

AROMA®

One-Touch, 7-Cup Rice Cooker & Food Steamer



Instruction Manual

ARC-727-1NG

Congratulations on your purchase of the **AROMA** One-Touch 7-Cup Rice Cooker and Food Steamer!

Here at Aroma we've mastered the art of cooking perfect, fluffy rice at the touch of a button, so you won't have to. In the Aroma rice cooker, cooking terminates automatically and switches to the convenient "keep warm" mode, so you don't have to watch the clock or worry about over cooking your rice. This versatile appliance also steams vegetables, meats and fish, and it will even cook soups or stock.

Ideal for preparing nutritious, well-balanced meals, the steaming method locks in food's natural flavor, moisture and nutrients without the use of added oils or fats. Because we believe that healthy meals should also be convenient, this rice cooker cooks entire meals in one simple step - steaming meat or vegetables as it cooks rice - saving you time and energy.

This manual contains instructions on using your new rice cooker as well as some additional information about rice. For recipe suggestions or for new home appliance ideas, please visit us online at www.AromaCo.com.



Published By:

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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 inner pot 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 a heated 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.
14. Always unplug from the base of the wall outlet. Never pull on the cord.
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

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

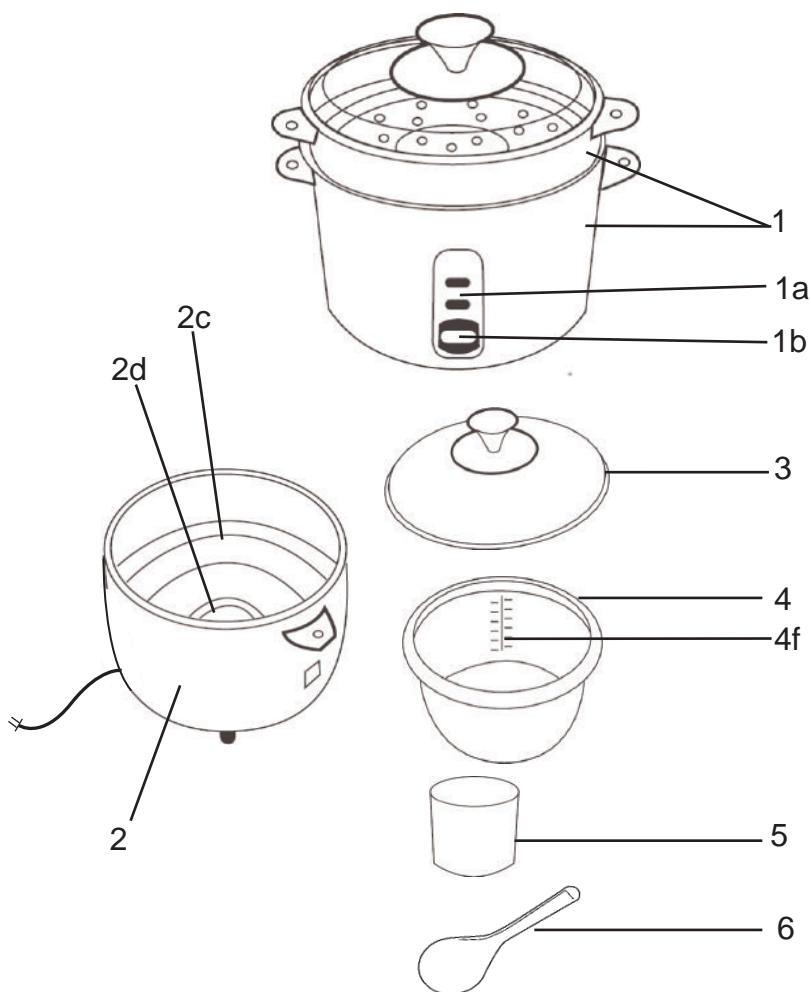
This appliance has a polarized plug (one blade is wider than the other); follow the instructions below:

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 | 3. Lid |
| a. Cook and Warm Indicator Lights | 4. Inner Pot |
| b. Power Switch | f. Water Measurement Lines (Liters/Cups) |
| 2. Outer Body | 5. Measuring Cup |
| c. Heating Plate | 6. Spoon |
| d. Thermo-Control Plate | |

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 lid and 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 and measure rice. 1 cup of uncooked rice yields 2 cups of cooked rice.
2. Rinse rice in a separate container until water becomes relatively clear.
3. Place rinsed rice in the inner pot.
4. Using the measuring cup provided or the water measurement lines inside the inner pot, add appropriate amount of water. A rice/water measurement chart has been included on page 6.
5. For softer rice, allow rice to soak for 10-20 minutes.
6. Replace lid and plug power cord into outlet.
7. Do not remove the lid at any point during the cooking process so the rice does not lose its moisture.
8. Press down on the power switch. The cook light will illuminate. When rice is finished, it will automatically switch to warm mode and the warm light will illuminate.
9. After cooking, allow rice to sit for 5-10 minutes without removing lid. This will ensure that the 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 on rice cooker.
3. Place food in tray and place the lid on top. Press down on the power switch. Cooking light will illuminate.
4. When steaming is complete, it will automatically switch to warm mode. It is recommended that you keep food on warm no longer than 5-10 minutes to avoid over cooking.

