



Instruction Manual

Turbo Convection Rice Cooker & Food Steamer



Questions or concerns about your rice cooker?

Before returning to the store...



Ingenious Design LLC's customer service experts are happy to help. Call us toll-free at **1-800-248-3002**.



Helpful hints can be found online @ **www.AromaCo.com**.





Congratulations on your purchase of the Simply Ming by Aroma® Turbo Convection, 12-Cup Rice Cooker & Food Steamer! In no time at all, you'll be making fantastic, tantalizingly delicious rice at the touch of a button. Whether long, medium or short grain, this cooker is specially calibrated to prepare a variety of rice, including tough-to-cook whole grain brown rice, to fluffy perfection.

Your new Simply Ming by Aroma® rice cooker is also ideal for convenient, one-pot meals for the whole family. Use the “Steam” function to prepare healthy meals by locking in the natural flavor and nutrients of food without added oil and fat— for meals that are as easy as they are nutritious. Or cook delicious and tender homemade roasts, stews and more with the “Slow Cook” function. It sets from 2 to 10 hours to easily prepare all of your family's slow-cooked favorites. Aroma's patented Sauté-Then-Simmer™ (STS™) is ideal for Spanish rice, risottos, pilafs, packaged meal helpers, stir fries and more. It sautés foods at a high heat and automatically switches over to its simmer mode once liquid is added. The “Soup” function is great for preparing savory stews and stocks. And the “Oatmeal” function does the trick when it comes to cooking hearty oatmeal and porridge. The “Cake” function lets you whip up cakes and other sweet desserts with ease, eliminating the need to closely monitor “baking” so you have more time. Once your rice cooker is finished cooking your desired meal or dessert, it will automatically switch to its “Keep-Warm” setting, so there's no need to worry about over-cooking.

This manual contains instructions for using your rice cooker and its 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 helpful hints please visit us online at **www.AromaCo.com**.

See what's cooking with Aroma online!



www.AromaTestKitchen.com



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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, electric 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 gas or 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 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 electrical circuit is overloaded with other appliances, the appliance may not operate properly.
18. Always make sure the outside of the inner cooking 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 the “Keep-Warm” function 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 cooking pot provided.

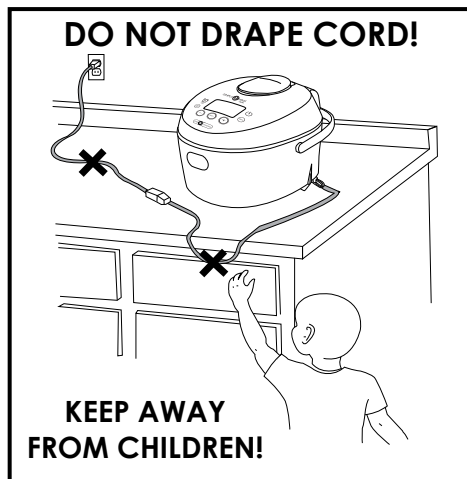
SAVE THESE INSTRUCTIONS



IMPORTANT SAFEGUARDS

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 with 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

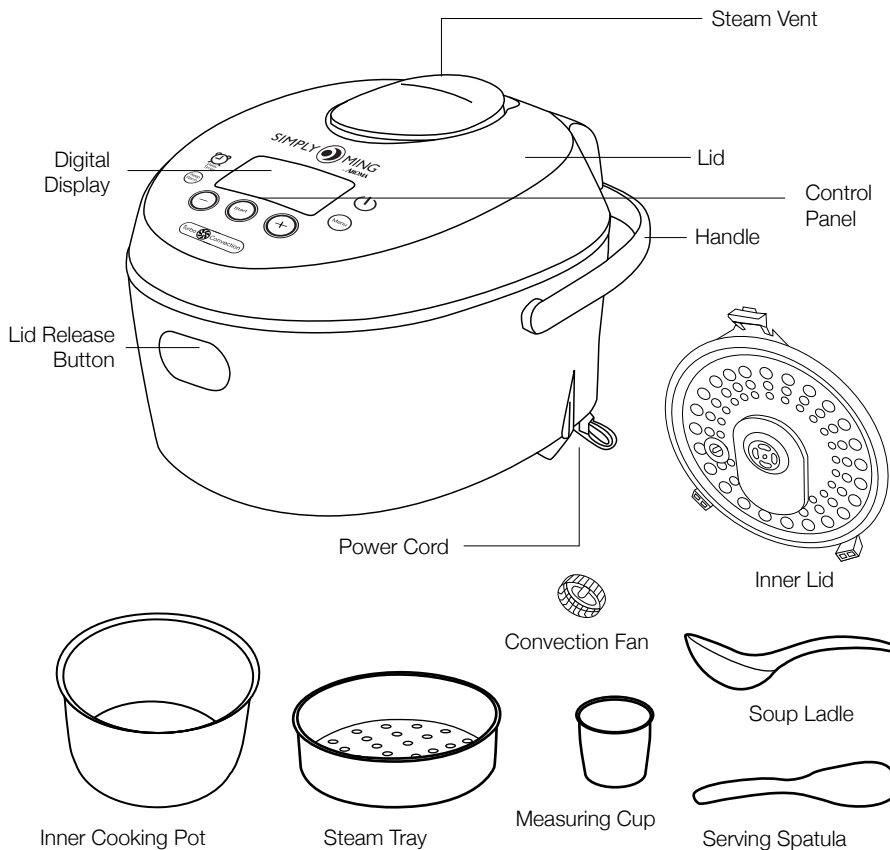
This appliance has a **polarized plug** (one blade is wider than the other); follow the instructions below:

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.

If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or a similarly qualified person in order to avoid a hazard.



PARTS IDENTIFICATION



Digital Controls



The **POWER** button turns the rice cooker on and off.



Delay
Timer

The **DELAY TIMER** sets up to 15 hours for rice ready when it's needed. Add rice and water in the morning and set the timer for mealtime at night.



Menu

The **MENU** button allows the rice cooker to be set to one of its 9 specialized cooking functions.



Keep
Warm

The **KEEP-WARM** button is perfect for keeping food warm and ready to serve. The rice cooker automatically switches over to Keep-Warm once rice is finished cooking.



-

The **-** button adjusts the cook time for the Soup, Steam and Slow Cook functions.



Start

The **START** button begins cooking on the selected function.



+

The **+** button adjusts the cook time for the Soup, Steam and Slow Cook functions.

Slow Cook

The **SLOW COOK** button sets to slow cook from 2 to 10 hours.

Sauté-then-Simmer™

Aroma's patented **Sauté-Then-Simmer™** Technology will sauté foods at a high heat and automatically switch over to its simmer mode once liquid is added.

Steam

Press the **STEAM** button to set the time food needs to steam. It will begin to countdown once water reaches a boil and shut off once time has elapsed.

White
Rice

The **WHITE RICE** function cooks restaurant-quality white rice automatically.

Brown
Rice

The **BROWN RICE** function is ideal for cooking brown rice and other tough-to-cook whole grains to perfection.

Quick
Rice

The **QUICK RICE** button is a great time-saving option for rice in a pinch. Cooked rice will not be to the same quality of the White Rice and Brown Rice functions.

Cake

The **CAKE** function "bakes" cakes and other treats.

Oatmeal

The **OATMEAL** function is perfect for preparing a hearty breakfast classic.

Soup

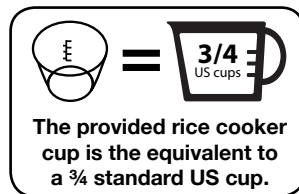
The **SOUP** function is great for preparing savory soups and delicious stews.



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 and dispose of properly as they can pose a risk to children.
4. Wash steam vent and all other 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 before returning to cooker.
6. Wipe body clean with a damp cloth.



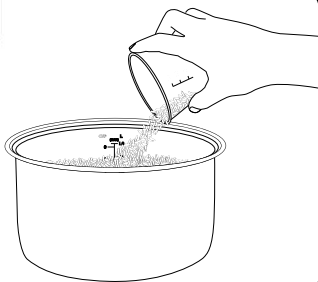
NOTE

- Do not use abrasive cleaners or scouring pads.
- Do not immerse the rice cooker base, cord or plug in water at any time.



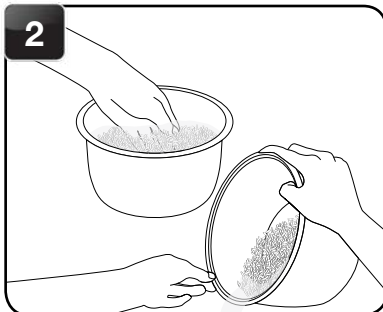
TO COOK RICE

1



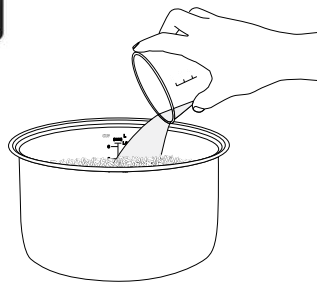
Using the provided measuring cup, add rice to the inner cooking pot.

2



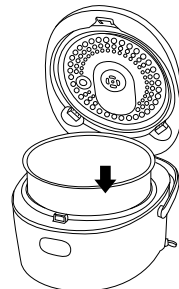
Rinse rice to remove excess starch. Drain.

3



Fill with water to the line which matches the number of cups of rice being cooked. For example, if cooking two rice cooker cups of uncooked rice, water should be filled to line 2 in the inner pot.

