

# AROMA®

## PROFESSIONAL

# Instruction Manual

Rice Cooker · Multicooker · Slow Cooker · Food Steamer



**Questions or concerns about your cooker?**

*Before returning to the store...*



Aroma's customer service experts are happy to help. Call us toll-free at **1-800-276-6286**



Answers to many common questions and even replacement parts can be found online. Visit **[www.AromaCo.com/Support](http://www.AromaCo.com/Support)**





Congratulations on your purchase of the Aroma® Professional 16-Cup Digital Convection Rice Cooker/Multicooker/Slow Cooker/Food Steamer. In almost no time, you'll be making delicious dishes at the touch of a button! Whether long, medium or short grain rice, this cooker is specially calibrated to prepare all varieties of rice, including tough-to-cook whole grain brown rice, to fluffy perfection.

In addition to rice, your new Aroma® Rice Professional 16-Cup Digital Convection Rice Cooker/Multicooker/Slow Cooker/Food Steamer is ideal for healthy, one-pot meals. The convenient steam tray inserts directly over the rice, allowing you to cook moist, fresh meats and vegetables at the same time in the same pot. Steaming foods locks in their natural flavor and nutrients without added oil or fat, for meals that are as nutritious and low-calorie as they are easy.

But it doesn't end there. Your new cooker is also great for soups, stews, stocks, gumbos, jambalaya, breakfast frittata, dips and even desserts!

This manual contains instructions for using your cooker and its convenient pre-programmed digital settings, as well as all of the accessories included. There are also helpful measurement charts for cooking rice and steaming.

For more information on your Aroma® cooker, or for product service, recipes and other home appliance solutions, please visit us online at **[www.AromaCo.com](http://www.AromaCo.com)**.



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



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



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

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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.
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 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 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 base of the wall outlet. 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. Rice should not be left in the inner pot with KEEP WARM 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. Do not wrap or tie cord around appliance.
25. Intended for countertop use only.
26. **WARNING:** Spilled food can cause serious burns. Keep appliance and cord away from children. Never drape cord over edge of counter, never use outlet below counter, and never use with an extension cord.
27. Do not use for deep frying.

## SAVE THESE INSTRUCTIONS



# IMPORTANT SAFEGUARDS (CONT.) / BEFORE FIRST USE

## Short Cord Instructions

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

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 properly as they can pose a suffocation or choking risk to children.
4. Wash all accessories in warm, soapy water. Rinse and dry thoroughly.
5. Remove the inner pot from cooker and clean with warm, soapy water. Rinse and dry thoroughly before returning to cooker.
6. Wipe body clean with a damp cloth.

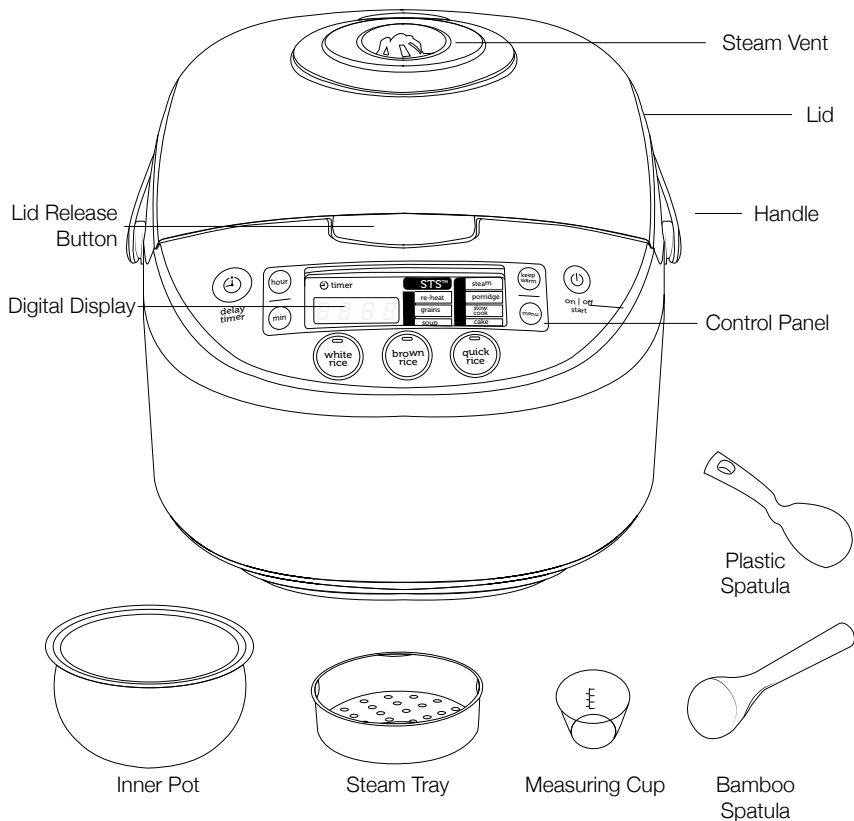


NOTE

- Do not use harsh abrasive cleaners, scouring pads or products that are not considered safe to use on nonstick coatings.
- If washing in the dishwasher, a slight discoloration to the inner pot and accessories may occur. This is cosmetic only and will not affect performance.
- Any other servicing should be performed by Aroma® Housewares.



# PARTS IDENTIFICATION



## Digital Controls



On | Off  
Start

Serves two purposes: **ON | OFF** turns the cooker on and off. **START** begins cooking on the selected function.



Allows you to cycle through all function options.



Sets **DELAY TIMER** up to 15 hours for rice ready when it's needed. Add rice and water in the morning and set the timer for mealtime at night.



One press of **KEEP WARM/CANCEL** will cancel a setting. A second press will set the cooker to **KEEP WARM** setting.



Cooks fluffy, delicious rice automatically.



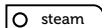
Ideal for cooking brown rice to perfection.



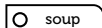
A great time-saving option for rice in a pinch.

**STS™**

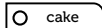
Sauté foods at high heat and automatically switch over to its simmer mode once liquid is added. It's perfect for Spanish rice, chili, risotto, stir fries and much more!



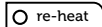
Steams food from 5-30 minutes; countdown will begin when water reaches a boil and shut off once time has elapsed.



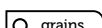
Great for preparing a variety of savory or creamy soups.



"Bakes" cakes and other treats.



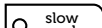
Re-heats your food to 165°F.



Make a variety of grains including quinoa, barley and farro with ease.



Brings contents to a boil and low simmer for savory rice porridge.



Sets to slow cook from 2 to 10 hours and is great for homemade roasts and stews.



# HELPFUL HINTS

- If you misplace the measuring cup, a  $\frac{3}{4}$  standard US cup is an exact replacement.
- To add more flavor to rice, try substituting a favorite meat or vegetable broth or stock. The ratio of broth/stock to rice will be the same as water to rice.
- For approximate rice cooking times and suggested rice/water ratios, see the “Rice/Water Measurement Table” on **page 8**.
- 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 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.
- Rinse rice prior to cooking to remove excess bran and starch. This will help reduce browning and sticking to the bottom of the pot.
- Want perfect brown rice without the wait? Use the **DELAY TIMER**. Simply add rice and water in the morning and set the **DELAY TIMER** for when rice will be needed that night.
- All charts are only a general measuring guide. As there are many different kinds of rice available, rice/water measurements may vary.
- The countdown feature is an excellent way to plan your meal. Adding the steam tray allows you to ensure rice and steamed food will finish cooking at the same time.
- Refer to the steaming tables for meats and vegetables on **page 18** for hints and approximate steaming times. See the “Rice/Water Measurement Table” included on **page 8** for approximate rice cooking times.
- **SOUP** is also great for chili.
- **DELAY TIMER** can also be applied to **BROWN RICE, GRAINS** and **PORRIDGE**.
- Cooking cycle will begin at approximately the last hour of remaining time on **DELAY TIMER** for **WHITE RICE**.
- Cooking cycle will begin at approximately the last hour and a half of remaining time on **DELAY TIMER** for **BROWN RICE, GRAINS** and **PORRIDGE**.



