

AROMA®

10-Cup Digital **Rice Cooker and Food Steamer**



Instruction Manual

Model ARC-930

LIMITED WARRANTY

Congratulations on your purchase of the **AROMA** Rice Cooker & Food Steamer. It will surely become one of the most useful and versatile appliances in your modern kitchen.

Please read the following instructions carefully before your first use.



Aroma Housewares Company warrants this product free from defects in material and workmanship for one year from provable date of purchase in continental United States.

Within this warranty period, Aroma Housewares Company will repair or replace, at its option, defective parts at no charge, provided the product is returned, freight prepaid with proof of purchase and U.S. \$6.00 for shipping and handling charges payable to Aroma Housewares Company. Before returning an item, please call the toll free number below for return authorization number. Allow 2-4 weeks for return shipping.

This warranty does not cover improper installation, misuse, abuse or neglect on the part of the owner. Warranty is also invalid in any case that the product is taken apart or serviced by an unauthorized service station.

This warranty gives you specific legal rights and which may vary from state to state and does not cover areas outside the United States.

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ABOUT RICE

Rice is a valuable source of lowfat, complex carbohydrates and is rich in thiamin, niacin and iron. It is an essential ingredient for a healthy diet.

There are many different varieties of rice available in the market. Your Aroma Rice Cooker can cook any type, perfectly, every time. Below are the commonly available varieties of rice and their characteristics:

Long Grain Rice:

Typically, this rice is not starchy and has loose, individual grains after cooking. "California" rice is soft, "Carolina" is a little firmer, and "Jasmine" is the firmest of the long grain variety and is flavorful and aromatic.

Short Grain Rice

Short grain is characteristically soft, sticky and chewy. This is the rice used to make sushi. "California" Rice is soft; "Sweet Rice", often called "pearl" rice for its round shape, is extra sticky and is excellent for making rice pudding.

Brown Rice

Brown rice is often considered the most healthy variety. It has bran layers on the rice grains and contains more B-complex vitamins, iron, calcium and fiber than polished (white) rice. The most popular brown rice is long grain and has a chewy texture.

Wild Rice

Wild rice comes in many delicious varieties and mixes. Often, it is mixed with long grain rice for its firmer texture and rich brown to black color. Wild rice makes wonderful stuffing for poultry when cooked with broth and mixed with your favorite dried fruits.

For more information about rice varieties and rice recipes, refer to the "Getting the Most From Your Rice Cooker" book included with this appliance.

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. Make sure the appliance is OFF when not in use, before putting on or taking off parts, and before cleaning.
3. To protect against electrical shock, do not immerse cord, plug or the appliance itself in water or other liquid.
4. Keep the appliance away from the children to avoid accidents.
5. 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.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
7. Do not use attachments or accessories other than those supplied or recommended by the manufacturer. Incompatible parts create a hazard.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner or in a heated oven.
11. Do not use the appliance for other than intended use.
12. Extreme caution must be used when moving the appliance containing rice or other hot liquids.
13. Always unplug from the base of the wall outlet. Never pull on the cord.
14. The rice cooker should be operated on a separate electrical circuit from other operating appliances. If the electric circuit is overloaded with other appliances, this appliance may not operate properly.
15. Maximum rice capacity is 1.8 liters (total capacity is 4.0 Liters) or 10 cups of the provided measuring cup.
16. Avoid sudden temperature changes when using the rice cooker.
17. Use only with 120V AC power outlet.
18. Always make sure the outside of the inner cooking pot is dry prior to use. If cooking pot is returned to cooker when wet, it will damage this product causing it to malfunction.
19. Use extreme caution when opening the lid during or after cooking. Hot steam will escape and could cause burns.
20. During the cooking and slow cooking stage, you may see steam coming from the vents on the lids. This is normal. Do not cover, touch or obstruct steam vent.
21. Do not touch hot surfaces. Use handles or knobs.
22. Store rice cooker in a cool, dry place.
23. Use appliance on a level, dry, and heat-resistant surface.

IMPORTANT SAFEGUARDS (CONT)

24. To disconnect, turn any control to "off", then remove plug from wall outlet.
25. TO REDUCE THE RISK OF ELECTRIC SHOCK, COOK ONLY IN REMOVABLE CONTAINER.

