

AROMA®

PROFESSIONAL

Instruction Manual

Pasta Cooker · Rice Cooker



Questions or concerns about your cooker?

Before returning to the store...



Aroma's customer service experts are happy to help. Call us toll-free at **1-800-276-6286**



Answers to many common questions and even replacement parts can be found online. Visit **www.AromaCo.com/Support**





Congratulations on your purchase of the Aroma® Pasta and Rice Cooker. In almost no time at all, you'll be making tantalizingly delicious rice and pasta at the touch of a button! Whether penne, fettucini or angel-hair pasta, this cooker is specially calibrated to prepare all varieties of pasta and rice, including tough-to-cook whole grain brown rice, to fluffy perfection.

This manual contains instructions for using your pasta and rice cooker's convenient pre-programmed digital settings, as well as all of the accessories included. There are also helpful measurement charts for cooking rice and steaming.

For more information on your Aroma® Pasta and Rice Cooker or for product service, recipes and other home appliance solutions, please visit us online at **www.AromaCo.com**



www.AromaTestKitchen.com



[/AromaHousewares](https://www.instagram.com/AromaHousewares)



Published By:
Aroma Housewares Co.
6469 Flanders Drive
San Diego, CA 92121
U.S.A.

1-800-276-6286

www.AromaCo.com

©2017 Aroma Housewares Company
All rights reserved.





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 the handles or knobs.
3. Use only on a level, dry and heat-resistant surface.
4. To protect against fire, electrical shock and injury to persons, do not immerse cord, plug or the appliance in water or any other liquid. See instructions for cleaning.
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. Contact Aroma® customer service for examination, repair or adjustment.
8. The use of accessory attachments not recommended by Aroma® Housewares may result in fire, electrical 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, electric 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 rice, hot oil or other liquids.
14. Do not touch, cover or obstruct the steam vent on the top of the 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 cooker should be operated on a separate electrical circuit from other operating appliances. If the electrical circuit is overloaded with other appliances, the appliance may not operate properly.
18. Always make sure the outside of the inner pot is dry prior to use. If the inner pot is returned to the 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 may cause burns.
20. Rice should not be left in the inner pot with KEEP WARM on for more than 12 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 the plug from the wall outlet.
23. To reduce the risk of electrical shock, cook only in the removable inner pot provided.
24. Do not wrap or tie cord around appliance.

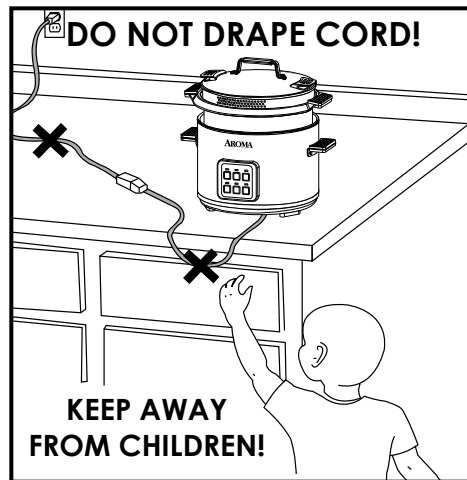
SAVE THESE INSTRUCTIONS



IMPORTANT SAFEGUARDS (CON'T)

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 counter top or tabletop where it can be pulled by children or tripped over unintentionally.



Polarized Plug

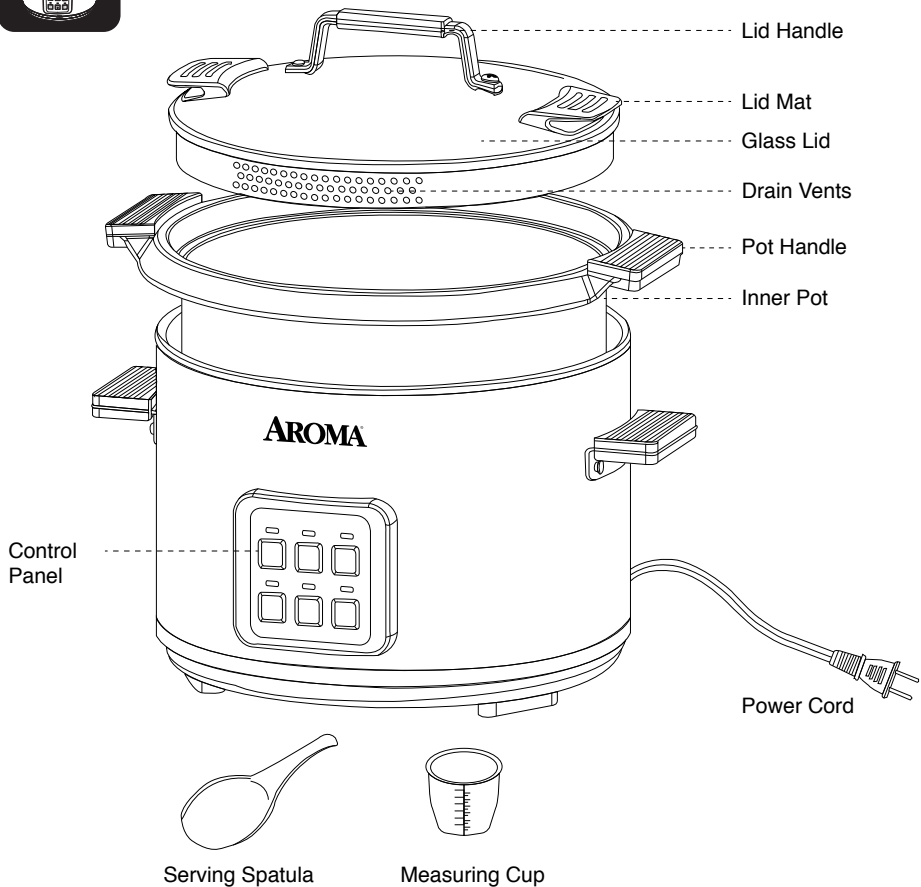
This appliance has a **polarized plug** (one blade is wider than the other)

