

TROUBLESHOOTING

Because rice variations differ in their make-up, results may vary depending upon the type of rice being used. Below are some troubleshooting tips to help you achieve the desired consistency.

PROBLEM	SOLUTION
Rice is too dry/hard after cooking.	If rice is dry or hard/chewy when the rice cooker switches to "Keep-Warm" mode, additional water and cooking time will soften the rice. Depending on how dry the rice is, add ½ to 1 tumbler of water and stir through. Close the lid and press down the cook switch to "Cook" mode. When the rice cooker switches to "Keep-Warm" mode, open 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 rice is still too wet or soggy when the rice cooker switches to "Keep-Warm" mode, use the serving spatula to stir the rice. This will redistribute the bottom (moistest) part of the rice as well as release excess moisture. Close the lid and allow the rice cooker to remain on "Keep-Warm" mode for 10-30 minutes as needed, opening the lid and stirring periodically to release excess moisture.

IMPORTANT SAFEGUARDS

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

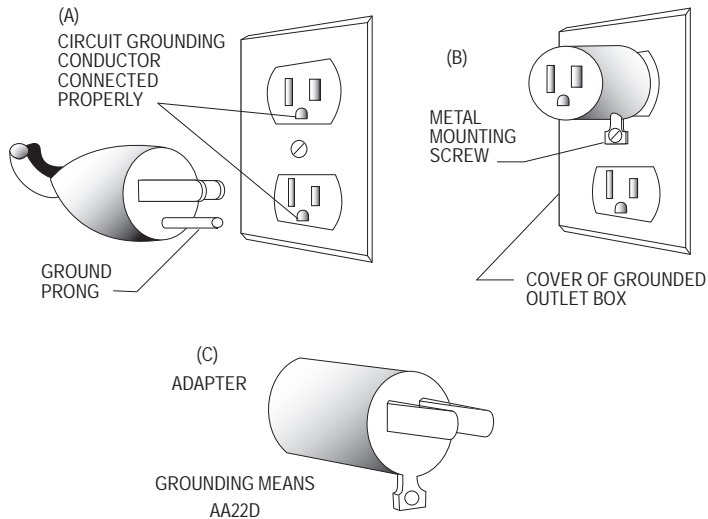
1. **Important: Read all instructions carefully before first use.**
2. Do not touch hot surfaces. Use the handles or knobs.
3. Use only on a level, dry and heat-resistant surface.
4. To protect against electrical shock, do not immerse cord, plug or the appliance in water or any other liquid.
5. Close 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 putting on or taking off 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 Housewares may result 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 burner or in a heated oven.
12. Do not use the appliance for other than its intended use.
13. Extreme caution must be used when moving the appliance containing hot water 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 cooking pot is returned to 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 pot with the "Keep-Warm" function on for more than 24 hours.
21. To prevent damage or deformation, do not use the inner pot on a stovetop or burner.
22. To disconnect, turn any control to "OFF," then remove plug from wall outlet.
23. To reduce the risk of electrical shock, cook only in the removable container provided.

SAVE THESE INSTRUCTIONS

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. If the appliance is of the grounded type, the extension cord should be a grounding wire/cord.

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 plugs to two-prong or 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 COMMERCIAL USE ONLY.

HOW TO CLEAN

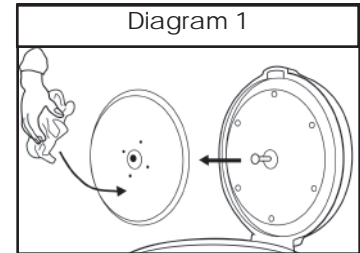
Always unplug unit and allow to cool completely before cleaning.

To Clean Exterior Body and Inner Pot:

1. Remove the inner pot. Wash it in warm, soapy water using a nylon sponge or dishcloth.
2. Rinse and dry thoroughly.
3. Empty out the condensation collector into a sink after each use. Remove the condensation collector by pulling it out from its indented portion. Reattach the condensation collector before next use.
4. 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 outward. Soak briefly.
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.



