Questions or concerns about your rice cooker?

Before returning to the store...

Aroma’s customer service experts are happy to help. Call us toll-free at 1-800-276-6286.

Answers to many common questions and even replacement parts can be found online. Visit www.AromaCo.com/Support.
Congratulations on your purchase of the Aroma® Professional™ 20-Cup Digital Rice Cooker, Food Steamer and Slow Cooker. In no time at all, you’ll be making fantastic, restaurant-quality rice at the touch of a button! Whether long, medium or short grain, this cooker is specially calibrated to prepare all varieties of rice, including tough-to-cook whole grain brown rice, to fluffy perfection.

In addition to rice, your new Aroma® Professional™ Rice Cooker is ideal for healthy, one-pot meals for the whole family. The convenient steam tray inserts directly over the rice, allowing you to cook moist, fresh meats and vegetables at the same time, in the same pot. Steaming foods locks in their natural flavor and nutrients without added oil or fat, for meals that are as nutritious and low-calorie as they are easy.

Aroma’s Sauté-Then-Simmer™ Technology is ideal for the easy preparation of Spanish rice, risottos, pilafs, packaged meal helpers, stir frys and more stovetop favorites! The Slow Cook function adds an extra dimension of versatility to your rice cooker, allowing it to fully function as a programmable slow cooker! Use them together for simplified searing and slow cooking in the same pot.

But it doesn’t end there. Your new rice cooker is also great for soups, stews, stocks, gumbos, jambalaya, breakfast frittatas, dips and even desserts!

Several delicious recipes are included at the back of this manual, and even more are available online at www.AromaCo.com. This manual contains instructions for using your rice cooker and its convenient pre-programmed digital settings, as well as all of the accessories included. There are also helpful measurement charts for cooking rice and steaming.

For more information on your Aroma® Professional™ Rice Cooker, Food Steamer and Slow Cooker or for product service, recipes and other home appliance solutions, please visit us online at www.AromaCo.com.

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6469 Flanders Drive
San Diego, CA 92121
U.S.A.
1-800-276-6286
www.AromaCo.com
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**SAV E THESE INSTRUCTIONS**

**IMPORTANT SAFEGUARDS**

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

1. Extreme caution must be used when moving the appliance containing rice, rice water, hot oil, or hot liquids.
2. Do not touch hot surfaces. Use the handles or knobs.
3. Use only on a level, dry and heat-resistant surface.
4. To protect against fire, electric shock and injury to persons, do not immerse cord, plug or the appliance in water or any other liquid. See instructions for cleaning.
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. Contact Aroma® customer service for examination, repair or adjustment.
8. The use of accessory attachments not recommended by Aroma® Housewares may result in fire, electrical 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 gas or electric 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 rice, rice water, hot oil, or hot liquids.
14. Do not touch, cover or obstruct the steam vent 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.
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, the appliance may not operate properly.
18. Always make sure the outside of the inner cooking pot is dry prior to use. If the inner pot is returned to the 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 scalding.
20. Use extreme caution when opening the lid during or after cooking. Hot steam will escape and may cause scalding.
21. Rice should not be left in the inner cooking pot with the Keep-Warm function on for more than 12 hours.
22. To prevent damage or deformation, do not use the inner cooking pot on a stovetop or burner.
23. To disconnect, turn any control to OFF, then remove the plug from the wall outlet.
24. To reduce the risk of electrical shock, cook only in the removable inner cooking pot provided.

See what’s cooking with Aroma online!

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.

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.
If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or a similarly qualified person in order to avoid a hazard.

PARTS IDENTIFICATION

DO NOT DRAPE CORD!

Digital Controls

POWER/KEEP-WARM
The POWER/KEEP-WARM button serves two purposes. One press of the POWER/KEEP-WARM button will turn the rice cooker on. A second press will turn the rice cooker to its Keep-Warm setting.

DELAY TIMER
The DELAY TIMER sets up to 15 hours for rice ready when it’s needed. Add rice and water in the morning and set the timer for mealtime at night.

