AROMA®



instruction manual

ARC-1030SB

Rice & Grain Multicooker

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IMPORTANT SAFEGUARDS

Basic safety precautions should always be followed when using electrical appliances, including the following:

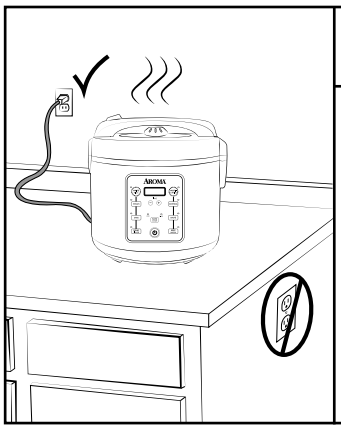
1. **Important: Read all instructions carefully before first use.**
2. Do not touch hot surfaces. Use the handles or knobs.
3. Use only on a level, dry and heat-resistant surface.
4. To protect against fire, electric shock and injury to persons, do not immerse power cord, plug or the appliance in water 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 power 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 power 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 plug gripping area. Never pull on the power 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 appliance off, press the (⏻) button then safely remove the plug from the wall outlet.
23. **CAUTION:** To reduce the risk of electrical shock, cook only in the removable inner pot provided.
24. Do not wrap or tie power cord around appliance.
25. **CAUTION:** Intended for countertop use only.
26. **WARNING:** Spilled food can cause serious burns. Keep appliance and power cord away from children. Never drape power cord over edge of counter, never use outlet below counter, and never use with an extension power cord.
27. **CAUTION:** To avoid spills and burns, do not carry appliance by the lid handle.
28. **CAUTION:** Do not use for deep frying.
29. Do not immerse in water.
30. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.

SAVE THESE INSTRUCTIONS

IMPORTANT SAFEGUARDS

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.



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.

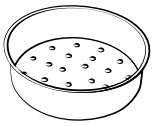
If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or a similarly qualified person in order to avoid a hazard.

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.

Parts Identification



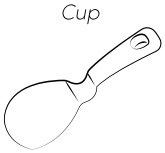
Corecoat™ Ceramic Coated Inner Pot



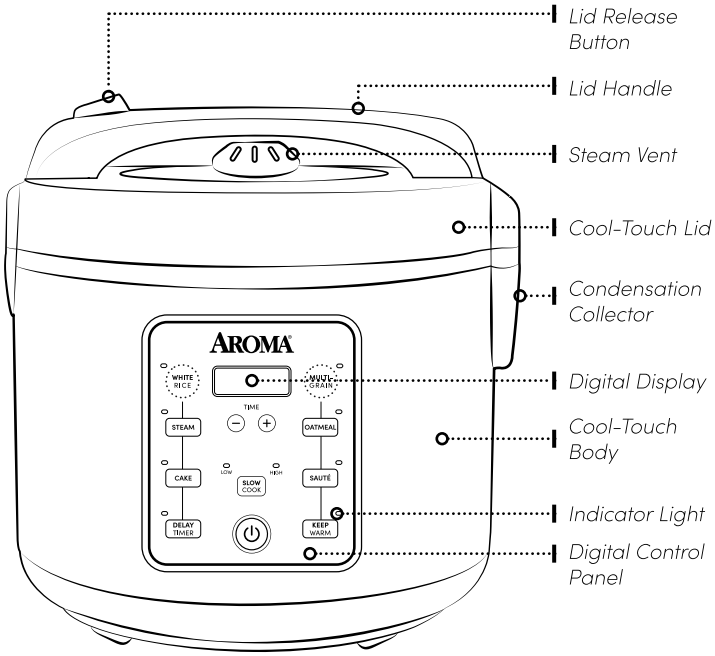
Steam Tray



Rice Measuring Cup



Serving Spatula



Digital Controls

(⏻) Powers the cooker on and off or cancels a current function.

(–) *or* (+)
Allows you to adjust the time for ***Steam***, ***Delay Timer***, and ***Slow Cook***.

White Rice
Cooks fluffy, delicious white rice automatically.

Multigrain
Cooks a variety of grains from quinoa to barley and couscous with ease.

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

Steam
Easily steams healthy sides and main courses using the included steam tray.

Sauté
Sautés food at high heat—great for stir-fry, searing meats and vegetables, and so much more!

Slow Cook (Low/High)
Sets to Slow Cook Low from 6-10 hoursand Slow Cook High from 2-5 hours. Great for homemade roasts and stews.