# NOTES

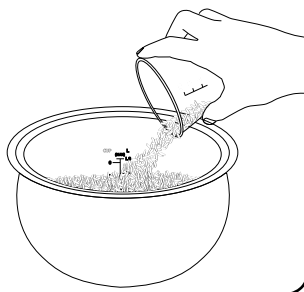
- Before placing the inner pot into the cooker, check that the inner is dry and free of debris. Adding the inner pot when wet may damage the cooker.
- **CAKE** will run for 50 minutes before switching to **KEEP WARM**. Adjust cook time accordingly depending on the recipe being used.
- Due to foaming/bubbling, it is not recommended to cook brown rice using **QUICK RICE**.
- 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.
- Brown rice requires a much longer cooking cycle than other rice varieties due to the extra bran layers on the grains. **BROWN RICE** on this cooker allows extra time and adjusted heat settings in order to cook the rice properly. If it appears the cooker is not heating up immediately on **BROWN RICE**, this is due to a low-heat soak cycle that precedes the cooking cycle to produce better brown rice results.
- Before placing the inner pot into the cooker, check that the outside is dry and free of debris. Adding the inner pot when wet may damage the cooker.
- Rice should not be left in the cooker on **KEEP WARM** for more than 12 hours.
- For better results, stir the rice with the serving spatula to distribute any remaining moisture.
- **SOUP** is a programmed cook setting that operates for a minimum of 2 hours before switching to the **KEEP WARM** setting.
- Do not attempt to cook more than **2 cups (uncooked)** of 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 grow cold or become soggy before the rice is ready.
- These steaming charts are for reference only. Actual cooking times may vary.
- For **DELAY TIMER**, at approximately the 1 hour mark for **WHITE RICE** the cooker will enter into cooking mode and display a "chasing" pattern.
- For **DELAY TIMER**, at approximately the 1 hour and 30 minute mark for **BROWN RICE, GRAINS** and **PORRIDGE** the cooker will enter into cooking mode and display a "chasing" pattern.



# TO COOK RICE & GRAINS

*The following instructions also work for WHITE RICE BROWN RICE and GRAINS.*

1



Using the provided measuring cup, add desired amount of rice to the inner pot.

2



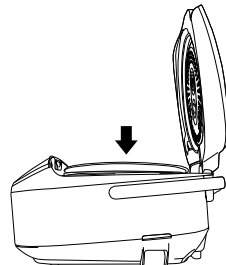
Rinse rice to remove excess starch. Drain.

3



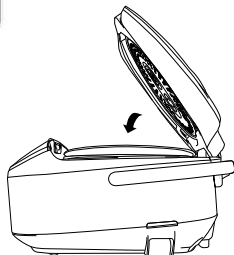
Fill with water to the line which matches the number of cups of rice being cooked.

4



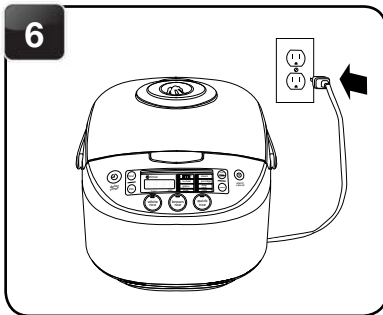
Place the inner pot into the cooker.

5



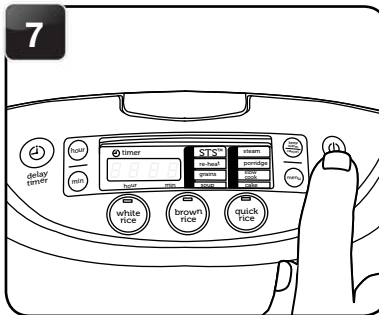
Close the lid securely.


6



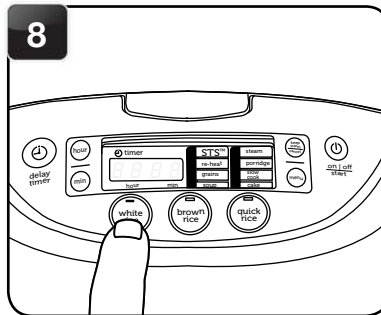
Plug the cooker into an available 120V AC outlet.

7



Press  to turn on the cooker.

8



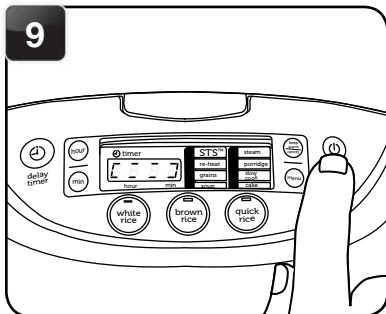
Press **WHITE RICE** or **BROWN RICE** depending upon the type of rice being cooked. For grains press **MENU** to cycle to **GRAINS**.





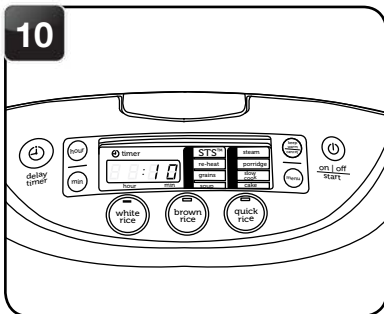
## TO COOK RICE & GRAINS (CON'T)

9



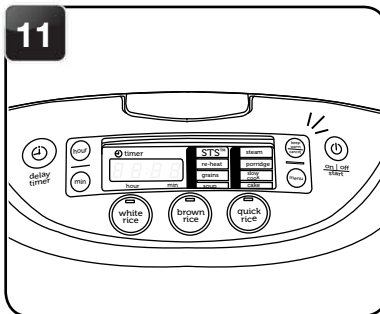
After selecting type of rice or GRAINS press **ON/OFF | START** to begin cooking. A "chasing" pattern will appear in the display.

10



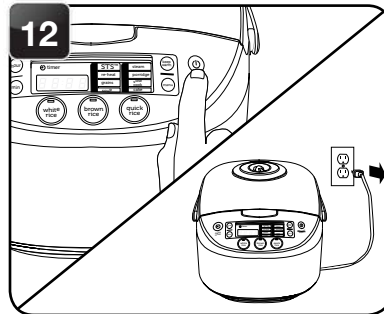
The digital display will countdown for the final 10 minutes of cook time.

11



Once cooking is finished, the cooker will beep and automatically switch to **KEEP WARM**.

12



When finished serving rice, press **KEEP WARM/CANCEL** (so that the **KEEP WARM** light is not lit), then press **ON/OFF | START** to turn off the cooker and unplug.



# RICE/WATER MEASUREMENT TABLE

1 Rice Cooker Cup = 3/4 U.S. Cup\*

UNCOOKED RICE	RICE WATER LINE INSIDE POT	APPROX. COOKED RICE YIELD	COOKING TIMES
2 Rice Cooker Cups*	Line 2	4 Rice Cooker Cups*	<b>WHITE RICE:</b> 37-42 Min. <b>BROWN RICE:</b> 70-75 Min.
4 Rice Cooker Cups*	Line 4	8 Rice Cooker Cups*	<b>WHITE RICE:</b> 39-44 Min. <b>BROWN RICE:</b> 75-80 Min.
6 Rice Cooker Cups*	Line 6	12 Rice Cooker Cups*	<b>WHITE RICE:</b> 42-47 Min. <b>BROWN RICE:</b> 77-82 Min.
8 Rice Cooker Cups*	Line 8	16 Rice Cooker Cups*	<b>WHITE RICE:</b> 46-51 Min. <b>BROWN RICE:</b> 82-87 Min.



