

AROMA®

Electronic Rice Cooker & Food Steamer



Instruction Manual & Recipes

Model: ARC-840

Congratulations on your purchase of Aroma Rice Cooker and Food Steamer. It will certainly become one of the most exciting home appliances in your modern kitchen.

The Aroma Rice Cooker and Food Steamer is very versatile. It can cook a variety of white, brown and wild rice to perfection, steam all types of seafood and vegetables, make delicious homemade stew and soup, and can keep food warm until you are ready to serve.

Enjoy it. Please read all instructions before using.

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IMPORTANT SAFEGUARDS

Basic safety precautions should always be followed when using electrical appliances, including the following:

1. Read all instructions carefully.
2. Do not touch hot surfaces. Use handles.
3. To prevent electrical hazards, do not immerse cord, plug or rice cooker heating plate in water or any liquid.
4. Close adult supervision is necessary when any appliance is used by or near children.
5. Unplug appliance from the wall outlet when not in use and before cleaning. Allow the appliance to cool completely before putting on or taking off parts or removing the inner pot.
6. DO NOT operate the appliance if the cord has been damaged, or if the appliance malfunctions or is damaged in anyway. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
7. NEVER allow water or any liquid into the outer pot.
8. NEVER plug in the power cord without the inner pot inside the cooker.
9. Always attach the plug to the cooker first, and then plug the power cord into the wall outlet.
10. Any use of accessory attachments not recommended from the manufacturer may cause hazards.
11. Do not use outdoors.
12. Do not let cord dangle or hang over the edge of table or counter tops, or allow it to touch hot surfaces.
13. Do not place appliance on or near gas or electric burners, on a stovetop or in an oven.
14. Use extreme caution when moving or handling appliances containing hot oil or other hot liquid.
15. Do not use the appliance for other than intended use.
16. Always unplug after use. Your cooker's power will remain ON unless unplugged.

This appliance is intended for Household Use Only.

SAVE THESE INSTRUCTIONS

SHORT CORD INSTRUCTIONS

A short cord is provided to reduce the risk of becoming entangled in or tripping over a longer cord. If an extension cord is necessary, it must be rated no less than the electrical rating of this appliance. Please take care to arrange the extension cord so that it will not drape over a counter or tabletop and become a potential hazard.

