

# AROMA®

## PROFESSIONAL

## Instruction Manual

### Rice Cooker & Food Steamer



**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](http://www.AromaCo.com/Support)**





Congratulations on your purchase of the Aroma® Professional™ 20-Cup Digital Rice Cooker. In almost no time at all, you'll be making tantalizingly delicious 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 fries and more stovetop favorites! But it doesn't end there. Your new rice cooker is also great for soups, stews, stocks, gumbos, jambalaya, breakfast frittata, dips and even desserts! Several delicious recipes can be found in the included recipe booklet, and even more are available online at **[www.AromaCo.com](http://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, or for product service, recipes and other home appliance solutions, please visit us online at **[www.AromaCo.com](http://www.AromaCo.com)**

### See what's cooking with Aroma online!



**[www.AromaTestKitchen.com](http://www.AromaTestKitchen.com)**



**AromaHousewares**



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[www.AromaCo.com](http://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. 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, hot oil or other 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.
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, 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. Rice should not be left in the inner cooking pot with the Keep-Warm function on for more than 12 hours.
21. To prevent damage or deformation, do not use the inner cooking pot on a stovetop or burner.
22. To disconnect, first power off the unit, then remove the plug from the wall outlet.
23. To reduce the risk of electrical shock, cook only in the removable inner cooking pot provided.
24. To avoid spills and burns, do not carry rice cooker by the lid handle.
25. Do not wrap or tie cord around appliance.
26. Intended for countertop use only.
27. **WARNING:** Spilled food can cause serious burns. Keep appliance and cord away from children. Never drape cord over edge of counter, never use outlet below counter, and never use with an extension cord.

## SAVE THESE INSTRUCTIONS



# IMPORTANT SAFEGUARDS

## Polarized Plug

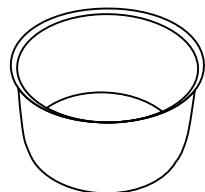
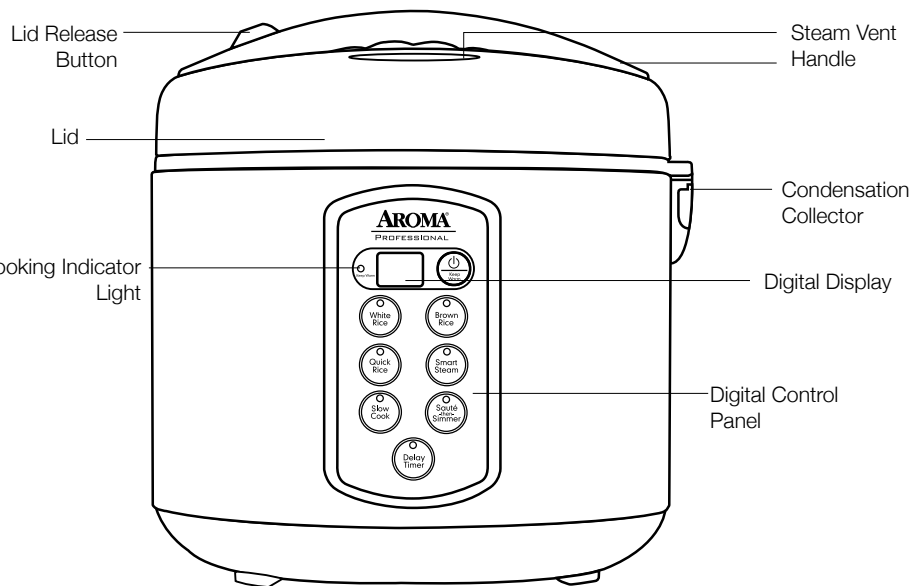
This appliance has a **polarized plug** (one blade is wider than the other); follow the instructions below:

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.

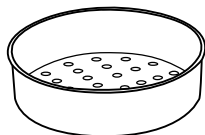
If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or a similarly qualified person in order to avoid a hazard.



# PARTS IDENTIFICATION



Inner Cooking Pot



Steam Tray



Measuring Cup



Storage Lid



Serving Spatula

## Digital Controls



### Power Button

The POWER button turns the rice cooker on and off.



### White Rice

The WHITE RICE button cooks restaurant-quality rice automatically.



### Brown Rice

The BROWN RICE button is ideal for cooking brown rice and other tough-to-cook whole grains to perfection.



### Quick Rice

The QUICK RICE button is a great time-saving option for rice in a pinch.



### Sauté-Then-Simmer™

Aroma's patent-pending Sauté-Then-Simmer™ Technology will sauté foods at a high heat and automatically switch over to its simmer mode once liquid is added.



### Smart Steam

The SMART STEAM button is perfect for healthy sides and main courses. Set the time food needs to steam and it will shut off once time has elapsed.



### Keep-Warm

The KEEP-WARM button is perfect for keeping food warm and ready to serve. The rice cooker automatically switches over to "Keep-Warm" once rice is finished cooking.



### Delay Timer

The DELAY TIMER button allows for rice to be ready when it's needed. Come home to delicious rice ready to eat!



### Slow Cook

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



# 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 all plastic bags and dispose of properly 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.



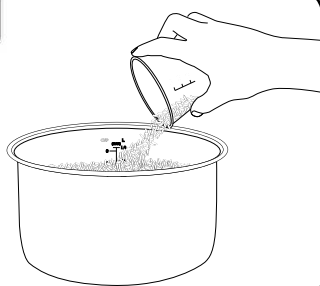
**NOTE**

- Do not use abrasive cleaners or scouring pads.
- Do not immerse the rice cooker base, cord or plug in water at any time.



