AROMA®
PROFESSIONAL



instruction manual

ARC-1280B

Digital Rice & Grain Multicooker

Questions or concerns about your Aroma product?
www.AromaCo.com/Support
1-800-276-6286

DISCOVER more of our products!



Digital Rice & Grain Multicookers



Rice & Grain Cookers



Electric Kettles



Indoor Grills



...and More!

AROMA®

To Enhance and Enrich Lives.

Here at Aroma we strive to make a difference—to design and distribute products that enhance and enrich people's lives.

Aroma offers an array of exceptional products to make cooking simple and satisfying. Discover other countertop appliances and cookware from our current product lineup to complement your kitchen.

REGISTER YOUR PRODUCT

SCAN TO REGISTER
AromaCo.com/registration

Registration is quick and easy.

Be notified of:
- new product releases
- new test kitchen recipes
- sales and promotions
  ...and more!

/AromaHousewares

Published By:
Aroma Housewares Co. | 6469 Flanders Drive, San Diego, CA 92121, U.S.A.
1-800-276-6286 | www.AromaCo.com
©2024 Aroma Housewares Company | All rights reserved.

IMPORTANT SAFEGUARDS

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

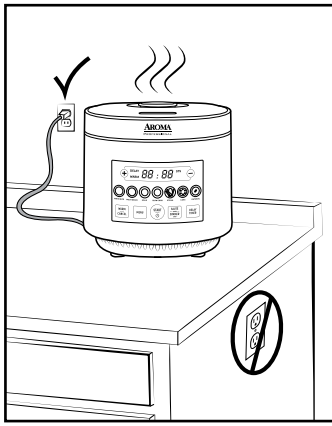
1. **Important: Read all instructions carefully before first use.**
2. Do not touch hot surfaces. Use the handles or knobs.
3. Use only on a level, dry and heat-resistant surface.
4. To protect against fire, electrical shock and injury to persons, do not immerse the power cord, plug or appliance in water 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, 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 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 electrical 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.

SAVE THESE INSTRUCTIONS

IMPORTANT SAFEGUARDS

Short Cord Instructions

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



WARNING

Spilled food can cause serious burns.

Keep appliance & cord away from children.

NEVER

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

Polarized Plug

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

To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

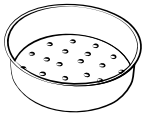
If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or a similarly qualified person in order to avoid a hazard.

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.

Parts Identification



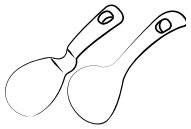
Corecoat™ Ceramic Coated Inner Pot



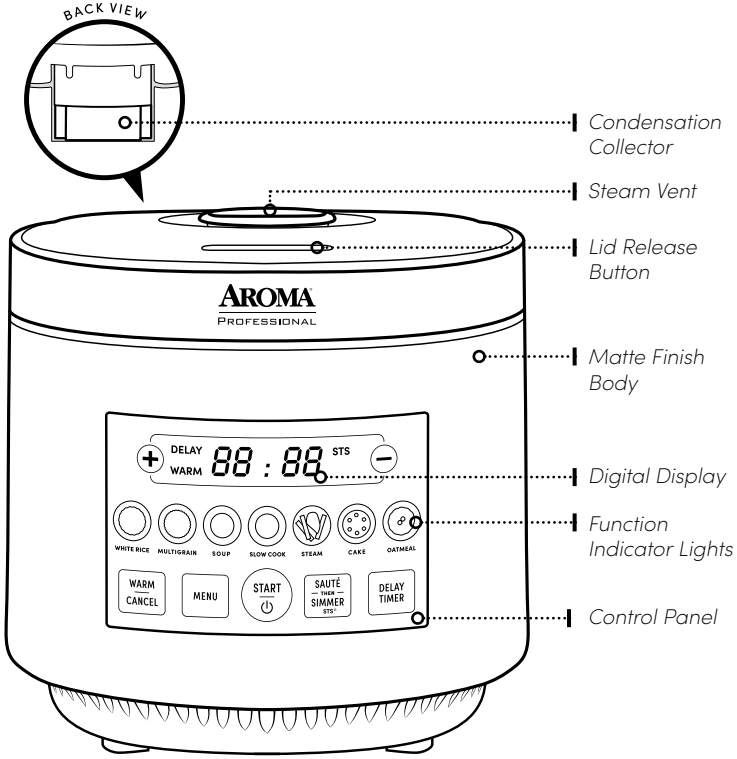
Steam Tray



Rice Measuring Cup



Serving Spatula & Soup Ladle



Digital Controls

Start / (⏻)
Powers the cooker on and off or starts a selected function cycle.

