

# AROMA®



## instruction manual

ARC-904SB

### Rice & Grain Cooker

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# AROMA®

To Enhance and Enrich Lives.

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

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

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/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 the 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 the 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 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.
25. To avoid spills and burns, do not carry the cooker by the lid handle.
26. Do not wrap or tie the power cord around the appliance.

Published By:

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## SAVE THESE INSTRUCTIONS



# IMPORTANT SAFEGUARDS

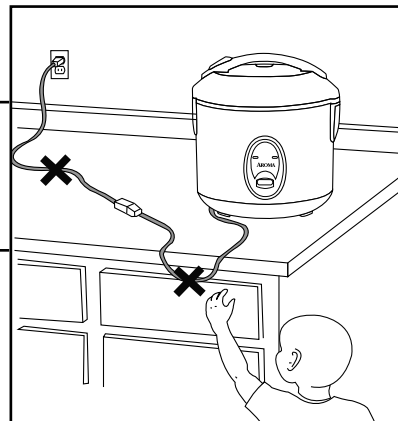
## Parts Identification

### Short Cord Instructions

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

**DO NOT DRAPE CORD!**

**KEEP AWAY FROM CHILDREN!**

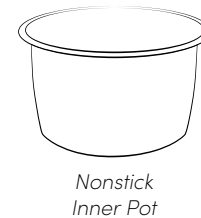
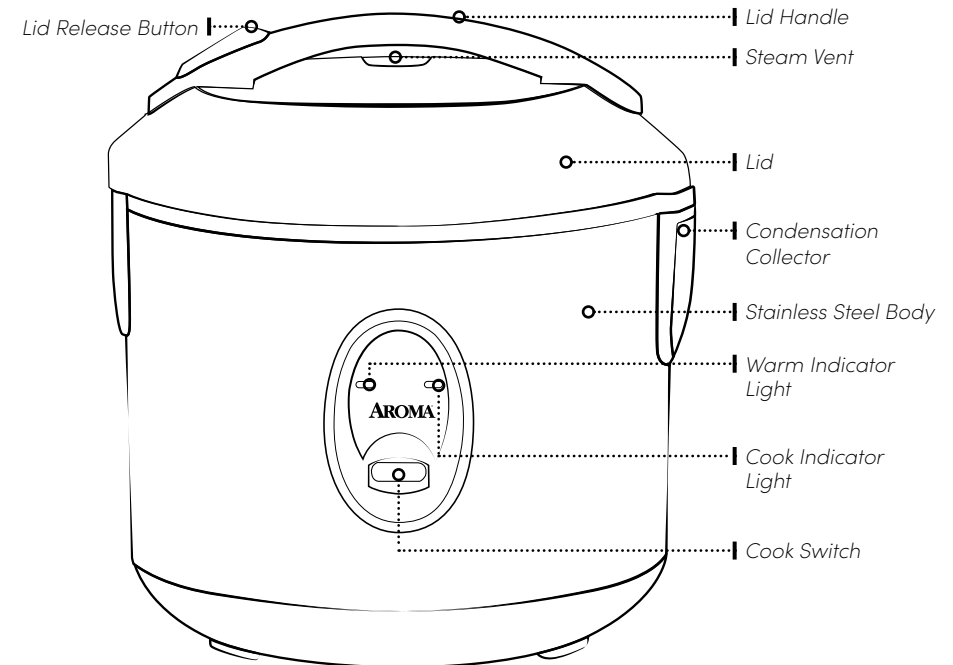


### Polarized Plug

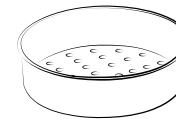
This appliance has a polarized plug (one blade is wider than the other); follow the instructions below:

To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

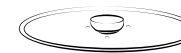
If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or a similarly qualified person in order to avoid a hazard.



