AROMA®
PROFESSIONAL



instruction manual

ARC-1120SBL

SmartCarb®
Rice & Grain Multicooker

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Digital Rice & Grain Multicookers



Rice & Grain Cookers



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IMPORTANT SAFEGUARDS

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

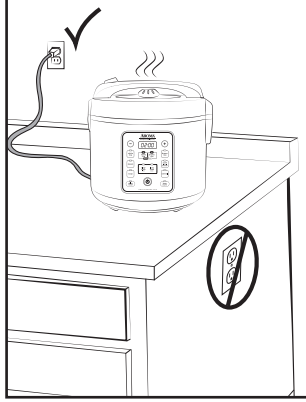
1. **Important: Read all instructions carefully before first use.**
2. Do not touch hot surfaces. Use the handles or knobs.
3. Use only on a level, dry and heat-resistant surface.
4. To protect against fire, electric shock and injury to persons, do not immerse the power cord, plug or appliance in water 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 the wall outlet when not in use and before cleaning. Allow the unit to completely cool before putting on or removing 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, electric 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 appliance for anything other than 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 appliance 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 appliance 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 ensure the exterior of the inner pot is completely dry prior to use. If the inner pot is returned to the appliance 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 turn the appliance off, press the (⏻) button then safely remove the plug from the wall outlet.
22. To reduce the risk of electric shock, cook only in the removable inner pot provided.
23. Do not wrap or tie the power cord around the appliance.
24. **CAUTION:** Intended for countertop use only.
25. **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.
26. To prevent damage or deformation, do not use the inner pot on a stovetop or burner.
27. **CAUTION:** Do not use for deep frying.
28. Do not immerse in water.
29. To avoid spills and burns, do not carry rice cooker by the lid handle.
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 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

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

(-)/(+)
Adjusts the amount of cook time for ***SmartCarb®***, ***Slow Cook***, ***Soup***, and ***Steam*** or the delay time for ***Delay Timer***.

White Rice
Cooks fluffy, delicious white rice automatically.

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

SmartCarb®
(White Rice or Brown Rice)
Offers a lower carb version of white or brown rice by removing starch throughout the cooking cycle.

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.

Soup
Simmers your favorite hot and hearty soups with an adjustable cook time of 2 to 8 hours.

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

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

Delay Timer
Features an adjustable 1-15 hour countdown timer. Rice or grains will be cooked and ready for serving once the timer elapses.

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. Rinse and dry thoroughly before returning to the cooker.
5. Wash all accessories in warm, soapy water. Rinse and dry thoroughly.
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 once 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. If washing in a dishwasher, a slight discoloration to the inner pot may occur. This is cosmetic and will not negatively affect performance.

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.

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, refer to the chart below.

Display Code	Action
F1	Turn off the cooker and allow it to cool for 5-10 minutes then restart. If the problem persists, contact Customer Service at 1-800-276-6286.
F2	Contact Customer Service at 1-800-276-6286.
F3	Turn off the cooker and allow it to cool for 5-10 minutes then restart. If the problem persists, contact Customer Service at 1-800-276-6286.
F4	Contact 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 **12**.
4. Place the inner pot into the cooker and close the lid securely.
5. Plug the power cord into an available 120V AC wall outlet.
6. Press the (⏻) button to turn the cooker on.
7. Press ***White Rice*** or ***Brown Rice***, depending on the type of grain being cooked. The indicator light will illuminate and the digital display will show a chasing pattern as the cooker begins heating.
8. The digital display will count down the final 10 minutes of cook time.
9. Once the cycle has completed, the cooker will beep and automatically switch to ***Keep Warm***.
10. For best results, stir the grain with the serving spatula to distribute any remaining moisture.
11. When finished serving, turn the cooker off by pressing (⏻) twice and unplug the power cord.

Caution:

After cooking, the inner pot will be very hot. Be sure to use heat-resistant gloves or protective oven mitts to remove the inner pot from 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:

If you misplace the measuring cup, a ¾ 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 "Rice & Water Measurement Tables" on page **11**.