4



Place the inner cooking pot into the rice cooker.



NOTE

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

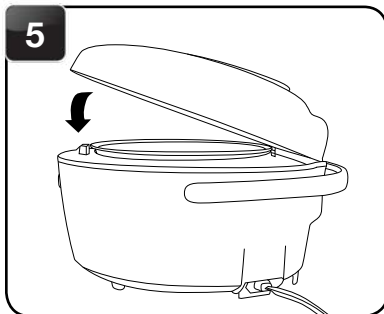


HELPFUL HINTS

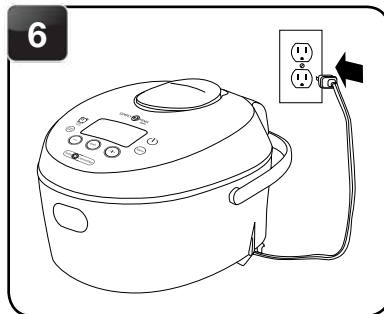
- If you misplace the measuring cup, a $\frac{3}{4}$ standard US cup is an exact replacement.
- To add more flavor to rice, try substituting a favorite meat/vegetable broth or stock. The ratio of broth/stock to rice will be the same as water to rice.
- For approximate rice cooking times and suggested rice/water ratios, see the "Rice/Water Measurement Table" on **page 8**.



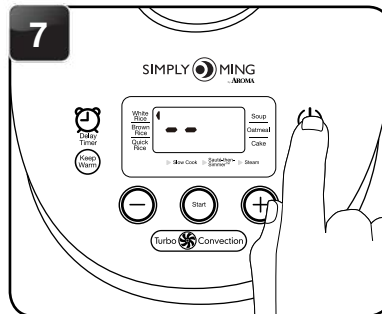
TO COOK RICE (CONT.)



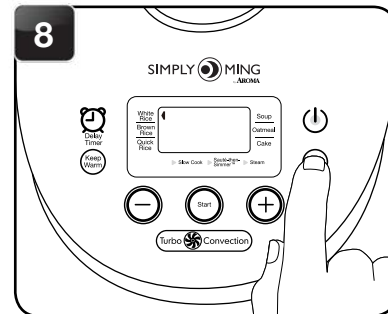
Close the lid securely.



Connect the power cord to the rice cooker and plug into an available 120V AC outlet.



Press the POWER button to turn on the rice cooker.



Press the MENU button to cycle to the “White Rice,” “Brown Rice,” or “Quick Rice” function depending on the type of rice being cooked. The indicator light will confirm which function is selected.

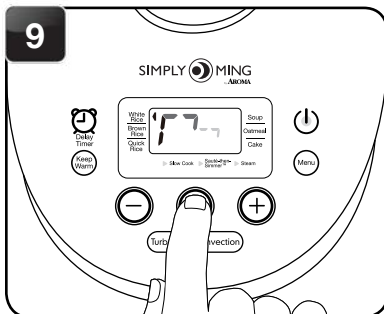


NOTE

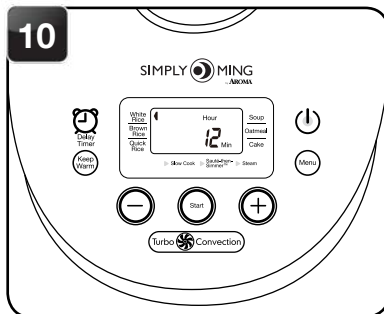
- Brown rice requires a longer cooking cycle than white rice due to the extra bran layers on the grain. If it appears the rice cooker is not immediately cooking, this is due to the low-heat soak cycle that precedes cooking to produce fluffier grains.



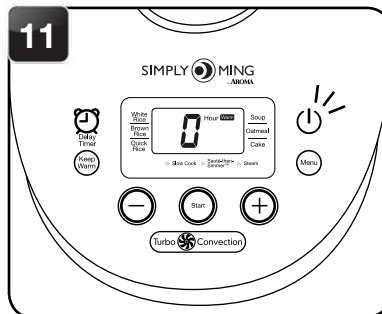
TO COOK RICE (CONT.)



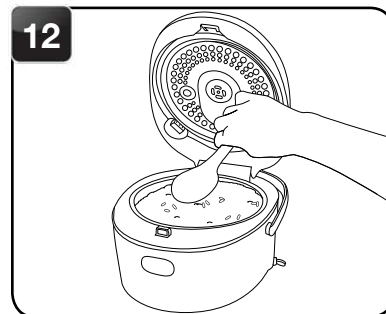
Press the **START** button to begin cooking the rice. The digital display will show a “chasing” pattern to indicate that it is cooking.



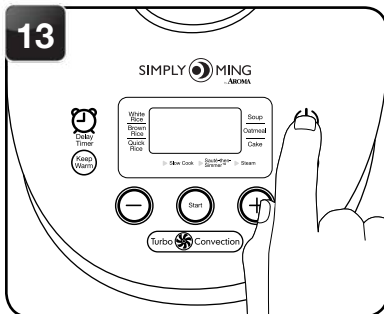
The rice cooker will countdown the final 12 minutes of cook time.



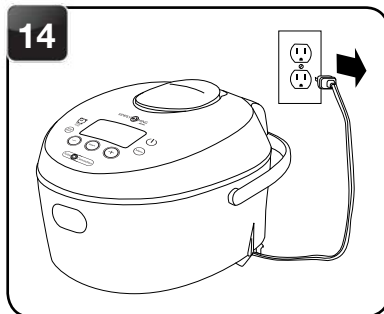
Once rice is finished, the rice cooker will beep and automatically switch to “Keep-Warm.” The digital display will show the number of hours the rice cooker has been on “Keep-Warm,” beginning with “0.”



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



When finished serving, turn the rice cooker off by pressing **CANCEL** and then **POWER**.



Unplug the power cord from the power outlet.

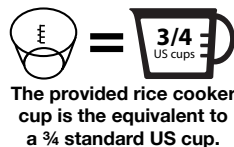


NOTE

- Rice should not be left in the rice cooker on “Keep-Warm” for more than 12 hours.



RICE/WATER MEASUREMENT TABLE



UNCOOKED RICE	RICE WATER LINE INSIDE POT	APPROX. COOKED RICE YIELD	COOKING TIMES
2 Rice Cooker Cups*	Line 2	4 Rice Cooker Cups*	WHITE RICE: 40-45 Min. BROWN RICE: 65-70 Min. QUICK RICE: 25-30 Min.
3 Rice Cooker Cups*	Line 3	6 Rice Cooker Cups*	WHITE RICE: 42-47 Min. BROWN RICE: 66-71 Min. QUICK RICE: 28-33 Min
4 Rice Cooker Cups*	Line 4	8 Rice Cooker Cups*	WHITE RICE: 43-48 Min. BROWN RICE: 67-72 Min. QUICK RICE: 30-35 Min
5 Rice Cooker Cups*	Line 5	10 Rice Cooker Cups*	WHITE RICE: 44-49 Min. BROWN RICE: 68-73 Min. QUICK RICE: 30-35 Min
Rice Cooker Cups*	Line 6	12 Rice Cooker Cups*	WHITE RICE: 45-50 Min. BROWN RICE: 70-75 Min. QUICK RICE: 30-35 Min.

* Cups referenced are with the included rice cooker measuring cup. The measuring cup included adheres to rice cooker industry standards and is not equal to a standard U.S. measuring cup. The included measuring cup is equal to a standard $\frac{3}{4}$ US cup.

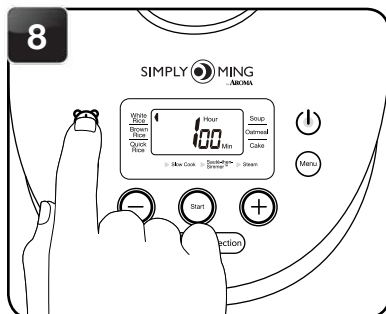


HELPFUL HINTS

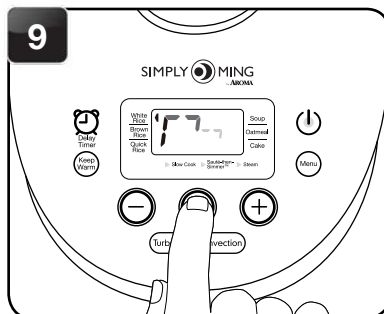
- Rinse rice before placing it into the inner pot to remove excess bran and starch. This will help reduce browning and sticking to the bottom of the pot.
- Want perfect brown rice without the wait? Use the “Delay Timer.” Simply add rice and water in the morning and set the “Delay Timer” to the number of hours when rice will be needed. See “To Use Delay Timer” on **page 9** for instructions.
- This chart is only a general measuring guide. As there are many different kinds of rice available, rice/water measurements may vary.

15 TO USE THE DELAY TIMER

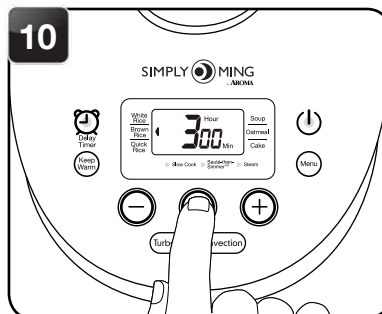
Follow steps 1 to 7 of “To Cook Rice” beginning on page 5.



