

# AROMA®

## 4-Cup Rice Cooker

Instruction Manual



[www.AromaCo.com](http://www.AromaCo.com)

ARC-914SBB

Congratulations on your purchase of the **AROMA** 4-Cup Cool Touch Rice Cooker.

Aroma® has mastered the art of cooking perfect, fluffy rice and simplified it to the touch of a button. In your Aroma® rice cooker, cooking terminates automatically when the rice is ready and automatically switches to the convenient warming mode, so 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](http://www.AromaCo.com)**

Please read all the 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](http://www.aromaco.com)

© 2008 Aroma Housewares Company All rights reserved.

# IMPORTANT SAFEGUARDS

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

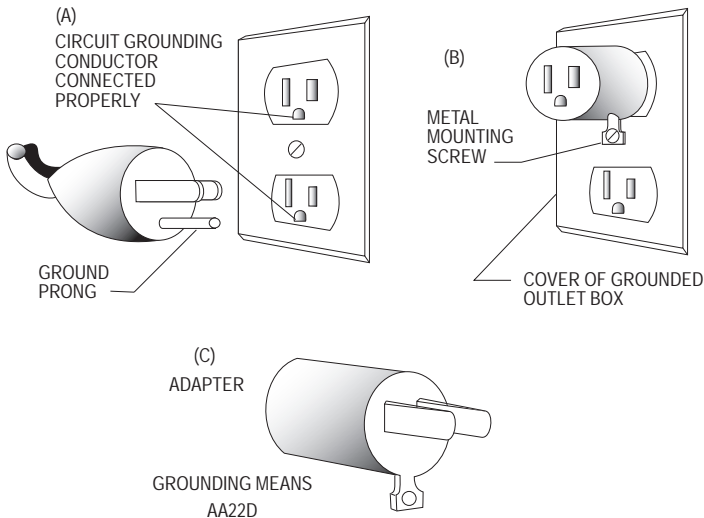
1. Important: Read all instructions carefully before first use.
2. Do not touch hot surfaces. Use handles or knobs
3. Use only on a level, dry and heat-resistant surface.
4. To protect against electrical shock, do not immerse cord, plug or the appliance in water or any other liquid.
5. Close supervision 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 water 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 burns.
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 electrical 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 the inner 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 may cause burns.
20. The rice should not be left in the rice pot with the keep warm function on for more than 12 hours.
21. To prevent damage or deformation, do not use the inner pot on a stovetop or burner.
22. To disconnect, turn any control to "OFF", then remove plug from wall outlet.
23. To reduce the risk of electric shock, cook only in the provided removable container.

