

# AROMA®

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## PROFESSIONAL



# instruction manual

ARC-1020SB

Rice Cooker · Multicooker  
Slow Cooker · Food Steamer

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Published By:

Aroma Housewares Co. | 6469 Flanders Drive, San Diego, CA 92121, U.S.A.

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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, electrical shock and injury to persons, do not immerse the power cord, plug or 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 the wall outlet when not in use and before cleaning. Allow the unit to completely cool before putting on or taking off parts and before cleaning the appliance.
7. Do not operate any appliance with a damaged power 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 allow the power cord to 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 anything other than its intended use.
13. Extreme caution must be used when moving the appliance containing hot food, hot oil or other hot 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 plug gripping area. 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 exterior 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 scalding.
20. Food should not be left in the cooker on **Keep Warm** mode for more than 12 hours.
21. To prevent damage or deformation, do not use the inner pot on a stovetop or burner.
22. To turn off the unit, press (⏻) twice then safely remove the plug from the wall outlet.
23. **CAUTION:** To reduce the risk of electrical shock, cook only in the removable inner pot provided.
24. Do not wrap or tie the power cord around the appliance.
25. **CAUTION:** Intended for countertop use only.
26. **WARNING:** Spilled food can cause serious burns. Keep the appliance and power cord away from children. Never drape the power cord over the edge of a counter, never use outlet below counter, and never use with an extension cord.
27. Do not use for deep frying.
28. To avoid spills and burns, do not carry cooker by the lid handle.

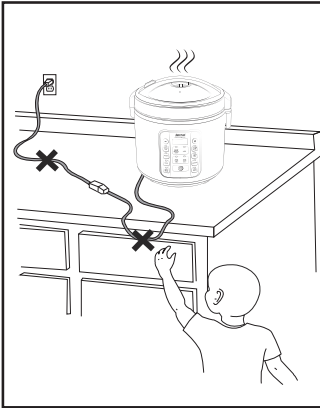
## SAVE THESE INSTRUCTIONS



# IMPORTANT SAFEGUARDS

## Short Cord Instructions

A short power-supply cord is provided to reduce the risks resulting from it being grabbed by children, and becoming entangled in or tripping over a longer cord.

	<h3>WARNING</h3>
	<p>Spilled food can cause serious burns. Keep appliance &amp; cord away from children.</p> <p><b>NEVER</b></p> <ul style="list-style-type: none"><li>• Drape cord over edge of counter.</li><li>• Use outlet below counter.</li><li>• Use extension cord.</li></ul>

## Polarized Plug

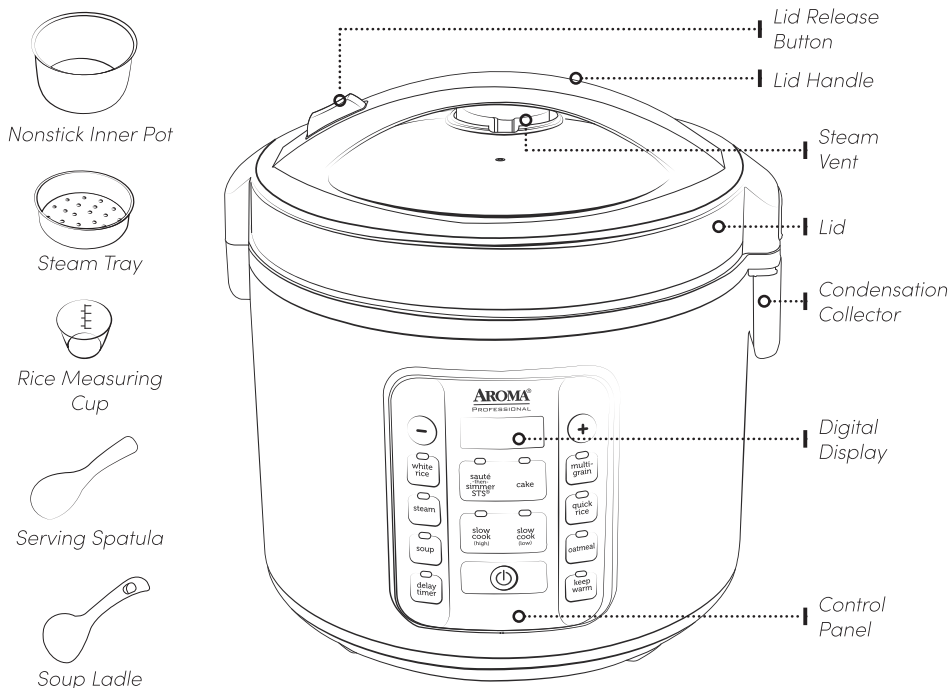
This appliance has a **polarized plug** (one blade is wider than the other); follow the instructions below:

