

# AROMA<sup>®</sup>

*Cool-Touch Electronic  
Rice Cooker and Food Steamer  
With Sushi Set*



Instruction Manual &  
Cooking Guide

*Model: ARC-3946*

Congratulations on your purchase of the **AROMA** Rice Cooker & Food Steamer with sushi set. 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 by or near children. This appliance is not intended to be used by 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. The use of attachments not recommended by the appliance manufacturer may cause injuries.
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 or 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 rice, hot oil or other 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, 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. 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.

**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

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.

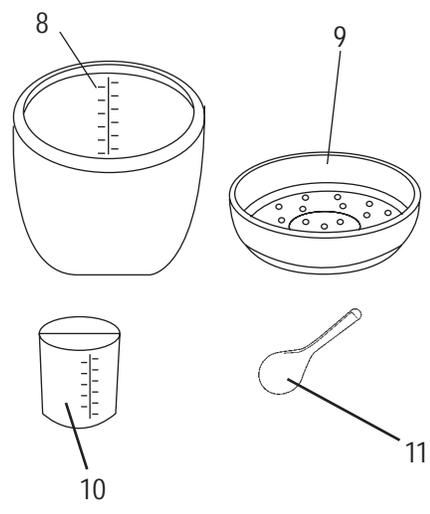
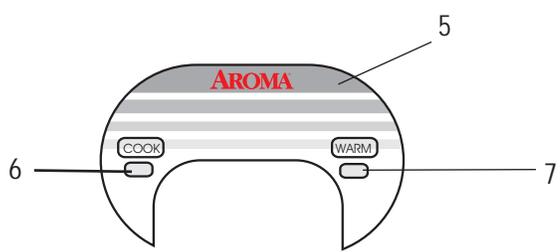
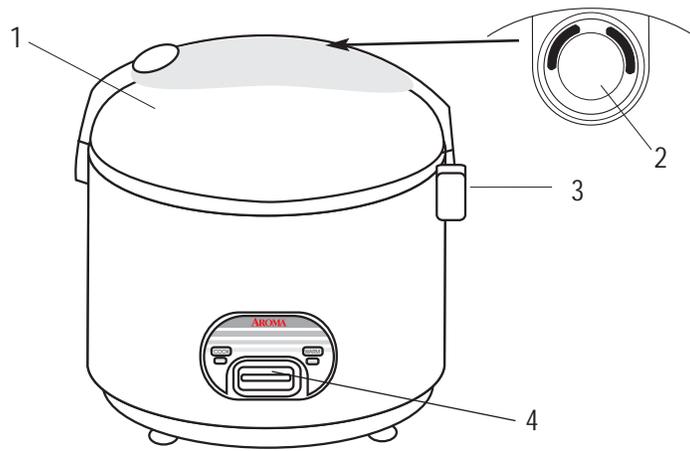
### **Brown Rice**

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.

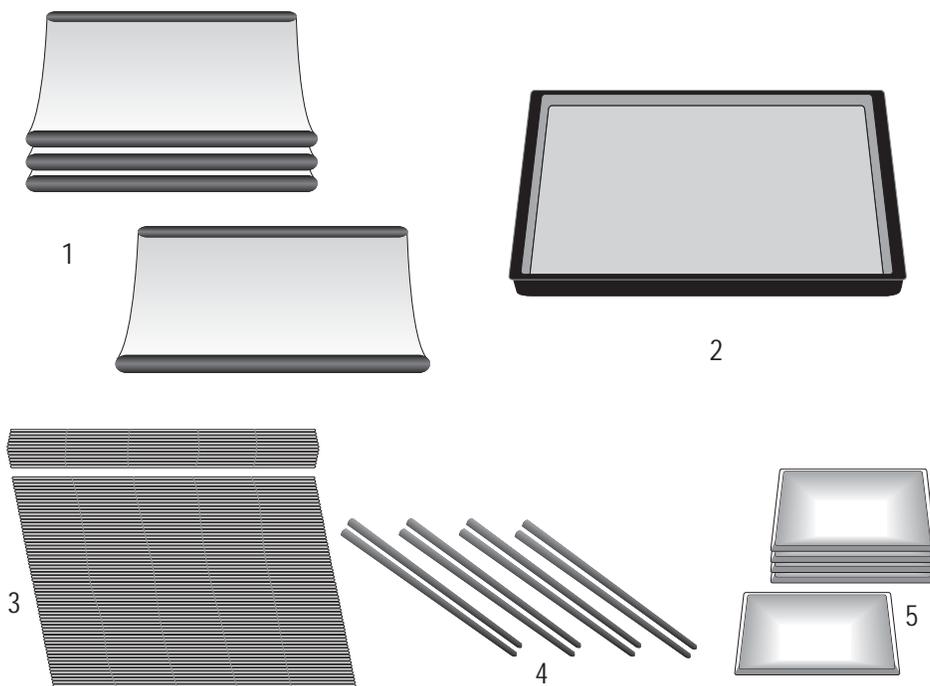
# PARTS IDENTIFICATION



- 1. Safety-locking lid
- 2. Steam regulating vent
- 3. Condensation collector
- 4. One-touch operation switch
- 5. Control panel
- 6. Cook indicator light
- 7. Warm indicator light
- 8. Inner pot
- 9. Steam tray
- 10. Measuring cup
- 11. Rice paddle

# PARTS IDENTIFICATION

## Sushi Accessories



1. **Sushi Plates (4):** these large porcelain dishes can be used for presentation when serving sushi.
2. **Serving Tray (1):** this durable plastic tray can be used to organize/serve/present all necessary items required to host a successful sushi party
3. **Bamboo Sushi Mats (2):** these mats are for rolling sushi. You can use either side to roll. For more detailed instructions, please see the *Sushi Art* cookbook that is included with your Aroma sushi set.
4. **Chopsticks (4 pairs):** these wooden sticks are the traditional eating utensils in Asian culture.
5. **Sauce Dishes (4):** these small porcelain dishes are traditionally used for soy sauce.

# 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 of the Aroma measuring cup equals to one cup on the rice/water measurement chart (included on [page 7](#)).
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.
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 rice 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).

## To Steam Food:

1. Add the desired amount of water into the inner pot. (A convenient steaming guide has been included on [page 8](#)).
2. Place steam tray in rice cooker.
3. Place food in tray and press switch to "cook mode". When steaming is complete, it will automatically switch to "warm mode". We recommend keeping food on warm no longer than 5-10 minutes, to avoid over cooking.

### 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.

# 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

### 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.

\* Max 6 cups of uncooked rice

### 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.

# 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 also 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.

## 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 rice cooker accessories.
  4. Wash all sushi accessories in warm, soapy water. Rinse and dry thoroughly.
  5. Wipe the body of the rice cooker clean with a damp cloth.
- Do not use harsh abrasive cleaners or products that are not considered safe to use on nonstick coatings.
  - This appliance and all accessories are NOT dishwasher safe. Inner pot is NOT dishwasher safe.
  - Always make sure the outside of the inner pot is dry prior to use. If inner cooking pot is returned when wet, it may damage this product, causing it to malfunction.

## 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. \$8.00 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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