The MENU button allows the rice cooker to be set to one of its 8 specialized cooking functions: White Rice, Brown Rice, Quick Rice, Slow Cook, Saute-Then-Simmer®, Cake, Soup and Steam.

The White function cooks restaurant-quality white rice automatically.

The Brown function is ideal for cooking brown rice and other tough-to-cook whole grains to perfection.

The Quick Rice function is a great time-saving option for rice in a pinch. This setting forgoes the rice cooker’s Sensor Logic™ for faster cooking times, although cooked rice will not be to the same quality of the White Rice and Brown Rice functions.

The Slow Cook function sets to slow cook from 2 to 10 hours and is great for homemade roasts and stews.

Animal’s patent pending Saute-Then-Simmer™ (STS™) Technology will sauté foods at a high heat and automatically switch over to its simmer mode once liquid is added.

The Cake function “bakes” cakes and other treats.

The Soup function is great for preparing savory soups and delicious stews.

The Steam function is perfect for healthy addles and main courses. Set the time food needs to steam, it will begin to countdown once water reaches a boil and shut off once time has elapsed.

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.
If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or a similarly qualified person in order to avoid a hazard.
TO COOK RICE

1. Using the provided measuring cup, add rice to the inner cooking pot.
2. Rinse rice to remove excess starch. Drain. (Optional)
3. Fill with water to the line which matches the number of cups of rice being cooked.
4. Place the inner cooking pot into the rice cooker.
5. Close the lid securely.
6. Plug the power cord into a wall outlet.

HELPFUL HINTS
• If you misplace the measuring cup, a ¾ standard US cup is an exact replacement.
• To add more flavor to rice, try substituting a favorite meat or vegetable broth or stock. The ratio of broth/stock to rice will be the same as water to rice.
• For approximate rice cooking times and suggested rice/water ratios, see the "Rice/Water Measurement Table" on page 7.

BEFORE FIRST USE

1. Read all instructions and important safeguards.
2. Remove all packaging materials and check that all items have been received in good condition.
3. Tear up and properly dispose all plastic bags as they can pose a risk to children.
4. Wash steam vent and all other accessories in warm, soapy water. Rinse and dry thoroughly.
5. Remove the inner cooking 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.

NOTE

The provided rice cooker cup is the equivalent to a ¾ standard US cup.
TO COOK RICE (CONT.)

Press the POWER/KEEP WARM button to turn on the rice cooker.

Press MENU to navigate to the White Rice or Brown Rice function, depending upon the type of rice being cooked.

The rice cooker will now begin cooking. The cooking indicator light will illuminate.

The rice cooker will countdown the final 12 minutes (White Rice) and 25 minutes (Brown Rice) of cook time.

When finished serving rice, turn the rice cooker off by pressing the POWER/KEEP WARM button twice and unplugging the power cord.

For better results, stir the rice with the serving spatula to distribute any remaining moisture.

Once rice is finished, the rice cooker will beep and automatically switch to Keep-Warm.

NOTE

• Brown rice requires a much longer cooking cycle than other rice varieties due to the extra bran layers on the grain. The Brown Rice function on this rice cooker allows extra time and adjusted heat settings in order to cook the rice properly. If it appears the rice cooker is not heating up immediately on the Brown Rice setting, this is due to a low-heat soak cycle that precedes the cooking cycle to produce better brown rice results.

• Rice should not be left in the rice cooker on Keep-Warm for more than 12 hours.