# TO USE QUICK RICE

*An excellent option for cooked white rice when short on time.*

***To use QUICK RICE, follow the steps for “To Cook Rice” beginning on page 6. Rather than pressing WHITE RICE, press QUICK RICE. Countdown will appear in display for the final 3 minutes of the cook cycle.***

WHITE RICE UNCOOKED CUPS*	COOKING TIME WITH QUICK RICE FUNCTION
2 Rice Cooker Cups*	20-25 Min.
4 Rice Cooker Cups*	26-31 Min.
6 Rice Cooker Cups*	31-36 Min.
8 Rice Cooker Cups*	34-39 Min.

\* Cups referenced are with the included measuring cup. The measuring cup included adheres to rice cooker industry standards and is not equal to a standard U.S. measuring cup. **The included measuring cup is equal to a standard  $\frac{3}{4}$  US cup.**

\*1 Rice Cooker Cup =  $\frac{3}{4}$  U.S. Cup



# GRAINS COOKING TABLE

GRAIN TYPE	AMOUNT OF GRAIN	WATER LINE INSIDE POT	CUPS COOKED
Barley	1 Cup*	3 Cups	2 Cups*
Farro	8 Cups*	8 Cups	17 Cups*
Quinoa	2 Cups*	2 Cups	4 Cups*
Bulgur	1 Cup*	1 Cup	2 Cups*
Porridge	1 Cup* of Dry White Rice	6 Cups	2 Cups*

1 Rice Cooker Cup = 3/4 U.S. Cup\*



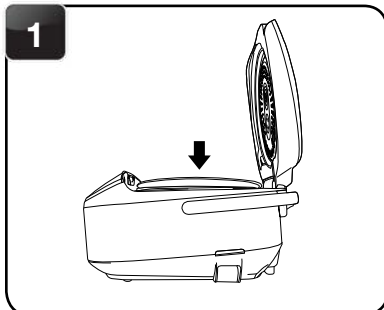
## NOTE

- Chart is based on measuring grain with the rice measuring cup provided. Teff, amaranth and other very small grains are not recommended.
- Cups cooked are approximate and not exact.



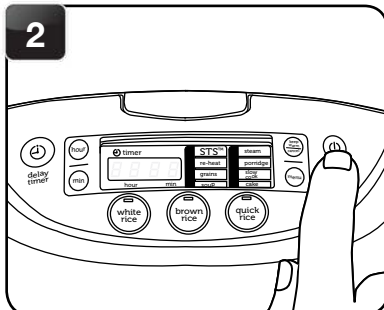
# TO USE SAUTÉ-THEN-SIMMER STS™

1



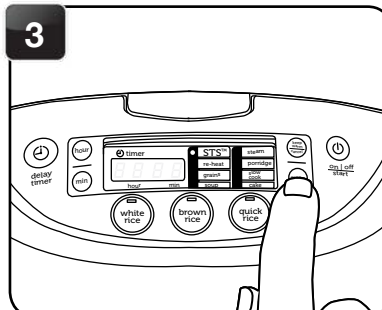
Close lid securely after adding inner pot then plug the power cord into an available 120V AC outlet.

2



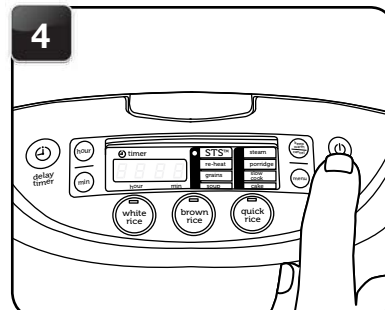
Press **⏻ (ON/OFF | START)** to turn on the rice cooker.

3



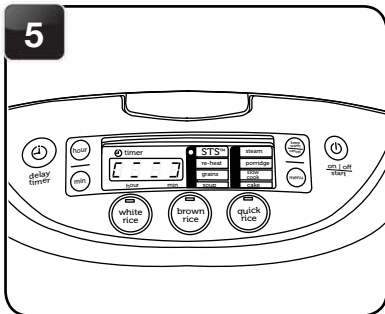
Cycle through functions to select STS™.

4



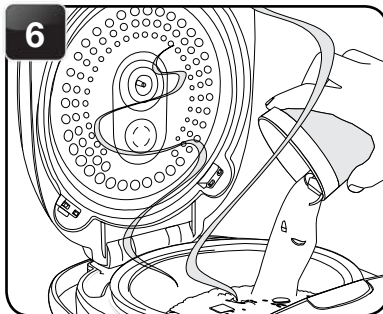
Press **⏻ (ON/OFF | START)** to begin cooking.

5



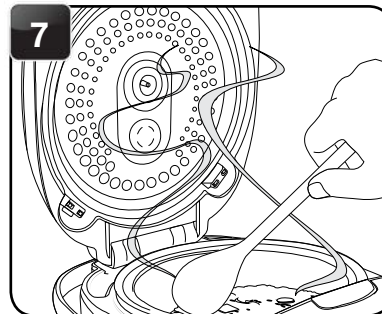
Cooker will beep and "chasing" pattern will be in display. Allow 5 minutes for inner pot to heat.

6



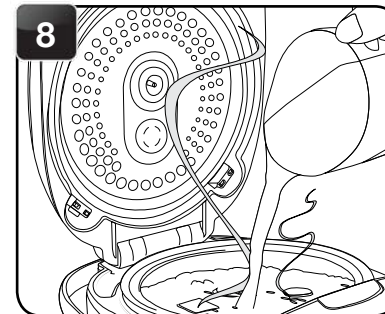
Carefully open the lid to add ingredients to be sautéed/browned to the inner pot. Use caution as the steam being released will be hot.

7



Using a long-handled wooden spoon, stir ingredients until sautéed/browned to the desired level.

8

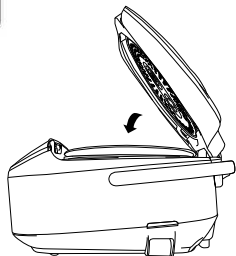


Add other called for ingredients and liquid to the inner pot.



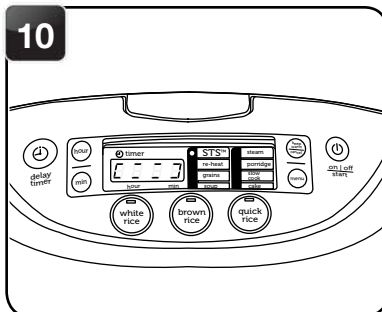
## TO USE SAUTÉ-THEN-SIMMER STS™ (CONT.)

9



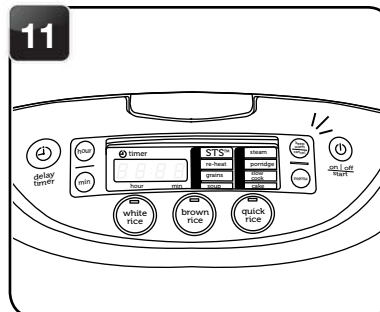
Close the lid securely and allow the cooker to cook.

10



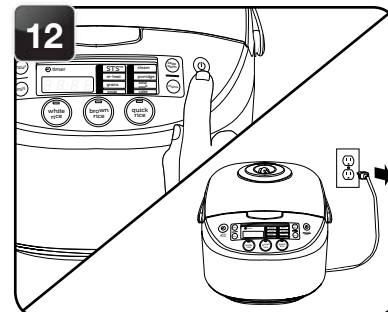
After a few minutes, the rice cooker will automatically switch to simmer.

11



Once the meal has cooked, the cooker will beep and automatically switch over to KEEP WARM.