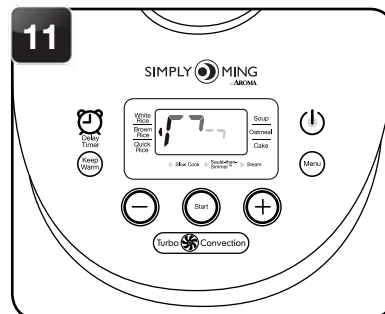
Press the DELAY TIMER button. Use the + or – buttons to increase or decrease in 30 minute increments. It may be set 1 to 15 hours in advance.



Once the needed time is selected, press the MENU button to cycle to the “White” or “Brown” function depending on the type of rice being cooked.



Press the START button to set the delayed time. The digital display will show the amount of time remaining before rice begins cooking.



Once the rice begins cooking, the digital display will show a “chasing” pattern.



NOTE

- Due to the longer cooking time needed, the “Brown Rice” setting may only be delayed for 2 or more hours.
- The “Delay Timer” will only work with the “White” and “Brown” functions.

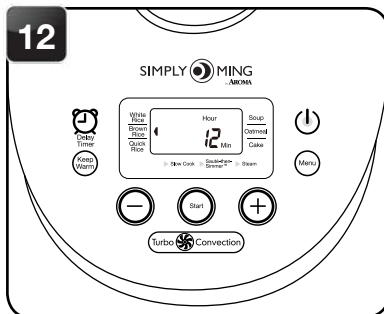


HELPFUL HINTS

- 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.

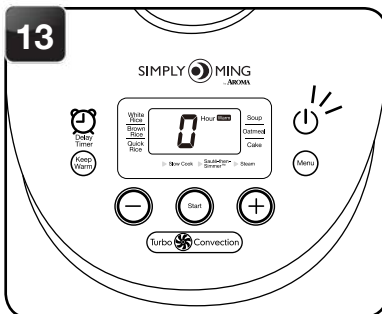
TO USE THE DELAY TIMER (CONT.)

12



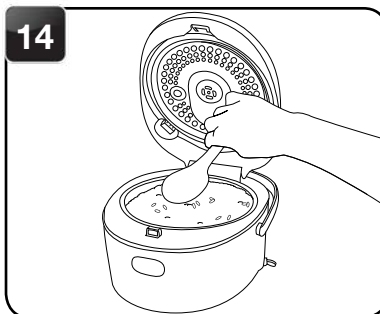
The rice cooker will countdown the final 12 minutes of cook time.

13



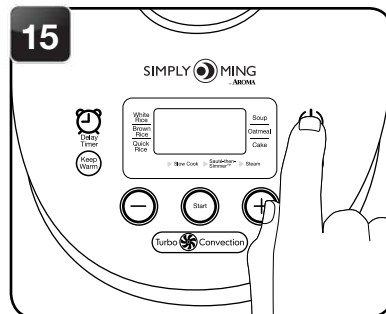
Once rice is finished, the rice cooker will beep and automatically switch to “Keep-Warm.” The digital display will show the number of hours the rice cooker has been on “Keep-Warm,” beginning with “0.”

14



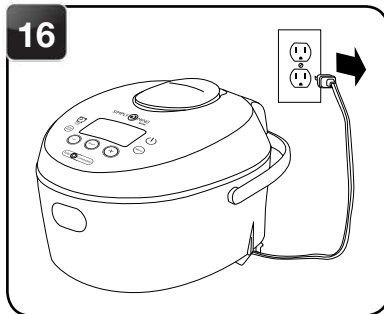
For best results, stir the rice with the serving spatula to distribute any remaining moisture.

15



When finished serving, turn the rice cooker off by pressing **CANCEL** and then **POWER**.

16



Unplug the power cord from the power outlet.



NOTE

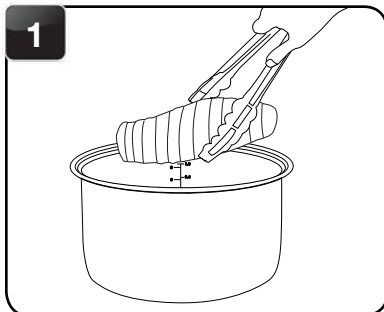


HELPFUL HINTS

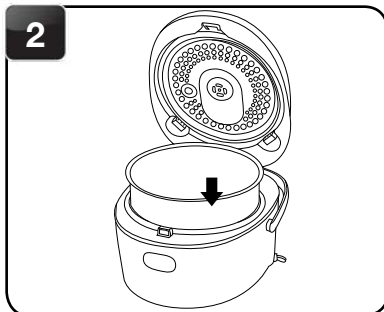
- Rice should not be left in the rice cooker on “Keep-Warm” for more than 12 hours.
- If you misplace the measuring cup, a $\frac{3}{4}$ standard US cup is an exact replacement.
- Smaller foods may be placed on a heat-proof dish and then placed onto the steam tray. Parchment paper or aluminum foil may 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 18**.



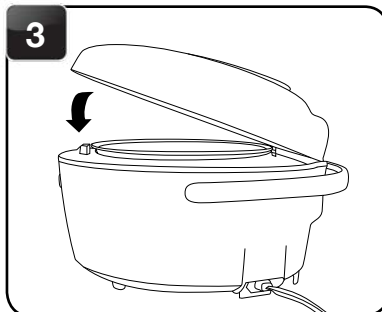
TO SLOW COOK



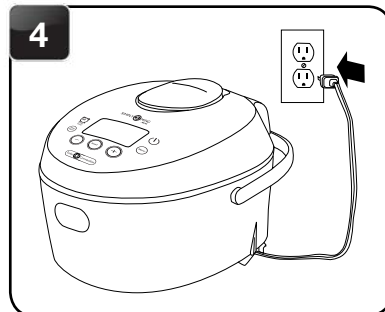
Add food to be slow cooked to the inner cooking pot.



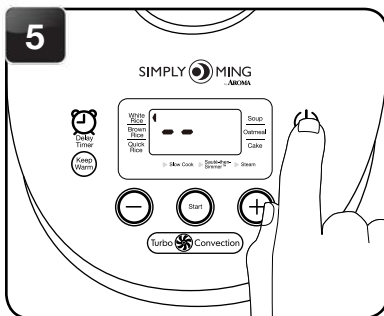
Place the inner cooking pot into the slow cooker.



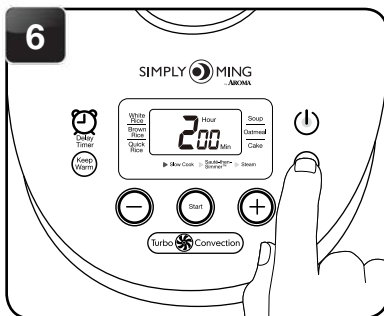
Close the lid securely.



Plug the power cord into an available 120V AC outlet.



Press the POWER button to turn the rice cooker on.



Press the MENU button to cycle to the SLOW COOK function.



NOTE

- If too little water is added, the rice cooker will stop prematurely.
- Before placing the inner cooking pot into the rice cooker, check that the cooking pot is dry and free of debris. Adding the inner cooking pot when wet may damage the rice cooker.

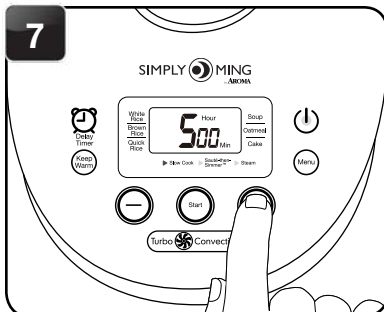


NOTE

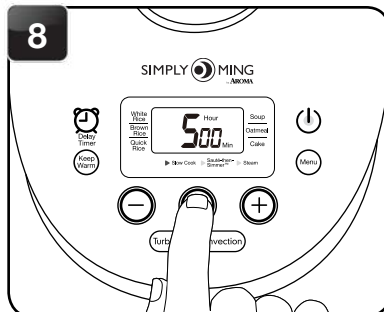
- Before placing the inner cooking pot into the rice cooker, check that the cooking pot is dry and free of debris. Adding the inner cooking pot when wet may damage the rice cooker.



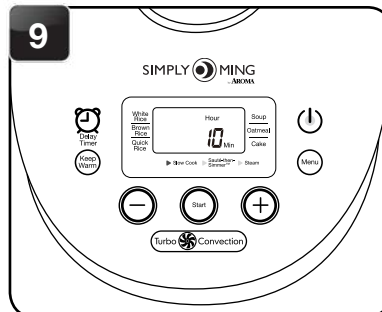
TO SLOW COOK (CONT.)



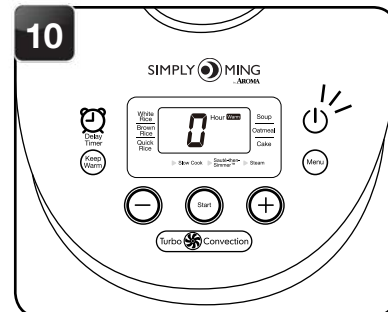
Use the + or – buttons to set the time. These buttons will adjust cooking time in one hour increments between 2 and 10 hours.



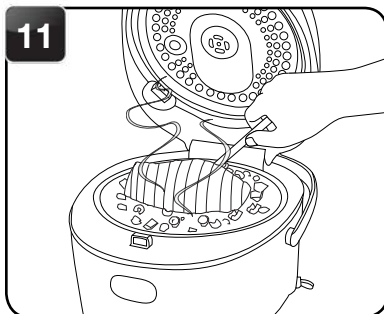
Press the START button to begin slow cooking at the selected time.



