

AROMA®



instruction manual

ARC-914D

Rice & Grain Cooker · Food Steamer

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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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AROMA
TEST 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 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 anything 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 scalding.
20. Food 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 turn the unit off, press the (⏻) button 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. Do not wrap or tie cord around appliance.
25. Intended for countertop use only.
26. To avoid spills and burns, do not carry cooker by the lid handle.
27. Do not use for deep frying.

Published By:

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SAVE THESE INSTRUCTIONS



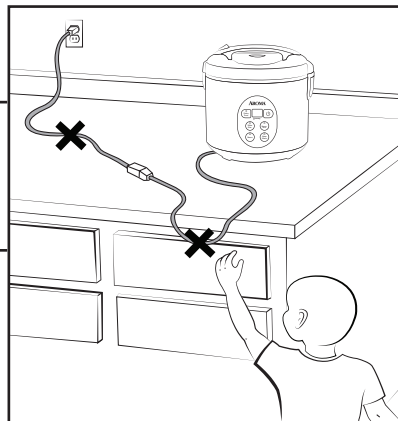
IMPORTANT SAFEGUARDS

Short Cord Instructions

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

DO NOT DRAPE CORD!

KEEP AWAY FROM CHILDREN!



Polarized Plug

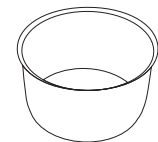
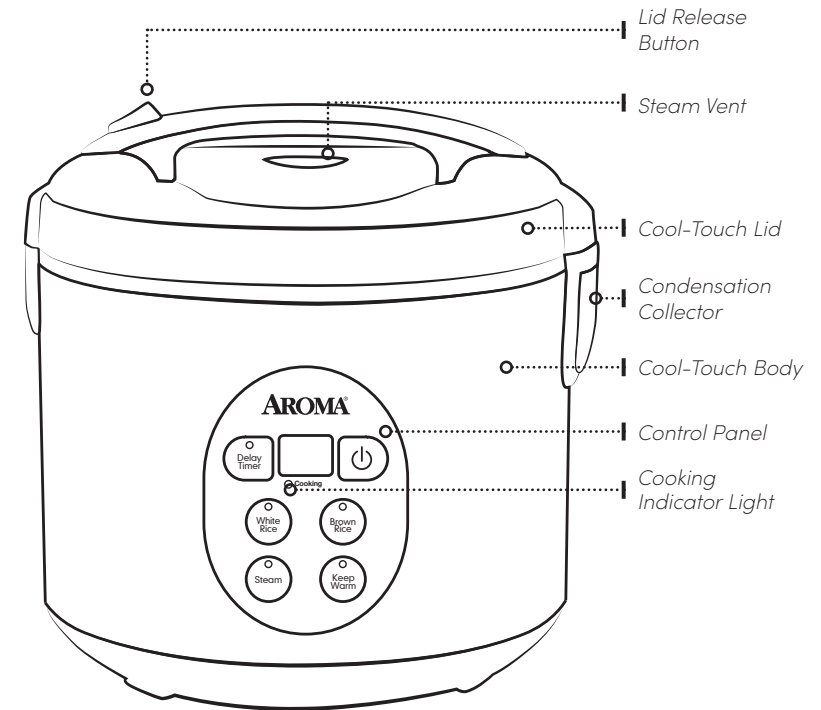
This appliance has a polarized plug (one blade is wider than the other); follow the instructions below:

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

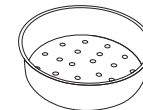
If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or a similarly qualified person in order to avoid a hazard.

**THIS APPLIANCE IS FOR
HOUSEHOLD USE ONLY.**

Parts Identification



Inner Pot



Steam Tray



Rice Measuring
Cup



Serving Spatula

Controls/Functions



Turns the cooker on/off.

White Rice

Cooks fluffy, delicious rice automatically.

Brown Rice

Ideal for cooking brown rice and other tough-to-cook whole grains to perfection.

Delay Timer

Allows for rice to be ready right when it's needed with preparation up to 15 hours in advance.