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

Keep Warm
Manually sets the cooker to ***Keep Warm*** mode, perfect for keeping foods at ready-to-serve temperatures.

Before First Use

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

To Clean

1. Remove the inner pot when the cooker has completely cooled.
2. Hand wash the inner pot and all accessories using warm, soapy water or place on the top rack of the dishwasher.
3. Remove the condensation collector and hand wash using warm, soapy water.
4. Wipe the cooker's body clean with a damp cloth.
5. Thoroughly dry the cooker's body and all accessories. Reassemble for next use.

Troubleshooting

Rice is too dry/hard after cooking.

- Depending on how dry your rice is, add ½ to 1 cup of water and stir thoroughly. Close the lid and select the ***White Rice*** function once more. When the 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.

Rice is too moist/soggy after cooking.

- Use the serving spatula to stir the rice to redistribute the bottom (moist) part of the rice as well as release excess moisture. Close the lid and allow the cooker to remain on ***Keep Warm*** for 10-30 minutes as needed, opening the lid and stirring periodically to release excess moisture.

Caution:

Do not use harsh abrasive cleaners, scouring pads or products that are not considered safe to use on ceramic coating.

We recommend hand washing the inner pot with warm, soapy water to lengthen its lifespan and avoid damage over time.

Before placing the inner pot into the cooker, check that the inner pot is dry and free of debris. Adding the inner pot when wet may damage the cooker.

During and after use, the inner pot will become extremely hot. Be sure to wear protective heat resistant oven mitts or gloves.

Note:

- To remove the condensation collector, squeeze both sides and pull out towards you.
- Any other servicing should be performed by Aroma® Housewares.
- Not satisfied with your Aroma® purchase? Our product experts can help! **Before returning, please contact Customer Service at 1-800-276-6286** for product support, helpful tips and more!

Error Code Chart

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

Display Code	Action
F1	Allow to cool for 5-10 minutes then restart. If the problem persists, contact Aroma® Customer Service at 1-800-276-6286
F2	Contact Aroma® Customer Service at 1-800-276-6286
F3	Allow to cool for 5-10 minutes then restart. If the problem persists, contact Aroma® Customer Service at 1-800-276-6286
F4	Contact Aroma® Customer Service at 1-800-276-6286

Rice & Grain

1. Measure rice or grain using the provided measuring cup. Overfill the cup slightly, then level it off at the brim of the cup for an accurate measurement.
2. Rinse measured rice in a bowl of water before adding to the inner pot. For rice, rinse for 10 seconds and drain the water. Repeat this process at least 2 times, or until the water runs clear. For other grains, see the package instructions.
3. Add rinsed rice to the inner pot. For white or brown rice, fill the inner pot with water to the line that matches the number of cups of uncooked rice added. For other grains, see "Grain & Water Measurement Table" on page **11**.
4. Place the inner pot into the cooker then close the lid securely.
5. Plug the power cord into an available 120V AC wall outlet.
6. Press (⏻) to turn the cooker on.
7. Press ***White Rice*** or ***Multigrain*** depending on the type of grain being cooked.
8. The cooking indicator light will illuminate and the digital display will show a chasing pattern as the cooker begins heating.
9. The cooker will count down the final 6 minutes (white rice) and the final 10 minutes (multigrain) of cook time.

continued on the next page >>

Caution:

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.

Note:

- Because rice varieties may vary in their make-up, results may differ.
- Food should not be left in the cooker on ***Keep Warm*** for more than 12 hours.
- For best results, we recommend rinsing rice and grains in a bowl of water before cooking. Avoid using a strainer or colander, which may not be as effective in removing excess starch and may affect the final texture.

Helpful Hints:

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 "Rice/Grain & Water Measurement Table" on page **10**.

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

RICE & GRAIN (CONT.)

10. Once the cycle has completed, the cooker will beep and automatically switch to ***Keep Warm***.
11. For best results, stir with the serving spatula to distribute any remaining moisture.
12. When finished serving, turn the cooker off by pressing **(⏻)** twice and unplug the power cord.

