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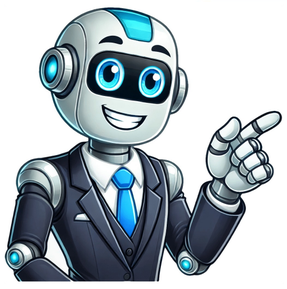

# Aroma rice cooker instruction manual

Page 2® 20-Cup Digital Rice Cooker, Food Steamer and Slow Cooker. In no time at all, you'll be making fantastic, restaurant-quality rice at the touch of a button! Whether long, medium or short grain, this cooker is specially calibrated to prepare all varieties of rice, including tough-to-cook whole grain ® Rice Cooker is ideal for healthy, one-pot meals for the whole family. The convenient steam tray inserts directly over the rice, allowing you to cook moist, fresh meats and vegetables at the same time, in the same pot. Steaming foods locks in their natural avor and nutrients without added oil or fat, for meals that ®™ Technology is ideal for the easy preparation of Spanish rice, risottos, pilafs, packaged meal helpers, stir frys and more stovetop favorites! And the new Slow Cook function adds an extra dimension of versatility to your rice cooker, allowing it to fully function as a programmable slow cooker! Use them together for But it doesn't end there. Your new rice cooker is also great for soups, stews, stocks, gumbos, jambalaya, breakfast frittata, dips and even desserts! Several delicious recipes are included at the back of this manual, and even more are available online at www.AromaCo.com. This manual contains instructions for using your rice cooker and its convenient pre-programmed digital settings, as well as all of the accessories included. There are also helpful measurement charts for cooking rice ® Rice Cooker, Food Steamer and Slow Cooker or for product service, recipes and other home appliance solutions, please visit us online www.AromaTestKitchen.com www.facebook.com/AromaHousewares www.twitter.com/AromaHousewaresPage 3Page 4-then-™KeepWarmSlowCookKeep WarmIMPORTANT SAFEGUARDS2This 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 t into a polarized outlet only one way. If the plug does not t fully into the outlet, reverse the plug. If it still does not t, contact a qualied 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 qualied person in order to avoid a hazard.DO NOT DRAPE CORD!KEEP AWAY FROM CHILDREN! Page 5SlowCookKeepWarm-then-™KeepWarmSlowCookKeep WarmLidPARTS IDENTIFICATION3Digital ControlsDELAY TIMERThe DELAY TIMER button allows for rice to be ready right when it's needed. Add rice and water in the morning and come home to delicious rice ready to eat!SAUTÉ-THEN-SIMMER™Aroma's patent-pending Sauté-Then-Simmer™ Technology is able to sauté foods at a high heat and automatically switch over to its simmer mode once liquid is added. It's perfect for Spanish rice, chili, risotto, stir frys and much more!WHITE RICEThe WHITE RICE button cooks restaurant-quality rice automatically.BROWN RICEThe BROWN RICE button is ideal for cooking brown rice and other tough-to-cook whole grains to perfection.STEAMThe STEAM button is perfect for healthy sides and main courses. Set the time food needs to steam, it will begin to countdown once water reaches a boil and shut off once time has elapsed.SLOW COOKThe SLOW COOK button transforms the rice cooker into a 3-quart programmable slow cooker. Set it to cook from 2 to 10 hours for all your slow cooked favorites!POWER/KEEP WARMThe POWER button turns the rice cooker on and off.The KEEP WARM button is perfect for keeping food warm and ready to serve. The rice cooker automatically switches over to Keep-Warm once rice is nished cooking. Page 645. Remove the inner cooking pot from rice cooker and clean with warm, soapy water. Rinse and dry thoroughly before returning to cooker. NOTE Page 7Page 86-then-™KeepWarmSlowCookKeep Warm7SautéSimmer-then-™KeepWarmSlowCookKeep Warm865NOTE• Brown rice requires a much longer cooking cycle than other rice varieties due to the extra bran layers on the grains. The Brown Rice function on this rice cooker allows extra time and adjusted heat settings in order to cook the rice properly. If it appears the rice cooker is not heating up immediately on the Brown Rice setting, this is due to a low-heat soak cycle that preceeds the cooking cycle to produce better Page 97Rice Cooker • Slow CookerSautéSimmer-then-™KeepWarmSlowCookKeep WarmFood Steamer9Rice Cooker • Slow CookerSautéSimmer-then-™KeepWarmSlowCookKeep WarmFood Steamer101312-then-™KeepWarmSlowCookKeep Warm11NOTE Page 108• Rinse rice before placing it into the inner cooking pot to remove excess bran and starch. This will help reduce browning and sticking to • Want perfect brown rice without the wait? Use the Delay Timer. Simply add rice and water in the morning and set the Delay Timer for • This chart is only a general measuring guide. As there are many different kinds of rice available (see "About Rice" on page 25), rice/water UNCOOKED RICE RICE WATER LINE INSIDE POT APPROX. COOKED RICE YIELD COOKING TIMES2 Cups Line 2 4 CupsWHITE RICE: 30-35 Min.BROWN RICE: 100-105 Min.3 Cups Line 3 6 CupsWHITE RICE: 32-37 Min.BROWN RICE: 102-107 Min.4 Cups Line 4 8 CupsWHITE RICE: 34-39 Min.BROWN RICE: 110-115 Min.5 Cups Line 5 10 CupsWHITE RICE: 38-43 Min.BROWN RICE: 114-119 Min.6 Cups Line 6 12 CupsWHITE RICE: 40-45 Min.BROWN RICE: 116-121 Min.7 Cups Line 7 14 CupsWHITE RICE: 41-46 Min.BROWN RICE: 118-123 Min.8 Cups Line 8 16 CupsWHITE RICE: 43-48 Min.BROWN RICE: 120-125 Min.9 Cups Line 9 18 CupsWHITE RICE: 44-49 Min.BROWN RICE: 123-128 Min.10 Cups Line 10 20 CupsWHITE RICE: 46-51 Min.BROWN RICE: 125-130 Min. Page 119Rice Cooker • Slow CookerSautéSimmer-then-™KeepWarmSlowCookKeep WarmFood SteamerRice Cooker • Slow CookerSautéSimmer-then-™KeepWarmSlowCookKeep WarmFood SteamerRice Cooker • Slow CookerSautéSimmer-then-™KeepWarmSlowCookKeep WarmFood SteamerSautéSimmer™KeepWarmSlowCookKeep WarmNOTE Page 1210Rice Cooker • Slow CookerSautéSimmer-then-™KeepWarmSlowCookKeep WarmFood SteamerRice Cooker • Slow CookerSautéSimmer-then-™KeepWarmSlowCookKeep WarmFood Steamer1514-then-™KeepWarmSlowCookKeep Warm13NOTERice Cooker • Slow CookerSautéSimmer-then-™KeepWarmSlowCookKeep WarmFood Steamer12 Page 1311Rice Cooker • Slow CookerSautéSimmer-then-™KeepWarmSlowCookKeep WarmFood SteamerRice Cooker • Slow CookerSautéSimmer-then-™KeepWarmSlowCookKeep WarmFood SteamerRice Cooker • Slow CookerSautéSimmer-then-™KeepWarmSlowCookKeep WarmFood SteamerNOTE™™KeepWarmSlowCookKeep Warm65 Page 141211Rice Cooker • Slow CookerSautéSimmer-then-™KeepWarmSlowCookKeep WarmFood SteamerRice Cooker • Slow CookerSautéSimmer-then-™KeepWarmSlowCookKeep WarmFood Steamer129™KeepWarmSlowCook1087 Page 1513• Do not use the provided serving spatula to sauté. It is not intended to be used in contact with high XRice Cooker • Slow CookerSautéSimmer-then-™KeepWarmSlowCookKeep WarmFood SteamerRice Cooker • Slow CookerSautéSimmer-then-™KeepWarmSlowCookFood Steamer™ Page 1614™ Rice Cooker • Slow CookerSautéSimmer-then-™KeepWarmSlowCookKeep WarmFood Steamer9Rice Cooker • Slow CookerSautéSimmer-then-™KeepWarmSlowCookFood Steamer1071186™5 Page 1715• Do not use the provided serving spatula to sauté. It is not intended to be used in contact with XRice Cooker • Slow CookerSautéSimmer-then-™KeepWarmSlowCookKeep WarmFood SteamerRice Cooker • Slow CookerSautéSimmer-then-™KeepWarmSlowCookFood Steamer Page 1816Rice Cooker • Slow CookerSautéSimmer-then-™KeepWarmSlowCookKeep WarmFood SteamerRice Cooker • Slow CookerSautéSimmer-then-™KeepWarmSlowCookKeep WarmFood Steamer7 86™5 Page 1917Rice Cooker • Slow CookerSautéSimmer-then-™KeepWarmSlowCookKeep WarmFood SteamerSautéSimmer-then-™KeepWarmSlowCookKeep Warm• 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 • For suggested steaming times and water amounts, see the meat and vegetable steaming tables on page 22. Page 2018Rice Cooker • Slow CookerSautéSimmer-then-™KeepWarmSlowCookKeep WarmFood Steamer7Rice Cooker • Slow CookerSautéSimmer-then-™KeepWarmSlowCookFood Steamer865-then-™KeepWarmSlowCookKeep Warm9-then-™KeepWarmSlowCookKeep Warm10-then-™KeepWarmSlowCookKeep Warm11-then-™KeepWarmSlowCookKeep Warm12 Page 2119-then-™KeepWarmSlowCookKeep Warm13Rice Cooker • Slow CookerSautéSimmer-then-™KeepWarmSlowCookFood Steamer1415 Page 2220NOTERice Cooker • Slow CookerSautéSimmer-then-™KeepWarmSlowCookKeep WarmFood SteamerRice Cooker • Slow CookerSautéSimmer-then-™KeepWarmSlowCookKeep WarmFood SteamerRice Cooker • Slow CookerSautéSimmer-then-™KeepWarmSlowCookKeep WarmFood Steamer Page 2321Rice Cooker • Slow CookerSautéSimmer-then-™KeepWarmSlowCookKeep WarmFood Steamer16SautéSimmer-then-™KeepWarmSlowCookKeep Warm17Rice Cooker • Slow CookerSautéSimmer-then-™KeepWarmSlowCookKeep WarmFood SteamerRice Cooker • Slow CookerSautéSimmer-then-™KeepWarmSlowCookKeep WarmFood SteamerRice Cooker • Slow CookerSautéSimmer-then-™KeepWarmSlowCookKeep WarmFood Steamer1519Rice Cooker • Slow CookerSautéSimmer-then-™KeepWarmSlowCookKeep WarmFood Steamer1418NOTE Page 2422VEGETABLE STEAMING TIMEAsparagus 9-11 MinutesBroccoli 6-8 MinutesCabbage 5-7 MinutesCarrots 11-13 MinutesCauliower 7-9 MinutesCorn on the Cob 12-16 MinutesGreen Beans 