UNCOOKED RICE  RICE WATER LINE INSIDE POT  APPROX. COOKED RICE YIELD  COOKING TIMES

<table>
<thead>
<tr>
<th>UNCOOKED RICE</th>
<th>RICE WATER LINE INSIDE POT</th>
<th>APPROX. COOKED RICE YIELD</th>
<th>COOKING TIMES</th>
</tr>
</thead>
<tbody>
<tr>
<td>2 Rice Cooker Cups*</td>
<td>Line 2</td>
<td>4 Rice Cooker Cups*</td>
<td>WHITE RICE: 30-35 Min.</td>
</tr>
<tr>
<td>3 Rice Cooker Cups*</td>
<td>Line 3</td>
<td>6 Rice Cooker Cups*</td>
<td>WHITE RICE: 35-40 Min.</td>
</tr>
<tr>
<td>4 Rice Cooker Cups*</td>
<td>Line 4</td>
<td>8 Rice Cooker Cups*</td>
<td>WHITE RICE: 38-43 Min.</td>
</tr>
<tr>
<td>5 Rice Cooker Cups*</td>
<td>Line 5</td>
<td>10 Rice Cooker Cups*</td>
<td>WHITE RICE: 40-45 Min.</td>
</tr>
<tr>
<td>6 Rice Cooker Cups*</td>
<td>Line 6</td>
<td>12 Rice Cooker Cups*</td>
<td>WHITE RICE: 43-48 Min.</td>
</tr>
<tr>
<td>7 Rice Cooker Cups*</td>
<td>Line 7</td>
<td>14 Rice Cooker Cups*</td>
<td>WHITE RICE: 46-50 Min.</td>
</tr>
<tr>
<td>8 Rice Cooker Cups*</td>
<td>Line 8</td>
<td>16 Rice Cooker Cups*</td>
<td>WHITE RICE: 49-54 Min.</td>
</tr>
<tr>
<td>9 Rice Cooker Cups*</td>
<td>Line 9</td>
<td>18 Rice Cooker Cups*</td>
<td>WHITE RICE: 52-57 Min.</td>
</tr>
<tr>
<td>10 Rice Cooker Cups*</td>
<td>Line 10</td>
<td>20 Rice Cooker Cups*</td>
<td>WHITE RICE: 55-61 Min.</td>
</tr>
</tbody>
</table>

* Cups referenced are with the included measuring cup. The measuring cup included adheres to rice cooker industry standards and is not equal to a standard U.S. measuring cup. The included measuring cup is equal to a standard ¾ US cup.

HELPFUL HINTS

• 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.

• Want perfect brown rice without the wait? Use the Delay Timer. Simply add rice and water in the morning and set the Delay Timer to the number of hours when rice will be needed. See “To Use Delay Timer” on page 10 for instructions.

• This chart is only a general measuring guide. As there are many different kinds of rice available, rice/water measurements may vary.

* 1 Rice Cooker Cup = ¾ US Cups
To use the Quick Rice function, follow the steps for “To Cook Rice” beginning on page 5. Rather than pressing one of the standard rice function buttons, press the QUICK RICE button.

If cooking brown rice, add an additional 1½ cups water, using the provided measuring cup, to compensate for the lack of soaking time. The included measuring cup is equal to a standard ¾ US cup.

**TO USE QUICK RICE**

Follow steps 1 to 7 of “To Cook Rice” beginning on page 5.

**TO USE THE DELAY TIMER**

Follow steps 1 to 7 of “To Cook Rice” beginning on page 5.

Press the DELAY TIMER button. Each press increases in half an hour increments. It may be set to have rice ready in 1 to 15 hours. The time selected will indicate when cooking will be complete.

Once rice begins cooking, the cooking indicator light will illuminate.

The digital display will countdown from the time selected.

Once the needed time is selected, press the MENU button to select White Rice or Brown Rice functions depending on the rice being cooked.

**HELPFUL HINTS**

- Due to the longer cooking time needed, brown rice may only be delayed for 2 hours or more.

- If you misplace the measuring cup, a ¾ standard US cup is an exact replacement.

- To add more flavor to rice, try substituting a favorite meat or vegetable broth or stock. The ratio of broth/stock to rice will be the same as water to rice.