SmartCarb®

1. Measure rice 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.
3. Add rinsed rice to the carb-reducing inner pot, then lower it into the inner pot.
4. Fill the carb-reducing inner pot with water to the line that matches the number of cups of uncooked brown or white rice added.
5. Place both inner pots into the cooker and close the lid securely.
6. Plug the power cord into an available 120V AC wall outlet.
7. Press the (⏻) button to turn the cooker on.
8. Press ***SmartCarb® (White Rice)*** or ***SmartCarb® (Brown Rice)***, depending on the type of rice being cooked. The digital display will show a flashing "20" for ***SmartCarb® (White Rice)*** and "40" for ***SmartCarb® (Brown Rice)*** to represent the default cooking time.
9. For softer or firmer rice, use ***(+)*** or ***(-)*** to increase or decrease the cooking time in 5 minute increments, up to 60 minutes.
10. The cooker will now begin heating and the cooking indicator light will illuminate.
11. Once the water reaches a boil, the digital display will count down from the input time setting.
12. Once the cycle has completed, the cooker will beep and automatically switch to ***Keep Warm***.
13. For best results, stir the rice with the serving spatula to distribute any remaining moisture.
14. When finished serving, turn the cooker off by pressing (⏻) twice and unplug the power cord.

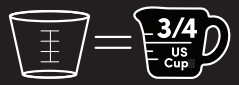
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Note:

- Because rice varieties may vary in their make-up, results may differ.
- When using the ***SmartCarb®*** functions, the flashing default "20" or "40" minutes represent the amount of cooking time remaining after the water begins to boil, not the total cook time. For cooking times, see the "SmartCarb® Rice & Water Measurement Table" on page **12**
- 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:

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



SmartCarb® (CONT.)

How does the SmartCarb® function work?

- In the carb-reducing inner pot, rice is submerged in water when it begins cooking.
- During the cooking cycle, boiling water breaks down all easily-dissolvable starch molecules. Excess starchy water drains below through holes in the carb-reducing inner pot while traditional inner pots will not drain the excess.
- Rice and grains will finish off the cooking cycle by being steamed instead of traditionally sitting in its excess starchy water and reabsorbing carbohydrates.

Delay Timer

1. To use delay time for cooking rice or grain, begin by following steps 1 through 4 of ***Rice & Grain*** on page **7** or following steps 1 through 5 of ***SmartCarb®*** on page **8**, or Oatmeal on page **10**.
2. Plug the power cord into an available 120V AC wall outlet and press the (⏻) button to turn the cooker on.
3. Press the ***White Rice***, ***Brown Rice***, ***SmartCarb®*** or ***Oatmeal*** buttons, depending on the type of grain being cooked, then press ***Delay Timer***.
4. Use ***(+)*** 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, SmartCarb® (White Rice)***, ***(Brown Rice)***, or ***Oatmeal*** and 2 to 15 hours for ***Brown Rice.***
5. Once the time has been selected, press (⏻)/***Start.***
6. The cooker will beep and the digital display will stop flashing to indicate that the time has been successfully set.
7. The cooker will begin counting down from the selected delay time. Once the cooking cycle starts, the digital display will switch to a chasing pattern.
8. The digital display will count down the final 10 minutes of cook time.
9. Once the cycle has completed, the cooker will beep and automatically switch to ***Keep Warm***.
10. When finished serving, turn the cooker off by pressing (⏻) twice and unplug the power cord.

Note:

- Food should not be left in the cooker on ***Keep Warm*** mode for more than 12 hours.
- The delay timer includes cooking time. Once the delay timer elapses, rice or grains will be cooked and ready to serve.

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 oats-to-water ratio.
3. Place the inner pot into the cooker and close the lid securely.
4. Plug the power cord into an available 120V AC wall outlet.
5. Press (⏻) to turn the cooker on.
6. Press ***Oatmeal*** to begin cooking.
7. The cooking indicator light will illuminate and the display will show a chasing pattern to signify the beginning of the cooking cycle.
8. Once cooking is complete, the rice cooker will beep and automatically switch to ***Keep Warm***.
9. When finished serving, turn the rice cooker off by pressing (⏻) and unplug the power cord.