9-11 MinutesPeas 4-6 MinutesPotatoes 28-33 MinutesSpinach 2-4 MinutesSquash 9-11 MinutesZucchini 9-11 MinutesNOTEHELPFUL HINTS• Since most vegetables only absorb a small amount of water, there is ® Page 2523SautéSimmer-then-™KeepWarmSlowCookKeep Warm4pot.SautéSimmer-then-™KeepWarmSlowCookKeep WarmRice Cooker • Slow CookerSautéSimmer-then-™KeepWarmSlowCookKeep WarmFood Steamer1• The rice cooker will not switch to Keep-Warm mode until all liquid is boiled away. Follow the recipe carefully and do not leave the rice cooker 32 Page 2624Rice Cooker • Slow CookerSautéSimmer-then-™KeepWarmSlowCookKeep WarmFood Steamer9Rice Cooker • Slow CookerSautéSimmer-then-™KeepWarmSlowCookKeep WarmFood SteamerRice Cooker • Slow CookerSautéSimmer-then-™KeepWarmSlowCookKeep WarmFood Steamer10-then-™KeepWarmSlowCookKeep Warm78Rice Cooker • Slow CookerSautéSimmer-then-™KeepWarmSlowCookKeep WarmFood Steamer6SautéSimmer-then-™KeepWarmSlowCookKeep Warm5TO COOK SOUPS, STEWS AND CHILIS (CONT.) Click on an alphabet below to see the full list of models starting with that letter: New manuals ARC-763C 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 fire, electric shock and injury to persons, 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 removing or replacing 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 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 other than its intended use. S AV E T H E S E I N S T R U C T I O N S 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. T he 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. 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. THIS APPLIANCE IS FOR HOUSEHOLD Housewares may result ® USE ONLY. 13. Extreme caution must be used when moving the appliance containing rice, hot oil or other liquids. 14. 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. 15. Use only with a 120V AC power outlet. 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 appliance may not operate properly. 18. Always make sure the outside of the inner cooking 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. Rice should not be left in the inner cooking pot with the Keep-Warm function on for more than 12 hours. 21. To prevent damage or deformation, do not use the inner cooking pot on a stovetop or burner. 22. To disconnect, turn any control to "OFF," then remove the plug from the wall outlet. 23. To reduce the risk of electrical shock, cook only in the removable inner cooking pot provided. DO NOT DRAPE CORD! KEEP AWAY FROm ChilDREN! ARC-363NG A classic, irresistible, flavor-packed appetizer now easily made at home! Tastier and fluffier than it sounds—trust us on this one. How good are you at cooking rice? Fret not if you struggle with different recipes and end up with soggy or crunchy rice. You are not alone. Many people find cooking rice challenging, especially when using a rice cooker. Despite being supposed to be easy to use, less messy, and efficient, not following instructions can mess up your rice. We have compiled this article detailing Aroma rice cooker instructions. The rice cookers we have covered are the popular Aroma Select Stainless® Rice & Grain Cooker and Aroma Digital Rice & Grain Multicooker. In it are also the correct rice recipes that will enable you to cook rice perfectly, whether white, brown, jasmine or basmati rice. Let's get to it. These two rice cookers are arguably the best for cooking any rice, such as white rice, brown rice, jasmine, and basmati rice. Here are the details about them. This simple compact-sized digital rice cooker is ideal for efficient cooking. Its cooking pot is coating-free and made of food-grade 304 stainless steel, making it durable and easy to clean since it's dishwasher-friendly. The Aroma Select rice cooker comes with a single-button system. It is the most suitable if you are new to using such kitchen appliances. Its automatic cooking feature also makes it ideal for cooking perfect rice. You won't have to check if the price is ready since it automatically detects when it is and switches off. It comes as a complete set which includes a measuring cup and rice serving spatula. Other foods you can prepare in it include pasta, oatmeal, and omelets. This model is another notable Aroma rice cooker that doubles up as a vegetable steamer. Besides its use in rice cooking, it can also prepare other grains like Khorasan wheat and farro. This model of Aroma rice cooker is versatile yet user-friendly, which makes it a must-have. For a digital rice cooker