

# AROMA®

## Sensor Logic™ Digital 6-Cup Rice Cooker



### *Instruction Manual*

Model: ARC-896 (6-cup)

**Congratulations!**

This **AROMA** Sensor Logic™ Digital Rice Cooker will allow you to create extravagant and great tasting rice dishes and soups with ease.

Please read all instructions carefully before your first use.



Published By:

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# IMPORTANT SAFEGUARDS

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

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 any other liquid.
4. Close supervision is necessary when the appliance is used near children. This appliance is not intended to be used by children.
5. When not in use and before cleaning, unplug from outlet. 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 burner or in a heated oven.
11. Do not use the appliance for other than intended use.
12. Extreme caution must be used when using an appliance containing hot liquids or other hot substances.
13. Do not touch the steam vent on the top of the rice cooker or the inside cover of the lid during or after use as it is extremely hot and may cause scalding.
14. To prevent damage or shock hazard, do not cook food directly in base. Cook only in the removable inner pot supplied.
15. Do not clean with metal scouring pads as small particles may break off the pad and contact electrical parts, creating a risk of electric shock. Metal scouring pads also may damage the finish.
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 putting it into the cooker and turning it on.

## 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.**

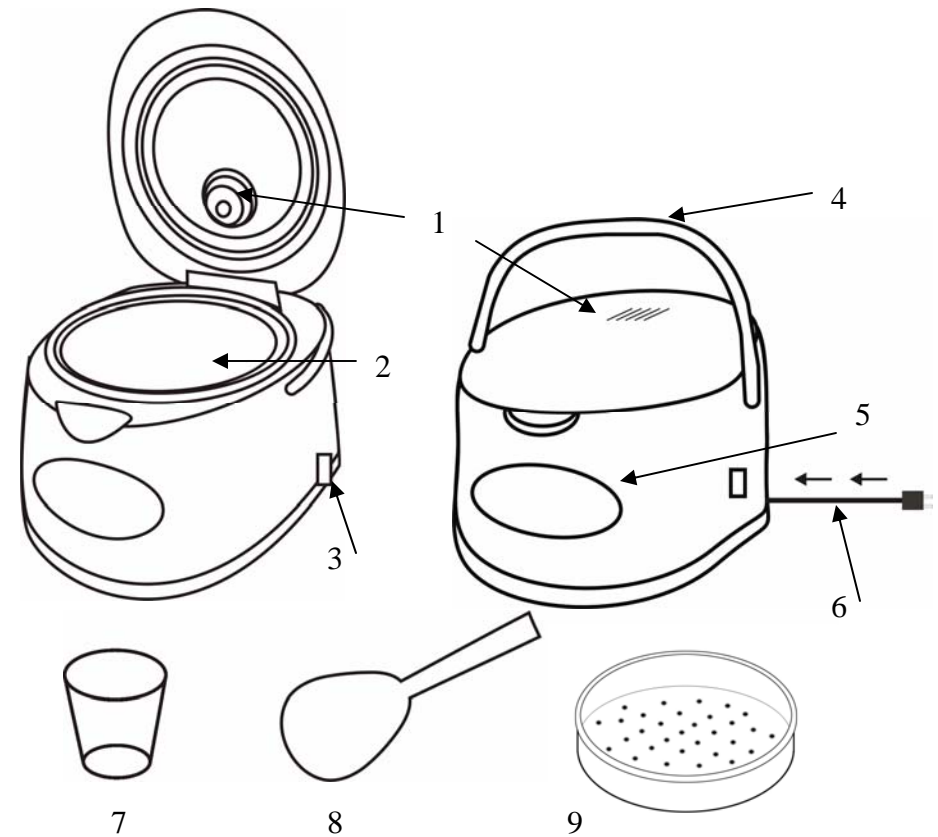
## SENSOR LOGIC™ TECHNOLOGY

Sensor Logic™ technology ensures that you will have restaurant quality, perfect rice every time.

Traditional electric rice cookers heat only from the bottom at one set temperature and turn off when the water has been absorbed. Aroma's Sensor Logic™ Rice Cooker uses advanced technology and an all around heating system that maintains the optimal cooking environment.