Nonstick Inner Pot



Steam Tray



Removable Inner Lid



Serving Spatula



Rice Measuring Cup

# THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.

### Controls/Functions

#### Warm

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

#### Cook

Simply press the cook switch down to begin cooking food.

## BEFORE FIRST USE

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

1. Remove the inner pot when the cooker has completely cooled.
2. Hand wash all accessories or place them on the top rack of the dishwasher.
3. Wipe the cooker's body clean with a damp cloth.
4. Thoroughly dry the cooker's body, inner lid and all accessories. Reassemble for next use.  
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## CLEANING THE INNER LID

*We recommend removing and cleaning the inner lid after every use.*

1. To remove the inner lid, press down on the white silicone support pin in the center of the inner lid using your thumb while pulling the sides of the inner lid out towards you.
2. Hand wash the inner lid with warm, soapy water.
3. Wipe the inner surface of the lid with a damp cloth.
4. Thoroughly dry the surface then replace the inner lid.  
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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.
- We recommend hand washing the inner pot with warm, soapy water to lengthen its lifespan and avoid damage over time. If washing in a dishwasher, a slight discoloration to the inner pot may occur. This is cosmetic and will not negatively affect performance.
- Any other servicing should be performed by Aroma® Housewares.

## Helpful Hints:

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



## TROUBLESHOOTING

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

- If your rice is dry or hard/chewy when the cooker switches to **Warm**, additional water and cooking time will soften the rice. Depending on how dry your rice is, add ½ to 1 cup of water and stir thoroughly. Close the lid and press the cook switch down. When the cooker switches to **Warm** mode, open the lid and stir the rice to check the consistency. Repeat as necessary until rice is soft and moist.

### *Rice is too moist/soggy after cooking.*

- If your rice is still too moist or soggy when the cooker switches to **Warm**, use the serving spatula to stir the rice. This will redistribute the bottom (moist) part of the rice as well as release excess moisture. Close the lid and allow the cooker to remain on **Warm** mode for 10-30 minutes as needed, removing the lid and stirring periodically to release excess moisture.  
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## 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 page 10.
4. Place the inner pot into the cooker then close the lid securely.
5. Plug the power cord into an available 120V AC wall outlet.
6. Press the cook switch down. The cook indicator light will illuminate as the cooker begins heating.
7. 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.  
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## Note:

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



## 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 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** mode for more than 12 hours.

## COOKING SOUP, CHILI, OR STEW

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

## STEAMING FOODS

1. Using the provided measuring cup, add 2 cups of water to the inner pot.
2. Place the inner pot into the rice cooker.
3. Place the food to be steamed in the included steam tray then place the tray on top of the inner pot. Close the lid securely.
4. Plug the power cord into an available 120V AC outlet.
5. 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 11.
6. Once the suggested amount of time has passed, carefully open the lid and check food for doneness.
7. 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.
8. When finished serving, turn the rice cooker off by unplugging the power cord.



### Caution:

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 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.

## STEAMING FOOD & COOKING RICE

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 page 10.
4. Place the inner pot into the cooker then close the lid securely.
5. Plug the power cord into an available 120V AC wall outlet.
6. Press the cook switch down. The cook indicator light will illuminate as the cooker begins heating.
7. Open the lid using caution as built-up steam may escape.
8. Place the food to be steamed in the included steam tray then place the tray on top of the inner pot. Close the lid securely.
9. Cook food according to the "Meat & Vegetable Steaming Tables" on page 11.
10. Using caution to avoid escaping steam, open 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.
11. Close the lid securely and allow the cooker to continue its cooking cycle.
12. When rice is ready, the cook switch will automatically flip up and switch to **Warm** mode.
13. When finished serving, turn the rice cooker off by unplugging the power cord.

### Note:

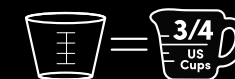
Food can be steamed at any time while rice cooks. However, for best results, food should be steamed towards the end of the rice cooking cycle. This will allow for rice and steamed food to be ready at the same time. See the "Rice/Grain & Water Measurement Tables" on page 10.

