

AROMA®
PROFESSIONAL



instruction manual

ARC-954SBD

Rice & Grain Multicooker

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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 rice cooker as it is extremely hot and may cause scalding.
15. Use only with a 120V AC power outlet.
16. Always unplug from the base of the wall outlet. 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 appliance may not operate properly.
18. Always make sure the outside of the inner cooking 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 disconnect, first power off the unit, 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. To avoid spills and burns, do not carry rice cooker by the lid handle.
25. Do not wrap or tie cord around appliance.
26. Intended for countertop use only.
27. **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.
28. Do not use for deep frying.

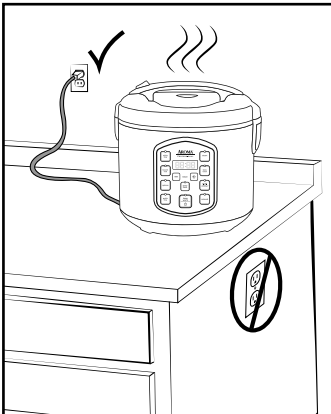
SAVE THESE INSTRUCTIONS



IMPORTANT SAFEGUARDS

Short Cord Instructions

A short power-supply cord is provided to reduce the risks resulting from it being grabbed by children, and becoming entangled in or tripping over a longer cord.

	<h3>WARNING</h3> <p>Spilled food can cause serious burns. Keep appliance & 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

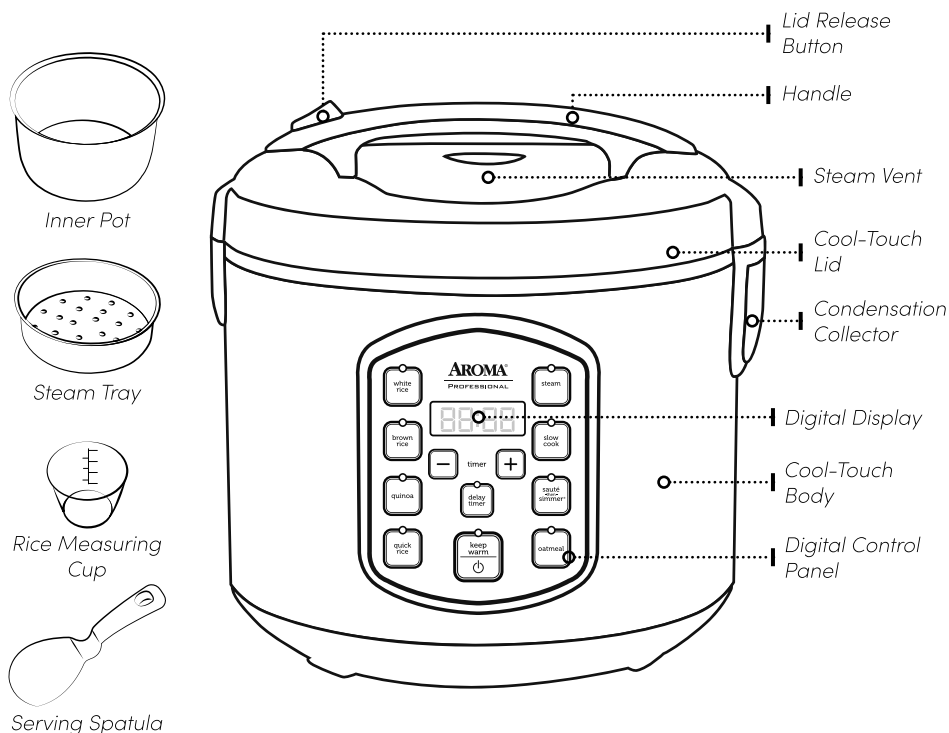
This appliance has a polarized plug (one blade is wider than the other); follow the instructions below:

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.

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.

Parts Identification



Digital Controls

(⏻)/Keep Warm

Turns the cooker on/off or manually enters **Keep Warm** mode.

White Rice

Cooks fluffy, delicious rice automatically.

Brown Rice

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

Quinoa

Perfectly cooks nutritious, protein-filled quinoa.

Quick Rice

A great time-saving option for rice in a pinch.

(-) or (+)

Allows you to adjust times for **Steam**, **Delay Timer** and **Slow Cook**.

Delay Timer

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

Steam

With the provided steam tray, healthy steamed meals and sides have never been easier.

Slow Cook

Perfect for homemade roasts and stews with an adjustable cook time of 2 to 10 hours.

