

AROMA[®]

Rice Cooker & Food Steamer

with Rice Bowls and Chopsticks



Instruction Manual

ARC-805RB

Congratulations!

This **AROMA** Rice Cooker & Food Steamer will allow you to create extravagant and great tasting rice dishes and soups with ease. Add flare to every meal with beautiful ceramic rice bowls and wooden chopsticks.

Please read all instructions carefully before your first use.



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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 before first use.
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. This appliance is not intended to be used by children. 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 cooking chamber, as it may damage the product.
8. Never plug in the power cord without the inner pot inside the cooker.
9. Do not use attachments or accessories other than those supplied or recommended by the manufacturer. Incompatible parts create a hazard.
10. Do not use outdoors.
11. Do not let cord hang over the edge of table or counter tops, or touch hot surfaces.
12. Do not place on or near gas or electric burners, on a stovetop or in an oven.
13. Use extreme caution when moving or handling appliances containing hot oil or other hot liquids.
14. Do not use the appliance for other than intended use.
15. Always unplug after use. Rice cooker will remain on unless unplugged.
16. Keep cooker away from direct sources of heat or sunlight to prevent possible damage. Do not expose to water or high humidity.
17. Do not cover or obstruct the steam vent. Do not touch hot steam from the steam vent while the cooker is in use.
18. Use caution when opening lid after cooking or steaming. Steam may escape and cause burns.
19. Make sure that there are no foreign objects in the cooker prior to use.
21. Never place the inner pot directly on gas or electric burners.
22. 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 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. "Sweet rice," often called "pearl rice" for its round shape, is extra sticky and is excellent for making rice pudding.

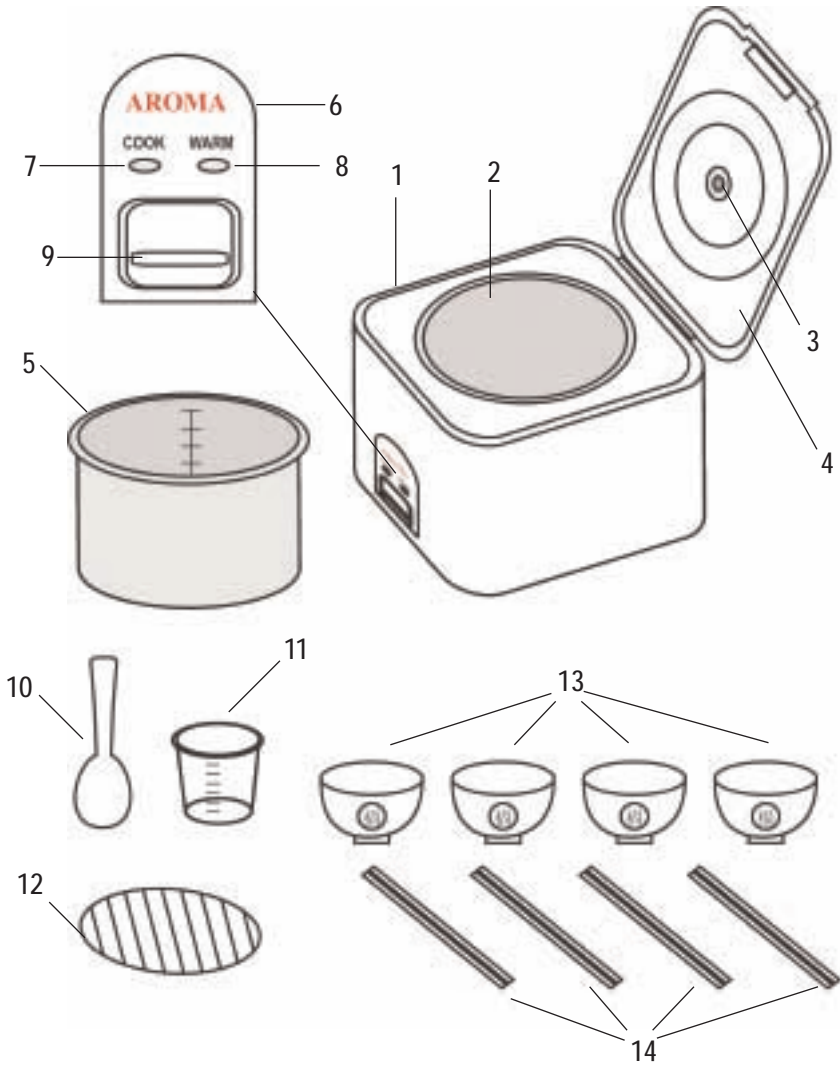
Brown Rice

Brown rice is often considered the healthiest variety, as 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.

PARTS IDENTIFICATION



- 1. Body
- 2. Cooking chamber
- 3. Steam vent
- 4. Lid
- 5. Inner cooking pot

- 6. Control panel
- 7. Cook light
- 8. Warm light
- 9. Cook switch
- 10. Rice paddle

- 11. Measuring cup
- 12. Steam rack
- 13. Rice bowls
- 14. Chopsticks

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.
- Ø Do not use abrasive cleaners or scouring pads.
 - Ø 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 switches to "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:

| UNCOOKED RICE | WATER WITH MEASURING CUP | INNER POT WATER LINE | APPROX COOKED RICE YIELD |
|---------------|--------------------------|----------------------|--------------------------|
| 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 |

- 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.

NOTE:

- To prevent scorching, rinse rice 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.

STEAMING GUIDE

Steaming food is an easy, healthy and convenient method 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 on page 8).

This chart, on the next page, is a guideline that you may use for steaming a variety of 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.

Helpful Hints for Steaming:

- Add additional 1/4 to 1/2 cup of water when steaming frozen foods.
- Measure the desired amount of water into cooking pot with the measuring cup provided.
- Use the steam rack provided and arrange food in a single and even layer on the steam rack to ensure even cooking. You can also place food in a heat-proof bowl and place bowl on the steam rack in the cooker. Add water around the bowl.
- To adjust steaming times, add or subtract water amount.
- 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.

STEAMING GUIDE CONTINUED

Cooking/Steaming Chart for Fresh Vegetables

| VEGETABLE | AMOUNT OF WATER | STEAMING TIME |
|-------------|-----------------|---------------|
| Asparagus | 1/2 Cup | 10 Minutes |
| Broccoli | 1/2 Cup | 10 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 | 1-1/4 Cup | 10 Minutes |
| Zucchini | 1 Cup | 10 Minutes |

* 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.

SOUP & STEW GUIDE

A hearty bowl of soup or stew is 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, 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:

³ Ql qef`hbk v l ro pqbt) j fu j `rm cil ro t fqe bkl rde t ^qbo ql clo j ^ qefk m^pqb+

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 nonstick coatings. Rinse and dry thoroughly.
 2. Wash the rice bowls and chopsticks in warm soapy water.
 3. Clean other surfaces with a damp cloth.
 4. 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 can 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 base, cord or plug in water at any time.

NOTE:

- Make sure the outer surface of the inner cooking pot is dry prior to placing it in the cooking chamber, as the water can damage the cooker.
- Keep the cooking pot clean especially if salt or salty ingredients have been used. Salt is corrosive and will damage the nonstick coating.
- The nonstick coating will discolor after a period of use. This is normal and will not affect your health or the performance of the cooker.

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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