

AROMA[®]

Rice Cooker and Food Steamer



Instruction Manual

Model ARC-956

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.

Aroma's Rice Cooker can automatically control heating power with the capability of multiple functions, such as cooking rice, quick cook, making porridge and soup, heating cold rice and cooking small portions of rice. This rice cooker is easy to operate and will yield perfect results during every use.

Please read the following instructions carefully before your first use.

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IMPORTANT SAFEGUARDS

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

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1. Important: Read all instructions carefully before first use.
2. Make sure the appliance is unplugged 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. Close supervision is necessary when the appliance is used near children.
5. 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.
6. Do not use attachments or accessories other than those supplied or recommended by the manufacturer. Incompatible parts create a hazard.
7. Do not use outdoors.
8. Do not let cord hang over the edge of a table or counter, or touch hot surfaces.
9. Do not place on or near a hot gas, electric burner or in a heated oven.
10. Do not use the appliance for other than the intended use.
11. Extreme caution must be used when moving the appliance containing hot rice or other hot liquids.
12. Always unplug from the base of the wall outlet. Never pull on the cord.
13. 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.
14. Avoid sudden temperature changes when using the rice cooker.
15. Use only with 120V AC power outlet.
16. 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.
17. Use extreme caution when opening the lid during or after cooking. Hot steam will escape and could cause burns.
18. During the cooking, you may see steam coming from the vents on the lids. This is normal. Do not cover, touch or obstruct steam vent.
19. Do not touch hot surfaces. Use handles or knobs.
20. Store rice cooker in a cool, dry place.
21. Use appliance on a level, dry, and heat-resistant surface.

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

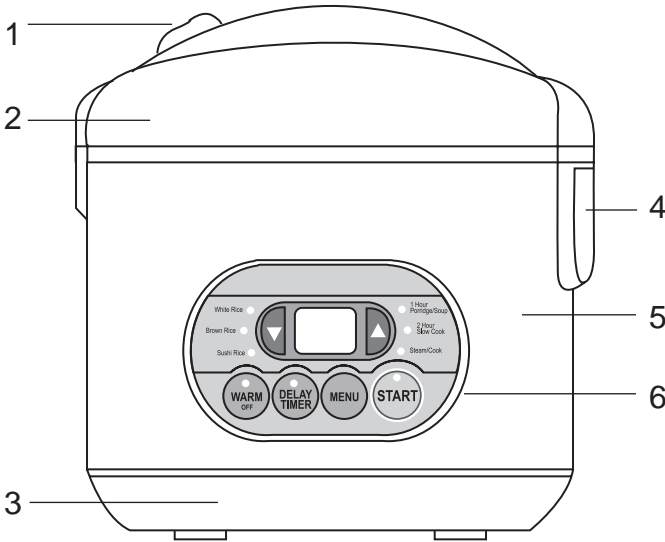
This appliance has a **polarized plug** (one blade is wider than the other); follow the instructions below:

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.








This appliance is for household use only.

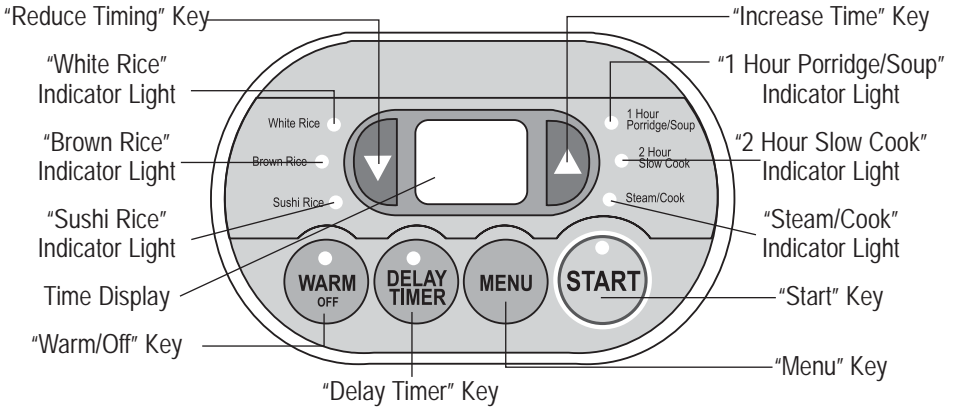
PARTS IDENTIFICATION



1. Release Button
2. Cover
3. Base
4. Water Case
5. Outer Body
6. Control Panel
(see page 4)

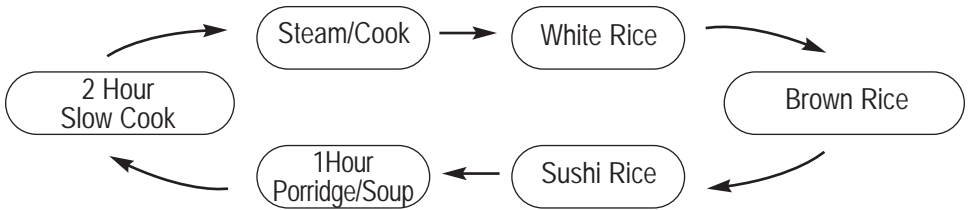
Model	Power Supply	Rated Power(W)	Rice Quantity (Cup)	Cooking Mode	LxWxH (mm)
ARC-956	110V-60Hz	500	1-1.5	Direct Heating	256x235x245
Accessories	Rice Paddle Soup Ladle Spoon Shelf				
	  				