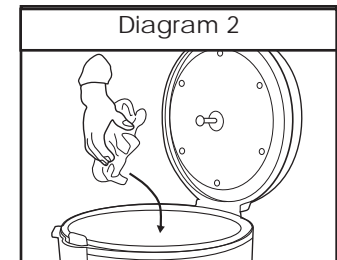
CAUTION:

Never clean the appliance while the cooker is still hot.

To Clean Heating Plate: (See Diagram 2)

The 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.
3. 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.



NOTE:

- Do not use harsh abrasive cleaners or products that are not considered safe to use on nonstick coatings.
- Always make sure the outside of the inner pot is dry prior to use. If the inner pot is returned when wet, it may damage this product, causing it to malfunction.
- Any other servicing should be performed by Aroma Housewares Company.

COOKING GUIDE

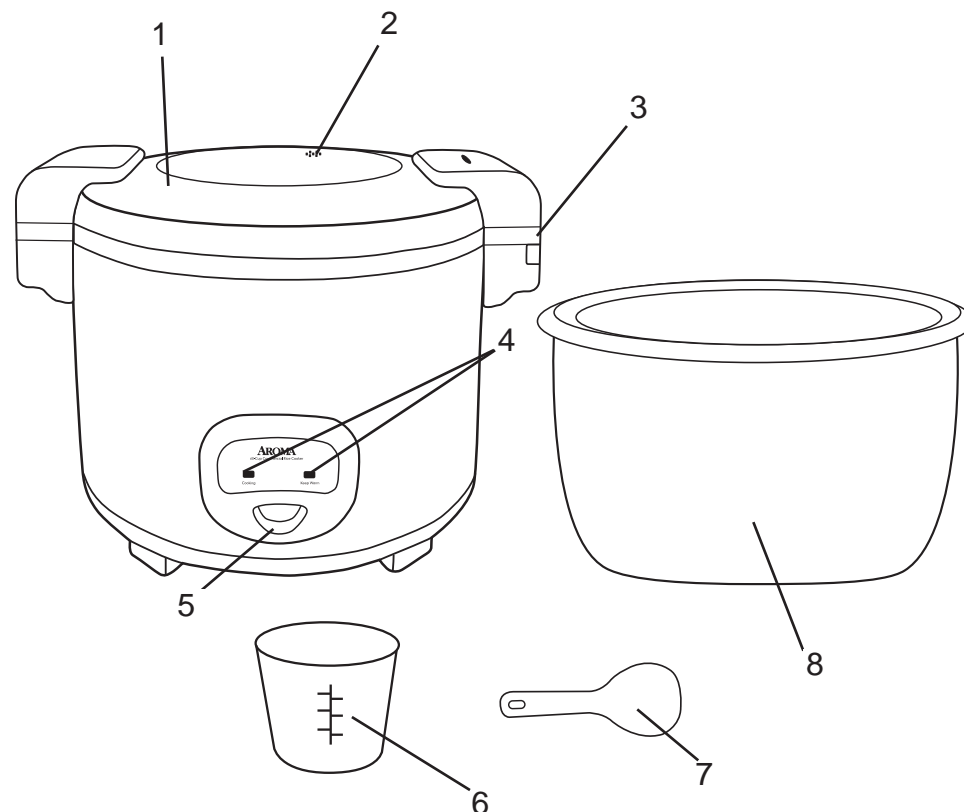
Brown Rice/Water Measurement Chart:

UNCOOKED <u>BROWN RICE</u> (Using the Provided 900mL Measuring Pitcher)	WATER (Using the Provided 900mL Measuring Pitcher)	APPROX COOKED RICE YIELD (In Traditional 180mL Rice Cooker Cups)	APPROX COOKING TIME
1 Tumbler	1½ Tumblers	10 Cups	50-55 Min.
2 Tumblers	2¾ Tumblers	20 Cups	55-60 Min.
3 Tumblers	4 Tumblers	30 Cups	60-65 Min.
4 Tumblers	5¼ Tumblers	40 Cups	65-70 Min.
5 Tumblers	6½ Tumblers	50 Cups	70-75 Min.