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

Menu
Allows the cooker to cycle through and select one of its 7 specialized cooking functions: ***White Rice, Multigrain, Soup, Slow Cook, Steam, Cake*** or ***Oatmeal.***

White Rice
Cooks fluffy, delicious white rice automatically.

Multigrain
Cooks a variety of grains like brown rice, barley or 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.

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 pilaf, Spanish rice, chili, stir-fries and much more!

Slow Cook
Prepare homemade roasts, stews and other slow-cooked favorites with an adjustable cook time of 2 to 10 hours.

Cake
Easily bakes cakes and other sweet batter-based treats.

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

Warm / Cancel
Manually sets the cooker to ***Keep Warm*** mode, perfect for keeping foods at ready-to-serve temperatures, or cancels a cycle.

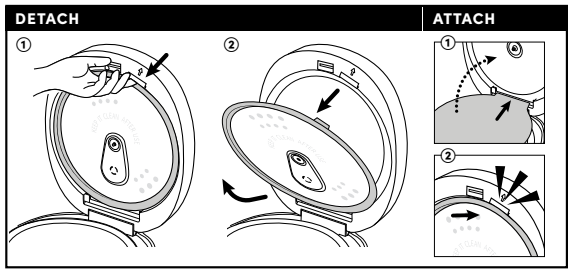
Before First Use

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 steam vent and inner lid when the cooker has completely cooled.
2. Remove and hand wash the inner pot and all accessories using warm, soapy water.
3. Remove the condensation collector and hand wash using warm, soapy water.
4. Remove and hand wash the inner lid using warm, soapy water then wipe the inner surface of the lid with a damp cloth.
5. Wipe the cooker's body clean with a damp cloth.
6. Thoroughly dry the cooker's body and all accessories. Reassemble for next use.

How to Detach & Attach Inner Lid:



To Detach Inner Lid:

1. Press in the release tab near the latch of the outer lid and allow the inner lid to lean forward.
2. Gently unhook the inner lid from its bottom slot and pull forward and up to remove.

To Attach Inner Lid:

1. To reattach, position inner lid face-down and move it backward to realign with the outer lid's bottom slot.
2. Pivot the lid back into place by its top and gently press in until the release tab clicks.

Caution:

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

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:

- Any other servicing should be performed by Aroma® Housewares.
- To remove the condensation collector, squeeze both sides and pull out towards you.

Troubleshooting

Rice is too dry/hard after cooking.

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

Rice is too moist/soggy after cooking.

- If your rice is still too moist or soggy when the cooker switches to ***Keep Warm***, use the serving spatula to stir the rice. This will redistribute the bottom (moist) part of the rice as well as release excess moisture. Close the lid and allow the cooker to remain on ***Keep Warm*** mode for 10-30 minutes as needed, opening the lid and stirring periodically to release excess moisture.

Error Code Chart

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

Display Code	Meaning	Action
F1	Top Sensor Short Circuit	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	Top Sensor Open Circuit	Contact Customer Service at 1-800-276-6286.
F3	Bottom Sensor Short Circuit	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	Bottom Sensor Open Circuit	Contact Customer Service at 1-800-276-6286.
F5	Bottom Temperature Overheat Protection	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.
F6	Top Temperature Overheat Protection	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.

Note:

- 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.
- 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!

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 with water to the line that matches the number of cups of rice being cooked. 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 ***Start/***(⏻) to turn the cooker on.
7. Press ***Menu*** to highlight ***White Rice*** for cooking white rice or ***Multigrain*** for cooking brown rice, depending on the type of grain being cooked. The illuminated dish icon will confirm which function is selected.
8. Press ***Start/***(⏻) to begin cooking. The digital display will show a chasing pattern as the cooker begins heating.
9. The digital display will count down the final 12 minutes of cook time.
10. Once the cycle has completed, the cooker will beep and automatically switch to ***Keep Warm***.
11. For best results, stir the grain with the serving spatula to distribute any remaining moisture.
12. When finished serving, press ***Warm/Cancel*** to cancel the ***Keep Warm*** mode, then ***Start/***(⏻) to turn cooker off.
13. Unplug the power cord from the power outlet.

