

# AROMA®



## instruction manual

ARC-757-1SG

Select Stainless®  
Rice & Grain Cooker

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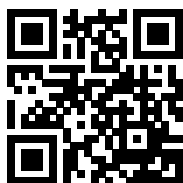
# AROMA®

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.

## REGISTER YOUR PRODUCT



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/AromaHousewares



## 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 electrical shock, 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 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 rice, hot oil or other hot liquids.
15. Do not touch, cover or obstruct the steam vent on the top of the rice cooker as it is extremely hot and may cause scalding.
16. Always unplug from the plug gripping area. Never pull on the cord.
17. The rice cooker should be operated on a separate electrical circuit from other operating appliances. If the electrical circuit is overloaded with other appliances, the 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, never 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.





# IMPORTANT SAFEGUARDS

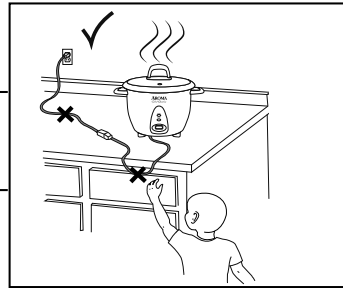
## Parts Identification

### Short Cord Instructions

1. A short power supply cord is to be provided to reduce the risk 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 detachable power-supply cord or 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 extension cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.

**DO NOT DRAPE CORD!**

**KEEP AWAY  
FROM CHILDREN!**

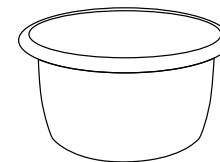
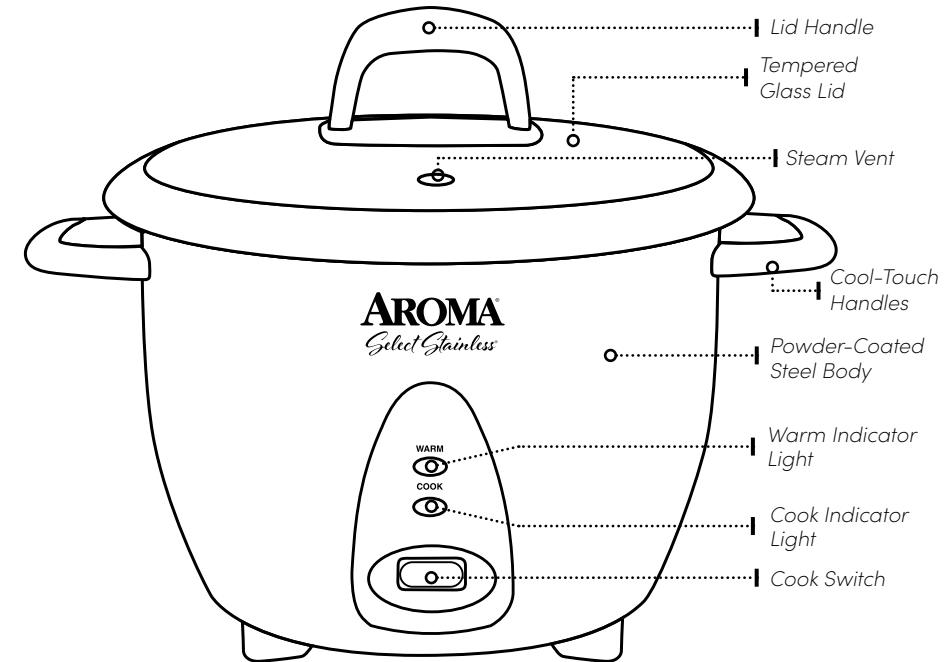


### Polarized Plug

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.



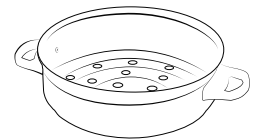
Stainless Steel  
Inner Pot



Serving Spatula



Rice Measuring  
Cup



Stainless Steel  
Steam Tray

# THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.

### Controls/Functions

#### Cook

Simply press the switch down to begin cooking food.

