

AROMA®

8-Cup Cool Touch Rice Cooker

Instruction Manual



www.AromaCo.com

ARC-914B

Congratulations on your purchase of the **AROMA** 8-Cup Cool Touch Rice Cooker.

At Aroma we've mastered the art of cooking perfect, fluffy rice at the touch of a button so you don't have to. In your Aroma rice cooker, cooking terminates automatically when the rice is ready and automatically switches to the convenient warming mode, so there's no watching the clock and your rice is never overcooked.

This manual contains instructions for the use of your new rice cooker as well as some additional information about rice. For recipe suggestions or more kitchen solution ideas, please visit us online at www.AromaCo.com

Please read all the instructions before first use.

Published By:

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IMPORTANT SAFEGUARDS

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

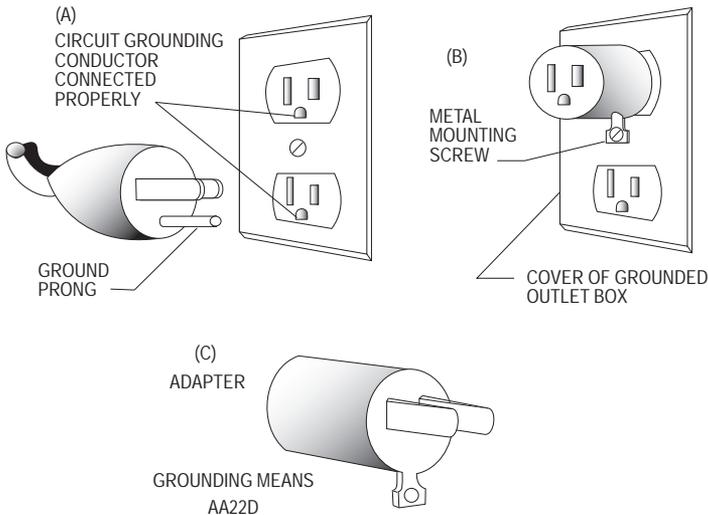
1. Important: Read all instructions carefully before first use.
2. Do not touch hot surfaces. Use handles or knobs
3. Use only on a level, dry, and heat-resistant surface.
4. To protect against electrical shock, do not immerse cord, plug or the appliance in water or any other liquid.
5. Close supervision is necessary when the appliance is used by or near children.
6. 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.
7. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return the appliance to the nearest authorized service facility for examination, repair or adjustment.
8. The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock or injury.
9. Do not use outdoors.
10. Do not let cord touch hot surfaces or hang over the edge of a counter or table.
11. Do not place on or near a hot burner or in a heated oven.
12. Do not use the appliance for other than its intended use.
13. Extreme caution must be used when moving the appliance containing hot oils or other liquids.
14. Do not touch, cover or obstruct the steam valve on the top of the rice cooker as it is extremely hot and may cause scalding.
15. Use only with a 120V AC power outlet.
16. Always unplug from the base of the wall outlet. Never pull on the cord.
17. 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.
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 may damage or cause the product to malfunction.
19. Use extreme caution when opening the lid during or after cooking. Hot steam will escape and could cause burns.
20. The rice should not be left in the rice pot with the keep warm function on for more than 24 hours.
21. To prevent damage or deformation, do not use the inner pot on a stove-top or burner.
22. To disconnect, turn any control to "off", then remove plug from wall outlet.
23. Do not use appliance for other than intended use.
24. To reduce the risk of electric shock, cook only in removable container.

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.