Sauté-then-Simmer®

Sautés foods at high heat then automatically switches to simmer mode once liquid is added. Great for risotto, Spanish rice, chili, stir-fries and much more!

Oatmeal

Prepares a quick and healthy breakfast with no need to stir or monitor.

BEFORE FIRST USE

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

1. Gently remove and empty the condensation collector.
2. Soak 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.
5. Reassemble for next use.
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TROUBLESHOOTING

• Rice is too dry/hard after cooking.

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

• Rice is too moist/soggy after cooking.

If your rice is still too moist or soggy when the cooker switches to **Keep Warm**, use the serving spatula to stir the rice. This will redistribute the bottom (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.
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6.

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 overtime. 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.



Note:

- Because of different varieties of rice, results may vary. Refer to these troubleshooting tips to help you achieve the desired consistency.

Error Code Chart

If an error shows on the digital display, the following chart will help explain the next course of action.

Display Code	Meaning	Action
E1	Bottom sensor short circuit	Allow to cool for 5-10 minutes then restart. If problem persists, contact Aroma® Customer Service at 1-800-276-6286
E2	Bottom sensor open circuit	Contact Aroma® Customer Service at 1-800-276-6286
E3	Top sensor short circuit	Allow to cool for 5-10 minutes then restart. If problem persists, contact Aroma® Customer Service at 1-800-276-6286
E4	Top sensor open circuit	Contact Aroma® Customer Service at 1-800-276-6286

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 8 and 9.
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.
6. Press the (b)/**Keep Warm** button to turn on the cooker.
8. Press **White Rice**, **Brown Rice**, or **Steam** depending upon the type of grain being cooked.
9. The cooker will now begin heating. The cooking indicator light will illuminate and the display will show a chasing pattern.
10. The cooker will count down the final 10 minutes of cook time.
11. Once grain is finished, the cooker will beep and automatically switch to **Keep Warm**.
12. For best results, stir the grain with the serving spatula to distribute any remaining moisture.
13. When finished serving, turn the cooker off by pressing (b)/**Keep Warm** and unplug the power cord.

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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.
- If it appears the cooker is not heating up immediately on the **Brown Rice** setting, this is due to a low-heat soak cycle that precedes the cooking cycle to produce better results.
- Food should not be left in the cooker on **Keep Warm** for more than 12 hours.

Helpful Hints:

If you misplace the measuring cup, a $\frac{3}{4}$ standard U.S. cup is an exact replacement.

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

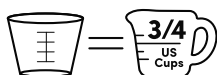
For approximate rice and grain cooking times and suggested water ratios, see the "Rice/Grain & Water Measurement Tables" on pages 8 and 9.

Rice & Water

Measurement Table

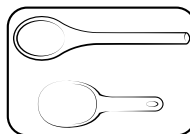
Uncooked Rice*	Rice Water Line (Inside Pot)	Water with Rice Measuring Cup*	Approx. Cooked Rice Yield*	Cooking Times
1 Cup	Line 1	1½ Cups	2 Cups	White Rice: 31-36 Min. Brown Rice: 51-56 Min.
2 Cups	Line 2	2½ Cups	4 Cups	White Rice: 34-39 Min. Brown Rice: 54-59 Min.
3 Cups	Line 3	3½ Cups	6 Cups	White Rice: 37-42 Min. Brown Rice: 58-63 Min.
4 Cups	Line 4	4½ Cups	8 Cups	White Rice: 40-45 Min. Brown Rice: 61-66 Min.

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



For proper measurements, fill the inner pot with water to the line that matches the number of cups of uncooked rice added
or by using the rice measuring cup.

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



Note:

- Rinse rice before cooking it to remove excess bran and starch. This will help reduce browning and sticking to the bottom of the pot.
- Cooking times are approximate. Altitude, humidity, and external temperature will affect cooking time.
- This chart is only a general measuring guide, rice/water measurements may vary.
- **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).

Grain & Water

Measurement Table

Grain	Uncooked Grain	Liquid	Approx. Cooked Grain Yield	Max. Uncooked Grain*	Function	Cooking Times
Arborio	1 Part	2 Parts	2 Parts	2 Cups	Steam	12-17 Min.
Barley	1 Part	2 Parts	2½ Parts	½ Cup	Delay Timer & Brown Rice	5 Hours
Bulgur	1 Part	2 Parts	2½ Parts	2 Cups	Brown Rice	50-65 Min.
Couscous	1 Part	1 Part	2 Parts	4 Cups	White Rice	22-26 Min.
Oatmeal	1 Part	2½ Parts	2 Parts	1 Cup	Oatmeal	20-30 Min.
Quinoa	1 Part	1½ Parts	2½ Parts	4 Cups	Quinoa	30-45 Min.