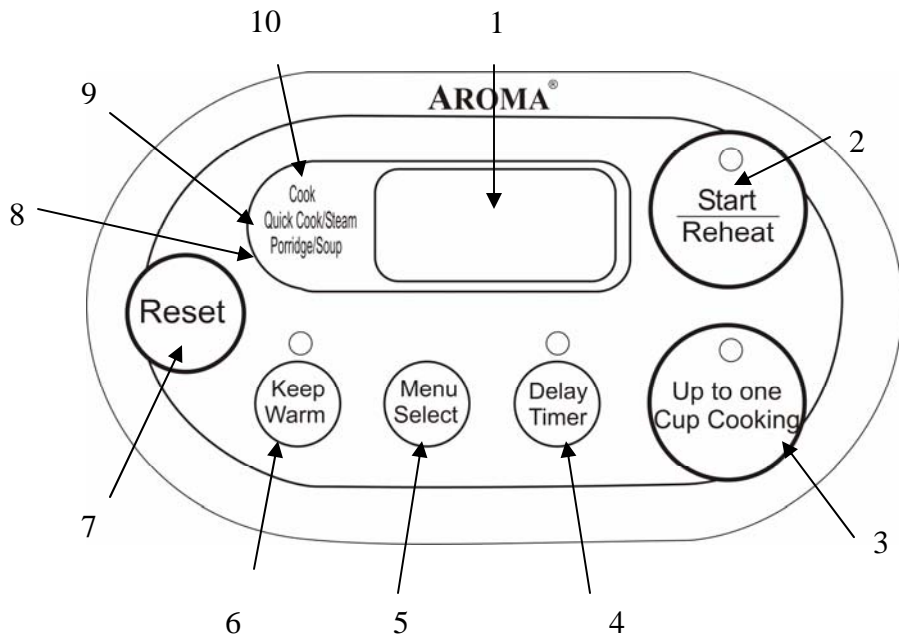
This technology automatically regulates the temperature throughout the cooking process. Based on the amount of rice and water, the temperature will adjust to create quality results every time. During the process, the rice cooks as the water is absorbed into each grain. After the boiling stage, the cooker will have one last heat surge where excess water and steam will be burned off. The complete process ensures that the rice will be perfect for as little as one cup or as much as six cups of cooked rice!

## PARTS IDENTIFICATION



1. Steam Vent
2. Removable Inner Cooking Pot
3. Rice Paddle Clip
4. Cool-Touch Handle
5. Control Panel
6. Retractable Plug
7. Measuring Cup
8. Rice Paddle
9. Steam Tray

## PANEL IDENTIFICATION



1. **Viewing screen:** Allows you to see what function is being selected.
2. **Cooking/Reheat:** Press to start the cooking process when cooking more than 2 cups of uncooked rice. Press to start reheating function when rice is in the "Keep Warm" mode.
3. **Up To One Cup Cooking:** Press this button to start cooking process when cooking 1-2 cups of uncooked rice.
4. **Delay Timer:** Programs cooker to cook rice in the indicated amount of time.
5. **Menu Select:** Allows you to decide whether to cook using the Sensor Logic™ technology, quick cook/steam, or porridge/soup functions.
6. **Keep Warm:** Keep rice/food warm after cooking process is complete.
7. **Reset:** Cancels all rice cooker activities.
8. **Porridge/Soup:** Select this function when wanting to make soup or porridge.
9. **Quick Cook/Steam:** Select this function to cook rice faster or steam food.
10. **Cook:** Select this function to cook superb rice using Sensor Logic™ technology.

## HOW TO USE

### Before First Use:

1. Read all instructions and important safeguards.
  2. Remove all packaging materials and make sure all items are received in good condition.
  3. Tear up all plastic bags as they can pose a risk to children.
  4. Wash all 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.

### Using Your Rice Cooker:

As your rice and soup cooking needs differ from time to time, this rice cooker is equipped with three types of operation: Sensor Logic™ "Cook", "Quick Cook/Steam", & "Porridge/Soup".

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. As the measurement marks inside the inner pot are a guideline for making regular white rice, we have also included a guide to making porridge on page 8.

## HOW TO USE CONTINUED

### To Cook Rice:

1. Using the measuring cup provided, put the desired amount of rice into the inner pot.
2. Rinse rice in the inner pot until water becomes relatively clear.
3. Add the appropriate amount of water into the inner pot depending on the type of rice being cooked and personal preferences. The inner pot has markings to indicate rice and water amounts.
4. Return the inner pot to the rice cooker base and close the lid.
5. Plug the unit into the wall outlet.
6. Press the "Menu Select" key to choose the desired menu option.
7. To cook using the Sensor Logic™ cooking technology, press the menu select button until the arrow is pointing to "Cook".
8. To cook rice faster, though not using Sensor Logic™ cooking technology, or to steam, press the menu select button until the arrow is pointing to "Quick Cook/Steam" function. Rice cooked using the "Quick Cook" function may not be as excellent cooked as rice cooked using the Sensor Logic™ "Cook" function. However, the "Quick Cook" function will cook rice 10-15 minutes faster than the Sensor Logic™ "Cook."
9. If cooking more than 1 cup of uncooked rice, press "Start/Reheat" button and rice cooker will begin cooking. The red light will illuminate above the button.
10. If cooking 1 cup or less of uncooked rice, press "Up to One Cup Cooking" and the rice cooker will begin cooking. The light will illuminate above the button.
11. When the rice is finished, the light above the "Start/Reheat" or "Up to One Cup Cooking" will turn off and the green light above the "Keep Warm" button will illuminate indicating that the rice is in "Keep Warm" mode.
12. Let rice stand for about 10 minutes before opening the lid.