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.

# THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.

# Parts Identification



## Controls/Functions



Powers the cooker on and off or cancels a current function.



Adjusts the amount of steam time for **Steam**, the delay time for **Delay Timer**, or the cook time for **Slow Cook** and **Soup**.

### Delay Timer

Allows for food to be ready right when it's needed with preparation up to 15 hours in advance.

### Keep Warm

Manually sets the cooker to **Keep Warm** mode, perfect for keeping food at ready-to-serve temperatures.

### Steam

Using the included steam tray, steaming healthy sides and main courses has never been easier.

### Slow Cook (high or low)

Prepare homemade roasts, stews and other slow cooked favorites with an adjustable cook time of 2 to 10 hours.

### Oatmeal

Prepares a quick and healthy breakfast with no need to stir or monitor.

### Sauté-then-Simmer®

Sautés foods on high heat then automatically switches to simmer mode once liquid is added. Great for risotto, Spanish rice, chili, stir-fries and much more!

### Soup

Simmers your favorite savory soups, stews or broths.

### White Rice

Cooks fluffy, delicious white rice automatically.

### Quick Rice

An efficient and time-saving option for rice in a pinch.

### Multigrain

Makes a variety of grains including quinoa, barley, farro, millet, brown rice and bulgur with ease.

### Cake

Easily bakes cakes and other sweet treats that involve batter.

# 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 them properly as they can pose a risk to children.
4. Remove the inner pot from the cooker and clean with warm, soapy water. Rinse and dry thoroughly before returning to the cooker.
5. Wash all accessories in warm, soapy water. Rinse and dry thoroughly.
6. Wipe the cooker's body clean with a damp cloth.  
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## TO CLEAN

1. Remove the inner pot when the cooker has completely cooled.
2. Hand wash the inner pot and all accessories using warm, soapy water or place on the top rack of the dishwasher.
3. Remove the condensation collector and hand wash using warm, soapy water.
4. Wipe the cooker's body clean with a damp cloth.
5. Thoroughly dry the cooker's body and all accessories. Reassemble for next use.  
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## TROUBLESHOOTING

### *Rice is too dry/hard after cooking.*

- If your rice is dry or hard/chewy when the cooker switches to **Keep Warm**, 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 thoroughly. Close the lid and select the **White Rice** function once more. When the 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.

## Note:

- We recommend hand washing the inner pot with warm, soapy water to lengthen its lifespan and avoid damage over time. If washing in a dishwasher, a slight discoloration to the inner pot may occur. This is cosmetic and will not negatively affect performance.
- Do not use harsh abrasive cleaners, scouring pads or products that are not considered safe to use on nonstick coatings.
- To remove the condensation collector, squeeze both sides and pull out towards you.
- Not satisfied with your Aroma® purchase? Our product experts can help! **Before returning, please contact Customer Service at 1-800-276-6286** for product support, helpful tips and more!

## Helpful Hints:

The provided rice measuring cup is equivalent to a ¾ standard U.S. cup.



Because rice varieties may vary in their make-up, results may differ.

