


Aroma Rice Cooker 6 Cup Instructions




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	23-26 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	1½ Cups	2 Cups	26-33 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).



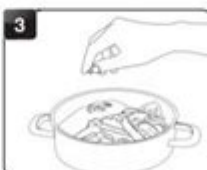
TO STEAM




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](#).

Aroma rice cooker 6 cup instructions are essential for anyone looking to prepare perfect rice with ease. The Aroma rice cooker is a versatile kitchen appliance that simplifies the cooking process, allowing you to achieve fluffy rice while also offering the capability to steam vegetables and prepare various dishes. This article will guide you through the features, benefits, and step-by-step instructions for using the Aroma 6-cup rice cooker effectively, ensuring you get the most out of this handy appliance.

Understanding the Aroma Rice Cooker

The Aroma 6-cup rice cooker is designed to accommodate both small families and individuals. It has a capacity of up to 6 cups of uncooked rice, which yields about 12 cups of cooked rice. This makes it an ideal choice for meal prepping, family dinners, or entertaining guests. The cooker features a user-friendly interface, making it accessible even for those who are new to cooking.

Key Features of the Aroma Rice Cooker

Here are some notable features of the Aroma rice cooker that enhance its functionality:

- **Multiple Cooking Functions:** The cooker can prepare various types of rice, including white, brown, and jasmine rice. It also has a steaming tray for vegetables and seafood.
- **Automatic Keep Warm Function:** After the cooking cycle is complete, the rice cooker automatically switches to the 'Keep Warm' mode, ensuring your rice stays warm until you are ready to serve.
- **Non-Stick Inner Pot:** The non-stick coating makes cleaning easy and prevents rice from sticking.
- **Measuring Cup and Spatula Included:** The appliance comes with a measuring cup and spatula, which are specifically designed to work with the rice cooker.

How to Use the Aroma Rice Cooker: Step-by-Step Instructions

Using the Aroma rice cooker is straightforward, but following the correct steps will guarantee the best results. Below is a detailed guide to help you get started.

Step 1: Gather Your Ingredients and Tools

Before you begin, ensure you have the following:

- Aroma rice cooker
- Measuring cup (included)
- Water
- Rice (white, brown, or your preferred type)
- Optional: Seasonings, broth, or vegetables for steaming

Step 2: Measure the Rice

1. **Use the Measuring Cup:** The Aroma rice cooker comes with a specific measuring cup. Use this cup to measure the amount of rice you want to cook.
2. **Recommended Ratios:**
 - For white rice, the typical ratio is 1 cup of rice to 1 cup of water.
 - For brown rice, use a ratio of 1 cup of rice to 1.5 cups of water.

Step 3: Rinse the Rice

Rinsing the rice helps remove excess starch, which can make it sticky. Here's how to rinse:

1. Place the measured rice in a fine-mesh strainer or bowl.
2. Rinse under cold water until the water runs clear.
3. Drain the rice thoroughly.

Step 4: Add Rice and Water to the Cooker

1. Inner Pot: Place the rinsed rice in the non-stick inner pot.
2. Add Water: Pour the appropriate amount of water into the pot based on the type of rice you are cooking.
3. Seasoning: If desired, add seasonings, broth, or a pinch of salt for flavor enhancement.

Step 5: Set Up the Rice Cooker

1. Insert the Inner Pot: Ensure the inner pot is seated correctly in the rice cooker base.
2. Close the Lid: Securely close the lid of the rice cooker.
3. Plug in the Cooker: Connect the rice cooker to a power outlet.

Step 6: Select the Cooking Function

1. Choose the Cooking Mode: Depending on the rice type, select the appropriate cooking function. For white rice, press the 'White Rice' button; for brown rice, press the 'Brown Rice' button.
2. Start Cooking: Press the 'Start' button. The rice cooker will begin the cooking process.

Step 7: Cooking Time

- Cooking Duration: Cooking times may vary based on the type of rice:
- White rice typically takes about 10-15 minutes.
- Brown rice may take up to 30-40 minutes.

