



Rice | Pasta Gourmet

Instruction Manual



ARC-560

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Rice | Pasta Gourmet

Introducing the Rice | Pasta Gourmet™



Published By:

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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. Do not touch hot surfaces. Use 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, electric 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 oils or other liquids.
14. Do not touch, cover or obstruct the steam valve on the top of the rice cooker as it is extremely hot and may cause scalding.

SAVE THESE INSTRUCTIONS

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Important Safeguards

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 electric circuit is overloaded with other appliances, this 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 could cause burns.
20. The rice should not be left in the rice pot with the keep warm function on for more than 24 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 electric shock, cook only in removable container

SAVE THESE INSTRUCTIONS

Polarized Plug

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

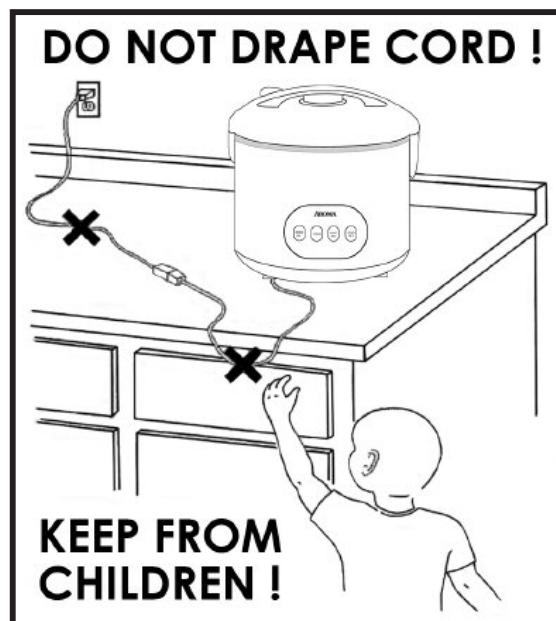
To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

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

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.

Short Cord Instructions

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.



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Parts Identification



Using the Pasta | Rice Gourmet™

NOTES ON USING THE PASTA | RICE GOURMET:

1. The stainless steel handles will be HOT during and after operation. Always use protective oven mitts when removing the lid, steam tray, colander or inner pot from the rice cooker.
2. When using the rice function, always place the lid on the rice cooker so that the steam vent is facing away from the front of the rice cooker (toward the side farthest from the control panel). This will prevent steam burns that might otherwise occur when reaching for the lid handle.
3. Foods may not be cooked in the steam tray while pasta or other foods are boiling. The high level of water needed for boiling will often cause foods in the steam tray to become submerged in water. Over-boiling and sputtering may also occur.
4. When using the pasta function do not cover with the lid.
5. When using the steam function, it is best to place the steam tray into the colander before inserting into the inner pot.
6. In order to avoid damage to the nonstick coating, do not let metal utensils, scouring pads or abrasive cleaners to come into contact with the inner pot.
7. Always use protective oven mitts when removing the lid, colander or steam tray both before and after cooking.

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, colander, steam tray 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.
- Do not use abrasive cleaners or scouring pads.
 - Do not immerse the base, cord or plug in water at any time.

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CAUTION:

- Do not open lid when in use.
- Make sure the outside surface of the inner pot is completely dry before placing into the rice cooker. If cooking pot is returned to cooker when wet it will damage this product, causing it to malfunction.

7

Using the Pasta | Rice Gourmet™

TO COOK RICE:

• **What you'll need:** Inner Pot

1. Using the measuring cup provided, measure out the desired amount of rice. One cup refers to one full, level cup. Cooked rice expands to double the amount of dry rice; for example cooking 2 cups of raw rice will yield 4 cups of cooked rice.
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. 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 11 of this manual for reference. The water lines in the inner pot are meant for white rice only; brown rice and rice mixes require additional water (see note below). Smooth over the top of the rice with the rice paddle so that the surface is level to ensure even cooking.
4. Place the inner pot in the rice cooker, making sure that the outside surface of the pot is dry. Place the lid over the rice cooker and plug power cord into a wall outlet.
5. To begin cooking, press the White Rice button (or Brown Rice button if cooking brown rice). The White Rice indicator light will illuminate. Once cooking is complete, the rice cooker will automatically switch to keep warm mode.
6. After cooking, use an oven mitt to remove the lid and use the rice paddle to stir the rice. This will release excess moisture and give the rice a fluffier texture. Then, close the lid and allow to remain in warm mode for 5-10 minutes. This will ensure optimal rice texture and moisture level.
7. Press the Warm/Off button and unplug the rice cooker to turn off the power. It is not recommended to leave rice on "keep warm" mode for more than 12 hours.

