

10-cup Fuzzy Logic Rice Cooker



Instruction Manual & Recipes

*Model: ARC-890 (10-cup)
ARC-896 (6-cup)*

Congratulations on your purchase of Aroma 10-cup Fuzzy Logic Rice Cooker.

Please read all instructions carefully before your first use.



Published By:

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IMPORTANT SAFEGUARD

1. Important: Read all instructions carefully before using.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock, do not immerse cord, plug or the appliance itself in water or any other liquid.
4. Close supervision is necessary when the appliance is used near children.
5. Prior to plugging appliance into the wall outlet, ensure temperature control switches are set to OFF position. To disconnect completely, set temperature control switch to OFF and unplug from wall outlet.
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 appliance to the nearest authorized service facility for examination, repair or adjustment.
8. Using attachments or accessories other than those supplied by the manufacturer can create a HAZARD. DO NOT use incompatible parts.
9. Do not use outdoors.
10. Do not let cord hang over edge of table or counter, or touch hot surfaces.
11. Do not place on or near a hot burner or in a heated oven.
12. Do not use the appliance for other than intended use.
13. Extreme caution must be used when using the slow cooker containing hot oil or other hot liquids.
14. CAUTION: To prevent damage or shock hazard, **DO NOT COOK FOOD DIRECTLY IN BASE**. Cook only in the removable inner pot.
15. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock. Also, metal-scouring pads may damage rotisserie finish.
16. Avoid sudden temperature changes when using the slow cooker, such as adding refrigerated foods into a heated inner pot.
17. Use only with 120V AC power outlet.

SAVE THESE INSTRUCTIONS

SHORT CORD INSTRUCTION

1. A short power-supply cord is provided to reduce 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.

If a longer 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.

The longer cord should be arranged so that it will not drape over the counter top or tabletop where it can be pulled on by children or tripped over unintentionally.

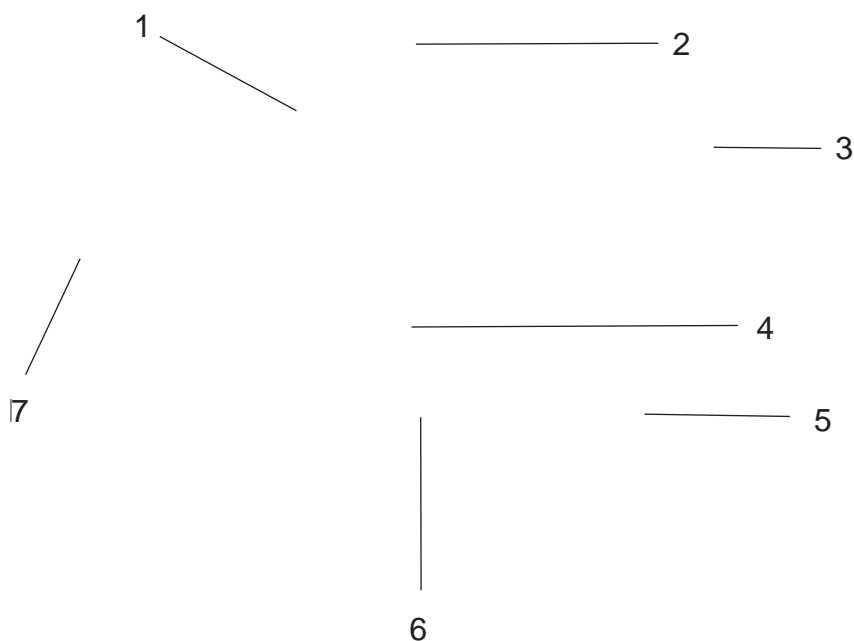
POLARIZED PLUG

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.

This appliance is for house hold use only.

PARTS IDENTIFICATION



1. Glass lid
2. Lid knob
3. Removable ceramic inner pot
4. Cooking light
5. Slow cooker body
6. Temperature control panel
7. Cool-touch handles

HOW TO USE

BEFORE USING THE FIRST TIME

1. Wash the lid and inner pot in warm, soapy water. Rinse and dry.
2. Place the slow cooker in a flat and sturdy surface.
3. Set temperature control knob to OFF position.
4. Plug in the slow cooker into a wall outlet.

START USING YOUR SLOW COOKER

1. Prepare food according to the instructions in your recipes.
2. Place food in the ceramic inner pot and cover it with lid.