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.



PARTS IDENTIFICATION



Digital Controls

White Rice

Cook fluffy, delicious rice automatically.

Brown Rice

Ideal for cooking brown rice and other tough-to-cook whole grains to perfection.

Warm/⏻

Turns the cooker on/off or will keep your food warm.

Thin Pasta (Angel Hair)

Preprogrammed boiling for 5 minutes, perfect for cooking thin, delicate pasta.

Medium Pasta (Spaghetti/Macaroni)

Preprogrammed boiling for 10 minutes, allows you to cook medium pasta with ease.

Thick Pasta (Lasagna/Penne)

Preprogrammed boiling for 15 minutes, prepares many types of thick pasta perfectly.



TO COOK RICE

1. Measure desired amount of rice with the measuring cup provided.
2. Add rice to the inner pot. Add water using the water-level marking inside the inner pot as a guide for adding the appropriate amount of water. For example, for 2 cups of uncooked rice, fill with water to water-level marking "2".
3. Before placing the inner pot into the cooker, be sure the heating plate, sensor and outside surface of the inner pot are clean and dry. Do not let loose rice and particles fall into the cooker.
4. Place inner pot into the cooker and cover with the glass lid.

5. To start cooking:

- (1) Connect the unit to a 120V AC power outlet and press **Warm/ϕ** to turn on the cooker.
- (2) Press rice button of choice. After 5 seconds, the indicator light for the type of rice will stop flashing and the unit will start cooking.
- (3) As the rice expands and cooks, steam will come out through the steam vents on the sides of the glass lid.



CAUTION

- **To reduce the risk of electric shock, cook only in removable inner pot provided.**
- **Placing your hand over the steam vent of the lid may cause injury.**
- **Keep your face at a distance removing glass lid from cooker as hot steam will escape out suddenly.**
- **Adding too much water may cause the unit to boil over.**



HELPFUL
HINTS

- Hot steam will come out of the vents on the sides of the glass lid during cooking.
- Do not place the cooker directly under your cabinets.
- The full capacity of the provided measuring cup is about 180ml/6.1oz or 3/4 of a standard U.S. Cup.
- Taste/hardness will vary depending on the quality/type of rice and water filled.
- For softer, fluffier rice, add a little more water.
- For firmer, crunchier rice, add a little less water. You may need to experiment to suit your taste.
- Rinse rice prior to cooking to remove excess bran and starch. This will help reduce browning and rice sticking to the bottom of the pot.



TO COOK RICE (CON'T)

- When the rice finishes cooking, the cooker will beep and automatically switch to **Warm**.
- Remove the glass lid and stir the rice to distribute moisture before serving.
- The cooker will continue to stay in **Warm** function once rice has finished cooking unless unit is turned off.
- After use, press **Warm/⏻** to turn off the unit. Then unplug the cooker from the electrical wall outlet.



NOTE

- During the keep warm setting, do not attempt to warm cooked rice that has been previously cooled, otherwise spoiled rice will result.
- Rice should not be left in the cooker on **Warm** for more than 12 hours.
- The unit will automatically shut-off after 12 hours if user does not shut it off manually.