BROWN RICE

Brown rice takes longer to cook and requires more water than white rice due to the extra bran layers on the grains. The water lines in the inner pot are meant for white rice only. See the cooking guide on page 11 for water/rice measurements for brown rice. Allow brown rice 1-2 ½ hours to cook, depending on the amount being prepared.

Using the Pasta | Rice Gourmet™

TO STEAM FOOD (WITHOUT RICE):

• **What you'll need:** Inner Pot • Colander • Steam Tray

1. Add the desired amount of water to the inner pot according to the food being cooked. A convenient steaming guide has been included on page 13 of this manual for reference.
2. Place food in the steam tray. Place steam tray into the colander.
3. Place the inner pot into the base. Place colander and steam tray into the inner pot and cover with the lid.
4. Press the Steam button. The Steam light will illuminate.
5. Allow to cook for the necessary amount of time (see page 13 for a steaming guide). Using protective oven mitts, open the lid and check food every so often for doneness.
6. Remove food immediately after cooking process has completed. Using protective oven mitts, grasp the handles of the colander and carefully lift out. Place on a heat-proof surface and carefully remove the steam tray from the colander.
7. Press the Warm/Off button twice to turn off the heat. Do not leave food in the machine after it has finished cooking. Leaving food in the inner pot may cause it to overcook.

TO STEAM FOOD (WITH RICE):

• **What you'll need:** Inner Pot • Steam Tray

1. When cooking rice and steaming simultaneously, a maximum of 4 cups (8 cups cooked) of rice may be prepared. This will ensure that both the cooked rice and the steam tray fit properly into the rice cooker.
2. Add the desired amount of rice and water to the inner pot. See section titled "To Cook Rice" on page 7 for detailed instructions. Place the inner pot into the base.
3. Place food to be steamed into the steam tray. Place the filled steam tray over the rice and replace the lid. Press the White Rice or Brown Rice button, as applicable.

CAUTION:

- Do not open lid when in use.
- Make sure the outside surface of the inner pot is completely dry before placing into the rice cooker. If cooking pot is returned to cooker when wet it will damage this product, causing it to malfunction.

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CAUTION:

- EXTREME CAUTION must be exercised when pasta or other foods are boiling.
- Do not open lid when in use.
- Make sure the outside surface of the inner pot is completely dry before placing into the rice cooker. If cooking pot is returned to cooker when wet it will damage this product, causing it to malfunction.

9

Using the Pasta | Rice Gourmet™

4. Allow the steam tray to remain over the rice for the necessary amount of time, checking food every so often for doneness and using oven mitts to avoid burns. A convenient steaming guide has been provided on page 13 of this manual to help you determine how long various types of food will need to cook.
5. Remove food from the steam tray immediately after cooking. Using protective oven mitts, pull up the handles on the steam tray and carefully lift out.
6. Do not leave the filled steam tray in the inner pot after it has finished cooking. Leaving food in inner pot may cause it to overcook.
7. After removing food, replace the lid and allow the rice to finish cooking. When it is ready, the rice cooker will automatically switch to keep warm mode.

TO COOK PASTA/BOIL:

• **What you'll need:** Inner Pot • Colander

1. Pour water into the inner pot (enough to cover food to be boiled).
2. Place the colander into the inner pot.
3. Place inner pot and colander into the rice cooker. Set the lid over the top.
4. Press the Pasta button. The Pasta indicator light will illuminate.
5. When the water has come to a boil, remove the lid. Carefully add pasta or other foods to the inner pot, wearing protective oven mitts using a long-handled spoon or tongs to avoid steam burns. **Do not re-cover with the lid.**
6. Allow food to boil. Stir with a long-handled spoon and check for doneness occasionally, taking care to use protective oven mitts to avoid steam burns. Refer to food packaging for estimated cooking times.
7. When pasta or other food has finished cooking press the Warm/Off button twice to turn off the power.
8. Using protective oven mitts, carefully lift the colander out of the rice cooker, allowing all the water to drain into the inner pot.
9. Empty food from colander into a serving dish.