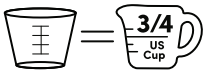
Caution:

Refer to the 'Grain & Water Measurement Table' on page **12** for cooking times, maximum quantities, and recommended water ratios.

Rice & Water
Measurement Table

Uncooked Rice*	Water: *Using the Water Line (inside the ceramic coated pot)*	Approx. Cooked Rice Yield*	Cooking Times
2 Cups	**White Rice:** Line 2 **Brown Rice:** Line 2	4 Cups	**White Rice:** 32-37 Min. **Brown Rice:** 53-58 Min.
3 Cups	**White Rice:** Line 3 **Brown Rice:** Line 3	6 Cups	**White Rice:** 33-38 Min. **Brown Rice:** 54-59 Min.
4 Cups	**White Rice:** Line 4 **Brown Rice:** Line 4	8 Cups	**White Rice:** 35-40 Min. **Brown Rice:** 55-60 Min.
5 Cups	**White Rice:** Line 5 **Brown Rice:** Line 5	10 Cups	**White Rice:** 36-41 Min. **Brown Rice:** 56-61 Min.
6 Cups	**White Rice:** Line 6 **Brown Rice:** Line 6	12 Cups	**White Rice:** 38-43 Min. **Brown Rice:** 58-63 Min.
7 Cups	**White Rice:** Line 7 **Brown Rice:** Line 7	14 Cups	**White Rice:** 39-43 Min. **Brown Rice:** 59-64 Min.
8 Cups	**White Rice:** Line 8 **Brown Rice:** Line 8	16 Cups	**White Rice:** 40-45 Min. **Brown Rice:** 60-65 Min.
9 Cups	**White Rice:** Line 9 **Brown Rice:** Line 9	18 Cups	**White Rice:** 42-47 Min. **Brown Rice:** 61-66 Min.
10 Cups	**White Rice:** Line 10 **Brown Rice:** Line 10	20 Cups	**White Rice:** 43-48 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, yielding 20 cups of cooked rice**
- **Minimum Capacity: 2 cups of uncooked white or brown rice.**
- Cooking times are approximate. Altitude, humidity and outside temperature will affect cooking times.
- 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
Quinoa	1 Part	1⅓ Parts	2 Parts	7 Cups	White Rice	32–48 Min.
Arborio	1 Part	2 Parts	2 Parts	5 Cups	Steam	12–17 Min.
Barley	1 Part	2 Parts	2½ Parts	2 Cups	Delay Timer & Brown Rice	5 Hours
Bulgur	1 Part	2 Parts	2½ Parts	5 Cups	Brown Rice	35–50 Min.
Couscous	1 Part	1 Part	2 Parts	7 Cups	White Rice	22–44 Min.
Rolled Oats	1 Part	2 Parts	2 Parts	4 Cups	Oatmeal	35–45 Min.
Steel Cut Oats	1 Part	2½ Parts	2 Parts	3 Cups	Oatmeal	33–43 Min.

SmartCarb® Rice & Water
Measurement Table

Uncooked Rice*	Water: *Using the Water Line (inside stainless steel pot)*	Approx. Cooked Rice Yield*	Cooking Times
2 Cups	**White Rice:** Line 2 **Brown Rice:** Line 2	4 Cups	**White Rice:** 38–42 Min. **Brown Rice:** 60–65 Min.
3 Cups	**White Rice:** Line 3 **Brown Rice:** Line 3	6 Cups	**White Rice:** 39–43 Min. **Brown Rice:** 62–67 Min.
4 Cups	**White Rice:** Line 4 **Brown Rice:** Line 4	8 Cups	**White Rice:** 40–44 Min. **Brown Rice:** 63–68 Min.
5 Cups	**White Rice:** Line 5 **Brown Rice:** Line 5	10 Cups	**White Rice:** 41–45 Min. **Brown Rice:** 65–69 Min.
6 Cups	**White Rice:** Line 6 **Brown Rice:** Line 6	12 Cups	**White Rice:** 42–46 Min. **Brown Rice:** 66–70 Min.

