

AROMA®

Cool-Touch Rice Cooker Food Steamer & Warmer



Instruction Manual & Recipe Guide

ARC-805/808

INTRODUCTION TO THE **AROMA** RICE COOKER & FOOD STEAMER

Congratulations on your purchase of an **AROMA** Rice Cooker and Food Steamer. It will certainly become one of the most exciting home appliances in your modern kitchen.

The **AROMA** Rice Cooker and Food Steamer is very versatile. It can cook a variety of white, brown and wild rice to perfection, steam all types of seafood and vegetables, make delicious homemade stew and soup, and keep food warm until you are ready to serve.

The one-touch operation makes this appliance very easy to use. Simply push down the switch and it will cook, shut-off, and switch to the warm function automatically.

Any questions or comments? Please call our Customer Service Dept. at 1-800-276-6286 or go to our website at www.aromaco.com

THE FASTER, HEALTHIER AND MORE CONVENIENT WAY OF
COOKING...

Please read all instructions before your first use.

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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

Basic safety precautions should always be followed when using electrical appliances, including the following:

1. Read all instructions carefully.
2. Do not touch hot surfaces. Use handles.
3. To prevent electrical hazards, do not immerse cord, plug or rice cooker heating plate in water or any liquid.
4. Close adult supervision is necessary when any appliance is used near children.
5. Unplug appliance from the wall outlet when not in use and before cleaning. Allow the appliance to cool completely before putting on/taking off parts or removing the inner pot and before cleaning.
6. Do not operate the appliance if the cord has been damaged, or if the appliance malfunctions or is damaged in any way. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
7. Never allow water or any liquid into the outer pot as it may damage the product.
8. Never plug in the power cord without the inner pot inside the cooker.
9. Always attach the plug to the cooker first. Then plug the power cord into the outlet.
10. Do not use attachments or accessories other than those supplied or recommended by the manufacturer. Incompatible parts create a hazard and damaged caused by non-recommended parts are not covered under the warranty.
11. Do not use outdoors.
12. Do not let cord hang over the edge of table or counter tops, or touch hot surfaces.
13. Do not place on or near gas or electric burners, on a stovetop or in an oven.
14. Use extreme caution when moving or handling appliances containing hot oil or other hot liquid.
15. Do not use the appliance for other than intended use.
16. Always unplug after use. Rice Cooker will remain ON unless unplugged.
17. Keep cooker away from direct sources of heat or sunlight to prevent possible damage. Do not expose to water or high humidity.
18. Do not cover or obstruct the steam vent. Do not touch hot steam from the steam vent while the cooker is in use.
19. Use caution when opening lid after cooking or steaming. Steam may escape and cause burns.
20. The retractable electric cord needs to be pulled to its full extension prior to use. Stop pulling when a colored band comes into view. To retract the cord into the appliance, pull the cord and release slowly.
21. Make sure that there are no foreign objects in the cooker prior to use.
22. Never place the inner pot directly on gas or electric burners.
23. Always operate cooker on a stable, flat, 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.

ABOUT RICE

Rice is a valuable source of carbohydrates. It has low fat, complex carbohydrates and is abundant in thiamin, niacin and iron. It is perfect ingredient for a healthful diet.

There are many different varieties of rice available in the market. Following are the some common varieties 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 and is flavorful and aromatic.

Short Grain Rice

Characteristically soft, sticky and chewy, this is the rice used to make sushi. Asian people are in favor of these varieties: "California Rice" is soft; "Sweet Rice", often called "pearl" rice for its round shape, is extra sticky and is excellent for making rice pudding.

