

AROMA | PROFESSIONAL™

Rice Cooker | Food Steamer
SensorLogic™ Technology - On-Board Micro Computer

Instruction Manual



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LIMITED WARRANTY

With the Aroma® Sensor Logic™ 10-Cup Digital Rice Cooker you'll be making fantastic, restaurant-quality rice at the touch of a button! This machine is specially calibrated to cook all varieties of rice, including tough-to-cook brown rice, to fluffy perfection.

In addition to rice, your new Aroma® rice cooker is ideal for healthy one-pot meals for the whole family. The convenient steam tray inserts directly over the rice, allowing you to cook meats and vegetables at the same time, in the same pot. Steaming food locks in natural flavors and nutrients that are often lost with other methods of cooking. And with the Smart Steam feature, steaming favorite meats and vegetables has never been easier. Program the number of minutes needed to steam and the Smart Steam feature does the rest.

Your new rice cooker is also great for soups, stews, stocks, oatmeal, gumbos, jambalaya, breakfast frittatas, dips and even desserts! See the included recipe booklet for great meal ideas.

This manual contains helpful measurement charts for cooking rice and steaming. For more information on your Sensor Logic™ rice cooker, or for product service, recipes and other home appliance solutions, please visit us online at www.AromaCo.com.

Aroma Housewares Company warrants this product free from defects in material and workmanship for two years 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. \$14.00 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.



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TROUBLESHOOTING

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.

IMPORTANT SAFEGUARDS

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

- Important: Read all instructions carefully before first use.**
- Make sure the appliance is “OFF” when not in use, before putting on or taking off parts and before cleaning.
- To protect against electrical shock, do not immerse cord, plug or the appliance itself in water or any other liquid.
- Keep the appliance away from children to avoid accidents.
- 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.
- 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.
- Do not use attachments or accessories other than those supplied or recommended by the manufacturer. Incompatible parts create a hazard.
- Do not use outdoors.
- Do not let cord hang over the edge of the table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner or in a heated oven.
- Do not use the appliance for other than intended use.
- Extreme caution must be used when moving the appliance while it contains hot water or other hot liquids.
- Always unplug from the base of the wall outlet. Never pull on the cord.
- 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.
- Maximum uncooked rice capacity is 1.8 liters (total capacity is 4.0 Liters) or 10 cups of the provided measuring cup.
- Avoid sudden temperature changes when using the rice cooker.
- Use only with 120V AC power outlet.
- 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 the product, causing it to malfunction.
- Use extreme caution when opening the lid during or after cooking. Hot steam will escape and may cause scalding.
- During the cooking and steaming stage, you may see steam coming from the vent on the lid. This is normal. Do not cover, touch or obstruct the steam vent.
- Do not touch hot surfaces. Use handles or knobs.
- Store rice cooker in a cool, dry place.
- Use the appliance on a level, dry and heat-resistant surface.
- To reduce the risk of electric shock, cook only in the provided inner pot.
- To disconnect, press the “OFF” button, then remove plug from the wall outlet.

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 countertop 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.

This appliance is for household use only.

ABOUT RICE COURTESY OF THE USA RICE FEDERATION

For recipes and rice information visit the USA Rice Federation online at www.usarice.com/consumer.

DID YOU KNOW?

- Rice is the primary dietary staple for more than half of the world's population.
- U.S. grown rice is the standard for excellence and accounts for nearly 88% of the rice consumed in America. It is grown and harvested by local farmers in five south-central states and California.
- Rice contains no sodium, cholesterol, trans fats or gluten, and has only a trace of fat. One half-cup of rice contains about 100 calories.
- Research shows that people who eat rice have healthier diets than non-rice eaters and eat more like the U.S. *Dietary Guidelines for Americans* recommendations.
- Whole grains like brown rice help reduce the risk of chronic diseases such as heart disease, diabetes and certain cancers, and aid in weight management.
- Brown rice is a 100% whole grain. One cup of whole grain brown rice provides two of the three recommended daily servings of whole grains.
- Eating rice triggers the production of serotonin in the brain, a chemical that helps regulate and improve mood.
- September is National Rice Month- promoting awareness of the versatility and the value of U.S. grown rice.

