

AROMA®



instruction manual

ARC-753-1SG

Select Stainless®
Rice & Grain Cooker

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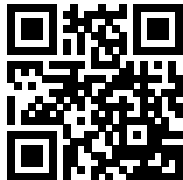
AROMA®

To Enhance and Enrich Lives.

Here at Aroma we strive to make a difference—to design and distribute products that enhance and enrich people's lives.

Aroma offers an array of exceptional products to make cooking simple and satisfying. Discover other countertop appliances and cookware from our current product lineup to complement your kitchen.

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/AromaHousewares



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 the appliance containing rice, 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. Food 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, flip cook switch to **Warm** then remove the plug from the wall outlet.
23. To reduce the risk of electrical shock, cook only in the removable inner pot provided.





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.

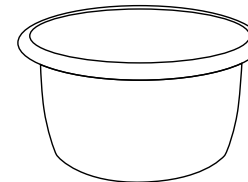
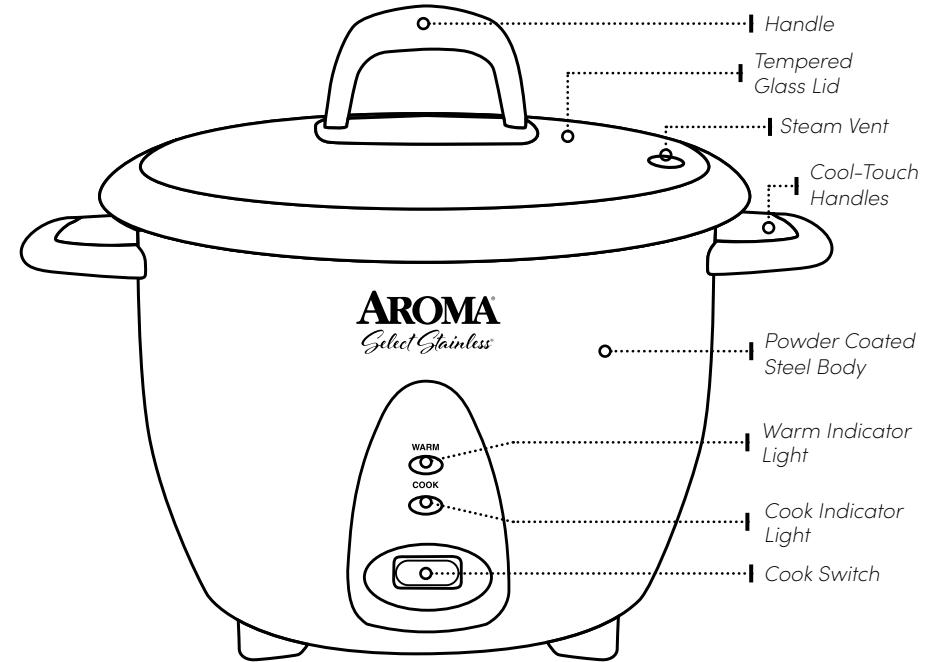
	<p style="text-align: center;">WARNING</p> <p>Spilled food can cause serious burns. Keep appliance & cord away from children.</p> <p>NEVER</p> <ul style="list-style-type: none"> • Drape cord over edge of counter. • Use outlet below counter. • Use extension cord.
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Polarized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

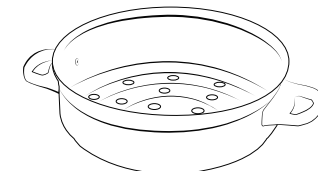
This appliance has a polarized plug (one blade is wider than the other); follow the instructions below:

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.



Stainless Steel Inner Pot



Stainless Steel Steam Tray



Serving Spatula



Rice Measuring Cup

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.

Controls/Functions

Cook

Simply press the switch down to begin cooking food.

Warm

Automatically switches to **Warm** at the end of the cooking cycle; perfect for keeping rice at a ready-to-serve temperature.

