

AROMA[®]

Big Chef[™]

Commercial Rice Cooker
Professional Grade



Instruction Manual

Model: ARC-1033E (30 cups)

Congratulations on your purchase of the Aroma Commercial Rice Cooker! This convenient appliance will help you run your restaurant, business or household smoothly. Its large capacity allows you to cook up to 60 cups of cooked rice in one batch. After cooking, your rice will automatically be kept warm and fresh for hours until it's ready to be served.

Of the more than seven thousand different varieties of rice, Aroma's Commercial Electronic Rice Cooker does them all! Short or long-grained, white, and brown rice can all be prepared to fluffy perfection.

Your new Aroma Commercial Rice Cooker was designed in the tradition of reliable durability and built to last through constant rigorous use. Whether it's for your restaurant, business or volunteer organization, this large capacity rice cooker is ideal for feeding large crowds. It's also perfect for hosting parties, large gatherings and potlucks!

You can count on the Aroma Commercial Rice Cooker to get the job done right, every time, so you can keep running your kitchen like a professional.

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IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed 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.
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. To prevent damage or deformation, do not use the inner pot on a stovetop or burner.
21. To disconnect, turn any control to "off", then remove plug from wall outlet.
22. Do not use appliance for anything other than intended use.
23. To reduce the risk of electric shock, cook only in removable container.

SAVE THESE INSTRUCTIONS

SHORT CORD INSTRUCTIONS

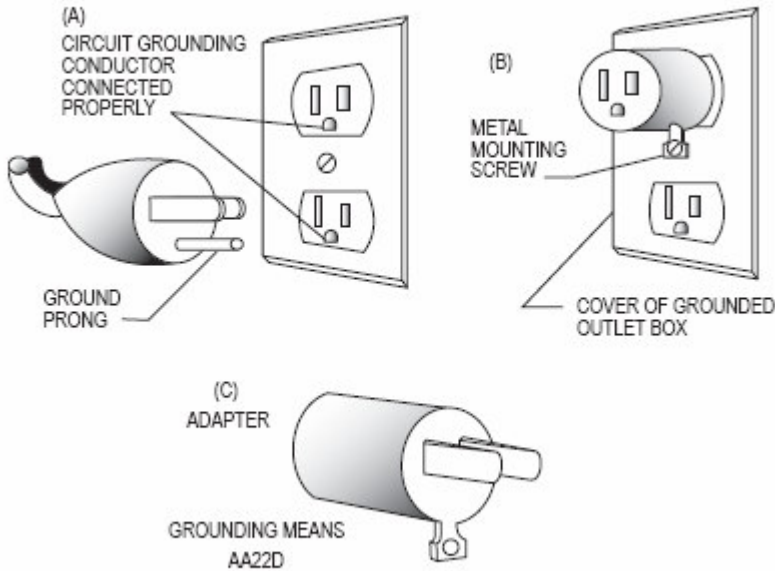
1. A short power-supply cord is provided to reduce risk resulting from becoming entangled in or tripping over a longer cord.
2. Longer extension cords are available and may be used if care is exercised in their use.
3. If a longer extension cord is used:
 - a. The marked electrical rating of the extension 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.



GROUNDING INSTRUCTIONS

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 adapter, sketch B, should be used for connecting sketch-A plug plugs to two-plugs to two-prong receptacles. The grounding tab, which extends from the adapter, must be connected to a permanent ground such as a properly grounded outlet box as shown in sketch C using a metal screw.



PARTS IDENTIFICATION



- | | |
|----------------------|-------------------------|
| 1. Handle | 7. 900 ml Measuring Cup |
| 2. Lid | 8. 180 ml Measuring Cup |
| 3. Inner Cooking Pot | 9. Rice Paddle |
| 4. Lid Holder | |
| 5. Cooker body | |
| 6. Dual Mode Panel: | |
| COOK | |
| WARM | |
| MODE * | |
| ON/OFF | |

**switches between COOK and WARM modes*

RICE COOKING PROCEDURE

1. Measure desired amount of rice on a level surface using the large 900 ml measuring cup provided. One cup of raw rice will yield approximately two cups of cooked rice.
2. In a separate container, rinse rice with warm water to remove excess bran and starch. This will protect the inner pot, prevent water from sputtering, and make cleaning up easier.
3. Put rinsed rice into the cooking pot and level out with rice paddle.
4. Add appropriate amount of water using the large 900 ml measuring cup. Refer to the Rice Water Measuring Guide on page 6 for the correct proportions of rice and water. The ratio of rice to water is 1:1 $\frac{1}{4}$. NEVER add water higher than the maximum water line.
5. Stir water and rice together with rice paddle to ensure all rice is evenly coated with water.
6. Set the unit on a stable surface, making sure there is no water or debris on the outside surface of the inner cooking pot. Place the inner cooking pot into the cooker. Make sure the pot has direct contact with the heating plate. If necessary shift left and right until pot is secure.
7. Close the lid. If the lid is not closed completely, the rice will not cook properly.
8. Plug AC cord into proper wall outlet. **Do not** plug cord in until ready to cook. The cooker will beep and the COOK light will flash.
9. Press the MODE button. The COOK light will turn on indicating the rice is starting to cook. When the cooking is finished, you will hear 5 beeps and the indicator light will automatically switch from COOK to WARM. At full capacity, approximate cooking time is 40 minutes.