### WHITE RICE

<table>
<thead>
<tr>
<th>UNCOOKED CUPS*</th>
<th>COOKING TIME WITH QUICK RICE FUNCTION</th>
<th>APPROX. TIME SAVINGS COMPARED TO WHITE RICE FUNCTION</th>
</tr>
</thead>
<tbody>
<tr>
<td>2 Rice Cooker Cups*</td>
<td>17-22 Min</td>
<td>15 Min</td>
</tr>
<tr>
<td>4 Rice Cooker Cups*</td>
<td>22-27 Min</td>
<td>15 Min</td>
</tr>
<tr>
<td>6 Rice Cooker Cups*</td>
<td>27-32 Min</td>
<td>15 Min</td>
</tr>
<tr>
<td>8 Rice Cooker Cups*</td>
<td>30-35 Min</td>
<td>10 Min</td>
</tr>
<tr>
<td>10 Rice Cooker Cups*</td>
<td>33-38 Min</td>
<td>10 Min</td>
</tr>
</tbody>
</table>

### BROWN RICE

<table>
<thead>
<tr>
<th>UNCOOKED CUPS*</th>
<th>COOKING TIME WITH QUICK RICE FUNCTION</th>
<th>APPROX. TIME SAVINGS COMPARED TO BROWN RICE FUNCTION</th>
</tr>
</thead>
<tbody>
<tr>
<td>2 Rice Cooker Cups*</td>
<td>33-43 Min</td>
<td>25 Min</td>
</tr>
<tr>
<td>4 Rice Cooker Cups*</td>
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<td>35 Min</td>
</tr>
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</tr>
</tbody>
</table>

*Cups referenced are with the included measuring cup. The measuring cup included adheres to rice cooker industry standards and is not equal to a standard U.S. measuring cup. If cooking brown rice, add an additional 1½ cups water, using the provided measuring cup, to compensate for the lack of soaking time. The included measuring cup is equal to a standard ¾ US cup.

**NOTE**

- Cooking times are approximate. Altitude, humidity and outside temperature will affect cooking time.
- 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.

**HELPFUL HINTS**

- Due to the longer cooking time needed, brown rice may only be delayed for 2 hours or more.

- If you misplace the measuring cup, a ¾ standard US cup is an exact replacement.

- To add more flavor to rice, try substituting a favorite meat or vegetable broth or stock. The ratio of broth/stock to rice will be the same as water to rice.

**NOTE**

- * Rice Cooker Cup = ¾ US Cups

* Cups referenced are with the included measuring cup. The measuring cup included adheres to rice cooker industry standards and is not equal to a standard U.S. measuring cup. If cooking brown rice, add an additional 1½ cups water, using the provided measuring cup, to compensate for the lack of soaking time. The included measuring cup is equal to a standard ¾ US cup.
For better results, stir the rice with the serving spatula to distribute any remaining moisture.

When finished serving rice, turn the rice cooker off by pressing the POWER/KEEP WARM button twice and unplug the power cord.

The rice cooker will countdown the final 12 minutes of cook time.

Once rice is finished, the rice cooker will beep and automatically switch to Keep-Warm.

NOTE

• Rice should not be left in the rice cooker on Keep-Warm for more than 12 hours.

Once rice is finished, the rice cooker will beep and automatically switch to Keep-Warm.

The rice cooker will countdown the final 12 minutes of cook time.

TO SLOW COOK

1. Add food to be slow cooked to the inner cooking pot.

2. Place the inner cooking pot into the rice cooker.

3. Close the lid securely.

4. Plug the power cord into an available outlet.

5. Press the MENU button to select the Slow Cook function. The digital display will show a flashing 2:00 to represent two hours of slow cook time.

6. Press the POWER/KEEP WARM button to turn the rice cooker on.

• The Slow Cook function operates as a traditional “High” Slow Cook function.

• Before placing the inner cooking pot into the rice cooker, check that the cooking pot is dry and free of debris. Adding the inner cooking pot when wet may damage the rice cooker.

• If recipe calls for ingredients to be seared or browned use Saute-Then-Simmer™ to sear meat then switch to Slow Cook to finish cooking.

NOTE

• Rice should not be left in the rice cooker on Keep-Warm for more than 12 hours.
Open the lid to check food for doneness. If fully cooked, remove food for serving.

When finished serving, turn the rice cooker off by pressing the POWER/KEEP WARM button and unplug the power cord.

TO SLOW COOK (CONT.)