Measuring Cup		Steamer			
					

CONTROL PANEL & OPERATION



Menu Key:

- Press the "Function Selection" keys to select one of the six functions:



Warm/Off Key:

- At standby, when the "Warm/Off" key is pressed, the "Warm" indicator light will illuminate, indicating the warming function is selected.
- In operating condition or warming condition, when the "Warm/Off" key is pressed, the indicator light goes off and the "Start" indicator light flickers, switching to standby mode.

Delay Timer Key:

- At standby, press the "Delay Timer" key to select the time you want your rice to finish cooking. Use the "Increase Timing" key and "Reduce Timing" key to adjust the time in 15 minute intervals.
- When timing is not required, exit the timing function by pressing the "Warm/Off" key.

Start Key:

- After selecting the desired function, press the "Start" key to begin cooking.

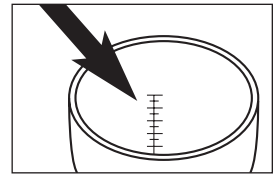
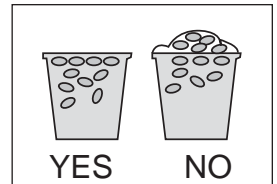
HOW TO USE

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 pot. One full level cup equals one cup.
2. Rinse rice in a bowl until water becomes relatively clear. Do not rinse in inner pot to avoid damaging the nonstick surface.
3. Add rice to the inner pot.
4. Using the water measurement lines inside or the measuring cup, add appropriate amount of water. A rice/water measurement chart has been included on page 7.
5. Dry outer surface of pot and place into rice cooker body, pressing down until you hear a click.
6. Replace lid and plug power cord into outlet.
7. Select cooking function, and press start. For helpful tips on functions, see page 6.
8. After cooking, allow rice to stand for 5-10 minutes without removing lid. This will ensure that rice is cooked thoroughly.



To Steam Food:

1. Place steam rack inside rice cooker.
2. Place food on rack if it fits without falling through, or you may place food in a heat-proof bowl and place bowl on the rack inside the rice cooker.
3. Add the desired amount of water to the inner pot. A convenient steaming guide has been included on page 8.
4. When steaming is complete, the rice cooker will automatically shut off.

CAUTION:

- 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 & HELPFUL TIPS

To Keep Warm:

1. To reheat cooked rice, add rice to the inner pot, plug in power cord, and select the "Warm/Off" function.
2. To keep rice warm after cooking, allow rice to sit in the rice cooker after process is complete and the rice cooker will automatically switch to "Warm/Off" function.

Water Holder:

1. Pull water holder toward you until you hear a click.
2. Slowly remove water holder by pulling upward.
3. Empty and wash water holder, then dry thoroughly.
4. Replace water holder by pushing down until you hear a click.

Helpful Tips:

1. The "Start" indicator light will illuminate, signaling the start of the cooking process.
2. After cooking is complete, it is best to loosen the rice within 30 minutes to keep rice from sticking together.
3. After cooking rice or steaming, the "Warm/Off" indicator light will illuminate, and all other lights will go out, signaling automatic warming is functioning.
4. When using the Porridge/Soup functions, the "Warm/Off" indicator light will flicker and shutdown will begin automatically.
5. To cook soft porridge, it is recommended to use the "2 Hour" function. For white porridge, it is recommended to use the "1 Hour" function.
6. After cooking porridge, do not let it sit in rice cooker for any length of time.
7. When ladling out rice, use the spoon accessory included. Never use a metal spoon to avoid damaging the nonstick surface.
8. When using the "Delay Timer" function, be sure to plan ahead what time you want your rice to be done. For example, if it is 2:00 p.m. and you want your rice to be done at 8:00 p.m., set the timer for six hours.

COOKING GUIDE

Rice/Water Measurement Chart:

UNCOOKED RICE	WATER WITH MEASURING CUP	WATERLINE INSIDE POT	APPROX COOKED RICE YIELD
1 Cup	1-1/2 Cups	Line 1	2 Cups
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 Cups	Line 6	12 Cups

NOTE:

- When cooking brown or wild rice, add an additional 3/4 cup water.
- The measuring cup included is not an exact cup. Chart refers to cups of rice/water based on the measuring cup provided with this appliance.

HELPFUL HINTS:

1. Rinse rice to remove excess bran and starch. This will help reduce browning and sticking to the bottom of the pot, but it may also reduce nutrients in rice.
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 spray to the bottom of the inner pot before adding rice.
3. This 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.