NOTE: Always add adequate amount of liquid while slow cooking. The suggested liquid amount is: 2 cups for cooking 6 hours; 3 cups for cooking 9 hours and 4 cups for cooking 12 hours in HIGH mode.

3. Set the desired temperature: choose from LOW, HIGH or AUTO.
4. When finished cooking, turn to OFF and unplug the cooker base.
5. Always let the inner pot and the glass lid COOL before cleaning.

THE USE OF AUTO MODE

The AUTO mode can be selected to cook for 4 to 12 hours with adequate amount of liquid.

TIPS FOR SLOW COOKING

1. When cooking meat and vegetables in slow cooker at the same time, always place vegetables in the bottom of the inner pot. If cooking meat with a high fat content, place cabbage leaves or onion slices on the bottom to absorb excess fat.
2. The water and fat content of food will affect the cooking time, as well as the size and temperature of food. For faster cooking, thaw any frozen food and cut meat and vegetables into small pieces.
3. When using only LOW temperature setting to cook, it takes about at least 7 hours to cook most meats and vegetables through.
4. Before cooking frozen food, add some warm water in the inner pot first.
5. Always cook food with lid on top and in position.
6. Always allow the slow cooker to cool before any cleaning.

CAUTIONS

1. Always avoid SUDDEN TEMPERATURE CHANGE to the ceramic inner pot of the slow cooker. DO NOT place the hot inner pot in cold water or a wet countertop or sink.
2. NEVER heat a empty ceramic inner pot .
3. NEVER place the inner pot on a burner or stove top.
4. Always handle the ceramic inner pot and lid carefully and avoid hitting them against any hard surfaces to ensure the long life.
5. DO NOT use the slow cooker if the ceramic inner pot is cracking or chipping. Replace with a new inner pot immediately.
6. To reduce the risk of electrical shock, DO NOT immerse the slow cooker body in water or any other liquid.

CLEAN & CARE

TO CLEAN YOUR SLOW COOKER

1. Turn OFF the slow cooker. Unplug from the wall outlet.
2. Remove the inner pot and lid from base. DO NOT start cleaning until the inner pot completely cools.
3. Wash the inner pot and lid with warm, soapy water. Rinse thoroughly and wipe dry with a paper towel.
NOTE: The inner pot and glass lid are DISHWASHER SAFE.
4. To clean the slow cooker body: After every use, wipe it inside and out with a damp dishcloth.

NOTE: DO NOT use abrasive cleaners to clean.

STORAGE INSTRUCTIONS

1. Always let the slow cooker dry completely before storage.
2. Use a plastic or cloth bag to wrap the slow cooker for dust cover. Store the unit in a dry, cool place.
3. Your 6 Qt. Slow cooker is heavy. It is recommended to store it in the lower level of your kitchen cabinet.

CAUTIONS

1. Never wash the ceramic inner pot until it cools completely.
2. DO NOT place HOT lid and ceramic inner pot in COLD water.
3. Avoid hitting the slow cooker against any hard surfaces.
4. DO NOT use abrasive cleaners or metal scouring pads to clean the slow cooker.
5. Always handle the inner pot and glass lid with care to ensure their long life.

RECIPES

ROAST PORK CHOP WITH ONION AND MUSHROOM SAUCE

Makes 4 servings

- 6 3/4 inch pork chops
 - 2 tbsp. Vegetable oil
 - 5 oz. fresh button mushrooms
 - 1/2 can of cream of mushroom soup
 - 2 white onions
 - 1 tbsp garlic, finely pressed
 - 2 tsp white wine
 - 1/4 cup of corn starch
 - 1 tsp grated fresh ginger
 - 1 tbsp red wine vinegar
 - 2 cups of chicken stock
- Salt and black pepper to taste

Pat pork chops with some corn starch. Use a heated medium skillet to lightly fry pork chops to golden brown with vegetable oil. Cook with grated ginger about 3 minutes on each side of chops.

Julienne onions and mushrooms. Add onions, mushrooms, mushroom sauce, chicken stock, garlic, wine and vinegar into the crock and mix well. Add pork chops on top of all ingredients. Cover it with some onions. Sprinkle salt and pepper to taste. Cook at HIGH heat for 4 hour and turn to LOW to cook for another 2 hours. Serve with hot rice or noodles.