Use the UP + or DOWN - buttons to set the time. These buttons will adjust slow cook time by 30 minutes, up to 10 hours.

Once the needed cooking time is selected, the rice cooker will beep to indicate it is setting at the displayed time. It will beep once more and the display will stop flashing to indicate it has set.

The rice cooker will begin to slow cook. The digital display will countdown from the selected time.

Once the selected time has passed, the rice cooker will beep and automatically switch to Keep-Warm.

Place the inner cooking pot into the rice cooker and close the lid.

Press the MENU button to select the Sauté-Then-Simmer™ function to begin sautéing and allow the cooker to preheat for 5 minutes.

Press the POWER/KEEP WARM button to turn on the rice cooker.

Plug the power cord into an available outlet.

TO USE SAUTÉ-THEN-SIMMER™

- Do not use the provided serving spatula to sauté. It is not intended to be used in contact with high temperatures. Use a long-handled wooden or heat-safe spoon to stir food while sautéing.
TO USE SAUTÉ-THEN-SIMMER™ (CONT.)

5 Add ingredients to be sautéed/browned to the inner cooking pot.

6 Using a long-handled wooden spoon, stir ingredients until sautéed/browned to the desired level. DO NOT use included serving spatula while sautéing.

7 Add other called for ingredients and liquid to the inner cooking pot.

8 Close the lid securely and allow the rice cooker to cook.

9 Once the meal has cooked, the rice cooker will beep and automatically switch over to Keep-Warm.

10 When finished serving, turn the rice cooker off by pressing the POWER/KEEP WARM button twice and unplug the power cord.

TO SAUTÉ ONLY

1 Add ingredients to be sautéed/browned to the inner cooking pot.

2 Place the inner cooking pot into the rice cooker and close the lid.

3 Plug the power cord into an available outlet.

4 Press the POWER/KEEP WARM button to turn on the rice cooker.

- Do not use the provided serving spatula to sauté. It is not intended to be used in contact with high temperatures. Use a long-handled wooden or heat-safe spoon to stir food while sautéing.

- Do not use the provided serving spatula to sauté. It is not intended to be used in contact with high temperatures. Use a long-handled wooden or heat-safe spoon to stir food while sautéing.
TO SAUTÉ ONLY (CONT.)

Using a long-handled wooden spoon, stir ingredients until sautéed/browned to the desired level. When finished sautéing, turn the rice cooker off by pressing the POWER/KEEP WARM button twice and unplug the power cord.

TO STEAM

Press the MENU button to select the Sauté-Then-Simmer™ function to begin sautéing and allow the cooker to preheat for 5 minutes.

Using the provided measuring cup, add 3 rice cooker cups of water to the inner cooking pot.

Place the inner cooking pot into the rice cooker.

Place food to be steamed onto the steam tray.

Place the steam tray into the rice cooker.

Plug the cord into an available outlet.

Press the POWER/KEEP WARM button to turn on the rice cooker.

Press the POWER/KEEP WARM button twice and unplug the power cord.

Smaller foods may be placed on a heat-proof dish and then placed onto the steam tray. Parchment paper or aluminum foil may be used as well. Place the paper/foil in the center of the steam tray and ensure it does not create a seal along the bottom of the steam tray. For best results, it is recommended to puncture small holes in the paper/foil.

For suggested steaming times and water amounts, see the meat and vegetable steaming tables on page 21.
TO STEAM (CONT.)

Press the MENU button to select the Steam function. The digital display will show a flashing 0:05 to represent 5 minutes of steam time.

Use the UP + or DOWN - buttons to set the time. These buttons will adjust steam time by 1 minute, up to 60 minutes.

Once the needed time is selected, the rice cooker will beep to indicate it is setting at the displayed time.

The steam indicator light will illuminate to indicate it has begun steaming.

Once the water reaches a boil, the digital display will countdown in one-minute increments from the selected time.

Once the selected time has passed, the rice cooker will beep and switch to Keep-Warm.