12

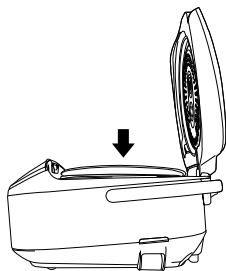


When finished serving, press **KEEP WARM/CANCEL** (so that the **KEEP WARM** light is not lit), then press **ON/OFF | START** to turn off the cooker and unplug.



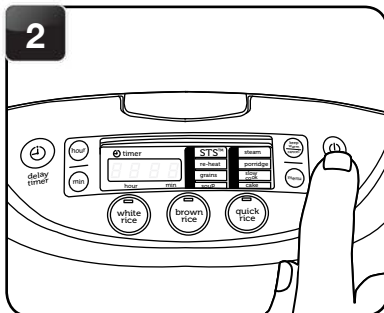
# TO USE RE-HEAT FUNCTION

1



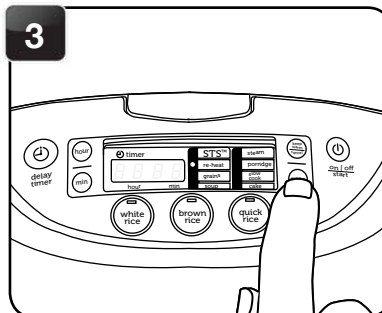
Close lid securely after adding inner pot then plug the power cord into an available 120V AC outlet.

2



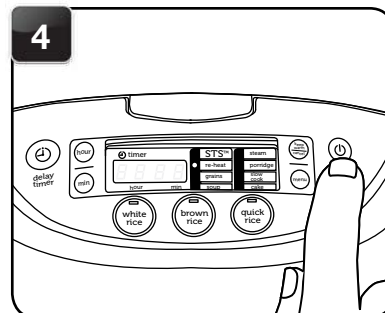
Press **ON/OFF | START** to turn on the rice cooker.

3



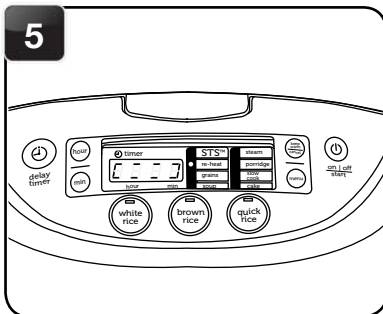
Cycle through functions to select **RE-HEAT**.

4



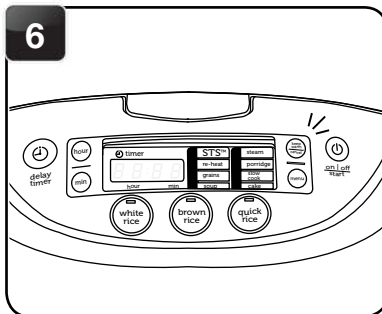
Press **ON/OFF | START** to begin cooking.

5



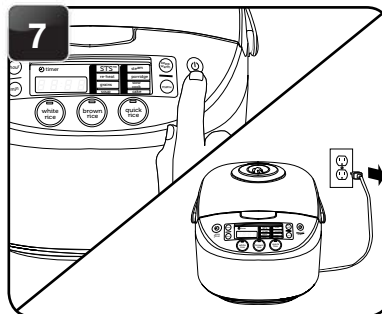
Cooker will beep and "chasing" pattern will be in display. Cooker will gradually heat up to 165°F over the span of 27 minutes.

6



Once cooking cycle has finished, the cooker will beep and automatically switch to **KEEP WARM**.

7



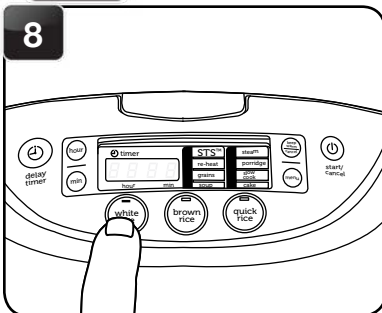
When finished serving, press **KEEP WARM/CANCEL** (so that the **KEEP WARM** light is not lit), then press **ON/OFF | START** to turn off the cooker and unplug.

15

# TO USE THE DELAY TIMER

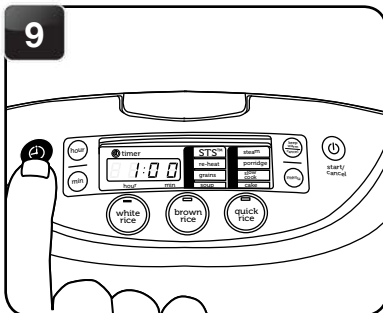
*Follow steps 1 to 7 of "To Cook Rice" beginning on page 6.*

8



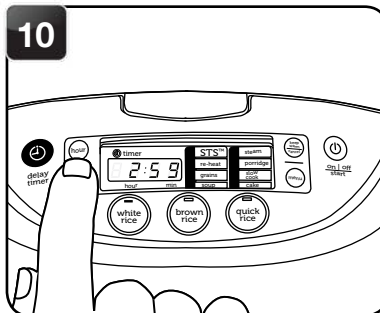
Press **WHITE RICE**, **BROWN RICE**, **PORRIDGE** or **GRAINS**. Press **DELAY TIMER** to activate delay timer mode.

9



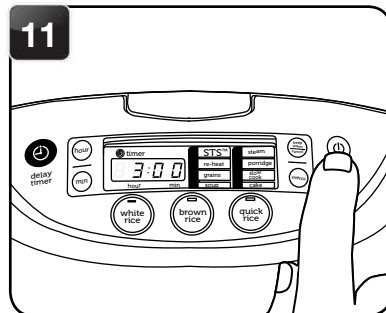
The time may be set to have rice ready in 1 to 15 hours for **WHITE RICE**, and 2 to 15 hours for **BROWN RICE**, **PORRIDGE** and **GRAINS**.

10



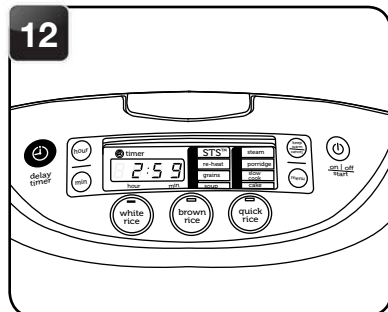
Press **HOUR/MIN** to increase cooking time. Timer resets to 1:00 for **WHITE RICE** and 2:00 for all others after cycling past 15:00 (15 hours).

11



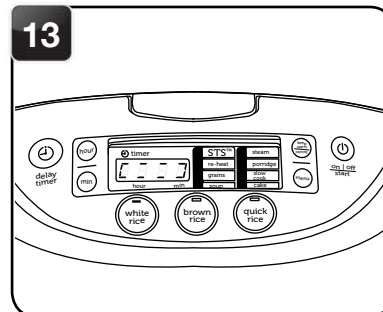
Press **ON/OFF | START** to begin cooking cycle. All lights will stop blinking to indicate **DELAY TIMER** is activated.

12



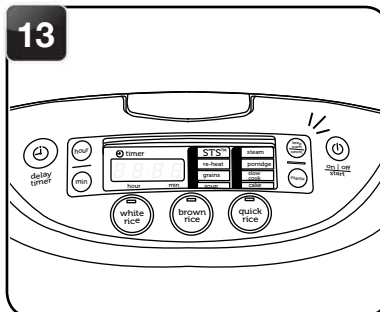
Cooker will begin countdown from selected **DELAY TIMER** duration.

13



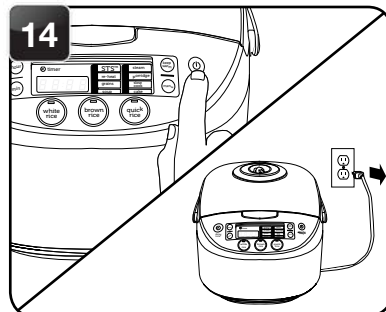
Cooker will beep and "chasing" pattern will be in display when cooking cycle begins. Refer to page 4 for when cooking cycle begins for each function.

