AROMA®



instruction manual

ARC-390NGP/ARC-860NGP

Rice & Grain Cooker

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Rice & Grain Cookers



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IMPORTANT SAFEGUARDS

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

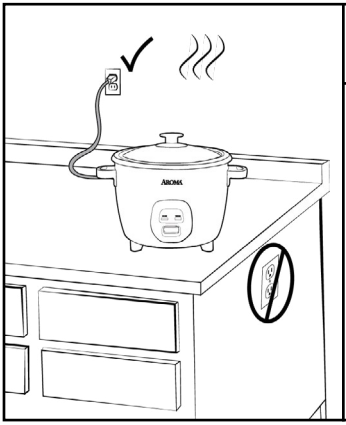
1. **Important: Read all instructions carefully before first use.**
2. Do not touch hot surfaces. Use the handles or knobs.
3. Use only on a level, dry and heat-resistant surface.
4. To protect against fire, electric shock and injury to persons, do not immerse the power cord, plug or appliance in water 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 allow the power cord to touch hot surfaces or hang over the edge of a counter or table.
11. Do not place the appliance on or near a hot gas or electric burner or in a heated oven.
12. Do not use appliance for other than intended use.
13. Extreme caution must be used when moving the appliance containing hot food, oil or liquids.
14. Do not touch, cover or obstruct the steam vent on the top of the cooker as it is extremely hot and may cause scalding.
15. Use only with a 120V AC power outlet.
16. Always unplug from the plug gripping area. Never pull on the cord.
17. The cooker should be operated on a separate electrical circuit from other operating appliances. If the electrical circuit is overloaded with other appliances, the appliance may not operate properly.
18. Always make sure the exterior 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 cooker on ***Warm*** mode for more than 12 hours.
21. To prevent damage or deformation, do not use the inner pot on a stovetop or burner.
22. To disconnect, flip the cook switch to ***Warm*** then remove the plug from the wall outlet.
23. **CAUTION:** To reduce the risk of electric shock, cook only in the removable inner pot provided.
24. Do not wrap or tie the power cord around the appliance.
25. **WARNING:** Spilled food can cause serious burns. Keep the appliance and power cord away from children. Never drape the power cord over the edge of a counter, never use outlet below counter, and never use with an extension cord.
26. **CAUTION:** Intended for countertop use only.
27. **CAUTION:** Do not use for deep frying.
28. 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, 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

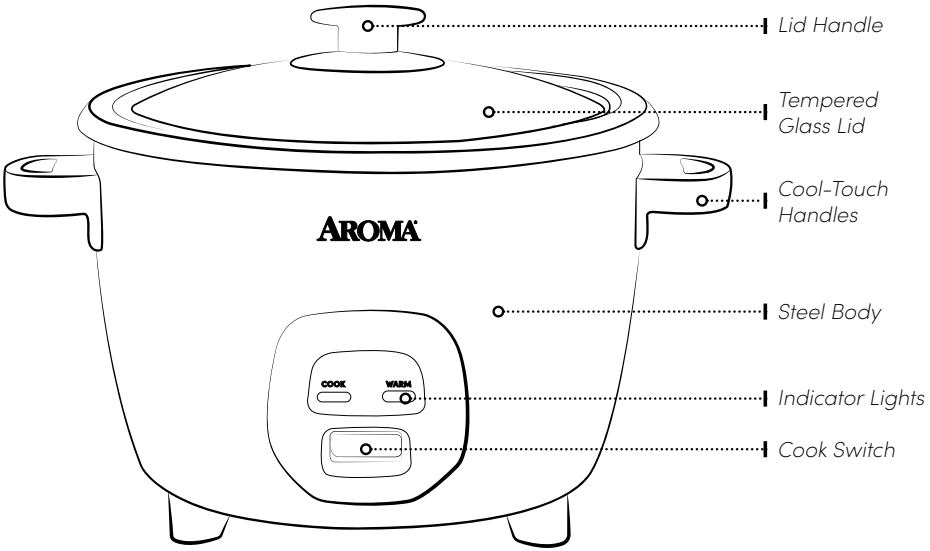
This appliance has a polarized plug (one blade is wider than the other); follow the instructions below:

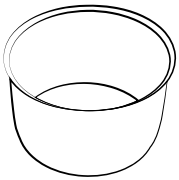
To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

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

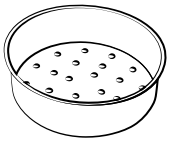
THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.

