

# AROMA®

---

## PROFESSIONAL



# instruction manual

ARC-984SBD

Rice Cooker · Multicooker  
Slow Cooker · Food Steamer

*Questions or concerns about your Aroma product?*  
**[www.AromaCo.com/Support](http://www.AromaCo.com/Support)**  
**1-800-276-6286**

DISCOVER  
more of our  
products!



Multicookers/  
Rice Cookers



Pot-Style  
Rice Cookers



Water Kettles



Indoor Grills



Woks

# 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.

Stay connected for more recipe ideas and monthly giveaways!

AROMA  
TEST KITCHEN



[www.AromaTestKitchen.com](http://www.AromaTestKitchen.com)



[/AromaHousewares](https://www.instagram.com/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 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 **Keep 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. 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.
28. **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.

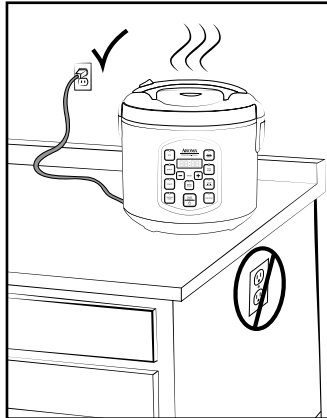
## SAVE THESE INSTRUCTIONS



# 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.



### WARNING

Spilled food can cause serious burns.  
Keep appliance & cord away from children.

**NEVER**

- Drape cord over edge of counter.
- Use outlet below counter.
- Use extension cord.

## Polarized Plug

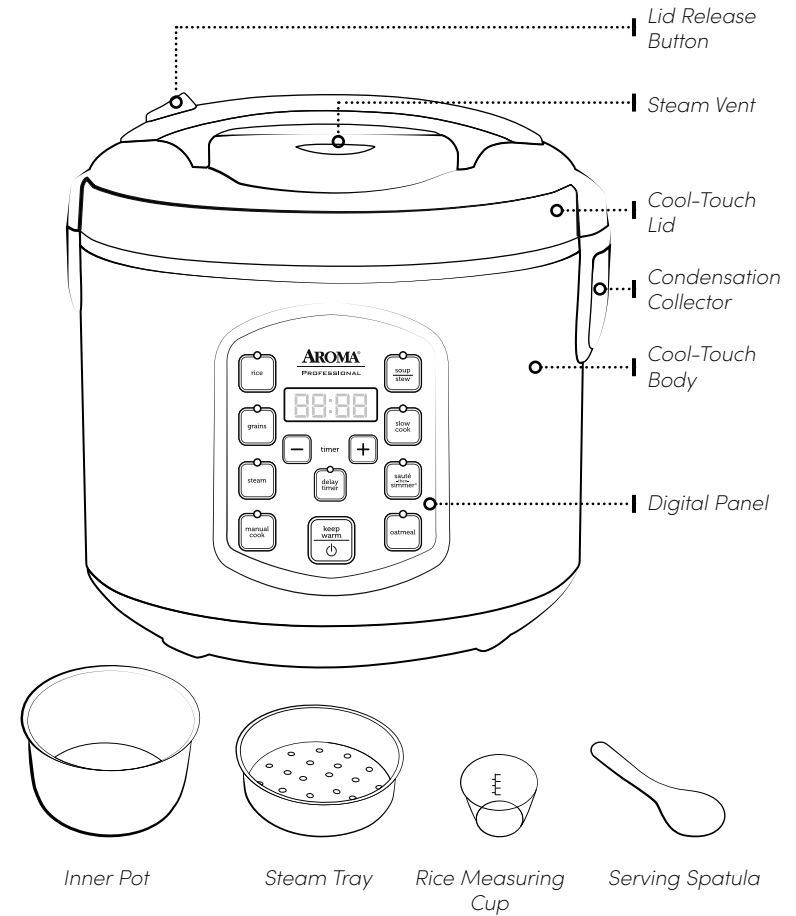
This appliance has a polarized plug (one blade is wider than the other); follow the instructions below:

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



## Controls/Functions

### Rice

Cooks fluffy, delicious rice automatically.

### Grains

Ideal for cooking brown rice and other tough-to-cook whole grains including quinoa, barley and bulgur.