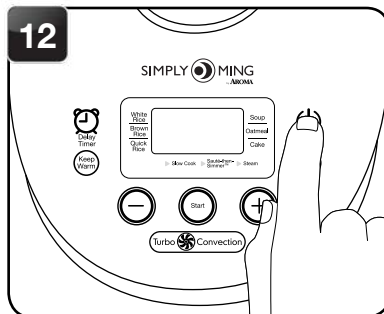
The rice cooker will begin to slow cook. The digital display will count down in one minute decrements from the selected time.



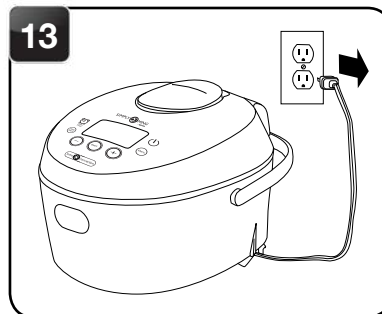
Once the selected time has passed, the rice cooker will beep and switch to “Keep-Warm” mode. The digital display will show the number of hours the rice cooker has been on “Keep-Warm,” beginning with “0.”



Open the lid to check food for doneness. If fully cooked, remove food for serving.



When finished serving, turn the rice cooker off by pressing CANCEL and then POWER.



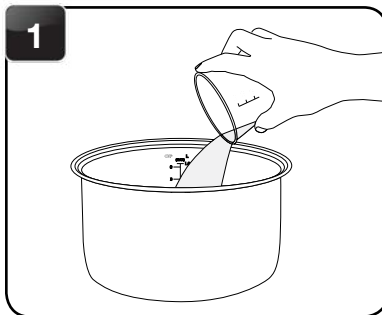
Unplug the power cord from the power outlet.



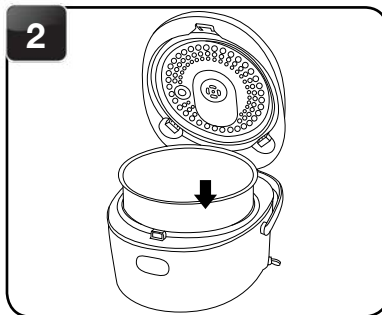
NOTE

- Do not leave food on “Keep-Warm” for more than 12 hours.

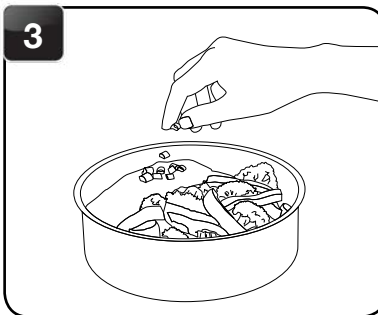
TO STEAM



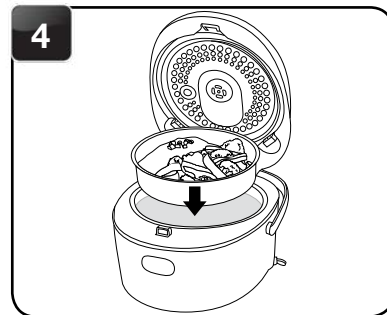
1 Using the provided measuring cup, add 3 cups of water to the inner cooking pot.



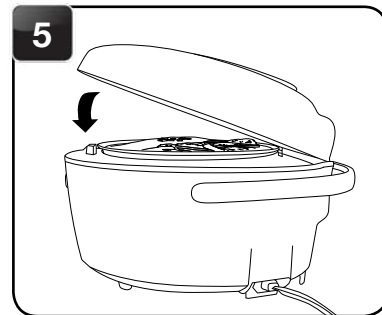
2 Place the inner cooking pot into the rice cooker.



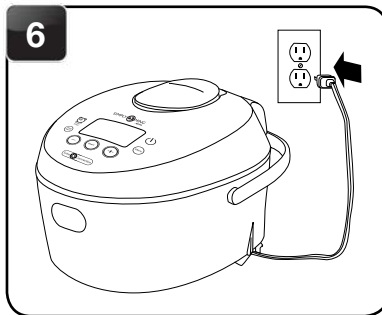
3 Place food to be steamed onto the steam tray.



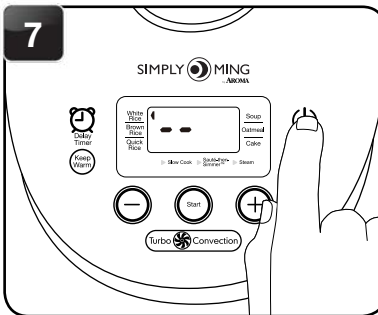
4 Place the steam tray into the rice cooker.



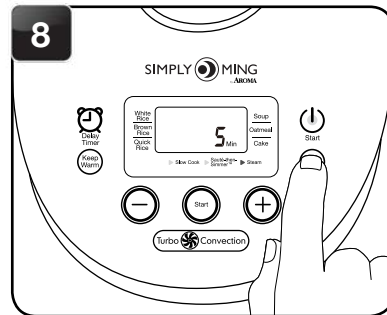
5 Close the lid securely.



6 Plug the power cord into an available 120V AC outlet.



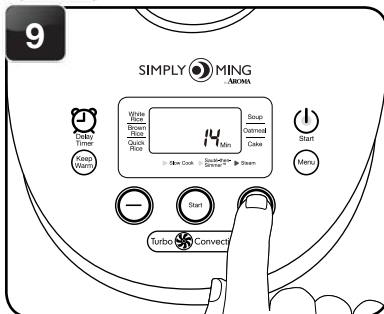
7 Press the POWER button to turn the rice cooker on.



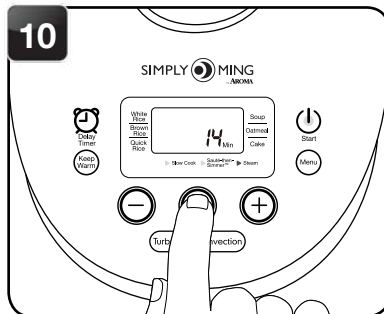
8 Press the MENU button to cycle to the STEAM function. The digital display will show a flashing 5 to represent five minutes of steam time.



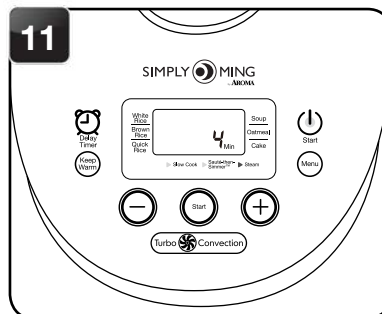
TO STEAM (CONT.)



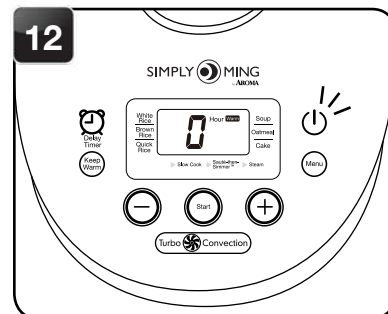
Use the + or – buttons to set the time. These buttons will adjust cooking time in one minute increments between 5 and 30 minutes.



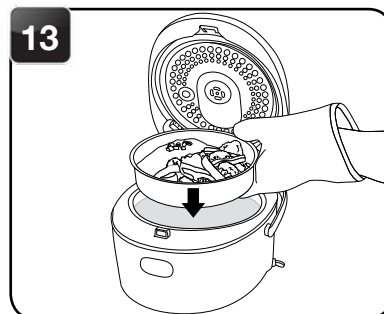
Press the START button to begin steaming at the selected time.



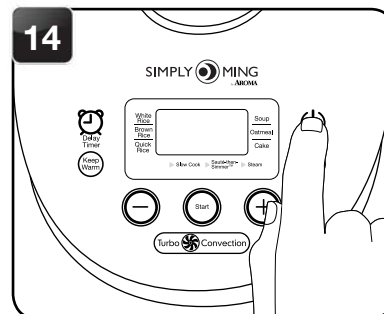
Once the water reaches a boil, the digital display will count down in one minute decrements from the selected time.



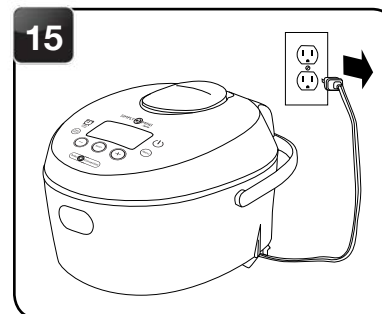
Once the selected time has passed, the rice cooker will beep and switch to “Keep-Warm” mode. The digital display will show the number of hours the rice cooker has been on “Keep-Warm,” beginning with “0.”



Check steamed food for doneness. If finished steaming, carefully remove the steam tray. It will be hot. Use protective glove when removing to avoid burns.



When finished serving, turn the rice cooker off by pressing CANCEL and then POWER.



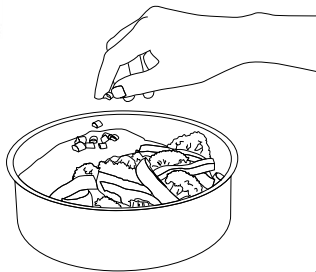
Unplug the power cord from the power outlet.



TO STEAM FOOD & SIMULTANEOUSLY COOK RICE

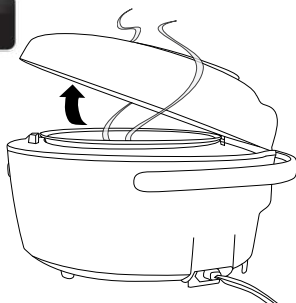
To steam while cooking rice, begin cooking rice by following steps 1 to 9 of “To Cook Rice” on page 5.

