

AROMA®

Cool-Touch

***RICE COOKER &
FOOD STEAMER***



Instruction Manual

**Model: ARC-814 (4-cup)
ARC-818 (8-cup)
ARC-822 (12-cup)**

Congratulations on your new purchase!

Your new rice cooker/steamer is bound to become one of the most versatile and exciting appliances in your kitchen.

You can cook perfect rice every time, steam many varieties of foods, make terrific soups and stews, or use it as a food warmer. The built in one-touch operation system makes your cooker quick and simple to use.

You'll find yourself using your new cooker to prepare many of your favorite dishes and even create new and exciting recipes.

Have fun!!

Published By:

**Aroma Housewares Company
6469 Flanders Drive
San Diego, CA 92121
U.S.A.**

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IMPORTANT SAFEGUARDS

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 liquid or water.
4. **ADULT SUPERVISION IS NECESSARY WHEN OPERATING ANY APPLIANCE NEAR CHILDREN.**
5. Unplug appliance from the wall outlet when not in use and before cleaning. Allow the appliance to cool completely before adding or removing the pot.
6. **DO NOT** operate the appliance if the cord has been damaged, or if the appliance malfunctions or is damaged in anyway. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
7. **NEVER** put water or any liquid into the outer pot.
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 wall outlet.
10. Any use of accessory attachments not recommended by the manufacturer may cause hazards.
11. Do not use outdoors.
12. Do not let cord dangle or hang over the edge of table or counter tops, or allow it to touch hot surfaces.
13. Do not place appliance 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 liquids.
15. Do not use this appliance for any other purpose but its intended use.
16. **ALWAYS UNPLUG AFTER USE.** Your cookers power will remain ON unless unplugged.

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17. This appliance has a polarized plug (one blade is wider than the other). 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 intended for HOUSEHOLD use only.

SAVE THESE INSTRUCTIONS

SHORT CORD INSTRUCTIONS

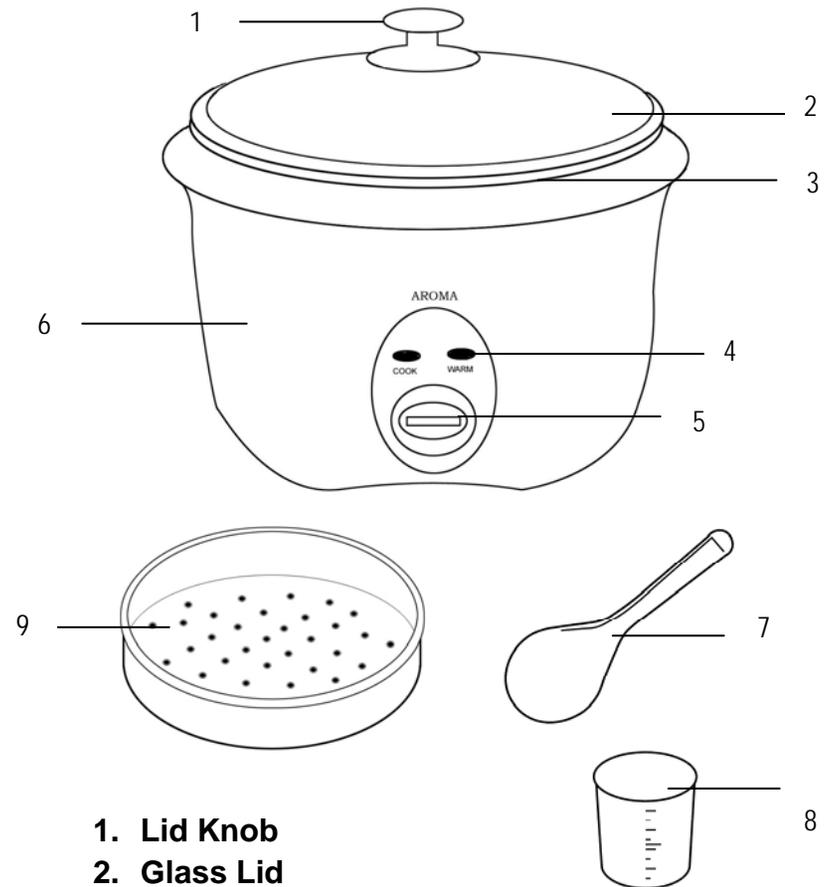
1. A short detachable power-supply cord is provided to reduce risks resulting from becoming entangled in or tripping over a longer cord.
2. Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.
3. If a longer detachable power-supply cord or 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 table top where it can be pulled on by children or tripped over unintentionally, the extension cord should be a grounding-type 3-wire cord.