ABOUT SENSOR LOGIC™

Traditional electric rice cookers heat only at one set temperature, then turn off once all the water has been absorbed. Sensor Logic™ rice cookers are for true rice enthusiasts. This rice cooker uses an on-board fuzzy micro-computer to 'think' for itself. By simply pressing the corresponding function button, Sensor Logic™ will optimize the cooking temperature of the rice to enhance flavor and texture. The sensor monitors the boiling rate of the water in the pot and controls temperature accordingly to provide the perfect pot of rice, every time.

ABOUT RICE

COURTESY OF THE USA RICE FEDERATION

For recipes and rice information visit the USA Rice Federation online at www.usarice.com/consumer.

Rice is the perfect foundation for today's healthier eating. It is a nutrient-dense complex carbohydrate that supplies energy, fiber, essential vitamins and minerals and beneficial antioxidants. Rice combines well with other healthy foods such as vegetables, fruits, meat, seafood, poultry, beans and soy foods.

Nearly 88% of rice consumed in the U.S. is grown in the U.S. Arkansas, California, Louisiana, Texas, Mississippi and Missouri produce high-quality varieties of short, medium and long grain rice as well as specialty rices including jasmine, basmati, arborio, red aromatic and black japonica, among others.

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

Long Grain Rice

This rice has a long, slender kernel three to four times longer than its width. Due to its starch composition, cooked grains are more separate, light and fluffy compared to medium or short grain rice. The majority of white rice is enriched to restore nutrients lost during processing. Great for entrees and side dishes – rice bowls, stir-fries, salads and pilafs.

Medium Grain Rice

When compared to long grain rice, medium grain rice has a shorter, wider kernel that is two to three times longer than its width. Cooked grains are more moist and tender than long grain, and have a greater tendency to cling together. Great for entrees, sushi, risotto and rice puddings.

Short Grain Rice

Short grain rice has a short, plump, almost round kernel. Cooked grains are soft and cling together, yet remain separate and are somewhat chewy, with a slight springiness to the bite. Great for sushi, Asian dishes and desserts.

