Congratulations on your purchase of the AROMA Rice Cooker & Food Steamer. It will surely become one of the most useful and versatile appliances in your modern kitchen.

Please read all instructions before your first use.
**IMPORTANT SAFEGUARDS**

1. Important: Read all instructions carefully before first use.
2. Do not touch hot surfaces. Use handles or knobs.
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. 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.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
7. The appliance inlet must be dried before appliance is used again.
8. Do not use attachments or accessories other than those supplied or recommended by the manufacturer. Incompatible parts create a hazard.
9. Do not use outdoors.
10. Do not let cord hang over edge of table or counter, or touch hot surfaces.
11. Do not place on or near a hot burner or in the oven.
12. Do not use the appliance for other than intended use.
13. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock. Metal-scouring pads may also damage the finish.
15. Extreme caution should be exercised when using or moving the appliance containing hot oil or other hot liquids.
16. 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.
17. Store in a cool, dry place.
18. To disconnect, unplug the rice cooker from the electric outlet.

**SAVE THESE INSTRUCTIONS**

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**GUARDE BIEN ESTAS INSTRUCCIONES.**

1. Importante: Lea cuidadosamente todas las instrucciones antes de su primer uso.
2. No toque superficies calientes. Use asas o perillas.
3. Para prevenir choques eléctricos, no sumerja el cable, el enchufe o el aparato en agua o otros líquidos.
4. Se requiere supervisión cuando el aparato se use cerca de niños.
5. Desenchufe del tomacorriente cuando no se use y antes de limpiarlo. Deje que el aparato se enfríe completamente antes de colocar o quitar las partes y antes de limpiar el aparato.
6. No haga funcionar ningún electrodoméstico con un cable dañado o un enchufe o aparato dañado. Regrese el electrodoméstico al centro de servicio autorizado más cercano para su revisión.
7. El enchufe de la olla debe estar en la posición de salida para el cableado del electrodoméstico.
8. Quite los recipientes calientes de las partes del electrodoméstico que estén calientes.
9. No coloque con ojos abiertos el recipiente calentador de líquidos calientes, ni el recipiente de los líquidos calientes.
10. Cualquier uso de accesorios no recomendados por el fabricante puede ser peligroso.
11. No se use al aire libre.
12. No deje que el cable cuelgue del borde de una mesa o superficie, ni que toque superficies calientes, para evitar accidentes.
13. No coloque el electrodoméstico cerca de un quemador de gas o un horno eléctrico.
14. Tenga extremo cuidado cuando mueva o maneje electrodomésticos que contengan aceite caliente o líquidos calientes.
15. No use el electrodoméstico para otro uso que el indicado en este instructivo.
16. Desconecte el electrodoméstico después de usarlo. Su electrodoméstico permanecerá encendido menos que lo desconecte.
17. Este electrodoméstico tiene un enchufe polarizado. Para reducir el riesgo de choques eléctricos, este enchufe está diseñado para entrar en una sola posición, si no entra, volte el enchufe y vuelva a intentarlo. No fuerce el enchufe, pregúntele al técnico si no entra.
18. Al terminar el uso, desconecte el electrodoméstico y guárdelo en un lugar seguro.
ADDITIONAL IMPORTANT SAFETY INFORMATION

- Place the rice cooker on a flat, heat-resistant surface, and use it in a well-ventilated area.
- Do not place the rice cooker too close to the edge of the table or countertop as it could be knocked off.
- Extreme caution should be used if a longer cord needs to be used. Make sure it is positioned safely so that nobody trips over it unintentionally.
- The rice cooker base and the other parts become hot. Be sure to use the handles and wear protective oven mitts or gloves.

NOTAS ADICIONALES

- Se le proporciona un cable corto de corriente para evitar que se enrede con otras cosas de la cocina.
- Este aparato es para uso doméstico.
- Otro cable más largo lo podrá utilizar según las circunstancias específicas.

GUARDE BIEN ESTAS INSTRUCCIONES

¡NO DEJE QUE EL CABLE CUELGUE!

¡MANTÉNGASE LEJOS DE LOS NINOS!
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.
**Standard Accessories:**

1. Rice Cooker and Food Steamer
   a. Cook and Warm indicator Lights
   b. Cook Switch
2. Outer Body
   c. Heating Plate
   d. Thermo-Control Plate
3. Lid
4. Inner Pot
   f. Water Measurement Lines (Liters/Cups)
5. Measuring Cup
6. Spoon
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.
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 and add rice to the pot. One full level cup equals one cup.
2. Rinse rice in the inner pot until water becomes relatively clear.
3. Using the water measurement lines inside or the measuring cup, add appropriate amount of water. A rice/water measurement chart has been included on page 7.
4. For softer rice, allow rice to soak for 10-20 minutes prior to cooking.
5. Replace lid and plug power cord into outlet.
6. Press switch down, to cook mode. The cook light will illuminate. When rice 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 8.
2. Place food in tray and press 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.

CAUTION:
- Do not open lid when in use.
- If cooking pot is returned to cooker when wet, it will damage this product causing it to malfunction.
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.
➢ This appliance is NOT dishwasher safe. Inner pot is NOT dishwasher safe.

CÓMO LIMPIAR EL APARATO

Antes de limpiar su arrocera vaporera desconectela y espere a que se enfríe.

1. Retire la tapadera y la olla interior de su arrocera y lávela con un poco de agua manchada con detergente líquido. Enjuague bien y séquela. El interior del aparato debe ser limpio.
2. Limpie el exterior del aparato y el mango con una esponja suave. No use ninguna solución de limpieza en los componentes de metal.
3. Limpie el recipiente con un cepillo metálico y límpie cualquier residuo.
4. Limpie el exterior del aparato con un trapo suave y detergente líquido. Limpie su aparato en una zona segura.
5. Coloque el recipiente dentro del aparato y agregue 1/2 taza de agua y unas gotas de detergente. Presione hacia abajo la palanca de dirección a "cool" y déjelo que se caliente por 10 minutos. Enjuague bien y séquelo antes de volver a usar.

