

ARC-2000

**AROMA** | **PROFESSIONAL**™

20-Cup Capacity  
Rice Cooker | Food Steamer

## Instruction Manual



[www.AromaCo.com](http://www.AromaCo.com)



[www.AromaCo.com](http://www.AromaCo.com)

## LIMITED WARRANTY

Aroma Housewares Company warrants this product free from defects in material and workmanship for two years 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 - 4:30 PM,  
Pacific Time  
[www.AromaCo.com](http://www.AromaCo.com)

With the Aroma® Professional™ rice cooker you'll be making fantastic, restaurant-quality rice at the touch of a button! This machine is specially calibrated to cook all varieties of rice, including tough-to-cook brown rice, to fluffy perfection.

In addition to rice, your new Aroma® Professional™ rice cooker is ideal for healthy one-pot meals for the whole family. The convenient steam tray inserts directly over the rice, allowing you to cook meats and vegetables at the same time, in the same pot. Steaming food locks in natural flavors and nutrients that are often lost with other methods of cooking. And with the Smart Steam feature, steaming favorite meats and vegetables has never been easier. Program the number of minutes needed to steam and the Smart Steam feature does the rest.

The first-of-its-kind Slow Cook function adds an extra dimension of versatility to your rice cooker, allowing it to fully function as a 3-quart programmable slow cooker! Perfect for a wide variety of hearty family favorites.

Your new rice cooker is also great for soups, stews, stocks, oatmeal, gumbos, jambalaya, breakfast frittatas, dips and even desserts! See the included recipe booklet for great meal ideas.

This manual contains helpful measurement charts for cooking rice and steaming. For more information on your Aroma® Professional™ rice cooker, or for product service, recipes and other home appliance solutions, please visit us online at [www.AromaCo.com](http://www.AromaCo.com).

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## ABOUT RICE

COURTESY OF THE USA RICE FEDERATION

For recipes and rice information visit the USA Rice Federation online at [www.usarice.com/consumer](http://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 at one set temperature, then turn off once all the water has been absorbed. Sensor Logic™ rice cookers are for true rice enthusiasts. This rice cooker uses an on-board micro-computer to 'think' for itself. By simply pressing the corresponding function button, Sensor Logic™ will optimize 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.

## 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. 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 any other liquid.
4. Keep the appliance away from 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. Contact Aroma® customer service for examination, repair or adjustment.
7. Do not use attachments or accessories other than those supplied or recommended by Aroma® Housewares. Incompatible parts create a hazard.
8. Do not use outdoors.
9. Do not let cord hang over the edge of the 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 this appliance for other than its intended use.
12. Extreme caution must be used when moving the appliance while it contains hot water or other hot 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 electrical circuit is overloaded with other appliances, this appliance may not operate properly.
15. Maximum uncooked rice capacity is 1.8 liters (total capacity is 4.0 Liters) or 10 cups of the provided measuring cup.
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 may damage the product, causing it to malfunction.
19. Use extreme caution when opening the lid during or after cooking. Hot steam will escape and may cause scalding.
20. During the cooking and steaming stage, you may see steam coming from the vent on the lid. This is normal. Do not cover, touch or obstruct the steam vent.
21. Do not touch hot surfaces. Use handles or knobs.
22. Store rice cooker in a cool, dry place.
23. Use the appliance on a level, dry and heat-resistant surface.
24. To reduce the risk of electric shock, cook only in the provided inner pot.
25. To disconnect, press the POWER button twice, then remove plug from the wall outlet.

## 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.

**This appliance is for household use only.**

## ABOUT RICE

COURTESY OF THE USA RICE FEDERATION

For recipes and rice information visit the USA Rice Federation online at [www.usarice.com/consumer](http://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-frys, 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.

## HOW TO CLEAN

Always unplug the rice cooker and allow it to cool completely before cleaning.

### FASTER CLEANUP

For even faster cleanup, the inner cooking pot, serving spatula, measuring cup, soup ladle and condensation collector can be washed in the top rack of the dishwasher!

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 underside of the lid with a warm, damp cloth. Dry with a soft cloth.
5. Wipe the body of the rice cooker and the underside of the lid clean with a damp cloth.
6. Empty out the water from the condensation collector into a sink after each use.  
Remove by pulling the condensation collector out by the tabs located on each side. Reattach by pushing back into place before next use.
7. To clean the steam vent (clean after each use; the steam vent is NOT dishwasher-safe):
  - Pull out the steam vent as shown in "Diagram 1."
  - Empty and wash the steam vent in warm, soapy water. Rinse thoroughly.
  - Dry the steam vent with a soft cloth.
  - Reinsert the steam vent for next use.