Note:

- When cooking barley, you must use the **Delay Timer** for 4 hours in combination with the **Grains** function. The additional soaking time will ensure optimal flavor and texture.
- For best results when cooking barley or bulgar, let both grains sit on **Keep Warm** for 10 minutes before serving.

DELAY TIMER

1. Using the provided measuring cup, add rice or grain to the inner pot.
2. Rinse to remove excess starch. Drain.
3. Fill with water to the line that matches the number of cups of rice or grain being cooked.
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.
6. Press (⏻)/**Keep Warm** to turn on the cooker.
7. Select **Delay Timer**. Press (+) to increase the delay time by one hour increments. It may be set to have grains ready in 1 to 15 hours for **White Rice, Quinoa** or **Oatmeal** and 2 to 15 for **Brown Rice**.
8. Once the desired time is selected, press the **White Rice, Oatmeal, Brown Rice** or **Quinoa** button, depending on the grain being cooked.
9. The digital display will count down from the time selected.
10. Once the input delay time has elapsed, a chasing pattern will appear in the display signifying that the cooking cycle has begun.
11. The cooker will count down the final 10 minutes of cook time.
12. Once the cycle is complete, the cooker will beep and automatically switch to **Keep Warm**.
13. For best results, stir the rice with the serving spatula to distribute any remaining moisture.
14. When finished serving, turn the cooker off by pressing the (⏻)/**Keep Warm** and unplug the power cord.

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Caution:

When the selected cooking cycle is completed, the cooker will enter **Keep Warm** mode.

Note:

- Due to the longer cooking time needed, **Brown Rice** and **Quinoa** may only be delayed for 2 hours or more.
- Food should not be left in the cooker on **Keep Warm** for more than 12 hours.

OATMEAL

1. Using the provided measuring cup, add oatmeal to the inner pot.
2. Fill with water according to packaging instructions. When an oatmeal/water ratio is not available, use a 1:3 ratio.
3. Place the inner pot into the cooker and close the lid securely.
4. Plug the power cord into an available 120V AC outlet.
5. Press (⏻)/**Keep Warm** to turn on the cooker.
6. Press **Oatmeal** to begin cooking.
7. The cooking indicator light will illuminate and the display will show a chasing pattern.
8. Once the cycle is complete, the rice cooker will beep and automatically switch to **Keep Warm**.
9. When finished serving, turn the rice cooker off by pressing (⏻)/**Keep Warm** and unplug the power cord.
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SAUTÉ-THEN-SIMMER®

1. Plug the power cord into an available 120V AC wall outlet.
2. Press (⏻)/**Keep Warm** to turn on the cooker.
3. Press **Sauté-then-Simmer**®. The cooker will beep and a chasing pattern will appear on the display.
4. Add oil if desired for sautéing. Close the lid and allow the oil to preheat for 2–4 minutes.
5. Open the lid and add in ingredients to sauté. Stir occasionally with a long-handled wooden spoon.
6. When finished sautéing, stir in any other desired ingredients including liquid. The cooker will automatically reduce its heat and switch to simmer mode.
7. When the cycle is complete, the cooker will beep and automatically switch to **Keep Warm**.
8. When finished serving, turn the cooker off by pressing the (⏻)/**Keep Warm** button and unplug the power cord.
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Caution:

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

Do not attempt to cook more than 1 cup of oatmeal in this appliance at a time.

Do not use the provided serving spatula to sauté. It is not intended to be used in contact with high temperatures.

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

SLOW COOK

1. Add food to be slow cooked to the inner pot.
2. Place the inner pot into the cooker and close the lid securely.
3. Plug the power cord into an available 120V AC wall outlet.
4. Press (⏻)/**Keep Warm** to turn on the cooker.
5. Press **Slow Cook**. The digital display will show a flashing "2" to represent 2 hours of slow cook time.
6. Press (+) or (-) to increase or decrease slow cook time by one hour increments, up to 10 hours.
7. The cooker will now begin to heat. The digital display will count down in one hour increments from the input slow cook time.
8. Once the time has elapsed, the cooker will beep and automatically switch to **Keep Warm**.
9. When finished serving, turn the cooker off by pressing (⏻)/**Keep Warm** and unplug the power cord.
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QUINOA

1. Using the provided measuring cup, add 1-3 cups of quinoa to the inner pot.
2. Rinse to remove excess starch. Drain.
3. Fill the inner pot with water according to the "Rice/Grain & Water Measurement Tables" on pages 8 and 9.
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.
6. Press (⏻)/**Keep Warm** to turn on the cooker.
7. Press **Quinoa**.
8. The cooker will now begin heating. The cooking indicator light will illuminate and the digital display will show a chasing pattern.
9. The cooker will count down the final 10 minutes of cook time.
10. Once the cycle is complete, the cooker will beep and automatically switch to **Keep Warm**.
11. When finished serving, turn the cooker off by pressing (⏻)/**Keep Warm** and unplug the power cord.
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12.