Steam

Using the included steam tray, steaming healthy sides and main courses has never been easier.

Keep Warm

Perfect for keeping food 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 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 inner pot and all accessories in warm, soapy water or place 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 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 **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 thoroughly. Close the lid and switch to **White Rice**. When the 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 (moist) 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, scouring pads or products that are not considered safe to use on nonstick coatings.
- 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.
- 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 cooker cup is the equivalent to a ¾ standard U.S. cup



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 with water to the line that matches the number of cups of rice being cooked. For brown rice or other grains, refer to the "Rice/Grain & Water Measurement Tables" on pages 7-8.
4. Place the inner pot into the cooker and close the lid securely.
5. Plug the power cord into an available 120V AC wall outlet and press (⏻) to turn on the cooker.
6. Press **White Rice**, **Brown Rice**, or **Steam**, depending on the type of grain being cooked.
7. The respective cooking indicator light will illuminate and the unit will beep. The display will begin a chasing pattern to signify the beginning of the cooking cycle.
8. The cooker will count down the final 12 minutes of cook time.
9. Once the cycle has completed, the cooker will beep and automatically switch to **Keep Warm**.
10. For best results, stir the rice or grain with the serving spatula to distribute any remaining moisture.
11. When finished serving, turn the cooker off by pressing (⏻) and unplug the power cord.

Rice & Water Measurement Table

Uncooked Rice*	Rice Water Line (inside pot)	Approx. Cooked Rice Yield*	Cooking Times
1 Cups	Line 1	2 Cups	White Rice: 26-35 Min. Brown Rice: 60-70 Min.
2 Cups	Line 2	4 Cups	White Rice: 28-37 Min. Brown Rice: 65-75 Min.
3 Cups	Line 3	6 Cups	White Rice: 30-39 Min. Brown Rice: 70-80 Min.
4 Cups	Line 4	8 Cups	White Rice: 35-44 Min. Brown Rice: 75-85 Min.



Caution:

The rice cooker will not switch to **Keep Warm** mode until all liquid has evaporated. Follow your recipe carefully and do not leave the cooker unattended.

Helpful Hints:

To add more flavor to grain, try substituting water for a favorite meat or vegetable broth or stock. The ratio of broth/stock to grain will be the same as water to grain.

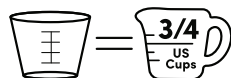
Note:

- Food should not be left in the cooker on **Keep Warm** for more than 12 hours.
- 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 into this appliance at one time. The maximum capacity of this unit is 4 cups of uncooked rice which yields 8 cups of cooked rice.

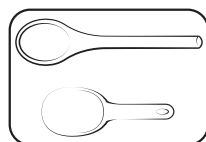
Grain & Water Measurement Table

Grain	Uncooked Grain	Liquid	Approx. Cooked Grain Yield	Max. Uncooked Grain*	Function	Cooking Times
Quinoa	1 Part	1.5 Parts	2.5 Parts	4 Cups	White Rice	29-46 Min.
Arborio	1 Part	2 Parts	2 Parts	2 Cups	Steam	12-17 Min.
Barley	1 Part	2 Parts	2.5 Parts	1 Cup	Delay Timer & Brown Rice	5 Hours
Bulgur	1 Part	2 Part	2.5 Parts	1 Cup	Brown Rice	50-65 Min.
Couscous	1 Part	1 Part	2 Parts	4 Cups	White Rice	22-26 Min.
Oatmeal	1 Part	2.5 Parts	2 Parts	1 Cup	White Rice	30-35 Min.

*Cups referenced are with the included measuring cup
1 Rice Measuring Cup = ¾ U.S. Cup (180ml)



Use provided rice spatula or non-metal
utensil for serving to prevent scratching the
nonstick inner pot.



Note:

- When cooking barley, you must use the **Delay Timer** for 4 hours in combination with the **Brown Rice** function. The additional soaking time will ensure optimal flavor and texture.
- For best results when cooking barley or bulgur, let both grains sit on **Keep Warm** for 10 minutes before serving.
- 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 rice/water according to the measuring cup provided.
- Cooking times are approximate. Altitude, humidity, and external temperature will affect cooking time.