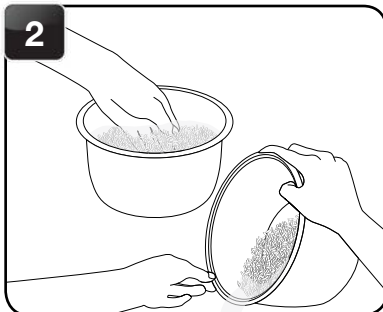
# TO COOK RICE

1



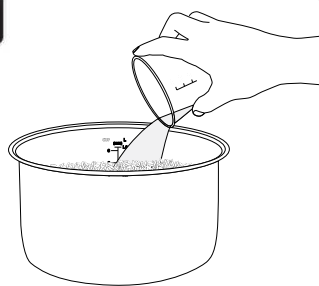
Using the provided measuring cup, add rice to the inner cooking pot.

2



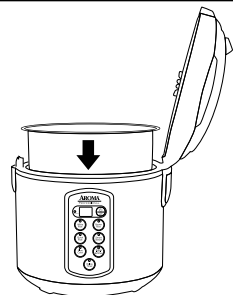
Rinse rice to remove excess starch. Drain.

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.



## 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.



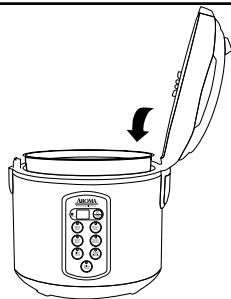
## HELPFUL HINTS

- If you misplace the measuring cup, a  $\frac{3}{4}$  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 8**.



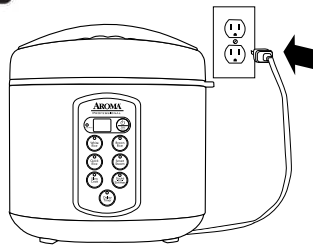
## TO COOK RICE (CONT.)

5



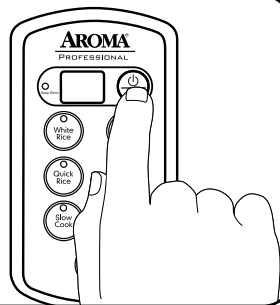
Close the lid securely.

6



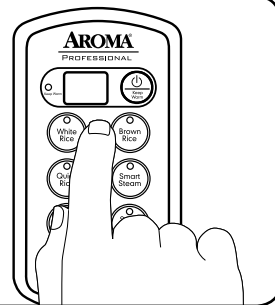
Plug the power cord into an available 120V AC wall outlet.

7



Press the **POWER** button to turn on the rice cooker.

8



Press the **WHITE RICE** or **BROWN RICE** button, depending upon the type of rice being cooked.



### NOTE

- Brown rice requires a much longer cooking cycle than other rice varieties due to the extra bran layers on the grains. 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.



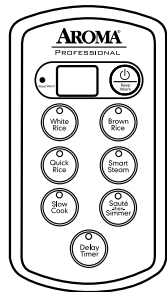
### HELPFUL HINTS

- Short on time? Use the “Quick Rice” function. See more details on this time-saving option on **page 9**.



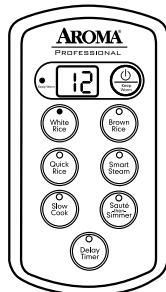
## TO COOK RICE (CONT.)

9



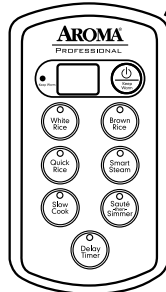
The rice cooker will now begin cooking. The **COOKING INDICATOR LIGHT** will illuminate and the digital display will show a “chasing” pattern.

10



The rice cooker will countdown the final minutes of cook time (12 minutes for white rice and 25 minutes for brown rice).

11



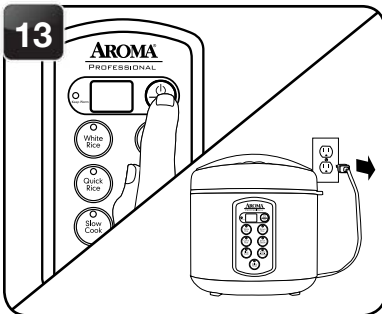
Once rice is finished, the rice cooker will beep and automatically switch to “Keep-Warm.”

12



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

13



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



NOTE

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



# RICE/WATER MEASUREMENT TABLE

UNCOOKED RICE	RICE WATER LINE INSIDE POT	APPROX. COOKED RICE YIELD	COOKING TIMES
2 Cups	Line 2	4 Cups	<b>WHITE RICE:</b> 30-35 Min. <b>BROWN RICE:</b> 71-76 Min.
3 Cups	Line 3	6 Cups	<b>WHITE RICE:</b> 32-37 Min. <b>BROWN RICE:</b> 77-82 Min.
4 Cups	Line 4	8 Cups	<b>WHITE RICE:</b> 34-39 Min. <b>BROWN RICE:</b> 78-83 Min.
5 Cups	Line 5	10 Cups	<b>WHITE RICE:</b> 38-43 Min. <b>BROWN RICE:</b> 82-87 Min.
6 Cups	Line 6	12 Cups	<b>WHITE RICE:</b> 40-45 Min. <b>BROWN RICE:</b> 83-88 Min.
7 Cups	Line 7	14 Cups	<b>WHITE RICE:</b> 41-46 Min. <b>BROWN RICE:</b> 87-92 Min.
8 Cups	Line 8	16 Cups	<b>WHITE RICE:</b> 43-48 Min. <b>BROWN RICE:</b> 87-92 Min.
9 Cups	Line 9	18 Cups	<b>WHITE RICE:</b> 44-49 Min. <b>BROWN RICE:</b> 88-93 Min.
10 Cups	Line 10	20 Cups	<b>WHITE RICE:</b> 46-51 Min. <b>BROWN RICE:</b> 88-93 Min.