DELAY TIMER

1. To use delay time for cooking rice or grain, begin by following steps 1 through 6 of "Rice & Grains" on page **7** or for "Oatmeal" on page **9**.
2. Press **(⏻)** to turn the cooker on.
3. Press ***Delay Timer***. Press **(+)** or **(-)** to increase or decrease the delay time by one hour increments. It may be set to have grains ready in 1 to 15 hours for ***White Rice*** or ***Oatmeal*** and 2 to 15 hours for ***Multigrain.***
4. Once the desired time is selected, press the ***White Rice***, ***Multigrain***, or ***Oatmeal*** button, depending on the type of grain being cooked.
5. The cooker will beep and the digital display will stop flashing to indicate that the time has been successfully set.
6. The digital display will count down from the input delay time.
7. Once the delay time has elapsed, a chasing pattern will appear in the digital display signifying that the cooking cycle has begun.
8. The digital display will count down the final 6-10 minutes of cook time.
9. Once the cycle has completed, the cooker will beep and automatically switch to ***Keep Warm***.
10. When finished, turn the cooker off by pressing **(⏻)** and unplug the power cord.

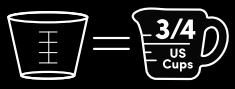
Note:

- The delay timer includes cooking time. Once the delay timer elapses, rice or grains will be cooked and ready to serve.
- Due to the longer cooking time needed, ***Multigrain*** may only be delayed for 2 hours or more.

Helpful Hints:

For approximate grain cooking times and suggested grain/water ratios, see "Grain & Water Measurement Table" on page **11.**

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



OATMEAL

1. Using the provided rice measuring cup, add oatmeal to the inner pot.
2. Fill the inner pot with water. For steel-cut oats, fill with water to the line that matches the number of cups of oatmeal added. For rolled oats, use a 1:2 oat-to-water ratio.
3. Place the inner pot into the cooker then close the lid securely.
4. Plug the power cord into an available 120V AC outlet.
5. Press (⏻) to turn the cooker on.
6. Press ***Oatmeal***. The indicator light will illuminate and the digital display will show a chasing pattern as the cooker begins heating.
7. Once the cycle has completed, the cooker will beep and automatically switch to ***Keep Warm***.
8. When finished serving, turn the cooker off by pressing (⏻) twice and unplug the power cord.



Caution:

During and after use, the inner pot will become extremely hot. Be sure to wear protective heat resistant oven mitts or gloves.

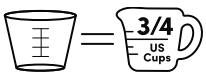
Note:

- Follow your recipe carefully and do not leave the cooker unattended.
- Refer to the "Grain & Water Measurement Table" on page **11** for cooking times, maximum quantities, and recommended water ratios.

Rice & Water
Measurement Table

Uncooked Rice*	**Water** *Using the Water Line (inside pot)*	**Approx. Cooked Rice Yield***	**Cooking Times**
2 Rice Cups*	**White Rice:** Line 2 **Brown Rice:** Line 2	4 Rice Cups	**White Rice:** 26–32 Min. **Brown Rice:** 53–58 Min.
3 Rice Cups*	**White Rice:** Line 3 **Brown Rice:** Line 3	6 Rice Cups	**White Rice:** 28–34 Min. **Brown Rice:** 54–59 Min.
4 Rice Cups*	**White Rice:** Line 4 **Brown Rice:** Line 4	8 Rice Cups	**White Rice:** 29–35 Min. **Brown Rice:** 55–60 Min.
5 Rice Cups*	**White Rice:** Line 5 **Brown Rice:** Line 5	10 Rice Cups	**White Rice:** 31–37 Min. **Brown Rice:** 56–61 Min.
6 Rice Cups*	**White Rice:** Line 6 **Brown Rice:** Line 6	12 Rice Cups	**White Rice:** 32–38 Min. **Brown Rice:** 58–63 Min.
7 Rice Cups*	**White Rice:** Line 7 **Brown Rice:** Line 7	14 Rice Cups	**White Rice:** 34–40 Min. **Brown Rice:** 59–64 Min.
8 Rice Cups*	**White Rice:** Line 8 **Brown Rice:** Line 8	16 Rice Cups	**White Rice:** 35–41 Min. **Brown Rice:** 60–65 Min.
9 Rice Cups*	**White Rice:** Line 9 **Brown Rice:** Line 9	18 Rice Cups	**White Rice:** 37–43 Min. **Brown Rice:** 61–66 Min.
10 Rice Cups*	**White Rice:** Line 10 **Brown Rice:** Line 10	20 Rice Cups	**White Rice:** 38–44 Min. **Brown Rice:** 62–67 Min.