DELAY TIMER

- 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 that matches the number of cups of rice being cooked. For brown rice or other grains, refer to the "Rice/Grain & Water Measurement Tables" on pages 7-8.
- Place the inner pot into the rice cooker and close the lid securely.
- Plug the power cord into an available 120V AC wall outlet and press (⏻) to turn on the cooker.
- Press the **Delay Timer** button. Continue to press **Delay Timer** to increase the time by one hour increments. It may be set to have white rice ready in 1 to 15 hours or brown rice and other grains ready in 2 to 15 hours.
- Once the needed time is selected, press **White Rice** or **Brown Rice**, depending on the type of grain being cooked.
- The digital display will begin to count down from the selected time.
- Once the allotted delay time has elapsed, the unit will beep and the cooking indicator light will illuminate. The display will begin a chasing pattern to signify the beginning of the cooking cycle.
- The cooker will count down the final 12 minutes of cook time.
- Once the cycle has completed, the cooker will beep and automatically switch to **Keep Warm**.
- For best results, stir the rice with the serving spatula to distribute any remaining moisture.
- When finished serving, turn the cooker off by pressing (⏻) and unplug the power cord.

Note:

- Before placing the inner pot into the rice cooker, check that it is dry and free of debris. Adding the inner 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.

Helpful Hints:

If you misplace the measuring cup, a ¾ standard U.S. cup is an exact replacement.

STEAM

- Using the provided measuring cup, add 2 cups of water to the inner pot.
- Place the inner pot into the rice cooker.
- Place food to be steamed in the provided steam tray, place the tray into the rice cooker, then close the lid securely.

continued on the next page >>

STEAM (CONT.)

4. Plug the power cord into an available 120V AC outlet and press (⏻) to turn on the cooker.
5. Press **Steam**. The digital display will show a flashing "5" to represent five minutes of steam time.
6. Continue to press the **Steam** button to increase the time by one minute increments, up to 30 minutes. After 30 minutes, the display will cycle back to five minutes.
7. Once the desired steam time is selected, the rice cooker will beep to indicate it is set at the displayed time.
8. The cooking indicator light will illuminate to indicate that the cooker has begun steaming.
9. Once the water reaches a boil, the digital display will count down in one minute increments from the selected time.
10. Once the selected time has passed, the rice cooker will beep and switch to **Keep Warm**.
11. Check that steamed food is done. If finished steaming, remove food immediately to avoid overcooking. Use a protective, heat-resistant glove when removing to avoid possible injury.
12. Turn the rice cooker off by pressing (⏻) and unplug the power cord.
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STEAM & COOK GRAIN

1. To steam while cooking rice or grain, begin by following steps 1 through 8 of "Cooking Rice & Grain" on page 7.
2. Place food to be steamed in the provided steam tray, place the tray into the rice cooker then close the lid securely.
3. Cook food according to the "Meat & Vegetable Steaming Tables" on page 11.
4. Using caution, open the lid to check steamed food for doneness. If food is finished steaming, remove the steam tray. Wear a protective heat-resistant glove to prevent injury as the steam tray will be hot.
5. Close the lid securely and allow the cooker to continue its cooking cycle.

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.

Note:

- Do not attempt to cook more than 2 cups of uncooked rice if steaming and cooking simultaneously.
- It is possible to steam at any point during the rice cooking cycle. However, it is recommended that you steam during the end of the cycle so that steamed food does not grow cold or become soggy before the rice is ready.

STEAM & COOK GRAIN (CONT.)

6. When rice or grain is ready, the rice cooker will beep and automatically switch to **Keep Warm**.
7. For best results, stir with the serving spatula to distribute any remaining moisture.
8. When finished serving, turn the cooker off by pressing (⏻) and unplug the power cord.
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Meat & Vegetable Steaming Tables

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

Vegetable	Steaming 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

Note:

- Food should not be left in the cooker on **Keep Warm** for more than 12 hours.
- Cooking times are approximate. Altitude, humidity and outside temperature will affect cooking 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 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 cooked.
- For best results when steaming, use 2 cups of water with the provided measuring cup.