10



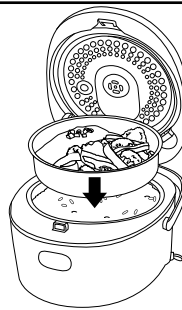
Place food to be steamed onto the steam tray.

11



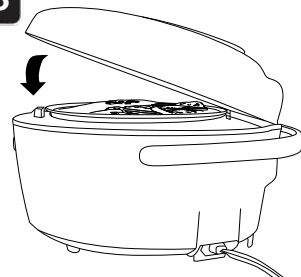
Using caution to avoid escaping steam, open the lid.

12



Place steam tray into the rice cooker.

13



Close the lid securely.



NOTE

- Do not attempt to cook more than **4 cups (uncooked)** of rice if steaming and cooking rice simultaneously. The steam tray will not fit properly if more than 6 cups of rice are cooked.
- Food can be steamed at any time while rice cooks, however for best results food should be steamed toward the end of the rice cooking cycle. This will allow for rice and steamed food to be ready at the same time. See the “Rice/Water Measurement Table” on **page 8** for approximate rice cooking times.
- Before placing the inner cooking pot into the rice cooker, check that the cooking pot is dry and free of debris. Adding the inner cooking pot when wet may damage the rice cooker.



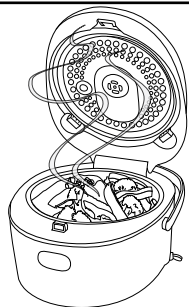
HELPFUL
HINTS

- Refer to the steaming tables for meats and vegetables on **page 18** for hints and approximate steaming times.



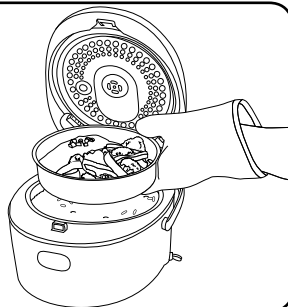
TO STEAM FOOD & SIMULTANEOUSLY COOK RICE (CONT.)

14



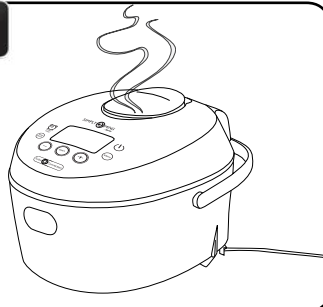
Using caution, open the lid to check food for doneness.

15



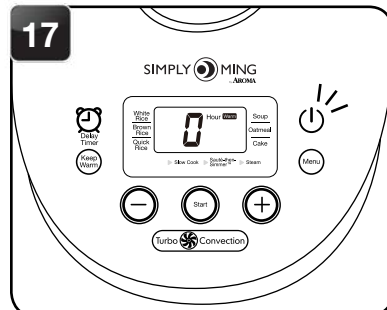
Check steamed food for doneness. If finished steaming, remove food immediately to avoid overcooking. Use protective glove to prevent burns when handling.

16



Allow the rice cooker to continue cooking rice.

17



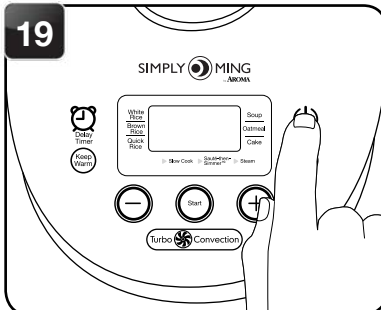
Once the selected time has passed, the rice cooker will beep and switch to "Keep-Warm" mode. The digital display will show the number of hours the rice cooker has been on "Keep-Warm," beginning with "0."

18



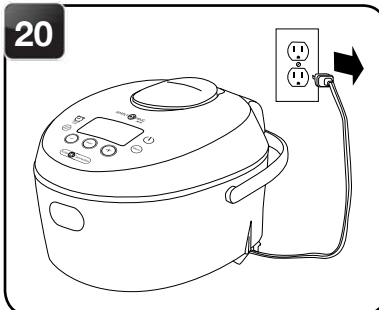
For best results, stir the rice with the serving spatula to distribute any remaining moisture.

19



When finished serving, turn the rice cooker off by pressing CANCEL and then POWER.

20



Unplug the power cord from the power outlet.



NOTE

- Rice should not be left in the rice cooker on "Keep-Warm" for more than 12 hours.



STEAMING TABLES

When steaming, Aroma® recommends using 2 cups of water with the provided measuring cup.

Meat Steaming Table

MEAT	STEAMING TIME	SAFE INTERNAL TEMPERATURE
Fish	25 Min.	140°F
Chicken	30 Min.	165°F
Pork	30 Min.	160°F
Beef	Medium = 25 Min. Medium-Well = 30 Min. Well = 33 Min.	160°F

Vegetable Steaming Table

VEGETABLE	STEAMING TIME
Asparagus	9-11 Minutes
Broccoli	6-8 Minutes
Cabbage	5-7 Minutes
Carrots	11-13 Minutes
Cauliflower	7-9 Minutes
Corn on the Cob	12-16 Minutes
Green Beans	9-11 Minutes
Peas	4-6 Minutes
Potatoes	28-33 Minutes
Spinach	2-4 Minutes
Squash	9-11 Minutes
Zucchini	9-11 Minutes



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

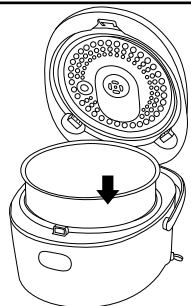


NOTE



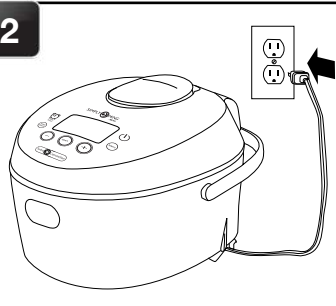
TO USE SAUTÉ-THEN-SIMMER™

1



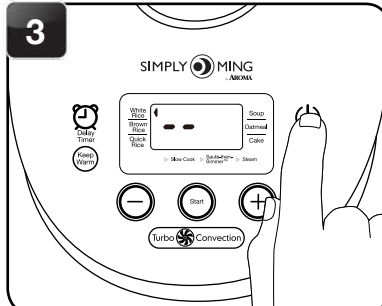
Place the inner cooking pot into the rice cooker.

2



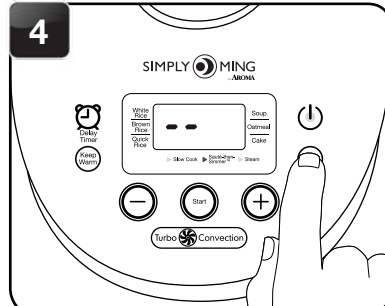
Plug the power cord into an available 120V AC outlet.

3



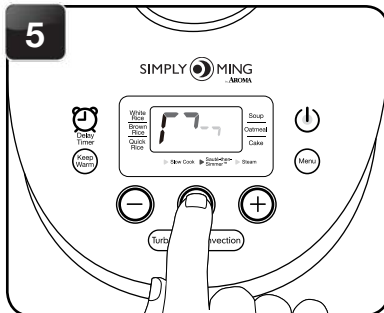
Press the POWER button to turn on the rice cooker.

4



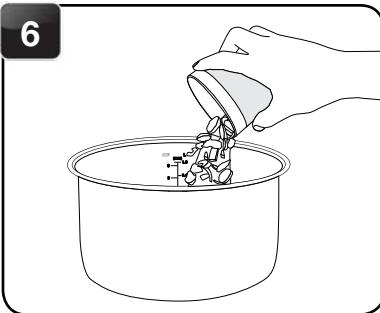
Press the MENU button to cycle to the Sauté-then-Simmer™ function.

5



Press the START button to begin sautéing. The digital display will show a “chasing” pattern to indicate that it is cooking. Using a long-handled wooden spoon, stir ingredients until sautéed/browned to the desired level.

6



Add ingredients to be sautéed/browned to the inner cooking pot.

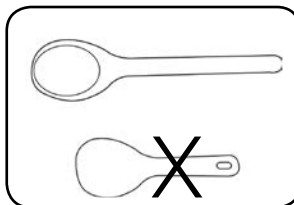


NOTE

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



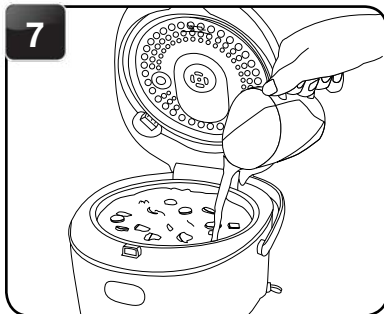
CAUTION



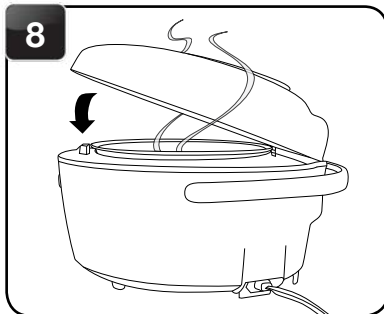
- **Do not use the provided serving spatula to sauté.** It is not intended to be used in contact with high temperatures. Use a long-handled wooden or heat-safe spoon to stir food while sautéing.