13



Once cooking cycle has finished, the cooker will beep and automatically switch to **KEEP WARM**.

14

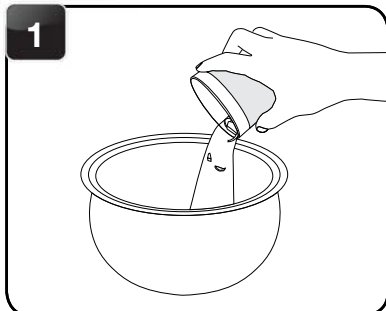


When finished serving, press **KEEP WARM/CANCEL** (so that the **KEEP WARM** light is not lit), then press **ON/OFF | START** to turn off the cooker and unplug.

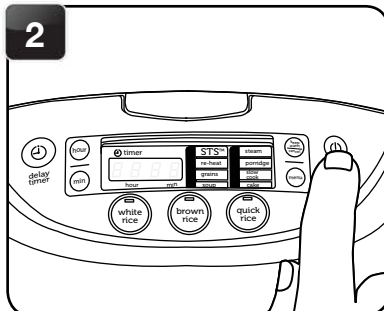




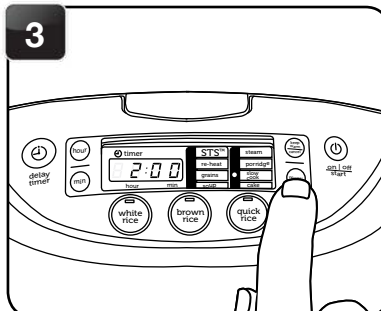
# TO SLOW COOK



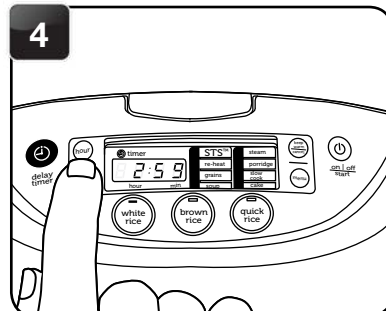
**1** Add inner pot containing food to be slow cooked, close lid securely and be sure power cord is plugged into an available 120V AC outlet.



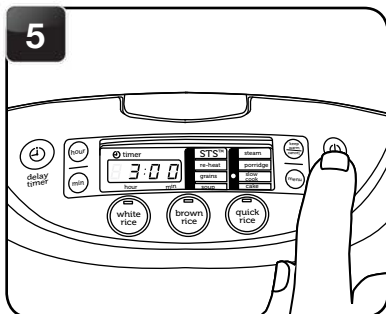
**2** Press **ON/OFF | START** to turn on the cooker. Press **MENU** to cycle through functions until **SLOW COOK** is selected.



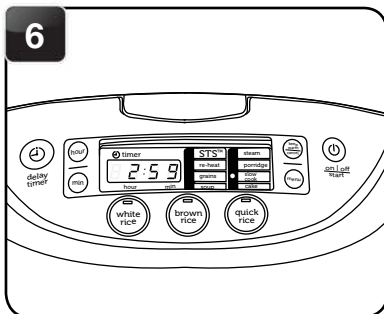
**3** The digital display will show a flashing 2:00 to represent two hours of slow cook time.



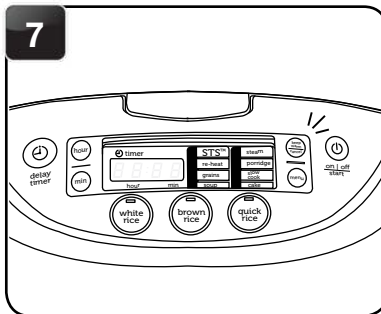
**4** Press **HOUR/MIN** to increase cooking time. Timer resets to 2:00 after cycling past 10:00 (10 hours).



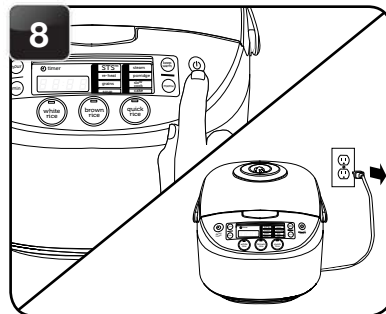
**5** Press **ON/OFF | START** to begin cooking cycle.



**6** Lights will stop blinking to indicate **SLOW COOK** has been set. The digital display timer will begin counting down from selected cooking time.

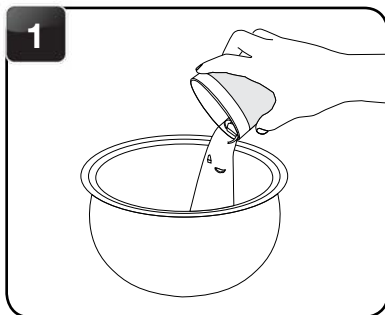


**7** Once food is finished cooking, the cooker will beep and automatically switch to **KEEP WARM**.

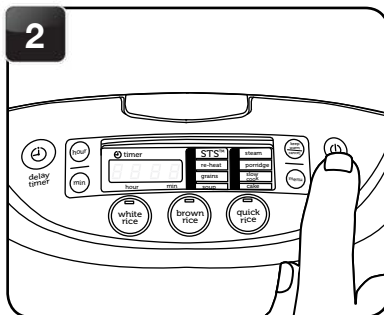



**8** When finished serving, press **KEEP WARM/CANCEL** (so that the **KEEP WARM** light is not lit), then press **ON/OFF | START** to turn off the cooker and unplug.

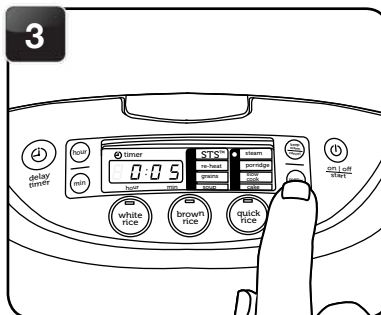
# TO STEAM



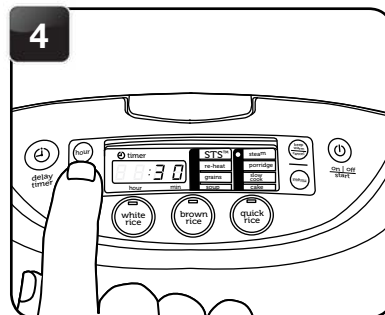
**1** Add water and steam tray containing food to be steamed to inner pot.



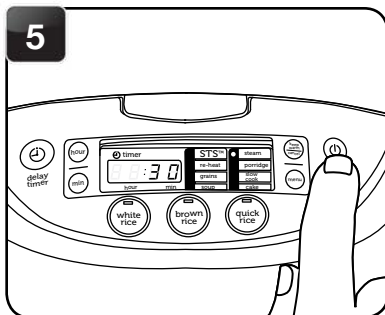
**2** Press  to turn on the cooker. Close lid securely and be sure power cord is plugged into an available 120V AC outlet.




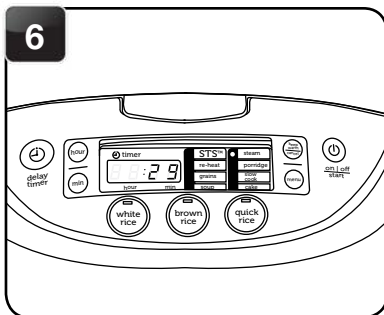
**3** Press MENU to cycle through functions until STEAM is selected.



