

AROMA®

Cool-Touch Easy Use Rice Cooker



Instruction Manual & Cooking Guide

Model: ARC-914S

Congratulations on your purchase of the **AROMA** Electronic Rice Cooker.
It will surely become one of the most practical appliances in your kitchen.

Please read all instructions before first use.



Published By:

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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. 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 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 process, 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.
22. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
23. TO REDUCE THE RISK OF ELECTRIC SHOCK, COOK ONLY IN REMOVABLE CONTAINER.

SAVE THESE INSTRUCTIONS



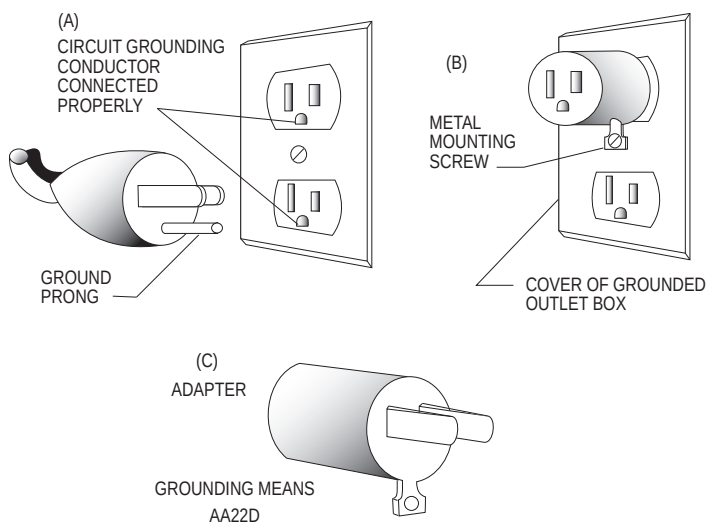
SHORT CORD INSTRUCTIONS

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.

GROUNDING INSTRUCTIONS

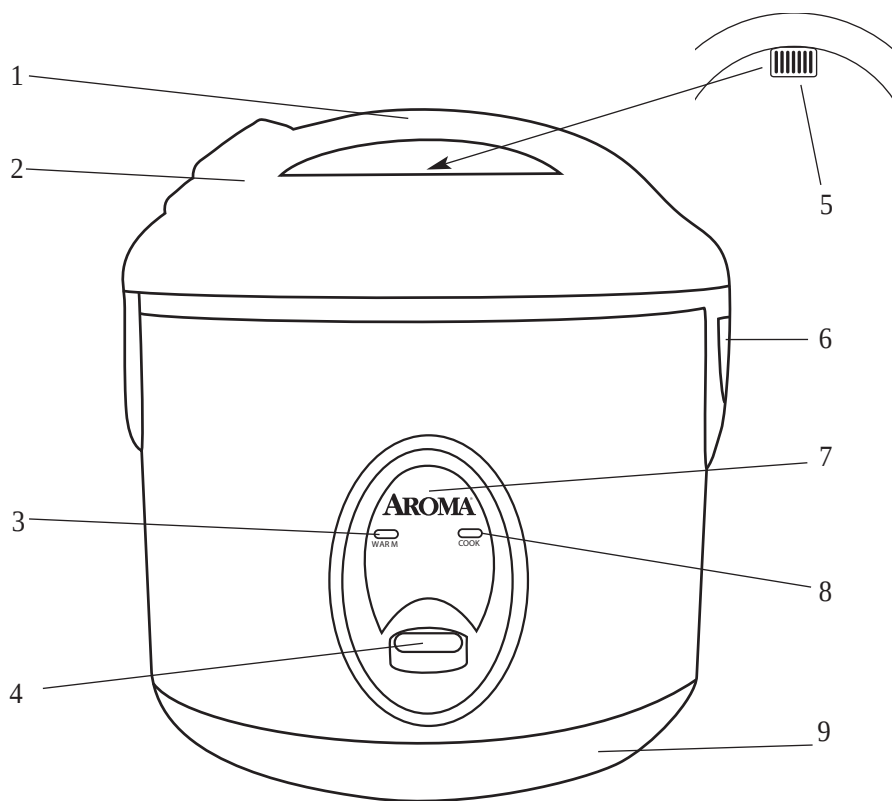
Grounding Instructions

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 sketch A. An adapter, sketch B, should be used for connecting sketch-A plug plugs to two-plugs to two-prong receptacles. The grounding tab, which extends from the adapter, must be connected to a permanent ground such as a properly grounded outlet box as shown in sketch C using a metal screw.



