

AROMA®

Electronic Programmable Rice Cooker & Food Steamer



Instruction Manual &
Cooking Guide

Model: ARC-850D

Congratulations on your purchase of the **AROMA** Electronic Rice Cooker & Food Steamer. It will surely become one of the most practical appliances in your kitchen.

Please read all instructions before 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

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

1. Important: Read all instructions carefully before first use.
2. Make sure the appliance is OFF when not in use, before putting on or taking off parts, and before cleaning.
3. To protect against electrical shock, do not immerse cord, plug or the appliance itself in water or other liquid.
4. Keep the appliance away from the children to avoid accidents.
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 hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner or in a heated oven.
11. Do not use the appliance for other than intended use.
12. Extreme caution must be used when moving the appliance containing rice or other hot liquids.
13. Always unplug from the base of the wall outlet. Never pull on the cord.
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. Maximum rice capacity is 1.8 liters (volume capacity is 4.0 Liters) or 10 cups of the provided measuring cup.
16. Avoid sudden temperature changes when using the rice cooker.
17. Use only with 120V AC power outlet.
18. Always make sure the outside of the inner cooking pot is dry prior to use. If cooking pot is returned to cooker when wet, it will damage this product causing it to malfunction.
19. Use extreme caution when opening the lid during or after cooking. Hot steam will escape and could cause burns.
20. During the cooking and slow cooking stage, you may see steam coming from the vents on the lids. This is normal. Do not cover, touch or obstruct steam vent.
21. Do not touch hot surfaces. Use handles or knobs.
22. Store rice cooker in a cool, dry place.
23. 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.

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. "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.

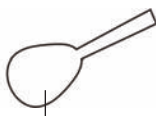
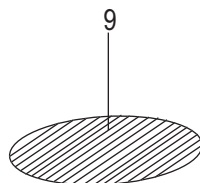
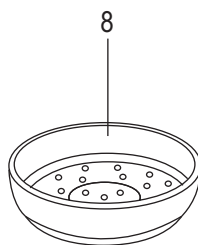
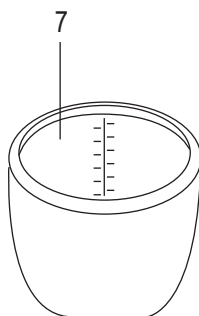
Wild Rice

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.

PARTS IDENTIFICATION



1. Rice cooker base
2. Lid
3. Handle
4. Steam vent
5. Condensation collector
6. Control panel
7. Inner pot
8. Steam tray
9. Steam rack
10. Measuring cup
11. Rice paddle
12. Ladle



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HOW TO USE

Before First Use:

1. Read all instructions and important safeguards.
 2. Remove all packaging materials and the wrap-around sticker on the front of the product (above the control panel). Leave all warning labels intact.
 3. Make sure appliance and accessories are received in good condition.
 4. Tear up all plastic bags as they can pose a risk to children.
 5. Wash all accessories in warm soapy water. Rinse and dry thoroughly.
 6. Remove inner pot from rice cooker and clean with warm soapy water. Rinse and dry thoroughly before returning to cooker. Wipe body and heating element clean with a damp cloth. Dry completely before using.
- **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:

1. Using the measuring cup provided, measure desired amount of rice. One level Aroma measuring cup equals one cup on the rice/water measurement chart included on **page 9**. Use no more than 10 cups of rice for this rice cooker.
2. Rinse rice in a separate bowl until water becomes relatively clear, then drain.
3. Add clean rice to the inner pot.
4. Using the water measurement lines inside or the measuring cup, add appropriate amount of water.
5. Replace lid and plug power cord into outlet. Control panel will illuminate and turn back off. It is then ready to be programmed.
6. Press “cook” button and the control panel will display “00”. A second beep will follow a short pause and indicates that the appliance has started cooking.
7. Rice cooker will automatically switch to keep warm mode when complete. For tastier rice, let rice sit for an additional 15 to 20 minutes in the keep warm mode after it has completed the cooking process.

NOTE:

- Average cooking time for a full pot white rice is 50-60 minutes. For brown rice, cooking time is slightly increased. And for smaller portions, the cooking time for brown or white rice is decreased. For a quicker cooking time, and to bypass regular cook, use the fast cook directions on the following page.
- Make sure surface of heating element and bottom of inner pot are clean and dry before use.
- The measuring cup included is not an exact cup. The 10-cup maximum refers to cups of rice/water based on the measuring cup provided. Do not exceed 10 cups of uncooked rice.

HOW TO USE

To Fast Cook:

“Fast cook” is a separate function for convenience to quickly cook rice. The regular “Cook” function, however, produces higher quality cooked rice.

