Questions or concerns about your rice 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](http://www.AromaCo.com/Support)
Congratulations on your purchase of the Aroma® Professional™ 16-Cup Digital Rice Cooker, Food Steamer and Slow Cooker. In no time at all, you’ll be making fluffy, delicious rice at the touch of a button! Whether long, medium or short grain, this cooker is specially calibrated to prepare all varieties of rice, including tough-to-cook whole grain brown rice, to fluffy perfection.

In addition to rice, your new Aroma® Professional™ 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 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-Then-Simmer™ Technology is ideal for the easy preparation of Spanish rice, risottos, pilafs, packaged meal helpers, stir frys and more stovetop favorites! The Slow Cook function adds an extra dimension of versatility to your rice cooker, allowing it to fully function as a programmable slow cooker! Use them together for simplified searing and slow cooking in the same pot.

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

Delicious recipes are available online at AromaCo.com and AromaTestKitchen.com. This manual contains instructions for using your rice 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™ Rice Cooker, Food Steamer and Slow Cooker or for product service, recipes and other home appliance solutions, please visit us online at www.AromaCo.com.

See what's cooking with Aroma online!

www.AromaTestKitchen.com /AromaHousewares

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San Diego, CA 92121
U.S.A.
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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 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. 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 gas or electric 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 hot liquids.
14. Do not touch, cover or obstruct the steam vent on the top of the rice cooker as it is extremely hot and may cause scalding.
15. Use only with a 120V AC power outlet.
17. The rice 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. Rice should not be left in the inner pot with KEEP WARM 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.

SAVE THESE INSTRUCTIONS

1
IMPORTANT SAFEGUARDS

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.
PARTS IDENTIFICATION

Digital Controls

Ο/KEEP WARM
Ο/KEEP WARM serves two purposes. One press of Ο/KEEP WARM will turn the rice cooker on. A second press will set the rice cooker to KEEP WARM.

DELAY TIMER
DELAY TIMER sets up to 15 hours for rice ready when it’s needed. Add rice and water in the morning and set the timer for mealtime at night.

MENU
MENU allows the rice cooker to be set to one of its 8 specialized cooking functions: WHITE RICE, BROWN RICE, QUICK RICE, SLOW COOK, Sauté-Then-Simmer™, CAKE, SOUP, and STEAM.

WHITE RICE
WHITE RICE cooks fluffy, delicious white rice automatically.

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

QUICK RICE
QUICK RICE is a great time-saving option for rice in a pinch. This setting foregoes the rice cooker’s Sensor Logic™ for faster cooking times, although cooked rice will not be to the same quality of the White Rice and Brown Rice functions.

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

Aroma’s patent-pending Sauté-Then-Simmer™ (STS™) Technology will sauté foods at a high heat and automatically switch over to its simmer mode once liquid is added.

STEAM
STEAM is perfect for healthy sides and main courses. Set the time food needs to steam, it will begin to countdown once water reaches a boil and shut off once time has elapsed.
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 rice 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 rice cooker base, cord or plug in water at any time.

**HELPFUL HINTS**

3/4 US cups

The provided rice cooker cup is the equivalent to a 3/4 standard US cup.
TO COOK RICE

1. Using the provided measuring cup, add rice to the inner pot.
2. Rinse rice to remove excess starch. Drain.
3. Fill with water to the line which matches the number of cups of rice being cooked.
4. Press the lid release button to open the unit. Place the inner pot into the rice cooker.
5. Close the lid securely.
6. Plug the power cord into an available 120V AC outlet.

HELPFUL HINTS

- Before placing the inner pot into the rice cooker, check that it is dry and free of debris. Adding the inner pot when wet may damage the rice cooker.
- If you misplace the measuring cup, a ¾ 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 7.
- Storage lid is not to be used during the cooking cycles.

NOTE
The rice cooker will now begin cooking. The cooking indicator light will illuminate.

The rice cooker will countdown the final 12 minutes for WHITE RICE and 25 minutes for BROWN RICE.

When finished serving rice, turn the rice cooker off by pressing \( \text{/KEEP WARM} \) twice and unplug the power cord.

Once cooled, remove the inner pot, top with storage lid, and store leftovers in the refrigerator.

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

Brown rice requires a much longer cooking cycle than other rice varieties due to the extra bran layers on the grains. BROWN RICE on this rice cooker allows extra time and adjusted heat settings in order to cook the rice properly. If it appears the rice cooker is not heating up immediately on BROWN RICE, this is due to a low-heat soak cycle that precedes the cooking cycle to produce better brown rice results.