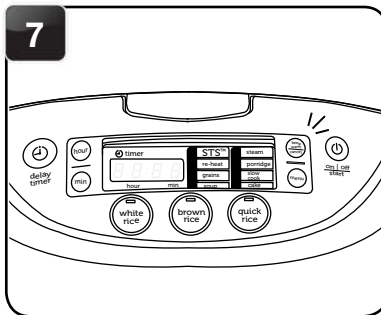
**4** Press HOUR/MIN to increase or decrease cooking time in 1 minute increments. Timer resets to 0:05 after cycling past 00:30 (30 minutes).



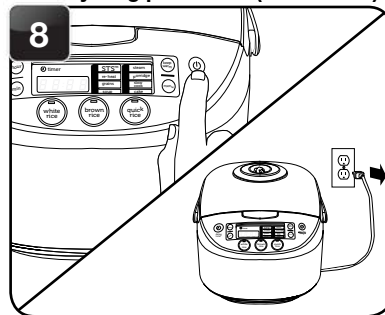
**5** Press  (ON/OFF | START) to begin cooking. Lights will stop blinking to indicate STEAM cycle has begun.




**6** The digital display timer will begin counting down from selected cooking time after water begins to boil.



**7** Once food is finished cooking, the cooker will beep and automatically switch to KEEP WARM.



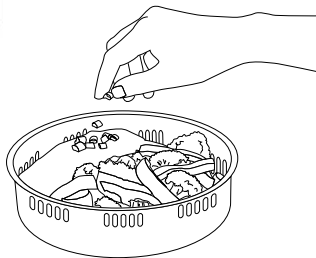
**8** When finished serving, press KEEP WARM/CANCEL (so that the KEEP WARM light is not lit), then press  ON/OFF | START to turn off the cooker and unplug.



# TO STEAM FOOD & SIMULTANEOUSLY COOK RICE

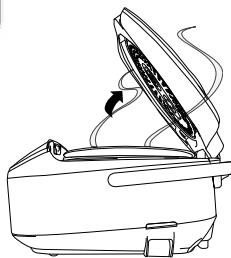
*Follow steps 1 to 9 of "To Cook Rice" beginning on page 6.*

10



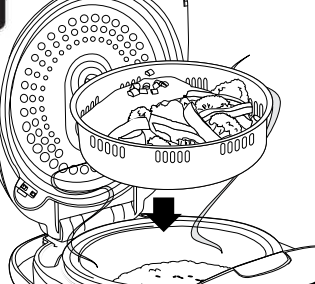
Place food to be steamed onto the collapsible steam tray.

11



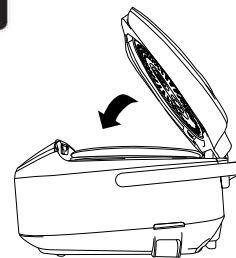
Using caution to avoid escaping steam, open the lid.

12



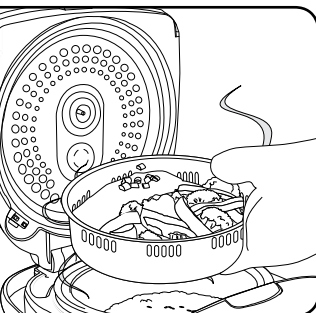
Place steam tray into the cooker.

13



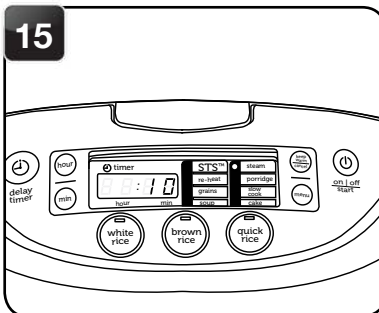
Close the lid securely.

14



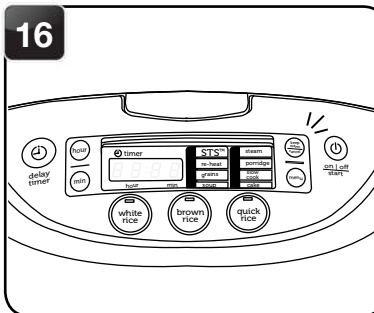
Using caution, open the lid to check food for doneness. If food is finished steaming, remove steam tray. Use protective gloves when removing to prevent burns.

15



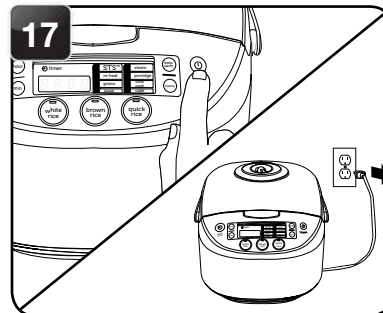
Allow the cooker to continue cooking rice. The digital display will countdown for the final 10 minutes of cook time.

16



Once rice is finished, the cooker will beep and automatically switch to KEEP WARM.

17



When finished serving rice, press **KEEP WARM/CANCEL** (so that the **KEEP WARM** light is not lit) and then press **ON/OFF | START** to turn off the cooker.



# STEAMING TABLES

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

## Meat Steaming Table

MEAT	STEAMING TIME	SAFE INTERNAL TEMPERATURE
Fish	25 Min.	145°
Chicken	30 Min.	165°
Pork	30 Min.	160°
Beef	Medium = 25 Min. Medium-Well = 30 Min. Well = 33 Min.	160°



### 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 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.

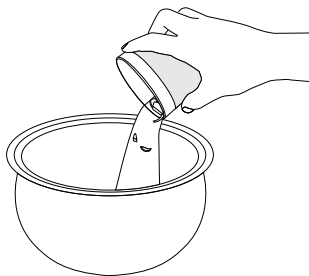
## Vegetable Steaming Table

VEGETABLE	STEAMING TIME
Asparagus	20 Minutes
Broccoli	15 Minutes
Cabbage	25 Minutes
Carrots	25 Minutes
Cauliflower	25 Minutes
Corn	25 Minutes
Eggplant	30 Minutes
Green Beans	15 Minutes
Peas	20 Minutes
Spinach	20 Minutes
Squash	20 Minutes
Zucchini	20 Minutes



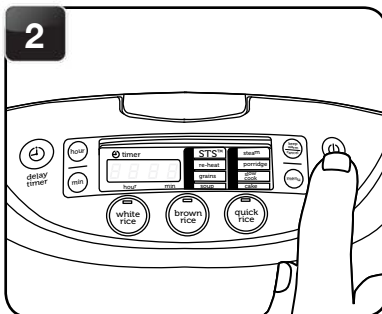
# TO USE THE SOUP FUNCTION

1



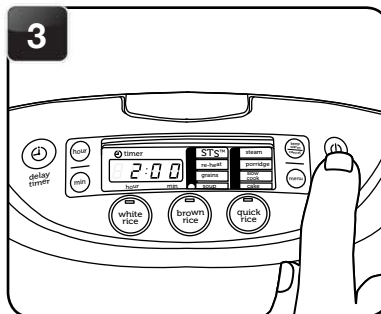
Add inner pot containing soup to be cooked, close lid securely and be sure power cord is plugged into an available 120V AC outlet.

2



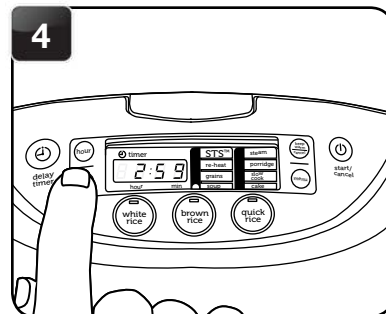
Press **ON/OFF | START** to turn on the cooker.

3



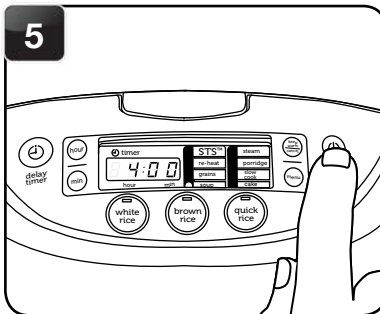
Press **MENU** to cycle through functions until **SOUP** is selected.