## HELPFUL HINTS

- Rinse rice before placing it into the inner cooking 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” for when rice will be needed that night. See “To Use The Delay Timer” on **page 10** for more details.
- This chart is only a general measuring guide. As there are many different kinds of rice available, rice/water measurements may vary.



# TO USE QUICK RICE

*The rice produced by “Quick Rice” will not be to the same quality as rice made using the “White Rice” or “Brown Rice” settings, but it’s an excellent option for cooked rice in a pinch.*

***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.***

WHITE RICE UNCOOKED CUPS	COOKING TIME WITH “QUICK RICE” FUNCTION	APPROX. TIME SAVINGS COMPARED TO “WHITE RICE” FUNCTION
2 Cups	17-22 Min.	13 Min.
4 Cups	22-27 Min.	12 Min.
6 Cups	27-32 Min.	13 Min.
8 Cups	30-35 Min.	13 Min.
10 Cups	38-43 Min.	8 Min.

BROWN RICE UNCOOKED CUPS	COOKING TIME WITH “QUICK RICE” FUNCTION	APPROX. TIME SAVINGS COMPARED TO “BROWN RICE” FUNCTION
2 Cups	38-43 Min.	33 Min.
4 Cups	44-49 Min.	34 Min.
6 Cups	46-51 Min.	37 Min.
8 Cups	52-57 Min.	35 Min.
10 Cups	57-62 Min.	33 Min.



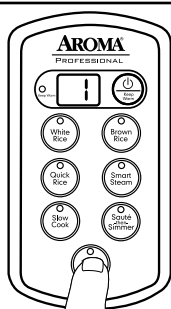
## NOTE

- 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.

# TO USE THE DELAY TIMER

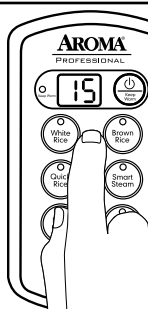
*Follow steps 1 to 7 of “To Cook Rice” beginning on page 5.*

8



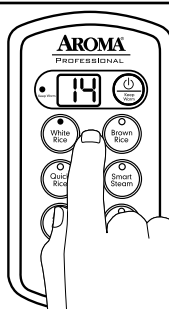
Press the **DELAY TIMER** button. Each press increases in one hour increments. It may be set to have rice ready in 1 to 15 hours.

9



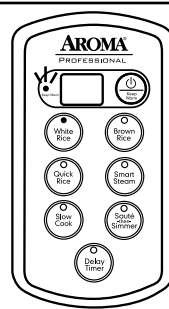
Once the needed time is selected, press the **WHITE RICE** or **BROWN RICE** button, depending on the rice being cooked.

10



The digital display will countdown from the time selected.

11



Once rice begins cooking, the **COOKING INDICATOR LIGHT** will illuminate and the digital display will show a “chasing” pattern.



## NOTE

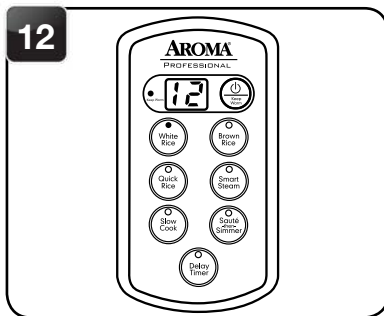
- Due to the longer cooking time needed, brown rice may only be delayed for 2 hours or more.



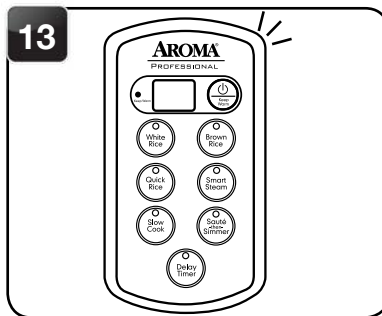
## HELPFUL HINTS

- If you misplace the measuring cup, a  $\frac{3}{4}$  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.

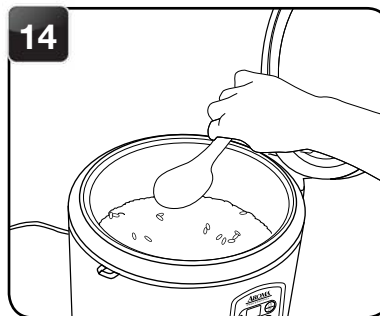
## 15 TO USE THE DELAY TIMER (CONT.)



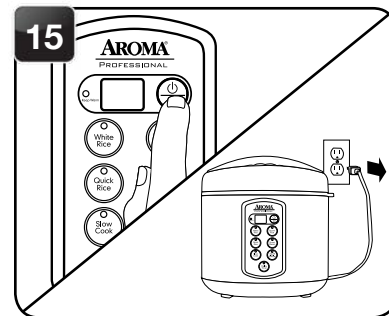
The rice cooker will countdown the final minutes of cook time (12 minutes for white rice and 25 minutes for brown rice).



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



For best 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 button twice and unplug the power cord.



