

# AROMA®



## instruction manual

ARC-302-1NG

### Rice & Grain Cooker

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# AROMA®

To Enhance and Enrich Lives.

Here at Aroma we strive to make a difference—to design and distribute products that enhance and enrich people's lives.

Aroma offers an array of exceptional products to make cooking simple and satisfying. Discover other countertop appliances and cookware from our current product lineup to complement your kitchen.

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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 removing 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. Use only with a 120V AC power outlet.
14. Extreme caution must be used when moving the appliance containing hot food, oil, or liquids.
15. Do not touch, cover or obstruct the steam vent on the top of the cooker as it is extremely hot and may cause scalding.
16. Always unplug from the plug gripping area. Never pull on the power 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 rice cooker may not operate properly.
18. Always make sure the outside of the inner pot is dry prior to use. If the inner pot is returned to the cooker when wet, it may damage or cause the product to malfunction.
19. Use extreme caution when opening the lid during or after cooking. Hot steam will escape and may cause scalding.
20. Food should not be left in the inner pot with the **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, flip the cook switch to **Warm** then remove the plug from the wall outlet.
23. To reduce the risk of electrical shock, cook only in the removable inner pot provided.
24. Intended for countertop use only.

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## SAVE THESE INSTRUCTIONS



# IMPORTANT SAFEGUARDS

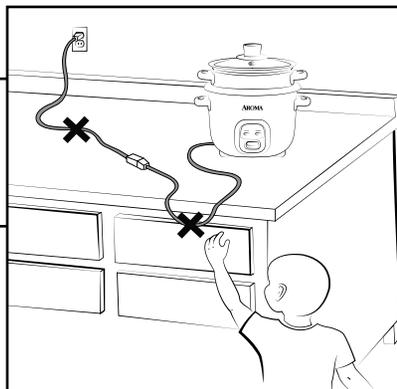
## Parts Identification

### Short Cord Instructions

1. A short power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.
2. Longer extension cords are available and may be used if care is exercised in their use.
3. If a longer extension cord is used:
  - a.) The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.
  - b.) The longer cord should be arranged so that it will not drape over the counter top or tabletop where it can be pulled by children or tripped over unintentionally.

**DO NOT DRAPE CORD!**

**KEEP AWAY FROM CHILDREN!**

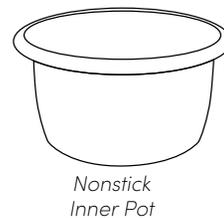
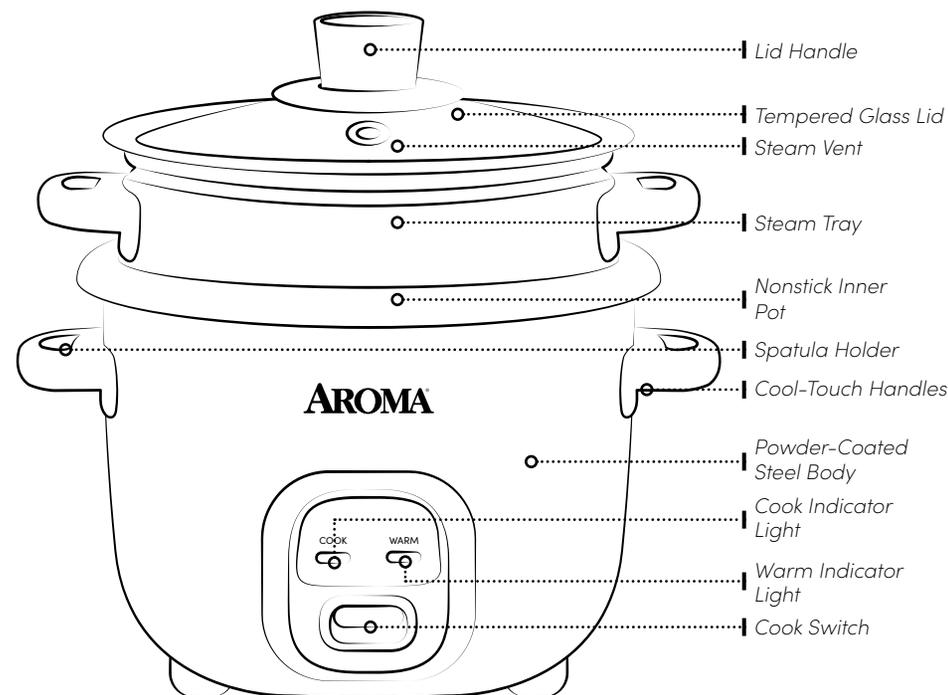


### Polarized Plug

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.