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



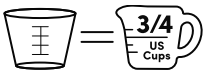
Note:

- **Maximum Capacity: 10 cups of uncooked rice which yields 20 cups of cooked rice.**
- **Minimum Capacity: 2 cups of uncooked white or brown rice.**
- Cooking times are approximate. Altitude, humidity, and external temperature will affect cooking time.
- Rinse grains before placing into the inner pot to remove excess bran and starch. This will reduce the chance of rice browning and sticking to the bottom of the inner pot.

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	5 Cups	Steam	12–17 Minutes
Barley	1 Part	2 Parts	2½ Parts	2 Cups	Delay Timer & Multigrain	5 Hours
Bulgur	1 Part	2 Parts	2½ Parts	7 Cups	Multigrain	35–50 Minutes
Couscous	1 Part	1 Part	2 Parts	10 Cups	White Rice	29–60 Minutes
Steel Cut Oats	1 Part	2½ Parts	2 Parts	4 Cups	Oatmeal	35–42 Minutes
Rolled Oats	1 Part	2 Parts	2½ Parts	3 Cups	Oatmeal	35–42 Minutes
Quinoa	1 Part	1½ Parts	2½ Parts	6 Cups	White Rice	32–48 Minutes

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



Note:

- When cooking barley, you must use the ***Delay Timer*** for 4 hours in combination with the ***Multigrain*** function. The additional soaking time will ensure optimal flavor and texture.
- For best results when cooking barley or bulgur, let both grains sit on ***Keep Warm*** for 10 minutes before serving.
- If softer grains are desired, add an additional ½ cup of water or liquid.

Steam

1. Using the provided rice measuring cup, add 3 cups of water to the inner pot.
2. Place the inner pot into the cooker.
3. Place desired food into the provided steam tray, lower the tray into the cooker, then close the lid securely.
4. Plug the power cord into an available 120V AC outlet.
5. Press **(⏻)** to turn the cooker on.
6. Press ***Steam.*** The digital display will show a flashing "5" to represent five minutes of steam time.
7. Press **(+)** or **(–)** to increase or decrease steaming time by one minute increments, up to 30 minutes. For suggested steaming times for meat and vegetables, see "Meat & Vegetable Steaming Tables" on page **13**.
8. Once the water reaches a boil, the digital display will begin to count down from the input steam time.
9. After the selected steam time has elapsed, the cooker will beep and automatically switch to ***Keep Warm***.
10. Using caution, check to see that the steamed food is cooked. If finished steaming, carefully remove the food to prevent overcooking. Wear protective heat-resistant gloves to prevent injury as the steam tray will be hot.
11. When finished steaming, turn the cooker off by pressing **(⏻)** twice and unplug the power cord.

Steam & Cook

1. Follow steps 1 through 3 of "Rice & Grain" on page **7** to measure, rinse, and add rice or grain to the inner pot.
2. Place the inner pot into the cooker.
3. Place the desired food into the provided steam tray. Lower the steam tray into the cooker, then close the lid securely.
4. Plug the power cord into a 120V AC wall outlet.
5. Press **(⏻)** to turn the cooker on.
6. Select ***White Rice*** or ***Multigrain***, depending on the type of grain being cooked.

continued on the next page >>

Caution:

Do not attempt to cook more than 6 cups of uncooked rice when steaming and cooking simultaneously.

Do not open the lid or add ingredients while the rice is cooking. Opening the lid mid-cycle may cause hot steam or boiling water to escape suddenly, posing a burn risk.

Level the surface of the rice before cooking to ensure even cooking. Failure to do so may cause the cooked rice to touch the steaming tray.

Helpful Hints:

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

Note:

- Food should not be left in the rice cooker on Keep Warm for more than 12 hours.
- Delicate foods (e.g., leafy vegetables) might overcook if steamed for the entire rice cooking cycle.

STEAM & COOK (CONT.)

7. The cooking indicator light will illuminate, and the digital display will show a chasing pattern as the cooker begins heating.
8. Once the cooking cycle has completed, the cooker will beep and automatically switch to ***Keep Warm***.
9. Carefully open the lid and check steamed food for doneness.
10. Remove the steam tray. Wear a protective heat-resistant glove to prevent injury, as the steam tray will be hot.
11. When finished serving, turn the cooker off by pressing (⏻) twice and unplug the power cord.