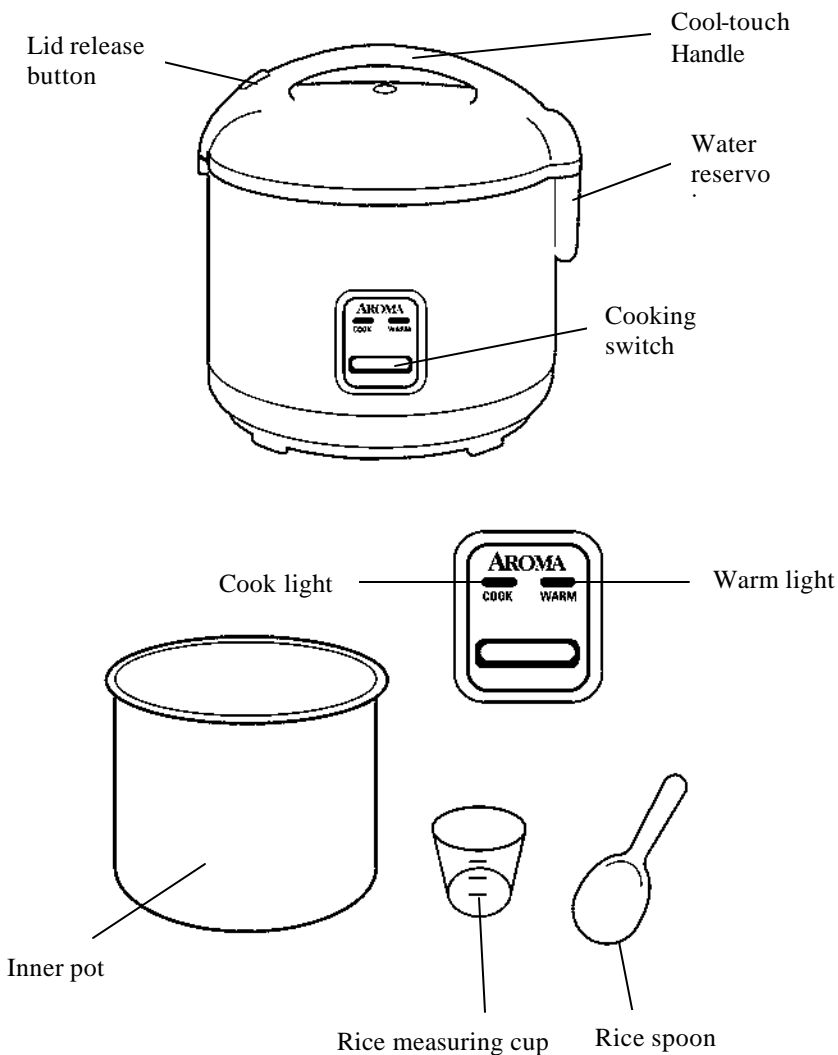
POLARIZED PLUG

For your protection: This appliance is equipped with a polarized plug (one prong is wider than the other). It will only fit one way in the outlet. If the plug does not fit into the outlet properly, try turning the plug the other way. If it still does not fit, contact a qualified electrician for assistance. **DO NOT ATTEMPT TO FORCE THE PLUG INTO THE OUTLET OR MODIFY THE PLUG.**

CAUTIONS

- Keep cooker away from direct sources of heat or sunlight to prevent possible damage. Do not expose to water or high humidity.
- Do not cover or obstruct the steam vent. Do not touch hot steam from the steam vent while the cooker is in use.
- Always keep the rice cooker unplugged when not in use.
- The retractable electric cord needs to be pulled to its full extension prior to use. Stop pulling when a colored band comes into view.
- To retract the cord into the appliance, pull the cord and release slowly.
- To avoid damage to the cooker, do not use the cooking pot from any other brand or model of rice cooker.
- Always keep the outside and bottom of the inner pot completely dry before placing into the cooker as a wet pot might cause a cracking noise and damage the unit.
- Never place the inner pot directly on gas or electric burners.

PARTS IDENTIFICATIONS



COOKING INSTRUCTIONS

Note: For your convenience, the inner cooking pot features water measuring lines inside. We have also provided a handy cup that is designed to measure rice and water.

1. Measure the desired amount of rice using the measuring cup supplied with this rice cooker. One cup of raw rice will produce approximately two cups of cooked rice.
2. Rinse the rice with warm water to remove excess bran and starch.
3. Put rice into the cooking pot. To achieve evenly cooked rice, raw rice should be leveled off in cooking pot.
4. Add correct amount of water by using either measuring cup or by adding water to the appropriate line in the pot. NEVER add water higher than the top water line.
5. Set the unit on a stable surface. Place cooking pot into the cooker.
6. Make sure that the pot has direct contact with the heating plate by turning it slightly from right to left until the pot is properly positioned.
7. Close the lid and press down until the latch snaps shut. If lid is not closed properly, cooking efficiency might be affected.
8. Plug AC cord into wall outlet, the **COOK light** will be on. **Do Not** plug cord in until ready to cook. When the cooker is plugged in, the switch is not immediately set for cooking, the warming circuit is operating.

9. Press the switch. The cooker now starts rice cooking or steaming.
10. When the cooking is finished, the switch button will pop up and a click will be heard. At the same time, the cook light will go out and the **WARM light** will go on.
11. When cooking is under WARM setting, keep the lid closed for about 10-15 minutes. **Important:** This is a key process to cook fluffy and tasty rice.
12. To open the lid, simply push the lid release button.
13. The Keep Warm cycle will continue to operate automatically until the AC cord is removed from the wall outlet.
14. Keep leftover rice in refrigerator. To reheat, put rice & 1/2 cup of water into inner pot, place pot into the cooker, and press the switch.



WATER MEASURE / TIME TABLE

RAW RICE (WHITE)	WATER WITH MEASURING CUP PROVIDED	WATERLINE INSIDE INNER POT	APPROX. COOKED RICE YEILD
1 Cup	1 1/4 - 1 1/2 Cups	Line 1	2 Cups
2 Cups	2 1/4 - 2 1/2 Cups	Line 2	4 Cups
3 Cups	3 1/4 - 3 1/2 Cups	Line 3	6 Cups
4 Cups	4 1/4 - 4 1/2 Cups	Line 4	8 Cups
5 Cups	5 1/4 - 5 1/2 Cups	Line 5	10 Cups
6 Cups	6 1/4 - 6 1/2 Cups	Line 6	12 Cups
7 Cups	7 1/4 - 7 1/2 Cups	Line 7	14 Cups
8 Cups	8 1/4 - 8 1/2 Cups	Line 8	16 Cups
9 Cups	9 1/4 - 9 1/2 Cups	Line 9	18 Cups
10 Cups	10 1/4 - 10 1/2 Cups	Line 10	20 Cups

IMPORTANT NOTE:

- To prevent from scorching rice, rice must be rinsed before cooking. Rinse rice in warm water until water is clear, and then add cold water to rice for cooking.
- The cup that is included with the rice cooker is approximately 6 oz. (3/4 of a standard cup). Please do not use a standard cup for measuring rice or water. Always use the Measuring Cup that comes with your Rice Cooker. If the cup provided is lost or damaged, please contact our customer service representatives at 1-800-276-6286 for a replacement.