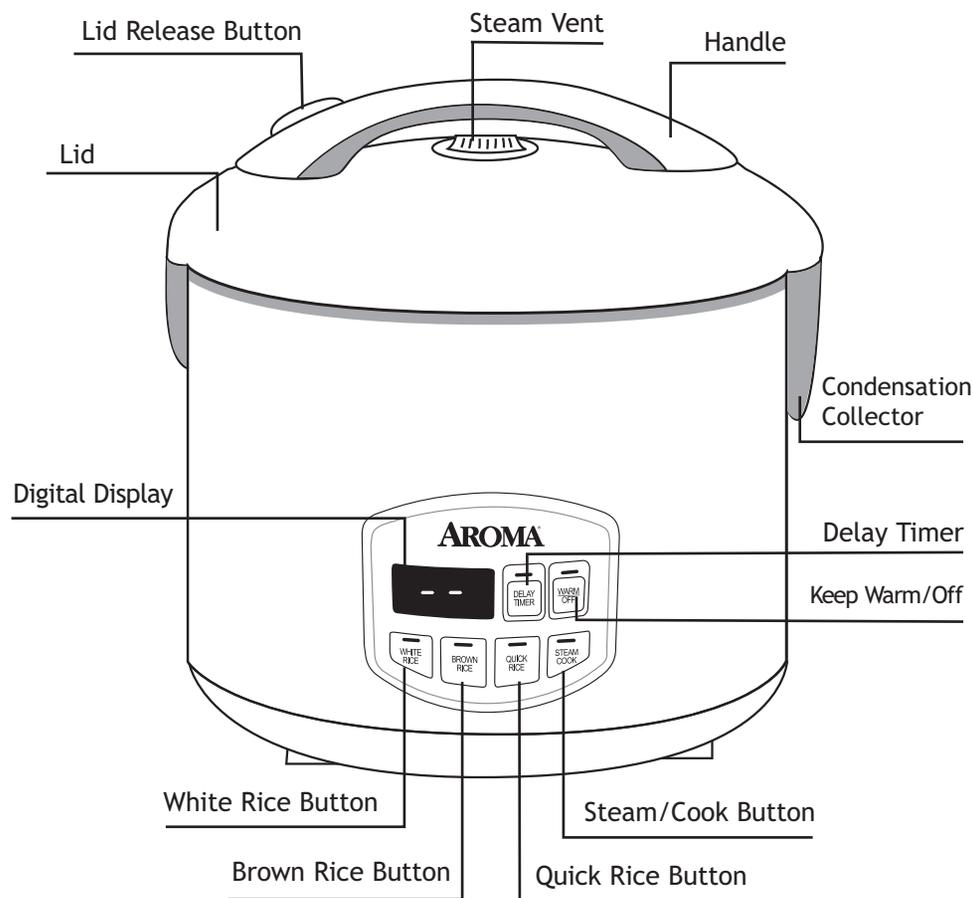
Brown Rice

Brown rice is a 100% whole grain food that fits the *U.S. Dietary Guidelines for Americans* recommendation to increase daily intake of whole grains. Brown rice contains the nutrient-dense bran and inner germ layer where many beneficial compounds are found. Brown rice is available in short, medium and long grain varieties and can be used interchangeably with enriched white rice.

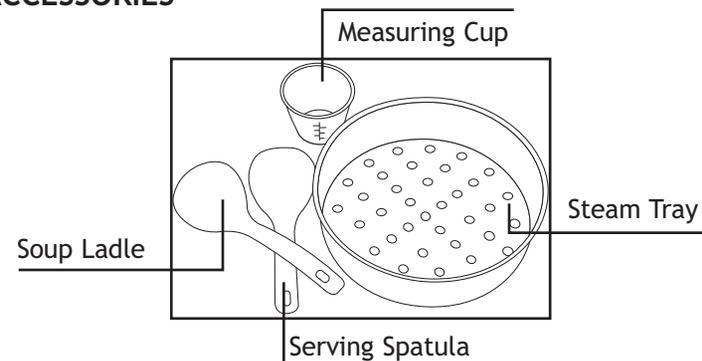
Wild Rice

Wild rice is an aquatic grass grown in Minnesota and California and is a frequent addition to long grain rice pilafs and rice mixes. Its unique flavor, texture and rich dark color provide a delicious accent to rice dishes. Wild rice also makes a wonderful stuffing for poultry when cooked with broth and mixed with your favorite dried fruits.

PARTS IDENTIFICATION



ACCESSORIES



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

COOKING RICE

SHORT ON TIME?

Use the "Quick Rice" function. See more details on this time-saving feature on **page 8**.

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 or ¾ of a standard U.S. cup) and is not equal to one U.S. cup (240mL).**
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. 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 Chart" is on the next page (**page 6**) for reference. Smooth over the top of the rice with the rice paddle so that rice surface is level to ensure even cooking.

TIP: To add an extra dimension of flavor to rice, try substituting a favorite variety of meat or vegetable broth or stock. The ratio of broth/stock to rice will be the same as water to rice.

CONTINUED ON NEXT PAGE

HOW TO CLEAN

Always unplug unit and allow to 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 nonstick coating.
3. Rinse and dry thoroughly.
4. Repeat process with steam tray and other provided accessories.

To Clean Rice Cooker Exterior

1. Wipe the body of the rice cooker clean with a warm, 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 the Condensation Collector

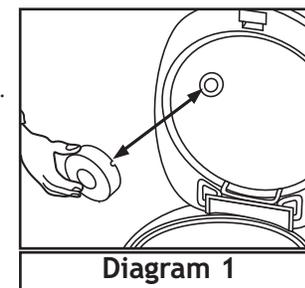
The condensation collector collects excess moisture from the lid to prevent it from dripping into the rice or spilling. The condensation collector should be cleaned after every use.