Caution:

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

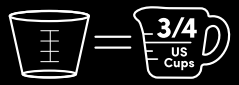
Before placing the inner pot into the cooker, check that the cooking pot is dry and free of debris. Adding the inner pot when wet may damage the cooker.

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 grain cooking times and suggested grain/water ratios, see "Grain & Water Measurement Table" on page **12.**

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



Delay Timer

1. To use delay time for cooking rice or grain, begin by following steps 1 through 6 of "Rice & Grains" on page **8** or for "Oatmeal" on page **10**.
2. Press ***Menu*** to highlight ***White Rice, Multigrain***, or ***Oatmeal*** depending on the type of grain being cooked.
3. Press ***Delay Timer***. Use ***(+)*** or ***(–)*** to increase or decrease the delay time. 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. The digital display will count down from the input delay time.
5. Once the the required delay time has elapsed, a chasing pattern will appear in the digital display signifying that the cooking cycle has begun.
6. The digital display will count down the final 12 minutes of cook time.
7. Once the cycle has completed, the cooker will beep and automatically switch to ***Keep Warm***.
8. For best results, stir the grain with the serving spatula to distribute any remaining moisture.
9. When finished serving, press ***Warm/Cancel*** cto cancel the ***Keep Warm*** mode, then ***Start/***(⏻) to turn cooker off.
10. Unplug the power cord from the power outlet.

Note:

- The delay timer includes cooking time. Once the delay timer elapses, rice or grains will be cooked and ready to serve.
- Food should not be left in the cooker on ***Keep Warm*** for more than 12 hours.
- Due to the longer cooking time needed, ***Multigrain*** may only be delayed for 2 hours or more.

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

Oatmeal

1. Using the provided rice measuring cup, add oatmeal to the inner pot.
2. Fill the inner pot with water. ForFor 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 water-to-oat ratio.
3. Place the inner pot into the cooker and close the lid securely.
4. Plug into an available 120V AC outlet.
5. Press ***Start/***(⏻) to turn the cooker on.
6. Press ***Menu*** to cycle to ***Oatmeal***. The illuminated dish icon will confirm which function is selected.
7. Press ***Start/***(⏻) to begin cooking on the selected function. The digital display will show a "chasing" pattern and the indicator light will become solid to indicate that it is cooking.
8. The digital display will count down the final 12 minutes of cook time.
9. Once the cycle has completed, the cooker will beep and automatically switch to ***Keep Warm.*** The digital display will show the the time period the cooker has been on the ***Keep Warm*** setting, beginning with "0".
10. When finished serving, press ***Warm/Cancel*** to cancel the ***Keep Warm*** mode, then ***Start/***(⏻) to turn cooker off.
11. Unplug the power cord from the power outlet.

Caution:

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

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

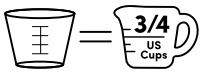
Note:

- Follow your recipe carefully and do not leave the cooker unattended.
- 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 pot)*	Approx. Cooked Rice Yield*	Cooking Times
2 Cups	**White Rice:** Line 2 **Brown Rice:** Line 2	4 Cups	**White Rice:** 33-39 Min. **Brown Rice:** 54-59 Min.
3 Cups	**White Rice:** Line 3 **Brown Rice:** Line 3	6 Cups	**White Rice:** 34-40 Min. **Brown Rice:** 56-61 Min.
4 Cups	**White Rice:** Line 4 **Brown Rice:** Line 4	8 Cups	**White Rice:** 36-42 Min. **Brown Rice:** 59-64 Min.
5 Cups	**White Rice:** Line 5 **Brown Rice:** Line 5	10 Cups	**White Rice:** 37-43 Min. **Brown Rice:** 61-66 Min.
6 Cups	**White Rice:** Line 6 **Brown Rice:** Line 6	12 Cups	**White Rice:** 39-45 Min. **Brown Rice:** 63-68 Min.
7 Cups	**White Rice:** Line 7 **Brown Rice:** Line 7	14 Cups	**White Rice:** 40-46 Min. **Brown Rice:** 65-70 Min.
8 Cups	**White Rice:** Line 8 **Brown Rice:** Line 8	16 Cups	**White Rice:** 41-47 Min. **Brown Rice:** 68-73 Min.
9 Cups	**White Rice:** Line 9 **Brown Rice:** Line 9	18 Cups	**White Rice:** 43-49 Min. **Brown Rice:** 70-75 Min.
10 Cups	**White Rice:** Line 10 **Brown Rice:** Line 10	20 Cups	**White Rice:** 44-50 Min. **Brown Rice:** 72-77 Min.