### CAUTION:

- Do not open lid when in use
- Make sure the outer surface and rim of the inner pot are dry before placing into the rice cooker. If the outside of the inner cooking pot is wet it will damage this product and it may not operate properly.

## HOW TO USE CONTINUED

### To Make Porridge or Soup:

1. Place ingredients into inner pot, making sure to add enough liquid to maintain soup-like texture throughout cooking. A general guide has been included below.
2. Return inner pot to the rice cooker and close the lid.
3. Press the Menu Select button until the arrow is pointing to "Porridge/Soup."
4. Press the "Start/Reheat" button and the rice cooker will begin cooking.

### Porridge Measuring Guide

Rice	Water
½ cup	2 ¼ cups
1 cup	4 ¼ cups
1 ½ cups	6 cups

\* The minimum amount that can be cooked in this cooker is ½ cup uncooked rice. The maximum is 2 ½ cups of uncooked rice.

\*\*This is only a general measuring guide to use when cooking white rice. Actual amounts might vary.

## HOW TO USE CONTINUED

### To Set Delay Timer:

1. Using the measuring cup provided put the desired amount of rice into the inner pot.
2. Rinse rice in the inner pot until water becomes relatively clear.
3. Add the appropriate amount of water into the inner pot depending on the type of rice being cooked and personal preferences. A general water guide has been included on the previous page. The inner pot also has markings on the inside to indicate rice and water amounts.
4. Return the inner pot to the rice cooker base and close the lid.
5. Plug the unit into the wall outlet.
6. Press the "Delay Timer" button. The green light just above the button should be blinking and it should now read "1 Hour." Each time the "Delay Timer" button is pressed, the timer will increase by one hour. For example, if you press the "Delay Timer" button three times, the display will read "3 Hours."
7. Select the number of hours desired.
8. Using the "Menu Select" button, select the desired function.
9. If you are cooking more than 1 cup of uncooked rice, press the "Start/Reheat" button.
10. If you are cooking 1 cup or less of uncooked rice, press the "Up to One Cup Cooking" button.
11. The green light above the "Delay Timer" button will stop blinking but remain illuminated. When the cooker starts, the green light above the "Delay Timer" will turn off and the button above the "Start/Reheat" or "Up to One Cup Cooking" will illuminate instead.

12. When the rice is finished, the light above the "Start/Reheat" or "Up to One Cup Cooking" will turn off and the green light above the "Keep Warm" button will illuminate indicating that the rice cooker is now in "Keep Warm" mode.

### NOTE:

- The number of hours selected on the "Delay Timer" indicates when the rice will be finished cooking. For example if you select 3 hours, the rice cooker will start cooking before 3 hours to ensure that the rice will be ready in the selected 3 hours.

## HOW TO USE CONTINUED

### To Use Keep Warm Function:

1. When the rice is finished cooking, the cooker will automatically turn to "Keep Warm" mode and will be indicated by the green light above the "Keep Warm" button.
2. The rice cooker will remain in "Keep Warm" mode until the "Reset" button is pushed and the unit is unplugged.

### NOTE:

- Always press "Reset" and unplug the rice cooker after use.
- Never leave the rice cooker on or in "Keep Warm" mode when no rice remains.
- It is not recommended that you keep rice in "Keep Warm" mode for more than 10-12 hours as rice may not taste good.

### To Use Reheat Function:

*If rice has cooled but is NOT cold you may reheat it using the "Start/Reheat" button. The rice must still be in the "Keep Warm" mode to do so.*

1. Stir and loosen the rice, making sure that it is level in the inner pot.
2. Press the "Cook/Reheat" button.
3. The indicator light above the "Keep Warm" button will blink and the display panel will read "8 min".
4. To stop the reheating process before the 8 minutes are complete, either press the "Cook/Reheat" button again or press "Reset".

5. When the reheating process is complete, the "Keep Warm" light will stop blinking and remain lit, indicating that it is now in "Keep Warm" mode.

**NOTE:**

- Porridge/soup cannot be reheated.
- To ensure superb tasting rice, it is not recommended that you reheat the rice if the inner pot is less than half full.

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## HOW TO CLEAN

*Always unplug the rice cooker and allow it 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.
- **Do not use harsh abrasive cleaners or products that are not considered safe to use on non-stick coatings.**
  - **This appliance is NOT dishwasher safe. Inner pot is NOT dishwasher safe.**
  - **The inner pot has a Teflon coating. Use only the plastic spoon and spatula provided.**

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## ABOUT RICE

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

There are many different varieties of rice available in the market. Your Aroma Sensor Logic™ 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. Many Asian cultures favor 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 healthy variety. It has the 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.

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## 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.