Note:

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

QUICK RICE

1. Follow steps 1-6 from "Cooking Rice" on page 7.
 2. Press the **Quick Rice** button.
 3. The cooker will now begin heating. The cooking indicator light will illuminate and the display will show a chasing pattern.
 4. The cooker will count down the final 3 minutes of cook time.
 5. Once the cycle is complete, the cooker will beep and automatically switch to **Keep Warm**.
 6. When finished serving, turn the cooker off by pressing (⏻)/**Keep Warm** and unplug the power cord.
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STEAM

1. Using the provided measuring cup, add 3 cups of water to the inner pot.
 2. Place the inner pot into the cooker.
 3. Place food to be steamed onto the steam tray then lower the steam tray into the cooker.
 4. Close the lid securely.
 5. Plug the power cord into an available 120V AC wall outlet.
 6. Press (⏻)/**Keep Warm** to turn on the cooker.
 7. Press **Steam**. The digital display will show a flashing "5" to represent five minutes of steam time.
 8. Press (+) or (-) to increase or decrease steaming time by one minute increments, up to 30 minutes.
 9. Once the water reaches a boil, the digital display will begin to count down from the selected steam time.
 10. Once the time has elapsed, the cooker will beep and switch to **Keep Warm**.
 11. Check to see that steamed food is done. If finished steaming, carefully remove food to prevent overcooking. Wear a protective, heat-resistant glove to prevent possible injury.
 12. When finished steaming, turn the cooker off by pressing (⏻)/**Keep Warm** and unplug the power cord.
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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.

STEAM & COOK 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 **8** and **9**.
 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.
 6. Press (⏻)/**Keep Warm** to turn on the cooker.
 7. Press **White Rice**, **Brown Rice** or **Quinoa** depending on the type of grain being cooked.
 8. The cooker will now begin heating. The cooking indicator light will illuminate and the digital display will show a chasing pattern.
 9. Using caution, open the lid of the cooker.
 10. Place food to be steamed onto the steam tray then lower the steam tray into the cooker.
 11. Close the lid securely.
 12. Check the steamed food periodically throughout the cooking cycle, using caution when opening the lid as steam may escape.
 13. Once food is finished steaming, remove the steam tray. Wear a protective, heat-resistant glove to prevent possible injury.
 14. Allow the cooker to continue its cooking cycle.
 15. Once the cycle is complete, the cooker will beep and automatically switch to **Keep Warm**.
 16. For best results, stir with the serving spatula to distribute any remaining moisture.
 17. When finished steaming, turn the cooker off by pressing (⏻)/**Keep Warm** and unplug the power cord.
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Note:

- Do not attempt to cook more than 2 cups of uncooked rice if steaming and cooking rice 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 cool or become soggy before the rice is ready.
- Food should not be left in the cooker on **Keep Warm** for more than 12 hours.

Meat & Vegetable

Steaming Tables

Meat	Steaming Time
Fish	25 Minutes
Chicken	30 Minutes
Pork	30 Minutes
Beef	Medium = 25 Minutes Medium-Well = 30 Minutes Well = 33 Minutes

Vegetable	Steaming Time
Asparagus	15-20 Minutes
Broccoli	10-15 Minutes
Cabbage	10-15 Minutes
Carrots	15-20 Minutes
Cauliflower	10-15 Minutes
Corn on the Cob	20-25 Minutes
Green Beans	15-20 Minutes
Peas	15-20 Minutes
Spinach	5-10 Minutes
Squash	15-20 Minutes
Zucchini	15-20 Minutes
Potatoes	25-30 Minutes

*When steaming, Aroma® recommends using 3 cups of water with the provided measuring cup.

Helpful Hints:

Since most vegetables only absorb a small amount of water, there is no need to increase the amount of water with a larger serving of vegetables.

Steaming times may vary depending upon the cut of meat being used.

