

**AROMA**<sup>®</sup>  
PROFESSIONAL



# instruction manual

ARC-616

Rice Cooker · Multicooker  
Food Steamer · Slow Cooker

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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 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 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 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 pot provided.
23. Do not wrap or tie cord around appliance.
24. Intended for countertop use only.
25. **WARNING:** Spilled food can cause serious burns. Keep appliance and cord away from children. Never drape cord over edge of counter, never use outlet below counter, and never use with an extension cord.
26. Do not use for deep frying.

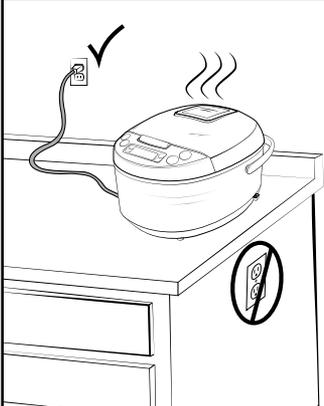
## SAVE THESE INSTRUCTIONS



# SHORT CORD INSTRUCTIONS

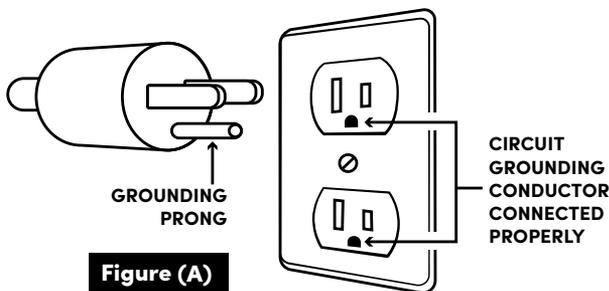
## Short Cord Instructions

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>

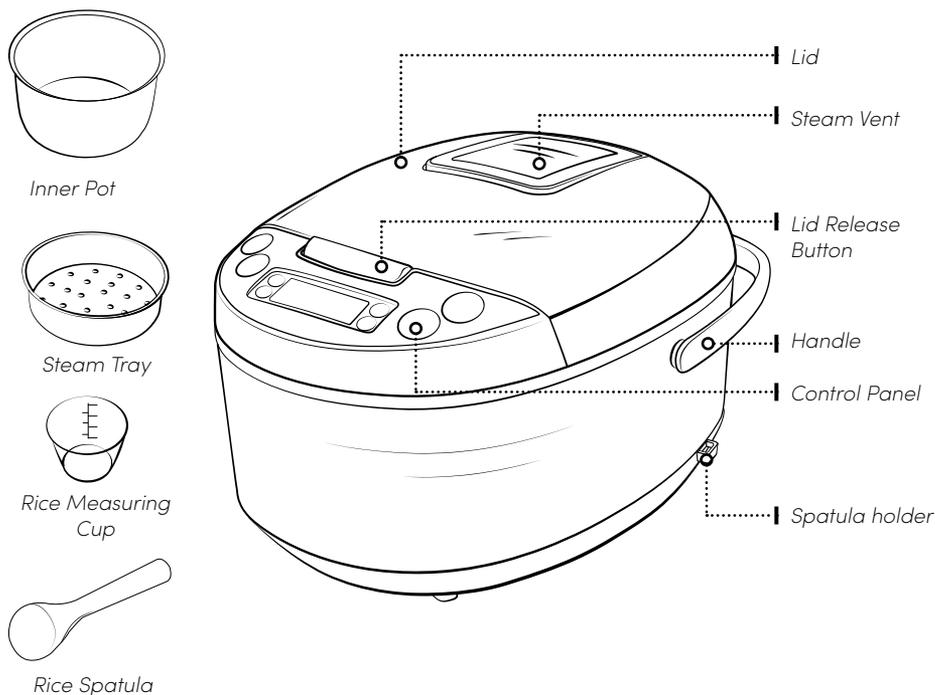
## Grounding Instructions

This appliance must be grounded while in use to protect the operator from electrical shock. The appliance is equipped with a 3-conductor cord and a 3-prong grounding-type plug to fit the proper grounding-type receptacle. The appliance has a plug that looks like figure (A).



# THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.

# Parts Identification



## Digital Controls

### **Power (⏻)/Keep Warm**

One press turns the cooker on/off. A second press will set the rice cooker to its **Keep Warm** setting.

### **Delay Timer**

The **Delay Timer** sets up to 12 hours for rice ready when it's needed. Add rice and water in the morning and come home to delicious rice ready to eat!

### **Slow Cook**

Sets to **Slow Cook** from 2 to 10 hours and is great for homemade roasts and stews.

### **Steam**

Set the time food needs to steam. A count down will begin once water reaches a boil and shut off once time has elapsed.

### **Menu**

Allows rice cooker to be set to one of its specialized cooking functions.

### **Start**

Begins cooking on the selected function.

### **White**

Cooks fluffy, delicious rice automatically.

### **Brown**

Ideal for cooking brown rice or grains to perfection.

### **Sauté-then-Simmer**

Sauté-then-Simmer **STS™** Technology will sauté foods at a high heat and automatically switch over to its simmer mode once liquid is added.

### **Soup**

Great for preparing savory soups and delicious stews.

### **Oatmeal**

Perfect for preparing a hearty breakfast classic.

### **Cake**

This function cooks cakes and other treats.

### **(-) or (+)**

Allows you to adjust time for specific functions.

# 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. Wash steam vent and all other accessories in warm, soapy water. Rinse and dry thoroughly.
5. Remove the inner pot from cooker and clean with warm, soapy water. Rinse and dry thoroughly before returning to cooker.
6. Wipe cooker body clean with a damp cloth.  
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# TO CLEAN

1. Remove the steam vent from the lid when cooker is completely cooled by lifting up.
2. Wash the inner pot and all accessories or wash them in the top rack of the dishwasher.
3. Wipe cooker body clean with a damp cloth.
4. Thoroughly dry cooker body and all accessories.
5. 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 through. Close the lid and press the White Rice button. When 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 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 (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.

## Note:

- Do not use harsh abrasive cleaners or scouring pads on the rice cooker and its accessories.
- **If washing in the dishwasher, a slight discoloration to the inner pot will occur. This is cosmetic only and will not affect performance.**
- Do not immerse the rice cooker base, cord or plug in water at any time.
- 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. Here are some troubleshooting tips to help you achieve the desired consistency.

# 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 corresponds to 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 (⏻)/**Keep Warm** button to turn on the cooker.
8. Press the **Menu** button to cycle to the **White** or **Brown** rice function depending on the type of rice being cooked. The indicator light will confirm which function is selected.
9. Press the **Start** button to begin cooking the rice. The digital display will show a "chasing" pattern and the indicator light will become solid to indicate that it is cooking.
10. The cooker will count down the final minutes of cook time (12 minutes for **White** and 25 minutes for **Brown**).
11. 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."
12. For better results, stir the rice with the serving spatula to distribute any remaining moisture.
13. When finished serving, turn the rice cooker off by pressing the (⏻)/**Keep Warm** button once to change it from its **Keep Warm** setting and then press again until the rice cooker powers off.
14. Unplug the power cord from the power outlet first, then from the rice cooker.

## 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.
- **Brown** rice requires a much longer cooking cycle than other rice varieties due to the extra bran layers on the grains. The **Brown** rice 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 **Brown** rice setting, this is due to a low-heat soak cycle that precedes the cooking cycle to produce better **Brown** rice results.
- Rice should not be left in the cooker on **Keep 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 approximate rice cooking times and suggested rice/water ratios, see the "Rice/Water Measurement Table" on page 8.

# Rice & Water- Measurement Table

UNCOOKED RICE	RICE WATER LINE (inside pot)	APPROX. COOKED RICE YIELD	COOKING TIMES
2 Cups*	Line 2	4 Cups*	<b>White Rice:</b> 34-39 Min. <b>Brown Rice:</b> 59-64 Min.
3 Cups*	Line 3	6 Cups*	<b>White Rice:</b> 38-43 Min. <b>Brown Rice:</b> 61-66 Min.
4 Cups*	Line 4	8 Cups*	<b>White Rice:</b> 41-46 Min. <b>Brown Rice:</b> 63-68 Min.
5 Cups*	Line 5	10 Cups*	<b>White Rice:</b> 45-50 Min. <b>Brown Rice:</b> 65-70 Min.
6 Cups*	Line 6	12 Cups*	<b>White Rice:</b> 48-53 Min. <b>Brown Rice:</b> 67-72 Min.



