

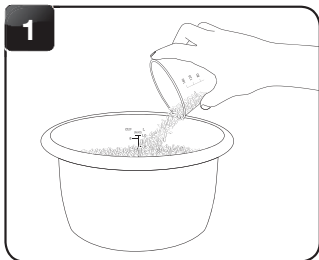


# BEFORE FIRST USE

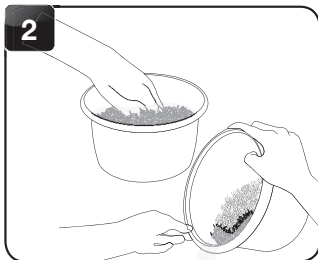
1. Read all instructions and important safeguards.
2. Remove all packaging materials and check that all items have been received in good condition.
3. Tear up all plastic bags as they can pose a risk to children.
4. Wash lid and accessories in warm, soapy water. Rinse and dry thoroughly.
5. Remove the inner cooking pot from rice cooker and clean with warm, soapy water. Rinse and dry thoroughly.
6. Wipe body clean with a damp cloth.
  - **Do not use abrasive cleaners or scouring pads.**
  - **Do not immerse the rice cooker base, cord or plug in water at any time.**



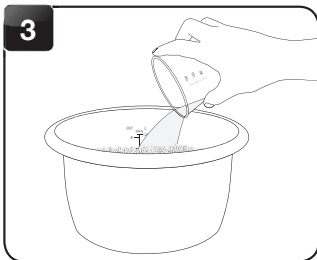
# TO COOK RICE



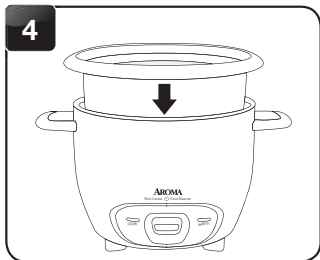
**1** Using the provided measuring cup, add rice to the inner cooking pot.



**2** Rinse rice to remove excess starch. Drain.



**3** Fill with water to the line which matches the number of cups of rice being cooked.\*



**4** Place the inner cooking pot into the rice cooker.

\* Due to the extra layers of bran, brown rice will require more water. See the "Rice/Water Measurement Tables" on **page 9** for water amounts.



## NOTE

- Before placing the inner cooking pot into the rice cooker, check that it is dry and free of debris. Adding the inner cooking pot when wet may damage the rice cooker.

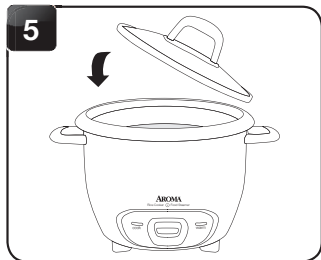


## HELPFUL HINTS

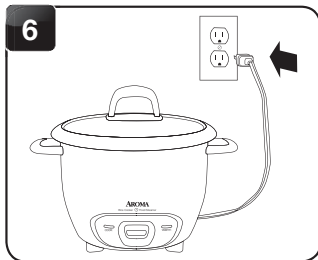
- If you misplace the measuring cup, a  $\frac{3}{4}$  standard US cup is an exact replacement.
- To add more flavor to rice, try substituting a favorite meat or vegetable broth or stock. The ratio of broth/stock to rice will be the same as water to rice.
- For approximate rice cooking times and suggested rice/water ratios, see the "Rice/Water Measurement Tables" on **page 9**.



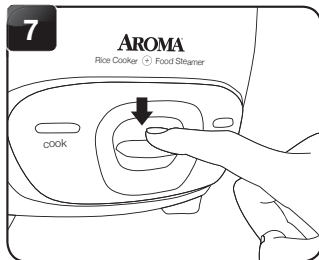
## TO COOK RICE (CONT.)



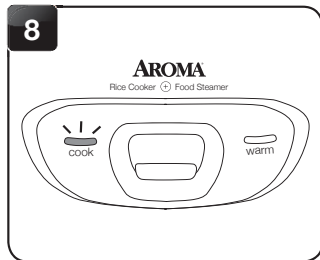
**5** Place the tempered glass lid securely onto the rice cooker.



**6** Plug the cord into an available outlet.



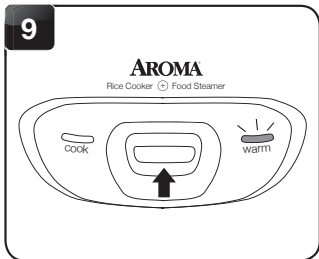
**7** Press the **COOK SWITCH** to begin cooking.