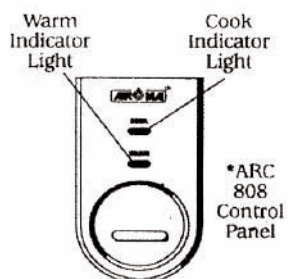
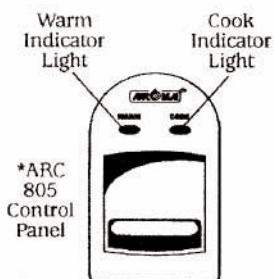
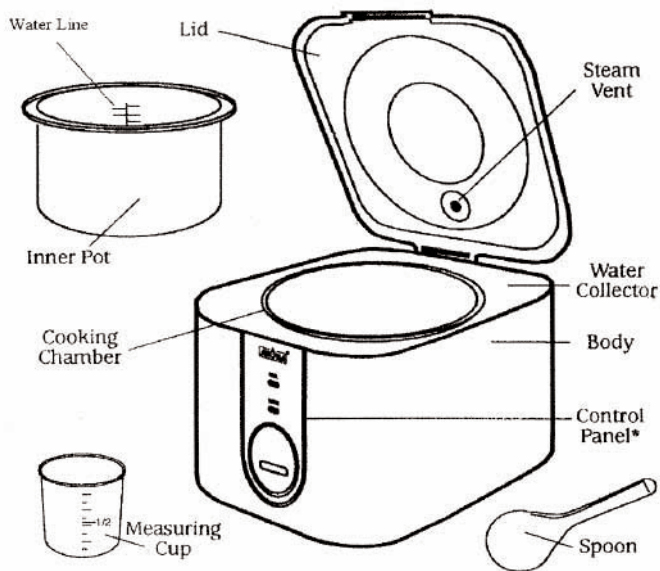
Brown Rice

Brown rice is often considered the most healthful 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. It is often 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.

PARTS IDENTIFICATION



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, cord or plug in water at any time.

To Cook Rice:

For your convenience, the inner cooking pot features water measurement lines inside. We have also provided a handy cup that is designed to measure rice and water.

1. Measure the desired amount of rice using the supplied measuring cup. One cup of raw rice will produce approximately two cups of cooked rice.
2. Rinse the rice with warm water to remove excess bran and starch that may cause sticking.
3. Put rice into the inner cooking pot, making sure it is spread evenly in the cooker.
4. Add correct amount of water either by using a measuring cup or by adding water to the appropriate line in the pot. Never add water higher than the top water line.
5. Place inner cooking pot into the cooker. Make sure that the pot has direct contact with the heating plate by turning it slightly from right to left until the pot is properly positioned.
6. Close the lid and press down until the latch snaps securely shut.
7. Plug cord into wall outlet. Do not plug cord in until ready to cook. Any time this cooker is plugged in and the switch is not immediately set for cooking, the warming circuit is operating.
8. Press down the switch. The cook light will illuminate indicating the cooking process has begun.
9. When the cooking process is complete, the switch will pop up, making a clicking noise. At the same time, the cook light will turn off and the warm light will illuminate.
10. When cooker is in "Keep Warm" mode, keep the lid closed for about 10-15 minutes in order to complete the rice cooking process.
11. Open the lid by pushing the lid release button.
12. Cooker will remain in "Keep Warm" mode until the plug is removed from the outlet.
13. Keep leftover rice in refrigerator. To reheat, put rice and 1/2 cup of water into inner pot, place pot into the cooker, and press the switch.

RICE COOKING GUIDE

Rice/Water Measurement Chart:

RAW RICE (WHITE)	WATER WITH MEASURING CUP	WATERLINE INSIDE INNER POT	APPROX. COOKED RICE YEILD
2 Cups	2 1/4 - 2 1/2 Cups	Line 2	4 Cups
3 Cups	3 1/4 - 3 1/2 Cups	Line 3	6 Cups
4 Cups	4 1/4 - 4 1/2 Cups	Line 4	8 Cups
5 Cups	5 1/4 - 5 1/2 Cups	Line 5	10 Cups
6 Cups	6 1/4 - 6 1/2 Cups	Line 6	12 Cups
7 Cups	7 1/4 - 7 1/2 Cups	Line 7	14 Cups
8 Cups	8 1/4 - 8 1/2 Cups	Line 8	16 Cups
9 Cups	9 1/4 - 9 1/2 Cups	Line 9	18 Cups
10 Cups	10 1/4 - 10 1/2 Cups	Line 10	20 Cups

Cook-Time Chart:

RAW	ARC-805 / MINUTES	ARC-808 / MINUTES
2 Cups	18	12
3 Cups	22	14
4 Cups	23	15
5 Cups	23.5	17
6 Cups	N/A	18
7 Cups	N/A	20
8 Cups	N/A	21

* When cooking brown or wild rice, add 3/4 additional cup of water.