4



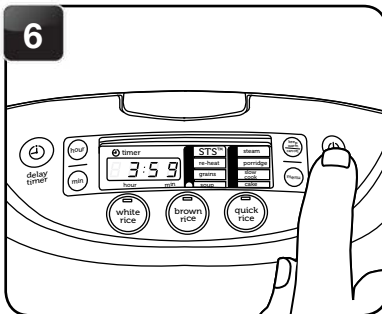
Press **HOUR/MIN** to increase cooking time. Timer resets to 2:00 after cycling past 08:00 (8 hours).

5



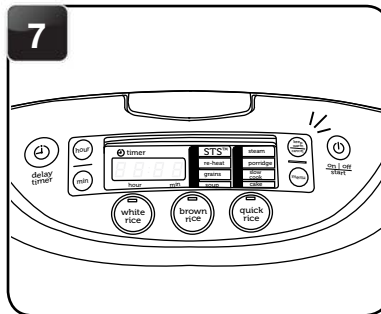
Press **ON/OFF | START** to turn on the cooker.

6



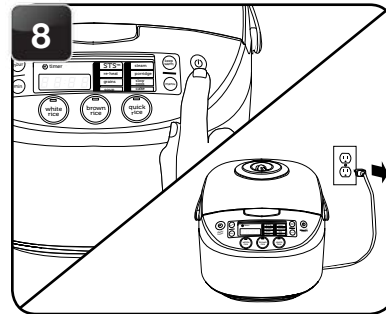
The digital display timer will begin countdown after boiling begins.

7



Once timer is finished, the cooker will beep and automatically switch to **KEEP WARM**.

8

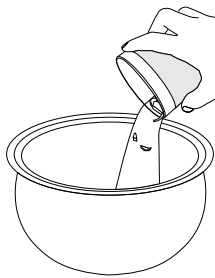


When finished serving, press **KEEP WARM/CANCEL** (so that the **KEEP WARM** light is not lit) and then press **ON/OFF | START** to turn off the cooker.



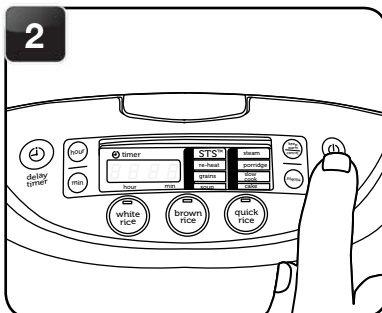
# TO USE THE PORRIDGE FUNCTION

1



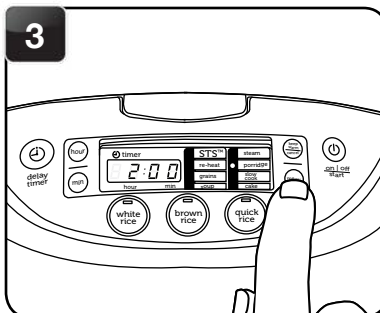
Add inner pot containing water and rice to be cooked, close lid securely and be sure power cord is plugged into an available 120V AC outlet.

2



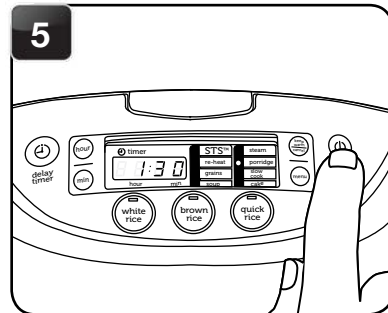
Press **ON/OFF | START** to turn on the cooker.

3



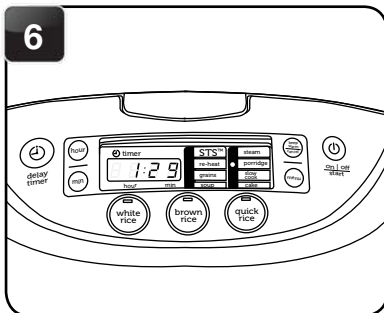
Press **MENU** to cycle through functions until **PORRIDGE** is selected.

5



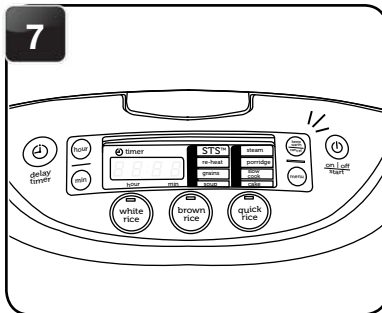
Press **ON/OFF | START** to turn on the cooker.

6



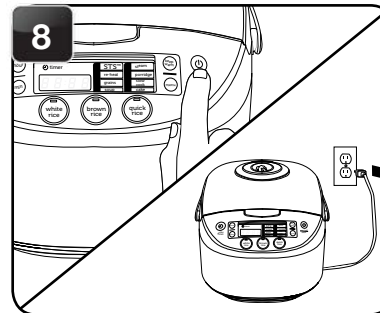
The digital display timer will begin countdown.

7



Once timer is finished, the cooker will beep and automatically switch to **KEEP WARM**.

8



When finished serving, press **KEEP WARM/CANCEL** (so that the **KEEP WARM** light is not lit), then press **ON/OFF | START** to turn off the cooker and unplug.



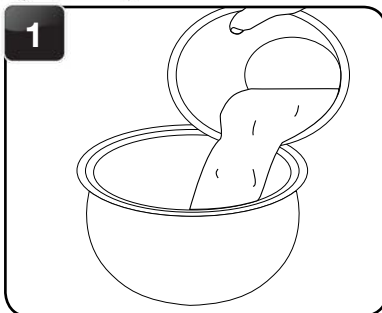
## NOTE

- Chart is based on measuring grain with the rice measuring cup provided. Teff, amaranth and other very small grains are not recommended.
- Press **HOUR/MIN** to increase cooking time in 10 minute increments. Timer resets to 01:00 after cycling past 02:00 (2 hours).
- **PORRIDGE** is for making traditional rice porridge.



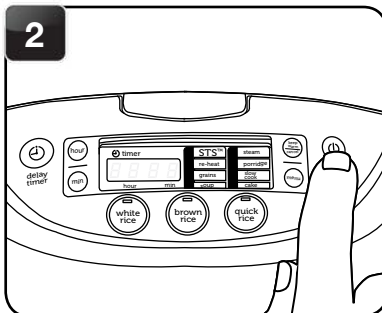
# TO USE THE CAKE FUNCTION

1



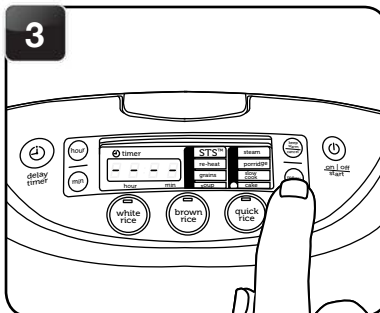
Place inner pot containing cake mix into the cooker, close lid securely and be sure power cord is plugged into an available 120V AC outlet.

2



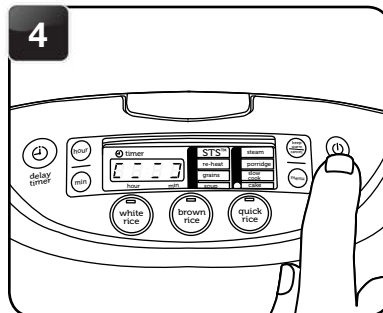
Press **ON/OFF | START** to turn on the cooker.

3



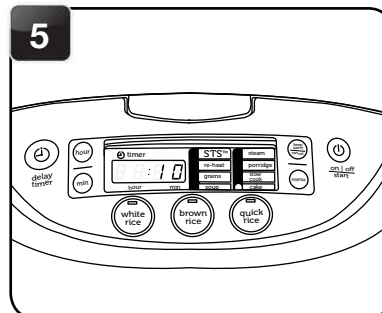
Press **MENU** to cycle through functions until **CAKE** is selected.