**SAVE THESE INSTRUCTIONS**

# SHORT CORD INSTRUCTIONS

1. A short power-supply cord is provided to reduce the risks 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.

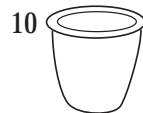
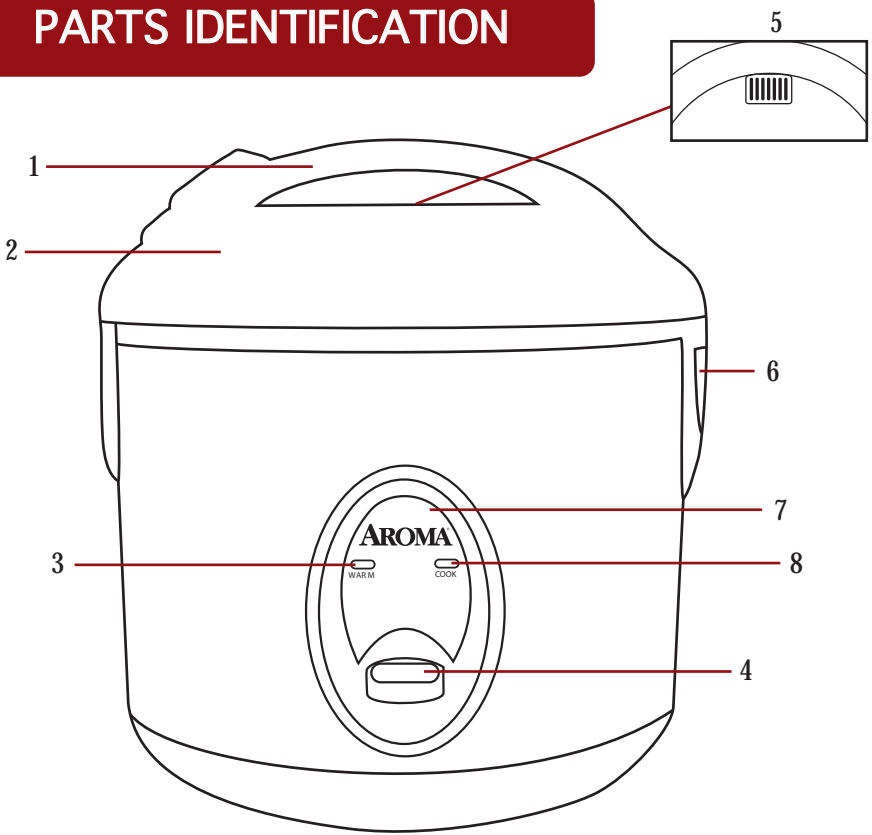
# GROUNDING INSTRUCTIONS



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 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. Inner Pot
10. Measuring Cup
11. Rice Paddle

# 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. The measuring cup provided adheres to rice industry standards (180mL) and is not equal to one U.S. cup (240mL).
2. Rinse rice in a separate container until the water becomes relatively clear.
3. Place rinsed rice in the inner pot.
4. Using the 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 6** for both white and brown rice.
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, attach the power cord to the rice cooker and plug it 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.**

# USING YOUR RICE COOKER

## 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, refer to the table on **page 6** of this manual for rice/water measurements. The water lines on the inner pot apply to white rice only; do **NOT** use them when preparing brown rice.
- Due to the extra water required to cook brown rice, the maximum capacity for brown rice in this rice cooker is 3 cups (uncooked), which yields 6 cups of cooked rice.

### Cooking Rice Mixes

Brown rice, wild rice and rice mixes vary in their make-up. Some variations may require longer cooking times and/or additional water in order to achieve optimum results. Refer to the individual packaging 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 (240mL). The chart on **page 6** 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 (3 cups if using brown rice).** The maximum capacity of this unit is 4 cups of uncooked rice (3 cups brown) which yields 8 cups of cooked rice (6 cups brown rice).

### Condensation Collector

This rice cooker comes equipped with a condensation collector (see *Parts Identification* on **page 3**). The condensation collector channels excess moisture away from the rice as it cooks to ensure that rice is always cooked to perfection and is never soggy.

#### **NOTE:**

Be sure to clean the condensation collector after each use. To remove it, grab onto each side and pull away from the rice cooker body. Wash in warm, soapy water and dry completely, then place it back into the rice cooker by snapping it back into place.

# COOKING GUIDE

## To Cook Soups and Stews:

1. Add ingredients to inner pot and place pot in rice cooker.
2. Press down on the power switch. The “COOK” light will illuminate.
3. Allow soup to cook/warm until ready, stirring often.
4. When soup is finished cooking, lift up the power switch to use “WARM” mode. The “WARM” light will illuminate.
5. Rice cooker will remain in “WARM” mode until it is unplugged. Be sure to unplug the unit from the wall outlet when it is not in use.

