



# instruction manual

ARC-1033E

## Commercial Rice 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 power 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 the unit to cool before putting on or taking off parts and before cleaning the appliance.
7. Do not operate any appliance with a damaged power 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 power 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 or 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 plug gripping area. Never pull on the power 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. Never use the inner pot on a stovetop or burner. This will cause damage or deformation to the inner pot.
22. To turn the unit off, press the (⏻) button then safely remove the plug from the wall outlet.
23. **CAUTION:** To reduce the risk of electrical shock, cook only in the removable inner pot provided.
24. Do not wrap or tie power cord around appliance.
25. Intended for countertop use only.

## SAVE THESE INSTRUCTIONS



# IMPORTANT SAFEGUARDS

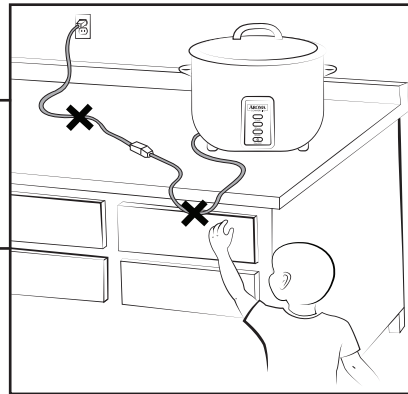
## Parts Identification

### Short Cord Instructions

1. A short power-supply cord is provided to reduce the risks 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 countertop or tabletop where it can be pulled by children or tripped over unintentionally.
  - c.) The extension cord should be a grounding-type 3-wire cord.

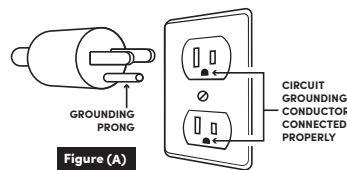
**DO NOT DRAPE CORD!**

**KEEP AWAY FROM CHILDREN!**

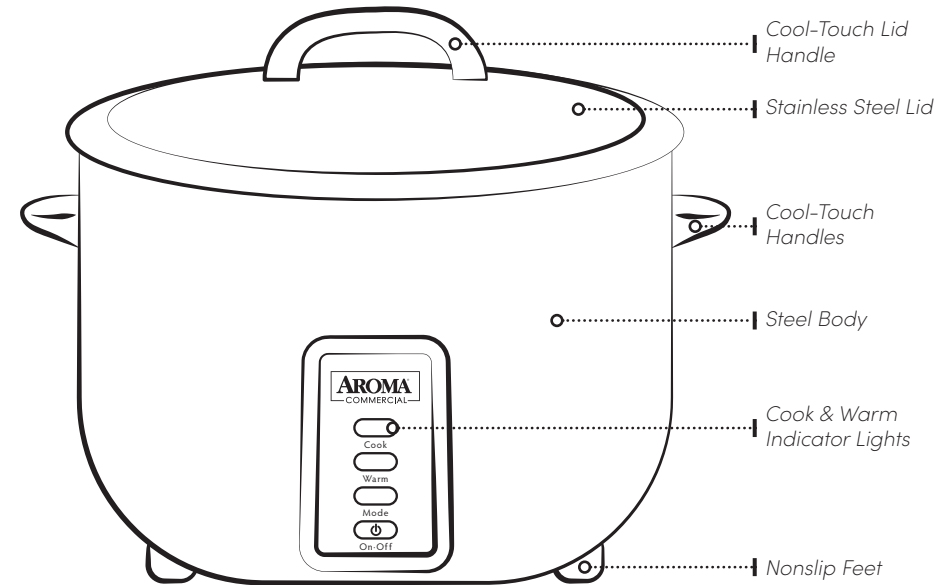


### Grounding Instructions

This appliance must be grounded while in use to protect the operator from electrical shock. The appliance is equipped with a 3-conductor cord and a 3-prong grounding-type plug to fit the proper grounding-type receptacle. The appliance has a plug that looks like **Figure (A)**.



## THIS APPLIANCE IS FOR INDOOR AND COMMERCIAL USE ONLY.



Aluminum Inner Pot



Small 180mL Measuring Cup



900mL Rice Measuring Tumbler\*



Serving Spatula

\*The included 900mL rice measuring tumbler is equivalent to five 180mL rice measuring cups.

### Controls/Functions

#### / On-Off

Turns the cooker on/off.

#### **Cook**

Perfectly cooks fluffy, delicious white or brown rice automatically.

#### **Warm**

Automatically switches to **Warm** after the cooking cycle is completed; perfect for keeping rice at ready-to-serve temperatures.

#### **Mode**

Initiates the cooking cycle or manually switches between **Cook** and **Warm** mode. The respective indicator light will illuminate when each function is selected.

## 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 the 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.

## 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's 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 using the provided large 900mL measuring cup and stir thoroughly. Place the lid on and initiate another cooking cycle. 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 the lid on and allow the rice to remain on **Warm** mode for 10-30 minutes as needed, removing the lid and stirring periodically to release excess moisture.

6.



## Caution:

Do not use harsh abrasive cleaners, scouring pads or products that are not considered safe to use on nonstick coatings.

## 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.

• We recommend hand washing the inner pot with warm, soapy water to lengthen its lifespan and avoid damage over time. If washing in a dishwasher, a slight discoloration to the inner pot may occur. This is cosmetic and will not negatively affect performance. Any other servicing should be performed by Aroma® Housewares.

• Not satisfied with your Aroma® purchase? Our product experts can help! **Before returning, please contact Customer Service at 1-800-276-6286** for product support, helpful tips and more!