of its caliber, it comes with only four easy-to-use preset digital functions. It has a non-stick food-safe inner pot, which is durable. With its programmable digital controls, you can set it to keep the food warm automatically. This digital aroma rice cooker also has brown rice and white rice functions, and it can increase the cooking time of brown rice since it takes longer. When you buy this model, you will get a rice measuring cup, condensation collector, serving spatula, and rice cooker recipes. Of the two models, the Aroma Digital Rice & Grain Multicooker is better since it prepares consistent rice grain. You can set it to a slow cooker to allow the rice to cook evenly by utilizing the excess moisture as you fix a side dish. Its compact feature makes it ideal for fixing individual meals and side dishes like beef stew. You can use it to steam meat or vegetables as your rice cooks in the beneath compartment. Each of these models of Aroma rice cookers comes with instruction manuals that perfectly guide you on cooking rice and other dishes. Some of the information in the instruction manuals include necessary safeguards, usage direction, how to clean, and troubleshooting in case of a technical hitch. You will also find detailed instructions on how to cook rice and other grains. The manufacturer will provide a grain and wheat measurement table to guide you on the correct quantity to cook at a time. Also included is how to use the kitchen appliance for cooking soup, stew, and chili. You will also find different recipes and support. Soft copies are available online if you displace the hard copy of your user manual. Note that reading it for safety purposes and better-cooked rice is essential. You can find the one for Stainless® Rice & Grain Cooker manual here and the one for Aroma Digital Rice & Grain Multicooker here. The quantity of rice you cook is essential since it determines how well it will come out. When selecting an Aroma rice cooker, it'd be best to take note of its capacity, which is how much raw rice it can contain. The rice cooker's capacity and size can be confusing since not all retailers follow standard descriptions. Of importance is noting whether the cooker relates to raw or cooked rice. The Aroma Digital Rice & Grain Multicooker can contain two to eight cups of cooked rice. In comparison, the Stainless® Rice & Grain Cooker does two to six cups. Note that these cups refer to the handy rice measuring cup that these rice cookers come with. It's essential to strictly use measuring cups because of their difference from the normal household ones. A standard household cup is 240 holds milliliters, whereas the measuring cup is 180 milliliters. Therefore, it'd be best to stick to the measuring cup provided since it coordinates with the water line in the rice cooker. However, cooking white rice or brown rice requires different quantities to cook well. A cup of white rice yields three cups of cooked rice, and a cup of brown rice yields 2½ cups of cooked rice. It's essential to rinse or soak rice before you begin cooking it. Washing or rinsing removes residual starch, gelatinizing in hot water, causing the rice to stick, especially the sticky varieties like arborio and glutinous rice. Removing the excess starch from the rice will make it more separated when ready. Doing so also reduces the level of arsenic acid in the rice. Since cooking rice is hydration, soaking hydrates and swells it. As a result, you will have fluffy and coherent rice. Soaking also improves the aroma of basmati and jasmine rice which are famous for their fragrance. The secret to cooking perfect rice is following the Aroma rice cooker instructions, including but not limited to the correct water-to-rice ratio. The ratio refers to the water your rice cooker needs to cook a cup of rice. Each type of rice has a specific rice-to-water ratio. And to give your rice a flavor, you can change the cooking liquid to chicken broth. Using broth won't change anything apart from adding more flavor. Our findings when testing these rice cookers are as follows: the best ratio for Aroma Digital is 1:1.33. In comparison, the Aroma Select Stainless is 1:1. However, note that this is for rinsed white rice. The ratio is different for the unrinsed rice, with the long-grain white rice being 1:1.75 and medium white rice being 1:1.5. The water ratio of long-grain brown rice is 1.2.25. While basmati rice and jasmine rice cook with a rice to water ratio of 1.1.5. Try these options