\*1 Rice Cooker Cup =  $\frac{3}{4}$  US Cup

## Note:

- 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 for when rice will be needed that night. See "Using Delay Timer" on page 9 for more details.
- This chart is only a general measuring guide, rice/water measurements may vary.

# USING DELAY TIMER

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 corresponds to 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 (b)/**Keep Warm** button to turn on the cooker.
8. Press the **Delay Timer** button. Each press increases in one hour increments. It may be set 1 to 15 hours in advance.
9. 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. The indicator light will confirm which function is selected.
10. Press the **Start** button to set the delayed time. The digital display will show the amount of time remaining before rice begins cooking and the indicator light will become solid.
11. Once rice begins cooking, a chasing pattern will be displayed.
12. The rice cooker will countdown the final minutes of cook time (12 minutes for **White** and 25 minutes for **Brown**).
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 better results, stir the rice with the serving spatula to distribute any remaining moisture.
15. When finished serving rice, turn the rice cooker off by pressing the (b)/**Keep Warm** button once to change it from its **Keep Warm** setting and then press again until the rice cooker powers off.
16. Unplug the power cord from the power outlet first, then from the rice cooker.  
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## Note:

- Due to the longer cooking time needed, **Brown** rice may only be delayed for 2 hours or more.
- Rice should not be left in the cooker on **Keep 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 approximate rice cooking times and suggested rice/water ratios, see the "Rice & Water Measurement Table" on page 8.

# SLOW COOK

1. Press the (⏻)/**Keep Warm** button to turn on the rice cooker.
2. Press the **Slow Cook** button.
3. Use the (-) or (+) buttons to set the time. These buttons will adjust cooking time in one hour increments between 2 and 10 hours.
4. Press the **Start** button to begin slow cooking at the selected time. The digital display will show the remaining cooking time and the button's indicator light will become solid to indicate that it is cooking.
5. The rice cooker will begin to slow cook. The digital display will count down in one hour increments from the selected time.
6. 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."
7. Open the lid to check food for doneness. If fully cooked, remove food for serving.
8. When finished serving, turn the rice cooker off by pressing the (⏻)/**Keep Warm** button once to change it from its **Keep Warm** setting and then press again until the rice cooker powers off.
9. Unplug the power cord from the power outlet first, then from the rice cooker.  
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# STEAM

1. Using the provided measuring cup, add 2 cups of water to the inner pot.
  2. Place the inner pot into the cooker.
  3. Place food to be steamed onto the steam tray.
  4. Place the steam tray into the cooker.
  5. Close the lid securely.
  6. Plug the power cord into an available 120V AC wall outlet.
  7. Press the (⏻)/**Keep Warm** button to turn on the rice cooker.
  8. Press the **Steam** button. The digital display will show a flashing 5 to represent five minutes of steam time.
- 10.



## Caution:

The rice cooker will not switch to **Keep Warm** until all liquid is boiled away. Follow the recipe carefully and do not leave the rice cooker unattended.

Use a long-handled wooden or heat-safe spoon to stir food while slow cooking.

## Note:

- Before placing the inner pot into the cooker, check that the cooking pot is dry and free of debris. Adding the inner pot when wet may damage the cooker.
- Slow cooking requires a small amount of liquid. Without liquid, the cooker will automatically switch to **Keep Warm**.