No use limpiadores abrasivos fuertes.
Este electrodoméstico NO debe lavarse en el lavaplatos. La olla Interior NO está diseñada para ser lavada en el lavaplatos.
**Rice/Water Measurement Chart:**

<table>
<thead>
<tr>
<th>UNCOOKED RICE</th>
<th>WATER WITH MEASURING CUP</th>
<th>WATERLINE INSIDE POT</th>
<th>APPROX COOKED RICE YIELD</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 Cup</td>
<td>1-1/2 Cups</td>
<td>Line 1</td>
<td>2 Cups</td>
</tr>
<tr>
<td>2 Cups</td>
<td>2-1/2 Cups</td>
<td>Line 2</td>
<td>4 Cups</td>
</tr>
<tr>
<td>3 Cups</td>
<td>3-1/2 Cups</td>
<td>Line 3</td>
<td>6 Cups</td>
</tr>
<tr>
<td>4 Cups</td>
<td>4-1/2 Cups</td>
<td>Line 4</td>
<td>8 Cups</td>
</tr>
<tr>
<td>5 Cups</td>
<td>5-1/2 Cups</td>
<td>Line 5</td>
<td>10 Cups</td>
</tr>
<tr>
<td>6 Cups</td>
<td>6-1/2 Cups</td>
<td>Line 6</td>
<td>12 Cups</td>
</tr>
<tr>
<td>7 Cups</td>
<td>7-1/2 Cups</td>
<td>Line 7</td>
<td>14 Cups</td>
</tr>
<tr>
<td>8 Cups</td>
<td>8-1/2 Cups</td>
<td>Line 8</td>
<td>16 Cups</td>
</tr>
<tr>
<td>9 Cups</td>
<td>9-1/2 Cups</td>
<td>Line 9</td>
<td>18 Cups</td>
</tr>
<tr>
<td>10 Cups</td>
<td>10-1/2 Cups</td>
<td>Line 10</td>
<td>20 Cups</td>
</tr>
</tbody>
</table>

**NOTE:**
- When cooking brown or wild rice, add an additional 3/4 cup water.
- The measuring cup included is not an exact cup. Chart refers to cups of rice/water based on the measuring cup provided.

**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 rice.
2. If you have experienced any sticking due to the type of rice you are using, try adding a light coating of vegetable oil or non-stick spray to the bottom of the inner pot before adding rice.
3. This is only a general measuring guide. As there are many different kinds of rice available (see About Rice on page 9), rice/water measurement may vary slightly.
## Steaming Chart:

<table>
<thead>
<tr>
<th>VEGETABLE</th>
<th>AMOUNT OF WATER</th>
<th>STEAMING TIME</th>
</tr>
</thead>
<tbody>
<tr>
<td>Asparagus</td>
<td>1/2 Cup</td>
<td>10 Minutes</td>
</tr>
<tr>
<td>Broccoli</td>
<td>1/4 Cup</td>
<td>5 Minutes</td>
</tr>
<tr>
<td>Cabbage</td>
<td>1 Cup</td>
<td>15 Minutes</td>
</tr>
<tr>
<td>Carrots</td>
<td>1 Cup</td>
<td>15 Minutes</td>
</tr>
<tr>
<td>Cauliflower</td>
<td>1 Cup</td>
<td>15 Minutes</td>
</tr>
<tr>
<td>Corn</td>
<td>1 Cup</td>
<td>15 Minutes</td>
</tr>
<tr>
<td>Eggplant</td>
<td>1-1/4 Cup</td>
<td>20 Minutes</td>
</tr>
<tr>
<td>Green Beans</td>
<td>1 Cup</td>
<td>15 Minutes</td>
</tr>
<tr>
<td>Peas</td>
<td>1/2 Cup</td>
<td>10 Minutes</td>
</tr>
<tr>
<td>Spinach</td>
<td>1/2 Cup</td>
<td>10 Minutes</td>
</tr>
<tr>
<td>Squash</td>
<td>1/2 Cup</td>
<td>10 Minutes</td>
</tr>
<tr>
<td>Zucchini</td>
<td>1/2 Cup</td>
<td>10 Minutes</td>
</tr>
</tbody>
</table>

## 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. 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.
3. Altitude, humidity and outside temperature will affect cooking times.
4. The steaming chart is for reference only. Actual cooking time may vary.
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. 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. The “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 and 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. $8.00 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 and which may vary from state to state and does not cover areas outside the United States.

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GARANTÍA LIMITADA

Aroma Housewares Company garantiza que este producto no tenga defectos en sus materiales y fabricación durante un período de un año a partir de la fecha comprobada de compra dentro del continente de los Estados Unidos.

Durante este período de garantía, Aroma Housewares Company reparará o reemplazará, a su opción, partes defectuosas sin costo, siempre y cuando el producto sea devuelto, con el transporte pagado y comprobante de compra y un monto de U.S. $8.00 para los gastos de envío y manejo a cargo de Aroma Housewares Company. Antes de devolver un producto, llame al número gratuito inferior para el número de autorización de devolución. Déjese 2-4 semanas para el retorno.

Esta garantía no cubre la instalación incorrecta, el uso indebido, maltrato o negligencia por parte del propietario. La garantía es inválida en cualquier caso en que el producto se desmonte o se le dé mantenimiento por un centro de servicio no autorizado.

Esta garantía le da derechos legales específicos que pueden variar de estado en estado y no cubre áreas fuera de los Estados Unidos.

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