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



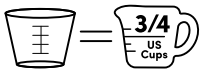
Note:

- **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 outside temperature will affect cooking times.
- 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.

Grain & Water
Measurement Table

Grain	Uncooked Grain	Liquid	Approx. Cooked Grain Yield	Max. Uncooked Grain*	Function	Cooking Times
Quinoa	1 Part	1⅓ Parts	2½ Parts	8 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 & Multigrain	5 Hours
Bulgur	1 Part	2 Parts	2½ Parts	5 Cups	Multigrain	35-50 Min.
Couscous	1 Part	1 Part	2 Parts	8 Cups	White Rice	29-60 Min.
Steel Cut Oats	1 Part	2½ Parts	2 Parts	4 Cups	Oatmeal	25-35 Min.
Rolled Oats	1 Part	2 Parts	2 Parts	3 Cups	Oatmeal	25-35 Min.

*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 ***Start/***(⏻) to turn the cooker on.
6. Press ***Menu*** to cycle to ***Steam***. The illuminated dish icon will confirm which function is selected. The digital display will show "5:00" to represent five minutes of steam time.
7. Press ***(+)*** or ***(-)*** to increase or decrease steam time by one minute increments, up to 30 minutes. For suggested steaming times for meat and vegetables, see "Meat & Vegetable Steaming Table" on page **14**.
8. Once the time has been input, the cooker will beep and the dish icon indicator will stop flashing to indicate that the time has been successfully set.
9. Once the water reaches a boil, the digital display will begin to count down from the input steam time.
10. After the selected steam time has elapsed, the cooker will beep and automatically switch to ***Keep Warm***.
11. 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.
10. When finished serving, press ***Warm/Cancel*** to cancel the ***Keep Warm*** mode, then ***Start/***(⏻) to turn cooker off, and unplug cooker.

Steam & Cook

1. To steam foods while cooking grains, begin cooking grain by following steps 1 through 7 of "Rice & Grain" on page **8**.
2. Place the desired food into the provided steam tray. Open the lid using caution, lower the steam tray into the cooker then close the lid securely.
3. Cook food according to "Meat & Vegetable Steaming Table" on page **14**.

continued on the next page >>

Caution:

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

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.

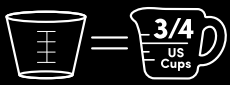
Food should not be left in the rice cooker on **Keep Warm** for more than 12 hours.

Helpful Hints:

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

For approximate grain cooking times and suggested grain/water ratios, see "Grain & Water Measurement Table" on page **12.**

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



Steam & Cook (cont.)

4. After the suggested amount of time has elapsed, open the lid to check steamed food for doneness. Use caution when opening the lid as hot steam will escape.
5. If food is finished steaming, remove the steam tray. Wear a protective heat-resistant glove to prevent injury as the steam tray will be hot.
6. Close the lid securely and allow the cooking cycle to continue.
7. Once the cycle has completed, the cooker will beep and automatically switch to ***Keep Warm***.
8. When finished serving, press ***Warm/Cancel*** to cancel the ***Keep Warm*** mode, then ***Start/***(⏻) to turn cooker off, and unplug cooker.

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. Mediuma-Well = 30 Min. Well = 33 Min.	160°F

Vegetable	Steaming Time
Asparagus	13 Minutes
Broccoli	13 Minutes
Cabbage	10 Minutes
Carrots	12 Minutes
Cauliflower	13 Minutes
Corn on the Cob	25 Minutes
Green Beans	10 Minutes
Peas	15 Minutes
Potato	20 Minutes
Spinach	5 Minutes
Squash	12 Minutes
Zucchini	12 Minutes

Note:

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

Helpful Hints:

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

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.