COOKING GUIDE

Steaming Chart:

VEGETABLE	AMOUNT OF WATER	STEAMING TIME
Asparagus	1/2 Cup	15 Miinutes
Broccoli	1/4 Cup	13 Minutes
Cabbage	1 Cup	23 Miinutes
Carrots	1 Cup	23 Miinutes
Cauliflower	1 Cup	23 Miinutes
Corn	1 Cup	23 Miinutes
Eggplant	1-1/4 Cup	30 Miinutes
Green Beans	1 Cup	23 Miinutes
Peas	1/2 Cup	15 Miinutes
Spinach	1/2 Cup	15 Miinutes
Squash	1/2 Cup	15 Miinutes
Zucchini	1/2 Cup	15 Miinutes

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.

STEAM VALVE

The steam valve should be washed frequently

To Disassemble Steam Valve:

1. Rotate the steam valve back and forth while pulling up (Fig. 1).
2. If first method is difficult, gently push the steam valve from underneath (Fig. 2).
3. To open, rotate clockwise, following the arrowhead, and pull forward (Fig. 3).

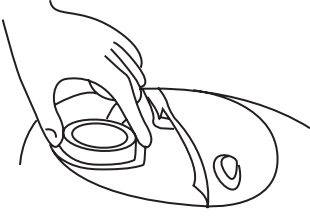


Fig. 1

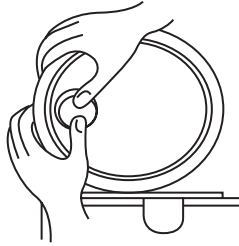


Fig. 2

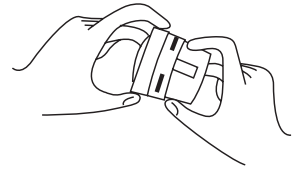


Fig. 3

To Install Steam Valve:

1. Twist cap back on by matching up the triangle marks on the cover of the steam valve (Fig. 4).
2. Rotate it until you hear a click.
3. Insert it into the steam valve opening in lid. Make sure the steam valve is securely in place before operating (Fig. 5).

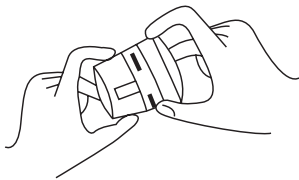


Fig. 4

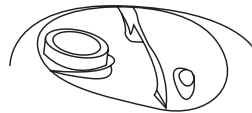


Fig. 5

HOW TO CLEAN

Always unplug unit and allow to completely cool before cleaning.

1. Remove the inner cooking pot. Wash it in warm, soapy water using a sponge or dishcloth.
 2. Rinse and dry thoroughly.
 3. Repeat process with steam rack, and other provided accessories.
 4. Wipe the body of the rice cooker clean with a damp cloth.
- **Do not use harsh abrasive cleaners.**
 - **This appliance is NOT dishwasher safe. Inner pot is NOT dishwasher safe.**

ABOUT RICE

Rice is a valuable source of lowfat, complex carbohydrates and is abundant 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. The "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.

TROUBLESHOOTING

Problem	Possible Causes	Solutions
Indicator light is not bright and/or electric tray is not warm.	<ul style="list-style-type: none"> • Power supply is not connected to circuit. • Power wiring board is damaged. • Circuit connection broke down. 	1. Inspect the switch, plug and socket to ensure that they are all properly connected and on.
Electric tray is hot.	<ul style="list-style-type: none"> • Master circuit board is damaged. 	2. Send to designated service technician.
Indicator light is bright and/or electric tray is not warm.	<ul style="list-style-type: none"> • Temperature controller has malfunctioned. • Electric-thermal tube is burnt out. • Circuit board is disconnected. • Power circuit board is damaged. 	Send to designated service technician.
Rice is not properly cooked and/or cooking time is too long.	<ul style="list-style-type: none"> • Keep warm time is insufficient. • Electric tray is damaged. • Interior pot is not in place properly. • There is foreign matter between the inner pot and electric tray. • Inner pot is damaged. • Master circuit board is damaged. • Temperature control is damaged. 	<ol style="list-style-type: none"> 1. Adjust inner pot to make sure it is placed properly. 2. Make sure inner pot and components are clean. 3. Contact Aroma's customer service to order a new inner pot. 4. Send rice cooker to designated service technician.
Rice is burnt and/or cannot keep warm automatically.	<ul style="list-style-type: none"> • Master circuit board is damaged. • Temperature control is damaged. 	Send to designated service technician.
Overflow occurs when making porridge.	<ul style="list-style-type: none"> • Master circuit board is damaged. • Temperature control is damaged. • There is foreign matter in the steam valve. 	<ol style="list-style-type: none"> 1. Wash the steam valve. 2. Send to designated service technician.
Rice or porridge does not boil after a great length of time.	<ul style="list-style-type: none"> • Master circuit board is damaged. • Temperature control of cover is damaged. 	Send to designated service technician.

LIMITED WARRANTY

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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