NOTE:

- To prevent scorching, rinse in warm water until water is mostly clear, then add cold water to rice for cooking.
- These charts are provided as a reference only. Adjust amount of water according to your preferences.
- The cup that is included with the rice cooker is approximately 6 oz. (3/4 of a standard cup). Please do not use a standard cup for measuring rice or water. Always use the measuring cup that comes with this Rice Cooker. If the cup provided is lost or damaged, please contact our customer service department at 1-800-276-6286 for a replacement.

HELPFUL HINTS FOR COOKING RICE

- You may rinse the rice with warm water to remove excess bran and starch. This will help to reduce rice browning and sticking to the bottom of your pot after cooking, but it may also lose some nutrients in the rice.
- Place rice in the inner pot first; then add water before cooking.
- If you have experienced any sticking due to the type of rice you choose, try adding a light coating of vegetable oil to the bottom of inner pot prior to cooking.
- Cooked rice may be more tasteful if the raw rice is pre-soaked in water for about 30 minutes before cooking.
- Stir the cooked rice lightly with a spoon before serving and release the excess water in the rice.
- Cold rice can be excellent for making fried rice.

STEAMING GUIDE

Steaming food is one of the easiest, most healthy and convenient methods of cooking. It allows you to preserve more flavor, texture, and nutrients than any other cooking method.

The cooker has a built-in program that will steam, shut-off and keep warm automatically. The water added to the cooking pot determines the cooking/steaming time (see the chart below).

Following is a guideline that you may use for steaming a variety of foods. Use this chart as a guide only in deciding the time needed for steaming foods. The time can be adjusted by adding or deducting the amount of water added to the cooking pot.

Since vegetables can only absorb a very small amount of water in the steaming process, it is not necessary to change the amount of water for steaming different amounts of vegetables.

Keep the lid closed during the entire process of cooking or steaming. Opening the lid while steaming may cause a loss of steam and slow down the cooking process. If it is necessary to open the lid, you may need to add a small amount of water to restore the cooking time.

Add additional 1/4 to 1/2 cup of water when steaming frozen foods.

WATER	ARC-805	ARC-808
1/2 Cup	17 Minutes	8 Minutes
1 Cup	27 Minutes	11 Minutes
1 1/2 Cups	37 Minutes	18 Minutes
2 Cups	43 Minutes	21 Minutes

NOTE: Approx. 1/4 cup of water will be left in the cooking pot after steaming.

STEAMING GUIDE CONTINUED

Cooking/Steaming Chart for Fresh Vegetables

VEGETABLE	WATER (in cups)	TIME (minutes)
Asparagus	1	10
Bean Sprouts	1/2	5
Broccoli	1 1/2	15
Cabbage	1	10
Carrots	1 1/2	15
Cauliflower	1 1/2	15
Corn	1 1/2	15
Eggplant	2 1/4	20
Green Beans	1 1/2	15
Peas	1	10
Spinach	1	10
Squash	1	10
String Beans	1	10
Zucchini	1	10

* The steaming times in this guide are approximate. Please monitor your food while steaming and adjust cooking time according to your preference. Check the level of the water in the cooking pot and add water to avoid evaporation. Please do not let water touch the bottom of the steam tray.

HELPFUL HINTS FOR STEAMING

- Measure the desired amount of water into cooking pot with the measuring cup provided.
- Use the steam tray provided and arrange food in a single and even layer in the steam tray to ensure even cooking.
- To adjust steaming times, add or subtract water amount. Water should not be higher than the steam tray.
- Altitude, humidity and outside temperature will affect cooking times.
- We suggest that you should not keep food in the cooker on WARM for longer than 5-10 minutes to avoid over cooking.

SOUP & STEW GUIDE

A hearty bowl of soup or stew is always welcome at any table. Be creative and use various left over meats and vegetables with your favorite stock and create your own unique recipes. When preparing soup or stew, try to allow extra time for it to "simmer". This will allow flavors to blend and meat to be more tender.