#### Warm

Automatically switches to **Warm** at the end of the cooking cycle; perfect for keeping rice 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 clean with warm, soapy water. Rinse and dry thoroughly before returning to the cooker.
5. Wash the lid and 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 lid and all accessories or place on the top rack of the dishwasher.
3. For difficult-to-remove food stains, soak the steam tray and inner pot in hot, soapy water for 20 minutes then wipe clean with a soft sponge.
4. Wipe the cooker's body clean with a damp cloth.
5. Thoroughly dry the cooker's body, 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. Place the lid on and press the cook switch down. When the cooker switches to **Warm** mode, remove 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. Place the lid on top and allow to remain on **Warm** mode for 10-30 minutes as needed, removing the lid and stirring periodically to release excess moisture.

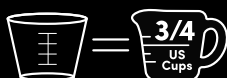
6.

## Note:

Any other servicing should be performed by Aroma® Housewares.

## Helpful Hints:

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



## Note:

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

## COOKING RICE & GRAIN

1. Using the provided 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 or grain, see the "Rice/Grain & Water Measurement Tables" on pages 8-9.
4. Place the inner pot into the cooker then securely place the lid on top.
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. When rice or grain is ready, the cook switch will automatically flip up and switch to **Warm** mode.
8. For best results, stir the rice or grain with the included serving spatula to distribute any remaining moisture.
9. When finished serving, unplug the power cord to turn the rice cooker off.

## COOKING SOUP, CHILI, OR STEW

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

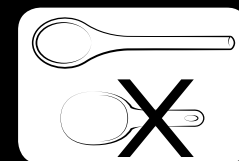


## Caution:

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 while simmering and sautéing.



## Note:

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.

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

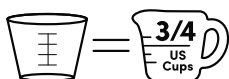
To avoid rice sticking to the bottom of the inner pot, mix an additional ½ to 1 cup of water into the cooked rice if it will be sitting on **Warm** mode for longer than 20 minutes.

7.

## Rice & Water Measurement Table

Uncooked Rice*	Water: Using the Water Line (inside pot)	Water: Using the Measuring Cup*	Approx. Cooked Rice Yield*	Cooking Times
2 Cups	<b>White Rice:</b> Line 2 <b>Brown Rice:</b> --	<b>White Rice:</b> 2½ Cups <b>Brown Rice:</b> 3 Cups	4 Cups	<b>White Rice:</b> 15–20 Min. <b>Brown Rice:</b> 35–40 Min.
3 Cups	<b>White Rice:</b> Line 3 <b>Brown Rice:</b> --	<b>White Rice:</b> 3½ Cups <b>Brown Rice:</b> 4½ Cups	6 Cups	<b>White Rice:</b> 17–23 Min. <b>Brown Rice:</b> 40–45 Min.
4 Cups	<b>White Rice:</b> Line 4 <b>Brown Rice:</b> --	<b>White Rice:</b> 4½ Cups <b>Brown Rice:</b> 5½ Cups	8 Cups	<b>White Rice:</b> 20–25 Min. <b>Brown Rice:</b> 42–47 Min.
5 Cups	<b>White Rice:</b> Line 5 <b>Brown Rice:</b> --	<b>White Rice:</b> 5½ Cups <b>Brown Rice:</b> 6¾ Cups	10 Cups	<b>White Rice:</b> 22–27 Min. <b>Brown Rice:</b> 45–50 Min.
6 Cups	<b>White Rice:</b> Line 6 <b>Brown Rice:</b> --	<b>White Rice:</b> 7 Cups <b>Brown Rice:</b> 8 Cups	12 Cups	<b>White Rice:</b> 25–30 Min. <b>Brown Rice:</b> 47–52 Min.
7 Cups	<b>White Rice:</b> Line 7 <b>Brown Rice:</b> --	<b>White Rice:</b> 8¾ Cups <b>Brown Rice:</b> --	14 Cups	<b>White Rice:</b> 27–32 Min. <b>Brown Rice:</b> --

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



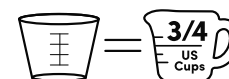
### Note:

- 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 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 7 cups of uncooked rice (6 cups of brown rice) into this appliance at one time.** The maximum capacity of this unit is 7 cups of uncooked rice (6 cups of brown rice) which yields 14 cups of cooked rice (12 cups brown rice).

