AROMA®



instruction manual

ARC-5100SBC

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
©2025 Aroma Housewares Company | All rights reserved.

IMPORTANT SAFEGUARDS

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

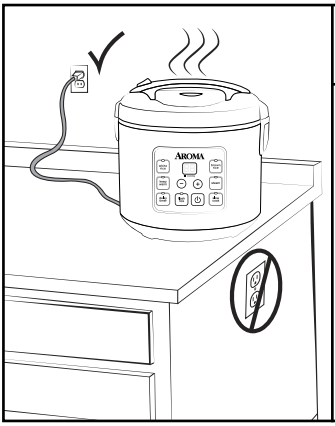
1. **Important: Read all instructions carefully before first use.**
2. Do not touch hot surfaces. Use the handles or knobs.
3. Use only on a level, dry and heat-resistant surface.
4. To protect against fire, electric shock and injury to persons, do not immerse cord, plug or the appliance in water or any other liquid. See instructions for cleaning.
5. Close supervision is necessary when the appliance is used by or near children.
6. Unplug from outlet when not in use and before cleaning. Allow unit to cool before putting on or taking off parts and before cleaning the appliance.
7. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Contact Aroma® customer service for examination, repair or adjustment.
8. The use of accessory attachments not recommended by Aroma® Housewares may result in fire, electrical shock or injury.
9. Do not use outdoors.
10. Do not let cord touch hot surfaces or hang over the edge of a counter or table.
11. Do not place on or near a hot gas or electric burner or in a heated oven.
12. Do not use the appliance for other than its intended use.
13. Extreme caution must be used when moving the appliance containing rice, hot oil or other liquids.
14. Do not touch, cover or obstruct the steam vent on the top of the cooker as it is extremely hot and may cause scalding.
15. Use only with a 120V AC power outlet.
16. Always unplug from the 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 outside of the inner pot is dry prior to use. If the inner pot is returned to the cooker when wet, it may damage or cause the product to malfunction.
19. Use extreme caution when opening the lid during or after cooking. Hot steam will escape and may cause scalding.
20. Food should not be left in the inner pot with the ***Keep Warm*** function on for more than 12 hours.
21. To prevent damage or deformation, do not use the inner pot on a stovetop or burner.
22. To turn off the unit, press the (⏻) button twice then safely remove the plug from the wall outlet.
23. **CAUTION:** To reduce the risk of electrical shock, cook only in the removable inner pot provided.
24. Do not wrap or tie the power cord around the appliance.
25. **CAUTION:** Intended for countertop use only.
26. To avoid spills and burns, do not carry the cooker by the lid handle.
27. **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.
28. **CAUTION:** Do not use for deep frying.

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

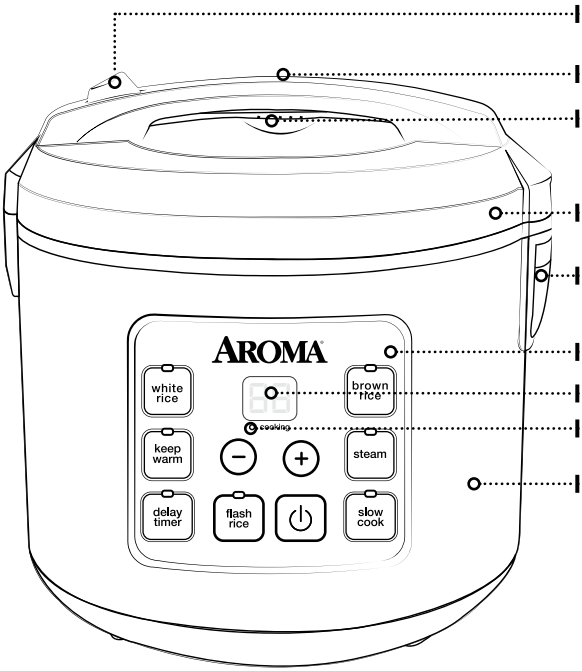
This appliance has a polarized plug (one blade is wider than the other); follow the instructions below:

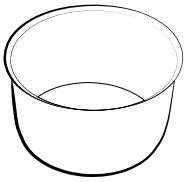
To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

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.

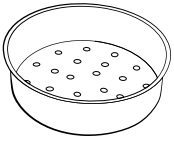
THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.

