

# AROMA®

## 10-Cup Digital Rice Cooker and Food Steamer Instruction Manual



[www.AromaCo.com](http://www.AromaCo.com)

ARC-930

Congratulations on your purchase of the **AROMA** 10-Cup Rice Cooker and Food Steamer.

Aroma has simplified the art of cooking perfect, fluffy rice down to the push of a button. Just add the desired amount of rice, the appropriate amount of water and turn it on. The machine will automatically switch to warming mode when the rice is done.

This rice cooker also comes equipped with a steam tray. Ideal for preparing nutritious, well-balanced meals, steaming locks in food's natural flavor, moisture and nutrients without the use of added oils or fats. Included in this instruction manual is a handy steaming reference to guide you through the preparation of nearly all your favorite vegetables and meats. Steam vegetables or meat and cook rice simultaneously, all in one easy-to-use appliance!

This manual contains instructions for the use of your new rice cooker as well as some additional information about rice. For recipe suggestions or more kitchen solution ideas, please visit us online at [www.AromaCo.com](http://www.AromaCo.com).

Please read all the instructions before first use.

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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 "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 its intended use.
12. Extreme caution must be used when moving the appliance containing rice or hot 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.

## SAVE THESE INSTRUCTIONS

## IMPORTANT SAFEGUARDS (CONT.)

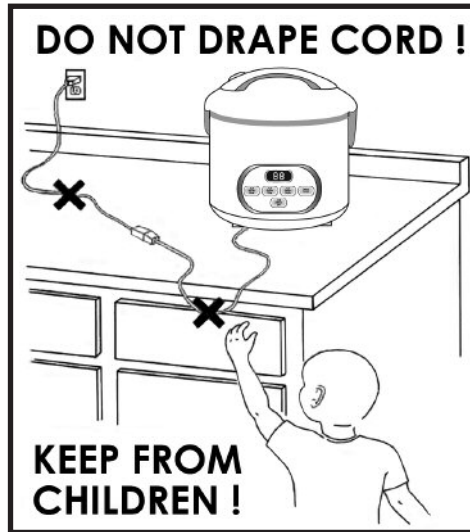
15. Maximum rice capacity is 1.8 liters (total capacity is 4.0 Liters) or 10 cups of the provided measuring cup.
16. Avoid sudden temperature changes when using the rice cooker.
17. Use only with 120V AC power outlet.
18. Always make sure the outside of the inner cooking pot is dry prior to use. If cooking 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 may cause burns.
20. During the cooking stage, you may see steam coming from the vent on the lid. This is normal. Do not cover, touch or obstruct steam vent.
21. Do not touch hot surfaces. Use handles or knobs.
22. Store rice cooker in a cool, dry place.
23. Use appliance on a level, dry and heat-resistant surface.
24. To reduce the risk of electric shock, cook only in removable container.
25. To disconnect, turn any control to "Off", then remove plug from wall outlet.

**This appliance is for household use only.**

**SAVE THESE INSTRUCTIONS**

## SHORT CORD INSTRUCTION

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

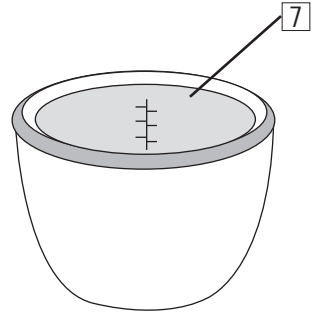
This appliance has a **polarized plug** (one blade is wider than the other); follow the instructions below:

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.

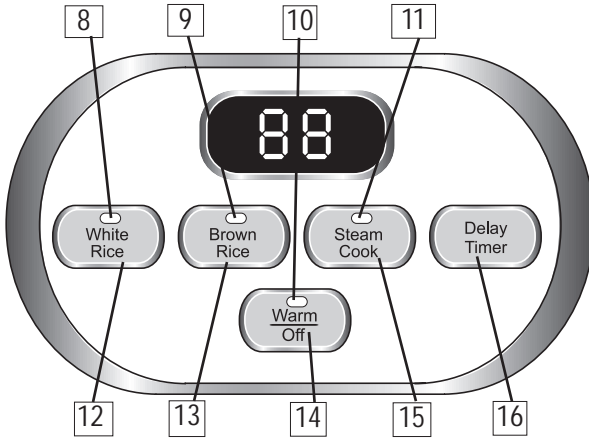
# PARTS IDENTIFICATION



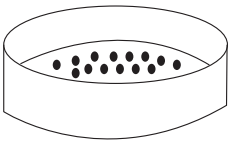
1. Lid Release Button
2. Handle
3. Steam Vent
4. Lid
5. Condensation Collector
6. Digital Display
7. Inner Pot