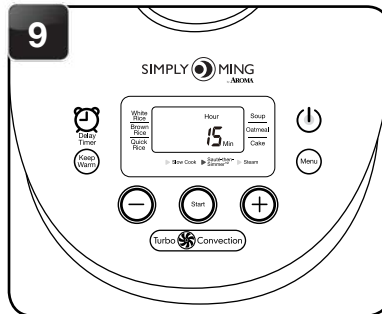
TO USE SAUTÉ-THEN-SIMMER™ (CONT.)



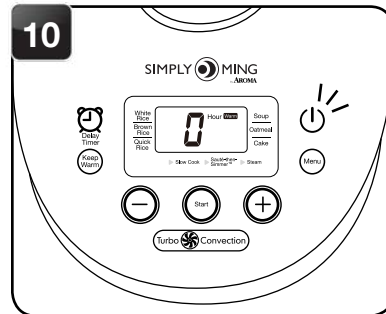
7 Add other called for ingredients and liquid to the inner cooking pot.



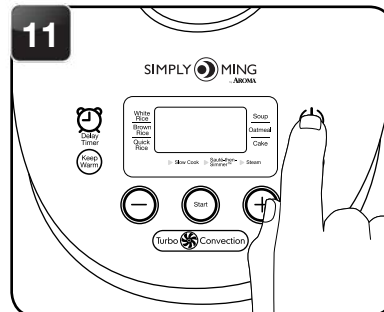
8 Close the lid securely and allow the rice cooker to cook.



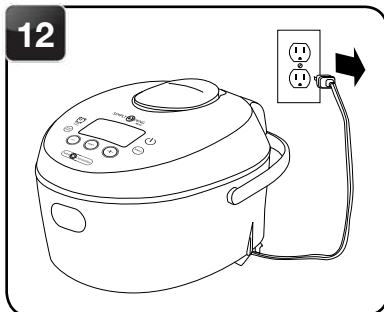
9 After a few minutes, the rice cooker will automatically switch to its "Simmer" mode. The rice cooker will countdown the final minutes of cook time starting at 15 minutes.



10 Once the meal has cooked, the rice cooker will beep and automatically switch over to "Keep-Warm."



11 When finished serving, turn the rice cooker off by pressing CANCEL and then POWER.



12 Unplug the power cord from the power outlet.



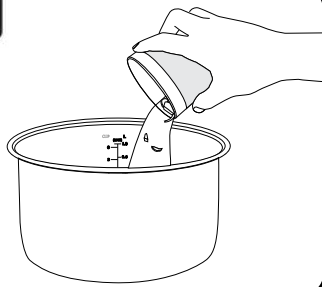
HELPFUL HINTS

- If sautéing only, after food has been sautéed/browned to the desired level, press the POWER/KEEP WARM button to switch the rice cooker to its "Keep-Warm" setting to keep sautéed food warm and fresh for serving.



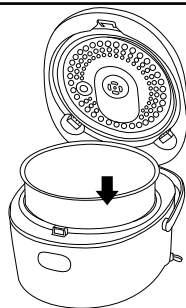
TO USE THE SOUP FUNCTION

1



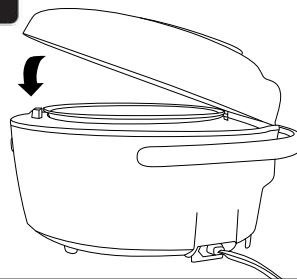
Add ingredients to the inner cooking pot.

2



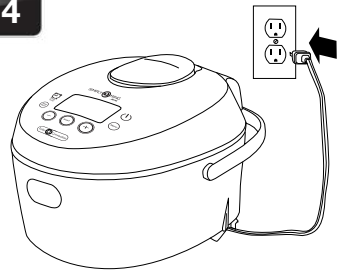
Place the inner cooking pot into the rice cooker.

3



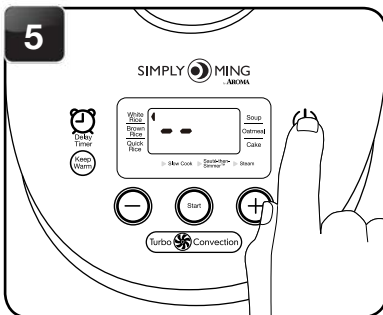
Close the lid securely.

4



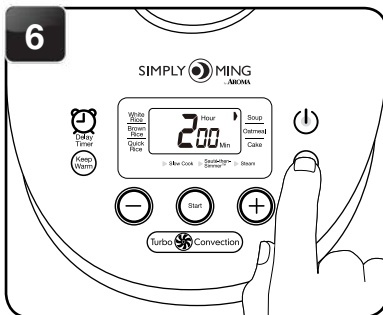
Plug the power cord into an available 120V AC outlet.

5



Press the **POWER** button to turn the rice cooker on.

6



Press the **MENU** button to cycle to the "Soup" function.



NOTE

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

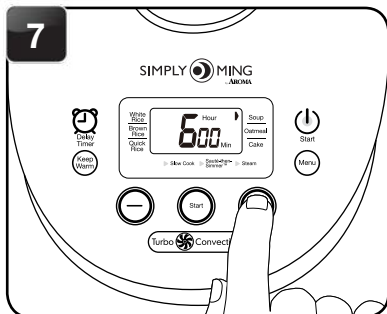


HELPFUL HINTS

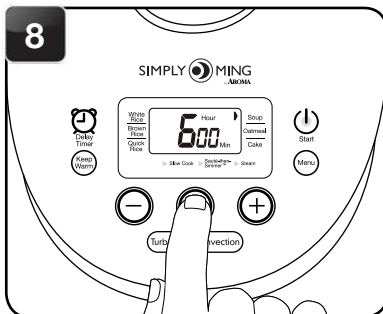
- The "Soup" function is also great for stews and chili.



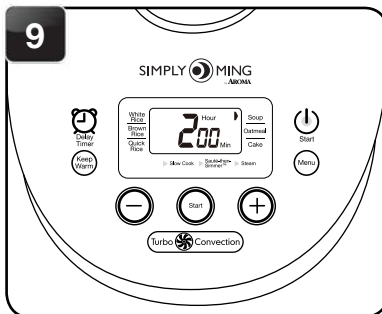
TO USE THE SOUP FUNCTION (CONT.)



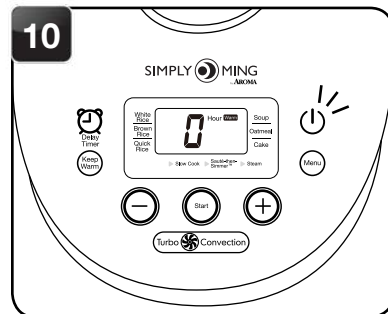
Use the + or – buttons to set the time. These buttons will adjust cooking time in one hour increments between 2 and 8 hours.



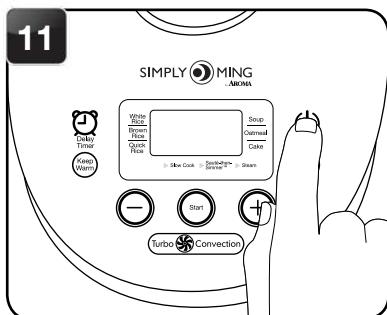
Press the START button to begin cooking on the selected function.



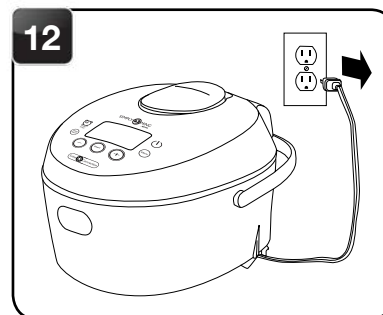
The rice cooker will count down the cook time.



Once food is finished, the rice cooker will keep and automatically switch to its “Keep-Warm” setting. The digital display will show the number of hours the rice cooker has been on the “Keep-Warm” setting, beginning with “0.”



When finished serving, turn the rice cooker off by pressing CANCEL and then POWER.



Unplug the power cord from the power outlet.



HELPFUL HINTS

- Using caution to avoid escaping steam, open the lid and stir occasionally with a long-handled wooden spoon to assist with cooking.



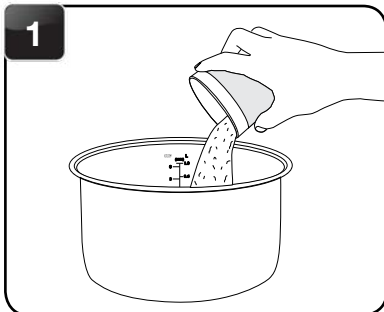
NOTE

- Food should not be left in the rice cooker on “Keep-Warm” for more than 12 hours.



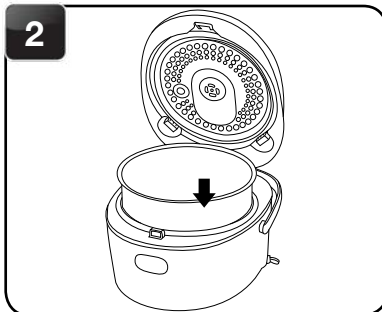
TO USE THE OATMEAL FUNCTION

1



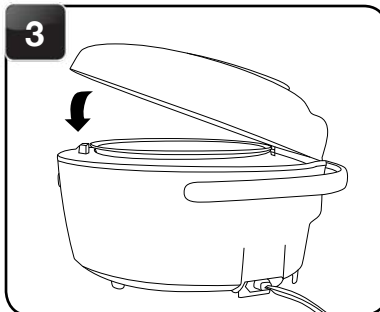
Follow packaging instructions for suggested oatmeal/water ratio, add oatmeal and water to the inner cooking pot.

