



WARRANTY

LIMITED WARRANTY

Aroma Housewares Company warrants this product free from defects in material and workmanship for one year 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. \$12.00 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

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, 8:30AM-4:30PM, Pacific Time

Or we can be reached online at 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: _____



- Proof of purchase is required for all warranty claims.

AROMA® *Simply Stainless™*
"America's Favorite Rice Cooker™"

Instruction Manual Stainless Steel Steam Tray



**Questions or concerns
about your steam tray?**
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.





Congratulations on your purchase of the Aroma® Simply Stainless™ Stainless Steel Steam Tray! With Simply Stainless™, you're getting just that. All cooking surfaces on your new steam tray are completely 304-grade stainless steel for the taste and nutrition nature intended.

With the addition of an Aroma® Simple Stainless™ Stainless Steel Steam Tray, your rice cooker will become even more versatile! Enjoy delicious healthy meals of steamed poultry, fish, vegetables and more. Rice can even be cooked simultaneously as food steams, for an easy, one-pot meal.

For more information on your Aroma® Simply Stainless™ Stainless Steel Steam Tray or for product service, replacement parts, recipes and other home appliance solutions, please visit us online at **www.AromaCo.com**.

Published By:
Aroma Housewares Co.
6469 Flanders Drive
San Diego, CA 92121
U.S.A.

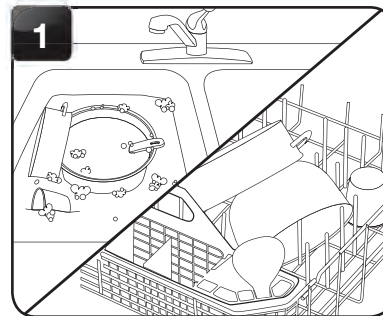
1-800-276-6286

www.AromaCo.com

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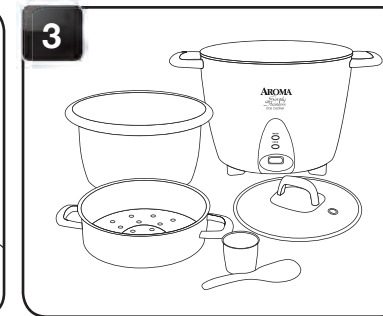
HOW TO CLEAN



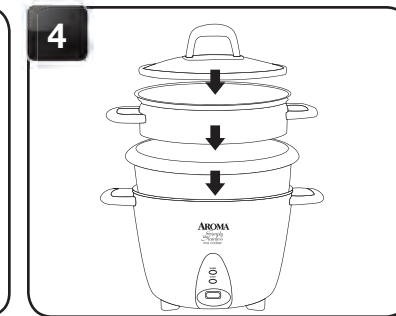
1
Hand wash stainless steel cooking pot and all accessories or wash them in the dishwasher.



2
Wipe the rice cooker body clean with a damp cloth.



3
Thoroughly dry rice cooker body and all accessories.



4
Reassemble for next use.



NOTE

- Do not use harsh, abrasive cleaners, scouring pads or products that are not considered safe to use on stainless steel.
- Any other servicing should be performed by Aroma®. Contact Aroma® customer service at 1-800-276-6286, Monday to Friday 8:30AM-4:30PM PST.



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°
Chicken	30 Min.	165°
Pork	30 Min.	160°
Beef	Medium = 25 Min. Medium-Well = 30 Min. Well = 33 Min.	160°



HELPFUL HINTS

- 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 stainless steel pot and repeat the cooking process until the meat is adequately cooked.



NOTE

- 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	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



BEFORE FIRST USE

1. Read all instructions.
2. Remove all packaging materials and check that the steam tray has been received in good condition.
3. Tear up all plastic bags as they can pose a risk to children.
4. Wash steam tray in warm, soapy water. Rinse and dry thoroughly.



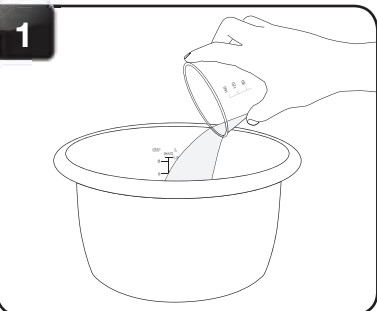
NOTE

- **Use only with Aroma® Rice Cooker model ARC-750SG.**
- Do not use abrasive cleaners or scouring pads.
- If the manual is misplaced, a replacement copy may be downloaded at **www.AromaCo.com**.



TO STEAM

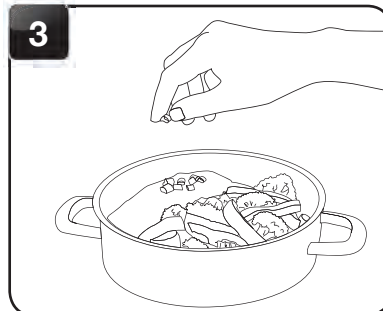
Use your new stainless steel steam tray to steam delicious meats and vegetables in your Simply Stainless™ Rice Cooker (Model# ARC-750SG).