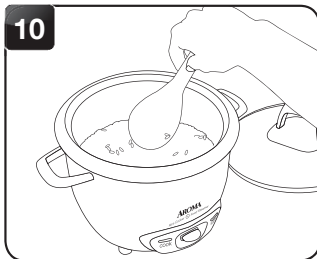
**8** The **COOK** indicator light will illuminate as the rice cooker begins cooking the rice.



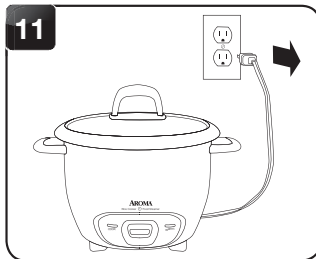
## TO COOK RICE (CONT.)



When rice is ready, the **COOK SWITCH** will flip up and switch into “Keep-Warm” mode.



For better results, stir the rice with the serving spatula to distribute any remaining moisture.



When finished serving rice, unplug the power cord to turn the rice cooker off.



# RICE/WATER MEASUREMENT TABLES

## White Rice

UNCOOKED RICE	RICE WATER LINE INSIDE POT	APPROX. COOKED RICE YIELD	COOKING TIMES
1 Cup	Line 1	2 Cups	19-24 Min.
2 Cups	Line 2	4 Cups	23-28 Min.
3 Cups	Line 3	6 Cups	27-32 Min.

## Brown Rice

UNCOOKED RICE	WATER WITH MEASURING CUP	APPROX. COOKED RICE YIELD	COOKING TIMES
1 Cup	1¾ Cups	2 Cups	28-33 Min.
2 Cups	3 Cups	4 Cups	32-37 Min.

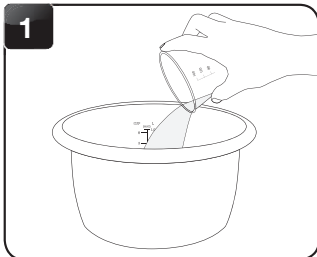


### NOTE

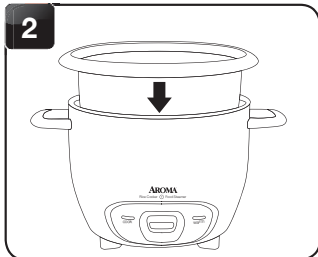
- Brown rice takes longer to cook and requires more water than white rice due to the extra bran layers on the grains. The **water lines in the inner pot are meant for white rice only**. Please see the chart above for brown rice/water ratios.
- Brown rice, wild rice and rice mixes vary in their make-up. 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 3 cups of uncooked rice (2 cups if brown rice) into this appliance at one time.** The maximum capacity of this unit is 3 cups raw rice (2 cups if brown rice) which yields 6 cups of cooked rice (4 cups brown rice).



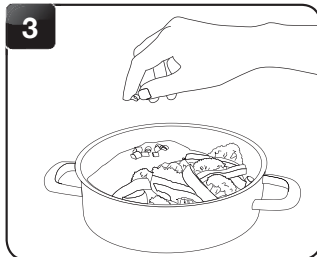
# TO STEAM



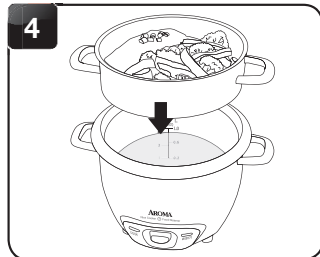
1 Add water to the inner cooking pot.



2 Place the inner cooking pot into the rice cooker.



3 Place food to be steamed onto the steam tray.



4 Place the steam tray onto the rice cooker.

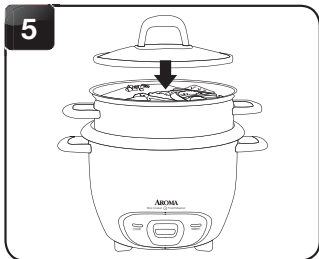


## HELPFUL HINTS

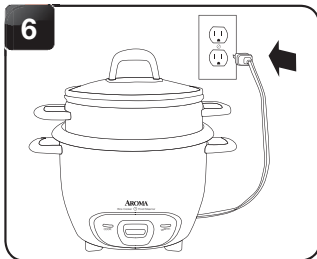
- Smaller foods may be placed on a heat-proof dish and then placed onto the steam tray. Parchment paper or aluminum foil may be used as well. Place the paper/foil in the center of the steam tray and ensure it does not create a seal along the bottom of the steam tray. For best results, it is recommended to puncture small holes in the paper/foil.
- For suggested steaming times and water amounts, see the meat and vegetable steaming tables on **page 16**.



