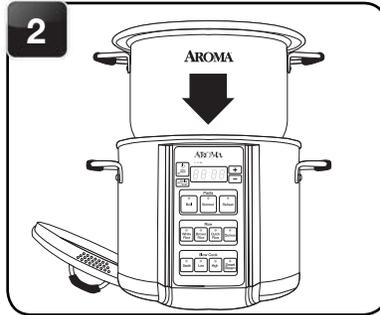
NOTE



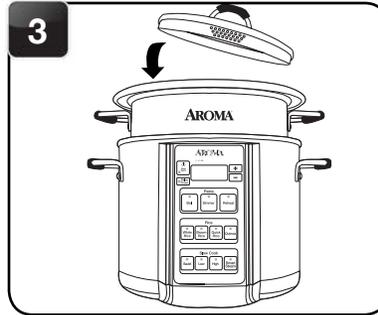
TO COOK SOUPS, STEWS OR CHILIS



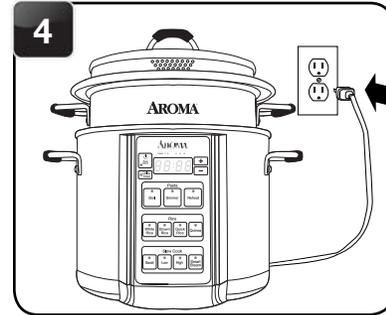
1 Add ingredients to the inner pot.



2 Place the inner pot into the cooker.



3 Close the lid securely.



4 Plug the cord into an available 120V AC wall outlet.



NOTE

- Before placing the inner pot into the cooker, ensure outer surface of the cooking pot is dry. Adding the inner pot when the outer surface is wet may damage the cooker.

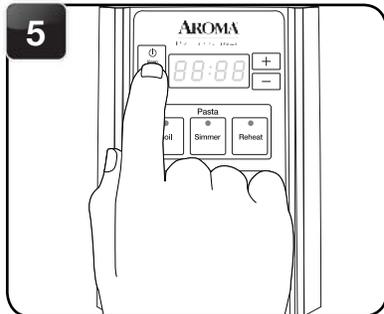


CAUTION

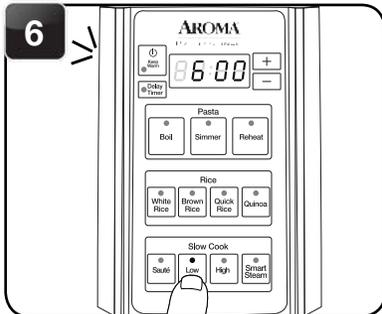
- The cooker will not switch to KEEP WARM mode until all liquid is boiled away. Follow the recipe carefully and **do not leave the cooker unattended.**



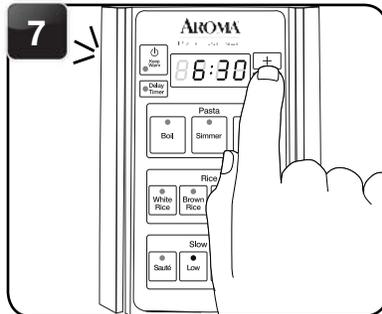
TO COOK SOUPS, STEWS AND CHILIS (CONT.)



Press the  button to turn on the cooker.



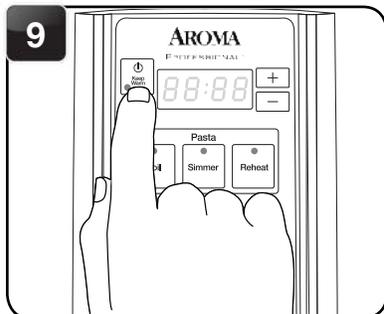
Select the **LOW** or **HIGH SLOW COOK** button.



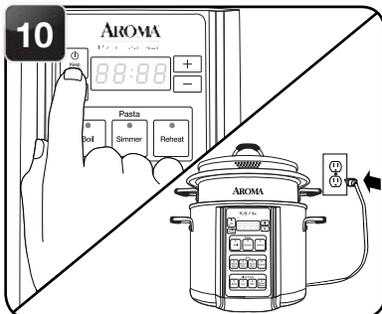
Use **+** or **-** to adjust cooking time in 30 minute increments. Once indicator lights stop flashing cooking will begin.