HOW TO CLEAN

Cleaning & Maintenance:

1. Always unplug the unit and allow to cool completely before cleaning.
 2. Remove the lid and the inner pot and wash with warm, soapy water. Do not use abrasive cleaners or scouring pads. Rinse and dry thoroughly.
 3. To clean the measuring cup and rice spatula, use warm soapy water. Rinse thoroughly and dry.
 4. Clean the exterior of the rice cooker with a damp cloth. Never use any abrasive cleaners or any type of metal when cleaning because it will damage the surface. Never submerge any part of the rice cooker itself in water.
 5. To clean the heating plate and thermo-control plate, use a damp cloth to remove any dirt or residue. Be sure to dry all parts thoroughly before using again.
 6. Any other tips or questions concerning the cleaning or functioning of your rice cooker should be directed to an authorized representative of Aroma. You can call toll free Monday-Friday, 8:30-5:00 PM, Pacific Standard Time at (800) 276-6286.
- Ø Do not use harsh abrasive cleaners or products.
- Ø This appliance is NOT dishwasher safe. Inner pot is NOT dishwasher safe.

CAUTION

- Do not open lid when in use.
- If cooking pot is returned to cooker when wet, it will damage this product and may cause it to malfunction.
- To prevent any malfunctioning, make sure there is no debris or dirt on the exterior of the inner pot or on the surface of the heating elements.
- This product was designed to use with 110/120 voltage. A difference in voltage levels can change cooking times.
- Always 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 when using extension cords. Make sure cord is positioned safely to avoid accidental tripping or entanglement.
- The rice cooker base and other parts become hot. Be sure to use the handles and wear protective oven mitts or gloves.
- Salt will corrode the interior of your rice cooker. To prevent such corrosion, remember to clean the inner pot and wipe down your rice cooker after each use.

COOKING GUIDES

Rice/Water Measurement Chart:

UNCOOKED RICE

NOTE:

- When cooking brown or wild rice, add an additional 3/4 cup water.
- The measuring cup included is not a standard U.S. cup. Chart above refers to cups of rice/water based on the measuring cup provided.

TIPS:

1. Rinse rice before placing in the inner pot to remove excess bran and starch. This will help reduce browning and sticking to the bottom of the pot.
2. Some varieties of rice may stick to the bottom of the pot. If you have experienced such sticking, 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 8), rice/water measurements may vary slightly.

COOKING GUIDES

Steaming Chart:

| VEGETABLE | AMOUNT OF WATER | STEAMING TIME |
|-------------|-----------------|---------------|
| Asparagus | 1/2 Cup | 10 Minutes |
| Broccoli | 1/4 Cup | 5 Minutes |
| Cabbage | 1 Cup | 15 Minutes |
| Carrots | 1 Cup | 15 Minutes |
| Cauliflower | 1 Cup | 15 Minutes |
| Corn | 1 Cup | 15 Minutes |
| Eggplant | 1-1/4 Cup | 20 Minutes |
| Green Beans | 1 Cup | 15 Minutes |
| Peas | 1/2 Cup | 10 Minutes |
| Spinach | 1/2 Cup | 10 Minutes |
| Squash | 1/2 Cup | 10 Minutes |
| Zucchini | 1/2 Cup | 10 Minutes |

RECOMMENDATIONS

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.

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. 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.

DID YOU KNOW...?

- Rice was first grown as many as 15,000 years ago in Southeast Asia and the East.
- The Chinese word for rice is the same as the word for food.
- In Thailand when you call your family to a meal you say, "Eat rice!"
- In Japan the word for cooked rice is the same as the word for meal.
- Rice is a symbol of life and fertility, which explains our tradition of throwing rice at weddings.
- Rice is the main source of food for half the people in the world.
- There are more than 140,000 different varieties of rice, but only 10% are marketed and sold.
- There are over 29,000 grains of rice in one pound of long grain rice.
- After cooking, rice swells to a size three times its original.
- Rice is cultivated in over 100 countries and on every continent except Antarctica.

HELPFUL HINTS

1. For chicken or beef flavored rice, add 2 cubes of chicken or beef bouillon to the water for before beginning the cooking process.
2. Remember that old rice loses moisture and requires more water to cook, so always use fresh rice...it makes a difference!
3. Leftover rice doesn't have to be thrown away - it works great for fried rice, soups or broths.
4. Remember to let rice cool before storing it in the refrigerator. This will help to eliminate excess condensation.
5. When reheating rice, add 2 tablespoons of water for each cup of rice and reheat using your Aroma rice cooker.
6. When cooking rice, remember not to open the lid as a lot of the necessary moisture will escape and slow down the cooking process.
7. Raw brown rice should be stored it in the refrigerator to keep it fresh - it requires a temperature of 55° or less.
8. For white rice and other varieties, store in an airtight container in a cool, dry place to keep fresh for longer.

LIMITED WARRANTY

Aroma Housewares Company warrants this product free from defects in material and workmanship for one year from provable date of purchase in the 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 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 and which may vary from state to state and does not cover areas outside the United States.

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