

AROMA®



instruction manual

ARC-360-NGP

Rice & Grain Cooker

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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 electrical shock, 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 anything other than its intended use.
13. Use only with a 120V AC power outlet.
14. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
15. 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.
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 rice cooker may not operate properly.
18. Always make sure the outside of the inner 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 pot with the 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 **Cook** switch to **Warm** then remove the plug from the wall outlet.
23. **CAUTION:** To reduce the risk of electrical shock, cook only in the removable inner pot provided.



Published By:

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SAVE THESE INSTRUCTIONS

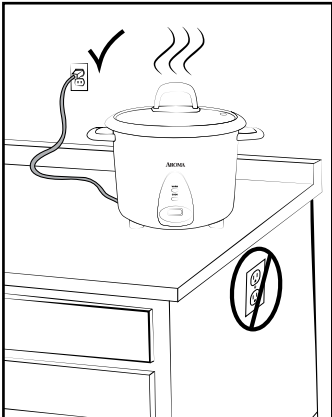


IMPORTANT SAFEGUARDS

Parts Identification

Short Cord Instructions

A short power-supply cord is provided to reduce the risks resulting from it being grabbed by children, and becoming entangled in or tripping over a longer cord.

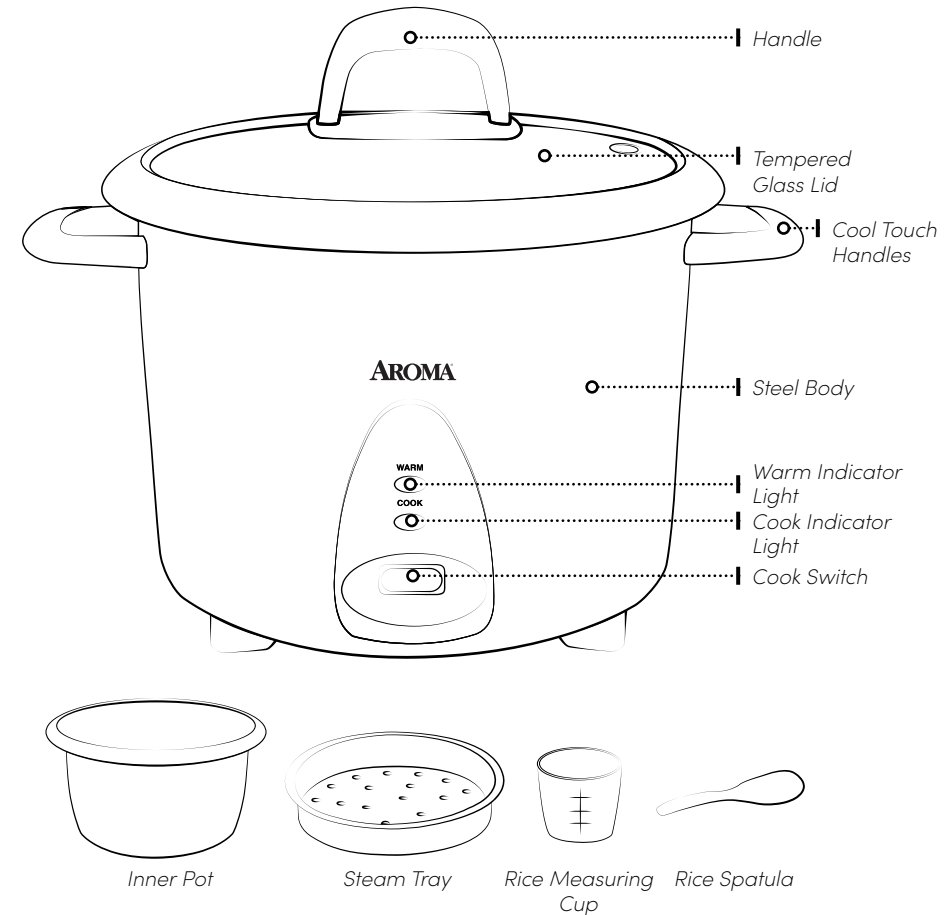
	<h3>WARNING</h3> <p>Spilled food can cause serious burns. Keep appliance & cord away from children.</p> <p>NEVER</p> <ul style="list-style-type: none">• Drape cord over edge of counter.• Use outlet below counter.• Use extension cord.
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Polarized Plug

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.



THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.

Controls/Functions

Warm

Automatically switches to **Warm**; perfect for keeping rice ready to serve.

Cook

Simply press the switch down to begin cooking food.

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 them properly as they can pose a risk to children.
4. Remove the inner pot from cooker and clean with warm, soapy water. Rinse and dry thoroughly before returning to cooker.
5. Wash lid and all other accessories in warm, soapy water. Rinse and dry thoroughly.
6. Wipe cooker body clean with a damp cloth.

TO CLEAN

1. Remove the inner pot when cooker has completely cooled.
2. Hand wash the glass lid and all accessories or place on the top rack of the dishwasher.
3. Wipe rice cooker's body clean with a damp cloth.
4. Thoroughly dry cooker body, lid and all accessories. Reassemble for next use.

TROUBLESHOOTING

• Rice is too dry/hard after cooking.

If your rice is dry or hard/chewy when the cooker switches to **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. Place on the lid and switch to **Cook**. When cooker switches to **Warm** mode, remove 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.

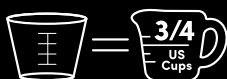
If your rice is still too moist or soggy when the cooker switches to **Warm**, use the serving spatula to stir the rice. This will redistribute the bottom (moistest) part of the rice as well as release excess moisture. Place on the lid and allow to remain on **Warm** mode for 10–30 minutes as needed, removing the lid and stirring periodically to release excess moisture.

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.

Helpful Hints:

The provided rice cooker cup is the equivalent to a ¾ standard US cup



Note:

- Because rice varieties may vary in their make-up, results may differ.

COOKING RICE

1. Using the provided measuring cup, add rice to the inner pot.
2. Rinse rice to remove excess starch. Drain.
3. For white rice, fill with water to the line which matches the number of cups of rice being cooked. For brown rice, refer to "Rice & Water Measurement Table" on page 10.
4. Place the inner pot into the cooker.*
5. Place the tempered glass lid securely onto the rice cooker.
6. Plug the power cord into an available 120V AC wall outlet.
7. Press the **Cook** switch down to begin cooking. The **Cook** indicator light will illuminate as the rice cooker begins cooking the rice.
8. When rice is ready, the **Cook** switch will automatically flip up and switch on to **Warm** mode.
9. For better results, stir the rice with the serving spatula to distribute any remaining moisture.
10. When finished serving rice, unplug the power cord to turn the rice cooker off.

STEAM

1. Using the provided measuring cup, add 2 cups of water to the inner pot.
2. Place the inner pot into the cooker.*
3. Place steam tray with food on top of the inner pot.
4. Place the tempered glass lid securely onto the rice cooker.
5. Then plug the cord into an available 120V AC outlet.
6. Press the **Cook** switch down to begin. The **Cook** indicator light will illuminate as the rice cooker begins to heat.
7. Once the suggested amount of time has passed, carefully remove the lid and check food for doneness.
8. If food is fully cooked, push the **Cook** switch up to switch the rice cooker to **Warm**.

(continued on next page)



Caution:

The rice cooker will not switch to **Warm** mode until all liquid has evaporated. Follow your recipe carefully and do not leave the rice cooker unattended.

Note:

- * Before placing the inner pot into the cooker, check that it is dry and free of debris. Adding the inner pot when wet may damage the cooker.
- For approximate rice cooking times and suggested rice/water ratios, see the "Rice & Water Measurement Table" on page 10.
- Rice should not be left in the cooker on **Warm** for more than 12 hours.

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 suggested steaming times and water amounts, see the meat and vegetable steaming tables on page 9.

STEAM (CONT.)

- To prevent overcooking, remove steamed food immediately once it is cooked. Be sure to use a protective, heat-resistant glove when removing to avoid possible injury.
- Unplug the rice cooker when it is not in use.

STEAM & COOK RICE

To steam while cooking rice, begin cooking rice by following steps 1 to 8 of **COOKING RICE** on page 7.