4



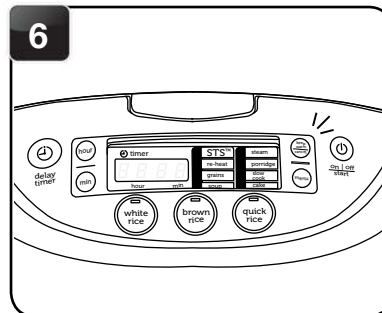
Press **ON/OFF | START** to begin the cooking cycle. Cooker will beep and "chasing" pattern will be in display.

5



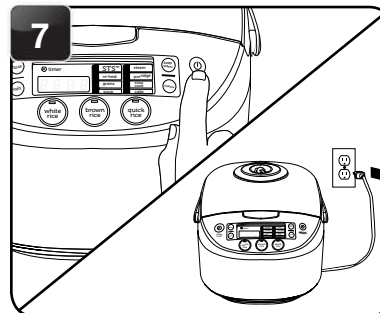
Allow the cooker to continue baking the cake mix. The digital display will countdown for the final 10 minutes of cook time.

6



Once timer is finished, the cooker will beep and automatically switch to **KEEP WARM**.

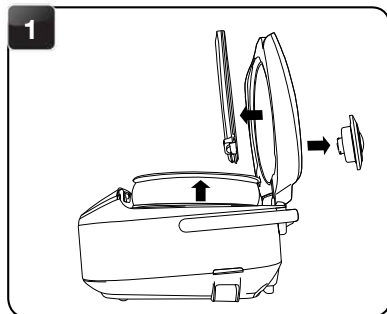
7



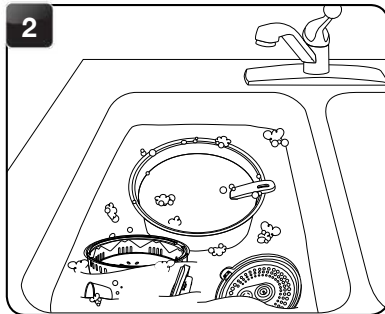
When finished serving, press **KEEP WARM/CANCEL** (so that the **KEEP WARM** light is not lit), then press **ON/OFF | START** to turn off the cooker and unplug.



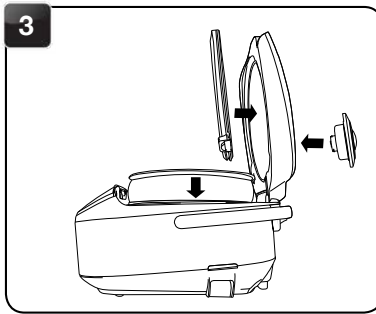
# TO CLEAN



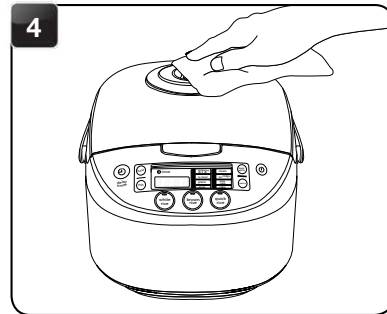
**1** Detach steam vent by gently pulling it outward. Detach removable inner plate from lid by unhinging clips on the bottom left and right of the inside of lid.



**2** Hand wash steam vent, inner lid plate, inner pot, and all accessories or put in the dishwasher. The inner pot and accessories are top rack dishwasher safe.



**3** Thoroughly dry cooker body and accessories. Reassemble for next use.



**4** Wipe cooker body clean with a damp cloth.



## NOTE

- Steam vent can be taken apart and washed on the inside.
- Do not use harsh abrasive cleaners, scouring pads or products that are not considered safe to use on nonstick coatings.
- If washing in the dishwasher, a slight discoloration to the inner pot and accessories may occur. This is cosmetic only and will not affect performance.
- Any other servicing should be performed by Aroma® Housewares.





# RECIPES

## Jalapeño Quinoa with Shallots

### Ingredients

1 tbsp	extra virgin olive oil
1	small shallot, minced
1	clove garlic, minced
2	jalapeño peppers, minced
2 cups	quinoa, thoroughly rinsed
2½	chicken broth

Place the inner pot into the rice cooker. Pour the oil into the inner pot and add the shallot, garlic and peppers. Press QUINOA to begin cooking. Using a long-handed plastic spoon, stir until the onion begins to soften. Add the quinoa and chicken broth and stir well. Close the lid and cook until the quinoa is done, about 25 to 30 minutes. Serve while warm. Serves 4.

## Spiced Breakfast Oatmeal

### Ingredients

1 cup	oatmeal
2½ cups	milk, plus more for serving
	pinch of salt
3 tbsp	honey, plus more for serving (optional)
½ cup	raisins or dried cranberries
½ tsp	cinnamon
-----	sugar for serving (optional)

Place the inner pot into the rice cooker. In the inner pot, combine oatmeal, milk, salt, honey, raisins and cinnamon. Press OATMEAL, cover and allow the contents to come to a boil. Let simmer for 15 to 20 minutes, until mixture thickens, stirring frequently. Pour into serving bowls and add milk, honey, almonds or sugar to taste.



# RECIPES

## Rice Cooker Cupcakes

### Ingredients

1 box	Chocolate Cupcake Mix
3	Eggs
3 cups	Water
1 container	Any Flavor Frosting
6	Silicon Cupcake Molds
6	Paper Cupcake Cups

Mix cupcake mix according to box instructions. Place cupcake cups in molds. Add cupcake mix. Place cupcakes in steam tray and close the lid. Set to STEAM according to box baking instructions (30 minutes typically). Using caution, open the lid and check cupcakes for doneness. If ready, add frosting and enjoy!

## Jambalaya

### Ingredients

1 lb.	Spicy Smoked Sausage
1 lb.	Shrimp, Peeled and Deveined
2 cups	Cooked Chicken, Shredded
1½ cups	Rice
4 cups	Chicken Broth
1 4-oz. can	Diced Green Chilies
2 tbsp	Creole Seasoning

Cut the smoked sausage in half, lengthwise, then into 1/4" half circles. Add all ingredients to the inner pot and mix well. Place 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.



# TROUBLESHOOTING

*Because rice varieties may vary in their make-up, results may differ. Below are some troubleshooting tips to help you achieve the desired consistency.*

<b>Rice is too dry/hard after cooking.</b>	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 WHITE RICE. When cooker switches to KEEP WARM, open the lid and stir the rice to check the consistency. Repeat as necessary until rice is soft and moist.
<b>Rice is too moist/soggy after cooking.</b>	If your rice is too moist or soggy when the switches to KEEP WARM, use the serving spatula to stir the rice. This will redistribute the bottom (moistest) part of the rice as well as release excess moisture. Close the lid and allow to remain on KEEP WARM for 10-30 minutes as needed, opening the lid and stirring periodically to release excess moisture.
<b>The bottom layer of rice is browned/caramelized.</b>	The bottom layer of cooked rice may become slightly browned and/or caramelized during cooking. To reduce browning, rice should be rinsed before cooking to remove any excess starch. Stirring rice once it switches to KEEP WARM will also help to reduce browning/caramelizing.



## 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. \$25.00 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 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.

AROMA HOUSEWARES COMPANY  
6469 Flanders Drive  
San Diego, California 92121  
1-800-276-6286  
M-F, 8:30 AM - 4:30 PM, Pacific Time  
Website: [www.AromaCo.com](http://www.AromaCo.com)

## 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, 8:30 AM-4:30 PM, Pacific Time

Or we can be reached online at [CustomerService@AromaCo.com](mailto: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.