2



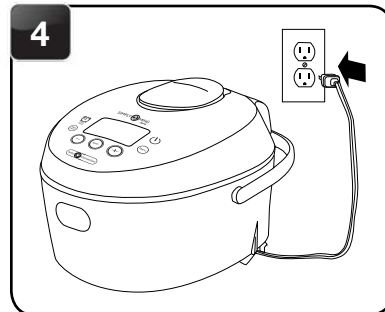
Place the inner cooking pot into the rice cooker.

3



Close the lid securely.

4



Plug the power cord into an available 120V AC outlet.



NOTE

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

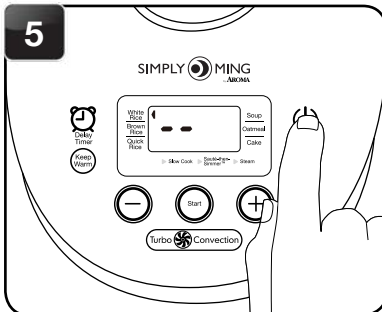


HELPFUL
HINTS

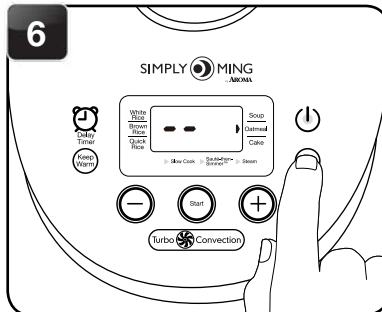
- The "Oatmeal" function is also great for other types of porridge.



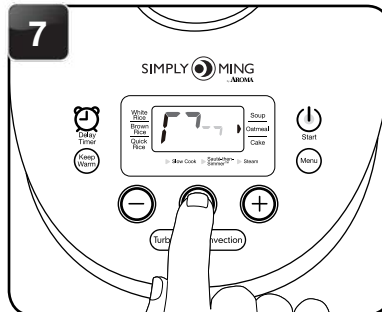
TO USE THE OATMEAL FUNCTION (CONT.)



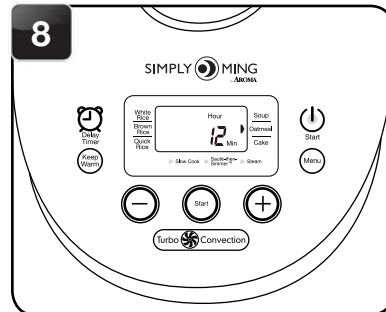
Press the **POWER** button to turn the rice cooker on.



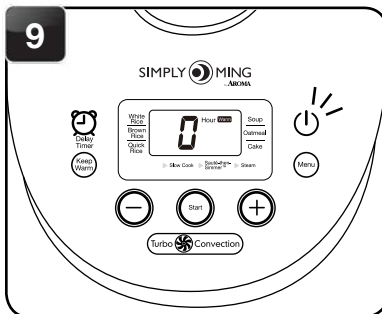
Press the **MENU** button to cycle to the "Oatmeal" function.



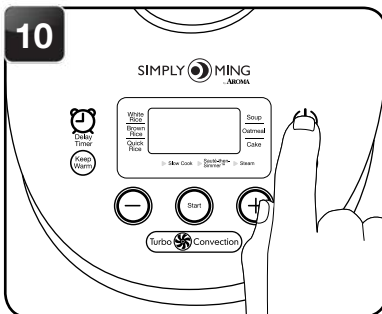
Press the **START** button to begin cooking on the selected function. The digital display will show a "chasing" pattern to indicate that it is cooking.



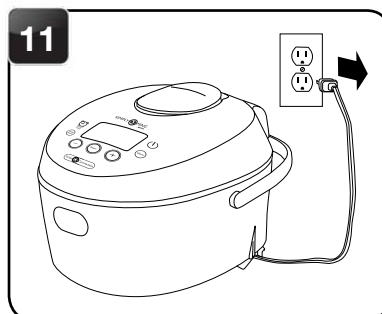
The rice cooker will countdown the final minutes of cook time starting at 12 minutes.



Once oatmeal is finished, the rice cooker will beep and automatically switch to its "Keep-Warm" setting. The digital display will show the number of hours the rice cooker has been on the "Keep-Warm" setting, beginning with "0."



When finished serving, turn the rice cooker off by pressing **CANCEL** and then **POWER**.



Unplug the power cord from the power outlet.



HELPFUL HINTS

- Using caution to avoid escaping steam, open the lid and stir occasionally with a long-handled wooden spoon to assist with cooking.

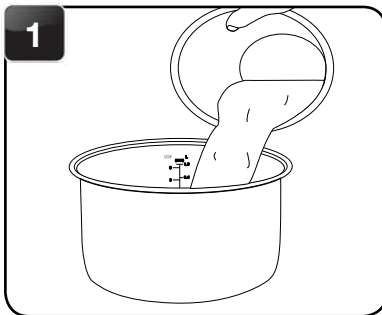


NOTE

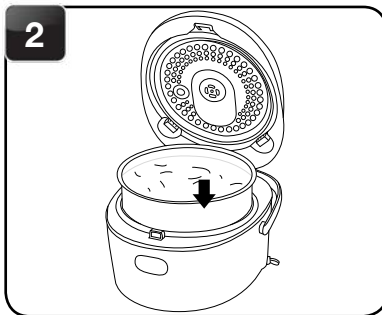
- Oatmeal should not be left in the rice cooker on "Keep-Warm" for more than 12 hours.



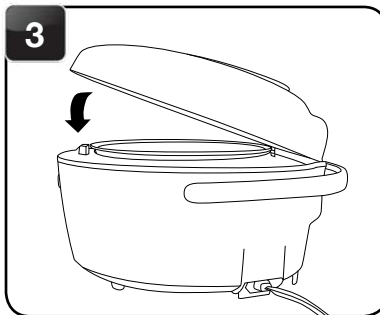
TO USE THE CAKE FUNCTION



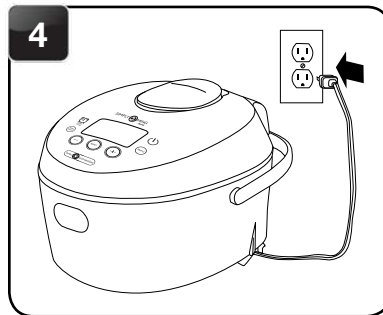
1 Follow instructions on cake mix packaging or recipe to mix liquid ingredients and cake mix. Add cake mix into the inner pot.



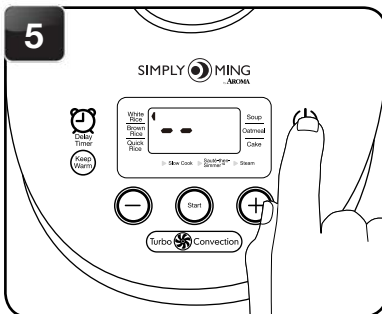
2 Place the inner cooking pot into the rice cooker.



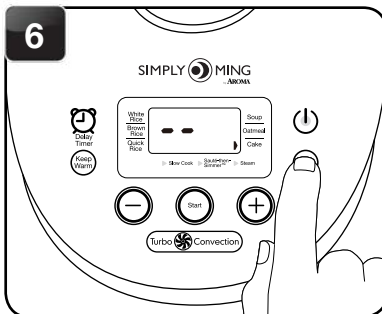
3 Close the lid securely.



4 Plug the power cord into an available 120V AC wall outlet.



5 Press the **POWER** button to turn the rice cooker on.



6 Press the **MENU** button to cycle to the "Cake" function.

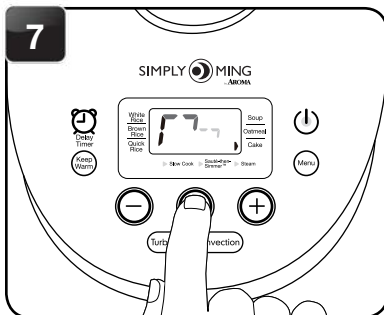


NOTE

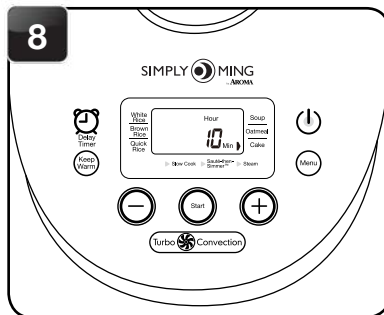
- Before placing the inner cooking pot into the rice cooker, check that the cooking pot is dry and free of debris. Adding the inner cooking pot when wet may damage the rice cooker.



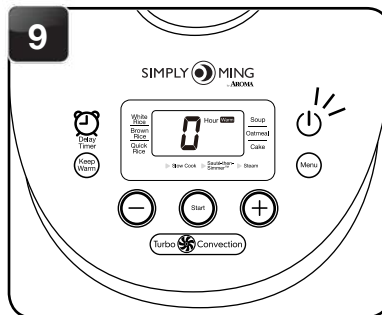
TO USE THE CAKE FUNCTION (CONT.)



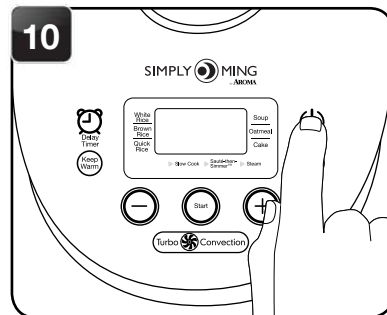
Press the **START** button to begin cooking on the selected function. The digital display will show a “chasing” pattern to indicate that it is cooking.