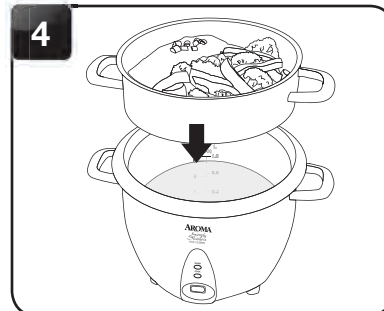
Using the provided measuring cup, add 3 cups water to the stainless steel pot.



Place the stainless steel pot into the rice cooker.



Place food to be steamed onto the steam tray.



Place the steam tray onto the rice cooker.

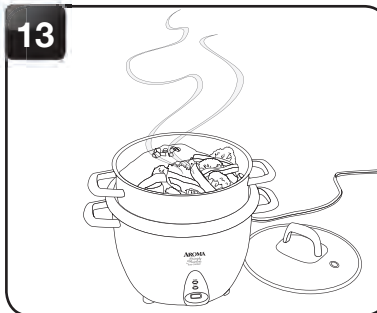


HELPFUL HINTS

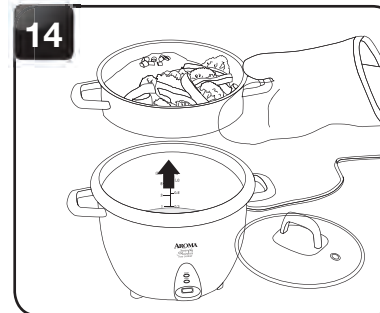
- Smaller foods may be placed on a heat-proof dish and then placed onto the steam tray. Parchment paper or aluminum foil may be used as well. Place the paper/foil in the center of the steam tray and ensure it does not create a seal along the bottom of the steam tray. For best results, it is recommended to puncture small holes in the paper/foil.
- For suggested steaming times and water amounts, see the meat and vegetable steaming tables on **page 8**.



TO STEAM FOOD & SIMULTANEOUSLY COOK RICE (CONT.)



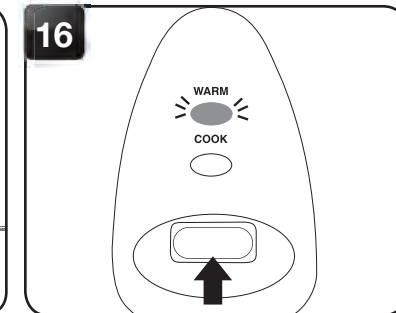
Using caution, remove the lid to check food for doneness.



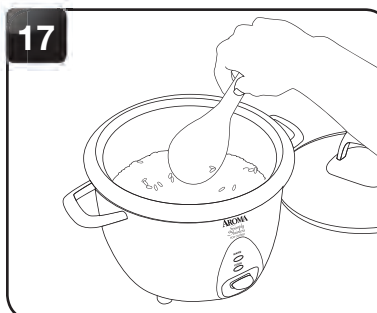
If food is finished steaming, remove stainless steel steam tray.



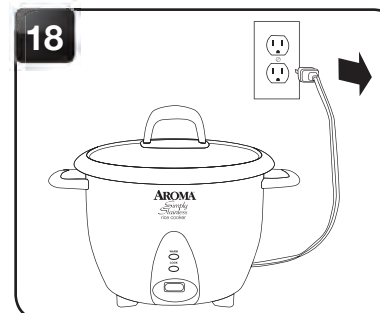
Allow the rice cooker to continue cooking rice.



When rice is ready, the **COOK SWITCH** will flip up and switch into "Keep-Warm" mode.



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



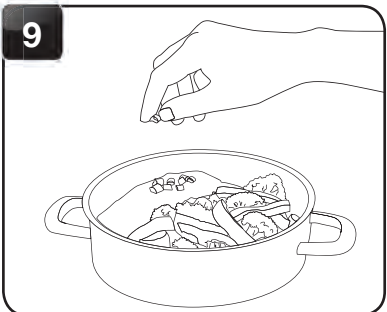
Unplug the rice cooker when it is not in use.



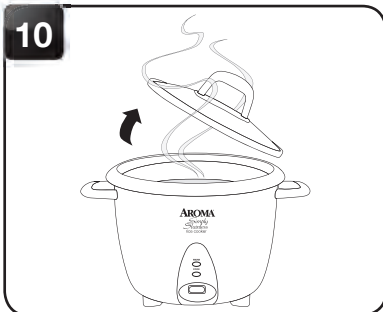
NOTE

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

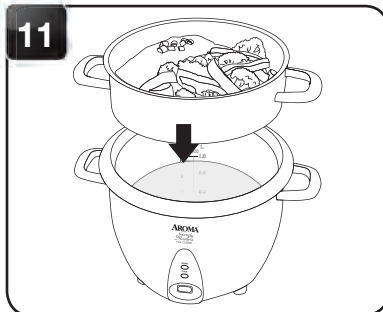
1 TO STEAM FOOD & SIMULTANEOUSLY COOK RICE (CONT.)



