

AROMA[®]

10-Cup Sensor Logic™ Rice Cooker and Food Steamer Instruction Manual



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

Aroma® has mastered the art of cooking perfect, fluffy rice; so you don't have to. Just add rice, water and turn the rice cooker on. The machine will automatically switch to warming mode when the rice is done. It also comes equipped with pre-programmed functions to prepare soup, porridge and slow cooked meals in addition to functions for white, sushi and brown rice.

The specialized brown rice function easily prepares tough-to-cook brown rice at the touch of a button. Now you can enjoy the great taste and nutritional benefits of brown rice, without the hassles of traditional preparation methods.

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 while simultaneously cooking rice to make a complete, healthy meal with ease in your rice cooker!

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.

Please read all the instructions before first use.

Published By:

Aroma Housewares Co.
6469 Flanders Drive
San Diego, CA 92121
U.S.A.
1-800-276-6286
www.aromaco.com

© 2008 Aroma Housewares Company All rights reserved.

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. Return the appliance to the nearest authorized service facility for examination, repair or adjustment.
8. The use of accessory attachments not recommended by the appliance manufacturer 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 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 burns.
20. Rice should not be left in the rice pot with the keep warm function on for more than 12 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 provided removable container.

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.



POLARIZED PLUG

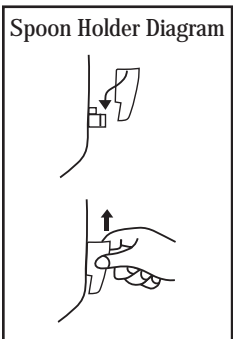
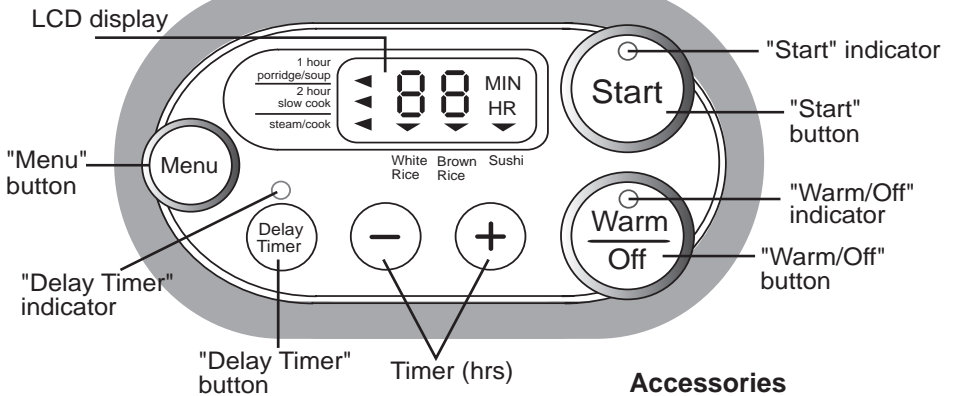
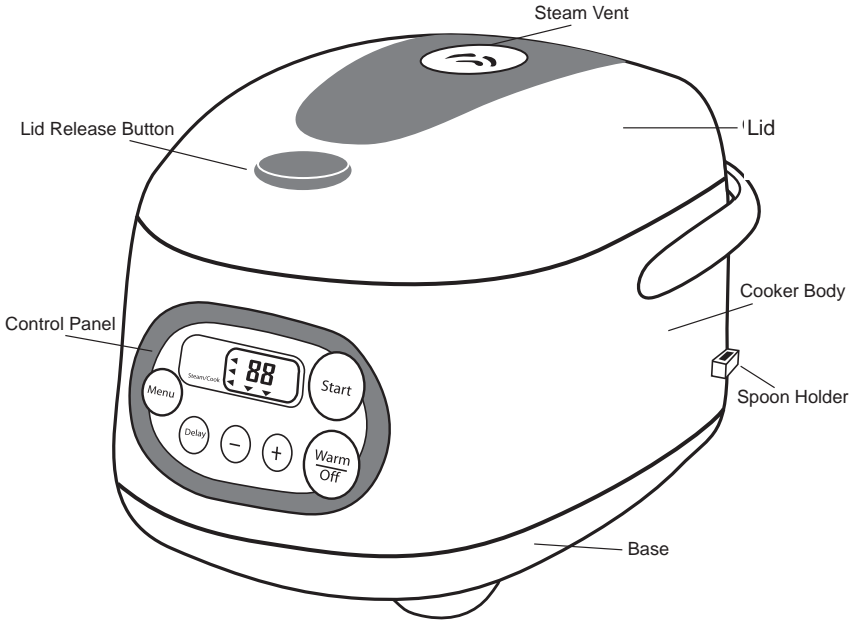
This appliance has a polarized plug (one blade is wider than the other); follow the instructions below:

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.