How To Clean

ALWAYS UNPLUG UNIT AND ALLOW TO COOL COMPLETELY BEFORE CLEANING.

1. Lid, steam tray, colander, rice paddle, measuring cup and inner pot are dishwasher safe. When using the dishwasher, it is best to place plastic accessories on the top rack.
2. To Hand Wash: Wash lid, steam tray, colander, rice paddle and measuring cup in warm, soapy water. Rinse and dry thoroughly.
3. Wash inner pot in warm soapy water with a soft cloth. Do not use abrasive cleaners or scouring pads, as they may damage the nonstick finish. The use of scouring pads creates a risk of electric shock.
4. Rinse and dry thoroughly before returning to the rice cooker.
5. Wipe the exterior of the rice cooker with a soft damp cloth.

- **Do not submerge rice cooker body, cord or plug in water or any other liquids.** •
- **Always make sure that the outside of the inner pot is dry prior to use. If inner pot is wet when it is returned to the rice cooker it may damage this product, causing it to malfunction.** •

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The chart on this page refers to the measuring cup provided with this product.

- The measuring cup provided with the Pasta Rice Gourmet™ adheres to industry standards (180mL) and is not equal to a regular U.S. cup (254mL).

Rice/Water Measurement Chart

UNCOOKED RICE	<u>WHITE RICE</u> WATER WITH MEASURING CUP	<u>BROWN RICE</u> WATER WITH MEASURING CUP	<u>WHITE RICE</u> WATER LINE INSIDE POT	APPROX COOKED RICE YIELD
2 CUPS	2 ½ CUPS	3 CUPS	LINE 2	4 CUPS
3 CUPS	3 ½ CUPS	4 ¼ CUPS	LINE 3	6 CUPS
4 CUPS	4 ½ CUPS	5 ½ CUPS	LINE 4	8 CUPS
5 CUPS	5 ½ CUPS	6 ¾ CUPS	LINE 5	10 CUPS
6 CUPS	6 ½ CUPS	8 CUPS	LINE 6	12 CUPS
7 CUPS	7 ½ CUPS	9 ¼ CUPS	LINE 7	14 CUPS
8 CUPS	8 ½ CUPS	10 ½ CUPS	LINE 8	16 CUPS
9 CUPS	9 ½ CUPS	11 ¾ CUPS	LINE 9	18 CUPS

HELPFUL HINTS

1. Rinse rice before placing into the inner pot to remove excess bran and starch. This will help reduce browning and sticking.
2. If you have experienced any sticking with the type of rice you are using, try adding a light coating of vegetable oil or non-stick 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 15), rice/water measurements may vary slightly.

Notes on Steaming and Rice

NOTES ON COOKING RICE

- Brown rice takes longer to cook and requires more water than white rice due to the extra bran layers on the grains. The water lines in the inner pot are meant for white rice only. Please see the chart on page 11 for brown rice cooking ratios.
- 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. The chart above refers to cups of rice/water according to the measuring cup provided.
- Do not place more than 9 cups of uncooked rice into this appliance at one time. The maximum capacity of this unit is 9 cups uncooked rice which yields 18 cups of cooked rice

NOTES ON STEAMING

- 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.
- 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.
- Altitude, humidity and outside temperature will affect cooking times.
- The steaming chart is for reference only. Actual cooking time may vary.
- No more than 4 cups (uncooked) of rice may be prepared in the rice cooker when simultaneously steaming. Cooking more than 4 cups of rice will cause the steam tray to fit improperly into the rice cooker which will affect cooking results as well as create a risk of injury.

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- The chart on this page refers to standard U.S. cups (254mL).

Steaming Guide

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

PLEASE SEE NOTES ABOUT STEAMING ON PAGE 12.

Troubleshooting

Because rice variations may vary in their make-up, results can also 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 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 and press down the power switch to COOK mode. When rice cooker switches to 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 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 WARM mode for 10-30 minutes as needed, opening the lid and stirring periodically to release excess moisture.

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About Rice

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 Rice Pasta Gourmet™ can cook any rice variation to perfection. 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. "Carolina" rice is firm, 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. Unrefined brown rice is a whole grain food.

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

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. \$15.00 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 and which may vary from state to state and does not cover areas outside the United States.

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M-F, 8:30 AM - 5:00 PM, Pacific Standard Time

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