# TROUBLESHOOTING

## *Rice is too moist/soggy after cooking.*

- If your rice is still too moist or soggy when the cooker switches to **Keep Warm**, use the serving spatula to stir the rice. This will redistribute the bottom (moist) part of the rice as well as release excess moisture. Close the lid and allow the cooker to remain on **Keep Warm** mode for 10-30 minutes as needed, opening the lid and stirring periodically to release excess moisture.

## RICE & GRAIN

1. Using the provided rice measuring cup, add rice or grain to the inner pot.
2. Rinse to remove excess starch. Drain.
3. For white rice or brown rice, fill the inner pot with water to the line that matches the number of cups of uncooked rice added. For other grains, see the "Grain & Water Measurement Tables" on page 9.
4. Place the inner pot into the cooker and close the lid securely.
5. Plug the power cord into an available 120V AC wall outlet.
6. Press (⏻) to turn the cooker on.
7. Press **White Rice** or **Multigrain** depending on the type of grain being cooked.
8. The cooking indicator light will illuminate and the digital display will show a chasing pattern as the cooker begins heating.
9. The digital display will count down the final 10 minutes of cook time.
10. Once the cycle has completed, the cooker will beep and automatically switch to **Keep Warm**.
11. For best results, stir the grain with the serving spatula to distribute any remaining moisture.
12. When finished serving, turn the cooker off by pressing (⏻) twice and unplug the power cord.



## Caution:

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

## Note:

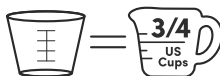
- **Multigrain** requires a much longer cooking cycle than other rice varieties due to the extra bran layers on the grains. The **Multigrain** function on this cooker allows extra time and adjusted heat settings in order to cook the rice properly. If it appears the cooker is not heating up immediately on the **Multigrain** setting, this is due to a low-heat soak cycle that proceeds the cooking cycle to produce better **Multigrain** results.
- Food should not be left in the cooker on **Keep Warm** for more than 12 hours.
- To add more flavor to rice, try substituting a meat or vegetable broth for water. The ratio of broth/stock to rice will be the same as water to rice.
- For approximate grain cooking times and suggested grain/water ratios, see the "Rice/Grain & Water Measurement Tables" on pages 8-9.

# Rice & Water

## Measurement Table

Uncooked Rice*	Water: (using the water line inside pot)	Approx. Cooked Rice Yield*	Cooking Times
2 Cups	Line 2	4 Cups	<b>White Rice:</b> 34–40 Min. <b>Brown Rice:</b> 49–55 Min.
3 Cups	Line 3	6 Cups	<b>White Rice:</b> 36–42 Min. <b>Brown Rice:</b> 51–57 Min.
4 Cups	Line 4	8 Cups	<b>White Rice:</b> 38–44 Min. <b>Brown Rice:</b> 53–59 Min.
5 Cups	Line 5	10 Cups	<b>White Rice:</b> 40–46 Min. <b>Brown Rice:</b> 55–61 Min.
6 Cups	Line 6	12 Cups	<b>White Rice:</b> 42–48 Min. <b>Brown Rice:</b> 57–63 Min.
7 Cups	Line 7	14 Cups	<b>White Rice:</b> 44–50 Min. <b>Brown Rice:</b> 59–65 Min.
8 Cups	Line 8	16 Cups	<b>White Rice:</b> 46–52 Min. <b>Brown Rice:</b> 61–67 Min.
9 Cups	Line 9	18 Cups	<b>White Rice:</b> 48–54 Min. <b>Brown Rice:</b> 63–68 Min.
10 Cups	Line 10	20 Cups	<b>White Rice:</b> 49–55 Min. <b>Brown Rice:</b> 65–71 Min.

\*Cups referenced are with the included rice measuring cup  
1 Rice Measuring Cup =  $\frac{3}{4}$  U.S. Cup (180ml)



## Note:

- Cooking times are approximate. Altitude, humidity and outside temperature will affect cooking times.
- **Do not place more than 10 cups of uncooked rice into this appliance at one time.** The maximum capacity of this unit is 10 cups of uncooked rice which yields 20 cups of cooked rice.
- Rinse grains before placing into the inner pot to remove excess bran and starch. This will reduce the chance of rice browning and sticking to the bottom of the inner pot.