## White Rice/Water Measurement Chart:

UNCOOKED RICE	WHITE RICE WATER WITH MEASURING CUP	WHITE RICE WATERLINE INSIDE POT*	APPROX COOKED RICE YIELD
1 Cups	1 ½ Cups	Line 1	2 Cups
2 Cups	2 ½ Cups	Line 2	4 Cups
3 Cups	3 ½ Cups	Line 3	6 Cups
4 Cups	4 ½ Cups	Line 4	8 Cups

## Brown Rice/Water Measurement Chart:

UNCOOKED RICE	BROWN RICE WATER WITH MEASURING CUP	APPROX COOKED RICE YIELD
1 Cups	1 ¾ Cups	2 Cups
2 Cups	3 Cups	4 Cups
3 Cups	4 ¼ Cups	6 Cups

\* **Measurement lines** are for White Rice only. Brown rice and rice mixes require more water and longer cooking times than white rice. For specific instructions, please refer to the rice packaging.



# COOKING GUIDE

## HELPFUL HINTS

1. Due to the extra water needed to cook brown rice, **the maximum amount of brown rice that may be cooked is 3 cups.**
2. Rinse rice before placing it into the inner pot to remove excess bran and starch. This will help reduce browning and sticking to the bottom of the pot.
3. 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.
4. This is only a general measuring guide. As there are many different kinds of rice available (see *About Rice* on **page 9**), rice/water measurements may vary slightly.

## COOKING TIME GUIDE

WHITE RICE UNCOOKED CUPS	COOKING TIME	BROWN RICE UNCOOKED CUPS	COOKING TIME
2 Cups	30-35 Min	2 Cups	100-105 Min
3 Cups	32-37 Min	3 Cups	102-107 Min
4 Cups	34-39 Min	4 Cups	N/A

Cooking times are approximate. This table is for reference only. Possible variations in cooking times may be caused by one or more of the following factors:

- Variations in the type of rice being cooked
- Variations in the amount of rice and/or water in the inner pot
- If you are making a second batch of rice shortly after the first batch, cooking times may be reduced because the heating element will already be warm.
- Opening the lid during the cooking cycle causes a loss of heat and steam. Cooking time may be prolonged if the lid is opened before the rice is finished.

# HOW TO CLEAN

*Always unplug unit and allow to cool completely before cleaning.*

## To Clean Exterior Body and Inner Rice Pot:

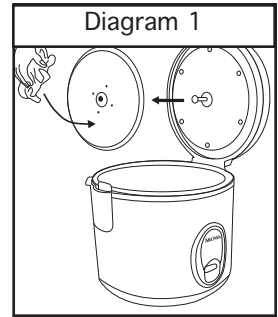
1. Remove the inner cooking pot. Wash it in warm, soapy water using a nylon sponge or dishcloth.
2. Rinse and dry thoroughly.
3. Wipe the body of the rice cooker clean with a damp cloth.

## 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.

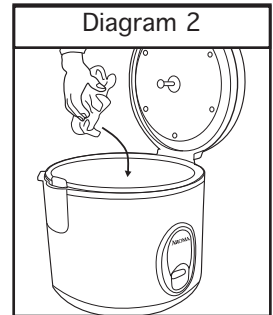
**NOTE: Never clean the appliance while the cooker is still hot.**



## To Clean Heating Plate: (See Diagram 2)

The 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.

# 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. The following are the most 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.

# TROUBLESHOOTING

Because rice variations may vary in their make-up, results may also differ. Below are some troubleshooting tips to help you achieve the desired consistency.

PROBLEM	SOLUTION
Rice is too dry/hard after cooking.	If your rice is dry or hard/chewy when the rice cooker switches to “WARM” mode, additional water and cooking time will soften the rice. Depending on how dry your rice is, add ½ to 1 cup of water and stir through. Close the lid and press down the power switch to “COOK” mode. When rice cooker switches to “WARM” mode, open the lid and stir the rice to check the consistency. Repeat as necessary until rice is soft and moist.
Rice is too moist/soggy after cooking.	If your rice is still too wet or soggy when the rice cooker switches to “WARM” mode, use the rice paddle to stir the rice. This will redistribute the bottom (moistest) part of the rice as well as release excess moisture. Close the lid and allow to remain on “WARM” mode for 10-30 minutes as needed, opening the lid and stirring periodically to release excess moisture.

# 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. \$11.00 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.

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](http://www.aromaco.com)