1. Remove the condensation collector by pushing in the space indicated by the "Push" arrow.
2. Empty and wash in warm, soapy water. Dry with a soft cloth.
3. Reattach the condensation collector to the rice cooker by snapping it back into place.

To Clean Steam Vent

The steam vent should be cleaned after every use.

1. Pull out the steam vent as shown in Diagram 1 (to the right).
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.**

MEAT STEAMING CHART

Meat	Amount of Water	Steaming Time	Safe Temperature
Fish	2 Cups	15 Min.	140°
Chicken	2-1/2 Cups	20 Min.	165°
Pork	2-1/2 Cups	20 Min.	160°
Beef	2-1/2 Cups	Medium = 15 Min. Medium-Well = 20 Min. Well = 23 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. If it is not, simply place more water in the inner pot and repeat the cooking process until meat is adequately cooked.

COOKING RICE (CONT.)

Rice/Water Measurement Chart

UNCOOKED RICE	WATER	RICE WATERLINE INSIDE POT	APPROX. COOKED RICE YIELD	COOKING TIMES
2 Cups	2-1/2 Cups	Line 2	4 Cups	WHITE RICE: 30-35 Min. BROWN RICE: 100-105 Min.
3 Cups	3-1/2 Cups	Line 3	6 Cups	WHITE RICE: 32-37 Min. BROWN RICE: 102-107 Min.
4 Cups	4-1/2 Cups	Line 4	8 Cups	WHITE RICE: 34-39 Min. BROWN RICE: 110-115 Min.
5 Cups	5-1/2 Cups	Line 5	10 Cups	WHITE RICE: 38-43 Min. BROWN RICE: 114-119 Min.
6 Cups	6-1/2 Cups	Line 6	12 Cups	WHITE RICE: 40-45 Min. BROWN RICE: 116-121 Min.
7 Cups	7-1/2 Cups	Line 7	14 Cups	WHITE RICE: 41-46 Min. BROWN RICE: 118-123 Min.
8 Cups	8-1/2 Cups	Line 8	16 Cups	WHITE RICE: 43-48 Min. BROWN RICE: 120-125 Min.
9 Cups	9-1/2 Cups	Line 9	18 Cups	WHITE RICE: 44-49 Min. BROWN RICE: 123-128 Min.
10 Cups	10-1/2 Cups	Line 10	20 Cups	WHITE RICE: 46-51 Min. BROWN RICE: 125-130 Min.

Helpful Hints:

1. Rinse rice to remove excess bran and starch. This will help reduce browning and sticking to the bottom of the pot.
2. Certain varieties of rice are stickier than others. If you have experienced any sticking to the inner pot, try adding a light coating of vegetable oil or nonstick cooking spray to the bottom of the inner pot before adding rice.
3. The chart above is only a general measuring guide. As there are many different kinds of rice available (see "About Rice" on **page 15**), rice/water measurement may vary slightly.

NOTE:

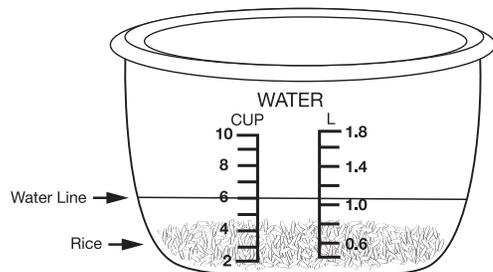
- Chart refers to cups of rice and water based on the measuring cup provided. Only use the measuring cup provided with this rice cooker as it is not a standard cup size.
- Cooking times are approximate. This table is for reference only.
- Brown rice will naturally take longer to cook than white rice due to the extra bran layers around the grains. This appliance is equipped with a "Brown Rice" function that will automatically adjust temperature and time settings for best absorption of water for perfect brown rice.
- Wild rice & other rice medleys will take longer to cook and may require more water. Please follow package instructions. **6**

CONTINUED ON NEXT PAGE

COOKING RICE (CONT.)