# Grain & Water

## Measurement Table

Grain	Uncooked Grain	Liquid	Approx. Cooked Grain Yield	Max. Uncooked Grain*	Function	Cooking Times
<b>Arborio</b>	1 Part	2 Parts	2 Parts	5 Cups	Steam	12-17 Min.
<b>Barley</b>	1 Part	2 Parts	2½ Parts	2 Cups	Delay Timer & Multigrain	5 Hours
<b>Bulgur</b>	1 Part	2 Parts	2½ Parts	7 Cups	Multigrain	35-50 Min.
<b>Couscous</b>	1 Part	1 Part	2 Parts	10 Cups	White Rice	29-60 Min.
<b>Oatmeal</b>	1 Part	2½ Parts	2 Parts	4 Cups	Oatmeal	34-42 Min.
<b>Quinoa</b>	1 Part	1½ Parts	2½ Parts	6 Cups	Quinoa	32-48 Min.

### Note:

- For best results when cooking barley or bulgur, let both grains sit on **Keep Warm** for 10 minutes before serving.
- If softer grains are desired, add an additional ½ cup of water or liquid.

# DELAY TIMER

1. Using the provided rice measuring cup, add rice or grain to the inner pot.
2. Rinse to remove excess starch. Drain.
3. For white rice or brown rice, fill the inner pot with water to the line that matches the number of cups of uncooked rice added. For other grains, see the "Grain & Water Measurement Table" on page 9.
4. Place the inner pot into the cooker and close the lid securely.
5. Plug the power cord into an available 120V AC wall outlet.
6. Press (⏻) to turn the cooker on.
7. Press **White Rice**, **Multigrain**, or **Oatmeal** depending on the type of grain being cooked.
8. Press **Delay Timer**. Use (+) or (-) to increase or decrease the delay time by 10 minute increments. It may be set to have grains ready in 1 to 15 hours for **White Rice** or **Oatmeal** and 2 to 15 hours for **Multigrain**.
9. The digital display will count down from the input delay time.
10. Once the delay time has elapsed, a chasing pattern will appear in the digital display signifying that the cooking cycle has begun.
11. The digital display will count down the final 10 minutes of cook time.
12. Once the cycle has completed, the cooker will beep and automatically switch to **Keep Warm**.
13. When finished serving, turn the cooker off by pressing (⏻) twice and unplug the power cord.

## Helpful Hints:

Food should not be left in the cooker on **Keep Warm** for more than 12 hours.

Due to the longer time needed, **Multigrain** may only be delayed for 2 hours or more.

# QUICK RICE

1. Using the provided measuring cup, add rice to the inner pot.
2. Rinse rice to remove excess starch. Drain.
3. Fill the inner pot with water to the line that matches the number of cups of uncooked rice added.
4. Place the inner pot into the cooker and close the lid securely.
5. Plug the power cord into an available 120V AC wall outlet.
6. Press (⏻) to turn the cooker on.
7. Press **Quick Rice**. If cooking brown rice, add an additional 1½ cup of water using the provided measuring cup to compensate for the lack of soaking time. The cooking indicator light will illuminate and the digital display will show a chasing pattern as the cooker begins heating.
8. The digital display will count down the final 6 minutes of cook time.
9. Once the cycle has completed, the cooker will beep and automatically switch to **Keep Warm**.
10. For best results, stir the grain with the serving spatula to distribute any remaining moisture.
11. When finished serving, turn the cooker off by pressing (⏻) twice and unplug the power cord.

## Note:

- Cooking times are approximate. Altitude, humidity and outside temperature will affect cooking time.
- Opening the lid during the cooking cycle causes a loss of heat and steam. Cooking time may be prolonged if the lid is opened before the rice is finished.