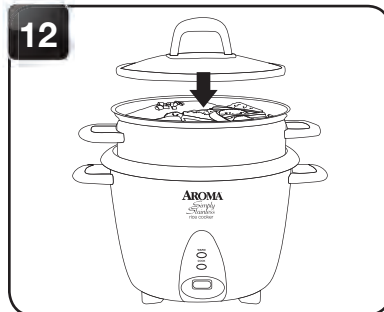
Place food to be steamed onto the stainless steel steam tray.



Using caution to avoid escaping steam, open the lid.



Place stainless steel steam tray into the rice cooker.



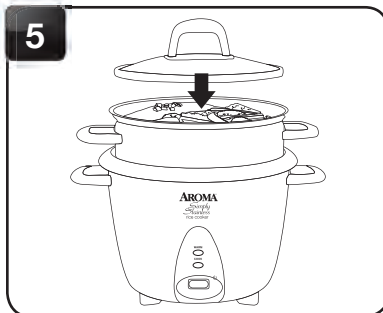
Place the tempered glass lid securely onto the rice cooker.



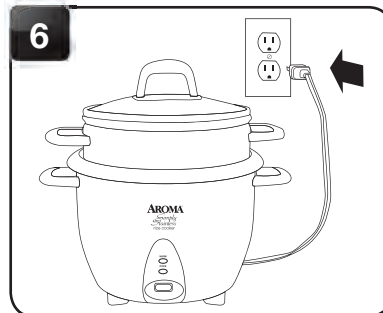
NOTE

- 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/Water Measurement Table" in your Aroma® Simply Stainless™ Rice Cooker manual for approximate rice cooking times.

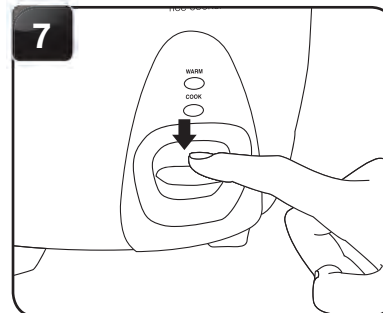
TO STEAM (CONT.)



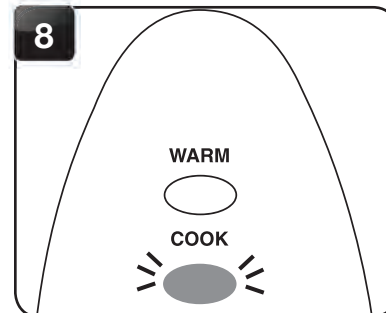
Place the tempered glass lid securely onto the rice cooker.



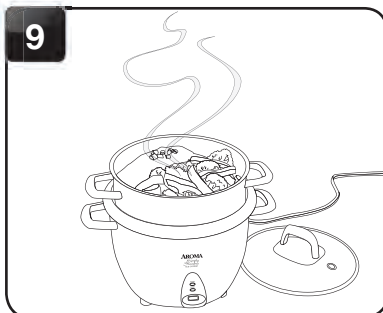
Plug the cord into an available outlet.



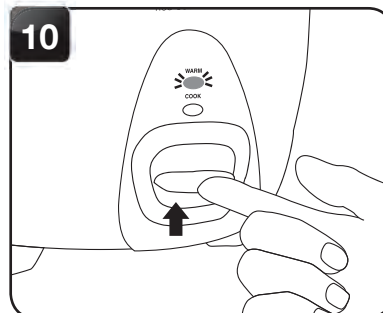
Press the COOK SWITCH to begin steaming.



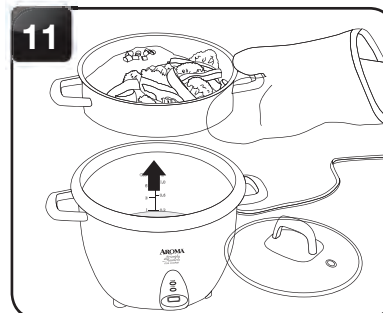
The COOK INDICATOR LIGHT will illuminate as the rice cooker begins steaming.



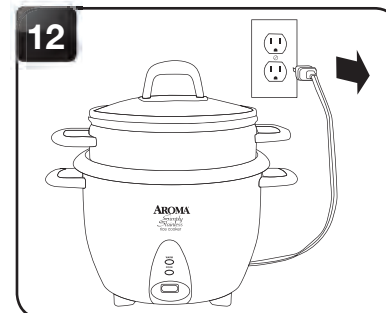
Once the suggested amount of time has passed, carefully remove the lid and check food for doneness.