## Internal Errors

If an internal error occurs, the following chart will help explain the next course of action.

Error	Cause	Corrective Action
The unit quickly beeps 3 times and all LED lights shut off	Overheated unit	Unplug the cooker and allow it to cool for 15 minutes, then plug it back in and restart. If the problem persists, contact customer service at 1-800-276-6286.

## WHITE & BROWN RICE

1. Using the provided measuring cup(s), add white or brown rice to the inner pot.
2. Rinse to remove excess starch. Drain.
3. For white rice, fill the inner pot with water to the line that matches the number of cups of uncooked rice added. For brown rice, refer to the "Rice & Water Measurement Table" on page 8.
4. Lower the inner pot into the cooker then place the lid on securely.
5. Plug the power cord into an available 120V AC wall outlet. The unit will be powered on once plugged into an outlet.
6. Press **Mode** to begin cooking. The cook indicator light will illuminate as the cooker begins to heat.
7. When rice is ready, the cooker will automatically switch to **Warm** mode and the warm indicator light will illuminate.
8. For best results, stir the rice with the provided serving spatula to distribute any remaining moisture
9. When finished serving, press the (b) button and unplug the power cord to turn the rice cooker off.



## 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:

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

• Rinse rice before placing it into the inner pot to remove excess bran and starch. This will help reduce browning and sticking to the bottom of the pot.

## Helpful Hints:

To add more flavor to rice, try substituting meat or vegetable broth for water. The ratio of broth/stock to rice will be the same as water to rice.

The provided 900mL rice measuring tumbler is equivalent to 5 conventional 180mL rice measuring cups, or 3¾ standard U.S. cups.



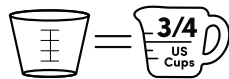
7.

# Rice & Water

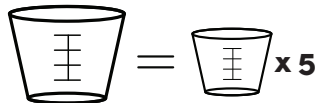
## Measurement Table

Uncooked Rice*	Water: Using the Water Line (inside pot)	Water: Using the Small 180mL Measuring Cup*	Approx. Cooked Rice Yield*	Cooking Times
15 Cups	<b>White Rice:</b> Line 15 <b>Brown Rice:</b> --	<b>White Rice:</b> 16½ Cups <b>Brown Rice:</b> 22½ Cups	30 Cups	<b>White Rice:</b> 25-31 Min. <b>Brown Rice:</b> 48-54 Min.
20 Cups	<b>White Rice:</b> Line 20 <b>Brown Rice:</b> --	<b>White Rice:</b> 22 Cups <b>Brown Rice:</b> 30 Cups	40 Cups	<b>White Rice:</b> 35-41 Min. <b>Brown Rice:</b> 54-60 Min.
25 Cups	<b>White Rice:</b> Line 25 <b>Brown Rice:</b> --	<b>White Rice:</b> 27½ Cups <b>Brown Rice:</b> --	50 Cups	<b>White Rice:</b> 45-51 Min. <b>Brown Rice:</b> --
30 Cups	<b>White Rice:</b> Line 30 <b>Brown Rice:</b> --	<b>White Rice:</b> 33 Cups <b>Brown Rice:</b> --	60 Cups	<b>White Rice:</b> 55-61 Min. <b>Brown Rice:</b> --

\*Cups referenced are with the included small 180mL measuring cup  
(1 Small 180mL Measuring Cup = ¾ U.S. Cup)



1 large 900mL measuring cup = 5 small 180mL measuring cups



## Note:

- Rinse rice before cooking it to remove excess bran and starch. This will help reduce browning and sticking to the bottom of the pot.
- Cooking times are approximate. Altitude, humidity, and external temperature will affect cooking time.
- The minimum amount of rice this unit can prepare is 15 rice measuring cups of uncooked rice. **Do not attempt to cook less than 15 cups of uncooked white or brown rice to prevent damaging the cooker.**
- **Do not place more than 30 rice measuring cups of uncooked rice (20 cups of brown rice) into this appliance at one time.** The maximum capacity of this unit is 30 rice measuring cups of uncooked rice (20 cups of brown rice) which yields 60 cups of cooked rice (40 cups of brown rice).
- 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 to water ratios.

## RECIPES

### Garlic Rice

2 cups	garlic, minced
½ cup	vegetable oil
½ cup	butter (salted or unsalted), divided
25 cups*	white rice
27½ cups*	water
2 cups	fresh parsley, chopped
3 tbsp.	onion powder
3 tbsp.	salt

Place all of the ingredients into the inner pot then place the lid on securely. Turn the cooker on then press **Mode** to begin heating the mixture. Once the cycle is completed and the cooker automatically switches to **Warm**, stir thoroughly to combine then serve.

**SERVES 80-100**

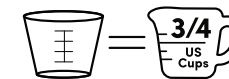
### Fennel Rice

1 cup	extra virgin olive oil
2 cups	onion, chopped
1 cup	garlic cloves, minced
2 cups	fennel, trimmed, cored and minced
25 cups*	basmati rice
27½ cups*	water
3 tbsp.	salt

Place all of the ingredients into the inner pot then place the lid on securely. Turn the cooker on then press **Mode** to begin heating the mixture. Once the cycle is completed and the cooker automatically switches to **Warm**, stir thoroughly to combine then serve.

**SERVES 80-100**

\*Cups referenced are with the included small 180mL measuring cup  
(1 Small 180mL Measuring Cup = ¾ U.S. Cup)



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