

AROMA[®]

Cool-Touch Rice Cooker and Food Steamer



Instruction Manual &
Cooking Guide

Model: ARC-1260F

Congratulations on your purchase of the **AROMA** Electronic Rice Cooker & Food Steamer. It will surely become one of the most practical appliances in your kitchen.

Please read all instructions before first use.

Published By:

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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. Make sure the appliance is unplugged when not in use, before putting on or taking off parts, and before cleaning.
3. To protect against electrical shock, do not immerse cord, plug or the appliance itself in water or other liquid.
4. Close supervision is necessary when the appliance is used near children.
5. 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.
6. Do not use attachments or accessories other than those supplied or recommended by the manufacturer. Incompatible parts create a hazard.
7. Do not use outdoors.
8. Do not let cord hang over the edge of a table or counter, or touch hot surfaces.
9. Do not place on or near a hot gas, electric burner or in a heated oven.
10. Do not use the appliance for other than the intended use.
11. Extreme caution must be used when moving the appliance containing hot liquids.
12. Always unplug from the base of the wall outlet. Never pull on the cord.
13. 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.
14. Avoid sudden temperature changes when using the rice cooker.
15. Use only with 120V AC power outlet.
16. 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 will damage this product causing it to malfunction.
17. Use extreme caution when opening the lid during or after cooking. Hot steam will escape and may cause burns.
18. During the cooking process, you may see steam coming from the vent on the lid. This is normal. Do not cover, touch or obstruct steam vent.
19. Do not touch hot surfaces. Use handles or knobs.
20. Store rice cooker in a cool, dry place.
21. Use appliance on a level, dry, and heat-resistant surface.
22. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "OFF", then remove plug from wall outlet.
23. TO REDUCE THE RISK OF ELECTRIC SHOCK, COOK ONLY IN REMOVABLE CONTAINER.

SAVE THESE INSTRUCTIONS

SHORT CORD INSTRUCTIONS

1. A short power-supply cord is provided to reduce risk 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

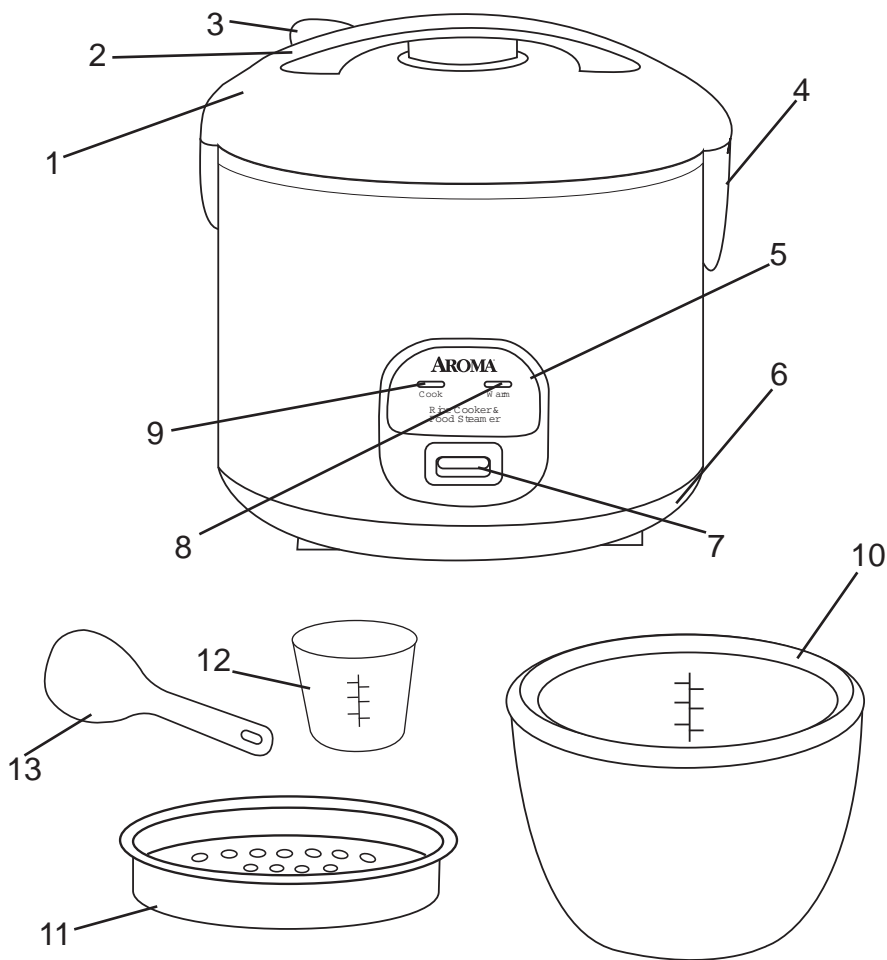
This appliance has a polarized plug (one blade is wider than the other); follow the instructions below:

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.