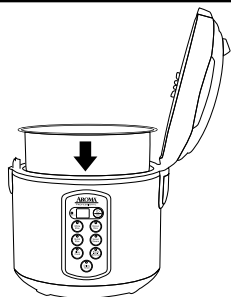
NOTE

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



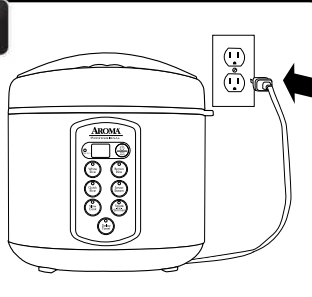
# TO USE SAUTÉ-THEN-SIMMER™

1



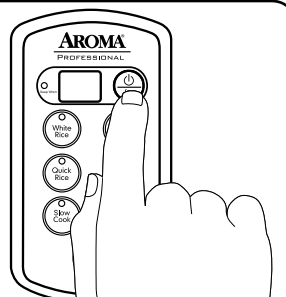
Place the inner cooking pot into the rice cooker.

2



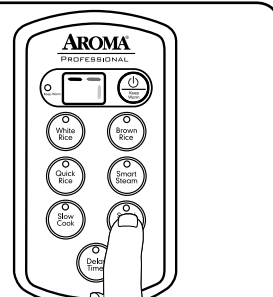
Plug the power cord into an available 120V AC outlet.

3



Press the **POWER** button to turn on the rice cooker.

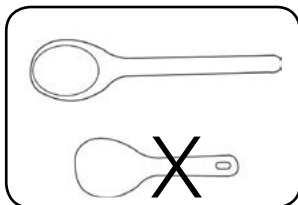
4



Press the **SAUTÉ-THEN-SIMMER™** button to begin sautéing.



CAUTION

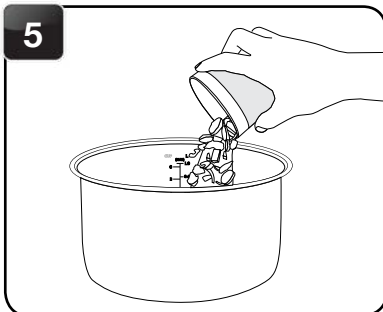


- **Do not use the provided serving spatula to sauté.** It is not intended to be used in contact with high temperatures. Use a long-handled wooden or heat-safe spoon to stir food while sautéing.



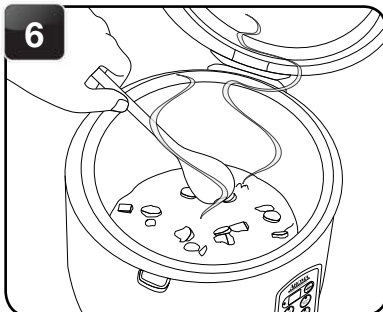
## TO USE SAUTÉ-THEN-SIMMER™ (CONT.)

5



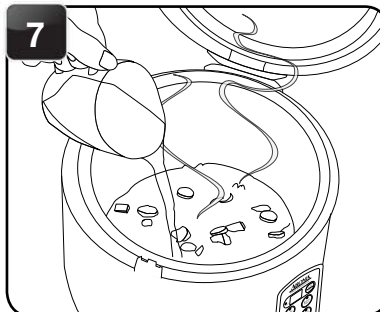
Add ingredients to be sautéed/  
browned to the inner cooking pot.

6



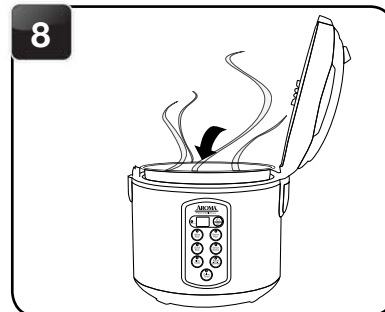
Using a long-handled wooden  
spoon, stir ingredients until sautéed/  
browned to the desired level.

7



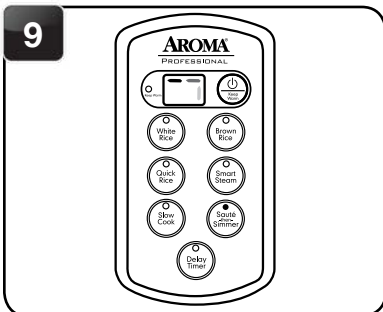
Add other called for ingredients and  
liquid to the inner cooking pot.

8



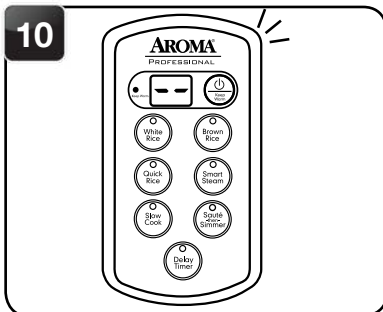
Close the lid securely and allow the  
rice cooker to cook.

9



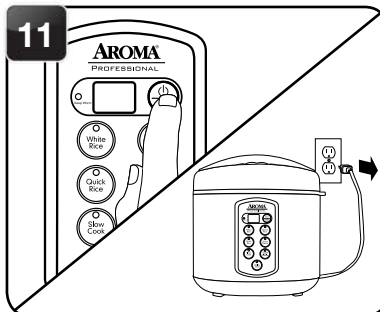
After a few minutes, the rice cooker  
will automatically switch to its  
“Simmer” mode. The indicator light  
will change from red to green.

10



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

11



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



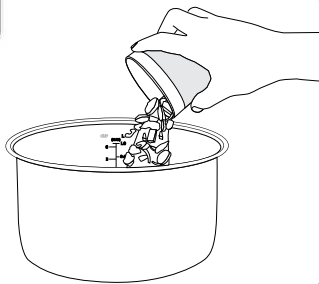
NOTE

- Food should not be left  
in the rice cooker on  
“Keep-Warm” for more  
than 12 hours.



