

AROMA®

*Stainless Steel Rice Cooker with
Stainless Steel Interior and Exterior*



Instruction Manual &
Cooking Guide

Model: ARC-530

Congratulations on your purchase of the **AROMA** Electronic Rice Cooker & Food Steamer. 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

1. Important: Read all instructions carefully before first use.
2. Make sure the appliance is OFF 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. Keep the appliance away from the children to avoid accidents.
5. 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.
6. 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.
7. Do not use attachments or accessories other than those supplied or recommended by the manufacturer. Incompatible parts create a hazard.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner or in a heated oven.
11. Do not use the appliance for other than intended use.
12. Extreme caution must be used when moving the appliance containing rice or liquids.
13. Always unplug from the base of the wall outlet. Never pull on the cord.
14. 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.
15. Maximum rice capacity is 1.8 Liters (volume capacity is 4.0 Liters).
16. Avoid sudden temperature changes when using the rice cooker.
17. Use only with 120V AC power outlet.
18. 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.
19. Use extreme caution when opening the lid during or after cooking. Hot steam will escape and could cause burns.
20. During the cooking & slow cooking stage, you may notice steam coming from the vents on the lids. This is normal.

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.

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.

This appliance is for household use only.

ABOUT RICE & SENSOR LOGIC

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. The "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 and 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.

Sensor Logic™

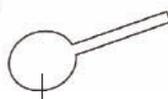
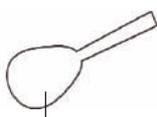
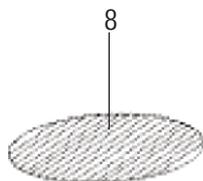
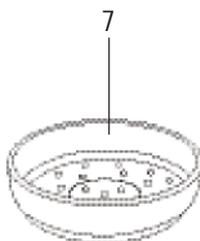
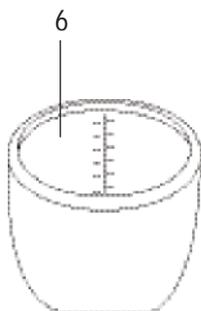
Traditional electric rice cookers heat only from the bottom at one set temperature and turn off when the water has been absorbed. Aroma's Sensor Logic™ Rice Cooker uses advanced technology and an all around heating system that maintains the optimal cooking environment.

This technology automatically regulates the temperature throughout the cooking process. Based on the amount of rice and water, the temperature will adjust to create quality results every time. During the process, the rice cooks as the water is absorbed into each grain. After the boiling stage, the cooker will have one last heat surge where excess water and steam will be burned off. The complete process ensures that the rice will be perfect for as little as one cup or as much as 10 cups of uncooked rice!

PARTS IDENTIFICATION



- 1. Rice cooker base
- 2. Lid
- 3. Handle
- 4. Steam vent
- 5. Control panel
- 6. Inner pot
- 7. Steam tray
- 8. Steam rack
- 9. Measuring cup
- 10. Rice paddle
- 11. Ladle



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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, cord or plug in water at any time.**

To Cook Rice:

1. Using the measuring cup provided, measure and add rice to the pot. One level Aroma measuring cup equals one cup on the rice/water measurement chart included on [page 8](#).
2. Rinse rice in the inner pot until water becomes relatively clear, then drain.
3. Using the water measurement lines inside or the measuring cup, add appropriate amount of water.
4. Replace lid and plug power cord into outlet.
5. Press menu button until the light next to the desired setting is illuminated. Choose from white rice, brown rice, quick cook (see quick cook on next page) or porridge.
6. Press start button.
7. Rice cooker will automatically switch to keep warm mode when complete.

NOTE:

- Average cooking time for a full pot white rice is 50-60 minutes. For brown rice, cooking time is slightly increased. And for smaller portions, the cooking time for brown or white rice is decreased. For a quicker cooking time, and to bypass Sensor Logic, use the quick cook directions on the following page.

To Slow Cook:

1. Add ingredients to inner pot, and place pot in rice cooker.
2. Press the menu button until desired setting's light is illuminated. Choose between 2-hour slow cook or 3-hour slow cook.
3. Function will automatically switch to keep warm mode when complete.

HOW TO USE

To Steam Food:

1. Measure the desired amount of water into the inner pot. A convenient steaming guide has been included on page 8.
2. Place steam tray inside rice cooker.
3. Place food in tray and press steam button. The timer and start light will illuminate.
4. When timer has reached the appropriate time, press the off button. If not turned off manually, the rice cooker will switch to warm mode after forty minutes.