MORE COOKING TIPS

- You may rinse the rice with warm water to remove excess bran and starch. This will help to reduce rice browning and sticking to the bottom of your pot after cooking, but it may also lose some nutrients in the rice.
- Remember: Place rice in your inner pot first; then add water before cooking.
- If you have experienced any sticking due to the type of rice you choose, try adding a light coating of vegetable oil to the bottom of inner pot before placing rice.
- When cooking brown or wild rice, add $\frac{3}{4}$ additional cup of water.
- As there are many different kinds of rice available, rice/water measurement might be slightly different by using a different kind of rice. Remember to make the adjustment to get the better results.
- The line method should be used when the rice has been pre-washed or soaked. Do not use this method if the rice does not need to be washed or soaked.
- Cooking time may vary depending on the room temperature, amount of water, voltage, water temperature and rice, etc.
- The cooked rice is more tasteful if the raw rice is pre-soaked in water for about 30 minutes before cooking.
- Stirring the cooked rice lightly with a spoon before serving and release the excess water in the rice.
- Cold rice can be excellent for making fried rice.

FOOD STEAMING

Steaming method is one of the easiest, most healthful and convenient methods of cooking. It allows you to preserve more flavor, texture, vitamins and nutrients than other cooking method do.

The cooker has a built-in program that will cook/steam, shut-off and keep warm automatically. The water added to the cooking pot determines the cooking/steaming time (see the chart below).

Following is a guideline that you may use for steaming a variety of foods. Use this chart as a guide only in deciding the time needed for steaming foods. The time can be adjusted by adding or deducting the amount of water added to the cooking pot.

Since vegetables can only absorb a very small amount of water in the steaming process, it is not necessary to change the amount of water for steaming different amount of vegetables.

Keep the lid of the cooker on during the entire process of cooking or steaming. Opening the lid while steaming may cause a loss of steam and slow down the cooking process. If it is necessary to open the lid, you may need to add a small amount of water to restore the cooking time.

Add additional 1/4 to 1/2 cup of water when steaming frozen foods.

Vegetable/ Water	Steaming Time
2 Cups/ 1 Cup	10 Minutes
3 Cups/ 1 ½ Cups	18 Minutes
4 Cups/ 2 Cups	25 Minutes
5 Cups/ 3 Cups	34 Minutes

NOTE: Approx. 1/4 cup of water will be left in the cooking pot after steaming.

STEAMING TIPS

- Measure the desired amount of water into cooking pot with the measuring cup provided.
- Use the steam tray provided and arrange food in a single and even layer in the steam tray for even cooking.
- To adjust steaming times, add or subtract water amount. Water should not be higher than the steam tray.
- Altitude, humidity and outside temperature will affect cooking times.
- The steaming times on the Fresh Vegetable Steaming Chart are approximate. Please monitor your food while steaming and adjust cooking time according to your preference. Check the level of the water in the cooking pot and add water to avoid evaporating. Please do not let water touch the bottom of the steam tray.
- We suggest that you should not keep food in the cooker on WARM for longer than 5-10 minutes to avoid over cooking.



SOUPS AND STEWS

A hearty bowl of soup or stew is always welcome at any table. Be creative and use various left over meats and vegetables with your favorite stock and create your own unique recipes. When preparing soup or stew, try to allow extra time for it to “simmer” . This will allow flavors to blend and meat to be more tender.

NOTE: When cooking soup or stew, you must turn off the switch manually (Push up). The cooker will automatically keep the soup or stew warm until serving.

COOKING TIPS

- To thicken your stew, mix $\frac{1}{4}$ cup flour with enough water to form a thin paste. Gradually add it to the stew, stirring until it thickens.
- If using fresh parsley or herbs in your recipe, add them in the last few minutes of cooking to preserve flavor.
- Save any leftovers for the next day. The flavors increase overnight in your refrigerator.
- Canned stewed tomatoes or water with bouillon seasoning and spices added make great stock starters for soups and stews.