Parts Identification





Bonded Granite® Ceramic Coated Pot



Steam Tray



Rice Measuring Cup



Serving Spatula

Controls/Functions

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

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

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

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

White Rice
Cooks fluffy, delicious white rice automatically.

Flash Rice
An efficient and time-saving option for rice in a pinch.

(-) *or* (+)
Adjusts the amount of steam time for ***Steam***, the delay time for ***Delay Timer***, or the cook time for ***Slow Cook***.

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

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

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. 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.



Caution:

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

- 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!

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.

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.

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
E1	Bottom sensor open circuit	Contact Customer Service at 1-800-276-6286.
E2	Bottom sensor short circuit/overheat	Turn off the cooker and allow it to cool for 2-5 minutes then restart. If the problem persists, 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 (⏻) to turn the cooker on.
7. Press ***White Rice***, ***Brown Rice***, or ***Steam,*** depending on the type of grain being cooked. The cooking 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:

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

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

To prevent damage to the cooker, gently press down on the inner pot to ensure that it is sitting level atop the heating plate at the bottom of the cooker.

Note:

- Because rice varieties may vary in their make-up, results may differ.
- 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.

For approximate grain cooking times and suggested grain/water ratios, see "Rice/Grain & Water Measurement Table" on page **11-12.**

Helpful Hints:

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

Delay Timer

1. To use delay time for cooking rice or grain, begin by following steps 1 through 5 of "Rice & Grain" on page **8**.
2. Press (⏻) to turn the cooker on.
3. 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*** and 2 to 15 hours for ***Brown Rice***.
5. Once the desired time is selected, press the ***White Rice*** or ***Brown Rice*** button, depending on the type of grain being cooked.
6. The digital display will count down from the input delay time.
7. Once the delay time has elapsed, a chasing pattern will appear in the digital display signifying that the cooking cycle has begun.
8. The digital display will count down the final 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.



Caution:

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

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

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

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 (⏻) to turn the cooker on.
5. Press ***Slow Cook***. The digital display will show a flashing "2" to represent 2 hours of slow cook time.
6. Use ***(+)*** or ***(-)*** to increase or decrease slow cook time by one hour increments, up to 10 hours.
7. Once the time has been input, the cooker will beep and the digital display will stop flashing to indicate that the time has been successfully set.
8. The cooker will now begin heating. The digital display will count down in one hour 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, turn the cooker off by pressing (⏻) twice and unplug the power cord.



Caution:

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

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

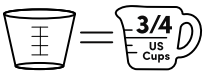
Note:

- Slow cooking requires a small amount of liquid. Without liquid, the cooker will automatically switch to ***Keep Warm***.

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:** 27-32 Min. **Brown Rice:** 41-46 Min.
3 Cups	**White Rice:** Line 3 **Brown Rice:** Line 3	6 Cups	**White Rice:** 32-37 Min. **Brown Rice:** 43-48 Min.
4 Cups	**White Rice:** Line 4 **Brown Rice:** Line 4	8 Cups	**White Rice:** 35-40 Min. **Brown Rice:** 45-50 Min.
5 Cups	**White Rice:** Line 5 **Brown Rice:** Line 5	10 Cups	**White Rice:** 36-41 Min. **Brown Rice:** 48-53 Min.
6 Cups	**White Rice:** Line 6 **Brown Rice:** Line 6	12 Cups	**White Rice:** 37-42 Min. **Brown Rice:** 50-55 Min.
7 Cups	**White Rice:** Line 7 **Brown Rice:** Line 7	14 Cups	**White Rice:** 38-44 Min. **Brown Rice:** 51-56 Min.
8 Cups	**White Rice:** Line 8 **Brown Rice:** Line 8	16 Cups	**White Rice:** 40-45 Min. **Brown Rice:** 52-57 Min.
9 Cups	**White Rice:** Line 9 **Brown Rice:** Line 9	18 Cups	**White Rice:** 41-46 Min. **Brown Rice:** 54-59 Min.
10 Cups	**White Rice:** Line 10 **Brown Rice:** Line 10	20 Cups	**White Rice:** 42-47 Min. **Brown Rice:** 55-60 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.**
- 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	1½ Parts	2½ Parts	10 Cups	White Rice	29-46 Min.
Arborio	1 Part	2 Parts	2 Parts	5 Cups	Steam	12-17 Min.
Barley	1 Part	2½ Parts	2½ Parts	2 Cups	Delay Timer & Brown Rice	5 Hours
Bulgur	1 Part	2½ Parts	2½ Parts	7 Cups	Brown Rice	50-65 Min.
Couscous	1 Part	1 Part	2 Parts	10 Cups	White Rice	22-26 Min.
Rolled Oats	1 Part	2 Parts	2 Parts	5 Cups	White Rice	27-32 Min.
Steel Cut Oats	1 Part	2½ Parts	2 Parts	5 Cups	Brown Rice	29-35 Min.