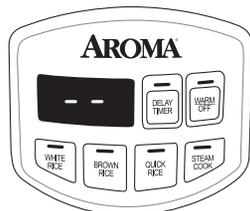
INNER POT WATER LINES

The water lines in the inner pot may be used to measure the correct amount of water for rice (see illustration below). Be sure to add the desired amount of rice first. Then fill the inner pot with water to the corresponding line in the inner pot (i.e. 6 cups of uncooked rice would be filled to line 6 in the inner pot). This is a quick and easy method to achieve perfect rice results.



NOTE: If using the "Quick Rice" function with brown rice, it is recommended an additional cup of water, using the included measuring cup, is added.

- Place the inner pot into the rice cooker. Close the lid, making sure that it locks into place, and plug the power cord into a wall outlet. The "Warm/Off" light will flash and two dashes will appear on the LED screen (see illustration below). The dashes will remain on the screen unless the "Delay Timer" or "Smart Steam" functions are used.



- To begin cooking, press the "White Rice" or "Brown Rice" button, depending upon 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. The digital display will show a countdown 12 minutes for white rice and 25 minutes for brown rice prior to the completion of the cooking cycle.

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

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 rice cooker allows extra time and adjusted heat settings in order to cook the rice properly.

VEGETABLE STEAMING GUIDE

VEGETABLE	AMOUNT OF WATER	STEAMING TIME
Asparagus	1/2 Cup	7 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	15 Minutes
Green Beans	1 Cup	15 Minutes
Peas	1/2 Cup	7 Minutes
Spinach	1/2 Cup	7 Minutes
Squash	1/2 Cup	7 Minutes
Zucchini	1/2 Cup	7 Minutes

Helpful Hints:

- Since most vegetables only absorb a small amount of water, there is no need to increase the amount of water for larger servings.
- Always 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.
- Frozen vegetables will take a longer time to cook.
- When using the steam tray, the maximum amount of rice that can be cooked simultaneously is 8 cups (uncooked). This ensures that both the cooked rice and the steam tray will fit properly into the inner pot.
- Altitude, humidity and outside temperature will affect cooking times.
- This steaming chart is for reference only. Actual cooking times may vary.

TO STEAM 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 "Cooking Rice" beginning on **page 5** for details. **Do not attempt to cook more than 8 cups (uncooked) white or brown rice if simultaneously using the steam tray or the steam tray will not fit once the rice cooks.**
2. Place the inner pot into the unit and begin to cook the rice.
3. Refer to the steaming guides for vegetables (**page 12**) or meat (**page 13**) 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. See the Cooking Times column of the "Rice/Water Measurement Chart" included on **Page 6** or if using "Quick Cook" the "Quick Rice Time Guide" on **page 8** for approximate rice cooking times.
4. Place your choice of vegetables or meat into the steam tray. Open the lid, using caution as steam escaping will be extremely hot, and place the steam tray into the rice cooker.
5. Close the lid and allow the cooker to resume cooking.
6. Once food has steamed for the appropriate time open the lid. **Use caution when opening the 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, as it will be hot.
7. If the rice has not finished cooking, close the lid and allow rice to continue to cook until done. Once the rice is finished, the rice cooker will automatically switch to "Keep-Warm" mode.
8. The rice cooker will remain on "Keep-Warm" mode until it is unplugged. Be sure to unplug the cord from the wall outlet when not in use.

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.

USING THE QUICK RICE FUNCTION

The "Quick Rice" function will save time by foregoing the soaking cycle. However, we only recommend using this function if time is of the essence. The rice produced by the "Quick Rice" function will not be of the same quality as if the "White Rice" or "Brown Rice" functions were used.

To use the "Quick Rice" function, follow the steps for "Cooking Rice" beginning on **page 5**. Rather than pressing one of the rice function buttons, press the "Quick Rice" button to utilize this feature. The digital display will show a countdown 3 minutes before the rice is finished.