Rice should not be left in the rice cooker on KEEP WARM for more than 12 hours.
**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 to the number of hours when rice will be needed. See “To Use Delay Timer” on page 10 for instructions.
- This chart is only a general measuring guide. As there are many different kinds of rice available (see “About Rice” on page 24), rice/water measurements may vary.

---

**RICE/WATER MEASUREMENT TABLE**

<table>
<thead>
<tr>
<th>UNCOOKED RICE</th>
<th>RICE WATER LINE INSIDE POT</th>
<th>APPROX. COOKED RICE YIELD</th>
<th>COOKING TIMES</th>
</tr>
</thead>
<tbody>
<tr>
<td>2 Rice Cooker Cups*</td>
<td>Line 2</td>
<td>4 Rice Cooker Cups*</td>
<td>WHITE RICE: 30-35 Min.  BROWN RICE: 65-70 Min.</td>
</tr>
<tr>
<td>3 Rice Cooker Cups*</td>
<td>Line 3</td>
<td>6 Rice Cooker Cups*</td>
<td>WHITE RICE: 33-38 Min.  BROWN RICE: 75-80 Min.</td>
</tr>
<tr>
<td>4 Rice Cooker Cups*</td>
<td>Line 4</td>
<td>8 Rice Cooker Cups*</td>
<td>WHITE RICE: 38-43 Min.  BROWN RICE: 80-85 Min.</td>
</tr>
<tr>
<td>5 Rice Cooker Cups*</td>
<td>Line 5</td>
<td>10 Rice Cooker Cups*</td>
<td>WHITE RICE: 40-45 Min.  BROWN RICE: 85-90 Min.</td>
</tr>
<tr>
<td>7 Rice Cooker Cups*</td>
<td>Line 7</td>
<td>14 Rice Cooker Cups*</td>
<td>WHITE RICE: 45-50 Min.  BROWN RICE: 90-95 Min.</td>
</tr>
<tr>
<td>8 Rice Cooker Cups*</td>
<td>Line 8</td>
<td>16 Rice Cooker Cups*</td>
<td>WHITE RICE: 47-52 Min.  BROWN RICE: 92-97 Min.</td>
</tr>
</tbody>
</table>

* Cups referenced are with the included measuring cup. The measuring cup included adheres to rice cooker industry standards and is not equal to a standard U.S. measuring cup. The included measuring cup is equal to a standard ¾ US cup.

*1 Rice Cooker Cup = ¾ US Cups
TO USE QUICK RICE

The rice produced by Quick Rice will not be to the same quality as rice made using WHITE RICE or BROWN RICE, 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 5. Rather than pressing one of the standard rice function buttons, press QUICK RICE.

If cooking brown rice, add an additional 1½ cups water, using the provided measuring cup, to compensate for the lack of soaking time. The included measuring cup is equal to a standard ¾ US cup.

<table>
<thead>
<tr>
<th>WHITE RICE UNCOOKED CUPS*</th>
<th>COOKING TIME WITH QUICK RICE FUNCTION</th>
<th>APPROX. TIME SAVINGS COMPARED TO WHITE RICE FUNCTION</th>
</tr>
</thead>
<tbody>
<tr>
<td>2 Rice Cooker Cups*</td>
<td>17-22 Min.</td>
<td>15 Min.</td>
</tr>
<tr>
<td>4 Rice Cooker Cups*</td>
<td>22-27 Min.</td>
<td>15 Min.</td>
</tr>
<tr>
<td>6 Rice Cooker Cups*</td>
<td>27-32 Min.</td>
<td>15 Min.</td>
</tr>
<tr>
<td>8 Rice Cooker Cups*</td>
<td>30-35 Min.</td>
<td>10 Min.</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>BROWN RICE UNCOOKED CUPS*</th>
<th>COOKING TIME WITH QUICK RICE FUNCTION</th>
<th>APPROX. TIME SAVINGS COMPARED TO BROWN RICE FUNCTION</th>
</tr>
</thead>
<tbody>
<tr>
<td>2 Rice Cooker Cups*</td>
<td>38-43 Min.</td>
<td>25 Min.</td>
</tr>
<tr>
<td>4 Rice Cooker Cups*</td>
<td>44-49 Min.</td>
<td>35 Min.</td>
</tr>
<tr>
<td>6 Rice Cooker Cups*</td>
<td>46-51 Min.</td>
<td>40 Min.</td>
</tr>
<tr>
<td>8 Rice Cooker Cups*</td>
<td>52-57 Min.</td>
<td>40 Min.</td>
</tr>
</tbody>
</table>

* Cups referenced are with the included measuring cup. The measuring cup included adheres to rice cooker industry standards and is not equal to a standard U.S. measuring cup. If cooking brown rice, add an additional 1½ cups water, using the provided measuring cup, to compensate for the lack of soaking time. The included measuring cup is equal to a standard ¾ US cup.