Note:

- **Maximum Capacity: The maximum capacity of the stainless steel inner pot is 6 cups of uncooked rice which yields 12 cups of cooked rice.**
- **Minimum Capacity: The minimum capacity of the stainless steel inner pot is 2 cups of uncooked rice which yields 4 cups of cooked rice.**
- When cooking barley, you must use the ***Delay Timer*** for 4 hours in combination with the ***Brown Rice*** function. The additional soaking time will ensure optimal flavor and texture.
- For best results when cooking barley or bulgur, let both grains sit on ***Keep Warm*** for 10 minutes before serving.
- 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 the (⏻) button to turn the cooker on.
6. Press ***Steam.*** The digital display will show a flashing "5" to represent five minutes of steam time.
7. Use ***(+)*** 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 **14**.
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 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 (⏻) 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***, ***Brown Rice***, or ***Steam,*** depending on the type of grain being cooked.

continued on the next page >>

Caution:

Do not attempt to cook more than 4 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:

Parchment paper or aluminum foil may also be used while steaming. Place the paper/foil in the center of the steam tray and ensure it does not create a seal along the bottom of the tray.

We recommend beginning to steam your foods towards the end of the rice cooking cycle. This will allow steamed food and cooked grains to be ready around the same time. See the "Rice/Grain & Water Measurement Tables" on pages **11-12** for approximate cooking times.

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 Min.	140°F
Chicken	30 Min.	165°F
Pork	30 Min.	160°F
Beef	Medium = 25 Min. Medium-Well = 30 Min. Well = 33 Min.	160°F

Vegetable	Steaming Time
Asparagus	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
Spinach	2-4 Minutes
Squash	9-11 Minutes
Zucchini	9-11 Minutes
Potatoes	28-33 Minutes

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 see page **13** for additional steaming.
- Altitude, humidity and outside temperature will affect cooking times.
- These steaming charts are for reference only. Actual cooking times may vary.
- Food should not be left in the rice cooker on ***Keep Warm*** for more than 12 hours.

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.

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.

SOUP

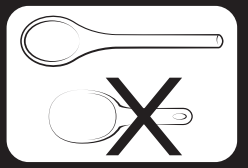
1. Add desired ingredients to the inner pot.
2. Place the inner pot into the cooker and close the lid securely.
3. Plug the power cord into an available 120V AC wall outlet.
4. Press the (⏻) button to turn the cooker on.
5. Press ***Soup.*** Use ***(+)*** or ***(-)*** to increase or decrease time by 10 minute increments, from 2 to 8 hours.
6. 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.
7. The cooker will now begin heating. The digital display will count down in one minute increments from the input cook time after it reaches a boil.
8. If desired, carefully open the lid and stir the ingredients with a long-handled wooden or heat-safe utensil. Once the time has elapsed, the cooker will beep and automatically switch to ***Keep Warm***.
9. When finished serving, turn the cooker off by pressing (⏻) twice and unplug the power cord.

SAUTÉ-THEN-SIMMER STS®

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 then press ***Sauté-then-Simmer®***. The cooker will beep and the digital display will show a chasing pattern as the cooker begins to heat.
4. Add oil if desired for sautéing then close the lid securely and allow the inner pot to preheat for 2–4 minutes.
5. Once preheated, add in ingredients to sauté.
6. When finished sautéing, stir in any other desired ingredients including liquid and close the lid securely. The cooker will automatically reduce its heat and switch to simmer mode once liquids are added.
7. Once all liquid has been evaporated, 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:

Do not use the provided serving spatula to stir ingredients while using the *Slow Cook, Soup* or *Sauté-then-Simmer®* functions. 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 or sautéing.



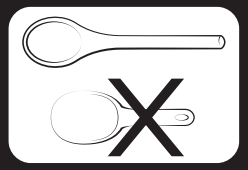
The cooker will not switch to ***Keep Warm*** mode until all liquid has evaporated. Follow your recipe carefully and do not leave the cooker unattended.