## STEAM (CONT.)

9. Use the (-) or (+) buttons to set the desired time. These buttons will adjust cooking time in one minute increments between 5 and 30 minutes.
10. Press the **Start** button to begin steaming at the selected time. The digital display will show the selected cooking time and the button's indicator light will become solid to indicate that it is cooking.
11. Once the water reaches a boil, the digital display will count down in one minute increments from the selected time.
12. 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."
13. Check steamed food for doneness. If finished steaming, carefully remove the steam tray. It will be hot.
14. Turn the rice cooker off by pressing the (b)/**Keep Warm** button once to change it from its **Keep Warm** setting and then press again until the rice cooker powers off.
15. Unplug the power cord from the power outlet first, then from the rice cooker.  
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## STEAM FOOD & COOK RICE

**To steam while cooking rice, begin cooking rice by following steps 1 to 9 of COOKING RICE on page 7.**

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.
14. Using caution, open the lid to check food for doneness.
15. If food is finished steaming, carefully remove the steam tray. It will be hot.
16. Allow the rice cooker to continue cooking rice.
17. Once the rice is done, 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."

## Helpful Hints:

Smaller foods may be placed on a heat-proof dish and then placed onto the steam tray. Parchment paper or aluminum foil may be used as well. Place the paper/foil in the center of the steam tray and ensure it does not create a seal along the bottom of the steam tray. For best results, it is recommended to puncture small holes in the paper/foil.

For suggested steaming times and water amounts, see the meat and vegetable steaming tables on page 12.

## Note:

- Do not attempt to cook more than 3 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.

# STEAM FOOD & COOK RICE

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 the (⏻)/**Keep Warm** button once to change it from its **Keep Warm** setting and then press again until the rice cooker powers off.
20. Unplug the power cord from the power outlet first, then from the rice cooker  
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## Steaming Tables

### Meat Steaming Table

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

### 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.

# SAUTÉ-THEN-SIMMER®

1. Add ingredients to be sautéed/browned to the inner cooking pot.
2. Place the inner cooking pot into the rice cooker.
3. Plug the power cord into an available 120V AC wall outlet.
4. Press the (⏻)/**Keep Warm** button to turn on the rice cooker.
5. Press the **Menu** button to cycle to the **STS®** function. The indicator light will confirm which function is selected.
6. Press the **Start** button to begin sautéing. The digital display will show a “chasing” pattern and the indicator light will become solid to indicate that it is cooking. Using a long-handled wooden spoon, stir ingredients until sautéed/browned to the desired level.
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 12 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 the (⏻)/**Keep Warm** button once to change it from its **Keep Warm** setting and then press and hold again until the rice cooker powers off.
12. Unplug the power cord from the power outlet first, then from the rice cooker.  
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## 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.

## Helpful Hints:

If sautéing only, after food has been sautéed/browned to the desired level, press the (⏻)/**Keep Warm** button to switch the rice cooker to its **Keep Warm** setting to keep sautéed food warm and fresh for serving.

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

# SOUP

1. Add ingredients to the inner pot.
2. Place the inner pot into the cooker.
3. Close the lid securely.
4. Plug the power cord into an available 120V AC wall outlet.
5. Press the (⏻)/**Keep Warm** button to turn the rice cooker on.
6. Press the **Menu** button to cycle to the **Soup** function. The indicator light will confirm which function is selected.
7. Press the **Start** button to begin cooking on the selected function. The digital display will show a "chasing" pattern and the indicator light will become solid to indicate that it is cooking.
8. The rice cooker will countdown the final minutes of cook time starting at 10 minutes.
9. Once food 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."
10. When finished serving, turn the rice cooker off by pressing the (⏻)/**Keep Warm** button once to change it from its **Keep Warm** setting and then press and hold again until the rice cooker powers off.
11. Unplug the power cord from the power outlet first, then from the rice cooker.  
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## Note:

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

# OATMEAL

1. Following package 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 120 VAC wall outlet.
5. Press the (⏻)/ **Keep Warm** button to turn the rice cooker on.
6. Press the **Menu** button to cycle to the **Oatmeal** function. The indicator light will confirm which function is selected.
7. Press the **Start** button to begin cooking on the selected function. The digital display will show a “chasing” pattern and the indicator light will become solid to indicate that it is cooking.
8. The rice cooker will countdown the final minutes of cook time starting at 12 minutes.
9. 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.”
10. When finished serving, turn the rice cooker off by pressing the (⏻)/ **Keep Warm** button once to change it from its **Keep Warm** setting and then press again until the rice cooker powers off.
11. Unplug the power cord from the power outlet first, then from the rice cooker.