Parts Identification

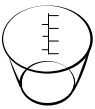




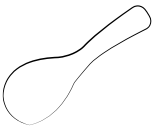
Corecoat™ Ceramic-Coated Inner Pot



Steam Tray



Rice Measuring Cup



Serving Spatula

Controls/Functions

Cook
Simply press the switch down to begin cooking rice, grains, and a variety of other meals.

Warm
Automatically switches to ***Warm*** after the cooking cycle is completed; perfect for keeping food 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.

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. Wipe the cooker's body clean with a damp cloth.
4. Thoroughly dry the cooker's body and all accessories. Reassemble for next use.

Troubleshooting

Rice is too dry/hard after cooking.

- If your rice is dry or hard/chewy when the cooker switches to ***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. Place the lid back on and press the cook switch down. When the cooker switches to ***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 ***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. Place the lid back on and allow the cooker to remain on ***Warm*** mode 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 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.
- 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. Using the provided rice measuring cup, add rice or grain to the inner pot.
2. For white or brown 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. For white rice, fill the inner pot with water to the line that matches the number of cups of uncooked rice added. For brown rice and other grains, see the "Grain & Water Measurement Table" on pages **10-11**.
4. Place the inner pot into the cooker then place the lid on securely.
5. Plug the power cord into an available 120V AC wall outlet.
6. Press the cook switch down. The cook indicator light will illuminate as the cooker begins heating.
7. Once rice or grain is ready, the cook switch will automatically flip up and the cooker will switch to ***Warm***.
8. For best results, stir the grain with the serving spatula to distribute any remaining moisture.
9. When finished serving, turn the cooker off by unplugging the power cord.

Soups

1. Add desired ingredients to the inner pot, ensuring they do not exceed the inner pot's maximum water line (Line 10).
2. Carefully place the inner pot into the rice cooker. To prevent boiling over, do not place the lid on top.
3. Plug the power cord into an available 120V AC wall outlet.
4. Press the cook switch down. The cook indicator light will illuminate as the cooker begins heating.
5. Using caution to avoid escaping steam, stir occasionally with a long-handled wooden or heat-safe utensil.
6. Once food is fully cooked, push the cook switch up to switch the cooker to ***Warm*** mode.
7. When finished serving, turn the cooker off by unplugging the power cord.

Caution:

Do not use the provided serving spatula to stir hot soup. It is not intended to be used in contact with high temperatures. Use a long-handled heat-safe utensil to stir food while cooking.

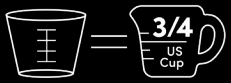
To avoid boiling dry when preparing soup, **do not allow ingredients to cook for longer than one hour.**

Note:

- Because rice varieties may vary in their make-up, results may differ.
- Food should not be left in the cooker on ***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:

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



Steam

1. Using the provided measuring cup, add 2 cups of water to the inner pot.
2. Place the inner pot into the cooker.
3. Place desired food in the provided steam tray, place the tray on the inner pot then securely set the lid on top.
4. Plug the power cord into an available 120V AC outlet.
5. Press the cook switch down. The cook indicator light will illuminate as the cooker begins heating. For suggested steaming times for meat and vegetables, see "Meat & Vegetable Steaming Tables" on page **9**.
6. Once the suggested amount of time has passed, remove the lid using caution and check food for doneness.
7. Remove steamed food immediately once it is cooked. Wear protective heat-resistant gloves to prevent injury as the steam tray will be hot.
8. When finished steaming, turn the cooker off by unplugging 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 desired food in the provided steam tray, place the tray on the inner pot then, securely cover the steam tray with the lid.
4. Plug the power cord into a 120V AC wall outlet.
5. Press the cook switch down. The cook indicator light will turn on, and the cooker will begin heating.
6. Once rice or grain is ready, the cook switch will automatically flip up and the cooker will switch to ***Warm***.
7. Carefully open the lid and check steamed food for doneness.
8. Remove the steam tray. Wear a protective heat-resistant glove to prevent injury, as the steam tray will be hot.
9. When finished serving, turn off the cooker by unplugging the power cord.

Caution:

Do not attempt to cook more than 3 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.

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.

Note:

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

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

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

Helpful Hints:

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

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.

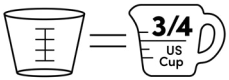
Note:

- 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 ***Warm*** for more than 12 hours.