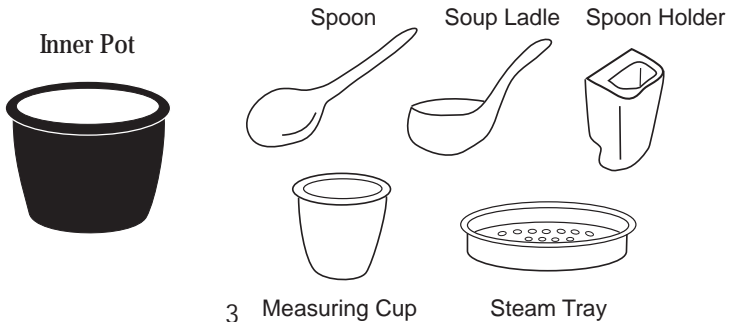
If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or a similarly qualified person in order to avoid a hazard.

This appliance is for household use only.

PARTS IDENTIFICATION



Accessories



USING YOUR RICE COOKER

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.
7. Wash the steam vent. See page 13 for detailed instructions.
 - 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 out the desired amount of rice. One cup refers to one full, level cup. The measuring cup provided adheres to rice industry standards (180mL) and is not equal to one U.S. cup (240mL).
2. Rinse rice in a mesh strainer or other separate container (do not rinse rice in the inner pot) until the water becomes relatively clear. Drain; then place rinsed rice into the inner pot.
3. Using the measuring cup provided, or the measurement lines inside the inner pot, add the appropriate amount of water to the inner pot. A helpful rice/water measurement guide is included on page 9. Smooth over the top of the rice with the rice paddle so that rice surface is level to ensure even cooking. The measurement lines are intended for white rice only, if making brown rice refer to the brown rice instructions on page 9.
4. Place the inner pot in the rice cooker. Close the lid, making sure that it locks into place, and plug power cord into a wall outlet. The 'START' light will flash.
5. Press the "MENU" button until the arrow is pointing to the desired setting. Choose from white rice, brown rice or sushi rice.
6. Press "START" button. The indicator light will illuminate.
7. As the cook cycle nears completion, a countdown will appear on the digital display to count down the last 12 minutes. Once the countdown reaches 0, the rice is finished cooking.
8. After cooking, the rice cooker will automatically switch to keep warm mode and the "WARM" indicator light will illuminate. Allow rice to stand on keep warm mode for 5-10 minutes without removing the lid. This will ensure that the rice is cooked thoroughly.
9. The rice cooker will remain in keep warm mode until it is unplugged and the digital display will indicate the number of hours rice has been warming.
Unplug the cord from the wall outlet when not in use.

USING YOUR RICE COOKER

Rice Functions:

White Rice Function is the typical method for cooking rice, since white rice is the most common variety. Rice will be cooked until all water is absorbed and all that is left is delicious, fluffy rice.

Brown Rice Function is ideal for tough-to-cook, yet extremely nutritious brown rice. The brown rice is soaked for 20-30 minutes prior to cooking to allow the water to soak through its extra bran layers. The rice then cooks at a lower heat for a longer time, which ensures that it turns out light, moist and tender.

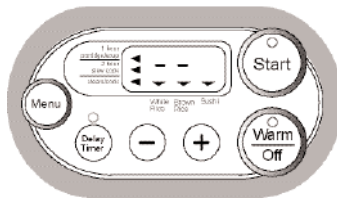
Sushi Rice Function is a shorter cooking cycle which gives the rice a firmer texture. The best variety of rice to use is short grain (see *About Rice* on page 15). Once cooked, sushi rice needs to be mixed with a rice vinegar mixture which makes it 'sticky' enough to hold together a sushi roll.