Slow Cook

1. Add desired ingredients to the inner pot, then place the inner pot into the cooker and close the lid securely.
2. Plug the power cord into an available 120V AC wall outlet and press the (⏻) button to turn the cooker on.
3. Press ***Slow Cook (High)*** or ***Slow Cook (Low)*** depending on the desired heat output. The digital display will show a flashing "2" to represent 2 hours of slow cook time.
4. Use ***(+)*** or ***(-)*** to increase or decrease slow cook time by 10 minute increments. ***Slow Cook (High)*** can be set 2-5 hours and ***Slow Cook (Low)*** can be set 6-10 hours.
5. Once the time has been input, the cooker will beep and the digital display will stop flashing.
6. The cooker will now begin heating. The digital display will count down in one hour increments from the input slow cook time.
7. Using caution, open the lid occasionally and stir the ingredients with a long-handled wooden or heat-safe utensil if desired.
8. Once the time has elapsed, the cooker will beep and automatically switch to ***Keep Warm***. 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 *Slow Cook, Soup* or *Sauté-then-Simmer*® functions. 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 or sautéing.



Note:

- Slow cooking requires a small amount of liquid.
- Food should not be left in the cooker on ***Keep Warm*** mode for more than 12 hours.

Recipes

Pineapple Rice Pudding

1¾ cups	vanilla-flavored rice milk non-dairy beverage
1¼ cups	water
1 pinch	salt
¾ cup	jasmine rice
⅓ cup	sugar
4 oz.	egg substitute
1 tsp.	vanilla extract
8 oz.	crushed pineapple, with juice
1 tbsp.	dark rum (optional)

Pour water and 1 cup of the rice milk into the inner pot. Press ***Soup*** then stir in the salt and rice. Close the lid securely and allow the mixture to simmer for 30 minutes. In a small bowl, whisk together the remaining ¾ cup rice milk, sugar, egg substitute and vanilla. Stir in the egg mixture, the pineapple with juice, and rum (if using). Allow to cook while stirring frequently until the mixture simmers and thickens. Once thick, switch the cooker to ***Keep Warm*** mode. Pour the pudding into a large bowl and allow to cool. Serve warm or refrigerate and serve cold.

SERVES 2-4.

Jambalaya

1 lb.	spicy smoked sausage
1 lb.	shrimp, peeled and deveined
2 cups	cooked chicken, shredded
3 cups	rice
3½ cups	chicken broth
1 cup	green chilis, diced
4 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 cooker and close the lid. Select the ***White Rice*** function. The cooker will automatically enter ***Keep Warm*** mode when the meal is ready.

SERVES 6.

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

Recipes

Apple Cinnamon Oatmeal

2 cups	apple juice
1 cup	water
1 cup	Irish steel-cut oats
¾ cup	dried mixed fruit (optional)
1 tbsp.	brown sugar
1 tbsp.	butter (optional)
¼ tsp.	cinnamon
1 dash	nutmeg
¼ tsp.	salt
1 tbsp.	lemon juice
--	milk, for serving

Pour juice and water into the inner pot. Press ***Oatmeal***. Stir in the oats, fruit, brown sugar, butter (if using), cinnamon, nutmeg and salt. Allow the oats to cook for 25 to 30 minutes. Stir in lemon juice then ladle into cereal bowls with milk, dried mixed fruit, and more sugar if desired.

SERVES 2-3.

Pulled Pork

1 lb.	boneless pork loin
¼	yellow onion, sliced
2½ tbsp.	chili powder
4 oz.	BBQ sauce
¼ cup	water

Press ***Sauté-then-Simmer®*** and allow the inner pot to heat for 5 minutes. Place the pork loin into the hot inner pot and brown for 4-5 minutes per side. Add remaining ingredients to the inner pot and stir. Press ***Slow Cook (High)*** and set for 2 hours, or until the meat easily shreds. Serve on warm slider buns.

SERVES 4.

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

Limited Warranty

Aroma Housewares Company warrants its products against defects in meterial 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 unathorized service center or personnel; the defect was subject to abuce, 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 installationl 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 occurence 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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