Nonstick Inner Pot



Steam Tray



Serving Spatula



Rice Measuring Cup

# THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.

### Controls/Functions

#### Cook

Simply press the cook switch down to begin cooking food.

#### Warm

Automatically switches to **Warm** at the end of the cooking cycle; perfect for keeping food at a ready-to-serve temperature.

## 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 wash with warm, soapy water. Rinse and dry thoroughly before returning to the cooker.
5. Wash all other accessories in warm, soapy water. Rinse and dry thoroughly.
6. Wipe the cooker's body clean with a damp cloth.

## 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. Wipe the cooker's body clean with a damp cloth.
4. Thoroughly dry the cooker's body, inner lid and all accessories. Reassemble for next use.

## TROUBLESHOOTING

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

- If your rice is dry or hard/chewy when the cooker switches to **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 press the cook switch down. When the cooker switches to **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 still too moist or soggy when the cooker switches to **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 **Warm** mode for 10-30 minutes as needed, removing the lid and stirring periodically to release excess moisture.

6.

## Note:

- Do not use harsh abrasive cleaners, scouring pads or products that are not considered safe to use on nonstick coatings.
- 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.
- Any other servicing should be performed by Aroma® Housewares.



## 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.

## Helpful Hints:

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



## 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, fill the inner pot with water to the line that matches the number of cups of uncooked rice added. For brown rice and other grains, see the "Rice/Grain & Water Measurement Tables" on page 10.
4. Place the inner pot into the cooker then place the lid on securely.
5. Plug the power cord into an available 120V AC wall outlet.
6. Press the cook switch down. The cook indicator light will illuminate as the cooker begins heating.
7. Once rice or grain is ready, the cook switch will automatically flip up and the cooker will switch to **Warm**.
8. For best results, stir the grain with the serving spatula to distribute any remaining moisture.
9. When finished serving, turn the cooker off by unplugging the power cord.

## SOUPS & STEWS

1. Add desired ingredients to the inner pot.
2. Place the inner pot into the rice cooker then place the lid on securely.
3. Plug the power cord into an available 120V AC wall outlet.
4. Press the cook switch down. The cook indicator light will illuminate as the cooker begins heating.
5. Using caution to avoid escaping steam, remove the lid and stir occasionally with a long-handled wooden or heat-safe utensil.
6. Once food is fully cooked, push the cook switch up to switch the cooker to **Warm** mode.
7. When finished serving, turn the cooker off by unplugging the power cord.



## Caution:

The rice cooker will not switch to **Warm** mode until all liquid has evaporated. Follow your recipe carefully and do not leave the rice cooker unattended.

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 spoon to stir food.

## Note:

- Because rice varieties may vary in their make-up, results may differ.
- Food should not be left in the cooker on **Warm** for more than 12 hours.

## Helpful Hints:

To add more flavor to rice, try substituting water for a favorite meat or vegetable broth or stock. 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 page 10.

7.

# STEAM

- Using the provided rice measuring cup, add 1 cups of water to the inner pot.
- Place the inner pot into the cooker.
- Place desired food in the provided steam tray, place the tray on the inner pot then securely set the lid on top.
- Plug the power cord into an available 120V AC outlet.
- Press the cook switch down. The cook indicator light will illuminate as the cooker begins heating. For suggested steaming times for meat and vegetables, see "Meat & Vegetable Steaming Tables" on page 9.
- Once the suggested amount of time has passed, remove the lid using caution and check food for doneness.
- To prevent overcooking, remove steamed food immediately once it is cooked. Wear protective, heat-resistant gloves to prevent injury as the steam tray will be hot.
- When finished steaming, turn the cooker off by unplugging the power cord.

# STEAM & COOK

- To steam foods while cooking rice or grain below, begin by following steps 1 through 6 of "Rice & Grain" on page 7.
- Place desired food in the provided steam tray, place the tray on the inner pot then securely set the lid on top.
- Cook food according to the "Meat & Vegetable Steaming Tables" on page 9.
- Once the suggested amount of time has passed, remove the lid using caution and check food for doneness.
- If food is finished steaming, remove the steam tray. Wear protective, heat-resistant gloves to prevent injury as the steam tray will be hot.
- Place the lid back on and allow the cooking cycle to continue.
- Once rice or grain is ready, the cook switch will automatically flip up and the cooker will switch to **Warm**.
- When finished serving, turn the cooker off by unplugging the power cord.

## Helpful Hints:

Smaller foods may be placed on a heat resistant 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.

