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.
Congratulations on your purchase of the Aroma® Professional™ 20-Cup Digital Rice Cooker, Food Steamer and Slow Cooker. In no time at all, you’ll be making fantastic, restaurant-quality 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 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!

Several delicious recipes are included at the back of this manual, and even more are available online at www.AromaCo.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.
The QUICK RICE function 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.

The 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.

The STEAM function 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.

The MENU button 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.

The WHITE RICE function cooks restaurant-quality white rice automatically.

The SOUP function is great for preparing savory soups and delicious stews.

The CAKE function “bakes” cakes and other treats.

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.

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

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

The POWER/KEEP WARM button serves two purposes. One press of the POWER/KEEP WARM button will turn the rice cooker on. A second press will set the rice cooker to its Keep-Warm setting.

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IMPORTANT SAFEGUARDS

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. The extension cord should be a grounding-type 3-wire cord.

DO NOT DRAPE CORD!

KEEP AWAY FROM CHILDREN!

PARTS IDENTIFICATION

Digital Controls

POWER/KEEP-WARM

DELAY TIMER

The 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.

The MENU button 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.

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DO NOT DRAPE CORD!

KEEP AWAY FROM CHILDREN!

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.
TO COOK RICE

1. Using the provided measuring cup, add rice to the inner cooking 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 cooking pot into the rice cooker.
5. Close the lid securely.
6. Plug the power cord into a wall outlet.

HELPFUL HINTS
- Before placing the inner cooking pot into the rice cooker, check that it is dry and free of debris. Adding the inner cooking 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.

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 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 cooking 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.
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 the POWER/KEEP WARM button 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. For UNCOOKED RICE, rice should not be left in the rice cooker on Keep-Warm for more than 12 hours.

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.</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.</td>
</tr>
<tr>
<td>4 Rice Cooker Cups*</td>
<td>Line 4</td>
<td>8 Rice Cooker Cups*</td>
<td>WHITE RICE: 34-39 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.</td>
</tr>
<tr>
<td>6 Rice Cooker Cups*</td>
<td>Line 6</td>
<td>12 Rice Cooker Cups*</td>
<td>WHITE RICE: 43-48 Min.</td>
</tr>
<tr>
<td>7 Rice Cooker Cups*</td>
<td>Line 7</td>
<td>14 Rice Cooker Cups*</td>
<td>WHITE RICE: 46-50 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.</td>
</tr>
<tr>
<td>9 Rice Cooker Cups*</td>
<td>Line 9</td>
<td>18 Rice Cooker Cups*</td>
<td>WHITE RICE: 51-56 Min.</td>
</tr>
<tr>
<td>10 Rice Cooker Cups*</td>
<td>Line 10</td>
<td>20 Rice Cooker Cups*</td>
<td>WHITE RICE: 55-60 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.

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.

• 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. If it appears the rice 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.

• Rice should not be left in the rice cooker on Keep-Warm for more than 12 hours.
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 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. The included measuring cup is equal to a standard ¾ US cup.

### WHITE RICE

<table>
<thead>
<tr>
<th>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>

### BROWN RICE

<table>
<thead>
<tr>
<th>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.

### Helpful Hints

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

<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>
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<tr>
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</tbody>
</table>

<table>
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<th>BROWN RICE UNCOOKED CUPS*</th>
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</tr>
<tr>
<td>8 Rice Cooker Cups*</td>
<td>52-57 Min.</td>
<td>40 Min.</td>
</tr>
</tbody>
</table>
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 the POWER/KEEP WARM button twice and unplug the power cord.

Once rice is finished, the rice cooker will beep and automatically switch to Keep-Warm.

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

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
- The Slow Cook function operates as a traditional “High” Slow Cook function.
- Before placing the inner cooking pot into the rice cooker, check that the cooking pot is dry and free of debris. Adding the inner cooking 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.

Add food to be slow cooked to the inner cooking pot.

Place the inner cooking pot into the rice cooker.

Press the MENU button to select the Slow Cook function. The digital display will show a flashing 2:00 to represent two hours of slow cook time.

Press the POWER/KEEP WARM button to turn the rice cooker on.

NOTE
- The Slow Cook function operates as a traditional “High” Slow Cook function.
- Before placing the inner cooking pot into the rice cooker, check that the cooking pot is dry and free of debris. Adding the inner cooking 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.)

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

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.

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

Once the selected time has passed, the rice cooker will beep and automatically switch to Keep-Warm.

TO USE SAUTÉ-THEN-SIMMER™

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

Plug the power cord into an available outlet.

Press the POWER/KEEP WARM button to turn on the rice cooker.

Press the MENU button 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.
TO USE SAUTÉ-THEN-SIMMER™ (CONT.)

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

6 Using a long-handled wooden spoon, stir ingredients until sautéed/ browned to the desired level. DO NOT use included serving spatula while sautéing.

7 Add other called for ingredients and liquid to the inner cooking pot.

8 Close the lid securely and allow the rice cooker to cook.

9 Once the meal has cooked, the rice cooker will beep and automatically switch over to Keep-Warm.

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

11 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 cooking pot.

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

3 Plug the power cord into an available outlet.

4 Press the POWER/KEEP WARM button 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.

CAUTION

• 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.)

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

When finished sautéing, turn the rice cooker off by pressing the POWER/KEEP WARM button twice and unplugging the power cord.