CREAMY AND YUMMY CLAM CHOWDER

Makes 8 servings

- 6 oz. Defrosted clam, finely chopped
- 6 slices of bacon
- 1 can of cream of potato soup
- 1/2 cup finely chopped onion
- 1/2 cup finely chopped fresh black mushrooms
- 5 cups of whole milk
- 2 tbsp olive oil
- 1 peeled and chopped potato

Drain chopped clam. Heat a skillet and cook bacon strips to golden

color and crispy. Wait for the cooked bacon to cool and cut into small pieces. Use the left over oil to cook chopped onions and black mushrooms for about 5 to 8 minutes.

Add all ingredients in the inner pot. Stir in milk and cream of potato soup. Add salt to taste. Cook with Auto setting for about 6 hours. When done, switch to LOW to keep soup warm.

CURRY SAUCE BEEF STEW

Makes 6 servings

- 3 lb. braising steak or beef sirloin tip, cut into chunks
- 3 peeled potato
- 4 medium carrots, peeled
- 1 white onion
- 3 fresh, peeled garlic cloves
- 1 12 oz. canned tomato
- 6 oz. curry paste (Indian or Japanese curry paste)
- 4 cups of water

Cut beef, potato, carrots and onions into 1 ½ to 2 inch length and width chunks.

Boil a pot of water and cook beef for about 10 minutes. Drain beef. Place beef and vegetables in slow cooker. Add water, curry paste and garlic. Stir well and add some salt to taste. Cook in HIGH for 4 hours. Serve with rice or noodles.

TENDER CHICKEN BREAST WITH GREENS

Makes 6 servings

- 2 lb. skinless chicken breasts, cut into 2 inch lengths
- 1 stalk of celery
- 2 green bell peppers
- 2 oz. Chopped fresh cilantro
- 1/4 cup all purpose flour
- 1/4 cup olive oil
- 1 tbsp corn starch
- ½ can chicken stock
- Salt to taste

Marinate chicken strips with some salt and corn starch and place in refrigerator for about 20 minutes.

Cut celery and bell pepper into 1 inch chunks. Heat a medium skillet, using low heat. Add flour and olive oil, stir evenly and cook for about 15 minutes. Add 2 tbsp of chick stock before the last 5 minutes and make it into thick brown paste.

Add celery, pepper and chicken in slow cooker. Stir in flour paste and the left over chicken stock. Add chopped cilantro. Cook on LOW for about 8 hours.

SUNSET POT ROAST

Makes 6 to 8 servings

- 2 lb. beef roast
- 3 carrots, peeled
- 1 medium sweet potato, peeled
- 2 medium tomatoes
- 2 tbsp worcestershire sauce
- 1 tbsp soy sauce
- 2 tsp red vinegar
- 2 tsp red wine
- 1/4 cup all purpose flour
- 1 tsp minced ginger
- 3 cups of beef stock

Cut roast to fit in the inner pot of slow cooker. Boil roast with hot water and ginger for about 10 minutes. Drain beef.

Place peeled and cut carrots, sweet potato, tomato in slow cooker. Add soy sauce, sugar, vinegar, wine, beef stock and Worcester-shire sauce. Stir flour in evenly. Cook at AUTO for about 5 to 6 hours.

LEMON FISH FILLET ON RICE

Makes 4 servings

- 4 skinless catfish fillet, about 4 oz. each
- 1 fresh lemon
- 1 oz. Fresh basil leaves
- 1 cup of white rice

1 cup water
1 tsp melted vegetable margarine
1 tsp olive oil
Salt to taste

Marinate fish fillets with salt, white wine and margarine. Place in refrigerator for about 30 minutes.

Rinse rice with water. Add rice and a cup of water in slow cooker. Stir lightly with salt and olive oil. Place marinated fish fillets over rice, cover fillets with 4 lemon slices. Add fresh basil leaves on top of filets. Cook at AUTO for about 5 to 5 1/2 hours until rice is done.

AROMA COFFEE CUSTARD

Makes 4 servings

3 lightly beaten eggs
1/2 cup of sugar
1 tsp instant coffee powder
2 tsp hot water
1 tbsp chocolate syrup
1 cup half and half milk

Combine eggs, milk, sugar, and chocolate syrup in a 1 1/2 quart souffle dish. Stir well.

Combine instant coffee powder with 2 tsp of water and mix well until all dissolved. Add coffee solution to the souffle dish. Cover the dish with foil. Add 2 cups of water in slow cooker inner pot. Place the souffle dish in the center of inner pot. Use a small dish under if the souffle dish is lower than water line. Cook at HIGH for 4 1/2 to 5 hours. When done, carefully take out the souffle dish and serve.

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 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 continental United States .

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