and let us know. 2 cups of white riceWaterSalt You will first measure the rice using a scooping cup. Then rinse it using cold running water while in a filter, and you will do so until the running water is clear.After washing, fill the inner pot with the rice, water, and an appropriate amount of salt. Take note of the waterline, which should be the second line for two cups of rice. Note that water comes after putting the rice.Tightly secure the lid, then press the rice cooker's button to switch the "COOK" light on.The rice will cook automatically then the "WARM" light will turn on. It'd be best to watch for around 10 minutes before opening the lid. Doing so allows the rice to absorb excess moisture in the cooker. Another great Aroma option Like in the more straightforward Aroma rice cooker, you will start by rinsing the rice in a strainer until the running water is clear. You will then put the clean rice inside the cooker's inner chamber pot then, add water as directed in the user manual, and saltYou will close the lid and press the "KEEP WARM" button to turn it on. Pressing the "RICE" button follows for the grains to start cooking.The cooker will display a running pattern, a sign of heating up. After that, it will cook for about ten minutes, automatically counting down.When done, the rice cooker will notify you through a beep and automatically switch to the warming function. For perfectly cooked rice, you should stir it with a serving spatula to distribute excess moisture.After you finish serving rice, ensure you unplug the power cord to switch the cooker. Note that you should be careful when handling the cooker, especially when hot. Mistakes happen, and you might mess up somewhere when preparing your rice. Should that happen, you might end up with crunchy or soggy rice. Here is how to correct such errors. This problem arises from cooking with less water, which leaves the rice not fully cooked. In some cases, it's a result of the rice cooking at high temperatures affecting water absorption. Adding more water inside the rice cooker is the best way to solve this problem, and how hard the rice is will determine the amount of water you will add. However, it shouldn't be over ½ cup of water, with the minimum being ¼ cup. After adding water, stir the rice, replace the lid securely, and set the Aroma rice cooker to the "RICE" function. You will then leave it to cook for about five minutes, after which it will be ready. Sometimes the rice will be wet and soft despite being ready. In such a case, it'd be best to distribute the remaining moisture by stirring the rice using a spatula. You will then replace the lid and set the cooker at "WARM." The heat inside it should give you perfect rice. Supposedly the rice is overcooked; you can add milk and beans to it to make rice pudding. You might have tried following instructions provided by the manufacturer but still messed the rise up. It might be due to the following mistakes, which you should avoid. There are different types of rice, each with a specific cooking method. It'd be best to carefully review the manual to ensure that you are using the right recipe for the type of rice. You can go a step further and search in other cooking forums. You might be busy and be tempted to fill the grains directly in the rice cooker instead of soaking or rinsing fast. Avoid this if you fancy getting perfect rice to make a good meal. This is essential, and you should follow it in the letter. Suppose you can't find clear information on the ratio in the Aroma rice cooker instructions manual. In that case, you can turn to cook forums with professional chefs and ask for the correct ratio for the rice you intend to cook. Like other cooking appliances, you must deep-clean your Aroma rice cooker. Fortunately, these appliances are dishwasher safe, and you can use the top rack of the washer. You will have to take the cooker parts, like the steam vent and condenser, apart after it has completely cooled. Soapy water is suitable for washing parts like the inner chamber and the lid inside a sink. Rice is arguably the easiest dish to fix. Unfortunately, it's also the easiest to mess up, especially if you use cooking appliances like the Aroma digital rice cooker. These appliances come with a user manual which you should strictly follow if you want perfectly cooked rice. Therefore, it'd be best if you used these detailed Aroma rice cooker instructions and enjoyed your meal of rice and the side dish of your choice.