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



## Note:

We recommend beginning to steam your foods 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 page 10 for approximate cooking times.

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

## Meat & Vegetable Steaming Tables

Meat	Steaming Time	Internal Temperature
Fish	25 Minutes	140°F
Chicken	30 Minutes	165°F
Pork	30 Minutes	160°F
Beef	Medium = 25 Minutes Medium-Well = 30 Minutes Well = 33 Minutes	160°F

Vegetable	Steaming Time
Asparagus	20 Minutes
Broccoli	15 Minutes
Cabbage	25 Minutes
Carrots	25 Minutes
Cauliflower	25 Minutes
Corn on the Cob	25 Minutes
Green Beans	15 Minutes
Peas	20 Minutes
Spinach	20 Minutes
Squash	20 Minutes
Zucchini	20 Minutes

\*When steaming, Aroma® recommends using 1 cup of water with the provided rice measuring cup.

## Note:

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

## 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.

# Rice/Grain & Water

## Measurement Tables

Uncooked Rice*	Water: Using the Water Line (inside pot)	Water: Using the Rice Measuring Cup*	Approx. Cooked Rice Yield*	Cooking Times
1 Cup	<b>White Rice:</b> Line 1 <b>Brown Rice:</b> --	<b>White Rice:</b> 1½ Cups <b>Brown Rice:</b> 1¾ Cups	2 Cups	<b>White Rice:</b> 20-25 Min. <b>Brown Rice:</b> 41-46 Min.
2 Cups	<b>White Rice:</b> Line 2 <b>Brown Rice:</b> --	<b>White Rice:</b> 2¾ Cups <b>Brown Rice:</b> --	4 Cups	<b>White Rice:</b> 23-28 Min. <b>Brown Rice:</b> --

Grain	Uncooked Grain	Liquid	Approx. Cooked Grain Yield	Max Uncooked Grain*	Cooking Times
<b>Arborio</b>	½ Part	1 Part	1 Part	½ Cup	32-36 Minutes
<b>Barley</b>	½ Part	1½ Parts	1¼ Parts	½ Cup	55-64 Minutes
<b>Bulgur</b>	½ Part	1¼ Parts	1¼ Parts	½ Cup	53-61 Minutes
<b>Couscous</b>	1 Part	1 Part	2 Parts	1½ Cups	29-34 Minutes
<b>Oatmeal</b>	½ Part	1¼ Parts	1 Part	½ Cup	48-55 Minutes
<b>Quinoa</b>	1 Part	1½ Parts	2 Parts	1 Cup	34-41 Minutes

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



## Note:

- 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.
- 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 charts above for brown rice and grain to 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.
- Do not place more than 2 cups of uncooked rice (1 cup of brown rice) into this appliance at one time.** The maximum capacity of this unit is 2 cups of uncooked rice (1 cup of brown rice) which yields 4 cups of cooked rice (2 cups of brown rice).

## RECIPES

### Ham & Swiss Frittata

2	eggs
1 slice	deli ham, chopped
2 tbsp.	onion, chopped
¼ cup	Swiss cheese, shredded
----	pinch of nutmeg
----	pinch of garlic powder

Combine all ingredients in a large bowl, ensuring that they mix well. Pour the mixed ingredients into the inner pot and top with an even layer of cheese. Press the cook switch down and allow it to cook for 12 to 14 minutes. When the eggs are set, slide the frittata onto a serving plate. Cut into wedges to serve.

**SERVES 1-2.**

### Pineapple Rice Pudding

1 cup	vanilla-flavored rice milk non-dairy beverage
½ cup	water
4 oz.	egg substitute
1 tsp.	vanilla extract
8 oz.	crushed pineapple, with juice
½ cup	jasmine rice
¼ cup	sugar
1 pinch	salt
1 tbsp.	dark rum (optional)

Pour water and ½ cup of the rice milk into the inner pot. Press the cook switch down then stir in the salt and rice. Place the lid on and allow the mixture to simmer for 30 minutes. In a small bowl, whisk together remaining ½ cup rice milk, sugar, egg substitute and vanilla. Stir in the crushed pineapple with juice, the egg mixture, and rum (if using) into the inner pot. Stir frequently until the mixture simmers and thickens then switch the cooker to **Warm**. Pour the pudding into a large bowl and allow it to cool and thicken. Serve warm or refrigerate and serve cold.