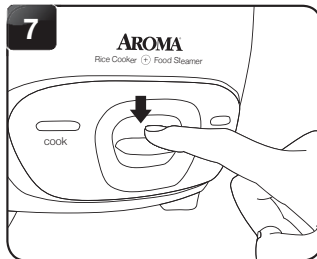
## TO STEAM (CONT.)



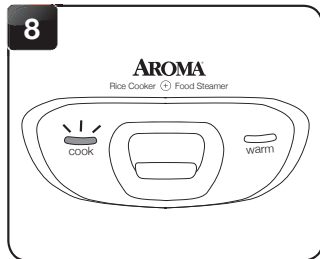
**5** Place the tempered glass lid securely onto the rice cooker.



**6** Plug the cord into an available outlet.



**7** Press the **COOK** SWITCH to begin steaming.



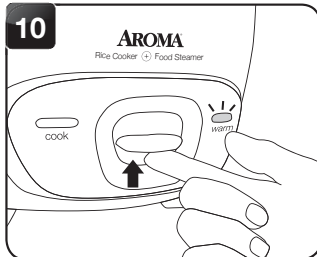
**8** The **COOK** indicator light will illuminate as the rice cooker begins steaming.



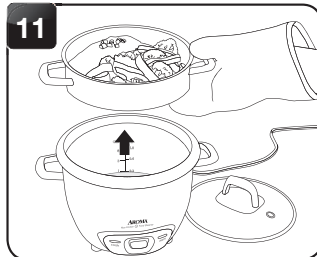
## TO STEAM (CONT.)



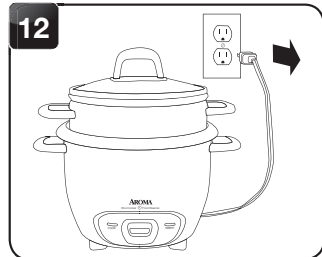
Once the suggested amount of time has passed, carefully remove the lid and check food for doneness.



If food is fully cooked, push the **COOK SWITCH** up to switch the rice cooker to "Keep-Warm."



To prevent overcooking, remove steamed food immediately once it is cooked.



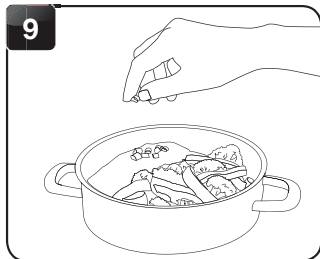
Unplug the rice cooker when it is not in use.



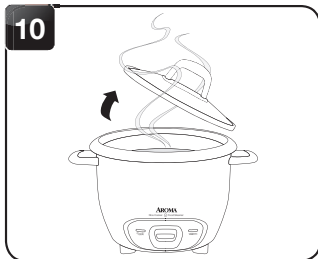


# TO STEAM FOOD & SIMULTANEOUSLY COOK RICE

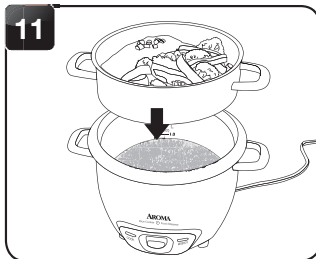
Follow steps 1 to 8 of "To Cook Rice" beginning on page 6.



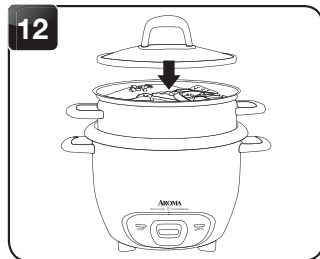
**9** Place food to be steamed onto the steam tray.



**10** Using caution to avoid escaping steam, remove the lid.



**11** Place steam tray onto the rice cooker.



**12** Replace the lid securely on top of the rice cooker.



**NOTE**

- Do not attempt to cook more than **2 cups (uncooked)** of rice if steaming and cooking rice simultaneously.
- 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.



**HELPFUL HINTS**

- Refer to the steaming tables for meats and vegetables on **page 16** for hints and approximate steaming times. See the "Rice/Water Measurement Tables" included on **page 9** for approximate rice cooking times.



