

AROMA®



instruction manual

ARC-900SB

Rice & Grain Cooker

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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 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 or 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, do not use the inner pot on a stovetop or burner.
22. To disconnect, turn cook switch to **Warm** then remove the plug from the wall outlet.
23. **CAUTION:** To reduce the risk of electrical shock, cook only in the removable inner pot provided.
24. Do not wrap or tie cord around appliance.
25. Intended for countertop use only.
26. **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.
27. To avoid spills and burns, do not carry cooker by the lid handle.
28. Do not use for deep frying.

SAVE THESE INSTRUCTIONS



IMPORTANT SAFEGUARDS

Parts Identification

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.

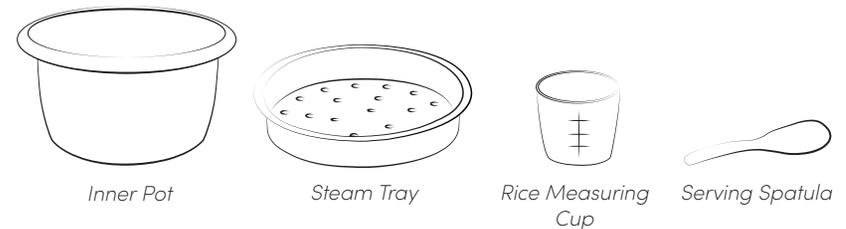
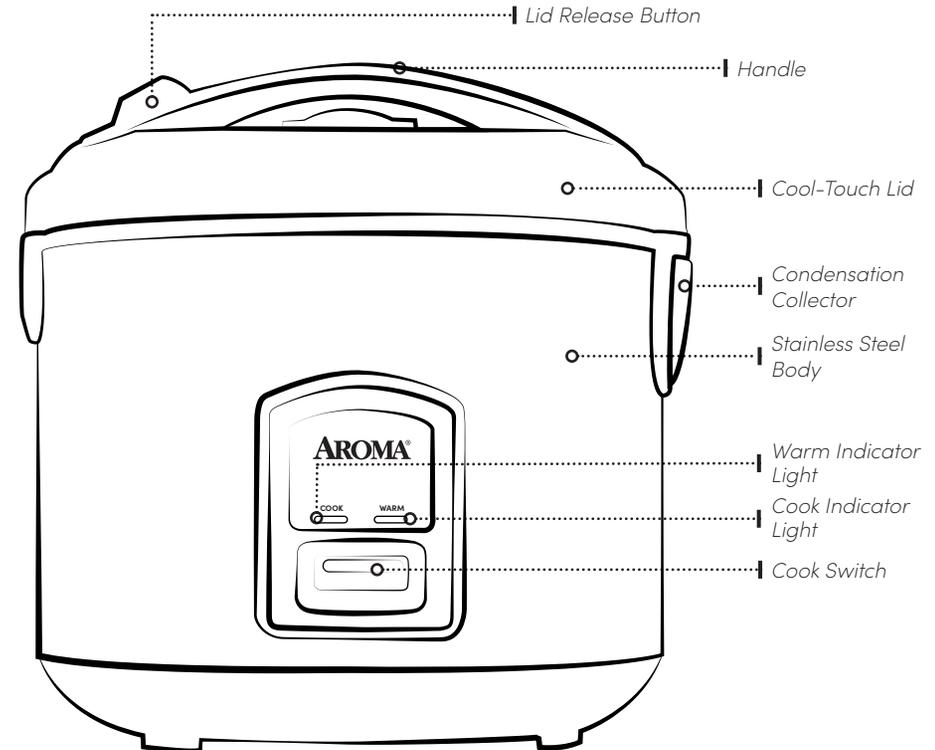
	<h3 style="text-align: center;">WARNING</h3> <p>Spilled food can cause serious burns. Keep appliance & cord away from children.</p> <p>NEVER</p> <ul style="list-style-type: none"> • Drape cord over edge of counter. • Use outlet below counter. • Use extension cord.
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Polarized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



Controls/Functions

Cook

Simply press the switch down to begin cooking food.

Warm

Automatically switches to **Warm**; perfect for keeping food at ready-to-serve temperatures.

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.

BEFORE FIRST USE

1. Read all instructions and important safeguards.
2. Remove all packaging materials and check that all items have been received in good condition.
3. Tear up all plastic bags and dispose of them properly as they can pose a risk to children.
4. Remove the inner pot from the cooker and clean with warm, soapy water. Rinse and dry thoroughly before returning to the cooker.
5. Wash all accessories in warm, soapy water. Rinse and dry thoroughly.
6. Wipe the rice cooker body clean with a damp cloth.
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TO CLEAN

1. Remove the inner pot when the cooker has completely cooled.
2. Hand wash the inner pot and accessories or place on the top rack of the dishwasher.
3. Wipe the rice cooker's body clean with a damp cloth.
4. Thoroughly dry the cooker body, inner pot, 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 thoroughly. Press the switch down to **Cook**. When the cooker switches to **Warm**, carefully 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 let the rice sit on **Warm** for 10-30 minutes as needed, 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 measuring cup is the equivalent to a ¾ standard US cup.