## Comparison Table

White Rice Uncooked Cups*	Cooking Times with Quick Rice Function	Approx. Time Saved Compared to White Rice Function
2 Cups	28–34 Minutes	6–8 Minutes
4 Cups	32–38 Minutes	6–8 Minutes
6 Cups	36–42 Minutes	6–8 Minutes
8 Cups	40–46 Minutes	6–8 Minutes
10 Cups	42–48 Minutes	6–8 Minutes

\*Cups referenced are with the included rice measuring cup  
(1 Rice Measuring Cup = ¾ U.S. Cup)

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# OATMEAL

1. Using the provided rice measuring cup, add oatmeal to the inner pot.
2. Fill the inner pot with water according to packaging instructions.
3. Place the inner pot into the cooker and close the lid securely.
4. Plug the power cord into an available 120V AC outlet.
5. Press (⏻) to turn the cooker on.
6. Press **Oatmeal**. The cooking indicator light will illuminate and the digital display will show a chasing pattern as the cooker begins heating.
7. Once the cycle has completed, the cooker will beep and automatically switch to **Keep Warm**.
8. When finished serving, turn the cooker off by pressing (⏻) twice and unplug the power cord.  
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# SLOW COOK

1. Add desired ingredients to the inner pot.
2. Place the inner pot into the cooker and close the lid securely.
3. Plug the power cord into an available 120V AC wall outlet.
4. Press (⏻) to turn the cooker on.
5. Press **Slow Cook (high)** or **Slow Cook (low)**. The digital display will show a flashing time to represent the hours of slow cook time.
6. Use (+) or (-) to increase or decrease slow cook time by 10 minute increments, up to 10 hours.
7. Once the time has been input, the cooker will beep and the digital display will stop flashing to indicate that the time has been successfully set.
8. The cooker will now begin heating. The digital display will count down in one minute increments from the input slow cook time.
9. Using caution, open the lid occasionally and stir the ingredients with a long-handled wooden or heat-safe utensil if desired.
10. Once the time has elapsed, the cooker will beep and automatically switch to **Keep Warm**.
11. When finished serving, turn the cooker off by pressing (⏻) twice and unplug the power cord.  
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## Caution:

**Do not use the provided serving spatula to stir ingredients. It is not intended to be used in contact with high temperatures.** Instead, use a long-handled wooden or heat-safe utensil to stir while cooking.

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

## Note:

- The cooker will not switch to **Keep Warm** until all liquid has evaporated.
- Slow cooking requires a small amount of liquid. Without liquid, the cooker will automatically switch to **Keep Warm**.

# STEAM

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1. Using the provided rice measuring cup, add 3 cups of water to the inner pot.
2. Place the inner pot into the cooker.
3. Place desired food into the provided steam tray, lower the tray into the cooker, then close the lid securely.
4. Plug the power cord into an available 120V AC outlet.
5. Press (⏻) to turn the cooker on.
6. Press **Steam**. The digital display will show a flashing "5" to represent five minutes of steam time.
7. Use (+) or (-) to increase or decrease steaming time by one minute increments, up to 30 minutes. For suggested steaming times for meat and vegetables, see "Meat & Vegetable Steaming Tables" on page 15.
8. Once the water reaches a boil, the digital display will begin to count down from the input steam time.
9. After the selected steam time has elapsed, the cooker will beep and automatically switch to **Keep Warm**.
10. Using caution, check to see that the steamed food is cooked. If finished steaming, carefully remove the food to prevent overcooking. Wear protective heat-resistant gloves to prevent injury as the steam tray will be hot.
11. When finished steaming, turn the cooker off by pressing (⏻) twice and unplug the power cord.  
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# STEAM & COOK

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1. To steam food while cooking rice or grain below, begin by following steps 1 through 7 of "Rice & Grains" on page 7.
2. Place desired food into the provided steam tray, lower the tray into the cooker then close the lid securely.
3. Cook food according to the "Meat & Vegetable Steaming Tables" on page 15.

*continued on the next page >>*

## Helpful Hints:

Parchment paper or aluminum foil may also be used while steaming. Place the paper/foil in the center of the steam tray and ensure it does not create a seal along the bottom of the tray.