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

### Helpful Hints:

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

The provided rice measuring cup is the equivalent to a  $\frac{3}{4}$  standard U.S. cup.

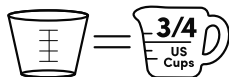


## Rice/Grain & Water Measurement Tables

Uncooked Rice*	Water: Using the Water Line (inside pot)	Water: Using the Measuring Cup*	Approx. Cooked Rice Yield*	Cooking Times
1 Cup	<b>White Rice:</b> Line 1 <b>Brown Rice:</b> --	<b>White Rice:</b> 1½ Cups <b>Brown Rice:</b> 1¾ Cups	2 Cups	<b>White Rice:</b> 31-36 Min. <b>Brown Rice:</b> 51-56 Min.
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> 34-39 Min. <b>Brown Rice:</b> 54-59 Min.
3 Cups	<b>White Rice:</b> Line 3 <b>Brown Rice:</b> --	<b>White Rice:</b> 3½ Cups <b>Brown Rice:</b> 4¾ Cups	6 Cups	<b>White Rice:</b> 37-42 Min. <b>Brown Rice:</b> 58-63 Min.
4 Cups	<b>White Rice:</b> Line 4 <b>Brown Rice:</b> --	<b>White Rice:</b> 4½ Cups <b>Brown Rice:</b> --	8 Cups	<b>White Rice:</b> 40-45 Min. <b>Brown Rice:</b> --

Grain	Uncooked Grain	Liquid	Approx. Cooked Grain Yield	Max Uncooked Grain*	Cooking Times
<b>Arborio</b>	1 Part	2 Parts	2½ Parts	2 Cups	12-17 Minutes
<b>Barley</b>	1 Part	2 Parts	2½ Parts	1 Cup	55-64 Minutes
<b>Bulgur</b>	1 Part	2 Parts	2 Parts	2 Cups	50-65 Minutes
<b>Couscous</b>	1 Part	1 Part	2½ Parts	4 Cups	22-26 Minutes
<b>Quinoa</b>	1 Part	1½ Parts	2 Parts	4 Cups	30-46 Minutes

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



## Meat & Vegetable Steaming Tables

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

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

\*When steaming, Aroma® recommends using 2 cups of water with the provided rice measuring cup.

### Note:

- To add more flavor to rice, try substituting a favorite meat or vegetable broth or stock. The ratio of broth/stock to rice will be the same as water to rice.
- Brown rice takes longer to cook and requires more water than white rice due to the extra bran layers on the grains. **The water lines in the inner pot are meant for white rice only. Please see the charts above for brown rice and grain 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 4 cups of uncooked rice (3 cups of brown rice) into this appliance at one time.** The maximum capacity of this unit is 4 cups of uncooked rice (3 cups of brown rice) which yields 8 cups of cooked rice (6 cups of brown rice).

### 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 foodborne 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.

## RECIPES

### 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 close 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.**

### 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, close 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.**

## RECIPES

### Classic Mushroom Pilaf

1	cup rice
2 tbsp.	butter
1	small onion, sliced
5	large mushrooms, cut into matchstick-sized pieces
1	small garlic clove, minced
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.**

### 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.**

## 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

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.**

### Pineapple Rice Pudding

1¾ cups	vanilla-flavored rice milk non-dairy beverage
1¼ cups	non-dairy beverage
4 oz.	water
1 tsp.	egg substitute
8 oz.	vanilla extract
¾ cup	crushed pineapple, with juice
⅓ cup	jasmine rice
1 pinch	sugar
1 tbsp.	salt
--	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. Close the lid securely 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)

## LIMITED WARRANTY

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

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

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

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

## SERVICE & SUPPORT

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

**1-800-276-6286**

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

Or we can be reached online at:

**CustomerService@AromaCo.com**



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## Note:

Proof of purchase is required for all warranty claims.





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