***A maximum of 2 rice cooker cups of rice can be cooked while steaming.**

- Place food to be steamed onto the steam tray.
- Using caution to avoid escaping steam, remove the lid.
- Place steam tray into the cooker.
- Replace the lid securely on top of the rice cooker.
- Use caution when removing the lid to check if food is done.
- If food is finished steaming, carefully remove steam tray. Use a protective, heat-resistant glove to avoid possible injury.
- Allow the cooker to continue cooking rice.
- Once rice is finished, the rice cooker will automatically switch to **Warm**.
- For best results, stir the rice with the serving spatula to distribute any remaining moisture.
- When finished serving, turn the rice cooker off by unplugging the power cord.

Helpful Hints:

Smaller foods may be placed on a heat-resistant 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.

Refer to the steaming tables for meats and vegetables on page 9 for hints and approximate steaming times. See the "Rice & Water Measurement Table" included on page 10 for approximate rice cooking times.

Note:

- If too little water is added, the rice cooker will stop prematurely.
- Before placing the inner pot into the rice cooker, check that the inner pot is dry and free of debris. Adding the inner pot when wet may damage the rice cooker.
- Food can be steamed at any time while rice cooks, however for best results food should be steamed toward the end of the rice cooking cycle. This will allow for rice and steamed food to be ready at the same time. See the "Rice & Water Measurement Table" included on page 10 for approximate rice cooking times.

Steaming Guide

Food	Steaming Time
Asparagus	20 Minutes
Broccoli	15 Minutes
Cabbage	25 Minutes
Carrots	25 Minutes
Cauliflower	25 Minutes
Corn	25 Minutes
Eggplant	30 Minutes
Green Beans	15 Minutes
Peas	20 Minutes
Spinach	20 Minutes
Squash	20 Minutes
Zucchini	20 Minutes

Meat	Steaming Time	Safe Internal Temperature
Fish	25 Minutes	140°F
Chicken	30 Minutes	165°F
Beef	Medium = 25 Min. Medium-Well = 30 Min. Well = 33 Min.	160°F
Pork	30 Minutes	160°F

Note:

- For approximate rice cooking times and suggested rice/water ratios, see the "Rice & Water Measurement Table" on page 10.
- Rice should not be left in the cooker on **Warm** for more than 12 hours.
- Altitude, humidity and outside temperature will affect cooking times.
- These steaming charts are for reference only. Actual cooking times may vary.

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 suggested steaming times and water amounts, see the meat and vegetable steaming tables on.

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 may vary depending upon the cut of meat being used.

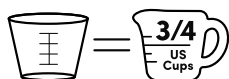
To ensure meat tastes its best, and to prevent possible illness, check that meat is completely cooked prior to serving. If it is not, repeat the steaming process until the meat is adequately cooked.

Rice & Water

Measurement Table

Rice Measurement Table

UNCOOKED WHITE RICE	WHITE RICE WATER LINE (inside pot)	WATER WITH MEASURING CUP**	APPROX. COOKED RICE YIELD	RICE COOKING TIMES
2 Cups*	Line 2	3 Cups	4 Cups*	White Rice: 18-23 Min. Brown Rice: 28-33 Min.
3 Cups*	Line 3	4¼ Cups	6 Cups*	White Rice: 21-26 Min. Brown Rice: 32-37 Min.
4 Cups*	Line 4	5½ Cups	8 Cups*	White Rice: 24-29 Min. Brown Rice: 36-41 Min.
5 Cups*	Line 5	6¾ Cups	10 Cups*	White Rice: 27-32 Min. Brown Rice: 40-45 Min.
6 Cups*	Line 6	8 Cups	12 Cups*	White Rice: 30-35 Min. Brown Rice: 44-49 Min.
7 Cups*	Line 7	9¼ Cups	14 Cups*	White Rice: 33-38 Min. Brown Rice: 48-53 Min.
8 Cups*	Line 8	10½ Cups	16 Cups*	White Rice: 35-42 Min. Brown Rice: 52-57 Min.
9 Cups*	Line 9	11¾ Cups	18 Cups*	White Rice: 37-44 Min. Brown Rice: 56-61 Min.
10 Cups*	Line 10	----	20 Cups*	White Rice: 40-47 Min.