HOW TO CLEAN

Always unplug the rice cooker and make sure it has completely cooled before cleaning.

1. Remove the inner cooking pot. Wash it in warm, soapy water using a sponge or dishcloth. **Do not** use harsh abrasive cleaners or products that are not considered safe to use on non-stick coatings. Rinse and dry thoroughly. **NOTE: If the cooking pot is still wet on the outside, a cracking sound may occur as the cooker heats up and it might damage the cooker.**
 - Keep the cooking pot extremely clean especially if salt or salty ingredients have been used. Salt is very corrosive and will damage the non-stick lining.
 - The non-stick coating will discolor after a period of use. This is normal and will not affect your health or the use of the cooker.
2. Detach the inner lid from the center shaft by gently tugging it outwards. Soak briefly and wash clean.
3. Gently remove the water collector (fitted onto the side of the rice cooker) by pulling downwards. Discard the water after each use. Clean and replace the collector.
4. Clean other surfaces with a damp cloth.
5. Make sure the heating plate is clean and free of food or other articles that could interfere with the proper functioning of the rice cooker. Residue could be removed by gently scrubbing the heating plate with a piece of steel wool, then wipe and dry the heating plate to ensure good contact with the cooking pan.
6. Do not immerse the rice cooker in water or any liquid.
7. Install the inner lid to the outer lid by pressing the inner lid over the inner lid shaft. After installing the inner lid, the smaller side of the inner lid seal should face you with outer lid open. If the inner lid is not inserted properly, the outer lid will not close. **NOTE:** Never cleaning the cooker when it is still hot.

ABOUT RICE

Rice is a valuable source of carbohydrates. It has low fat, complex carbohydrates and is abundant in thiamin, niacin and iron. It is perfect ingredient for a healthful diet.

More than half of the world's population eats rice everyday.

There are different varieties of rice available in the market. You may select one that fits your eating tastes. 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 and is flavorful and aromatic.

Short Grain Rice

Characteristically soft, sticky and chewy. This is the rice used to make sushi. Oriental people (Japanese and Chinese) are in favor of these varieties: "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 healthful variety. It has the 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.

RECIPES

AROMA FANCY RICE MIX

2 cups white rice (long grain)
1/2 cup sweet rice
1 tbsp black rice

This recipe was created and tested at AROMA and has been recognized as one of the most delicious rice mix. Add water to the 2 1/2 water line. It will produce 4 1/2 cups of cooked rice.

CHICKEN TOPPING WITH RICE

2 cups cooked rice
dash of pepper
3 medium tomatoes
3/4-cubed cup cooked chicken
1/2 tsp salt

Cook rice. Place cooked rice in a serving dish, keep warm. Peel tomatoes, place in the cooking pot. Sprinkle with salt and pepper and let simmer until reduced to a pulp (about 10 minutes). Add chicken just to warm. Pour tomatoes over rice, add chicken and serve.

SUSHI (JAPANESE)

2 cups rice
1 tsp salt
4 cups water
6 medium shrimp, shelled and deveined
3 tbsp vinegar
1 1/2 tbsp sugar
dash of salt
2 tsp wasabi (Japanese horseradish)
24 pieces thin slices fresh halibut, salmon or tuna, 1" x 2" size

Cook rice with 1 tsp salt. While cooking the rice, steam shrimp. Put cooked rice into a large bowl. Mix vinegar, salt and sugar. Add to rice. Mix wasabi powder with water in a small cup, set aside for 10 minutes. Put a small ball of rice in your hand and press with fingers to make a long shape. Place shrimp and fish on top of each rice ball. Serve with a small dish of soy sauce and wasabi. NOTE: If wasabi is not available, use horseradish. Wet palm with salt/vinegar mix before making rice ball.

STEAMED STUFFED TOFU

one 16 oz pkg. Tofu, cubed
½ lb. boneless white fish fillet
½ lb. shrimp shelled and deveined
½ tsp. salt
1tbsp. sesame oil
1 tbsp. finely grated ginger
1 clove minced garlic
3 tbsp. soy sauce
1/8 cup green onion, chopped
¼ tsp. white pepper
1 tbsp. rice wine
1 tbsp. cornstarch
½ egg white
1 tbsp sesame seed oil

Gently rinse tofu cubes and place on a plate and allow to drain off excess liquid for several hours. Mince fish and shrimp, combine with seasoning ingredients. Cut tofu in half lengthwise, and then divide each half into 4 pieces. Remove 1 tbsp. tofu from each piece and stuff with a heaping tbsp. filling (wet finger to smooth top off filling).