To Use Delay Timer:

1. Select desired function with the menu button.
2. Select the number of hours in which you would like your cooking to begin. (1 to 10 hours).
3. Press start.
4. Rice cooker will automatically switch to warm mode when complete.

To Use Quick Cook:

Use this function to bypass Sensor Logic cooking and reduce cooking time.

1. Follow the directions on how to cook rice for appropriate method of adding rice to the pot.
2. Press the menu button until quick cook light illuminates. LED display will show the letters "FA", abbreviated from the word "FAST".
3. Press start.
4. Rice will automatically switch to warm mode when complete.

To Use Warm Mode:

Although rice cooker automatically switches to warm after cooking functions, you may also use this function independently to keep a meal warm after rice cooker is turned off.

1. Add food to be warmed to inner pot and place in the rice cooker.
2. Press warm/off button until green light illuminates.
3. Press warm/off button when finished warming.

CAUTION:

- Do not open lid when in use as it will delay cooking time and will release hot steam, which may cause burns.
- 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.

1. Remove the inner cooking pot. Wash it in warm, soapy water using a sponge or dishcloth.
2. Rinse and dry thoroughly.
3. Repeat process with steam tray, and other provided accessories.
4. Wipe the body of the rice cooker clean with a damp cloth.

To Clean Condensation Collector:

Condensation collector should be cleaned after every use.

1. Remove collector by gently pulling straight out.
 2. Wash with warm soapy water. Rinse and dry thoroughly.
 5. Return collector to original position by clicking back into the grooves of the rice cooker.
- 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. 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 |
|---------------|--------------------------|----------------------|--------------------------|
| 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 |
| 5 Cups | 5-1/2 Cups | Line 5 | 10 Cups |
| 6 Cups | 6-1/2 Cups | Line 6 | 12 Cups |
| 7 Cups | 7-1/2 Cups | Line 7 | 14 Cups |
| 8 Cups | 8-1/2 Cups | Line 8 | 16 Cups |
| 9 Cups | 9-1/2 Cups | Line 9 | 18 Cups |
| 10 Cups | 10-1/2 Cups | Line 10 | 20 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 3), rice/water measurement may vary slightly.

Porridge Chart:

| UNCOOKED RICE | WATER WITH MEASURING CUP |
|---------------|--------------------------|
| 1/2 Cup | 3 Cups |
| 1 Cup | 6 Cups |
| 2 Cups | 12 Cups |

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 rice.
2. If you have experienced any sticking due to the type of rice you are using, try adding a light coating of vegetable oil to the bottom of the inner pot before adding rice.
3. For softer rice, allow rice to soak for 10-20 minutes prior to cooking.

COOKING GUIDES

Steaming Chart:

| VEGETABLE | AMOUNT OF WATER | STEAMING TIME |
|-------------|-----------------|---------------|
| Asparagus | 1/2 Cup | 10 Minutes |
| Broccoli | 1/4 Cup | 5 Minutes |
| Cabbage | 1 Cup | 15 Minutes |
| Carrots | 1 Cup | 15 Minutes |
| Cauliflower | 1 Cup | 15 Minutes |
| Corn | 1 Cup | 15 Minutes |
| Eggplant | 1-1/4 Cup | 20 Minutes |
| Green Beans | 1 Cup | 15 Minutes |
| Peas | 1/2 Cup | 10 Minutes |
| Spinach | 1/2 Cup | 10 Minutes |
| Squash | 1/2 Cup | 10 Minutes |
| Zucchini | 1/2 Cup | 10 Minutes |

HELPFUL HINTS:

1. 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.
2. Always keep the lid on the cooker during the entire steaming process. Opening the lid causes a loss of heat and steam, resulting in a slower cooking time, and may cause burns. If you find it necessary to open the lid, use caution. You may want to add a small amount of water to help restore the cooking time.
3. Altitude, humidity and outside temperature will affect cooking times.
4. The steaming chart is for reference only. Actual cooking time may vary.

LIMITED WARRANTY

Aroma Housewares Company warrants this product free from defects in material and workmanship for one year from provable date of purchase in 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 and which may vary from state to state and does not cover areas outside the United States.

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FOR ORDERING PARTS OR IF YOU HAVE ANY COMMENTS
ABOUT THIS PRODUCT, PLEASE CONTACT AROMA
CUSTOMER SERVICE DEPARTMENT AT 1-800-276-6286.