Note:

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

RICE AND GRAINS

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 with water to the line which matches the number of cups of rice being cooked. For brown rice or grain, refer to the "Rice/Grain & Water Measurement Tables" on pages 8-9.
4. Place the inner pot into the rice cooker and close the lid securely.
5. Plug the power cord into an available 120V AC wall outlet.
6. Press the cook switch down to begin cooking. The cook indicator light will illuminate as the rice cooker begins to heat.
7. When rice or grain is ready, the cook switch will automatically flip up and switch to **Warm** mode.
8. For best results, stir with the serving spatula to distribute any remaining moisture.
9. When finished serving, unplug the power cord to turn the rice cooker off.
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SOUP, CHILI AND STEW

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

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 cooking.

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.

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

Helpful Hints:

If you misplace the measuring cup, a ¾ 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.

7.

Rice & Water

Measurement Table

Uncooked Rice*	White Rice: Water Line (inside pot)	Brown Rice: Water With Measuring Cup*	Approx. Cooked Rice Yield*	Cooking Times
2 Cups	Line 2	3¼ Cups	4 Cups	White Rice: 27-32 Min. Brown Rice: 30-35 Min.
3 Cups	Line 3	4½ Cups	6 Cups	White Rice: 32-37 Min. Brown Rice: 33-38 Min.
4 Cups	Line 4	6 Cups	8 Cups	White Rice: 35-40 Min. Brown Rice: 36-41 Min.
5 Cups	Line 5	7½ Cups	10 Cups	White Rice: 36-41 Min. Brown Rice: 39-44 Min.
6 Cups	Line 6	9 Cups	12 Cups	White Rice: 37-42 Min. Brown Rice: 42-47 Min.
7 Cups	Line 7	10½ Cups	14 Cups	White Rice: 38-44 Min. Brown Rice: 46-51 Min.
8 Cups	Line 8	12 Cups	16 Cups	White Rice: 40-45 Min. Brown Rice: 50-55 Min.
9 Cups	Line 9	--	18 Cups	White Rice: 41-46 Min. Brown Rice: --
10 Cups	Line 10	--	20 Cups	White Rice: 42-47 Min. Brown Rice: --

*Cups referenced are with the included measuring cup
(1 Rice Measuring Cup = ¾ US Cup)

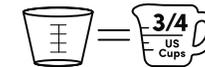


Grain & Water

Measurement Table

Grain	Uncooked Grain	Liquid	Approx. Cooked Grain Yield	Max. Uncooked Grain*
Quinoa	1 Part	1.5 Parts	2.5 Parts	6 Cups
Arborio	1 Part	2 Parts	2 Parts	5 Cups
Barley	1 Part	2.5 Parts	2.5 Parts	2 Cups
Bulgur	1 Part	2 Parts	2.5 Parts	7 Cups
Couscous	1 Part	1 Parts	2 Parts	10 Cups
Oatmeal	1 Part	2.5 Parts	2 Parts	2 Cups

*Cups referenced are with the included measuring cup
(1 Rice Measuring Cup = ¾ US Cup)



Note:

- Brown rice and other grains take longer to cook and require 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, or refer to individual package instructions.
- Do not place more than 10 cups of uncooked rice (8 cups of brown rice) into this appliance at one time.** The maximum capacity is 10 cups of uncooked rice (8 cups of brown rice) which yields 20 cups of cooked rice (16 cups of brown rice).

Note:

- The included measuring cup adheres to rice industry standards (180mL) and is not equal to one U.S. cup. The chart above refers to cups of grain/water according to the measuring cup provided.
- For best results when cooking barley or bulgur, let both grains sit on **Warm** for 10 minutes before serving.

STEAM

- Using the provided measuring cup, add 2 cups of water to the inner pot.
- Place the inner pot into the cooker.
- Place steam tray with food on top of the inner pot and close the lid securely.
- Plug the cord into an available 120V AC outlet.
- Press the cook switch down to begin. The cook indicator light will illuminate as the rice cooker begins to heat.
- Once the suggested amount of time has passed, carefully open the lid and check food for doneness.
- If food is fully cooked, push the cook switch up to set the rice cooker to **Warm**.
- To prevent overcooking, remove steamed food immediately once it is cooked. Be sure to use a protective, heat-resistant glove when removing to avoid possible injury.
- When finished steaming, turn the rice cooker off by unplugging the power cord.