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 the cooker and clean with warm, soapy water. Rinse and dry thoroughly before returning to cooker.
5. Wash the lid and all other accessories in warm, soapy water. Rinse and dry thoroughly.
6. Wipe the cooker's body clean with a damp cloth.
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TO CLEAN

1. Remove the inner pot when the cooker has completely cooled.
2. Hand wash the lid and all accessories or place on the top rack of the dishwasher.
3. Wipe the cooker's body clean with a damp cloth.
4. Thoroughly dry the cooker body, lid and all accessories. Reassemble for next use.
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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 press the cook switch down. When the 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 (moist) 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.
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6.

Note:

- 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 U.S. cup



Note:

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

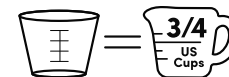
COOKING RICE & GRAIN

1. Using the provided measuring cup, add rice or grain to the inner pot.
2. Rinse 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 or grain, see the "Grain & Water Measurement Tables" on page 8.
4. Place the inner pot into the cooker.
5. Place the 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 or grain.
8. When rice or grain is ready, the cook switch will automatically flip up and switch to **Warm** mode.
9. For better results, stir the rice or grain with the included serving spatula to distribute any remaining moisture.
10. When finished serving rice or grain, unplug the power cord to turn the rice cooker off.
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White Rice & Water Measurement Table

White Rice Measurement Table

Uncooked Rice*	Rice Water Line (Inside Pot)	Approx. Cooked Rice Yield*	Cooking Times
1 Cup	Line 1	2 Cups	18-23 Min.
2 Cups	Line 2	4 Cups	20-25 Min.
3 Cups	Line 3	6 Cups	25-30 Min.



*1 Rice Cooker Cup = ¾ U.S. Cup
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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 the inner pot is dry and free of debris. Adding the inner pot when wet may damage the cooker.
- Food 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 U.S. 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 brown rice and grain cooking times and suggested grain/water ratios, see the "Grain & Water Measurement Tables" on page 8.

7.

Grain & Water

Measurement Tables

Steaming

Measurement Tables

Brown Rice Measurement Table

Uncooked Rice*	Water with Rice Measuring Cup*	Approx. Cooked Rice Yield*	Cooking Times
1 Cup	1¼ Cups	2 Cups	40-45 Min.
2 Cups	3 Cups	4 Cups	45-50 Min.

Meat Measurement Table

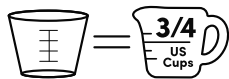
MEAT	STEAMING TIME	SAFE INTERNAL TEMPERATURE (F)
Fish	25 Min.	140°
Chicken	30 Min.	165°
Pork	30 Min.	160°
Beef	Medium = 25 Min. Medium Well = 30 Min. Well-Done = 33 Min.	160°

Grain Measurement Table

Grain	Uncooked Grain Amount*	Water with Rice Measuring Cup*	Approximate Cooked Grain Yield*
Quinoa	1 Cup	2 Cups	3 Cups
Pearl Barley	1 Cup	3 Cups	4 Cups
Kamut	1 Cup	3 Cups	3 Cups
Amaranth	1 Cup	3 Cups	2 Cups
Rye	1 Cup	3 Cups	2 Cups
Millet	¾ Cup	2 Cups	3 Cups
Bulgur	1 Cup	2 Cups	2 Cups

Vegetable Measurement Table

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



*1 Rice Cooker Cup = ¾ U.S. Cup

Note:

- Brown rice takes longer to cook and requires more water than white rice due to the extra bran layers on the grains. The **water lines in the inner pot are meant for white rice only**. Please see the chart above for brown rice and grain 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.
- Do not place more than 3 cups of uncooked rice (2 cups of brown rice) into this appliance at one time.** The maximum capacity of this unit is 3 cups of uncooked rice (2 cups of brown rice) which yields 6 cups of cooked rice (4 cups of brown rice).

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 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, 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.