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:** 18–23 Min. **Brown Rice:** 28–33 Min.
3 Cups	**White Rice:** Line 3 **Brown Rice:** Line 3	6 Cups	**White Rice:** 21–26 Min. **Brown Rice:** 32–37 Min.
4 Cups	**White Rice:** Line 4 **Brown Rice:** Line 4	8 Cups	**White Rice:** 24–29 Min. **Brown Rice:** 36–41 Min.
5 Cups	**White Rice:** Line 5 **Brown Rice:** Line 5	10 Cups	**White Rice:** 27–32 Min. **Brown Rice:** 40–45 Min.
6 Cups	**White Rice:** Line 6 **Brown Rice:** Line 6	12 Cups	**White Rice:** 30–35 Min. **Brown Rice:** 44–49 Min.
7 Cups	**White Rice:** Line 7 **Brown Rice:** Line 7	14 Cups	**White Rice:** 33–38 Min. **Brown Rice:** 48–53 Min.
8 Cups	**White Rice:** Line 8 **Brown Rice:** --	16 Cups	**White Rice:** 35–42 Min. **Brown Rice:** --
9 Cups	**White Rice:** Line 9 **Brown Rice:** --	18 Cups	**White Rice:** 37–44 Min. **Brown Rice:** --
10 Cups	**White Rice:** Line 10 **Brown Rice:** --	20 Cups	**White Rice:** 40–47 Min. **Brown Rice:** --

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



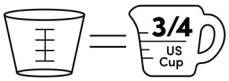
Note:

- Opening the lid during the cooking cycle causes a loss of heat and steam. Cooking time may be prolonged if the lid is opened before the rice is finished.
- 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.
- **Do not place more than 10 cups of uncooked rice (7 cups of brown rice) into this appliance at one time.** The maximum capacity of this unit is 10 cups of uncooked rice (7 cups of brown rice) which yields 20 cups of cooked rice (14 cups of brown rice).

Grain & Water
Measurement Table

Grain	Uncooked Grain	Liquid	Approx. Cooked Grain Yield	Max. Uncooked Grain*
Barley	1 Part	3 Parts	2½ Parts	1 Cup
Bulgur	1 Part	2½ Parts	2½ Parts	1½ Cups
Couscous	1 Part	1 Part	2 Parts	7 Cups
Quinoa	1 Part	1½ Parts	2½ Parts	6 Cups

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



Note:

- Cooking times are approximate. Altitude, humidity and external temperature will affect cooking time.
- For best results when cooking barley or bulgur, let both grains sit on ***Warm*** for 10 minutes before serving

Recipes

Ham & Swiss Frittata

6	eggs
3 slices	deli ham, chopped
¼	onion, chopped
¾ cup	swiss cheese, shredded
----	pinch of nutmeg
----	pinch of garlic powder

Combine all ingredients except the cheese in a large bowl, ensuring they are evenly mixed. Pour the mixed ingredients into the inner pot then sprinkle with cheese and place the lid on top. Press the cook switch down and cook for 12 to 14 minutes. Once the eggs are set, slide the frittata onto a serving plate. Cut into wedges to serve.

SERVES 4.

Game Day Chili Cheese Dip

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

Add oil, onion, garlic, chili, salsa, olives, cream cheese and cheddar cheese to the inner pot. Stir to combine all of the ingredients then place the lid securely on top. Press the cook switch down and cook for 6 minutes. Carefully open the lid, keeping hands and face away to avoid steam, and stir the dip. Continue cooking and stirring until the dip is warm throughout and the cheeses are melted. When ready, push the cook switch up to switch the cooker to ***Warm*** mode. Serve in a large bowl with tortilla chips for dipping.

SERVES 4-6.

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

Combine all ingredients into the inner pot and mix well. Carefully place the inner pot into the rice cooker and press the cook switch down. Do not place the glass lid on top. After roughly 10 minutes, stir with a long-handled wooden spoon, keeping hands and face away to avoid steam. Continue cooking until the rice cooker switches to ***Warm***. Allow the oatmeal to sit for 10 minutes before serving. Add sugar to taste, if desired.

SERVES 2-3.

Linguine Your Way

8 oz.	linguine (about ½ box)
2	16-oz. jars pasta sauce of your choice
4 cups	water or broth
----	cheese of your choice for garnish (optional)
----	chopped parsley for garnish (optional)

Combine all ingredients except the cheese into the inner pot, ensuring they are evenly mixed. Place the lid on top and press the cook switch down. After 10 minutes, carefully open the lid, keeping hands and face away to avoid steam, and stir with a long-handled wooden spoon to prevent strands from sticking. Add more liquid if the sauce becomes too thick. Cook for another 10 minutes, then push the cook switch up to switch the cooker to ***Warm*** mode. Serve hot with a sprinkling of parsley and grated cheese.

SERVES 4-6.

Notes

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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