Flash Rice
Time Comparison Table

To use the Flash Rice function, begin by following steps 1 through 6 of "Rice & Grain" on page 8 then press Flash Rice. Refer to the "Rice & Water Measurement Table" for rice/water ratios and approximate cooked rice yields.

White Rice Uncooked Cups*	Cooking Time With *Flash Rice* Function	Approx. Time Savings Compared To *White Rice* Function
2 Cups	24-29 Minutes	3 Minutes
4 Cups	25-30 Minutes	10 Minutes
6 Cups	29-34 Minutes	8 Minutes
8 Cups	32-37 Minutes	8 Minutes
10 Cups	34-39 Minutes	8 Minutes

Note:

- 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.
- The ***Flash Rice*** function will only properly cook white rice. All other grains including brown rice should not be cooked using the ***Flash Rice*** function.

STEAM

1. Using the provided rice measuring cup, add 3 cups of water to the inner pot.
2. Place the inner pot into the cooker.
3. Place desired food into the provided steam tray, lower the tray into the cooker then close the lid securely.
4. Plug the power cord into an available 120V AC outlet.
5. Press (⏻) to turn the cooker on.
6. Press ***Steam.*** The digital display will show a flashing "5" to represent five minutes of steam time.
7. 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 **15**.
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 steaming, turn the cooker off by pressing (⏻) twice and unplug the power cord.

Note:

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

Helpful Hints:

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

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

Steam & Cook

1. Follow steps 1 through 3 of "Rice & Grain" on page **8** 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.
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.

Caution:

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

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

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

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.

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	15-20 Minutes
Broccoli	10-15 Minutes
Cabbage	10-15 Minutes
Carrots	15-20 Minutes
Cauliflower	10-15 Minutes
Corn on the Cob	20-25 Minutes
Green Beans	15-20 Minutes
Peas	15-20 Minutes
Spinach	5-10 Minutes
Squash	15-20 Minutes
Zucchini	15-20 Minutes
Potatoes	25-30 Minutes

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.

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 24 hours.

Recipes

Jalapeño Quinoa with Shallots

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

Add olive oil to the inner pot and select the ***White Rice*** function. Once heated, add the shallot, garlic, and jalapeños. Close the lid and allow the ingredients to cook, stirring occasionally with a long-handled wooden spoon. Once the shallot has softened, stir in the quinoa and chicken broth. Close the lid and cook until the quinoa is done, about 25 to 30 minutes. Serve while warm.

SERVES 4.

One-Pot Pasta

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

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

SERVES 4.

Recipes

Pulled Pork

2 lbs.	boneless pork loin
½	yellow onion, sliced
5 tbsp.	chili powder
8 oz.	BBQ sauce
½ cup	water

Place all ingredients into the inner pot and stir to combine. Place the inner pot into the rice cooker then close the lid securely. Set for 7 hours on ***Slow Cook***. When 7 hours of cook time has elapsed, shred the cooked meat with a fork. Stir thoroughly to coat the pulled pork with sauce then serve on slider buns.

SERVES 8.

San Antonio Rice

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

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

SERVES 4.

Recipes

Frittata

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

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

SERVES 4-8.

Apple Cinnamon Oatmeal

4 cups	apple juice
2 cups	water
2 cups	Irish steel-cut oats
1½ cups	dried mixed fruit (optional)
2 tbsp.	brown sugar
2 tbsp.	butter (optional)
½ tsp.	cinnamon
1 dash	nutmeg
½ tsp.	salt
2 tbsp.	lemon juice
--	milk, for serving

Pour juice and water into the inner pot. Press ***White Rice***. 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 4-6.

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.

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!

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.



To Enhance and Enrich Lives.

www.AromaCo.com