

AROMA®



instruction manual

ARC-614BP

Rice Cooker · Multicooker · Food Steamer

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Rice Cookers



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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.

Stay connected for more recipe ideas and monthly giveaways!



www.AromaTestKitchen.com



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IMPORTANT SAFEGUARDS

Basic safety precautions should always be followed when using electrical appliances, including the following:

- Important: Read all instructions carefully before first use.**
- Do not touch hot surfaces. Use the handles or knobs.
- Use only on a level, dry and heat-resistant surface.
- 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.
- Close supervision is necessary when the appliance is used by or near children.
- 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.
- 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.
- The use of accessory attachments not recommended by Aroma® Housewares may result in fire, electrical shock or injury.
- Do not use outdoors.
- Do not let cord touch hot surfaces or hang over the edge of a counter or table.
- Do not place on or near a hot burner or in a heated oven.
- Do not use the appliance for other than its intended use.
- Extreme caution must be used when moving the appliance containing rice, hot oil or other liquids.
- Do not touch, cover or obstruct the steam vent on the top of the cooker as it is extremely hot and may cause scalding.
- Use only with a 120V AC power outlet.
- Always unplug from the plug gripping area. Never pull on the cord.
- 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.
- 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.
- Use extreme caution when opening the lid during or after cooking. Hot steam will escape and may cause scalding.
- Rice should not be left in the inner pot with the Keep Warm function on for more than 12 hours.
- To prevent damage or deformation, do not use the inner pot on a stovetop or burner.
- To disconnect, turn any control to OFF, then remove the plug from the wall outlet.
- To reduce the risk of electrical shock, cook only in the removable inner pot provided.
- Do not wrap or tie cord around appliance.
- Intended for countertop use only.
- To avoid spills and burns, do not carry cooker by the lid handle.
- Do not use for deep frying.

SAVE THESE INSTRUCTIONS



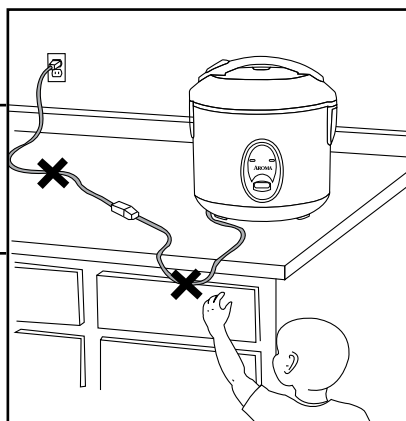
IMPORTANT SAFEGUARDS

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 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