! SPECIAL INSTRUCTIONS:

- Due to the extra water needed to cook brown rice, do not place more than 25 cups (5 full amounts of the provided 900mL measuring tumbler) of uncooked brown rice into this appliance at one time. The maximum capacity of this unit is 25 cups of uncooked brown rice (5 full amounts of the provided 900mL measuring tumbler) which yields 50 cups of cooked brown rice (cooked cups is in reference to the traditional 180mL rice cooker cup size).
- Due to the extra water needed to cook brown rice, do not use the inner pot water measurement lines. The inner pot water measurement lines are intended for use only with white rice.
- Brown rice, wild rice and rice mixes vary in their make-up. Some variations may require longer cooking times and/or additional water in order to achieve optimum results. Refer to the individual package instructions for cooking suggestions.

PARTS IDENTIFICATION



1. Lid
2. Steam Vent
3. Condensation Collector
4. Indicator Lights
5. Cook Switch
6. Measuring Tumbler
7. Serving Spatula
8. Inner Pot

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 lid and 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 tumbler provided, measure out the desired amount of rice. One full, level tumbler of uncooked rice will roughly double in volume once cooked. The measuring tumbler provided is larger than the typical rice cooker measuring cup. The measuring tumbler included is 900mL, which is equal to 5 standard 180mL rice cooker cups.

NOTE: These measurements are not equal to a standard US cup, which is equal to 240mL. The standard rice cooker measuring cup size (180mL) is equal to roughly ¾ of a standard US cup.

2. Rinse rice in a separate container until the water becomes relatively clear.
3. Place rinsed rice in the inner pot.
4. Using the measuring tumbler provided or the water measurement lines located inside the inner pot, add the appropriate amount of water. For added convenience, a "Rice/Water Measurement" chart is located on pages 5 and 6 of this instruction manual.
5. For softer rice, allow rice to soak for 10-20 minutes.
6. Making sure that the exterior of the inner pot is clean, dry and free of debris, set the inner pot in the rice cooker. Close the lid securely and plug the power cord into an available outlet.

NOTE: To avoid a loss of steam and a longer cooking time, do not open the lid at any point during the cooking process.

7. Press down on the cook switch. The "Cook" light will illuminate. When the rice is finished, the unit will automatically switch to "Keep-Warm" mode and the "Warm" light will illuminate.
8. After cooking, allow rice to stand for 5-10 minutes without opening the lid. This will ensure that rice is cooked thoroughly.
9. The rice cooker will remain in "Keep-Warm" mode until it is unplugged. Be sure to unplug the cord from the wall outlet when not in use.

COOKING GUIDE

White Rice/Water Measurement Chart:

UNCOOKED <u>WHITE RICE</u> (Using the Provided 900mL Measuring Tumbler)	WATER (Using the Provided 900mL Measuring Tumbler)	<u>WHITE RICE</u> WATERLINE INSIDE POT	APPROX COOKED RICE YIELD (In Traditional 180mL Rice Cooker Cups)	APPROX COOKING TIME
1 Tumbler	1¼ Tumblers	Line 5	10 Cups	20-25 Min.
2 Tumblers	2½ Tumblers	Line 10	20 Cups	25-30 Min.
3 Tumblers	3¾ Tumblers	Line 15	30 Cups	30-35 Min.
4 Tumblers	5 Pitchers	Line 20	40 Cups	35-40 Min.
5 Tumblers	6¼ Tumblers	Line 25	50 Cups	40-45 Min.
6 Tumblers	7½ Tumblers	Line 30	60 Cups	45-50 Min.

SPECIAL INSTRUCTIONS:

- Brown rice, wild rice and rice mixes vary in their make-up. Some variations may require longer cooking times and/or additional water in order to achieve optimum results. Refer to the individual package instructions for cooking suggestions. Suggested rice/water ratios for brown rice are located on page 6.
- Do not place more than 30 cups (6 full amounts of the provided 900mL measuring tumbler) of uncooked white rice into this appliance at one time. The maximum capacity of this unit is 30 cups of uncooked rice (6 full amounts of the provided 900mL measuring tumbler) which yields 60 cups of cooked rice (cooked cups is in reference to the traditional 180mL rice cooker cup size).