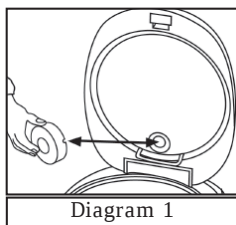
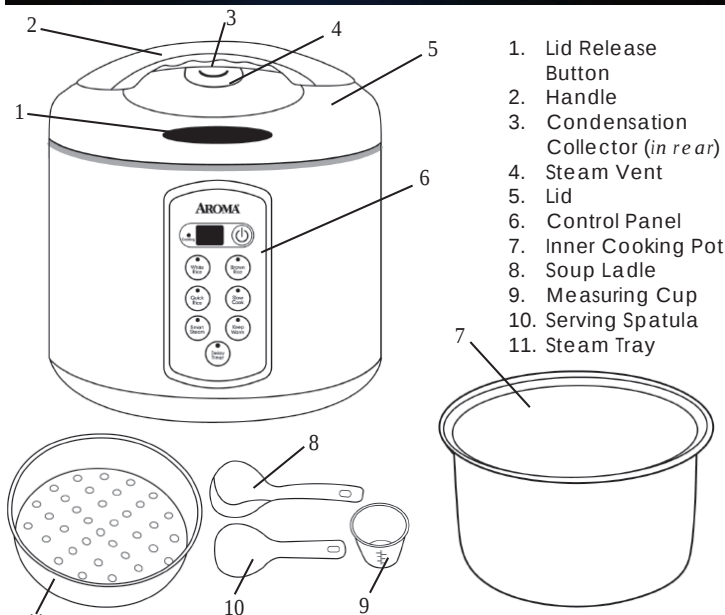


Diagram 1

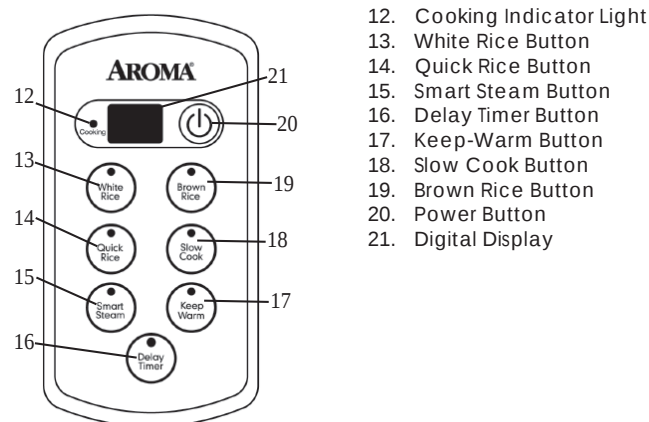
### NOTE

- Do not use harsh abrasive cleaners, scouring pads or products that are not considered safe to use on nonstick coatings.
- Always make sure the outside of the inner pot is dry prior to use. If the inner cooking pot is returned to the rice cooker when wet, it may damage this product, causing it to malfunction.
- Any other servicing should be performed by Aroma Housewares Company.

## PARTS IDENTIFICATION



### Control Panel



## 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 accessories in warm, soapy water. Rinse and dry thoroughly.
5. Remove inner cooking 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 rice cooker body, cord or plug in water at any time.

## COOKING RICE

### SHORT ON TIME?

Use the "Quick Rice" function. See more details on this time-saving feature on page 8.

1. Using the measuring cup provided, measure out the desired amount of rice. One full, level cup of uncooked rice will yield 2 cups of cooked rice. The measuring cup provided adheres to rice industry standards (180mL) and is not equal to one U.S. cup (240 mL).
2. Rinse rice in a separate container until the water becomes relatively clear; drain.
3. Place rinsed rice in the inner cooking pot. Rice must be cooked in the inner cooking pot, do not add rice and/or water directly to the rice cooker.
4. Using the measuring cup provided or the water measurement lines located inside the inner cooking pot, add the appropriate amount of water. See the "Rice/Water Measurement Table" on page 7 for suggested rice/water ratios.