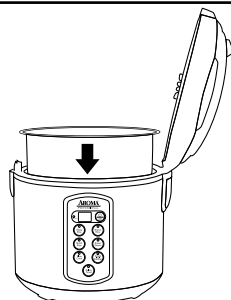
# TO SAUTÉ ONLY

1



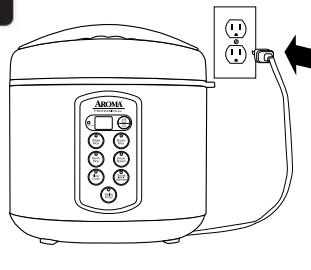
Add ingredients to be sautéed/  
browned to the inner cooking pot.

2



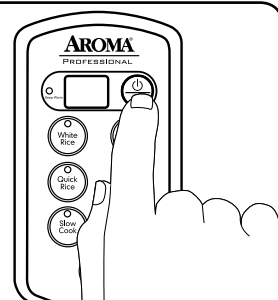
Place the inner cooking pot into the  
rice cooker.

3



Plug the power cord into an available  
120V AC outlet.

4



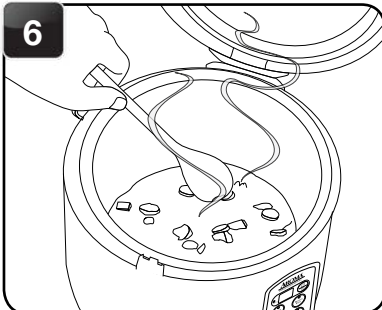
Press the POWER button to turn on  
the rice cooker.

5



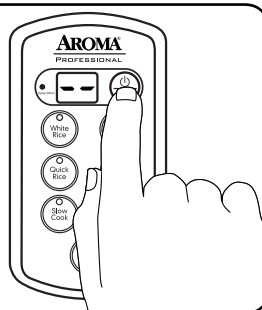
Press the SAUTÉ-THEN-SIMMER™  
button to begin sautéing.

6



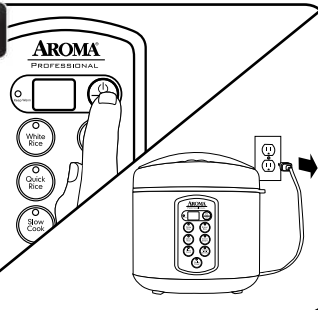
Using a long-handled wooden  
spoon, stir ingredients until sautéed/  
browned to the desired level.

7



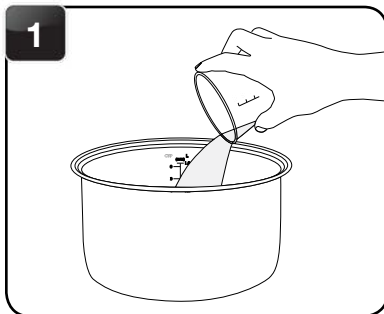
Press the KEEP-WARM button to  
switch the rice cooker to "Keep-  
Warm."

8



When finished sautéing, turn the rice  
cooker off by pressing the POWER  
button twice and unplugging the power  
cord.

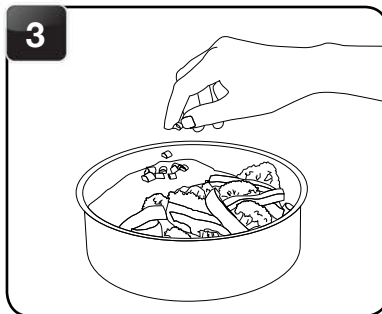
# TO STEAM



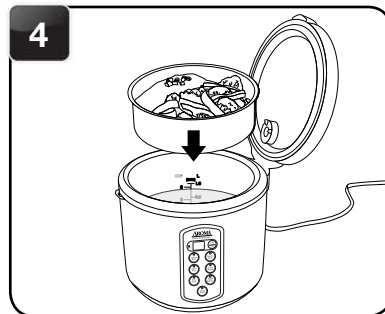
**1** Using the provided measuring cup, add 3 cups water to the inner cooking pot.



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



**3** Place food to be steamed onto the steam tray.



**4** Place the steam tray into the rice cooker.



## NOTE

- If too little water is added, the rice cooker will stop prematurely.



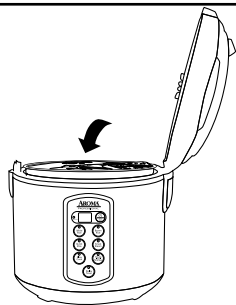
## HELPFUL HINTS

- 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 20**.



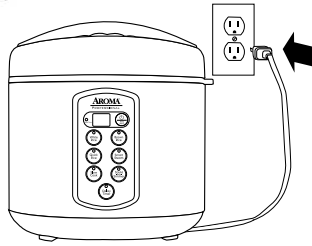
## TO STEAM (CONT.)

5



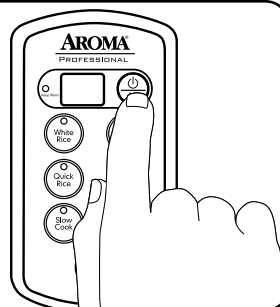
Close the lid securely.

6



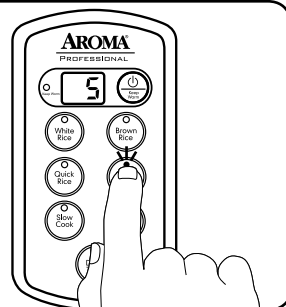
Plug the cord into an available 120V AC outlet.