• 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.

*1 Rice Cooker Cup = ¾ US Cups
TO USE THE DELAY TIMER

Follow steps 1 to 7 of “To Cook Rice” beginning on page 5.

8

Press DELAY TIMER. Each press increases in half an hour increments. It may be set to have rice ready in 1 to 15 hours. The time selected will indicate when cooking will be complete.

9

Once the needed time is selected, press MENU to select WHITE RICE or BROWN RICE depending on the rice being cooked.

10

The digital display will countdown from the time selected.

11

Once rice begins cooking, the cooking indicator light will illuminate.

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

NOTE

• If you misplace the measuring cup, a ¾ 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.

HELPFUL HINTS
For better results, stir the rice with the serving spatula to distribute any remaining moisture.

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

Once cooled, remove the inner pot, top with storage lid, and store leftovers in the refrigerator.

• Rice should not be left in the rice cooker on KEEP WARM for more than 12 hours.
Add food to be slow cooked to the inner pot.

Place the inner pot into the rice cooker.

Close the lid securely.

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

Press Δ/KEEP WARM to turn the rice cooker on.

Press MENU to select SLOW COOK. The digital display will show a flashing 2:00 to represent two hours of slow cook time.

NOTE
- The Slow Cook function operates as a traditional “High” Slow Cook function.
- Before placing the inner pot into the rice cooker, check that the cooking pot is dry and free of debris. Adding the inner pot when wet may damage the rice cooker.
- If recipe calls for ingredients to be seared or browned use Saute-Then-Simmer™ to sear meat then switch to Slow Cook to finish cooking.
TO SLOW COOK (CONT.)

7 Use UP + or DOWN - to set the time. These buttons will adjust slow cook time by 30 minutes, up to 10 hours.

8 Once the needed cooking time is selected, the rice 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.

9 The rice cooker will begin to slow cook. The digital display will countdown from the selected time.

10 Once the selected time has passed, the rice cooker will beep and automatically switch to KEEP WARM.

11 Open the lid to check food for doneness. If fully cooked, remove food for serving.

12 When finished serving, turn the rice cooker off by pressing (¥)/KEEP WARM and unplug the power cord.

13 Once cooled, remove the inner pot, top with storage lid, and store leftovers in the refrigerator.
TO USE SAUTÉ-THEN-SIMMER™

1. Place the inner pot into the rice cooker and close the lid.
2. Plug the power cord into an available 120V AC outlet.
3. Press Î±/KEEP WARM to turn on the rice cooker.
4. Press MENU to select the Sauté-Then-Simmer™ function to begin sautéing and allow the cooker to preheat for 5 minutes.

- Do not use the provided serving spatula to sauté. It is not intended to be used in contact with high temperatures. Use a long-handled wooden or heat-safe spoon to stir food while sautéing.
When finished serving, turn the rice cooker off by pressing /KEEP WARM twice and unplug the power cord.

Once cooled, remove the inner pot, top with storage lid, and store leftovers in the refrigerator.
TO SAUTÉ ONLY

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

2. Place the inner pot into the rice cooker and close the lid.

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

4. Press ©/KEEP WARM to turn on the rice cooker.

- Do not use the provided serving spatula to sauté. It is not intended to be used in contact with high temperatures. Use a long-handled wooden or heat-safe spoon to stir food while sautéing.
TO SAUTÉ ONLY (CONT.)

5 Press MENU to select the Sauté-Then-Simmer™ function to begin sautéing and allow the cooker to preheat for 5 minutes.

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

7 When finished sautéing, turn the rice cooker off by pressing KEEP WARM twice and unplug the power cord.

8 Once cooled, remove the inner pot, top with storage lid, and store leftovers in the refrigerator.
Using the provided measuring cup, add 3 rice cooker cups of water to the inner pot.

Place the inner pot into the rice cooker.

Place food to be steamed onto the steam tray.

Place the steam tray into the rice cooker.

Close the lid securely.

Plug the cord into an available 120V AC outlet.

Press 🌋/KEEP WARM to turn on the rice cooker.

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.
Press MENU to select STEAM. The digital display will show a flashing 0:05 to represent 5 minutes of steam time.

Use UP + or DOWN - to set the time. These buttons will adjust steam time by 1 minute, up to 60 minutes.

Once the needed time is selected, the rice cooker will beep to indicate it is setting at the displayed time.

The steam 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.

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

Check steamed food for doneness. If finished steaming, use a hot pad or oven mitt and remove food immediately to avoid overcooking.