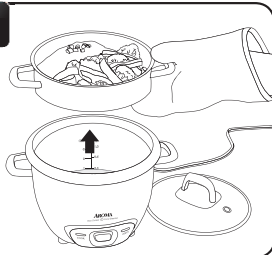
## TO STEAM FOOD & SIMULTANEOUSLY COOK RICE (CONT.)

13



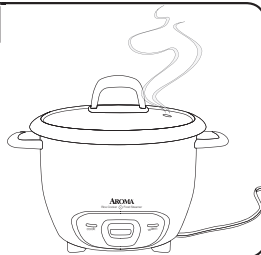
Using caution, remove the lid to check food for doneness.

14



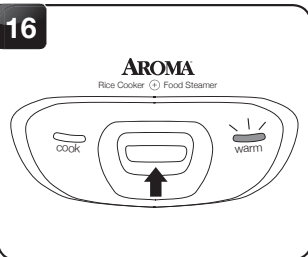
If food is finished steaming, remove steam tray.

15



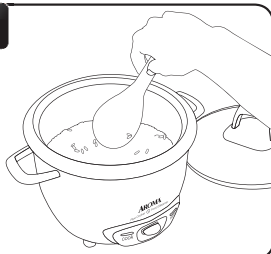
Allow rice cooker to continue cooking rice.

16



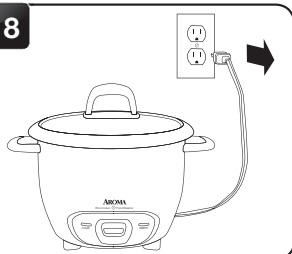
When rice is ready, the COOK SWITCH will flip up and switch into "Keep-Warm" mode.

17



Stir the rice with the serving spatula to distribute any remaining moisture.

18



When finished serving rice, turn the rice cooker off by unplugging the power cord.



# STEAMING TABLES

## Meat Steaming Table

MEAT	AMOUNT OF WATER	STEAMING TIME	SAFE INTERNAL TEMPERATURE
Fish	2 Cups	25 Min.	140°
Chicken	2½ Cups	30 Min.	165°
Pork	2½ Cups	30 Min.	160°
Beef	2½ Cups	Medium = 25 Min. Medium-Well = 30 Min. Well = 33 Min.	160°



### HELPFUL HINTS

- 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.**
- Steaming times may vary depending upon the cut of meat being used.
- To ensure meat tastes its best, and to prevent possible illness, check that meat is completely cooked prior to serving. If it is not, simply place more water in the inner cooking pot and repeat the cooking process until the meat is adequately cooked.



### NOTE

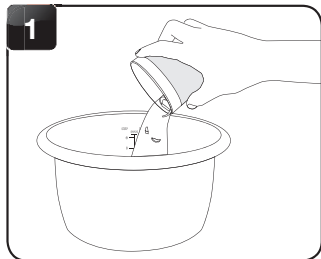
- Altitude, humidity and outside temperature will affect cooking times.
- These steaming charts are for reference only. Actual cooking times may vary.

## Vegetable Steaming Table

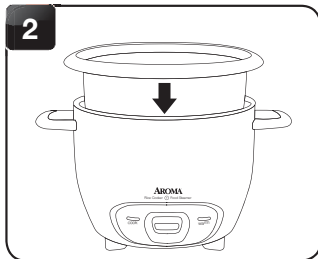
VEGETABLE	AMOUNT OF WATER	STEAMING TIME
Asparagus	¾ Cup	20 Minutes
Broccoli	½ Cup	15 Minutes
Cabbage	1 Cup	25 Minutes
Carrots	1 Cup	25 Minutes
Cauliflower	1 Cup	25 Minutes
Corn	1 Cup	25 Minutes
Eggplant	1¼ Cups	30 Minutes
Green Beans	1 Cup	15 Minutes
Peas	¾ Cup	20 Minutes
Spinach	¾ Cup	20 Minutes
Squash	¾ Cup	20 Minutes
Zucchini	¾ Cup	20 Minutes



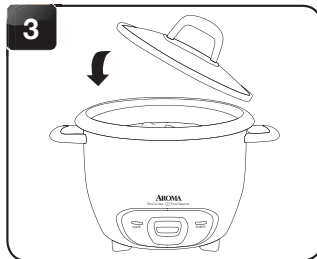
# TO COOK SOUP, CHILI OR STEW



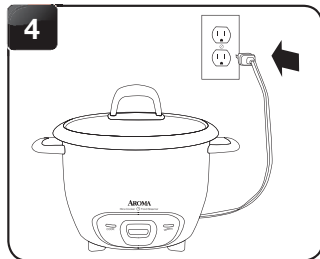
**1**  
Add ingredients to the inner cooking pot.