1. Follow directions above for preparing rice and water.
2. To program, press the “cook” button two times continually, and the control panel will display “FA”, short for “FAST”.
3. The rice cooker will immediately switch to keep warm mode when complete.

To Slow Cook:

1. Add ingredients to inner pot, and place pot in rice cooker.
2. Press the “slow cook” button once and the light above the button will illuminate. If you do not program anything else at this point, the rice cooker will slow cook until manually turned off and unplugged.
3. If timed slow cook is desired, press the “slow cook” button more than once. You will be able to choose a time setting between 5 minutes and 95 minutes by continuously pushing the “slow cook” button.
3. The timer will start once the liquid inside starts to boil.
4. If using the timed slow cook function, the rice cooker will automatically switch to keep warm mode when complete.

NOTE:

- Do not add more than 8 cups of food or liquid into the inner pot.
- The slow cook function cooks at a higher heat and will cook faster than low heat slow cookers. Monitor food closely.

To Steam Food Using Steam Tray:

1. Measure the desired amount of water into the inner pot. A convenient steaming guide has been included on page 10.
2. Place steam tray inside rice cooker.
3. Place food in tray and press “slow cook” button more than once until the desired time is set. The timer and start light will illuminate.
4. When timer has reached the set time, rice cooker will switch to warm mode. Turn off immediately so that food does not become overcooked as steamed food will continue to cook when left in warm mode.

NOTE:

- Do not steam food without water in the rice cooker. Turn off and unplug rice cooker when no water remains.
- 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.

HOW TO USE

To Steam Food Using Steam Rack:

1. Place steam rack inside the rice cooker.
2. Place food on rack if it fits without falling through or you may place food in a heat-proof bowl and then place the bowl on the rack inside the rice cooker.
3. You may then add the desired amount of water to the inner pot. A convenient steaming guide has been included on [page 10](#).
4. Press the “slow cook” button more than once until the desired time is set. The timer and start light will illuminate.
5. When timer has reached the set time, rice cooker will switch to warm mode. Turn off immediately so that food does not become overcooked as steamed food will continue to cook when left in warm mode.

To Use Delay Timer:

1. Press the “delay timer” button.
2. Select the number of hours in which you would like your cooking to begin (1 to 10 hours) by continuously pressing the “delay timer” button.
3. Select cooking option “cook” “porridge,” “quick cook” or “slow cook”. Once selected, the light will flicker.
4. Once the set time has arrived, the light will stop flickering and the screen will show “00” indicating that it has started to cook.
5. Rice cooker will automatically switch to warm mode when complete.

NOTE:

- There is no option to set “delay timer” setting for “keep warm”
- If there is a error or you would like to discontinue the setting, press “warm/off” button.
- Result of food may vary when using the delay timer. Some foods may spoil if they sit in the rice cooker for an extended period of time. Other foods, such as rice, may change consistency with a long soaking period. Rice is best when soaked for only 1 hour.

To Use Keep Warm Mode:

Although rice cooker automatically switches to warm after cooking functions, you may also use this function independently to keep a meal warm after rice cooker is turned off.

1. Add food to be warmed to inner pot and place in the rice cooker.
2. Press warm/off button until green light illuminates.
3. Press warm/off button when finished warming.

To Make Porridge:

1. Add desired amount of water/rice to the inner pot. A convenient porridge chart has been included on [page 9](#).
2. Press the “porridge” button. The light above the button will illuminate.
3. Rice cooker will switch to “keep warm” mode when porridge is complete.

HOW TO CLEAN

Always unplug unit and allow to cool completely before cleaning.

1. Remove the inner cooking pot. Wash it in warm, soapy water using a 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.

To Clean Condensation Collector:

Condensation collector should be cleaned after every use.

1. Remove collector by gently pulling straight out.
2. Wash with warm soapy water. Rinse and dry thoroughly.
5. Return collector to original position by clicking back into the grooves of the rice cooker.

- **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. Inner pot is NOT dishwasher safe.**

COOKING GUIDES

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
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.
- This is only a general measuring guide. As there are many different kinds of rice available (see *About Rice* on page 3), rice/water measurement may vary slightly.

Porridge Chart:

UNCOOKED RICE	WATER WITH MEASURING CUP
1/2 Cup	3 Cups
1 Cup	6 Cups
2 Cups	12 Cups

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 to the bottom of the inner pot before adding rice.
3. For softer rice, allow rice to soak for 10-20 minutes prior to cooking.

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

HELPFUL HINTS:

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 on the cooker during the entire steaming process. Opening the lid causes a loss of heat and steam, resulting in a slower cooking time, and may cause burns. If you find it necessary to open the lid, use caution. 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.

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 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