### WANT MORE FLAVORFUL RICE?

To add an extra dimension of flavor to rice, try substituting a favorite variety of meat or vegetable broth or stock. The ratio of broth/stock to rice will be the same as water to rice.

5. Making sure that the exterior of the inner cooking pot is clean, dry and free of debris; set the inner cooking pot into the rice cooker. Snap the lid closed securely and plug the power cord into an available wall outlet.
6. Turn the rice cooker on by pressing the POWER button. Each button's indicator light will flash in succession and the digital display will show two blue dashes.

### WANT SOFTER RICE?

For softer rice, allow rice to soak for 10-20 minutes prior to cooking.

## SLOW COOK

The Aroma® Professional™ is the first rice cooker to offer a full-featured Slow Cook function. Perfect for a wide variety of slow cooked classics, the "Slow Cook" function sets easily and automatically switches to "Keep-Warm" once the cooking has completed.

1. Referring to the recipe being used, add all ingredients to be slow cooked into the inner cooking pot.
2. Place the inner cooking pot into the rice cooker.
3. Turn the rice cooker on by pressing the POWER button. Each button's indicator light will flash in succession and the digital display will show two blue dashes.
4. Press the SLOW COOK button. The digital display will show a flashing "2" representing two hours of slow cook time. Each additional press of the SLOW COOK button will increase the slow cook time by one hour, up to 10 hours. After 10 hours is reached, an additional press will cycle the display back to 2 hours.
5. Press the POWER button once at any time to cancel your choice and reset.
6. Once the desired time has been reached, the rice cooker will beep and lock in the selected time. It will beep once more and the number displayed will stop flashing and the COOKING INDICATOR LIGHT will illuminate to indicate the "Slow Cook" function has begun.
7. The digital display will begin to count down in one hour increments from the time selected.
8. After the selected time has passed, the rice cooker will beep to indicate it is finished cooking and automatically switch to "Keep-Warm" mode.
9. The digital display will show how many hours the rice cooker has been on "Keep-Warm" mode.
10. Press the POWER button twice to turn off the rice cooker. If the POWER button is not pressed, the rice cooker will remain in "Keep-Warm" mode. It is not recommended to leave slow cooked food on "Keep-Warm" mode for more than 2 hours.

## MEAT STEAMING GUIDE

| Meat    | Amount of Water | Steaming Time                                            | Safe Temperature |
|---------|-----------------|----------------------------------------------------------|------------------|
| Fish    | 2 Cups          | 15 Min.                                                  | 140°             |
| Chicken | 2½ Cups         | 20 Min.                                                  | 165°             |
| Pork    | 2½ Cups         | 20 Min.                                                  | 160°             |
| Beef    | 2½ Cups         | Medium= 15 Min.<br>Medium-Well= 20 Min.<br>Well= 23 Min. | 160°             |

### Helpful Hints

1. Steaming times may vary depending upon the cut of meat being used.
2. To ensure meat tastes its best, and to prevent possible illness, check that meat is completely cooked prior to serving. If it is not, place more water into the inner cooking pot and repeat the cooking process until meat is adequately cooked.
3. When using the steam tray, the maximum amount of rice that can be cooked simultaneously is 8 cups (uncooked). This ensures that both the cooked rice and the steam tray will fit properly into the rice cooker.
4. 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.
5. Altitude, humidity and outside temperature will affect cooking times.
6. This steaming chart is for reference only. Actual cooking times may vary.

## COOKING RICE (CONT.)

7. To begin cooking, press the WHITE RICE or BROWN RICE button, depending upon the type of rice to be cooked. The selected function's indicator light will illuminate.

### COOKING BROWN RICE?

Brown rice requires a much longer cooking cycle than other rice varieties due to the extra bran layers on the grains. The "Brown Rice" function on this rice cooker allows extra time and adjusted heat settings in order to cook the rice properly. If it appears that the rice cooker is not heating up immediately on the "Brown Rice" setting, this is due to a low-heat soak cycle that precedes the cooking cycle to produce better brown rice results.

8. After approximately 5 seconds, the COOKING INDICATOR LIGHT will illuminate to show that the rice cooker has begun cooking. Once cooking is complete, the rice cooker will automatically switch to "Keep-Warm" mode.

### COUNTDOWN

As the cooking cycle nears completion, the rice cooker will display a countdown on the digital display. This countdown will appear for the final 12 minutes for "White Rice," 25 minutes for "Brown Rice" and 3 minutes for "Quick Rice."