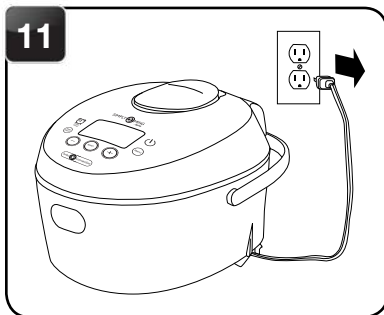
The rice cooker will countdown the final minutes of cook time starting at 10 minutes.



Once cake is finished, the rice cooker will beep and automatically switch to its “Keep-Warm” setting. The digital display will show the number of hours the rice cooker has been on the “Keep-Warm” setting,” beginning with “0.”



Remove the cake carefully by inverting the inner pot onto a flat dish or surface. When finished serving, turn the rice cooker off by pressing **CANCEL** and then **POWER**.



Unplug the power cord from the power outlet.



NOTE

- Cake should not be left in the rice cooker on “Keep-Warm” for more than 12 hours. Remove cake immediately for best results.

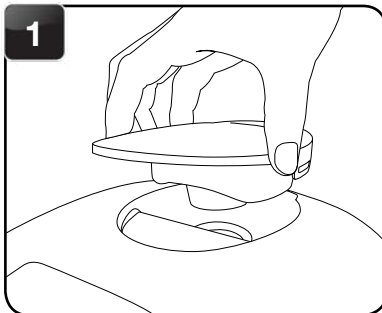


**HELPFUL
HINTS**

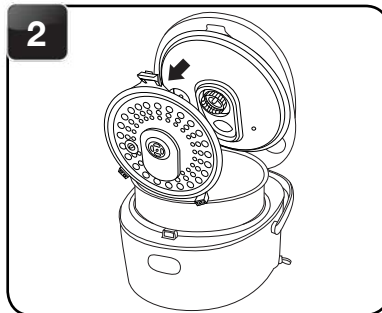
- Check cake for doneness by placing a toothpick into the cake. If it comes out clean the cake is ready!



TO CLEAN



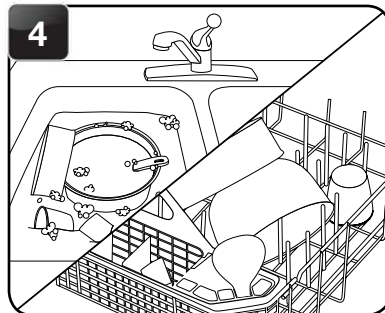
Remove the steam vent.



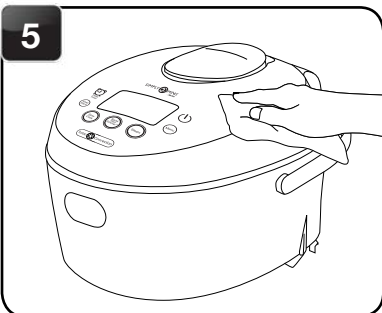
Remove the Inner Lid by pressing upwards on the tab buttons.



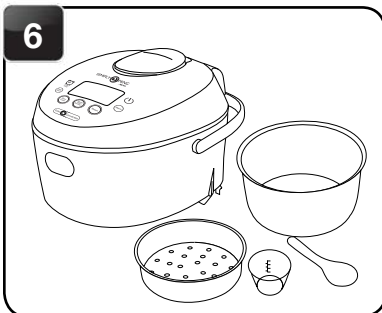
Remove the Convection Fan.



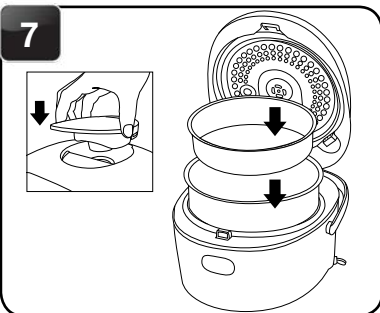
Hand wash the inner cooking pot and all accessories or wash them in the top rack of the dishwasher.



Wipe rice cooker body clean with a damp cloth.



Thoroughly dry rice cooker body and all accessories.



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.
- Make sure unit is turned off and unplugged before cleaning.



TROUBLESHOOTING

Because rice varieties may vary in their make-up, results may differ. Below are some troubleshooting tips to help you achieve the desired consistency.

Rice is too dry/hard after cooking.	If your rice is dry or hard/chewy when the rice cooker switches to “Keep-Warm” mode, additional water and cooking time will soften the rice. Depending on how dry your rice is, add ½ to 1 cup of water and stir through. Close the lid and select the “White” function. When rice cooker switches to “Keep-Warm” mode, open the lid and stir the rice to check the consistency. Repeat as necessary until rice is soft and moist.
Rice is too moist/soggy after cooking.	If your rice is too moist or soggy when the rice cooker switches to “Keep-Warm” mode, use the serving spatula to stir the rice. This will redistribute the bottom (moistest) part of the rice as well as release excess moisture. Close the lid and allow to remain on “Keep-Warm” mode for 10-30 minutes as needed, opening the lid and stirring periodically to release excess moisture.
The bottom layer of rice is browned/caramelized.	The bottom layer of cooked rice may become slightly browned and/or caramelized during cooking. To reduce browning, rice should be rinsed before cooking to remove any excess starch. Stirring rice once it switches to “Keep-Warm” will also help to reduce browning/caramelizing.



RECIPES

Mushroom Risotto

Ingredients

2 tblsp	olive oil	3 cups
1 cup	sliced mushrooms of your choice	½ cup
2 cups	arborio rice	½ cup
½	onion, diced	¼ cup
2	garlic cloves, crushed	—
1 cup	white wine	
2 tblsp	butter	

chicken stock
heavy cream
shredded parmesan cheese
chopped italian parsley
salt and pepper

Set the rice cooker to the Sauté-Then-Simmer™ (STS™) function and add olive oil, garlic, mushrooms and onion. Sauté until onions are soft for about 8 minutes. Add rice and stir. Add wine and cook until mostly absorbed by rice. Add the chicken stock and close the lid. Once the rice cooker beeps, add the cream, parmesan cheese, butter and parsley. Stir to combine and taste. Add salt and pepper if needed.

Rum Cake

Ingredients

Cake:
½ box yellow cake mix of your choice
rum to substitute for water

Glaze:
½ cup rum
½ cup butter
½ cup brown sugar
⅛ cup water

Prepare ½ box of cake batter according to directions, but replace half of the water amount asked for with rum. Since using half of the cake mix, the water/rum ratio should also be cut in half. Rinse the inner pot and coat with a cooking spray. Add the batter and set on cake mode. Wait for cake cycle to finish and remove carefully by inverting onto a wire rack.

For the glaze, set your rice cooker on Sauté-Then-Simmer™ (STS™) function and add water, butter, sugar and rum. Stir until sugar has dissolved and butter has melted. With a toothpick poke holes into the cake and pour the glaze on top, smoothing with a knife if needed.



RECIPES (CONT.)

Chicken Noodle Soup

Ingredients

2 lbs	chicken thighs
1	yellow onion, cut into small quarters
10	celery stalks cut into bite-sized pieces
10	carrots cut into bite-sized rounds
8 cups	chicken stock
2 tbsp	olive oil
2	bay leaves
2	sprigs of thyme
-	salt and pepper, for added taste

Add olive oil, onions and celery to the inner pot and place it inside the rice cooker. Select the Sauté-Then-Simmer™ (STS™) function and cook until fragrant or about ten minutes. Add chicken thighs and brown on both sides. Add the stock, carrots and herbs, then close the lid. Set to the “Soup” function and let cook. When the “Soup” function finishes, remove and shred the chicken with two forks and put it back in the soup. Serve with your favorite add-ons.

Breakfast Oatmeal

Ingredients

¾ cup	old-fashioned oatmeal
1½ cups	milk
¼ cup	brown sugar
-	dash of salt

Set the rice cooker to its Sauté-Then-Simmer™ (STS™) function and add the milk and sugar. Stir until milk is warm and sugar has dissolved. Add salt and oatmeal. Close the lid and press CANCEL to stop STS™. Press MENU to select OATMEAL. Press START to begin cooking. Serve when oatmeal is finished cooking.

For additional rice cooker recipes, or even submit your own, visit our website at www.AromaCo.com!



WARRANTY

LIMITED WARRANTY

LIMITED ONE-YEAR WARRANTY

Congratulations on your purchase of the Simply Ming by Aroma Turbo Convection, 16 Cup Rice Cooker & Food Steamer. This product is warranted to be free from defects in material and workmanship under normal use and service for a period of one year from the date of original purchase with receipt. The manufacturer's obligation shall be limited to repairing or replacing, FOB N.Y., any part of the product that is defective. Such warranty shall not apply to damages resulting from accidents, abuse or misuse. This warranty is valid only for first quality goods purchased from an authorized selling agent of IDL.

Ingenious Designs LLC
2060 9th Avenue
Ronkonkoma, NY 11779
(800) 248-3002

SERVICE & SUPPORT

In the event of a warranty claim, or if service is required for this product, please contact Ingenious Designs LLC customer service toll-free at: 1-800-248-3002.

Helpful hints can be found online at **www.AromaCo.com**

Date of Purchase: _____

Place of Purchase: _____



NOTE

- Proof of purchase is required for all warranty claims.