POLARIZED CORD

If this appliance has a polarized plug (one blade is wider than the other), follow the instructions below:

To reduce the risk of electrical 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.

PARTS IDENTIFICATION



1. Lid Knob
2. Glass Lid
3. Non-stick inner pot
4. COOK and WARM Indicator Light
5. Power Switch
6. Cooker body
7. Rice paddle
8. Measuring Cup
9. Steam tray

OPERATING INSTRUCTION

READ ALL INSTRUCTIONS CAREFULLY BEFORE USING THIS RIC COOKER/STEAMER.

1. Only use this product with the correct AC outlet (110/120/).
2. Place the inner pot inside the cooker before operating. The cooker will not turn on unless the inner pot is in place. Place rinsed rice into the inner pot. Use the water measurement table in page 6 to add appropriate amount of water in the inner pot.
3. Replace the glass lid. When ready to cook, plug the cord into the cooker first, then into the wall outlet. Then depress your cooking switch.
4. When your rice is done or food is steamed, the cooker will automatically switch to the **WARM** function. Your cookers power will remain **ON** unless unplugged. * **ALWAYS UNPLUG AFTER USE.** Allow cooling before cleaning.
5. Keep the lid in place after serving to prevent your rice from drying out or discoloring.
6. To reheat cold rice, add about ¼ cup (4 tbsp) of cold water per cup of cooked rice, stir to mix, then press switch to **COOK**.

Tip: Leftover rice is excellent for making fried rice.

7. Keep the bottom of your inner pot and the surface of the heating plate free from any foreign matter to prevent operating malfunctions.
8. This appliance is intended for use with standard 110/120V power outlets. Different levels of wattage in different homes may change approximate cooking times.

CAUTION:

- **DO NOT TOUCH, COVER OR OBSTRUCT THE STEAM VENT ON LID WHEN COOKING. THE STEAM IS VERY HOT AND MAY CAUSE BURN.**

WATER MEASUREMENT TABLE

MODEL	MAX. RAW RICE CAPACITY	COOKED RICE YIELD
ARC-814	4 cups	8 cups
ARC-818	8 cups	16 cups
ARC-822	12 cups	24 cups
Note: The measurements are based on the cup provided in the package		

RAW RICE	WATER (with the cup provided)	APPROX. COOKED RICE YIELD
1 cups	1 1/2 cup	2 cups
2 cups	2 1/2 cups	4 cups
3 cups	3 1/2 cups	6 cups
4 cups	4 1/2 cups	8 cups
5 cups	5 1/2 cups	10 cups
6 cups	6 1/2 cups	12 cups
7 cups	7 1/2 cups	14 cups
8 cups	8 1/2 cups	16 cups
9 cups	9 1/2 cups	18 cups
10 cups	10 1/2 cups	20 cups
11 cups	11 1/2 cups	22 cups
12 cups	12 1/2 cups	24 cups

HELPFUL HINTS

1. You may rinse rice 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.
2. Remember: Place rice to your inner pot first; then add water before cooking.

3. 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 before placing rice.
4. When cooking BROWN or WILD rice, add $\frac{3}{4}$ additional cup of water.
5. As there are many different kinds of rice available, rice/water measurement might be slightly different by using different kind of rice. Remember to make the adjustment to get the better result.



ABOUT RICE

Rice is a valuable source of complex carbohydrates and nutrition. It has no fat, and is rich in thiamin, niacin and iron. An interesting note, more than half of the world's population eats rice every day.

There are many different varieties of rice available at your market. You may want to try several to see which types best suit your taste. Here are some of the more common types and some of their characteristics:

LONG GRAIN RICE

Typically used for recipes calling for loose, non-sticky, individual grains after cooking. "California" rice is soft, and "Carolina" is a bit firmer. "Jasmine" is the firmest and is very flavorful and fragrant.