9. The rice cooker will beep to indicate that cooking has completed and automatically switch to "Keep-Warm" mode. Open the lid and use the serving spatula to stir the rice. This will release excess moisture and give the rice a fluffier texture. Close the lid and allow the unit to remain on "Keep-Warm" mode for 5-10 minutes. This will ensure an optimal rice texture and moisture level.
10. The digital display will show how many hours the rice cooker has been on "Keep-Warm" mode.
11. Press the POWER button twice to turn off the rice cooker. If the POWER button is not pressed, the rice cooker will remain on "Keep-Warm" mode. It is not recommended to leave rice on "Keep-Warm" mode for more than 12 hours.

## RICE/WATER MEASUREMENT TABLE

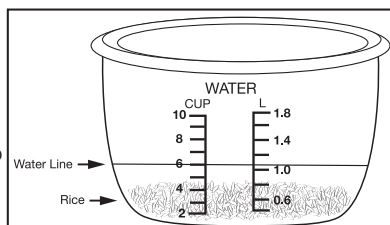
| UNCOOKED RICE | WATER    | RICE WATERLINE INSIDE POT | APPROX. COOKED RICE YIELD | COOKING TIMES                                      |
|---------------|----------|---------------------------|---------------------------|----------------------------------------------------|
| 2 Cups        | 2½ Cups  | Line 2                    | 4 Cups                    | WHITE RICE: 30-35 Min.<br>BROWN RICE: 100-105 Min. |
| 3 Cups        | 3½ Cups  | Line 3                    | 6 Cups                    | WHITE RICE: 32-37 Min.<br>BROWN RICE: 102-107 Min. |
| 4 Cups        | 4½ Cups  | Line 4                    | 8 Cups                    | WHITE RICE: 34-39 Min.<br>BROWN RICE: 110-115 Min. |
| 5 Cups        | 5½ Cups  | Line 5                    | 10 Cups                   | WHITE RICE: 38-43 Min.<br>BROWN RICE: 114-119 Min. |
| 6 Cups        | 6½ Cups  | Line 6                    | 12 Cups                   | WHITE RICE: 40-45 Min.<br>BROWN RICE: 116-121 Min. |
| 7 Cups        | 7½ Cups  | Line 7                    | 14 Cups                   | WHITE RICE: 41-46 Min.<br>BROWN RICE: 118-123 Min. |
| 8 Cups        | 8½ Cups  | Line 8                    | 16 Cups                   | WHITE RICE: 43-48 Min.<br>BROWN RICE: 120-125 Min. |
| 9 Cups        | 9½ Cups  | Line 9                    | 18 Cups                   | WHITE RICE: 44-49 Min.<br>BROWN RICE: 123-128 Min. |
| 10 Cups       | 10½ Cups | Line 10                   | 20 Cups                   | WHITE RICE: 46-51 Min.<br>BROWN RICE: 125-130 Min. |

### HELPFUL HINTS

- Want perfect brown rice without the wait? Use the "Delay Timer." Simply add rice and water in the morning and set the "Delay Timer" for when rice will be needed that night.
- Need rice in a hurry? The Quick Rice function can reduce cooking time by as much as 50%. See "Quick Rice" on page 8 for more information.
- This chart is only a general measuring guide. As there are many different kinds of rice available (see "About Rice" on page 16), rice/water measurements may vary.

### INNER COOKING POT WATER LINES

The water lines in the inner cooking pot may be used to measure the correct amount of water for rice (see illustration). Be sure to add the desired amount of rice first. Then fill the inner cooking pot with water to the corresponding line in the inner cooking pot (i.e. 6 cups of uncooked rice would be filled to



line 6). This is a quick and easy method to achieve perfect rice results.

## VEGETABLE STEAMING GUIDE

| VEGETABLE   | AMOUNT OF WATER | STEAMING TIME |
|-------------|-----------------|---------------|
| Asparagus   | ½ Cup           | 7 Minutes     |
| Broccoli    | ¼ Cup           | 5 Minutes     |
| Cabbage     | 1 Cup           | 15 Minutes    |
| Carrots     | 1 Cup           | 15 Minutes    |
| Cauliflower | 1 Cup           | 15 Minutes    |
| Corn        | 1 Cup           | 15 Minutes    |
| Eggplant    | 1¼ Cups         | 15 Minutes    |
| Green Beans | 1 Cup           | 15 Minutes    |
| Peas        | ½ Cup           | 7 Minutes     |
| Spinach     | ½ Cup           | 7 Minutes     |
| Squash      | ½ Cup           | 7 Minutes     |
| Zucchini    | ½ Cup           | 7 Minutes     |