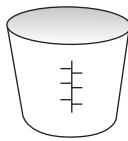
## Control Panel



8. White Rice Indicator Light
9. Brown Rice Indicator Light
10. Warm Indicator Light
11. Steam/Cook Indicator Light
12. White Rice Button
13. Brown Rice Button
14. Warm/Off Button
15. Steam/Cook Button
16. Delay Timer Button



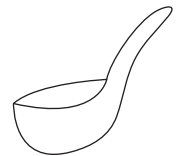
Steam Tray



Measuring Cup



Rice Paddle



Soup Ladle

# 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 and add rice to the inner pot. One cup refers to one full, level cup.
  2. Rinse rice in the inner pot until the water becomes relatively clear.
  3. Using the measuring cup provided or the measurement lines inside the inner pot, add the appropriate amount of water to the rice. A rice/water measurement guide is included on page 6.
  4. Snap lid closed and plug power cord into a wall outlet.
  5. To start cooking, press the "White Rice" or "Brown Rice" button depending on the rice to be cooked. The cooking mode indicator light will illuminate. Once cooking is complete, the rice cooker will automatically switch to "Keep-Warm" mode.
  6. After cooking, allow rice to remain on "Keep-Warm" mode for 5-10 minutes without opening the lid. This will ensure that the rice has been thoroughly cooked.
- For softer rice, allow the rice to soak for 10-20 minutes prior to cooking.
  - If you wish to cancel your cooking selection, press the "Warm/OFF" button and reset by pressing the appropriate cooking button.

## To Use Delay Timer:

1. Repeatedly press the "Delay Timer" button to select the number of hours within which you would like your rice to be finished cooking. The timer increases in 1-hour increments.
2. Press the "White Rice" or "Brown Rice" button to begin countdown.
3. To ensure safe food handling, the 'Delay Timer' on your ARC-930 will not work in tandem with the 'Steam' function. The 'Delay Timer' is meant to be used only with the 'White Rice' and 'Brown Rice' cooking functions.

### CAUTION:

- Only use the measuring cup provided with this rice cooker as it is not a standard size.
- 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.

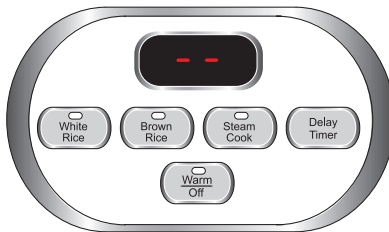
# HOW TO USE

## To Steam Food:

1. Add the desired amount of water to the inner pot. A convenient steaming guide has been included on page 7.
2. Place steam tray inside rice cooker.
3. Place food on steam tray and press “Steam/Cook” button.
4. When steaming is complete, the rice cooker will automatically switch to “Keep-Warm” mode.
5. Remove food immediately after cooking process has completed. Leaving it in “Keep-Warm” mode may cause food to overcook.

### NOTE

The digital display on this unit is for the delay timer function only. When the delay timer is not in use, the display will show two lines (See illustration below).





# COOKING GUIDE

## Rice/Water Measurement Chart:

UNCOOKED RICE	WATER WITH MEASURING CUP	WATERLINE INSIDE POT	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	Line 6	12 Cups
7 Cups	7-1/2	Line 7	14 Cups
8 Cups	8-1/2	Line 8	16 Cups
9 Cups	9-1/2	Line 9	18 Cups
10 Cups	10-1/2	Line 10	20 Cups

### NOTE:

- When cooking brown or wild rice, add an additional 3/4 cup water. Due to the extra water needed to cook brown rice, the maximum amount of brown rice that may be cooked at one time is 8 cups.
- Chart refers to cups of rice and water based on using the measuring cup provided with this appliance. Only use the measuring cup provided with this rice cooker as it is not a standard size.
- Brown rice will naturally take longer to cook than white rice due to the extra bran layers around the grains. This appliance is equipped with a "Brown Rice" function that will automatically adjust temperature and time settings for best absorption of water for perfect brown 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.
2. If you have experienced any sticking due to the type of rice you are using, try adding a light coating of vegetable oil or non-stick cooking spray to the bottom of the inner pot before adding rice.
3. The chart above is only a general measuring guide. As there are many different kinds of rice available (see "*About Rice*" on page 9), rice/water measurement may vary slightly.