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.

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 ***Start/***(⏻) to turn the cooker on.
5. Press ***Menu*** to cycle to ***Soup***. The illuminated dish icon will confirm which function is selected. The digital display will show "2:00" to represent 2 hours of cook time.
6. Press ***(+)*** or ***(-)*** to increase or decrease time by 1 hour increments, up to 8 hours.
7. 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 one minute increments from the input cook time after it reaches a boil.
9. Using caution, open the lid after contents reach a boil 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, press ***Warm/Cancel*** to cancel the ***Keep Warm*** mode, then ***Start/***(⏻) to turn cooker off.
12. Unplug the power cord from the power outlet.

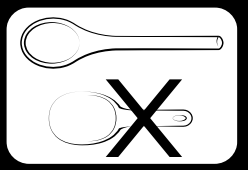
Sauté-Then-Simmer STS®

1. Place the inner pot into the cooker.
2. Plug the power cord into an available 120V AC wall outlet.
3. Press ***Start/***(⏻) to turn the cooker on.
4. Press ***Sauté-then-Simmer STS®***. ***STS*** will illuminate to indicate that it is cooking.
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. When finished sautéing, stir in any other desired ingredients including liquid and close the lid securely.

continued on the next page >>

Caution:

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



SAUTÉ-THEN-SIMMER STS® (CONT.)

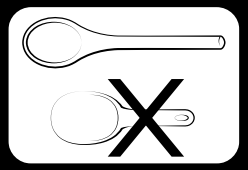
8. The cooker will automatically reduce its heat and switch to simmer mode once liquids are added.
9. Once all liquid has been evaporated, the cooker will beep and automatically switch to ***Keep Warm***.
10. When finished serving, press ***Warm/Cancel*** to cancel the ***Keep Warm*** mode, then ***Start/***(⏻) to turn cooker off.
11. Unplug the power cord from the power outlet.

SLOW COOK

1. Add desired ingredients to the inner pot.
2. Place the inner pot into the cooker and close the lid securely.
3. Plug the power cord into an available 120V AC wall outlet.
4. Press ***Start/***(⏻) to turn the cooker on.
5. Press ***Menu*** to cycle to ***Slow Cook***. The illuminated dish icon will confirm which function is selected. The digital display will show "2:00" to represent 2 hours of slow cook time.
6. Press ***(-)*** or ***(+)*** to increase or decrease slow cook time by one hour increments, up to 10 hours. Press ***Start/***(⏻) to start cooking.
7. Once the time has been input, the cooker will beep and the dish icon indicator 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 one 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 spoon if desired.
10. Once the time has elapsed, the cooker will beep and automatically switch to ***Keep Warm***.
11. When finished serving, press ***Warm/Cancel*** to cancel the ***Keep Warm*** mode, then ***Start/***(⏻) to turn cooker off.
12. Unplug the power cord from the power outlet.

Caution:

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



Note:

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

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 ***Start/***(⏻) to turn the cooker on.
7. Press ***Menu*** to cycle to ***Cake***. The illuminated dish icon will confirm which function is selected.
8. The digital display will show a "chasing" pattern, and towards the end of the cycle, it will count down the final 12 minutes of cooking time.
9. Once the cycle has completed, the cooker will beep and automatically switch to ***Keep Warm***.
10. When finished serving, press ***Warm/Cancel*** to cancel the ***Keep Warm*** mode, then ***Start/***(⏻) to turn cooker off.
11. Unplug the power cord from the power outlet.

LOOKING FOR RECIPES?

SCAN TO VISIT
AromaCo.com/recipes

Visit the Aroma® blog to browse our collection of:

- delicious recipes
- helpful how-to's
- product FAQs

...and more!

Note:

- Cooking time cannot be adjusted for the ***Cake*** function.
- Do not attempt to cook more than one package of cake mix (15.25 oz.) in this appliance at one time.

Notes

Limited Warranty

Aroma Housewares Company warrants its products against defects in material and workmanship for one year from the 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. 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, 8:30am-4:30pm, 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!



To Enhance and Enrich Lives.

www.AromaCo.com