## Grain & Water Measurement Table

Grain	Uncooked Grain	Liquid	Approx. Cooked Grain Yield	Max. Uncooked Grain*
<b>Barley</b>	1 Part	3 Parts	2½ Parts	1 Cup
<b>Bulgur</b>	1 Part	2½ Parts	2½ Parts	1½ Cups
<b>Couscous</b>	1 Part	1 Part	2 Parts	7 Cups
<b>Quinoa</b>	1 Part	1½ Parts	2½ Parts	6 Cups
<b>Oatmeal</b>	1 Part	2½ Parts	2 Parts	2 Cups

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



### Note:

- Cooking times are approximate. Altitude, humidity and external temperature will affect cooking time.
- For best results when cooking barley or bulgur, let both grains sit on **Warm** for 10 minutes before serving.
- If rice is sticking to the inner pot throughout the cooking cycle, we suggest adding an additional ½ cup of water on top of the recommended water amount according to the chart above before beginning the cooking cycle.

# Meat & Vegetable Steaming Tables

Meat	Steaming Time	Safe Internal Temperature
<b>Fish</b>	25 Minutes	140°F
<b>Chicken</b>	30 Minutes	165°F
<b>Pork</b>	30 Minutes	160°F
<b>Beef</b>	Medium = 25 Min. Medium-Well = 30 Min. Well = 33 Min.	160°F

Vegetable	Steaming Time
<b>Asparagus</b>	9-11 Minutes
<b>Broccoli</b>	6-8 Minutes
<b>Cabbage</b>	5-7 Minutes
<b>Carrots</b>	11-13 Minutes
<b>Cauliflower</b>	7-9 Minutes
<b>Corn on the Cob</b>	9-11 Minutes
<b>Green Beans</b>	12-16 Minutes
<b>Peas</b>	4-6 Minutes
<b>Potatoes</b>	28-33 Minutes
<b>Spinach</b>	2-4 Minutes
<b>Squash</b>	9-11 Minutes
<b>Zucchini</b>	9-11 Minutes

## Note:

- These steaming charts are for reference only. Actual cooking times may vary depending on the cut of meat being used.
- Altitude, humidity and outside temperature will affect steaming times.
- Since most vegetables only absorb a small amount of water, there is no need to increase the amount of water when steaming a large serving of vegetables.
- To ensure meat tastes its best, and to prevent food-borne 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 cooked.

## STEAMING FOODS

- Using the provided measuring cup, add 3 cups of water to the inner pot.
- Place the inner pot into the rice cooker.
- Place the food to be steamed in the steam tray then place the tray on top of the inner pot.
- Place the lid securely onto the rice cooker.
- 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 10.
- Once the suggested amount of time has passed, carefully remove the lid 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 serving, turn the rice cooker off by unplugging the power cord.

## STEAMING FOOD & COOKING RICE

- To steam food while cooking rice, begin by following steps 1 through 7 of "Cooking Rice & Grain" on page 7.
- Place the food to be steamed in the included steam tray then place the tray on top of the inner pot.
- Place the lid securely onto the rice cooker.
- Cook food according to the "Meat & Vegetable Steaming Tables" on page 10.
- Using caution to avoid escaping steam, remove the lid to check steamed 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 securely onto the rice cooker and allow the cooker to continue the cycle.
- When rice is ready, the cook switch will automatically flip up and switch to **Warm** mode.
- When finished serving, turn the rice cooker off by unplugging the power cord.

## Note:

- Food can be steamed at any time while rice cooks, however for best results food should be steamed toward the end of the cooking cycle. This will allow for rice and steamed food to be ready at the same time. See the "Rice/Grain & Water Measurement Tables" on pages 8-9 for approximate cooking times.