This appliance is for household use only.

PARTS IDENTIFICATION



- | | |
|-------------------------------|-------------------------|
| 1. Safety-locking lid | 8. Warm indicator light |
| 2. Handle | 9. Cook indicator light |
| 3. Steam regulating vent | 10. Inner pot |
| 4. Condensation collector | 11. Steam tray |
| 5. Control panel | 12. Measuring cup |
| 6. Rice cooker base | 13. Rice paddle |
| 7. One-touch operation switch | |

HOW TO USE

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.

To Cook Rice:

1. Using the measuring cup provided, measure desired amount of rice. One level cup of rice measured with the Aroma measuring cup equals to one cup on the rice/water measurement chart included on page 6.
2. Rinse rice in the inner pot until the water becomes relatively clear.
3. Using the water measurement lines inside the inner pot, add appropriate amount of water. A rice/water measurement chart has been included on page 6.
4. For softer rice, allow rice to soak for 10-20 minutes prior to cooking.
5. Close lid and plug power cord into outlet.
6. Press switch down to cook mode. The cook light will illuminate. When cooking is complete, it will automatically switch to warm mode and the warm light will illuminate.
7. After cooking, allow rice to stand for 5-10 minutes without removing lid. This will ensure that rice is cooked thoroughly.

To Steam Food:

1. Add the desired amount of water into the inner pot (a convenient steaming guide has been included on page 7).
2. Place steam tray in rice cooker.
3. Place food in the steam tray and press the one-touch operation switch to cook mode. When steaming is complete, it will automatically switch to warm mode. We recommend keeping food on warm no longer than 5-10 minutes to avoid over cooking.
 - If steaming food while simultaneously cooking rice, do not attempt to cook more than 8 cups of rice.

CAUTION:

- Do not open lid when in use.
- If cooking pot is returned to cooker when wet, it may damage this product causing it to malfunction.

HOW TO CLEAN

Always unplug unit and allow to cool completely before cleaning

1. Remove the inner cooking pot. Wash it in warm, soapy water using a sponge or dishcloth.
 2. Rinse and dry thoroughly.
 3. Repeat process with steam tray, and other provided accessories.
 4. Wipe the body of the rice cooker clean with a damp cloth.
- Do not use harsh abrasive cleaners or products that are not considered safe to use on non-stick coatings.
 - This appliance is NOT dishwasher safe. Inner pot is NOT dishwasher safe.
 - Always make sure the outside of the inner pot is dry prior to use. If inner cooking pot is returned when wet, it may damage this product, causing it to malfunction.

COOKING GUIDES

Rice/Water Measurement Chart:

| UNCOOKED RICE | WATER WITH MEASURING CUP | INNER POT WATER LINE | 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 |
| 9 Cups | 9-1/2 Cups | Line 9 | 18 Cups |
| 10 Cups | 10-1/2 Cups | Line 10 | 20 Cups |

NOTE

- When cooking brown or wild rice, add an additional 3/4 cup water. Due to the additional water needed, do not cook more than 8 cups brown rice.
- The measuring cup included is not an exact cup. Chart refers to cups of rice/water based on the measuring cup provided.
- This is only a general measuring guide. As there are many different kinds of rice available (see *About Rice* on page 8), rice/water measurement may vary slightly.

*This rice cooker is designed to cook up to 10 cups of rice at a time. Cooking a larger quantity is not recommended.

HELPFUL HINTS:

1. Rinse rice to remove excess bran and starch. This will help reduce browning and sticking to the bottom of the pot, but it may also reduce nutrients in the rice.
2. If you have experienced any sticking due to the type of rice you are cooking, try adding a light coating of vegetable oil to the bottom of the inner pot before adding rice.

COOKING GUIDES

Steaming Chart:

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

NOTE:

- The times above are cooking times once water has reached a boil. Time needed to reach boiling will vary depending upon the amount of water used.

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. 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, and may also cause burns. If you find it necessary to open the lid, use caution. 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 times may vary.

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. The 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.

"California" rice is soft; "Carolina" is a little firmer, 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, which 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.

LIMITED WARRANTY

Aroma Housewares Company warrants this product free from defects in material and workmanship for one year from provable date of purchase in 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. \$12.00 for shipping and handling charges payable to Aroma Housewares Company. Before returning an item, please call the toll free number below for 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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