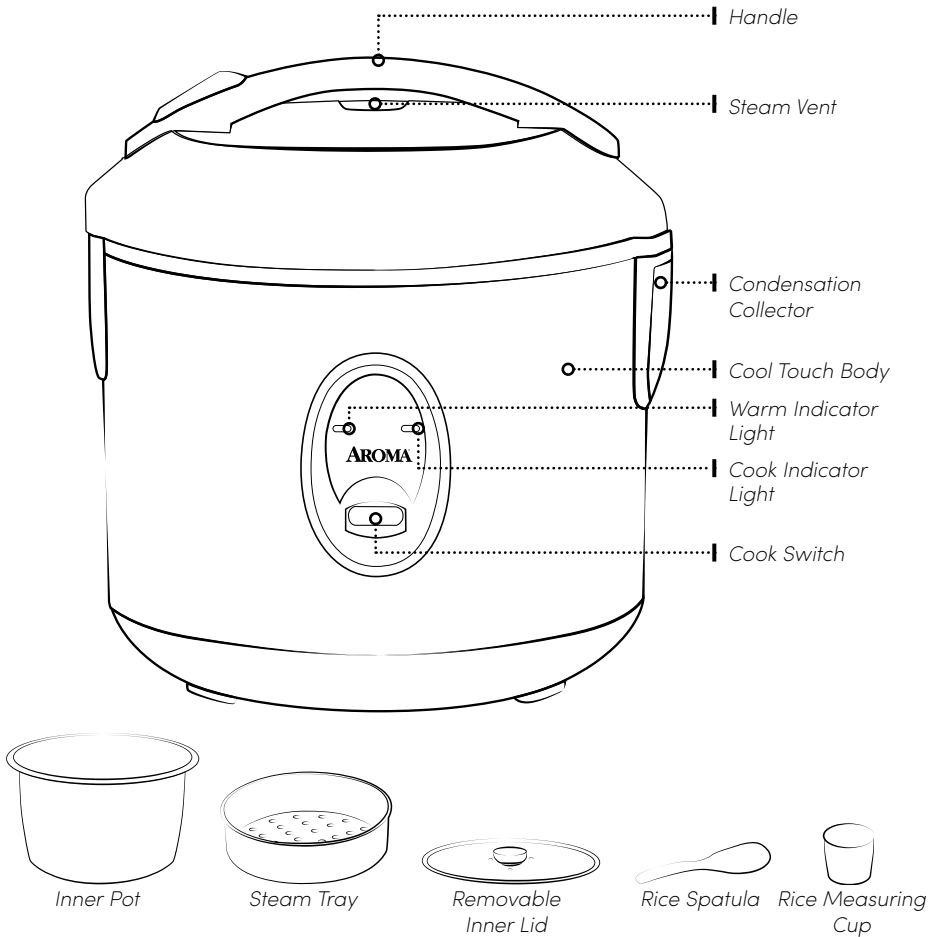
This appliance has a polarized plug (one blade is wider than the other); follow the instructions below:

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.

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.

Parts Identification



Controls/Functions

Warm

Manually sets to **Warm**. **Warm** is perfect for keeping food warm and ready to serve.

Cook

To cook foods simply press the switch down to begin cooking.

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 cooker and clean with warm, soapy water. Rinse and dry thoroughly before returning to cooker.
5. Wash inner lid and all other accessories in warm, soapy water. Rinse and dry thoroughly.
6. Wipe cooker body clean with a damp cloth.
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TO CLEAN

1. Remove the inner pot when cooker has completely cooled.
2. Hand wash the inner pot and all accessories or place on the top rack of the dishwasher.
3. Wipe the lid and the rice cooker's body clean with a damp cloth.
4. Thoroughly dry cooker body, lid 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 **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 through. Close the lid and switch to **Cook**. When 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.

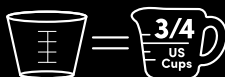
If your rice is still too moist or soggy when the cooker switches to **Warm**, use the serving spatula to stir the rice. This will redistribute the bottom (moistest) part of the rice as well as release excess moisture. Close the lid and allow to remain on **Warm** mode for 10-30 minutes as needed, opening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

Helpful Hints:

The provided rice cooker cup is the equivalent to a 3/4 standard US cup



Note:

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

COOKING RICE

1. Using the provided measuring cup, add rice to the inner 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.
4. Place the inner pot into the cooker.*
5. Close the lid securely.
6. Plug the power cord into an available 120V AC wall outlet.
7. Press the **Cook** switch down to begin cooking.
8. The **Cook** indicator light will illuminate as the rice cooker begins cooking the rice.
9. When rice is ready, the **Cook** switch will automatically flip up and switch into **Warm** mode.
10. For better results, stir the rice with the serving spatula to distribute any remaining moisture.
11. When finished serving rice, unplug the power cord to turn the rice cooker off.
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STEAM

1. Add 2 cups of water to the inner pot.
2. Place the inner pot into the cooker.*
3. Place steam tray with food on top of the inner pot.
4. Close the lid securely.
5. Plug the power cord into an available 120V AC wall outlet.
6. Press the **Cook** switch down to begin.
7. The **Cook** indicator light will illuminate as the rice cooker begins to heat.
8. Check if food is completely cooked. Flip switch to **Warm** when it reaches desired results.
9. When finished serving, unplug the power cord to turn the rice cooker off.
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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.