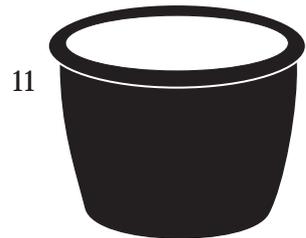
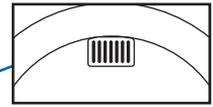
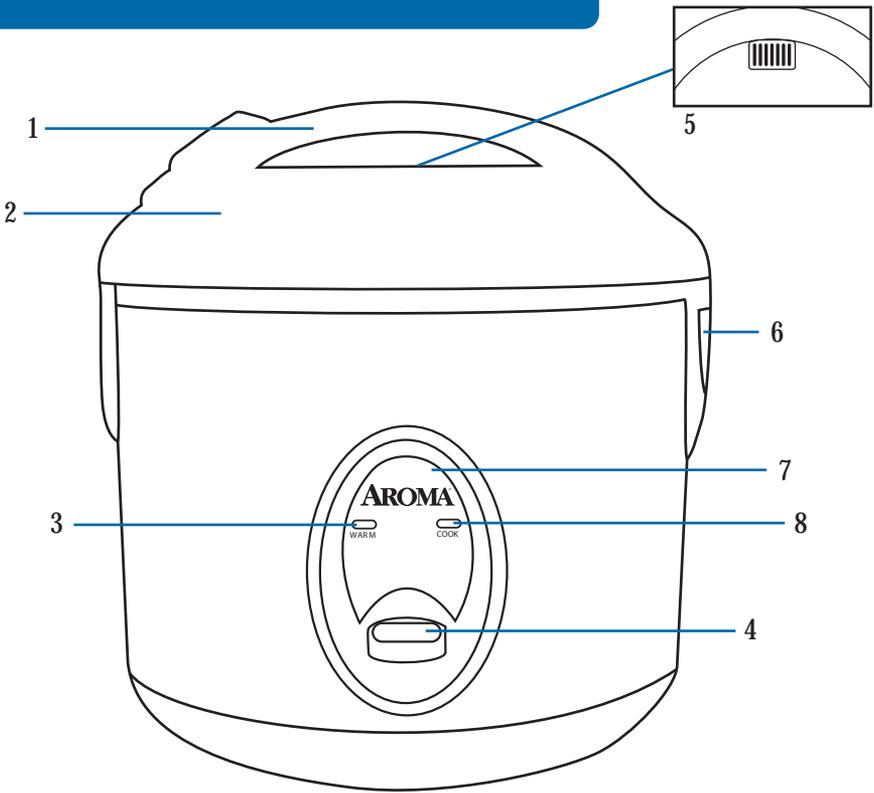
GROUNDING INSTRUCTIONS



This appliance must be grounded while in use to protect the operator from electrical shock. The appliance is equipped with a 3-conductor cord and a 3-prong grounding-type plug to fit the proper grounding-type receptacle. The appliance has a plug that looks like sketch A. An adapter, sketch B, should be used for connecting sketch-A plug plugs to two-plugs to two-prong receptacles. The grounding tab, which extends from the adapter, must be connected to a permanent ground such as a properly grounded outlet box as shown in sketch C using a metal screw.

This appliance is for household use only.

PARTS IDENTIFICATION



1. Handle
2. Safety Locking Lid
3. Warm indicator light
4. One-touch operation switch
5. Steam Vent
6. Condensation Collector
7. Control Panel
8. Cook Indicator light
9. Measuring Cup
10. Rice Paddle
11. Inner Pot

USING YOUR RICE COOKER

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 base, cord or plug in water at any time.**

To Cook Rice:

1. Using the measuring cup provided, measure out the desired amount of rice. One full, level cup of uncooked rice yields 2 cups of cooked rice.
2. Rinse rice in a separate container until the water becomes relatively clear.
3. Place rinsed rice in the inner pot.
4. Using measuring cup provided or the water measurement lines located inside the inner pot, add the appropriate amount of water. A rice/water measurement chart is located on page 7 of this instruction manual.
5. For softer rice, allow rice to soak for 10-20 minutes.
6. Making sure that the exterior of the inner pot is clean, dry, and free of debris, set the inner pot into the rice cooker. Close the lid and plug the power cord into a wall outlet.
** To avoid loss of steam and longer cooking times, do not open the lid at any point during the cooking process.*
7. Press down on the power switch. The COOK light will illuminate. When the rice is finished, the unit will automatically switch to warm mode and the WARM light will illuminate.
8. After cooking, allow rice to stand for 5-10 minutes without opening lid. This will ensure that the rice is cooked thoroughly.
9. The rice cooker will remain in warm mode until it is unplugged. **ALWAYS unplug the cord from the wall outlet when not in use.**

*** It is important that the outside surface of the inner pot is completely clean and dry before it is placed into the rice cooker. Water, food, or other substances on the pot will come into contact with the heating element and may cause damage to the product.**

HOW TO CLEAN

Always unplug unit and allow to cool completely before cleaning.