Meat & Vegetable
Steaming Tables

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

Vegetable	Steaming Time
Asparagus	9-11 Minutes
Broccoli	6-8 Minutes
Cabbage	5-7 Minutes
Carrots	11-13 Minutes
Cauliflower	7-9 Minutes
Corn on the Cob	12-16 Minutes
Green Beans	9-11 Minutes
Peas	4-6 Minutes
Potatoes	28-33 Minutes
Spinach	2-4 Minutes
Squash	9-11 Minutes
Zucchini	9-11 Minutes

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

Note:

- Dense foods (e.g., potatoes, corn, pumpkin, fish in foil) may not fully cook during the rice cycle. Cut into smaller pieces or reduce the quantity for even cooking. If needed, remove the rice and continue steaming separately using the Steam function.
- Altitude, humidity and outside temperature will affect cooking times.
- These steaming charts are for reference only. Actual cooking times may vary.

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.

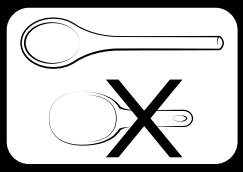
To ensure meat tastes its best and to prevent food-borne illness, check that the meat is completely cooked prior to serving. If the meat is still uncooked, simply add more water to the inner pot and repeat the steaming process until the meat is adequately cooked.

Slow Cook

1. Add desired ingredients to the inner pot.
2. Place the inner pot into the cooker then close the lid securely.
3. Plug the power cord into an available 120V AC wall outlet.
4. Press (⏻) to turn the cooker on.
5. Press ***Slow Cook***. The digital display will show a flashing "2" to represent 2 hours of slow cook time. Repeatedly press Slow Cook to alternate between the "low" or "high" setting.
6. Use ***(+)*** or ***(-)*** to increase or decrease slow cook time by 10 minute increments, up to 10 hours. Low heat can be set for 6-10 hours and high heat can be set for 2-5 hours.
7. Once the time has been input, the cooker will beep and the digital display will stop flashing to indicate that the time has been successfully set.
8. The cooker will now begin heating. The digital display will count down in 1 minute increments from the input slow cook time.
9. Using caution, open the lid occasionally and stir the ingredients with a long-handled wooden or heat-safe utensil if desired.
10. Once the time has elapsed, the cooker will beep and automatically switch to ***Keep Warm***.
11. When finished serving, turn the cooker off by pressing (⏻) twice and unplug the power cord.

Caution:

Do not use the provided serving spatula to stir soup, chili or stew. It is not intended to be used in contact with high temperatures. Instead, use a long-handled wooden or heat-safe utensil to stir while cooking.



Note:

- Slow cooking requires a small amount of liquid.

SAUTÉ

1. Place the inner pot into the cooker.
2. Plug the power cord into an available 120V AC wall outlet.
3. Press (⏻) to turn the cooker on.
4. Press ***Sauté***. The indicator light will illuminate as the cooker begins heating.
5. Add oil if desired for sautéing then close the lid securely and allow the inner pot to preheat for 2–4 minutes.
6. Once preheated, add in ingredients to sauté.
7. Stir occasionally with a long-handled wooden or heat-safe utensil until the ingredients are fully cooked.
8. When finished serving, turn the cooker off by pressing (⏻) twice and unplug the power cord.

CAKE

1. Prepare one prepackaged cake mix according to the instructions or prepare your own cake batter.
2. Spray the interior of the inner pot with nonstick cooking spray.
3. Pour the cake mixture into the inner pot.
4. Place the inner pot into the cooker then close the lid securely.
5. Plug the power cord into an available 120V AC wall outlet.
6. Press (⏻) to turn the cooker on.
7. Press ***Cake***. The indicator light will illuminate as the cooker begins heating.
8. Once the cycle has completed, the cooker will beep and automatically switch to ***Keep Warm***.
9. When finished serving, turn the cooker off by pressing (⏻) twice and unplug the power cord.

Caution:

Do not use the provided serving spatula to stir ingredients while using the *Sauté* function. It is not intended to be used in contact with high temperatures. Instead, use a long-handled wooden or heat-safe utensil to stir while sautéing.

Note:

- Do not attempt to cook more than 6 cups of cake batter in this appliance at a time.
- Cooking time cannot be adjusted for the Cake function.