10. After cooking, be sure to keep the lid closed for 20-30 minutes while the unit is on WARM mode. This is an important step to ensure that your rice is fluffy and evenly cooked. The keep warm mode will keep rice at a serving temperature until the unit is turned off. Maximum warming mode time is 8 hours.
11. If you have finished cooking and do not want to use the WARM mode, press the ON/OFF button and you can safely unplug the AC cord.

CAUTION

- Make sure the rice cooker is plugged into a proper wall outlet before using.
- 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.
- To avoid damage to the cooker, do not use the inner cooking pot from any other brand or model of rice cooker. (This type of damage is not covered under the warranty).
- 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.
- **DO NOT place the rice cooker on or near a heated gas range, oven or any heated object.**
- **DO NOT use any damaged power cord.**
- **Place the rice cooker in a well-ventilated area on a heat-proof surface while in use.**

RICE / WATER MEASURING TABLE

In the instructions below, cups do not refer to standard U.S. measurements. The following quantities adhere to rice industry standards.

- 1 cup= 180 ml
- 1 Large Cup (900 ml) =5 small Cups (180 ml)
- The chart below refers to the large (900 ml) measuring cup to measure uncooked rice and water. 1 large (900 ml) cup is equal to 5 small (180 ml) cups.
- When adding water, you may use the measuring cups provided or you may refer to the water lines on the inside of the inner cooking pot (see chart below).
- The ratio of rice to water is 1:1 ¼.
- The Cooked Cups column refers to the small (180 ml) cup.
- Maximum capacity yields 60 cups of cooked rice.
- If the measuring cups provided are lost or damaged, please contact our customer service department at 1-800-276-6286 for a replacement.
- For brown rice see page 9.

| Uncooked Rice | Added Water | Water Line of Inner Pot | Cooked Cups |
|--------------------|--------------------|-------------------------|--------------------|
| Large Cup (900 ml) | Large Cup (900 ml) | | Small Cup (180 ml) |
| 1 | 1 ¼ | Line 5 | 10 Cups |
| 2 | 2 ½ | Line 10 | 20 Cups |
| 3 | 3 ¾ | Line 15 | 30 Cups |
| 4 | 5 | Line 20 | 40 Cups |
| 4 ¾ | 6 | Line 24 | 48 Cups |
| 5 | 6 ¼ | Line 25 | 50 Cups |
| 6 | 7 ½ | Line 30 | 60 Cups |

HELPFUL HINTS

Cooking Perfect Rice:

- For faster cooking time and softer rice, soak rice in warm water for 30 minutes prior to cooking.
- After adding rice and water to the inner cooking pot, remember to stir well so rice is coated evenly with water.
- After COOK mode switches to WARM mode, allow rice to warm for 20-30 minutes. This allows excess moisture to evaporate.
- Stir cooked rice lightly with a spoon before serving and excess water will steam off.

Preventing Burning or Sticking:

- Rinse the rice with warm water to remove excess bran and starch. This will help reduce rice browning and sticking to the bottom of your pot during cooking.
- Some varieties of rice may stick to the inner pot. If you have experienced any rice sticking to the inner pot, try adding a light coating of vegetable or olive oil to the bottom of the inner pot before cooking.

Cooking Brown Rice:

- Soak brown rice for one hour and a half before cooking.
- When cooking brown rice, add $\frac{1}{4}$ cup for each additional cup of rice being cooked.
- At maximum capacity cooking time lasts about one hour.
- After COOK mode switches to WARM mode, let rice continue to warm for 20 minutes longer.
- Stir to release excess moisture from cooked rice.

HOW TO CLEAN

CAUTION: 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 soft sponge or dishcloth. **Do not** use any abrasive cleaners for cleaning. Rinse and dry thoroughly before the next use.

NOTE:

- **Never insert the inner pot into the unit while there is water or debris on the outside surface. Always make sure the inner pot is clean and dry before using.**
 - Keep the cooking pot extremely clean especially if salt or salty ingredients have been used.
 - The inside of inner pot may discolor slightly after an extended time of use. This is normal and does not pose a health risk or affect the performance of the unit.
2. Clean other surfaces with a damp cloth.
 3. 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. Remove the residue by thoroughly wiping down the heating plate. Be sure to dry the heating plate before using again to ensure good contact with the cooking pan.
 4. Do not immerse the rice cooker and the power cord in water or any liquid.

CAUTION: Never clean the cooker when it is still hot.

AROMA FANCY RICE MIX

Ingredients:

- 2 large (900mL) cups white rice (long grain)
- ½ large (900ml) cup sweet rice
- 5 tbsp black rice

Add 3 ¾ large (900mL) cups of water and turn the unit to COOK mode. Yields approximately 30 cups of cooked rice.

LIMITED WARRANTY

Aroma Housewares Company warrants this product free from defects in material and workmanship for one year from the 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 that the product is returned, freight prepaid with proof of purchase and U.S. \$20.00 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 continental United States.**

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