### Steam

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

### Manual Cook

Cooks foods at 266°F for 5 to 60 minutes.

### Delay Timer

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

### Keep Warm/(⏻)

Turns the cooker on/off, cancels a current function or enters **Keep Warm** mode that keeps contents at a ready-to-serve temperature.

### Soup/Stew

Great for preparing all kinds of savory or creamy soups.

### Slow Cook

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

### (-) or (+)

Allows you adjust cook times for **Steam**, **Slow Cook**, **Manual Cook**, **Soup/Stew** and the **Delay Timer**.

### Sauté-then-Simmer®

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

### Oatmeal

Quick and healthy breakfast with no need to stir. Use with the **Delay Timer** to prepare oatmeal overnight and have it ready-to-eat in the morning!

## 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 steam vent on the underside of lid, condensation collector and inner pot from the rice cooker. Wash these and all other accessories in warm, soapy water. Rinse and dry thoroughly.
5. Return all parts to the cooker.
6. Wipe the cooker's body clean with a damp cloth.  
.....

## TO CLEAN

1. Clean the lid only when the cooker has completely cooled.
2. Soak the inner pot and all accessories or wash them in the top rack of the dishwasher.
3. Wipe the lid and the cooker's body clean with a damp cloth.
4. Thoroughly dry the cooker's body, lid and all accessories. Reassemble for next use.  
.....

## TROUBLESHOOTING

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

If your rice is dry or hard/chewy when the cooker switches to **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 **Rice**. 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.  
.....

## 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.
- Different types of rice may vary in their make-up, results may differ.

## Helpful Hints:

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



## Error Code Chart

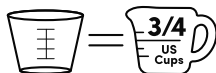
If an error shows on the digital display, the following chart will help explain the next course of action.

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

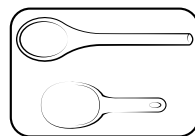
## Rice & Water Measurement Table

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	<b>White Rice:</b> 31-36 Minutes <b>Brown Rice:</b> 51-56 Minutes
2 Cups	Line 2	2½ Cups	4 Cups	<b>White Rice:</b> 34-39 Minutes <b>Brown Rice:</b> 54-59 Minutes
3 Cups	Line 3	3½ Cups	6 Cups	<b>White Rice:</b> 37-42 Minutes <b>Brown Rice:</b> 58-63 Minutes
4 Cups	Line 4	4½ Cups	8 Cups	<b>White Rice:</b> 40-45 Minutes <b>Brown Rice:</b> 61-66 Minutes

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



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.

## Grain & Water Measurement Table

Grain	Uncooked Grain	Liquid	Min Grain*	Max Grain*	Cooking Times	Function
<b>Arborio</b>	1 Part	2 Parts	1 Cup	2 Cups	12-17 Minutes	Steam/ Sauté-then-Simmer®
<b>Barley</b>	1 Part	2 Parts	½ Cup	1 Cup	5 Hours	Delay Timer & Grains
<b>Bulgur</b>	1 Part	2 Parts	1 Cup	4 Cups	50-65 Minutes	Grains
<b>Couscous</b>	1 Part	1 Part	1 Cup	4 Cups	22-26 Minutes	Rice
<b>Quinoa</b>	1 Part	1½ Parts	1 Cup	4 Cups	30-45 Minutes	Rice

### Note:

- Cooking times are approximate. Altitude, humidity and outside temperature will affect cooking time.
- 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 rice is finished.
- Rinse rice before placing it into the inner pot to remove excess bran and starch. This will help reduce browning and sticking to the bottom of the pot.
- **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).

- When cooking barley, you must use **Delay Timer** for 4 hours in combination with the **Grains** function. The additional soaking time will ensure optimized flavor and texture.
- For best results when cooking barley or bulgur, let both grains sit on **Keep Warm** for 10 minutes before serving.
- This chart is only a general measuring guide. As there are many different kinds of rice available, rice & water measurements may vary.
- Arborio rice can also be cooked using the **Sauté-then-Simmer®** function to create a delicious risotto. See "Recipes" on page 19 to learn how.