For suggested steaming times and water amounts, see the "Meat & Vegetable Steaming Tables" on page 15.

## Note:

We recommend beginning to steam food towards the end of the rice cooking cycle. This will allow steamed food and cooked grains to be ready around the same time. See the "Rice/Grain & Water Measurement Tables" on pages 8-9 for approximate cooking times.

## STEAM & COOK (CONT.)

4. After the suggested amount of time has elapsed, open the lid to check steamed food for doneness. Use caution when opening the lid as hot steam will escape.
5. If food is finished steaming, remove the steam tray. Wear a protective heat-resistant glove to prevent injury as the steam tray will be hot.
6. Close the lid securely and allow the cooking cycle to continue.
7. Once the cycle has completed, the cooker will beep and automatically switch to **Keep Warm**.
8. When finished serving, turn the cooker off by pressing (⏻) twice and unplug the power cord.  
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## SOUP

1. Add desired ingredients to the inner pot.
2. Place the inner pot into the cooker and close the lid securely.
3. Plug the power cord into an available 120V AC wall outlet.
4. Press (⏻) to turn the cooker on.
5. Press **Soup**.
6. Use (+) or (-) to increase or decrease time by 2 hour increments, up to 8 hours.
7. Once the time has been input, the cooker will beep and the digital display will stop flashing to indicate that the time has been successfully set.
8. Using caution, open the lid occasionally and stir the ingredients with a long-handled wooden or heat-safe utensil if desired.
9. Once the time has elapsed, the cooker will beep and automatically switch to **Keep Warm**.
10. When finished serving, turn the cooker off by pressing (⏻) twice and unplug the power cord.  
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## Note:

Food should not be left in the cooker on **Keep Warm** mode for more than 12 hours.

## Helpful Hints:

For suggested steaming times and water amounts, see the "Meat & Vegetable Steaming Tables" on the next page.

See the "Rice/Grain & Water Measurement Tables" on pages **8-9** for approximate cooking times.



## Caution:

Do not attempt to cook more than 7 cups of uncooked rice when steaming and cooking simultaneously.

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

**Do not use the provided serving spatula to stir hot soup, chili, or stew.** It is not intended to be used in contact with high temperatures. Use a long-handled wooden or heat-safe utensil to stir food while cooking.

# Meat & Vegetable Steaming Tables

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 Time
Asparagus	9-11 Minutes
Broccoli	6-8 Minutes
Cabbage	5-7 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

\*When steaming, it is recommended to use 3 cups of water with the provided rice measuring cup.

## 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.

To ensure meat tastes its best and to prevent food-borne illness, check that the meat is completely cooked prior to serving. If the meat is still uncooked, simply add more water to the inner pot and repeat the steaming 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.

## CAKE

1. Prepare one prepackaged cake mix according to the instructions or prepare your own cake batter.
2. Spray the interior of the inner pot with nonstick cooking spray.
3. Pour the cake mixture into the inner pot.
4. Place the inner pot into the cooker then close the lid securely.
5. Plug the power cord into an available 120V AC wall outlet.
6. Press (⏻) to turn the cooker on.
7. Press **Cake**. The cooking indicator light will illuminate as the cooker begins heating.
8. Once the cycle has completed, the cooker will beep and automatically switch to **Keep Warm**.
9. When finished serving, turn the cooker off by pressing (⏻) twice and unplug the power cord.  
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## SAUTE-THEN-SIMMER®

1. Place the inner pot into the cooker.
2. Plug the power cord into an available 120V AC wall outlet.
3. Press (⏻) to turn the cooker on.
4. Press **Sauté-then-Simmer®**. The cooking indicator light will illuminate as the cooker begins to heat.
5. Add oil if desired for sautéing then close the lid securely and allow the inner pot to preheat for 2–4 minutes.
6. Once preheated, add in ingredients to sauté.
7. When finished sautéing, stir in any other desired ingredients including liquid and close the lid securely.
8. The cooker will automatically reduce its heat and switch to simmer mode.
9. Once all liquid has been evaporated, the cooker will beep and automatically switch to **Keep Warm**.
10. When finished serving, turn the cooker off by pressing (⏻) twice and unplug the power cord.  
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### Caution:

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



### Caution:

**Do not use the provided serving spatula to stir hot soup, chili, or stew.**

It is not intended to be used in contact with high temperatures. Use a long-handled wooden or heat-safe utensil to stir food while cooking.