SHORT GRAIN RICE

This variety, while softer and stickier is the rice most commonly used in oriental recipes. The "California" variety is soft, "Sweet Rice", often called "pearl" rice, is rounder in shape. The sweet rice is extra sticky and is often the variety of choice for making rice pudding.

BROWN RICE

Brown rice is often considered the most healthful variety. It offers itself in it's natural unbleached, bran rich form. It contains more B-complex vitamins, iron, calcium and fiber than other varieties.

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 a wonderful stuffing for poultry when cooked with broth and mixed with your favorite dried fruits.

STEAMING FOOD

The steaming method is one of the easiest, most healthful and convenient methods of cooking. It allows you to preserve more flavor, texture, vitamins and nutrients than other cooking methods do.

How to steam food

1. Measure the desired amount of water into the inner pot with the measuring cup provided.
2. Place food in the steam tray.
3. Press switch down to **COOK**. When the steaming time is completed, your cooker will automatically switch to **WARM**. We recommend not keeping food in the cooker on **WARM** for longer than 5-10 minutes to avoid over cooking.

FRESH VEGETABLE STEAMING CHART

VEGETABLE	AMOUNT OF WATER	STEAMING TIME
Asparagus	½ cup	10 minutes
Broccoli	¼ 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 ¼ cup	20 minutes
Green Beans	1 cup	15 minutes
Peas	½ cup	10 minutes
Spinach	½ cup	10 minutes
Squash	½ cup	10 minutes
Zucchini	½ cup	10 minutes

NOTE: We recommend adding an additional ¼ to ½ cup of water to measurements for frozen vegetables. The amount of water in chart is for your reference only. Please slightly adjust the water amount when steaming as needed.

HELP HINTS

1. Since most vegetables only absorb a small amount of water while steaming, it is not necessary to change the amount of water for steaming different quantities.

2. Always keep the lid on the cooker during the entire steaming process. Opening the lid causes a loss of heat and steam and will slow down your 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. To adjust steaming times, add or subtract water amount.
4. Altitude, humidity and outside temperature will affect cooking times.

The steaming times on the Fresh Vegetable Steaming Chart are approximate. Please monitor your food while steaming and adjust cooking time according to your preference.

SOUPS AND STEWS

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 tendered.

HELPFUL HINTS

1. 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.
2. If using fresh parsley or herbs in your recipe, add them in the last few minutes of cooking to preserve flavor.
3. Save any leftovers for the next day. The flavors increase overnight in your refrigerator.
4. Canned stewed tomatoes or water with bouillon seasoning and spices added make great stock starters for soups and stews.

MAINTAINING YOUR RICE COOKER

Cleaning

CAUTION: Before cleaning your rice cooker/steamer, always unplug and allow it to cool first.

1. Remove the inner pot and lid from the rice cooker and wash them in warm, soapy water with a soft sponge. Rinse completely, then dry with a soft clean cloth. **Do not use any abrasive cleaner or scouring pad to clean the non-stick inner pot.**
2. Clean the outside of your cooker when necessary with a clean damp cloth or with a mild dish detergent. NEVER use abrasive cleaners. Do not use any metal tools or steel wool on the outside finish or on cooking pot as they may cause damage. **DO NOT SUBMERGE ANY PART OF THE RICE COOKERS BODY IN WATER.**
3. To clean the heating plate and thermo-control plate, use steel wool to polish or remove any residue. Then wipe with a damp cloth. Allow to dry completely before re-using. You must keep the heating plate and thermo-control plate free from any foreign objects, otherwise the cooker will not operate properly.
4. Any residue of vinegar or salt may cause your inner pot to corrode. Always cleanse completely after each use.
5. **ANY SERVICING OTHER THAN CLEANING SHOULD BE PERFORMED BY AN AROMA AUTHORIZED SERVICE REPRESENTATIVE.**

Quick Cleaning Tip

Add ½ cup of water and a small amount of liquid dish soap or dishwasher detergent to inner pot. Press the switch to **COOK** and allow to heat for 10 minutes. Cool. **RINSE WELL AND DRY COMPLETELY BEFORE RE-USING.**

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. \$6.00 for shipping and handling charges to Aroma Housewares Company (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 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 they may vary from state to state and does not cover areas outside continental United States.

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