Check steamed food for doneness. If finished steaming, use a hot pad or oven mitt and remove food immediately to avoid overcooking.

When finished steaming, turn the rice cooker off by pressing the POWER/KEEP WARM button twice and unplug the power cord.

TO STEAM FOOD & SIMULTANEOUSLY COOK RICE

Follow steps 1 to 9 of “To Cook Rice” beginning on page 5.

Place food to be steamed onto the steam tray.

Using caution to avoid escaping steam, open the lid.

Place steam tray into the rice cooker.

Close the lid securely.

- Do not attempt to cook more than 6 cups (uncooked) of rice if steaming and cooking rice simultaneously.
- It is possible to steam at any point during the rice cooking cycle. However, it is recommended that you steam during the end of the cycle so that steamed food does not grow cold or become soggy before the rice is ready.

- Refer to the steaming tables for meats and vegetables on page 21 for hints and approximate steaming times. See the “Rice/Water Measurement Table” included on page 7 for approximate rice cooking times.

Place food to be steamed onto the steam tray.

Once the needed time is selected, the rice cooker will beep to indicate it is setting at the displayed time.

The steam indicator light will illuminate to indicate it has begun steaming.
If food is finished steaming, remove steam tray using a hot pad or oven mitt.

When finished serving rice, turn the rice cooker off by pressing the POWER/KEEP WARM button twice and unplug the power cord.

Allow the rice cooker to continue cooking rice.

Once rice is finished, the rice cooker will beep and automatically switch to Keep-Warm.

14 Using caution, open the lid to check food for doneness. CAUTION: Steam will be hot.

15 For best results, stir the rice with the serving spatula to distribute any remaining moisture.

16 Rice should not be left in the rice cooker on Keep-Warm for more than 12 hours.

17 • 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.

18 • Steaming times may vary depending upon the cut of meat being used.

19 • To ensure meat tastes its best, and to prevent possible illness, check that meat is completely cooked prior to serving. If it is not, simply place more water in the inner cooking pot and repeat the cooking process until the meat is adequately cooked.

20 • Altitude, humidity and outside temperature will affect cooking times.

21 • These steaming charts are for reference only. Actual cooking times may vary.

MEAT STEAMING TIME SAFE INTERNAL TEMPERATURE
Fish 25 Min. 140°
Chicken 30 Min. 165°
Pork 30 Min. 160°
Beef Medium = 25 Min.
Medium-Well = 30 Min.
Well = 33 Min. 160°

STEAMING TABLES

Meat Steaming Table

<table>
<thead>
<tr>
<th>MEAT</th>
<th>STEAMING TIME</th>
<th>SAFE INTERNAL TEMPERATURE</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fish</td>
<td>25 Min.</td>
<td>140°</td>
</tr>
<tr>
<td>Chicken</td>
<td>30 Min.</td>
<td>165°</td>
</tr>
<tr>
<td>Pork</td>
<td>30 Min.</td>
<td>160°</td>
</tr>
<tr>
<td>Beef</td>
<td>Medium = 25 Min.  Medium-Well = 30 Min.  Well = 33 Min. 160°</td>
<td></td>
</tr>
</tbody>
</table>

Vegetable Steaming Table

<table>
<thead>
<tr>
<th>VEGETABLE</th>
<th>STEAMING TIME</th>
</tr>
</thead>
<tbody>
<tr>
<td>Asparagus</td>
<td>9-11 Minutes</td>
</tr>
<tr>
<td>Broccoli</td>
<td>6-8 Minutes</td>
</tr>
<tr>
<td>Cabbage</td>
<td>5-7 Minutes</td>
</tr>
<tr>
<td>Carrots</td>
<td>11-13 Minutes</td>
</tr>
<tr>
<td>Cauliflower</td>
<td>7-9 Minutes</td>
</tr>
<tr>
<td>Corn on the Cob</td>
<td>12-16 Minutes</td>
</tr>
<tr>
<td>Green Beans</td>
<td>9-11 Minutes</td>
</tr>
<tr>
<td>Peas</td>
<td>4-6 Minutes</td>
</tr>
<tr>
<td>Potatoes</td>
<td>28-33 Minutes</td>
</tr>
<tr>
<td>Spinach</td>
<td>2-4 Minutes</td>
</tr>
<tr>
<td>Squash</td>
<td>9-11 Minutes</td>
</tr>
<tr>
<td>Zucchini</td>
<td>9-11 Minutes</td>
</tr>
</tbody>
</table>
Add ingredients to the inner cooking pot.