NOTE: For best results with **brown rice** when using the "Quick Rice" function, add an additional 1½ cups of water, **using the provided measuring cup**. The additional water helps to compensate for the lack of soaking time.

QUICK RICE TIME GUIDE

White Rice Uncooked Cups	Cooking Time with "Quick Rice" Function	Approx. Time Savings Compared to "White Rice" Function
2 Cups	17-22 Min.	15 Min.
4 Cups	22-27 Min.	15 Min.
6 Cups	27-32 Min.	15 Min.
8 Cups	30-35 Min.	10 Min.
10 Cups	38-43 Min.	10 Min.

Brown Rice Uncooked Cups	Cooking Time with "Quick Rice" Function	Approx. Time Savings Compared to "Brown Rice" Function
2 Cups	38-43 Min	60 Min.
4 Cups	44-49 Min	70 Min.
6 Cups	46-51 Min.	70 Min.
8 Cups	52-57 Min.	70 Min.
10 Cups	57-62 Min.	70 Min.

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.

USING THE DELAY TIMER

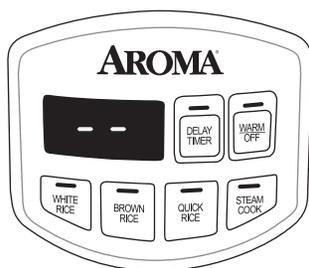
The “Delay Timer” function will have rice ready for mealtime up to 15 hours in advance. When setting the timer, it is important to remember that rice will be finished cooking once the amount of time set has elapsed. At that point the rice cooker will automatically switch to “Keep-Warm” to ensure rice is at its freshest for serving.

NOTE: To ensure safe food handling, the “Delay Timer” will not work in tandem with the “Smart Steam” function. **The “Delay Timer” is meant to be used only with the “White Rice” and “Brown Rice” cooking functions.**

To use the “Delay Timer”:

1. Repeatedly press the “Delay Timer” button to select the number of hours by which you would like to delay cooking. The timer increases in 1-hour increments, as indicated on the LED screen.
2. Press the “White Rice” or “Brown Rice” button to begin countdown. The cooking cycle will begin automatically according to the timer.

NOTE: The digital display on this unit is for the “Delay Timer” and “Smart Steam” functions only. When they are not in use, the display will show two red lines (see illustration below).



USING THE SMART STEAM FUNCTION

1. Add the desired amount of water to the inner pot. The inner pot includes steam lines for approximate steam times (10, 20 and 30 minutes). Fill the inner pot to the line of the desired steam time. Refer to the steaming guide for approximate times for vegetables on **page 12** and meat on **page 13**.
2. Place the steam tray inside the rice cooker.
3. Place food in the steam tray and shut the lid, ensuring it locks securely closed.
4. Press the “Steam/Cook” button. The new “Smart Steam” function will automatically set the time to 10 minutes. To modify the timer, press the “Steam/Cook” button repeatedly to adjust the time in one minute increments between 5 and 30 minutes. The time displayed will be the steaming time once the water has come to a boil.

NOTE: To cancel the “Smart Steam” function, press the “Warm/Off” button at any time.

5. Once the steaming time has elapsed, the rice cooker will automatically switch to “Keep-Warm” mode.
6. Using caution, as steam escaping will be extremely hot, check food for doneness. If food is not quite finished, add more water, if needed, and repeat the steaming process for a few more minutes until the desired level of doneness is reached.
7. Remove cooked food immediately, using an oven mitt or tongs, as food will be extremely hot after the cooking process has completed. Leaving it in the rice cooker may cause food to over cook.
8. The rice cooker will remain in “Keep-Warm” mode until it is unplugged. Be sure to unplug the cord from the wall outlet when not in use.

SEE PAGE 11 FOR INSTRUCTIONS ON COOKING RICE AND STEAMING SIMULTANEOUSLY.