If food is fully cooked, push the COOK SWITCH up to switch the rice cooker to "Keep-Warm."



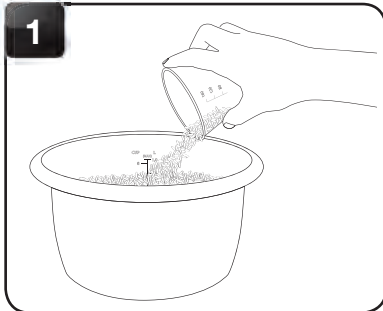
To prevent overcooking, remove steamed food immediately once it is cooked.



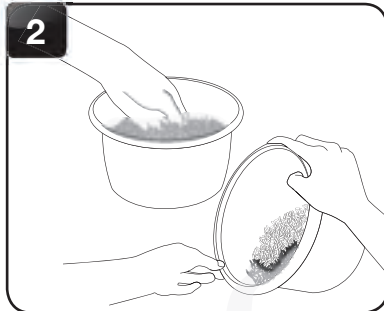
Unplug the rice cooker when it is not in use.

TO STEAM FOOD & SIMULTANEOUSLY COOK RICE

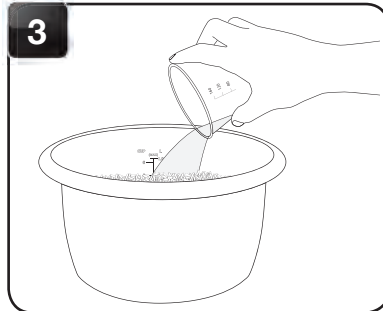
Meats and vegetables can be steamed while rice cooks below in your Simply Stainless™ Rice Cooker (Model# ARC-750SG).



1 Using the provided measuring cup, add rice to the stainless steel cooking pot.

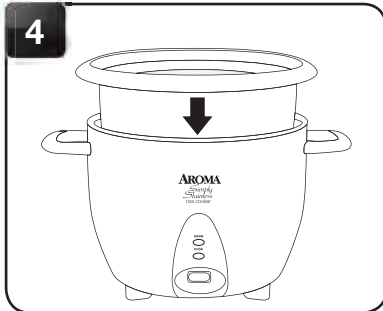


2 Rinse rice to remove excess starch. Drain.



3 Fill with water to the line which matches the number of cups of rice being cooked.*

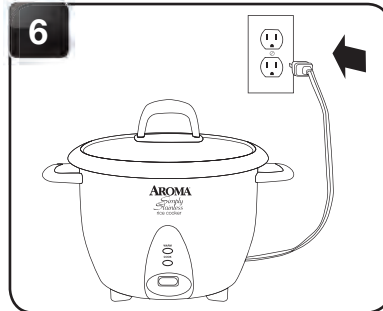
* Due to the extra layers of bran, brown rice will require more water. See the "Rice/Water Measurement Tables" in your Aroma® Rice Cooker manual for approximate rice cooking times.



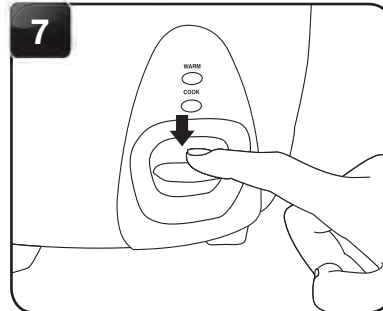
4 Place the stainless steel cooking pot into the rice cooker.



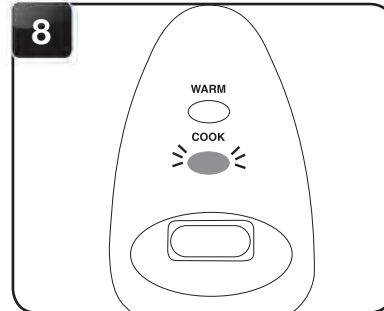
5 Place the tempered glass lid securely onto the rice cooker.



6 Plug the cord into an available outlet.



7 Press the COOK SWITCH to begin cooking.



8 The COOK INDICATOR LIGHT will illuminate as the rice cooker begins cooking the rice.

TO STEAM FOOD & SIMULTANEOUSLY COOK RICE (CONT.)



NOTE

- Before placing the stainless steel cooking pot into the rice cooker, check that it is dry and free of debris. Adding the stainless steel cooking pot when wet may damage the rice cooker.



**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 approximate rice cooking times and suggested rice/water ratios, see the "Rice/Water Measurement Tables" in your Aroma® Simply Stainless™ Rice Cooker manual for approximate rice cooking times.