## 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.

## RECIPES

### Apple Cinnamon Oatmeal

2 cups	apple juice
1 cup	water
1 cup	Irish steel-cut oats
¾ cup	diced dried mixed fruit
1 tbsp.	brown sugar
1 tbsp.	butter (optional)
¼ tsp.	cinnamon
¼ tsp.	salt
1 tbsp.	lemon juice
1 dash	nutmeg
--	milk, for serving

Pour juice and water into the inner pot. Press the cook switch down. Stir in oats, 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 cereal bowls with milk and more sugar, if desired.

**SERVES 6.**

### Game Day Chili Cheese Dip

½	small onion, chopped
1 tsp.	vegetable oil
1	garlic clove, minced
1	15-oz. can prepared chili without beans
½ cup	prepared medium salsa
¼ cup	black olives, sliced
1½ oz.	low-fat cream cheese, cubed
1½ oz.	cheddar cheese, grated
----	tortilla chips, for dipping

Place the onion, oil and garlic in the inner pot. Press the cook switch down and sauté for 3 minutes, stirring occasionally with a long-handled wooden spoon as the onion and garlic cook. Add the chili, salsa, olives, cream cheese and cheddar cheese. Stir to combine all of the ingredients, then place the lid securely onto the rice cooker. Cook for 4 minutes. Carefully open the lid, keeping hands and face away to avoid steam, and stir the dip. Cook again for 3 minutes. Open the lid and stir again. Continue cooking until the dip is warm throughout and the cheeses are melted. When done, serve in a large bowl and use the tortilla chips for dipping.

**SERVES 3-6.**

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

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

**SERVES 4.**

### Pineapple Rice Pudding

1¾ cups	vanilla-flavored rice milk non-dairy beverage
1¼ cups	water
4 oz.	egg substitute
1 tsp.	vanilla extract
8 oz.	crushed pineapple, with juice
¾ cup	jasmine rice
½ cup	sugar
1 pinch	salt
1 tbsp.	dark rum (optional)

Pour water and 1 cup of the rice milk into the inner pot. Press the cook switch down then stir in salt and rice. Place the lid on top and allow the mixture to simmer for 30 minutes. In a small bowl, whisk together the remaining ¾ cup rice milk, sugar, egg substitute and vanilla. Stir in the egg mixture, the pineapple with juice, and rum (if using). Allow to cook while stirring frequently until the mixture simmers and thickens. Once thick, switch the cooker to **Warm** mode. Pour the pudding into a large bowl and allow to cool. Serve warm or refrigerate and serve cold.

**SERVES 4-6.**

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

## RECIPES

### Jambalaya

½ lb.	spicy smoked sausage
½ lb.	shrimp, peeled and deveined
1	10-oz. can chicken breast
1½ cups	rice
3 cups	chicken broth
1	4-oz. can diced green chiles
2 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 inner pot into the rice cooker, place the lid securely on top then press the cook switch down. Allow rice to cook until the rice cooker switches to **Warm**. Stir and serve immediately.

**SERVES 4.**

### Classic Mushroom Pilaf

1 cup	rice
2 tbsp.	butter
1 small	onion, sliced
5 large	mushrooms, trimmed into matchstick-sized pieces
1 small	garlic clove
¼ tsp.	cardamom
1½ cups	vegetable broth
½ tsp.	salt
½ cup	green peas

Add butter into the inner pot and press the cook switch down. Allow the butter to melt then add the sliced onion and sauté for 3 to 4 minutes while stirring with a long-handled wooden spoon. Add mushrooms and sauté an additional 5 to 6 minutes. Add garlic and rice and sauté until rice is well coated. Add cardamom, broth and salt. Cover and allow to come to a boil. Stir in peas. Re-cover and allow to simmer until the rice cooker completes its cooking cycle. Once the rice cooker switches to **Warm**, allow to stand 5 minutes, then fluff grains gently with the serving spatula. Serve immediately.

**SERVES 4.**

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

## LIMITED WARRANTY

Aroma Housewares Company warrants this product 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.

## 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.





To Enhance and Enrich Lives.



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