Place the inner cooking pot into the rice cooker.

Close the lid securely.

Plug the cord into an available outlet.

The rice cooker will not switch to Keep-Warm until all liquid is boiled away. Follow the recipe carefully and do not leave the rice cooker unattended.

Press the MENU button to select the Soup function. The display will flash 0:30 indicating the 30 minute default cook time.

Once cooking is complete, press the POWER/KEEP WARM button to turn on the rice cooker.

Press the MNU button to select the Soup function. The display will flash 0:30 indicating the 30 minute default cook time.

When finished serving, turn the rice cooker off by pressing the POWER/KEEP-WARM button twice and unplug the power cord.

Using caution to avoid escaping steam, open the lid and stir occasionally with a long-handled wooden spoon.

Press the POWER/KEEP WARM button to turn on the rice cooker.

Use the UP + or DOWN - buttons to set the time. These buttons will adjust the soup time by 5 minutes. Cook time can be set between 10 minutes and 2 hours.

TO COOK SOUPS, STEWS AND CHILIS (CONT.)
TO USE THE CAKE FUNCTION

1. Follow instructions on cake mix packaging or recipe to mix liquid ingredients and cake mix. Add cake mix into the inner pot.

2. Place the inner cooking pot into the rice cooker.

3. Close the lid securely.

4. Connect the power cord to the rice cooker and plug into an available outlet.

5. Press the POWER/KEEP WARM button to turn the rice cooker on.

6. Press the MENU button to cycle to the Cake function. The display will flash 0:50 indicating the 50 minute default cook time.

7. Use the UP + or DOWN - buttons to set the time. These buttons will adjust the cake time by 5 minutes. Cook time can be set between 5 minutes and 2 hours.

8. Once the needed time is selected, the rice cooker will beep to indicate it is setting at the displayed time.

9. Once cake is finished, the rice cooker will beep and switch to off.

10. Remove the cake carefully by inverting the inner pot onto a flat dish or surface. Turn the rice cooker off by holding the POWER/KEEP WARM button.

NOTE

- Before placing the inner cooking pot into the rice cooker, check that the cooking pot is dry and free of debris. Adding the inner cooking pot when wet may damage the rice cooker.

Unplug the power cord from the power outlet first, then from the rice cooker.

NOTE

- Cook time should be set according to package directions and adjusted as needed to reach desired doneness.

HELPFUL HINTS

- Check cake for doneness by placing a toothpick into the cake. If it comes out clean the cake is ready!

- Cook time should be set according to package directions and adjusted as needed to reach desired doneness.
NOTE

1. Remove the steam vent.
2. Remove the condensation collector.
3. Soak the inner cooking pot and all accessories or wash them in the dishwasher. For plastic parts use the top rack.
4. Wipe rice cooker body clean with a damp cloth.
5. Thoroughly dry rice cooker body and all accessories.
6. Reassemble for next use.

TO CLEAN

- Do not use harsh abrasive cleaners, scouring pads or products that are not considered safe to use on nonstick coatings.
- If washing in the dishwasher, a slight discoloration to the inner pot and accessories may occur. This is cosmetic only and will not affect performance.
- Any other servicing should be performed by Aroma® Housewares.

TROUBLESHOOTING

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

- Rice is too dry/hard after cooking.
  - If your rice is dry or hard/chewy when the rice cooker switches to Keep-Warm, 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 the WHITE RICE button. When rice cooker switches to Keep-Warm, 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 moist or soggy when the rice cooker switches to Keep-Warm, use the serving spatula 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 Keep-Warm for 10-30 minutes as needed, opening the lid and stirring periodically to release excess moisture.