### Helpful Hints

- Since most vegetables only absorb a small amount of water, there is no need to increase the amount of water for larger servings.
- 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.
- Frozen vegetables will take a longer time to cook.
- When using the steam tray, the maximum amount of rice that can be cooked simultaneously is 8 cups (uncooked). This ensures that both the cooked rice and the steam tray will fit properly into the rice cooker.
- Altitude, humidity and outside temperature will affect cooking times.
- This steaming chart is for reference only. Actual cooking times may vary.

## TO STEAM & 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 one-pot meals.

1. Place the desired amount of rice and appropriate amount of water into the inner cooking pot. See “*Cooking Rice*” beginning on page 5 for details. Do not attempt to cook more than 8 cups (uncooked) white or brown rice if simultaneously using the steam tray or the steam tray will not fit once the rice cooks.
2. Place the inner pot into the unit and begin to cook the rice.
3. Refer to the steaming guides for vegetables (page 12) or meat (page 13) 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. See the “*Rice/Water Measurement Table*” included on Page 7 for approximate rice cooking times.
4. Place your choice of vegetables or meat into the steam tray. Open the lid, using caution as steam escaping will be extremely hot, and place the steam tray into the rice cooker.
5. Close the lid securely and allow the rice cooker to resume cooking.
6. Once food has been steamed for the appropriate time, open the lid. Use caution when opening the 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, as it will be hot.
7. If the rice has not finished cooking, close the lid of the rice cooker and allow rice to continue to cook until done. Once the rice is finished cooking, the rice cooker will beep and automatically switch to “Keep-Warm” mode.
8. The digital display will show how many hours the rice cooker has been on “Keep-Warm” mode.
9. Press the POWER button twice to turn off the rice cooker. If the POWER button is not pressed, the rice cooker will remain on “Keep-Warm” mode. It is not recommended to leave rice on “Keep-Warm” mode for more than 12 hours.

### 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 grow cold or become soggy before the rice is ready.

## QUICK RICE

The “Quick Rice” function will save time by foregoing the soaking cycle. However, we only recommend using this function if time is of the essence. The rice produced by the “Quick Rice” function will not be of the same quality as if the “White Rice” or “Brown Rice” functions were used.

To use the “Quick Rice” function, follow the steps for “*Cooking Rice*” beginning on page 5. Rather than pressing one of the rice function buttons, press QUICK RICE to utilize this feature. The digital display will show a countdown 3 minutes before the rice is finished.

### COOKING BROWN RICE?

For best results with brown rice when using the “Quick Rice” function, add an additional 1½ cups of water, using the provided measuring cup. The additional water helps to compensate for the lack of soaking time.

## QUICK RICE TIME GUIDE

| White Rice<br>Uncooked Cups | Cooking Time with<br>“Quick Rice” Function | Approx. Time Savings<br>Compared to<br>“White Rice” Function |
|-----------------------------|--------------------------------------------|--------------------------------------------------------------|
| 2 Cups                      | 17-22 Min.                                 | 15 Min.                                                      |
| 4 Cups                      | 22-27 Min.                                 | 15 Min.                                                      |
| 6 Cups                      | 27-32 Min.                                 | 15 Min.                                                      |
| 8 Cups                      | 30-35 Min.                                 | 10 Min.                                                      |
| 10 Cups                     | 38-43 Min.                                 | 10 Min.                                                      |

| Brown Rice<br>Uncooked Cups | Cooking Time with<br>“Quick Rice” Function | Approx. Time Savings<br>Compared to<br>“Brown Rice” Function |
|-----------------------------|--------------------------------------------|--------------------------------------------------------------|
| 2 Cups                      | 38-43 Min.                                 | 60 Min.                                                      |
| 4 Cups                      | 44-49 Min.                                 | 70 Min.                                                      |
| 6 Cups                      | 46-51 Min.                                 | 70 Min.                                                      |
| 8 Cups                      | 52-57 Min.                                 | 70 Min.                                                      |
| 10 Cups                     | 57-62 Min.                                 | 70 Min.                                                      |

### NOTE

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 cooking 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 will cause a loss of heat and steam. Cooking time may be prolonged if the lid is opened before the rice is finished.