*1 Rice Cooker Cup = ¾ US Cup

**Refers to Brown Rice only

RECIPES

Jambalaya

½ lb. spicy smoked sausage
 ½ lb. shrimp, peeled and deveined
 1 10-oz. can chicken breast
 1½ cups rice
 3 cups chicken broth
 1 4-oz. can diced green chiles
 2 tbsp Creole seasoning

Cut the smoked sausage in half, lengthwise, then into ¼" half circles. Add all ingredients to the inner pot and mix well. Place inner pot in the rice cooker and place the lid securely onto the rice cooker. Press the **Cook** switch. The rice cooker will automatically switch to **Warm** once the meal is ready.

SERVES 4.

Green Chili Chicken Rice

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

Place all ingredients into the inner pot and stir until evenly distributed. Place the inner pot into the rice cooker, place the lid securely onto the rice cooker and press the **Cook** switch. Allow rice to cook until the rice cooker switches to **Warm**. Stir and serve immediately.

SERVES 4.

Note:

- Brown rice takes longer to cook and requires more water than white rice due to the extra bran layers on the grains. To prevent overflow or bubbling it is recommended to cook only 9 cups of uncooked brown rice. Please see the chart above for brown rice/water ratios.
- 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 package instructions for cooking suggestions.
- The measuring cup included adheres to rice industry standards (180mL) and is not equal to one U.S. cup. The chart above refers to cups of rice/water according to the measuring cup provided.
- **Do not place more than 10 cups of uncooked rice (9 cups of brown rice) into this appliance at one time.** The maximum capacity of this unit is 10 cups uncooked rice (which yields 20 cups of cooked rice).

Note:

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

RECIPES (CONT.)

Oatmeal

1½ cups	rolled oats (not quick cooking)
2 cups	apple juice
¾ cup	water
⅓ cup	raisins
1 dash	salt

Add ingredients to the inner pot and stir. Place inner pot into the rice cooker and place the lid securely onto the rice cooker. Press the **Cook** switch. After roughly 10 minutes, carefully open the lid, keeping hands and face away to avoid steam, and stir. Cover and continue cooking until the rice cooker switches to **Warm**. Allow to stand for 10 minutes before serving.

SERVES 4.

Game Day Chili Cheese Dip

½	small onion, chopped
1 tsp	vegetable oil
1	clove garlic, minced
1	15-oz. can prepared chili without beans
½ cup	prepared medium salsa
¼ cup	black olives, sliced
1½ oz.	low-fat cream cheese, cubed
1½ oz.	cheddar cheese, grated
----	Tortilla chips, for dipping

Place the onion, oil and garlic in the inner pot. Press the COOK switch and sauté for 3 minutes. Use a large wooden spoon to gently stir as the onion and garlic cook. Add the chili, salsa, olives, cream cheese and cheddar cheese. Stir to combine all of the ingredients, place the lid securely onto the rice cooker. Cook for 4 minutes. Carefully open the lid, keeping hands and face away to avoid steam, and stir the dip. Cook again for 3 minutes. Open the lid and stir again. Continue cooking until the dip is warm throughout and the cheeses are melted. When done, serve in a large bowl and use the tortilla chips for dipping.

SERVES 3-6.

RECIPES (CONT.)

Ham & Swiss Frittata

6	eggs
3 slices	deli ham, chopped
¼	medium onion, chopped
¾ cup	swiss cheese, shredded
----	pinch of nutmeg
----	pinch of garlic powder

Combine all ingredients (except cheese) in a large bowl, ensuring that they mix well. Pour the mixed ingredients into the inner pot; top with an even layer of cheese. Press the **Cook** switch. Cook for 12 to 14 minutes. When eggs are set, slide frittata onto a serving plate. Cut into wedges to serve.

SERVES 4.

Linguine Your Way

4 oz.	linguine (about ¼ box)
16 oz.	jar pasta sauce (of your choice)
2 cups	liquid (water or broth)
----	cheese of your choice for garnish (optional)
----	chopped parsley for garnish (optional)

Combine all ingredients (except cheese) into the inner pot. Ensure they are evenly mixed. Close the lid and press the **Cook** switch. Cook for 15 to 20 minutes, stirring frequently to prevent strands from sticking. Add additional liquid if the sauce becomes too thick. Serve hot with a sprinkling of parsley and grated cheese.

SERVES 2.

Note:

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

Note:

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