Note:

*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.

For approximate rice cooking times and suggested rice/water ratios, see the "Rice & Water Measurement Table" on page 9.

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

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.

For suggested steaming times and water amounts, see the meat and vegetable steaming tables on page 10.

STEAM & COOK RICE

To steam while cooking rice, begin cooking rice by following steps 1 to 8 of COOKING RICE on page 7.

9. Place food to be steamed onto the steam tray.
10. Use caution when opening the lid, as steam may escape.
11. Place steam tray into the cooker.
12. Close the lid securely.
13. Use caution when opening the lid to check if food is done.
14. If food is finished steaming, remove steam tray. Use a protective, heat-resistant glove when removing to avoid possible injury.
15. Allow the cooker to continue cooking rice.
16. Once rice is finished, the rice cooker will automatically switch to **Keep Warm**.
17. For best results, stir the rice with the serving spatula to distribute any remaining moisture.
18. When finished serving, turn the rice cooker off by unplugging the power cord.
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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.

Refer to the steaming tables for meats and vegetables on page **10** for hints and approximate steaming times. See the "Rice & Water Measurement Table" included on page **9** for approximate rice cooking times.

Rice & Water

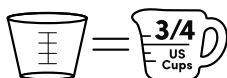
Measurement Table

White Rice Measurement Table

UNCOOKED WHITE RICE	WHITE RICE WATER LINE (inside pot)	APPROX. COOKED RICE YIELD	WHITE RICE COOKING TIMES
1 Cup*	Line 1	2 Cups*	White Rice: 19-24 Min.
2 Cups*	Line 2	4 Cups*	White Rice: 23-28 Min.
3 Cups*	Line 3	6 Cups*	White Rice: 27-32 Min.
4 Cups*	Line 4	8 Cups*	White Rice: 32-37 Min.

Brown Rice Measurement Table

UNCOOKED BROWN RICE	BROWN RICE WATER WITH MEASURING CUP	APPROX. COOKED RICE YIELD	BROWN RICE COOKING TIMES
1 Cup*	1 ¼ Cups	2 Cups*	Brown Rice: 28-33 Min.
2 Cups*	3 Cups	4 Cups*	Brown Rice: 32-37 Min.
3 Cups*	4 ¼ Cups	8 Cups*	Brown Rice: 40-45 Min.



*1 Rice Cooker Cup = ¾ US Cup

Note:

- Brown rice takes longer to cook and requires more water than white rice due to the extra bran layers on the grains. To prevent overflow or bubbling it is recommended to cook only 3 cups of uncooked brown rice. Please see the chart above for brown rice/water ratios.
- Brown rice, wild rice and rice mixes vary in their make-up. Some variations may require longer cooking times and/or additional water in order to achieve optimum results. Refer to the individual package instructions for cooking suggestions.
- The measuring cup included adheres to rice industry standards (180mL) and is not equal to one U.S. cup. The chart above refers to cups of rice/water according to the measuring cup provided.
- **Do not place more than 4 cups of uncooked rice (3 cups of brown rice) into this appliance at one time.** The maximum capacity of this unit is 3 cups uncooked rice (which yields 8 cups of cooked rice).

Steaming Tables

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	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 2 cups of water with the provided 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.

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 pot and repeat the cooking 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.
- Do not attempt to cook more than 2 cups (uncooked) of rice if steaming and cooking simultaneously.
- It is possible to steam at any point during the rice cooking cycle. However, it is recommended that you steam during the end of the cycle so that steamed food does not grow cold or become soggy before the rice is ready.
- Rice should not be left in the rice cooker on **Keep Warm** for more than 12 hours.

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. \$20.00 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 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, 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 of 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

For your records, we recommend stapling your sales receipt to this page along with a written record of the following:

· Date of Purchase:

· Place of Purchase:

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

1-800-276-6286 | www.AromaCo.com

M-F, 8:30am – 4:30pm, Pacific Time

Note:

· Proof of purchase is required for all warranty claims.



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