Recipes

Frittata

2 tbsp.	extra virgin olive oil
2	small bell peppers, diced
3 cups	potatoes, peeled and sliced
1 cup	baby spinach
1	zucchini, sliced into thin rounds
8	eggs
1 cup	half-and-half
4 tbsp.	cheddar cheese, grated
--	salt and pepper, to taste

Coat the bottom of the inner pot with olive oil then press ***White Rice***. Once the oil has preheated, add the bell pepper, potato, spinach and zucchini to the inner pot. Close the lid and allow the ingredients to cook, opening and stirring occasionally with a long-handled wooden spoon. In a separate bowl, whisk the eggs, cheese, salt, pepper, and half-and-half together. Once the vegetables are slightly softened, add the egg mixture to the inner pot and close the lid. Once the eggs are set, carefully flip the frittata onto a plate and serve.

SERVES 4-8.

One-Pot Pasta

2 cups	bow tie or penne pasta
2⅔ cups	chicken broth
1 cup	marinara sauce
1 cup	parmesan cheese
1 tsp.	olive oil
--	basil leaves, for garnish

Combine all ingredients except the cheese into the inner pot, ensuring they are evenly mixed. Close the lid and press ***White Rice***. Allow to cook, opening the lid and stirring occasionally. When the cooker switches to ***Keep Warm***, open the lid and stir in the cheese until melted. Serve hot and garnish with basil leaves.

SERVES 4.

RECIPES

Jambalaya

1 lb.	spicy smoked sausage
1 lb.	shrimp, peeled and deveined
2 cups	cooked chicken, shredded
3 cups	jasmine rice
8 oz.	chicken broth
4 tbsp.	green chilis, diced
--	Creole seasoning, to taste

Cut the smoked sausage in half, lengthwise, then into ¼" half circles. Preheat oil in the inner pot using the ***Sauté*** function. Once heated, add in all ingredients except the chicken broth and mix well. Once all ingredients have been browned, add in the chicken broth and switch the cooker to ***White Rice***. The cooker will automatically enter ***Keep Warm*** mode when the meal is ready.

SERVES 8.

San Antonio Rice

2 cups	white rice
24 oz.	fresh salsa, mild or hot
2 tbsp.	vegetable oil
2 cups	corn kernels, fresh or canned
1 tsp.	ground cumin
1 tsp.	salt
2½ cups	water
--	fresh ground pepper, to taste
--	fresh minced cilantro, for garnish

Add all ingredients except the cilantro to the inner pot and stir. Close the lid and press ***White Rice***. Once the rice cooker switches to ***Keep Warm***, carefully open the lid and stir. Allow to stand for 8-10 minutes before serving. Garnish with fresh cilantro and serve alone, or paired with grilled chicken or fish.

SERVES 4.

RECIPES

French Toast Casserole

6-8	Hawaiian sweet rolls
1 tbsp.	butter, melted
3	eggs
⅔ cup	half-and-half
1 tsp.	cinnamon
1 tsp.	vanilla extract
1 tsp.	honey
½ tsp.	salt
¼ cup	pecans, crushed

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 3-4.

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***. 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 8.

Limited Warranty

Aroma Housewares Company warrants its products against defects in material and workmanship for one year from the date the customer takes possession of the product in the United States. For in-store purchases, this is the purchase date. For online or delivery orders, this is the delivery date.

Within this warranty period, Aroma Housewares Company will repair or replace, at its discretion, defective parts at no charge. Proof of the date of purchase, such as the original dated sales receipt, will be required with any request for warranty repair or replacement. All liability is limited to the amount of the purchase price.

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, fire, lightning, earthquake, other natural calamities, war. The warranty excludes accessories and replacement parts. This warranty is void if the product is used for other than single-family household use or subjected to any voltage and waveform other than as specified on the rating label (e.g., 120V ~ 60Hz).

Aroma's sole obligation under the warranty shall be to replace the defective product with a working one or a similar model of equivalent value, if the same model is not available, in the occurrence of any failure or defect covered under the warranty during the warranty period. Refurbished items or items not purchased through an authorized retailer are not eligible for warranty claims. Transportation charges on parts, or products in whole, submitted for repair or replacement, under this warranty, must be borne by the purchaser.

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

Service & Support

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

1-800-276-6286 | CustomerService@AromaCo.com
M-F, 8:00am-4:00pm, Pacific Time

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

Note:

- Proof of purchase is required for all warranty claims.
- Failure to register your product will not diminish your warranty rights.
- Not satisfied with your Aroma® purchase? Our product experts can help! **Before returning, please contact Customer Service at 1-800-276-6286** for product support, helpful tips and more!



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