Arrange stuffed tofu on heatproof plate, place the plate into steam tray, and sprinkle with ginger. Put water in pot, and then place the steam tray in the cooker. Steam for 15 minutes. Drain off liquid, pour on soy sauce and sesame oil. Garnish with green onion. Makes 4 servings. Perfect to serve with hot rice.

VEGETARIAN SOUP

2 tbsp peanut oil
6 cups water
1 small cabbage
1 tbsp soy sauce
1/2 cup carrots
1 tsp sherry
3 celery stalks
1 tsp salt
1 scallion
dash of pepper

Cut cabbage, carrots, celery and scallion into strips. Heat oil in a fry pan, add vegetables and stir-fry about 2 to 3 minutes or until they begin to soften. Add water, soy sauce, sherry, salt, pepper and vegetables to the cooking pot. Cook for about 30 minutes or until done.

FISH SOUP

2 cups soup stock
4 cups of water
10 oz. Fish fillet, sliced
1/2 oz. Ginger in 1 1/2" shreds
1 tbsp salt
1 green onion, chopped
dash of pepper

Pour soup stock and water in the pot. Set on "Cook". Bring to a boil, add fish, ginger and salt. Cook for 30 minutes or until done. Before serving sprinkle with green onion and pepper.

MISO SOUP (JAPANESE)

Miso soup is daily soup for Japanese families. It is delicious when served hot.

3 cups water
1/2 lb. bean curd (tofu) cut in 3/4" lengths
3 1/2 tbsp miso
3 chives chopped

Put 3 cups of water into cooking pot, and set on "COOK". When water boils, add bean curd and miso, stir. Cook for one hour. Pour into bowl, add chives and serve hot.

MEXICAN CHICKEN SOUP

One 3-lb. frying chicken, skinned and cut into pieces
2 cups canned tomatoes
1 clove garlic, minced
1/2 cup chopped onions
2/3 cup canned hot California chili, diced
2 cups cooked, drained pinto beans or garbanzos

Place chicken pieces in the cooking pot. Add enough water to cover. Cook until tender, about 25 minutes. Remove meat from chicken bones and return meat to the broth. Add beans and continue cooking until done for one hour.

PORK AND WATERCRESS SOUP

6 cups pork stock
2 scallion stalks, chopped
1/4 lb. lean pork, sliced
1 cup celery, diced
3/4 tsp salt
one bunch watercress, cut in 2" sections, discard stems

Pour stock in the cooking pot, and bring to a boil. Add pork, celery, and cover 10 to 15 minutes. Add watercress, scallions, salt, and cook until done for about one hour.

Variation: Substitute pork for ham or chicken.

WILD RICE WITH MUSHROOMS

2 cups rice-wild, long-grained or combination
1 cup fresh mushrooms
1/3 cup green onions
2 tbsp oil
1 tbs. margarine
fresh ground black pepper

Cook the rice and set aside. In a fry pan, sauté fresh mushrooms and green onion in the oil. Stir in margarine and freshly ground pepper. Mix with rice. Serve hot.

STEAMED BEEF WITH BROCCOLI

1/2 lb. beef slice thin against the grain (other meats and/or vegetables can be used for varieties)

- 2 tsp soy sauce
- 1//2 tsp sugar
- 1 tsp minced gingerroot
- 1 tsp sesame seed oil
- 1 cup broccoli florets
- 1 tsp rice wine
- 1 clove garlic, minced
- 1 tsp cornstarch
- 1 tsp oyster sauce

Combine sliced beef with marinade in the steam tray. Put water in pot, and then place steam tray in the cooker. Steam for 10 minutes. Open lid and arrange broccoli around outer edge of the tray. Cover and steam for an additional 10 minutes. Serve with rice.

STEAMED EGG CUSTARD

- 4 large eggs
- 4 oz chicken, thinly sliced
- 1 pint chicken broth
- 4 oz fish shred
- 1 tsp salt
- 4 medium shrimps
- 2 tsp cooking wine
- 6 green beans, sliced to 2" length

Beat the eggs well with chicken broth in a large bowl. Add salt and cooking wine. Divide the chicken, fish, shrimp and green beans into 4 small bowls and pour the egg mixture over. Put the bowls in the steam tray. Pour water in cooking pot. Steam until the custard has set.

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 to Aroma Housewares Company (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 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 they may vary from state to state and does not cover areas outside the United States.

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