To ensure meat tastes its best, and to prevent possible illness, check that meat is completely cooked prior to serving. If it is not, simply place more water in the inner pot and repeat the cooking process until the meat is adequately cooked.

Note:

- Altitude, humidity and outside temperature will affect cooking times.
- These steaming charts are for reference only. Actual cooking times may vary.

RECIPES

Green Chili Chicken Rice

1 ½ cups	rice
3 cups	chicken broth
2 tbsps.	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 in the inner pot and stir to combine. Place the inner pot into the rice cooker, close the lid and press **White Rice**. Allow the rice to cook until rice cooker switches to **Keep Warm**. Add salt to taste. Stir and serve immediately.

SERVES 4.

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Bacon Mushroom Risotto

2 tsp.	olive oil
2	Portobello mushrooms, sliced into 1" pieces
2	garlic cloves, minced
2 cups	vegetable broth
2 cups	dry white wine
2 cups	Arborio rice
--	large pinch of dried basil
¼ cup	Parmesan cheese, grated
--	salt and pepper
4	strips bacon, cooked crispy and crumbled

Add olive oil to the inner pot and allow it to heat briefly on the **Sauté-then-Simmer**® function. Add mushrooms, salt, and pepper to taste. Cook until they start to soften while stirring with a long-handled wooden spoon. Add garlic and cook for about 3 minutes. Add vegetable broth and white wine. The cooker will automatically switch to simmer mode. Add rice, basil and a pinch of salt and pepper. Close the lid and let the risotto cook for 12 minutes. Add cheese, salt and pepper to taste. Stir in some crumbled bacon. Serve in bowls and garnish with remaining crumbled bacon.

SERVES 4.

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

RECIPES

Pulled Pork

2 lbs.	boneless pork loin
½	yellow onion, sliced
5 tbsp.	chili powder
8 oz.	BBQ sauce
½ cup	water

Place all ingredients into the inner pot and stir to combine. Place the inner pot into the rice cooker then close the lid securely. Set for 7 hours on **Slow Cook**. Once 7 hours of cook time has elapsed, shred the cooked meat with a fork. Stir thoroughly to coat the pulled pork with sauce then serve on slider buns.

SERVES 12.

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Quinoa Salad

2 cup	quinoa, rinsed
1½ cups	water
2 tbsp.	olive oil
4	assorted stone fruits
--	chopped mint (optional)
--	pine nuts (optional)

dressing ingredients:

¼ cup	extra virgin olive oil
¼ cup	apple cider vinegar
1	lemon, zested
3 tbsp.	fresh lemon juice
1 tsp.	honey or agave

Add rinsed quinoa, olive oil, and water to the inner pot. Give ingredients a quick stir, then close the lid and press the **Quinoa** button. The timer will count down the final 10 minutes of cook time. Add chopped stone fruits to cooked quinoa and stir to combine. In a separate bowl, whisk dressing ingredients together, pour over quinoa and mix well. Transfer salad to a plate or bowl, top with mint and pine nuts, and enjoy.

SERVES 2-4.

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RECIPES

French Toast Casserole

6-8	Hawaiian sweet rolls
1 tbsp.	melted butter
3	eggs
2/3 cup	half-and-half
1 tsp.	cinnamon
1 tsp.	vanilla extract
1 tsp.	honey
1/2 tsp.	salt
1/4 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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Chili Cheese Dip

1	small onion, chopped
2 tsp.	vegetable oil
1	clove garlic, minced
2	15-oz. cans prepared chili without beans
1 cup	prepared medium salsa
1/2 cup	black olives, sliced
3 oz.	low-fat cream cheese, cubed
3 oz.	cheddar cheese, grated
--	tortilla chips for dipping

Place onion, oil and garlic into the inner pot and press **Sauté-then-Simmer**[®]. Use a large wooden spoon to gently stir as the onion and garlic sauté. Stir in chili, salsa, olives, cream cheese and cheddar cheese then close the lid and cook for 4 minutes. Carefully open the lid to stir, keeping hands and face away to avoid steam burns. Close the lid and continue cooking until the dip is warm throughout and the cheeses are melted. When done, serve in a large bowl and use tortilla chips for dipping.

SERVES 6.

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

LIMITED WARRANTY

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

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

This warranty does not apply 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 the United States.

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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:

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Aroma Housewares Company
6469 Flanders Drive, San Diego, CA 92121, U.S.A.

1-800-276-6286 | www.AromaCo.com

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

Note:

· Proof of purchase is required for all warranty claims.



To Enhance and Enrich Lives.



www.AromaCo.com