## COOKING RICE

1. Using the provided measuring cup, add brown or white rice to the inner pot.
2. Rinse rice with water to remove excess starch. Drain.
3. Fill with water to the line that matches the number of cups of uncooked rice added.
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 the cooker on.
7. Press **Rice** to begin cooking white rice or press **Grains** to begin cooking brown rice.
8. The indicator light will illuminate and the digital display will show a chasing pattern.
9. The digital display will count down the final 10 minutes of cook time.
10. When the cycle completes, the rice cooker will beep and automatically switch to **Keep Warm**.
11. For best results, stir the rice with the serving spatula to distribute any remaining moisture.
12. When finished serving, turn the rice cooker off by pressing **Keep Warm**/(ⓘ) and unplug the power cord.  
.....

## OATMEAL

1. Using the provided measuring cup, add oatmeal to the inner pot.
2. Fill the inner pot with water according to packaging instructions.
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 the cooker on.
6. Press **Oatmeal** to begin cooking.
7. The indicator light will illuminate and the digital display will show a chasing pattern.
8. When the cycle completes, 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.  
.....
10. ....

## 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 cooking times and suggested rice/water ratios, see the "Rice & Water Measurement Tables" on page 8.

## Note:

- Brown rice requires a much longer cooking cycle than other rice varieties due to the bran layers on the grains.
- Food should not be left in the cooker on **Keep Warm** for more than 12 hours.

## COOKING GRAINS

1. Using the provided measuring cup, add grains to the inner pot.
2. Rinse grains with water to remove excess starch. Drain.
3. Fill the inner pot with water, referring to the "Grain & Water Measurement Table" on page 9.
4. Lower 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 the cooker on.
7. Press **Grains** to begin cooking.
8. The indicator light will illuminate and the digital display will show a chasing pattern.
9. The digital display will count down the final 10 minutes of cook time.
10. When the cycle completes, the rice cooker will beep and automatically switch to **Keep Warm**.
11. When finished serving, turn the rice cooker off by pressing **Keep Warm**/(ⓘ) and unplug the power cord  
.....

## STEAM

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 food to be steamed onto the steam tray.
4. Place the steam tray into the rice cooker.
5. Close the lid securely.
6. Plug the power cord into an available 120V AC outlet.
7. Press **Keep Warm**/(ⓘ) to turn the cooker on.
8. Press **Steam**. The digital display will show a 5 to represent five minutes of steam time.
9. Press **(-)** or **(+)** to adjust steam time by one minute increments, up to 30 minutes. After 30 minutes, it will cycle back to five minutes.
10. When the needed time is selected, the rice cooker will beep to indicate it is set at the displayed time.

*continued on the next page >>*

## Helpful Hints:

For suggested steaming times and water amounts, see the "Meat & Vegetable Steaming Tables" on page 13.

See the "Rice & Water Measurement Tables" included on page 8 for approximate rice cooking times.

## STEAM (CONT.)

11. The indicator light will illuminate to indicate it has begun steaming.
12. When the water reaches a boil, the digital display will count down in one minute increments from the selected time.
13. When the selected time has passed, the rice cooker will beep and switch to **Keep Warm**.
14. 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.
15. When finished serving, turn the rice cooker off by pressing **Keep Warm**/ $\odot$  and unplug the power cord.  
.....

## STEAM & COOK RICE

1. To steam foods while cooking rice below, begin cooking rice by following steps 1 through 8 of "Cooking Rice" on page 10.
2. Place food to be steamed onto the provided steam tray.
3. Use caution when opening the lid, as built-up steam may escape.
4. Place steam tray into the cooker and close the lid securely.
5. When food is finished steaming, remove the steam tray. Use a protective, heat-resistant glove when removing to avoid possible injury.
6. Allow the cooker to continue the rice cycle. The digital display will count down the final 10 minutes of cook time.
7. When the cycle completes, the rice cooker will beep and automatically switch to **Keep Warm**.
8. For best results, stir the rice with the serving spatula to distribute any remaining moisture.
9. When finished serving, turn the rice cooker off by pressing **Keep Warm**/ $\odot$  and unplug the power cord.  
.....

### 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 countdown feature is an excellent way to plan when adding the steam tray to ensure the rice and steamed food finish cooking at the same time.

### Note:

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

## Steaming Tables

### Meat Steaming Table

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 Table

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 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.
- 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.