Step 8: The Keep Warm Feature

Once the cooking cycle is complete, the rice cooker will automatically switch to 'Keep Warm' mode. This feature maintains a warm temperature without overcooking the rice. It is safe to leave the rice in this mode until you are ready to serve.

Step 9: Fluff and Serve

1. Open the Lid: Carefully open the lid, allowing any steam to escape.
2. Fluff the Rice: Use the provided spatula to fluff the rice gently. This helps separate the

grains and provides a better texture.

3. Serve: Transfer the rice to a serving dish or plate as desired.

Additional Cooking Tips

To enhance your experience with the Aroma rice cooker, consider the following tips:

- Steam Vegetables: Use the steaming tray that comes with the rice cooker. Fill the tray with washed vegetables, add a little water to the inner pot, and select the 'Steam' function while the rice is cooking for a complete meal.
- Experiment with Ingredients: Try cooking rice with broth instead of water or adding spices to infuse flavor.
- Batch Cooking: If you have leftovers, store the rice in an airtight container in the refrigerator. Reheat it in the rice cooker with a splash of water to restore its fluffiness.

Cleaning and Maintenance

To ensure the longevity of your Aroma rice cooker, proper cleaning and maintenance are crucial:

- Unplug After Use: Always unplug the rice cooker after use and allow it to cool completely before cleaning.
- Wash the Inner Pot: The non-stick inner pot can be washed with warm soapy water. Avoid using abrasive sponges.
- Wipe Down the Exterior: Use a damp cloth to clean the exterior of the rice cooker.
- Store Properly: Store the rice cooker in a dry place, ensuring it is free from moisture.

Conclusion

In summary, the Aroma rice cooker is a valuable kitchen tool that simplifies the rice cooking process while offering versatility for various dishes. By following these **aroma rice cooker 6 cup instructions**, you will be able to prepare delicious, perfectly cooked rice every time. With practice, you'll find that this appliance not only saves time but also allows you to explore new recipes and cooking methods, making it a staple in your culinary adventures.

Frequently Asked Questions

What is the capacity of the Aroma rice cooker

mentioned in the instructions?

The Aroma rice cooker has a capacity of 6 cups of uncooked rice, which yields about 12 cups of cooked rice.

How do I clean my Aroma rice cooker after use?

To clean your Aroma rice cooker, unplug it and allow it to cool. Remove the inner pot and wash it with warm, soapy water. Wipe the exterior and lid with a damp cloth. Ensure all parts are dry before reassembling.

What types of rice can I cook in the Aroma 6-cup rice cooker?

You can cook various types of rice in the Aroma 6-cup rice cooker, including white rice, brown rice, jasmine rice, and sushi rice.

How much water should I add for 1 cup of white rice in the Aroma rice cooker?

For 1 cup of white rice, you should typically add 1 1/2 cups of water in the Aroma rice cooker.

Is there a specific setting for cooking brown rice in the Aroma rice cooker?

Yes, the Aroma rice cooker has a specific setting for brown rice. Select the 'Brown Rice' option to ensure proper cooking.

Can I use the Aroma rice cooker to prepare other foods besides rice?

Yes, the Aroma rice cooker can also be used to steam vegetables, cook soups, and prepare oatmeal, among other foods.

What should I do if my rice is undercooked after the cooking cycle is complete?

If your rice is undercooked, add a small amount of water (about 1/4 cup), close the lid, and let it cook for an additional 5-10 minutes.

How do I set the timer on my Aroma rice cooker for delayed cooking?

To set the timer, add your rice and water, then press the 'Delay' button. Use the hour and minute buttons to set your desired cooking time, then press 'Start'.

What safety features does the Aroma rice cooker have?

The Aroma rice cooker includes features such as an automatic shut-off, a cool-touch exterior, and a tempered glass lid to ensure safe operation during cooking.

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Discover how to use your Aroma rice cooker with our easy 6 cup instructions. Perfect rice every time! Learn more for tips and tricks to enhance your cooking.

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