

Instructions For Use

How does a rice cooker work?

All AROMA® rice & grain cookers will effortlessly produce perfectly cooked rice if the steps in your product manual are carefully followed and by ensuring to add the correct amount of liquid for every cup of rice being cooked. All traditional one-touch and digital rice & grain cookers work on the same principle—an inner pot sits atop a heated plate that brings liquid in the pot to a rolling boil. The water will continuously boil until it is completely absorbed by the grain or boils off as steam. A temperature sensor in contact with the pan senses once the temperature has risen above that of boiling water and will then reduce its heat to Keep Warm mode, which will keep contents at an optimal serving temperature without ever burning or overcooking your grain.

How do I deep clean my rice cooker?

Maintaining your rice cooker on a regular basis will ensure your cooker's longevity and that the food cooked in it will always taste great! By cleaning your rice cooker regularly, you will get rid of abnormal odors and keep uncooked and watery rice from getting stuck in those hard to reach places.

1. Before cleaning, be sure to let your rice cooker cool down completely to room temperature.
2. Carefully remove the parts and accessories. This includes removing the inner pot, the inner lid one by using both hands and gently pulling it toward you, and the condensation collector by gently squeezing both sides and pulling it out toward you. Note that some models do not include inner lids or condensation collectors.
3. Soak all removable parts in warm, soapy water for 2-3 hours.
4. Using a slightly damp cloth, wipe the inside and outside of the rice cooker, being careful to avoid water getting inside the unit.
5. Dry all parts and accessories thoroughly.
6. Reassemble for next use!

AROMA®