# STEAMING GUIDE

## Steaming Chart:

VEGETABLE	AMOUNT OF WATER	STEAMING TIME
Asparagus	1/2 Cup	7 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	15 Minutes
Green Beans	1 Cup	15 Minutes
Peas	1/2 Cup	7 Minutes
Spinach	1/2 Cup	7 Minutes
Squash	1/2 Cup	7 Minutes
Zucchini	1/2 Cup	7 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 closed during the entire steaming process. Opening the lid causes a loss of heat and steam, resulting in a slower cooking time. If you find it necessary to open the lid, 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.*

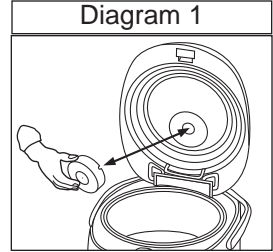
## To Clean Inner Rice Pot:

1. Remove the inner cooking pot. Wash it in warm, soapy water using a nylon sponge or dishcloth.
2. Rinse and dry thoroughly.
3. Repeat process with steam tray, and other provided accessories.
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. Wipe the underside of the lid with a warm, damp cloth.
2. Dry with a soft dry cloth



## To Clean Steam Valve: (See Diagram 1)

*Steam Valve should be cleaned after every use.*

1. Pull out the steam valve as shown in Diagram 1.
2. Empty and wash the steam valve in warm, soapy water.
3. Wipe the steam valve clean with a damp cloth.
4. Reinsert the steam valve for next use.

- Do not use harsh abrasive cleaners.
- This appliance and the inner pot are NOT dishwasher safe.

# ABOUT RICE *Courtesy of the USA Rice Federation*

For recipes and rice information visit the USA Rice Federation online at [www.usarice.com/consumer](http://www.usarice.com/consumer).

Rice is the perfect foundation for today's healthier eating. It is a nutrient-dense complex carbohydrate that supplies energy, fiber, essential vitamins and minerals and beneficial antioxidants. Rice combines well with other healthy foods such as vegetables, fruits, meat, seafood, poultry, beans and soy foods.

Nearly 88% of rice consumed in the U.S. is grown in the U.S. Arkansas, California, Louisiana, Texas, Mississippi and Missouri produce high-quality varieties of short, medium and long grain rice as well as specialty rices including jasmine, basmati, arborio, red aromatic and black japonica, among others.

There are many different varieties of rice available in the market. Your Aroma® Rice Cooker can cook any type perfectly every time. The following are the commonly available varieties of rice and their characteristics:

## **Long Grain Rice**

This rice has a long, slender kernel three to four times longer than its width. Due to its starch composition, cooked grains are more separate, light and fluffy compared to medium or short grain rice. The majority of white rice is enriched to restore nutrients lost during processing. Great for entrees and side dishes – rice bowls, stir-fries, salads and pilafs.

## **Medium Grain Rice**

When compared to long grain rice, medium grain rice has a shorter, wider kernel that is two to three times longer than its width. Cooked grains are more moist and tender than long grain, and have a greater tendency to cling together. Great for entrees, sushi, risotto and rice puddings.

## **Short Grain Rice**

Short grain rice has a short, plump, almost round kernel. Cooked grains are soft and cling together, yet remain separate and are somewhat chewy, with a slight springiness to the bite. Great for sushi, Asian dishes and desserts.

## **Brown Rice**

Brown rice is a 100% whole grain food that fits the *U.S. Dietary Guidelines for Americans* recommendation to increase daily intake of whole grains. Brown rice contains the nutrient-dense bran and inner germ layer where many beneficial compounds are found. Brown rice is available in short, medium and long grain varieties and can be used interchangeably with enriched white rice.

## **Wild Rice**

Wild rice is an aquatic grass grown in Minnesota and California and is a frequent addition to long grain rice pilafs and rice mixes. Its unique flavor, texture and rich dark color provide a delicious accent to rice dishes. Wild rice also makes a wonderful stuffing for poultry when cooked with broth and mixed with your favorite dried fruits.

## ABOUT RICE *Courtesy of the USA Rice Federation*

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### Did You Know?

- Rice is the primary dietary staple for more than half of the world's population.
- U.S. grown rice is the standard for excellence and accounts for nearly 88% of the rice consumed in America. It is grown and harvested by local farmers in five south-central states and California.
- Rice contains no sodium, cholesterol, trans fats or gluten, and has only a trace of fat. One half-cup of rice contains about 100 calories.
- Research shows that people who eat rice have healthier diets than non-rice eaters and eat more like the *U.S. Dietary Guidelines for Americans* recommendations.
- Whole grains like brown rice help reduce the risk of chronic diseases such as heart disease, diabetes and certain cancers, and aid in weight management.
- Brown rice is a 100% whole grain. One cup of whole grain brown rice provides two of the three recommended daily servings of whole grains.
- Eating rice triggers the production of serotonin in the brain, a chemical that helps regulate and improve mood.
- September is National Rice Month- promoting awareness of the versatility and the value of U.S. grown rice.

# 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. \$12.00 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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