## MANUAL COOK

For cooking pasta, omelettes or other meals where you want to manually control the total cook time.

1. Add ingredients 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 outlet.
4. Press **Keep Warm**/(⏻) to turn the cooker on.
5. Press **Manual Cook** then press the (-) or (+) buttons to adjust to desired cook time between 5 minutes and 1 hour. When the cooker reaches 266°F, it will beep and the digital display will show a countdown beginning from the input time.
6. When the input time has elapsed, the cooker will automatically switch to **Keep Warm**.
7. When finished serving, turn the cooker off by pressing **Keep Warm**/(⏻) and unplug the power cord.

## DELAY TIMER

1. Begin by following steps 1 through 6 of "Cooking Rice" on page 10. If cooking oatmeal, follow steps 1 through 5 of "Oatmeal" on page 10.
2. Press **Delay Timer** then press the (-) or (+) buttons to adjust time in 1 hour increments. It may be set 1 to 15 hours for white rice and oatmeal and 2 to 15 hours for brown rice.
3. When the desired time is selected, press **Rice**, **Grains**, or **Oatmeal** depending on the type of grain being cooked.
4. The indicator light will illuminate and the digital display will show a chasing pattern.
5. The digital display will count down the final 10 minutes of cook time.
6. When the cycle completes, the rice cooker will beep and automatically switch to **Keep Warm**.
7. For best results, stir the rice with the serving spatula to distribute any remaining moisture.
8. When finished serving, turn the rice cooker off by pressing **Keep Warm**/(⏻) and unplug the power cord.



### Caution:

Use caution to avoid escaping steam when opening the lid and stir with a long-handled wooden spoon.

### 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.

### Helpful Hints:

If you misplace the measuring cup, a ¾ standard U.S. 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.

For approximate rice cooking times and suggested rice/water ratios, see the "Rice & Water Measurement Table" on page 8.

## SOUP/STEW

1. Add ingredients 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 outlet.
4. Press **Keep Warm**/(⏻) to turn the cooker on.
5. The default cook time for this function is 2 hours. To select a customized time, press the (-) or (+) buttons to choose the desired cook time from 2 to 8 hours then press **Soup/Stew** to begin cooking. The indicator light will illuminate and the digital display will show a chasing pattern.
6. When opening the lid to stir or monitor, use caution to avoid escaping built-up steam.
7. The digital display will show a countdown once the contents have reached a boil (212°F).
8. When the designated or default cook time has elapsed, the cooker will automatically switch to **Keep Warm**.
9. When finished serving, turn the rice cooker off by pressing **Keep Warm**/(⏻) and unplug the power cord.

## SLOW COOK

1. Add desired ingredients 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 outlet.
4. Press **Keep Warm**/(⏻) to turn the cooker on.
5. The default cook time for this function is 2 hours. To select a customized time, press the (-) or (+) buttons to choose the desired cook time from 2 to 10 hours then press **Slow Cook** to begin cooking.
6. The indicator light will illuminate and the digital display will show a chasing pattern and begin a countdown from the selected cook time.
7. When opening the lid to stir or monitor, use caution to avoid escaping built-up steam.
8. When the designated or default cook time has elapsed, the cooker will automatically switch to **Keep Warm**.
9. When finished serving, turn the rice cooker off by pressing **Keep Warm**/(⏻) and unplug the power cord.



### 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 use the provided serving spatula to stir while slow cooking. It is not intended to be used in contact with high temperatures. Instead, use a long-handled wooden or heat-safe spoon.

### Note:

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



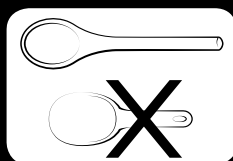
## SAUTÉ-THEN-SIMMER®

1. Place the inner pot into the cooker.
2. Plug the power cord into an available 120V AC outlet.
3. Press **Keep Warm**/(⏻) to turn the cooker on.
4. Press **Sauté-then-Simmer**® to begin heating the inner pot.
5. The indicator light will illuminate and the digital display will show a chasing pattern.
6. Add ingredients to be sautéed/browned to the inner pot.
7. Using a long-handled wooden spoon, stir the ingredients until they reach the desired level of browning or doneness.
8. Add any other called for ingredients and liquid to the inner pot. Once liquid is added, the cooker will automatically switch to simmer mode.
9. Close the lid securely and allow the cooker to heat.
10. When all liquid has evaporated, 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.