7



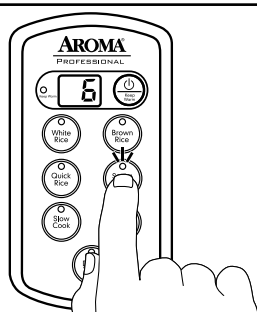
Press the POWER button to turn on the rice cooker.

8



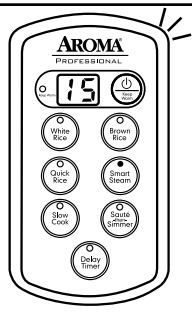
Press the SMART STEAM button. The digital display will show a flashing 5 to represent five minutes of steam time.

9



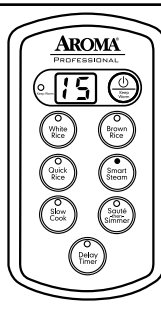
Each press of the SMART STEAM button will increase steaming time by one minute, up to 30 minutes. Resets back to 5 minutes after reaching 30.

10



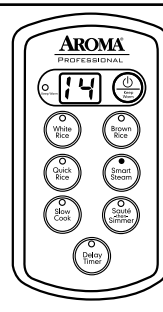
Once the needed time is selected, the rice cooker will beep to indicate it is setting at the displayed time. It will beep once more and the display will stop flashing to indicate it has set.

11



The COOKING INDICATOR LIGHT will illuminate to indicate it has begun steaming.

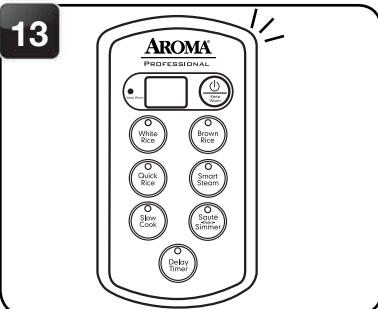
12



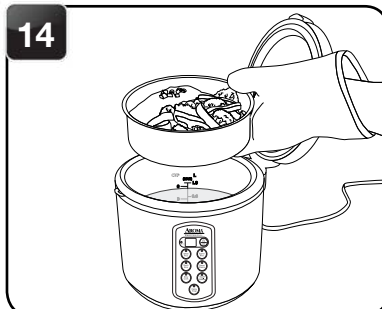
Once the water reaches a boil, the digital display will countdown in one minute increments from the selected time.



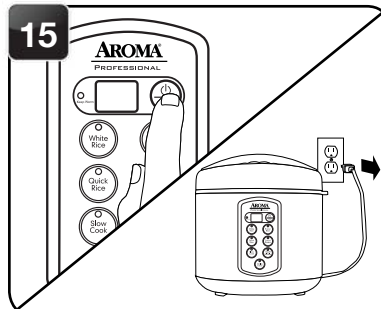
## TO STEAM (CONT.)



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



Check steamed food for doneness. If finished steaming, remove food immediately to avoid overcooking. Use protective glove to prevent burns when handling.



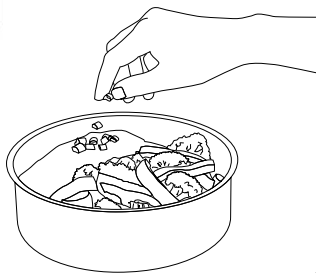
When finished steaming, turn the rice cooker off by pressing the **POWER** button twice and unplug the power cord.



# TO STEAM FOOD & SIMULTANEOUSLY COOK RICE

*To steam while cooking rice, begin cooking rice by following steps 1 to 9 of “To Cook Rice” on page 5.*

10



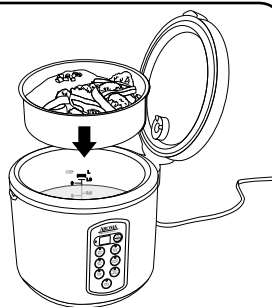
Place food to be steamed onto the steam tray.

11



Using caution to avoid escaping steam, open the lid.

12



Place steam tray into the rice cooker.

13



Close the lid securely.



NOTE

- Do not attempt to cook more than **8 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.



HELPFUL  
HINTS

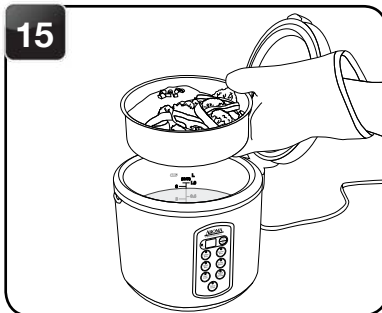
- Refer to the steaming tables for meats and vegetables on **page 20** for hints and approximate steaming times. See the “Rice/Water Measurement Table” included on **page 8** for approximate rice cooking times.



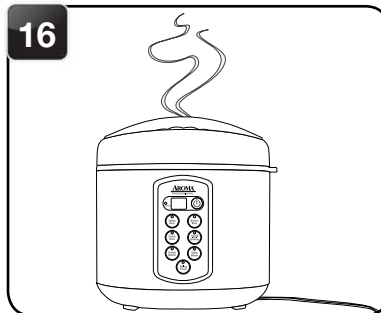
## TO STEAM FOOD & SIMULTANEOUSLY COOK RICE (CONT.)