To Clean Inner Rice Pot:

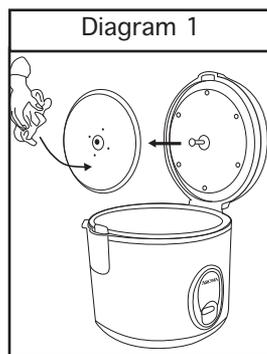
1. Remove the inner cooking pot. Wash it in warm, soapy water using a nylon sponge or dishcloth.
2. Rinse and dry thoroughly.
3. Wipe the body of the rice cooker clean with a damp cloth.

To Clean the Underside of the Lid: (See Diagram 1)

The underside of the lid should be cleaned after every use.

1. Detach the inner lid from the shaft by gently tugging it outward. Soak briefly and wash clean.
2. Wipe the underside of the lid with a warm, damp cloth.
3. Dry with a soft dry cloth.
4. Install the inner lid to the outer lid by pressing the inner lid over the inner lid shaft. After installing the inner lid, the small side of the inner lid seal should face you with the outer lid open. If the inner lid is inserted improperly, the outer lid will not close.

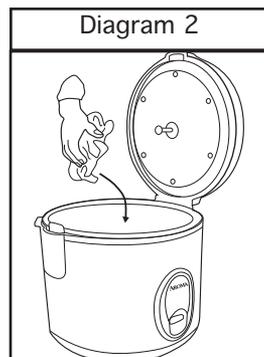
NOTE: Never clean the appliance while the cooker is still hot.



To Clean Heating Plate: (See Diagram 2)

Heating plate should be cleaned after every use.

1. Wipe the heating plate with a warm, damp cloth.
2. Dry with a soft dry cloth.
3. Rice grains or other dried materials may stick to the heating plate. Repeat Steps 1 and 2 until the heating plate is completely clean to ensure full contact between the inner pot and the heating plate. Otherwise, the appliance will not close properly and may overheat.



- 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 and accessories are **NOT** dishwasher safe.
- Always make sure the outside of the inner pot is dry prior to use. If inner cooking pot is returned when wet, it may damage this product, causing it to malfunction.

COOKING GUIDE

Tips for Getting Started

Cooking Brown Rice

Brown rice takes longer to cook than white rice due to the extra bran layers on the grains. When cooking brown rice, add an *ADDITIONAL 1/4 cup of water* for every cup of uncooked rice. For example, when cooking 1 cup of brown rice, the amount of water added to the inner pot should be 1-3/4 cups. Allow the rice to soak for 1-1/2 hours before beginning to cook.

Cooking Wild Rice and Rice Mixes

Wild rice and rice medleys vary in their contents. Some rice mixes will require longer cooking times and/or additional water. Refer to the package instructions for cooking suggestions.

Measuring Cup

The measuring cup included adheres to rice industry standards (180 mL) and is not equal to one U.S. cup. The chart above refers to cups of rice/water according to the measuring cup provided.

Maximum Capacity

Do not place more than 4 cups of uncooked rice into this appliance at one time. The maximum capacity of this unit is 4 cups (uncooked) which yields 8 cups of cooked rice.

COOKING GUIDE

Rice/Water Measurement Chart:

UNCOOKED RICE	WATER WITH MEASURING CUP*	WATERLINE INSIDE POT*	APPROX COOKED RICE YIELD
1 Cups	1-1/2 Cups	Line 1	2 Cups
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

*For White Rice only. Brown rice and rice mixes require more water and longer cooking times than white rice. We recommend adding an **additional 1/4 cup of water for each cup of uncooked brown rice** being prepared. It is also advisable to allow brown rice to soak before cooking. For specific instructions, please refer to the rice packaging.

HELPFUL HINTS

1. Rinse rice before placing into the inner pot to remove excess bran and starch. This will help reduce browning and sticking to the bottom of the pot.
2. If you have experienced any sticking with the type of rice you are using, try adding a light coating of vegetable oil or non-stick spray to the bottom of the inner pot before adding rice.
3. This is only a general measuring guide. As there are many different kinds of rice available (see *About Rice* on page 8), rice/water measurements may vary slightly.

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. "Carolina" is firm, 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.

LIMITED WARRANTY

Aroma Housewares Company warrants this product free from defects in material and workmanship for one year from provable date of purchase in the 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 a 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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