STEAMING FOODS

1. Using the provided measuring cup, add 3 cups of water to the inner pot.
2. Place the inner pot into the rice cooker.
3. Place the food to be steamed in the steam tray then place the tray into the rice cooker.
4. Place the lid securely onto the rice cooker.
5. Plug the power cord into an available 120V AC outlet.
6. Press the cook switch down to turn the rice cooker on and begin cooking. The cook indicator light will illuminate as the rice cooker begins cooking. For suggested steaming times for meat and vegetables, see "Steaming Measurement Tables" on page 9.
7. Once the suggested amount of time has passed, carefully remove the lid and check food for doneness.
8. To prevent overcooking, remove steamed food immediately once it is cooked. Wear a protective, heat-resistant gloves to prevent injury as the steam tray will be hot.
9. When finished serving, turn the rice cooker off by unplugging the power cord.
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STEAMING FOOD & COOKING RICE

1. To steam while cooking rice, begin cooking rice by following steps 1 through 7 of "Cooking Rice & Grain" on page 7.
2. Place the food to be steamed in the included steam tray then place the tray into the rice cooker.
3. Place the lid securely onto the rice cooker.
4. Cook food according to the "Steaming Measurement Tables" on page 9.
5. Using caution, remove the lid to check steamed food for doneness. If food is finished steaming, remove the steam tray. Wear a protective glove to prevent injury as the steam tray will be hot.
6. Place the lid securely on the rice cooker and allow the cooker to continue the rice cycle.
7. When rice is ready, the rice cooker will automatically switch to **Warm** mode.
8. When finished serving, turn the rice cooker off by unplugging the power cord.
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10.

Note:

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/Grain & Water Measurement Tables" on pages 7-8 for approximate cooking times.

Helpful Hints:

Parchment paper or aluminum foil may also be used while steaming. Place the paper/foil in the center of the steam tray and ensure it does not create a seal along the bottom of the tray.

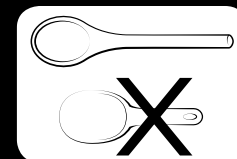
COOKING SOUP, CHILI, OR STEW

1. Add ingredients to the inner pot.
2. Place the inner pot into the rice cooker.
3. Place the lid securely onto the rice cooker.
4. Plug the power cord into an available 120V AC wall outlet.
5. Press the cook switch down to begin cooking. The cook indicator light will illuminate as the rice cooker begins cooking.
6. Using caution to avoid escaping steam, remove the lid and stir occasionally with a long-handled wooden spatula.
7. Once food is fully cooked, push the cook switch up to switch the rice cooker to **Warm** mode.
8. When finished serving, turn the rice cooker off by unplugging the power cord.
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Caution:

Do not use the provided serving spatula to stir hot soup, chili, or stew. 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.



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.

Food should not be left in the cooker on **Warm** for more than 12 hours.

11.

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 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.

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Classic Mushroom Pilaf

1 cup	rice
2 tbsp	butter
1 small	onion, sliced
5 large	mushrooms, trimmed into matchstick-sized pieces
1 small	clove garlic
¼ tsp	cardamom
1½ cups	vegetable broth
½ tsp	salt
½ cup	green peas

Add butter into the inner pot and press the cook switch down. Allow the butter to melt then add the sliced onion and sauté for 3 to 4 minutes using a long-handled wooden spoon. Add mushrooms and sauté an additional 5 to 6 minutes. Add garlic and rice and sauté until rice is well coated. Add cardamom, broth and salt. Cover and allow to come to a boil. Stir in peas. Re-cover and allow to simmer until the rice cooker completes its cooking cycle. Once the rice cooker switches to **Warm**, allow to stand 5 minutes, then fluff grains gently with the serving spatula. Serve immediately.

SERVES 4.

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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 and 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.

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Pineapple Rice Pudding

1¾ cups	vanilla-flavored rice milk non-dairy beverage
¼ cups	water
4 oz.	egg substitute
1 tsp	vanilla extract
8 oz.	crushed pineapple, with juice
¾ cup	jasmine rice
⅓ cup	sugar
1 pinch	salt
1 tbsp	dark rum (optional)

Pour water and 1 cup of the rice milk into the inner pot. Press the cook switch and the rice cooker will begin to heat. Stir in salt and rice. Cover and allow to simmer for 30 minutes. In a small bowl, whisk together remaining ¾ cup rice milk, sugar, egg substitute and vanilla. Stir pineapple with juice into the rice cooker. Stir in egg mixture and rum (if using). Allow to cook, stirring frequently, until mixture simmers and thickens. Switch rice cooker to **Warm**. Pour pudding into a large bowl and allow to cool. Pudding will thicken as it cools. Serve warm or refrigerate and serve cold.

SERVES 4-6.

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