To Use the Delay Timer:

1. Press "MENU" to select 'White Rice', 'Brown Rice' or 'Sushi'. For health and safety reasons, the delay timer will only work with these three functions.
2. Press "DELAY TIMER." Select the number of hours within which you would like your cooking to finish by pressing the "+" button to add one hour or "-" button to subtract one hour (1 to 15 hours).
3. Press the "START" button.
4. In the last few minutes of the cooking cycle, the digital display will show a countdown to advise you approximately how many minutes are left until the rice will be finished.
5. Rice cooker will automatically switch to keep warm mode when complete. The digital display will indicate the number of hours rice has been warming.
6. Press "WARM/OFF" to turn off the rice cooker after using. Always unplug the unit when not in use.

NOTE

When the delay timer function is not active, the digital display will show two dashes (see illustration below). It does not countdown for any other function.



USING YOUR RICE COOKER

To Steam Food:

1. When steaming only, add the appropriate amount of water to the inner pot according to the food to be cooked. A convenient steaming guide has been provided on page 11 for vegetables and page 12 for meats.
2. Place food into the steam tray. Smaller foods may be placed in a heat-proof dish and then placed into the steam tray.
3. Set the inner pot into the body of the rice cooker, making sure that the exterior is clean and completely dry, then place the steam tray into the inner pot. Close the lid and plug the power cord into a wall outlet.
4. Press the "MENU" button until the arrow points to the 'STEAM/COOK' setting. Press the "START" button.
5. When food has steamed for the appropriate time, press the "WARM/OFF" button. Exercise caution when opening the lid and removing the steam tray and wear protective kitchen mitts to avoid burns.
6. The rice cooker will remain on keep warm mode until it is unplugged. Always unplug the rice cooker when not in use.

FOR INSTRUCTIONS ON COOKING RICE AND
STEAMING SIMULTANEOUSLY, REFER TO PAGE 8.

Short on time?

The steam/cook function can be used as a quick cook mode for your rice. This will forego the soaking cycle, saving a significant amount of time. However, we only recommend doing this if time is of the essence. The rice produced by quick cooking will not be as good as if the full, proper rice cycle was used.

USING YOUR RICE COOKER

To Cook Porridge, Soups and Stews:

1. Add ingredients to inner pot, and place pot in rice cooker. Close the lid.
2. Press the "MENU" button until the arrow is pointing to '1-Hour Porridge/Soup.' Press the "START" button.
3. Heat will rapidly rise to bring ingredients to a boil, then reduce to a lower temperature. Heat will be maintained for 1 hour.
4. Cooker will automatically switch to keep warm mode when complete. The digital display will indicate the number of hours food has been warming.
5. Press "WARM/OFF" to turn the rice cooker off. Always unplug the rice cooker when not in use.

To Slow Cook:

1. Add ingredients to inner pot, and place pot in rice cooker. Close the lid.
2. Press the "MENU" button until the arrow is pointing to '2-Hour Slow Cook.' Press the "START" button.
3. Heat will rapidly rise to bring ingredients to a boil, then reduce to low. Heat will be maintained for 2 hours.
4. Cooker will automatically switch to keep warm mode when complete. The digital display will indicate the number of hours food has been warming.
5. Press "WARM/OFF" to turn the rice cooker off. Always unplug the rice cooker when not in use.

To Use Warm Mode:

Although the rice cooker automatically switches to warm mode after cooking finishes, you may also use this function independently to keep a meal warm for serving.

1. Add food to be warmed to inner pot and place in the rice cooker. Close the lid.
2. Press "WARM/OFF" button until the indicator light illuminates.
3. The digital display will indicate the number of hours food has been warming.
4. Press "WARM/OFF" button until the light turns off when finished warming.
5. Unplug the rice cooker when not in use.

USING YOUR RICE COOKER

To Steam Food And Cook Rice Simultaneously

One of the most convenient features of this rice cooker is the ability to both cook rice and steam food simultaneously, ideal for creating delicious all-in-one meals.