NOTE:

- When cooking soup or stew, you must turn off the switch manually (Push up). The cooker will automatically keep the soup or stew warm until serving.

HELPFUL HINTS:

- To thicken your stew, mix $\frac{1}{4}$ cup flour with enough water to form a thin paste. Gradually add it to the stew, stirring until it thickens.
- If using fresh parsley or herbs in your recipe, add them in the last few minutes of cooking to preserve flavor.
- Save any leftovers for the next day. The flavors increase overnight in your refrigerator.
- Canned stewed tomatoes or water with bouillon seasoning and spices added make great stock starters for soups and stews.

HOW TO CLEAN

Always unplug the rice cooker and make sure it has completely cooled before cleaning.

1. Remove the inner cooking pot. Wash it in warm, soapy water using a sponge or dishcloth. Do not use harsh abrasive cleaners or products that are not considered safe to use on non-stick coatings. Rinse and dry thoroughly.
 2. Detach the inner lid from the center shaft by gently tugging it outward. Soak briefly and wash. To replace the inner lid to the outer lid, press the inner lid over the shaft. After installing the inner lid, the smaller side of the seal should face you with outer lid open. If the inner lid is not inserted properly, the outer lid will not close.
 3. Gently remove the water collector (fitted onto the side of the rice cooker) by pulling downward. Discard the water after each use. Clean and replace the collector.
 4. Clean other surfaces with a damp cloth.
 5. Make sure the heating plate is clean and free of food or other articles that could interfere with the proper functioning of the rice cooker. Residue could be removed by gently scrubbing the heating plate with a piece of steel wool, then wipe and dry the heating plate to ensure good contact with the cooking pan.
- **Do not immerse the rice cooker, cord or plug in water at any time.**

NOTE:

- If the cooking pot is still wet on the outside, a cracking sound may occur as the cooker heats up and it might damage the cooker.
- Keep the cooking pot extremely clean especially if salt or salty ingredients have been used. Salt is very corrosive and will damage the non-stick lining.
- The non-stick coating will discolor after a period of use. This is normal and will not affect your health or the use of the cooker.

RECIPES

AROMA FANCY RICE MIX

2 cups long grain white rice

1/2 cup sweet rice

1 tbsp black rice

Created and tested by the employees at Aroma, this recipe has been recognized as a delicious rice dish. Add water to the 2 1/2 water line. It will produce 4 1/2 cups of cooked rice.

CHICKEN TOPPING WITH RICE

2 cups cooked rice

dash of pepper

3 medium tomatoes

3/4 cup cooked chicken, cubed

1/2 tsp salt

Cook rice. Keep rice in cooker to keep warm. Peel tomatoes and place in the inner cooking pot. Sprinkle with salt and pepper and let simmer until reduced to a pulp (about 10 minutes). Add chicken just to warm. Place cooked rice in a serving dish. Pour tomatoes over rice, add chicken and serve.

SUSHI (JAPANESE)

2 cups rice

1 tsp salt

4 cups water

6 medium shrimp, shelled and deveined

3 tbsp rice vinegar

1 1/2 tbsp sugar

dash of salt

2 tsp wasabi powder (Japanese horseradish)

24 pieces thin sliced fresh halibut, salmon or tuna, 1" x 2" size

Cook rice with 1 teaspoon of salt. Steam shrimp in the rice cooker, while the rice cooks. Put cooked rice into a large bowl. Mix vinegar, salt and sugar. Add to rice. Mix wasabi powder with water in a small cup, set aside for 10 minutes. Put a small ball of rice in your hand and press with fingers to make a long shape. Place shrimp and fish on top of each rice ball. Serve with a small dish of soy sauce and wasabi.