### Caution:

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.



## RECIPES

### 15 Minute Frittata

1 tbsp.	butter
5	eggs
2 tbsp.	milk
¼ cup	chopped spinach
2	cooked bacon strips, crumbled
1 tbsp.	butter
2 tbsp.	cheddar cheese
--	salt and pepper

In a large mixing bowl, whisk together the eggs, milk, spinach, bacon, and season with salt and pepper as desired then set the egg mixture aside. Select the **Manual Cook** function. Press the (-) or (+) buttons to set to 15 minutes cook time. Add butter and allow it to melt to coat the bottom of the inner pot. Pour the egg mixture into the inner pot then sprinkle cheese on top. Close the lid and allow the cooker to finish the cooking cycle. When finished, the cooker will beep and switch to **Keep Warm**. When the eggs are no longer runny and fully cooked, slide the frittata onto a plate to serve!

**SERVES 4.**

### Jambalaya

½ lb.	spicy smoked sausage
½ lb.	shrimp, peeled and deveined
1 cup	cooked chicken, shredded
1 cup	rice
1 cup	chicken broth
1	4-oz. can diced green chiles
1 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 then close the lid. Press **Rice**. The rice cooker will automatically switch to **Keep Warm** when the cycle has completed.

**SERVES 4.**

## RECIPES

### French Toast Casserole

6-8	Hawaiian sweet rolls
1 tbsp.	melted butter
3	eggs
½ 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 and spread evenly inside the inner pot. In a separate bowl, whisk together butter, eggs, half-and-half, cinnamon, vanilla extract, honey and salt. Stir in crushed pecans. Pour mixture over the bread in the inner pot then select **Manual Cook**. Press the (-) or (+) buttons to set to 15 minutes cook time. If additional cooking is needed, press the **Manual Cook** button again to start another cooking cycle. Serve with your favorite syrup or toppings if desired.

**SERVES 3-6.**

### Chili Cheese Dip

1	small onion, chopped
2 tsp.	vegetable oil
1	garlic clove, minced
2	15-oz. cans prepared chili without beans
1 cup	prepared medium salsa
½ cup	black olives, sliced
3 oz.	low-fat cream cheese, cubed
3 oz.	cheddar cheese, grated
--	tortilla chips, for dipping

Place the 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 the 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 the tortilla chips for dipping.

**SERVES 6.**

## RECIPES

### Green Chili Chicken Rice

1 ½ cups	rice
3 cups	chicken broth
2 tbsp.	onion, minced
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 close the lid securely. Press the **Rice** button to begin cooking. Allow the ingredients to cook until the cycle finishes and automatically switches to **Keep Warm**. Carefully open the lid, keeping hands and face away to avoid steam burns. Stir the cooked ingredients thoroughly and add salt to taste. Serve immediately while hot!

**SERVES 4.**

### 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	cooked bacon strips, crumbled

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

**SERVES 4.**

For additional recipes, visit us at

[www.AromaCo.com](http://www.AromaCo.com) or at [www.AromaTestKitchen.com](http://www.AromaTestKitchen.com)

For additional recipes, visit us at

[www.AromaCo.com](http://www.AromaCo.com) or at [www.AromaTestKitchen.com](http://www.AromaTestKitchen.com)

11/11/2016

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**. When 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.**

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 **Rice** 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.**

For additional recipes, visit us at

**www.AromaCo.com** or at **www.AromaTestKitchen.com**

\_\_\_\_\_

[illegible]

## NOTES

This image shows a full page of white paper with horizontal blue or grey ruling lines. The lines are evenly spaced and run across the width of the page, typical of notebook paper. There are no margins, text, or other markings on the page.

## LIMITED WARRANTY

Aroma Housewares Company warrants this product 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 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:

Aroma Housewares Company  
6469 Flanders Drive, San Diego, CA 92121, U.S.A.  
**1-800-276-6286 | [www.AromaCo.com](http://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.



**w w w . A r o m a C o . c o m**