1. Begin cooking the desired amount of rice. See "To Cook Rice" on page 4 for detailed instructions. Do not attempt to cook more than 8 cups (uncooked) of white rice (6 cups if using brown rice) while using the steam tray simultaneously, or the steam tray will not fit properly.
2. Place the inner pot into the unit, close the lid and press "START".
3. Refer to the steaming guides for vegetables (page 11) or meat (page 12) for hints and approximate steaming times. It is best to insert the food to be steamed toward the end of the rice cooking cycle so that your meal is fresh and warm all at once.
4. Place your choice of vegetables and/or meat into the steam tray. Open the lid, using caution as steam escaping will be extremely hot, and place steam tray into the rice cooker.
5. Close the lid and allow the cooker to resume cooking.
6. Once food has been steamed for the appropriate time, open the lid. Use caution when opening lid as steam escaping will be extremely hot. Remove the steam tray and check food to be sure it has been thoroughly cooked. Exercise caution when removing the steam tray as well; it will be hot.
7. Close the lid of the rice cooker and allow rice to continue to cook until finished. When the rice is ready the cooker will automatically switch to keep warm mode. The digital display will indicate the number of hours food has been warming.
8. Press "WARM/OFF" to turn off the rice cooker. Always unplug the rice cooker when not in use.

CAUTION:

- Use caution when opening lid as steam escaping will be extremely hot.
- If cooking pot is returned to cooker when wet it will damage this product, causing it to malfunction.

NOTE

It is possible to steam at any point during the rice cooking cycle. However, it is recommended that you steam during the end of the cycle so that steamed food does not become cold or soggy before the rice is ready.

COOKING GUIDE

White Rice/Water Measurement Chart:

UNCOOKED RICE	<u>WHITE RICE</u> WATER WITH MEASURING CUP	<u>WHITE RICE</u> 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 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

Brown Rice/Water Measurement Chart:

UNCOOKED RICE	<u>BROWN RICE</u> WATER WITH MEASURING CUP	APPROX COOKED RICE YIELD
2 Cups	3 Cups	4 Cups
3 Cups	4-1/4 Cups	6 Cups
4 Cups	5-1/2 Cups	8 Cups
5 Cups	6-3/4 Cups	10 Cups
6 Cups	8 Cups	12 Cups
7 Cups	9-1/4 Cups	14 Cups
8 Cups	10-1/2 Cups	16 Cups

* 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.

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.
- The measuring cup included adheres to rice industry standards (180mL) and is not equal to one U.S. cup (240mL). The chart above refers to cups of rice/water according to the measuring cup provided.
- Do not place more than 10 cups of uncooked rice (8 cups if brown rice) into this appliance at one time. The maximum capacity of this unit is 10 cups raw rice (8 cups if brown rice), which yields 20 cups of cooked rice (16 cups brown rice).

COOKING GUIDE

HELPFUL HINTS

1. Rinse rice before placing into the inner pot 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 with the type of rice you are using, try adding a light coating of vegetable oil or nonstick spray to the bottom of the inner pot before adding rice.
3. The chart on page 9 is only a general measuring guide. As there are many different kinds of rice available (see *About Rice* on page 15), rice/water measurements may vary slightly.

Cooking Time Chart:

WHITE RICE UNCOOKED CUPS	COOKING TIME	BROWN RICE UNCOOKED CUPS	COOKING TIME
2 Cups	30-35 Min	2 Cups	100-105 Min
3 Cups	32-37 Min	3 Cups	102-107 Min
4 Cups	34-39 Min	4 Cups	110-115 Min
5 Cups	38-43 Min	5 Cups	114-119 Min
6 Cups	40-45 Min	6 Cups	116-121Min
7 Cups	41-46 Min	7 Cups	118-123 Min
8 Cups	43-48 Min	8 Cups	120-125 Min
9 Cups	44-49 Min	9 Cups	N/A
10 Cups	46-51 Min	10 Cups	N/A

Cooking times are approximate. This table is for reference only. Possible variations in cooking times may be caused by one or more of the following factors:

- Variations in the type of rice being cooked.
- Variations in the amount of rice and/or water in the inner pot.
- If you are making a second batch of rice shortly after the first batch, cooking times may be reduced because the heating element will already be warm.
- Opening the lid during the cooking cycle causes a loss of heat and steam. Cooking time may be prolonged if the lid is opened before the rice is finished.