When finished steaming, turn the rice cooker off by pressing /KEEP WARM twice and unplug the power cord.
TO STEAM FOOD & SIMULTANEOUSLY COOK RICE

Follow steps 1 to 9 of “To Cook Rice” beginning on page 5.

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

11. Using caution to avoid escaping steam, open the lid.

12. Place steam tray into the rice cooker.

13. Close the lid securely.

**NOTE**
- Do not attempt to cook more than 6 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 7 for approximate rice cooking times.
If food is finished steaming, remove steam tray using a hot pad or oven mitt.

Allow the rice cooker to continue cooking rice.

Once rice is finished, the rice 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 rice, turn the rice cooker off by pressing ON/KEEJP WARM twice and unplug the power cord.

Once cooled, remove the inner pot, top with storage lid, and store leftovers in the refrigerator.

• Rice should not be left in the rice cooker on KEEP WARM for more than 12 hours.

NOTE
### Meat Steaming Table

<table>
<thead>
<tr>
<th>MEAT</th>
<th>STEAMING TIME</th>
<th>SAFE INTERNAL TEMPERATURE</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fish</td>
<td>25 Min.</td>
<td>140°</td>
</tr>
<tr>
<td>Chicken</td>
<td>30 Min.</td>
<td>165°</td>
</tr>
<tr>
<td>Pork</td>
<td>30 Min.</td>
<td>160°</td>
</tr>
<tr>
<td>Beef</td>
<td>Medium = 25 Min. Medium-Well = 30 Min. Well = 33 Min.</td>
<td>160°</td>
</tr>
</tbody>
</table>

### Vegetable Steaming Table

<table>
<thead>
<tr>
<th>VEGETABLE</th>
<th>STEAMING TIME</th>
</tr>
</thead>
<tbody>
<tr>
<td>Asparagus</td>
<td>9-11 Minutes</td>
</tr>
<tr>
<td>Broccoli</td>
<td>6-8 Minutes</td>
</tr>
<tr>
<td>Cabbage</td>
<td>5-7 Minutes</td>
</tr>
<tr>
<td>Carrots</td>
<td>11-13 Minutes</td>
</tr>
<tr>
<td>Cauliflower</td>
<td>7-9 Minutes</td>
</tr>
<tr>
<td>Corn on the Cob</td>
<td>12-16 Minutes</td>
</tr>
<tr>
<td>Green Beans</td>
<td>9-11 Minutes</td>
</tr>
<tr>
<td>Peas</td>
<td>4-6 Minutes</td>
</tr>
<tr>
<td>Potatoes</td>
<td>28-33 Minutes</td>
</tr>
<tr>
<td>Spinach</td>
<td>2-4 Minutes</td>
</tr>
<tr>
<td>Squash</td>
<td>9-11 Minutes</td>
</tr>
<tr>
<td>Zucchini</td>
<td>9-11 Minutes</td>
</tr>
</tbody>
</table>

**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 may 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**
- When steaming, Aroma® recommends using 3 rice cooker cups of water with the provided measuring cup.
TO CLEAN

1. Remove the condensation collector.

2. Soak the inner pot and all accessories or wash them in the dishwasher. Place plastic accessories on the top rack of the dishwasher.

3. Wipe rice cooker body clean with a damp cloth.

4. Thoroughly dry rice cooker body and all accessories.

5. 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.
# 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.

<table>
<thead>
<tr>
<th>Issue</th>
<th>Solution</th>
</tr>
</thead>
<tbody>
<tr>
<td>Rice is too dry/hard after cooking.</td>
<td>If your rice is dry or hard/chewy when the rice cooker switches to KEEP WARM, 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 WHITE RICE. When rice cooker switches to KEEP WARM, open the lid and stir the rice to check the consistency. Repeat as necessary until rice is soft and moist.</td>
</tr>
<tr>
<td>Rice is too moist/soggy after cooking.</td>
<td>If your rice is too moist or soggy when the rice cooker switches to KEEP WARM, use the serving spatula 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 KEEP WARM for 10-30 minutes as needed, opening the lid and stirring periodically to release excess moisture.</td>
</tr>
<tr>
<td>E2 Error</td>
<td>This error indicated that your rice cooker is overheated. Unplug your rice cooker and allow it to cool for 20-30 minutes.</td>
</tr>
</tbody>
</table>
ABOUT RICE
Courtesy of the USA Rice Federation

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.

For recipes and rice information visit the USA Rice Federation online at [www.usarice.com/consumer](http://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.

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

Aroma Housewares Company warrants this product free from defects in material and workmanship for five 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.

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, 8:30AM-4:30PM, 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: ________________________________

• Proof of purchase is required for all warranty claims.

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