**SERVES 2-4.**

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

## RECIPES

### Apple Cinnamon Oatmeal

1 cup	apple juice
½ cup	water
½ cup	Irish steel-cut oats
½ cup	dried mixed fruit, diced
1 tbsp.	brown sugar
½ tbsp.	butter (optional)
1 dash	cinnamon
1 dash	salt
1 tbsp.	lemon juice
1 dash	nutmeg
----	milk, for serving

Pour juice and water into the inner pot then press the cook switch down. Stir in the oats, dried fruit, brown sugar, butter (if using), cinnamon, nutmeg and salt. Allow the oats to cook for 25 to 30 minutes. Stir in lemon juice then ladle into bowls with milk and more sugar if desired.

**SERVES 3.**

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### One-Pot Pasta

1 cup	pasta (elbow macaroni, bow tie or corkscrew)
1½ cups	chicken broth
½ cup	pasta sauce
½ cup	cheese of your choice
½ tsp.	olive oil
----	basil leaves, for garnish

Add all ingredients except the cheese into the inner pot. Press the cook switch down and allow the pasta to cook for about 15 minutes or until it is al dente. Remove the lid occasionally and stir to keep the pasta from sticking together. When the cooker switches to **Warm**, remove the lid and stir in the cheese. Allow the cheese to melt then stir thoroughly. Serve hot and garnish with basil leaves.

**SERVES 2-3.**

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## RECIPES

### Chocolate Pumpkin Pancake

½ cup	pancake mix
½ cup	water
¼ cup	pumpkin puree
¼ cup	chocolate chips
----	cooking spray

Whisk together the pancake mix and water in a large mixing bowl. Once incorporated, stir in the pumpkin puree and chocolate chips. Lightly coat the inner pot with cooking spray then pour the batter mixture into the inner pot. Place the lid on top then press the cook switch down. Allow the pancake to bake for about 20 minutes then serve warm with powdered sugar, maple syrup, berries and whipped cream.

**SERVES 2-3.**

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### Creamy Corn Egg Drop Soup

1	15 oz. can sweet cream style corn
1 cup	water
2	eggs, beaten
1	green onion, chopped

Pour corn and water into the inner pot then press the cook switch down. Allow the cooker to heat for 15 minutes with the lid off then begin slowly adding the beaten eggs to the soup while constantly stirring. Serve hot and garnish with chopped green onions.

**SERVES 2-3.**

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## RECIPES

### Jambalaya

¼ lb.	spicy smoked sausage
¼ lb.	shrimp, peeled and deveined
½	10-oz. can chicken breast
¾ cup	rice
1½ cups	chicken broth
½	4-oz. can diced green chiles
1 tbsp.	Creole seasoning

Cut the smoked sausage in half, lengthwise, then into ¼" half circles. Add all ingredients to the inner pot and mix well. Place the lid on then press the cook switch down. Allow the rice to cook until the cooker automatically switches to **Warm** then stir and serve immediately.

**SERVES 2.**  
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### Classic Mushroom Pilaf

1 cup	rice
2 tbsp.	butter
2 tbsp.	onion, chopped
5	mushrooms, sliced
1	garlic clove
¼ tsp.	cardamom
1½ cups	vegetable broth
½ tsp.	salt
½ cup	green peas

Press the cook switch down, add butter to the inner pot and allow the butter to completely melt. Add the sliced onion and sauté for 3 to 4 minutes or until the onion is translucent. Add mushrooms and garlic and sauté an additional 5 to 6 minutes. Once browned, stir in the rice, cardamom, broth and salt then place the lid on. Once the mixture comes to a boil, stir in the peas and replace the lid. Once the cooker switches to **Warm**, fluff the grains gently with the serving spatula. Serve immediately.

**SERVES 2.**  
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For additional recipes, visit us at  
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## LIMITED WARRANTY

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

Within this warranty period, Aroma Housewares Company will repair or replace, at its discretion, defective parts at no charge, provided the product is returned, freight prepaid with proof of purchase and U.S. \$15.00 for shipping and handling charges payable to Aroma Housewares Company. Before returning an item, please call the toll free number below for a return authorization number. Allow 2-4 weeks for return shipping.

This warranty does not apply if the warranty period expired; the products has been modified by any unauthorized service center or personnel; the defect was subject to abuse, improper use not conforming to product manual instructions, or environment conditions more severe than those specified in the manual and specification, neglect of the owner or improper installation; the defect was subject to Force Majeure such as flood, lightning, earthquake, other natural calamities, war, vandalism, theft, brownouts or sags (damage due to low voltage disturbances).

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

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

**1-800-276-6286**

M-F, 8:30am-4:30pm, Pacific Time

Or we can be reached online at:

**CustomerService@AromaCo.com**



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## Note:

Proof of purchase is required for all warranty claims.



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