TO COOK PASTA

1. Add desired water amount to the inner pot within the MAX and MIN pasta level marking on the pot side.
2. Close the lid.
3. Connect the unit to a 120V AC power outlet. Press **Warm/ϕ** and the light will illuminate when turned on. Pressing a pasta button of your choice will illuminate the indicator light. After 5 seconds, the light will stop flashing and the unit will start cooking.
4. When the water starts to boil, a beeping sound will be heard. ***Open the lid with caution as the steam being released will be extremely hot.*** Place pasta into the hot water and do not close the lid.
5. Stir pasta several times using a long wooden utensil while boiling to prevent pasta from sticking together.
6. When the cooking is finished, the cooker will beep and automatically switch to **Warm**.
7. When pasta is ready to be drained, carefully remove the inner pot by the pot handles as the rest of the inner body will be hot. ***Use caution while draining as steam can cause scalding.***
8. After use, press **Warm/ϕ** to turn off the unit. Then unplug the cooker from the electrical wall outlet.



CAUTION

- **Be careful not to burn your hand during operation. Wear a glove if needed when serving.**



HELPFUL
HINTS

- The cooking time of 3 pasta modes are different:
Thin pasta: 5 minutes
Medium pasta: 10 minutes
Thick pasta: 15 minutes



TO CLEAN

1. The inner pot, glass lid, serving spatula and measuring cup can be submerged when cleaning with water. Handle the inner pot with care to make sure it never becomes deformed.
2. Use a wet cloth to wipe the debris off the unit body.
3. Keep the power cord clean and dry, otherwise it may cause problems with the operation of the cooker.
4. Clean the heating plate and sensor with a damp cloth. It may affect cooking if there are rice grains or other debris on it.



CAUTION

- **Unplug the appliance and let it cool down entirely before cleaning.**
- **Do not submerge the cooker into liquid.**



HELPFUL HINTS

- Be sure to clean the inner pot entirely after using salt for cooking, otherwise it may cause corrosion.
- 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.



NOTE



PASTA COOKING TIMES

PASTA (TYPE OF)	BOILING TIME	AUDIBLE NOTIFICATION
Angel Hair (Thin)	5 Minutes	Once water reaches boil, cooker will beep 5 times to add pasta. After 5 minutes of boiling, cooker will beep 5 times to alert you that the pasta is done and switches to Warm .
Spaghetti/Macaroni (Medium)	10 Minutes	Once water reaches boil, cooker will beep 5 times to add pasta. After 10 minutes of boiling, cooker will beep 5 times to alert you that the pasta is done and switches to Warm .
Lasagna/Penne (Thick)	15 Minutes	Once water reaches boil, cooker will beep 5 times to add pasta. After 15 minutes of boiling, cooker will beep 5 times to alert you that the pasta is done and switches to Warm .



HELPFUL HINTS

- This chart is only a general measuring guide. As there are many different kinds of pasta available, measurements may vary.



RICE COOKING TIMES

UNCOOKED RICE	RICE WATER LINE INSIDE POT	APPROX. COOKED RICE YIELD	COOKING TIMES
2 Cup	Line 2	4 Cups	WHITE RICE: 26-31 Min. BROWN RICE: 39-47 Min.
4 Cups	Line 4	8 Cups	WHITE RICE: 29-34 Min. BROWN RICE: 43-51 Min.
6 Cups	Line 6	12 Cups	WHITE RICE: 32-37 Min. BROWN RICE: 47-55 Min.
8 Cups	Line 8	16 Cups	WHITE RICE: 35-40 Min. BROWN RICE: 51-59 Min.
10 Cups	Line 10	20 Cups	WHITE RICE: 38-43 Min. BROWN RICE: 55-63 Min.

Provided Measuring Cup = 3/4 U.S. Cup



NOTE

- This chart is only a general measuring guide. As there are many different kinds of rice available, measurements may vary.
- Altitude, humidity and outside temperature will affect cooking times.
- These charts are for reference only. Actual cooking times may vary.



LIMITED WARRANTY

Aroma Housewares Company warrants its products against defects in material and workmanship for two years from provable date of purchase in the United States.

Within this warranty period, Aroma Housewares Company will repair or replace, at its discretion, defective parts at no charge, provided the product is returned, freight prepaid with proof of purchase and U.S. \$22.00 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 apply if the warranty period expired; the product has been modified by any unauthorized service center or personnel; the defect was subject to abuse, improper use not conforming to product manual instructions or environment conditions more severe than those specified in the manual and specification, neglect of the owner or improper installation; the defect was subject to Force Majeure such as flood, lightning, earthquake, other natural calamities, war, vandalism, theft, brownouts or sags (damage due to low voltage disturbances).

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
Website: www.AromaCo.com

SERVICE & SUPPORT



In the event of a warranty claim, or if service is required for this product, please contact Aroma® customer service toll-free at:

1-800-276-6286
M-F, 8:30 AM-4:30 PM, Pacific Time

Or we can be reached online at CustomerService@AromaCo.com.

For your records, we recommend stapling your sales receipt to this page along with a written record of the following:

Date of Purchase: _____

Place of Purchase: _____



NOTE

- Proof of purchase is required for all warranty claims.