- E2 Error
  - This error indicated that your rice cooker is overheated. Unplug your rice cooker and allow it to cool for 20-30 minutes.
**Sauté-Then-Simmer™ Risotto**

Press the POWER/KEEP WARM button to turn on the rice cooker. Add onion, garlic and olive oil to inner cooking pot. Press the SAUTÉ-THEN-SIMMER™ button. The sauté indicator light will illuminate. Add rice and mix with a long handled spoon until well coated. Add vermouth and stir until liquid has been absorbed. Stir in the chicken broth and whipping cream; mix well and close the lid securely. Sauté-Then-Simmer™ Technology then will automatically adjust to simmer to cook rice. Once the rice cooker automatically turns to Keep-Warm, open the lid and stir in butter and Parmesan cheese. Serves 4 to 6.

**Ingredients**

- ¼ cup yellow onion, diced small
- 1 large garlic clove, chopped fine
- 1 tbsp olive oil
- 1 cup Arborio rice, uncooked
- 4 cups chicken broth
- 1 cup whipping cream
- 3 tbsp butter
- ⅓ cup Parmesan cheese, shredded

**Green Chile Chicken and Rice**

Press the POWER/KEEP WARM button to turn on the rice cooker. Place all ingredients in the inner cooking pot and stir. Place inner cooking pot into the rice cooker, cover and press the WHITE RICE button. Allow to cook until rice cooker switches to Keep-Warm. Add salt to taste. Stir and serve immediately as a main course. Serves 4.

**Ingredients**

- 1½ cups rice
- 3 cups chicken broth
- 2 tbsp diced minced onion
- ½ tsp salt
- 1 10-oz. can chicken breast chunks, with liquid
- 1 4-oz. can diced green chiles, with liquid

**Aromatic Pot Roast**

1. Preheat rice cooker using Sauté-Then-Simmer™.
2. Brown roast for 4-5 minutes per side.
3. Add remaining ingredients to the inner pot.
4. Switch to Slow Cook and cook for 4 hours or until tender.
5. Serve and enjoy!

**Ingredients**

- 2-3 lb beef roast
- 1 lb potatoes, quartered
- 4 carrots, cut into chunks
- 2 onions, sliced
- 1 cup beef broth
- 2 bay leaves

**Rum Cake**

Prepare ½ box of cake batter according to directions, but replace half of the water amount asked for with rum. Since using half of the cake mix, the water/rum ratio should also be cut in half. Rinse the inner pot and coat with a cooking spray. Add the batter and set to Cake for 50 minutes. Wait for cake cycle to finish and remove carefully by inverting onto a wire rack. For the glaze, set your rice cooker on Sauté-Then-Simmer™ (STS™) and add water, butter, sugar and rum. Stir until sugar has dissolved and butter has melted. With a toothpick poke holes into the cake and pour the glaze on top, smoothing with a knife if needed.

**Ingredients**

- ½ box Yellow Cake Mix of Your Choice
- Rum to Substitute for Water

**Cake:**

- ½ cup
- ½ cup Brown Sugar
- ⅛ cup Water

**Glaze:**

- ½ cup
- ½ cup
- ⅛ cup

**For additional rice cooker recipes, or even to submit your own, visit our website at www.AromaCo.com!**

**What's cooking in the Aroma Test Kitchen?**

www.AromaTestKitchen.com
Aroma Housewares Company warrants this product free from defects in material and workmanship for five years from provable date of purchase in the 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. $22.00 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, 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 - 4:30 PM, Pacific Time
Website: www.AromaCo.com

Service & Support

In the event of a warranty claim, or if service is required for this product, please contact Aroma® customer service toll-free at:

1-800-276-6286
M-F, 8:30AM-4:30PM, Pacific Time

Or we can be reached online at CustomerService@AromaCo.com.

For your records, we recommend stapling your sales receipt to this page along with a written record of the following:

Date of Purchase: _______________________________

Place of Purchase: ______________________________

• Proof of purchase is required for all warranty claims.