

AROMA®

One-Touch, 10-Cup Rice Cooker



Instruction Manual

ARC-720G

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

Please read all instructions before your first use.



Published By:

Aroma Housewares Co.
6469 Flanders Drive
San Diego, CA 92121
U.S.A.
1-800-276-6286
www.aromaco.com

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IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

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. Do not use attachments or accessories other than those supplied or recommended by the manufacturer. Incompatible parts create a hazard.
8. Do not use outdoors.
9. Do not let cord touch hot surfaces or hang over the edge of a counter or table.
10. Do not place on or near a hot burner or in a heated oven.
11. Do not use the appliance for other than intended use.
12. Always unplug from the base of the wall outlet. Never pull on the cord.
13. Extreme caution should be exercised when using or moving the appliance containing hot oil or other hot liquids.
14. 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.
15. To reduce the risk of electric shock, cook only in removable container.
16. Use only with 120V AC power outlet.
17. Use extreme caution when opening the lid during or after cooking. Hot steam will escape and could cause burns.
18. Use appliance on a level, dry, and heat-resistant surface.

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

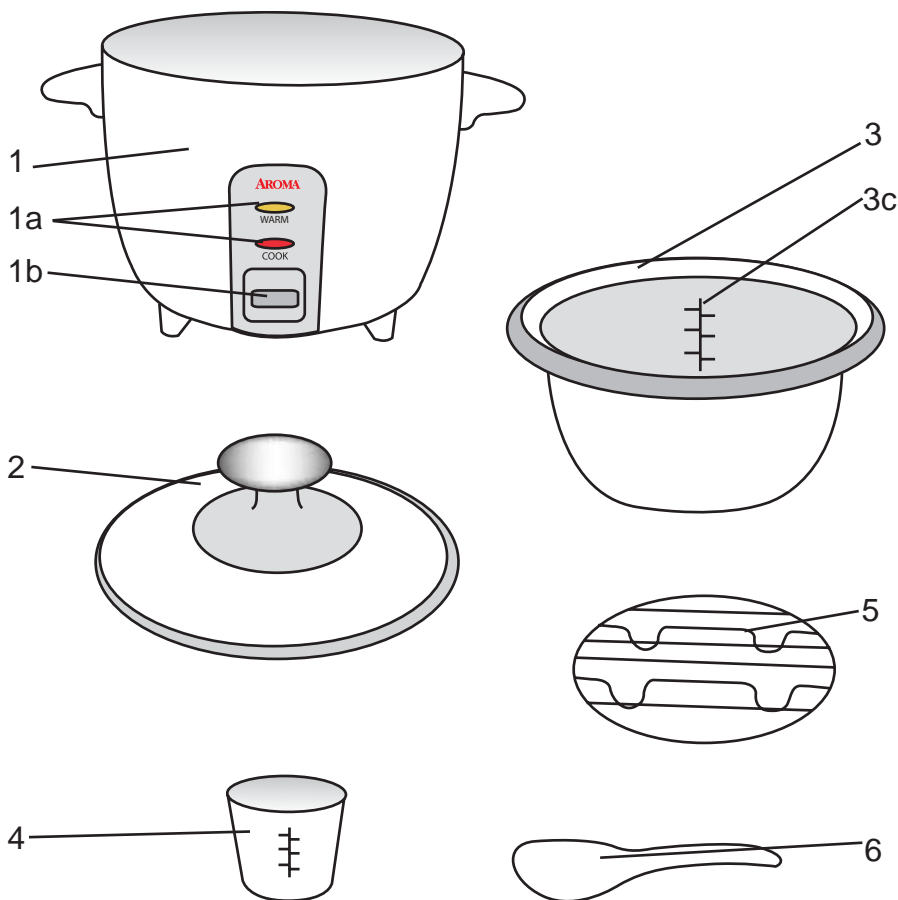
This appliance has a **polarized plug** (one blade is wider than the other); follow the instructions below:

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



Standard Accessories:

1. Rice Cooker and Food Steamer
- 1a. Cook and Warm indicator Lights
- 1b. Cook Switch
2. Lid
3. Inner Pot
- 3c. Water Measurement
Lines (Liters/Cups)
4. Measuring Cup
5. Steam Rack
6. Rice Paddle

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 and add rice to separate container.
2. Rinse rice in container until the water becomes relatively clear, then drain.
3. Add cleaned rice into the inner pot and using the water measurement lines inside, fill it with the appropriate amount of water. See Rice/Water Measurement chart included on page 6.
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 cooking is complete, it will automatically switch to warm mode and the warm indicator light will illuminate.
7. After cooking, allow rice to stand for 5-10 minutes without removing lid. This will ensure that rice is thoroughly cooked.