This appliance is for household use only.

PARTS IDENTIFICATION



1. Handle
2. Safety Locking Lid
3. Warm indicator light
4. One-touch operation switch
5. Steam Vent
6. Condensation Collector
7. Control Panel
8. Cook Indicator light
9. Rice Cooker Base

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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 desired amount of rice. One level cup of rice measured with the Aroma measuring cup equals one cup on the rice/water measurement chart included on **page 6**.
2. Rinse rice in the inner pot until the water becomes relatively clear.
3. Using the water measurement lines inside the inner pot, add appropriate amount of water. A rice/water measurement chart has been included on page 6.
4. For softer rice, allow rice to soak for 10-20 minutes prior to cooking.
5. Close lid and plug power cord into outlet.
6. Press switch down to cook mode. The cook light will illuminate. When cooking is complete, it will automatically switch to warm mode and the warm light will illuminate.
7. After cooking, allow rice to stand for 5-10 minutes without removing lid. This will ensure that rice is cooked thoroughly.

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 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. 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. Detach the inner lid from the shaft by gently tugging it outwards. Soak briefly and wash clean.
2. Wipe the underside of the lid with a warm, damp cloth.
3. Dry with a soft dry cloth.
4. Install the inner lid to the outer lid by pressing the inner lid over the inner lid shaft. After installing the inner lid, the small side of the inner lid seal should face you with the outer lid open. If the inner lid is inserted improperly, the outer lid will not close. **NOTE:** Never clean the appliance while the cooker is still hot.

Diagram 1

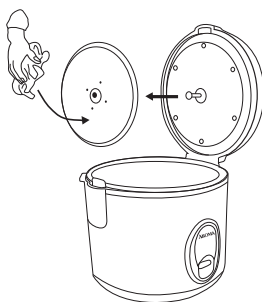
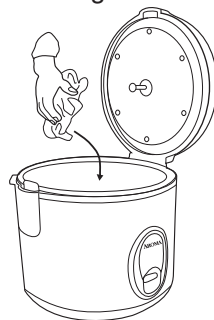


Diagram 2



To Clean Heating Plate: (See Diagram 2)

Heating plate should be cleaned after every use.

1. Wipe the heating plate with a warm, damp cloth.
2. Dry with a soft dry cloth

Rice grains or other dried materials may stick to the heating plate. Repeat Steps 1 and 2 until the heating plate is completely clean to ensure full contact between the inner pot and the heating plate. Otherwise, the appliance will not close properly and may overheat.

- **Do not use harsh abrasive cleaners or products that are not considered safe to use on nonstick coatings.**
- **Do not immerse rice cooker base in water or any other liquid. This appliance is NOT dishwasher safe. The inner pot is NOT dishwasher safe.**

COOKING GUIDES

Rice/Water Measurement Chart:

UNCOOKED RICE	WATER WITH MEASURING CUP	INNER POT WATER LINE	APPROX COOKED RICE YIELD
1 Cups	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

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.
- This is only a general measuring guide. As there are many different kinds of rice available (see *About Rice* on page 7), rice/water measurement may vary slightly.

***This rice cooker is designed to cook up to 4 cups of rice at a time.
Do not cook more than 4 cups of rice at a time.**

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 the rice.
2. If you have experienced any sticking due to the type of rice you are cooking, try adding a light coating of vegetable oil to the bottom of the inner pot before adding rice.



ABOUT RICE

Rice is a valuable source of low fat, 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. Following 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, which 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.



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 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 which may vary from state to state and does not cover areas outside the United States.

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