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

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

TO STEAM

Using the provided measuring cup, add 3 rice cooker cups of water to the inner cooking pot.

Place the inner cooking pot into the rice cooker.

Plug the cord into an available outlet.

Press the POWER/KEEP WARM button to turn on the rice cooker.

Close the lid securely.

Place food to be steamed onto the steam tray.

Plug the cord into an available outlet.

Press the POWER/KEEP WARM button to turn on the rice cooker.

Place the steam tray into the rice cooker.

Using the provided measuring cup, add 3 rice cooker cups of water to the inner cooking pot.

Place the inner cooking pot into the rice cooker.

Place food to be steamed onto the steam tray.

Place the steam tray into 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.

7 8
6
5
16
Press the MENU button to select the Steam function. The digital display will show a flashing 0:05 to represent 5 minutes of steam time.

Use the UP + or DOWN - buttons 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 the POWER/KEEP WARM button twice and unplug the power cord.

Place food to be steamed onto the steam tray.

Using caution to avoid escaping steam, open the lid.

Place steam tray into the rice cooker.

Close the lid securely.

**TO STEAM FOOD & SIMULTANEOUSLY COOK RICE**

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

- 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.

- 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.
14. If food is finished steaming, remove steam tray using a hot pad or oven mitt.

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

16. Once rice is finished, the rice cooker will beep and automatically switch to Keep-Warm.

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

**TO STEAM FOOD & SIMULTANEOUSLY COOK RICE (CONT.)**

Using caution, open the lid to check food for doneness. CAUTION: Steam will be hot.

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 the POWER/KEEP WARM button twice and unplug the power cord.

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

**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 cooking 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.

**STEAMING TABLES**

**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.</td>
<td>Medium-Wall = 30 Min.</td>
</tr>
</tbody>
</table>

- Altitude, humidity and outside temperature will affect cooking times.
- These steaming charts are for reference only. Actual cooking times may vary.

**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>

- Altitude, humidity and outside temperature will affect cooking times.
- These steaming charts are for reference only. Actual cooking times may vary.
1. Add ingredients to the inner cooking pot.
2. Place the inner cooking pot into the rice cooker.
3. Close the lid securely.
4. Plug the cord into an available outlet.

**CAUTION**
- The rice cooker will not switch to Keep-Warm until all liquid is boiled away. Follow the recipe carefully and do not leave the rice cooker unattended.

**TO COOK SOUPS, STEWS OR CHILIS**

5. Press the MENU button to select the Soup function. The display will flash 0:30 indicating the 30 minute default cook time.
6. Press the POWER/KEEP WARM button to turn on the rice cooker.
7. Press the MENU button to select the Soup function. The display will flash 0:30 indicating the 30 minute default cook time.
8. Once cooking is complete, press the POWER/KEEP WARM button to switch the rice cooker to Keep-Warm.
9. Use the UP + or DOWN - buttons to set the time. These buttons will adjust the soup time by 5 minutes. Cook time can be set between 10 minutes and 2 hours.
10. When finished serving, turn the rice cooker off by pressing the POWER/KEEP-WARM button twice and unplug the power cord.
11. Once cooled, remove the inner pot, top with storage lid, and store leftovers in the refrigerator.

**TO COOK SOUPS, STEWS AND CHILIS (CONT.)**

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

1. Follow instructions on cake mix packaging or recipe to mix liquid ingredients and cake mix. Add cake mix into the inner pot.

2. Place the inner cooking pot into the rice cooker.

3. Close the lid securely.

4. Connect the power cord to the rice cooker and plug into an available outlet.

5. Press the POWER/KEEP WARM button to turn the rice cooker on.

6. Press the MENU button to cycle to the Cake function. The display will flash 0:50 indicating the 50 minute default cook time.

7. Use the UP + or DOWN - buttons to adjust the cake time by 5 minutes. Cook time can be set between 5 minutes and 2 hours.

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

9. Once cake is finished, the rice cooker will beep and switch to off.

10. Remove the cake carefully by inverting the inner pot onto a flat dish or surface. Turn the rice cooker off by holding the POWER/KEEP WARM button until the rice cooker powers off.

11. Unplug the power cord from the power outlet first, then from the rice cooker.

NOTE
- Cook time should be set according to package directions and adjusted as needed to reach desired doneness.
- Check cake for doneness by placing a toothpick into the cake. If it comes out clean the cake is ready!

HELPFUL HINTS
- Before placing the inner cooking pot into the rice cooker, check that the cooking pot is dry and free of debris. Adding the inner cooking pot when wet may damage the rice cooker.
- NOTE
- Unplug the power cord from the power outlet first, then from the rice cooker.
NOTE

Wipe rice cooker body clean with a damp cloth. Soak the inner cooking pot and all accessories or wash them in the dishwasher. Place plastic accessories on the top rack of the dishwasher.

Remove the condensation collector.

• 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.

TO CLEAN

Thoroughly dry rice cooker body and all accessories. Reassemble for next use.

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.

Rice is too dry/hard after cooking.

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 the WHITE RICE button. 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.

Rice is too moist/soggy after cooking.

If your rice is still 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.

E2 Error

This error indicated that your rice cooker is overheated. Unplug your rice cooker and allow it to cool for 20-30 minutes.
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 separable 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.
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.

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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, 8:30AM-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: ________________________________

NOTE

• Proof of purchase is required for all warranty claims.