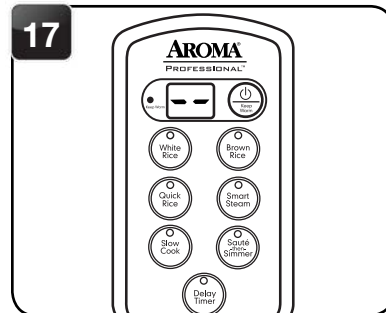
**14** Using caution, open the lid to check food for doneness.



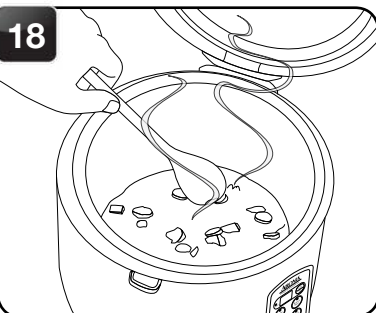
**15** If food is finished steaming, remove steam tray. Use protective glove to prevent burns when handling.



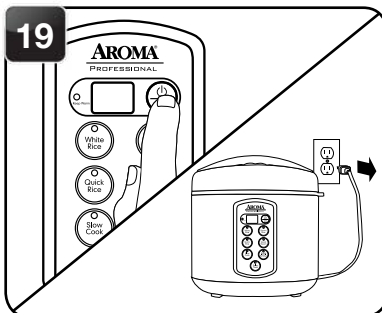
**16** Allow the rice cooker to continue cooking rice.



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



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



**19** When finished serving rice, turn the rice cooker off by pressing the POWER button twice and unplug the power cord.



### NOTE

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



# STEAMING TABLES

When steaming, Aroma® recommends using 3 cups of water with the provided measuring cup.

## Meat Steaming Table

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



### HELPFUL HINTS



### NOTE

- 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.**
- Steaming times vary depending upon the cut of meat being used.
- 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.
- Altitude, humidity and outside temperature will affect cooking times.
- These steaming charts are for reference only. Actual cooking times may vary.

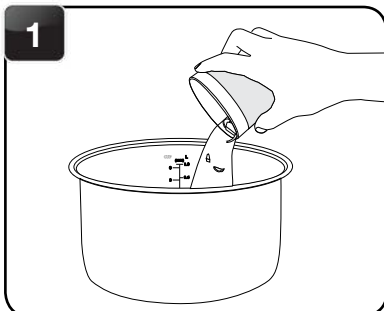
## Vegetable Steaming Table

VEGETABLE	STEAMING TIME
Asparagus	9-11 Minutes
Broccoli	6-8 Minutes
Cabbage	5-7 Minutes
Carrots	11-13 Minutes
Cauliflower	7-9 Minutes
Corn on the Cob	12-16 Minutes
Green Beans	9-11 Minutes
Peas	4-6 Minutes
Potatoes	28-33 Minutes
Spinach	2-4 Minutes
Squash	9-11 Minutes
Zucchini	9-11 Minutes



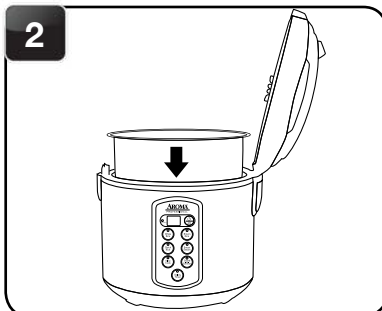
# TO COOK SOUPS, STEWS OR CHILIS

1



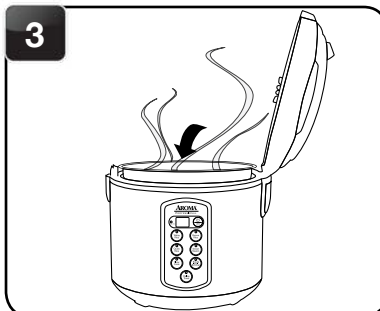
Add ingredients to the inner cooking pot.

2



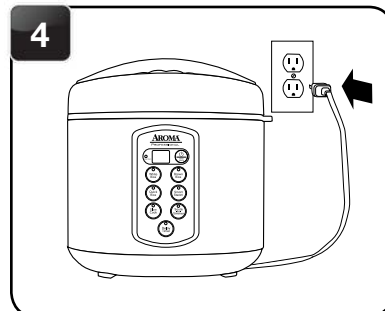
Place the inner cooking pot into the rice cooker.

3



Close the lid securely.

4



Plug the cord into an available 120V AC outlet.



NOTE

- Before placing the inner cooking pot into the rice cooker, ensure outer surface of the cooking pot is dry. Adding the inner cooking pot when the outer surface is wet, may damage the rice cooker.



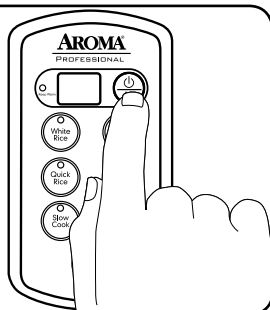
CAUTION

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



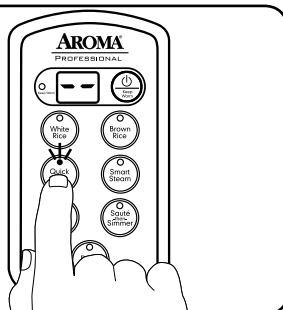
## TO COOK SOUPS, STEWS AND CHILIS (CONT.)

5



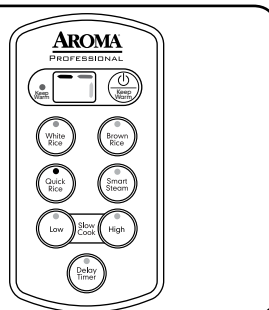
Press the **POWER** button to turn on the rice cooker.