RECIPES

Frittata

1	small bell pepper, diced
1	small potato, peeled and sliced
½ cup	baby spinach leaves
½	zucchini, sliced into thin rounds
4	eggs
½ cup	half-and-half
2 tbsp	grated cheddar cheese
1 tbsp	extra virgin olive oil
----	salt and pepper

Add olive oil to the inner pot and select the **White Rice** function. Once hot, add the bell pepper, potato, spinach, and zucchini. Close the lid and allow the veggies to cook, stirring occasionally. In a separate bowl, whisk together the eggs, cheese, salt, pepper, and half-and-half. Once the vegetables are slightly softened, add the egg mixture and close the lid. The rice cooker will continue cooking and automatically switch to **Keep Warm**. When the frittata is ready, flip onto a plate and serve.

SERVES 4.
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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 and press the **White Rice** button to begin cooking. Stir in oats, fruit, brown sugar, butter (if using), cinnamon, nutmeg, and salt. Once the cooking cycle has completed, add lemon juice and ladle into cereal bowls with milk and more sugar, if desired.

SERVES 6.
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RECIPES (CONT.)

French Toast Casserole

6-8	Hawaiian sweet rolls
1 tbsp	melted butter
3	eggs
¾ cup	half-and-half
1 tsp	cinnamon
1 tsp	vanilla extract
1 tsp	honey
½ tsp	salt
¼ cup	crushed pecans

Slice the Hawaiian rolls in half then spread them evenly inside the inner pot. In a separate bowl, whisk together butter, eggs, half-and-half, cinnamon, vanilla extract, honey and salt. Once thoroughly whisked, stir in the crushed pecans. Pour the mixture over top the Hawaiian rolls then select the **White Rice** function and cook until the eggs have completely set. If additional cooking time is needed, select the **White Rice** function once more. Serve with your favorite syrup or toppings if desired.

SERVES 3-6.
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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 ¼" half circles. Add all ingredients to the inner pot and mix well. Place the inner pot in the rice cooker and close the lid. Set to **White Rice**. The rice cooker will automatically switch to **Keep Warm** once the meal is ready.

SERVES 4.
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RECIPES (CONT.)

Green Chili Chicken Rice

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

Place all ingredients into the inner pot and stir until evenly distributed. Place the inner pot into the rice cooker, close the lid securely, and press the **White Rice** button. Allow rice to cook until the rice cooker automatically switches to **Keep Warm**. Stir and serve immediately.

SERVES 4.

Game Day Chili Cheese Dip

½ cup	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

Preheat oil in the inner pot by selecting the **Steam** function and setting the steam time for 30 minutes. Once the oil has preheated, add in onion and garlic and sauté for 3 minutes using a long-handled wooden spoon to gently stir as the ingredients cook. Stir in the chili, salsa, olives, cream cheese and cheddar cheese then close the lid securely. Carefully open the lid occasionally to stir the dip, keeping hands and face away to avoid steam. Repeat this process until the dip is warm throughout and the cheeses are melted. When done, press (⏻) to cancel the **Steam** function then press **Keep Warm**. Serve in a large bowl with tortilla chips for dipping.

SERVES 3-6.

LIMITED WARRANTY

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

Within this warranty period, Aroma Housewares Company will repair or replace, at its discretion, defective parts at no charge, provided the product is returned, freight prepaid with proof of purchase and U.S. \$20.00 for shipping and handling charges payable to Aroma Housewares Company. Before returning an item, please call the toll free number below for a return authorization number. Allow 2-4 weeks for return shipping.

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

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

SERVICE & SUPPORT

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

1-800-276-6286

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

Or we can be reached online at:

CustomerService@AromaCo.com

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

· Date of Purchase:

· Place of Purchase:

Note:

· Proof of purchase is required for all warranty claims.

For additional recipes, visit us at
www.AromaCo.com or at **www.AromaTestKitchen.com**

Aroma Housewares Company
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