**This appliance is for household use only.
SAVE THESE INSTRUCTIONS**

SHORT CORD INSTRUCTION

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

STEAMING GUIDE

Steaming Chart:

VEGETABLE	AMOUNT OF WATER	STEAMING TIME
Asparagus	1/2 Cup	7 Minutes
Broccoli	1/4 Cup	5 Minutes
Cabbage	1 Cup	15 Minutes
Carrots	1 Cup	15 Minutes
Cauliflower	1 Cup	15 Minutes
Corn	1 Cup	15 Minutes
Eggplant	1-1/4 Cup	15 Minutes
Green Beans	1 Cup	15 Minutes
Peas	1/2 Cup	7 Minutes
Spinach	1/2 Cup	7 Minutes
Squash	1/2 Cup	7 Minutes
Zucchini	1/2 Cup	7 Minutes

HELPFUL HINTS:

1. 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.
2. Always keep the lid closed during the entire steaming process. Opening the lid causes a loss of heat and steam, resulting in a slower cooking time. If you find it necessary to open the lid, you may want to add a small amount of water to help restore the cooking time.
3. Altitude, humidity and outside temperature will affect cooking times.
4. The steaming chart is for reference only. Actual cooking time may vary.

COOKING GUIDE

Rice/Water Measurement Chart:

UNCOOKED RICE	WATER WITH MEASURING CUP	WATERLINE INSIDE POT	APPROX COOKED RICE YIELD
2 Cups	2-1/2 Cups	Line 2	4 Cups
3 Cups	3-1/2 Cups	Line 3	6 Cups
4 Cups	4-1/2 Cups	Line 4	8 Cups
5 Cups	5-1/2 Cups	Line 5	10 Cups
6 Cups	6-1/2	Line 6	12 Cups
7 Cups	7-1/2	Line 7	14 Cups
8 Cups	8-1/2	Line 8	16 Cups
9 Cups	9-1/2	Line 9	18 Cups
10 Cups	10-1/2	Line 10	20 Cups

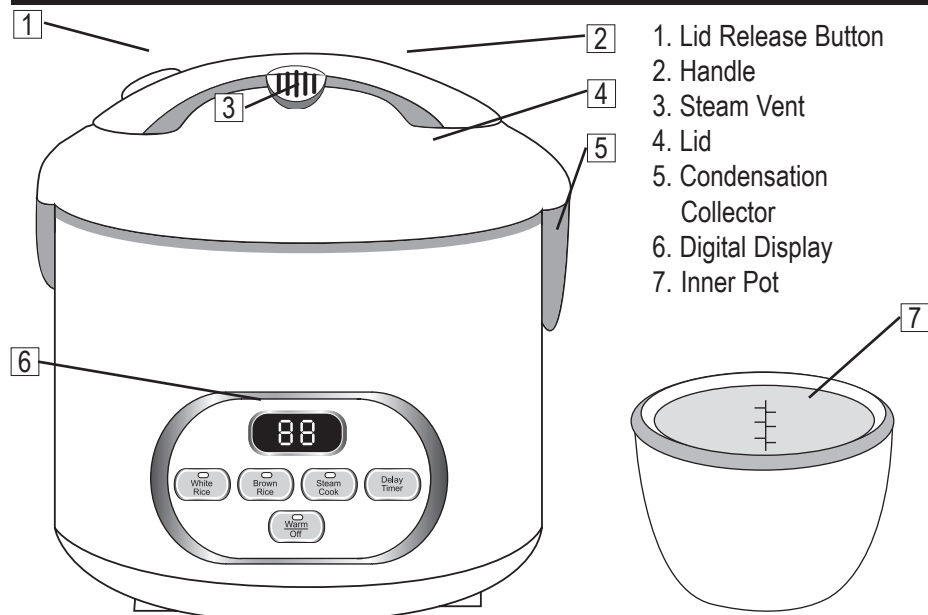
NOTE:

- Chart refers to cups of rice and water based on using the measuring cup provided with this appliance. Only use the measuring cup provided with this rice cooker as it is not a standard size.
- Brown rice will naturally take longer to cook than white rice due to the extra bran layers around the grains. This appliance is equipped with a "brown rice" function that will automatically adjust temperature and time settings for best absorption of water for perfect brown rice.

HELPFUL HINTS:

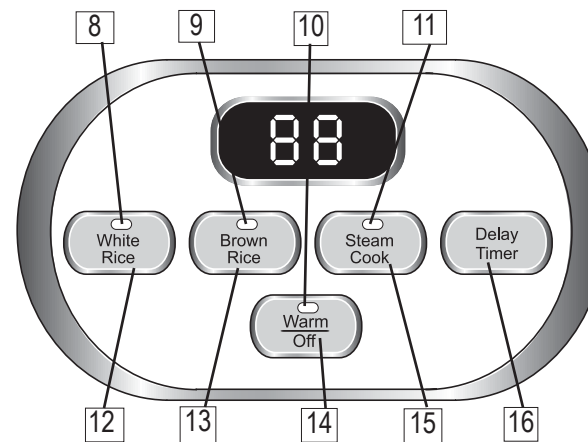
1. Rinse rice to remove excess bran and starch. This will help reduce browning and sticking to the bottom of the pot.
2. If you have experienced any sticking due to the type of rice you are using, try adding a light coating of vegetable oil or non-stick cooking spray to the bottom of the inner pot before adding rice.
3. The chart above is only a general measuring guide. As there are many different kinds of rice available (see About Rice on page 8), rice/water measurement may vary slightly.