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.

HOW TO CLEAN

Always unplug unit and allow to cool completely before cleaning.

To Clean The Inner Pot:

1. Remove the inner cooking pot. Wash it in warm, soapy water using a nylon 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 nonstick coatings.
 - Do not immerse rice cooker base in water or any other liquid. This appliance is NOT dishwasher safe. The inner pot is NOT dishwasher safe.

COOKING GUIDES

Rice/Water Measurement Chart:

UNCOOKED RICE	WATER WITH MEASURING CUP	WATERLINE INSIDE POT	APPROX COOKED RICE YIELD
1 Cup	1-1/2 Cups	line 1	2 Cups
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.
- **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 GUIDE

Steaming Chart:

FOOD	STEAMING TIME
Chicken Thighs	35 Minutes
Chicken Breasts (boneless & skinless)	20 Minutes
Turkey Tenderloins (10-12 oz. each)	35 Minutes
Artichokes (3 in. diameter whole or 4.5 in. diameter halves)	30-35 Minutes
Small Potatoes (1-2 in. diameter)	30 Minutes
Green Beans	20-22 Minutes
Butternut Squash (1 in. cubes)	20-22 Minutes
Corn (whole ears cut in half)	20 Minutes
Broccoli (2-3 in long stems)	18-20 Minutes
Asparagus	16-18 Minutes

(NOTE: These recommended times include the time it takes to bring the water to a boil. If you are using another recipe as a guide, be sure to bring the water to a boil before steaming the food for the time listed in that recipe.)

HELPFUL HINTS:

Steaming food with an Aroma rice cooker is very simple and convenient. Simply add water to the inner pot, arrange your food on the steam tray, and set the rice cooker to cook. All that is left to do is remove the food once it is done. We've included a table above that reference the cooking times for foods you can steam in the rice cooker.

Before you begin steaming, make sure there is enough water in the inner pot so that the water will not completely boil away during the cooking process. For the food listed in the table above, use 3 standard measuring cups of water.

The amount of food being steamed usually does not effect the cooking time. Whether you are steaming small or large amounts of broccoli, for example, the time needed for thorough steaming will be about the same. Be sure to avoid packing foods tightly in the steam tray as this will prolong the time needed for steaming and may even prevent some of the food from being cooked thoroughly. When possible, it's best to cut large foods into smaller pieces.

STEAMING GUIDE

Also, please note that the steaming chart times only serve as a general guide or reference. Actual times may vary depending on weather, variations in your recipe, and other factors. To safeguard yourself, be sure to check your food carefully for doneness before eating.

For more precise checking of doneness, we recommend using a meat thermometer.

The USDA recommends the following internal temperature guide.

FOOD	INTERNAL TEMPERATURE
Beef, lamb, & veal (medium rare)	145 F
Beef, lamb, & veal (medium)	160 F
Ground Beef	
Beef ribs	
Pork chops, ribs, & roasts	
Egg dishes	
Ground chicken & turkey	165 F
Stuffing	
Casseroles	
Chicken & turkey breasts	170 F
Chicken & turkey whole bird legs thighs wings	180 F

More information can be found at:

http://www.fsis.usda.gov/Food_Safety_Education/Thermy/index.asp

http://www.fsis.usda.gov/Is_It_Done_Yet/index.asp

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; "Jasmine" is the firmest of the long grain varieties and is also 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. \$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.

AROMA HOUSEWARES COMPANY
6469 Flanders Drive
San Diego, California 92121
1-800-276-6286
M-F, 8:30 AM - 5:00 PM, Pacific Time
Website: www.aromaco.com