# MULTIGRAIN

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1. Using the provided rice measuring cup, add grain to the inner pot.
2. Rinse to remove excess starch. Drain.
3. Place the inner pot into the cooker and close the lid securely.
4. Plug the power cord into an available 120V AC wall outlet.
5. Press (⏻) to turn the cooker on.
6. Press **Multigrain**.
7. The cooking indicator light will illuminate and the digital display will show a chasing pattern as the cooker begins heating.
8. The digital display will count down the final 10 minutes of cook time.
9. Once the cycle has completed, the cooker will beep and automatically switch to **Keep Warm**.
10. For best results, stir the grain with the serving spatula to distribute any remaining moisture.
11. When finished serving, turn the cooker off by pressing (⏻) twice and unplug the power cord.  
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# RECIPES

## Ham & Swiss Frittata

6	eggs
3 slices	deli ham, chopped
¼	medium onion, chopped
¾ cup	swiss cheese, shredded
----	pinch of nutmeg
----	pinch of garlic powder

Combine all ingredients (except cheese) in a large bowl, mixing well. Pour the mixed ingredients into the inner pot; top with an even layer of cheese. Close the lid and press **Steam**. Cook for 12 to 14 minutes. When eggs are set, slide frittata onto a serving plate. Cut into wedges to serve.

**SERVES 4.**

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## Risotto

¼	yellow onion, diced
1	garlic clove, minced
1 tbsp.	olive oil
1 cup	Arborio rice, uncooked
¼ cup	vermouth
4 cups	chicken broth
1 cup	heavy-whipping cream
3 tbsp.	butter
½ cup	Parmesan cheese, shredded

Press (b) to turn the cooker on. Add onion, garlic and olive oil to the inner pot. Press **Sauté-then-Simmer**®. The indicator light will illuminate. Add rice and mix with a long handled spoon until well coated. Add vermouth and stir until liquid has been absorbed. Stir in the chicken broth and heavy cream; mix well and close the lid securely. **Sauté-then-Simmer**® technology will then automatically adjust to simmer to cook the rice. Once the cooker automatically turns to **Keep Warm**, open the lid and stir in butter and Parmesan cheese.

**SERVES 4-6.**

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For additional recipes, visit us at  
[www.AromaCo.com](http://www.AromaCo.com)

# LIMITED WARRANTY

Aroma Housewares Company warrants its products against defects in material and workmanship for one year from the 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. Proof of the date of purchase, such as the original dated sales receipt, will be required with any request for warranty repair or replacement. All liability is limited to the amount of the purchase price.

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 environmental 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, fire, lightning, earthquake, other natural calamities, war. The warranty excludes accessories and replacement parts. This warranty is void if the product is used for other than single-family household use or subjected to any voltage and waveform other than as specified on the rating label (e.g., 120V ~ 60Hz).

Aroma sole obligation under the warranty shall be to replace the defective product with a working one or a similar model of equivalent value, if the same model is not available, in the occurrence of any failure or defect covered under the warranty during the warranty period. Refurbished items or items not purchased through an authorized retailer are not eligible for warranty claims. Transportation charges on parts, or products in whole, submitted for repair or replacement, under this warranty, must be borne by the purchaser.

This warranty gives you specific legal rights, which may vary from state to state, and does not cover areas outside the United States.

## 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 | CustomerService@AromaCo.com**  
M-F, 8:30am-4:30pm, Pacific Time

**www.AromaCo.com**

Aroma Housewares Company  
6469 Flanders Drive, San Diego, CA 92121, U.S.A.

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### Note:

Proof of purchase is required for all warranty claims.



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