PARTS IDENTIFICATION

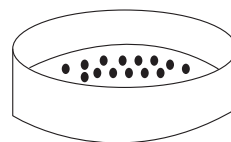


1. Lid Release Button
2. Handle
3. Steam Vent
4. Lid
5. Condensation Collector
6. Digital Display
7. Inner Pot

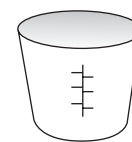
Control Panel



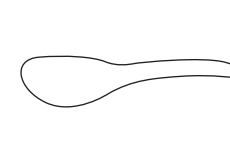
8. White Rice Indicator Light
9. Brown Rice Indicator Light
10. Warm Indicator Light
11. Steam/Cook Indicator Light
12. White Rice Button
13. Brown Rice Button
14. Warm/Off Button
15. Steam/Cook Button
16. Delay Timer Button



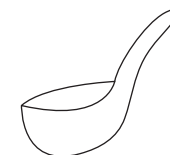
Steam Tray



Measuring Cup



Rice Paddle



Soup Ladle

HOW TO USE

Before First Use:

1. Read all instructions and important safeguards.
 2. Remove all packaging materials and make sure items are received in good condition.
 3. Tear up all plastic bags, as they can pose a risk to children.
 4. Wash accessories in warm soapy water. Rinse and dry thoroughly.
 5. Remove inner pot from rice cooker and clean with warm soapy water. Rinse and dry thoroughly before returning to cooker.
 6. Wipe body clean with a damp cloth.
- **Do not use abrasive cleaners or scouring pads.**
 - **Do not immerse the rice cooker base, cord or plug in water at any time.**

To Cook Rice:

1. Using the measuring cup provided, measure and add rice to the inner pot. One cup refers to one full, level cup.
 2. Rinse rice in the inner pot until the water becomes relatively clear.
 3. Using the measuring cup provided or the measurement lines inside the inner pot, add the appropriate amount of water to the rice. A rice/water measurement guide is included on page 6.
 4. Snap lid closed and plug power cord into a wall outlet.
 5. To start cooking, press the "White Rice" or "Brown Rice" button depending on the rice to be cooked. The cooking mode indicator light will illuminate. Once cooking is complete, the rice cooker will automatically switch to keep warm mode.
 6. After cooking, allow rice to remain on warm mode for 5-10 minutes without uncovering the lid. This will ensure that the rice has been thoroughly cooked.
- For softer rice, allow the rice to soak for 10-20 minutes prior to cooking.
 - If you wish to cancel your cooking selection, press the "Warm/OFF" button and reset by pressing the appropriate cooking button.

To Use Delay Timer:

1. Repeatedly press the "Delay Timer" button to select the number of hours within which you would like your rice to be finished cooking. The timer increases in 1-hour increments.
2. Press the "White Rice" or "Brown Rice" button to begin countdown.
3. To ensure safe food handling, the 'Delay Timer' on your ARC-930 will not work in tandem with the 'Steam' function. The 'Delay Timer' is meant to be used only with the 'White Rice' and 'Brown Rice' cooking functions.

CAUTION:

- Only use the measuring cup provided with this rice cooker as it is not a standard size.
- Do not open lid when in use.
- If cooking pot is returned to cooker when wet, it will damage this product, causing it to malfunction.

HOW TO USE

To Steam Food:

1. Add the desired amount of water to the inner pot. A convenient steaming guide has been included on page 7.
2. Place steam tray inside rice cooker.
3. Place food on steam tray and press steam/cook button.
4. When steaming is complete, the rice cooker will automatically switch to warm mode.
5. Remove food immediately after cooking process has completed. Leaving it in warm mode may cause food to overcook.

HOW TO CLEAN

Always unplug unit and allow to cool completely before cleaning.

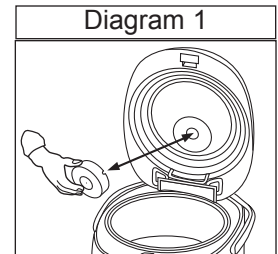
To Clean Inner Rice Pot:

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

To Clean the Underside of the Lid: (See Diagram 1)

The underside of the lid should be cleaned after every use.

1. Wipe the underside of the lid with a warm, damp cloth.
2. Dry with a soft dry cloth



To Clean Steam Valve: (See Diagram 1)

Steam Valve should be cleaned after every use.

1. Pull out the steam valve as shown in Diagram 1.
2. Empty and wash the steam valve in warm, soapy water.
3. Wipe the steam valve clean with a damp cloth.
4. Reinsert the steam valve for next use.

- **Do not use harsh abrasive cleaners.**
- **This appliance and the inner pot are NOT dishwasher safe.**