6



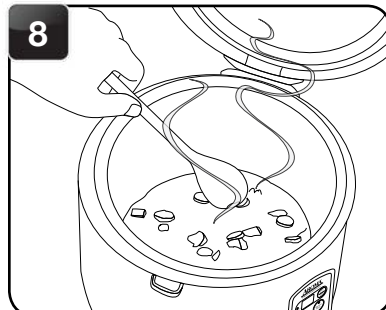
Press the **QUICK RICE** button to begin cooking.

7



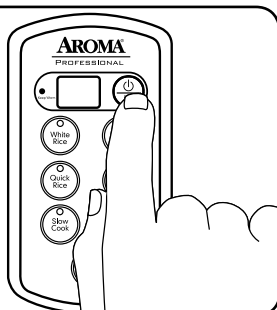
The **COOKING INDICATOR LIGHT** will illuminate and the digital display will show a “chasing” pattern.

8



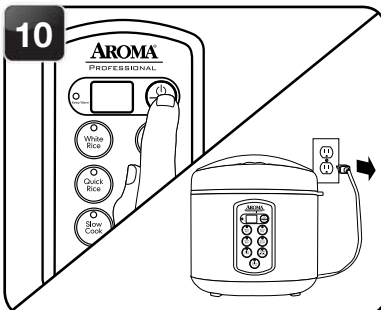
Using caution to avoid escaping steam, open the lid and stir occasionally with a long-handled wooden spoon.

9



Once cooking is complete, press the **KEEP WARM** button to switch the rice cooker to “Keep-Warm” mode.

10



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

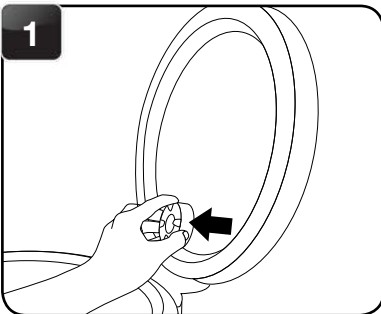


**NOTE**

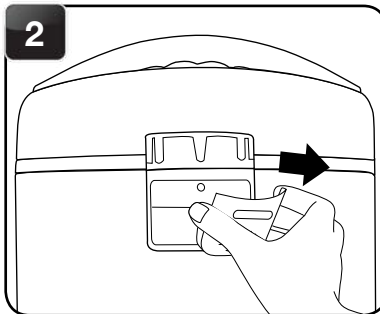
- Food should not be left in the rice cooker on “Keep-Warm” for more than 12 hours.



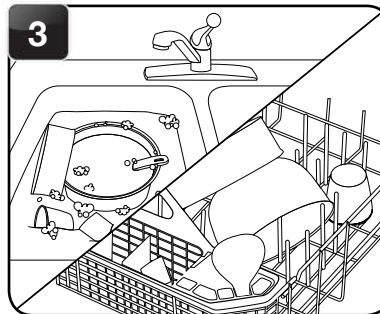
# TO CLEAN



**Remove the steam vent.**



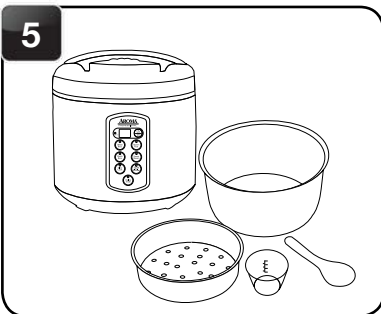
**Remove the condensation collector.**



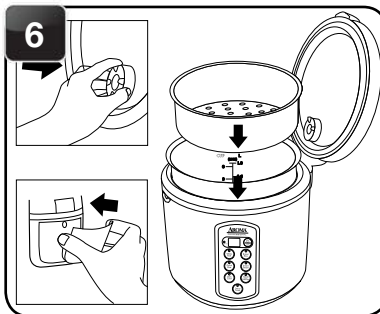
**Handwash the inner cooking pot and all accessories or wash them in the top rack of the dishwasher.**



**Wipe rice cooker body clean with a damp cloth.**



**Thoroughly dry rice cooker body and all accessories.**



**Reassemble for next use.**



## NOTE

- 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. Contact Aroma® customer service at 1-800-276-6286, Monday to Friday 8:30AM-4:30PM PST.



# 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.*

<b>Rice is too dry/hard after cooking.</b>	If your rice is dry or hard/chewy when the rice cooker switches to “Keep-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 the QUICK RICE button. When rice cooker switches to “Keep-Warm” mode, open the lid and stir the rice to check the consistency. Repeat as necessary until rice is soft and moist.
<b>Rice is too moist/soggy after cooking.</b>	If your rice is too moist or soggy when the rice cooker switches to “Keep-Warm” mode, 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” mode for 10-30 minutes as needed, opening the lid and stirring periodically to release excess moisture.
<b>The bottom layer of rice is browned/caramelized.</b>	The bottom layer of cooked rice may become slightly browned and/or caramelized during cooking. To reduce browning, rice should be rinsed before cooking to remove any excess starch. Stirring rice once it switches to “Keep-Warm” will also help to reduce browning/caramelizing.



## LIMITED WARRANTY

Aroma Housewares Company warrants this product free from defects in material and workmanship for 5 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. \$20.00 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](http://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, 8:30 AM-4:30 PM, Pacific Time

Or we can be reached online at [CustomerService@AromaCo.com](mailto: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: \_\_\_\_\_



### NOTE

- Proof of purchase is required for all warranty claims.



# NOTES

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