COOKING GUIDE

VEGETABLE STEAMING CHART:

VEGETABLE	AMOUNT OF WATER	STEAMING TIME
Asparagus	1/2 Cup	10 Minutes
Bean Sprouts	1/2 Cup	5 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
String Beans	1 Cups	10 Minutes
Zucchini	1/2 Cup	10 Minutes

*This steaming chart is for reference only. Actual cooking time may vary.

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. When steaming and cooking rice simultaneously, follow the instructions on page 8.
3. When possible, 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.
4. Altitude, humidity and outside temperature will affect cooking times.

COOKING GUIDE

MEAT STEAMING CHART:

Meat	Amount of Water	Steaming Time	Safe Internal Temperature
Fish	2 Cups	15 Min.	140°
Chicken	2-1/2 Cups	20 Min.	165°
Pork	2-1/2 Cups	20 Min.	160°
Beef	2-1/2 Cups	Medium = 15 Min. Medium-Well = 20 Min. Well = 23 Min.	160°

NOTE

1. Steaming times may vary depending on the cut of meat being used.
2. To ensure meat tastes its best, and is safe to eat, check that meat is completely cooked prior to serving. Use a meat thermometer to see if the internal temperature is at least that of the safe temperatures listed above. If it is not, simply place more water in the inner pot and repeat the cooking process until a safe temperature is reached.

HOW TO CLEAN

Always unplug unit and allow to cool completely before cleaning.

To Clean Inner 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:

The underside of the lid should be cleaned after every use.

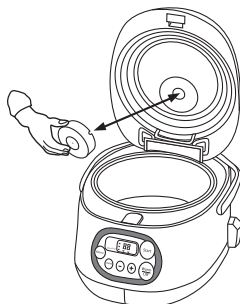
1. Wipe the underside of the lid with a warm, damp cloth.
2. Dry with a soft dry cloth

To Clean Steam Vent: (See Diagram 1)

Steam vent should be cleaned after every use.

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

Diagram 1

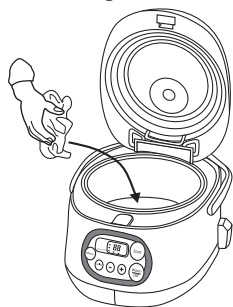


To Clean Heating Plate: (See Diagram 2)

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.

Diagram 2



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.

- Ø Do not use harsh or abrasive cleaners or products that are not considered safe to use on nonstick coatings.
- Ø 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.

TROUBLESHOOTING

Because rice varieties may vary in their make-up, results may differ. Below are some troubleshooting tips to help you achieve the desired consistency.

PROBLEM	SOLUTION
Rice is too dry/hard after cooking.	If your 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 your rice is, add ½ to 1 cup of water and stir through. Close the lid, select the type of rice by pressing "MENU." Once the proper rice type is selected press the "START" button. When 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 your rice is still too wet or soggy when the rice cooker switches to keep warm mode, use the rice paddle 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 to remain on keep warm mode for 10-30 minutes as needed, opening the lid and stirring periodically to release excess moisture.

ABOUT RICE *Courtesy of the USA Rice Federation*

For recipes and rice information visit the USA Rice Federation online at 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*

For recipes and rice information visit the USA Rice Federation online at www.usarice.com/consumer.

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.

ABOUT SENSOR LOGIC™

Traditional electric rice cookers heat only from the bottom at one set temperature and turn off once all the water has been absorbed. Aroma's 10-Cup Sensor Logic™ Rice Cooker uses advanced technology and an all around heating system that maintains the optimal cooking environment for the perfect rice.

Sensor Logic™ rice cookers are for true rice enthusiasts. This rice cooker uses a micro computer chip that controls heating in a way that optimizes the cooking temperature of the rice to enhance flavor and texture. The sensor monitors the boiling rate of the water in the pot and controls temperature accordingly to provide the perfect pot of rice, every time. It also functions for cooking sushi rice, brown rice, soup and porridge.

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. \$14.00 for shipping and handling charges payable to Aroma Housewares Company. Before returning an item, please call the toll free number below for a 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.

AROMA HOUSEWARES COMPANY
6469 Flanders Drive
San Diego, California 92121
1-800-276-6286
M-F, 8:30 AM - 5:00 PM, Pacific Time
Website: www.aromaco.com