

AROMA®

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



Instruction Manual &
Cooking Guide

Model: PRC-550/556

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:

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

© 2004 Aroma Housewares Company All rights reserved.

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 INSTRUCTION

A short power supply cord is to be provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. An extension cord is available and may be used if care is exercised in its use. If an extension cord is used, the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance. If the appliance is of the grounded type, the extension cord should be a grounding 3-wire cord. The extension cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.

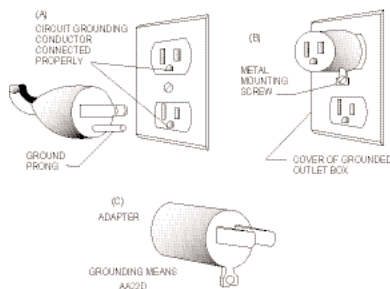
POLARIZED PLUG

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.

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 adaptor, sketch B, should be used for connecting sketch-A plug plugs to two-prong receptacles. The grounding tab, which extends from the adaptor, 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 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.

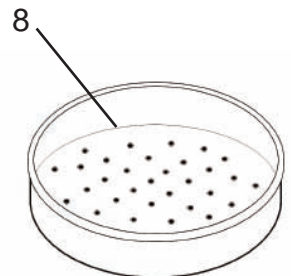
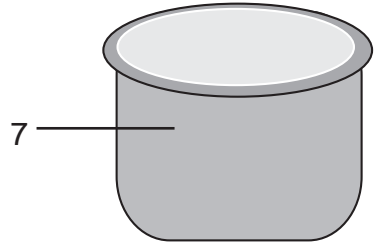
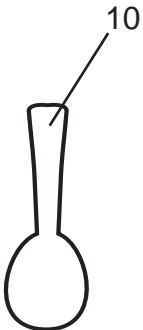
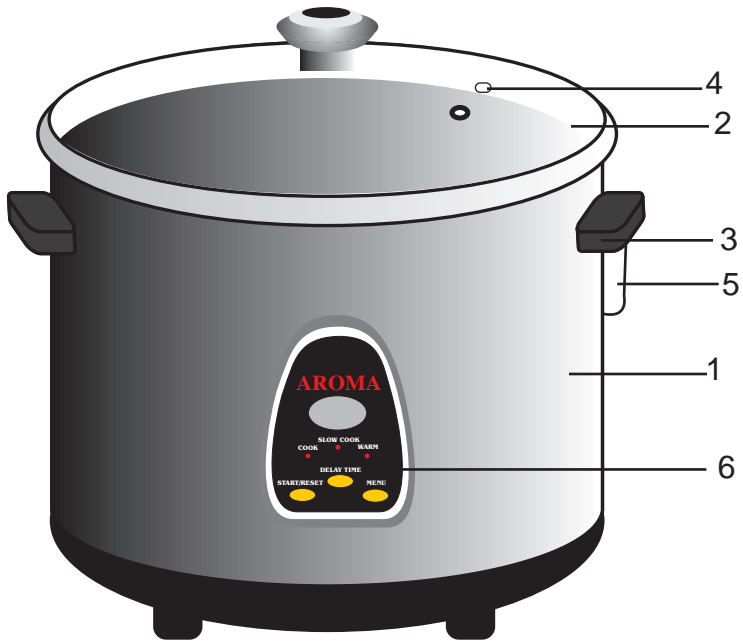
Brown Rice

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.

PARTS IDENTIFICATION



1. Rice cooker base
2. Lid
3. Handle
4. Steam vent
5. Condensation collector
6. Control panel
7. Stainless steel inner pot
8. Steam tray
9. Measuring cup
10. Rice paddle

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. 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. 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. Maximum capacity of this rice cooker is 1.8 Liters (10 measuring cups). Do not cook more than the maximum capacity.
2. Remove the rice pot from the rice cooker and put rice inside the rice pot. Using tap water, wash the rice inside the pot prior to cooking.
3. Using a dry cloth, wipe off the water on the outside of the rice pot thoroughly.
4. Put rice pot back into the rice cooker. Close the rice cooker lid.
5. Plug into the wall outlet. The control panel will show "00", and you will hear a beep.
6. Press "Menu" button to select cook mode. Cooking indicator light will turn on.
7. Press "Start/Reset" button to start cooking rice.
8. After cooking state is finished, cooking indicator light will turn off and the warming indicator light will automatically turn on. The control panel will show the cooking time and will reset once the warming indicator light automatically turns on. Time display shows from 0.0 - 9.0. 0.1 = 6 minutes, 0.2 = 12 minutes, 0.3 = 18 minutes, 1.0 = 1 hour, 2.0 = 2 hours, 9.0 = 9 hours, etc. Max warming time is 9 hours.
9. Press "Start/Reset" button again to shut off power.

Warming:

1. Plug into the wall outlet, control panel will show "00", and you will hear a beep.
2. Press "Menu" button to select warm mode. Warming indicator light will turn on. Time display shows from 0.0 - 9.0. 0.1 = 6 minutes, 0.2 = 12 minutes, 0.3 = 18 minutes, 1.0 = 1 hour, 2.0 = 2 hours, 9.0 = 9 hours, etc. Max warming time is 9 hours.
3. Press "Start/Reset" button to start warming mode. Press button again to shut off power.

HOW TO USE (CONTINUE)

To Slow Cook:

1. Wash the foods and combine all ingredients in the pot.
2. Plug into the wall outlet, control panel will show "00" and you will hear a beep.
3. Press "Menu" button to select Slow Cook mode. Slow Cooking indicator light will turn on.
4. Press "Start/Reset" button to start slow cooking mode.
5. Press "Start/Reset" button to shut off power.

Timer:

This button allows you to program your rice cooker to finish cook rice for a later time. Each time "Delay Time" is pushed, the timer will advance 1 hour. You can reset the delay time by pressing the "Start/Reset" button twice.

The time shown on the clock display is the total delay time required to start cooking. The timer cannot be set beyond 9 hours.

Example: If it is 2:00 p.m. and you want your rice cooking at 6:00 p.m.

1. Combine all ingredients in the pot.
2. Place the pot inside the rice cooker.
3. Close the lid.
4. Press "Menu" to select desired mode.
5. Press "Delay Time" until display reads "4:00" since it is 4 hours from the time you press "Start/Reset".
6. Press "Start/Reset" button, the timer will start to count backwards by minutes until the correct time for the cooker to start is reached and it will provide you fresh rice or soup at the time you selected it to be ready.

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.

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