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## 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.

# CAKE

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 120 VAC wall outlet.
5. Press the (⏻)/ **Keep Warm** button to turn the rice cooker on.
6. Press the **Menu** button to cycle to the **Cake** function. The indicator light will confirm which function is selected.
7. Press the **Start** button to begin cooking on the selected function. The digital display will show a "chasing" pattern and the indicator light will become solid to indicate that it is cooking.
8. The rice cooker will countdown the final minutes of cook time starting at 10 minutes.
9. 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."
10. Remove the cake carefully by inverting the inner pot onto a flat dish or surface. Turn the rice cooker off by pressing the (⏻)/ **Keep Warm** button once to change it from its **Keep Warm** setting and then press and hold again until the rice cooker powers off.
11. Unplug the power cord from the power outlet first, then from 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.
- The **Cake** function will run for 50 minutes before switching to **Keep Warm**. Adjust cook time accordingly depending on the recipe being used.
- 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!

# RECIPES

## *Jalapeño Quinoa with Shallots*

1 tbsp	olive oil
1	small shallot, minced
1	clove garlic, minced
2	jalapeño peppers, minced
2 cups	quinoa, thoroughly rinsed
2 ½ cups	chicken broth

Set the cooker for **STS™** function. Pour the oil into the inner pot and add shallot, garlic and peppers. Using a long-handled wooden spoon, stir until softened. Add the quinoa and chicken broth. Stir well. Close the lid and select **Brown** to begin cooking. Cook until quinoa is done. Serve while warm.

**SERVES 4.**

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## *Cajun Andouille & Red Bean Soup*

¾ lb.	andouille sausage, cut into ¼-inch slices
½ cup	white onion, chopped
1	clove garlic, peeled and minced
15 oz. can	red kidney beans, rinsed/drained
14 oz. can	diced tomatoes, undrained
11 oz. can	whole kernel corn with sweet peppers, undrained
3 cups	beef broth
1 tbsp	fresh basil, chopped
	feta cheese, crumbled, for garnish

Set the cooker for **STS™** function. Brown sausage for 2-3 minutes. Add the onion and garlic and sauté until tender. Add the remaining ingredients except for the cheese. Close the lid and select **Steam** to cook for 20 minutes. Ladle into individual bowls and top each serving with the cheese.

**SERVES 4.**

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## **Note:**

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

# RECIPES (CONT.)

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## *Jambalaya*

1 lb.	spicy smoked sausage
1 lb.	shrimp, peeled and deveined
2 cups	cooked chicken, shredded
1 ½ cups	rice
1 4-oz. can	chicken broth
2 tbsp	diced green chiles
----	creole seasoning

Cut the smoked sausage in half, lengthwise, then into 1/4" half circles. Add all ingredients to the inner pot and mix well. Place inner pot in the rice cooker and close the lid. Set to **White**. The rice cooker will automatically switch to **Keep Warm** once the meal is ready.

**SERVES 4.**  
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## *Green Chile Chicken and Rice*

1 ½ cups	rice
3 cups	chicken broth
2 tbsp	diced minced onion
½ tsp	salt
1	10-oz. can chicken breast chunks, with liquid
1	4-oz. can diced green chiles, with liquid

Place all ingredients in the inner pot and stir. Place inner pot into the rice cooker, cover and select **White**. Allow to cook until rice cooker switches to **Keep Warm**. Add salt to taste. Stir and serve immediately as a main course.

**SERVES 4.**  
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# LIMITED WARRANTY

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Aroma Housewares Company warrants its products against defects in material and workmanship for two years 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 to the following: any non-electric accessories including measuring cup, spoon and ceramic inner pot; the warranty period expired; the products have 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

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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](http://www.AromaCo.com)**

M-F, 8:30am – 4:30pm, Pacific Time

### Note:

· Proof of purchase is required for all warranty claims.



To Enhance and Enrich Lives.



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