## DELAY TIMER

The "Delay Timer" function will have rice ready for mealtime up to 15 hours in advance. When setting the timer, it is important to remember that rice will be finished cooking once the amount of time set has elapsed. At that point the rice cooker will automatically switch to "Keep-Warm" to ensure rice is at its freshest for serving.

### NOTE

To ensure safe food handling, the "Delay Timer" will not work in tandem with the "Smart Steam" function. The "Delay Timer" is meant to be used only with the "White Rice" and "Brown Rice" cooking functions.

To use the "Delay Timer":

1. Follow steps 1 through 6 of "Cooking Rice" on page 5.
2. Press the DELAY TIMER button (in 1-hour increments) until the digital display shows the number of hours in which you would like your rice to be finished cooking. The "Delay Timer" can be set from 1 to 15 hours. After 15 hours is reached on the display, the "Delay Timer" will cycle back to 1 hour.

### NOTE

Due to its longer cooking time, the "Brown Rice" function cannot be delayed for less than 2 hours.

3. Press the POWER button once at any time to cancel your choice and reset.
4. Press WHITE RICE or BROWN RICE button, depending upon the rice being cooked, to begin the delayed cooking cycle.
5. The COOKING INDICATOR LIGHT will illuminate once the rice cooker begins cooking the rice.
6. When cooking has completed, the rice cooker will beep and automatically switch to "Keep-Warm" mode. The digital display will show how many hours the rice cooker has been on "Keep-Warm" mode.
7. Press the POWER button twice to turn off the rice cooker. If the POWER button is not pressed, the rice cooker will remain on "Keep-Warm" mode. It is not recommended to leave rice on "Keep-Warm" mode for more than 12 hours.

### THE DIGITAL DISPLAY

When cooking rice, the digital display will show two blue lines (see illustration). As rice nears completion, the display will show a countdown of the final minutes remaining. The digital display will also show times for the "Delay Timer," "Smart Steam," "Slow Cook" and "Keep-Warm" functions.



## SMART STEAM

The "Smart Steam" function of the Aroma® Professional™ rice cooker gives it all the functionality of a digital food steamer. Set the time food needs to steam for easy, healthy meals and sides.

1. Add the desired amount of water to the inner cooking pot. The inner cooking pot includes steam lines for approximate steam times (10, 20 and 30 minutes). Fill the inner cooking pot to the line of the desired steam time. Refer to the steaming guide for approximate times for vegetables on page 12 and meat on page 13.
2. Place the inner cooking pot into the rice cooker.
3. Place the steam tray inside the rice cooker.
4. Place food in the steam tray and shut the lid, ensuring it locks securely closed.

### STEAMING SMALLER FOODS?

Smaller foods may be placed on a heat-proof dish and then placed into the steam tray.

5. Turn the rice cooker on by pressing the POWER button. Each button's indicator light will flash in succession and the digital display will show two blue dashes.
6. Press the SMART STEAM button. The digital display will show a flashing "5" representing five minutes of steam time. Each additional press of the SMART STEAM button will increase the steaming time by one minute, up to 30 minutes. After 30 minutes is reached, an additional press will cycle the display back to 5 minutes.

### NOTE

The "Smart Steam" time setting will begin counting down once water has begun to boil. The "Smart Steam" time is not the total time, but the time food will steam once water has reached a boil.

7. Press the POWER button once at any time to cancel your choice and reset.
8. Once the desired time has been reached, the rice cooker will beep to indicate it is setting at the selected time. It will beep once more and the number displayed will stop flashing and the COOKING INDICATOR LIGHT will illuminate to indicate the steam function has begun.
9. The digital display will begin to count down in one minute increments from the time selected once the water in the rice cooker has reached a boil.
10. After the selected time has passed, the rice cooker will beep to indicate it is finished cooking and automatically switch to "Keep-Warm" mode.
11. The digital display will show how many hours the rice cooker has been on "Keep-Warm" mode.
12. Press the POWER button twice to turn off the rice cooker. If the POWER button is not pressed, the rice cooker will remain on "Keep-Warm" mode. It is not recommended to leave rice or steamed food on "Keep-Warm" mode for more than 12 hours.

SEE PAGE 11 FOR INSTRUCTIONS ON COOKING RICE AND STEAMING SIMULTANEOUSLY.