STEAM & COOK GRAIN

- Using the provided measuring cup, add rice or grain to the inner pot.
- Rinse to remove excess starch. Drain.
- For white rice, fill with water to the line which matches the number of cups of rice being cooked. For brown rice or grain, refer to the "Rice/Grain & Water Measurement Tables" on pages 8-9.
- Place the inner pot into the rice cooker and close the lid securely.
- Plug the power cord into an available 120V AC wall outlet.
- Press the cook switch down to begin cooking. The cook indicator light will illuminate as the rice cooker begins to heat.
- Place food to be steamed onto the steam tray.
- Using caution to avoid escaping steam, open the lid and place the steam tray on top of the inner pot.
- Close the lid securely.

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.

Note:

- Before placing the inner pot into the rice cooker, check that the inner pot is dry and free of debris. Adding the inner pot when wet may damage the rice cooker.
- It is possible to steam at any point during the grain 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.
- Refer to the "Steaming Guide" on this page and the "Rice/Grain & Water Measurement Tables" on pages 8-9 to help determine when you should add the steam tray to the inner pot.

STEAM & COOK GRAIN (CONT.)

- Once the suggested amount of time has passed, carefully open the lid and check food for doneness.
- If food is finished steaming, carefully remove steam tray. Use a protective, heat-resistant glove to avoid possible injury.
- Allow the rice cooker to continue cooking. Once rice or grain is finished, the cooker will automatically switch to **Warm**.
- For best results, stir with the serving spatula to distribute any remaining moisture.
- When finished serving, turn the rice cooker off by unplugging the power cord.

Steaming Guide

Vegetables	Steaming Time
Asparagus	10 Minutes
Broccoli	5 Minutes
Cabbage	15 Minutes
Carrots	15 Minutes
Cauliflower	15 Minutes
Corn	15 Minutes
Eggplant	20 Minutes
Green Beans	15 Minutes
Peas	10 Minutes
Spinach	10 Minutes
Squash	10 Minutes
Zucchini	10 Minutes

Meat	Steaming Time	Safe Internal Temperature
Fish	15 Minutes	140°F
Chicken	20 Minutes	165°F
Beef	Medium = 15 Min. Medium-Well = 20 Min. Well = 23 Min.	160°F
Pork	20 Minutes	160°F



Caution:

To avoid overflow, **Do not** attempt to cook more than 5 cups (uncooked) of rice or grain if steaming and cooking simultaneously.

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 possible illness, check that meat is completely cooked prior to serving. If it is not, repeat the steaming process until the meat is adequately cooked.

Note:

- Food should not be left in the cooker on **Warm** for more than 12 hours.
- These steaming charts are for reference only. Altitude, humidity and outside temperature will affect cooking times.
- Opening the lid during the cooking cycle causes a loss of heat and steam. Cooking time may be prolonged if the lid is opened before the food is finished.

RECIPES

Apple Cinnamon Oatmeal

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

Add ingredients to the inner pot and stir. Place the inner pot into the rice cooker and close the lid securely. Press the cook switch. After 10 minutes, carefully open the lid and stir, keeping hands and face away to avoid escaping steam. Close the lid and continue cooking until the rice cooker switches to **Warm**. Allow to stand for 10 minutes before serving.

SERVES 2-4.

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Jambalaya

1 lb.	spicy smoked sausage
1 lb.	shrimp, peeled and deveined
2	10-oz. cans chicken breast
3 cups	rice
6 cups	chicken broth
2	4-oz. cans diced green chiles
4 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 inner pot into the rice cooker and close the lid securely. Press the cook switch. Allow rice to cook until the rice cooker switches to **Warm**. Stir and serve immediately.

SERVES 8.

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RECIPES (CONT.)

Linguine Your Way

8 oz.	linguine (about ¼ box)
32 oz.	jar pasta sauce (of your choice)
4 cups	liquid (water or broth)
----	cheese of your choice for garnish (optional)
----	chopped parsley for garnish (optional)

Combine all ingredients except cheese into the inner pot. Ensure they are evenly mixed. Close the lid and press the cook switch. Cook for 15 to 20 minutes, stirring frequently to prevent strands from sticking. Add additional liquid if the sauce becomes too thick. Serve hot with a sprinkling of parsley and grated cheese.

SERVES 4.

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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
⅓ 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 and the rice cooker will begin to heat. Stir in salt and rice. Cover and allow to simmer for 30 minutes. In a small bowl, whisk together remaining ¾ cup rice milk, sugar, egg substitute and vanilla. Stir pineapple with juice into the rice cooker. Stir in egg mixture and rum (if using). Allow to cook, stirring frequently, until mixture simmers and thickens. Switch rice cooker to **Warm**. Pour pudding into a large bowl and allow to cool. Pudding will thicken as it cools. Serve warm or refrigerate and serve cold.

SERVES 4-6.

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