Using caution to avoid escaping steam, open the lid and stir occasionally with a long-handled wooden spoon.



Once cooking is complete, press the **KEEP WARM** button to switch the cooker to **KEEP WARM** mode.



When finished serving, turn the cooker off by pressing the /**KEEP WARM** button twice and unplug the power cord.

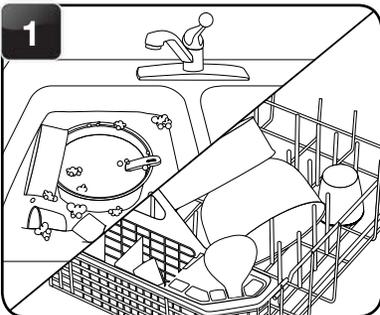


NOTE

- Food should not be left in the cooker on **KEEP WARM** for more than 12 hours.
- **LOW** Slow Cook will be set 6-10 hours and **HIGH** Slow Cook will be 2-5 hours and can be just adjusted in 30 minute increments.



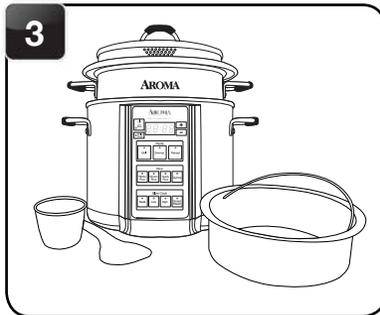
HOW TO CLEAN



1 Handwash the inner pot and all accessories or wash them in the top rack of the dishwasher.



2 Wipe cooker body clean with a damp cloth.



3 Thoroughly dry cooker body and all accessories.



4 Reassemble for next use.



NOTE

- Do not use harsh abrasive cleaners, scouring pads or products that are not considered safe to use on nonstick coatings.
- If washing in the dishwasher, a slight discoloration to the inner pot and accessories may occur. This is cosmetic only and will not affect performance.
- Any other servicing should be performed by Aroma® Housewares. Contact Aroma® customer service at 1-800-276-6286, Monday to Friday 8:30AM-4:30PM PST.



TROUBLESHOOTING

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

Pasta/Rice is too dry/hard after cooking.	If your pasta/rice is dry or hard/chewy when the cooker switches to KEEP WARM mode, additional water and cooking time will soften the food. Depending on how dry add ½ to 1 cup of water and stir through. Close the lid and press the QUICK RICE button. When cooker switches to KEEP WARM mode, open the lid and stir the food to check the consistency. Repeat as necessary until soft and moist.
Pasta/Rice is too moist/soggy after cooking.	If your food is too moist or soggy when the cooker switches to KEEP WARM mode, use the serving spatula to stir. This will redistribute as well as release excess moisture. Close the lid and allow to remain on KEEP WARM mode for 10-30 minutes as needed, opening the lid and stirring periodically to release excess moisture.
The bottom layer of rice is browned/caramelized.	The bottom layer of cooked rice may become slightly browned and/or caramelized during cooking. To reduce browning, rice should be rinsed before cooking to remove any excess starch. Stirring rice once it switches to KEEP WARM will also help to reduce browning/caramelizing.



LIMITED WARRANTY

Aroma Housewares Company warrants this product free from defects in material and workmanship for 5 years from provable date of purchase in the 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. \$20.00 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, which may vary from state to state, and does not cover areas outside the United States.

AROMA HOUSEWARES COMPANY
6469 Flanders Drive
San Diego, California 92121
1-800-276-6286
M-F, 8:30 AM - 4:30 PM, Pacific Time
Website: www.AromaCo.com

SERVICE & SUPPORT



In the event of a warranty claim, or if service is required for this product, please contact Aroma® customer service toll-free at:

1-800-276-6286
M-F, 8:30 AM-4:30 PM, Pacific Time

Or we can be reached online at CustomerService@AromaCo.com.

For your records, we recommend stapling your sales receipt to this page along with a written record of the following:

Date of Purchase: _____

Place of Purchase: _____



NOTE

- Proof of purchase is required for all warranty claims.