**2**  
Place the inner cooking pot into the rice cooker.



**3**  
Place the tempered glass lid securely onto the rice cooker.



**4**  
Plug the cord into an available outlet.

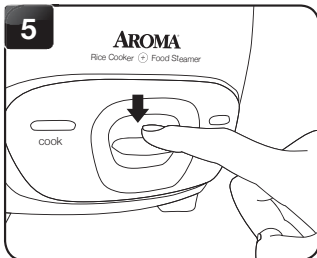


**CAUTION**

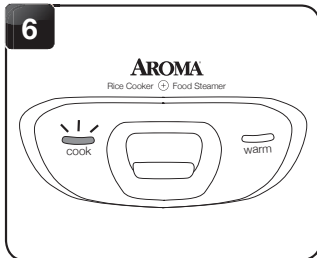
- The rice cooker will not switch to "Keep-Warm" mode until all liquid is boiled away. Follow the recipe carefully and do not leave the rice cooker unattended.



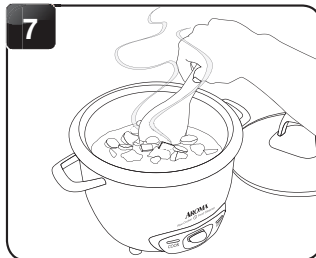
## TO COOK SOUP, CHILI OR STEW (CONT.)



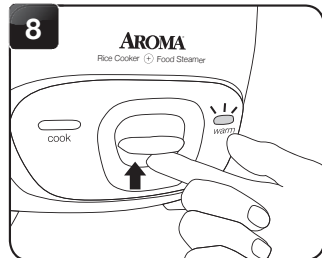
Press the **COOK SWITCH** to begin cooking.



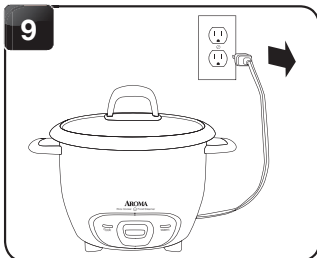
The **COOK** indicator light will illuminate as the rice cooker begins cooking.



Using caution to avoid escaping steam, remove the lid and stir occasionally with a long-handled wooden spatula.



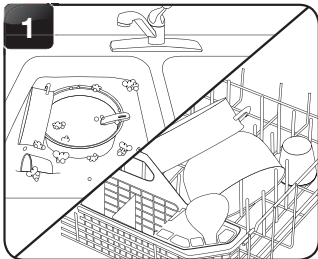
Once food is fully cooked, push the **COOK SWITCH** up to switch the rice cooker to "Keep-Warm."



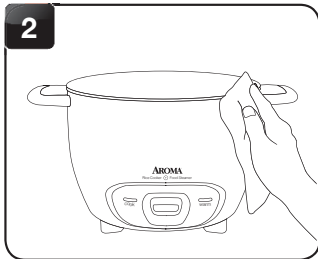
When finished serving, turn the rice cooker off by unplugging the power cord.



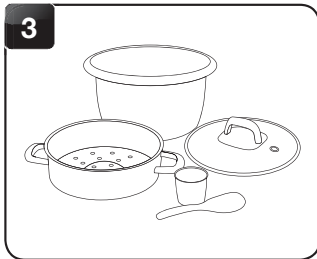
# TO CLEAN



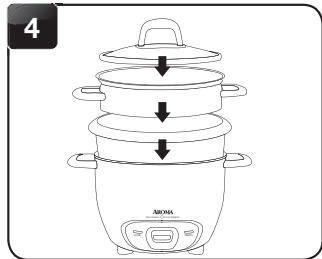
**1** Soak inner cooking pot and all accessories or wash them in the dishwasher.



**2** Wipe rice cooker body clean with a damp cloth.



**3** Thoroughly dry rice cooker body and all accessories.



**4** Reassemble for next use.



## NOTE

- Do not use harsh abrasive cleaners, scouring pads or products that are not considered safe to use on nonstick coatings.
- If washing in the dishwasher, a slight discoloration to the inner pot and accessories may occur. This is cosmetic only and will not affect performance.
- Any other servicing should be performed by Aroma® Housewares.