RECIPES CONTINUED

STEAMED STUFFED TOFU

- 1- 16 oz pkg. Tofu, cubed
- ½ lb boneless white fish fillet
- ½ lb shrimp shelled and deveined
- ½ tsp salt
- 1 tbsp sesame oil
- 1 tbsp finely grated ginger
- 1 clove minced garlic
- 3 tbsp soy sauce
- 1/8 cup green onion, chopped
- ¼ tsp white pepper
- 1 tbsp rice wine
- 1 tbsp cornstarch
- ½ egg white

Gently rinse tofu cubes and place on a plate. Allow to drain off excess liquid for several hours. Mince fish and shrimp and combine with seasoning ingredients. Cut tofu in half lengthwise, then divide each half into 4 pieces. Remove 1 tablespoon tofu from each piece and stuff with a heaping tablespoon of filling (wet finger to smooth top off filling). Arrange stuffed tofu on heat-proof plate, place the plate into steam tray, and sprinkle with ginger. Put water in pot, then place the steam tray in the cooker. Steam for 15 minutes. Drain off liquid, pour on soy sauce and sesame oil. Serve with rice. Makes 4 servings.

VEGETARIAN SOUP

- 2 tbsp peanut oil
- 6 cups water
- 1 small cabbage
- 1 tbsp soy sauce
- 1/2 cup carrots
- 1 tsp sherry
- 3 celery stalks
- 1 scallion
- 1 tsp salt
- dash of pepper

Cut cabbage, carrots, celery and scallion into strips. Heat oil in a fry pan, add vegetables and stir-fry about 2 to 3 minutes or until they begin to soften. Add water, soy sauce, sherry, salt, pepper and vegetables to the cooking pot. Cook for about 30 minutes or until done.

RECIPES CONTINUED

FISH SOUP

2 cups soup stock
4 cups of water
10 oz. fish fillet, sliced
1/2 oz. ginger in 1 1/2" shreds
1 tbsp salt
1 green onion, chopped
dash of pepper

Pour soup stock and water in the cooking pot, and press the cook button. Bring to a boil, add fish, ginger and salt. Cook for 30 minutes or until done. Before serving sprinkle with green onion and pepper.

MISO SOUP (JAPANESE)

Miso soup is daily soup for Japanese families. It is delicious when served hot.

3 cups water
1/2 lb. tofu cut in 3/4" lengths
3 1/2 tbsp miso
3 chives chopped

Put 3 cups of water into cooking pot, and press cook button. When water boils, add tofu and miso, stir. Cook for one hour. Pour into bowl, add chives and serve hot.

MEXICAN CHICKEN SOUP

One 3-lb. frying chicken, skinned and cut into pieces
2 cups canned tomatoes
1 clove garlic, minced
1/2 cup chopped onions
2/3 cup canned hot California chili, diced
2 cups cooked, drained, pinto or garbanzos beans

Place chicken pieces in the cooking pot. Add enough water to cover. Cook until tender, about 25 minutes. Remove meat from chicken bones and return meat to the broth. Add beans and continue cooking for one hour, until done.

RECIPES CONTINUED

PORK AND WATERCRESS SOUP

6 cups pork stock
2 scallion stalks, chopped
1/4 lb. lean pork, sliced
1 cup celery, diced
3/4 tsp salt
one bunch watercress, cut in 2" sections, discard stems

Pour stock in the cooking pot, and bring to a boil. Add pork and celery, then cover 10 to 15 minutes. Add watercress, scallions, salt, and cook until done for about one hour.

Variation: Substitute pork for ham or chicken.

WILD RICE WITH MUSHROOMS

2 cups rice-wild, long-grained or combination
1 cup fresh mushrooms
1/3 cup green onions
2 tbsp oil
1 tbs. margarine
fresh ground black pepper

Cook the rice and set aside. In a fry pan, sauté fresh mushrooms and green onion in oil. Stir in margarine and freshly ground pepper. Mix with rice. Serve hot.

STEAMED BEEF WITH BROCCOLI

1/2 lb. beef sliced thin against the grain
2 tsp soy sauce
1//2 tsp sugar
1 tsp minced gingerroot
1 tsp sesame seed oil
1 cup broccoli florets
1 tsp rice wine
1 clove garlic, minced
1 tsp cornstarch
1 tsp oyster sauce

Combine sliced beef with marinade in the steam tray. Put water in pot, then place steam tray in the cooker. Steam for 10 minutes. Open lid and arrange broccoli around outer edge of the tray. Cover and steam for an additional 10 minutes. Serve with rice.

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